

# SERIE 6100 CRUDALLUMINIO



Esecuzione in alluminio pesante, per cucine elettriche e a gas.  
Manicatura tubolare in acciaio inossidabile 18/10, resistente al calore.  
Ampio raggio di raccordo fondo-parete, igienico e facile da pulire.  
Spessore da mm 2 a mm 5,5.

*Made in heavy duty aluminium, suitable both for electric and gas stoves.  
Hollow tubular handles in stainless steel 18/10, stay cool.  
Rounded corners provide easy cleanup.  
Thickness from mm 2 to mm 5,5.*



Pentola  
Stock pot  
Hoher Suppentopf  
Marmite traiteur  
Olla recta

art.	Ø cm.	h.	lt.
16101-16	16	16	3,2
16101-20	20	20	6,2
16101-24	24	24	10,0
16101-28	28	28	16,5
16101-32	32	32	24,0
16101-36	36	36	36,0
16101-40	40	40	50,0
16101-45	45	45	70,0
16101-50	50	50	100,0
16101-60	60	60	169,0



Casseruola alta  
Saucepot  
Fleischtopf  
Brasière  
Cacerola alta

art.	Ø cm.	h.	lt.
16107-16	16	11,0	2,1
16107-20	20	13,0	4,0
16107-24	24	15,0	6,5
16107-28	28	17,5	10,8
16107-32	32	19,5	15,7
16107-36	36	21,0	21,5
16107-40	40	24,0	30,0
16107-45	45	27,0	43,0
16107-50	50	30,0	59,0



Casseruola bassa  
Casserole pot  
Bratentopf  
Sautoir  
Cacerola baja

art.	Ø cm.	h.	lt.
16109-24	24	9,5	4,3
16109-28	28	11,0	6,7
16109-32	32	12,5	10,0
16109-36	36	14,0	14,0
16109-40	40	16,0	20,0
16109-45	45	18,0	28,5
16109-50	50	19,0	37,0
16109-60	60	21,5	60,0



Colapasta per pentola  
Colander for stock pot  
Seiher für Suppentopf  
Passoire pour marmite  
Colador para olla recta

art.	Ø cm.	h.
16926-32	32	31
16926-36	36	37
16926-40	40	40



Couscoussiera  
Couscous pan  
Couscoustopf  
Couscoussier  
Cuscusera

art.	Ø cm.	h.	lt.
46970-32	26-32	28+16	17,5
46970-36	36-46	36+22	36,0



Casseruola a vapore con coperchio  
Potato steamer pot with cover  
Kartoffeldämpfer mit Deckel  
Marmite à pommes-de-terre avec couvercle  
Cuscusera con tapa

art.	Ø cm.	h.	lt.
16923-32	32	21+15	12
16923-36	36	23+17	18
16923-40	40	25+20	25



Casseruola ovale con coperchio  
Oval saucepan with cover  
Ovale Kasserolle mit Deckel  
Casserole ovale avec couvercle  
Cacerola oval con tapa

art.	Ø cm.	h.	lt.
16938-36	36	14,5	10
16938-40	40	16,0	14
16938-45	45	17,0	19



Casseruola alta  
Saucepan  
Stielkasserolle, hoch  
Casserole haute  
Cazo recto alto

art.	Ø cm.	h.	lt.
16106-16	16	11,0	2,1
16106-20	20	13,0	4,0
16106-24	24	15,0	6,5
16106-28	28	17,5	10,8



Casseruola bassa  
Casserole pot  
Bratentopf  
Sautoir  
Cacerola baja

art.	Ø cm.	h.	lt.
16108-20	20	8,0	2,5
16108-24	24	9,5	4,3
16108-28	28	11,0	6,7

## PENTOLAME ALLUMINIO ALLUMINIUM COOKWARE



Padella  
Frypan  
Bratpfanne  
Poêle à frire  
Sarté

art.	Ø cm.	h.
16114-20	20	4,0
16114-24	24	5,0
16114-28	28	5,0
16114-32	32	5,3
16114-36	36	6,0
16114-40	40	7,0



Tegame  
French omelet pan  
Pfanne  
Poêle à paella  
Paellera

art.	Ø cm.	h.
16115-24	24	5,5
16115-28	28	6,0
16115-32	32	6,5
16115-36	36	7,0
16115-40	40	7,5
16115-45	45	7,5



Coperchio  
Cover  
Deckel  
Couvercle  
Tapa

art.	Ø cm.
16961-16	16
16961-20	20
16961-24	24
16961-28	28
16961-32	32
16961-36	36
16961-40	40
16961-45	45
16961-50	50
16961-60	60



