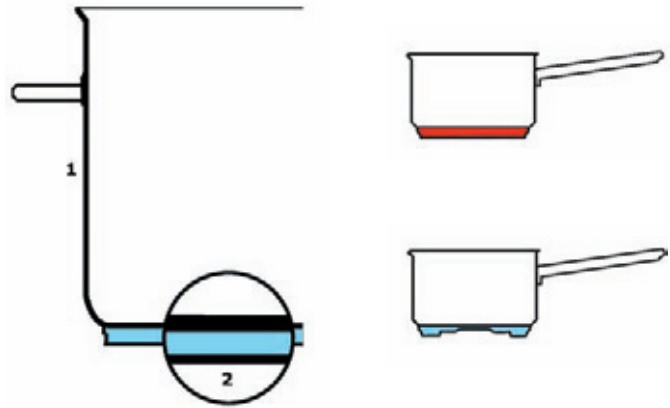


PENTOLAME

ACCIAIO INOX - SERIE PROFESSIONALE



- FINITURA ESTERNA ED INTERNA SATINATA.
- BORDO A VERSARE.
- MANICATURA TUBOLARE IN ACCIAIO INOX, ANATOMICA, RESISTENTE AL CALORE.

- 1) PARETE E FONDO A SPESSORE UNIFORME.
- 2) FONDO TERMODIFFUSORE SANDWICH (INOX-ALLUMINIO-INOX).

CONCAVO A FREDDO E PIANO A CALDO (SFRUTTAMENTO DEL CALORE AL 100%).



- OUTSIDE AND INSIDE SATIN POLISHED.
- NON-DRIP EDGE.
- HOLLOW TUBULAR STAY COOL HANDLES IN STAINLESS STEEL, ERGONOMICALLY SHAPED.

- 1) UNIFORM THICKNESS IN SIDES AND BOTTOMS.
- 2) SANDWICH THERMORADIANT BOTTOM (STAINLESS STEEL-ALUMINIUM-STAINLESS STEEL).

CONCAVE BOTTOM WHEN COLD AND FLAT WHEN HOT (100% HEAT EXPLOITING).

PENTOLA 7AE STOCK POT

ART.	ØCM.	H.CM.	LT.
7AE01	16	16	3,2
7AE03	20	18	5,5
7AE05	24	24	10,5
7AE07	28	28	17,0
7AE08	32	32	25,5
7AE09	36	36	36,5
7AE10	40	40	50,0



COLAPASTA PER PENTOLA 7HP COLANDER FOR STOCK POT

ART.	ØCM.	H.CM.	LT.
7HP01	20	22,0	—
7HP02	24	26,5	—
7HP03	28	29,5	—



PENTOLAME

ACCIAIO INOX - SERIE PROFESSIONALE

CASSERUOLA ALTA, 2 MANIGLIE 7AR SAUCEPOT, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7AR01	16	9,5	1,9
7AR03	20	12,0	3,8
7AR05	24	14,5	6,5
7AR07	28	16,0	9,8
7AR08	32	19,5	15,4
7AR09	36	21,5	20,5
7AR10	40	24,0	30,1
7AR11	45	27,0	42,9



CASSERUOLA BASSA, 2 MANIGLIE 7BP CASSEROLE POT, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7BP01	24	8,0	3,7
7BP02	28	9,5	5,8
7BP03	32	11,0	9,2
7BP04	36	13,0	13,0
7BP05	40	14,5	18,0



CASSERUOLA ALTA, 1 MANICO 7BE SAUCEPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7BE03	16	9,5	1,9
7BE05	20	12,0	3,8
7BE06	24	14,5	6,5



CASSERUOLA BASSA, 1 MANICO 7CF SAUTÉ PAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7CF01	18	7,0	1,8
7CF02	20	7,5	2,5
7CF03	24	8,0	3,7



CASSERUOLA CONICA, 1 MANICO 7CI SAUTÉ PAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7CI01	16	6,0	1,0
7CI02	18	6,0	1,2
7CI03	20	6,5	1,6
7CI04	24	7,5	2,7



CASSERUOLA "BOMBÉ", 1 MANICO 7CK CURVED SAUTÉ PAN

ART.	ØCM.	H.CM.	LT.
7CK01	18	7,0	1,7
7CK02	20	7,5	2,2
7CK03	24	8,5	3,3
7CK04	26	9,0	4,2



PADELLA, 1 MANICO 7IN FRYPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7IN01	20	5,0	—
7IN02	24	5,0	—
7IN03	28	5,5	—
7IN04	32	6,0	—
7IN05	36	6,0	—
7IN06	40	6,0	—



PADELLA CON RIVESTIMENTO ANTIADERENTE 7IM FRYPAN WITH NON STICK COATING

ART.	ØCM.	H.CM.	LT.
7IM01	20	4,0	—
7IM02	24	4,5	—
7IM03	28	5,0	—
7IM04	32	5,5	—



TEGAME, 2 MANIGLIE 7DK FRENCH OMELET PAN, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7DK02	20	5,0	—
7DK03	24	5,0	—
7DK04	28	5,5	—
7DK05	32	6,0	—
7DK06	36	6,0	—
7DK07	40	6,0	—



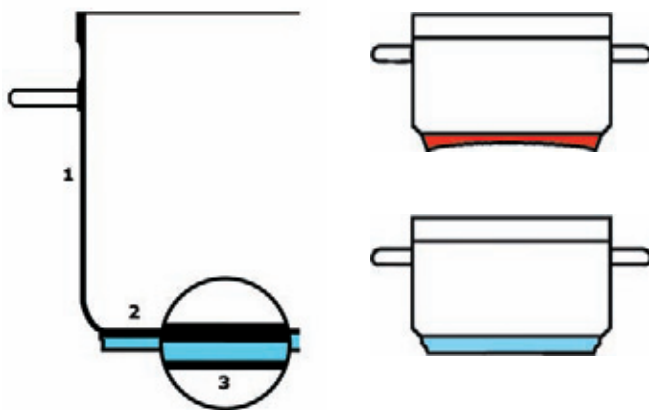
COPERCHIO, BORDO RINFORZATO 7EK COVER, REINFORCED EDGE

ART.	ØCM.	H.CM.	LT.
7EK02	16	—	—
7EK03	18	—	—
7EK04	20	—	—
7EK05	22	—	—
7EK06	24	—	—
7EK07	28	—	—
7EK08	32	—	—
7EK09	36	—	—
7EK10	40	—	—
7EK11	45	—	—



PENTOLAME

ACCIAIO INOX - SERIE RINFORZATA



- FINITURA ESTERNA ED INTERNA SATINATA, BORDO LUCIDO
- MANICATURA TUBOLARE IN ACCIAIO INOX, ANATOMICA, RESISTENTE AL CALORE.

