

**We dedicated ourselves to design and produce
a pan for every application.**

**The VKD, largest German Chefs Association,
calls it “The world’s best pan.”**





Precise handmade craftsmanship.





ZILBE
THE
**WORLD'S
BEST PAN**
Made in Germany

Refined for excellent haptics





Perfection is our motivation.

Our products

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Thank you for your trust in our capabilities!

Your interest in AMT products is the right choice for you, your family, our environment and your wallet!

Perfection has always been our mission, striving to provide you with first-class cookware that saves time, energy and money to ensure that you have a active life style.

Star Chefs around the world profit daily from the excellent quality of our products. In constant and close cooperation with the German Chefs Association and the German National Culinary Team, we have mutually designed and developed many new and innovative products, which you will find throughout this catalogue.

We combine tradition, solid craftsmanship, modern technology and our expertise together with top-grade material to guarantee our customers unique and premium quality. You can also achieve excellent culinary results like the professional Chefs by using AMT cookware.

Help us help our environment! Our cookware is the first of its kind to have received the energy efficiency certification, class A. Due to the fact that Aluminium is the best heat transmitter in combination with our 9 mm, warp free, casted bottom, you have excellent heat transmission and the heat is stored in the bottom for a long period of time, which saves one of our most precious resources... energy!

Our Lotan® coating makes our cookware so easy to rinse that it helps reduce your water consumption, which therefore helps save another one of our planets most precious natural resources – water – and your hard earned money. Our products are also recyclable.

As one of the very few suppliers on the market today, we manufacture all of our products in-house. Therefore, we have total supervision over all production procedures and quality controlling. Our company is certified to meet the newest requirements and standards according to ISO 9001-2008.

AMT cookware will give you the inspiration for a new culinary experience.

Dipl.-Ing. Harald Möhl, CEO
Alumetall-Gießtechnik GmbH



Harald
Möhl



Quality testing without compromise!

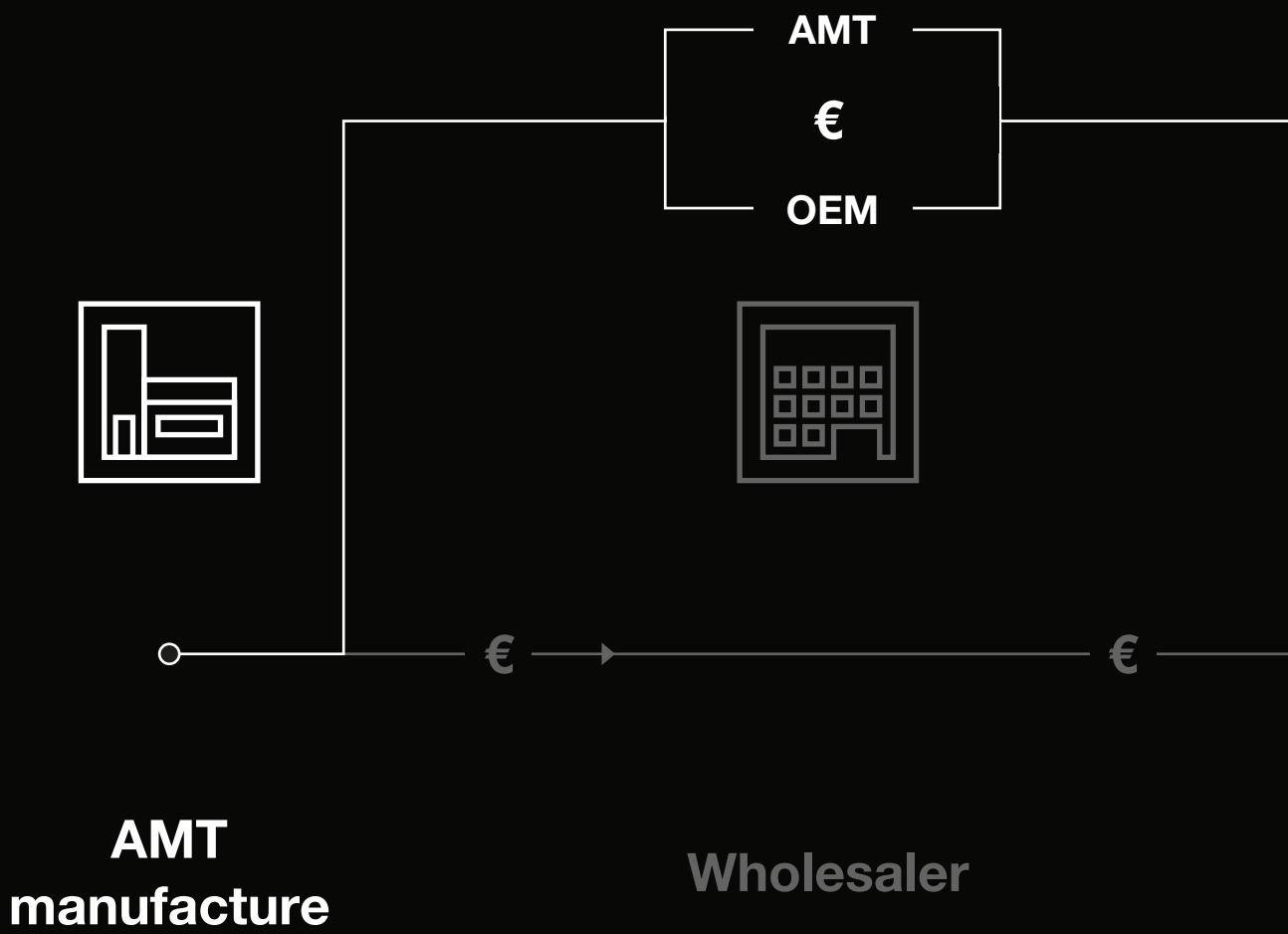
We meet all standards and guidelines, receive the most important prizes and we are honored every year for our innovations.

The conventional quality tests are essential, but our quality tests go beyond essential!

We searched for quality tests without compromise and we found what we were looking for in the deepest forests of Eastern Europe – and the results are convincing.



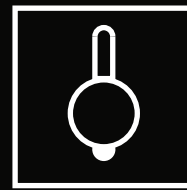
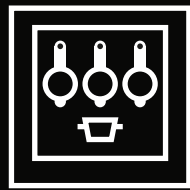
Straight out of manufacture onto the shelves



No matter whether an AMT or an OEM product leaves our production halls, we ensure a fast and smooth delivery.

Small amounts of OEM products are treated with the same commitment as our own brand name products.

You have the possibility of avoiding buying from wholesalers. This increases the margin for retailers and makes our customers verifiably successful.



€

Shop

Consumer

Waterless Cooking



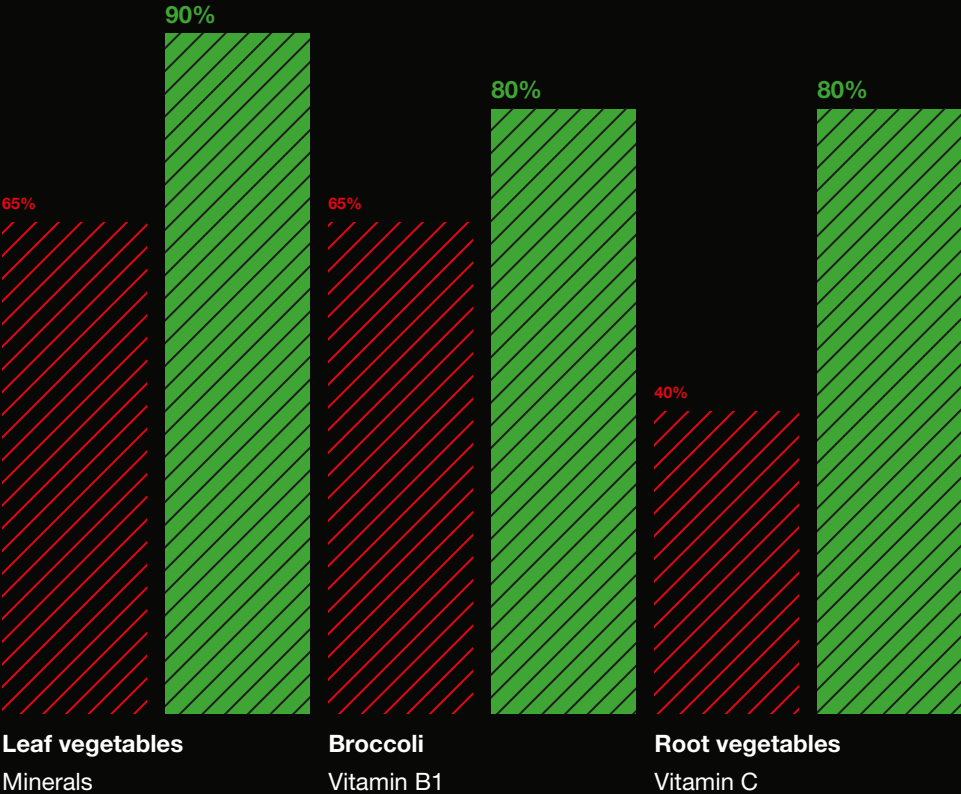
Prepare healthy and nutritious meals in all their full natural colours and original crispy texture.



