

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Catalogo

Catalogue - Catalogue - Katalog - Catálogo

2015



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

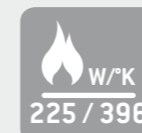
<p>Aluminium 3 mm Non-stick Whitford colour white Copper Gold Porcelain insert Alu-Inox*</p>	<p>Aluminium 3 mm Antiadhésif Whitford couleur blanche Cuivre Or Insert en porcelaine Alu-Inox*</p>	<p>Aluminium 3 mm Antihaft-Beschichtung Whitford weiß Kupfer Or Porzellaninsert Alu-Inox*</p>	<p>Aluminio 3 mm Antiadherente Whitford color blanco Cobre Oro Inserción de la porcelana Alu-Inox*</p>	<p>8 10 12 13 14 16</p>	<p>Alluminio 3 mm Antiaderente Eterna colore bianco Rame Oro Inserti in porcellana Alu-Inox*</p>	<p>COLLEZIONE 1932 1932 COLLECTION</p>
<p>Professional Aluminium 3 mm Professional Aluminium 5 mm Frypan "Cool" in Aluminium 3-5 mm Professional Induction Aluminium 3 mm (1/8")</p>	<p>Aluminium 3 mm Professional Aluminium 5 mm Professional Poêles "Cool" en Aluminium 3-5 mm Aluminium pour induction 3 mm Professional</p>	<p>Aluminium 3 mm Professional Aluminium 5 mm Professional Aluminium Pfannen "Cool" 3-5mm Aluminium für Induktion 3 mm Professional</p>	<p>Aluminio 3 mm Professional Aluminio 5 mm Professional Sartenes "Cool" en Aluminio 3-5 mm Aluminio de inducción 3 mm Professional</p>	<p>18 42 50 54</p>	<p>Alluminio 3 mm professionale Alluminio 5 mm professionale "Cool" Alluminio 3-5 mm Alluminio 3 mm professionale induzione</p>	<p>ALLUMINIO ALUMINIUM</p>
<p>Professional aluminium non-stick 3 mm (1/8") Professional aluminium non-stick 5 mm (3/16") Professional line Frypan "Cool" Cookware System line Infinity</p>	<p>Aluminium anti-adhésif 3 mm professional Aluminium anti-adhésif 5 mm professional Série professionnelle poêle "Cool" Série professionnelle Cookware System Infinity</p>	<p>Aluminium Antihaftbeschichtung 3 mm Professional Aluminium Antihaftbeschichtung 5 mm Professional Profilinie Aluminium Pfannen "Cool" Profilinie Aluminium Cookware System Infinity</p>	<p>Aluminio Antiadherente 3 mm Professional Aluminio Antiadherente 5 mm Professional Línea profesional sartenes "Cool" Línea profesional Cookware System Infinity</p>	<p>58 64 70 74 78</p>	<p>Alluminio Antiaderente 3 mm professionale Alluminio Antiaderente 5 mm professionale Alluminio "Cool" 3-5 mm Cookware System Infinity</p>	<p>ANTIADERENTE NON-STICK</p>
<p>Al Black 3 mm Al Black 5 mm Al-Black 3-5 mm Induction</p>	<p>Al Black 3 mm Al Black 5 mm Al-Black 3-5 mm Induction</p>	<p>Al Black 3 mm Al Black 5 mm Al-Black 3-5 mm Induktion</p>	<p>Al Black 3 mm Al Black 5 mm Al-Black 3-5 mm Inducción</p>	<p>82 88 92</p>	<p>Al-Black 3 mm Al-Black 5 mm Al-Black 3-5 mm per induzione</p>	<p>AL BLACK AL BLACK</p>
<p>Non-stick Teflon® Select blue lavender Non-stick Teflon® Select dark red</p>	<p>Antiadhésif Teflon® Select bleu lavande Antiadhésif Teflon® Select rouge foncé</p>	<p>Antihaft-Beschichtung Teflon® Select lavendelblau Antihaft-Beschichtung Teflon® Select dunkelrot</p>	<p>Antiadherente Teflon® Select azul lavanda Antiadherente Teflon® Select rojo oscuro</p>	<p>96 100</p>	<p>Antiaderente Teflon® Select blu lavanda Antiaderente Teflon® Select rosso scuro</p>	<p>LE DIVE LE DIVE</p>
<p>Tinned Copper Hammered Tinned Copper Flat Copper with Brass handle Copper Induction Copper 3 Induction*</p>	<p>Cuivre Étamé Cuivre Martelé Étamé Cuivre Poli manche Laiton Cuivre Induction Copper 3 Induction*</p>	<p>Kupfer verzinkt Kupfer gehämmert verzinkt Nicht bearbeitetem Kupfer mit Messinggriffen Kupfer Induktion Copper 3 Induktion*</p>	<p>Cobre Estañado Cobre Martillado Estañado Cobre Liso con mango de Latón Cobre Inducción Copper 3 Inducción*</p>	<p>102 114 122 126 130</p>	<p>Rame Liscio Stagnato a mano Rame Martellato Stagnato a mano Rame liscio manicato ottone fuso Rame per induzione Copper 3 per induzione*</p>	<p>RAME COPPER</p>
<p>Stainless Steel 18/10 Alu-Inox</p>	<p>Acier Inox 18/10 Alu-Inox</p>	<p>Edelstahl 18/10 mm Alu-Inox</p>	<p>Acero Inox 18/10 Alu-Inox</p>	<p>134 150</p>	<p>Acciaio Inox 18/10* Alu-Inox*</p>	<p>ACCIAIO INOX STAINLESS STEEL</p>

<i>Enamelled cast iron*</i>	<i>Fonte émaillée*</i>	<i>Emaillierter guss*</i>	<i>Hierro fundido esmaltado*</i>	154	Ghisa smaltata*	SLOWCOOK
<i>Buffet line</i>	<i>Série Linea Buffet</i>	<i>Linie Buffet</i>	<i>Línea Buffet</i>	162	Linea Buffet	BUFFET BUFFET
<i>Gastronorm Sheets & Pans line</i>	<i>Ligne plaques et bacs Gastronorm</i>	<i>Gastronorm Behälter Linie</i>	<i>Línea placas y cubetas Gastronorm</i>	170	Teglie e bacinelle Gastronorm	GASTRONORM GASTRONORM
<i>Pastry-Pizza Line</i>	<i>Série Pâtisserie-Pizza</i>	<i>Linie Feinbäcker-Pizza</i>	<i>Línea Reposteria-Pizza</i>	184	Pasticceria & Pizza	PASTICCERIA & PIZZA PASTRY & PIZZA
<i>Iron Line</i>	<i>Série Fer</i>	<i>Linie Eisen</i>	<i>Línea hierro</i>	206	Linea Ferro	FERRO IRON
<i>Stone Line</i>	<i>Série Pierre</i>	<i>Linie Stein</i>	<i>Línea Piedra</i>	210	Pietra	PIETRA STONE PLATE
<i>Cake Moulds</i>	<i>Moules a four</i>	<i>Kuchenformen</i>	<i>Moldes Horno</i>	216	Stampi da forno	DOLCIFLEX DOLCIFLEX



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
 Aluminium 225 W/K / Copper 396 W/K



DURATA
Durability



RIVESTIMENTO
Coating
 Eterna



PER COTTURA A GAS
Gas



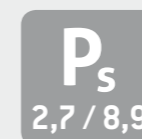
**ECOLOGICO
RICICLABILE**
*Ecological
100% recycling*



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
 Aluminium 2,7 / Copper 8,9



SPESORE
 3 mm alluminio / 2 mm rame
Material thickness
 3 mm aluminium / 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° 228 del 30/09/98,
 DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 92/71/CEE GUCEE L 267 del 23/10/82,
 Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
 Dir. 2002/72/CE GUCEE L 220 del 15/08/02, Dir. 2004/19/CE GUCEE L 71 del 10/03/04,
 Dir. 2005/79/CE GUCEE L 302 del 19/11/05, Dir. 2007/19/CE GUCEE L 91 del 31/3/07,
 Reg. CE 1935/2004 GUCEE L 338 del 13/11/04, UNI EN 1186 1:5: 2003

CONFEZIONE DI VENDITA

Retail packaging / Coffret de vente
Handelsverpackung / Paquete de venta



104

CASSERUOLINO ALTO DUE MANIGLIE

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

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



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	
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

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



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

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



110

TEGAMINO DUE MANIGLIE

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

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



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	
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

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



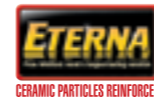
105W

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 alto con un asa Eterna

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



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	
ALSA106W10	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623890



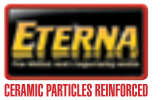
107W

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

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



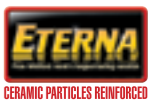
109W

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

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



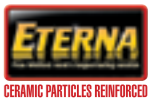
110W

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

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



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	
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



104CUMS

CASSERUOLINO BASSO IN RAME A UN MANICO

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

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



110CUM

TEGAMINO IN RAME 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

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



107CUF

CASSERUOLINO BASSO IN RAME A UN MANICO

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

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"	0,283	9,57	8007441147747
ALCU107F12	12	4 3/4"	4,5	1 3/4"	0,481	16,27	8007441147754
ALCU107F14	14	5 1/2"	5,5	2 3/16"	0,718	24,28	8007441147761



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



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

Code	Diameter		Height		Capacity	
	cm	in	cm	in	lt	oz
ALAU110IES15	15	5 15/16"	4	1 9/16"	0,683	23,1



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
11014

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 14

Porcelain insert for codes 110 and 111 - Ø cm 14 (5 1/2")
Insert en porcelaine pour les codes 110 et 111 - Ø cm 14
Porzellaneinsatz für Codes 110 und 111 - Ø cm 14
Inserción de la porcelana por los códigos 110 y 111 - Ø 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
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
11016

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 16

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



COCE
11012

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 12

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



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

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



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

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



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	
ALIX105ALIN10	10	3 15/16"	7	2 3/4"	0,542	18,32	8007441676209



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	
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



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

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



111ALIN

PAPELLINO 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



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	
ALIX107ALIN10	10	3 15/16"	4,5	1 3/4"	0,278	9,40	8007441676223





Alluminio 3 mm professionale

Professional Aluminium 3 mm (1/8") / 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



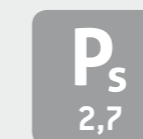
ECOLOGICO RICICLABILE
Ecological
 100% recycling



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 aluminium 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. 82/711/CEE GUCEE L 259 del 23/10/82,
 Dir. 85/572/CEE GUCEE L 372 del 31/12/1985,
 Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
 Dir. 2002/72/CE GUCEE L 220 del 15/08/02,
 Dir. 2004/19/CE GUCEE L 71 del 10/03/04,
 Dir. 2005/79/CE GUCEE L 302 del 19/11/05,
 Dir. 2007/19/CE GUCEE L 91 del 31/3/07,
 Reg. CE 1935/2004 GUCEE 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*



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	oz	
ALMA10716	16	6 5/16"	7	2 3/4"	1,4	47.34	8007441008925
ALMA10718	18	7 1/16"	7	2 3/4"	1,8	60.87	8007441009250
ALMA10720	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441009663
ALMA10722	22	8 11/16"	9	3 9/16"	3,4	114.97	8007441010263
ALMA10724	24	9 7/16"	9	3 9/16"	4,1	138.64	8007441010744
ALMA10726	26	10 1/4"	9,5	3 3/4"	5,3	179.21	8007441011291
ALMA10728	28	11"	9,5	3 3/4"	6,4	216.41	8007441011826
ALMA10730	30	11 13/16"	10,5	4 1/8"	7,4	250.22	8007441012380
ALMA10732	32	12 5/8"	10,5	4 1/8"	8,4	284.04	8007441012953
ALMA10734	34	13 3/8"	11	4 5/16"	10	338.14	8007441013455
ALMA10736	36	14 3/16"	11,5	4 1/2"	11,5	388.86	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 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10914	14	5 1/2"	8	3 1/8"	1	33.81	8007441008642
ALMA10916	16	6 5/16"	8,5	3 3/8"	1,3	43.96	8007441008949
ALMA10918	18	7 1/16"	10	3 15/16"	1,9	64.25	8007441009274
ALMA10920	20	7 7/8"	11,5	4 1/2"	2,4	81.15	8007441009687
ALMA10922	22	8 11/16"	12,5	4 15/16"	3	101.44	8007441010287
ALMA10924	24	9 7/16"	14	5 1/2"	4	135.26	8007441010768
ALMA10926	26	10 1/4"	15,5	6 1/8"	5,5	185.98	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"	8007441017248



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 Edelstahlgegriff. 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



1290V

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 Edelstahlgriffe / 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



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

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

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

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 "saltear" 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

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

Saucepot 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	oz	
ALMA15336	36	14 3/16"	20	7 7/8"	18	608.65	8007441014261
ALMA15340	40	15 3/4"	22	8 11/16"	26	879.16	8007441015244
ALMA15350	50	19 11/16"	28	11"	50	1,690.70	8007441017354



153B

SPICCHIO SINGOLO ALTO

Single deep segment / Panier fond
Hochseiherr / 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



153ST

CASSERUOLA CON 4 COLAPASTA A SPICCHIO BASSO

Casserole pot with 4 low segment colanders / Sautoir avec 4 passoires à panier bas
Brattpf mit 4 Niedrigseihern / Cacerola baja con coladores 4 sectores bajos

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA153ST36	36	14 3/16"	16,5	6 1/2"	15	507,21	8007441131494
ALMA153ST40	40	15 3/4"	18	7 1/16"	19	642,46	8007441131500
ALMA153ST50	50	19 11/16"	22,5	8 7/8"	41	1.386,37	8007441131517



153BST

SPICCHIO SINGOLO BASSO

Single low segment / Panier bas
Niedrigseiherr / Colador 1 sector bajo

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA153BST36	36	14 3/16"	17	6 11/16"	8007441131524
ALMA153BST40	40	15 3/4"	19	7 1/2"	8007441131531
ALMA153BST50	50	19 11/16"	22,5	8 7/8"	8007441138455



153C

COPERCHIO PER CASSERUOLA A 4 SPICCHI

Lid for 4-segment saucepot / Couvrecle pour sautoir à 4 paniers
Deckel zum Kochtopf mit 4 Seiher / 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



154C

COPERCHIO PER CASSERUOLA A 2 SPICCHI

Lid for 2-segment saucepot / Couvrecle pour sautoir à 2 paniers
Deckel zum Kochtopf mit 2 Seiher / 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



154

CASSERUOLA CON 2 SPICCHI ALTI

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA15430	30	11 13/16"	16	6 5/16"	10	338.14	8007441125011
ALMA15434	34	13 3/8"	18	7 1/16"	15	507.21	8007441125028
ALMA15438	38	14 15/16"	21	8 1/4"	22	743.91	8007441125035



155

CASSERUOLA CON 3 SPICCHI ALTI

Saucepot, 3 segments / Sautoir à 3 paniers
Kochtopf mit 3 Seiher / Cacerola con coladores 3 sectores

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA15534	34	13 3/8"	18	7 1/16"	15	507.21	8007441140953
ALMA15538	38	14 15/16"	21	8 1/4"	22	743.91	8007441140946



154B

SPICCHIO 1/2 SINGOLO ALTO

Single segment colanders / Paniers
Seiher / 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



155B

SPICCHIO 1/3 SINGOLO ALTO

Colander for 3-segment saucepot / Panier pour sautoir à 3 paniers
Fach zum Kochtopf mit 3 Seiher / 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 cocción a vapor de verduras, espárragos, etc.

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA15224	24	9 7/16"	15x11	5 15/16" x 4 5/16"	5	169.07	8007441011024
ALMA15228	28	11"	17x13	6 11/16" x 5 1/8"	9	304.33	8007441012113
ALMA15232	32	12 5/8"	21x15	8 1/4" x 5 15/16"	12	405.77	8007441013202
ALMA15236	36	14 3/16"	22x17	8 11/16" x 6 11/16"	18	608.65	8007441014254
ALMA15240	40	15 3/4"	25x20	9 13/16" x 7 7/8"	25	845.35	8007441015237



151V

VAPORIERA 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
Dreifußseihler 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
Konische 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 / Tourtiere cylindrique à anneau
Runde torten form mit ring / Tartera cilindrca 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



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



144

PAIOLO PER POLENTA CON MANICO AD ARCO

Polenta 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	oz	
ALMA14420	20	7 7/8"	12,5	4 15/16"	3	101,44	8007441009915
ALMA14422	22	8 11/16"	15,5	6 1/8"	3,5	118,34	8007441010485
ALMA14424	24	9 7/16"	17	6 11/16"	4,5	152,16	8007441011000
ALMA14426	26	10 1/4"	18	7 1/16"	6	202,88	8007441011536
ALMA14428	28	11"	18	7 1/16"	7	236,69	8007441012090
ALMA14430	30	11 13/16"	21	8 1/4"	8	270,51	8007441012618
ALMA14432	32	12 5/8"	23	9 1/16"	10	338,14	8007441013189
ALMA14434	34	13 3/8"	24	9 7/16"	15	507,21	8007441013660
ALMA14436	36	14 3/16"	25	9 13/16"	16	541,02	8007441014230
ALMA14438	38	14 15/16"	26,5	10 7/16"	17	574,83	8007441014667
ALMA14440	40	15 3/4"	28	11"	20	676,28	8007441015152
ALMA14444	44	17 5/16"	33	13"	30	1.014,42	8007441016029
ALMA14446	46	18 1/8"	36	14 3/16"	40	1.352,56	8007441008123
ALMA14452	52	20 1/2"	38	14 15/16"	50	1.690,70	8007441008130
ALMA14456	56	22 1/16"	44	17 5/16"	60	2.028,84	8007441008154
ALMA14458	58	22 13/16"	45	17 3/4"	75	2.536,05	8007441008161
ALMA14462	62	24 7/16"	49	19 5/16"	90	3.043,26	8007441008178
ALMA14464	64	25 3/16"	55	21 5/8"	120	4.057,68	8007441123857
ALMA14468	68	26 3/4"	58	22 13/16"	150	5.072,10	8007441123864



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



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	oz	
ALMA16518	18	7 1/16"	12	4 3/4"	2	67,62	8007441009441
ALMA16520	20	7 7/8"	13	5 1/8"	3	101,44	8007441009946
ALMA16522	22	8 11/16"	14	5 1/2"	3,5	118,34	8007441010515
ALMA16524	24	9 7/16"	14	5 1/2"	4,5	152,16	8007441011048
ALMA16526	26	10 1/4"	17	6 11/16"	6	202,88	8007441011574
ALMA16528	28	11"	17	6 11/16"	7	236,69	8007441012137
ALMA16530	30	11 13/16"	18	7 1/16"	8	270,51	8007441012670
ALMA16532	32	12 5/8"	19	7 1/2"	10	338,14	8007441013226
ALMA16536	36	14 3/16"	23	9 1/16"	16	541,02	8007441014308
ALMA16540	40	15 3/4"	26	10 1/4"	20	676,28	8007441015299



173

COLAPASTA CILINDRICO CON DUE MANIGLIE FISSE INOX

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 Einsteckseiher für Art. 103 oder 1103, Edelstahlfestgriffe
Escurridera cilindrca para uso con art. 103 o 1103 mangos fijos inox

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 (Nudelwärmer) Edelstahlstiel
Escrurridera cilíndrica (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 (Nudelwärmer) mit Stiel und Haken
Escrurridera esférica (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 (Nudelwärmer) Edelstahlstiel und Haken
Escrurridera 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 Bratform, rundwinkelige, schwere, hohe, Fallgriffen ohne Niete
Rustidera rectangular angulos Redondeados tipo pesado serie alta con asas móviles 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 Bratform, rundwinkelige, niedrige, Edelstahlfallgriffen
Rustidera rectangular angulos redondeados serie baja asas móviles 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 fonde à angles ronds et anses tombantes, sans rivets, mi-poids
Rechteckige Bratform, hohe, rundwinkelige, Fallgriffen ohne Niete, Mittelgewicht
Rustidera rectangular serie alta angulos redondeados y asas móviles 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, rundwinkliger, 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"	8007441132385
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



177B

BRASIERA RETTANGOLARE CON COPERCHIO A SOUTÉ SENZA GRIGLIA INTERNA

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

Code	Size		Height		Bar Code
	cm	in	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



182B

VASSOIO DISBRIGO

Tray / Plateau / Tablett / Bandeja servicio

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



181

COPERCHIO RETTANGOLARE A SOUTÉ (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 laterales fixes
Rechteckiger Deckel (Tabletten), rundwinkelig, Festgriffen
Tapa rectangular Souté (bandeja) angulos redondeados y asas laterales fijas

Code	Size		Height		Bar Code
	cm	in	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



177

BRASIERA RETTANGOLARE CON COPERCHIO A SOUTÉ E GRIGLIA INTERNA CON DUE MANIGLIE SNODABILI

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

Code	Size		Height		Bar Code
	cm	in	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



149

ROSTIERA RETTANGOLARE AD ANGOLI RETTI SALDATI CON MANIGLIE SNODATE

Rectangular roasting plate, welded right angles with folding handles
Plat à rôtir rectangulaire à angles droits soudés et anses tombantes
Rechteckige Bratform, zusammengefügten Rechtwinkeln, Fallgriffen
Rustidera rectangular angulos rectos soldados asas moviles

