



Lékué

Mauviel 1830®



# foodservice **VOLUME 1**

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RÖSLE  
SINCE 1888

## CATEGORIES

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### HR Ceramic®

A wide range of ovenware— including the Gastron®, Modern Classics Hospitality and HR Hospitality collections are all made from HR® (high resistance) ceramic. For use in the oven up to 520°F. The highly resistant glaze makes it ideal for making and sharing all types of dishes and perfect for buffet presentation.

### Thermal Resistance

All the HR® ceramic products are resistant to low (-20°C/0°F) and high temperatures (+271°C/520°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.

### Maintains temperature

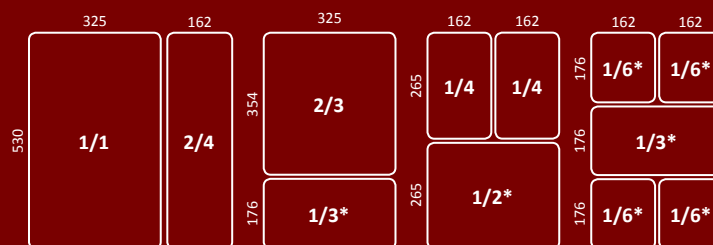
Emile Henry's HR ceramic® is an excellent diffuser and maintains cold for 30% longer than plastic containers. The temperature is evenly and rapidly diffused over the surface, and the food remains fresh and appetizing, even on the surface.

### Resistant to mechanical shocks

The specific design ensures mechanical resistance on the upper edge. It does not chip and your products remain presentable for longer. The rim has been specially designed to avoid chipping during service, washing and storage.

### Gastron®

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. 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.



\*available in 100 mm depth



# Brand Ambassadors

## The Colonnade Hotel & Brasserie Jo



GoPro  
Be a HERO.

PRODUCTS THEY USE  
Gastron® Collection  
LOCATION  
San Mateo, CA

### 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



restaurant  
NEUF

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















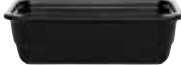




## Harry's Hospitality Group



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.

# GASTRON®

EMILE HENRY

Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Assortment
	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
	Bowl	34 20	8.5 in. Ø 3.5 in. H	2.2 qt.	2.3 lbs.	3	05 33 71
	Hexagon	34 22	12 x 10.5 x 3 in.	2.2 qt.	3.2 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
	Bowl	34 24	10.5 in. Ø 4.5 in. H	3 qt.	3.6 lbs.	3	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
	Hexagon	34 27	10.5 x 9.5 x 2.5 in.	1.3 qt.	2.5 lbs.	3	05 33 71
	Bowl	34 28	12 in. Ø 5.5 in. H	5 qt.	4.7 lbs.	2	05 33 71
	Plaron	34 32	14 x 13 in.	-	3 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
	Utensil holder	87 13	5 in. Ø 6 in. H	1.5 qt.	1.8 lbs.	2	05 33 71
	GN 1/2 Copolyester Lid	00 34 26	12.5 x 10 in.	-	9.6 oz.	3	05 33 71














# HOSPITALITY COLLECTION

## Modern Classics

NEW





Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Assortment
	Ramekin Set of 2	40 20	3.5 in. Ø	7.6 oz.	-	1	23 36 55 62 85
	<b>NEW</b> Individual oval baker	90 29	8.25 x 5.5 in.	14 oz.	-	4	23 36 55 62 85
	<b>NEW</b> Medium oval baker	90 28	10.5 x 7 in.	0.9 qt.	-	4	23 36 55 62 85
	Oval baker	90 22	12 in. L 2.5 in. H	2.7 qt.	-	3	23 36 55 62 85
	<b>NEW</b> Individual rectangular baker	96 29	8 x 5.5 in.	18 oz.	-	4	23 36 55 62 85
	<b>NEW</b> Small rectangular baker	96 28	10.75 x 7 in.	0.9 qt.	-	4	23 36 55 62 85
	Medium rectangular baker	96 20	11 x 8 in.	3 qt.	-	3	23 36 55 62 85
	Large rectangular baker	96 26	13 x 9 in.	4.7 qt.	-	2	23 36 55 62 85
	<b>NEW</b> Oil cruet	02 15	7 in. H	15 oz.	11.2 oz.	2	11 34 55 62 85
	Square baking dish	20 23	8 x 8 in.	2 qt.	-	3	23 36 55 62 85
	Pie dish	61 21	9 in. Ø	1.7 qt.	-	3	23 36 55 62 85



