



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Catalogo

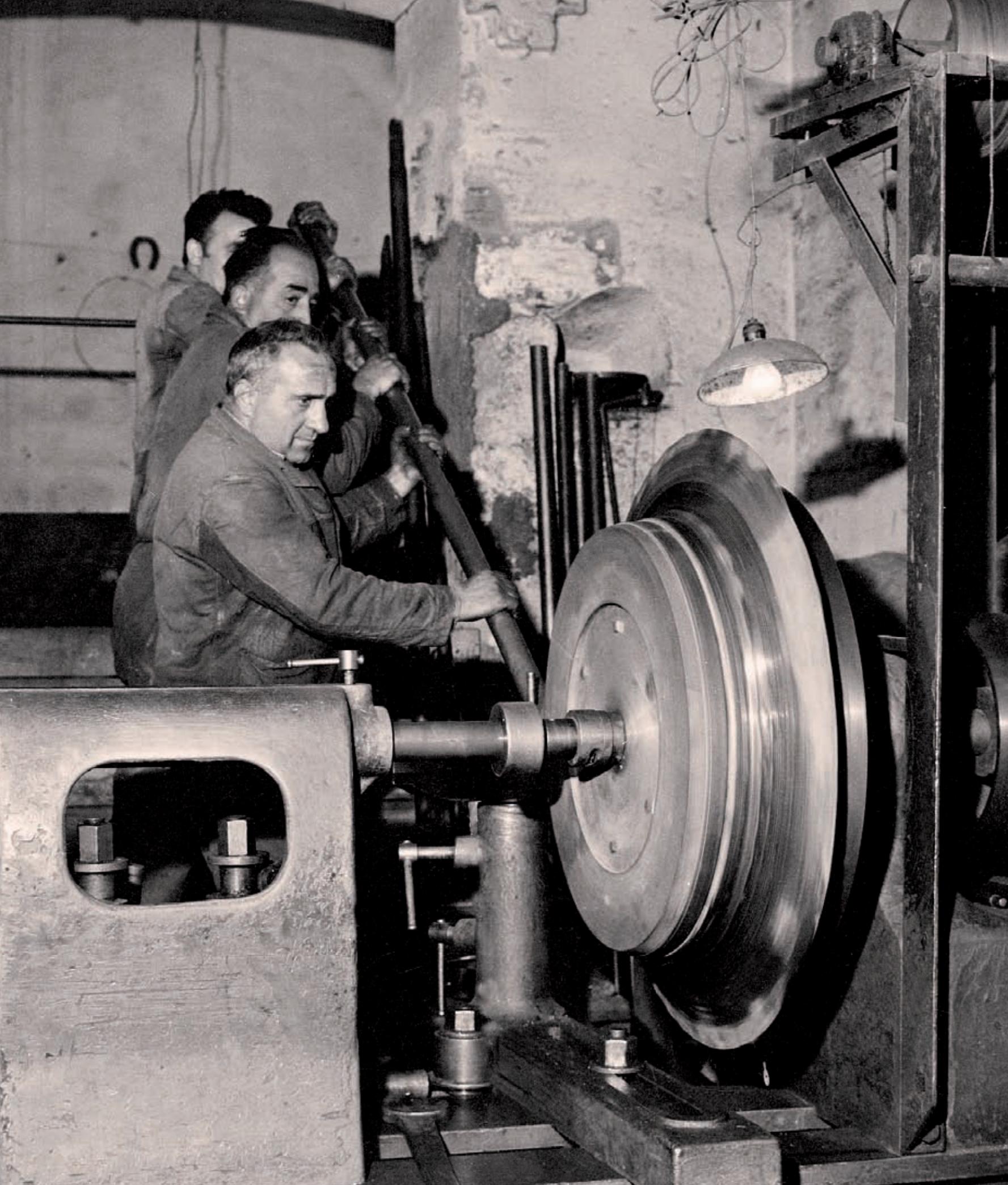
Catalogue - Catalogue - Katalog - Catálogo

2016



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

#NONTOCCATEMILAPADELLA 





Sig. Baldassare. Cent'anni fa, nel Nord Italia. *Mr. Baldassare. A century ago, in northern Italy.*

"Igiene, eleganza, praticità, economia...
Baldassare Agnelli è l'unica fabbrica che può fornire una cucina completa ed omogenea in Allumino Puro".
Così c'era scritto sul catalogo della nostra prima manifattura di pentole. E il Signor Baldassare, nostro avo, diceva il vero.
Era il 1907, oltre un secolo fa.
In Italia regnava Vittorio Emanuele III, negli Stati Uniti Theodore Roosevelt era al suo secondo mandato di Presidente.

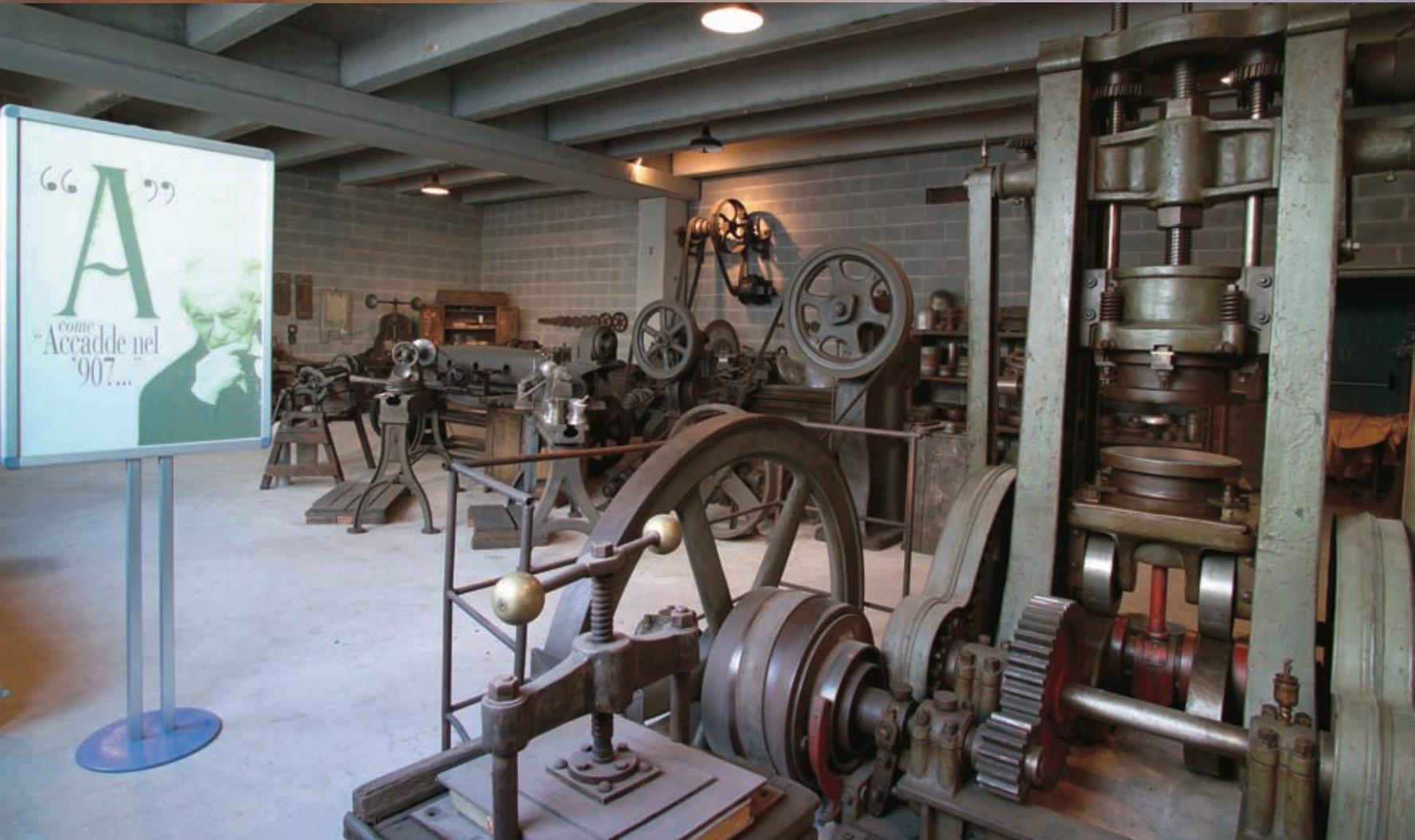
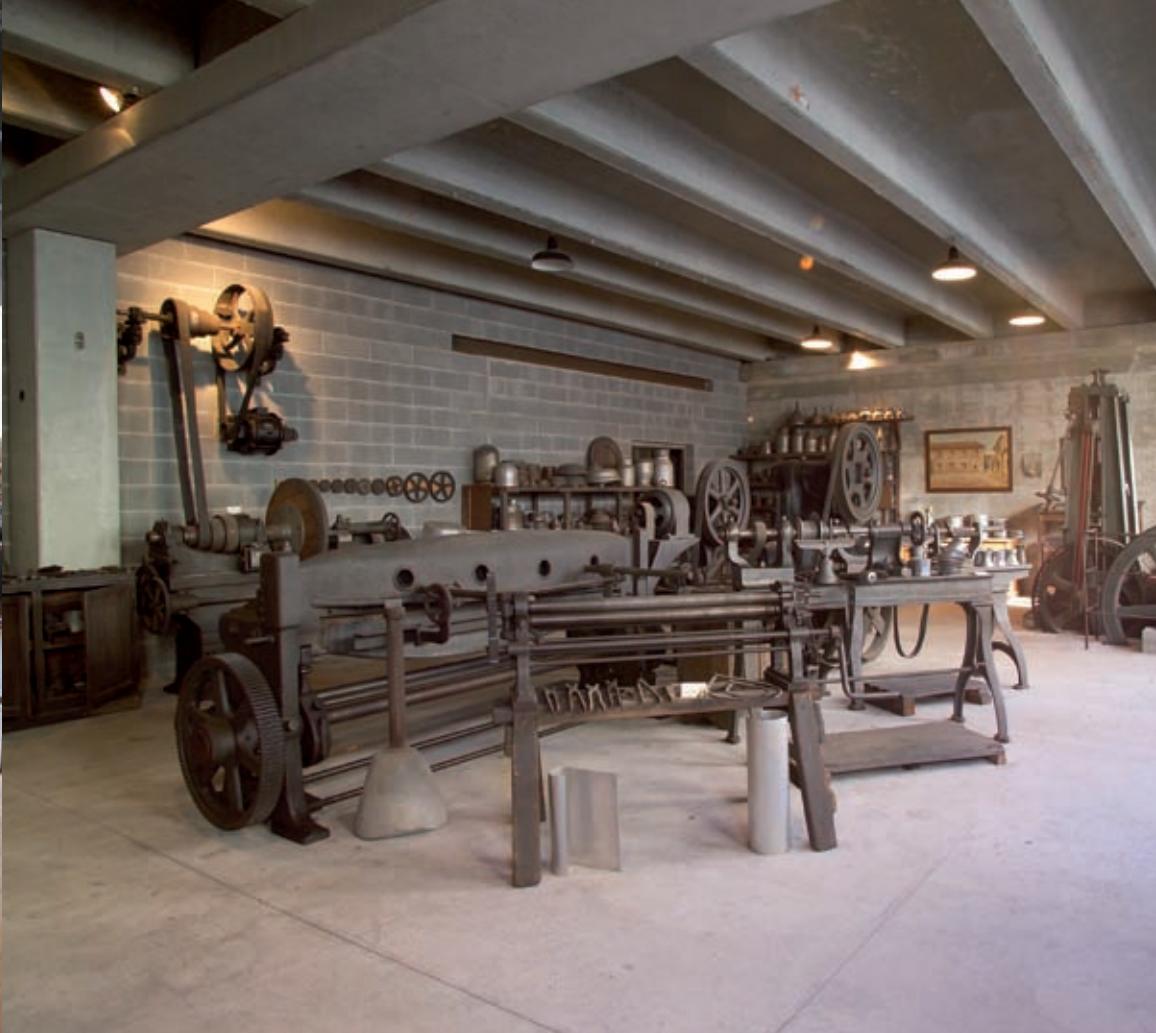
Da allora la fabbrica Agnelli non ha mai smesso di produrre pentole.
Alla maestria artigiana unisce oggi tecnologie sicure e controllate; le pentole Agnelli sono usate in ogni parte del mondo, rispettano le tecniche di cottura più sofisticate e sono apprezzate dai più affermati cuochi e cultori della buona cucina.

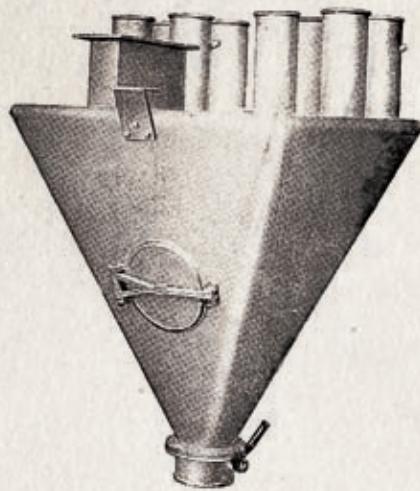


"Hygiene, elegance, practicality, savings...
Baldassare Agnelli is the only factory that can supply a full homogeneous kitchen in pure Aluminum."
That is what was written in the catalog of our first cookware production.
And Mr. Baldassare, our ancestor, spoke the truth. It was 1907, more than a century ago. Vittorio Emanuele III was reigning over Italy, and Theodore Roosevelt was in his second term as President of the United States.

Ever since then, the Agnelli factory has never stopped manufacturing cookware. Today, safe and secure technology is added to craftsmanship; Agnelli cookware is used all over the world, it meets the most sophisticated cooking techniques and it is appreciated by the most established cooks and lovers of good food.

Baldassare Agnelli





Il Museo della Pentola.

The cookware museum.

L'affascinante tradizione Agnelli si conserva anche nel Museo. Vi è presente, fedelmente restaurata, una riproduzione fedele della antica fabbrica del 900. Si respira un inconfondibile odore di antichi mestieri: ci sono taglierine e piegatrici, torni in lastra e bordatrici, trance e persino una pressa Schuler degli anni '20 tuttora funzionante e conservate con cura negli anni dalla famiglia Agnelli.

Al suo interno si trovano, decine di pentole provenienti dalla collezione di famiglia: dalla Quadrifoglio del 1936, in grado di cuocere contemporaneamente 5 differenti pietanze, alla Pentola a comparti per cotture a vapore con coperchio a casseruola ermetica... e poi ci sono gavette, portavivande a scomparti, piatti, caffettiere alla turca e un primissimo fornello a spirito brevettato, per l'utilizzo da campo.

Non ultimo il porta borracce immortalato nella famosa foto del passaggio della bottiglia tra Coppi e Bartali il 6 Luglio 1952.

The charming Agnelli tradition is also preserved in the Museum. Here you can find a faithfully restored accurate reproduction of the old factory of 1900. You can breath an unmistakable air of antique crafts: there are cutters and benders, sheet lathes and flanging machines, and even a Schuler press from the 1920's, still in working order and preserved with care over the years by the Agnelli family.

Within the Museum there are dozens of pots from the family collection: from the Quadrifoglio of 1936, capable of cooking 5 different dishes at the same time, to the Pot in compartments, for steaming casseroles with an airtight lid... and then there are mess tins, compartment containers, plates, Turkish coffee makers and one of the first patented "spirit" stoves, to be used in the field. Last but not least: the bottle carrier, immortalized in the famous photo of the passing of the bottle between the cycling champions Coppi and Bartali, which took place on July 6th, 1952.



"PROBLEM,, vi risolve il problema delle cotture a vapore; rapidamente-economicamente

PENTOLA "PROBLEM"

È tecnicamente e praticamente garantita per la preparazione di cibi bolliti, stuifati ed arrostiti in un unico recipiente - su una sola fiamma



RISPARMIO E FACILITÀ D'USO EVIDENTI
ESPERIMENTATA PRATICAMENTE

"PROBLEM,, è un prodotto di marca mondiale
premiato con grande medaglia d'oro
fabbricato in Italia con alluminio "AGNELLI,,

"PROBLEM,, conserva ai cibi il sapore caratteristico
e l'intero valore nutritivo.

AUTOREVOLI MEDICI ATTESTANO, ED IL VOSTRO MEDICO PUÒ
CONFERMARLO, CHE USANDO IL SISTEMA DI COTTURA "PROBLEM,,
IN TUTTE LE VIVANDE RIMANGONO LE VITAMINE A - B - C

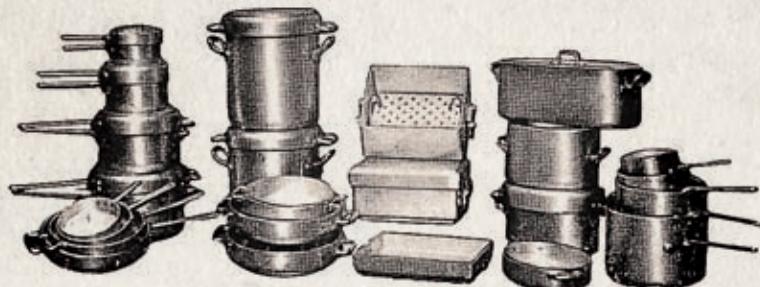
"PROBLEM,, si paga da sè in brevissimo tempo

Modelli per piccole
e per grandi famiglie

BREVETTATA
PRODUZIONE ITALIANA

"PROBLEM,, è alla portata di tutte le borse





FORNITURE SPECIALI PER CUCINE ELETTRICHE O A PIASTRA
RADIANTE SPESSORI VARIANTI DA m/m. 3 a m/m. 20 . FONDO
NORMALE O RETTIFICATO MANICATURA IN ALLUMINIO O OTTONE

Siamo orgogliosi di vivere nelle vostre cucine. *Stars and shapes. We're happy to live in your kitchen.*

Molte cose sono cambiate nel nostro modo di vedere la cucina, i principi nutrizionali e la sicurezza alimentare.

Ma di sicuro, la bellezza e la perfezione dei nostri strumenti contribuiscono alla riuscita di ogni cottura rispettandone la materia prima utilizzata. Quante forme hanno le nostre pentole?

La padella (“patellam” in latino) è la forma più famosa e diffusa, che si trasforma in tegame quando ha due manici, per poi divenire casseruola con le sponde alte o basse, e poi cocotte ovale dal coperchio ermetico.

Il grande paiolo si è fatto pentola quotidiana, delle più diverse fogge; le cucine nazionali hanno decretato i loro stili, come la paella lionese, la casseruola russa, la cocotte ovale, la sauteuse...

Le forme hanno seguito l’evoluzione dei fornelli: dapprima erano a fuoco aperto, poi governato, poi a piastra e oggi anche ad induzione. E ogni forma di calore ha il suo metallo ed il suo “fondo” preferito, ferroso o meno.

Many things have changed in the way we view our kitchen, our nutritional principles and food safety. But surely, beauty and the perfection of our instruments contribute to the success of each cooking session, with a respect for the raw material used. How many shapes do our pots take on? An infinite number...

The pan (“patellam” in Latin) is the most popular and widespread form, and it becomes a saucepan when it has two handles, and a pot with high or low sides, or an oval cast-iron casserole pan with an airtight lid. The big copper pot has become the every day pot, with many different shapes. National cuisines have also created their own styles, like the Lyonnaise frying pan, the Russian casserole pan, the sauteuse, etc.

The shapes have followed the evolution of cookers: first they were open-flame, then covered, then with a hot plate and now there is induction cooking. And each type of heat has its own favorite metal and “material”, whether ferrous or not.





Show Room & Concept Restaurant.

Il punto di arrivo di un percorso che abbraccia oltre un secolo di storia industriale, ristorazione ed eno-gastronomia. Le ultime creazioni del prestigioso marchio bergamasco, affermato in tutto il mondo, racchiuse nel nuovo Show Room. Un vero e proprio tempio della pentola, in cui scoprire forme e materiali, Design e versatilità, funzionalità e modernità, senza trascurare hi-tech e multimedialità.

Non un ristorante ma una grande sala da pranzo dove invitare e coccolare ospiti fortunati. Luogo fuori da tempo e mode, il Concept Restaurant vuole restituire le sensazioni tipiche di un invito a cena per condividere l'armonia e lo spirito di un'azienda storica e nello stesso tempo all'avanguardia nel settore della ristorazione professionale.

The end of a journey covering more than a century of industrial history, food preparation and the art of wine and cookery.

The latest creations of the prestigious Bergamo brand, established world-wide, gathered together in the new Show Room.

A true temple of pots and pans, where you can discover shapes and materials, design and versatility, functionality and modernity, without ignoring hi-tech and multimediality.

More than a restaurant, it's a large dining room for playing host to fortunate guests and pampering them.

A timeless place that follows no passing trends, the aim of the Concept Restaurant is to conjure up the sensations we experience when invited to dinner.

It is a means of sharing the harmony and spirit of a time-honoured company which also manages to maintain a cutting-edge lead in the professional catering trade.





SAPS: il centro studi di Pentole Agnelli.

SAPS: Baldassare Agnelli research center.

SAPS Agnelli Cooking Lab è un centro studi al servizio di chef professionisti, studenti delle scuole alberghiere o anche semplici appassionati che vogliono approfondire la conoscenza degli strumenti di cottura.

L'associazione organizza corsi composti da lezioni teoriche sulla storia ed il corretto impiego dei materiali e da interessanti dimostrazioni pratiche curate da docenti affermati.

SAPS Agnelli Cooking Lab è inoltre uno spazio di incontro dove tutti gli appassionati, che hanno a cuore l'arte culinaria, possono conoscere più da vicino le tematiche che la determinano.

Per statuto **SAPS Agnelli Cooking Lab** tutela e tramanda il patrimonio culturale degli strumenti di cottura del Made in Italy che hanno fatto grande la nostra cucina nel mondo.

SAPS Agnelli Cooking Lab is a research centre devoted to make qualified expertise available to chefs, students of the Hotel and Restaurant Schools and even amateurs who wish to know more about cookware, how they are made, which materials and shapes that perform the best for every type of recipe.

The association organizes courses shared between a theoretic part of lessons regarding the history of the cookware and their correct use and a part of practical demonstrations carried out by high level lecturers.

The aim, established by the founders of **SAPS Agnelli Cooking Lab**, is to safeguard and pass on the rich heritage of cookware know-how that they possess and become a pleasant meeting place for people who care for the culinary art, the gastronomic traditions and who enjoy excellent food.



Quale materiale state mettendo sul fuoco?

What material I put on the fire?

Materiale / Material	Conducibilità / Conductivity W / m°K	Peso specifico / Specific gravity kg/dm ³
Argento / Silver	420	10,5
Rame / Copper	392	8,9
Copper 3*	320	8,9 / 2,7 / 7,8
Oro / Gold	295	16,7
Alluminio / Aluminum	225	2,7
Aluinox*	190	7,8 / 2,7
Ferro / Iron	60	7,8
Ghisa / Cast iron	50	7,3
Acciaio Inox / Stainless steel	16	7,8
Pietra ollare / Soapstone	6,4	2,98

*Marchio registrato Baldassare Agnelli / * Registered Trademark Baldassare Agnelli

Ogni materiale fa da tramite tra il fuoco e l'alimento.
Tre le caratteristiche fondamentali: impermeabilità, resistenza alle alte temperature, condutività termica.
Quest'ultima è essenziale: più un materiale ha una elevata conduttività (esempio: oro e argento, rame e alluminio), minore è il tempo impiegato per raggiungere la temperatura desiderata e migliore è la distribuzione uniforme del calore su tutte le superfici. Fondamentale per ogni cottura.

Each type of material used is a link between the fire and the food.
There are three fundamental characteristics: water resistance, high temperature resistance, and thermal conductivity. This last one is essential: the higher the conductivity of a material [e.g. gold and silver, copper and aluminum], the shorter the time needed to reach the desired temperature, and the better the consistent heat distribution on all surfaces.

<i>1/8" aluminum</i>	<i>Aluminium 3 mm</i>	<i>Aluminium 3 mm</i>
<i>Non-stick Whitford colour white</i>	<i>Antiadhésif Whitford couleur blanche</i>	<i>Antihaft-Beschichtung Whitford weiß</i>
<i>Copper</i>	<i>Cuivre</i>	<i>Kupfer</i>
<i>Gold</i>	<i>Or</i>	<i>Oro</i>
<i>Porcelain insert</i>	<i>Insert en porcelaine</i>	<i>Porzellaneinsatz</i>
<i>3-ply*</i>	<i>Alu-Inox*</i>	<i>Alu-Inox*</i>

<i>Professional 1/8" aluminum</i>	<i>Aluminium 3 mm Professional</i>	<i>Aluminium 3 mm Professional</i>
<i>Professional 3/16" aluminum</i>	<i>Aluminium 5 mm Professional</i>	<i>Aluminium 5 mm Professional</i>
<i>Frypan "Cool" in 1/8"-3/16" aluminum</i>	<i>Poêles "Cool" en Aluminium 3-5 mm</i>	<i>Aluminium Pfannen "Cool" 3-5mm</i>
<i>Professional 1/8" aluminum for Induction</i>	<i>Aluminium pour induction 3 mm Professional</i>	<i>Aluminium für Induktion 3 mm Professional</i>

<i>Professional 1/8" aluminum non-stick</i>	<i>Aluminium anti-adhésif 3 mm professional</i>	<i>Aluminium Antihaftbeschichtung 3 mm Professional</i>
<i>Professional 3/16" aluminum non-stick</i>	<i>Aluminium anti-adhésif 5 mm professional</i>	<i>Aluminium Antihaftbeschichtung 5 mm Professional</i>
<i>Professional line Frypan "Cool"</i>	<i>Série professionnelle poêle "Cool"</i>	<i>Profilinie Aluminium Pfannen "Cool"</i>
<i>Cookware System line</i>	<i>Série professionnelle Cookware System</i>	<i>Profilinie Aluminium Cookware System</i>
<i>Infinity</i>	<i>Infinity</i>	<i>Infinity</i>

<i>Al Black 1/8"</i>	<i>Al Black 3 mm</i>	<i>Al Black 3 mm</i>
<i>Al Black 3/16"</i>	<i>Al Black 5 mm</i>	<i>Al Black 5 mm</i>
<i>Al-Black 1/8"-3/16" for Induction</i>	<i>Al-Black 3-5 mm Induction</i>	<i>Al-Black 3-5 mm Induktion</i>

<i>Tinned Copper</i>	<i>Cuivre Étamé</i>	<i>Kupfer verzinkt</i>
<i>Hammered Tinned Copper</i>	<i>Cuivre Martelé Étamé</i>	<i>Kupfer gehämmert verzinkt</i>
<i>Flat Copper with Brass handle</i>	<i>Cuivre Poli manche Laiton</i>	<i>Nicht bearbeitetem Kupfer mit Messinggriffen</i>
<i>Copper Induction</i>	<i>Cuivre Induction</i>	<i>Kupfer Induktion</i>
<i>Copper 3 for Induction*</i>	<i>Copper 3 Induction*</i>	<i>Copper 3 Induktion*</i>

<i>Stainless Steel 18/10*</i>	<i>Acier Inox 18/10*</i>	<i>Edelstahl 18/10 mm*</i>
<i>3-ply Agnelli 1907 mirror finished*</i>	<i>Alu-Inox Agnelli 1907 mirror finished*</i>	<i>Alu-Inox Agnelli 1907 mirror finished*</i>
<i>3-ply*</i>	<i>Alu-Inox*</i>	<i>Alu-Inox*</i>

<i>Enamelled cast iron*</i>	<i>Fonte émaillée*</i>	<i>Emaillierter guss*</i>
-----------------------------	------------------------	---------------------------

*prodotti importati da Baldassare Agnelli - *products imported by Baldassare Agnelli

Aluminio 3 mm
Antiadherente Whitford color blanco
Cobre
Oro
Inserción de la porcelana
Alu-Inox*

20
22
24
25
26
28

Alluminio 3 mm
Antiaderente Eterna colore bianco
Rame
Oro
Inserti in porcellana
Alu-Inox*

COLLEZIONE 1932

1932 COLLECTION

Aluminio 3 mm Professional
Aluminio 5 mm Professional
Sartenes "Cool" en Aluminio 3-5 mm
Aluminio de inducción 3 mm Professional

30
54
62
66

Alluminio 3 mm professionale
Alluminio 5 mm professionale
"Cool" Alluminio 3-5 mm
Alluminio 3 mm professionale induzione

ALLUMINIO

ALUMINIUM

Aluminio Antiadherente 3 mm Professional
Aluminio Antiadherente 5 mm Professional
Línea profesional sartenes "Cool"
Línea profesional Cookware System
Infinity

70
76
82
86
90

Alluminio Antiaderente 3 mm professionale
Alluminio Antiaderente 5 mm professionale
Alluminio "Cool" 3-5 mm
Cookware System
Infinity

ANTIADERENTE

NON-STICK

Al Black 3 mm
Al Black 5 mm
Al-Black 3-5 mm Inducción

94
100
104

Al-Black 3 mm
Al-Black 5 mm
Al-Black 3-5 mm per induzione

AL BLACK

AL BLACK

Cobre Estañado
Cobre Martillado Estañado
Cobre Liso con mango de Latón
Cobre Inducción
Copper 3 Inducción*

110
122
130
134
138

Rame Liscio Stagnato a mano
Rame Martellato Stagnato a mano
Rame liscio manicato ottone fuso
Rame per induzione
Copper 3 per induzione*

RAME

COPPER

Acero Inox 18/10*
Alu-Inox Agnelli 1907 mirror finished*
Alu-Inox*

142
158
162

Acciaio Inox 18/10*
Alu-Inox Agnelli 1907 mirror finished*
Alu-Inox*

ACCIAIO INOX

STAINLESS STEEL

Hierro fundido esmaltado*

166

Ghisa smaltata*

SLOWCOOK

Buffet line

Série Linea Buffet

Linie Buffet

Hotel pans line

Ligne plaques et bacs Gastronorm

Gastronorm Behälter Linie

Pastry-Pizza Line

Série Pâtisserie-Pizza

Linie Feinbäcker-Pizza

Iron Line

Série Fer

Linie Eisen

Stone Line

Série Pierre

Linie Stein

Cake Moulds

Moules à four

Kuchenformen

Aluminum Cooking Line

Non-stick aluminum with B-Cristal coating

Basic aluminum

Line for tomato

Copper - Pastry

Mr Chef

Mr Chef Induction

Stardust

Série Cuisine pour la famille Aluminium

Aluminium anti-adhésif avec revêtement B-Cristal

Aluminium Basic

Série pour sauce-tomates

Cuivre - Pâtisserie

Mr Chef

Mr Chef pour induction

Stardust

Linie Kochen Aluminium für die familie

Aluminium Antihafbeschichtung mit Überzug aus B-Cristal

Aluminium Basic

Linie für Tomatensoßetöpfen

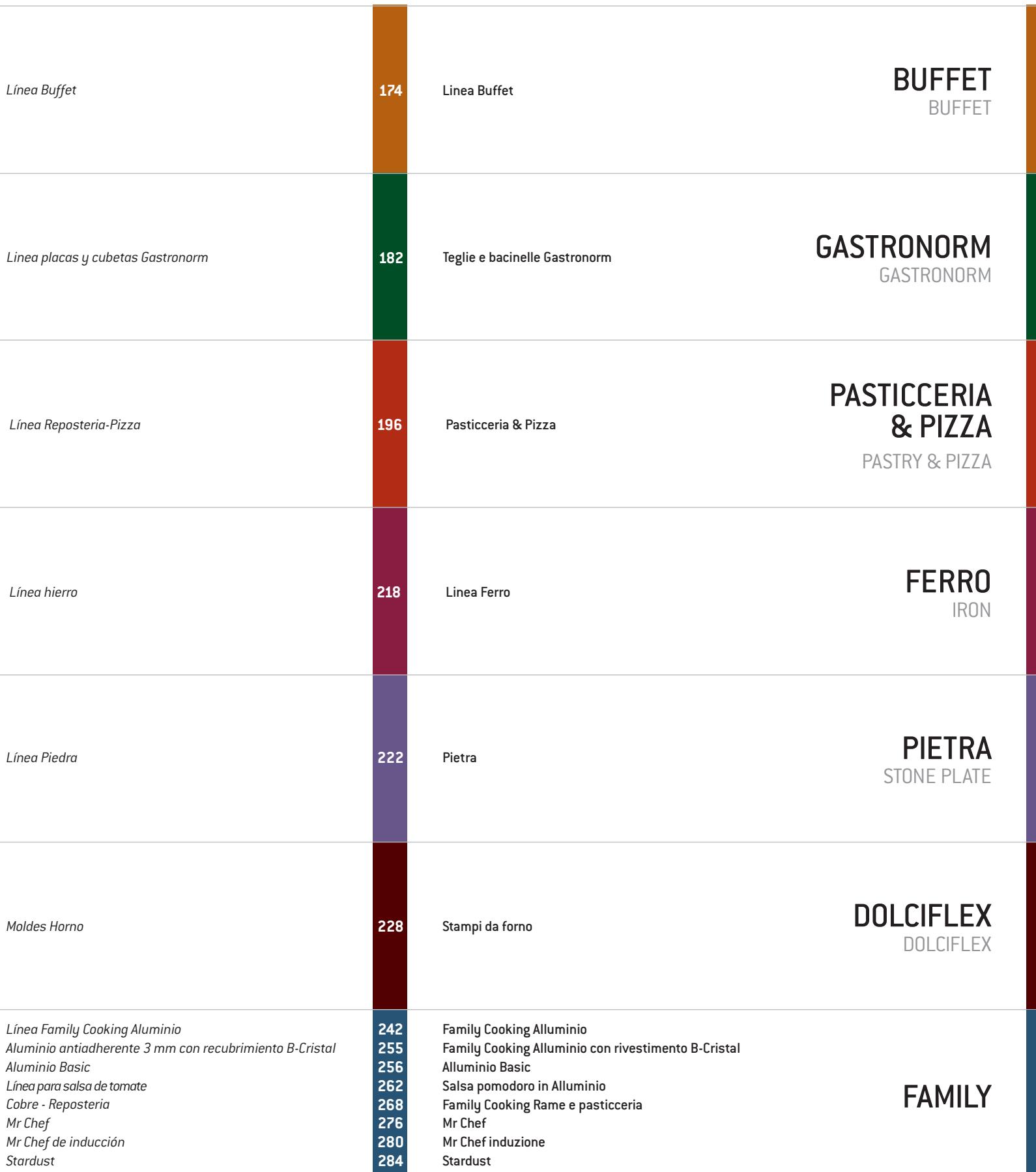
Kupfer - Gebäck

Mr Chef

Mr Chef für Induktion

Stardust

*prodotti importati da Baldassare Agnelli - *products imported by Baldassare Agnelli





Collezione 1932

1932 Collection / Collection de 1932
1932-Auflistung / Colección de 1932



CAPACITÀ DI CONDURRE IL CALORE
Alluminio 225 W/K / Rame 396 W/K

Heat conductivity
Aluminum 225 W/K / Copper 396 W/K



DURATA

Durability



RIVESTIMENTO

Coating
Eterna



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

Ecological
100% recycling



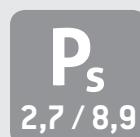
MANICATURA
Ottone fuso con rivetti in acciaio

Handle - Fused brass with
stainless steel rivets



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO
Alluminio 2,7 / Rame 8,9

Specific weight
Aluminum 2,7 / Copper 8,9



SPESSORE
3 mm alluminio / 2 mm rame

Material thickness
1/8" aluminum/2 mm copper



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 220 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82,
Dir. 85/52/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

CONFEZIONE DI VENDITA

Retail packaging / Coffret de vente
Handelsverpackung / Paquete de venta



104

CASSERUOLINO ALTO DUE MANIGLIE

Two-handle high little saucepot / Petit faitout haut deux poignées
Kleine hohe Kasserolle mit zwei Griffen / Cacerola alta con dos asas



105

CASSERUOLINO ALTO UN MANICO

One-handle high little saucepan / Petite casserole haute un manche
Kleine hohe Kasserolle mit einem Griff / Cacerola alta con un asa

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10410	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623784

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10510	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623777

106

CASSERUOLINO BASSO DUE MANIGLIE

Two-handle low little casserole pot / Petit faitout bas deux poignées
Kleine niedrige Kasserolle mit zwei Griffen / Cacerola baja con dos asas

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10610	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623791



107

CASSERUOLINO BASSO UN MANICO

One-handle low little casserole pan / Petite casserole basse un manche
Kleine niedrige Kasserolle mit einem Griff / Cacerola baja con un asa



109

CASSERUOLINO CONICO UN MANICO

One-handle conical little saucepan / Petite casserole conique un manche
Kleine konische Kasserolle mit einem Griff / Cacerola cónica con un asa



110

TEGAMINO DUE MANIGLIE

Two-handle little omelette pan / Petit plat à frire deux poignées
Kleine Pfanne mit zwei Griffen / Cazuela



111

PADELLINO A UN MANICO

Little pan / Petite poêle
Kleine Pfanne / Sartén

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10710	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623807

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10908	8	3 1/8"	6	2 3/8"	0,24	8,12	8007441623760

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA11010	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441623685
ALMA11012	12	4 3/4"	3,5	1 3/8"	0,336	11,36	8007441623739
ALMA11014	14	5 1/2"	4	1 9/16"	0,428	14,72	8007441623906
ALMA11016	16	6 5/16"	4	1 9/16"	0,628	21,24	8007441623913

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA11110	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441623746
ALMA11112	12	4 3/4"	3,5	1 3/8"	0,336	11,36	8007441623753
ALMA11114	14	5 1/2"	4	1 9/16"	0,428	14,72	8007441623920
ALMA11116	16	6 5/16"	4	1 9/16"	0,628	21,24	8007441623937

CONFEZIONE DI VENDITA

Retail packaging / Coffret de vente
Handelsverpackung / Paquete de venta



104W

CASSERUOLINO ALTO ETERNA A DUE MANIGLIE

Eterna two-handle high little saucepot / Petit faitout haut deux poignées Eterna
Kleine hohe Kasserolle mit zwei Griffen Eterna / Cacerola alta con dos asas Eterna



105W

CASSERUOLINO ALTO ETERNA A UN MANICO

Eterna one-handle high little saucepan / Petite casserole haute une poignée Eterna
Kleine hohe Kasserolle mit einem Griff Eterna / Cacerola alta con un asa Eterna



106W

CASSERUOLINO BASSO ETERNA A DUE MANIGLIE

Eterna two-handle low little casserole pot / Petit faitout bas deux poignées Eterna
Kleine niedrige Kasserolle mit zwei Griffen Eterna / Cacerola baja con dos asas Eterna

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA104W10	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623876

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA105W10	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623869

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA106W10	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623890



107W

CASSERUOLINO BASSO ETERNA A UN MANICO

Eterna one-handle low little casserole pan / Petite casserole basse une poignée Eterna
Kleine niedrige Kasserolle mit einem Griff Eterna / Cacerola baja con un asa Eterna



109W

CASSERUOLINO CONICO ETERNA A UN MANICO

Eterna one-handle conical little saucepan / Petit casserole conique une poignée Eterna
Kleine konische Kasserolle mit einem Griff eterna / Cacerola cónica con un asa eterna



110W

TEGAMINO ETERNA A DUE MANIGLIE

Eterna two-handle little omelette pan / Petit plat à frire deux poignées Eterna
Kleine Pfanne mit zwei Griffen Eterna / Cazuela Eterna



111W

PADELLINO ETERNA A UN MANICO

Eterna little pan / Petite poêle Eterna
Kleine Pfanne Eterna / Sartén Eterna

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA107W10	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623883

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA109W08	8	3 1/8"	6	2 3/8"	0,24	8,12	8007441623852

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA110W10	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441623814
ALSA110W12	12	4 3/4"	3,5	1 3/8"	0,336	11,36	8007441623821
ALSA110W14	14	5 1/2"	4	1 9/16"	0,428	14,72	8007441623944
ALSA110W16	16	6 5/16"	4	1 9/16"	0,628	21,24	8007441623968

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA111W10	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441623845
ALSA111W12	12	4 3/4"	3,5	1 3/8"	0,336	11,36	8007441623838
ALSA111W14	14	5 1/2"	4	1 9/16"	0,428	14,72	8007441623982
ALSA111W16	16	6 5/16"	4	1 9/16"	0,628	21,24	8007441624019



105CUF

CASSERUOLINO ALTO IN RAME A UN MANICO

Copper one-handle high little saucepan / Petite casserole haute un manche en cuivre
Kleine hohe Kasserolle mit einem Griff aus Kupfer / Cacerola alta con un asa cobre

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALCU105F10	10	3 15/16"	6,5	2 9/16"	0,495	16,74	8007441147778
ALCU105F12	12	4 3/4"	7,5	2 15/16"	0,822	27,8	8007441147785
ALCU105F14	14	5 1/2"	8,5	3 3/8"	1,225	41,42	8007441147792



110CUM

TEGAMINO IN RANE A DUE MANIGLIE

Copper two-handle little omelette pan / Petit plat à frire en cuivre deux poignées
Kleine Pfanne aus Kupfer mit zwei Griffen aus Kupfer / Cazuela cobre

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALCM110M14	14	5 1/2"	4	1 9/16"	0,53	17,92	8007441133986



111CUMS

PADELLINO SVASATO IN RAME A UN MANICO

Copper little pan / Petite poêle en cuivre
Kleine Pfanne aus Kupfer / Sartén cobre

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
COCU111M10	10	3 15/16"	2,7	1 1/16"	0,159	5,38	8007441134259



111CUM

PADELLINO IN RAME A UN MANICO

Copper little pan / Petite poêle en cuivre
Kleine Pfanne aus Kupfer / Sartén cobre

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALCM111M14	14	5 1/2"	3,5	1 3/8"	0,524	17,72	8007441134044



104CUMS

CASSERUOLINO BASSO IN RAME A UN MANICO

Copper one-handle low little casserole pan / Petite casserole basse en cuivre une poignée
Kleine niedrige Kasserolette aus Kupfer mit einem Griff / Cacerola baja con un asa cobre



107CUF

CASSERUOLINO BASSO IN RAME A UN MANICO

Copper one-handle low little casserole pan / Petite casserole basse en cuivre une poignée
Kleine niedrige Kasserolette aus Kupfer mit einem Griff / Cacerola baja con un asa cobre



107CUF

CASSERUOLINO BASSO IN RAME A UN MANICO

Copper one-handle low little casserole pan / Petite casserole basse en cuivre une poignée
Kleine niedrige Kasserolette aus Kupfer mit einem Griff / Cacerola baja con un asa cobre



110IES15

TEGAMINO IN ORO A DUE MANIGLIE

Gold two-handle little omelette pan / Petit plat à frire d'or deux poignées
Kleine Pfanne aus Gold mit zwei Griffen / Cazuela oro

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
COCU104M07	7	2 3/4"	3,5	1 3/8"	0,122	4,13	8007441134242

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALCU107F10	10	3 15/16"	4	1 9/16"	0,0283	0,95	8007441147747
ALCU107F12	12	4 3/4"	4,5	1 3/4"	0,0481	1,62	8007441147754
ALCU107F14	14	5 1/2"	5,5	2 3/16"	0,0718	2,42	8007441147761

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALCU107F04	4	1 9/16"	2,5	1"	-	-	8007441699813



**COCE
10410**

INSERTO IN PORCELLANA PER ART. 104 E 105 cm 10

Porcelain insert for codes 104 and 105
Insert en porcelaine pour les codes 104 et 105
Porzellaneinsatz für Codes 104 und 105
Inserción de la porcelana por los códigos 104 y 105

Code	Int. Diameter		Ext. Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COCE10410	8,5	3 3/8"	11	4 5/16"	6,5	2 9/16"	0,35	11,84	8007441672485



**COCE
10610**

INSERTO IN PORCELLANA PER ART. 106 E 107 cm 10

Porcelain insert for codes 106 and 107
Insert en porcelaine pour les codes 106 et 107
Porzellaneinsatz für Codes 106 und 107
Inserción de la porcelana por los códigos 106 y 107

Code	Int. Diameter		Ext. Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COCE10610	8,5	3 3/8"	11	4 5/16"	4,5	1 3/4"	0,245	8,28	8007441672492



**COCE
11012**

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 12

Porcelain insert for codes 110 and 111 - 0 cm 12 (4 3/4")
Insert en porcelaine pour les codes 110 et 111 - 0 cm 12
Porzellaneinsatz für Codes 110 und 111 - 0 cm 12
Inserción de la porcelana por los códigos 110 y 111 - 0 cm 12

Code	Int. Diameter		Ext. Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COCE11012	10,5	4 1/8"	13	5 1/8"	3	1 3/16"	0,26	8,79	8007441672454



**COCE
11014**

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 14

Porcelain insert for codes 110 and 111 - 0 cm 14 [5 1/2"]
Insert en porcelaine pour les codes 110 et 111 - 0 cm 14
Porzellaneinsatz für Codes 110 und 111 - 0 cm 14
Inserción de la porcelana por los códigos 110 y 111 - 0 cm 14

Code	Int. Diameter		Ext. Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COCE11014	12,5	4 15/16"	14,5	5 11/16"	3,5	1 3/8"	0,395	13,36	8007441672461



**COCE
11016**

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 16

Porcelain insert for codes 110 and 111 - 0 cm 16 [6 5/16"]
Insert en porcelaine pour les codes 110 et 111 - 0 cm 16
Porzellaneinsatz für Codes 110 und 111 - 0 cm 16
Inserción de la porcelana por los códigos 110 y 111 - 0 cm 16

Code	Int. Diameter		Ext. Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COCE11016	14,5	5 11/16"	16,5	6 1/2"	3,5	1 3/8"	0,47	15,89	8007441672478



104ALIN

CASSERUOLINO ALTO DUE MANIGLIE ALUINOX

Two-handle high little saucepot / Petit faitout haut deux poignées
Kleine hohe Kasserolle mit zwei Griffen / Cacerola alta con dos asas



105ALIN

CASSERUOLINO ALTO UN MANICO ALUINOX

One-handle high little saucepan / Petite casserole haute un manche
Kleine hohe Kasserolle mit einem Griff / Cacerola alta con un asa

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALIX104ALIN10	10	3 15/16"	7	2 3/4"	0,542	18,32	8007441676193



106ALIN

CASSERUOLINO BASSO DUE MANIGLIE ALUINOX

Two-handle low little casserole pot / Petit faitout bas deux poignées
Kleine niedrige Kasserolle mit zwei Griffen / Cacerola baja con dos asas



107ALIN

CASSERUOLINO BASSO UN MANICO ALUINOX

One-handle low little casserole pan / Petite casserole basse un manche
Kleine niedrige Kasserolle mit einem Griff / Cacerola baja con un asa

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALIX106ALIN10	10	3 15/16"	4,5	1 3/4"	0,278	9,40	8007441676216

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALIX107ALIN10	10	3 15/16"	4,5	1 3/4"	0,278	9,40	8007441676223



109ALIN

CASSERUOLINO CONICO UN MANICO ALUINOX

One-handle conical little saucepan / Petite casserole conique un manche
Kleine konische Kasserolle mit einem Griff / Cacerola cónica con un asa



110ALIN

TEGAMINO DUE MANIGLIE ALUINOX

Two-handle little omelette pan / Petit plat à frire deux poignées
Kleine Pfanne mit zwei Griffen / Cazuela

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALIX109ALIN08	8	3 1/8"	6	2 3/8"	0,24	8,11	8007441676186

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALIX110ALIN10	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441676230
ALIX110ALIN12	12	4 3/4"	3,5	1 3/8"	0,336	11,36	8007441676247
ALIX110ALIN14	14	5 1/2"	4	1 9/16"	0,428	14,47	8007441676254
ALIX110ALIN16	16	6 5/16"	4	1 9/16"	0,428	14,47	8007441676261
ALIX110ALIN20S	20	7 7/8"	5	2"	1,4	47,33	8007441676278



111ALIN

PADELLINO A UN MANICO ALUINOX

Little pan / Petite poêle
Kleine Pfanne / Sartén

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALIX111ALIN10	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441676285
ALIX111ALIN12	12	4 3/4"	3,5	1 3/8"	0,336	11,36	8007441676292
ALIX111ALIN14	14	5 1/2"	4	1 9/16"	0,428	14,47	8007441676308
ALIX111ALIN16	16	6 5/16"	4	1 9/16"	0,428	14,47	8007441676315



Alluminio 3 mm professionale

Professional 1/8" Aluminum / Aluminium 3 mm Professional
Aluminium 3 mm Professional / Aluminio 3 mm Professional



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
No one



PER COTTURA A GAS
Gas



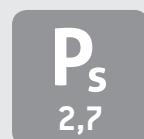
ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06,
Dir. 82/71/CEE GUCEE L 297 del 23/10/82,
Dir. 85/52/CEE GUCEE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 220 del 15/08/02,
Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05,
Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L338 del 13/11/04,
UNI EN 1186 1-15: 2003

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



103

PENTOLA ALTA CON DUE MANIGLIE INOX

Stockpot, 2 stainless steel handles / Marmite traiteur, 2 anses en acier inox
Hoher Suppentopf 2 Edelstahlgriffe / Olla alta 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10314	14	5 1/2"	13	5 1/8"	2	2.11	8007441008567
ALMA10316	16	6 5/16"	15	5 15/16"	3	3.17	8007441008864
ALMA10318	18	7 1/16"	17	6 11/16"	4,3	4.54	8007441009199
ALMA10320	20	7 7/8"	19	7 1/2"	6	6.34	8007441009601
ALMA10322	22	8 11/16"	22	8 11/16"	8,4	8.87	8007441010201
ALMA10324	24	9 7/16"	22	8 11/16"	10	10.56	8007441010683
ALMA10326	26	10 1/4"	24	9 7/16"	12,7	13.41	8007441011239
ALMA10328	28	11"	26	10 1/4"	16	16.90	8007441011765
ALMA10330	30	11 13/16"	30	11 13/16"	21,2	22.40	8007441012328
ALMA10332	32	12 5/8"	30	11 13/16"	24	25.36	8007441012892
ALMA10334	34	13 3/8"	32	12 5/8"	29	30.64	8007441013987
ALMA10336	36	14 3/16"	34	13 3/8"	33,6	35.50	8007441013943
ALMA10338	38	14 15/16"	36	14 3/16"	40,8	44.11	8007441014421
ALMA10340	40	15 3/4"	38	14 15/16"	46,5	49.13	8007441014841
ALMA10342	42	16 9/16"	40	15 3/4"	55,4	58.54	8007441015503
ALMA10345	45	17 3/4"	42	16 9/16"	63	66.57	8007441016296
ALMA10350	50	19 11/16"	45	17 3/4"	88	92.98	8007441016975
ALMA10355	55	21 5/8"	51	20 1/16"	121	127.85	8007441017620
ALMA10360	60	23 5/8"	56	22 1/16"	158	166.95	8007441018030



104BIS

CASSERUOLA ALTISSIMA CON DUE MANIGLIE INOX

Deep saucepot, 2 s/s handles / Casserole très fonde, 2 anses en acier inox
Kochtopf hoch 2 Edelstahlgriffe / Cacerola altísima 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA104B14	14	5 1/2"	10	3 15/16"	1,5	1.58	8007441133443
ALMA104B16	16	6 5/16"	11	4 5/16"	2,2	2.32	8007441008888
ALMA104B18	18	7 1/16"	13	5 1/8"	3,3	3.48	8007441133139
ALMA104B20	20	7 7/8"	14,5	5 11/16"	3,7	3.90	8007441009625
ALMA104B22	22	8 11/16"	15,5	6 1/8"	4,8	5.07	8007441010225
ALMA104B24	24	9 7/16"	16	6 5/16"	7,2	7.60	8007441010706
ALMA104B26	26	10 1/4"	17	6 11/16"	9	9.5	8007441011253
ALMA104B28	28	11"	18,5	7 1/4"	11,3	11.94	8007441011789
ALMA104B30	30	11 13/16"	18,5	7 1/4"	13	13.73	8007441012342
ALMA104B32	32	12 5/8"	21	8 1/4"	16,9	17.85	8007441012915
ALMA104B34	34	13 3/8"	21,5	8 7/16"	19,5	20.60	8007441013400
ALMA104B36	36	14 3/16"	24	9 7/16"	24,4	25.78	8007441013967
ALMA104B38	38	14 15/16"	25	9 13/16"	28	29.58	8007441014445
ALMA104B40	40	15 3/4"	26	10 1/4"	32	33.81	8007441014865
ALMA104B42	42	16 9/16"	27,5	10 13/16"	38	40.15	8007441015527
ALMA104B45	45	17 3/4"	28	11"	46	48.60	8007441016319
ALMA104B50	50	19 11/16"	30	11 13/16"	58	61.28	8007441017996



104

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucier, 2 stainless steel handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMA10414	14	5 1/2"	7,5	2 15/16"	1,5	1.59	8007441008574
ALMA10416	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441008871
ALMA10418	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441009205
ALMA10420	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441009618
ALMA10422	22	8 11/16"	12	4 3/4"	4,6	4.86	8007441010218
ALMA10424	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441010690
ALMA10426	26	10 1/4"	14,5	5 11/16"	8	8.46	8007441011246
ALMA10428	28	11"	15,5	6 1/8"	9	9.51	8007441011772
ALMA10430	30	11 13/16"	16	6 5/16"	11,3	11.95	8007441012335
ALMA10432	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441012908
ALMA10434	34	13 3/8"	18	7 1/16"	16,3	17.23	8007441013394
ALMA10436	36	14 3/16"	19	7 1/2"	18	19.03	8007441013950
ALMA10438	38	14 15/16"	19,5	7 11/16"	23,8	25.16	8007441014438
ALMA10440	40	15 3/4"	21	8 1/4"	26	27.48	8007441014858
ALMA10442	42	16 9/16"	22	8 11/16"	32,5	34.36	8007441015510
ALMA10445	45	17 3/4"	24	9 7/16"	35	37.00	8007441016302
ALMA10450	50	19 11/16"	26	10 1/4"	50	52.85	8007441016982
ALMA10455	55	21 5/8"	29	11 7/16"	65	68.71	8007441017637
ALMA10460	60	23 5/8"	34	13 3/8"	90	95.14	8007441018047



105

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, 1 s/s handle / Casserole haute, 1 manche en acier inox
Kasserolle 1 Edelstahlstiel / Cacerola alta 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10514	14	5 1/2"	7,5	2 15/16"	1,5	1.59	8007441008598
ALMA10516	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441008895
ALMA10518	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441009229
ALMA10520	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441009632
ALMA10522	22	8 11/16"	12	4 3/4"	4,6	4.86	8007441010232
ALMA10524	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441010713
ALMA10526	26	10 1/4"	14,5	5 11/16"	8	8.46	8007441011260
ALMA10528	28	11"	15,5	6 1/8"	9	9.51	8007441011796
ALMA10530	30	11 13/16"	16	6 5/16"	11,3	11.95	8007441012359
ALMA10532	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441012922
ALMA10534	34	13 3/8"	18	7 1/16"	16,3	17.23	8007441013424
ALMA10536	36	14 3/16"	19	7 1/2"	18	19.03	8007441013974



105BIS

CASSERUOLA ALTISSIMA CON UN MANICO TUBOLARE INOX

Deep saucenpan, 1 s/s handle / Casserole très haute, 1 manche en acier inox
Kochtopf hoch 1 Edelstahlstiel / Cacerola altísima 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA105B14	14	5 1/2"	10	3 15/16"	1,5	1.59	8007441008604
ALMA105B16	16	6 5/16"	11	4 5/16"	2,2	2.33	8007441008901
ALMA105B18	18	7 1/16"	13	5 1/8"	3,3	3.49	8007441009236
ALMA105B20	20	7 7/8"	14,5	5 11/16"	3,7	3.91	8007441009649
ALMA105B22	22	8 11/16"	15,5	6 1/8"	4,8	5.07	8007441010249
ALMA105B24	24	9 7/16"	16,5	6 1/2"	7,2	7.61	8007441010720
ALMA105B26	26	10 1/4"	18,5	7 1/4"	9	9.51	8007441011277
ALMA105B28	28	11"	18,5	7 1/4"	11,3	11.95	8007441011802
ALMA105B30	30	11 13/16"	21	8 1/4"	13	13.74	8007441012366
ALMA105B32	32	12 5/8"	21,5	8 7/16"	16,9	17.86	8007441012939
ALMA105B34	34	13 3/8"	24	9 7/16"	19,5	20.61	8007441013431
ALMA105B36	36	14 3/16"	30	11 13/16"	24,4	25.79	8007441013981



106

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe / Cacerola baja con 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10616	16	6 5/16"	7	2 3/4"	1,4	1.48	8007441008918
ALMA10618	18	7 1/16"	7	2 3/4"	1,8	1.90	8007441009243
ALMA10620	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009656
ALMA10622	22	8 11/16"	8	3 1/8"	3,4	3.59	8007441010256
ALMA10624	24	9 7/16"	8,5	3 3/8"	4,1	4.33	8007441010737
ALMA10626	26	10 1/4"	9,5	3 3/4"	5,3	5.60	8007441011284
ALMA10628	28	11"	9,5	3 3/4"	6,4	6.77	8007441011819
ALMA10630	30	11 13/16"	10,5	4 1/8"	7,4	7.82	8007441012373
ALMA10632	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441012946
ALMA10634	34	13 3/8"	11	4 5/16"	10	10.57	8007441013448
ALMA10636	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441014995
ALMA10638	38	14 15/16"	12	4 3/4"	15	15.86	8007441014476
ALMA10640	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441014896
ALMA10642	42	16 9/16"	15	5 15/16"	20,8	21.99	8007441015558
ALMA10645	45	17 3/4"	16	6 5/16"	26,3	27.80	8007441016340
ALMA10650	50	19 11/16"	17	6 11/16"	32	33.83	8007441017026
ALMA10655	55	21 5/8"	19	7 1/2"	51,5	54.44	8007441017675
ALMA10660	60	23 5/8"	21,5	8 7/16"	60	63.42	8007441018085



107

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 s/s handle / Casserole, 1 manche en acier inox
Niedrige Kasserolle 1 Edelstahlstiel / Cacerola baja mango inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10716	16	6 5/16"	7	2 3/4"	1,4	1.48	8007441008925
ALMA10718	18	7 1/16"	7	2 3/4"	1,8	1.90	8007441009250
ALMA10720	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009663
ALMA10722	22	8 11/16"	9	3 9/16"	3,4	3.59	8007441010263
ALMA10724	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441010744
ALMA10726	26	10 1/4"	9,5	3 3/4"	5,3	5.60	8007441011291
ALMA10728	28	11"	9,5	3 3/4"	6,4	6.77	8007441011826
ALMA10730	30	11 13/16"	10,5	4 1/8"	7,4	7.82	8007441012380
ALMA10732	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441012953
ALMA10734	34	13 3/8"	11	4 5/16"	10	10.57	8007441013455
ALMA10736	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441014001



109

CASSERUOLA CONICA CON BECCO E UN MANICO TUBOLARE INOX

Conic casserole pan with spout and s/s handle / Casserole conique avec bec, 1 manche en acier inox
Konische Kasserolle mit Tülle und Edelstahlstiel / Cazo cónico con pico y mango inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10914	14	5 1/2"	8	3 1/8"	1	1.06	8007441008642
ALMA10916	16	6 5/16"	8,5	3 3/8"	1,3	1.37	8007441008949
ALMA10918	18	7 1/16"	10	3 15/16"	1,9	2.01	8007441009274
ALMA10920	20	7 7/8"	11,5	4 1/2"	2,4	2.54	8007441009687
ALMA10922	22	8 11/16"	12,5	4 15/16"	3	3.17	8007441010287
ALMA10924	24	9 7/16"	14	5 1/2"	4	4.23	8007441010768
ALMA10926	26	10 1/4"	15,5	6 1/8"	5,5	5.81	8007441011314



126

CASSERUOLA OVALE CON COPERCHIO E DUE MANIGLIE INOX

Oval saucepot with lid and s/s handles / Casserole ovale avec couvercle et anses en acier inox
Ovale Kasserolle mit Deckel und Edelstahlgriffen / Cacerola oval con tapa y asas inox

Code	Size		Height		Bar Code
	cm	in	cm	in	
ALMA12630	30x19	11 13/16"x7 1/2"	12	4 3/4"	8007441012571
ALMA12632	32x22	12 5/8"x8 11/16"	13	5 1/8"	8007441013141
ALMA12634	34x23	13 3/8"x9 1/16"	14	5 1/2"	8007441013622
ALMA12636	36x25	14 3/16"x9 13/16"	15	5 15/16"	8007441014193
ALMA12640	40x28	15 3/4"x11"	16	6 5/16"	8007441015121
ALMA12645	45x31	17 3/4"x12 3/16"	16,5	6 1/2"	8007441016159
ALMA12650	50x36	19 11/16"x14 3/16"	17,5	6 7/8"	8007441012484



129

COPERCHIO ROTONDO PESANTE CON PONTICELLO INOX

Round heavy lid with small s/s loop handle. Pack 10 pcs.
Couvercle rond lourd avec poignée en acier inox. Conf. 10 pièces.
Schwerer Runddeckel mit Edelstahlgegengriff. 10 Stücke.
Tapa redonda pesada con puente inox. Conf. 10 piezas.