- 1) BORDO RINFORZATO.
- 2) DOPPIO SPESSORE DEL FONDO.
- 3) FONDO TERMODIFFUSORE SANDWICH (INOX-ALLUMINIO-INOX).

CONCAVO A FREDDO E PIANO A CALDO (SFRUTTAMENTO DEL CALORE AL 100%).

- OUTSIDE AND INSIDE SATIN POLISHED. TOP EDGES MIRROR POLISHED.
- HOLLOW TUBULAR STAY COOL HANDLES IN STAINLESS STEEL, ERGONOMICALLY SHAPED.

- 1) EXTRA THICK EDGES.
- 2) DOUBLE THICK BOTTOM.
- 3) SANDWICH THERMORADIANT BOTTOM (STAINLESS STEEL-ALUMINIUM-STAINLESS STEEL). CONCAVE BOTTOM WHEN COLD AND FLAT WHEN HOT (100% HEAT EXPLOITING).



PENTOLA 7AH STOCK POT

ART.	ØCM.	H.CM.	LT.
7AH05	24	24	10,0
7AH07	28	28	16,5
7AH08	32	32	24,0
7AH09	36	36	36,0
7AH10	40	40	50,0
7AH11	45	45	70,0



COLAPASTA PER PENTOLA ART. 1105 7HP

COLANDER FOR STOCK POT
ITEM 1105

ART.	ØCM.	H.CM.	LT.
7HP01	20	22,0	—
7HP02	24	26,5	—
7HP03	28	29,5	—



PENTOLAME

ACCIAIO INOX - SERIE RINFORZATA

CASSERUOLA ALTA, 2 MANIGLIE 7AU SAUCEPOT, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7AU05	24	15,0	6,5
7AU07	28	17,5	10,8
7AU08	32	19,5	15,7
7AU09	36	21,5	22,0
7AU10	40	24,5	30,8
7AU11	45	27,5	44,0



PADELLA, 1 MANICO 7IT FRYPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7IT05	24	5,0	—
7IT07	28	5,5	—
7IT08	32	6,0	—
7IT09*	36	6,0	—



CASSERUOLA BASSA, 2 MANIGLIE 7BU CASSEROLE POT, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7BU05	24	9,5	4,3
7BU07	28	11,0	6,7
7BU08	32	12,5	10,0
7BU09	36	14,0	14,2
7BU10	40	15,5	19,5
7BU11	45	17,0	27,0



PADELLA CON RIVESTIMENTO ANTIADERENTE 7IM FRYPAN WITH NON STICK COATING

ART.	ØCM.	H.CM.	LT.
7IM01	20	4,0	—
7IM02	24	4,5	—
7IM03	28	5,0	—
7IM04	32	5,5	—



CASSERUOLA ALTA, 1 MANICO 7BG SAUCEPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7BG01	16	11,0	2,1
7BG03	20	13,0	4,0
7BG05	24	15,0	6,5
7BG07*	28	17,5	10,8



TEGAME, 2 MANIGLIE 7DK FRENCH OMELET PAN, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7DK02	20	5,0	—
7DK03	24	5,0	—
7DK04	28	5,5	—
7DK05	32	6,0	—
7DK06	36	6,0	—
7DK07	40	6,0	—



CASSERUOLA BASSA, 1 MANICO 7CM SAUTÉ, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7CM01	16	6,5	1,3
7CM03	20	8,0	2,5



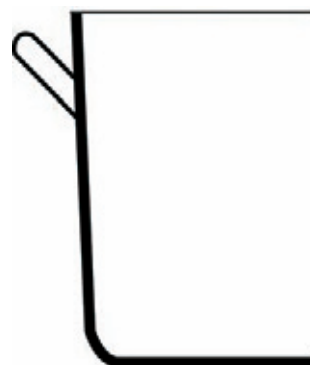
COPERCHIO, BORDO RINFORZATO 7EI COVER, REINFORCED EDGE

ART.	ØCM.	H.CM.	LT.
7EI02	16	—	—
7EI04	20	—	—
7EI06	24	—	—
7EI08	28	—	—
7EI09	32	—	—
7EI10	36	—	—
7EI11	40	—	—
7EI12	45	—	—



* CON CONTROMANIGLIA - WITH LOOPE HANDLE

PENTOLAME
ALLUMINIO



- ESECUZIONE IN ALLUMINIO PESANTE, PER CUCINE ELETTRICHE E A GAS.
- MANICATURA TUBOLARE IN ACCIAIO INOSSIDABILE 18/10, RESISTENTE AL CALORE.
- ALLUMINIO PURO (99,5) GARANTITO PER ALIMENTI (L.283/62 E D.L.108 DEL 25.01.92 DIRETTIVE CEE 89/109) SPESSORI DA 3 A 4 MM IN RELAZIONE AL DIAMETRO.

- MADE IN HEAVY DUTY ALUMINIUM, SUITABLE BOTH FOR ELECTRIC AND GAS STOVES.
- HOLLOW TUBULAR HANDLES IN STAINLESS STEEL 18/10, STAY COOL.
- PURE ALUMINIUM 99,5%, THICKNESS FROM MM 3 TO MM 4 ACCORDING TO THE DIAMETER.

**PENTOLA
7AB**
STOCK POT

ART.	ØCM.	H.CM.	LT.
7AB01	20	19	6,0
7AB02	24	22	10,0
7AB04	28	26	16,0
7AB05	32	30	24,0
7AB06	36	33	33,0
7AB07	40	37	45,0
7AB08	45	40	65,0
7AB10	50	45	85,0
7AB11	55	51	115,0



**COLAPASTA PER
PENTOLA
7HM**
COLANDER FOR STOCK
POT

ART.	ØCM.	H.CM.	LT.
7HM05	32	31	—
7HM06	36	37	—
7HM07	40	40	—



PENTOLAME

ALLUMINIO

CASSERUOLA ALTA, 2 MANIGLIE 7AM SAUCEPOT, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7AM01	20	11,0	3,3
7AM02	24	14,0	5,6
7AM04	28	16,0	9,0
7AM05	32	18,0	12,5
7AM06	36	20,0	18,0
7AM07	40	22,0	26,0
7AM08	45	25,0	35,0
7AM10	50	28,0	50,0



