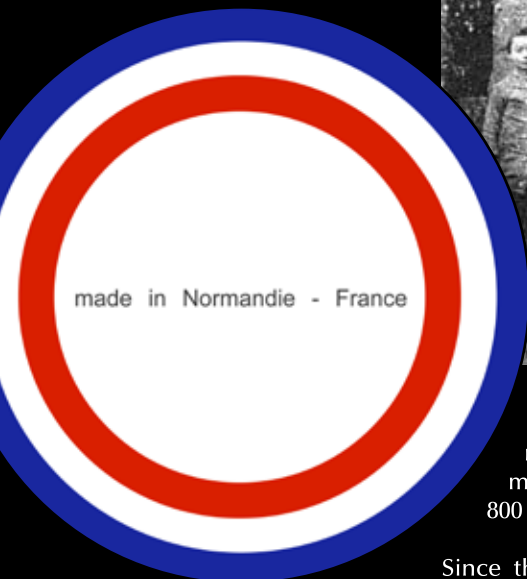




MAUVEIL 1830®

2012 USA COLLECTION

180 years, 7 generations, Europe



In 1830, in a Normandy village called Villedieu-les-Poêles, which is located near the Mont-Saint-Michel, Mr. Ernest Mauviel established the Mauviel manufacturing company. Villedieu-les-Poêles, "the city of copper", has an 800 year heritage of copper manufacturing.

Since the very early years, by offering the highest quality products, Mauviel has been a fixture in the professional and commercial markets. Today, Mauviel continues to offer the professional chef, products that are unsurpassed in quality and design. These same products are now also available to household markets. Throughout the world Mauviel products are used by many famous chefs and professionals.



for people who love to cook

can fashion, culinary senses... enjoy.



M'heritage 04

M'250b	2.5 mm, bronze handles	05
M'250c	2.5 mm, cast iron handles	06
M'150b	1.5 mm, bronze handles	08
M'150c	1.5 mm, cast iron handles	11
M'150s	1.5 mm, cast stainless steel handles	14

M'minis 17

M'cook 20

cast stainless steel handle	21
cast iron handle	26

M'stone² 28

M'tradition 32

M'passion 34

M'steel 35

M'30 35

M'plus 35

MAUVIEL1830.

M'héritage[®]

The M'héritage collection is a combination of two powerful and traditional materials, copper and stainless steel. This blend of materials energizes the pleasure of cooking. The copper allows for unsurpassed heat conductivity and control, and the stainless steel interior is ideal for all daily cooking needs. With various handle options, cast iron, bronze or cast stainless steel, this range gives an aesthetic difference that meets the style of every cook.

The M'héritage collection represents the total experience and heritage of Mauviel 1830, and is used by professionals and household cooks throughout the world.



technology

Very rapid and uniform heat conductivity.
Good corrosion resistance.
Durable.
No retinning.

layer 1

18/10 stainless steel interior:
for surface cooking, easy to clean

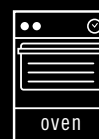
10%

layer 2

Copper exterior:
*polished finish and stylish design,
easy to clean with copperbrill*

90%

Copper exterior with stainless steel interior.
Polished outside.
Fixed with sturdy stainless steel rivets.



M' 250 b[®]

COPPER WITH STAINLESS STEEL INTERIOR

Straight edge. Easy to clean. No retinning. Polished exterior. Stainless steel rivets.



Stewpan

thickness 2.5 mm
bronze handles



WITH LID			
item no.	diameter	height	capacity
6505.24	9.5"	5.3"	6.4 qt
6505.28	11.0"	5.7"	9.6 qt

Rondeau

thickness 2.5 mm
bronze handles



WITH LID			
item no.	diameter	height	capacity
6506.24	9.5"	2.8"	3.2 qt
6506.28	11.0"	4.0"	6.5 qt

MAUVIEL 1830.

M'250c[®]

COPPER WITH STAINLESS STEEL INTERIOR

Straight edge. Easy to clean. No retinning. Polished exterior. Stainless steel rivets.