Code	Diameter		Bar Code
	cm	in	
ALMA12914	14	5 1/2"	8007441132880
ALMA12916	16	6 5/16"	8007441009021
ALMA12918	18	7 1/16"	8007441009380
ALMA12920	20	7 7/8"	8007441009885
ALMA12922	22	8 11/16"	8007441010454
ALMA12924	24	9 7/16"	8007441010973
ALMA12926	26	10 1/4"	8007441011505
ALMA12928	28	11"	8007441012069
ALMA12930	30	11 13/16"	8007441012588
ALMA12932	32	12 5/8"	8007441013158
ALMA12934	34	13 3/8"	8007441013639
ALMA12936	36	14 3/16"	8007441014209
ALMA12938	38	14 15/16"	8007441014643
ALMA12940	40	15 3/4"	8007441015138
ALMA12942	42	16 9/16"	8007441015688
ALMA12945	45	17 3/4"	8007441016517
ALMA12950	50	19 11/16"	8007441017255
ALMA12955	55	21 5/8"	8007441017804
ALMA12960	60	23 5/8"	8007441018306



129OV

COPERCHIO OVALE CON PONTICELLO INOX

Oval lid / Couvercle ovale
Ovaler Deckel / Tapa oval

Code	Size		Bar Code
	cm	in	
ALMA1290V30	30x19	11 13/16"x7 1/2"	8007441142346
ALMA1290V32	32x22	12 5/8"x8 11/16"	8007441142025
ALMA1290V34	34x23	13 3/8"x9 1/16"	8007441142032
ALMA1290V36	36x25	14 3/16"x9 13/16"	8007441142049
ALMA1290V40	40x28	15 3/4"x11"	8007441142056
ALMA1290V45	45x31	17 3/4"x12 3/16"	8007441142063
ALMA1290V50	50x36	19 11/16"x14 3/16"	8007441142070



129BIS

PORTA COPERCHI

Lids rack / Râtelier à couvercles
Deckelhalter / Sostén para tapas

Code	Height		Bar Code
	cm	in	
ALMA129BIS	110	43 5/16"	8007441146139

Confezione da 6 pezzi / Packaging 6 pieces



110

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriiffe / Paellera 2 asas inox

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA11018	18	7 1/16"	4,5	1 3/4"	8007441009281
ALMA11020	20	7 7/8"	5	2"	8007441009694
ALMA11022	22	8 11/16"	5,5	2 3/16"	8007441010294
ALMA11024	24	9 7/16"	5,5	2 3/16"	8007441010782
ALMA11026	26	10 1/4"	5,5	2 3/16"	8007441011321
ALMA11028	28	11"	6	2 3/8"	8007441011864
ALMA11030	30	11 13/16"	6,5	2 9/16"	8007441012410
ALMA11032	32	12 5/8"	6,5	2 9/16"	8007441012977
ALMA11034	34	13 3/8"	6,7	2 5/8"	8007441013462
ALMA11036	36	14 3/16"	7	2 3/4"	8007441014018
ALMA11038	38	14 15/16"	7	2 3/4"	8007441014490
ALMA11040	40	15 3/4"	7,2	2 13/16"	8007441014919
ALMA11042	42	16 9/16"	8	3 1/8"	8007441015572
ALMA11046	46	18 1/8"	8	3 1/8"	8007441016364
ALMA11050	50	19 11/16"	8,5	3 3/8"	8007441017040
ALMA11060	60	23 5/8"	9	3 9/16"	8007441018108

Confezione da 6 pezzi / Packaging 6 pieces



111

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX

Frying pan, 1 s/s handle / Poêle à frire, 1 manche en acier inox
Bratpfanne 1 Edelstahlstiel / Sartén "freir" mango inox

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA11118	18	7 1/16"	4,5	1 3/4"	8007441009342
ALMA11120	20	7 7/8"	5	2"	8007441009779
ALMA11122	22	8 11/16"	5,5	2 3/16"	8007441010348
ALMA11124	24	9 7/16"	5,5	2 3/16"	8007441010867
ALMA11126	26	10 1/4"	5,5	2 3/16"	8007441011383
ALMA11128	28	11"	6	2 3/8"	8007441011949
ALMA11130	30	11 13/16"	6,5	2 9/16"	8007441012465
ALMA11132	32	12 5/8"	6,5	2 9/16"	8007441013035
ALMA11134	34	13 3/8"	6,7	2 5/8"	8007441013509
ALMA11136	36	14 3/16"	7	2 3/4"	8007441014070
ALMA11138	38	14 15/16"	7	2 3/4"	8007441014537
ALMA11140	40	15 3/4"	7,2	2 13/16"	8007441014971
ALMA11142	42	16 9/16"	8	3 1/8"	8007441015596
ALMA11146	46	18 1/8"	8	3 1/8"	8007441016425
ALMA11150	50	19 11/16"	8,5	3 3/8"	8007441147556
ALMA11160	60	23 5/8"	9	3 9/16"	8007441018160

Confezione da 6 pezzi / Packaging 6 pieces



111B

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX

Sauté pan, 1 s/s handle / Sauteuse, 1 manche en acier inox
Ausgestellte Sauteuse 1 Edelstahlstiel / Sartén ensanchada alta "saltar" mango inox

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA111B18	18	7 1/16"	5	2"	8007441009359
ALMA111B20	20	7 7/8"	5,5	2 3/16"	8007441009786
ALMA111B22	22	8 11/16"	6	2 3/8"	8007441010355
ALMA111B24	24	9 7/16"	6,5	2 9/16"	8007441010874
ALMA111B26	26	10 1/4"	6,5	2 9/16"	8007441011390
ALMA111B28	28	11"	6,5	2 9/16"	8007441011956
ALMA111B30	30	11 13/16"	7	2 3/4"	8007441012472
ALMA111B32	32	12 5/8"	7,5	2 15/16"	8007441013042
ALMA111B34	34	13 3/8"	8	3 1/8"	8007441013516
ALMA111B36	36	14 3/16"	8	3 1/8"	8007441014087
ALMA111B38	38	14 15/16"	8,5	3 3/8"	8007441014544
ALMA111B40	40	15 3/4"	8,5	3 3/8"	8007441014988
ALMA111B45	45	17 3/4"	9,5	3 3/4"	8007441016432

Confezione da 6 pezzi / Packaging 6 pieces



111BB

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

Low sauté pan, 1 s/s handle / Plat à sauter, 1 manche en acier inox
Niedrige ausgestellte Sauteuse 1 Edelstahlstiel / Sartén ensanchada baja "saltear" mango inox

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA111BB20	20	7 7/8"	4,5	1 3/4"	8007441128173
ALMA111BB24	24	9 7/16"	5,5	2 3/16"	8007441128180
ALMA111BB28	28	11"	5	2"	8007441128197
ALMA111BB32	32	12 5/8"	5	2"	8007441128203
ALMA111BB36	36	14 3/16"	5,5	2 3/16"	8007441128210
ALMA111BB40	40	15 3/4"	6	2 3/8"	8007441128227



111BM

PADELLA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX

Curved sauté pan / Sauteuse
Sauteuse / Sartén para mantecas

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA111BM20	20	7 7/8"	9	3 9/16"	8007441145675
ALMA111BM24	24	9 7/16"	9,5	3 3/4"	8007441145682
ALMA111BM28	28	11"	10	3 15/16"	8007441145699
ALMA111BM32	32	12 5/8"	10,5	4 1/8"	8007441145705
ALMA111BM36	36	14 3/16"	11	4 5/16"	8007441145712



120

TEGAME OVALE PER PESCE CON DUE MANIGLIE INOX

Oval fish pan, 2 s/s handles / Plat ovale à poisson, 2 anses en acier inox
Ovale Fischpfanne 2 Edelstahlgriffe / Paellera oval para pescado 2 asas inox

Code	Size		Height		Bar Code
	cm	in	cm	in	
ALMA12030	30x19	11 13/16"x7 1/2"	6	2 3/8"	8007441125189
ALMA12034	34x23	13 3/8"x9 1/16"	7	2 3/4"	8007441125196

121



PADELLA OVALE DRITTA PER PESCE CON UN MANICO TUBOLARE INOX

Oval fish pan, 1 s/s handle / Poêle ovale à poisson, 1 manche en acier inox
Ovale Fischpfanne 1 Edelstahlstiel / Sartén oval para pescado mango inox

Code	Size		Height		Bar Code
	cm	in	cm	in	
ALMA12130	30x19	11 13/16"x7 1/2"	6	2 3/8"	8007441125127
ALMA12134	34x23	13 3/8"x9 1/16"	7	2 3/4"	8007441125172



121B

PADELLA OVALE SVASATA PER PESCE CON UN MANICO TUBOLARE INOX

Oval fish pan, 1 s/s handle / Poêle ovale à poisson, 1 manche en acier inox
Ovale Fischpfanne 1 Edelstahlstiel / Sartén oval para pescado mango inox

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA121B40	40	15 3/4"	4,5	1 3/4"	8007441138363
ALMA121B45	45	17 3/4"	4,5	1 3/4"	8007441134570



153

CASSERUOLA CON 4 COLAPASTA A SPICCHIO ALTO

Saucerpot with 4 deep segment colanders / Faitout avec 4 passoires à panier fond
Kochtopf mit 4 Hochseihern / Cacerola alta con coladores 4 sectores altos

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15336	36	14 3/16"	20	7 7/8"	18	19.02	8007441014261
ALMA15340	40	15 3/4"	22	8 11/16"	26	27.47	8007441015244
ALMA15350	50	19 11/16"	28	11"	50	52.83	8007441012354



153B

SPICCHIO SINGOLO ALTO

Single deep segment / Panier fond
Hochseihen / Colador 1 sector alto

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA153B36	36	14 3/16"	21	8 1/4"	8007441014278
ALMA153B40	40	15 3/4"	23	9 1/16"	8007441015251
ALMA153B50	50	19 11/16"	26	10 1/4"	8007441017361



153C

COPERCHIO PER CASSERUOLA A 4 SPICCHI

Lid for 4-segment saucepot / Couvercle pour sautoir à 4 paniers
Deckel zum Kochtopf mit 4 Seihern / Tapa para cacerola 4 sectores

Code	Diameter		Bar Code
	cm	in	
ALMA153C36	36	14 3/16"	8007441128074
ALMA153C40	40	15 3/4"	8007441128081
ALMA153C50	50	19 11/16"	8007441128098



154

CASSERUOLA CON 2 SPICCHI ALTI

Saucepot, 2 segments / Sautoir à 2 paniers
Kochtopf mit 2 Seihern / Cacerola con coladores 2 sectores

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15430	30	11 13/16"	16	6 5/16"	10	10.56	8007441125011
ALMA15434	34	13 3/8"	18	7 1/16"	15	15.85	8007441125028
ALMA15438	38	14 15/16"	21	8 1/4"	22	23.24	8007441125035



154B

SPICCHIO 1/2 SINGOLO ALTO

Single segment colanders / Paniers
Seihern / Colador 1 sector

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA154B30	30	11 13/16"	16,5	6 1/2"	8007441133757
ALMA154B34	34	13 3/8"	18,5	7 1/4"	8007441125653
ALMA154B38	38	14 15/16"	21,5	8 7/16"	8007441125660



154C

COPERCHIO PER CASSERUOLA A 2 SPICCHI

Lid for 2-segment saucier pot / Couvercle pour sautoir à 2 paniers
Deckel zum Kochtopf mit 2 Seihern / Tapa para cacerola 2 sectores

Code	Diameter		Bar Code
	cm	in	
ALMA154C30	30	11 13/16"	8007441133344
ALMA154C34	34	13 3/8"	8007441133320
ALMA154C38	38	14 15/16"	8007441133337



155

CASSERUOLA CON 3 SPICCHI ALTI

Saucier pot, 3 segments / Sautoir à 3 paniers
Kochtopf mit 3 Seihern / Cacerola con coladores 3 sectores

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15534	34	13 3/8"	18	7 1/16"	15	15.85	8007441140953
ALMA15538	38	14 15/16"	21	8 1/4"	22	23.24	8007441140946



155B

SPICCHIO 1/3 SINGOLO ALTO

Colander for 3-segment saucepot / Panier pour sautoir à 3 paniers
Fach zum Kochtopf mit 3 Seihern / Sector para cacerola 3 coladores

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA155B34	34	13 3/8"	19	7 1/2"	8007441140960
ALMA155B38	38	14 15/16"	22	8 11/16"	8007441140977



155C

COPERCHIO PER CASSERUOLA A 3 SPICCHI

Lid for 3-segment saucepot / Couvercle pour sautoir à 3 paniers
Deckel zum Kochtopf mit 3 Seihern / Tapa para cacerola coladores 3 sectores

Code	Diameter		Bar Code
	cm	in	
ALMA155C34	34	13 3/8"	8007441140984
ALMA155C38	38	14 15/16"	8007441140991



152

PENTOLA CUOCIVERDURA COUSCOUS COPERCHIO CON CASSERUOLA PER COTTURA A VAPORE DI VERDURE, ASPARAGI, ECC.

Special vegetables pot with casserole for steam cooking of vegetables, asparagus, etc.
Marmite spéciale à légumes avec casserole pour cuire à vapeur légumes, asperges, etc.
Spezialgemüsetopf mit Kasserolle zum Dampfkochen von Gemüse, Spargeln usw.

Olla especial cueceverduras/couscousera tapa entrante con cacerola para coccion a vapor de verduras, esparragos, etc.

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15224	24	9 7/16"	15x11	5 15/16"x 4 5/16"	5	5.28	8007441011024
ALMA15228	28	11"	17x13	6 11/16"x 5 1/8"	9	9.51	8007441012113
ALMA15232	32	12 5/8"	21x15	8 1/4"x 5 15/16"	12	12.68	8007441013202
ALMA15236	36	14 3/16"	22x17	8 11/16"x 6 11/16"	18	19.02	8007441014254
ALMA15240	40	15 3/4"	25x20	9 13/16"x 7 7/8"	25	26.41	8007441015237



151V

VAPORIZZATRICE RETTANGOLARE CON COPERCHIO

Rectangular steamer with lid / Boîte à vapeur rectangulaire avec couvercle
Rechteckiger Dampftopf mit Deckel / Hervidor rectangular con tapa

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA151V40	40x28	15 3/4"x11"	16	6 5/16"	8007441128968
ALMA151V45	45x30	17 3/4"x11 13/16"	16,5	6 1/2"	8007441128975
ALMA151V50	50x33	19 11/16"x13"	17,5	6 7/8"	8007441128982



118

PESCIERA CON GRIGLIA, COPERCHIO E DUE MANIGLIE INOX

Fish kettle with grid, lid and s/s handles / Poissonnière avec grille, couvercle et anses en acier inox
Fischkochtopf mit Gitter, Deckel und Edelstahlgriffen / Hervidor de pescado con rejilla, tapa y asas inox

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA11840	40x13	15 3/4"x5 1/8"	10	3 15/16"	8007441015114
ALMA11850	50x15	19 11/16"x5 15/16"	12	4 3/4"	8007441017231
ALMA11860	60x17	23 5/8"x6 11/16"	13	5 1/8"	8007441018276
ALMA11870	70x19	27 9/16"x7 1/2"	14	5 1/2"	8007441018870
ALMA11880	80x24	31 1/2"x9 7/16"	17	6 11/16"	8007441019112
ALMA11890	90x28	35 7/16"x11"	23	9 1/16"	8007441019297
ALMA118100	100x30	39 3/8"x11 13/16"	25	9 13/16"	8007441008277
ALMA118120	120x32	47 1/4"x12 5/8"	28	11"	8007441008390



115

COLAPASTA A TRE PIEDI CON DUE MANIGLIE INOX

Tripodal colander, 2 s/s handles / Passoire conique avec trépied, 2 anses en acier inox
Dreifußseher 2 Edelstahlgriffe / Escurridera 3 pies y 2 mangos inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA11520	20	7 7/8"	13	5 1/8"	8007441009847
ALMA11522	22	8 11/16"	14	5 1/2"	8007441010416
ALMA11524	24	9 7/16"	15	5 15/16"	8007441010935
ALMA11526	26	10 1/4"	15	5 15/16"	8007441011451
ALMA11528	28	11"	16,5	6 1/2"	8007441012014
ALMA11530	30	11 13/16"	16,5	6 1/2"	8007441012533
ALMA11532	32	12 5/8"	18,5	7 1/4"	8007441013103
ALMA11536	36	14 3/16"	24	9 7/16"	8007441014155
ALMA11540	40	15 3/4"	24,5	9 5/8"	8007441015077



143

TORTIERA CONICA CON ANELLO

Conical cake mould with ring / Tourtière conique avec anneau
Könische Kuchenform mit Ring / Tartera conica con anilla

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA14318	18	7 1/16"	4	1 9/16"	8007441009403
ALMA14320	20	7 7/8"	4,5	1 3/4"	8007441009908
ALMA14322	22	8 11/16"	4,5	1 3/4"	8007441010478
ALMA14324	24	9 7/16"	5,5	2 3/16"	8007441011994
ALMA14326	26	10 1/4"	5,5	2 3/16"	8007441011529
ALMA14328	28	11"	6,5	2 9/16"	8007441012083
ALMA14330	30	11 13/16"	7	2 3/4"	8007441012601
ALMA14332	32	12 5/8"	7	2 3/4"	8007441013172
ALMA14334	34	13 3/8"	7,5	2 15/16"	8007441013653
ALMA14336	36	14 3/16"	7,5	2 15/16"	8007441014223
ALMA14338	38	14 15/16"	8	3 1/8"	8007441014650
ALMA14340	40	15 3/4"	8	3 1/8"	8007441015145



166

TORTIERA CILINDRICA CON ANELLO

Cylindrical pie pan with ring / Tourtière cylindrique à anneau
Runde torten form mit ring / Tartera cilindrica con anilla

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA16620	20	7 7/8"	4	1 9/16"	8007441009953
ALMA16622	22	8 11/16"	5	2"	8007441010522
ALMA16624	24	9 7/16"	6	2 3/8"	8007441011055
ALMA16626	26	10 1/4"	6,5	2 9/16"	8007441011598
ALMA16628	28	11"	6,5	2 9/16"	8007441012144
ALMA16630	30	11 13/16"	7	2 3/4"	8007441012687
ALMA16632	32	12 5/8"	7	2 3/4"	8007441013233
ALMA16634	34	13 3/8"	7	2 3/4"	8007441013721
ALMA16636	36	14 3/16"	7,5	2 15/16"	8007441014315
ALMA16638	38	14 15/16"	7,5	2 15/16"	8007441014704
ALMA16640	40	15 3/4"	8	3 1/8"	8007441015305



144

PAIOLO PER POLENTA CON MANICO AD ARCO

Poletnt pot, bowed handle / Chaudron à polenta, manche arqué
Polentetopf mit bogenförmigem Stiel / Caldero para polenta con mango arco

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA14420	20	7 7/8"	12,5	4 15/16"	3	3.17	8007441009915
ALMA14422	22	8 11/16"	15,5	6 1/8"	3,5	3.70	8007441010485
ALMA14424	24	9 7/16"	17	6 11/16"	4,5	4.76	8007441011000
ALMA14426	26	10 1/4"	18	7 1/16"	6	6.34	8007441011536
ALMA14428	28	11"	18	7 1/16"	7	7.40	8007441012090
ALMA14430	30	11 13/16"	21	8 1/4"	8	8.46	8007441012618
ALMA14432	32	12 5/8"	23	9 1/16"	10	10.57	8007441013189
ALMA14434	34	13 3/8"	24	9 7/16"	15	15.86	8007441013660
ALMA14436	36	14 3/16"	25	9 13/16"	16	16.91	8007441014230
ALMA14438	38	14 15/16"	26,5	10 7/16"	17	17.97	8007441014667
ALMA14440	40	15 3/4"	28	11"	20	21.14	8007441015152
ALMA14444	44	17 5/16"	33	13"	30	31.71	8007441016029
ALMA14446	46	18 1/8"	36	14 3/16"	40	42.28	8007441008123
ALMA14452	52	20 1/2"	38	14 15/16"	50	52.85	8007441008130
ALMA14456	56	22 1/16"	44	17 5/16"	60	63.42	8007441008154
ALMA14458	58	22 13/16"	45	17 3/4"	75	79.28	8007441008161
ALMA14462	62	24 7/16"	49	19 5/16"	90	95.14	8007441008178
ALMA14464	64	25 3/16"	55	21 5/8"	120	126.85	8007441123857
ALMA14468	68	26 3/4"	58	22 13/16"	150	158.56	8007441123864



165

PAIOLO PER POLENTA CON MANICO E MANIGLIA IN ALLUMINIO

Polenta pot, aluminium handle / Chaudron à polenta, manche en aluminium
Polentetopf mit Alustiel / Caldero para polenta mango aluminio

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA16518	18	7 1/16"	12	4 3/4"	2	2.11	8007441009441
ALMA16520	20	7 7/8"	13	5 1/8"	3	3.17	800744100946
ALMA16522	22	8 11/16"	14	5 1/2"	3,5	3.70	8007441010515
ALMA16524	24	9 7/16"	14	5 1/2"	4,5	4.76	8007441011048
ALMA16526	26	10 1/4"	17	6 11/16"	6	6.34	8007441011574
ALMA16528	28	11"	17	6 11/16"	7	7.40	8007441012137
ALMA16530	30	11 13/16"	18	7 1/16"	8	8.46	8007441012670
ALMA16532	32	12 5/8"	19	7 1/2"	10	10.57	8007441013226
ALMA16536	36	14 3/16"	23	9 1/16"	16	16.91	8007441014308
ALMA16540	40	15 3/4"	26	10 1/4"	20	21.14	8007441015299



168

COLAPASTA CONICO CON DUE MANIGLIE INOX

Conical colander, 2 s/s handles / Passoire conique, 2 anses en acier inox
Konischer Seiher 2 Edelstahlgriffe / Escurridera conica con 2 masas inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA16830	30	11 13/16"	18	7 1/16"	8007441012700
ALMA16832	32	12 5/8"	18	7 1/16"	8007441013257
ALMA16835	35	13 3/4"	21	8 1/4"	8007441014339
ALMA16840	40	15 3/4"	23	9 1/16"	8007441015329
ALMA16845	45	17 3/4"	25	9 13/16"	8007441016579
ALMA16850	50	19 11/16"	28	11"	8007441017422



168B

COLAPASTA CONICO CON DUE MANIGLIE INOX LEGGERO

Conical colander, 2 s/s handles - cheap / Passoire conique, 2 anses en acier inox - économique
Konischer Seiher 2 Edelstahlgriffe - billig / Escurridera conica 2 Asas inox - economica

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA168B36	36	14 3/16"	21	8 1/4"	8007441133528
ALMA168B40	40	15 3/4"	23	9 1/16"	8007441133535



173

COLAPASTA CILINDRICO CON DUE MANIGLIE FISSE INOX

da inserire nell'Art. 103 o 1103
Cylindric colander for insertion for art. 103 or 1103, fixed s/s handles
Passoire cylindrique à insérer pour art. 103 ou 1103, anses fixes en acier inox
Zylindrischer Einstekseicher für Art. 103 oder 1103, Edelstahlfestgriffe
Escurreidera c

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA17324	24	9 7/16"	25	9 13/16"	8007441011079
ALMA17328	28	11"	29	11 7/16"	8007441012175
ALMA17332	32	12 5/8"	31	12 3/16"	8007441013271
ALMA17336	36	14 3/16"	37	14 9/16"	8007441014353
ALMA17340	40	15 3/4"	40	15 3/4"	8007441015343
ALMA17345	45	17 3/4"	43	16 15/16"	8007441016593
ALMA17350	50	19 11/16"	48	18 7/8"	8007441017446



296

COLAPASTA CILINDRICO (SCALDAPASTA) CON UN MANICO TUBOLARE INOX

Cylindric colander (pasta heater), s/s handle
Passoire cylindrique (cuit-pâtes), manche en acier inox
Zylindrischer Seiher (Nudelnwärmer) Edelstahlstiel
Escurreidera cilindrica (calientapasta) 1 mango inox

Codice	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA29614	14	5 1/2"	14	5 1/2"	8007441008789
ALMA29616	16	6 5/16"	16	6 5/16"	8007441009151
ALMA29618	18	7 1/16"	18	7 1/16"	8007441009564
ALMA29620	20	7 7/8"	20	7 7/8"	8007441010126
ALMA29622	22	8 11/16"	22	8 11/16"	8007441010614
ALMA29624	24	9 7/16"	24	9 7/16"	8007441011178
ALMA29626	26	10 1/4"	26	10 1/4"	8007441011697



140

COLAPASTA SFERICO (SCALDAPASTA) CON UN MANICO TUBOLARE E GANCIO INOX

Spherical colander (pasta heater) with handle and hook
Passoire cylindrique (cuit-pâtes), manche en acier inox et crochet
Kugelförmiger Seiher (Nudelnwärmer) mit Stiel und Haken
Escurreidera esferica (calientapasta) con mango y gancho

Code	Diameter		Bar Code
	cm	in	
ALMA14018	18	7 1/16"	8007441009397
ALMA14020	20	7 7/8"	8007441009892
ALMA14022	22	8 11/16"	8007441010461
ALMA14024	24	9 7/16"	8007441010980
ALMA14026	26	10 1/4"	8007441011512
ALMA14028	28	11"	8007441012076
ALMA14030	30	11 13/16"	8007441012595
ALMA14032	32	12 5/8"	8007441013165

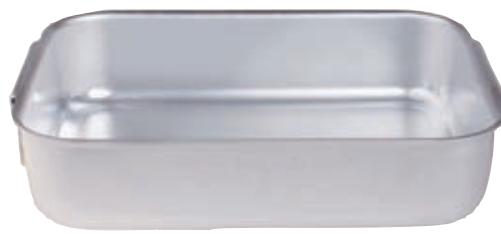
175



COLAPASTA CONICO (SCALDAPASTA) CON UN MANICO TUBOLARE E GANCIO INOX

Conical colander [pasta heater], 1 s/s handle and hook
Passoire conique [cuit-pâtes], manche en acier inox et crochet
Konischer Seiher [Nudelnwärmer] Edelstahlstiel und Haken
Escurreidera conica [calientapasta] 1 mango y gancho inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA17518	18	7 1/16"	10	3 15/16"	8007441009465
ALMA17520	20	7 7/8"	11,5	4 1/2"	8007441009984
ALMA17522	22	8 11/16"	12,5	4 15/16"	8007441010560
ALMA17524	24	9 7/16"	14,5	5 11/16"	8007441011093
ALMA17526	26	10 1/4"	15,5	6 1/8"	8007441011642
ALMA17528	28	11"	16	6 5/16"	8007441012199
ALMA17530	30	11 13/16"	17	6 11/16"	8007441012748



150

ROSTIERA RETTANGOLARE ANGOLI TONDI PESANTE

Serie alta con
maniglie snodate
senza rivetti

Rectangular roasting plate, round angles, heavy-type, deep with folding angles and no rivets
Plat à rôtir à angles ronds - lourde, série fonde, avec anses tombantes sans rivets
Rechteckige Bratpfanne, rundwinkelige, schwere, hohe, Fallgriffen ohne Niete
Rustidera rectangular angulos Redondeados tipo pesado serie alta con asas moviles sin clavos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA15030	33,5x23	13 3/16" x 9 1/16"	7	2 3/4"	8007441012649
ALMA15036	39x26	15 3/8" x 10 1/4"	8	3 1/8"	8007441013875
ALMA15040	43x28	16 15/16" x 11"	8	3 1/8"	8007441015190
ALMA15045	48,5x30	19 1/16" x 11 13/16"	8,5	3 3/8"	8007441016173
ALMA15050	54x33	21 1/4" x 13"	9	3 9/16"	8007441017323
ALMA15055	58,5x36	23" x 14 3/16"	9,5	3 3/4"	8007441017866
ALMA15060	64x40	25 3/16" x 15 3/4"	10	3 15/16"	8007441018351
ALMA15065	69x43	27 3/16" x 16 15/16"	10	3 15/16"	8007441018665
ALMA15070	74,5x45	29 5/16" x 17 3/4"	11	4 5/16"	8007441018924
ALMA15080	80x50	31 1/2" x 19 11/16"	12,5	4 15/16"	8007441019136
ALMA15090	90x50	35 7/16" x 19 11/16"	13	5 1/8"	8007441019327



151B

ROSTIERA RETTANGOLARE ANGOLI TONDI CON MANIGLIE SNODATE INOX Serie bassa

Rectangular roasting plate, round angles low with s/s folding handles
Plat à rôtir rectangulaire à angles ronds série basse avec anses tombantes en acier inox
Rechteckige Bratpfanne, rundwinkelige, niedrige, Edelstahlfallgriffen
Rustidera rectangular angulos redondeados serie baja asas moviles inox

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA151B36	36x26	14 3/16" x 10 1/4"	6	2 3/8"	8007441013899
ALMA151B40	40x28	15 3/4" x 11"	6	2 3/8"	8007441015220
ALMA151B45	45x30	17 3/4" x 11 13/16"	6	2 3/8"	8007441016203
ALMA151B50	50x33	19 11/16" x 13"	6	2 3/8"	8007441017347
ALMA151B55	55x36	21 5/8" x 14 3/16"	6	2 3/8"	8007441017880
ALMA151B60	60x40	23 5/8" x 15 3/4"	6	2 3/8"	8007441018375
ALMA151B65	65x43	25 9/16" x 16 15/16"	6	2 3/8"	8007441018689
ALMA151B70	70x45	27 9/16" x 17 3/4"	6	2 3/8"	8007441018948
ALMA151B80	80x50	31 1/2" x 19 11/16"	6	2 3/8"	8007441019150



151

ROSTIERA RETTANGOLARE ANGOLI TONDI MEZZO PESO

Serie alta con
maniglie snodate
senza rivetti

Rectangular roasting plate, deep with round angles, folding handles, middle weight, no rivets
Plat à rôtir, série fondue à angles ronds et anses tombantes, sans rivets, mi-poids
Rechteckige Bratform, hohe, rundwinkelige, Fallgriffen ohne Niete, Mittelgewicht
Rostidera rectangular serie alta angulos redondeados y asas moviles sin clavos, peso mediano

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA15136	39x26	15 3/8" x 10 1/4"	7,5	2 15/16"	8007441013882
ALMA15140	43x28	16 15/16" x 11"	7,5	2 15/16"	8007441015213
ALMA15145	48,5x30	19 1/16" x 11 13/16"	8,5	3 3/8"	8007441016197
ALMA15150	54x33	21 1/4" x 13"	9	3 9/16"	8007441017330
ALMA15155	58,5x36	23" x 14 3/16"	10	3 15/16"	8007441017873
ALMA15160	64x40	25 3/16" x 15 3/4"	10	3 15/16"	8007441018368
ALMA15165	69x43	27 3/16" x 16 15/16"	10	3 15/16"	8007441018672
ALMA15170	74,5x45	29 5/16" x 17 3/4"	11	4 5/16"	8007441018931
ALMA15180	80x50	31 1/2" x 19 11/16"	12,5	4 15/16"	8007441019143



183B

COPERCHIO RETTANGOLARE PIANO ANGOLI TONDI per art. 150/151

Flat rectangular lid with round angles for art. 150/151
Couvercle rectangulaire à angles ronds pour art. 150/151
Rechteckiger Deckel, rundwinkeliger, für Art. 150/151
Tapa rectangular plana Angulos redondeados para art. 150/151

Code	Size		Bar Code
	cm	Ø in	
ALMA183B30	30x23	11 13/16"x9 1/16"	8007441123285
ALMA183B35	35x26	13 3/4"x10 1/4"	8007441013929
ALMA183B40	40x28	15 3/4"x11"	8007441015435
ALMA183B45	45x30	17 3/4"x11 13/16"	8007441016272
ALMA183B50	50x33	19 11/16"x13"	8007441017521
ALMA183B55	55x36	21 5/8"x14 3/16"	8007441017972
ALMA183B60	60x40	23 5/8"x15 3/4"	8007441018504
ALMA183B65	65x43	25 9/16"x16 15/16"	8007441018740
ALMA183B70	70x45	27 9/16"x17 3/4"	8007441019006
ALMA183B80	80x50	31 1/2"x19 11/16"	8007441019211



182B

VASSOIO DISBRIGO

Tray / Plateau / Tablett / Bandeja servicio

Code	Size		Bar Code
	cm	in	
ALMA182B35	35x28	13 3/4"x11"	8007441123871
ALMA182B40	40x29,5	15 3/4"x11 5/8"	8007441123888
ALMA182B45	45x31,5	17 3/4"x12 3/8"	8007441124472
ALMA182B50	50x34,5	19 11/16"x13 9/16"	8007441123895
ALMA182B55	55x37,5	21 5/8"x14 3/4"	8007441123918
ALMA182B60	60x41,5	23 5/8"x16 5/16"	8007441123925
ALMA182B65	65x44,5	25 9/16"x17 1/2"	8007441123932

177



BRASIERA RETTANGOLARE CON COPERTURA A SOUTÈ E GRIGLIA INTERNA CON DUE MANIGLIE SNODABILI

Rectangular roasting pan with lid [art. 181], inside grid and 2 folding handles
Braisière rectangulaire avec couvercle [art. 181], grille int. et 2 anses tombantes
Rechteckiger Bräter mit Deckel [art. 181], Innengitter, 2 Fallgriffen
Rustidera rectangular con tapa sotùe [art. 181] y rejilla interior 2 asas móviles

Code	cm	in	Size		Height
			H cm	H in	
ALMA17740	40x26	15 3/4"x10 1/4"	16	6 5/16"	8007441015350
ALMA17750	50x34	19 11/16"x13 3/8"	16	6 5/16"	8007441017453
ALMA17760	60x40	23 5/8"x15 3/4"	20	7 7/8"	8007441018429
ALMA17770	70x45	27 9/16"x17 3/4"	20	7 7/8"	8007441018955
ALMA17780	80x50	31 1/2"x19 11/16"	20	7 7/8"	8007441019167



177B

BRASIERA RETTANGOLARE CON COPERTURA A SOUTÈ SENZA GRIGLIA INTERNA

Rectangular roasting pan with lid and no inside grid
Braisière rectangulaire avec couvercle sans grille int.
Rechteckiger Bräter mit Deckel ohne Innengitter
Rustidera rectangular con tapa sotùe sin rejilla interior

Code	cm	in	Size		Height
			H cm	H in	
ALMA177B40	40x26	15 3/4"x10 1/4"	16	6 5/16"	8007441015367
ALMA177B50	50x34	19 11/16"x13 3/8"	16	6 5/16"	8007441017460
ALMA177B60	60x40	23 5/8"x15 3/4"	20	7 7/8"	8007441018436
ALMA177B70	70x45	27 9/16"x17 3/4"	20	7 7/8"	8007441018962
ALMA177B80	80x50	31 1/2"x19 11/16"	20	7 7/8"	8007441019174



181

COPERTURA RETTANGOLARE A SOUTÈ (VASSOI) CON ANGOLI TONDI E CON MANIGLIE LATERALI FISSE

Rectangular lid (trays) with round angles and fixed side handles
Couvercle rectangulaire (plateau) à angles ronds et anses latérales fixes
Rechteckiger Deckel (Tabletten), rundwinkelig, Festgriffen
Tapa rectangular Soutè (bandeja) angulos redondeados y asas laterales fijas

Code	cm	in	Size		Height
			H cm	H in	
ALMA18140	40x28	15 3/4"x11"	3,5	1 3/8"	8007441015404
ALMA18150	50x34	19 11/16"x13 3/8"	3,5	1 3/8"	8007441017491
ALMA18160	60x40	23 5/8"x15 3/4"	3,5	1 3/8"	8007441018474
ALMA18170	70x45	27 9/16"x17 3/4"	3,5	1 3/8"	8007441018986
ALMA18180	80x50	31 1/2"x19 11/16"	3,5	1 3/8"	8007441019198



224

COLAFRITTO CON PENTOLINO RACCOGLITORE

Drip strainer with drip bowl / Nid à friture avec collecteur
Nestbacklöffel mit Sammelbehälter / Escurrefritos

Diameter			
Code	Ø cm	Ø in	Bar Code
ALMA22440	40	15 3/4"	8007441015473
ALMA22445	45	17 3/4"	8007441130404
ALMA22450	50	19 11/16"	8007441131654



292

INFARINA PESCE

Pot for flouring fish / Plat à fariner le poisson
Fischwendenpfanne / Fuente para enharinar el pescado

Diameter			
Code	Ø cm	Ø in	Bar Code
ALMA29232	32	12 5/8"	8007441013356
ALMA29236	36	14 3/16"	8007441014407
ALMA29240	40	15 3/4"	8007441015480



202

BACINELLA ALLUMINIO PER MARMELLATA

Aluminium jam bowl / Bassine à confiture, aluminium
Alukonfiturschüssel / Caldero aluminio para marmelada

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMA20236	36	14 3/16"	16	6 5/16"	11	11.63	8007441135263
ALMA20240	40	15 3/4"	17	6 11/16"	15	15.86	8007441135270
ALMA20245	45	17 3/4"	17	6 11/16"	20	21.14	8007441135287
ALMA20250	50	19 11/16"	21	8 1/4"	30	31.71	8007441135294
ALMA20260	60	23 5/8"	26	10 1/4"	47	49.68	8007441135300
ALMA20265	65	25 9/16"	29	11 7/16"	62	65.54	8007441136215



BAGNOMARIA

293

Bain-marie / Bain-marie
Wasserbadkasserolle / Bano maria

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMA29312	12	4 3/4"	13	5 1/8"	1,4	1.48	8007441008475
ALMA29314	14	5 1/2"	16	6 5/16"	2,2	2.33	8007441008741
ALMA29316	16	6 5/16"	17,5	6 7/8"	3,5	3.70	8007441009113
ALMA29318	18	7 1/16"	19	7 1/2"	4,5	4.76	8007441009526
ALMA29320	20	7 7/8"	22	8 11/16"	6,5	6.87	8007441010089
ALMA29322	22	8 11/16"	22	8 11/16"	8,4	8.88	8007441010584
ALMA29324	24	9 7/16"	23,5	9 1/4"	10,4	10.99	8007441011147
ALMA29326	26	10 1/4"	26	10 1/4"	13,8	14.59	8007441011666



KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

158
AL KIT

Seafood Serving Kit with aluminium tray / Kit Servir à fruits de mer avec plateau en alluminium
Meeresfrüservicekit mit Alutablett / Set servicio para ostras bandeja aluminio plana

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL158AL-KIT24	24	9 7/16"	24,5	9 5/8"	8007441145019
COAL158AL-KIT36	36	14 3/16"	25,5	10 7/16"	8007441145026
COAL158AL-KIT50	50	19 11/16"	27,5	10 13/16"	8007441628918



VASSOIO FRUTTI DI MARE IN ALLUMINIO

158

Seafood tray, aluminium / Plateau à fruits de mer, aluminium
Meeresfrüchte-Alutablett / Bandeja mariscos aluminio

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA15824	24	9 7/16"	4,5	1 3/4"	8007441139094
ALMA15836	36	14 3/16"	5,5	2 3/16"	8007441139100
ALMA15850	50	19 11/16"	7,5	2 15/16"	8007441628901



**158B
158C**

SUPPORTO ACCIAIO CROMATO

per art. 158

Chromed steel holder for art. 158 / Support en acier chromé pour art. 158
Verchromtenstahlträger für art. 158 / Soporte acero cromado para art. 158

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX158B	19-28	7 1/2" - 11"	20	7 7/8"	8007441139087
COIX158C	30-40	11 13/16" - 15 3/4"	20	7 7/8"	8007441631499



205

MESTOLO CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Ladle with alu-alloy rigid handle - 2 riveted pcs.
Louche à manche rigide en alliage d'aluminium 2 pièces rivetées
Schöpfloeffel mit hartem Stiel, Alu-Legierung 2 genieteten Stücke
Cacillo mango rigido aleación aluminio 2 Piezas riveteadas

Code	Diameter			Bar Code
	H cm	H in	Ø cm	
ALMA20510	10	3 15/16"	10	8007441008291
ALMA20512	12	4 3/4"	12	8007441008437
ALMA20514	14	5 1/2"	14	8007441008703
ALMA20516	16	6 5/16"	16	8007441009076
ALMA20518	18	7 1/16"	18	8007441009472
ALMA20520	20	7 7/8"	20	8007441010997



207

SCHIUMAROLA CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Skimmer with alu-alloy rigid handle - 2 riveted pcs.
Ecumoire à manche rigide en alliage d'aluminium 2 pièces rivetées
Schaumlöffel mit hartem Stiel, Alu-Legierung 2 genieteten Stücke
Espumadora mango rigido Aleacion aluminio 2 piezas riveteadas

Code	Diameter			Bar Code
	H cm	H in	Ø cm	
ALMA20710	10	3 15/16"	10	8007441133351
ALMA20712	12	4 3/4"	12	8007441008451
ALMA20714	14	5 1/2"	14	8007441008727
ALMA20716	16	6 5/16"	16	8007441009090
ALMA20718	18	7 1/16"	18	8007441009496
ALMA20720	20	7 7/8"	20	8007441010010
ALMA20722	22	8 11/16"	22	8007441010577

206



MESTOLO FORATO CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Perforated ladle with alu-alloy rigid handle - 2 riveted pcs.
Louche perforé à manche rigide en alliage d'aluminium 2 pièces rivetées
Gelochter Schöpföffel mit hartem Stiel, Alu-Legierung 2 genieteten Stücke
Espumadera mango rigido aleacion aluminio 2 piezas riveteadas

Code	H cm	H in	Diameter	Bar Code
ALMA20610	10	3 15/16"	8007441008307	
ALMA20612	12	4 3/4"	8007441008444	
ALMA20614	14	5 1/2"	8007441008710	
ALMA20616	16	6 5/16"	8007441009083	
ALMA20618	18	7 1/16"	8007441009489	
ALMA20620	20	7 7/8"	8007441010003	

208



PALETTA CON O SENZA FORI CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Spatula with or without holes, alu-alloy rigid handle 2 riveted pcs.
Palette avec ou sans trous, manche rigide en alliage d'aluminium 2 pièces rivetées
Schaufel mit/ohne Löcher, harten Stiel, Alu-Legierung 2 genieteten Stücke
Espatula con/sin taladros mango rigido aleacion aluminio 2 piezas riveteadas

Code	H cm	H in	Bar Code
ALMA20810	10	3 15/16"	8007441008321
ALMA20812	12	4 3/4"	8007441008468



Questi strumenti di cottura sono realizzati in Alluminio con purezza superiore al 99%. Sono gli strumenti di cottura preferiti dagli Chef professionisti nelle loro cucine.

IL MATERIALE

Il materiale con cui un recipiente è fabbricato costituisce il primo importante requisito da tenere in considerazione.

Lo scopo di una pentola è quello di cuocere gli alimenti ed i materiali rispondono in modo differente alla conduzione del calore.

La capacità, quindi, di condurre il calore è un requisito essenziale.

Tutte le pentole che Baldassare Agnelli Spa produce in alluminio sono realizzate in Alluminio con purezza superiore al 99%.

LA CONDUCIBILITÀ

Dopo il Rame, l'Alluminio con purezza superiore al 99% è in assoluto il miglior conduttore di calore tra i metalli utilizzati per fabbricare pentole. All'interno di un recipiente di Alluminio con purezza superiore al 99% i cibi cuociono alla medesima temperatura e le pareti non coperte dagli alimenti posti a cottura non si surriscaldano, impedendo così la carbonizzazione di spruzzi o residui di cibo che possono alterare il gusto delle pietanze.

Un recipiente dotato di buona conduttività termica consente:

- La regolazione efficace della temperatura nelle varie fasi di cottura.
- La distribuzione uniforme del calore su tutte le superfici, sia sul fondo che sulle pareti.
- La conseguente riduzione di surriscaldamenti locali e bruciature.



COSA FARE, COME FARE

Alcuni buoni e utili consigli di utilizzo degli strumenti di cottura realizzati in Alluminio con purezza superiore al 99%.

- Al primo utilizzo pulire attentamente le pentole, sciacquare con acqua bollente e asciugare. Successivamente ungere l'interno e l'esterno con un poco di olio o burro e lasciare riposare per una notte.
- Gli alimenti cuociono meglio e mantengono più sapore a fuoco moderato, proprio perché le pentole in Alluminio Extra al 99% hanno un'alta conducibilità termica non serve MAI utilizzare fiamme alte.
- Evitare il surriscaldamento: non scaldare mai la pentola vuota su un fuoco sia esso alto o basso.
- Non lavare le pentole in Alluminio con purezza superiore al 99% in lavastoviglie.
- È pericoloso il contatto con la pentola quando questa è calda.
- I cibi fortemente acidi e/o salati [ad esempio marinate, salamoie e pomodori] posso essere perfettamente cucinati in contenitori di Alluminio con purezza superiore al 99%.
- I cibi fortemente acidi e/o salati [ad esempio marinate, salamoie e pomodori] non possono essere conservati in contenitori d'Alluminio.
- Non usare per conservare i cibi "fuori da ambiente refrigerato oltre 24 ore".
- Aggiungere il sale solo durante l'ebollizione per favorirne lo scioglimento ed impedire che aggredisca il metallo.
- La patina scura che si forma all'interno delle pentole di Alluminio con purezza superiore al 99% è dovuta all'ossidazione del metallo: una vera propria barriera protettiva inerte che non va tolta. Per mantenere le pentole splendenti usare prodotti specifici.



Alluminio 5 mm professionale

Professional 3/16" Aluminum / Aluminium 5 mm Professional
Aluminium 5 mm Professional / Aluminio 5 mm Professional



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
No one



PER COTTURA A GAS
Gas



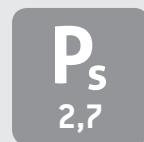
ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06,
Dir. 82/71/CEE GUCEE L 297 del 23/10/82,
Dir. 85/52/CEE GUCEE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 220 del 15/08/02,
Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05,
Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L 338 del 13/11/04,
UNI EN 1186 1-15: 2003

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



1103

PENTOLA CILINDRICA RADIANTE CON DUE MANIGLIE INOX

Radiant cylindric stockpot, 2 s/s handles
Marmite traiteur cylindrique extra-lourde 2 anses en acier inox
Extra schwer zylindrischer Suppentopf 2 Edelstahlgriffe
Olla cilindrica 2 asas inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110320	20	7 7/8"	19	7 1/2"	6	6.34	8007441009700
ALMR110324	24	9 7/16"	22	8 11/16"	10	10.57	8007441010799
ALMR110328	28	11"	26	10 1/4"	16	16.91	8007441011871
ALMR110332	32	12 5/8"	30	11 13/16"	24	25.37	8007441012984
ALMR110336	36	14 3/16"	33	13"	33	34.88	8007441014025
ALMR110340	40	15 3/4"	37	14 9/16"	45	47.57	8007441014926
ALMR110345	45	17 3/4"	40	15 3/4"	65	68.71	8007441016371
ALMR110350	50	19 11/16"	45	17 3/4"	85	89.85	8007441017057



1104

CASSERUOLA CILINDRICA ALTA RADIANTE CON DUE MANIGLIE INOX

Radiant cylindric saucepot, 2 s/s handles
Faitout cylindrique extra-lourde, 2 anses en acier inox
Extra schwer zylindrischer Kochtopf 2 Edelstahlgriffe
Cacerola cilindrica alta alta conductividad 2 asasinox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMR110416	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441008963
ALMR110418	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441009304
ALMR110420	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441009717
ALMR110424	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441010805
ALMR110428	28	11"	16	6 5/16"	9	9.51	8007441011888
ALMR110432	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441147518
ALMR110436	36	14 3/16"	19,5	7 11/16"	18	19.03	8007441147525
ALMR110440	40	15 3/4"	22	8 11/16"	26	27.48	8007441014933
ALMR110445	45	17 3/4"	25	9 13/16"	35	37.00	8007441016388
ALMR110450	50	19 11/16"	28	11"	50	52.85	8007441017064
ALMR110455	55	21 5/8"	31	12 3/16"	65	68.71	8007441145002
ALMR110460	60	23 5/8"	35	13 3/4"	90	95.14	8007441135324



1105

CASSERUOLA CILINDRICA ALTA RADIANTE CON UN MANICO TUBOLARE INOX

Radiant cylindric saucepan, 1 s/s handle
Casserole haute cylindrique extra-lourde, 1 manche en acier inox
Extra schwer zylindrische Kasserolle 1 Edelstahlstiel
Cacerola cilindrica alto 1 mango inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110516	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441008970
ALMR110518	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441147464
ALMR110520	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441147471
ALMR110524	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441010812
ALMR110528	28	11"	16	6 5/16"	9	9.51	8007441011895
ALMR110532	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441013004



1107

CASSERUOLA CILINDRICA BASSA RADIANTE CON UN MANICO TUBOLARE INOX

Radiant cylindric casserole pan, 1 s/s handle
 Casserole cylindrique extra-lourde, 1 manche en acier inox
 Extra schwer zylindrische Kasserolle 1 Edelstahlstiel
 Cacerola cilíndrica baja alta conductividad 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110720	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009748
ALMR110724	24	9 7/16"	8	3 1/8"	3,7	3.91	8007441010836
ALMR110728	28	11"	9	3 9/16"	5,6	5.92	8007441011918
ALMR110732	32	12 5/8"	10	3 15/16"	8	8.46	8007441013028



1110

TEGAME RADIANTE CON DUE MANIGLIE INOX

Radiant omelette pan, 2 s/s handles / Plat rond extra-lourd, 2 anses en acier inox
 Extra schwer Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR111020	20	7 7/8"	4,5	1 3/4"	8007441009793
ALMR111024	24	9 7/16"	4,5	1 3/4"	8007441010881
ALMR111028	28	11"	5	2"	8007441147488
ALMR111032	32	12 5/8"	6	2 3/8"	8007441147501
ALMR111036	36	14 3/16"	7	2 3/4"	8007441014094
ALMR111040	40	15 3/4"	7,5	2 15/16"	8007441015992
ALMR111045	45	17 3/4"	8	3 1/8"	8007441016449
ALMR111050	50	19 11/16"	8,5	3 3/8"	8007441017125



1111

PADELLA RADIANTE CON UN MANICO TUBOLARE INOX

Radiant frypan, 1 s/s handle / Poêle 1 manche en acier inox
 Bratpfanne, 1 Edelstahlsstiel / Sartén 1 mango inox alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR111120	20	7 7/8"	4,5	1 3/4"	8007441009809
ALMR111124	24	9 7/16"	4,5	1 3/4"	8007441010898
ALMR111128	28	11"	5	2"	8007441011970
ALMR111132	32	12 5/8"	6	2 3/8"	8007441013066
ALMR111136	36	14 3/16"	7	2 3/4"	8007441014100
ALMR111140	40	15 3/4"	7,5	2 15/16"	8007441015008



1106

CASSERUOLA CILINDRICA BASSA RADIANTE CON DUE MANIGLIE INOX

Radiant cylindric casserole pot, 2 s/s handles
Sautoir cylindrique extra-lourde, 2 anses en acier inox
Extra schwer zylindrischer Brattopf 2 Edelstahlgriffe
Cacerola cilindrica baja 2 asas inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110620	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009731
ALMR110624	24	9 7/16"	8	3 1/8"	3,7	3.91	8007441010829
ALMR110628	28	11"	9	3 9/16"	5,6	5.92	8007441011901
ALMR110632	32	12 5/8"	10	3 15/16"	8	8.46	8007441147495
ALMR110636	36	14 3/16"	12	4 3/4"	12	12.68	8007441147532
ALMR110640	40	15 3/4"	13	5 1/8"	16	16.91	8007441147549
ALMR110645	45	17 3/4"	15	5 15/16"	23	24.31	8007441016401
ALMR110650	50	19 11/16"	17	6 11/16"	32	33.83	8007441017088
ALMR110655	55	21 5/8"	19	7 1/2"	51,5	54.44	8007441143077
ALMR110660	60	23 5/8"	21,5	8 7/16"	60	63.42	8007441135379



1111BM

PADELLA RADIANTE A MANTECARE SALTA PASTA E RISO

Radiant curved sauté pan 5 mm / Sauteuse extra-lourde 5 mm
Extra schwer Sauteuse 5 mm / Sartén para mantecas alta conductividad

Codice	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR1111BM20	20	7 7/8"	9	3 9/16"	8007441139179
ALMR1111BM24	24	9 7/16"	9,5	3 3/4"	8007441139186
ALMR1111BM28	28	11"	10	3 15/16"	8007441139193
ALMR1111BM32	32	12 5/8"	10,5	4 1/8"	8007441139209
ALMR1111BM36	36	14 3/16"	11	4 5/16"	8007441139216



1111WP

WOK RADIANTE CON FONDO PIANO

Radiant cylindric saucepan, 1 s/s handle
Casserole haute cylindrique extra-lourde, 1 manche en acier inox
Extra schwer zylindrische Kasserolle 1 Edelstahlstiel
Cacerola cilindrica alta 1 mango inox alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR1111WP28	28	11"	9,5	3 3/4"	8007441139148
ALMR1111WP32	32	12 5/8"	10	3 15/16"	8007441139131

1111B



PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX

Radiant sauté pan, 1 s/s handle / Sauteuse extra lourde, 1 manche en acier inox
Hohe Sauteuse, Edelstahlstiel / Sarten ensanchada alta mango inox alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR1111B20	20	7 7/8"	5,5	2 3/16"	8007441139919
ALMR1111B24	24	9 7/16"	7	2 3/4"	8007441139124
ALMR1111B28	28	11"	7	2 3/4"	8007441139117
ALMR1111B32	32	12 5/8"	7,5	2 15/16"	8007441139926
ALMR1111B36	36	14 3/16"	8	3 1/8"	8007441139933
ALMR1111B40	40	15 3/4"	8,5	3 3/8"	8007441140076



65B

PAIOLO RADIANTE PER POLENTA CON UN MANICO TUBOLARE E MANIGLIA INOX

Radiant polenta pot with s/s handle and hand grip
Chaudron extra-lourd à polenta, manche et anse en acier inox
Extra-schwer Polentetopf, Stiel und Griff aus Edelstahl
Caldero para polenta 1 mango y asa inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR65B18	18	7 1/16"	12	4 3/4"	2	2.11	8007441123680
ALMR65B20	20	7 7/8"	13	5 1/8"	3	3.17	8007441124816
ALMR65B22	22	8 11/16"	14	5 1/2"	3,5	3.70	8007441124823
ALMR65B24	24	9 7/16"	12	4 3/4"	4,5	4.76	8007441057312
ALMR65B26	26	10 1/4"	13	5 1/8"	6	6.34	8007441057572
ALMR65B28	28	11"	14	5 1/2"	7	7.40	8007441057800
ALMR65B30	30	11 13/16"	14	5 1/2"	8	8.46	8007441058050

Confezione da 10 pezzi / Packaging 10 pieces



129

COPERCHIO ROTONDO PESANTE CON PONTICELLO INOX

Round heavy lid with small s/s loop handle pack 10 pcs
Couvercle rond lourd avec poignée en acier inox conf. 10 pièces
Schwerer Runddeckel mit Edelstahlgegengriff 10 Stücke
Tapa redonda pesada con puente inox conf 10 piezas

