



THE

**“WORLD’S
BEST PAN”**

* “The world’s best pan” according to VKD,
largest German Chefs Association

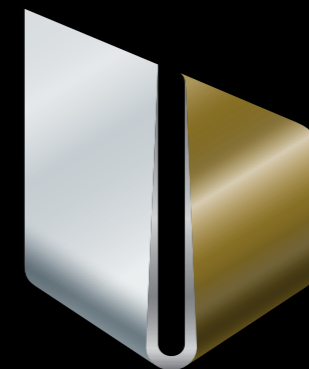
Product Catalogue

2020

**WE DEDICATED OURSELVES TO DESIGN AND PRODUCE
A PAN FOR EVERY APPLICATION:**

“THE WORLD’S BEST* PAN”

* “The World’s Best Pan” according to VKD,
largest German Chefs Association



**german
brand
award
'17
winner**



Precise handmade craftsmanship



Refined for excellent haptics

PERFECTION IS OUR MOTIVATION.

Our products

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RECOMMENDED BY



Euro-Toques
European
Union of Chefs



VKD
German Chefs
Association



THANK YOU FOR YOUR TRUST IN OUR CAPABILITIES!

Your interest in AMT products is the right choice for you, your family, our environment and your wallet!

Perfection has always been our mission, striving to provide you with first-class cookware that saves time, energy and money to ensure that you have an active lifestyle.

Star Chefs around the world profit daily from the excellent quality of our products. In constant and close cooperation with the German Chefs Association and the German National Culinary Team, we have mutually designed and developed many new and innovative products, which you will find throughout this catalogue.

We combine tradition, solid craftsmanship, modern technology and our expertise together with top-grade material to guarantee our customers unique and premium quality. You can also achieve excellent culinary results like the professional Chefs by using AMT cookware.

Help us help our environment! Our cookware is the first of its kind to have received the energy efficiency certification, class A. Due to the fact that Aluminium is the best heat transmitter in combination with our 9 mm, warp free, casted bottom, you have excellent heat transmission and the heat is stored in the bottom for a long period of time, which saves one of our most precious resources... energy!

Our Lotan® coating makes our cookware so easy to rinse that it helps reduce your water consumption, which therefore helps save another one of our planets most precious natural resources – water – and your hard earned money. Our products are also recyclable.

As one of the very few suppliers on the market today, we manufacture all of our products in-house. Therefore, we have total supervision over all production procedures and quality controlling. Our company is certified to meet the newest requirements and standards according to ISO 9001-2008.

AMT cookware will give you the tools for a new culinary experience.

Dipl.-Ing. Harald Möhl, CEO
Alumetall-Gießtechnik GmbH

*Harald
Möhl*



QUALITY TESTING WITHOUT COMPROMISE!

We meet all standards and guidelines, receive the most important prizes and every year we are honored for our innovations.

The conventional quality tests are essential, but our quality tests go beyond essential!

Having searched for quality tests without compromise we found what we were looking for in the deepest forests of Eastern Europe – and the results are convincing.



OUR DETACHABLE HANDLE

Convenient Ergonomic Design

Your Benefits at a Glance

- Innovative Product
- Space Saving
- No Oven Gloves Necessary
- Childproof cooking
- Based on AMT-Patent 2586346







The World Association of Chefs Societies
with members from 106 countries
recommends our products



THE BEST CHEFS USE OUR PRODUCTS

www.worldchefs.org

WATERLESS COOKING

Prepare wholesome and nutritious meals in all their full natural colours and original crispy texture.



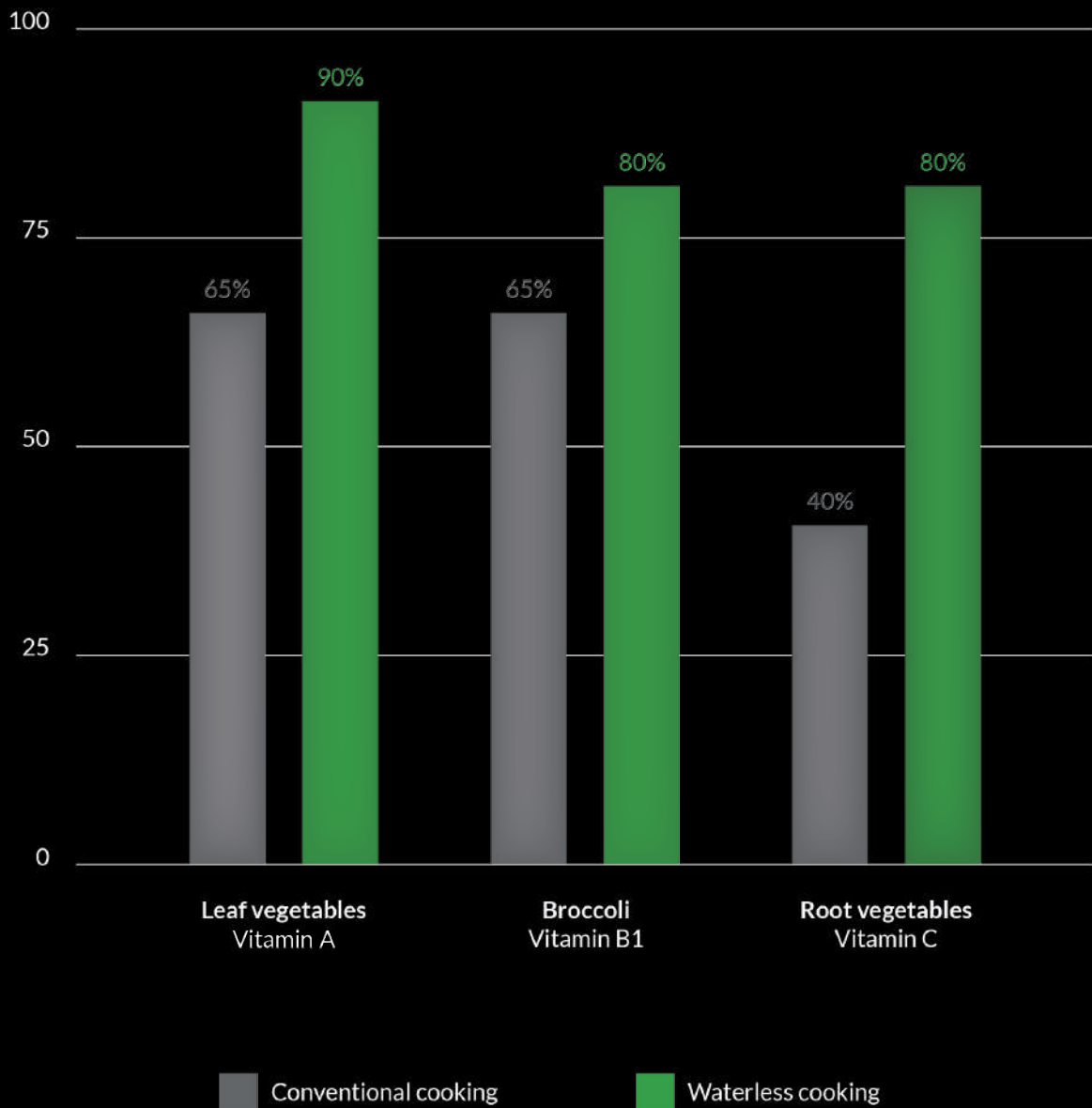
What seems to be impossible has been made possible with the innovative AMT products designed, developed and tested together with the Nestlé Professional nutritionists and the renowned Chefs of the German National Culinary team.

Short heating and cooking times and at the same time total control with help of the standard fitting thermometer – with the Waterless Sets from AMT you leave nothing to chance.



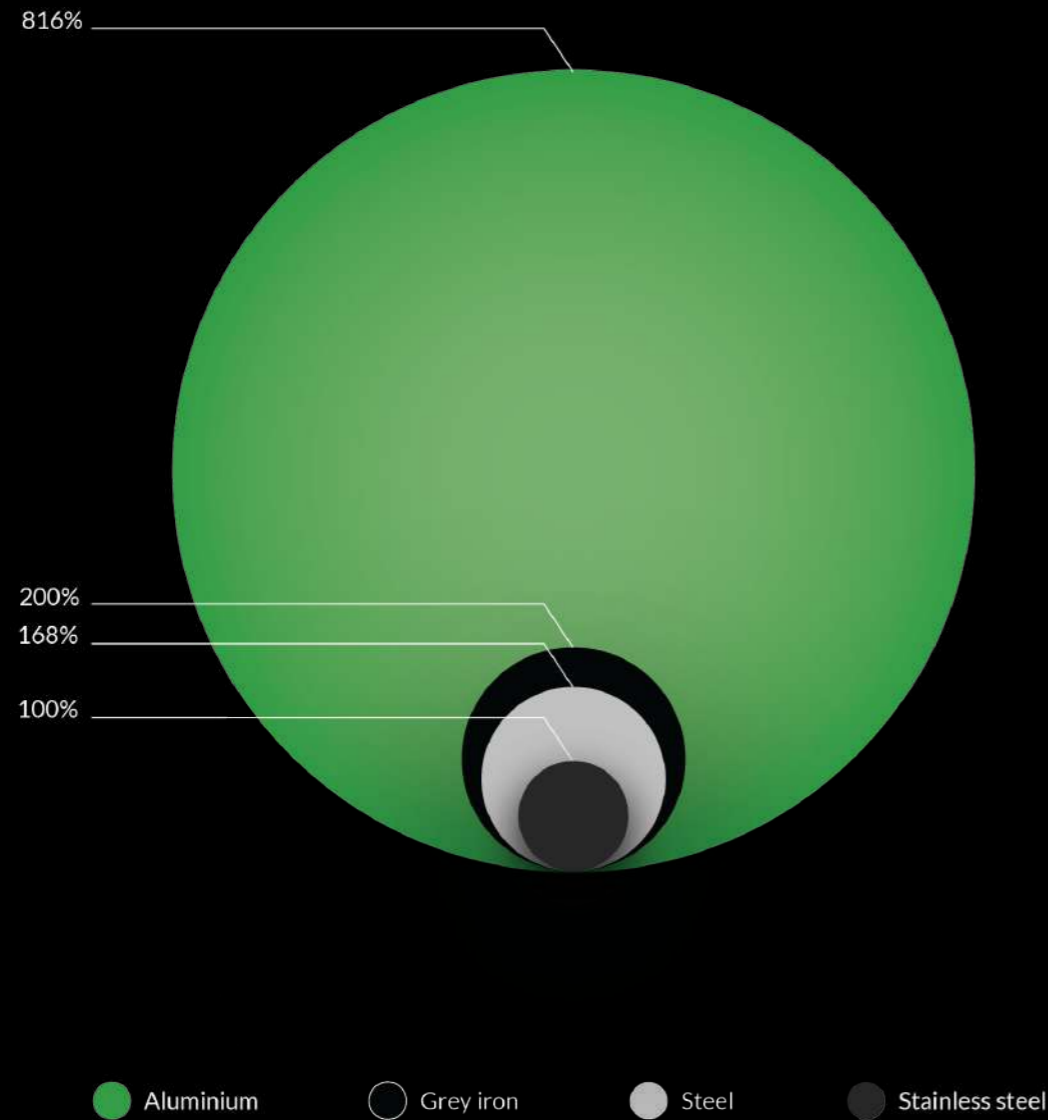
PREPARE WHOLESOME MEALS WITH THE AMT WATERLESS COOKING SYSTEM

Retained vitamin and mineral level in %



FOR THE ENVIRONMENT, FOR YOUR WELL-BEING, FOR YOUR WALLET.

