PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Catalogo

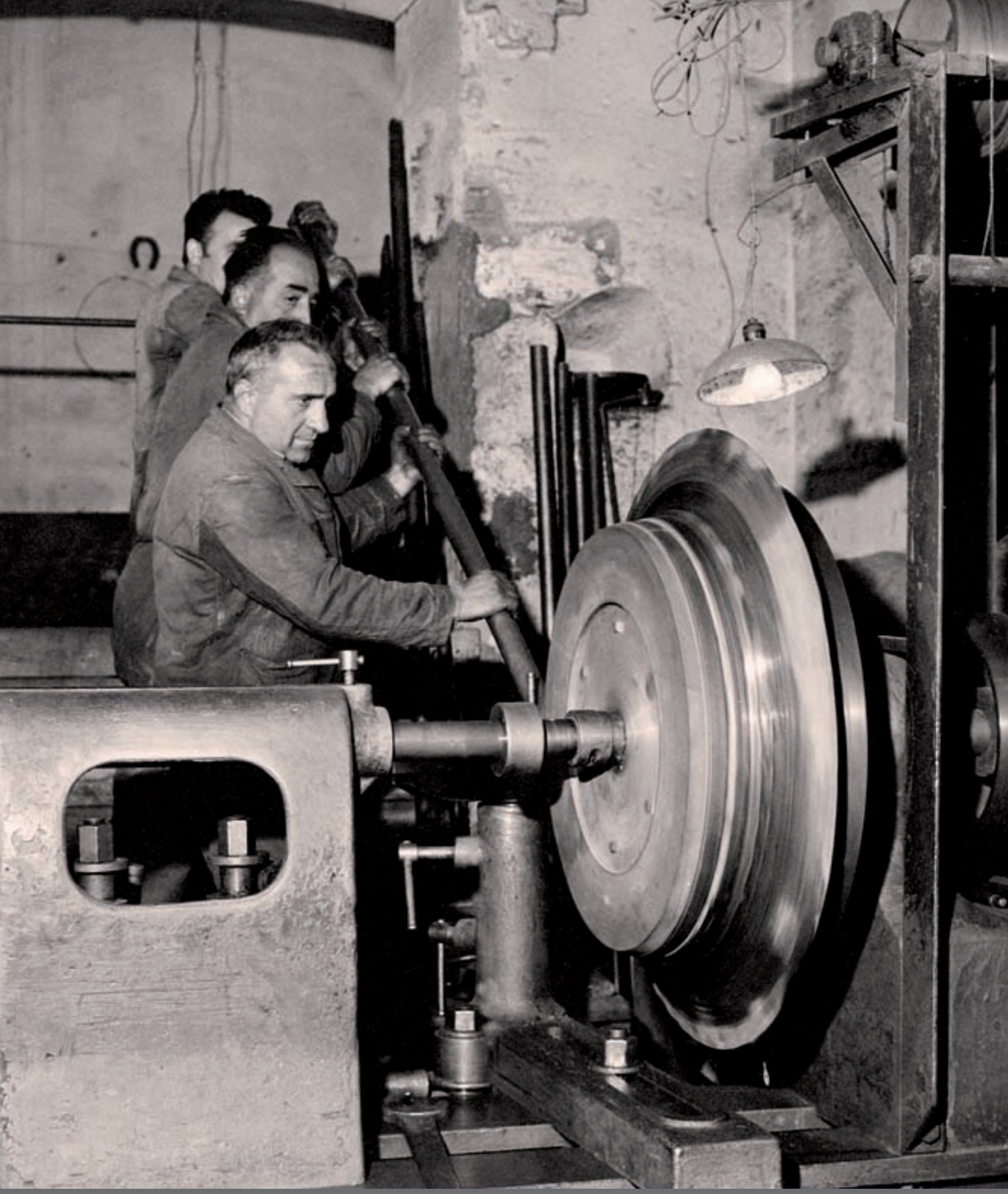
Catalogue - Catalogue - Katalog - Catálogo

2016

BALDASSARE AGNELLI
BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

#NONTOCCATEMILAPADELLA



Sig. Baldassare. Cent'anni fa, nel Nord Italia.

Mr. Baldassare. A century ago, in northern Italy.

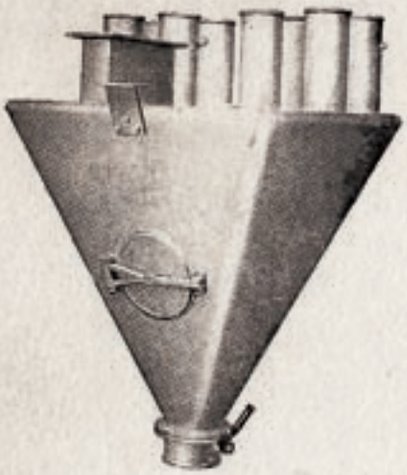
"Igiene, eleganza, praticità, economia...
Baldassare Agnelli è l'unica fabbrica che può fornire una cucina completa ed omogenea in Allumino Puro".
Così c'era scritto sul catalogo della nostra prima manifattura di pentole. E il Signor Baldassare, nostro avo, diceva il vero.
Era il 1907, oltre un secolo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

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

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

Ever since then, the Agnelli factory has never stopped manufacturing cookware. T
oday, 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.

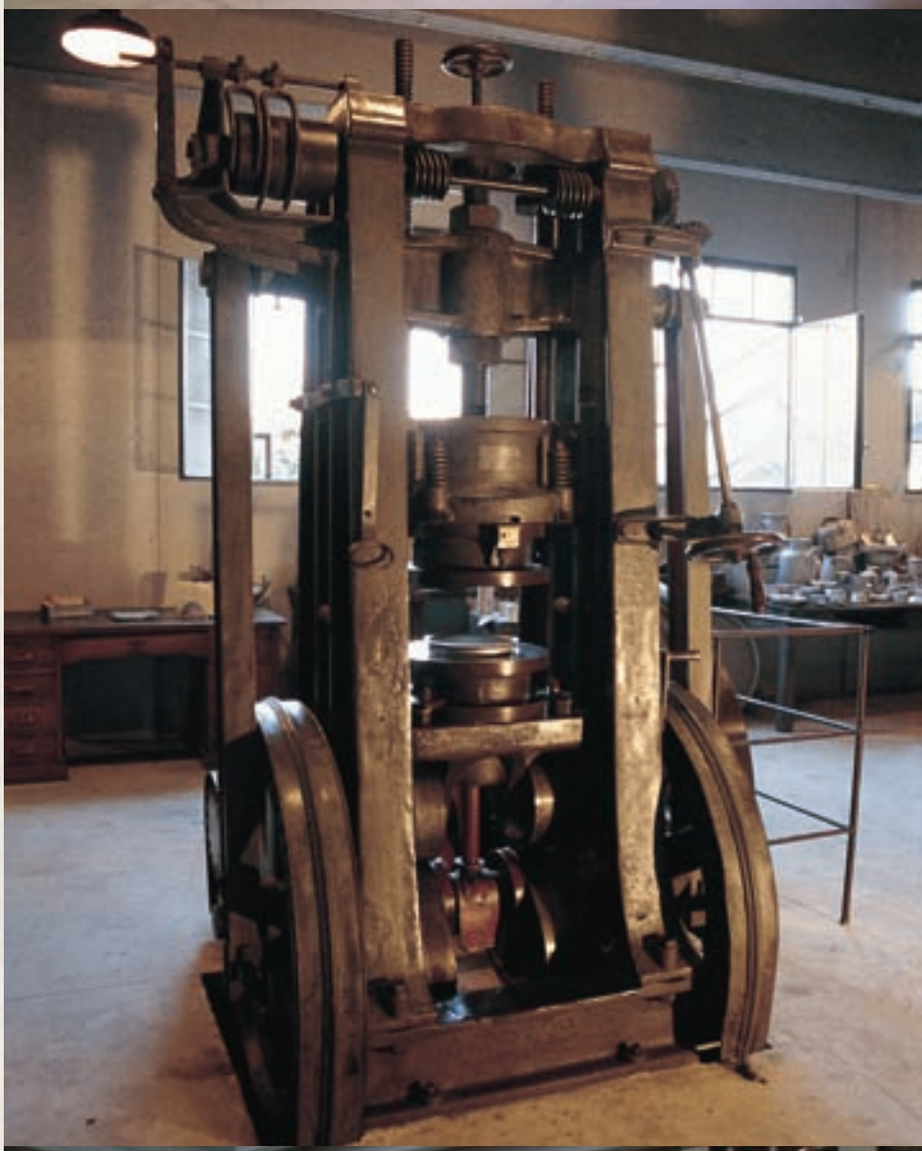
L'affascinante tradizione Agnelli si conserva anche nel Museo. Vi è presente, fedelmente restaurata, una riproduzione fedele della antica fabbrica del 900.
Si respira un inconfondibile odore di antichi mestieri: ci sono taglierine e piegatrici, torni in lastra e bordatrici, trance e persino una pressa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

Al suo interno si trovano, decine di pentole provenienti dalla collezione di famiglia: dalla Quadrifoglio del 1936, in grado di cuocere contemporaneamente 5 differenti pietanze, alla Pentola a comparti per cotture a vapore con coperchio a casseruola ermetica... e poi ci sono gavette, portavivande a scomparti, piatti, caffettiere alla turca e un primissimo fornello a spirito brevettato, per l'utilizzo da campo.
Non ultimo il porta borracce immortalato nella famosa foto del passaggio della bottiglia tra Coppi e Bartali il 6 Luglio 1952.

The cookware museum.

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.



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.

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 contribuisco 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.

Stars and shapes. We're happy to live in your kitchen.

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 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: Baldassare Agnelli research center.

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

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

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

Quale materiale state mettendo sul fuoco?

What material I put on the fire?

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

*Marchio registrato Baldassare Agnelli / * *Registered Trademark Baldassare Agnelli*

Ogni materiale fa da tramite tra il fuoco e l'alimento.
Tre le caratteristiche fondamentali: impermeabilità, resistenza alle alte temperature, 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.

Aluminium 3 mm *Non-stick Whitford colour white* *Copper* *Gold* *Porcelain insert* *Alu-Inox**	*Aluminium 3 mm* *Antiadhésif Whitford couleur blanche* *Cuivre* *Or* *Insert en porcelaine* *Alu-Inox**	*Aluminium 3 mm* *Antihaft-Beschichtung Whitford weiß* *Kupfer* *Oro* *Porzellaneinsatz* *Alu-Inox**
Professional Aluminium 3 mm *Professional Aluminium 5 mm* *Frypan "Cool" in Aluminium 3-5 mm* *Professional Induction Aluminium 3 mm (1/8")*	*Aluminium 3 mm Professional* *Aluminium 5 mm Professional* *Poêles "Cool" en Aluminium 3-5 mm* *Aluminium pour induction 3 mm Professional*	*Aluminium 3 mm Professional* *Aluminium 5 mm Professional* *Aluminium Pfannen "Cool" 3-5mm* *Aluminium für Induktion 3 mm Professional*
Professional aluminium non-stick 3 mm (1/8") *Professional aluminium non-stick 5 mm (3/16")* *Professional line Frypan "Cool"* *Cookware System line* *Infinity*	*Aluminiuma anti-adhésif 3 mm professional* *Aluminiuma anti-adhésif 5 mm professional* *Série professionnelle poêle "Cool"* *Série professionnelle Cookware System* *Infinity*	*Aluminium Antihaftbeschichtung 3 mm Professional* *Aluminium Antihaftbeschichtung 5 mm Professional* *Profilinie Aluminium Pfannen "Cool"* *Profilinie Aluminium Cookware System* *Infinity*
Al Black 3 mm *Al Black 5 mm* *Al-Black 3-5 mm Induction*	*Al Black 3 mm* *Al Black 5 mm* *Al-Black 3-5 mm Induction*	*Al Black 3 mm* *Al Black 5 mm* *Al-Black 3-5 mm Induktion*
Tinned Copper *Hammered Tinned Copper* *Flat Copper with Brass handle* *Copper Induction* *Copper 3 Induction**	*Cuivre Étamé* *Cuivre Martelé Étamé* *Cuivre Poli manche Laiton* *Cuivre Induction* *Copper 3 Induction**	*Kupfer verzinnt* *Kupfer gehämmert verzinnt* *Nicht bearbeitetem Kupfer mit Messinggriffen* *Kupfer Induktion* *Copper 3 Induktion**
*Stainless Steel 18/10** *Alu-Inox Agnelli 1907 mirror finished** *Alu-Inox**	*Acier Inox 18/10** *Alu-Inox Agnelli 1907 mirror finished** *Alu-Inox**	*Edelstahl 18/10 mm** *Alu-Inox Agnelli 1907 mirror finished** *Alu-Inox**
*Enamelled cast iron**	*Fonte èmaillèe**	*Emaillierter guss**

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

Aluminio 3 mm	14	Alluminio 3 mm	**COLLEZIONE 1932** 1932 COLLECTION
Antiadherente Whitford color blanco	18	Antiaderente Eterna colore bianco	
Cobre	20	Rame	
Oro	21	Oro	
Inserción de la porcelana	22	Inserti in porcellana	
*Alu-Inox**	24	Alu-Inox*	
Aluminio 3 mm Professional	26	Alluminio 3 mm professionale	**ALLUMINIO** ALUMINIUM
Aluminio 5 mm Professional	50	Alluminio 5 mm professionale	
Sartenes "Cool" en Aluminio 3-5 mm	58	"Cool" Alluminio 3-5 mm	
Aluminio de inducción 3 mm Professional	62	Alluminio 3 mm professionale induzione	
Aluminio Antiadherente 3 mm Professional	66	Alluminio Antiaderente 3 mm professionale	**ANTIADERENTE** NON-STICK
Aluminio Antiadherente 5 mm Professional	72	Alluminio Antiaderente 5 mm professionale	
Línea profesional sartenes "Cool"	78	Alluminio "Cool" 3-5 mm	
Línea profesional Cookware System	82	Cookware System	
Infinity	86	Infinity	
Al Black 3 mm	90	Al-Black 3 mm	**AL BLACK** AL BLACK
Al Black 5 mm	96	Al-Black 5 mm	
Al-Black 3-5 mm Inducción	100	Al-Black 3-5 mm per induzione	
Cobre Estañado	106	Rame Liscio Stagnato a mano	**RAME** COPPER
Cobre Martillado Estañado	118	Rame Martellato Stagnato a mano	
Cobre Liso con mango de Latón	126	Rame liscio manicato ottone fuso	
Cobre Inducción	130	Rame per induzione	
*Copper 3 Inducción**	134	Copper 3 per induzione*	
*Acero Inox 18/10**	138	Acciaio Inox 18/10*	**ACCIAIO INOX** STAINLESS STEEL
*Alu-Inox Agnelli 1907 mirror finished**	154	Alu-Inox Agnelli 1907 mirror finished*	
*Alu-Inox**	158	Alu-Inox*	
*Hierro fundido esmaltado**	162	Ghisa smaltata*	**SLOWCOOK**

Buffet line	*Série Linea Buffet*	*Linie Buffet*
Gastronorm Sheets & Pans line	*Ligne plaques et bacs Gastronorm*	*Gastronorm Behälter Linie*
Pastry-Pizza Line	*Série Pâtisserie-Pizza*	*Linie Feinbäcker-Pizza*
Iron Line	*Série Fer*	*Linie Eisen*
Stone Line	*Série Pierre*	*Linie Stein*
Cake Moulds	*Moules a four*	*Kuchenformen*
Aluminium Cooking Line *Non-stick Aluminium with B-Cristal coating* *Basic Aluminium* *Line for tomato* *Copper - Pastry* *Mr Chef* *Mr Chef Induction* *Stardust*	*Série Cuisine pour la famille Aluminium* *Aluminium anti-adhésif avec revêtement B-Cristal* *Aluminium Basic* *Série pour sauce-tomates* *Cuivre - Pâtisserie* *Mr Chef* *Mr Chef pour induction* *Stardust*	*Linie Kochen Aluminium für die familie* *Aluminium Antihaftbeschichtung mit Überzug aus B-Cristal* *Aluminium Basic* *Linie für Tomatensoßetöpfe* *Kupfer - Gebäck* *Mr Chef* *Mr Chef für Induktion* *Stardust*

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

Línea Buffet	170	Linea Buffet	**BUFFET** BUFFET
Linea placas y cubetas Gastronorm	178	Teglie e bacinelle Gastronorm	**GASTRONORM** GASTRONORM
Línea Reposteria-Pizza	196	Pasticceria & Pizza	**PASTICCERIA & PIZZA** PASTRY & PIZZA
Línea hierro	218	Linea Ferro	**FERRO** IRON
Línea Piedra	222	Pietra	**PIETRA** STONE PLATE
Moldes Horno	228	Stampi da forno	**DOLCIFLEX** DOLCIFLEX
Línea Family Cooking Aluminio	242	Family Cooking Alluminio	**FAMILY**
Aluminio antiadherente 3 mm con recubrimiento B-Cristal	255	Family Cooking Alluminio con rivestimento B-Cristal	
Aluminio Basic	256	Alluminio Basic	
Línea para salsa de tomate	262	Salsa pomodoro in Alluminio	
Cobre - Reposteria	268	Family Cooking Rame e pasticceria	
Mr Chef	276	Mr Chef	
Mr Chef de inducción	280	Mr Chef induzione	
Stardust	284	Stardust	

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Collezione 1932

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

W/°K
225 / 396

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

ETERNA

RIVESTIMENTO

Coating
Eterna

ETERNA
CERAMIC PARTICLES REINFORCED

PER COTTURA A GAS

Gas

100%

ECOLOGICO
RICICLABILE

Ecological
100% recycling

OTTONE

MANICATURA
Ottone fuso con rivetti in acciaio

Handle - Fused brass with stainless steel rivets

PER COTTURA ELETTRICA

Electric

Ps
2,7 / 8,9

PESO SPECIFICO
Alluminio 2,7 / Rame 8,9

Specific weight
Aluminium 2,7 / Copper 8,9

3 mm
2 mm

SPESSORE
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. 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

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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

ETERNA CERAMIC PARTICLES REINFORCED

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

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

110CUM

TEGAMINO IN RANE A DUE MANIGLIE

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

Confezione da 6 pezzi / Packaging 6 pieces

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

111CUMS

PADELLINO SVASATO IN RAME A UN MANICO

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

Confezione da 6 pezzi / Packaging 6 pieces

	Diameter		Height		Capacity		
Code	**cm**	**in**	**cm**	**in**	**lt**	**oz**	**Bar Code**
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

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

104CUMS

CASSERUOLINO BASSO IN RAME A UN MANICO

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

Confezione da 6 pezzi / Packaging 6 pieces

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

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

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

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

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

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

	Diameter		Height		Capacity	
Code	**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

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

COCE 10610

INSERTO IN PORCELLANA PER ART. 106 E 107 cm 10

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

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

COCE 11012

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 12

Porcelain insert for codes 110 and 111 - 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

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

COCE 11014

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 14

Porcelain insert for codes 110 and 111 - 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

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

COCE 11016

INSERTO IN PORCELLANA PER ART. 110 E 111 cm 16

Porcelain insert for codes 110 and 111 - 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

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

104ALIN

CASSERUOLINO ALTO DUE MANIGLIE ALUINOX

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

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

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
ALIX105ALIN10	**10**	**3 15/16"**	7	2 3/4"	0,542	18,32	8007441676209

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

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

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

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

109ALIN

CASSERUOLINO CONICO UN MANICO ALUINOX

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

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

110ALIN

TEGAMINO DUE MANIGLIE ALUINOX

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

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

111ALIN

PADELLINO A UN MANICO ALUINOX

Little pan / Petite poêle
Kleine Pfanne / Sartén

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Alluminio 3 mm professionale

Professional Aluminium 3 mm (1/8") / Aluminium 3 mm Professional
Aluminium 3 mm Professional / Aluminio 3 mm Professional

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

NESSUNO

RIVESTIMENTO

Coating
No one

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological
100% recycling

INOX

MANICATURA

Handle
Stainless steel

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

3 mm

SPESSORE

Material thickness

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. 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

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

103

PENTOLA ALTA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
ALMA10314	**14**	**5 1/2"**	13	5 1/8"	2	67.63	8007441008567
ALMA10316	**16**	**6 5/16"**	15	5 15/16"	3	101.44	8007441008864
ALMA10318	**18**	**7 1/16"**	17	6 11/16"	4,3	145.40	8007441009199
ALMA10320	**20**	**7 7/8"**	19	7 1/2"	6	202.88	8007441009601
ALMA10322	**22**	**8 11/16"**	22	8 11/16"	8,4	284.04	8007441010201
ALMA10324	**24**	**9 7/16"**	22	8 11/16"	10	338.14	8007441010683
ALMA10326	**26**	**10 1/4"**	24	9 7/16"	12,7	429.44	8007441011239
ALMA10328	**28**	**11"**	26	10 1/4"	16	541.02	8007441011765
ALMA10330	**30**	**11 13/16"**	30	11 13/16"	21,2	716.86	8007441012328
ALMA10332	**32**	**12 5/8"**	30	11 13/16"	24	811.54	8007441012892
ALMA10334	**34**	**13 3/8"**	32	12 5/8"	29	980.61	8007441013387
ALMA10336	**36**	**14 3/16"**	34	13 3/8"	33,6	1,136.15	8007441013943
ALMA10338	**38**	**14 15/16"**	36	14 3/16"	40,8	1,379.61	8007441014421
ALMA10340	**40**	**15 3/4"**	38	14 15/16"	46,5	1,572.35	8007441014841
ALMA10342	**42**	**16 9/16"**	40	15 3/4"	55,4	1,873.30	8007441015503
ALMA10345	**45**	**17 3/4"**	42	16 9/16"	63	2,130.28	8007441016296
ALMA10350	**50**	**19 11/16"**	45	17 3/4"	88	2,975.63	8007441016975
ALMA10355	**55**	**21 5/8"**	51	20 1/16"	121	4,091.50	8007441017620
ALMA10360	**60**	**23 5/8"**	56	22 1/16"	158	5,342.62	8007441018030

104BIS

CASSERUOLA ALTISSIMA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
ALMA104B14	**14**	**5 1/2"**	10	3 15/16"	1,5	50.72	8007441133443
ALMA104B16	**16**	**6 5/16"**	11	4 5/16"	2,2	74.39	8007441008888
ALMA104B18	**18**	**7 1/16"**	13	5 1/8"	3,3	111.59	8007441133139
ALMA104B20	**20**	**7 7/8"**	14,5	5 11/16"	3,7	125.11	8007441009625
ALMA104B22	**22**	**8 11/16"**	15,5	6 1/8"	4,8	162.31	8007441010225
ALMA104B24	**24**	**9 7/16"**	16	6 5/16"	7,2	243.46	8007441010706
ALMA104B26	**26**	**10 1/4"**	17	6 11/16"	9	304.33	8007441011253
ALMA104B28	**28**	**11"**	18,5	7 1/4"	11,3	382.10	8007441011789
ALMA104B30	**30**	**11 13/16"**	18,5	7 1/4"	13	439.58	8007441012342
ALMA104B32	**32**	**12 5/8"**	21	8 1/4"	16,9	571.46	8007441012915
ALMA104B34	**34**	**13 3/8"**	21,5	8 7/16"	19,5	659.37	8007441013400
ALMA104B36	**36**	**14 3/16"**	24	9 7/16"	24,4	825.06	8007441013967
ALMA104B38	**38**	**14 15/16"**	25	9 13/16"	28	946.79	8007441014445
ALMA104B40	**40**	**15 3/4"**	26	10 1/4"	32	1,082.05	8007441014865
ALMA104B42	**42**	**16 9/16"**	27,5	10 13/16"	38	1,284.93	8007441015527
ALMA104B45	**45**	**17 3/4"**	28	11"	46	1,555.45	8007441016319
ALMA104B50	**50**	**19 11/16"**	30	11 13/16"	58	1,961.21	8007441017996

104

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALMA10414	**14**	**5 1/2"**	7,5	2 15/16"	1,5	50.72	8007441008574
ALMA10416	**16**	**6 5/16"**	8	3 1/8"	1,7	57.48	8007441008871
ALMA10418	**18**	**7 1/16"**	10	3 15/16"	2,6	87.92	8007441009205
ALMA10420	**20**	**7 7/8"**	11	4 5/16"	3,3	111.59	8007441009618
ALMA10422	**22**	**8 11/16"**	12	4 3/4"	4,6	155.54	8007441010218
ALMA10424	**24**	**9 7/16"**	13	5 1/8"	5,6	189.36	8007441010690
ALMA10426	**26**	**10 1/4"**	14,5	5 11/16"	8	270.51	8007441011246
ALMA10428	**28**	**11"**	15,5	6 1/8"	9	304.33	8007441011772
ALMA10430	**30**	**11 13/16"**	16	6 5/16"	11,3	382.10	8007441012335
ALMA10432	**32**	**12 5/8"**	17	6 11/16"	12,5	422.68	8007441012908
ALMA10434	**34**	**13 3/8"**	18	7 1/16"	16,3	551.17	8007441013394
ALMA10436	**36**	**14 3/16"**	19	7 1/2"	18	608.65	8007441013950
ALMA10438	**38**	**14 15/16"**	19,5	7 11/16"	23,8	804.77	8007441014438
ALMA10440	**40**	**15 3/4"**	21	8 1/4"	26	879.16	8007441014858
ALMA10442	**42**	**16 9/16"**	22	8 11/16"	32,5	1,098.96	8007441015510
ALMA10445	**45**	**17 3/4"**	24	9 7/16"	35	1,183.49	8007441016302
ALMA10450	**50**	**19 11/16"**	26	10 1/4"	50	1,690.70	8007441016982
ALMA10455	**55**	**21 5/8"**	29	11 7/16"	65	2,197.91	8007441017637
ALMA10460	**60**	**23 5/8"**	34	13 3/8"	90	3,043.26	8007441018047

105

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
ALMA10514	14	5 1/2"	7,5	2 15/16"	1,5	50.72	8007441008598
ALMA10516	16	6 5/16"	8	3 1/8"	1,7	57.48	8007441008895
ALMA10518	18	7 1/16"	10	3 15/16"	2,6	87.92	8007441009229
ALMA10520	20	7 7/8"	11	4 5/16"	3,3	111.59	8007441009632
ALMA10522	22	8 11/16"	12	4 3/4"	4,6	155.54	8007441010232
ALMA10524	24	9 7/16"	13	5 1/8"	5,6	189.36	8007441010713
ALMA10526	26	10 1/4"	14,5	5 11/16"	8	270.51	8007441011260
ALMA10528	28	11"	15,5	6 1/8"	9	304.33	8007441011796
ALMA10530	30	11 13/16"	16	6 5/16"	11,3	382.10	8007441012359
ALMA10532	32	12 5/8"	17	6 11/16"	12,5	422.68	8007441012922
ALMA10534	34	13 3/8"	18	7 1/16"	16,3	551.17	8007441013424
ALMA10536	36	14 3/16"	19	7 1/2"	18	608.65	8007441013974

105BIS

CASSERUOLA ALTISSIMA CON UN MANICO TUBOLARE INOX

Deep saucepan, 1 s/s handle / Casserole très fonde, 1 manche en acier inox
Kochtopf hoch 1 Edelstahlstiel / Cacerola altisima 1 mango inox

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
ALMA105B14	14	5 1/2"	10	3 15/16"	1,5	50.72	8007441008604
ALMA105B16	16	6 5/16"	11	4 5/16"	2,2	74.39	8007441008901
ALMA105B18	18	7 1/16"	13	5 1/8"	3,3	111.59	8007441009236
ALMA105B20	20	7 7/8"	14,5	5 11/16"	3,7	125.11	8007441009649
ALMA105B22	22	8 11/16"	15,5	6 1/8"	4,8	162.31	8007441010249
ALMA105B24	24	9 7/16"	16,5	6 1/2"	7,2	243.46	8007441010720
ALMA105B26	26	10 1/4"	18,5	7 1/4"	9	304.33	8007441011277
ALMA105B28	28	11"	18,5	7 1/4"	11,3	382.10	8007441011802
ALMA105B30	30	11 13/16"	21	8 1/4"	13	439.58	8007441012366
ALMA105B32	32	12 5/8"	21,5	8 7/16"	16,9	571.46	8007441012939
ALMA105B34	34	13 3/8"	24	9 7/16"	19,5	659.37	8007441013431
ALMA105B36	36	14 3/16"	30	11 13/16"	24,4	825.06	8007441013981

106

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
ALMA10616	16	6 5/16"	7	2 3/4"	1,4	47.34	8007441008918
ALMA10618	18	7 1/16"	7	2 3/4"	1,8	60.87	8007441009243
ALMA10620	20	7 7/8"	7	2 3/4"	2,5	84.54	8007441009656
ALMA10622	22	8 11/16"	8	3 1/8"	3,4	114.97	8007441010256
ALMA10624	24	9 7/16"	8,5	3 3/8"	4,1	138.64	8007441010737
ALMA10626	26	10 1/4"	9,5	3 3/4"	5,3	179.21	8007441011284
ALMA10628	28	11"	9,5	3 3/4"	6,4	216.41	8007441011819
ALMA10630	30	11 13/16"	10,5	4 1/8"	7,4	250.22	8007441012373
ALMA10632	32	12 5/8"	10,5	4 1/8"	8,4	284.04	8007441012946
ALMA10634	34	13 3/8"	11	4 5/16"	10	338.14	8007441013448
ALMA10636	36	14 3/16"	11,5	4 1/2"	11,5	388.86	8007441014995
ALMA10638	38	14 15/16"	12	4 3/4"	15	507.21	8007441014476
ALMA10640	40	15 3/4"	14	5 1/2"	17,6	595.13	8007441014896
ALMA10642	42	16 9/16"	15	5 15/16"	20,8	703.33	8007441015558
ALMA10645	45	17 3/4"	16	6 5/16"	26,3	889.31	8007441016340
ALMA10650	50	19 11/16"	17	6 11/16"	32	1,082.05	8007441017026
ALMA10655	55	21 5/8"	19	7 1/2"	51,5	1,741.42	8007441017675
ALMA10660	60	23 5/8"	21,5	8 7/16"	60	2,028.84	8007441018085

107

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

	Size		Height		
Code	cm	in	cm	in	Bar Code
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 Edelstahlgegengriff. 10 Stücke.
Tapa redonda pesada con puente inox. Conf. 10 piezas.

