

SERIES 1100

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Outside and inside satin polished. Top edges mirror polished. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Extra thick edges. Double thick bottom. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata, bordo lucido. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Bordo rinforzato. Doppio spessore del fondo. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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Киргизия +996(312)96-26-47



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11101-16	16	16	3,2
11101-20	20	20	6,2
11101-24	24	24	10,0
11101-28	28	28	16,5
11101-32	32	32	24,0
11101-36	36	36	36,0
11101-40	40	40	50,0
11101-45	45	45	70,0
11101-50	50	50	100,0



Low stock pot

Pentola bassa
Gemüsetopf
Faitout
Olla recta baja

art.	Ø cm.	h.	lt.
11105-16	16	14	2,7
11105-20	20	17	5,0
11105-24	24	21	8,5
11105-28	28	23	14,5
11105-32	32	26	22,0
11105-36	36	28	29,0
11105-40	40	32	40,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11107-16	16	11,0	2,1
11107-20	20	13,0	4,0
11107-24	24	15,0	6,5
11107-28	28	17,5	10,8
11107-32	32	19,5	15,7
11107-36	36	21,5	22,0
11107-40	40	24,5	30,8
11107-45	45	27,5	44,0
11107-50	50	32,0	63,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11109-16	16	7,5	1,3
11109-20	20	8,0	2,5
11109-24	24	9,5	4,3
11109-28	28	11,0	6,7
11109-32	32	12,5	10,0
11109-36	36	14,0	14,2
11109-40	40	15,5	19,5
11109-45	45	17,0	27,0
11109-50	50	19,0	37,0



Colander for stock pot

Colapasta per pentola
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

art.	Ø cm.	h.
11123-20	20	22,0
11123-24	24	26,5
11123-28	28	29,5

Suitable for both item 11105 and 11101.

Per art. 11105 e art. 11101.



Stock pot with tap

Pentola con rubinetto
Hochtopf mit Hahn
Marmite avec robinet
Olla con grifo

art.	Ø cm.	h.	lt.
11102-28	28	28	16,5
11102-32	32	32	24,0
11102-36	36	36	36,0
11102-40	40	40	50,0
11102-45	45	45	70,0
11102-50	50	50	100,0



Steamer pot, perforated bottom

Inserto a vapore, fondo forato
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Cacerola base perforada

art.	Ø cm.	h.
11119-20	20	12,5
11119-24	24	15,0
11119-28	28	17,0
11119-32	32	19,0



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11106-14	14	8,0	1,2
11106-16	16	11,0	2,1
11106-20	20	13,0	4,0
11106-24	24	15,0	6,5
11106-28*	28	17,5	10,8
11106-32*	32	19,5	15,7
11106-36*	36	21,5	22,0

*With loop handle. – Con contromaniglia.



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11108-16	16	6,5	1,3
11108-20	20	8,0	2,5
11108-24	24	9,5	4,3
11108-28*	28	11,0	6,7
11108-32*	32	12,5	10,0
11108-36*	36	14,0	14,2

*With loop handle. – Con contromaniglia.



Sauté pan

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11112-16	16	6,0	1,0
11112-18	18	6,0	1,2
11112-20	20	6,5	1,6
11112-24	24	7,5	2,7



Curved sauté pan

Casseruola "bombé"
Sauteuse mit Schütttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11113-18	18	7,0	1,7
11113-20	20	7,5	2,2
11113-24	24	8,5	3,3
11113-26	26	9,0	4,2



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11114-20	20	5,0
11114-24	24	5,0
11114-28	28	5,5
11114-32	32	6,0
11114-36*	36	6,0
11114-40*	40	6,0
11114-45*	45	6,5

*With loop handle. – Con contromaniglia.



Frypan, non stick coating

Padella, antiaderente
Bratpfanne mit Antihaftbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiaderente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Cover, reinforced edge

Coperchio, bordo rinforzato
Deckel mit Randverstärkung
Couvercle, bord renforcé
Tapa, borde reforzado

art.	Ø cm.
11161-12	12
11161-14	14
11161-16	16
11161-18	18
11161-20	20
11161-22	22
11161-24	24
11161-28	28
11161-32	32
11161-36	36
11161-40	40
11161-45	45
11161-50	50
11161-60	60





SERIES 2100

STAINLESS STEEL COOKWARE
PENTOLAME INOX



The serie 2100 has the same characteristics of the serie 1100. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2100 ha le stesse caratteristiche della serie 1100. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12101-16	16	16	3,2
12101-20	20	20	6,2
12101-24	24	24	10,0
12101-28	28	28	16,5
12101-32	32	32	24,0
12101-36	36	36	36,0
12101-40	40	40	50,0
12101-45	45	45	70,0
12101-50	50	50	100,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12107-16	16	11,0	2,1
12107-20	20	13,0	4,0
12107-24	24	15,0	6,5
12107-28	28	17,5	10,8
12107-32	32	19,5	15,7
12107-36	36	21,5	22,0
12107-40	40	24,5	30,8
12107-45	45	27,5	44,0
12107-50	50	32,0	63,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12109-16	16	7,5	1,3
12109-20	20	8,0	2,5
12109-24	24	9,5	4,3
12109-28	28	11,0	6,7
12109-32	32	12,5	10,0
12109-36	36	14,0	14,2
12109-40	40	15,5	19,5
12109-45	45	17,0	27,0
12109-50	50	19,0	37,0



SERIES 1000

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Outside and inside satin polished. Non-drip edge. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Uniform thickness in sides and bottoms. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata. Bordo a versare. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Parete e fondo a spessore uniforme. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.

**Stock pot**

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11001-16	16	16,0	3,2
11001-18	18	16,0	4,0
11001-20	20	18,0	5,5
11001-22	22	22,0	8,3
11001-24	24	24,0	10,5
11001-28	28	28,0	17,0
11001-32	32	27,5	20,4
11001-36	36	36,0	36,5
11001-40	40	40,0	50,0
11001-45	45	40,0	63,5
11001-50	50	50,0	98,0
11001-60	60	55,0	150,0

**Saucepot**

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11007-16	16	9,5	1,9
11007-18	18	10,8	2,7
11007-20	20	12,0	3,8
11007-22	22	13,0	5,0
11007-24	24	14,5	6,5
11007-28	28	16,0	9,8
11007-32	32	19,5	15,4
11007-36	36	21,5	20,5
11007-40	40	24,0	30,1
11007-45	45	27,0	42,9
11007-50	50	30,0	58,0
11007-60	60	35,0	99,0

**Casserole pot**

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11009-16	16	6,5	1,3
11009-18	18	7,0	1,8
11009-20	20	7,5	2,5
11009-24	24	8,0	3,7
11009-28	28	9,5	5,8
11009-32	32	11,0	9,2
11009-36	36	13,0	13,0
11009-40	40	14,5	18,0
11009-45	45	15,5	24,6
11009-50	50	19,0	37,0
11009-60	60	25,0	70,7

**Saucepan**

Casseruola mezza alta
Bratentopf, mittelhoch
Casserole
Cacerola francés

art.	Ø cm.	h.	lt.
11010-16	16	8	1,6
11010-18	18	9	2,3
11010-20	20	10	3,1
11010-24	24	12	5,4

**Sauté pan**

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7

**Curved sauté pan**

Casseruola bombé
Sauteuse mit Schütttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2





Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11006-12	12	7,0	0,8
11006-14	14	8,0	1,2
11006-16	16	9,5	1,9
11006-18	18	10,8	2,7
11006-20	20	12,0	3,8
11006-22	22	13,0	5,0
11006-24	24	14,5	6,5
11006-28*	28	16,0	9,8
11006-32*	32	19,5	15,4
11006-36*	36	21,5	20,5

***With loop handle. – Con contromaniglia.**



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8	1,6
11011-18	18	9	2,3
11011-20	20	10	3,1
11011-24	24	12	5,4



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11008-16	16	6,5	1,3
11008-18	18	7,0	1,8
11008-20	20	7,5	2,5
11008-24	24	8,0	3,7
11008-28*	28	9,5	5,8
11008-32*	32	11,0	9,2
11008-36*	36	13,0	13,0

***With loop handle. – Con contromaniglia.**



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11014-20	20	5,0
11014-24	24	5,0
11014-28	28	5,5
11014-32	32	6,0
11014-36*	36	6,0
11014-40*	40	6,0
11114-45*	45	6,5

***With loop handle. – Con contromaniglia.**



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiadherente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Cover

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
11061-12	12
11061-16	16
11061-18	18
11061-20	20
11061-22	22
11061-24	24
11061-28	28
11061-32	32
11061-36	36
11061-40	40
11061-45	45
11061-50	50
11161-60	60