Emile Henry  
PROFESSIONNEL



















EMILE HENRY

# HOSPITALITY COLLECTION HR

NEW





Image	Product and Description	Item No.	Dimensions	Cap.	Wgt.	P.P.C	Assortment
	<b>NEW</b> Ramekin #8	10 08	3.25 x 2.75 in.	6.75 oz.	-	1	11 34 79 96 97
	<b>NEW</b> Ramekin #9	10 09	3.5 x 2	5 oz.	-	1	11 34 79 96 97
	<b>NEW</b> Ramekin #10	10 10	4 x 2.5	8.5 oz.	-	1	11 34 79 96 97
	<b>NEW</b> Crème brûlée	10 13	5 x 1.5	8.5 oz.	-	1	11 34 79 96 97
	Oil cruet	02 15	7 in. H	15 oz.	11.2 oz.	2	11 34 79 96 97
	Ruffled rectangular baker	19 87	14 x 10 x 2.75 in.	3.3 qt.	3.7 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
	Ruffled square baker	20 87	9.5 x 9.5 x 2.75 in.	1.8 qt.	2.5 lbs.	3	11 34 79 96 97
	Pie dish	61 31	9 in. Ø 2 in. H	1.5 qt.	2.4 lbs.	3	11 34 79 96 97
	<b>NEW</b> Small ruffled loaf dish	61 64	9.5 x 5	1.4 qt.	-	3	11 34 79 96 97
	<b>NEW</b> Ruffled pie dish	61 87	10.5 x 2.5	1.25 qt.	-	3	11 34 79 96 97
	Ruffled loaf	63 87	12.5 x 6 in.	2 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
	Large mixing bowl	65 26	10 in. Ø	5.8 qt.	4 lbs.	1	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
	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



## CATEGORIES

R'system molds.....	13
Multi-cavity molds.....	14
Mats.....	15



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".



Safe from  
-76°F to +572°F

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



## 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.














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	-
	R'system disc mold	4020106N01M045	6	6.3	0.4	6.8	-
	R'system cannelé bordelais mold	4021154N01M045	54	2.3	2	2.5	-





















Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)	Cavity Cap. (qt)
	R'system briochette 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	-
	Multi-cavity madeleine mold	0620609R01M022	9	3	2	1.4	-
	Multi-cavity tartelette 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	-



Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)	Cavity Cap. (qt)
	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	-
	Silicone baking mat	0231360B04M067	15.7	11.8	-		
	Non-spill baking sheet	0231240N01M067	15.7	11.8	0.5		
	Makisu mat	3400400B04U005	9.4	8.1	-		

# Mauviel 1830®



## CATEGORIES

M'tradition.....	18
M'elite.....	18
M'cook.....	20
M'minis.....	23
M'250B.....	30
M'150.....	32
M'passion.....	38
M'30.....	40
M'plus.....	43
M'basic <sup>pro</sup> .....	44
M'steel.....	44

### KOUROCH ARIANI La Duchesse Anne

The head chef  
and his team

**Location**  
Saint-Malo, France



### CHRIS COSENTINO Cockscomb [www.ckscbsf.com](http://www.ckscbsf.com) [www.offalgood.com](http://www.offalgood.com) [www.boccalone.com](http://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



### FRÉDÉRIC SÉBILLEAU Le Moulin de Rosmadec

**Location**  
Pont-Aven, France



### THIERRY VERRAT La Ribaudiere

**Location**  
Bourg-Charente, 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



**SUVIR SARAN**  
 Chef, Author, Consultant | American Masala, [www.suvir.com](http://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'steel 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 than 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 Rouge 24 or simply southern comforts at Gypsy Soul, Mauviel is the cooking tool that holds up to our standards of craft."

**Location**  
 Washington DC



**KENNETH HANSEN**

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

**Location**  
 Mauviel 1830 workshop



**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



**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](http://www.abchome.com)  
 photo: Joshua Young



MAUVIEL



**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





MAUVIEL

# M'TRADITION M'ELITE











Image	Product	Item No.	L		W / Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	qt
	<b>Pomme-anna Saucepan</b> bronze handles	2147-24	-	-	24	9.5	8.5	3.3	3.8	4
	<b>Potato Steamer</b> bronze handles	2183-16	-	-	16	6.3	21	8.2	2.7	2.9
	<b>Fondue Pot</b> bronze handles	2719-01	23	9	22	8.6	26	10.2	3.2	3.4
	<b>Soup Cooking Pot</b> bronze handles	2157-24	-	-	24	9.5	29	11.4	13	13.8
	<b>new</b> <b>Soup Station with Tap</b> bronze handles	2157-25	-	-	45	17.5	9	3.5	3.9	4.1
	<b>Fish Kettle</b> stainless steel with stainless steel handles	5216-45	45	17.5	-	-	9	3.5	3.9	4.1

Image	Product	Item No.	L		W / Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	qt
	<b>Curved Splayed Sauté Pan with Lid</b> 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	3.1
	<b>new</b> <b>Cocotte with Dome Lid</b> stainless steel handles thickness 2.6 mm	5275-17	-	-	16	6.3	9	3.5	1.8	1.9
		5275-21	-	-	20	7	11	4.3	3.2	3.4
		5275-25	-	-	24	9.5	13.5	5.3	5.8	6.1
	<b>Paella Pan</b> stainless steel handles thickness 2.6 mm	5277-35	-	-	35	13.7	5	1.9	3.9	4.1
		5277-40	-	-	40	15.7	6	2.3	6	6.3
	<b>new</b> <b>Rondeau with Dome Lid</b> stainless steel handles thickness 2.6 mm	5279-25	-	-	24	9.5	7.6	3	3.1	3.4
		5279-29	-	-	28	11	9	3.5	5.6	5.9