Saucepan

thickness 2.5 mm
cast iron handle



Sauté pan

thickness 2.5 mm
cast iron handle



Splayed sauté pan

thickness 2.5 mm
cast iron handle



Round frying pan

thickness 2.5 mm
cast iron handle



Stewpan

thickness 2.5 mm
cast iron handles



Rondeau

thickness 2.5 mm
cast iron handles



Lid

thickness 2.5 mm
cast iron handle



NO LID item no.	WITH LID item no.	diameter	height	capacity
6501.12	6501.13	4.8"	2.8"	0.9 qt
6501.14	6501.15	5.5"	3.2"	1.2 qt
6501.16	6501.17	6.3"	3.5"	1.9 qt
6501.18	6501.19	7.0"	4.0"	2.7 qt
6501.20	6501.21	8.0"	4.3"	3.6 qt
	6501.25	9.5"	5.1"	6.4 qt
6501.28		11.0"	5.7"	9.6 qt

NO LID item no.	WITH LID item no.	diameter	height	capacity
6502.20	6502.21	8.0"	2.4"	1.9 qt
6502.24	6502.25	9.5"	2.8"	3.2 qt
6502.28	6502.29	11.0"	3.2"	4.9 qt

NO LID item no.	diameter	height	capacity
6503.16	6.3"	2.5"	0.9 qt
6503.20	8.0"	3.2"	1.8 qt
6503.24	9.5"	3.5"	3.0 qt

NO LID item no.	diameter	height
6504.22	8.6"	1.3"
6504.26	10.2"	1.6"
6504.30	11.8"	1.7"

WITH LID item no.	diameter	height	capacity
6505.02	9.5"	5.3"	6.4 qt
6505.03	11.0"	5.7"	9.6 qt

WITH LID item no.	diameter	height	capacity
6506.02	9.5"	2.8"	3.2 qt
6506.03	11.0"	4.0"	6.5 qt

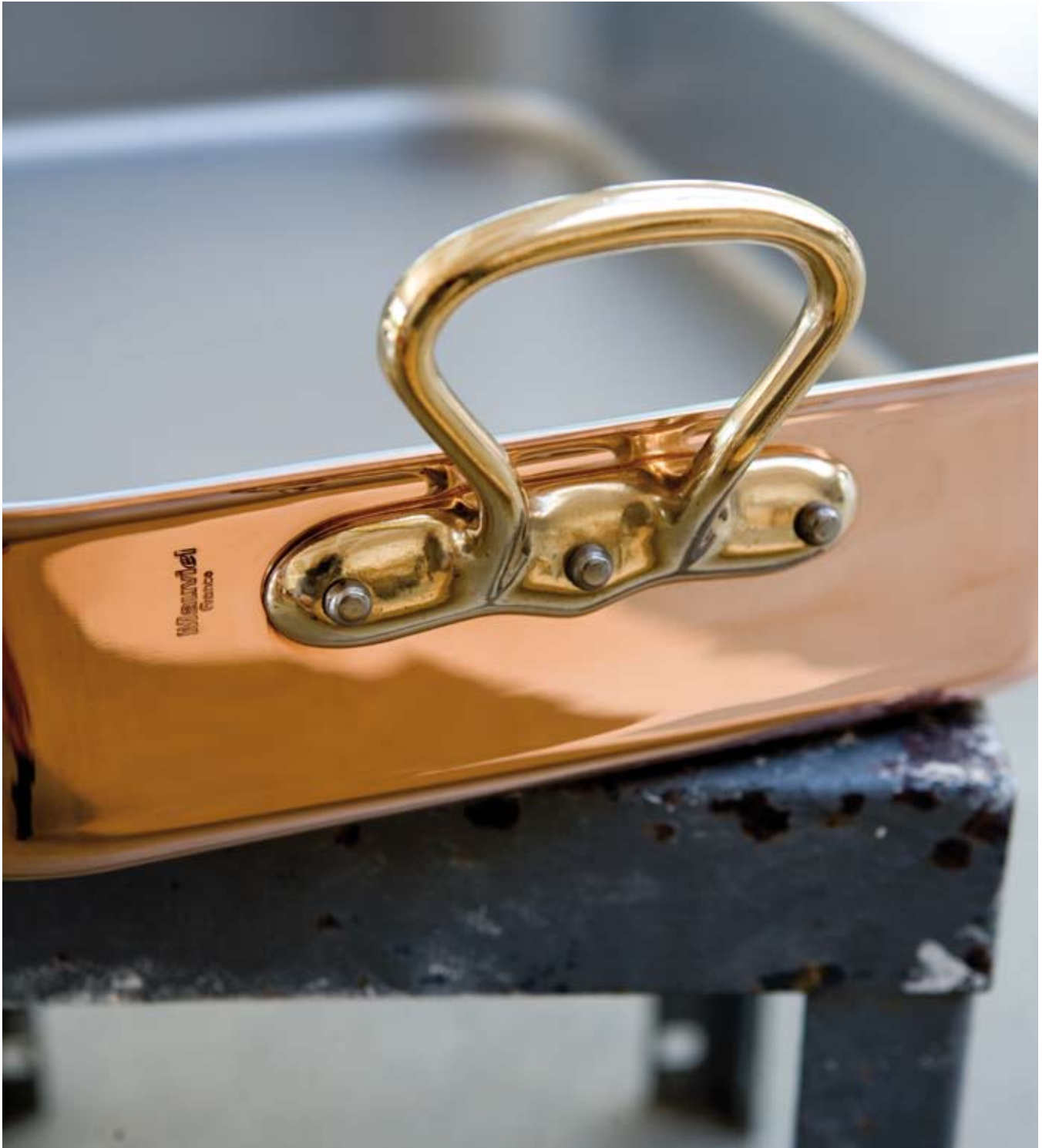
item no.	diameter
6508.12	4.8"
6508.14	5.5"
6508.16	6.3"
6508.18	7.0"
6508.20	8.0"
6508.24	9.5"
6508.28	11.0"

MAUVIEL1830.

