

A close-up, macro photograph of a mechanical watch movement. The image shows various components, including a large, polished copper-colored part on the left, a central metal pillar with a textured, wavy surface, and other smaller metal and brass parts on the right. The lighting is warm and focused, creating highlights and shadows that emphasize the textures and metallic surfaces.

# MAUVIEL 1830<sup>®</sup>

2015 USA COLLECTION

# A HISTORY OF PASSION... SINCE 1830

From passion comes exception.  
From heritage, we build our future...

More than a signature, these words tell the story of our family, our firm, Mauviel 1830. We are the relay, the link. Guardians of previous generations, we have a duty to transmit this heritage that we carry and cherish. We rely on our great heritage, we retain the charm and identity of a rich family home with a superb know-how we turn towards modernity thanks to a simple, technical and visionary approach, tailored to the demands of professionals and food lovers.

Our reason for living, is based on the transmission and sharing our expertise, like a chef in the cooking of a dish, we have all the ingredients. And we manufacture for you. Because we love our job.



VALÉRIE LE GUERN GILBERT  
CEO, 7TH GENERATION

THE THREE GENERATIONS - VALÉRIE, VICTOR & MICHELLE



Carla Gilbert, 8th generation, 16 years old



Michelle Le Guern and her daughter Valérie,  
CEO of Mauviel 1830



## A MAUVIEL LIFESTYLE

Mauviel 1830 is not only used in the kitchen...  
Sail away... for a barbecue on the beach...  
Leave the shores for a picnic on the grass,  
Taste the wildlife with Mauviel 1830  
Try, we did it....

Valérie, Carla, Elliott & Michelle



# LIFESTYLE

in the factory...

Valérie Le Guern Gilbert  
and Gérard Mauviel  
(6th génération)



# GENERATIONS

the three generations  
from left to right

Valérie Le Guern Gilbert  
(7th generation)

Victor (18 years old)  
Elliott (12 years old)  
Carla (16 years old)  
(8th generation)

Michelle Le Guern  
Jean-Marie Le Guern  
(6th generation)



## QUALITY, CREATIVITY, DURABILITY THIS IS THE MAUVIEL 1830 DNA

The factory produces thousands of high-end products for professionals and domestic. The products quality conquered many countries. But we are proud to note that Mauviel 1830 is still a family and Norman company.



# HISTORY

## THE LEGACY CONTINUES

Ernest Mauviel... few people know the name of this creative genius, but the products inherited from his workshop became famous worldwide. As for his heirs, they are all convinced. From Ernest to Valérie today, already 7 generations from Mauviel 1830 magnify the kitchen from professional as well as domestic in France and abroad. Our factory has prospered and anticipated the culinary trends while maintaining our DNA. Products for professionals were first made of copper, a noble material and the best heat conductor.

But instead of limiting ourselves to this red metal, our company has innovating in shaping materials such as a multi-layer stainless steel which performance is now almost similar to copper.... as well as steel, cast iron and aluminum. As a result, Mauviel 1830 became the only company in the world able to work so many materials which pushed it to the rank of the excellence.



The artisans  
Mauviel 1830

# MAUVIEL 1830



## THE MAUVIEL TEAM

That day, it was summertime.... and it was warm.... too warm for Norman like us.  
That was a day when we laughed our so disciplined attitudes ...  
Here we are : The Mauviel family.

# CHEFS LOVE MAUVIEL



Head Chef Kouroch Ariani and the team  
Restaurant La Duchesse Anne | Saint-Malo

## 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."*

Multi-star chef, Yannick Alléno and  
President of Mauviel 1830, Valérie Le Guern Gilbert  
Alléno Paris | Carré des Champs-Élysées



## SUVIR SARAN

CHEF - AUTHOR - CONSULTANT

*"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."*

AMERICAN MASALA | [WWW.SUVIR.COM](http://WWW.SUVIR.COM)

# CHRIS COSENTINO

Cockscomb, San Francisco | [www.cockscombsf.com](http://www.cockscombsf.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."*