What seems to be impossible has been made possible with the innovative AMT products designed, developed and tested together with the Nestlé Professional nutritionists and the renowned Chefs of the German National Culinary team.

Short heating up and cooking times and having total control at the same time with help of the standard fitting thermometer – with the Waterless Sets from AMT you leave nothing to chance.

Prepare healthy meals with the AMT Waterless Cooking System

Retained vitamin and mineral level in %

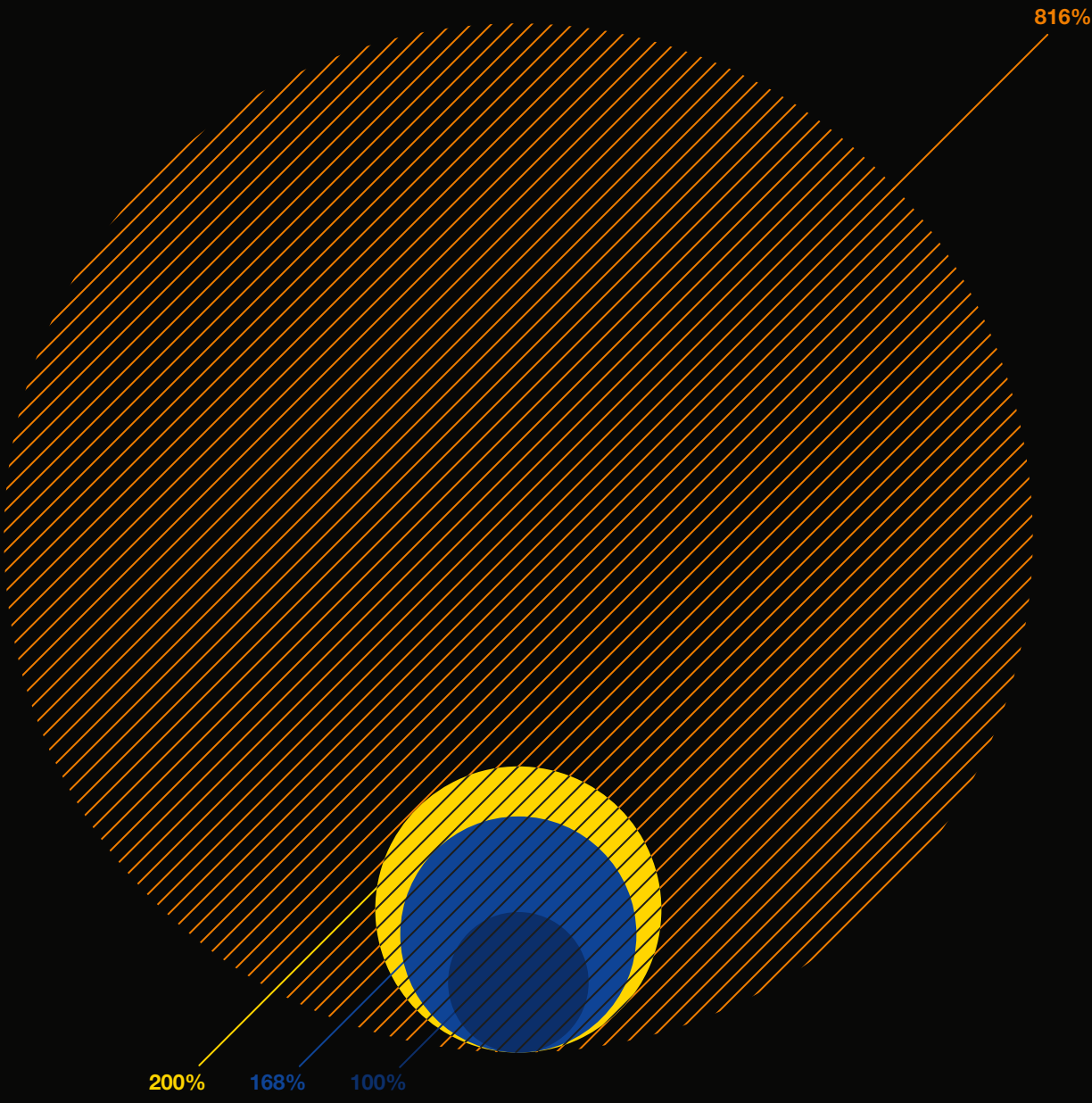


 Conventional cooking
 Waterless Cooking

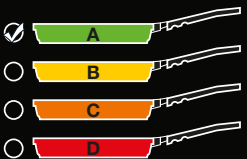
For the environment, for your health, for your wallet.

Material heat transmission
in comparison to stainless steel

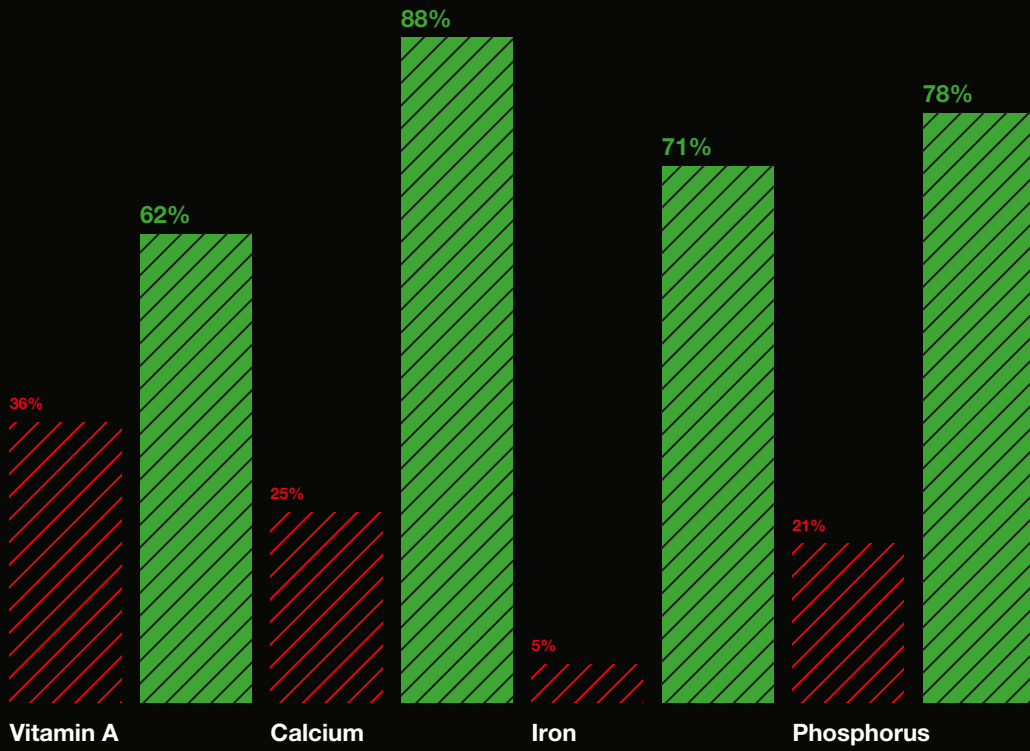
Our pan is the first energy efficient
pan of its kind.



