

art.	Ø cm	h. cm	lt.
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GRAND GOURMET SERIE 1100 - INOX 18/10



INDUZIONE - Tutti gli articoli fino al Ø 50 cm. anche per induzione.
INDUCTION - All items up to Ø 50 cm. are induction ready.
INDUKTION - Alle Artikel bis Durchmesser Ø 50 cm. sind induktionsfähig.
INDUCTION - Tous les articles jusqu'au diamètre 50 cm. sont aussi indiqués pour plaque à induction.

11101 -Pentola - Stockpot
 Hoher Suppentopf - Marmite traiteur

art.	Ø cm	h. cm	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

11102 -Pentola con rubinetto - Stockpot with tap
 Kartoffelkocher mit Hahn - Marmite avec robinet

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

11102 -Rubinetto per alimenti - Tap
 Hahn - Robinet

art.	Ø cm	h. cm	lt.
11102-99	—	—	—

11103 -Griglia - Grid - Siebeinsatz - Grille

art.	Ø cm	h. cm	lt.
11103-28	27,5	5	—
11103-32	31,5	5	—
11103-36	35,5	5	—
11103-40	39,5	5	—
11103-45	44,5	5	—
11103-50	49,5	5	—

11921 -Colapasta a spicchio 1/3, inox - 1/3-Segment colander, s/s
 1/3 Seiher-Einsatz, Edelstahl Rostfrei - Passoire cuit-pâtes, 1/3, inox

11107 -Casseruola, inox - Sauce-pot, s/s
 Gemüsetopf, Edelstahl Rostfrei - Braisière, inox

art.	Ø cm	h. cm	lt.
11921-32	32	21	3,7
11107-32	32	19,5	15,7

11921 -Colapasta a spicchio 1/4, inox - 1/4-Segment colander, s/s
 1/4 Seiher-Einsatz, Edelstahl Rostfrei - Passoire cuit-pâtes, 1/4, inox

11107 -Casseruola, inox - Sauce-pot, s/s
 Gemüsetopf, Edelstahl Rostfrei - Braisière, inox

art.	Ø cm	h. cm	lt.
11922-36	36	23	5,5
11922-40	40	26	7,5
11107-36	36	21,5	22,0
11107-40	40	24,5	30,8

art.	Ø cm	h. cm	lt.
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11105 -Pentola bassa - Low stockpot
 Gemüsetopf - Faitout, 2 anses

art.	Ø cm	h. cm	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

11123 -Colapasta per pentola art. 1105 - Colander for stock pot item 1105
 Seiher für Suppentopf Art.-Nr. 1105 - Passoire pour marmite réf. 1105

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

11107 -Casseruola alta, 2 maniglie - Saucepot, 2 handles
 Fleischtopf, 2 Griffe - Braisière, 2 anses

art.	Ø cm	h. cm	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

11109 -Casseruola bassa, 2 maniglie - Casserole pot, 2 handles
 Bratentopf, 2 Griffe - Sautoir



art.	Ø cm	h. cm	lt.
11109-16	16	7,5	1,5
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

11118 -Cuoci patate a vapore con coperchio - Potato steamer with cover
 Kartoffeldämpfer mit Deckel - Casserole à pommes-de-terre avec couvercle



art.	Ø cm	h. cm	lt.
11118-20	20	17,0	5,0
11118-24	24	21,0	8,5
11118-28	28	23,0	14,5
11118-32	32	26,0	22,0

11119 -Casseruola parte sopra per art. 1118 - Steamer for item 1118
 Dampfkocher oberer Teil für Art.-Nr. 1118 - Casserole pour réf. 1118



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



	art.	Ø cm	h. cm	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



* contromaniglia / with loope handle
mit Gegengriff / avec anse supplémentaire

	art.	Ø cm	h. cm	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



* contromaniglia / with loope handle
mit Gegengriff / avec anse supplémentaire



	art.	Ø cm	h. cm	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



	art.	Ø cm	h. cm	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

	art.	Ø cm	h. cm	lt.
 	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	—

* con contromaniglia / with loope handle
mit Gegengriff / avec anse supplémentaire

	art.	Ø cm	h. cm	lt.
 	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	—

	art.	Ø cm	h. cm	lt.
 	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	—

	art.	Ø cm	h. cm	lt.
 	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	—	—

49998 - Piastra ad induzione - Induction cooker
Induktionsplatte - Plaque à induction