Su ordinazione / On request

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA14930	30x26	11 13/16"x10 1/4"	8	3 1/8"	8007441012632
ALMA14935	35x25	13 3/4"x9 13/16"	8	3 1/8"	8007441013851
ALMA14940	40x28	15 3/4"x11"	8	3 1/8"	8007441015176
ALMA14945	45x30	17 3/4"x11 13/16"	10	3 15/16"	8007441016166
ALMA14950	50x30	31 1/2"x11 13/16"	10	3 15/16"	8007441017309
ALMA14955	55x36	21 5/8"x14 3/16"	10	3 15/16"	8007441017859
ALMA14960	60x40	23 5/8"x15 3/4"	10	3 15/16"	8007441018344
ALMA14965	65x45	25 9/16"x17 3/4"	10	3 15/16"	8007441018658
ALMA14970	70x40	27 9/16"x15 3/4"	10	3 15/16"	8007441018917
ALMA14980	80x50	31 1/2"x19 11/16"	10	3 15/16"	8007441019129
ALMA14990	90x50	35 7/16"x19 11/16"	12	4 3/4"	8007441019303



183

COPERCHIO RETTANGOLARE ANGOLI RETTI per art. 149

Rectangular lid with right angles for art. 149
Couvercle rectangulaire à angles droits pour art. 149
Rechteckiger Deckel, rechtwinkliger, für Art. 149
Tapa rectangular angulos rectos para art. 149

Su ordinazione / On request

Code	Size		Bar Code
	cm	Ø in	
ALMA18335	35x25	13 3/4"x 9 13/16"	8007441013912
ALMA18340	40x28	15 3/4"x 11"	8007441015428
ALMA18345	45x30	17 3/4"x 11 13/16"	8007441016265
ALMA18350	50x30	19 11/16"x 11 13/16"	8007441017514
ALMA18355	55x36	21 5/8"x 14 3/16"	8007441017965
ALMA18360	60x40	23 5/8"x 15 3/4"	8007441018498
ALMA18365	65x45	25 9/16"x 17 3/4"	8007441018733
ALMA18370	70x40	27 9/16"x 15 3/4"	8007441019990
ALMA18380	80x50	31 1/2"x 19 11/16"	8007441019204



224

COLAFRITTO CON PENTOLINO RACCOGLITORE

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

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



292

INFARINAPESCE

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

Code	Diameter		Bar Code
	Ø cm	Ø in	
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	oz	
ALMA20236	36	14 3/16"	16	6 5/16"	11	371.95	8007441135263
ALMA20240	40	15 3/4"	17	6 11/16"	15	507.21	8007441135270
ALMA20245	45	17 3/4"	17	6 11/16"	20	676.28	8007441135287
ALMA20250	50	19 11/16"	21	8 1/4"	30	1,014.42	8007441135294
ALMA20260	60	23 5/8"	26	10 1/4"	47	1,589.26	8007441135300
ALMA20265	65	25 9/16"	29	11 7/16"	62	2,096.47	8007441136215



293

BAGNOMARIA

Bain-marie / Bain-marie
Wasserbadkasserolle / Bano maria

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALMA29312	12	4 3/4"	13	5 1/8"	1,4	47.34	8007441008475
ALMA29314	14	5 1/2"	16	6 5/16"	2,2	74.39	8007441008741
ALMA29316	16	6 5/16"	17,5	6 7/8"	3,5	118.35	8007441009113
ALMA29318	18	7 1/16"	19	7 1/2"	4,5	152.16	8007441009526
ALMA29320	20	7 7/8"	22	8 11/16"	6,5	219.79	8007441010089
ALMA29322	22	8 11/16"	22	8 11/16"	8,4	284.04	8007441010584
ALMA29324	24	9 7/16"	23,5	9 1/4"	10,4	351.67	8007441011147
ALMA29326	26	10 1/4"	26	10 1/4"	13,8	466.63	8007441011666



158

AL KIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

Seafood Serving Kit with aluminium tray / Kit Servir à fruits de mer avec plateau en aluminium
Meeresfrüservicemitt 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



158

VASSOIO FRUTTI DI MARE IN ALLUMINIO

Seafood tray, aluminium / Plateau à fruits de mer, aluminium
Meeresfrüchte-Alutabrett / 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
Schöpflöffel mit hartem Stiel, Alu-Legierung 2 genieteten Stücke
Cacillo mango rigido aleación aluminio 2 Piezas riveteadas

Code	Diameter		Bar Code
	H cm	H in	
ALMA20510	10	3 15/16"	8007441008291
ALMA20512	12	4 3/4"	8007441008437
ALMA20514	14	5 1/2"	8007441008703
ALMA20516	16	6 5/16"	8007441009076
ALMA20518	18	7 1/16"	8007441009472
ALMA20520	20	7 7/8"	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	
ALMA20710	10	3 15/16"	8007441133351
ALMA20712	12	4 3/4"	8007441008451
ALMA20714	14	5 1/2"	8007441008727
ALMA20716	16	6 5/16"	8007441009090
ALMA20718	18	7 1/16"	8007441009496
ALMA20720	20	7 7/8"	8007441010010
ALMA20722	22	8 11/16"	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 Schöpflöffel mit hartem Stiel, Alu-Legierung 2 genieteten Stücke
Espumadera mango rigido aleacion aluminio 2 piezas riveteadas

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



Alluminio 5 mm professionale

Professional Aluminium 5 mm (3/16") / 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



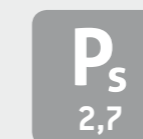
ECOLOGICO RICICLABILE
Ecological
 100% recycling



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 aluminium 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. 82/711/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. 2005/79/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*



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 cilíndrica 2 asas inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALMR110320	20	7 7/8"	19	7 1/2"	6	202.88	8007441009700
ALMR110324	24	9 7/16"	22	8 11/16"	10	338.14	8007441010799
ALMR110328	28	11"	26	10 1/4"	16	541.02	8007441011871
ALMR110332	32	12 5/8"	30	11 13/16"	24	811.54	8007441012984
ALMR110336	36	14 3/16"	33	13"	33	1,115.86	8007441014025
ALMR110340	40	15 3/4"	37	14 9/16"	45	1,521.63	8007441014926
ALMR110345	45	17 3/4"	40	15 3/4"	65	2,192.91	8007441016371
ALMR110350	50	19 11/16"	45	17 3/4"	85	2,874.19	8007441017057



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	oz	
ALMR110720	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441009748
ALMR110724	24	9 7/16"	8	3 1/8"	3,7	125.11	8007441010836
ALMR110728	28	11"	9	3 9/16"	5,6	189.36	8007441011918
ALMR110732	32	12 5/8"	10	3 15/16"	8	270.51	8007441013028



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 cilíndrica alta alta conductividad 2 asasinox

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMR110416	16	6 5/16"	8	3 1/8"	1,5	50.72	8007441008963
ALMR110418	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441009304
ALMR110420	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441009717
ALMR110424	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441010805
ALMR110428	28	11"	16	6 5/16"	9	304.33	8007441011888
ALMR110432	32	12 5/8"	18	7 1/16"	12,5	422.68	8007441147518
ALMR110436	36	14 3/16"	19,5	7 11/16"	18	608.65	8007441147525
ALMR110440	40	15 3/4"	22	8 11/16"	26	879.16	8007441014933
ALMR110445	45	17 3/4"	25	9 13/16"	35	1183.49	8007441016388
ALMR110450	50	19 11/16"	28	11"	50	1690.70	8007441017064
ALMR110455	55	21 5/8"	31	12 3/16"	65	2197.91	8007441145002
ALMR110460	60	23 5/8"	35	13 3/4"	90	3043.26	8007441135324



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



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 cilíndrica alto 1 mango inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALMR110516	16	6 5/16"	8	3 1/8"	1,5	50.72	8007441008970
ALMR110518	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441147464
ALMR110520	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441147471
ALMR110524	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441010812
ALMR110528	28	11"	16	6 5/16"	9	304.33	8007441011895
ALMR110532	32	12 5/8"	18	7 1/16"	12,5	422.68	8007441013004



1111

PADELLA RADIANTE CON UN MANICO TUBOLARE INOX

Radiant frypan, 1 s/s handle / Poêle 1 manche en acier inox
Bratpfanne, 1 Edelstahlstiel / 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 Bratopf 2 Edelstahlgriffe
Cacerola cilindrca baja 2 asas inox alta conductividad

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALMR110620	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441009731
ALMR110624	24	9 7/16"	8	3 1/8"	3,7	125.11	8007441010829
ALMR110628	28	11"	9	3 9/16"	5,6	189.36	8007441011901
ALMR110632	32	12 5/8"	10	3 15/16"	8	270.51	8007441147495
ALMR110636	36	14 3/16"	12	4 3/4"	12	405.77	8007441147532
ALMR110640	40	15 3/4"	13	5 1/8"	16	541.02	8007441147549
ALMR110645	45	17 3/4"	15	5 15/16"	23	777.72	8007441016401
ALMR110650	50	19 11/16"	17	6 11/16"	32	1082.05	8007441017088
ALMR110655	55	21 5/8"	19	7 1/2"	51,5	1741.42	8007441143077
ALMR110660	60	23 5/8"	21,5	8 7/16"	60	2028.84	8007441135379



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



1111BM

PADELLA RADIANTE A MANTECARE SALTA PASTA E RISI

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



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	oz	
ALMR65B18	18	7 1/16"	12	4 3/4"	2	67.63	8007441123680
ALMR65B20	20	7 7/8"	13	5 1/8"	3	101.44	8007441124816
ALMR65B22	22	8 11/16"	14	5 1/2"	3,5	118.35	8007441124823
ALMR65B24	24	9 7/16"	12	4 3/4"	4,5	152.16	8007441057312
ALMR65B26	26	10 1/4"	13	5 1/8"	6	202.88	8007441057572
ALMR65B28	28	11"	14	5 1/2"	7	236.70	8007441057800
ALMR65B30	30	11 13/16"	14	5 1/2"	8	270.51	8007441058050



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 cilindrca 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



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

Per cottura
a induzione

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
COIN416520	20	7 7/8"	9,45	3 3/4"	2,47	83,52	8007441668730
COIN416524	24	9 7/16"	13,95	5 1/2"	4,27	144,38	8007441668747



Spessore disco induzione 2 mm
Acciaio ferritico 1 mm
Thickness induction disk 2 mm
Iron-steel 1 mm

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 Edelstahlgegriff 10 Stücke
Tapa redonda pesada con puente inox conf 10 piezas

Code	Diameter		Bar Code
	Ø cm	Ø 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



1111W

WOK RADIANTE CON FONDO SVASATO CON MANICO TUBOLARE INOX

Radiant wok, splayed bottom / Wok extra-lourd, fond évasé
Extra schwer Wok mit ausgeschmiegte 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 Bratform, extra schwer, Fallgriffen
Rustidera 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 SPESSORE 5 MM

Radiant rectangular roasting plate with folding handles
Plat à rôtir rectangulaire extra-lourd avec anses tombantes
Rechteckige Bratform, extra schwer, Fallgriffen
Rustidera rectangular 2 asas móviles 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 SPESSORE 5 MM

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

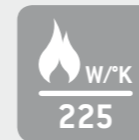


“Cool” Alluminio 3-5 mm

Frypan “Cool” in Aluminium 3-5 mm (1/8” - 3/16”)

Poêles “Cool” en Aluminium 3-5 mm

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



CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
No one



PER COTTURA A GAS
Gas



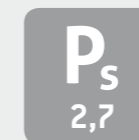
ECOLOGICO RICICLABILE
Ecological
100% recycling



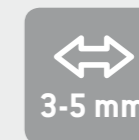
MANICATURA
Handle
Stainless steel / “Cool”



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



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 aluminium 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. 82/711/CEE GUCEE L 297 del 23/10/82,
Dir. 85/572/CEE GUCEE L 372 del 31/12/1985,
Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
Dir. 2002/72/CE GUCEE L 220 del 15/08/02,
Dir. 2004/19/CE GUCEE L 71 del 10/03/04,
Dir. 2005/79/CE GUCEE L 302 del 19/11/05,
Dir. 2007/19/CE GUCEE L 91 del 31/3/07,
Reg. CE 1935/2004 GUCEE 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



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	2 3/4"	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	2 3/4"	8007441143497



111 BC

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

Sautè pan, 3 mm [1/8"] thick, "Cool" handle / Sauteuse, 3 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva alta "saltear", 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 "saltear", 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 "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 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"

Sautè 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



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

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

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

Alluminio induzione 3 mm professionale

Professional Induction Aluminium 3 mm (1/8")
 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

W/K
 225



DURATA
Durability



RIVESTIMENTO
Coating

NESSUNO
 No one



PER COTTURA A GAS
Gas



ECOLOGICO RICICLABILE
Ecological 100% recycling

100%

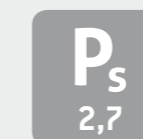


MANICATURA
Handle

INOX
 Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight

2,7



SPESSORE
Material thickness

3 mm



PER COTTURA RADIANTE
Radiant



CONFORMITÀ ALLE LEGGI
Legal conformity

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

Pure aluminium 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

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. 85/572/CEE GUCEE L 372 del 31/12/1985,
 Dir. 97/48/CEE GUCEE L 222 del 12/8/97,
 Dir. 2002/72/CE GUCEE L 220 del 15/08/02,
 Dir. 2004/19/CE GUCEE L 71 del 10/03/04,
 Dir. 2005/79/CE GUCEE L 302 del 19/11/05,
 Dir. 2007/19/CE GUCEE L 91 del 31/3/07,
 Reg. CE 1935/2004 GUCEE L338 del 13/11/04,
 UNI EN 1186 1-15: 2003



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	lt	oz	
ALMA104PI20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	111,59	8007441676407
ALMA104PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	189,35	8007441676414
ALMA104PI28	28	11"	22	8 11/16"	16	6 5/16"	9	304,32	8007441676421



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 Edelstahlstiel "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	lt	oz	
ALMC107PIC20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	84,53	8007441676506
ALMC107PIC24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	138,63	8007441676513
ALMC107PIC28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	216,40	8007441676520



105PI

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepan, "Cool" s/s tubular handle / Casserole haute, 1 manche tubulaire "Cool" en acier inox
Kasserolle, Edelstahlrohrstiel "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	lt	oz	
ALMC105PIC16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,5	50,72	8007441676438
ALMC105PIC20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	111,59	8007441676445
ALMC105PIC24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	189,35	8007441676452
ALMC105PIC28	28	11"	22	8 11/16"	16	6 5/16"	9	304,32	8007441676469



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



106PI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattpf 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	lt	oz	
ALMA106PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	84,53	8007441676476
ALMA106PI24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	138,63	8007441676483
ALMA106PI28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	216,40	8007441676490



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"

Spessore 3 mm
Fondo induzione 8 mm



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



Alluminio Antiaderente 3 mm con rivestimento Teflon® Platinum Plus

Aluminium non-stick 3 mm (1/8") 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



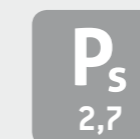
**ECOLOGICO
RICICLABILE**
*Ecological
100% recycling*



MANICATURA
*Handle
Stainless steel*



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
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.
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*



104S

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles / Foutout, 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	oz	
ALSA104S16	16	6 5/16"	8	3 1/8"	1,7	57,48	8007441028015
ALSA104S18	18	7 1/16"	10	3 15/16"	2,6	87,92	8007441028039
ALSA104S20	20	7 7/8"	11	4 5/16"	3,3	111,59	8007441028053
ALSA104S24	24	9 7/16"	13	5 1/8"	5,6	189,36	8007441028114
ALSA104S28	28	11"	15,5	6 1/8"	9	304,33	8007441028190
ALSA104S32	32	12 5/8"	17	6 11/16"	12,5	422,68	8007441028282
ALSA104S36	36	14 3/16"	19	7 1/2"	18	608,65	8007441125110
ALSA104S40	40	15 3/4"	21	8 1/4"	26	879,16	8007441125202
ALSA104S45	45	17 3/4"	24	9 7/16"	35	1.183,49	8007441132392



105S

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA105S16	16	6 5/16"	8	3 1/8"	1,7	57,48	8007441028022
ALSA105S18	18	7 1/16"	10	3 15/16"	2,6	87,92	8007441028046
ALSA105S20	20	7 7/8"	11	4 5/16"	3,3	111,59	8007441028060
ALSA105S24	24	9 7/16"	13	5 1/8"	5,6	189,36	8007441028121
ALSA105S28	28	11"	15,5	6 1/8"	9	304,33	8007441028206



106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pan, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattpf 2 Edelstahlgriffe / Cacerola baja 2 asas inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA106S24	24	9 7/16"	9	3 9/16"	4,1	138,64	8007441131944
ALSA106S28	28	11"	9,5	3 3/4"	6,4	216,41	8007441028213
ALSA106S32	32	12 5/8"	10,5	4 1/8"	8,4	284,04	8007441028305
ALSA106S36	36	14 3/16"	11,5	4 1/2"	11,5	388,86	8007441028367
ALSA106S40	40	15 3/4"	14	5 1/2"	17,6	595,13	8007441028428
ALSA106S45	45	17 3/4"	16	6 5/16"	26,3	889,31	8007441125776



126S

CASSERUOLA OVALE CON DUE MANIGLIE INOX E COPERCHIO

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	lt	oz	
ALSA107S24	24	9 7/16"	9	3 9/16"	4,1	138,64	8007441132309
ALSA107S28	28	11"	9,5	3 3/4"	6,4	216,41	8007441125561
ALSA107S32	32	12 5/8"	10,5	4 1/8"	8,4	284,04	8007441125578



111BMS

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 Edelstahlrohrstiel / 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, Edelstahlröhrstiel / 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"	8007441028398
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
Hohe Sauteuse Edelstahlröhrstiel / Sartén ensanchada alta para saltear 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"	8007441139011



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
Sauteuse Edelstahlröhrstiel / 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 Edelstahlröhrstiel / 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 Edelstahlröhrstiel / 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 crepès

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
Polentetopf, 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	lt	oz	
ALSA165S24	24	9 7/16"	14	5 1/2"	4,5	152.16	8007441135188
ALSA165S26	26	10 1/4"	17	6 11/16"	6	202.88	8007441135195
ALSA165S28	28	11"	17	6 11/16"	7	236.70	8007441135201
ALSA165S30	30	11 13/16"	18	7 1/16"	8	270.51	8007441135218
ALSA165S32	32	12 5/8"	19	7 1/2"	10	338.14	8007441135225



150S

ROSTIERA RETTANGOLARE CON DUE MANIGLIE SNODATE

Rectangular roasting plate, 2 folding handles / Plat à rôtir, 2 anses tombantes
Rechteckige Bratform 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

Aluminium non-stick 5 mm (3/16") 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



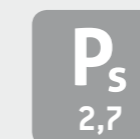
**ECOLOGICO
RICICLABILE**
*Ecological
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MANICATURA
*Handle
Stainless steel*



PER COTTURA ELETTRICA
Electric



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Material thickness



PER COTTURA RADIANTE
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CONFORMITÀ ALLE LEGGI
Legal conformity

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garantizado para alimentos.
Reglamento CEE 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA2104S20	20	7 7/8"	11,5	4 1/2"	1,7	57,48	8007441139346
ALSA2104S24	24	9 7/16"	14	5 1/2"	2,6	87,92	8007441139353
ALSA2104S28	28	11"	16	6 5/16"	3,3	111,59	8007441139360
ALSA2104S32	32	12 5/8"	18	7 1/16"	5,6	189,36	8007441139377
ALSA2104S36	36	14 3/16"	19,5	7 11/16"	9	304,33	8007441139384
ALSA2104S40	40	15 3/4"	22	8 11/16"	12,5	422,68	8007441139391
ALSA2104S45	45	17 3/4"	25	9 13/16"	18	608,65	8007441139407



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	oz	
ALSA2107S20	20	7 7/8"	7	2 3/4"	2,5	84,54	8007441139537
ALSA2107S24	24	9 7/16"	8	3 1/8"	3,7	125,11	8007441139544
ALSA2107S28	28	11"	9	3 9/16"	5,6	189,36	8007441139551
ALSA2107S32	32	12 5/8"	10	3 15/16"	8	270,51	8007441139568



2105S

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA2105S16	16	6 5/16"	8	3 1/8"	1,5	50,72	8007441139414
ALSA2105S18	18	7 1/16"	10	3 15/16"	2,6	87,92	8007441139421
ALSA2105S20	20	7 7/8"	11,5	4 1/2"	3,3	111,59	8007441139438
ALSA2105S24	24	9 7/16"	14	5 1/2"	5,6	189,36	8007441139445
ALSA2105S28	28	11"	16	6 5/16"	9	304,33	8007441139452
ALSA2105S32	32	12 5/8"	18	7 1/16"	12,5	422,68	8007441139469



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



2106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA2106S20	20	7 7/8"	7	2 3/4"	2,5	84,53	8007441139476
ALSA2106S24	24	9 7/16"	8	3 1/8"	1,5	125,11	8007441139483
ALSA2106S28	28	11"	9	3 9/16"	2,6	189,35	8007441140090
ALSA2106S32	32	12 5/8"	10	3 15/16"	8	270,51	8007441139490
ALSA2106S36	36	14 3/16"	12	4 3/4"	12	405,76	8007441139506
ALSA2106S40	40	15 3/4"	13	5 1/8"	16	541,02	8007441139513
ALSA2106S45	45	17 3/4"	15	5 15/16"	23	777,72	8007441139520



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, Edelstahlrohrstiel, 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 Edelstahlrohrstiel / Sartén ensanchada alta para saltear 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

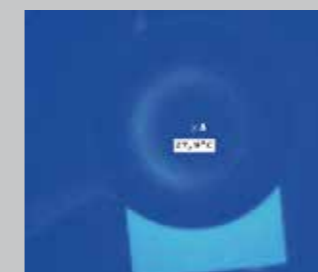
Wok with shaped bottom / Wok à fond évasé
Wok mit ausgenktem Boden / Wok fondo ensanchado

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

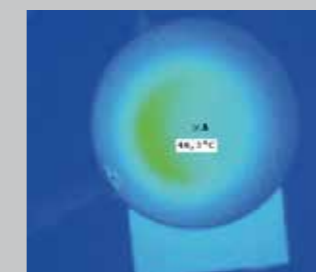


Consigli utili

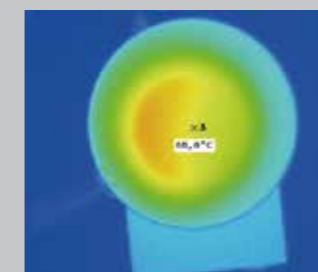
Useful advice



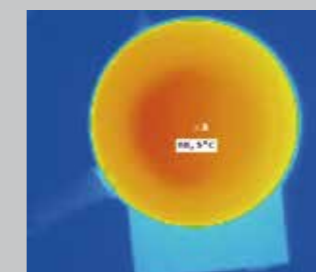
0 sec.