CASSERUOLA BASSA, 2 MANIGLIE 7BM CASSEROLE POT, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7BM02	24	8,0	3,7
7BM04	28	9,0	5,6
7BM05	32	10,0	8,0
7BM06	36	12,0	12,0
7BM07	40	13,0	16,0
7BM08	45	15,0	23,5
7BM10	50	17,0	32,0



CASSERUOLA BASSA, 2 MANIGLIE CON RIVESTIMENTO ANTIADERENTE 7BR

CASSEROLE POT 2 HANDLES
NON STICK COATING

ART.	ØCM.	H.CM.	LT.
7BR01	24	8	3,7
7BR02	28	9	5,6
7BR03	32	10	8,0
7BR04	36	12	12,0



CASSERUOLA ALTA, 1 MANICO 7BB SAUCEPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7BB01	20	11,0	3,3
7BB02	24	14,0	5,6
7BB04	28	16,0	9,0
7BB05	32	18,0	12,5



CASSERUOLA BASSA, 1 MANICO 7CG SAUTÈ PAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7CG02	24	8	3,7
7CG04	28	9	5,6
7CG05	32	10	8,0



PADELLA, 1 MANICO 7DG FRYPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7DG02	24	4,5	—
7DG04	28	5,0	—
7DG05	32	6,0	—
7DG06	36	7,0	—
7DG07	40	7,5	—



PADELLA CON RIVESTIMENTO ANTIADERENTE 7IU

FRYPAN WITH
NON STICK COATING

ART.	ØCM.	H.CM.	LT.
7IU01	20	4,0	—
7IU02	24	5,0	—
7IU03	28	5,0	—
7IU04	32	5,3	—
7IU09	36	6,0	—
7IU10	40	7,0	—



PADELLA CRÊPES SVASATA, ANTIADERENTE 7IS

CRÊPES PAN
NON STICK COATED

ART.	ØCM.	H.CM.	*MM.
7IS00	24	—	3



PADELLA CON RIVESTIMENTO ANTIADERENTE 7IV

FRYPAN WITH
NON STICK COATING

ART.	ØCM.	H.CM.	*MM.
7IV01	18	3,8	2,5
7IV02	20	3,8	2,5
7IV03	22	4,3	2,5
7IV04	24	4,5	3,0
7IV05	26	4,8	3,0
7IV06	28	5,4	3,0
7IV07	30	5,4	3,0
7IV08	32	5,6	3,0



TEGAME, 2 MANIGLIE 7DF FRENCH OMELET PAN, 2 HANDLES

ART.	ØCM.	H.CM.	LT.
7DF02	24	—	4,5
7DF04	28	—	5,0
7DF05	32	—	6,0
7DF06	36	—	7,0
7DF07	40	—	7,5



COPERCHIO 7EG COVER

ART.	ØCM.	H.CM.	LT.
7EG01	20	—	—
7EG02	24	—	—
7EG04	28	—	—
7EG06	32	—	—
7EG07	36	—	—
7EG08	40	—	—
7EG09	45	—	—
7EG10	50	—	—

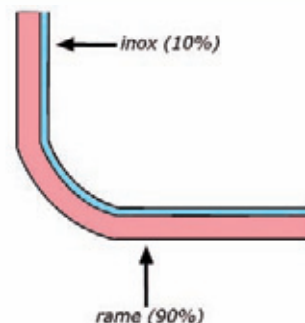


* SPESSORE DEL MATERIALE - THICKNESS OF THE MATERIAL

PENTOLAME
RAME

- INTERNO INOX 18/10, ESTERNO RAME MASSICCIO FINITURA LUCIDA.
- MANICATURA IN BRONZO CON RIVETTI INOX.
- SPESSORE MEDIO MM. 1,5.

- INSIDE STAINLESS STEEL, OUTSIDE SOLID COPPER MIRROR POLISHED.
- BRONZE HANDLES WITH STAINLESS STEEL RIVETS.
- AVERAGE THICKNESS MM. 1,5.



**CASSERUOLA ALTA, 2 MANIGLIE
CON COPERCHIO
7AT**

SAUCEPOT, 2 HANDLES
WITH COVER

ART.	ØCM.	H.CM.	LT.
7AT02	20	11	3,5
7AT03	24	13	6,0



**COPERCHIO
7EP
COVER**

ART.	ØCM.	H.CM.	LT.
7EP01	16	—	—
7EP02	18	—	—
7EP03	20	—	—
7EP04	24	—	—



**CASSERUOLA BASSA,
1 MANICO
7CL**

SAUTÉ PAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7CL01	16	5	1,0
7CL02	20	6	1,8
7CL03	24	7	3,0



**BAGNOMARIA CON TAZZA PORCELLANA,
INTERNO STAGNATO
7GP**

BAIN-MARIE WITH CHINA INSERT,
TINNED INTERIOR

ART.	ØCM.	H.CM.	LT.
7GP01	12	18	0,8
7GP02	14	20	1,5



**PADELLA, 1 MANICO
7IP**

FRYPAN, 1 HANDLE

ART.	ØCM.	H.CM.	LT.
7IP01	22	3,5	—
7IP02	26	4,0	—
7IP03	30	5,0	—



**CASSERUOLA PER ZABAGLIONE,
INTERNO RAME
7BD**

ZABAGLIONE BOWL,
COPPER INTERIOR

ART.	ØCM.	H.CM.	LT.
7BD01	16	12,0	1,8
7BD02	20	14,5	3,5



**PADELLA OVALE, 1 MANICO
7IZ**

OVAL FRYPAN,
1 HANDLE

ART.	ØCM.	H.CM.	LT.
7IZ01	30X20	4,0	—
7IZ02	35X23	4,5	—



PENTOLAME

ACCIAIO INOX - SERIE RIVER

PENTOLAME TIPO DOMESTICO - SERIE RIVER

- FINITURA ESTERNA ED INTERNA LUCIDA.
- BORDO A VERSARE.
- MANICATURA IN ACCIAIO INOX, ANATOMICA, RESISTENTE AL CALORE.
- PARETE E FONDO A SPESSORE UNIFORME.

DOMESTIC COOKWARE - RIVER SHAPE

- OUTSIDE AND INSIDE MIRROR POLISHED.
- NON-DRIP EDGE.
- STAY COOL HANDLES IN STAINLESS STEEL, ERGONOMI-CALLY SHAPED.
- UNIFORM THICKNESS IN SIDES AND BOTTOMS.