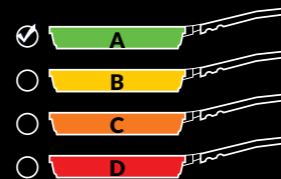
Material heat transmission in comparison to stainless steel



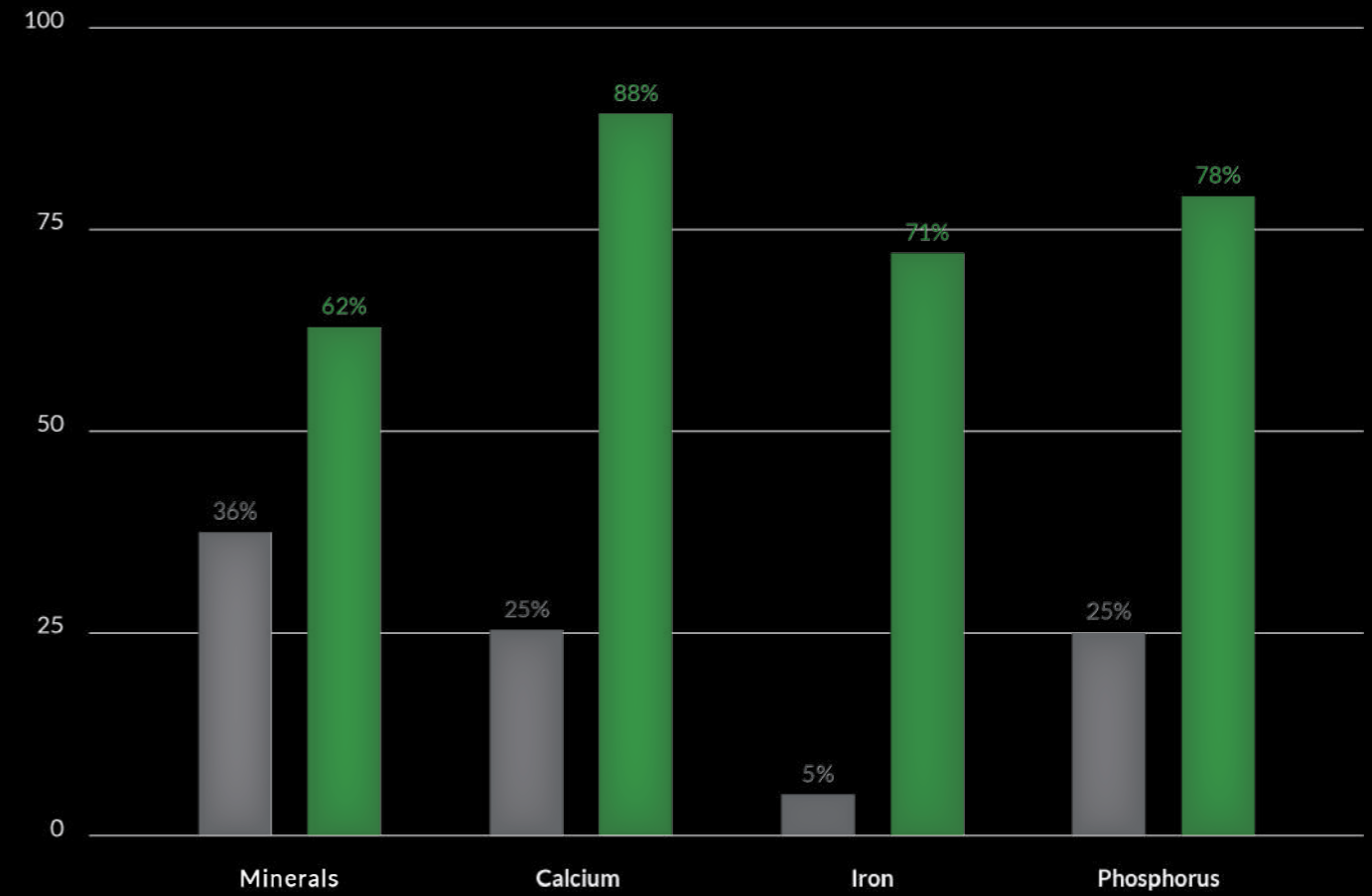
- Aluminium
- Grey iron
- Steel
- Stainless steel



OUR PAN IS THE FIRST ENERGY EFFICIENT PAN OF ITS KIND.



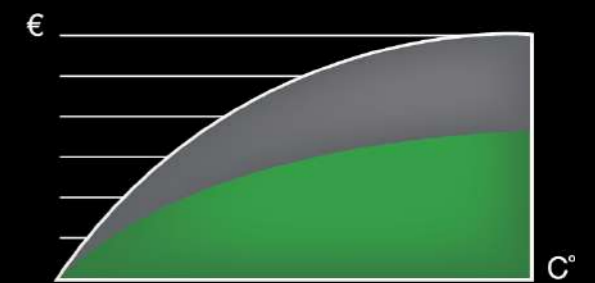
Retained vitamins and minerals in comparison



- Conventional cookware
- AMT cookware

Cost efficiency compared

Data source: Nestlé Professional GmbH, 1/2014



THE BEST IN THE WORLD ONLY COOK WITH THE BEST IN THE WORLD



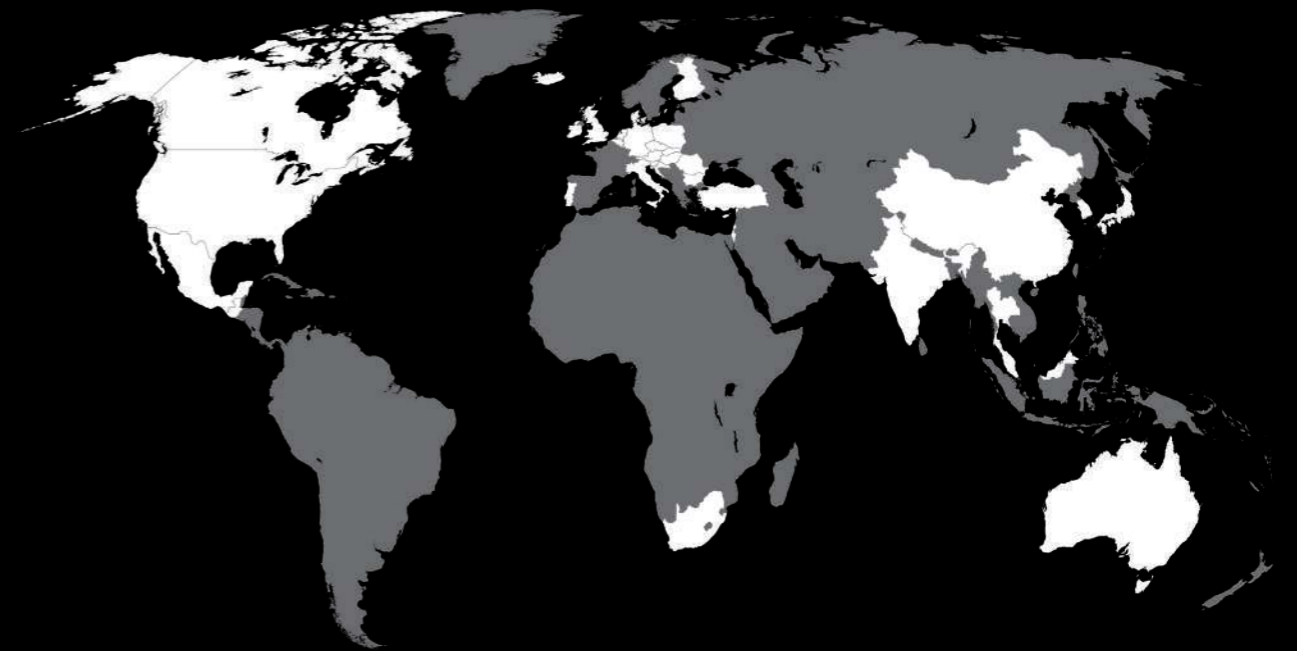
At the "Culinary Olympics" IKA 2016, 65 of 69 of the international culinary teams that qualified for the competition cooked with AMT cookware. Together with the German National Culinary Team we developed cookware for the highest expectations.

The expert knowledge of the Chefs and our product tests flow directly into the development of our products.



German National Culinary Team -
Research and development partners of AMT

65 OF THE 69 CULINARY NATIONAL TEAMS COOK WITH OUR PRODUCTS





PROGRESS AND DEVELOPMENT

- 1** **Non-Stick Surface Finish.** Non-stick coating layer, made from our unique Lotan® sealing with anti-bacterial effect.
- 2** **Reinforced Layer.** Reinforced layer, fortified with mineral particles to provide a long lasting abrasion resistance.
- 3** **Anti-Corrosion Layer.** Anti-corrosion layer for optimal protection against aggressive detergents, fruit acids and acetic.
- 4** **Titanium Oxide Layer.** Titanium oxide layer nearly as hard as diamond, burned on at 20.000 °C, extremely scratch and cut resistant.
- 5** **Heavy Duty Handcasted Aluminium.** Abrasive blasting enhances the surface area 12 times better, enabling superior adhesion for the subsequent layers.

Lotan®

Lotan® is the new revolutionary coating technology for modern gastronomic applications.

The non-stick characteristics of our Lotan® coating simplify the cleaning of your cookware and keep the surface germ free.

Our Lotan® coating makes our cookware so easy to rinse that it helps reduce your water consumption, which therefore helps save one of our planets most precious natural resources – water and your hard earned money.

PFOA 
Healthy cooking without PFOA free



FRYING AND TOSSING PANS

Must-have allrounders for perfect frying and tossing results.

The depicted handles are exemplary and may differ.



All products with this symbol
are also available for induction

Frying and
tossing pans



Tossing pan item nr. 420

⌀ 20 cm, ↑ 4 cm, with handle

Tossing pan item nr. I-420

⌀ 20 cm, ↑ 4 cm, with handle, induction



Tossing pan item nr. 424

⌀ 24 cm, ↑ 4 cm, with handle

Tossing pan item nr. I-424

⌀ 24 cm, ↑ 4 cm, with handle, induction



Tossing pan item nr. 428

⌀ 28 cm, ↑ 4 cm, with handle

Tossing pan item nr. I-428

⌀ 28 cm, ↑ 4 cm, with handle, induction



Frying and
tossing pans



Tossing pan item nr. 432

⌀ 32 cm, ↑ 4 cm, with handle

Tossing pan item nr. I-432

⌀ 32 cm, ↑ 4 cm, with handle, induction



Frying pan item nr. 520

⌀ 20 cm, ↑ 5 cm, with handle

Frying pan item nr. I-520

⌀ 20 cm, ↑ 5 cm, with handle, induction



Frying pan item nr. 524

⌀ 24 cm, ↑ 5 cm, with handle

Frying pan item nr. I-524

⌀ 24 cm, ↑ 5 cm, with handle, induction



Frying and
tossing pans



Frying pan shallow item nr. 526

⊗ 26 cm, ↑ 5 cm, with handle

Frying pan shallow item nr. I-526

⊗ 26 cm, ↑ 5 cm, with handle, induction



Frying pan shallow item nr. 532

⊗ 32 cm, ↑ 5 cm, with handle

Frying pan shallow item nr. I-532

⊗ 32 cm, ↑ 5 cm, with handle, induction



Frying and
tossing pans



ETM TESTMAGAZIN · RESULT	
AMT Gastroguss 528 28cm	
EXCELLENT	92,1%
non-stick coated pan online tested www.etm-testmagazin.de	02/2015

Frying pan shallow item nr. 528

⊗ 28 cm, ↑ 5 cm, with handle

Frying pan shallow item nr. I-528

⊗ 28 cm, ↑ 5 cm, with handle, induction





BRAISE POTS AND PANS

Perfect for braising, stewing, roasting or simply sauteing.