Code	Diameter			Bar Code
	Ø cm	Ø in	Ø mm	
ALMA12914	14	5 1/2"	140	8007441132880
ALMA12916	16	6 5/16"	160	8007441009021
ALMA12918	18	7 1/16"	180	8007441009380
ALMA12920	20	7 7/8"	200	8007441009885
ALMA12922	22	8 11/16"	220	8007441010454
ALMA12924	24	9 7/16"	240	8007441010973
ALMA12926	26	10 1/4"	260	8007441011505
ALMA12928	28	11"	280	8007441012069
ALMA12930	30	11 13/16"	300	8007441012588
ALMA12932	32	12 5/8"	320	8007441013158
ALMA12934	34	13 3/8"	340	8007441013639
ALMA12936	36	14 3/16"	360	8007441014209
ALMA12938	38	14 15/16"	380	8007441014643
ALMA12940	40	15 3/4"	400	8007441015138
ALMA12942	42	16 9/16"	420	8007441015688
ALMA12945	45	17 3/4"	450	8007441016517
ALMA12950	50	19 11/16"	500	8007441017255
ALMA12955	55	21 5/8"	550	8007441017804
ALMA12960	60	23 5/8"	600	8007441018306

1111W



WOK RADIANTE CON FONDO SVASATO CON MANICO TUBOLARE INOX

Radiant wok, splayed bottom / Wok extra-lourd, fond évasé
Extra schwer Wok mit ausgeschmiegter Boden / Wok fondo ensanchado alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR1111W28	28	11"	10,5	4 1/8"	8007441139155
ALMR1111W32	32	12 5/8"	11	4 5/16"	8007441139162

1150



ROSTIERA RETTANGOLARE RADIANTE CON MANIGLIE SNODATE

Radiant rectangular roasting plate with folding handles
Plat à rôtir rectangulaire extra-lourd avec anses tombantes
Rechteckige Bratpfanne, extra schwer, Fallgriffen
Rostidra rectangular 2 asas móviles alta conductividad

Code	Diameter		Height		Bar Code
	cm	in	H cm	H in	
ALMR115030	30x23	11 13/16"x9 1/16"	7	2 3/4"	8007441137625
ALMR115035	35x26	13 3/4"x10 1/4"	8	3 1/8"	8007441123048
ALMR115040	40x28	15 3/4"x11"	8	3 1/8"	8007441123055
ALMR115045	45x30	17 3/4"x11 13/16"	8,5	3 3/8"	8007441016128
ALMR115050	50x33	19 11/16"x13"	9,5	3 3/4"	8007441123062
ALMR115055	55x36	21 5/8"x14 3/16"	10	3 15/16"	8007441123079
ALMR115060	60x40	23 5/8"x15 3/4"	10	3 15/16"	8007441123086
ALMR115065	65x43	25 9/16"x16 15/16"	10	3 15/16"	8007441123093



1110/102

TEGAME GIUBILEO CON QUATTRO MANIGLIE INOX SPESORE 5 MM

Radiant rectangular roasting plate with folding handles
 Plat à rôtir rectangulaire extra-lourd avec anses tombantes
 Rechteckige Bratpfanne, extra schwer, Fallgriffen
 Rustidera rectangular 2 asas moviles alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALPARTGIUBILEO	102	40 3/16"	21	8 1/4"	8007441588618



2110SS /102

TEGAME GIUBILEO CON RIVESTIMENTO ANTIADERENTE E QUATTRO MANIGLIE INOX SPESORE 5 MM

Radiant rectangular roasting plate with folding handles
 Plat à rôtir rectangulaire extra-lourd avec anses tombantes
 Rechteckige Bratpfanne, extra schwer, Fallgriffen
 Rustidera rectangular 2 asas moviles alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2110SS102	102	40 3/16"	21	8 1/4"	8007441631192



“Cool” Alluminio 3-5 mm

Frypan “Cool” in 1/8” - 3/16” Aluminum

Poêles “Cool” en Aluminium 3-5 mm

Aluminium Pfannen “Cool” 3-5 mm / Sartenes “Cool” en Aluminio 3-5 mm



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



DURATA

Durability



RIVESTIMENTO

Coating
No one



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

Ecological
100% recycling



MANICATURA

Handle
Stainless steel / “Cool”



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO

Specific weight



SPESORE

Material thickness



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CEE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06,
Dir. 82/71/CEE GUCEE L 297 del 23/10/82,
Dir. 85/52/CEE GUCEE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 220 del 15/08/02,
Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05,
Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L338 del 13/11/04,
UNI EN 1186 1-15: 2003

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



111 C

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 3 mm [1/8"] thick, "Cool" handle / Poêle à frire, 3 mm, manche "Cool"
Bratpfanne, Dicke 3 mm, "Cool" stiel / Sartén recta "Freir" espesor 3 mm, mango "Cool"

Spessore 3 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC111C20	20	7 7/8"	4,5	1 3/4"	8007441143817
ALMC111C22	22	8 11/16"	5,5	2 3/16"	8007441144203
ALMC111C24	24	9 7/16"	5,5	2 3/16"	8007441143527
ALMC111C26	26	10 1/4"	5,5	2 3/16"	8007441143190
ALMC111C28	28	11"	6	2 3/8"	8007441143602
ALMC111C30	30	11 13/16"	6,5	2 9/16"	8007441143824
ALMC111C32	32	12 5/8"	6,5	2 9/16"	8007441143206
ALMC111C34	34	13 3/8"	6,7		8007441143671
ALMC111C36	36	14 3/16"	7	2 3/4"	8007441143213
ALMC111C38	38	14 15/16"	7	2 3/4"	8007441143510
ALMC111C40	40	15 3/4"	7,2		8007441143497



111 BC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sauté pan, 3 mm [1/8"] thick, "Cool" handle / Sauteuse, 3 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva alta "saltar", espesor 3 mm, mango "Cool"

Spessore 3 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC111BC20	20	7 7/8"	5,5	2 3/16"	8007441143565
ALMC111BC22	22	8 11/16"	6,5	2 9/16"	8007441143503
ALMC111BC24	24	9 7/16"	7	2 3/4"	8007441143121
ALMC111BC26	26	10 1/4"	7	2 3/4"	8007441143107
ALMC111BC28	28	11"	7	2 3/4"	8007441143091
ALMC111BC30	30	11 13/16"	7	2 3/4"	8007441143664
ALMC111BC32	32	12 5/8"	7,5	2 15/16"	8007441143138
ALMC111BC34	34	13 3/8"	7,5	2 15/16"	8007441143879
ALMC111BC36	36	14 3/16"	8	3 1/8"	8007441143152
ALMC111BC38	38	14 15/16"	8,5	3 3/8"	8007441143572
ALMC111BC40	40	15 3/4"	8,5	3 3/8"	8007441143145



111 BBC

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sauté pan, 3 mm [1/8"] thick, "Cool" handle / Plat à sauter, 3 mm, manche "Cool"
Niedrige ausgestellte Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva baja "saltar", espesor 3 mm, mango "Cool"

Spessore 3 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC111BBC20	20	7 7/8"	4,5	1 3/4"	8007441144111
ALMC111BBC24	24	9 7/16"	5	2"	8007441149420
ALMC111BBC28	28	11"	5	2"	8007441143923
ALMC111BBC32	32	12 5/8"	5	2"	8007441143947
ALMC111BBC36	36	14 3/16"	5,5	2 3/16"	8007441144128
ALMC111BBC40	40	15 3/4"	6	2 3/8"	8007441144036



111 BMC

PADELLA "MANECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL"

Curved sauté pan, 3 mm [1/8"] thick, "Cool" handle / Sauteuse, 3 mm, manche "Cool"
Hohe Sauteuse, Dicke 3 mm, "Cool" stiel / Sartén para maytelas, espesor 3 mm, mango "Cool"

Spessore 3 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC111BMC20	20	7 7/8"	9	3 9/16"	8007441145729
ALMC111BMC24	24	9 7/16"	9,5	3 3/4"	8007441145736
ALMC111BMC28	28	11"	10	3 15/16"	8007441145743
ALMC111BMC32	32	12 5/8"	10,5	4 1/8"	8007441145750
ALMC111BMC36	36	14 3/16"	11	4 5/16"	8007441145767



1111 BC

PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sauté pan, 5 mm [3/16"] thick, "Cool" handle / Sauteuse, 5 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 5 mm, "Cool" Stiel
Sartén alta conductividad e espesor 5 mm, mango "Cool"

Spessore 5 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC1111BC20	20	7 7/8"	5,5	2 3/16"	8007441143916
ALMC1111BC24	24	9 7/16"	7	2 3/4"	8007441143299
ALMC1111BC28	28	11"	7	2 3/4"	8007441143480
ALMC1111BC32	32	12 5/8"	7,5	2 15/16"	8007441144005
ALMC1111BC36	36	14 3/16"	8	3 1/8"	8007441144012
ALMC1111BC40	40	15 3/4"	8,5	3 3/8"	8007441143992



1111
BMC

PADELLA RADIANTE "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL"

Curved sauté pan, 5 mm [3/16"] thick, "Cool" handle / Sauteuse, 5 mm, manche "Cool"
Hohe Sauteuse, Dicke 5 mm, "Cool" stiel
Sartén alta conductividad para maytelas, espesor 5 mm, mango "Cool"

Spessore 5 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC1111BMC20	20	7 7/8"	9	3 9/16"	8007441143985
ALMC1111BMC24	24	9 7/16"	9,5	3 3/4"	8007441149239
ALMC1111BMC28	28	11"	10	3 15/16"	8007441143473
ALMC1111BMC32	32	12 5/8"	10,5	4 1/8"	8007441143466
ALMC1111BMC36	36	14 3/16"	11	4 5/16"	8007441143893



1111 C

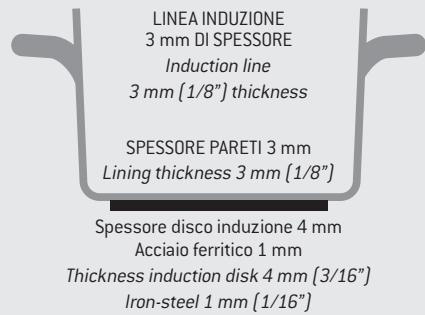
PADELLA RADIANTE DRITTA CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 5 mm [3/16"] thick, "Cool" handle / Poêle à frire, 5 mm, manche "Cool"
Bratpfanne, Dicke 5 mm, "Cool" stiel
Sarten, alta conductividad recta, espesor 5 mm, mango "Cool"

Spessore 5 mm

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC1111C20	20	7 7/8"	4,5	1 3/4"	8007441144029
ALMC1111C24	24	9 7/16"	4,5	1 3/4"	8007441143756
ALMC1111C28	28	11"	5	2"	8007441143305
ALMC1111C32	32	12 5/8"	6	2 3/8"	8007441143268
ALMC1111C36	36	14 3/16"	7	2 3/4"	8007441143275
ALMC1111C40	40	15 3/4"	7,5	2 15/16"	8007441143633





Alluminio induzione 3 mm professionale

Professional 1/8" aluminum for induction
Aluminium pour induction 3 mm Professional
Aluminium für Induktion 3 mm Professional
Aluminio de inducción 3 mm Professional



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
No one



PER COTTURA A GAS
Gas



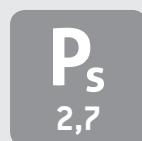
ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



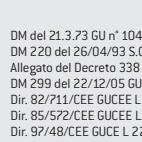
SPESORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity



PER COTTURA A INDUZIONE
Induction

SPESORE PARETI 3 mm
Lining thickness 3 mm

Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm
Iron-steel 1 mm

104PI

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 stainless steel handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox



Spessore 3 mm
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	It	Cap qt	
ALMA104PI20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441676407
ALMA104PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441676414
ALMA104PI28	28	11"	22	8 11/16"	16	6 5/16"	9	9.51	8007441676421
ALMA104PI32	32	12 5/8"	24,5	9 5/8"	17	6 11/16"	12,5	13.21	8007441679088

105PI

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepans, "Cool" s/s tubular handle / Casserole haute, 1 manche tubulaire "Cool" en acier inox
Kasserolle, Edelstahlrührstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"



Spessore 3 mm
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	It	Cap qt	
ALMC105PIC16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,5	1.59	8007441676438
ALMC105PIC20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441676445
ALMC105PIC24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441676452
ALMC105PIC28	28	11"	22	8 11/16"	16	6 5/16"	9	9.51	8007441676469

106PI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Saucer pot, 2 s/s handles / Sautoiron, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe / Cacerola baja con 2 asas inox



Spessore 3 mm
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	It	Cap qt	
ALMA106PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441676476
ALMA106PI24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441676483
ALMA106PI28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441676490
ALMA106PI32	32	12 5/8"	24,5	9 5/8"	10,5	4 1/8"	7,4	7.82	8007441679118

107PIC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Casserole pan, 1 "Cool" s/s handle / Casserole, 1 manche tubulaire "Cool" en acier inox
Niedrige Kasserolle Edelstahlrührstiel "Cool" / Cacerola baja 1 mango inox tubular "Cool"



Spessore 3 mm
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	It	Cap qt	
ALMC107PIC20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441676506
ALMC107PIC24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441676513
ALMC107PIC28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441676520

SPESORE PARETI 3 mm
Lining thickness 3 mm

Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm
Iron-steel 1 mm



110PI

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox



Spessore 3 mm
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALMA110PI20	20	7 7/8"	14,5	5 11/16"	4,5	1 3/4"	8007441676537
ALMA110PI24	24	9 7/16"	18	7 1/16"	4,5	1 3/4"	8007441676544
ALMA110PI28	28	11"	22	8 11/16"	5	2"	8007441676551
ALMA110PI32	32	12 5/8"	24,5	9 5/8"	6,5	2 9/16"	8007441679057



Spessore 3 mm
Fondo induzione 8 mm



111BPIC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sautè pan, "Cool" handle / Sauteuse, manche "Cool"
Ausgestellte hohe Sauteuse, "Cool" stiel / Sartén curva alta "saltar", mango "Cool"

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALMC111BPIC24	24	9 7/16"	12,52	4 15/16"	4,5	1 3/4"	8007441672997
ALMC111BPIC28	28	11"	15	5 15/16"	4,5	1 3/4"	8007441673000
ALMC111BPIC32	32	12 5/8"	18,5	7 1/4"	5	2"	8007441673017
ALMC111BPIC36	36	14 3/16"	22,5	8 7/8"	6	2 3/8"	8007441673147



Per cottura
a induzione



4165

PAIOLO PER POLENTA CON MANICO TUBOLARE INOX CON FONDO PER INDUZIONE

Radiant polenta pot with s/s handle and induction bottom
Chaudron extra-lourd à polenta, manche en acier inox fond induction
Polentetopf, Stiel und Induktionsboden
Caldero para polenta 1 mango y asa inox alta conductividad



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COIN416520	20	7 7/8"	9,45	3 3/4"	2,47	2,61	8007441668730

1165PI

PAIOLO PER POLENTA CON MANICO TUBOLARE INOX CON FONDO PER INDUZIONE

Radiant polenta pot with s/s handle and induction bottom
Chaudron extra-lourd à polenta, manche en acier inox fond induction
Polentetopf, Stiel und Induktionsboden
Caldero para polenta 1 mango y asa inox alta conductividad



Spessore 5 mm
Fondo induzione 10 mm



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR1165PI24	24	9 7/16"	12	4 3/4"	4,5	4,75	8007441687717





Alluminio Antiaderente 3 mm con rivestimento Teflon® Platinum Plus

1/8" aluminium non-stick with Teflon® Platinum Plus coating

Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Platinum Plus

Aluminium Antihafbeschichtung 3 mm mit Überzug aus Teflon® Platinum Plus

Aluminio Antiadherente 3 mm con recubrimiento Teflon® Platinum Plus



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



DURATA

Durability



RIVESTIMENTO

*Coating
Platinum Plus*



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

*Ecological
100% recycling*



MANICATURA

*Handle
Stainless steel*



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO

Specific weight



SPESORE

Material thickness



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/EEC (GU L 277 del 20.10.1984)
e 2005/31/CE (GU L 110 del 30/04/2005),
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlement CE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CE n°
1935/2004 y EN 601-602



104S

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox espesor

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA104S16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441028015
ALSA104S18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441028039
ALSA104S20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441028053
ALSA104S24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441028114
ALSA104S28	28	11"	15,5	6 1/8"	9	9.51	8007441028282
ALSA104S32	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441028282
ALSA104S36	36	14 3/16"	19	7 1/2"	18	19.03	8007441125110
ALSA104S40	40	15 3/4"	21	8 1/4"	26	22.48	8007441125202
ALSA104S45	45	17 3/4"	24	9 7/16"	35	37.00	8007441132392



105S

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepans, s/s tubular handle / Casserole haute, 1 manche tubulaire en acier inox
Kasserolle, Edelstahlrührstiel, Dicke / Cacerola alta 1 mango inox tubular espesor

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA105S16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441028022
ALSA105S18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441028046
ALSA105S20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441028060
ALSA105S24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441028121
ALSA105S28	28	11"	15,5	6 1/8"	9	9.51	8007441028206



106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles / Sautoir, 2 anses en acier inox
Bratpfanne 2 Edelstahlgriffe / Cacerola baja 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA106S24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441131944
ALSA106S28	28	11"	9,5	3 3/4"	6,4	6.77	8007441028213
ALSA106S32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441028305
ALSA106S36	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441028367
ALSA106S40	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441028428
ALSA106S45	45	17 3/4"	16	6 5/16"	26,3	27.80	8007441125776



126S

CASSERUOLA OVALE CON DUE MANIGLIE INOX E COPERTURA

Oval saucepot, 2 s/s handles and lid / Casserole ovale, 2 anses en acier inox et couvercle
Ovalkasserolle mit Deckel und 2 Edelstahlgriffen / Cacerola oval 2 asas inox y tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA126S32	32	12 5/8"	14	5 1/2"	8007441125622
ALSA126S36	36	14 3/16"	15,5	6 1/8"	8007441125158



110S

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA110S20	20	7 7/8"	4,5	1 3/4"	8007441028077
ALSA110S24	24	9 7/16"	5,5	2 3/16"	8007441028138
ALSA110S28	28	11"	6	2 3/8"	8007441028220
ALSA110S32	32	12 5/8"	6,5	2 9/16"	8007441028312
ALSA110S36	36	14 3/16"	7	2 3/4"	8007441028374
ALSA110S40	40	15 3/4"	7,5	2 15/16"	8007441028435
ALSA110S45	45	17 3/4"	8	3 1/8"	8007441136376
ALSA110S50	50	19 11/16"	8,5	3 3/8"	8007441131968
ALSA110S60	60	23 5/8"	9	3 9/16"	8007441133306



120S

TEGAME OVALE PER PESCE CON DUE MANIGLIE INOX

Oval fish pan, 2 s/s handles / Plat ovale à poisson, 2 anses en acier inox
Ovale Fischpfanne 2 Edelstahlgriffe / Paellera oval para pescado 2 asas inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA120S30	30	11 13/16"	6	2 3/8"	8007441125608
ALSA120S34	34	13 3/8"	6,5	2 9/16"	8007441125615



107S

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 s/s handle / Casserole, 1 manche en acier inox
Niedrige Kasserolle Edelstahlstiel / Cacerola baja 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	It	Cap qt	
ALSA107S24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441123209
ALSA107S28	28	11"	9,5	3 3/4"	6,4	6.77	8007441125561
ALSA107S32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441125573



111BMS

PADELLA SVASATA ALTA A MANTECAR SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX

Curved sauté pan with s/s tubular handle / Sauteuse, 1 manche tubulaire en acier inox
Hohe Sauteuse Edelstahlröhrstiel / Cacerola ensanchada alta para mantecas 1 mango inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BMS20	20	7 7/8"	9	3 9/16"	8007441145774
ALSA111BMS24	24	9 7/16"	9,5	3 3/4"	8007441145781
ALSA111BMS28	28	11"	10	3 15/16"	8007441145798
ALSA111BMS32	32	12 5/8"	10,5	4 1/8"	8007441145804
ALSA111BMS36	36	14 3/16"	11	4 5/16"	8007441145811



111S

PADELLA DIRITTA A FRIGGERE CON UN MANICO TUBOLARE INOX

Straight frying pan, 1 s/s tubular handle / Poêle à frire, 1 manche tubulaire en acier inox
Bratpfanne, Edelstahlrührstiel / Sartén recta freidora 1 Mango inox tubular

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111S20	20	7 7/8"	4,5	1 3/4"	8007441028091
ALSA111S24	24	9 7/16"	5,5	2 3/16"	8007441028152
ALSA111S28	28	11"	6	2 3/8"	8007441028244
ALSA111S32	32	12 5/8"	6,5	2 9/16"	8007441028336
ALSA111S36	36	14 3/16"	7	2 3/4"	8007441028459
ALSA111S40	40	15 3/4"	7,5	2 15/16"	8007441028459
ALSA111S45	45	17 3/4"	8	3 1/8"	8007441132378
ALSA111S50	50	19 11/16"	8,5	3 3/8"	8007441136390
ALSA111S60	60	23 5/8"	9	3 9/16"	8007441132477



111BS

PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE INOX

Sauté pan, 1 s/s tubular handle / Sauteuse à servir, 1 manche tubulaire en acier inox
Höhe Sauteuse Edelstahlrührstiel / Sartén ensanchada alta para saltar 1 mango inox tubular

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BS20	20	7 7/8"	5,5	2 3/16"	8007441028084
ALSA111BS24	24	9 7/16"	6,5	2 9/16"	8007441028145
ALSA111BS28	28	11"	7	2 3/4"	8007441028237
ALSA111BS32	32	12 5/8"	7,5	2 15/16"	8007441028329
ALSA111BS36	36	14 3/16"	8	3 1/8"	8007441028381
ALSA111BS40	40	15 3/4"	8,5	3 3/8"	8007441028442
ALSA111BS45	45	17 3/4"	10	3 15/16"	8007441138011



111BBS

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

Low sauté pan, 1 s/s tubular handle / Plat à sauter, 1 manche tubulaire en acier inox
Sautéuse Edelstahlrührstiel / Sartén ensanchada baja 1 mango inox tubular

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BBS20	20	7 7/8"	4,5	1 3/4"	8007441127343
ALSA111BBS24	24	9 7/16"	5	2"	8007441127350
ALSA111BBS28	28	11"	5	2"	8007441127367
ALSA111BBS32	32	12 5/8"	5	2"	8007441127374
ALSA111BBS36	36	14 3/16"	5,5	2 3/16"	8007441127381
ALSA111BBS40	40	15 3/4"	6	2 3/8"	8007441127398



121S

PADELLA OVALE PER PESCE CON UN MANICO TUBOLARE INOX

Oval fish pan, 1 s/s tubular handle / Plat ovale à poisson, 1 manche tubulaire en acier inox
Ovale Fischpfanne 1 Edelstahlrührstiel / Sartén oval para pescado 1 mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA121S30	30	11 13/16"	6	2 3/8"	8007441125134
ALSA121S34	34	13 3/8"	6,5	2 9/16"	8007441125592



121BS

PADELLA OVALE CON UN MANICO TUBOLARE INOX

Oval frypan, 1 s/s tubular handle / Plat ovale, 1 manche tubulaire en acier inox
Ovalpfanne 1 Edelstahlrührstiel / Sartén oval 1 mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA121BS40	40	15 3/4"	4,5	1 3/4"	8007441137755
ALSA121BS45	45	17 3/4"	4,5	1 3/4"	8007441134495



111CR

PADELLA CRESPELLE (PER CRÊPES) CON UN MANICO TUBOLARE INOX

Pancake pan [for crêpes] / Poêle à crêpes
Crespelle-Pfanne [für Crêpes] / Sartén crepês

Code	Diameter		Bar Code
	Ø cm	Ø in	
ALSA111CR24	24	9 7/16"	8007441134952



165S

PAIOLO CON UN MANICO TUBOLARE E UNA MANIGLIA INOX

Polenta pot, s/s handle and hand grip / Chaudron à polenta, manche et anse en acier inox
Polenttopf, Stiel und Griff aus Edelstahl / Caldero 1 mango y asa inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	It	Cap qt	
ALSA165S24	24	9 7/16"	14	5 1/2"	4,5	4.76	8007441135188
ALSA165S26	26	10 1/4"	17	6 11/16"	6	6.34	8007441135195
ALSA165S28	28	11"	17	6 11/16"	7	7.40	8007441135201
ALSA165S30	30	11 13/16"	18	7 1/16"	8	8.46	8007441135218
ALSA165S32	32	12 5/8"	19	7 1/2"	10	10.57	8007441135225



150S

ROSTIERA RETTANGOLARE CON DUE MANIGLIE SNODATE

Rectangular roasting plate, 2 folding handles / Plat à rôtir, 2 anses tombantes
Rechteckige Bratpfanne 2 Fallgriffe / Rustidera rectangular 2 asas móviles

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA150S30	30x23	11 13/16"x9 1/16"	6,5	2 9/16"	8007441624002
ALSA150S35	35x26	13 3/4"x10 1/4"	7	2 3/4"	8007441133252
ALSA150S40	40x28	15 3/4"x11"	8	3 1/8"	8007441028466
ALSA150S45	45x30	17 3/4"x11 13/16"	8,5	3 3/8"	8007441028480
ALSA150S50	50x33	19 11/16"x13"	9	3 9/16"	8007441028497
ALSA150S60	60x40	23 5/8"x15 3/4"	10	3 15/16"	8007441028503





Alluminio Antiaderente 5 mm con rivestimento Teflon® Platinum Plus

3/16" aluminum non-stick with Teflon® Platinum Plus coating

Aluminium Anti-adhésif 5 mm avec revêtement Teflon® Platinum Plus

Aluminium Antihafbeschichtung 5 mm mit Überzug aus Teflon® Platinum Plus

Aluminio Antiadherente 5 mm con recubrimiento Teflon® Platinum Plus



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



DURATA

Durability



RIVESTIMENTO

*Coating
Platinum Plus*



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

*Ecological
100% recycling*



MANICATURA

*Handle
Stainless steel*



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO

Specific weight



SPESORE

Material thickness



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/EEC (GU L 277 del 20.10.1984)
e 2005/31/CE (GU L 110 del 30/04/2005),
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlement CE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CE n°
1935/2004 y EN 601-602



2104S

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox espesor



2105S

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepans, s/s tubular handle / Casserole haute, 1 manche tubulaire en acier inox
Kasserolle, Edelstahlrührstiel, Dicke / Cacerola alta 1 mango inox tubular espesor



2106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas inox



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2104S20	20	7 7/8"	11,5	4 1/2"	1,7	1.80	8007441139346
ALSA2104S24	24	9 7/16"	14	5 1/2"	2,6	2.75	8007441139353
ALSA2104S28	28	11"	16	6 5/16"	3,3	3.49	8007441139360
ALSA2104S32	32	12 5/8"	18	7 1/16"	5,6	5.92	8007441139377
ALSA2104S36	36	14 3/16"	19,5	7 11/16"	9	9.51	8007441139384
ALSA2104S40	40	15 3/4"	22	8 11/16"	12,5	13.21	8007441139391
ALSA2104S45	45	17 3/4"	25	9 13/16"	18	19.03	8007441139407

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2105S16	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441139414
ALSA2105S18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441139421
ALSA2105S20	20	7 7/8"	11,5	4 1/2"	3,3	3.49	8007441139438
ALSA2105S24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441139445
ALSA2105S28	28	11"	16	6 5/16"	9	9.51	8007441139452
ALSA2105S32	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441139469

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2106S20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441139476
ALSA2106S24	24	9 7/16"	8	3 1/8"	1,5	1.59	8007441139483
ALSA2106S28	28	11"	9	3 9/16"	2,6	2.75	8007441140090
ALSA2106S32	32	12 5/8"	10	3 15/16"	8	8.46	8007441139490
ALSA2106S36	36	14 3/16"	12	4 3/4"	12	12.68	8007441139506
ALSA2106S40	40	15 3/4"	13	5 1/8"	16	16.91	8007441139513
ALSA2106S45	45	17 3/4"	15	5 15/16"	23	24.31	8007441139520



2107S

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 s/s handle / Casserole, 1 manche en acier inox
Niedrige Kasserolle Edelstahlstiel / Cacerola baja 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2107S20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441139537
ALSA2107S24	24	9 7/16"	8	3 1/8"	3,7	3.91	8007441139544
ALSA2107S28	28	11"	9	3 9/16"	5,6	5.92	8007441139551
ALSA2107S32	32	12 5/8"	10	3 15/16"	8	8.46	8007441139568



2110S

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles, rectified bottom / Plat rond, 2 anses en acier inox, fond rectifié
Pfanne 2 Edelstahlgriffe Schliffboden / Paellera 2 asas inox fondo rectificado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2110S20	20	7 7/8"	4,5	1 3/4"	8007441139636
ALSA2110S24	24	9 7/16"	6	2 3/8"	8007441139643
ALSA2110S28	28	11"	6,5	2 9/16"	8007441139650
ALSA2110S32	32	12 5/8"	6,5	2 9/16"	8007441139667
ALSA2110S36	36	14 3/16"	7,5	2 15/16"	8007441139674
ALSA2110S40	40	15 3/4"	7,5	2 15/16"	8007441139681



2111BMS

PADELLA SVASATA ALTA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX

Curved sauté pan with s/s tubular handle / Sauteuse, 1 manche tubulaire en acier inox
Hohe Sauteuse Edelstahlröhrstiel / Cacerola ensanchada alta para mantecas 1 mango inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BMSC20	20	7 7/8"	9	3 9/16"	8007441139254
ALSC2111BMSC24	24	9 7/16"	9,5	3 3/4"	8007441139261
ALSC2111BMSC28	28	11"	10	3 15/16"	8007441139278
ALSC2111BMSC32	32	12 5/8"	10,5	4 1/8"	8007441139285
ALSC2111BMSC36	36	14 3/16"	11	4 5/16"	8007441139292



2111S

PADELLA DIRITTA CON UN MANICO TUBOLARE INOX

Straight frying pan, s/s tubular handle, rectified bottom
 Poêle à frire, 1 manche tubulaire en acier inox, fond rectifié
 Bratpfanne, Edelstahlrührstiel, Schliffboden
 Sartén recta 1 mango inox tubular fondo rectificado



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111S16	16	6 5/16"	4	1 9/16"	8007441128111
ALSA2111S20	20	7 7/8"	4,5	1 3/4"	8007441127466
ALSA2111S24	24	9 7/16"	6	2 3/8"	8007441127473
ALSA2111S28	28	11"	6,5	2 9/16"	8007441127480
ALSA2111S32	32	12 5/8"	6,5	2 9/16"	8007441127497
ALSA2111S36	36	14 3/16"	7,5	2 15/16"	8007441127503
ALSA2111S40	40	15 3/4"	7,5	2 15/16"	8007441127510



2111BS

PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE INOX

Sauté pan, 1 s/s tubular handle / Sauteuse à servir, 1 manche tubulaire en acier inox
 Hohe Sauteuse Edelstahlrührstiel / Sartén ensanchada alta para saltar 1 mango inox tubular



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111BS20	20	7 7/8"	5,5	2 3/16"	8007441139575
ALSA2111BS24	24	9 7/16"	6,5	2 9/16"	8007441139582
ALSA2111BS28	28	11"	7	2 3/4"	8007441139599
ALSA2111BS32	32	12 5/8"	7,5	2 15/16"	8007441139605
ALSA2111BS36	36	14 3/16"	8	3 1/8"	8007441139612
ALSA2111BS40	40	15 3/4"	8,5	3 3/8"	8007441139629



2111WPS

WOK FONDO PIANO CON UN MANICO TUBOLARE INOX

Wok with flat bottom / Wok, fond plat
 Wok mit ebenem Boden / Wok fondo plano



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111WPS28	28	11"	9,5	3 3/4"	8007441139308
ALSA2111WPS32	32	12 5/8"	10	3 15/16"	8007441139315



2111WS

WOK FONDO SVASATO CON UN MANICO TUBOLARE INOX

Wok with shaped bottom / Wok à fond évasé
 Wok mit ausgesenktem Boden / Wok fondo ensanchado

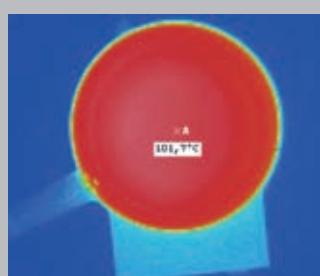
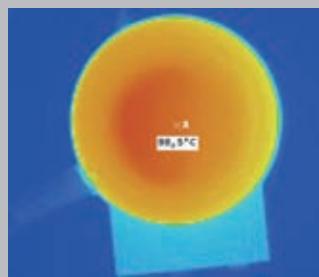
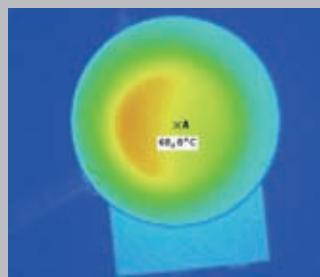
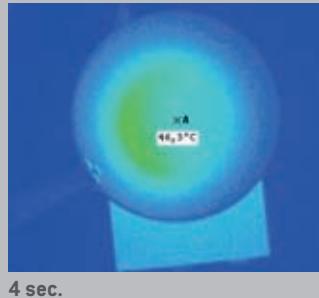


Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111WS28	28	11"	9,10	3 9/16"	8007441139322
ALSA2111WS32	32	12 5/8"	10	3 15/16"	8007441139339



Consigli utili

Useful advice



- accertarsi che il rivestimento sia applicato a spruzzo;
- evitare di porre il contenitore vuoto sul fuoco, cioè senza nessun alimento o liquido al suo interno;
- sostituire qualora il rivestimento sia usurato;
- al primo utilizzo lavare il contenitore con acqua e "precondizionarlo" cioè ungere leggermente l'interno con olio o burro e poi risciacquare accuratamente. Così da andare a impermeabilizzare i micro fori;
- è ideale per cuocere con pochi grassi, grazie alle doti di antiaderenza, per scottare i cibi e per cotture veloci o al salto.

Distribuzione del Calore

Nelle immagini con termocamera sopra riportate, abbiamo un esempio di come nella padella di alluminio [con uno spessore di 3 mm rivestita in PTFE, riscaldata su piastra a 100°C], il calore si propaghi in modo uniforme dal centro verso l'esterno fino ad arrivare ad una quasi totale omogeneità della temperatura.

- *make sure that the coating is sprayed on.*
- *avoid putting the empty container on the heat source, that is to say, without food inside it.*
- *substitute it if the coating wears out.*
- *on first use wash the container with water and "precondition" it, that is to say, lightly grease the inside with oil or butter and then rinse carefully.*

Heat Distribution

The images taken by a heat camera above show an example of how heat is uniformly propagated from the middle to the outside in an aluminum pot (1/8" thick, PTFE-coated, heated on a plate at 100°C) so as to make temperature almost totally homogeneous.





Alluminio "Cool" 3-5 con rivestimento Teflon® Platinum Plus

Professional line Frypan "Cool" in 1/8"- 3/16" aluminum non-stick with Teflon® Platinum Plus coating

Série professionnelle poêle "Cool" en aluminium anti-adhésif avec revêtement Teflon® Platinum Plus

Profilinie Aluminium Pfannen "Cool" mit Überzug aus Teflon® Platinum Plus

Línea profesional sartenes "Cool" en aluminio antiadherente con recubrimiento Teflon® Platinum Plus



CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating Platinum Plus



PER COTTURA A GAS
Gas



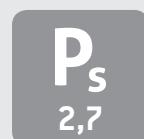
ECOLOGICO RICICLABILE
Ecological 100% recycling



MANICATURA
Handle Stainless steel / "Cool"



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/EEC (GU L 277 del 20.10.1984)
e 2005/31/CE (GU L 110 del 30/04/2005),
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



111SC

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 3 mm (1/8") thick, "Cool" handle / Poêle à frire, 3 mm, manche "Cool"
Bratpfanne, Dicke 3 mm, "Cool" stiel / Sartén recta, freir espesor 3 mm, mango "Cool"



111BSC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sauté pan, 3 mm (1/8") thick, "Cool" handle / Sauteuse, 3 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva alta "saltar", espesor 3 mm, mango "Cool"



111BBSC

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sauté pan, 3 mm (1/8") thick, "Cool" handle / Plat à sauter, 3 mm, manche "Cool"
Niedrige ausgestellte Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva baja "saltear", espesor 3 mm, mango "Cool"



111BMSC

PADELLA "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL"

Curved sauté pan, 3 mm (1/8") thick, "Cool" handle / Sauteuse, 3 mm, manche "Cool"
Hohe Sauteuse, Dicke 3 mm, "Cool" stiel / Sartén para mantecas, espesor 3 mm, mango "Cool"

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111SC20	20	7 7/8"	4,5	1 3/4"	8007441143909
ALSC111SC24	24	9 7/16"	5,5	2 3/16"	8007441143787
ALSC111SC28	28	11"	6	2 3/8"	8007441143770
ALSC111SC32	32	12 5/8"	6,5	2 9/16"	8007441143220
ALSC111SC36	36	14 3/16"	7	2 3/4"	8007441143732
ALSC111SC40	40	15 3/4"	7,5	2 15/16"	8007441143749

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BSC20	20	7 7/8"	5,5	2 3/16"	8007441143695
ALSC111BSC24	24	9 7/16"	6,5	2 9/16"	8007441143176
ALSC111BSC28	28	11"	7	2 3/4"	8007441143282
ALSC111BSC32	32	12 5/8"	7,5	2 15/16"	8007441143169
ALSC111BSC36	36	14 3/16"	8	3 1/8"	8007441143183
ALSC111BSC40	40	15 3/4"	8,5	3 3/8"	8007441143701

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBC20	20	7 7/8"	4,5	1 3/4"	8007441143848
ALSC111BBC24	24	9 7/16"	4,5	1 3/4"	8007441143794
ALSC111BBC28	28	11"	5	2"	8007441143718
ALSC111BBC32	32	12 5/8"	5	2"	8007441143688
ALSC111BBC36	36	14 3/16"	5,5	2 3/16"	8007441143855
ALSC111BBC40	40	15 3/4"	6	2 3/8"	8007441143831

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BMSC20	20	7 7/8"	9	3 9/16"	8007441145828
ALSC111BMSC24	24	9 7/16"	9,5	3 3/4"	8007441145835
ALSC111BMSC28	28	11"	10	3 15/16"	8007441145842
ALSC111BMSC32	32	12 5/8"	10,5	4 1/8"	8007441145859
ALSC111BMSC36	36	14 3/16"	11	4 1/2"	8007441145866



2111BSC

PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sautè pan, 5 mm [3/16"] thick, "Cool" handle / Sauteuse, 5 mm, manche "Cool"
 Ausgestellte hohe Sauteuse, Dicke 5 mm, "Cool" Stiel
 Sartén curva alta conductividad, espesor 5 mm, mango "Cool"

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BSC20	20	7 7/8"	5,5	2 3/16"	8007441143589
ALSC2111BSC24	24	9 7/16"	6,5	2 9/16"	8007441143442
ALSC2111BSC28	28	11"	7	2 3/4"	8007441143459
ALSC2111BSC32	32	12 5/8"	7,5	2 15/16"	8007441143428
ALSC2111BSC36	36	14 3/16"	8	3 1/8"	8007441143435
ALSC2111BSC40	40	15 3/4"	8,5	3 3/8"	8007441143725

2111
BMSC

PADELLA RADIANTE "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL"

Curved sautè pan, 5 mm [3/16"] thick, "Cool" handle / Sauteuse, 5 mm, manche "Cool"
 Hohe Sauteuse, Dicke 5 mm, "Cool" stiel
 Sartén alta conductividad para mantecas, espesor 5 mm, mango "Cool"

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BMSC20	20	7 7/8"	9	3 9/16"	8007441143329
ALSC2111BMSC24	24	9 7/16"	9,5	3 3/4"	8007441143336
ALSC2111BMSC28	28	11"	10	3 15/16"	8007441143343
ALSC2111BMSC32	32	12 5/8"	10,5	4 1/8"	8007441143350
ALSC2111BMSC36	36	14 3/16"	11	4 1/2"	8007441143367



2111SC

PADELLA RADIANTE DRITTA FONDO RETTIFICATO CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 5 mm [3/16"] thick, rectified bottom, "Cool" handle
 Poêle à frire, 5 mm, fond rectifié, manche "Cool"
 Bratpfanne, Dicke 5 mm, Schliifboden, "Cool" Stiel
 Sartén recta, alta conductividad, espesor 5 mm, fondo rectificado, mango "Cool"

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111SC20	20	7 7/8"	4,5	1 3/4"	8007441143596
ALSC2111SC24	24	9 7/16"	5	2"	8007441143374
ALSC2111SC28	28	11"	6	2 3/8"	8007441143534
ALSC2111SC32	32	12 5/8"	6,5	2 9/16"	8007441143398
ALSC2111SC36	36	14 3/16"	7,5	2 15/16"	8007441143404
ALSC2111SC40	40	15 3/4"	7,5	2 15/16"	8007441143881





Cookware System con rivestimento Teflon® Platinum Plus

Cookware System line in 1/8"- 3/16" aluminum non-stick
with Teflon® Platinum Plus coating

Série professionnelle Cookware System en aluminium anti-adhésif
avec revêtement Teflon® Platinum Plus

Profilinie Aluminium Cookware System
mit Überzug aus Teflon® Platinum Plus

Línea profesional Cookware System en aluminio antiadherente
con recubrimiento Teflon® Platinum Plus



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
*Coating
Platinum Plus*



PER COTTURA A GAS
Gas



ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



MANICATURA
*Handle
Stainless steel / "Cool"*



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e
2005/31/CE (GU L 110 del 30/04/2005).
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminium 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602

111
BBSCA

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL" AZZURRO PESCE

Low sauté pan, 3mm thick, "Cool" handle - Blue fish
 Plat à sauter, 3mm, manche "Cool" - Bleu cobalt
 Niedrige ausgestellte Sauteuse, Dicke 3mm, "Cool" stiel - Blau Fisch
 Sartén curva baja "saltear", espesor 3mm, mango "Cool" - Azul pez

111
BBSCV

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL" VERDE VERDURE

Low sauté pan, 3mm thick, "Cool" handle Green vegetables
 Plat à sauter, 3mm, manche "Cool" - Vert feuille
 Niedrige ausgestellte Sauteuse, Dicke 3mm, "Cool" stiel - Grün Gemüse
 Sartén curva baja "saltear", espesor 3mm, mango "Cool" - Verde vegetal

111
BBSCR

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL" ROSSO CARNI FRESCHE

Low sauté pan, 3mm thick, "Cool" handle Red fresh meat
 Plat à sauter, 3mm, manche "Cool" - Rouge incarnat
 Niedrige ausgestellte Sauteuse, Dicke 3mm, "Cool" stiel Rot frisches Fleisch
 Sartén curva baja "saltear", espesor 3mm, mango "Cool" - Rojo carne fresca

111
BBSCG

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL" GIALLO POLLAME

Low sauté pan, 3mm thick, "Cool" handle Yellow poultry
 Plat à sauter, 3mm, manche "Cool" - Jaune serin
 Niedrige ausgestellte Sauteuse, Dicke 3mm, "Cool" stiel Gelb Geflügel
 Sartén curva baja "saltear", espesor 3mm, mango "Cool" Amarillo ave de corral

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBSCA20	20	7 7/8"	4,5	1 3/4"	8007441589059
ALSC111BBSCA24	24	9 7/16"	5	2"	8007441589066
ALSC111BBSCA28	28	11"	5	2"	8007441589073
ALSC111BBSCA32	32	12 5/8"	5	2"	8007441589088
ALSC111BBSCA36	36	14 3/16"	5,5	2 3/16"	8007441589097
ALSC111BBSCA40	40	15 3/4"	6	2 3/8"	8007441589103

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBSCV20	20	7 7/8"	4,5	1 3/4"	8007441589110
ALSC111BBSCV24	24	9 7/16"	5	2"	8007441589127
ALSC111BBSCV28	28	11"	5	2"	8007441589134
ALSC111BBSCV32	32	12 5/8"	5	2"	8007441589141
ALSC111BBSCV36	36	14 3/16"	5,5	2 3/16"	8007441589158
ALSC111BBSCV40	40	15 3/4"	6	2 3/8"	8007441589165

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBSCR20	20	7 7/8"	4,5	1 3/4"	8007441589172
ALSC111BBSCR24	24	9 7/16"	5	2"	8007441589189
ALSC111BBSCR28	28	11"	5	2"	8007441589196
ALSC111BBSCR32	32	12 5/8"	5	2"	8007441589202
ALSC111BBSCR36	36	14 3/16"	5,5	2 3/16"	8007441589219
ALSC111BBSCR40	40	15 3/4"	6	2 3/8"	8007441589226

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBSG20	20	7 7/8"	4,5	1 3/4"	8007441589233
ALSC111BBSG24	24	9 7/16"	5	2"	8007441589249
ALSC111BBSG28	28	11"	5	2"	8007441589257
ALSC111BBSG32	32	12 5/8"	5	2"	8007441589264
ALSC111BBSG36	36	14 3/16"	5,5	2 3/16"	8007441589271
ALSC111BBSG40	40	15 3/4"	6	2 3/8"	8007441589288

2111
BSCA

PADELLA RADIANTE SVASATA ALTA “SALTARE” CON UN MANICO TUBOLARE INOX “COOL” AZZURRO PESCE

Sautè pan, 5mm thick, “Cool” handle - Blue fish
 Sautéuse, 5mm, manche “Cool” - Bleu cobalt
 Ausgestellte hohe Sauteuse, Dicke 5mm, “Cool” Stiel - Blau Fisch
 Sartén curva alta conductividad, espesor 5mm, mango “Cool” - Azul pez

2111
BSCV

PADELLA RADIANTE SVASATA ALTA “SALTARE” CON UN MANICO TUBOLARE INOX “COOL” VERDE VERDURE

Sautè pan, 5mm thick, “Cool” handle - Green vegetables
 Sautéuse, 5mm, manche “Cool” - Vert feuille
 Ausgestellte hohe Sauteuse, Dicke 5mm, “Cool” Stiel - Grün Gemüse
 Sartén curva alta conductividad, espesor 5mm, mango “Cool” - Verde vegetal

2111
BSCR

PADELLA RADIANTE SVASATA ALTA “SALTARE” CON UN MANICO TUBOLARE INOX “COOL” ROSSO CARNI FRESCHE

Sautè pan, 5mm thick, “Cool” handle - Red fresh meat
 Sautéuse, 5mm, manche “Cool” - Rouge incarnat
 Ausgestellte hohe Sauteuse, Dicke 5mm, “Cool” Stiel Rot frisches Fleisch
 Sartén curva alta conductividad, espesor 5mm, mango “Cool” - Rojo carne fresca

2111
BSCG

PADELLA RADIANTE SVASATA ALTA “SALTARE” CON UN MANICO TUBOLARE INOX “COOL” GIALLO POLLAME

Sautè pan, 5mm thick, “Cool” handle - Yellow poultry
 Sautéuse, 5mm, manche “Cool” - Jaune serin
 Ausgestellte hohe Sauteuse, Dicke 5mm, “Cool” Stiel - Gelb Geflügel
 Sartén curva alta conductividad, espesor 5mm, mango “Cool” - Amarillo ave de corral

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BSCA20	20	7 7/8"	5,5	2 3/16"	8007441589325
ALSC2111BSCA24	24	9 7/16"	6,5	2 9/16"	8007441589332
ALSC2111BSCA28	28	11"	7	2 3/4"	8007441589378
ALSC2111BSCA32	32	12 5/8"	7,5	2 15/16"	8007441589363
ALSC2111BSCA36	36	14 3/16"	8	3 1/8"	8007441589356
ALSC2111BSCA40	40	15 3/4"	8,5	3 3/8"	8007441589349

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BSCV20	20	7 7/8"	5,5	2 3/16"	8007441589554
ALSC2111BSCV24	24	9 7/16"	6,5	2 9/16"	8007441589547
ALSC2111BSCV28	28	11"	7	2 3/4"	8007441589539
ALSC2111BSCV32	32	12 5/8"	7,5	2 15/16"	8007441589523
ALSC2111BSCV36	36	14 3/16"	8	3 1/8"	8007441589516
ALSC2111BSCV40	40	15 3/4"	8,5	3 3/8"	8007441589509

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BSCR20	20	7 7/8"	5,5	2 3/16"	8007441589554
ALSC2111BSCR24	24	9 7/16"	6,5	2 9/16"	8007441589547
ALSC2111BSCR28	28	11"	7	2 3/4"	8007441589539
ALSC2111BSCR32	32	12 5/8"	7,5	2 15/16"	8007441589523
ALSC2111BSCR36	36	14 3/16"	8	3 1/8"	8007441589516
ALSC2111BSCR40	40	15 3/4"	8,5	3 3/8"	8007441589509

Spessore 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111BSCG20	20	7 7/8"	5,5	2 3/16"	8007441589431
ALSC2111BSCG24	24	9 7/16"	6,5	2 9/16"	8007441589424
ALSC2111BSCG28	28	11"	7	2 3/4"	8007441589417
ALSC2111BSCG32	32	12 5/8"	7,5	2 15/16"	8007441589400
ALSC2111BSCG36	36	14 3/16"	8	3 1/8"	8007441589394
ALSC2111BSCG40	40	15 3/4"	8,5	3 3/8"	8007441589387





Alluminio Antiaderente 3 mm con rivestimento Teflon® Infinity

1/8" aluminum non-stick with Teflon® Infinity coating

Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Infinity

Aluminium Antihaftbeschichtung 3 mm mit Überzug aus Teflon® Infinity

Aluminio Antiadherente 3 mm con recubrimiento Teflon® Infinity



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



DURATA

Durability



RIVESTIMENTO

*Coating
Infinity*



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

*Ecological
100% recycling*



MANICATURA

*Handle
Stainless steel / "Cool"*



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO

Specific weight



SPESORE

Material thickness



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/EEC (GU L 277 del 20.10.1984)
e 2005/31/CE (GU L 110 del 30/04/2005),
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CEE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



Per le nuove esigenze dei consumatori



Per cottura
a gas



Per cottura
elettriche



Per cottura
radianti



La nuova linea Infinity, realizzata in alluminio e con rivestimento interno Teflon® Infinity, in linea con le mutate esigenze dei consumatori. Maggiore resistenza ai graffi e all'abrasione che riconosce le tendenze dei clienti verso l'acquisto di prodotti con colorazioni più chiare e naturali. Questi nuovi prodotti offrono eccellente distacco e pulibilità per cotture esperte e precise, forniscono l'opportunità di cucinare in modo sano, con meno o senza grassi.

- DuPont™ è alla guida del settore nella realizzazione di programmi di garanzia del marchio che assicurino la qualità associata al marchio Teflon®.
- I sistemi di rivestimento antiaderente in Teflon® riducono non solo il numero di padelle da acquistare, ma anche l'impatto sul Pianeta. Nonché sul portafoglio dell'acquirente.
- I sistemi di rivestimento antiaderente in Teflon® ora vengono prodotti con l'innovativa tecnologia GenX di DuPont™ e senza PF0A.
- La tecnologia GenX fornisce una soluzione più sostenibile realizzata grazie a un nuovo coadiuvante tecnologico e all'implementazione di metodologie di controllo ambientale senza eguali.
- I rivestimenti antiaderenti in Teflon® offrono la possibilità di uno stile di vita più salutare perché consentono di limitare o azzerare le quantità di grasso o olio.
- Gli utensili consentono di cucinare mantenendo costante una temperatura massima di 260 °C su tutte le fonti di calore [ad esclusione della cucina ad induzione].