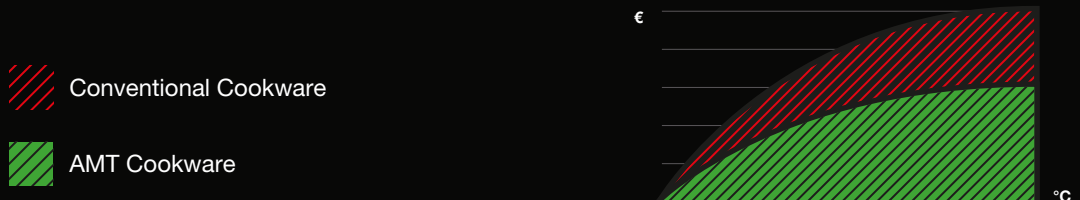
- Aluminium
- Grey iron
- Steel
- Stainless steel



Retained vitamins and minerals in comparison



Cost efficiency compared

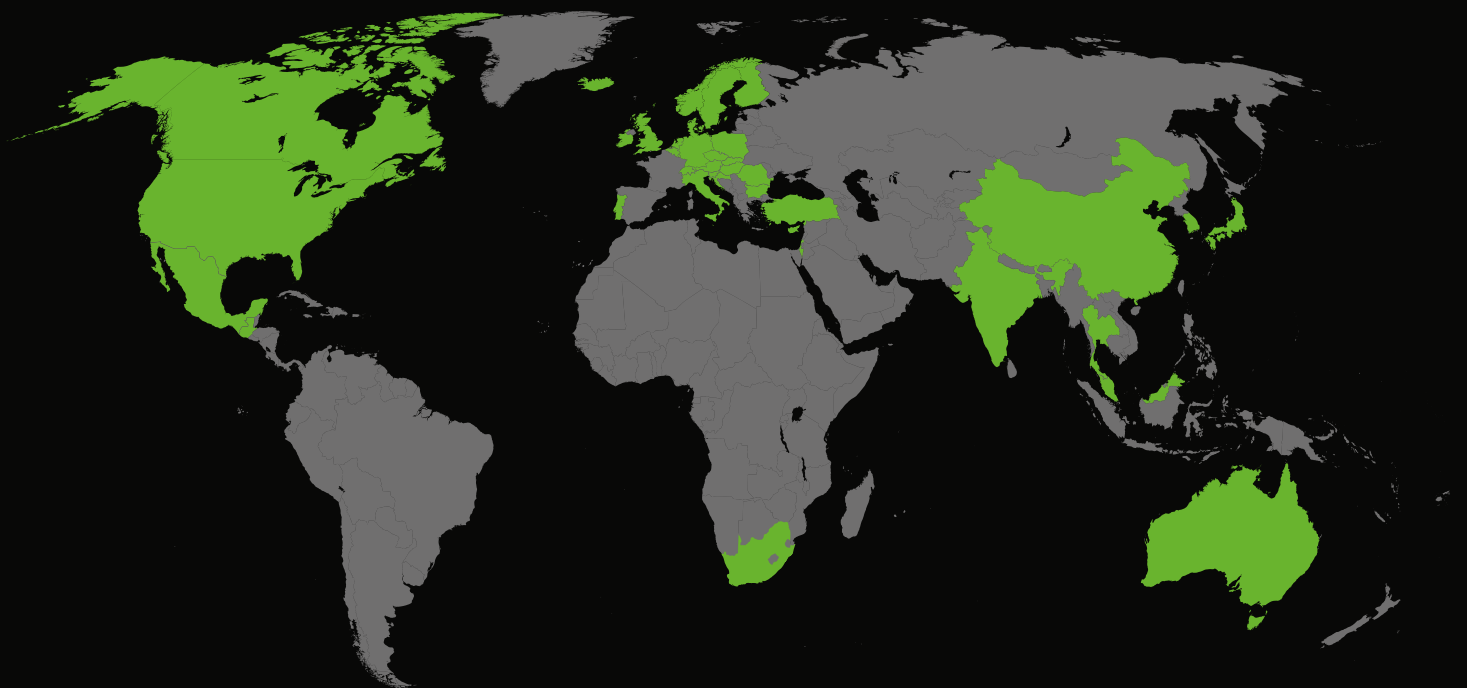


The best in the world only cook with the best in the world

At the “Culinary Olympics” IKA 2012, 50 of 52 of the international culinary teams that qualified for the competition cooked with AMT cookware. Together with the German National Culinary Team we developed cookware for the highest expectations.

The expert knowledge of the Chefs and our product tests flow directly into the creation of our products.

50 of the 52 Culinary National Teams cook with our products





German National Culinary Team –
Research and development partners of AMT



Progress and Development

1 Heavy Duty Handcasted Aluminium. Abrasive blasting enhances the surface area 12 times better, enabling superior adhesion for the subsequent layers.

2 Titanium Oxide Layer. Titanium oxide layer nearly as hard as diamond, burned on at 20.000 °C, extremely scratch and cut resistant.

3 Anti-Corrosion Layer. Anti-corrosion layer for optimal protection against aggressive detergents, fruit acids and acetic.

4 Reinforced Layer. Reinforced layer, fortified with mineral particles to provide a long lasting abrasion resistance.

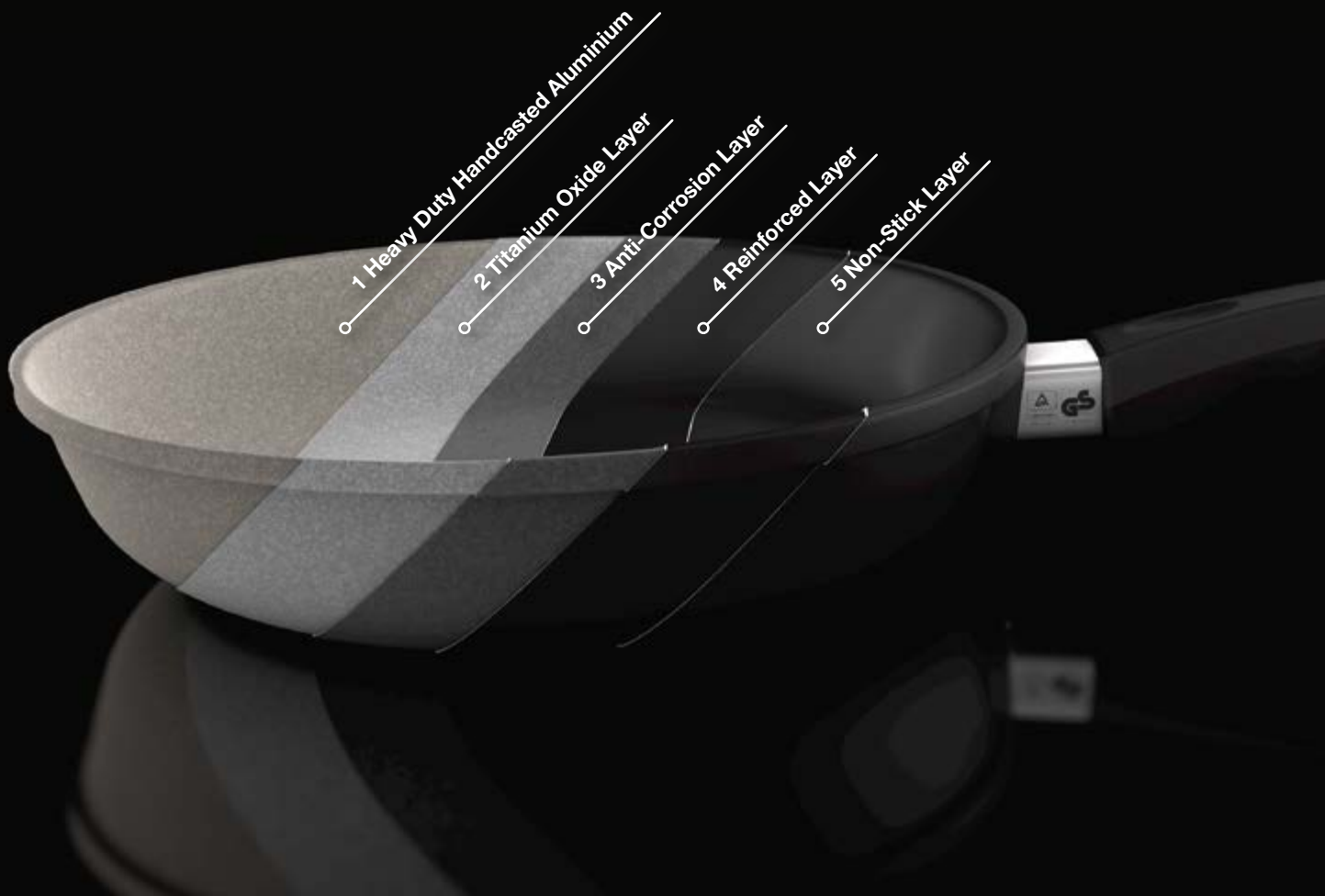
5 Non-Stick Layer. Non-stick coating layer, made from our unique **Lotan**[®] sealing with anti-bacterial effect.