M'150b[®]

COPPER WITH STAINLESS STEEL INTERIOR

Straight edge. Polished exterior. No retinning. Stainless steel rivets.



Saucepan

thickness 1.5 mm
bronze handle



NO LID item no.	WITH LID item no.	diameter	height	capacity
6520.12	6520.13	4.8"	2.8"	0.9 qt
	6520.15	5.5"	3.2"	1.2 qt
	6520.17	6.3"	3.5"	1.9 qt
	6520.19	7.0"	4.0"	2.6 qt
	6520.21	8.0"	4.3"	3.6 qt

Sauté pan

thickness 1.5 mm
bronze handle



WITH LID item no.	diameter	height	capacity
6523.21	8.0"	2.3"	1.9 qt
6523.25	9.5"	2.8"	3.2 qt

Round frying pan

thickness 1.5 mm
bronze handle



NO LID item no.	diameter	height
6526.22	8.6"	1.3"
6526.26	10.2"	1.5"
6526.30	11.8"	1.7"

Oval frying pan

thickness 1.5 mm
bronze handle



NO LID item no.	dimensions	height
6525.30	11.8" x 8.0"	1.5"
6525.35	13.7" x 9.1"	1.7"

Crêpes pan

thickness 1.5 mm
bronze handle



NO LID item no.	diameter	height
6535.25	10.2"	0.9"
6535.30	11.8"	0.9"

Roasting pan with rack

tri-ply, thickness 2.5 mm
bronze handles



item no.	dimensions	height
6019.40	15.7 x 11.8"	3.3"

Lid

thickness 1.5 mm
bronze handle



item no.	diameter
6529.20	8.0"
6529.24	9.5"

MAUVIEL 1830.

Round pan

thickness 1.5 mm
bronze handles



<i>NO LID</i> item no.	diameter	height
6527.12	4.8"	0.9"
6527.16	6.3"	1.1"
6527.20	8.0"	1.1"
6527.22	8.6"	1.3"
6527.26	10.2"	1.5"
6527.32	12.6"	1.8"

Oval pan

thickness 1.5 mm
bronze handles



<i>NO LID</i> item no.	length	height
6524.30	11.8"	1.5"
6524.35	13.7"	1.7"
6524.40	15.7"	2.3"
6524.45	17.7"	2.3"

Paella pan

thickness 1.5 mm
bronze handles



<i>NO LID</i> item no.	diameter	height	capacity
6537.35	13.7"	1.9"	4.1 qt
6537.40	15.7"	2.3"	6.8 qt

Wok

thickness 1.5 mm
bronze handles



<i>NO LID</i> item no.	diameter	height	capacity
6532.30	11.8"	2.3"	2.7 qt

Round cocotte

thickness 1.5 mm
bronze handles



<i>WITH LID</i> item no.	diameter	height	capacity
6522.12	4.8"	2.6"	0.9 qt
6522.20	8.0"	4.3"	3.6 qt
6522.22	9.5"	4.7"	5.5 qt

Oval stewpan

thickness 1.5 mm
bronze handles



<i>WITH LID</i> item no.	length	height	capacity
6521.20	8.0"	3.5"	2.1 qt
6521.26	10.2"	4.3"	4.2 qt
6521.30	11.8"	4.9"	7.0 qt

M'150c[®]

COPPER WITH STAINLESS STEEL INTERIOR

Straight edge. Polished exterior. No retinning. Stainless steel rivets.



MAUVIEL 1830.

