



Mauviel® is still a French family business
established in 1830 and located
in Villedieu-les-Poêles Normandy,

in the bay
of the Mont-Saint-Michel.



Mauviel manufactures professional cookware for people who love to cook. Renowned in the professional world with a strong tradition, over a century of experience and a product of the upmost quality allows Mauviel to still offer their manufacturing skills to the professionals and to consumers wishing to acquire high quality products.

With more than 1300 references and several different product lines, Mauviel offers an extensive assortment of cookware products for the home and professional cook. Mauviel cookware will bring pleasure and efficiency to professional cooks and to those who dream to cook like a professional.



savoir
faire

outside

Polished finish



Hammered finish



copper and its different finishes

Copper
with stainless steel interior



for cooking everyday

Copper
with tin interior



for cooking everyday
and specialty tinned pieces

Unlined
copper



for cooking pastry,
chocolate, sugar, eggs

specialty items



roaster
roast meats,
poultry and vegetables



bain marie
preparing sauces,
custards, gentle heating



soup cooking pot with lid
preparing soup,
stocks, cooking corn...



rectangular braiser
braising, slow-cooking
stews



fish poacher with lid
poaching fish



potato steamer with lid
steaming potatoes
and other vegetables



Sturdy rivets for complete safety and long durability



handles...

cast stainless steel



professional stay cool
handle contemporary

bronze



professional lighter weight
for the table

cast iron



professional durable
traditional

key **selling** points

Copper heats more evenly and much faster than other metals.

Copper offers superior cooking control
because it heats up and cools down very quickly.

Cooking with copper is low to moderate heat cooking
which contributes to superior food flavor.

Unlined copper is the best material for stabilizing egg whites
when beating, or to keep melted sugar from crystallizing.

Mauviel cookware can be used on gas, electric and halogen
stovetops, and under the broiler and in the oven.

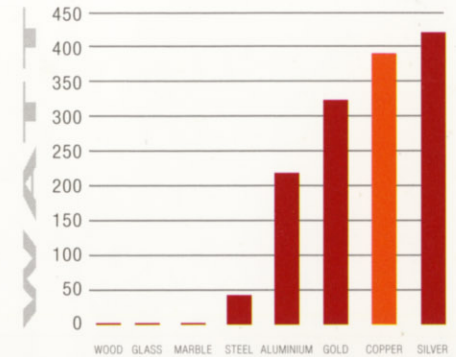
Copper is a soft metal that releases food easily and is easy to clean.

Lifetime Warranty.

Professional cookware made in France since 1830.



METAL CONDUCTIVITY CHART



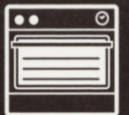
gas



electric



halogen



oven