*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."*

from: [www.abchome.com](http://www.abchome.com) | photo: Joshua Young

# JEAN-GEORGES VONGERICHTEN

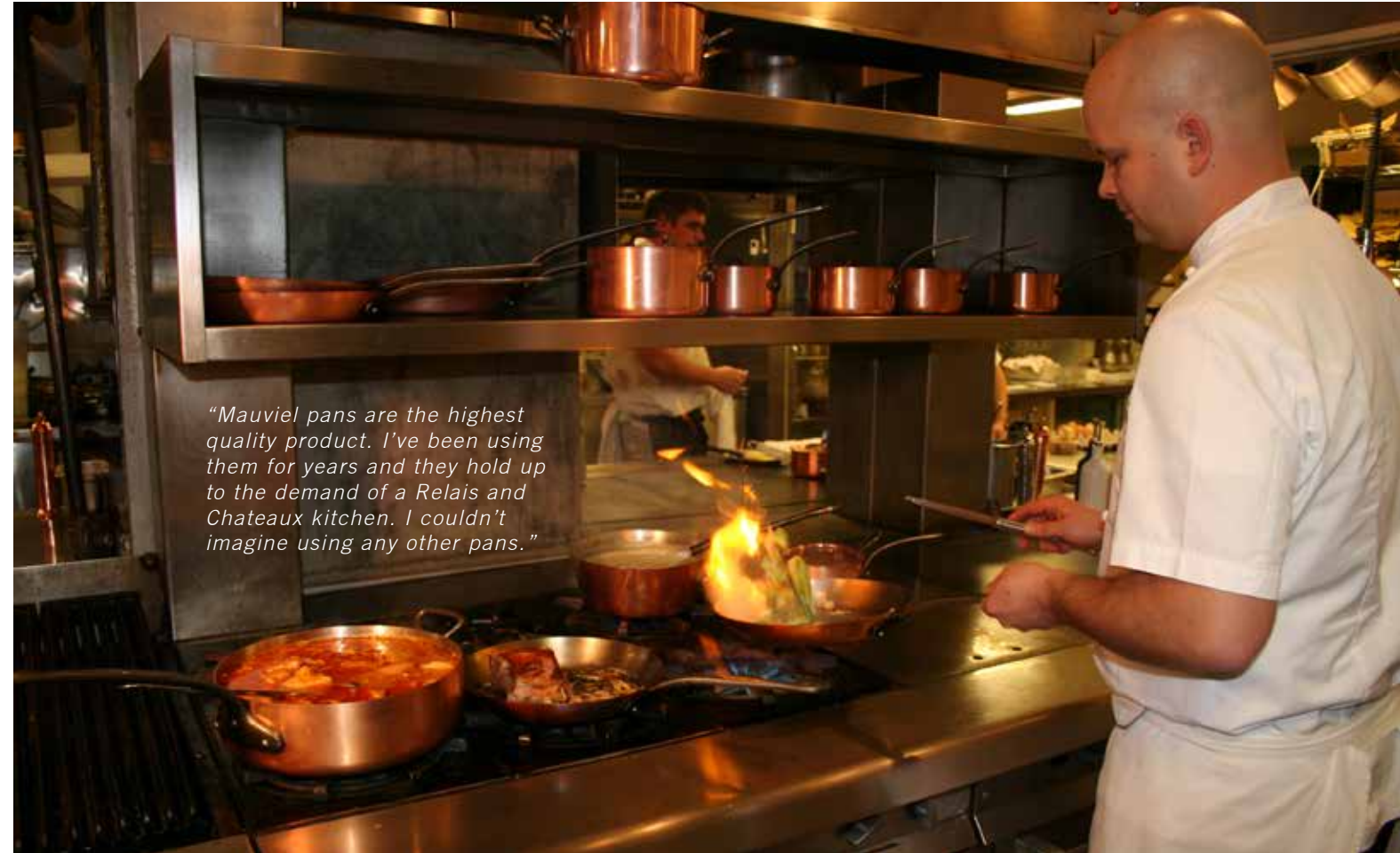
Alléno Paris  
Carré des Champs-Élysées



# NATHAN RICH

EXECUTIVE CHEF, TWIN FARMS - BARNARD, VT

*"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."*



Chef Christopher Coutanceau  
Restaurant Christopher Coutanceau  
La Rochelle



# DANIELLE KATES

CHEF, DKATES 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."*



Kenneth Hansen, chef, representing Denmark for the Bocuse d'Or 2015 competition in the Mauviel 1830 workshop, Bernard Angélique, tinsmith for 41 years at Mauviel 1830 and Valérie Le Guern Gilbert, C.E.O. of Mauviel 1830.



# BOCUSE D'OR MAIN SPONSOR® MAUVIEL 1830

Since 185 years we are growing our expertise, this is the Culinary Art which flows freely again and again in our factory!

Much like celebrating a great victory and willingness to give the best of who we are, we have the great pleasure to announce that Mauviel 1830 will be the «Main Sponsor Bocuse d'Or® 2015. During 3 years we will do our best to bring candidates to express their virtuosity and creativity. The Bocuse d'Or is the mirror of talent, the representation of global culinary influences and cultures, revealing new techniques and the latest trends.

Applicants will need to excel in the representation of their art, combining passion, perfect gesture and irreproachable / flawless technique! Mauviel 1830 finally enters the history of Paul Bocuse.



# EVERYDAY, EVERYWHERE...

A day in the garden of La Ferme Restaurant Malta  
in Villedieu les Poêles

# MAUVIEL 1830

MAUVIEL 1830

## COLLECTIONS

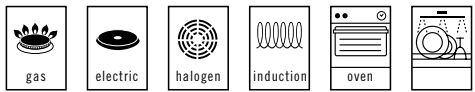
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M'ÉLITE  
COLLECTION

# MULTI-PLY HAMMERED STAINLESS STEEL



Multi-Ply 18/10 stainless steel.  
Non-drip edge.  
Polished and hammered outside.  
Fixed by stainless steel rivets.

**21**  
IN  
TO COOK AND SERVE



The perfect balance between tradition and innovation. All the requirements of our traditions are met in this hammered stainless steel line. High performance and made of five layers, which ensures perfect heat conductivity.

Curved splayed sauté pan with lid  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	with handles cm / in	height cm / in	capacity liter / qt.
5272-21	20   8	30   11.8	8.0   3.1	1.8   2
5272-25	24   9.5	34   13.3	9.5   3.8	3.0   3.1



Paella pan  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	with handles cm / in	height cm / in	capacity liter / qt.
5277-35	35   13.7	43   16.9	5.0   1.9	3.9   4.1
5277-40	40   15.7	40   16.9	6.0   2.3	6.0   6.3

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.

# M'TRADITION

COLLECTION

## COPPER WITH TIN INTERIOR



Tinning by traditional process and not by electrolytic deposit. Hammered and polished exterior. Fixed by sturdy copper rivets.

THICKNESS 2 - 3.5 MM



Pomme-anna saucepan  
handles *bronze*

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
2147-24	24   9.5	8.5   3.3	3.8   4.0



Potato steamer with lid  
handles *bronze*

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
2183-16	16   6.3	21   8.2	2.7   2.9



Fondue pot  
handles *bronze*

item	dimensions <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
2719-01	23 x 22   9 x 8.6	26   10.2	3.2 3.4



Soup cooking pot with lid  
handles *bronze*

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
2157-24	24   9.5	29   11.4	13   13.8

# TECHNOLOGY

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

## LAYER 1

18/10 stainless steel interior:  
surface cooking, easy to cleaning.

## LAYER 2, 3, 4

Aluminum: good conductor,  
distributes heat evenly and quickly.

## LAYER 5

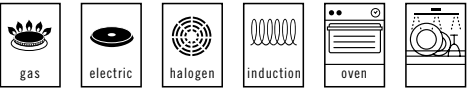
Magnetic stainless steel:  
for induction cooking.

