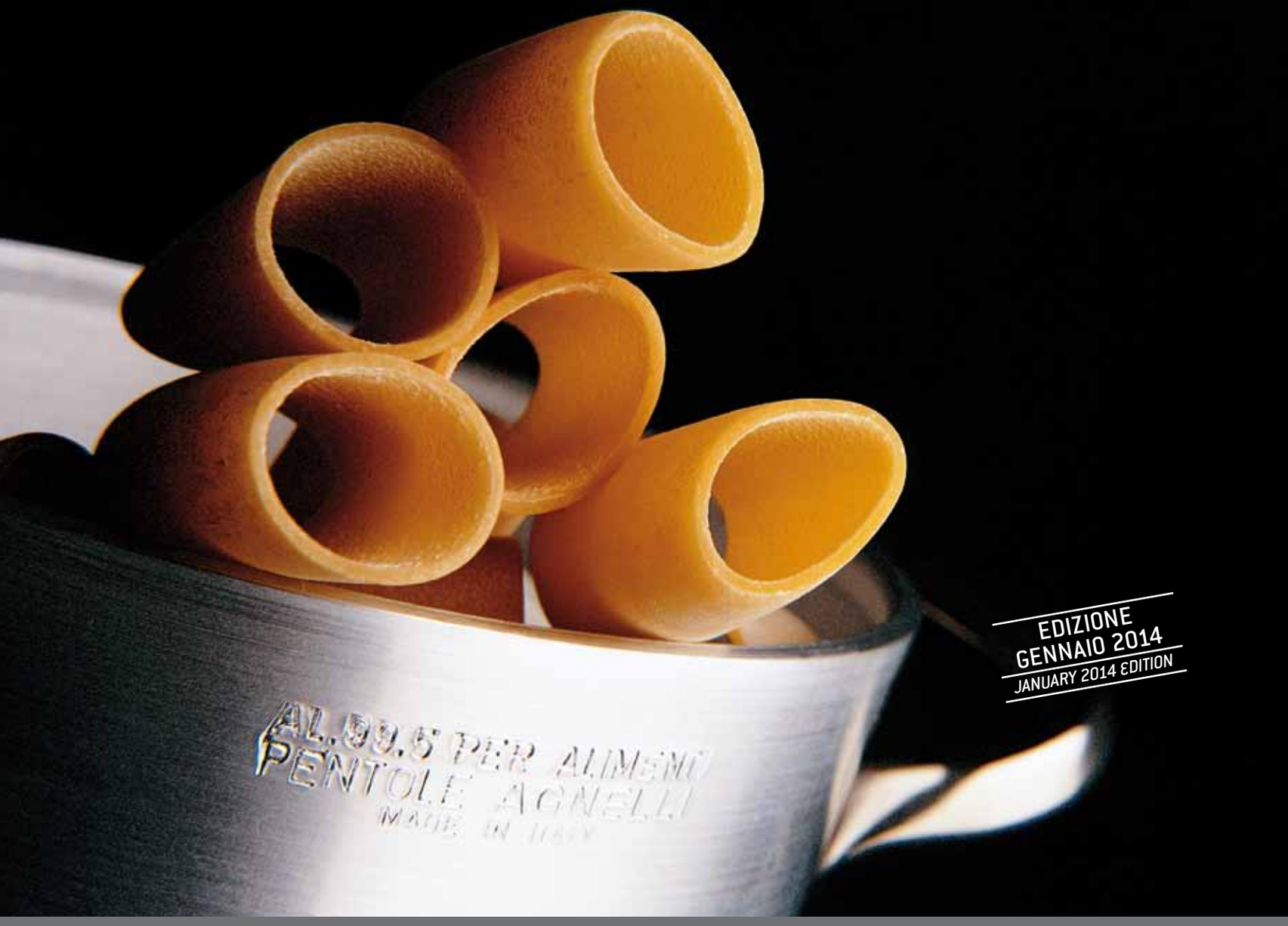
Le italiane dal 1907

100% ITALIAN HISTORY



EDIZIONE
GENNAIO 2014
JANUARY 2014 EDITION

39 LINEE DI PRODOTTI - PIÙ DI 3000 ARTICOLI • *39 PRODUCTS LINES - OVER 3000 ITEMS*

BALDASSARE AGNELLI
BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

BALDASSARE AGNELLI
BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Aluminium 3 mm Non-stick Whitford colour white Copper Gold	Aluminium 3 mm Antiadhésif Whitford couleur blanche Cuivre Or	Aluminium 3 mm Antihaft-Beschichtung Whitford weiß Kupfer Oro	Aluminio 3 mm Antiadherente Whitford color blanco Cobre Oro	10 12 14 15	**Alluminio 3 mm** **Antiaderente Eterna colore bianco** **Rame** **Oro**
Professional Aluminium 3 mm Professional Aluminium 5 mm Frypan “Cool” in Aluminium 3-5 mm	Aluminium 3 mm Professional Aluminium 5 mm Professional Poêles “Cool” en Aluminium 3-5 mm	Aluminium 3 mm Professional Aluminium 5 mm Professional Aluminium Pfannen “Cool” 3-5mm	Aluminio 3 mm Professional Aluminio 5 mm Professional Sartenes “Cool” en Aluminio 3-5 mm	18 42 50	**Alluminio 3 mm professionale** **Alluminio 5 mm professionale** **“Cool” Alluminio 3-5 mm**
Al-Black 3-5 mm Induction Copper Induction Copper 3 Induction	Al-Black 3-5 mm Induction Cuivre Induction Copper 3 Induction	Al-Black 3-5 mm Induktion Kupfer Induktion Copper 3 Induktion	Al-Black 3-5 mm Inducción Cobre Inducción Copper 3 Inducción	54 58 62	**Al-Black 3-5 mm per induzione** **Rame per induzione** **Copper 3 per induzione**
Professional Aluminium 3 mm Professional Aluminium 5 mm Frypan “Cool” in Aluminium 3-5 mm Cookware System line Infinity	Aluminium 3 mm Professional Aluminium 5 mm Professional Poêles “Cool” en Aluminium 3-5 mm Série professionnelle Cookware System Infinity	Aluminium 3 mm Professional Aluminium 5 mm Professional Aluminium Pfannen “Cool” 3-5 mm Profilinie Aluminium Cookware System Infinity	Aluminio 3 mm Professional Aluminio 5 mm Professional Sartenes “Cool” en Aluminio 3-5 mm Línea profesional Cookware System Infinity	66 72 78 82 86	**Alluminio 3 mm professionale** **Alluminio 5 mm professionale** **“Cool” Alluminio 3-5 mm** **Cookware System** **Infinity**
Al Black 3 mm Al Black 5 mm	Al Black 3 mm Al Black 5 mm	Al Black 3 mm Al Black 5 mm	Al Black 3 mm Al Black 5 mm	90 96	**Al-Black 3 mm** **Al-Black 5 mm**
Non-stick Teflon® Select blue lavender Non-stick Teflon® Select dark red	Antiadhésif Téflon® Select bleu lavande Antiadhésif Téflon® Select rouge foncé	Antihaft-Beschichtung Teflon® Select lavendelblau Antihaft-Beschichtung Teflon® Select dunkelrot	Antiadherente Teflón® Select azul lavanda Antiadherente Teflón® Select rojo oscuro	100 102	**Antiaderente Teflon® Select blu lavanda** **Antiaderente Teflon® Select rosso scuro**
Tinned Copper Hammered Tinned Copper Flat Copper with Brass handle	Cuivre Étamé Cuivre Martelé Étamé Cuivre Poli manche Laiton	Kupfer verzinnt Kupfer gehämmert verzinnt Nicht bearbeitetem Kupfer mit Messinggriffen	Cobre Estañado Cobre Martillado Estañado Cobre Liso con mango de Latón	106 118 126	**Rame Liscio Stagnato a mano** **Rame Martellato Stagnato a mano** **Rame liscio manicato ottone fuso**
Stainless Steel 18/10 Alu-Inox	Acier Inox 18/10 Alu-Inox	Edelstahl 18/10 mm Alu-Inox	Acero Inox 18/10 Alu-Inox	130 148	**Acciaio Inox 18/10*** **Alu-Inox***
Enamelled cast iron	Fonte èmaillèe	Emaillierter guss	Hierro fundido esmaltado	152	**Ghisa smaltata***

*prodotti importati da Baldassare Agnelli
products imported by Baldassare Agnelli

COLLEZIONE 1932
1932 COLLECTION

ALLUMINIO
ALUMINIUM

INDUZIONE
INDUCTION

ANTIADERENTE
NON-STICK

AL BLACK
AL BLACK

LE DIVE
LE DIVE

RAME
COPPER

ACCIAIO INOX
STAINLESS STEEL

SLOWCOOK

Buffet line	Série Linea Buffet	Linie Buffet	Línea Buffet	160	**Linea Buffet**	**BUFFET** BUFFET
Gastronorm Sheets & Pans line	Ligne plaques et bacs Gastronorm	Gastronorm Behälter Linie	Linea placas y cubetas Gastronorm	168	**Teglie e bacinelle Gastronorm**	**GASTRONORM** GASTRONORM
Pastry-Pizza Line	Série Pâtisserie-Pizza	Linie Feinbäcker-Pizza	Línea Reposteria-Pizza	178	**Pasticceria & Pizza**	**PASTICCERIA & PIZZA** PASTRY & PIZZA
Iron Line	Série Fer	Linie Eisen	Línea hierro	200	**Linea Ferro**	**FERRO** IRON
Ollar Stone Line Stone Line	Série Pierre Ollaire Série Pierre	Linie Ollare Stein Linie Stein	Línea Piedra Ollare Línea Piedra	204 210	**Pietra Ollare** **Pietra**	**PIETRA** STONE PLATE
Non-stick white Quantanium line with titanium particles	Ligne antiadhésif blanc Quantanium avec des particules en titanium	Linie mit weiss Überzug aus Quantanium mit Titanium Teilchen	Linea antiadherente blanco Quantanium con partículas de titanio	216	**Eterna con antiaderente colore bianco**	**BIANCO**
Line Aluminium 2 mm	Série Aluminium 2 mm	Linie Aluminium 2 mm	Línea Aluminio 2 mm	220	**Alluminio 2 mm**	**ALLUMINIO 2 MM** ALUMINIUM 2 MM
Aluminium Cooking Line and Non-stick Aluminium with Teflon® Select coating Copper and Pastry	Série Cuisine pour la famille Aluminium et Alum. anti-adhésif avec revêtement Teflon® Select Cuivre et Pâtisserie	Linie Kochen Aluminium für die familie und Aluminium Antihaftbeschichtung mit Überzug aus Teflon® Select Kupfer und Gebäck	Línea Family Cooking Aluminio y Aluminio antiadherente 3 mm con recubrimiento Teflon® Select Cobre y Reposteria	226 240	**Family Cooking Alluminio** **e con rivestimento Teflon® Select** **Rame e pasticceria**	**FAMILY COOKING** FAMILY COOKING
Line for tomato	Série pour sauce-tomates	Linie für Tomatensoßetöpfe	Línea para salsa de tomate	248	**Linea Salsa pomodoro in Alluminio**	**SALSA POMODORO** TOMATO
Cake Moulds	Moules a four	Kuchenformen	Moldes Horno	252	**Stampi da forno**	**DOLCIFLEX** DOLCIFLEX









PENTOLE AGNELLI
PROFESSIONAL COOKWARE



UNA STORIA LUNGA UN SECOLO

A CENTURY LONG HISTORY

1907 Nasce la BALDASSARE AGNELLI
Lavorazioni alluminio
Birth of BALDASSARE AGNELLI
Aluminium manufactures

1961 Nasce AGNELLI METALLI
Commercio materiali ferrosi e non, laminati in alluminio
Birth of AGNELLI METALLI
Commerce of iron materials and others, laminated in aluminium

1982 Nasce ALUCOLOR
Ossidazione anodica dell'alluminio
Birth of ALUCOLOR
Anodic oxidation of aluminium

1989 Acquisizione di FASA s.r.l.
pentole professionali
Acquisition of FASA s.r.l.
Professional cookware

1994 Nasce ALEXIA S.p.A.
Estrusione alluminio
Birth of ALEXIA S.p.A.
Aluminium extrusion

1998 Nasce AGNELLI METALLI POLAND
Distribuzione sistemi ESEDRA per l'Est Europa
Birth of AGNELLI METALLI POLAND
Distribution of Esedra systems in East Europe

2001 Nasce ESEDRA SISTEMI
Progettazione e realizzazione dei sistemi ESEDRA
Birth of ESEDRA SISTEMS
Design and realization of ESEDRA systems

2002 Nasce ESEDRA ALLUMINIO
Commercializzazione dei sistemi ESEDRA per Italia Centrale e Sardegna
Birth of ESEDRA ALUMINIUM
Marketing of ESEDRA systems for Central Italy and Sardinia

2003 Nasce ALUPROJECT
Lavorazioni alluminio
Birth of ALUPROJECT
Aluminium manufactures

2003 Nasce SAPS
Associazione per lo studio di materiali e forme degli strumenti di cottura
Birth of SAPS
Association for the studying of cookware's materials and forms

2004 Nasce la FONDAZIONE AGNELLI
Birth of FONDAZIONE AGNELLI

2005 Nasce "LA PENTOLA D'ORO"
La rivista ufficiale della SAPS per e con la ristorazione professionale
Birth of "LA PENTOLA D'ORO"
The official SAPS magazine for and with the professional catering

2006 Nasce ULISSE FOOD SERVICE
Master distributor di prodotti complementari nel food service
Birth of ULISSE FOOD SERVICE
Master distributor of complementary products for the food Service

2007 CENTENARIO DEL GRUPPO AGNELLI
CENTENNIAL OF AGNELLI GROUP

2010 Nasce Antistick
Azienda leader nella verniciatura antiaderente
Birth of ANTISTICK
Lieder at non-stick coating

2013 Apertura a New York della nuova
SEDE AMERICANA Baldassare Agnelli
Opening of the first
BALDASSARE AGNELLI USA showroom

Torino, amico mio,
è una scoperta capitale...
Friedrich Nietzsche

TORINO, 12:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
Alluminio: 225 W/°K Rame: 396 W/°K *Aluminium 225 w/°K Copper: 396 W/°K*	ETERNA CERAMIC PARTICLES REINFORCED	**100% riciclabile** *100% recycling*	**Alluminio: 2,7 Rame: 8,9** *Aluminium 2,7 Copper: 8,9*	**Alluminio: 3 mm Rame: 2mm** *Aluminium 3 mm Copper: 2 mm*	****	**Ottone fuso con rivetti in acciaio** *Fused brass with stainless steel rivets*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003



LINEA
COLLEZIONE 1932

1932 Collection
Collection de 1932
1932-Auflistung
Colección de 1932

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE



CONFEZIONE DI VENDITA

Retail packaging
Coffret de vente
Handelsverpackung
Paquete de venta

Art. 104

CASSERUOLINO ALTO DUE MANIGLIE

Due-handle high little saucepot
Petit faitout haut deux poignées
Kleine hohe Kasserolle mit zwei Griffen
Cacerola alta con dos manijas



Codice	Ø cm	h	Euro	Bar Code
ALMA10410	**10**	7	**19,75**	8007441623784

Confezione da 6 pezzi
Packaging 6 pieces

Art. 105

CASSERUOLINO ALTO UN MANICO

One-handle high little saucepan
Petite casserole haute un manche
Kleine hohe Kasserolle mit einem Griff
Cacerola alta con una manija



Codice	Ø cm	h	Euro	Bar Code
ALMA10510	**10**	7	**16,25**	8007441623777

Confezione da 6 pezzi
Packaging 6 pieces

Art. 106

CASSERUOLINO BASSO DUE MANIGLIE

Two-handle low little casserole pot
Petit faitout bas deux poignées
Kleine niedrige Kasserolle mit zwei Griffen
Cacerola baja con dos manijas



Codice	Ø cm	h	Euro	Bar Code
ALMA10610	**10**	4,5	**19,25**	8007441623791

Confezione da 6 pezzi
Packaging 6 pieces

Collezione 1932 - 1932 Collection - Collection de 1932 - 1932-Auflistung - Colección de 1932

Art. 107

CASSERUOLINO BASSO UN MANICO

One-handle low little casserole pan
Petite casserole basse un manche
Kleine niedrige Kasserolle mit einem Griff
Cacerola baja con una manija



Codice	Ø cm	h	Euro	Bar Code
ALMA10710	**10**	4,5	**15,25**	8007441623807

Confezione da 6 pezzi
Packaging 6 pieces

Art. 109

CASSERUOLINA CONICA UN MANICO

One-handle conical little saucepan
Petite casserole conique un manche
Kleine konische Kasserolle mit einem Griff
Cacerola cónica con una manija



Codice	Ø cm	h	Euro	Bar Code
ALMA10908	**8**	6	**17,00**	8007441623760

Confezione da 6 pezzi
Packaging 6 pieces

Art. 110

TEGAMINO DUE MANIGLIE

Two-handle little omelette pan
Petit plat à frire deux poignées
Kleine Pfanne mit zwei Griffen
Sartén con dos manijas



Codice	Ø cm	h	Euro	Bar Code
ALMA11010	**10**	3	**18,75**	8007441623685
ALMA11012	**12**	3,5	**20,25**	8007441623739
ALMA11014	**14**	4	**22,00**	8007441623906
ALMA11016	**16**	4	**22,75**	8007441623913

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111

PADELLINO A UN MANICO

Little pan
Petite poêle
Kleine Pfanne
Sartén



Codice	Ø cm	h	Euro	Bar Code
ALMA11110	**10**	3	**14,25**	8007441623746
ALMA11112	**12**	3,5	**15,00**	8007441623753
ALMA11114	**14**	4	**19,40**	8007441623920
ALMA11116	**16**	4	**21,25**	8007441623937

Confezione da 6 pezzi
Packaging 6 pieces

PENTOLE AGNELLI
PROFESSIONAL COOKWARE



CONFEZIONE DI VENDITA

Retail packaging
Coffret de vente
Handelsverpackung
Paquete de venta

Art. 104W

CASSERUOLINO ALTO ETERNA A DUE MANIGLIE

Eterna two-handle high little saucepot
Petit faitout haut deux poignées Eterna
Kleine hohe Kasserolle mit zwei Griffen eterna
Cacerola alta con dos manijas eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA104W10	**10**	7	**23,79**	8007441623876

Confezione da 6 pezzi
Packaging 6 pieces

Art. 105W

CASSERUOLINO ALTO ETERNA A UN MANICO

Eterna one-handle high little saucepan
Petite casserole haute une poignée Eterna
Kleine hohe Kasserolle mit einem Griff eterna
Cacerola alto con una manija eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA105W10	**10**	7	**20,64**	8007441623869

Confezione da 6 pezzi
Packaging 6 pieces

Art. 106W

CASSERUOLINO BASSO ETERNA A DUE MANIGLIE

Eterna two-handle low little casserole pot
Petit faitout bas deux poignées Eterna
Kleine niedrige Kasserolle mit zwei Griffen eterna
Cacerola baja con dos manijas eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA106W10	**10**	4,5	**23,79**	8007441623890

Confezione da 6 pezzi
Packaging 6 pieces

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 107W

CASSERUOLINO BASSO ETERNA A UN MANICO

Eterna one-handle low little casserole pan
Petite casserole basse une poignée Eterna
Kleine niedrige Kasserolle mit einem Griff eterna
Cacerola baja con una manija eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA107W10	**10**	4,5	**20,64**	8007441623883

Confezione da 6 pezzi
Packaging 6 pieces

Art. 109W

CASSERUOLINA CONICA ETERNA A UN MANICO

Eterna one-handle conical little saucepan
Petit casserole conique une poignée Eterna
Kleine konische Kasserolle mit einem Griff eterna
Cacerola cónica con una manija eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA109W08	**8**	6	**19,96**	8007441623852

Confezione da 6 pezzi
Packaging 6 pieces

Art. 110W

TEGAMINO ETERNA A DUE MANIGLIE

Eterna two-handle little omelette pan
Petit plat à frire deux poignées Eterna
Kleine Pfanne mit zwei Griffen eterna
Sartén con dos manijas eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA110W10	**10**	3	**23,79**	8007441623814
ALSA110W12	**12**	3,5	**24,85**	8007441623821
ALSA110W14	**14**	4	**25,00**	8007441623944
ALSA110W16	**16**	4	**25,36**	8007441623968

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111W

PADELLINO ETERNA A UN MANICO

Eterna little pan
Petite poêle Eterna
Kleine Pfanne eterna
Sartén eterna



ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA111W10	**10**	3	**20,19**	8007441623845
ALSA111W12	**12**	3,5	**21,25**	8007441623838
ALSA111W14	**14**	4	**21,85**	8007441623982
ALSA111W16	**16**	4	**22,10**	8007441624019

Confezione da 6 pezzi
Packaging 6 pieces

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 105CUF

CASSERUOLINO ALTO IN RAME A UN MANICO

Copper one-handle high little saucepan
Petite casserole haute un manche en cuivre
Kleine hohe Kasserolle mit einem Griff aus Kupfer
Cacerola alta con una manija cobre



Codice	ø cm	h	Euro	Bar Code
ALCU105F10	**10**	6,5	**84,57**	8007441147778
ALCU105F12	**12**	7,5	**90,48**	8007441147785
ALCU105F14	**14**	8,5	**94,67**	8007441147792

Confezione da 6 pezzi
Packaging 6 pieces

Art. 110CUM

TEGAMINO IN RAME A DUE MANIGLIE

Copper two-handle little omelette pan
Petit plat à frire en cuivre deux poignées
Kleine Pfanne aus Kupfer mit zwei Griffen eterna
Sartén con dos manijas cobre



Codice	ø cm	h	Euro	Bar Code
ALCM110M14	**14**	4	**86,91**	8007441133986

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111CUMS

PADELLINO SVASATO IN RAME A UN MANICO

Copper little pan
Petite poêle en cuivre
Kleine Pfanne aus Kupfer
Sartén cobre



Codice	ø cm	h	Euro	Bar Code
COCU111M10	**10**	2,7	**49,26**	8007441134259

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111CUM

PADELLINO IN RAME A UN MANICO

Copper little pan
Petite poêle en cuivre
Kleine Pfanne aus Kupfer
Sartén cobre



Codice	ø cm	h	Euro	Bar Code
ALCM111M14	**14**	3,5	**86,91**	8007441134044

Confezione da 6 pezzi
Packaging 6 pieces

Collezione 1932 - 1932 Collection - Collection de 1932 - 1932-Auflistung - Colección de 1932

Art. 104CUMS

CASSERUOLINO BASSO IN RAME A UN MANICO

Copper one-handle low little casserole pan
Petite casserole basse en cuivre une poignée
Kleine niedrige Kasserolle aus Kupfer mit einem Griff
Cacerola baja con una manija eterna cobre



Codice	ø cm	h	Euro	Bar Code
COCU104M07	**7**	3,5	**46,90**	8007441134242

Confezione da 6 pezzi
Packaging 6 pieces

Art. 107CUF

CASSERUOLINO BASSO IN RAME A UN MANICO

Copper one-handle low little casserole pan
Petite casserole basse en cuivre une poignée
Kleine niedrige Kasserolle aus Kupfer mit einem Griff
Cacerola baja con una manija eterna cobre



Codice	ø cm	h	Euro	Bar Code
ALCU107F10	**10**	4	**78,38**	8007441147747
ALCU107F12	**12**	4,5	**84,70**	8007441147754
ALCU107F14	**14**	5,5	**89,10**	8007441147761

Confezione da 6 pezzi
Packaging 6 pieces

Art. 110IES15

TEGAMINO IN ORO A DUE MANIGLIE

Gold two-handle little omelette pan
Petit plat à frire d'or deux poignées
Kleine Pfanne aus Gold mit zwei Griffen
Sartén oro con dos manijas



Codice	ø cm	h	Euro
ALAU110IES15	**15**	4	**a preventivo**

Surge nel chiaro inverno
la fosca turrita Bologna.
E il colle di sopra bianco di neve ride.