CASSERUOLA ALTA, 2 MANIGLIE 7AA

STOCK POT

ART.	ØCM.	LT.
7AA03	20	4,0
7AA05	24	7,0



PADELLA, 1 MANICO 7II

FRYPAN, 1 HANDLE

ART.	ØCM.	LT.
7II02	24	—



CASSERUOLA BASSA, 2 MANIGLIE 7AL

CASSEROLE POT,
2 HANDLES

ART.	ØCM.	LT.
7AL03	20	2,5
7AL05	24	5,0



COLAPASTA, 2 MANICI 7HE

COLANDER, 2 HANDLES

ART.	ØCM.	LT.
7HE01	22	—



CASSERUOLA CONICA, 1 MANICO 7BA

SAUCEPAN, 1 HANDLE

ART.	ØCM.	LT.
7BA01	16	1,2



PADELLA CON RIVESTIMENTO ANTIADERENTE 7IV

FRYPAN WITH NON
STICK COATING

ART.	ØCM.	H.CM.	LT.
7IV02	20	3,8	—
7IV04	24	4,5	—
7IV07	30	5,4	—



BOLLILATTE, 1 MANICO 7IA

MILK BOILER, 1 HANDLE

ART.	ØCM.	LT.
7IA01	12	1,2



WOK CON GRIGLIA E COPERCHIO 7LM

WOK WITH GRID AND COVER

ART.	ØCM.	H.CM.	LT.
7LM00	30	8	—



TEGAME BASSO, 2 MANIGLIE 7DM

SAUCEPAN, 2 HANDLES

ART.	ØCM.	LT.
7DM03	24	3,8



COPERCHIO 7EF

COVER

ART.	ØCM.	H.CM.	LT.
7EF02	16	—	—
7EF04	20	—	—
7EF06	24	—	—



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CUCINA • KITCHENWARE

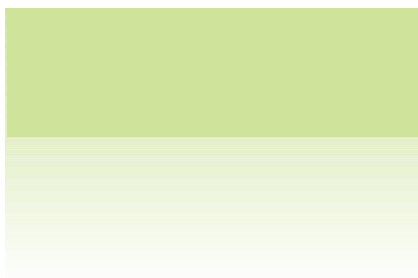
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RADIF • CUCINA - KITCHENWARE



PENTOLAME
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UTENSILI DA CUCINA

WOK, FERRO BLU 7LL

WOK, BLUE STEEL

ART.	ØCM.	H.CM.	LT.
7LL01	32	—	—
7LL02	40	—	—



TEGAMINO UOVA, INOX 7LA

EGG FRYING PAN, S/S

ART.	ØCM.
7LA00	18



ROSTIERA RETTANGOLARE, MANIGLIE SNODATE, INOX 7EU

RECTANGULAR
ROASTING PAN, FOLDING
HANDLES, S/S

ART.	DIM.CM.	H.CM.	*
7EU01	45x30	9	49x33x9
7EU02	50x30	9	54x33x9



* DIMENSIONI INGOMBRO - OUTSIDE DIMENSIONS

ROSTIERA RETTANGOLARE PESANTE, MANIGLIE SNODATE, INOX 7EV

HEAVY RECTANGULAR
ROASTING PAN,
FOLDING HANDLES, S/S

ART.	DIM.CM.	H.CM.
7EV01*	45x30	9
7EV02*	50x40	9
7EV03*	60x45	9



* SPESSORE 20/10 - 20/10 THICKNESS

BRASIERA CON COPERCHIO, INOX 7FL

ROASTING PAN
WITH COVER, S/S

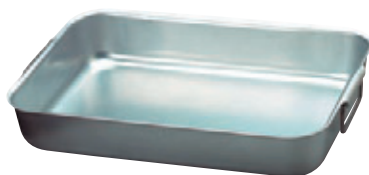
ART.	DIM.CM.	H.CM.	LT.
7FL01	50x30	15	—
7FL02	60x35	15	—



ROSTIERA RETTANGOLARE, ALLUMINIO 7ES

ROASTING PAN, ALUMINIUM

ART.	DIM.CM.	H.CM.	LT.
7ES01	40x28	8,0	—
7ES02	45x30	8,5	—
7ES03	50x33	9,0	—
7ES04	55x36	9,5	—
7ES05	60x40	10,0	—
7ES07	70x46	11,0	—



