



serie 9000



Professionelle Linie
aus Edelstahl 18/10

Differenzierte Materialstärke

Innen

Gebürsteter Edelstahl

Außen

Satiniert für länger anhaltende gute Optik

Boden

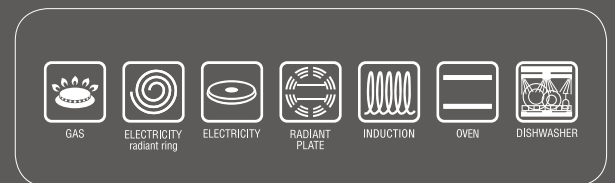
Thermoboden mit drei Schichten:

Stahl/Alu/Stahl, geeignet für alle Herdarten
einschließlich Induktionsherde



Griff

Professioneller Röhrengriff für optimale Griff-
Sicherheit, mit geschweißter Verstärkungsflansch.
Breiter, solider Griff



Linea professionale
in acciaio inox 18/10

Professional line in
18/10 stainless steel

H

Spessore differenziato


Differentiated gauge


Finitura interna
Acciaio spazzolato

Internal finish
Brushed steel

Finitura esterna
Satinatura esterna per una
più lunga durata estetica nel tempo

External finish
External satin finish for a lasting aesthetic condition

Fondo
Fondo termo diffusore sandwich a tre strati:
acciaio/alluminio/acciaio, adatto per tutte le fonti
di calore incluse quelle ad induzione 

Base
Three level sandwich heat diffusing bottom: steel/
aluminum/steel, suitable for all heat sources including
induction hobs 

Manicatura
Manicatura professionale in acciaio tubolare per
un'ottima presa, saldata con flangia di rinforzo.
Maniglia dalla presa ampia e solida

Handles
Professional handle in tubular steel for an excellent
grip, welded with reinforcing flange. Handle for a
firm grip

9000

- _ Padella 1 manico
- _ Fry pan with long handle
- _ Pfanne flach



	H	Ø
9000.20	5,0	20
9000.24	5,5	24
9000.28	6,0	28
9000.32	6,0	32
9000.36	7,0	36
9000.40	8,0	40

9008

- _ Tegame 2 maniglie
- _ Serving pan with 2 handles
- _ Servierpfanne mit 2 Griffen



	H	Ø
9008.24	5,5	24
9008.28	6,0	28
9008.32	6,0	32
9008.36	7,0	36
9008.40	8,0	40

9016

- _ Casseruola bassa 2 maniglie
- _ Shallow casserole with 2 handles
- _ Kasserolle mit 2 Griffen



	H	Ø	L
9016.24	8,0	24	3,6
9016.28	9,0	28	5,5
9016.32	10,0	32	8,0
9016.36	11,0	36	11,5
9016.40	13,0	40	16,3
9016.45	14,0	45	22,2
9016.50	16,0	50	31,4
9016.60	18,0	60	51,0

9018

- _ Casseruola media 2 maniglie
- _ Medium height casserole with 2 handles
- _ Bratentopf



	H	Ø	L
9018.20	9,0	20	2,8
9018.24	10,5	24	4,7
9018.28	12,0	28	7,4
9018.32	15,0	32	12,1
9018.36	17,0	36	17,3
9018.40	19,0	40	25,0
9018.45	22,0	45	35,0
9018.50	24,0	50	47,0
9018.60	25,0	60	70,0



9020

- _ Casseruola alta 2 maniglie
- _ Deep casserole with 2 handles
- _ Gemüsetopf



	H	Ø	L
9020.20	13,0	20	4,1
9020.24	15,0	24	6,8
9020.28	17,0	28	10,5
9020.32	19,0	32	15,0
9020.36	22,0	36	23,0
9020.40	25,0	40	32,0
9020.45	28,0	45	44,0
9020.50	30,0	50	58,0
9020.60	35,0	60	99,0



