

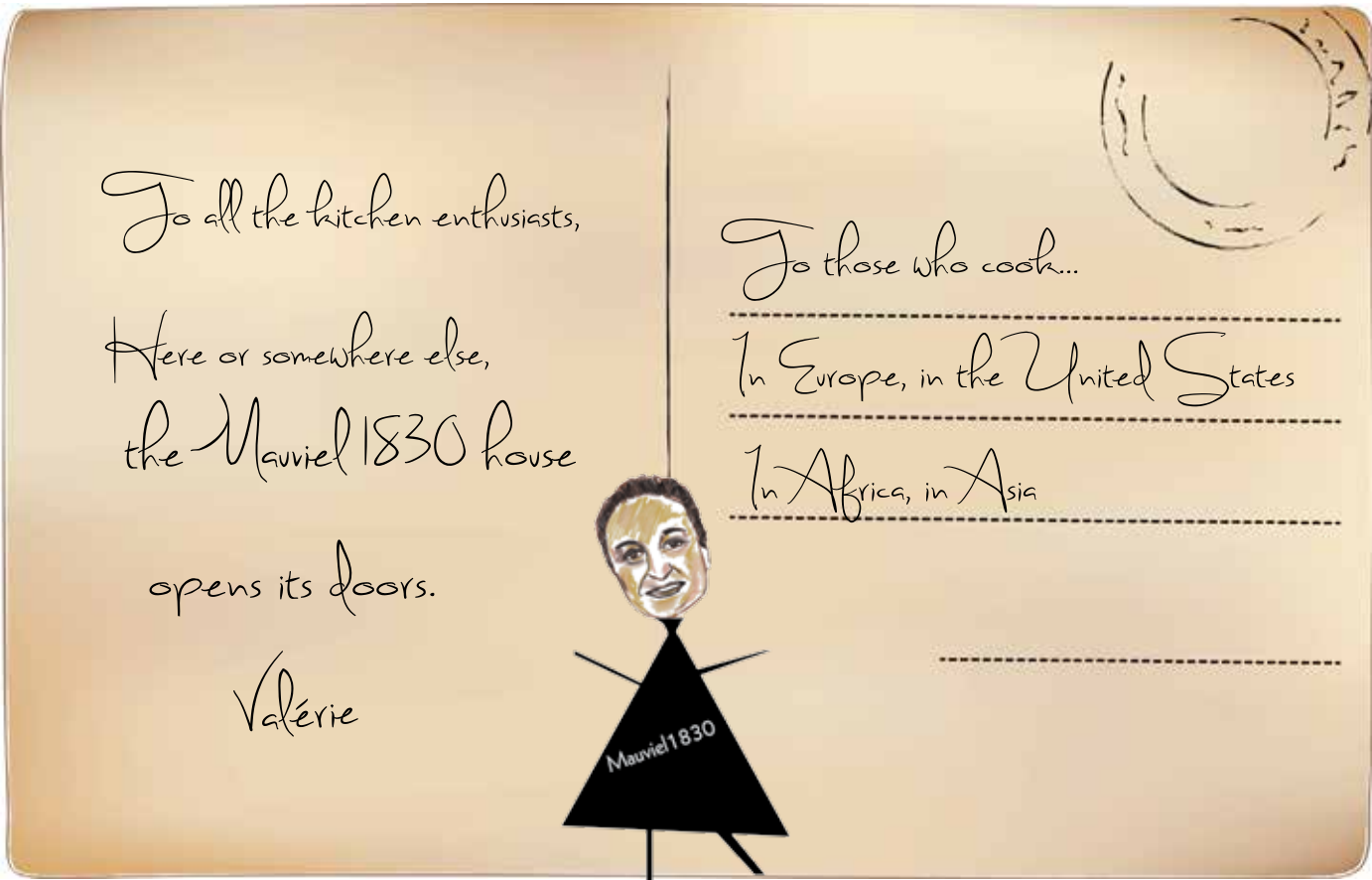
Mauviel 1830®

FROM PASSION, COMES EXCEPTION.



2017 USA COLLECTION

WELCOME TO THE MAUVIEL1830 UNIVERSE



From passion comes exception.

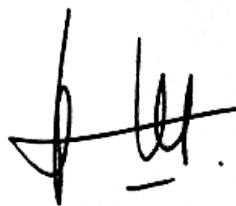
More than a signature, these words tell the story of our family, our firm.
Our reason for living, is based on the transmission and sharing our expertise.

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



MAUVIEL

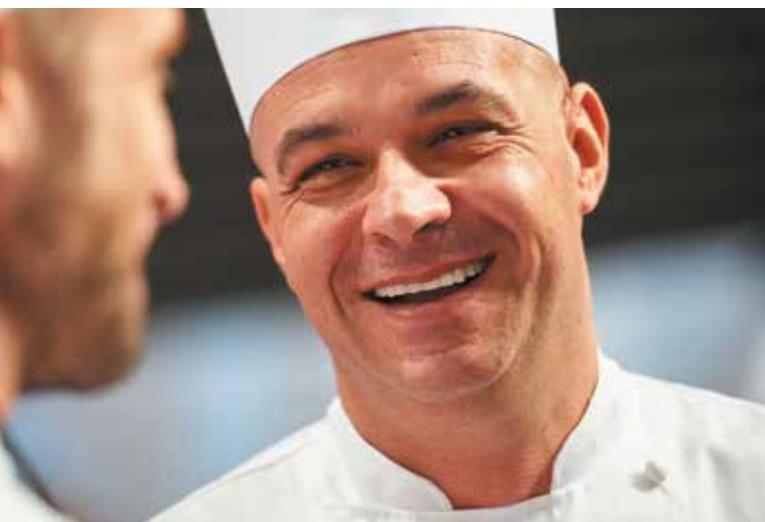


GENERATIONS



QUALITY, CREATIVITY, DURABILITY HERE 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.
Here are the three generations:
From left to right : Valérie Le Guern Gilbert (7th generation), Victor (18), Eliott (12) and Carla (16), all three represent the 8th generation, then Michelle Le Guern and Jean-Marie Le guern (6th generation).



credit ©AlexVera FotoGastrómica.



credit ©Lefotographe.



credit ©Lefotographe.

