

maestro



HR6-HR7



HR8-HR11



HR1-HR5



HR14-HR17



HR12-HR13



HR18

STAINLESS STEEL COOKWARE

Code	Description
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- Robust heavy duty design
- Satin finish stainless steel
- Excellent anti-corrosive properties, maximum magnetic conductivity for induction cooking
- Impact bonded base for fast and even heat distribution
- Riveted stainless steel handle

Deep Stockpots (lid included)

HR6	31L	360mm dia x 310mm deep
HR7	44L	450mm dia x 360mm deep

Deep Saucepots (lid included)

HR8	7.2L	240mm dia x 160mm deep
HR9	11.1L	280mm dia x 180mm deep
HR10	16.1L	280mm dia x 260mm deep
HR11	24L	360mm dia x 230mm deep

Deep Saucepans (lid included)

HR1	1.2L	160mm dia x 75mm deep
HR3	2.4L	160mm dia x 120mm deep
HR2	2.7L	180mm dia x 105mm deep
HR4	4.4L	200mm dia x 140mm deep
HR5	7.2L	280mm dia x 140mm deep

Frypans (lid not included)

HR14	200mm dia x 40mm deep
HR15	240mm dia x 45mm deep
HR16	280mm dia x 50mm deep
HR17	320mm dia x 55mm deep

Conical Pans (lid not included)

HR12	200mm dia x 60mm deep
HR13	240mm dia x 75mm deep

Egg Poacher

HR18	6 cup	240mm dia x 65mm deep
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MATFER BOURGEAT PANS *The World's Best From France*

Code	Description
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Made in France by Bourgeat. The handles are attached using an annular weld, exclusive to Bourgeat. The weld allows for easy cleaning having no angles or corners and comes with a lifetime warranty. The handle is also water tight, another important safety feature.

Some of these products are available with 4–6 week lead time.

Stainless Steel Compact Stockpots *(lid not included)*

HM32	24cm	7L
HM33	28cm	8.6L
HM34	32cm	17L

Stainless Steel Saucepans *(lid not included)*

HM35	14cm	1L
HM36	16cm	1.6L
HM37	18cm	2.2L
HM38	20cm	3.1L
HM39	24cm	5.4L
HM40	28cm	8.6L

Stainless Steel Stockpots *(lid not included)*

HM49	24cm	10.8L
HM50	28cm	17.2L
HM51	32cm	25L
HM52	36cm	36L
HM53	40cm	50L
HM144	45cm	72L
HM145	50cm	98L

Stainless Steel Sauté Pans *(lid not included)*

HM63	20cm	2L
HM62	24cm	3.6L

Stainless Steel Two Handle Sauteuse *(lid not included)*

HM54	28cm
HM55	32cm
HM56	36cm
HM57	40cm

Stainless Steel Steam Cookers *(lid not included)*

HM61	28cm
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Stainless Steel Lids

HM41	16cm
HM42	18cm
HM43	20cm
HM44	24cm
HM45	28cm
HM46	32cm
HM47	36cm
HM48	40cm
HM146	45cm
HM147	50cm



HM32–HM34



HM35–HM40



HM49–HM53, HM144–HM145



HM62–HM63



HM54–HM57



HM61



HM41–HM48, HM146–HM147




HBU2-HBU8



HBU10-HBU14

ALUMINIUM COOKWARE

Code	Description	
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Heavy Weight Aluminium Stockpots (lid included)

4.0mm thick Aluminium Alloy

HBU2	11.4L	250 x 240mm
HBU3	15.1L	280 x 255mm
HBU4	18.9L	300 x 280mm
HBU5	22.7L	320 x 290mm
HBU6	30.3L	350 x 320mm
HBU7	37.9L	370 x 365mm
HBU8	56.8L	440 x 405mm

Saucepans—Economy (lid included)

3.0mm thick Aluminium Alloy

HBU10	2.4L	194mm dia x 104mm
HBU11	3.3L	216mm dia x 113mm
HBU12	4.3L	229mm dia x 124mm
HBU13	5.2L	248mm dia x 124mm
HBU14	6.6L	265mm dia x 142mm



FRYPANS

Code	Description
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Aluminium Nonstick Frypans

- Professional heavy duty pans
- 3mm gauge aluminium
- Riveted handle for extra strength
- Handle coated in heat resistant epoxy
- Xylan non-stick interior

HCI1	20cm
HCI2	24cm
HCI3	28cm
HCI4	32cm

Carbon Steel Frypans

Carbon steel conducts heat fast and evenly. With seasoning becomes a non-stick surface. Ideal for conventional or induction cooking surfaces and is oven proof.

HCI5	20cm
HCI6	22cm
HCI7	26cm
HCI8	30cm

Carbon Steel Blinis Pan

HCI9	12cm
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HCI1-HCI4



HCI5-HCI8



HCI9



DISSCO

HD12–HD17



HCI26



HCI72



HD1

FRYPANS

Code	Description
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Black Iron Frypans

HD12	20cm
HD13	22.5cm
HD14	26cm
HD15	30cm
HD16	33cm
HD17	40cm

Cast Iron Frypans

HCI26	26cm—Rectangular, ribbed
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HCI72	26cm—Round
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Carbon Steel Wok

HD1	360mm
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FRYPANS



Code	Description
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ITALIAN FRYPAN RANGE

AGNELLI ALUMINIUM FRYPANS, 3mm thickness, Silicone sheath on handle, made in Italy.

Made in Italy since 1907, Agnelli have produced quality professional cookware and are leaders in aluminium and induction surfaces. Agnelli is synonymous with quality and understanding the basic requirement for a professional cooking tool, those used by great chefs and catering professionals, delivering a product focused on comfort, practicality, easy handling and, the decisive factor, the ability to conduct heat. Therefore, aluminium has conquered a leading position, thanks to the innate peculiar characteristics of the product, uniform distribution of heat, resistance, manoeuvrability and practicality, and able to meet the demands of catering professionals.

Induction, Non-Stick

HAG1	24cm
HAG2	28cm
HAG3	32cm

Induction Frypans

The Agnelli induction frypans have a "Welded/brazed" induction disc versus a "Pressed" base.

Why is a "Welded/Brazed" base higher in performance?

- Pressed induction bases leave some space that lets liquid enter between the two materials that affect the strength when powered by an induction appliance.
- The pressed base also has empty areas which affects the quality of even heat distribution.
- The welded/brazed bases allow a higher heat performance compared with a pressed base, absorbing more power and an increase in the heating speed which reduces energy consumption in the induction cooktop

Low Sauté

HAG4	20cm
HAG5	24cm
HAG6	28cm
HAG7	32cm

High Sauté, Non-Stick

HAG8	24cm
HAG9	28cm
HAG10	32cm

Low Sauté, Non-Stick

HAG11	20cm
HAG12	24cm
HAG13	28cm
HAG14	32cm

Crepe Pan, Non-Stick

HAG15	24cm
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