Lotan[®] is the new revolutionary coating technology for modern gastronomic applications.

The non-stick characteristics of our **Lotan**[®] coating simplify the cleaning of your cookware and keeps the surface germ free.

Our **Lotan**[®] coating makes our cookware so easy to rinse that it helps reduce your water consumption, which therefore helps save one of our planets most precious natural resources – water and your hard earned money.



FRYING AND TOSSING PANS

Must have allrounders for perfect frying and tossing results.



All products with this symbol are
also available in induction

Frying and Tossing Pans



Tossing pan item nr. 420

⊗ 20 cm, † 4 cm, with handle

Tossing pan item nr. I-420

⊗ 20 cm, † 4 cm, with handle, induction



Tossing pan item nr. 424

⊗ 24 cm, † 4 cm, with handle

Tossing pan item nr. I-424

⊗ 24 cm, † 4 cm, with handle, induction



Tossing pan item nr. 428

⊗ 28 cm, † 4 cm, with handle

Tossing pan item nr. I-428

⊗ 28 cm, † 4 cm, with handle, induction





Tossing pan item nr. 432

⊗ 32 cm, † 4 cm, with handle

Tossing pan item nr. I-432

⊗ 32 cm, † 4 cm, with handle, induction

 **Lotan®**



Frying pan item nr. 520

⊗ 20 cm, † 5 cm, with handle

Frying pan item nr. I-520

⊗ 20 cm, † 5 cm, with handle, induction

 **Lotan®**



Frying pan item nr. 524

⊗ 24 cm, † 5 cm, with handle

Frying pan item nr. I-524

⊗ 24 cm, † 5 cm, with handle, induction

 **Lotan®**

Frying and Tossing Pans



Frying pan shallow item nr. 526

⊗ 26 cm, † 5 cm, with handle

Frying pan shallow item nr. I-526

⊗ 26 cm, † 5 cm, with handle, induction



ETM TESTMAGAZIN • RESULT	
AMT Gastroguss 528 28cm	
EXCELLENT	92,1%
non-stick coated pan online tested www.etm-testmagazin.de	02/2015



Frying pan shallow item nr. 528

⊗ 28 cm, † 5 cm, with handle

Frying pan shallow item nr. I-528

⊗ 28 cm, † 5 cm, with handle, induction



Frying pan shallow item nr. 532

⊗ 32 cm, † 5 cm, with handle

Frying pan shallow item nr. I-532

⊗ 32 cm, † 5 cm, with handle, induction



BRAISE POTS AND PANS

Perfect for braising, stewing, roasting
or simply sauteing



All products with this symbol are
also available in induction

Braise Pots and Pans



Braise pan item nr. 720

⊕ 20 cm, † 7 cm, with handle

Braise pan item nr. I-720

⊕ 20 cm, † 7 cm, with handle, induction



Braise pan item nr. 724

⊕ 24 cm, † 7 cm, with handle

Braise pan item nr. I-724

⊕ 24 cm, † 7 cm, with handle, induction



Braise pan item nr. 726

⊕ 26 cm, † 7 cm, with handle

Braise pan item nr. I-726

⊕ 26 cm, † 7 cm, with handle, induction





Braise pan item nr. 728

⊗ 28 cm, † 7 cm, with handle

Braise pan item nr. I-728

⊗ 28 cm, † 7 cm, with handle, induction



Braise pan item nr. 820

⊗ 20 cm, † 8 cm, with side handles

Braise pan item nr. I-820

⊗ 20 cm, † 8 cm, with side handles, induction



Braise pan item nr. 824

⊗ 24 cm, † 8 cm, with side handles

Braise pan item nr. I-824

⊗ 24 cm, † 8 cm, with side handles, induction



Braise Pots and Pans



Braise pan item nr. 826

⊗ 26 cm, † 8 cm, with side handles

Braise pan item nr. I-826

⊗ 26 cm, † 8 cm, with side handles, induction



Braise pan item nr. 828

⊗ 28 cm, † 8 cm, with side handles

Braise pan item nr. I-828

⊗ 28 cm, † 8 cm, with side handles, induction



Braise pan item nr. 828GS

⊗ 28 cm, † 8 cm, with handle and side handle

Braise pan item nr. I-828GS

⊗ 28 cm, † 8 cm, with handle and side handle, induction



Braise pan item nr. 832

⊗ 32 cm, † 8 cm, with side handles

Braise pan item nr. I-832

⊗ 32 cm, † 8 cm, with side handles, induction



STOCK AND SAUCE POTS

Stews, goulash and pasta - nutritious and delicious



All products with this symbol are
also available in induction

Stock and Sauce Pots

Waterless cooking — for your well-being



A passionate and exciting new way of preparing fresh and wholesome meals, enhanced in their bright, natural colors, keeping a crispy texture. Preparing a meal using only the natural condensation is one of the most nutritious ways of cooking. Your meal will be steamed gently in its own juices.

You preserve up to 90 % of the vitamins and minerals. In contrast, conventional cookware preserves sometimes as little as 40 % of the same vitamins and minerals.



