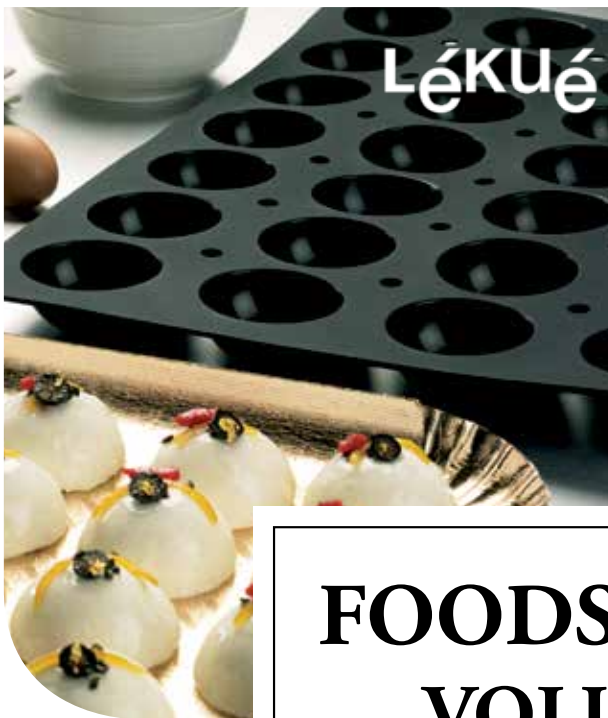


PROFESSIONAL



FOODSERVICE VOLUME 2

2017 – 2018

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Brand Ambassadors



PRODUCTS THEY USE: Gastron® Collection

According to Nicholas Calias, C.E.C., Director of F&B Operations and Corporate Executive Chef at The Colonnade Hotel & Brasserie Jo, "the Emile Henry Gastron dishes are dependable and don't chip. I selected these dishes to replace our basic hotel pans because of their sleek look, durability and heat confinement."

Location Boston, MA



PRODUCT THEY USE: Hospitality Collection Modern Classics Oval Gratin

LOCATION: Philadelphia, PA



PRODUCTS THEY USE: Gastron® Collection

"The design and style is perfect for today's contemporary food and presentations. Quality and durability is as good as he has found anywhere. Many of the styles of plates and vessels differentiate from our cuisine competitors. Sometimes it is not so much the cuisine, but the dish it's put on." Chef Banks

Location Wilmington, DE

Harry's Hospitality Group

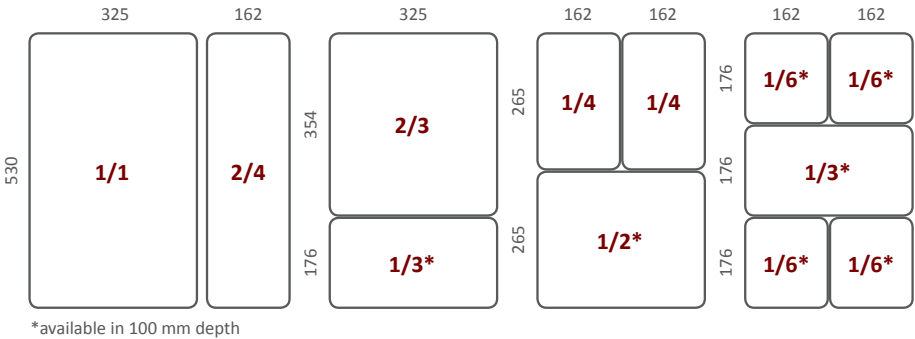


HR Ceramic® - Gastron Collection

Extremely functional and resistant ceramic has been designed for intensive use in high traffic buffet environments. Perfect for hotels, universities, and hospitals. Gastron® allows warm and cold presentation in self-service settings and emphasizes food in all standardized equipment.

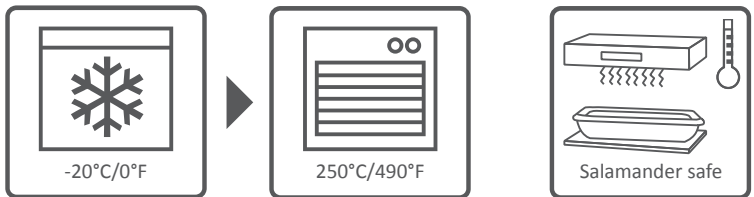
Guaranteed Gastronorm

Each Recton® produced by Emile Henry passes a test to check its dimensions and that the sides are perfectly straight. All 7 sizes conform to the norm 631.1 to ensure that they can be exchanged without problem, fit inside one another, and are perfectly straight and stackable.



Thermal resistance

All items in the Gastron® range resist to low (-20°C/0°F) and high temperatures (+250°C/490°F). You can be confident that you are using dishes which are thermal resistant in cold liaison and which will retain the heat in hot liaison. All items can move from one temperature to another without being damaged.



Resistant to mechanical shocks

The specific design of the Bolons® ensures mechanical resistance on the upper edge. It does not chip and your bowls remain presentable for longer.



Maintains temperature

Emile Henry's HR ceramic® is an excellent diffuser and maintains cold for 30% longer than plastic containers. The temperature is evenly and rapidly diffused over the surface, and the food remains fresh and appetizing, even on the surface.

RECTON® are the only containers made from ceramic which conform to international standards. Perfectly adapted to your standardized equipment (hot or cold counters, chafing dish, oven), they offer an attractive presentation for self-service which tempts your guests. The range of Rectons consists of 7 sizes in 2.5" depth. The 1/2, 1/3 and 1/4 sizes are also available in 4" depth.



BOLON® are best used for cold buffets. The 3 sizes (2.2, 3 and 5 quarts) nestle perfectly in crushed ice and adapt to all types of buffet presentations. The 3 bright colors offer an attractive presentation and enhance the food served in them.

HEXAGON can be presented side by side without wasting space. They are perfect for buffet counters to present salads, tabbouleh or starters in an attractive environment. Available in 2 sizes, these dishes are ideal for the start and end of service.

PLARON keeps starters hot without drying out. The resistant glaze will not scratch when cutting with a pizza cutter or using a cake slice.

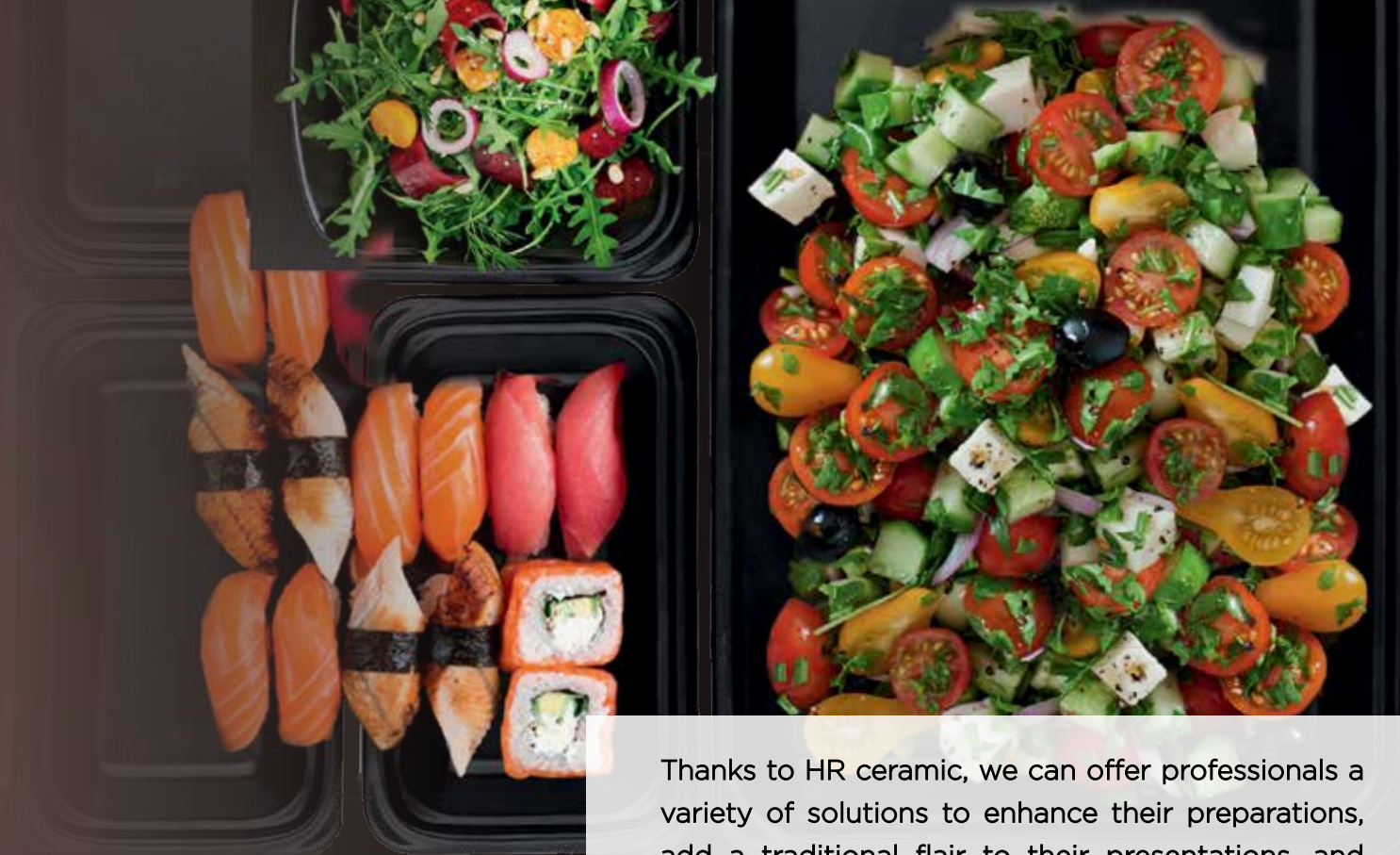


CERAMIC

A natural material, Emile Henry HR® ceramic is cadmium, nickel and lead-free. It conforms to current food safety standards (including USA Californian norm 65) and guarantees non-toxic cooking.

Non-stick, smooth and non-porous, the hard glaze is easy to clean. It is hygienic and does not retain any odors.

Colored glaze is a powerful way to enhance dishes and settings. We have developed a range of 11 colors: 4 standard ones and 7 to choose from based on a minimum order (for only 50 pieces per shape).



Thanks to HR ceramic, we can offer professionals a variety of solutions to enhance their preparations, add a traditional flair to their presentations, and maintain at temperature—whether hot or cold—in a safe and natural material.



DESIGNED FOR PROFESSIONAL USE

- Sleek lines
- Reinforced upper edge
- Perfectly stackable
- Good grip

PERFECTLY FLAT BASE

Rapid, even heat diffusion

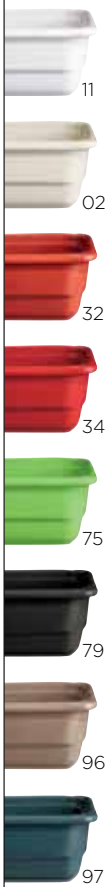
DURABLE GLAZES

- Resistant to industrial detergents
- The colors remain bright
- Scratch-resistant

STOCK
COLORS



ON DEMAND
COLORS
*MOQ 50 EACH



Salamander
safe



oven
safe



dishwasher
safe



microwave
safe



thermal
resistance



GASTRON®

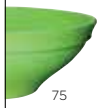
Gastron® products are extremely functional and resistant ceramic has been designed for intensive use in high traffic buffet environments. Perfect for hotels, universities, and hospitals. Gastron® allows warm and cold presentation in self-service settings and emphasizes food in all standardized equipment.

Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Stock Assortment
RECTON							
	Recton N 1/1 65 mm	34 01	21 x 13 x 2.5 in.	5.5 qt.	9.5 lbs.	2	05 33 71
	Recton N 2/4 65 mm	34 02	21 x 6.5 x 2.5 in.	2.2 qt.	5.8 lbs.	4	05 33 71
	Recton N 1/4 65 mm	34 16	10.5 x 6.5 x 2.5 in.	1 qt.	2.7 lbs.	3	05 33 71
	Recton N 1/3 65 mm	34 17	13 x 7 x 2.5 in.	2 qt.	3.5 lbs.	3	05 33 71
	Recton N 2/3 65 mm	34 23	13.5 x 13 x 2.5 in.	3.5 qt.	6.6 lbs.	2	05 33 71
	Recton N 1/2 65 mm	34 26	13 x 10.5 x 2.5 in.	2.5 qt.	5.1 lbs.	3	05 33 71
	Recton N 1/2 40 mm	34 42	13 x 10.5 x 1.6 in.	1.2 qt.	4.7 lbs.	4	05 33 71
	Recton N 1/2 100 mm	34 62	13 x 10.5 x 4 in.	4.5 qt.	6.6 lbs.	2	05 33 71
	Recton N 1/3 100 mm	34 63	13 x 7 x 4 in.	2.5 qt.	5.1 lbs.	3	05 33 71
	Recton N 1/6 100 mm	34 66	7 x 6.5 x 4 in.	1.1 qt.	2.5 lbs.	3	05 33 71
	Recton N 1/6 65 mm	34 86	7 x 6.5 x 2.5 in.	17 oz.	1.9 lbs.	3	05 33 71
	GN 1/2 Copolyester Lid	00 34 26	12.5 x 10 in.	-	9.6 oz.	3	05 33 71
HEXAGON & PLARON							
	Hexagon	34 22	12 x 10.5 x 3 in.	2.2 qt.	3.2 lbs.	3	05 33 71
	Hexagon	34 27	10.5 x 9.5 x 2.5 in.	1.3 qt.	2.5 lbs.	3	05 33 71
	Plaron	34 32	14 x 13 in.	-	3 lbs.	3	05 33 71
	Utensil holder	87 13	5 in. Ø 6 in. H	1.5 qt.	1.8 lbs.	2	05 33 71
BOLON							
	Bowl	34 20	8.5 in. Ø 3.5 in. H	2.2 qt.	2.3 lbs.	3	05 33 71
	Bowl	34 24	10.5 in. Ø 4.5 in. H	3 qt.	3.6 lbs	3	05 33 71
	Bowl	34 28	12 in. Ø 5.5 in. H	5 qt.	4.7 lbs.	2	05 33 71

STOCK
COLORS



11



75



79



96

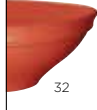
ON DEMAND
COLORS
*MOQ 50 EACH



02



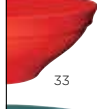
05



32



34



33



97



71



Salamander
safe



oven
safe



dishwasher
safe



microwave
safe



thermal
resistance



URBAN BUFFET®

With its contemporary look, Urban Buffet® is the ideal solution for appetizing and attractive presentations, whether in a hotel, restaurant or canteen - from breakfast to salad bars. The sleek lines and soothing colours, combined with a professional design, ensure enhanced, optimized and durable buffets.

Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Stock Assortment
RECTANGULAR DISHES							
	Rectangular GN 1/1	44 11	21 x 12.5 x 2.5 in.	5.5 qt.	-	2	
	Rectangular GN 1/2	44 12	12.8 x 10 x 2.6 in.	2.9 qt.	-	3	
	Rectangular GN 1/1	44 13	12.8 x 6.7 x 2.6 in.	1.7 qt.	-	3	
PLATES & ACCESSORIES							
	Plate GN 1/4	44 88	10.4 x 6.3 x .6 in.	.6 qt.	-	4	
	Round Plate	75 11	Ø 12.6	1.5 qt.	-	3	
	Rectangular Plate	75 33	14 x 9.3 x 1.4 in.	1.3 qt.	-	3	
	Wooden Charger	007530	14.2 x 10.2 x 0.4 in.	1.5 qt.	-	3	
	Dressing Pot	44 87	Ø 4.7	1.7 qt.	-	2	
BOWLS							
	Bowl M	44 20	Ø 9.4 3.5 in. H	2.1 qt.	-	4	
	Bowl XL	34 24	Ø 11.4 4.3 in. H	3.7 qt.	-	2	
	Bowl XXL	34 28	Ø 12.2 4.7 in. H	5.3 qt.	-	2	



STOCK
COLORS



HOSPITALITY COLLECTION Modern Classics

Gourmet Style is a selection of products from our retail catalogue to add a homemade touch to table settings or buffets. Our most popular dishes and accessories are now available to professionals who wish to diversify and enhance their presentations with a homestyle feeling. From ramekins to dishes, and from the oil cruet to the pitcher, a wide range of colours is available to brighten up individual tables or buffets.

HOTELS | RESTAURANTS | PUBS



HR Ceramic® Modern Classics

Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C
	Ramekin Set of 2	40 20	3.5 in. Ø	7.6 oz.	-	1
	Large oval baker	90 22	12	2.7 qt.	-	3
	Small oval baker	90 28	10.5 x 7	0.9 qt.	-	4
	Individual oval baker	90 29	8.25 x 5.5	14 oz.	-	4
	Small rectangular baker	96 28	10.75 x 7	0.9 qt.	-	4
	Medium rectangular baker	96 20	11 x 8	3 qt.	-	3
	Large rectangular baker	96 26	13 x 9	4.7 qt.	-	2
	Individual rectangular baker	96 29	8 x 5.5	18 oz.	-	4



oven
safe



dishwasher
safe



microwave
safe



thermal
resistance

STOCK
COLORS



11



34



79



96



97



HOSPITALITY COLLECTION
HR










Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Stock Assortment
	Ramekin #8	10 08	3.25 x 2.75 in.	6.75 oz.	-	1	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Ramekin #9	10 09	3.5 x 2	5 oz.	-	1	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Ramekin #10	10 10	4 x 2.5	8.5 oz.	-	1	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Crème brûlée	10 13	5 x 1.5	8.5 oz.	-	1	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Ruffled rectangular baker	19 87	14 x 10 x 2.75 in.	3.3 qt.	3.7 lbs.	3	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Ruffled square baker	20 87	9.5 x 9.5 x 2.75 in.	1.8 qt.	2.5 lbs.	3	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Ruffled pie dish	61 87	10.5 x 2.5	1.25 qt.	-	3	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Ruffled loaf	63 87	12.5 x 6 in.	2 qt.	3 lbs.	3	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>
	Small ruffled loaf dish	61 64	9.5 x 5	1.4 qt.	-	3	<div><div>11</div><div>34</div><div>79</div><div>96</div><div>97</div></div>




















Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Stock Assortment
	Pie dish	61 31	9 in. Ø 2 in. H	1.5 qt.	2.4 lbs.	3	11 34 79 96 97
	Square baking dish	20 40	11 x 9 x 2.5 in.	2.5 qt.	2.8 lbs.	3	11 34 79 96 97
	Roasting/Lasagna dish	96 42	13.75 x 10 x 2. in.	4.2 qt.	4.9 lbs.	3	11 34 79 96 97
	Roasting/Lasagna dish	96 44	16.75 x 11 x 3 in.	3.6 qt.	6.8 lbs.	2	11 34 79 96 97
	Oval gratin dish	90 42	11 x 2.375 in.	2.7 qt.	3 lbs.	3	11 34 79 96 97
	Small mixing bowl	65 22	7 in. Ø	1.7 qt.	1.8 lbs.	3	11 34 79 96 97
	Medium mixing bowl	65 24	8.5 in. Ø	3.3 qt.	2.9 lbs.	2	11 34 79 96 97
	Oil cruet	02 15	7 in. H	15 oz.	11.2 oz.	2	11 34 79 95 96 97

Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Stock Assortment
	Pitcher NEW	1520	4.7 Ø	.95 qt.	2.1 lbs.	2	11 34 79 95 96 97
	Terrine + press NEW	9706	6.1 x 4.7 in	.63 qt.	1.9 lbs.	3	11 34
	Terrine + press NEW	9791	7.9 x 5.9 in.	1.27 qt.	1.7 lbs.	2	11 34
	Foie gras medallion NEW	5865	9.6 x 4.1 in.	.53 qt.	3.3 lbs.	3	11 34 96
	Loaf dish NEW	6180	12.25 x 5 in.	2 qt.	3.1	2	11 34 79 96 97
	Round baking dish NEW	6280	10.2 Ø	2.11 qt.	2.9 lbs.	3	11 34 79 96 97
	Tart dish NEW	6080	? Ø	? qt.	? lbs.	3	11 34 79 96 97
	Ultime NEW Individual rectangular oven dish	9649	8.7 x 5.5 in.	2.17 qt.	3 lbs.	3	11 34 79 96 97
	Ultime NEW Square oven dish	2050	11 x 9.1 in.	.83 qt.	1.3 lbs.	3	11 34 79 96 97
	Ultime NEW Small rectangular oven dish	9650	11.4 x 7.5 in.	1.75 qt.	2.5 lbs.	3	11 34 79 96 97
	Ultime NEW Rectangular oven dish	9652	14.2 x 9.1 in.	3.11 qt.	3.9 lbs.	3	11 34 79 96 97
	Ultime NEW Large rectangular oven dish	9654	16.5 x 10.6 in.	4.82 qt.	5.5 lbs.	2	11 34 79 96 97



R' System allows constant air flow all throughout the oven, thus achieving faster cooking times and even results from center to edges. Design grants a high performance in each batch; maximum use of surface results in a large number of units produced while its flexibility helps to reduce breakage. Glossy finishing of cavities gives preparations a bright and golden finish without burning edges or crust. Can resist over 2000 uses. All molds are sized 60 x 40 cm / 23.6" x 15.7".

INSTRUCTIONS FOR R'SYSTEM SILICONE MOLDS:

- Simply wash, rinse, dry and grease lightly before first use.
- For easier positioning and removal from oven, always put mold on a baking tray before filling.
- Always fill ALL cavities in mold.
- Can go into oven directly from freezer.
- Easy to store.
- Do not place mold directly over a flame or heat source.
- Do not use sharp utensils inside mold.
- Do not use scouring pads or abrasive soaps.
- Observe the recommendations of your oven manufacturer.



Safe from
-76°F to +572°F

In compliance with European and FDA regulatory requirements for food contact materials.



CATEGORIES

R'system molds.....	22
Multi-cavity molds.....	23
Mats & Tools.....	25
Ice Cube Trays.....	25










Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)	Cavity Cap. (qt)
	R'system mini cake mold	4020930N01M045	30	-	1.2	3.4	-
	R'system savarin mold	4011835N01M045	35	2.9	1.4	3	-
	R'system log mold	4020104N01M045	4	2.2	1.6	-	2.3
	R'system mini semi sphere mold	4020196N01M045	96	1.4	0.7	0.3	-
	R'system semi sphere mold	4020228N01M045	28	2.8	1.4	3	-
	R'system mini muffin mold	4020870N01M045	70	1.9	1.2	1.4	-
	R'system muffin mold	4020824N01M045	24	2.8	1.6	4	-
	R'system madeleine mold	4020644N01M045	44	-	0.7	1	-
	R'system disc mold	4020112N01M045	12	4.7	0.4	3.7	-




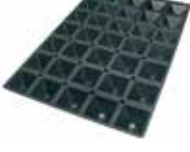





Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)	Cavity Cap. (qt)
	R'system disc mold	4020106N01M045	6	6.3	0.4	6.8	-
	R'system cannelé bordelais mold	4021154N01M045	54	2.3	2	2.5	-
	R'system brochette mold	4020724N01M045	24	3.1	1.4	2.8	-
	R'system pyramide mold	4020135N01M045	35	2	1.4	-	-
	R'system mini tartelette mold	4021360N01M045	60	1.8	0.6	0.7	-
	Multi-cavity muffin mold	0620806R01M022	6	3	1.5	4	-
	Multi-cavity mini muffin mold	0620811R01M022	11	2	1	2	-
	Multi-cavity semi-sphere mold	0620206R01M022	6	2.5	1.5	3	-
	Multi-cavity mini madeleine mold	0620620R01M022	20	1.5	1	0.5	-























Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)	Cavity Cap. (qt)
	Multi-cavity madeleine mold	0620609R01M022	9	3	2	1.4	-
	Multi-cavity tartalette mold	0620515R01M022	15	2	1	1	-
	Multi-cavity briochette mold	0620706R01M022	6	3	1.5	3.5	-
	Multi-cavity mini cake mold	0620909R01M022	9	3 x 1	1.5	2.5	-
	Multi-cavity financier mold	0621009R01M022	9	3.5 x 2	0.5	1.2	-
	Multi-cavity mini financier mold	0621020R01M022	20	2 x 1	0.5	0.7	-
	Multi-cavity cannelé bordelais mold	0621108R01M022	8	2	2	2.5	-
	Multi-cavity mini cannelé bordelais mold	0621118R01M022	18	1	1	1	-
	Multi-cavity mini savarin mold	0621806R01M022	18	1.5	0.5	3	-
	Multi-cavity heart mold	0621508R01M022	8	2 x 2.5	1.5	3	-

Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)	Cavity Cap. (qt)
	Silicone baking mat	0231360B04M067	15.7	11.8	-	-	-
	Non-spill baking sheet	0231240N01M067	15.7	11.8	0.5	-	-
	Makisu mat	3400400B04U005	-	-	-	-	-
	Piping bag	0650000B04M017	Max capacity comfortably is 4 cups/32 fluid ounces.				
	Ice cube blue 1 in cube (19 cubes)	0250500Z10C004	19				
	Ice cube blue XL 1.57" cube (7 cubes)	0250600Z10C004	7				
	Round ice cube tray Red (18 cubes)	0620200R01C150	18				
	Round ice cube tray Turquoise (18 cubes)	0620200V08C150	18				
	Gourmet rectangular ice cube tray White (14 cubes)	0620300B01C049	14				
	Gourmet rectangular ice cube tray Blue (14 cubes)	0620300Z01C049	14				
	Industrial ice cube tray Red (32 cubes)	0620100R01C050	32				
	Industrial ice cube tray Turquoise (32 cubes)	0620100V08C050	32				

Mauviel 1830®



CATEGORIES

M'COOK.....	30
M'COOKc.....	34
M'ELITE.....	36
M'STEEL.....	38
M'250 ^c	40
M'150 ^c	42
M'150 ^s	44
ROASTING PANS/COPPERBRILL.....	47
M'150 ^b	48
M'250 ^b	50
M'TRADITION.....	52
M'MINIS.....	54
M'30.....	62
ROOM & TABLE SERVICE.....	66
M'PASSION.....	68
M'BASIC ^{PRO}	70
M'PLUS & M'PURE.....	72

Mauviel 1830®



BRAND AMBASSADORS

DANIEL HUUM
Chef

“A great piece of cookware is essential for any chef and for me, Mauviel provides the perfect balance of function, craftsmanship, beauty, and durability. The cookware has endured the intensity of our kitchens for years and continues to perform at the highest level. I know I can rely on Mauviel wherever we place them, whether in one of our restaurant kitchens, or in my home kitchen, they truly are the best.”

Location
San Francisco, CA



© Photo Marco Grob

CHRIS COSENTINO
Cockscomb
www.ckscbsf.com
www.offalgood.com
www.boccalone.com

“With it’s classic feel, Mauviel’s black steel pans allow for consistently accurate even heat, optimal for cooking. It allows me to produce the quality I expect from not only myself, but more importantly for my guests. I can’t run my restaurants without them.”

Location
San Francisco, CA



NATHAN RICH
Executive chef, Twin Farms

“Mauviel pans are the highest quality product. I’ve been using them for years and they hold up to the demand of a Relais and Chateaux kitchen. I couldn’t imagine using any other pans.”

Location Barnard, VT



SUVIR SARAN
Chef, Author, Consultant | American Masala, www.suvir.com

“Mauviel Copper is a cook’s fantasy and dream cookware. It performs consistently offering that ultimate control of temperature, a necessity when boiling jams, thickening custards, or simmering sauces. When I need a really hot pan, m’ssteel permits extra-long preheating for brilliant browning. The raw steel lets me turn up the flame for a most incredible sear and the pan is lighter weight then cast iron, so easy on my joints. This is cookware you buy with pride and bequeath to the most deserving grandkids and/or protégés.”