SERIES 2000

STAINLESS STEEL COOKWARE
PENTOLAME INOX



The serie 2000 has the same characteristics of the serie 1000. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2000 ha le stesse caratteristiche della serie 1000. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12001-16	16	16,0	3,2
12001-18	18	16,0	4,0
12001-20	20	18,0	5,5
12001-22	22	22,0	8,3
12001-24	24	24,0	10,5
12001-28	28	28,0	17,0
12001-32	32	27,5	20,4
12001-36	36	36,0	36,5
12001-40	40	40,0	50,0
12001-45	45	40,0	63,5
12001-50	50	50,0	98,0
12001-60	60	55,0	150,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12007-16	16	9,5	1,9
12007-18	18	10,8	2,7
12007-20	20	12,0	3,8
12007-22	22	13,0	5,0
12007-24	24	14,5	6,5
12007-28	28	16,0	9,8
12007-32	32	19,5	15,4
12007-36	36	21,5	20,5
12007-40	40	24,0	30,1
12007-45	45	27,0	42,9
12007-50	50	30,0	58,0
12007-60	60	35,0	99,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12009-16	16	6,5	1,3
12009-18	18	7,0	1,8
12009-20	20	7,5	2,5
12009-24	24	8,0	3,7
12009-28	28	9,5	5,8
12009-32	32	11,0	9,2
12009-36	36	13,0	13,0
12009-40	40	14,5	18,0
12009-45	45	15,5	24,6
12009-50	50	19,0	37,0
12009-60	60	25,0	70,7



Sauté pan

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7



Curved sauté pan

Casseruola bombé
Sauteuse mit Schüttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8,0	1,6
11011-18	18	9,0	2,3
11011-20	20	10,0	3,1
11011-24	24	12,0	5,4



Steamer pot, perforated bottom

Inserto a vapore, fondo forato
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Cacerola base perforada

art.	Ø cm.	h.
12119-20	20	12,5
12119-24	24	15,0
12119-28	28	17,0
12119-32	32	19,0



Asparagus-pot with lid

Pentola cuociasparagi con coperchio
Spargeltopf mit Deckel
Cuit-asperges avec couvercle
Olla espárragos con tapa

art.	Ø cm.	h.	lt.
12037-16	16	24,0	4,8



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11006-12	12	7,0	0,8
11006-14	14	8,0	1,2
11006-16	16	9,5	1,9
11006-18	18	10,8	2,7
11006-20	20	12,0	3,8
11006-22	22	13,0	5,0
11006-24	24	14,5	6,5
11006-28*	28	16,0	9,8
11006-32*	32	19,5	15,4
11006-36*	36	21,5	20,5

*With loop handle. – Con contromaniglia.



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11008-16	16	6,5	1,3
11008-18	18	7,0	1,8
11008-20	20	7,5	2,5
11008-24	24	8,0	3,7
11008-28*	28	9,5	5,8
11008-32*	32	11,0	9,2
11008-36*	36	13,0	13,0

*With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11014-20	20	5,0
11014-24	24	5,0
11014-28	28	5,5
11014-32	32	6,0
11014-36*	36	6,0
11014-40*	40	6,0
11114-45*	45	6,5

*With loop handle. – Con contromaniglia.



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichthaftend
Poêle, anti-adhérente
Sartén antiadherente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Cover

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
11061-16	16
11061-18	18
11061-20	20
11061-22	22
11061-24	24
11061-28	28
11061-32	32
11061-36	36
11061-40	40
11061-45	45
11061-50	50
11161-60	60



FOR **GLUTEN-FREE** COOKING



AL SERVIZIO DELLA CUCINA SENZA GLUTINE

FOR PRODUCT # LIST SEE PAGES FROM 518 TO 523
PER L'ELENCO PRODOTTI VEDI PAGINE DA 518 A 523



Consistently with the functional approach, which has always marked the brand, Paderno offers a complete product line and professional tools, easily recognizable in the kitchen, which can reduce possible mistakes during their use to protect people affected by celiac disease. Developed and realized in 2013 in collaboration with Associazione Italiana Celiachia Lombardia ONLUS (Italian Society for the Celiac Disease – Lombardy Section), this project makes Sambonet Paderno Industrie S.p.A. the first company in its market that offers to the HoReCa channel a complete line of items intended for gluten-free cooking.

Some distinguished special features, such as golden PVD handles for pans and pots and a special customised logo for utensils, will allow professionals to easily identify all these items in the kitchen.

This product line aims at:

- Reducing the risk of accidental food cross-contamination;
- Making it easier for professionals to work and provide services to clients with food intolerances;
- Raising awareness on the gluten-free diet issue in the industry so as to respond to the new needs of consumers.

Coerentemente all'ottica di servizio che contraddistingue da sempre il marchio, Paderno propone una linea completa di articoli e strumenti professionali facilmente identificabili in cucina, in grado di abbattere eventuali errori durante il loro utilizzo a salvaguardia del cliente celiaco e di tutti gli intolleranti. Sviluppato e concretizzato nel 2013 in collaborazione con l'Associazione Italiana Celiachia Lombardia ONLUS, questo progetto colloca Sambonet Paderno Industrie come prima azienda del settore a offrire al canale Ho.Re.Ca una linea completa di articoli da destinare alla preparazione di pietanze senza glutine.

Attraverso alcuni elementi distintivi e differenzianti, come manici in PVD oro per pentole e padelle e personalizzazione con un logo specifico per utensili, tutti gli strumenti saranno facilmente identificabili in cucina.

Questa gamma contribuisce a:

- Diminuire il rischio di accidentali contaminazioni crociate degli alimenti;
- Facilitare il professionista nell'operare e nell'offrire un servizio a favore del cliente con intolleranze alimentari;
- Sensibilizzare il settore sul tema "gluten free" di fronte alle nuove esigenze dei consumatori.



Stock pot
Pentola alta
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h. cm.	lt.
12001F20	20	18,0	5,5
12001F24	24	24,0	10,5
12001F28	28	28,0	17,0



Colander for stock pot
Colapasta per pentola
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

art.	Ø cm.	h. cm.
12123F20	20	22,0
12123F24	24	26,5
12123F28	28	29,5



Saucepot 2 handles
Casseruola alta 2 maniglie
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h. cm.	lt.
12007F16	16	9,5	1,9
12007F24	24	14,5	6,5
12007F28	28	16,0	9,8



Frypan
Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h. cm.
11014F20	20	5,0
11014F24	24	5,0
11014F28	28	5,5
11014F32	32	6,0



Cover
Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
11161F16	16
11161F20	20
11161F24	24
11161F28	28



Strainer with hook
Colapasta con manico e gancio
Stielsieb mit Haken
Passoire avec poignée et crochet
Colador con asa y gancho

art.	Ø cm.	h. cm.	lt.
11924F20	20	12	3,6



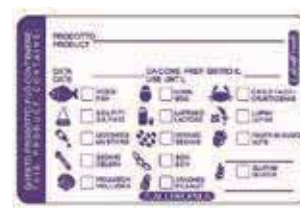
Conical colander
Colapasta tronco conico
Konisches Gemüsesieher
Passoire à légumes conique
Colador cónico

art.	Ø cm.	h. cm.	lt.
11930F24	24	12	3,5



Labels 14 allergens
Etichette 14 allergeni
Etiketten 14 Allergene
Etiquettes 14 allergènes
Etiquetas 14 alergenós

art.	dim. cm.	Pcs/Pz
44630-02	7,5x4	500



Labels Allergens
Etichette allergeni
Etiketten Allergene
Etiquettes allergènes
Etiquetas alérgenos

art.	dim. cm.	Pcs/Pz
44630-06	7x4,5	500



Delivery labels with allergens

Etichette delivery con allergeni
Lieferetiketten mit Allergenen
Etiquettes livraison avec allergènes
Etiquetas entrega con alérgenos

art.	dim. cm.	Pcs/Pz
44630-07	14x4,5	250



Cutting board

Tagliere
Tranchierbrett
Planche à découper
Tabla de corte

art.	GN	dim. cm.	col.
42538-00	1/1	53x32,5x2	○
42538-01	1/1	53x32,5x2	●
42538-02	1/1	53x32,5x2	●
42538-03	1/1	53x32,5x2	●
42538-04	1/1	53x32,5x2	●
42538-05	1/1	53x32,5x2	●
42538-09	1/1	53x32,5x2	●



Cutting board

Tagliere
Tranchierbrett
Planche à découper
Tabla de corte

art.	GN	dim. cm.	col.
42522-07	-	32x26,5x2	●
42538-07	1/1	53x32,5x2	●
42539-07	-	60x40x2	●

See also pages 164-165.
Vedi anche pagg 164-165.



GN-containers

GN bacinelle
GN-Behälter
GN bacs
GN cubetas

art.	des	dim. cm.	lt.
15101-10	1/1	53x32,5x10	13,3
15105-10	1/2	32,5x26,5x10	6,1
15107-10	1/3	32,5x17,5x10	3,8
15108-10	1/4	26,4x16,2x10	2,6
15109-10	1/6	17,6x16,2x10	1,6
15110-10	1/9	17,6x10,8x10	0,9

See also pages 68-71. – Vedi anche pagg 68-71.



GN-lids

GN coperchi
GN-Deckel
GN couvercles
GN tapas

art.	des	dim. cm.
14922-77	1/1	53x3,25
14925-77	1/2	32,5x26,5
14927-77	1/3	32,5x17,5
14928-77	1/4	26,4x16,2
14929-77	1/6	17,6x16,2
14930-77	1/9	17,6x10,8



NEW



Digital thermometer

Termometro digitale
Elektronisches Thermometer
Thermomètre digital
Termómetro digital

art.	range	res.
49880-17	-49,9>299,9°C	0,1/1°C

IP66/67. Dim. 19x50x157 mm.
See also page 130. – Vedi anche pag 130.