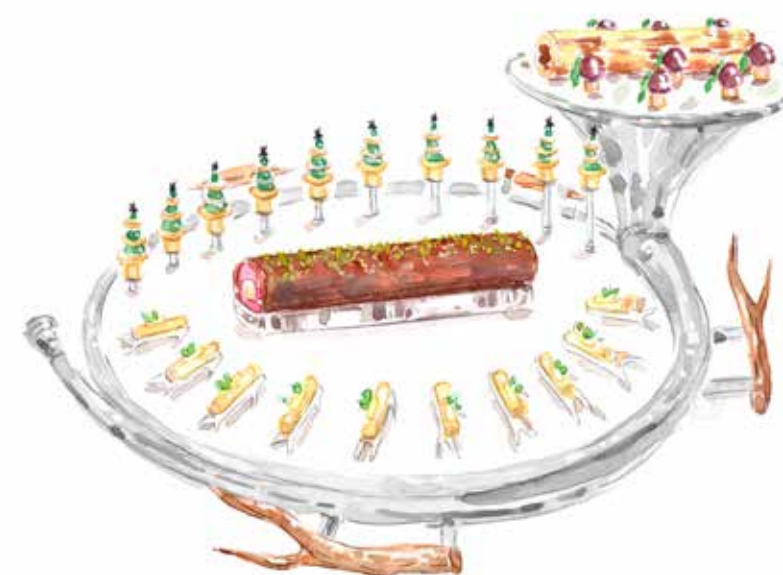
BOCUSE D'OR MAIN SPONSOR®



Laurent Lema
Winner, Bocuse d'or
France



Silver plate by Laurent Lema, used during the Bocuse d'Or competition,
made by Mauviel1830 craftsmen.
Watercolor of Aurélie Sartres.



Bocuse d'Or Asia Pacific, April 2016.
credit ©Lefotographe.

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



DANIEL Huum

CHEF

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



© Photo Marco Grob

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



CHRIS Cosentino

Cockscomb, San Francisco | www.cockscombsf.com
www.offalgood.com & www.boccalone.com

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



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 | photo: Joshua Young

JEAN-GEORGES Vongerichten



Monica Lopez Feybesse and Paul Feybasse
Alléno Paris, Carré des Champs-Élysées



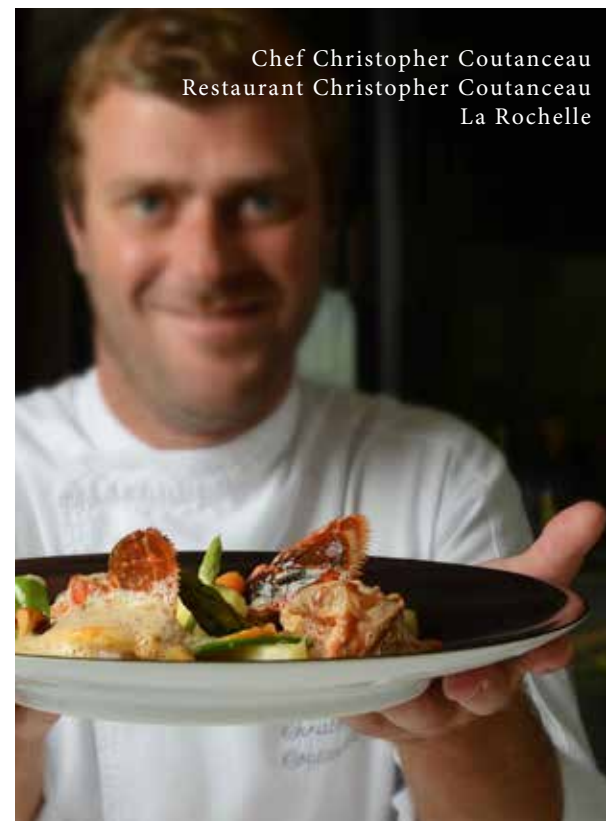
NATHAN Rich

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."



“The molds of the Mauviel 1830 brand have given me the best results on my TV show when I was cooking madeleines in less than 30 minutes. Just magical!!!”
Christophe Michalak, France

CHEFS FROM AROUND THE WORLD



Jean Imbert, Chef of the restaurant, l'acajou, Paris, France.



Recipe for a good jam is easy you need three ingredients. Good fruits, the right thing and the right cookware. For this, I only trust Mauviel 1830.
Stephan Perrotte, France

WHO LOVE MAUVIEL!



Cécile Coulier, food writer, pastry chef and creator of pastry workshops, France.



Christophe Hay, Chef du restaurant at La Maison d'à côté in Montlivault, France.

Kitchen creates happiness. It's for me the place of perfect freedom. Like a long travel, it promises openness to the world and allows me to unify my Korean and French roots. Different roots, but subtly married on the plate offer on and the same pleasure : sharing. I chose to work with Mauviel 1830 because this long journey requires having the best cookware.

Pierre Sang Boyer, France



Morten Falk, Danish chef candidate of the Bocuse d'or.



Edward Cristaudo, Chef of the restaurant, le domaine de Saint-Clair, France.



Kotaro Hasegawa, Chef of the Restaurant, Hiramatsu, Tokyo, Japan.



Philippe Hardy, Chef of the restaurant le Mascaret in Blainville sur Mer, France

“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.”

Paris - France, Yannick Alléno



Mauviel is a very high quality showcase brand and whatever dish you create will only look better with the help of their tableware.
Chris Galvin, UK.



Peter Lin, Chinese Chef, candidate for the final competition, Bocuse d'Or 2017, and sous-chef of the restaurant, Péninsula, Shanghai, China.



Elie Fischmann, Chef of the restaurant, le Terroir Parisien, Paris. Yannick Alléno groupe, France.