Location New York, NY

RJ COOPER
Rouge 24

“Whether modernizing our cuisine at Rogue 24 or simply southern comforts at Gypsy Soul, Mauviel is the cooking tool that holds up to our standards of craft.”

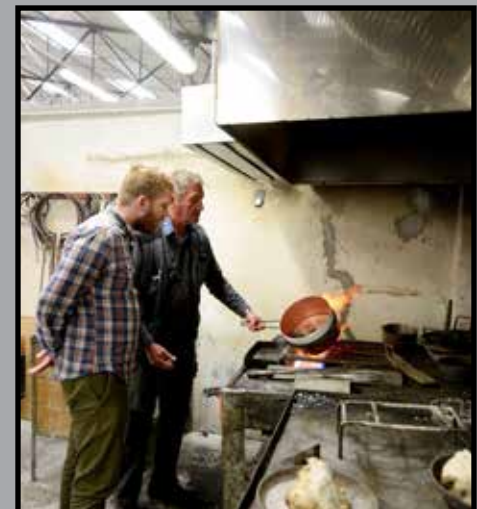
Location
Washington DC



YANNICK ALLÉNO
Alléno Paris, Carré des Champs-Élysées

“I am proud to work with Mauviel 1830. In this perpetual quest for perfection and renewal, my goal as a chef is to transmit my values and knowledge. Thanks to this range, I hope everyone finds the feeling I have every day in the kitchen.”

Location Paris, France



KENNETH HANSEN

Representing Denmark, Kenneth placed 6th in the 2015 Bocuse d’Or competition.

Location
Mauviel 1830 workshop

JEAN-GEORGES VONGERICHTEN

Chef Jean-Georges Vongerichten is admiring the assortment of Mauviel stainless steel and copper cookware available in ABC Carpet & Home’s abcmkt. Turning a gleaming copper pan over in his hands, he remarks, “I’ve been using these at home for twenty seven years - since 1987.” He stops and smiles, “I only wish I had bought them sooner.”

Credits
from: www.abchome.com
photo: Joshua Young



KOUROCH ARIANI
La Duchesse Anne

The head chef and his team

Location Saint-Malo, France



CHRISTOPHER COUTANCEAU
Restaurant Christopher Coutanceau

The chef with an M’cook fry pan.

Location La Rochelle, France



DANIELLE KATES
d.Kates catering

“As a caterer to celebrity clientele, Mauviel offers the quality in performance and presentation. The functionality and beauty of Mauviel makes it our favorite cookware for all our events.”

Location Nashville, TN



RASMUS MUNK | Tree-top inside Munkebjerg Hotel
Location Vejle, Denmark



BAYLOR HOSPITAL | Doctors Lounge
Location McKinney, TX



ST. FRANCIS YACHT CLUB
Location San Francisco, CA

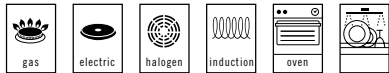
Thickness 2.6mm.
Non drip edge. Polished outside.
Fixed by stainless steel rivets.
Cast stainless steel, stay-cool handle
with stainless steel finish.

The Collection M'cook offers professionals and household cooks the highest culinary technology. Five (5) layers of materials provide perfect conductivity for each product, thanks to fast and uniform heat distribution. The handles are made from cast stainless steel, cast iron, stainless steel or bronze, and reinforce the pure and modern design of this range. The collection M'cook provides the most demanding cook with the greatest pleasure.

50% more effective than a sandwich bottom. Rapid, uniform heat conduction and distribution. Strong. Suitable for induction.



NSF Find the list of NSF products on the website: www.nsf.org




Mauviel
1830®

M'COOK COLLECTION
STAINLESS STEEL MULTI-PLY
STAINLESS STEEL HANDLE

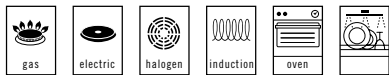
Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Cap.	
				cm	in	cm	in	liter	qt
	Saucepan stainless steel handle thickness 2.6 mm	5210.12*	5210.13*	12	4.8	7	2.8	.8	.7
		5210.14*	5210.15*	14	5.5	8	3.2	1.1	1.2
		5210.16*	5210.17*	16	6.3	9	3.5	1.8	1.8
		5210.18*	5210.19*	18	7	10	4	2.5	2.7
		5210.20*	5210.21*	20	8	11	4.3	3.2	3.4
	Sauté Pan stainless steel handle thickness 2.6 mm with Helper Handle	5211.20*	5211.21*	20	8	6	2.4	1.8	1.9
		5211.24*	5211.25*	24	9.5	7.6	3	3	3.1
		5211.28*	5211.29*	28	11	9	3.5	5.9	6.6
	Curved Splayed Sauté Pan stainless steel handle thickness 2.6 mm	5212.16*	5212.17*	16	6.3	6	2.4	1	1.1
		5212.20*	5212.21*	20	8	7	2.8	1.8	1.9
		5212.24*	5212.25*	24	9.5	8	3.2	3	3.2
	Splayed Sauté Pan stainless steel handle thickness 2.6 mm	5223.16	-	16	6.3	6.5	2.5	1	1.1
		5223.20	-	20	8	8	3.2	1.8	1.9
	Frying Pan stainless steel handle thickness 2.6 mm	5213.20*	-	20	8	4	1.6	-	-
		5213.24*	-	24	9.5	4.8	1.9	-	-
		5213.26*	-	26	10.2	4.8	1.9	-	-
		5213.28*	-	28	11	4.9	1.9	-	-
		5213.30*	-	30	11.8	4.9	1.9	-	-
	Round Pan stainless steel handles thickness 2.6 mm	5238.12	-	12	4.8	-	-	-	-
		5238.16	-	16	6.3	-	-	-	-
		5238.24	-	24	9.5	4.8	1.8	-	-
		5238.28	-	28	11	4.8	1.9	-	-
	Oval Pan stainless steel handles thickness 2.6 mm	5234.30	-	30	11.8	4	1.5	-	-
		5234.35	-	35	13.7	4.5	1.7	-	-
	Wok stainless steel handles thickness 2.6 mm	-	5225.32	32	12.5	9	3.5	4.7	5
	Wok with long handle stainless steel handles thickness 2.6 mm	-	5227.32	32	12.5	9	3.5	4.7	5
	Rondeau stainless steel handles thickness 2.6 mm	-	5230.25*	24	9.5	7.6	3	3.1	3.4
		-	5230.29*	28	11	9	3.5	5.6	5.9

Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Cap.	
				cm	in	cm	in	liter	qt
	Stewpan stainless steel handles thickness 2.6 mm	-	5231.17*	16	6.3	9	3.5	1.7	1.8
		-	5231.19*	18	7	10	4	2.5	2.7
		-	5231.21*	20	8	11	4.3	3.3	3.6
		-	5231.25*	24	9.5	13.5	5.3	5.8	6.3
		-	5231.29*	28	11	14	5.5	8.8	9.3
	Stockpot stainless steel handles <i>Pot is made of ferretic stainless steel.</i> thickness 1.5 mm	-	5232.25	24	9.5	24	9.5	9.2	9.7
	Pasta Insert stainless steel handles <i>Fits 5231-25 and 5232-25.</i> thickness 2.6 mm	5222.24*	-	24	9.5	-	-	-	-
	Steamer Insert stainless steel handles <i>5221-20 fits 5210-20, 5231-20 and 5232-20</i> <i>5221-24 fits 5231-24 and 5232-24.</i> thickness 2.6 mm	5221.20*	-	20	8	-	-	-	-
		5221.24*	-	24	9.5	-	-	-	-
	Bain-marie with Porcelain Insert stainless steel handles thickness 2.6 mm	-	5204.12	12	4.8	10.5	4.1	.9	.9
		-	5204.14	14	5.5	12.5	4.9	1.7	1.7
	Stainless Steel Lid stainless steel handle thickness 2.6 mm	-	5218.12*	12	4.8	-	-	-	-
		-	5218.14*	14	5.5	-	-	-	-
		-	5218.16*	16	6.3	-	-	-	-
		-	5218.18*	18	7	-	-	-	-
		-	5218.20*	20	8	-	-	-	-
		-	5218.24*	24	9.5	-	-	-	-
	Glass Lid stainless steel knob thickness 4 mm	-	5218.28*	28	11	-	-	-	-
		-	5318.14	14	5.5	-	-	-	-
		-	5318.16	16	6.3	-	-	-	-
		-	5318.18	18	7	-	-	-	-
		-	5318.20	20	8	-	-	-	-
		-	5318.24	24	9.5	-	-	-	-
		-	5318.26	26	10.2	-	-	-	-
		-	5318.28	28	11	-	-	-	-
		-	5318.30	30	11.8	-	-	-	-

Image	Product	Item No.	L		W		H	
			cm	in	cm	in	cm	in
	Rectangular Roasting Pan with Rack stainless steel handles thickness 1.5 mm	5217.15	40	15.7	30	11.8	8.5	3.34














Thickness 2.6mm.
Non drip edge. Polished outside.
Fixed by stainless steel rivets.
Cast stainless steel, stay-cool handle
with iron electroplated finish.



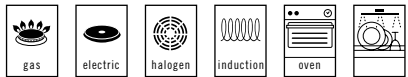
Mauviel
1830®

M'COOKc COLLECTION
STAINLESS STEEL MULTI-PLY
IRON ELECTROPLATED FINISH HANDLE

Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Cap.	
				cm	in	cm	in	liter	qt
	Saucepan iron electroplated finish handle thickness 2.6 mm	5650.12	-	12	4.8	7.3	2.87	.8	.7
		5650.14	-	14	5.5	8	3.15	1.1	1.2
		5650.16	-	16	6.3	9	3.5	1.7	1.8
		5650.18	-	18	7	10	4	2.5	2.7
		5650.20	-	20	8	11	4.3	3.2	3.4
		5650.24	-	24	9.5	14.5	5.3	6.2	6.5
		5650.28	-	28	11	15.3	6	9	9.5
	Sauté Pan iron electroplated finish handle thickness 2.6 mm	5651.16	-	16	6.3	5.5	2.1	1	1.1
		5651.20	-	20	8	6	2.4	1.7	1.8
		5651.24	-	24	9.5	7.5	2.9	3	3.1
	with Helper Handle	5211.28*	-	28	11	10	3.9	5.7	6
	Curved Splayed Sauté Pan iron electroplated finish handle thickness 2.6 mm	5652.16	-	16	6.3	6	2.4	1	1.1
		5652.20	-	20	8	7.5	2.9	2	2.1
		5652.24	-	24	9.5	8.2	3.2	3.2	3.3
	Splayed Sauté Pan iron electroplated finish handle thickness 2.6 mm	5673.16	-	16	6.3	7.3	2.8	1.1	1.1
		5673.20	-	20	8	8	3.15	1.9	2
	Frying Pan iron electroplated finish handle thickness 2.6 mm	5653.20	-	20	8	4	1.57	-	-
		5653.24	-	24	9.5	4.5	1.77	-	-
		5653.26	-	26	10.2	4.9	1.92	-	-
		5653.28	-	28	11	5	1.96	-	-
		5653.30	-	30	11.8	5.5	2.1	-	-
	Round Pan iron electroplated finish handle thickness 2.6 mm	5682.12	-	12	4.8	2.5	.9	-	-
		5682.16	-	16	6.3	3	1.1	-	-
		5682.20	-	20	8	4	1.5	-	-
		5682.24	-	24	9.5	4.8	1.8	-	-
		5682.28	-	28	11	4.9	1.9	-	-
	Rondeau iron electroplated handle thickness 2.6 mm	-	5680.21	20	8	6	2.3	1.7	1.8
		-	5680.25	24	9.5	7.5	3	3	3.1
		-	5680.29	28	11	10	3.9	5.7	6
	Frying Pan non-stick interior iron electroplated finish handle thickness 2.6 mm	5692.20	-	20	8	4	1.57	-	-
		5692.24	-	24	9.5	4.5	1.77	-	-
		5692.26	-	26	10.2	4.9	1.92	-	-
		5692.28	-	28	11	5	1.96	-	-
		5692.30	-	30	11.8	5.5	2.1	-	-
	Stewpan iron electroplated finish handle thickness 2.6 mm	-	5681.13	12	4.8	7	2.7	.7	.8
		-	5681.17	16	6.3	9	3.5	1.7	1.8
		-	5681.21	20	8	11	4.3	3.3	3.6
		-	5681.25	24	9.5	13.5	5.3	5.8	6.3
		-	5681.29	28	11	14	5.5	8.8	9.3
	Lid iron electroplated finish handle thickness 2.6 mm	-	5658.12	12	4.8	-	-	-	-
		-	5658.12	14	5.5	-	-	-	-
		-	5658.12	16	6.3	-	-	-	-
		-	5658.12	18	7	-	-	-	-
		-	5658.12	20	8	-	-	-	-
		-	5658.12	24	9.5	-	-	-	-
		-	5658.12	28	11	-	-	-	-
Image	Product	Item No.	L		W		H		
			cm	in	cm	in	cm	in	
	Rectangular Roasting Pan with Rack iron electroplated finish handle thickness 1.5 mm	5687.35	35	13.5	25	9.8	7	2.75	
		5687.40	40	15.7	30	12	8.5	3.34	

Thickness 2.6mm. Non drip edge.
Polished and hammered outside.
Fixed by stainless steel rivets.
Cast stainless steel, stay-cool handle
with stainless steel finish.

