

Art. 137

CUCINETTA per bambini

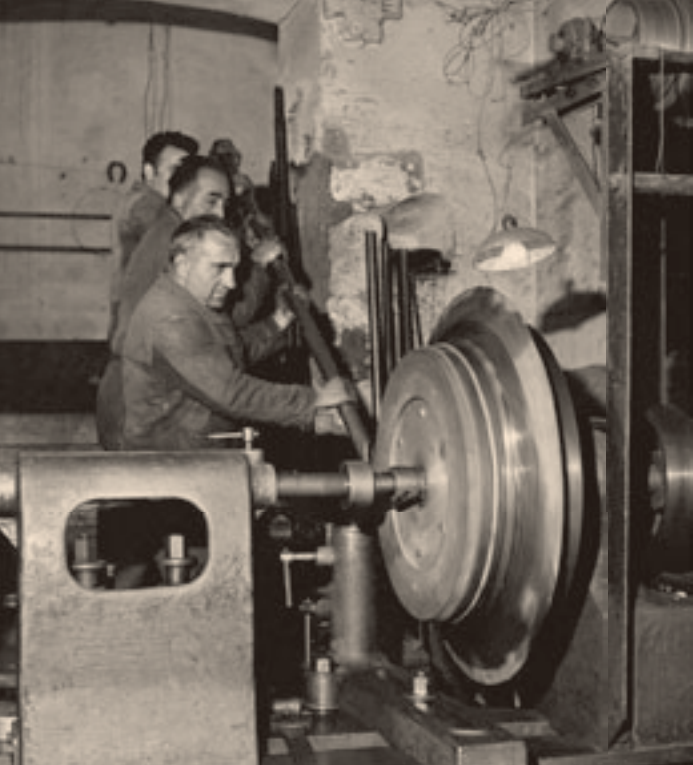
disponibile anche in bianco, metallo legno compreso

Prezzo L. 29,50



# ALLUMINIO PURO

## *la mia Marca preferita*

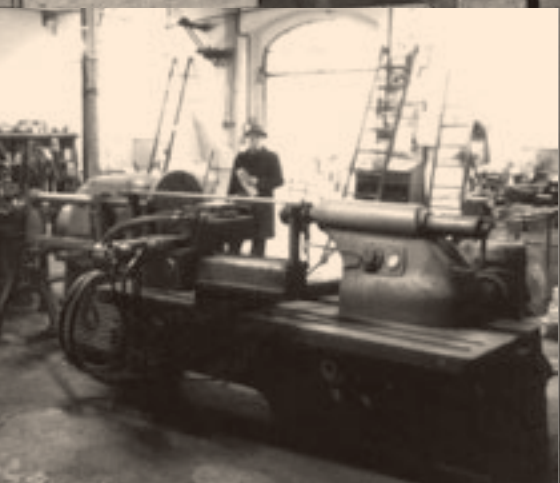


MARCA DI FABBRICA

ALUMINIO  
GARANTITO PURO

PRODOTTO NAZIONALE

La Migliore Marca



**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

### Catalogo

Catalogue - Catalogue - Katalog - Catálogo

# 2017/2018

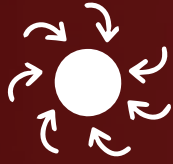




**PENTOLE AGNELLI**  
**PROFESSIONAL COOKWARE**

MADE IN ITALY

#NONTOCCATEMILAPADELLA 



TUTTO IN UNO  
All-in-one

REALIZZATO IN ITALIA  
Made in Italy



LOGISTICA INTEGRATA  
Integrated logistic

ALTA QUALITÀ  
High quality



SERVIZIO DI ALTO LIVELLO  
High-level service

REALIZZATO SU MISURA  
Tailor made



STORIA E TRADIZIONE  
History and tradition

ESPERIENZA  
Experience



AFFIDABILITÀ  
Reliability

PASSIONE  
Passion





Italian Foodservice Manufacturer Network

## Acquista direttamente da produttori specializzati con gli stessi vantaggi di acquistare da distributori master

*Buy directly from specialized manufacturers with the same benefits of buying from master distributors*

Ora ci presentiamo.

WeCookIT parte nel 2016 come rete di aziende italiane impegnate nell'industria della ristorazione e che condividono gli stessi valori e principi legati al commercio equo: attenzione alla qualità e al cliente, ricerca e innovazione, sviluppo dei prodotti, credibilità e affidabilità. Il mix delle aziende che fanno parte di WeCookIT è molto eterogeneo, andando dall'artigiano al gruppo industriale ma, indipendentemente dalla dimensione dell'azienda, tutte sono in grado di fornire prodotti e servizi su misura ai propri partner.

Dall'azienda più datata (fondata nel 1864) a quella più giovane (fondata nel 1983), la rete fa affidamento su una tradizione riconosciuta e consolidata nel tempo, basata su un'esperienza unica a livello tecnico costruita nel corso degli anni e tramandata di generazione in generazione.

Tutte le aziende hanno sede in un distretto ad alta produttività localizzato nel Nord Italia, comprendente gli hub di Milano e Torino e confinante con Svizzera e Francia. Oltre ai vantaggi dal punto di vista logistico, rappresentati dalla cooperazione a livello operativo tra i propri membri e le ricadute a livello di conoscenze, la vicinanza tra le varie strutture è un vantaggio per tutti i clienti nel Mondo.

A sostegno di questo aspetto, è importante sottolineare il fatto che WeCookIT include una società logistica tra i propri membri.

WeCookIT fornisce un servizio più completo rispetto a qualsiasi altro concorrente presente nel mercato della ristorazione, al quale vanno ad aggiungersi i vantaggi e la qualità dei prodotti offerti dagli artigiani coinvolti.

Un fornitore Made in Italy "all-in-one" per partners attivi nel mercato della ristorazione.

Siamo lieti di invitarVi a fare un tour delle nostre aziende così da poterci conoscere direttamente, scoprire la nostra storia e le nostre tradizioni e valutare i nostri prodotti: dateci fiducia e condividete la nostra filosofia in veste di partner distributivi. WeCookIT.

*Let us introduce ourselves.*

*WeCookIT starts in 2016 from a network of Italian manufacturing Companies active in the food service industry and sharing the same social values and fair business tenets: quality care, customers service, research and innovation, products developments, flexibility and reliability.*

*The mix of Companies making part of WeCookIT is very heterogeneous, ranging from artisans to industrial organisations but, no matter which the single size is, it can provide tailor-made products and services to its Partners. By the oldest Company established in 1864 to the youngest, set in 1983, the network relies upon a long-lasting, historically recognised manufacturing tradition, gathering unique technical experiences gained over the years and handed down through generations.*

*All Manufacturers in the net are based in a high-productive district located in Northern Italy, comprising Milan and Turin industrial hubs and bordering on Switzerland and France. Besides the clustering advantages, represented by operational cooperation and knowledge spillovers between its members, the proximity of their facilities turns out as a plus in logistic optimisation for the benefit of all Customers in the world.*

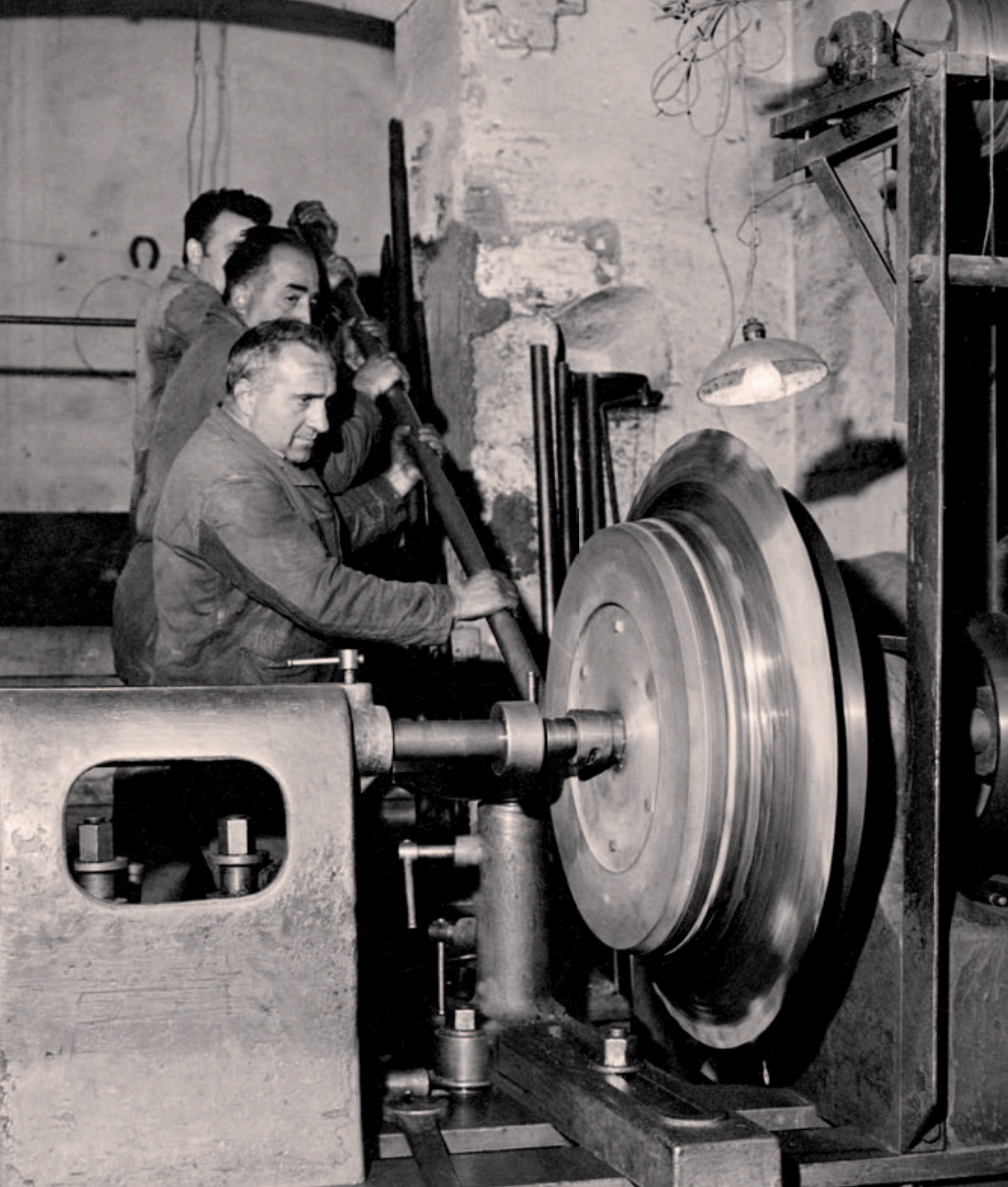
*To even magnify this aspect, WeCookIT also includes a Logistic company.*

*WeCookIT provides a more complete service than any other player in the food service scenario, gathering the advantages and quality of buying products offered by their real manufacturers.*

*A Made in Italy, all-in-one supply to Partners acting in the food service industry.*

*We are proud to invite you for a tour in our factories so as to meet us, discover our backgrounds and evaluate our products: just trust us and join our philosophy as a distributing Partner. WeCookIT.*







## Sig. Baldassare. Centodieci 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 Alluminio 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.

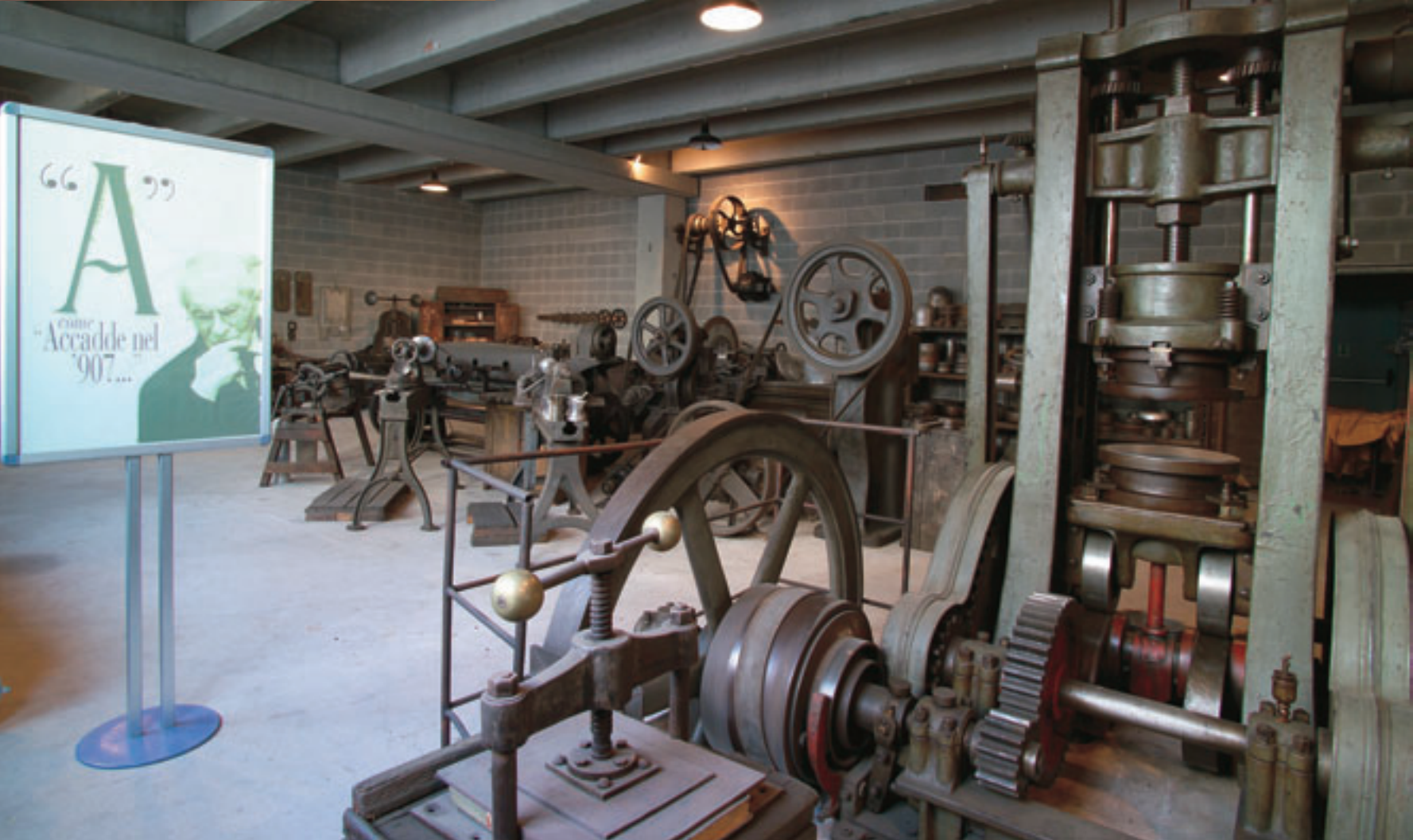
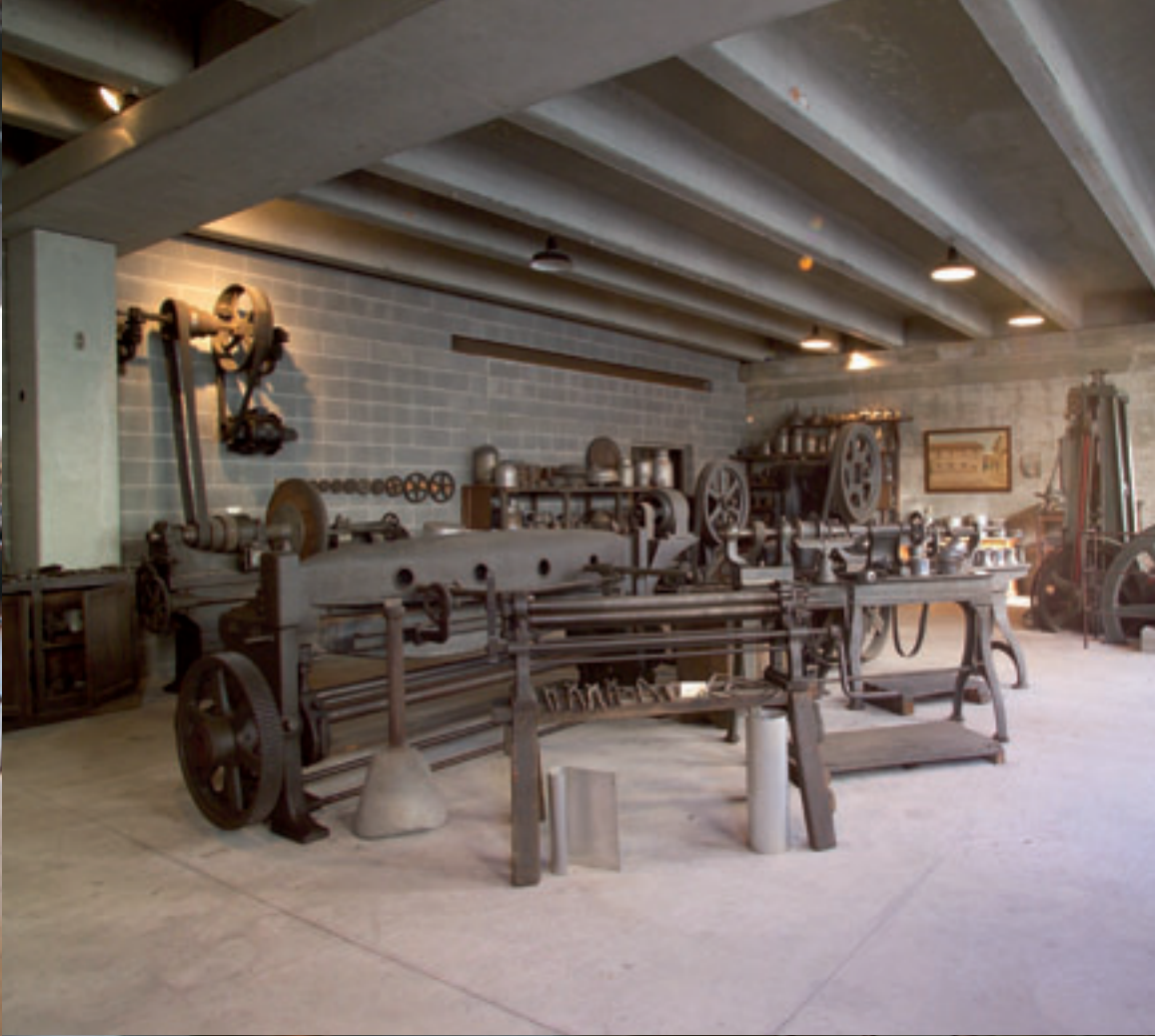
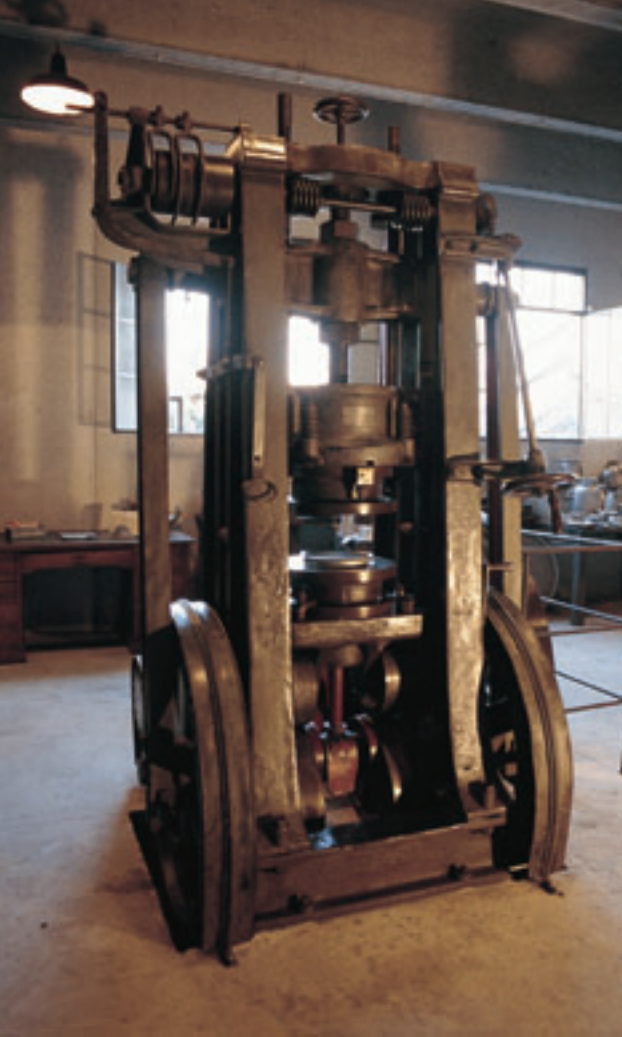
Da allora la fabbrica Agnelli non ha mai smesso di produrre pentole.  
Alla maestria artigiana unisce oggi tecnologie sicure e controllate; le pentole Agnelli sono usate in ogni parte del mondo, rispettano le tecniche di cottura più sofisticate e sono apprezzate dai più affermati cuochi e cultori della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



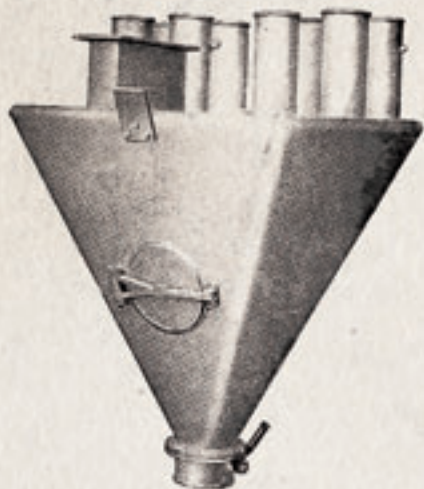
*"Hygiene, elegance, practicality, savings...  
Baldassare Agnelli is the only factory that can supply a full homogeneous kitchen in pure Aluminum."  
That is what was written in the catalog of our first cookware production.  
And Mr. Baldassare, our ancestor, spoke the truth. It was 1907, more than 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. Today, 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.

*The cookware museum.*

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 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.*



"PROBLEM,, vi risolve il problema delle cotture a vapore; rapidamente-economicamente

# PENTOLA "PROBLEM,,

È tecnicamente e praticamente garantita per la preparazione di cibi bolliti, stufati ed arrostiti in un unico recipiente - su una sola fiamma

"PROBLEM,, si paga da sé in brevissimo tempo



**RISPARMIO E FACILITÀ D'USO EVIDENTI  
ESPERIMENTATA PRATICAMENTE**

"PROBLEM,, è un prodotto di marca mondiale premiato con grande medaglia d'oro fabbricato in Italia con alluminio "AGNELLI,,

"PROBLEM,, conserva ai cibi il sapore caratteristico e l'intero valore nutritivo.

AUTOREVOLI MEDICI ATTESTANO, ED IL VOSTRO MEDICO PUÒ CONFERMARLO, CHE USANDO IL SISTEMA DI COTTURA "PROBLEM,, IN TUTTE LE VIVANDE RIMANGONO LE VITAMINE A - B - C

"PROBLEM,, è alla portata di tutte le borse

Modelli per piccole e per grandi famiglie

BREVETTATA  
PRODUZIONE ITALIANA





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

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 contribuiscono 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.

*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: Baldassare Agnelli research center.*

**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 Agnelli Cooking Lab** is a research centre devoted to make qualified expertise available to chefs, students of the Hotel and Restaurant Schools 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 <sup>2</sup> K	Peso specifico / Specific gravity kg/dm <sup>3</sup>
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.*

# Perché cucinare nell'alluminio con purezza superiore al 99%?

*Why choosing to cook in a 99% pure aluminum cookware?*

## IL MATERIALE

Perché abbiamo scelto l'alluminio per produrre le nostre pentole professionali? La risposta è nelle sue molteplici qualità: si adatta a diverse tecniche di cottura, ha un'ottima conducibilità che consente al calore di diffondersi uniformemente su tutta la superficie, è molto leggero e quindi molto maneggevole, è resistente agli urti, agli shock termici, alle abrasioni, alla corrosione, non necessita di alcuna manutenzione ed è un materiale ecologico poiché riciclabile al 100%! Inoltre è un materiale assolutamente igienico e idoneo per il contatto con gli alimenti come ha stabilito il Decreto Legge del 18 aprile 2007 pubblicato dal Ministero della Sanità in materia di disciplina dei materiali e degli oggetti in alluminio e in lega di alluminio destinati a venire a contatto con gli alimenti fondamentale è utilizzare una pentola in alluminio per alimenti, come quelle prodotte da Baldassare Agnelli.

## LA CONDUCIBILITÀ TERMICA

Dopo il Rame, e il Copper 3 l'Alluminio per alimenti, è in assoluto il miglior conduttore di calore tra i metalli utilizzati per fabbricare pentole. All'interno di un recipiente di Alluminio per alimenti 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 oltre ad alterare il gusto delle pietanze sono poco salutari. La sua capacità di condurre calore è pari a 225W/K.

Un recipiente dotato di buona conduttività termica consente:

- la regolazione e il mantenimento efficace della temperatura nelle varie fasi di cottura;
- la distribuzione uniforme del calore su tutte le superfici, sia sul fondo sia sulle pareti;
- la conseguente riduzione di surriscaldamenti locali e bruciature
- Risparmio energetico delle fonti di riscaldamento

## PREGI

- È un materiale riciclabile;
- Ottima conducibilità termica;
- Risparmio energetico delle fonti di riscaldamento;
- Sicurezza dal punto di vista igienico;
- Conformità alle leggi in materia di contenitori a contatto con gli alimenti;
- Se di spessore adeguato, ottima resistenza agli urti, agli shock termici, alle abrasioni e alla corrosione, non necessita di manutenzione;
- Leggerezza grazie al ridotto peso specifico, da non sottovalutare per chi opera quotidianamente con strumenti di cottura;
- Convenienza rapporto qualità-prezzo;
- Conforme alle vigenti norme HACCP.
- Non sono presenti tracce di NICHEL.

## THE MATERIAL

*Why did we chose Aluminium to make our professional cookwares?*

*Because Alu is the Chefs' favourite metal! It is the Best for its quality, its lightness its conductivity and the last but not the least, its great flexibility of use!*

*With better conductivity there will be less energy use and all the organoleptic properties of the food are fully preserved!*

*It is hygienic, easy to clean and eco-friendly because it is recycleable at 100%! Baldassare Agnelli's Aluminium cookwares are made in Aluminium and follow all the rules established by Ministero della Sanità on 18 april 2007 for all the cookwares made in Aluminium*

## THE HEAT AND THERMAL CONDUCTIVITY

*After Copper and Copper 3, Aluminium is the best heat conductor among the metals used to make cookwares.*

*Inside Aluminium cookware (like the ones made by Agnelli's company) Food will be cooked at the same temperature without burning and turning too well done!*

*That's very important because Food will maintain its taste and all its nutritional qualities.*

*That's in a few words healthy food!*

*Alu can conduct 225 W/K heat.*

*When you are cooking using a good conductor cookware:*

- you will be able to maintain and to keep the same quality of heating during all the time required to cook;
- a good heat conductor will spread the heating all around the surfaces either on the bottom and on the internal surfaces;
- thanks to the internal coating, you can use your metal utensil with its handle that stay cool while you are cooking and the pan's rim has been specially designed to make pouring easy and dripless.
- Energy saver.

## VALUES

- It is recyclable.
- A very good heat conductor.
- Energy saver.
- Hygienic safe.
- Following the international rules about food containers.
- It's a breeze to wash with a sponge.
- Light and handy.
- Convenient for its price and its quality.
- Following the HACCP rules.
- Nickel free.



## LIMITI

- Limitazioni di utilizzo come da Decreto Ministeriale 18 aprile 2007 n° 76:
  - contatto breve: tempi inferiori alle 24 ore a temperatura non refrigerata;
  - contatto prolungato: tempi superiori alle 24 ore a temperatura refrigerata;
  - contatto prolungato: tempi superiori alle 24 ore a temperatura ambiente limitatamente agli alimenti riportati nell'allegato IV del regolamento.
- evitare il contatto con cibi fortemente acidi e/ fortemente salati.

## CONSIGLI DI UTILIZZO

- Al primo utilizzo pulire attentamente le pentole, sciacquare con acqua bollente e asciugare; successivamente ungere l'interno con un poco di olio o burro e lasciare riposare per qualche ora, poi risciacquare;
- Gli alimenti cuociono meglio e mantengono più sapore a fuoco moderato. Proprio perché le pentole in Alluminio per alimenti 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;
- Durante il lavaggio degli strumenti di cottura in alluminio in lavastoviglie, questi si possono macchiare, ciò dipende dal detergente utilizzato; eventuali macchie sono da considerarsi semplici inestetismi che non vanno a pregiudicare in nessun modo l'integrità dello strumento di cottura; L'eventuale fuoriuscita di acqua dalle maniglie o dal manico è causata dai lunghi cicli di lavaggio delle lavastoviglie casalinghe che facilitano il riempimento degli stessi essendo queste parti in tubolare inox vuoto all'interno. Si sconsigliano pertanto lunghi cicli di lavaggio.
- È pericoloso il contatto con la pentola quando questa è calda;
- I cibi fortemente acidi e salati (ad esempio marinate o salamoie) possono essere comunque perfettamente cucinati in contenitori di Alluminio per alimenti con l'accorgimento di evitare di conservarli per tempi lunghi a temperature non refrigerate.
- Non usare per conservare i cibi "fuori da ambiente refrigerato oltre 24ore";
- 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 per alimenti è dovuta all'ossidazione del metallo: una vera propria barriera protettiva inerte che non va tolta. Per mantenere le pentole splendide usare prodotti specifici.

Tutti i materiali che vengono a contatto con gli alimenti sono sottoposti a regolamentazione al fine di tutelare l'integrità della salute. Le pentole in alluminio per alimenti Baldassare Agnelli, sono garantite per alimenti secondo il Decreto Ministeriale 18 aprile 2007 n° 76. Non sono presenti tracce di NICHEL.

## LIMITS

- Restrictions about using alu-cookware as from DM April 18th, 2007 n° 76;
- Short contact: less than 24 hrs at not chilled temperature.
- Longer contact: more than 24 hrs at chilled temperature.
- Prolonged contact: more than 24 hrs at room temperature limited to foods listed in the annex to regulation.
- Avoid the contact with too acid/or too salty food.

## ADVICES

- When you are using your Alu cookware for the first time, remember to clean it hot water and dry well. Then rub some oil inside the surface and then let it to rest for a couple of hours.
- Food will cook better and the quality of Taste will be better if you keep a medium temperature. Never put your Alluminio cookware on High Flame, it is useless!
- Avoid over heating and do not heat up your alu cookware when it is empty either on a heigh or low flame!
- When washing Alu cookwares in the Dishwasher, if they come out spotted, that's depends on the kind of detergent you are using.
- Any stains you can find on the surface are simple imperfections but have nothing to do with the integrity of the cooking tool.
- Avoid touching the cooking tool when it is hot.
- Strongly acid and salted food like marinated or brines can be perfectly cooked in Alu cookwares only avoid keeping them too long at not chilled temperatures.
- Do not keep food more than 24 hrs out of refrigerator.
- Add salt only when water is boiling to allow melting and to prevent metal to be damaged.
- The dark patina inside you can find in Alu for food is due to oxidation of the metal: a true and safe barrier that must not be taken away. To keep your cookwares shining use specific products.

Every material that gets in contact with food must follow specific rules to protect health integrity. Baldassare Agnelli Aluminium Cookwares are guaranteed safe for food according to DM April 18th, 2007 n° 76. Nickel free.