Saucepan

thickness 1.5 mm
cast iron handle



Sauté pan

thickness 1.5 mm
cast iron handle



Curved splayed sauté pan

thickness 1.5 mm
cast iron handle



Round frying pan

thickness 1.5 mm
cast iron handle



Crêpes pan

thickness 1.5 mm
cast iron handle



WITH LID

item no.	diameter	height	capacity
6410.13	4.8"	2.8"	0.9 qt
6410.15	5.5"	3.2"	1.2 qt
6410.17	6.3"	3.5"	1.9 qt
6410.19	7.0"	4.0"	2.7 qt
6410.21	8.0"	4.3"	3.6 qt

WITH LID

item no.	diameter	height	capacity
6411.25	9.5"	2.8"	3.2 qt
* 6411.29	11.0"	3.2"	5.8 qt

* with helper handle

WITH LID

item no.	diameter	height	capacity
6412.17	6.3"	2.4"	0.9 qt
6412.21	8.0"	2.8"	1.7 qt

NO LID

item no.	diameter	height
6413.22	8.6"	1.3"
6413.26	10.2"	1.5"
6413.30	11.8"	1.7"

NO LID

item no.	diameter	height
6420.25	10.0"	0.9"
6420.30	11.8"	0.9"

Rondeau

thickness 1.5 mm
cast iron handles



WITH LID

item no.	diameter	height	capacity
6430.25	9.5"	2.8"	3.2 qt
6430.29	11.0"	3.2"	5.8 qt

Stewpan

thickness 1.5 mm
cast iron handles



WITH LID

item no.	diameter	height	capacity
6431.25	9.5"	5.3"	6.4 qt

Stock pot with tinned interior

thickness 1.5 mm
cast iron handles



WITH LID

item no.	diameter	capacity
6432.25	9.5"	11.7 qt

Bain marie with porcelain insert, tinned interior

thickness 1.5 mm
cast iron handles



WITH LID

item no.	diameter	height	capacity
6404.12	4.8"	6.2"	0.9 qt

MAUVIEL 1830.

M'150s[®]

COPPER WITH STAINLESS STEEL INTERIOR

Easy to clean. No retinning. Straight edge. Polished exterior. Stainless steel rivets. Handles are 'stay cool'.



Saucepan

thickness 1.5 mm
cast stainless steel handle



WITH LID

item no.	diameter	height	capacity
6110.13	4.8"	2.8"	0.9 qt
6110.15	5.5"	3.2"	1.2 qt
6110.17	6.3"	3.5"	1.9 qt
6110.19	7.0"	4.0"	2.7 qt
6110.21	8.0"	4.3"	3.6 qt

Sauté pan

thickness 1.5 mm
cast stainless steel handle



WITH LID

item no.	diameter	height	capacity
6111.25	9.5"	2.8"	3.2 qt
* 6111.29	11.0"	3.2"	5.8 qt

* with helper handle

Curved splayed sauté pan

thickness 1.5 mm
cast stainless steel handle



WITH LID

item no.	diameter	height	capacity
6112.17	6.3"	2.4"	0.9 qt
6112.21	8.0"	2.8"	1.7 qt

Round frying pan

thickness 1.5 mm
cast stainless steel handle



NO LID

item no.	diameter	height
6113.22	8.6"	1.3"
6113.26	10.2"	1.5"
6113.30	11.8"	1.7"

Round pan

thickness 1.5 mm
cast stainless steel handles



NO LID

item no.	diameter	height
6127.20	8.0"	1.2"
6127.26	10.2"	1.6"

Lid

thickness 1.5 mm
cast stainless steel handle



item no. diameter

item no.	diameter
6118.12	4.8"
6118.14	5.5"
6118.16	6.3"
6118.18	7.0"
6118.20	8.0"
6118.24	9.5"
6118.28	11.0"

MAUVIEL 1830.

Rondeau

thickness 1.5 mm
cast stainless steel handles



WITH LID			
item no.	diameter	height	capacity
6130.25	9.5"	2.8"	3.2 qt
6130.29	11.0"	3.2"	5.8 qt

Stewpan

thickness 1.5 mm
cast stainless steel handles



WITH LID			
item no.	diameter	height	capacity
6131.25	9.5"	5.3"	6.4 qt

Stock pot with tinned interior

thickness 1.5 mm
cast stainless steel handles



WITH LID			
item no.	diameter	height	capacity
6132.25	9.5"	9.5"	11.7 qt

Paella pan

thickness 1.5 mm
cast stainless steel handles



NO LID		
item no.	diameter	height
6137.35	13.7"	1.9"

Bain marie

thickness 1.5 mm
cast stainless steel handles



WITH LID			
item no.	diameter	height	capacity
6104.12	4.8"	6.2"	0.9 qt

Fondue set

thickness 1.5 mm
cast stainless steel handles
glass lid



WITH LID		
item no.	diameter	capacity
6105.18	7.0"	2.7 qt

M' minis[®]



M'150b

Copper with stainless steel interior and bronze handles.