*The perfect balance between
tradition and innovation. Find all the
requirement of our tradition in this
hammered stainless steel line, and the
performance of its material made of
5 layers thus ensuring a perfect heat
conductivity.*



Mauviel
1830®

M'ELITE COLLECTION
STAINLESS STEEL MULTI-PLY
STAINLESS STEEL HANDLE

Image	Product	Item No.	L		W / Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	qt
	Glass Lid stainless steel knob thickness 4 mm	-	5318.16	16	6.3	-	-	-	-	-
		-	5318.20	20	8	-	-	-	-	-
		-	5318.24	24	9.5	-	-	-	-	-
		-	5318.28	28	11	-	-	-	-	-
	Curved Splayed Sauté Pan with Lid stainless steel handles thickness 2.6 mm	5272.21	-	-	20	8	8	3.1	1.8	2
		5272.25	-	-	24	9.5	9.5	3.8	3.2	3.3
	Cocotte with Dome Lid stainless steel handles thickness 2.6 mm	5275.17	-	-	16	6.3	9	3.5	1.7	1.7
		5275.21	-	-	20	8	11	4.3	3.2	3.3
		5275.25	-	-	24	9.5	14	5.5	5.9	6.2
	Paella Pan stainless steel handles thickness 2.6 mm	5277.35	-	-	35	13.7	5	1.9	3.6	3.8
		5277.40	-	-	40	15.7	6	2.3	7.2	7.6
	Rondeau with Dome Lid stainless steel handles thickness 2.6 mm	5279.25	-	-	24	9.5	7.5	2.75	3	3.4
		5279.29	-	-	28	11	10	3.5	5.7	5.8

MAUVIEL

Body: Black steel, 100% natural.
Thickness: 3mm - Finish: Straight edge.
Black steel, stay-cool handle with iron electroplated finish handle.
Professional quality - Suitable for all cookers including induction.
Warning: Remove bees wax and season before first use.

A real back to basics! Excellent heat conductor, steel is the material that will allow you to cook healthily and on all heat sources including induction. Ideal for searing, grilling and browning, these steel pans become naturally nonstick once seasoning!

Beeswax Removal:
The bees wax is used to prevent the pan from rusting and to save time when seasoning. Prior to first use, clean the pan with very hot water to remove the beeswax from the entire pan. If at first use, you notice any wax residue, use a paper towel to wipe your hot pan clean or heat your pan on a baking sheet in the oven at 200°F and when pan is hot, wipe clean.

How to season a steel pan:
Seasoning, cover the bottom of the pan with flavorless oil and heat for 5 minutes. Let the pan cool before draining the oil, and then wipe clean with paper towels. Repeat the process a second time and your pan is ready for use. After this process, the pan will acquire a natural nonstick property and darken over time. After cooking, wash the pan in hot water, wipe with a soft sponge and dry thoroughly. Do not use dish soap and do not remove the black layer that forms at the bottom of the pan, it will make a solid film and create a non-stick surface. Dry thoroughly to prevent rusting and store in a dry area. The pan will darken with use, creating a naturally nonstick surface.



Mauviel
1830®

M'STEEL COLLECTION

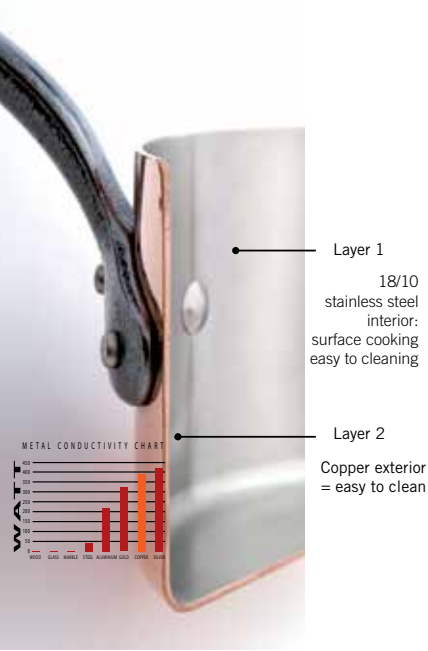
BLACK STEEL

IRON ELECTROPLATED FINISH HANDLE

Image	Product	Item No.	Ø		H		Capacity	
			cm	in	cm	in	liter	qt
	Curved Splayed Sauté Pan iron electroplated finish handle thickness 2 mm	3612.20	20	8	3.3	1.2	-	-
		3612.24	24	9.5	3.9	1.5	-	-
		3612.28	28	11	4	1.6	-	-
	Heavy Round Frying Pan iron electroplated finish handle thickness 2 mm	3651.20	20	8	3.3	1.2	.8	.8
		3651.24	24	9.5	3.9	1.5	1.7	1.8
		3651.28	28	11	4	1.6	2.1	2.2
		3651.32	32	12.5	4.2	1.7	3.2	3.4
		3651.36	36	14.1	5	1.9	4.3	4.5
	Crêpes Pan iron electroplated finish handle thickness 2 mm	3653.20	20	8	1.5	.6	.6	.6
		3653.22	22	8.6	1.5	.6	.8	.8
		3653.24	24	9.5	1.5	.6	1	1.1
	Paella Pan iron electroplated finish handle thickness 2 mm	3637.36	36	14.1	5	1.9	6.9	7.3
		3637.40	40	15.7	5.3	2	7.2	7.6
	Wok iron electroplated finish handle thickness 2 mm	3632.30	30	11.8	-	-	5.1	5.4

MAUVIEL

Copper stainless steel inside.
Thickness 2.5mm. Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.
Cast stainless steel, stay-cool handle
with iron electroplated finish.



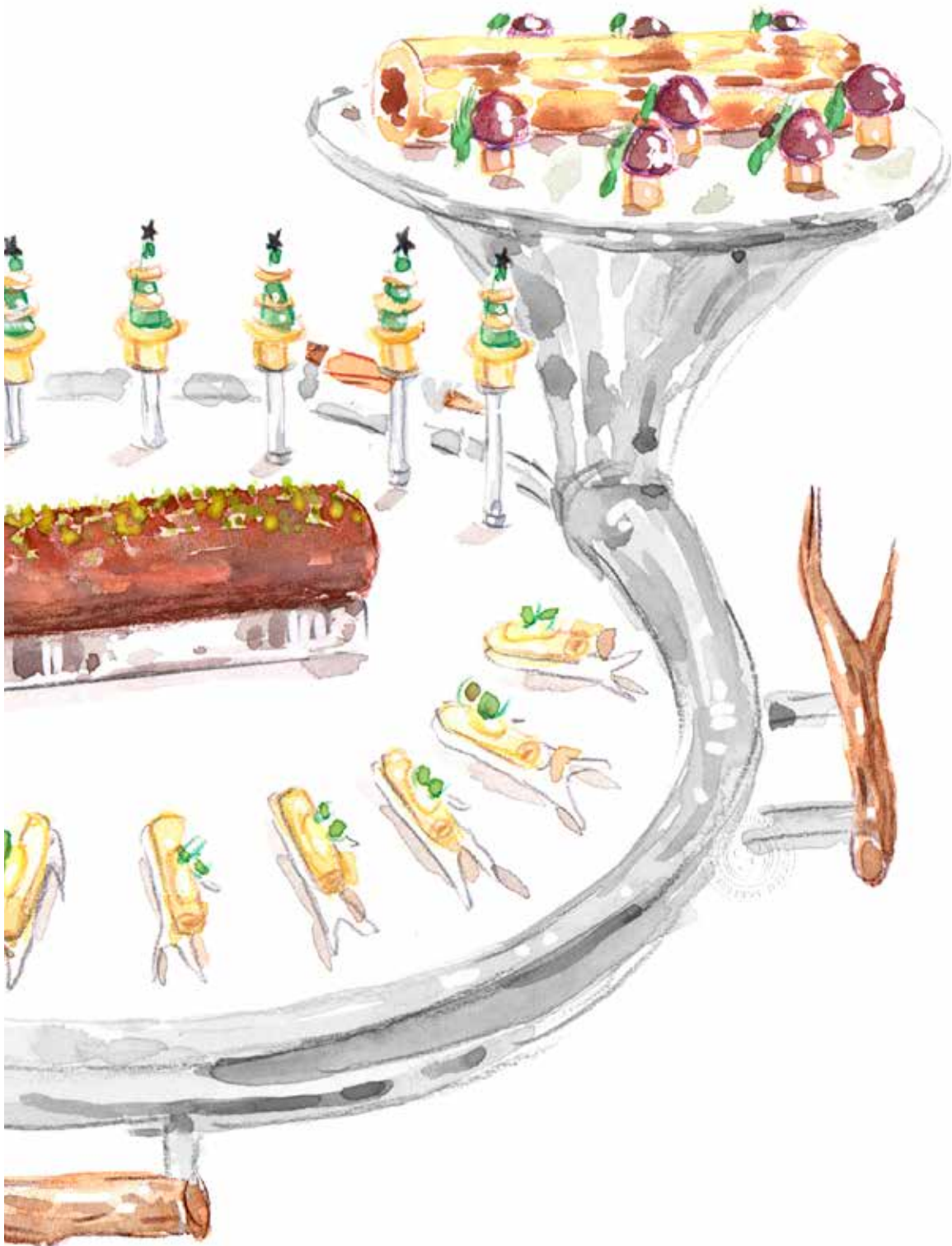
Mauviel
1830®

M'250^C COLLECTION
COPPER, STAINLESS STEEL
IRON ELECTROPLATED FINISH HANDLE



Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	Copper Lid iron electroplated finish handle thickness 2.5 mm	-	6548.12	12	4.8	-	-	-	-
		-	6548.14	14	5.5	-	-	-	-
		-	6548.16	16	6.3	-	-	-	-
		-	6548.18	18	7	-	-	-	-
		-	6548.20	20	8	-	-	-	-
		-	6548.24	24	9.5	-	-	-	-
		-	6548.28	28	11	-	-	-	-
	Saucepan iron electroplated finish handle thickness 2.5 mm	6540.12	6540.13	12	4.8	7	2.7	0.8	0.8
		6540.14	6540.15	14	5.5	8	3.1	1.2	1.2
		6540.16	6540.15	16	6.3	9	3.5	1.7	1.9
		6540.18	6540.17	18	7	10	3.9	2.5	2.6
		6540.19	6540.17	20	8	11	4.3	3.2	3.3
		6540.20	6540.21	24	9.5	13	5.1	5.7	6.1
		6540.28	6540.25	28	11	15	5.9	8.6	9.1
	Sauté Pan iron electroplated finish handle thickness 2.5 mm	6541.20	6541.21	20	8	6	2.4	1.8	1.9
		6541.24	6541.25	24	9.5	7	2.8	3.1	3.2
		6541.28	6541.29	28	11	8	3.2	4.9	5.2
	Splayed Sauté Pan iron electroplated finish handle thickness 2.5 mm	6543.16	-	16	6.3	6.5	2.5	1.1	1.2
		6543.20	-	20	8	8	3.2	1.9	2
		6543.24	-	24	9.5	9	3.5	3.4	3.7
	Stewpan iron electroplated finish handle thickness 2.5 mm	-	6545.02	24	9.5	13.5	5.3	5.8	6.1
		-	6545.03	28	11	14.5	5.7	8	8.5
	Rondeau iron electroplated finish handle thickness 2.5 mm	-	6546.02	24	9.5	7	2.8	2.9	3.1
		-	6546.03	28	11	8	3.2	4.7	5
	Round Frying Pan iron electroplated finish handle thickness 2.5 mm	6544.20	-	20	8	3	1.1	-	-
		6544.26	-	26	10.2	4	1.6	1.7	1.8
		6544.30	-	30	11.8	4.5	1.7	2.7	2.9

MAUVIEL





Copper stainless steel inside.
Thickness 1.5mm. Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.
Cast stainless steel, stay-cool handle
with iron electroplated finish.



Mauviel
1830®

M'150^C COLLECTION
COPPER STAINLESS STEEL
IRON ELECTROPLATED FINISH HANDLE

Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	Saucepan iron electroplated finish handle thickness 1.5 mm	-	6450.13	12	4.8	7	2.75	.7	.8
		-	6450.15	14	5.5	8	3.15	1.18	1.2
		-	6450.17	16	6.3	9	3.5	1.8	1.9
		-	6450.19	18	7	10	4	2.4	2.6
		-	6450.21	20	8	11	4.3	3.2	3.4
	Sauté Pan iron electroplated finish handle thickness 1.5 mm	-	6451.25	24	9.5	7	2.8	3	3.2
		-	6451.29	28	11	8	3.2	4.9	5.2
	Curved Splayed Sauté Pan iron electroplated finish handle thickness 1.5 mm	-	6452.17	16	6.3	6	2.4	1.1	1.2
		-	6452.21	20	8	7	2.8	1.8	1.9
	Round Frying Pan iron electroplated finish handle thickness 1.5 mm	6453.20	-	20	8	3	1.1	-	-
		6453.26	-	26	10.2	4.8	1.9	2	2.1
		6453.30	-	30	11.8	4.9	1.9	2.9	3.1
	Crêpes Pan iron electroplated finish handle thickness 1.5 mm	6460.30	-	30	11.8	2.5	.9	-	-
	Round Pan iron electroplated finish handle thickness 1.5 mm	6457.12	-	12	4.8	2.5	.9	-	-
		6457.16		16	6.3	3	1.1		
		6457.20		20	8	3	1.1		
		6457.26		26	10.2	4	1.5		
		6457.32		32	12.5	4.8	1.8		
	Oval Pan iron electroplated finish handle thickness 1.5 mm	6455.30	-	30	11.8	4	1.5	-	-
		6455.35		35	13.7	4.5	1.7		
		6455.40		40	15.7	6	3		
		6455.45		45	17.7	6	3		
	Rondeau iron electroplated finish handle thickness 1.5 mm	-	6480.25	24	9.5	7	2.8	2.9	3.1
		-	6480.29	28	11	8	3.2	5.4	5.7
	Stewpan iron electroplated finish handle thickness 1.5 mm	-	6481.25	24	9.5	13.5	5.4	5.8	6.1
	Stockpot with tin interior and lid iron electroplated finish handle thickness 1.5 mm	-	6482.25	24	9.5	24	9.5	10.6	11.2
	Bain-marie with lid and porcelain insert iron electroplated finish handle thickness 1.5 mm	-	6454.12	12	4.8	16	6.2	.8	.9
	Copper Lid iron electroplated finish handle thickness 1.5 mm	-	6548.12	12	4.8	-	-	-	-
		-	6548.14	14	5.5	-	-	-	-
		-	6548.16	16	3.5	-	-	-	-
		-	6548.18	18	7	-	-	-	-
		-	6548.20	20	8	-	-	-	-
		-	6548.24	24	9.5	-	-	-	-
		-	6548.28	28	11	-	-	-	-

MAUVIEL

Copper exterior with stainless steel interior.
Thickness 1.5mm. Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.
Cast stainless steel, stay-cool handle
with stainless steel finish.