Giosuè Carducci

BOLOGNA, 10:00 AM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	2,7	3 mm *3 mm*	****	Inox *Stainless steel*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003



LINEA
ALLUMINIO 3 MM PROFESSIONALE

Professional Aluminium 3 mm
Aluminium 3 mm Professional
Aluminium 3 mm Professional
Aluminio 3 mm Professional

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 103

PENTOLA ALTA
CON DUE MANIGLIE INOX

Stockpot, 2 stainless steel handles
Marmite traiteur, 2 anses en acier inox
Hoher Suppentopf 2 Edelstahlgriffe
Olla alta 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA10314	**14**	13	2	**19,17**	8007441008567
ALMA10316	**16**	15	3	**24,33**	8007441008864
ALMA10318	**18**	17	4,3	**27,09**	8007441009199
ALMA10320	**20**	19	6	**29,26**	8007441009601
ALMA10322	**22**	22	8,4	**34,66**	8007441010201
ALMA10324	**24**	22	10	**39,01**	8007441010683
ALMA10326	**26**	24	12,7	**47,27**	8007441011239
ALMA10328	**28**	26	16	**55,88**	8007441011765
ALMA10330	**30**	30	21,2	**61,05**	8007441012328
ALMA10332	**32**	30	24	**68,49**	8007441012892
ALMA10334	**34**	32	29	**78,60**	8007441013387
ALMA10336	**36**	34	33,6	**87,54**	8007441013943
ALMA10338	**38**	36	40,8	**96,37**	8007441014421
ALMA10340	**40**	38	46,5	**100,63**	8007441014841
ALMA10342	**42**	40	55,4	**119,32**	8007441015503
ALMA10345	**45**	42	63	**136,99**	8007441016296
ALMA10350	**50**	45	88	**159,13**	8007441016975
ALMA10355	**55**	51	121	**203,42**	8007441017620
ALMA10360	**60**	56	158	**238,41**	8007441018030

Art. 104

CASSERUOLA ALTA
CON DUE MANIGLIE INOX

Saucepot, 2 stainless steel handles
Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe
Cacerola alta 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA10414	**14**	7,5	1,5	**14,92**	8007441008574
ALMA10416	**16**	8	1,7	**16,19**	8007441008871
ALMA10418	**18**	10	2,6	**18,02**	8007441009205
ALMA10420	**20**	11	3,3	**21,45**	8007441009618
ALMA10422	**22**	12	4,6	**25,48**	8007441010218
ALMA10424	**24**	13	5,6	**29,84**	8007441010690
ALMA10426	**26**	14,5	8	**35,00**	8007441011246
ALMA10428	**28**	15,5	9	**41,19**	8007441011772
ALMA10430	**30**	16	11,3	**44,42**	8007441012335
ALMA10432	**32**	17	12,5	**49,22**	8007441012908
ALMA10434	**34**	18	16,3	**58,86**	8007441013394
ALMA10436	**36**	19	18	**66,21**	8007441013950
ALMA10438	**38**	19,5	23,8	**73,90**	8007441014438
ALMA10440	**40**	21	26	**77,22**	8007441014858
ALMA10442	**42**	22	32,5	**87,78**	8007441015510
ALMA10445	**45**	24	35	**99,59**	8007441016302
ALMA10450	**50**	26	50	**119,32**	8007441016982
ALMA10455	**55**	29	65	**161,66**	8007441017637
ALMA10460	**60**	34	90	**191,82**	8007441018047

Art. 104BIS

CASSERUOLA ALTISSIMA
CON DUE MANIGLIE INOX

Deep saucepot, 2 s/s handles
Casserole très fonde, 2 anses en acier inox
Kochtopf hoch 2 Edelstahlgriffe
Cacerola altisima 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA104B14	**14**	10	1,5	**18,93**	8007441133443
ALMA104B16	**16**	11	2,2	**21,24**	8007441008888
ALMA104B18	**18**	13	3,3	**22,14**	8007441133139
ALMA104B20	**20**	14,5	3,7	**24,57**	8007441009625
ALMA104B22	**22**	15,5	4,8	**31,10**	8007441010225
ALMA104B24	**24**	16	7,2	**32,94**	8007441010706
ALMA104B26	**26**	17	9	**41,88**	8007441011253
ALMA104B28	**28**	18,5	11,3	**46,23**	8007441011789
ALMA104B30	**30**	18,5	13	**51,87**	8007441012342
ALMA104B32	**32**	21	16,9	**54,97**	8007441012915
ALMA104B34	**34**	21,5	19,5	**68,28**	8007441013400
ALMA104B36	**36**	24	24,4	**70,80**	8007441013967
ALMA104B38	**38**	25	28	**84,33**	8007441014445
ALMA104B40	**40**	26	32	**86,52**	8007441014865
ALMA104B42	**42**	27,5	38	**96,73**	8007441015527
ALMA104B45	**45**	28	46	**115,88**	8007441016319
ALMA104B50	**50**	30	58	**140,89**	8007441017996

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 105

CASSERUOLA ALTA
CON UN MANICO TUBOLARE INOX

Saucepan, 1 s/s handle
Casserole haute, 1 manche en acier inox
Kasserolle 1 Edelstahlstiel
Cacerola alta 1 mango inox



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA10514	**14**	7,5	1,5	**14,92**	8007441008598
ALMA10516	**16**	8	1,7	**16,19**	8007441008895
ALMA10518	**18**	10	2,6	**18,02**	8007441009229
ALMA10520	**20**	11	3,3	**21,45**	8007441009632
ALMA10522	**22**	12	4,6	**25,48**	8007441010232
ALMA10524	**24**	13	5,6	**29,84**	8007441010713
ALMA10526	**26**	14,5	8	**35,00**	8007441011260
ALMA10528	**28**	15,5	9	**41,19**	8007441011796
ALMA10530	**30**	16	11,3	**44,42**	8007441012359
ALMA10532	**32**	17	12,5	**49,22**	8007441012922
ALMA10534	**34**	18	16,3	**58,86**	8007441013424
ALMA10536	**36**	19	18	**66,21**	8007441013974

Art. 105BIS

CASSERUOLA ALTISSIMA
CON UN MANICO TUBOLARE INOX

Deep saucepan, 1 s/s handle
Casserole très fonde, 1 manche en acier inox
Kochtopf hoch 1 Edelstahlstiel
Cacerola altisima 1 mango inox



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA105B14	**14**	10	1,5	**18,93**	8007441008604
ALMA105B16	**16**	11	2,2	**21,24**	8007441008901
ALMA105B18	**18**	13	3,3	**22,14**	8007441009236
ALMA105B20	**20**	14,5	3,7	**24,57**	8007441009649
ALMA105B22	**22**	15,5	4,8	**31,10**	8007441010249
ALMA105B24	**24**	16/17	7,2	**32,94**	8007441010720
ALMA105B26	**26**	18,5	9	**41,88**	8007441011277
ALMA105B28	**28**	18,5	11,3	**46,23**	8007441011802
ALMA105B30	**30**	21	13	**51,87**	8007441012366
ALMA105B32	**32**	21,5	16,9	**54,97**	8007441012939
ALMA105B34	**34**	24	19,5	**68,28**	8007441013431
ALMA105B36	**36**	30	24,4	**70,80**	8007441013981

Art. 106

CASSERUOLA BASSA
CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles
Sautoir, 2 anses en acier inox
Brattopf 2 Edelstahlgriffe
Cacerola baja con 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA10616	**16**	7	1,4	**14,57**	8007441008918
ALMA10618	**18**	7	1,8	**15,60**	8007441009243
ALMA10620	**20**	7	2,5	**19,97**	8007441009656
ALMA10622	**22**	8	3,4	**21,81**	8007441010256
ALMA10624	**24**	8,5	4,1	**24,21**	8007441010737
ALMA10626	**26**	9,5	5,3	**30,42**	8007441011284
ALMA10628	**28**	9,5	6,4	**35,34**	8007441011819
ALMA10630	**30**	10,5	7,4	**39,60**	8007441012373
ALMA10632	**32**	10,5	8,4	**44,98**	8007441012946
ALMA10634	**34**	11	10	**49,22**	8007441013448
ALMA10636	**36**	11,5	11,5	**54,26**	8007441014995
ALMA10638	**38**	12	15	**58,64**	8007441014476
ALMA10640	**40**	14	17,6	**67,82**	8007441014896
ALMA10642	**42**	15	20,8	**72,75**	8007441015558
ALMA10645	**45**	16	26,3	**85,71**	8007441016340
ALMA10650	**50**	17	32	**107,39**	8007441017026
ALMA10655	**55**	19	51,5	**137,11**	8007441017675
ALMA10660	**60**	21,5	60	**163,15**	8007441018085

Art. 107

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX



Casserole pan, 1 s/s handle
Casserole, 1 manche en acier inox
Niedrige Kasserolle 1 Edelstahlstiel
Cacerola baja mango inox

Codice	Ø cm	h	lt	Euro	Bar Code
ALMA10716	**16**	7	1,4	**14,57**	8007441008925
ALMA10718	**18**	7	1,8	**15,60**	8007441009250
ALMA10720	**20**	7	2,5	**19,97**	8007441009663
ALMA10722	**22**	9	3,4	**21,81**	8007441010263
ALMA10724	**24**	9	4,1	**24,21**	8007441010744
ALMA10726	**26**	9,5	5,3	**30,42**	8007441011291
ALMA10728	**28**	9,5	6,4	**35,34**	8007441011826
ALMA10730	**30**	10,5	7,4	**39,60**	8007441012380
ALMA10732	**32**	10,5	8,4	**44,98**	8007441012953
ALMA10734	**34**	11	10	**49,22**	8007441013455
ALMA10736	**36**	11,5	11,5	**54,26**	8007441014001

Art. 109

CASSERUOLA CONICA CON BECCO E UN MANICO TUBOLARE INOX



Conic casserole pan with spout and s/s handle
Casserole conique avec bec, 1 manche en acier inox
Konische Kasserolle mit Tülle und Edelstahlstiel
Cazo cónico con pico y 1 mango inox

Codice	Ø cm	h	lt	Euro	Bar Code
ALMA10914	**14**	8	1	**15,39**	8007441008642
ALMA10916	**16**	8,5	1,3	**16,19**	8007441008949
ALMA10918	**18**	10	1,9	**18,02**	8007441009274
ALMA10920	**20**	11,5	2,4	**21,45**	8007441009687
ALMA10922	**22**	12,5	3	**26,06**	8007441010287
ALMA10924	**24**	14	4	**30,75**	8007441010768
ALMA10926	**26**	15,5	5,5	**36,49**	8007441011314

Art. 126

CASSERUOLA OVALE CON COPERCHIO E DUE MANIGLIE INOX



Oval saucepot with lid
and s/s handles
Casserole ovale avec couvercle
et anses en acier inox
Ovale Kasserolle mit Deckel
und Edelstahlgriffen
Cacerola oval con tapa y asas inox

Codice	cm	h	Euro	Bar Code
ALMA12630	**30x19**	12	**29,49**	8007441012571
ALMA12632	**32x22**	13	**41,65**	8007441013141
ALMA12634	**34x23**	14	**52,32**	8007441013622
ALMA12636	**36x25**	15	**57,15**	8007441014193
ALMA12640	**40x28**	16	**79,40**	8007441015121
ALMA12645	**45x31**	16,5	**91,11**	8007441016159
ALMA12650	**50x36**	17,5	**105,21**	8007441017248

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 129

COPERCHIO ROTONDO PESANTE CON PONTICELLO INOX



Round heavy lid with small s/s loop handle.
Pack 10 pcs.
Couvercle rond lourd avec poignée en acier inox.
Conf. 10 pièces.
Schwerer Runddeckel mit Edelstahlgegengriff.
10 Stücke.
Tapa redonda pesada con puente inox.
Conf. 10 piezas.

Codice	Ø cm	Euro	Bar Code
ALMA12914	**14**	**3,22**	8007441132880
ALMA12916	**16**	**4,03**	8007441009021
ALMA12918	**18**	**4,26**	8007441009380
ALMA12920	**20**	**5,18**	8007441009885
ALMA12922	**22**	**6,32**	8007441010454
ALMA12924	**24**	**7,01**	8007441010973
ALMA12926	**26**	**8,03**	8007441011505
ALMA12928	**28**	**9,99**	8007441012069
ALMA12930	**30**	**10,56**	8007441012588
ALMA12932	**32**	**13,55**	8007441013158
ALMA12934	**34**	**15,60**	8007441013639
ALMA12936	**36**	**16,41**	8007441014209
ALMA12938	**38**	**17,45**	8007441014643
ALMA12940	**40**	**18,60**	8007441015138
ALMA12942	**42**	**22,27**	8007441015688
ALMA12945	**45**	**28,57**	8007441016517
ALMA12950	**50**	**34,20**	8007441017255
ALMA12955	**55**	**46,59**	8007441017804
ALMA12960	**60**	**55,65**	8007441018306

Confezione da 10 pezzi
Packaging 10 pieces

Art. 1290V

COPERCHIO OVALE



Oval lid
Couvercle ovale
Ovaler Deckel
Tapa oval

Codice	Cm	Euro	Bar Code
ALMA1290V30	**30x19**	**13,55**	8007441142346
ALMA1290V32	**32x22**	**15,60**	8007441142025
ALMA1290V34	**34x23**	**16,41**	8007441142032
ALMA1290V36	**36x25**	**17,45**	8007441142049
ALMA1290V40	**40x28**	**18,60**	8007441142056
ALMA1290V45	**45x31**	**34,20**	8007441142063
ALMA1290V50	**50x36**	**46,59**	8007441142070

Art. 129BIS

PORTA COPERCHI



Lids rack
Râtelier à couvercles
Deckelhalter
Sostén para tapas

Codice	h	Euro	Bar Code
ALMA129BIS	110	**64,38**	8007441146139

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 110

TEGAME CON DUE MANIGLIE INOX



Omelette pan, 2 s/s handles
Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe
Paellera 2 asas inox

Codice	Ø cm	h	Euro	Bar Code
ALMA11018	**18**	4,5	**11,72**	8007441009281
ALMA11020	**20**	5	**15,73**	8007441009694
ALMA11022	**22**	5,5	**16,84**	8007441010294
ALMA11024	**24**	5,5	**20,40**	8007441010782
ALMA11026	**26**	5,5	**21,85**	8007441011321
ALMA11028	**28**	6	**26,19**	8007441011864
ALMA11030	**30**	6,5	**26,64**	8007441012410
ALMA11032	**32**	6,5	**29,31**	8007441012977
ALMA11034	**34**	6,7	**34,22**	8007441013462
ALMA11036	**36**	7	**38,46**	8007441014018
ALMA11038	**38**	7	**41,24**	8007441014490
ALMA11040	**40**	7,2	**46,26**	8007441014919
ALMA11042	**42**	8	**59,64**	8007441015572
ALMA11046	**46**	8	**65,65**	8007441016364
ALMA11050	**50**	8,5	**81,59**	8007441017040
ALMA11060	**60**	9	**102,43**	8007441018108

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX



Frying pan, 1 s/s handle
Poêle à frire, 1 manche en acier inox
Bratpfanne 1 Edelstahlstiel
Sartén "freir" mango inox

Codice	Ø cm	h	Euro	Bar Code
ALMA11118	**18**	4,5	**11,72**	8007441009342
ALMA11120	**20**	5	**15,73**	8007441009779
ALMA11122	**22**	5,5	**16,84**	8007441010348
ALMA11124	**24**	5,5	**20,40**	8007441010867
ALMA11126	**26**	5,5	**21,85**	8007441011383
ALMA11128	**28**	6	**26,19**	8007441011949
ALMA11130	**30**	6,5	**26,64**	8007441012465
ALMA11132	**32**	6,5	**29,31**	8007441013035
ALMA11134	**34**	6,7	**34,22**	8007441013509
ALMA11136	**36**	7	**38,46**	8007441014070
ALMA11138	**38**	7	**41,24**	8007441014537
ALMA11140	**40**	7,2	**46,26**	8007441014971
ALMA11142	**42**	8	**59,64**	8007441015596
ALMA11146	**46**	8	**65,65**	8007441016425
ALMA11150	**50**	8,5	**81,59**	8007441147556
ALMA11160	**60**	9	**102,43**	8007441018160

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111B

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX



Sauté pan, 1 s/s handle
Sauteuse, 1 manche en acier inox
Ausgestellte Sauteuse 1 Edelstahlstiel
Sartén ensanchada alta "saltear" mango inox

Codice	Ø cm	h	Euro	Bar Code
ALMA111B18	**18**	5	**11,72**	8007441009359
ALMA111B20	**20**	5,5	**14,27**	8007441009786
ALMA111B22	**22**	6	**16,84**	8007441010355
ALMA111B24	**24**	6,5	**19,95**	8007441010874
ALMA111B26	**26**	6,5	**21,85**	8007441011390
ALMA111B28	**28**	6,5	**25,42**	8007441011956
ALMA111B30	**30**	7	**26,64**	8007441012472
ALMA111B32	**32**	7,5	**28,43**	8007441013042
ALMA111B34	**34**	8	**34,22**	8007441013516
ALMA111B36	**36**	8	**38,46**	8007441014087
ALMA111B38	**38**	8,5	**41,24**	8007441014544
ALMA111B40	**40**	8,5	**44,91**	8007441014988
ALMA111B45	**45**	9,5	**65,65**	8007441016432

Confezione da 6 pezzi
Packaging 6 pieces

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 111BB

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX



Low sauté pan,
1 s/s handle
Plat à sauter, 1 manche en acier inox
Niedrige ausgestellte Sauteuse
1 Edelstahlstiel
Sartén ensanchada baja "saltear"
mango inox

Codice	Ø cm	h	Euro	Bar Code
ALMA111BB20	**20**	4,5	**13,38**	8007441128173
ALMA111BB24	**24**	5,5	**16,84**	8007441128180
ALMA111BB28	**28**	5	**20,96**	8007441128197
ALMA111BB32	**32**	5	**23,75**	8007441128203
ALMA111BB36	**36**	5,5	**31,66**	8007441128210
ALMA111BB40	**40**	6	**38,90**	8007441128227

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111BM

PADELLA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX



Curved sauté pan
Sauteuse
Sauteuse
Sartén para mantecas

Codice	Ø cm	h	Euro	Bar Code
ALMA111BM20	**20**	9	**21,49**	8007441145675
ALMA111BM24	**24**	9,5	**27,54**	8007441145682
ALMA111BM28	**28**	10	**32,36**	8007441145699
ALMA111BM32	**32**	10,5	**38,69**	8007441145705
ALMA111BM36	**36**	11	**44,09**	8007441145712

Art. 120

TEGAME OVALE PER PESCE CON DUE MANIGLIE INOX



Oval fish pan, 2 s/s handles
Plat ovale à poisson, 2 anses en acier inox
Ovale Fischpfanne 2 Edelstahlgriffe
Paellera oval para pescado 2 asas inox

Codice	cm	h	Euro	Bar Code
ALMA12030	**30x19**	6	**27,87**	8007441125189
ALMA12034	**34x23**	7	**35,12**	8007441125196

Art. 121

PADELLA OVALE DRITTA PER PESCE CON UN MANICO TUBOLARE INOX

Oval fish pan, 1 s/s handle
Poêle ovale à poisson, 1 manche en acier inox
Ovale Fischpfanne 1 Edelstahlstiel
Sartén oval para pescado mango inox



Codice	cm	h	Euro	Bar Code
ALMA12130	**30x19**	6	**27,87**	8007441125127
ALMA12134	**34x23**	7	**35,12**	8007441125172

Art. 121B

PADELLA OVALE SVASATA PER PESCE CON UN MANICO TUBOLARE INOX

Oval fish pan, 1 s/s handle
Poêle ovale à poisson, 1 manche en acier inox
Ovale Fischpfanne 1 Edelstahlstiel
Sartén oval para pescado mango inox



Codice	Ø cm	h	Euro	Bar Code
ALMA121B40	**40**	4,5	**63,53**	8007441138363
ALMA121B45	**45**	4,5	**68,99**	8007441134570

Art. 153

CASSERUOLA CON 4 COLAPASTA A SPICCHIO ALTO

Saucepot with 4 deep segment colanders
Faitout avec 4 passoires à panier fond
Kochtopf mit 4 Hochseihern
Cacerola alta con coladores 4 sectores altos



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA15336	**36**	20	18	**236,11**	8007441014261
ALMA15340	**40**	22	26	**280,40**	8007441015244
ALMA15350	**50**	28	50	**338,79**	8007441017354

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 153B

SPICCHIO SINGOLO ALTO

Single deep segment
Panier fond
Hochseiher
Colador 1 sector alto



Codice	Ø cm	h	Euro	Bar Code
ALMA153B36	**36**	21	**42,58**	8007441014278
ALMA153B40	**40**	23	**50,83**	8007441015251
ALMA153B50	**50**	26	**54,97**	8007441017361

Art. 153ST

CASSERUOLA CON 4 COLAPASTA A SPICCHIO BASSO

Casserole pot with 4 low segment colanders
Sautoir avec 4 passoires à panier bas
Brattopf mit 4 Niedrigseihern
Cacerola baja con coladores 4 sectores bajos



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA153ST36	**36**	16,5	15	**190,45**	8007441131494
ALMA153ST40	**40**	18	19	**223,38**	8007441131500
ALMA153ST50	**50**	22,5	41	**296,57**	8007441131517

Art. 153BST

SPICCHIO SINGOLO BASSO

Single low segment
Panier bas
Niedrigseiher
Colador 1 sector bajo



Codice	Ø cm	h	Euro	Bar Code
ALMA153BST36	**36**	17	**37,05**	8007441131524
ALMA153BST40	**40**	19	**44,88**	8007441131531
ALMA153BST50	**50**	22,5	**53,47**	8007441138455

Art. 153C

COPERCHIO PER CASSERUOLA A 4 SPICCHI

Lid for 4-segment saucepot
Couvercle pour sautoir à 4 paniers
Deckel zum Kochtopf mit 4 Seihern
Tapa para cacerola 4 sectores



Codice	Ø cm	Euro	Bar Code
ALMA153C36	**36**	**28,57**	8007441128074
ALMA153C40	**40**	**31,45**	8007441128081
ALMA153C50	**50**	**42,34**	8007441128098

Art. 154

CASSERUOLA CON 2 SPICCHI ALTI

Saucepot, 2 segments
Sautoir à 2 paniers
Kochtopf mit 2 Seihers
Cacerola con coladores 2 sectores



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA15430	**30**	16	10	**155,23**	8007441125011
ALMA15434	**34**	18	15	**189,30**	8007441125028
ALMA15438	**38**	21	22	**213,28**	8007441125035

Art. 154B

SPICCHIO 1/2 SINGOLO ALTO

Single segment colanders
Paniers
Seihern
Colador 1 sector



Codice	Ø cm	h	Euro	Bar Code
ALMA154B30	**30**	16,5	**55,55**	8007441133757
ALMA154B34	**34**	18,5	**65,17**	8007441125653
ALMA154B38	**38**	21,5	**69,76**	8007441125660

Art. 154C

COPERCHIO PER CASSERUOLA A 2 SPICCHI

Lid for 2-segment saucepot
Couvercle pour sautoir à 2 paniers
Deckel zum Kochtopf mit 2 Seihern
Tapa para cacerola 2 sectores



Codice	Ø cm	Euro	Bar Code
ALMA154C30	**30**	**21,12**	8007441133344
ALMA154C34	**34**	**23,99**	8007441133320
ALMA154C38	**38**	**28,23**	8007441133337

Art. 155

CASSERUOLA CON 3 SPICCHI ALTI

Saucepot, 3 segments
Sautoir à 3 paniers
Kochtopf mit 3 Seihers
Cacerola con coladores 3 sectores



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA15534	**34**	18	15	**187,81**	8007441140953
ALMA15538	**38**	21	22	**218,45**	8007441140946

Art. 155B

SPICCHIO 1/3 SINGOLO ALTO

Colander for 3-segment saucepot
Panier pour sautoir à 3 paniers
Fach zum Kochtopf mit 3 Seihers
Sector para cacerola 3 coladores



Codice	Ø cm	h	Euro	Bar Code
ALMA155B34	**34**	19	**44,29**	8007441140960
ALMA155B38	**38**	22	**48,42**	8007441140977

Art. 155C

COPERCHIO PER CASSERUOLA A 3 SPICCHI

Lid for 3-segment saucepot
Couvercle pour sautoir à 3 paniers
Deckel zum Kochtopf mit 3 Seihern
Tapa para cacerola coladores 3 sectores



Codice	Ø cm	Euro	Bar Code
ALMA155C34	**34**	**23,88**	8007441140984
ALMA155C38	**38**	**28,23**	8007441140991

Art. 152

PENTOLA CUOCIVERDURA COUSCOUS COPERCHIO CON CASSERUOLA PER COTTURA A VAPORE DI VERDURE, ASPARAGI, ECC.

Special vegetables pot with casserole for steam cooking of vegetagles, asparagus, etc.
Marmite spéciale à légumes avec casserole pour cuire à vapeur légumes, asperges, etc.
Spezialgemüsetopf mit Kasserolle zum Dampfkochen von Gemüse, Spargeln usw.
Olla especial cueceverduras/couscousera tapa entrante con cacerola para coccion a vapor de verduras, esparragos, etc.