The depicted handles are exemplary and may differ.



All products with this symbol
are also available for induction



Braise pan item nr. 720

⌀ 20 cm, ↑ 7 cm, with handle

Braise pan item nr. I-720

⌀ 20 cm, ↑ 7 cm, with handle, induction



Braise pan item nr. 724

⌀ 24 cm, ↑ 7 cm, with handle

Braise pan item nr. I-724

⌀ 24 cm, ↑ 7 cm, with handle, induction



Braise pan item nr. 726

⌀ 26 cm, ↑ 7 cm, with handle

Braise pan item nr. I-726

⌀ 26 cm, ↑ 7 cm, with handle, induction



Braise pan item nr. 728

⌀ 28 cm, ↑ 7 cm, with handle

Braise pan item nr. I-728

⌀ 28 cm, ↑ 7 cm, with handle, induction



Braise pot item nr. 820

⌀ 20 cm, ↑ 8 cm, with side handles

Braise pot item nr. I-820

⌀ 20 cm, ↑ 8 cm, with side handles, induction



Braise pan item nr. 824

⌀ 24 cm, ↑ 8 cm, with side handles

Braise pan item nr. I-824

⌀ 24 cm, ↑ 8 cm, with side handles, induction



Braise pots
and pans

Braise pots
and pans

Braise pots
and pans



Braise pot item nr. 826

☉ 26 cm, † 8 cm, with side handles

Braise pot item nr. I-826

☉ 26 cm, † 8 cm, with side handles, induction



Braise pan item nr. 828

☉ 28 cm, † 8 cm, with side handles

Braise pan item nr. I-828

☉ 28 cm, † 8 cm, with side handles, induction



Braise pots
and pans



Braise pan item nr. 828GS

☉ 28 cm, † 8 cm, with handle and side handle

Braise pan item nr. I-828GS

☉ 28 cm, † 8 cm, with handle and side handle, induction



Braise pan item nr. 832

☉ 32 cm, † 8 cm, with side handles

Braise pan item nr. I-832

☉ 32 cm, † 8 cm, with side handles, induction





CASSEROLES, STOCK AND SAUCE POTS

Stews, goulash and pasta – nutritious and delicious.

The depicted handles are exemplary and may differ.



All products with this symbol
are also available for induction

WATERLESS COOKING

For your well-being

Casseroles,
stock and
sauce pots



A passionate and exciting new way of preparing fresh and wholesome meals, enhanced in their bright, natural colors, keeping a crispy texture. Preparing a meal using only the natural condensation is one of the most nutritious ways of cooking. Your meal will be steamed gently in its own juices.

You preserve up to 90% of the vitamins and minerals. In contrast, conventional cookware preserves sometimes as little as 40% of the same vitamins and minerals.



Waterless cooking set item nr. 1220-SET

⌀ 20 cm, h 12 cm, incl. steamer and lid

Waterless cooking set item nr. I-1220-SET

⌀ 20 cm, h 12 cm, incl. steamer and lid, induction

Waterless cooking set item nr. 1424-SET

⌀ 24 cm, h 14 cm, incl. steamer and lid

Waterless cooking set item nr. I-1424-SET

⌀ 24 cm, h 14 cm, incl. steamer and lid, induction



Casseroles,
stock and
sauce pots



Waterless cooking set item nr. 3326-SET

33 × 26 cm, h 12 cm, oval, incl. steamer and lid

Waterless cooking set item nr. I-3326-SET

33 × 26 cm, h 12 cm, oval, incl. steamer and lid, induction





Milk and sauce pot item nr. 816
 ⌀ 16 cm, ↑ 8 cm, with two spouts and handle

Milk and sauce pot item nr. I-816
 ⌀ 16 cm, ↑ 8 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 916
 ⌀ 16 cm, ↑ 10 cm, with handle

Milk and sauce pot item nr. I-916
 ⌀ 16 cm, ↑ 10 cm, with handle, induction



Milk and sauce pot item nr. 918
 ⌀ 18 cm, ↑ 10 cm, with two spouts and handle

Milk and sauce pot item nr. I-918
 ⌀ 18 cm, ↑ 10 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 1120
 ⌀ 20 cm, ↑ 11 cm, with two spouts and handle

Milk and sauce pot item nr. I-1120
 ⌀ 20 cm, ↑ 11 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 1214
 ⌀ 14 cm, ↑ 12 cm, with spout and side handle



Casserole item nr. 1020
 ⌀ 20 cm, ↑ 10 cm, with side handles

Casserole item nr. I-1020
 ⌀ 20 cm, ↑ 10 cm, with side handles, induction



Casserole item nr. 1024
 ⌀ 24 cm, ↑ 10 cm, with side handles

Casserole item nr. I-1024
 ⌀ 24 cm, ↑ 10 cm, with side handles, induction



Casserole item nr. 1026
 ⌀ 26 cm, ↑ 10 cm, with side handles

Casserole item nr. I-1026
 ⌀ 26 cm, ↑ 10 cm, with side handles, induction





Casserole item nr. 1228

⌀ 28 cm, ↑ 11 cm, with side handles

Casserole item nr. I-1228

⌀ 28 cm, ↑ 11 cm, with side handles, induction



Casserole item nr. 1232

⌀ 32 cm, ↑ 11 cm, with side handles

Casserole item nr. I-1232

⌀ 32 cm, ↑ 11 cm, with side handles, induction



Pot item nr. 716

⌀ 16 cm, ↑ 8,5 cm, with side handles

Pot item nr. I-716

⌀ 16 cm, ↑ 8,5 cm, with side handles, induction



Pot item nr. 920

⌀ 20 cm, ↑ 12 cm, with side handles

Pot item nr. I-920

⌀ 20 cm, ↑ 12 cm, with side handles, induction



Pot item nr. 924

⌀ 24 cm, ↑ 14 cm, with side handles

Pot item nr. I-924

⌀ 24 cm, ↑ 14 cm, with side handles, induction



Pot item nr. 926

⌀ 26 cm, ↑ 15 cm, with side handles

Pot item nr. I-926

⌀ 26 cm, ↑ 15 cm, with side handles, induction



Casseroles,
stock and
sauce pots

Casseroles,
stock and
sauce pots

Casseroles,
stock and
sauce pots



Pot item nr. 928

⌀ 28 cm, ↑ 16 cm, with side handles

Pot item nr. I-928

⌀ 28 cm, ↑ 16 cm, with side handles, induction



Pot item nr. 1632

⌀ 32 cm, ↑ 16 cm, with side handles

Pot item nr. I-1632

⌀ 32 cm, ↑ 16 cm, with side handles, induction



Pot item nr. 2132

⌀ 32 cm, ↑ 21 cm, with side handles

Pot item nr. I-2132

⌀ 32 cm, ↑ 21 cm, with side handles, induction



PRESSURE COOKER



Pressure cooker item nr. 822SK-SET

⌀ 22 cm, ↑ 10 cm, incl. glass lid

Pressure cooker item nr. I-822SK-SET

⌀ 22 cm, ↑ 10 cm, incl. glass lid, induction

Pressure cooker item nr. 922SK-SET

⌀ 22 cm, ↑ 14 cm, incl. glass lid

Pressure cooker item nr. I-922SK-SET

⌀ 22 cm, ↑ 14 cm, incl. glass lid, induction

Pressure cooker item nr. 1822SK-SET

⌀ 22 cm, ↑ 18 cm, incl. glass lid

Pressure cooker item nr. I-1822SK-SET

⌀ 22 cm, ↑ 18 cm, incl. glass lid, induction

Pressure cooker item nr. 924SK-SET

⌀ 24 cm, ↑ 14 cm, incl. glass lid

Pressure cooker item nr. I-924SK-SET

⌀ 24 cm, ↑ 14 cm, incl. glass lid, induction

Pressure cooker item nr. 1924SK-SET

⌀ 24 cm, ↑ 19 cm, incl. glass lid

Pressure cooker item nr. I-1924SK-SET

⌀ 24 cm, ↑ 19 cm, incl. glass lid, induction

Pressure cooker item nr. 2424SK-SET

⌀ 24 cm, ↑ 24 cm, incl. glass lid

Pressure cooker item nr. I-2424SK-SET

⌀ 24 cm, ↑ 24 cm, incl. glass lid, induction



Casseroles,
stock and
sauce pots



ROASTING DISHES

Every roast, poultry as well as vegetables, easily prepared in minutes.