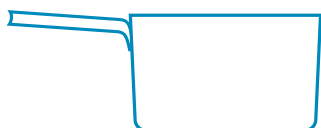


# Lo strumento giusto per ogni cottura

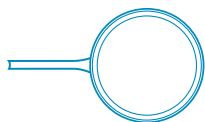
*The right tool for every cooking*

## CASSERUOLA ALTA A UN MANICO

BRASARE - CUOCERE AL FORNO  
ARROSTIRE - GRATINARE - STUFARE



Detta anche casseruola alla russa, ha un manico unico e lungo, ideale per tutte quelle preparazioni dirette da eseguire su fiamma o induzione.  
La versione a un manico è molto utilizzata per confezionare salse, tirare fondi, mescolare composti, confezionare creme. Sono maneggevoli e polivalenti e si prestano a diverse tipologie di cotture.



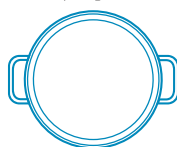
ALLUMINIO - RAME - ALUINOX  
ANTIADERENTE - COPPER 3 - ACCIAIO INOX  
PIETRA OLLARE - GHISA

## CASSERUOLA ALTA A 2 MANIGLIE

BRASARE - CUOCERE AL FORNO  
ARROSTIRE - GRATINARE - STUFARE



È molto utilizzata per confezionare salse, tirare fondi, mescolare composti, confezionare creme.  
Dotata di due maniglie ha una vasta gamma di misure, quelle che costituiscono poi una vera e propria batteria di cucina. Sono maneggevoli e polivalenti e si prestano a diverse tipologie di cotture.



ALLUMINIO - RAME - ALUINOX  
ANTIADERENTE - COPPER 3 - ACCIAIO INOX  
PIETRA OLLARE - GHISA

## CASSERUOLA BASSA A 2 MANIGLIE

BRASARE - CUOCERE AL FORNO  
ARROSTIRE - GRATINARE  
STUFARE - MANTECARE



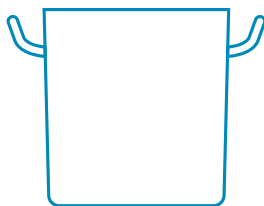
Chiamata anche rondeau, adatta per salse e creme che richiedono una rapida vaporizzazione.  
È molto utilizzata per confezionare salse, tirare fondi, mescolare composti, confezionare creme. Dotata di due maniglie ha una vasta gamma di misure, quelle che costituiscono poi una vera e propria batteria di cucina. Sono maneggevoli e polivalenti e si prestano a diverse tipologie di cotture.



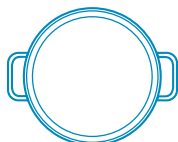
ALLUMINIO - RAME - ALUINOX  
ANTIADERENTE - COPPER 3  
ACCIAIO INOX - GHISA

## PENTOLA

AFFOGARE - BOLLIRE - SBIANCHIRE  
MARINARE - SALAMOIE



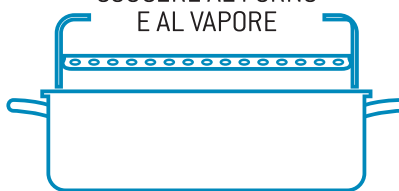
Nella pentola sono posti liquidi da far bollire per molto tempo, per mantenere acqua bollente o brodi sempre a disposizione delle cucine.  
Difficilmente in essa si confezionano salse o si cucina qualcosa che non sia bollito.



ALLUMINIO - ACCIAIO INOX

## PESCIERA

BOLLIRE  
STUFARE  
CUOCERE AL FORNO  
E AL VAPORE



Deve essere leggera e maneggevole. Adatta per la cottura bollita, au bleu, affogatura, in court buillon. Alcune sono adatte per la cottura al forno o brasata. La griglia al suo interno permette anche la cottura dolce al vapore.



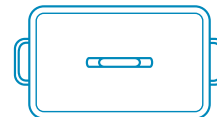
ALLUMINIO - RAME - ACCIAIO INOX

## ROSTIERA

BRASARE  
STUFARE  
ARROSTIRE  
CUOCERE AL FORNO E AL VAPORE



È impiegata indifferentemente per cotture su piano o in forno. La brasiera, una rostiera che ha i bordi alti circa il doppio, permette la cottura di eccellenti brasati. Mentre la versione a bordi bassi, detta teglia, serve per la cottura in forno.



ALLUMINIO - RAME - ANTIADERENTE  
ACCIAIO INOX

Le forme degli strumenti di cottura definiscono la loro precisa funzionalità.

A seconda della forma, ed anche dei materiali, varia infatti la destinazione d'uso e la manutenzione.

*The shape of the cooking instruments qualifies their specific function.*

*According to the shape and the material, we have a different utilization and a different maintenance.*

## CASSERUOLA OVALE

BRASARE - CUOCERE AL FORNO  
ARROSTIRE - GRATINARE - STUFARE

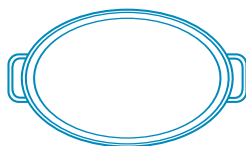


Recipiente per forma e caratteristiche usato per cotture a fuoco dolce.

La forma viene utilizzata per contenere determinati ingredienti che siano in simbiosi con la stessa.

Ad esempio: arrostiti, polli, faraone ecc.

La praticità e la bellezza della forma consente l'utilizzo direttamente in tavola.



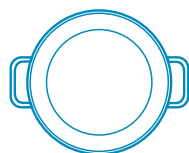
ALLUMINIO - RAME - ANTIADERENTE

## TEGAME

ARROSTIRE  
BRASARE  
STUFARE



Il Tegame è un tipo di strumento usato in cucina, affine alla casseruola bassa. È caratterizzato da: fondo ampio, pareti non molto alte, due manici e può essere dotato di coperchio. Viene utilizzato per cotture che non richiedano la bollitura, in particolare per pietanze di carne e verdura.



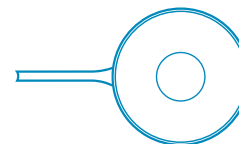
ALLUMINIO - RAME - ALUINOX  
ANTIADERENTE - ACCIAIO INOX - COPPER 3  
GHISA - PIETRA OLLARE

## WOK

FRIGGERE



È uno strumento di cottura che nella tradizione è completamente emisferico e costruito in ferro. Nella cucina moderna esiste con un piccolo fondo piano, necessario per adattarsi alle fonti di cottura tradizionali, e in diversi materiali, rendendo lo strumento più polivalente e capace di gestire diverse tipologie di cottura. Ideale per cotture dinamiche e "violente". Consente di mantenere a lungo il calore nella versione in ferro.



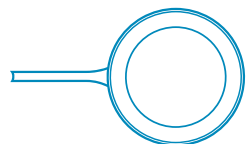
ALLUMINIO - ANTIADERENTE - FERRO - INOX

## PADELLA DRITTA

CARAMELLARE - FRIGGERE - ARROSTIRE



Di forma circolare, ha un solo manico, bordi alti e dritti con fondo largo e piatto. Ideale per friggere. In alluminio garantisce un'omogenea distribuzione di calore. In base alle dimensioni possiamo impiegare quella in ferro per la cottura al salto di sostanze non ricche d'acqua e per friggere. La padella in alluminio antiaderente viene solitamente impiegata per una cucina espressa e veloce, per contorni brasati al burro. Una cucina che svolge un lavoro à la carte sicuramente dovrà adottare padelle del genere, è in assoluto lo strumento più duttile.



ALLUMINIO - FERRO - ALUINOX - ANTIADERENTE  
ACCIAIO INOX - RAME - COPPER 3

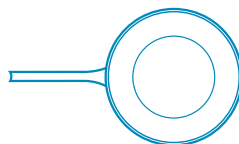
## PADELLA A SALTARE

CUOCERE AL SALTO  
MANTECARE



Grazie al fondo stretto e all'angolatura ampia dello strumento di cottura permette, nella versione in alluminio nudo, di essere ottimale per cottura al salto di paste e per l'apertura di mitili.

In alluminio antiaderente viene utilizzata per saltare verdure senza l'aggiunta di sostanze grasse. In alluminio ha il vantaggio di essere uno strumento molto leggero, ergonomico e di comodo e facile utilizzo.



ALLUMINIO - FERRO - ALUINOX  
ANTIADERENTE - RAME

## PADELLA A MANTECARE

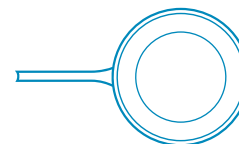
CARAMELLARE  
FRIGGERE - CUOCERE AL SALTO  
MANTECARE - ARROSTIRE



Avendo bordi molto alti e svasati permette, in fase di mantecazione, l'incorporazione di aria nel saltare.

Grazie al fondo stretto e all'angolatura ampia, nella versione in alluminio nudo, è ottimale per la cottura al salto di risotti.

A differenza della padella a saltare garantisce una capienza maggiore grazie ai bordi alti.



ALLUMINIO - ANTIADERENTE

Big mixer Small mixer Vertical mixer for polenta Table mixer for polenta Plate warmer	Mélangeur grand Mélangeur petit Mélangeur vertical pour polenta Mélangeur de table pour polenta Chauffe-plats	Großes Rührgerät Kleines Rührgerät Vertikal-Rührgerät für Polenta Auftisch-Rührgerät für Polenta Tellerwärmer
---	---	---

1/8" aluminum Non-stick Whitford colour white Copper Gold Porcelain insert 3-ply*	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 1/8" aluminum Professional 3/16" aluminum Frypan "Cool" in 1/8"-3/16" aluminum Professional 1/8" aluminum for Induction	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 1/8" aluminum non-stick Professional 3/16" aluminum non-stick Professional line Frypan "Cool" Cookware System line Infinity	Aluminium anti-adhésif 3 mm professional Aluminium anti-adhésif 5 mm professional Série professionnelle poêle "Cool" Série professionnelle Cookware System Infinity	Aluminium Antihafbeschichtung 3 mm Professional Aluminium Antihafbeschichtung 5 mm Professional Profilinie Aluminium Pfannen "Cool" Profilinie Aluminium Cookware System Infinity
--	---	---

Al Black 1/8" Al Black 3/16" Al-Black 1/8"-3/16" for 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 for Induction*	Cuivre Étamé Cuivre Martelé Étamé Cuivre Poli manche Laiton Cuivre Induction Copper 3 Induction*	Kupfer verzinkt Kupfer gehämmert verzinkt Nicht bearbeitetem Kupfer mit Messinggriffen Kupfer Induktion Copper 3 Induktion*
---	--	---

Stainless Steel 18/10* 3-ply Agnelli 1907 mirror finished* 3-ply*	Acier Inox 18/10* Alu-Inox Agnelli 1907 mirror finished* Alu-Inox*	Edelstahl 18/10 mm* Alu-Inox Agnelli 1907 mirror finished* Alu-Inox*
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Enamelled cast iron*	Fonte émaillée*	Emaillierter guss*
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\*prodotti importati da Baldassare Agnelli - \*products imported by Baldassare Agnelli

Mezclador grande  
Mezclador pequeño  
Mezclador vertical para polenta  
Mezclador de mesa para polenta  
Calientaplatos

25  
25  
26  
27  
27

Mescolatore grande  
Mescolatore piccolo  
Mescolatore verticale per polenta  
Mescolatore da banco per polenta  
Scalda vivande

**MACCHINE DA  
CUCINA**  
KITCHEN EQUIPMENT

Alluminio 3 mm  
Antiaderente Whitford color blanco  
Cobre  
Oro  
Inserción de la porcelana  
Alu-Inox\*

30  
34  
36  
37  
38  
40

Alluminio 3 mm  
Antiaderente Eterna colore bianco  
Rame  
Oro  
Inserti in porcellana  
Alu-Inox\*

**COLLEZIONE  
1932**  
1932 COLLECTION

Alluminio 3 mm Professional  
Alluminio 5 mm Professional  
Sartenes "Cool" en Aluminio 3-5 mm  
Alluminio de inducción 3 mm Professional

42  
66  
74  
78

Alluminio 3 mm professionale  
Alluminio 5 mm professionale  
"Cool" Alluminio 3-5 mm  
Alluminio 3 mm professionale induzione

**ALLUMINIO**  
ALUMINIUM

Alluminio Antiaderente 3 mm Professional  
Alluminio Antiaderente 5 mm Professional  
Línea profesional sartenes "Cool"  
Línea profesional Cookware System  
Infinity

82  
88  
94  
98  
102

Alluminio Antiaderente 3 mm professionale  
Alluminio Antiaderente 5 mm professionale  
Alluminio "Cool" 3-5 mm  
Cookware System  
Infinity

**ANTIADERENTE**  
NON-STICK

Al Black 3 mm  
Al Black 5 mm  
Al-Black 3-5 mm Inducción

106  
112  
116

Al-Black 3 mm  
Al-Black 5 mm  
Al-Black 3-5 mm per induzione

**AL BLACK**  
AL BLACK

Cobre Estañado  
Cobre Martillado Estañado  
Cobre Liso con mango de Latón  
Cobre Inducción  
Copper 3 Inducción\*

124  
136  
144  
148  
152

Rame Liscio Stagnato a mano  
Rame Martellato Stagnato a mano  
Rame liscio manicato ottone fuso  
Rame per induzione  
Copper 3 per induzione\*

**RAME**  
COPPER

Acero Inox 18/10\*  
Alu-Inox Agnelli 1907 mirror finished\*  
Alu-Inox\*

156  
172  
176

Acciaio Inox 18/10\*  
Alu-Inox Agnelli 1907 mirror finished\*  
Alu-Inox\*

**ACCIAIO INOX**  
STAINLESS STEEL

Hierro fundido esmaltado\*

180

Ghisa smaltata\*

**SLOWCOOK**

*Ollar Stone Line*

*Série Pierre Ollaire*

*Linie Ollare Stein*

---

*Buffet line*

*Série Linea Buffet*

*Linie Buffet*

---

*Hotel pans line*

*Ligne plaques et bacs Gastronorm*

*Gastronorm Behälter Linie*

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*Pastry-Pizza Line*

*Série Pâtisserie-Pizza*

*Linie Feinbäcker-Pizza*

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*Iron Line*

*Série Fer*

*Linie Eisen*

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*Stone Line*

*Série Pierre*

*Linie Stein*

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*Cake Moulds*

*Moules a four*

*Kuchenformen*

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*Aluminum Cooking Line*

*Non-stick aluminum with B-Cristal coating*

*Basic aluminum*

*Line for tomato*

*Copper - Pastry*

*Série Cuisine pour la famille Aluminium*

*Aluminium anti-adhésif avec revêtement B-Cristal*

*Aluminium Basic*

*Série pour sauce-tomates*

*Cuivre - Pâtisserie*

*Linie Kochen Aluminium für die familie*

*Aluminium Antihaftbeschichtung mit Überzug aus B-Cristal*

*Aluminium Basic*

*Linie für Tomatensoßetöpfe*

*Kupfer - Gebäck*

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

<i>Línea Piedra Ollare</i>	<b>188</b>	Linea Pietra Ollare	<b>OLLARE</b> OLLAR STONE
<i>Línea Buffet</i>	<b>190</b>	Linea Buffet	<b>BUFFET</b> BUFFET
<i>Línea placas y cubetas Gastronorm</i>	<b>198</b>	Gastronorm	<b>GASTRONORM</b> GASTRONORM
<i>Línea Repostería-Pizza</i>	<b>212</b>	Pasticceria & Pizza	<b>PASTICCERIA &amp; PIZZA</b> PASTRY & PIZZA
<i>Línea hierro</i>	<b>234</b>	Linea Ferro*	<b>FERRO</b> IRON
<i>Línea Piedra</i>	<b>238</b>	Pietra	<b>PIETRA</b> STONE PLATE
<i>Moldes Horno</i>	<b>244</b>	Stampi da forno	<b>DOLCIFLEX</b> DOLCIFLEX
<i>Línea Family Cooking Alluminio</i> <i>Alluminio antiadherente 3 mm con recubrimiento B-Cristal</i> <i>Alluminio Basic</i> <i>Línea para salsa de tomate</i> <i>Cobre - Repostería</i>	<b>254</b> <b>267</b> <b>268</b> <b>274</b> <b>280</b>	Family Cooking Alluminio Family Cooking Alluminio con revestimento B-Cristal Alluminio Basic Salsa pomodoro in Alluminio Family Cooking Rame e pasticceria	<b>FAMILY</b>







**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Macchine da cucina

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Kitchen equipment / Équipement pour la cuisine  
Küchengeräte / Equipamiento de cocina





## MESCOLATORE GRANDE

Big mixer  
Mélangeur grand  
Großes Rührgerät  
Mezclador grande

Code	MMV0036DF
Bar Code	8007441697952
Altezza / Height	360 mm
Ø pentola / Stockpot	360 mm
Capacità / Capacity	36 lt
Tensione di alimentazione / Voltage supply	230V 50 Hz Monofase



## MESCOLATORE PICCOLO

Small mixer  
Mélangeur petit  
Kleines Rührgerät  
Mezclador pequeño

Code	MMV2432DV
Bar Code	800744169796
Altezza / Height	280 mm
Ø pentola / Stockpot	280 mm
Capacità / Capacity	17 lt
Tensione di alimentazione / Voltage supply	230V 50 Hz Monofase



## MESCOLATORE VERTICALE PER POLENTA

Vertical mixer for polenta  
Mélangeur vertical pour polenta  
Vertikal-Rührgerät für Polenta  
Mezclador vertical para polenta

Code	MMV0040P
Bar Code	8007441698027
Altezza / Height	min 1387 mm - max 1687 mm
Ø pentola / Stockpot	400 mm
Capacità / Capacity	20 lt
Tensione di alimentazione / Voltage supply	230V 50 Hz Monofase





## MESCOLATORE DA BANCO PER POLENTA

Table mixer for polenta  
Mélangeur de table pour polenta  
Auf Tisch-Rührgerät für Polenta  
Mezclador de mesa para polenta

Code	MM02940CC
Bar Code	8007441697976
Altezza / Height	690 mm
Capacità / Capacity	22 lt
Tensione di alimentazione / Voltage supply	230V 50 Hz Monofase



## SCALDA VIVANDE

Plate warmer  
Chauffe-plats  
Tellerwärmer  
Calientaplatos

Code	MSV001H2
Bar Code	8007441697983
Altezza / Height	82 mm
Larghezza / width	330 mm
Lunghezza / Length	535 mm
Altezza / Height Gastronorm	20 mm
Tensione di alimentazione / Voltage supply	230V 50 Hz Monofase





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Collezione 1932 per servizio in tavola

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



**CAPACITÀ DI CONDURRE IL CALORE**  
Alluminio 225 W°K / Rame 396 W°K

*Heat conductivity*  
Aluminum 225 W°K / Copper 396 W°K



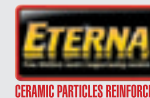
**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating*  
Eterna



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological*  
100% recycling



**MANICATURA NIKEL FREE**

Ottone fuso con rivetti in acciaio

*Handle - Fused brass with*  
*stainless steel rivets*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

Alluminio 2,7 / Rame 8,9

*Specific weight*  
Aluminum 2,7 / Copper 8,9



**SPESSORE**

3 mm alluminio / 2 mm rame

*Material thickness*  
1/8" aluminum / 2 mm copper



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10410	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623784



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10510	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623777





## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10610	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623791



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10710	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623807



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALMA10908	8	3 1/8"	6	2 3/8"	0,24	8,12	8007441623760



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
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
ALMA11020S	20	7 7/8"	5	2"	1,27	42,94	8007441697174



## PADELLINO A UN MANICO

Little pan / Petite poêle  
Kleine Pfanne / Sartén

Confezione da 6 pezzi / Packaging 6 pieces

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



## COPERCHIO 1932 CON PONTICELLO IN OTTONE

1932 collection lid with brass handle / Couverture pour la collection 1932 avec poignée en laiton  
Deckel für 1932 mit Messinggriff / Tapa de la colección 1932 con asa de latón

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Bar Code
	cm	in	
FAM02910	10	3 15/16"	8007441063016
FAM02912	12	4 3/4"	8007441063061
FAM02914	14	5 1/2"	8007441063146
FAM02916	16	6 5/16"	8007441063252



## PORTAPANE 3 PIEDI SEMISFERICO CON DUE MANIGLIE IN ACCIAIO

Tripodal colander - hemispheric / Passoire avec trépied - hémisphérique  
Dreifußseihler - halbkugelig / Escurridora 3 pies semi-esferico

Confezione da 6 pezzi / Packaging 6 pieces

Code	Diameter		Bar Code
	Ø cm	Ø in	
PCMX01520	20	7 7/8"	8007441142865

**AD ESAURIMENTO**



### 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



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA104W10	10	3 15/16"	7	2 3/4"	0,542	18,33	8007441623876



### 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



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA106W10	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623890

**AD ESAURIMENTO**



## 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



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA107W10	10	3 15/16"	4,5	1 3/4"	0,278	9,4	8007441623883



## 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



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA109W08	8	3 1/8"	6	2 3/8"	0,24	8,12	8007441623852



## 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



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
ALSA110W10	10	3 15/16"	3	1 3/16"	0,197	6,66	8007441623814
ALSA110W16	16	6 5/16"	4	1 9/16"	0,628	21,24	8007441623968



## PADELLINO ETERNA A UN MANICO

Eterna little pan / Petite poêle Eterna  
Kleine Pfanne Eterna / Sartén Eterna

Confezione da 6 pezzi / Packaging 6 pieces



Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
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
ALSA111W16	16	6 5/16"	4	1 9/16"	0,628	21,24	8007441624019



## 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

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



## TEGAMINO IN RAME 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

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



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	oz	
COCU111M10	10	3 15/16"	2,7	1 1/16"	0,159	5,38	8007441134259



## 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

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



## 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



## 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



## CASSERUOLINO BASSO IN RAME A UN MANICO IN OTTONE FUSO

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



## 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



Confezione da 6 pezzi / Packaging 6 pieces

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

Confezione da 6 pezzi / Packaging 6 pieces

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

Confezione da 6 pezzi / Packaging 6 pieces

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

Code	Diameter		Height		Capacity	
	cm	in	cm	in	lt	oz
ALAU110IES15	15	5 15/16"	4	1 9/16"	0,683	23,1



## 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

- Porcellana da forno, resistente ad alte temperature fino a 500°
- Le porcellane da forno possono subire "shock termici" e "sbalzi di temperatura"
- Evitare l'utilizzo in situazioni che possano compromettere la resistenza, (es. dal caldo al freddo, dal forno a piani d'appoggio in marmo o acciaio, da ambienti freddi al forno, ecc...)

- *Porcelain for oven, resistant to high temperatures up to 500°C.*
- *The porcelain for oven can suffer "thermal shocks" and a sudden rise of temperature.*
- *Avoid its bad use in cases of lack of resistance (i.e. from hot to cold, from the oven to a flat marble or stainless steel surface, from a cold place to the oven, etc...)*

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



## 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

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



## 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

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





## 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

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



## 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

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



## INSERTO IN PORCELLANA PER ART. 110 cm 20

Porcelain insert for codes 110 - Ø cm 20 (7 7/8")  
 Insert en porcelaine pour les codes 110 - Ø cm 20  
 Porzellaneinsatz für Codes 110 - Ø cm 20  
 Inserción de la porcelana por los códigos 110 - Ø cm 20



Code	Int. Diameter		Ext. Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	oz	
COCE11020	18	7 1/16"	20,5	8 1/16"	4,5	1 3/4"	1,02	34,49	8007441696412



## 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



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



## 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



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



## 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



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



## 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



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



## 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



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



## TEGAMINO DUE MANIGLIE ALUINOX

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



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



## PADELLINO A UN MANICO ALUINOX

Little pan / Petite poêle  
Kleine Pfanne / Sartén



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

### COMPOSIZIONE: COMPOSITION

10%	→	Acciaio ferritico per INDUZIONE Stainless steel for INDUCTION
80%	→	Cuore d'alluminio per una perfetta trasmissione del calore Aluminum Heart for a perfect heat conductivity
10%	→	Acciaio inox 18/10 per una facile pulizia Stainless steel 18/10 for an easy cleaning







**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Alluminio 3 mm professionale

Professional 1/8" Aluminum / Aluminium 3 mm Professional  
Aluminium 3 mm Professional / Alluminio 3 mm Professional



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



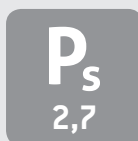
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PENTOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10314	14	5 1/2"	13	5 1/8"	2	2.11	8007441008567
ALMA10316	16	6 5/16"	15	5 15/16"	3	3.17	8007441008864
ALMA10318	18	7 1/16"	17	6 11/16"	4,3	4.54	8007441009199
ALMA10320	20	7 7/8"	19	7 1/2"	6	6.34	8007441009601
ALMA10322	22	8 11/16"	22	8 11/16"	8,4	8.87	8007441010201
ALMA10324	24	9 7/16"	22	8 11/16"	10	10.56	8007441010683
ALMA10326	26	10 1/4"	24	9 7/16"	12,7	13.41	8007441011239
ALMA10328	28	11"	26	10 1/4"	16	16.90	8007441011765
ALMA10330	30	11 13/16"	30	11 13/16"	21,2	22.40	8007441012328
ALMA10332	32	12 5/8"	30	11 13/16"	24	25.36	8007441012892
ALMA10334	34	13 3/8"	32	12 5/8"	29	30.64	8007441013387
ALMA10336	36	14 3/16"	34	13 3/8"	33,6	35.50	8007441013943
ALMA10338	38	14 15/16"	36	14 3/16"	40,8	44.11	8007441014421
ALMA10340	40	15 3/4"	38	14 15/16"	46,5	49.13	8007441014841
ALMA10342	42	16 9/16"	40	15 3/4"	55,4	58.54	8007441015503
ALMA10345	45	17 3/4"	42	16 9/16"	63	66.57	8007441016296
ALMA10350	50	19 11/16"	45	17 3/4"	88	92.98	8007441016975
ALMA10355	55	21 5/8"	51	20 1/16"	121	127.85	8007441017620
ALMA10360	60	23 5/8"	56	22 1/16"	158	166.95	8007441018030



## CASSERUOLA ALTISSIMA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA104B14	14	5 1/2"	10	3 15/16"	1,5	1.58	8007441133443
ALMA104B16	16	6 5/16"	11	4 5/16"	2,2	2.32	8007441008888
ALMA104B18	18	7 1/16"	13	5 1/8"	3,3	3.48	8007441133139
ALMA104B20	20	7 7/8"	14,5	5 11/16"	3,7	3.90	8007441009625
ALMA104B22	22	8 11/16"	15,5	6 1/8"	4,8	5.07	8007441010225
ALMA104B24	24	9 7/16"	16	6 5/16"	7,2	7.60	8007441010706
ALMA104B26	26	10 1/4"	17	6 11/16"	9	9.5	8007441011253
ALMA104B28	28	11"	18,5	7 1/4"	11,3	11.94	8007441011789
ALMA104B30	30	11 13/16"	18,5	7 1/4"	13	13.73	8007441012342
ALMA104B32	32	12 5/8"	21	8 1/4"	16,9	17.85	8007441012915
ALMA104B34	34	13 3/8"	21,5	8 7/16"	19,5	20.60	8007441013400
ALMA104B36	36	14 3/16"	24	9 7/16"	24,4	25.78	8007441013967
ALMA104B38	38	14 15/16"	25	9 13/16"	28	29.58	8007441014445
ALMA104B40	40	15 3/4"	26	10 1/4"	32	33.81	8007441014865
ALMA104B42	42	16 9/16"	27,5	10 13/16"	38	40.15	8007441015527
ALMA104B45	45	17 3/4"	28	11"	46	48.60	8007441016319
ALMA104B50	50	19 11/16"	30	11 13/16"	58	61.28	8007441017996



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMA10414	14	5 1/2"	7,5	2 15/16"	1,5	1.59	8007441008574
ALMA10416	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441008871
ALMA10418	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441009205
ALMA10420	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441009618
ALMA10422	22	8 11/16"	12	4 3/4"	4,6	4.86	8007441010218
ALMA10424	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441010690
ALMA10426	26	10 1/4"	14,5	5 11/16"	8	8.46	8007441011246
ALMA10428	28	11"	15,5	6 1/8"	9	9.51	8007441011772
ALMA10430	30	11 13/16"	16	6 5/16"	11,3	11.95	8007441012335
ALMA10432	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441012908
ALMA10434	34	13 3/8"	18	7 1/16"	16,3	17.23	8007441013394
ALMA10436	36	14 3/16"	19	7 1/2"	18	19.03	8007441013950
ALMA10438	38	14 15/16"	19,5	7 11/16"	23,8	25.16	8007441014438
ALMA10440	40	15 3/4"	21	8 1/4"	26	27.48	8007441014858
ALMA10442	42	16 9/16"	22	8 11/16"	32,5	34.36	8007441015510
ALMA10445	45	17 3/4"	24	9 7/16"	35	37.00	8007441016302
ALMA10450	50	19 11/16"	26	10 1/4"	50	52.85	8007441016982
ALMA10455	55	21 5/8"	29	11 7/16"	65	68.71	8007441017637
ALMA10460	60	23 5/8"	34	13 3/8"	90	95.14	8007441018047



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10514	14	5 1/2"	7,5	2 15/16"	1,5	1.59	8007441008598
ALMA10516	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441008895
ALMA10518	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441009229
ALMA10520	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441009632
ALMA10522	22	8 11/16"	12	4 3/4"	4,6	4.86	8007441010232
ALMA10524	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441010713
ALMA10526	26	10 1/4"	14,5	5 11/16"	8	8.46	8007441011260
ALMA10528	28	11"	15,5	6 1/8"	9	9.51	8007441011796
ALMA10530	30	11 13/16"	16	6 5/16"	11,3	11.95	8007441012359
ALMA10532	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441012922
ALMA10534	34	13 3/8"	18	7 1/16"	16,3	17.23	8007441013424
ALMA10536	36	14 3/16"	19	7 1/2"	18	19.03	8007441013974



## CASSERUOLA ALTISSIMA CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA105B14	14	5 1/2"	10	3 15/16"	1,5	1.59	8007441008604
ALMA105B16	16	6 5/16"	11	4 5/16"	2,2	2.33	8007441008901
ALMA105B18	18	7 1/16"	13	5 1/8"	3,3	3.49	8007441009236
ALMA105B20	20	7 7/8"	14,5	5 11/16"	3,7	3.91	8007441009649
ALMA105B22	22	8 11/16"	15,5	6 1/8"	4,8	5.07	8007441010249
ALMA105B24	24	9 7/16"	16,5	6 1/2"	7,2	7.61	8007441010720
ALMA105B26	26	10 1/4"	18,5	7 1/4"	9	9.51	8007441011277
ALMA105B28	28	11"	18,5	7 1/4"	11,3	11.95	8007441011802
ALMA105B30	30	11 13/16"	21	8 1/4"	13	13.74	8007441012366
ALMA105B32	32	12 5/8"	21,5	8 7/16"	16,9	17.86	8007441012939
ALMA105B34	34	13 3/8"	24	9 7/16"	19,5	20.61	8007441013431
ALMA105B36	36	14 3/16"	30	11 13/16"	24,4	25.79	8007441013981



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10616	16	6 5/16"	7	2 3/4"	1,4	1.48	8007441008918
ALMA10618	18	7 1/16"	7	2 3/4"	1,8	1.90	8007441009243
ALMA10620	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009656
ALMA10622	22	8 11/16"	8	3 1/8"	3,4	3.59	8007441010256
ALMA10624	24	9 7/16"	8,5	3 3/8"	4,1	4.33	8007441010737
ALMA10626	26	10 1/4"	9,5	3 3/4"	5,3	5.60	8007441011284
ALMA10628	28	11"	9,5	3 3/4"	6,4	6.77	8007441011819
ALMA10630	30	11 13/16"	10,5	4 1/8"	7,4	7.82	8007441012373
ALMA10632	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441012946
ALMA10634	34	13 3/8"	11	4 5/16"	10	10.57	8007441013448
ALMA10636	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441014995
ALMA10638	38	14 15/16"	12	4 3/4"	15	15.86	8007441014476
ALMA10640	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441014896
ALMA10642	42	16 9/16"	15	5 15/16"	20,8	21.99	8007441015558
ALMA10645	45	17 3/4"	16	6 5/16"	26,3	27.80	8007441016340
ALMA10650	50	19 11/16"	17	6 11/16"	32	33.83	8007441017026
ALMA10655	55	21 5/8"	19	7 1/2"	51,5	54.44	8007441017675
ALMA10660	60	23 5/8"	21,5	8 7/16"	60	63.42	8007441018085



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10716	16	6 5/16"	7	2 3/4"	1,4	1.48	8007441008925
ALMA10718	18	7 1/16"	7	2 3/4"	1,8	1.90	8007441009250
ALMA10720	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009663
ALMA10722	22	8 11/16"	9	3 9/16"	3,4	3.59	8007441010263
ALMA10724	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441010744
ALMA10726	26	10 1/4"	9,5	3 3/4"	5,3	5.60	8007441011291
ALMA10728	28	11"	9,5	3 3/4"	6,4	6.77	8007441011826
ALMA10730	30	11 13/16"	10,5	4 1/8"	7,4	7.82	8007441012380
ALMA10732	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441012953
ALMA10734	34	13 3/8"	11	4 5/16"	10	10.57	8007441013455
ALMA10736	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441014001



## CASSERUOLA CONICA CON BECCO E UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA10914	14	5 1/2"	8	3 1/8"	1	1.06	8007441008642
ALMA10916	16	6 5/16"	8,5	3 3/8"	1,3	1.37	8007441008949
ALMA10918	18	7 1/16"	10	3 15/16"	1,9	2.01	8007441009274
ALMA10920	20	7 7/8"	11,5	4 1/2"	2,4	2.54	8007441009687
ALMA10922	22	8 11/16"	12,5	4 15/16"	3	3.17	8007441010287
ALMA10924	24	9 7/16"	14	5 1/2"	4	4.23	8007441010768
ALMA10926	26	10 1/4"	15,5	6 1/8"	5,5	5.81	8007441011314



## CASSERUOLA OVALE CON COPERCHIO E DUE MANIGLIE IN ACCIAIO

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

Code	Size		Height		Bar Code
	cm	in	cm	in	
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





## COPERCHIO ROTONDO PESANTE CON PONTICELLO IN ACCIAIO

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 Edelstahlgegriff. 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



## COPERCHIO OVALE CON PONTICELLO IN ACCIAIO

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



## 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



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO

Curved sauté pan / Sauteuse  
Sauteuse / Sartén para mantecas

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## TEGAME OVALE PER PESCE CON DUE MANIGLIE IN ACCIAIO

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

Code	Size		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA OVALE DRITTA PER PESCE CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Size		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA OVALE SVASATA PER PESCE CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA121B40	40	15 3/4"	4,5	1 3/4"	8007441138363
ALMA121B45	45	17 3/4"	4,5	1 3/4"	8007441134570



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15336	36	14 3/16"	20	7 7/8"	18	19.02	8007441014261
ALMA15340	40	15 3/4"	22	8 11/16"	26	27.47	8007441015244
ALMA15350	50	19 11/16"	28	11"	50	52.83	8007441017354



## SPICCHIO SINGOLO ALTO

Single deep segment / Panier fond  
Hochseihler / Colador 1 sector alto

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## 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

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



## CASSERUOLA CON 2 SPICCHI ALTI

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15430	30	11 13/16"	16	6 5/16"	10	10.56	8007441125011
ALMA15434	34	13 3/8"	18	7 1/16"	15	15.85	8007441125028
ALMA15438	38	14 15/16"	21	8 1/4"	22	23.24	8007441125035



## SPICCHIO 1/2 SINGOLO ALTO

Single segment colanders / Paniers  
Seihern / Colador 1 sector

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## 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

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



## CASSERUOLA CON 3 SPICCHI ALTI

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15534	34	13 3/8"	18	7 1/16"	15	15.85	8007441140953
ALMA15538	38	14 15/16"	21	8 1/4"	22	23.24	8007441140946



## SPICCHIO 1/3 SINGOLO ALTO

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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMA155B34	34	13 3/8"	19	7 1/2"	8007441140960
ALMA155B38	38	14 15/16"	22	8 11/16"	8007441140977



## COPERCHIO PER CASSERUOLA A 3 SPICCHI

Lid for 3-segment saucepot / Couverture pour sautoir à 3 paniers  
Deckel zum Kochtopf mit 3 Seiher / Tapa para cacerola coladores 3 sectores

Code	Diameter		Bar Code
	cm	in	
ALMA155C34	34	13 3/8"	8007441140984
ALMA155C38	38	14 15/16"	8007441140991



## PENTOLA CUOCIVERDURA COUSCOUS COPERCHIO CON CASSERUOLA PER COTTURA A VAPORE DI VERDURE, ASPARAGI, ECC.

Special vegetables pot with casserole for steam cooking of vegetables, 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 cocccion a vapor de verduras, esparragos, etc.