M'COOK  
COLLECTIONS

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 or cast iron, and reinforce the pure and modern design of this range. The collection M'cook provides the most demanding cook with the greatest pleasure.



# MULTI-PLY STAINLESS STEEL



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



NSF noted with (\*).

**Stainless steel lid**  
**handle** *cast stainless steel* | **thickness 2.6 mm**

item	diam. cm / in	
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



**Glass lid**  
**knob** *cast stainless steel* | **thickness 4 mm**

item	diameter. cm / in	
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



**Saucepan**  
**handle** *cast stainless steel* | **thickness 2.6 mm**

item <i>no lid</i>	item <i>with lid</i>	diameter cm / in	height cm / in	capacity liter / qt.	
5210-12 *	5210-13 *	12   4.8	7   2.8	0.7	0.7
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   7.0	10   4.0	2.5	2.7
5210-20 *	5210-21 *	20   8.0	11   4.3	3.2	3.4



**Sauté pan**  
**handle** *cast stainless steel* | **thickness 2.6 mm**

item <i>no lid</i>	item <i>with lid</i>	diameter cm / in	height cm / in	capacity liter / qt.	
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



**with helper handle** *cast stainless steel*

5211-28 *	5211-29 *	28   11	9   3.5	5.9	6.9
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**Curved splayed sauté pan**  
**handle** *cast stainless steel* | **thickness 2.6 mm**

item <i>no lid</i>	item <i>with lid</i>	diameter cm / in	height cm / in	capacity liter / qt.	
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**  
**handle** *cast stainless steel* | **thickness 2.6 mm**

item	diameter cm / in	height cm / in	capacity liter / qt.
5223-16	16   6.3	6.5   2.5	1   1.1
5223-20	20   8	8   3.2	1.8   1.9



**Round frying pan**  
**handle** *cast stainless steel* | **thickness 2.6 mm**

item	diameter cm / in	height cm / in
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 frying pan non-stick interior  
handle cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in
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

NEW Ultra resistant Eclipse coating by Withford.



Sauté pan non-stick interior  
handle cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5244-20 *	20   8	6   2.4	1.8   1.9
5244-24 *	24   9.5	7.6   3	3.1   3.3

NEW Ultra resistant Eclipse coating by Withford.



Round pan  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in
5238-24	24   9.5	4.8   1.8
5238-28	28   11	4.8   1.9



Bain-marie with lid and porcelain insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5204-12	12   4.8	16   6.2	0.7   0.8
5204-14	14   5.5	19   7.4	1.4   1.5

Oval pan  
handles cast stainless steel | pan ferretic stainless steel

item	length cm / in	height cm / in
5234-30	30   11.8	4   1.5
5234-35	35   13.7	4.5   1.7



Rectangular roasting pan with rack  
handles cast stainless steel | thickness 1.5 mm

item	length cm / in	with handles cm / in	width cm / in	height cm / in
5217-15	40   15.7	46   18.1	30   11.8	8.5   3.3



Rondeau with lid  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5230-25 *	24   9.5	7.6   3	3.1   3.4
5230-29 *	28   11	9   3.5	5.6   5.9



Stewpan with lid  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
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



Stockpot with lid  
handles cast stainless steel | pot ferretic stainless steel

item	diameter cm / in	height cm / in	capacity liter / qt.
5232-25	24   9.5	24   9.5	9.4   9.9



Pasta insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in
5222-24 *	24   9.5

Fits: 5231-25 and 5232-25



Steamer insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in
5221-20 *	20   8
5221-24 *	24   9.5

5221-20 fits: 5210-20, 5231-20 & 5232-20  
5221-24 fits: 5231-24 and 5232-24



Wok with glass lid  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5225-32	32   12.5	9   3.5	4.7   5



Wok with glass lid  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5227-32	32   12.5	9   3.5	4.7   5



# MULTI-PLY STAINLESS STEEL



Multi-ply 18/10 stainless steel.  
Non-drip edge.  
Polished outside.  
Fixed by sturdy stainless steel rivets.

## FOODSERVICE ONLY

### Splayed sauté pan handle cast iron | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5623-16	16   6.3	6.5   2.5	1   1.1
5623-20	20   8	8   3.2	1.8   2



### Stainless steel lid handle iron | thickness 2.6 mm

item	diam. cm / in
5618-12	12   4.8
5618-14	14   5.5
5618-16	16   6.3
5618-18	18   7
5618-20	20   8
5618-24	24   9.5
5618-28	28   11



### Saucepan handle cast iron | thickness 2.6 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
5610-12	5610-13	12   4.8	7   2.8	0.7   0.8
5610-14	5610-15	14   5.5	8   3.2	1.2   1.3
5610-16	5610-17	16   6.3	9   3.5	1.8   1.9
5610-18	5610-19	18   7	10   4	2.5   2.7
5610-20	5610-21	20   8	11   4.3	3.4   3.6
5610-24		24   9.5	13.5   5.3	5.8   6.1
5610-28		28   11	14   5.5	8.8   9.3



### Sauté pan handle cast iron | thickness 2.6 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
5611-20	5611-21	20   8	6   2.4	1.8   1.9
5611-24	5611-25	24   9.5	7.6   3	3.1   3.4



### with helper handle cast iron

5611-28	5611-29	28   11	9   3.5	5.6   5.9
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### Round frying pan handle cast iron | thickness 2.6 mm

item	diameter cm / in	height cm / in
5613-20	20   8	4   1.6
5613-24	24   9.5	4.8   1.9
5613-26	26   10.2	4.8   1.9
5613-28	28   11	4.9   1.9
5613-30	30   11.8	4.9   1.9



### Round frying pan non-stick interior handle cast iron | thickness 2.6 mm

item	diameter cm / in	height cm / in
5642-26 *	26   10.2	4.8   1.9
5642-30 *	30   11.8	4.9   1.9

**NEW** Ultra resistant Eclipse coating by Withford.



Rondeau with lid  
handles cast iron | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5630-25	24   9.5	7.6   3	3.1   3.4
5630-29	28   11	9   3.5	5.6   5.9