Sauté pan

item no. 6511.07
diameter 2.8"



Saucepan with lid

item no. 6501.10
diameter 3.5"



Saucepan with pouring rim

item no. 6510.05
diameter 2"



Saucepan

item no. 6510.07
diameter 2.8"



Saucepan

item no. 6501.09
diameter 3.5"



Lid

item no. 6518.09
diameter 3.5"



Small saucepan with long handle

item no. 6528.03
diameter 3.5"



Cocotte with lid

item no. 6531.09
diameter 3.5"



Splayed sauté pan

item no. 6523.09
diameter 3.5"



Fry pan

item no. 6513.12
diameter 4.7"



M'150s

Copper with stainless steel interior and stainless steel handles.

Butter warmer

item no. 6101.09
diameter 3.5"



Butter warmer with lid

item no. 6101.10
diameter 3.5"



Cocotte with lid

item no. 6130.09
diameter 3.5"



Lid

item no. 6118.09
diameter 3.5"



Splayed sauté pan

item no. 6103.12
diameter 4.7"



Fry pan

item no. 6113.12
diameter 4.7"



M'cook

Stainless steel with stainless steel handles.

Saucepan

item no. 5101.05
diameter 2"



Saucepan

item no. 5110.07
diameter 2.8"



Sauté pan

item no. 5111.07
diameter 2.8"



Saucepan

item no. 5101.09
diameter 3.5"



Lid

item no. 5118.09
diameter 3.5"



Cocotte with lid

item no. 5131.09
diameter 3.5"



Splayed cocotte with lid

item no. 5130.09
diameter 3.5"



Sauté pan

item no. 5111.09
diameter 3.5"



Splayed sauté pan

item no. 5130.05
diameter 3.5"



Fry pan

item no. 5113.12
diameter 4.7"



mini M'cook

MAUVIEL1830.

M'cook[®]



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

technology

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



layer 1

stainless steel interior:
for surface cooking, easy to clean

layer 2

aluminum alloy:
good conductor, distributes heat evenly

layer 3

aluminum:
good conductor, distributes heat evenly

layer 4

aluminum alloy:
good conductor, distributes heat evenly

layer 5

magnetic stainless steel exterior:
for induction cooking, polished finish and stylish design, easy to clean

Multi-layered 18/10 stainless steel.
Polished outside.
Fixed with sturdy stainless steel rivets.



gas



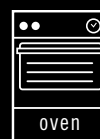
electric



halogen



induction



oven



5-PLY 18/10 STAINLESS STEEL

Non-drip edge. Polished exterior. Stainless steel rivets. Handles are 'stay cool'.



MAUVIEL 1830.

Saucepan

thickness 2.6 mm
cast stainless steel handle



NO LID item no.	WITH LID item no.	diameter	height	capacity
5210.12	5210.13	4.8"	2.8"	0.9 qt
5210.14	5210.15	5.5"	3.2"	1.2 qt
5210.16	5210.17	6.3"	3.5"	1.9 qt
5210.18	5210.19	7.0"	4.0"	2.7 qt
5210.20	5210.21	8.0"	4.3"	3.6 qt

Sauté pan

thickness 2.6 mm
cast stainless steel handle



NO LID item no.	WITH LID item no.	diameter	height	capacity
5211.20	5211.21	8.0"	2.4"	0.9 qt
* 5211.24	* 5211.25	9.5"	2.8"	3.4 qt
* 5211.28	* 5211.29	11.0"	3.5"	5.8 qt

* with helper handle



Sauté pan, non-stick

thickness 2.6 mm
cast stainless steel handle



NO LID item no.	diameter	height	capacity
5224.20	8.0"	2.4"	1.9 qt
5224.24	9.5"	2.8"	3.4 qt

Splayed sauté pan

thickness 2.6 mm
cast stainless steel handle



NO LID item no.	diameter	height	capacity
5223.16	6.3"	2.5"	0.9 qt
5223.20	8.0"	3.2"	1.7 qt

Curved splayed sauté pan

thickness 2.6 mm
cast stainless steel handle



NO LID item no.	WITH LID item no.	diameter	height	capacity
5212.16	5210.17	6.3"	2.4"	0.9 qt
5212.20	5212.21	8.0"	2.8"	1.7 qt
5212.24	5212.25	9.5"	3.2"	3.0 qt

Round frying pan

thickness 2.6 mm
cast stainless steel handle

**NO LID**

<i>item no.</i>	<i>diameter</i>	<i>height</i>
5213.20	8.0"	1.6"
5213.24	9.5"	1.9"
5213.26	10.2"	1.9"
5213.28	11.0"	1.9"
5213.30	11.8"	1.9"

Round frying pan, non-stick

thickness 2.6 mm
cast stainless steel handle

**NO LID**

<i>item no.</i>	<i>diameter</i>	<i>height</i>
5214.20	8.0"	1.6"
5214.24	9.5"	1.9"
5214.26	10.2"	1.9"
5214.28	11.0"	1.9"
5214.30	11.8"	1.9"