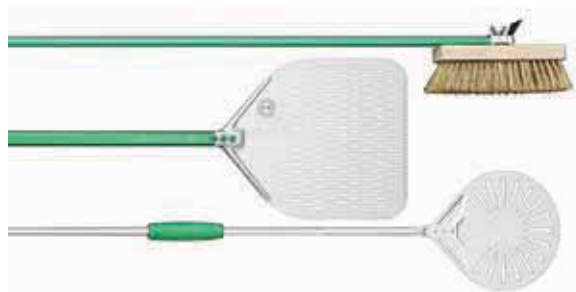


Milk frothing thermometers, 3 pcs

Termometri latte/barista, 3 pz
Mich-Thermometer, 3 Stk
Thermomètres à lait, 3 pièces
Termómetros leche, 3 pz

art.	Ø cm.	range	res.
49709-03	4,5	-10+110°C	1°C

Red, green and blue, to easily identify different types of milk used, to avoid cross-contamination.
Stem 175 mm. – Rosso, verde e blu, per identificare facilmente i diversi tipi di latte utilizzati, per evitare la contaminazione incrociata. Stelo 175 mm.



Adjustable brush, pizza peels

Spazzola orientabile, pale pizza
Drehbare Bürste, Pizzaschaufeln
Brosse orientable, pelles à pizza
Cepillo orientable, palas pizza

art.	des	Ø cm.	dim. cm.	l. cm.
41767G20	Brush/Spazzola	-	20x6	160
41704G33	Peel/Pala	-	33x33	150
41704G36	Peel/Pala	-	36x36	150
41737G20	Small peel/Palettino	20	-	150
41737G23	Small peel/Palettino	23	-	150

See also page 266. – Vedi anche pag 266.



SERIES 2500 3-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Paderno serie 2500 3-ply is especially designed for professional kitchens, features super heat-conductive multi-layer construction that distributes heat from bottom to rim quickly and evenly. Outside and inside satin polished. Non-drip edge. Stainless steel handles, ergonomically shaped. Uniform thickness in sides and bottoms. Energy saving on all types of cookers. Suitable for all cooking ranges, induction hobs included.induzione.

La serie Paderno 2500 3-ply concepita per l'utilizzo nelle cucine professionali è costruita in materiale multistrato che assicura una distribuzione rapida ed uniforme del calore su tutta la superficie dell'utensile. Finitura esterna ed interna satinata. Bordo a versare. Manicatura anatomica in acciaio inox. Parete e fondo a spessore uniforme. Risparmio di energia su tutti i piani di cottura. Ideali per ogni tipo di cottura inclusa l'induzione.



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12507-24	24	11,5	5,0
12507-28	28	14,0	8,5



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12509-20	20	9,5	2,8
12509-24	24	10,5	4,7
12509-28	28	11,0	6,5



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
12511-16	16	7,5	1,5
12511-18	18	8,0	2,0
12511-20	20	8,8	2,5
12511-24	24	10,5	4,6



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
12508-24	24	5,0	2,0



Wok with grid and cover

Wok c/griglia e coperchio
Wok mit Rost und Deckel
Wok avec grille et couvercle
Wok con rejilla y tapa

art.	Ø cm.	h.
12529-32	32	8



Curved sauté pan

Casseruola bombé
Sauteuse mit Schüttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
12513-16	16	6,0	1,2
12513-18	18	6,5	1,6
12513-20	20	7,0	2,0
12513-24	24	8,5	3,8



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
12514-24	24	5,5
12514-26	26	5,5
12514-28	28	5,5
12514-32	32	4,0
12514-36	36	4,0



Frypan, non stick coating

Padella, antiaderente
Bratpfanne mit Antihaftbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiadherente

art.	Ø cm.	h.
12517-24	24	5,5
12517-26	26	5,5
12517-28	28	5,5
12517-32	32	5,5
12517-36	36	5,5



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
12514-20	20	3,0

Mirror finishing. – Finitura lucida.



Saucepot with lid

Casseruola alta, con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	h.	lt.
12509-12	12	6	0,7

Mirror finishing. – Finitura lucida.



Sauté pan with double spouts

Casseruola bassa con doppio becco
Stielkasserolle, niedrig, 2 Schnabel
Plat à sauter, 2 becs
Cazo recto bajo, 2 picos

art.	Ø cm.	h.	lt.
12511-10	10	5	0,4

Mirror finishing. – Finitura lucida.



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
12511-12	12	6	0,7
12511-14	14	7	1,0

Mirror finishing. – Finitura lucida.



Cover

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
12561-12	12
12561-16	16
12561-18	18
12561-20	20
12561-24	24
12561-26	26
12561-28	28



Cover

Coperchio
Deckel
Couvercle
Tapa

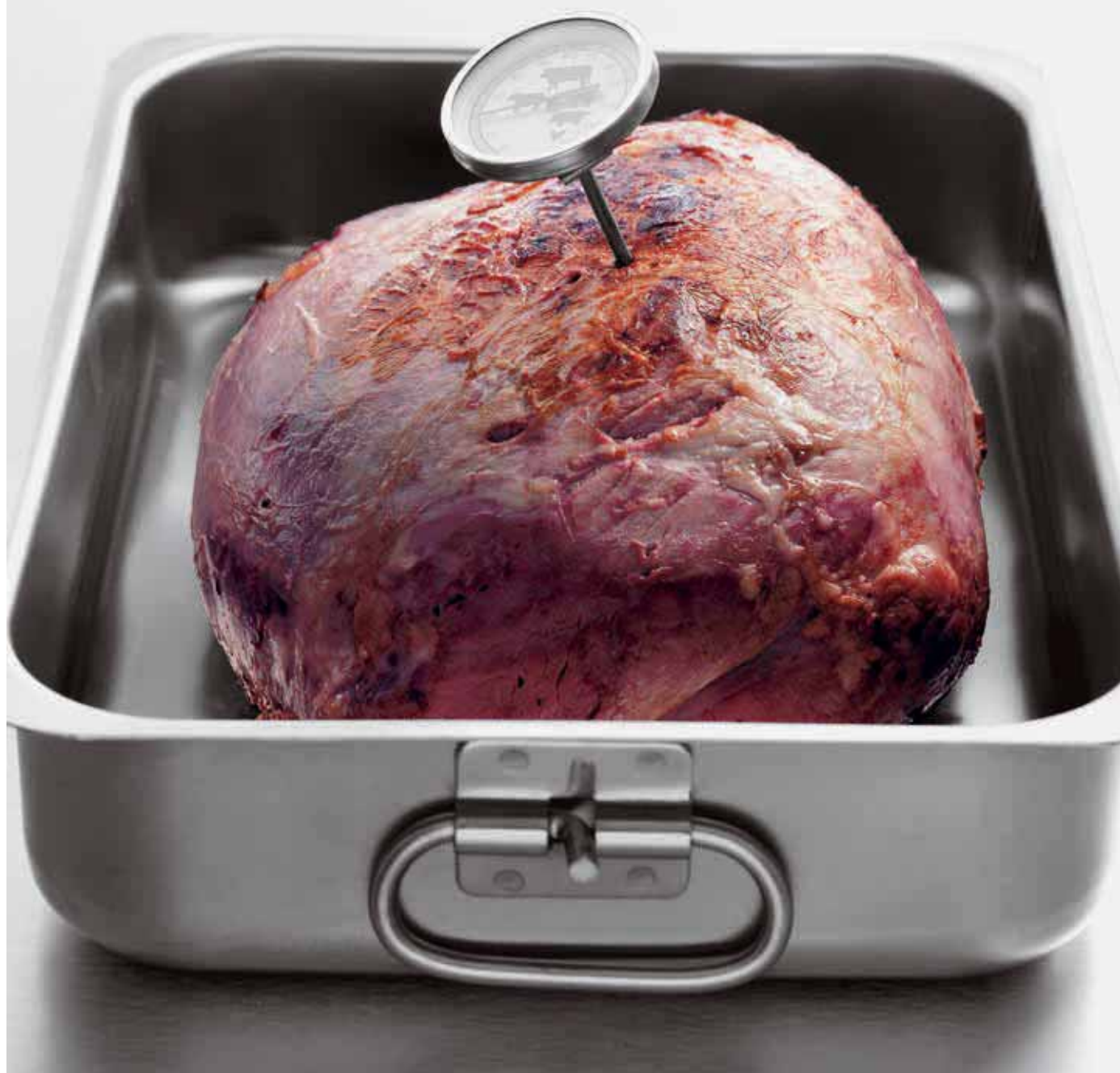
art.	Ø cm.
11061-12	12
11061-16	16
11061-18	18
11061-20	20
11061-24	24
11061-28	28





MISCELLANEOUS COMPLEMENTI

STAINLESS STEEL COOKWARE
PENTOLAME INOX





Roasting pan

Tegame

Bräter

Plaque à rôtir

Rustidera

art.	cm.	h.
11941-35	35x25	8
11941-40	40x26	9
11941-45	45x30	9
11941-50	50x30	9
11941-60	60x35	9



Heavy roasting pan

Tegame pesante

Bräter, Schwerausführung

Plaque à rôtir lourde

Rustidera pesada

art.	cm.	h.
11943-40	40x26	9
11943-45	45x30	9
11943-50	50x30	9
11943-60	60x35	9
11943-61*	61x43	9

***For 2/1 GN ovens. – Per forno GN 2/1.**



Heavy roasting pan

Tegame pesante

Bräter, Schwerausführung

Plaque à rôtir lourde

Rustidera pesada

art.	cm.	h.
11944-40	40x26	9
11944-45	45x30	9
11944-50	50x30	9
11944-60	60x35	9
11944-61*	61x43	9

***For 2/1 GN ovens. – Per forno GN 2/1.**



Lid

Coperchio

Deckel

Couvercle

Tapa

art.	cm.
11948-40	40x26
11948-45	45x30
11948-50	50x30
11948-60	60x35
11948-61*	61x43

***For 2/1 GN ovens. – Per forno GN 2/1.**



Roasting pan with cover

Brasiera con coperchio

Brasiere mit Deckel

Braisière avec couvercle

Rustidera alta con tapa

art.	cm.	h.
11965-50	50x30	15
11965-60	60x35	15
11965-61*	61x43	15

***For 2/1 GN ovens. – Per forno GN 2/1.**



Fry dripping tray, stainless steel

Colafrutto, inox

Pommes-Frites-Seiher, Edelstahl Rostfrei

Egouttoir à friture, inox

Escurridor para fritura, inox

art.	Ø cm.	h.
41930-39	41	14

Detachable drip tray.