Stewpan with lid  
handles cast iron | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5631-17	16   6.3	9   3.5	1.7   1.8
5631-19	18   7	10   4	2.5   2.7
5631-21	20   8	11   4.3	3.3   3.6
5631-25	24   9.5	13.5   5.3	5.8   6.4
5631-29	28   11	14   5.5	8.8   9.3



Pasta insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	
5222-24 *	24   9.5	Fits: 5631-25

Steamer insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	
5221-20 *	20   8	fits: 5610-20 & 5631-21
5221-24 *	24   9.5	fits: 5631-25



Curved splayed sauté pan  
handle cast iron | thickness 2.6 mm

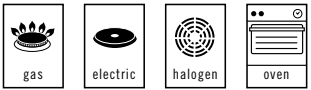
item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
5612-16	5612-17	16   6.3	6   2.4	1.1   1.2
5612-20	5612-21	20   8	7   2.8	1.9   2
5612-24	5611-25	24   9.5	8   3.2	3.1   3





M'MINIS  
COLLECTION

# STAINLESS STEEL & COPPER



Go to town on a meal... with Mauviel!  
For a celebration dinner or lunch for two.

In stainless steel  
In aluminum  
In copper  
With bronze handle  
Or stainless steel handle

Mix the forms  
Mix the materials  
Mix the colors  
Mix the flavors



Noted with (\*)

Choose the M'Minis!



Rectangular roasting pan  
handles cast stainless steel | thickness 1 mm

item	length cm / in	with handles cm / in	width cm / in	height cm / in
5117-14	14   5.5	18   7	10   3.9	4.7   1.8
5117-18	18   7.1	28   11	14   3.9	4.7   1.8



Rectangular roasting pan  
handles cast stainless steel | thickness 1.5 mm

item	length cm / in	with handles cm / in	width cm / in	height cm / in
6109-14	14   5.5	18   7	10   3.9	4.7   1.8
6109-18	18   7.1	28   11	14   3.9	4.7   1.8



Porcelain butter dish  
knob cast stainless steel

item	diameter cm / in	height cm / in	capacity liter / oz.
4260-00	9.1   3.5	8   3.1	.04   1.4
4260-01	9.1   3.5	8   3.1	.04   1.4



Cocotte with lid  
handles cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5131-09	9   3.5	4.5   1.7	0.3   13.5



Small saucepan with lid  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5101-10	9   3.5	4.5   1.7	0.3   13.5



Small saucepan \*  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5101-09	9   3.5	4.5   1.7	0.3   13.5



Round frying pan  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in
5113-12	12   4.8	2.5   0.9



Oval stewpan with lid  
handles cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5133-13	12   4.8	4.5   1.7	0.3   10.1



Sauté pan  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5111-07	7   2.8	4   1.6	0.1   3.4



Sauté pan \*  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5111-09	9   3.5	4   1.6	.25   8.5



Lid \*  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in
5118-09	9   3.5



Small saucepan  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5110-07	7   2.8	5   2	.15   5.1



Small saucepan with pouring edge  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
5101-05	5   2	5   2	.05   1.7



Splayed sauté pan \*  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in
5130-05	9   3.5



Cocotte with lid  
handles bronze | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6531-09	9   3.5	4.5   1.7	0.3   13.5



Small saucepan with lid  
handle bronze | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6501-10	9   3.5	4.5   1.7	0.3   13.5



Small saucepan  
handle bronze | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6501-09	9   3.5	4.5   1.7	0.3   13.5



Small saucepan with long handle  
handle bronze

item	diameter cm / in	height cm / in	capacity liter / oz.
6528-03	9   3.5	4.5   1.7	0.3   13.5

Heater with candle for small saucepan  
brackets bronze | thickness 1 mm

item	diameter cm / in	height cm / in
4301-10	11.5   4.5	7   2.7

Heater with candle and small saucepan with lid (6501-10)

4301-11	11.5   4.5	7   2.7
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Round frying pan  
handle bronze | thickness 1 mm

item	diameter cm / in	height cm / in
6513-12	12   4.8	2.5   0.9



Sauté pan  
handle bronze | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6511-07	7   2.8	4   1.6	0.1   3.4



Lid  
handle bronze | thickness 1 mm

item	diameter cm / in
6518-09	9   3.5



Small saucepan  
handle bronze | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6510-07	7   2.8	5   2	.15   5.1



Small saucepan with pouring edge  
handle bronze | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6510-05	5   2	5   2	.05   1.7



Splayed sauté pan  
handle bronze | thickness 1.5 mm

item	diameter cm / in
6523-09	9   3.5



Cocotte with lid  
handles cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6130-09	9   3.5	4.5   1.7	0.3   13.5



Small saucepan with lid  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6101-10	9   3.5	4.5   1.7	0.3   13.5



Small saucepan  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6101-09	9   3.5	4.5   1.7	0.3   13.5



Fry pan  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in
6113-12	12   4.8	2.5   0.9



Small saucepan  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6101-07	7   2.8	5   2	.2   6.8



Small saucepan with pouring edge  
handle cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6101-05	5   2	5   2	.05   1.7



Heater with candle for small saucepan  
brackets cast stainless steel

item	diameter cm / in	height cm / in
4301-12	12   4.5	7   2.7

Lid NEW  
handle cast stainless steel

item	diameter cm / in
6118-09	9   3.5



Oval stewpan with lid  
handles cast stainless steel | thickness 1 mm

item	diameter cm / in	height cm / in	capacity liter / oz.
6133-13	12   4.8	4.5   1.7	0.3   10.1



# M'STONE<sup>3</sup>

COLLECTION

# INDUCTION ALUMINUM



Oval frying pan **NEW**  
handle cast stainless steel | thickness 3-4 mm

item	length cm / in	width cm / in	height cm / in
8619-35	35   13.5	23   9.1	4.5   1.8



