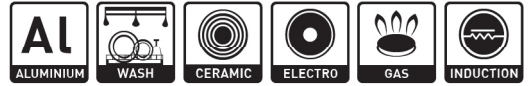


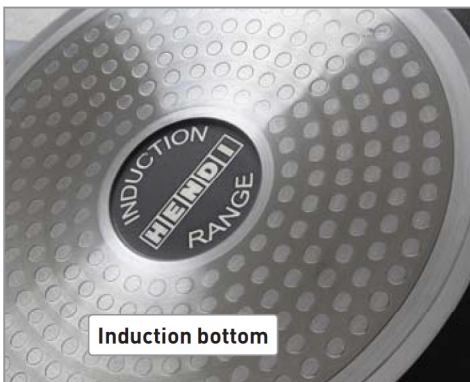
FRYING PANS DIE-CAST ALUMINIUM

- Professional frying pans made of hard cast aluminium, with titanium non-stick coating.
- Handle stays cool, made of 18/10 stainless steel.
- Due to their construction of cast aluminium, the pans heat up very quickly - up to 30% of energy can be saved.



INDUCTION FRYING PAN

code	height (mm)	ø mm
629154	50	240
629253	55	280
629345	60	320



Induction bottom



With strong stainless steel handle



Full range of the induction cookers on page 230

FRYING PANS DIE-CAST ALUMINIUM

- Professional frying pans made of hard cast aluminium, with titanium non-stick coating.
- Handle made of 18/10 stainless steel which doesn't get hot.
- Due to their construction of cast aluminium, the pans heat up very quickly - up to 30% of energy can be saved.



FRYING PAN

code	height (mm)	ø mm
629109	55	240
629208	55	280
629307	55	320
629352	55	360
629390	55	400



629802

GRILL PAN - RIDGED SURFACE

code	mm	height (mm)
629802	280x280	55



629505

SAUTÉ PAN

code	height (mm)	ø mm
629505	85	280



629604

FISH FRYING PAN - OVAL

code	mm	height (mm)
629604	400x275	35



839010

WOK

code	height (mm)	ø mm
839010	100	320



629413

CRÊPES PAN

code	height (mm)	ø mm
629413	20	320

FRYING PANS ALUMINIUM

- Aluminium with epoxy coated steel handle.
- With 3 layers of nano ceramic non-stick coating



FRYING PAN

code	bottom (mm)	mm
627600	ø140	ø200x(H)40
627617	ø180	ø240x(H)45
627662	ø200	ø260x(H)45
627624	ø220	ø280x(H)50
627631	ø260	ø320x(H)50
627648	ø280	ø360x(H)50
627655	ø300	ø395x(H)50



WOK PAN

- With 3-layers of Marble non-stick coating

code	bottom (mm)	mm
627730	ø210	ø280x(H)75
627747	ø210	ø320x(H)100



CRÊPES PAN

- With 3-layers of Marble non-stick coating.

code	bottom (mm)	mm
627679	ø240	ø280x(H)20
627686	ø280	ø320x(H)20

FISH FRYING PAN - OVAL

- With 3-layers of Marble non-stick coating.

code	mm
627716	280x400x(H)55

FRYING PANS CERAMIC SILICON HANDLE

- Nano ceramic non-stick coating on the inside and outside.
- Made of natural materials with an energy-efficient procedure.
- Very high temperature resistance, up to 400°C; 150°C higher than traditional non-stick coatings.
- Smooth surface, a drop of oil is enough for a good frying result.
- Light grey coating color allows discoloration of oil or butter to be easily seen.
- Very hard surface, high wear resistance.
- Stainless steel handle with insulated silicon handle for a good grip.



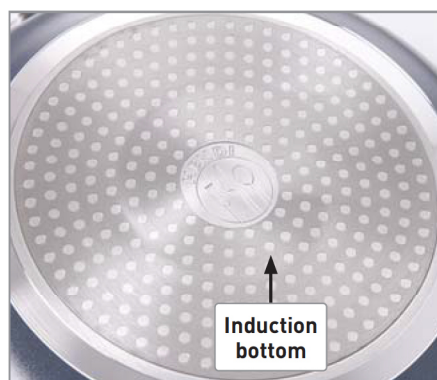
See movie



Full range of the induction cookers on page 230

FRYING PANS

code	mm
621103	ø200x(H)44
621110	ø240x(H)50
621127	ø260x(H)52
621134	ø280x(H)52
621158	ø320x(H)60



FRYING PANS CLASSIC STEEL

- Traditional frying pans made of rolled steel
- Favourite pans of cooking masters
- Simplicity, quality, firmness and versatility, features appreciated by many generations



See movie



CRÊPES PAN

code	bottom (mm)	mm	thickness (mm)
628805	ø190	ø230x(H)25	3

FRYING PAN

code	bottom (mm)	mm	thickness (mm)
628591	ø150	ø200x(H)45	3
628638	ø180	ø240x(H)45	3
628607	ø190	ø250x(H)50	3
628614	ø220	ø280x(H)50	3
628706	ø240	ø300x(H)50	3
628621	ø260	ø320x(H)50	3
628713	ø280	ø370x(H)55	3