# M'COOK

















Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Cap.	
				cm	in	cm	in	liter	qt
	<b>Saucepan</b> stainless steel handle thickness 2.6 mm	5210-12*	5210-13*	12	4.8	7	2.8	.7	.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	1.9
		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
	<b>Sauté Pan</b> stainless steel handle thickness 2.6 mm	5211-20*	5211-21*	20	8	6	2.4	1.8	1.9
		5211-24*	5211-25*	24	9.5	7.6	3	3.1	3.4
	<b>with Helper Handle</b>	5211-28*	5211-29*	28	11	9	3.5	5.9	6.9
	<b>Sauté Pan, Non-stick Interior</b> stainless steel handle <i>Ultra resistant Eclipse coating by Withford.</i> thickness 2.6 mm	5244-20*	-	20	8	6	2.4	1.8	1.9
		5244-24*	-	24	9.5	7.6	3	3.1	3.3
	<b>Curved Splayed Sauté Pan</b> 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
	<b>Splayed Sauté Pan</b> 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
	<b>Frying Pan</b> 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	-	-
	<b>Frying Pan, Non-stick Interior</b> stainless steel handle <i>Ultra resistant Eclipse coating by Withford.</i> thickness 2.6 mm	5242-20*	-	20	8	4	1.6	-	-
		5242-24*	-	24	9.5	4.8	1.9	-	-
		5242-26*	-	26	10.2	4.8	1.9	-	-
		5242-28*	-	28	11	4.9	1.9	-	-
		5242-30*	-	30	11.8	4.9	1.9	-	-
	<b>new sizes</b> <b>Round Pan</b> 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	-	-
	<b>Oval Pan</b> stainless steel handles thickness 2.6 mm	5234-30	-	30	11.8	4	1.5	-	-
		5234-35	-	35	13.7	4.5	1.7	-	-
	<b>Wok</b> stainless steel handles thickness 2.6 mm	-	5225-32	32	12.5	9	3.5	4.7	5
	<b>Wok</b> stainless steel handles thickness 2.6 mm	-	5227-32	32	12.5	9	3.5	4.7	5
	<b>Rondeau</b> 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
	<b>Stewpan</b> 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	6.4
			5231-29*	28	11	14	5.5	8.8	9.3
	<b>Stockpot</b> stainless steel handles <i>Pot is made of ferretic stainless steel.</i> thickness 1.5 mm	-	5232-25	24	9.5	24	9.5	9.4	9.9
	<b>Pasta Insert</b> stainless steel handles <i>Fits 5231-25 and 5232-25.</i> thickness 2.6 mm	5222-24*	-	24	9.5	-	-	-	-
	<b>Steamer Insert</b> 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				
	<b>Bain-marie with Porcelain Insert</b> stainless steel handles thickness 2.6 mm	-	5204-12	12	4.8	16	6.2	.7	.8
		-	5204-14	14	5.5	19	7.4	1.4	1.5
	<b>Stainless Steel Lid</b> 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	-	-	-	-
		-	5218-28*	28	11	-	-	-	-
	<b>Glass Lid</b> 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	-	-	-	-

Image	Product	Item No.	L		W		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	<b>Rectangular Roasting Pan with Rack</b> stainless steel handles thickness 1.5 mm	5217-15	40	46	30	11.8	8.5	3.3	-	-



RASMUS MUNK  
RESTAURANT TREE-TOP  
MUNKEBJERG HOTEL,  
DENMARK

M' MINIS

MAUVIEL

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Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	<b>Rectangular roasting pan</b> stainless steel handles <b>thickness 1mm</b>	5117-14	14	5.5	10	3.9	4.7	1.8	-	-
		5117-18	18	7.1	14	3.9	4.7	1.8	-	-
	<b>Porcelain butter dish</b> stainless steel knob	4260-01	-	-	9.1	3.5	8	3.1	.04	1.4
	<b>Cocotte with lid</b> stainless steel handles <b>thickness 1mm</b>	5131-09	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Small saucepan with lid</b> stainless steel handle <b>thickness 1mm</b>	5101-10	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Small saucepan</b> stainless steel handle <b>thickness 1mm</b>	5101-09	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Round frying pan</b> stainless steel handle <b>thickness 1mm</b>	5113-12	-	-	12	4.8	2.5	0.9	-	-
	<b>Oval stewpan with lid</b> stainless steel handles <b>thickness 1mm</b>	5133-13	-	-	12	4.8	4.5	1.7	0.3	10.1
	<b>Sauté pan</b> stainless steel handle <b>thickness 1mm</b>	5111-07	-	-	7	2.8	4	1.6	0.1	3.4









Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	<b>Sauté pan</b> stainless steel handle thickness 1mm	5111-09	-	-	9	3.5	4	1.6	.25	8.5
	<b>Lid</b> stainless steel handle thickness 1mm	5118-09	-	-	9	3.5	-	-	-	-
	<b>Small saucepan</b> stainless steel handle thickness 1mm	5110-07	-	-	7	2.8	5	2	.15	5.1
	<b>Small saucepan with pouring edge</b> stainless steel handle thickness 1mm	5101-05	-	-	5	2	5	2	.05	1.7
	<b>Splayed sauté pan</b> stainless steel handle thickness 1mm	5130-05	-	-	9	3.5	-	-	-	-
	<b>new</b> <b>Heater with candle</b> stainless steel brackets thickness 1mm	5301-10	-	-	11	4.5	7	2.7	-	-









Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	<b>new - Available Fall 2016</b> <b>Rectangular roasting pan</b> bronze handles thickness 1mm	6709-14	14	5.5	10	3.9	4.7	1.8	-	-
		6709-18	18	7.1	14	5.5	4.7	1.8	-	-
	<b>new</b> <b>Porcelain butter dish</b> bronze knob thickness 1mm	4260-03	-	-	9.1	3.5	8	3.1	.04	1.4
	<b>Cocotte with lid</b> bronze handles thickness 1mm	6531-09	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Small saucepan with lid</b> bronze handle thickness 1mm	6501-10	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Small saucepan</b> bronze handle thickness 1mm	6501-09	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Round frying pan</b> bronze handle thickness 1mm	6513-12	-	-	12	4.8	2.5	0.9	-	-
	<b>new - Available Fall 2016</b> <b>Oval stewpan with lid</b> bronze handles thickness 1mm	6733-13	-	-	12	4.8	4.5	1.7	0.3	10.1
	<b>Sauté pan</b> bronze handle thickness 1mm	6511-07	-	-	7	2.8	4	1.6	0.1	3.4









Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	<b>Sauté pan</b> bronze handle thickness 1mm	6511-09	-	-	9	3.5	4	1.6	.25	8.5
	<b>Lid</b> bronze handle thickness 1mm	6518-09	-	-	9	3.5	-	-	-	-
	<b>Small saucepan</b> bronze handle thickness 1mm	6510-07	-	-	7	2.8	5	2	.15	5.1
	<b>Small saucepan with pouring edge</b> bronze handle thickness 1mm	6510-05	-	-	5	2	5	2	.05	1.7
	<b>Splayed sauté pan</b> bronze handle thickness 1mm	6523-09	-	-	9	3.5	-	-	-	-
	<b>Heater with candle</b> bronze brackets thickness 1mm	4301-10	-	-	11	4.5	7	2.7	-	-
	<b>Heater with candle + small saucepan with lid (6501-10)</b> bronze brackets and handle thickness 1mm	4301-11	-	-	-	-	-	-	-	-
	<b>Small saucepan with long handle</b> 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
	<b>Rectangular roasting pan</b> stainless steel handles <b>thickness 1mm</b>	6109-14	14	5.5	10	3.9	4.7	1.8	-	-
		6109-18	18	7.1	14	5.5	4.7	1.9	-	-
	<b>Porcelain butter dish</b> stainless steel knob	4260-00	-	-	9.1	3.5	8	3.1	.04	1.4
	<b>Cocotte with lid</b> stainless steel handles <b>thickness 1mm</b>	6130-09	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Small saucepan with lid</b> stainless steel handle <b>thickness 1mm</b>	6101-10	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Small saucepan</b> stainless steel handle <b>thickness 1mm</b>	6101-09	-	-	9	3.5	4.5	1.7	0.3	13.5
	<b>Round frying pan</b> stainless steel handle <b>thickness 1mm</b>	6113-12	-	-	12	4.8	2.5	0.9	-	-
	<b>Oval stewpan with lid</b> stainless steel handles <b>thickness 1mm</b>	6133-13	-	-	12	4.8	4.5	1.7	0.3	10.1
	<b>Sauté pan</b> stainless steel handle <b>thickness 1mm</b>	6111-07	-	-	7	2.8	4	1.6	0.1	3.4

Image	Product	Item No.	L		W / Ø		H		Cap.	
			cm	in	cm	in	cm	in	liter	oz
	<b>Sauté pan</b> bronze handle thickness 1mm	6111-09	-	-	9	3.5	4	1.6	.25	8.5
	<b>Lid</b> stainless steel handle thickness 1mm	6118-09	-	-	9	3.5	-	-	-	-
	<b>Small saucepan</b> stainless steel handle thickness 1mm	6101-07	-	-	7	2.8	5	2	.2	6.8
	<b>Small saucepan with pouring edge</b> stainless steel handle thickness 1mm	6101-05	-	-	5	2	5	2	.05	1.7
	<b>Splayed sauté pan</b> bronze handle thickness 1mm	6130-05	-	-	9	3.5	-	-	-	-
	<b>Heater with candle</b> stainless steel brackets thickness 1mm	4301-12	-	-	11	4.5	7	2.7	-	-

M'250B



Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	<b>new</b> <b>Saucepan</b> bronze handle thickness 2.5 mm	6801-12	6801-13	12	4.8	-	-	.8	.9
		6801-14	6801-15	14	5.5	-	-	1.2	1.2
		6801-16	6801-17	16	6.3	-	-	1.8	1.9
		6801-18	6801-19	18	7	-	-	2.5	2.7
		6801-20	6801-21	20	8	-	-	3.5	3.6
			6801-25	24	9.5	-	-	5.7	6.1
		6801-28		28	11	-	-	8.6	9.1
	<b>new</b> <b>Sauté Pan</b> bronze handle thickness 2.5 mm	6802-20	6802-21	20	8	-	-	1.8	1.9
		6802-24	6802-25	24	9.5	-	-	3	3.2
		6802-28	6802-29	28	11	-	-	4.9	5.2
	<b>new</b> <b>Splayed Sauté Pan</b> bronze handle thickness 2.5 mm	6803-16	-	16	6.3	-	-	1.1	1.2
		6803-20	-	20	8	-	-	1.9	2.1
		6803-24	-	24	9.5	-	-	3.4	3.7
	<b>new</b> <b>Round Frying Pan</b> bronze handle thickness 2.5 mm	6804-20	-	20	8	-	-	-	-
		6804-26	-	26	10.2	-	-	-	-
		6804-30	-	30	11.8	-	-	-	-
	<b>new</b> <b>Copper Lid</b> 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	-	-	-	-
	<b>new handle</b> <b>Rondeau</b> bronze handles bronze handles thickness 2.5 mm	-	6506-24	24	9.5	7	2.8	3.1	3.2
		-	6506-28	28	11	8	3.2	4.7	5
	<b>new handle</b> <b>Stewpan</b> bronze handles <b>6505-24</b> thickness 2.5 mm <b>6505-28</b> thickness 2 mm	-	6505-24	24	9.5	13.5	5.3	5.7	6.1
		-	6505-28	28	11	14.5	5.7	8	8.5