Una piastra professionale, compatta e performante. In cucina ideale per cuocere, riscaldare, far bollire dolcemente e preparare salse delicate a bassa temperatura, o mantenere in caldo cibi senza scuocerli. In sala permette di cucinare a vista senza pericoli. La piastra rapida da installare può essere spostata facilmente. In pasticceria, facilita la preparazione di creme e zabaglioni, è ideale per sciogliere e mantenere in caldo sciroppi e per la preparazione di fondenti, cioccolato, ecc. Potenza induttore 3 kw, 230 V monofase 50/60 Hz. Adatto per recipienti di diametro da 16 a 32 cm. Corpo in acciaio inox montato su 4 piedi in caoutchouc. Piano in vetroceramica, spessore 5 mm. Comandi digitali a 20 livelli di potenza. Dotato di protezione termica dell'induttore che riduce automaticamente la potenza in caso di

surriscaldamento. Professional induction cooker, compact and high performance. In the kitchen ideal for cooking, heating, softly boiling and preparing delicate sauces or to keep food warm without overcooking. In dining rooms you can cook into sight without any danger. The cooker can be easily installed or removed. It makes easy to confectioners preparing creams and egg-flips, ideal for melting and keep warm syrups and preparing fondants, chocolate, etc. Induction cooker 3 kw, 230 volts - 50/60 Hz. Suitable for pots and pans diameter from 16 to 32 cm. Stainless steel body mounted on 4 caoutchouc feet. Glass ceramic surface thickness 5 mm. Digital control, 20 power levels. Equipped with inductor thermic protection which automatically reduces the power in case of overheating.

SERIE 1000

INDUCTION
READY!

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.

*Outside and inside satin polished.
Non-drip edge.
Hollow tubular stay cool handles in S/S, ergonomically shaped.
Uniform thickness in sides and bottoms.
Sandwich thermoradiant bottom (S/S-aluminium-S/S).
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.*



NSF

Casseruola mezza alta
Saucepan
Stielkasserolle, mittelhoch
Casserole
Cazo recto 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



NSF

Casseruola mezza alta
Saucepan
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



NSF

Casseruola conica
Sauté pan
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



NSF

Casseruola bombé
Curved sauté pan
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



Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11001-16	16	16	3,2
11001-18	18	16	4,0
11001-20	20	18	5,5
11001-22	22	22	8,3
11001-24	24	24	10,5
11001-28	28	28	17,0
11001-32	32	32	25,5
11001-36	36	36	36,5
11001-40	40	40	50,0
11001-45	45	40	63,5
11001-50	50	50	98,0
11001-60	60	55	150,0



Casseruola alta
Saucepot
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



Casseruola bassa
Casserole pot
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



Padella
Frypan
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

* Con contromaniglia. - With loop handle.



Padella, antiaderente
Frypan, non stick
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



Tegame
French omelet pan
Pfanne
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



Casseruola alta
Saucepan
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

* Con contromaniglia. - With loop handle.



Casseruola bassa
Sauté pan
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

* Con contromaniglia. - With loop handle.



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

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

COMPLEMENTI BAKING PANS



Tegame
Roasting pan
Bräter
Plaque à rôtir
Rustidera

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

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



Tegame pesante
Heavy roasting pan
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

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

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



Tegame pesante
Heavy roasting pan
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

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

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



NSF

Coperchio
Lid
Deckel
Couverture
Tapa

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

*Per forno GN 2/1 - For 2/1 GN ovens



Lasagnera
Lasagne pan
Lasagneschale
Bac à lasagne
Rustidera sin asas

art.	dim. cm.	h.
11940-30	30x18	6,0
11940-35	35x21	6,5
11940-40	40x24	7,0
11940-45	45x28	7,5