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA15224	24	9 7/16"	15x11	5 15/16" x 4 5/16"	5	5.28	8007441011024
ALMA15228	28	11"	17x13	6 11/16" x 5 1/8"	9	9.51	8007441012113
ALMA15232	32	12 5/8"	21x15	8 1/4" x 5 15/16"	12	12.68	8007441013202
ALMA15236	36	14 3/16"	22x17	8 11/16" x 6 11/16"	18	19.02	8007441014254
ALMA15240	40	15 3/4"	25x20	9 13/16" x 7 7/8"	25	26.41	8007441015237



## VAPORIERA RETTANGOLARE CON COPERCHIO

Rectangular steamer with lid / Boîte à vapeur rectangulaire avec couvercle  
Rechteckiger Dampftopf mit Deckel / Hervidor rectangular con tapa

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## PESCIERA CON GRIGLIA, COPERCHIO E DUE MANIGLIE IN ACCIAIO

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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## COLAPASTA A TRE PIEDI CON DUE MANIGLIE IN ACCIAIO

Tripodal colander, 2 s/s handles / Passoire conique avec trépied, 2 anses en acier inox  
Dreifüßseihler 2 Edelstahlgriffe / Escurridera 3 pies y 2 mangos inox

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





## TORTIERA CONICA CON ANELLO

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

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



## TORTIERA CILINDRICA CON ANELLO

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

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



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA14420	20	7 7/8"	12,5	4 15/16"	3	3.17	8007441009915
ALMA14422	22	8 11/16"	15,5	6 1/8"	3,5	3.70	8007441010485
ALMA14424	24	9 7/16"	17	6 11/16"	4,5	4.76	8007441011000
ALMA14426	26	10 1/4"	18	7 1/16"	6	6.34	8007441011536
ALMA14428	28	11"	18	7 1/16"	7	7.40	8007441012090
ALMA14430	30	11 13/16"	21	8 1/4"	8	8.46	8007441012618
ALMA14432	32	12 5/8"	23	9 1/16"	10	10.57	8007441013189
ALMA14434	34	13 3/8"	24	9 7/16"	15	15.86	8007441013660
ALMA14436	36	14 3/16"	25	9 13/16"	16	16.91	8007441014230
ALMA14438	38	14 15/16"	26,5	10 7/16"	17	17.97	8007441014667
ALMA14440	40	15 3/4"	28	11"	20	21.14	8007441015152
ALMA14444	44	17 5/16"	33	13"	30	31.71	8007441016029
ALMA14446	46	18 1/8"	36	14 3/16"	40	42.28	8007441008123
ALMA14452	52	20 1/2"	38	14 15/16"	50	52.85	8007441008130
ALMA14456	56	22 1/16"	44	17 5/16"	60	63.42	8007441008154
ALMA14458	58	22 13/16"	45	17 3/4"	75	79.28	8007441008161
ALMA14462	62	24 7/16"	49	19 5/16"	90	95.14	8007441008178
ALMA14464	64	25 3/16"	55	21 5/8"	120	126.85	8007441123857
ALMA14468	68	26 3/4"	58	22 13/16"	150	158.56	8007441123864



## 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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMA16518	18	7 1/16"	12	4 3/4"	2	2.11	8007441009441
ALMA16520	20	7 7/8"	13	5 1/8"	3	3.17	8007441009946
ALMA16522	22	8 11/16"	14	5 1/2"	3,5	3.70	8007441010515
ALMA16524	24	9 7/16"	14	5 1/2"	4,5	4.76	8007441011048
ALMA16526	26	10 1/4"	17	6 11/16"	6	6.34	8007441011574
ALMA16528	28	11"	17	6 11/16"	7	7.40	8007441012137
ALMA16530	30	11 13/16"	18	7 1/16"	8	8.46	8007441012670
ALMA16532	32	12 5/8"	19	7 1/2"	10	10.57	8007441013226
ALMA16536	36	14 3/16"	23	9 1/16"	16	16.91	8007441014308
ALMA16540	40	15 3/4"	26	10 1/4"	20	21.14	8007441015299



## COLAPASTA CONICO CON DUE MANIGLIE IN ACCIAIO

Conical colander, 2 s/s handles / Passoire conique, 2 anses en acier inox  
Konischer Seiher 2 Edelstahlgriffe / Escurridera conica con 2 masas inox

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



## COLAPASTA CONICO CON DUE MANIGLIE IN ACCIAIO 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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA168836	36	14 3/16"	21	8 1/4"	8007441133528
ALMA168840	40	15 3/4"	23	9 1/16"	8007441133535



## COLAPASTA CILINDRICO CON DUE MANIGLIE FISSE IN ACCIAIO

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 Einsteckseihier für Art. 103 oder 1103, Edelstahlfestgriffe  
 Escurridera cilíndrica para uso con art. 103 o 1103 mangos fijos inox

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



## COLAPASTA CILINDRICO (SCALDAPASTA) CON UN MANICO TUBOLARE IN ACCIAIO

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

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



## COLAPASTA SFERICO (SCALDAPASTA) CON UN MANICO TUBOLARE E GANCIO IN ACCIAIO

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

Code	Diameter		Bar Code
	cm	in	
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



## COLAPASTA CONICO (SCALDAPASTA) CON UN MANICO TUBOLARE E GANCIO IN ACCIAIO

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  
Escrurridera conica (calientapasta) 1 mango y gancho inox

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



## 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 Nieten  
Rustidera rectangular angulos Redondeados tipo pesado serie alta con asas móviles sin clavos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## ROSTIERA RETTANGOLARE ANGOLI TONDI CON MANIGLIE SNODATE IN ACCIAIO

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 móviles inox

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA151B36	36x26	14 3/16" x 10 1/4"	6	2 3/8"	8007441013899
ALMA151B40	40x28	15 3/4" x 11"	6	2 3/8"	8007441015220
ALMA151B45	45x30	17 3/4" x 11 13/16"	6	2 3/8"	8007441016203
ALMA151B50	50x33	19 11/16" x 13"	6	2 3/8"	8007441017347
ALMA151B55	55x36	21 5/8" x 14 3/16"	6	2 3/8"	8007441017880
ALMA151B60	60x40	23 5/8" x 15 3/4"	6	2 3/8"	8007441018375
ALMA151B65	65x43	25 9/16" x 16 15/16"	6	2 3/8"	8007441018689
ALMA151B70	70x45	27 9/16" x 17 3/4"	6	2 3/8"	8007441018948
ALMA151B80	80x50	31 1/2" x 19 11/16"	6	2 3/8"	8007441019150



## 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 móviles sin clavos, peso mediano

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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, rundwinkelig, für Art. 150/151  
Tapa rectangular plana Angulos redondeados para art. 150/151

Code	Size		Bar Code
	cm	Ø in	
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



## VASSOIO DISBRIGO

Tray / Plateau / Tablett / Bandeja servicio

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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 móviles

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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 soute sin rejilla interior

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## COLAFRITTO CON PENTOLINO RACCOGLITORE

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

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



## INFARINAPESCE

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

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



## BACINELLA ALLUMINIO PER MARMELLATA

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMA20236	36	14 3/16"	16	6 5/16"	11	11.63	8007441135263
ALMA20240	40	15 3/4"	17	6 11/16"	15	15.86	8007441135270
ALMA20245	45	17 3/4"	17	6 11/16"	20	21.14	8007441135287
ALMA20250	50	19 11/16"	21	8 1/4"	30	31.71	8007441135294
ALMA20260	60	23 5/8"	26	10 1/4"	47	49.68	8007441135300
ALMA20265	65	25 9/16"	29	11 7/16"	62	65.54	8007441136215



## BAGNOMARIA

Bain-marie / Bain-marie  
Wasserbadkasserolle / Bano maria

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMA29312	12	4 3/4"	13	5 1/8"	1,4	1.48	8007441008475
ALMA29314	14	5 1/2"	16	6 5/16"	2,2	2.33	8007441008741
ALMA29316	16	6 5/16"	17,5	6 7/8"	3,5	3.70	8007441009113
ALMA29318	18	7 1/16"	19	7 1/2"	4,5	4.76	8007441009526
ALMA29320	20	7 7/8"	22	8 11/16"	6,5	6.87	8007441010089
ALMA29322	22	8 11/16"	22	8 11/16"	8,4	8.88	8007441010584
ALMA29324	24	9 7/16"	23,5	9 1/4"	10,4	10.99	8007441011147
ALMA29326	26	10 1/4"	26	10 1/4"	13,8	14.59	8007441011666



## KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

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

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



## VASSOIO FRUTTI DI MARE IN ALLUMINIO

Seafood tray, aluminium / Plateau à fruits de mer, aluminium  
Meeresfrüchte-Alutablett / Bandeja mariscos aluminio

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





## 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

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



## 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

Code	Diameter		Bar Code
	H cm	H in	
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



## 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

Code	Diameter		Bar Code
	H cm	H in	
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



## 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 rígido aleación 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



## PALETTA FORATA CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Perforated spatula with stiff handle  
Palette perforée avec manche rigide  
Lochpalette mit starrem Griff  
Espátula perforada con mango rígido

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



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

Flat spatula with stiff handle  
Palette plate avec manche rigide  
Flachpalette mit starrem Griff  
Espátula lisa con mango rígido

Code	H cm	H in	Bar Code
ALMA208L10	10	3 15/16"	8007441689810
ALMA208L12	12	4 3/4"	8007441689803



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.



#### 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 conduttività 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) possono 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 aggridisca 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 splendide usare prodotti specifici.





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Alluminio 5 mm professionale

Professional 3/16" Aluminum / Aluminium 5 mm Professional  
Aluminium 5 mm Professional / Alluminio 5 mm Professional



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



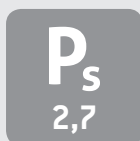
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PENTOLA CILINDRICA RADIANTE CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110320	20	7 7/8"	19	7 1/2"	6	6.34	8007441009700
ALMR110324	24	9 7/16"	22	8 11/16"	10	10.57	8007441010799
ALMR110328	28	11"	26	10 1/4"	16	16.91	8007441011871
ALMR110332	32	12 5/8"	30	11 13/16"	24	25.37	8007441012984
ALMR110336	36	14 3/16"	33	13"	33	34.88	8007441014025
ALMR110340	40	15 3/4"	37	14 9/16"	45	47.57	8007441014926
ALMR110345	45	17 3/4"	40	15 3/4"	65	68.71	8007441016371
ALMR110350	50	19 11/16"	45	17 3/4"	85	89.85	8007441017057



## CASSERUOLA CILINDRICA ALTA RADIANTE CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	cm	in	cm	in	lt	Cap qt	
ALMR110416	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441008963
ALMR110418	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441009304
ALMR110420	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441009717
ALMR110424	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441010805
ALMR110428	28	11"	16	6 5/16"	9	9.51	8007441011888
ALMR110432	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441147518
ALMR110436	36	14 3/16"	19,5	7 11/16"	18	19.03	8007441147525
ALMR110440	40	15 3/4"	22	8 11/16"	26	27.48	8007441014933
ALMR110445	45	17 3/4"	25	9 13/16"	35	37.00	8007441016388
ALMR110450	50	19 11/16"	28	11"	50	52.85	8007441017064
ALMR110455	55	21 5/8"	31	12 3/16"	65	68.71	8007441145002
ALMR110460	60	23 5/8"	35	13 3/4"	90	95.14	8007441135324



## CASSERUOLA CILINDRICA ALTA RADIANTE CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110516	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441008970
ALMR110518	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441147464
ALMR110520	20	7 7/8"	11	4 5/16"	3,3	3.49	80074410147471
ALMR110524	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441010812
ALMR110528	28	11"	16	6 5/16"	9	9.51	8007441011895
ALMR110532	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441013004



## CASSERUOLA CILINDRICA BASSA RADIANTE CON UN MANICO TUBOLARE IN ACCIAIO

Radiant cylindrical casserole pan, 1 s/s handle  
Casserole cylindrique extra-lourde, 1 manche en acier inox  
Extra schwer zylindrische Kasserolle 1 Edelstahlstiel  
Cacerola cilindrca baja alta conductividad 1 mango inox

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110720	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009748
ALMR110724	24	9 7/16"	8	3 1/8"	3,7	3.91	8007441010836
ALMR110728	28	11"	9	3 9/16"	5,6	5.92	8007441011918
ALMR110732	32	12 5/8"	10	3 15/16"	8	8.46	8007441013028



## TEGAME RADIANTE CON DUE MANIGLIE IN ACCIAIO

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

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



## PADELLA RADIANTE CON UN MANICO TUBOLARE IN ACCIAIO

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

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



## CASSERUOLA CILINDRICA BASSA RADIANTE CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR110620	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441009731
ALMR110624	24	9 7/16"	8	3 1/8"	3,7	3.91	8007441010829
ALMR110628	28	11"	9	3 9/16"	5,6	5.92	8007441011901
ALMR110632	32	12 5/8"	10	3 15/16"	8	8.46	8007441147495
ALMR110636	36	14 3/16"	12	4 3/4"	12	12.68	8007441147532
ALMR110640	40	15 3/4"	13	5 1/8"	16	16.91	8007441147549
ALMR110645	45	17 3/4"	15	5 15/16"	23	24.31	8007441016401
ALMR110650	50	19 11/16"	17	6 11/16"	32	33.83	8007441017088
ALMR110655	55	21 5/8"	19	7 1/2"	51,5	54.44	8007441143077
ALMR110660	60	23 5/8"	21,5	8 7/16"	60	63.42	8007441135379



## 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

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



## 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 cilindrca alto 1 mango inox alta conductividad

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





## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO

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

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



## PAIOLA RADIANTE PER POLENTA CON UN MANICO TUBOLARE E MANIGLIA IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR65B18	18	7 1/16"	12	4 3/4"	2	2.11	8007441123680
ALMR65B20	20	7 7/8"	13	5 1/8"	3	3.17	8007441124816
ALMR65B22	22	8 11/16"	14	5 1/2"	3,5	3.70	8007441124823
ALMR65B24	24	9 7/16"	12	4 3/4"	4,5	4.76	8007441057312
ALMR65B26	26	10 1/4"	13	5 1/8"	6	6.34	8007441057572
ALMR65B28	28	11"	14	5 1/2"	7	7.40	8007441057800
ALMR65B30	30	11 13/16"	14	5 1/2"	8	8.46	8007441058050

Confezione da 10 pezzi / Packaging 10 pieces



## COPERCHIO ROTONDO PESANTE CON PONTICELLO IN ACCIAIO

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

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



## WOK RADIANTE CON FONDO SVASATO CON MANICO TUBOLARE IN ACCIAIO

Radiant wok, splayed bottom / Wok extra-lourd, fond évasé  
Extra schwer Wok mit ausgeschmiegte Boden / Wok fondo ensanchado alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMR1111W28	28	11"	10,5	4 1/8"	8007441139155
ALMR1111W32	32	12 5/8"	11	4 5/16"	8007441139162



## 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 móviles alta conductividad

Code	Diameter		Height		Bar Code
	cm	in	H cm	H in	
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



## TEGAME GIUBILEO CON QUATTRO MANIGLIE IN ACCIAIO 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 móviles alta conductividad

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALPARTGIUBILEO	102	40 3/16"	21	8 1/4"	8007441588618



**NEW**

### DISPOSITIVO DI SOSTEGNO PER TEGAME GIUBILEO CON BRUCIATORE A GAS

Stainless steel support with gas burner for "Giubileo" omelette pan.  
 Unterstützung in Edelstahl mit Gas-Brennwertgeräte für Giubileo Bratpfanne  
 Dispositif de support en acier avec chaudière gaz pour le plat rond "Giubileo"  
 Soporte de acero inoxidable con quemador de gas por paellera Giubileo

Code	Bar Code
PEND0L02016	8007441693565







**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# “Cool” Alluminio 3-5 mm

Frypan “Cool” in 1/8” - 3/16” Aluminum

Poêles “Cool” en Aluminium 3-5 mm

Aluminium Pfannen “Cool” 3-5 mm / Sartenes “Cool” en Aluminium 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*



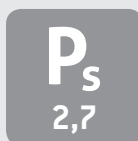
MANICATURA NIKEL FREE

*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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE IN ACCIAIO "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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Sauté 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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Low sauté 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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Curved sauté 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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA RADIANTE "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Curved sauté 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

Code	Diameter		Height		Bar Code
	cm	in	cm	in	
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



## PADELLA RADIANTE DRITTA CON UN MANICO TUBOLARE IN ACCIAIO "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

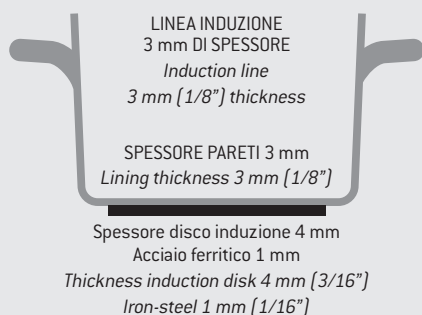
Code	Diameter		Height		Bar Code
	cm	in	cm	in	
ALMC1111C20	20	7 7/8"	4,5	1 3/4"	8007441144029
ALMC1111C24	24	9 7/16"	4,5	1 3/4"	8007441143756
ALMC1111C28	28	11"	5	2"	8007441143305
ALMC1111C32	32	12 5/8"	6	2 3/8"	8007441143268
ALMC1111C36	36	14 3/16"	7	2 3/4"	8007441143275
ALMC1111C40	40	15 3/4"	7,5	2 15/16"	8007441143633







**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE



# Alluminio induzione 3 mm professionale con doppio fondo

Professional 1/8" aluminum for induction  
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*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



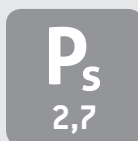
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



**PER COTTURA A INDUZIONE**

*Induction*



SPESSORE PARETI 3 mm  
Lining thickness 3 mm

Spessore disco induzione 4 mm  
Acciaio ferritico 1 mm  
Thickness induction disk 4 mm  
Iron-steel 1 mm



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO "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"



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALMA104PI20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441676407
ALMA104PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441676414
ALMA104PI28	28	11"	22	8 11/16"	16	6 5/16"	9	9.51	8007441676421
ALMA104PI32	32	12 5/8"	24,5	9 5/8"	17	6 11/16"	12,5	13.21	8007441679088



Spessore 3 mm  
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALMC105PIC16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,5	1.59	8007441676438
ALMC105PIC20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441676445
ALMC105PIC24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441676452
ALMC105PIC28	28	11"	22	8 11/16"	16	6 5/16"	9	9.51	8007441676469



Spessore 3 mm  
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALMA106PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441676476
ALMA106PI24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441676483
ALMA106PI28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441676490
ALMA106PI32	32	12 5/8"	24,5	9 5/8"	10,5	4 1/8"	7,4	7.82	8007441679118



Spessore 3 mm  
Fondo induzione 8 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALMC107PIC20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441676506
ALMC107PIC24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441676513
ALMC107PIC28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441676520



SPESSORE PARETI 3 mm  
Lining thickness 3 mm  
Spessore disco induzione 4 mm  
Acciaio ferritico 1 mm  
Thickness induction disk 4 mm  
Iron-steel 1 mm



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Sauté pan, "Cool" handle / Sauteuse, manche "Cool"  
Ausgestellte hohe Sauteuse, "Cool" stiel / Sartén curva alta "saltar", mango "Cool"



## PAIOLO PER POLENTA CON MANICO TUBOLARE IN ACCIAIO 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



## PAIOLO PER POLENTA CON MANICO TUBOLARE IN ACCIAIO 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 3 mm  
Fondo induzione 8 mm



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



Spessore 3 mm  
Fondo induzione 8 mm



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



Spessore 3 mm  
Fondo induzione 8 mm

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COIN416520	20	7 7/8"	9,45	3 3/4"	2,47	2,61	8007441668730



Spessore 5 mm  
Fondo induzione 10 mm



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALMR1165PI24	24	9 7/16"	12	4 3/4"	4,5	4,75	8007441687717





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE



# Alluminio Antiaderente 3 mm con rivestimento Teflon® Platinum Plus

1/8" aluminium non-stick with Teflon® Platinum Plus coating  
Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Platinum Plus  
Aluminium Antihftbeschichtung 3 mm mit Überzug aus Teflon® Platinum Plus  
Aluminio Antiaderente 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*



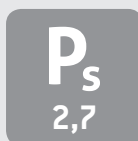
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA104S16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441028015
ALSA104S18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441028039
ALSA104S20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441028053
ALSA104S24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441028114
ALSA104S28	28	11"	15,5	6 1/8"	9	9.51	8007441028190
ALSA104S32	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441028282
ALSA104S36	36	14 3/16"	19	7 1/2"	18	19.03	8007441125110
ALSA104S40	40	15 3/4"	21	8 1/4"	26	27.48	8007441125202
ALSA104S45	45	17 3/4"	24	9 7/16"	35	37.00	8007441132392



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO

Saucepan, s/s tubular handle / Casserole haute, 1 manche tubulaire en acier inox  
Kasserolle, Edelstahlröhrstiel, Dicke / Cacerola alta 1 mango inox tubular espesor

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA105S16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441028022
ALSA105S18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441028046
ALSA105S20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441028060
ALSA105S24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441028121
ALSA105S28	28	11"	15,5	6 1/8"	9	9.51	8007441028206



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA106S24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441131944
ALSA106S28	28	11"	9,5	3 3/4"	6,4	6.77	8007441028213
ALSA106S32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441028305
ALSA106S36	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441028367
ALSA106S40	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441028428
ALSA106S45	45	17 3/4"	16	6 5/16"	26,3	27.80	8007441125776



## CASSERUOLA OVALE CON DUE MANIGLIE IN ACCIAIO 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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA126S32	32	12 5/8"	14	5 1/2"	8007441125622
ALSA126S36	36	14 3/16"	15,5	6 1/8"	8007441125158



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

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



## TEGAME OVALE PER PESCE CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA120S30	30	11 13/16"	6	2 3/8"	8007441125608
ALSA120S34	34	13 3/8"	6,5	2 9/16"	8007441125615



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA107S24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441132309
ALSA107S28	28	11"	9,5	3 3/4"	6,4	6.77	8007441125561
ALSA107S32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441125578



## PADELLA SVASATA ALTA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO

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

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



## PADELLA DIRITTA A FRIGGERE CON UN MANICO TUBOLARE IN ACCIAIO

Straight frying pan, 1 s/s tubular handle / Poêle à frire, 1 manche tubulaire en acier inox  
Bratpfanne, Edelstahlrührstiel / Sartén recta freidora 1 Mango inox tubular

Confezione da 6 pezzi / Packaging 6 pieces

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



## PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE IN ACCIAIO

Sauté pan, 1 s/s tubular handle / Sauteuse à servir, 1 manche tubulaire en acier inox  
Hohe Sauteuse Edelstahlrührstiel / Sartén ensanchada alta para saltar 1 mango inox tubular

Confezione da 6 pezzi / Packaging 6 pieces

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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

Confezione da 6 pezzi / Packaging 6 pieces

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



## PADELLA OVALE PER PESCE CON UN MANICO TUBOLARE IN ACCIAIO

Oval fish pan, 1 s/s tubular handle / Plat ovale à poisson, 1 manche tubulaire en acier inox  
Ovale Fischpfanne 1 Edelstahlrührstiel / Sartén oval para pescado 1 mango inox tubular

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALSA121S30	30	11 13/16"	6	2 3/8"	8007441125134
ALSA121S34	34	13 3/8"	6,5	2 9/16"	8007441125592





## PADELLA OVALE CON UN MANICO TUBOLARE IN ACCIAIO

Oval frypan, 1 s/s tubular handle / Plat ovale, 1 manche tubulaire en acier inox  
Ovalpfanne 1 Edelstahlrohrstiel / Sartén oval 1 mango inox tubular

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



## PADELLA CRESPELLE (PER CRÊPES) CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Bar Code
	Ø cm	Ø in	
ALSA111CR24	24	9 7/16"	8007441134952



## PAIOLO CON UN MANICO TUBOLARE E UNA MANIGLIA IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA165S24	24	9 7/16"	14	5 1/2"	4,5	4.76	8007441135188
ALSA165S26	26	10 1/4"	17	6 11/16"	6	6.34	8007441135195
ALSA165S28	28	11"	17	6 11/16"	7	7.40	8007441135201
ALSA165S30	30	11 13/16"	18	7 1/16"	8	8.46	8007441135218
ALSA165S32	32	12 5/8"	19	7 1/2"	10	10.57	8007441135225



## 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 móviles

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE



# Alluminio Antiaderente 5 mm con rivestimento Teflon® Platinum Plus

3/16" aluminum non-stick with Teflon® Platinum Plus coating  
Aluminium Anti-adhésif 5 mm avec revêtement Teflon® Platinum Plus  
Aluminium Antihafbeschichtung 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*



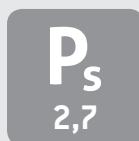
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2104S20	20	7 7/8"	11,5	4 1/2"	1,7	1.80	8007441139346
ALSA2104S24	24	9 7/16"	14	5 1/2"	2,6	2.75	8007441139353
ALSA2104S28	28	11"	16	6 5/16"	3,3	3.49	8007441139360
ALSA2104S32	32	12 5/8"	18	7 1/16"	5,6	5.92	8007441139377
ALSA2104S36	36	14 3/16"	19,5	7 11/16"	9	9.51	8007441139384
ALSA2104S40	40	15 3/4"	22	8 11/16"	12,5	13.21	8007441139391
ALSA2104S45	45	17 3/4"	25	9 13/16"	18	19.03	8007441139407



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO

Saucepan, s/s tubular handle / Casserole haute, 1 manche tubulaire en acier inox  
Kasserolle, Edelstahlröhrstiel, Dicke / Cacerola alta 1 mango inox tubular espesor

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2105S16	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441139414
ALSA2105S18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441139421
ALSA2105S20	20	7 7/8"	11,5	4 1/2"	3,3	3.49	8007441139438
ALSA2105S24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441139445
ALSA2105S28	28	11"	16	6 5/16"	9	9.51	8007441139452
ALSA2105S32	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441139469



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2106S20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441139476
ALSA2106S24	24	9 7/16"	8	3 1/8"	1,5	1.59	8007441139483
ALSA2106S28	28	11"	9	3 9/16"	2,6	2.75	8007441140090
ALSA2106S32	32	12 5/8"	10	3 15/16"	8	8.46	8007441139490
ALSA2106S36	36	14 3/16"	12	4 3/4"	12	12.68	8007441139506
ALSA2106S40	40	15 3/4"	13	5 1/8"	16	16.91	8007441139513
ALSA2106S45	45	17 3/4"	15	5 15/16"	23	24.31	8007441139520



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2107S20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441139537
ALSA2107S24	24	9 7/16"	8	3 1/8"	3,7	3.91	8007441139544
ALSA2107S28	28	11"	9	3 9/16"	5,6	5.92	8007441139551
ALSA2107S32	32	12 5/8"	10	3 15/16"	8	8.46	8007441139568



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

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



## PADELLA SVASATA ALTA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO

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

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



## PADELLA DIRITTA CON UN MANICO TUBOLARE IN ACCIAIO

Straight frying pan, s/s tubular handle, rectified bottom  
Poêle à frirer, 1 manche tubulaire en acier inox, fond rectifié  
Bratpfanne, Edelstahlrohrstiel, Schliffboden  
Sartén recta 1 mango inox tubular fondo rectificado

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



## PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE IN ACCIAIO

Sauté pan, 1 s/s tubular handle / Sauteuse à servir, 1 manche tubulaire en acier inox  
Hohe Sauteuse Edelstahlrohrstiel / Sartén ensachada alta para saltar 1 mango inox tubular

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



## WOK FONDO PIANO CON UN MANICO TUBOLARE IN ACCIAIO

Wok with flat bottom / Wok, fond plat  
Wok mit ebenem Boden / Wok fondo plano

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



## WOK FONDO SVASATO CON UN MANICO TUBOLARE IN ACCIAIO

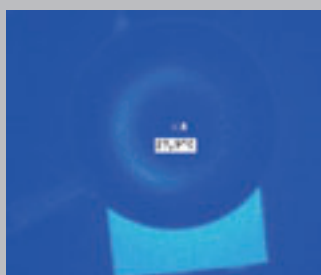
Wok with shaped bottom / Wok à fond évasé  
Wok mit ausgesenktem Boden / Wok fondo ensachado

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

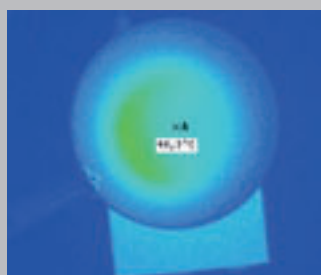


## Consigli utili

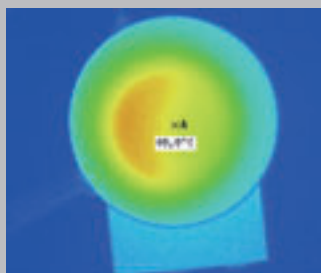
Useful advice



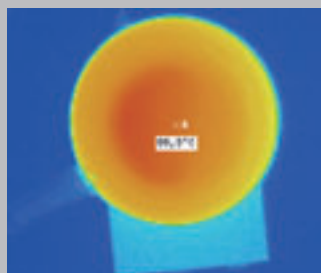
0 sec.