Stainless steel lid

thickness 2.6 mm
cast stainless steel handle

**SS**

<i>item no.</i>	<i>diameter</i>
5218.12	4.8"
5218.14	5.5"
5218.16	6.3"
5218.18	7.0"
5218.20	8.0"
5218.24	9.5"
5218.28	11.0"

Glass lid

tempered
cast stainless steel top knob

**GLASS**

<i>item no.</i>	<i>diameter</i>
5318.14	4.8"
5318.16	5.5"
5318.18	6.3"
5318.20	7.0"
5318.24	8.0"
5318.26	9.5"
5318.28	11.0"
5318.30	11.8"

Rondeau

thickness 2.6 mm
cast stainless steel handles

**WITH LID**

<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
5230.25	9.5"	2.8"	3.4 qt
5230.29	11.0"	3.5"	5.8 qt

MAUVIEL 1830.

Stewpan

thickness 2.6 mm
cast stainless steel handles



WITH LID				
item no.	diameter	height	capacity	
5231.17	6.3"	3.5"	1.9 qt	
5231.19	7.0"	4.0"	2.7 qt	
5231.21	8.0"	4.3"	3.6 qt	
5231.25	9.5"	5.3"	6.4 qt	
5231.29	11.0"	5.5"	9.1 qt	

Stockpot

Ferritic stainless steel
thickness 2.6 mm
cast stainless steel handles



WITH LID				
item no.	diameter	height	capacity	
5232.25	9.5"	9.5"	11.7 qt	

Steamer insert

thickness 2.6 mm
cast stainless steel handles



NO LID		
item no.	diameter	
5221.20	8.0"	
5221.24	9.5"	

Pasta insert

thickness 2.6 mm
cast stainless steel handles



NO LID		
item no.	diameter	
5222.24	9.5"	

Roasting pan with rack

thickness 1.5 mm
cast stainless steel handles



item no.	dimensions	height
5217.15	15.7 x 11.8"	3.3"

Roasting pan with rack

thickness 2.0 mm
cast stainless steel handles

item no.	dimensions	height
5217.37	13.5 x 09.1"	2.8"

Round pan

thickness 2.6 mm
cast stainless steel handles



<i>NO LID</i>	
<i>item no.</i>	<i>diameter</i>
5238.24	9.5"
5238.28	11.0"

Oval pan

thickness 2.6 mm
cast stainless steel handles



<i>NO LID</i>		
<i>item no.</i>	<i>length</i>	<i>height</i>
5234.25	9.8"	
5234.30	11.8"	1.5"
5234.35	13.8"	1.7"

Wok

thickness 2.6 mm
cast stainless steel handles



<i>WITH LID</i>			
<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
5225.32	12.5"	3.5"	5.3 qt

Wok

thickness 2.6 mm
cast stainless steel handles



<i>WITH LID</i>			
<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
5227.32	12.5"	3.5"	5.3 qt

Bain marie with porcelain insert

thickness 2.6 mm
cast stainless steel handles



<i>WITH LID</i>			
<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
5204.12	4.8"	6.2"	0.9 qt
5204.14	5.5"	7.4"	1.6 qt

MAUVIEL1830.

5-PLY 18/10 STAINLESS STEEL

Non-drip edge. Polished exterior. Stainless steel rivets. Cast iron handles.



Saucepan

thickness 2.6 mm
cast iron handle



NO LID			
item no.	diameter	height	capacity
5610.12	4.8"	2.8"	0.9 qt
5610.14	5.5"	3.2"	1.2 qt
5610.16	6.3"	3.5"	1.9 qt
5610.18	7.0"	4.0"	2.7 qt
5610.20	8.0"	4.3"	3.6 qt
5610.24	9.5"	5.3"	6.4 qt
5610.28	11.0"	5.5"	9.1 qt

Sauté pan

thickness 2.6 mm
cast iron handle



NO LID			
item no.	diameter	height	capacity
5611.20	8.0"	2.4"	1.9 qt
5611.24	9.5"	3.0"	3.2 qt
5611.28	11.0"	3.5"	5.8 qt

Splayed sauté pan

thickness 2.6 mm
cast iron handle



NO LID			
item no.	diameter	height	capacity
5623.16	6.3"	2.5"	0.9 qt
5623.20	8.0"	3.2"	1.9 qt



Curved splayed sauté pan

thickness 2.6 mm
cast iron handle



NO LID

<u>item no.</u>	<u>diameter</u>	<u>height</u>	<u>capacity</u>
5612.16	6.3"	2.4"	0.9 qt
5612.20	8.0"	2.8"	1.9 qt
5612.24	9.5"	3.2"	3.0 qt

Round frying pan

thickness 2.6 mm
cast iron handle



NO LID

<u>item no.</u>	<u>diameter</u>	<u>height</u>
5613.20	8.0"	1.6"
5613.24	9.5"	1.9"
5613.28	11.0"	1.9"

Lid

thickness 2.6 mm
cast iron handle



item no. diameter


<u>item no.</u>	<u>diameter</u>
5618.12	4.8"
5618.14	5.5"
5618.16	6.3"
5618.18	7.0"
5618.20	8.0"
5618.24	9.5"
5618.28	11.0"

MAUVIEL 1830.