Mauviel
1830®

M'150^s COLLECTION
COPPER STAINLESS STEEL
STAINLESS STEEL HANDLE


















Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	Saucepan stainless steel handle thickness 1.5 mm	-	6110.13	12	4.8	7	2.8	.7	.8
		-	6110.15	14	5.5	8	3.2	1.1	1.2
		-	6110.17	16	6.3	9	3.5	1.8	1.9
		-	6110.19	18	7	10	4	2.4	2.6
		-	6110.21	20	8	11	4.3	3.3	3.6
	Sauté Pan stainless steel handle thickness 1.5 mm	-	6111.25	24	9.5	7	2.8	3.1	3.2
		-	6111.29	28	11	8	3.2	4.9	5.2
	Curved Splayed Sauté Pan stainless steel handle thickness 1.5 mm	-	6112.17	16	6.3	6	2.4	1.1	1.1
		-	6112.21	20	8	7	2.8	1.9	2.1
	Round Frying Pan stainless steel handle thickness 1.5 mm	6113.20	-	20	8	3	1.1	-	-
		6113.26	-	26	10.2	4.8	1.9	-	-
		6113.30	-	30	11.8	4.9	1.9	-	-
	Bain-marie with lid and porcelain insert stainless steel handles thickness 1.5 mm	-	6104.12	12	4.8	16	6.2	.8	.9
	Rondeau stainless steel handles thickness 1.5 mm	-	6130.25	24	9.5	7	2.8	3	3.2
		-	6130.29	28	11	8	3.2	5.1	5.4
	Stewpan stainless steel handles thickness 1.5 mm	-	6131.25	24	9.5	13.5	5.3	6.1	6.4

Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	Stockpot with tin interior and lid stainless steel handles thickness 1.5 mm	-	6132.25	24	9.5	24	9.5	11	11.7
	Paella Pan stainless steel handles thickness 1.5 mm	-	6137.35	35	13.7	5	1.9	3.8	4
	Copper Lid stainless steel handle thickness 1.5 mm	-	6118.12	12	4.8	-	-	-	-
		-	6118.14	14	5.5	-	-	-	-
		-	6118.16	16	6.3	-	-	-	-
		-	6118.18	18	7	-	-	-	-
		-	6118.20	20	8	-	-	-	-
		-	6118.24	24	9.5	-	-	-	-
		-	6118.28	28	11	-	-	-	-
	Glass Lid stainless steel knob thickness 4 mm	-	5318.14	14	5.5	-	-	-	-
		-	5318.16	16	6.3	-	-	-	-
		-	5318.18	18	7	-	-	-	-
		-	5318.20	20	8	-	-	-	-
		-	5318.24	24	9.5	-	-	-	-
		-	5318.26	26	10.2	-	-	-	-
		-	5318.28	28	11	-	-	-	-
		-	5318.30	30	11.8	-	-	-	-
	Fondue Set stainless steel handles thickness 1.5 mm	-	6106.18	18	7	2.5	2.7	-	-
	Pasta Insert stainless steel handles <i>Fits copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25</i> <i>Fits M'COOK - 5232.25, 5232.25, 5275.25</i> thickness 2.6 mm	5222.24*	-	24	9.5	-	-	-	-
	Steamer Insert thickness 2.6 mm stainless steel handles <i>5221.20 Fits copper - 6540.21, 6801.20, 6481.21, 6450.21, 6131.21, 6110.21, 6720.21</i> <i>5221.20 Fits M'COOK - 5231.21, 5210.21</i> <i>5221.24 Fits copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25</i> <i>5221.24 Fits M'COOK - 5231.25, 5232.25, 5275.25</i>	5221.20* 5221.24*	-	20 24	8 9.5	- -	- -	- -	- -

M'150B2, M'150C2 & M'150S ROASTING PANS

Image	Product	Item No.	L		W		H		Capacity	
			cm	in	cm	in	cm	in	liter	oz
	M'150^b Rectangular Roasting Pan with Rack bronze handles Tri-ply Copper 20/70/10 thickness 2.5 mm	6719.40	40	15.7	30	12	8.5	3.3	9	9.5
	M'150^s Rectangular Roasting Pan with Rack stainless steel handles Tri-ply Copper 20/70/10 thickness 2.5 mm	6017.40	40	15.7	30	12	8.5	3.3	-	-
	M'150^c Rectangular Roasting Pan with Rack stainless steel handles with cast iron coating Tri-ply Copper 20/70/10 thickness 2.5 mm	6487.40	40	15.7	30	11.8	8.5	3.3	9.3	9.8

COPPERBRILL COPPER MAINTENANCE - 2 MINUTE CLEANING TIME!



Copperbrill

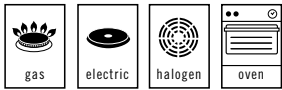
item	capacity <i>liter / qt.</i>	
2700.02	.15	.16
2700.03	1	1.1



Copper will naturally darken without regular polishing. But at any time, you can use Copperbrill cleaner to recover the original shine.














- Start by rinsing your pan thoroughly.
- Using a soft sponge or cloth, apply a small amount of the Copperbrill paste to the pan.
- Wash the pan with the Copperbrill paste.
- Rinse with warm water after applying Copperbrill & dry with a soft cloth to polish.

Copper exterior with stainless steel interior.
Thickness 1.5mm. Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.
Cast stainless steel, stay-cool handle
with bronze color finish.

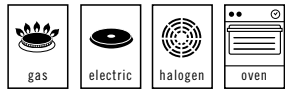


Mauviel
1830®

M'150^b COLLECTION
COPPER STAINLESS STEEL
BRONZE HANDLE








Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø / L		H		Cap.	
				cm	in	cm	in	liter	qt
	Saucepan bronze handle thickness 1.5 mm	6720.12	6720.13	12	4.8	7	2.75	.7	.8
		-	6720.15	14	5.5	8	3.15	1.1	1.2
		-	6720.17	16	6.3	9	3.5	1.8	1.9
		-	6720.19	18	7	10	4	2.4	2.6
		-	6720.21	20	8	11	4.3	3.3	3.6
	Sauté Pan bronze handle thickness 1.5 mm	6723.16	-	16	6.3	5	1.9	1	1.1
		-	6723.21	20	8	6	2.3	1.8	1.9
		-	6723.25	24	9.5	7	2.75	3	3.2
	Round Frying Pan bronze handle thickness 1.5 mm	6726.20	-	20	8	3	1.1	-	-
		6726.26	-	26	10.2	4	1.5	-	-
		6726.30	-	30	11.8	4.5	1.7	-	-
	Oval Frying Pan bronze handle thickness 1.5 mm	6725.30	-	30	11.8	4	1.5	-	-
		6725.35	-	35	13.5	4.5	1.7	-	-
	Crêpes Pan bronze handles thickness 1.5 mm	6735.30	-	30	11.8	2.5	.9	-	-
	Wok bronze handles thickness 1.5 mm	6732.30	-	30	11.8	6	2.3	2.7	2.9
	Round Pan bronze handles thickness 1.5 mm	6527.12	-	12	4.8	2.5	.9	-	-
		6527.16	-	16	6.3	3	1.1	-	-
		6727.20	-	20	8	3	1.1	-	-
		6727.26	-	26	10.2	4	1.5	-	-
		6727.32	-	32	12.5	4.8	1.8	-	-
	Oval Pan bronze handles thickness 1.5 mm	6724.30	-	30	11.8	4	1.5	1.6	1.7
		6724.35	-	35	13.7	4.5	1.7	-	-
		6724.40	-	40	15.7	6	3	-	-
		6724.45	-	45	17.7	6	3	-	-
	Domed Copper Lid for 6724.30 bronze handle thickness 2.5 mm	6728.30	-	30	11.8	-	-	-	-
		-	-	-	-	-	-	-	-
	Paella Pan bronze handles thickness 1.5 mm	6737.35	-	35	13.7	5	1.9	3.9	4.1
		6737.40	-	40	15.7	6	2.3	6	6.4
	Copper Lid bronze handle thickness 2.5 mm	-	6529.20	20	8	-	-	-	-
		-	6529.24	24	9.5	-	-	-	-
	Stewpan bronze handles thickness 1.5 mm	-	6722-12	12	4.8	7	2.6	.7	.8
		-	6722-16	16	6.3	9	3.3	1.8	1.9
		-	6722-20	20	8	11	8	3.3	3.5
		-	6722-24	24	9.5	12	4.7	5.2	5.5
	Oval Cocotte bronze handles thickness 1.5 mm	-	6721-20	20	8	9	3.5	1.8	2
		-	6721-26	26	10.2	11	4.3	3.7	4
		-	6721-30	30	11.8	12.5	4.9	6.4	6.9
	Bain-marie bronze handles thickness 1.5 mm	-	6504-12	12	4.8	16	6.2	.8	.9
		-	6504-14	14	5.5	19	7.4	1.5	1.6

Copper exterior with stainless steel interior.
Thickness 2.5mm. Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.
Cast stainless steel, stay-cool handle
with bronze color finish.



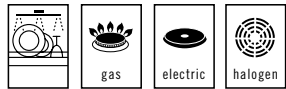
Mauviel
1830®

M'250^b COLLECTION
COPPER STAINLESS STEEL
BRONZE HANDLE

Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	Saucepan bronze handle thickness 2.5 mm	6801.12	6801.13	12	4.8	7	2.7	.8	.8
		6801.14	6801.15	14	5.5	8	3.1	1.1	1.2
		6801.16	6801.17	16	6.3	9	3.5	1.7	1.9
		6801.18	6801.19	18	7	10	3.9	2.5	2.6
		6801.20	6801.21	20	8	11	4.3	3.1	3.3
			6801.25	24	9.5	13	5.1	5.7	6.1
		6801.28		28	11	15	5.9	8.6	9.1
	Sauté Pan bronze handle thickness 2.5 mm	6802.20	6802.21	20	8	6	2.4	1.8	1.9
		6802.24	6802.25	24	9.5	7	2.75	3.1	3.2
		6802.28	6802.29	28	11	8	3.15	4.9	5.2
	Splayed Sauté Pan bronze handle thickness 2.5 mm	6803.16	-	16	6.3	6.5	2.5	1.1	1.2
		6803.20	-	20	8	8	3.15	1.9	2.1
		6803.24	-	24	9.5	9	3.5	3.4	3.7
	Round Frying Pan bronze handle thickness 2.5 mm	6804.20	-	20	8	3	1.1	-	-
		6804.26	-	26	10.2	4	1.57	-	-
		6804.30	-	30	11.8	4.5	1.7	-	-
	Copper Lid bronze handle thickness 2.5 mm	-	6808.12	12	4.8	-	-	-	-
		-	6808.14	14	5.5	-	-	-	-
		-	6808.16	16	6.3	-	-	-	-
		-	6808.18	18	7	-	-	-	-
		-	6808.20	20	8	-	-	-	-
		-	6808.24	24	9.5	-	-	-	-
		-	6808.28	28	11	-	-	-	-
	Rondeau bronze handles bronze handles thickness 2.5 mm	-	6506.24	24	9.5	7	2.75	2.9	3.1
		-	6506.28	28	11	8	3.15	4.7	5
	Stewpan bronze handles 6505.24 thickness 2.5 mm 6505.28 thickness 2 mm	-	6505.24	24	9.5	13.5	5.3	5.8	6.1
		-	6505.28	28	11	14.5	5.7	8	8.5

Tinning by traditional process
and not by electrolytic deposit.
Thickness 2.6mm. Straight edge.
Hammered and polished outside.
Fixed by sturdy copper rivets.
Cast stainless steel, stay-cool handle with
bronze electroplated finish handle.

Manufactured following over a century
of experience and “savoir-faire”, the
M'tradition line embodies the tradition
of professionalism of the Mauviel
cookware lines. The timeless product,
manufactured using the very best raw
material, continues to gain value over
the years. Copper is the speciality of
Mauviel. The M'tradition collection is
universally known all over the world.



Mauviel
1830®

M'TRADITION COLLECTION
COPPER TIN INSIDE
BRONZE ELECTROPLATED FINISH HANDLE

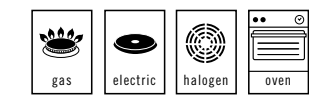
Image	Product	Item No.	L		W / Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	qt
	Pomme-anna Saucepan bronze handles thickness 2 mm	2147.24	-	-	24	9.5	8.5	3.3	3.8	4
	Potato Steamer bronze handles thickness 1.5 mm	2183.16	-	-	16	6.3	21	8.2	2.7	2.9
	Fondue Pot bronze handles thickness 1 mm	2719.01	23	9	22	8.6	26	10.2	3.2	3.4
	Soup Cooking Pot bronze handles thickness 2.5 mm	2157.24	-	-	24	9.5	29	11.4	13	13.8
	Soup Station with Tap bronze handles thickness 2.5 mm	2157.25	-	-	24	17.5	29	19.5	13	13.8
	Fish Kettle stainless steel with stainless steel handles thickness 1.5 mm	5216.45	45	17.5	-	-	11	4.3	3.9	4.1
	Fish Kettle stainless steel with stainless steel handles thickness 1.5 mm	2160.45	45	17.7	-	-	12	4.7	3.8	4
		2160.50	50	19.6			12	4.7	5.8	6.1
		2160.60	60	23.6			12.8	5	10	10.5

MAUVIEL

Tinning by traditional process
and not by electrolytic deposit.
Thickness 2.6mm. Straight edge.
Hammered and polished outside.
Fixed by sturdy copper rivets.