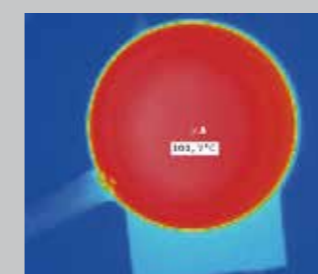
4 sec.



1 min.



2,15 min.



4,15 min.

- 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 aluminium pot (3 mm 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 Aluminium non-stick (1/8" - 3/16")
 with Teflon® Platinum Plus coating
 Série professionnelle poêle "Cool" en aluminium anti-adhésif
 avec revêtement Teflon® Platinum Plus
 Profiline 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



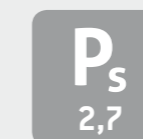
**ECOLOGICO
RICICLABILE**
*Ecological
100% recycling*



MANICATURA
*Handle
Stainless steel / "Cool"*



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
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

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 CEE regulation n° 1935/2004
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 Règlements CEE n°
 1935/2004 et EN 601-602

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

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 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"

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



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"

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



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 "saltar", espesor 3 mm, mango "Cool"

Spessore 3 mm

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSC111BBSC20	20	7 7/8"	4,5	1 3/4"	8007441143848
ALSC111BBSC24	24	9 7/16"	4,5	1 3/4"	8007441143794
ALSC111BBSC28	28	11"	5	2"	8007441143718
ALSC111BBSC32	32	12 5/8"	5	2"	8007441143688
ALSC111BBSC36	36	14 3/16"	5,5	2 3/16"	8007441143855
ALSC111BBSC40	40	15 3/4"	6	2 3/8"	8007441143831



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	
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"

Sauté 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 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 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, Schliffboden, "Cool" Stiel
Sartén recta, alta conductividad, espesor 5 mm, fondo rectificad, 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"	8007441143381



Cookware System

con rivestimento Teflon® Platinum Plus

Cookware System line in Aluminium non-stick (1/8" - 3/16")
 with Teflon® Platinum Plus coating
 Série professionnelle Cookware System en aluminium anti-adhésif
 avec revêtement Teflon® Platinum Plus
 Profiline 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 <i>Heat conductivity</i>	 DURATA <i>Durability</i>	 RIVESTIMENTO <i>Coating Platinum Plus</i> 
 PER COTTURA A GAS <i>Gas</i>	 ECOLOGICO RICICLABILE <i>Ecological 100% recycling</i>	 MANICATURA <i>Handle Stainless steel / "Cool"</i>
 PER COTTURA ELETTRICA <i>Electric</i>	 PESO SPECIFICO <i>Specific weight</i>	 SPESSORE <i>Material thickness</i>
 PER COTTURA RADIANTE <i>Radiant</i>	 CONFORMITÀ ALLE LEGGI <i>Legal conformity</i>	<small>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</small>

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 Richtlinie n° 1935/2004 und
 EN 601-602*

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 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 ausgestellt Sauteuse, Dicke 3mm, "Cool" stiel - Blau Fisch
Sartén curva baja "saltear", espesor 3mm, mango "Cool" - Azul pez

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



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 ausgestellt Sauteuse, Dicke 3mm, "Cool" stiel - Grün Gemüse
Sartén curva baja "saltear", espesor 3mm, mango "Cool" - Verde vegetal

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



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 ausgestellt Sauteuse, Dicke 3mm, "Cool" stiel Rot frisches Fleisch
Sartén curva baja "saltear", espesor 3mm, mango "Cool" - Rojo carne fresca

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



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 ausgestellt 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	
ALSC111BBSCG20	20	7 7/8"	4,5	1 3/4"	8007441589233
ALSC111BBSCG24	24	9 7/16"	5	2"	8007441589249
ALSC111BBSCG28	28	11"	5	2"	8007441589257
ALSC111BBSCG32	32	12 5/8"	5	2"	8007441589264
ALSC111BBSCG36	36	14 3/16"	5,5	2 3/16"	8007441589271
ALSC111BBSCG40	40	15 3/4"	6	2 3/8"	8007441589288



2111
BSCA

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

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

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



2111
BSCV

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

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

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



2111
BSCR

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

Sauté pan, 5mm thick, "Cool" handle - Red fresh meat
Sauteuse, 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

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"	8007441589543
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



2111
BSCG

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

Sauté pan, 5mm thick, "Cool" handle - Yellow poultry
Sauteuse, 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	
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

Aluminium non-stick 3 mm (1/8") with Teflon® Infinity coating
 Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Infinity
 Aluminium Antihafbeschichtung 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



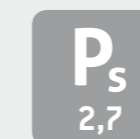
**ECOLOGICO
RICICLABILE**
*Ecological
100% recycling*



MANICATURA
*Handle
Stainless steel / "Cool"*



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
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.
 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

INFINITY

Per le nuove esigenze dei consumatori



La nuova linea Infinité, realizzata in alluminio e con rivestimento interno Teflon® Infinité, 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.



Per cotture a gas



Per cotture elettriche



Per cotture radianti



- 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 PFOA.
- 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

111BBINF

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sauté 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 3 mm (1/8")



CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
B-Cristal



PER COTTURA A GAS
Gas



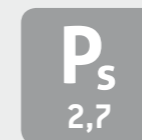
ECOLOGICO RICICLABILE
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
Material thickness
3 mm



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)
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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

104SS24

Casseruola alta con 2 maniglie inox
Ø 24 cm

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

111
BSSC28

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 Edelstahlgriff / Sartén ensanchada alta para saltear 1 mango tubular "Cool"

129SS24

Coperchio Ø 24 cm

Lids / Couverts
Deckel / Tapas

105
SSC16

Casseruola alta con manico
tubolare "Cool" Ø 16 cm

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

110SS32

Tegame con 2 maniglie inox Ø 32 cm

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



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

104SS20

Casseruola alta con 2 maniglie inox
Ø 20 cm

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

111
BSSC24

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 Edelstahlgriff / Sartén ensanchada alta para saltear 1 mango tubular "Cool"

129SS20

Coperchio Ø 20 cm

Lids / Couverts
Deckel / Tapas

105
SSC16

Casseruola alta con manico
tubolare "Cool" Ø 16 cm

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

110SS28

Tegame con 2 maniglie inox Ø 28 cm

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



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	oz	
ALSA104SS16	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441604974
ALSA104SS20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441604981
ALSA104SS24	24	9 7/16"	13	5 1/8"	5,6	189.36	8007441604998
ALSA104SS28	28	11"	15,5	6 1/8"	9	304.33	8007441605001
ALSA104SS32	32	12 5/8"	17	6 11/16"	12,5	422.68	8007441605018
ALSA104SS36	36	14 3/16"	19	7 1/2"	18	608.65	8007441605025



106SS

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA106SS20	20	7 7/8"	7	2 3/4"	2,5	84.53	8007441605032
ALSA106SS24	24	9 7/16"	9	3 9/16"	4,1	138.64	8007441605049
ALSA106SS28	28	11"	9,5	3 3/4"	6,4	216.41	8007441605056
ALSA106SS32	32	12 5/8"	10,5	4 1/8"	8,4	284.04	8007441605063
ALSA106SS36	36	14 3/16"	11,5	4 1/2"	11,5	388.86	8007441605070
ALSA106SS40	40	15 3/4"	14	5 1/2"	17,6	595.13	8007441605087



105SSC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSC105SSC16	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441605094
ALSC105SSC20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441605102
ALSC105SSC24	24	9 7/16"	13	5 1/8"	5,6	189.36	8007441605112



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	oz	
ALSC107SSC20	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441605131
ALSC107SSC24	24	9 7/16"	9	3 9/16"	4,1	138.64	8007441605124
ALSC107SSC28	28	11"	9,5	3 3/4"	6,4	216.41	8007441605148
ALSC107SSC32	32	12 5/8"	10,5	4 1/8"	8,4	284.04	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 "saltear", 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
BBSSC

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

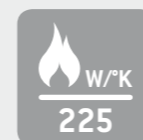
Lids / Couverts
Deckel / Tapas

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 5 mm (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



SPESSORE
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)
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EN 601-602

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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	oz	
ALSA2104SS16	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441605278
ALSA2104SS20	20	7 7/8"	11,5	4 1/2"	3,3	111.59	8007441605261
ALSA2104SS24	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441605231
ALSA2104SS28	28	11"	16	6 5/16"	9	304.33	8007441605247
ALSA2104SS32	32	12 5/8"	18	7 1/16"	12,5	422.68	8007441605254
ALSA2104SS36	36	14 3/16"	19,5	7 11/16"	18	608.65	8007441605285



2105SSC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSC2105SSC16	16	6 5/16"	8	3 1/8"	1,5	50.72	8007441605223
ALSC2105SSC20	20	7 7/8"	11,5	4 1/2"	3,3	111.59	8007441605209
ALSC2105SSC24	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441605216



2106SS

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA2106SS20	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441604936
ALSA2106SS24	24	9 7/16"	9	3 9/16"	4,1	138.64	8007441604912
ALSA2106SS28	28	11"	9,2	3 5/8"	6,4	216.41	8007441604929
ALSA2106SS32	32	12 5/8"	10,5	4 1/8"	8,4	284.04	8007441604943
ALSA2106SS36	36	14 3/16"	11,5	4 1/2"	11,5	388.86	8007441604950
ALSA2106SS40	40	15 3/4"	14	5 1/2"	17,6	595.13	8007441604967



2107SSC

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	oz	
ALSC2107SSC20	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441605193
ALSC2107SSC24	24	9 7/16"	9	3 9/16"	4,1	138.64	8007441605186
ALSC2107SSC28	28	11"	9,2	3 5/8"	6,4	216.41	8007441605179
ALSC2107SSC32	32	12 5/8"	10,5	4 1/8"	8,4	284.04	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, Schliffboden. "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 / Queu 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

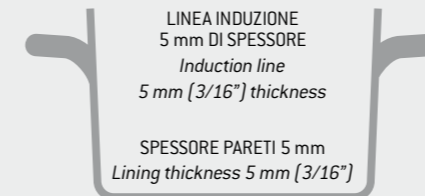
Lids / Couverts
Deckel / Tapas

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

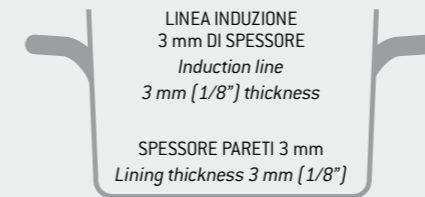


Al-Black Induzione 5 e 3 mm con rivestimento B-Cristal

Al Black Induction 5 - 3 mm (3/16" - 1/8") / Al Black Induction 5 - 3 mm
Al Black Induction 5 - 3 mm / Al Black Induction 5 - 3 mm



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



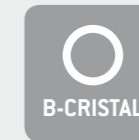
Spessore disco induzione 3,5 mm
Acciao ferritico 1 mm
Thickness induction disk 3,5 mm (1/8")
Iron-steel 1 mm (1/16")



**CAPACITÀ DI CONDURRE
IL CALORE**
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
B-Cristal



PER COTTURA A GAS
Gas



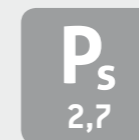
**ECOLOGICO
RICICLABILE**
Ecological
100% recycling



MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
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 aluminium 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



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	lt	oz	
ALSA2104SSPI16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,7	57,48	8007441653422
ALSA2104SSPI20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	111,59	8007441653187
ALSA2104SSPI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	189,35	8007441653194
ALSA2104SSPI28	28	11"	22	8 11/16"	16	6 5/16"	9	304,32	8007441653200



2105SSPIC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepan, "Cool" s/s tubular handle. 5 mm (3/16") thickness
Casserole haute, 1 manche tubulaire "Cool" en acier inox. Épaisseur 5 mm
Kasserolle, Edelstahlrohrstiel "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	lt	oz	
ALSC2105SSPIC16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,5	50,72	8007441653354
ALSC2105SSPIC20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	111,59	8007441653361
ALSC2105SSPIC24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	189,35	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



2110SSPI

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

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



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
Brattpf 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	oz	
ALSA2106SSPI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	84,53	8007441653262
ALSA2106SSPI24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	138,63	8007441653309
ALSA2106SSPI28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	216,40	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	oz	
ALSC2107SSPIC20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	84,53	8007441653385
ALSC2107SSPIC24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	138,63	8007441653392
ALSC2107SSPIC28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	216,40	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



Le Dive

Le Dive



CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity



DURATA
Durability



RIVESTIMENTO
Coating
Select



PER COTTURA A GAS
Gas



ECOLOGICO RICICLABILE
Ecological
100% recycling



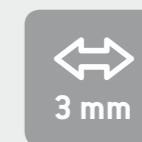
MANICATURA
Handle
Stainless steel



PER COTTURA ELETTRICA
Electric



PESO SPECIFICO
Specific weight



SPESSORE
Material thickness
(1/8")



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)
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1935/2004 et EN 601-602

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Richtlinie n° 1935/2004 und
EN 601-602

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



104DBB

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	oz	
ALSA1040BB20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441626327
ALSA1040BB24	24	9 7/16"	13	5 1/8"	5,6	189.36	8007441626334
ALSA1040BB28	28	11"	15,5	6 1/8"	9	304.33	8007441626341



105DBB

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA1050BB16	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441626358
ALSA1050BB20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441626365



111BDBB

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX

Sauté pan, s/s tubular handle handle / Sauteuse. Manche tubulaire en acier inox
Ausgestellte hohe Sauteuse. Edelstahlröhrstiel / Sartén curva alta "saltear", Mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111B0BB20	20	7 7/8"	5,5	2 3/16"	8007441626372
ALSA111B0BB24	24	9 7/16"	6,5	2 9/16"	8007441626389
ALSA111B0BB28	28	11"	7	2 3/4"	8007441626396
ALSA111B0BB32	32	12 5/8"	7,5	2 15/16"	8007441626402



111
BDBB

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

Low sauté pan, tubular handle / Plat à sauter, manche tubulaire
Niedrige ausgestellte Sauteuse, Edelstahlröhrstiel
Sartén curva baja "saltear", mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111B80BB20	20	7 7/8"	4,5	1 3/4"	8007441626419
ALSA111B80BB24	24	9 7/16"	5	2"	8007441626426
ALSA111B80BB28	28	11"	5	2"	8007441626433
ALSA111B80BB32	32	12 5/8"	5	2"	8007441626440



110DBB

TEGAME CON DUE MANIGLIE INOX

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	
ALSA1100BB20	20	7 7/8"	4,5	1 3/4"	8007441626457
ALSA1100BB24	24	9 7/16"	5,5	2 3/16"	8007441626464
ALSA1100BB28	28	11"	6	2 3/8"	8007441626471
ALSA1100BB32	32	12 5/8"	6,5	2 9/16"	8007441626488



104DRR

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	oz	
ALSA104DRR20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441626136
ALSA104DRR24	24	9 7/16"	13	5 1/8"	5,6	189.36	8007441626198
ALSA104DRR28	28	11"	15,5	6 1/8"	9	304.33	8007441626204



111
BBDRR

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

Low sauté pan, tubular handle / Plat à sauter, manche tubulaire
Niedrige ausgestellte Sauteuse, Edelstahlröhrstiel
Sartén curva baja "saltear", mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BBDRR20	20	7 7/8"	4,5	1 3/4"	8007441626129
ALSA111BBDRR24	24	9 7/16"	5	2"	8007441626099
ALSA111BBDRR28	28	11"	5	2"	8007441626174
ALSA111BBDRR32	32	12 5/8"	5	2"	8007441626181



105DRR

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALSA105DRR16	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441626266
ALSA105DRR20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441626273



110DRR

TEGAME CON DUE MANIGLIE INOX

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	
ALSA110DRR20	20	7 7/8"	4,5	1 3/4"	8007441626280
ALSA110DRR24	24	9 7/16"	5,5	2 3/16"	8007441626297
ALSA110DRR28	28	11"	6	2 3/8"	8007441626303
ALSA110DRR32	32	12 5/8"	6,5	2 9/16"	8007441626310



111BDRR

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX

Sauté pan, s/s tubular handle handle / Sauteuse. Manche tubulaire en acier inox
Ausgestellte hohe Sauteuse. Edelstahlröhrstiel / Sartén curva alta "saltear", Mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA111BDRR20	20	7 7/8"	5,5	2 3/16"	8007441626211
ALSA111BDRR24	24	9 7/16"	6,5	2 9/16"	8007441626228
ALSA111BDRR28	28	11"	7	2 3/4"	8007441626242
ALSA111BDRR32	32	12 5/8"	7,5	2 15/16"	8007441626259



Rame liscio stagnato a mano

Tinned Copper / Cuivre Étamé
 Kupfer verzinkt / 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*



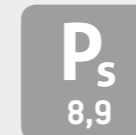
PER COTTURA RADIANTE
Radiant



**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	oz	
ALCU10418	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441138370
ALCU10420	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441131906
ALCU10422	22	8 11/16"	11	4 5/16"	4,5	152.16	8007441131913
ALCU10424	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441129989
ALCU10428	28	11"	16	6 5/16"	9	304.33	8007441129262
ALCU10432	32	12 5/8"	18	7 1/16"	12,5	422.68	8007441129279
ALCU10436	36	14 3/16"	19,6	7 3/4"	18	608.65	8007441129286
ALCU10440	40	15 3/4"	22	8 11/16"	26	879.16	8007441129293



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	oz	
ALCU10720	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441138387
ALCU10724	24	9 7/16"	8	3 1/8"	4,1	138.64	8007441138394
ALCU10728	28	11"	9	3 9/16"	6	202.88	8007441140854



105CU

CASSERUOLA ALTA CON UN MANICO TUBOLARE OTTONE

Saucepan, 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	oz	
ALCU10516	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441129781
ALCU10518	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441129224
ALCU10520	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441129231
ALCU10522	22	8 11/16"	11,2	4 7/16"	4,5	152.16	8007441129248
ALCU10524	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441129255
ALCU10528	28	11"	16	6 5/16"	9	304.33	8007441129774



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	oz	
ALCU105G18	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441140496
ALCU105G20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441140502
ALCU105G24	24	9 7/16"	14	5 1/2"	5,6	189.36	8007441140519
ALCU105G28	28	11"	16	6 5/16"	9	304.33	8007441140526



106CU

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALCU10620	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441135232
ALCU10624	24	9 7/16"	8	3 1/8"	4,1	138.64	8007441133108
ALCU10628	28	11"	9	3 9/16"	6	202.88	8007441129828
ALCU10632	32	12 5/8"	10	3 15/16"	8	270.51	8007441129309
ALCU10636	36	14 3/16"	11,5	4 1/2"	12	405.77	8007441129316
ALCU10640	40	15 3/4"	14	5 1/2"	16	541.02	8007441129323
ALCU10645	45	17 3/4"	16,5	6 1/2"	23	777.22	8007441129996



108CU

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

Curved saucepot 2 handles with cover / Faitout bombee 2 anses avec couvercle
Gewolbte 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	oz	
ALCU108C24	24	9 7/16"	9,5	3 3/4"	5,5	185.98	8007441143619



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	oz	
ALCU107G20	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441140533
ALCU107G24	24	9 7/16"	8	3 1/8"	4,1	138.64	8007441140540
ALCU107G28	28	11"	9	3 9/16"	6	202.88	8007441140557
ALCU107G32	32	12 5/8"	10	3 15/16"	8	270.51	8007441140564



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



110CU

TEGAME CON DUE MANIGLIE OTTONE

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	
ALCU11020	20	7 7/8"	5	2"	8007441138486
ALCU11024	24	9 7/16"	5,8	5,3 1/8"	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



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



129CU

COPERCHIO PIANO CON PONTICELLO IN OTTONE

Flat lid / Couvercle plat
Ebener Deckel / Tapa plana

Code	Diameter		Bar Code
	Ø cm	Ø in	
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"	8007441141158
ALCU12950	50	19 11/16"	8007441138448
ALCU12960	60	23 5/8"	80074411138349