Gratin ovale
Oval gratin pan
Gratinschüssel, oval
Plat à gratiner ovale
Fuente honda oval

art.	dim. cm.	h.
11939-27	27x14	3,8
11939-30	30x17	3,8
11939-35	35x20	3,8
11939-40	40x23	3,8
11939-45	45x26	3,8



NSF

Brasiera con coperchio
Roasting pan with cover
Brsiere mit Deckel
Braisière avec couvercle
Rustidera alta con tapa

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

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



Pesciera
Fish kettle
Fischkochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h.	lt.
11963-60	60x20	14	14
11963-70	70x21	16	20
11963-99	100x25	20	44



Pesciera
Fish kettle
Fischkochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h.
41964-45	47x16	11,5
41964-60	61x19	12,5

Fornita completa di griglia e coperchio.
Equipped with grid and cover.

Fornita completa di griglia e coperchio. La pratica griglia di scolo e il coperchio permetteranno di effettuare cotture di pesci di grandi dimensioni, bolliti o al forno (con griglia posta alla base del recipiente), oppure al vapore (riducendo la quantità di liquido). La forma allungata è utile anche per cuocere zamponi e musetti.

Equipped with grid and cover. The practical drainage grate and the lid are useful to easily cook large fish, to boil or bake (placing the grid on bottom of the kettle) or steam (reducing the amount of liquid). The elongated shape is also useful for cooking pig's trotters and snouts.



Contentitore cilindrico
Canister
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



NSF

Casseruola bagnomaria
Bain-marie pot
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



Bagnomaria
Bain-marie pot
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

PENTOLAME INOX STAINLESS STEEL COOKWARE
COMPLEMENTI BAKING PANS



Bollitore
Whistling kettle
Kocher
Bouilloire à sifflet
Pava

art.	lt.
41914-03	2,8



Rete paraspruzzi
Splatter screen
Spritzbildschirm
Ecran antisplash
Red antispicadura

art.	Ø. cm.
11917-28	28
11917-34	34

Manico ABS. - ABS handle.



Coperchio bagnomaria
Bain-marie lid
Wasserbadkasserolle-Deckel
Couverte pour bain-marie
Tapa para baño maria

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



Bagno-maria impilabili
Bain-marie, stackable
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

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



Bagno-maria impilabili
Bain-marie, stackable
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

art.	dim. 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



Bagno-maria impilabili
Bain-marie, stackable
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

art.	dim. cm.	h.	lt.
44503-01	15,5x10,5	16,0	3,0
44503-02	15,5x10,5	7,5	1,2
44503-03	15,5x10,5	5,5	0,9



Colapasta 1/4
1/4-Segment colander
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



Colapasta 1/4 a rete, manico silicone
1/4-Segment wire colander, silicone handle
1/4 Netzseiher-Einsatz
Passoire cuit-pâtes à gaze, 1/4
Colador red 1/4

art.	Ø cm.	h. cm.
11923-36	36	23

Robusti e maneggevoli, non scottano. Efficienti, la nuova rete aumenta la velocità di colatura e consente di colare anche il riso senza disperdere i chicchi. *Strong and handy, stay cool grip, efficient, the new gauze improves the speed of straining and also perfect for rice.*



Colapasta 1/4 a rete
1/4-Segment wire colander
1/4 Netzseiher-Einsatz
Passoire cuit-pâtes à gaze, 1/4
Colador red 1/4

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

PA⁺
plus

Adatti alle casseruole art. 11007-11107-12007-12107-16929 - Accessorio indispensabile in cucina. E' possibile cuocere la pasta o sbollentare le verdure ma soprattutto ideale per poter preparare diversi tipi di pasta con diverse cotture contemporaneamente. Uno spicchio può essere utilizzato per cuocere gli gnocchi e un altro per gli spaghetti inseriti entrambi nella stessa casseruola.

Suit sauce-pots item: 11007-11107-12007-12107-16929 - An essential kitchen accessory. To cook pasta or blanching vegetables. Especially to prepare at the same time different types of pasta with different cooking time. A segment can be used to cook gnocchi and another one spaghetti both cooking in the same pot.