Round frying pan **NEW**  
handle cast stainless steel | thickness 3-4 mm

item	diameter cm / in	height cm / in
8629-20	20   8	3.8   1.5
8629-24	24   9.5	4.4   1.7
8629-26	26   10.8	4.4   1.7
8629-28	28   11	4.6   1.8
8629-30	30   11.8	4.8   1.9

Crêpes pan **NEW**  
handle cast stainless steel | thickness 3-4 mm

item	diameter cm / in	height cm / in
8620-30	30   11.8	2.5   0.9



Glass lid  
knob cast stainless steel | thickness 4 mm

item	diam. cm / in
5318-20	20   8
5318-24	24   9.5
5318-26	26   10.2
5318-28	28   11
5318-30	30   11.8



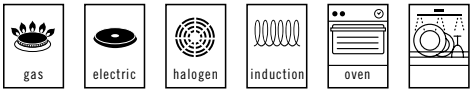
The collection M'stone<sup>3</sup> is pure design and a pure material. Manufactured from black anodized aluminum, its straight edges, induction bottom and stamped handles made of cast stainless steel rivets symbolize cookware that is modern and functional. It's new eclipse of non-stick coating give it fantastic durability and strength, and help provide a cooking surface for those that healthy cooking needs.

Black anodized aluminum.  
Straight edge.  
Extra thick ground based for induction.  
Fixed by sturdy stainless steel rivets.  
Rapid, uniform heat conduction and distribution.  
Suitable for induction.  
Integrated induction bottom.  
Black anodized aluminum.  
Non stick eclipse coating.

- Coating made of 3 layers
- Excellent non-stick properties
- Long life (70.000 passages)
- Excellent resistance to abrasion and shock

Reminder: A non-stick coating, even with higher performance, needs to be used carefully. No overheating of the fry pan, no metal utensils to be used.

NOT RECOMMENDED FOR COMMERCIAL USE

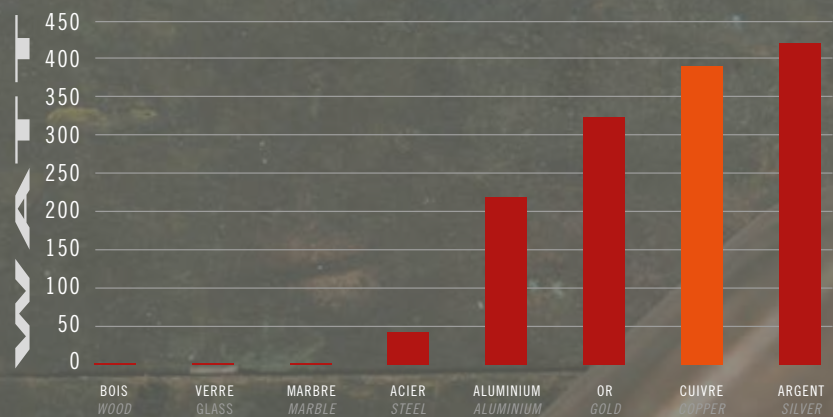


sans PFOA & PTFE



# TECHNOLOGY

METAL CONDUCTIVITY CHART



## M'HERITAGE COLLECTIONS

The collection M'heritage is a combination of two (2) 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. The various handle options, cast iron, bronze or cast stainless steel, gives each range an aesthetic difference that meets the style for each cook. The M'heritage collection represents the total experience and heritage of Mauviel 1830, and is used by professionals and household cooks throughout the world.

LAYER 1

10% 18/10 stainless steel interior:  
surface cooking easy to cleaning

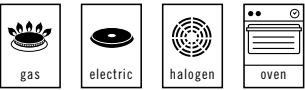
LAYER 2

90% Copper exterior:  
easy to clean



M'250  
COLLECTION

COPPER  
STAINLESS STEEL



Copper stainless steel inside.  
Straight edge.  
Easy to clean.  
No retinning.  
Polished outside.  
Fixed by sturdy stainless steel rivets.

Rondeau with lid  
handles bronze | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6506-24	24   9.5	7   2.8	2.9   3.1
6506-28	28   11	8   3.2	4.7   5



Stewpan with lid  
handles bronze

item	diameter cm / in	height cm / in	capacity liter / qt.
6505-24	24   9.5	13.5   5.3	5.8   6.1
6505-28	28   11	14.5   5.7	8   8.5

6505-24 thickness 2.5 mm  
6505-28 thickness 2 mm



Saucepan  
handle cast iron | thickness 2.5 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
6501-12	6501-13	12   4.8	7   2.7	0.8   0.8
6501-14	6501-15	14   5.5	8   3.1	1.1   1.2
6501-16	6501-17	16   6.3	9   3.5	1.7   1.9
6501-18	6501-19	18   7	10   3.9	2.5   2.6
6501-20	6501-21	20   8	11   4.3	3.1   3.3
	6501-25	24   9.5	13   5.1	5.7   6.1
6501-28		28   11	15   5.9	8.6   9.1



Sauté pan  
handle cast iron | thickness 2.5 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
6502-20	6502-21	20   8	6   2.4	1.8   1.9
6502-24	6502-25	24   9.5	7   2.8	3.1   3.2
6502-28	6502-29	28   11	8   3.2	4.9   5.2



Round frying pan  
handle cast iron | thickness 2.5 mm

item	diameter cm / in	height cm / in
6504-20	20   8	3   1.1
6504-26	26   10.2	4   1.6
6504-30	30   11.8	4.5   1.7



Splayed sauté pan  
handle cast iron | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6503-16	16   6.3	6.5   2.5	1.1   1.2
6503-20	20   8	8   3.2	1.9   2.1
6503-24	24   9.5	9   3.5	3.4   3.7



Copper lid  
handle cast iron  
thickness 2.5 mm



item	diam. cm / in
6508-12	12   4.8
6508-14	14   5.5
6508-16	16   6.3
6508-18	18   7
6508-20	20   8
6508-24	24   9.5
6508-28	28   11

Stewpan with lid  
handles cast iron

item	diameter cm / in	height cm / in	capacity liter / qt.
6505-02	24   9.5	13.5   5.3	5.7   6.1
6505-03	28   11	14.5   5.7	8   8.5

6505-02 thickness 2.5 mm  
6505-03 thickness 2 mm



Rondeau with lid  
handles cast iron | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6506-02	24   9.5	7   2.8	3   3.2
6506-03	28   11	8   3.2	4.7   5

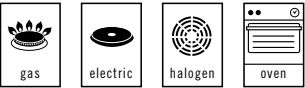




# M'150b<sup>2</sup>

COLLECTION

## COPPER STAINLESS STEEL



Copper stainless steel inside.  
Straight edge, polished outside.  
No retinning.  
Fixed by sturdy stainless steel rivets.