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 verzinkt" / 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 11/16"	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 / Sauteuse, 1 manche
Sauteuse 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"	8007441137571
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
Fischkochtöpfe 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 MANIGLE 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

Polenta 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

Codice	Height		Bar Code	
	H cm	H in		
COAL3165K15	K15alluminio	18	7 1/16"	8007441136499
COCU3165K15	K15frame	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 PAIOLO PER POLENTA

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

Code		Capacity		Bar Code
		lt	oz	
ALMA3165BK9	K9 alluminio	11	371,95	8007441136468
ALCU3165BK9	K9*rame	11	371,95	8007441137441
ALMA3165BK15	K15 alluminio	18	608,65	8007441136451
ALCU3165BK15	K15*rame	18	608,65	8007441137434



3165K9

MESCOLATORE PER POLENTA E RISOTTI CON PAIOLO

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		Bar Code
		lt	oz	
COAL3165K9	K9alluminio	11	371,95	8007441136482
COCU3165K9	K9rame	11	371,95	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 maria, no estañado para pasteleria

Code		Size		Coating	Bar Code
		Ø cm	Ø in		
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 pou bain-marie, non-étamé pour pâtisserie Polsonetto aus Kupfer, verzinkt zum Wasserbad, nicht verzinkt zur Gebäck Cazo cobre estañado para baño maria, no estañado para pasteleria

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) | 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



3602CU

OLIERA RAME CON COPERCHIO CON ORLO SALVA GOCCE

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

Code	Capacity		Bar Code
	lt	oz	
COCU36020,5	0,5	16.91	8007441133474
COCU36020,75	0,75	25.36	8007441137342
COCU36021	1	33.81	8007441133481



FLAMBEAU RAME DA SALA (SENZA PADELLA)

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

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

Code		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 kupferverzinkt mit Holzstiel
Sartén ligera cobre estañado 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



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 servizio para ostras con bandeja cobre estanoado

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 pliana

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



158B

SUPPORTO ACCIAIO CROMATO

Chromed 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



Rame martellato stagnato a mano

Hammered Tinned Copper / Cuivre Martelé Étamé
 Kupfer gehämmert verzinkt / 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



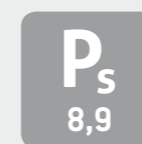
PER COTTURA RADIANTE
Radiant



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	oz	
ALCM103M20	20	7 7/8"	20	7 7/8"	6	202.88	8007441133832
ALCM103M22	22	8 11/16"	21,5	8 7/16"	8,4	284.04	8007441133849
ALCM103M24	24	9 7/16"	22	8 11/16"	10	338.14	8007441133856



106CUM

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALCM106M18	18	7 1/16"	7	2 3/4"	1,8	60.87	8007441133917
ALCM106M20	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441133924
ALCM106M24	24	9 7/16"	8	3 1/8"	4,1	138.64	8007441133931
ALCM106M28	28	11"	9	3 9/16"	6,4	216.41	8007441133948
ALCM106M32	32	12 5/8"	10	3 15/16"	8	270.51	8007441141790
ALCM106M36	36	14 3/16"	11,5	4 1/2"	12	405.77	8007441144944
ALCM106M40	40	15 3/4"	14	5 1/2"	16	541.02	8007441144951



104CUM

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	oz	
ALCM104M18	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441144982
ALCM104M20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441133863
ALCM104M22	22	8 11/16"	11,2	4 7/16"	4,5	152.16	8007441144197
ALCM104M24	24	9 7/16"	12	4 3/4"	4,5	152.16	8007441133870
ALCM104M28	28	11"	16	6 5/16"	9	304.33	8007441144142



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		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
ALCM107M18	18	7 1/16"	7	2 3/4"	1,8	60.87	8007441133955
ALCM107M20	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441133962
ALCM107M24	24	9 7/16"	8	3 1/8"	4,1	138.64	8007441133979
ALCM107M28	28	11"	9	3 9/16"	6,4	216.41	8007441146191



105CUM

CASSERUOLA ALTA CON UN MANICO OTTONE

Saucepan, 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	oz	
ALCM105M16	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441133887
ALCM105M18	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441133894
ALCM105M20	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441133900
ALCM105M22	22	8 11/16"	11,2	4 7/16"	3,5	118.35	8007441144999
ALCM105M24	24	9 7/16"	12	4 3/4"	4,5	152.16	8007441144159



108CUM

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

Curved saucepot 2 handles with cover / Faitout bombée 2 anses avec couvercle
Gewolbte 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	oz	
ALCM108MC24	24	9 7/16"	9,5	3 3/4"	5,5	185.98	8007441143626



118CUM

PESCIERA CON COPERCHIO, GRIGLIA E DUE MANIGLIE OTTONE

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

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



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



129CUM

COPERCHIO CON PONTICELLO IN OTTONE

Lid / Couvercle
Deckel / Tapa

Code	Size		Bar Code
	Ø cm	Ø in	
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



110CUM

TEGAME CON DUE MANIGLIE OTTONE

Omelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Pallerà 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



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"	8007441138493
ALCM111M36	36	14 3/16"	7	2 3/4"	8007441138677
ALCM111M40	40	15 3/4"	7,5	2 15/16"	8007441138684



111BCUM

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle / Sauteuse, 1 manche
Sauteuse 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



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



150CUM

ROSTIERA CON DUE MANIGLIE SNODATE OTTONE E COPERCHIO

Roasting pan with lid / Plat à rôtir avec couvercle
Rechteckiger Bratform mit Deckel / Rustiedra 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



106RCUM

CASSERUOLA ARCO PER RISOTTI CON COPERCHIO

Bowed saucepan for risotto / Casserole arquée pour risotto
Bogenförmige 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	
ALCM183BM32	32	12 5/8"	8007441137298
ALCM183BM36	36	14 3/16"	8007441137304



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



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*



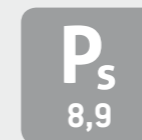
PER COTTURA RADIANTE
Radiant



**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

Saucepan 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



110CUM

TEGAMINO SERVIRE CON DUE MANIGLIE IN OTTONE FUSO

Serving Omelette Pan / Plat rond à servir
Servier pfanne / Paeller servir

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALCM110M14	14	5 1/2"	4	1 9/16"	8007441133986



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



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



104CUMS

CASSERUOLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving casserole / Casserolette 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



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



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

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

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

Rame stagnato per induzione

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

 <p>PER COTTURA A GAS Gas</p>	 <p>CAPACITÀ DI CONDURRE IL CALORE Heat conductivity</p>	 <p>RIVESTIMENTO Coating No one</p>
 <p>PER COTTURA ELETTRICA Electric</p>	 <p>DURATA Durability</p>	 <p>MANICATURA Handle Stainless steel</p>
 <p>PER COTTURA RADIANTE Radiant</p>	 <p>ECOLOGICO RICICLABILE Ecological 100% recycling</p>	 <p>SPESSORE Material thickness (1/16") 2 mm</p>
 <p>PER COTTURA A INDUZIONE Induction</p>	 <p>PESO SPECIFICO Specific weight Ps 8,9</p>	 <p>CONFORMITÀ ALLE LEGGI DM 21 marzo 73 Legal conformity</p>



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	oz	
ALCU104PI20	20	7 7/8"	14,5	5 11/16"	11	4 5/16"	3,3	111,59	8007441654061
ALCU104PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	189,35	8007441654078
ALCU104PI28	28	11"	22	8 11/16"	16	6 5/16"	9	304,32	8007441654085



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	lt	oz	
ALCU107PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	84,53	8007441654153
ALCU107PI24	24	9 7/16"	18	7 1/16"	8	3 1/8"	4,1	138,63	8007441654160
ALCU107PI28	28	11"	22	8 11/16"	9	3 9/16"	6	202,88	8007441654177



ALCU105PI

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, s/s tubular handle / Casserole haute, 1 manche tubulaire
Kasserolle, Edelstahlrohrstiel / Cacerola alta 1 mango tubular

Spessore 2 mm
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
ALCU105PI20	20	7 7/8"	14,5	5 11/16"	11	4 5/16"	3,3	111,59	8007441654092
ALCU105PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	189,35	8007441654108
ALCU105PI28	28	11"	22	8 11/16"	16	6 5/16"	9	304,32	8007441654115



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		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
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



ALCU106PI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles / Sautoir, 2 anses
Brattpf 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	oz	
ALCU106PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	84,53	8007441654146
ALCU106PI24	24	9 7/16"	18	7 1/16"	8	3 1/8"	4,1	138,63	8007441654139
ALCU106PI28	28	11"	22	8 11/16"	9	3 9/16"	6	202,88	8007441654122



ALCU111PI

PADELLA CON UN MANICO TUBOLARE INOX

Straight frying pan, induction bottom, one handle / Poêle à frir, 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		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
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



LINEA INDUZIONE
 2 mm DI SPESSORE
 Induction line
 2 mm (1/16") thickness
 SPESSORE PARETI 2 mm
 Lining thickness 2 mm (1/16")
 Spessore disco induzione 2 mm
 Thickness induction disk 2 mm (1/16")

Copper 3 induzione Trilaminato rame alluminio inox

Copper 3



**CAPACITÀ DI CONDURRE
IL CALORE**
Heat conductivity



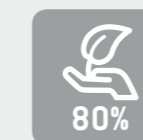
DURATA
Durability



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



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



PER COTTURA RADIANTE
Radiant



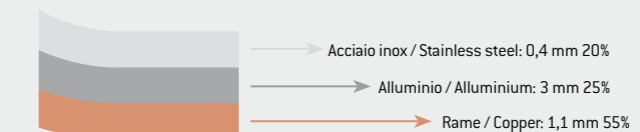
CONFORMITÀ ALLE LEGGI
Legal conformity

DM del 21.3.73 S.O. GU n° 104 del 20/04/73
 e successivi aggiornamenti
 ivi compreso il DM 259 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:





104CIT

**CASSERUOLA ALTA
CON DUE MANIGLIE INOX**Saucepot, 2 handles, induction bottom / Faitout, 2 anses, fond induction
Kochtopf, 2 Griffe, Induktionsboden / Cacerola alta, 2 asas, fondo inducciónSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COTE104CIT20	20	7 7/8"	18,5	7 1/4"	11	4 5/16"	3,3	111,59	8007441664008
COTE104CIT24	24	9 7/16"	20,5	8 1/16"	14	5 1/2"	5,6	189,35	8007441664015



106CIT

**CASSERUOLA BASSA
CON DUE MANIGLIE INOX**Casserole pot, 2 handles, induction bottom / Sautoir, 2 anses, fond induction
Brattpopf, 2 Griffe, Induktionsboden / Cacerola baja, 2 asas, fondo inducciónSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COTE106CIT20	20	7 7/8"	18,5	7 1/4"	7	2 3/4"	2,5	84,53	8007441664039
COTE106CIT24	24	9 7/16"	20,5	8 1/16"	8	3 1/8"	4,1	138,63	8007441664022
COTE106CIT28	28	11"	22	8 11/16"	9	3 9/16"	6	202,88	800744166620



105CIT

CASSERUOLA ALTA CON UN MANICO INOXSaucepan, 1 handle, induction bottom / Casserole haute, 1 manche, fond induction
Stielkasserolle, Induktionsboden / Cacerola alta, 1 mango, fondo inducciónSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COTE105CIT16	16	6 5/16"	12,5	4 15/16"	8	3 1/8"	1,7	57,48	8007441664534
COTE105CIT20	20	7 7/8"	18,5	7 1/4"	11	4 5/16"	3,3	111,59	8007441664244
COTE105CIT24	24	9 7/16"	25,5	10 1/16"	14	5 1/2"	5,6	189,35	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 inducciónSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COTE107CIT20	20	7 7/8"	18,5	7 1/4"	7	2 3/4"	2,5	84,53	8007441666637
COTE107CIT24	24	9 7/16"	20,5	8 1/16"	8	3 1/8"	4,1	138,63	8007441666644
COTE107CIT28	28	11"	22	8 11/16"	9	3 9/16"	6	202,88	8007441666651



110CIT

TEGAME CON DUE MANIGLIE INOXOmelette pan, 2 handles / Plat rond, 2 anses
Pfanne 2 Griffe / Paellera 2 asasSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
COTE110CIT20	20	7 7/8"	15,5	6 1/8"	4	1 9/16"	8007441666668
COTE110CIT24	24	9 7/16"	19,5	7 11/16"	4,5	1 3/4"	8007441664046
COTE110CIT28	28	11"	22	8 11/16"	5	2"	8007441664053
COTE110CIT32	32	12 5/8"	24,5	9 5/8"	5,5	2 3/16"	8007441666675
COTE110CIT36	36	14 3/16"	25,5	6 11/16"	6	2 3/8"	8007441666682



109CIT

**CASSERUOLA CONICA
CON UN MANICO INOX**Conical casserole pan, 1 handle, induction bottom
Casserolle conique, 1 manche, fond induction
Konische Stielkasserolle, Induktionsboden / Cacerola conica 1 mango, fondo inducciónSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COTE109CIT16	16	6 5/16"	12,5	4 15/16"	4	1 9/16"	1	33,81	8007441666705
COTE109CIT18	18	7 1/16"	14	5 1/2"	4,5	1 3/4"	1,2	40,57	8007441666712
COTE109CIT20	20	7 7/8"	15,5	6 1/8"	5	2"	1,6	54,10	8007441666699
COTE109CIT22	22	8 11/16"	17	6 11/16"	5,5	2 3/16"	2,2	74,39	8007441666729
COTE109CIT24	24	9 7/16"	19,5	7 11/16"	5,5	2 3/16"	2,7	91,29	8007441666736



111CIT

PADELLA CON UN MANICO INOXFrypan, 1 handle, induction bottom / Poêle à frire, 1 manche, fond induction
Bratpfanne 1 Stiel, Induktionsboden / Sartén 1 mango, fondo inducciónSpessore 2 mm
Fondo induzione 4 mm

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
COTE111CIT20	20	7 7/8"	14,5	5 11/16"	4	1 9/16"	8007441664541
COTE111CIT24	24	9 7/16"	18	7 1/16"	4,5	1 3/4"	8007441664077
COTE111CIT28	28	11"	22	8 11/16"	5	2"	8007441664060
COTE111CIT32	32	12 5/8"	24,5	9 5/8"	5,5	2 3/16"	8007441664558



CUT129

**COPERCHIO PIANO CON PONTICELLO
INOX**Flat lid / Couvrec 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
NESSUNO
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



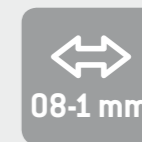
MANICATURA
Handle
INOX
stainless steel



PER COTTURA RADIANTE
Radiant



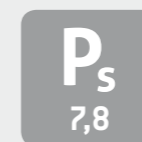
**ECOLOGICO
RICICLABILE**
Ecological
100%
100% recycling



SPESSORE
Material thickness
08-1 mm
(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 GIUCE 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	oz	
COIX3103E20	20	7 7/8"	18	7 1/16"	19	7 1/2"	5,8	196.12	8007441146672
COIX3103E24	24	9 7/16"	21,5	8 7/16"	24	9 7/16"	10,5	355.05	8007441146689
COIX3103E28	28	11"	24,7	9 3/4"	28	11"	17	574.84	8007441146696
COIX3103E32	32	12 5/8"	26,5	10 7/16"	32	12 5/8"	25	845.35	8007441146702
COIX3103E36	36	14 3/16"	30,5	12"	36	14 3/16"	36	1,217.30	8007441146719
COIX3103E40	40	15 3/4"	34	13 3/8"	40	15 3/4"	50	1,690.70	8007441146726
COIX3103E45	45	17 3/4"	37,5	14 3/4"	45	17 3/4"	71	2,400.80	8007441146733
COIX3103E50	50	19 11/16"	41	16 1/8"	50	19 11/16"	98	3,313.77	8007441146740
COIX3103E60	60	23 5/8"	44,5	17 1/2"	55	21 5/8"	155	5,241.17	8007441146764



3107E

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	oz	
COIX3107E16	16	6 5/16"	14	5 1/2"	7,5	2 15/16"	1,5	50.72	8007441146931
COIX3107E20	20	7 7/8"	18	7 1/16"	9	3 9/16"	2,8	94.68	8007441146948
COIX3107E24	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	4,5	152.16	8007441146955
COIX3107E28	28	11"	25	9 13/16"	12	4 3/4"	7,3	246.84	8007441146962



3104E

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	oz	
COIX3104E16	16	6 5/16"	14,5	5 11/16"	11	4 5/16"	2,2	74.39	8007441146788
COIX3104E18	18	7 1/16"	16	6 5/16"	12	4 3/4"	3,3	111.59	8007441146795
COIX3104E20	20	7 7/8"	18	7 1/16"	13	5 1/8"	4	135.26	8007441146795
COIX3104E24	24	9 7/16"	21,8	8 9/16"	15	5 15/16"	6,7	226.55	8007441146801
COIX3104E28	28	11"	25	9 13/16"	17	6 11/16"	10,3	348.28	8007441146818
COIX3104E32	32	12 5/8"	27	10 5/8"	19	7 1/2"	15	507.21	8007441146825
COIX3104E36	36	14 3/16"	30,5	12"	22	8 11/16"	21	710.09	8007441146832
COIX3104E40	40	15 3/4"	33,9	13 3/8"	25	9 13/16"	31,4	1,061.76	8007441146849
COIX3104E45	45	17 3/4"	37,5	14 3/4"	28	11"	44,5	1,504.72	8007441146856
COIX3104E50	50	19 11/16"	41,2	16 1/4"	30	11 13/16"	58	1,961.21	8007441146863
COIX3104E60	60	23 5/8"	44,5	17 1/2"	35	13 3/4"	98	3,313.77	8007441146870



3105E

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

* con beccucci 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	oz	
COIX3105E12	12*	4 3/4**	10,3	4 1/16"	7	2 3/4"	0,8	27.05	80074411465827
COIX3105E14	14*	5 1/2**	12,2	4 13/16"	8	3 1/8"	1,2	40.58	80074411465834
COIX3105E16	16	6 5/16"	14	5 1/2"	11	4 5/16"	2,2	74.39	8007441146887
COIX3105E18	18	7 1/16"	16	6 5/16"	12	4 3/4"	3,5	118.35	8007441146894
COIX3105E20	20	7 7/8"	18	7 1/16"	13	5 1/8"	4	135.26	8007441146900
COIX3105E24	24	9 7/16"	21,5	8 7/16"	15	5 15/16"	6,7	226.55	8007441146917
COIX3105E28	28	11"	25	9 13/16"	17	6 11/16"	10,3	348.28	8007441146924



3106E

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	
COIX3106E16	16	6 5/16"	14	5 1/2"	8	3 1/8"	1,5	50.72	8007441146929
COIX3106E20	20	7 7/8"	18	7 1/16"	9	3 9/16"	2,8	94.68	8007441146986
COIX3106E24	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	4,5	152.16	8007441146993
COIX3106E28	28	11"	25	9 13/16"	12	4 3/4"	7,3	246.84	8007441147006
COIX3106E32	32	12 5/8"	27	10 5/8"	15	5 15/16"	12	405.77	8007441147013
COIX3106E36	36	14 3/16"	30,5	12"	17	6 11/16"	16,8	568.08	8007441147020
COIX3106E40	40	15 3/4"	34	13 3/8"	19	7 1/2"	23,6	798.01	8007441147037
COIX3106E45	45	17 3/4"	37	14 9/16"	21	8 1/4"	34,9	1,180.11	8007441147044
COIX3106E50	50	19 11/16"	41	16 1/8"	23	9 1/16"	38,8	1,311.98	8007441147051
COIX3106E60	60	23 5/8"	44	17 5/16"	25	9 13/16"	70,6	2,387.27	8007441147068



3110E

TEGAME CON DUE MANIGLIE INOX

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	
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
Könische 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 escurridora 4 sectores

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz	
COIX3153E36	36	14 3/16"	22	8 11/16"	21	710.09	8007441586775
COIX3153E40	40	15 3/4"	25	9 13/16"	31	1,048.23	8007441586782



3129E

COPERCHIO CON PONTICELLO INOX

Lid / Couvercle
Deckel / Tapa

Code	Diameter		Bar Code
	Ø cm	Ø in	
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 IMPILABILE CON PONTICELLO INOX

Stackable lid / Couvercle empilable
Stapel Deckel / Tapa apilable

Code	Diameter		Bar Code
	Ø cm	Ø in	
COIX3129E16	16	6 5/16"	8007441586859
COIX3129E18	18	7 1/16"	8007441586959
COIX3129E20	20	7 7/8"	8007441586942
COIX3129E24	24	9 7/16"	8007441586935
COIX3129E28	28	11"	8007441586928
COIX3129E32	32	12 5/8"	8007441586911
COIX3129E36	36	14 3/16"	8007441586904
COIX3129E40	40	15 3/4"	8007441586898
COIX3129E45	45	17 3/4"	8007441586881
COIX3129E50	50	19 11/16"	8007441586874
COIX3129E60	60	23 5/8"	8007441586867



3149B

ROSTIERA ANGOLI TONDI NORMALE CON DUE MANIGLIE SNODATE O A RICHIESTA 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 Bratform, rundwinkelige, - normal mit Fall oder Festgriffen auf Wunsch
Rustidera angulos redondeados normal con asas móviles 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 Bratform / Tapa para rustidera