COLLECTIONS

INDEX

16	M'HERITAGE <i>technology</i>
18	M'250 ^C <i>copper, iron electroplate finish handles</i>
20	M'150 ^C <i>copper, iron handles</i>
24	M'150 ^S <i>copper, stainless handles</i>
28	M'150 ^b <i>copper, bronze handles</i>
31	COPPERBRILL <i>copper maintenance</i>
32	M'COOK <i>technology</i>
34	M'COOK <i>multi-ply stainless steel</i>
38	M'STONE ³ <i>induction aluminum</i>
40	M'STEEL <i>extra thick black steel</i>
42	M'ELITE <i>multi-ply hammered stainless</i>
44	M'PASSION <i>copper & stainless steel</i>
46	M'TRADITION <i>copper with tin interior</i>
48	M'MINIS <i>copper and stainless steel</i>
54	M'30 <i>table & room service, copper with tin interior</i>
56	ROOM & TABLE SERVICE
59	M'PLUS <i>accessories</i>

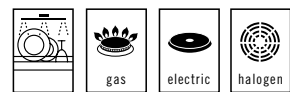
M'HERITAGE

COLLECTIONS

COPPER, STAINLESS
STEEL

IRON ELECTROPLATED, STAINLESS
STEEL, OR BRONZE FINISH HANDLE

Copper exterior with stainless steel interior.
Thickness 1.5 to 2.6mm.
Straight edge. Polished outside.
Fixed by sturdy stainless steel rivets.
Very rapid and uniform heat conduction.
Durable. / No reteming.



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

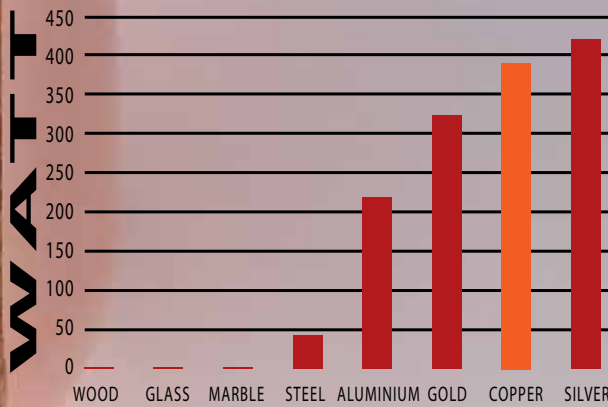
18/10 stainless
steel interior:
surface cooking
easy to cleaning

Layer 2

Copper exterior =
easy to clean



METAL CONDUCTIVITY CHART



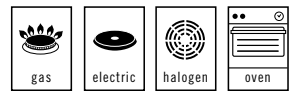
M'250^C

COLLECTION

COPPER, STAINLESS STEEL

IRON ELECTROPLATED FINISH HANDLE

Copper exterior with stainless steel interior.
Thickness 2.5mm. Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.
Cast stainless steel, stay-cool handle
with iron electroplated finish.
Lifetime warranty - household use.



Copper lid
handles iron electroplated finish | thickness 2.5 mm

item	diam. cm / in
6548.12	12 4.8
6548.14	14 5.5
6548.16	16 6.3
6548.18	18 7
6548.20	20 8
6548.24	24 9.5
6548.28	28 11



Round frying pan
handles iron electroplated finish | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6544.20	20 8	3 1.1	- -
6544.26	26 10.2	4 1.6	1.7 1.8
6544.30	30 11.8	4.5 1.7	2.7 2.9



Saucepan
handles iron electroplated finish | thickness 2.5 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
6540.12	6540.13	12 4.8	7 2.7	0.8 0.8
6540.14	6540.15	14 5.5	8 3.1	1.2 1.2
6540.16	6540.17	16 6.3	9 3.5	1.7 1.9
6540.18	6540.19	18 7	10 3.9	2.5 2.6
6540.20	6540.21	20 8	11 4.3	3.2 3.3
	6540.25	24 9.5	13 5.1	5.7 6.1
6540.28		28 11	15 5.9	8.6 9.1



Splayed sauté pan
handles iron electroplated finish | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6543.16	16 6.3	6.5 2.5	1.1 1.2
6543.20	20 8	8 3.2	1.9 2
6543.24	24 9.5	9 3.5	3.4 3.7



Sauté pan
handles iron electroplated finish | thickness 2.5 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
6541.20	6541.21	20 8	6 2.4	1.8 1.9
6541.24	6541.25	24 9.5	7 2.8	3.1 3.2
6541.28	6541.29	28 11	8 3.2	4.9 5.2



Stewpan with lid
handles iron electroplated finish | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6545.02	24 9.5	13.5 5.3	5.8 6.1
6545.03	28 11	14.5 5.7	8 8.5



Rondeau with lid
handles iron electroplated finish | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
6546.02	24 9.5	7 2.8	2.9 3.1
6546.03	28 11	8 3.2	4.7 5

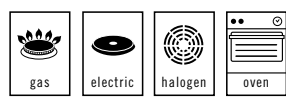
M'150^C

COLLECTION

COPPER STAINLESS STEEL

IRON ELECTROPLATED FINISH HANDLE

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



Round frying pan
handle iron electroplated finish | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6453.20	20	8	3	1.1		
6453.26	26	10.2	4.8	1.9	2	2.1
6453.30	30	11.8	4.9	1.9	2.9	3.1



Sauté pan with lid
handle iron electroplated finish | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6451.25	24	9.5	7	2.8	3	3.2
6451.29	28	11	8	3.2	4.9	5.2



Saucepan with lid
handle iron electroplated finish | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6450.13	12	4.8	7	2.75	0.7	0.8
6450.15	14	5.5	8	3.15	1.18	1.2
6450.17	16	6.3	9	3.5	1.8	1.9
6450.19	18	7	10	4	2.4	2.6
6450.21	20	8	11	4.3	3.2	3.4



Curved splayed sauté pan with lid
handle iron electroplated finish | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6452.17	16	6.3	6	2.4	1.1	1.2
6452.21	20	8	7	2.8	1.8	1.9





Crêpes pan
handle *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>
6460.30	30 11.8	2.5 0.9



Stewpan with lid
handles *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6481.25	24 9.5	13.5 5.4	5.8 6.1



Rondeau with lid
handles *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6480.25	24 9.5	7 2.8	2.9 3.1
6480.29	28 11	8 3.2	5.4 5.7