Vassoio raccogli liquidi removibile.



**INDUCTION
READY!**

Fish kettle

Pesciera

Fischkochkessel

Poissonnière

Hervidor pescado

art.	cm.	h.
41964-45	46x15,5	10,5
41964-60	61,5x18,5	11,0

Equipped with grid and cover.

Fornita con griglia e coperchio.



Whistling kettle

Bollitore

Kocher

Bouilloire à sifflet

Pava

art.	Ø cm.	h.	lt.
41914-03	20	18	2,8



Canister

Contentitore cilindrico

Behälter

Bahut

Contenedor cilíndrico

art.	Ø cm.	h.	lt.
11913-16	16	12	2,4
11913-20	20	16	5,0
11913-24	24	20	9,0
11913-28	28	24	14,5



Bain-marie pot

Casseruola bagnomaria

Wasserbadkasserolle

Casserole bain-marie

Baño maria

art.	Ø cm.	h.	lt.
11910-12	12	14	1,4
11910-14	14	16	2,5
11910-16	16	18	3,6
11910-18	18	20	5,0
11910-20	20	22	7,0



Bain-marie pot

Bagnomaria

Behälter

Casserole bain-marie

Baño maria

art.	Ø cm.	h.	lt.
11911-12	12	14	1,4
11911-14	14	16	2,5
11911-16	16	18	3,6
11911-18	18	20	5,0
11911-20	20	22	7,0



Bain-marie, stackable

Bagno-maria impilabili

Bain-Marie, stapelbar

Bain-marie, empilables

Baño maria, apilable

art.	cm.	h.	lt.
44501-01	24x24	23,5	13,0
44501-02	24x24	16,0	9,0
44501-03	24x24	7,5	4,0



Bain-marie, stackable

Bagno-maria impilabili

Bain-Marie, stapelbar

Bain-marie, empilables

Baño maria, apilable

art.	cm.	h.	lt.
44502-01	15,5x15,5	23,5	5,0
44502-02	15,5x15,5	16,0	3,5
44502-03	15,5x15,5	7,5	1,5



Bain-marie, stackable

Bagno-maria impilabili

Bain-Marie, stapelbar

Bain-marie, empilables

Baño maria, apilable

art.	cm.	h.	lt.
44503-01	15,5x10,5	16,0	2,5
44503-02	15,5x10,5	7,5	1,0
44503-03	15,5x10,5	5,5	0,5



Bain-marie lid

Coperchio bagnomaria

Wasserbadkasserolle-Deckel

Couverte pour bain-marie

Tapa para baño maria

art.	cm.
44501-04	24x24
44502-04	15,5x15,5
44503-04	15,5x10,5



1/4-Segment colander

Colapasta 1/4

1/4 Seiher-Einsatz

Passoire cuit-pâtes, 1/4

Colador 1/4

art.	Ø cm.	h.	lt.
11922-36	36	23	5,5
11922-40	40	26	7,5

For items/Per art.:

11007-11107-12007-12107-16929.



1/4-Segment wire colander

Colapasta 1/4 a rete

1/4 Netzseiher-Einsatz

Passoire cuit-pâtes à gaze, 1/4

Colador red 1/4

art.	Ø cm.	h.
12992-36	36	23
12992-40	40	26

For items/Per art.:

11007-11107-12007-12107-16929.



SERIES 6100

ALUMINUM COOKWARE
PENTOLAME ALLUMINIO



Made in heavy duty aluminum.
Hollow tubular handles in stainless steel 18/10, stay cool.
Rounded corners provide easy cleanup.
Thickness from mm 2 to mm 5,5.

Esecuzione in alluminio pesante.
Manicatura tubolare in acciaio inossidabile 18/10, resistente al calore.
Ampio raggio di raccordo fondo-parete, igienico e facile da pulire.
Spessore da mm 2 a mm 5,5.



Stock pot

Pentola

Hoher Suppentopf

Marmite traiteur

Olla recta

art.	Ø cm.	h.	lt.
16101-16	16	16,0	3,2
16101-20	20	20,0	6,2
16101-24	24	24,0	10,0
16101-28	28	28,0	16,5
16101-32	32	29,5	22,0
16101-36	36	36,0	36,0
16101-40	40	40,0	50,0
16101-45	45	45,0	70,0
16101-50	50	50,0	100,0



Saucepot

Casseruola alta

Fleischtopf

Brasière

Cacerola alta

art.	Ø cm.	h.	lt.
16107-16	16	11,0	2,1
16107-20	20	13,0	4,0
16107-24	24	15,0	6,5
16107-28	28	17,5	10,8
16107-32	32	19,5	15,7
16107-36	36	21,0	21,5
16107-40	40	24,0	30,0
16107-45	45	27,0	43,0
16107-50	50	30,0	59,0



Casserole pot

Casseruola bassa

Bratentopf

Sautoir

Cacerola baja

art.	Ø cm.	h.	lt.
16109-24	24	9,5	4,3
16109-28	28	11,0	6,7
16109-32	32	12,5	10,0
16109-36	36	14,0	14,0
16109-40	40	16,0	20,0
16109-45	45	18,0	28,5
16109-50	50	19,0	37,0
16109-60	60	21,5	60,0



Colander for stock pot

Colapasta per pentola

Seiher für Suppentopf

Passoire pour marmite

Colador para olla recta

art.	Ø cm.	h.
16926-32	32	31
16926-36	36	37
16926-40	40	40



Couscous pan

Couscoussiera

Couscoustopf

Couscoussier

Cuscusera

art.	Ø cm.	h.	lt.
46970-18	36	22+17	18
46970-25	40	25+20	25



Sauce-pot, aluminum

Casseruola, alluminio

Gemüsetopf, Aluminium

Braisière, alu

Cacerola, aluminio

art.	Ø cm.	h.	lt.
16929-36	36	17	17,0
16929-40	40	18	22,5



Oval saucepan with cover

Casseruola ovale con coperchio

Ovale Kasserolle mit Deckel

Casserole ovale avec couvercle

Cacerola oval con tapa

art.	Ø cm.	h.	lt.
16938-36	36	14,5	10
16938-40	40	16,0	14
16938-45	45	17,0	19



Saucepan

Casseruola alta

Stielkasserolle, hoch

Casserole haute

Cazo recto alto

art.	Ø cm.	h.	lt.
16106-16	16	11,0	2,1
16106-20	20	13,0	4,0
16106-24	24	15,0	6,5
16106-28	28	17,5	10,8



Casserole pot

Casseruola bassa

Stielkasserolle, niedrig

Sautoir

Cacerola baja

art.	Ø cm.	h.	lt.
16108-20	20	8,0	2,5
16108-24	24	9,5	4,3
16108-28	28	11,0	6,7



Frypan
Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
16114-20	20	4,0
16114-24	24	5,0
16114-28	28	5,0
16114-32	32	5,3
16114-36	36	6,0
16114-40	40	7,0



French omelet pan
Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
16115-24	24	5,5
16115-28	28	6,0
16115-32	32	6,5
16115-36	36	7,0
16115-40	40	7,5
16115-45	45	7,5



Cover
Coperchio
Deckel
Couvercle

art.	Ø cm.
16961-16	16
16961-20	20
16961-24	24
16961-28	28
16961-32	32
16961-36	36
16961-40	40
16961-45	45
16961-50	50
16961-60	60





Casserole pot, non stick

Casseruola alta, antiaderente

Fleischtopf, nichttaftend

Brasière, anti-adhérente

Cacerola alta, antiadherente

art.	Ø cm.	h.	lt.
16127-16	16	11,0	2,1
16127-20	20	13,0	4,0
16127-24	24	15,0	6,5
16127-28	28	17,5	10,8
16127-32	32	19,5	15,7
16127-36	36	21,0	21,5
16127-40	40	24,0	30,0



Casserole pot, non stick

Casseruola bassa, antiaderente

Bratentopf, nichttaftend

Sautoir, anti-adhérente

Cacerola baja, antiadherente

art.	Ø cm.	h.	lt.
16120-24	24	9,5	4,3
16120-28	28	11,0	6,7
16120-32	32	12,5	10,0
16120-36	36	14,0	14,0
16120-40	40	16,0	20,0