Code	Size		Bar Code
	cm	in	
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

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"	8007441147181
COIX3111SP28	28	11"	18,5	7 1/4"	5	2"	8007441147198
COIX3111SP32	32	12 5/8"	22	8 11/16"	5,5	2 3/16"	8007441147204
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

TEGAME CON DUE MANIGLIE INOX RIVESTIMENTO INTERNO PLATINUM

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
Segmentseier / 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 cilindrico 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	oz	
COIX329314	14	5 1/2"	16	6 5/16"	2,5	84.54	8007441126636
COIX329316	16	6 5/16"	18	7 1/16"	3,6	121.73	8007441126643
COIX329318	18	7 1/16"	20	7 7/8"	5	169.07	8007441126650
COIX329320	20	7 7/8"	22	8 11/16"	7	236.70	8007441126667



318533

PASSATUTTO PROFESSIONALE INOX CON 3 FILTRI SCATOLATO

Professional steel strainer with 3 filter / Crépine 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 / Escurridera esférica

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"	8007441112226



3099

IMBUTO

Funnel / Entonnoir
Trichter / Embudo

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



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



3232E

CHINOISE INOX

Professional Chinese colander / Passoire chinoise professionnelle
Professioneller Spitzsieb / Colador chino profesional

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	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



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 26	8 11/16" 10 1/4"	8007441136727
COIX3202B22	22	8 11/16"	32 36 40	12 5/8" 14 3/16" 15 3/4"	8007441146092

5205SB

MESTOLO SALSE

Sauce serving ladle / Louche à sauce
Saucenkelle / Cacillo salsas

* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango

Code	Handle		Bar Code
	cm*	in*	
COIX5205SB	31	12 3/16"	8007441132804

5208D

PALETTA PER DOLCI

Pastry spatula / Palette à gâteaux
Tortenheber / Espatula para postres

Code	Size		Bar Code
	cm	in	
COIX5208D20	20	7 7/8"	8007441136772

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

5208S

PALETTA A SERVIRE

Serving spatula / Palette à servir
Servierschaufel / Espatula

Code	Size		Bar Code
	cm	in	
COIX5208S33	33	13"	8007441134945

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

5217S

CUCCHIAIONE A SERVIRE

Serving spoon / Cuillère à servir
Servierlöffel / Cacillo

Code	Size		Bar Code
	cm	in	
COIX5217S29	29	11 7/16"	8007441135713

53692S

FORCHETTONE A SERVIRE

Serving fork / Fourchette à servir
Serviergabel / Tenedor



Code	Size		Bar Code
	cm	in	
COIX5369-2S29	29	11 7/16"	800744113779



3207R

SCHIUMAROLA A FILO STAGNATO

Flush skimmer / écumoire à fleur
Satter Schaumlöffel / Espumadera a hilo

* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango

Code	Diameter		Handle		Bar Code
	Ø cm	Ø in	cm*	in*	
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 / Pincas à aretes de poisson pour chefs
Fischgrätenzange für Kochchef / Pinzas limpiapescado

Code	Size		Bar Code
	cm	in	
COIX360415	15	5 15/16"	8007441141080

3603

PINZE CHEF

Chef's pincers / Pincas pour chefs
Zange für Kochchef / Pinzas chef



3205E

MESTOLO INOX

One-piece ladle / Louche, monobloc
Schöpflöffel, fugenlos / Cacillo 1 pieza



3207E

SCHIUMAROLA INOX

One-piece skimmer / Écumoire monobloc
Schaumlöffel, fugenlos / Espumadera 1 pieza

Code	Size		Bar Code
	cm	in	
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 - Stiellänge - Longitud mango

Code	Diameter		Handle		Capacity		Bar Code
	Ø cm	Ø in	cm*	in*	lt	oz	
COIX3205E06	6	2 3/8"	32	12 5/8"	0,07	2.37	8007441606268
COIX3205E08	8	3 1/8"	34	13 3/8"	0,12	4.06	8007441606275
COIX3205E10	10	3 15/16"	38	14 15/16"	0,25	8.45	8007441606282
COIX3205E12	12	4 3/4"	42,5	16 3/4"	0,5	16.91	8007441606299
COIX3205E14	14	5 1/2"	43	16 15/16"	0,75	25.36	8007441606305
COIX3205E16	16	6 5/16"	30	11 13/16"	1	33.81	8007441606312

* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango

Code	Diameter		Handle		Bar Code
	Ø cm	Ø in	cm*	in*	
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

3208EP

PALETTA FORATA INOX

One-piece perforated spatula / Palette perforée, monobloc
Gelochte Schaufel, fugenlos / Espátula perforada 1 pieza



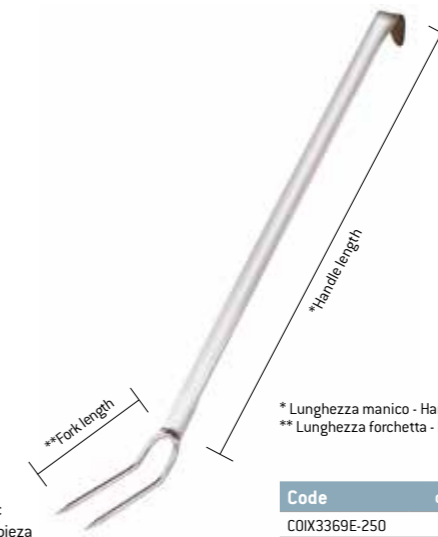
* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango
** Lunghezza paletta - Scoop length

Code	Size		Handle		Bar Code
	cm	in	cm*	in*	
COIX3208EP54	14	5 1/2"	40	15 3/4"	8007441606404

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



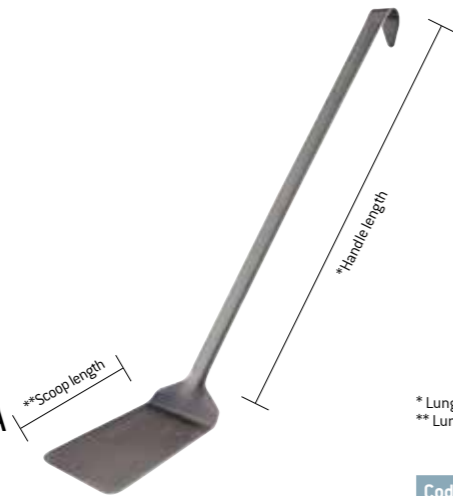
* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango
** Lunghezza forchetta - Fork length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3369E-250	10	3 15/16"	40	15 3/4"	8007441606381

3208EL

PALETTA LISCIA INOX

One-piece spatula / Palette lisse, monobloc
Schaufel, fugenlos / Espátula lisa 1 pieza



* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - 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

3601E

FRUSTA INOX

Egg whisk / Fouet
Schneebeesen / Batidor



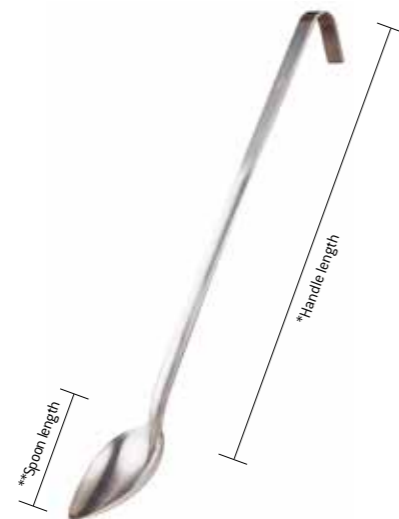
Size

Code	Size		Bar Code
	cm	in	
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

3217E

CUCCHIAIONE INOX

One-piece sauce spoon / Cuillère à sauce, monobloc
Saucenkelle, fugenlos / Cuchara sugo 1 pieza



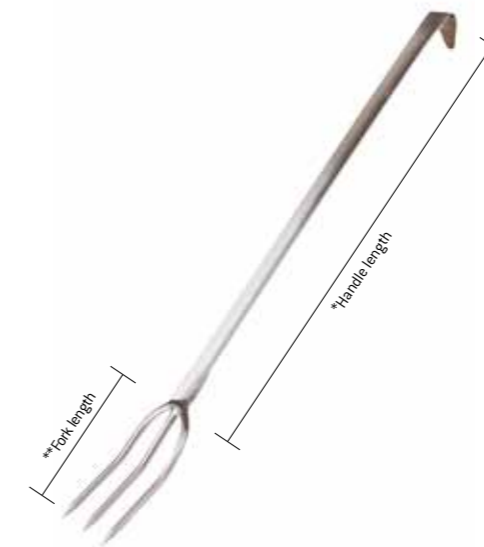
* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango
** Lunghezza cucchiaino - Spoon length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3217E46	6	2 3/8"	40	15 3/4"	8007441606251

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

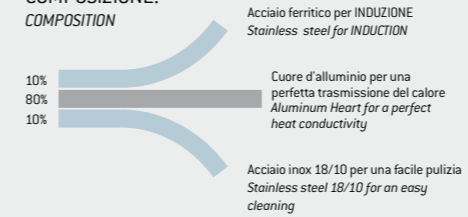


* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango
** Lunghezza forchetta - Fork length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3369E-350	10,5	4 1/8"	39,5	15 9/16"	8007441606398



COMPOSIZIONE:
COMPOSITION



Alu-Inox

Trilaminato inox ferritico alluminio inox

Alu-Inox



PER COTTURA A GAS

Gas



CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity



RIVESTIMENTO

Coating
No one



PER COTTURA ELETTRICA

Electric



DURATA

Durability



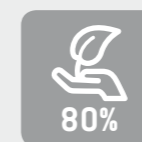
MANICATURA

Handle
stainless steel



PER COTTURA RADIANTE

Radiant



ECOLOGICO RICICLABILE

Ecological
100% recycling



SPESSORE

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	oz	
ALIX104ALIN16	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,4	81.15	8007441147808
ALIX104ALIN20	20	7 7/8"	17,8	7"	14	5 1/2"	4,4	148.78	8007441147815
ALIX104ALIN24	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	7,2	243.46	8007441147822
ALIX104ALIN28	28	11"	24,5	9 5/8"	18	7 1/16"	11,1	375.34	8007441147839
ALIX104ALIN32	32	12 5/8"	28	11"	20	7 7/8"	14,5	490.30	8007441147846



105ALIN

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, 1 tubular handle / Casserole haute, 1 manche tubulaire
Kasserolle 1 Edelstahlrohrstiel / Cacerola alta 1 mango tubular

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	
ALIX105ALIN16	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,2	74.39	8007441147853
ALIX105ALIN18	18	7 1/16"	16	6 5/16"	13	5 1/8"	3,5	118.35	8007441147860
ALIX105ALIN20	20	7 7/8"	17,8	7"	14	5 1/2"	4	135.26	8007441147877
ALIX105ALIN24	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	6,7	226.55	8007441147884
ALIX105ALIN28	28	11"	24,5	9 5/8"	18	7 1/16"	10,3	348.28	8007441147891



106ALIN

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	
ALIX106ALIN16	16	6 5/16"	14	5 1/2"	7	2 3/4"	2,2	74.39	8007441147907
ALIX106ALIN18	18	7 1/16"	16	6 5/16"	8	3 1/8"	3,5	118.35	8007441147914
ALIX106ALIN20	20	7 7/8"	17,8	7"	8	3 1/8"	4	135.26	8007441147921
ALIX106ALIN24	24	9 7/16"	21,5	8 7/16"	9,5	3 3/4"	6,7	226.55	8007441147938
ALIX106ALIN28	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	348.28	8007441147945
ALIX106ALIN32	32	12 5/8"	28	11"	16	6 5/16"	12	405.77	8007441147952
ALIX106ALIN36	36	14 3/16"	33	13"	18	7 1/16"	16,8	568.08	8007441147969



107ALIN

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

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

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	
ALIX107ALIN16	16	6 5/16"	14	5 1/2"	7	2 3/4"	1,5	50.72	8007441147976
ALIX107ALIN18	18	7 1/16"	16	6 5/16"	8	3 1/8"	2,8	94.68	8007441147983
ALIX107ALIN20	20	7 7/8"	17,8	7"	8	3 1/8"	4,5	152.16	8007441147990
ALIX107ALIN24	24	9 7/16"	21,5	8 7/16"	9,5	3 3/4"	7,3	246.84	8007441148003
ALIX107ALIN28	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	348.28	8007441148010



110ALIN

TEGAME CON DUE MANIGLIE INOX

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



111ALIN

PADELLA CON UN MANICO TUBOLARE INOX

Frypan, 1 tubular handle / Poêle à frire, 1 manche tubulaire
Pfanne 1 Rohrstiel / 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



3129E

COPERCHIO CON PONTICELLO INOX

Lid / Couvercle
Deckel / Tapa

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



3129EI

COPERCHIO IMPILABILE CON PONTICELLO INOX

Stackable lid / Couvercle empilable
Stapel Deckel / Tapa apilable

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



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



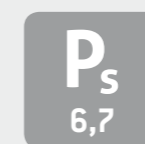
ECOLOGICO
RICICLABILE
*Ecological
100% recycling*



SPESSORE
*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	lt	oz		
COGHSRP10410A	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441627249
COGHSRP10410B	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441627225
COGHSRP10410G	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441628154
COGHSRP10410M	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441628116
COGHSRP10410O	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441627232
COGHSRP10410R	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441628130
COGHSRP10410S	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441628123
COGHSRP10410Y	10	3 15/16"	6	2 3/8"	0,36	12.17	1	8007441628147
COGHSRP10414A	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663070
COGHSRP10414B	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663087
COGHSRP10414G	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663094
COGHSRP10414M	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663100
COGHSRP10414O	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663117
COGHSRP10414R	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663124
COGHSRP10414S	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663131
COGHSRP10414Y	14	5 1/2"	6	2 3/8"	0,8	27.05	2	8007441663148

A	B	G	M	O	R	S	Y
Melanzana 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) / Couverture (Supplémentaire)

Code	Size		Bar Code
	cm	in	
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
COGHSOL12912O	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
Melanzana 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) / Couverture (Supplémentaire)

Code	Size		Bar Code
	cm	in	
COGHSRL12910A	10	3 15/16"	8007441628574
COGHSRL12910B	10	3 15/16"	8007441628581
COGHSRL12910G	10	3 15/16"	8007441628598
COGHSRL12910M	10	3 15/16"	8007441628604
COGHSRL12910O	10	3 15/16"	8007441628611
COGHSRL12910R	10	3 15/16"	8007441628628
COGHSRL12910S	10	3 15/16"	8007441628635
COGHSRL12910Y	10	3 15/16"	8007441628642

A	B	G	M	O	R	S	Y
Melanzana 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

Code	Diameter		Height		Capacity		Port.	Bar Code
	Ø cm	Ø in	H cm	H in	lt	oz		
COGHSRP10420A	20	7 7/8"	10	3 15/16"	2,6	87.92	2-3	8007441627287
COGHSRP10420M	20	7 7/8"	10	3 15/16"	2,6	87.92	2-3	8007441628413
COGHSRP10420O	20	7 7/8"	10	3 15/16"	2,6	87.92	2-3	8007441627270
COGHSRP10424A	24	9 7/16"	11	4 5/16"	4,5	152.16	4-5	8007441627324
COGHSRP10424M	24	9 7/16"	11	4 5/16"	4,5	152.16	4-5	8007441628420
COGHSRP10424O	24	9 7/16"	11	4 5/16"	4,5	152.16	4-5	8007441627317
COGHSRP10428A	28	11"	12	4 3/4"	6,7	226.55	6-8	8007441627362
COGHSRP10428M	28	11"	12	4 3/4"	6,7	226.55	6-8	8007441628437
COGHSRP10428O	28	11"	12	4 3/4"	6,7	226.55	6-8	8007441627355
COGHSRP10432A	32	12 5/8"	12	4 3/4"	10	338.14	10-12	8007441663155
COGHSRP10432M	32	12 5/8"	12	4 3/4"	10	338.14	10-12	8007441663162
COGHSRP10432O	32	12 5/8"	12	4 3/4"	10	338.14	10-12	8007441663179
COGHSRP10432R	32	12 5/8"	12	4 3/4"	10	338.14	10-12	8007441663186

A	M	O	R
Melanzana Aubergine	Nero opaco Matt black	Arancio Orange	Rosso Red



SOP126

MINI CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval mini pot / Mini cocotte ovale

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
	cm	in	H cm	H in	lt	oz		
COGHSOP12612A	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628185
COGHSOP12612B	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628239
COGHSOP12612G	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628253
COGHSOP12612M	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628208
COGHSOP12612O	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628192
COGHSOP12612R	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628222
COGHSOP12612S	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628215
COGHSOP12612Y	12x9	4 3/4"x3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628246

A	B	G	M	O	R	S	Y
Melanzana Aubergine	Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey



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

Code	Size		Height		Capacity		Port.	Bar Code
	cm	in	H cm	H in	lt	oz		
COGHSOP12625A	25x20	9 13/16"x7 7/8"	10	3 15/16"	3,3	111.59	4	8007441627409
COGHSOP12625M	25x20	9 13/16"x7 7/8"	10	3 15/16"	3,3	111.59	4	8007441628444
COGHSOP12625O	25x20	9 13/16"x7 7/8"	10	3 15/16"	3,3	111.59	4	8007441627393
COGHSOP12629A	29x22	11 7/16"x8 11/16"	14	5 1/2"	4,8	162.31	6	8007441627485
COGHSOP12629M	29x22	11 7/16"x8 11/16"	14	5 1/2"	4,8	162.31	6	8007441628468
COGHSOP12629O	29x22	11 7/16"x8 11/16"	14	5 1/2"	4,8	162.31	6	8007441627478

A	M	O
Melanzana 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	lt	oz		
COGHSRP10624A	24	9 7/16"	6	2 3/8"	2,4	81.15	4	8007441627522
COGHSRP10624M	24	9 7/16"	6	2 3/8"	2,4	81.15	4	8007441628475
COGHSRP10624O	24	9 7/16"	6	2 3/8"	2,4	81.15	4	8007441627515
COGHSRP10628A	28	11"	6	2 3/8"	3,4	114.97	4-6	8007441627560
COGHSRP10628M	28	11"	6	2 3/8"	3,4	114.97	4-6	8007441628482
COGHSRP10628O	28	11"	6	2 3/8"	3,4	114.97	4-6	8007441627553

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

Code	Size		Port.	Bar Code
	cm	in		
COGHSGP26260A	26x26	10 1/4"x10 1/4"	4	8007441627768
COGHSGP26260M	26x26	10 1/4"x10 1/4"	4	8007441628321
COGHSGP26260O	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
COGHSGP26320O	26x32	10 1/4"x12 5/8"	6	8007441627799

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		
COGHSFP11116A	16	6 5/16"	1	8007441627607
COGHSFP11116M	16	6 5/16"	1	8007441628284
COGHSFP11116O	16	6 5/16"	1	8007441627591
COGHSFP11120A	20	7 7/8"	1-2	8007441627645
COGHSFP11120M	20	7 7/8"	1-2	8007441628307
COGHSFP11120O	20	7 7/8"	1-2	8007441627638

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

Code	Size		Port.	Bar Code
	cm	in		
COGHSGT22300A	22x30	8 11/16"x11 13/16"	6-8	8007441627843
COGHSGT22300M	22x30	8 11/16"x11 13/16"	6-8	8007441628345
COGHSGT22300O	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
COGHSGT26400O	26x40	10 1/4"x15 3/4"	8-12	8007441627874

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		
COGHSFP11124A	24	9 7/16"	4	8007441627683
COGHSFP11124M	24	9 7/16"	4	8007441628291
COGHSFP11124O	24	9 7/16"	4	8007441627676
COGHSFP11128A	28	11"	4-6	8007441627720
COGHSFP11128M	28	11"	4-6	8007441628314
COGHSFP11128O	28	11"	4-6	8007441627713

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

Code	Size		Port.	Bar Code
	cm	in		
COGHSET26260M	26x26	10 1/4"x10 1/4"	4	8007441628109
COGHSET26320M	26x32	10 1/4"x12 5/8"	6	8007441628260

M	O
	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 Matt black	



SWS10000

SUPPORTO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden stand for round pot / Support bois pour cocotte ronde

Code	Diameter		Bar Code
	Ø cm	Ø in	
COGHSWS10000	10	3 15/16"	8007441631666



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 Matt black	



SWT12090

VASSOIO IN LEGNO PER MINI CASSERUOLA OVALE

Wooden tray for oval pot / Plateau bois pour cocotte ovale

Code	Size		Bar Code
	cm	in	
COGHSWT12090	12x9	4 3/4"x3 9/16"	8007441631673



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 Matt black	



SMG1616

MINI GRIGLIA CON UN MANICO IN GHISA

Cast iron mini grill pan cast iron corner handle / Mini poêle carrée en fonte

Code	Size		Port.	Bar Code
	cm	in		
COGHSMG16160M	16x16	6 5/16"x6 5/16"	1-2	8007441628376
M			Nero opaco Matt black	



SWT10000

VASSOIO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden tray for round pot / Plateau bois pour cocotte ronde

Code	Diameter		Bar Code
	Ø cm	Ø in	
COGHSWT10000	10	3 15/16"	8007441631680



Buffet

Buffet



3177PE

PIASTRA ELETTRICA 300 WATTS 220V

Electric plate 300 watts 220V / Plaque électrique 300 watts 220V
Elektrokochplatte, 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"x13 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	
COIX3100REG4	64,2x47	25 1/4"x18 1/2"	42	16 9/16"	8007441144968