Oval pan
handle *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>
6455.30	30 11.8	4 1.5
6455.35	35 13.7	4.5 1.7
6455.40	40 15.7	6 3
6455.45	45 17.7	6 3



Bain-marie with lid and porcelain insert
handles *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6454.12	12 4.8	16 6.2	0.8 0.9



Stockpot with tin interior and lid
handles *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6482.25	24 9.5	24 9.5	10.6 11.2



Round pan
handle *iron electroplated finish* | **thickness** 1.5 mm

item	diameter <i>cm / in</i>	height <i>cm / in</i>
6457.12	12 4.8	2.5 0.9
6457.16	16 6.3	3 1.1
6457.20	20 8	3 1.1
6457.26	26 10.2	4 1.5
6457.32	32 12.5	4.8 1.8



Rectangular roasting pan with rack
handles *iron electroplated finish* | **thickness** 2.5 mm

item	length <i>cm / in</i>	width <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6487.40	40 15.7	30 11.8	8.5 3.3	9.3 9.8

Tri-ply copper 20/70/10

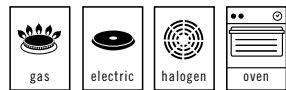
M'150^s

COLLECTION

COPPER, STAINLESS STEEL

STAINLESS STEEL HANDLE

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



Glass lid
knob cast stainless steel | thickness 4 mm

item	diam. 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



Copper lid
handle cast stainless steel | thickness 1.5 mm

item	diam. cm / in	
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



Round frying pan
handle cast stainless steel | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6113.20	20	8	3	1.1		
6113.26	26	10.2	4.8	1.9	2	2.1
6113.30	30	11.8	4.9	1.9	2.9	3.1



Saucepan with lid
handle cast stainless steel | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
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 cm / in		height cm / in		capacity liter / qt.	
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 cm / in		height cm / in		capacity liter / qt.	
6112.17	16	6.3	6	2.4	1.1	1.1
6112.21	20	8	7	2.8	1.9	2.1



Paella pan
handles cast stainless steel | thickness 1.5 mm

item	diameter cm / in		height cm / in		capacity liter / qt.	
6137.35	35	13.7	5	1.9	3.8	4



Stewpan with lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6131.25	24 9.5	13.5 5.3	6.1 6.4



Rondeau with lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6130.25	24 9.5	7 2.8	3 3.2
6130.29	28 11	8 3.2	5.1 5.4



Stockpot with tin interior and lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6132.25	24 9.5	24 9.5	11 11.7



Pasta insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter <i>cm / in</i>
5222.24*	24 9.5

Fits: Copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25
Fits: M'Cook - 5231.25, 5232.25, 5275.25



Steamer insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter <i>cm / in</i>
5221.20	20 8
5221.24	24 9.5

5221.20 Fits: Copper - 6540.21, 6801.20 Nonstock M'250B2, 6481.21, 6450.21, 6131.21, 6110.21, 6720.21 and 5221.20 Fits: M'Cook - 5231.21, 5210.21*

5221.24 Fits: Copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25 and 5221.24 Fits: M'Cook - 5231.25, 5232.25, 5275.25

Rectangular roasting pan with rack
handles *cast stainless steel* | **thickness** *2.5 mm*

item	length <i>cm / in</i>	width <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6017.40	40 15.7	30 12.0	8.5 3.3	9.3 9.8

Tri-ply copper 20/70/10



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

item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / qt.</i>
6104.12	12 4.8	16 6.2	0.8 0.9



2^{EN}

TO COOK AND SERVE



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

item	diameter <i>cm / in</i>	height <i>cm / in</i>
6106.18	18 7	2.5 2.7

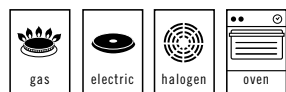
M'150^b

COLLECTION

COPPER, STAINLESS STEEL

BRONZE HANDLE

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



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



© Photo Philippe Vaurès Santamaria
Issue du Yam Magazine : Yannick Alléno Magazine

Round frying pan
handles bronze | thickness 1.5 mm

item no lid	diameter cm / in	height cm / in
6726.20	20 8	3 1.1
6722.26	26 10.2	4 1.5
6722.30	30 11.8	4.5 1.7



Saucepan with lid
handles 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 2.75	.7 .8
	6720.15	14 5.5	8 3.15	1.1 1.2
	6720.17	16 6.3	9 3.5	1.8 1.9
	6720.19	18 7	10 4	2.4 2.6
	6720.21	20 8	11 4.3	3.3 3.6



Saute pan with lid
handles bronze | thickness 1.5 mm

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
6723.16	6723.21	16 6.3	5 1.9	1 1.1
	6723.25	20 8	6 2.3	1.8 1.9
		24 9.5	7 2.75	3 3.2



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



Crêpes pan
handle bronze | thickness 1.5 mm

item	length cm / in	height cm / in
6535.30	30 11.8	2.5 0.9





Copper lid
handle bronze | thickness 1.5 mm

item	diam. cm / in
6529.20	20 8
6529.24	24 9.5



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



Cocotte with lid
handles bronze | thickness 1.5 mm

item no lid	diameter cm / in	height cm / in	capacity liter / qt.
6722.12	12 4.8	7 2.55	.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



Rectangular roasting pan with rack
handles bronze | thickness 2.5 mm

item	length cm / in	width cm / in	height cm / in	capacity liter / qt.
6719.40	40 15.7	30 12	8.5 3.3	9 9.5

Tri-ply copper 20/70/10



Round pan

item	diameter cm / in	height cm / in
6727.20	20 8	3 1.1
6727.26	26 10.2	4 1.5
6727.32	32 12.5	4.8 1.8



Oval pan
handles bronze | thickness 1.5 mm

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

Oval lid 6728.30 available - fits 6724.30



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
6721.26	26 10.2	11 4.3	3.7 4
6721.30	30 11.8	12.5 4.9	6.4 6.9

COPPERBRILL COPPER MAINTENANCE



COPPER CLEANER 2 MINUTE CLEANING TIME!