111BINF

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sautè pan, 3 mm thick. "Cool" handle
 Sauteuse, 3 mm. Manche "Cool"
 Ausgestellte hohe Sauteuse. Dicke 3 mm. "Cool" Stiel
 Sartén curva alta conductividad, espesor 3 mm. Mango "Cool"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BINF20	20	7 7/8"	5,5	2 3/16"	8007441655235
ALSA111BINF24	24	9 7/16"	6,5	2 9/16"	8007441655242
ALSA111BINF28	28	11"	7	2 3/4"	8007441655259
ALSA111BINF32	32	12 5/8"	7,5	2 15/16"	8007441655266
ALSA111BINF36	36	14 3/16"	8	3 1/8"	8007441655273
ALSA111BINF40	40	15 3/4"	8,5	3 3/8"	8007441655280



**111
BBINF**

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sautè pan, 3 mm thick. "Cool" handle
 Plat à sauter, 3 mm, manche "Cool"
 Niedrige ausgestellte Sauteuse. Dicke 3 mm. "Cool" stiel
 Sartén curva baja, espesor 3 mm. Mango "Cool"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BBINF20	20	7 7/8"	4,5	1 3/4"	8007441655341
ALSA111BBINF24	24	9 7/16"	5	2"	8007441655334
ALSA111BBINF28	28	11"	5	2"	8007441655327
ALSA111BBINF32	32	12 5/8"	5	2"	8007441655310
ALSA111BBINF36	36	14 3/16"	7,5	2 15/16"	8007441655303
ALSA111BBINF40	40	15 3/4"	7,5	2 15/16"	8007441655297



Al-Black 3 mm

Al Black 1/8"



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
B-Cristal



PER COTTURA A GAS
Gas



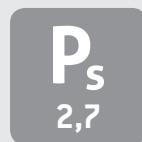
ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSEZZO
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/EE (GU L 277 del 20.10.1984)
e 2005/31/CE (GU L 110 del 30/04/2005),
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CEE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



SET AL-BLACK 4

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 4 persone / Measures for family of 4 persons
Maßnahmen zur Familie von 4 Personen / Medidas para la familia de 4 personas

Code	Bar Code
ALSASETALBLACK4	8007441613501

Casseruola alta con 2 maniglie inox
Ø 24 cm

104SS24

Sauceton, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

105SSC16

Casseruola alta con manico
tubolare "Cool" Ø 16 cm

Saucepans, "Cool" tubular handle / Casserole haute, 1 manche tubulaire "Cool"
Kasserolle, Edelstahlrührstiel, Dicke / Cacerola alta 1 mango inox tubular "Cool"

111BSSC28

Padella svasata alta saltare" con
manico tubolare "cool" Ø 28 cm

Sauté pan, 1 "Cool" tubular handle / Sauteuse à servir, 1 manche tubulaire "Cool"
Hohe Sauteuse Edelstahlrührstiel / Sartén ensanchada alta para saltar 1 mango tubular "Cool"

110SS32

Tegame con 2 maniglie inox Ø 32 cm

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

129SS24

Coperchio Ø 24 cm

Lids / Couvercles
Deckel / Tapas



SET AL-BLACK 2

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 2 persone / Measures for family of 2 persons
Maßnahmen zur Familie von 2 Personen / Medidas para la familia de 2 personas

Code	Bar Code
ALSASETALBLACK2	8007441613495

Casseruola alta con 2 maniglie inox
Ø 20 cm

104SS20

Saucerop, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

110SS28

Tegame con 2 maniglie inox Ø 28 cm

129SS20

Coperchio Ø 20 cm

Lids / Couvercles
Deckel / Tapas

111BSSC24

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

105SSC16

Casseruola alta con manico
tubolare "Cool" Ø 16 cm

Sauceran, "Cool" tubular handle / Casserole haute, 1 manche tubulaire "Cool"
Kasserolle, Edelstahlröhrstiel, Dicke / Cacerola alta 1 mango inox tubular "Cool"

Padella svasata alta saltare" con
manico tubolare "cool" Ø 24 cm

Sauté pan, 1 "Cool" tubular handle
Sauteuse à servir, 1 manche tubulaire "Cool"
Hohe Sauteuse Edelstahlröhrstiel
Sartén ensanchada alta para saltar 1 mango tubular "Cool"



104SS

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox espesor

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSA104SS16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441604974	
ALSA104SS20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441604981	
ALSA104SS24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441604998	
ALSA104SS28	28	11"	15,5	6 1/8"	9	9.51	8007441605001	
ALSA104SS32	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441605018	
ALSA104SS36	36	14 3/16"	19	7 1/2"	18	19.03	8007441605025	



106SS

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas inox

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSA106SS20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441605032	
ALSA106SS24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441605049	
ALSA106SS28	28	11"	9,5	3 3/4"	6,4	6.77	8007441605056	
ALSA106SS32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441605063	
ALSA106SS36	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441605070	
ALSA106SS40	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441605087	



105SSC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepans, "Cool" s/s tubular handle / Casserole haute, 1 manche tubulaire "Cool" en acier inox
Kasserolle, Edelstahlrührstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSC105SSC16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441605094	
ALSC105SSC20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441605102	
ALSC105SSC24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441605115	



107SSC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Casserole pan, 1 "Cool" s/s handle / Casserole, 1 manche tubulaire "Cool" en acier inox
Niedrige Kasserolle Edelstahlstiel "Cool" / Cacerola baja 1 mango inox tubular "Cool"

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSC107SSC20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441605131	
ALSC107SSC24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441605124	
ALSC107SSC28	28	11"	9,5	3 3/4"	6,4	6.77	8007441605148	
ALSC107SSC32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441605155	



110SS

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA110SS20	20	7 7/8"	4,5	1 3/4"	8007441605988
ALSA110SS24	24	9 7/16"	5,5	2 3/16"	8007441605995
ALSA110SS28	28	11"	6	2 3/8"	8007441606008
ALSA110SS32	32	12 5/8"	6,5	2 9/16"	8007441606015
ALSA110SS36	36	14 3/16"	7	2 3/4"	8007441606022
ALSA110SS40	40	15 3/4"	7,5	2 15/16"	8007441606039



111BSSC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sauté pan. "Cool" handle / Sauteuse. Manche "Cool"
Ausgestellte hohe Sauteuse. "Cool" stiel / Sartén curva alta "saltar". Mango "Cool"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BSSC20	20	7 7/8"	5,5	2 3/16"	8007441149758
ALSC111BSSC24	24	9 7/16"	6,5	2 9/16"	8007441149765
ALSC111BSSC28	28	11"	7	2 3/4"	8007441149772
ALSC111BSSC32	32	12 5/8"	7,5	2 15/16"	8007441149789
ALSC111BSSC36	36	14 3/16"	8	3 1/8"	8007441149796
ALSC111BSSC40	40	15 3/4"	8,5	3 3/8"	8007441149802



**111
BSSC**

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sauté pan. "Cool" handle / Plat à sauter. Manche "Cool"
Niedrige ausgestellte Sauteuse. "Cool" stiel / Sartén curva baja "saltear". Mango "Cool"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBSSC20	20	7 7/8"	4,5	1 3/4"	8007441149819
ALSC111BBSSC24	24	9 7/16"	5	2"	8007441149826
ALSC111BBSSC28	28	11"	5	2"	8007441149833
ALSC111BBSSC32	32	12 5/8"	5	2"	8007441149840
ALSC111BBSSC36	36	14 3/16"	5,5	2 3/16"	8007441149857
ALSC111BBSSC40	40	15 3/4"	6	2 3/8"	8007441149864



129SS

COPERCHIO CON PONTICELLO INOX

Lids / Couvercles
Deckel / Tapas

Code	Diameter		Bar Code
	Ø cm	Ø in	
ALSA129SS16	16	6 5/16"	8007441606053
ALSA129SS20	20	7 7/8"	8007441606077
ALSA129SS24	24	9 7/16"	8007441606060
ALSA129SS28	28	11"	8007441606084
ALSA129SS32	32	12 5/8"	8007441606091
ALSA129SS36	36	14 3/16"	8007441606107
ALSA129SS40	40	15 3/4"	8007441606114



Al-Black 5 mm

Al Black 3/16"



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
B-Cristal



PER COTTURA A GAS
Gas



ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/EE (GU L 277 del 20.10.1984)
e 2005/31/CE (GU L 110 del 30/04/2005),
Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CEE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



2104SS

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox espesor

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSA2104SS16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441605278	
ALSA2104SS20	20	7 7/8"	11,5	4 1/2"	3,3	3.49	8007441605261	
ALSA2104SS24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441605231	
ALSA2104SS28	28	11"	16	6 5/16"	9	9.51	8007441605247	
ALSA2104SS32	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441605254	
ALSA2104SS36	36	14 3/16"	19,5	7 11/16"	18	19.03	8007441605285	



2105SSC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepans, "Cool" s/s tubular handle / Casserole haute, 1 manche tubulaire "Cool" en acier inox
Kasserolle, Edelstahlrührstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSC2105SSC16	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441605223	
ALSC2105SSC20	20	7 7/8"	11,5	4 1/2"	3,3	3.49	8007441605209	
ALSC2105SSC24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441605216	



2106SS

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Saucepans, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas Inox

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSA2106SS20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441604936	
ALSA2106SS24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441604912	
ALSA2106SS28	28	11"	9,2	3 5/8"	6,4	6.77	8007441604929	
ALSA2106SS32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441604943	
ALSA2106SS36	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441604950	
ALSA2106SS40	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441604967	



2107SSC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Saucepans, 1 "Cool" s/s handle / Casserole, 1 manche tubulaire "Cool" en acier inox
Niedrige Kasserolle Edelstahlstiel "Cool" / Cacerola baja 1 mango inox tubular "Cool"

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALSC2107SSC20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441605193	
ALSC2107SSC24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441605186	
ALSC2107SSC28	28	11"	9,2	3 5/8"	6,4	6.77	8007441605179	
ALSC2107SSC32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441605162	



2110SS

TEGAME RADIANTE CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2110SS20	20	7 7/8"	4,5	1 3/4"	8007441609979
ALSA2110SS24	24	9 7/16"	4,5	1 3/4"	8007441609986
ALSA2110SS28	28	11"	5	2"	8007441609993
ALSA2110SS32	32	12 5/8"	6,5	2 9/16"	8007441610005
ALSA2110SS36	36	14 3/16"	7	2 3/4"	8007441610012
ALSA2110SS40	40	15 3/4"	7,5	2 15/16"	8007441610029
ALSA2110SS45	45	17 3/4"	8	3 1/8"	8007441610036
ALSA2110SS50	50	19 11/16"	8,5	3 3/8"	8007441610043



2111SSC

PADELLA RADIANTE DRITTA FONDO RETTIFICATO CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, rectified bottom. "Cool" handle / Poêle à frire, fond rectifié. Manche "Cool"
Bratpfanne, Schrägboden, "Cool" Stiel / Sartén recta, alta conductividad, fondo rectificado. Mango "Cool"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC2111SSC20	20	7 7/8"	4,5	1 3/4"	8007441150051
ALSC2111SSC24	24	9 7/16"	4,5	1 3/4"	8007441150013
ALSC2111SSC28	28	11"	5	2"	8007441150020
ALSC2111SSC32	32	12 5/8"	6	2 3/8"	8007441150037
ALSC2111SSC36	36	14 3/16"	7	2 3/4"	8007441150044
ALSC2111SSC40	40	15 3/4"	7,5	2 15/16"	8007441587345



**2111
FBSS**

PADELLA FRANCE CON UN MANICO IN FERRO

Flat iron handle / Queue feuillard en fer
Eisenstiel / Mango plano de acero

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111FBSS20	20	7 7/8"	4,5	1 3/4"	8007441621704
ALSA2111FBSS24	24	9 7/16"	4,5	1 3/4"	8007441621711
ALSA2111FBSS28	28	11"	5	2"	8007441621728
ALSA2111FBSS32	32	12 5/8"	5,5	2 3/16"	8007441621735
ALSA2111FBSS36	36	14 3/16"	6	2 3/8"	8007441621742
ALSA2111FBSS40	40	15 3/4"	6,5	2 9/16"	8007441621759



129SS

COPERCHIO CON PONTICELLO INOX

Lids / Couvercles
Deckel / Tapas

Code	Diameter		Bar Code
	Ø cm	Ø in	
ALSA129SS16	16	6 5/16"	8007441606053
ALSA129SS20	20	7 7/8"	8007441606077
ALSA129SS24	24	9 7/16"	8007441606060
ALSA129SS28	28	11"	8007441606084
ALSA129SS32	32	12 5/8"	8007441606091
ALSA129SS36	36	14 3/16"	8007441606107
ALSA129SS40	40	15 3/4"	8007441606114





LINEA INDUZIONE
5 mm DI SPESORE
Induction line
5 mm (3/16") thickness

SPESORE PARETI 5 mm
Lining thickness 5 mm (3/16")

Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm (3/16")
Iron-steel 1 mm (1/16")



LINEA INDUZIONE
3 mm DI SPESORE
Induction line
3 mm (1/8") thickness

SPESORE PARETI 3 mm
Lining thickness 3 mm (1/8")

Spessore disco induzione 3,5 mm
Acciaio ferritico 1 mm
Thickness induction disk 3,5 mm (1/8")
Iron-steel 1 mm (1/16")



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
B-Cristal



PER COTTURA A GAS
Gas



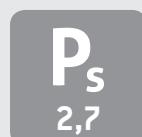
ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
Material thickness



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985),
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e
2005/31/CE (GU L 110 del 30/04/2005).
Regolamento CE n. 1935/2004



PER COTTURA A INDUZIONE
Induction



Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



SET AL-BLACK 4 INDUCTION

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 4 persone / Measures for family of 4 persons
Maßnahmen zur Familie von 4 Personen / Medidas para la familia de 4 personas

Code	Bar Code
ALSASETALBLACK4IND	8007441687953

Casseruola alta con 2 maniglie inox
Ø 24 cm spessore 5 mm

ALSA
2104SSPI24

Saucerop, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

Padella svasata alta saltare" con manico tubolare
"cool" Ø 28 cm spessore 3 mm

ALSC
2105SSPIC28

Sauté pan, 1 "Cool" tubular handle / Sauteuse à servir, 1 manche tubulaire "Cool"
Hohe Sauteuse Edelstahlröhrstiel / Sartén ensanchada alta para saltar 1 mango tubular "Cool"

Coperchio Ø 24 cm

ALSA
129SS24

Lids / Couvercles
Deckel / Tapas

Casseruola alta con manico tubolare
"Cool" Ø 16 cm spessore 5 mm

ALSC
2105SSPIC16

Saucerop, "Cool" tubular handle / Casserole haute, 1 manche tubulaire "Cool"
Kasserolle, Edelstahlröhrstiel, Dicke / Cacerola alta 1 mango inox tubular "Cool"

Tegame con 2 maniglie inox Ø 32 cm
spessore 5 mm

ALSA
2110SSPI32

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox



SET AL-BLACK 2 INDUCTION

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 2 persone / Measures for family of 2 persons
Maßnahmen zur Familie von 2 Personen / Medidas para la familia de 2 personas

Code	Bar Code
ALSASETALBLACK2IND	8007441687946

Casseruola alta con 2 maniglie inox
Ø 20 cm

ALSA
2104SSPI20

Saucepot, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

Padella svasata alta saltare" con
manico tubolare "cool" Ø 24 cm

ALSC
211BSSPIC24

Sauté pan, 1 "Cool" tubular handle / Sauteuse à servir, 1 manche tubulaire "Cool"
Hohe Sauteuse Edelstahlröhrstiel / Sartén ensanchada alta para saltar 1 mango tubular "Cool"

Coperchio Ø 20 cm

ALSA
129SS20

Lids / Couvercles
Deckel / Tapas

Casseruola alta con manico
tubolare "Cool" Ø 16 cm

ALSC
2105SSPIC16

Saucepans, "Cool" tubular handle / Casserole haute, 1 manche tubulaire "Cool"
Kasserolle, Edelstahlröhrstiel, Dicke / Cacerola alta 1 mango inox tubular "Cool"

Tegame con 2 maniglie inox Ø 28 cm

ALSA
2110SSPI28

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

LINEA INDUZIONE
5 mm DI SPESORE
Induction line
5 mm [3/16"] thickness

SPESORE PARETI 5 mm
Lining thickness 5 mm [3/16"]
Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm (3/16")
Iron-steel 1 mm (1/16")

2104SSPI

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles, 5 mm [3/16"] thickness / Faitout, 2 anses en acier inox, 5 mm
Kochtopf 2 Edelstahlgriffe Dicke 5 mm / Cacerola alta 2 asas Inox espesor 5 mm



Spessore 5 mm
Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	It	Cap qt	
ALSA2104SSPI16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,7	1.80	8007441653422
ALSA2104SSPI20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441653187
ALSA2104SSPI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441653194
ALSA2104SSPI28	28	11"	22	8 11/16"	16	6 5/16"	9	9.51	8007441653200



2105SSPIC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepans, "Cool" s/s tubular handle. 5 mm [3/16"] thickness
Casserole haute, 1 manche tubulaire "Cool" en acier inox. Épaisseur 5 mm
Kasserolle, Edelstahlrührstiel "Cool". Dicke 5 mm
Cacerola alta 1 mango inox tubular "Cool". Espesor 5 mm



Spessore 5 mm
Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	It	Cap qt	
ALSC2105SSPIC16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,5	1.59	8007441653354
ALSC2105SSPIC20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441653361
ALSC2105SSPIC24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441653378



2111SSPIC

PADELLA DRITTA CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 5 mm [3/16"] thickness, induction bottom, "Cool" handle
Poêle à frire, 5 mm, fond induction, manche "Cool"
Bratpfanne, Dicke 5 mm, Induktionsboden, "Cool" Stiel
Sartén recta, alta conductividad, espesor 5 mm, fondo inducción, mango "Cool"



Spessore 5 mm
Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALSC2111SSPIC20	20	7 7/8"	14,5	5 11/16"	4,5	1 3/4"	8007441653040
ALSC2111SSPIC24	24	9 7/16"	18	7 1/16"	4,5	1 3/4"	8007441653071
ALSC2111SSPIC28	28	11"	22	8 11/16"	5	2"	8007441653088
ALSC2111SSPIC32	32	12 5/8"	24,5	9 5/8"	6	2 3/8"	8007441653095



TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles. 5 mm [3/16"] thickness / Plat rond, 2 anses, fond induction, 5 mm
Pfanne, 2 Griffe, Induktionsboden. Dicke 5 mm / Paellera 2 asas fondo inducción. Espesor 5 mm

2110SSPI

Spessore 5 mm
Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALSA2110SSPI20	20	7 7/8"	14,5	5 11/16"	4,5	1 3/4"	8007441653170
ALSA2110SSPI24	24	9 7/16"	18	7 1/16"	4,5	1 3/4"	8007441653163
ALSA2110SSPI28	28	11"	22	8 11/16"	5	2"	8007441653156
ALSA2110SSPI32	32	12 5/8"	24,5	9 5/8"	6	2 3/8"	8007441653125

LINEA INDUZIONE
5 mm DI SPESORE
Induction line
5 mm [3/16"] thickness

SPESORE PARETI 5 mm
Lining thickness 5 mm [3/16"]
Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm [3/16"]
Iron-steel 1 mm [1/16"]



2106SSPI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles, 5 mm [3/16"] thickness / Sautoir, 2 anses en acier inox, 5 mm
Brattopf 2 Edelstahlgriffe Dicke 5 mm / Cacerola baja 2 asas Inox espesor 5 mm

Spessore 5 mm
Fondo induzione 10 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALSA2106SSPI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441653262
ALSA2106SSPI24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441653309
ALSA2106SSPI28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441653316



2107
SSPIC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Casserole pan, 1 "Cool" s/s handle. 5 mm [3/16"] thickness
Casserole, 1 manche tubulaire "Cool" en acier inox. Épaisseur 5 mm
Niedrige Kasserolle Edelstahlstiel "Cool". Dicke 5 mm
Cacerola baja 1 mango inox tubular "Cool". Espesor 5 mm.

Spessore 5 mm
Fondo induzione 10 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALSC2107SSPIC20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441653385
ALSC2107SSPIC24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441653392
ALSC2107SSPIC28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441653408



111
BSSPIC

PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 3 mm [1/8"] thickness, induction bottom, "Cool" handle
Poêle à frire, 3 mm, fond induction, manche "Cool"
Bratpfanne, Dicke 3 mm, Induktionsboden, "Cool" Stiel
Sartén recta, alta conductividad, espesor 3 mm, fondo inducción, mango "Cool"

Spessore 3 mm
Fondo induzione 7,5 mm



Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALSC111BSSPIC24	24	9 7/16"	12,52	4 15/16"	4,5	1 3/4"	8007441654283
ALSC111BSSPIC28	28	11"	15	5 15/16"	4,5	1 3/4"	8007441654757
ALSC111BSSPIC32	32	12 5/8"	18,5	7 1/4"	5	2"	8007441655600
ALSC111BSSPIC36	36	14 3/16"	22,5	8 7/8"	6	2 3/8"	8007441664282



Rame liscio stagnato a mano

Tinned Copper / Cuivre Étamé
Kupfer verzinnt / Cobre Estañado



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



RIVESTIMENTO
Coating
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA OTTONE TUBOLARE
CON RIVETTI IN ACCIAIO
*Handle Tubular fused brass with
stainless steel rivets*



PER COTTURA RADIANTE
Radiant



ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



SPESORE
Material thickness
(1/16")



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
DM 21 marzo '73
Legal conformity



104CU

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffe / Cacerola alta 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10418	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441138370
ALCU10420	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441131906
ALCU10422	22	8 11/16"	11	4 5/16"	4,5	4.76	8007441131913
ALCU10424	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441129989
ALCU10428	28	11"	16	6 5/16"	9	9.51	8007441129262
ALCU10432	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441129279
ALCU10436	36	14 3/16"	19,6	7 3/4"	18	19.03	8007441129286
ALCU10440	40	15 3/4"	22	8 11/16"	26	27.48	8007441129293



105CU

CASSERUOLA ALTA CON UN MANICO TUBOLARE OTTONE

Saucepans, 1 handle / Casserole haute, 1 manche
Stielkasserolle / Cacerola alta 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10516	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441129781
ALCU10518	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441129224
ALCU10520	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441129231
ALCU10522	22	8 11/16"	11,2	4 7/16"	4,5	4.76	8007441129248
ALCU10524	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441129255
ALCU10528	28	11"	16	6 5/16"	9	9.51	8007441129774



106CU

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

Saucer pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10620	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441135232
ALCU10624	24	9 7/16"	8	3 1/8"	4,1	4.33	8007441133108
ALCU10628	28	11"	9	3 9/16"	6	6.34	8007441129828
ALCU10632	32	12 5/8"	10	3 15/16"	8	8.46	8007441129309
ALCU10636	36	14 3/16"	11,5	4 1/2"	12	12.68	8007441129316
ALCU10640	40	15 3/4"	14	5 1/2"	16	16.91	8007441129323
ALCU10645	45	17 3/4"	16,5	6 1/2"	23	24.31	8007441129996



107CU

CASSERUOLA BASSA CON UN MANICO TUBOLARE OTTONE

Casserole pan, 1 handle / Casserole, 1 manche
Niedrige Kasserolle 1 Stiel / Cacerola baja 1 mango

Codice	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALCU10720	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441138387	
ALCU10724	24	9 7/16"	8	3 1/8"	4,1	4.33	8007441138394	
ALCU10728	28	11"	9	3 9/16"	6	6.34	8007441140854	



105G

CASSERUOLA ALTA CON UN MANICO IN GHISA

Saucepan, 1 cast iron handle / Casserole haute, 1 manche en fonte
Kasserolle 1Stiel aus Guss / Cacerola alta 1 mango en fundición

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALCU105G18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441140496	
ALCU105G20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441140502	
ALCU105G24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441140519	
ALCU105G28	28	11"	16	6 5/16"	9	9.51	8007441140526	



108CU

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERTO

Curved saucepot 2 handles with cover / Faitout bombee 2 anses avec couvercle
Gewölzte Kochtopf 2 Griffe mit Deckel / Cacerola encorvada 2 asas con tapa

Code	Diameter		Height		Capacity			Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
ALCU108C24	24	9 7/16"	9,5	3 3/4"	5,5	5.81	8007441143619	
ALCU108C28	28	11"	10,5	4 1/8"	7,1	7,50	8007441682613	



107G

CASSERUOLA BASSA CON UN MANICO IN GHISA

Casserole pan, 1 cast iron handle / Casserole, 1 manche en fonte
Niedrige Kasserolle 1 Stiel aus Guss / Cacerola baja 1 mango fundicion

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU107G20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441140533
ALCU107G24	24	9 7/16"	8	3 1/8"	4,1	4.33	8007441140540
ALCU107G28	28	11"	9	3 9/16"	6	6.34	8007441140557
ALCU107G32	32	12 5/8"	10	3 15/16"	8	8.46	8007441140564



110CU

TEGAME CON DUE MANIGLIE OTTONE

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffen / Paellera 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU11020	20	7 7/8"	5	2"	8007441138486
ALCU11024	24	9 7/16"	5,8	5 3/16"	8007441130008
ALCU11028	28	11"	5	2"	8007441129347
ALCU11032	32	12 5/8"	6,3	2 1/2"	8007441130015
ALCU11036	36	14 3/16"	7	2 3/4"	8007441130022
ALCU11040	40	15 3/4"	7,5	2 15/16"	8007441129392
ALCU11045	45	17 3/4"	8,5	3 3/8"	8007441130039
ALCU11050	50	19 11/16"	8,5	3 3/8"	8007441129156
ALCU11060	60	23 5/8"	10	3 15/16"	8007441129149



129CU

COPERCHIO PIANO CON PONTICELLO IN OTTONE

Flat lid / Couvercle plat
Ebener Deckel / Tapa plana

Code	Diameter		
	Ø cm	Ø in	Bar Code
ALCU12916	16	6 5/16"	8007441137687
ALCU12918	18	7 1/16"	8007441130060
ALCU12920	20	7 7/8"	8007441130077
ALCU12922	22	8 11/16"	8007441129835
ALCU12924	24	9 7/16"	8007441129842
ALCU12928	28	11"	8007441129866
ALCU12932	32	12 5/8"	8007441129880
ALCU12936	36	14 3/16"	8007441130084
ALCU12940	40	15 3/4"	8007441129903
ALCU12945	45	17 3/4"	8007441114158
ALCU12950	50	19 11/16"	8007441138448
ALCU12960	60	23 5/8"	8007441138349



111CU

PADELLA CON UN MANICO TUBOLARE OTTONE

Frypan, 1 handle / Poêle à frire, 1 manche
Bratpfanne 1 Stiel / Sartén 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU11120	20	7 7/8"	5	2"	8007441130046
ALCU11124	24	9 7/16"	5,8	2 1/4"	8007441129187
ALCU11128	28	11"	5	2"	8007441129194
ALCU11132	32	12 5/8"	6,3	2 1/2"	8007441129200
ALCU11136	36	14 3/16"	7	2 3/4"	8007441129217
ALCU11140	40	15 3/4"	7,5	2 15/16"	8007441130053



126CU

CASSERUOLA OVALE ALTA CON DUE MANIGLIE OTTONE E COPERCHIO

Oval saucepot with lid / Casserole ovale avec couvercle
Ovalkasserolle mit Deckel / Cacerola oval alta con tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU12630	30	11 13/16"	12	4 3/4"	8007441138585



165CU

PAIOLO IN RAME PER POLENTA "SENZA STAGNATURA" CON UN MANICO TUBOLARE E MANIGLIA OTTONE

Copper polenta pot, "without tinning" / Chaudron à polenta en cuivre pas "étamé"
Kupferpolentetopf "nicht verzint" / Caldero cobre para polenta "sin estañadura"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU16518	18	7 1/16"	12	4 3/4"	8007441134600
ALCU16520	20	7 7/8"	13	5 1/8"	8007441133801
ALCU16522	22	8 1/16"	14	5 1/2"	8007441134594
ALCU16524	24	9 7/16"	14	5 1/2"	8007441133818
ALCU16526	26	10 1/4"	17	6 11/16"	8007441133825



111BCU

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle / Sautuese, 1 manche
Sautéuse 1 Stiel / Sartén saltear 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU111B20	20	7 7/8"	5,3	2 1/16"	8007441136239
ALCU111B24	24	9 7/16"	6	2 3/8"	8007441136246
ALCU111B28	28	11"	7	2 3/4"	8007441137521
ALCU111B32	32	12 5/8"	7,8	3 1/16"	8007441137588
ALCU111B36	36	14 3/16"	8	3 1/8"	8007441140106



118CU

PESCIERA CON COPERCHIO, GRIGLIA E DUE MANIGLE OTTONE

Fish-kettle with grid and lid / Poissonnière avec couvercle et grille
Fischkochtopf mit Gitter und Deckel / Hervidor pescado con tapa y rejilla

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALCU11840	40x13	15 3/4"x5 1/8"	10	3 15/16"	8007441141134



150CU

ROSTIERA CON COPERCHIO E DUE MANIGLIE SNODATE OTTONE

Rectangular pan with cover / Plaque à rotir avec couvercle
Rechteckige pfanne mit deckel / Rustiedra con tapa

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALCU150C32	32x23	12 5/8"x9 1/16"	6	2 3/8"	8007441141127
ALCU150C36	36x26	14 3/16"x10 1/4"	6	2 3/8"	8007441141370



3165K15

MESCOLATORE PER POLENTA E RISOTTI CON BRUCIATORE, CAVALLETTO E PAIOLO

Poletta and risotto mixer with burner, tripod and pot
Mélangeur pour polenta et risotto avec brûleur, pied et chaudron
Mischer für Polente und Risotto mit Brenner, Bock und Polentetopf
Mezclador para polenta y arroz con quemador, soporte y caldero

		Height		
Codice		H cm	H in	Bar Code
COAL3165K15	K15alluminio	18	7 1/16"	8007441136499
COCU3165K15	K15rame	18	7 1/16"	8007441137359



3165M

MOTORE PER ART. K9

Motor / Moteur
Motor / Motor

V. 220 - Hz.50
cm. 20x15x8 con impugnatura - cm. 12x10x8 senza impugnatura

Codice	Bar Code
COMOTORE3165M	8007441142162



3165BIS

RICAMBIO PAILO PER POLENTA

Spare "Polenta" pot / Chaudron à polenta. Remplace Polentetopfersatz / Ricambio caldero para polenta

Code		Capacity		
		It	Cap qt	Bar Code
ALMA3165BK9	K9 alluminio	11	11,62	8007441136468
ALCU3165BK9	K9*rame	11	11,62	8007441137441
ALMA3165BK15	K15 alluminio	18	19,02	8007441136451
ALCU3165BK15	K15*rame	18	19,02	8007441137434



3165K9

MESCOLATORE PER POLENTA E RISOTTI CON PAILO

Polenta and risotto mixer with large pot / Mélangeur pour polenta et risotto avec chaudron Mischer für Polente und Risotto mit Polentetopf / Mezclador para polenta y arroz con caldero

Code		Capacity		
		It	Cap qt	Bar Code
COAL3165K9	K9alluminio	11	11,62	8007441136482
COCU3165K9	K9rame	11	11,62	8007441137335



293CU

POLSONETTO RAME CON BASE E FORNELLINO STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

Copper polsonetto with base and stove, tinned for baine-marie, not tinned for pastry
Polsonetto en cuivre avec base et réchaud étamé pour bain-marie, non-étamé pour pâtisserie
Polsonetto aus Kupfer mit Basis und Kocher, verzinkt zum Wasserbad, nicht verzinkt zur Gebäck
Cazo cobre con base y quemador estañado para baño maría, no estañado para pastelería

Code	Ø cm	Ø in	Size	
			Coating	Bar Code
COCU293S18	18	7 1/16"	tinned	8007441137465
COCU293NS18	18	7 1/16"	not tinned	8007441137458

294CU



POLSONETTO RAME STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

Copper polsonetto, tinned for baine-marie, not tinned for pastry
 Polsonetto en cuivre étamé pour bain-marie, non-étamé pour pâtisserie
 Polsonetto aus Kupfer, verzinkt zum Wasserbad, nicht verzinkt zur Gebäck
 Cazo cobre estañado para baño maría, no estañado para pastelería

Code	Size		Coating	Bar Code
	Ø cm	Ø in		
COCU294S18	18	7 1/16"	tinned	8007441137489
COCU294NS18	18	7 1/16"	not tinned	8007441137472



SET PER FONDUTA IN RAME

Copper fondue set / Set pour fondue en cuivre
 Kupferfondueset / Set para "fonduta" cobre

Code	Size		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCUFONDUTA	14	5 1/2"	10	3 15/16"	8007441137809



ALAMBICCO (DISTILLATORE) LT 3 IN RAME

Copper alembic (distiller), 3 l / Alambic (distillateur) 3 l en cuivre
 Kupferbrennkolben (Destillierkolben) L 3 / Alambique (destilador) l 3 cobre

Codice	Bar Code
COCUALAMBICCO	8007441138592



SCALDASUGO IN RAME

Copper sauce heater / Saucière en cuivre
Saucenpfannchen / Calientasugo cobre

Code	Size		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCUSCALDASUGO	13	5 1/8"	16	6 5/16"	8007441137816



OLIERA RAME CON COPERCHIO CON ORLO SALVA GOCCE

3602CU

Oil pourer with lid and hem drop saves / Huilier en cuivre avec couvercle et bord sauve goutte
Ölflasche mit Deckel / Aceitera cobra con tapa especial

Code	Capacity			Bar Code
	It	Cap qt	Bar Code	
COCU36020,5	0,5	0,53	8007441133474	
COCU36020,75	0,75	0,79	8007441137342	
COCU36021	1	1,06	8007441133481	



FLAMBEAU RAME DA SALA (SENZA PADELLA)

Copper serving flambeau (without pan) / Flambeau en cuivre à servir (sans poêle)
Servierkupferflambeau (ohne Pfanne) / Flambeau cobre

bombola camping gas da kg 1,8 (non compresa)

Code	gas	Bar Code
COCUFLAMGAS	gas	8007441137793
COCUFLAMALCOOL	alcool	8007441137823



PADELLA LEGGERA IN RAME STAGNATO PER FLAMBEAU CON UN MANICO IN LEGNO

Tinned copper light frypan for flambeau, wooden handle
Poêle légère en cuivre étamé pour flambeau avec manche en bois
Leichte Flambeau-Pfanne kupferverzinnt mit Holzstiel
Sartén ligera cobre estanado para flambeau 1 mango madera

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCUPADFLAM26	26	10 1/4"	4,5	1 3/4"	8007441138943
COCUPADFLAM28	28	11"	4,5	1 3/4"	8007441138950



KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seafood Serving Kit with tinned copper tray / Kit servir à fruits de mer avec plateau en cuivre étamé
Meeresfruservicekitt mit Kupfertablett / Set servicio para ostras con bandeja cobre estanado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU158CU-KIT24	24	9 7/16"	24,5	9 5/8"	8007441145088
COCU158CU-KIT36	36	14 3/16"	25,5	10 1/16"	8007441145095



VASSOIO PER OSTRICHE PIATTO

Flat tray for oysters / Plateau à huîtres
Ausster-Ebentablett / Bandeja para ostras plana

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU15824	24	9 7/16"	4,5	1 3/4"	8007441139247
COCU15836	36	14 3/16"	5,5	2 3/16"	8007441139230



SUPPORTO ACCIAIO CROMATO

Chrome-plated steel holder / Support en acier chromé
Verchromterstahlhalter / Soporte agero cromado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX158B	19-28	7 1/2" - 11"	20	7 7/8"	8007441139087

158CU

158B



Rame martellato stagnato a mano

Hammered Tinned Copper / Cuivre Martelé Étamé
Kupfer gehämmert verzinnt / Cobre Martillado Estañado



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



RIVESTIMENTO
Coating
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA OTTONE CON
RIVETTI IN ACCIAIO
Handle fused brass with
stainless steel rivets



PER COTTURA RADIANTE
Radiant



ECOLOGICO
RICICLABILE
Ecological
100% recycling



SPESSORE
Material thickness
(1/16")



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
DM 21 marzo '73
Legal conformity



103CUM

PENTOLA ALTA CON DUE MANIGLIE OTTONE

Stockpot, 2 handles / Marmite traiteur, 2 anses
Hoher Suppentopf 2 Griffe / Olla alta 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM103M20	20	7 7/8"	20	7 7/8"	6	6,34	8007441133832
ALCM103M22	22	8 11/16"	21,5	8 7/16"	8,4	8,88	8007441133849
ALCM103M24	24	9 7/16"	22	8 11/16"	10	10,57	8007441133856



104CUM

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

Saucerpot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffe / Cacerola alta 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM104M18	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441144982
ALCM104M20	20	7 7/8"	11	4 5/16"	3,3	3,49	8007441133863
ALCM104M22	22	8 11/16"	11,2	4 7/16"	4,5	4,76	8007441144197
ALCM104M24	24	9 7/16"	12	4 3/4"	4,5	4,76	8007441133870
ALCM104M28	28	11"	16	6 5/16"	9	9,51	8007441144142



105CUM

CASSERUOLA ALTA CON UN MANICO OTTONE

Saucerpan, 1 handle / Casserole haute, 1 manche
Stielkasserolle / Cacerola alta 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM105M16	16	6 5/16"	8	3 1/8"	1,7	1,80	8007441133887
ALCM105M18	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441133894
ALCM105M20	20	7 7/8"	11	4 5/16"	3,3	3,49	8007441133900
ALCM105M22	22	8 11/16"	11,2	4 7/16"	3,5	3,70	8007441144999
ALCM105M24	24	9 7/16"	12	4 3/4"	4,5	4,76	8007441144159



106CUM

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas

Code	Diameter		Height		Capacity		
	Ø cm	Ø in	H cm	H in	It	Cap qt	Bar Code
ALCM106M18	18	7 1/16"	7	2 3/4"	1,8	1,90	8007441133917
ALCM106M20	20	7 7/8"	7	2 3/4"	2,5	2,64	8007441133924
ALCM106M24	24	9 7/16"	8	3 1/8"	4,1	4,33	8007441133931
ALCM106M28	28	11"	9	3 9/16"	6,4	6,77	8007441133948
ALCM106M32	32	12 5/8"	10	3 15/16"	8	8,46	8007441141790
ALCM106M36	36	14 3/16"	11,5	4 1/2"	12	12,68	8007441144944
ALCM106M40	40	15 3/4"	14	5 1/2"	16	16,91	8007441144951



107CUM

CASSERUOLA BASSA CON UN MANICO OTTONE

Casserole pan, 1 handle / Casserole, 1 manche
Niedrige Kasserolle 1 Stiel / Cacerola baja 1 mango

Code	Diameter		Height		Capacity		
	Ø cm	Ø in	H cm	H in	It	Cap qt	Bar Code
ALCM107M18	18	7 1/16"	7	2 3/4"	1,8	1,90	8007441133955
ALCM107M20	20	7 7/8"	7	2 3/4"	2,5	2,64	8007441133962
ALCM107M24	24	9 7/16"	8	3 1/8"	4,1	4,33	8007441133979
ALCM107M28	28	11"	9	3 9/16"	6,4	6,77	8007441146191



108CUM

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERTO

Curved saucepot 2 handles with cover / Faitout bombée 2 anses avec couvercle
Gewölzte Kochtopf 2 Griffe mit Deckel / Cacerola encorvada 2 asas con tapa

Code	Diameter		Height		Capacity		
	Ø cm	Ø in	H cm	H in	It	Cap qt	Bar Code
ALCM108MC24	24	9 7/16"	9,5	3 3/4"	5,5	5,81	8007441143626
ALCM108MC28	28	11"	10,5	4 1/8"	7,1	7,50	8007441682620



118CUM

PESCIERA CON COPERCHIO, GRIGLIA E DUE MANIGLIE OTTONE

Fish-kettle with grid and lid / Poissonnière avec couvercle et grille
Fischkochtopf mit Gitter und Deckel / Hervidor pescado con tapa y rejilla

Size			
Code	cm	in	Bar Code
ALCM118M40	40x10	15 3/4"x3 15/16"	8007441134082



129CUM

COPERCHIO CON PONTICELLO IN OTTONE

Lid / Couvercle
Deckel / Tapa

Size			
Code	Ø cm	Ø in	Bar Code
ALCM129M16	16	6 5/16"	8007441134105
ALCM129M18	18	7 1/16"	8007441134112
ALCM129M20	20	7 7/8"	8007441134129
ALCM129M22	22	8 11/16"	8007441134938
ALCM129M24	24	9 7/16"	8007441134136
ALCM129M28	28	11"	8007441134143
ALCM129M32	32	12 5/8"	8007441134150
ALCM129M36	36	14 3/16"	8007441134167
ALCM129M40	40	15 3/4"	8007441135256



111CUM

PADELLA CON UN MANICO OTTONE

Frypan, 1 handle / Poêle à frire, 1 manche
Bratpfanne 1 Stiel / Sartén 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM111M14	14	5 1/2"	3,5	1 3/8"	8007441134044
ALCM111M20	20	7 7/8"	5	2"	8007441134051
ALCM111M24	24	9 7/16"	5,5	2 3/16"	8007441134068
ALCM111M28	28	11"	6	2 3/8"	8007441134075
ALCM111M32	32	12 5/8"	6,5	2 9/16"	8007441134893
ALCM111M36	36	14 3/16"	7	2 3/4"	8007441138677
ALCM111M40	40	15 3/4"	7,5	2 15/16"	8007441138684



126CUM

CASSERUOLA OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

Oval saucepot with lid / Casserole ovale avec couvercle
Ovalkasserolle mit Deckel / Cacerola oval con tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM126M30	30	11 13/16"	12	4 3/4"	8007441138578



110CUM

TEGAME CON DUE MANIGLIE OTTONE

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Pallera 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM110M14	14	5 1/2"	3,5	1 3/8"	8007441133986
ALCM110M20	20	7 7/8"	5	2"	8007441133993
ALCM110M24	24	9 7/16"	5,5	2 3/16"	8007441134006
ALCM110M28	28	11"	6	2 3/8"	8007441134013
ALCM110M32	32	12 5/8"	6,5	2 9/16"	8007441134020
ALCM110M36	36	14 3/16"	7	2 3/4"	8007441134037
ALCM110M40	40	15 3/4"	7,5	2 15/16"	8007441135249



111BCUM

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle / Sauteuse, 1 manche
Sautēse 1 Stiel / Sartén saltar 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM111BM20	20	7 7/8"	5	2"	8007441135317
ALCM111BM24	24	9 7/16"	6	2 3/8"	8007441135164
ALCM111BM28	28	11"	6,5	2 9/16"	8007441135171
ALCM111BM32	32	12 5/8"	7	2 3/4"	8007441137724
ALCM111BM36	36	14 3/16"	7,5	2 15/16"	8007441146184



120CUM

TEGAME OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

Oval omelette pan with lid / Plat ovale avec couvercle
Ovalpfanne mit Deckel / Paellera oval con tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM120M30	30	11 13/16"	6,5	2 9/16"	8007441134099



150CUM

ROSTIERA CON DUE MANIGLIE SNODATE OTTONE E COPERCHIO

Roasting pan with lid / Plat à rôtir avec couvercle
Rechteckiger Bratpfannen mit Deckel / Rustiera con tapa

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALCM150M32	32x23	12 5/8"x9 1/16"	6	2 3/8"	8007441134174
ALCM150M36	36x26	14 3/16"x10 1/4"	6	2 3/8"	8007441134181



43/3CU

TORTIERA PER FARINATA MARTELLATA CON ORLO

Mould for farinata, hammered, with rim / Tourtière pour farinata martelé avec bord
Gehämmerte Kuchenform für farinata, mit Rand / Tartera para tortilla martillada con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU43/330	30	11 13/16"	2	13/16"	8007441134693
COCU43/332	32	12 5/8"	2	13/16"	8007441134679
COCU43/334	34	13 3/8"	2	13/16"	8007441131777
COCU43/336	36	14 3/16"	2	13/16"	8007441131685
COCU43/338	38	14 15/16"	2	13/16"	8007441131791
COCU43/340	40	15 3/4"	2	13/16"	8007441131807
COCU43/342	42	16 9/16"	2	13/16"	8007441131814
COCU43/345	45	17 3/4"	2	13/16"	8007441131821
COCU43/350	50	19 11/16"	2	13/16"	8007441131838
COCU43/360	60	23 5/8"	2	13/16"	8007441131845
COCU43/370	70	27 9/16"	2	13/16"	8007441132545



165CUM

PAIOLO PER POLENTA NON STAGNATO

Polenta pot, not tinned / Chaudron à polenta, non-étamé
Polentetopf, nicht verzinkt / Caldeo para polenta no estañado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM165M18	18	7 1/16"	12	4 3/4"	8007441134198
ALCM165M20	20	7 7/8"	13	5 1/8"	8007441134204
ALCM165M22	22	8 11/16"	14	5 1/2"	8007441134211
ALCM165M24	24	9 7/16"	15	5 15/16"	8007441134228
ALCM165M26	26	10 1/4"	17	6 11/16"	8007441134235



106RCUM

CASSERUOLA ARCO PER RISOTTI CON COPERCHIO

Bowed saucepan for risotto / Casserole arquée pour risotto
Bogenformige Kasserolle für Risotto / Cacerola mango arco para arroz con tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU106RM26	26	10 1/4"	7,5	2 15/16"	8007441141325
COCU106RM29	29	11 7/16"	8	3 1/8"	8007441141332
COCU106RM32	32	12 5/8"	8,5	3 3/8"	8007441141349

183B CUM

COPERCHIO RETTANGOLARE CON PONTICELLO IN OTTONE

Rectangular lid / Couvercle rectangulaire
Rechteckiger Deckel / Tapa rectangular

Code	Size			Bar Code
	Ø cm	Ø in	H cm	
ALCM183BM32	32	12 5/8"	2,5	8007441137298
ALCM183BM36	36	14 3/16"	2,5	8007441137304

49/3CU

TEGLIA RETTANGOLARE PER FARINATA CON ORLO

Rectangular baking sheet for farinata, with rim / Plaque rectangulaire bordée pour farinata
Rechteckiges Blech für Farinata, mit Rand / Bandeja rectangular con borde

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COCU49/338	38x26	14 15/16"x10 1/4"	2,5	1"	8007441137496
COCU49/342	42x30	16 9/16"x11 13/16"	2,5	1"	8007441137502



Rame liscio manicato ottone fuso

Flat Copper with Brass handle / Cuivre Poli manche Laiton
 Nicht bearbeitetem Kupfer mit Messinggriffen
 Cobre Liso con mango de Latón



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



RIVESTIMENTO
Coating
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA OTTONE FUSO
CON RIVETTI IN ACCIAIO
Handle fused brass with
stainless steel rivets



PER COTTURA RADIANTE
Radiant



ECOLOGICO
RICICLABILE
Ecological
100% recycling



SPESSORE
Material thickness
(1/16")



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
DM 21 marzo '73
Legal conformity



105CUF

CASSERUOLA ALTA CON UN MANICO OTTONE FUSO

Saucepans with brass handle / Casserole haute avec manche en laiton fondu
Hohe Kasserolle mit Stiel aus Gussmessing / Cacerola alta con mango de latón fundido

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU105F10	10	3 15/16"	6,5	2 9/16"	8007441147778
ALCU105F12	12	4 3/4"	7,5	2 15/16"	8007441147785
ALCU105F14	14	5 1/2"	8,5	3 3/8"	8007441147792
ALCU105F16	16	6 5/16"	8	3 1/8"	8007441147624
ALCU105F18	18	7 1/16"	10	3 15/16"	8007441147631
ALCU105F20	20	7 7/8"	11	4 5/16"	8007441147648
ALCU105F22	22	8 11/16"	11,2	4 7/16"	8007441147655
ALCU105F24	24	9 7/16"	14	5 1/2"	8007441147662



107CUF

CASSERUOLA BASSA CON UN MANICO OTTONE FUSO

Casserole pan with brass handle / Casserole basse avec manche en laiton fondu
Niedrige Kasserolle mit Stiel aus Gussmessing / Cacerola baja con mango de latón fundido

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCU107F10	10	3 15/16"	4	1 9/16"	8007441147747
ALCU107F12	12	4 3/4"	4,5	1 3/4"	8007441147754
ALCU107F14	14	5 1/2"	5,5	2 3/16"	8007441147761
ALCU107F16	16	6 5/16"	6,8	2 11/16"	8007441147679
ALCU107F18	18	7 1/16"	7	2 3/4"	8007441147686
ALCU107F20	20	7 7/8"	8	3 1/8"	8007441147693
ALCU107F22	22	8 11/16"	9	3 9/16"	8007441147709
ALCU107F24	24	9 7/16"	10	3 15/16"	8007441147716



104CUMS

CASSERUOLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving casserole / Casserole à servir
Servierkasserolle / Cazo recto servir

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU104M07	7	2 3/4"	3,5	1 3/8"	8007441134242



110CUM

TEGAMINO SERVIRE CON DUE MANIGLIE IN OTTONE FUSO

Serving Omelette Pan / Plat rond à servir
Servierpfanne / Paeller servir

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM110M14	14	5 1/2"	4	1 9/16"	800744113986



111CUMS

PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan / Petite poêle à servir
Servierkasserolle / Sartén servir

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU111M10	10	3 15/16"	2,7	1 1/16"	8007441134259



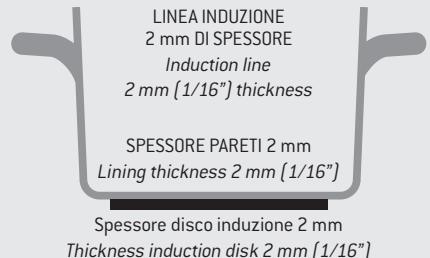
111CUM

PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan / Petite poêle à servir
Servierkasserolle / Sartén servir

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM111M14	14	5 1/2"	3,5	1 3/8"	8007441134044





Rame stagnato per induzione

Tinned Copper for induction / Cuivre Étamé pour induction
Kupfer verzinnt für Induktion / Cobre Estañado de inducción



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



RIVESTIMENTO
Coating
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA
Handle
Stainless steel



PER COTTURA RADIANTE
Radiant



ECOLOGICO
RICICLABILE
Ecological
100% recycling



SPESSORE
Material thickness
(1/16")



PER COTTURA A INDUZIONE
Induction



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
DM 21 marzo '73
Legal conformity

LINEA INDUZIONE
2 mm DI SPESORE
Induction line
2 mm (1/16") thickness

SPESORE PARETI 2 mm
Lining thickness 2 mm (1/16")

Spessore disco induzione 2 mm
Thickness induction disk 2 mm (1/16")

ALCU104PI

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox espesor



Spessore 2 mm
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALCU104PI20	20	7 7/8"	14,5	5 11/16"	11	4 5/16"	3,3	3,49	8007441654061
ALCU104PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5,92	8007441654078
ALCU104PI28	28	11"	22	8 11/16"	16	6 5/16"	9	9,51	8007441654085



Spessore 2 mm
Fondo induzione 4 mm



ALCU105PI

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepans, s/s tubular handle / Casserole haute, 1 manche tubulaire
Kasserolle, Edelstahlrührstiel / Cacerola alta 1 mango tubular



Spessore 2 mm
Fondo induzione 4 mm



ALCU106PI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas



Spessore 2 mm
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALCU106PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2,64	8007441654146
ALCU106PI24	24	9 7/16"	18	7 1/16"	8	3 1/8"	4,1	4,33	8007441654139
ALCU106PI28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441654122

LINEA INDUZIONE
2 mm DI SPESORE
Induction line
2 mm (1/16") thickness

SPESORE PARETI 2 mm
Lining thickness 2 mm (1/16")
Spessore disco induzione 2 mm
Thickness induction disk 2 mm (1/16")

ALCU107PI

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 handle / Casserole, 1 manche
Niedrige StielKasserolle / Cacerola baja 1 mango



Spessore 2 mm
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity	Bar Code
	cm	in	cm	in	cm	in		
ALCU107PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2,64
ALCU107PI24	24	9 7/16"	18	7 1/16"	8	3 1/8"	4,1	4,33
ALCU107PI28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34

ALCU110PI

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Paellera 2 asas



Spessore 2 mm
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALCU110PI20	20	7 7/8"	14,5	5 11/16"	5	2"	8007441654184
ALCU110PI24	24	9 7/16"	18	7 1/16"	5,8	2 1/4"	8007441654191
ALCU110PI28	28	11"	22	8 11/16"	5	2"	8007441654207

ALCU111PI

PADELLA CON UN MANICO TUBOLARE INOX

Straight frying pan, induction bottom, one handle / Poêle à frire, fond induction, manche inox
Bratpfanne, Induktionsboden, inox Stiel / Sartén recta, fondo inducción, mango inox

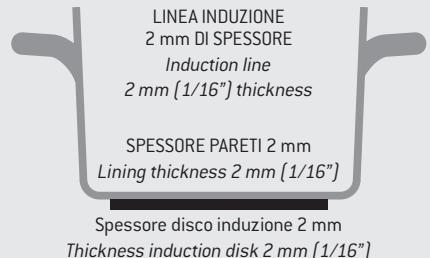


Spessore 2 mm
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALCU111PI20	20	7 7/8"	14,5	5 11/16"	5	2"	8007441654214
ALCU111PI24	24	9 7/16"	18	7 1/16"	5,8	2 1/4"	8007441654221
ALCU111PI28	28	11"	22	8 11/16"	5	2"	8007441654238





Copper 3 induzione Trilaminato rame alluminio inox

Copper 3 for induction / Copper 3 pour induction
Copper 3 für Induktion / Copper 3 de inducción



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
*Coating
No one*



PER COTTURA A GAS
Gas



ECOLOGICO
RICICLABILE
*Ecological
80% recycling*



MANICATURA
*Handle
Stainless steel*



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
2 mm fondo 4 mm
*Material thickness
2 mm (1/16") bottom 4 mm (3/16")*



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

DM del 21.3.73 S.O. GU n° 104 del 20/04/73
e successivi aggiornamenti
ivi compreso il DM 269 del 12/12/2007
e il DM 215 del 10/12/2008;
Reg. CE 1935/2004 GUCE L 338 del 13/11/04



PER COTTURA A INDUZIONE
Induction



COMPOSIZIONE:

- Acciaio inox / Stainless steel: 0,4 mm 20%
- Alluminio / Aluminum: 0,5 mm 25%
- Rame / Copper: 1,1 mm 55%

LINEA INDUZIONE
2 mm DI SPESORE
Induction line
2 mm (1/16") thickness

SPESORE PARETI 2 mm
Lining thickness 2 mm (1/16")
Spessore disco induzione 2 mm
Thickness induction disk 2 mm (1/16")



104CIT

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucerpot, 2 handles, induction bottom / Faitout, 2 anses, fond induction
Kochtopf, 2 Griffe, Induktionsboden / Cacerola alta, 2 asas, fondo inducción



Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE104CIT20	20	7 7/8"	18,5	7 1/4"	11	4 5/16"	3,3	3,49	8007441664008
COTE104CIT24	24	9 7/16"	20,5	8 1/16"	14	5 1/2"	5,6	5,92	8007441664015

106CIT

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles, induction bottom / Sautoir, 2 anses, fond induction
Brattopf, 2 Griffe, Induktionsboden / Cacerola baja, 2 asas, fondo inducción



Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE106CIT20	20	7 7/8"	18,5	7 1/4"	7	2 3/4"	2,5	2,64	8007441664039
COTE106CIT24	24	9 7/16"	20,5	8 1/16"	8	3 1/8"	4,1	4,33	8007441664022
COTE106CIT28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441666620

105CIT

CASSERUOLA ALTA CON UN MANICO INOX

Saucerpan, 1 handle, induction bottom / Casserole haute, 1 manche, fond induction
Stielkasserolle, Induktionsboden / Cacerola alta, 1 mango, fondo inducción



Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE105CIT16	16	6 5/16"	12,5	4 15/16"	8	3 1/8"	1,7	1,80	8007441664534
COTE105CIT20	20	7 7/8"	18,5	7 1/4"	11	4 5/16"	3,3	3,49	8007441664244
COTE105CIT24	24	9 7/16"	25,5	10 1/16"	14	5 1/2"	5,6	5,92	8007441664237

107CIT

CASSERUOLA BASSA CON UN MANICO INOX

Casserole pan, 1 handle, induction bottom / Casserole, 1 manche, fond induction
Niedrige kasserolle, Induktionsboden / Cacerola baja, 1 mango, fondo inducción



Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE107CIT20	20	7 7/8"	18,5	7 1/4"	7	2 3/4"	2,5	2,64	8007441666637
COTE107CIT24	24	9 7/16"	20,5	8 1/16"	8	3 1/8"	4,1	4,33	8007441666644
COTE107CIT28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441666651

LINEA INDUZIONE
2 mm DI SPESORE
Induction line
2 mm (1/16") thickness

SPESORE PARETI 2 mm
Lining thickness 2 mm (1/16")

Spessore disco induzione 2 mm
Thickness induction disk 2 mm (1/16")



Spessore 2 mm
Fondo induzione 4 mm



TEGAME CON DUE MANIGLIE INOX

110CIT

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Paellera 2 asas



Spessore 2 mm
Fondo induzione 4 mm



CASSERUOLA CONICA CON UN MANICO INOX

109CIT

Conical casserole pan, 1 handle, induction bottom
Casserolle conique, 1 manche, fond induction
Konische Stielkasserolle, induktionsboden / Cacerola conica 1 mango, fondo inducción



Spessore 2 mm
Fondo induzione 4 mm



PADELLA CON UN MANICO INOX

111CIT

Frypan, 1 handle, induction bottom / Poêle à frire, 1 manche, fond induction
Bratpfanne 1 Stiel, Induktionsboden / Sartén 1 mango, fondo inducción



Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity	Bar Code
	cm	in	cm	in	cm	in		
COTE109CIT16	16	6 5/16"	12,5	4 15/16"	4	1 9/16"	1	1,06
COTE109CIT18	18	7 1/16"	14	5 1/2"	4,5	1 3/4"	1,2	1,27
COTE109CIT20	20	7 7/8"	15,5	6 1/8"	5	2"	1,6	1,69
COTE109CIT22	22	8 11/16"	17	6 11/16"	5,5	2 3/16"	2,2	2,33
COTE109CIT24	24	9 7/16"	19,5	7 11/16"	5,5	2 3/16"	2,7	2,85

CUT129

COPERCHIO PIANO CON PONTICELLO INOX

Flat lid / Couvercle plat
Ebener Deckel / Tapa plana

Code	Diameter		Bar Code
	cm	in	
COTE129CUT20	20	7 7/8"	8007441605759
COTE129CUT24	24	9 7/16"	8007441605766
COTE129CUT28	28	11"	8007441605773
COTE129CUT32	32	12 5/8"	8007441605789



Acciaio Inox

Stainless Steel 18/10 / Acier Inox 18/10
Edelstahl 18/10 mm / Acero Inox 18/10



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity



RIVESTIMENTO
Coating
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA
Handle
stainless steel



PER COTTURA RADIANTE
Radiant



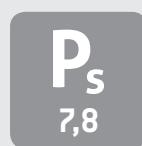
ECOLOGICO RICICLABILE
Ecological
100% recycling



SPESORE
Material thickness
(1/16")



PER COTTURA A INDUZIONE
Induction



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
Legal conformity

DM del 21.3.73 S.O. GU n° 104 del 20/04/73 e successivi aggiornamenti
ivi compreso il DM 269 del 12/12/2007 e il DM 215 del 10/12/2008;
Reg. CE 1935/2004 GUCE L 338 del 13/11/04



3103E

PENTOLA ALTA CON DUE MANIGLIE INOX

Stockpot, 2 handles / Marmite traiteur, 2 anses
Hoher Suppentopf 2 Griffe / Olla alta 2 asas



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3103E20	20	7 7/8"	18	7 1/16"	19	7 1/2"	5,8	6,13	8007441146672
COIX3103E24	24	9 7/16"	21,5	8 7/16"	24	9 7/16"	10,5	11,10	8007441146689
COIX3103E28	28	11"	24,7	9 3/4""	28	11"	17	17,97	8007441146696
COIX3103E32	32	12 5/8"	26,5	10 7/16"	32	12 5/8"	25	26,43	8007441146702
COIX3103E36	36	14 3/16"	30,5	12"	36	14 3/16"	36	38,05	8007441146719
COIX3103E40	40	15 3/4"	34	13 3/8"	40	15 3/4"	50	52,85	8007441146726
COIX3103E45	45	17 3/4"	37,5	14 3/4"	45	17 3/4"	71	75,05	8007441146733
COIX3103E50	50	19 11/16"	41	16 1/8"	50	19 11/16"	98	103,59	8007441146740
COIX3103E60	60	23 5/8"	44,5	17 1/2"	55	21 5/8"	155	163,85	8007441146764



3104E

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucier pot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffe / Cacerola alta 2 asas



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3104E16	16	6 5/16"	14,5	5 11/16"	11	4 5/16"	2,2	2,33	8007441146788
COIX3104E18	18	7 1/16"	16	6 5/16"	12	4 3/4"	3,3	3,49	80074411589585
COIX3104E20	20	7 7/8"	18	7 1/16"	13	5 1/8"	4	4,23	8007441146795
COIX3104E24	24	9 7/16"	21,8	8 9/16"	15	5 15/16"	6,7	7,08	8007441146801
COIX3104E28	28	11"	25	9 13/16"	17	6 11/16"	10,3	10,89	8007441146818
COIX3104E32	32	12 5/8"	27	10 5/8"	19	7 1/2"	15	15,86	8007441146825
COIX3104E36	36	14 3/16"	30,5	12"	22	8 11/16"	21	22,20	8007441146832
COIX3104E40	40	15 3/4"	33,9	13 3/8"	25	9 13/16"	31,4	33,19	8007441146849
COIX3104E45	45	17 3/4"	37,5	14 3/4"	28	11"	44,5	47,04	8007441146856
COIX3104E50	50	19 11/16"	41,2	16 1/4"	30	11 13/16"	58	61,31	8007441146863
COIX3104E60	60	23 5/8"	44,5	17 1/2"	35	13 3/4"	98	103,59	8007441146870



3106E

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Saucier pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3106E16	16	6 5/16"	14	5 1/2"	8	3 1/8"	1,5	1,59	8007441146979
COIX3106E20	20	7 7/8"	18	7 1/16"	9	3 9/16"	2,8	2,96	8007441146986
COIX3106E24	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	4,5	4,76	8007441146993
COIX3106E28	28	11"	25	9 13/16"	12	4 3/4"	7,3	7,72	8007441147006
COIX3106E32	32	12 5/8"	27	10 5/8"	15	5 15/16"	12	12,68	8007441147013
COIX3106E36	36	14 3/16"	30,5	12"	17	6 11/16"	16,8	17,76	8007441147020
COIX3106E40	40	15 3/4"	34	13 3/8"	19	7 1/2"	23,6	24,95	8007441147037
COIX3106E45	45	17 3/4"	37	14 9/16"	21	8 1/4"	34,9	36,89	8007441147044
COIX3106E50	50	19 11/16"	41	16 1/8"	23	9 1/16"	38,8	41,01	8007441147051
COIX3106E60	60	23 5/8"	44	17 5/16"	25	9 13/16"	70,6	74,63	8007441147068



3107E

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 tubular handle / Casserole, 1 manche tubulaire
Niedrige Kasserolle 1 Röhrstiel / Cacerola baja 1 mango tubular

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3107E16	16	6 5/16"	14	5 1/2"	7,5	2 15/16"	1,5	1,59	8007441146931
COIX3107E20	20	7 7/8"	18	7 1/16"	9	3 9/16"	2,8	2,96	8007441146948
COIX3107E24	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	4,5	4,76	8007441146955
COIX3107E28	28	11"	25	9 13/16"	12	4 3/4"	7,3	7,72	8007441146962



3105E

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepans, 1 tubular handle / Casserole haute, 1 manche tubulaire
Kasserolle 1 Edelstahlrührstiel / Cacerola alta 1 mango tubular

* con becucci a destra e a sinistra
with right and left spout

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3105E12	12*	4 3/4**	10,3	4 1/16"	7	2 3/4"	0,8	0,85	8007441605827
COIX3105E14	14*	5 1/2**	12,2	4 13/16"	8	3 1/8"	1,2	1,27	8007441605834
COIX3105E16	16	6 5/16"	14	5 1/2"	11	4 5/16"	2,2	2,33	8007441146887
COIX3105E18	18	7 1/16"	16	6 5/16"	12	4 3/4"	3,5	3,70	8007441146894
COIX3105E20	20	7 7/8"	18	7 1/16"	13	5 1/8"	4	4,23	8007441146900
COIX3105E24	24	9 7/16"	21,5	8 7/16"	15	5 15/16"	6,7	7,08	8007441146917
COIX3105E28	28	11"	25	9 13/16"	17	6 11/16"	10,3	10,89	8007441146924



3110E

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffen / Paellera 2 asas

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
COIX3110E20	20	7 7/8"	14,7	5 13/16"	4	1 9/16"	8007441149925
COIX3110E24	24	9 7/16"	18,5	7 1/4"	4,5	1 3/4"	8007441149932
COIX3110E28	28	11"	22	8 11/16"	5,2	2 1/16"	8007441149949
COIX3110E32	32	12 5/8"	25	9 13/16"	5,5	2 3/16"	8007441149956
COIX3110E36	36	14 3/16"	29	11 7/16"	6	2 3/8"	8007441149963
COIX3110E40	40	15 3/4"	31,3	12 5/16"	6	2 3/8"	8007441149970