3100R0

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



3999

DISPENSER SUCCO BASE TUBULARE ACCIAIO INOX LT. 8

Juice dispenser, 8 litre capacity, stainless steel tubing base
Distributeur de boisson - base tubulaire en acier inox 1.8
Fruchtsaftdispenser mit röhrenförmiger Basis Edelstahl 8 l.
Dispensador de zumo base tubular de acero inoxidable 8 litros

Code	Capacity		Bar Code
	lt	oz	
COIX3999	8	270.51	8007441589301



3999L

DISPENSER SUCCO BASE LEGNO LT. 8

Juice dispenser, 8 litre capacity, wooden base / Distributeur de jus de fruit - base en bois - 1.8
Fruchtsaftdispenser mit Holzbasis 8 l. / Dispensador de zumo base de madera 8 litros

Code	Capacity		Bar Code
	lt	oz	
COIX3999L	8	270.51	8007441589318



158ALKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

Seafood Serving Kit with aluminium tray / Kit Servir à fruits de mer avec plateau en aluminium
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



FLAMALCOOL

FLAMBEAU RAME DA SALA (SENZA PADELLA)

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

Code	Bar Code
COCUFLAMALCOOL	8007441137823



FLAMGAS

FLAMBEAU RAME DA SALA (SENZA PADELLA)

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

bombola camping a 2 gas da kg 1,8 (non inclusa)
camping gas kg 1.8

Code	Bar Code
COCUFLAMGAS	8007441137793



158CUKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seefood Serving Kit with tinned copper tray / Kit servir à fruits de mer avec plateau en cuivre éterné
Meeresfruservicekitt mit Kupfertablett / Set servizio para ostras con bandeja cobre estanoado

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
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
Sektkübler, schwer Eloxaluminium, 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

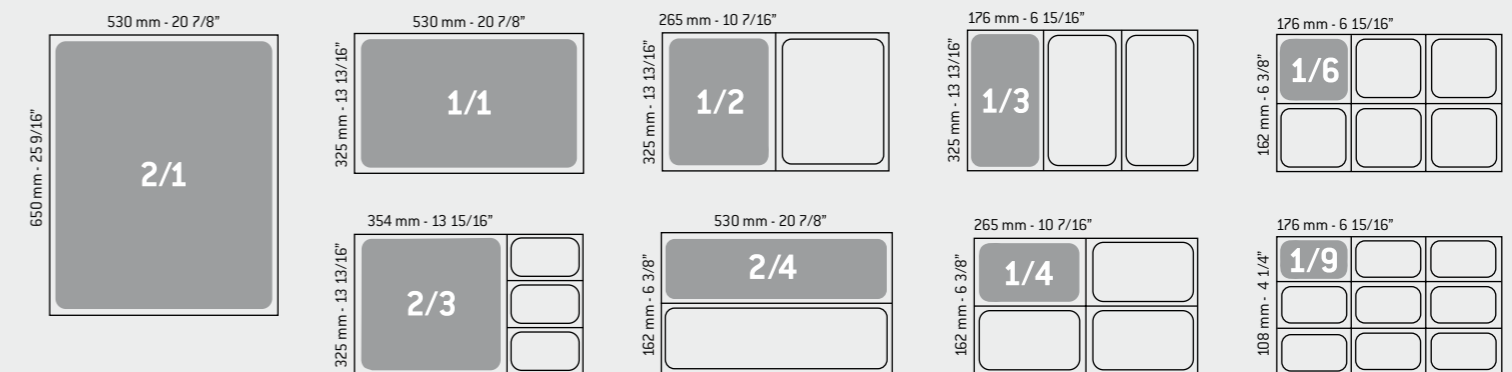
Champagne bucket, alu natural, hammered / Seau à champagne, alu naturel martelé
Sektkübler, natürlich Alu, gehämmert / Cubo champagne natural martillado

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

Gastronorm / 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 aluminium 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



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182G-2/3	35,4x32,5	14"x12 13/16"	2	13/16"	8007441143886

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

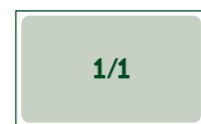


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182G-2/1	65x53	25 9/16"x20 7/8"	2	13/16"	8007441143763

182G-1/1

GRIGLIA GASTRONORM PER GRIGLIARE IN FUSIONE RIVESTITA CON B-CRISTAL GRIGIO

Gastronorm grill (for grilling), fusion 3003, non-stick coating B-Cristal
Gastronorm grille (pour griller), fusion revêtu B-Cristal
Gastronorm grill (zu grillen), B-Cristal Fusion
Parrilla (para grillar) con fusión recubierta B-Cristal

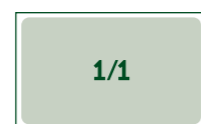


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182G-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141387

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	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX182C-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441609603

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, Antihaf-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, Antihaf-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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX182P-1/1	53,5x32,5	21 1/16"x12 13/16"	4	1 9/16"	8007441149475

49B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

Baking sheet with moulds for french loaves, microperforated, aluminium
Plaque à pain parisien avec moules, microperforée, aluminium
Mikroperforiertes Pariserbrotblech, Aluminium
Bandeja con moldes Baguette, microperforada, aluminio

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL49B53	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441144210



182-1/1

TEGLIA GASTRONORM IN LEGA 3003

Gastronorm container / Bac Gastronorm
Gastronorm behälter / Fuente Gastronorm aleación 3003



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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 microperforada, aleación 3003



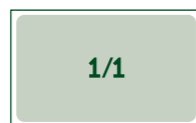
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182MF-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141622



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 microperforada, aleación 3003, con guía lado corto



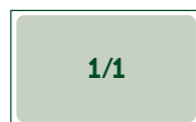
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182MFB-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145378



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, Antihafbeschichtung
Bandeja Gastronorm aleación 3003 recubierta con antiadherente



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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
Gelochte G/N Behälter aus Aluminiumlegierung 3003, Antihafbeschichtung
Bandeja Gastronorm microperforada aleación 3003 recubierta con antiadherente



Code	Size		Height		Bar Code
	cm	in	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



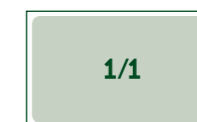
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSA182MFBS-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145385



183-1/1

TEGLIA GASTRONORM CON 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



* 6 stampi - moulds - moules - Fördchen - moldes

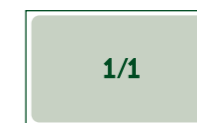
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL18306	53x32,5	20 7/8"x12 13/16"	1,8*	11/16**	8007441135126



183-2/1

TEGLIA GASTRONORM CON 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



* 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



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA182F20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441136413



182GHA

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminium GN 1/1 pan / Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio



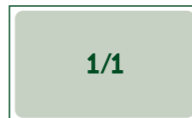
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA182GHA20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441149482
ALSA182GHA65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441149512
ALSA182GHA100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	8007441149529



183/S-1/1

TEGLIA GASTRONORM CON 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



* 6 stampi - moulds - moules - Fördchen - moldes

Code	Size		Bar Code
	cm	in	
COSA183/S06	53x32,5	20 7/8"x12 13/16"	8007441135140



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.

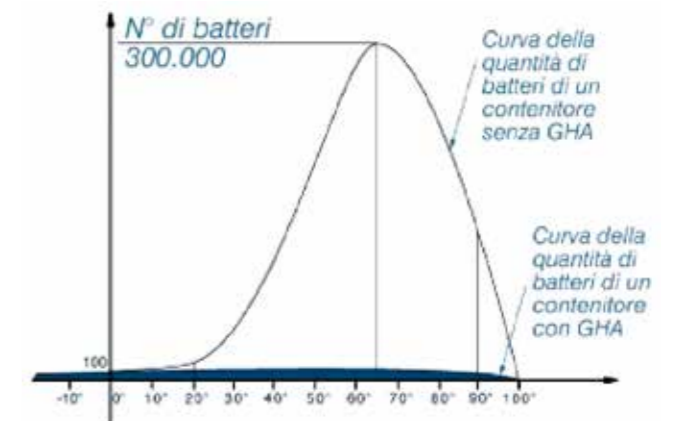
Perché il trattamento G.H.A.®?:

- 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 riemetterlo con onde ultra-infrarosse.
- 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?

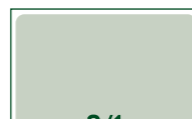
- High antibacterial and anti-mildew capacity
- Bacteriostatic capacity (Graph 1).
- Resistance to corrosion.
- Low coefficient of friction, self-lubrication and wear resistance.
- High thermal conductivity and high thermodynamic yield.
- Capacity of absorb heat and to return it by infrared emissions.
- High antistatic capacity.



183/S-2/1

TEGLIA GASTRONORM CON 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



* 12 stampi - moulds - moules - Fördchen - moldes

Code	Size		Bar Code
	cm	in	
COSA183/S12	65x53	25 9/16"x20 7/8"	8007441135157

h. 2



h. 6,5



182CS

BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminium 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

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA182C/S20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145613
ALSA182C/S65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441145620
ALSA182C/S100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	8007441145637

h. 2



h. 6,5



h. 10



182C

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminium GN 1/1 pan / Bac GN 1/1 en aluminium
 GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA182C20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145644
ALMA182C65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441145606
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



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GNP21020	65x53	25 9/16"x20 7/8"	2	13/16"	5,6	189.36	8007441586591
GNP21040	65x53	25 9/16"x20 7/8"	4	1 9/16"	11,7	395.62	8007441586607
GNP21065	65x53	25 9/16"x20 7/8"	6,5	2 9/16"	19,2	649.23	8007441586614
GNP21100	65x53	25 9/16"x20 7/8"	10	3 15/16"	29,5	997.51	8007441586621
GNP21150	65x53	25 9/16"x20 7/8"	15	5 29/32"	44,2	1,494.58	8007441586638
GNP21200	65x53	25 9/16"x20 7/8"	20	7 7/8"	59,0	1,995.03	8007441586645



GNP11

BACINELLA INOX GN 1/1

1/1 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GNP11020	53x32,5	20 7/8"x12 13/16"	2	13/16"	2,7	91.30	8007441586362
GNP11040	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	5,6	189.36	8007441586379
GNP11055	53x32,5	20 7/8"x12 13/16"	5,5	2 3/16"	7	236.70	8007441624965
GNP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	9,1	307.71	8007441586386
GNP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	13,9	470.01	8007441586393
GNP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	20,8	703.33	8007441586409
GNP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	28	946.79	8007441586416



GNP23

BACINELLA INOX GN 2/3

2/3 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GNP23020	35,4x32,5	13 15/16"x12 13/16"	2	13/16"	1,7	57.48	8007441586652
GNP23065	35,4x32,5	13 15/16"x12 13/16"	6,5	2 9/16"	5,8	196.12	8007441586669
GNP23100	35,4x32,5	13 15/16"x12 13/16"	10	3 15/16"	9,2	311.09	8007441586676
GNP23150	35,4x32,5	13 15/16"x12 13/16"	15	5 15/16"	13,3	449.73	8007441586683
GNP23200	35,4x32,5	13 15/16"x12 13/16"	20	7 7/8"	18,4	622.18	8007441586698



GNP24

BACINELLA INOX GN 2/4

2/4 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GNP24040	16,2x53	6 3/8"x20 7/8"	4	1 9/16"	2,4	81.15	8007441608156
GNP24065	16,2x53	6 3/8"x20 7/8"	6,5	2 9/16"	4	135.26	8007441608163
GNP24100	16,2x53	6 3/8"x20 7/8"	10	3 15/16"	6,2	209.65	8007441608179
GNP24150	16,2x53	6 3/8"x20 7/8"	15	5 29/32"	9,2	311.09	8007441608187



GNP12

BACINELLA INOX GN 1/2

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	oz	
GNP12020	26,5x32,5	10 7/16"x12 13/16"	2	13/16"	1,2	40.58	8007441586423
GNP12040	26,5x32,5	10 7/16"x12 13/16"	4	1 9/16"	2,5	84.54	8007441586430
GNP12065	26,5x32,5	10 7/16"x12 13/16"	6,5	2 9/16"	4,1	138.64	8007441586447
GNP12100	26,5x32,5	10 7/16"x12 13/16"	10	3 15/16"	6,4	216.41	8007441586454
GNP12150	26,5x32,5	10 7/16"x12 13/16"	15	5 29/32"	9,4	317.85	8007441586461
GNP12200	26,5x32,5	10 7/16"x12 13/16"	20	7 7/8"	12,4	419.29	8007441586478



GNP13

BACINELLA INOX GN 1/3

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	oz	
GNP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	2,6	87.92	8007441586485
GNP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	3,3	111.59	8007441586492
GNP13150	32,5x17,6	12 13/16"x6 15/16"	15	5 29/32"	5,8	196.12	8007441586508
GNP13200	32,5x17,6	12 13/16"x6 15/16"	20	7 7/8"	7,6	256.99	8007441586515



GNP14

BACINELLA INOX GN 1/4

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	oz	
GNP14065	26,5x16,2	10 7/16"x6 3/8"	6,5	2 9/16"	1,8	60.87	8007441586522
GNP14100	26,5x16,2	10 7/16"x6 3/8"	10	3 15/16"	2,8	94.68	8007441586539
GNP14150	26,5x16,2	10 7/16"x6 3/8"	15	5 29/32"	4,2	142.02	8007441586546
GNP14200	26,5x16,2	10 7/16"x6 3/8"	20	7 7/8"	5,6	189.36	8007441586598



GNP16

BACINELLA INOX GN 1/6

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	oz	
GNP16065	17,6x16,2	6 15/16"x6 3/8"	6,5	2 9/16"	1,1	37.20	8007441586553
GNP16100	17,6x16,2	6 15/16"x6 3/8"	10	3 15/16"	1,8	60.87	8007441586569
GNP16150	17,6x16,2	6 15/16"x6 3/8"	15	5 29/32"	2,5	84.54	8007441586997
GNP16200	17,6x16,2	6 15/16"x6 3/8"	20	7 7/8"	3,2	108.20	8007441620035



GNP19

BACINELLA INOX GN 1/9

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	oz	
GNP19065	10,8x17,6	4 1/4"x6 15/16"	6,5	2 9/16"	0,6	20.29	8007441586577
GNP19100	10,8x17,6	4 1/4"x6 15/16"	10	3 15/16"	0,9	30.43	8007441586584



GPP21

TEGLIA GN 2/1 FORATA

2/1 GN perforated PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GPP21065	65x53	25 9/16"x20 7/8"	6,5	2 9/16"	19,2	649.23	8007441587017
GPP21100	65x53	25 9/16"x20 7/8"	10	3 15/16"	29,5	997.51	8007441587024
GPP21150	65x53	25 9/16"x20 7/8"	15	5 29/32"	44,2	1,494.58	8007441587031



GPP11

TEGLIA GN 1/1 FORATA

1/1 GN perforated PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GPP11020	53x32,5	20 7/8"x12 13/16"	2	13/16"	2,7	91.30	8007441631437
GPP11040	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	5,6	189.36	8007441634032
GPP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	9,1	307.71	8007441586706
GPP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	13,9	470.01	8007441586713
GPP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	20,8	703.33	8007441586720
GPP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	28,01	947.13	8007441652326



GPP12

TEGLIA GN 1/2 FORATA

1/2 GN perforated PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GPP12020	32,5x26,5	12 13/16"x10 7/16"	2	13/16"	1,2	40.58	8007441652333
GPP12040	32,5x26,5	12 13/16"x10 7/16"	4	1 9/16"	2,5	84.54	8007441652340
GPP12065	32,5x26,5	12 13/16"x10 7/16"	6,5	2 9/16"	4,1	138.64	8007441586737
GPP12100	32,5x26,5	12 13/16"x10 7/16"	10	3 15/16"	6,4	216.41	8007441586744
GPP12150	32,5x26,5	12 13/16"x10 7/16"	15	5 29/32"	9,4	317.85	8007441586751



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	oz	
GPP13040	32,5x17,6	12 13/16"x6 15/16"	4	1 9/16"	1,8	60.87	8007441652357
GPP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	2,2	74.39	8007441652364
GPP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	3,3	111.59	8007441652371

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		GN		Barcode
	cm	in	lt		
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

GND

FONDO FORATO

Drain shelves



BACINELLA CON MANIGLIE MOBILI

Pans with mobile handles



GNL

COPERCHIO STANDARD

Standard cover



GSL
[standard]
GXL
[with valve]

COPERCHIO CON GUARNIZIONE IN SILICONE

Silicone gasket cover



GNLN

COPERCHIO CON FORO

Notched cover

GUIDA SUPPORTO

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		GN		Barcode
	cm	in	lt		
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

Code	Size		GN		Barcode
	cm	in	lt		
GSL11000	53x32,5	20 7/8"x12 13/16"	1/1		8007441608637

Code	Size		GN		Barcode
	cm	in	lt		
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		GN		Barcode
	cm	in	lt		
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		GN		Barcode
	cm	in	lt		
GNS11000	53	20 7/8"	1/1		8007441652449
GNS12000	32,5	12 51/64"	2/3		8007441652456

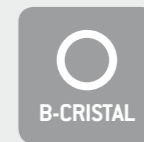


Pasticceria & Pizza

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



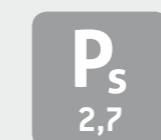
SPESSORE
Material thickness
 (1/16")



ECOLOGICO RICICLABILE
Ecological
 100% recycling

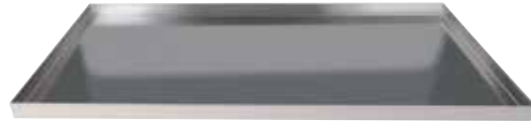


CONFORMITÀ ALLE LEGGI
Legal conformity



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. 82/711/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 12/8/92,
 Dir. 2002/77/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



49/2D

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESSORE mm 1.5 CON BORDI DRITTI

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



49/2DL

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESSORE mm 1.2 CON BORDI DRITTI

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



49/3

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



49/4D

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 CON BORDI DRITTI

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



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



149AL2

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA CON BORDI DRITTI

Rectangular pan, alusteel, straight edges / Plateau rectangulaire en tôle aluminée 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, microperforada - 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



49/3F

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	cm	Size		Height		Bar Code
		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	



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 Antihafbeschichtung
 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

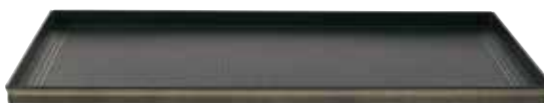


149AL2V

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA ANTIADERENTE (RIVESTIMENTO PER PANIFICATORI) CON BORDI DRITTI

Rectangular pan, non-stick alusteel (coated for bakeries), straight edges
 Plateau rectangulaire toile aluminée antiadhérente (revêtement special boulangerie), à bords droits
 Rechteckige form aus Alu-Blech mit Antihaf-Beschichtung (Beschichtung für Bäckereibetriebe) mit geraden Rändern
 Bandeja rectangular en lámina aluminada antiadherente (revestimiento para panadería) con bordes rectos

Code	cm	Size		Height		Bar Code
		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	



49/2MFS

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 Antihafbeschichtung)
 Bandeja rectangular, microperforada - 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

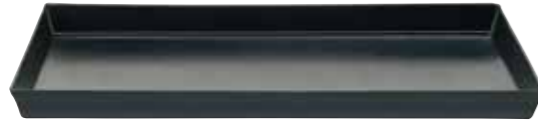


49/2MFV

TEGLIA RETTANGOLARE LEGA ALLUMINIO MICROFORATA (Ø FORO 2 mm) ANTIADERENTE (RIVESTIMENTO PER PANIFICATORI) CON BORDI DRITTI

Rectangular pan, microperforated, non-stick (coated for bakeries), straight edges
 Plateau rectangulaire toile aluminée micro perforé antiadhérente (revêtement special boulangerie) à bords droits
 Rechteckige form aus klein gelochtem Alu-Blech mit Antihaf-Beschichtung (Beschichtung für Bäckereibetriebe) mit geraden Rändern
 Bandeja rectangular en aleación de aluminio microperforada y antiadherente (revestimiento para panadería) con bordes rectos

Code	cm	Size		Height		Bar Code
		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/B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

Baking sheet with moulds for french loaves, microperforated, aluminium
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



49/8

TEGLIA PER FOCACCINE ALLUMINATA (8 STAMPI Ø 14)

Baking sheet for muffin pan (8 mouldes ø 14), alusteel
Plaque à pain rond (8 moules ø 14), tôle aluminitée
Förmchenblech für brot (8 förmchen ø 14), Aluminiumüberzug
Bandeja 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



49/12

TEGLIA PER FOCACCINE ALLUMINATA (12 STAMPI Ø 12)

Baking sheet for muffin pan (12 mouldes ø 12), alusteel
Plaque à pain rond (12 moules ø 12), tôle aluminitée
Förmchenblech für brot (12 förmchen ø 12), Aluminiumüberzug
Bandeja pan redondo (12 moldes ø 12), lamina 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



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



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



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



41RX

RASCHIA RETTANGOLARE INOX

Rectangular dough scraper, s/s / Raclette rectangulaire, acier inox
Rechteckige Teigschaber, Edelstahl / Rasqueta rectangular inox