Copperbrill

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



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

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

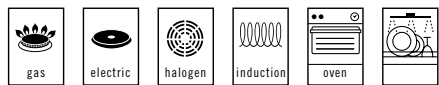
M'COOK

COLLECTION

STAINLESS STEEL MULTI-PLY

STAINLESS STEEL

Thickness 2.6mm.
Non drip edge. Polished outside.
Fixed by stainless steel rivets.
Cast stainless steel, stay-cool handle with stainless steel finish.
Lifetime warranty - household use.
Limited lifetime warranty (2 year) on non-stick products - household use.

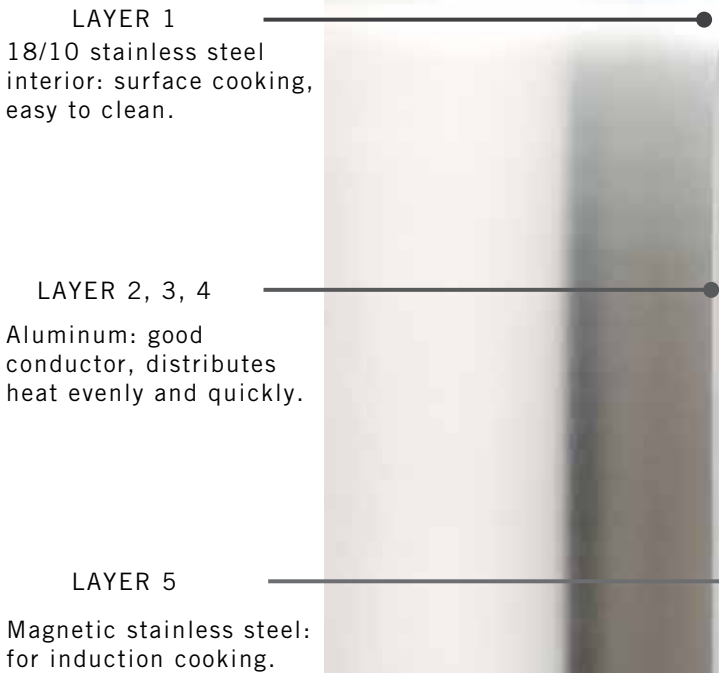


The Collection M'cook offers professionals and household cooks the highest culinary technology. Five (5) layers of materials provide perfect conductivity for each product, thanks to fast and uniform heat distribution. The handles are stainless steel multi-ply, and reinforce the pure and modern design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



TECHNOLOGY

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



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

M'COOK

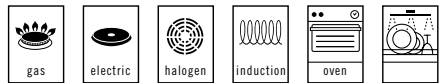
COLLECTION

STAINLESS STEEL MULTI-PLY

STAINLESS STEEL HANDLE

Thickness 2.6mm.
Non drip edge. Polished outside.
Fixed by stainless steel rivets.
Cast stainless steel, stay-cool handle
with stainless steel finish.
Lifetime warranty - household use.
Limited lifetime warranty (2 year) on
non-stick products - household use.

 noted with (*).



Stainless steel lid | Glass lid
handle *cast stainless steel* | **thickness** 2.6 mm
handle *cast stainless steel* | **thickness** 4 mm

item ss	item glass	diam.	
		cm / in	
5218.12 *		12	4.8
5218.14 *	5218.14	14	5.5
5218.16 *	5218.16	16	6.3
5218.18 *	5218.18	18	7
5218.20 *	5218.20	20	8
5218.24 *	5218.24	24	9.5
5218.28 *	5218.28	28	11
	5218.30	30	11.8



© Photo Philippe Vaurès Santamaria

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

item	diameter	height	capacity
	cm / in	cm / in	liter / qt.
5213.20 *	20 8	4 1.6	1 1.1
5213.24 *	24 9.5	4.8 1.9	1.8 1.9
5213.26 *	26 10.2	4.8 1.9	2 2.1
5213.28 *	28 11	4.9 1.9	2.5 2.6
5213.30 *	30 11.8	4.9 1.9	2.7 2.9



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

item no lid	item with lid	diameter cm / in	height cm / in	capacity liter / qt.
5210.12*	5210.13 *	12 4.8	7 2.8	0.8 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 1.8
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 no lid	item with lid	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 3.1



with helper handle *cast stainless steel*
5211.28 * 5211.29 * 28 | 11 9 | 3.5 5.9 | 6.6

Curved splayed sauté pan
handle *cast stainless steel* | **thickness** 2.6 mm

item no lid	item with lid	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 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





Round frying pan non-stick interior
handle cast stainless steel | **thickness** 2.6 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
5242.20 *	20	8	4	1.6	1	1.1
5242.24 *	24	9.5	4.8	1.9	1	1.9
5242.26 *	26	10.2	4.8	1.9	2	2.1
5242.28 *	28	11	4.9	1.9	2.5	2.6
5242.30 *	30	11.8	4.9	1.9	2.7	2.9

Ultra resistant Eclipse coating by Withford.



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

item	diameter		height		capacity	
	cm	/ in	cm	/ in	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

Ultra resistant Eclipse coating by Withford.



Oval pan
handles cast stainless steel | **pan** ferretic stainless steel

item	length		height	
	cm	/ in	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	width	height	capacity
	cm / in	cm / in	cm / in	liter / qt.
5217.15	40 15.7	30 11.8	8.5 3.3	9.3 9.8



Stewpan with lid
handles cast stainless steel | **thickness** 2.6 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	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	5.9	6.2
5231.29*	28	11	14	5.5	8.8	9.3



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

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
5232.25	24	9.5	24	9.5	9.2	9.7



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

item	diameter	height	capacity
	cm / in	cm / in	liter / qt.
5225.32	32 12.5	9 3.5	4.7 5



Rondeau with lid
handles cast stainless steel | **thickness** 2.6 mm

item	diameter	height	capacity
	cm / in	cm / in	liter / qt.
5230.25 *	24 9.5	7.6 3	3.1 3.4
5230.29 *	28 11	9 3.5	5.7 6



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

item	diameter	height	capacity
	cm / in	cm / in	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



Wok with glass lid and long handle
handles cast stainless steel | **thickness** 2.6 mm

item	diameter	height	capacity
	cm / in	cm / in	liter / qt.
5227.32	32 12.5	9 3.5	4.7 5

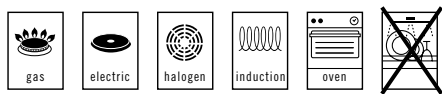
M'STONE³

COLLECTION

BLACK ANODIZED ALUMINUM

STAINLESS STEEL HANDLE

Thickness 3 to 4mm. Straight edge.
Extra thick ground based for induction.
Fixed by sturdy stainless steel rivets.
Black anodized aluminum steel, stay-cool handle with stainless steel finish.
Non stick eclipse 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 pan, no metal utensils to be used.
Limited lifetime warranty (2 year) on non-stick products - household use.