3109E

CASSERUOLA CONICA CON UN MANICO TUBOLARE INOX

Conical casserole pan, 1 handle / Casserole conique, 1 manche
Konische Stielkasserolle / Cacerola conica 1 mango

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
COIX3109E16	16	6 5/16"	11	4 5/16"	6	2 3/8"	8007441147075
COIX3109E18	18	7 1/16"	13,3	5 1/4"	6	2 3/8"	8007441147082
COIX3109E20	20	7 7/8"	14,5	5 11/16"	6,5	2 9/16"	8007441147099
COIX3109E22	22	8 11/16"	17	6 11/16"	7	2 3/4"	8007441147105
COIX3109E24	24	9 7/16"	18,2	7 3/16"	7,5	2 15/16"	8007441147112



3153E

CASSERUOLA CON 4 SCOMPARTI COLAPASTA A SPICCHIO

Saucepot with 4 segment colanders / Sautoir avec passoire à 4 paniers
Kochtopf mit 4 Segmentseihers / Cacerola con escurridera 4 sectores

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COIX3153E36	36	14 3/16"	22	8 11/16"	21	22,20	8007441586775
COIX3153E40	40	15 3/4"	25	9 13/16"	31	32,77	8007441586782



Diameter

Code	Ø cm	Ø in	Bar Code
COIX3129E16	16	6 5/16"	8007441147211
COIX3129E18	18	7 1/16"	8007441147228
COIX3129E20	20	7 7/8"	8007441147235
COIX3129E24	24	9 7/16"	8007441147242
COIX3129E28	28	11"	8007441147259
COIX3129E32	32	12 5/8"	8007441147266
COIX3129E36	36	14 3/16"	8007441147273
COIX3129E40	40	15 3/4"	8007441147280
COIX3129E45	45	17 3/4"	8007441147297
COIX3129E50	50	19 11/16"	8007441147303
COIX3129E60	60	23 5/8"	8007441147310

3129E

COPERCHIO CON PONTICELLO INOX

Lid / Couvercle
Deckel / Tapa



3129EI

COPERCHIO IMPILABILE CON PONTICELLO INOX

Stackable lid / Couvercle empilable
Stapel Deckel / Tapa apilable

Diameter			
Code	0 cm	0 in	Bar Code
COIX3129EI16	16	6 5/16"	8007441586859
COIX3129EI18	18	7 1/16"	8007441586959
COIX3129EI20	20	7 7/8"	8007441586942
COIX3129EI24	24	9 7/16"	8007441586935
COIX3129EI28	28	11"	8007441586928
COIX3129EI32	32	12 5/8"	8007441586911
COIX3129EI36	36	14 3/16"	8007441586904
COIX3129EI40	40	15 3/4"	8007441586898
COIX3129EI45	45	17 3/4"	8007441586881
COIX3129EI50	50	19 11/16"	8007441586874
COIX3129EI60	60	23 5/8"	8007441586867



3149B

ROSTIERA ANGOLI TONDI NORMALE CON DUE MANIGLIE SNODATE O A RICHIEDISTA CON DUE MANIGLIE FISSE

Round angles roasting plate - normal with folding handles (fixed upon request)
Plat à rôtir à angles ronds - normale avec anses tombantes ou fixes sur demande
Rechteckige Bratförm, rundwinkelige, - normal mit Fall oder Festgriffen auf Wunsch
Rustidra angulos redondeados normal con asas moviles o fijas



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX3149B35	35x25	13 3/4"x9 13/16"	9	3 9/16"	8007441132835
COIX3149B40	40x26	15 3/4"x10 1/4"	9	3 9/16"	8007441132842
COIX3149B45	45x30	17 3/4"x11 13/16"	9	3 9/16"	8007441132859
COIX3149B50	50x30	19 11/16"x11 13/16"	9	3 9/16"	8007441132866
COIX3149B60	60x35	23 5/8"x13 3/4"	9	3 9/16"	8007441132873



3183B

COPERCHIO PER ROSTIERA CON PONTICELLO INOX

Lid for roasting plate / Couvercle pour plat à rôtir
Deckel für Bratförm / Tapa para rustidra

Size			
Code	cm	in	Bar Code
COIX3183B40	40x26	15 3/4"x10 1/4"	8007441136680
COIX3183B45	45x30	17 3/4"x11 13/16"	8007441136697
COIX3183B50	50x30	19 11/16"x11 13/16"	8007441140137
COIX3183B60	60x35	23 5/8"x13 3/4"	8007441140885



3111E

PADELLA CON UN MANICO TUBOLARE INOX

Frypan, 1 tubular handle / Poêle à frire, 1 manche tubulaire
Pfanne 1 Röhrstiel / Sartén mango tubular

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
COIX3111E20	20	7 7/8"	15	5 15/16"	4	1 9/16"	8007441147129
COIX3111E24	24	9 7/16"	18,5	7 1/4"	4,5	1 3/4"	8007441147136
COIX3111E28	28	11"	22	8 11/16"	5,2	2 1/16"	8007441147143
COIX3111E32	32	12 5/8"	25,2	9 15/16"	5,5	2 3/16"	8007441147150
COIX3111E36	36	14 3/16"	29	11 7/16"	6	2 3/8"	8007441147167
COIX3111E40	40	15 3/4"	32	12 5/8"	6	2 3/8"	8007441147174



3111SP

PADELLA CON UN MANICO INOX RIVESTIMENTO INTERNO PLATINUM PLUS

Frying pan / Poêle à frire / Bratpfanne / Sartén

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
COIX3111SP24	24	9 7/16"	15	5 15/16"	5	2"	8007441677961
COIX3111SP28	28	11"	18,5	7 1/4"	5	2"	8007441677978
COIX3111SP32	32	12 5/8"	22	8 11/16"	5,5	2 3/16"	8007441677985
COIX3111SP36	36	14 3/16"	25,2	9 15/16"	6	2 3/8"	8007441677992
COIX3111SP40	40	15 3/4"	29	11 7/16"	6,5	2 9/16"	8007441678005



3110SP

TEGAMO CON DUE MANIGLIE INOX RIVESTIMENTO INTERNO PLATINUM PLUS

Frying pan / Poêle à frire / Bratpfanne / Sartén

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
COIX3110SP24	24	9 7/16"	15	5 15/16"	5	2"	8007441678050
COIX3110SP28	28	11"	18,5	7 1/4"	5	2"	8007441678043
COIX3110SP32	32	12 5/8"	22	8 11/16"	5,5	2 3/16"	8007441678036
COIX3110SP36	36	14 3/16"	25,2	9 15/16"	6	2 3/8"	8007441678029
COIX3110SP40	40	15 3/4"	29	11 7/16"	6,5	2 9/16"	8007441678012



3153/BE

COLAPASTA A SPICCHIO CON UN MANICO INOX

Segment colander / Passoire à quartier
Segmentseher / Colador 1 sector

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX3153BE36	36	14 3/16"	23	3 9/16"	8007441586195
COIX3153BE40	40	15 3/4"	26	3 9/16"	8007441586768



3175

SCALDAPASTA CILINDRICO CON UN MANICO INOX

Pasta heater, 1 handle / Cuit-pâtes cylindrique, 1 manche
Kugelförmiger Nudelwärmer 1 Stiel / Colador cilíndrico 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX317518	18	7 1/16"	11	4 5/16"	8007441126568
COIX317520	20	7 7/8"	12	4 3/4"	8007441126575
COIX317522	22	8 11/16"	13	5 1/8"	8007441126582
COIX317524	24	9 7/16"	14	5 1/2"	8007441126599
COIX317528	28	11"	16	6 5/16"	8007441132125



3293

BAGNOMARIA CON UN MANICO PESANTE INOX

Bain-marie, 1 heavy handle / Bain-marie, 1 manche lourde
Wasserbadkasserolle Schwerstiel / Bano maria 1 mango pesado

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COIX329314	14	5 1/2"	16	6 5/16"	2,5	2,64	8007441126636
COIX329316	16	6 5/16"	18	7 1/16"	3,6	3,81	8007441126643
COIX329318	18	7 1/16"	20	7 7/8"	5	5,29	8007441126650
COIX329320	20	7 7/8"	22	8 11/16"	7	7,40	8007441126667



318533

PASSATUTTO PROFESSIONALE INOX CON 3 FILTRI SCATOLATO

Professional steel strainer with 3 filter / Crêpine acier professionnel avec 3 filtre
Schmutzfänger professional stahl mit 3 filter / Filtro de acero profesional con 3 filtros

Code	Diameter		Bar Code
	Ø cm	Ø in	
COIX318533	33	13"	8007441678074



3115

COLAPASTA SFERICO CON MANIGLIE

Spherical colander / Passoire sphérique
Kugelförmiger Seiher / Escurridora esferica

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX311532	32	12 5/8"	18	7 1/16"	8007441126605
COIX311536	36	14 3/16"	19	7 1/2"	8007441126612
COIX311540	40	15 3/4"	21	8 1/4"	800744112226



3202

BASTARDELLA SEMISFERICA CON MANIGLIE

Hemispheric mixing bowl, 2 handles / Bassine hémisphérique, 2 anses
Halbkugeliger Schneeschlagkessel 2 Griffe / Caldero semi-esferico 2 asas



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX320222	22	8 11/16"	12	4 3/4"	8007441126711
COIX320226	26	10 1/4"	14	5 1/2"	8007441126728
COIX320232	32	12 5/8"	18	7 1/16"	8007441126735
COIX320236	36	14 3/16"	20	7 7/8"	8007441126742
COIX320240	40	15 3/4"	21	8 1/4"	8007441126759



3202B

BASE PER BASTARDELLA

Mixing bowl base / Base pour bassine
Basis zum Schneeschlagkessel / Base para caldero

Code	Diameter		for art 3202		Bar Code		
	Ø cm	Ø in	Ø	Ø			
COIX3202B16	16	6 5/16"	22	8 11/16" 10 1/4"	8007441136727		
COIX3202B22	22	8 11/16"	32	12 5/8" 36	14 3/16" 40	15 3/4"	8007441146092



IMBUTO

3099

Funnel / Entonnoir
Trichter / Embudo

Diameter				
Code	Ø cm	Ø in	cm*	Bar Code
COIX309912	12	4 3/4"	8007441133436	
COIX309914	14	5 1/2"	8007441126544	
COIX309920	20	7 7/8"	8007441033316	
COIX309925	25	9 13/16"	8007441133405	
COIX309930	30	11 13/16"	8007441133450	



CHINOISE INOX

3232E

Professional Chinese colander / Passoire chinoise professionnelle
Professioneller Spitzsieb / Colador chino profesional

Code	Ø cm	Ø in	Height		Bar Code
			cm*	in*	
COIX3232E18	18	7 1/16"	17	6 11/16"	8007441606428
COIX3232E20	20	7 7/8"	19	7 1/2"	8007441606435
COIX3232E24	24	9 7/16"	23,5	9 1/4"	8007441606442

5205SB

MESTOLO SALSE

Sauce serving ladle / Louche à sauce
 Saucenkelle / Cacillo salsas



* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

Handle

Code	cm*	in*	Bar Code
COIX5205SB	31	12 3/16"	8007441132804

5207S

SCHIUMAROLA A SERVIRE

Serving skimmer / Ecumoire à servir
 Servierschaumlöffel / Espumadera



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX5207S11	11	4 5/16"	32	12 5/8"	8007441137878

5205S

MESTOLO A SERVIRE

Serving ladle / Louche à servir
 Servierschöpflöffel / Cacillo



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX5205S09	9	3 9/16"	31	12 3/16"	8007441136758



PALETTA PER DOLCI

5208D

Pastry spatula / Palette à gâteaux
Tortenheber / Espatula para postres



PALETTA A SERVIRE

5208S

Serving spatula / Palette à servir
Servierschaufel / Espatula



CUCCHIAIONE A SERVIRE

5217S

Serving spoon / Cuillère à servir
Servierlöffel / Cacillo

Size			
Code	cm	in	Bar Code
COIX5208D20	20	7 7/8"	8007441136722

Size			
Code	cm	in	Bar Code
COIX5208S33	33	13"	8007441134945

Size			
Code	cm	in	Bar Code
COIX5217S29	29	11 7/16"	8007441135713

53692S

FORCHETTONE A SERVIRE

Serving fork / Fourchette à servir
Serviergabel / Tenedor



Size

Code	cm	in	Bar Code
COIX5369-2S29	29	11 7/16"	800744113779

3207R

SCHIUMAROLA A FILO STAGNATO

Flush skimmer / écumeoire à fleur
Satter Schaumlöffel / Espumadera a hilo



* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

Diameter Handle

Code	Ø cm	Ø in	cm*	in*	Bar Code
COIX3207R14	14	5 1/2"	42,5	16 3/4"	8007441141271
COIX3207R16	16	6 5/16"	42	16 9/16"	8007441141288
COIX3207R18	18	7 1/16"	42,5	16 3/4"	8007441141295
COIX3207R20	20	7 7/8"	41,5	16 5/16"	8007441141301



3604

PINZE SPINAPESCE

Fish bones removers for chefs / Pince à arêtes de poisson pour chefs
Fischgrätenzange für Kochchef / Pinzas limpiapescado

Size

Code	cm	in	Bar Code
COIX360415	15	5 15/16"	8007441141080

PINZE CHEF

3603

Chef's pincers / Pinces pour chefs
Zange für Kochchef / Pinzas chef



MESTOLO INOX

3205E

One-piece ladle / Louche, monobloc
Schöpföffel, fugenlos / Cacillo 1 pieza



Size

Code	cm	in	Bar Code
COIX360330	30	11 13/16"	8007441141097
COIX360335	35	13 3/4"	8007441141103
COIX360340	40	15 3/4"	8007441141110

* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

Diameter | Handle | Capacity

Code	Ø cm	Ø in	cm*	in*	lt	Cap qt	Bar Code
COIX3205E06	6	2 3/8"	32	12 5/8"	0,07	0,07	8007441606268
COIX3205E08	8	3 1/8"	34	13 3/8"	0,12	0,13	8007441606275
COIX3205E10	10	3 15/16"	38	14 15/16"	0,25	0,26	8007441606282
COIX3205E12	12	4 3/4"	42,5	16 3/4"	0,5	0,53	8007441606299
COIX3205E14	14	5 1/2"	43	16 15/16"	0,75	0,79	8007441606305
COIX3205E16	16	6 5/16"	30	11 13/16"	1	1,06	8007441606312

* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

Diameter | Handle

Code	Ø cm	Ø in	cm*	in*	Bar Code
COIX3207E10	10	3 15/16"	32	12 5/8"	8007441606329
COIX3207E12	12	4 3/4"	36	14 3/16"	8007441606336
COIX3207E14	14	5 1/2"	39,5	15 9/16"	8007441606343
COIX3207E16	16	6 5/16"	43	16 15/16"	8007441606350
COIX3207E18	18	7 1/16"	45,5	17 15/16"	8007441606367
COIX3207E20	20	7 7/8"	48	18 7/8"	8007441606374

SCHIUMAROLA INOX

3207E

One-piece skimmer / Ecumoire monobloc
Schaumlöffel, fugenlos / Espumadera 1 pieza



3208EP

PALETTA FORATA INOX

One-piece perforated spatula / Palette perforée, monobloc
Gelochte Schaufel, fugenlos / Espatula perforada 1 pieza



* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

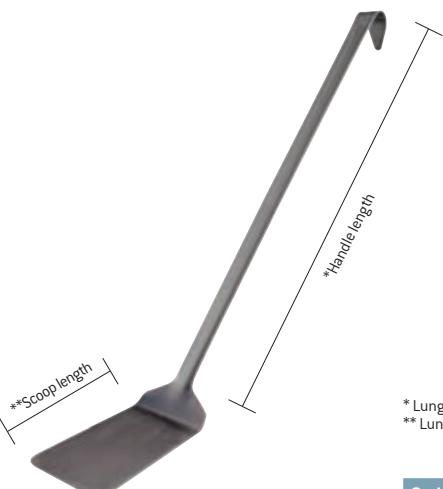
** Lunghezza paletta - Scoop length

Code	Size		Handle		Bar Code
	cm	in	cm*	in*	
COIX3208EP54	14	5 1/2"	40	15 3/4"	8007441606404

3208EL

PALETTA LISCIA INOX

One-piece spatula / Palette lisse, monobloc
Schaufel, fugenlos / Espatula lisa 1 pieza



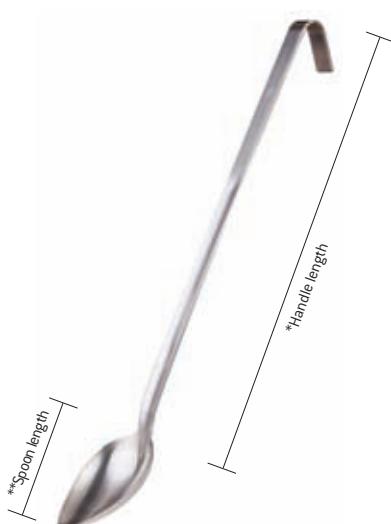
* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango
** Lunghezza paletta - Scoop length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3208EL54	14	5 1/2"	40	15 3/4"	8007441606411

3217E

CUCCHIAIONE INOX

One-piece sauce spoon / Cuillère à sauce, monobloc
Saucenkelle, fugenlos / Cuchara sugo 1 pieza



* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

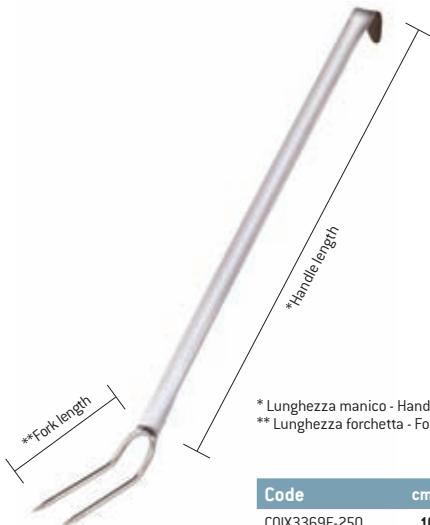
** Lunghezza cucchiaio - Spoon length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3217E46	6	2 3/8"	40	15 3/4"	8007441606251

3369E/2

FORCHETTONE A 2 DENTI INOX

One-piece fork, 2 prongs / Fourchette, 2 dents, monobloc
Tranchiergabel 2 Zacken, fugenlos / Tenedor 2 dientes 1 pieza



* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

** Lunghezza forchetta - Fork length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3369E-250	10	3 15/16"	40	15 3/4"	8007441606381

3601E

FRUSTA INOX

Egg whisk / Fouet
Schneebesen / Batidor



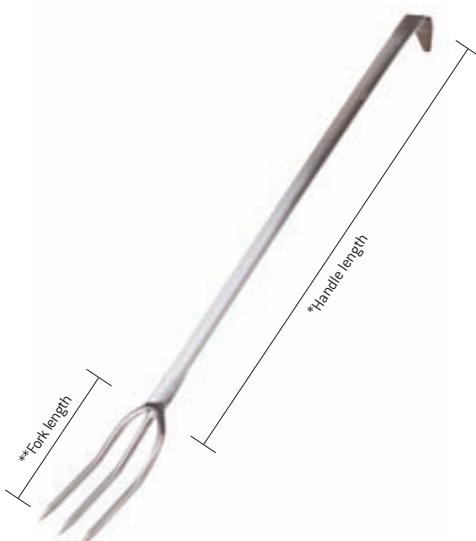
Size

Code	cm	in	Bar Code
COIX3601E25	25	9 13/16"	8007441606459
COIX3601E30	30	11 13/16"	8007441606466
COIX3601E35	35	13 3/4"	8007441606473
COIX3601E40	40	15 3/4"	8007441606489
COIX3601E45	45	17 3/4"	8007441606497
COIX3601E50	50	19 11/16"	8007441606503
COIX3601E55	55	21 5/8"	8007441606511
COIX3601E60	60	23 5/8"	8007441606527

3369E/3

FORCHETTONE A 3 DENTI INOX

One-piece fork, 3 prongs / Fourchette, 3 dents, monobloc
Tranchiergabel 3 Zacken, fugenlos / Tenedor 3 dientes 1 pieza



* Lunghezza manico - Handle length - Longueur du manche - Stielänge - Longitud mango

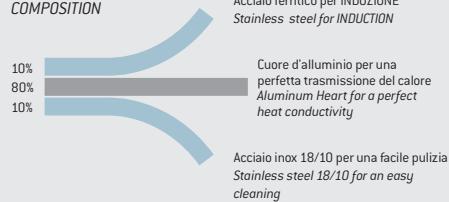
** Lunghezza forchetta - Fork length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3369E-350	10,5	4 1/8"	39,5	15 9/16"	8007441606398

Un magico alluminio rivestito d'acciaio.



COMPOSIZIONE:
COMPOSITION



Alu-Inox Agnelli 1907 mirror finished Trilaminato inox ferritico alluminio inox

3-ply Agnelli 1907 - Alu-Inox Agnelli 1907



PER COTTURA A GAS

Gas



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



RIVESTIMENTO

Coating
No one



PER COTTURA ELETTRICA

Electric



DURATA

Durability



MANICATURA

Handle
stainless steel



PER COTTURA RADIANTE

Radiant



ECOLOGICO
RICICLABILE

Ecological
100% recycling



SPESORE

Material thickness
(1/8")



PER COTTURA A INDUZIONE

Induction



PESO SPECIFICO

Specific weight



CONFORMITÀ ALLE LEGGI

Legal conformity

DM del 21.3.73 S.O. GU n° 104 del 20/04/73 e successivi aggiornamenti
ivi compreso il DM 269 del 12/12/2007 e il DM 215 del 10/12/2008;
Reg. CE 1935/2004 GUCE L 338 del 13/11/04



ALUM104

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffe / Cacerola alta 2 asas

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10420	20	7 7/8"	17,8	7"	14	5 1/2"	4,4	4,65	8007441681418
ALUM10424	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	7,2	7,61	8007441681425
ALUM10428	28	11"	24,5	9 5/8"	18	7 1/16"	11,1	11,73	8007441681432
ALUM10432	32	12 5/8"	28	11"	20	7 7/8"	14,5	15,32	8007441681449
ALUM10436	36	14 3/16"	33	13"	22	8 11/16"	20,5	21,66	8007441681456



ALUM105

CASSERUOLA ALTA CON UN MANICO INOX

Saucepans, 1 tubular handle / Casserole haute, 1 manche tubulaire
Kasserolle 1 Edelstahlrührstiel / Cacerola alta 1 mango tubular

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10516	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,2	2,32	8007441681494
ALUM10520	20	7 7/8"	17,8	7"	14	5 1/2"	4	4,22	8007441681487



ALUM106

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10620	20	7 7/8"	17,8	7"	8	3 1/8"	4	4,22	8007441681500
ALUM10624	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	6,7	7,08	8007441681517
ALUM10628	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,88	8007441681524
ALUM10632	32	12 5/8"	28	11"	16	6 5/16"	12	12,68	8007441681531
ALUM10636	36	14 3/16"	33	13"	18	7 1/16"	16,8	17,75	8007441681548



ALUM107

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 tubular handle / Casserole, 1 manche tubulaire
Niedrige Kasserolle 1 Röhrstiel / Cacerola baja 1 mango tubular

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10720	20	7 7/8"	17,8	7"	8	3 1/8"	4,5	4,75	8007441681555
ALUM10724	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	7,3	7,71	8007441681562
ALUM10728	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,88	8007441681579



ALUM111

PADELLA CON UN MANICO TUBOLARE INOX

Frypan, 1 tubular handle / Poêle à frire, 1 manche tubulaire
Pfanne 1 Röhrstiel / Sartén mango tubular

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
ALUM11120	20	7 7/8"	15	5 15/16"	4	1 9/16"	8007441681623
ALUM11124	24	9 7/16"	18	7 1/16"	5	2"	8007441681630
ALUM11128	28	11"	21	8 1/4"	5	2"	8007441681647
ALUM11132	32	12 5/8"	26	10 1/4"	6	2 3/8"	8007441681654



Code	Diameter		Bar Code
	cm	in	
ALUM12916	16	6 5/16"	8007441687748
ALUM12920	20	7 7/8"	8007441687724
ALUM12924	24	9 7/16"	8007441687731
ALUM12928	28	11"	8007441687755
ALUM12932	32	12 5/8"	8007441687762
ALUM12936	36	14 3/16"	8007441687779

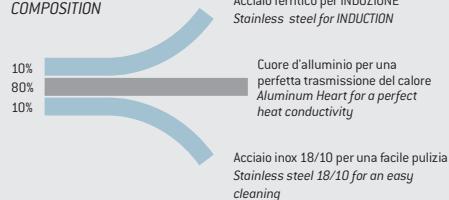
ALUM129

COPERCHIO CON PONTICELLO INOX

Lids / Couvercles
Deckel / Tapas



COMPOSIZIONE:
COMPOSITION



Alu-Inox

Trilaminato inox ferritico alluminio inox

3-ply - Alu-Inox



PER COTTURA A GAS

Gas



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



RIVESTIMENTO

Coating
No one



PER COTTURA ELETTRICA

Electric



DURATA

Durability



MANICATURA

Handle
stainless steel



PER COTTURA RADIANTE

Radiant



ECOLOGICO
RICICLABILE

Ecological
100% recycling



SPESORE

Material thickness
(1/8")



PER COTTURA A INDUZIONE

Induction



PESO SPECIFICO

Specific weight



CONFORMITÀ ALLE LEGGI

Legal conformity

DM del 21.3.73 S.O. GU n° 104 del 20/04/73 e successivi aggiornamenti
ivi compreso il DM 269 del 12/12/2007 e il DM 215 del 10/12/2008;
Reg. CE 1935/2004 GUCE L 338 del 13/11/04



104ALIN

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffe / Cacerola alta 2 asas



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX104ALIN16	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,4	2,54	8007441147808
ALIX104ALIN20	20	7 7/8"	17,8	7"	14	5 1/2"	4,4	4,65	8007441147815
ALIX104ALIN24	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	7,2	7,61	8007441147822
ALIX104ALIN28	28	11"	24,5	9 5/8"	18	7 1/16"	11,1	11,73	8007441147839
ALIX104ALIN32	32	12 5/8"	28	11"	20	7 7/8"	14,5	15,33	8007441147846



105ALIN

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepans, 1 tubular handle / Casserole haute, 1 manche tubulaire
Kasserolle 1 Edelstahlrührstiel / Cacerola alta 1 mango tubular



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX105ALIN16	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,2	2,33	8007441147853
ALIX105ALIN18	18	7 1/16"	16	6 5/16"	13	5 1/8"	3,5	3,70	8007441147860
ALIX105ALIN20	20	7 7/8"	17,8	7"	14	5 1/2"	4	4,23	8007441147877
ALIX105ALIN24	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	6,7	7,08	8007441147884
ALIX105ALIN28	28	11"	24,5	9 5/8"	18	7 1/16"	10,3	10,89	8007441147891



106ALIN

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles / Sautoir, 2 anses
Bratpfanne 2 Griffe / Cacerola baja 2 asas



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX106ALIN16	16	6 5/16"	14	5 1/2"	?	2 3/4"	2,2	2,33	8007441147907
ALIX106ALIN18	18	7 1/16"	16	6 5/16"	8	3 1/8"	3,5	3,70	8007441147914
ALIX106ALIN20	20	7 7/8"	17,8	7"	8	3 1/8"	4	4,23	8007441147921
ALIX106ALIN24	24	9 7/16"	21,5	8 7/16"	9,5	3 3/4"	6,7	7,08	8007441147938
ALIX106ALIN28	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,89	8007441147945
ALIX106ALIN32	32	12 5/8"	28	11"	16	6 5/16"	12	12,68	8007441147952
ALIX106ALIN36	36	14 3/16"	33	13"	18	7 1/16"	16,8	17,76	8007441147969



107ALIN

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 tubular handle / Casserole, 1 manche tubulaire
Niedrige Kasserolle 1 Rührstiel / Cacerola baja 1 mango tubular



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX107ALIN16	16	6 5/16"	14	5 1/2"	?	2 3/4"	1,5	1,59	8007441147976
ALIX107ALIN18	18	7 1/16"	16	6 5/16"	8	3 1/8"	2,8	2,96	8007441147983
ALIX107ALIN20	20	7 7/8"	17,8	7"	8	3 1/8"	4,5	4,76	8007441147990
ALIX107ALIN24	24	9 7/16"	21,5	8 7/16"	9,5	3 3/4"	7,3	7,72	8007441148003
ALIX107ALIN28	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,89	8007441148010



TEGAME CON DUE MANIGLIE INOX

110ALIN

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Paellera 2 asas

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
ALIX110ALIN20	20	7 7/8"	15	5 15/16"	4	1 9/16"	8007441148027
ALIX110ALIN24	24	9 7/16"	18	7 1/16"	4,5	1 3/4"	8007441148034
ALIX110ALIN28	28	11"	21	8 1/4"	5	2"	8007441148041
ALIX110ALIN32	32	12 5/8"	26	10 1/4"	5,5	2 3/16"	8007441148058
ALIX110ALIN36	36	14 3/16"	30,5	12"	6	2 3/8"	8007441148065



PADELLA CON UN MANICO TUBOLARE INOX

111ALIN

Frypan, 1 tubular handle / Poêle à frire, 1 manche tubulaire
Pfanne 1 Röhrstiel / Sartén mango tubular

Code	Diameter		Bottom		Height		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	
ALIX111ALIN20	20	7 7/8"	15	5 15/16"	4	1 9/16"	8007441148072
ALIX111ALIN24	24	9 7/16"	18	7 1/16"	4,5	1 3/4"	8007441148089
ALIX111ALIN28	28	11"	21	8 1/4"	5	2"	8007441148096
ALIX111ALIN32	32	12 5/8"	26	10 1/4"	5,5	2 3/16"	8007441148102
ALIX111ALIN36	36	14 3/16"	30,5	12"	6	2 3/8"	8007441148119



Diameter

Code	Ø cm	Ø in	Bar Code
COX3129E16	16	6 5/16"	8007441147211
COX3129E18	18	7 1/16"	8007441147228
COX3129E20	20	7 7/8"	8007441147235
COX3129E24	24	9 7/16"	8007441147242
COX3129E28	28	11"	8007441147259
COX3129E32	32	12 5/8"	8007441147266
COX3129E36	36	14 3/16"	8007441147273

COPERCHIO CON PONTICELLO INOX

3129E

Lid / Couvercle
Deckel / Tapa



Diameter

Code	Ø cm	Ø in	Bar Code
COX3129EI16	16	6 5/16"	8007441586859
COX3129EI18	18	7 1/16"	8007441586959
COX3129EI20	20	7 7/8"	8007441586942
COX3129EI24	24	9 7/16"	8007441586935
COX3129EI28	28	11"	8007441586928
COX3129EI32	32	12 5/8"	8007441586911
COX3129EI36	36	14 3/16"	8007441586904

COPERCHIO IMPILABILE CON PONTICELLO INOX

3129EI

Stackable lid / Couvercle empilable
Stapel Deckel / Tapa apilable





Slowcook

Ghisa smaltata

Enamelled cast iron / Fonte émaillée
Emaillierter guss / Hierro fundido esmaltado



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



RIVESTIMENTO
SMALTO VETRIFICATO
*Coating
Vitrified Enamel*



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA
*Handle
cast iron*



PER COTTURA RADIANTE
Radiant



ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



SPESORE
*Material thickness
(1/16" - 3/16")*



PER COTTURA A INDUZIONE
Induction



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
Legal conformity

LFGB - Deutschland
FDA - USA
84/500/EEC



SRP104

MINI CASSERUOLA CON DUE MANIGLIE IN GHISA

Round mini pot / Mini cocotte

La confezione è imballata singolarmente e comprende il coperchio

All pots include lid and they are single packed one per carton

Code	Diameter		Height		Capacity		Port.		Bar Code
	Ø cm	Ø in	H cm	H in	It	Cap qt			
COGHSRP10410A	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441627249
COGHSRP10410B	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441627225
COGHSRP10410G	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441628154
COGHSRP10410M	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441628116
COGHSRP104100	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441627232
COGHSRP10410R	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441628130
COGHSRP10410S	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441628123
COGHSRP10410Y	10	3 15/16"	6	2 3/8"	0,36	0,38	1		8007441628147
COGHSRP10414A	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663070
COGHSRP10414B	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663087
COGHSRP10414G	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663094
COGHSRP10414M	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663100
COGHSRP104140	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663117
COGHSRP10414R	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663124
COGHSRP10414S	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663131
COGHSRP10414Y	14	5 1/2"	6	2 3/8"	0,8	0,85	2		8007441663148
A	B	G	M	O	R	S	Y		
Melanzena Aubergine	Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey		



SRL129

COPERCHIO GHISA (EXTRA)

Round lid [Additional] / Couvercle [Supplémentaire]

Code	Size		Bar Code						
	cm	in							
COGHSLR12910A	10	3 15/16"	8007441628574						
COGHSLR12910B	10	3 15/16"	8007441628581						
COGHSLR12910G	10	3 15/16"	8007441628598						
COGHSLR12910M	10	3 15/16"	8007441628604						
COGHSLR129100	10	3 15/16"	8007441628611						
COGHSLR12910R	10	3 15/16"	8007441628628						
COGHSLR12910S	10	3 15/16"	8007441628635						
COGHSLR12910Y	10	3 15/16"	8007441628642						
A	B	G	M	O	R	S	Y		
Melanzena Aubergine	Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey		



SOP126

MINI CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval mini pot / Mini cocotte ovale

Code	Diameter		Height		Capacity		Port.		Bar Code
	cm	in	H cm	H in	It	Cap qt			
COGHSOP12612A	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628185
COGHSOP12612B	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628239
COGHSOP12612G	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628253
COGHSOP12612M	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628208
COGHSOP126120	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628192
COGHSOP12612R	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628222
COGHSOP12612S	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628215
COGHSOP12612Y	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1		8007441628246
A	B	G	M	O	R	S	Y		
Melanzena Aubergine	Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey		



SOL129

COPERCHIO OVALE GHISA (EXTRA)

Oval lid (Additional) / Couvercle ovale (Supplémentaire)

Size							
Code	cm	in	Bar Code				
COGHSOL12912A	12x9	4 3/4"x3 9/16"	8007441628659				
COGHSOL12912B	12x9	4 3/4"x3 9/16"	8007441628703				
COGHSOL12912G	12x9	4 3/4"x3 9/16"	8007441628727				
COGHSOL12912M	12x9	4 3/4"x3 9/16"	8007441628673				
COGHSOL129120	12x9	4 3/4"x3 9/16"	8007441628666				
COGHSOL12912R	12x9	4 3/4"x3 9/16"	8007441628697				
COGHSOL12912S	12x9	4 3/4"x3 9/16"	8007441628680				
COGHSOL12912Y	12x9	4 3/4"x3 9/16"	8007441628710				
A	B	G	M	O	R	S	Y
Melanzena Aubergine	Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey



SRP104

CASSERUOLA ALTA CON DUE MANIGLIE IN GHISA

Round pot / Cocotte

La confezione è imballata singolarmente e comprende il coperchio

All pots include lid and they are single packed one per carton

		Diameter	Height	Capacity		Port.	Code	Bar Code
Code	Ø cm	Ø in	H cm	H in	It	Cap qt		
COGHSRP10420A	20	7 7/8"	10	3 15/16"	2,6	2,75	2-3	8007441627287
COGHSRP10420M	20	7 7/8"	10	3 15/16"	2,6	2,75	2-3	8007441628413
COGHSRP104200	20	7 7/8"	10	3 15/16"	2,6	2,75	2-3	8007441627220
COGHSRP10424A	24	9 7/16"	11	4 5/16"	4,5	4,76	4-5	8007441627324
COGHSRP10424M	24	9 7/16"	11	4 5/16"	4,5	4,76	4-5	8007441628420
COGHSRP104240	24	9 7/16"	11	4 5/16"	4,5	4,76	4-5	8007441627317
COGHSRP10428A	28	11"	12	4 3/4"	6,7	7,08	6-8	8007441627362
COGHSRP10428M	28	11"	12	4 3/4"	6,7	7,08	6-8	8007441628437
COGHSRP104280	28	11"	12	4 3/4"	6,7	7,08	6-8	8007441627355
COGHSRP10432A	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663155
COGHSRP10432M	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663162
COGHSRP104320	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663179
COGHSRP10432R	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663186
A	M	O	R					
Melanzena Aubergine	Nero opaco Matt black	Arancio Orange	Rosso Red					



SOP126

CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval pot / Cocotte ovale

La confezione è imballata singolarmente e comprende il coperchio

All pots include lid and they are single packed one per carton

		Size	Height	Capacity		Port.	Code	Bar Code
Code	cm	in	H cm	H in	It	Cap qt		
COGHSOP12625A	25x20	9 13/16"x 7 7/8"	10	3 15/16"	3,3	3,49	4	8007441627409
COGHSOP12625M	25x20	9 13/16"x 7 7/8"	10	3 15/16"	3,3	3,49	4	8007441628444
COGHSOP126250	25x20	9 13/16"x 7 7/8"	10	3 15/16"	3,3	3,49	4	8007441627393
COGHSOP12629A	29x22	11 7/16"x 8 11/16"	14	5 1/2"	4,8	5,07	6	8007441627485
COGHSOP12629M	29x22	11 7/16"x 8 11/16"	14	5 1/2"	4,8	5,07	6	8007441628468
COGHSOP126290	29x22	11 7/16"x 8 11/16"	14	5 1/2"	4,8	5,07	6	8007441627478
A	M	O						
Melanzena Aubergine	Nero opaco Matt black	Arancio Orange						



SRP106

CASSERUOLA BASSA CON DUE MANIGLIE IN GHISA

Round low pot / Sautoir

La confezione è imballata singolarmente e comprende il coperchio
All pots include lid and they are single packed one per carton

Code	Diameter		Height		Capacity		Port.	Bar Code
	Ø cm	Ø in	H cm	H in	It	Cap qt		
COGHSRP10624A	24	9 7/16"	6	2 3/8"	2,4	2,54	4	8007441627522
COGHSRP10624M	24	9 7/16"	6	2 3/8"	2,4	2,54	4	8007441628475
COGHSRP106240	24	9 7/16"	6	2 3/8"	2,4	2,54	4	8007441627515
COGHSRP10628A	28	11"	6	2 3/8"	3,4	3,59	4-6	8007441627560
COGHSRP10628M	28	11"	6	2 3/8"	3,4	3,59	4-6	8007441628482
COGHSRP106280	28	11"	6	2 3/8"	3,4	3,59	4-6	8007441627553
	A		M		O			
	Melanzana Aubergine		Nero opaco Matt black		Arancio Orange			



SFP11116
SFP11120

PADELLA CON UN MANICO E MANIGLIA IN GHISA

Frying pan - Cast iron handle / Poêle - Manche en fonte

Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
COGHSP11116A	16	6 5/16"	1	8007441627607
COGHSP11116M	16	6 5/16"	1	8007441628284
COGHSP11116O	16	6 5/16"	1	8007441627591
COGHSP11120A	20	7 7/8"	1-2	8007441627645
COGHSP11120M	20	7 7/8"	1-2	8007441628307
COGHSP11120O	20	7 7/8"	1-2	8007441627638
	A		M	O
	Melanzana Aubergine		Nero opaco Matt black	Arancio Orange



SFP11124
SFP11128

PADELLA CON UN MANICO IN LEGNO E MANIGLIA IN GHISA

Frying pan - Wooden handle / Poêle - Manche en bois

Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
COGHSP11124A	24	9 7/16"	4	8007441627683
COGHSP11124M	24	9 7/16"	4	8007441628291
COGHSP11124O	24	9 7/16"	4	8007441627676
COGHSP11128A	28	11"	4-6	8007441627720
COGHSP11128M	28	11"	4-6	8007441628314
COGHSP11128O	28	11"	4-6	8007441627713
	A		M	O
	Melanzana Aubergine		Nero opaco Matt black	Arancio Orange



SGP26260
SGP26320

GRIGLIA BICOLORE CON UN MANICO E MANIGLIA IN GHISA

Cast iron bi-colour grill pan cast iron handle / Grill bi couleur manche en fonte

Size			Port.	
Code	cm	in		Bar Code
COGHSGP26260A	26x26	10 1/4"x10 1/4"	4	8007441627768
COGHSGP26260M	26x26	10 1/4"x10 1/4"	4	8007441628321
COGHSGP262600	26x26	10 1/4"x10 1/4"	4	8007441627751
COGHSGP26320A	26x32	10 1/4"x12 5/8"	6	8007441627805
COGHSGP26320M	26x32	10 1/4"x12 5/8"	6	8007441628338
COGHSGP263200	26x32	10 1/4"x12 5/8"	6	8007441627799
A		M	O	
Melanzana Aubergine		Nero opaco Matt black		Arancio Orange



SGT22300
SGT26400

GRIGLIA BICOLORE CON DUE MANIGLIE IN GHISA

Cast iron bi-colour grill tray / Grill bi couleur poignées en fonte

Size			Port.	
Code	cm	in		Bar Code
COGHSGT22300A	22x30	8 11/16"x11 13/16"	6-8	8007441627843
COGHSGT22300M	22x30	8 11/16"x11 13/16"	6-8	8007441628345
COGHSGT223000	22x30	8 11/16"x11 13/16"	6-8	8007441627836
COGHSGT26400A	26x40	10 1/4"x15 3/4"	8-12	8007441627881
COGHSGT26400M	26x40	10 1/4"x15 3/4"	8-12	8007441628352
COGHSGT264000	26x40	10 1/4"x15 3/4"	8-12	8007441627874
A		M	O	
Melanzana Aubergine		Nero opaco Matt black		Arancio Orange



SET26260
SET26320

GRIGLIA CON DUE MANIGLIE IN GHISA

Cast iron grill tray cast iron short handle / Grill poignées en fonte

Size			Port.	
Code	cm	in		Bar Code
COGHSET26260M	26x26	10 1/4"x10 1/4"	4	8007441628109
COGHSET26320M	26x32	10 1/4"x12 5/8"	6	8007441628260
M				Nero opaco Matt black



SET30000

GRIGLIA TONDA CON DUE MANIGLIE IN GHISA

Cast iron grill tray round cast iron short handle / Grill cast iron short handle

Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
COGHSET30000M	30	11 13/16"	4-6	8007441628277
	M		Nero opaco <i>Matt black</i>	



SMP12000
SMP16000
SMP20000

MINI PIATTO CON DUE MANIGLIE IN GHISA

Cast iron mini pan round / Petite assiette en fonte

Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
COGHSMP12000M	12	4 3/4"	1	8007441628383
COGHSMP16000M	16	6 5/16"	2	8007441628390
COGHSMP20000M	20	7 7/8"	3-4	8007441628406
	M		Nero opaco <i>Matt black</i>	



SMG16000

MINI GRIGLIA TONDA CON UN MANICO IN GHISA

Cast iron mini grill pan round cast iron handle / Mini poêle en fonte

Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
COGHSMG16000M	16	6 5/16"	2	8007441628369
	M		Nero opaco <i>Matt black</i>	



SMG1616

MINI GRIGLIA CON UN MANICO IN GHISA

Cast iron mini grill pan cast iron corner handle / Mini poêle carré en fonte

Code	Size		Port.	Bar Code
	cm	in		
COGHSMG16160M	16X16	6 5/16"x6 5/16"	1-2	8007441628376
	M		Nero opaco <i>Matt black</i>	



SWS10000

SUPPORTO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden stand for round pot / Support bois pour cocotte ronde

Diameter			
Code	0 cm	0 in	Bar Code
COGHSWS10000	10	3 15/16"	8007441631666



SWT12090

VASSOIO IN LEGNO PER MINI CASSERUOLA OVALE

Wooden tray for oval pot / Plateau bois pour cocotte ovale

Size			
Code	cm	in	Bar Code
COGHSWT12090	12x9	4 3/4"x3 9/16"	8007441631673



SWT10000

VASSOIO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden tray for round pot / Plateau bois pour cocotte ronde

Diameter			
Code	0 cm	0 in	Bar Code
COGHSWT10000	10	3 15/16"	8007441631680



Buffet

Buffet



3177PE

PIASTRA ELETTRICA 300 WATTS 220V

Electric plate 300 watts 220V / Plaque électrique 300 watts 220V
Elektrokokchplatte, 300 watts 220V / Plancha electrica 300 watts 220V

Code	pz	Bar Code
COIX3177PE	1	8007441137830



3193

BUFFET SERVER CON INSERTO IN PORCELLANA

Buffet Server with Porcelain Insert / Buffet Server avec insert en Porcelaine
Servierbuffet mit Porzellaneinsatz / Buffet server con parte en Porcelana

Code	Ø cm	Ø in	Bar Code
COIX319325	25	9 13/16"	8007441145163



3131

CHAFING DISH COPERCHIO MOBILE

Lift Top Chafing Dish / Chafing Dish - empilable
Chafing Dish - stapelbar mit Lift Top / Chafing Dish - apilable

Funzionamento anche con piastra elettrica art. 3177PE

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX3131	56x35,5	22 1/16"x14"	31	12 3/16"	8007441145156



3177RS

CHAFING DISH MEZZO COPERCHIO ROTANTE

Roll Half Top Chafing Dish / Rolltop standard avec 2 réchauds
Rolltop, standard mit 2 Köcher / Chafing-dish rolltop standard 2 calentadores

Funzionamento anche con piastra elettrica art. 3177PE

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX3177RS35	64x35	25 3/16" x 13 3/4"	40	15 3/4"	8007441141028



3100RE

CHAFING DISH ELEGANCE

Roll Top Chafing Dish gel fire / Chafing Dish rectangulaire avec couvercle roll top (couvercle rentrant)
Chafing Dish Speisenwärmer, rechteckig mit Rolltophaube / Chafing Dish rectangular con tapa roll

Funzionamento anche con piastra elettrica art. 3177PE

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX3100RE64	64,2x47	25 1/4" x 18 1/2"	42	16 9/16"	8007441144968



3100RO

CHAFING DISH ROTONDO ROLL TOP (coperchio a scomparsa)

Round Roll Top Chafing Dish / Chafing Dish rond avec couvercle roll top (couvercle rentrant)
Chafing Dish Speisenwärmer, rund mit Rolltophaube / Chafing Dish redondo con tapa roll

Funzionamento anche con piastra elettrica art. 3177PE

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX3100R036	36,5	14 3/8"	45	17 3/4"	8007441145149



**EZ 425-
AGN**

COMBUSTIBILE LIQUIDO PER CHAFING DISHES A FIAMMA REGOLABILE

Fuel for Chafing Dishes / Combustible pour Chafing Dish.
Heizöl für Chafing Dish / Combustible para Chafing Dish

Unità di vendita minima: 24 pz. [24 pz/1 confezione]

Code	Size		Height		pezzi	Bar Code
	Ø cm	Ø in	H cm	H in		
EZ 425-AGN	8,6		4,4		1440 da 240 a 1416 da 24 a 216	8007441668129



FLAMGAS

FLAMBEAU RAME DA SALA (SENZA PADELLA)

Copper serving flambeau (without pan) / Flambeau en cuivre à servir (sans poêle)
Servierkupferflambeau (ohne Pfanne) / Flambeau cobre

bombola camping a 2 gas da kg 1,8 [non inclusa]
camping gas kg 1.8

Code	Bar Code
COCUFLAMGAS	gas 8007441137793



FLAMALCOOL

FLAMBEAU RAME DA SALA (SENZA PADELLA)

Copper serving flambeau (without pan) / Flambeau en cuivre à servir (sans poêle)
Servierkupferflambeau (ohne Pfanne) / Flambeau cobre

Code	Bar Code
COCUFLAMALCOOL	alcool 8007441137823



158ALKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

Seafood Serving Kit with aluminum tray / Kit Servir à fruits de mer avec plateau en alluminium
Meeresfrüservicekitt mit Alutablett / Set servicio para ostras bandeja aluminio plana

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL158AL-KIT24	24	9 7/16"	24,5	9 5/8"	8007441145019
COAL158AL-KIT36	36	14 3/16"	25,5	10 1/16"	8007441145026



158CUKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seafood Serving Kit with tinned copper tray / Kit servir à fruits de mer avec plateau en cuivre étamé
Meeresfruservicekitt mit Kupfertablett / Set servicio para ostras con bandeja cobre estanado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU158CU-KIT24	24	9 7/16"	24,5	9 5/8"	8007441145088
COCU158CU-KIT36	36	14 3/16"	25,5	10 1/16"	8007441145095



158CU

VASSOIO PER OSTRICHE PIATTO

Flat tray for oysters / Plateau à huîtres
Ausster-Ebentablett / Bandeja para ostras plana

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU15824	24	9 7/16"	4,5	1 3/4"	8007441139247
COCU15836	36	14 3/16"	5,5	2 3/16"	8007441139230



111HT

SOTTOPIATTO HI-TECH ALLUMINIO OX

Hi-tech underplate / Sous assiette hi-tech
Hi-tech Unterteller / Bajo plato hi-tech

Diameter			
Code	Ø cm	Ø in	Bar Code
ALMA111HT	36	14 3/16"	8007441145880

111HT
GOLD

SOTTOPIATTO HI-TECH ORO

Underplate hi-tech in gold colour / Dessous de plat hi-tech doré
Unterteller hi-tech gold / Bajoplato hi-tech color oro

Diameter			
Code	Ø cm	Ø in	Bar Code
ALMA111HTGOLD	36	14 3/16"	8007441146221



800R
80AR

SECCHIELLO CHAMPAGNE PESANTE LISCIO ANODIZZATO

Champagne bucket, heavy alu anodized, smooth / Seau à champagne, alu lourd, anodisé lisse
Sektkühler, schwer Eloxalaluminium, glatt / Cubo champagne pesado liso anodizado

* oro - gold
** argento - silver

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA800R*	20	7 7/8"	18	9 7/16"	8007441059590
FAMA80AR**	20	7 7/8"	18	9 7/16"	8007441059576



80B

SECCHIELLO CHAMPAGNE ALLUMINIO NATURALE MARTELLATO

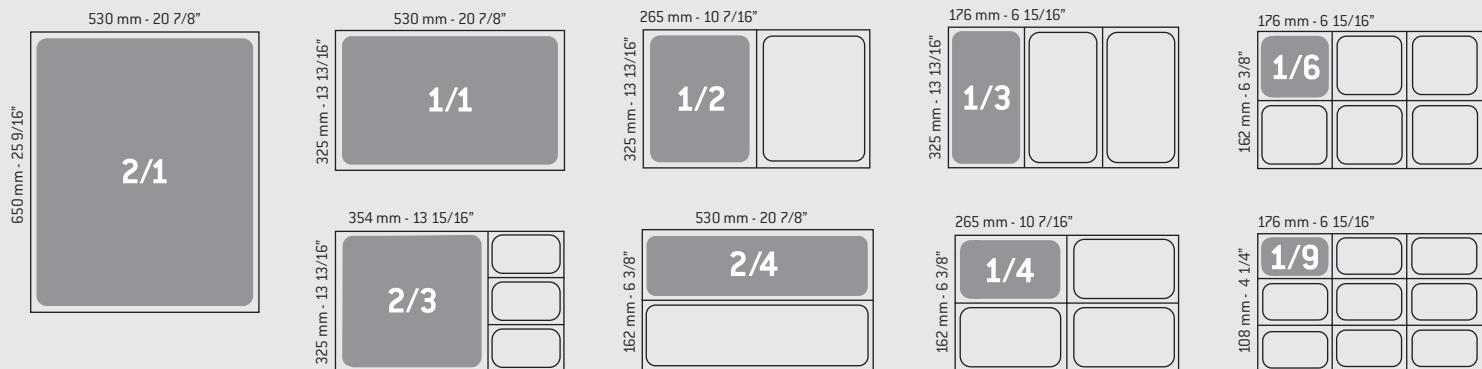
Champagne bucket, alu natural, hammered / Seau à champagne, alu naturel martelé
Sektkühler, natürlich Alu, gehämmert / Cubo champagne natural martillado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA80B	20	7 7/8"	24	9 7/16"	8007441059583



Teglie e Bacinelle Gastronorm

Hotel pans / Aluminium Gastronorm
Aluminium Gastronorm / Aluminio Gastronorm



Per quanto riguarda i prodotti in alluminio:

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminum 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

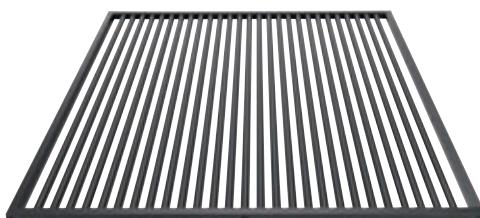
182G-2/3



GRIGLIA GASTRONORM PER GRIGLIARE IN LEGA 6082 RIVESTITA CON B-CRISTAL

Gastronorm grill (for grilling), alloy 6082, non-stick coating B-Cristal
 Gastronorm grille (pour griller), alliage 6082, revêtement B-Cristal
 Gastronorm grill (zu grillen), Legierung 6082, B-Cristal
 Parrilla (para grillar), aleación 6082 recubierta con B-Cristal

182G-2/1



GRIGLIA GASTRONORM PER GRIGLIARE IN LEGA 6082 RIVESTITA CON B-CRISTAL

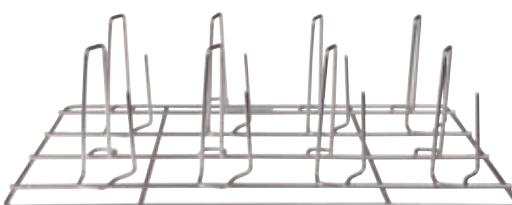
Gastronorm grill (for grilling), alloy 6082, non-stick coating B-Cristal
 Gastronorm grille (pour griller), alliage 6082, revêtement B-Cristal
 Gastronorm grill (zu grillen), Legierung 6082, B-Cristal
 Parrilla (para grillar), aleación 6082 recubierta con B-Cristal

182G-1/1



GRIGLIA GASTRONORM PER GRIGLIARE IN FUSIONE RIVESTITA CON B-CRISTAL

Gastronorm grill (for grilling), fusion 3003, non-stick coating B-Cristal
 Gastronorm grille (pour griller), fusion revêté B-Cristal
 Gastronorm grill (zu grillen), B-Cristal Fusion
 Parrilla (para grillar) con fusión recubierta B-Cristal



182C-1/1

GRIGLIA GASTRONORM 1/1 PER COTTURA VERTICALE DEL POLLO

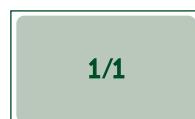
Gastronorm rack to grill chicken in vertical / Panier Gastronorm pour rotir le poulet en vertical
 Gastronorm Grill für Hähnchen vertikal zum grillen / Bandeja Gastronorm para asar pollo en vertical



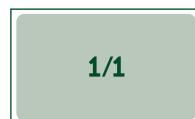
Code	cm	in	Height		Bar Code
			H cm	H in	
COAL182G-2/3	35,4x32,5	14"x12 13/16"	2	13/16"	8007441143886



Code	cm	in	Height		Bar Code
			H cm	H in	
COAL182G-2/1	65x53	25 9/16"x20 7/8"	2	13/16"	8007441143763



Code	cm	in	Height		Bar Code
			H cm	H in	
COAL182G-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141387



COIX182C-1/1 8 POSTI	COIX182C6-1/1 6 POSTI
-------------------------	--------------------------

Code	cm	in	Height		Bar Code
			H cm	H in	
COIX182C-1/1	53x32,5	20 7/8"x12 13/16"	16	6 5/16"	8007441609603
COIX182C6-1/1	53x32,5	20 7/8"x12 13/16"	16	6 5/16"	8007441675912



182SS

TEGLIA GASTRONORM 1/1 RIVESTITA INTERNO/ESTERNO CON B-CRISTAL

Gastronorm baking sheet, non-stick coating B-Cristal inside and outside coated
 Plaque Gastronorm avec revêtement B-Cristal à l'intérieur et l'extérieur
 Gastronorm Backblech, Antihalt-Beschichtete B-Cristal Innenseite und Außenseiten
 Bandeja Gastronorm recubierta con B-Cristal en interior y exterior

1/1



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA182SS20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441149895
ALSA182SS40	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	8007441149901
ALSA182SS60	53x32,5	20 7/8"x12 13/16"	6	2 3/8"	8007441149918



282SS

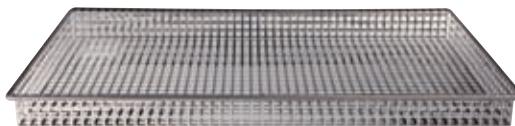
TEGLIA GASTRONORM 1/2 RIVESTITA INTERNO/ESTERNO CON B-CRISTAL

Gastronorm baking sheet, non-stick coating B-Cristal inside and outside coated
 Plaque Gastronorm avec revêtement B-Cristal à l'intérieur et l'extérieur
 Gastronorm Backblech, Antihalt-Beschichtete B-Cristal Innenseite und Außenseiten
 Bandeja Gastronorm recubierta con B-Cristal en interior y exterior

1/2



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA282SS20	26,5x32,5	10 7/16"x12 13/16"	2	13/16"	8007441149659
ALSA282SS40	26,5x32,5	10 7/16"x12 13/16"	4	1 9/16"	8007441149871
ALSA282SS60	26,5x32,5	10 7/16"x12 13/16"	6	2 3/8"	8007441149888



182P-1/1

TEGLIA PER FRITTURA ACCIAIO INOX

Pan for fried products in Stainless Steel / Plateau pour four acier inox
 Form inox-stahl für frittüre / Bandeja para fritos en acero inoxidable

1/1



49B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

Baking sheet with moulds for french loaves, microperforated, aluminum
 Plaque à pain parisien avec moules, microperforée, aluminium
 Mikroperforiertes Pariserbrotblech, Aluminium
 Bandeja con moldes Baguette, microperforada, luminio

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49B53	53x32,5	20 7/8"x12 13/16"	6	2 3/8"	8007441144210

182-1/1

TEGLIA GASTRONORM IN LEGA 3003

Gastronorm container / Bac Gastronorm
Gastronorm behälter / Fuente Gastronorm aleación 3003

1/1

Code	Size			Height	
	cm	in	H cm	H in	Bar Code
ALMA18220	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441131142
ALMA18240	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	8007441131159
ALMA18265	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441131166



182MF-1/1

TEGLIA GASTRONORM IN LEGA 3003 MICROFORATA (Ø FORO 2 MM)

Gastronorm baking sheet, microperforated, alloy 3003
Plaque Gastronorm microperforée alliage 3003
Gastronorm mikroperforierte, Legierung 3003
Bandeja Gastronorm microporada, aleación 3003

1/1

Code	Size			Height	
	cm	in	H cm	H in	Bar Code
COAL182MF-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141622



182MFB

TEGLIA GASTRONORM IN LEGA 3003 MICROFORATA (Ø FORO 2 mm) CON BINARIO LATO CORTO

Gastronorm baking sheet, microperforated, alloy 3003, with guide grooves on the short sides
Plaque Gastronorm microperforée alliage 3003, avec rainures sur les côtés courts
Gastronorm mikroperforierte, Legierung 3003, mit Führung kurze Seite
Bandeja Gastronorm microporada, aleación 3003, con guía lado corto

1/1

Code	Size			Height	
	cm	in	H cm	H in	Bar Code
COAL182MFB-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145378



182S-1/1

TEGLIA GASTRONORM IN LEGA 3003 RIVESTITA INTERNAMENTE CON ANTIADERENTE

Gastronorm baking sheets, alloy 3003, non-stick coating
Plaques Gastronorm, alliage 3003, revêtement anti-adhésif
Gastronormbehälter, Legierung 3003, Antihaftbeschichtung
Bandeja Gastronorm aleación 3003, recubierta con antiadherente

1/1

Code	Size			Height	
	cm	in	H cm	H in	Bar Code
ALSA182S20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441131111
ALSA182S40	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	8007441131128
ALSA182S65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441131135

182MFS-
1/1

TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 mm) IN LEGA 3003 RIVESTITA CON ANTIADERENTE

Perforated G/N baking sheets, alloy 3003, non-stick coating
G/N plat à four perforée, alliage 3003, revêtement anti-adhésif
Geflochte G/N Behälter aus Aluminiumlegierung 3003, Antihafbeschichtung
Bandea Gastronorm microporada aleación 3003 recubierta con antiadherente



1/1

Code	cm	in	Height		Bar Code
			H cm	H in	
COSA182MFS-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141639

182MFBS

TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 mm) IN LEGA 3003 RIVESTITA CON ANTIADERENTE CON BINARIO LATO CORTO

Pans / Bacs / Behälter / Cubetas



1/1

Code	cm	in	Height		Bar Code
			H cm	H in	
COSA182MFBS-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145385

183-1/1

TEGLIA GASTRONORM CON 6 STAMPI Ø 12,5

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Formchen Ø 12,5 / Bandea Gastronorm con moldes Ø 12,5



1/1

* 6 stampi - moulds - moules - Fördchen - moldes

Code	cm	in	Height		Bar Code
			H cm	H in	
COAL18306	53x32,5	20 7/8"x12 13/16"	1,8*	11/16**	8007441135126

183/SS08

TEGLIA GASTRONORM CON 8 STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Fördchen Ø 12,5 / Bandea Gastronorm con moldes Ø 12,5



1/1

* 8 stampi - moulds - moules - Fördchen - moldes

Code	cm	in	Height		Bar Code
			H cm	H in	
COSA183/SS08	53x32,5	20 7/8"x12 13/16"			8007441686185

183-2/1



TEGLIA GASTRONORM CON 12 STAMPI Ø 12,5

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Formchen Ø 12,5 / Bandeja Gastronorm con moldes Ø 12,5

2/1

* 12 stampi - moulds - moules - Fördchen - moldes

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL18312	53x65	20 7/8"x25 9/16"	1,8*	11/16**	8007441135133

182F-1/1



TEGLIA GASTRONORM IN LEGA 3003 FORATA

Perforated Gastronorm baking sheet, alloy 3003
Plaque Gastronorm perforée, alliage 3003
Gastronorm Behälter, perforiert, Legierung 3003
Bandeja Gastronorm perforada, aleación 3003

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA182F20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441136413

183/S-1/1



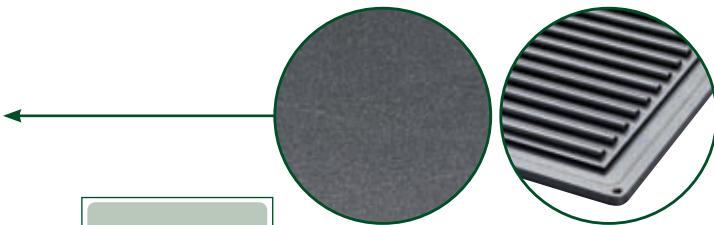
TEGLIA GASTRONORM CON 6 STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Fördchen Ø 12,5 / Bandeja Gastronorm con moldes Ø 12,5

1/1

* 6 stampi - moulds - moules - Fördchen - moldes

Code	Size			Bar Code
	cm	in		
COSA183/S06	53x32,5	20 7/8"x12 13/16"		8007441135140



1/1

182BGTS

GRIGLIA ALLUMINIO DOUBLE FACE 1/1

Aluminum grill double face / Aluminium panier double face
Aluminum grill double face / Bandeja aluminio double face

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSA182BGTS	53x32,5	20 7/8"x12 13/16"	1	3/8"	8007441687793



1/1

182GHA

BACINELLA GASTRONORM ALLUMINIO 1/1

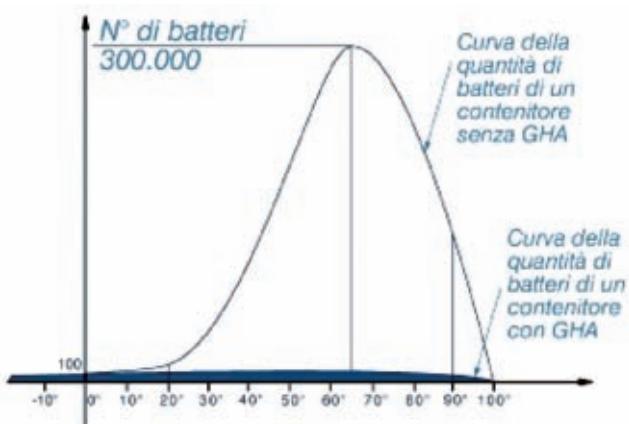
Aluminum GN 1/1 pan / Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA182GHA20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441149482
ALSA182GHA65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441149512
ALSA182GHA100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	8007441149529



Cos'è il trattamento G.H.A.?