Waterless cooking set item nr. 1220-SET

⌀ 20 cm, t 12 cm, incl. steamer and lid

Waterless cooking set item nr. I-1220-SET

⌀ 20 cm, t 12 cm, incl. steamer and lid, induction

Waterless cooking set item nr. 1424-SET

⌀ 24 cm, t 14 cm, incl. steamer and lid

Waterless cooking set item nr. I-1424-SET

⌀ 24 cm, t 14 cm, incl. steamer and lid, induction



Lotan®



Waterless cooking set item nr. 3326-SET

33 × 26 cm, t 12 cm, oval,
incl. steamer and lid

Waterless cooking set item nr. I-3326-SET

33 × 26 cm, t 12 cm, oval,
incl. steamer and lid, induktion



Lotan®

Stock and Sauce Pots

Milk and sauce pot item nr. 816

⊗ 16 cm, † 8 cm, with two spouts and handle

Milk and sauce pot item nr. I-816

⊗ 16 cm, † 8 cm, with two spouts and handle, induction



 Lotan®

Milk and sauce pot item nr. 916

⊗ 16 cm, † 10 cm, with handle

Milk and sauce pot item nr. I-916

⊗ 16 cm, † 10 cm, with handle, induction



 Lotan®

Milk and sauce pot item nr. 918

⊗ 18 cm, † 10 cm, with two spouts and handle

Milk and sauce pot item nr. I-918

⊗ 18 cm, † 10 cm, with two spouts and handle, induction



 Lotan®

Milk and sauce pot item nr. 1120

⊗ 20 cm, † 11 cm, with two spouts and handle

Milk and sauce pot item nr. I-1120

⊗ 20 cm, † 11 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 1214

⊗ 14 cm, † 12 cm, with spout and side handle

 Lotan®

Casserole item nr. 1020

⌀ 20 cm, h 11 cm, with side handles

Casserole item nr. I-1020

⌀ 20 cm, h 11 cm, with side handles, induction

Casserole item nr. 1024

⌀ 24 cm, h 11 cm, with side handles

Casserole item nr. I-1024

⌀ 24 cm, h 11 cm, with side handles, induction



 **Lotan**

Casserole item nr. 1026

⌀ 26 cm, h 10 cm, with side handles

Casserole item nr. I-1026

⌀ 26 cm, h 10 cm, with side handles, induction



 **Lotan**

Casserole item nr. 1228

⌀ 28 cm, h 12 cm, with side handles

Casserole item nr. I-1228

⌀ 28 cm, h 12 cm, with side handles, induction



 **Lotan**

Casserole item nr. 1232

⌀ 32 cm, h 12 cm, with side handles

Casserole item nr. I-1232

⌀ 32 cm, h 12 cm, with side handles, induction



 **Lotan**

Stock and Sauce Pots

Pot item nr. 716

⌀ 16 cm, h 8,5 cm, with side handles

Pot item nr. I-716

⌀ 16 cm, h 8,5 cm, with side handles, induction



Pot item nr. 920

⌀ 20 cm, h 12 cm, with side handles

Pot item nr. I-920

⌀ 20 cm, h 12 cm, with side handles, induction



Pot item nr. 924

⌀ 24 cm, h 14 cm, with side handles

Pot item nr. I-924

⌀ 24 cm, h 14 cm, with side handles, induction



Pot item nr. 926

⌀ 26 cm, h 15 cm, with side handles

Pot item nr. I-926

⌀ 26 cm, h 15 cm, with side handles, induction





Pot item nr. 928

⊗ 28 cm, † 16 cm, with side handles

Pot item nr. I-928

⊗ 28 cm, † 16 cm, with side handles, induction



Pot item nr. 1632

⊗ 32 cm, † 16 cm, with side handles

Pot item nr. I-1632

⊗ 32 cm, † 16 cm, with side handles, induction



Pot item nr. 2132

⊗ 32 cm, † 21 cm, with side handles

Pot item nr. I-2132

⊗ 32 cm, † 21 cm, with side handles, induction



Stock and Sauce Pots



Pressure cooker item nr. 822SK-SET

⌀ 22 cm, † 10 cm, incl. glass lid

Pressure cooker item nr. I-822SK-SET

⌀ 22 cm, † 10 cm, incl. glass lid, induction

Pressure cooker item nr. 922SK-SET

⌀ 22 cm, † 14 cm, incl. glass lid

Pressure cooker item nr. I-922SK-SET

⌀ 22 cm, † 14 cm, incl. glass lid, induction

Pressure cooker item nr. 1822SK-SET

⌀ 22 cm, † 18 cm, incl. glass lid

Pressure cooker item nr. I-1822SK-SET

⌀ 22 cm, † 18 cm, incl. glass lid, induction

Pressure cooker item nr. 924SK-SET

⌀ 24 cm, † 14 cm, incl. glass lid

Pressure cooker item nr. I-924SK-SET

⌀ 24 cm, † 14 cm, incl. glass lid, induction

Pressure cooker item nr. 1924SK-SET

⌀ 24 cm, † 19 cm, incl. glass lid

Pressure cooker item nr. I-1924SK-SET

⌀ 24 cm, † 19 cm, incl. glass lid, induction



ROASTING DISHES

Every roast, poultry as well as vegetables,
easily prepared in minutes



All products with this symbol are
also available in induction

Roasting Dishes



Roasting dish item nr. 63321

⊠ 33 × 21 cm, † 6 cm

Roasting dish item nr. I-63321

⊠ 33 × 21 cm, † 6 cm, induction

For matching lid see item nr. 03321



Lotan



Roasting dish item nr. 3321

⊠ 33 × 21 cm, † 11 cm

Roasting dish item nr. I-3321

⊠ 33 × 21 cm, † 11 cm, induction

For matching lid see item nr. 03321



Lotan



Roasting dish item nr. 74024

⊠ 40 × 24 cm, † 6 cm

Roasting dish item nr. I-74024

⊠ 40 × 24 cm, † 6 cm, induction

For matching lid see item nr. 04024



Lotan



Jumbo roasting dish item nr. 4024

⊠ 40 × 24 cm, † 12 cm

Jumbo roasting dish item nr. I-4024

⊠ 40 × 24 cm, † 12 cm, induction

For matching lid see item nr. 04024



Lotan



Universal roasting dish item nr. 93824

⊠ 38 × 24 cm, † 9 cm

Universal roasting dish item nr. 93824A

⊠ 38 × 24 cm, † 9 cm, with detachable handles

For matching lid see item nr. 493824

Lotan



Universal roasting dish lid item nr. 493824

⊠ 38 × 24 cm, † 4 cm

Lotan



Roasting dish with spout item nr. 4228

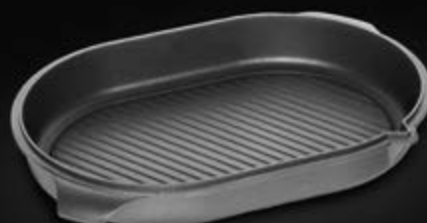
⊞ 43,5 × 24,5 cm, † 13 cm

Roasting dish with spout item nr. I-4228

⊞ 43,5 × 24,5 cm, † 13 cm, induction



Lotan



Roasting dish lid item nr. 64228

⊞ 43,5 × 24,5 cm, † 5,5 cm

Roasting dish lid item nr. I-64228

⊞ 43,5 × 24,5 cm, † 5,5 cm, induction

Lid for item nr. 4228



Lotan



Roasting dish with spout item nr. 3222

⊞ 32 × 22 cm, † 12 cm

Roasting dish with spout item nr. I-3222

⊞ 32 × 22 cm, † 12 cm, induction

Roasting dish lid item nr. 63222

⊞ 32 × 22 cm, † 5,5 cm

Roasting dish lid item nr. I-63222

⊞ 32 × 22 cm, † 5,5 cm, induction,
with grill surface, juice rim and spout

Lid for item nr. 3222



Lotan



Roasting dish lid "La Cocotte" item nr. 13222

⊞ 32 × 22 cm

Lid for roasting dish Item nr. 3222 / 63222

Roasting dish lid "La Cocotte" item nr. 14228

⊞ 43,5 × 24,5 cm

Lid for roasting dish item nr. 4228 / 64228

Lotan

Roasting Dishes



La Cocotte item nr. 63225

⊗ 33 × 25 cm, † 6 cm, with casted side handles

La Cocotte item nr. I-63225

⊗ 33 × 25 cm, † 6 cm, with casted side handles,
induction



La Cocotte item nr. 3225

⊗ 33 × 25 cm, † 12 cm, with casted side handles

La Cocotte item nr. I-3225

⊗ 33 × 25 cm, † 12 cm, with casted side handles,