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA15224	**24**	15x11	5	**61,96**	8007441011024
ALMA15228	**28**	17x13	9	**75,96**	8007441012113
ALMA15232	**32**	21x15	12	**113,36**	8007441013202
ALMA15236	**36**	22x17	18	**139,06**	8007441014254
ALMA15240	**40**	25x20	25	**166,13**	8007441015237

Art. 151V

VAPORIERA RETTANGOLARE CON COPERCHIO

Rectangular steamer with lid
Boîte à vapeur rectangulaire avec couvercle
Rechteckiger Dampftopf mit Deckel
Hervidor rectangular con tapa



Codice	cm	h	Euro	Bar Code
ALMA151V40	**40x28**	16	**104,76**	8007441128968
ALMA151V45	**45x30**	16,5	**125,52**	8007441128975
ALMA151V50	**50x33**	17,5	**150,63**	8007441128982

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 118

PESCIERA CON GRIGLIA, COPERCHIO E DUE MANIGLIE INOX

Fish kettle with grid, lid and s/s handles
Poissonnière avec grille, couvercle et anses en acier inox
Fischkochtopf mit Gitter, Deckel und Edelstahlgriffen
Hervidor de pescado con rejilla, tapa y asas inox



Codice	cm	h	Euro	Bar Code
ALMA11840	**40x13**	10	**49,12**	8007441015114
ALMA11850	**50x15**	12	**76,42**	8007441017231
ALMA11860	**60x17**	13	**89,84**	8007441018276
ALMA11870	**70x19**	14	**134,46**	8007441018870
ALMA11880	**80x24**	17	**179,10**	8007441019112
ALMA11890	**90x28**	23	**407,17**	8007441019297
ALMA118100	**100x30**	25	**560,33**	8007441008277
ALMA118120	**120x32**	28	**674,03**	8007441008390

Art. 115

COLAPASTA A TRE PIEDI CON DUE MANIGLIE INOX

Tripodal colander, 2 s/s handles
Passoire conique avec trépied,
2 anses en acier inox
Dreifußseiher 2 Edelstahlgriffe
Escurridera 3 pies y 2 mangos inox



Codice	Ø cm	h	Euro	Bar Code
ALMA11520	**20**	13	**21,81**	8007441009847
ALMA11522	**22**	14	**23,30**	8007441010416
ALMA11524	**24**	15	**24,78**	8007441010935
ALMA11526	**26**	15	**26,63**	8007441011451
ALMA11528	**28**	16,5	**31,91**	8007441012014
ALMA11530	**30**	16,5	**34,20**	8007441012533
ALMA11532	**32**	18,5	**46,23**	8007441013103
ALMA11536	**36**	24	**59,79**	8007441014155
ALMA11540	**40**	24,5	**74,00**	8007441015077

Art. 143

TORTIERA CONICA CON ANELLO

Conical cake mould with ring
Tourtière conique avec anneau
Konische Kuchenform mit Ring
Tartera conica con anilla



Codice	Ø cm	h	Euro	Bar Code
ALMA14318	**18**	4	**7,81**	8007441009403
ALMA14320	**20**	4,5	**9,42**	8007441009908
ALMA14322	**22**	4,5	**10,46**	8007441010478
ALMA14324	**24**	5,5	**11,71**	8007441011994
ALMA14326	**26**	5,5	**13,43**	8007441011529
ALMA14328	**28**	6,5	**14,92**	8007441012083
ALMA14330	**30**	7	**16,41**	8007441012601
ALMA14332	**32**	7	**18,49**	8007441013172
ALMA14334	**34**	7,5	**19,97**	8007441013653
ALMA14336	**36**	7,5	**22,95**	8007441014223
ALMA14338	**38**	8	**24,57**	8007441014650
ALMA14340	**40**	8	**27,20**	8007441015145

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 166

TORTIERA CILINDRICA CON ANELLO

Cylindrical pie pan with ring
Tourtiere cylindrique à anneau
Runde torten form mit ring
Tartera cilindrica con anilla



Codice	Ø cm	h	Euro	Bar Code
ALMA16620	**20**	4	**9,87**	8007441009953
ALMA16622	**22**	5	**11,26**	8007441010522
ALMA16624	**24**	6	**12,40**	8007441011055
ALMA16626	**26**	6,5	**14,25**	8007441011598
ALMA16628	**28**	6,5	**15,39**	8007441012144
ALMA16630	**30**	7	**16,88**	8007441012687
ALMA16632	**32**	7	**20,54**	8007441013233
ALMA16634	**34**	7	**22,14**	8007441013721
ALMA16636	**36**	7,5	**23,64**	8007441014315
ALMA16638	**38**	7,5	**26,06**	8007441014704
ALMA16640	**40**	8	**28,23**	8007441015305

Art. 144

PAIOLO PER POLENTA CON MANICO AD ARCO

Polenta pot, bowed handle
Chaudron à polenta, manche arqué
Polentetopf mit bogenförmigem Stiel
Caldero para polenta con mango arco



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA14420	**20**	12,5	3	**22,72**	8007441009915
ALMA14422	**22**	15,5	3,5	**24,68**	8007441010485
ALMA14424	**24**	17	4,5	**27,43**	8007441011000
ALMA14426	**26**	18	6	**32,25**	8007441011536
ALMA14428	**28**	18	7	**44,18**	8007441012090
ALMA14430	**30**	21	8	**45,66**	8007441012618
ALMA14432	**32**	23	10	**53,82**	8007441013189
ALMA14434	**34**	24	15	**59,89**	8007441013660
ALMA14436	**36**	25	16	**67,36**	8007441014230
ALMA14438	**38**	26,5	17	**71,82**	8007441014667
ALMA14440	**40**	28	20	**82,72**	8007441015152
ALMA14444	**44**	33	30	**134,46**	8007441016029
ALMA14446	**46**	36	40	**147,55**	8007441008123
ALMA14452	**52**	38	50	**167,62**	8007441008130
ALMA14456	**56**	44	60	**194,13**	8007441008154
ALMA14458	**58**	45	75	**220,51**	8007441008161
ALMA14462	**62**	49	90	**234,29**	8007441008178
ALMA14464	**64**	55	120	**277,77**	8007441123857
ALMA14468	**68**	58	150	**344,31**	8007441123864

Art. 165

PAIOLO PER POLENTA CON MANICO E MANIGLIA IN ALLUMINIO

Polenta pot, aluminium handle
Chaudron à polenta, manche en aluminium
Polentetopf mit Alustiel
Caldero para polenta mango aluminio



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA16518	**18**	12	2	**15,96**	8007441009441
ALMA16520	**20**	13	3	**17,68**	8007441009946
ALMA16522	**22**	14	3,5	**22,14**	8007441010515
ALMA16524	**24**	14	4,5	**24,21**	8007441011048
ALMA16526	**26**	17	6	**27,43**	8007441011574
ALMA16528	**28**	17	7	**32,36**	8007441012137
ALMA16530	**30**	18	8	**35,56**	8007441012670
ALMA16532	**32**	19	10	**53,93**	8007441013226
ALMA16536	**36**	23	16	**67,24**	8007441014308
ALMA16540	**40**	26	20	**82,72**	8007441015299

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 168

COLAPASTA CONICO CON DUE MANIGLIE INOX

Conical colander, 2 s/s handles
Passoire conique, 2 anses en acier inox
Konischer Seiher 2 Edelstahlgriffe
Escurridera conica con 2 masas inox



Codice	Ø cm	h	Euro	Bar Code
ALMA16830	**30**	18	**57,72**	8007441012700
ALMA16832	**32**	18	**62,87**	8007441013257
ALMA16835	**35**	21	**75,61**	8007441014339
ALMA16840	**40**	23	**86,39**	8007441015329
ALMA16845	**45**	25	**112,21**	8007441016579
ALMA16850	**50**	28	**129,31**	8007441017422

Art. 168B

COLAPASTA CONICO CON DUE MANIGLIE INOX LEGGERO

Conical colander, 2 s/s handles - cheap
Passoire conique, 2 anses en acier inox - économique
Konischer Seiher 2 Edelstahlgriffe - billig
Escurridera conica 2 Asas inox - economica



Codice	Ø cm	h	Euro	Bar Code
ALMA168B36	**36**	21	**56,34**	8007441133528
ALMA168B40	**40**	23	**65,39**	8007441133535

Art. 173

COLAPASTA CILINDRICO CON DUE MANIGLIE FISSE INOX

da inserire nell'Art. 103 o 1103

Cylindric colander for insertion for art. 103 or 1103, fixed s/s handles
Passoire cylindrique à insérer pour art. 103 ou 1103, anses fixes en acier inox
Zylindrischer Einsteckseiher für Art. 103 oder 1103, Edelstahlfestgriffe
Escurridera cilindrica para uso con art. 103 o 1103 mangos fijos inox



Codice	Ø cm	h	Euro	Bar Code
ALMA17324	**24**	25	**43,94**	8007441011079
ALMA17328	**28**	29	**67,36**	8007441012175
ALMA17332	**32**	31	**76,87**	8007441013271
ALMA17336	**36**	37	**93,73**	8007441014353
ALMA17340	**40**	40	**110,03**	8007441015343
ALMA17345	**45**	43	**154,67**	8007441016593
ALMA17350	**50**	48	**179,10**	8007441017446

PENTOLE AGNELLI
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Art. 296

COLAPASTA CILINDRICO (SCALDAPASTA) CON UN MANICO TUBOLARE INOX



Cylindric colander (pasta heater), s/s handle
Passoire cylindrique (cuit-pâtes), manche en acier inox
Zylindrischer Seiher (Nudelnwärmer) Edelstahlstiel
Escurridera cilindrica (calientapasta) 1 mango inox

Codice	Ø cm	h	Euro	Bar Code
ALMA29614	**14**	14	**18,35**	8007441008789
ALMA29616	**16**	16	**22,04**	8007441009151
ALMA29618	**18**	18	**25,94**	8007441009564
ALMA29620	**20**	20	**28,69**	8007441010126
ALMA29622	**22**	22	**32,59**	8007441010614
ALMA29624	**24**	24	**36,72**	8007441011178
ALMA29626	**26**	26	**46,23**	8007441011697

Art. 140

COLAPASTA SFERICO (SCALDAPASTA) CON UN MANICO TUBOLARE E GANCIO INOX



Spherical colander (pasta heater) with handle and hook
Passoire cylindrique (cuit-pâtes), manche en acier inox et crochet
Kugelförmiger Seiher (Nudelnwärmer) mit Stiel und Haken
Escurridera esferica (calientapasta) con mango y gancho

Codice	Ø cm	Euro	Bar Code
ALMA14018	**18**	**14,35**	8007441009397
ALMA14020	**20**	**16,07**	8007441009892
ALMA14022	**22**	**19,17**	8007441010461
ALMA14024	**24**	**21,24**	8007441010980
ALMA14026	**26**	**23,75**	8007441011512
ALMA14028	**28**	**27,77**	8007441012076
ALMA14030	**30**	**33,75**	8007441012595
ALMA14032	**32**	**44,88**	8007441013165

Art. 175

COLAPASTA CONICO (SCALDAPASTA) CON UN MANICO TUBOLARE E GANCIO INOX



Conical colander (pasta heater), 1 s/s handle and hook
Passoire conique (cuit-pâtes), manche en acier inox et crochet
Konischer Seiher (Nudelnwärmer) Edelstahlstiel und Haken
Escurridera conica (calientapasta) 1 mango y gancho inox

Codice	Ø cm	h	Euro	Bar Code
ALMA17518	**18**	10	**14,92**	8007441009465
ALMA17520	**20**	11,5	**16,88**	8007441009984
ALMA17522	**22**	12,5	**20,88**	8007441010560
ALMA17524	**24**	14,5	**22,14**	8007441011093
ALMA17526	**26**	15,5	**26,28**	8007441011642
ALMA17528	**28**	16	**29,15**	8007441012199
ALMA17530	**30**	17	**37,05**	8007441012748

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 150

ROSTIERA RETTANGOLARE ANGOLI TONDI PESANTI

Serie alta con maniglie snodate senza rivetti



Rectangular roasting plate, round angles, heavy-type, deep with folding angles and no rivets
Plat à rôtir à angles ronds - lourde, série fonde, avec anses tombantes sans rivets
Rechteckige Bratform, rundwinkelige, schwere, hohe, Fallgriffen ohne Niete
Rustidera rectangular angulos Redondeados tipo pesado serie alta conasas moviles sin clavos

Codice	cm	h	Euro	Bar Code
ALMA15030	**30x23**	7	**22,14**	8007441012649
ALMA15036	**36x26**	8	**33,52**	8007441013875
ALMA15040	**40x28**	8	**46,23**	8007441015190
ALMA15045	**45x30**	8,5	**56,69**	8007441016173
ALMA15050	**50x33**	9	**65,39**	8007441017323
ALMA15055	**55x36**	9,5	**76,42**	8007441017866
ALMA15060	**60x40**	10	**84,90**	8007441018351
ALMA15065	**65x43**	10	**100,63**	8007441018665
ALMA15070	**70x45**	11	**135,16**	8007441018924
ALMA15080	**80x50**	12,5	**171,52**	8007441019136
ALMA15090	**90x50**	13	**198,25**	8007441019327

Art. 151B

ROSTIERA RETTANGOLARE ANGOLI TONDI CON MANIGLIE SNODATE INOX

Serie bassa



Rectangular roasting plate, round angles low with s/s folding handles
Plat à rôtir rectangulaire à angles ronds série basse avec anses tombantes en acier inox
Rechteckige Bratform, rundwinkelige, niedrige, Edelstahlfallgriffen
Rustidera rectangular angulos redondeados serie baja asas moviles inox

Codice	cm	h	Euro	Bar Code
ALMA151B36	**36x26**	6	**32,36**	8007441013899
ALMA151B40	**40x28**	6	**43,03**	8007441015220
ALMA151B45	**45x30**	6	**49,46**	8007441016203
ALMA151B50	**50x33**	6	**54,74**	8007441017347
ALMA151B55	**55x36**	6	**61,39**	8007441017880
ALMA151B60	**60x40**	6	**66,43**	8007441018375
ALMA151B65	**65x43**	6	**88,69**	8007441018689
ALMA151B70	**70x45**	6	**131,61**	8007441018948
ALMA151B80	**80x50**	6	**165,09**	8007441019150

Art. 151

ROSTIERA RETTANGOLARE ANGOLI TONDI MEZZO PESO

Serie alta con maniglie snodate senza rivetti



Rectangular roasting plate, deep with round angles, folding handles, middle weight, no rivets
Plat à rôtir, série fonde à angles ronds et anses tombantes, sans rivets, mi-poids
Rechteckige Bratform, hohe, rundwinkelige, Fallgriffen ohne Niete, Mittelgewicht
Rustidera rectangular serie alta angulos redondeados y asas moviles sin clavos, peso mediano

Codice	cm	h	Euro	Bar Code
ALMA15136	**36x26**	7,5	**33,05**	8007441013882
ALMA15140	**40x28**	7,5	**37,53**	8007441015213
ALMA15145	**45x30**	8,5	**45,66**	8007441016197
ALMA15150	**50x33**	9	**48,77**	8007441017330
ALMA15155	**55x36**	10	**67,68**	8007441017873
ALMA15160	**60x40**	10	**79,40**	8007441018368
ALMA15165	**65x43**	10	**98,21**	8007441018672
ALMA15170	**70x45**	11	**135,16**	8007441018931
ALMA15180	**80x50**	12,5	**171,52**	8007441019143

Art. 183B

COPERCHIO RETTANGOLARE PIANO ANGOLI TONDI

per art. 150/151

Flat rectangular lid with round angles for art. 150/151
Couvercle rectangulaire à angles ronds pour art. 150/151
Rechteckiger Deckel, rundwinkeliger, für Art. 150/151
Tapa rectangular plana Angulos redondeados para art. 150/151



Codice	cm	Euro	Bar Code
ALMA183B30	**30x23**	**16,99**	8007441132385
ALMA183B35	**35x26**	**22,27**	8007441013929
ALMA183B40	**40x28**	**25,59**	8007441015435
ALMA183B45	**45x30**	**26,39**	8007441016272
ALMA183B50	**50x33**	**30,63**	8007441017521
ALMA183B55	**55x36**	**33,62**	8007441017972
ALMA183B60	**60x40**	**40,38**	8007441018504
ALMA183B65	**65x43**	**45,33**	8007441018740
ALMA183B70	**70x45**	**60,93**	8007441019006
ALMA183B80	**80x50**	**68,96**	8007441019211

Art. 182B

VASSOIO DISBRIGO

Tray
Plateau
Tablett
Bandeja servicio



Codice	cm	h	Euro	Bar Code
ALMA182B35	**35x28**	3,5/4	**28,23**	8007441123871
ALMA182B40	**40x29,5**	3,5/4	**29,38**	8007441123888
ALMA182B45	**45x31,5**	3,5/4	**33,52**	8007441124472
ALMA182B50	**50x34,5**	3,5/4	**42,45**	8007441123895
ALMA182B55	**55x37,5**	3,5/4	**45,56**	8007441123918
ALMA182B60	**60x41,5**	3,5/4	**55,20**	8007441123925
ALMA182B65	**65x44,5**	3,5/4	**65,64**	8007441123932

Art. 177

BRASIERA RETTANGOLARE CON COPERCHIO A SOUTÈ E GRIGLIA INTERNA CON DUE MANIGLIE SNODABILI

Rectangular roasting pan with lid (art. 181),
inside grid and 2 folding handles
Braisière rectangulaire avec couvercle (art. 181),
grille int. et 2 anses tombantes
Rechteckiger Bräter mit Deckel (art. 181), Innengitter,
2 Fallgriffen
Rustidera rectangular con tapa soute (art. 181)
y rejilla interior 2 asas moviles



Codice	cm	h	Euro	Bar Code
ALMA17740	**40x26**	16	**157,06**	8007441015350
ALMA17750	**50x34**	16	**207,09**	8007441017453
ALMA17760	**60x40**	20	**270,88**	8007441018429
ALMA17770	**70x45**	20	**382,17**	8007441018955
ALMA17780	**80x50**	20	**519,59**	8007441019167

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 177B

BRASIERA RETTANGOLARE CON COPERCHIO A SOUTÈ SENZA GRIGLIA INTERNA

Rectangular roasting pan with lid and no inside grid
Braisière rectangulaire avec couvercle sans grille int.
Rechteckiger Bräter mit Deckel ohne Innengitter
Rustidera rectangular con tapa soutè sin rejilla interior



Codice	cm	h	Euro	Bar Code
ALMA177B40	**40x26**	16	**116,00**	8007441015367
ALMA177B50	**50x34**	16	**149,27**	8007441017460
ALMA177B60	**60x40**	20	**208,58**	8007441018436
ALMA177B70	**70x45**	20	**305,53**	8007441018962
ALMA177B80	**80x50**	20	**405,23**	8007441019174

Art. 181

COPERCHIO RETTANGOLARE A SOUTÈ (VASSOI) CON ANGOLI TONDI E CON MANIGLIE LATERALI FISSE

Rectangular lid (trays) with round angles and fixed side handles
Couvercle rectangulaire (plateau) à angles ronds
et anses laterales fixes
Rechteckiger Deckel (Tabletten), rundwinkelig, Festgriffen
Tapa rectangular Soutè (bandeja) angulos redondeados
y asas laterales fijas



Codice	cm	h	Euro	Bar Code
ALMA18140	**40x28**	3,5	**41,31**	8007441015404
ALMA18150	**50x34**	3,5	**65,39**	8007441017491
ALMA18160	**60x40**	3,5	**78,94**	8007441018474
ALMA18170	**70x45**	3,5	**87,20**	8007441018986
ALMA18180	**80x50**	3,5	**113,58**	8007441019198

Art. 149

ROSTIERA RETTANGOLARE AD ANGOLI RETTI SALDATI CON MANIGLIE SNODATE

Rectangular roasting plate, welded right angles
with folding handles
Plat à rôtir rectangulaire à angles droits saudés
et anses tombantes
Rechteckige Bratform, zusammengefügten
Rechtwinkeln, Fallgriffen
Rustidera rectangular angulos rectos soldados
asas moviles



Codice	cm	h	Euro	Bar Code
ALMA14930	**30x26**	8	**48,77**	8007441012632
ALMA14935	**35x25**	8	**61,39**	8007441013851
ALMA14940	**40x28**	8	**63,44**	8007441015176
ALMA14945	**45x30**	10	**80,43**	8007441016166
ALMA14950	**50x30**	10	**92,25**	8007441017309
ALMA14955	**55x36**	10	**108,19**	8007441017859
ALMA14960	**60x40**	10	**124,37**	8007441018344
ALMA14965	**65x45**	10	**139,97**	8007441018658
ALMA14970	**70x40**	10	**164,86**	8007441018917
ALMA14980	**80x50**	10	**206,85**	8007441019129
ALMA14990	**90x50**	12	**227,16**	8007441019303

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 183

COPERCHIO RETTANGOLARE ANGOLI RETTI

per art. 149

Rectangular lid with right angles for art. 149
Couvercle rectangulaire à angles droits pour art. 149
Rechteckiger Deckel, rechtwinkeliger, für Art. 149
Tapa rectangular angulos rectos para art. 149



Codice	cm	Euro	Bar Code
ALMA18335	**35x25**	**42,45**	8007441013912
ALMA18340	**40x28**	**49,69**	8007441015428
ALMA18345	**45x30**	**53,12**	8007441016265
ALMA18350	**50x30**	**67,36**	8007441017514
ALMA18355	**55x36**	**70,11**	8007441017965
ALMA18360	**60x40**	**76,76**	8007441018498
ALMA18365	**65x45**	**102,59**	8007441018733
ALMA18370	**70x40**	**112,10**	8007441019990
ALMA18380	**80x50**	**119,55**	8007441019204

Art. 224

COLAFRITTO CON PENTOLINO RACCOGLITORE

Drip strainer with drip bowl
Nid à friture avec collecteur
Nestbackl öffel mit Sammelbehälter Escurrefritos



Codice	Ø cm	Euro	Bar Code
ALMA22440	**40**	**48,66**	8007441015473
ALMA22445	**45**	**53,59**	8007441130404
ALMA22450	**50**	**61,05**	8007441131654

Art. 292

INFARINAPESCE

Pot for flouring fish
Plat à fariner le poisson
Fischwendenpfanne
Fuente para enharinar el pescado



Codice	Ø cm	Euro	Bar Code
ALMA29232	**32**	**47,17**	8007441013356
ALMA29236	**36**	**58,18**	8007441014407
ALMA29240	**40**	**62,64**	8007441015480

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 202

BACINELLA ALLUMINIO PER MARMELLATA

Aluminium jam bowl
Bassine à confiture, aluminium
Alukonfiturschüssel
Caldero aluminio para marmelada



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA20236	**36**	16	11	**36,60**	8007441135263
ALMA20240	**40**	17	15	**39,48**	8007441135270
ALMA20245	**45**	17	20	**48,77**	8007441135287
ALMA20250	**50**	21	30	**58,18**	8007441135294
ALMA20260	**60**	26	47	**103,03**	8007441135300
ALMA20265	**65**	29	62	**140,44**	8007441136215

Art. 293

BAGNOMARIA

Bain-marie
Bain-marie
Wasserbadkasserolle
Bano maria



Codice	Ø cm	h	lt	Euro	Bar Code
ALMA29312	**12**	13	1,4	**9,99**	8007441008475
ALMA29314	**14**	16	2,2	**15,27**	8007441008741
ALMA29316	**16**	17,5	3,5	**18,35**	8007441009113
ALMA29318	**18**	19	4,5	**22,04**	8007441009526
ALMA29320	**20**	22	6,5	**26,86**	8007441010089
ALMA29322	**22**	22	8,4	**28,23**	8007441010584
ALMA29324	**24**	23,5	10,4	**30,75**	8007441011147
ALMA29326	**26**	26	13,8	**39,36**	8007441011666

Art. 158 AL KIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

Seafood Serving Kit with aluminium tray
Kit Servir à fruits de mer avec plateau
en alluminium
Meeresfrüservicekitt mit Alutablett
Set servicio para ostras bandeja aluminio plana



Codice	Ø cm	h	Euro	Bar Code
COAL158AL-KIT24	**24**	24,5	**17,68**	8007441145019
COAL158AL-KIT36	**36**	25,5	**23,99**	8007441145026
COAL158AL-KIT50	**50**	27,5	**46,88**	8007441628918

Art. 158

VASSOIO FRUTTI DI MARE IN ALLUMINIO

Seafood tray, aluminium
Plateau à fruits de mer, aluminium
Meeresfrüchte-Alutablett
Bandeja mariscos aluminio

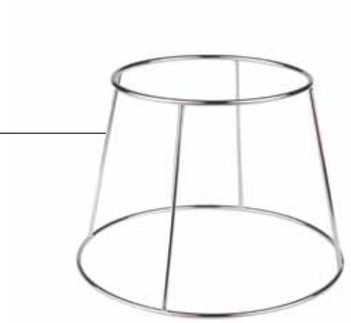


Codice	Ø cm	h	Euro	Bar Code
ALMA15824	**24**	4,5	**8,85**	8007441139094
ALMA15836	**36**	5,5	**15,15**	8007441139100
ALMA15850	**50**	7,5	**30,52**	8007441628901

Art. 158B/C

SUPPORTO ACCIAIO CROMATO per art. 158

Chromed steel holder for art. 158
Support en acier chromé pour art. 158
Verchromtenstahlträger für art. 158
Soporte acero cromado para art. 158



Codice	Ø cm	h	Euro	Bar Code
COIX158B	**19-28**	20	**8,85**	8007441139087
COIX158C	**30-40**	20	**16,36**	8007441631499

Art. 205

MESTOLO CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Ladle with alu-alloy rigid handle - 2 riveted pcs.
Louche à manche rigide en alliage d'aluminium
2 pièces rivetées
Schöpflöffel mit hartem Stiel, Alu-Legierung
2 genieteten Stücke
Cacillo mango rigido aleación aluminio
2 Piezas riveteadas



Codice	cm	Euro	Bar Code
ALMA20510	**10**	**9,07**	8007441008291
ALMA20512	**12**	**12,17**	8007441008437
ALMA20514	**14**	**16,41**	8007441008703
ALMA20516	**16**	**18,35**	8007441009076
ALMA20518	**18**	**19,50**	8007441009472
ALMA20520	**20**	**26,73**	8007441010997

Alluminio 3 mm professionale - Professional Aluminium 3 mm - Aluminium 3 mm Professional - Aluminium 3 mm Professional - Aluminio 3 mm Professional

Art. 207

SCHIUMAROLA CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Skimmer with alu-alloy rigid handle - 2 riveted pcs.
Ecumoire à manche rigide en alliage d'aluminium
2 pièces rivetées
Schaumlöffel mit hartem Stiel, Alu-Legierung
2 genieteten Stücke
Espumadora mango rigido Aleacion aluminio
2 piezas riveteadas



Codice	cm	Euro	Bar Code
ALMA20710	**10**	**10,56**	8007441133351
ALMA20712	**12**	**11,36**	8007441008451
ALMA20714	**14**	**12,40**	8007441008727
ALMA20716	**16**	**14,92**	8007441009090
ALMA20718	**18**	**19,50**	8007441009496
ALMA20720	**20**	**22,49**	8007441010010
ALMA20722	**22**	**32,13**	8007441010577

Art. 206

MESTOLO FORATO CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Perforated ladle with alu-alloy rigid handle - 2 riveted pcs.
Louche perforé à manche rigide en alliage d'aluminium
2 pièces rivetées
Gelochter Schöpflöffel mit hartem Stiel, Alu-Legierung
2 genieteten Stücke
Espumadera mango rigido aleacion aluminio
2 piezas riveteadas



Codice	cm	Euro	Bar Code
ALMA20610	**10**	**9,99**	8007441008307
ALMA20612	**12**	**15,84**	8007441008444
ALMA20614	**14**	**19,97**	8007441008710
ALMA20616	**16**	**23,75**	8007441009083
ALMA20618	**18**	**26,63**	8007441009489
ALMA20620	**20**	**32,13**	8007441010003

Art. 208

PALETTA CON O SENZA FORI CON MANICO RIGIDO IN LEGA D'ALLUMINIO 2 PEZZI RIVETTATI

Spatula with or without holes, alu-alloy rigid handle
2 riveted pcs.
Palette avec ou sans trous, manche rigide en alliage d'aluminium
2 pièces rivetées
Schaufel mit/ohne Löcher, harten Stiel, Alu-Legierung
2 genieteten Stücke
Espatula con/sin taladros mango rigido aleacion aluminio
2 piezas riveteadas



Codice	cm	Euro	Bar Code
ALMA20810	**10**	**8,73**	8007441008321
ALMA20812	**12**	**10,79**	8007441008468

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

A dirlo fra noi,
la gentilezza sta di casa solo a Siena.