M'150











Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø / L		H		Cap.	
				cm	in	cm	in	liter	qt
	<b>M'150B² Saucepan</b> bronze handle thickness 1.5 mm	6720-12	6720-13	12	4.8	7	2.8	.7	.8
		-	6720-15	14	5.5	8	3.2	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
	<b>new size</b> <b>M'150B² Sauté Pan</b> bronze handle thickness 1.5 mm	-	6723-16	16	6.3	-	-	-	-
		-	6723-21	20	8	6	2.3	1.8	1.9
		-	6723-25	24	9.5	7	2.8	3	3.2
	<b>M'150B² Round Frying Pan</b> 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	-	-
	<b>M'150B² Oval Frying Pan</b> bronze handle thickness 1.5 mm	6725-30	-	30	11.8	4	1.5	-	-
		6725-35	-	35	13.5	4.5	1.7	-	-
	<b>M'150B² Crêpes Pan</b> bronze handles thickness 1.5 mm	6735-30	-	30	11.8	2.5	.9	-	-
	<b>M'150B² Wok</b> bronze handles thickness 1.5 mm	6732-30	-	30	11.8	6	2.3	2.7	2.9
	<b>M'150B² Round Pan</b> bronze handles thickness 1.5 mm	6727-12	-	12	4.8	2.5	.9	-	-
		6727-16	-	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	-	-
	<b>M'150B² Oval Pan</b> 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	-	-
	<b>M'150B² Domed Copper Lid</b> for 6724-30 bronze handle thickness 2.5 mm	6728-30	-	30	11.8	-	-	-	-
	<b>M'150B² Paella Pan</b> 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
	<b>M'150B² Copper Lid</b> bronze handle thickness 2.5 mm	6529-20	-	20	8	-	-	-	-
		6529-24	-	24	9.5	-	-	-	-






Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø / L		H		Cap.	
				cm	in	cm	in	liter	qt
	<b>M'150B² Stewpan</b> 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
	<b>M'150B² Oval Cocotte</b> 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
	<b>M'150B² Bain-marie</b> 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
		-							







Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	<b>M'150S Saucepan</b> 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	2.7
		-	6110-21	20	8	11	4.3	3.3	3.4
	<b>M'150S Sauté Pan</b> 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
	<b>M'150S Curved Splayed Sauté Pan</b> 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
	<b>M'150S Round Frying Pan</b> 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	-	-
	<b>M'150S Bain-marie with Porcelain Insert</b> stainless steel handles thickness 1.5 mm	-	6104-12	12	4.8	16	6.2	.8	.9
	<b>M'150S Rondeau</b> 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









Image	Product	Item No. <i>no lid</i>	Item No. <i>with lid</i>	Ø		H		Capacity	
				cm	in	cm	in	liter	qt
	<b>M'150S Stewpan</b> stainless steel handles thickness 1.5 mm	-	6131-25	24	9.5	13.5	5.3	6.1	6.4
	<b>M'150S Stockpot</b> tin interior stainless steel handles thickness 1.5 mm	-	6132-25	24	9.5	24	9.5	11	11.7
	<b>M'150S Paella Pan</b> stainless steel handles thickness 1.5 mm	-	6137-35	35	13.7	5	1.9	3.8	4
	<b>M'150S Copper Lid</b> stainless steel handle thickness 1.5 mm	-	6118-12	12	4.8	-	-	-	-
		-	6118-14	14	5.5	-	-	-	-
		-	6118-16	16	3.5	-	-	-	-
		-	6118-18	18	7	-	-	-	-
		-	6118-20	20	8	-	-	-	-
		-	6118-24	24	9.5	-	-	-	-
		-	6118-28	28	11	-	-	-	-
	<b>Glass Lid</b> 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	-	-	-	-
	<b>M'150S Fondue Set</b> stainless steel handles thickness 1.5 mm	-	5318-30	30	11.8	-	-	-	-
		-	6106-18	18	7	2.5	2.7	-	-
		-	6106-18	18	7	2.5	2.7	-	-
		-	6106-18	18	7	2.5	2.7	-	-
		-	6106-18	18	7	2.5	2.7	-	-
		-	6106-18	18	7	2.5	2.7	-	-
		-	6106-18	18	7	2.5	2.7	-	-
	<b>Pasta Insert</b> stainless steel handles <i>Fits 6131-25 and 6132-25.</i> thickness 2.6 mm	5222-24*	-	24	9.5	-	-	-	-
	<b>Steamer Insert</b> stainless steel handles <i>5221-20 fits 6110-20 and 6131-21.</i> <i>5221-24 fits 6131-25 and 6132-25.</i> thickness 2.6 mm	5221-20* 5221-24*	-	20 24	8 9.5	-	-	-	-






