French omelet pan, non stick

Tegame, antiaderente

Servierpfanne, nichttaftend

Poêle à paella, anti-adhérente

Paellera antiadherente

art.	Ø cm.	h.
16116-28	28	6,5
16116-32	32	6,5
16116-36	36	7,0
16116-40	40	7,5



Frypan, non stick

Padella, antiaderente

Bratpfanne, nichttaftend

Poêle, anti-adhérente

Sartén antiadherente

art.	Ø cm.	h.
41720-18	18	3,8
41720-20	20	3,8
41720-24	24	4,5
41720-28	28	5,4
41720-30	30	5,4
41720-32	32	5,6



Frypan, non stick

Padella, antiaderente

Bratpfanne, nichttaftend

Poêle, anti-adhérente

Sartén antiadherente

art.	Ø cm.	h.
16117-20	20	4,0
16117-24	24	5,0
16117-28	28	5,0
16117-32	32	5,3
16117-36	36	6,0
16117-40	40	7,0



Forged frypan, non stick

Padella forgiata, antiaderente

Pfanne, geschmiedet, nichttaftend

Poêle forgée, anti-adhérente

Sartén forjada, antiadherente

art.	Ø cm.	h.
11617-20	20	3,4
11617-24	24	4,2
11617-28	28	4,5
11617-32	32	5,5



Frypan, non stick, cast iron handle

Padella bombata antiaderente, manico ferro

Bratpfanne, nichttaftend, Gusseisen-Stiel

Poêle bombé, anti-adhérente, queue fonte

Sartén antiadherente, mango hierro

art.	Ø cm.	h.
16113-20	20	5,5
16113-24	24	6,5
16113-28	28	7,0
16113-32	32	7,5
16113-36	36	8,0
16113-40	40	8,5



Frypan, non stick, cast iron handle

Padella antiaderente, manico ferro

Bratpfanne, nichttaftend, Gusseisen-Stiel

Poêle, anti-adhérente, queue fonte

Sartén antiadherente, mango hierro

art.	Ø cm.	h.
16717-20	20	4,0
16717-24	24	5,0
16717-28	28	5,0
16717-32	32	5,3
16717-36	36	6,0
16717-40	40	7,0



Crêpes pan, non stick

Padella crêpes, antiaderente

Crêpepfanne, nichttaftend

Poêle à crêpes, anti-adhérente

Sartén crêpes antiadherente

art.	Ø cm.
16118-24	24



Non-stick blinis pan

Padella per blini, antiaderente
Blinis-Pfännchen, nichttaftend
Poêle à blinis, anti-adhérente
Sartén blinis, antiadherente

art.	Ø cm.	h.
16719-12	12	2



Crêpes pan, non-stick

Padella crêpes antiaderente
Crêpes-Pfanne, nichttaftend
Tuile à crêpes anti-adhérente
Sartén para crêpes, antiadherente

art.	Ø cm.
16712-22	22
16712-26	26
16712-30	30



Bake roasting pan

Tegame
Pfanne
Plat à four
Rustidera

art.	cm.	h.
16941-40	40x26	7,5
16941-45	45x30	7,5
16941-50	50x30	8,0
16941-60	60x35	9,0
16941-61*	61x43	9,0

*For 2/1 GN ovens. – Per forno GN 2/1.



Bake roasting pan

Tegame
Pfanne
Plat à four
Rustidera

art.	cm.	h.
16943-40	40x26	7,5
16943-45	45x30	7,5
16943-50	50x30	8,0
16943-60	60x35	9,0
16943-61*	61x43	9,0

*For 2/1 GN ovens. – Per forno GN 2/1.



Bake roasting, non stick

Tegame, antiaderente
Pfanne, nichttaftend
Plat à four, anti-adhérente
Rustidera antiadherente

art.	cm.	h.
16947-40	40x26	7,5
16947-45	45x30	7,5
16947-50	50x30	8,0
16947-60	60x35	9,0
16947-61*	61x43	9,0

*For 2/1 GN ovens. – Per forno GN 2/1.



Lid for roasting pans

Coperchio per tegami
Deckel für Bräter
Couvercle pour plaques à rôtir
Tapa para rustidera

art.	cm.
16948-40	40x26
16948-45	45x30
16948-50	50x30
16948-60	60x35
16948-61	61x43



Bake roasting pan

Tegame basso
Pfanne, flach
Plat à four bas
Bandeja horno

art.	cm.	h.
16944-45	45x30	4
16944-50	50x30	4
16944-60	60x35	4



Roasting pan with cover

Brasiera con coperchio
Brasire mit Deckel
Braisière avec couvercle
Rustidera alta con tapa

art.	cm.	h.	lt.
16965-40	40x26	15	14
16965-50	50x30	15	21
16965-60	60x35	15	30



Fish kettle

Pesciera
Fisch-Kochkessel
Poissonnière
Hervidor pescado

art.	cm.	h.	lt.
16939-50	50x15	12	9
16939-60	60x17	13	13
16939-70	70x19	14	18
16939-80	80x24	17	30



Bain-marie pot

Bagnomaria
Wasserbadkasserolle
Casserole bain-marie
Baño maria

art.	Ø cm.	h.	lt.
16910-14	14	16	2,5
16910-16	16	18	3,7
16910-18	18	20	5,0
16910-20	20	22	7,0

Equipped with grid and cover. – Fornita con griglia e coperchio.



STEEL FRYING PANS PADELLE FERRO



Iron is ideal for cooking at high temperatures because its low capacity of heat transmission prevents temperature leaps. As it is non-stick, food does not stick to it. It withstands very high temperatures and improves its performance with use. Iron pans are perfect for fried food, omelettes or fine crêpes. Wash the black iron pan in water as little as possible and always keep it greased. Iron pans are ideal also for cooking on induction hobs.

Il ferro è ottimo per le cotture a fuoco molto vivo perché, non avendo un'alta capacità di trasmettere calore, evita improvvisi sbalzi di temperatura. Essendo un materiale antiaderente, evita l'attaccamento dei cibi. Sopporta temperature elevatissime e col tempo migliora il suo rendimento. I recipienti in ferro sono i più adatti per frittture, omelette o sottili crêpes. La padella in ferro nera va lavata con acqua il meno possibile e mantenuta sempre unta. Il ferro è il materiale ideale anche per cotture a induzione.

**Blacksteel fish pan**

Padella ovale

Fischeisenpfanne, oval

Coupe ovale

Sartén oval

art.	cm.	h.
41719-36	36x26	5,0
41719-40	40x28	5,5

**Blacksteel crêpes pan**

Padella crêpes

Crêpes Eisenpfanne

Coupe lyonnaise à crêpes

Sartén crêpes

art.	Ø cm.	h.
11718-20	20	2
11718-22	22	2
11718-24	24	2

**Blinis pan**

Padella per blini

Blinis-Eisenpfännchen

Poêle à blinis

Sartén blinis

art.	Ø cm.	h.
11715-12	12	2

**Heavy blacksteel frypan**

Padella lionese, pesante

Schwere Eisenpfanne

Coupe lyonnaise extra-forte

Sartén honda pesada

art.	Ø cm.	h.
11714-20	20	3,8
11714-22	22	4,0
11714-24	24	4,5
11714-26	26	4,5
11714-28	28	4,5
11714-32	32	5,0
11714-36	36	5,5
11714-40	40	5,5
11714-45	45	5,5
11714-50	50	6,0

**Blacksteel frypan**

Padella lionese

Eisenpfanne

Coupe lyonnaise

Sartén honda

art.	Ø cm.	h.
11716-16	16	4,0
11716-20	20	4,5
11716-22	22	4,5
11716-24	24	5,0
11716-26	26	5,5
11716-28	28	5,5
11716-32	32	6,0
11716-36	36	6,5
11716-40	40	7,0
11716-45	45	8,0

**Blacksteel paella pan**

Padella per paella

Paella Eisenpfanne

Coupe lyonnaise à paella

Paellera

art.	Ø cm.	h.
11717-34	34	5,0
11717-37	37	5,5
11717-42	42	6,0
11717-47	47	6,5
41717-60	60	6,5

**Blacksteel fish pan**

Padella ovale

Fischeisenpfanne, oval

Coupe ovale

Sartén oval

art.	cm.
41703-38	38x26

**Wok pan**

Wok

Wok-Pfanne

Poêle chinoise

Wok

art.	Ø cm.	h.
11713-32	32	10
11713-40	40	11

**Chestnut pan**

Padella per castagne

Kastanienpfanne

Poêle à marrons

Sartén para castañas

art.	Ø cm.
11721-28	28

**Silicone sleeve**

Coprimanico silicone

Silikon-Stielhülle

Revêtement manche en silicone

Cubre mango silicona

art.	Ø cm.	col.
11710-AA	20-36	●
11710-AB	40-50	●

Heat resistant up to 230°C. Resistenza al calore fino a 230°C. Suits items! Per art: 16717, 16113, 16712, 11714, 11716, 11718, 11713, 11721.