induction



Lid for "La Cocotte" item nr. 03225

⊗ 33 × 25 cm



SQUARE PANS

More space for steaks, cutlets and skewers



**GERMAN
DESIGN
AWARD
NOMINEE
2016**



All products with this symbol are
also available in induction

Square Pans

Square pan shallow item nr. E205

⊗ 20 × 20 cm, † 5 cm, with handle

Square pan shallow item nr. I-E205

⊗ 20 × 20 cm, † 5 cm, with handle, induction

Square pan shallow item nr. E205G

⊗ 20 × 20 cm, † 5 cm, grill surface with handle

Square pan shallow item nr. I-E205G

⊗ 20 × 20 cm, † 5 cm, grill surface with handle, induction



 Lotan®

Square pan deep item nr. E246

⊗ 24 × 24 cm, † 6 cm, with handle

Square pan deep item nr. I-E246

⊗ 24 × 24 cm, † 6 cm, with handle, induction



 Lotan®

Square pan shallow item nr. E264

⊗ 26 × 26 cm, † 4 cm, with handle

Square pan shallow item nr. I-E264

⊗ 26 × 26 cm, † 4 cm, with handle, induction



 Lotan®

Square pan shallow item nr. E264G

⊗ 26 × 26 cm, † 4 cm, grill surface with handle

Square pan shallow item nr. I-E264G

⊗ 26 × 26 cm, † 4 cm, grill surface with handle, induction



 Lotan®

Square pan deep item nr. E267

⊕ 26 × 26 cm, ⊖ 7 cm, with handle

Square pan deep item nr. I-E267

⊕ 26 × 26 cm, ⊖ 7 cm, with handle, induction

Square pan deep item nr. E267G

⊕ 26 × 26 cm, ⊖ 7 cm, grill surface with handle

Square pan deep item nr. I-E267G

⊕ 26 × 26 cm, ⊖ 7 cm, grill surface with handle, induction



 **Lotan**

Square pan deep item nr. E269GS

⊕ 26 × 26 cm, ⊖ 9 cm, with handle and side handle

Square pan deep item nr. I-E269GS

⊕ 26 × 26 cm, ⊖ 9 cm, with handle and side handle, induction

Square pan deep item nr. E287GS

⊕ 28 × 28 cm, ⊖ 7 cm, with handle and side handle

Square pan deep item nr. I-E287GS

⊕ 28 × 28 cm, ⊖ 7 cm, with handle and side handle, induction



 **Lotan**

Square pan shallow item nr. E285

⊕ 28 × 28 cm, ⊖ 5 cm, with handle

Square pan shallow item nr. I-E285

⊕ 28 × 28 cm, ⊖ 5 cm, with handle, induction

Square pan shallow item nr. E285G

⊕ 28 × 28 cm, ⊖ 5 cm, grill surface with handle

Square pan shallow item nr. I-E285G

⊕ 28 × 28 cm, ⊖ 5 cm, grill surface with handle, induction



 **Lotan**

Square pan with BBQ pattern item nr. E285BBQ

⊕ 28 × 28 cm, ⊖ 5 cm, diamond-shaped BBQ pattern with handle

Square pan with BBQ pattern item nr. I-E285BBQ

⊕ 28 × 28 cm, ⊖ 5 cm, diamond-shaped BBQ pattern with handle, induction



 **Lotan**

Square Pans



Square pan deep item nr. E207

☒ 20 × 20 cm, † 7 cm, with side handles

Square pan deep item nr. I-E207

☒ 20 × 20 cm, † 7 cm, with side handles, induction



Lotan®



Square pan deep item nr. E247

☒ 24 × 24 cm, † 7 cm, with side handles

Square pan deep item nr. I-E247

☒ 24 × 24 cm, † 7 cm, with side handles, induction



Lotan®



Square pan deep item nr. E268

☒ 26 × 26 cm, † 8 cm, with side handles

Square pan deep item nr. I-E268

☒ 26 × 26 cm, † 8 cm, with side handles, induction



Lotan®



Square pan deep item nr. E269

☒ 26 × 26 cm, † 9 cm, with side handles

Square pan deep item nr. I-E269

☒ 26 × 26 cm, † 9 cm, with side handles, induction



Lotan®



Square pan deep item nr. E287

☒ 28 × 28 cm, † 7 cm, with side handles

Square pan deep item nr. I-E287

☒ 28 × 28 cm, † 7 cm, with side handles, induction



Lotan®



Square pan deep item nr. E289

☒ 28 × 28 cm, † 9 cm, with side handles

Square pan deep item nr. I-E289

☒ 28 × 28 cm, † 9 cm, with side handles, induction



Lotan®

SPECIAL EDITIONS

Fulfilling the highest demands of
markets around the world



All products with this symbol are
also available in induction

Special Editions

Wok item nr. 1126S

⊕ 26 cm, ⊕ 9 cm, with handle

Wok item nr. I-1126S

⊕ 26 cm, ⊕ 9 cm, with handle, induction



 Lotan®

Wok item nr. 1032S

⊕ 32 cm, ⊕ 10 cm, with handle

Wok item nr. I-1032S

⊕ 32 cm, ⊕ 10 cm, with handle, induction



 Lotan®

Wok item nr. 1128S

⊕ 28 cm, ⊕ 11 cm, with handle

Wok Item nr. I-1128S

⊕ 28 cm, ⊕ 11 cm, with handle, induction



 Lotan®

Wok item nr. 1132S

⊕ 32 cm, ⊕ 11 cm, with handle

Wok item nr. I-1132S

⊕ 32 cm, ⊕ 11 cm, with handle, induction



 Lotan®



Wok item nr. 1132

⌀ 32 cm, h 11 cm, with side handles

Wok item nr. I-1132

⌀ 32 cm, h 11 cm, with side handles, induction



Wok item nr. 1136S

⌀ 36 cm, h 11 cm, with handle

Wok item nr. I-1136S

⌀ 36 cm, h 11 cm, with handle, induction



Wok item nr. 1136

⌀ 36 cm, h 11 cm, with side handles

Wok item nr. I-1136

⌀ 36 cm, h 11 cm, with side handles, induction



Special Editions



Fish pan item nr. 3524BBQ

⊗ 35 × 24 cm, † 5 cm

Fish pan item nr. I-3524BBQ

⊗ 35 × 24 cm, † 5 cm, induction,
BBQ surface with diamond-shaped pattern,
with handle



Fish pan item nr. 3524G

⊗ 35 × 24 cm, † 5 cm

Fish pan item nr. I-3524G

⊗ 35 × 24 cm, † 5 cm, induction, grill surface,
with handle





Fish pan item nr. 3524

☞ 35 × 24 cm, ☞ 5 cm, with handle

Fish pan item nr. I-3524

☞ 35 × 24 cm, ☞ 5 cm, with handle, induction



Fish pan item nr. 4127

☞ 41 × 27 cm, ☞ 5 cm, with handle

Fish pan item nr. I-4127

☞ 41 × 27 cm, ☞ 5 cm, with handle, induction



Special Editions



Crêpes pan item nr. 124

⌀ 24 cm, † 1 cm, with handle

Crêpes pan item nr. I-124

⌀ 24 cm, † 1 cm, with handle,
induction



Lotan



Crêpes pan item nr. 128

⌀ 28 cm, † 1 cm, with handle

Crêpes pan item nr. I-128

⌀ 28 cm, † 1 cm, with handle,
induction



Lotan



Cake pan item nr. 226

⌀ 26 cm, † 1 cm, with handle

Cake pan item nr. I-226

⌀ 26 cm, † 1 cm, with handle,
induction



Lotan



Serving pan item nr. 418

⌀ 18 cm, † 4 cm, with side handles

Serving pan item nr. 522

⌀ 22 cm, † 5 cm, with side handles

Lotan



Sauteuse item nr. 620

⌀ 20 cm, † 6 cm, with handle

Sauteuse item nr. I-620

⌀ 20 cm, † 6 cm, with handle,
induction



Lotan®



Sauteuse item nr. 624

⌀ 24 cm, † 6 cm, with handle

Sauteuse item nr. I-624

⌀ 24 cm, † 6 cm, with handle,
induction



Lotan®



Paella pan item nr. 732

⌀ 36 cm, † 7 cm, with brass side handles

Lotan®



Gratin pan item nr. 3520

† 35 × 20 cm, † 4 cm, with brass side handles

Lotan®



Grill pan perforated item nr. 432-BBQ-R

⌀ 32 cm, † 4 cm, with detachable handle with black or blue inlay
for use on a grill