M'stone² [®]

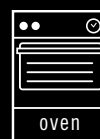
The M'stone² collection is pure design, and made with pure materials. Manufactured from black anodized aluminum, with straight edges, induction bottom and stamped handles made of cast stainless steel, it symbolizes cookware that is modern and functional. The ceramic non-stick coating gives it fantastic durability and strength. This collection is dedicated to the modern gourmet.

technology



Rapid, uniform heat conduction and distribution.
Suitable for induction.
Integrated induction bottom.

Black anodized aluminum.
Ceramic coated interior.
PFOA and PTFE free.



INDUCTION ALUMINUM

Black anodized aluminum. Straight edge. Extra thick ground based for induction. Stainless steel rivets. Handles are 'stay cool'.



MAUVIEL 1830.

Saucepan

thickness 3 - 4 mm
cast stainless steel handle



Sauté pan

thickness 3 - 4 mm
cast stainless steel handle



Curved splayed sauté pan

thickness 3 - 4 mm
cast stainless steel handle



Round frying pan

thickness 3 - 4 mm
cast stainless steel handle



Lid

glass:
tempered with stainless
steel top knob

stainless steel:
thickness 2.6 mm with
stainless steel handle



SS LID item no.	GLASS LID item no.	diameter	height	capacity
8210.15	8210.65	5.5"	3.2"	1.2 qt
8210.17	8210.67	6.3"	3.5"	1.9 qt
8210.19	8210.69	7.0"	4.0"	2.6 qt
8210.21	8210.71	8.0"	4.3"	3.6 qt

SS LID item no.	GLASS LID item no.	diameter	height	capacity
8211.25	8211.75	9.5"	2.8"	3.2 qt
* 8211.29	8211.79	11.0"	2.9"	5.8 qt

* with helper handle

NO LID item no.	diameter	height	capacity
8212.24	9.5"	3.3"	3.0 qt

NO LID item no.	diameter	height
8229.20	8.0"	1.5"
8229.24	9.5"	1.7"
8229.26	10.8"	1.7"
8229.28	11.0"	1.8"
8229.30	11.8"	1.9"

GLASS item no.	SS item no.	diameter
5318.14	5218.12	4.8"
5318.16	5218.14	5.5"
5318.18	5218.16	6.3"
5318.20	5218.18	7.0"
5318.24	5218.20	8.0"
5318.26	5218.24	9.5"
5318.28	5218.28	11.0"
5318.30		11.8"

Oval frying pan

thickness 3 - 4 mm
cast stainless steel handle



<i>NO LID</i>		
<i>item no.</i>	<i>dimensions</i>	<i>height</i>
8219.35	13.5" x 9.1"	1.8"

Crêpes pan

thickness 3 - 4 mm
cast stainless steel handle



<i>NO LID</i>		
<i>item no.</i>	<i>diameter</i>	<i>height</i>
8220.30	11.8"	0.9"

Rondeau

thickness 3 - 4 mm
cast stainless steel handles



<i>SS LID</i>	<i>GLASS LID</i>			
<i>item no.</i>	<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
8230.25	8230.75	9.5"	3.3"	4.0 qt
8230.29	8230.79	11.0"	4.0"	6.4 qt

Stewpan

thickness 3 - 4 mm
cast stainless steel handles



<i>SS LID</i>	<i>GLASS LID</i>			
<i>item no.</i>	<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
8231.25	8231.75	9.5"	5.5"	6.4 qt
8231.29	8231.79	11.0"	6.3"	9.6 qt

Stock pot

thickness 3 - 4 mm
cast stainless steel handles



<i>SS LID</i>	<i>GLASS LID</i>			
<i>item no.</i>	<i>item no.</i>	<i>diameter</i>	<i>height</i>	<i>capacity</i>
8232.25	8232.75	9.5"	8.0"	9.6 qt

M'tradition^M

The M'tradition collection is known all over the world. It is manufactured following over a century of experience and "savoir-faire", this line embodies the tradition and professionalism of all the Mauviel cookware lines. These timeless pieces are manufactured using the very best raw materials and continue to gain value through the years.



technology

Copper with tin interior.
Tinning by traditional process, not by electrolytic deposit.
Hammered and polished exterior.
Fixed with sturdy copper rivets.