**Fry pan**

Padella per friggere

Frittier-Pfanne

Tuile à frire

Sartén freidora

art.	Ø cm.	h.	lt.
41707-32	32	9,8	6,0
41707-36	36	11,0	8,8
41707-40	40	13,4	12,2
41707-45	45	15,0	17,3
41707-50	50	17,6	23,5

**Wire basket, tinned**

Cestello per friggere, stagnato

Frittier-Rost, verzinkt

Grille à frire, étamée

Cesta escurrefrito, estañada

art.	Ø cm.	h.
41708-32	32	11,0
41708-36	36	11,5
41708-40	40	12,4
41708-45	45	15,5
41708-50	50	16,5



SERIES 15500 3-PLY

COPPER COOKWARE
PENTOLAME RAME



Ideal for cooking and serving from the kitchen to the table. A working tool with a body made of three metals, copper, aluminum and steel. A mix for a homogenous and sweet thermal spread that ensures cooking without attacking the foods, preserving its nutritional properties and organoleptic characteristics. Inside stainless steel, practical and easy to clean. Middle layer aluminum, lightweight and a very good heat conductor. Exterior glossy copper finishing, a tradition in the kitchen, fascinating and beautiful to see. Solid brass handles assembled with strong section rivets. Suitable for use on all cooking hobs including induction.

Ideale per cucinare e servire nello stesso recipiente. Uno strumento di lavoro con un corpo formato da tre metalli, rame, alluminio e acciaio. Un mix per un'omogenea e dolce diffusione termica che assicura una cottura senza aggredire i cibi, preservandone le proprietà nutrizionali e le caratteristiche organolettiche. Lamina interna in acciaio inox, pratico e facile da pulire. Strato intermedio in alluminio, leggero e ottimo conduttore di calore. Esterno in rame finitura lucida, una tradizione in cucina, affascinante e bello da vedere. Manici e maniglie in ottone massiccio assemblati con rivetti di forte sezione. Adatto ad uso su tutti i fuochi inclusa l'induzione.



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casseroles haute
Cazo recto alto

art.	Ø cm.	h.	lt.
15506-16	16	8	1,6
15506-20	20	11	3,5
15506-24	24	14	6,3
15506-28	28	16	9,8



Casserole pot

Casseruola bassa
Stielkasserolle, niedrig
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
15508-20	20	7	2,2
15508-24	24	8	3,6
15508-28	28	9	5,5



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.	lt.
15514-20	20	4,5	1,4
15514-24	24	4,5	2,0
15514-28	28	5,5	3,4
15514-32	32	6,0	4,8



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
15507-16	16	8	1,6
15507-20	20	11	3,5
15507-24	24	14	6,3
15507-28	28	16	9,8



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
15509-20	20	7	2,2
15509-24	24	8	3,6
15509-28	28	9	5,5



Frypan

Padella
Bratpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.
15515-20	20	4,5	1,4
15515-24	24	4,5	2,0
15515-28	28	5,5	3,4
15515-32	32	6,0	4,8



Cover

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
15561-20	20
15561-24	24
15561-28	28



MINI COOKWARE MINIATURE SERIES 15200

COPPER COOKWARE 3-PLY
PENTOLAME RAME 3-PLY



Paderno Serie 15200 3-ply, inside stainless steel satin polished, intermediate layer in aluminum, outside copper mirror polished. Thickness 1,8 mm. Stainless steel handles with PVD gold finishing, stainless steel rivets. For use on any heating element (except on induction hob).

Serie Paderno 15200 3-ply, lamina interna in acciaio inox finitura satinata, strato intermedio in alluminio, esterno rame lucido. Spessore 1,8 mm. Manicatura in acciaio inox con finitura PVD oro, rivetti inox. Adatte ad uso su tutti i fuochi (eccetto induzione).



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
15226-07	7	4,0	0,15
15228-10	10	4,5	0,35



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
15226-10	10	7	0,50
15226-12	12	8	0,85
15226-14	14	9	1,30



Frypan

Padella
Bratpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.
15224-10	10	3,0	0,20
15224-12	12	3,5	0,35
15224-14	14	4,5	0,70



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
15227-10	10	7	0,50
15227-12	12	8	0,85
15227-14	14	9	1,30



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
15229-10	10	4,5	0,35



Omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.
15225-10	10	3,0	0,20
15225-12	12	3,5	0,35
15225-14	14	4,5	0,70



Cover

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
15261-10	10
15261-12	12
15261-14	14





SERIES 15300-15400

COPPER COOKWARE
PENTOLAME RAME



Solid copper, thickness from 1,5 to 2,5 mm, the interiors are tinned over the fire by hand. Handles in highly polished solid brass, assembled with wide rivets. For use on any heating element (except on induction hob).

Rame massiccio, spessore da 1,5 a 2,5 mm internamente stagnato a mano sulla fiamma. Manici e maniglie in ottone massiccio lucidato a specchio ed assemblati con rivetti di forte sezione. Adatto ad uso su tutti i fuochi (eccetto induzione).



Oval saucepan

Casseruola ovale
Ovaler Bratentopf
Casserole ovale
Cacerola oval

art.	cm.	h.
15338-38	38x25	13



Bake roasting pan

Tegame rettangolare
Rechteckige Pfanne
Plat à four
Rustidera

art.	cm.	h.
15343-36	38x28	11



Oval pan

Tegame ovale
Ovale Bratpfanne
Plat ovale à poignées
Bandeja oval

art.	cm.	h.
15339-36	38x26	11



Fish kettle

Pesciera
Fischkochkessel
Poissonnière
Hervidor pescado

art.	cm.	h.
15438-50	50x18	11



Bain-marie

Bagnomaria
Wasserbadkasserolle
Bain-marie
Baño maría

art.	Ø cm.	h.
15403-16	16	17

With porcelain. – Con porcellana.



Fondue set

Set fonduta
Fondue-Service
Service à fondue
Servicio para fondues

art.	Ø cm.	h.
15430-11	16	26



Sugar saucepan

Casseruola per zucchero
Zuckerpfännchen
Poelon à sucre
Cacerola para azúcar

art.	Ø cm.	h.
15406-16	16	9
15406-20	20	10



Zabaione bowl

Casseruola per zabaione
Zabaionekasserolle
Poelon à zabaione
Cacerola sabayón

art.	Ø cm.
15407-16	16
15407-20	20



Foot for zabaione bowl

Base per casseruola zabaione
Fuss für Zabaionekasserolle
Base pour poelon à zabaione
Base para cacerola sabayón

art.	Ø cm.	h.
15401-51	8	4,5



Mixing bowl

Bastardella semisferica
Schneeschlagkessel
Bassine hémisphérique
Caldero

art.	Ø cm.
15409-26	26
15409-30	30
15409-36	36

Frosted finishing. – Finitura smerigliata.



Bordelais moulds

Stampo scanalato
Bordelais-Kuchenform
Moule à cannelés Bordelais
Molde para bordelais

art.	Ø cm.	h. mm.
15415-03	5,5	5

3 pcs set. – Set 3 pezzi.



MINI COOKWARE MINIATURE

COOKWARE
PENTOLAME



Aluminum body non-stick coated, brass handles. A range of small pots ideal for side dishes and individual servings, soufflés, baked pasta, rice creams, raclette, savory as well as sweet pastries, desserts, etc., etc.. Versatile, functional, ready to be served from the kitchen to the table. Original and yet traditional, they come from the world of haute cuisine, ideal for enhancing creations or the most simple recipes, for the sake of conviviality, to give a more playful aspect to our meals.

Corpo in alluminio con rivestimento antiaderente, maniciatura in ottone. Una gamma di miniature ideali per contorni e singole porzioni, soufflé, pasta al forno, creme di riso, raclette, brioches salate e dolci, dessert, ecc., ecc.. Polivalenti, funzionali, pronte per essere servite dalla cucina alla tavola. Originali eppure tradizionali, provengono dal mondo dell'alta gastronomia, strumento ideale per valorizzare creazioni estrose o le più semplici ricette, per amore della convivialità, per donare un aspetto più ludico ai nostri pasti.



Saucepan

Casseruola alta
Stielkasserole, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
16136-10	10	6	0,45



Sauté pan

Casseruola bassa
Stielkasserole, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
16138-10	10	4	0,3



Frypan

Padella
Bratpfanne
Poêle à frir
Sartén

art.	Ø cm.	h.	lt.
16134-12	12	4	0,4



Saucepan

Casseruola alta
Fleischtopf
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
16137-10	10	6	0,45



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
16139-10	10	4	0,3



French omelet pan

Tegamino
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.
16135-12	12	4	0,4



Blinis pan, non-stick aluminum

Padella blini, alluminio antiaderente

Blinis-Pfännchen, Alu-Nichttaftend

Poêle à blinis, alu anti-adhérente

Sartén blinis, aluminio antiadherente

art.	Ø cm.	h.
16719-12	12	2



Blinis pan, steel

Padella blini, ferro

Blinis-Pfännchen, Eisen

Poêle à blinis, acier

Sartén blinis, hierro

art.	Ø cm.	h.
11715-12	12	2



Sauté pan with double spouts

Casseruola con due becchi, 3-ply

Stielkasserolle, niedrig, 2 Schnabel

Plat à sauter, 2 becs

Cazo recto bajo, 2 picos

art.	Ø cm.	h.	lt.
12511-10	10	5	0,4

Mirror finishing. – Finitura lucida.



Sauté pan

Casseruola bassa, 3-ply

Stielkasserolle, niedrig

Plat à sauter

Cazo recto bajo

art.	Ø cm.	h.	lt.
12511-12	12	6	0,7

Mirror finishing. – Finitura lucida.



Sauté pan

Casseruola bassa, 3-ply

Stielkasserolle, niedrig

Plat à sauter

Cazo recto bajo

art.	Ø cm.	h.	lt.
12511-14	14	7	1

Mirror finishing. – Finitura lucida.