9022

- _ Pentola 2 maniglie
- _ Stock pot with 2 handles
- _ Suppentopf



	H	Ø	L
9022.16	16,0	16	3,0
9022.18	18,0	18	4,5
9022.20	20,0	20	6,0
9022.24	24,0	24	10,5
9022.28	28,0	28	17,2
9022.32	32,0	32	25,7
9022.36	36,0	36	36,6
9022.40	40,0	40	50,0
9022.45	45,0	45	70,0
9022.50	50,0	50	100,0
9022.60	55,0	60	155,0



9024

- _ Casseruola bassa 1 manico
- _ Low saucepan with long handle
- _ Stielkasserolle



	H	Ø	L
9024.20	7,0	20	2,2
9024.24	8,0	24	3,6
9024.28	9,0	28	5,5

9026

- _ Casseruola media 1 manico
- _ Medium height saucepan with long handle
- _ Stieltopf



	H	Ø	L
9026.16	7,0	16	1,4
9026.18	8,0	18	2,0
9026.20	9,0	20	3,0
9026.24	10,5	24	5,0
9026.28	12,0	28	7,4

9028

- _ Casseruola alta a 1 manico
- _ Deep saucepan with long handle
- _ Stieltopf hoch



	H	Ø	L
9028.16	11,0	16	2,2
9028.18	12,0	18	3,1
9028.20	13,0	20	4,1
9028.24	15,0	24	7,0
9028.28	17,0	28	11,0

9030

- _ Casseruola conica 1 manico
- _ Tapered saucepan with long handle
- _ Stielkasserolle konisch



	H	Ø	L
9030.16	6,0	16	0,75
9030.18	6,5	18	1,0
9030.20	7,0	20	1,9
9030.24	8,0	24	2,5

9038

- _ Cuocipasta 4 spicchi in lastra
- _ Pasta cooking with s/s 4 strainers
- _ Hoher Topf mit 4 Einsätzen aus Edelstahl



	H	Ø	L
9038.36	17,0	36	17,3
9038.40	19,0	40	25,0

9040

- _ Rostiera 2 maniglie snodabili
- _ Roasting pan with foldable handles
- _ Auflaufform mit 2 Griffen



	H	SIZE
9040.30	7,5	30x22
9040.35	8,0	35x26
9040.40	8,5	40x28
9040.45	9,0	45x32

9058

- _ Coperchio piano
- _ Flat lid
- _ Flacher Deckel

	Ø
9058.16	16
9058.18	18
9058.20	20
9058.24	24
9058.28	28
9058.32	32
9058.36	36
9058.40	40
9058.45	45
9058.50	50
9058.60	60



9060

- _ Colapasta conico con base 2 maniglie
- _ Conical colander with 2 handles
- _ Konisches Nudelsieb mit 2 Griffen

	H	Ø
9060.28	13,0	28
9060.32	16,0	32
9060.36	18,0	36
9060.40	20,0	40
9060.45	22,0	45
9060.50	24,0	50



9066

- _ Scaldapasta a rete per Cuocipasta 1/4
- _ Mesh strainer 1/4 for pasta pot
- _ Abtropf Pasta-Sieb 1/4

	H	Ø
9066.36	23	36
9066.40	26	40



9070

- _ Scaldapasta in lastra per Cuocipasta 1/4
- _ S/s strainer 1/4 for pasta pot
- _ Abtropf Pasta-Sieb 1/4



	H	Ø
9070.36	22,0	36
9070.40	25,0	40

9072

- _ Cestello per cottura a vapore 2 maniglie
- _ Cylindrical strainer for steaming
- _ Dampfkocheinsatz mit 2 Griffen



	H	Ø	L
9072.28	17,0	28	10,0
9072.32	19,0	32	15,0

9074

- _ Scaldapasta cilindrico 1 manico
- _ Cylindrical strainer with long handle
- _ Zylindrischer Nudleinsatz mit 1 Stiel