All products with this symbol
are also available for induction



Roasting dish item nr. 63321

↑ 33 × 21 cm, ↓ 6 cm

Roasting dish item nr. I-63321

↑ 33 × 21 cm, ↓ 6 cm, induction

For matching lid see item nr. 03321S



Roasting dish item nr. 3321

↑ 33 × 21 cm, ↓ 11 cm

Roasting dish item nr. I-3321

↑ 33 × 21 cm, ↓ 11 cm, induction

For matching lid see item nr. 03321S



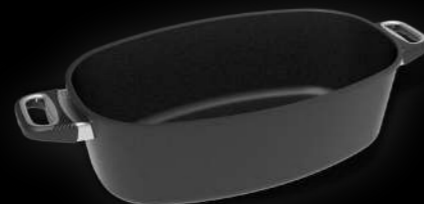
Roasting dish item nr. 74024

↑ 40 × 24 cm, ↓ 6 cm

Roasting dish item nr. I-74024

↑ 40 × 24 cm, ↓ 6 cm, induction

For matching lid see item nr. 04024S



Jumbo roasting dish item nr. 4024

↑ 40 × 24 cm, ↓ 12 cm

Jumbo roasting dish item nr. I-4024

↑ 40 × 24 cm, ↓ 12 cm, induction

For matching lid see item nr. 04024S



Universal roasting dish item nr. 93824

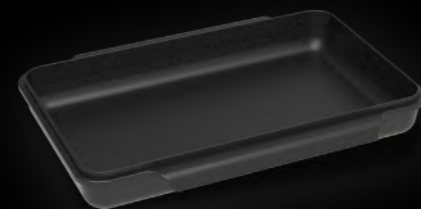
↑ 38 × 24 cm, ↓ 9 cm

Universal roasting dish item nr. 93824A

↑ 38 × 24 cm, ↓ 9 cm,

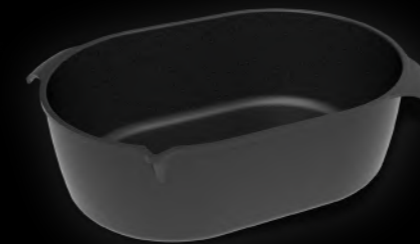
with detachable handles

For matching lid see item nr. 493824



Universal roasting dish lid item nr. 493824

↑ 38 × 24 cm, ↓ 4 cm

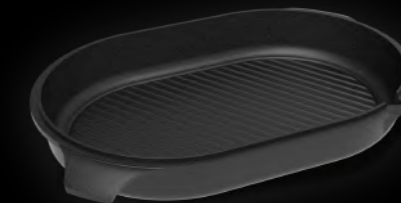


Roasting dish with spout item nr. 4228

↑ 42 × 28 cm, ↓ 12 cm

Roasting dish with spout item nr. I-4228

↑ 42 × 28 cm, ↓ 12 cm, induction

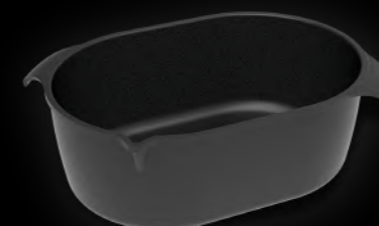


Roasting dish lid item nr. 4228

↑ 42 × 28 cm, ↓ 5,5 cm, grill surface

Roasting dish lid item nr. I-4228

↑ 42 × 28 cm, ↓ 5,5 cm, induction, grill surface, lid for item nr. 4228 / I-4228

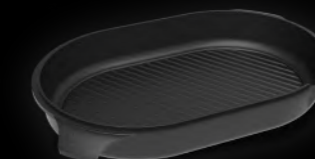


Roasting dish with spout item nr. 3222

↑ 32 × 22 cm, ↓ 12 cm

Roasting dish with spout item nr. I-3222

↑ 32 × 22 cm, ↓ 12 cm, induction



Roasting dish lid item nr. 63222

↑ 32 × 22 cm, ↓ 5,5 cm

Roasting dish lid item nr. I-63222

↑ 32 × 22 cm, ↓ 5,5 cm, induction for item nr. 3222 / I-3222



Roasting dish lid "La Cocotte" item nr. 13222

↑ 32 × 22 cm

Lid for roasting dish Item nr. 3222 / 63222

Roasting dish lid "La Cocotte" item nr. 14228

↑ 43,5 × 24,5 cm

Lid for roasting dish item nr. 4228 / 64228

Application example
63222 + 3222Roasting
dishesRoasting
dishes



SQUARE PANS

More space for steaks, cutlets and skewers.

The depicted handles are exemplary and may differ.



All products with this symbol
are also available for induction





Square pan shallow item nr. E205

1- 20 x 20 cm, 1- 5 cm, with handle

Square pan shallow item nr. I-E205

1- 20 x 20 cm, 1- 5 cm, with handle, induction



Square pan shallow item nr. E205G

1- 20 x 20 cm, 1- 5 cm, grill surface with handle

Square pan shallow item nr. I-E205G

1- 20 x 20 cm, 1- 5 cm, grill surface with handle, induction



Square pan deep item nr. E246

1- 24 x 24 cm, 1- 6 cm, with handle

Square pan deep item nr. I-E246

1- 24 x 24 cm, 1- 6 cm, with handle, induction



Square pan deep item nr. E267G

1- 26 x 26 cm, 1- 7 cm, grill surface with handle

Square pan deep item nr. I-E267G

1- 26 x 26 cm, 1- 7 cm, grill surface with handle, induction



Square pan shallow item nr. E285

1- 28 x 28 cm, 1- 5 cm, with handle

Square pan shallow item nr. I-E285

1- 28 x 28 cm, 1- 5 cm, with handle, induction



Square pan with BBQ pattern item nr. E285BBQ

1- 28 x 28 cm, 1- 5 cm, diamond-shaped BBQ pattern with handle

Square pan with BBQ pattern item nr. I-E285BBQ

1- 28 x 28 cm, 1- 5 cm, diamond-shaped BBQ pattern with handle, induction





Square pan shallow item nr. E264

1 26 × 26 cm, 4 cm, with handle

Square pan shallow item nr. I-E264

1 26 × 26 cm, 4 cm, with handle, induction



Square pan shallow item nr. E264G

1 26 × 26 cm, 4 cm, grill surface with handle

Square pan shallow item nr. I-E264G

1 26 × 26 cm, 4 cm, grill surface with handle, induction



Square pan deep item nr. E267

1 26 × 26 cm, 7 cm, with handle

Square pan deep item nr. I-E267

1 26 × 26 cm, 7 cm, with handle, induction



Square pan shallow item nr. E285G

1 28 × 28 cm, 5 cm, grill surface with handle

Square pan shallow item nr. I-E285G

1 28 × 28 cm, 5 cm, grill surface with handle, induction



Square pan deep item nr. E269GS

1 26 × 26 cm, 9 cm, with handle and side handle

Square pan deep item nr. I-E269GS

1 26 × 26 cm, 9 cm, with handle and side handle, induction



Square pan deep item nr. E287GS

1 28 × 28 cm, 7 cm, with handle and side handle

Square pan deep item nr. I-E287GS

1 28 × 28 cm, 7 cm, with handle and side handle, induction



Square
pans

Square
pans

Square
pans



Square pan deep item nr. E207

↑ 20 × 20 cm, ↓ 7 cm, with side handles

Square pan deep item nr. I-E207

↑ 20 × 20 cm, ↓ 7 cm, with side handles, induction



Square pan deep item nr. E268

↑ 26 × 26 cm, ↓ 8 cm, with side handles

Square pan deep item nr. I-E268

↑ 26 × 26 cm, ↓ 8 cm, with side handles, induction



Square pan deep item nr. E287

↑ 28 × 28 cm, ↓ 7 cm, with side handles

Square pan deep item nr. I-E287

↑ 28 × 28 cm, ↓ 7 cm, with side handles, induction



Square pan deep item nr. E247

↑ 24 × 24 cm, ↓ 7 cm, with side handles

Square pan deep item nr. I-E247

↑ 24 × 24 cm, ↓ 7 cm, with side handles, induction



Square pan deep item nr. E269

↑ 26 × 26 cm, ↓ 9 cm, with side handles

Square pan deep item nr. I-E269

↑ 26 × 26 cm, ↓ 9 cm, with side handles, induction



Square pan deep item nr. E289

↑ 28 × 28 cm, ↓ 9 cm, with side handles

Square pan deep item nr. I-E289

↑ 28 × 28 cm, ↓ 9 cm, with side handles, induction



Square
pans



SPECIAL EDITIONS

Fulfilling the highest demands of markets around the world.

The depicted handles are exemplary and may differ.



All products with this symbol
are designed for use on grill



All products with this symbol
are also available for induction

Special
editions

Wok item nr. 1126S

⌀ 26 cm, ↑ 9 cm, with handle

Wok item nr. I-1126S

⌀ 26 cm, ↑ 9 cm, with handle, induction



Wok item nr. 1128S

⌀ 28 cm, ↑ 11 cm, with handle

Wok item nr. I-1128S

⌀ 28 cm, ↑ 11 cm, with handle, induction



Wok item nr. 1030S

⌀ 30 cm, ↑ 9 cm, with handle

Wok item nr. I-1030S

⌀ 30 cm, ↑ 9 cm, with handle, induction



Wok item nr. 1032S

⌀ 32 cm, ↑ 9 cm, with handle

Wok item nr. I-1032S

⌀ 32 cm, ↑ 9 cm, with handle, induction



Wok item nr. 1132S

⌀ 32 cm, ↑ 10 cm, with handle

Wok item nr. I-1132S

⌀ 32 cm, ↑ 10 cm, with handle, induction

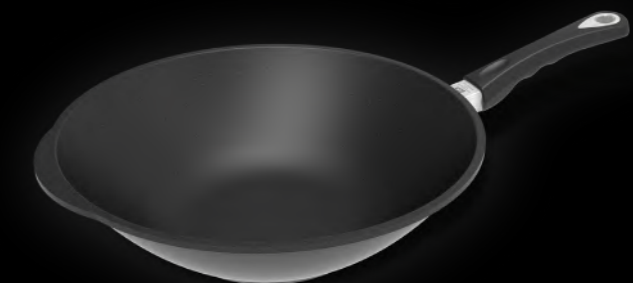


Wok item nr. 1132

⌀ 32 cm, ↑ 10 cm, with side handles

Wok item nr. I-1132

⌀ 32 cm, ↑ 10 cm, with side handles, induction

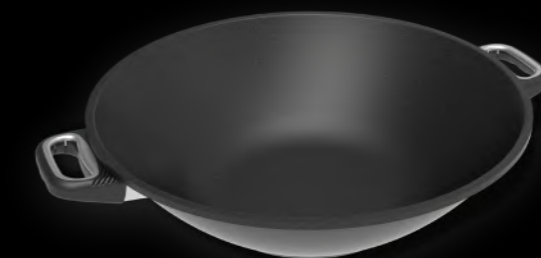


Wok item nr. 1136S

⌀ 36 cm, ↑ 10 cm, with handle

Wok item nr. I-1136S

⌀ 36 cm, ↑ 10 cm, with handle, induction



Wok item nr. 1136

⌀ 36 cm, ↑ 10 cm, with side handles

Wok item nr. I-1136

⌀ 36 cm, ↑ 10 cm, with side handles, induction

Special
editions

Special
editions

Fish pan item nr. 3524BBQ

⊞ 35 × 24 cm, ⊞ 5 cm,

BBQ surface with diamond-shaped pattern, with handle

Fish pan item nr. I-3524BBQ

⊞ 35 × 24 cm, ⊞ 5 cm, induction,

BBQ surface with diamond-shaped pattern, with handle



Fish pan item nr. 3524G

⊞ 35 × 24 cm, ⊞ 5 cm, grill surface, with handle

Fish pan item nr. I-3524G

⊞ 35 × 24 cm, ⊞ 5 cm, induction, grill surface, with handle



Fish pan item nr. 3524

⊞ 35 × 24 cm, ⊞ 5 cm, with handle

Fish pan item nr. I-3524

⊞ 35 × 24 cm, ⊞ 5 cm, with handle, induction



Fish pan item nr. 4127

⊞ 41 × 27 cm, ⊞ 5 cm, with handle

Fish pan item nr. I-4127

⊞ 41 × 27 cm, ⊞ 5 cm, with handle, induction



Crêpes pan item nr. 124

⊞ 24 cm, ⊞ 1 cm, with handle

Crêpes pan item nr. I-124

⊞ 24 cm, ⊞ 1 cm, with handle, induction



Crêpes pan item nr. 128

⊞ 28 cm, ⊞ 1 cm, with handle

Crêpes pan item nr. I-128

⊞ 28 cm, ⊞ 1 cm, with handle, induction

Special
editions



Cake pan item nr. 226

⌀ 26 cm, ↑ 1 cm, with handle

Cake pan item nr. I-226

⌀ 26 cm, ↑ 1 cm, with handle, induction



Special
editions



Serving pan item nr. 418

⌀ 18 cm, ↑ 4 cm, with casted side handles

Serving pan item nr. I-418

⌀ 18 cm, ↑ 4 cm, with casted side handles,
induction



Serving pan item nr. 522

⌀ 22 cm, ↑ 5 cm, with casted side handles

Serving pan item nr. I-522

⌀ 22 cm, ↑ 5 cm, with casted side handles,
induction



Sauteuse item nr. 620

⌀ 20 cm, ↑ 6 cm, with handle

Sauteuse item nr. I-620

⌀ 20 cm, ↑ 6 cm, with handle, induction



Sauteuse item nr. 624

⌀ 24 cm, ↑ 6 cm, with handle

Sauteuse item nr. I-624

⌀ 24 cm, ↑ 6 cm, with handle, induction



Special
editions



Paella pan item nr. 732

⌀ 32 cm, ↑ 7 cm, with brass side handles
inner diameter 28 cm



Gratin pan item nr. 3520

↑ 35 × 23,5 cm, ↑ 6 cm, outer dimensions
↑ 42 × 24 cm with brass side handles



Grill pan perforated item nr. 432BBQ-R-Z20B

⌀ 32 cm, ↑ 4 cm, with detachable handle with black or blue inlay for use on a grill