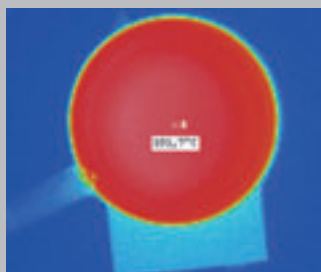
4 sec.



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 aluminum pot (1/8" 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 1/8” - 3/16” aluminum non-stick 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*



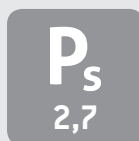
**MANICATURA NIKEL FREE**

*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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE IN ACCIAIO "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

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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Sauté pan, 3 mm [1/8"] thick, "Cool" handle / Sautéuse, 3 mm, manche "Cool"  
Ausgestellte hohe Sautéuse, Dicke 3 mm, "Cool" stiel  
Sartén curva alta "saltear", espesor 3 mm, mango "Cool"

Spessore 3 mm

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Low sauté pan, 3 mm [1/8"] thick, "Cool" handle / Plat à sauter, 3 mm, manche "Cool"  
Niedrige ausgestellte Sautéuse, Dicke 3 mm, "Cool" stiel  
Sartén curva baja "saltear", espesor 3 mm, mango "Cool"

Spessore 3 mm

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



## PADELLA "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Curved sauté pan, 3 mm [1/8"] thick, "Cool" handle / Sautéuse, 3 mm, manche "Cool"  
Hohe Sautéuse, Dicke 3 mm, "Cool" stiel / Sartén para mantecas, espesor 3 mm, mango "Cool"

Spessore 3 mm

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



## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Sauté 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

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



## PADELLA RADIANTE "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Curved sauté 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

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



## PADELLA RADIANTE DRITTA FONDO RETTIFICATO CON UN MANICO TUBOLARE IN ACCIAIO "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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
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 1/8" - 3/16" aluminum non-stick  
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*



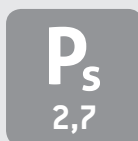
**MANICATURA NIKEL FREE**

*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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL" AZZURRO PESCE

Low sauté 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

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL" VERDE VERDURE

Low sauté 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

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL" ROSSO CARNI FRESCHE

Low sauté 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

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL" GIALLO POLLAME

Low sauté 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

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



## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "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

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



## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "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

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



## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "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

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



## PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "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

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

1/8" aluminum non-stick with Teflon® Infinity coating  
Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Infinity  
Aluminium Antihftbeschichtung 3 mm mit Überzug aus Teflon® Infinity  
Aluminio Antiaderente 3 mm con recubrimiento Teflon® Infinity



**CAPACITÀ DI CONDURRE IL CALORE**

*Heat conductivity*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating  
Infinity*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



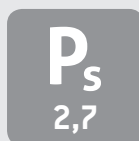
**MANICATURA NIKEL FREE**

*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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



# 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).





## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "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"

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "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"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
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 1/8"



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating  
non-stick*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



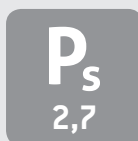
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## SET AL-BLACK 4 4 pentole + un coperchio in alluminio con rivestimento antiaderente 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

### Casseroola alta con 2 maniglie in acciaio Ø 24 cm

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

### 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 Edelstahlrohrstiel / Sartén ensanchada alta para saltear 1 mango tubular "Cool"

### Coperchio Ø 24 cm

Lids / Couvercles  
Deckel / Tapas

Code	Bar Code
ALSASETALBLACK4	8007441613501

### Casseroola alta con manico tubolare "Cool" Ø 16 cm

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

### Tegame con 2 maniglie in acciaio 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 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

### Casseroola alta con 2 maniglie in acciaio Ø 20 cm

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

### Coperchio Ø 20 cm

Lids / Couvertcles  
Deckel / Tapas

### Casseroola 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"

Code	Bar Code
ALSASETALBLACK2	8007441613495

### Tegame con 2 maniglie in acciaio Ø 28 cm

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

### 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"



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA104SS16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441604974
ALSA104SS20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441604981
ALSA104SS24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441604998
ALSA104SS28	28	11"	15,5	6 1/8"	9	9.51	8007441605001
ALSA104SS32	32	12 5/8"	17	6 11/16"	12,5	13.21	8007441605018
ALSA104SS36	36	14 3/16"	19	7 1/2"	18	19.03	8007441605025



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA106SS20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441605032
ALSA106SS24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441605049
ALSA106SS28	28	11"	9,5	3 3/4"	6,4	6.77	8007441605056
ALSA106SS32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441605063
ALSA106SS36	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441605070
ALSA106SS40	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441605087



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Saucepan, "Cool" s/s tubular handle / Casserole haute, 1 manche tubulaire "Cool" en acier inox  
Kasserolle, Edelstahlrohrstiel "Cool" / Cacerola alta 1 mango inox tubular "Cool"

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSC105SSC16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441605094
ALSC105SSC20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441605102
ALSC105SSC24	24	9 7/16"	13	5 1/8"	5,6	5.92	8007441605117



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "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"

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSC107SSC20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441605131
ALSC107SSC24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441605124
ALSC107SSC28	28	11"	9,5	3 3/4"	6,4	6.77	8007441605148
ALSC107SSC32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441605155





## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

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

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



## PADELLA SVASATA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Low sauté pan. "Cool" handle / Plat à sauter. Manche "Cool"  
Niedrige ausgestellte Sauteuse. "Cool" stiel / Sartén curva baja "saltear". Mango "Cool"

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



## COPERCHIO CON PONTICELLO IN ACCIAIO

Lids / Couverts  
Deckel / Tapas

Code	Diameter		Bar Code
	Ø cm	Ø in	
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 3/16"



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating  
non-stick*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



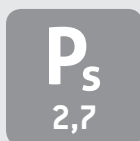
**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2104SS16	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441605278
ALSA2104SS20	20	7 7/8"	11,5	4 1/2"	3,3	3.49	8007441605261
ALSA2104SS24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441605231
ALSA2104SS28	28	11"	16	6 5/16"	9	9.51	8007441605247
ALSA2104SS32	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441605254
ALSA2104SS36	36	14 3/16"	19,5	7 11/16"	18	19.03	8007441605285



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO "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"

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSC2105SSC16	16	6 5/16"	8	3 1/8"	1,5	1.59	8007441605223
ALSC2105SSC20	20	7 7/8"	11,5	4 1/2"	3,3	3.49	8007441605209
ALSC2105SSC24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441605216



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSA2106SS20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441604936
ALSA2106SS24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441604912
ALSA2106SS28	28	11"	9,2	3 5/8"	6,4	6.77	8007441604929
ALSA2106SS32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441604943
ALSA2106SS36	36	14 3/16"	11,5	4 1/2"	11,5	12.16	8007441604950
ALSA2106SS40	40	15 3/4"	14	5 1/2"	17,6	18.60	8007441604967



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "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"

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALSC2107SSC20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441605193
ALSC2107SSC24	24	9 7/16"	9	3 9/16"	4,1	4.33	8007441605186
ALSC2107SSC28	28	11"	9,2	3 5/8"	6,4	6.77	8007441605179
ALSC2107SSC32	32	12 5/8"	10,5	4 1/8"	8,4	8.88	8007441605162



## TEGAME RADIANTE CON DUE MANIGLIE IN ACCIAIO

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

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



## PADELLA RADIANTE DRITTA FONDO RETTIFICATO CON UN MANICO TUBOLARE IN ACCIAIO "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"

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
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"	80074411587345



## PADELLA FRANCE CON UN MANICO IN FERRO

Flat iron handle / Queu feuillard en fer  
Eisenstiel / Mango plano de acero

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



## COPERCHIO CON PONTICELLO IN ACCIAIO

Lids / Couvertles  
Deckel / Tapas

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



Spessore disco induzione 4 mm  
Acciaio ferritico 1 mm  
*Thickness induction disk 4 mm (3/16")*  
*Iron-steel 1 mm (1/16")*



Spessore disco induzione 3,5 mm  
Acciaio 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 doppio fondo e rivestimento antiaderente

Al-Black 1/8"-3/16" for Induction / Al Black Induction 5 - 3 mm

Al Black Induction 5 - 3 mm / Al Black Induction 5 - 3 mm



**CAPACITÀ DI CONDURRE IL CALORE**

*Heat conductivity*



**DURATA**

*Durability*



**RIVESTIMENTO**

*Coating non-stick*



**PER COTTURA A GAS**

*Gas*



**ECOLOGICO RICICLABILE**

*Ecological 100% recycling*



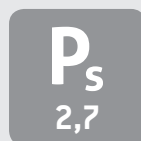
**MANICATURA NIKEL FREE**

*Handle Stainless steel*



**PER COTTURA ELETTRICA**

*Electric*



**PESO SPECIFICO**

*Specific weight*



**SPESSORE**

*Material thickness*



**PER COTTURA RADIANTE**

*Radiant*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



**PER COTTURA A INDUZIONE**

*Induction*



## SET AL-BLACK 4 INDUCTION 4 pentole + un coperchio in alluminio con rivestimento antiaderente 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

### Casseroola alta con 2 maniglie in acciaio 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

### 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 Edelstahlrohrstiel / Sartén ensanchada alta para saltear 1 mango tubular “Cool”

### Coperchio Ø 24 cm

Lids / Couvercles  
Deckel / Tapas

Code	Bar Code
ALSASETALBLACK4IND	8007441687953

### Casseroola alta con manico tubolare “Cool” Ø 16 cm spessore 5 mm

Saucepan, “Cool” tubular handle / Casserole haute, 1 manche tubulaire “Cool”  
Kasserolle, Edelstahlrohrstiel, Dicke / Cacerola alta 1 mango inox tubular “Cool”

### Tegame con 2 maniglie in acciaio 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 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

### Casseroia alta con 2 maniglie in acciaio Ø 20 cm

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

### 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 Edelstahlrohrstiel / Sartén ensanchada alta para saltear 1 mango tubular “Cool”

### Coperchio Ø 20 cm

Lids / Couvercles  
Deckel / Tapas

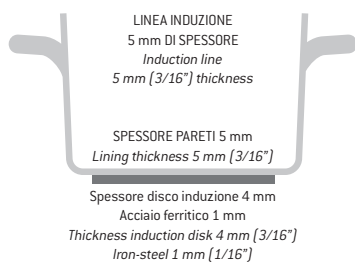
Code	Bar Code
ALSASETALBLACK2IND	8007441687946

### Casseroia alta con manico tubolare “Cool” Ø 16 cm

Saucepan, “Cool” tubular handle / Casserole haute, 1 manche tubulaire “Cool”  
Kasserolle, Edelstahlrohrstiel, Dicke / Cacerola alta 1 mango inox tubular “Cool”

### Tegame con 2 maniglie in acciaio Ø 28 cm

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



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO "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



## PADELLA DRITTA CON UN MANICO TUBOLARE IN ACCIAIO "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"



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALSA2104SSPI16	16	6 5/16"	11	4 5/16"	8	3 1/8"	1,7	1.80	8007441653422
ALSA2104SSPI20	20	7 7/8"	14,5	5 11/16"	12	4 3/4"	3,3	3.49	8007441653187
ALSA2104SSPI24	24	9 7/16"	18	7 1/16"	13,5	5 5/16"	5,6	5.92	8007441653194
ALSA2104SSPI28	28	11"	22	8 11/16"	16	6 5/16"	9	9.51	8007441653200



## Spessore 5 mm Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALSC2105SSPIC16	16	6 5/16"	13	5 1/8"	8,6	3 3/8"	1,7	1.80	8007441653354
ALSC2105SSPIC20	20	7 7/8"	14,5	5 11/16"	11,5	4 1/2"	3,3	3.49	8007441653361
ALSC2105SSPIC24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5.92	8007441653378



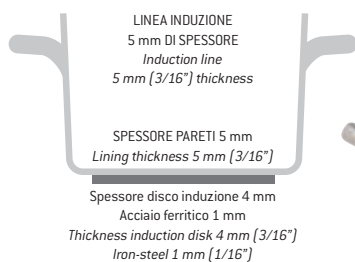
## Spessore 5 mm Fondo induzione 10 mm

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



## Spessore 5 mm Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
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"	7	2 3/4"	8007441653156
ALSA2110SSPI32	32	12 5/8"	24,5	9 5/8"	7	2 3/4"	8007441653125



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

Casserole pot, 2 s/s handles, 5 mm (3/16") thickness / Sautoir, 2 anses en acier inox, 5 mm  
Brattpf 2 Edelstahlgriffe Dicke 5 mm / Cacerola baja 2 asas Inox espesor 5 mm



Spessore 5 mm  
Fondo induzione 10 mm

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALSA2106SSPI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441653262
ALSA2106SSPI24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441653309
ALSA2106SSPI28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441653316



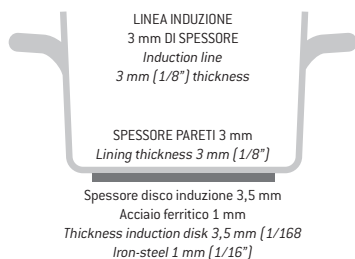
## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO "COOL"

Casserole pan, 1 "Cool" s/s handle, 5 mm (3/16") thickness  
Casserole, 1 manche tubulaire "Cool" en acier inox. Épaisseur 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

Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALSC2107SSPIC20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2.64	8007441653385
ALSC2107SSPIC24	24	9 7/16"	18	7 1/16"	9	3 9/16"	4,1	4.33	8007441653392
ALSC2107SSPIC28	28	11"	22	8 11/16"	9,5	3 3/4"	6,4	6.77	8007441653408



## PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE IN ACCIAIO "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

Code	Diameter		Bottom		Height		Bar Code
	cm	in	cm	in	cm	in	
ALSC111BSSPIC24	24	9 7/16"	13	5 1/8"	6,5	2 9/16"	8007441654283
ALSC111BSSPIC28	28	11"	15,5	6 1/8"	7,2	2 13/16"	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



## PRODOTTO PER LA PULIZIA DELL'ALLUMINIO

Aluminum 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



## ROTOLO FOGLIO ALLUMINIO SOTTILE MT. 140

Aluminum paper 39 3/8"

Code		Bar Code
COAL169F		8007441136475

Collezione  
**Promessi Cuochi**<sup>®</sup>  
 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"

**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 dotación, van incluidos recettario, pinza chef y delantal

Codice

Bar Code

SETPROMESSI

8007441140663





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Rame liscio stagnato a mano

Tinned Copper / Cuivre Étamé  
Kupfer verzinkt / Cobre Estañado



PER COTTURA A GAS

*Gas*



CAPACITÀ DI CONDURRE  
IL CALORE

*Heat conductivity*



RIVESTIMENTO

*Coating  
No one*



PER COTTURA ELETTRICA

*Electric*



DURATA

*Durability*



MANICATURA OTTONE TUBOLARE  
CON RIVETTI IN ACCIAIO NIKEL FREE

*Handle Tubular fused brass with  
stainless steel rivets*

Per cucinare su piastra elettrica e su piastra radiante, si consiglia l'utilizzo delle serie ad induzione che hanno doppio fondo adeguato alle alte temperature.

*For cooking on electric and/or radiant hot plate, we advise to use our induction line which has a double bottom that is appropriate for high temperatures*



ECOLOGICO  
RICICLABILE

*Ecological  
100% recycling*



SPESSORE

*Material thickness  
(1/16")*



PER COTTURA RADIANTE

*Radiant*



PESO SPECIFICO

*Specific weight*



CONFORMITÀ ALLE LEGGI

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10418	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441138370
ALCU10420	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441131906
ALCU10422	22	8 11/16"	11	4 5/16"	4,5	4.76	8007441131913
ALCU10424	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441129989
ALCU10428	28	11"	16	6 5/16"	9	9.51	8007441129262
ALCU10432	32	12 5/8"	18	7 1/16"	12,5	13.21	8007441129279
ALCU10436	36	14 3/16"	19,6	7 3/4"	18	19.03	8007441129286
ALCU10440	40	15 3/4"	22	8 11/16"	26	27.48	8007441129293



## CASSERUOLA ALTA CON UN MANICO TUBOLARE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10516	16	6 5/16"	8	3 1/8"	1,7	1.80	8007441129781
ALCU10518	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441129224
ALCU10520	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441129231
ALCU10522	22	8 11/16"	11,2	4 7/16"	4,5	4.76	8007441129248
ALCU10524	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441129255
ALCU10528	28	11"	16	6 5/16"	9	9.51	8007441129774



## CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10620	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441135232
ALCU10624	24	9 7/16"	8	3 1/8"	4,1	4.33	8007441133108
ALCU10628	28	11"	9	3 9/16"	6	6.34	8007441129828
ALCU10632	32	12 5/8"	10	3 15/16"	8	8.46	8007441129309
ALCU10636	36	14 3/16"	11,5	4 1/2"	12	12.68	8007441129316
ALCU10640	40	15 3/4"	14	5 1/2"	16	16.91	8007441129323
ALCU10645	45	17 3/4"	16,5	6 1/2"	23	24.31	8007441129996





## CASSERUOLA BASSA CON UN MANICO TUBOLARE OTTONE

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

Codice	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU10720	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441138387
ALCU10724	24	9 7/16"	8	3 1/8"	4,1	4.33	8007441138394
ALCU10728	28	11"	9	3 9/16"	6	6.34	8007441140854



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU105G18	18	7 1/16"	10	3 15/16"	2,6	2.75	8007441140496
ALCU105G20	20	7 7/8"	11	4 5/16"	3,3	3.49	8007441140502
ALCU105G24	24	9 7/16"	14	5 1/2"	5,6	5.92	8007441140519
ALCU105G28	28	11"	16	6 5/16"	9	9.51	8007441140526



## CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

Curved saucepot 2 handles with cover / Faitout bombée 2 anses avec couvercle  
Gewölbte Kochtopf 2 Griffe mit Deckel / Cacerola encorvada 2 asas con tapa

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU108C24	24	9 7/16"	9,5	3 3/4"	5,5	5.81	8007441143619
ALCU108C28	28	11"	10,5	4 1/8"	7,1	7.50	8007441682613



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU107G20	20	7 7/8"	7	2 3/4"	2,5	2.64	8007441140533
ALCU107G24	24	9 7/16"	8	3 1/8"	4,1	4.33	8007441140540
ALCU107G28	28	11"	9	3 9/16"	6	6.34	8007441140557
ALCU107G32	32	12 5/8"	10	3 15/16"	8	8.46	8007441140564



## TEGAME CON DUE MANIGLIE OTTONE

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

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



## COPERCHIO PIANO CON PONTICELLO IN OTTONE

Flat lid / Couvercle plat  
Ebener Deckel / Tapa plana

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



## PADELLA CON UN MANICO TUBOLARE OTTONE

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

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



## 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

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



## 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 verzinkt" / Caldero cobre para polenta "sin estañadura"

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCU16518	18	7 1/16"	12	4 3/4"	2	67,63	8007441134600
ALCU16520	20	7 7/8"	13	5 1/8"	3	101,44	8007441133801
ALCU16522	22	8 11/16"	14	5 1/2"	3,5	118,35	8007441134594
ALCU16524	24	9 7/16"	14	5 1/2"	4,5	152,16	8007441133818
ALCU16526	26	10 1/4"	17	6 11/16"	6	202,88	8007441133825



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

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

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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALCU11840	40x13	15 3/4"x5 1/8"	10	3 15/16"	8007441141134



## ROSTIERA CON COPERCHIO E DUE MANIGLE SNODATE OTTONE

Rectangular pan with cover / Plaque à rotir avec couvercle  
Rechteckige pfanne mit deckel / Rustiedra con tapa

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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

**NEW**



## PAIOLO IN RAME 4,5 LT. CON SUPPORTO IN FERRO E MOTORE 16W

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	Cap qt	Bar Code
COCU3165K4,5	4,5	4,75	8007441693534



## MOTORE PER ART. K9

Motor / Moteur  
Motor / Motor

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

Code	Bar Code
COMOTORE3165M	8007441142162



## RICAMBIO PAIOLO PER POLENTA PER MODELLO PRECEDENTE

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

Capacity

Code		lt	Cap qt	Bar Code
ALMA3165BK9	<b>K9 alluminio</b>	11	11,62	8007441136468
ALCU3165BK9	<b>K9*rame</b>	11	11,62	8007441137441
ALMA3165BK15	<b>K15 alluminio</b>	18	19,02	8007441136451
ALCU3165BK15	<b>K15*rame</b>	18	19,02	8007441137434



## MESCOLATORE PER POLENTA E RISOTTI CON PAIOLO 40 PORZIONI, 30W, 4 GIRI/MIN

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

Code	K9rame	Capacity		Bar Code
		lt	Cap qt	
COCU3165K9		11	11,62	8007441137335



## POLSONETTO RAME CON BASE E FORNELLINO STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

Copper polsonetto with base and stove, tinned for bain-marie, not tinned for pastry  
Polsonetto en cuivre avec base et réchaud étamé pour bain-marie, 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 pastelería

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



## POLSONETTO RAME STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

Copper polsonetto, tinned for bain-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 pastelería

Code	Size		Coating	Bar Code
	Ø cm	Ø in		
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

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



**NEW**

## ALAMBICCO - DISTILLATORE IN RAME NUOVO MODELLO CON TERMOMETRO

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

Codice	Bar Code
COCUALAMBICCO/T	8007441148201



## SCALDASUGO IN RAME

Copper sauce heater / Saucière en cuivre  
Saucenpfannchen / Calientasugo cobre

Code	Size		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCUSCALDASUGO	13	5 1/8"	16	6 5/16"	8007441137816



## OLIERA RAME CON COPERCHIO CON ORLO SALVA GOCCE

Oil pourer with lid and hem drop saves / Huilier en cuivre avec couvercle et bord sauve goutte  
Ölfläsche mit Deckel / Aceitera cobra con tapa especial

Code	Capacity		Bar Code
	lt	Cap qt	
COCU36020,5	0,5	0,53	8007441133474
COCU36020,75	0,75	0,79	8007441137342
COCU36021	1	1,06	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 Campingaz R904 da 1,8 kg o 901 da 0,4 kg NON COMPRESO

Code		Bar Code
COCUFLAMGAS	gas	8007441137793
COCUFLAMALCOOL	alcool	8007441138950



## 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 kupferverzinkt mit Holzstiel  
Sartén ligera cobre estañado para flambeau 1 mango madera

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCUPADFLAM26	26	10 1/4"	4,5	1 3/4"	8007441138943
COCUPADFLAM28	28	11"	4,5	1 3/4"	8007441138950





## KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seafood 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 estonado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU158CU-KIT24	24	9 7/16"	24,5	9 5/8"	8007441145088
COCU158CU-KIT36	36	14 3/16"	25,5	10 1/16"	8007441145095



## VASSOIO PER OSTRICHE PIATTO

Flat tray for oysters / Plateau à huîtres  
Ausster-Ebentablett / Bandeja para ostras plana

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



## SUPPORTO ACCIAIO CROMATO

Chromed steel holder / Support en acier chromé  
Verchromterstahlhalter / Soporte agero cromado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
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 verzinkt / Cobre Martillado Estañado



**PER COTTURA A GAS**

*Gas*



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA ELETTRICA**

*Electric*



**DURATA**

*Durability*



**MANICATURA OTTONE CON  
RIVETTI IN ACCIAIO NIKEL FREE**

*Handle fused brass with  
stainless steel rivets*

Per cucinare su piastra elettrica e su piastra radiante, si consiglia l'utilizzo delle serie ad induzione che hanno doppio fondo adeguato alle alte temperature.

*For cooking on electric and/or radiant hot plate, we advise to use our induction line which has a double bottom that is appropriate for high temperatures*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



**SPESSORE**

*Material thickness  
(1/16")*



**PER COTTURA RADIANTE**

*Radiant*



**PESO SPECIFICO**

*Specific weight*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PENTOLA ALTA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM103M20	20	7 7/8"	20	7 7/8"	6	6,34	8007441133832
ALCM103M22	22	8 11/16"	21,5	8 7/16"	8,4	8,88	8007441133849
ALCM103M24	24	9 7/16"	22	8 11/16"	10	10,57	8007441133856



## CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM104M18	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441144982
ALCM104M20	20	7 7/8"	11	4 5/16"	3,3	3,49	8007441133863
ALCM104M22	22	8 11/16"	11,2	4 7/16"	4,5	4,76	8007441144197
ALCM104M24	24	9 7/16"	12	4 3/4"	4,5	4,76	8007441133870
ALCM104M28	28	11"	16	6 5/16"	9	9,51	8007441144142



## CASSERUOLA ALTA CON UN MANICO OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM105M16	16	6 5/16"	8	3 1/8"	1,7	1,80	8007441133887
ALCM105M18	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441133894
ALCM105M20	20	7 7/8"	11	4 5/16"	3,3	3,49	8007441133900
ALCM105M22	22	8 11/16"	11,2	4 7/16"	3,5	3,70	8007441144999
ALCM105M24	24	9 7/16"	12	4 3/4"	4,5	4,76	8007441144159



## CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM106M18	18	7 1/16"	7	2 3/4"	1,8	1,90	8007441133917
ALCM106M20	20	7 7/8"	7	2 3/4"	2,5	2,64	8007441133924
ALCM106M24	24	9 7/16"	8	3 1/8"	4,1	4,33	8007441133931
ALCM106M28	28	11"	9	3 9/16"	6,4	6,77	8007441133948
ALCM106M32	32	12 5/8"	10	3 15/16"	8	8,46	8007441141790
ALCM106M36	36	14 3/16"	11,5	4 1/2"	12	12,68	8007441144944
ALCM106M40	40	15 3/4"	14	5 1/2"	16	16,91	8007441144951



## CASSERUOLA BASSA CON UN MANICO OTTONE

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM107M18	18	7 1/16"	7	2 3/4"	1,8	1,90	8007441133955
ALCM107M20	20	7 7/8"	7	2 3/4"	2,5	2,64	8007441133962
ALCM107M24	24	9 7/16"	8	3 1/8"	4,1	4,33	8007441133979
ALCM107M28	28	11"	9	3 9/16"	6,4	6,77	8007441146191



## CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

Curved saucepot 2 handles with cover / Faitout bombée 2 anses avec couvercle  
Gewölbte Kochtopf 2 Griffe mit Deckel / Cacerola encorvada 2 asas con tapa

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM108MC24	24	9 7/16"	9,5	3 3/4"	5,5	5,81	8007441143626
ALCM108MC28	28	11"	10,5	4 1/8"	7,1	7,50	8007441682620



## 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

Size

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



## COPERCHIO CON PONTICELLO IN OTTONE

Lid / Couvercle  
Deckel / Tapa

Size

Code	Ø cm	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



## PADELLA CON UN MANICO OTTONE

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

Diameter

Height

Code	Ø cm		H cm		Bar Code
	Ø cm	Ø in	H cm	H in	
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



## CASSERUOLA OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

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

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



## TEGAME CON DUE MANIGLIE OTTONE

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

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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

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

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



## TEGAME OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

Oval omelette pan with lid / Plat ovale avec couvercle  
Ovalpfanne mit Deckel / Paellera oval con tapa

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



## ROSTIERA CON DUE MANIGLIE SNODATE OTTONE E COPERCHIO

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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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

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



## TORTIERA PER FARINATA MARTELLATA CON ORLO PESANTE

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU43/3B38	38	14 15/16"	1	3/8"	8007441670320
COCU43/3B40	40	15 3/4"	1,2	1/2"	8007441670337
COCU43/3B45	45	17 3/4"	1,2	1/2"	8007441670351
COCU43/3B50	50	19 11/16"	1,5	9/16"	8007441670276
COCU43/3B60	60	23 5/8"	1,5	9/16"	8007441670368





## PAIOLO PER POLENTA NON STAGNATO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
ALCM165M18	18	7 1/16"	12	4 3/4"	2	67,63	8007441134198
ALCM165M20	20	7 7/8"	13	5 1/8"	3	101,44	8007441134204
ALCM165M22	22	8 11/16"	14	5 1/2"	3,5	118,35	8007441134211
ALCM165M24	24	9 7/16"	14	5 1/2"	4,5	152,16	8007441134228
ALCM165M26	26	10 1/4"	17	6 11/16"	6	202,88	8007441134235



## 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

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



## COPERCHIO RETTANGOLARE CON PONTICELLO IN OTTONE

Rectangular lid / Couverture rectangulaire  
Rechteckiger Deckel / Tapa rectangular

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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# 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**

*Heat conductivity*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA ELETTRICA**

*Electric*



**DURATA**

*Durability*



**MANICATURA OTTONE FUSO CON  
RIVETTI IN ACCIAIO NIKEL FREE**

*Handle fused brass with  
stainless steel rivets*

Per cucinare su piastra elettrica e su piastra radiante, si consiglia l'utilizzo delle serie ad induzione che hanno doppio fondo adeguato alle alte temperature.