	Diameter		
Code	**cm**	**in**	**Bar Code**
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

	Size		
Code	**cm**	**in**	**Bar Code**
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

	Height		
Code	**cm**	**in**	**Bar Code**
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

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

Confezione da 6 pezzi / Packaging 6 pieces

111

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX

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

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

Confezione da 6 pezzi / Packaging 6 pieces

111B

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX

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

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

Confezione da 6 pezzi / Packaging 6 pieces

111BB

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

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

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

111BM

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

Curved sauté pan / Sauteuse
Sauteuse / Sartén para mantecas

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

120

TEGAME OVALE PER PESCE CON DUE MANIGLIE INOX

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

	Size		Height		
Code	cm	in	cm	in	Bar Code
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

	Size		Height		
Code	cm	in	cm	in	Bar Code
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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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
Hochseiher / Colador 1 sector alto

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

153C

COPERCHIO PER CASSERUOLA A 4 SPICCHI

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

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

154

CASSERUOLA CON 2 SPICCHI ALTI

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

154B

SPICCHIO 1/2 SINGOLO ALTO

Single segment colanders / Paniers
Seihern / Colador 1 sector

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

154C

COPERCHIO PER CASSERUOLA A 2 SPICCHI

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

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

155

CASSERUOLA CON 3 SPICCHI ALTI

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

155B

SPICCHIO 1/3 SINGOLO ALTO

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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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

	Diameter		
Code	cm	in	Bar Code
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 vegetagles, asparagus, etc.
Marmite spéciale à légumes avec casserole pour cuire à vapeur légumes, asperges, etc.
Spezialgemüsetopf mit Kasserolle zum Dampfkochen von Gemüse, Spargeln usw.
Olla especial cueceverduras/couscousera tapa entrante con cacerola para coccion a vapor de verduras, esparragos, etc.

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

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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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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
Dreifußseiher 2 Edelstahlgriffe / Escurridera 3 pies y 2 mangos inox

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

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TORTIERA CONICA CON ANELLO

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

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

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TORTIERA CILINDRICA CON ANELLO

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

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

144

PAIOLO PER POLENTA CON MANICO AD ARCO

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

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

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

168B COLAPASTA CONICO CON DUE MANIGLIE INOX LEGGERO

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

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

173

COLAPASTA CILINDRICO CON DUE MANIGLIE FISSE INOX da inserire nell'Art. 103 o 1103

Cylindric colander for insertion for art. 103 or 1103, fixed s/s handles
Passoire cylindrique à insérer pour art. 103 ou 1103, anses fixes en acier inox
Zylindrischer Einsteckseiher für Art. 103 oder 1103, Edelstahlfestgriffe
Escurridera c

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

296

COLAPASTA CILINDRICO (SCALDAPASTA) CON UN MANICO TUBOLARE INOX

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

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

140

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

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

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

175

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

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 conasas moviles sin clavos

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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 moviles inox

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALMA151B36	**36x26**	**14 3/16"x10 1/4"**	6	2 3/8"	8007441013899
ALMA151B40	**40x28**	**15 3/4"x11"**	6	2 3/8"	8007441015220
ALMA151B45	**45x30**	**17 3/4"x11 13/16"**	6	2 3/8"	8007441016203
ALMA151B50	**50x33**	**19 11/16"x13"**	6	2 3/8"	8007441017347
ALMA151B55	**55x36**	**21 5/8"x14 3/16"**	6	2 3/8"	8007441017880
ALMA151B60	**60x40**	**23 5/8"x15 3/4"**	6	2 3/8"	8007441018375
ALMA151B65	**65x43**	**25 9/16"x16 15/16"**	6	2 3/8"	8007441018689
ALMA151B70	**70x45**	**27 9/16"x17 3/4"**	6	2 3/8"	8007441018948
ALMA151B80	**80x50**	**31 1/2"x19 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 moviles sin clavos, peso mediano

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

183B

COPERCHIO RETTANGOLARE PIANO ANGOLI TONDI per art. 150/151

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

	Size		
Code	cm	Ø in	Bar Code
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

182B

VASSOIO DISBRIGO

Tray / Plateau / Tablett / Bandeja servicio

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALMA182B35	**35x28**	**13 3/4"x 11"**	3,5/4	1 3/8" / 3/16"	8007441123871
ALMA182B40	**40x29,5**	**15 3/4"x 11 5/8"**	3,5/4	1 3/8" / 3/16"	8007441123888
ALMA182B45	**45x31,5**	**17 3/4"x 12 3/8"**	3,5/4	1 3/8" / 3/16"	8007441124472
ALMA182B50	**50x34,5**	**19 11/16"x 13 9/16"**	3,5/4	1 3/8" / 3/16"	8007441123895
ALMA182B55	**55x37,5**	**21 5/8"x 14 3/4"**	3,5/4	1 3/8" / 3/16"	8007441123918
ALMA182B60	**60x41,5**	**23 5/8"x 16 5/16"**	3,5/4	1 3/8" / 3/16"	8007441123925
ALMA182B65	**65x44,5**	**25 9/16"x 17 1/2"**	3,5/4	1 3/8" / 3/16"	8007441123932

177

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

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

	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
ALMA17740	**40x26**	**15 3/4"x 10 1/4"**	16	6 5/16"	8007441015350
ALMA17750	**50x34**	**19 11/16"x 13 3/8"**	16	6 5/16"	8007441017453
ALMA17760	**60x40**	**23 5/8"x15 3/4"**	20	7 7/8"	8007441018429
ALMA17770	**70x45**	**27 9/16"x17 3/4"**	20	7 7/8"	8007441018955
ALMA17780	**80x50**	**31 1/2"x19 11/16"**	20	7 7/8"	8007441019167

177B

BRASIERA RETTANGOLARE CON COPERCHIO A SOUTÈ SENZA GRIGLIA INTERNA

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

	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
ALMA177B40	**40x26**	**15 3/4"x 10 1/4"**	16	6 5/16"	8007441015367
ALMA177B50	**50x34**	**19 11/16"x 13 3/8"**	16	6 5/16"	8007441017460
ALMA177B60	**60x40**	**23 5/8"x15 3/4"**	20	7 7/8"	8007441018436
ALMA177B70	**70x45**	**27 9/16"x17 3/4"**	20	7 7/8"	8007441018962
ALMA177B80	**80x50**	**31 1/2"x19 11/16"**	20	7 7/8"	8007441019174

181

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

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

	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
ALMA18140	**40x28**	**15 3/4"x11"**	3,5	1 3/8"	8007441015404
ALMA18150	**50x34**	**19 11/16"x 13 3/8"**	3,5	1 3/8"	8007441017491
ALMA18160	**60x40**	**23 5/8"x15 3/4"**	3,5	1 3/8"	8007441018474
ALMA18170	**70x45**	**27 9/16"x17 3/4"**	3,5	1 3/8"	8007441018986
ALMA18180	**80x50**	**31 1/2"x19 11/16"**	3,5	1 3/8"	8007441019198

224

COLAFRITTO CON PENTOLINO RACCOGLITORE

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

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

292

INFARINAPESCE

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

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

202

BACINELLA ALLUMINIO PER MARMELLATA

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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 alluminium
Meeresfrüservicekitt mit Alutablett / Set servicio para ostras bandeja aluminio plana

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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-Alutablett / Bandeja mariscos aluminio

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

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

	Diameter		
Code	H cm	H in	Bar Code
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

	Diameter		
Code	H cm	H in	Bar Code
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

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

208

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

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

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

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

IL MATERIALE

Il materiale con cui un recipiente è fabbricato costituisce il primo importante requisito da tenere in considerazione.
Lo scopo di una pentola è quello di cuocere gli alimenti ed i materiali rispondono in modo differente alla conduzione del calore.
La capacità, quindi, di condurre il calore è un requisito essenziale.
Tutte le pentole che Baldassare Agnelli Spa produce in alluminio sono realizzate in Alluminio con purezza superiore al 99%.

LA CONDUCIBILITÀ

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

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

SERIE GENERALE

GAZZETTA UFFICIALE

DELLA REPUBBLICA ITALIANA

SOMMARIO

COSA FARE, COME FARE

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Alluminio 5 mm professionale

Professional Aluminium 5 mm (3/16") / Aluminium 5 mm Professional
Aluminium 5 mm Professional / Aluminio 5 mm Professional

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

* * * *

DURATA

Durability

NESSUNO

RIVESTIMENTO

Coating
No one

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological
100% recycling

INOX

MANICATURA

Handle
Stainless steel

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

5 mm

SPESSORE

Material thickness

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. 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

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

1103

PENTOLA CILINDRICA RADIANTE CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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	2,197.91	8007441016371
ALMR110350	50	19 11/16"	45	17 3/4"	85	2,874.19	8007441017057

1104

CASSERUOLA CILINDRICA ALTA RADIANTE CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	cm	in	cm	in	lt	oz	Bar Code
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

1105

CASSERUOLA CILINDRICA ALTA RADIANTE CON UN MANICO TUBOLARE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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 cilindrica baja alta conductividad 1 mango inox

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

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

1111

PADELLA RADIANTE CON UN MANICO TUBOLARE INOX

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

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

1106

CASSERUOLA CILINDRICA BASSA RADIANTE CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

1111BM

PADELLA RADIANTE A MANTECARE SALTA PASTA E RISO

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

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

1111WP

WOK RADIANTE CON FONDO PIANO

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

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

1111B

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

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

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

65B

PAIOLO RADIANTE PER POLENTA CON UN MANICO TUBOLARE E MANIGLIA INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

Confezione da 10 pezzi / Packaging 10 pieces

129

COPERCHIO ROTONDO PESANTE CON PONTICELLO INOX

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

	Diameter		
Code	Ø cm	Ø in	Bar Code
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 ausgeschmiegt Boden / Wok fondo ensanchado alta conductividad

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 moviles alta conductividad

	Diameter		Height		
Code	cm	in	H cm	H in	Bar Code
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 moviles alta conductividad

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 moviles alta conductividad

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

“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 Aluminio 3-5 mm

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

RIVESTIMENTO

Coating
No one

PER COTTURA A GAS

Gas

ECOLOGICO RICICLABILE

Ecological
100% recycling

MANICATURA

Handle
Stainless steel / “Cool”

PER COTTURA ELETTRICA

Electric

PESO SPECIFICO

Specific weight

SPESSORE

Material thickness

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. 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

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

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

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

111 BC

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

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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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 sautè 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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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 sautè 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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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 sautè pan, 5 mm (3/16") thick, "Cool" handle / Sauteuse, 5 mm, manche "Cool"
Hohe Sauteuse, Dicke 5 mm, "Cool" stiel
Sartén alta conductividad para maytelas, espesor 5 mm, mango "Cool"

Spessore 5 mm

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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

	Diameter		Height		
Code	cm	in	cm	in	Bar Code
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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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
No one
NESSUNO

PER COTTURA A GAS
Gas

ECOLOGICO RICICLABILE
Ecological
100% recycling
100%

MANICATURA
Handle
Stainless steel
INOX

PER COTTURA ELETTRICA
Electric

PESO SPECIFICO
Specific weight
Ps 2,7

SPESSORE
Material thickness
3 mm

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. 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

PER COTTURA A INDUZIONE
Induction

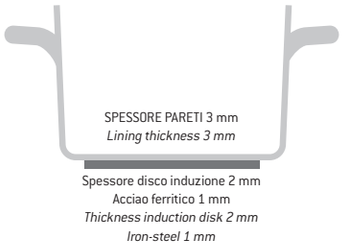
Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

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



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

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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
ALMA104PI32	**32**	**12 5/8"**	24,5	9 5/8"	17	6 11/16"	12,5	422,67	8007441679088

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, Edelstahlröhrstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"

Spessore 3 mm
Fondo induzione 8 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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

106PI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Spessore 3 mm
Fondo induzione 8 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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
ALMA106PI32	**32**	**12 5/8"**	24,5	9 5/8"	10,5	4 1/8"	7,4	250,22	8007441679118

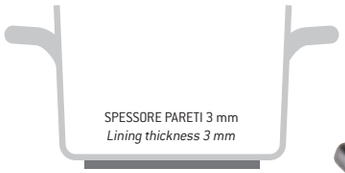
107PIC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

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

Spessore 3 mm
Fondo induzione 8 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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



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

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

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 "saltear", mango "Cool"

Spessore 3 mm
Fondo induzione 8 mm

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
COIN416520	**20**	**7 7/8"**	9,45	3 3/4"	2,47	83,52	8007441668730

1165PI

PAIOLO PER POLENTA CON MANICO TUBOLARE INOX CON FONDO PER INDUZIONE

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

Spessore 5 mm
Fondo induzione 10 mm

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALMR1165PI24	**24**	**9 7/16"**	12	4 3/4"	4,5	152,16	8007441687717

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 Antihaftbeschichtung 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 / Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe / Cacerola alta 2 asas inox espesor

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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, Edelstahlröhrstiel, Dicke / Cacerola alta 1 mango inox tubular espesor

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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 pot, 2 s/s handles / Sautoir, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas inox

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

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

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

	Diameter		Height		Capacity		
Code	**Ø cm**	**Ø in**	**H cm**	**H in**	**lt**	**oz**	**Bar Code**
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 Edelstahlröhrstiel / Cacerola ensanchada alta para mantecas 1 mango inox

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

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

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

111BBS

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

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

Confezione da 6 pezzi / Packaging 6 pieces

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

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

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

111CR

PADELLA CRESPELLE (PER CRÊPES) CON UN MANICO TUBOLARE INOX

Pancake pan (for crêpes) / Poêle à crêpes
Crespelle-Pfanne (für Crêpes) / Sartén crepês

	Diameter		
Code	Ø cm	Ø in	Bar Code
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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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 moviles

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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 Antihaftbeschichtung 5 mm mit Überzug aus Teflon® Platinum Plus
Aluminio Antiadherente 5 mm con recubrimiento Teflon® Platinum Plus

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

RIVESTIMENTO

Coating Platinum Plus

PER COTTURA A GAS

Gas

ECOLOGICO RICICLABILE

Ecological 100% recycling

MANICATURA

Handle Stainless steel

PER COTTURA ELETTRICA

Electric

PESO SPECIFICO

Specific weight

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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

2106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

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

2111BMS

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

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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, Edelstahlröhrstiel, Schliffboden
Sartén recta 1 mango inox tubular fondo rectificado

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 Edelstahlröhrstiel / Sartén ensanchada alta para saltear 1 mango inox tubular

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

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

2111WS

WOK FONDO SVASATO CON UN MANICO TUBOLARE INOX

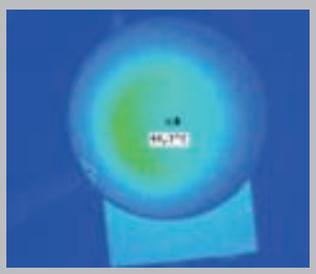
Wok with shaped bottom / Wok à fond évasé
Wok mit ausgesenktem Boden / Wok fondo ensanchado

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

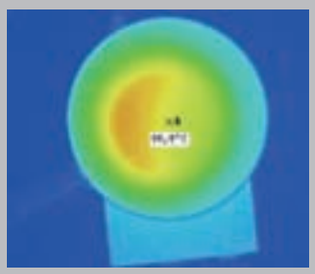
Consigli utili

Useful advice

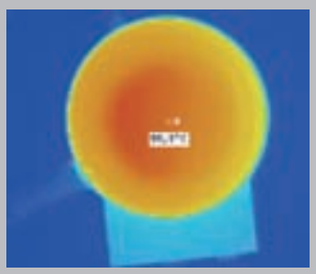
0 sec.



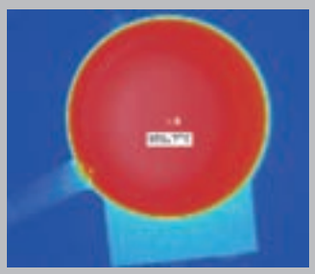
4 sec.



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.

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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
Profilinie Aluminium Pfannen “Cool” mit Überzug aus Teflon® Platinum Plus
Línea profesional sartenes “Cool” en aluminio antiadherente con recubrimiento Teflon® Platinum Plus

CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity

DURATA
Durability

RIVESTIMENTO
Coating Platinum Plus

PER COTTURA A GAS
Gas

ECOLOGICO RICICLABILE
Ecological 100% recycling

MANICATURA
Handle Stainless steel / “Cool”

PER COTTURA ELETTRICA
Electric

PESO SPECIFICO
Specific weight

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

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

111SC

PADELLA DRITTA “FRIGGERE” CON UN MANICO TUBOLARE INOX “COOL”

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

Spessore 3 mm

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

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

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

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

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

2111BSC

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

Sautè pan, 5 mm (3/16”) thick, “Cool” handle / Sauteuse, 5 mm, manche “Cool”
Ausgestellte hohe Sauteuse, Dicke 5 mm, “Cool” Stiel
Sartén curva alta conductividad, espesor 5 mm, mango “Cool”

Spessore 5 mm

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

2111 BMSC

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

Curved sautè pan, 5 mm (3/16”) thick, “Cool” handle / Sauteuse, 5 mm, manche “Cool”
Hohe Sauteuse, Dicke 5 mm, “Cool” stiel
Sartén alta conductividad para mantecas, espesor 5 mm, mango “Cool”

Spessore 5 mm

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 rectificado, mango “Cool”

Spessore 5 mm

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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
Profilinie Aluminium Cookware System
mit Überzug aus Teflon® Platinum Plus
Línea profesional Cookware System en aluminio antiadherente
con recubrimiento Teflon® Platinum Plus

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

RIVESTIMENTO

Coating Platinum Plus

PER COTTURA A GAS

Gas

ECOLOGICO RICICLABILE

Ecological 100% recycling

MANICATURA

Handle Stainless steel / "Cool"

PER COTTURA ELETTRICA

Electric

PESO SPECIFICO

Specific weight

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

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

111 BBSCA

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX “COOL” AZZURRO PESCE

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

Spessore 3 mm

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 sautè pan, 3mm thick, “Cool” handle Green vegetables
Plat à sauter, 3mm, manche “Cool” - Vert feuille
Niedrige ausgestellte Sauteuse, Dicke 3mm, “Cool” stiel - Grün Gemüse
Sartén curva baja “saltear“, espesor 3mm, mango “Cool” - Verde vegetal

Spessore 3 mm

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 sautè pan, 3mm thick, “Cool” handle Red fresh meat
Plat à sauter, 3mm, manche “Cool” - Rouge incarnat
Niedrige ausgestellte Sauteuse, Dicke 3mm, “Cool” stiel Rot frisches Fleisch
Sartén curva baja “saltear“, espesor 3mm, mango “Cool” - Rojo carne fresca

Spessore 3 mm

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 sautè pan, 3mm thick, “Cool” handle Yellow poultry
Plat à sauter, 3mm, manche “Cool” - Jaune serin
Niedrige ausgestellte Sauteuse, Dicke 3mm, “Cool” stiel Gelb Geflügel
Sartén curva baja “saltear“, espesor 3mm, mango “Cool” Amarillo ave de corral

Spessore 3 mm

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

Sautè 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

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

Sautè 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

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

Sautè 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

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

2111 BSCG

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

Sautè 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

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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 Antihaftbeschichtung 3 mm mit Überzug aus Teflon® Infinity
Aluminio Antiadherente 3 mm con recubrimiento Teflon® Infinity

CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity
W/°K 225

DURATA
Durability
***

RIVESTIMENTO
Coating
Infinity
INFINITY

PER COTTURA A GAS
Gas

ECOLOGICO RICICLABILE
Ecological
100% recycling
100%

MANICATURA
Handle
Stainless steel / "Cool"
INOX

PER COTTURA ELETTRICA
Electric

PESO SPECIFICO
Specific weight
Ps 2,7

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

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).

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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”

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

111 BBINF

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX “COOL”

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

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Al-Black 3 mm

Al Black 3 mm (1/8")

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

* * *

DURATA

Durability

B-CRISTAL

RIVESTIMENTO

Coating
B-Cristal

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological
100% recycling

INOX

MANICATURA

Handle
Stainless steel

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

3 mm

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

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

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

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

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

Code	Bar Code
ALSASETALBLACK4	8007441613501

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

111BSSC28

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

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

129SS24

Coperchio Ø 24 cm

Lids / Couvercles
Deckel / Tapas

105SSC16

Casseruola alta con manico tubolare "Cool" Ø 16 cm

Saucepan, "Cool" tubular handle / Casserole haute, 1 manche tubulaire "Cool"
Kasserolle, Edelstahlröhrstiel, 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
Pfanne 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

129SS20

Coperchio Ø 20 cm

Lids / Couvercles
Deckel / Tapas

105SSC16

Casseruola alta con manico tubolare “Cool” Ø 16 cm

Saucepan, “Cool” tubular handle / Casserole haute, 1 manche tubulaire “Cool”
Kasserolle, Edelstahlröhrstiel, 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
Pfanne 2 Edelstahlgriffe / Paellera 2 asas inox

111BSSC24

Padella svasata alta saltare” con manico tubolare “cool” Ø 24 cm

Sauté pan, 1 “Cool” tubular handle
Sauteuse à servir, 1 manche tubulaire “Cool”
Hohe Sauteuse Edelstahlröhrstiel
Sartén ensanchada alta para saltear 1 mango tubular “Cool”

104SS

CASSERUOLA ALTA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas inox

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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, Edelstahlröhrstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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	8007441605117

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"

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

Sautè pan. "Cool" handle / Sauteuse. Manche "Cool"
Ausgestellte hohe Sauteuse. "Cool" stiel / Sartén curva alta "saltear". Mango "Cool"

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 sautè pan. "Cool" handle / Plat à sauter. Manche "Cool"
Niedrige ausgestellte Sauteuse. "Cool" stiel / Sartén curva baja "saltear". Mango "Cool"

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

129SS

COPERCHIO CON PONTICELLO INOX

Lids / Couvercles
Deckel / Tapas

	Diameter		
Code	Ø cm	Ø in	Bar Code
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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Al-Black 5 mm

Al Black 5 mm (3/16")

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

* * *

DURATA

Durability

B-CRISTAL

RIVESTIMENTO

Coating
B-Cristal

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological
100% recycling

INOX

MANICATURA

Handle
Stainless steel

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

5 mm

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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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, Edelstahlröhrstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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
Brattopf 2 Edelstahlgriffe / Cacerola baja 2 asas Inox

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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"

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

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

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

129SS

COPERCHIO CON PONTICELLO INOX

Lids / Couvercles
Deckel / Tapas

	Diameter		
Code	Ø cm	Ø in	Bar Code
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
INDUCTION

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")

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

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

* * *

DURATA

Durability

B-CRISTAL

RIVESTIMENTO

Coating
B-Cristal

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological
100% recycling

INOX

MANICATURA

Handle
Stainless steel

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

3-5 mm

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

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

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

Code	Bar Code
ALSASETALBLACK4IND	8007441687953

ALSA 2104SSPI24

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

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

ALSC 111BSSPIC28

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

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

ALSA 129SS24

Coperchio Ø 24 cm

Lids / Couvercles
Deckel / Tapas

ALSC 2105SSPIC16

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

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

ALSA 2110SSPI32

Tegame con 2 maniglie inox Ø 32 cm spessore 5 mm

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

SET AL-BLACK 2 INDUCTION
4 pentole + un coperchio in alluminio con rivestimento antiaderente B-Cristal ad altissima durata

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

Code	Bar Code
ALSASETALBLACK2IND	8007441687946

ALSA 2104SSPI20

Casseruola alta con 2 maniglie inox Ø 20 cm

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

ALSC 111BSSPIC24

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

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

ALSA 129SS20

Coperchio Ø 20 cm

Lids / Couvercles
Deckel / Tapas

ALSC 2105SSPIC16

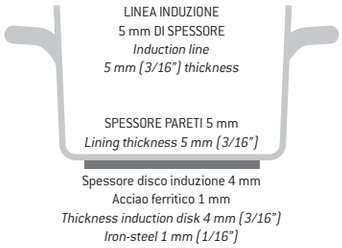
Casseruola alta con manico tubolare "Cool" Ø 16 cm

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

ALSA 2110SSPI28

Tegame con 2 maniglie inox Ø 28 cm

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



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

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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, Edelstahlröhrstiel "Cool". Dicke 5 mm
Cacerola alta 1 mango inox tubular "Cool". Espesor 5 mm

Spessore 5 mm
Fondo induzione 10 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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

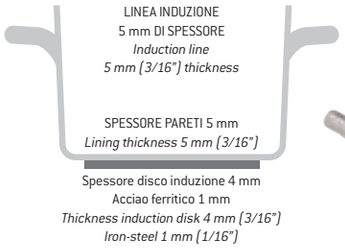
2110SSPI

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

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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
Brattopf 2 Edelstahlgriffe Dicke 5 mm / Cacerola baja 2 asas Inox espesor 5 mm

Spessore 5 mm
Fondo induzione 10 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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

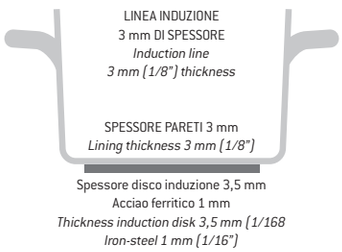
2107 SSPIC

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. Ëpaisseur 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

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Rame liscio stagnato a mano

Tinned Copper / Cuivre Étamé
Kupfer verzinnt / Cobre Estañado

PER COTTURA A GAS
Gas

CAPACITÀ DI CONDURRE IL CALORE
W/°K 396
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
*****
Durability

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

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
100%
Ecological
100% recycling

SPESSORE
2 mm
Material thickness
(1/16")

PESO SPECIFICO
Ps 8,9
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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

105CU

CASSERUOLA ALTA CON UN MANICO TUBOLARE OTTONE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

106CU

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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	777.72	8007441129996

107CU

CASSERUOLA BASSA CON UN MANICO TUBOLARE OTTONE

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

	Diameter		Height		Capacity		
Codice	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

108CU

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALCU108C24	**24**	**9 7/16"**	9,5	3 3/4"	5,5	185.98	8007441143619
ALCU108C28	**28**	**11"**	10,5	4 1/8"	7,1	240,08	8007441682613

107G

CASSERUOLA BASSA CON UN MANICO IN GHISA

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

110CU

TEGAME CON DUE MANIGLIE OTTONE

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

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

129CU

COPERCHIO PIANO CON PONTICELLO IN OTTONE

Flat lid / Couvercle plat
Ebener Deckel / Tapa plana

	Diameter		
Code	Ø cm	Ø in	Bar Code
ALCU12916	**16**	**6 5/16"**	8007441137687
ALCU12918	**18**	**7 1/16"**	8007441130060
ALCU12920	**20**	**7 7/8"**	8007441130077
ALCU12922	**22**	**8 11/16"**	8007441129835
ALCU12924	**24**	**9 7/16"**	8007441129842
ALCU12928	**28**	**11"**	8007441129866
ALCU12932	**32**	**12 5/8"**	8007441129880
ALCU12936	**36**	**14 3/16"**	8007441130084
ALCU12940	**40**	**15 3/4"**	8007441129903
ALCU12945	**45**	**17 3/4"**	8007441141158
ALCU12950	**50**	**19 11/16"**	8007441138448
ALCU12960	**60**	**23 5/8"**	80074411138349

111CU

PADELLA CON UN MANICO TUBOLARE OTTONE

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

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

126CU

CASSERUOLA OVALE ALTA CON DUE MANIGLIE OTTONE E COPERCHIO

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

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

165CU

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

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

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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
Fischkochtopf mit Gitter und Deckel / Hervidor pescado con tapa y rejilla

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

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

3165M

MOTORE PER ART. K9

Motor / Moteur
Motor / Motor

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

Codice	**Bar Code**
COMOTORE3165M	8007441142162

3165BIS

RICAMBIO PAIOLO PER POLENTA

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

		Capacity		
Code		lt	oz	Bar Code
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

		Capacity		
Code		lt	oz	Bar Code
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-maire, non-étamé pour pâtisserie
Polsonetto aus Kupfer mit Basis und Kocher, verzinnt zum Wasserbad, nicht verzinnt zur Gebäck
Cazo cobre con base y quemador estañado para baño maria, no estañado para pasteleria

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

294CU

POLSONETTO RAME STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

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

	Size			
Code	Ø cm	Ø in	Coating	Bar Code
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

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

ALAMBICCO (DISTILLATORE) LT 3 IN RAME

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

Codice	Bar Code
COCUALAMBICCO	8007441138592

SCALDASUGO IN RAME

Copper sauce heater / Saucière en cuivre
Saucenpfannchen / Calientasugo cobre

	Size		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 goute
Ölflasche mit Deckel / Aceitera cobra con tapa especial

	Capacity		
Code	lt	oz	Bar Code
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)
Servierkupferflambeau (ohne Pfanne) / Flambeau cobre

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

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 kupferverzinnt mit Holzstiel
Sartén ligera cobre estañado para flambeau 1 mango madera

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

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

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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
Verchromterstahlhälter / Soporte agero cromado

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Rame martellato stagnato a mano

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

PER COTTURA A GAS
Gas

CAPACITÀ DI CONDURRE IL CALORE
W/°K 396
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
*****
Durability

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

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
100%
Ecological
100% recycling

SPESSORE
2 mm
Material thickness
(1/16")

PESO SPECIFICO
Ps 8,9
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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

104CUM

CASSERUOLA ALTA
CON DUE MANIGLIE OTTONE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

105CUM

CASSERUOLA ALTA
CON UN MANICO OTTONE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

106CUM

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

107CUM

CASSERUOLA BASSA CON UN MANICO OTTONE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

108CUM

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALCM108MC24	**24**	**9 7/16"**	9,5	3 3/4"	5,5	185.98	8007441143626
ALCM108MC28	**28**	**11"**	10,5	4 1/8"	7,1	240,08	8007441682620

118CUM

PESCIERA CON COPERCHIO, GRIGLIA E DUE MANIGLIE OTTONE

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

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

129CUM

COPERCHIO CON PONTICELLO IN OTTONE

Lid / Couvercle
Deckel / Tapa

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

111CUM

PADELLA CON UN MANICO OTTONE

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

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

126CUM

CASSERUOLA OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

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

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

110CUM

TEGAME CON DUE MANIGLIE OTTONE

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

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

111BCUM

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle / Sauteuse, 1 manche
Sauteuse 1 Stiel / Sartén saltear 1 mango

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

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

150CUM

ROSTIERA CON DUE MANIGLIE SNODATE OTTONE E COPERCHIO

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

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

43/3CU

TORTIERA PER FARINATA MARTELLATA CON ORLO

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

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

165CUM

PAIOLO PER POLENTA NON STAGNATO

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

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

106RCUM

CASSERUOLA ARCO PER RISOTTI CON COPERCHIO

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

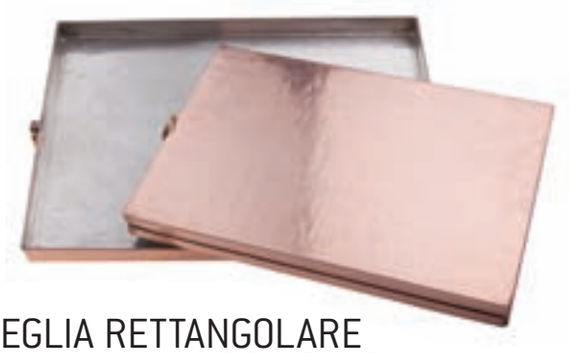
	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCU106RM26	**26**	**10 1/4"**	7,5	2 15/16"	8007441141325
COCU106RM29	**29**	**11 7/16"**	8	3 1/8"	8007441141332
COCU106RM32	**32**	**12 5/8"**	8,5	3 3/8"	8007441141349