Special
editions

Frying pan item nr. L532

⌀ 32 cm, ↑ 5 cm, with handle

Frying pan item nr. I-L532

⌀ 32 cm, ↑ 5 cm, with handle, induction



Frying pan item nr. L736

⌀ 36 cm, ↑ 7 cm, with handle

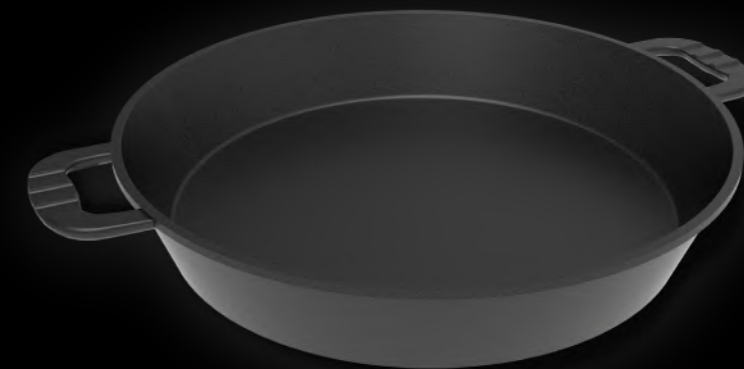
Frying pan item nr. I-L736

⌀ 36 cm, ↑ 7 cm, with handle, induction



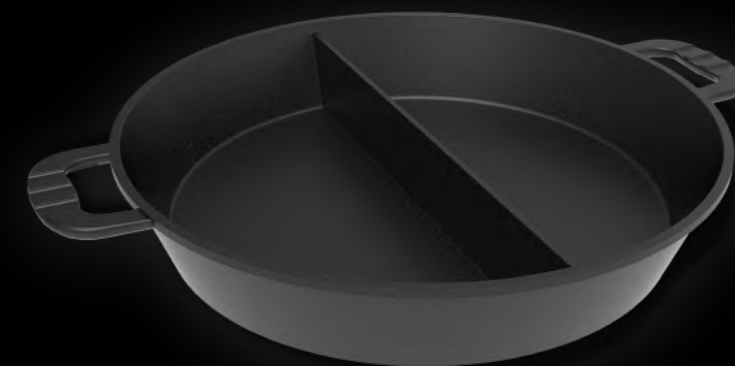
Large capacity pan item nr. 738

⌀ 38 cm, ↑ 7 cm, with casted handles



Large capacity pan item nr. 750

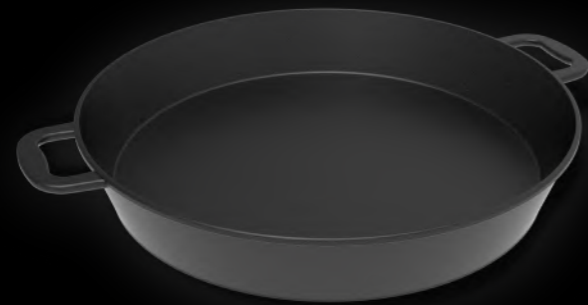
⌀ 50 cm, ↑ 8 cm, with casted handles



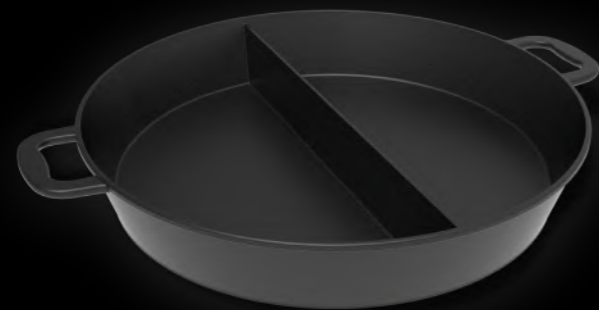
Large capacity pan item nr. 750S

⌀ 50 cm, ↑ 8 cm, with casted handles, 2 segments

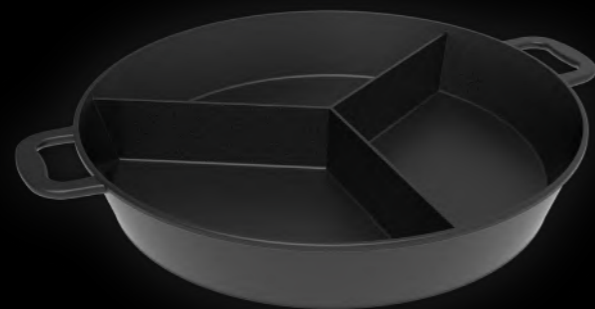
Special
editions

Special
editions

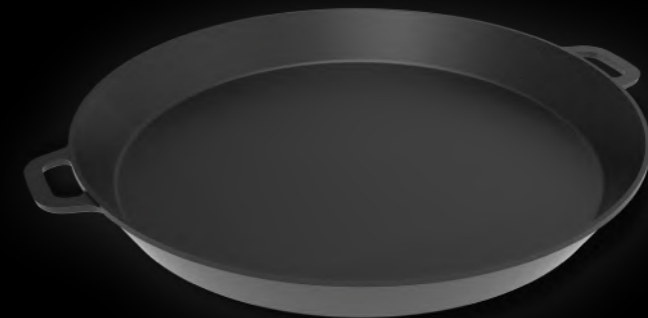
Large capacity pan item nr. 965
 ⌀ 65 cm, h 8 cm, with casted handles



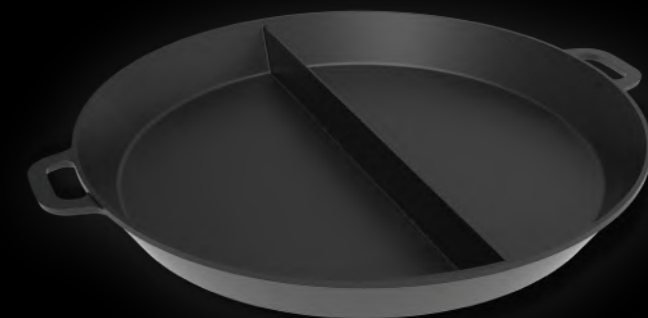
Large capacity pan item nr. 965S
 ⌀ 65 cm, h 8 cm, with casted handles, 2 segments



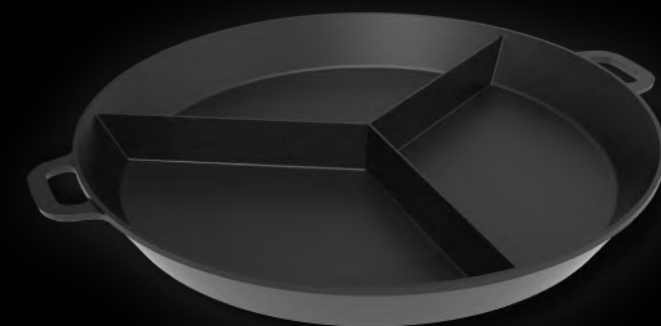
Large capacity pan item nr. 965-3S
 ⌀ 65 cm, h 8 cm, with casted handles, 3 segments



Large capacity pan item nr. 980
 ⌀ 80 cm, h 10 cm, with casted handles



Large capacity pan item nr. 980S
 ⌀ 80 cm, h 10 cm, with casted handles, 2 segments



Large capacity pan item nr. 980-3S
 ⌀ 80 cm, h 10 cm, with casted handles, 3 segments

Special
editions



GASTRONORM

Everything for professional gastronomy.



All products with this symbol
are designed for use on grill



All products with this symbol
are also available for induction

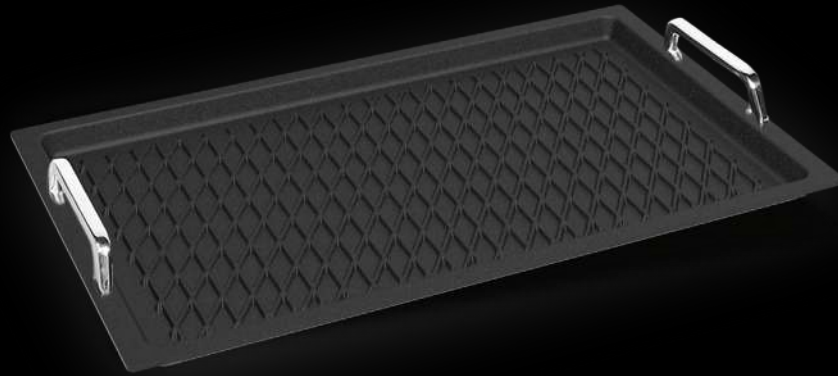


All products with this symbol
are solely suitable for the combi steamer

Gastronorm

**BARBEQUE PATTERN
IN XXL SIZE**





GN 1 / 1 item nr. 25333BBQ

↑☞ 53 × 32,5 cm, ↑☞ 2 cm, diamond-shaped BBQ pattern

GN 1 / 1 item nr. I-25333BBQ

↑☞ 53 × 32,5 cm, ↑☞ 2 cm, induction, diamond-shaped BBQ pattern

GN 1 / 1 item nr. 25333G-BBQ

↑☞ 53 × 32,5 cm, ↑☞ 2 cm, with stainless steel handles, diamond-shaped BBQ pattern

GN 1 / 1 item nr. I-25333G-BBQ

↑☞ 53 × 32,5 cm, ↑☞ 2 cm, induction, with stainless steel handles, diamond-shaped BBQ pattern



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GN 2 / 3 item nr. 23733-BBQ

↑☞ 35,4 × 32,5 cm, ↑☞ 2 cm, diamond-shaped BBQ pattern

GN 2 / 3 item nr. I-23733-BBQ

↑☞ 35,4 × 32,5 cm, ↑☞ 2 cm, induction, diamond-shaped BBQ pattern

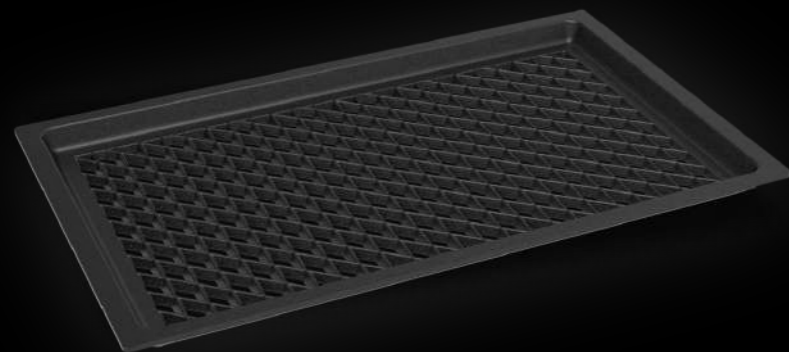
GN 2 / 3 item nr. 23733G-BBQ

↑☞ 35,4 × 32,5 cm, ↑☞ 2 cm, diamond-shaped BBQ pattern with stainless steel handles