The collection M'stone3 is pure design and a pure material. Manufactured from black anodized aluminium, its straight edges, induction bottom and stamped handles made of cast stainless steel handle symbolize cookware that is modern and functional. It's new eclipse of non-stick coating give it fantastic durability and strenght, and help provide a cooking surface for those that healthy cooking needs.



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

item	diameter		height	
	cm	/ in	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



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

item	length		width		height	
	cm	/ in	cm	/ in	cm	/ in
8619.35	35	13.5	23	9.1	4.5	1.8



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

item	diameter		height	
	cm	/ in	cm	/ in
8620.30	30	11.8	2.5	0.9

M'STEEL

COLLECTION

BLACK STEEL

IRON ELECTROPLATED FINISH HANDLE

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



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

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

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



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

item	diameter		height	
	cm	/ in	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		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
3651.20	20	8	3.3	1.2	0.8	0.8
3651.24	24	9.5	3.9	1.5	1.7	1.8
3651.28	28	11	4	1.6	2.1	2.2
3651.32	32	12.5	4.2	1.7	3.2	3.4
3651.36	36	14.1	5	1.9	4.3	4.5



Crêpes pan
handle riveted steel | **thickness** 2 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
3653.20	20	8	1.5	0.6	0.6	0.6
3653.22	22	8.6	1.5	0.6	0.8	0.8
3653.24	24	9.5	1.5	0.6	1	1.1



Paella pan
handles riveted steel | **thickness** 2 mm

item	diameter		height		capacity	
	cm	/ in	cm	/ in	liter	/ qt.
3637.36	36	14.1	5	1.9	6.9	7.3
3637.40	40	15.7	5.3	2	7.2	7.6



Wok
handles riveted steel

item	diameter		capacity	
	cm	/ in	liter	/ qt.
3632.30	30	11.8	5.1	5.4

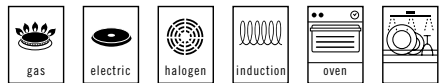
M'ELITE

COLLECTION

STAINLESS STEEL MULTI-PLY

STAINLESS STEEL HANDLE

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



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



Glass lid
knob cast stainless steel | thickness 4 mm

item	diam. cm / in
5318.16	16 6.3
5318.20	20 8
5318.24	24 9.5
5318.28	28 11



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	3.6 3.8
5277.40	40 15.7	40 16.9	6.0 2.3	7.2 7.6



Rondeau with Dome lid
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5279.25	24 9.5	7.5 2.75	3 3.4
5279.29	28 11	10 3.5	5.7 5.8



Cocotte with Dome lid
handles cast stainless steel | thickness 2.6 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
5275.17	16 6.3	9 3.5	1.7 1.7
5275.21	20 8	11 4.3	3.2 3.3
5275.25	24 9.5	14 5.5	5.9 6.2



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	3.2 3.3

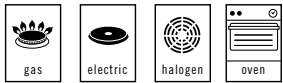
M'PASSION

COLLECTION

COPPER, ALUMINUM, STAINLESS STEEL

STAINLESS STEEL HANDLE

Lifetime warranty - household use.



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



Canelé molds
aluminum | thickness 1 mm
copper with tin interior | thickness 1 mm
copper with stainless steel interior | thickness 1 mm

ss item	copper with tin item	copper with ss item	diameter cm / in	height cm / in	capacity liter / oz.
4000.35	4180.35	4180.37	3.5 1.1	3.5 1.1	- -
4000.45	4180.45	4180.47	4.5 1.5	4.5 1.5	- -
4000.55	4180.55	4180.57	5.5 2.1	5.5 2.1	0.2 6.4



Zabaglione
handle bronze | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity 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



Sugar saucepan
handle copper | thickness 2 mm

item	diameter cm / in	height cm / in	capacity 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



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

item	item	diameter cm / in	height cm / in
6551.24	5253.24	24 9.5	4 1.5
6551.28	5253.28	28 11	5 1.9



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



Charlotte mold
copper with stainless steel interior | 1.5 mm

item	diameter cm / in	height cm / in
4101.00	18 7.1	10 3.9



Beating bowl for egg whites
ring copper | thickness 1 mm

item	diameter cm / in	height cm / in	capacity 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

Stainless steel support for beating bowl
thickness 5 mm

item	diameter cm / in	height cm / in
5915.01	24 9.5	11 4.3



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 iron electroplated finish | 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

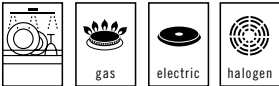
M'TRADITION

COLLECTION

COPPER TIN INSIDE

BRONZE ELECTROPLATED FINISH HANDLE

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



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.