What is G.H.A. treatment?



G.H.A.[®] è una tecnologia giapponese innovativa applicabile sulle superfici di manufatti in leghe di alluminio che consiste in una speciale anodizzazione dura in cui, nello spessore trattato, si diffondono ioni di argento. Pertanto le superfici ricoperte con G.H.A.[®] godono di tutte le proprietà specifiche dell'argento.

Pertanto le superfici ricoperte con G.H.A.[®] godono di tutte le proprietà specifiche dell'argento.

Perché il trattamento G.H.A.?:

- Elevata capacità antibatterica ed antimuffa (Grafico 1).
- Resistenza alla corrosione (100 volte superiore alla lega d'Alluminio).
- Autolubrificazione e resistenza all'usura.
- Elevata conducibilità termica.
- Resistenza al fuoco e al calore.
- Capacità di assorbire calore e di riammetterlo con onde ultraviolette.
- Proprietà antistatiche.
- Il trattamento risulta essere inasportabile.

G.H.A.[®] is the most recent and innovative technology applicable to the surface of all the aluminum alloys that consist in a special anodic oxidation treatment with Silver ions. Therefore all the surfaces treated with G.H.A.[®] will have the same properties of Silver.

Why the G.H.A.[®] treatment?

- High antibacterial and anti-mildew capacity
- Bacteriostatic capacity (Graph 1).
- Resistance to corrosion.
- Low coefficient of friction, self-lubrication and wear resistance.
- High thermal conductivity and high thermodynamic yield.
- Capacity of absorb heat and to return it by infrared emissions.
- High antistatic capacity.

182C/S20



1/1

BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminum GN 1/1 pan with non-stick coating
Bac GN 1/1 en aluminium avec revêtement anti-adhésif
GN 1/1 Aluminium Behälter mit Antihaftbeschichtung
Cubeta GN 1/1 en aluminio recubierta con anti-adherente

Code	cm	in	Size		Height	
			H cm	H in	Bar Code	
ALSA182C/S20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145613	

182C/S65



1/1

BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminum GN 1/1 pan with non-stick coating
Bac GN 1/1 en aluminium avec revêtement anti-adhésif
GN 1/1 Aluminium Behälter mit Antihaftbeschichtung
Cubeta GN 1/1 en aluminio recubierta con anti-adherente

Code	cm	in	Size		Height	
			H cm	H in	Bar Code	
ALSA182C/S65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441145620	

182C/S100



1/1

BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminum GN 1/1 pan with non-stick coating
Bac GN 1/1 en aluminium avec revêtement anti-adhésif
GN 1/1 Aluminium Behälter mit Antihaftbeschichtung
Cubeta GN 1/1 en aluminio recubierta con anti-adherente

Code	cm	in	Size		Height	
			H cm	H in	Bar Code	
ALSA182C/S100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	8007441145637	



1/1

182C20

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminum GN 1/1 pan / Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio

Code	cm	in	Size		Height	
			H cm	H in	Bar Code	
ALMA182C20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145644	



1/1

182C65

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminum GN 1/1 pan / Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio

Code	cm	in	Size		Height	
			H cm	H in	Bar Code	
ALMA182C65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441145606	



1/1

182C100

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminum GN 1/1 pan / Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio

Code	cm	in	Size		Height	
			H cm	H in	Bar Code	
ALMA182C100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	8007441145651	



GNP21

BACINELLA INOX GN 2/1

2/1 gn S/S PAN



GNP11

BACINELLA INOX GN 1/1

1/1 gn S/S PAN



GNP23

BACINELLA INOX GN 2/3

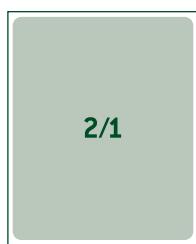
2/3 gn S/S PAN



GNP24

BACINELLA INOX GN 2/4

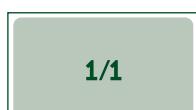
2/4 gn S/S PAN



2/1

Confezione da 6 pezzi / Packaging 6 pieces

Code	cm	in	Size		Height		Capacity		Barcode
			H cm	H in	It	Cap qt			
GNP21020	65x53	25 9/16"x20 7/8"	2	13/16"	5,6	5,92	8007441586591		
GNP21040	65x53	25 9/16"x20 7/8"	4	1 9/16"	11,7	12,37	8007441586607		
GNP21065	65x53	25 9/16"x20 7/8"	6,5	2 9/16"	19,2	20,30	8007441586614		
GNP21100	65x53	25 9/16"x20 7/8"	10	3 15/16"	29,5	31,18	8007441586621		
GNP21150	65x53	25 9/16"x20 7/8"	15	5 29/32"	44,2	46,72	8007441586638		
GNP21200	65x53	25 9/16"x20 7/8"	20	7 7/8"	59,0	62,37	8007441586645		



1/1

Confezione da 6 pezzi / Packaging 6 pieces

Code	cm	in	Size		Height		Capacity		Barcode
			H cm	H in	It	Cap qt			
GNP11020	53x32,5	20 7/8"x12 13/16"	2	13/16"	2,7	2,85	8007441586362		
GNP11040	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	5,6	5,92	8007441586379		
GNP11055	53x32,5	20 7/8"x12 13/16"	5,5	2 3/16"	7	7,40	8007441624965		
GNP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	9,1	9,62	8007441586386		
GNP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	13,9	14,69	8007441586393		
GNP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	20,8	21,99	8007441586409		
GNP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	28	29,60	8007441586416		



2/3

Confezione da 6 pezzi / Packaging 6 pieces

Code	cm	in	Size		Height		Capacity		Barcode
			H cm	H in	It	Cap qt			
GNP23020	35,4x32,5	13 15/16"x12 13/16"	2	13/16"	1,7	1,80	8007441586652		
GNP23065	35,4x32,5	13 15/16"x12 13/16"	6,5	2 9/16"	5,8	6,13	8007441586669		
GNP23100	35,4x32,5	13 15/16"x12 13/16"	10	3 15/16"	9,2	9,73	8007441586676		
GNP23150	35,4x32,5	13 15/16"x12 13/16"	15	5 15/16"	13,3	14,06	8007441586683		
GNP23200	35,4x32,5	13 15/16"x12 13/16"	20	7 7/8"	18,4	19,45	8007441586698		



2/4

Confezione da 6 pezzi / Packaging 6 pieces

Code	cm	in	Size		Height		Capacity		Barcode
			H cm	H in	It	Cap qt			
GNP24040	16,2x53	6 3/8"x20 7/8"	4	1 9/16"	2,4	2,54	8007441608156		
GNP24065	16,2x53	6 3/8"x20 7/8"	6,5	2 9/16"	4	4,23	8007441608163		
GNP24100	16,2x53	6 3/8"x20 7/8"	10	3 15/16"	6,2	6,55	8007441608179		
GNP24150	16,2x53	6 3/8"x20 7/8"	15	5 29/32"	9,2	9,73	8007441608187		



BACINELLA INOX GN 1/2

GNP12

1/2 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP12020	26,5x32,5	10 7/16"x12 13/16"	2	13/16"	1,2	1,27	8007441586423
GNP12040	26,5x32,5	10 7/16"x12 13/16"	4	19/16"	2,5	2,64	8007441586430
GNP12065	26,5x32,5	10 7/16"x12 13/16"	6,5	2 9/16"	4,1	4,33	8007441586447
GNP12100	26,5x32,5	10 7/16"x12 13/16"	10	3 15/16"	6,4	6,77	8007441586454
GNP12150	26,5x32,5	10 7/16"x12 13/16"	15	5 29/32"	9,4	9,94	8007441586461
GNP12200	26,5x32,5	10 7/16"x12 13/16"	20	7 7/8"	12,4	13,11	8007441586478



BACINELLA INOX GN 1/3

GNP13

1/3 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	2,6	2,75	8007441586485
GNP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	3,3	3,49	8007441586492
GNP13150	32,5x17,6	12 13/16"x6 15/16"	15	5 29/32"	5,8	6,13	8007441586508
GNP13200	32,5x17,6	12 13/16"x6 15/16"	20	7 7/8"	7,6	8,03	8007441586515



BACINELLA INOX GN 1/4

GNP14

1/4 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP14065	26,5x16,2	10 7/16"x6 3/8"	6,5	2 9/16"	1,8	1,90	8007441586522
GNP14100	26,5x16,2	10 7/16"x6 3/8"	10	3 15/16"	2,8	2,96	8007441586539
GNP14150	26,5x16,2	10 7/16"x6 3/8"	15	5 29/32"	4,2	4,44	8007441586546
GNP14200	26,5x16,2	10 7/16"x6 3/8"	20	7 7/8"	5,6	5,92	8007441586988



BACINELLA INOX GN 1/6

GNP16

1/6 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

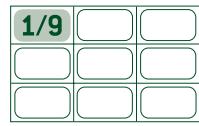
Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP16065	17,6x16,2	6 15/16"x6 3/8"	6,5	2 9/16"	1,1	1,16	8007441586553
GNP16100	17,6x16,2	6 15/16"x6 3/8"	10	3 15/16"	1,8	1,90	8007441586569
GNP16150	17,6x16,2	6 15/16"x6 3/8"	15	5 29/32"	2,5	2,64	8007441586997
GNP16200	17,6x16,2	6 15/16"x6 3/8"	20	7 7/8"	3,2	3,38	8007441620035



BACINELLA INOX GN 1/9

GNP19

1/9 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP19065	10,8x17,6	4 1/4"x6 15/16"	6,5	2 9/16"	0,6	0,63	8007441586577
GNP19100	10,8x17,6	4 1/4"x6 15/16"	10	3 15/16"	0,9	0,95	8007441586584



TEGLIA GN 2/1 FORATA

GPP21

2/1 GN perforated PAN



TEGLIA GN 1/1 FORATA

GPP11

1/1 GN perforated PAN



TEGLIA GN 1/2 FORATA

GPP12

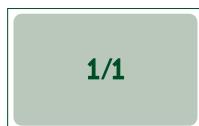
1/2 GN perforated PAN



2/1

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	It	Cap qt	
GPP21065	65x53	25 9/16"x20 7/8"	6,5	2 9/16"	19,2	20,30	8007441587017
GPP21100	65x53	25 9/16"x20 7/8"	10	3 15/16"	29,5	31,18	8007441587024
GPP21150	65x53	25 9/16"x20 7/8"	15	5 29/32"	44,2	46,72	8007441587031



1/1

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	It	Cap qt	
GPP11020	53x32,5	20 7/8"x12 13/16"	2	13/16"	2,7	2,85	8007441631437
GPP11040	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	5,6	5,92	8007441634032
GPP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	9,1	9,62	8007441586706
GPP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	13,9	14,69	8007441586713
GPP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	20,8	21,99	8007441586720
GPP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	28,01	29,61	8007441652326



1/2

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	It	Cap qt	
GPP12020	32,5x26,5	12 13/16"x10 7/16"	2	13/16"	1,2	1,27	8007441652333
GPP12040	32,5x26,5	12 13/16"x10 7/16"	4	1 9/16"	2,5	2,64	8007441652340
GPP12065	32,5x26,5	12 13/16"x10 7/16"	6,5	2 9/16"	4,1	4,33	8007441586737
GPP12100	32,5x26,5	12 13/16"x10 7/16"	10	3 15/16"	6,4	6,77	8007441586744
GPP12150	32,5x26,5	12 13/16"x10 7/16"	15	5 29/32"	9,4	9,94	8007441586751



1/3

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	It	Cap qt	
GPP13040	32,5x17,6	12 13/16"x6 15/16"	4	1 9/16"	1,8	1,90	8007441652357
GPP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	2,2	2,33	8007441652364
GPP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	3,3	3,49	8007441652371

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		GN		Barcode
	cm	in	It	Barcode	
GND11000	53x32,5	20 7/8"x12 13/16"	1/1		8007441588984
GND12000	26,5x32,5	10 7/16"x12 13/16"	1/2		8007441589004
GND13000	32,5x17,6	13 13/16"x10 7/16"	1/3		8007441589011
GND23000	35,4x32,5	13 15/16"x13 13/16"	2/3		8007441588991



BACINELLA CON MANIGLIE MOBILI

Pans with mobile handles



COPERCHIO STANDARD

GNL

Standard cover



COPERCHIO CON GUARNIZIONE IN SILICONE

GSL
(standard)
GXL
(with valve)

Silicone gasket cover



COPERCHIO CON FORO

Notched cover



GUIDA SUPPORTO

GNS

Support guide

Confezione da 6 pezzi / Packaging 6 pieces

Aggiungi maniglie mobili a:

- Bacinelle: Codice Prodotto+MH
- Coperchi: Codice Prodotto+MH

Add mobile handles to:

- Pans: Product-Code+MH
- Lids: Product-Code+MH

Code	Size		It	Barcode
	cm	in		
GNL11000	53x32,5	20 7/8"x12 13/16"	1/1	8007441586294
GNL23000	35,4x32,5	13 15/16"x13 13/16"	2/3	8007441586355
GNL12000	26,5x32,5	12 13/16"x10 7/16"	1/2	8007441586301
GNL13000	32,5x17,6	12 13/16"x6 15/16"	1/3	8007441586317
GNL14000	26,5x16,2	10 7/16"x6 3/8"	1/4	8007441586324
GNL16000	17,6x16,2	6 15/16"x6 3/8"	1/6	8007441586331
GNL19000	10,8x17,6	4 1/4"x6 15/16"	1/9	8007441586348

Confezione da 6 pezzi / Packaging 6 pieces

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		It	Barcode
	cm	in		
GSL11000	53x32,5	20 7/8"x12 13/16"	1/1	8007441608637

Code	Size		It	Barcode
	cm	in		
GXL11000	53x32,5	20 7/8"x12 13/16"	1/1	8007441652388
GXL23000	35,4x32,5	13 15/16"x13 13/16"	2/3	8007441652432
GXL12000	32,5x26,5	12 13/16"x10 7/16"	1/2	8007441652395
GXL13000	32,5x17,6	12 13/16"x6 15/16"	1/3	8007441652401
GXL14000	26,5x16,2	10 7/16"x6 3/8"	1/4	8007441652418
GXL16000	17,6x16,2	6 15/16"x6 3/8"	1/6	8007441652425

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		It	Barcode
	cm	in		
GNLN11000	53x32,5	20 7/8"x12 13/16"	1/1	8007441608888
GNLN12000	32,5x26,5	12 13/16"x10 7/16"	1/2	8007441608897
GNLN13000	32,5x17,6	12 13/16"x6 15/16"	1/3	8007441608903
GNLN16000	17,6x16,2	6 15/16"x6 3/8"	1/6	8007441608941
GNLN19000	10,8x17,6	4 1/4"x6 15/16"	1/9	8007441608927

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		It	Barcode
	cm	in		
GNS11000	53	20 7/8"	1/1	8007441652449
GNS12000	32,5	12 51/64"	2/3	8007441652456



Pasticceria & Pizza

Pastry-Pizza Line / Série Pâtisserie-Pizza
Linie Feinbäcker-Pizza / Línea Reposteria-Pizza



CAPACITÀ DI CONDURRE
IL CALORE 225 W/K alluminio, 60
W/K lamiera alluminata e lamiera blu
Heat conductivity



RIVESTIMENTO
Coating
B-Cristal



DURATA
Durability



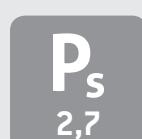
SPESSORE
Material thickness
(1/16")



ECOLOGICO
RICICLABILE
Ecological
100% recycling



CONFORMITÀ ALLE LEGGI
Legal conformity



PESO SPECIFICO 2,7 alluminio,
7,8 lamiera alluminata e lamiera blu
Specific weight

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06,
Dir. 82/71/CEE GUCE L 297 del 23/10/82,
Dir. 85/52/CEE GUCE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCE L 222 del 12/09/97,
Dir. 2002/72/CE GUCE L 220 del 15/09/02,
Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05,
Dir. 2007/19/CE GUCE L 91 del 31/03/07,
Reg. CE 1935/2004 GUCE L 338 del 13/11/04,
UNI EN 1186 115: 2003

49/2D



TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESORE mm 1.5 CON BORDI DRTTI

Rectangular pan 3003 alloy, 1.5 mm. thick, straight edges
 Plateau rectangulaire en alliage d'aluminium 3003 de 1.5 d'épaisseur à bords droits
 Rechteckige form aus Alu - Legierung 3003 - 1.5 mm dick mit geraden Rändern
 Bandeja rectangular en aleación de aluminio 3003, 1,5 mm. espesor y bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49/2D60	60x40	23 5/8"x15 3/4"	2	13/16"	8007441149307

49/3



TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 CON ORLO

Rectangular baking sheet, alu alloy 3003, with rim
 Plaque rectangulaire bordée en alliage d'aluminium 3003
 Rechteckiges Blech, Alu-Legierung 3003, mit Rand
 Bandeja rectangular en aleación aluminio 3003 con borde

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49/330	30x23	11 13/16"x9 1/16"	3	1 3/16"	8007441058005
COAL49/335	35x28	13 3/4"x11"	3	1 3/16"	8007441058586
COAL49/340	40x30	15 3/4"x11 13/16"	3	1 3/16"	8007441059170
COAL49/345	45x35	17 3/4"x13 3/4"	3	1 3/16"	8007441128067
COAL49/350	50x35	19 11/16"x13 3/4"	3	1 3/16"	8007441059439
COAL49/355	55x38	21 5/8"x14 15/16"	3	1 3/16"	8007441132781
COAL49/360	60x40	23 5/8"x15 3/4"	3	1 3/16"	8007441059521
COAL49/365	65x45	25 9/16"x17 3/4"	3	1 3/16"	8007441128821

149AL



TEGLIA RETTANGOLARE LAMIERA ALLUMINATA

Rectangular baking sheet, alusteel / Plaque à four tôle aluminée
 Rechteckiges Blech, Aluminat / Bandeja rectangular lamina aluminada

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL149AL40	40x30	15 3/4"x11 13/16"	3	1 3/16"	8007441142315
COAL149AL50	50x35	19 11/16"x13 3/4"	3	1 3/16"	8007441142322
COAL149AL60	60x40	23 5/8"x15 3/4"	3	1 3/16"	8007441142339



49/2DL

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESORE mm 1.2 CON BORDI DRTTI

Rectangular pan 3003 alloy, 1.2 mm. thick, straight edges
 Plateau rectangulaire en alliage d'aluminium 3003 de 1.2 d'épaisseur à bords droits
 Rechteckige form aus Alu-Legierung 3003 1.2 mm dick - mit geraden Rändern
 Bandeja rectangular en aleación de aluminio 3003, 1,2 mm. de espesor y bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49/2DL60	60x40	23 5/8"x15 3/4"	2	13/16"	8007441149314



49/4D

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 CON BORDI DRTTI

Rectangular pan 3003 alloy, straight edges
 Plateau rectangulaire en alliage d'aluminium 3003 à bords droits
 Rechteckige form aus Alu-Legierung 3003 mit geraden Rändern
 Bandeja rectangular en aleación de aluminio 3003 con bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49/4D60	60x40	23 5/8"x15 3/4"	4	1 9/16"	8007441149321



149AL2

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA CON BORDI DRTTI

Rectangular pan, alusteel, straight edges / Plateau rectangulaire en tôle alluminée à bords droits
 Rechteckige form aus Alu-Blech mit geraden Rändern
 Bandeja rectangular en lámina aluminada con bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL149AL260	60x40	23 5/8"x15 3/4"	2	13/16"	8007441149338
COAL149AL280	80x60	31 1/2"x23 5/8"	2	13/16"	8007441149345

49/2MF



TEGLIA RETTANGOLARE MICROFORATA (Ø FORO 2 mm) LEGA ALLUMINIO 3003

Rectangular baking sheet, microperforated - alu alloy 3003
 Plaque à four rectangulaire, microperforée - alliage d'aluminium 3003
 Rechteckiges Blech, Mikroperforierte - Alu - Legierung 3003
 Bandeja rectangular, microporada - aleación aluminio 3003

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49/2MF60	60x40	23 5/8"x15 3/4"	2	13/16"	8007441143053
COAL49/2MF80	80x60	31 1/2"x23 5/8"	2	13/16"	8007441149352

49/3S



TEGLIA RETTANGOLARE LEGA ALLUMINIO 3003 CON RIVESTIMENTO ANTIADERENTE

Rectangular baking sheet, alu alloy 3003, non-stick coating
 Plaque à four rectangulaire, revêtement anti-adhésif alliage d'aluminium 3003
 Rechteckiges Blech, Alu-Legierung 3003, mit Antihaftbeschichtung
 Bandeja rectangular aleación aluminio 3003 con recubrimiento antiadherente

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSA49/3S35	35x28	13 3/4"x11"	3	1 3/16"	8007441125714
COSA49/3S40	40x30	15 3/4"x11 13/16"	3	1 3/16"	8007441125721
COSA49/3S45	45x35	17 3/4"x13 3/4"	3	1 3/16"	8007441125929
COSA49/3S50	50x35	19 11/16"x13 3/4"	3	1 3/16"	8007441125738
COSA49/3S60	60x40	23 5/8"x15 3/4"	3	1 3/16"	8007441141318

49/2MFS



TEGLIA RETTANGOLARE LEGA ALLUMINIO MICROFORATA (Ø FORO 2 mm) CON RIVESTIMENTO ANTIADERENTE

Rectangular baking sheet, microperforated - alu alloy 3003 (no-stick coating)
 Plaque à four rectangulaire, microperforée - alliage d'aluminium 3003 (revêtement anti-adhésif)
 Rechteckiges Blech, Mikroperforierte - Alu Legierung 3003 (mit Antihaftbeschichtung)
 Bandeja rectangular, microporada - aleación aluminio 3003 (con recubrimiento antiadherente)

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSA49/2MFS60	60x40	23 5/8"x15 3/4"	2	13/16"	8007441143060



49/3F

TEGLIA RETTANGOLARE LEGA ALLUMINIO 3003 FORATA (Ø FORO 6 mm)

Rectangular baking sheet, perforated alu alloy 3003
 Plaque à four rectangulaire perforée alliage d'aluminium 3003
 Rechteckige perforiertes Blech, Alu-Legierung 3003
 Bandeja rectangular - aleación aluminio 3003 perforada

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49/3F35	35x28	13 3/4"x11"	3	1 3/16"	8007441131005
COAL49/3F40	40x30	15 3/4"x11 13/16"	3	1 3/16"	8007441131012
COAL49/3F45	45x35	17 3/4"x13 3/4"	3	1 3/16"	8007441131036
COAL49/3F50	50x35	19 11/16"x13 3/4"	3	1 3/16"	8007441131029
COAL49/3F60	60x40	23 5/8"x15 3/4"	3	1 3/16"	8007441128999



149AL2V

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA ANTIADERENTE (RIVESTIMENTO PER PANIFICATORI) CON BORDI DRTTI

Rectangular pan, non-stick alusteel (coated for bakeries), straight edges
 Plateau rectangulaire toile alluminée antiadhérente (revêtement spécial boulangerie), à bords droits
 Rechteckige Form aus Alu-Blech mit Antihaft-Beschichtung (Beschichtung für Bäckereibetriebe) mit geraden Rändern
 Bandeja rectangular en lámina aluminada antiadherente (revestimiento para panadería) con bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSA149AL2V60	60x40	23 5/8"x15 3/4"	2	13/16"	8007441149369
COSA149AL2V80	80x60	31 1/2"x23 5/8"	2	13/16"	8007441149376



49/2MFV

TEGLIA RETTANGOLARE LEGA ALLUMINIO MICROFORATA (Ø FORO 2 mm) ANTIADERENTE (RIVESTIMENTO PER PANIFICATORI) CON BORDI DRTTI

Rectangular pan, microperforated, non-stick (coated for bakeries), straight edges
 Plateau rectangulaire toile alluminée micro perforé antiadhérente (revêtement spécial boulangerie) à bords droits
 Rechteckige Form aus klein gelochtem Alu-Blech mit Antihaft-Beschichtung (Beschichtung für Bäckereibetriebe) mit geraden Rändern
 Bandeja rectangular en aleación de aluminio microperforada y antiadherente (revestimiento para panadería) con bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSA49/2MFV60	60x40	23 5/8"x15 3/4"	2	13/16"	8007441149383
COSA49/2MFV80	80x60	31 1/2"x23 5/8"	2	13/16"	8007441149390

149/BLU



TEGLIE RETTANGOLARI IN LAMIERA BLU PER DOLCI E PIZZE

Blu steel rectangular baking sheets for cakes and pizzas (loose)
Plaques à four rectangulaires en tôle bleue pour gâteaux et pizza (en vrac)
Rechteckige Blaubleche zur Kuchen und Pizza (offen)
Bandejas rectangulares hierro azul para postres y pizzas

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COFE149B30	30x23	11 13/16"x9 1/16"	3	1 3/16"	8007441046101
COFE149B35	35x28	13 3/4"x11"	3	1 3/16"	8007441046156
COFE149B40	40x30	15 3/4"x11 13/16"	3	1 3/16"	8007441046217
COFE149B45	45x35	17 3/4"x13 3/4"	3	1 3/16"	8007441046248
COFE149B50	50x35	19 11/16"x13 3/4"	3	1 3/16"	8007441046309
COFE149B55	55x38	21 5/8"x14 15/16"	3	1 3/16"	8007441046323
COFE149B60	60x40	23 5/8"x15 3/4"	3	1 3/16"	8007441046347
COFE149B65	65x45	25 9/16"x17 3/4"	3	1 3/16"	8007441046361

49/8

TEGLIA PER FOCACCINE ALLUMINATA (8 STAMPI Ø 14)

Baking sheet for muffin pan (8 moulds ø 14), alusteel
Plaque à pain rond (8 moules ø 14), tôle aluminiète
Förchenblech für brot (8 förmchen ø 14), Aluminiumüberzug
Bandea pan redondo (8 moldes ø 14), lamina aluminada

Code	Size		Pieces (8)		Bar Code
	cm	in	cm	in	
COAL49/860	60x40	23 5/8"x15 3/4"	14	5 1/2"	8007441143022

1820X

VASSOIO

Tray / Plateau / Tablett / Bandeja



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL1820X23	23x14,5	9 1/16"x5 11/16"	1,5	9/16"	8007441139773
COAL1820X22,5	22,5x22,5	8 7/8"x8 7/8"	1,5	9/16"	8007441139780
COAL1820X30	30x18	11 13/16"x7 1/16"	1,5	9/16"	8007441139797
COAL1820X30,5	30,5x22,5	12"x8 7/8"	1,5	9/16"	8007441139803
COAL1820X37,5	37,5x24,5	14 3/4"x9 5/8"	1,5	9/16"	8007441139818
COAL1820X48	48x31	18 7/8"x12 3/16"	1,5	9/16"	8007441139827
COAL1820X60	60x40	23 5/8"x15 3/4"	1,5	9/16"	8007441139834



49/B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

Baking sheet with moulds for french loaves, microperforated, aluminum
 Plaque à pain parisien avec moules, microperforée, aluminium
 Mikroperforiertes Pariserbrotblech, Aluminium
 Bandeja con moldes Baguette, microperforada, aluminio

Code	Size		Height		Bar Code
	cm	in	cm	in	
COAL49B60	60x40	23 5/8"x15 3/4"	3,5	1 3/8"	8007441143015



49/12

TEGLIA PER FOCACCINE ALLUMINATA (12 STAMPI Ø 12)

Baking sheet for muffin pan (12 moulds ø 12), alusteel
 Plaque à pain rond (12 moules ø 12), tôle aluminiète
 Förmchenblech für brot (12 förmchen ø 12), Aluminiumüberzug
 Bandeja pan redondo (12 moldes ø 12), blamina aluminada

Code	Size		Pieces (12)		Bar Code
	cm	in	Ø	Ø	
COAL49/1260	60x40	23 5/8"x15 3/4"	12	4 3/4"	8007441143039



1820R

VASSOIO ORO

Gold tray / Plateau or / Tablett, gold / Bandeja oro

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL1820R23	23x14,5	9 1/16"x5 11/16"	1,5	9/16"	8007441139841
COAL1820R22,5	22,5x22,5	8 7/8"x8 7/8"	1,5	9/16"	8007441139858
COAL1820R30	30x18	11 13/16"x7 1/16"	1,5	9/16"	8007441139865
COAL1820R30,5	30,5x22,5	12"x8 7/8"	1,5	9/16"	8007441139872
COAL1820R37,5	37,5x24,5	14 3/4"x9 5/8"	1,5	9/16"	8007441139889
COAL1820R48	48x31	18 7/8"x12 3/16"	1,5	9/16"	8007441139896
COAL1820R60	60x40	23 5/8"x15 3/4"	1,5	9/16"	8007441139902



43A

ANELLO PAN DI SPAGNA ALLUMINIO 5 mm MISURA Ø ESTERNO

Sponge cake ring - alu 5 mm Ø outside / Anneau pain de Gênes, aluminium, 5 mm Ø extérieur
Alu-Biskuitring 5 mm Ø aussen / Aro redondo aluminio Ø exterior 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA43A15X4	15	5 15/16"	4	1 9/16"	8007441139957
ALMA43A15X5	15	5 15/16"	5	2"	8007441139988
ALMA43A20X4	20	7 7/8"	4	1 9/16"	8007441139964
ALMA43A20X5	20	7 7/8"	5	2"	8007441139995
ALMA43A25X4	25	9 13/16"	4	1 9/16"	8007441139971
ALMA43A25X5	25	9 13/16"	5	2"	8007441140007



41RX

RASCHIA RETTANGOLARE INOX

Rectangular dough scraper, s/s / Raclette rectangulaire, acier inox
Rechteckige Teigschaber, Edelstahl / Rasqueta rectangular inox

Code	Diameter		
	Ø cm	Ø in	Bar Code
COIX41RX13	13	5 1/8"	8007441128258
COIX41RX16	16	6 5/16"	8007441131951
COIX41RX18	18	7 1/16"	8007441134587



41TB

RASCHIA TONDA LAMIERA BLU

Round dough scraper, blue steel / Raclette ronde, tôle bleue
Runde Teigschaber, Blaublech / Rasqueta redonda hierro azul

Code	Diameter		
	Ø cm	Ø in	Bar Code
COFE41TB12	12	4 3/4"	8007441131616



43AS

ANELLO PAN DI SPAGNA TEFLON® PLATINUM 5 mm MISURA Ø ESTERNO

Sponge cake ring - Teflon® 5 mm Ø outside / Anneau pain de Gênes, Teflon®, 5 mm Ø extérieur
Biskuitring - Teflon® 5 mm Ø aussen / Aro redondo - Teflon® Ø ext 5 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA43AS15X4	15	5 15/16"	4	1 9/16"	8007441140014
ALSA43AS15X5	15	5 15/16"	5	2"	8007441140045
ALSA43AS20X4	20	7 7/8"	4	1 9/16"	8007441140021
ALSA43AS20X5	20	7 7/8"	5	2"	8007441140052
ALSA43AS25X4	25	9 13/16"	4	1 9/16"	8007441140038
ALSA43AS25X5	25	9 13/16"	5	2"	8007441140069



41RB

RASCHIA RETTANGOLARE LAMIERA BLU

Rectangular dough scraper, blue steel / Raclette rectangulaire, tôle bleue
Rechteckige Teigschaber, Blaublech / Rasqueta rectangular hierro azul

Code	Diameter			Bar Code
	Ø cm	Ø in	H cm	
COFE41RB13	13	5 1/8"	8007441138554	
COFE41RB16	16	6 5/16"	8007441138547	
COFE41RB18	18	7 1/16"	8007441138561	



43/3

TORTIERA CONICA IN ALLUMINIO CON ORLO (H cm 3)

Alu conical cake-pan with rim / Tourtière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand / Tartera conica aluminio con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA43/314	14	5 1/2"	3	1 3/16"	8007441139940
FAMA43/316	16	6 5/16"	3	1 3/16"	8007441135591
FAMA43/318	18	7 1/16"	3	1 3/16"	8007441056650
FAMA43/320	20	7 7/8"	3	1 3/16"	8007441057053
FAMA43/322	22	8 11/16"	3	1 3/16"	8007441057237
FAMA43/324	24	9 7/16"	3	1 3/16"	8007441057480
FAMA43/326	26	10 1/4"	3	1 3/16"	8007441057725
FAMA43/328	28	11"	3	1 3/16"	8007441057947
FAMA43/330	30	11 13/16"	3	1 3/16"	8007441058197
FAMA43/332	32	12 5/8"	3	1 3/16"	8007441058463
FAMA43/334	34	13 3/8"	3	1 3/16"	8007441058722
FAMA43/336	36	14 3/16"	3	1 3/16"	8007441058944
FAMA43/338	38	14 15/16"	3	1 3/16"	8007441059118
FAMA43/340	40	15 3/4"	3	1 3/16"	8007441132774
FAMA43/345	45	17 3/4"	3	1 3/16"	8007441132774
FAMA43/350	50	19 11/16"	3	1 3/16"	8007441224793



43/3F

TORTIERA ROTONDA LEGA 3003 FORATA (H cm 3)

Perforated round cake-pan - alloy 3003 / Tournière ronde perforée, alliage 3003
Runde perforierte Kuchenform, Legierung 3003 / Tartera redonda - aleacion 3003 - perforata

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA43/3F26	26	10 1/4"	3	1 3/16"	8007441132521
FAMA43/3F28	28	11"	3	1 3/16"	8007441131067
FAMA43/3F30	30	11 13/16"	3	1 3/16"	8007441129132
FAMA43/3F32	32	12 5/8"	3	1 3/16"	8007441131074
FAMA43/3F36	36	14 3/16"	3	1 3/16"	8007441131081
FAMA43/3F40	40	15 3/4"	3	1 3/16"	8007441133177
FAMA43/3F50	50	19 11/16"	3	1 3/16"	8007441131104



43/6

TORTIERA CONICA IN ALLUMINIO CON ORLO (H cm 6)

Alu conical cake-pan with rim / Tournière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand / Tartera conica aluminio con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA43/616	16	6 5/16"	6	2 3/8"	8007441136253
FAMA43/618	18	7 1/16"	6	2 3/8"	8007441132453
FAMA43/620	20	7 7/8"	6	2 3/8"	8007441056865
FAMA43/622	22	8 11/16"	6	2 3/8"	8007441057060
FAMA43/624	24	9 7/16"	6	2 3/8"	8007441057244
FAMA43/626	26	10 1/4"	6	2 3/8"	8007441057497
FAMA43/628	28	11"	6	2 3/8"	8007441057732
FAMA43/630	30	11 13/16"	6	2 3/8"	800744105954
FAMA43/632	32	12 5/8"	6	2 3/8"	8007441058203
FAMA43/634	34	13 3/8"	6	2 3/8"	8007441058470
FAMA43/636	36	14 3/16"	6	2 3/8"	8007441058739
FAMA43/638	38	14 15/16"	6	2 3/8"	8007441058951
FAMA43/640	40	15 3/4"	6	2 3/8"	8007441059125
FAMA43/650	50	19 11/16"	6	2 3/8"	8007441059415



43/8

TORTIERA CONICA IN ALLUMINIO CON ORLO (H cm 8)

Alu conical cake-pan with rim / Tournière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand / Tartera conica aluminio con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA43/816	16	6 5/16"	8	3 1/8"	8007441056476
FAMA43/818	18	7 1/16"	8	3 1/8"	8007441056667
FAMA43/820	20	7 7/8"	8	3 1/8"	8007441056872
FAMA43/822	22	8 11/16"	8	3 1/8"	8007441057077
FAMA43/824	24	9 7/16"	8	3 1/8"	8007441057251
FAMA43/826	26	10 1/4"	8	3 1/8"	8007441057503
FAMA43/828	28	11"	8	3 1/8"	8007441057749
FAMA43/830	30	11 13/16"	8	3 1/8"	8007441057961
FAMA43/832	32	12 5/8"	8	3 1/8"	8007441058210
FAMA43/834	34	13 3/8"	8	3 1/8"	8007441058487
FAMA43/836	36	14 3/16"	8	3 1/8"	8007441058746
FAMA43/838	38	14 15/16"	8	3 1/8"	8007441058968
FAMA43/840	40	15 3/4"	8	3 1/8"	8007441059132



43B

TORTIERA TONDA IN LAMIERA BLU PER PIZZE (conf. 10 pz.)

Blue steel round pizzasheet (pack 10 pcs) / Raclette ronde, tôle bleue (conf. 10 pièces)
Rundes Pizzablech, Blaublech (Pack. 10 St.) / Tartera redonda hierro azul para pizzas (Conf. 10 Pz.)

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE43B14	14	5 1/2"	2,2	7/8"	8007441004026
COFE43B16	16	6 5/16"	2,3	15/16"	8007441004040
COFE43B18	18	7 1/16"	2,5	1"	8007441004064
COFE43B20	20	7 7/8"	2,5	1"	8007441004118
COFE43B22	22	8 11/16"	2,5	1"	8007441004163
COFE43B24	24	9 7/16"	2,5	1"	8007441004187
COFE43B26	26	10 1/4"	2,5	1"	8007441004231
COFE43B28	28	11"	2,5	1"	8007441004262
COFE43B30	30	11 13/16"	2,5	1"	8007441004316
COFE43B32	32	12 5/8"	2,5	1"	8007441004330
COFE43B36	36	14 3/16"	2,5	1"	8007441004439
COFE43B40	40	15 3/4"	2,5	1"	8007441004491



43BB

TORTIERA TONDA ALTA IN LAMIERA BLU PER PIZZE (conf. 10 pz.)

Blue steel round pizzasheet (pack 10 pcs) / Tourtière ronde à pizza, toile bleue (conf. 10 pièces)
Rundes Pizzablech, Blaublech (Pack. 10 St.) / Tartera redonda hierro azul para pizzas (Conf. 10 Pz.)

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE43BB18	18	7 1/16"	4	1 9/16"	8007441004071
COFE43BB20	20	7 7/8"	4	1 9/16"	8007441004125
COFE43BB22	22	8 11/16"	4	1 9/16"	8007441004170
COFE43BB24	24	9 7/16"	4	1 9/16"	8007441004194
COFE43BB26	26	10 1/4"	4	1 9/16"	8007441004248
COFE43BB28	28	11"	4	1 9/16"	8007441004279
COFE43BB30	30	11 13/16"	4	1 9/16"	8007441004323
COFE43BB32	32	12 5/8"	4	1 9/16"	8007441004347
COFE43BB36	36	14 3/16"	4	1 9/16"	8007441004446
COFE43BB40	40	15 3/4"	4	1 9/16"	8007441004507
COFE43BB45	45	17 3/4"	3,5	1 3/8"	8007441135331
COFE43BB50	50	19 11/16"	3,5	1 3/8"	8007441135348
COFE43BB60	60	23 5/8"	3,5	1 3/8"	8007441135362



43BS

TORTIERA IN LAMIERA BLU CON RIVESTIMENTO ANTIADERENTE (H cm 2,5)

Blue steel cake-pan, non-stick coating / Tourtière en tôle bleue anti-adhésive
Blaublech Kuchenform mit Antihaftbeschichtung / Tartera hierro azul con recubrimiento antiadherente

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE43BS20	20	7 7/8"	2,5	1"	8007441137519
COFE43BS22	22	8 11/16"	2,5	1"	8007441137526
COFE43BS24	24	9 7/16"	2,5	1"	8007441137533
COFE43BS26	26	10 1/4"	2,5	1"	8007441137540
COFE43BS28	28	11"	2,5	1"	8007441137557
COFE43BS32	32	12 5/8"	2,5	1"	8007441137564

43/3S



TORTIERA ROTONDA LEGA 3003 CON RIVESTIMENTO ANTIADERENTE (H cm 3)

Round cake-pan, alloy 3003, non-stick coating / Tourtière ronde anti-adhésive - alliage 3003
Runde Kuchenform - Legierung 3003, Antihaftbeschichtung
Tartera redonda - aleación 3003 con recubrimiento antiadherente

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA43/3S26	26	10 1/4"	3	1 3/16"	8007441132132
ALSA43/3S28	28	11"	3	1 3/16"	8007441132149
ALSA43/3S30	30	11 13/16"	3	1 3/16"	8007441132156
ALSA43/3S32	32	12 5/8"	3	1 3/16"	8007441132163



STAMPO AMERICANO SENZA TUBO

Cake mould "Gugelhopf" without tube / Moule à "gugelhopf" sans tube
Gugelhopfform ohne Loch / Molde americano

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3018	18	7 1/16"	10	3 15/16"	8007441132552



STAMPO AMERICANO CON TUBO

Cake mould "Gugelhopf" with tube / Moule à "gugelhopf" avec tube
Gugelhopfform mit Loch / Molde americano con tubo

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3516	16	6 5/16"	9	3 9/16"	8007441132569
COAL3518	18	7 1/16"	10	3 15/16"	8007441132576
COAL3520	20	7 7/8"	11	4 5/16"	8007441132583
COAL3522	22	8 11/16"	11	4 5/16"	8007441132590

35



143P

TEGLIA TONDA PESANTE PER PIZZA AL TRANCIO CON ORLO (H cm 4,5)

Heavy round pizzasheet, with rim / Plaque tonde à pizza avec bord
Runde, schweres Pizzablech mit Rand / Tartera tonda pesada para pizza con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL143P50	50[est.]	19 11/16" [est.]	4,5	1 3/4"	8007441133740



33

STAMPO MARGHERITA

Sponge cake mould / Moule à tarte marguerite
Sandkuchenform / Molde margarita

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3320	20	7 7/8"	6,5	2 9/16"	8007441132620



37

CIAMBELLA CON TUBO

Savarin mould with tube / Savarin avec tube
Kranzkuchen mit Loch / Nolde savarin alto

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3720	20	7 7/8"	6	2 3/8"	8007441132637
COAL3722	22	8 11/16"	6,5	2 9/16"	8007441132644
COAL3724	24	9 7/16"	7,5	2 15/16"	8007441132651
COAL3726	26	10 1/4"	8,5	3 3/8"	8007441132668
COAL3730	30	11 13/16"	8,5	3 3/8"	8007441132675



31

STAMPO CONICO ALLUMINIO PER PANETTONE

Conical mould for panettone / Moule conique à paneton
Konische Panettone-Form / Molde conico

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3118	18	7 1/16"	11	4 5/16"	8007441132682
COAL3120	20	7 7/8"	12	4 3/4"	8007441132699
COAL3122	22	8 11/16"	13	5 1/8"	8007441132705
COAL3124	24	9 7/16"	19	7 1/2"	8007441137861



219

FORMA ALLUMINIO PER CREME-CARAMEL ALTO

Crème caramel mould, alu, deep / Moule en aluminium à crème caramel fond
Hoher Crème Caramehl, Aluminium / Flanero aluminio alto

conf. 10 pz. - pack 10 pcs - conf. 10 pièces - Pack. 10 st.] - Conf. 10 pz.

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA2195	5	2"	6	2 3/8"	8007441134303
ALMA2196	6	2 3/8"	7	2 3/4"	8007441018023
ALMA2196,5	6,5	2 9/16"	7	2 3/4"	8007441018016
ALMA2197	7	2 3/4"	8	3 1/8"	8007441018818
ALMA2198	8	3 1/8"	9	3 9/16"	8007441019068



219/B

FORMA ALLUMINIO PER CREME-CARAMEL BASSO

Crème caramel mould, alu, low / Moule en aluminium à crème caramel bas
Niedriger Crème Caramehl, Aluminium / Flanero aluminio bajo

conf. 10 pz. - pack 10 pcs - conf. 10 pièces - Pack. 10 st.] - Conf. 10 pz.

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMB2196,5	6,5	2 9/16"	4,5	1 3/4"	8007441020033
ALMB2197	7	2 3/4"	5	2"	8007441020057
ALMB2198	8	3 1/8"	5,5	2 3/16"	8007441020064



219/T

FORMA ALLUMINIO PER CREME-CARAMEL CON RIVESTIMENTO ANTIADERENTE

Crème caramel mould, alu, non-stick / Moule en aluminium anti-adhésive à crème caramel
Crème Caramehl, Aluminium, Antihaft / Flanero aluminio antiadherente

* basso - low - bas - niedriger - bajo

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA219T6	6	2 3/8"	6	2 3/8"	8007441128500
ALMB219T6,5	6,5	2 9/16"	5 *	2 **	8007441128531
ALMA219T6,5	6,5	2 9/16"	6,5	2 9/16"	8007441128517
ALMA219T7	7	2 3/4"	7	2 3/4"	8007441128548



38

FORMA PLUMCAKE ALLUMINIO

Plumcake / Plum-cake
Plumcake / Molde cake

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL3818	18	7 1/16"	6	2 3/8"	8007441132606
COAL3822	22	8 11/16"	6,5	2 9/16"	8007441132613
COAL3826	26	10 1/4"	7,5	2 15/16"	8007441132897
COAL3830	30	11 13/16"	7,5	2 15/16"	8007441133238



38/BC

FORMA PAN CARRÈ CON COPERTURA LAMIERA BLU

Blue steel bread with lid / Moule pain de mie toile bleu avec couvercle
Brot form blaublech mit deckel / Molde para Pan de Molde en hierro azul con tapa

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COFE38BC20	20x10	7 7/8"x3 15/16"	10	3 15/16"	8007441136581
COFE38BC30	30x10	11 13/16"x3 15/16"	10	3 15/16"	8007441134655
COFE38BC40	40x10	15 3/4"x3 15/16"	10	3 15/16"	8007441134648



38/BS

FORMA PAN CARRÈ SENZA COPERTURA LAMIERA BLU

Blue steel bread / Moule pain de mie toile bleu
Brot form blaublech / Molde para Pan de Molde en hierro azul

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COFE38BS20	20x10	7 7/8"x3 15/16"	10	3 15/16"	8007441136574
COFE38BS30	30x10	11 13/16"x3 15/16"	10	3 15/16"	8007441134419
COFE38BS40	40x10	15 3/4"x3 15/16"	10	3 15/16"	8007441134426



3219

FORMA INOX 18/10 PER CREME-CARAMEL

Crème caramel mould 18/10, s/s / Moule en acier inox 18/10 à crème caramel
Crème Caramehl, Edelstahl 18/10 / Flanero inox 18/10

conf. 10 pz. - pack 10 pcs - conf. 10 pièces - Pack. 10 st.) - Conf. 10 pz.

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX32196	6	2 3/8"	6	2 3/8"	8007441126476
COIX32196,5	6,5	2 9/16"	6,5	2 9/16"	8007441126483
COIX32197	7	2 3/4"	7	2 3/4"	8007441126490



209RE

PALA PER PIZZA RETTANGOLARE, LEGGERISSIMA, FLESSIBILE IN LEGA D'ALLUMINIO MANICO cm 150

Rectangular pizza peel, very light and flexible, 150 cm. handle
Pelle à pizza rectangulaire, très légère, flexible Manche cm. 150
Schaufel für rechteckige Pizza, sehr leichter und biegsamer. Stiel 150 cm.
Pala para pizza rectangular, ligerísima y flexible, con mango de 150 cm.

Code	Size		Height		Weight		Bar Code
	cm	in	H cm	H in	Kg	Lb	
COP1209RE32	32x32	12 5/8"x12 5/8"	182	71 5/8"	0,802	1.76	8007441148126
COP1209RE37	37x37	14 9/16"x14 9/16"	187	73 5/8"	0,920	2.02	8007441148133
COP1209RE41	41x41	16 1/8"x16 1/8"	191	75 3/16"	1,264	2.78	8007441148140
COP1209RE45	45x45	17 3/4"x17 3/4"	195	76 3/4"	1,408	3.10	8007441148157
COP1209RE50	50x50	19 11/16"x19 11/16"	200	78 3/4"	1,658	3.65	8007441148164



209R

PALA PER PIZZA TONDA LEGGERISSIMA, FLESSIBILE IN LEGA D'ALLUMINIO MANICO cm 150

Round pizza peel, very light and flexible, 150 cm. handle
Pelle à pizza ronde très légère, flexible manche 150 cm
Schaufel für runde Pizza, sehr leichter und biegsamer. Stiel 150 cm.
Pala para pizza circular ligerísima y flexible, con mango de 150 cm.