	H	Ø
9074.18	12,0	18
9074.20	13,0	20
9074.24	15,0	24

9076

- _ Colino cinese 1 manico
- _ Chinese colander
- _ Edelstahlspitzsieb mit flachem Stiel



	H	Ø
9076.16	13,0	16
9076.18	16,0	18
9076.20	18,0	20
9076.22	20,0	22
9076.24	21,0	24

9078

- _ Colapasta sferico 2 maniglie
- _ Colander with 2 handles
- _ Sieb mit 2 Griffen



	H	Ø
9078.32	18,0	32
9078.36	19,0	36
9078.40	21,0	40

9080

- _ Bastardella 2 maniglie
- _ Mixing bowl with 2 handles
- _ Schüssel mit 2 Griffen



	H	Ø	L
9080.22	12,0	22	2,7
9080.26	14,0	26	4,0
9080.32	18,0	32	9,5
9080.36	20,5	36	14,0
9080.40	21,5	40	18,0

9082

- _ Base per bastardella
- _ Base for mixing bowl
- _ Standfuß für Schüssel



SIZE

9082.22 22x26
9082.32 32x36

9084

- _ Bagnomaria 1 manico
- _ Bain marie pot with long handle
- _ Wasserbad Einsatz



	H	Ø
9084.14	16,0	14
9084.16	18,0	16
9084.18	20,0	18
9084.20	22,0	20

9088

- _ Pesciera con griglia e coperchio
- _ Fish kettle with grill and lid
- _ Fischtopf mit Sieb und Deckel



	H	Ø
9088.45	10,0	45
9088.50	10,0	50
9088.60	10,0	60

9122

- _ Pentola a pressione professionale
- _ Professional pressure cooker
- _ Professioneller Schnellkochtopf



	H	Ø	L
9122.32	30,0	32	23,0

9090

- _ Mestolo
- _ One piece ladle
- _ Schöpflöffel



	LENGTH	Ø	C.C.
9090.06	30,0	6,5	0,07
9090.08	32,0	8,0	0,12
9090.09	33,0	9,0	0,20
9090.10	37,0	10,0	0,25
9090.12	40,0	12,0	0,50
9090.14	44,0	14,0	0,75
9090.16	47,0	16,0	1,00

9091

- _ Schiumarola
- _ One piece skimmer
- _ Schaumlöffel



	LENGTH	Ø
9091.10	31,0	10
9091.12	35,0	12
9091.14	38,0	14
9091.16	41,0	16
9091.18	42,0	18
9091.20	45,0	20

9092

- _ Paletta liscia
- _ One piece spatula
- _ Backschaufel



	LENGTH
9092.10	36,0
9092.12	39,0

9093

- _ Paletta forata
- _ Perforated spatula
- _ Backschaufel perforiert



	LENGTH
9093.10	36,0
9093.12	39,0

9094

- _ Cucchiaione
- _ One piece spoon
- _ Gießlöffel



	LENGTH
9094.06	38,0

9095

- _ Cucchiaione obliquo
- _ Spoon crosswise
- _ Schöpflöffel quer



	LENGTH	Ø
9095.06	50,0	6,5

9096

- _ Forchettone 2 punte
- _ 2-prong meat fork
- _ Fleischgabel 2 Zacken



	LENGTH
9096.50	50,0

9097

- _ Forchettone 3 punte
- _ 3-prong meat fork
- _ Fleischgabel 3 Zacken



	LENGTH
9097.50	50,0

9098

- _ Frusta 12 fili flessibile
- _ Egg whisk 12 wires
- _ Schneebesen

LENGTH

9098.25	25
9098.30	30
9098.35	35
9098.40	40
9098.45	45
9098.50	50



9099

- _ Frusta 8 fili rigida
- _ Egg whisk 8 wires
- _ Rührbesen

LENGTH

9099.25	25
9099.30	30
9099.35	35
9099.40	40