*For cooking on electric and/or radiant hot plate, we advise to use our induction line which has a double bottom that is appropriate for high temperatures*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



**SPESSORE**

*Material thickness  
(1/16")*



**PER COTTURA RADIANTE**

*Radiant*



**PESO SPECIFICO**

*Specific weight*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## 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

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



## 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

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



## CASSERUOLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving casserole / Casserolette à servir  
Servierkasserollette / Cazo recto servir

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



## TEGAMINO SERVIRE CON DUE MANIGLIE IN OTTONE FUSO

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

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



## PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan / Petite poêle à servir  
Servierkasserolle / Sartén servir

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



## PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

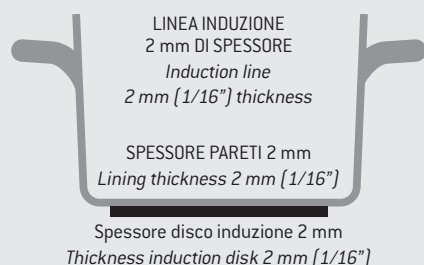
Serving pan / Petite poêle à servir  
Servierkasserolle / Sartén servir

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





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE



# Rame stagnato per induzione

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



**PER COTTURA A GAS**

*Gas*



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA ELETTRICA**

*Electric*



**DURATA**

*Durability*



**MANICATURA NIKEL FREE**

*Handle  
Stainless steel*



**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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALCU104PI20	20	7 7/8"	14,5	5 11/16"	11	4 5/16"	3,3	3,49	8007441654061
ALCU104PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5,92	8007441654078
ALCU104PI28	28	11"	22	8 11/16"	16	6 5/16"	9	9,51	8007441654085



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO

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		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALCU105PI20	20	7 7/8"	14,5	5 11/16"	11	4 5/16"	3,3	3,49	8007441654092
ALCU105PI24	24	9 7/16"	18	7 1/16"	14	5 1/2"	5,6	5,92	8007441654108
ALCU105PI28	28	11"	22	8 11/16"	16	6 5/16"	9	9,51	8007441654115



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

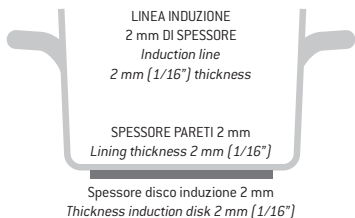


Spessore 2 mm  
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALCU106PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2,64	8007441654146
ALCU106PI24	24	9 7/16"	18	7 1/16"	8	3 1/8"	4,1	4,33	8007441654139
ALCU106PI28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441654122





## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

Casserole pan, 1 handle / Casserole, 1 manche  
Niedrige StielKasserolle / Cacerola baja 1 mango



Spessore 2 mm  
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
ALCU107PI20	20	7 7/8"	14,5	5 11/16"	7	2 3/4"	2,5	2,64	8007441654153
ALCU107PI24	24	9 7/16"	18	7 1/16"	8	3 1/8"	4,1	4,33	8007441654160
ALCU107PI28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441654177



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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



Spessore 2 mm  
Fondo induzione 4 mm



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



## PADELLA CON UN MANICO TUBOLARE IN ACCIAIO

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



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



## COPERCHIO PIANO CON PONTICELLO IN ACCIAIO

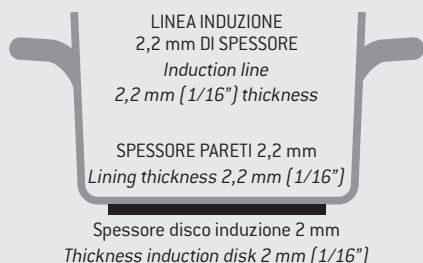
Flat lid / Couvrecle plat  
Ebener Deckel / Tapa plana

Code	Diameter		Bar Code
	cm	in	
ALCU129T20	20	7 7/8"	8007441667139
ALCU129T24	24	9 7/16"	8007441667146
ALCU129T28	28	11"	8007441667153





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE



# Copper 3 induzione Trilaminato rame alluminio inox

Copper 3 for induction / Copper 3 pour induction  
Copper 3 für Induktion / Copper 3 de inducción



**CAPACITÀ DI CONDURRE  
IL CALORE**  
*Heat conductivity*

295



**DURATA**  
*Durability*

\*\*\*\*\*



**RIVESTIMENTO**  
*Coating  
No one*

NESSUNO



**PER COTTURA A GAS**  
*Gas*



**ECOLOGICO  
RICICLABILE**  
*Ecological  
80% recycling*

80%



**MANICATURA NIKEL FREE**  
*Handle  
Stainless steel*

ACCIAIO



**PER COTTURA ELETTRICA**  
*Electric*



**PESO SPECIFICO**  
*Specific weight*

P<sub>s</sub>  
5



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

2 mm



**PER COTTURA RADIANTE**  
*Radiant*



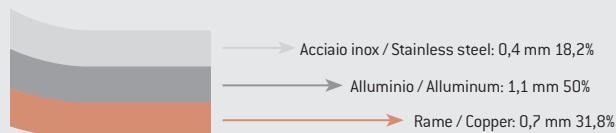
**CONFORMITÀ ALLE LEGGI**  
*Legal conformity*

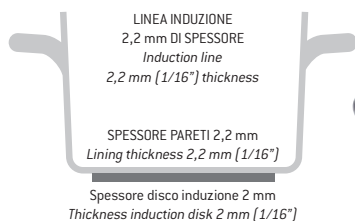
DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



**PER COTTURA A INDUZIONE**  
*Induction*

**COMPOSIZIONE:**





## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE104CIT20	20	7 7/8"	18,5	7 1/4"	11	4 5/16"	3,3	3,49	8007441664008
COTE104CIT24	24	9 7/16"	20,5	8 1/16"	14	5 1/2"	5,6	5,92	8007441664015



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

Casserole pot, 2 handles, induction bottom / Sautoir, 2 anses, fond induction  
Brattpf, 2 Griffe, Induktionsboden / Cacerola baja, 2 asas, fondo inducción



Spessore 2 mm  
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE106CIT20	20	7 7/8"	18,5	7 1/4"	7	2 3/4"	2,5	2,64	8007441664039
COTE106CIT24	24	9 7/16"	20,5	8 1/16"	8	3 1/8"	4,1	4,33	8007441664022
COTE106CIT28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441666620



## CASSERUOLA ALTA CON UN MANICO IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE105CIT16	16	6 5/16"	12,5	4 15/16"	8	3 1/8"	1,7	1,80	8007441664534
COTE105CIT20	20	7 7/8"	18,5	7 1/4"	11	4 5/16"	3,3	3,49	8007441664244
COTE105CIT24	24	9 7/16"	25,5	10 1/16"	14	5 1/2"	5,6	5,92	8007441664237



## CASSERUOLA BASSA CON UN MANICO IN ACCIAIO

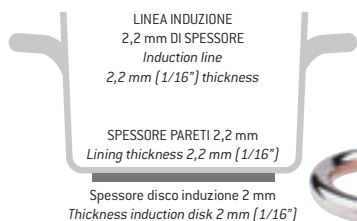
Casserole pan, 1 handle, induction bottom / Casserole, 1 manche, fond induction  
Niedrige Kasserolle, Induktionsboden / Cacerola baja, 1 mango, fondo inducción



Spessore 2 mm  
Fondo induzione 4 mm



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE107CIT20	20	7 7/8"	18,5	7 1/4"	7	2 3/4"	2,5	2,64	8007441666637
COTE107CIT24	24	9 7/16"	20,5	8 1/16"	8	3 1/8"	4,1	4,33	8007441666644
COTE107CIT28	28	11"	22	8 11/16"	9	3 9/16"	6	6,34	8007441666651



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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



Spessore 2 mm  
Fondo induzione 4 mm



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



## CASSERUOLA CONICA CON UN MANICO IN ACCIAIO

Conical casserole 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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	cm	in	cm	in	cm	in	lt	Cap qt	
COTE109CIT16	16	6 5/16"	12,5	4 15/16"	4	1 9/16"	1	1,06	8007441666705
COTE109CIT18	18	7 1/16"	14	5 1/2"	4,5	1 3/4"	1,2	1,27	8007441666712
COTE109CIT20	20	7 7/8"	15,5	6 1/8"	5	2"	1,6	1,69	8007441666699
COTE109CIT22	22	8 11/16"	17	6 11/16"	5,5	2 3/16"	2,2	2,33	8007441666729
COTE109CIT24	24	9 7/16"	19,5	7 11/16"	5,5	2 3/16"	2,7	2,85	8007441666736



## PADELLA CON UN MANICO IN ACCIAIO

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



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



## COPERCHIO PIANO CON PONTICELLO IN ACCIAIO

Flat lid / Couvercle plat  
Ebener Deckel / Tapa plana

Code	Diameter		Bar Code
	cm	in	
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

*Heat conductivity*



RIVESTIMENTO

*Coating  
No one*



PER COTTURA ELETTRICA

*Electric*



DURATA

*Durability*



MANICATURA NIKEL FREE

*Handle  
stainless steel*



PER COTTURA RADIANTE

*Radiant*



ECOLOGICO  
RICICLABILE

*Ecological  
100% recycling*



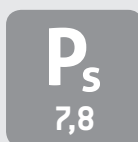
SPESSORE

*Material thickness  
(1/16")*



PER COTTURA A INDUZIONE

*Induction*



PESO SPECIFICO

*Specific weight*



CONFORMITÀ ALLE LEGGI

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PENTOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3103E20	20	7 7/8"	18	7 1/16"	19	7 1/2"	5,8	6,13	8007441146672
COIX3103E24	24	9 7/16"	21,5	8 7/16"	24	9 7/16"	10,5	11,10	8007441146689
COIX3103E28	28	11"	24,7	9 3/4"	28	11"	17	17,97	8007441146696
COIX3103E32	32	12 5/8"	26,5	10 7/16"	32	12 5/8"	25	26,43	8007441146702
COIX3103E36	36	14 3/16"	30,5	12"	36	14 3/16"	36	38,05	8007441146719
COIX3103E40	40	15 3/4"	34	13 3/8"	40	15 3/4"	50	52,85	8007441146726
COIX3103E45	45	17 3/4"	37,5	14 3/4"	45	17 3/4"	71	75,05	8007441146733
COIX3103E50	50	19 11/16"	41	16 1/8"	50	19 11/16"	98	103,59	8007441146740
COIX3103E60	60	23 5/8"	44,5	17 1/2"	55	21 5/8"	155	163,85	8007441146764



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3104E16	16	6 5/16"	14,5	5 11/16"	11	4 5/16"	2,2	2,33	8007441146788
COIX3104E18	18	7 1/16"	16	6 5/16"	12	4 3/4"	3,3	3,49	8007441589585
COIX3104E20	20	7 7/8"	18	7 1/16"	13	5 1/8"	4	4,23	8007441146795
COIX3104E24	24	9 7/16"	21,8	8 9/16"	15	5 15/16"	6,7	7,08	8007441146801
COIX3104E28	28	11"	25	9 13/16"	17	6 11/16"	10,3	10,89	8007441146818
COIX3104E32	32	12 5/8"	27	10 5/8"	19	7 1/2"	15	15,86	8007441146825
COIX3104E36	36	14 3/16"	30,5	12"	22	8 11/16"	21	22,20	8007441146832
COIX3104E40	40	15 3/4"	33,9	13 3/8"	25	9 13/16"	31,4	33,19	8007441146849
COIX3104E45	45	17 3/4"	37,5	14 3/4"	28	11"	44,5	47,04	8007441146856
COIX3104E50	50	19 11/16"	41,2	16 1/4"	30	11 13/16"	58	61,31	8007441146863
COIX3104E60	60	23 5/8"	44,5	17 1/2"	35	13 3/4"	98	103,59	8007441146870



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3106E16	16	6 5/16"	14	5 1/2"	8	3 1/8"	1,5	1,59	8007441146979
COIX3106E20	20	7 7/8"	18	7 1/16"	9	3 9/16"	2,8	2,96	8007441146986
COIX3106E24	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	4,5	4,76	8007441146993
COIX3106E28	28	11"	25	9 13/16"	12	4 3/4"	7,3	7,72	8007441147006
COIX3106E32	32	12 5/8"	27	10 5/8"	15	5 15/16"	12	12,68	8007441147013
COIX3106E36	36	14 3/16"	30,5	12"	17	6 11/16"	16,8	17,76	8007441147020
COIX3106E40	40	15 3/4"	34	13 3/8"	19	7 1/2"	23,6	24,95	8007441147037
COIX3106E45	45	17 3/4"	37	14 9/16"	21	8 1/4"	34,9	36,89	8007441147044
COIX3106E50	50	19 11/16"	41	16 1/8"	23	9 1/16"	38,8	41,01	8007441147051
COIX3106E60	60	23 5/8"	44	17 5/16"	25	9 13/16"	70,6	74,63	8007441147068





## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3107E16	16	6 5/16"	14	5 1/2"	7,5	2 15/16"	1,5	1,59	8007441146931
COIX3107E20	20	7 7/8"	18	7 1/16"	9	3 9/16"	2,8	2,96	8007441146948
COIX3107E24	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	4,5	4,76	8007441146955
COIX3107E28	28	11"	25	9 13/16"	12	4 3/4"	7,3	7,72	8007441146962



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO

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



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

Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
COIX3105E12	12*	4 3/4**	10,3	4 1/16"	7	2 3/4"	0,8	0,85	8007441605827
COIX3105E14	14*	5 1/2**	12,2	4 13/16"	8	3 1/8"	1,2	1,27	8007441605834
COIX3105E16	16	6 5/16"	14	5 1/2"	11	4 5/16"	2,2	2,33	8007441146887
COIX3105E18	18	7 1/16"	16	6 5/16"	12	4 3/4"	3,5	3,70	8007441146894
COIX3105E20	20	7 7/8"	18	7 1/16"	13	5 1/8"	4	4,23	8007441146900
COIX3105E24	24	9 7/16"	21,5	8 7/16"	15	5 15/16"	6,7	7,08	8007441146917
COIX3105E28	28	11"	25	9 13/16"	17	6 11/16"	10,3	10,89	8007441146924



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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



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



## CASSERUOLA CONICA CON UN MANICO TUBOLARE IN ACCIAIO

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



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



## 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



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COIX3153E36	36	14 3/16"	22	8 11/16"	21	22,20	8007441586775
COIX3153E40	40	15 3/4"	25	9 13/16"	31	32,77	8007441586782



## COPERCHIO CON PONTICELLO IN ACCIAIO

Lid / Couvercle  
Deckel / Tapa

Code	Diameter		Bar Code
	Ø cm	Ø in	
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 1/16"	8007441147303
COIX3129E60	60	23 5/8"	8007441147310



## COPERCHIO IMPILABILE CON PONTICELLO IN ACCIAIO

Stackable lid / Couverture empilable  
Stapel Deckel / Tapa apilable

### Diameter

Code	Ø cm	Ø in	Bar Code
COIX3129E116	16	6 5/16"	8007441586859
COIX3129E118	18	7 1/16"	8007441586959
COIX3129E120	20	7 7/8"	8007441586942
COIX3129E124	24	9 7/16"	8007441586935
COIX3129E128	28	11"	8007441586928
COIX3129E132	32	12 5/8"	8007441586911
COIX3129E136	36	14 3/16"	8007441586904
COIX3129E140	40	15 3/4"	8007441586898
COIX3129E145	45	17 3/4"	8007441586881
COIX3129E150	50	19 11/16"	8007441586874
COIX3129E160	60	23 5/8"	8007441586867



## 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 móviles 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



## COPERCHIO PER ROSTIERA CON PONTICELLO IN ACCIAIO

Lid for roasting plate / Couverture 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



## PADELLA CON UN MANICO TUBOLARE IN ACCIAIO

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



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



## PADELLA CON UN MANICO IN ACCIAIO RIVESTIMENTO INTERNO PLATINUM PLUS

Frying pan / Poêle à frire / Bratpfanne / Sartén



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



## TEGAME CON DUE MANIGLIE IN ACCIAIO RIVESTIMENTO INTERNO PLATINUM PLUS

Frying pan / Poêle à frire / Bratpfanne / Sartén



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



## COLAPASTA A SPICCHIO CON UN MANICO IN ACCIAIO

Segment colander / Passoire à quartier  
Segmentseier / Colador 1 sector

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX3153BE36	36	14 3/16"	23	3 9/16"	8007441586195
COIX3153BE40	40	15 3/4"	26	3 9/16"	8007441586768



## SCALDAPASTA CILINDRICO CON UN MANICO IN ACCIAIO

Pasta heater, 1 handle / Cuit-pâtes cylindrique, 1 manche  
Kugelförmiger Nudelwärmer 1 Stiel / Colador cilindrico 1 mango

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



## BAGNOMARIA CON UN MANICO PESANTE IN ACCIAIO

Bain-marie, 1 heavy handle / Bain-marie, 1 manche lourde  
Wasserbadkasserolle Schwerstiel / Bano maria 1 mango pesado



Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COIX329314	14	5 1/2"	16	6 5/16"	2,5	2,64	8007441126636
COIX329316	16	6 5/16"	18	7 1/16"	3,6	3,81	8007441126643
COIX329318	18	7 1/16"	20	7 7/8"	5	5,29	8007441126650
COIX329320	20	7 7/8"	22	8 11/16"	7	7,40	8007441126667



## PASSATUTTO PROFESSIONALE IN ACCIAIO CON 3 FILTRI SCATOLATO

Professional steel strainer with 3 filter / Crêpine acier professionnel avec 3 filtre  
Schmutzfänger professional stahl mit 3 filter / Filtro de acero profesional con 3 filtros

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



## COLAPASTA SFERICO CON MANIGLIE

Spherical colander / Passoire sphérique  
Kugelförmiger Seiher / Escurridera esférica

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



## BASTARDELLA SEMISFERICA CON MANIGLIE

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



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



## BASE PER BASTARDELLA

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

Code	Diameter		for art 3202		Bar Code
	Ø cm	Ø in	Ø	Ø	
COIX3202B16	16	6 5/16"	22	8 11/16"	8007441136727
			26	10 1/4"	
COIX3202B22	22	8 11/16"	32	12 5/8"	8007441146092
			36	14 3/16"	
			40	15 3/4"	



## 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



## CHINOISE IN ACCIAIO

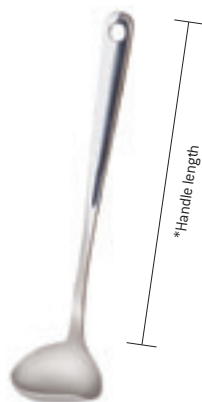
Professional Chinese colander / Passoire chinoise professionnelle  
Professioneller Spitzsieb / Colador chino profesional

### Diameter | Height

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

## MESTOLO SALSE

Sauce serving ladle / Louche à sauce  
Saucenkelle / Cacillo salsas



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

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



## SCHIUMAROLA A SERVIRE

Serving skimmer / Ecuoire à servir  
Servierschaumlöffel / Espumadera

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



## MESTOLO A SERVIRE

Serving ladle / Louche à servir  
Servierschöpföffel / Cacillo

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



## PALETTA PER DOLCI

Pastry spatula / Palette à gâteaux  
Tortenheber / Espatula para postres



Size

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



## PALETTA A SERVIRE

Serving spatula / Palette à servir  
Servierschaufel / Espatula

Size

Code	cm	in	Bar Code
COIX5208S33	33	13"	8007441134945



## CUCCHIAIONE A SERVIRE

Serving spoon / Cuillère à servir  
Servierlöffel / Cacillo

Size

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

## FORCHETTONE A SERVIRE

Serving fork / Fourchette à servir  
Serviergabel / Tenedor

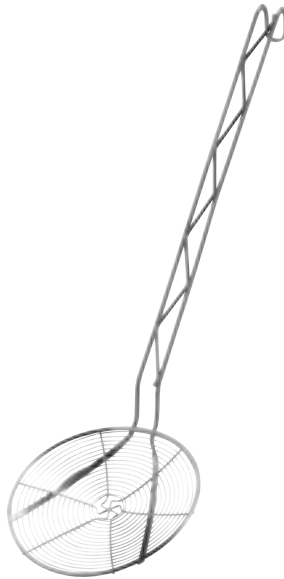


Size

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

## SCHIUMAROLA A FILO STAGNATO

Flush skimmer / écumoire à fleur  
Satter Schaumlöffel / Espumadera a hilo



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

Diameter Handle

Code	Diameter		Handle		Bar Code
	Ø cm	Ø in	cm*	in*	
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



## PINZE SPINAPESCE

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

Size

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

## PINZE CHEF

Chef's pincers / Pincers 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

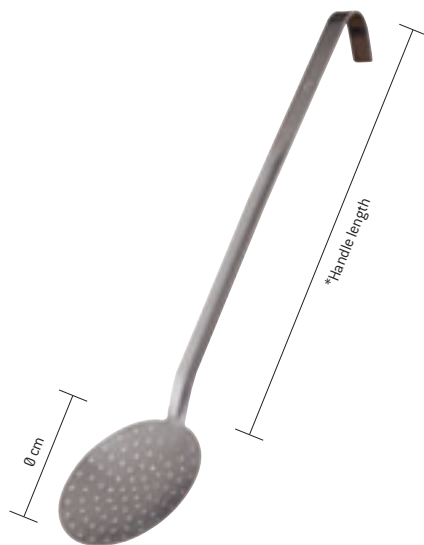


## MESTOLO IN ACCIAIO

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

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

Code	Diameter		Handle		Capacity		Bar Code
	Ø cm	Ø in	cm*	in*	lt	Cap qt	
COIX3205E06	6	2 3/8"	32	12 5/8"	0,07	0,07	8007441606268
COIX3205E08	8	3 1/8"	34	13 3/8"	0,12	0,13	8007441606275
COIX3205E10	10	3 15/16"	38	14 15/16"	0,25	0,26	8007441606282
COIX3205E12	12	4 3/4"	42,5	16 3/4"	0,5	0,53	8007441606299
COIX3205E14	14	5 1/2"	43	16 15/16"	0,75	0,79	8007441606305
COIX3205E16	16	6 5/16"	30	11 13/16"	1	1,06	8007441606312



## SCHIUMAROLA IN ACCIAIO

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

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

Code	Diameter		Handle		Bar Code
	Ø cm	Ø in	cm*	in*	
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

## PALETTA FORATA IN ACCIAIO

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

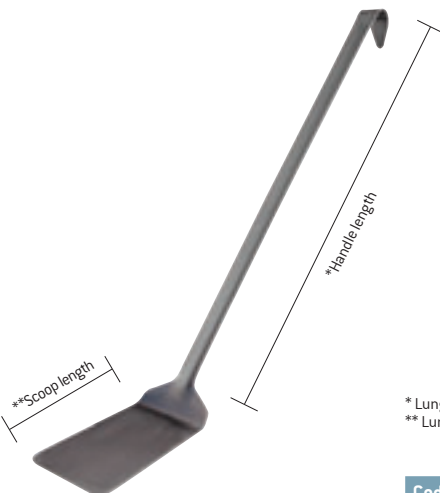


\* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango  
\*\* Lunghezza paletta - Scoop length

Code	Size		Handle		Bar Code
	cm	in	cm*	in*	
COIX3208EP54	14	5 1/2"	40	15 3/4"	8007441606404

## PALETTA LISCIA IN ACCIAIO

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

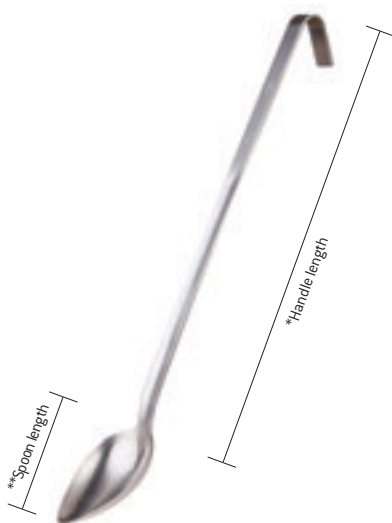


\* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango  
\*\* Lunghezza paletta - Scoop length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3208EL54	14	5 1/2"	40	15 3/4"	8007441606411

## CUCCHIAIONE IN ACCIAIO

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

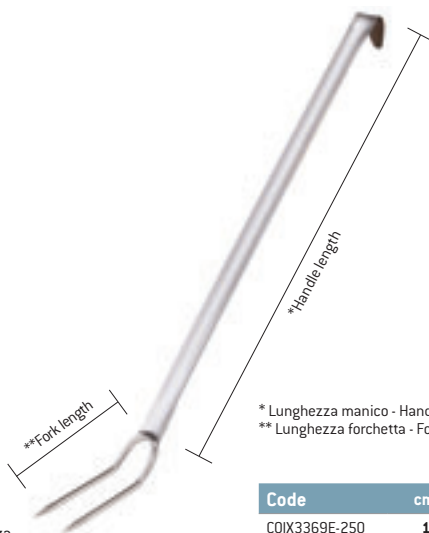


\* Lunghezza manico - Handle length - Longueur du manche - Stiellänge - Longitud mango  
\*\* Lunghezza cucchiaino - Spoon length

Code	Size		Handle		Bar Code
	cm**	in**	cm*	in*	
COIX3217E46	6	2 3/8"	40	15 3/4"	8007441606251

## FORCHETTONE A 2 DENTI IN ACCIAIO

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

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

## FRUSTA IN ACCIAIO

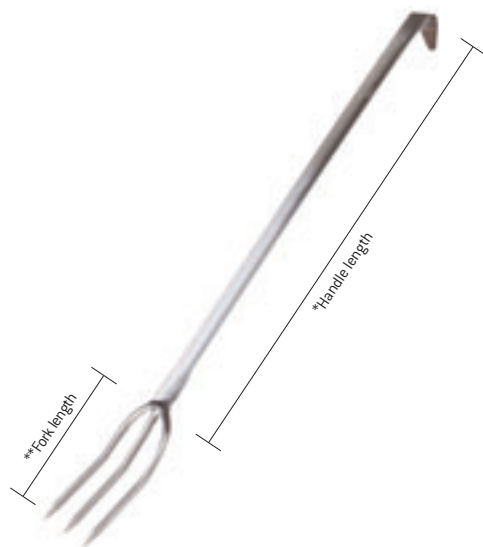
Egg whisk / Fouet  
Schneebeesen / Batidor



Code	Size		Bar Code
	cm	in	
COIX3601E25	25	9 13/16"	8007441606459
COIX3601E30	30	11 13/16"	8007441606466
COIX3601E35	35	13 3/4"	8007441606473
COIX3601E40	40	15 3/4"	8007441606480
COIX3601E45	45	17 3/4"	8007441606497
COIX3601E50	50	19 11/16"	8007441606503
COIX3601E55	55	21 5/8"	8007441606510
COIX3601E60	60	23 5/8"	8007441606527

## FORCHETTONE A 3 DENTI IN ACCIAIO

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

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

10%  
80%  
10%

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

3-ply Agnelli 1907 - Alu-Inox Agnelli 1907



PER COTTURA A GAS

*Gas*



CAPACITÀ DI CONDURRE  
IL CALORE

*Heat conductivity*



RIVESTIMENTO

*Coating  
No one*



PER COTTURA ELETTRICA

*Electric*



DURATA

*Durability*



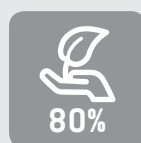
MANICATURA NIKEL FREE

*Handle  
stainless steel*



PER COTTURA RADIANTE

*Radiant*



ECOLOGICO  
RICICLABILE

*Ecological  
100% recycling*



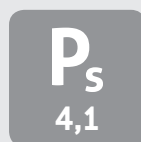
SPESSORE

*Material thickness  
(1/8")*



PER COTTURA A INDUZIONE

*Induction*



PESO SPECIFICO

*Specific weight*



CONFORMITÀ ALLE LEGGI

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



## CASSERUOLA ALTA CON UN MANICO IN ACCIAIO

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



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO E 2 BECCUCCI

Saucepan with 2 spouts and s/s handle / Casserole haute avec 2 becs, 1 manche en acier inox  
Kasserolle mit 2 Tüllen und 1 Edelstahlstiel / Cacerola alta con 2 picos y 1 mango inox



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10420	20	7 7/8"	17,8	7"	14	5 1/2"	4,4	4,65	8007441681418
ALUM10424	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	7,2	7,61	8007441681425
ALUM10428	28	11"	24,5	9 5/8"	18	7 1/16"	11,1	11,73	8007441681432
ALUM10432	32	12 5/8"	28	11"	20	7 7/8"	14,5	15,32	8007441681449
ALUM10436	36	14 3/16"	33	13"	22	8 11/16"	20,5	21,66	8007441681456



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10516	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,2	2,32	8007441681494
ALUM10520	20	7 7/8"	17,8	7"	14	5 1/2"	4	4,22	8007441681487



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10620	20	7 7/8"	17,8	7"	8	3 1/8"	4	4,22	8007441681500
ALUM10624	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	6,7	7,08	8007441681517
ALUM10628	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,88	8007441681524
ALUM10632	32	12 5/8"	28	11"	16	6 5/16"	12	12,68	8007441681531
ALUM10636	36	14 3/16"	33	13"	18	7 1/16"	16,8	17,75	8007441681548



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10512	12	4 3/4"	10,3	4 1/16"	7	2 3/4"	0,8	0,85	8007441698034
ALUM10514	14	5 1/2"	12,2	4 13/16"	8	3 1/8"	1,2	1,27	8007441698041





## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALUM10720	20	7 7/8"	17,8	7"	8	3 1/8"	4,5	4,75	8007441681555
ALUM10724	24	9 7/16"	21,5	8 7/16"	10	3 15/16"	7,3	7,71	8007441681562
ALUM10728	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,88	8007441681579



## PADELLA CON UN MANICO TUBOLARE IN ACCIAIO

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



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



## COPERCHIO CON PONTICELLO IN ACCIAIO

Lids / Couvertles  
Deckel / Tapas

Code	Diameter		Bar Code
	cm	in	
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





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

**COMPOSIZIONE:**  
COMPOSITION

10%  
80%  
10%

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

3-ply - Alu-Inox



**PER COTTURA A GAS**

*Gas*



**CAPACITÀ DI CONDURRE  
IL CALORE**

*Heat conductivity*



**RIVESTIMENTO**

*Coating  
No one*



**PER COTTURA ELETTRICA**

*Electric*



**DURATA**

*Durability*



**MANICATURA NIKEL FREE**

*Handle  
stainless steel*



**PER COTTURA RADIANTE**

*Radiant*



**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



**SPESSORE**

*Material thickness  
(1/8")*



**PER COTTURA A INDUZIONE**

*Induction*



**PESO SPECIFICO**

*Specific weight*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX104ALIN16	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,4	2,54	8007441147808
ALIX104ALIN20	20	7 7/8"	17,8	7"	14	5 1/2"	4,4	4,65	8007441147815
ALIX104ALIN24	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	7,2	7,61	8007441147822
ALIX104ALIN28	28	11"	24,5	9 5/8"	18	7 1/16"	11,1	11,73	8007441147839
ALIX104ALIN32	32	12 5/8"	28	11"	20	7 7/8"	14,5	15,33	8007441147846



## CASSERUOLA ALTA CON UN MANICO TUBOLARE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX105ALIN16	16	6 5/16"	14	5 1/2"	12	4 3/4"	2,2	2,33	8007441147853
ALIX105ALIN18	18	7 1/16"	16	6 5/16"	13	5 1/8"	3,5	3,70	8007441147860
ALIX105ALIN20	20	7 7/8"	17,8	7"	14	5 1/2"	4	4,23	8007441147877
ALIX105ALIN24	24	9 7/16"	21,5	8 7/16"	16	6 5/16"	6,7	7,08	8007441147884
ALIX105ALIN28	28	11"	24,5	9 5/8"	18	7 1/16"	10,3	10,89	8007441147891



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX106ALIN16	16	6 5/16"	14	5 1/2"	7	2 3/4"	2,2	2,33	8007441147907
ALIX106ALIN18	18	7 1/16"	16	6 5/16"	8	3 1/8"	3,5	3,70	8007441147914
ALIX106ALIN20	20	7 7/8"	17,8	7"	8	3 1/8"	4	4,23	8007441147921
ALIX106ALIN24	24	9 7/16"	21,5	8 7/16"	9,5	3 3/4"	6,7	7,08	8007441147938
ALIX106ALIN28	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,89	8007441147945
ALIX106ALIN32	32	12 5/8"	28	11"	16	6 5/16"	12	12,68	8007441147952
ALIX106ALIN36	36	14 3/16"	33	13"	18	7 1/16"	16,8	17,76	8007441147969



## CASSERUOLA BASSA CON UN MANICO TUBOLARE IN ACCIAIO

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



Code	Diameter		Bottom		Height		Capacity		Bar Code
	Ø cm	Ø in	cm	in	H cm	H in	lt	Cap qt	
ALIX107ALIN16	16	6 5/16"	14	5 1/2"	7	2 3/4"	1,5	1,59	8007441147976
ALIX107ALIN18	18	7 1/16"	16	6 5/16"	8	3 1/8"	2,8	2,96	8007441147983
ALIX107ALIN20	20	7 7/8"	17,8	7"	8	3 1/8"	4,5	4,76	8007441147990
ALIX107ALIN24	24	9 7/16"	21,5	8 7/16"	9,5	3 3/4"	7,3	7,72	8007441148003
ALIX107ALIN28	28	11"	24,5	9 5/8"	11	4 5/16"	10,3	10,89	8007441148010