Code	Diameter		Bar Code
	Ø cm	Ø in	
COIX41RX13	13	5 1/8"	8007441128258
COIX41RX16	16	6 5/16"	8007441131951
COIX41RX18	18	7 1/16"	8007441134587



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	
COFE41RB13	13	5 1/8"	8007441138554
COFE41RB16	16	6 5/16"	8007441138547
COFE41RB18	18	7 1/16"	8007441138561



41TB

RASCHIA TONDA LAMIERA BLU

Round dough scraper, blue steel / Raclette ronde, tôle bleue
Runde Teigschaber, Blaublech / Rasqueta redonda hierro azul

Code	Diameter		Bar Code
	Ø cm	Ø in	
COFE41TB12	12	4 3/4"	8007441131616



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"	8007441056858
FAMA43/322	22	8 11/16"	3	1 3/16"	8007441057053
FAMA43/324	24	9 7/16"	3	1 3/16"	8007441057237
FAMA43/326	26	10 1/4"	3	1 3/16"	8007441057480
FAMA43/328	28	11"	3	1 3/16"	8007441057725
FAMA43/330	30	11 13/16"	3	1 3/16"	8007441057947
FAMA43/332	32	12 5/8"	3	1 3/16"	8007441058197
FAMA43/334	34	13 3/8"	3	1 3/16"	8007441058463
FAMA43/336	36	14 3/16"	3	1 3/16"	8007441058722
FAMA43/338	38	14 15/16"	3	1 3/16"	8007441058944
FAMA43/340	40	15 3/4"	3	1 3/16"	8007441059118
FAMA43/345	45	17 3/4"	3	1 3/16"	8007441132774
FAMA43/350	50	19 11/16"	3	1 3/16"	8007441124793



43/3F

TORTIERA ROTONDA LEGA 3003 FORATA (H cm 3)

Perforated round cake-pan - alloy 3003 / Tourtière 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 / Tourtière conique bordée en aluminium
Könische 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"	8007441057954
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 / Tourtière conique bordée en aluminium
Könische 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 Antihafbeschichtung / Tartera hierro azul con recubrimiento antiaderente

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



30

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



35

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



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"	8007441132658
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	
ALMA21916	6	2 3/8"	6	2 3/8"	8007441128500
ALMB21916,5	6,5	2 9/16"	5*	2**	8007441128531
ALMA21916,5	6,5	2 9/16"	6,5	2 9/16"	8007441128517
ALMA21917	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 COPERCHIO 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 COPERCHIO 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	
COPI209RE32	32x32	12 5/8"x12 5/8"	182	71 5/8"	0,802	1.76	8007441148126
COPI209RE37	37x37	14 9/16"x14 9/16"	187	73 5/8"	0,920	2.02	8007441148133
COPI209RE41	41x41	16 1/8"x16 1/8"	191	75 3/16"	1,264	2.78	8007441148140
COPI209RE45	45x45	17 3/4"x17 3/4"	195	76 3/4"	1,408	3.10	8007441148157
COPI209RE50	50x50	19 11/16"x19 11/16"	200	78 3/4"	1,658	3.65	8007441148164

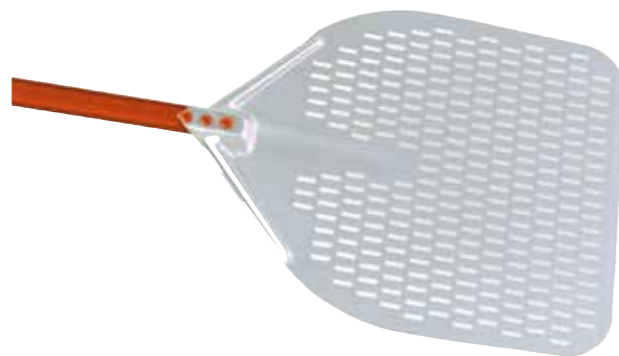


209R

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	
COPI209R32	32	12 5/8"	182	71 5/8"	0,768	1.69	8007441148121
COPI209R37	37	14 9/16"	187	73 5/8"	0,820	1.80	8007441148188
COPI209R41	41	16 1/8"	191	75 3/16"	1,205	2.65	8007441148218
COPI209R45	45	17 3/4"	195	76 3/4"	1,325	2.92	8007441148225
COPI209R50	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, aluminium alloy
 Pelle à pizza rectangulaire à douille en tôle d'aluminium
 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	
COPI209REA32	32x32	12 5/8"x12 5/8"	182	71 5/8"	0,750	1.65	8007441148249
COPI209REA37	37x37	14 9/16"x14 9/16"	187	73 5/8"	0,806	1.77	8007441148256
COPI209REA41	41x41	16 1/8"x16 1/8"	191	75 3/16"	1,100	2.42	8007441148263
COPI209REA45	45x45	17 3/4"x17 3/4"	195	76 3/4"	1,220	2.68	8007441148270
COPI209REA50	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, aluminium alloy
 Pelle à pizza ronde à douille en tôle d'aluminium
 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	
COPI209RA32	32	12 5/8"	182	71 5/8"	0,670	1.47	8007441148294
COPI209RA37	37	14 9/16"	187	73 5/8"	0,789	1.74	8007441148300
COPI209RA41	41	16 1/8"	191	75 3/16"	1,027	2.26	8007441149178
COPI209RA45	45	17 3/4"	195	76 3/4"	1,162	2.56	8007441148317
COPI209RA50	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 modele 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	
COPI209PA17	17	6 11/16"	167	65 3/4"	0,732	1.61	8007441148331
COPI209PA20	20	7 7/8"	170	66 15/16"	0,803	1.77	8007441148348
COPI209PA23	23	9 1/16"	173	68 1/8"	0,877	1.93	8007441148355
COPI209PA26	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 modele ronde à douille 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	
COPI209PAF17	17	6 11/16"	167	65 3/4"	0,702	1.54	8007441148379
COPI209PAF20	20	7 7/8"	170	66 15/16"	0,776	1.71	8007441148386
COPI209PAF23	23	9 1/16"	173	68 1/8"	0,833	1.83	8007441149161
COPI209PAF26	26	10 1/4"	176	69 5/16"	0,905	1.99	8007441148393



209PAR

COPPIA FONDOMANICO E SCORREVOLE IN PLASTICA

Plastic holder & slider set / Embout de manche et poignée collissante plastique
Paar verschiebbare Stielhüllen aus Kunststoff / Protector de mango + mango deslizable de plástico

Code	Size		Lenght		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

Code	Size		Lenght		Bar Code
	cm	in	cm	in	
COP1209SP20	20x6,50	7 7/8"x2 9/16"	160	63"	8007441148416

209/SPR

RICAMBIO SPAZZOLA

Spare brush / Brosse de rechange
Ersatzbürste / Recambio de cepillo

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 aluminium (for 2 peels)
Porte pelle mural aluminium 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	Bar Code
COP1209EM	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 presentoir 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	Bar Code
COP1209EB	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, alu eloxiert, mit Stiel 150 cm.
Pala para pizza rectangular aluminio con mango cm 150 anodizada

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



2080T

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 laton 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	Ø cm	Ø 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
NESSUNO
No one



PER COTTURA ELETTRICA
Electric



DURATA
Durability



MANICATURA
Handle
INOX O FERRO
Stainless steel or Iron



PER COTTURA RADIANTE
Radiant



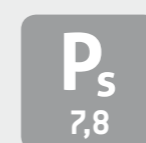
ECOLOGICO RICICLABILE
Ecological
100%
100% recycling



SPESSORE
Material thickness
2 mm
(1/16")



PER COTTURA A INDUZIONE
Induction



PESO SPECIFICO
Specific weight
7,8



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. 85/572/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. 2005/79/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 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

 W/K 6,4	CAPACITÀ DI CONDURRE IL CALORE <i>Heat conductivity</i>	 NESSUNO	RIVESTIMENTO <i>Coating</i> No one
 *	DURATA Teme gli shock termici <i>Durability</i> <i>Is sensitive to heat shock</i>	 INOX	MANICATURA <i>Handle</i> Stainless steel
 100%	ECOLOGICO RICICLABILE <i>Ecological</i> 100% recycling	 10 mm	SPESSORE <i>Material thickness</i> (3/8")
P_s 27,95	PESO SPECIFICO <i>Specific weight</i>		CONFORMITÀ ALLE LEGGI <small>Reg. CE n.1935/2004</small> <i>Legal conformity</i>



* 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

Code	Size		Bar Code
	cm	in	
COLA100/LS	25x25	9 13/16"x9 13/16"	8007441608323



* Tutti gli articoli sono confezionati con scatola singola.
* All the articles are packed in a single box

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

Code	Size		Bar Code
	cm	in	
COLA200/LM	25x30	9 13/16"x11 13/16"	8007441608330



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

Code	Size		Bar Code
	cm	in	
COLA250/LR	25x35	9 13/16"x13 3/4"	8007441608354



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

Code	Size		Bar Code
	cm	in	
COLA300/LL	29x40	11 7/16"x15 3/4"	8007441608347



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

Code	Size		Bar Code
	cm	in	
COLA100/S	25x25	9 13/16"x9 13/16"	8007441608293



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

Code	Size		Bar Code
	cm	in	
COLA200/M	25x30	9 13/16"x11 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 coins en acier inoxydable 18/10 titulaire
Rechteckige Steinplatte mit abgerundeten Ecken Edelstahl 18/10 Halter
Placa de piedra rectangular placa esquinas redondeadas en acero inoxidable 18/10 titular

Code	Size		Bar Code
	cm	in	
COLA250/R	25x35	9 13/16"x13 3/4"	8007441608316

* 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

Code	Size		Bar Code
	cm	in	
COLA300/L	29x40	11 7/16"x15 3/4"	8007441608309



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

Code	Size		Bar Code
	cm	in	
COLA100/FS	25x25	9 13/16"x9 13/16"	8007441608361



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

Code	Size		Bar Code
	cm	in	
COLA200/FM	25x30	9 13/16"x11 13/16"	8007441608378



300/FL*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

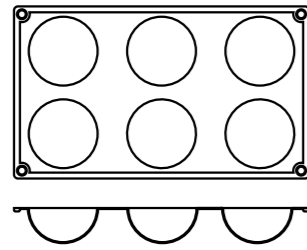
Rectangular stone plate with stainless steel 18/10 holder and fuel can bracket
Plaque de pierre rectangulaire avec en acier inoxydable 18/10 titulaire et de carburant peut encadrer
Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Kraftstoffhalterung kann
Placa de piedra rectangular con acero inoxidable 18/10 titular y combustible puede poner entre paréntesis

Code	Size		Bar Code
	cm	in	
COLA300/FL	29x40	11 7/16"x15 3/4"	8007441608385



Dolciflex Stampi da forno

Dolciflex Cake Moulds / Moules a four Dolciflex
Kuchenformen Dolciflex / Dolciflex Moldes Horn

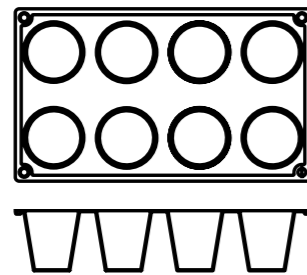


PA001

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

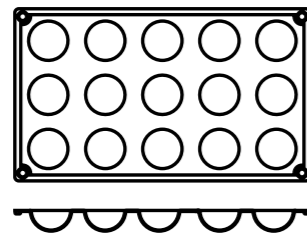


PA002

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

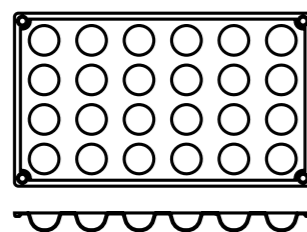


PA003

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 / Semi-esfera 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

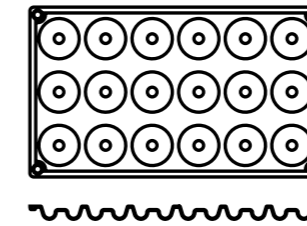


PA004

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 / Semi-esfera 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

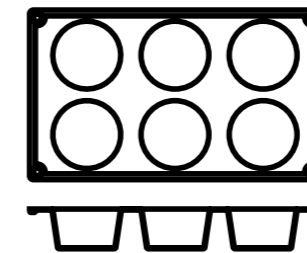


PA005

MINI-SAVARIN 3 PLACCHE 18 IMPRONTE 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

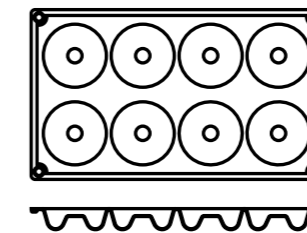


PA008

MUFFIN 3 PLACCHE 6 IMPRONTE 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

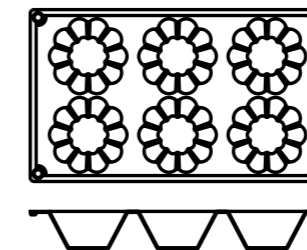


PA010

SAVARIN 3 PLACCHE 8 IMPRONTE 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

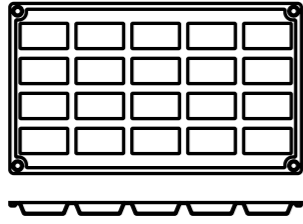


PA012

BRIOCHETTE CANNELLATA 3 PLACCHE 6 IMPRONTE CAD.

Fluted briochette, 3 mats, 6 moulds each / Briochette cannellée, 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

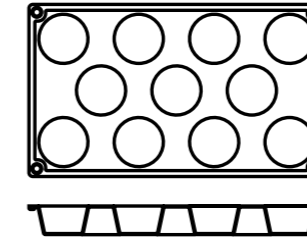


PA014

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

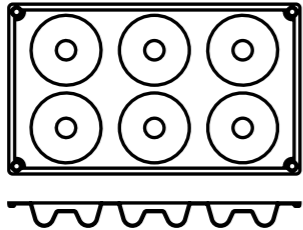


PA020

MINI-MUFFIN 3 PLACCHE 11 IMPRONTE 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

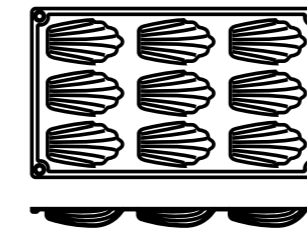


PA015

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

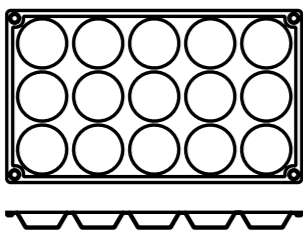


PA021

MADELEINE 3 PLACCHE 9 IMPRONTE 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

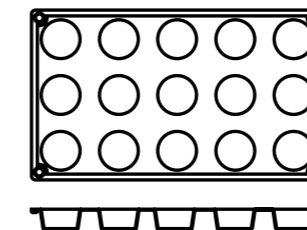


PA016

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

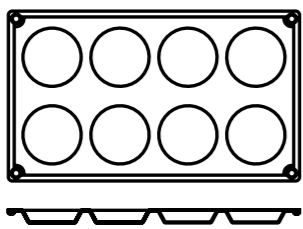


PA024

PETIT-FOUR 3 PLACCHE 15 IMPRONTE 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

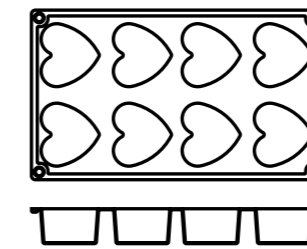


PA019

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

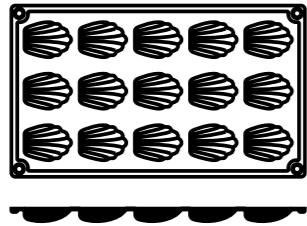


PA025

CUORE 3 PLACCHE 8 IMPRONTE 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

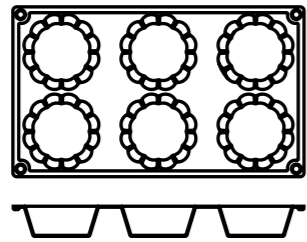


PA026

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

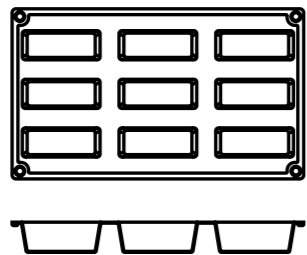


PA027

BRIOCHETTE CANNELLATA 3 PLACCHE 6 IMPRONTE CAD.

Fluted briochette, 3 mats, 15 moulds each / Briochette cannellée, 3 plaques, 6 moules chac.
Briochette, gewellt, 3 Formen 6 Formchen pro Stück / Briochette 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

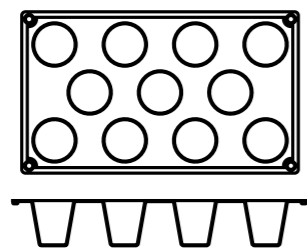


PA028

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

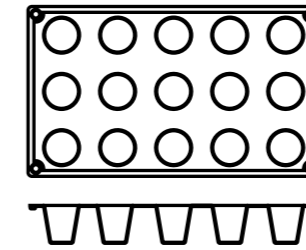


PA030

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

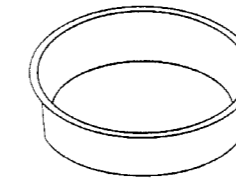


PA031

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

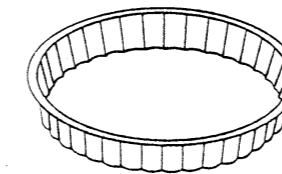
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA031	3,5	1 3/8"	3,8	1 1/2"	8007441135119



TORTIERA TONDA

Round cake mould / Tourtière ronde
Runde Kuchenform / Tartera redonda

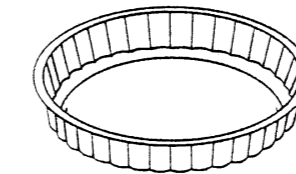
Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT03	24x4,2	9 7/16"x1 5/8"	8007441135751
COSIPAT04	26x4,5	10 1/4"x1 3/4"	8007441135768
COSIPAT05	28x4,5	11"x1 3/4"	8007441135775



TORTIERA TONDA CANNELLATA

Fluted round cake mould / Tourtière ronde cannellée
Gewellte, runde Kuchenform / Tartera redonda Rizada

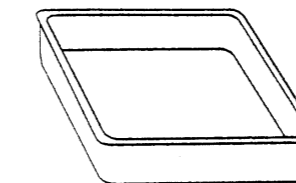
Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT51	26x3	10 1/4"x1 3/16"	8007441135782
COSIPAT52	28x3	11"x1 3/16"	8007441135799
COSIPAT53	30x3	11 13/16"x1 3/16"	8007441135805



TORTIERA TONDA CANNELLATA FONDO RIALZ.

Fluted round cake mould, raised bottom / Tourtière ronde fond élevé
Gewellte, runde Kuchenform mit Hochboden / Tartera redonda rizada fondo realizado

Code	Diameter		Bar Code
	Ø cm	Ø in	
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

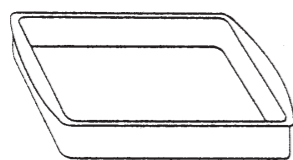


PAT70

TORTIERA QUADRATA

Square cake mould / Tourtière carrée
Quadrata 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



PAT71

TORTIERA RETTANGOLARE

Rectangular cake mould / Tourtière rectangulaire
Rechteckige Kuchenform / Tartera rectangular

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT71	28x24	11"x9 7/16"	4	1 9/16"	8007441135850

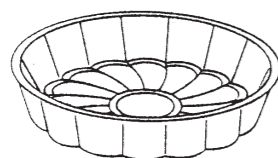


PAT72

FORMA CUORE

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"x8 3/16"	3,5	1 3/8"	8007441135867

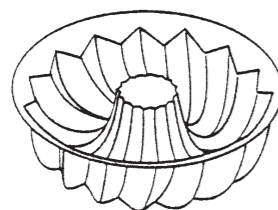


PAT73

TORTIERA FIORE

Flower mould / Moule à fleur
Blumeform / Tartera flor

Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT73	20x4	7 7/8"x1 9/16"	8007441135874

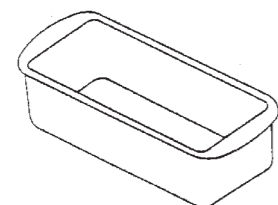


PAT74

FORMA CIAMBELLA DENTATA

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"x2 3/8"	8007441135881



PAT75

FORMA PLUMCAKE

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"x9 7/16"	6,5	2 9/16"	8007441135898



COALALUMNET

PRODOTTO PER LA PULIZIA DELL'ALLUMINIO

Aluminium 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	Bar Code
COALALUMNET	1 litro / 1 liter 8007441138004



169F

ROTOLO FOGLIO ALLUMINIO SOTTILE MT. 140

Aluminium paper 39 3/8"

Code	Bar Code
COAL169F	8007441136475



ESPOKITGN

ESPOSITORE CON TEGLIE

Display with baking trays



530 mm - 20 6/7"
325 mm - 12 4/5"

Due pezzi per ogni articolo
Two pieces for each item

Codice	Bar Code
ESPOKITGN	8007441605483

Collezione Promessi Cuochi®

by Pentole Agnelli Professional Cookware
Multiforme e multimateriale



SETPROMESSI

COLLEZIONE PROMESSI CUOCHI MULTIFORME E MULTIMATERIALE

Collection Promessi Cuochi Multifarious, Multimaterial
Collection "Promessi Cuochi" Multiformes et Multimateriaux
Kollektion Promessi Cuochi Multi-Formen und Multi-Materialien
Colección Promessi Cuochi Multiforme y Multimateria

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

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 recettario, pinza chef y delantal

Codice	Bar Code
SETPROMESSI	8007441140663



Quale materiale state mettendo sul fuoco?