183B CUM

COPERCHIO RETTANGOLARE CON PONTICELLO IN OTTONE

Rectangular lid / Couvercle rectangulaire
Rechteckiger Deckel / Tapa rectangular

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



49/3CU

TEGLIA RETTANGOLARE PER FARINATA CON ORLO

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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
W/°K 396
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
*****
Durability

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

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
100%
Ecological
100% recycling

SPESSORE
2 mm
Material thickness
(1/16")

PESO SPECIFICO
Ps 8,9
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

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

107CUF

CASSERUOLA BASSA CON UN MANICO OTTONE FUSO

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

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

104CUMS

CASSERUOLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving casserole / Casserolette à servir
Servierkasserolette / Cazo recto servir

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

110CUM

TEGAMINO SERVIRE CON DUE MANIGLIE IN OTTONE FUSO

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

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

111CUMS

PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan / Petite poêle à servir
Servierkasserolle / Sartén servir

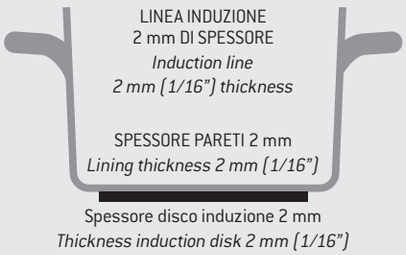
	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCU111M10	**10**	**3 15/16"**	2,7	1 1/16"	8007441134259

111CUM

PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan / Petite poêle à servir
Servierkasserolle / Sartén servir

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



Rame stagnato per induzione

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

PER COTTURA A GAS
Gas

CAPACITÀ DI CONDURRE IL CALORE
W/°K 396
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
*****
Durability

MANICATURA
INOX
Handle
Stainless steel

PER COTTURA RADIANTE
Radiant

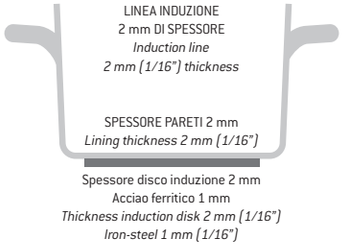
ECOLOGICO RICICLABILE
100%
Ecological
100% recycling

SPESSORE
2 mm
Material thickness
(1/16")

PER COTTURA A INDUZIONE
Induction

PESO SPECIFICO
Ps 8,9
Specific weight

CONFORMITÀ ALLE LEGGI
DM 21 marzo 73
Legal conformity



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 cm	Diameter in	Bottom cm	Bottom in	Height cm	Height in	Capacity lt	Capacity oz	Bar Code
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

ALCU105PI

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter cm	Diameter in	Bottom cm	Bottom in	Height cm	Height in	Capacity lt	Capacity oz	Bar Code
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

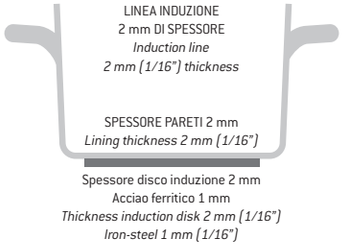
ALCU106PI

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

Spessore 2 mm
Fondo induzione 4 mm

Code	Diameter cm	Diameter in	Bottom cm	Bottom in	Height cm	Height in	Capacity lt	Capacity oz	Bar Code
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



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

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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

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

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

ALCU111PI

PADELLA CON UN MANICO TUBOLARE INOX

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

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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

PENTOLE AGNELLI

Copper 3 induzione Trilaminato rame alluminio inox

Copper 3

CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity
W/°K 295

DURATA
Durability
*****

RIVESTIMENTO
Coating
NESSUNO
No one

PER COTTURA A GAS
Gas

ECOLOGICO RICICLABILE
Ecological
80%
80% recycling

MANICATURA
Handle
INOX
Stainless steel

PER COTTURA ELETTRICA
Electric

PESO SPECIFICO
Specific weight
Ps 5

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

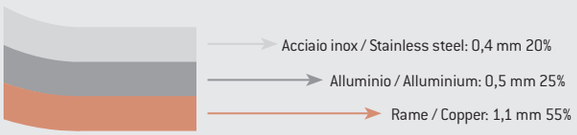
PER COTTURA RADIANTE
Radiant

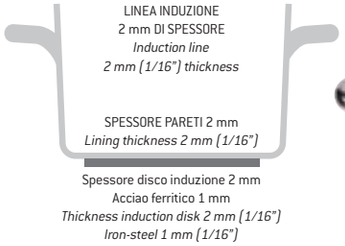
CONFORMITÀ ALLE LEGGI
Legal conformity

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

PER COTTURA A INDUZIONE
Induction

COMPOSIZIONE:





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 inducción

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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
Brattopf, 2 Griffe, Induktionsboden / Cacerola baja, 2 asas, fondo inducción

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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	8007441666620

105CIT

CASSERUOLA ALTA CON UN MANICO INOX

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

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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

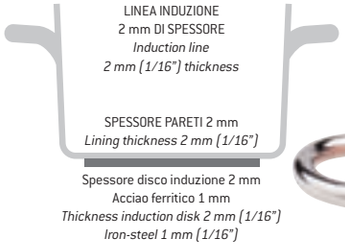
107CIT

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 inducción

ssore 2 mm
ndo induzione 4 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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 INOX

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

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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 casserolle pan, 1 handle, induction bottom
Casserolle conique, 1 manche, fond induction
Konische Stielkasserolle, induktionsboden / Cacerola conica 1 mango, fondo inducción

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		Capacity		
Code	cm	in	cm	in	cm	in	lt	oz	Bar Code
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 INOX

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

Spessore 2 mm
Fondo induzione 4 mm

	Diameter		Bottom		Height		
Code	cm	in	cm	in	cm	in	Bar Code
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 / Couvercle plat
Ebener Deckel / Tapa plana

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

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
W/°K 16
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
*****
Durability

MANICATURA
INOX
Handle
stainless steel

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
100%
Ecological
100% recycling

SPESSORE
08-1 mm
Material thickness
(1/16")

PER COTTURA A INDUZIONE
Induction

PESO SPECIFICO
Ps 7,8
Specific weight

CONFORMITÀ ALLE LEGGI
Legal conformity

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

3103E

PENTOLA ALTA CON DUE MANIGLIE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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

3104E

CASSERUOLA ALTA CON DUE MANIGLIE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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	8007441589585
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

3106E

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
COIX3106E16	16	6 5/16"	14	5 1/2"	8	3 1/8"	1,5	50.72	8007441146979
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

3107E

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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

3105E

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

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

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
COIX3105E12	**12***	**4 3/4"***	**10,3**	**4 1/16"**	7	2 3/4"	0,8	27.05	8007441605827
COIX3105E14	**14***	**5 1/2"***	**12,2**	**4 13/16"**	8	3 1/8"	1,2	40.58	8007441605834
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

3110E

TEGAME CON DUE MANIGLIE INOX

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

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

3109E

CASSERUOLA CONICA CON UN MANICO TUBOLARE INOX

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

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

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

3129EI

COPERCHIO IMPILABILE CON PONTICELLO INOX

Stackable lid / Couvercle empilable
Stapel Deckel / Tapa apilable

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

3149B

ROSTIERA ANGOLI TONDI NORMALE CON DUE MANIGLIE SNODATE O A 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 moviles o fijas

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

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

3111E

PADELLA CON UN MANICO TUBOLARE INOX

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

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

3111SP

PADELLA CON UN MANICO INOX RIVESTIMENTO INTERNO PLATINUM PLUS

Frying pan / Poêle à frire / Bratpfanne / Sartén

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

3110SP

TEGAME CON DUE MANIGLIE INOX RIVESTIMENTO INTERNO PLATINUM PLUS

Frying pan / Poêle à frire / Bratpfanne / Sartén

	Diameter		Bottom		Height		
Code	Ø cm	Ø in	cm	in	H cm	H in	Bar Code
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
Segmentseiher / Colador 1 sector

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 Nudelnwärmer 1 Stiel / Colador cilindrico 1 mango

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
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

	Diameter		
Code	Ø cm	Ø in	Bar Code
COIX318533	**33**	13"	8007441678074

3115

COLAPASTA SFERICO CON MANIGLIE

Spherical colander / Passoire sphérique
Kugelförmiger Seiher / Escurridera esferica

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

3202

BASTARDELLA SEMISFERICA CON MANIGLIE

Hemispheric mixing bowl, 2 handles / Bassine hémisphérique, 2 anses
Halbkugeliger Schneeschlagkessel 2 Griffe / Caldero semi-esferico 2 asas

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COIX320222	**22**	**8 11/16"**	12	4 3/4"	8007441126711
COIX320226	**26**	**10 1/4"**	14	5 1/2"	8007441126728
COIX320232	**32**	**12 5/8"**	18	7 1/16"	8007441126735
COIX320236	**36**	**14 3/16"**	20	7 7/8"	8007441126742
COIX320240	**40**	**15 3/4"**	21	8 1/4"	8007441126759

3202B

BASE PER BASTARDELLA

Mixing bowl base / Base pour bassine
Basis zum Schneeschlagkessel / Base para caldero

	Diameter		for art 3202		
Code	Ø cm	Ø in	Ø	Ø	Bar Code
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

3099

IMBUTO

Funnel / Entonnoir
Trichter / Embudo

	Diameter		
Code	Ø cm	Ø in	Bar Code
COIX309912	**12**	**4 3/4"**	8007441133436
COIX309914	**14**	**5 1/2"**	8007441126544
COIX309920	**20**	**7 7/8"**	8007441033316
COIX309925	**25**	**9 13/16"**	8007441133405
COIX309930	**30**	**11 13/16"**	8007441133450

3232E

CHINOISE INOX

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

	Dismeter		Height		
Code	Ø cm	Ø in	cm*	in*	Bar Code
COIX3232E18	**18**	**7 1/16"**	17	6 11/16"	8007441606428
COIX3232E20	**20**	**7 7/8"**	19	7 1/2"	8007441606435
COIX3232E24	**24**	**9 7/16"**	23,5	9 1/4"	8007441606442

5205SB

MESTOLO SALSE

Sauce serving ladle / Louche à sauce
Saucenkelle / Cacillo salsas

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

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

5207S

SCHIUMAROLA A SERVIRE

Serving skimmer / Ecumoire à servir
Servierschaumlöffel / Espumadera

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COIX5207S11	**11**	**4 5/16"**	32	12 5/8"	8007441137878

5205S

MESTOLO A SERVIRE

Serving ladle / Louche à servir
Servierschöpflöffel / Cacillo

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COIX5205S09	**9**	**3 9/16"**	31	12 3/16"	8007441136758

5208D

PALETTA PER DOLCI

Pastry spatula / Palette à gâteaux
Tortenheber / Espatula para postres

Size

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

5208S

PALETTA A SERVIRE

Serving spatula / Palette à servir
Servierschaufel / Espatula

Size

Code	cm	in	Bar Code
COIX5208S33	**33**	**13"**	8007441134945

5217S

CUCCHIAIONE A SERVIRE

Serving spoon / Cuillère à servir
Servierlöffel / Cacillo

Size

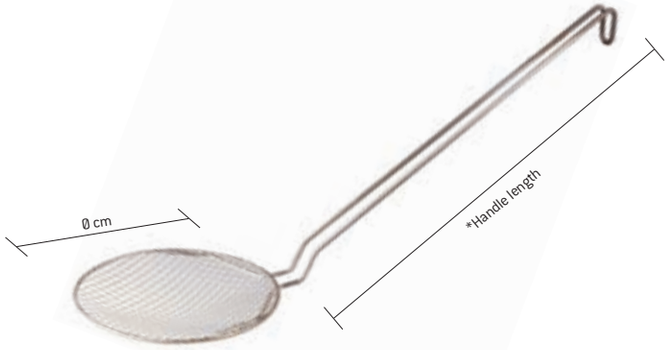
Code	cm	in	Bar Code
COIX5217S29	**29**	**11 7/16"**	8007441135713

53692S

FORCHETTONE A SERVIRE

Serving fork / Fourchette à servir
Serviergabel / Tenedor

Size			
Code	cm	in	Bar Code
COIX5369-2S29	**29**	**11 7/16"**	8007441137779



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

	Dismeter		Handle		
Code	Ø cm	Ø in	cm*	in*	Bar Code
COIX3207R14	14	5 1/2"	**42,5**	**16 3/4"**	8007441141271
COIX3207R16	16	6 5/16"	**42**	**16 9/16"**	8007441141288
COIX3207R18	18	7 1/16"	**42,5**	**16 3/4"**	8007441141295
COIX3207R20	20	7 7/8"	**41,5**	**16 5/16"**	8007441141301

3604

PINZE SPINAPESCE

Fish bones removers for chefs / Pinces à aretes de poisson pour chefs
Fischgrätenzange für Kochchef / Pinzas limpiapescado

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

3603

PINZE CHEF

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

Size			
Code	**cm**	**in**	**Bar Code**
COIX360330	**30**	**11 13/16"**	8007441141097
COIX360335	**35**	**13 3/4"**	8007441141103
COIX360340	**40**	**15 3/4"**	8007441141110

3205E

MESTOLO INOX

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

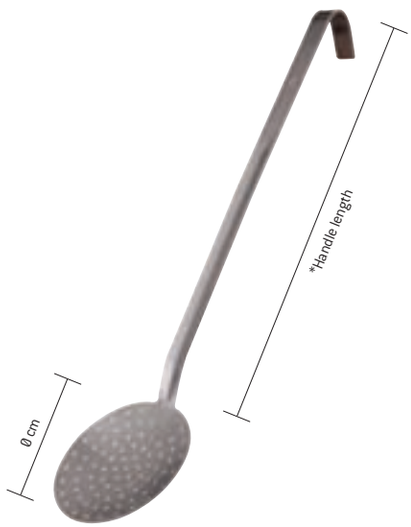
* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango

	Diameter		Handle		Capacity		
Code	**Ø cm**	**Ø in**	**cm***	**in***	**lt**	**oz**	**Bar Code**
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

3207E

SCHIUMAROLA INOX

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



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

	Dismeter		Handle		
Code	**Ø cm**	**Ø in**	**cm***	**in***	**Bar Code**
COIX3207E10	10	3 15/16"	**32**	**12 5/8"**	8007441606329
COIX3207E12	12	4 3/4"	**36**	**14 3/16"**	8007441606336
COIX3207E14	14	5 1/2"	**39,5**	**15 9/16"**	8007441606343
COIX3207E16	16	6 5/16"	**43**	**16 15/16"**	8007441606350
COIX3207E18	18	7 1/16"	**45,5**	**17 15/16"**	8007441606367
COIX3207E20	20	7 7/8"	**48**	**18 7/8"**	8007441606374

3208EP

PALETTA FORATA INOX

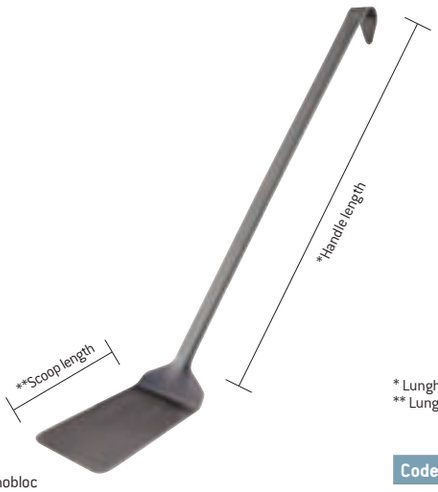
One-piece perforated spatula / Palette perforée, monobloc
Gelochte Schaufel, fugenlos / Espaltula perforada 1 pieza

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

	Size		Handle		
Code	cm	in	cm*	in*	Bar Code
C0IX3208EP54	**14**	5 1/2"	40	15 **3/4"**	8007441606404

3208EL

PALETTA LISCIA INOX



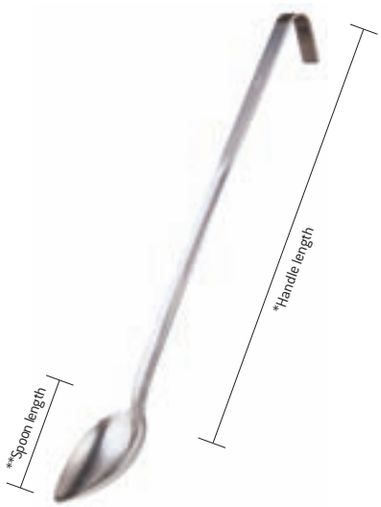
One-piece spatula / Palette lisse, monobloc
Schaufel, fugenlos / Espatula lisa 1 pieza

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

	Size		Handle		
Code	cm**	in**	cm*	in*	Bar Code
C0IX3208EL54	**14**	**5 1/2"**	40	15 **3/4"**	8007441606411

3217E

CUCCHIAIONE INOX



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

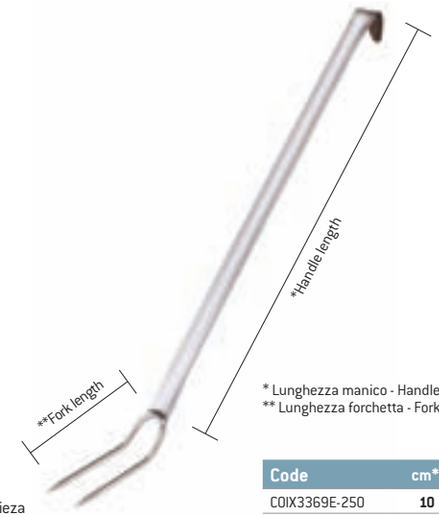
* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango
** Lunghezza cucchiaio - Spoon length

	Size		Handle		
Code	cm**	in**	cm*	in*	Bar Code
C0IX3217E46	**6**	**2 3/8"**	40	15 **3/4"**	8007441606251

3369E/2

FORCHETTONE A 2 DENTI INOX

One-piece fork, 2 prongs / Fourchette, 2 dents, monobloc
Tranchiergabel 2 Zacken, fugenlos / Tenedor 2 dientes 1 pieza



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

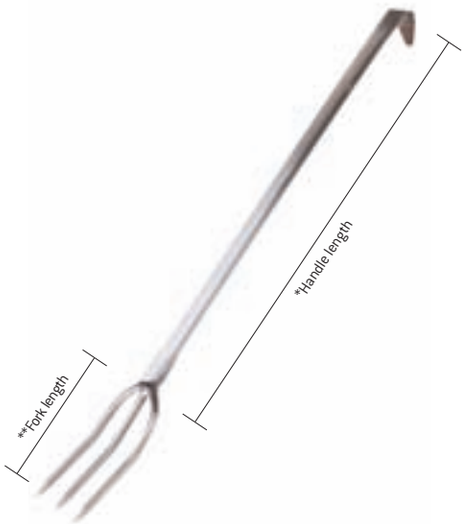
	Size		Handle		
Code	cm**	in**	cm*	in*	Bar Code
COIX3369E-250	**10**	**3 15/16"**	40	15 **3/4"**	8007441606381

3601E

FRUSTA INOX

Egg whisk / Fouet
Schneebesen / Batidor

	Size		
Code	cm	in	Bar Code
COIX3601E25	**25**	**9 13/16"**	8007441606459
COIX3601E30	**30**	**11 13/16"**	8007441606466
COIX3601E35	**35**	**13 3/4"**	8007441606473
COIX3601E40	**40**	**15 3/4"**	8007441606489
COIX3601E45	**45**	**17 3/4"**	8007441606497
COIX3601E50	**50**	**19 11/16"**	8007441606503
COIX3601E55	**55**	**21 5/8"**	8007441606511
COIX3601E60	**60**	**23 5/8"**	8007441606527



3369E/3

FORCHETTONE A 3 DENTI INOX

One-piece fork, 3 prongs / Fourchette, 3 dents, monobloc
Tranchiergabel 3 Zacken, fugenlos / Tenedor 3 dientes 1 pieza

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

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

Un magico alluminio rivestito d’acciaio.

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

COMPOSIZIONE:
COMPOSITION

Acciaio ferritico per INDUZIONE
Stainless steel for INDUCTION

Cuore d'alluminio per una perfetta trasmissione del calore
Aluminum Heart for a perfect heat conductivity

Acciaio inox 18/10 per una facile pulizia
Stainless steel 18/10 for an easy cleaning

Alu-Inox Agnelli 1907 mirror finished

Trilaminato inox ferritico alluminio inox

Alu-Inox Agnelli 1907

PER COTTURA A GAS
Gas

CAPACITÀ DI CONDURRE IL CALORE
W/°K 190
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
* * * * *
Durability

MANICATURA
INOX
Handle
stainless steel

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
80%
Ecological
100% recycling

SPESSORE
3 mm
Material thickness
(1/8")

PER COTTURA A INDUZIONE
Induction

PESO SPECIFICO
Ps 4,1
Specific weight

CONFORMITÀ ALLE LEGGI
Legal conformity

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

ALUM104

CASSERUOLA ALTA CON DUE MANIGLIE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
ALUM10420	**20**	**7 7/8"**	17,8	7"	14	5 1/2"	4,4	148.78	8007441681418
ALUM10424	**24**	**9 7/16"**	21,5	8 7/16"	16	6 5/16"	7,2	243.46	8007441681425
ALUM10428	**28**	**11"**	24,5	9 5/8"	18	7 1/16"	11,1	375.34	8007441681432
ALUM10432	**32**	**12 5/8"**	28	11"	20	7 7/8"	14,5	490.30	8007441681449
ALUM10436	**36**	**14 3/16"**	33	13"	22	8 11/16"	20,5	693,18	8007441681456

ALUM105

CASSERUOLA ALTA CON UN MANICO INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
ALUM10516	**16**	**6 5/16"**	14	5 1/2"	12	4 3/4"	2,2	74.39	8007441681494
ALUM10520	**20**	**7 7/8"**	17,8	7"	14	5 1/2"	4	135.26	8007441681487

ALUM106

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
ALUM10620	**20**	**7 7/8"**	17,8	7"	8	3 1/8"	4	135.26	8007441681500
ALUM10624	**24**	**9 7/16"**	21,5	8 7/16"	10	3 15/16"	6,7	226.55	8007441681517
ALUM10628	**28**	**11"**	24,5	9 5/8"	11	4 5/16"	10,3	348.28	8007441681524
ALUM10632	**32**	**12 5/8"**	28	11"	16	6 5/16"	12	405.77	8007441681531
ALUM10636	**36**	**14 3/16"**	33	13"	18	7 1/16"	16,8	568.08	8007441681548

ALUM107

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
ALUM10720	**20**	**7 7/8"**	17,8	7"	8	3 1/8"	4,5	152.16	8007441681555
ALUM10724	**24**	**9 7/16"**	21,5	8 7/16"	10	3 15/16"	7,3	246.84	8007441681562
ALUM10728	**28**	**11"**	24,5	9 5/8"	11	4 5/16"	10,3	348.28	8007441681579

ALUM111

PADELLA CON UN MANICO TUBOLARE INOX

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

	Diameter		Bottom		Height		
Code	Ø cm	Ø in	cm	in	H cm	H in	Bar Code
ALUM11120	**20**	**7 7/8"**	15	5 15/16"	4	1 9/16"	8007441681623
ALUM11124	**24**	**9 7/16"**	18	7 1/16"	5	2"	8007441681630
ALUM11128	**28**	**11"**	21	8 1/4"	5	2"	8007441681647
ALUM11132	**32**	**12 5/8"**	26	10 1/4"	6	2 3/8"	8007441681654

ALUM129

COPERCHIO CON PONTICELLO INOX

Lids / Couvercles
Deckel / Tapas

	Diameter		
Code	cm	in	Bar Code
ALUM12916	**16**	**6 5/16"**	8007441687748
ALUM12920	**20**	**7 7/8"**	8007441687724
ALUM12924	**24**	**9 7/16"**	8007441687731
ALUM12928	**28**	**11"**	8007441687755
ALUM12932	**32**	**12 5/8"**	8007441687762
ALUM12936	**36**	**14 3/16"**	8007441687779

COMPOSIZIONE:
COMPOSITION

Acciaio ferritico per INDUZIONE
Stainless steel for INDUCTION

Cuore d'alluminio per una perfetta trasmissione del calore
Aluminum Heart for a perfect heat conductivity

Acciaio inox 18/10 per una facile pulizia
Stainless steel 18/10 for an easy cleaning

Alu-Inox
Trilaminato inox ferritico alluminio inox

Alu-Inox

PER COTTURA A GAS
Gas

CAPACITÀ DI CONDURRE IL CALORE
W/°K 190
Heat conductivity

RIVESTIMENTO
NESSUNO
Coating
No one

PER COTTURA ELETTRICA
Electric

DURATA
*****
Durability

MANICATURA
INOX
Handle
stainless steel

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
80%
Ecological
100% recycling

SPESSORE
3 mm
Material thickness
(1/8")

PER COTTURA A INDUZIONE
Induction

PESO SPECIFICO
Ps 4,1
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

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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 Edelstahlröhrstiel / Cacerola alta 1 mango tubular

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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
Brattopf 2 Griffe / Cacerola baja 2 asas

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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 Röhrstiel / Cacerola baja 1 mango tubular

	Diameter		Bottom		Height		Capacity		
Code	Ø cm	Ø in	cm	in	H cm	H in	lt	oz	Bar Code
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

	Diameter		Bottom		Height		
Code	Ø cm	Ø in	cm	in	H cm	H in	Bar Code
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 Röhrstiel / Sartén mango tubular

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

	Diameter		
Code	Ø cm	Ø in	Bar Code
COIX3129E16	**16**	**6 5/16"**	8007441147211
COIX3129E18	**18**	**7 1/16"**	8007441147228
COIX3129E20	**20**	**7 7/8"**	8007441147235
COIX3129E24	**24**	**9 7/16"**	8007441147242
COIX3129E28	**28**	**11"**	8007441147259
COIX3129E32	**32**	**12 5/8"**	8007441147266
COIX3129E36	**36**	**14 3/16"**	8007441147273

3129EI

COPERCHIO IMPILABILE CON PONTICELLO INOX

Stackable lid / Couvercle empilable
Stapel Deckel / Tapa apilable

	Diameter		
Code	Ø cm	Ø in	Bar Code
COIX3129EI16	**16**	**6 5/16"**	8007441586859
COIX3129EI18	**18**	**7 1/16"**	8007441586959
COIX3129EI20	**20**	**7 7/8"**	8007441586942
COIX3129EI24	**24**	**9 7/16"**	8007441586935
COIX3129EI28	**28**	**11"**	8007441586928
COIX3129EI32	**32**	**12 5/8"**	8007441586911
COIX3129EI36	**36**	**14 3/16"**	8007441586904

AGNELLI
AGNELLI

Slowcook
Ghisa smaltata

Enamelled cast iron / Fonte èmaillèe
Emaillierter guss / Hierro fundido esmaltado

PER COTTURA A GAS
Gas

CAPACITÀ DI CONDURRE IL CALORE
W/°K 55
Heat conductivity

RIVESTIMENTO SMALTO VETRIFICATO
SMALTO
Coating
Vitrified Enamel
B-CRISTAL REINFORCED COATING SAPS APPROVED

PER COTTURA ELETTRICA
Electric

DURATA
* * * * *
Durability

MANICATURA
GHISA
Handle
cast iron

PER COTTURA RADIANTE
Radiant

ECOLOGICO RICICLABILE
100%
Ecological
100% recycling

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

PER COTTURA A INDUZIONE
Induction

PESO SPECIFICO
Ps 6,7
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 confenzione è imballata singolarmente e comprende il coperchio
All pots include lid and they are single packed one per carton

	Diameter		Height		Capacity		Port.	
Code	Ø cm	Ø in	H cm	H in	lt	oz		Bar Code
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*

SRL129

COPERCHIO GHISA (EXTRA)

Round lid (Additional) / Couvercle (Suppléméntaire)

	Size		
Code	cm	in	Bar Code
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*

SOP126

MINI CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval mini pot / Mini cocotte ovale

La confenzione è imballata singolarmente e comprende il coperchio
All pots include lid and they are single packed one per carton

	Diameter		Height		Capacity		Port.	
Code	cm	in	H cm	H in	lt	oz		Bar Code
COGHSOP12612A	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628185
COGHSOP12612B	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628239
COGHSOP12612G	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628253
COGHSOP12612M	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628208
COGHSOP12612O	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628192
COGHSOP12612R	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628222
COGHSOP12612S	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	13.53	1	8007441628215
COGHSOP12612Y	12x9	4 3/4"x 3 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*

SOL129

COPERCHIO OVALE GHISA (EXTRA)

Oval lid (Additional) / Couvercle ovale (Supplémentaire)

Size

Code	cm	in	Bar Code
COGHSOL12912A	**12x9**	**4 3/4"x3 9/16"**	8007441628659
COGHSOL12912B	**12x9**	**4 3/4"x3 9/16"**	8007441628703
COGHSOL12912G	**12x9**	**4 3/4"x3 9/16"**	8007441628727
COGHSOL12912M	**12x9**	**4 3/4"x3 9/16"**	8007441628673
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*

SRP104

CASSERUOLA ALTA CON DUE MANIGLIE IN GHISA

Round pot / Cocotte

La confenzione è imballata singolarmente e comprende il coperchio
All pots include lid and they are single packed one per carton

	Diameter		Height		Capacity		Port.	
Code	Ø cm	Ø in	H cm	H in	lt	oz		Bar Code
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

CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval pot / Cocotte ovale

La confenzione è imballata singolarmente e comprende il coperchio
All pots include lid and they are single packed one per carton

	Size		Height		Capacity		Port.	
Code	cm	in	H cm	H in	lt	oz		Bar Code
COGHSOP12625A	**25x20**	**9 13/16"x 7 7/8"**	10	3 15/16"	3,3	111.59	4	8007441627409
COGHSOP12625M	**25x20**	**9 13/16"x 7 7/8"**	10	3 15/16"	3,3	111.59	4	8007441628444
COGHSOP12625O	**25x20**	**9 13/16"x 7 7/8"**	10	3 15/16"	3,3	111.59	4	8007441627393
COGHSOP12629A	**29x22**	**11 7/16"x 8 11/16"**	14	5 1/2"	4,8	162.31	6	8007441627485
COGHSOP12629M	**29x22**	**11 7/16"x 8 11/16"**	14	5 1/2"	4,8	162.31	6	8007441628468
COGHSOP12629O	**29x22**	**11 7/16"x 8 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 confenzione è imballata singolarmente e comprende il coperchio
All pots include lid and they are single packed one per carton