GN 2 / 3 item nr. I-23733G-BBQ

↑☞ 35,4 × 32,5 cm, ↑☞ 2 cm, induction, diamond-shaped BBQ pattern with stainless steel handles





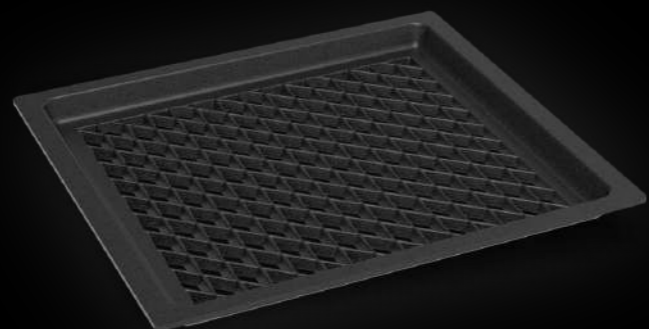
Gastronorm

GN 1 / 1 perforated item nr. 25333BBQ-R

↑ 53 × 32,5 cm, ↓ 2 cm, BBQ perforated for use on a grill

GN 1 / 1 perforated item nr. 25333G-BBQ-R

↑ 53 × 32,5 cm, ↓ 2 cm, BBQ perforated, with stainless steel handles for use on a grill

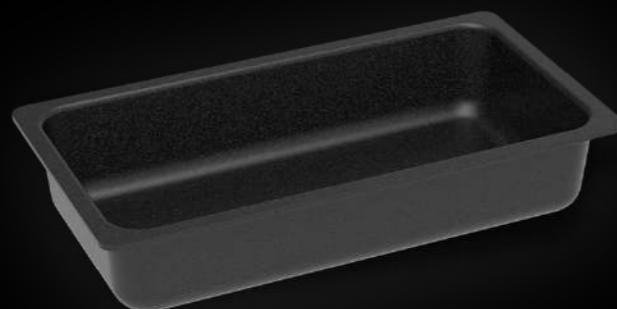


GN 2 / 3 perforated item nr. 23733BBQ-R

↑ 35,4 × 32,5 cm, ↓ 2 cm, BBQ perforated for use on a grill

GN 2 / 3 perforated item nr. 23733G-BBQ-R

↑ 35,4 × 32,5 cm, ↓ 2 cm, BBQ perforated, with stainless steel handles for use on a grill



GN 1 / 3 item nr. 51833

↑ 32,5 × 17,6 cm, ↓ 5 cm

GN 1 / 3 item nr. I-51833

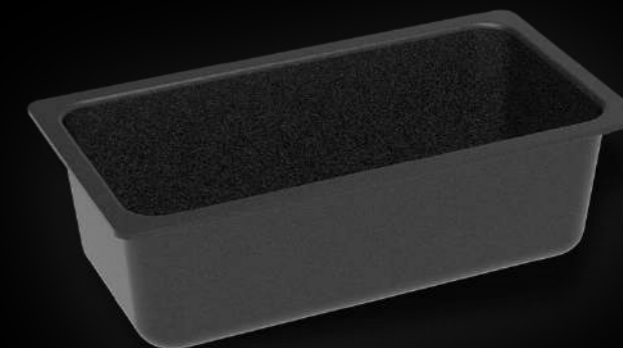
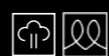
↑ 32,5 × 17,6 cm, ↓ 5 cm, induction

GN 1 / 3 item nr. 51833G

↑ 32,5 × 17,6 cm, ↓ 5 cm, with stainless steel handles

GN 1 / 3 item nr. I-51833G

↑ 32,5 × 17,6 cm, ↓ 5 cm, induction, with stainless steel handles



GN 1 / 3 item nr. 101833

↑ 32,5 × 17,6 cm, ↓ 10 cm

GN 1 / 3 item nr. I-101833

↑ 32,5 × 17,6 cm, ↓ 10 cm, induction

GN 1 / 3 item nr. 101833G

↑ 32,5 × 17,6 cm, ↓ 10 cm, with stainless steel handles

GN 1 / 3 item nr. I-101833G

↑ 32,5 × 17,6 cm, ↓ 10 cm, induction, with stainless steel handles



GN 2 / 3 item nr. 23733

↑ 35,4 × 32,5 cm, ↓ 2 cm

GN 2 / 3 item nr. I-23733

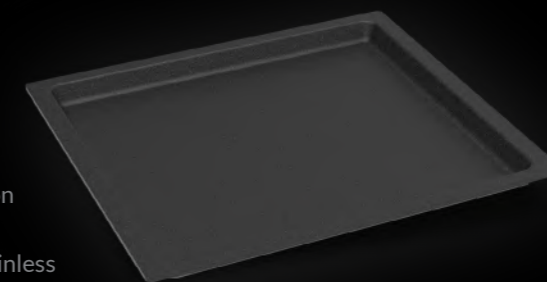
↑ 35,4 × 32,5 cm, ↓ 2 cm, induction

GN 2 / 3 item nr. 23733G

↑ 35,4 × 32,5 cm, ↓ 2 cm, with stainless steel handles

GN 2 / 3 item nr. I-23733G

↑ 35,4 × 32,5 cm, ↓ 2 cm, induction, with stainless steel handles



GN 2 / 3 item nr. 23733Grill

↑ 35,4 × 32,5 cm, ↓ 2 cm, grill surface

GN 2 / 3 item nr. I-23733Grill

↑ 35,4 × 32,5 cm, ↓ 2 cm, grill surface induction

GN 2 / 3 item nr. 23733GG

↑ 35,4 × 32,5 cm, ↓ 2 cm, grill surface, with stainless steel handles

GN 2 / 3 item nr. I-23733GG

↑ 35,4 × 32,5 cm, ↓ 2 cm, grill surface, induction, with stainless steel handles



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GN 2 / 3 item nr. 53733

↑ 35,4 × 32,5 cm, ↓ 5,5 cm

GN 2 / 3 item nr. I-53733

↑ 35,4 × 32,5 cm, ↓ 5,5 cm, induction

GN 2 / 3 item nr. 53733G

↑ 35,4 × 32,5 cm, ↓ 5,5 cm, with stainless steel handles

GN 2 / 3 item nr. I-53733G

↑ 35,4 × 32,5 cm, ↓ 5,5 cm, induction, with stainless steel handles

GN 2 / 3 item nr. 53733GG

↑ 35,4 × 32,5 cm, ↓ 5,5 cm, grill surface, with stainless steel handles

GN 2 / 3 item nr. I-53733GG

↑ 35,4 × 32,5 cm, ↓ 5,5 cm, induction, grill surface, with stainless steel handles



GN 2 / 3 item nr. 103733

↑ 35,4 × 32,5 cm, ↓ 10 cm

GN 2 / 3 item nr. I-103733

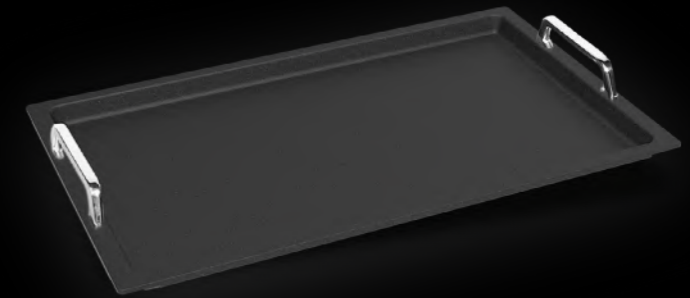
↑ 35,4 × 32,5 cm, ↓ 10 cm, induction

GN 2 / 3 item nr. 103733G

↑ 35,4 × 32,5 cm, ↓ 10 cm, with stainless steel handles

GN 2 / 3 item nr. I-103733G

↑ 35,4 × 32,5 cm, ↓ 10 cm, induction, with stainless steel handles



GN 1 / 1 item nr. 25333

↑ 53 × 32,5 cm, ↓ 2 cm

GN 1 / 1 item nr. I-25333

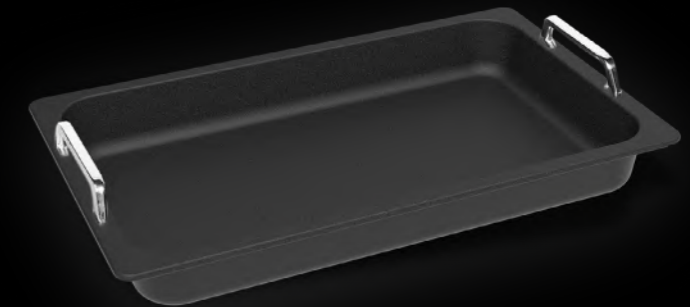
↑ 53 × 32,5 cm, ↓ 2 cm, induction

GN 1 / 1 item nr. 25333G

↑ 53 × 32,5 cm, ↓ 2 cm, with stainless steel handles

GN 1 / 1 item nr. I-25333G

↑ 53 × 32,5 cm, ↓ 2 cm, induction, with stainless steel handles



GN 1 / 1 item nr. 55333

↑ 53 × 32,5 cm, ↓ 5,5 cm

GN 1 / 1 item nr. I-55333

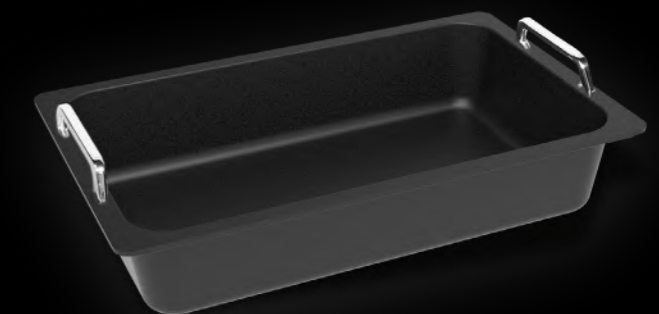
↑ 53 × 32,5 cm, ↓ 5,5 cm, induction

GN 1 / 1 item nr. 55333G

↑ 53 × 32,5 cm, ↓ 5,5 cm, with stainless steel handles

GN 1 / 1 item nr. I-55333G

↑ 53 × 32,5 cm, ↓ 5,5 cm, induction, with stainless steel handles



GN 1 / 1 item nr. 105333

↑ 53 × 32,5 cm, ↓ 10 cm

GN 1 / 1 item nr. I-105333

↑ 53 × 32,5 cm, ↓ 10 cm, induction

GN 1 / 1 item nr. 105333G

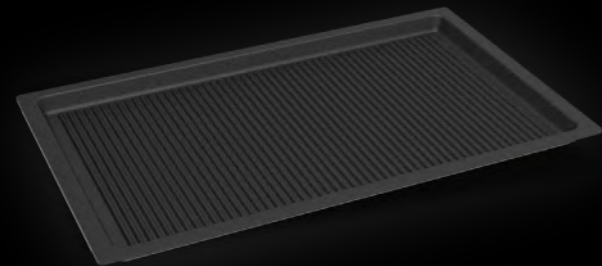
↑ 53 × 32,5 cm, ↓ 10 cm, with stainless steel handles