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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



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



## PADELLA CON UN MANICO TUBOLARE IN ACCIAIO

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



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



## COPERCHIO CON PONTICELLO IN ACCIAIO

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



## COPERCHIO IMPILABILE CON PONTICELLO IN ACCIAIO

Stackable lid / Couvercle empilable  
Stapel Deckel / Tapa apilable

### Diameter

Code	Ø cm	Ø in	Bar Code
COIX3129E16	16	6 5/16"	8007441586859
COIX3129E18	18	7 1/16"	8007441586959
COIX3129E20	20	7 7/8"	8007441586942
COIX3129E24	24	9 7/16"	8007441586935
COIX3129E28	28	11"	8007441586928
COIX3129E32	32	12 5/8"	8007441586911
COIX3129E36	36	14 3/16"	8007441586904





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE



# Slowcook

## Ghisa smaltata

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



PER COTTURA A GAS

*Gas*



CAPACITÀ DI CONDURRE  
IL CALORE

*Heat conductivity*



SMALTO

RIVESTIMENTO  
SMALTO VETRIFICATO

*Coating  
Vitrified Enamel*



PER COTTURA ELETTRICA

*Electric*



DURATA

*Durability*



GHISA

MANICATURA NIKEL FREE

*Handle  
cast iron*



PER COTTURA RADIANTE

*Radiant*



ECOLOGICO  
RICICLABILE

*Ecological  
100% recycling*



2-4 mm

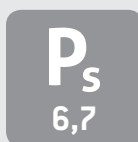
SPESSORE

*Material thickness  
(1/16" - 3/16")*



PER COTTURA A INDUZIONE

*Induction*



PESO SPECIFICO

*Specific weight*



CONFORMITÀ ALLE LEGGI

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## MINI CASSERUOLA CON DUE MANIGLIE IN GHISA

Round mini pot / Mini cocotte

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



## COPERCHIO GHISA (EXTRA)

Round lid (Additional) / Couvercle (Supplémentaire)



## MINI CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval mini pot / Mini cocotte ovale



Code	Diameter		Height		Capacity		Port.	Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
COGHSRP10410B	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441627225
COGHSRP10410G	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441628154
COGHSRP10410M	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441628116
COGHSRP10410O	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441627232
COGHSRP10410R	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441628130
COGHSRP10410S	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441628123
COGHSRP10410Y	10	3 15/16"	6	2 3/8"	0,36	0,38	1	8007441628147
COGHSRP10414B	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663087
COGHSRP10414G	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663094
COGHSRP10414M	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663100
COGHSRP10414O	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663117
COGHSRP10414R	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663124
COGHSRP10414S	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663131
COGHSRP10414Y	14	5 1/2"	6	2 3/8"	0,8	0,85	2	8007441663148

B	G	M	O	R	S	Y
Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey

### Size

Code	cm	in	Bar Code
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

B	G	M	O	R	S	Y
Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey



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

Code	Diameter		Height		Capacity		Port.	Bar Code
	cm	in	H cm	H in	lt	Cap qt		
COGHSOP12612B	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628239
COGHSOP12612G	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628253
COGHSOP12612M	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628208
COGHSOP12612O	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628192
COGHSOP12612R	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628222
COGHSOP12612S	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628215
COGHSOP12612Y	12x9	4 3/4"x 3 9/16"	6	2 3/8"	0,4	0,42	1	8007441628246

B	G	M	O	R	S	Y
Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey





## COPERCHIO OVALE GHISA (EXTRA)

Oval lid (Additional) / Couvercle ovale (Supplémentaire)



## CASSERUOLA ALTA CON DUE MANIGLIE IN GHISA

Round pot / Cocotte



## CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval pot / Cocotte ovale

### Size

Code	cm	in	Bar Code
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

B	G	M	O	R	S	Y
Blu Blue	Verde Green	Nero opaco Matt black	Arancio Orange	Rosso Red	Nero lucido Shiny black	Grigio Grey



La confezione è imballata singolarmente e comprende il coperchio

All pots include lid and they are single packed one per carton

Code	Diameter		Height		Capacity		Port.	Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt		
COGHSRP10420M	20	7 7/8"	10	3 15/16"	2,6	2,75	2-3	8007441628413
COGHSRP10420O	20	7 7/8"	10	3 15/16"	2,6	2,75	2-3	8007441627270
COGHSRP10424M	24	9 7/16"	11	4 5/16"	4,5	4,76	4-5	8007441628420
COGHSRP10424O	24	9 7/16"	11	4 5/16"	4,5	4,76	4-5	8007441627317
COGHSRP10428M	28	11"	12	4 3/4"	6,7	7,08	6-8	8007441628437
COGHSRP10428O	28	11"	12	4 3/4"	6,7	7,08	6-8	8007441627355
COGHSRP10432M	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663162
COGHSRP10432O	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663179
COGHSRP10432R	32	12 5/8"	12	4 3/4"	10	10,57	10-12	8007441663186

M	O	R
Nero opaco Matt black	Arancio Orange	Rosso Red



La confezione è imballata singolarmente e comprende il coperchio

All pots include lid and they are single packed one per carton

Code	Size		Height		Capacity		Port.	Bar Code
	cm	in	H cm	H in	lt	Cap qt		
COGHSOP12625M	25x20	9 13/16"x 7 7/8"	10	3 15/16"	3,3	3,49	4	8007441628444
COGHSOP12625O	25x20	9 13/16"x 7 7/8"	10	3 15/16"	3,3	3,49	4	8007441627393
COGHSOP12629M	29x22	11 7/16"x 8 11/16"	14	5 1/2"	4,8	5,07	6	8007441628468
COGHSOP12629O	29x22	11 7/16"x 8 11/16"	14	5 1/2"	4,8	5,07	6	8007441627478

M	O
Nero opaco Matt black	Arancio Orange



## CASSERUOLA BASSA CON DUE MANIGLIE IN GHISA

Round low pot / Sautoir

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



Code	Diameter		Height		Capacity		Port.		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt			
COGHSRP10624M	24	9 7/16"	6	2 3/8"	2,4	2,54	4		8007441628475
COGHSRP10624O	24	9 7/16"	6	2 3/8"	2,4	2,54	4		8007441627515
COGHSRP10628M	28	11"	6	2 3/8"	3,4	3,59	4-6		8007441628482
COGHSRP10628O	28	11"	6	2 3/8"	3,4	3,59	4-6		8007441627553
M					O				
Nero opaco Matt black					Arancio Orange				



## PADELLA CON UN MANICO E MANIGLIA IN GHISA

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



Code	Diameter		Port.		Bar Code
	Ø cm	Ø in			
COGHSFP11116M	16	6 5/16"	1		8007441628284
COGHSFP11116O	16	6 5/16"	1		8007441627591
COGHSFP11120M	20	7 7/8"	1-2		8007441628307
COGHSFP11120O	20	7 7/8"	1-2		8007441627638
M			O		
Nero opaco Matt black			Arancio Orange		



## PADELLA CON UN MANICO IN LEGNO E MANIGLIA IN GHISA

Frying pan - Wooden handle / Poêle - Manche en bois



Code	Diameter		Port.		Bar Code
	Ø cm	Ø in			
COGHSFP11124M	24	9 7/16"	4		8007441628291
COGHSFP11124O	24	9 7/16"	4		8007441627676
COGHSFP11128M	28	11"	4-6		8007441628314
COGHSFP11128O	28	11"	4-6		8007441627713
M			O		
Nero opaco Matt black			Arancio Orange		



## GRIGLIA BICOLORE CON UN MANICO E MANIGLIA IN GHISA

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



Code	Size		Port.	Bar Code
	cm	in		
COGHSGP26260M	26x26	10 1/4"x10 1/4"	4	8007441628321
COGHSGP262600	26x26	10 1/4"x10 1/4"	4	8007441627751
COGHSGP26320M	26x32	10 1/4"x12 5/8"	6	8007441628338
COGHSGP263200	26x32	10 1/4"x12 5/8"	6	8007441627799
M		O		
Nero opaco Matt black		Arancio Orange		



## GRIGLIA BICOLORE CON DUE MANIGLIE IN GHISA

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



Code	Size		Port.	Bar Code
	cm	in		
COGHSGT22300M	22x30	8 11/16"x11 13/16"	6-8	8007441628345
COGHSGT223000	22x30	8 11/16"x11 13/16"	6-8	8007441627836
COGHSGT26400M	26x40	10 1/4"x15 3/4"	8-12	8007441628352
COGHSGT264000	26x40	10 1/4"x15 3/4"	8-12	8007441627874
M		O		
Nero opaco Matt black		Arancio Orange		



## GRIGLIA CON DUE MANIGLIE IN GHISA

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



Code	Size		Port.	Bar Code
	cm	in		
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		



## GRIGLIA TONDA CON DUE MANIGLIE IN GHISA

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



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



## MINI PIATTO CON DUE MANIGLIE IN GHISA

Cast iron mini pan round / Petite assiette en fonte



Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
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	



## MINI GRIGLIA TONDA CON UN MANICO IN GHISA

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



Code	Diameter		Port.	Bar Code
	Ø cm	Ø in		
COGHSMG16000M	16	6 5/16"	2	8007441628369
M			Nero opaco Matt black	



## MINI GRIGLIA CON UN MANICO IN GHISA

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



Code	Size		Port.	Bar Code
	cm	in		
COGHSMG16160M	16X16	6 5/16"x6 5/16"	1-2	8007441628376
M			Nero opaco Matt black	



## 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



## 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



## 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





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Casseruola alta in pietra ollare con coperchio

Saucepot, 2 handles and lid, packed in a wooden case  
Sautoir, 2 anses et couvercle, emballée dans une caisse en bois  
Brattpf, 2 Griffe mit Deckel, im Holzkasten verpackt  
Cacerola 2 asas y tapa embalada en caja de madera



PER COTTURA A GAS  
*Gas*



CAPACITÀ DI CONDURRE  
IL CALORE  
*Heat conductivity*



RIVESTIMENTO  
*Coating*  
No one



PER COTTURA ELETTRICA  
*Electric*



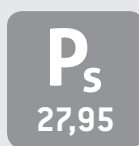
DURATA  
Teme gli shock termici  
*Durability*  
*Is sensitive to heat shock*



MANICATURA NIKEL FREE  
*Handle*  
Copper



PER COTTURA RADIANTE  
*Radiant*



PESICO SPECIFICO  
*Specific weight*



SPESSORE  
*Material thickness*  
[3/8"]

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
COOL104C20	20	7 7/8"	10	3 15/16"	2,3	2,43	8007441138127
COOL104C22	22	8 11/16"	10	3 15/16"	2,8	2,95	8007441138134
COOL104C24	24	9 7/16"	12	4 3/4"	3,4	3,59	8007441138141
COOL104C26	26	10 1/4"	12,2	4 13/16"	4	4,22	8007441138158
COOL104C28	28	11"	12	4 3/4"	5,8	6,12	8007441138165
COOL104C30	30	11 13/16"	12	4 3/4"	6,7	7,08	8007441138172

La confezione è imballata singolarmente e comprende il coperchio  
Per gli articoli delle misure cm 26 - cm 28 - cm 30 nella confezione è inserito anche uno spargifiamma.

All pots include lid and they are single packed one per carton  
With reference to 26 cm, 28 cm and 30 cm sizes, a flame spreader is included in the package.







**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Buffet

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Buffet



## 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



## BUFFET SERVER CON INSERTO IN PORCELLANA

Buffet Server with Porcelain Insert / Buffet Server avec insert en Porcelaine  
Servierbuffet mit Porzellaninsatz / Buffet server con parte en Porcelana

Code	Ø cm	Ø in	Bar Code
COIX319325	25	9 13/16"	8007441145163



## CHAFING DISH COPERCHIO MOBILE

Lift Top Chafing Dish / Chafing Dish - empilabile  
Chafing Dish - stapelbar mit Lift Top / Chafing Dish - apilable

Funzionamento anche con piastra elettrica art. 3177PE

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX3131	56x35,5	22 1/16"x14"	31	12 3/16"	8007441145156



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX3177RS35	64x35	25 3/16"x13 3/4"	40	15 3/4"	8007441141028



## 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

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



## 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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COIX3100R036	36,5	14 3/8"	45	17 3/4"	8007441145149



## 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)

Code	Size		Height		pezzi	Bar Code
	Ø cm	Ø in	H cm	H in		
EZ 425-AGN	8,6	3 3/8"	4,4	1 3/4"	1440 da 240 a 1416 da 24 a 216	8007441668129

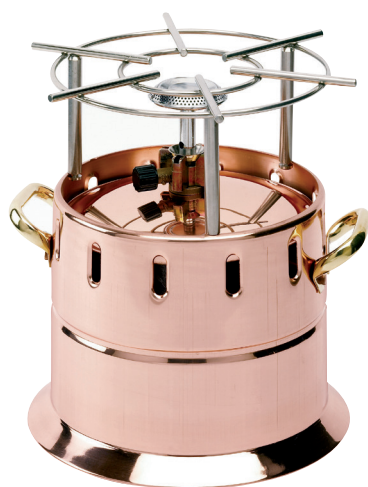


## COMBUSTIBILE LIQUIDO PER CHAFING DISHES

Fuel for Chafing Dishes / Combustible pour Chafing Dish.  
Heizöl für Chafing Dish / Combustible para Chafing Dish

Unità di vendita minima: 24 pz. 175 gr/cad. (24 pz/1 confezione)

Code	Size		Height		pezzi	Bar Code
	Ø cm	Ø in	H cm	H in		
4HR	8,6	3 3/8"	4,4	1 3/4"	1440 da 240 a 1416 da 24 a 216	8007441692841



## 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 R904 da 1,8 kg o R901 da 0,4 kg NON INCLUDE  
Camping gas R904 or R901 NOT INCLUDED

Code	Bar Code
COCUFLAMGAS	8007441137793



## FLAMBEAU RAME DA SALA (SENZA PADELLA)

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

Code		Bar Code
COCUFLAMALCOOL	alcool	8007441137823



## KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

Seafood Serving Kit with aluminum tray / Kit servir à fruits de mer avec plateau en aluminium  
Meeresfrüservic kitt mit Alutabrett / Set servicio para ostras bandeja aluminio plana

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



## KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seafood Serving Kit with tinned copper tray / Kit servir à fruits de mer avec plateau en cuivre étamé  
Meeresfrüservic kitt mit Kupfertabrett / Set servicio para ostras con bandeja cobre estonado

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCU158CU-KIT24	24	9 7/16"	24,5	9 5/8"	8007441145088
COCU158CU-KIT36	36	14 3/16"	25,5	10 1/16"	8007441145095



## VASSOIO PER OSTRICHE PIATTO

Flat tray for oysters / Plateau à huîtres  
Ausster-Ebentablett / Bandeja para ostras plana

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



## SOTTOPIATTO HI-TECH ALLUMINIO OX

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

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



## 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

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



## SECCHIELLO CHAMPAGNE PESANTE LISCIO ANODIZZATO

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

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

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



## SECCHIELLO CHAMPAGNE ALLUMINIO NATURALE MARTELLATO

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

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



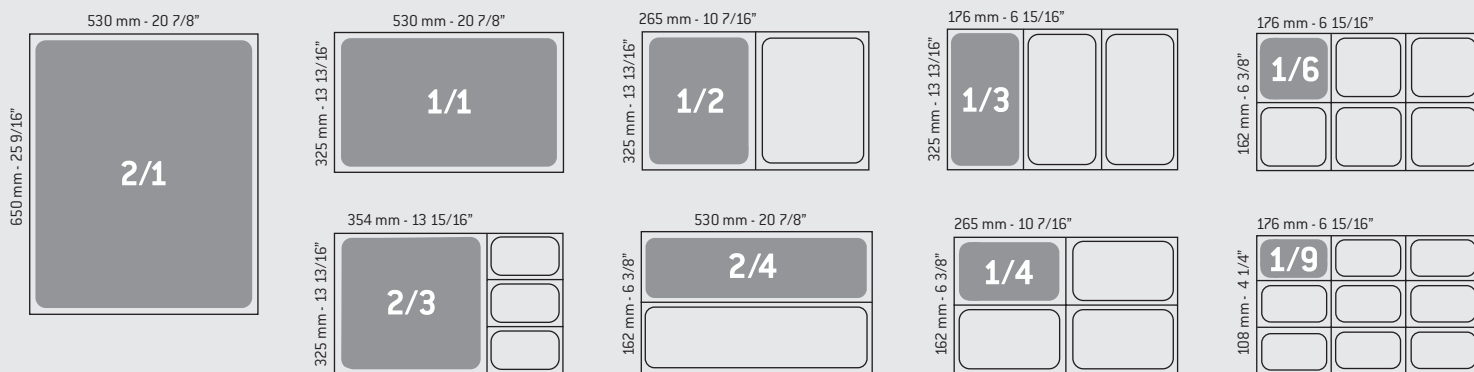




**PENTOLE AGNELLI**  
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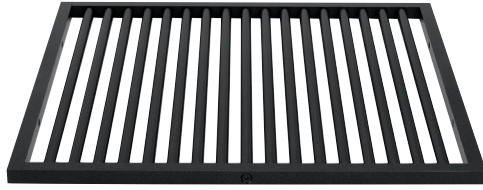
# Teglie e Bacinelle Gastronorm

Gastronorm baking sheets and pans / Plaques et bacs Gastronorm  
Gastronorm Bleche und Behälter / Bandejas y cubetas Gastronorm



**Per quanto riguarda i prodotti in alluminio:**

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

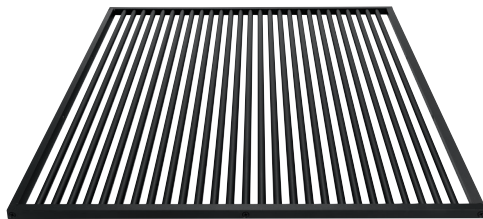


## GRIGLIA GASTRONORM PER GRIGLIARE IN LEGA 6082 RIVESTITA CON B-CRISTAL

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



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182G-2/3	35,4x32,5	14"x12 13/16"	2	13/16"	8007441143886



## 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



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

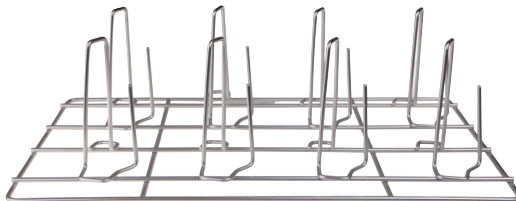


## GRIGLIA GASTRONORM PER GRIGLIARE IN FUSIONE RIVESTITA CON B-CRISTAL

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



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL182G-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141387



## 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



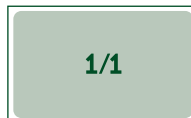
COIX182C-1/1 8 POSTI	COIX182C6-1/1 6 POSTI
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Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX182C-1/1	53x32,5	20 7/8"x12 13/16"	16	6 5/16"	8007441609603
COIX182C6-1/1	53x32,5	20 7/8"x12 13/16"	16	6 5/16"	8007441675912



## 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



Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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

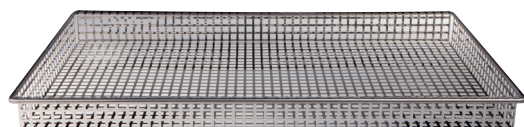


## TEGLIA GASTRONORM 1/2 RIVESTITA INTERNO/ESTERNO CON B-CRISTAL

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

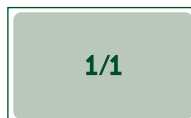


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA282SS20	26,5x32,5	10 7/16"x12 13/16"	2	13/16"	8007441149659
ALSA282SS40	26,5x32,5	10 7/16"x12 13/16"	4	1 9/16"	8007441149871
ALSA282SS60	26,5x32,5	10 7/16"x12 13/16"	6	2 3/8"	8007441149888

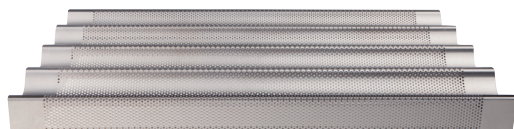


## TEGLIA PER FRITTURA ACCIAIO INOX

Pan for fried products in Stainless Steel / Plateau pour four acier inox  
Form inox-stahl für frittüre / Bandeja para fritos en acero inoxidable

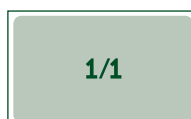


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COIX182P-1/1	53,5x32,5	21 1/16"x12 13/16"	4	1 9/16"	8007441149475



## TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

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



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



## TEGLIA GASTRONORM IN LEGA 3003

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

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



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

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

1/1

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



## 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  
Plaques Gastronom microperforée alliage 3003, avec rainures sur les côtés courts  
Gastronorm mikroperforierte, Legierung 3003, mit Führung kurze Seite  
Bandeja Gastronom microperforada, aleación 3003, con guía lado corto

1/1

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

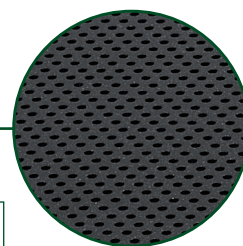


## TEGLIA GASTRONORM IN LEGA 3003 RIVESTITA INTERNAMENTE CON ANTIADERENTE

Gastronorm baking sheets, alloy 3003, non-stick coating  
Plaques Gastronom, alliage 3003, revêtement anti-adhésif  
Gastronormbehälter, Legierung 3003, Antihafbeschichtung  
Bandeja Gastronom aleación 3003  
recubierta con antiaderente

1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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

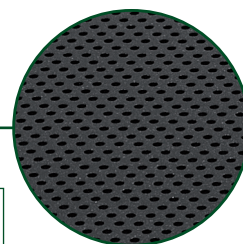
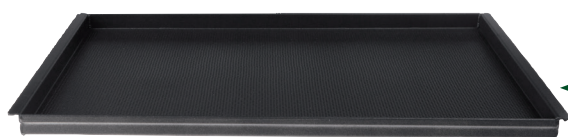


## TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 mm) IN LEGA 3003 RIVESTITA CON ANTIADERENTE

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, Antihafbeschichtung  
Bandeja Gastronorm microperforada aleación 3003 recubierta con antiadherente

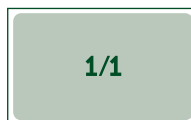


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COA182MFS-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441141639



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

Pans / Bacs / Behälter / Cubetas

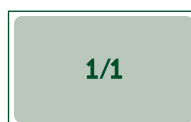


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COA182MFBS-1/1	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145385



## 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



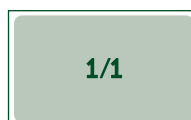
\* 6 stampi - moulds - moules - Fördchen - moldes

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



## 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



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

Code	Size		Bar Code
	cm	in	
COA183/SS08	53x32,5	20 7/8"x12 13/16"	8007441686185



## 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



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

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



## 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

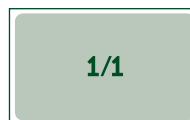


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA182F20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441136413



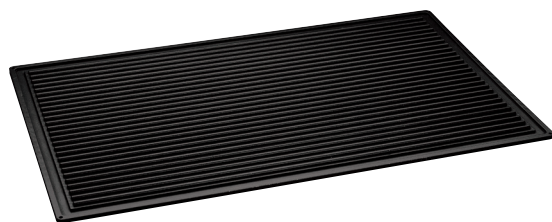
## TEGLIA GASTRONORM CON 6 STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

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



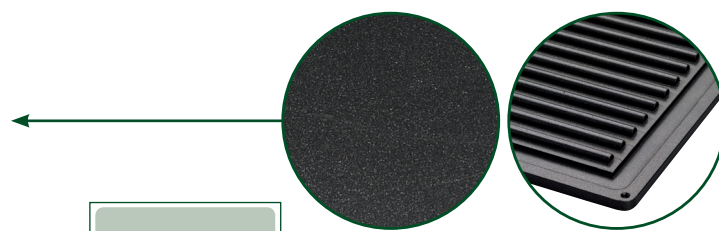
\* 6 stampi - moulds - moules - Fördchen - moldes

Code	Size		Bar Code
	cm	in	
COA183/S06	53x32,5	20 7/8"x12 13/16"	8007441135140



## GRIGLIA ALLUMINIO DOUBLE FACE 1/1

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



1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COA182BGTS	53x32,5	20 7/8"x12 13/16"	1	3/8"	8007441687793



## BACINELLA GASTRONORM ALLUMINIO 1/1

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

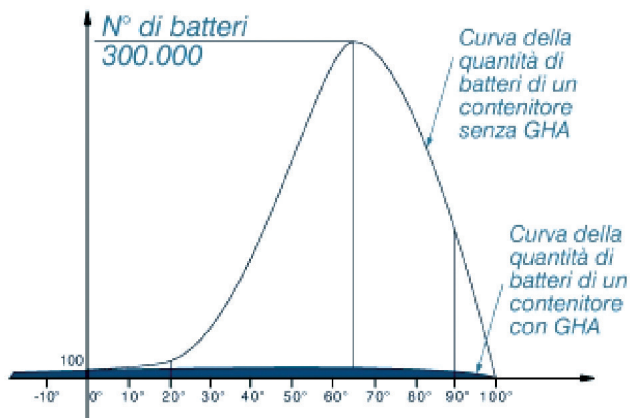
1/1

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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?



G.H.A.<sup>®</sup> 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 G.H.A.<sup>®</sup> godono di tutte le proprietà specifiche dell'argento.

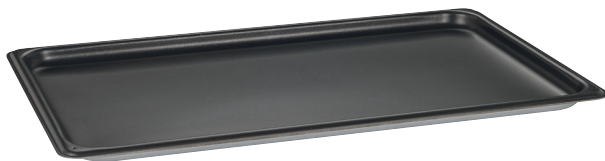
*G.H.A.<sup>®</sup> is the most recent and innovative technology applicable to the surface of all the aluminum alloys that consist in a special anodic oxidation treatment with Silver ions. Therefore all the surfaces treated with G.H.A.<sup>®</sup> will have the same properties of Silver.*

*Why the G.H.A.<sup>®</sup> 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.

Perché il trattamento G.H.A.<sup>®</sup>?

- 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 ultrainfrarosse.
- Proprietà antistatiche.
- Il trattamento risulta essere inasportabile.



## BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminum 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

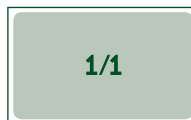


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA182C/S20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145613



## BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminum 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

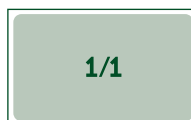


Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALSA182C/S65	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	8007441145620



## BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminum 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



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

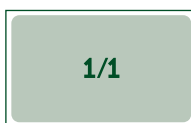




## BACINELLA GASTRONORM ALLUMINIO 1/1

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

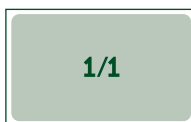
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
ALMA182C20	53x32,5	20 7/8"x12 13/16"	2	13/16"	8007441145644



## BACINELLA GASTRONORM ALLUMINIO 1/1

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

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



## BACINELLA GASTRONORM ALLUMINIO 1/1

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

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



## BACINELLA IN ACCIAIO GN 2/1

2/1 gn S/S PAN



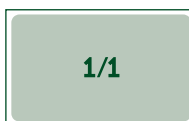
Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP21020	65x53	25 9/16"x20 7/8"	2	13/16"	5,6	5,92	8007441586591
GNP21040	65x53	25 9/16"x20 7/8"	4	1 9/16"	11,7	12,37	8007441586607
GNP21065	65x53	25 9/16"x20 7/8"	6,5	2 9/16"	19,2	20,30	8007441586614
GNP21100	65x53	25 9/16"x20 7/8"	10	3 15/16"	29,5	31,18	8007441586621
GNP21150	65x53	25 9/16"x20 7/8"	15	5 29/32"	44,2	46,72	8007441586638
GNP21200	65x53	25 9/16"x20 7/8"	20	7 7/8"	59,0	62,37	8007441586645



## BACINELLA IN ACCIAIO GN 1/1

1/1 gn S/S PAN



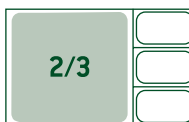
Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP11020	53x32,5	20 7/8"x12 13/16"	2	13/16"	2,7	2,85	8007441586362
GNP11040	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	5,6	5,92	8007441586379
GNP11055	53x32,5	20 7/8"x12 13/16"	5,5	2 3/16"	7	7,40	8007441624965
GNP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	9,1	9,62	8007441586386
GNP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	13,9	14,69	8007441586393
GNP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	20,8	21,99	8007441586409
GNP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	28	29,60	8007441586416



## BACINELLA IN ACCIAIO GN 2/3

2/3 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP23020	35,4x32,5	13 15/16"x12 13/16"	2	13/16"	1,7	1,80	8007441586652
GNP23065	35,4x32,5	13 15/16"x12 13/16"	6,5	2 9/16"	5,8	6,13	8007441586669
GNP23100	35,4x32,5	13 15/16"x12 13/16"	10	3 15/16"	9,2	9,73	8007441586676
GNP23150	35,4x32,5	13 15/16"x12 13/16"	15	5 15/16"	13,3	14,06	8007441586683
GNP23200	35,4x32,5	13 15/16"x12 13/16"	20	7 7/8"	18,4	19,45	8007441586698



## BACINELLA IN ACCIAIO GN 2/4

2/4 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP24040	16,2x53	6 3/8"x20 7/8"	4	1 9/16"	2,4	2,54	8007441608156
GNP24065	16,2x53	6 3/8"x20 7/8"	6,5	2 9/16"	4	4,23	8007441608163
GNP24100	16,2x53	6 3/8"x20 7/8"	10	3 15/16"	6,2	6,55	8007441608179
GNP24150	16,2x53	6 3/8"x20 7/8"	15	5 29/32"	9,2	9,73	8007441608187



## BACINELLA IN ACCIAIO GN 1/2

1/2 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP12020	26,5x32,5	10 7/16"x12 13/16"	2	13/16"	1,2	1,27	8007441586423
GNP12040	26,5x32,5	10 7/16"x12 13/16"	4	1 9/16"	2,5	2,64	8007441586430
GNP12065	26,5x32,5	10 7/16"x12 13/16"	6,5	2 9/16"	4,1	4,33	8007441586447
GNP12100	26,5x32,5	10 7/16"x12 13/16"	10	3 15/16"	6,4	6,77	8007441586454
GNP12150	26,5x32,5	10 7/16"x12 13/16"	15	5 29/32"	9,4	9,94	8007441586461
GNP12200	26,5x32,5	10 7/16"x12 13/16"	20	7 7/8"	12,4	13,11	8007441586478



## BACINELLA IN ACCIAIO GN 1/3

1/3 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	2,6	2,75	8007441586485
GNP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	3,3	3,49	8007441586492
GNP13150	32,5x17,6	12 13/16"x6 15/16"	15	5 29/32"	5,8	6,13	8007441586508
GNP13200	32,5x17,6	12 13/16"x6 15/16"	20	7 7/8"	7,6	8,03	8007441586515



## BACINELLA IN ACCIAIO GN 1/4

1/4 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP14065	26,5x16,2	10 7/16"x6 3/8"	6,5	2 9/16"	1,8	1,90	8007441586522
GNP14100	26,5x16,2	10 7/16"x6 3/8"	10	3 15/16"	2,8	2,96	8007441586539
GNP14150	26,5x16,2	10 7/16"x6 3/8"	15	5 29/32"	4,2	4,44	8007441586546
GNP14200	26,5x16,2	10 7/16"x6 3/8"	20	7 7/8"	5,6	5,92	8007441586988