Casseruola alta, antiaderente  
Casserole pot, non stick  
Fleischtopf nichtaftend  
Brasière, anti-adhérente  
Cacerola alta, antiadherente

art.	Ø cm.	h.	lt.
16127-16	16	11,0	2,1
16127-20	20	13,0	4,0
16127-24	24	15,0	6,5
16127-28	28	17,5	10,8
16127-32	32	19,5	15,7
16127-36	36	21,0	21,5
16127-40	40	24,0	30,0



Casseruola bassa, antiaderente  
Casserole pot, non stick  
Bratentopf nichtaftend  
Sautoir, anti-adhérente  
Cacerola baja, antiadherente

art.	Ø cm.	h.	lt.
16120-24	24	9,5	4,3
16120-28	28	11,0	6,7
16120-32	32	12,5	10,0
16120-36	36	14,0	14,0
16120-40	40	16,0	20,0



Tegame, antiaderente  
French omelet pan, non stick  
Pfanne, nichtaftend  
Poêle à paella, anti-adhérente  
Paellera antiadherente

art.	Ø cm.	h.
16116-28	28	6,5
16116-32	32	6,5
16116-36	36	7,0
16116-40	40	7,5



Padella, antiaderente  
Frypan, non stick  
Bratpfanne, nichtaftend  
Poêle, anti-adhérente  
Sartén antiadherente

art.	Ø cm.	h.
41720-18	18	3,8
41720-20	20	3,8
41720-24	24	4,5
41720-28	28	5,4
41720-30	30	5,4
41720-32	32	5,6



Padella, rivestimento in ceramica  
Frypan, ceramic coating  
Bratpfanne, keramische Beschichtung  
Poêle, revêtement céramique  
Sartén cobertura en ceramica

art.	Ø cm.	h.
11720-18	18	3,8
11720-20	20	3,8
11720-24	24	4,5
11720-28	28	5,4
11720-30	30	5,4
11720-32	32	5,6



Padella, antiaderente  
Frypan, non stick  
Bratpfanne, nichtaftend  
Poêle, anti-adhérente  
Sartén antiadherente

art.	Ø cm.	h.
16117-20	20	4,0
16117-24	24	5,0
16117-28	28	5,0
16117-32	32	5,3
16117-36	36	6,0
16117-40	40	7,0



Padella forgiata, rivestimento ceramica  
Forged frypan, ceramic coating  
Pfanne, geschmiedet, keramische Beschichtung  
Poêle forgée, revêtement céramique  
Sartén forjada, cobertura ceramica

art.	Ø cm.	h.
11618-20	20	3,4
11618-24	24	4,2
11618-28	28	4,5
11618-32	32	5,5
11618-36	36	6,0



Tegame forgiato, rivestimento ceramica  
Forged omelet pan, ceramic coating  
Pfanne, geschmiedet, keramische Beschichtung  
Poêle forgée, revêtement céramique  
Paellere forjada, cobertura ceramica

art.	Ø cm.	h.
11619-20	20	3,4
11619-24	24	4,2
11619-28	28	4,5
11619-32	32	5,5
11619-36	36	6,0



Padella bombata antiaderente, manico ferro  
Frypan, non stick, cast iron handle  
Bratpfanne, nichttaftend, Gusseisen-Stiel  
Poêle bombé, anti-adhérente, queue fonte  
Sartén antiadherente, mango hierro

art.	Ø cm.	h.
16113-20	20	5,5
16113-24	24	6,5
16113-28	28	7,0
16113-32	32	7,5
16113-36	36	8,0
16113-40	40	8,5



Padella antiaderente, manico ferro  
Frypan, non stick, cast iron handle  
Bratpfanne, nichttaftend, Gusseisen-Stiel  
Poêle, anti-adhérente, queue fonte  
Sartén antiadherente, mango hierro

art.	Ø cm.	h.
16717-20	20	4,0
16717-24	24	5,0
16717-28	28	5,0
16717-32	32	5,3
16717-36	36	6,0
16717-40	40	7,0



Padella crêpes, antiaderente  
Crêpes pan, non stick  
Crêpepfanne, nichttaftend  
Poêle à crêpes, anti-adhérente  
Sartén crêpes antiadherente

art.	Ø cm.
16118-24	24



Padella crêpes antiaderente  
Crêpes pan, non-stick  
Crêpes-Pfanne, nichttaftend  
Tuile à crêpes anti-adhérente  
Sartén para crêpes, antiadherente

art.	Ø cm.
16712-22	22
16712-26	26
16712-30	30

La crespella (in francese: crêpe) è un tipo di cialda sottile, morbida ed elastica, cotta su una superficie rovente tonda. Vengono farcite di ripieni vari, dolci o salati e arrotolate su se stesse per racchiuderli. L'impasto è a base di latte, uova, farina. La crespella è generalmente considerata una pietanza tipica della cucina francese, tuttavia sono presenti preparazioni simili in vari paesi d'Europa. Il nome proviene dal termine latino crispus (arricciato, ondulato).