**Bain-marie with lid and porcelain insert**  
**handles bronze | thickness 1.5 mm**

item	diameter cm / in	height cm / in	capacity liter / qt.
6504-12	12   4.8	16   6.2	0.8   0.9
6504-14	14   5.5	19   7.4	1.5   1.6

**Copper lid**  
**handle bronze | thickness 1.5 mm**

item	diam. cm / in
6529-20	20   8
6529-24	24   9.5



**Oval frying pan**  
**handle bronze | thickness 1.5 mm**

item	length cm / in	width cm / in	height cm / in
6725-30	30   11.8	20   8	4   1.5
6725-35	35   13.5	23   9.1	4.5   1.7

**Wok**  
**handles bronze | thickness 1.5 mm**

item	length cm / in	width cm / in	capacity liter / qt.
6732-30	30   11.8	6   2.3	2.7   2.9

**Oval cocotte with lid**  
**handles bronze | thickness 1.5 mm**

item	length cm / in	height cm / in	capacity liter / qt.
6721-20	20   8	9   3.5	1.8   2
6721-24	24   9.5	10   3.9	3   3.2
6721-26	26   10.2	11   4.3	3.7   4
6721-30	30   11.8	12.5   4.9	6.4   6.9

**Paella pan**  
**handles bronze | thickness 1.5 mm**

item	length cm / in	height cm / in	capacity liter / qt.
6737-35	35   13.7	5   1.9	3.9   4.1
6737-40	40   15.7	6   2.3	6   6.4

**Crêpes pan**  
**handle bronze | thickness 1.5 mm**

item	length cm / in	height cm / in
6535-30	30   11.8	2.5   0.9



Round pan  
handles bronze | thickness 1.5 mm

item	diameter cm / in		height cm / in	
6727-12	12	4.8	2.5	0.9
6727-16	16	6.3	3	1.1
6727-20	20	8	3	1.1
6727-22	22	8.6	3.5	1.3
6727-26	26	10.2	4	1.5
6727-32	32	12.5	4.8	1.8

Oval pan  
handles bronze | thickness 1.5 mm

item	length cm / in		height cm / in	
6724-30	30	11.8	4	1.5
6724-35	35	13.7	4.5	1.7
6724-40	40	15.7	6	3
6724-45	45	17.7	6	3

Rectangular roasting pan with rack  
handles bronze | thickness 2.5 mm

item	length cm / in		with handles cm / in	
6719-40	40	15.7	46	18.1
	width cm / in		height cm / in	
	30	12	8.5	3.3

Tri-ply copper 20/70/10



Saucepan **FOODSERVICE ONLY**  
handle bronze | thickness 1.5 mm

item no lid	item with lid	diameter cm / in		height cm / in		capacity liter / qt.	
6720-12	6720-13	12	4.8	7	2.8	0.7	0.8
	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

Sauté pan with lid **FOODSERVICE ONLY**  
handle bronze | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6723-21	20	8	6	2.3	1.8	1.9
6723-25	24	9.5	7	2.8	3	3.2

Round frying pan **FOODSERVICE ONLY**  
handle bronze | thickness 1.5 mm

item	diameter cm / in		height cm / in	
6726-20	20	8	3	1.1
6726-26	26	10.2	4	1.5
6726-30	30	11.8	4.5	1.7



Stewpan with lid **FOODSERVICE ONLY**  
handles bronze | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6722-12	12	4.8	7	2.6	0.7	0.8
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

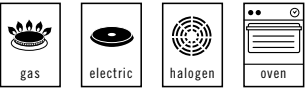




# M'150c

COLLECTION

## COPPER STAINLESS STEEL



Copper stainless steel inside.  
Straight edge, polished outside.  
No retinning.  
Fixed by sturdy stainless steel rivets.



**Bain-marie with lid and porcelain insert**  
**handles cast iron steel | thickness 1.5 mm**

item	diameter cm / in	height cm / in	capacity liter / qt.
6404-12	12   4.8	16   6.2	0.8   0.9

**Copper lid**  
**handle cast iron | thickness 2.5 mm**

item	diam. cm / in
6508-12	12   4.8
6508-14	14   5.5
6508-16	16   6.3
6508-18	18   7
6508-20	20   8
6508-24	24   9.5
6508-28	28   11



**Saucepan with lid**  
**handle cast iron | thickness 1.5 mm**

item	diameter cm / in	height cm / in	capacity liter / qt.
6410-13	12   4.8	7   2.8	0.7   0.8
6410-15	14   5.5	8   3.2	1.2   1.2
6410-17	16   6.3	9   3.5	1.7   1.9
6410-19	18   7	10   4	2.4   2.6
6410-21	20   8	11   4.3	3.2   3.4



**Sauté pan with lid**  
**handle cast iron | thickness 1.5 mm**

item	diameter cm / in	height cm / in	capacity liter / qt.
6411-25	24   9.5	7   2.8	3   3.2
6411-29	28   11	8   3.2	5.2   5.5



**Curved splayed sauté pan with lid**  
**handle cast iron | thickness 1.5 mm**

item	diameter cm / in	height cm / in	capacity liter / qt.
6412-17	16   6.3	6   2.4	1.1   1.2
6412-21	20   8	7   2.8	1.8   1.9