## BACINELLA IN ACCIAIO GN 1/6

1/6 gn S/S PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP16065	17,6x16,2	6 15/16"x6 3/8"	6,5	2 9/16"	1,1	1,16	8007441586553
GNP16100	17,6x16,2	6 15/16"x6 3/8"	10	3 15/16"	1,8	1,90	8007441586569
GNP16150	17,6x16,2	6 15/16"x6 3/8"	15	5 29/32"	2,5	2,64	8007441586997
GNP16200	17,6x16,2	6 15/16"x6 3/8"	20	7 7/8"	3,2	3,38	8007441620035



## BACINELLA IN ACCIAIO GN 1/9

1/9 gn S/S PAN



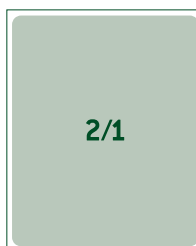
Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GNP19065	10,8x17,6	4 1/4"x6 15/16"	6,5	2 9/16"	0,6	0,63	8007441586577
GNP19100	10,8x17,6	4 1/4"x6 15/16"	10	3 15/16"	0,9	0,95	8007441586584



## TEGLIA GN 2/1 FORATA

2/1 GN perforated PAN



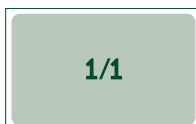
Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GPP21065	65x53	25 9/16"x20 7/8"	6,5	2 9/16"	19,2	20,30	8007441587017
GPP21100	65x53	25 9/16"x20 7/8"	10	3 15/16"	29,5	31,18	8007441587024
GPP21150	65x53	25 9/16"x20 7/8"	15	5 29/32"	44,2	46,72	8007441587031



## TEGLIA GN 1/1 FORATA

1/1 GN perforated PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GPP11020	53x32,5	20 7/8"x12 13/16"	2	13/16"	2,7	2,85	8007441631437
GPP11040	53x32,5	20 7/8"x12 13/16"	4	1 9/16"	5,6	5,92	8007441634032
GPP11065	53x32,5	20 7/8"x12 13/16"	6,5	2 9/16"	9,1	9,62	8007441586706
GPP11100	53x32,5	20 7/8"x12 13/16"	10	3 15/16"	13,9	14,69	8007441586713
GPP11150	53x32,5	20 7/8"x12 13/16"	15	5 29/32"	20,8	21,99	8007441586720
GPP11200	53x32,5	20 7/8"x12 13/16"	20	7 7/8"	28,01	29,61	8007441652326



## TEGLIA GN 1/2 FORATA

1/2 GN perforated PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GPP12020	32,5x26,5	12 13/16"x10 7/16"	2	13/16"	1,2	1,27	8007441652333
GPP12040	32,5x26,5	12 13/16"x10 7/16"	4	1 9/16"	2,5	2,64	8007441652340
GPP12065	32,5x26,5	12 13/16"x10 7/16"	6,5	2 9/16"	4,1	4,33	8007441586737
GPP12100	32,5x26,5	12 13/16"x10 7/16"	10	3 15/16"	6,4	6,77	8007441586744
GPP12150	32,5x26,5	12 13/16"x10 7/16"	15	5 29/32"	9,4	9,94	8007441586751



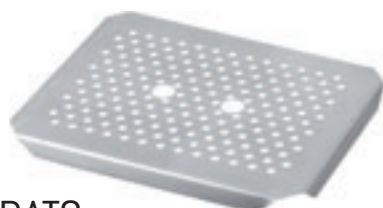
## TEGLIA GN 1/3 FORATA

1/3 GN perforated PAN



Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		Height		Capacity		Barcode
	cm	in	H cm	H in	lt	Cap qt	
GPP13040	32,5x17,6	12 13/16"x6 15/16"	4	1 9/16"	1,8	1,90	8007441652357
GPP13065	32,5x17,6	12 13/16"x6 15/16"	6,5	2 9/16"	2,2	2,33	8007441652364
GPP13100	32,5x17,6	12 13/16"x6 15/16"	10	3 15/16"	3,3	3,49	8007441652371



## FONDO FORATO

Drain shelves

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		GN		Barcode
	cm	in	lt	Cap qt	
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



## COPERCHIO STANDARD

Standard cover



## COPERCHIO CON GUARNIZIONE IN SILICONE

Silicone gasket cover



## COPERCHIO CON FORO

Notched cover



## GUIDA SUPPORTO

Support guide

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

Code	Size		GN	Barcode
	cm	in		
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

Confezione da 6 pezzi / Packaging 6 pieces



Code	Size		GN	Barcode
	cm	in		
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

Confezione da 6 pezzi / Packaging 6 pieces

Code	Size		GN	Barcode
	cm	in		
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

Confezione da 6 pezzi / Packaging 6 pieces

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





**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Pasticceria & Pizza

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



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



**RIVESTIMENTO**  
*Coating*  
*B-Cristal*



**DURATA**  
*Durability*



**SPESSORE**  
*Material thickness*  
*(1/16")*



**ECOLOGICO  
RICICLABILE**  
*Ecological*  
*100% recycling*



**CONFORMITÀ ALLE LEGGI**  
*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



**PESO SPECIFICO** 2,7 alluminio,  
7,8 lamiera alluminata e lamiera blu  
*Specific weight*



## 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

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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## TEGLIA RETTANGOLARE LAMIERA ALLUMINATA

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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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

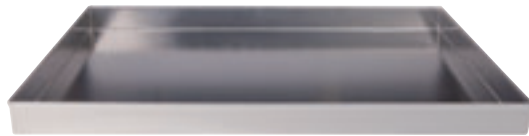




## TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESSORE mm 1.2 CON BORDI DRITTI

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 3003 1.2 mm dick - mit geraden Rändern  
 Bandeja rectangular en aleación de aluminio 3003, 1,2 mm. de espesor y bordes rectos

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



## 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

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



## TEGLIA RETTANGOLARE LAMIERA ALLUMINATA CON BORDI DRITTI

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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COAL149AL260	<b>60x40</b>	<b>23 5/8"x15 3/4"</b>	2	13/16"	8007441149338
COAL149AL280	<b>80x60</b>	<b>31 1/2"x23 5/8"</b>	2	13/16"	8007441149345



## 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

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



## 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 Antihafbeschichtung  
 Bandeja rectangular aleación aluminio 3003 con recubrimiento antiadherente

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



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

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

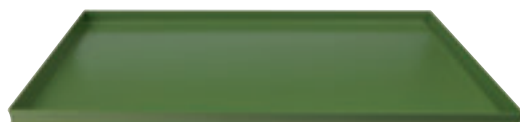
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COA49/2MFS60	<b>60x40</b>	<b>23 5/8"x15 3/4"</b>	2	13/16"	8007441143060



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



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

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

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



## 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 tôle alluminée micro perforé antiadhérente (revêtement special boulangerie) à bords droits  
 Rechteckige form aus klein gelochtem Alu-Blech mit Antihaf-Beschichtung (Beschichtung für Bäckereibetriebe) mit geraden Rändern  
 Bandeja rectangular en aleación de aluminio microperforada y antiadherente (revestimiento para panadería) con bordes rectos

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## TEGLIA PER FOCACCINE ALLUMINATA (8 STAMPI Ø 14)

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

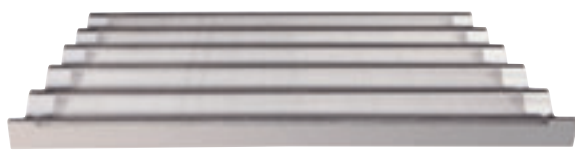
Code	Size		Pieces (8)		Bar Code
	cm	in	cm	in	
COAL49/860	60x40	23 5/8"x15 3/4"	14	5 1/2"	8007441143022



## VASSOIO

Tray / Plateau / Tablett / Bandeja

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO

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

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



## TEGLIA PER FOCACCINE ALLUMINATA (12 STAMPI Ø 12)

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

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



## VASSOIO ORO

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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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

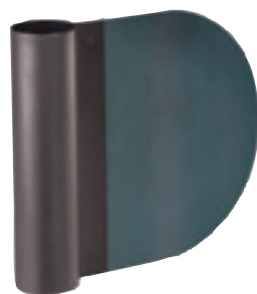
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
ALMA43A15X4	15	5 15/16"	4	1 9/16"	8007441139957
ALMA43A15X5	15	5 15/16"	5	2"	8007441139988
ALMA43A20X4	20	7 7/8"	4	1 9/16"	8007441139964
ALMA43A20X5	20	7 7/8"	5	2"	8007441139995
ALMA43A25X4	25	9 13/16"	4	1 9/16"	8007441139971
ALMA43A25X5	25	9 13/16"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



## RASCHIA RETTANGOLARE IN ACCIAIO

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

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



## RASCHIA TONDA LAMIERA BLU

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

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



## 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

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



## RASCHIA RETTANGOLARE LAMIERA BLU

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

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



## 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

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



## 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

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



## 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

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



## 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

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





## 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.)

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



## 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.)

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



## 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 Antihafbeschichtung / Tartera hierro azul con recubrimiento antiadherente

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



## 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, Antihafbeschichtung  
Tartera redonda - aleación 3003 con recubrimiento antiadherente

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



## STAMPO AMERICANO SENZA TUBO

Cake mould "Gugelhopf" without tube / Moule à "gugelhopf" sans tube  
Gugelhopfform ohne Loch / Molde americano

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3018	18	7 1/16"	10	3 15/16"	8007441132552



## STAMPO AMERICANO CON TUBO

Cake mould "Gugelhopf" with tube / Moule à "gugelhopf" avec tube  
Gugelhopfform mit Loch / Molde americano con tubo

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



## TEGLIA TONDA PESANTE PER PIZZA AL TRANCIO CON ORLO (H cm 4,5)

Heavy round pizzashet, with rim / Plaque tonde à pizza avec bord  
Runde, schweres Pizzablech mit Rand / Tartera tonda pesada para pizza con borde

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL143P50	50(est.)	19 11/16" (est.)	4,5	1 3/4"	8007441133740



## STAMPO MARGHERITA

Sponge cake mould / Moule à tarte marguerite  
Sandkuchenform / Molde margarita

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COAL3320	20	7 7/8"	6,5	2 9/16"	8007441132620



## CIAMBELLA CON TUBO

Savarin mould with tube / Savarin avec tube  
Kranzkuchen mit Loch / Nolde savarin alto

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



## STAMPO CONICO ALLUMINIO PER PANETTONE

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

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



## 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.

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



## FORMA ALLUMINIO PER CREME-CARAMEL BASSO

Crème caramel mould, alu, low / Moule en aluminium à crème caramel bas  
Niedriger Crème Caramehl, Aluminium / Flanero aluminio bajo

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

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



## 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, Antihaf / Flanero aluminio antiadherente

\* basso - low - bas - niedriger - bajo

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



## FORMA PLUMCAKE ALLUMINIO

Plumcake / Plum-cake  
Plumcake / Molde cake

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
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



## 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.

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



## 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 légère, 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.

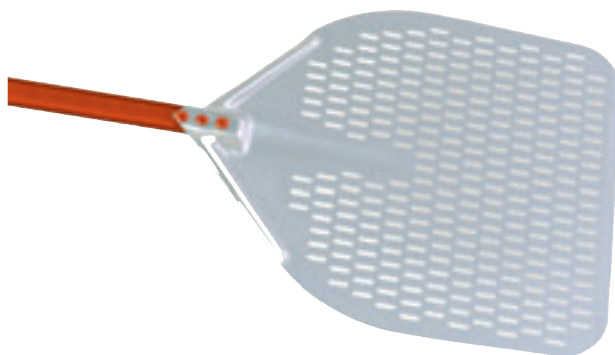
Code	Size		Height		Weight		Bar Code
	cm	in	H cm	H in	Kg	Lb	
COPI209RE32	32x32	12 5/8"x12 5/8"	182	71 5/8"	0,802	1.76	8007441148126
COPI209RE37	37x37	14 9/16"x14 9/16"	187	73 5/8"	0,920	2.02	8007441148133
COPI209RE41	41x41	16 1/8"x16 1/8"	191	75 3/16"	1,264	2.78	8007441148140
COPI209RE45	45x45	17 3/4"x17 3/4"	195	76 3/4"	1,408	3.10	8007441148157
COPI209RE50	50x50	19 11/16"x19 11/16"	200	78 3/4"	1,658	3.65	8007441148164



## 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 légère, 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.

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



## PALA PER PIZZA RETTANGOLARE LEggerISSIMA, FLESSIBILE FORATA IN LEGA DI ALLUMINIO MANICO cm 150

Rectangular pizza peel, perforated, aluminum alloy  
 Pelle à pizza rectangulaire à douille en tole d'aluminium  
 Schaufel für rechteckige Pizza aus gelochter Alu-Legierung  
 Pala para pizza rectangular perforada en aleación de aluminio

Code	Size		Height		Weight		Bar Code
	cm	in	H cm	H in	Kg	Lb	
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 11/16"x19 11/16"	200	78 3/4"	1,464	3.22	8007441148287



## PALA PER PIZZA TONDA FORATA IN LEGA DI ALLUMINIO LEGGERISSIMA, FLESSIBILE MANICO cm 150

Round pizza peel, perforated, aluminum alloy  
 Pelle à pizza ronde à douillé en tole d'aluminium  
 Schaufel für runde Pizza aus gelochter Alu-Legierung  
 Pala para pizza circular perforada en aleación de aluminio

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



## PALETTINO TONDO IN ACCIAIO 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

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



## PALETTINO TONDO FORATO IN ACCIAIO 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

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



## 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 deslizando de plástico

Code	Size		Lenght		Bar Code
	cm	in	cm	in	
COP1209PAR	2,5	1"	25	9 13/16"	8007441148409



## SPAZZOLA ORIENTABILE CON RASCHIETTO SETOLE OTTONE, BASE LEGNO, MANICO ANODIZZATO NERO

Adjustable brush with brass bristles scraper, wood base, black anodized handle  
Brosse métallique orientable fil laiton talon bois manche anodisé noir  
Beweglichebürste mit Borstenschaber aus Messing, schwarz eloxierter Stiel  
Cepillo orientable con raspador de cerdas de latón, base de madera y mango anodizado negro

Code	Size		Lenght		Bar Code
	cm	in	cm	in	
COP1209SP20	20x6,50	7 7/8"x2 9/16"	160	63"	8007441148416

## RICAMBIO SPAZZOLA

Spare brush / Brosse de rechange  
Ersatzbürste / Recambio de cepillo



Code	Size		Bar Code
	cm	in	
COP1209SPR	20x6,50	7 7/8"x2 9/16"	8007441149222



## RASTRELLO IN ACCIAIO RECUPERO CORPI SOLIDI

Stainless steel brush / Râteau raclair inox  
Inox-Hake zur Bergung von Festkörpern / Rastrillo de acero inoxidable

Code	Size		Bar Code
	cm	in	
COP1209RS24	24x10	9 7/16"x3 15/16"	8007441149215





## APPENDI PALA A MURO ALLUMINIO ANODIZZATO CAPIENZA 2 PALE

Peel wall holder, anodized aluminum (for 2 peels)  
 Porte pelle mural aluminium anodisé 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



## 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



## 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, alu eloxiert, mit Stiel 150 cm.  
 Pala para pizza rectangular aluminio con mango cm 150 anodizada



## PALA PER PIZZA TONDA IN ACCIAIO 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



## 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



## 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

Code	Ø cm	Ø in	h cm	h in	Bar Code
COP12080X34	32x34	12 5/8"x 13 3/8"	182	71 5/8"	8007441135690

\* con scorrevole

Code	Ø cm	Ø in	h cm	h in	Bar Code
COP12081X19	19*	7 1/2"	169	66 9/16"	8007441134501
COP12081X25	25	9 13/16"	175	68 7/8"	8007441134518
COP12081X36	36	14 3/16"	186	73 1/4"	8007441134525

\* con manico cm 150  
 \*\* senza manico

Codice	cm	in	Bar Code
COP1208/OT16*	16x5	6 5/16"x 2"	8007441132293
COP1208/T16SM**	16x5	6 5/16"x 2"	8007441134761

Codice	cm	in	Bar Code
COP18/SC20	16x5	6 5/16"x 2"	8007441146160



## RASCHIETTO IN ACCIAIO 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
COP1208/BR15	35	13 3/4"	8007441136529



## MANICO

Handle / Manche  
Stiel / Mango

Codice	cm	in	Bar Code
COP1208MAN	150	59 1/16"	8007441145217

## 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 artículos indicados arriba

Codice	Bar Code
COP18/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 NIKEL FREE

*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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338





## 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



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



## 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



Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COFE3006T22	22	8 11/16"	4,5	1 3/4"	80074411004156
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



## TEGAME FERRO PER PAELLA CON DUE MANIGLIE IN ACCIAIO

Paella frypan, iron / Poêle à paella en fer  
Paella-Eisenpfanne / Paellera hierro



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

*Handle  
Stainless steel*



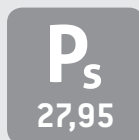
**ECOLOGICO  
RICICLABILE**

*Ecological  
100% recycling*



**SPESSORE**

*Material thickness  
{3/8"}*



**PESO SPECIFICO**

*Specific weight*



**CONFORMITÀ ALLE LEGGI**

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338

\* Tutti gli articoli sono confezionati con scatola singola.

\* All the articles are packed in a single box



## PIETRA QUADRATA CON SUPPORTO IN ACCIAIO 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

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



## PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO 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

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



## PIETRA QUADRATA CON SUPPORTO IN ACCIAIO 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

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

\* Tutti gli articoli sono confezionati con scatola singola.

\* All the articles are packed in a single box



## PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO 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

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



## PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO 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

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



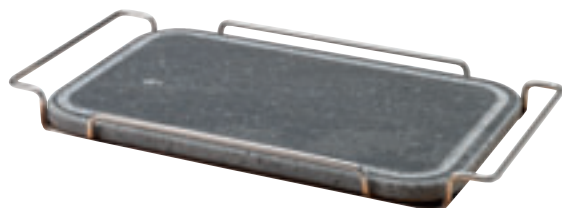
## PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO 18/10

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

Code	Size		Bar Code
	cm	in	
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



## PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO 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



## PIETRA QUADRATA CON SUPPORTO IN ACCIAIO 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



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

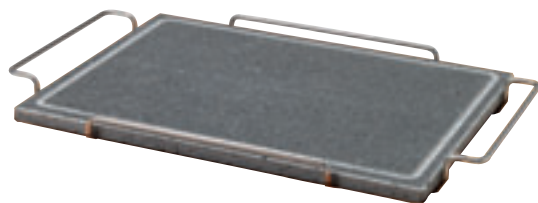
Rectangular stone plate with stainless steel 18/10 holder and fuel can bracket  
 Plaque de pierre rectangulaire avec en acier inoxydable 18/10 titulaire et de carburant peut encadrer  
 Rechteckige Steinplatte mit Edelstahl 18/10 Halter und Kraftstoffhalterung kann  
 Placa de piedra rectangular con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



## PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO 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

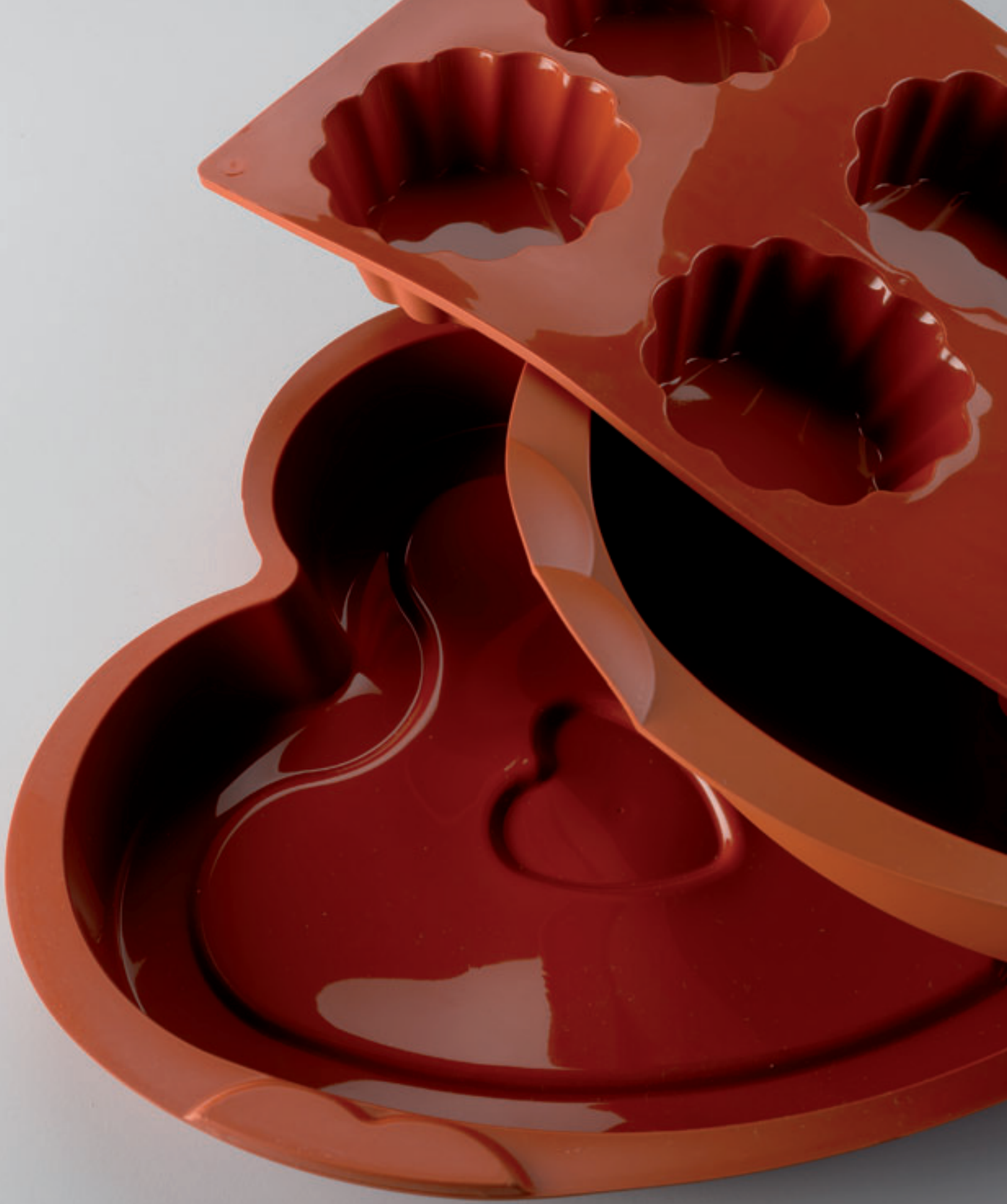


## PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO 18/10 E FORNELLO PORTACOMBUSTIBILE

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



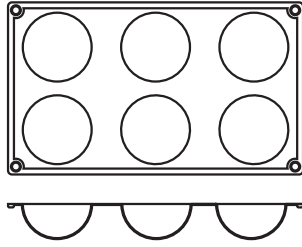


**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Dolciflex Stampi da forno

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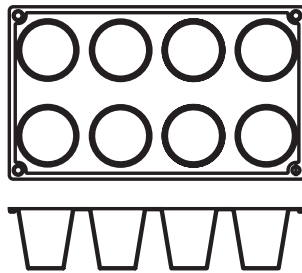
Dolciflex Cake Moulds / Moules a four Dolciflex  
Kuchenformen Dolciflex / Dolciflex Moldes Horn



## 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

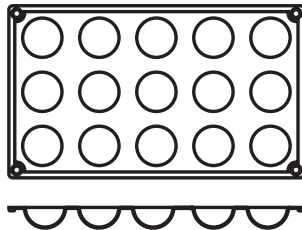
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA001	7	2 3/4"	3,5	1 3/8"	8007441134785



## 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

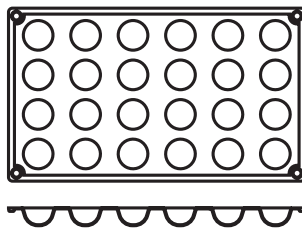
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA002	5,5	2 3/16"	6	2 3/8"	8007441134792



## 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

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

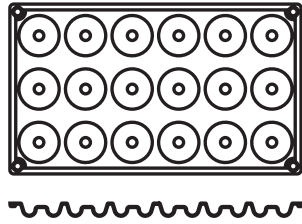


## SEMISFERA 3 PLACCHE 24 IMPRONTE CAD.

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA004	3	1 3/16"	1,7	11/16"	8007441134815

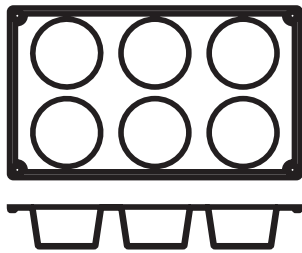




## MINI-SAVARIN 3 PLACCHE 18 IMPRONTE CAD.

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

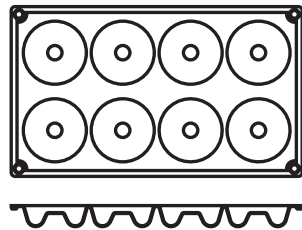
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA005	4,1	1 5/8"	2,1	13/16"	8007441134822



## 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

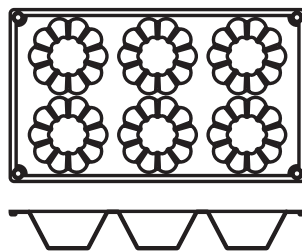
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA008	7	2 3/4"	4	1 9/16"	8007441134853



## 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

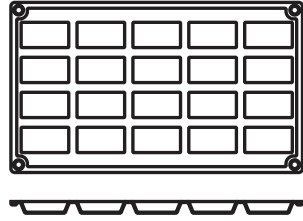
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA010	6,5	2 9/16"	2,1	13/16"	8007441134877



## 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

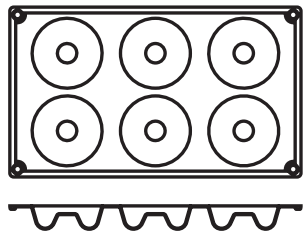
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA012	7,9	3 1/8"	3,7	1 7/16"	8007441134884



## 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

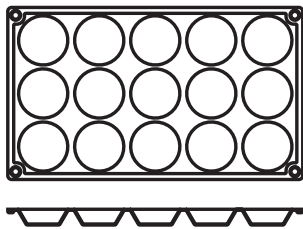
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA014	2,6x4,9	1"x1 15/16"	1,1	7/16"	8007441134907



## 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

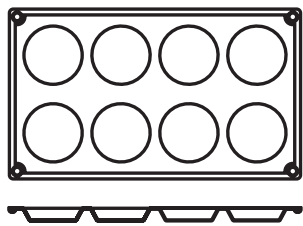
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA015	7,2	2 13/16"	2,3	15/16"	8007441134976



## 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

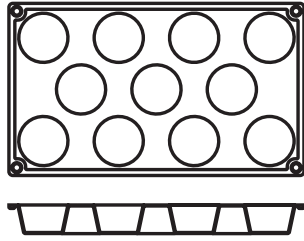
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA016	5	2"	1,5	9/16"	8007441134914



## 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

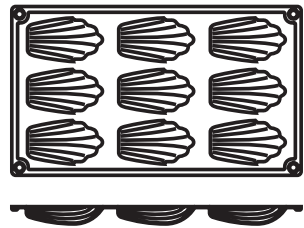
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA019	6	2 3/8"	1,2	1/2"	8007441134990



## 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

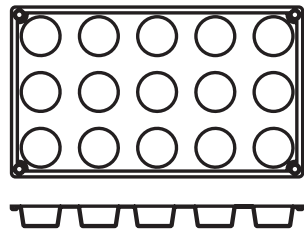
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA020	5	2"	2,8	9/16"	8007441135003



## 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

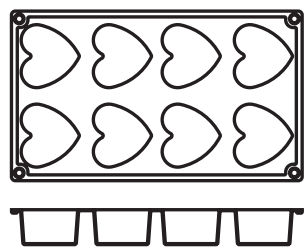
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA021	4,5x7,8	1 3/4"x3 1/16"	1,7	11/16"	8007441135010



## 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

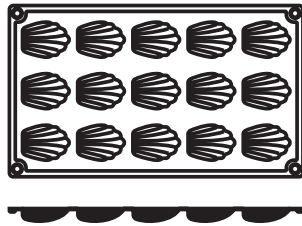
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA024	4	1 9/16"	2	13/16"	8007441135041



## 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

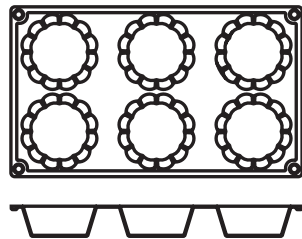
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA025	6x6,5	2 3/8"x2 9/16"	3,5	1 3/8"	8007441135058



## 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

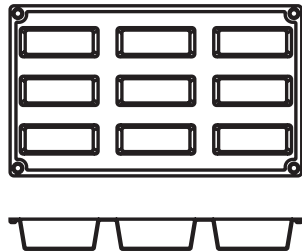
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA026	3x4,2	1 3/16"x1 5/8"	1,15	7/16"	8007441135065



## BRIOCHETTE CANNELLATA 3 PLACCHE 6 IMPRONTE CAD.

Fluted briochette, 3 mats, 15 moulds each / Briochette cannellée, 3 plaques, 6 moules chac.  
Briochette, gewellt, 3 Formen 6 Formchen pro Stück / Briochette rizada 3 piezas 6 impronte

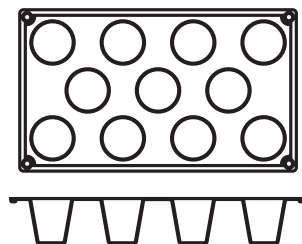
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA027	7,9	3 1/8"	3	1 3/16"	8007441135072



## 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

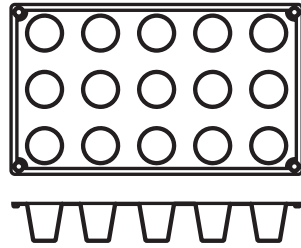
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPA028	3x8	1 3/16"x3 1/8"	3	1 3/16"	8007441135089



## 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

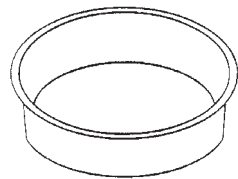
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA030	4,5	1 3/4"	4,8	1 7/8"	8007441135102



## 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 pequeño 3 piezas 15 impronte

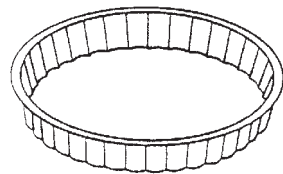
Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COSIPA031	3,5	1 3/8"	3,8	1 1/2"	8007441135119



## TORTIERA TONDA

Round cake mould / Tourtière ronde  
Runde Kuchenform / Tartera redonda

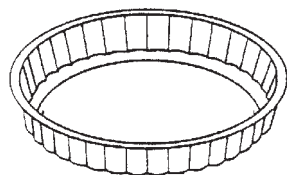
Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT03	24x4,2	9 7/16"x1 5/8"	8007441135751
COSIPAT04	26x4,5	10 1/4"x1 3/4"	8007441135768
COSIPAT05	28x4,5	11"x1 3/4"	8007441135775



## TORTIERA TONDA CANNELLATA

Fluted round cake mould / Tourtière ronde cannelée  
Gewellte, runde Kuchenform / Tartera redonda Rizada

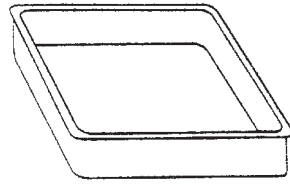
Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT51	26x3	10 1/4"x1 3/16"	8007441135812
COSIPAT52	28x3	11"x1 3/16"	8007441135799
COSIPAT53	30x3	11 13/16"x1 3/16"	8007441135805



## TORTIERA TONDA CANNELLATA FONDO RIALZ.

Fluted round cake mould, raised bottom / Tourtière ronde fond élevé  
Gewellte, runde Kuchenform mit Hochboden / Tartera redonda rizada fondo realizado