ROSTIERA RETTANGOLARE IN ALLUMINIO CON RIVESTIMENTO ANTIADERENTE 7EZ

ROAST PAN WITH NON STICK COATING,
ALUMINIUM

ART.	DIM.CM.	H.CM.	LT.
7EZ04	50x33	9	—
7EZ05	60x40	10	—



BRASIERA CON COPERCHIO, ALLUMINIO 7FN

ROASTING PAN WITH COVER,
ALUMINIUM

ART.	DIM.CM.	H.CM.	LT.
7FN01	55x33	17	—
7FN02	60x40	18	—



BASTARDELLA SEMISFERICA, INOX 7LT

MIXING BOWL, S/S

ART.	ØCM.	H.CM.	LT.
7LT02	25	14,0	4,0
7LT03	30	18,0	9,5
7LT04	35	20,5	14,0
7LT05	40	21,5	18,0



BASE PER BASTARDELLA, INOX 7LU

FOOT FOR MIXING BOWL, S/S

ART.	ØCM.	ØBOWL BASTARDELLA
7LU01	16	25
7LU02	22	30-35-40



BOLLITORE CON BECCUCCIO, INOX 7PL

WHISTELING KETTLE, S/S

ART.	ØCM.	H.CM.	LT.
7PLOO	—	—	4,5



UTENSILI DA CUCINA

PENTOLA BAGNOMARIA, INOX 7GN

BAIN-MARIE POT,
STAINLESS STEEL

ART.	ØCM.	H.CM.	LT.
7GN02	16	16	4,0
7GN03	18	18	5,0
7GN04	20	20	7,0



COLAPASTA CON MANICO E GANCIO, INOX 7HF

STRAINER WITH HOOK,
STAINLESS STEEL

ART.	ØCM.	H.CM.	LT.
7HF01	18	11	2,8
7HF03	22	13	5,0
7HF05	28	15	9,3



PENTOLA BAGNOMARIA, ALLUMINIO 7GM

BAIN-MARIE POT,
ALLUMINIUM

ART.	ØCM.	H.CM.	LT.
7GM01	14	16,0	2,2
7GM02	16	17,5	3,5
7GM03	18	19,0	4,5
7GM04	20	22,0	6,5



COLAPASTA CON MANICO E GANCIO, ALLUMINIO 7HA

STRAINER WITH HOOK,
ALUMINIUM

ART.	ØCM.	H.CM.	LT.
7HA01	18	10	—
7HA02	22	12	—
7HA03	24	13	—
7HA04	26	14	—



TAZZONE CON MANICO E GANCIO, INOX 7UG

KITCHENBOWL WITH
HANDLE AND HOOK, S/S

ART.	ØCM.	H.CM.	LT.
7UG03	20	—	2,0
7UG05	24	—	5,0



COLAPASTA TRONCO CONICO, INOX 7HK

CONICAL COLANDER,
STAINLESS STEEL

ART.	ØCM.	H.CM.	LT.
7HK02	36	18,5	12,8
7HK03	40	20,0	17,0
7HK04	45	22,5	24,5
7HK05	50	24,0	32,5



• ESECUZIONE PESANTE - HEAVY DUTY STAINLESS STEEL

BACINELLA CONICA BASSA, INOX 7LP

KITCHENBOWL LOW,
STAINLESS STEEL

ART.	ØCM.	H.CM.	LT.
7LP01	25	9,5	3
7LP02	30	12,0	6
7LP03	35	14,0	8
7LP04	40	14,5	11
7LP05	45	15,5	14



COLAPASTA TRONCO CONICO, ALLUMINIO 7HC

CONICAL COLANDER,
ALUMINIUM

ART.	ØCM.	H.CM.	LT.
7HC01	32	18	—
7HC02	36	20	—
7HC03	40	23	—
7HC04	45	25	—
7HC05	50	28	—



BACINELLA TONDA, POLIPROPILENE 7LR

ROUND BASIN,
POLYPROPYLENE

ART.	ØCM.	H.CM.	LT.
7LR01	28	11,0	4,5
7LR02	32	12,5	6,5
7LR03	36	14,0	10,0
7LR04	40	15,5	13,5



COLAPASTA CON CERCHIO, INOX 7HG

COLANDER,
STAINLESS STEEL

ART.	ØCM.	H.CM.	LT.
7HG01	30	18	—
7HG02	35	19	—



**COLAPASTA TRE PIEDI, ALLUMINIO
7HB**

CONICAL COLANDER,
STAINLESS STEEL

ART.	ØCM.	H.CM.	LT.
7HB02	32	9,5	1,9
7HB04	36	12,0	3,8
7HB05	40	14,5	6,5



**COPERCHIO PER COLAPASTA A SETTORI,
ALLUMINIO
7EH**

COVER FOR 4-SEGMENTS
COLANDER, ALUMINIUM

ART.	ØCM.	H.CM.	LT.
7EH06	36	—	—
7EH07	40	—	—



**COLAFRITTO CON TAZZA, ALLUMINIO
7ID**

POMME FRITES COLANDER,
ALUMINIUM

ART.	ØCM.
7ID03	40
7ID04	45



**COLAPASTA A SPICCHIO 1/3, INOX
7HL**

1/3-SEGMENT
COLANDER, S/S

*ART.	ØCM.	H.CM.	LT.
7HL00	32	21	3,7



**PESCERA, INOX
7GC**

FISH KETTLE, S/S

ART.	DIM.CM.	H.CM.	LT.
7GC01	70X21	16	20
7GC03	100X25	20	44



**PESCERA, ALLUMINIO
7GB**

FISH KETTLE,
ALUMINIUM

ART.	DIM.CM.	H.CM.	LT.
7GB01	50X15	12	9
7GB02	60X17	13	13
7GB03	70X19	14	18



**CASSERUOLA, INOX
7AU**

SAUCE-POT, S/S

ART.	ØCM.	H.CM.	LT.
7AU08	32	19,5	15,7



* ADATTO PER CASSERUOLE: 7AU08 CM 32 E 7AR08 CM 32

**COLAPASTA A SPICCHIO 1/4, ALLUMINIO
7HD**

1/4-SEGMENT
COLANDER, ALUMINIUM

ART.	ØCM.	H.CM.	LT.
7HD06	36	17	—
7HD07	40	19	—



**CASSERUOLA PER
COLAPASTA A SPICCHIO, ALLUMINIO
7HD**

SAUCE-POT FOR
1/4-SEGMENT COLANDER, ALUMINIUM

ART.	ØCM.	H.CM.	LT.
7HD01	36	19	17
7HD02	40	21	23

UTENSILI DA CUCINA

MESTOLO UNIPEZZO, INOX 7RM

ONE PIECE LADLE, S/S

ART.	ØCM.	LT.
7RM01	5,0	0,04
7RM02	7,0	0,10
7RM03	9,0	0,17
7RM04	10,0	0,26
7RM05	12,0	0,43
7RM06	14,0	0,67
7RM07	16,0	1,10