Code	Diameter		Height		Weight		Bar Code
	Ø cm	Ø in	H cm	H in	Kg	Lb	
COP1209R32	32	12 5/8"	182	71 5/8"	0,768	1.69	8007441148171
COP1209R37	37	14 9/16"	187	73 5/8"	0,820	1.80	8007441148188
COP1209R41	41	16 1/8"	191	75 3/16"	1,205	2.65	8007441148218
COP1209R45	45	17 3/4"	195	76 3/4"	1,325	2.92	8007441148225
COP1209R50	50	19 11/16"	200	78 3/4"	1,547	3.40	8007441148232



209REA

PALA PER PIZZA RETTANGOLARE LEGGERISSIMA, FLESSIBILE FORATA IN LEGA DI ALLUMINIO MANICO cm 150

Rectangular pizza peel, perforated, aluminum alloy
Pelle à pizza rectangulaire à douille en toile d'alluminium
Schaufel für rechteckige Pizza aus gelochter Alu-Legierung
Pala para pizza rectangular perforada en aleación de aluminio

Code	Size		Height		Weight		Bar Code
	cm	in	H cm	H in	Kg	Lb	
COP1209REA32	32x32	12 5/8"x12 5/8"	182	71 5/8"	0,750	1.65	8007441148249
COP1209REA37	37x37	14 9/16"x14 9/16"	187	73 5/8"	0,806	1.77	8007441148256
COP1209REA41	41x41	16 1/8"x16 1/8"	191	75 3/16"	1,100	2.42	8007441148263
COP1209REA45	45x45	17 3/4"x17 3/4"	195	76 3/4"	1,220	2.68	8007441148270
COP1209REA50	50x50	19 11/16"x19 11/16"	200	78 3/4"	1,464	3.22	8007441148287



209RA

PALA PER PIZZA TONDA FORATA IN LEGA DI ALLUMINIO LEGGERISSIMA, FLESSIBILE MANICO cm 150

Round pizza peel, perforated, aluminum alloy
Pelle à pizza ronde à douillé en tole d'alluminium
Schaufel für runde Pizza aus gelochter Alu-Legierung
Pala para pizza circular perforada en aleación de aluminio

Code	Diameter		Height		Weight		Bar Code
	Ø cm	Ø in	H cm	H in	Kg	Lb	
COP1209RA32	32	12 5/8"	182	71 5/8"	0,670	1.47	8007441148294
COP1209RA37	37	14 9/16"	187	73 5/8"	0,789	1.74	8007441148300
COP1209RA41	41	16 1/8"	191	75 3/16"	1,027	2.26	8007441149178
COP1209RA45	45	17 3/4"	195	76 3/4"	1,162	2.56	8007441148317
COP1209RA50	50	19 11/16"	200	78 3/4"	1,300	2.86	8007441148324



209PA

PALETTINO TONDO IN ACCIAIO INOX CON MANICO

Small round pizza peel, stainless steel / Pelle à pizza petit modèle en acier inox
Kleine runde Schaufel aus Inox-Stahl / Paleta circular de acero inoxidable

Code	Diameter		Height		Weight		Bar Code
	Ø cm	Ø in	H cm	H in	Kg	Lb	
COP1209PA17	17	6 11/16"	167	65 3/4"	0,732	1.61	8007441148331
COP1209PA20	20	7 7/8"	170	66 15/16"	0,803	1.77	8007441148348
COP1209PA23	23	9 1/16"	173	68 1/8"	0,877	1.93	8007441148355
COP1209PA26	26	10 1/4"	176	69 5/16"	0,981	2.16	8007441148362



209PAF

PALETTINO TONDO FORATO IN ACCIAIO INOX CON MANICO

Small round and perforated pizza peel, stainless steel
Pelle à pizza petit modèle ronde à douillé en acier inox
Kleine runde Schaufel aus gelochtem Inox-Stahl
Paleta circular perforada de acero inoxidable

Code	Diameter		Height		Weight		Bar Code
	Ø cm	Ø in	H cm	H in	Kg	Lb	
COP1209PAF17	17	6 11/16"	167	65 3/4"	0,702	1.54	8007441148379
COP1209PAF20	20	7 7/8"	170	66 15/16"	0,776	1.71	8007441148386
COP1209PAF23	23	9 1/16"	173	68 1/8"	0,833	1.83	8007441149161
COP1209PAF26	26	10 1/4"	176	69 5/16"	0,905	1.99	8007441148393

209PAR

COPPIA FONDAMANICO E SCORREVOLI IN PLASTICA

Plastic holder & slider set / Embout de manche et poignée colissante plastique
Paar verschiebbare Stielhüllen aus Kunststoff / Protector de mango + mango deslizante de plástico



Code	Size		Length		Bar Code
	cm	in	cm	in	
COP1209PAR	2,5	1"	25	9 13/16"	8007441148409

209SP

SPAZZOLA ORIENTABILE CON RASCHIETTO SETOLE OTTONE, BASE LEGNO, MANICO ANODIZZATO NERO

Adjustable brush with brass bristles scraper, wood base, black anodized handle
Brosse métallique orientable fil laiton talon bois manche anodisé noir
Bewegliche bürste mit Borstenschaber aus Messing, schwarz eloxierter Stiel
Cepillo orientable con raspador de cerdas de latón, base de madera y mango anodizado negro

RICAMBIO SPAZZOLA

209/SPR

Spare brush / Brosse de rechange
Ersatzbürste / Recambio de cepillo

Code	Size		Length		Bar Code
	cm	in	cm	in	
COP1209SP20	20x6,50	7 7/8"x2 9/16"	160	63"	8007441148416

Code	Size		Bar Code
	cm	in	
COP1209SPR	20x6,50	7 7/8"x2 9/16"	8007441149222



209RS

RASTRELLO INOX RECUPERO CORPI SOLIDI

Stainless steel brush / Rateau racloir inox
Inox-Hake zur Bergung von Festkörpern / Rastrillo de acero inoxidable

Code	Size		Bar Code
	cm	in	
COP1209RS24	24x10	9 7/16"x3 15/16"	8007441149215



209EM

APPENDI PALA A MURO ALLUMINIO ANODIZZATO CAPIENZA 2 PALE

Peel wall holder, anodized aluminum (for 2 peels)
Porte pelle mural alluminium anodisé pour fixation de 2 pelles
Schaufelaufhängevorrichtung für die Wand aus eloxiertem Aluminium für 2 Schaufeln
Colgador de palas sobre pared en aluminio anodizado (capacidad para 2 palas)

Code

COP1209EM

Bar Code

8007441149208



209EB

APPENDI PALA (PALETTINO/ATTREZZI) CAPIENZA 2 PALE, 1 PALETTINO E 1 SPAZZOLA

Peel wall holder (for 2 peels, 1 small peel and 1 brush)
Porte pelles (pelle à pizza/accessoire) ou présentoir capacité 2 pelles GM et 1 pelle à pizza PM et 1 brosse de rechange
Schaufelaufhängevorrichtung (kleine Schaufel/Geräte) für 2 Schaufeln, 1 kleine Schaufel und 1 Bürste
Colgador de palas sobre pared (capacidad para 2 palas, 1 paleta y 1 cepillo)

Code

COP1209EB

Bar Code

8007441149192

2080X



PALA PER PIZZA RETTANGOLARE IN ALLUMINIO ANODIZZATA CON MANICO cm 150

Rectangular pizza peel, 150 cm handle, alu anodized
 Pelle à pizza rectangulaire en aluminium anodisé avec manche 150 cm
 Rechteckige Pizzaschaufel, alueloxiert, mit Stiel 150 cm.
 Pala para pizza rectangular aluminio con mango cm 150 anodizzada

Code	Ø cm	Ø in	h cm	h in	Bar Code
COP12080X34	32x34	12 5/8" x 13 3/8"	182	71 5/8"	8007441135690

208IX



PALA PER PIZZA TONDA IN ACCIAIO INOX CON MANICO cm 150

Round pizza peel, s/s, with handle / Pelle à pizza ronde en acier inox avec manche
 Runde Pizzaschaufel, Edelstahl, mit Stiel / Pala para pizza redonda acero inox con mango

* con scorrevole

Code	Ø cm	Ø in	h cm	h in	Bar Code
COP1208IX19	19*	7 1/2"	169	66 9/16"	8007441134501
COP1208IX25	25	9 13/16"	175	68 7/8"	8007441134518
COP1208IX36	36	14 3/16"	186	73 1/4"	8007441134525

208OT



SPAZZOLA OTTONE GIREVOLE PER CENERE CON MANICO cm 150

Adjustable brass brush for ash, 150 cm handle
 Brosse orientable en laiton pour cendres, manche 150 cm
 Drehbare Messingbürste für Asche mit Stiel 150 cm.
 Cepillo latón móvil para ceniza con mango cm. 150

* con manico cm 150

** senza manico

Codice	cm	in	Bar Code
COP1208/OT16*	16x5	6 5/16"x 2"	8007441132293
COP1208/T16SM**	16x5	6 5/16"x 2"	8007441134761

208SC



SCORREVOLE IN LEGNO PER MANICI PALE PIZZA

Wooden slider for pizza peel handles / Curseur en bois pour manches de pelles à pizza
 Holzbote für Pizzaschaufelstiel / Mango corredizo madera para palas pizza

Codice	cm	in	Bar Code
COP18/SC20	16x5	6 5/16"x 2"	8007441146160



208BR

RASCHIETTO INOX RIMUOVI BRACI CON MANICO cm 150

Ash remover, 150 cm handle / Pelle ramasse-cendres en acier inox, manche 150 cm
 Edelstahlschaber für Ascheaufnahme mit Stiel 150 cm
 Rasqueta inox remuevebrasa con mango cm 150

Codice	cm	in	Bar Code
COP1208/BR15	35	13 3/4"	8007441136529



208MAN

MANICO

Handle / Manche
 Stiel / Mango

Codice	cm	in	Bar Code
COP1208MAN	150	59 1/16"	8007441145217

208ES

ESPOSITORE PER ARTICOLI SUINDICATI (VUOTO) IN ACCIAIO VERNICIATO

Pizza peel rack (empty), painted steel 9. Présentoir pour pelles à pizza (vide) en acier verni
 Pizzaschaufelhalter (leer), lackierter Stahl / Mostrador para artículos indicados arriba

Codice	Bar Code
COP18/ES20	8007441146153



Ferro

Iron Line / Série Fer
Linie Eisen / Línea hierro



PER COTTURA A GAS
Gas



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



RIVESTIMENTO
Coating
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA
Handle
Stainless steel or Iron



PER COTTURA RADIANTE
Radiant



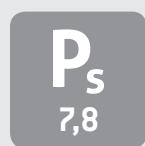
ECOLOGICO
RICICLABILE
Ecological
100% recycling



SPESORE
Material thickness
(1/16")



PER COTTURA A INDUZIONE
Induction



PESO SPECIFICO
Specific weight



CONFORMITÀ ALLE LEGGI
Legal conformity

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82,
Dir. 85/5/2/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 222 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 303 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L 338 del 13/11/04, UNI EN 1186 115: 2003



3006PT

PADELLA LIONESE FE T. 30 PESANTE CON UN MANICO IN FERRO

Black steel frypan, iron handle / Lyonnese, FE t.30, manche en fer
Schwere Eisenpfanne Eisenstiel / Sartén lionesa FE t. 30 pesante mango hierro

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE3006PT20	20	7 7/8"	3,8	1 1/2"	8007441141417
COFE3006PT22	22	8 11/16"	4	1 9/16"	8007441141424
COFE3006PT24	24	9 7/16"	4,5	1 3/4"	8007441141431
COFE3006PT26	26	10 1/4"	4,5	1 3/4"	8007441141448
COFE3006PT28	28	11"	4,5	1 3/4"	8007441141455
COFE3006PT32	32	12 5/8"	5	2"	8007441141462
COFE3006PT36	36	14 3/16"	5,5	2 3/16"	8007441141479
COFE3006PT40	40	15 3/4"	5,5	2 3/16"	8007441141486
COFE3006PT45	45	17 3/4"	5,5	2 3/16"	8007441141493
COFE3006PT50	50	19 11/16"	6	2 3/8"	8007441141509



3006T

PADELLA LIONESE FE T. 30 LEGGERA CON UN MANICO IN FERRO

Black steel frypan, iron handle / Lyonnese, FE t.30, manche en fer
Schwere Eisenpfanne Eisenstiel / Sartén lionesa FE t. 30 ligera mango hierro

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE3006T22	22	8 11/16"	4,5	1 3/4"	8007441004156
COFE3006T26	26	10 1/4"	5,5	2 3/16"	8007441004224
COFE3006T28	28	11"	5,5	2 3/16"	8007441141530
COFE3006T32	32	12 5/8"	6	2 3/8"	8007441141547
COFE3006T36	36	14 3/16"	6,5	2 9/16"	8007441141554
COFE3006T40	40	15 3/4"	7	2 3/4"	8007441141561
COFE3006T45	45	17 3/4"	8	3 1/8"	8007441141578



3010T

TEGAME FERRO PER PAELLA CON DUE MANIGLIE INOX

Paella frypan, iron / Poêle à paella en fer
Paella-Eisenpfanne / Paellera hierro

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE3010T34	34	13 3/8"	5	2"	8007441141585
COFE3010T36	36	14 3/16"	5,5	2 3/16"	8007441141592
COFE3010T42	42	16 9/16"	6	2 3/8"	8007441141608
COFE3010T48	48	18 7/8"	6,5	2 9/16"	8007441141615





Pietra

Stone Line / Série Pierre
Linie Stein / Línea Piedra



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



RIVESTIMENTO

*Coating
No one*



DURATA
Teme gli shock termici

*Durability
Is sensitive to heat shock*



MANICATURA

*Handle
Stainless steel*



ECOLOGICO
RICICLABILE

*Ecological
100% recycling*



SPESORE

*Material thickness
(3/8")*



PESO SPECIFICO

Specific weight



CONFORMITÀ ALLE LEGGI

Reg. CE n.1935/2004

Legal conformity

* Tutti gli articoli sono confezionati con scatola singola.

* All the articles are packed in a single box



100/LS*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Square stone plate with stainless steel 18/10 holder and wood base
Plaque de pierre carrée avec en acier inoxydable 18/10 support et base en bois
Platz Steinplatte mit Edelstahl 18/10 Halter und Holzbasis
Placa de piedra cuadrada con acero inoxidable 18/10 soporte y base de madera

Size			
Code	cm	in	Bar Code
COLA100/LS	25x25	9 13/16"x9 13/16"	8007441608323



250/LR*

PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone rounded corners plate with stainless steel 18/10 holder and wood base
Rectangulaire pierre arrondie plaque coins en acier inoxydable 18/10 support et base en bois
Rechteckige Steinplatte mit abgerundeten Ecken Edelstahl 18/10 Halter und Holzbasis
Piedra rectangular placa esquinas redondeadas en acero inoxidable 18/10 soporte y base de madera

Size			
Code	cm	in	Bar Code
COLA250/LR	25x35	9 13/16"x13 3/4"	8007441608354



100/S*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10

Square stone plate with stainless steel 18/10 holder
Plaque de pierre carrée en acier inoxydable 18/10 titulaire
Platz Steinplatte mit Edelstahl 18/10 Halter
Placa de piedra cuadrada con acero inoxidable 18/10 titular

Size			
Code	cm	in	Bar Code
COLA100/S	25x25	9 13/16"x9 13/16"	8007441608293



200/LM*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone plate with stainless steel 18/10 holder and wood base
 Plaque de pierre rectangulaire en acier inoxydable 18/10 avec support et base en bois
 Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Holzbasis
 Placa de piedra rectangular de acero inoxidable 18/10 soporte y base de madera

* Tutti gli articoli sono confezionati con scatola singola.
 * All the articles are packed in a single box

Size			
Code	Ø cm	Ø in	Bar Code
COLA200/LM	25x30	9 13/16" x 11 13/16"	8007441608330



300/LL*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone plate with stainless steel 18/10 holder and wood base
 Plaque de pierre rectangulaire en acier inoxydable 18/10 avec support et base en bois
 Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Holzbasis
 Placa de piedra rectangular de acero inoxidable 18/10 soporte y base de madera

Size			
Code	cm	in	Bar Code
COLA300/LL	29x40	11 7/16" x 15 3/4"	8007441608347



200/M*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone plate with stainless steel 18/10 holder
 Plaque de pierre rectangulaire en acier inoxydable 18/10 titulaire
 Rechteckige Steinplatte mit Edelstahl 18/10 Halter
 Placa de piedra rectangular de acero inoxidable 18/10 titular

Size			
Code	cm	in	Bar Code
COLA200/M	25x30	9 13/16" x 11 13/16"	8007441608286

* Tutti gli articoli sono confezionati con scatola singola.

* All the articles are packed in a single box

250/R*

PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone rounded corners plate with stainless steel 18/10 holder
Rectangulaire pierre arrondie plaque en acier inoxydable 18/10 titulaire
Rechteckige Steinplatte mit abgerundeten Ecken Edelstahl 18/10 Halter
Piedra rectangular placa esquinas redondeadas en acero inoxidable 18/10 titular



Size			
Code	cm	in	Bar Code
COLA250/R	25x35	9 13/16"x13 3/4"	8007441608316

100/FS*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

Square stone plate with stainless steel 18/10 holder and fuel can bracket
Plaque de pierre carrée avec en acier inoxydable 18/10 titulaire et de carburant peut encadrer
Platz Steinplatte mit Edelstahl 18/10 Halter und Kraftstoffhalterung kann
Placa de piedra cuadrada con acero inoxidable 18/10 titular y combustible puede poner entre paréntesis



Size			
Code	cm	in	Bar Code
COLA100/FS	25x25	9 13/16"x9 13/16"	8007441608361

300/FL*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

Rectangular stone plate with stainless steel 18/10 holder and fuel can bracket
Plaque de pierre rectangulaire avec en acier inoxydable 18/10 titulaire et de carburant peut encadrer
Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Kraftstoffhalterung kann
Placa de piedra rectangular con acero inoxidable 18/10 titular y combustible puede poner entre paréntesis

Size			
Code	cm	in	Bar Code
COLA300/FL	29x40	11 7/16"x15 3/4"	8007441608385

* Tutti gli articoli sono confezionati con scatola singola.

* All the articles are packed in a single box



300/L*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone plate with stainless steel 18/10 holder
Plaque de pierre rectangulaire en acier inoxydable 18/10 titulaire
Rechteckige Steinplatte mit Edelstahl 18/10 Halter
Placa de piedra rectangular de acero inoxidable 18/10 titular

Size			
Code	cm	in	Bar Code
COLA300/L	29x40	11 7/16"X15 3/4"	8007441608309



200/FM*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

Rectangular stone plate with stainless steel 18/10 holder and fuel can bracket
Plaque de pierre rectangulaire avec en acier inoxydable 18/10 titulaire et de carburant peut encadrer
Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Kraftstoffhalterung kann
Placa de piedra rectangular con acero inoxidable 18/10 titular y combustible puede poner entre paréntesis

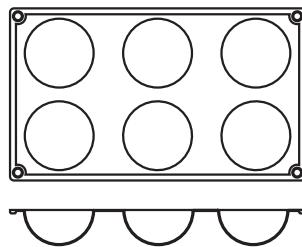
Size			
Code	cm	in	Bar Code
COLA200/FM	25x30	9 13/16"X11 13/16"	8007441608378



Dolciflex Stampi da forno

Dolciflex Cake Moulds / Moules à four Dolciflex
Kuchenformen Dolciflex / Dolciflex Moldes Horn

PA001

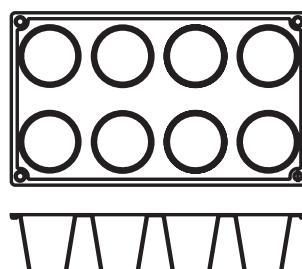


SEMISFERA 3 PLACCHE 6 IMPRONTE CAD.

Hemispheric, 3 mats, 6 moulds each / Hémisphère, 3 plaques, 6 moules chac.
Halbkugel, 3 Formen 6 Formchen pro Stück / Semiesferica 3 piezas 6 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA001	7	2 3/4"	3,5	1 3/8"	8007441134785

PA002

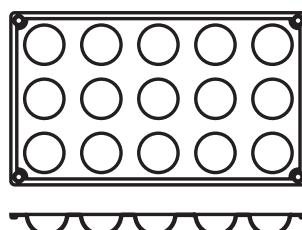


BABÀ GRANDE 3 PLACCHE 8 IMPRONTE CAD.

Hemispheric, 3 mats, 6 moulds each / Hémisphère, 3 plaques, 6 moules chac.
Halbkugel, 3 Formen 6 Formchen pro Stück / Semiesferica 3 piezas 6 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA002	5,5	2 3/16"	6	2 3/8"	8007441134792

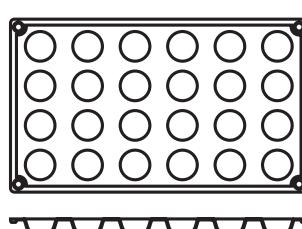
PA003



SEMISFERA 3 PLACCHE 15 IMPRONTE CAD.

Hemispheric, 3 mats, 15 moulds each / Hémisphère, 3 plaques, 15 moules chac.
Halbkugel, 3 Formen 15 Formchen pro Stück / Semiesferica 3 piezas 15 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA003	4	1 9/16"	2	13/16"	8007441134808

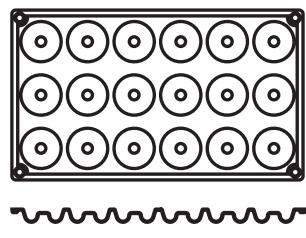


PA004

SEMISFERA 3 PLACCHE 24 IMPRONTE CAD.

Hemispheric, 3 mats, 24 moulds each / Hémisphère, 3 plaques, 24 moules chac.
Halbkugel, 3 Formen 24 Formchen pro Stück / Semiesferica 3 piezas 24 cavidades

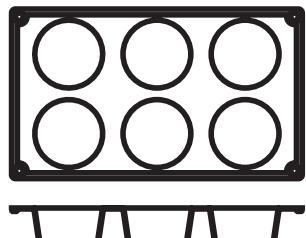
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA004	3	1 3/16"	1,7	11/16"	8007441134815

PA005

MINI-SAVARIN 3 PLACCHE 18 IMPRONTA CAD.

Mini-savarin, 3 mats, 18 moulds each / Hémisphère, 3 plaques, 18 moules chac.
Mini-savarin, 3 Formen 18 Formchen pro Stück / Mini-savarin 3 piezas 18 cavidades

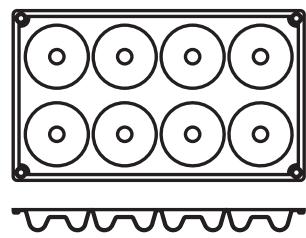
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA005	4,1	1 5/8"	2,1	13/16"	8007441134822

PA008

MUFFIN 3 PLACCHE 6 IMPRONTA CAD.

Mini-savarin, 3 mats, 18 moulds each / Hémisphère, 3 plaques, 18 moules chac.
Mini-savarin, 3 Formen 18 Formchen pro Stück / Mini-savarin 3 piezas 18 cavidades

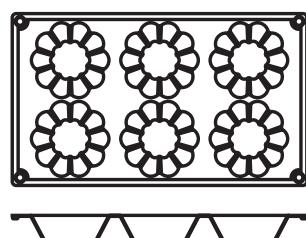
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA008	7	2 3/4"	4	1 9/16"	8007441134853

PA010

SAVARIN 3 PLACCHE 8 IMPRONTA CAD.

Savarin, 3 mats, 8 moulds each / Savarin, 3 plaques, 8 moules chac.
Savarin, 3 Formen 8 Formchen pro Stück / Savarin 3 piezas 8 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA010	6,5	2 9/16"	2,1	13/16"	8007441134877

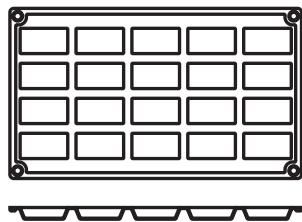


BRIOCHE CANNELLATA 3 PLACCHE 6 IMPRONTA CAD.

Fluted briochette, 3 mats, 6 moulds each / Briochette cannelée, 3 plaques, 6 moules chac.
Briochette, gewellt, 3 Formen 6 Formchen pro Stück / Briochette rizada 3 piezas 6 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA012	7,9	3 1/8"	3,7	1 7/16"	8007441134884

PA014

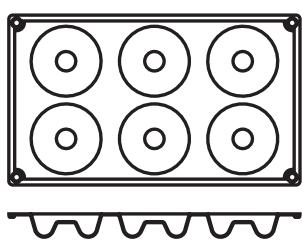


MINI-FINANZIERE 3 PLACCHE 20 IMPRONTE CAD.

Mini-finanziere, 3 mats, 20 moulds each / Mini-financier, 3 plaques, 20 moules chac.
Mini-finanziere, 3 Formen 20 Formchen pro Stück / Rectangulo 3 piezas 20 cavidades

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA014	2,6x4,9	1"x1 15/16"	1,1	7/16"	8007441134907

PA015

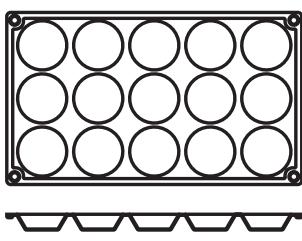


SAVARIN 3 PLACCHE 6 IMPRONTE CAD.

Savarin, 3 mats, 6 moulds each / Savarin, 3 plaques, 6 moules chac.
Savarin, 3 Formen 6 Formchen pro Stück / Savarin 3 piezas 6 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA015	7,2	2 13/16"	2,3	15/16"	8007441134976

PA016

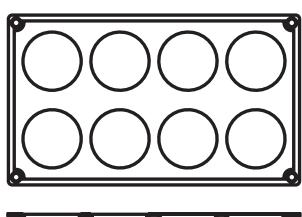


TARTELETTA 3 PLACCHE 15 IMPRONTE CAD.

Tartelette, 3 mats, 15 moulds each / Tartelette, 3 plaques, 15 moules chac.
Törtchen, 3 Formen 15 Formchen pro Stück / Tartaleta 3 piezas 15 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA016	5	2"	1,5	9/16"	8007441134914

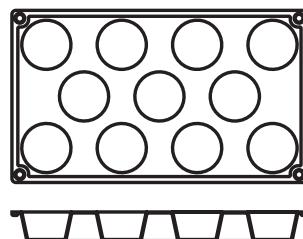
PA019



FLORENTINE 3 PLACCHE 8 IMPRONTE CAD.

Florentine, 3 mats, 8 moulds each / Florentine, 3 plaques, 8 moules chac.
Florentiner, 3 Formen 8 Formchen pro Stück / Florentina 3 piezas 8 cavidades

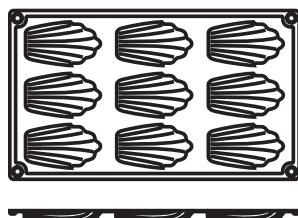
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA019	6	2 3/8"	1,2	1/2"	8007441134990

PA020

MINI-MUFFIN 3 PLACCHE 11 IMPRONTA CAD.

Mini-muffin, 3 mats, 11 moulds each / Mini-muffin, 3 plaques, 11 moules chac.
Mini-Muffin, 3 Formen 11 Formchen pro Stück / Mini-muffin 3 piezas 11 impronte

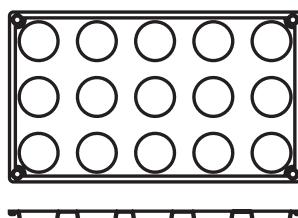
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA020	5	2"	2,8	9/16"	8007441135003

PA021

MADELEINE 3 PLACCHE 9 IMPRONTA CAD.

Madeleine, 3 mats, 9 moulds each / Madeleine, 3 plaques, 9 moules chac.
Madeleine, 3 Formen 9 Formchen pro Stück / Madalena 3 piezas 9 cavidades

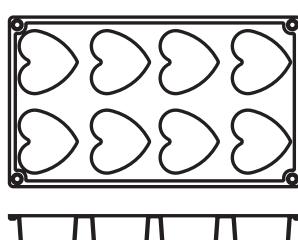
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA021	4,5x7,8	1 3/4"x3 1/16"	1,7	11/16"	8007441135010

PA024

PETIT-FOUR 3 PLACCHE 15 IMPRONTA CAD.

Petit-four, 3 mats, 15 moulds each / Petit four, 3 plaques, 15 moules chac.
Petit-four, 3 Formen 15 Formchen pro Stück / Petit-four 3 piezas 15 impronte

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA024	4	1 9/16"	2	13/16"	8007441135041

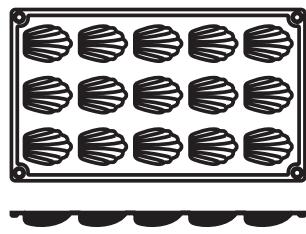


CUORE 3 PLACCHE 8 IMPRONTA CAD.

Heart, 3 mats, 8 moulds each / Cœur, 3 plaques, 8 moules chac.
Herz, 3 Formen 8 Formchen pro Stück / Corazon 3 piezas 8 cavidades

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA025	6x6,5	2 3/8"x2 9/16"	3,5	1 3/8"	8007441135058

PA026

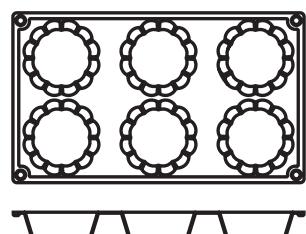


MADELEINE PICCOLA 3 PLACCHE 15 IMPRONTE CAD.

Little madeleine, 3 mats, 15 moulds each / Petite madeleine, 3 plaques, 15 moules chac.
Kleine Madeleine, 3 Formen 15 Formchen pro Stück / Madalena pequena 3 Piezas, 15 cavidades

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA026	3x4,2	1 3/16"x1 5/8"	1,15	7/16"	8007441135065

PA027

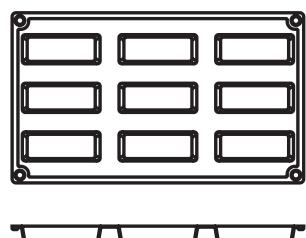


BRIOCHE CANNELLATA 3 PLACCHE 6 IMPRONTE CAD.

Fluted brioche, 3 mats, 15 moulds each / Brioche cannelée, 3 plaques, 6 moules chac.
Brioche, gewellt, 3 Formen 6 Formchen pro Stück / Brioche rizada 3 piezas 6 impronte

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA027	7,9	3 1/8"	3	1 3/16"	8007441135072

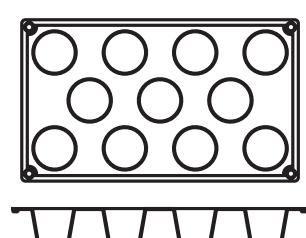
PA028



CAKE 3 PLACCHE 9 IMPRONTE CAD.

Cake, 3 mats, 9 moulds each / Cake, 3 plaques, 9 moules chac.
Cake, 3 Formen 9 Formchen pro Stück / Cake 3 piezas 9 impronte

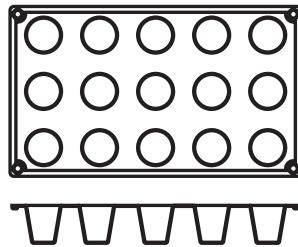
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA028	3x8	1 3/16"x3 1/8"	3	1 3/16"	8007441135089



BABÀ MEDIO 3 PLACCHE 11 IMPRONTE CAD.

Medium baba, 3 mats, 11 moulds each / Baba médium, 3 plaques, 11 moules chac.
Mittel-Babà, 3 Formen 11 Formchen pro Stück / Cilindro medio 3 piezas 11 cavidades

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA030	4,5	1 3/4"	4,8	1 7/8"	8007441135102

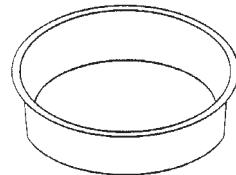


PA031

BABÀ PICCOLO 3 PLACCHE 15 IMPRONTE CAD.

Little baba, 3 mats, 15 moulds each / Petits babas, 3 plaques, 15 moules chac.
Klein-Babà, 3 Formen 15 Formchen pro Stück / Cilindro pequeno 3 piezas 15 impronte

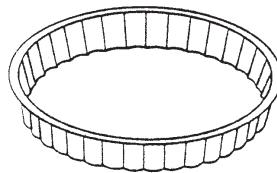
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA031	3,5	1 3/8"	3,8	1 1/2"	8007441135119



TORTIERA TONDA

Round cake mould / Tourtière ronde
Runde Kuchenform / Tartera redonda

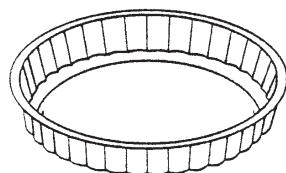
Code	Diameter			Bar Code
	Ø cm	Ø in	Height	
COSIPAT03	24x4,2	9 7/16"x1 5/8"		8007441135751
COSIPAT04	26x4,5	10 1/4"x1 3/4"		8007441135768
COSIPAT05	28x4,5	11"x1 3/4"		8007441135775



TORTIERA TONDA CANNELLATA

Fluted round cake mould / Tourtière ronde cannelée
Gewellte, runde Kuchenform / Tartera redonda Rizada

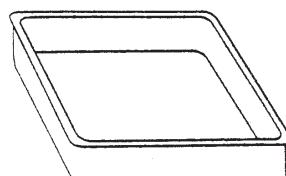
Code	Diameter			Bar Code
	Ø cm	Ø in	Height	
COSIPAT51	26x3	10 1/4"x1 3/16"		8007441135782
COSIPAT52	28x3	11"x1 3/16"		8007441135799
COSIPAT53	30x3	11 13/16"x1 3/16"		8007441135805



TORTIERA TONDA CANNELLATA FONDO RIALZ.

Fluted round cake mould, raised bottom / Tourtière ronde fond élevé
Gewellte, runde Kuchenform mit Hochboden / Tartera redonda rizada fondo realzado

Code	Diameter			Bar Code
	Ø cm	Ø in	Height	
COSIPAT54	26x3	10 1/4"x1 3/16"		8007441135812
COSIPAT55	28x3	11"x1 3/16"		8007441135829
COSIPAT56	30x3	11 13/16"x1 3/16"		8007441135836

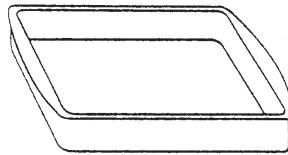


TORTIERA QUADRATA

PAT70

Square cake mould / Tourtière carrée
Quadrat Kuchenform / Tartera cuadrada

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT70	26x26	10 1/4"x10 1/4"	4	1 9/16"	8007441135843

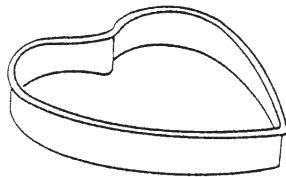


TORTIERA RETTANGOLARE

PAT71

Rectangular cake mould / Tourtière rectangulaire
Rechteckige Kuchenform / Tartera rectangular

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT71	28x24	11" x 9 7/16"	4	1 9/16"	8007441135850

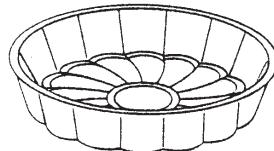


FORMA CUORE

PAT72

Heart mould / Moule à cœur
Herzform / Molde corazon

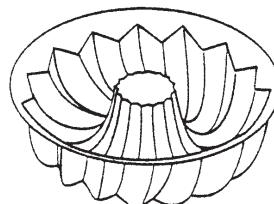
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT72	21,8x20,8	8 9/16" x 8 3/16"	3,5	1 3/8"	8007441135867



TORTIERA FIORE

PAT73

Flower mould / Moule à fleur
Blumeform / Tartera flor

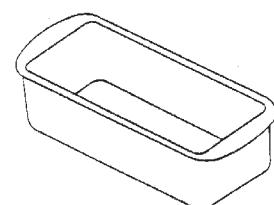


Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT73	20x4	7 7/8" x 1 9/16"	8007441135874

FORMA CIAMBELLA DENTATA

PAT74

Fluted savarin mould / Moule à savarin cannelée
Gewellte Kranzkuchenform / Molde savarin dentellada

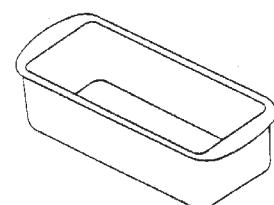


Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT74	24x6	9 7/16" x 2 3/8"	8007441135881

FORMA PLUMCAKE

PAT75

Plumcake mould / Moule à plum-cake
Plumcakeform / Molde cake



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT75	10,5x24	4 1/8" x 9 7/16"	6,5	2 9/16"	8007441135898



COALALUMNET

PRODOTTO PER LA PULIZIA DELL'ALLUMINIO

Aluminum cleaner / Agent de nettoyage de l'aluminium
Aluminium Reinigungsmittel / Producto para la limpieza del aluminio

Condizioni di impiego

Utilizzare al 5-10% [1/2 litro - 1 litro per 10 litri d'acqua].
Immergere il materiale da pulire per circa 15 minuti.
Risciacquare e asciugare.

Instructions for use

Use a 5-10% ratio [1/2 litre - 1 litre per 10 litres of water].
Soak the material to clean for around 15 minutes.
Rinse thoroughly and dry as usual.

Conditions d'emploi

Utiliser à 5-10% [1/2 litre - 1 litre pour 10 litres d'eau].
Immerger le matériel à nettoyer pendant environ 15 minutes.
Rincer et sécher.

Anwendungsbedingungen

In einer Konzentration von ca. 10-15% verwenden [1/2 Liter für 10 Liter Wasser] Das zu reinigende Material für ca. 15 Minuten eintauchen. Abspülen und trocknen.

Condiciones de empleo

Utilizar al 5-10% [1/2 litro - 1 litro por cada 10 litros de agua].
Sumergir en el líquido el material que se debe limpiar durante unos 15 minutos. Aclarar y secar.

Code

COALALUMNET

Bar Code

8007441136004

1 litro / 1 liter



169F

ROTOLO FOGLIO ALLUMINIO SOTTILE MT. 140

Aluminum paper 39 3/8"

Code

COAL169F

Bar Code

8007441136475



CONTENUTO DEL KIT

Rame stagnato:

- Casseruola alta 2 maniglie Ø 24cm
- Coperchio Ø 24cm

Alluminio antiaderente

- Padella alta con antiaderente Teflon 1 manico Ø 24cm
- Tegame con antiaderente Teflon 2 maniglie Ø 28cm

Alluminio indeformabile:

- Casseruola alta 1 manico Ø 16cm
- Casseruola bassa 2 maniglie Ø 28cm
- Coperchio Ø 28cm
- Tegame rettangolare Ø 35cm

Acciaio Inox:

- Pentola Ø 20cm
- Coperchio Ø 20cm

In dotazione:

- Pinze Chef 35cm
- Guida agli strumenti di cottura
- Grembiule "Promessi cuochi"



In dotazione ricettario, pinza chef e grembiule

SETPROMESSI

COLLEZIONE PROMESSI CUOCHI MULTIFORME E MULTIMATERIALE

Collection Promessi Cuochi Multifarious, Multimaterial
Collection "Promessi Cuochi" Multiformes et Multimatériaux
Kollektion Promessi Cuochi Multi-Formen und Multi-Materialien
Colección Promessi Cuochi Multiforme y Multimateria

Included equipment: recipe book, chef's pincer and apron

En dotation: livre des recettes, pince et tablier pour chef

Rezeptbuch, Zange und Schürze ausgestattet

En la dotación, van incluidos recetario, pinza chef Y delantal

Codice	Bar Code
SETPROMESSI	8007441140663



SET AL-BLACK 4

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 4 persone / Measures for family of 4 persons
Maßnahmen zur Familie von 4 Personen / Medidas para la familia de 4 personas

Code	Bar Code
ALSASETALBLACK4	8007441613501



SET AL-BLACK 2

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 2 persone / Measures for family of 2 persons
Maßnahmen zur Familie von 2 Personen / Medidas para la familia de 2 personas

Code	Bar Code
ALSASETALBLACK2	8007441613495



SET AL-BLACK 4 INDUCTION

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 4 persone / Measures for family of 4 persons
Maßnahmen zur Familie von 4 Personen / Medidas para la familia de 4 personas

Code	Bar Code
ALSASETALBLACK4IND	8007441687953

ALSA
2104SSPI24

Casseruola alta con 2 maniglie inox
Ø 24 cm spessore 5 mm

Sauceton, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

ALSC
2105SSPIC16

Casseruola alta con manico tubolare
“Cool” Ø 16 cm spessore 5 mm

Sauceten, “Cool” tubular handle / Casserole haute, 1 manche tubulaire “Cool”
Kasserolle, Edelstahlrührstiel, Dicke / Cacerola alta 1 mango inox tubular “Cool”

ALSC
111BSSPIC28

Padella svasata alta saltare” con manico tubolare
“cool” Ø 28 cm spessore 3 mm

Sauté pan, 1 “Cool” tubular handle / Sauteuse à servir, 1 manche tubulaire “Cool”
Hohe Sauteuse Edelstahlrührstiel / Sartén ensanchada alta para saltar 1 mango tubular “Cool”

ALSA
2110SSPI32

Tegame con 2 maniglie inox Ø 32 cm
spessore 5 mm

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

ALSA
129SS24

Coperchio Ø 24 cm

Lids / Couvercles
Deckel / Tapas



SET AL-BLACK 2 INDUCTION

4 pentole + un coperchio in alluminio
con rivestimento antiaderente
B-Cristal ad altissima durata

Misure per famiglia da 2 persone / Measures for family of 2 persons
Maßnahmen zur Familie von 2 Personen / Medidas para la familia de 2 personas

Code	Bar Code
ALSASETALBLACK2IND	8007441687946

ALSA
2104SSPI20

Casseruola alta con 2 maniglie inox
Ø 20 cm

Saucetop, 2 s/s handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

ALSC
211BSSPIC24

Padella svasata alta saltare" con
manico tubolare "cool" Ø 24 cm

Sauté pan, 1 "Cool" tubular handle / Sauteuse à servir, 1 manche tubulaire "Cool"
Hohe Sauteuse Edelstahlröhrstiel / Sartén ensanchada alta para saltar 1 mango tubular "Cool"

ALSA
129SS20

Coperchio Ø 20 cm

Lids / Couvercles
Deckel / Tapas

ALSC
2105SSPIC16

Casseruola alta con manico
tubolare "Cool" Ø 16 cm

Saucépan, "Cool" tubular handle / Casserole haute, 1 manche tubulaire "Cool"
Kasserolle, Edelstahlrührstiel, Dicke / Cacerola alta 1 mango inox tubular "Cool"

ALSA
2110SSPI28

Tegame con 2 maniglie inox Ø 28 cm

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox



Family Cooking

Alluminio e con rivestimento B-Cristal

Aluminum Cooking Line - Non-stick Aluminum with B-Cristal coating
 Série Cuisine pour la famille Aluminium - Aluminium anti-adhésif avec revêtement B-Cristal

Linie Kochen Aluminium für die familie - Aluminium Antihafbeschichtung mit Überzug aus B-Cristal

Línea Family Cooking Aluminio - Aluminio antiadherente 3 mm con recubrimiento TB-Cristal



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



DURATA

Durability



RIVESTIMENTO

Coating
B-Cristal



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

Ecological
100% recycling



MANICATURA

Handle
Aluminum/Inox



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO

Specific weight



SPESORE

Material thickness
(1/16")



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

Alluminio puro 99% garantito per alimenti.
 Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
 CEE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
 Règlements CEE n°
 1935/2004 et EN 601-602

DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/11/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/09/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/29/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/07, Reg. CE 1935/2004 GUCE L 338 del 13/11/04, UNI EN 1186 1:15: 2003

UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985)
 Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
 Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e
 2005/31/CE (GU L 110 del 30/04/2005)
 Regolamento CE n. 1935/2004

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
 Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
 Reglamento CEE n°
 1935/2004 y EN 601-602



3

PENTOLA CILINDRICA CON DUE MANIGLIE ALLUMINIO FUSO

Cylindric stockpot, 2 handles / Marmite cylindrique, 2 anses
Zylindrischer Suppentopf 2 Griffe / Olla cilindrica 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA314	14	5 1/2"	12	4 3/4"	2	2,11	8007441056278
FAMA316	16	6 5/16"	14	5 1/2"	2,7	2,85	8007441056421
FAMA318	18	7 1/16"	16	6 5/16"	4	4,23	8007441056612
FAMA320	20	7 7/8"	18	7 1/16"	5,5	5,81	8007441056810
FAMA322	22	8 11/16"	20	7 7/8"	7,5	7,92	8007441057022
FAMA324	24	9 7/16"	22	8 11/16"	10	10,57	8007441057206
FAMA326	26	10 1/4"	24	9 7/16"	12,5	13,21	8007441057459
FAMA328	28	11"	26	10 1/4"	15	15,85	8007441057695
FAMA330	30	11 13/16"	28	11"	20	21,13	8007441057916
FAMA332	32	12 5/8"	30	11 13/16"	24	25,36	8007441058166
FAMA334	34	13 3/8"	32	12 5/8"	29	30,64	8007441058432
FAMA336	36	14 3/16"	33	13"	35	36,98	8007441058692
FAMA338	38	14 15/16"	35	13 3/4"	40	42,27	8007441058913
FAMA340	40	15 3/4"	37	14 9/16"	48	50,72	8007441059088



6

CASSERUOLA BASSA CON DUE MANIGLIE ALLUMINIO FUSO

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA614	14	5 1/2"	5	2"	1	1,06	8007441056322
FAMA616	16	6 5/16"	5,5	2 3/16"	1,3	1,37	8007441056506
FAMA618	18	7 1/16"	6,5	2 9/16"	1,8	1,90	8007441056698
FAMA620	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441056919
FAMA622	22	8 11/16"	8,5	3 3/8"	3,3	3,49	8007441057107
FAMA624	24	9 7/16"	9	3 9/16"	4	4,23	8007441057299
FAMA626	26	10 1/4"	9,5	3 3/4"	5	5,28	8007441057558
FAMA628	28	11"	10	3 15/16"	6	6,34	8007441057787
FAMA630	30	11 13/16"	11	4 5/16"	7,5	7,92	8007441058036
FAMA632	32	12 5/8"	11,5	4 1/2"	8,5	8,98	8007441058265
FAMA634	34	13 3/8"	12	4 3/4"	10	10,57	8007441058500
FAMA636	36	14 3/16"	13	5 1/8"	13	13,74	8007441058791
FAMA638	38	14 15/16"	13,5	5 5/16"	15	15,85	8007441132361
FAMA640	40	15 3/4"	14	5 1/2"	17	17,96	8007441132354



9

CASSERUOLA CONICA CON UN MANICO ALLUMINIO FUSO E BECCO

Conical casserole pan with spout and handle / Casserole conique avec manche et bec
Konische Stielkasserolle mit Tülle / Cacerola conica con mango y pico

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA910	10	3 15/16"	?	2 3/4"	8007441056070
FAMA912	12	4 3/4"	8	3 1/8"	8007441056193
FAMA914	14	5 1/2"	8,5	3 3/8"	8007441056346
FAMA916	16	6 5/16"	10	3 15/16"	8007441056537
FAMA918	18	7 1/16"	11,5	4 1/2"	8007441056728
FAMA920	20	7 7/8"	12,5	4 15/16"	8007441056957
FAMA922	22	8 11/16"	14	5 1/2"	8007441057138
FAMA924	24	9 7/16"	15,5	6 1/8"	8007441057343
FAMA926	26	10 1/4"	16	6 5/16"	8007441057619

26



CASSERUOLA OVALE FINITURA OPACO CON DUE MANIGLIE IN ALLUMINIO E COPERCHIO

Oval saucepot, opaque finish, 2 alu handles and lid
 Casserole ovale, finissage opaque, 2 anses en aluminium et couvercle
 Ovalkasserolle mit Deckel und 2 Alugriffen, mattiert
 Cacerola oval acabado opaco 2 asas aluminio y tapa

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
FAMA2626	26	10 1/4"	11	4 5/16"	8007441057435		
FAMA2628	28	11"	13	5 1/8"	8007441057621		
FAMA2630	30	11 13/16"	13	5 1/8"	8007441057893		
FAMA2632	32	12 5/8"	14	5 1/2"	8007441058142		
FAMA2634	34	13 3/8"	14	5 1/2"	8007441058418		
FAMA2636	36	14 3/16"	14	5 1/2"	8007441058678		

4

CASSERUOLA ALTA CON DUE MANIGLIE ALLUMINIO FUSO

Saucepot, 2 handles / Faitout, 2 anses
 Kochtopf 2 Griffen / Cacerola alta 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA412	12	4 3/4"	6	2 3/8"	1	1,06	8007441056148
FAMA414	14	5 1/2"	7	2 3/4"	1,5	1,58	8007441056292
FAMA416	16	6 5/16"	8	3 1/8"	1,9	2,00	8007441056445
FAMA418	18	7 1/16"	9	3 9/16"	2,5	2,64	8007441056636
FAMA420	20	7 7/8"	10	3 15/16"	3,3	3,49	8007441056834
FAMA422	22	8 11/16"	11	4 5/16"	4,5	4,75	8007441057039
FAMA424	24	9 7/16"	12	4 3/4"	5,5	5,81	8007441057213
FAMA426	26	10 1/4"	13	5 1/8"	7	7,40	8007441057466
FAMA428	28	11"	14	5 1/2"	8,5	8,98	8007441057701
FAMA430	30	11 13/16"	15	5 15/16"	10	10,57	8007441057923
FAMA432	32	12 5/8"	16	6 5/16"	12	12,68	8007441058173
FAMA434	34	13 3/8"	17	6 11/16"	15	15,85	8007441058449
FAMA436	36	14 3/16"	18	7 1/16"	18	19,02	8007441058708
FAMA438	38	14 15/16"	19	7 1/2"	21	22,19	8007441058920
FAMA440	40	15 3/4"	20	7 7/8"	25	26,42	8007441059095

5



CASSERUOLA ALTA CON UN MANICO ALLUMINIO FUSO

Saucepot, 1 handle / Casserole haute, 1 manche
 Stielkasserolle / Cacerola alta 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA512	12	4 3/4"	6	2 3/8"	1	1,06	8007441056155
FAMA514	14	5 1/2"	7	2 3/4"	1,5	1,58	8007441056308
FAMA516	16	6 5/16"	8	3 1/8"	1,9	2,00	8007441056483
FAMA518	18	7 1/16"	9	3 9/16"	2,5	2,64	8007441056681
FAMA520	20	7 7/8"	10	3 15/16"	3,3	3,49	8007441056902
FAMA522	22	8 11/16"	11	4 5/16"	4,5	4,75	8007441057091
FAMA524	24	9 7/16"	12	4 3/4"	5,5	5,81	8007441057282
FAMA526	26	10 1/4"	13	5 1/8"	7	7,40	8007441057534



COPERCHIO OVALE CON PONTICELLO

290V

Oval lid with loop handle / Couvercle ovale avec poignée
Ovaler Deckel mit Gegengriff / Tapa oval con puente inox

Code	cm	in	Height		Bar Code
			H cm	H in	
FAMA290V26	26	10 1/4"	11	4 5/16"	8007441142179
FAMA290V28	28	11"	13	5 1/8"	8007441142186
FAMA290V30	30	11 13/16"	13	5 1/8"	8007441142193
FAMA290V32	32	12 5/8"	14	5 1/2"	8007441142209
FAMA290V34	34	13 3/8"	14	5 1/2"	8007441144975
FAMA290V36	36	14 3/16"	14	5 1/2"	8007441142223



COPERCHIO BOMBATO PER PENTOLE BOMBATE ART. 1 - 2 POMOLO BAKELITE

39

Curved lid for curved stockpots art. 1 and 2
Couvercle bombé pour marmites bombées art. 1 et 2
Gewölbter Deckel für gewölbten Suppentopf art. 1 und 2
Tapa encorvada para olla encorvadas art. 1 y 2

Code	Ø cm	Diameter		Bar Code
		Ø in	Bar Code	
FAMR3914	14	5 1/2"	8007441137120	
FAMR3916	16	6 5/16"	8007441137137	
FAMR3918	18	7 1/16"	8007441137144	
FAMR3920	20	7 7/8"	8007441133276	
FAMR3922	22	8 11/16"	8007441137151	
FAMR3924	24	9 7/16"	8007441137168	
FAMR3926	26	10 1/4"	8007441133283	
FAMR3928	28	11"	8007441137175	
FAMR3930	30	11 13/16"	8007441137182	
FAMR3932	32	12 5/8"	8007441137199	
FAMR3934	34	13 3/8"	8007441133290	



PADELLA CON UN MANICO ALLUMINIO FUSO

11

Frypan, 1 handle / Poêle à frire, 1 manche
Bratpfanne 1 Stiel / Sartén 1 mango

Code	Ø cm	Diameter		Height	Bar Code
		Ø in	H cm		
FAMA1112	12	4 3/4"	3	1 3/16"	8007441056094
FAMA1114	14	5 1/2"	3	1 3/16"	8007441056230
FAMA1116	16	6 5/16"	3,5	1 3/8"	8007441056384
FAMA1118	18	7 1/16"	3,5	1 3/8"	8007441056568
FAMA1120	20	7 7/8"	4	1 9/16"	8007441056759
FAMA1122	22	8 11/16"	5	2"	8007441056988
FAMA1124	24	9 7/16"	5	2"	8007441057169
FAMA1126	26	10 1/4"	5,5	2 3/16"	8007441057404
FAMA1128	28	11"	6	2 3/8"	8007441057640
FAMA1130	30	11 13/16"	6	2 3/8"	8007441057862
FAMA1132	32	12 5/8"	6	2 3/8"	8007441058128
FAMA1134	34	13 3/8"	6,5	2 9/16"	8007441145170
FAMA1136	36	14 3/16"	6,5	2 9/16"	8007441058654
FAMA1138	38	14 15/16"	7	2 3/4"	8007441145187
FAMA1140	40	15 3/4"	7	2 3/4"	8007441145194



15

COLAPASTA 3 PIEDI CON DUE MANIGLIE ALLUMINIO FUSO

Tripodal pasta colander, 2 handles / Passoire avec trépied et 2 anses
Dreifußseher 2 Griffen / Escurridora 3 pies 2 asas

Code	Diameter			Bar Code
	Ø cm	Ø in	H in	
FAMA1520	20	7 7/8"	8007441056766	
FAMA1522	22	8 11/16"	8007441057992	
FAMA1524	24	9 7/16"	8007441057176	
FAMA1526	26	10 1/4"	8007441057411	
FAMA1528	28	11"	8007441057657	
FAMA1530	30	11 13/16"	8007441057879	



10

TEGAME CON DUE MANIGLIE ALLUMINIO FUSO

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffen / Paellera 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA1012	12	4 3/4"	3	1 3/16"	8007441056087
FAMA1014	14	5 1/2"	3	1 3/16"	8007441056223
FAMA1016	16	6 5/16"	3,5	1 3/8"	8007441056377
FAMA1018	18	7 1/16"	3,5	1 3/8"	8007441056551
FAMA1020	20	7 7/8"	4	1 9/16"	8007441056742
FAMA1022	22	8 11/16"	5	2"	8007441056971
FAMA1024	24	9 7/16"	5	2"	8007441057152
FAMA1026	26	10 1/4"	5,5	2 3/16"	8007441057398
FAMA1028	28	11"	6	2 3/8"	8007441057633
FAMA1030	30	11 13/16"	6	2 3/8"	8007441057855
FAMA1032	32	12 5/8"	6	2 3/8"	8007441058111
FAMA1034	34	13 3/8"	6,5	2 9/16"	8007441058371
FAMA1036	36	14 3/16"	6,5	2 9/16"	8007441058647
FAMA1038	38	14 15/16"	7	2 3/4"	8007441058890
FAMA1040	40	15 3/4"	7	2 3/4"	8007441059033



29

COPERCHIO LUCIDO PIANO TIPO PESANTE CON ORLO E PONTICELLO ALLUMINIO FUSO - CONF. 10 PZ.