BLINIS FRYING PAN

code	bottom (mm)	mm	thickness (mm)
628850	ø100	ø140x(H)35	3



OMELETTE PAN

code	bottom (mm)	mm	thickness (mm)
628904	ø170	ø200x(H)38	2

HARDENING BEFORE FIRST USE



Step 1

Put some potato peelings in the frying pan



Step 2

Add approximately 200 ml water



Step 3

Boil for about 20 minutes



Step 4

Empty the pan and rinse with running warm water



Step 5

Pour a thin layer of oil into the pan



Step 6

Heat the oil for a couple of minutes and after that wipe the pan clean with a paper towel

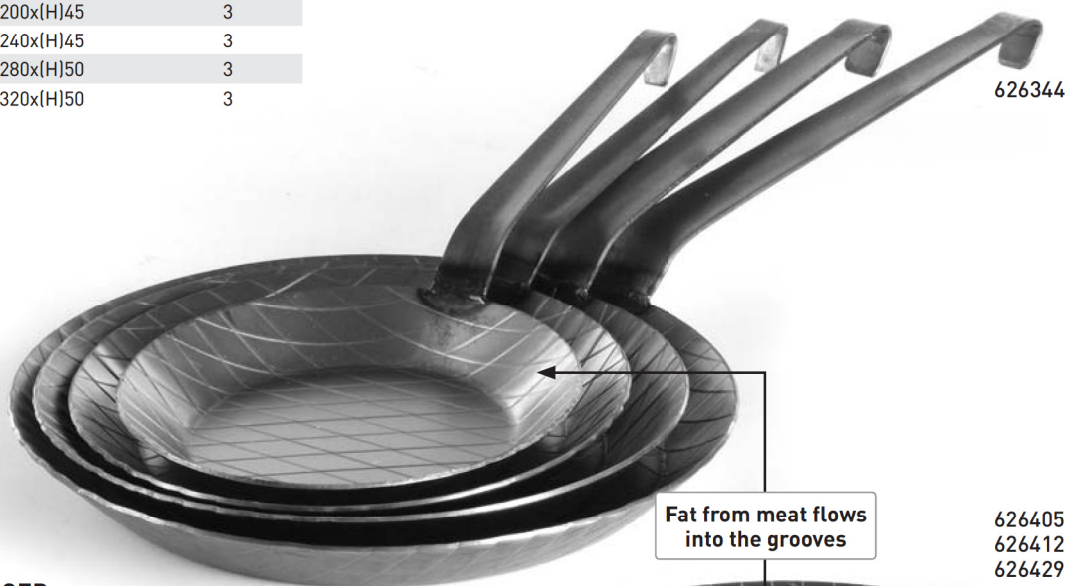
FRYING PANS CLASSIC STEEL



FRYING PAN FORGED

code	mm	thickness (mm)
626313	ø200x(H)45	3
626320	ø240x(H)45	3
626337	ø280x(H)50	3
626344	ø320x(H)50	3

626313 626320 626337

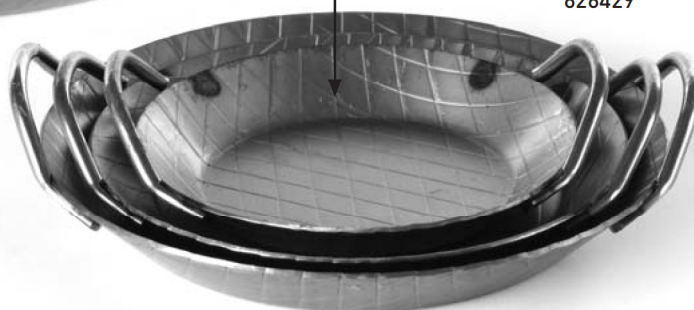


626344

626405
626412
626429

PAELLA PAN FORGED

code	mm	thickness (mm)
626405	ø200x(H)28	3
626412	ø240x(H)28	3
626429	ø280x(H)35	3



WOK 3-PLY - WITHOUT LID

- Fast heating and excellent heat distribution
- Very durable through high wear resistance
- Long hollow handle made of stainless steel
- Flat bottom of ø 145 mm



code	mm
839003	ø360x(H)90



839003



GOURMET PAN

- Non-stick coating
- With bakelite handle
- Perfect for serving scrambled eggs, shrimps and other hot snacks and small dishes

code	-	mm
110126	set of 2	ø150



110126

SPECIALS



626801



CAST IRON CASSEROLE

- Black enameled cast iron pan
- Enameled sheet steel lid

code	mm	liter
626801	ø360x(H)150	10,0



508527

ROASTING PAN

- With handles.
- Only suitable for ovens, not for direct contact heating.



code	mm
508503	290x220x(H)50
508510	350x245x(H)55
508527	400x280x(H)60

Oven mitts
on page 265



FRYING PANS PAELLA



622704



622728



622742



622889



622858



622865



ENAMELLED PAELLA PANS

- With 2 handles
- Enamelled sheet steel

code	mm
622704	ø100
622711	ø120
622728	ø150
622735	ø200
622742	ø240

ENAMELLED PAELLA BOWLS

- Deep model
- Enamelled sheet steel

code	mm
622858	ø240x(H)70
622865	ø280x(H)80
622889	ø400x(H)100



Fiesta gas grill on page 272

PAELLA PAN

- Top-quality frying pans made of sheet steel
- With 2 handles

code	mm	
622100	ø340x(H)40	
622308	ø460x(H)40	
622407	ø600x(H)40	Suitable for Fiesta gas grill 146002
622605	ø800x(H)50	Suitable for Fiesta gas grill 146804