Curzio Malaparte

SIENA, 9:00 AM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	2,7	5 mm *5 mm*	****	Inox *Stainless steel*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE



LINEA

ALLUMINIO 5 MM PROFESSIONALE

Professional Aluminium 5 mm
Aluminium 5 mm Professional
Aluminium 5 mm Professional
Aluminio 5 mm Professional

Art. 1103

PENTOLA CILINDRICA RADIANTE CON DUE MANIGLIE INOX



Radiant cylindric stockpot, 2 s/s handles
Marmite traiteur cylindrique extra-lourde 2 anses en acier inox
Extra schwer zylindrischer Suppentopf 2 Edelstahlgriffe
Olla cilindrica 2 asas inox alta conductividad

Codice	Ø cm	h	lt	Euro	Bar Code
ALMR110320	**20**	19	6	**50,61**	8007441009700
ALMR110324	**24**	22	10	**59,33**	8007441010799
ALMR110328	**28**	26	16	**77,33**	8007441011871
ALMR110332	**32**	30	24	**98,78**	8007441012984
ALMR110336	**36**	33	33	**118,29**	8007441014025
ALMR110340	**40**	37	45	**139,74**	8007441014926
ALMR110345	**45**	40	65	**171,75**	8007441016371
ALMR110350	**50**	45	85	**193,54**	8007441017057

Art. 1104

CASSERUOLA CILINDRICA ALTA RADIANTE CON DUE MANIGLIE INOX



Radiant cylindric saucepot, 2 s/s handles
Faitout cylindrique extra-lourde, 2 anses en acier inox
Extra schwer zylindrischer Kochtopf 2 Edelstahlgriffe
Cacerola cilindrica alta alta conductividad 2 asasinox

Codice	Ø cm	h	lt	Euro	Bar Code
ALMR110416	**16**	8	1,5	**28,81**	8007441008963
ALMR110418	**18**	10	2,6	**30,06**	8007441009304
ALMR110420	**20**	11	3,3	**35,46**	8007441009717
ALMR110424	**24**	14	5,6	**45,21**	8007441010805
ALMR110428	**28**	16	9	**53,82**	8007441011888
ALMR110432	**32**	18	12,5	**74,81**	8007441147518
ALMR110436	**36**	19,5	18	**88,13**	8007441147525
ALMR110440	**40**	22	26	**106,37**	8007441014933
ALMR110445	**45**	25	35	**128,04**	8007441016388
ALMR110450	**50**	28	50	**151,67**	8007441017064
ALMR110455	**55**	31	65	**235,43**	8007441145002
ALMR110460	**60**	35	90	**313,55**	8007441135324

Art. 1105

CASSERUOLA CILINDRICA ALTA RADIANTE CON UN MANICO TUBOLARE INOX



Radiant cylindric saucepan, 1 s/s handle
Casserole haute cylindrique extra-lourde, 1 manche en acier inox
Extra schwer zylindrische Kasserolle 1 Edelstahlstiel
Cacerola cilindrica alto 1 mango inox alta conductividad

Codice	Ø cm	h	lt	Euro	Bar Code
ALMR110516	**16**	8	1,5	**28,81**	8007441008970
ALMR110518	**18**	10	2,6	**30,06**	8007441147464
ALMR110520	**20**	11	3,3	**35,46**	8007441147471
ALMR110524	**24**	14	5,6	**45,33**	8007441010812
ALMR110528	**28**	16	9	**53,93**	8007441011895
ALMR110532	**32**	18	12,5	**74,81**	8007441013004

Alluminio 5 mm professionale - Professional Aluminium 5 mm - Aluminium 5 mm Professional - Aluminium 5 mm Professional - Aluminio 5 mm Professional

Art. 1107

CASSERUOLA CILINDRICA BASSA RADIANTE CON UN MANICO TUBOLARE INOX



Radiant cylindric casserole pan, 1 s/s handle
Casserole cylindrique extra-lourde, 1 manche en acier inox
Extra schwer zylindrische Kasserolle 1 Edelstahlstiel
Cacerola cilindrica baja alta conductividad 1 mango inox

Codice	Ø cm	h	lt	Euro	Bar Code
ALMR110720	**20**	7	2,5	**26,96**	8007441009748
ALMR110724	**24**	8	3,7	**37,86**	8007441010836
ALMR110728	**28**	9	5,6	**43,94**	8007441011918
ALMR110732	**32**	10	8	**55,88**	8007441013028

Art. 1110

TEGAME RADIANTE CON DUE MANIGLIE INOX



Radiant omelette pan, 2 s/s handles
Plat rond extra-lourd, 2 anses en acier inox
Extra schwer Pfanne 2 Edelstahlgriffe
Paellera 2 asas inox alta conductividad

Codice	Ø cm	h	Euro	Bar Code
ALMR111020	**20**	4,5	**18,94**	8007441009793
ALMR111024	**24**	4,5	**23,97**	8007441010881
ALMR111028	**28**	5	**29,31**	8007441147488
ALMR111032	**32**	6	**35,33**	8007441147501
ALMR111036	**36**	7	**43,47**	8007441014094
ALMR111040	**40**	7,5	**50,28**	8007441015992
ALMR111045	**45**	8	**73,00**	8007441016449
ALMR111050	**50**	8,5	**92,07**	8007441017125

Art. 1111

PADELLA RADIANTE CON UN MANICO TUBOLARE INOX



Radiant frypan, 1 s/s handle
Poêle 1 manche en acier inox
Bratpfanne, 1 Edelstahlsstiel
Sartén 1 mango inox alta conductividad

Codice	Ø cm	h	Euro	Bar Code
ALMR111120	**20**	4,5	**18,94**	8007441009809
ALMR111124	**24**	4,5	**23,97**	8007441010898
ALMR111128	**28**	5	**29,31**	8007441011970
ALMR111132	**32**	6	**35,33**	8007441013066
ALMR111136	**36**	7	**44,26**	8007441014100
ALMR111140	**40**	7,5	**50,15**	8007441015008

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 1106

CASSERUOLA CILINDRICA BASSA RADIANTE CON DUE MANIGLIE INOX



Radiant cylindric casserole pot, 2 s/s handles
Sautoir cylindrique extra-lourde, 2 anses en acier inox
Extra schwer zylindrischer Brattopf 2 Edelstahlgriffe
Cacerola cilindrica baja 2 asas inox alta conductividad

Codice	Ø cm	h	lt	Euro	Bar Code
ALMR110620	**20**	7	2,5	**26,96**	8007441009731
ALMR110624	**24**	8	3,7	**37,86**	8007441010829
ALMR110628	**28**	9	5,6	**45,21**	8007441011901
ALMR110632	**32**	10	8	**55,88**	8007441147495
ALMR110636	**36**	12	12	**75,51**	8007441147532
ALMR110640	**40**	13	16	**89,27**	8007441147549
ALMR110645	**45**	15	23	**106,24**	8007441016401
ALMR110650	**50**	17	32	**123,80**	8007441017088
ALMR110655	**55**	19	51,5	**174,39**	8007441143077
ALMR110660	**60**	21,5	60	**214,55**	8007441135379

Art. 1111BM

PADELLA RADIANTE A MANTECARE SALTA PASTA E RISO



Radiant curved sauté pan 5 mm
Sauteuse extra-lourde 5 mm
Extra schwer Sauteuse 5 mm
Sartén para mantecas alta conductividad

Codice	Ø cm	h	Euro	Bar Code
ALMR1111BM20	**20**	9	**23,19**	8007441139179
ALMR1111BM24	**24**	9,5	**32,00**	8007441139186
ALMR1111BM28	**28**	10	**38,24**	8007441139193
ALMR1111BM32	**32**	10,5	**45,92**	8007441139209
ALMR1111BM36	**36**	11	**59,40**	8007441139216

Art. 1111WP

WOK RADIANTE CON FONDO PIANO



Radiant cylindric saucepan, 1 s/s handle
Casserole haute cylindrique extra-lourde,
1 manche en acier inox
Extra schwer zylindrische Kasserolle 1 Edelstahlstiel
Cacerola cilindrica alto 1 mango inox alta conductividad

Codice	Ø cm	h	Euro	Bar Code
ALMR1111WP28	**28**	9,5	**42,59**	8007441139148
ALMR1111WP32	**32**	10	**50,83**	8007441139131

Alluminio 5 mm professionale - Professional Aluminium 5 mm - Aluminium 5 mm Professional - Aluminium 5 mm Professional - Aluminio 5 mm Professional

Art. 1111B

PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX



Radiant sauté pan, 1 s/s handle
Sauteuse extra lourde, 1 manche en acier inox
Hohe Sauteuse, Edelstahlstiel
Sarten ensanchada alta mango inox alta conductividad

Codice	Ø cm	h	Euro	Bar Code
ALMR1111B20	**20**	5,5	**19,40**	8007441139919
ALMR1111B24	**24**	7	**24,63**	8007441139124
ALMR1111B28	**28**	7	**29,99**	8007441139117
ALMR1111B32	**32**	7,5	**36,68**	8007441139926
ALMR1111B36	**36**	8	**45,15**	8007441139933
ALMR1111B40	**40**	8,5	**52,61**	8007441140076

Art. 65B

PAIOLO RADIANTE PER POLENTA CON UN MANICO TUBOLARE E MANIGLIA INOX



Radiant polenta pot with s/s handle and hand grip
Chaudron extra-lourd à polenta, manche et anse en acier inox
Extra-schwer Polentetopf, Stiel und Griff aus Edelstahl
Caldero para polenta 1 mango y asa inox alta conductividad

Codice	Ø cm	h	lt	Euro	Bar Code
ALMR65B18	**18**	12	2	**23,99**	8007441123680
ALMR65B20	**20**	13	3	**27,09**	8007441124816
ALMR65B22	**22**	14	3,5	**33,96**	8007441124823
ALMR65B24	**24**	14	4,5	**37,05**	8007441057312
ALMR65B26	**26**	17	6	**41,65**	8007441057572
ALMR65B28	**28**	17	7	**46,13**	8007441057800
ALMR65B30	**30**	18	8	**53,70**	8007441058050

Art. 4165

PAIOLO PER POLENTA CON MANICO TUBOLARE INOX CON FONDO PER INDUZIONE



Radiant polenta pot with s/s handle and induction bottom
Chaudron extra-lourd à polenta, manche en acier inox fond induction
Polentetopf, Stiel und Induktionsboden
Caldero para polenta 1 mango y asa inox alta conductividad

PER COTTURA AD INDUZIONE

Codice	Ø cm	h	lt	Euro	Bar Code
COIN416520	**20**	9,45	2,47	**43,20**	8007441668730
COIN416524	**24**	13,95	4,27	**48,95**	8007441668747



SPESSORE PARETI 4 mm
Lining thickness 4 mm
Spessore disco induzione 2 mm
Acciao ferritico 1 mm
Thickness induction disk 2 mm
Iron-steel 1 mm

Art. 129

COPERCHIO ROTONDO PESANTE CON PONTICELLO INOX

Round heavy lid with small s/s loop handle pack 10 pcs
Couvercle rond lourd avec poignée en acier inox conf. 10 pièces
Schwerer Runddeckel mit Edelstahlgegengriff 10 Stücke
Tapa redonda pesada con puente inox conf 10 piezas



Codice	Ø cm	Euro	Bar Code
ALMA12914	**14**	**3,22**	8007441132880
ALMA12916	**16**	**4,03**	8007441009021
ALMA12918	**18**	**4,26**	8007441009380
ALMA12920	**20**	**5,18**	8007441009885
ALMA12922	**22**	**6,32**	8007441010454
ALMA12924	**24**	**7,01**	8007441010973
ALMA12926	**26**	**8,03**	8007441011505
ALMA12928	**28**	**9,99**	8007441012069
ALMA12930	**30**	**10,56**	8007441012588
ALMA12932	**32**	**13,55**	8007441013158
ALMA12934	**34**	**15,60**	8007441013639
ALMA12936	**36**	**16,41**	8007441014209
ALMA12938	**38**	**17,45**	8007441014643
ALMA12940	**40**	**18,60**	8007441015138
ALMA12942	**42**	**22,27**	8007441015688
ALMA12945	**45**	**28,57**	8007441016517
ALMA12950	**50**	**34,20**	8007441017255
ALMA12955	**55**	**46,59**	8007441017804
ALMA12960	**60**	**55,65**	8007441018306

Confezione da 10 pezzi
Packaging 10 pieces

Art. 1111W

WOK RADIANTE CON FONDO SVASATO CON MANICO TUBOLARE INOX

Radiant wok, splayed bottom
Wok extra-lourd, fond évasé
Extra schwer Wok mit ausgeschmiegt Boden
Wok fondo ensanchado alta conductividad



Codice	Ø cm	h	Euro	Bar Code
ALMR1111W28	**28**	10,5	**42,59**	8007441139155
ALMR1111W32	**32**	11	**50,83**	8007441139162

Art. 1150

ROSTIERA RETTANGOLARE RADIANTE CON MANIGLIE SNODATE

Radiant rectangular roasting plate with folding handles
Plat à rôtir rectangulaire extra-lourd avec anses tombantes
Rechteckige Bratform, extra schwer, Fallgriffen
Rustidera rectangular 2 asas moviles alta conductividad



Codice	cm	h	Euro	Bar Code
ALMR115030	**30x23**	7	**35,91**	8007441137625
ALMR115035	**35x26**	8	**56,22**	8007441123048
ALMR115040	**40x28**	8	**63,22**	8007441123055
ALMR115045	**45x30**	8,5	**74,71**	8007441016128
ALMR115050	**50x33**	9,5	**81,57**	8007441123062
ALMR115055	**55x36**	10	**96,37**	8007441123079
ALMR115060	**60x40**	10	**114,51**	8007441123086
ALMR115065	**65x43**	10	**144,56**	8007441123093

Alluminio 5 mm professionale - Professional Aluminium 5 mm - Aluminium 5 mm Professional - Aluminium 5 mm Professional - Aluminio 5 mm Professional

Art. 1110/102

TEGAME GIUBILEO CON QUATTRO MANIGLIE INOX SPESSORE 5 MM

Radiant rectangular roasting plate with folding handles
Plat à rôtir rectangulaire extra-lourd avec anses tombantes
Rechteckige Bratform, extra schwer, Fallgriffen
Rustidera rectangular 2 asas moviles alta conductividad



Codice	Ø cm	Euro	Bar Code
ALPARTGIUBILEO	**102**	**803,25**	8007441588618

Art. 2110SS/102

TEGAME GIUBILEO CON RIVESTIMENTO ANTIADERENTE E QUATTRO MANIGLIE INOX SPESSORE 5 MM

Radiant rectangular roasting plate with folding handles
Plat à rôtir rectangulaire extra-lourd avec anses tombantes
Rechteckige Bratform, extra schwer, Fallgriffen
Rustidera rectangular 2 asas moviles alta conductividad



Codice	Ø cm	Euro	Bar Code
ALSA 2110SS102	**102**	**892,00**	8007441631192

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Piangi, che ben hai donde, Italia mia.

Giacomo Leopardi

RECANATI, 4:00 PM



LINEA "COOL" ALLUMINIO 3-5 MM

Frypan "Cool" in Aluminium 3-5 mm
Poêles "Cool" en Aluminium 3-5 mm
Aluminium Pfannen "Cool" 3-5 mm
Sartenes "Cool" en Aluminio 3-5 mm

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

- **PER COTTURA A GAS** GAS
- **PER COTTURA ELETTRICA** ELECTRIC
- **PER COTTURA RADIANTE** RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	2,7	3 - 5 mm *3 - 5 mm*	****	Inox *Stainless steel / "Cool"*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

Art. 111 C

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX "COOL"

3 mm

Straight frying pan, 3 mm thick, "Cool" handle
Poêle à frire, 3 mm, manche "Cool"
Bratpfanne, Dicke 3 mm, "Cool" stiel
Sartén recta "Freir" espesor 3 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC111C20	**20**	4,5	**16,95**	8007441143817
ALMC111C22	**22**	5,5	**18,06**	8007441144203
ALMC111C24	**24**	5,5	**21,74**	8007441143527
ALMC111C26	**26**	5,5	**23,06**	8007441143190
ALMC111C28	**28**	6	**27,53**	8007441143602
ALMC111C30	**30**	6,5	**27,87**	8007441143824
ALMC111C32	**32**	6,5	**30,65**	8007441143206
ALMC111C34	**34**	6,7	**36,12**	8007441143671
ALMC111C36	**36**	7	**40,12**	8007441143213
ALMC111C38	**38**	7	**42,80**	8007441143510
ALMC111C40	**40**	7,2	**48,04**	8007441143497

Art. 111 BC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

3 mm

Sautè pan, 3 mm thick, "Cool" handle
Sauteuse, 3 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva alta "saltear", espesor 3 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC111BC20	**20**	5,5	**15,49**	8007441143565
ALMC111BC22	**22**	6,5	**17,95**	8007441143503
ALMC111BC24	**24**	7	**21,07**	8007441143121
ALMC111BC26	**26**	7	**23,06**	8007441143107
ALMC111BC28	**28**	7	**26,63**	8007441143091
ALMC111BC30	**30**	7	**27,87**	8007441143664
ALMC111BC32	**32**	7,5	**29,99**	8007441143138
ALMC111BC34	**34**	7,5	**35,89**	8007441143879
ALMC111BC36	**36**	8	**39,80**	8007441143152
ALMC111BC38	**38**	8,5	**43,02**	8007441143572
ALMC111BC40	**40**	8,5	**46,36**	8007441143145

Art. 111 BBC

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

3 mm

Low sautè pan, 3 mm thick, "Cool" handle
Plat à sauter, 3 mm, manche "Cool"
Niedrige ausgestellte Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva baja "saltear", espesor 3 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC111BBC20	**20**	4,5	**14,61**	8007441144111
ALMC111BBC24	**24**	5	**17,95**	8007441149420
ALMC111BBC28	**28**	5	**22,19**	8007441143923
ALMC111BBC32	**32**	5	**24,97**	8007441143947
ALMC111BBC36	**36**	5,5	**32,99**	8007441144128
ALMC111BBC40	**40**	6	**40,24**	8007441144036

Art. 111 BMC

PADELLA "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL"

3 mm

Curved sautè pan, 3 mm thick, "Cool" handle
Sauteuse, 3 mm, manche "Cool"
Hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén para maytelas, espesor 3 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC111BMC20	**20**	9	**22,35**	8007441145729
ALMC111BMC24	**24**	9,5	**28,64**	8007441145736
ALMC111BMC28	**28**	10	**33,66**	8007441145743
ALMC111BMC32	**32**	10,5	**40,24**	8007441145750
ALMC111BMC36	**36**	11	**45,86**	8007441145767

Frypan "Cool" in Aluminium 3-5 mm - Poêles "Cool" en Aluminium 3-5 mm - Aluminium Pfannen "Cool" 3-5 mm - Sartenes "Cool" en Aluminio 3-5 mm

Art. 1111 BC

PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

5 mm

Sautè pan, 5 mm thick, "Cool" handle
Sauteuse, 5 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 5 mm, "Cool" Stiel
Sartén alta conductividad e espesor 5 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC1111BC20	**20**	5,5	**20,62**	8007441143916
ALMC1111BC24	**24**	7	**25,87**	8007441143299
ALMC1111BC28	**28**	7	**31,20**	8007441143480
ALMC1111BC32	**32**	7,5	**38,02**	8007441144005
ALMC1111BC36	**36**	8	**47,03**	8007441144012
ALMC1111BC40	**40**	8,5	**54,16**	8007441143992

Art. 1111 BMC

PADELLA RADIANTE "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL"

5 mm

Curved sautè pan, 5 mm thick, "Cool" handle
Sauteuse, 5 mm, manche "Cool"
Hohe Sauteuse, Dicke 5 mm, "Cool" stiel
Sartén alta conductividad para maytelas, espesor 5 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC1111BMC20	**20**	9	**24,52**	8007441143985
ALMC1111BMC24	**24**	9,5	**33,56**	8007441149239
ALMC1111BMC28	**28**	10	**39,80**	8007441143473
ALMC1111BMC32	**32**	10,5	**48,48**	8007441143466
ALMC1111BMC36	**36**	11	**61,41**	8007441143893

Art. 1111 C

PADELLA RADIANTE DRITTA CON UN MANICO TUBOLARE INOX "COOL"

5 mm

Straight frying pan, 5 mm thick, "Cool" handle
Poêle à frire, 5 mm, manche "Cool"
Bratpfanne, Dicke 5 mm, "Cool" stiel
Sarten, alta conductividad recta, espesor 5 mm, mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALMC1111C20	**20**	4,5	**20,74**	8007441144029
ALMC1111C24	**24**	4,5	**24,63**	8007441143756
ALMC1111C28	**28**	5	**29,99**	8007441143305
ALMC1111C32	**32**	6	**36,68**	8007441143268
ALMC1111C36	**36**	7	**45,15**	8007441143275
ALMC1111C40	**40**	7,5	**52,60**	8007441143633

Cara Italia,
perché giusto o sbagliato che sia
questo è il mio paese...
Enzo Biagi

MILANO, 11:00 AM

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

PER COTTURA A INDUZIONE
INDUCTION

LINEA INDUZIONE
5 mm DI SPESSORE
Induction line
5 mm thickness

SPESSORE PARETI 5 mm
Lining thickness 5 mm

Spessore disco induzione 4 mm
Acciaio ferritico 1 mm
Thickness induction disk 4 mm
Iron-steel 1 mm

LINEA INDUZIONE
3 mm DI SPESSORE
Induction line
3 mm thickness

SPESSORE PARETI 3 mm
Lining thickness 3 mm

Spessore disco induzione 3,5 mm
Acciaio ferritico 1 mm
Thickness induction disk 3,5 mm
Iron-steel 1 mm

AL BLACK INDUCTION

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	B-Cristal *B-Cristal*	100% riciclabile *100% recycling*	2,7	5 mm fondo 10 mm *5 mm bottom 10 mm* 3 mm fondo 8 mm *3 mm bottom 8 mm*	***	Inox *Stainless steel*	UNI EN 1388-1, Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA
AL-BLACK INDUZIONE 5 E 3 MM
CON RIVESTIMENTO TEFLON® PLATINUM PLUS

Al Black Induction 5 - 3 mm
Al Black Induction 5 - 3 mm
Al Black Induction 5 - 3 mm
Al Black Induction 5 - 3 mm

Art. 2104SSPI

CASSERUOLA ALTA
CON DUE MANIGLIE INOX
SPESSORE 5 MM
FONDO 10 MM



Saucepot, 2 s/s handles, 5 mm thickness
Faitout, 2 anses en acier inox, 5 mm
Kochtopf 2 Edelstahlgriffe Dicke 5 mm
Cacerola alta 2 asas Inox espesor 5 mm

Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALSA2104SSPI16	**16**	11	8	1,7	**45,65**	8007441653422
ALSA2104SSPI20	**20**	14,5	11,5	3,3	**61,25**	8007441653187
ALSA2104SSPI24	**24**	18	14	5,6	**78,03**	8007441653194
ALSA2104SSPI28	**28**	22	16	9	**94,72**	8007441653200

Art. 2105SSPIC

CASSERUOLA ALTA
CON UN MANICO TUBOLARE INOX “COOL”
SPESSORE 5 MM
FONDO INDUZIONE 10 MM



Saucepan, “Cool” s/s tubular handle. 5 mm thick
Casserole haute, 1 manche tubulaire “Cool”
en acier inox. Épaisseur 5 mm
Kasserolle, Edelstahlröhrstiel “Cool”. Dicke 5 mm
Cacerola alta 1 mango inox tubular “Cool”. Espesor 5 mm

Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALSC2105SSPIC16	**16**	11	8	1,5	**48,54**	8007441653354
ALSC2105SSPIC20	**20**	14,5	11,5	3,3	**60,95**	8007441653361
ALSC2105SSPIC24	**24**	18	14	5,6	**76,66**	8007441653378

Art. 2111SSPIC

PADELLA ALTA
CON UN MANICO TUBOLARE INOX “COOL”
SPESSORE 5 MM
FONDO INDUZIONE 10 MM



Straight frying pan, 5 mm thick, induction bottom,
“Cool” handle
Poêle à frire, 5 mm, fond induction, manche “Cool”
Bratpfanne, Dicke 5 mm, Induktionsboden, “Cool” Stiel
Sartén recta, alta conductividad, espesor 5 mm,
fondo inducción, mango “Cool”

Codice	Ø cm	Ø	h	Euro	Bar Code
ALSC2111SSPIC20	**20**	14,5	4,5	**49,62**	8007441653040
ALSC2111SSPIC24	**24**	18	4,5	**60,13**	8007441653071
ALSC2111SSPIC28	**28**	22	5	**72,32**	8007441653088
ALSC2111SSPIC32	**32**	24,5	6	**87,03**	8007441653095

Art. 2110SSPI

TEGAME
CON DUE MANIGLIE INOX
SPESSORE 5 MM
FONDO INDUZIONE 10 MM



Omelette pan, 2 handles. 5 mm induction bottom
Plat rond, 2 anses. Fond induction 5 mm
Pfanne, 2 Griffe, Induktionsboden. Dicke 5 mm
Paellera 2 asas fondo inducción. Espesor 5 mm

Codice	Ø cm	Ø	h	Euro	Bar Code
ALSA2110SSPI20	**20**	14,5	4,5	**49,69**	8007441653170
ALSA2110SSPI24	**24**	18	4,5	**60,80**	8007441653163
ALSA2110SSPI28	**28**	22	5	**73,43**	8007441653156
ALSA2110SSPI32	**32**	24,5	6	**87,39**	8007441653125

Al Black Induction 3-5 mm - Al Black Induction 3-5 mm - Al Black Induction 3-5 mm - Al Black Induction 3-5 mm

Art. 2106SSPI

CASSERUOLA BASSA
CON DUE MANIGLIE INOX
SPESSORE 5 MM
FONDO INDUZIONE 10 MM



Casserole pot, 2 s/s handles, 5 mm thick
Sautoir, 2 anses en acier inox, 5 mm
Brattopf 2 Edelstahlgriffe Dicke 5 mm
Cacerola baja 2 asas Inox espesor 5 mm

Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALSA2106SSPI20	**20**	14,5	7	2,5	**55,66**	8007441653262
ALSA2106SSPI24	**24**	18	9	4,1	**67,58**	8007441653309
ALSA2106SSPI28	**28**	22	9,5	6,4	**84,13**	8007441653316

Art. 2107SSPIC

CASSERUOLA BASSA
CON UN MANICO TUBOLARE INOX “COOL”
SPESSORE 5 MM
FONDO INDUZIONE 10 MM



Casserole pan, 1 “Cool” s/s handle. 5 mm thick.
Casserole, 1 manche tubulaire “Cool” en acier inox.
Épaisseur 5 mm
Niedrige Kasserolle Edelstahlstiel “Cool”. Dicke 5 mm
Cacerola baja 1 mango inox tubular “Cool”. Espesor 5 mm.

Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALSC2107SSPIC20	**20**	14,5	7	2,5	**55,35**	8007441653385
ALSC2107SSPIC24	**24**	18	9	4,1	**66,21**	8007441653392
ALSC2107SSPIC28	**28**	22	9,5	6,4	**82,99**	8007441653408

Art. 111BSSPIC

PADELLA SVASATA ALTA A SALTARE
CON UN MANICO TUBOLARE INOX “COOL”
SPESSORE 3 MM
FONDO INDUZIONE 7,5 MM



Straight frying pan, 3 mm thick, induction bottom,
“Cool” handle
Poêle à frire, 3 mm, fond induction, manche “Cool”
Bratpfanne, Dicke 3 mm, Induktionsboden, “Cool” Stiel
Sartén recta, alta conductividad, espesor 3 mm,
fondo inducción, mango “Cool”

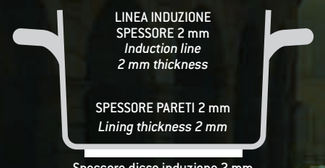
Codice	Ø cm	Ø	h	Euro	Bar Code
ALSC111BSSPIC24	**24**	12,52	4,5	**44,47**	8007441654283
ALSC111BSSPIC28	**28**	15	4,5	**49,90**	8007441654757
ALSC111BSSPIC32	**32**	18,5	5	**57,55**	8007441655600
ALSC111BSSPIC36	**36**	22,5	6	**66,80**	8007441664282

Non c'è mondo per me aldilà delle mura
di Verona: c'è solo purgatorio, c'è tortura,
lo stesso inferno; bandito da qui,
è come fossi bandito dal mondo; e l'esilio
dal mondo vuol dir morte.

William Shakespeare

VERONA, 5:00 AM

- **PER COTTURA A GAS**
  GAS
- **PER COTTURA ELETTRICA**
  ELECTRIC
- **PER COTTURA RADIANTE**
  RADIANT
- **PER COTTURA A INDUZIONE**
  INDUCTION



Spessore disco induzione 2 mm
Thickness induction disk 2 mm



CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
396 W/°K	**Nessuno** *No one*	**100% riciclabile** *100% recycling*	8,9	**2 mm fondo 4 mm** *2 mm bottom 4 mm*	*****	**Inox** *Stainless steel*	DM 21 marzo 73

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA
RAME STAGNATO PER INDUZIONE

Tinned Copper for induction
Cuivre Étamé pour induction
Kupfer verzinnt für Induktion
Cobre Estañado de inducción

Art. ALCU104PI

CASSERUOLA ALTA
CON DUE MANIGLIE INOX
FONDO INDUZIONE

Saucepot, 2 s/s handles
Faitout, 2 anses en acier inox
Kochtopf 2 Edelstahlgriffe
Cacerola alta 2 asas inox espesor



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALCU104PI20	**20**	14,5	11	3,3	**148,87**	8007441654061
ALCU104PI24	**24**	18	14	5,6	**185,50**	8007441654078
ALCU104PI28	**28**	22	16	9	**228,55**	8007441654085

Art. ALCU105PI

CASSERUOLA ALTA
CON UN MANICO TUBOLARE INOX
FONDO INDUZIONE

Saucepan, s/s tubular handle
Casserole haute, 1 manche tubulaire
Kasserolle, Edelstahlröhrstiel
Cacerola alta 1 mango tubular



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALCU105PI20	**20**	14,5	11	3,3	**148,10**	8007441654092
ALCU105PI24	**24**	18	14	5,6	**183,79**	8007441654108
ALCU105PI28	**28**	22	16	9	**227,22**	8007441654115

Art. ALCU106PI

CASSERUOLA BASSA
CON DUE MANIGLIE INOX
FONDO INDUZIONE

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Edelstahlgriffe
Cacerola baja 2 asas



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALCU106PI20	**20**	14,5	7	2,5	**136,57**	8007441654146
ALCU106PI24	**24**	18	8	4,1	**161,71**	8007441654139
ALCU106PI28	**28**	22	9	6	**190,88**	8007441654122

Tinned copper for induction - Cuivre étamé pour induction - Kupfer verzinnt für induction - Cobre estañado de inducción

Art. ALCU107PI

CASSERUOLA BASSA
CON UN MANICO TUBOLARE INOX
FONDO INDUZIONE

Casserole pan, 1 handle
Casserole, 1 manche
Niedrige StielKasserolle
Cacerola baja 1 mango



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALCU107PI20	**20**	14,5	7	2,5	**135,80**	8007441654153
ALCU107PI24	**24**	18	8	4,1	**160,00**	8007441654160
ALCU107PI28	**28**	22	9	6	**189,54**	8007441654177

Art. ALCU110PI

TEGAME
CON DUE MANIGLIE INOX
FONDO INDUZIONE

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Paellera 2 asas



Codice	Ø cm	Ø	h	Euro	Bar Code
ALCU110PI20	**20**	14,5	5	**117,00**	8007441654184
ALCU110PI24	**24**	18	5,8	**141,13**	8007441654191
ALCU110PI28	**28**	22	5	**162,22**	8007441654207

Art. ALCU111PI

PADELLA
CON UN MANICO TUBOLARE INOX
FONDO INDUZIONE

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas



Codice	Ø cm	Ø	h	Euro	Bar Code
ALCU111PI20	**20**	14,5	5	**116,23**	8007441654214
ALCU111PI24	**24**	18	5,8	**140,16**	8007441654221
ALCU111PI28	**28**	22	5	**160,88**	8007441654238

Roma non è una città come le altre.
È un grande museo, un salotto
da attraversare in punta di piedi.

Alberto Sordi

ROMA, 7:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

PER COTTURA A INDUZIONE
INDUCTION

LINEA INDUZIONE
SPESSORE 2 mm
Induction line
2 mm thickness

SPESSORE PARETI 2 mm
Lining thickness 2 mm

Spessore disco induzione 2 mm
Thickness induction disk 2 mm

COMPOSIZIONE:

Acciaio inox / Stainless steel: 0,4 mm 20%

Alluminio / Alluminium: 3 mm 25%

Rame / Copper: 1,1 mm 55%

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
295 W/°K	**Nessuno** *No one*	**80% riciclabile** *80% recycling*	P_S 5	**2 mm fondo 4 mm** *2 mm bottom 4 mm*	*****	**Inox** *Stainless steel*	DM del 21.3.73 S.O. GU n° 104 del 20/04/73 e successivi aggiornamenti ivi compreso il DM 269 del 12/12/2007 e il DM 215 del 10/12/2008; Reg. CE 1935/2004 GUCE L 338 del 13/11/04

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE



LINEA

COPPER 3 INDUZIONE

TRILAMINATO RAME ALLUMINIO INOX

Copper 3
Copper 3
Copper 3
Copper 3

Art. 104CIT

CASSERUOLA ALTA CON DUE MANIGLIE INOX CON FONDO INDUZIONE

Saucepot, 2 handles, induction bottom
Faitout, 2 anses, fond induction
Kochtopf, 2 Griffe, Induktionsboden
Cacerola alta, 2 asas, fondo inducción



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COTE104CIT20	**20**	**18,5**	11	3,3	**174,64**	8007441664008
COTE104CIT24	**24**	**20,5**	14	5,6	**229,47**	8007441664015

Art. 106CIT

CASSERUOLA BASSA CON DUE MANIGLIE INOX CON FONDO INDUZIONE

Casserole pot, 2 handles, induction bottom
Sautoir, 2 anses, fond induction
Brattopf, 2 Griffe, Induktionsboden
Cacerola baja, 2 asas, fondo inducción



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COTE106CIT20	**20**	**18,5**	7	2,5	**148,00**	8007441664039
COTE106CIT24	**24**	**20,5**	8	4,1	**191,71**	8007441664022
COTE106CIT28	**28**	**22**	9	6	**226,89**	8007441666620

Art. 105CIT

CASSERUOLA ALTA CON UN MANICO INOX CON FONDO INDUZIONE

Saucepan, 1 handle, induction bottom
Casserole haute, 1 manche, fond induction
Stielkasserolle, Induktionsboden
Cacerola alta, 1 mango, fondo inducción



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COTE105CIT16	**16**	**12,5**	8	1,7	**135,73**	8007441664534
COTE105CIT20	**20**	**18,5**	11	3,3	**187,87**	8007441664244
COTE105CIT24	**24**	**25,5**	14	5,6	**245,58**	8007441664237

Art. 107CIT

CASSERUOLA BASSA CON UN MANICO INOX CON FONDO INDUZIONE

Casserole pan, 1 handle, induction bottom
Casserole , 1 manche, fond induction
Niedrige kasserolle, Induktionsboden
Cacerola baja, 1 mango, fondo inducción



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COTE107CIT20	**20**	**18,5**	7	2,5	**156,53**	8007441666637
COTE107CIT24	**24**	**20,5**	8	4,1	**201,76**	8007441666644
COTE107CIT28	**28**	**22**	9	6	**242,52**	8007441666651

Art. 110CIT

TEGAME DUE MANIGLIE INOX CON FONDO INDUZIONE

Omelette pan, 2 handles, induction bottom
Plat rond, 2 anses, fond induction
Pfanne 2 Griffe, Induktionsboden
Paellera 2 asas, fondo inducción



Codice	Ø cm	Ø	h	Euro	Bar Code
COTE110CIT20	**20**	**15,5**	4	**115,48**	8007441666668
COTE110CIT24	**24**	**19,5**	4,5	**140,76**	8007441664046
COTE110CIT28	**28**	**22**	5	**175,51**	8007441664053
COTE110CIT32	**32**	**24,5**	5,5	**207,31**	8007441666675
COTE110CIT36	**36**	**25,5**	6	**241,54**	8007441666682

Art. 109CIT

CASSERUOLA CONICA CON UN MANICO INOX CON FONDO INDUZIONE

Conical casserolle pan, 1 handle, induction bottom
Casserolle conique, 1 manche, fond induction
Konische Stielkasserolle, induktionsboden
Cacerola conica 1 mango, fondo inducción



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COTE109CIT16	**16**	**12,5**	4	1	**107,37**	8007441666705
COTE109CIT18	**18**	**14**	4,5	1,2	**113,88**	8007441666712
COTE109CIT20	**20**	**15,5**	5	1,6	**124,41**	8007441666699
COTE109CIT22	**22**	**17**	5,5	2,2	**139,58**	8007441666729
COTE109CIT24	**24**	**19,5**	5,5	2,7	**156,05**	8007441666736

Art. 111CIT

PADELLA CON UN MANICO INOX CON FONDO INDUZIONE

Frypan, 1 handle, induction bottom
Poêle à frire, 1 manche, fond induction
Bratpfanne 1 Stiel, Induktionsboden
Sartén 1 mango, fondo inducción



Codice	Ø cm	Ø	h	Euro	Bar Code
COTE111CIT20	**20**	**14,5**	4	**128,44**	8007441664541
COTE111CIT24	**24**	**18**	4,5	**155,29**	8007441664077
COTE111CIT28	**28**	**22**	5	**189,03**	8007441664060
COTE111CIT32	**32**	**24,5**	5,5	**247,49**	8007441664558

Art. CUT129

COPERCHIO PIANO

Flat lid
Couvercle plat
Ebener Deckel
Tapa plana



Codice	Ø cm	Euro	Bar Code
COTE129CUT20	**20**	**17,43**	8007441605759
COTE129CUT24	**24**	**20,92**	8007441605766
COTE129CUT28	**28**	**24,39**	8007441605773
COTE129CUT32	**32**	**29,62**	8007441605789

Delle città in cui sono stato,
Matera è quella che mi sorride di più,
quella che vedo meglio ancora, attraverso
un velo di poesia e malinconia.

Giovanni Pascoli

MATERA, 2:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	Platinum Plus *Platinum Plus*	100% riciclabile *100% recycling*	P_S 2,7	3 mm *3 mm*	* * *	Inox *Stainless steel*	UNI EN 1398-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005) Regolamento CE n. 1935/2004

LINEA

ALLUMINIO ANTIADERENTE 3 MM

CON RIVESTIMENTO TEFLON® PLATINUM PLUS

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Aluminium non-stick 3 mm with Teflon® Platinum Plus coating
Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Platinum Plus
Aluminium Antihaftbeschichtung 3 mm mit Überzug aus Teflon® Platinum Plus
Aluminio Antiadherente 3 mm con recubrimiento Teflon® Platinum Plus

Art. 104S

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles, 3 mm thick
Faitout, 2 anses en acier inox, 3 mm
Kochtopf 2 Edelstahlgriffe Dicke 3 mm
Cacerola alta 2 asas inox espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA104S16	**16**	8	1,7	**29,26**	8007441028015
ALSA104S18	**18**	10	2,6	**31,45**	8007441028039
ALSA104S20	**20**	11	3,3	**34,89**	8007441028053
ALSA104S24	**24**	13	5,6	**46,47**	8007441028114
ALSA104S28	**28**	15,5	9	**71,61**	8007441028190
ALSA104S32	**32**	17	12,5	**89,84**	8007441028282
ALSA104S36	**36**	19	18	**111,06**	8007441125110
ALSA104S40	**40**	21	26	**133,21**	8007441125202
ALSA104S45	**45**	24	35	**154,32**	8007441132392

Art. 105S

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, s/s tubular handle, 3 mm thick
Casserole haute, 1 manche tubulaire en acier inox, 3 mm
Kasserolle, Edelstahlröhrstiel, Dicke 3 mm
Cacerola alta 1 mango inox tubular espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA105S16	**16**	8	1,7	**29,26**	8007441028022
ALSA105S18	**18**	10	2,6	**31,45**	8007441028046
ALSA105S20	**20**	11	3,3	**33,85**	8007441028060
ALSA105S24	**24**	13	5,6	**45,33**	8007441028121
ALSA105S28	**28**	15,5	9	**71,61**	8007441028206

Art. 106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles, 3 mm thick
Sautoir, 2 anses en acier inox, 3 mm
Brattopf 2 Edelstahlgriffe Dicke 3 mm
Cacerola baja 2 asas inox espesore 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA106S24	**24**	9	4,1	**42,34**	8007441131944
ALSA106S28	**28**	9,5	6,4	**61,61**	8007441028213
ALSA106S32	**32**	10,5	8,4	**78,25**	8007441028305
ALSA106S36	**36**	11,5	11,5	**88,92**	8007441028367
ALSA106S40	**40**	14	17,6	**107,85**	8007441028428
ALSA106S45	**45**	16	26,3	**127,47**	8007441125776

Art. 126S

CASSERUOLA OVALE CON DUE MANIGLIE INOX E COPERCHIO

Oval saucepot, 2 s/s handles and lid
Casserole ovale, 2 anses en acier inox et couvercle
Ovalkasserolle mit Deckel und 2 Edelstahlgriffen
Cacerola oval 2 asas inox y tapa



Codice	Ø cm	h	Euro	Bar Code
ALSA126S32	**32**	14	**75,39**	8007441125622
ALSA126S36	**36**	15,5	**92,94**	8007441125158

Aluminium non-stick 3 mm - Aluminium Anti-adhésif 3 mm - Aluminium Antihaftbeschichtung 3 mm - Aluminio Antiadherente 3 mm

Art. 110S

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles, 3 mm thick
Plat rond, 2 anses en acier inox, 3 mm
Pfanne 2 Edelstahlgriffe Dicke 3 mm
Paellera 2 asas inox espesor 3 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA110S20	**20**	4,5	**24,86**	8007441028077
ALSA110S24	**24**	5,5	**31,21**	8007441028138
ALSA110S28	**28**	6	**40,46**	8007441028220
ALSA110S32	**32**	6,5	**47,38**	8007441028312
ALSA110S36	**36**	7	**61,97**	8007441028374
ALSA110S40	**40**	7,5	**72,00**	8007441028435
ALSA110S45	**45**	8	**106,11**	8007441136376
ALSA110S50	**50**	8,5	**160,05**	8007441131968
ALSA110S60	**60**	9	**198,38**	8007441133306

Confezione da 6 pezzi
Packaging 6 pieces

Art. 120S

TEGAME OVALE PER PESCE CON DUE MANIGLIE INOX

Oval fish pan, 2 s/s handles
Plat ovale à poisson, 2 anses en acier inox
Ovale Fischpfanne 2 Edelstahlgriffe
Paellera oval para pescado 2 asas inox



Codice	Ø cm	h	Euro	Bar Code
ALSA120S30	**30**	6	**40,36**	8007441125608
ALSA120S34	**34**	6,5	**43,47**	8007441125615

Art. 107S

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 s/s handle, 3 mm thick
Casserole, 1 manche en acier inox, 3 mm
Niedrige Kasserolle Edelstahlstiel Dicke 3 mm
Cacerola baja 1 mango inox espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA107S24	**24**	9	4,1	**42,34**	8007441132309
ALSA107S28	**28**	9,5	6,4	**61,61**	8007441125561
ALSA107S32	**32**	10,5	8,4	**78,25**	8007441125578

Art. 111BMS

PADELLA SVASATA ALTA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX

Curved sauté pan with s/s tubular handle 3 mm thick
Sauteuse, 1 manche tubulaire en acier inox, 3 mm
Hohe Sauteuse Edelstahlröhrstiel Dicke 3 mm
Cacerola ensanchada alta para mantecas
1 mango inox tubular espesor 3 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA111BMS20	**20**	9	**31,56**	8007441145774
ALSA111BMS24	**24**	9,5	**38,79**	8007441145781
ALSA111BMS28	**28**	10	**45,66**	8007441145798
ALSA111BMS32	**32**	10,5	**55,45**	8007441145804
ALSA111BMS36	**36**	11	**64,27**	8007441145811

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 111S

PADELLA DIRITTA A FRIGGERE CON UN MANICO TUBOLARE INOX



Straight frying pan, 1 s/s tubular handle, 3 mm thick
Poêle à frire, 1 manche tubulaire en acier inox, 3 mm
Bratpfanne, Edelstahlröhrstiel, Dicke 3 mm
Sartén recta freidora 1 Mango inox tubular espesor 3 mm

Codice	Ø cm	h	Euro	Bar Code
ALSA111S20	**20**	4,5	**24,86**	8007441028091
ALSA111S24	**24**	5,5	**31,21**	8007441028152
ALSA111S28	**28**	6	**40,46**	8007441028244
ALSA111S32	**32**	6,5	**47,38**	8007441028336
ALSA111S36	**36**	7	**61,97**	8007441028398
ALSA111S40	**40**	7,5	**72,00**	8007441028459
ALSA111S45	**45**	8	**105,00**	8007441132378
ALSA111S50	**50**	8,5	**158,49**	8007441136390
ALSA111S60	**60**	9	**196,49**	8007441132477

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111BS

PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE INOX



Sauté pan, 1 s/s tubular handle, 3 mm thick
Sauteuse à servir, 1 manche tubulaire en acier inox, 3 mm
Hohe Sauteuse Edelstahlröhrstiel Dicke 3 mm
Sartén ensanchada alta para saltear
1 mango inox tubular espesore 3 mm

Codice	Ø cm	h	Euro	Bar Code
ALSA111BS20	**20**	5,5	**24,86**	8007441028084
ALSA111BS24	**24**	6,5	**31,21**	8007441028145
ALSA111BS28	**28**	7	**40,46**	8007441028237
ALSA111BS32	**32**	7,5	**47,38**	8007441028329
ALSA111BS36	**36**	8	**61,97**	8007441028381
ALSA111BS40	**40**	8,5	**72,00**	8007441028442
ALSA111BS45	**45**	10	**105,00**	8007441138011

Confezione da 6 pezzi
Packaging 6 pieces

Art. 111BBS

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX



Low sauté pan, 1 s/s tubular handle, 3 mm thick
Plat à sauter, 1 manche tubulaire en acier inox, 3 mm
Sauteuse Edelstahlröhrstiel Dicke 3 mm
Sartén ensanchada baja 1 mango inox tubular espesor 3 mm

Codice	Ø cm	h	Euro	Bar Code
ALSA111BBS20	**20**	4,5	**23,41**	8007441127343
ALSA111BBS24	**24**	5	**29,65**	8007441127350
ALSA111BBS28	**28**	5	**37,24**	8007441127367
ALSA111BBS32	**32**	5	**43,92**	8007441127374
ALSA111BBS36	**36**	5,5	**55,62**	8007441127381
ALSA111BBS40	**40**	6	**63,76**	8007441127398

Confezione da 6 pezzi
Packaging 6 pieces

Art. 121S

PADELLA OVALE PER PESCE CON UN MANICO TUBOLARE INOX



Oval fish pan, 1 s/s tubular handle
Plat ovale à poisson, 1 manche tubulaire en acier inox
Ovale Fischpfanne 1 Edelstahlröhrstiel
Sartén oval para pescado 1 mango inox tubular

Codice	Ø cm	h	Euro	Bar Code
ALSA121S30	**30**	6	**40,36**	8007441125134
ALSA121S34	**34**	6,5	**43,47**	8007441125592

Aluminium non-stick 3 mm - Aluminium Anti-adhésif 3 mm - Aluminium Antihaftbeschichtung 3 mm - Aluminio Antiadherente 3 mm

Art. 121BS

PADELLA OVALE CON UN MANICO TUBOLARE INOX



Oval frypan, 1 s/s tubular handle
Plat ovale, 1 manche tubulaire en acier inox
Ovalpfanne 1 Edelstahlröhrstiel
Sartén oval 1 mango inox tubular

Codice	Ø cm	h	Euro	Bar Code
ALSA121BS40	**40**	4,5	**86,04**	8007441137755
ALSA121BS45	**45**	4,5	**92,84**	8007441134495

Art. 111CR

PADELLA CRESPELLE (PER CRÊPES) CON UN MANICO TUBOLARE INOX



Pancake pan (for crêpes)
Poêle à crêpes
Crespelle-Pfanne (für Crêpes)
Sartén crepês