Let's go to town on a meal...
with Mauviel!

For a celebration dinner, or a lunch
just two of us, in stainless steel, in
aluminum, or in copper, with bronze
handle, or stainless steel, I mix the
forms, I mix the materials, I mix the
colors, I mix the flavors, and I choose
the Minis!



Mauviel
1830®

M'MINIS COLLECTION
COPPER, STAINLESS STEEL
STAINLESS STEEL WITH SS HANDLES
COPPER WITH BRONZE HANDLES
COPPER WITH SS HANDLES

Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	Rectangular roasting pan stainless steel handles thickness 1mm	5117.14	14	5.5	10	3.9	4.7	1.8	-	-
		5117.18	18	7.08	14	3.9	4.7	1.8	-	-
	Cocotte with lid stainless steel handles thickness 1mm	5131.09	-	-	9	3.5	4.5	1.7	0.3	13.5
	Small saucepan with lid stainless steel handle thickness 1mm	5101.10	-	-	9	3.5	4.5	1.7	0.3	13.5
	Small saucepan stainless steel handle thickness 1mm	5101.09	-	-	9	3.5	4.5	1.7	0.3	13.5
	Round frying pan stainless steel handle thickness 1mm	5113.12	-	-	12	4.8	2.5	0.9	-	-
	Oval stewpan with lid stainless steel handles thickness 1mm	5133.13	-	-	12	4.8	4.5	1.7	0.3	12.8
	Sauté pan stainless steel handle thickness 1mm	5111.07	-	-	7	2.5	4	1.57	0.1	3.2

MAUVIEL







Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	Sauté pan stainless steel handle thickness 1mm	5111.09	-	-	9	3.5	4	1.57	.25	8.5
	Lid stainless steel handle thickness 1mm	5118.09	-	-	9	3.5	-	-	-	-
	Small saucepan stainless steel handle thickness 1mm	5110.07	-	-	7	2.75	5	2	.15	5.1
	Small saucepan with pouring edge stainless steel handle thickness 1mm	5101.05	-	-	5	2	5	2	.05	1.7
	Splayed sauté pan stainless steel handle thickness 1mm	5130.05	-	-	9	3.5	-	-	.14	4.8
	Heater with candle stainless steel brackets thickness 1mm	5301.12	-	-	12	4.5	7	2.7	-	-








Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	Rectangular roasting pan bronze handles thickness 1mm	6709.14	14	5.5	10	3.9	4.7	1.8	-	-
		6709.18	18	7.08	14	3.9	4.7	1.8	-	-
	Cocotte with lid bronze handles thickness 1mm	6531.09	-	-	9	3.5	4.5	1.7	0.3	13.5
	Small saucepan with lid bronze handle thickness 1mm	6501.10	-	-	9	3.5	4.5	1.7	0.3	13.5
	Small saucepan bronze handle thickness 1mm	6501.09	-	-	9	3.5	4.5	1.7	0.3	13.5
	Round frying pan bronze handle thickness 1mm	6513.12	-	-	12	4.8	2.5	0.9	-	-
	Oval stewpan with lid bronze handles thickness 1mm	6733.13	-	-	12	4.8	4.5	1.7	0.3	12.8
	Sauté pan bronze handle thickness 1mm	6511.07	-	-	7	2.5	4	1.57	0.1	3.2










Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	Sauté pan bronze handle thickness 1mm	6511.09	-	-	9	3.5	4	1.57	.25	8.5
	Lid bronze handle thickness 1mm	6518.09	-	-	9	3.5	-	-	-	-
	Small saucepan bronze handle thickness 1mm	6510.07	-	-	7	2.75	5	2	.15	5.1
	Small saucepan with pouring edge bronze handle thickness 1mm	6510.05	-	-	5	2	5	2	.05	1.7
	Splayed sauté pan bronze handle thickness 1mm	6523.09	-	-	9	3.5	-	-	.14	4.8
	Heater with candle bronze brackets thickness 1mm	4301.10	-	-	12	4.5	7	2.7	-	-
	Small saucepan with long handle bronze handle thickness 1mm	6528.03	-	-	9	3.5	4.5	1.7	0.3	13.5














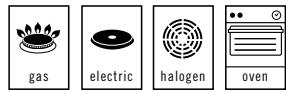
Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	Rectangular roasting pan stainless steel handles thickness 1mm	6109.14	14	5.5	10	3.9	4.7	1.8	-	-
		6109.18	18	7.08	14	3.9	4.7	1.8	-	-
	Cocotte with lid stainless steel handles thickness 1mm	6130.09	-	-	9	3.5	4.5	1.7	0.3	13.5
	Small saucepan with lid stainless steel handle thickness 1mm	6101.10	-	-	9	3.5	4.5	1.7	0.3	13.5
	Small saucepan stainless steel handle thickness 1mm	6101.09	-	-	9	3.5	4.5	1.7	0.3	13.5
	Round frying pan stainless steel handle thickness 1mm	6113.12	-	-	12	4.8	2.5	0.9	-	-
	Oval stewpan with lid stainless steel handles thickness 1mm	6133.13	-	-	12	4.8	4.5	1.7	0.3	12.8
	Sauté pan stainless steel handle thickness 1mm	6111.07	-	-	7	2.5	4	1.57	0.1	3.2

Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	Sauté pan bronze handle thickness 1mm	6111.09	-	-	9	3.5	4	1.57	.25	8.5
	Lid stainless steel handle thickness 1mm	6118.09	-	-	9	3.5	-	-	-	-
	Small saucepan stainless steel handle thickness 1mm	6101.07	-	-	7	2.75	5	2	.15	5.1
	Small saucepan with pouring edge stainless steel handle thickness 1mm	6101.05	-	-	5	2	5	2	.05	1.7
	Splayed sauté pan bronze handle thickness 1mm	6130.05	-	-	9	3.5	-	-	.14	4.8
	Heater with candle stainless steel brackets thickness 1mm	4301.12	-	-	12	4.5	7	2.7	-	-



Mauviel's room & table service collection elevates your presentation.









Mauviel M30's collection of barware accessories provides its famous engraved stainless steel handle. These champagne buckets, ice buckets, or wine bucket will bring a sophisticated elegance to all your room & table service.

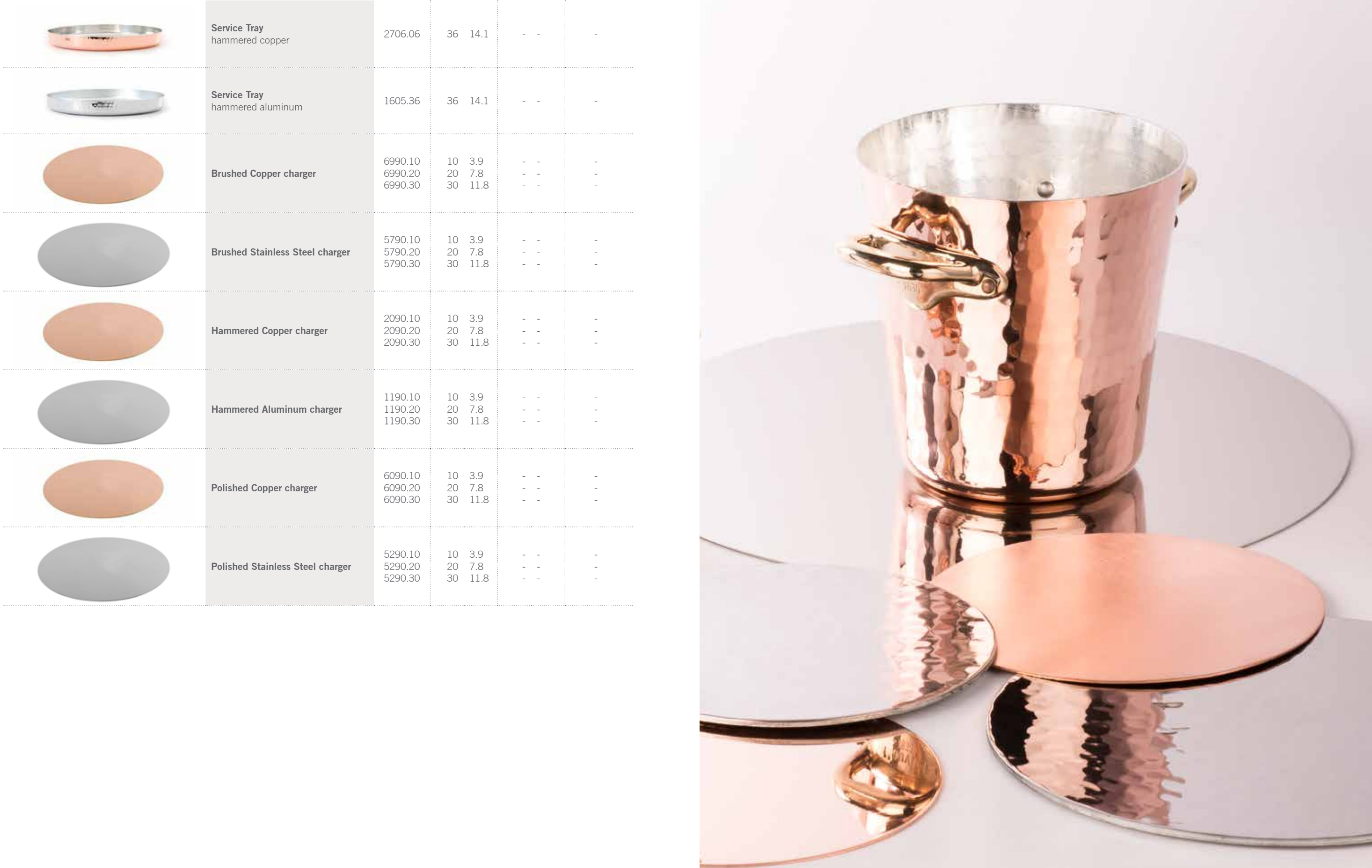


Mauviel
1830®

M'30 COLLECTION
ROOM & TABLE SERVICE
COPPER & ALUMINUM

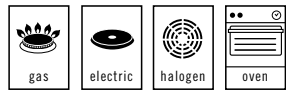
Image	Product	Item No.	Ø / L		H		Capacity
			cm	in	cm	in	
	Oval Champagne Bucket hammered copper bronze handles thickness 1.5 mm	2707.01	26	10.2	20	8	2 bottles
	Champagne Bucket hammered copper stainless steel handles thickness 1.5 mm	2709.03	20	8	20	8	1 bottle
	Oval champagne Bucket hammered copper stainless steel handles thickness 1.5 mm	2709.01	26	10.2	20	8	2 bottles
	Wine Bucket hammered copper stainless steel handles thickness 1.5 mm	2709.04	20	8	20	8	1 bottle
	Ice Bucket hammered copper stainless steel handles thickness 1.5 mm	2709.05	16	6.3	12	4.8	1.6
	Ice Bucket hammered aluminum stainless steel handles thickness 1.5 mm	1607.06	16	6.3	12	4.8	1.6
	Ice Bucket hammered copper bronze handles thickness 1.5 mm	2707.06	16	6.3	12	4.8	1.6
	Champagne Bucket Holders copper aluminum	2717.03	-	-	72	28.3	-
		5217.03	-	-	72	28.3	-

Image	Product	Item No.	Ø / L		H		Capacity
			cm	in	cm	in	
	Service Tray hammered copper	2706.06	36	14.1	-	-	-
	Service Tray hammered aluminum	1605.36	36	14.1	-	-	-
	Brushed Copper charger	6990.10	10	3.9	-	-	-
		6990.20	20	7.8	-	-	-
		6990.30	30	11.8	-	-	-
	Brushed Stainless Steel charger	5790.10	10	3.9	-	-	-
		5790.20	20	7.8	-	-	-
		5790.30	30	11.8	-	-	-
	Hammered Copper charger	2090.10	10	3.9	-	-	-
		2090.20	20	7.8	-	-	-
		2090.30	30	11.8	-	-	-
	Hammered Aluminum charger	1190.10	10	3.9	-	-	-
		1190.20	20	7.8	-	-	-
		1190.30	30	11.8	-	-	-
	Polished Copper charger	6090.10	10	3.9	-	-	-
		6090.20	20	7.8	-	-	-
		6090.30	30	11.8	-	-	-
	Polished Stainless Steel charger	5290.10	10	3.9	-	-	-
		5290.20	20	7.8	-	-	-
		5290.30	30	11.8	-	-	-







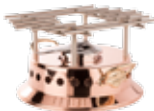





Mauviel's room & table service collection elevates your presentation.

Mauviel M30's collection of barware accessories provides its famous engraved stainless steel handle. These champagne buckets, ice buckets, or wine bucket will bring a sophisticated elegance to all your room & table service.

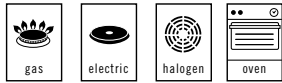


Mauviel
1830®

ROOM & TABLE SERVICE COLLECTION

Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	French Fry Pot	2139.09	9	3.5	8.9	3.5	.47	.5		
	Soufflé Mold	6010.08	9	3.5	4.5	1.7	.3	.4		
	Sauce Pot	4180.56	5	2	5.3	2.1	.07	.08		
	Porcelain butter dish stainless steel w/ss knob copper w/bronze knob copper w/stainless steel knob	4260.01 4260.03 4260.00	-	-	9.1	3.5	9	3.1	.04	1.4
	Heater with Alcohol Burner bronze handles thickness 1.2 mm	2702.00	-	-	22	8.6	16.5	6.5	-	-
	Heater with Alcohol Burner ss handles thickness 1.2 mm	2702.01	-	-	22	8.6	16.5	6.5	-	-
	Fondue set with glass lid ss handles thickness 1.2 mm	6106.18	18	7	3.5	3.6	-	-	-	-
	Fondue set with glass lid ss handles thickness 1.2 mm	2719.01	23	9	22	8.6	26	10.2	3.2	3.4
	Copper coffee pot wooden handle	4470.00	6	2.4	11.8	4.64	-	-	.9	1
	Black stainless steel coffee pot black ss handle	4470.03	6	2.4	11.8	4.64	-	-	.9	1

MAUVIEL



Mauviel
1830®

COPPER
ALUMINUM
STAINLESS STEEL

The collection M'passion is dedicated to gourmands that enjoy preparing their deserts as much as eating them. A complete selection of products devoted to pastry cooks and chocolate specialists. Made of copper, stainless steel, silicone or non stick steel, a complete assortment of products that are used for the preparation of all pastry delicacies. The collection M'passion satisfies the cravings of all discerning patisserie-lovers worldwide.