Saucepot with lid

Casseruola con coperchio, 3-ply

Fleischtopf mit Deckel

Brasière avec couvercle

Cacerola alta con tapa

art.	Ø cm.	h.	lt.
12509-12	12	6	0,7

Mirror finishing. – Finitura lucida.



Saucepan, oval, Stoneware

Casseruola ovale

Kasserolle, oval

Casserole, ovale

Cacerola, oval

art.	cm.	h.
41210-03	13x8,2	3,9



Saucepan, Stoneware

Tegamimo

Pfännchen

Sautoir

Fuente huevo

art.	Ø cm.	h.
41210-12	13	5
41210-13	15	5
41210-14	17	5



Saucepan, rectangular, Stoneware

Casseruola rettangolare

Kasserolle, rechteckig

Casserole, rectangulaire

Cacerola, rectangular

art.	cm.	h.
41210-05	13x8,2	3,9



Piepan, Stoneware

Tortiera

Kuchenform

Ramequin

Molde tarta

art.	Ø cm.	h.
41210-10	11	3,9



Saucepan, round, Stoneware

Casseruola tonda

Kasserolle, rund

Casserole, ronde

Cacerola, redonda

art.	Ø cm.	h.
41210-01	13	3,9



Saucepan with lid, Stoneware

Casseruola con coperchio

Kasserolle mit Deckel

Casserole avec couvercle

Cacerola con tapa

art.	Ø cm.	h.
41210-07	11,5	5,5
41210-08	13,0	7,5

ENAMELLED CAST IRON GHISA SMALTATA

COOKWARE
PENTOLAME



Suitable for use on all cooking hobs (gas, electric, ceramic, induction) and ovens (gas, oil, coal or wood) except microwave. A perfect harmony of cast iron, enamel and high quality. Designed and constructed to absorb and spread the heat evenly. Cast iron is suitable for all cooking techniques, for soups, roasts, rice, desserts, for braise that require a long cooking and likewise ideal for meats and grilled vegetables as it enhances flavors and aromas like barbecue style. Cast iron also features non-stick. The high temperature of the pan sears the meat surface. All the flavor, water and nutritional values remain sealed in the food. When cooking in casseroles, the steam generated thanks to the special design of the cover condenses falling back into the food not only retaining flavors and aromas but providing the best protection for nutrients and contributing to a healthy diet. Cast iron is a material 100% recyclable and therefore environmentally friendly. Moreover, thanks to its ability to retain heat for a long time it allows a considerable saving of energy. With closed lid on the table, the pot will preserve the temperature for a second serving. Cast iron retains the heat but as well the cold... can be used to keep the food fresh. Stored for a short time in the refrigerator, keeps food cool during hot summer days, ideal for serving pasta or rice salads, etc. Practical and easy to clean. These cast iron pots and pans are dishwasher safe thanks to the special technology applied to their enameling method. Ergonomic knobs and handles made of cast iron and stainless steel, suitable for use on all heat sources and ovens except microwave. Be careful, they heat up during cooking, it is recommended to handle with a dry thick cloth.

Idonee all'uso su tutte le fonti di cottura (gas, elettriche, vetroceramica, induzione) e forni (gas, petrolio, carbone o legna) ad esclusione di microonde. Una perfetta armonia tra ghisa, smalto e alta qualità. Progettate e costruite per assorbire e diffondere il calore in modo uniforme. La ghisa è adatta a tutte le tecniche di cottura, per zuppe, arrostiti, risotti, dolci, per piatti che richiedono una lunga cottura tipo brasati e allo stesso modo ideale per carni e verdure alla griglia in quanto ne esalta sapori ed aromi in stile barbecue. La ghisa ha anche caratteristiche di antiaderenza. La temperatura elevata della padella cauterizza la superficie della carne. Tutto il sapore, l'acqua e i valori nutrizionali rimangono sigillati nel cibo. Nella cottura in casseruole, il vapore generato grazie al particolare design del coperchio si condensa ricadendo e mescolandosi nuovamente nel cibo non solo trattenendo sapori e aromi ma fornendo la miglior protezione alle sostanze nutrienti e contribuendo ad una dieta sana. La ghisa è un materiale riciclabile al 100% e quindi ecologico. Inoltre, grazie alla sua capacità di mantenere il calore per lungo tempo consente un notevole risparmio di energia permettendo di cuocere a fuoco basso. Anche a tavola mantengono in cibi in temperatura. La ghisa mantiene però il caldo come pure il freddo... può essere usata per mantenere il cibo fresco. Riposta per un breve periodo in frigorifero, mantiene il cibo fresco nelle calde giornate estive e ideale per servire insalate di pasta, riso, farro, ecc., ecc. Pratica e facile da pulire. Queste casseruole e padelle in ghisa sono lavabili in lavastoviglie, per merito della speciale tecnologia applicata al metodo di smaltatura. Manicatura e pomoli dal design ergonomico sono in ghisa e inox. Durante la cottura si raccomanda di maneggiare con un panno consistente e asciutto per evitare di scottarsi.



Saucepot round with lid
Casseruola tonda con coperchio
Fleischtopf, rund mit Deckel
Brasière avec couvercle
Cacerola redonda con tapa

art.	Ø cm.	lt.	col.
44201R10	10	0,35	●
44201V10	10	0,35	●
44201B10	10	0,35	●
44201O10	10	0,35	●
44201N10	10	0,35	●

Portion: – Porzioni: 1



Saucepot round with lid
Casseruola tonda con coperchio
Fleischtopf, rund mit Deckel
Brasière avec couvercle
Cacerola redonda con tapa

art.	Ø cm.	lt.	col.
44201R12	12	0,55	●
44201V12	12	0,55	●
44201B12	12	0,55	●
44201O12	12	0,55	●
44201N12	12	0,55	●

Portion: – Porzioni: 1



Oval saucepan with lid
Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

art.	cm.	col.
44202R12	12x9x6	●
44202N12	12x9x6	●

Portion: – Porzioni: 1



W

Saucepot stand
Supporto casseruolina
Fleischtopf-Träger
Support pour brasière
Soporte para cacerola

art.	Ø cm.
44201-01	10



W

Saucepot stand
Supporto casseruolina
Fleischtopf-Träger
Support pour brasière
Soporte para cacerola

art.	Ø cm.
44201-03	10



W

Saucepot platter
Sottopentola
Fleischtopfbrett
Planche à casserole
Tabla para cacerola

art.	Ø cm.
44201-10	10-12



W

Saucepot platter
Sottopentola
Fleischtopfbrett
Planche à casserole
Tabla para cacerola

art.	cm.
44202-10	12x9



Soufflé pot with wooden platter
Coppa soufflé con piatto legno
Ramekin mit Holzbrett
Ramequin avec planche bois
Fuente soufflé con tabla madera

art.	Ø cm.	lt.
44240S08	8	0,17

Portion: – Porzioni: 1



W

Platter with magnetic feature
Sottopentola magnetico
Unter-setzer, magnetisch
Sous-plat magnétique
Posavasos magnético

art.	Ø cm.
44207-20	20



Silicone sleeves
Coprigraniglie silicone
Silikon-Griffhüllen
Revêtement en silicone pour poignées
Cubre asas de silicona

art.	col.
44208G00	●
44208R00	●



Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	lt.	Por.
44201R16	16	1,0	1-2
44201R20	20	2,6	2-3
44201R24	24	4,5	4-5
44201R28	28	6,7	6-8
44201R32	32	10,0	12-16



Saucepot with lid

Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	lt.	Por.
44201N16	16	1,0	1-2
44201N20	20	2,6	2-3
44201N24	24	4,5	4-5
44201N28	28	6,7	6-8
44201N32	32	10,0	12-16



Oval saucepan with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

art.	Ø cm.	lt.	Por.
44202R29	29	4,8	6



Oval saucepan with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

art.	Ø cm.	lt.	Por.
44202N25	25	3,3	4
44202N29	29	4,8	6



Casserole pot with glass lid

Casseruola bassa coperchio vetro
Bratentopf mit Glasdeckel
Sautoir avec couvercle verre
Cacerola baja con tapa vidrio

art.	Ø cm.	lt.	Por.
44204R24	24	2,4	4
44204R28	28	3,4	4-6



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	lt.	Por.
44209R26	26x26	2,2	4
44209R32	26x32	2,6	6



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	lt.	Por.
44210-26	26x26	2,20	4
44210-32	26x32	2,75	6



Grill pan with wooden service stand

Padella grill con tagliere a servire legno
Grill-Pfanne mit Service-Holzbrett
Poêle grill avec support à servir bois
Sartén grill con tabla madera

art.	cm.	lt.	Por.
44210S32	26x32	2,75	6



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	lt.	Por.
44210-42	31x42	4,5	8



Bake roasting dish

Tegame rettangolare
Pfanne, rechteckig
Plat rectangulaire
Rustidera

art.	cm.	Por.
44218R30	22x30	6-8
44218R40	26x40	8-12



Terrine pot

Terrina
Pasteten-Pfanne
Terrine rectangle
Fuente rectangular

art.	cm.	Por.
44219R26	8,5x26,5x6	2-4



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	Por.
44213-24	24x24	1-2
44213-36	21x36	2-4