Codice	Ø cm	h	Euro	Bar Code
ALSA111CR24	**24**		**28,09**	8007441134952

Art. 165S

PAIOLO CON UN MANICO TUBOLARE E UNA MANIGLIA INOX



Polenta pot, s/s handle and hand grip
Chaudron à polenta, manche et anse en acier inox
Polentetopf, Stiel und Griff aus Edelstahl
Caldero 1 mango y asa inox

Codice	Ø cm	h	lt	Euro	Bar Code
ALSA165S24	**24**	14	4,5	**51,18**	8007441135188
ALSA165S26	**26**	17	6	**56,79**	8007441135195
ALSA165S28	**28**	17	7	**65,52**	8007441135201
ALSA165S30	**30**	18	8	**71,02**	8007441135218
ALSA165S32	**32**	19	10	**79,75**	8007441135225

Art. 150S

ROSTIERA RETTANGOLARE CON DUE MANIGLIE SNODATE



Rectangular roasting plate, 2 folding handles, 3 mm thick
Plat à rôtir, 2 anses tombantes e, 3 mm
Rechteckige Bratform 2 Fallgriffe Dicke 3 mm
Rustidera rectangular 2 asas moviles espesor 3 mm

Codice	cm	h	Euro	Bar Code
ALSA150S30	**30x23**	6,5	**60,72**	8007441624002
ALSA150S35	**35x26**	7	**67,47**	8007441133252
ALSA150S40	**40x28**	8	**75,51**	8007441028466
ALSA150S45	**45x30**	8,5	**91,11**	8007441028480
ALSA150S50	**50x33**	9	**107,39**	8007441028497
ALSA150S60	**60x40**	10	**139,29**	8007441028503

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Amo i tuoi monumenti solenni
e le tue memorie immortali;
amo la tua gloria e la tua bellezza.
Edmondo De Amicis

PISA, 3:00 PM

- PER COTTURA A GAS
  GAS
- PER COTTURA ELETTRICA
  ELECTRIC
- PER COTTURA RADIANTE
  RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	**Platinum Plus** *Platinum Plus*	**100% riciclabile** *100% recycling*	2,7	**5 mm** *5 mm*	***	**Inox** *Stainless steel*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 94/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

LINEA

ALLUMINIO ANTIADERENTE 5 MM

CON RIVESTIMENTO TEFLON® PLATINUM PLUS

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Radiant Aluminium non-stick 5 mm with Teflon® Platinum Plus coating
Aluminium Anti-adhésif extra-lourd 5 mm avec revêtement Teflon® Platinum Plus
Aluminium Antihaftbeschichtung extra-schwer 5 mm mit Überzug aus Teflon® Platinum Plus
Aluminio Antiadherente 5 mm con recubrimiento Teflon® Platinum Plus

Art. 2104S

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles, 5 mm thick
Faitout, 2 anses en acier inox, 5 mm
Kochtopf 2 Edelstahlgriffe Dicke 5 mm
Cacerola alta 2 asas inox espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA2104S20	**20**	11,5	3,3	**46,36**	8007441139346
ALSA2104S24	**24**	14	5,6	**61,15**	8007441139353
ALSA2104S28	**28**	16	9	**85,71**	8007441139360
ALSA2104S32	**32**	18	12,5	**100,16**	8007441139377
ALSA2104S36	**36**	19,5	18	**125,18**	8007441139384
ALSA2104S40	**40**	22	26	**154,31**	8007441139391
ALSA2104S45	**45**	25	35	**204,20**	8007441139407

Art. 2105S

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, s/s tubular handle, 5 mm thick
Casserole haute, 1 manche tubulaire en acier inox, 5 mm
Kasserolle, Edelstahlröhrstiel, Dicke 5 mm
Cacerola alta 1 mango inox tubular espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA2105S16	**16**	8	1,5	**34,65**	8007441139414
ALSA2105S18	**18**	10	2,6	**42,12**	8007441139421
ALSA2105S20	**20**	11,5	3,3	**45,56**	8007441139438
ALSA2105S24	**24**	14	5,6	**60,23**	8007441139445
ALSA2105S28	**28**	16	9	**83,75**	8007441139452
ALSA2105S32	**32**	18	12,5	**90,30**	8007441139469

Art. 2106S

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles, 5 mm thick
Sautoir, 2 anses en acier inox, 5 mm
Brattopf 2 Edelstahlgriffe Dicke 5 mm
Cacerola baja 2 asas Inox espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA2106S20	**20**	7	2,5	**40,73**	8007441139476
ALSA2106S24	**24**	8	3,7	**52,20**	8007441139483
ALSA2106S28	**28**	9	5,6	**71,72**	8007441140090
ALSA2106S32	**32**	10	8	**87,32**	8007441139490
ALSA2106S36	**36**	12	12	**103,83**	8007441139506
ALSA2106S40	**40**	13	16	**114,72**	8007441139513
ALSA2106S45	**45**	15	23	**141,93**	8007441139520

Art. 2107S

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 s/s handle, 5 mm thick
Casserole, 1 manche en acier inox, 5 mm
Niedrige Kasserolle Edelstahlstiel Dicke 5 mm
Cacerola baja 1 mango inox espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA2107S20	**20**	7	2,5	**39,81**	8007441139537
ALSA2107S24	**24**	8	3,7	**51,51**	8007441139544
ALSA2107S28	**28**	9	5,6	**69,98**	8007441139551
ALSA2107S32	**32**	10	8	**86,16**	8007441139568

Art. 2110S

TEGAME CON DUE MANIGLIE INOX FONDO RETTIFICATO

Omelette pan, 2 s/s handles, 5 mm thick rectified bottom
Plat rond, 2 anses en acier inox, fond rectifié 5 mm
Pfanne 2 Edelstahlgriffe Schliffboden Dicke 5 mm
Paellera 2 asas inox fondo rectificado espesor 5 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA2110S20	**20**	4,5	**35,00**	8007441139636
ALSA2110S24	**24**	6	**42,80**	8007441139643
ALSA2110S28	**28**	6,5	**51,05**	8007441139650
ALSA2110S32	**32**	6,5	**61,19**	8007441139667
ALSA2110S36	**36**	7,5	**73,00**	8007441139674
ALSA2110S40	**40**	7,5	**80,24**	8007441139681

Art. 2111BMS

PADELLA SVASATA ALTA A MANTECARE SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX

Curved sauté pan with s/s tubular handle 5 mm thick
Sauteuse, 1 manche tubulaire en acier inox, 5 mm
Hohe Sauteuse Edelstahlröhrstiel Dicke 5 mm
Cacerola ensanchada alta para mantecas
1 mango inox tubular espesor 5 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA2111BMS20	**20**	9	**37,01**	8007441139254
ALSA2111BMS24	**24**	9,5	**51,05**	8007441139261
ALSA2111BMS28	**28**	10	**59,40**	8007441139278
ALSA2111BMS32	**32**	10,5	**73,79**	8007441139285
ALSA2111BMS36	**36**	11	**90,06**	8007441139292

Art. 2111S

PADELLA DIRITTA CON UN MANICO TUBOLARE INOX FONDO RETTIFICATO



Straight frying pan, s/s tubular handle, 5 mm thick rectified bottom
Poêle à frire, 1 manche tubulaire en acier inox, fond rectifié 5 mm
Bratpfanne, Edelstahlröhrstiel, Schliffboden, Dicke 5 mm
Sartén recta 1 mango inox tubular fondo rectificado espesor 5 mm

Codice	Ø cm	h	Euro	Bar Code
ALSA2111S16	**16**	4	**30,42**	8007441128111
ALSA2111S20	**20**	4,5	**35,00**	8007441127466
ALSA2111S24	**24**	6	**42,80**	8007441127473
ALSA2111S28	**28**	6,5	**51,05**	8007441127480
ALSA2111S32	**32**	6,5	**61,19**	8007441127497
ALSA2111S36	**36**	7,5	**73,00**	8007441127503
ALSA2111S40	**40**	7,5	**80,24**	8007441127510

Art. 2111BS

PADELLA SVASATA ALTA A SALTARE CON UN MANICO TUBOLARE INOX



Sauté pan, s/s tubular handle, 5 mm thick
Sauteuse, 1 manche tubulaire en acier inox, 5 mm
Hohe Sauteuse Edelstahlröhrstiel Dicke 5 mm
Sartén ensanchada alta para saltear 1 mango inox tubular espesor 5 mm

Codice	Ø cm	h	Euro	Bar Code
ALSA2111BS20	**20**	5,5	**33,22**	8007441139575
ALSA2111BS24	**24**	6,5	**38,57**	8007441139582
ALSA2111BS28	**28**	7	**46,59**	8007441139599
ALSA2111BS32	**32**	7,5	**57,73**	8007441139605
ALSA2111BS36	**36**	8	**69,88**	8007441139612
ALSA2111BS40	**40**	8,5	**79,47**	8007441139629

Art. 2111WPS

WOK FONDO PIANO CON UN MANICO TUBOLARE INOX



Wok with flat bottom
Wok, fond plat
Wok mit ebenem Boden
Wok fondo plano

Codice	Ø cm	h	Euro	Bar Code
ALSA2111WPS28	**28**	9,5	**60,07**	8007441139308
ALSA2111WPS32	**32**	10	**76,11**	8007441139315

Art. 2111 WS

WOK FONDO SVASATO CON UN MANICO TUBOLARE INOX



Wok with shaped bottom
Wok à fond évasé
Wok mit ausgesenktem Boden
Wok fondo ensanchado

Codice	Ø cm	h	Euro	Bar Code
ALSA2111WS28	**28**	9,10	**72,89**	8007441139322
ALSA2111WS32	**32**	10	**86,27**	8007441139339

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

DuPont™ Teflon® quality tested nonstick coatings
Maximum Life
Scratch Resistance
Best Performance
PLATINUM PLUS

Consigli utili

Useful advice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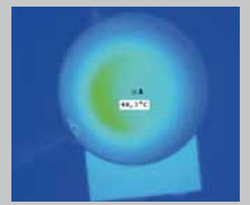
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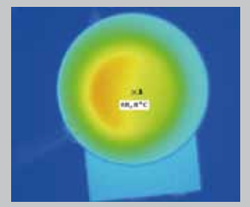
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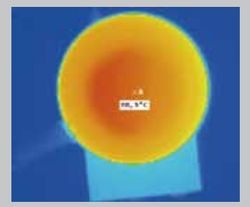
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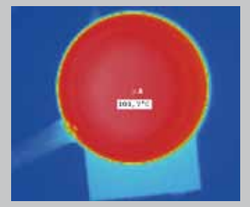
4,15 min.

- accertarsi che il rivestimento sia applicato a spruzzo;
- evitare di porre il contenitore vuoto sul fuoco, cioè senza nessun alimento o liquido al suo interno;
- sostituire qualora il rivestimento sia usurato;
- al primo utilizzo lavare il contenitore con acqua e "precondizionarlo" cioè ungere leggermente l'interno con olio o burro e poi risciacquare accuratamente. Così da andare a impermeabilizzare i micro fori;
- è ideale per cuocere con pochi grassi, grazie alle doti di antiaderenza, per scottare i cibi e per cotture veloci o al salto.

Distribuzione del Calore
Nelle immagini con termocamera sopra riportate, abbiamo un esempio di come nella padella di alluminio (con uno spessore di 3 mm rivestita in PTFE, riscaldata su piastra a 100°C), il calore si propaghi in modo uniforme dal centro verso l'esterno fino ad arrivare ad una quasi totale omogeneità della temperatura.

- make sure that the coating is sprayed on.
- avoid putting the empty container on the heat source, that is to say, without food inside it.
- substitute it if the coating wears out.
- on first use wash the container with water and "precondition" it, that is to say, lightly grease the inside with oil or butter and then rinse carefully.

Heat Distribution
The images taken by a heat camera above show an example of how heat is uniformly propagated from the middle to the outside in an aluminium pot (3 mm thick, PTFE-coated, heated on a plate at 100°C) so as to make temperature almost totally homogeneous.

Non potete capire Napoli,
non capirete mai Napoli.

Curzio Malaparte

NAPOLI, 8:00 AM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
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CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	**Platinum Plus** *Platinum Plus*	**100% riciclabile** *100% recycling*	2,7	**3 - 5 mm** *3 - 5 mm*	* * *	**Inox** *Stainless steel / "Cool"*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA
"COOL" ALLUMINIO 3-5 MM
CON RIVESTIMENTO TEFLON® PLATINUM PLUS

Professional line Frypan "Cool" in Aluminium non-stick with Teflon® Platinum Plus coating
Série professionnelle poêle "Cool" en aluminium anti-adhésif avec revêtement Teflon® Platinum Plus
Profilinie Aluminium Pfannen "Cool" mit Überzug aus Teflon® Platinum Plus
Línea profesional sartenes "Cool" en aluminio antiadherente con recubrimiento Teflon® Platinum Plus

Art. 111SC

PADELLA DRITTA "FRIGGERE" CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 3 MM



Straight frying pan, 3 mm thick, "Cool" handle
Poêle à frire, 3 mm, manche "Cool"
Bratpfanne, Dicke 3 mm, "Cool" stiel
Sartén recta, freir espesor 3 mm, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC111SC20	**20**	4,5	**26,31**	8007441143909
ALSC111SC24	**24**	5,5	**32,55**	8007441143787
ALSC111SC28	**28**	6	**45,59**	8007441143770
ALSC111SC32	**32**	6,5	**48,93**	8007441143220
ALSC111SC36	**36**	7	**63,76**	8007441143732
ALSC111SC40	**40**	7,5	**74,23**	8007441143749

Art. 111BSC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 3 MM



Sautè pan, 3 mm thick, "Cool" handle
Sauteuse, 3 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva alta "saltear", espesor 3 mm, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC111BSC20	**20**	5,5	**26,08**	8007441143695
ALSC111BSC24	**24**	6,5	**32,44**	8007441143176
ALSC111BSC28	**28**	7	**41,80**	8007441143282
ALSC111BSC32	**32**	7,5	**48,82**	8007441143169
ALSC111BSC36	**36**	8	**63,64**	8007441143183
ALSC111BSC40	**40**	8,5	**74,11**	8007441143701

Art. 111BBSC

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 3 MM



Low sautè pan, 3 mm thick, "Cool" handle
Plat à sauter, 3 mm, manche "Cool"
Niedrige ausgestellte Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén curva baja "saltear", espesor 3 mm, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC111BBSC20	**20**	4,5	**24,63**	8007441143848
ALSC111BBSC24	**24**	4,5	**30,87**	8007441143794
ALSC111BBSC28	**28**	5	**38,45**	8007441143718
ALSC111BBSC32	**32**	5	**45,15**	8007441143688
ALSC111BBSC36	**36**	5,5	**57,17**	8007441143855
ALSC111BBSC40	**40**	6	**65,43**	8007441143831

Art. 111BMSC

PADELLA "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 3 MM



Curved sautè pan, 3 mm thick, "Cool" handle
Sauteuse, 3 mm, manche "Cool"
Hohe Sauteuse, Dicke 3 mm, "Cool" stiel
Sartén para mantecas, espesor 3 mm, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC111BMSC20	**20**	9	**32,80**	8007441145828
ALSC111BMSC24	**24**	9,5	**40,34**	8007441145835
ALSC111BMSC28	**28**	10	**47,46**	8007441145842
ALSC111BMSC32	**32**	10,5	**57,66**	8007441145859
ALSC111BMSC36	**36**	11	**66,83**	8007441145866

Professional line Frypan "Cool" in Aluminium non-stick with Teflon® Platinum Plus coating - Série professionnelle poêle "Cool" en aluminium anti-adhésif avec revêtement Teflon® Platinum Plus
Profilinie Aluminium Pfannen "Cool" mit Überzug aus Teflon® Platinum Plus - Línea profesional sartenes "Cool" en aluminio antiadherente con recubrimiento Teflon® Platinum Plus

Art. 2111BSC

PADELLA RADIANTE SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 5 MM



Sautè pan, 5 mm thick, "Cool" handle
Sauteuse, 5 mm, manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 5 mm, "Cool" Stiel
Sartén curva alta conductividad, espesor 5 mm, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC2111BSC20	**20**	5,5	**34,44**	8007441143589
ALSC2111BSC24	**24**	6,5	**39,91**	8007441143442
ALSC2111BSC28	**28**	7	**48,04**	8007441143459
ALSC2111BSC32	**32**	7,5	**59,63**	8007441143428
ALSC2111BSC36	**36**	8	**72,12**	8007441143435
ALSC2111BSC40	**40**	8,5	**81,59**	8007441143725

Art. 2111BMSC

PADELLA RADIANTE "MANTECARE" SALTA PASTA E RISO CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 5 MM



Curved sautè pan, 5 mm thick, "Cool" handle
Sauteuse, 5 mm, manche "Cool"
Hohe Sauteuse, Dicke 5 mm, "Cool" stiel
Sartén alta conductividad para mantecas, espesor 5 mm, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC2111BMSC20	**20**	9	**38,57**	8007441143329
ALSC2111BMSC24	**24**	9,5	**53,05**	8007441143336
ALSC2111BMSC28	**28**	10	**61,63**	8007441143343
ALSC2111BMSC32	**32**	10,5	**76,25**	8007441143350
ALSC2111BMSC36	**36**	11	**92,17**	8007441143367

Art. 2111SC

PADELLA RADIANTE DRITTA FONDO RETTIFICATO CON UN MANICO TUBOLARE INOX "COOL" SPESSORE 5 MM



Straight frying pan, 5 mm thick, rectified bottom, "Cool" handle
Poêle à frire, 5 mm, fond rectifié, manche "Cool"
Bratpfanne, Dicke 5 mm, Schliffboden, "Cool" Stiel
Sartén recta, alta conductividad, espesor 5 mm, fondo rectificado, mango "Cool"

Codice	Ø cm	h	Euro	Bar Code
ALSC2111SC20	**20**	4,5	**36,45**	8007441143596
ALSC2111SC24	**24**	5	**44,36**	8007441143374
ALSC2111SC28	**28**	6	**52,71**	8007441143534
ALSC2111SC32	**32**	6,5	**63,08**	8007441143398
ALSC2111SC36	**36**	7,5	**75,24**	8007441143404
ALSC2111SC40	**40**	7,5	**83,14**	8007441143381

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Il lago è una massa scura e lattiginosa;
dietro, i monti sono di un blu profondo...
poi, in un punto preciso della linea
frastagliata delle cime,
si accende un fuoco dorato.

David H. Lawrence

GARGNANO, 7:00 AM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	**Platinum Plus** *Platinum Plus*	**100% riciclabile** *100% recycling*	2,7	**3 - 5 mm** *3 - 5 mm*	***	**Inox** *Stainless steel*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA
COOKWARE SYSTEM
CON RIVESTIMENTO TEFLON® PLATINUM PLUS

Cookware System line in Aluminium non-stick with Teflon® Platinum Plus coating
Série professionnelle Cookware System en aluminium anti-adhésif avec revêtement Teflon® Platinum Plus
Profilinie Aluminium Cookware System mit Überzug aus Teflon® Platinum Plus
Línea profesional Cookware System en aluminio antiadherente con recubrimiento Teflon® Platinum Plus

Art. 111BBSCA

PADELLA SVASATA BASSA 3MM CON UN MANICO TUBOLARE INOX "COOL" AZZURRO PESCE



Low sautè pan, 3mm thick, "Cool" handle - Blue fish
Plat à sauter, 3mm, manche "Cool" - Bleu cobalt
Niedrige ausgestellte Sauteuse, Dicke 3mm,
"Cool" stiel - Blau Fisch
Sartén curva baja "saltear", espesor 3mm,
mango "Cool" - Azul pez

Codice	Ø cm	h	Euro	Bar Code
ALSC111BBSCA20	**20**	4,5	**24,63**	8007441589059
ALSC111BBSCA24	**24**	5	**30,87**	8007441589066
ALSC111BBSCA28	**28**	5	**38,45**	8007441589073
ALSC111BBSCA32	**32**	5	**45,15**	8007441589088
ALSC111BBSCA36	**36**	5,5	**57,17**	8007441589097
ALSC111BBSCA40	**40**	6	**65,43**	8007441589103

Art. 111BBSCV

PADELLA SVASATA BASSA 3MM CON UN MANICO TUBOLARE INOX "COOL" VERDE VERDURE



Low sautè pan, 3mm thick, "Cool" handle
Green vegetables
Plat à sauter, 3mm, manche "Cool" - Vert feuille
Niedrige ausgestellte Sauteuse, Dicke 3mm,
"Cool" stiel - Grün Gemüse
Sartén curva baja "saltear", espesor 3mm,
mango "Cool" - Verde vegetal

Codice	Ø cm	h	Euro	Bar Code
ALSC111BBSCV20	**20**	4,5	**24,63**	8007441589110
ALSC111BBSCV24	**24**	5	**30,87**	8007441589127
ALSC111BBSCV28	**28**	5	**38,45**	8007441589134
ALSC111BBSCV32	**32**	5	**45,15**	8007441589141
ALSC111BBSCV36	**36**	5,5	**57,17**	8007441589158
ALSC111BBSCV40	**40**	6	**65,43**	8007441589165

Art. 111BBSCR

PADELLA SVASATA BASSA 3MM CON UN MANICO TUBOLARE INOX "COOL" ROSSO CARNI FRESCHE



Low sautè pan, 3mm thick, "Cool" handle
Red fresh meat
Plat à sauter, 3mm, manche "Cool" - Rouge incarnat
Niedrige ausgestellte Sauteuse, Dicke 3mm, "Cool" stiel
Rot frisches Fleisch
Sartén curva baja "saltear", espesor 3mm,
mango "Cool" - Rojo carne fresca

Codice	Ø cm	h	Euro	Bar Code
ALSC111BBSCR20	**20**	4,5	**24,63**	8007441589172
ALSC111BBSCR24	**24**	5	**30,87**	8007441589189
ALSC111BBSCR28	**28**	5	**38,45**	8007441589196
ALSC111BBSCR32	**32**	5	**45,15**	8007441589202
ALSC111BBSCR36	**36**	5,5	**57,17**	8007441589219
ALSC111BBSCR40	**40**	6	**65,43**	8007441589226

Art. 111BBSCG

PADELLA SVASATA BASSA 3MM CON UN MANICO TUBOLARE INOX "COOL" GIALLO POLLAME



Low sautè pan, 3mm thick, "Cool" handle
Yellow poultry
Plat à sauter, 3mm, manche "Cool" - Jaune serin
Niedrige ausgestellte Sauteuse, Dicke 3mm, "Cool" stiel
Gelb Geflügel
Sartén curva baja "saltear", espesor 3mm, mango "Cool"
Amarillo ave de corral

Codice	Ø cm	h	Euro	Bar Code
ALSC111BBSCG20	**20**	4,5	**24,63**	8007441589233
ALSC111BBSCG24	**24**	5	**30,87**	8007441589249
ALSC111BBSCG28	**28**	5	**38,45**	8007441589257
ALSC111BBSCG32	**32**	5	**45,15**	8007441589264
ALSC111BBSCG36	**36**	5,5	**57,17**	8007441589271
ALSC111BBSCG40	**40**	6	**65,43**	8007441589288

Cookware System line in Aluminium non-stick with Teflon® Platinum Plus coating - Série professionnelle Cookware System en aluminium anti-adhésif avec revêtement Teflon® Platinum Plus
Profilinie Aluminium Cookware System mit Überzug aus Teflon® Platinum Plus - Línea profesional Cookware System en aluminio antiadherente con recubrimiento Teflon® Platinum Plus

Art. 2111BSCA

PADELLA RADIANTE SVASATA ALTA "SALTARE" 5MM CON UN MANICO TUBOLARE INOX "COOL" AZZURRO PESCE



Sautè pan, 5mm thick, "Cool" handle - Blue fish
Sauteuse, 5mm, manche "Cool" - Bleu cobalt
Ausgestellte hohe Sauteuse, Dicke 5mm,
"Cool" Stiel - Blau Fisch
Sartén curva alta conductividad, espesor 5mm,
mango "Cool" - Azul pez

Codice	Ø cm	h	Euro	Bar Code
ALSC2111BSCA20	**20**	5,5	**34,44**	8007441589325
ALSC2111BSCA24	**24**	6,5	**39,91**	8007441589332
ALSC2111BSCA28	**28**	7	**48,04**	8007441589378
ALSC2111BSCA32	**32**	7,5	**59,63**	8007441589363
ALSC2111BSCA36	**36**	8	**72,12**	8007441589356
ALSC2111BSCA40	**40**	8,5	**81,59**	8007441589349

Art. 2111BSCV

PADELLA RADIANTE SVASATA ALTA "SALTARE" 5MM CON UN MANICO TUBOLARE INOX "COOL" VERDE VERDURE



Sautè pan, 5mm thick, "Cool" handle - Green vegetables
Sauteuse, 5mm, manche "Cool" - Vert feuille
Ausgestellte hohe Sauteuse, Dicke 5mm,
"Cool" Stiel - Grün Gemüse
Sartén curva alta conductividad, espesor 5mm,
mango "Cool" - Verde vegetal

Codice	Ø cm	h	Euro	Bar Code
ALSC2111BSCV20	**20**	5,5	**34,44**	8007441589554
ALSC2111BSCV24	**24**	6,5	**39,91**	8007441589547
ALSC2111BSCV28	**28**	7	**48,04**	8007441589539
ALSC2111BSCV32	**32**	7,5	**59,63**	8007441589523
ALSC2111BSCV36	**36**	8	**72,12**	8007441589516
ALSC2111BSCV40	**40**	8,5	**81,59**	8007441589509

Art. 2111BSCR

PADELLA RADIANTE SVASATA ALTA "SALTARE" 5MM CON UN MANICO TUBOLARE INOX "COOL" ROSSO CARNI FRESCHE



Sautè pan, 5mm thick, "Cool" handle - Red fresh meat
Sauteuse, 5mm, manche "Cool" - Rouge incarnat
Ausgestellte hohe Sauteuse, Dicke 5mm, "Cool" Stiel
Rot frisches Fleisch
Sartén curva alta conductividad, espesor 5mm,
mango "Cool" - Rojo carne fresca

Codice	Ø cm	h	Euro	Bar Code
ALSC2111BSCR20	**20**	5,5	**34,44**	8007441589554
ALSC2111BSCR24	**24**	6,5	**39,91**	8007441589547
ALSC2111BSCR28	**28**	7	**48,04**	8007441589539
ALSC2111BSCR32	**32**	7,5	**59,63**	8007441589523
ALSC2111BSCR36	**36**	8	**72,12**	8007441589516
ALSC2111BSCR40	**40**	8,5	**81,59**	8007441589509

Art. 2111BSCG

PADELLA RADIANTE SVASATA ALTA "SALTARE" 5MM CON UN MANICO TUBOLARE INOX "COOL" GIALLO POLLAME



Sautè pan, 5mm thick, "Cool" handle - Yellow poultry
Sauteuse, 5mm, manche "Cool" - Jaune serin
Ausgestellte hohe Sauteuse, Dicke 5mm,
"Cool" Stiel - Gelb Geflügel
Sartén curva alta conductividad, espesor 5mm,
mango "Cool" - Amarillo ave de corral

Codice	Ø cm	h	Euro	Bar Code
ALSC2111BSCG20	**20**	5,5	**34,44**	8007441589431
ALSC2111BSCG24	**24**	6,5	**39,91**	8007441589424
ALSC2111BSCG28	**28**	7	**48,04**	8007441589417
ALSC2111BSCG32	**32**	7,5	**59,63**	8007441589400
ALSC2111BSCG36	**36**	8	**72,12**	8007441589394
ALSC2111BSCG40	**40**	8,5	**81,59**	8007441589387

Ahi serva Italia, di dolore ostello, nave
sanza nocchiere in gran tempesta,
non donna di province, ma bordello!