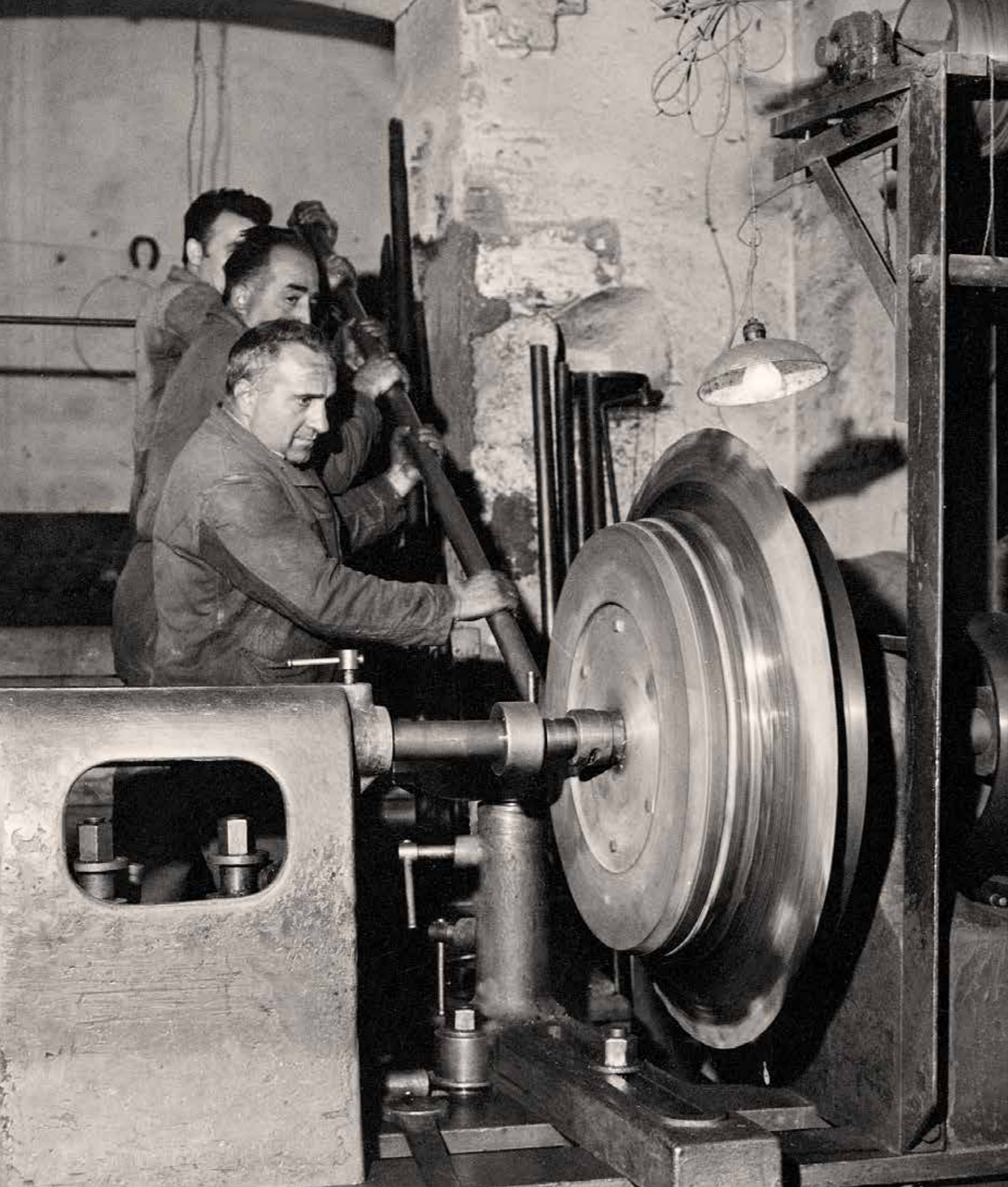
What material I put on the fire?

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, conduttività 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.



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 Alluminio 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.

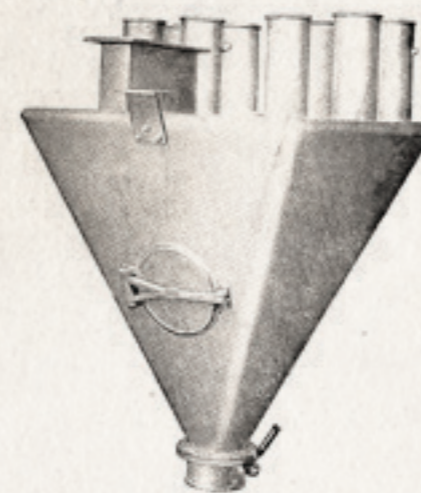
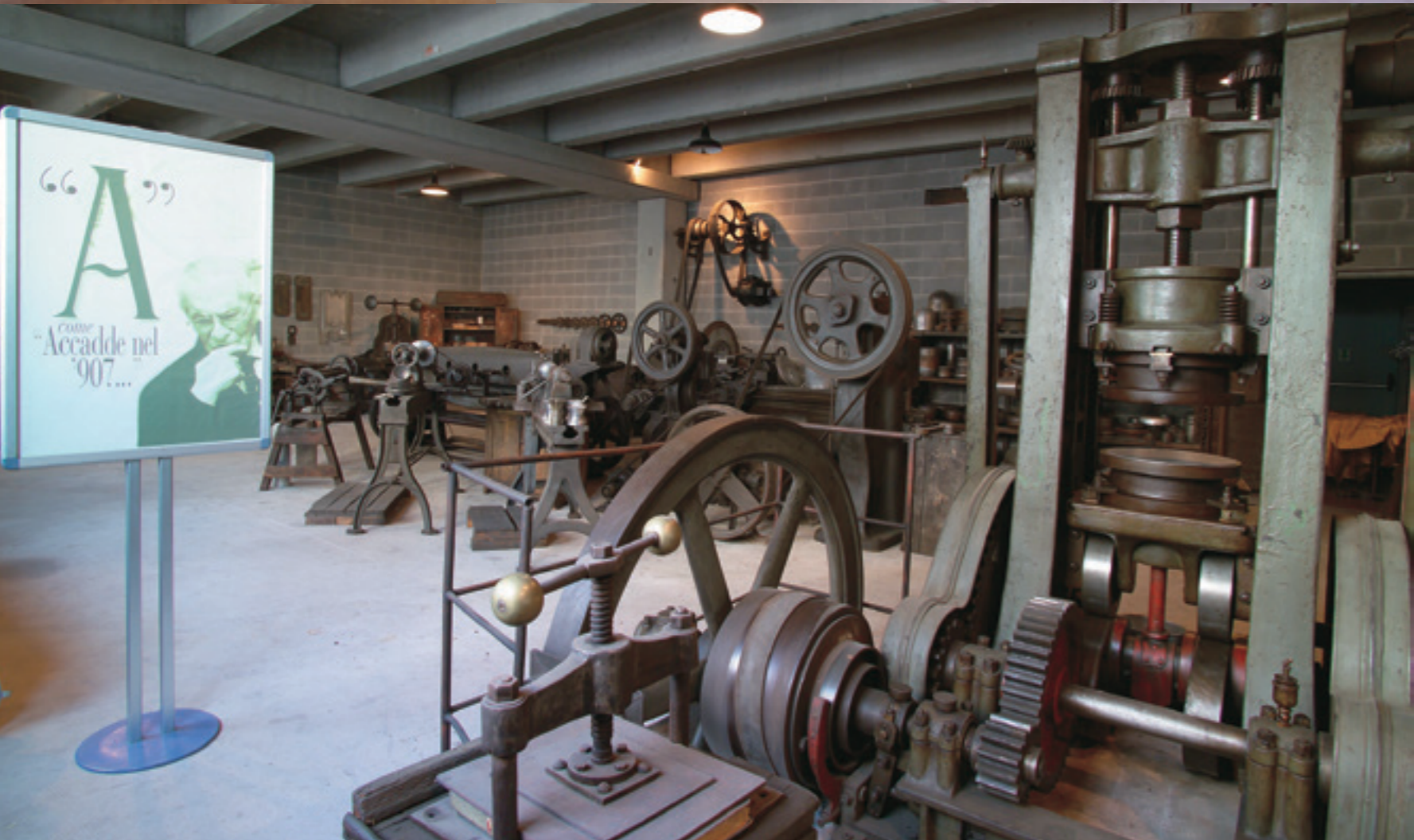
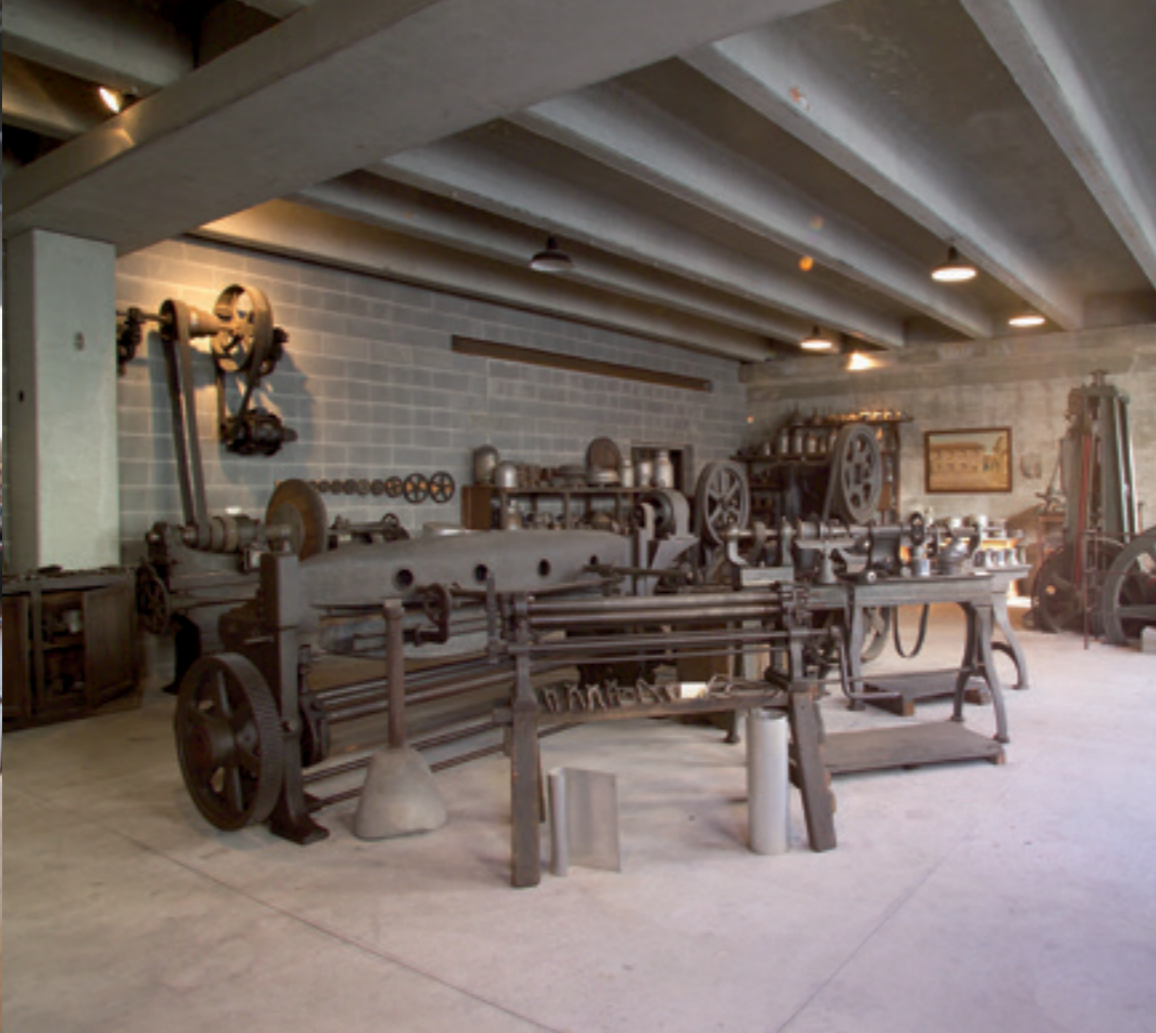
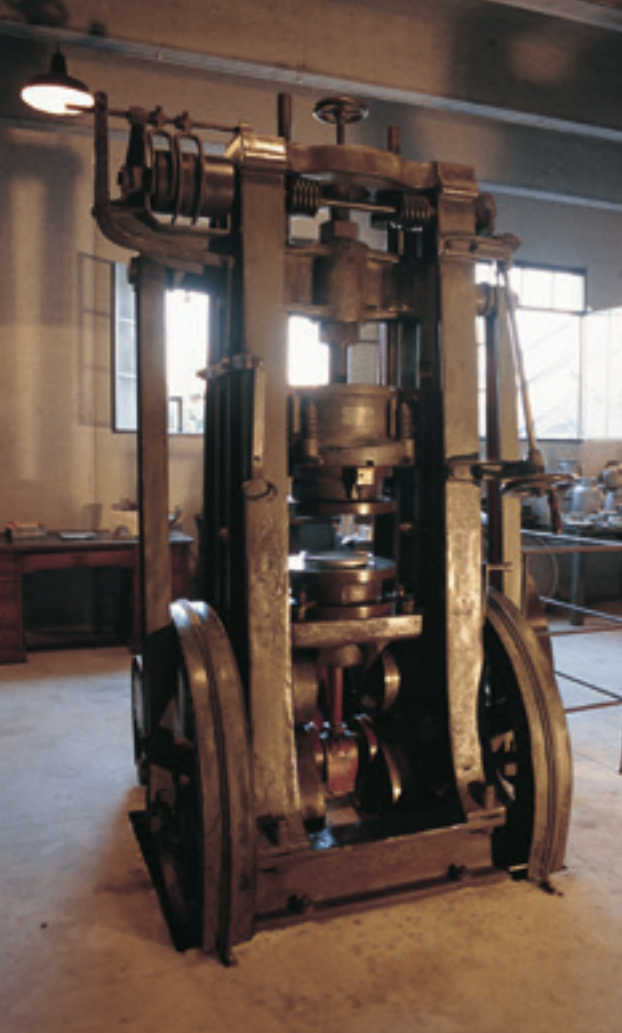
Da allora la fabbrica Agnelli non ha mai smesso di produrre pentole.
Alla maestria artigiana unisce oggi tecnologie sicure e controllate; le pentole Agnelli sono usate in ogni parte del mondo, rispettano le tecniche di cottura più sofisticate e sono apprezzate dai più affermati cuochi e cultori della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

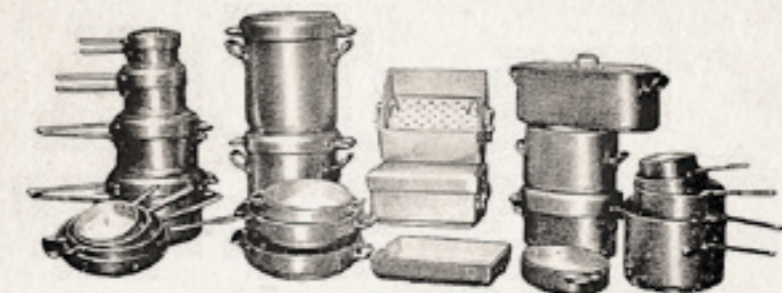
AUTOREVOLI MEDICI ATTESTANO, ED IL VOSTRO MEDICO PUÒ CONFERMARLO, CHE USANDO IL SISTEMA DI COTTURA "PROBLEM,, IN TUTTE LE VIVANDE RIMANGONO LE VITAMINE A - B - C

Modelli per piccole e per grandi famiglie

**BREVETTATA
PRODUZIONE ITALIANA**

"PROBLEM,, si paga da sé in brevissimo tempo

"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.

Certificazioni

Certifications



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 (Aluminium 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 (Aluminium for Future Generation) and to CentroAl - Aluminium in the Kitchen, the syndicate gathering the Italian Manufacturers of Professional Cookware.



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.



IMPRESA STORICA D'ITALIA



UNIONE ITALIANA RISTORATORI



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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UN MAGICO ALLUMINIO RIVESTITO D'ACCIAIO.





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1907, UN DOPPIO VANTAGGIO PER VOI.

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Ø 20 - 24 - 28 - 32 - 36 cm

Baldassare Agnelli, la storica fabbrica del "Made in Italy" in cucina, ha ideato 1907, una linea di pentole davvero specialissime.

Alla eccezionale conduttività e leggerezza dell'alluminio associa l'incorruttibile acciaio inossidabile, che veste esternamente la pentola e che la rende adatta anche per la cottura per induzione.





1907, PER MUOVERSI A PROPRIO AGIO FRA I FORNELLI.

CASSERUOLA BASSA
CON UN MANICO
TUBOLARE INOX

Ø 20 - 24 - 28 cm

1907 risolve in modo brillante l'esigenza di avere, contemporaneamente, pentole con superfici inox di consistente spessore professionale, ma dal peso non proibitivo.

Uno dei maggiori difetti delle pentole tradizionali in inox è infatti costituito dal notevole peso specifico.

Se poi consideriamo che l'alluminio conduce il calore meglio dell'acciaio, ecco spiegato il vantaggio 1907: ottimale conduttività [= minore consumo di energia], spessori consistenti a basso peso specifico [= maggiore leggerezza e facilità di movimentazione].





UNA QUALITÀ A TUTTO CAMPO.

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Ø 16 - 20 cm

Pensiamo anche alle piccole comunità o ad una cena con tante persone, quando le dimensioni di una casseruola o di una padella cominciano ad essere magari consistenti: poter disporre di una pentola bella, perfetta, facile da lavare, ma più pratica, leggera e funzionale è davvero un aiuto prezioso.

1907 facilita la movimentazione sui fuochi, consente ad ogni ricetta di esprimersi al meglio, soddisfa qualsiasi gastronomia.

E sempre con il massimo grado di sicurezza alimentare, garantito dalle superfici inox.





ALTAMENTE PROFESSIONALI.

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Ø 20 - 24 - 28 - 32 - 36 cm

La qualità Agnelli è proverbiale: l'anima interna di alluminio e le pareti esterne inox formano un tutt'uno praticamente eterno nel tempo.

Non occorrono particolari accorgimenti per la loro manutenzione:

le pentole 1907 si usano e si puliscono come le normali pentole inox.





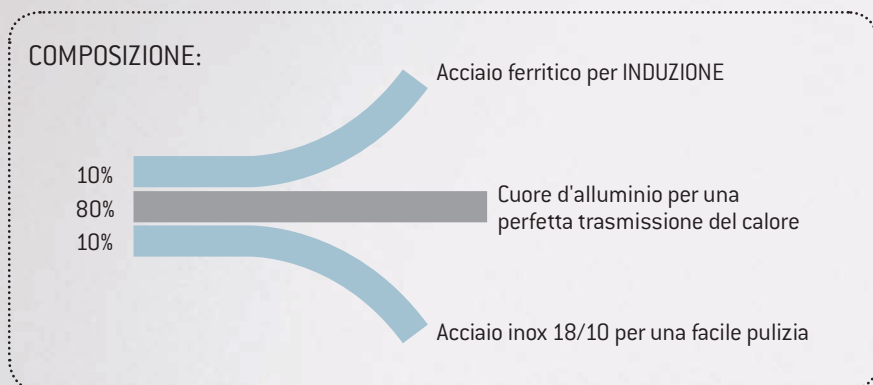
UNA GAMMA ESTESA.

PADELLA CON UN MANICO TUBOLARE INOX

Ø 20 - 24 - 28 - 32 cm

Grazie alla completezza di gamma (casseruole alte e basse, tegami, padelle...) e alla ottimale disponibilità dei diametri (dal 16/20, al 32/36cm, a seconda delle forme) la linea 1907 soddisfa le più diverse esigenze, dalla colazione alla cena importante, dai piccoli ai grandi nuclei famigliari.

Trilaminato inox ferritico - alluminio - inox



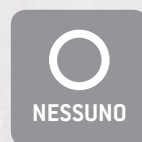
La linea 1907 Pentole Agnelli è stata studiata appositamente per essere compatibile anche con i piani a cottura ad induzione ed è realizzata internamente ed esternamente in acciaio: fra i due strati di acciaio è racchiuso uno strato di alluminio di circa due millimetri. In tal modo, il cuore in alluminio, conferisce agli strumenti di cottura un maggior risultato per quanto riguarda la distribuzione del calore sui fianchi e in superficie, migliorandone le prestazioni, riducendo tempi di cottura e permettendo un notevole risparmio energetico.



PER COTTURA A GAS



CAPACITÀ DI CONDURRE
IL CALORE



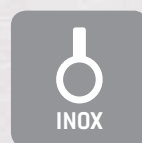
RIVESTIMENTO



PER COTTURA ELETTRICA



DURATA



MANICATURA



PER COTTURA RADIANTE



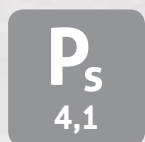
ECOLOGICO RICICLABILE



SPESSORE



PER COTTURA A INDUZIONE



PESO SPECIFICO



CONFORMITÀ ALLE LEGGI

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





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