gas



electric



halogen



oven



Potato steamer

thickness 2 - 3.5 mm
bronze handles



WITH LID

item no.	diameter	height	capacity
2183.16	6.3"	8.2"	0.8 qt

Bain marie with porcelain insert

thickness 2 - 3.5 mm
bronze handles



WITH LID

item no.	diameter	height	capacity
2703.12	4.8"	6.2"	0.9 qt
2703.14	5.5"	7.4"	1.6 qt

Fondue pot

thickness 2 - 3.5 mm
bronze handles



item no.	diameter	height	capacity
2719.01	8.0"	10.2"	3.2 qt

Pomme-anna saucepan

thickness 2 - 3.5 mm
bronze handles



item no.	diameter	height	capacity
2147.24	9.5"	3.3"	4.0 qt

Soup pot

thickness 2 - 3.5 mm
bronze handles



WITH LID

item no.	diameter	height	capacity
2157.24	9.5"	11.4"	13.8 qt

Porcelain butter dish

thickness 2 - 3.5 mm
copper lid with stainless steel knob
stainless steel lid with stainless steel knob

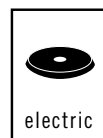


WITH LID

item no.	diameter	height	capacity
4260.00	3.5"	3.1"	1.3 oz
4260.01	3.5"	3.1"	1.3 oz

M' passion[®]

Pastry



Beating bowl for egg whites

thickness 1.2 - 2 mm
bronze ring



item no.	diameter	height	capacity
2191.20	8.0"	4.3"	2.2 qt
2191.26	10.2"	5.5"	4.9 qt
2191.30	11.8"	5.9"	7.4 qt

Jam pan

thickness 1.2 - 2 mm
bronze handles



item no.	diameter	height	capacity
2193.36	14.1"	4.8"	10.6 qt
2193.40	15.7"	5.5"	15.0 qt

Sugar saucepan

thickness 1.2 - 2 mm



item no.	diameter	height	capacity
2194.12	4.8"	2.8"	0.9 qt
2194.14	5.5"	3.2"	1.3 qt
2194.16	6.3"	3.5"	1.9 qt
2194.18	7.0"	4.0"	2.7 qt
2194.20	8.0"	4.3"	3.7 qt

Zabaglione

thickness 1.2 - 2 mm
bronze handle



item no.	diameter	height	capacity
2195.16	6.3"	2.8"	1.9 qt
2195.20	8.0"	5.1"	3.2 qt

Canelé mold

thickness 1.2 - 2 mm
tin interior



item no.	diameter	height
4180.55	2.1"	2.1"

Tarte tatin

thickness 1.2 - 2 mm
18/10 stainless steel interior



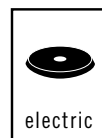
item no.	diameter	height
6550.24	9.5"	1.5"
6550.28	11.0"	1.9"

M' steel[®]

Extra thick black steel with riveted steel handles.



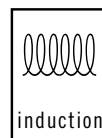
gas



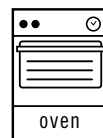
electric



halogen



induction



oven

Round frying pan

thickness 1.2 - 3 mm

NO LID item no.	diameter	height
3651.20	8.0"	1.2"
3651.24	9.5"	1.5"
3651.28	11.0"	1.6"
3651.32	12.5"	1.7"
3651.36	14.0"	1.9"



Crêpes pan

thickness 1.2 - 3 mm

NO LID item no.	diameter	height
3653.20	8.0"	0.6"
3653.22	8.5"	0.6"
3653.24	9.5"	0.6"



M' 30[®]

Barware



Oval champagne bucket

bronze handles

item no.	length	height
2706.01	10.2"	8"

M' plus[®]

Accessories

Stainless steel rack

for rectangular roasting pans

item no.	5904.35
length	12.5"



Stainless steel support

for beating bowl

item no.	5915.00
diameter	9.5"
height	4.3"



Heater

with alcohol burner

item no.	2702.00
diameter	8.6"
height	6.5"



Interface disc

for induction cooking

item no.	7500.00
diameter	8.6"



Copperbrill for cleaning copper

item no.	2700.02
capacity	5 oz
item no.	2700.03
capacity	1 qt



Inobrill for cleaning stainless steel

item no.	5700.02
capacity	5 oz

Heater with candle and sauté pan

item no.	4301.11
diameter	4.5"
height	2.7"



Heater with candle

item no.	4301.10
diameter	4.5"
height	2.7"



MAUVIEL USA
802 Centerpoint Boulevard
New Castle, Delaware 19720
302.326.4803 Phone
302.326.4810 Fax
sales@mauvielusa.com
www.mauvielusa.com