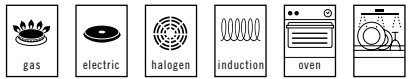


Image	Product	Item No. <i>no lid</i>	Ø		H		Cap.	
			cm	in	cm	in	liter	qt
	Jam Pan hammered copper with bronze handles thickness 1.2 mm	2193.36	36	14.1	12	4.8	9	9.5
		2193.40	40	15.7	14	5.5	13.8	14.6
		2193.44	44	17.3	15	5.9	16.5	17.4
	Jam Pan copper with cast iron handles thickness 1.2 mm	4413.00	30	11.8	10	4	5.9	6.3
	Jam Pan stainless steel with stainless steel handles thickness 2.6 mm	5245.36	36	14.1	12	4.8	9.6	10.1
	Sugar Saucepan copper with copper handle thickness 2 mm	2194.12	12	4.8	7	2.8	.8	.9
		2194.14	14	5.5	8	3.2	1.2	1.3
		2194.16	16	6.3	9	3.5	1.8	1.9
		2194.18	18	7	10	4	2.5	2.7
		2194.20	20	8	11	4.3	3.5	3.7
	Zabaglione copper with bronze handle thickness 2 mm	2195.16	16	6.3	12	2.8	1.6	1.7
		2195.20	20	8	13	5.1	3	3.2
	Tart Tatin copper with stainless steel interior and copper ears thickness 1.5 mm	6551.24	24	9.5	4	1.5	-	-
		6551.28	28	11	5	1.9	-	-
	stainless steel with stainless steel ears thickness 1.5 mm	5253.24	24	9.5	4	1.5	-	-
		5235.28	28	11	5	1.9	-	-
	Cannelé Mold copper with tin interior thickness 1 mm	4180.35	3.5	1.1	3.5	1.1	-	-
		4180.45	4.5	1.5	4.5	1.5	-	-
		4180.55	5.5	2.1	5.5	2.1	.02	6.4
	Cannelé Mold copper with ss interior thickness 1 mm	4180.37	3.5	1.1	3.5	1.1	-	-
		4180.47	4.5	1.5	4.5	1.5	-	-
		4180.57	5.5	2.1	5.5	2.1	.02	6.4
	Cannelé Mold stainless steel thickness 1 mm	4000.35	3.5	1.1	3.5	1.1	-	-
		4000.45	4.5	1.5	4.5	1.5	-	-
		4000.55	5.5	2.1	5.5	2.1	.02	6.4
	Beating Bowl copper with bronze ring thickness 1 mm	2191.20	20	8	11	4.3	2.5	2.6
		2191.26	26	10.2	13	5.5	4.8	5.1
		2191.30	30	11.8	15	5.9	7.3	7.8
	Beating Bowl copper with bronze ring thickness 5 mm	5915.01	24	9.5	11	4.3	-	-
	Charlotte mold copper with stainless steel interior thickness 1.5 mm	4101.00	18	7.1	10	3.9	-	-



18/10 stainless steel.
Thickness, 1.8mm.
Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel).
Reinforced non-drip edge.
Satin inside and outside. Spot welding.

Enter this world of professional cooking. Efficient, rapid, useful, comfortable and safe are the strengths of this collection. It's personality conveys the strength of a company with strong professional roots. All the shapes have tubular handles that are made from cold stainless steel. Non-drip edges are offered on all products, and the special bottom, which is designed for cooking on all surfaces, including induction, will be perfect for professionals.



Mauviel
1830®

M'BASIC^{PRO} COLLECTION
SANDWICH BOTTOM STAINLESS STEEL

Image	Product	Item No.	Ø		H		Capacity	
			cm	in	cm	in	liter	qt
	Rondeau stainless steel handles thickness 1 mm	5937.28	28	11	11	4.3	6.7	7
		5937.32	32	12.5	12	4.8	10	10.5
		5937.36	36	14.1	14	5.5	13	13.7
		5937.40	40	15.7	15	5.9	19	20
		5937.45	45	17.7	17	6.6	27	28
		5937.50	50	19.6	20	8	39	41
	Stewpan stainless steel handles thickness 1 mm	5935.28	28	11	17	6.6	10	10.5
		5935.36	36	14.1	21	8.2	17.8	18.8
	Stockpot stainless steel handles thickness 1 mm	5933.28	28	11	28	11	16.5	17.4
		5933.30	30	11.8	30	11.8	21	22
		5933.32	32	12.5	32	12.5	24	25
		5933.36	36	14.1	36	14.1	33	34
		5933.45	45	17.7	45	17.7	72	76
		5933.50	50	19.6	50	19.6	98	103
	Stainless Steel Lid stainless steel handles thickness 1 mm	5939.28	28	11	-	-	-	-
		5939.32	32	12.5	-	-	-	-
		5939.36	36	14.1	-	-	-	-
		5939.40	40	15.7	-	-	-	-
		5939.45	45	17.7	-	-	-	-
		5939.50	50	19.7	-	-	-	-

MAUVIEL



Mauviel
1830®

M'PLUS & M'PURE

COLLECTIONS

Image	Product	Item No.	L		Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	qt
	M'plus Stainless Steel Support for Beating Bowl thickness 5 mm	5915.01	-	-	24	9.5	11	4.3	-	-
	M'plus Interface Disc for Induction Cooking thickness 5 mm	7500.00	-	-	22	8.6	-	-	-	-
	M'plus Stainless Steel Rack for Rectangular Roasting Pan thickness 5 mm	5904.35	32	12.5	-	-	-	-	-	-
	M'plus Copperbrill	2700.02	-	-	-	-	-	-	.15	1
		2700.03	-	-	-	-	-	-	.16	1.1
	Pasta Insert stainless steel handles Fits copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25 Fits M'COOK - 5232.25, 5232.25, 5275.25 thickness 2.6 mm	5222.24*	-	24	9.5	-	-	-	-	-
	Steamer Insert thickness 2.6 mm stainless steel handles 5221.20 Fits copper - 6540.21, 6801.20, 6481.21, 6450.21, 6131.21, 6110.21, 6720.21 5221.20 Fits M'COOK - 5231.21, 5210.21 5221.24 Fits copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25 5221.24 Fits M'COOK - 5231.25, 5232.25, 5275.25	5221.20* 5221.24*	-	20 24	8 9.5	-	-	-	-	-

Image	Product	Item No.	L		Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	oz
	M'pure Seafood Tray with grid thickness 3-6 mm	1607.36	36	14.1	8.5	3.3	5.7	6.1	-	-
		1607.40	40	15.7	9.5	3.7	8.2	8.7	-	-
	M'pure Seafood Tray Holder thickness 3-6 mm	1604.01	20	7.8	20	7.8	-	-	-	-



SINCE 1888

OUR VALUES

Unrivalled Quality

We develop tools that will hold their value instead of products that accommodate short lived trends. To achieve this, our top priority is delivering maximum quality. This process includes everything from the selection of materials to concise manufacturing to the finished product. Stainless steel is always an absolute given.

Compelling Functions

We develop our products in close cooperation with professional chefs and consumers. While we do this we like to pay close attention to the way people work with their hands. We listen. Consequently, our ideas evolve into compelling tools in multiple steps.

Award-winning Design

A great idea should also come to life in an attractive design. First and foremost, it does of course have to take into account the principles of ergonomics and function. However, it is a given that it has to incorporate a sense of modernity and style. We are absolute masters at achieving all of these goals and this is evident in the numerous awards we have received.

More Sustainable Products

We are committed to reinforcing the awareness of nature and the respect for good food. Everything we put on our tables to eat should be grown, delivered and processed with an appreciation of our environment. This also applies to our efforts to manufacture products with long useful lives.

New Love

Love is a word that describes something deep, very dear to our hearts. But we can also experience it every day in small things. For instance, there's our love for favorite recipes. Yet it does go far beyond that: isn't it magnificent to inspire a love for cooking in others, a love for great ingredients or the beautiful feeling of being able to share something we enjoy?

Great Inspiration

Those who do not just focus on the plate before them when cooking will discover a fascinating world that is chockfull of ideas, stories, traditions and emotions. We want to bring this world to life and make it more attainable.

Diversity for Every Individual

It is our objective to offer a portfolio that gives everyone the perfect personal tools they need to truly enjoy preparing meals and cooking. Regardless of whether the customer is left-handed, a fan of kiwis, a grill master or a potato lover. We offer a range that is truly one-of-a-kind.

Steeped in Tradition

RÖSLE has been in business for 127 years. During our anniversary year, we will celebrate the long history of our enterprise with you, our partners, with numerous promotions aiming to ensure our mutual success. We always have our eyes trained on the future – a future that will continue to honor our traditional values and that is driven by our courage to implement new ideas.

Social Action

Our name is a synonym for consistency in the eyes of our employees and a guarantor of a sustainable cooperative spirit from the perspective of our partners. Moreover, we are committed to applying this attitude to our products as well. After all, cooking and sharing meals are important cornerstones in our social interactions with others.



CATEGORIES

Tools & Utensils..... 76











Image	Product and Description	Item No.	Dimensions	Safe For
	Ladle with pouring rim, with hook The solution for ladling and portioning. With an all round pouring rim for drip-free pouring.	10007	length 10.8" Ø 2.8"	
		10008	length 11.8" Ø 3.1"	
		10009	length 12.6" Ø 3.5"	
		10010	length 13.6" Ø 3.9"	
	Deep skimmer, with hook For blanching vegetables or fruit. The high rim prevents food from slipping off. The flat base helps lift delicate items especially carefully.	10041	length 13" Ø 4.3"	
	Fine skimmer, with hook For skimming and straining pasta or noodles and lifting out deep-fried items. Liquid drains away quickly through the large area of fine perforations. Small pieces of food can be lifted completely out of the liquid.	10057	length 13.8" Ø 4.7"	
	Basting spoon, with hook For basting food in the oven and ladling from flat containers and pans. The long handle protects hands from heat.	10062	length 12.4" base 3.3" x 2.4"	
	Pancake slice, with hook The wide, slightly rounded blade allows meat, fish, pancakes or roast potatoes to be lifted and turned over with ease.	10070	length 13" blade 4.4" x 3"	
	Turning slice perforated, with hook When serving, oil and fat efficiently drain away through the large perforated area in the blade. Ideal for fish and lasagna.	10071	length 13" blade 4.4" x 3"	
	Roasting fork, with hook The long, sharp prong tips are just the thing for turning and lifting food and for testing the consistency of meat without damage.	10085	length 13.4"	
	Spaghetti spoon, with hook The toothed rim and the hole in the center solve all problems when lifting, stirring or serving spaghetti and other noodles.	10087	length 11.6" Ø 2.8"	

Image	Product and Description	Item No.	Dimensions	Safe For
	Spatula white The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12450	length 7.9" width 1"	
		12455	length 10.2" width 2"	
		12460	length 12.6" width 3"	
	Spatula red The front part of the spatula is from hard wearing silicone and resistant to temperatures from 94°F - 428°F as well as to fats, oils and household acids. The flexible side of the silicone blade adapts to the shape of bowls and pans. The rigid side is perfect for smooth spreading.	12452	length 7.9" width 1"	
		12457	length 10.2" width 2"	
		12462	length 12.6" width 3"	
	Angled spatula perforated The angled blade allows food to be easily lifted out of pans, molds or baking trays. Fats and liquids drain easily through the perforations.	12547	length 12.6" blade 6.9" x 2.6"	
	Series 600 Soup serving ladle For serving and portioning soups. The spoon holds 4 ounces and incorporates a pouring rim for drip-free pouring. Seamless one piece manufacturing.	12602	length 11.8" Ø 3.3"	
	Series 600 Serving ladle For serving and portioning small quantities. The ladle holds 2 ounces and incorporates a pouring rim for drip-free pouring. Seamless one piece manufacturing.	12604	length 9.8" Ø 2.8"	
	Series 600 Sauce ladle For serving and portioning sauces. The two incorporated pouring lips of the oval shaped ladle ensure exact and drip-free pouring. Seamless one piece manufacturing.	12607	length 7.1" base 2" x 2.6"	
	Series 600 Vegetable spoon For serving and portioning any side dish. Seamless one piece manufacturing.	12615	length 9.4" base 3" x 2.3"	
	Series 600 Serving spoon For serving and portioning any side dish. Especially suitable for serving potatoes and dumplings due to wider spoon end. Seamless one piece manufacturing.	12618	length 8.3" base 3" x 2.3"	
	Flat whisk The flat shape of the whisk is especially suitable for stirring small quantities and for folding ingredients in gently when working with delicate mixes. Perfect for blending ingredients and beating eggs. 4 wires, 8 points.	95651 95652	length 8.7" 4 wires length 10.6" 4 wires	