Dante Alighieri

TROPEA, 1:00 AM

- **PER COTTURA A GAS**
  GAS
- **PER COTTURA ELETTRICA**
  ELECTRIC
- **PER COTTURA RADIANTE**
  RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	**Infinity** *Infinity*	**100% riciclabile** *100% recycling*	2,7	**3 mm** *3 mm*	* * *	**Inox** *Stainless steel*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985). Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

DuPont™ Teflon® quality tested nonstick coatings
Longer Life
Visually distinctive
Everyday durable
INFINITY



LINEA

ALLUMINIO ANTIADERENTE 3 MM

CON RIVESTIMENTO TEFLON® INFINITY

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Aluminium non-stick 3 mm with Teflon® Infinity coating
Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Infinity
Aluminium Antihaftbeschichtung 3 mm mit Überzug aus Teflon® Infinity
Aluminio Antiadherente 3 mm con recubrimiento Teflon® Infinity

INFINITY

Per le nuove esigenze dei consumatori



La nuova linea Infinity, realizzata in alluminio e con rivestimento interno Teflon® Infinity, in linea con le mutate esigenze dei consumatori.
Maggiore resistenza ai graffi e all'abrasione che riconosce le tendenze dei clienti verso l'acquisto di prodotti con colorazioni più chiare e naturali.
Questi nuovi prodotti offrono eccellente distacco e pulibilità per cotture esperte e precise, forniscono l'opportunità di cucinare in modo sano, con meno o senza grassi.

Per cotture a gas

Per cotture elettriche

Per cotture radianti

- DuPont™ è alla guida del settore nella realizzazione di programmi di garanzia del marchio che assicurino la qualità associata al marchio Teflon®.
- I sistemi di rivestimento antiaderente in Teflon® riducono non solo il numero di padelle da acquistare, ma anche l'impatto sul Pianeta. Nonché sul portafoglio dell'acquirente.
- I sistemi di rivestimento antiaderente in Teflon® ora vengono prodotti con l'innovativa tecnologia GenX di DuPont™ e senza PFOA.
- La tecnologia GenX fornisce una soluzione più sostenibile realizzata grazie a un nuovo coadiuvante tecnologico e all'implementazione di metodologie di controllo ambientale senza eguali.
- I rivestimenti antiaderenti in Teflon® offrono la possibilità di uno stile di vita più salutare perché consentono di limitare o azzerare le quantità di grasso o olio.
- Gli utensili consentono di cucinare mantenendo costante una temperatura massima di 260 °C su tutte le fonti di calore (ad esclusione della cucina ad induzione).



Aluminium non-stick 3 mm with Teflon® Infinity coating - Aluminium Anti-adhésif 3 mm avec revêtement Teflon® Infinity
Aluminium Antihaftbeschichtung 3 mm mit Überzug aus Teflon® Infinity - Aluminio Antiadherente 3 mm con recubrimiento Teflon® Infinity

Art. 111BINF

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sautè pan, 3 mm thick. "Cool" handle
Sauteuse, 3 mm. Manche "Cool"
Ausgestellte hohe Sauteuse. Dicke 3 mm. "Cool" Stiel
Sartén curva alta conductividad, espesor 3 mm. Mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALSA111BINF20	**20**	5,5	**28,20**	8007441655235
ALSA111BINF24	**24**	6,5	**30,45**	8007441655242
ALSA111BINF28	**28**	7	**34,47**	8007441655259
ALSA111BINF32	**32**	7,5	**40,28**	8007441655266
ALSA111BINF36	**36**	8	**46,15**	8007441655273
ALSA111BINF40	**40**	8,5	**51,13**	8007441655280

Art. 111BBINF

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sautè pan, 3 mm thick. "Cool" handle
Plat à sauter, 3 mm, manche "Cool"
Niedrige ausgestellte Sauteuse. Dicke 3 mm. "Cool" stiel
Sartén curva baja, espesor 3 mm. Mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALSA111BBINF20	**20**	4,5	**27,50**	8007441655341
ALSA111BBINF24	**24**	5	**29,90**	8007441655334
ALSA111BBINF28	**28**	5	**33,23**	8007441655327
ALSA111BBINF32	**32**	5	**38,85**	8007441655310
ALSA111BBINF36	**36**	7,5	**43,80**	8007441655303
ALSA111BBINF40	**40**	7,5	**48,55**	8007441655297

Il bel paese
ch'Appennin parte e 'l mar circonda
e l'Alpe.

Francesco Petrarca

PORTOFINO, 3:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

AL BLACK



LINEA
AL-BLACK 3 MM

Al Black 3 mm
Al Black 3 mm
Al Black 3 mm
Al Black 3 mm

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	B-Cristal *B-Cristal*	100% riciclabile *100% recycling*	P_S 2,7	3 mm *3 mm*	* * *	Inox *Stainless steel*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Al Black 3 mm - Al Black 3 mm - Al Black 3 mm - Al Black 3 mm

SET AL-BLACK 4

4 PENTOLE + UN COPERCHIO IN ALLUMINIO
CON RIVESTIMENTO ANTIADERENTE B-CRISTAL
AD ALTISSIMA DURATA

Misure per famiglia da 4 persone
Measures for family of 4 persons
Maßnahmen zur Familie von 4 Personen
Medidas para la familia de 4 personas



- **104SS24:**
Casseruola alta con 2 maniglie inox Ø 24cm

- **105SSC16:**
Casseruola alta con manico
tubolare "Cool" Ø 16cm

- **110SS32:**
Tegame con 2 maniglie inox Ø 32 cm

- **111BSSC28:**
Padella svasata alta "saltare" con manico
tubolare "cool" Ø 28cm

- **129SS24:**
Coperchio Ø 24cm

Codice	Euro	Bar Code
ALSASETALBLACK4	**187,99**	8007441613501

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Al Black 3 mm - Al Black 3 mm - Al Black 3 mm - Al Black 3 mm

SET AL-BLACK 2

4 PENTOLE + UN COPERCHIO IN ALLUMINIO
CON RIVESTIMENTO ANTIADERENTE B-CRISTAL
AD ALTISSIMA DURATA

Misure per famiglia da 2 persone
Measures for family of 2 persons
Maßnahmen zur Familie von 2 Personen
Medidas para la familia de 2 personas



- **104SS20:**
Casseruola alta con 2 maniglie inox Ø 20cm

- **105SSC16:**
Casseruola alta con manico
tubolare "Cool" Ø 16cm

- **110SS28:**
Tegame con 2 maniglie inox Ø 28 cm

- **111BSSC24:**
Padella svasata alta "saltare"
con manico tubolare "cool" Ø 24cm

- **129SS20:**
Coperchio Ø 20cm

Codice	Euro	Bar Code
ALSASETALBLACK2	**161,20**	8007441613495

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Al Black 3 mm - Al Black 3 mm - Al Black 3 mm - Al Black 3 mm

Art. 104SS

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles. 3 mm thickness
Faitout, 2 anses en acier inox, 3 mm
Kochtopf 2 Edelstahlgriffe Dicke 3 mm
Cacerola alta 2 asas Inox. Espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA104SS16	**16**	8	1,7	**29,26**	8007441604974
ALSA104SS20	**20**	11	3,3	**34,88**	8007441604981
ALSA104SS24	**24**	13	5,6	**46,47**	8007441604998
ALSA104SS28	**28**	15,5	9	**71,60**	8007441605001
ALSA104SS32	**32**	17	12,5	**89,84**	8007441605018
ALSA104SS36	**36**	19	18	**111,06**	8007441605025

Art. 106SS

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles. 3 mm thick
Sautoir, 2 anses en acier inox, 3 mm
Brattopf 2 Edelstahlgriffe. Dicke 3 mm
Cacerola baja 2 asas Inox. Espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA106SS20	**20**	7	2,5	**34,08**	8007441605032
ALSA106SS24	**24**	9	4,1	**42,34**	8007441605049
ALSA106SS28	**28**	9,5	6,4	**61,60**	8007441605056
ALSA106SS32	**32**	10,5	8,4	**78,25**	8007441605063
ALSA106SS36	**36**	11,5	11,5	**88,91**	8007441605070
ALSA106SS40	**40**	14	17,6	**107,84**	8007441605087

Art. 105SSC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepan, "Cool" s/s tubular handle. 3 mm thick
Casserole haute, 1 manche tubulaire "Cool" en acier inox. Épaisseur 3 mm
Kasserolle, Edelstahlröhrstiel "Cool". Dicke 3 mm
Cacerola alta 1 mango inox tubular "Cool". Espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSC105SSC16	**16**	8	1,7	**30,71**	8007441605094
ALSC105SSC20	**20**	11	3,3	**35,54**	8007441605102
ALSC105SSC24	**24**	13	5,6	**47,59**	8007441605117

Art. 107SSC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Casserole pan, 1 "Cool" s/s handle. 3 mm thick
Casserole, 1 manche tubulaire "Cool" en acier inox. Épaisseur 3 mm
Niedrige Kasserolle Edelstahlstiel "Cool". Dicke 3 mm
Cacerola baja 1 mango inox tubular "Cool". Espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSC107SSC20	**20**	7	2,5	**35,77**	8007441605131
ALSC107SSC24	**24**	9	4,1	**44,46**	8007441605124
ALSC107SSC28	**28**	9,5	6,4	**64,68**	8007441605148
ALSC107SSC32	**32**	10,5	8,4	**82,15**	8007441605155

Al Black 3 mm - Al Black 3 mm - Al Black 3 mm - Al Black 3 mm

Art. 110SS

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles, 3 mm thickness
Plat rond, 2 anses, 3mm
Pfanne, 2 Griffe, 3 mm
Paellera 2 asas, 3 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA110SS20	**20**	4,5	**24,86**	8007441605988
ALSA110SS24	**24**	5,5	**31,20**	8007441605995
ALSA110SS28	**28**	6	**40,46**	8007441606008
ALSA110SS32	**32**	6,5	**47,37**	8007441606015
ALSA110SS36	**36**	7	**61,97**	8007441606022
ALSA110SS40	**40**	7,5	**71,99**	8007441606039

Art. 111BSSC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"

Sautè pan, 3 mm thick. "Cool" handle
Sauteuse, 3 mm. Manche "Cool"
Ausgestellte hohe Sauteuse, Dicke 3 mm. "Cool" stiel
Sartén curva alta "saltear", espesor 3 mm. Mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALSC111BSSC20	**20**	5,5	**24,50**	8007441149758
ALSC111BSSC24	**24**	6,5	**31,12**	8007441149765
ALSC111BSSC28	**28**	7	**36,53**	8007441149772
ALSC111BSSC32	**32**	7,5	**43,55**	8007441149789
ALSC111BSSC36	**36**	8	**50,78**	8007441149796
ALSC111BSSC40	**40**	8,5	**59,26**	8007441149802

Art. 111BBSSC

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Low sautè pan, 3 mm thick. "Cool" handle
Plat à sauter, 3 mm. Manche "Cool"
Niedrige ausgestellte Sauteuse. Dicke 3 mm, "Cool" stiel
Sartén curva baja "saltear", espesor 3 mm. Mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALSC111BBSSC20	**20**	4,5	**22,89**	8007441149819
ALSC111BBSSC24	**24**	5	**26,88**	8007441149826
ALSC111BBSSC28	**28**	5	**31,51**	8007441149833
ALSC111BBSSC32	**32**	5	**37,50**	8007441149840
ALSC111BBSSC36	**36**	5,5	**44,32**	8007441149857
ALSC111BBSSC40	**40**	6	**51,66**	8007441149864

Art. 129SS

COPERCHIO

Lids
Couvercles
Deckel
Tapas



Codice	Ø cm	Euro	Bar Code
ALSA129SS16	**16**	**6,81**	8007441606053
ALSA129SS20	**20**	**8,52**	8007441606077
ALSA129SS24	**24**	**11,06**	8007441606060
ALSA129SS28	**28**	**14,87**	8007441606084
ALSA129SS32	**32**	**19,69**	8007441606091
ALSA129SS36	**36**	**24,08**	8007441606107
ALSA129SS40	**40**	**27,79**	8007441606114

Così benedetta da Dio di bellezza
di varietà di ubertà, tra questo
digradare di monti che difendono,
tra questo distendersi di mari
che abbracciano...

Giosuè Carducci

URBINO, 6:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

AL BLACK



CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	B-Cristal *B-Cristal*	100% riciclabile *100% recycling*	2,7	5 mm *5 mm*	***	Inox *Stainless steel*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005) Regolamento CE n. 1935/2004

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA
AL-BLACK 5 MM

Al Black 5 mm
Al Black 5 mm
Al Black 5 mm
Al Black 5 mm

Art. 2104SS

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles, 5 mm thick
Faitout, 2 anses en acier inox, 5 mm
Kochtopf 2 Edelstahlgriffe Dicke 5 mm
Cacerola alta 2 asas Inox espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA2104SS16	**16**	8	1,7	**35,65**	8007441605278
ALSA2104SS20	**20**	11,5	3,3	**46,36**	8007441605261
ALSA2104SS24	**24**	14	5,6	**61,15**	8007441605231
ALSA2104SS28	**28**	16	9	**85,71**	8007441605247
ALSA2104SS32	**32**	18	12,5	**100,16**	8007441605254
ALSA2104SS36	**36**	19,5	18	**125,18**	8007441605285

Art. 2105SSC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"

Saucepan, "Cool" s/s tubular handle. 5 mm thick
Casserole haute, 1 manche tubulaire "Cool" en acier inox.
Épaisseur 5 mm
Kasserolle, Edelstahlröhrstiel "Cool". Dicke 5 mm
Cacerola alta 1 mango inox tubular "Cool". Espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSC2105SSC16	**16**	8	1,5	**36,38**	8007441605223
ALSC2105SSC20	**20**	11,5	3,3	**47,83**	8007441605209
ALSC2105SSC24	**24**	14	5,6	**63,24**	8007441605216

Art. 2106SS

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 s/s handles, 5 mm thick
Sautoir, 2 anses en acier inox, 5 mm
Brattopf 2 Edelstahlgriffe Dicke 5 mm
Cacerola baja 2 asas Inox espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA2106SS20	**20**	7	2,5	**40,73**	8007441604936
ALSA2106SS24	**24**	9	4,1	**52,20**	8007441604912
ALSA2106SS28	**28**	9,2	6,4	**71,72**	8007441604929
ALSA2106SS32	**32**	10,5	8,4	**87,32**	8007441604943
ALSA2106SS36	**36**	11,5	11,5	**103,83**	8007441604950
ALSA2106SS40	**40**	14	17,6	**114,72**	8007441604967

Art. 2107SSC

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX "COOL"

Casserole pan, 1 "Cool" s/s handle. 5 mm thick
Casserole, 1 manche tubulaire "Cool" en acier inox.
Épaisseur 5 mm
Niedrige Kasserolle Edelstahlstiel "Cool". Dicke 5 mm
Cacerola baja 1 mango inox tubular "Cool". Espesor 5 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSC2107SSC20	**20**	7	2,5	**41,79**	8007441605193
ALSC2107SSC24	**24**	9	4,1	**54,09**	8007441605186
ALSC2107SSC28	**28**	9,5	6,4	**73,48**	8007441605179
ALSC2107SSC32	**32**	10,5	8,4	**90,47**	8007441605162

Al Black 5 mm - Al Black 5 mm - Al Black 5 mm - Al Black 5 mm

Art. 2110SS

TEGAME RADIANTE CON DUE MANIGLIE INOX

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne, 2 Griffe
Paellera 2 asas



Codice	Ø cm	h	Euro	Bar Code
ALSA2110SS20	**20**	4,5	**34,29**	8007441609979
ALSA2110SS24	**24**	4,5	**41,95**	8007441609986
ALSA2110SS28	**28**	5	**50,03**	8007441609993
ALSA2110SS32	**32**	6,5	**59,98**	8007441610005
ALSA2110SS36	**36**	7	**71,54**	8007441610012
ALSA2110SS40	**40**	7,5	**78,64**	8007441610029
ALSA2110SS45	**45**	8	**86,35**	8007441610036
ALSA2110SS50	**50**	8,5	**98,84**	8007441610043

Art. 2111SSC

PADELLA RADIANTE DRITTA FONDO RETTIFICATO CON UN MANICO TUBOLARE INOX "COOL"

Straight frying pan, 5 mm thick, rectified bottom.
"Cool" handle
Poêle à frire, 5 mm, fond rectifié. Manche "Cool"
Bratpfanne, Dicke 5 mm, Schliffboden. "Cool" Stiel
Sartén recta, alta conductividad, espesor 5 mm,
fondo rectificado. Mango "Cool"



Codice	Ø cm	h	Euro	Bar Code
ALSC2111SSC20	**20**	4,5	**35,05**	8007441150051
ALSC2111SSC24	**24**	4,5	**42,66**	8007441150013
ALSC2111SSC28	**28**	5	**50,68**	8007441150020
ALSC2111SSC32	**32**	6	**60,66**	8007441150037
ALSC2111SSC36	**36**	7	**72,34**	8007441150044
ALSC2111SSC40	**40**	7,5	**79,95**	8007441587345

Art. 2111FBSS

PADELLA FRANCE 5 MM CON UN MANICO IN FERRO

5 mm aluminium. Flat iron handle
Corp alu 5 mm. Queu feuillard en fer
Rein aluminium 5 mm. Eisenstiel
Cuerpo de aluminio de 5 mm. Mango plano de acero



Codice	Ø cm	h	Euro	Bar Code
ALSA2111FBSS20	**20**	4,5	**22,81**	8007441621704
ALSA2111FBSS24	**24**	4,5	**28,16**	8007441621711
ALSA2111FBSS28	**28**	5	**32,42**	8007441621728
ALSA2111FBSS32	**32**	5,5	**38,06**	8007441621735
ALSA2111FBSS36	**36**	6	**44,63**	8007441621742
ALSA2111FBSS40	**40**	6,5	**53,81**	8007441621759

Art. 129SS

COPERCHIO

Lids
Couvercles
Deckel
Tapas



Codice	Ø cm	Euro	Bar Code
ALSA129SS16	**16**	**6,81**	8007441606053
ALSA129SS20	**20**	**8,52**	8007441606077
ALSA129SS24	**24**	**11,06**	8007441606060
ALSA129SS28	**28**	**14,87**	8007441606084
ALSA129SS32	**32**	**19,69**	8007441606091
ALSA129SS36	**36**	**24,08**	8007441606107
ALSA129SS40	**40**	**27,79**	8007441606114

La Sardegna è fuori dal tempo
e dalla storia.

David Herbert Lawrence

ALGHERO, 9:00 AM



PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

DuPont™ Teflon® Qualità aggiornata rivestimento antiaderente
Una durabilità ancora maggiore nell'uso quotidiano
SELECT

LINEA
LE DIVE

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	**Select** *Select*	**100% riciclabile** *100% recycling*	P_s 2,7	**3 mm** *3 mm*	***	**Inox** *Stainless steel*	UNI EN 1388-1; Decreto ministeriale 4 Aprile 1985 (GU n. 98 del 26/4/1985), Decreto ministeriale 1 febbraio 2007 (GU n. 66 del 20/3/2007) Direttiva 84/500/CEE (GU L 277 del 20.10.1984) e 2005/31/CE (GU L 110 del 30/04/2005). Regolamento CE n. 1935/2004

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Le Dive
Le Dive
Le Dive
Le Dive

Art. 104DBB

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles, 3 mm thick
Sautoir, 2 anses en acier inox, 3 mm
Brattopf, 2 Edelstahlgriffe. Dicke 3 mm
Cacerola 2 asas Inox, espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA104DBB20	**20**	11	3,3	**34,22**	8007441626327
ALSA104DBB24	**24**	13	5,6	**45,59**	8007441626334
ALSA104DBB28	**28**	15,5	9	**70,24**	8007441626341

Art. 105DBB

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, s/s tubular handle. 3 mm thick
Casserole haute, 1 manche tubulaire en acier inox. Épaisseur 3 mm
Kasserolle, Edelstahlröhrstiel. Dicke 3 mm
Cacerola alta 1 mango inox tubular. Espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA105DBB16	**16**	8	1,7	**30,13**	8007441626358
ALSA105DBB20	**20**	11	3,3	**34,87**	8007441626365

Art. 111BDBB

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX

Sautè pan, 3 mm thick. s/s tubular handle handle
Sauteuse, 3 mm. Manche tubulaire en acier inox
Ausgestellte hohe Sauteuse, Dicke 3 mm. Edelstahlröhrstiel
Sartén curva alta "saltear", espesor 3 mm. Mango inox tubular.



Codice	Ø cm	h	Euro	Bar Code
ALSA111BDBB20	**20**	5,5	**24,74**	8007441626372
ALSA111BDBB24	**24**	6,5	**31,43**	8007441626389
ALSA111BDBB28	**28**	7	**36,88**	8007441626396
ALSA111BDBB32	**32**	7,5	**43,98**	8007441626402

Le Dive - Le Dive -Le Dive - Le Dive

Art. 111BBDBB

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX

Low sautè pan, 3 mm thick. tubular handle
Plat à sauter, 3 mm. Manche tubulaire
Niedrige ausgestellte Sauteuse.
Dicke 3 mm, Edelstahlröhrstiel
Sartén curva baja "saltear", espesor 3 mm.
Mango inox tubular.



Codice	Ø cm	h	Euro	Bar Code
ALSA111BBDBB20	**20**	4,5	**23,11**	8007441626419
ALSA111BBDBB24	**24**	5	**27,14**	8007441626426
ALSA111BBDBB28	**28**	5	**31,82**	8007441626433
ALSA111BBDBB32	**32**	5	**37,86**	8007441626440

Art. 110DBB

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles, 3 mm thick
Plat rond, 2 anses. Épaisseur 3 mm
Pfanne, 2 Griffe. Dicke 3 mm
Paellera 2 asas. Espesor 3 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA110DBB20	**20**	4,5	**25,10**	8007441626457
ALSA110DBB24	**24**	5,5	**31,51**	8007441626464
ALSA110DBB28	**28**	6	**40,86**	8007441626471
ALSA110DBB32	**32**	6,5	**47,83**	8007441626488

Art. 104DRR

CASSERUOLA ALTA
CON DUE MANIGLIE INOX

Saucepot, 2 s/s handles, 3 mm thick
Sautoir, 2 anses en acier inox, 3 mm
Brattopf, 2 Edelstahlgriffe. Dicke 3 mm
Cacerola 2 asas Inox, espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA104DRR20	**20**	11	3,3	**34,22**	8007441626136
ALSA104DRR24	**24**	13	5,6	**45,59**	8007441626198
ALSA104DRR28	**28**	15,5	9	**70,24**	8007441626204

Art. 105DRR

CASSERUOLA ALTA
CON UN MANICO TUBOLARE INOX

Saucepan, s/s tubular handle. 3 mm thick
Casserole haute, 1 manche tubulaire en acier inox. Épaisseur 3 mm
Kasserolle, Edelstahlröhrstiel. Dicke 3 mm
Cacerola alta 1 mango inox tubular. Espesor 3 mm



Codice	Ø cm	h	lt	Euro	Bar Code
ALSA105DRR16	**16**	8	1,7	**30,13**	8007441626266
ALSA105DRR20	**20**	11	3,3	**34,87**	8007441626273

Art. 111BDRR

PADELLA SVASATA ALTA
"SALTARE"
CON UN MANICO TUBOLARE INOX

Sautè pan, 3 mm thick. s/s tubular handle handle
Sauteuse, 3 mm. Manche tubulaire en acier inox
Ausgestellte hohe Sauteuse, Dicke 3 mm. Edelstahlröhrstiel
Sartén curva alta "saltear", espesor 3 mm. Mango inox tubular.