CUCCHIAIONE SERVIRE, INOX 7TP

SERVING SPOON,
STAINLESS STEEL

ART.	CM.	*L.CM.	LT.
7TP00	—	29	—



MESTOLO FORATO UNIPEZZO, INOX 7RK

ONE PIECE PERFORATED LADLE,
S/S

ART.	ØCM.	L.CM.	LT.
7RK00	10,0	37	0,25
7RK01	12,0	40	0,50
7RK02	14,0	44	0,75
7RK03	16,0	47	1,00



FORCHETTONE SERVIRE, INOX 7UF

SERVING FORK,
STAINLESS STEEL

ART.	CM.	L.CM.	LT.
7UF00	—	29	—



CUCCHIAIONE, INOX 7TR

SPOON, S/S

ART.	CM.	L.CM.	LT.
7TR00	—	45	—



FORCHETTONE 2 DENTI UNIPEZZO, INOX 7UB

ONE PIECE MEAT FORK,
2 PRONGS, S/S

ART.	CM.	L.CM.	LT.
7UB01	—	50	—



CUCCHIAIONE UNIPEZZO, INOX 7TT

ONE PIECE SPOON, S/S

ART.	CM.	L.CM.	LT.
7TT00	—	35	—



FORCHETTONE 3 DENTI UNIPEZZO, INOX 7UA

ONE PIECE MEAT FORK,
3 PRONGS, S/S

ART.	CM.	L.CM.	LT.
7UA00	—	50	—



CUCCHIAIONE FORATO UNIPEZZO, INOX 7TS

ONE PIECE PERFORATED
SPOON, S/S

ART.	CM.	L.CM.	LT.
7TS00	—	38	—



PALETTA LISCIA UNIPEZZO, INOX 7TH

ONE PIECE SPATULA, S/S

ART.	DIM.CM.	L.CM.	LT.
7TH02	10	36	—
7TH03	12	39	—



UTENSILI DA CUCINA

PALETTA FORATA UNIPEZZO, INOX 7TI

ONE PIECE PERFORATED SPATULA, S/S

ART.	DIM.CM.	L.CM.	LT.
7TI01	10	36	—
7TI03	12	39	—



PALETTA FORATA UNIPEZZO PER PESCE, INOX 7TE

ONE PIECE FISH SPATULA, S/S

ART.	DIM.CM.	L.CM.	LT.
7TE00	—	34	—



SCHIUMAROLA UNIPEZZO, INOX 7SM

ONE PIECE SKIMMER, S/S

ART.	CM.	L.CM.	LT.
7SM01	8	—	—
7SM02	10	—	—
7SM03	12	—	—
7SM04	14	—	—
7SM05	16	—	—



SCHIUMAROLA A RETE INOX 7SK

SKIMMER, STAINLESS STEEL

ART.	ØCM.	L.CM.	LT.
7SK02	16	42	—
7SK03	18	42	—
7SK04	20	50	—
7SK05	24	50	—



FRUSTA, INOX 7PR

WIRE WHIP, S/S

ART.	CM.	H.CM.	LT.
7PRO1	—	30	—
7PRO2	—	35	—
7PRO3	—	40	—
7PRO4	—	45	—
7PRO5	—	50	—



COLABRODO CHINOIS A RETE, INOX 7NL

COLANDER WITH WIRE GAUZE, S/S

ART.	ØCM.	H.CM.	LT.
7NL01	18	—	—
7NL02	20	—	—
7NL03	22	—	—



COLINO A RETE, INOX 7NP

SOUP STRAINER, S/S

ART.	ØCM.	L.CM.	LT.
7NP01	14	17	—
7NP02	16	17	—
7NP03	18	17	—



COLATUTTO A MANDOLINO, INOX 7NV

STRAINER, S/S

ART.	ØCM.	L.CM.	LT.
7NV00	22x18	19*	—



COLAPASTA RINFORZATO, STAGNATO 7HH

TINNED STRAINER, REINFORCED

ART.	ØCM.	L.CM.	LT.
7HH01	23	27*	—
7HH02	26	27*	—
7HH03	30	44*	—
7HH04	35	44*	—



COLATUTTO GIGANTE, STAGNATO 7HN

TINNED STRAINER

ART.	ØCM.	H.CM.	LT.
7HN00	32	60*	—



SECCHIELLO GRADUATO, INOX 8SM

GRADUATE BUCKET, S/S

ART.	ØCM.	H.CM.	LT.
8SM01	30,0	20,5	10
8SM02	31,0	27,0	12
8SM03	32,5	31,0	15



* LUNHEZZA DEL MANICO - LENGHT OF THE HANDLE

UTENSILI DA CUCINA

SECCHIO POLIETILENE 8SL BUCKET, POLYETHYLENE

ART.	ØCM.	H.CM.	LT.
8SL01	29	29	12
8SL02	31	31	15



MISURINO GRADUATO, IMPILABILE, INOX 8BN GRADUATED MEASURE JUG, STACKABLE, S/S

ART.	ØCM.	H.CM.	LT.
8BN00	17,0	19	2,0
8BN01	15,0	13	1,0



CARAFFA GRADUATA, IMPILABILE, POLIPROPILENE 8BP MEASURING JUG, STACKABLE, PP

ART.	ØCM.	H.CM.	LT.
8BP01	12,5	14,5	1,0
8BP02	13,5	17,0	2,0



SASSOLA TONDA, INOX 8BD FLOUR SCOOP, S/S

ART.	CM.	ML.
8BD02	12x21	1700
8BD04	16x25	2800



SASSOLA BASE PIATTA, POLIPROPILENE 8BE SCOOP, P/P

ART.	CM.	L.MM.	ML.
8BE01	—	90	50
8BE02	—	155	250
8BE03	—	195	500



IMBUTO, INOX 8TN FUNNEL, S/S

ART.	ØCM.	H.CM.	LT.
8TN01	12	14	—
8TN02	14	17	—
8TN04	20	20	—



IMBUTO, MOPLEN 8TM FUNNEL, MOPLEN

ART.	ØCM.	H.CM.	LT.
8TM01	12	—	—
8TM02	14	—	—
8TM03	16	—	—
8TM04	30	—	—



GRATTUGIA MIGNON, INOX 8AR TINNED GRATER, S/S

ART.	CM.	H.CM.	LT.
8AR00	9	—	—



GRATTUGIA 4 TAGLI, INOX 8AS 4-WAYS GRATER, S/S

ART.	CM.	H.CM.
8AS00	10x8	23



TAGLIA UOVA A SPICCHI, INOX 8MB EGG WEDGER, S/S

ART.	ØCM.	H.CM.
8MB00	6,5	21



TAGLIA GUSCIO, INOX 8MC EGG-SLICER

ART.	ØCM.	LT.
8MC00	7	—



TAGLIA UOVA A FETTE, INOX 8MA EGG-SLICER, S/S

ART.	CM.	LT.
8MA00	13x8	—



UTENSILI DA CUCINA

SCHIACCIAPATATE, STAGNATO 7PG

POTATO RICER, TIN PLATE