**Round frying pan**  
**handle cast iron | thickness 1.5 mm**

item	diameter cm / in	height cm / in
6413-20	20   8	3   1.1
6413-26	26   10.2	4.8   1.9
6413-30	30   12.5	4.9   1.9





Rondeau with lid  
handles cast iron | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6430-25	24	9.5	7	2.8	2.9	3.1
6430-29	28	11	8	3.2	5.4	5.7



Stewpan with lid  
handles cast iron | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6431-25	24   9.5	13.5   5.3	5.6   5.9



Stockpot with lid  
handles cast iron | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6432-25	24   9.5	24   9.5	11   11.7

Curved splayed sauté pan with lid  
handles cast iron | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6438-21	20   8	7   2.7	1.8   1.9
6438-25	24   9.5	8   3.1	3.1   3.3



Crêpes pan  
handle cast iron steel | thickness 1.5 mm

item	diameter cm / in	height cm / in
6420-30	30   11.8	2.5   0.9



Rectangular roasting pan with rack  
handles cast iron | thickness 2.5 mm

item	length cm / in	with handles cm / in	width cm / in	height cm / in
6018-40	40   15.7	46   18.1	30   12	8.5   3.3

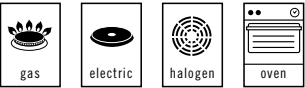
Tri-ply copper 20/70/10



# M'150s

COLLECTION

## COPPER STAINLESS STEEL



Copper stainless steel inside.  
Easy to clean, no retinning.  
Straight edge.  
Polished outside.  
Fixed by sturdy stainless steel rivets.

**Saucepan with lid**  
**handle** *cast stainless steel* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>		height <i>cm / in</i>		capacity <i>liter / qt.</i>	
6110-13	12	4.8	7	2.8	0.7	0.8
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 with lid**  
**handle** *cast stainless steel* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>		height <i>cm / in</i>		capacity <i>liter / qt.</i>	
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 with lid**  
**handle** *cast stainless steel* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>		height <i>cm / in</i>		capacity <i>liter / qt.</i>	
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**  
**handle** *cast stainless steel* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>		height <i>cm / in</i>	
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



**Copper lid**  
**handle** *cast stainless steel* | **thickness** 1.5 mm

item	diam. <i>cm / in</i>	
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**  
**knob** *cast stainless steel* | **thickness** 4 mm

item	diam. <i>cm / in</i>	
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



**Paella pan**  
**handles** *cast stainless steel* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>		height <i>cm / in</i>		capacity <i>liter / qt.</i>	
6137-35	35	13.7	5	1.9	3.8	4





Rondeau with lid  
handles cast stainless steel | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6130-25	24   9.5	7   2.8	3   3.2
6130-29	28   11	8   3.2	5.1   5.4



Stewpan with lid  
handles cast stainless steel | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6131-25	24   9.5	13.5   5.3	6.1   6.4



Stockpot with lid  
handles cast stainless steel | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6132-25	24   9.5	24   9.5	11   11.7



Pasta insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in
5222-24*	24   9.5

Fits: 6131-25 and 6132-25



Steamer insert  
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in
5221-20	20   8
5221-24	24   9.5

5221-20 fits: 6110-20 and 6131-21  
5221-24 fits: 6131-25 and 6132-25



Rectangular roasting pan with rack  
handles bronze | thickness 2.5 mm

item	length cm / in	with handles cm / in	width cm / in	height cm / in
6017-40	40   15.7	46   18.1	30   12	8.5   3.3

Tri-ply copper 20/70/10



Splayed sauté pan with lid  
handle cast stainless steel  
thickness 1.5 mm

item	diameter cm / in
6103-12	12   4.8

Bain-marie with lid and porcelain insert  
handles cast stainless steel | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6104-12	12   4.8	16   6.2	0.8   0.9



Fondue set with glass lid  
handles cast stainless steel | thickness 1.5 mm

item	diameter cm / in	height cm / in
6106-18	18   7	2.5   2.7

2<sup>EN</sup>1

TO COOK AND SERVE



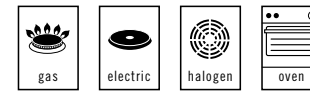


# M'PASSION

COLLECTION

Victor Gilbert (8th generation)  
with Violette Carpentier-Muratore

## PASTRY COPPER AND STAINLESS STEEL



The collection M'passion is dedicated to gourmands that enjoy preparing their desserts as much as eating them. A complete selection of products devoted to pastry cooks and chocolate specialists. Made of copper and stainless 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 pâtisserie-lovers worldwide.



**Jam pan** stainless steel  
**handles** cast stainless steel

item	diameter cm / in	height cm / in	capacity liter / qt.
5245-36	36   14.1	12   4.8	9.6   10.1



**Jam pan** non-hammered copper  
**handles** cast iron | **thickness** 1.2 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
4413-00	30   11.8	10   4	5.9   6.3

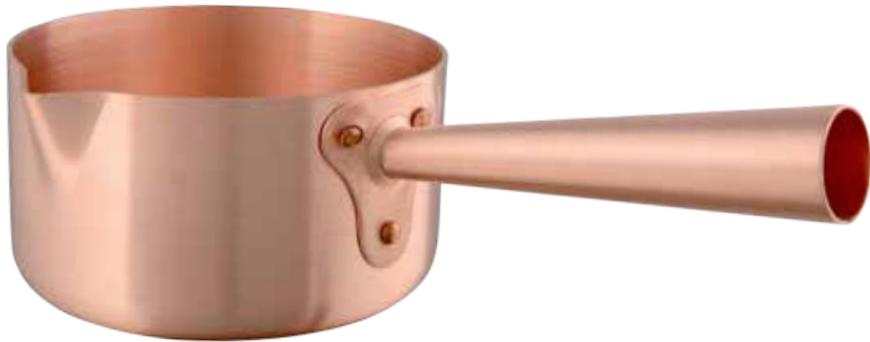


**Jam pan** hammered copper  
**handles** bronze | **thickness** 1.2 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
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