Image	Product	OLD Item No. <i>no lid</i>	OLD Item No. <i>with lid</i>	NEW Item No. <i>no lid</i>	NEW Item No. <i>with lid</i>	Ø		H		Capacity	
						cm	in	cm	in	liter	qt
	<b>new handle</b> <b>M'150C² Saucepan</b> stainless steel handle with cast iron coating thickness 1.5 mm	-	6410-13	-	6450-13	12	4.8	7	2.8	.7	.8
		-	6410-15	-	6450-15	14	5.5	8	3.2	1.1	1.2
		-	6410-17	-	6450-17	16	6.3	9	3.5	1.8	1.9
		-	6410-19	-	6450-19	18	7	10	4	2.4	2.7
		-	6410-21	-	6450-21	20	8	11	4.3	3.3	3.4
	<b>new handle</b> <b>M'150C² Sauté Pan</b> stainless steel handle with cast iron coating thickness 1.5 mm	-	6411-25	-	6451-25	24	9.5	7	2.8	3.1	3.2
		-	6411-29	-	6451-29	28	11	8	3.2	4.9	5.2
	<b>new handle</b> <b>M'150C² Curved Splayed Sauté Pan</b> stainless steel handle with cast iron coating thickness 1.5 mm	-	6412-17	-	6452-17	16	6.3	6	2.4	1.1	1.1
		-	6412-21	-	6452-21	20	8	7	2.8	1.9	2.1
	<b>new handle</b> <b>M'150C² Round Frying Pan</b> stainless steel handle with cast iron coating thickness 1.5 mm	6413-20	-	6453-20	-	20	8	3	1.1	-	-
		6413-26	-	6453-26	-	26	10.2	4.8	1.9	-	-
		6413-30	-	6453-30	-	30	11.8	4.9	1.9	-	-
	<b>new handle</b> <b>M'150C Crêpes Pan</b> stainless steel handle with cast iron coating thickness 1.5 mm	6420-30	-	6460-30	-	30	11.8	2.5	9	-	-
	<b>new handle</b> <b>M'150C² Rondeau</b> stainless steel handle with cast iron coating thickness 1.5 mm	-	6430-25	-	6480-25	24	9.5	7	2.8	3	3.2
		-	6430-29	-	6480-29	28	11	8	3.2	5.1	5.4
	<b>new handle</b> <b>M'150C² Stewpan</b> stainless steel handle with cast iron coating thickness 1.5 mm	-	6431-25	-	6481-25	24	9.5	13.5	5.3	6.1	6.4
	<b>new handle</b> <b>M'150C² Stockpot</b> tin interior stainless steel handle with cast iron coating thickness 1.5 mm	-	6432-25	-	6482-25	24	9.5	24	9.5	11	11.7
	<b>new handle</b> <b>M'150C² Bain-marie with Porcelain Insert</b> stainless steel handles with cast iron coating thickness 1.5 mm	-	6404-12	-	6454-12	12	4.8	16	6.2	.8	.9
	<b>new handle</b> <b>M'150C² Copper Lid</b> stainless steel handle with cast iron coating thickness 1.5 mm	-	6418-12	-	6548-12	12	4.8	-	-	-	-
		-	6418-14	-	6548-14	14	5.5	-	-	-	-
		-	6418-16	-	6548-16	16	3.5	-	-	-	-
		-	6418-18	-	6548-18	18	7	-	-	-	-
		-	6418-20	-	6548-20	20	8	-	-	-	-
		-	6418-24	-	6548-24	24	9.5	-	-	-	-
		-	6418-28	-	6548-28	28	11	-	-	-	-



Image	Product	Item No.	L		W		H		Capacity	
			cm	in	cm	in	cm	in	liter	oz
	<b>M'150B² Rectangular Roasting Pan with Rack</b> 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
	<b>M'150S Rectangular Roasting Pan with Rack</b> stainless steel handles Tri-ply Copper 20/70/10 thickness 2.5 mm	6017-40	40	15.7	30	12	8.5	3.3	-	-
	<b>new handle</b> <b>M'150C² Rectangular Roasting Pan with Rack</b> stainless steel handles with cast iron coating Tri-ply Copper 20/70/10 thickness 2.5 mm	(old) 6018-40  (new) 6487-40	40	15.7	30	11.8	8.5	3.3	9.3	9.8

# M'PASSION

Image	Product	Item No. <i>no lid</i>	Ø		H		Cap.	
			cm	in	cm	in	liter	qt
	<b>new handles</b> <b>Jam Pan</b> hammered copper with bronze handles <b>thickness 1.2 mm</b>	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
	<b>new</b> <b>Jam Pan</b> copper with cast iron handles <b>thickness 1.2 mm</b>	4513-00	30	11.8	10	4	5.9	6.3
	<b>Jam Pan</b> stainless steel with stainless steel handles <b>thickness 2.6 mm</b>	5245-36	36	14.1	12	4.8	9.6	10.1
	<b>Sugar Saucepan</b> copper with copper handle <b>thickness 2 mm</b>	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
	<b>Zabaglione</b> copper with bronze handle <b>thickness 2 mm</b>	2195-16	16	6.3	12	2.8	1.6	1.7
		2195-20	20	8	13	5.1	3	3.2
	<b>Tart Tatin</b> copper with stainless steel interior and copper ears stainless steel with stainless steel ears <b>thickness 1.5 mm</b>	6551-24	24	9.5	4	1.5	-	-
		6551-28	28	11	5	1.9	-	-
		5253-24	24	9.5	4	1.5	-	-
		5235-28	28	11	5	1.9	-	-
	<b>Cannelé Mold</b> copper with tin interior <b>thickness 1 mm</b>	4180-55	5.5	2.1	5.5	2.1	-	-
	<b>Beating Bowl</b> copper with bronze ring <b>thickness 1 mm</b>	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
	<b>new</b> <b>French Fry Pot</b>	2131-09	9	3.5	8.9	3.5	.47	.5
	<b>new</b> <b>Soufflé Mold</b>	6010-08	9	3.5	4.5	1.7	.3	.4
	<b>new</b> <b>Sauce Pot</b>	4180-56	5	2	5.3	2.1	.07	.08