*The pancake (in French: crêpe) is a type of thin wafer, soft and supple, baked on a round hot surface. Usually stuffed with various fillings, sweet or salty and rolled up. The dough is made from milk, eggs and flour. The pancake is generally considered as a typical French dish, although there are similar preparations in several countries. The name comes from the Latin crispus (curly, wavy).*



Padella per blinis, antiaderente  
Non-stick blinis pan  
Blinis-Pfännchen, nichttaftend  
Poêle à blinis, anti-adhérente  
Sartén blinis, antiadherente

art.	Ø cm.	h.
16719-12	12	2



Tegame  
Bake roasting pan  
Pfanne  
Plat à four  
Rustidera

art.	dim. cm.	h.
16941-40	40x26	7,5
16941-45	45x30	7,5
16941-50	50x30	8,0
16941-60	60x35	9,0
16941-61*	61x43	9,0

\*Per forno GN 2/1. - For 2/1 GN ovens.



Tegame  
Bake roasting pan  
Pfanne  
Plat à four  
Rustidera

art.	dim. cm.	h.
16943-40	40x26	7,5
16943-45	45x30	7,5
16943-50	50x30	8,0
16943-60	60x35	9,0
16943-61*	61x43	9,0

\*Per forno GN 2/1. - For 2/1 GN ovens.

## PENTOLAME ALLUMINIO ALLUMINIUM COOKWARE



Tegame, antiaderente  
Bake roasting, non stick  
Pfanne, nichthaftend  
Plat à four, anti-adhérente  
Rustidera antiaderente

art.	dim. cm.	h.
16947-40	40x26	7,5
16947-45	45x30	7,5
16947-50	50x30	8,0
16947-60	60x35	9,0
16947-61*	61x43	9,0

\*Per forno GN 2/1. - For 2/1 GN ovens.



Tegame basso  
Bake roasting pan  
Pfanne, flach  
Plat à four bas  
Bandeja horno

art.	dim. cm.	h.
16944-45	45x30	4
16944-50	50x30	4
16944-60	60x35	4



Coperchio per tegami  
Lid for roasting pans  
Deckel für Bräter  
Couvercle pour plaques à rôtir  
Tapa para rustidera

art.	dim. cm.
16948-40	40x26
16948-45	45x30
16948-50	50x30
16948-60	60x35
16948-61	61x43



Brasiera con coperchio  
Roasting pan with cover  
Brazier mit Deckel  
Braisière avec couvercle  
Rustidera alta con tapa

art.	dim. cm.	h.	lt.
16965-40	40x26	15	14
16965-50	50x30	15	21
16965-60	60x35	15	30



Pesciera  
Fish kettle  
Fisch-Kochkessel  
Poissonnière  
Hervidor pescado

art.	dim. cm.	h.	lt.
16939-50	50x15	12	9
16939-60	60x17	13	13
16939-70	70x19	14	18
16939-80	80x24	17	30

Fornita completa di griglia e coperchio.  
Equipped with grid and cover.



PA+  
plus

Colapasta a spicchi 1/4, rete  
1/4-Segment wire colander  
1/4 Netzseiher-Einsatz  
Passoire cuit-pâtes à gaze, 1/4  
Colador red 1/4

art.	Ø cm.	h. cm.
12992-36	36	23
12992-40	40	26



Casseruola, alluminio  
Sauce-pot, aluminium  
Gemüsetopf, Aluminium  
Braisière, alu  
Cacerola, aluminio

art.	Ø cm.	h.	lt.
16929-36	36	17	17,0
16929-40	40	18	22,5

Fornita senza spicchi.  
Supplied without colanders.



Bagnomaria  
Bain-marie pot  
Wasserbadkasserolle  
Casserole bain-marie  
Baño maria

art.	Ø cm.	h.	lt.
16910-14	14	16	2,5
16910-16	16	18	3,7
16910-18	18	20	5,0
16910-20	20	22	7,0



Colafritto, inox  
Fry dripping tray, stainless steel  
Pommes-Frites-Seiher, Edelstahl Rostfrei  
Egouttoir à friture, inox  
Escurridor para fritura, inox

art.	Ø cm.
41930-39	39