	Diameter		Height		Capacity		Port.	
Code	Ø cm	Ø in	H cm	H in	lt	oz		Bar Code
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*

SFP11116
SFP11120

PADELLA CON UN MANICO E MANIGLIA IN GHISA

Frying pan - Cast iron handle / Poêle - Manche en fonte

	Diameter		Port.	
Code	Ø cm	Ø in		Bar Code
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*

SFP11124
SFP11128

PADELLA CON UN MANICO IN LEGNO E MANIGLIA IN GHISA

Frying pan - Wooden handle / Poêle - Manche en bois

	Diameter		Port.	
Code	Ø cm	Ø in		Bar Code
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*

SGP26260
SGP26320

GRIGLIA BICOLORE CON UN MANICO E MANIGLIA IN GHISA

Cast iron bi-colour grill pan cast iron handle / Grill bi couleur manche en fonte

	Size		Port.	
Code	cm	in		Bar Code
COGHSGP26260A	26x26	10 1/4"x10 1/4"	4	8007441627768
COGHSGP26260M	26x26	10 1/4"x10 1/4"	4	8007441628321
COGHSGP262600	26x26	10 1/4"x10 1/4"	4	8007441627751
COGHSGP26320A	26x32	10 1/4"x12 5/8"	6	8007441627805
COGHSGP26320M	26x32	10 1/4"x12 5/8"	6	8007441628338
COGHSGP263200	26x32	10 1/4"x12 5/8"	6	8007441627799

A	M	O
Melanzana *Aubergine*	Nero opaco *Matt black*	Arancio *Orange*

SGT22300
SGT26400

GRIGLIA BICOLORE CON DUE MANIGLIE IN GHISA

Cast iron bi-colour grill tray / Grill bi couleur poignées en fonte

	Size		Port.	
Code	cm	in		Bar Code
COGHSGT22300A	22x30	8 11/16"x11 13/16"	6-8	8007441627843
COGHSGT22300M	22x30	8 11/16"x11 13/16"	6-8	8007441628345
COGHSGT223000	22x30	8 11/16"x11 13/16"	6-8	8007441627836
COGHSGT26400A	26x40	10 1/4"x15 3/4"	8-12	8007441627881
COGHSGT26400M	26x40	10 1/4"x15 3/4"	8-12	8007441628352
COGHSGT264000	26x40	10 1/4"x15 3/4"	8-12	8007441627874

A	M	O
Melanzana *Aubergine*	Nero opaco *Matt black*	Arancio *Orange*

SET26260
SET26320

GRIGLIA CON DUE MANIGLIE IN GHISA

Cast iron grill tray cast iron short handle / Grill poignées en fonte

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

M
Nero opaco *Matt black*

SET30000

GRIGLIA TONDA CON DUE MANIGLIE IN GHISA

Cast iron grill tray round cast iron short handle / Grill cast iron short handle

		Diameter		Port.	
Code		Ø cm	Ø in		Bar Code
COGHSET30000M		30	11 13/16"	4-6	8007441628277
	M			Nero opaco *Matt black*	

SMP12000
SMP16000
SMP20000

MINI PIATTO CON DUE MANIGLIE IN GHISA

Cast iron mini pan round / Petite assiette en fonte

		Diameter		Port.	
Code		Ø cm	Ø in		Bar Code
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*	

SMG16000

MINI GRIGLIA TONDA CON UN MANICO IN GHISA

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

		Diameter		Port.	
Code		Ø cm	Ø in		Bar Code
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

		Size		Port.	
Code		cm	in		Bar Code
COGHSMG1616OM		16X16	6 5/16"x6 5/16"	1-2	8007441628376
	M			Nero opaco *Matt black*	

SWS10000

SUPPORTO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden stand for round pot / Support bois pour cocotte ronde

Diameter

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

SWT12090

VASSOIO IN LEGNO PER MINI CASSERUOLA OVALE

Wooden tray for oval pot / Plateau bois pour cocotte ovale

Size

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

SWT10000

VASSOIO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden tray for round pot / Plateau bois pour cocotte ronde

Diameter

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

Buffet

Buffet

3177PE

PIASTRA ELETTRICA 300 WATTS 220V

Electric plate 300 watts 220V / Plaque électrique 300 watts 220V
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COIX3100RE64	**64,2x47**	**25 1/4"x18 1/2"**	42	16 9/16"	8007441144968

3100RO

CHAFING DISH ROTONDO ROLL TOP (coperchio a scomparsa)

Round Roll Top Chafing Dish / Chafing Dish rond avec couvercle roll top (couvercle rentrant)
Chafing Dish Speisenwärmer, rund mit Rolltophaube / Chafing Dish redondo con tapa roll

Funzionamento anche con piastra elettrica art. 3177PE

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COIX3100RO36	**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)

	Size		Height			
Code	Ø cm	Ø in	H cm	H in	pezzi	Bar Code
EZ 425-AGN	**8,6**		4,4		**1440 da 240 a 1416 da 24 a 216**	8007441668129

FLAMGAS

FLAMBEAU RAME DA SALA (SENZA PADELLA)

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

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

Code		Bar Code
COCUFLAMGAS	**gas**	8007441137793

FLAMALCOOL

FLAMBEAU RAME DA SALA (SENZA PADELLA)

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

Code		Bar Code
COCUFLAMALCOOL	**alcool**	8007441137823

158ALKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COAL158AL-KIT24	**24**	**9 7/16"**	24,5	9 5/8"	8007441145019
COAL158AL-KIT36	**36**	**14 3/16"**	25,5	10 1/16"	8007441145026

158CUKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

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

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

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

111HT

SOTTOPIATTO HI-TECH ALLUMINIO OX

Hi-tech underplate / Sous assiette hi-tech
Hi-tech Unterteller / Bajo plato hi-tech

	Diameter		
Code	Ø cm	Ø in	Bar Code
ALMA111HT	**36**	**14 3/16"**	8007441145880

111HT GOLD

SOTTOPIATTO HI-TECH ORO

Underplate hi-tech in gold colour / Dessous de plat hi-tech doré
Unterteller hi-tech gold / Bajoplato hi-tech color oro

	Diameter		
Code	Ø cm	Ø in	Bar Code
ALMA111HTGOLD	**36**	**14 3/16"**	8007441146221

800R
80AR

SECCHIELLO CHAMPAGNE PESANTE LISCIO ANODIZZATO

Champagne bucket, heavy alu anodized, smooth / Seau à champagne, alu lourd, anodisé lisse
Sektkühler, schwer Eloxalaluminium, glatt / Cubo champagne pesado liso anodizado

*** oro** - gold
**** argento** - silver

	Diameter		Height		
Code	**Ø cm**	**Ø in**	**H cm**	**H in**	**Bar Code**
FAMA800R*	**20**	**7 7/8"**	18	9 7/16"	8007441059590
FAMA80AR**	**20**	**7 7/8"**	18	9 7/16"	8007441059576

80B

SECCHIELLO CHAMPAGNE ALLUMINIO NATURALE MARTELLATO

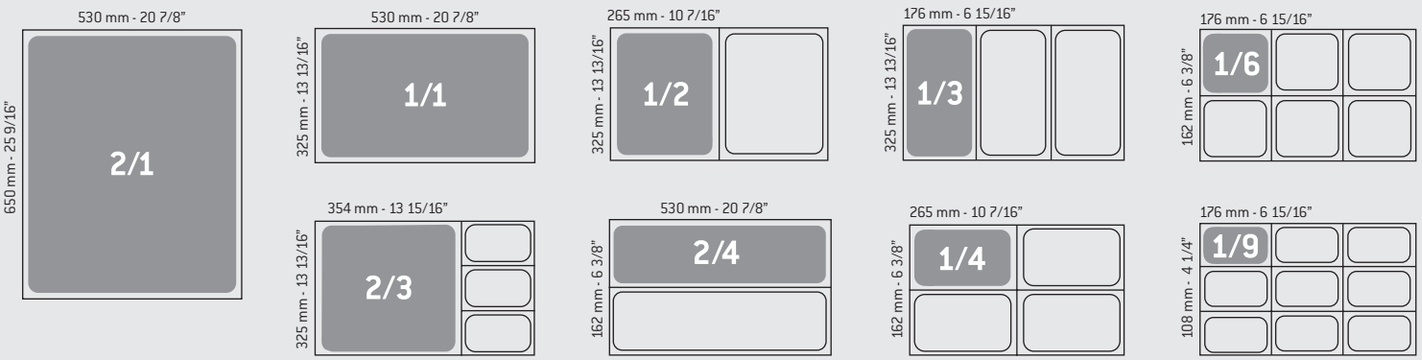
Champagne bucket, alu natural, hammered / Seau à champagne, alu naturel martelé
Sektkühler, natürlich Alu, gehämmert / Cubo champagne natural martillado

	Diameter		Height		
Code	**Ø cm**	**Ø in**	**H cm**	**H in**	**Bar Code**
FAMA80B	**20**	**7 7/8"**	24	9 7/16"	8007441059583

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Teglie e Bacinelle Gastronorm

Gastronorm / Aluminium Gastronorm
Aluminium Gastronorm / Aluminio Gastronorm

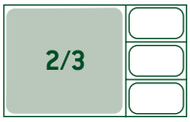


Per quanto riguarda i prodotti in alluminio:
Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 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

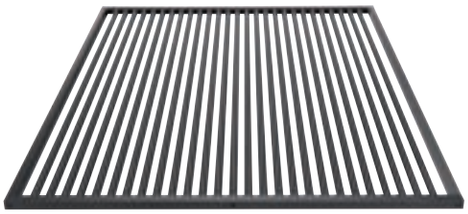
182G-2/3

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



	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

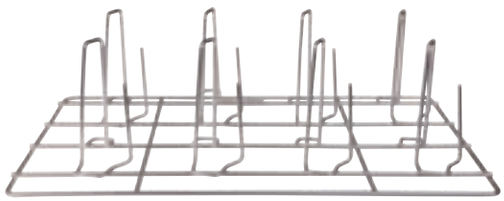
	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL182G-2/1	**65x53**	**25 9/16"x20 7/8"**	2	13/16"	8007441143763

182G-1/1

GRIGLIA GASTRONORM PER GRIGLIARE IN FUSIONE RIVESTITA CON B-CRISTAL

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

COIX182C-1/1 **8 POSTI**	COIX182C6-1/1 **6 POSTI**

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COIX182C-1/1	**53x32,5**	**20 7/8"x12 13/16"**	16	6 5/16"	8007441609603
COIX182C6-1/1	**53x32,5**	**20 7/8"x12 13/16"**	16	6 5/16"	8007441675912

182SS

TEGLIA GASTRONORM 1/1 RIVESTITA INTERNO/ESTERNO CON B-CRISTAL

Gastronorm baking sheet, non-stick coating B-Cristal inside and outside coated
Plaque Gastronorm avec revêtement B-Cristal à l'intérieur et l'extérieur
Gastronorm Backblech, Antihaft-Beschichtete B-Cristal Innenseite und Außenseiten
Bandeja Gastronorm recubierta con B-Cristal en interior y exterior

1/1

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

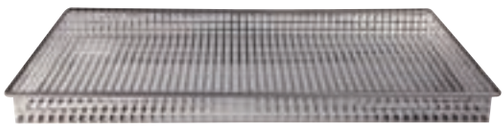
282SS

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, Antihaft-Beschichtete B-Cristal Innenseite und Außenseiten
Bandeja Gastronorm recubierta con B-Cristal en interior y exterior

1/2

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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



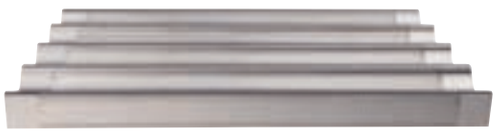
182P-1/1

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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 parisiem avec moules, microperforée, aluminium
Mikroperforiertes Pariserbrotblech, Aluminium
Bandeja con moldes Baguette, microperforada, luminio

1/1

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL49B53	**53x32,5**	**20 7/8"x12 13/16"**	6	2 3/8"	8007441144210

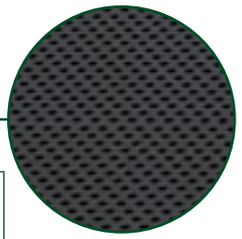
182-1/1

TEGLIA GASTRONORM IN LEGA 3003

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

1/1

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALMA18220	**53x32,5**	**20 7/8"x12 13/16"**	2	13/16"	8007441131142
ALMA18240	**53x32,5**	**20 7/8"x12 13/16"**	4	1 9/16"	8007441131159
ALMA18265	**53x32,5**	**20 7/8"x12 13/16"**	6,5	2 9/16"	8007441131166



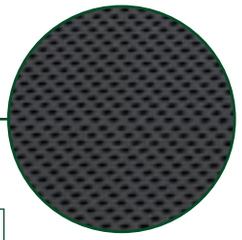
182MF-1/1

TEGLIA GASTRONORM IN LEGA 3003 MICROFORATA (Ø FORO 2 MM)

Gastronorm baking sheet, microperforated, alloy 3003
Plaque Gastronorm microperforée alliage 3003
Gastronorm mikroperforierte, Legierung 3003
Bandeja Gastronorm microperforada, aleación 3003

1/1

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



182MFB

TEGLIA GASTRONORM IN LEGA 3003 MICROFORATA (Ø FORO 2 mm) CON BINARIO LATO CORTO

Gastronorm baking sheet, microperforated, alloy 3003, with guide grooves on the short sides
Plaque Gastronorm microperforée alliage 3003, avec rainures sur les côtés courts
Gastronorm mikroperforierte, Legierung 3003, mit Führung kurze Seite
Bandeja Gastronorm microperforada, aleación 3003, con guía lado corto

1/1

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

182S-1/1

TEGLIA GASTRONORM IN LEGA 3003 RIVESTITA INTERNAMENTE CON ANTIADERENTE

Gastronorm baking sheets, alloy 3003, non-stick coating
Plaques Gastronorm, alliage 3003, revêtement anti-adhésif
Gastronormbehälter, Legierung 3003, Antihaftbeschichtung
Bandeja Gastronorm aleacion 3003
recubierta con antiadherente

1/1

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALSA182S20	**53x32,5**	**20 7/8"x12 13/16"**	2	13/16"	8007441131111
ALSA182S40	**53x32,5**	**20 7/8"x12 13/16"**	4	1 9/16"	8007441131128
ALSA182S65	**53x32,5**	**20 7/8"x12 13/16"**	6,5	2 9/16"	8007441131135

182MFS-1/1

TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 mm) IN LEGA 3003 RIVESTITA CON ANTIADERENTE

Perforated G/N baking sheets, alloy 3003, non-stick coating
G/N plat à four perforée, alliage 3003, revêtement anti-adhésif
Gelochte G/N Behälter aus Aluminiumlegierung 3003, Antihaftbeschichtung
Bandeja Gastronorm microperforada aleación 3003 recubierta con antiadherente

1/1

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSA182MFS-1/1	**53x32,5**	**20 7/8"x12 13/16"**	2	13/16"	8007441141639

182MFBS

TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 mm) IN LEGA 3003 RIVESTITA CON ANTIADERENTE CON BINARIO LATO CORTO

Pans / Bacs / Behälter / Cubetas

1/1

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

183-1/1

TEGLIA GASTRONORM CON 6 STAMPI Ø 12,5

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Formchen Ø 12,5 / Bandeja Gastronorm con moldes Ø 12,5

1/1

*** 6 stampi** - moulds - moules - Fördchen - moldes

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

183/SS08

TEGLIA GASTRONORM CON 8 STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Fördchen Ø 12,5 / Bandeja Gastronorm con moldes Ø 12,5

1/1

*** 8 stampi** - moulds - moules - Fördchen - moldes

	Size		
Code	cm	in	Bar Code
COSA183/SS08	**53x32,5**	**20 7/8"x12 13/16"**	8007441686185

183-2/1

TEGLIA GASTRONORM CON 12 STAMPI Ø 12,5

Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Formchen Ø 12,5 / Bandeja Gastronorm con moldes Ø 12,5

2/1

*** 12 stampi** - moulds - moules - Fördchen - moldes

	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
COAL18312	**53x65**	**20 7/8"x25 9/16"**	1,8*	11/16"*	8007441135133

182F-1/1

TEGLIA GASTRONORM IN LEGA 3003 FORATA

Perforated Gastronorm baking sheet, alloy 3003
Plaque Gastronorm perforée, alliage 3003
Gastronorm Behälter, perforiert, Legierung 3003
Bandeja Gastronorm perforada, aleación 3003

1/1

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

183/S-1/1

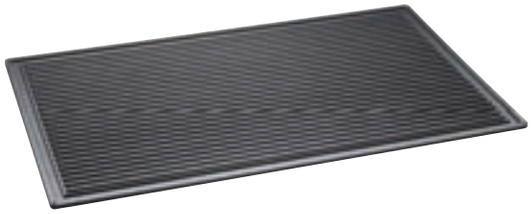
TEGLIA GASTRONORM CON 6 STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

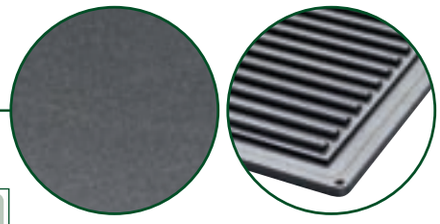
Gastronorm mat with moulds Ø 12,5 / Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Fördchen Ø 12,5 / Bandeja Gastronorm con moldes Ø 12,5

1/1

*** 6 stampi** - moulds - moules - Fördchen - moldes

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





182BGTS

GRIGLIA ALLUMINIO DOUBLE FACE 1/1

Aluminum grill double face / Aluminium panier double face
Aluminum grill double face / Bandeja aluminio double face

1/1

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSA182BGTS	**53x32,5**	**20 7/8"x12 13/16"**	1	3/8"	8007441687793

182GHA

BACINELLA GASTRONORM ALLUMINIO 1/1

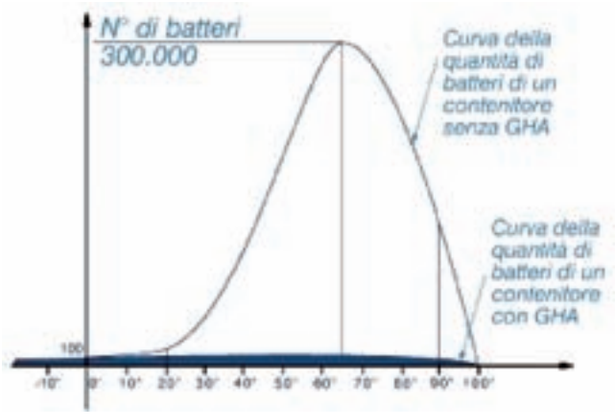
Aluminium GN 1/1 pan / Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter / Cubeta GN 1/1 en aluminio

1/1

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

Cos'è il trattamento G.H.A.?

What is G.H.A. treatment?



GHA® 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 GHA® godono di tutte le proprietà specifiche dell'argento.

Perché il trattamento GHA®?:
- 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 GHA® will have the same properties of Silver.

Why the GHA® 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.*

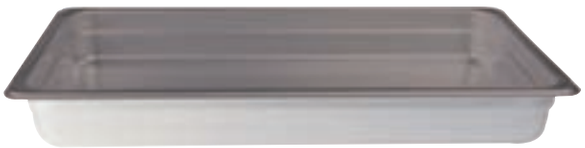
1/1

182C/S20

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALSA182C/S20	**53x32,5**	**20 7/8"x12 13/16"**	2	13/16"	8007441145613



1/1

182C/S65

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALSA182C/S65	**53x32,5**	**20 7/8"x12 13/16"**	6,5	2 9/16"	8007441145620

1/1

182C/S100

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALSA182C/S100	**53x32,5**	**20 7/8"x12 13/16"**	10	3 15/16"	8007441145637

1/1

182C20

BACINELLA GASTRONORM ALLUMINIO 1/1

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

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

1/1

182C65

BACINELLA GASTRONORM ALLUMINIO 1/1

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

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

1/1

182C100

BACINELLA GASTRONORM ALLUMINIO 1/1

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
ALMA182C100	**53x32,5**	**20 7/8"x12 13/16"**	10	3 15/16"	8007441145651

GNP21

BACINELLA INOX GN 2/1

2/1 gn S/S PAN

Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

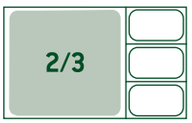
Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

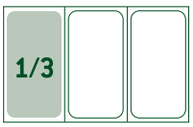
Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

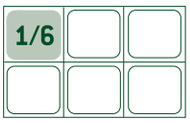
Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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	8007441586988

GNP16

BACINELLA INOX GN 1/6

1/6 gn S/S PAN



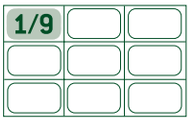
Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

GPP11 TEGLIA GN 1/1 FORATA

1/1 GN perforated PAN

GPP12 TEGLIA GN 1/2 FORATA

1/2 GN perforated PAN

GPP13 TEGLIA GN 1/3 FORATA

1/3 GN perforated PAN

GND FONDO FORATO

Drain shelves

Confezione da 6 pezzi / Packaging 6 pieces

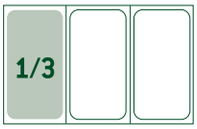
	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
GPP21065	**65x53**	**25 9/16"x20 7/8"**	6,5	2 9/16"	19,2	649.23	8007441587017
GPP21100	**65x53**	**25 9/16"x20 7/8"**	10	3 15/16"	29,5	997.51	8007441587024
GPP21150	**65x53**	**25 9/16"x20 7/8"**	15	5 29/32"	44,2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

Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

Confezione da 6 pezzi / Packaging 6 pieces

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

	Size		Height		Capacity		
Code	**cm**	**in**	**H cm**	**H in**	**lt**	**oz**	**Barcode**
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

	Size		GN	
Code	**cm**	**in**	**lt**	**Barcode**
GND11000	**53x32,5**	**20 7/8"x12 13/16"**	1/1	8007441588984
GND12000	**26,5x32,5**	**10 7/16"x12 13/16"**	1/2	8007441589004
GND13000	**32,5x17,6**	**13 13/16"x10 7/16"**	1/3	8007441589011
GND23000	**35,4X32,5**	**13 15/16"x13 13/16"**	2/3	8007441588991

BACINELLA CON MANIGLIE MOBILI

Pans with mobile handles

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

	Size		GN	
Code	**cm**	**in**	**lt**	**Barcode**
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"x 6 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

COPERCHIO STANDARD

GNL

Standard cover

Confezione da 6 pezzi / Packaging 6 pieces

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

COPERCHIO CON GUARNIZIONE IN SILICONE

GSL (standard)
GXL (with valve)

Silicone gasker cover

Confezione da 6 pezzi / Packaging 6 pieces

	Size		GN	
Code	**cm**	**in**	**lt**	**Barcode**
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"x 6 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

COPERCHIO CON FORO

GNLN

Notched cover

Confezione da 6 pezzi / Packaging 6 pieces

	Size		GN	
Code	**cm**	**in**	**lt**	**Barcode**
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"x 6 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

GUIDA SUPPORTO

Support guide

Confezione da 6 pezzi / Packaging 6 pieces

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

GCP21

TEGLIA GN 2/1 POLICARBONATO

2/1 GN PAN clear policarbonate

	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP21200	**65x53**	**25 9/16"x20 7/8"**	20	7 7/8"	4

GCP11

TEGLIA GN 1/1 POLICARBONATO

1/1 GN PAN clear policarbonate

	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP11065	**53x32,5**	**20 7/8"x12 13/16"**	6,5	2 9/16"	12
GCP11100	**53x32,5**	**20 7/8"x12 13/16"**	10	3 15/16"	10
GCP11150	**53x32,5**	**20 7/8"x12 13/16"**	15	5 29/32"	10
GCP11200	**53x32,5**	**20 7/8"x12 13/16"**	20	7 7/8"	6

GCP12

TEGLIA GN 1/2 POLICARBONATO

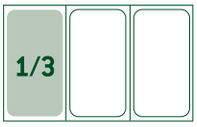
1/2 GN PAN clear policarbonate

	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP12065	**32,5x26,5**	**12 13/16"x10 7/16"**	6,5	2 9/16"	30
GCP12100	**32,5x26,5**	**12 13/16"x10 7/16"**	10	3 15/16"	20
GCP12150	**32,5x26,5**	**12 13/16"x10 7/16"**	15	5 29/32"	20
GCP12200	**32,5x26,5**	**12 13/16"x10 7/16"**	20	7 7/8"	12

GCP13

TEGLIA GN 1/3 POLICARBONATO

1/3 GN PAN clear policarbonate



	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP13065	**32,5x17,6**	**12 13/16"x6 15/16"**	6,5	2 9/16"	25
GCP13100	**32,5x17,6**	**12 13/16"x6 15/16"**	10	3 15/16"	20
GCP13150	**32,5x17,6**	**12 13/16"x6 15/16"**	15	5 29/32"	18
GCP13200	**32,5x17,6**	**12 13/16"x6 15/16"**	20	7 7/8"	15

GCP14

TEGLIA GN 1/4 POLICARBONATO

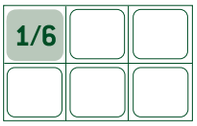
1/4 GN PAN clear policarbonate

	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP14065	**26,5x16,2**	**10 7/16"x6 3/8"**	6,5	2 9/16"	32
GCP14100	**26,5x16,2**	**10 7/16"x6 3/8"**	10	3 15/16"	20
GCP14150	**26,5x16,2**	**10 7/16"x6 3/8"**	15	5 29/32"	20
GCP14200	**26,5x16,2**	**10 7/16"x6 3/8"**	20	7 7/8"	14

GCP16

TEGLIA GN 1/6 POLICARBONATO

1/6 GN PAN clear policarbonate

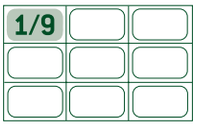


	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP16065	17,6x16,2	6 15/16"x6 3/8"	6,5	2 9/16"	20
GCP16100	17,6x16,2	6 15/16"x6 3/8"	10	3 15/16"	40
GCP16150	17,6x16,2	6 15/16"x6 3/8"	15	5 29/32"	36
GCP16200	17,6x16,2	6 15/16"x6 3/8"	20	7 7/8"	25

GCP19

TEGLIA GN 1/9 POLICARBONATO

1/9 GN PAN clear policarbonate



	Size		Height		Packing
Code	cm	in	H cm	H in	
GCP19065	17,6x10,8	6 15/16"x4 1/4"	6,5	2 9/16"	30
GCP19100	17,6x10,8	6 15/16"x4 1/4"	10	3 15/16"	30

GCL

COPERCHIO

Cover

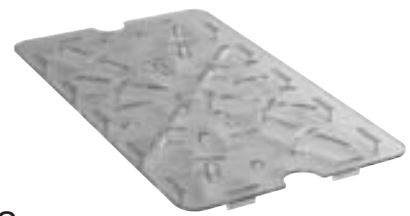
	Size		GN	Packing
Code	cm	in		
GCL21000	65x53	25 9/16"x20 7/8"	2/1	4
GCL11000	53x32,5	20 7/8"x12 13/16"	1/1	10
GCL12000	32,5x26,5	12 13/16"x10 7/16"	1/2	20
GCL13000	32,5x17,6	12 13/16"x6 15/16"	1/3	20
GCL14000	26,5x16,2	10 7/16"x6 3/8"	1/4	24
GCL16000	17,6x16,2	6 15/16"x6 3/8"	1/6	24
GCL19000	10,8x17,6	4 1/4"x6 15/16"	1/9	30

GFL

COPERCHIO FLESSIBILE

Flex cover

	Size		GN	Packing
Code	cm	in		
GFL11000	53x32,5	20 7/8"x12 13/16"	1/1	10
GFL12000	32,5x26,5	12 13/16"x10 7/16"	1/2	20
GFL13000	32,5x17,6	12 13/16"x6 15/16"	1/3	20
GFL14000	26,5x16,2	10 7/16"x6 3/8"	1/4	24
GFL16000	17,6x16,2	6 15/16"x6 3/8"	1/6	24
GFL19000	10,8x17,6	4 1/4"x6 15/16"	1/9	30



GCD

FONDO

Drain

	Size		GN	Packing
Code	cm	in		
GCD21000	65x53	25 9/16"x20 7/8"	2/1	8
GCD11000	53x32,5	20 7/8"x12 13/16"	1/1	20
GCD12000	32,5x26,5	12 13/16"x10 7/16"	1/2	20

GTP21

TEGLIA GN 2/1 POLICARBONATO TRASLUCIDO

2/1 GN PAN translucent polypropylene

	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP21200	65x53	25 9/16"x20 7/8"	20	7 7/8"	4

GTP11

TEGLIA GN 1/1 POLICARBONATO TRASLUCIDO

1/1 GN PAN translucent polypropylene

	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	12
GTP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	10
GTP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	10
GTP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	6

GTP12

TEGLIA GN 1/2 POLICARBONATO TRASLUCIDO

1/2 GN PAN translucent polypropylene

	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP12065	32,5x26,5	12 13/16"x10 7/16"	6,5	2 9/16"	30
GTP12100	32,5x26,5	12 13/16"x10 7/16"	10	3 15/16"	20
GTP12150	32,5x26,5	12 13/16"x10 7/16"	15	5 15/16"	20
GTP12200	32,5x26,5	12 13/16"x10 7/16"	20	7 7/8"	12

GTP13

TEGLIA GN 1/3 POLICARBONATO TRASLUCIDO

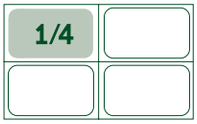
1/3 GN PAN translucent polypropylene

	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	25
GTP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	20
GTP13150	32,5x17,6	12 13/16"x6 15/16"	15	5 29/32"	18
GTP13200	32,5x17,6	12 13/16"x6 15/16"	20	7 7/8"	15

GTP14

TEGLIA GN 1/4 POLICARBONATO TRASLUCIDO

1/4 GN PAN translucent polypropylene

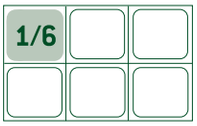


	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP14065	26,5x16,2	10 7/16"x6 3/8"	6,5	2 9/16"	32
GTP14100	26,5x16,2	10 7/16"x6 3/8"	10	3 15/16"	20
GTP14150	26,5x16,2	10 7/16"x6 3/8"	15	5 29/32"	20
GTP14200	26,5x16,2	10 7/16"x6 3/8"	20	7 7/8"	14

GTP16

TEGLIA GN 1/6 POLICARBONATO TRASLUCIDO

1/6 GN PAN TRANSLUCENT polypropylene

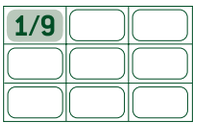


	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP16065	**17,6x16,2**	**6 15/16"x6 3/8"**	6,5	2 9/16"	20
GTP16100	**17,6x16,2**	**6 15/16"x6 3/8"**	10	3 15/16"	40
GTP16150	**17,6x16,2**	**6 15/16"x6 3/8"**	15	5 29/32"	36
GTP16200	**17,6x16,2**	**6 15/16"x6 3/8"**	20	7 7/8"	25