# M'30 M'PLUS & M'PURE











Image	Product	Item No.	Ø / L		H		Capacity
			cm	in	cm	in	
	<b>Oval Champagne Bucket</b> hammered copper bronze handles thickness 1.5 mm	2707-01	26	10.2	20	8	-
	<b>new</b> <b>Champagne Bucket</b> hammered copper stainless steel handles	2709-03	20	7.8	20	8	4.9
	<b>new</b> <b>Wine Bucket</b> hammered copper stainless steel handles	2709-04	20	7.8	20	8	4.4
	<b>new</b> <b>Ice Bucket</b> hammered copper stainless steel handles	2709-05	16	6.3	13	5	1.6
	<b>new</b> <b>Ice Bucket</b> hammered aluminum stainless steel handles	1607-06	16	6.3	13	5	1.6
	<b>new</b> <b>Ice Bucket</b> hammered copper bronze handles	2707-06	16	6.3	13	5	1.6
	<b>new</b> <b>Service Tray</b> hammered copper	2706-05	36	14.1	-	-	-
	<b>new</b> <b>Service Tray</b> hammered aluminum	1605-36	36	14.1	-	-	-



Image	Product	Item No.	Ø / L		H		Capacity
			cm	in	cm	in	
	<b>new</b> Champagne Bucket Holders						
	copper	2717-03	-	-	73	29	-
	aluminum	5217-03	-	-	73	29	-
	<b>new</b> Brushed Copper Plate	6990-10	10	3.9	-	-	-
		6990-20	20	7.8	-	-	-
		6990-30	30	11.8	-	-	-
	<b>new</b> Brushed Stainless Steel Plate	5790-10	10	3.9	-	-	-
		5790-20	20	7.8	-	-	-
		5790-30	30	11.8	-	-	-
	<b>new</b> Hammered Copper Plate	2090-10	10	3.9	-	-	-
		2090-20	20	7.8	-	-	-
		2090-30	30	11.8	-	-	-
	<b>new</b> Hammered Aluminum Plate	1190-10	10	3.9	-	-	-
		1190-20	20	7.8	-	-	-
		1190-30	30	11.8	-	-	-
	<b>new</b> Polished Copper Plate	6090-10	10	3.9	-	-	-
		6090-20	20	7.8	-	-	-
		6090-30	30	11.8	-	-	-
	<b>new</b> Polished Stainless Steel Plate	5290-10	10	3.9	-	-	-
		5290-20	20	7.8	-	-	-
		5290-30	30	11.8	-	-	-

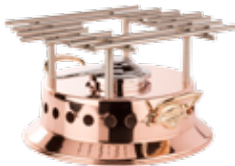






Image	Product	Item No.	L		Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	oz
	<b>new handles</b> <b>M'plus Heater</b> with Alcohol Burner thickness 1.2 mm	2702-00	-	-	22	8.6	16.5	6.5	-	-
	<b>S M'plus tainless Steel Support</b> for Beating Bowl thickness 5 mm	5915-01	-	-	24	9.5	11	4.3	-	-
	<b>M'plus Interface Disc</b> for Induction Cooking thickness 5 mm	7500-00	-	-	22	8.6	-	-	-	-
	<b>M'plus Stainless Steel Rack</b> for Rectangular Roasting Pan thickness 5 mm	5904-35	32	12.5	-	-	-	-	-	-
	<b>M'plus Copperbrill</b>	2700-03 2700-02	-	- -	-	- -	-	- -	1 .15	1.1 2.1

Image	Product	Item No.	L		Ø		H		Capacity	
			cm	in	cm	in	cm	in	liter	oz
	<b>new</b> <b>M'pure Seafood Tray</b> 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	-	-
	<b>new</b> <b>M'pure Seafood Tray Holder</b> thickness 3-6 mm	1604-01	20	7.8	20	7.8	-	-	-	-



# M'basic<sup>PRO</sup> M'STEEL














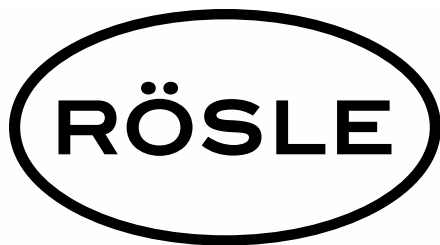
Image	Product	Item No.	Ø		H		Capacity	
			cm	in	cm	in	liter	qt
	<b>Rondeau</b> stainless steel handles thickness 1 mm	5937-28	28	11	11	4.3	6.7	7
		5937-32	32	12.5	12	4.8	10	10.5
		5937-36	36	14.1	14	5.5	13	13.7
		5937-40	40	15.7	15	5.9	19	20
		5937-45	45	17.7	17	6.6	27	28
		5937-50	50	19.6	20	8	39	41
	<b>Stewpan</b> 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
	<b>Stockpot</b> 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
	<b>Stainless Steel Lid</b> 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	-	-	-	-