Image	Product and Description	Item No.	Dimensions	Safe For
	Series 600 Serving fork The two pronged fork is just the tool for serving salami, cheese, ham or meat. Seamless one piece manufacturing.	12622	length 7.9"	
	Series 600 Pie server For serving pie and cake. The handle is set at a cornered angle to the blade for better handling. Seamless one piece manufacturing.	12640	length 9.1" blade 4.3" x 2"	
	Pizza Wheel With a free running roller blade sharpened on both sides. Ergonomic handle for safe use, and effective pressure distribution. Easily disassembles for cleaning.	12717	Ø 5.5"	
	Pizza Cutter Large, firmly anchored wheel guarantees neat slicing of pizza - thick or thin - without damaging toppings. 3.9" diameter blade	12718	length 7.7" Ø 3.9"	
	Peeler The rigid sharp blade over the narrow gap makes peeling away thin layers from vegetable or fruit an easy task. The sharpened tip of the tool is useful for quickly removing blemishes. Suitable for both right and left-hand use and works in both directions.	12736	length 7.5"	
	Cheese Slicer The sharp, serrated blade above the narrow gap facilitates fine slicing of cheese, which brings out the best flavor of hard cheeses.	12738	length 9.4"	
	Ice Cream Scoop The smooth fine rim portions of ice cream perfectly, and similar desserts can be formed into attractive round shapes.	12741	length 8.1"	
	Can Opener with Pliers Grip Manufactured entirely from stainless steel. Opens any can smoothly and easily. Leaves no sharp edges behind and does not come into contact with contents. The lid can be re-used for storage. Ergonomically shaped thumbscrew for smooth and effortless turning.	12757	length 7.9"	
















Image	Product and Description	Item No.	Dimensions	Safe For
	Potato Masher The distribution of perforations is optimal for effortless work. The wide hand guard permits safe exertion of pressure when mashing. The flat surface of the base prevents food from sticking to the utensil. Ø - 3.3"	12780	length 10.2" Ø 3.3"	
	Citrus Reamer Deep grooves in the head of the utensil allow easy extraction of juice with minimum effort. Ø - 2.0"	12785	length 6.7" Ø 2"	
	Kitchen Torch Ideal for desserts, like crème brûlée, as well as vegetables or meat. Adjustable dial for flame regulation, temperature reaches 2372°F. Topple free base. Setting for continuous operation (up to 60 min.). Refillable with lighter fluid. GS and TÜV approved. Child proof safety switch.	12844	height 6.7"	
	Locking Tongs With the patented coupling mechanism, these tongs can be opened and locked using one hand. Ergonomic design ensures safe and comfortable handling. Space-saving storage in locked position.	12915 12916 25054	length 9" length 12" length 17"	
	Universal Tongs Perfect for lifting meat, salad and vegetables or serving, garnishing and preparing.	12924	length 11.2"	
	Fine Tongs Useful both for cooking and roasting. Ingredients can safely be lifted and turned. Perfect for preparing seafood and shellfish.	12925	length 12.2"	
	Confectionery Funnel Easy to portion and fill. Adjustable flow control. Ergonomic handle. 2 exchangeable nozzles - 0.2" and 0.24". Without nozzle - 0.4". Includes mount, for safe rest during work and a receptacle to collect drips. Easy to disassemble for cleaning. (7.5" Ø, 1.3 qt. cap.)	16229	Ø 7.5" 1.3 qt.	
	Passetout/Food Mill with Supplementary Handle The food mill, with its sturdy stainless steel construction, is designed to meet the demands required by milling and processing. Sits on 3 rests that ensure stable positioning. With additional supplementary handle. Comes with Sieve Discs 1 mm/0.04" and 3 mm/0.1".	16252	Ø 8.7"	





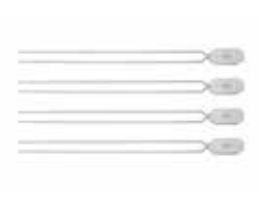



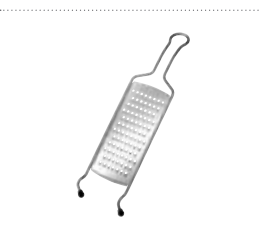







Image	Product and Description	Item No.	Dimensions	Safe For
	Conical Strainer For straining sauces or soups and for quick warming or rinsing. Very finely perforated all over, with wide rest and sturdy handle.	23214 23218	Ø 5.5" 24 oz. Ø 7.1" 1.6 qt.	
	Marinade Injector For intense flavor. Made of stainless steel for easy cleanup and years of use. Designed for easy, one hand operation, this injector holds the right amount of marinade. Both the cap/ plunger assembly and the injector needle unscrew for easy clean-up.	25058	length 9.1" 2.1 oz.	
	Grilling Kabob Skewers (Set of 4) These stainless steel two prong skewers look great, and work even better. Marinated meats, seafood and vegetables like tomatoes and mushrooms won't slip or spin as they do on conventional skewers.	25069	length 13"	
	Grill Basket Stainless mesh basket makes it easy to grill foods like shrimp/ vegetables. Square design takes up less space... grill other foods at the same time, even with lid closed. Integrated handles help you easily move basket.	25080	length 12.8" width 11.7"	
	Medium Grater The sharpened medium size cutting edges prove ideal for grating firm types of vegetable such as cucumbers, carrots and beetroot and are also suitable for cheese and chocolate.	95021	length 15.7"	
	Tea Strainer, fine mesh With its fine mesh this utensil is perfect for straining freshly brewed tea.	95248	length 7.7" Ø 3.1"	
	Egg whisk Wide spacing of the fine wires and a slender handle effortlessly produce light and airy results when whisking mixes of liquid or semi-liquid consistency. Suitable for pancake batters, cream mixes, sauces and soups. 7 wires, 14 points.	95598 95599 95600 95601	length 6.7" 7 wires length 8.7" 7 wires length 10.6" 7 wires length 12.6" 7 wires	
	Balloon whisk/Beater The robust handle in combination with flexible, densely positioned wires guarantees good results when whisking mixes of thick or semi-liquid consistency. Suitable for whipping cream and egg white. 12 wires, 24 points.	95611 95612	length 12.6" 12 wires length 14.6" 12 wires	






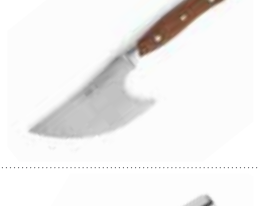
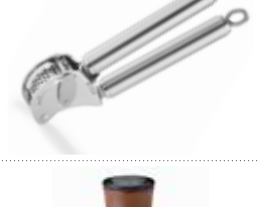



Image	Product and Description	Item No.	Dimensions	Safe For
	NEW Crêpes Turner Perfect for separating the raised rims and flipping the crêpes or pancakes. Made of 18/10 stainless steel with silicone edging (temperature resistant up to 500°F). Angled silicone lip for simple lifting and turning. Particularly well suited for coated pans.	10625	7.9 in. length	
	NEW Crêpes Spreader Perfect for spreading the liquid crêpes batter evenly and thinly in the pan. Simply hold it loosely and, centrally positioned, spread it over the batter. Made of 18/10 stainless steel with silicone edging (temperature resistant up to 500°F). With a round handle and suspension ring.	10626	7 in. diameter	
	NEW Grill Pan Material guarantees optimal heat conduction and temperature resistant up to 752°F. For use on a grill, stove (electric, ceramic, gas and induction) and in the oven. *Includes 2 attachable walnut handles for heat protection and safe transportation.	91509	7.5 x 4.8 x 1.4	
	NEW Mortar & Pestle Crush or pound the content with circling movements and, in so doing, bring to life the individual herbs and spices. Mortar made of blackanite. Ideal for herbs, spices, curry pastes or pestos. Anti-slip bottom made of sponge rubber for a secure stand and protection for sensitive work surfaces. Hand cleaning.	12978	5.5 in. depth	
	NEW Herb Grinder with Board One-hand chopping knife with two sharp blades. Two sharp blades glide effortlessly through the herbs without bruising them. Knife: dishwasher safe. Bamboo board: Hand cleaning.	15201	7.5 in. diameter (board)	
	NEW Herb Knife The filigree curved herb knife is excellently suited for cutting fresh herbs with skill and precision or for chopping them with the cradling method. The knife is almost feather light, yet extremely sharp. The handle is made of elegant walnut wood.	12977	9.1 in. length 2.4 in. width	
	NEW Garlic Press Not only can the garlic be pressed easily with the new garlic press, it is also directly scraped off when opening. Made of 18/10 stainless steel. Optimal crushing result, thanks to a sieve with 48 offset conical holes. Fold-out sieve for easy cleaning under flowing water. Reduced effort required with the crushing of peeled and unpeeled garlic cloves or fresh ginger.	12895	7.9 in. length	
	NEW Spice Mill Spice mill with ceramic grinder and wooden casing. 5 grinding degrees, ranging from extremely fine to coarse, and easily adjustable via a rotary control. For grinding coarse salt or peppercorns as well as every kind of dry spices, e.g. allspice, caraway or anise. Also ideal for creating your own spice mixtures. Simple refilling.	16575	7.1 in. height	
	NEW Salad Dressing Shaker Place ingredients in container, close with lid and shake until all ingredients are evenly mixed.	16576	8.25 in. height	













Image	Product and Description	Item No.	Dimensions	Safe For
	NEW Egg Poacher Eggs are gently cooked in a water bath (poached). Thanks to the non-stick coating, the egg doesn't stick to the poacher and can easily be removed from the form. Place it directly in the pot and, after approx. 5 min, you'll have a perfectly poached egg.	10624	5.5 in. height	
	NEW Vegetable & Mushroom Brush Ideal for cleaning Mushrooms and other delicate vegetable varieties. Made of walnut wood with plastic bristles.	12963	1.6 in. diameter	
	NEW Kitchen Digital Scale Practical and indispensable aid in every kitchen. The scale can be switched on and off with the slide mechanism. LCD display with white illumination. Weighing units in grams, oz, and pounds and volume units in milliliters and ounces. Can be used on the RÖSLE open kitchen rail system. Low battery display.	16232	7 x 7.9 in. height 2.4 in. width	
	NEW Baking Mat Flexible and robust bottom layer, ideal for preparing and confection during baking and cooking. For simple portioning of doughs, the most commonly used measurements of the baking forms are specified.	12465	27 x 21 in.	
	NEW Dual Speed Frother Froths at two speeds: fast for frothing milk and milkshakes, slow for vinaigrettes. Drive shaft made from special hardened steel. Runs on two AAA batteries. With hanging ring for Open Kitchen storage. Manufactured from 18/10 stainless steel.	12961	8.3 in. length	
	NEW Julienne Slicer Cuts vegetables into fine strips, "Julienne" style. Includes 3 exchangeable inset blades for fine or coarse Julienne vegetables, as well as an inset blade for slices. Plastic handle. Silicone foot for safe, non-slip working. Includes 3 exchangeable inset blades.	95063	17 x 5 x 1.5 in.	
	NEW Slicer "Spare Parts" The V-shaped blade is effort saving and gives a clean cut, even on tomatoes. Five settings up to .2 inch. Exchangeable blade. The nonslip silicone base ensures safe work at every angle. Easy to clean with no corners where residue can build up.	95936	8.3 in. length Replacement blade with 2 screws for 95063 (Item No. 95031, 95063)	
		95937	8.3 in. length Insert with 22 blades (0.12 in) for 95063 (Item No. 95031, 95063)	
		95990	8.3 in. length Insert with 16 blades (0.16 in) for 95063 (Item No. 95031, 95063)	
		95991	8.3 in. length Insert set without blades for 95063 (Item No. 95031, 95063)	

Image	Product and Description	Item No.	Dimensions	Safe For
	NEW Salad Servers (2 pieces) These elegant salad servers allow the stylish service of salads. Made of 18/10 stainless steel. Consists of 1 salad fork and 1 serving spoon. Ideal for tall and large salad bowls.	10624	11 in. length	
	NEW Salad Hands Salad hands are suited for the simple serving and mixing of colourful salads or pasta dishes. What is more, they are an elegant and modern alternative to classic salad servers.	12963	7.9 in. length 3.4 in. width	
	NEW Cutting Board This cutting board, made of solid beech wood, is ready for all uses in the kitchen, be it cutting, chopping or filleting. Eye-catching design. Beech wood, oiled. Massive, robust design with rubber feet for a secure positioning on the work surface. Available in 2 sizes.	15011	5.75 in. length 9.85 in. width 2 in. depth	
		15012	23.75 in. length 15.75 in. width 2.75 in. depth	
	NEW Serving Bowls (2 piece set) Versatile and easy to clean – perfect for self-made dips and spreads, delicious desserts or ice-cream, nibbles or serving salad, and plenty more. Heat resistant up to 266 °F. Elegant bowls for serving salads, desserts, dips, nuts and more. Microwave safe.	12465	3.1 in. diameter 6.7 oz. capacity	
	NEW Salad Set (3 piece set) The elegant glass bowl is ideally suited for preparing and for serving salads. Temperature resistant up to 266 °F). Well-designed bowl, suitable for serving every kind of salad.Dishwasher safe. Microwaveable safe.	12961	11.4 in. diameter bowl	
	NEW Crêpes Pan For sweet desserts or hearty combinations: With the RÖSLE crêpes pan, every crêpe gets a delicious taste and evenly distributed light brown colour. Ideal for preparing crêpes, pancakes, wraps and tortillas. Stainless steel 18/10 with non-stick coating (temperature resistant up to 500 °F). Ergonomic handle with silicone for safe handling. Suited for all types of cookers: electric, ceramic, gas, induction and baking ovens.	91510	11 in. diameter	
	NEW Wok Sandwich bottom distributes the warmth quickly and evenly. Warming rack included. Made of 18/10 stainless steel with non-stick coating temperature resistant up to 500 °F). Non-stick coating. Glass lid with silicone edge for safe positioning. Stainless steel handles for comfortable and safe handling. Suited for all types of cookers: electric, ceramic, gas, induction and baking ovens	91511	14.2 in. diameter	
	NEW Splatter Guard Prevents grease splashes on the stove. The large number of steam-outlet elevations on the surface ensures that no condensation water remains in the pan. Fried food becomes crispy and delicious – cooker remains clean and dry. Stainless steel 18/10 with steam-outlet elevations and silicone edge (temperature resistant up to 500 °F). Suitable for all frying, braising and serving pans, pots and bowls with 9.5 and 11 in diameters.	91512	11.8 in. diameter	
	NEW Wok Replacement Lid Replacement lid for Wok Item# 91511.	96066	14.2 in. diameter	

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