Sugar saucepan  
handle copper | thickness 2 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
2194-12	12	4.8	7	2.8	0.8	0.9
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	7.0	10	4.0	2.5	2.7
2194-20	20	8.0	11	4.3	3.5	3.7



Zabaglione  
handle bronze | thickness 2 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
2195-16	16	6.3	12	2.8	1.6	1.7
2195-20	20	8.0	13	5.1	3.0	3.2



Tart tatin with ears  
copper with stainless steel interior | thickness 1.5 mm

item	diameter		height	
	cm	/ in	cm	/ in
6551-24	24	9.5	4	1.5
6551-28	28	11	5	1.9



Tart tatin with ears  
stainless steel with stainless steel interior

item	diameter		height	
	cm	/ in	cm	/ in
5253-24	24	9.5	4	1.5
5253-28	28	11	5	1.9

Canelé mold  
copper with tin interior | thickness 1 mm

item	diameter		height	
	cm	/ in	cm	/ in
4180-55	5.5	2.1	5.5	2.1



Beating bowl for egg whites  
ring copper | thickness 1 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
2191-20	20	8.0	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

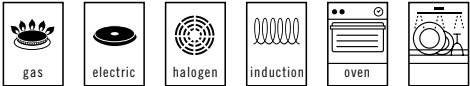


Enter the world of the professional cooking. Efficient, rapid, useful, comfortable and safe are the strengths of this collection. It's personality conveys the strength of a company with strong professional roots. All the shapes have tubular handles that are made from cold stainless steel. Non drip edges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

# M'BASIC<sup>PRO</sup> COLLECTION

Chef Christopher Coutanceau | Restaurant Christopher Coutanceau | La Rochelle

# STAINLESS STEEL



18/10 stainless steel.  
Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel).  
Reinforced non-drip edge.  
Cold stainless steel handle.  
Spot welding.  
Satin inside and outside.  
**NEW** riveted palm handle.  
Non-induction noted with (\*).

## SANDWICH THERMORADIANT BOTTOM



**Rondeau**  
handles stainless steel | thickness 1 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
5937-28	28	11	11	4.3	6.7	7.0
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	8.0	39	41

All appear in AutoQuotes | All sizes stocked in US



**Stewpan**  
handles stainless steel | thickness 1 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
5935-28	28	11	17	6.6	10	10.5
5935-36	36	14.1	21	8.2	17.8	18.8

Please allow 6-8 weeks lead time



**Lid**  
handle stainless steel  
thickness 1 mm

item	diameter cm / in	
5939-28	28	11
5939-30	30	11.8
5939-32	32	12.5
5939-36	36	14.1
5939-40	40	15.7
5939-45	45	17.7

**Stockpot**  
handles stainless steel | thickness 1 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
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
5933-40	40	15.7	40	15.7	50	52
5933-45	45	17.7	45	17.7	72	76
5933-50	* 50	19.6	50	19.6	98	76

All appear in AutoQuotes | All sizes stocked in US  
Please allow 6-8 weeks lead time on item 5933-50





A real back to basics! An 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 non-stick once seasoning!

# EXTRA THICK BLACK STEEL



100% natural black steel body  
Straight edge  
Steel handle engraved with Mauviel 1830  
Professional quality  
Suitable for all stovetops, including induction  
**WARNING** Season before first use



Before first use, carefully hand wash pot/pan with hot soapy water, then rinse and dry. Only add salt to pan once water has boiled. Never overheat an empty pan, this can lead to irreparable damage. When cooking on gas, be sure the flame never goes beyond the base of the pan. Never clean your pot/pan with bleach. This can lead to irreparable damage. If food sticks to the inside of your pot/pan, soak it in hot soapy water and it will lift off easily.

**How to season a steel pan**  
Prior to first use or after intensive cleaning, take a paper towel and wipe the interior of the pan with any type of flavorless cooking oil and then heat the pan while empty. When the oil liquefies turn the heat off. Repeat the process a second time.

## Curved splayed sauté pan handle riveted steel | thickness 2 mm

item	diameter cm / in	height cm / in
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 handle riveted steel | thickness 2 / 2.5 mm

item	diameter cm / in	height cm / in
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



## Crêpes pan handle riveted steel | thickness 2 mm

item	diameter cm / in	height cm / in
3653-20	20   8	1.5   0.6
3653-22	22   8.6	1.5   0.6
3653-24	24   9.5	1.5   0.6



## Paella pan handles riveted steel | thickness 2 mm

item	diameter cm / in	height cm / in
3637-36	36   14.1	5   1.9
3637-40	40   15.7	5.3   2



## Wok handles riveted steel

item	diameter cm / in
3632-30	30   11.8



# M'STEEL COLLECTION

# M'30

The Oval Champagne Bucket has the famous Mauviel engraved bronze handle. It will provide a sophisticated elegance to all of your entertaining. Copper with tin interior.



Oval champagne bucket  
handles copper | thickness 1.5 mm

item	length cm / in	height cm / in	capacity bottles
2707-01	26   10.2	20   8	2

Heater with alcohol burner  
thickness 1.2 mm

item	diameter cm / in	height cm / in
2702-00	22   8.6	16.5   6.5



Stainless steel support for beating bowl  
thickness 5 mm

item	diameter cm / in	height cm / in
5915-00	24   9.5	11   4.3



Interface disc for induction cooking  
thickness 5 mm

item	diameter cm / in
7500-00	22   8.6



Stainless steel rack for rectangular roasting pan  
thickness 2 mm

item	length cm / in
5904-35	32   12.5



Copperbrill

item	capacity liter / oz.
2700-02	.15   5.1



## M'PLUS ACCESSORIES



MAUVIEL USA  
802 Centerpoint Boulevard  
New Castle, DE 19720  
302.326.4803 phone  
302.326.4810 fax  
sales@mauvieleusa.com  
www.mauvielusa.com

# MAUVIEL 1830®

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