Image	Product	Item No.	Ø		H		Capacity	
			cm	in	cm	in	liter	qt
	<b>Curved Splayed Sauté Pan</b> riveted steel 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	-	-
	<b>Heavy Round Frying Pan</b> riveted steel handle thickness 2 mm	3651-20	20	8	3.3	1.2	-	-
		3651-24	24	9.5	3.9	1.5	-	-
		3651-28	28	11	4	1.6	-	-
		3651-32	32	12.5	4.2	1.7	-	-
		3651-36	36	14.1	5	1.9	-	-
	<b>Crêpes Pan</b> riveted steel handle thickness 2 mm	3653-20	20	8	1.5	.6	-	-
		3653-22	22	8.6	1.5	.6	-	-
		3653-24	24	9.5	1.5	.6	-	-
	<b>Paella Pan</b> stainless steel handles thickness 2 mm	3637-36	36	14.1	5	1.9	-	-
		3637-40	40	15.7	5.3	2	-	-
	<b>Wok</b> stainless steel and riveted steel handle thickness 2 mm	3632-30	30	11.8	-	-	-	-



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.

Please see AutoQuotes for a complete list of Rösle products.





## Tools & Utensils






















Image	Product and Description	Item No.	Dimensions	Safe For
	<b>Ladle with pouring rim, with hook</b> 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"	
	<b>Deep skimmer, with hook</b> 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"	
	<b>Fine skimmer, with hook</b> 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"	
	<b>Basting spoon, with hook</b> 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"	
	<b>Pancake slice, with hook</b> 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"	
	<b>Turning slice perforated, with hook</b> 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"	
	<b>Roasting fork, with hook</b> 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"	
	<b>Spaghetti spoon, with hook</b> 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"	
	<b>Basting spoon, with round handle</b> For basting food in the oven. The long handle protects hands from heat.	10662	length 13"	
	<b>Spatula white</b> 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"	
	<b>Spatula red</b> 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"	



Image	Product and Description	Item No.	Dimensions	Safe For
	<b>Angled spatula perforated</b> 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"	
	<b>Series 600 Soup serving ladle</b> 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"	
	<b>Series 600 Serving ladle</b> 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"	
	<b>Series 600 Sauce ladle</b> 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"	
	<b>Series 600 Vegetable spoon</b> For serving and portioning any side dish. Seamless one piece manufacturing.	12615	length 9.4" base 3" x 2.3"	
	<b>Series 600 Serving spoon</b> 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"	
	<b>Series 600 Serving fork</b> The two pronged fork is just the tool for serving salami, cheese, ham or meat. Seamless one piece manufacturing.	12622	length 7.9"	
	<b>Series 600 Pie server</b> 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"	
	<b>Waiter's Friend/Captain's Knife</b> Ergonomic design of handle. Integrated finger molds. Rounded shape sits comfortably in hand. Optimized leverage supported by weight of utensil ensures easy extraction of corks. Incorporated foil knife, crown cap lifter and hanging ring. <i>*Available while supplies last.</i>	12667	length 5.5"	
	<b>Pizza Wheel</b> 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"	
	<b>Pizza Cutter</b> 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"	



















Image	Product and Description	Item No.	Dimensions	Safe For
	<b>Peeler</b> 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"	
	<b>Cheese Slicer</b> 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"	
	<b>Ice Cream Scoop</b> The smooth fine rim portions of ice cream perfectly, and similar desserts can be formed into attractive round shapes.	12741	length 8.1"	
	<b>Can Opener</b> The cutting wheel runs smoothly and safely along the can rim without contact to the contents. Cutting along the side permits easy lifting of the top for re-use as a lid. The cut tin edge is blunt and smooth.	12751	length 7.9"	
	<b>Can Opener with Pliers Grip</b> 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"	
	<b>Potato Masher</b> 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"	
	<b>Citrus Reamer</b> 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"	
	<b>Kitchen Torch</b> 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"	
	<b>Locking Tongs</b> 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	length 9"	
		12916	length 12"	
		25054	length 17"	
	<b>Universal Tongs</b> Perfect for lifting meat, salad and vegetables or serving, garnishing and preparing.	12924	length 11.2"	
	<b>Fine Tongs</b> Useful both for cooking and roasting. Ingredients can safely be lifted and turned. Perfect for preparing seafood and shellfish.	12925	length 12.2"	

Image	Product and Description	Item No.	Dimensions	Safe For
	<b>Confectionery Funnel</b> 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.	
	<b>Passetout/Food Mill with Supplementary Handle</b> 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"	
	<b>Conical Strainer</b> 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.	
	<b>Marinade Injector</b> 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.	
	<b>Grilling Kabob Skewers (Set of 4)</b> 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"	
	<b>Grill Basket</b> 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"	
	<b>Medium Grater</b> 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"	
	<b>Tea Strainer, fine mesh</b> With its fine mesh this utensil is perfect for straining freshly brewed tea.	95248	length 7.7" Ø 3.1"	
	<b>Egg whisk</b> 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	
	<b>Balloon whisk/Beater</b> 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	
	<b>Flat whisk</b> 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	
	<b>Oyster Knife</b> The slender stainless steel blade, sharpened on both sides, is the ideal tool for breaking open the hard oyster shell. The ergonomic handle and strong blade allow for optimum leverage reducing effort to a minimum.	96638	blade length 2.2"	

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