Lotan®

Special Editions



Frying pan item nr. L732

⌀ 32 cm, † 7 cm, with handle

Frying pan item nr. L736

⌀ 36 cm, † 7 cm, with handle

Lotan



Large capacity pan item nr. 738

⌀ 38 cm, † 7 cm, with casted handles

Large capacity pan item nr. 750

⌀ 50 cm, † 8 cm, with casted handles

Large capacity pan item nr. 750S

⌀ 50 cm, † 8 cm, with casted handles,
2 segments

Lotan



Large capacity pan item nr. 965

⌀ 65 cm, † 8 cm, with casted handles

Large capacity pan item nr. 965S

⌀ 65 cm, † 8 cm, with casted handles , 2 segments

Large capacity pan item nr. 965-3S

⌀ 65 cm, † 8 cm, with casted handles,
3 segments

Lotan



Large capacity pan item nr. 980

⌀ 80 cm, † 10 cm, with casted handles

Large capacity pan item nr. 980S

⌀ 80 cm, † 10 cm, with casted handles, 2 segments

Large capacity pan item nr. 980-3S

⌀ 80 cm, † 10 cm, with casted handles,
3 segments

Lotan

GASTRONORM

Everything for professional gastronomy



All products with this symbol are
also available in induction

Gastronorm

Barbeque pattern in XXL size





GN 1/1 item nr. 25333-BBQ

⊕ 53 × 33 cm, ⊖ 2 cm,
diamond-shaped BBQ pattern

GN 1/1 item nr. I-25333-BBQ

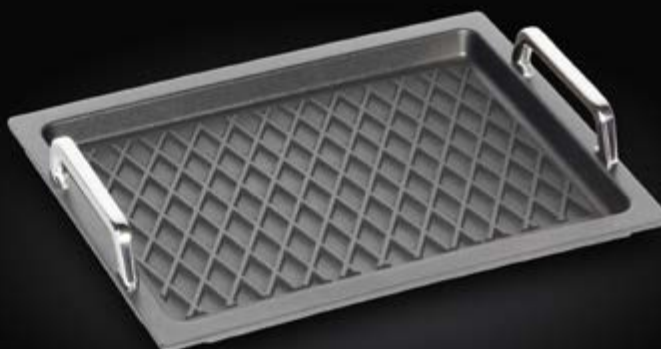
⊕ 53 × 33 cm, ⊖ 2 cm, induction, diamond-shaped BBQ pattern

GN 1/1 item nr. 25333-BBQ-G

⊕ 53 × 33 cm, ⊖ 2 cm, with stainless steel handles, diamond-shaped BBQ pattern

GN 1/1 item nr. I-25333-BBQ-G

⊕ 53 × 33 cm, ⊖ 2 cm, induction, with stainless steel handles, diamond-shaped BBQ pattern



GN 2/3 item nr. 23733-BBQ

⊕ 37 × 33 cm, ⊖ 2 cm, diamond-shaped
BBQ pattern

GN 2/3 item nr. I-23733-BBQ

⊕ 37 × 33 cm, ⊖ 2 cm, induction,
diamond-shaped BBQ pattern

GN 2/3 item nr. 23733G-BBQ-G

⊕ 37 × 33 cm, ⊖ 2 cm, with stainless steel handles, diamond-shaped BBQ pattern

GN 2/3 item nr. I-23733G-BBQ-G

⊕ 37 × 33 cm, ⊖ 2 cm, induction, with stainless steel handles, diamond-shaped BBQ pattern



GN 1/1 perforated item nr. 25333-BBQ-R

⊕ 53 × 33 cm, ⊖ 2 cm, BBQ perforated
for use on a grill

GN 1/1 perforated item nr. 25333G-BBQ-R

⊕ 53 × 33 cm, ⊖ 2 cm, BBQ perforated, with stainless steel handles
for use on a grill



Gastronorm



GN 1/2 item nr. 22733

☒ 27 × 33 cm, ☒ 2 cm

GN 1/2 item nr. I-22733

☒ 27 × 33 cm, ☒ 2 cm, induction

GN 1/2 item nr. 22733G

☒ 27 × 33 cm, ☒ 2 cm, with stainless steel handles

GN 1/2 item nr. I-22733G

☒ 27 × 33 cm, ☒ 2 cm, induction, with stainless steel handles



GN 1/2 item nr. 52733

☒ 27 × 33 cm, ☒ 5 cm

GN 1/2 item nr. I-52733

☒ 27 × 33 cm, ☒ 5 cm, induction

GN 1/2 item nr. 52733G

☒ 27 × 33 cm, ☒ 5 cm

GN 1/2 item nr. I-52733G

☒ 27 × 33 cm, ☒ 5 cm, induction, with stainless steel handles

GN 1/2 item nr. 52733GG

☒ 27 × 33 cm, ☒ 5 cm, grill surface

GN 1/2 item nr. I-52733GG

☒ 27 × 33 cm, ☒ 5 cm, grill surface, induction, with stainless steel handles



GN 2/3 item nr. 23733

☒ 37 × 33 cm, ☒ 2 cm

GN 2/3 item nr. I-23733

☒ 37 × 33 cm, ☒ 2 cm, induction

GN 2/3 item nr. 23733G

☒ 37 × 33 cm, ☒ 2 cm

GN 2/3 item nr. I-23733G

☒ 37 × 33 cm, ☒ 2 cm, induction,
with stainless steel handles

GN 2/3 item nr. 23733-Grill

☒ 37 × 33 cm, ☒ 2 cm, grill surface

GN 2/3 item nr. I-23733-Grill

☒ 37 × 33 cm, ☒ 2 cm, grill surface, induction

GN 2/3 item nr. 23733GG

☒ 37 × 33 cm, ☒ 2 cm, grill surface, with stainless steel handles

GN 2/3 item nr. I-23733GG

☒ 37 × 33 cm, ☒ 2 cm, grill surface, induction, with stainless steel handles



Lotan®

GN 2/3 item nr. 53733

☒ 37 × 33 cm, ☒ 5,5 cm

GN 2/3 item nr. I-53733

☒ 37 × 33 cm, ☒ 5,5 cm, induction

GN 2/3 item nr. 53733G

☒ 37 × 33 cm, ☒ 5,5 cm

GN 2/3 item nr. I-53733G

☒ 37 × 33 cm, ☒ 5,5 cm, induction,
with stainless steel handles

GN 2/3 item nr. 53733GG

☒ 37 × 33 cm, ☒ 5,5 cm, grill surface

GN 2/3 item nr. I-53733GG

☒ 37 × 33 cm, ☒ 5,5 cm, grill surface, induction, with stainless steel handles



Lotan®

Gastronorm

GN 1/1 item nr. 25333

⊕ 53 × 33 cm, † 2 cm

GN 1/1 item nr. I-25333

⊕ 53 × 33 cm, † 2 cm, induction

GN 1/1 item nr. 25333-G

⊕ 53 × 33 cm, † 2 cm, with stainless steel handles

GN 1/1 item nr. I-25333-G

⊕ 53 × 33 cm, † 2 cm, induction, with stainless steel handles



GN 1/1 item nr. 25333-Grill

⊕ 53 × 33 cm, † 2 cm, grill surface

GN 1/1 item nr. I-25333-Grill

⊕ 53 × 33 cm, † 2 cm, grill surface, induction

GN 1/1 item nr. 25333-GG

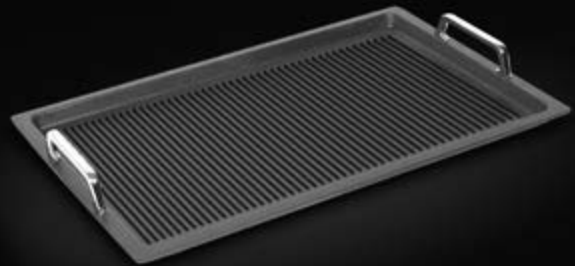
⊕ 53 × 33 cm, † 2 cm, grill surface,

with stainless steel handles

GN 1/1 item nr. I-25333-GG

⊕ 53 × 33 cm, † 2 cm, grill surface, induction,

with stainless steel handles



GN 1/1 item nr. 55333

⊕ 53 × 33 cm, † 5,5 cm

GN 1/1 item nr. I-55333

⊕ 53 × 33 cm, † 5,5 cm, induction

GN 1/1 item nr. 55333-G

⊕ 53 × 33 cm, † 5,5 cm, with stainless steel handles

GN 1/1 item nr. I-55333-G

⊕ 53 × 33 cm, † 5,5 cm, induction,

with stainless steel handles



GN 1/1 item nr. 55333-Grill

⊕ 53 × 33 cm, † 5,5 cm, grill surface

GN 1/1 item nr. I-55333-Grill

⊕ 53 × 33 cm, † 5,5 cm, grill surface, induction

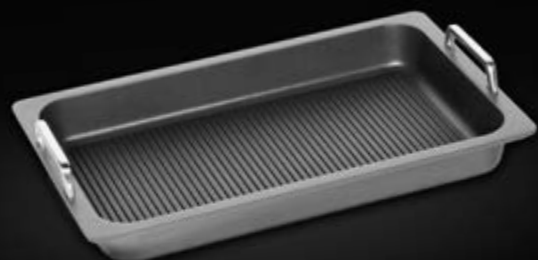
GN 1/1 item nr. 55333-GG

⊕ 53 × 33 cm, † 5,5 cm, grill surface

GN 1/1 item nr. I-55333-GG

⊕ 53 × 33 cm, † 5,5 cm, grill surface, induction,

with stainless steel handles



GN 1/1 item nr. 55333GS

⊕ 53 × 33 cm, ⊖ 5,5 cm, 2 segments grill / flat

GN 1/1 item nr. I-55333GS

⊕ 53 × 33 cm, ⊖ 5,5 cm, 2 segments grill / flat,
induction

GN 1/1 item nr. 55333GGS

⊕ 53 × 33 cm, ⊖ 5,5 cm, 2 segments grill / flat,
with stainless steel handles

GN 1/1 item nr. I-55333GGS

⊕ 53 × 33 cm, ⊖ 5,5 cm, 2 segments grill / flat,
induction, with stainless steel handles