ART.	CM.	LT.
7PG00	28X9	—



APRISCATOLE PROFESSIONALE A FARFALLA 8AD

PROFESSIONAL CAN OPENER

ART.
8AD00



SPREMIAGLIO 7VT

GARLIC PRESS

ART.	ØCM.	H.CM.	LT.
7VT00	2,5	—	—



APRISCATOLE, IMPUGNATURA PLASTICA 8AE

CAN OPENER, PLASTIC GRIP

ART.
8AE00



SNOCCIOLATORE 8BT

OLIVE SEED REMOVER

ART.	ØCM.	H.CM.	LT.
8BT00	—	—	—



SPATOLA PER LASAGNE, INOX 7UK

LASAGNE SPATULA, S/S

ART.	CM.	L.	LT.
7UK00	16X7,5	29	—



CAVATAPPI CAMERIERE 7ZC

WAITER CORKSCREW

ART.	DIM.CM.	H.CM.
7ZC00	—	—



SPATOLA PER LASAGNE, INOX 8DC

LASAGNE SPATULA, S/S

ART.	CM.	LT.
8DC00	15	—



CAVATAPPI A LEVA CON ALETTE 7ZB

LEVER CORKSCREW WITH WINGS

ART.
7ZB00



SPATOLA PIZZA, INOX 7SS

PIZZA SPATULA,
S/S

ART.	CM.	LT.
7SS01	10	—



LEVACAPSULE NICHELATO 7ZA

CROWN-CAP REMOVER, NICKEL-PLATED

ART.
7ZA00



SPATOLA FRITTO, INOX 7SS

PERFORATED TURNER,
S/S

ART.	CM.	LT.
7SS03	17	—



UTENSILI DA CUCINA

**SPATOLA CUOCO,
INOX
8DF**
SPATULA, S/S

ART.	CM.	LT.
8DF00	27	—



**PALETTA FORATA
PER ANTIADERENTI,
POLIAMMIDE
7TF**
PA SPATULA FOR NON
STICK FRY PAN

ART.	DIM.CM.	L.	LT.
7TF01	—	30	—



* TERMORESISTENTE +220°C - HEAT RESISTANT UP TO 220°C

**SPATOLA HAMBURGER,
INOX
7SS**
TURNER, S/S

ART.	CM.	LT.
7SS02	26	—



**PALETTA PER ANTIADERENTI,
POLIAMMIDE
7TF**
PA SPATULA FOR NON
STICK FRY PAN

ART.	DIM.CM.	L.	LT.
7TF02	—	32	—



* TERMORESISTENTE +220°C - HEAT RESISTANT UP TO 220°C

**SPATOLA DOLCI, INOX
7SR**
PASTRY SPATULA, S/S

ART.	CM.	LT.
7SR00	15	—



**SPATOLA
7ST**
SPATULA

ART.	DIM.CM.	L.	LT.
7ST01	—	25	—
7ST02	—	35	—
7ST03	—	45	—



**SPATOLA SILICONE BLU
7SU**
BLUE SILICONE SPATULA

ART.	DIM.CM.	L.	GR.
7SU01	8X5	25	70
7SU02	11,5X7	35	80
7SU03	11,5X7	45	95



**CUCCHIAIO LEGNO
8PV**
WOOD MIXING SPOON

ART.	DIM.CM.	L.	LT.
8PV01	—	30	—
8PV02	—	40	—
8PV03	—	50	—



**SPATOLA FLESSIBILE
PER ANTIADERENTI,
POLIAMMIDE
8PU**
FLEXIBLE PA SPATULA
FOR NON STICK MOULDS

ART.	DIM.CM.	L.	LT.
8PU00	—	30	—



**MOLLA UNIPEZZO ONDULATO,
INOX
7UU**
HEAVY DUTY ONE PIECE
TONG, S/S

ART.	L.CM.
7UU01	30,5
7UU02	40,6



**MOLLA FORATA PER ANTIADERENTI,
POLIAMMIDE
7UT**
PA TONG FOR NON
STICK FRY PAN

ART.	DIM.CM.	L.	LT.
7UT00	—	29	—



**MOLLA UNIPEZZO
SEGHETTATA,
INOX
7UU**
HEAVY DUTY ONE PIECE
TONG, S/S

ART.	L.CM.
7UU11	30,5
7UU12	40,6



* TERMORESISTENTE +220°C - HEAT RESISTANT UP TO 220°C

UTENSILI DA CUCINA

MOLLA SPAGHETTI, INOX 7UN

SPAGHETTI TONG, S/S

ART.	DIM.CM.	L.	LT.
7UN00	23,5	—	—



MOLLA ARROSTI, INOX 7US

SERVING TONG, S/S

ART.	DIM.CM.	L.	LT.
7US00	21	—	—



MOLLA INSALATA, INOX 7UP

SALAD TONG, S/S

ART.	DIM.CM.	L.	LT.
7UP00	19,5	—	—



REMO, INOX 7RB

MIXING SPATULA, S/S

ART.	DIM.CM.	L.	LT.
7RB00	—	120	—



BOCCALINA OLIO, INOX 8AM

OIL POURER,
STAINLESS STEEL

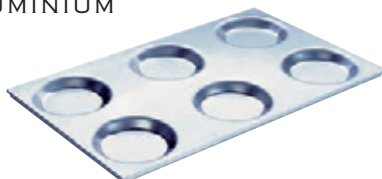
ART.	ØCM.	LT.
8AM01	—	0,5
8AM02	—	1,0
8AM03	—	1,5



TEGLIA GN PER FOCACCINE, ALLUMINIO 7MG

MUFFIN PAN, GN, ALUMINIUM

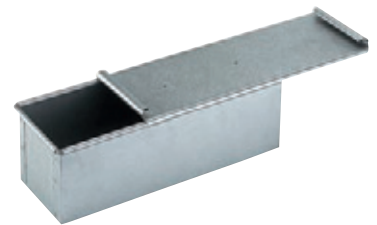
ART.	GN.	ØCM.	PCS.
7MG01	1/1	12,5	6
7MG02	2/1	12,5	12



STAMPO PAN CARRÈ CON COPERCHIO, STAGNATO 7NE

BREAD MOULD WITH COVER, TIN PLATE

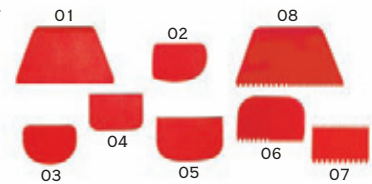
ART.	DIM.CM	H.	LT.
7NE03	16	10	—
7NE04	18	10	—
7NE05	20	10	—
7NE06	22	10	—
7NE07	24	10	—
7NE08	26	10	—
7NE09	28	10	—
7NE10	30	10	—
7NE11	35	10	—
7NE12	40	10	—



RASCHIETTI, POLIPROPILENE 8BH

DOUGH SCRAPERS, PP

ART.	DIM.MM	H.	LT.
8BH01	216x128	—	—
8BH02	120x86	—	—
8BH03	120x88	—	—
8BH04	12x81	—	—
8BH05	148x99	—	—
8BH06	145x99	—	—
8BH07	110x80	—	—
8BH08	216x128	—	—



• CONFEZIONE: 10 PEZZI/CAD. - UNIT PACK: 10 PCS./SIZE

RASCHIA, INOX 8BG

DOUGH SCRAPER,
STAINLESS STEEL

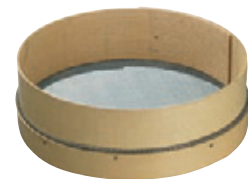
ART.	DIM.CM	H.	LT.
8BG02	15	—	—
8BG03	18	—	—