GN 1 / 1 item nr. I-105333G

↑ 53 × 32,5 cm, ↓ 10 cm, induction, with stainless steel handles



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GN 1/1 item nr. 25333Grill

↑ 53 × 32,5 cm, ↓ 2 cm, grill surface

GN 1/1 item nr. I-25333Grill

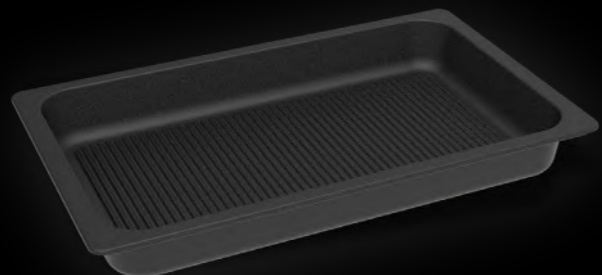
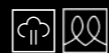
↑ 53 × 32,5 cm, ↓ 2 cm, grill surface, induction

GN 1/1 item nr. 25333GG

↑ 53 × 32,5 cm, ↓ 2 cm, grill surface, with stainless steel handles

GN 1/1 item nr. I-25333GG

↑ 53 × 32,5 cm, ↓ 2 cm, grill surface, induction, with stainless steel handles



GN 1/1 item nr. 55333Grill

↑ 53 × 32,5 cm, ↓ 5,5 cm, grill surface

GN 1/1 item nr. I-55333Grill

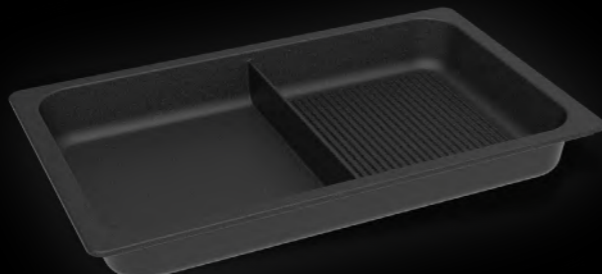
↑ 53 × 32,5 cm, ↓ 5,5 cm, grill surface, induction

GN 1/1 item nr. 55333GG

↑ 53 × 32,5 cm, ↓ 5,5 cm, grill surface, with stainless steel handles

GN 1/1 item nr. I-55333GG

↑ 53 × 32,5 cm, ↓ 5,5 cm, grill surface, induction, with stainless steel handles



GN 1/1 item nr. 55333GS

↑ 53 × 32,5 cm, ↓ 5,5 cm, 2 segments grill / flat

GN 1/1 item nr. I-55333GS

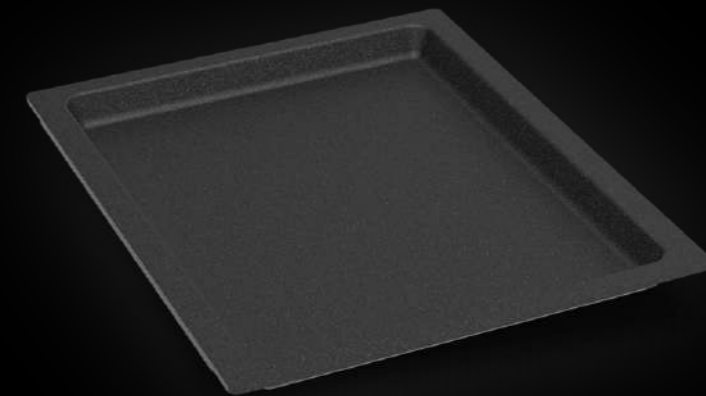
↑ 53 × 32,5 cm, ↓ 5,5 cm, 2 segments grill / flat, induction

GN 1/1 item nr. 55333GGS

↑ 53 × 32,5 cm, ↓ 5,5 cm, 2 segments grill / flat, with stainless steel handles

GN 1/1 item nr. I-55333GGS

↑ 53 × 32,5 cm, ↓ 5,5 cm, 2 segments grill / flat, induction, with stainless steel handles



GN 1/2 item nr. 22733

↑ 26,5 × 32,5 cm, ↓ 2 cm

GN 1/2 item nr. I-22733

↑ 26,5 × 32,5 cm, ↓ 2 cm, induction

GN 1/2 item nr. 22733G

↑ 26,5 × 32,5 cm, ↓ 2 cm, with stainless steel handles

GN 1/2 item nr. I-22733G

↑ 26,5 × 32,5 cm, ↓ 2 cm, induction, with stainless steel handles

GN 1/2 item nr. 22733Grill

↑ 26,5 × 32,5 cm, ↓ 2 cm, grill surface

GN 1/2 item nr. I-22733Grill

↑ 26,5 × 32,5 cm, ↓ 2 cm, induction, grill surface

GN 1/2 item nr. 22733GG

↑ 26,5 × 32,5 cm, ↓ 2 cm, grill surface, with stainless steel handles

GN 1/2 item nr. I-22733GG

↑ 26,5 × 32,5 cm, ↓ 2 cm, induction, grill surface, with stainless steel handles



GN 1/2 item nr. 52733

↑ 26,5 × 32,5 cm, ↓ 5 cm

GN 1/2 item nr. I-52733

↑ 26,5 × 32,5 cm, ↓ 5 cm, induction

GN 1/2 item nr. 52733G

↑ 26,5 × 32,5 cm, ↓ 5 cm, with stainless steel handles

GN 1/2 item nr. I-52733G

↑ 26,5 × 32,5 cm, ↓ 5 cm, induction, with stainless steel handles



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GN 2 / 4 item nr. 25316

1 53 × 16,2 cm, 1 2 cm

GN 2 / 4 item nr. I-25316

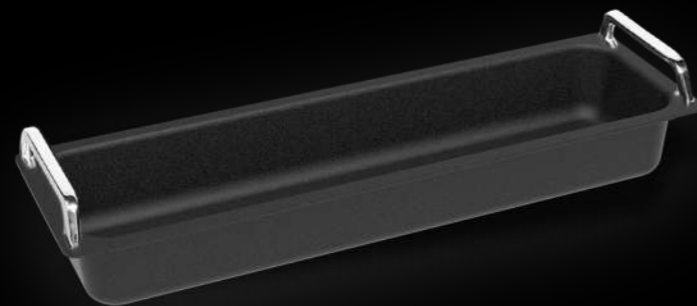
1 53 × 16,2 cm, 1 2 cm, induction

GN 2 / 4 item nr. 25316G

1 53 × 16,2 cm, 1 2 cm, with stainless steel handles

GN 2 / 4 item nr. I-25316G

1 53 × 16,2 cm, 1 2 cm, induction with stainless steel handles



GN 2 / 4 item nr. 55316

1 53 × 16,2 cm, 1 2 cm

GN 2 / 4 item nr. I-55316

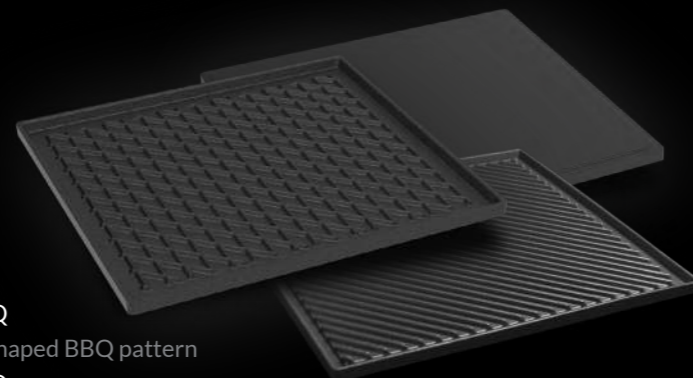
1 53 × 16,2 cm, 1 2 cm, induction

GN 2 / 4 item nr. 55316G

1 53 × 16,2 cm, 1 2 cm, with stainless steel handles

GN 2 / 4 item nr. I-55316G

1 53 × 16,2 cm, 1 2 cm, induction, with stainless steel handles



Grill & Pizza plate 2 / 3 item nr. 13733BBQ

1 35,4 × 32,5 cm, 1 2 cm, Diamond-shaped BBQ pattern

Grill & Pizza plate 1 / 1 item nr. 15333BBQ

1 53 × 32,5 cm, 1 2 cm, Diamond-shaped BBQ pattern

Grill & Pizza plate 2 / 3 item nr. 13733G

1 35,4 × 32,5 cm, 1 2 cm, grill surface

Grill & Pizza plate 1 / 1 item nr. 15333G

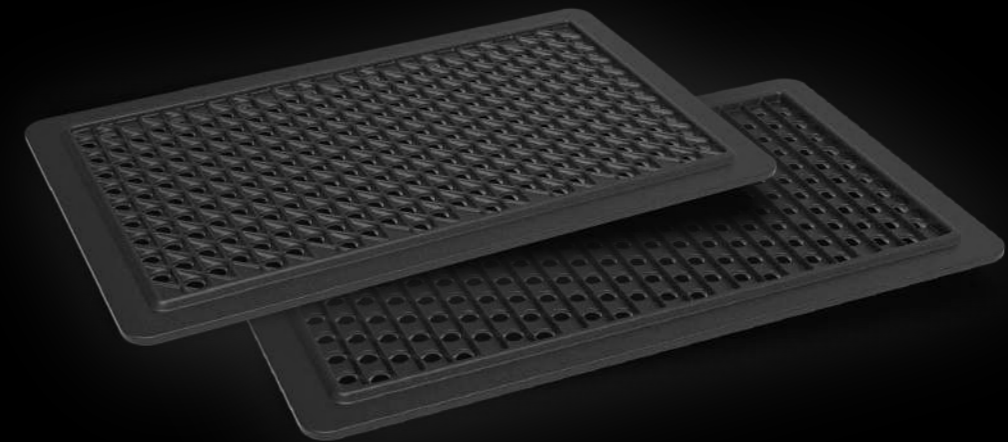
1 53 × 32,5 cm, 1 2 cm, grill surface

Grill & Pizza plate item nr. 16040G

1 60 × 40 cm, 1 2 cm, grill surface

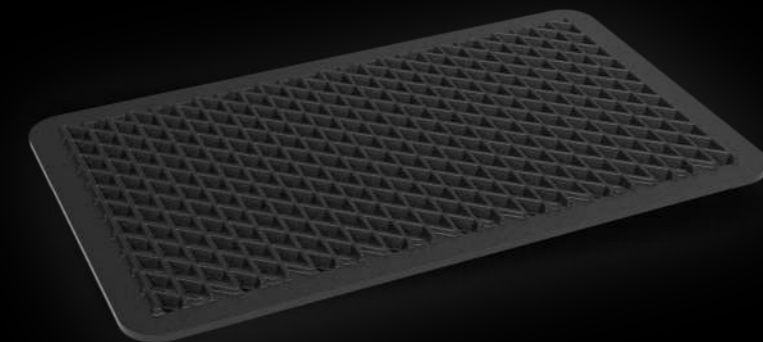


Gastronorm



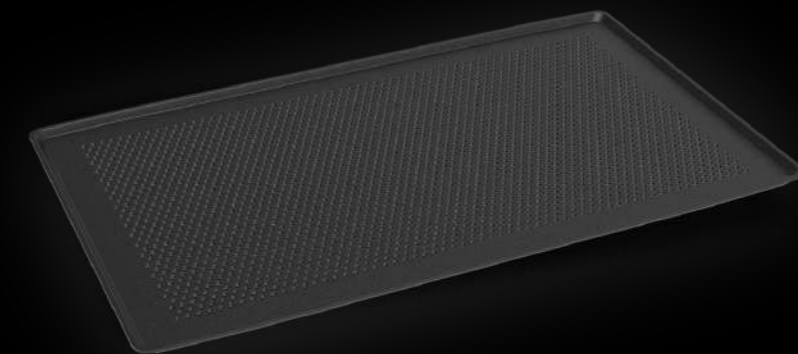
Barbeque grate 1 / 1 item Nr. 15333BBQ-R