 **Lotan**

GN 1/1 item nr. 105333

⊕ 53 × 33 cm, ⊖ 10 cm

GN 1/1 item nr. I-105333

⊕ 53 × 33 cm, ⊖ 10 cm, induction

GN 1/1 item nr. 105333G

⊕ 53 × 33 cm, ⊖ 10 cm, with stainless steel handles

GN 1/1 item nr. I-105333G

⊕ 53 × 33 cm, ⊖ 10 cm, induction,
with stainless steel handles



 **Lotan**

GN 2/4 item nr. 25316

⊕ 53 × 16 cm, ⊖ 2 cm

GN 2/4 item nr. I-25316

⊕ 53 × 16 cm, ⊖ 2 cm, induction

GN 2/4 item nr. 25316G

⊕ 53 × 16 cm, ⊖ 2 cm, with stainless steel handles

GN 2/4 item nr. I-25316G

⊕ 53 × 16 cm, ⊖ 2 cm, induction,
with stainless steel handles



 **Lotan**

GN 2/4 item nr. 55316

⊕ 53 × 16 cm, ⊖ 5,5 cm

GN 2/4 item nr. I-55316

⊕ 53 × 16 cm, ⊖ 5,5 cm, induction

GN 2/4 item nr. 55316G

⊕ 53 × 16 cm, ⊖ 5,5 cm, with stainless steel handles

GN 2/4 item nr. I-55316G

⊕ 53 × 16 cm, ⊖ 5,5 cm, induction,
with stainless steel handles



 **Lotan**

Gastronorm

Grill & pizza tray 2/3 item nr. 13733

☒ 37 × 33 cm, ☒ 2 cm, ribbed grill surface

Grill & pizza tray 1/1 item nr. 15333

☒ 53 × 33 cm, ☒ 2 cm, ribbed grill surface

Grill & pizza tray 2/3 item nr. 13733-BBQ

☒ 37 × 33 cm, ☒ 2 cm, diamond-shaped BBQ pattern

Grill & pizza tray 1/1 item nr. 15333-BBQ

☒ 53 × 33 cm, ☒ 2 cm, diamond-shaped BBQ pattern



Lotan®

Grill grate item nr. 13733-R

☒ 37 × 33 cm, ☒ 1 cm, perforated

Grill grate item nr. 15333-R

☒ 53 × 33 cm, ☒ 1 cm, perforated

BBQ grate item nr. 15333-BBQ-R

☒ 53 × 33 cm, ☒ 1 cm, perforated, diamond-shaped BBQ pattern



Lotan®

GN 1/1 baking tray/univ. tray item nr. 5333-BBL-3

☒ 53 × 33 cm

Baker norm baking tray/univ. tray item nr. 6040-BBL-2

☒ 60 × 40 cm

GN 1/1 baking tray/univ. tray item nr. 5333-UBL-3

☒ 53 × 33 cm, uncoated

Baker norm baking tray/univ. tray item nr. 6040-UBL-2

☒ 60 × 40 cm, uncoated



Lotan®

GN 1/1 baking tray/univ. tray item nr. 5333-BBL-1

☒ 53 × 33 cm, perforated

Baker norm baking tray/univ. tray item nr. 6040-BBL-1

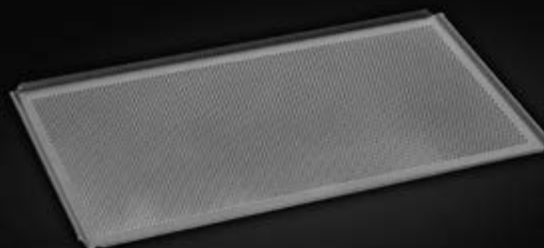
☒ 60 × 40 cm, perforated

GN 1/1 baking tray/univ. tray item nr. 5333-UBL-1

☒ 53 × 33 cm, perforated, uncoated

Baker norm baking tray/univ. tray item nr. 6040-UBL-1

☒ 60 × 40 cm, perforated, uncoated



Lotan®

ACCESSORIES

Just what the chef needs



All products with this symbol are
heat resistant up to 240°C

Accessories

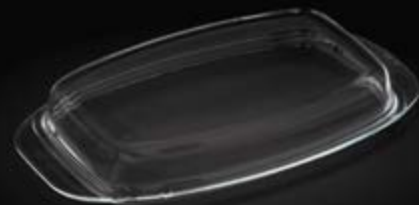


Glass lid item nr.	016	018	020	022	024	026	028	032
	∅ 16 cm	∅ 18 cm	∅ 20 cm	∅ 22 cm	∅ 24 cm	∅ 26 cm	∅ 28 cm	∅ 32 cm

Lid knobs must be ordered separately



Glass lid item nr. E26, 26 × 26 cm
Glass lid item nr. E28, 28 × 28 cm



Glass lid item nr. 03321
 33 × 21 cm, fits on item nr. 63321 and 3321



Glass lid item nr. 036
 ∅ 36 cm, lid for Wok with 18/10 rim
 fits on item nr. 1136S and 1136



Glass lid item nr. E20, 20 × 20 cm, 18/10 rim
Glass lid item nr. E24, 24 × 24 cm, 18/10 rim



Glass lid item nr. 04127
 41 × 27 cm, lid for fish pan, 18/10 rim
Glass lid item nr. 03524
 35 × 24 cm, lid for fish pan, 18/10 rim



Glass lid item nr. 04024S
 40 × 24 cm, lid for roaster
Glass lid item nr. 04228
 42 × 28 cm, lid for roaster
Glass lid item nr. 03222
 32 × 22 cm, lid for roaster, 18/10 rim



Glass steamer item nr. Dunst-020

⌀ 20 cm, fits on item nr. 1020 and 920

Glass steamer item nr. Dunst-024

⌀ 24 cm, fits on item nr. 1024 and 924



Aluminium steamer item nr. Dunst-E28

⊠ 28 × 28 cm, ⊥ 8 cm, with side handles

fits on item nr. E287 and E289



Exclusive long handle item nr. Z30



Lid knob with ventilation item nr. Z1L



Stainless steel handle item nr. Z4



Lid knob with permanent ventilation item nr. Z1L-2



Detachable handle item nr. Z10a

with blue inlay

Detachable handle item nr. Z10b

with black inlay



Aroma lid knob item nr. Z1-Aroma



Exclusive side handles item nr. Z5a



Accessories



Silicone turner item nr. Kue-001

Color: grey, 18/10 handle



Silicone spoon item nr. Kue-002

Color: grey, 18/10 handle



Silicone spatula item nr. Kue-003

Color: grey, 18/10 handle



Silicone brush item nr. Kue-004

Color: grey, 18/10 handle



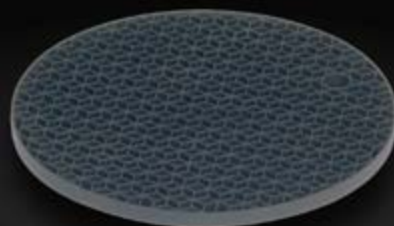
Silicone whisk item nr. Kue-005

Color: grey, 18/10 handle



Silicone tongs item nr. Kue-006

Color: grey, 18/10



Silicone trivet/ pot holders item nr. Kue-007

Color: grey