GTP19

TEGLIA GN 1/9 POLICARBONATO TRASLUCIDO

1/9 GN PAN TRANSLUCENT polypropylene



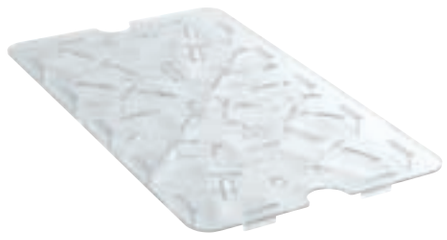
	Size		Height		Packing
Code	cm	in	H cm	H in	
GTP19065	**10,8x17,6**	**4 1/4"x6 15/16"**	6,5	2 9/16"	30
GTP19100	**10,8x17,6**	**4 1/4"x6 15/16"**	10	3 15/16"	30

GTL

COPERCHIO

Cover

	Size		GN	Packing
Code	cm	in		
GTL21000	**65x53**	**25 9/16"x20 7/8"**	2/1	4
GTL11000	**53x32,5**	**20 7/8"x12 13/16"**	1/1	10
GTL12000	**32,5x26,5**	**12 13/16"x10 7/16"**	1/2	20
GTL13000	**32,5x17,6**	**12 13/16"x6 15/16"**	1/3	20
GTL14000	**26,5x16,2**	**10 7/16"x6 3/8"**	1/4	24
GTL16000	**17,6x16,2**	**6 15/16"x6 3/8"**	1/6	24
GTL19000	**10,8x17,6**	**4 1/4"x6 15/16"**	1/9	30



GTD

FONDO

Drain

	Size		GN	Packing
Code	cm	in		
GTD21000	**65x53**	**25 9/16"x20 7/8"**	2/1	8
GTD11000	**53x32,5**	**20 7/8"x12 13/16"**	1/1	20
GTD12000	**32,5x26,5**	**12 13/16"x10 7/16"**	1/2	20

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Pasticceria & Pizza

Pastry-Pizza Line / Série Pâtisserie-Pizza
Linie Feinbäcker-Pizza / Línea Reposteria-Pizza

W/°K
225 / 60

CAPACITÀ DI CONDURRE IL CALORE 225 W/°K alluminio, 60 W/°K lamiera alluminata e lamiera blu

Heat conductivity

B-CRISTAL

RIVESTIMENTO

Coating
B-Cristal

B-CRISTAL REINFORCED COATING SAPS APPROVED

* * *

DURATA

Durability

1-1,5 mm

SPESSORE

Material thickness (1/16")

100%

ECOLOGICO RICICLABILE

Ecological
100% recycling

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 L338 del 13/11/04,
UNI EN 1186 1-15: 2003

Ps
2,7

PESO SPECIFICO 2,7 alluminio, 7,8 lamiera alluminata e lamiera blu

Specific weight

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

	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
COAL49/2D60	**60x40**	**23 5/8"x15 3/4"**	2	13/16"	8007441149307

49/3

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 CON ORLO

Rectangular baking sheet, alu alloy 3003, with rim
Plaque rectangulaire bordée en alliage d'aluminium 3003
Rechteckiges Blech, Alu-Legierung 3003, mit Rand
Bandeja rectangular en aleación aluminio 3003 con borde

	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
COAL49/330	**30x23**	**11 13/16"x9 1/16"**	3	1 3/16"	8007441058005
COAL49/335	**35x28**	**13 3/4"x11"**	3	1 3/16"	8007441058586
COAL49/340	**40x30**	**15 3/4"x11 13/16"**	3	1 3/16"	8007441059170
COAL49/345	**45x35**	**17 3/4"x13 3/4"**	3	1 3/16"	8007441128067
COAL49/350	**50x35**	**19 11/16"x13 3/4"**	3	1 3/16"	8007441059439
COAL49/355	**55x38**	**21 5/8"x14 15/16"**	3	1 3/16"	8007441132781
COAL49/360	**60x40**	**23 5/8"x15 3/4"**	3	1 3/16"	8007441059521
COAL49/365	**65x45**	**25 9/16"x17 3/4"**	3	1 3/16"	8007441128821

149AL

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA

Rectangular baking sheet, alusteel / Plaque à four tôle aluminée
Rechteckiges Blech, Aluminat / Bandeja rectangular lamina aluminada

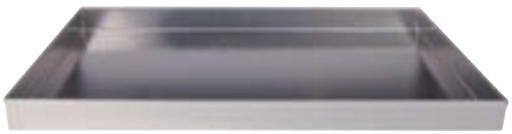
	Size		Height		
Code	**cm**	**in**	**H cm**	**H in**	**Bar Code**
COAL149AL40	**40x30**	**15 3/4"x11 13/16"**	3	1 3/16"	8007441142315
COAL149AL50	**50x35**	**19 11/16"x13 3/4"**	3	1 3/16"	8007441142322
COAL149AL60	**60x40**	**23 5/8"x15 3/4"**	3	1 3/16"	8007441142339

49/2DL

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 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 30031.2 mm dick - mit geraden Rändern
Bandeja rectangular en aleación de aluminio 3003, 1,2 mm. de espesor y bordes rectos

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL49/2DL60	**60x40**	**23 5/8"x15 3/4"**	2	13/16"	8007441149314



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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL49/4D60	**60x40**	**23 5/8"x15 3/4"**	4	1 9/16"	8007441149321

149AL2

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA CON BORDI DRITTI

Rectangular pan, alusteel, straight edges / Plateau rectangulaire en tole alluminée à bords droits
Rechteckige form aus Alu-Blech mit geraden Rändern
Bandeja rectangular en lámina aluminada con bordes rectos

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL49/2MF60	**60x40**	**23 5/8"x15 3/4"**	2	13/16"	8007441143053
COAL49/2MF80	**80x60**	**31 1/2"x23 5/8"**	2	13/16"	8007441149352

49/3S

TEGLIA RETTANGOLARE LEGA ALLUMINIO 3003 CON RIVESTIMENTO ANTIADERENTE

Rectangular baking sheet, alu alloy 3003, non-stick coating
Plaque à four rectangulaire, revêtement anti-adhésif alliage d'aluminium 3003
Rechteckiges Blech, Alu-Legierung 3003, mit Antihaftbeschichtung
Bandeja rectangular aleación aluminio 3003 con recrubimiento antiadherente

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSA49/3S35	**35x28**	**13 3/4"x11"**	3	1 3/16"	8007441125714
COSA49/3S40	**40x30**	**15 3/4"x11 13/16"**	3	1 3/16"	8007441125721
COSA49/3S45	**45x35**	**17 3/4"x13 3/4"**	3	1 3/16"	8007441125929
COSA49/3S50	**50x35**	**19 11/16"x13 3/4"**	3	1 3/16"	8007441125738
COSA49/3S60	**60x40**	**23 5/8"x15 3/4"**	3	1 3/16"	8007441141318

49/2MFS

TEGLIA RETTANGOLARE LEGA ALLUMINIO MICROFORATA (Ø FORO 2 mm) CON RIVESTIMENTO ANTIADERENTE

Rectangular baking sheet, microperforated - alu alloy 3003 (no-stick coating)
Plaque à our rectangulaire, microperforée - alliage d'aluminium 3003 (revêtement ati-adhésif)
Rechteckiges Blech. Mikroperforierte - Alu Legierung 3003 (mit Antihaftbechichtung)
Bandeja rectangular, microperforada - aleación aluminio 3003 (con recrubimiento antiadherente)

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSA49/2MFS60	**60x40**	**23 5/8"x15 3/4"**	2	13/16"	8007441143060

49/3F

TEGLIA RETTANGOLARE LEGA ALLUMINIO 3003 FORATA (Ø FORO 6 mm)

Rectangular baking sheet, perforated alu alloy 3003
Plaque à four rectangulaire perforée alliage d'aluminium 3003
Rechteckige perforiertes Blech, Alu-Legierung 3003
Bandeja rectangular - aleación aluminio 3003 perforada

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL49/3F35	**35x28**	**13 3/4"x11"**	3	1 3/16"	8007441131005
COAL49/3F40	**40x30**	**15 3/4"x11 13/16"**	3	1 3/16"	8007441131012
COAL49/3F45	**45x35**	**17 3/4"x13 3/4"**	3	1 3/16"	8007441131036
COAL49/3F50	**50x35**	**19 11/16"x13 3/4"**	3	1 3/16"	8007441131029
COAL49/3F60	**60x40**	**23 5/8"x15 3/4"**	3	1 3/16"	8007441128999

149AL2V

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

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSA149AL2V60	**60x40**	**23 5/8"x15 3/4"**	2	13/16"	8007441149369
COSA149AL2V80	**80x60**	**31 1/2"x23 5/8"**	2	13/16"	8007441149376

49/2MFV

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

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COFE149B30	**30x23**	**11 13/16"x9 1/16"**	3	1 3/16"	8007441046101
COFE149B35	**35x28**	**13 3/4"x11"**	3	1 3/16"	8007441046156
COFE149B40	**40x30**	**15 3/4"x11 13/16"**	3	1 3/16"	8007441046217
COFE149B45	**45x35**	**17 3/4"x13 3/4"**	3	1 3/16"	8007441046248
COFE149B50	**50x35**	**19 11/16"x13 3/4"**	3	1 3/16"	8007441046309
COFE149B55	**55x38**	**21 5/8"x14 15/16"**	3	1 3/16"	8007441046323
COFE149B60	**60x40**	**23 5/8"x15 3/4"**	3	1 3/16"	8007441046347
COFE149B65	**65x45**	**25 9/16"x17 3/4"**	3	1 3/16"	8007441046361

49/8

TEGLIA PER FOCACCINE ALLUMINATA (8 STAMPI Ø 14)

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

	Size		Pieces (8)		
Code	cm	in	cm	in	Bar Code
COAL49/860	**60x40**	**23 5/8"x15 3/4"**	14	5 1/2"	8007441143022

1820X

VASSOIO

Tray / Plateau / Tablett / Bandeja

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL1820X23	**23x14,5**	**9 1/16"x 5 11/16"**	1,5	9/16"	8007441139773
COAL1820X22,5	**22,5x22,5**	**8 7/8"x8 7/8"**	1,5	9/16"	8007441139780
COAL1820X30	**30x18**	**11 13/16"x7 1/16"**	1,5	9/16"	8007441139797
COAL1820X30,5	**30,5x22,5**	**12"x8 7/8"**	1,5	9/16"	8007441139803
COAL1820X37,5	**37,5x24,5**	**14 3/4"x9 5/8"**	1,5	9/16"	8007441139818
COAL1820X48	**48x31**	**18 7/8"x12 3/16"**	1,5	9/16"	8007441139827
COAL1820X60	**60x40**	**23 5/8"x15 3/4"**	1,5	9/16"	8007441139834

49/B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

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

	Size		Height		
Code	cm	in	cm	in	Bar Code
COAL49B60	**60x40**	**23 5/8"x15 3/4"**	3,5	1 3/8"	8007441143015

49/12

TEGLIA PER FOCACCINE ALLUMINATA (12 STAMPI Ø 12)

Baking sheet for muffin pan (12 moulds ø 12), alusteel
Plaque à pain rond (12 moules ø 12), tôle aluminitèe
Förmchenblech für brot (12 förmchen ø 12), Aluminiumüberzug
Bandeja pan redondo (12 moldes ø 12),blamina aluminada

	Size		Pieces (12)		
Code	cm	in	Ø	Ø	Bar Code
COAL49/1260	**60x40**	**23 5/8"x15 3/4"**	12	4 3/4"	8007441143039

1820R

VASSOIO ORO

Gold tray / Plateau or / Tablett, gold / Bandeja oro

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COAL1820R23	**23x14,5**	**9 1/16"x 5 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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALMA43A15X4	**15**	**5 15/16"**	4	1 9/16"	8007441139957
ALMA43A15X5	**15**	**5 15/16"**	5	2"	8007441139988
ALMA43A20X4	**20**	**7 7/8"**	4	1 9/16"	8007441139964
ALMA43A20X5	**20**	**7 7/8"**	5	2"	8007441139995
ALMA43A25X4	**25**	**9 13/16"**	4	1 9/16"	8007441139971
ALMA43A25X5	**25**	**9 13/16"**	5	2"	8007441140007

41RX

RASCHIA RETTANGOLARE INOX

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

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

41TB

RASCHIA TONDA LAMIERA BLU

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

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

43AS

ANELLO PAN DI SPAGNA TEFLON® PLATINUM 5 mm MISURA Ø ESTERNO

Sponge cake ring - Teflon® 5 mm Ø outside / Anneau pain de Gênes, Teflon®, 5 mm Ø extérieur
Biskuitring - Teflon® 5 mm Ø aussen / Aro redondo - Teflon® Ø ext 5 mm

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALSA43AS15X4	**15**	**5 15/16"**	4	1 9/16"	8007441140014
ALSA43AS15X5	**15**	**5 15/16"**	5	2"	8007441140045
ALSA43AS20X4	**20**	**7 7/8"**	4	1 9/16"	8007441140021
ALSA43AS20X5	**20**	**7 7/8"**	5	2"	8007441140052
ALSA43AS25X4	**25**	**9 13/16"**	4	1 9/16"	8007441140038
ALSA43AS25X5	**25**	**9 13/16"**	5	2"	8007441140069

41RB

RASCHIA RETTANGOLARE LAMIERA BLU

Rectangular dough scraper, blue steel / Raclette rectangulaire, tôle bleue
Rechteckige Teigschaber, Blaublech / Rasqueta rectangular hierro azul

	Diameter		
Code	Ø cm	Ø in	Bar Code
COFE41RB13	**13**	**5 1/8"**	8007441138554
COFE41RB16	**16**	**6 5/16"**	8007441138547
COFE41RB18	**18**	**7 1/16"**	8007441138561

43/3

TORTIERA CONICA IN ALLUMINIO CON ORLO (H cm 3)

Alu conical cake-pan with rim / Tourtière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand / Tartera conica aluminio con borde

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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
Konische Alu-Kuchenform mit Rand / Tartera conica aluminio con borde

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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
Konische Alu-Kuchenform mit Rand / Tartera conica aluminio con borde

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

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COFE43BB18	**18**	**7 1/16"**	4	1 9/16"	8007441004071
COFE43BB20	**20**	**7 7/8"**	4	1 9/16"	8007441004125
COFE43BB22	**22**	**8 11/16"**	4	1 9/16"	8007441004170
COFE43BB24	**24**	**9 7/16"**	4	1 9/16"	8007441004194
COFE43BB26	**26**	**10 1/4"**	4	1 9/16"	8007441004248
COFE43BB28	**28**	**11"**	4	1 9/16"	8007441004279
COFE43BB30	**30**	**11 13/16"**	4	1 9/16"	8007441004323
COFE43BB32	**32**	**12 5/8"**	4	1 9/16"	8007441004347
COFE43BB36	**36**	**14 3/16"**	4	1 9/16"	8007441004446
COFE43BB40	**40**	**15 3/4"**	4	1 9/16"	8007441004507
COFE43BB45	**45**	**17 3/4"**	3,5	1 3/8"	8007441135331
COFE43BB50	**50**	**19 11/16"**	3,5	1 3/8"	8007441135348
COFE43BB60	**60**	**23 5/8"**	3,5	1 3/8"	8007441135362

43BS

TORTIERA IN LAMIERA BLU CON RIVESTIMENTO ANTIADERENTE (H cm 2,5)

Blue steel cake-pan, non-stick coating / Tourtière en tôle bleue anti-adhésive
Blaublech Kuchenform mit Antihaftbeschichtung / Tartera hierro azul con recrubimiento antiadherente

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

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

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

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

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

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COAL3720	**20**	**7 7/8"**	6	2 3/8"	8007441132637
COAL3722	**22**	**8 11/16"**	6,5	2 9/16"	8007441132644
COAL3724	**24**	**9 7/16"**	7,5	2 15/16"	8007441132651
COAL3726	**26**	**10 1/4"**	8,5	3 3/8"	8007441132668
COAL3730	**30**	**11 13/16"**	8,5	3 3/8"	8007441132675

31

STAMPO CONICO ALLUMINIO PER PANETTONE

Conical mould for panettone / Moule conique à paneton
Konische Panettone-Form / Molde conico

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

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

conf. 10 pz. - pack 10 pcs - conf. 10 pièces - Pack. 10 st.) - Conf. 10 pz.

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALMA219T6	**6**	**2 3/8"**	6	2 3/8"	8007441128500
ALMB219T6,5	**6,5**	**2 9/16"**	5 *	2"*	8007441128531
ALMA219T6,5	**6,5**	**2 9/16"**	6,5	2 9/16"	8007441128517
ALMA219T7	**7**	**2 3/4"**	7	2 3/4"	8007441128548

38

FORMA PLUMCAKE ALLUMINIO

Plumcake / Plum-cake
Plumcake / Molde cake

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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 tole bleu avec couvercle
Brot form blaublech mit deckel / Molde para Pan de Molde en hierro azul con tapa

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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 tole bleu
Brot form blaublech / Molde para Pan de Molde en hierro azul

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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.

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
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 légere, 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.

	Size		Height		Weight		
Code	cm	in	H cm	H in	Kg	Lb	Bar Code
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 11/16x19 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 legère, 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.

	Diameter		Height		Weight		
Code	Ø cm	Ø in	H cm	H in	Kg	Lb	Bar Code
COPI209R32	**32**	**12 5/8"**	182	71 5/8"	0,768	1.69	8007441148171
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 tole d'alluminium
Schaufel für rechteckige Pizza aus gelochter Alu-Legierung
Pala para pizza rectangular perforada en aleación de aluminio

	Size		Height		Weight		
Code	cm	in	H cm	H in	Kg	Lb	Bar Code
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 11/16x19 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 douillé en tole d'alluminium
Schaufel für runde Pizza aus gelochter Alu-Legierung
Pala para pizza circular perforada en aleación de aluminio

	Diameter		Height		Weight		
Code	Ø cm	Ø in	H cm	H in	Kg	Lb	Bar Code
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

	Diameter		Height		Weight		
Code	Ø cm	Ø in	H cm	H in	Kg	Lb	Bar Code
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

	Diameter		Height		Weight		
Code	Ø cm	Ø in	H cm	H in	Kg	Lb	Bar Code
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 colissante plastique
Paar verschiebbare Stielhüllen aus Kunststoff / Protector de mango + mango deslizante de plástico

	Size		Lenght		
Code	cm	in	cm	in	Bar Code
COPI209PAR	**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 annodized handle
Brosse métallique orientable fil laiton talon bois manche anodizé 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

	Size		Lenght		
Code	cm	in	cm	in	Bar Code
COPI209SP20	**20x6,50**	**7 7/8"x2 9/16"**	160	63"	8007441148416

209/SPR

RICAMBIO SPAZZOLA

Spare brush / Brosse de rechange
Ersatzbürste / Recambio de cepillo

Size			
Code	cm	in	Bar Code
COPI209SPR	**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

Size			
Code	cm	in	Bar Code
COPI209RS24	**24x10**	**9 7/16"x3 15/16"**	8007441149215

209EM

APPENDI PALA A MURO ALLUMINIO ANODIZZATO CAPIENZA 2 PALE

Peel wall holder, annodized aluminium (for 2 peels)
Porte pelle mural alluminium anodizé 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
COPI209EM	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
COPI209EB	8007441149192

2080X

PALA PER PIZZA RETTANGOLARE IN ALLUMINIO ANODIZZATA CON MANICO cm 150

Rectangular pizza peel, 150 cm handle, alu anodized
Pelle à pizza rectangulaire en aluminium anodisé avec manche 150 cm
Rechteckige Pizzaschaufel, alueloxiert, mit Stiel 150 cm.
Pala para pizza rectangular aluminio con mango cm 150 anodizzada

Code	Ø cm	Ø in	h cm	h in	Bar Code
COPI2080X34	**32x34**	**12 5/8"x 13 3/8"**	**182**	**71 5/8"**	8007441135690

2081X

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
COPI208IX19	**19***	**7 1/2"**	**169**	**66 9/16"**	8007441134501
COPI208IX25	**25**	**9 13/16"**	**175**	**68 7/8"**	8007441134518
COPI208IX36	**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 movil para ceniza con mango cm. 150

* con manico cm 150
** senza manico

Codice	cm	in	Bar Code
COPI208/0T16*	**16x5**	**6 5/16"x 2"**	8007441132293
COPI208/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
COPI8/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
COPI208/BR15	**35**	**13 3/4"**	8007441136529

208MAN

MANICO

Handle / Manche
Stiel / Mango

Codice	cm	in	Bar Code
COPI208MAN	**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 articulos indicados arriba

Codice	Bar Code
COPI8/ES20	8007441146153

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Ferro

Iron Line / Série Fer
Linie Eisen / Línea hierro

PER COTTURA A GAS

Gas

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

RIVESTIMENTO

Coating
No one

PER COTTURA ELETTRICA

Electric

DURATA

Durability

MANICATURA

Handle
Stainless steel or Iron

PER COTTURA RADIANTE

Radiant

ECOLOGICO RICICLABILE

Ecological
100% recycling

SPESSORE

Material thickness
(1/16")

PER COTTURA A INDUZIONE

Induction

PESO SPECIFICO

Specific weight

CONFORMITÀ ALLE LEGGI

Legal conformity

DM del 21.3.73 GU n° 104 del 20/04/73,
DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93,
Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98,
DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82,
Dir. 85/572/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

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

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

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

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Pietra

Stone Line / Série Pierre
Linie Stein / Línea Piedra

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

RIVESTIMENTO

Coating
No one

DURATA
Teme gli shock termici

Durability
Is sensitive to heat shock

MANICATURA

Handle
Stainless steel

ECOLOGICO RICICLABILE

Ecological
100% recycling

SPESSORE

Material thickness
(3/8")

PESO SPECIFICO

Specific weight

CONFORMITÀ ALLE LEGGI

Reg. CE n.1935/2004

Legal conformity

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

100/LS*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Square stone plate with stainless steel 18/10 holder and wood base
Plaque de pierre carrée avec en acier inoxydable 18/10 support et base en bois
Platz Steinplatte mit Edelstahl 18/10 Halter und Holzbasis
Placa de piedra cuadrada con acero inoxidable 18/10 soporte y base de madera

Size

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

250/LR*

PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone rounded corners plate with stainless steel 18/10 holder and wood base
Rectangulaire pierre arrondie plaque coins en acier inoxydable 18/10 support et base en bois
Rechteckige Steinplatte mit abgerundeten Ecken Edelstahl 18/10 Halter und Holzbasis
Piedra rectangular placa esquinas redondeadas en acero inoxidable 18/10 soporte y base de madera

Size

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

100/S*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10

Square stone plate with stainless steel 18/10 holder
Plaque de pierre carrée en acier inoxydable 18/10 titulaire
Platz Steinplatte mit Edelstahl 18/10 Halter
Placa de piedra cuadrada con acero inoxidable 18/10 titular

Size

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

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* 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

Size

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

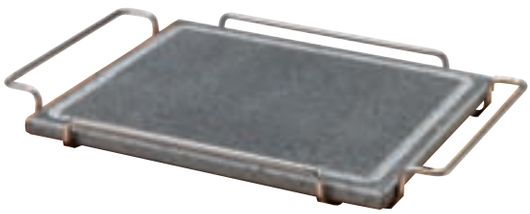
300/LL*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone plate with stainless steel 18/10 holder and wood base
Plaque de pierre rectangulaire en acier inoxydable 18/10 avec support et base en bois
Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Holzbasis
Placa de piedra rectangular de acero inoxidable 18/10 soporte y base de madera

Size

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



200/M*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone plate with stainless steel 18/10 holder
Plaque de pierre rectangulaire en acier inoxydable 18/10 titulaire
Rechteckige Steinplatte mit Edelstahl 18/10 Halter
Placa de piedra rectangular de acero inoxidable 18/10 titular

Size

Code	cm	in	Bar Code
COLA200/M	**25x30**	**9 13/16"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
Piedra rectangular placa esquinas redondeadas en acero inoxidable 18/10 titular

Size

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

100/FS*

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

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

Size

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

300/FL*

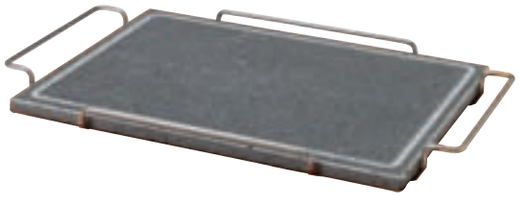
PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

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

Size

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

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



300/L*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone plate with stainless steel 18/10 holder
Plaque de pierre rectangulaire en acier inoxydable 18/10 titulaire
Rechteckige Steinplatte mit Edelstahl 18/10 Halter
Placa de piedra rectangular de acero inoxidable 18/10 titular

Size

Code	cm	in	Bar Code
COLA300/L	**29x40**	**11 7/16"X15 3/4"**	8007441608309

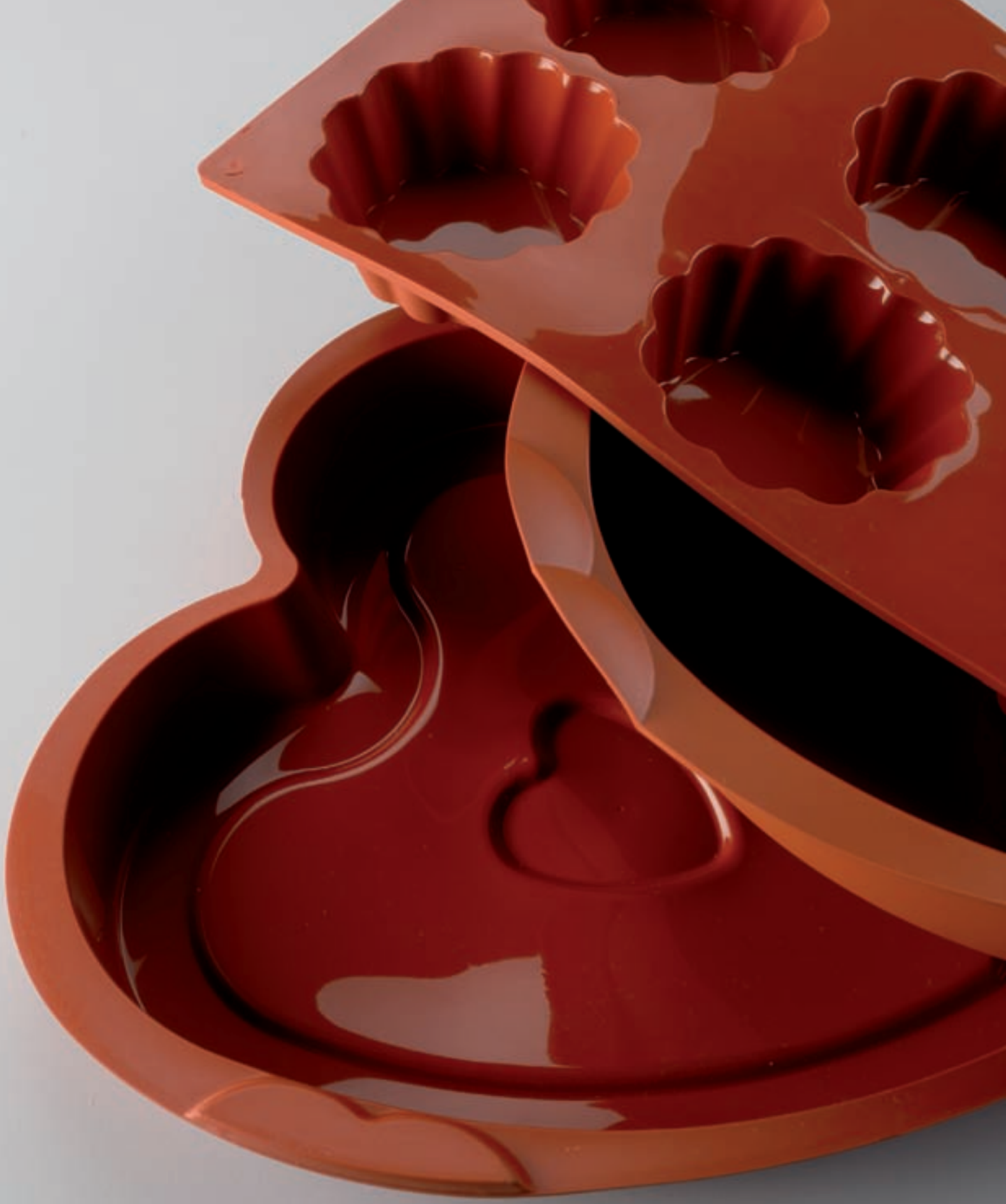
200/FM*

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

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

Size

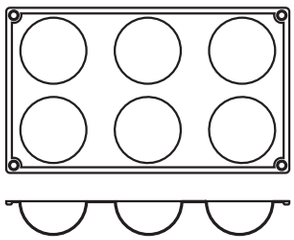
Code	cm	in	Bar Code
COLA200/FM	**25x30**	**9 13/16"X11 13/16"**	8007441608378



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Dolciflex
Stampi da forno

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

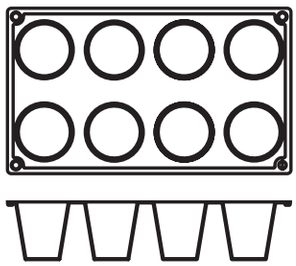


PA001

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA001	**7**	**2 3/4"**	3,5	1 3/8"	8007441134785

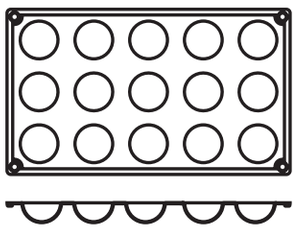


PA002

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA002	**5,5**	**2 3/16"**	6	2 3/8"	8007441134792

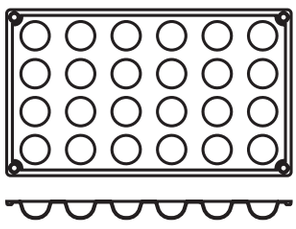


PA003

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA003	**4**	**1 9/16"**	2	13/16"	8007441134808

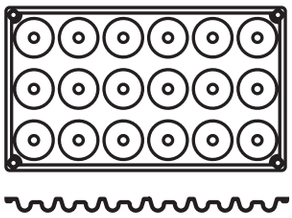


PA004

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA004	**3**	**1 3/16"**	1,7	11/16"	8007441134815

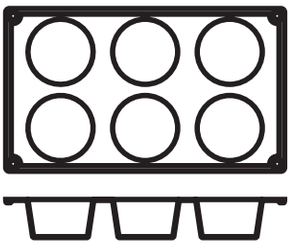


PA005

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA005	**4,1**	**1 5/8"**	2,1	13/16"	8007441134822

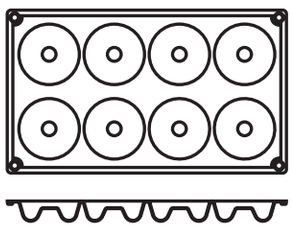


PA008

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA008	**7**	**2 3/4"**	4	1 9/16"	8007441134853

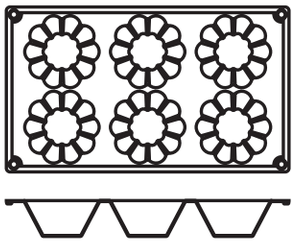


PA010

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA010	**6,5**	**2 9/16"**	2,1	13/16"	8007441134877

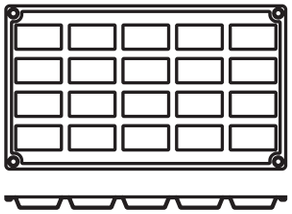


PA012

BRIOCHETTE CANNELLATA 3 PLACCHE 6 IMPRONTE CAD.