1 53 × 32,5 cm, 1 1 cm, Diamond-shaped BBQ pattern, perforated



Barbeque grate 1 / 1 item Nr. 15333BBQ-GL-R

1 53 × 32,5 cm, 1 1 cm, Diamond-shaped BBQ pattern, perforated



GN 1 / 1 baking tray/univ. plate item nr. 5333BP-1

1 53 × 32,5 cm, casted, perforated



Gastronorm

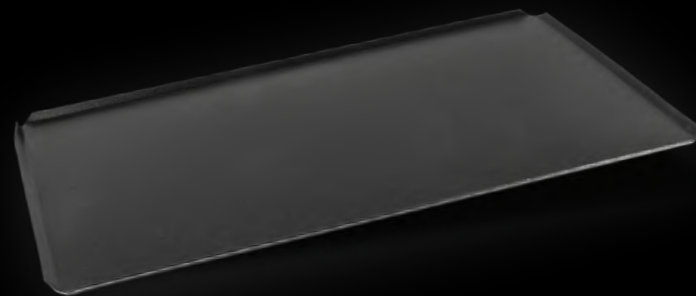


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GN 1 / 1 baking tray / univ. plate item nr. 5333BP-2
 1 53 × 32,5 cm, casted



GN 1 / 1 multipurpose baking tray item nr. 5333WP
 1 53 × 32,5 cm, casted

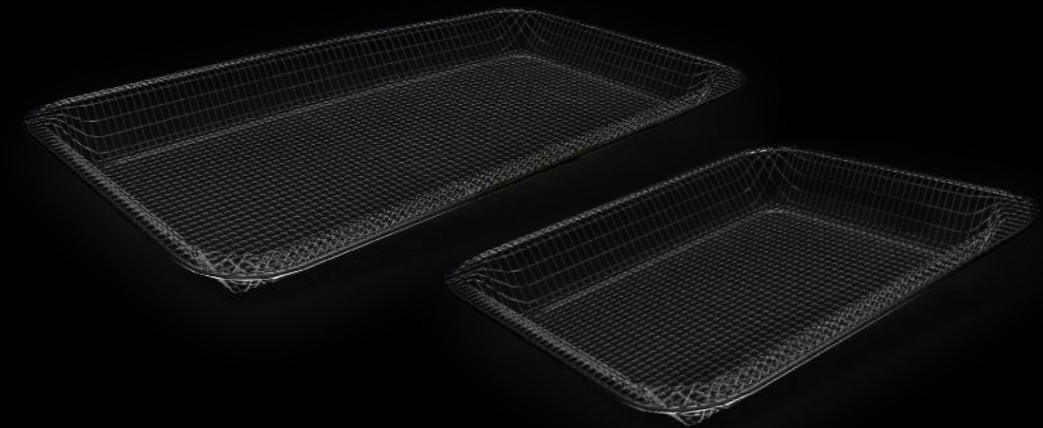


GN 1 / 1 baking tray / univ. tray item nr. 5333BBL-3
 1 53 × 32,5 cm
 Baker norm baking tray / univ. tray item nr. 6040BBL-2
 1 60 × 40 cm
 GN 1 / 1 Multi tray item nr. 5333MBL
 1 53 × 32,5 cm, with 8 depressions
 GN 1 / 1 Multipurpose baking tray item nr. 5333WBL
 1 53 × 32,5 cm



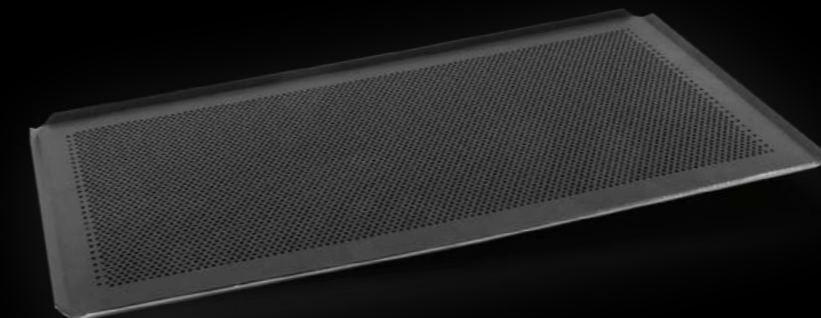
GN 1 / 1 casted multi tray item nr. 5333MP
 1 53 × 32,5 cm, with 11 depressions

GN 2 / 3 casted multi tray item nr. 3733MP
 1 35,4 × 32,5 cm, with 6 depressions



GN 1 / 1 Combi basket item nr. 45333FK
 1 53 × 32,5 cm

GN 2 / 3 Combi basket item nr. 43733FK
 1 35,4 × 32,5 cm



GN 1 / 1 baking tray / univ. tray item nr. 5333BBL-1
 1 53 × 32,5 cm, perforated
 Baker norm baking tray / univ. tray item nr. 6040BBL-1
 1 60 × 40 cm, perforated



Gastronorm



ACCESSORIES

Just what the chef needs.



All products with this symbol
are heat resistant up to 240 °C

Accessories



Glass lid items

016 018 020 022 024 026 028 030 032
 ⌀ 16 cm ⌀ 18 cm ⌀ 20 cm ⌀ 22 cm ⌀ 24 cm ⌀ 26 cm ⌀ 28 cm ⌀ 30 cm ⌀ 32 cm

Lid knobs must be ordered separately



Glass lid item nr. E26, 26 × 26 cm
 Glass lid item nr. E28, 28 × 28 cm



Glass lid item nr. 03321
 33 × 21 cm, fits on item nr. 63321 and 3321



Glass lid item nr. 036S
 ⌀ 36 cm, lid for Wok with 18/10 rim
 fits on item nr. 1136S and 1136



Glass lid item nr. E20S,
 20 × 20 cm, 18/10 rim
 Glass lid item nr. E24S,
 24 × 24 cm, 18/10 rim



Glass lid item nr. 04127S
 41 × 27 cm, lid for fish pan, 18/10 rim
 Glass lid item nr. 03524S
 35 × 24 cm, lid for fish pan, 18/10 rim



Glass lid item nr. 04024S
 40 × 24 cm, lid for roaster, 18/10 rim
 Glass lid item nr. 04228S
 42 × 28 cm, lid for roaster, 18/10 rim
 Glass lid item nr. 03222S
 32 × 22 cm, lid for roaster, 18/10 rim



Aluminium steamer item nr. Dunst-E28
 28 × 28 cm, 8 cm, with side handles,
 fits on item nr. E287 and E289



Glass steamer item nr. Dunst-020
 ⌀ 20 cm, fits on all products ⌀ 20
 Glass steamer item nr. Dunst-024
 ⌀ 24 cm, fits on all products ⌀ 24



Lid knob item nr. Z1-L2
 with permanent ventilation



Lid knob item nr. Z1-L
 with ventilation



Accessories

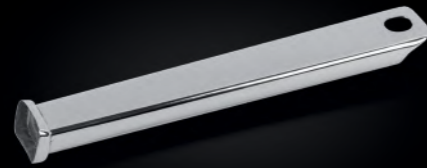
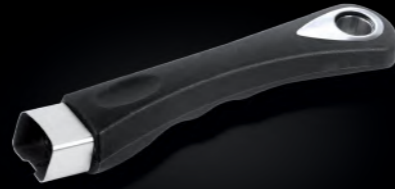
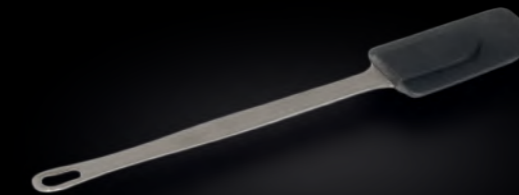


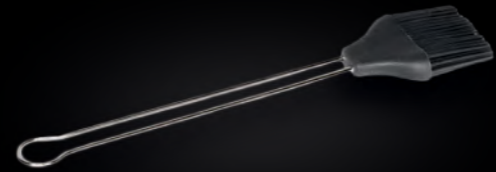
Accessories

Aroma lid knob item nr. Z1-Aroma

Silicone turner item nr. Kue-001
Color: grey, 18/10 handle

Accessories

Stainless steel handle item nr. Z4
Can be attached to any cookware with
a long handle, replaces Z30Exclusive long handle item nr. Z30
Can be replaced with a detachable handle,
replaces Z2Silicone spoon item nr. Kue-002
Color: grey, 18/10 handleDetachable handle item nr. Z20A
with blue inlay
Detachable handle item nr. Z20B
with black inlayExclusive side handles item nr. Z5a
Can be attached to any cookware with side
handles, replaces regular side handlesSilicone spatula item nr. Kue-003
Color: grey, 18/10 handle

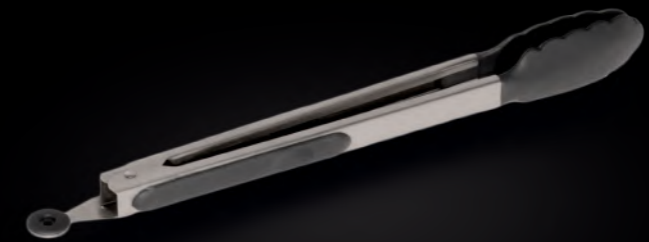


Accessories

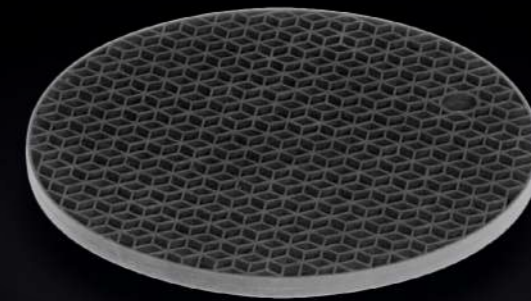
Silicone brush item nr. Kue-004
Color: grey, 18/10 handle



Silicone whisk item nr. Kue-005
Color: grey, 18/10 handle



Silicone tongs item nr. Kue-006
Color: grey, 18/10



Silicone trivet/ pot holders item nr. Kue-007
Color: grey



Accessories

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