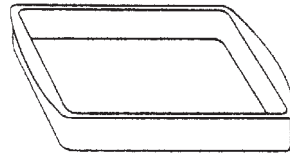
Code	Diameter		Bar Code
	Ø cm	Ø in	
COSIPAT54	26x3	10 1/4"x1 3/16"	8007441135812
COSIPAT55	28x3	11"x1 3/16"	8007441135829
COSIPAT56	30x3	11 13/16"x1 3/16"	8007441135836



## TORTIERA QUADRATA

Square cake mould / Tourtière carrée  
Quadrate Kuchenform / Tartera cuadrada

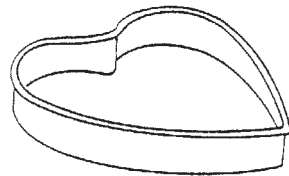
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT70	26x26	10 1/4"x10 1/4"	4	1 9/16"	8007441135843



## TORTIERA RETTANGOLARE

Rectangular cake mould / Tourtière rectangulaire  
Rechteckige Kuchenform / Tartera rectangular

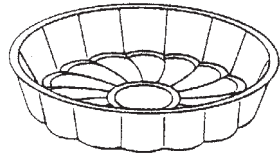
Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT71	28x24	11"x9 7/16"	4	1 9/16"	8007441135850



## FORMA CUORE

Heart mould / Moule à cœur  
Herzform / Molde corazon

Code	Size		Height		Bar Code
	cm	in	H cm	H in	
COSIPAT72	21,8x20,8	8 9/16"x8 3/16"	3,5	1 3/8"	8007441135867

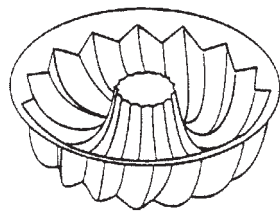


## TORTIERA FIORE

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

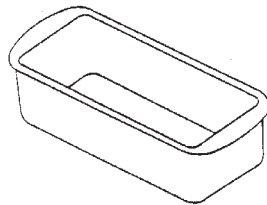


## FORMA CIAMBELLA DENTATA

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



## 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







**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Family Cooking

## Alluminio e con rivestimento B-Cristal

Aluminum Cooking Line - Non-stick Aluminum with B-Cristal coating  
Série Cuisine pour la famille Aluminium - Aluminium anti-adhésif avec revêtement B-Cristal

Linie Kochen Aluminium für die familie - Aluminium Antihftbeschichtung 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*



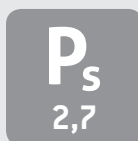
MANICATURA NIKEL FREE

*Handle  
Aluminum/Inox*



PER COTTURA ELETTRICA

*Electric*



PESO SPECIFICO

*Specific weight*



SPESSORE

*Material thickness  
(1/16")*



PER COTTURA RADIANTE

*Radiant*



CONFORMITÀ ALLE LEGGI

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PENTOLA CILINDRICA CON DUE MANIGLIE ALLUMINIO FUSO

Cylindric stockpot, 2 handles / Marmite cylindrique, 2 anses  
Zylindrischer Suppentopf 2 Griffe / Olla cilindrada 2 asas

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA314	14	5 1/2"	12	4 3/4"	2	2,11	8007441056278
FAMA316	16	6 5/16"	14	5 1/2"	2,7	2,85	8007441056421
FAMA318	18	7 1/16"	16	6 5/16"	4	4,23	8007441056612
FAMA320	20	7 7/8"	18	7 1/16"	5,5	5,81	8007441056810
FAMA322	22	8 11/16"	20	7 7/8"	7,5	7,92	8007441057022
FAMA324	24	9 7/16"	22	8 11/16"	10	10,57	8007441057206
FAMA326	26	10 1/4"	24	9 7/16"	12,5	13,21	8007441057459
FAMA328	28	11"	26	10 1/4"	15	15,85	8007441057695
FAMA330	30	11 13/16"	28	11"	20	21,13	8007441057916
FAMA332	32	12 5/8"	30	11 13/16"	24	25,36	8007441058166
FAMA334	34	13 3/8"	32	12 5/8"	29	30,64	8007441058432
FAMA336	36	14 3/16"	33	13"	35	36,98	8007441058692
FAMA338	38	14 15/16"	35	13 3/4"	40	42,27	8007441058913
FAMA340	40	15 3/4"	37	14 9/16"	48	50,72	8007441059088



## CASSERUOLA BASSA CON DUE MANIGLIE ALLUMINIO FUSO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA614	14	5 1/2"	5	2"	1	1,06	8007441056322
FAMA616	16	6 5/16"	5,5	2 3/16"	1,3	1,37	8007441056506
FAMA618	18	7 1/16"	6,5	2 9/16"	1,8	1,90	8007441056698
FAMA620	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441056919
FAMA622	22	8 11/16"	8,5	3 3/8"	3,3	3,49	8007441057107
FAMA624	24	9 7/16"	9	3 9/16"	4	4,23	8007441057299
FAMA626	26	10 1/4"	9,5	3 3/4"	5	5,28	8007441057558
FAMA628	28	11"	10	3 15/16"	6	6,34	8007441057787
FAMA630	30	11 13/16"	11	4 5/16"	7,5	7,92	8007441058036
FAMA632	32	12 5/8"	11,5	4 1/2"	8,5	8,98	8007441058265
FAMA634	34	13 3/8"	12	4 3/4"	10	10,57	8007441058500
FAMA636	36	14 3/16"	13	5 1/8"	13	13,74	8007441058791
FAMA638	38	14 15/16"	13,5	5 5/16"	15	15,85	8007441132361
FAMA640	40	15 3/4"	14	5 1/2"	17	17,96	8007441132354



## 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

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



## 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

Code	cm	in	Height		Bar Code
			cm	in	
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



## CASSERUOLA ALTA CON DUE MANIGLIE ALLUMINIO FUSO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA412	12	4 3/4"	6	2 3/8"	1	1,06	8007441056148
FAMA414	14	5 1/2"	7	2 3/4"	1,5	1,58	8007441056292
FAMA416	16	6 5/16"	8	3 1/8"	1,9	2,00	8007441056445
FAMA418	18	7 1/16"	9	3 9/16"	2,5	2,64	8007441056636
FAMA420	20	7 7/8"	10	3 15/16"	3,3	3,49	8007441056834
FAMA422	22	8 11/16"	11	4 5/16"	4,5	4,75	8007441057039
FAMA424	24	9 7/16"	12	4 3/4"	5,5	5,81	8007441057213
FAMA426	26	10 1/4"	13	5 1/8"	7	7,40	8007441057466
FAMA428	28	11"	14	5 1/2"	8,5	8,98	8007441057701
FAMA430	30	11 13/16"	15	5 15/16"	10	10,57	8007441057923
FAMA432	32	12 5/8"	16	6 5/16"	12	12,68	8007441058173
FAMA434	34	13 3/8"	17	6 11/16"	15	15,85	8007441058449
FAMA436	36	14 3/16"	18	7 1/16"	18	19,02	8007441058708
FAMA438	38	14 15/16"	19	7 1/2"	21	22,19	8007441058920
FAMA440	40	15 3/4"	20	7 7/8"	25	26,42	8007441059095



## CASSERUOLA ALTA CON UN MANICO ALLUMINIO FUSO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA512	12	4 3/4"	6	2 3/8"	1	1,06	8007441056155
FAMA514	14	5 1/2"	7	2 3/4"	1,5	1,58	8007441056308
FAMA516	16	6 5/16"	8	3 1/8"	1,9	2,00	8007441056483
FAMA518	18	7 1/16"	9	3 9/16"	2,5	2,64	8007441056681
FAMA520	20	7 7/8"	10	3 15/16"	3,3	3,49	8007441056902
FAMA522	22	8 11/16"	11	4 5/16"	4,5	4,75	8007441057091
FAMA524	24	9 7/16"	12	4 3/4"	5,5	5,81	8007441057282
FAMA526	26	10 1/4"	13	5 1/8"	7	7,40	8007441057534



## COPERCHIO OVALE CON PONTICELLO

Oval lid with loop handle / Couverture ovale avec poignée  
Ovaler Deckel mit Gegengriff / Tapa oval con puente inox

Code	Height				Bar Code
	cm	in	H cm	H in	
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



## COPERCHIO BOMBATO PER PENTOLE BOMBATE ART. 1 - 2 POMOLO BAKELITE

Curved lid for curved stockpots art. 1 and 2  
Couverture bombée 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

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



## PADELLA CON UN MANICO ALLUMINIO FUSO

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

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



## COLAPASTA 3 PIEDI CON DUE MANIGLIE ALLUMINIO FUSO

Tripodal pasta colander, 2 handles / Passoire avec trépied et 2 anses  
Dreifußseihler 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



## 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



## 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



## 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

Code	Diameter		Bar Code
	Ø cm	Ø in	
FAMA4020	20	7 7/8"	8007441141233
FAMA4022	22	8 11/16"	8007441141240
FAMA4024	24	9 7/16"	8007441141257



## PESCIERA FINITURA OPACO TIPO ECONOMICO CON ORLO, DUE MANIGLIE IN ALLUMINIO, COPERCHIO E GRIGLIA

Fish-kettle, opaque finish, economic model, with aluminum 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

Code	cm	in	Height		Bar Code
			H cm	H in	
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



## 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

Code	Diameter		Bar Code
	Ø cm	Ø in	
FAMA3214	14	5 1/2"	8007441056285
FAMA3216	16	6 5/16"	8007441056438
FAMA3218	18	7 1/16"	8007441056629



## 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

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



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA6518	18	7 1/16"	12	4 3/4"	2	2,11	8007441056704
FAMA6520	20	7 7/8"	13	5 1/8"	3	3,17	8007441056926
FAMA6522	22	8 11/16"	14	5 1/2"	3,5	3,70	8007441057114
FAMA6524	24	9 7/16"	14	5 1/2"	4,5	4,75	8007441057305
FAMA6526	26	10 1/4"	17	6 11/16"	6	6,34	8007441057565
FAMA6528	28	11"	17	6 11/16"	7	7,40	8007441057794
FAMA6530	30	11 13/16"	18	7 1/16"	8	8,45	8007441058043



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMR165B18	18	7 1/16"	12	4 3/4"	2	2,11	8007441060701
FAMR165B20	20	7 7/8"	13	5 1/8"	3	3,17	8007441060879
FAMR165B22	22	8 11/16"	14	5 1/2"	3,5	3,70	8007441061074
FAMR165B24	24	9 7/16"	14	5 1/2"	4,5	4,75	8007441061289
FAMR165B26	26	10 1/4"	17	6 11/16"	6	6,34	8007441061517
FAMR165B28	28	11"	17	6 11/16"	7	7,40	8007441124380
FAMR165B30	30	11 13/16"	18	7 1/16"	8	8,45	8007441124397



## 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, Überschwär, Bakelitesstiel, Dicke 5 mm  
 Caldero tipo super pesado manico plastico espesor mm 5

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMR65B18	18	7 1/16"	12	4 3/4"	2	2,11	8007441060800
FAMR65B20	20	7 7/8"	13	5 1/8"	3	3,17	8007441060961
FAMR65B22	22	8 11/16"	14	5 1/2"	3,5	3,70	8007441061180
FAMR65B24	24	9 7/16"	14	5 1/2"	4,5	4,75	8007441061395
FAMR65B26	26	10 1/4"	17	6 11/16"	6	6,34	8007441061647
FAMR65B28	28	11"	17	6 11/16"	7	7,40	8007441061845
FAMR65B30	30	11 13/16"	18	7 1/16"	8	8,45	8007441062040



## 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, rundwinkliger, ohne Deckel  
 Rustidera rectangular acabado opaco angulos redondeados sin tapa

Code	cm	in	Height		Bar Code
			H cm	H in	
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



## 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, rundwinkliger, mit Deckel  
 Rustidera rectangular acabado opaco angulos redondeados con tapa

Code	cm	in	Height		Bar Code
			H cm	H in	
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





## COPERCHIO PER ROSTIERA RETTANGOLARE - ART. 50

Lid for rectangular roasting plate art. 50 / Couvrecle 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



## TORTIERA CONICA CON ANELLO

Conical cake-pan with ring / Tourtière conique avec anneau  
Konische Kuchenform mit Ring / Tartera conica con asa móvil

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



## BOLLILATTE

Milk kettle / Bouilloire à lait  
Milchtopf / Hervidor leche

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA5310	10	3 15/16"	5	2"	0,6	0,63	8007441123673
FAMA5312	12	4 3/4"	6	2 3/8"	1	1,06	8007441056162
FAMA5314	14	5 1/2"	7	2 3/4"	1,7	1,80	8007441056315
FAMA5316	16	6 5/16"	7	2 3/4"	2,5	2,64	8007441056490



## TORTIERA CILINDRICA CON ANELLO

Cylindric cake mould with ring / Tourtière cylindrique avec anneau  
Zylindrische Kuchenform mit Ring / Tartera cilíndrica con asa

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMA6616	16	6 5/16"	3	1 3/8"	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



## 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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
FAMR9022	22	8 11/16"	23	9 1/16"	8007441061210



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA21110	10	3 15/16"	10	3 15/16"	0,6	0,63	8007441056025
FAMA21112	12	4 3/4"	12	4 3/4"	1,3	1,37	8007441056100
FAMA21114	14	5 1/2"	14	5 1/2"	1,7	1,80	8007441056254
FAMA21116	16	6 5/16"	16	6 5/16"	2,5	2,64	8007441056407
FAMA21118	18	7 1/16"	18	7 1/16"	4,5	4,75	8007441056599



## SECCHIO LATTE FINITURA OPACO

Milk bucket, opaque finish / Seau à lait, finissage opaque  
Milcheimer, mattiert / Cubo leche acabado opaco

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



## 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 cilíndrico para espárragos con cestillo y tapa

Code	Height		Capacity		Bar Code
	H cm	H in	lt	Cap qt	
FAMA8916	16	6 5/16"	24	25,36	8007441133429



## FORNETTO CON OCCHIO CON SPARGIFIAMMA IN ACCIAIO E TORTIERE 10/10

Bake-stove with eye / Brennofen für Kuchen mit Auge  
Four à gâteaux, avec œil / Hornillo para postres con ojo

Code	Diameter		Bar Code
	Ø cm	Ø in	
COALFORNOCCCHIO30	30	10 1/4"	8007441146115
COALFORNOCCCHIO35	35	11"	8007441146122



## 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

Code	Diameter		Bar Code
	Ø cm	Ø in	
FAMR8626	26	10 1/4"	8007441061685
FAMR8628	28	11"	8007441061869
COFE86	fondello singolo		8007441146245



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

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



## PADELLA SVASATA ALTA "SALTARE" CON UN MANICO IN ACCIAIO

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

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



## PADELLA SVASATA BASSA CON UN MANICO IN ACCIAIO

Low sauté pan, 1 s/s handle / Sauteuse, 1 manche en acier inox  
Ausgestellte Sauteuse 1 Edelstahlstiel / Sartén ensanchada baja mango inox

Confezione da 6 pezzi Packaging 6 pieces

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



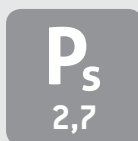
MANICATURA NIKEL FREE

*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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## PENTOLA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0316	16	6 5/16"	14	5 1/2"	2,7	2,85	8007441142377
PCMX0318	18	7 1/16"	16	6 5/16"	4	4,23	8007441142384
PCMX0320	20	7 7/8"	18	7 1/16"	5,5	5,81	8007441142391
PCMX0322	22	8 11/16"	20	7 7/8"	7,5	7,92	8007441142407
PCMX0324	24	9 7/16"	22	8 11/16"	10	10,57	8007441142414
PCMX0326	26	10 1/4"	24	9 7/16"	12,5	13,21	8007441142421
PCMX0328	28	11"	26	10 1/4"	16	16,91	8007441142438
PCMX0330	30	11 13/16"	28	11"	20	21,13	8007441143312
PCMX0332	32	12 5/8"	30	11 13/16"	24	25,36	8007441143046
PCMX0334	34	13 3/8"	32	12 5/8"	29	30,64	8007441143084
PCMX0336	36	14 3/16"	34	13 3/8"	35	36,98	8007441143114
PCMX0338	38	14 15/16"	36	14 3/16"	40	42,27	8007441143800
PCMX0340	40	15 3/4"	38	14 15/16"	48	50,72	8007441143657
PCMX0346	46	18 1/8"	44	17 5/16"	73	77,14	8007441143930
PCMX0350	50	19 11/16"	48	18 7/8"	94	99,33	8007441145200



## CASSERUOLA ALTA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0416	16	6 5/16"	9	3 9/16"	1,9	2,00	8007441142544
PCMX0418	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441142551
PCMX0420	20	7 7/8"	10,5	4 1/8"	3,3	3,49	8007441141875
PCMX0422	22	8 11/16"	12	4 3/4"	4,5	4,75	8007441142568
PCMX0424	24	9 7/16"	13	5 1/8"	5,5	5,81	8007441141882
PCMX0426	26	10 1/4"	13,5	5 5/16"	7	7,40	8007441142575
PCMX0428	28	11"	14	5 1/2"	8,5	8,98	8007441142285
PCMX0430	30	11 13/16"	15	5 15/16"	10	10,57	8007441142582
PCMX0432	32	12 5/8"	16	6 5/16"	12	12,68	8007441141899
PCMX0434	34	13 3/8"	17	6 11/16"	15	15,85	8007441142599
PCMX0436	36	14 3/16"	18	7 1/16"	18	19,02	8007441142605
PCMX0438	38	14 15/16"	18	7 1/16"	21	22,19	8007441142612
PCMX0440	40	15 3/4"	20	7 7/8"	25	26,42	8007441142629



## CASSERUOLA BASSA CON DUE MANIGLIE IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0620	20	7 7/8"	7,5	2 15/16"	2,5	2,64	8007441145668
PCMX0622	22	8 11/16"	8,5	3 3/8"	3,3	3,49	8007441141912
PCMX0624	24	9 7/16"	9	3 9/16"	4	4,23	8007441142988
PCMX0626	26	10 1/4"	9,5	3 3/4"	5	5,28	8007441142827
PCMX0628	28	11"	10	3 15/16"	6	6,34	8007441142292
PCMX0630	30	11 13/16"	11	4 5/16"	7,5	7,92	8007441142834
PCMX0632	32	12 5/8"	11,5	4 1/2"	8,5	8,98	8007441142308
PCMX0634	34	13 3/8"	12	4 3/4"	10	10,57	8007441141929
PCMX0636	36	14 3/16"	13	5 1/8"	13	13,74	8007441142858
PCMX0638	38	14 15/16"	13,5	5 5/16"	15	15,85	8007441142964
PCMX0640	40	15 3/4"	14	5 1/2"	17	17,96	8007441142971





## CASSERUOLA CONICA CON UN MANICO IN ACCIAIO E BECCO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0914	14	5 1/2"	8,5	5 1/2"	1,2	1,28	8007441142711
PCMX0916	16	6 5/16"	10	6 5/16"	1,3	1,37	8007441141936
PCMX0918	18	7 1/16"	11,5	4 1/2"	1,9	2,00	8007441142728
PCMX0920	20	7 7/8"	12,5	4 15/16"	2,4	2,54	8007441142735



## CASSERUOLA ALTA CON UN MANICO IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX0514	14	5 1/2"	8	5 1/2"	1,2	1,28	8007441142742
PCMX0516	16	6 5/16"	9	6 5/16"	1,9	2,00	8007441142759
PCMX0518	18	7 1/16"	10	3 15/16"	2,6	2,75	8007441142766
PCMX0520	20	7 7/8"	11	4 5/16"	3,3	3,49	8007441142773
PCMX0522	22	8 11/16"	12	4 3/4"	4,5	4,75	8007441142780
PCMX0524	24	9 7/16"	13	5 1/8"	5,5	5,81	8007441142797



## TEGAME CON DUE MANIGLIE IN ACCIAIO

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

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



## PADELLA CON UN MANICO IN ACCIAIO

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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
PCMX01116	16	6 5/16"	4	1 9/16"	1,9	2,00	8007441149246
PCMX01118	18	7 1/16"	5	2"	2,5	2,64	8007441143541
PCMX01120	20	7 7/8"	6	2 3/8"	3,3	3,49	8007441142636
PCMX01122	22	8 11/16"	6	2 3/8"	4,5	4,75	8007441142643
PCMX01124	24	9 7/16"	6	2 3/8"	5,5	5,81	8007441142650
PCMX01126	26	10 1/4"	6	2 3/8"	7	7,40	8007441142667
PCMX01128	28	11"	6,5	2 9/16"	8,5	8,98	8007441141950
PCMX01130	30	11 13/16"	6,5	2 9/16"	10	10,57	8007441142674
PCMX01132	32	12 5/8"	6,5	2 9/16"	12	12,68	8007441142247
PCMX01134	34	13 3/8"	6,5	2 9/16"	15	15,85	8007441142681
PCMX01136	36	14 3/16"	7,5	2 15/16"	18	19,02	8007441141967
PCMX01138	38	14 15/16"	8	3 1/8"	21	22,19	8007441141974
PCMX01140	40	15 3/4"	8	3 1/8"	25	26,42	8007441142704



## COLAPASTA 3 PIEDI SEMISFERICO CON DUE MANIGLIE IN ACCIAIO

Tripodal colander - hemispheric / Passoire avec trépied - hémisphérique  
Dreifußseihler - halbkugelig / Escurridora 3 pies semi-esferico

Code	Diameter		Bar Code
	Ø cm	Ø in	
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



## COPERCHIO TONDO CON PONTICELLO IN ACCIAIO 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.

Code	Diameter		Bar Code
	Ø cm	Ø in	
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*

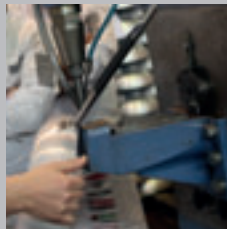
### STAMPAGGIO O TORNITURA PRESSING OR TURNING



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 aluminum 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 NIKEL FREE**

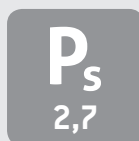
*Alluminio fuso e applicazione al corpo  
con rivetti in lega AG5*

*Handle Fused aluminum/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 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## 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)

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



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85BS32	32	12 5/8"	32	12 5/8"	25	26,42	8007441058340
FAMA85BS34	34	13 3/8"	34	13 3/8"	31	32,76	8007441058548
FAMA85BS36	36	14 3/16"	36	14 3/16"	36,5	38,57	8007441058852
FAMA85BS38	38	14 15/16"	38	14 15/16"	43	45,44	8007441059019
FAMA85BS40	40	15 3/4"	40	15 3/4"	50,2	53,04	8007441059248
FAMA85BS46	46	18 1/8"	46	18 1/8"	76,5	80,84	8007441059354
FAMA85BS50	50	19 11/16"	50	19 11/16"	98	103,55	8007441059477



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85C36	36	14 3/16"	23	9 1/16"	23	24,30	8007441058869
FAMA85C40	40	15 3/4"	23	9 1/16"	29	30,64	8007441059255
FAMA85C46	46	18 1/8"	34	13 3/8"	56	59,17	8007441059361
FAMA85C50	50	19 11/16"	34	13 3/8"	66,7	70,48	8007441059484
FAMA85C60	60	23 5/8"	34	13 3/8"	96	101,44	8007441059552



## 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 Alugegenriff  
(Dicke von 20/10 bis 26/10)

Olla pequeña comunidad con tapa pesada asase y puente aluminio  
(espesor de 20/10 hasta 26/10)

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA03C32	32	12 5/8"	30	11 13/16"	24	25,36	8007441058104
FAMA03C34	34	13 3/8"	32	12 5/8"	29	30,64	8007441058357
FAMA03C36	36	14 3/16"	34	13 3/8"	35	36,98	8007441058630
FAMA03C38	38	14 15/16"	36	14 3/16"	40	42,27	8007441058883
FAMA03C40	40	15 3/4"	38	14 15/16"	48	50,72	8007441059026
FAMA03C46	46	18 1/8"	44	17 5/16"	73	77,14	8007441059293
FAMA03C50	50	19 11/16"	49	19 5/16"	94	99,33	8007441132002
FAMA03C55	55	21 5/8"	53	20 7/8"	126	133,14	8007441059385
FAMA03C60	60	23 5/8"	58	22 13/16"	164	173,3	8007441131982



## 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

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85S36	36	14 3/16"	23	9 1/16"	23	24,30	8007441058876
FAMA85S40	40	15 3/4"	23	9 1/16"	29	30,64	8007441059262
FAMA85S46	46	18 7/64"	34	13 3/8"	56	59,17	8007441059378
FAMA85S50	50	19 11/16"	34	13 3/8"	66,7	70,48	8007441059491
FAMA85S60	60	23 5/8"	34	13 3/8"	96	101,44	8007441059569



## PENTOLA A GRADINO CON COPERCHIO CON DUE MANIGLIE IN ACCIAIO

Deep rim saucepan with lid / Casserole à étage avec couvercle

Abgestufter Topf mit Deckel / Olla en escalón con tapa

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



## 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 Alugegriff  
 Tipo nord olla con tapa pesada, asas aluminio y puente aluminio

Code	Diameter		Height		Capacity		Bar Code
	Ø cm	Ø in	H cm	H in	lt	Cap qt	
FAMA85BC32	32	12 5/8"	32	12 5/8"	25	26,42	8007441058333
FAMA85BC34	34	13 3/8"	34	13 3/8"	31	32,76	8007441058531
FAMA85BC36	36	14 3/16"	36	14 3/16"	36,5	38,57	8007441058845
FAMA85BC38	38	14 15/16"	38	14 15/16"	43	45,44	8007441059002
FAMA85BC40	40	15 3/4"	40	15 3/4"	50,2	53,04	8007441059231
FAMA85BC46	46	18 7/64"	46	18 1/8"	76,5	80,84	8007441059347
FAMA85BC50	50	19 11/16"	50	19 11/16"	98	103,55	8007441059460



## CAVAGNOCCHI

Gnocchi strainer / Petite passoire à gnocchi  
 Schöpföffel für Klöße / Espumadera para "gnocchi"

Code	Height		Bar Code
	H cm	H in	
COAL207CA50	50	19 11/16"	8007441132798



## PASSATUTTO PROFESSIONALE IN ACCIAIO 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

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









**PENTOLE AGNELLI**  
PROFESSIONAL COOKWARE

# Family Cooking Rame e pasticceria

Copper - Pastry / Cuivre - Pâtisserie  
Kupfer - Gebäck / Cobre - Reposteria



## CAPACITÀ DI CONDURRE IL CALORE

Alluminio 225 W°K Rame 396 W°K  
*Heat conductivity*  
Aluminum 225 W°K Copper 396 W°K



## DURATA

*Durability*



## RIVESTIMENTO

*Coating*  
Tin/Non-stick



## PER COTTURA A GAS

*Gas*



## ECOLOGICO RICICLABILE

*Ecological*  
100% recycling



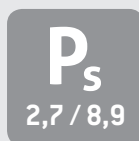
## MANICATURA NIKEL FREE

*Handle*  
Brass/Plastic



## PER COTTURA ELETTRICA

*Electric*



## PESO SPECIFICO

Alluminio 2,7 / Rame 8,9  
*Specific weight*  
Aluminum 2,7 / Copper 8,9



## SPESSORE

*Material thickness*  
{1/16"}



## PER COTTURA RADIANTE

*Radiant*



## CONFORMITÀ ALLE LEGGI

*Legal conformity*

DM 21/3/73 GU n°104 e successivi aggiornamenti  
DM 18/4/2007 GU n°76  
Reg CE 1935/2004 GU CE L338



## CASSERUOLA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles / Faitout, 2 anses  
Brattpf 2 Griffe / Cacerola 2 asas

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM4M20	20	7 7/8"	7,5	2 15/16"	8007441140434
COCM4M24	24	9 7/16"	8	3 1/8"	8007441140458
COCM4M28	28	11"	8	3 1/8"	8007441140472



## CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM4MBIS20	20	7 7/8"	10	3 15/16"	8007441145057
COCM4MBIS24	24	9 7/16"	12	4 3/4"	8007441145071



## COPERCHIO CON PONTICELLO

Lid with loop handle / Couvercle avec poignée  
Deckel mit Gegengriff / Tapa con puente inox

Code	Diameter		Bar Code
	Ø cm	Ø in	
COCM29M20	20	7 7/8"	8007441140229
COCM29M24	24	9 7/16"	8007441140243
COCM29M28	28	11"	8007441140267
COCM29M32	32	12 5/8"	8007441145033
COCM29M36	36	14 3/16"	8007441694777



## PADELLA CON UN MANICO OTTONE

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

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



## PADELLA SALTARE CON UN MANICO TUBOLARE OTTONE

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM11BM28	28	11"	7	2 3/4"	8007441145293
COCM11BM32	32	12 5/8"	7,3	2 7/8"	8007441145309



## CASSERUOLA CON UN MANICO OTTONE

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM5M16	16	6 5/16"	8,5	3 3/8"	8007441140342
COCM5M20	20	7 7/8"	10	3 15/16"	8007441140366
COCM5M24	24	9 7/16"	12	4 3/4"	80074411694760



## 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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM10MC20	20	7 7/8"	5	2"	8007441694708
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



## PAIOLO CON UN MANICO IN LEGNO E MANIGLIA IN ACCIAIO

Polenta pot, wooden handle / Chaudron, manche en bois  
Polentetopf mit Holzstiel / Caldero mango madera

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



## PAIOLO CON MANICO ARCO

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

Code	Diameter		Height		Bar Code
	Ø cm	Ø in	H cm	H in	
COCM44M24	24	9 7/16"	13,5	5 5/16"	8007441140281
COCM44M28	28	11"	16	6 5/16"	8007441140304
COCM44M32	32	12 5/8"	17	6 11/16"	8007441140328



## TORTIERA

Cake mould / Tourtière  
Kuchenform / Tartera

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in	pz	
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



## CIAMBELLA CON TUBO

Savarin mould with tube / Savarin avec tube  
Kranzkuchen mit Loch / Molde savarin bajo

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in	pz	
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



## CIAMBELLONE CON TUBO

Big savarin mould with tube / Gros savarin avec tube  
Grosskranzkuchen mit Loch / Molde savarin

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in	pz	
COAL37LE22	22	8 11/16"	(**)	8007441139049
COAL37LE24	24	9 7/16"	(**)	8007441139056
COAL37LE26	26	10 1/4"	(**)	8007441139063
COAL37LE28	28	11"	(**)	8007441139070



## STAMPO BUDINO CON TUBO

Pudding mould with tube / Dariole avec tube  
Puddingform mit Loch / Molde savarin

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in	pz	
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



## STAMPO BUDINO SENZA TUBO

Pudding mould without tube / Dariole sans tube  
Puddingform ohne Loch / Molde savarin sin tubo

Code	Diameter		Quantity	Bar Code
	Ø cm	Ø in	pz	
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



## FORNETTO DOPPIO CON DUE MANICI PLASTICI

Double frypan, 2 handles / Poêle doubles, 2 manches  
Doppelpfanne, 2 Stiele / Hornillo doble con 2 mangos

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



## CIAMBELLA

Savarin mould / Savarin  
Kranzkuchen / Molde savarin

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





## 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

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



## FORMA PER PLUMCAKE

Plumcake mould / Moule à plum-cake  
Plumcakeform / Molde cake

Code	cm	in	Height		Quantity	Bar Code
			H cm	H in	pz	
COFA43826	26x10	10 1/4"x 3 15/16"	10	3 15/16"	(**)	8007441039738



## LASAGNERA CON MANIGLIE SNODATE

Lasagne roasting pan, 2 folding handles / Bac à lasagne, 2 anses tombantes  
Lasagnepfanne, 2 Fallgriffe / Rustidera 2 asas móviles

Code	cm	in	Height		Quantity	Bar Code
			H cm	H in	pz	
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



**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*



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 (Aluminum 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 (Aluminum for Future Generation) and to CentroAl - Aluminum in the Kitchen, the syndicate gathering the Italian Manufacturers of Professional Cookware.



Pentole Agnelli persegue l'obiettivo 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



IMPRESA STORICA D'ITALIA



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