Fluted briochette, 3 mats, 6 moulds each / Briochette cannelée, 3 plaques, 6 moules chac.
Briochette, gewellt, 3 Formen 6 Formchen pro Stück / Briochette rizada 3 piezas 6 cavidades

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA012	**7,9**	**3 1/8"**	3,7	1 7/16"	8007441134884

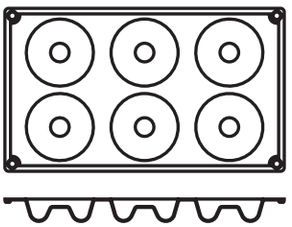


PA014

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPA014	**2,6x4,9**	**1"x1 15/16"**	1,1	7/16"	8007441134907

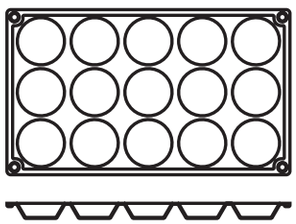


PA015

SAVARIN 3 PLACCHE 6 IMPRONTE CAD.

Savarin, 3 mats, 6 moulds each / Savarin, 3 plaques, 6 moules chac.
Savarin, 3 Formen 6 Formchen pro Stück / Savarin 3 piezas 6 cavidades

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA015	**7,2**	**2 13/16"**	2,3	15/16"	8007441134976

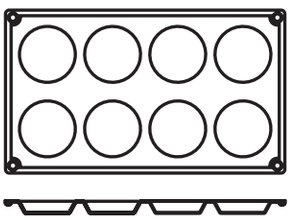


PA016

TARTELETTA 3 PLACCHE 15 IMPRONTE CAD.

Tartelette, 3 mats, 15 moulds each / Tartelette, 3 plaques, 15 moules chac.
Törtchen, 3 Formen 15 Formchen pro Stück / Tartaleta 3 piezas 15 cavidades

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA016	**5**	**2"**	1,5	9/16"	8007441134914

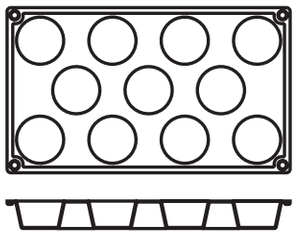


PA019

FLORENTINE 3 PLACCHE 8 IMPRONTE CAD.

Florentine, 3 mats, 8 moulds each / Florentine, 3 plaques, 8 moules chac.
Florentiner, 3 Formen 8 Formchen pro Stück / Florentina 3 piezas 8 cavidades

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA019	**6**	**2 3/8"**	1,2	1/2"	8007441134990

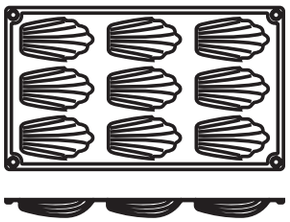


PA020

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA020	**5**	**2”**	2,8	9/16”	8007441135003

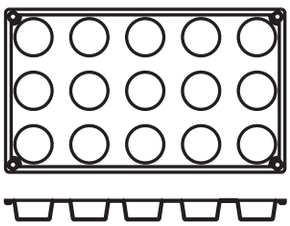


PA021

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPA021	**4,5x7,8**	**1 3/4”x3 1/16”**	1,7	11/16”	8007441135010

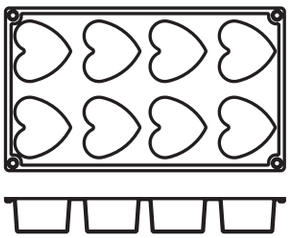


PA024

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

	Diameter		Height		
Code	Ø cm	Øin	H cm	H in	Bar Code
COSIPA024	**4**	**1 9/16”**	2	13/16”	8007441135041

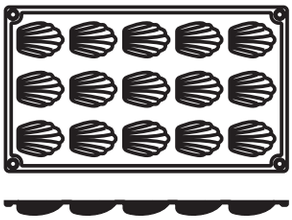


PA025

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPA025	**6x6,5**	**2 3/8”x2 9/16”**	3,5	1 3/8”	8007441135058

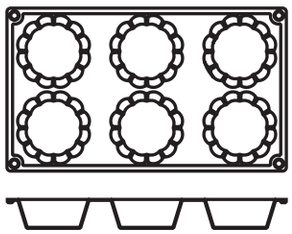


PA026

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPA026	**3x4,2**	**1 3/16"x1 5/8"**	1,15	7/16"	8007441135065

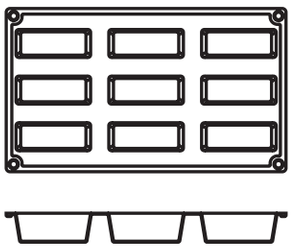


PA027

BRIOCHETTE CANNELLATA 3 PLACCHE 6 IMPRONTE CAD.

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA027	**7,9**	**3 1/8"**	3	1 3/16"	8007441135072

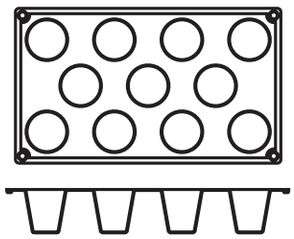


PA028

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

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPA028	**3x8**	**1 3/16"x3 1/8"**	3	1 3/16"	8007441135089

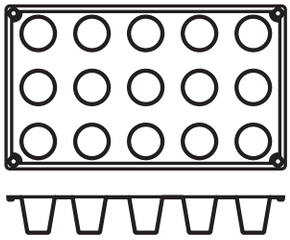


PA030

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA030	**4,5**	**1 3/4"**	4,8	1 7/8"	8007441135102

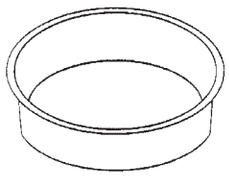


PA031

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

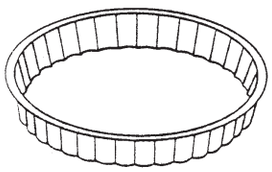
	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COSIPA031	**3,5**	**1 3/8"**	3,8	1 1/2"	8007441135119



TORTIERA TONDA

Round cake mould / Tourtière ronde
Runde Kuchenform / Tartera redonda

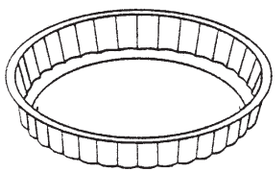
	Diameter		
Code	Ø cm	Ø in	Bar Code
COSIPAT03	**24x4,2**	**9 7/16"x1 5/8"**	8007441135751
COSIPAT04	**26x4,5**	**10 1/4"x1 3/4"**	8007441135768
COSIPAT05	**28x4,5**	**11"x1 3/4"**	8007441135775



TORTIERA TONDA CANNELLATA

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

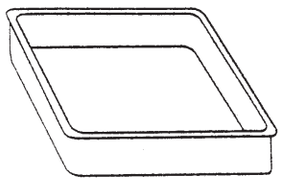
	Diameter		
Code	Ø cm	Ø in	Bar Code
COSIPAT51	**26x3**	**10 1/4"x1 3/16"**	8007441135782
COSIPAT52	**28x3**	**11"x1 3/16"**	8007441135799
COSIPAT53	**30x3**	**11 13/16"x1 3/16"**	8007441135805



TORTIERA TONDA CANNELLATA FONDO RIALZ.

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

	Diameter		
Code	Ø cm	Ø in	Bar Code
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

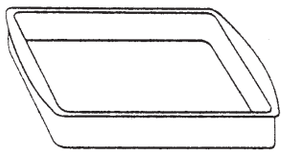


PAT70

TORTIERA QUADRATA

Square cake mould / Tourtière carrée
Quadrate Kuchenform / Tartera cuadrada

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPAT70	**26x26**	**10 1/4"x10 1/4"**	4	1 9/16"	8007441135843

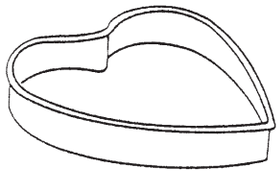


PAT71

TORTIERA RETTANGOLARE

Rectangular cake mould / Tourtière rectangulaire
Rechteckige Kuchenform / Tartera rectangular

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

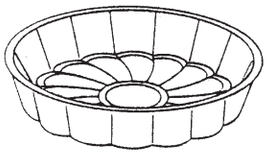


PAT72

FORMA CUORE

Heart mould / Moule à cœur
Herzform / Molde corazon

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
COSIPAT72	**21,8x20,8**	**8 9/16"x8 3/16"**	3,5	1 3/8"	8007441135867

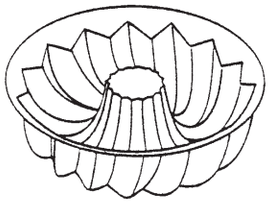


PAT73

TORTIERA FIORE

Flower mould / Moule à fleur
Blumeform / Tartera flor

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

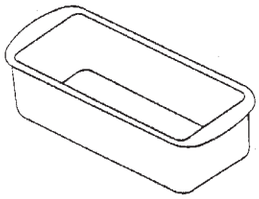


PAT74

FORMA CIAMBELLA DENTATA

Fluted savarin mould / Moule à savarin cannelée
Gewellte Kranzkuchenform / Molde savarin dentellada

	Diameter		
Code	Ø cm	Ø in	Bar Code
COSIPAT74	**24x6**	**9 7/16"x2 3/8"**	8007441135881



PAT75

FORMA PLUMCAKE

Plumcake mould / Moule à plum-cake
Plumcakeform / Molde cake

	Size		Height		
Code	cm	in	H cm	H in	Bar Code
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

Aluminum paper 39 3/8"

Code	Bar Code
COAL169F	8007441136475

Collezione
Promessi Cuochi®
by Pentole Agnelli Professional Cookware
Multiforme e multimateriale

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"

SETPROMESSI

COLLEZIONE PROMESSI CUOCHI MULTIFORME E MULTIMATERIALE

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

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 dotaciòn, van incluidos recetario, pinza chef Y delantal

Codice	Bar Code
SETPROMESSI	8007441140663

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

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

Code	Bar Code
ALSASETALBLACK4	8007441613501

SET AL-BLACK 2
4 pentole + un coperchio in alluminio con rivestimento antiaderente B-Cristal ad altissima durata

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

Code	Bar Code
ALSASETALBLACK2	8007441613495

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

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

Code	Bar Code
ALSASETALBLACK4IND	8007441687953

ALSA 2104SSPI24

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

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

ALSC 111BSSPIC28

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

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

ALSA 129SS24

Coperchio Ø 24 cm

Lids / Couvercles
Deckel / Tapas

ALSC 2105SSPIC16

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

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

ALSA 2110SSPI32

Tegame con 2 maniglie inox Ø 32 cm spessore 5 mm

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

SET AL-BLACK 2 INDUCTION
4 pentole + un coperchio in alluminio con rivestimento antiaderente B-Cristal ad altissima durata

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

Code	Bar Code
ALSASETALBLACK2IND	8007441687946

ALSA 2104SSPI20

Casseruola alta con 2 maniglie inox Ø 20 cm

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

ALSC 111BSSPIC24

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

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

ALSA 129SS20

Coperchio Ø 20 cm

Lids / Couvercles
Deckel / Tapas

ALSC 2105SSPIC16

Casseruola alta con manico tubolare "Cool" Ø 16 cm

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

ALSA 2110SSPI28

Tegame con 2 maniglie inox Ø 28 cm

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

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Family Cooking
Alluminio e con rivestimento B-Cristal

Aluminium Cooking Line - Non-stick Aluminium with B-Cristal coating
Série Cuisine pour la famille Aluminium - Aluminium anti-adhésif avec revêtement B-Cristal
Linie Kochen Aluminium für die familie - Aluminium Antihaftbeschichtung mit Überzug aus B-Cristal
Línea Family Cooking Aluminio - Aluminio antiadherente 3 mm con recubrimiento TB-Cristal

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

RIVESTIMENTO

Coating B-Cristal

PER COTTURA A GAS

Gas

ECOLOGICO RICICLABILE

Ecological 100% recycling

MANICATURA

Handle Aluminium/Inox

PER COTTURA ELETTRICA

Electric

PESO SPECIFICO

Specific weight

SPESSORE

Material thickness (1/16")

PER COTTURA RADIANTE

Radiant

CONFORMITÀ ALLE LEGGI

Legal conformity

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

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

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

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

3

PENTOLA CILINDRICA CON DUE MANIGLIE ALLUMINIO FUSO

Cylindric stockpot, 2 handles / Marmite cylindrique, 2 anses
Zylindrischer Suppentopf 2 Griffe / Olla cilindrica 2 asas

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA314	**14**	**5 1/2"**	12	4 3/4"	2	67.63	8007441056278
FAMA316	**16**	**6 5/16"**	14	5 1/2"	2,7	91.30	8007441056421
FAMA318	**18**	**7 1/16"**	16	6 5/16"	4	135.26	8007441056612
FAMA320	**20**	**7 7/8"**	18	7 1/16"	5,5	185.98	8007441056810
FAMA322	**22**	**8 11/16"**	20	7 7/8"	7,5	253.61	8007441057022
FAMA324	**24**	**9 7/16"**	22	8 11/16"	10	338.14	8007441057206
FAMA326	**26**	**10 1/4"**	24	9 7/16"	12,5	422.68	8007441057459
FAMA328	**28**	**11"**	26	10 1/4"	15	507.21	8007441057695
FAMA330	**30**	**11 13/16"**	28	11"	20	676.28	8007441057916
FAMA332	**32**	**12 5/8"**	30	11 13/16"	24	811.54	8007441058166
FAMA334	**34**	**13 3/8"**	32	12 5/8"	29	980.61	8007441058432
FAMA336	**36**	**14 3/16"**	33	13"	35	1183.50	8007441058692
FAMA338	**38**	**14 15/16"**	35	13 3/4"	40	1352.60	8007441058913
FAMA340	**40**	**15 3/4"**	37	14 9/16"	48	1623.10	8007441059088

6

CASSERUOLA BASSA CON DUE MANIGLIE ALLUMINIO FUSO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA614	**14**	**5 1/2"**	5	2"	1	33.81	8007441056322
FAMA616	**16**	**6 5/16"**	5,5	2 3/16"	1,3	43.96	8007441056506
FAMA618	**18**	**7 1/16"**	6,5	2 9/16"	1,8	60.86	8007441056698
FAMA620	**20**	**7 7/8"**	7,5	2 15/16"	2,5	84.53	8007441056919
FAMA622	**22**	**8 11/16"**	8,5	3 3/8"	3,3	111.59	8007441057107
FAMA624	**24**	**9 7/16"**	9	3 9/16"	4	135.26	8007441057299
FAMA626	**26**	**10 1/4"**	9,5	3 3/4"	5	169.07	8007441057558
FAMA628	**28**	**11"**	10	3 15/16"	6	202.88	8007441057787
FAMA630	**30**	**11 13/16"**	11	4 5/16"	7,5	253.61	8007441058036
FAMA632	**32**	**12 5/8"**	11,5	4 1/2"	8,5	287.42	8007441058265
FAMA634	**34**	**13 3/8"**	12	4 3/4"	10	338.14	8007441058500
FAMA636	**36**	**14 3/16"**	13	5 1/8"	13	439.58	8007441058791
FAMA638	**38**	**14 15/16"**	13,5	5 5/16"	15	507.21	8007441132361
FAMA640	**40**	**15 3/4"**	14	5 1/2"	17	574.84	8007441132354

9

CASSERUOLA CONICA CON UN MANICO ALLUMINIO FUSO E BECCO

Conical casserole pan with spout and handle / Casserole conique avec manche et bec
Konische Stielkasserolle mit Tülle / Cacerola conica con mango y pico

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA910	**10**	**3 15/16"**	7	2 3/4"	8007441056070
FAMA912	**12**	**4 3/4"**	8	3 1/8"	8007441056193
FAMA914	**14**	**5 1/2"**	8,5	3 3/8"	8007441056346
FAMA916	**16**	**6 5/16"**	10	3 15/16"	8007441056537
FAMA918	**18**	**7 1/16"**	11,5	4 1/2"	8007441056728
FAMA920	**20**	**7 7/8"**	12,5	4 15/16"	8007441056957
FAMA922	**22**	**8 11/16"**	14	5 1/2"	8007441057138
FAMA924	**24**	**9 7/16"**	15,5	6 1/8"	8007441057343
FAMA926	**26**	**10 1/4"**	16	6 5/16"	8007441057619

26

CASSERUOLA OVALE FINITURA OPACO CON DUE MANIGLIE IN ALLUMINIO E COPERCHIO

Oval saucepot, opaque finish, 2 alu handles and lid
Casserole ovale, finissage opaque, 2 anses en aluminium et couvercle
Ovalkasserolle mit Deckel und 2 Alugriffen, mattiert
Cacerola oval acabado opaco 2 asas aluminio y tapa

			Height		
Code	cm	in	cm	in	Bar Code
FAMA2626	**26**	**10 1/4"**	11	4 5/16"	8007441057435
FAMA2628	**28**	**11"**	13	5 1/8"	8007441057671
FAMA2630	**30**	**11 13/16"**	13	5 1/8"	8007441057893
FAMA2632	**32**	**12 5/8"**	14	5 1/2"	8007441058142
FAMA2634	**34**	**13 3/8"**	14	5 1/2"	8007441058418
FAMA2636	**36**	**14 3/16"**	14	5 1/2"	8007441058678

4

CASSERUOLA ALTA CON DUE MANIGLIE ALLUMINIO FUSO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA412	**12**	**4 3/4"**	6	2 3/8"	1	33.81	8007441056148
FAMA414	**14**	**5 1/2"**	7	2 3/4"	1,5	50.72	8007441056292
FAMA416	**16**	**6 5/16"**	8	3 1/8"	1,9	43.96	8007441056445
FAMA418	**18**	**7 1/16"**	9	3 9/16"	2,5	84.53	8007441056636
FAMA420	**20**	**7 7/8"**	10	3 15/16"	3,3	111.59	8007441056834
FAMA422	**22**	**8 11/16"**	11	4 5/16"	4,5	152.16	8007441057039
FAMA424	**24**	**9 7/16"**	12	4 3/4"	5,5	185.98	8007441057213
FAMA426	**26**	**10 1/4"**	13	5 1/8"	7	236.70	8007441057466
FAMA428	**28**	**11"**	14	5 1/2"	8,5	287.42	8007441057701
FAMA430	**30**	**11 13/16"**	15	5 15/16"	10	338.14	8007441057923
FAMA432	**32**	**12 5/8"**	16	6 5/16"	12	405.77	8007441058173
FAMA434	**34**	**13 3/8"**	17	6 11/16"	15	507.21	8007441058449
FAMA436	**36**	**14 3/16"**	18	7 1/16"	18	608.65	8007441058708
FAMA438	**38**	**14 15/16"**	19	7 1/2"	21	710.09	8007441058920
FAMA440	**40**	**15 3/4"**	20	7 7/8"	25	845.35	8007441059095

5

CASSERUOLA ALTA CON UN MANICO ALLUMINIO FUSO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA512	**12**	**4 3/4"**	6	2 3/8"	1	33.81	8007441056155
FAMA514	**14**	**5 1/2"**	7	2 3/4"	1,5	50.72	8007441056308
FAMA516	**16**	**6 5/16"**	8	3 1/8"	1,9	43.96	8007441056483
FAMA518	**18**	**7 1/16"**	9	3 9/16"	2,5	84.53	8007441056681
FAMA520	**20**	**7 7/8"**	10	3 15/16"	3,3	111.59	8007441056902
FAMA522	**22**	**8 11/16"**	11	4 5/16"	4,5	152.16	8007441057091
FAMA524	**24**	**9 7/16"**	12	4 3/4"	5,5	185.98	8007441057282
FAMA526	**26**	**10 1/4"**	13	5 1/8"	7	236.70	8007441057534

290V

COPERCHIO OVALE CON PONTICELLO

Oval lid with loop handle / Couvercle ovale avec poignée
Ovaler Deckel mit Gegengriff / Tapa oval con puente inox

			Height		
Code	cm	in	H cm	H in	Bar Code
FAMA290V26	**26**	**10 1/4"**	11	4 5/16"	8007441142179
FAMA290V28	**28**	**11"**	13	5 1/8"	8007441142186
FAMA290V30	**30**	**11 13/16"**	13	5 1/8"	8007441142193
FAMA290V32	**32**	**12 5/8"**	14	5 1/2"	8007441142209
FAMA290V34	**34**	**13 3/8"**	14	5 1/2"	8007441144975
FAMA290V36	**36**	**14 3/16"**	14	5 1/2"	8007441142223

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COPERCHIO BOMBATO PER PENTOLE BOMBATE ART. 1 - 2 POMOLO BAKELITE

Curved lid for curved stockpots art. 1 and 2
Couvercle bombé pour marmites bombées art. 1 et 2
Gewölbter Deckel für gewölbten Suppentopf art. 1 und 2
Tapa encorvada para olla encorvadas art. 1 y 2

	Diameter		
Code	Ø cm	Ø in	Bar Code
FAMR3914	**14**	**5 1/2"**	8007441137120
FAMR3916	**16**	**6 5/16"**	8007441137137
FAMR3918	**18**	**7 1/16"**	8007441137144
FAMR3920	**20**	**7 7/8"**	8007441133276
FAMR3922	**22**	**8 11/16"**	8007441137151
FAMR3924	**24**	**9 7/16"**	8007441137168
FAMR3926	**26**	**10 1/4"**	8007441133283
FAMR3928	**28**	**11"**	8007441137175
FAMR3930	**30**	**11 13/16"**	8007441137182
FAMR3932	**32**	**12 5/8"**	8007441137199
FAMR3934	**34**	**13 3/8"**	8007441133290

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PADELLA CON UN MANICO ALLUMINIO FUSO

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA1112	**12**	**4 3/4"**	3	1 3/16"	8007441056094
FAMA1114	**14**	**5 1/2"**	3	1 3/16"	8007441056230
FAMA1116	**16**	**6 5/16"**	3,5	1 3/8"	8007441056384
FAMA1118	**18**	**7 1/16"**	3,5	1 3/8"	8007441056568
FAMA1120	**20**	**7 7/8"**	4	1 9/16"	8007441056759
FAMA1122	**22**	**8 11/16"**	5	2"	8007441056988
FAMA1124	**24**	**9 7/16"**	5	2"	8007441057169
FAMA1126	**26**	**10 1/4"**	5,5	2 3/16"	8007441057404
FAMA1128	**28**	**11"**	6	2 3/8"	8007441057640
FAMA1130	**30**	**11 13/16"**	6	2 3/8"	8007441057862
FAMA1132	**32**	**12 5/8"**	6	2 3/8"	8007441058128
FAMA1134	**34**	**13 3/8"**	6,5	2 9/16"	8007441145170
FAMA1136	**36**	**14 3/16"**	6,5	2 9/16"	8007441058654
FAMA1138	**38**	**14 15/16"**	7	2 3/4"	8007441145187
FAMA1140	**40**	**15 3/4"**	7	2 3/4"	8007441145194

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COLAPASTA 3 PIEDI CON DUE MANIGLIE ALLUMINIO FUSO

Tripodal pasta colander, 2 handles / Passoire avec trépied et 2 anses
Dreifußseiher 2 Griffe / Escurridora 3 pies 2 asas

	Diameter		
Code	Ø cm	Ø in	Bar Code
FAMA1520	20	7 7/8"	8007441056766
FAMA1522	22	8 11/16"	8007441057992
FAMA1524	24	9 7/16"	8007441057176
FAMA1526	26	10 1/4"	8007441057411
FAMA1528	28	11"	8007441057657
FAMA1530	30	11 13/16"	8007441057879

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TEGAME CON DUE MANIGLIE ALLUMINIO FUSO

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA1012	12	4 3/4"	3	1 3/16"	8007441056087
FAMA1014	14	5 1/2"	3	1 3/16"	8007441056223
FAMA1016	16	6 5/16"	3,5	1 3/8"	8007441056377
FAMA1018	18	7 1/16"	3,5	1 3/8"	8007441056551
FAMA1020	20	7 7/8"	4	1 9/16"	8007441056742
FAMA1022	22	8 11/16"	5	2"	8007441056971
FAMA1024	24	9 7/16"	5	2"	8007441057152
FAMA1026	26	10 1/4"	5,5	2 3/16"	8007441057398
FAMA1028	28	11"	6	2 3/8"	8007441057633
FAMA1030	30	11 13/16"	6	2 3/8"	8007441057855
FAMA1032	32	12 5/8"	6	2 3/8"	8007441058111
FAMA1034	34	13 3/8"	6,5	2 9/16"	8007441058371
FAMA1036	36	14 3/16"	6,5	2 9/16"	8007441058647
FAMA1038	38	14 15/16"	7	2 3/4"	8007441058890
FAMA1040	40	15 3/4"	7	2 3/4"	8007441059033

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COPERCHIO LUCIDO PIANO TIPO PESANTE CON ORLO E PONTICELLO ALLUMINIO FUSO - CONF. 10 PZ.

Heavy flat lid with loop handle - pack 10 pcs
Couvercle plat lourd avec poignée - conf. 10 pièces
Ebendeckel, schwer mit Gegengriff - Pack. 10 Stücke
Tapa redonda pesada con puente inox - conf 10 piezas

	Diameter		
Code	Ø cm	Ø in	Bar Code
FAMA2910	10	3 15/16"	8007441056032
FAMA2912	12	4 3/4"	8007441056117
FAMA2914	14	5 1/2"	8007441056261
FAMA2916	16	6 5/16"	8007441056414
FAMA2918	18	7 1/16"	8007441056605
FAMA2920	20	7 7/8"	8007441056803
FAMA2922	22	8 11/16"	8007441057015
FAMA2924	24	9 7/16"	8007441057190
FAMA2926	26	10 1/4"	8007441057442
FAMA2928	28	11"	8007441057688
FAMA2930	30	11 13/16"	8007441057909
FAMA2932	32	12 5/8"	8007441058159
FAMA2934	34	13 3/8"	8007441058425
FAMA2936	36	14 3/16"	8007441058685
FAMA2938	38	14 15/16"	8007441058906
FAMA2940	40	15 3/4"	8007441059071

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COLAPASTA CON UN MANICO E GANCIO ALLUMINIO FUSO

Pasta colander, 1 handle and hook / Passoire avec manche et crochet
Seiher mit Stiel und Haken / Colador con mango y gancho

	Diameter		
Code	Ø cm	Ø in	Bar Code
FAMA4020	**20**	**7 7/8"**	8007441141233
FAMA4022	**22**	**8 11/16"**	8007441141240
FAMA4024	**24**	**9 7/16"**	8007441141257

18

PESCIERA FINITURA OPACO TIPO ECONOMICO CON ORLO, DUE MANIGLIE IN ALLUMINIO, COPERCHIO E GRIGLIA

Fish-kettle, opaque finish, economic model, with aluminium handle rim, lid and grid
Poissonnière finissage opaque, économique, bordée, anses en aluminium, avec couvercle et grille
Mattierter Fischkochtopf, Billigtyp mit Rand Alugriff Deckel und Gitter
Hervidor pescado acabado opaco tipo economico con borde asas aluminio con tapa y rejilla

			Height		
Code	cm	in	H cm	H in	Bar Code
FAMA1835	**35**	**13 3/4"**	12	4 3/4"	8007441058555
FAMA1840	**40**	**15 3/4"**	12	4 3/4"	8007441059040
FAMA1845	**45**	**17 3/4"**	12	4 3/4"	8007441059286
FAMA1850	**50**	**19 11/16"**	12	4 3/4"	8007441059392

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COLARISO FINITURA OPACO CON UN MANICO E GANCIO ALLUMINIO FUSO

Rice colander, opaque finish, 1 handle and hook, little holes
Passoire à riz, finissage opaque avec manche et crochet, petits trous
Reisseiher, mattiert mit Stiel, Haken und kleinen Löchern
Colador arroz acabado opaco 1 mango y gancho taladros pequenos

	Diameter		
Code	Ø cm	Ø in	Bar Code
FAMA3214	**14**	**5 1/2"**	8007441056285
FAMA3216	**16**	**6 5/16"**	8007441056438
FAMA3218	**18**	**7 1/16"**	8007441056629

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PAIOLO CON MANICO ARCO E ORLO

Polenta pot, bowed handle with rim / Chaudron avec manche arquée et bord
Polentetopf mit bogenförmigem Stiel / Caldero mango arco con borde

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA4420	**20**	**7 7/8"**	12,5	4 15/16"	8007441056896
FAMA4422	**22**	**8 11/16"**	15,5	6 1/8"	8007441057084
FAMA4424	**24**	**9 7/16"**	17	6 11/16"	8007441057275
FAMA4426	**26**	**10 1/4"**	18	7 1/16"	8007441057527
FAMA4428	**28**	**11"**	18	7 1/16"	8007441057763
FAMA4430	**30**	**11 13/16"**	21	8 1/4"	8007441057985
FAMA4432	**32**	**12 5/8"**	23	9 1/16"	8007441058234
FAMA4434	**34**	**13 3/8"**	24	9 7/16"	8007441058494
FAMA4436	**36**	**14 3/16"**	25	9 13/16"	8007441058760
FAMA4438	**38**	**14 15/16"**	26,5	10 7/16"	8007441058975
FAMA4440	**40**	**15 3/4"**	28	11"	8007441059149

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PAIOLO CON UN MANICO E MANIGLIA ALLUMINIO FUSO

Polenta pot, 1 handle and hand grip / Chaudron à polenta, manche et anse
Polentetopf, Stiel und Griff / Caldero con mango y asa