SETACCIO RETE OTTONE 8RP

SIEVE, BRASS MESH

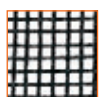
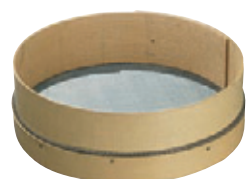
ART.	DIM.CM	H.	LT.
8RP04	35	11	—
8RP05	40	12	—



SETACCIO, RETE STAGNATA SPIGATA 8RM

SIEVE, TINNED MESH

ART.	DIM.CM	H.	LT.
8RM03	30	10	—
8RM04	35	11	—
8RM05	40	12	—

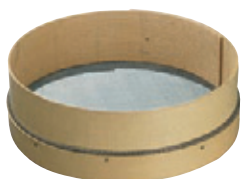


UTENSILI DA CUCINA

SETACCIO RETE STAGNATA PER FARINA 8RL

FLOUR SIEVE,
TINNED MESH

ART.	DIM.CM	H.	LT.
8RL04	35	11	—
8RL05	40	12	—



CESTA PANE, SOVRAPPONIBILE 8RV

BREAD BASKET,
STACKABLE

ART.	DIM.CM	H.	KG.
8RV01	50x34	30	35
8RV02	53x36	34	45



SETACCIO PER PANE, INOX 8RI

BREAD SIEVE, S/S

ART.	DIM.CM	H.	LT.
8RI03	30	10	—
8RI04	35	11	—



CONCA ROTONDA, MOPLEN 8TG

ROUND WASH-TUB, MOPLEN

ART.	ØCM.	H.	LT.
8TG01	45	21	20
8TG02	50	22	30



SETACCIO PER FARINA, INOX 8RN

FLOUR SIEVE, S/S

ART.	DIM.CM	H.	LT.
8RN00	30	10	—
8RN01	35	11	—



BACINELLA FRIGO, MOPLEN 8SA

FRIDGE-BASIN, MOPLEN

ART.	DIM.CM	H.	LT.
8SA01	34x24	10	6
8SA03	26x16	8	2



SETACCIO INFARINAPESCE, INOX 8RR

SIEVE, S/S

ART.	DIM.CM	H.	LT.
8RR03	30	10	—
8RR04	35	11	—



INFARINATOIO, ALLUMINIO 7NH

POT SPRINKLE FLOUR,
ALUMINIUM

ART.	DIM.CM	H.	LT.
7NH01	32	—	—
7NH02	36	—	—
7NH03	40	—	—



CENTRIFUGA MANUALE PER VERDURA 7ZL

MANUAL SALAD SPINNER

ART.	ØCM.	H.CM.	LT.
7ZL01	33	43	12
7ZL02	43	52	25



**TORTIERA BASSA, FERRO BLU
7MB**

PIZZASHEET, BLUE STEEL

ART.	ØCM.	H.CM.
7MB03	12	2,5
7MB05	18	2,5
7MB06	20	2,5
7MB07	22	2,5
7MB08	24	2,5
7MB09	26	2,5
7MB10	28	2,5
7MB11	30	2,5
7MB12	32	2,5
7MB13	34	2,5
7MB14	36	2,5
7MB15	38	2,5
7MB16	40	2,5

**TORTIERA ALTA, FERRO BLU
7MA**

BLUE STEEL BAKING PAN

ART.	ØCM.	H.CM.
7MA05	18	4
7MA06	20	4
7MA07	22	4
7MA08	24	4
7MA09	26	4
7MA10	28	4
7MA11	30	4
7MA12	32	4
7MA13	34	4
7MA14	36	4
7MA15	38	4
7MA16	40	4

**TEGLIA RETTANGOLARE, FERRO BLU
7MS**BLUE STEEL BAKING SHEET,
RECTANGULAR

ART.	ØCM.	H.CM.	LT.
7MS01	40x30	3	—
7MS02	50x35	3	—
7MS03	60x40	3	—
7MS04	65x45	3	—

**NORME D'USO E MANUTENZIONE DELLE TEGLIE**

IMPORTANTE: INDIPENDENTEMENTE DAL TIPO DI MATERIALE, TUTTE LE TEGLIE PIANE NON VANNO MAI INFORNATE VUOTE.

TEGLIE IN LAMIERA BLUITA (FERRO BLU)

- I PRODOTTI VENGONO FORNITI OLEATI IN MODO TALE CHE IN CONDIZIONI NORMALI DI IMBALLAGGIO, TRASPORTO, MANIPOLAZIONE E IMMAGAZZINAGGIO NON PRESENTINO FENOMENI DI CORROSIONE PER UN PERIODO NON SUPERIORE A 3 MESI.
- PRIMA DELL'USO VANNO MESSI NEL FORNO A 150°C PER MEZZ'ORA IN MODO TALE DA ELIMINARE L'OLIO INDUSTRIALE DI PROTEZIONE.
- DOPO L'USO DEVONO ESSERE MANTENUTI SEMPRE OLEATI E CONSERVATI IN LUOGHI ASCIUTTI, SOPRATTUTTO SE UTILIZZATI SALTUARIAMENTE E DEVE ESSERE EVITATO IL CONTATTO CON SOSTANZE ACIDE. SCONSIGLIATO L'USO IN CELLA DI LIEVITAZIONE E SURGELAZIONE.
- PER LA PULIZIA UTILIZZARE UN PANNO MORBIDO OLEATO.
- SCONSIGLIATO IL LAVAGGIO CON ACQUA E SOLUZIONI CAUSTICHE.

BAKING SHEET USAGE AND MAINTENANCE INSTRUCTIONS

IMPORTANT: QUITE APART FROM THE MATERIAL BAKING SHEETS ARE MADE OF, NEVER PUT THEM EMPTY IN THE OVEN.

BLUE STEEL BAKING SHEETS

- BLUE STEEL BAKING SHEETS ARE SUPPLIED OILED, IN ORDER TO PREVENT CORROSION FOR A PERIOD OF ABOUT 3 MONTHS UNDER NORMAL PACKING, TRANSPORT, HANDLING AND STOCKING CONDITIONS.
- BEFORE USE, PUT THEM AT 150°C IN THE OVEN FOR HALF AN HOUR, IN ORDER TO ELIMINATE THE PROTECTIVE INDUSTRIAL OIL.
- AFTER USAGE KEEP THEM OILED AND DRY-STORED, MAINLY IF SPORADICALLY USED. KEEP AWAY FROM ACID SUBSTANCES. WE SUGGEST NOT USE THEM IN LEAVENING OR FREEZING CELLS.
- CLEAN WITH AN OILED SOFT CLOTH. DO NOT WASH WITH WATER AND CAUSTIC SOLUTIONS.