Pomme-anna saucepan
handles bronze | thickness 2 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
2147.24	24 9.5	8.5 3.3	3.8 4.0



Potato steamer with lid
handles bronze | thickness 1.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
2183.16	16 6.3	21 8.2	2.7 2.9



Soup cooking pot with lid
handles bronze | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
2157.24	24 9.5	29 11.4	13 13.8

Fondue pot
handles bronze | thickness 1 mm

item	dimensions cm / in	height cm / in	capacity liter / qt.
2719.01	23 x 22 9 x 8.6	26 10.2	3.2 3.4



Soup station with tap
handles bronze | thickness 2.5 mm

item	diameter cm / in	height cm / in	capacity liter / qt.
2157.25	24 9.5	29 11.4	13 13.8

M' MINIS

COLLECTION

COPPER, STAINLESS STEEL

COPPER WITH SS HANDLES
COPPER WITH BRONZE HANDLES
STAINLESS STEEL WITH SS HANDLES

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



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

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



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



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



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



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 12.8



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 12.8



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

item	diameter cm / in	height cm / in	capacity liter / oz.
6733.13	12 4.8	4.5 1.7	0.3 12.8



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 7.08	28 11	14 3.9	4.7 1.8



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 7.08	28 11	14 3.9	4.7 1.8



Rectangular roasting pan
handles cast stainless steel | thickness 1 mm

item	length cm / in	with handles cm / in	width cm / in	height cm / in
6709.14	14 5.5	18 7	10 3.9	4.7 1.8
6709.18	18 7.08	28 11	14 3.9	4.7 1.8



Small saucepan handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6101.09	9 3.5	4.5 1.7	0.3 9



Small saucepan handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
5101.09	9 3.5	4.5 1.7	0.3 13.5



Small saucepan handle <i>bronze</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6501.09	9 3.5	4.5 1.7	0.3 13.5



Small saucepan with lid handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6101.10	9 3.5	4.5 1.7	0.3 9



Small saucepan with lid handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
5101.10	9 3.5	4.5 1.7	0.3 13.5



Small saucepan with lid handle <i>bronze</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6501.10	9 3.5	4.5 1.7	0.3 10.1



Small saucepan handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6101.07	7 2.75	5 2	.15 6.8



Small saucepan handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
5110.07	7 2.75	5 2	.15 5.1



Small saucepan handle <i>bronze</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6510.07	7 2.75	5 2	.15 5.1



Small saucepan with pouring edge handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6101.05	5 2	5 2	.05 1.7



Small saucepan with pouring edge handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
5101.05	5 2	5 2	.05 1.7



Small saucepan with pouring edge handle <i>bronze</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6510.05	5 2	5 2	.05 1.7



Lid handle <i>cast stainless steel</i>	
item	diameter <i>cm / in</i>
6118.09	9 3.5



Lid handle <i>cast stainless steel</i> thickness <i>1 mm</i>	
item	diameter <i>cm / in</i>
5118.09	9 3.5



Lid handle <i>bronze</i> thickness <i>1 mm</i>	
item	diameter <i>cm / in</i>
6518.09	9 3.5



Small saucepan handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6111.09	9 3.5	4 1.57	.25 8.5



Sauté pan handle <i>cast stainless steel</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
5111.09	9 3.5	4 1.57	.25 8.5



Sauté pan handle <i>bronze</i> thickness <i>1 mm</i>			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6511.09	9 3.5	4 1.57	.25 8.5



Sauté pan handle bronze thickness 1 mm			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6511.07	7 2.75	4 1.57	0.1 3.2



Sauté pan handle cast stainless steel thickness 1 mm			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
5111.07	7 2.75	4 1.57	0.1 3.2



Sauté pan handle bronze thickness 1 mm			
item	diameter <i>cm / in</i>	height <i>cm / in</i>	capacity <i>liter / oz.</i>
6511.07	7 2.75	4 1.57	0.1 3.2



Heater with candle for small saucepan brackets cast stainless steel		
item	diameter <i>cm / in</i>	height <i>cm / in</i>
4301.12	12 4.5	7 2.7



Heater with candle for small saucepan brackets cast stainless steel		
item	diameter <i>cm / in</i>	height <i>cm / in</i>
5301.12	12 4.5	7 2.7



Heater with candle for small saucepan brackets bronze thickness 1 mm		
item	diameter <i>cm / in</i>	height <i>cm / in</i>
4301.10	12 4.5	7 2.7



Splayed sauté pan handle cast stainless steel thickness 1 mm		
item	diameter <i>cm / in</i>	capacity <i>liter / oz.</i>
6130.05	9 3.5	.14 4.8



Splayed sauté pan handle cast stainless steel thickness 1 mm		
item	diameter <i>cm / in</i>	capacity <i>liter / oz.</i>
5130.05	9 3.5	.14 4.8



Splayed sauté pan handle bronze thickness 1.5 mm		
item	diameter <i>cm / in</i>	capacity <i>liter / oz.</i>
6523.09	9 3.5	.14 4.8



Round frying pan handle cast stainless steel thickness 1 mm		
item	diameter <i>cm / in</i>	height <i>cm / in</i>
6113.12	12 4.8	2.5 0.9



Round frying pan handle cast stainless steel thickness 1 mm		
item	diameter <i>cm / in</i>	height <i>cm / in</i>
5113.12	12 4.8	2.5 0.9



Round frying pan handle bronze thickness 1 mm		
item	diameter <i>cm / in</i>	height <i>cm / in</i>
6513.12	12 4.8	2.5 0.9

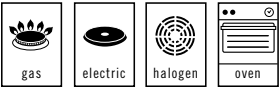


M'30

COLLECTION

COPPER & ALUMINUM

Lifetime warranty - household use.