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA6518	**18**	**7 1/16"**	12	4 3/4"	2	67.63	8007441056704
FAMA6520	**20**	**7 7/8"**	13	5 1/8"	3	101.44	8007441056926
FAMA6522	**22**	**8 11/16"**	14	5 1/2"	3,5	118.35	8007441057114
FAMA6524	**24**	**9 7/16"**	14	5 1/2"	4,5	152.16	8007441057305
FAMA6526	**26**	**10 1/4"**	17	6 11/16"	6	135.26	8007441057565
FAMA6528	**28**	**11"**	17	6 11/16"	7	236.70	8007441057794
FAMA6530	**30**	**11 13/16"**	18	7 1/16"	8	270.51	8007441058043

165B

PAIOLO TIPO PESANTE CON UN MANICO E MANIGLIA IN BAKELITE SPESSORE 3 mm

Heavy polenta pot, bakelite handle, 3 mm thick
Chaudron à polenta lourd, manche en bakélite, épaisseur 3 mm
Polentetopf, schwer, Bakelitesstiel, Dicke 3 mm
Caldero tipo pesado mango plastico espesor mm 3

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMR165B18	**18**	**7 1/16"**	12	4 3/4"	2	67.63	8007441060701
FAMR165B20	**20**	**7 7/8"**	13	5 1/8"	3	101.44	8007441060879
FAMR165B22	**22**	**8 11/16"**	14	5 1/2"	3,5	118.35	8007441061074
FAMR165B24	**24**	**9 7/16"**	14	5 1/2"	4,5	152.16	8007441061289
FAMR165B26	**26**	**10 1/4"**	17	6 11/16"	6	135.26	8007441061517
FAMR165B28	**28**	**11"**	17	6 11/16"	7	236.70	8007441124380
FAMR165B30	**30**	**11 13/16"**	18	7 1/16"	8	270.51	8007441124397

65B

PAIOLO TIPO PESANTISSIMO CON UN MANICO E MANIGLIA IN BAKELITE SPESSORE 5 mm

Heavy-type polenta pot, bakelite handle, 5 mm thick
Chaudron à polenta très lourd, manche en bakélite, épaisseur 5 mm
Polentetopf, überschwer, Bakelitesstiel, Dicke 5 mm
Caldero tipo super pesado manico plastico espesor mm 5

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMR65B18	**18**	**7 1/16"**	12	4 3/4"	2	67.63	8007441060800
FAMR65B20	**20**	**7 7/8"**	13	5 1/8"	3	101.44	8007441060961
FAMR65B22	**22**	**8 11/16"**	14	5 1/2"	3,5	118.35	8007441061180
FAMR65B24	**24**	**9 7/16"**	14	5 1/2"	4,5	152.16	8007441016395
FAMR65B26	**26**	**10 1/4"**	17	6 11/16"	6	135.26	8007441061647
FAMR65B28	**28**	**11"**	17	6 11/16"	7	236.70	8007441061845
FAMR65B30	**30**	**11 13/16"**	18	7 1/16"	8	270.51	8007441062040

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ROSTIERA RETTANGOLARE FINITURA OPACO ANGOLI TONDI SENZA COPERCHIO

Rectangular roasting plate, opaque finish round angles without lid
Plat à rôtir rectangulaire, finissage opaque angles ronds sans couvercle
Rechteckiger Bratform, mattiert, rundwinkeliger, ohne Deckel
Rustidera rectangular acabado opaco angulos redondeados sin tapa

			Height		
Code	cm	in	H cm	H in	Bar Code
FAMA5026	**26 x 20**	**10 1/4" x 7 7/8"**	6	2 3/8"	8007441057541
FAMA5032	**32 x 23**	**12 5/8" x 9 1/16"**	6	2 3/8"	8007441058241
FAMA5035	**35 x 26**	**13 3/4" x 10 1/4"**	6,5	2 9/16"	8007441058593
FAMA5040	**40 x 29**	**15 3/4" x 11 7/16"**	7	2 3/4"	8007441059187
FAMA5045	**45 x 30**	**17 3/4" x 11 13/16"**	7,5	2 15/16"	8007441132330

50BIS

ROSTIERA RETTANGOLARE FINITURA OPACO ANGOLI TONDI CON COPERCHIO

Rectangular roasting plate, opaque finish, round angles with lid
Plat à rôtir rectangulaire, finissage opaque angles ronds avec couvercle
Rechteckiger Bratform, mattiert, rundwinkeliger, mit Deckel
Rustidera rectangular acabado opaco angulos redondeados con tapa

			Height		
Code	cm	in	H cm	H in	Bar Code
FAMA50BIS26	**26 x 20**	**10 1/4" x 7 7/8"**	6	2 3/8"	8007441136932
FAMA50BIS32	**32 x 23**	**12 5/8" x 9 1/16"**	6	2 3/8"	8007441583200
FAMA50BIS35	**35 x 26**	**13 3/4" x 10 1/4"**	6,5	2 9/16"	8007441586171
FAMA50BIS40	**40 x 29**	**15 3/4" x 11 7/16"**	7	2 3/4"	8007441132927
FAMA50BIS45	**45 x 30**	**17 3/4" x 11 13/16"**	7,5	2 15/16"	8007441136970

83B

COPERCHIO PER ROSTIERA RETTANGOLARE - ART. 50

Lid for rectangular roasting plate art. 50 / Couvercle pour plat à rôtir art. 50
Deckel für Bratform Art. 50 / Tapa para rustidera rectangular - art. 50

Code	cm	in	Bar Code
FAMA83B26	**26 x 20**	**10 1/4" x 7 7/8"**	8007441057602
FAMA83B32	**32 x 23**	**12 5/8" x 9 1/16"**	8007441058319
FAMA83B35	**35 x 26**	**13 3/4" x 10 1/4"**	8007441058616
FAMA83B40	**40 x 29**	**15 3/4" x 11 7/16"**	8007441059217
FAMA83B45	**45 x 30**	**17 3/4" x 11 13/16"**	8007441133146

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TORTIERA CONICA CON ANELLO

Conical cake-pan with ring / Tourtière conique avec anneau
Konische Kuchenform mit Ring / Tartera conica con asa movil

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA4316	**16**	**6 5/16"**	4,5	1 3/4"	8007441056469
FAMA4318	**18**	**7 1/16"**	4,5	1 3/4"	8007441056643
FAMA4320	**20**	**7 7/8"**	4,5	1 3/4"	8007441056841
FAMA4322	**22**	**8 11/16"**	4,5	1 3/4"	8007441057046
FAMA4324	**24**	**9 7/16"**	5,5	2 3/16"	8007441057220
FAMA4326	**26**	**10 1/4"**	5,5	2 3/16"	8007441057473
FAMA4328	**28**	**11"**	6,5	2 9/16"	8007441057718
FAMA4330	**30**	**11 13/16"**	7	2 3/4"	8007441057930
FAMA4332	**32**	**12 5/8"**	7	2 3/4"	8007441058180
FAMA4334	**34**	**13 3/8"**	7,5	2 15/16"	8007441058456
FAMA4336	**36**	**14 3/16"**	7,5	2 15/16"	8007441058715
FAMA4338	**38**	**14 15/16"**	8	3 1/8"	8007441058937
FAMA4340	**40**	**15 3/4"**	8	3 1/8"	8007441059101

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BOLLILATTE

Milk kettle / Bouilloire à lait
Milchtopf / Hervidor leche

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA5310	**10**	**3 15/16"**	5	2"	0,6	20.29	8007441123673
FAMA5312	**12**	**4 3/4"**	6	2 3/8"	1	33.81	8007441056162
FAMA5314	**14**	**5 1/2"**	7	2 3/4"	1,7	57.48	8007441056315
FAMA5316	**16**	**6 5/16"**	7	2 3/4"	2,5	84.53	8007441056490

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TORTIERA CILINDRICA CON ANELLO

Cylindric cake mould with ring / Tourtière cylindrique avec anneau
Zylindrische Kuchenform mit Ring / Tartera cilindrica con asa

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA6616	**16**	**6 5/16"**	3	1 3/16"	8007441056513
FAMA6618	**18**	**7 1/16"**	3,5	1 3/8"	8007441056711
FAMA6620	**20**	**7 7/8"**	4	1 9/16"	8007441056933
FAMA6622	**22**	**8 11/16"**	5	2"	8007441057121
FAMA6624	**24**	**9 7/16"**	6	2 3/8"	8007441057329
FAMA6626	**26**	**10 1/4"**	6,5	2 9/16"	8007441057589
FAMA6628	**28**	**11"**	6,5	2 9/16"	8007441057817
FAMA6630	**30**	**11 13/16"**	7	2 3/4"	8007441058067
FAMA6632	**32**	**12 5/8"**	7	2 3/4"	8007441058289
FAMA6634	**34**	**13 3/8"**	7	2 3/4"	8007441058517
FAMA6636	**36**	**14 3/16"**	7,5	2 15/16"	8007441058807
FAMA6638	**38**	**14 15/16"**	7,5	2 15/16"	8007441058982
FAMA6640	**40**	**15 3/4"**	8	3 1/8"	8007441059194

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SPAGHETTIERA CON COLAPASTA INTERNATO E COPERCHIO

Spaghetti saucepot with colander and lid / Marmite à spaghetti avec passoire et couvercle
Spaghettitopf mit Innenseiher und Deckel = Conjunto cuecepastas, escurridera y tapa

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMR9022	**22**	**8 11/16"**	23	9 1/16"	8007441061210

211

PENTOLINO LATTE FINITURA OPACO CON COPERCHIO

Milk pot, opaque finish with lid / Pot au lait, finissage opaque avec couvercle
Milchtöpfchen, mattiert, mit Deckel / Pote leche acabado opaco con tapa

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA21110	**10**	**3 15/16"**	10	3 15/16"	0,6	20.29	8007441056025
FAMA21112	**12**	**4 3/4"**	12	4 3/4"	1,3	43.96	8007441056100
FAMA21114	**14**	**5 1/2"**	14	5 1/2"	1,7	57.48	8007441056254
FAMA21116	**16**	**6 5/16"**	16	6 5/16"	2,5	84.53	8007441056407
FAMA21118	**18**	**7 1/16"**	18	7 1/16"	4,5	152.16	8007441056599

80

SECCHIO LATTE FINITURA OPACO

Milk bucket, opaque finish / Seau à lait, finissage opaque
Milcheimer, mattiert / Cubo leche acabado opaco

	Diameter		Height		
Code	**Ø cm**	**Ø in**	**H cm**	**H in**	**Bar Code**
FAMA8008	**8**	**3 1/8"**	22	8 11/16"	8007441056018
FAMA8010	**10**	**3 15/16"**	24	9 7/16"	8007441056063
FAMA8012	**12**	**4 3/4"**	28	11"	8007441056186
FAMA8015	**15**	**5 29/32"**	30	11 13/16"	8007441056353
FAMA8020	**20**	**7 7/8"**	33	13"	8007441056940

89

ASPARAGERA O ZAMPONIERA CON CESTELLO E COPERCHIO

Asparagus or zampone pot with basket and lid
Marmite à asperges ou zampone avec panier et couvercle
Spargel-oder Zamponetopf mit Korb und Deckel
Hervido cilindrico para esparragos con cestillo y tapa

	Height		Capacity		
Code	**H cm**	**H in**	**lt**	**oz**	**Bar Code**
FAMA8916	**16**	**6 5/16"**	24	811.54	8007441133429

FORNOOCCHIO

FORNETTO CON OCCHIO CON SPARGIFIAMMA INOX E TORTIERE 10/10

Bake-stove with eye / Brennofen für Kuchen mit Auge
Four à gâteaux, avec oeil / Hornillo para postres con ojo

	Diameter		
Code	Ø cm	Ø in	Bar Code
COALFORNOOCCHIO30	**30**	**10 1/4"**	8007441146115
COALFORNOOCCHIO35	**35**	**11"**	8007441146122

86

FORNETTO PER DOLCI COMPLETO DI COPERCHIO E PIASTRA IN FERRO

Bake-stove with lid and iron grid / Four à gâteaux, avec couvercle et plaque en fer
Brennofen für Kuchen mit Deckel und Eisenplatte / Hornillo para postres con tapa y plancha hierro

	Diameter		
Code	Ø cm	Ø in	Bar Code
FAMR8626	**26**	**10 1/4"**	8007441061685
FAMR8628	**28**	**11"**	8007441061869
COFE86	**fondello singolo**		8007441146245

10B

TEGAME CON DUE MANIGLIE INOX

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

Confezione da 6 pezzi Packaging 6 pieces

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA10SEL20	**20**	**7 7/8"**	5,5	2 3/16"	8007441138202
FAMA10SEL24	**24**	**9 7/16"**	6,5	2 9/16"	8007441138196
FAMA10SEL28	**28**	**11"**	7	2 3/4"	8007441138189
FAMA10SEL32	**32**	**12 5/8"**	7,5	2 15/16"	8007441138035
FAMA10SEL36	**36**	**14 3/16"**	8	3 1/8"	8007441138042
FAMA10SEL40	**40**	**15 3/4"**	8,5	3 3/8"	8007441138059

11B

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO INOX

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

Confezione da 6 pezzi Packaging 6 pieces

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA11BSEL20	**20**	**7 7/8"**	5,5	2 3/16"	8007441137885
FAMA11BSEL24	**24**	**9 7/16"**	6,5	2 9/16"	8007441137892
FAMA11BSEL28	**28**	**11"**	7	2 3/4"	8007441137908
FAMA11BSEL32	**32**	**12 5/8"**	7,5	2 15/16"	8007441137915
FAMA11BSEL36	**36**	**14 3/16"**	8	3 1/8"	8007441137922
FAMA11BSEL40	**40**	**15 3/4"**	8,5	3 3/8"	8007441137939

11BB

PADELLA SVASATA BASSA CON UN MANICO INOX

Low sauté pan, 1 s/s handle / Sauteuse, 1 manche en acier inox
Ausgestellte Sauteuse 1 Edelstahlstie / Sartén ensanchada baja mango inox

Confezione da 6 pezzi Packaging 6 pieces

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA11BBSEL20	**20**	**7 7/8"**	4,5	1 3/4"	8007441137946
FAMA11BBSEL24	**24**	**9 7/16"**	5	2"	8007441137953
FAMA11BBSEL28	**28**	**11"**	5	2"	8007441137960
FAMA11BBSEL32	**32**	**12 5/8"**	5	2"	8007441137977
FAMA11BBSEL36	**36**	**14 3/16"**	5,5	2 3/16"	8007441137984
FAMA11BBSEL40	**40**	**15 3/4"**	6	2 3/8"	8007441137991

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Alluminio Basic

Line Basic Aluminium / Série Aluminium Basic
Linie Aluminium Basic / Línea Aluminio Basic

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

RIVESTIMENTO

Coating
No one

PER COTTURA A GAS

Gas

ECOLOGICO RICICLABILE

Ecological
100% recycling

MANICATURA

Handle
Stainless steel

PER COTTURA ELETTRICA

Electric

PESO SPECIFICO

Specific weight

SPESSORE

Material thickness
(1/16")

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. 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

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

03

PENTOLA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
PCMX0316	**16**	**6 5/16"**	14	5 1/2"	2,7	91.30	8007441142377
PCMX0318	**18**	**7 1/16"**	16	6 5/16"	4	135.26	8007441142384
PCMX0320	**20**	**7 7/8"**	18	7 1/16"	5,5	185.98	8007441142391
PCMX0322	**22**	**8 11/16"**	20	7 7/8"	7,5	253.61	8007441142407
PCMX0324	**24**	**9 7/16"**	22	8 11/16"	10	338.14	8007441142414
PCMX0326	**26**	**10 1/4"**	24	9 7/16"	12,5	422.68	8007441142421
PCMX0328	**28**	**11"**	26	10 1/4"	16	541.02	8007441142438
PCMX0330	**30**	**11 13/16"**	28	11"	20	676.28	8007441143312
PCMX0332	**32**	**12 5/8"**	30	11 13/16"	24	811.54	8007441143046
PCMX0334	**34**	**13 3/8"**	32	12 5/8"	29	980.61	8007441143084
PCMX0336	**36**	**14 3/16"**	34	13 3/8"	35	1183.50	8007441143114
PCMX0338	**38**	**14 15/16"**	36	14 3/16"	40	1352.60	8007441143800
PCMX0340	**40**	**15 3/4"**	38	14 15/16"	48	1623.10	8007441143657
PCMX0346	**46**	**18 1/8"**	44	17 5/16"	73	2468.40	8007441143930
PCMX0350	**50**	**19 11/16"**	48	18 7/8"	94	3178.50	8007441145200

04

CASSERUOLA ALTA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
PCMX0416	**16**	**6 5/16"**	9	3 9/16"	1,9	64.25	8007441142544
PCMX0418	**18**	**7 1/16"**	10	3 15/16"	2,6	87.92	8007441142551
PCMX0420	**20**	**7 7/8"**	10,5	4 1/8"	3,3	111.59	8007441141875
PCMX0422	**22**	**8 11/16"**	12	4 3/4"	4,5	152.16	8007441142568
PCMX0424	**24**	**9 7/16"**	13	5 1/8"	5,5	185.98	8007441141882
PCMX0426	**26**	**10 1/4"**	13,5	5 5/16"	7	236.70	8007441142575
PCMX0428	**28**	**11"**	14	5 1/2"	8,5	287.42	8007441142285
PCMX0430	**30**	**11 13/16"**	15	5 15/16"	10	338.14	8007441142582
PCMX0432	**32**	**12 5/8"**	16	6 5/16"	12	405.77	8007441141899
PCMX0434	**34**	**13 3/8"**	17	6 11/16"	15	507.21	8007441142599
PCMX0436	**36**	**14 3/16"**	18	7 1/16"	18	608.65	8007441142605
PCMX0438	**38**	**14 15/16"**	18	7 1/16"	21	710.09	8007441142612
PCMX0440	**40**	**15 3/4"**	20	7 7/8"	25	845.35	8007441142629

06

CASSERUOLA BASSA CON DUE MANIGLIE INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
PCMX0620	**20**	**7 7/8"**	7,5	2 15/16"	2,5	84.53	8007441145668
PCMX0622	**22**	**8 11/16"**	8,5	3 3/8"	3,3	111.59	8007441141912
PCMX0624	**24**	**9 7/16"**	9	3 9/16"	4	135.26	8007441142988
PCMX0626	**26**	**10 1/4"**	9,5	3 3/4"	5	169.07	8007441142827
PCMX0628	**28**	**11"**	10	3 15/16"	6	202.88	8007441142292
PCMX0630	**30**	**11 13/16"**	11	4 5/16"	7,5	253.61	8007441142834
PCMX0632	**32**	**12 5/8"**	11,5	4 1/2"	8,5	287.42	8007441142308
PCMX0634	**34**	**13 3/8"**	12	4 3/4"	10	338.14	8007441141929
PCMX0636	**36**	**14 3/16"**	13	5 1/8"	13	439.58	8007441142858
PCMX0638	**38**	**14 15/16"**	13,5	5 5/16"	15	507.21	8007441142964
PCMX0640	**40**	**15 3/4"**	14	5 1/2"	17	574.84	8007441142971

09

CASSERUOLA CONICA CON UN MANICO INOX E BECCO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
PCMX0914	**14**	**5 1/2"**	8,5	5 1/2"	1,2	40.58	8007441142711
PCMX0916	**16**	**6 5/16"**	10	6 5/16"	1,3	43.96	8007441141936
PCMX0918	**18**	**7 1/16"**	11,5	4 1/2"	1,9	64.25	8007441142728
PCMX0920	**20**	**7 7/8"**	12,5	4 15/16"	2,4	81.15	8007441142735

05

CASSERUOLA ALTA CON UN MANICO INOX

Saucepan, 1 handle / Casserole haute, 1 manche
Stielkasserolle / Cacerola alta 1 mango inox

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
PCMX0514	**14**	**5 1/2"**	8	5 1/2"	1,2	40.58	8007441142742
PCMX0516	**16**	**6 5/16"**	9	6 5/16"	1,9	64.25	8007441142759
PCMX0518	**18**	**7 1/16"**	10	3 15/16"	2,6	87.92	8007441142766
PCMX0520	**20**	**7 7/8"**	11	4 5/16"	3,3	111.59	8007441142773
PCMX0522	**22**	**8 11/16"**	12	4 3/4"	4,5	152.16	8007441142780
PCMX0524	**24**	**9 7/16"**	13	5 1/8"	5,5	185.98	8007441142797

010

TEGAME CON DUE MANIGLIE INOX

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
PCMX01016	**16**	**6 5/16"**	4	1 9/16"	8007441589806
PCMX01018	**18**	**7 1/16"**	5	2"	8007441143558
PCMX01020	**20**	**7 7/8"**	6	2 3/8"	8007441142445
PCMX01022	**22**	**8 11/16"**	6	2 3/8"	8007441142452
PCMX01024	**24**	**9 7/16"**	6	2 3/8"	8007441142469
PCMX01026	**26**	**10 1/4"**	6	2 3/8"	8007441141943
PCMX01028	**28**	**11"**	6,5	2 9/16"	8007441142476
PCMX01030	**30**	**11 13/16"**	6,5	2 9/16"	8007441142483
PCMX01032	**32**	**12 5/8"**	6,5	2 9/16"	8007441142490
PCMX01034	**34**	**13 3/8"**	6,5	2 9/16"	8007441142506
PCMX01036	**36**	**14 3/16"**	7,5	2 15/16"	8007441142513
PCMX01038	**38**	**14 15/16"**	8	3 1/8"	8007441142520
PCMX01040	**40**	**15 3/4"**	8	3 1/8"	8007441142537

011

PADELLA
CON UN MANICO INOX

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
PCMX01116	**16**	**6 5/16”**	4	1 9/16”	1,9	64.25	8007441149246
PCMX01118	**18**	**7 1/16”**	5	2”	2,5	84.53	8007441143541
PCMX01120	**20**	**7 7/8”**	6	2 3/8”	3,3	111.59	8007441142636
PCMX01122	**22**	**8 11/16”**	6	2 3/8”	4,5	152.16	8007441142643
PCMX01124	**24**	**9 7/16”**	6	2 3/8”	5,5	185.98	8007441142650
PCMX01126	**26**	**10 1/4”**	6	2 3/8”	7	236.70	8007441142667
PCMX01128	**28**	**11”**	6,5	2 9/16”	8,5	287.42	8007441141950
PCMX01130	**30**	**11 13/16”**	6,5	2 9/16”	10	338.14	8007441142674
PCMX01132	**32**	**12 5/8”**	6,5	2 9/16”	12	405.77	8007441142247
PCMX01134	**34**	**13 3/8”**	6,5	2 9/16”	15	507.21	8007441142681
PCMX01136	**36**	**14 3/16”**	7,5	2 15/16”	18	608.65	8007441141967
PCMX01138	**38**	**14 15/16”**	8	3 1/8”	21	710.09	8007441141974
PCMX01140	**40**	**15 3/4”**	8	3 1/8”	25	845.35	8007441142704

015

COLAPASTA 3 PIEDI SEMISFERICO
CON DUE MANIGLIE INOX

Tripodal colander - hemispheric / Passoire avec trépied - hémisphérique
Dreifußseiher - halbkugelig / Escurridora 3 pies semi-esferico

	Diameter		
Code	Ø cm	Ø in	Bar Code
PCMX01520	**20**	**7 7/8”**	8007441142865
PCMX01522	**22**	**8 11/16”**	8007441142872
PCMX01524	**24**	**9 7/16”**	8007441142889
PCMX01526	**26**	**10 1/4”**	8007441142896
PCMX01528	**28**	**11”**	8007441142902
PCMX01530	**30**	**11 13/16”**	8007441142919

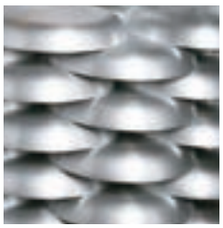
Ø dal 46 al 60 per pentolame Linea salsa pomodoro
* PONTICELLO TIPO ALBERGO

029

COPERCHIO TONDO CON PONTICELLO
INOX senza orlo - conf. 10 pz.

Round lid, loop handle, no rim - pack 10 pcs
Couvercle rond avec poignée non bordée - conf. 10 pièces
Runddeckel mit Gegengriff ohne Rand - pack. 10 St.
Tapa redonda con puente sin borde - conf. 10 Pz.

	Diameter		
Code	Ø cm	Ø in	Bar Code
PCMX02916	**16**	**6 5/16”**	8007441142926
PCMX02918	**18**	**7 1/16”**	8007441141981
PCMX02920	**20**	**7 7/8”**	8007441141998
PCMX02922	**22**	**8 11/16”**	8007441142001
PCMX02924	**24**	**9 7/16”**	8007441142018
PCMX02926	**26**	**10 1/4”**	8007441142353
PCMX02928	**28**	**11”**	8007441142254
PCMX02930	**30**	**11 13/16”**	8007441142933
PCMX02932	**32**	**12 5/8”**	8007441142261
PCMX02934	**34**	**13 3/8”**	8007441142360
PCMX02936	**36**	**14 3/16”**	8007441142278
PCMX02938	**38**	**14 15/16”**	8007441142940
PCMX02940	**40**	**15 3/4”**	8007441142957
PCMX02946 *	**46**	**18 1/8”**	8007441143862
PCMX02950 *	**50**	**19 11/16”**	8007441143640
PCMX02955 *	**55**	**21 5/8”**	8007441147358
PCMX02960 *	**60**	**23 5/8”**	8007441147365



Le fasi di produzione di una pentola.

The Production Stages of a pot

STAMPAGGIO O TORNITURA

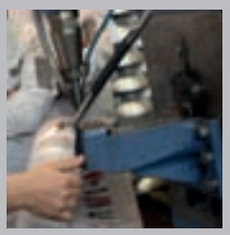
PRESSING OR TURNING

La pressa stampa il disco che assume, in una versione grezza, la forma voluta. Successivamente si effettua la rifinitura per eliminare le imperfezioni e la pulitura che gli conferisce l'aspetto definitivo. Per le pentole in acciaio è necessaria una ulteriore fase di lavorazione detta lucidatura, per conferire al metallo la sua tipica brillantezza.

The press forges the disk, which roughly assumes the desired shape. Subsequently it is touched-up to eliminate imperfections and is cleaned, giving the final appearance. For steel pots, a final working step known as polishing is needed, which gives the sheen typical of this metal.

MANICATURA

HANDLE



Manici e maniglie devono rispondere a importanti requisiti per consentire un utilizzo professionale sicuro ed efficace. Innanzitutto devono essere di un materiale non conduttore di calore, per preservare l'utilizzatore dal rischio di scottature: ad esempio sono spesso impiegati tubolari in acciaio inox. L'applicazione di manici e maniglie nelle pentole in rame e alluminio avviene inchiodando gli stessi al corpo della pentola tramite rivetti in lega particolarmente resistenti (AG5) o dello stesso metallo del contenitore. Per l'acciaio invece, trattandosi di materiale molto duro, le maniglie vengono saldate direttamente al corpo della pentola. Manici e maniglie sono per lo più realizzati in acciaio, in modo tale da preservare il più possibile dal rischio di scottature. Solo nel caso del rame, per un fattore di tradizione ed estetica, si preferisce l'utilizzo di manici e maniglie in ottone.

Handles must meet certain important requirements to allow professional, safe and efficient use. First of all, they must be made of a material which does not conduct heat, to prevent the user from being burnt.
The application of handles onto copper and aluminium pots is carried out by nailing them onto the body of the pot with particularly resistant alloy rivets (AG5) or with rivets made from the same metal as the container. For steel on the other hand, which is a very hard material, the handles are soldered directly onto the body of the pot. Handles are mostly made from steel, in order to lower the risk of being burnt. Only in the case of copper, is the use of brass handles preferred, and this is due to aesthetic reasons.