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

art.	Ø cm.	Por.
44214-25	25	2-3



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

art.	Ø cm.	lt.	Por.
44212-30	30	2,35	4-6



Griddle plate, dual side, reversible

Griglia reversibile
Grill-Platte, zweiseitig, reversible
Grill rectangle, reversible
Parrilla reversible

art.	cm.	Por.
44224-22	22x15	1-2



Griddle plate, dual side, reversible

Griglia reversibile
Grill-Platte, zweiseitig, reversible
Grill rectangle, reversible
Parrilla reversible

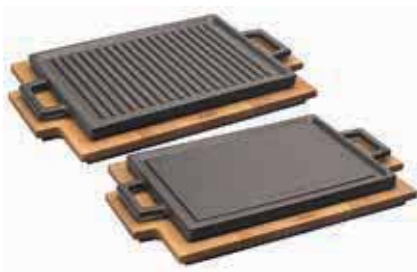
art.	cm.	Por.
44217-45	26x47	6-8



Grill plate and wooden platter

Griglia reversibile con tagliere legno
Grill-Platte mit Service-Holzbrett
Grill avec plache à servir bois
Parrilla con tabla madera

art.	cm.	Por.
44224S22	22x15	1-2



Griddle with wooden platter

Griglia con tagliere legno
Grill-Platte mit Holzbrett
Grill rectangle avec planche bois
Parrilla con tabla madera

art.	cm.	Por.
44226S30	22x30	2-3



Table barbecue

Barbecue da tavola
Tischgrillplatte
Barbecue de table
Parrilla de mesa

art.	cm.	Por.
44227-30	22x30	2-3



Table barbecue

Barbecue da tavola
Tischgrillplatte
Barbecue de table
Parrilla de mesa

art.	cm.	Por.
44225-22	22x15	1-2



Grill pan and wooden service stand

Padella grill con tagliere a servire legno
Grill-Pfanne mit Service-Holzbrett
Poêle grill avec plache à servir bois
Sartén grill con tabla madera

art.	cm.	Por.
44216S16	16x16	1

Cups not included. – Ciotoline non incluse.



Grill pan with wooden platter
Padella grill con tagliere legno
Grill-Pfanne mit Holzbrett
Poêle grill avec plaque bois
Sartén grill con tabla madera

art.	cm.	Por.
44215S16	16x16	1



Fish plate with wooden platter
Piatto pesce con tagliere legno
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Fuente pescado con tabla madera

art.	cm.	Por.
44221S30	15,5x29,5	1-2



Fish plate with wooden platter
Piatto pesce con tagliere legno
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Fuente pescado con tabla madera

art.	cm.	Por.
44220S24	15x24	1-2



Pizza pan with wooden platter
Piatto pizza con tagliere legno
Pizza-Platte mit Holzbrett
Plat à pizza avec planche bois
Fuente para pizza con tabla madera

art.	Ø cm.	Por.
44222S20	20	1
44222S28	28	1



Fajita plate with wooden platter
Piatto fajita con tagliere legno
Fajitaplatte mit Holzbrett
Plat à fajitas avec planche bois
Fuente fajitas con tabla madera

art.	cm.	Por.
44228S23	17x23	1



Oval plate with wooden platter
Piatto ovale con tagliere legno
Ovalplatte mit Holzbrett
Plat oval avec planche bois
Fuente ovale con tabla madera

art.	cm.	Por.
44230S14	21x14x2,5	1-2



Round plate with wooden platter
Piatto tondo con tagliere legno
Platte mit Holzbrett, rund
Plat rond avec planche bois
Fuente redonda con tabla madera

art.	Ø cm.	Por.
44232S16	16	1-2
44232S20	20	2-3



Round plate with wooden platter
Piatto tondo con tagliere legno
Platte mit Holzbrett, rund
Plat rond avec planche bois
Fuente redonda con tabla madera

art.	Ø cm.	lt.	Por.
44233-20	20	0,74	3-4

Cups not included. – Ciotoline non incluse.



Round pan
Padella tonda
Pfanne, rund
Poêle ronde
Sartén grill redonda

art.	Ø cm.	Por.
44234-12	12	1
44234-16	16	1-2



Pan and wooden platter
Padella con tagliere legno
Pfanne mit Holzbrett
Poêle avec planche bois
Sartén grill con tabla madera

art.	Ø cm.	lt.	Por.
44234S16	16	0,45	1-2



Rectangular pan with wooden service stand

Tegame con tagliere a servire legno
Pfanne mit Service-Holzbrett
Poêle avec support à servir bois
Sartén con tabla madera

art. cm. Por.

44237S15 12x15 1-2



Service dish with wooden stand

Piatto servire con tagliere legno
Servierplatte mit Holzbrett
Plat à servir avec support en bois
Plato para servir con tabla madera

art. cm. Por.

44245S32 32x20 1



Service dish with wooden stand

Piatto servire con tagliere legno
Servierplatte mit Holzbrett
Plat à servir avec support en bois
Plato para servir con tabla madera

art. cm. Por.

44244S36 36x24 4-6



Pan with wooden platter

Tegame con tagliere legno
Pfanne mit Holzbrett
Poêle avec plaque bois
Paellera con tabla madera

art. Ø cm. cm. lt. Por.

44247S16 16 23,5x18,5 0,44 1-2



Hot pot with wooden stand

Casseruola con tagliere legno
Schüssel mit Holzbrett
Bol avec support en bois
Bol con tabla madera

art. Ø cm. h. lt. Por.

44246S14 14 4 0,32 1

44246S17 17 4 0,59 1



W

Tortillas cup

Ciotola tortillas
Tortillas-Schale
Coupe-tortillas
Copa tortillas

art. Ø cm.

44241-19 19



Soufflé pot, enameled cast iron

Coppa soufflé, ghisa smaltata
Ramekin, emailliertes Gusseisen
Ramequin, fonte émaillée
Fuente soufflé, hierro fundido esmaltado

art. Ø cm. lt. Por.

44240-08 8 0,15 1



PR

Sauce bowl

Coppa salsa
Saucentasse
Bol à sauce
Copa para salsa

art. Ø cm. h.

44242-00 6 2,7



MF

Sauce bowl

Coppa salsa
Saucentasse
Bol à sauce
Copa para salsa

art. Ø cm. h.

44243-00 7,1 3,5

OVEN COOKING DISHES PIROFILE FORNO

PORCELAIN
PORCELLANA



Only use in the oven or microwave oven, do not place them on direct flame.

Per uso in forni tradizionali e microonde, non mettere le porcellane a diretto contatto con la fiamma.



Oval dish, fluted

Pirofila ovale cordonata

Schale, oval, gerippt

Plat ovale, cannelé

Fuente oval borderizata

art.	cm.
44371-24	24x14x4
44371-28	28x16x4,5
44371-32	32,5x18x5
44371-36	36,5x19,5x5
44371-40	41x23x5,5
44371-44	44x26,5x5,7
44371-48	48x28,5x6,5



Round dish, fluted

Pirofila rotonda cordonata

Schale, rund, gerippt

Plat rond, cannelé

Fuente redonda borderizata

art.	Ø cm.
44372-26	26,5
44372-32	32,0
44372-36	36,0
44372-40	40,0



Rectangular dish, fluted

Pirofila rettangolare cordonata

Schale, rechteckig, gerippt

Plat rectangulaire, cannelé

Fuente rectangular borderizata

art.	cm.
44374-22	22x16x6
44374-25	25x20x7
44374-32	32x22x6
44374-36	36x24x6
44374-40	40x26x6
44374-44	44x32x6



Oval dish, high, fluted

Pirofila ovale cordonata, alta

Schale, oval, gerippt

Plat oval, cannelé

Fuente oval borderizata, alta

art.	cm.
44389-32	32x22x8,5



Rectangular dish, low, fluted

Rettangolare cordonata, bassa

Schale, rechteckig, flach, gerippt

Plat rectangulaire, cannelé

Fuente rect. borderizata, baja

art.	cm.
44376-40	40x30x4



Square dish, fluted

Pirofila quadra cordonata

Schale, quadratisch, gerippt

Plat carré, cannelé

Fuente cuadrada borderizata

art.	cm.
44375-25	25x25x6



Egg dish, fluted

Tegamino cordonato

Schale, gerippt

Plat à oeufs, cannelé

Fuente huevo borderizata

art.	cm.
44394-18	18x21,0
44394-21	21x24,5



Creme broulée bowl

Coppetta creme broulée

Crème broulée Schale

Coupelle broulée à crème

Bol creme broulée

art.	Ø cm.	h.
44391-12	11,6	3



Egg dish, high, fluted

Tegamino fondo, cordonato

Schale, tief, gerippt

Plat oeuf, creux, cannelé

Fuente huevo borderizata, alta

art.	cm.
44395-18	18x20



Soup bowl with cover

Casseruola con coperchio

Kasserolle mit Deckel

Casserole avec couvercle

Cacerola con tapa

art.	cm.	lt.
44397-18	14x18	0,5



Ramekin, fluted

Soufflé cordonato

Ramekin, gerippt

Ramequin, cannelé

Fuente soufflé borderizata

art.	Ø cm.	h.
44390-07	7	4,0
44390-09	9	4,5
44390-11	11	6,0



Ramekin, fluted

Soufflé cordonato

Ramekin, gerippt

Ramequin, cannelé

Fuente soufflé borderizata

art.	Ø cm.	h.
44390-15	15	5,0
44390-18	18	7,5
44390-23	23	8,0

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
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Челябинск (351)202-03-61
Череповец (8202)49-02-64
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