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

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

Stainless steel champagne bucket holder

item	height cm / in
5217.03	72 28.3

Copper champagne bucket holder

item	height cm / in
2717.03	72 28.3

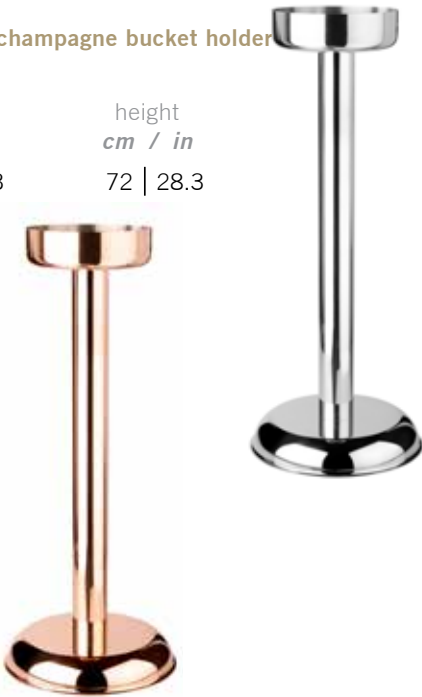


Photo Jean-Michel Coulier

Hammered copper champagne bucket
handles stainless steel | thickness 1.5 mm

item	length cm / in	height cm / in	capacity bottles
2709.03	20 8	20 8	1



Hammered aluminum ice bucket
handles stainless steel | thickness 1.5 mm

item	length cm / in
1607.06	12 4.8



Oval champagne bucket
handles stainless steel | thickness 1.5 mm

item	length cm / in	height cm / in	capacity bottles
2709.01	26 10.2	20 8	2



Hammered copper wine bucket
handles stainless steel | thickness 1.5 mm

item	length cm / in	height cm / in	capacity bottles
2709.04	20 8	20 8	1



Hammered copper ice bucket
handles stainless steel | thickness 1.5 mm

item	length cm / in
2709.05	12 4.8



Hammered copper oval champagne bucket
handles bronze | thickness 1.5 mm

item	length cm / in	height cm / in	capacity bottles
2707.01	26 10.2	20 8	2





Polished copper charger

item	height	
	cm	in
6090.10	10	3.9
6090.20	20	7.8
6090.30	30	11.8



Brushed copper charger

item	height	
	cm	in
6990.10	10	3.9
6990.20	20	7.8
6990.30	30	11.8



Hammered copper charger

item	height	
	cm	in
2090.10	10	3.9
2090.20	20	7.8
2090.30	30	11.8



Polished stainless steel charger

item	height	
	cm	in
5290.10	10	3.9
5290.20	20	7.8
5290.30	30	11.8



Brushed stainless steel charger

item	height	
	cm	in
5790.10	10	3.9
5790.20	20	7.8
5790.30	30	11.8



Hammered aluminum charger

item	height	
	cm	in
1190.10	10	3.9
1190.20	20	7.8
1190.30	30	11.8

Hammered aluminum
copper service tray

item	height
	cm / in
1605.36	36 14.1



Hammered copper
service tray

item	height
	cm / in
2706.06	36 14.1



ROOM & TABLE SERVICE

Lifetime warranty - household use.



Soufflé mold

item	diameter	height	capacity
	cm / in	cm / in	liter / oz.
6110.88	8 3.1	4.5 1.7	0.3 0.4



Brushed copper sauce pot

item	diameter	height
	cm / in	cm / in
4180.56	5 1.9	5.5 2.1



French fry pot

item	diameter	height
	cm / in	cm / in
2139.09	9 3.5	9 3.1



Porcelain butter dish copper / Porcelain butter dish stainless steel
knob cast stainless steel / knob bronze / knob stainless steel

item	diameter	height	capacity
	cm / in	cm / in	liter / oz.
4260.00	9.1 3.5	9 3.1	.04 1.4
4260.03	9.1 3.5	9 3.1	.04 1.4
4260.01	9.1 3.5	9 3.1	.04 1.4

Soufflé mold

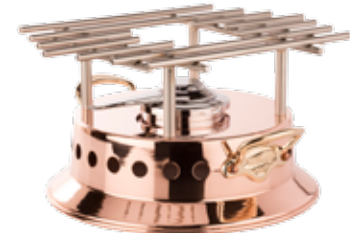
item	diameter	height	capacity
	cm / in	cm / in	liter / oz.
6110.88	8 3.1	4.5 1.7	0.3 0.4



21EN



Coffee pot handle <i>wood</i>				
item	diameter	height	capacity	
	<i>cm / in</i>	<i>cm / in</i>	<i>liter / qt.</i>	
4470.01	8 2.4	11.8 4.64	0.9 1	



Heater with alcohol burner bronze handles thickness 1.2 mm			
item	diameter	height	
	<i>cm / in</i>	<i>cm / in</i>	
2702.00	22 8.6	16.5 6.5	



Heater with alcohol burner stainless steel handles thickness 1.2 mm			
item	diameter	height	
	<i>cm / in</i>	<i>cm / in</i>	
2702.01	22 8.6	16.5 6.5	



Fondue set with glass lid handles <i>cast stainless steel</i> thickness 1.5 mm			
item	diameter	height	
	<i>cm / in</i>	<i>cm / in</i>	
6106.18	18 7	3.5 3.6	



Fondue pot handles <i>bronze</i>				
item	dimensions	height	capacity	
	<i>cm / in</i>	<i>cm / in</i>	<i>liter / qt.</i>	
2719.01	23 x 22 9 x 8.6	26 10.2	3.2 3.4	

M'PLUS

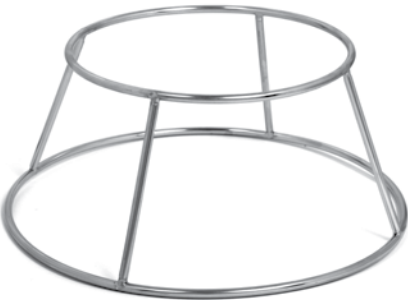
ACCESSORIES

Lifetime warranty - household use.



Stainless steel rack for rectangular roasting pan
thickness 2 mm

item	length
	<i>cm / in</i>
5904.35	32 12.5



Stainless steel support for beating bowl
thickness 5 mm

item	diameter	height
	<i>cm / in</i>	<i>cm / in</i>
5915.01	24 9.5	11 4.3

Steamer insert
handles *cast stainless steel* | **thickness 2.6 mm**

item	diameter
	<i>cm / in</i>
5221.20	20 8
5221.24	24 9.5

5221.20 Fits: Copper - 6540.21, 6801.20* Nonstock M'250B2, 6481.21, 6450.21, 6131.21, 6110.21, 6720.21 and 5221.20 Fits: M'Cook - 5231.21, 5210.21

5221.24 Fits: Copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25 and 5221.24 Fits: M'Cook - 5231.25, 5232.25, 5275.25



Interface disc for induction cooking
thickness 5 mm

item	diameter
	<i>cm / in</i>
7500.00	22 8.6



Pasta insert
handles *cast stainless steel* | **thickness 2.6 mm**

item	diameter
	<i>cm / in</i>
5222.24*	24 9.5

Fits: Copper - 6545.02, 6131.25, 6132.25, 6481.25, 6482.25
Fits: M'Cook - 5231.25, 5232.25, 5275.25





Mauviel 1830®

THANK YOU.

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