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Salsa pomodoro in Alluminio

Line for tomato / Série pour sauce-tomates
Linie für Tomatensoßetöpfe / Línea para salsa de tomate

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

DURATA

Durability

RIVESTIMENTO

Coating
No one

PER COTTURA A GAS

Gas

ECOLOGICO RICICLABILE

Ecological
100% recycling

MANICATURA
Alluminio fuso e applicazione al corpo con rivetti in lega AG5

Handle Fused aluminium/inox and body fixing by AG5 alloy rivets

PER COTTURA ELETTRICA

Electric

PESO SPECIFICO

Specific weight

SPESSORE

Material thickness (1/16")

PER COTTURA RADIANTE

Radiant

CONFORMITÀ ALLE LEGGI

Legal conformity

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

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

85SC

SCOLAPOMODORO (da inserire nelle pentole pomodoro art. 85 bis e art. 03)

Tomato colander (for tomato stockpots art. 85 bis and art. 03)
Passoire à tomate (pour marmites à tomates art. 85 bis et art. 03)
Tomatenseiher (für Tomatentöpfe Art. 85 bis und 03)
Escurretomate (para uso con ollas tomate art. 85 Bis e art. 03)

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
FAMA85SC32	**32**	**12 5/8"**	30	11 13/16"	8007441131456
FAMA85SC36	**36**	**14 3/16"**	34	13 3/8"	8007441131463
FAMA85SC40	**40**	**15 3/4"**	38	14 15/16"	8007441128883
FAMA85SC46	**46**	**18 1/8"**	44	17 5/16"	8007441128890
FAMA85SC50	**50**	**19 11/16"**	49	19 5/16"	8007441137694

85BS

TIPO NORD (PENTOLA) CON DUE MANIGLIE IN ALLUMINIO Senza coperchio pesante

North type (stockpot), alu handles, no heavy lid
Type nord (marmite) sans couvercle lourd, anses en aluminium
Nordtopf ohne Schwerdeckel, Alugriffen
Tipo nord olla sin tapa, con asas aluminio

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA85BS32	**32**	**12 5/8"**	32	12 5/8"	25	845.35	8007441058340
FAMA85BS34	**34**	**13 3/8"**	34	13 3/8"	31	1048.20	8007441058548
FAMA85BS36	**36**	**14 3/16"**	36	14 3/16"	36,5	1234.20	8007441058852
FAMA85BS38	**38**	**14 15/16"**	38	14 15/16"	43	1454.00	8007441059019
FAMA85BS40	**40**	**15 3/4"**	40	15 3/4"	50,2	1697.50	8007441059248
FAMA85BS46	**46**	**18 1/8"**	46	18 1/8"	76,5	2586.80	8007441059354
FAMA85BS50	**50**	**19 11/16"**	50	19 11/16"	98	3313.80	8007441059477

85C

TIPO SUD (CALDAIA) CON DUE MANIGLIE IN ALLUMINIO E PONTICELLO ALLUMINIO Compreso coperchio pesante

South type (cauldron) with heavy lid, alu handles and loop handle
Type sud (cuve) avec couvercle lourd, anses et poignée en aluminium
Südkessel mit Schwerdeckel, Alugriffen und Alugegengriff
Tipo sur caldero con tapa pesada, asas aluminio y puente aluminio

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA85C36	**36**	**14 3/16"**	23	9 1/16"	23	777.72	8007441058869
FAMA85C40	**40**	**15 3/4"**	23	9 1/16"	29	980.61	8007441059255
FAMA85C46	**46**	**18 1/8"**	34	13 3/8"	56	1893.60	8007441059361
FAMA85C50	**50**	**19 11/16"**	34	13 3/8"	66,7	2255.40	8007441059484
FAMA85C60	**60**	**23 5/8"**	34	13 3/8"	96	3246.10	8007441059552

03C

PENTOLA PICCOLA COMUNITÀ CON DUE MANIGLIE E PONTICELLO IN ALLUMINIO Compreso coperchio pesante (Spess. Da 20/10 a 26/10)

Stockpot for small communities, heavy lid, alu handles and loop handle (thickness from 20/10 to 26/10)
Marmite petite communauté, couvercle lourd, anses et poignée en aluminium (épaisseur de 20/10 à 26/10)
Suppentopf für kleine Gemeinschaft, mit Schwerdeckel, Griffen und Alugegengriff (Dicke von 20/10 bis 26/10)
Olla pequena comunidad cono tapa pesada asase y puente aluminio (espesor de 20/10 hasta 26/10)

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA03C32	**32**	**12 5/8"**	30	11 13/16"	24	811.54	8007441058104
FAMA03C34	**34**	**13 3/8"**	32	12 5/8"	29	980.61	8007441058357
FAMA03C36	**36**	**14 3/16"**	34	13 3/8"	35	1183.50	8007441058630
FAMA03C38	**38**	**14 15/16"**	36	14 3/16"	40	1352.60	8007441058883
FAMA03C40	**40**	**15 3/4"**	38	14 15/16"	48	1623.10	8007441059026
FAMA03C46	**46**	**18 1/8"**	44	17 5/16"	73	2468.40	8007441059293
FAMA03C50	**50**	**19 11/16"**	49	19 5/16"	94	3178.50	8007441132002
FAMA03C55	**55**	**21 5/8"**	53	20 7/8"	126	4260.60	8007441059385
FAMA03C60	**60**	**23 5/8"**	58	22 13/16"	164	5545.50	8007441131982

85S

TIPO SUD (CALDAIA) CON DUE MANIGLIE IN ALLUMINIO Senza coperchio pesante

South type (cauldron) alu handles, no heavy lid
Type sud (cuve) sans couvercle lourd, anses en aluminium
Südkessel ohne Schwerdeckel, Alugriffen
Tipo sud caldero sin tapa con asas aluminio

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA85S36	**36**	**14 3/16"**	23	9 1/16"	23	777.72	8007441058876
FAMA85S40	**40**	**15 3/4"**	23	9 1/16"	29	980.61	8007441059262
FAMA85S46	**46**	**18 7/64"**	34	13 3/8"	56	1893.60	8007441059378
FAMA85S50	**50**	**19 11/16"**	34	13 3/8"	66,7	2255.40	8007441059491
FAMA85S60	**60**	**23 5/8"**	34	13 3/8"	96	3246.10	8007441059569

142

PENTOLA A GRADINO CON COPERCHIO CON DUE MANIGLIE INOX

Deep rim saucepan with lid / Casserole à étage avec couvercle
Abgestufter Topf mit Deckel / Olla en escalón con tapa

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALMA14228	**28**	**11"**	29	11 7/16"	8007441142087
ALMA14230	**30**	**11 13/16"**	30	11 13/16"	8007441142094
ALMA14232	**32**	**12 5/8"**	32	12 5/8"	8007441142100
ALMA14236	**36**	**14 3/16"**	34	13 3/8"	8007441142124
ALMA14240	**40**	**15 3/4"**	37	14 9/16"	8007441142131

85BC

TIPO NORD (PENTOLA) CON DUE MANIGLIE E PONTICELLO IN ALLUMINIO Compreso coperchio pesante

North type (stockpot) with heavy lid, alu handles and loop handle
Type nord (marmite) avec couvercle lourd, anses et poignée en aluminium
Nordtopf mit Schwerdeckel, Alugriffen und Alugegengriff
Tipo nord olla con tapa pesada, asas aluminio y puente aluminio

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
FAMA85BC32	**32**	**12 5/8"**	32	12 5/8"	25	845.35	8007441058333
FAMA85BC34	**34**	**13 3/8"**	34	13 3/8"	31	1048.20	8007441058531
FAMA85BC36	**36**	**14 3/16"**	36	14 3/16"	36,5	1234.20	8007441058845
FAMA85BC38	**38**	**14 15/16"**	38	14 15/16"	43	1454.00	8007441059002
FAMA85BC40	**40**	**15 3/4"**	40	15 3/4"	50,2	1697.50	8007441059231
FAMA85BC46	**46**	**18 7/64"**	46	18 1/8"	76,5	2586.80	8007441059347
FAMA85BC50	**50**	**19 11/16"**	50	19 11/16"	98	3313.80	8007441059460

207CA

CAVAGNOCCHI

Gnocchi strainer / Petite passoire à gnocchi
Schöpflöffel für Klöße / Espumadera para "gnocchi"

	Height		
Code	H cm	H in	Bar Code
COAL207CA50	**50**	**19 11/16"**	8007441132798

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

	Diameter		
Code	Ø cm	Ø in	Bar Code
COIX318533	**33**	**13"**	8007441678074

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Family Cooking
Rame e pasticceria

Copper - Pastry / Cuivre - Pâtisserie
Kupfer - Gebäck / Cobre - Repostería

W/°K 225 / 396

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

STAGNO/ ANTIADERENTE

RIVESTIMENTO
Coating
Tin/Non-stick

PER COTTURA A GAS
Gas

100%

ECOLOGICO RICICLABILE
Ecological
100% recycling

OTTONE/ PLASTICO

MANICATURA
Handle
Brass/Plastic

PER COTTURA ELETTRICA
Electric

Ps 2,7 / 8,9

PESO SPECIFICO
Alluminio 2,7 / Rame 8,9
Specific weight
Aluminium 2,7 / Copper 8,9

2 mm

SPESSORE
Material thickness
(1/16")

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. 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

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

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

4M

CASSERUOLA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles / Faitout, 2 anses
Brattopf 2 Griffe / Cacerola 2 asas

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM4M18	**18**	**7 1/16"**	7,5	2 15/16"	8007441140427
COCM4M20	**20**	**7 7/8"**	7,5	2 15/16"	8007441140434
COCM4M22	**22**	**8 11/16"**	7,5	2 15/16"	8007441140441
COCM4M24	**24**	**9 7/16"**	8	3 1/8"	8007441140458
COCM4M26	**26**	**10 1/4"**	8	3 1/8"	8007441140465
COCM4M28	**28**	**11"**	8	3 1/8"	8007441140472

4MBIS

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM4MBIS18	**18**	**7 1/16"**	9	3 9/16"	8007441145040
COCM4MBIS20	**20**	**7 7/8"**	10	3 15/16"	8007441145057
COCM4MBIS22	**22**	**8 11/16"**	10,5	4 1/8"	8007441145064
COCM4MBIS24	**24**	**9 7/16"**	12	4 3/4"	8007441145071

29M

COPERCHIO CON PONTICELLO

Lid with loop handle / Couvercle avec poignée
Deckel mit Gegengriff / Tapa con puente inox

	Diameter		
Code	Ø cm	Ø in	Bar Code
COCM29M18	**18**	**7 1/16"**	8007441140212
COCM29M20	**20**	**7 7/8"**	8007441140229
COCM29M22	**22**	**8 11/16"**	8007441140236
COCM29M24	**24**	**9 7/16"**	8007441140243
COCM29M26	**26**	**10 1/4"**	8007441140250
COCM29M28	**28**	**11"**	8007441140267
COCM29M32	**32**	**12 5/8"**	8007441145033

11M

PADELLA CON UN MANICO OTTONE

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM11M20	**20**	**7 7/8"**	5,5	2 3/16"	8007441140175
COCM11M24	**24**	**9 7/16"**	5,5	2 3/16"	8007441140182
COCM11M28	**28**	**11"**	5,5	2 3/16"	8007441140199
COCM11M32	**32**	**12 5/8"**	6,3	2 1/2"	8007441140205

11BM

PADELLA SALTARE CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle / Sauteuse, 1 manche
Sauteuse 1 Stiel / Sartén saltear 1 mango

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM11BM28	**28**	**11"**	7	2 3/4"	8007441145293
COCM11BM32	**32**	**12 5/8"**	7,3	2 7/8"	8007441145309

5M

CASSERUOLA CON UN MANICO OTTONE

Saucepan, 1 handle / Casserole, 1 manche
Stielkasserolle / Cacerola 1 mango

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM5M14	**14**	**5 1/2"**	8	3 1/8"	8007441140335
COCM5M16	**16**	**6 5/16"**	8,5	3 3/8"	8007441140342
COCM5M18	**18**	**7 1/16"**	9	3 9/16"	8007441140359
COCM5M20	**20**	**7 7/8"**	10	3 15/16"	8007441140366

10MC

TEGAME CON DUE MANIGLIE OTTONE E COPERCHIO

Omelette pan, 2 handles and lid / Plat rond, 2 anses et couvercle
Pfanne 2 Griffe und Deckel / Paellera 2 asas con tapa

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM10MC24	**24**	**9 7/16"**	5,5	2 3/16"	8007441140649
COCM10MC28	**28**	**11"**	6,5	2 9/16"	8007441140144
COCM10MC32	**32**	**12 5/8"**	7,5	2 15/16"	8007441140151
COCM10MC36	**36**	**14 3/16"**	8,5	3 3/8"	8007441140168

65M

PAIOLO CON UN MANICO IN LEGNO E MANIGLIA INOX

Polenta pot, wooden handle / Chaudron, manche en bois
Polentetopf mit Holzstiel / Caldero mango madera

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM65M18	**18**	**7 1/16"**	10	3 15/16"	8007441140373
COCM65M20	**20**	**7 7/8"**	11,5	4 1/2"	8007441140380
COCM65M22	**22**	**8 11/16"**	13,5	5 5/16"	8007441140397
COCM65M24	**24**	**9 7/16"**	13,5	5 5/16"	8007441140403
COCM65M26	**26**	**10 1/4"**	14,3	5 5/8"	8007441140410

44M

PAIOLO CON MANICO ARCO

Polenta pot, bowed handle / Chaudron, manche arqué
Polentetopf mit bogenförmigem Stiel / Caldero con mango arco

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
COCM44M22	**22**	**8 11/16"**	13,5	5 5/16"	8007441140274
COCM44M24	**24**	**9 7/16"**	13,5	5 5/16"	8007441140281
COCM44M26	**26**	**10 1/4"**	14,3	5 5/8"	8007441140298
COCM44M28	**28**	**11"**	16	6 5/16"	8007441140304
COCM44M30	**30**	**11 13/16"**	16	6 5/16"	8007441140311
COCM44M32	**32**	**12 5/8"**	17	6 11/16"	8007441140328

43LE

TORTIERA

Cake mould / Tourtière
Kuchenform / Tartera

	Diameter		Quantity	
Code	Ø cm	Ø in	pz	Bar Code
COAL43LE16	16	6 5/16"	(**)	8007441138776
COAL43LE18	18	7 1/16"	(**)	8007441138783
COAL43LE20	20	7 7/8"	(**)	8007441138790
COAL43LE22	22	8 11/16"	(**)	8007441138806
COAL43LE24	24	9 7/16"	(**)	8007441138813
COAL43LE26	26	10 1/4"	(**)	8007441138820
COAL43LE28	28	11"	(**)	8007441138837
COAL43LE30	30	11 13/16"	(**)	8007441138844

43TU

CIAMBELLA CON TUBO

Savarin mould with tube / Savarin avec tube
Kranzkuchen mit Loch / Molde savarin bajo

	Diameter		Quantity	
Code	Ø cm	Ø in	pz	Bar Code
COAL43TU16	16	6 5/16"	(**)	8007441138691
COAL43TU18	18	7 1/16"	(**)	8007441138707
COAL43TU20	20	7 7/8"	(**)	8007441138714
COAL43TU22	22	8 11/16"	(**)	8007441138721
COAL43TU24	24	9 7/16"	(**)	8007441138738
COAL43TU26	26	10 1/4"	(**)	8007441138745
COAL43TU28	28	11"	(**)	8007441138752
COAL43TU30	30	11 13/16"	(**)	8007441138769

37LE

CIAMBELLONE CON TUBO

Big savarin mould with tube / Gros savarin avec tube
Grosskranzkuchen mit Loch / Molde savarin

	Diameter		Quantity	
Code	Ø cm	Ø in	pz	Bar Code
COAL37LE22	22	8 11/16"	(**)	8007441139049
COAL37LE24	24	9 7/16"	(**)	8007441139056
COAL37LE26	26	10 1/4"	(**)	8007441139063
COAL37LE28	28	11"	(**)	8007441139070

35LE

STAMPO BUDINO CON TUBO

Pudding mould with tube / Dariole avec tube
Puddingform mit Loch / Molde savarin

	Diameter		Quantity	
Code	Ø cm	Ø in	pz	Bar Code
COAL35LE07	7	2 3/4"	(***)	8007441138851
COAL35LE10	10	3 15/16"	(***)	8007441138868
COAL35LE12	12	4 3/4"	(*)	8007441138875
COAL35LE14	14	5 1/2"	(**)	8007441138882
COAL35LE16	16	6 5/16"	(**)	8007441138899
COAL35LE18	18	7 1/16"	(*)	8007441138905
COAL35LE20	20	7 7/8"	(*)	8007441138912
COAL35LE22	22	8 11/16"	(*)	8007441138929

30LE

STAMPO BUDINO SENZA TUBO

Pudding mould without tube / Dariole sans tube
Puddingform ohne Loch / Molde savarin sin tubo

	Diameter		Quantity	
Code	Ø cm	Ø in	pz	Bar Code
COAL30LE07	7	2 3/4"	(***)	8007441138967
COAL30LE10	10	3 15/16"	(***)	8007441138974
COAL30LE12	12	4 3/4"	(*)	8007441138981
COAL30LE14	14	5 1/2"	(**)	8007441138998
COAL30LE16	16	6 5/16"	(**)	8007441139001
COAL30LE18	18	7 1/16"	(*)	8007441139018
COAL30LE20	20	7 7/8"	(*)	8007441139025
COAL30LE22	22	8 11/16"	(*)	8007441139032

432

FORNETTO DOPPIO CON DUE MANICI PLASTICI

Double frypan, 2 handles / Poêle doubles, 2 manches
Doppelpfanne, 2 Stiele / Hornillo doble con 2 mangos

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA43224	24	9 7/16"	9,8	3 7/8"	(*)	8007441039585
COFA43226	26	10 1/4"	10,5	4 1/8"	(*)	8007441039721
COFA43228	28	11"	11	4 5/16"	(*)	8007441039837

435

STAMPO BUDINO CON BUSSOLOTTO

Pudding mould with tube / Dariole avec tube
Puddingform mit Loch / Molde savarin

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA43514	14	5 1/2"	6,5	2 9/16"	(**)	8007441039134
COFA43516	16	6 5/16"	6,8	2 11/16"	(**)	8007441039219
COFA43518	18	7 1/16"	7,5	2 15/16"	(**)	8007441039301
COFA43520	20	7 7/8"	7,8	3 1/16"	(**)	8007441039387
COFA43522	22	8 11/16"	8	3 1/8"	(**)	8007441039479

436

STAMPO BUDINO SENZA BUSSOLOTTO

Pudding mould without tube / Dariole sans tube
Puddingform ohne Loch / Molde savarin

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA43614	14	5 1/2"	6,5	2 9/16"	(**)	8007441039141
COFA43616	16	6 5/16"	6,8	2 11/16"	(**)	8007441039226
COFA43618	18	7 1/16"	7,5	2 15/16"	(**)	8007441039318
COFA43620	20	7 7/8"	7,8	3 1/16"	(**)	8007441039394
COFA43622	22	8 11/16"	8	3 1/8"	(**)	8007441039486

437

CIAMBELLA

Savarin mould / Savarin
Kranzkuchen / Molde savarin

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA43722	**22**	**8 11/16"**	6	2 3/8"	(**)	8007441039493
COFA43724	**24**	**9 7/16"**	6,5	2 9/16"	(**)	8007441039608
COFA43726	**26**	**10 1/4"**	7	2 3/4"	(**)	8007441124366
COFA43728	**28**	**11"**	7	2 3/4"	(**)	8007441124373

111BP

PADELLA DA SALA ANTIADERENTE CON UN MANICO PLASTICO

Non stick serving pan, 1 bakelite handle / Poêle à servir anti-adhésive, 1 manche en bakélite
Antihafte Servierpfanne 1 Bakelitesstiel / Sartén salon antiadherente mango plastico

	Diameter		Height		Quantity	
Code	Ø cm	Ø in	H cm	H in	pz	Bar Code
COFA111BP20	**20**	**7 7/8"**	4,7	1 7/8"	(*)	8007441137618
COFA111BP22	**22**	**8 11/16"**	4,7	1 7/8"	(*)	8007441136086
COFA111BP24	**24**	**9 7/16"**	5	2	(*)	8007441136093
COFA111BP26	**26**	**10 1/4"**	5,1	2	(*)	8007441136109
COFA111BP28	**28**	**11"**	5,2	2 1/16"	(*)	8007441136116
COFA111BP30	**30**	**11 13/16"**	5,3	2 1/16"	(*)	8007441136123
COFA111BP32	**32**	**12 5/8"**	5,6	2 3/16"	(*)	8007441136130

438

FORMA PER PLUMCAKE

Plumcake mould / Moule à plum-cake
Plumcakeform / Molde cake

			Height		Quantity	
Code	cm	in	H cm	H in	pz	Bar Code
COFA43826	**26x10**	**10 1/4"x 3 15/16"**	10	3 15/16"	(**)	8007441039738

450

LASAGNERA CON MANIGLIE SNODATE

Lasagne roasting pan, 2 folding handles / Bac à lasagne, 2 anses tombantes
Lasagnepfanne, 2 Fallgriffe / Rustidera 2 asas moviles

			Height		Quantity	
Code	cm	in	H cm	H in	pz	Bar Code
COFA45025	**25x18,5**	**9 27/32" x 7 9/32"**	5,5	2 3/16"	(*)	8007441039653
COFA45030	**30x22**	**11 13/16"x 8 11/16"**	6	2 3/8"	(*)	8007441039943
COFA45035	**35x25**	**13 25/32" x 9 27/32"**	6,2	2 7/16"	(*)	8007441040017
COFA45040	**40x28**	**15 3/4" x 11"**	6,2	2 7/16"	(*)	8007441040086

MR.CHEF

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

MrChef

Alluminio antiaderente interno esterno

Aluminum non-stick interior exterior
Aluminium antiadhésive Extérieur Intérieur
Aluminium-Antihaft-Innenaußen
Antiadherente exterior de aluminio interior

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

* * *

DURATA

Durability

ANTIADERENTE

RIVESTIMENTO

Coating non-stick

B-CRISTAL REINFORCED COATING SAPS APPROVED

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological 100% recycling

ALLUMINIO E BAKELITE

MANICATURA

Handle Aluminum and bakelite

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

5 mm

SPESSORE

Material thickness (3/16")

PER COTTURA RADIANTE

Radiant

CONFORMITÀ ALLE LEGGI

Legal conformity

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

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

Pure 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

2104MR

CASSERUOLA ALTA DUE MANIGLIE CON COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2104MR20	**20**	**7 7/8"**	11,5	4 1/2"	3,3	111.59	8007441629519
ALSA2104MR24	**24**	**9 7/16"**	13,5	5 5/16"	5,6	189.35	8007441629526
ALSA2104MR28	**28**	**11"**	15,5	6 1/8"	9	304.32	8007441629533

2105MR

CASSERUOLA ALTA UN MANICO CON COPERCHIO

Saucepan, 1 handle / Casserole haute, 1 manche
Kasserolle 1 Griff / Cacerola alta 1 mango

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2105MR16	**16**	**6 5/16"**	8	3 1/8"	1,5	50.72	8007441631550
ALSA2105MR20	**20**	**7 7/8"**	11,5	4 1/2"	3,3	111.59	8007441630218

2107MR

CASSERUOLA BASSA UN MANICO CON COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2107MR20	**20**	**7 7/8"**	7,5	2 15/16"	2,5	84.54	8007441630232
ALSA2107MR24	**24**	**9 7/16"**	9	3 9/16"	3,7	125.11	8007441630263

2106MR

CASSERUOLA BASSA DUE MANIGLIE CON COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2106MR20	**20**	**7 7/8"**	7,5	2 15/16"	2,5	84.54	8007441629557
ALSA2106MR24	**24**	**9 7/16"**	9	3 9/16"	3,7	125.11	8007441629564
ALSA2106MR28	**28**	**11"**	9,5	3 3/4"	5,6	189.36	8007441629571

2110MR

TEGAME DUE MANIGLIE CON COPERCHIO

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALSA2110MR20	**20**	**7 7/8"**	5,5	2 3/16"	8007441629434
ALSA2110MR24	**24**	**9 7/16"**	6	2 3/8"	8007441629441
ALSA2110MR28	**28**	**11"**	6,5	2 9/16"	8007441629458
ALSA2110MR32	**32**	**12 5/8"**	7	2 3/4"	8007441629465

2110MR

PADELLA DRITTA UN MANICO

Frypan, 1 handle / Poêle à frire, 1 manche
Pfanne 1 Griff / Sartén mango

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALSA2111MR20	**20**	**7 7/8"**	5,5	2 3/16"	8007441629472
ALSA2111MR24	**24**	**9 7/16"**	6	2 3/8"	8007441629489
ALSA2111MR28	**28**	**11"**	6,5	2 9/16"	8007441629496

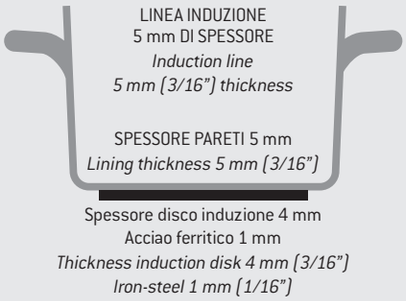
COVE129

COPERCHIO IN VETRO CON ANELLO IN ACCIAIO

Lid / Couvercle
Deckel / Tapa

	Diameter		
Code	Ø cm	Ø in	Bar Code
COVE12916	**16**	**6 5/16"**	8007441624972
COVE12920	**20**	**7 7/8"**	8007441624989
COVE12924	**24**	**9 7/16"**	8007441624996
COVE12928	**28**	**11"**	8007441625009
COVE12932	**32**	**12 5/8"**	8007441625016

MR.CHEF



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

MrChef induzione
Alluminio antiaderente interno esterno

Induction aluminum non-stick interior exterior
Aluminium pour induction antiadhésive Extérieur Intérieur
Aluminium für Induktion-Antihaft-Innenaußen
Aluminio de inducción con recubrimiento antiadherente exterior interior

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE
Heat conductivity

* * *

DURATA
Durability

ANTIADERENTE

RIVESTIMENTO
Coating non-stick

B-CRISTAL REINFORCED COATING SAPS APPROVED

PER COTTURA A GAS
Gas

100%

ECOLOGICO RICICLABILE
Ecological 100% recycling

ALLUMINIO E BAKELITE

MANICATURA
Handle Aluminum and bakelite

PER COTTURA ELETTRICA
Electric

Ps 2,7

PESO SPECIFICO
Specific weight

5 mm

SPESSORE
Material thickness (3/16")

PER COTTURA RADIANTE
Radiant

CONFORMITÀ ALLE LEGGI
Legal conformity

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

PER COTTURA A INDUZIONE
Induction

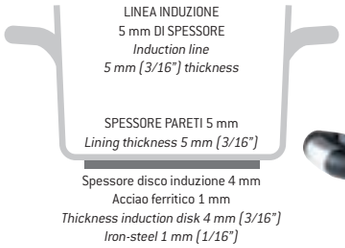
Alluminio puro 99% garantito per alimenti.
Decreto D.M. 18 aprile 2007 n° 76

Pure 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



2104MRI

CASSERUOLA ALTA DUE MANIGLIE CON COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2104MRI20	**20**	**7 7/8"**	11,5	4 1/2"	3,3	111.59	8007441643669
ALSA2104MRI24	**24**	**9 7/16"**	13,5	5 5/16"	5,6	189.35	8007441643676
ALSA2104MRI28	**28**	**11"**	15,5	6 1/8"	9	304.32	8007441643690

2105MRI

CASSERUOLA ALTA UN MANICO CON COPERCHIO

Saucepan, 1 handle / Casserole haute, 1 manche
Kasserolle 1 Griff / Cacerola alta 1 mango

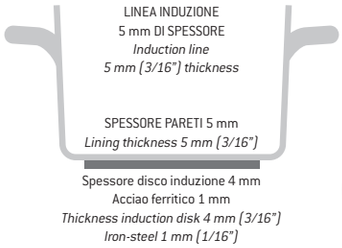
	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2105MRI16	**16**	**6 5/16"**	8	3 1/8"	1,5	50.72	8007441643621
ALSA2105MRI20	**20**	**7 7/8"**	11,5	4 1/2"	3,3	111.59	8007441643645

2106MRI

CASSERUOLA BASSA DUE MANIGLIE CON COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2106MRI20	**20**	**7 7/8"**	7,5	2 15/16"	2,5	84.54	8007441643447
ALSA2106MRI24	**24**	**9 7/16"**	9	3 9/16"	3,7	125.11	8007441643508
ALSA2106MRI28	**28**	**11"**	9,5	3 3/4"	5,6	189.36	8007441643522



2107MRI

CASSERUOLA BASSA UN MANICO CON COPERCHIO

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
ALSA2107MRI20	**20**	**7 7/8"**	7,5	2 15/16"	2,5	84.54	8007441643607
ALSA2107MRI24	**24**	**9 7/16"**	9	3 9/16"	3,7	125.11	8007441643614

2110MRI

TEGAME DUE MANIGLIE CON COPERCHIO

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

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALSA2110MRI20	**20**	**7 7/8"**	5,5	2 3/16"	8007441643478
ALSA2110MRI24	**24**	**9 7/16"**	6	2 3/8"	8007441643546
ALSA2110MRI28	**28**	**11"**	6,5	2 9/16"	8007441643560
ALSA2110MRI32	**32**	**12 5/8"**	7	2 3/4"	8007441643584

2111SMRI

PADELLA DRITTA UN MANICO

Frypan, 1 handle / Poêle à frire, 1 manche
Pfanne 1 Griff / Sartén mango

	Diameter		Height		
Code	Ø cm	Ø in	H cm	H in	Bar Code
ALSA2111MRI20	**20**	**7 7/8"**	5,5	2 3/16"	8007441643782
ALSA2111MRI24	**24**	**9 7/16"**	6	2 3/8"	8007441643799
ALSA2111MRI28	**28**	**11"**	6,5	2 9/16"	8007441643805

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Stardust

Induction aluminum non-stick interior exterior
Aluminium pour induction antiadhésive Extérieur Intérieur
Aluminium für Induktion-Antihaft-Innenaußen
Aluminio de inducción con recubrimiento antiadherente exterior interior

W/°K 225

CAPACITÀ DI CONDURRE IL CALORE

Heat conductivity

* * *

DURATA

Durability

ANTIADERENTE

RIVESTIMENTO

Coating non-stick

PER COTTURA A GAS

Gas

100%

ECOLOGICO RICICLABILE

Ecological 100% recycling

BAKELITE

MANICATURA

Handle Bakelite

PER COTTURA ELETTRICA

Electric

Ps 2,7

PESO SPECIFICO

Specific weight

4 mm

SPESSORE

Material thickness (3/16")

PER COTTURA RADIANTE

Radiant

CONFORMITÀ ALLE LEGGI

Legal conformity

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

PER COTTURA A INDUZIONE

Induction

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

Pure 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

104PPI

CASSERUOLA ALTA DUE MANIGLIE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
COFA104PPI20	**20**	**7 7/8"**	9,8	3 7/8"	2,5	84.53	8007441678364

110PPI

TEGAME DUE MANIGLIE

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

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
COFA110PPI24	**24**	**9 7/16"**	6,5	2 9/16"	2,7	91.30	8007441678340

105PPI

CASSERUOLA ALTA AD UN MANICO

Saucepot, one handle / Faitout une poignée
Kochtopf einen Griff / Cacerola alta un mango

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
COFA105PPI16	**16**	**6 5/16"**	7,8	3 1/16"	1,4	47.34	8007441678357

111
BBPPI

PADELLA SVASATA BASSA
UN MANICO

Low sauté pan / Plat à sauter
Niedrige ausgestellte Sauteuse / Sartén ensanchada baja “saltear”

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
COFA111BBPPI20	**20**	**7 7/8”**	4,4	1 3/4”	1	33.81	8007441678296
COFA111BBPPI24	**24**	**9 7/16”**	4,8	1 7/8”	1,6	54.10	8007441678302
COFA111BBPPI28	**28**	**11”**	5,2	2 1/16”	2,5	84.53	8007441678319

111
WPPI

WOK
UN MANICO

	Diameter		Height		Capacity		
Code	Ø cm	Ø in	H cm	H in	lt	oz	Bar Code
COFA111WPPI28	**28**	**11”**	7,5	2 15/16”	3,5	118.35	8007441678326

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Essendo ancora la nostra una produzione artigianale le misure non possono essere considerate precise al millimetro ma soltanto indicative.

Certificazioni
Certifications

ALLUMINIO in Cucina
CENTROAL
Produttori Pentole Professionali

I prodotti Pentole Agnelli rappresentano il Made in Italy in tutto il mondo, segno di qualità e tradizione.
Pentole Agnelli aderisce al programma europeo AFFG (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.

CERTIFIED IQNet MANAGEMENT SYSTEM
IGQ ISO 9001:2008
Registrazione N° IT-21012 IGQ 2G40
Azienda con Sistema Qualità Certificato

Pentole Agnelli persegue l'obbiettivo 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.

ALLUMINIOAGNELLI 1907
FAMIGLIA DI IMPRESE

Registrazione N° IT-21012 IQG 2040
Azienda con Sistema Qualità Certificato

CAMERE DI COMMERCIO D'ITALIA
IMPRESA STORICA D'ITALIA

Federazione Italiana Cuochi
APPROVATO DALLA FIC

NIC NAZIONALE ITALIANA CUOCHI FIC
FORNITORE UFFICIALE

ACCADEMIA NAZIONALE
Italcuochi

UNIONE ITALIANA RISTORATORI

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

BALDASSARE AGNELLI S.P.A.
Via Madonna, 20 - 24040 - Lallio (BG) Italia
Phone +39 035 20 47 11 - Fax +39 035 69 36 68
e-mail Italy: info@agnelli.net
e-mail International: export@agnelli.net

Numero Verde 800-233040

www.pentoleagnelli.it

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