Heavy flat lid with loop handle - pack 10 pcs
Couvercle plat lourd avec poignée - conf. 10 pièces
Ebendeckel, schwer mit Gegengriff - Pack. 10 Stücke
Tapa redonda pesada con puente inox - conf 10 piezas

Code	Diameter			Bar Code
	Ø cm	Ø in	H in	
FAMA2910	10	3 15/16"	8007441056032	
FAMA2912	12	4 3/4"	8007441056117	
FAMA2914	14	5 1/2"	8007441056261	
FAMA2916	16	6 5/16"	8007441056414	
FAMA2918	18	7 1/16"	8007441056605	
FAMA2920	20	7 7/8"	8007441056803	
FAMA2922	22	8 11/16"	8007441057015	
FAMA2924	24	9 7/16"	8007441057190	
FAMA2926	26	10 1/4"	8007441057442	
FAMA2928	28	11"	8007441057688	
FAMA2930	30	11 13/16"	8007441057909	
FAMA2932	32	12 5/8"	8007441058159	
FAMA2934	34	13 3/8"	8007441058425	
FAMA2936	36	14 3/16"	8007441058685	
FAMA2938	38	14 15/16"	8007441058906	
FAMA2940	40	15 3/4"	8007441059071	



40

COLAPASTA CON UN MANICO E GANCIO ALLUMINIO FUSO

Pasta colander, 1 handle and hook / Passoire avec manche et crochet
Seiher mit Stiel und Haken / Colador con mango y gancho

Diameter			
Code	Ø cm	Ø in	Bar Code
FAMA4020	20	7 7/8"	8007441141233
FAMA4022	22	8 11/16"	8007441141240
FAMA4024	24	9 7/16"	8007441141257



18

PESCIERA FINITURA OPACO TIPO ECONOMICO CON ORLO, DUE MANIGLIE IN ALLUMINIO, COPERCHIO E GRIGLIA

Fish-kettle, opaque finish, economic model, with aluminum handle rim, lid and grid
Poissonnière finissage opaque, économique, bordée, anses en aluminium, avec couvercle et grille
Mattierte Fischkochtopf, Billigtyp mit Rand Alugriff Deckel und Gitter
Hervidor pescado acabado opaco tipo economico con borde asas aluminio con tapa y rejilla

Height					
Code	cm	in	H cm	H in	Bar Code
FAMA1835	35	13 3/4"	12	4 3/4"	8007441058555
FAMA1840	40	15 3/4"	12	4 3/4"	8007441059040
FAMA1845	45	17 3/4"	12	4 3/4"	8007441059286
FAMA1850	50	19 11/16"	12	4 3/4"	8007441059392



32

COLARISO FINITURA OPACO CON UN MANICO E GANCIO ALLUMINIO FUSO

Rice colander, opaque finish, 1 handle and hook, little holes
Passoire à riz, finissage opaque avec manche et crochet, petits trous
Reisseiher, mattiert mit Stiel, Haken und kleinen Löchern
Colador arroz acabado opaco 1 mango y gancho taladros pequeños

Diameter			
Code	Ø cm	Ø in	Bar Code
FAMA3214	14	5 1/2"	8007441056285
FAMA3216	16	6 5/16"	8007441056438
FAMA3218	18	7 1/16"	8007441056629



44

PAIOLO CON MANICO ARCO E ORLO

Polenta pot, bowed handle with rim / Chaudron avec manche arquée et bord
Polentetopf mit bogenförmigem Stiel / Caldero mango arco con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA4420	20	7 7/8"	12,5	4 15/16"	8007441056896
FAMA4422	22	8 11/16"	15,5	6 1/8"	8007441057084
FAMA4424	24	9 7/16"	17	6 11/16"	8007441057275
FAMA4426	26	10 1/4"	18	7 1/16"	8007441057527
FAMA4428	28	11"	18	7 1/16"	8007441057763
FAMA4430	30	11 13/16"	21	8 1/4"	8007441057985
FAMA4432	32	12 5/8"	23	9 1/16"	8007441058234
FAMA4434	34	13 3/8"	24	9 7/16"	8007441058494
FAMA4436	36	14 3/16"	25	9 13/16"	8007441058760
FAMA4438	38	14 15/16"	26,5	10 7/16"	8007441058975
FAMA4440	40	15 3/4"	28	11"	8007441059149



65

PAIOLO CON UN MANICO E MANIGLIA ALLUMINIO FUSO

Polenta pot, 1 handle and hand grip / Chaudron à polenta, manche et anse
Polentetopf, Stiel und Griff / Caldero con mango y asa

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA6518	18	7 1/16"	12	4 3/4"	2	2,11	8007441056704
FAMA6520	20	7 7/8"	13	5 1/8"	3	3,17	8007441056926
FAMA6522	22	8 11/16"	14	5 1/2"	3,5	3,70	8007441057114
FAMA6524	24	9 7/16"	14	5 1/2"	4,5	4,75	8007441057305
FAMA6526	26	10 1/4"	17	6 11/16"	6	6,34	8007441057565
FAMA6528	28	11"	17	6 11/16"	7	7,40	8007441057794
FAMA6530	30	11 13/16"	18	7 1/16"	8	8,45	8007441058043



165B

PAIOLO TIPO PESANTE CON UN MANICO E MANIGLIA IN BAKELITE SPESSEZZO 3 mm

Heavy polenta pot, bakelite handle, 3 mm thick
Chaudron à polenta lourd, manche en bakélite, épaisseur 3 mm
Polentetopf, schwer, Bakelitesstiel, Dicke 3 mm
Caldero tipo pesado mango plastico espesor mm 3

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMR165B18	18	7 1/16"	12	4 3/4"	2	2,11	8007441060701
FAMR165B20	20	7 7/8"	13	5 1/8"	3	3,17	8007441060879
FAMR165B22	22	8 11/16"	14	5 1/2"	3,5	3,70	8007441061074
FAMR165B24	24	9 7/16"	14	5 1/2"	4,5	4,75	8007441061289
FAMR165B26	26	10 1/4"	17	6 11/16"	6	6,34	8007441061517
FAMR165B28	28	11"	17	6 11/16"	7	7,40	8007441124380
FAMR165B30	30	11 13/16"	18	7 1/16"	8	8,45	8007441124397

65B



PAIOLO TIPO PESANTISSIMO CON UN MANICO E MANIGLIA IN BAKELITE SPESORE 5 mm

Heavy-type polenta pot, bakelite handle, 5 mm thick
Chaudron à polenta très lourd, manche en bakélite, épaisseur 5 mm
Polentetopf, überschwer, Bakelitesstiel, Dicke 5 mm
Caldero tipo super pesado manico plastico espesor mm 5

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMR65B18	18	7 1/16"	12	4 3/4"	2	2,11	8007441060800
FAMR65B20	20	7 7/8"	13	5 1/8"	3	3,17	8007441060961
FAMR65B22	22	8 11/16"	14	5 1/2"	3,5	3,70	8007441061180
FAMR65B24	24	9 7/16"	14	5 1/2"	4,5	4,75	8007441061395
FAMR65B26	26	10 1/4"	17	6 11/16"	6	6,34	8007441061647
FAMR65B28	28	11"	17	6 11/16"	7	7,40	8007441061845
FAMR65B30	30	11 13/16"	18	7 1/16"	8	8,45	8007441062040

50

ROSTIERA RETTANGOLARE FINITURA OPACO ANGOLI TONDI SENZA COPERCHIO

Rectangular roasting plate, opaque finish round angles without lid
Plat à rôtir rectangulaire, finissage opaque angles ronds sans couvercle
Rechteckiger Bratpfanne, mattiert, rundwinkeliger, ohne Deckel
Rustidora rectangular acabado opaco angulos redondeados sin tapa



Code	cm		in		Height		Bar Code
	H cm	H in					
FAMA5026	26 x 20	10 1/4" x 7 7/8"	6	2 3/8"	8007441057541		
FAMA5032	32 x 23	12 5/8" x 9 1/16"	6	2 3/8"	8007441058241		
FAMA5035	35 x 26	13 3/4" x 10 1/4"	6,5	2 9/16"	8007441058593		
FAMA5040	40 x 29	15 3/4" x 11 7/16"	7	2 3/4"	8007441059187		
FAMA5045	45 x 30	17 3/4" x 11 13/16"	7,5	2 15/16"	8007441132330		

50BIS

ROSTIERA RETTANGOLARE FINITURA OPACO ANGOLI TONDI CON COPERCHIO

Rectangular roasting plate, opaque finish, round angles with lid
Plat à rôtir rectangulaire, finissage opaque angles ronds avec couvercle
Rechteckiger Bratpfanne, mattiert, rundwinkeliger, mit Deckel
Rustidora rectangular acabado opaco angulos redondeados con tapa

Code	cm		in		Height		Bar Code
	H cm	H in					
FAMA50BIS26	26 x 20	10 1/4" x 7 7/8"	6	2 3/8"	8007441136932		
FAMA50BIS32	32 x 23	12 5/8" x 9 1/16"	6	2 3/8"	8007441583200		
FAMA50BIS35	35 x 26	13 3/4" x 10 1/4"	6,5	2 9/16"	8007441586171		
FAMA50BIS40	40 x 29	15 3/4" x 11 7/16"	7	2 3/4"	8007441132927		
FAMA50BIS45	45 x 30	17 3/4" x 11 13/16"	7,5	2 15/16"	8007441136970		



83B

COPERCHIO PER ROSTIERA RETTANGOLARE - ART. 50

Lid for rectangular roasting plate art. 50 / Couvercle pour plat à rôtir art. 50
Deckel für Bratform Art. 50 / Tapa para rustidera rectangular - art. 50

Code	cm	in	Bar Code
FAMA83B26	26 x 20	10 1/4" x 7 7/8"	8007441057602
FAMA83B32	32 x 23	12 5/8" x 9 1/16"	8007441058319
FAMA83B35	35 x 26	13 3/4" x 10 1/4"	8007441058616
FAMA83B40	40 x 29	15 3/4" x 11 7/16"	8007441059217
FAMA83B45	45 x 30	17 3/4" x 11 13/16"	8007441133146



43

TORTIERA CONICA CON ANELLO

Conical cake-pan with ring / Tourtière conique avec anneau
Konische Kuchenform mit Ring / Tartera conica con asa móvil

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA4316	16	6 5/16"	4,5	1 3/4"	8007441056469
FAMA4318	18	7 1/16"	4,5	1 3/4"	8007441056643
FAMA4320	20	7 7/8"	4,5	1 3/4"	8007441056841
FAMA4322	22	8 11/16"	4,5	1 3/4"	8007441057046
FAMA4324	24	9 7/16"	5,5	2 3/16"	8007441057220
FAMA4326	26	10 1/4"	5,5	2 3/16"	8007441057473
FAMA4328	28	11"	6,5	2 9/16"	8007441057718
FAMA4330	30	11 13/16"	7	2 3/4"	8007441057930
FAMA4332	32	12 5/8"	7	2 3/4"	8007441058180
FAMA4334	34	13 3/8"	7,5	2 15/16"	8007441058456
FAMA4336	36	14 3/16"	7,5	2 15/16"	8007441058715
FAMA4338	38	14 15/16"	8	3 1/8"	8007441058937
FAMA4340	40	15 3/4"	8	3 1/8"	8007441059101



53

BOLLILATTE

Milk kettle / Bouilloire à lait
Milchtopf / Hervidor leche

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA5310	10	3 15/16"	5	2"	0,6	0,63	8007441123673
FAMA5312	12	4 3/4"	6	2 3/8"	1	1,06	8007441056162
FAMA5314	14	5 1/2"	7	2 3/4"	1,7	1,80	8007441056315
FAMA5316	16	6 5/16"	7	2 3/4"	2,5	2,64	8007441056490



TORTIERA CILINDRICA CON ANELLO

66

Cylindric cake mould with ring / Tourtière cylindrique avec anneau
Zylindrische Kuchenform mit Ring / Tartera cilindrica con asa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA6616	16	6 5/16"	3	1 3/16"	8007441056513
FAMA6618	18	7 1/16"	3,5	1 3/8"	8007441056711
FAMA6620	20	7 7/8"	4	1 9/16"	8007441056933
FAMA6622	22	8 11/16"	5	2"	8007441057121
FAMA6624	24	9 7/16"	6	2 3/8"	8007441057329
FAMA6626	26	10 1/4"	6,5	2 9/16"	8007441057589
FAMA6628	28	11"	6,5	2 9/16"	8007441057817
FAMA6630	30	11 13/16"	7	2 3/4"	8007441058067
FAMA6632	32	12 5/8"	7	2 3/4"	8007441058289
FAMA6634	34	13 3/8"	7	2 3/4"	8007441058517
FAMA6636	36	14 3/16"	7,5	2 15/16"	8007441058807
FAMA6638	38	14 15/16"	7,5	2 15/16"	8007441058982
FAMA6640	40	15 3/4"	8	3 1/8"	8007441059194



SPAGHETTIERA CON COLAPASTA INTERNATO E COPERTO

90

Spaghetti saucepot with colander and lid / Marmite à spaghetti avec passoire et couvercle
Spaghettitopf mit Innenseiher und Deckel = Conjunto cuecapastas, escurridora y tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMR9022	22	8 11/16"	23	9 1/16"	8007441061210



PENTOLINO LATTE FINITURA OPACO CON COPERTO

211

Milk pot, opaque finish with lid / Pot au lait, finissage opaque avec couvercle
Milchtopfchen, mattiert, mit Deckel / Pote leche acabado opaco con tapa

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA21110	10	3 15/16"	10	3 15/16"	0,6	0,63	8007441056025
FAMA21112	12	4 3/4"	12	4 3/4"	1,3	1,37	8007441056100
FAMA21114	14	5 1/2"	14	5 1/2"	1,7	1,80	8007441056254
FAMA21116	16	6 5/16"	16	6 5/16"	2,5	2,64	8007441056407
FAMA21118	18	7 1/16"	18	7 1/16"	4,5	4,75	8007441056599

80



SECCHIO LATTE FINITURA OPACO

Milk bucket, opaque finish / Seau à lait, finissage opaque
Milcheimer, mattiert / Cubo leche acabado opaco

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA8008	8	3 1/8"	22	8 11/16"	8007441056018
FAMA8010	10	3 15/16"	24	9 7/16"	8007441056063
FAMA8012	12	4 3/4"	28	11"	8007441056186
FAMA8015	15	5 29/32"	30	11 13/16"	8007441056353
FAMA8020	20	7 7/8"	33	13"	8007441056940

89



ASPARAGERA O ZAMPONIERA CON CESTELLO E COPERTO

Asparagus or zampone pot with basket and lid
Marmite à asperges ou zampone avec panier et couvercle
Spargel-oder Zamponetopf mit Korb und Deckel
Hervido cilíndrico para esparragos con cestillo y tapa

Code	Height		Capacity		Bar Code
	H cm	H in	lt	Cap qt	
FAMA8916	16	6 5/16"	24	25,36	8007441133429

FORNOOCCHIO



FORNETTO CON OCCHIO CON SPARGIFIAMMA INOX E TORTIERE 10/10

Bake-stove with eye / Brennofen für Kuchen mit Auge
Four à gâteaux, avec oeil / Hornillo para postres con ojo

Diameter			
Code	Ø cm	Ø in	Bar Code
COALFORNOOCCHIO30	30	10 1/4"	8007441146115
COALFORNOOCCHIO35	35	11"	8007441146122

86

FORNETTO PER DOLCI COMPLETO DI COPERTURA E PIASTRA IN FERRO

Bake-stove with lid and iron grid / Four à gâteaux, avec couvercle et plaque en fer
Brennofen für Kuchen mit Deckel und Eisenplatte / Hornillo para postres con tapa y plancha hierro



Diameter			
Code	Ø cm	Ø in	Bar Code
FAMR8626	26	10 1/4"	8007441061685
FAMR8628	28	11"	8007441061869
COFE86	fondello singolo		8007441146245



10B

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

Confezione da 6 pezzi Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA10SEL20	20	7 7/8"	5,5	2 3/16"	8007441138202
FAMA10SEL24	24	9 7/16"	6,5	2 9/16"	8007441138196
FAMA10SEL28	28	11"	7	2 3/4"	8007441138189
FAMA10SEL32	32	12 5/8"	7,5	2 15/16"	8007441138035
FAMA10SEL36	36	14 3/16"	8	3 1/8"	8007441138042
FAMA10SEL40	40	15 3/4"	8,5	3 3/8"	8007441138059



11B

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO INOX

Sauté pan, 1 s/s handle / Sauteuse, 1 manche en acier inox
Ausgestellte hohe Sauteuse 1 Edelstahlstiel / Sartén ensanchada mango inox

Confezione da 6 pezzi Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA11BSEL20	20	7 7/8"	5,5	2 3/16"	8007441137885
FAMA11BSEL24	24	9 7/16"	6,5	2 9/16"	8007441137892
FAMA11BSEL28	28	11"	7	2 3/4"	8007441137908
FAMA11BSEL32	32	12 5/8"	7,5	2 15/16"	8007441137915
FAMA11BSEL36	36	14 3/16"	8	3 1/8"	8007441137922
FAMA11BSEL40	40	15 3/4"	8,5	3 3/8"	8007441137939



11BB

PADELLA SVASATA BASSA CON UN MANICO INOX

Low sauté pan, 1 s/s handle / Sauteuse, 1 manche en acier inox
Ausgestellte Sauteuse 1 Edelstahlstiel / Sartén ensanchada baja mango inox

Confezione da 6 pezzi Packaging 6 pieces

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA11BBSSEL20	20	7 7/8"	4,5	1 3/4"	8007441137946
FAMA11BBSSEL24	24	9 7/16"	5	2"	8007441137953
FAMA11BBSSEL28	28	11"	5	2"	8007441137960
FAMA11BBSSEL32	32	12 5/8"	5	2"	8007441137977
FAMA11BBSSEL36	36	14 3/16"	5,5	2 3/16"	8007441137984
FAMA11BBSSEL40	40	15 3/4"	6	2 3/8"	8007441137991



Alluminio Basic

Line Basic Aluminum / Série Aluminium Basic
Linie Aluminium Basic / Línea Aluminio Basic



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
No one



PER COTTURA A GAS
Gas



ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
Material thickness
(1/16")



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06,
Dir. 82/71/CEE GUCEE L 297 del 23/10/82,
Dir. 85/52/CEE GUCEE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 220 del 15/08/02,
Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05,
Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L 338 del 13/11/04,
UNI EN 1186 1-15: 2003

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602

03

PENTOLA CON DUE MANIGLIE INOX

Stockpot, 2 handles / Marmite traiteur, 2 anses
Suppentopf 2 Griffe / Olla 2 asas inox



04

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffe / Cacerola alta 2 asas inox



06

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0316	16	6 5/16"	14	5 1/2"	2,7	2,85	8007441142377
PCMX0318	18	7 1/16"	16	6 5/16"	4	4,23	8007441142384
PCMX0320	20	7 7/8"	18	7 1/16"	5,5	5,81	8007441142391
PCMX0322	22	8 11/16"	20	7 7/8"	7,5	7,92	8007441142407
PCMX0324	24	9 7/16"	22	8 11/16"	10	10,57	8007441142414
PCMX0326	26	10 1/4"	24	9 7/16"	12,5	13,21	8007441142421
PCMX0328	28	11"	26	10 1/4"	16	16,91	8007441142438
PCMX0330	30	11 13/16"	28	11"	20	21,13	8007441143312
PCMX0332	32	12 5/8"	30	11 13/16"	24	25,36	8007441143046
PCMX0334	34	13 3/8"	32	12 5/8"	29	30,64	8007441143084
PCMX0336	36	14 3/16"	34	13 3/8"	35	36,98	8007441143114
PCMX0338	38	14 15/16"	36	14 3/16"	40	42,27	8007441143800
PCMX0340	40	15 3/4"	38	14 15/16"	48	50,72	8007441143657
PCMX0346	46	18 1/8"	44	17 5/16"	73	77,14	8007441143930
PCMX0350	50	19 11/16"	48	18 7/8"	94	99,33	8007441145200

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0416	16	6 5/16"	9	3 9/16"	1,9	2,00	8007441142544
PCMX0418	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441142551
PCMX0420	20	7 7/8"	10,5	4 1/8"	3,3	3,49	8007441141875
PCMX0422	22	8 11/16"	12	4 3/4"	4,5	4,75	8007441142568
PCMX0424	24	9 7/16"	13	5 1/8"	5,5	5,81	8007441141882
PCMX0426	26	10 1/4"	13,5	5 5/16"	7	7,40	8007441142575
PCMX0428	28	11"	14	5 1/2"	8,5	8,98	8007441142285
PCMX0430	30	11 13/16"	15	5 15/16"	10	10,57	8007441142582
PCMX0432	32	12 5/8"	16	6 5/16"	12	12,68	8007441141899
PCMX0434	34	13 3/8"	17	6 11/16"	15	15,85	8007441142599
PCMX0436	36	14 3/16"	18	7 1/16"	18	19,02	8007441142605
PCMX0438	38	14 15/16"	18	7 1/16"	21	22,19	8007441142612
PCMX0440	40	15 3/4"	20	7 7/8"	25	26,42	8007441142629

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0620	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441145668
PCMX0622	22	8 11/16"	8,5	3 3/8"	3,3	3,49	8007441141912
PCMX0624	24	9 7/16"	9	3 9/16"	4	4,23	8007441142988
PCMX0626	26	10 1/4"	9,5	3 3/4"	5	5,28	8007441142827
PCMX0628	28	11"	10	3 15/16"	6	6,34	8007441142292
PCMX0630	30	11 13/16"	11	4 5/16"	7,5	7,92	8007441142834
PCMX0632	32	12 5/8"	11,5	4 1/2"	8,5	8,98	8007441142308
PCMX0634	34	13 3/8"	12	4 3/4"	10	10,57	8007441141929
PCMX0636	36	14 3/16"	13	5 1/8"	13	13,74	8007441142858
PCMX0638	38	14 15/16"	13,5	5 5/16"	15	15,85	8007441142964
PCMX0640	40	15 3/4"	14	5 1/2"	17	17,96	8007441142971



09

CASSERUOLA CONICA CON UN MANICO INOX E BECCO

Conical casserole pan, 1 handle / Casserole conique, 1 manche
Konische Stielkasserolle / Cacerola conica con mango y pico

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0914	14	5 1/2"	8,5	5 1/2"	1,2	1,28	8007441142711
PCMX0916	16	6 5/16"	10	6 5/16"	1,3	1,37	8007441141936
PCMX0918	18	7 1/16"	11,5	4 1/2"	1,9	2,00	8007441142728
PCMX0920	20	7 7/8"	12,5	4 15/16"	2,4	2,54	8007441142735



05

CASSERUOLA ALTA CON UN MANICO INOX

Saucepans, 1 handle / Casserole haute, 1 manche
Stielkasserolle / Cacerola alta 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0514	14	5 1/2"	8	5 1/2"	1,2	1,28	8007441142742
PCMX0516	16	6 5/16"	9	6 5/16"	1,9	2,00	8007441142759
PCMX0518	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441142766
PCMX0520	20	7 7/8"	11	4 5/16"	3,3	3,49	8007441142773
PCMX0522	22	8 11/16"	12	4 3/4"	4,5	4,75	8007441142780
PCMX0524	24	9 7/16"	13	5 1/8"	5,5	5,81	8007441142797



010

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffen / Paellera 2 asas inox

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
PCMX01016	16	6 5/16"	4	1 9/16"	8007441589806
PCMX01018	18	7 1/16"	5	2"	8007441143558
PCMX01020	20	7 7/8"	6	2 3/8"	8007441142445
PCMX01022	22	8 11/16"	6	2 3/8"	8007441142452
PCMX01024	24	9 7/16"	6	2 3/8"	8007441142469
PCMX01026	26	10 1/4"	6	2 3/8"	8007441141943
PCMX01028	28	11"	6,5	2 9/16"	8007441142476
PCMX01030	30	11 13/16"	6,5	2 9/16"	8007441142483
PCMX01032	32	12 5/8"	6,5	2 9/16"	8007441142490
PCMX01034	34	13 3/8"	6,5	2 9/16"	8007441142506
PCMX01036	36	14 3/16"	7,5	2 15/16"	8007441142513
PCMX01038	38	14 15/16"	8	3 1/8"	8007441142520
PCMX01040	40	15 3/4"	8	3 1/8"	8007441142537



011

PADELLA CON UN MANICO INOX

Frypan, 1 handle / Poêle à frire, 1 manche
Bratpfanne 1 Stiel / Sartén mango inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX01116	16	6 5/16"	4	1 9/16"	1,9	2,00	8007441149246
PCMX01118	18	7 1/16"	5	2"	2,5	2,64	8007441143541
PCMX01120	20	7 7/8"	6	2 3/8"	3,3	3,49	8007441142636
PCMX01122	22	8 11/16"	6	2 3/8"	4,5	4,75	8007441142643
PCMX01124	24	9 7/16"	6	2 3/8"	5,5	5,81	8007441142650
PCMX01126	26	10 1/4"	6	2 3/8"	7	7,40	8007441142667
PCMX01128	28	11"	6,5	2 9/16"	8,5	8,98	8007441141950
PCMX01130	30	11 13/16"	6,5	2 9/16"	10	10,57	8007441142674
PCMX01132	32	12 5/8"	6,5	2 9/16"	12	12,68	8007441142247
PCMX01134	34	13 3/8"	6,5	2 9/16"	15	15,85	8007441142681
PCMX01136	36	14 3/16"	7,5	2 15/16"	18	19,02	8007441141967
PCMX01138	38	14 15/16"	8	3 1/8"	21	22,19	8007441141974
PCMX01140	40	15 3/4"	8	3 1/8"	25	26,42	8007441142704



015

COLAPASTA 3 PIEDI SEMISFERICO CON DUE MANIGLIE INOX

Triodal colander - hemispheric / Passoire avec trépied - hémisphérique
Dreifußseihen - halbkugelig / Escurrendora 3 pies semi-esferico

Code	Diameter		Bar Code
	Ø cm	Ø in	
PCMX01520	20	7 7/8"	8007441142865
PCMX01522	22	8 11/16"	8007441142872
PCMX01524	24	9 7/16"	8007441142889
PCMX01526	26	10 1/4"	8007441142896
PCMX01528	28	11"	8007441142902
PCMX01530	30	11 13/16"	8007441142919

Ø dal 46 al 60 per pentolame Linea salsa pomodoro
* PONTICELLO TIPO ALBERGO



029

COPERCHIO TONDO CON PONTICELLO INOX senza orlo - conf. 10 pz.

Round lid, loop handle, no rim - pack 10 pcs
Couvercle rond avec poignée non bordée - conf. 10 pièces
Runddeckel mit Gegengriff ohne Rand - pack. 10 St.
Tapa redonda con puente sin borde - conf. 10 Pz.

Code	Diameter		Bar Code
	Ø cm	Ø in	
PCMX02916	16	6 5/16"	8007441142926
PCMX02918	18	7 1/16"	8007441141981
PCMX02920	20	7 7/8"	8007441141998
PCMX02922	22	8 11/16"	8007441142001
PCMX02924	24	9 7/16"	8007441142018
PCMX02926	26	10 1/4"	8007441142353
PCMX02928	28	11"	8007441142254
PCMX02930	30	11 13/16"	8007441142933
PCMX02932	32	12 5/8"	8007441142261
PCMX02934	34	13 3/8"	8007441142360
PCMX02936	36	14 3/16"	8007441142278
PCMX02938	38	14 15/16"	8007441142940
PCMX02940	40	15 3/4"	8007441142957
PCMX02946 *	46	18 1/8"	8007441143862
PCMX02950 *	50	19 11/16"	8007441143640
PCMX02955 *	55	21 5/8"	8007441142358
PCMX02960 *	60	23 5/8"	8007441142365



Le fasi di produzione di una pentola.

The Production Stages of a pot

STAMPAGGIO O TORNITURA PRESSING OR TURNING



MANICATURA HANDLE



La pressa stampa il disco che assume, in una versione grezza, la forma voluta. Successivamente si effettua la rifinitura per eliminare le imperfezioni e la pulitura che gli conferisce l'aspetto definitivo. Per le pentole in acciaio è necessaria una ulteriore fase di lavorazione detta lucidatura, per conferire al metallo la sua tipica brillantezza.

The press forges the disk, which roughly assumes the desired shape. Subsequently it is touched-up to eliminate imperfections and is cleaned, giving the final appearance. For steel pots, a final working step known as polishing is needed, which gives the sheen typical of this metal.

Manici e maniglie devono rispondere a importanti requisiti per consentire un utilizzo professionale sicuro ed efficace. Innanzitutto devono essere di un materiale non conduttore di calore, per preservare l'utilizzatore dal rischio di scottature: ad esempio sono spesso impiegati tubolari in acciaio inox. L'applicazione di manici e maniglie nelle pentole in rame e alluminio avviene inchiodando gli stessi al corpo della pentola tramite rivetti in lega particolarmente resistenti (AG5) o dello stesso metallo del contenitore. Per l'acciaio invece, trattandosi di materiale molto duro, le maniglie vengono saldate direttamente al corpo della pentola. Manici e maniglie sono per lo più realizzati in acciaio, in modo tale da preservare il più possibile dal rischio di scottature. Solo nel caso del rame, per un fattore di tradizione ed estetica, si preferisce l'utilizzo di manici e maniglie in ottone.

Handles must meet certain important requirements to allow professional, safe and efficient use. First of all, they must be made of a material which does not conduct heat, to prevent the user from being burnt. The application of handles onto copper and aluminum pots is carried out by nailing them onto the body of the pot with particularly resistant alloy rivets (AG5) or with rivets made from the same metal as the container. For steel on the other hand, which is a very hard material, the handles are soldered directly onto the body of the pot. Handles are mostly made from steel, in order to lower the risk of being burnt. Only in the case of copper, is the use of brass handles preferred, and this is due to aesthetic reasons.



Salsa pomodoro in Alluminio

Line for tomato / Série pour sauce-tomates

Linie für Tomatensoßetöpfe / Línea para salsa de tomate



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
No one



PER COTTURA A GAS
Gas



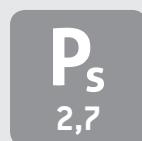
ECOLOGICO
RICICLABILE
Ecological
100% recycling



MANICATURA
Alluminio fuso e applicazione al corpo
con rivetti in lega AG5
Handle Fused aluminum/inox and
body fixing by AG5 alloy rivets



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
Material thickness
(1/16")



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06,
Dir. 82/71/CEE GUCEE L 297 del 23/10/82,
Dir. 85/52/CEE GUCEE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
Dir. 2002/72/CE GUCE L 220 del 15/08/02,
Dir. 2004/19/CE GUCE L 71 del 10/03/04,
Dir. 2005/79/CE GUCE L 302 del 19/11/05,
Dir. 2007/19/CE GUCE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCE L 338 del 13/11/04,
UNI EN 1186 1-15: 2003

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602



85SC

SCOLAPOMODORO (da inserire nelle pentole pomodoro art. 85 bis e art. 03)

Tomato colander [for tomato stockpots art. 85 bis and art. 03]
Passoire à tomate [pour marmites à tomates art. 85 bis et art. 03]
Tomatenseifer [für Tomatenpfannen Art. 85 bis und 03]
Escurretomate [para uso con ollas tomate art. 85 Bis e art. 03]

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA85SC32	32	12 5/8"	30	11 13/16"	8007441131456
FAMA85SC36	36	14 3/16"	34	13 3/8"	8007441131463
FAMA85SC40	40	15 3/4"	38	14 15/16"	8007441128883
FAMA85SC46	46	18 1/8"	44	17 5/16"	8007441128890
FAMA85SC50	50	19 11/16"	49	19 5/16"	8007441137694



85BS

TIPO NORD (PENTOLA) CON DUE MANIGLIE IN ALLUMINIO Senza coperchio pesante

North type [stockpot], alu handles, no heavy lid
Type nord [marmite] sans couvercle lourd, anses en aluminium
Nordtopf ohne Schwerdeckel, Alugriffen
Tipo nord olla sin tapa, con asas aluminio

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85BS32	32	12 5/8"	32	12 5/8"	25	26,42	8007441058340
FAMA85BS34	34	13 3/8"	34	13 3/8"	31	32,76	8007441058548
FAMA85BS36	36	14 3/16"	36	14 3/16"	36,5	38,57	8007441058852
FAMA85BS38	38	14 15/16"	38	14 15/16"	43	45,44	8007441059019
FAMA85BS40	40	15 3/4"	40	15 3/4"	50,2	53,04	8007441059248
FAMA85BS46	46	18 1/8"	46	18 1/8"	76,5	80,84	8007441059354
FAMA85BS50	50	19 11/16"	50	19 11/16"	98	103,55	8007441059477



85C

TIPO SUD (CALDAIA) CON DUE MANIGLIE IN ALLUMINIO E PONTICELLO ALLUMINIO Compreso coperchio pesante

South type [cauldron] with heavy lid, alu handles and loop handle
Type sud [cuve] avec couvercle lourd, anses et poignée en aluminium
Südkessel mit Schwerdeckel, Alugriffen und Alugegengriff
Tipo sur caldero con tapa pesada, asas aluminio y puente aluminio

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85C36	36	14 3/16"	23	9 1/16"	23	24,30	8007441058869
FAMA85C40	40	15 3/4"	23	9 1/16"	29	30,64	8007441059255
FAMA85C46	46	18 1/8"	34	13 3/8"	56	59,17	8007441059361
FAMA85C50	50	19 11/16"	34	13 3/8"	66,7	70,48	8007441059484
FAMA85C60	60	23 5/8"	34	13 3/8"	96	101,44	8007441059552



03C

PENTOLA PICCOLA COMUNITÀ CON DUE MANIGLIE E PONTICELLO IN ALLUMINIO Compreso coperchio pesante (Spess. Da 20/10 a 26/10)

Stockpot for small communities, heavy lid, alu handles and loop handle
(thickness from 20/10 to 26/10)
Marmite petite communauté, couvercle lourd, anses et poignée en aluminium
(épaisseur de 20/10 à 26/10)
Suppentopf für kleine Gemeinschaft, mit Schwerdeckel, Griffen und Alugegengriff
(Dicke von 20/10 bis 26/10)
Olla pequena comunidad cono tapa pesada asase y puente aluminio
(espesor de 20/10 hasta 26/10)

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA03C32	32	12 5/8"	30	11 13/16"	24	25,36	8007441058104
FAMA03C34	34	13 3/8"	32	12 5/8"	29	30,64	8007441058357
FAMA03C36	36	14 3/16"	34	13 3/8"	35	36,98	8007441058630
FAMA03C38	38	14 15/16"	36	14 3/16"	40	42,27	8007441058883
FAMA03C40	40	15 3/4"	38	14 15/16"	48	50,72	8007441059026
FAMA03C46	46	18 1/8"	44	17 5/16"	73	77,14	8007441059293
FAMA03C50	50	19 11/16"	49	19 5/16"	94	99,33	8007441132002
FAMA03C55	55	21 5/8"	53	20 7/8"	126	133,14	8007441059385
FAMA03C60	60	23 5/8"	58	22 13/16"	164	173,3	8007441131982



85S

TIPO SUD (CALDAIA) CON DUE MANIGLIE IN ALLUMINIO Senza coperchio pesante

South type [cauldron] alu handles, no heavy lid
Type sud [cuve] sans couvercle lourd, anses en aluminium
Südkessel ohne Schwerdeckel, Alugriffen
Tipo sud caldero sin tapa con asas aluminio

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85S36	36	14 3/16"	23	9 1/16"	23	24,30	8007441058876
FAMA85S40	40	15 3/4"	23	9 1/16"	29	30,64	8007441059262
FAMA85S46	46	18 7/64"	34	13 3/8"	56	59,17	8007441059378
FAMA85S50	50	19 11/16"	34	13 3/8"	66,7	70,48	8007441059491
FAMA85S60	60	23 5/8"	34	13 3/8"	96	101,44	8007441059569



142

PENTOLA A GRADINO CON COPERCHIO CON DUE MANIGLIE INOX

Deep rim saucepan with lid / Casserole à étage avec couvercle
Abgestufter Topf mit Deckel / Olla en escalón con tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA14228	28	11"	29	11 7/16"	8007441142087
ALMA14230	30	11 13/16"	30	11 13/16"	8007441142094
ALMA14232	32	12 5/8"	32	12 5/8"	8007441142100
ALMA14236	36	14 3/16"	34	13 3/8"	8007441142124
ALMA14240	40	15 3/4"	37	14 9/16"	8007441142131



85BC

TIPO NORD (PENTOLA) CON DUE MANIGLIE E PONTICELLO IN ALLUMINIO Compreso coperchio pesante

North type (stockpot) with heavy lid, alu handles and loop handle
Type nord (marmite) avec couvercle lourd, anses et poignée en aluminium
Nordtopf mit Schwerdeckel, Alugriffen und Alugegengriff
Tipo nord olla con tapa pesada, asas aluminio y puente aluminio

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85BC32	32	12 5/8"	32	12 5/8"	25	26,42	8007441058333
FAMA85BC34	34	13 3/8"	34	13 3/8"	31	32,76	8007441058531
FAMA85BC36	36	14 3/16"	36	14 3/16"	36,5	38,57	8007441058845
FAMA85BC38	38	14 15/16"	38	14 15/16"	43	45,44	8007441059002
FAMA85BC40	40	15 3/4"	40	15 3/4"	50,2	53,04	8007441059231
FAMA85BC46	46	18 7/64"	46	18 1/8"	76,5	80,84	8007441059347
FAMA85BC50	50	19 11/16"	50	19 11/16"	98	103,55	8007441059460



207CA

CAVAGNOCCHI

Gnocchi strainer / Petite passoire à gnocchi
Schöpföffel für Klöße / Espumadera para "gnocchi"

Code	Height		Bar Code
	H cm	H in	
COAL207CA50	50	19 11/16"	8007441132798

318533

PASSATUTTO PROFESSIONALE INOX CON 3 FILTRI SCATOLATO

Professional steel strainer with 3 filter / Crêpine acier professionnel avec 3 filtre
Schmutzfänger professional stahl mit 3 filter / Filtro de acero profesional con 3 filtros



Code	Diameter		Bar Code
	Ø cm	Ø in	
COIX318533	33	13"	8007441678074





Family Cooking

Rame e pasticceria

Copper - Pastry / Cuivre - Pâtisserie
 Kupfer - Gebäck / Cobre - Reposteria



**CAPACITÀ DI CONDURRE
IL CALORE**
 Alluminio 225 W/K Rame 396 W/K
Heat conductivity
 Aluminum 225 W/K Copper 396 W/K



DURATA
Durability



RIVESTIMENTO
Coating
Tin/Non-stick



PER COTTURA A GAS
Gas



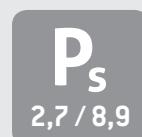
**ECOLOGICO
RICICLABILE**
Ecological
100% recycling



MANICATURA
Handle
Brass/Plastic



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
 Alluminio 2,7 / Rame 8,9
Specific weight
 Aluminum 2,7 / Copper 8,9



SPESSORE
Material thickness
(1/16")



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

Alluminio puro 99% garantito per alimenti.
 Decreto D.M. 18 aprile 2007 n° 76

*Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602*

*Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602*

DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/11/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/29/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/07, Reg. CE 1935/2004 GUCE L 338 del 13/11/04, UNI EN 1186 1:15: 2003

UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985)
 Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
 Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005), Regolamento CE n. 1935/2004

*Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602*

*Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602*



4M

CASSERUOLA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles / Faitout, 2 anses
Brattopf 2 Griffen / Cacerola 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM4M18	18	7 1/16"	7,5	2 15/16"	8007441140427
COCM4M20	20	7 7/8"	7,5	2 15/16"	8007441140434
COCM4M22	22	8 11/16"	7,5	2 15/16"	8007441140441
COCM4M24	24	9 7/16"	8	3 1/8"	8007441140458
COCM4M26	26	10 1/4"	8	3 1/8"	8007441140465
COCM4M28	28	11"	8	3 1/8"	8007441140472



4MBIS

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles / Faitout, 2 anses
Kochtopf 2 Griffen / Cacerola alta 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM4MBIS18	18	7 1/16"	9	3 9/16"	8007441145040
COCM4MBIS20	20	7 7/8"	10	3 15/16"	8007441145057
COCM4MBIS22	22	8 11/16"	10,5	4 1/8"	8007441145064
COCM4MBIS24	24	9 7/16"	12	4 3/4"	8007441145071



29M

COPERCHIO CON PONTICELLO

Lid with loop handle / Couvercle avec poignée
Deckel mit Gegengriff / Tapa con puente de acero

Code	Diameter		Bar Code
	Ø cm	Ø in	
COCM29M18	18	7 1/16"	8007441140212
COCM29M20	20	7 7/8"	8007441140229
COCM29M22	22	8 11/16"	8007441140236
COCM29M24	24	9 7/16"	8007441140243
COCM29M26	26	10 1/4"	8007441140250
COCM29M28	28	11"	8007441140267
COCM29M32	32	12 5/8"	8007441145033



11M

PADELLA CON UN MANICO OTTONE

Frypan, 1 handle / Poêle à frire, 1 manche
Bratpfanne, 1 Stiel / Sartén 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM11M20	20	7 7/8"	5,5	2 3/16"	8007441140175
COCM11M24	24	9 7/16"	5,5	2 3/16"	8007441140182
COCM11M28	28	11"	5,5	2 3/16"	8007441140199
COCM11M32	32	12 5/8"	6,3	2 1/2"	8007441140205



11BM

PADELLA SALTARE CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle / Sauteuse, 1 manche
Sautēuse 1 Stiel / Sartén saltar 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM11BM28	28	11"	7	2 3/4"	8007441145293
COCM11BM32	32	12 5/8"	7,3	2 7/8"	8007441145309



5M

CASSERUOLA CON UN MANICO OTTONE

Saucepans, 1 handle / Casserole, 1 manche
Stielkasserolle / Cacerola 1 mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM5M14	14	5 1/2"	8	3 1/8"	8007441140335
COCM5M16	16	6 5/16"	8,5	3 3/8"	8007441140342
COCM5M18	18	7 1/16"	9	3 9/16"	8007441140359
COCM5M20	20	7 7/8"	10	3 15/16"	8007441140366



10MC

TEGAME CON DUE MANIGLIE OTTONE E COPERCHIO

Omelette pan, 2 handles and lid / Plat rond, 2 anses et couvercle
Pfanne 2 Griffe und Deckel / Paellera 2 asas con tapa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM10MC24	24	9 7/16"	5,5	2 3/16"	8007441140649
COCM10MC28	28	11"	6,5	2 9/16"	8007441140144
COCM10MC32	32	12 5/8"	7,5	2 15/16"	8007441140151
COCM10MC36	36	14 3/16"	8,5	3 3/8"	8007441140168



65M

PAIOLO CON UN MANICO IN LEGNO E MANIGLIA INOX

Polenta pot, wooden handle / Chaudron, manche en bois
Polentetopf mit Holzstiel / Caldero mango madera

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM65M18	18	7 1/16"	10	3 15/16"	8007441140373
COCM65M20	20	7 7/8"	11,5	4 1/2"	8007441140380
COCM65M22	22	8 11/16"	13,5	5 5/16"	8007441140397
COCM65M24	24	9 7/16"	13,5	5 5/16"	8007441140403
COCM65M26	26	10 1/4"	14,3	5 5/8"	8007441140410



44M

PAIOLO CON MANICO ARCO

Polenta pot, bowed handle / Chaudron, manche arqué
Polentetopf mit bogenförmigem Stiel / Caldero con mango arco

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM44M22	22	8 11/16"	13,5	5 5/16"	8007441140274
COCM44M24	24	9 7/16"	13,5	5 5/16"	8007441140281
COCM44M26	26	10 1/4"	14,3	5 5/8"	8007441140298
COCM44M28	28	11"	16	6 5/16"	8007441140304
COCM44M30	30	11 13/16"	16	6 5/16"	8007441140311
COCM44M32	32	12 5/8"	17	6 11/16"	8007441140328



43LE

TORTIERA

Cake mould / Tourtière
Kuchenform / Tartera

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in		
COAL43LE16	16	6 5/16"	[**]	8007441138776
COAL43LE18	18	7 1/16"	[**]	8007441138783
COAL43LE20	20	7 7/8"	[**]	8007441138790
COAL43LE22	22	8 11/16"	[**]	8007441138806
COAL43LE24	24	9 7/16"	[**]	8007441138813
COAL43LE26	26	10 1/4"	[**]	8007441138820
COAL43LE28	28	11"	[**]	8007441138837
COAL43LE30	30	11 13/16"	[**]	8007441138844



43TU

CIAMBELLA CON TUBO

Savarin mould with tube / Savarin avec tube
Kranzkuchen mit Loch / Molde savarin bajo

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in		
COAL43TU16	16	6 5/16"	[**]	8007441138691
COAL43TU18	18	7 1/16"	[**]	8007441138707
COAL43TU20	20	7 7/8"	[**]	8007441138714
COAL43TU22	22	8 11/16"	[**]	8007441138721
COAL43TU24	24	9 7/16"	[**]	8007441138738
COAL43TU26	26	10 1/4"	[**]	8007441138745
COAL43TU28	28	11"	[**]	8007441138752
COAL43TU30	30	11 13/16"	[**]	8007441138769



37LE

CIAMBELLONE CON TUBO

Big savarin mould with tube / Gros savarin avec tube
Grosskranzkuchen mit Loch / Molde savarin

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in		
COAL37LE22	22	8 11/16"	[**]	8007441139049
COAL37LE24	24	9 7/16"	[**]	8007441139056
COAL37LE26	26	10 1/4"	[**]	8007441139063
COAL37LE28	28	11"	[**]	8007441139070



35LE

STAMPO BUDINO CON TUBO

Pudding mould with tube / Dariole avec tube
Puddingform mit Loch / Molde savarin

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in		
COAL35LE07	7	2 3/4"	[***]	8007441138851
COAL35LE10	10	3 15/16"	[***]	8007441138868
COAL35LE12	12	4 3/4"	[*]	8007441138875
COAL35LE14	14	5 1/2"	[**]	8007441138882
COAL35LE16	16	6 5/16"	[**]	8007441138899
COAL35LE18	18	7 1/16"	[*]	8007441138905
COAL35LE20	20	7 7/8"	[*]	8007441138912
COAL35LE22	22	8 11/16"	[*]	8007441138929



30LE

STAMPO BUDINO SENZA TUBO

Pudding mould without tube / Dariole sans tube
Puddingform ohne Loch / Molde savarin sin tubo

Code	Diameter		Quantity		Bar Code
	Ø cm	Ø in	pz		
COAL3OLE07	7	2 3/4"	[**]	8007441138967	
COAL3OLE10	10	3 15/16"	[**]	8007441138974	
COAL3OLE12	12	4 3/4"	[*]	8007441138981	
COAL3OLE14	14	5 1/2"	[**]	8007441138998	
COAL3OLE16	16	6 5/16"	[**]	8007441139001	
COAL3OLE18	18	7 1/16"	[*]	8007441139018	
COAL3OLE20	20	7 7/8"	[*]	8007441139025	
COAL3OLE22	22	8 11/16"	[*]	8007441139032	



432

FORNETTO DOPPIO CON DUE MANICI PLASTICI

Double frypan, 2 handles / Poêle doubles, 2 manches
Doppelpfanne, 2 Stiele / Hornillo doble con 2 mangos

Code	Diameter		Height		Quantity		Bar Code
	Ø cm	Ø in	H cm	H in	pz		
COFA43224	24	9 7/16"	9,8	3 7/8"	[*]	8007441039585	
COFA43226	26	10 1/4"	10,5	4 1/8"	[*]	8007441039721	
COFA43228	28	11"	11	4 5/16"	[*]	8007441039837	



435

STAMPO BUDINO CON BUSSOLOTTO

Pudding mould with tube / Dariole avec tube
Puddingform mit Loch / Molde savarin

Code	Diameter		Height		Quantity		Bar Code
	Ø cm	Ø in	H cm	H in	pz		
COFA43514	14	5 1/2"	6,5	2 9/16"	[**]	8007441039134	
COFA43516	16	6 5/16"	6,8	2 11/16"	[**]	8007441039219	
COFA43518	18	7 1/16"	7,5	2 15/16"	[**]	8007441039301	
COFA43520	20	7 7/8"	7,8	3 1/16"	[**]	8007441039387	
COFA43522	22	8 11/16"	8	3 1/8"	[**]	8007441039479	



436

STAMPO BUDINO SENZA BUSSOLOTTO

Pudding mould without tube / Dariole sans tube
Puddingform ohne Loch / Molde savarin

Code	Diameter		Height		Quantity		Bar Code
	Ø cm	Ø in	H cm	H in	pz		
COFA43614	14	5 1/2"	6,5	2 9/16"	[**]	8007441039141	
COFA43616	16	6 5/16"	6,8	2 11/16"	[**]	8007441039226	
COFA43618	18	7 1/16"	7,5	2 15/16"	[**]	8007441039318	
COFA43620	20	7 7/8"	7,8	3 1/16"	[**]	8007441039394	
COFA43622	22	8 11/16"	8	3 1/8"	[**]	8007441039486	



CIAMBELLA

437

Savarin mould / Savarin
Kranzkuchen / Molde savarin

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA43722	22	8 11/16"	6	2 3/8"	[**]	8007441039493
COFA43724	24	9 7/16"	6,5	2 9/16"	[**]	8007441039608
COFA43726	26	10 1/4"	7	2 3/4"	[**]	8007441124366
COFA43728	28	11"	7	2 3/4"	[**]	8007441124373



PADELLA DA SALA ANTIADERENTE CON UN MANICO PLASTICO

111BP

Non stick serving pan, 1 bakelite handle / Poêle à servir anti-adhésive, 1 manche en bakélite
Antihafte Servierpfanne 1 Bakelitessiel / Sartén salon antiadherente mango plastico

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA111BP20	20	7 7/8"	4,7	1 7/8"	[*]	8007441137618
COFA111BP22	22	8 11/16"	4,7	1 7/8"	[*]	8007441136086
COFA111BP24	24	9 7/16"	5	2	[*]	8007441136093
COFA111BP26	26	10 1/4"	5,1	2	[*]	8007441136109
COFA111BP28	28	11"	5,2	2 1/16"	[*]	8007441136116
COFA111BP30	30	11 13/16"	5,3	2 1/16"	[*]	8007441136123
COFA111BP32	32	12 5/8"	5,6	2 3/16"	[*]	8007441136130



FORMA PER PLUMCAKE

438

Plumcake mould / Moule à plum-cake
Plumcakeform / Molde cake

	cm		in		Height	Quantity	
Code	cm	in	H cm	H in	pz	Bar Code	
COFA43826	26x10	10 1/4"x3 15/16"	10	3 15/16"	[**]	8007441039738	



LASAGNERA CON MANIGLIE SNODATE

450

Lasagne roasting pan, 2 folding handles / Bac à lasagne, 2 anses tombantes
Lasagnenpfanne, 2 Fallgriffe / Rustidera 2 asas móviles

	cm		in		Height	Quantity	
Code	cm	in	H cm	H in	pz	Bar Code	
COFA45025	25x18,5	9 27/32"x7 9/32"	5,5	2 3/16"	[*]	8007441039653	
COFA45030	30x22	11 13/16"x8 11/16"	6	2 3/8"	[*]	8007441039943	
COFA45035	35x25	13 25/32"x9 27/32"	6,2	2 7/16"	[*]	8007441040017	
COFA45040	40x28	15 3/4"x11"	6,2	2 7/16"	[*]	8007441040086	



MrChef

Alluminio antiaderente interno esterno

Aluminum non-stick interior exterior
 Aluminium antiadhésive Extérieur Intérieur
 Aluminium-Antihaft-Innenaußen
 Antiadherente exterior de aluminio interior



CAPACITÀ DI CONDURRE
IL CALORE

Heat conductivity



DURATA

Durability



RIVESTIMENTO

Coating
non-stick



PER COTTURA A GAS

Gas



ECOLOGICO
RICICLABILE

Ecological
100% recycling



MANICATURA

Handle
Aluminum and bakelite



PER COTTURA ELETTRICA

Electric



PESO SPECIFICO

Specific weight



SPESORE

Material thickness
(3/16")



PER COTTURA RADIANTE

Radiant



CONFORMITÀ ALLE LEGGI

Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985)
 Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
 Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e
 2005/31/CE (GU L 110 del 30/04/2005)
 Regolamento CE n. 1935/2004

Alluminio puro 99% garantito per alimenti.
 Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
 CEE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
 Règlements CEE n°
 1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
 Richtlinie n° 1935/2004 und
 EN 601-602

Aluminio puro 99%
garantizado para alimentos.
 Reglamento CEE n°
 1935/2004 y EN 601-602



2104MR

CASSERUOLA ALTA DUE MANIGLIE CON COPERCHIO

Saucepot, 2 stainless steel handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2104MR20	20	7 7/8"	11,5	4 1/2"	3,3	3,49	8007441629519
ALSA2104MR24	24	9 7/16"	13,5	5 5/16"	5,6	5,92	8007441629526
ALSA2104MR28	28	11"	15,5	6 1/8"	9	9,51	8007441629533



2105MR

CASSERUOLA ALTA UN MANICO CON COPERCHIO

Saucepans, 1 handle / Casserole haute, 1 manche
Kasserolle 1 Griff / Cacerola alta 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2105MR16	16	6 5/16"	8	3 1/8"	1,5	1,58	8007441631550
ALSA2105MR20	20	7 7/8"	11,5	4 1/2"	3,3	3,49	8007441630218



2107MR

CASSERUOLA BASSA UN MANICO CON COPERCHIO

Casserole pan, 1 handle / Casserole, 1 manche
Niedrige Kasserolle 1 Griff / Cacerola baja 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2107MR20	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441630232
ALSA2107MR24	24	9 7/16"	9	3 9/16"	3,7	3,91	8007441630263



2106MR

CASSERUOLA BASSA DUE MANIGLIE CON COPERCHIO

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2106MR20	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441629557
ALSA2106MR24	24	9 7/16"	9	3 9/16"	3,7	3,91	8007441629564
ALSA2106MR28	28	11"	9,5	3 3/4"	5,6	5,92	8007441629571



2110MR

TEGAME DUE MANIGLIE CON COPERCHIO

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffen / Paellera 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2110MR20	20	7 7/8"	5,5	2 3/16"	8007441629434
ALSA2110MR24	24	9 7/16"	6	2 3/8"	8007441629441
ALSA2110MR28	28	11"	6,5	2 9/16"	8007441629458
ALSA2110MR32	32	12 5/8"	7	2 3/4"	8007441629465



2110MR

PADELLA DRITTA UN MANICO

Frypan, 1 handle / Poêle à frire, 1 manche
Pfanne 1 Griff / Sartén mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111MR20	20	7 7/8"	5,5	2 3/16"	8007441629472
ALSA2111MR24	24	9 7/16"	6	2 3/8"	8007441629489
ALSA2111MR28	28	11"	6,5	2 9/16"	8007441629496



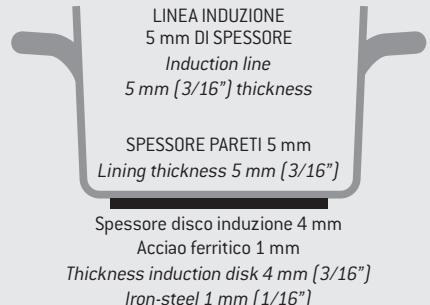
COVE129

COPERCHIO IN VETRO CON ANELLO IN ACCIAIO

Lid / Couvercle
Deckel / Tapa

Code	Diameter		Bar Code
	Ø cm	Ø in	
COVE12916	16	6 5/16"	8007441624972
COVE12920	20	7 7/8"	8007441624989
COVE12924	24	9 7/16"	8007441624996
COVE12928	28	11"	8007441625009
COVE12932	32	12 5/8"	8007441625016





MrChef induzione

Alluminio antiaderente interno esterno

Aluminum for Induction non-stick interior exterior
Aluminium pour induction antiadhésive Extérieur Intérieur
Aluminium für Induktion-Antihaft-Innenaußen
Aluminio de inducción con recubrimiento antiadherente exterior interior



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating non-stick



PER COTTURA A GAS
Gas



ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



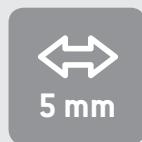
MANICATURA
*Handle
Aluminum and bakelite*



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
*Material thickness
(3/16")*



PER COTTURA RADIANTE
Radiant

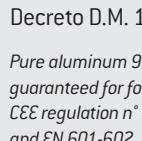


CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985)
Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e
2005/31/CE (GU L 110 del 30/04/2005)
Regolamento CE n. 1935/2004



PER COTTURA A INDUZIONE
Induction



Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
guaranteed for foods.
CE regulation n° 1935/2004
and EN 601-602

Aluminium pur 99%
garanti pour les aliments.
Règlements CEE n°
1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
für Lebensmittel EG.
Richtlinie n° 1935/2004 und
EN 601-602

Aluminio puro 99%
garantizado para alimentos.
Reglamento CEE n°
1935/2004 y EN 601-602

LINEA INDUZIONE
5 mm DI SPESSEZZO
Induction line
5 mm (3/16") thickness

SPESSEZZO PARETI 5 mm
Lining thickness 5 mm (3/16")
Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm (3/16")
Iron-steel 1 mm (1/16")



2104MRI

CASSERUOLA ALTA DUE MANIGLIE CON COPERCHIO

Saucetop, 2 stainless steel handles / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2104MRI20	20	7 7/8"	11,5	4 1/2"	3,3	3,49	8007441643669
ALSA2104MRI24	24	9 7/16"	13,5	5 5/16"	5,6	5,92	8007441643676
ALSA2104MRI28	28	11"	15,5	6 1/8"	9	9,51	8007441643690



2105MRI

CASSERUOLA ALTA UN MANICO CON COPERCHIO

Saucetop, 1 handle / Casserole haute, 1 manche
Kasserolle 1 Griff / Cacerola alta 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2105MRI16	16	6 5/16"	8	3 1/8"	1,5	1,58	8007441643621
ALSA2105MRI20	20	7 7/8"	11,5	4 1/2"	3,3	3,49	8007441643645



2106MRI

CASSERUOLA BASSA DUE MANIGLIE CON COPERCHIO

Casserole pot, 2 handles / Sautoir, 2 anses
Brattopf 2 Griffe / Cacerola baja 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2106MRI20	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441643447
ALSA2106MRI24	24	9 7/16"	9	3 9/16"	3,7	3,91	8007441643508
ALSA2106MRI28	28	11"	9,5	3 3/4"	5,6	5,92	8007441643522

LINEA INDUZIONE
5 mm DI SPESSEZZO
Induction line
5 mm (3/16") thickness

SPESSEZZO PARETI 5 mm
Lining thickness 5 mm (3/16")
Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm (3/16")
Iron-steel 1 mm (1/16")



2107MRI

CASSERUOLA BASSA UN MANICO CON COPERCHIO

Casserole pan, 1 handle / Casserole, 1 manche
Niedrige Kasserolle 1 Griff / Cacerola baja 1 mango

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2107MRI20	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441643607
ALSA2107MRI24	24	9 7/16"	9	3 9/16"	3,7	3,91	8007441643614



2110MRI

TEGAME DUE MANIGLIE CON COPERCHIO

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Paellera 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2110MRI20	20	7 7/8"	5,5	2 3/16"	8007441643478
ALSA2110MRI24	24	9 7/16"	6	2 3/8"	8007441643546
ALSA2110MRI28	28	11"	6,5	2 9/16"	8007441643560
ALSA2110MRI32	32	12 5/8"	7	2 3/4"	8007441643584



2111SMRI

PADELLA DRITTA UN MANICO

Frypan, 1 handle / Poêle à frire, 1 manche
Pfanne 1 Griff / Sartén mango

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA2111MRI20	20	7 7/8"	5,5	2 3/16"	8007441643782
ALSA2111MRI24	24	9 7/16"	6	2 3/8"	8007441643799
ALSA2111MRI28	28	11"	6,5	2 9/16"	8007441643805



Stardust

Aluminum for Induction non-stick interior exterior
 Aluminium pour induction antiadhésive Extérieur Intérieur
 Aluminium für Induktion-Antihaft-Innenaußen
 Aluminio de inducción con recubrimiento antiadherente exterior interior



CAPACITÀ DI CONDURRE
IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating non-stick



PER COTTURA A GAS
Gas



ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



MANICATURA
Handle Bakelite



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESORE
*Material thickness
(3/16")*



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

UNI EN 1388-1; Decreto ministeriale 4 aprile 1985 (GU n. 98 del 26/4/1985),
 Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007)
 Direttiva 84/500/EEC (GU L 277 del 20.10.1984)
 e 2005/31/CE (GU L 110 del 30/04/2005),
 Regolamento CE n. 1935/2004



PER COTTURA A INDUZIONE
Induction

Alluminio puro 99% garantito per alimenti.
 Decreto D.M. 18 aprile 2007 n° 76

Pure aluminum 99%
 guaranteed for foods.
 CEE regulation n° 1935/2004
 and EN 601-602

Aluminium pur 99%
 garanti pour les aliments.
 Règlements CEE n°
 1935/2004 et EN 601-602

Rein-Aluminium 99% garantiert
 für Lebensmittel EG.
 Richtlinie n° 1935/2004 und
 EN 601-602

Aluminio puro 99%
 garantizado para alimentos.
 Reglamento CEE n°
 1935/2004 y EN 601-602

104PPI

CASSERUOLA ALTA DUE MANIGLIE

Saucerop, 2 handles / Faitout, 2 anses en inox
Kochtopf 2 griffe / Cacerola alta 2 asas



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COFA104PPI20	20	7 7/8"	9,8	3 7/8"	2,5	2,64	8007441678364



110PPI

TEGAME DUE MANIGLIE

Omelette pan, 2 s/s handles / Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COFA110PPI24	24	9 7/16"	6,5	2 9/16"	2,7	2,85	8007441678340



105PPI

CASSERUOLA ALTA AD UN MANICO

Saucerop, one handle / Faitout une poignée
Kochtopf einen Griff / Cacerola alta un mango



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COFA105PPI16	16	6 5/16"	7,8	3 1/16"	1,4	1,48	8007441678357



111
BBPPI

PADELLA SVASATA BASSA UN MANICO

Low sauté pan / Plat à sauter
Niedrige ausgestellte Sauteuse / Sartén ensanchada baja "saltear"

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COFA111BBPPI20	20	7 7/8"	4,4	1 3/4"	1	1,06	8007441678296
COFA111BBPPI24	24	9 7/16"	4,8	1 7/8"	1,6	1,69	8007441678302
COFA111BBPPI28	28	11"	5,2	2 1/16"	2,5	2,64	8007441678319



111
WPPI

WOK UN MANICO

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COFA111WPPI28	28	11"	7,5	2 15/16"	3,5	3,70	8007441678326



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Essendo ancora la nostra una produzione artigianale le misure non possono essere considerate precise al millimetro ma soltanto indicative.

Certificazioni

Certifications



Produttori Pentole Professionali

I prodotti Pentole Agnelli rappresentano il Made in Italy in tutto il mondo, segno di qualità e tradizione.
Pentole Agnelli aderisce al programma europeo AFFG (Aluminum For Future Generation) ed a CentroAl - Alluminio in Cucina, il consorzio che riunisce in Italia i Produttori di Pentole Professionali.

Pentole Agnelli products represent the Made in Italy all over the world, a synonym of quality and tradition.

Pentole Agnelli adheres to the European program AFFG (Aluminum for Future Generation) and to CentroAl - Aluminum in the Kitchen, the syndicate gathering the Italian Manufacturers of Professional Cookware.



Azienda con Sistema Qualità Certificato

Pentole Agnelli persegue l'obiettivo della piena soddisfazione dei propri clienti attraverso un prodotto di qualità, un servizio garantito da personale specializzato, il rispetto della puntualità nelle consegne ed un prezzo competitivo.
Pentole Agnelli ha attuato un Sistema di Gestione per la Qualità in accordo ai requisiti della norma UNI EN ISO 9001:2008 per la quale è stata certificata.

Pentole Agnelli pursues the fullest customer satisfaction through high quality products, specialized personnel, respect of delivery deadlines and competitive prices.
Pentole Agnelli has implemented a Quality Management System in compliance with the requirements of UNI EN ISO 9001:2008, for which it has been certified.

ALLUMINIO AGNELLI
FAMIGLIA DI IMPRESE



IMPRESA STORICA D'ITALIA



UNIONE ITALIANA RISTORATORI



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

BALDASSARE AGNELLI S.P.A.

Via Madonna, 20 - 24040 - Lallio [BG] Italia
Phone +39 035 20 47 11 - Fax +39 035 69 36 68
e-mail Italy: info@agnelli.net
e-mail International: export@agnelli.net

Numero Verde
800-233040

www.pentoleagnelli.it

Follow us on