Codice	Ø cm	h	Euro	Bar Code
ALSA111BDRR20	**20**	5,5	**24,74**	8007441626211
ALSA111BDRR24	**24**	6,5	**31,43**	8007441626228
ALSA111BDRR28	**28**	7	**36,88**	8007441626242
ALSA111BDRR32	**32**	7,5	**43,98**	8007441626259

Le Dive - Le Dive -Le Dive - Le Dive

Art. 111BDRR

PADELLA SVASATA BASSA
CON UN MANICO TUBOLARE INOX

Low sautè pan, 3 mm thick. tubular handle
Plat à sauter, 3 mm. Manche tubulaire
Niedrige ausgestellte Sauteuse.
Dicke 3 mm, Edelstahlröhrstiel
Sartén curva baja "saltear", espesor 3 mm.
Mango inox tubular.



Codice	Ø cm	h	Euro	Bar Code
ALSA111BBDRR20	**20**	4,5	**23,11**	8007441626129
ALSA111BBDRR24	**24**	5	**27,14**	8007441626099
ALSA111BBDRR28	**28**	5	**31,82**	8007441626174
ALSA111BBDRR32	**32**	5	**37,86**	8007441626181

Art. 110DRR

TEGAME
CON DUE MANIGLIE INOX

Omelette pan, 2 handles, 3 mm thick
Plat rond, 2 anses. Épaisseur 3 mm
Pfanne, 2 Griffe. Dicke 3 mm
Paellera 2 asas. Espesor 3 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA110DRR20	**20**	4,5	**25,10**	8007441626280
ALSA110DRR24	**24**	5,5	**31,51**	8007441626297
ALSA110DRR28	**28**	6	**40,86**	8007441626303
ALSA110DRR32	**32**	6,5	**47,83**	8007441626310

Godi, Fiorenza, poi che se' sì grande
che per mare e per terra batti l'ali,
e per lo 'nferno tuo nome si spande!

Dante Alighieri

FIRENZE, 8:00 AM

- PER COTTURA A GAS
  GAS
- PER COTTURA ELETTRICA
  ELECTRIC
- PER COTTURA RADIANTE
  RADIANT

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
396 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	8,9	2 mm *2 mm*	*****	Ottone tubolare con rivetti in acciaio *Tubular fused brass with stainless steel rivets*	DM 21 marzo 73



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA
RAME LISCIO STAGNATO A MANO

Tinned Copper
Cuivre Étamé
Kupfer verzinnt
Cobre Estañado

Art. 104CU

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU10418	**18**	10	2,6	**101,52**	8007441138370
ALCU10420	**20**	11	3,3	**113,19**	8007441131906
ALCU10422	**22**	11	4,5	**137,09**	8007441131913
ALCU10424	**24**	14	5,6	**147,29**	8007441129989
ALCU10428	**28**	16	9	**206,78**	8007441129262
ALCU10432	**32**	18	12,5	**272,15**	8007441129279
ALCU10436	**36**	19,6	18	**341,03**	8007441129286
ALCU10440	**40**	22	26	**482,21**	8007441129293

Art. 105CU

CASSERUOLA ALTA CON UN MANICO TUBOLARE OTTONE

Saucepan, 1 handle
Casserole haute, 1 manche
Stielkasserolle
Cacerola alta 1 mango



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU10516	**16**	8	1,7	**80,33**	8007441129781
ALCU10518	**18**	10	2,6	**100,17**	8007441129224
ALCU10520	**20**	11	3,3	**110,47**	8007441129231
ALCU10522	**22**	11,2	4,5	**135,74**	8007441129248
ALCU10524	**24**	14	5,6	**144,91**	8007441129255
ALCU10528	**28**	16	9	**204,62**	8007441129774

Art. 106CU

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU10620	**20**	7	2,5	**99,70**	8007441135232
ALCU10624	**24**	8	4,1	**129,84**	8007441133108
ALCU10628	**28**	9	6	**194,08**	8007441129828
ALCU10632	**32**	10	8	**233,40**	8007441129309
ALCU10636	**36**	11,5	12	**294,13**	8007441129316
ALCU10640	**40**	14	16	**374,35**	8007441129323
ALCU10645	**45**	16,5	23	**435,07**	8007441129996

Art. 107CU

CASSERUOLA BASSA CON UN MANICO TUBOLARE OTTONE

Casserole pan, 1 handle
Casserole, 1 manche
Niedrige Kasserolle 1 Stiel
Cacerola baja 1 mango



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU10720	**20**	7	2,5	**97,67**	8007441138387
ALCU10724	**24**	8	4,1	**127,58**	8007441138394
ALCU10728	**28**	9	6	**192,05**	8007441140854

Art. 105G

CASSERUOLA ALTA CON UN MANICO IN GHISA

Saucepan, 1 cast iron handle
Casserole haute, 1 manche en fonte
Kasserolle 1Stiel aus Guss
Cacerola alta 1 mango en fundición



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU105G18	**18**	10	2,6	**192,16**	8007441140496
ALCU105G20	**20**	11	3,3	**218,67**	8007441140502
ALCU105G24	**24**	14	5,6	**258,21**	8007441140519
ALCU105G28	**28**	16	9	**298,21**	8007441140526

Art. 108CU

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

Curved saucepot 2 handles with cover
Faitout bombee 2 anses ausc couvercle
Gewolbte Kochtopf 2 Griffe mit Deckel
Cacerola encorvada 2 asas con tapa



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU108C24	**24**	9,5	5,5	**228,87**	8007441143619

Art. 107G

CASSERUOLA BASSA CON UN MANICO IN GHISA

Casserole pan, 1 cast iron handle
Casserole, 1 manche en fonte
Niedrige Kasserolle 1 Stiel aus Guss
Cacerola baja 1 mango fundicion



Codice	Ø cm	h	lt	Euro	Bar Code
ALCU107G20	**20**	7	2,5	**213,13**	8007441140533
ALCU107G24	**24**	8	4,1	**237,14**	8007441140540
ALCU107G28	**28**	9	6	**290,05**	8007441140557
ALCU107G32	**32**	10	8	**327,67**	8007441140564

Art. 110CU

TEGAME CON DUE MANIGLIE OTTONE

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Paellera 2 asas



Codice	Ø cm	h	Euro	Bar Code
ALCU11020	**20**	5	**92,11**	8007441138486
ALCU11024	**24**	5,8	**111,50**	8007441130008
ALCU11028	**28**	5	**135,74**	8007441129347
ALCU11032	**32**	6,3	**158,62**	8007441130015
ALCU11036	**36**	7	**197,48**	8007441130022
ALCU11040	**40**	7,5	**227,51**	8007441129392
ALCU11045	**45**	8,5	**259,69**	8007441130039
ALCU11050	**50**	8,5	**340,02**	8007441129156
ALCU11060	**60**	10	**510,87**	8007441129149

Art. 129CU

COPERCHIO PIANO

Flat lid
Couvercle plat
Ebener Deckel
Tapa plana



Codice	Ø cm	Euro	Bar Code
ALCU12916	**16**	**37,28**	8007441137687
ALCU12918	**18**	**40,23**	8007441130060
ALCU12920	**20**	**42,60**	8007441130077
ALCU12922	**22**	**48,39**	8007441129835
ALCU12924	**24**	**56,32**	8007441129842
ALCU12928	**28**	**76,03**	8007441129866
ALCU12932	**32**	**96,54**	8007441129880
ALCU12936	**36**	**119,43**	8007441130084
ALCU12940	**40**	**147,29**	8007441129903
ALCU12945	**45**	**178,11**	8007441141158
ALCU12950	**50**	**197,26**	8007441138448
ALCU12960	**60**	**210,29**	80074411138349

Art. 111CU

PADELLA CON UN MANICO TUBOLARE OTTONE

Frypan, 1 handle
Poêle à frire, 1 manche
Bratpfanne 1 Stiel
Sartén 1 mango



Codice	Ø cm	h	Euro	Bar Code
ALCU11120	**20**	5	**89,85**	8007441130046
ALCU11124	**24**	5,8	**110,47**	8007441129187
ALCU11128	**28**	5	**133,47**	8007441129194
ALCU11132	**32**	6,3	**157,38**	8007441129200
ALCU11136	**36**	7	**196,58**	8007441129217
ALCU11140	**40**	7,5	**225,36**	8007441130053

Art. 126CU

CASSERUOLA OVALE ALTA CON DUE MANIGLIE OTTONE E COPERCHIO

Oval saucepot with lid
Casserole ovale avec couvercle
Ovalkasserolle mit Deckel
Cacerola oval alta con tapa



Codice	Ø cm	h	Euro	Bar Code
ALCU12630	**30**	12	**272,49**	8007441138585

Art. 165CU

PAIOLO IN RAME PER POLENTA "SENZA STAGNATURA" CON UN MANICO TUBOLARE E MANIGLIA OTTONE

Copper polenta pot, "without tinning"
Chaudron à polenta en cuivre pas "étamé"
Kupferpolententopf "nicht verzinnt"
Caldero cobre para polenta "sin estañadura"



Codice	Ø cm	h	Euro	Bar Code
ALCU16518	**18**	12	**94,38**	8007441134600
ALCU16520	**20**	13	**97,22**	8007441133801
ALCU16522	**22**	14	**104,81**	8007441134594
ALCU16524	**24**	14	**114,10**	8007441133818
ALCU16526	**26**	17	**124,63**	8007441133825

Art. 111BCU

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE



Sauté pan, 1 handle
Sauteuse, 1 manche
Sauteuse 1 Stiel
Sartén saltear 1 mango

Codice	Ø cm	h	Euro	Bar Code
ALCU111B20	**20**	5,3	**89,85**	8007441136239
ALCU111B24	**24**	6	**110,47**	8007441136246
ALCU111B28	**28**	7	**133,47**	8007441137571
ALCU111B32	**32**	7,8	**157,38**	8007441137588
ALCU111B36	**36**	8	**190,92**	8007441140106

Art. 118CU

PESCIERA CON COPERCHIO, GRIGLIA E DUE MANIGLE OTTONE



Fish-kettle with grid and lid
Poissonnière avec couvercle et grille
Fischkochtopf mit Gitter und Deckel
Hervidor pescado con tapa y rejilla

Codice	cm	h	Euro	Bar Code
ALCU11840	**40x13**	10	**370,61**	8007441141134

Art. 150CU

ROSTIERA CON COPERCHIO E DUE MANIGLE SNODATE OTTONE



Rectangular pan with cover
Plaque à rotir avec couvercle
Rechteckige pfanne mit deckel
Rustiedra con tapa

Codice	cm	h	Euro	Bar Code
ALCU150C32	**32x23**	6	**277,93**	8007441141127
ALCU150C36	**36x26**	6	**340,13**	8007441141370

Tinned Copper - Cuivre Étamé - Kupfer verzinnt - Cobre Estañado

Art. 3165K15

MESCOLATORE PER POLENTA E RISOTTI CON BRUCIATORE, CAVALLETTO E PAIOLO

Polenta and risotto mixer with burner, tripod and pot
Mélangeur pour polenta et risotto avec brûleur, pied et chaudron
Mischer für Polente und Risotto mit Brenner, Bock und Polentetopf
Mezclador para polenta y arroz con quemador, soporte y caldero



Codice		h	Euro	Bar Code
COAL3165K15	**K15alluminio**	18	**2.470,00**	8007441136499
COCU3165K15	**K15rame**	18	**2.847,15**	8007441137359

Art. 3165M

MOTORE PER ART. K9

Motor
Moteur
Motor
Motor

Codice	Euro	Bar Code
COMOTORE3165M	**199,00**	8007441142162

V. 220 - Hz.50

cm. 20x15x8 con impugnatura
cm. 12x10x8 senza impugnatura

Art. 3165BIS

RICAMBIO PAIOLO PER POLENTA

Spare "Polenta" pot
Chaudron a polenta. Remplace
Polentetopfersatz
Ricambio caldero para polenta



Codice		It	Euro	Bar Code
ALMA3165BK9	**K9 alluminio**	11	**43,07**	8007441136468
ALCU3165BK9	**K9*rame**	11	**107,42**	8007441137441
ALMA3165BK15	**K15 alluminio**	18	**66,21**	8007441136451
ALCU3165BK15	**K15*rame**	18	**198,28**	8007441137434

Art. 3165K9

MESCOLATORE PER POLENTA E RISOTTI CON PAIOLO

Polenta and risotto mixer with large pot
Mélangeur pour polenta et risotto avec chaudron
Mischer für Polente und Risotto mit Polentetopf
Mezclador para polenta y arroz con caldero



Codice		It	Euro	Bar Code
COAL3165K9	**K9alluminio**	11	**474,06**	8007441136482
COCU3165K9	**K9rame**	11	**610,12**	8007441137335

Art. 293CU

POLSONETTO RAME CON BASE E FORNELLINO STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

Copper polsonetto with base and stove, tinned for baine-marie, not tinned for pastry
Polsonetto en cuivre avec base et réchaud étamé pour bain-maire, non-étamé pour pâtisserie
Polsonetto aus Kupfer mit Basis und Kocher, verzinnt zum Wasserbad, nicht verzinnt zur Gebäck
Cazo cobre con base y quemador estañado para baño maria, no estañado para pasteleria



Codice	0 cm		Euro	Bar Code
COCU293S18	**18 stagnato**		**148,00**	8007441137465
COCU293NS18	**18 non stagnato**		**138,35**	8007441137458

Art. 294CU

POLSONETTO RAME STAGNATO PER BAGNOMARIA, NON STAGNATO PER PASTICCERIA

Copper polsonetto, tinned for baine-marie, not tinned for pastry
Polsonetto en cuivre étamé pou bain-marie, non-étamé pour pâtisserie
Polsonetto aus Kupfer, verzinnt zum Wasserbad, nicht verzinnt zur Gebäck
Cazo cobre estañado para baño maria, no estañado para pasteleria



Codice	0 cm		Euro	Bar Code
COCU294S18	**18 stagnato**		**89,12**	8007441137489
COCU294NS18	**18 non stagnato**		**78,80**	8007441137472

SET PER FONDUTA IN RAME

Copper fondue set
Set pour fondue en cuivre
Kupferfondueset
Set para "fonduta" cobre



Codice	0 cm	h	Euro	Bar Code
COCUFONDUTA	**14**	10	**126,43**	8007441137809

ALAMBICCO (DISTILLATORE) LT 3 IN RAME

Copper alembic (distiller), 3 l
Alambic (distillateur) 3 l en cuivre
Kupferbrennkolben (Destillierkolben) L 3
Alambique (destilador) l 3 cobre



Codice	Euro	Bar Code
COCUALAMBICCO	**231,00**	8007441138592

SCALDASUGO IN RAME

Copper sauce heater
Saucière en cuivre
Saucenpfannchen
Calientasugo cobre



Codice	Ø cm	h	Euro	Bar Code
COCUSCALDASUGO	**13**	16	**55,15**	8007441137816

Art. 3602CU

OLIERA RAME CON COPERCHIO CON ORLO SALVA GOCCE

Oil pourer with lid and hem drop saves
Huilier en cuivre avec couvercle et bord sauve goute
Ölflässche mit Deckel
Aceitera cobra con tapa especial



Codice	lt	Euro	Bar Code
COCU36020,5	0,5	**40,78**	8007441133474
COCU36020,75	0,75	**45,38**	8007441137342
COCU36021	1	**50,67**	8007441133481

FLAMBEAU RAME DA SALA (SENZA PADELLA)

Copper serving flambeau (without pan)
Flambeau en cuivre à servir (sans poêle)
Servierkupferflambeau (ohne Pfanne)
Flambeau cobre





Codice	Ø cm	Euro	Bar Code
COCUFLAMGAS	**a gas**	**234,30**	8007441137793

bombola camping gas da kg 1,8 (non compresa)

Codice	Ø cm	Euro	Bar Code
COCUFLAMALCOOL	**a alcool**	**213,24**	8007441137823

PADELLA LEGGERA IN RAME STAGNATO PER FLAMBEAU CON UN MANICO IN LEGNO

Tinned copper light frypan for flambeau, wooden handle
Poêle légère en cuivre étamé pour flambeau avec manche en bois
Leichte Flambeau-Pfanne kupferverzinnt mit Holzstiel
Sartén ligera cobre estañado para flambeau 1 mango madera



Codice	Ø cm	h	Euro	Bar Code
COCUPADFLAM26	**26**	4,5	**86,14**	8007441138943
COCUPADFLAM28	**28**	4,5	**99,57**	8007441138950

Art. 158CUKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seefood Serving Kit with tinned copper tray
Kit servir à fruits de mer avec plateau en cuivre étamé
Meeresfruservicekitt mit Kupfertablett
Set servicio para ostras con bandeja cobre estanado



Codice	Ø cm	h	Euro	Bar Code
COCU158CU-KIT24	**24**	24,5	**55,75**	8007441145088
COCU158CU-KIT36	**36**	25,5	**80,56**	8007441145095

Art. 158CU

VASSOIO PER OSTRICHE PIATTO

Flat tray for oysters
Plateau à huîtres
Ausster-Ebentablett
Bandeja para ostras pliana



Codice	Ø cm	h	Euro	Bar Code
COCU15824	**24**	4,5	**47,03**	8007441139247
COCU15836	**36**	5,5	**71,84**	8007441139230

Art. 158B

SUPPORTO ACCIAIO CROMATO

Chromed steel holder
Support en acier chromé
Verchromterstahlhälter
Soporte agero cromado



Codice	Ø cm	h	Euro	Bar Code
COIX158B	**19-28**	20	**8,85**	8007441139087

Non si può più toccare neppure una pietra, sarebbe un delitto.

Le Corbusier

BERGAMO, 11:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
396 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	P_S 8,9	2 mm *2 mm*	*****	Ottone tubolare con rivetti in acciaio *Tubular fused brass with stainless steel rivets*	DM 21 marzo '73



BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA

RAME MARTELLATO STAGNATO A MANO

Hammered Tinned Copper
Cuivre Martelé Étamé
Kupfer gehämmert verzinnt
Cobre Martillado Estañado

Art. 103CUM

PENTOLA ALTA CON DUE MANIGLIE OTTONE

Stockpot, 2 handles
Marmite traiteur, 2 anses
Hoher Suppentopf 2 Griffe
Olla alta 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
ALCM103M20	**20**	20	6	**193,86**	8007441133832
ALCM103M22	**22**	21,5	8,4	**202,59**	8007441133849
ALCM103M24	**24**	22	10	**211,53**	8007441133856

Art. 104CUM

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
ALCM104M18	**18**	10	2,6	**146,39**	8007441144982
ALCM104M20	**20**	11	3,3	**152,05**	8007441133863
ALCM104M22	**22**	11,2	4,5	**171,31**	8007441144197
ALCM104M24	**24**	12	4,5	**181,74**	8007441133870
ALCM104M28	**28**	16	9	**257,65**	8007441144142

Art. 105CUM

CASSERUOLA ALTA CON UN MANICO OTTONE

Saucepan, 1 handle
Casserole haute, 1 manche
Stielkasserolle
Cacerola alta 1 mango



Codice	Ø cm	h	lt	Euro	Bar Code
ALCM105M16	**16**	8	1,7	**133,58**	8007441133887
ALCM105M18	**18**	10	2,6	**146,39**	8007441133894
ALCM105M20	**20**	11	3,3	**152,05**	8007441133900
ALCM105M22	**22**	11,2	3,5	**171,31**	8007441144999
ALCM105M24	**24**	12	4,5	**181,74**	8007441144159

Hammered Tinned Copper - Cuivre Martelé Étamé - Kupfer gehämmert verzinnt - Cobre Martillado Estañado

Art. 106CUM

CASSERUOLA BASSA CON DUE MANIGLIE OTTONE

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
ALCM106M18	**18**	7	1,8	**128,71**	8007441133917
ALCM106M20	**20**	7	2,5	**140,72**	8007441133924
ALCM106M24	**24**	8	4,1	**168,94**	8007441133931
ALCM106M28	**28**	9	6,4	**218,00**	8007441133948
ALCM106M32	**32**	10	8	**266,49**	8007441141790
ALCM106M36	**36**	11,5	12	**336,73**	8007441144944
ALCM106M40	**40**	14	16	**430,54**	8007441144951

Art. 107CUM

CASSERUOLA BASSA CON UN MANICO OTTONE

Casserole pan, 1 handle
Casserole, 1 manche
Niedrige Kasserolle 1 Stiel
Cacerola baja 1 mango



Codice	Ø cm	h	lt	Euro	Bar Code
ALCM107M18	**18**	7	1,8	**128,71**	8007441133955
ALCM107M20	**20**	7	2,5	**140,72**	8007441133962
ALCM107M24	**24**	8	4,1	**168,94**	8007441133979
ALCM107M28	**28**	9	6,4	**218,00**	8007441146191

Art. 108CUM

CASSERUOLA BASSA BOMBATA CON DUE MANIGLIE OTTONE E COPERCHIO

Curved saucepot 2 handles with cover
Faitout bombee 2 anses avec couvercle
Gewolbte Kochtopf 2 Griffe mit Deckel
Cacerola encorvada 2 asas con tapa



Codice	Ø cm	h	lt	Euro	Bar Code
ALCM108MC24	**24**	9,5	5,5	**285,52**	8007441143626

Art. 118CUM

PESCIERA CON COPERCHIO, GRIGLIA E DUE MANIGLIE OTTONE

Fish-kettle with grid and lid
Poissonnière avec couvercle et grille
Fischkochtopf mit Gitter und Deckel
Hervidor pescado con tapa y rejilla



Codice	cm	Euro	Bar Code
ALCM118M40	**40x10**	**414,80**	8007441134082

Art. 129CUM

COPERCHIO

Lid
Couvercle
Deckel
Tapa



Codice	Ø cm	Euro	Bar Code
ALCM129M16	**16**	**60,51**	8007441134105
ALCM129M18	**18**	**62,10**	8007441134112
ALCM129M20	**20**	**63,68**	8007441134129
ALCM129M22	**22**	**68,44**	8007441134938
ALCM129M24	**24**	**76,48**	8007441134136
ALCM129M28	**28**	**107,07**	8007441134143
ALCM129M32	**32**	**135,96**	8007441134150
ALCM129M36	**36**	**168,15**	8007441134167
ALCM129M40	**40**	**199,41**	8007441135256

Art. 111CUM

PADELLA CON UN MANICO OTTONE

Frypan, 1 handle
Poêle à frire, 1 manche
Bratpfanne 1 Stiel
Sartén 1 mango



Codice	Ø cm	h	Euro	Bar Code
ALCM111M14	**14**	3,5	**86,91**	8007441134044
ALCM111M20	**20**	5	**123,84**	8007441134051
ALCM111M24	**24**	5,5	**137,56**	8007441134068
ALCM111M28	**28**	6	**150,81**	8007441134075
ALCM111M32	**32**	6,5	**188,42**	8007441138493
ALCM111M36	**36**	7	**232,73**	8007441138677
ALCM111M40	**40**	7,5	**281,79**	8007441138684

Hammered Tinned Copper - Cuivre Martelé Étamé - Kupfer gehämmert verzinnt - Cobre Martillado Estañado

Art. 126CUM

CASSERUOLA OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

Oval saucepot with lid
Casserole ovale avec couvercle
Ovalkasserolle mit Deckel
Cacerola oval con tapa



Codice	cm	h	Euro	Bar Code
ALCM126M30	**30**	12	**328,80**	8007441138578

Art. 110CUM

TEGAME CON DUE MANIGLIE OTTONE

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Pallera 2 asas



Codice	Ø cm	h	Euro	Bar Code
ALCM110M14	**14**	3,5	**86,91**	8007441133986
ALCM110M20	**20**	5	**124,75**	8007441133993
ALCM110M24	**24**	5,5	**138,35**	8007441134006
ALCM110M28	**28**	6	**152,74**	8007441134013
ALCM110M32	**32**	6,5	**190,69**	8007441134020
ALCM110M36	**36**	7	**235,66**	8007441134037
ALCM110M40	**40**	7,5	**281,79**	8007441135249

Art. 111BCUM

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle
Sauteuse, 1 manche
Sauteuse 1 Stiel
Sartén saltear 1 mango



Codice	Ø cm	h	Euro	Bar Code
ALCM111BM20	**20**	5	**123,84**	8007441135317
ALCM111BM24	**24**	6	**137,56**	8007441135164
ALCM111BM28	**28**	6,5	**150,81**	8007441135171
ALCM111BM32	**32**	7	**188,42**	8007441137724
ALCM111BM36	**36**	7,5	**232,73**	8007441146184

Art. 120CUM

TEGAME OVALE CON DUE MANIGLIE OTTONE E COPERCHIO

Oval omelette pan with lid
Plat ovale avec couvercle
Ovalpfanne mit Deckel
Paellera oval con tapa



Codice	cm	h	Euro	Bar Code
ALCM120M30	**30**	6,5	**220,26**	8007441134099

Art. 150CUM

ROSTIERA CON DUE MANIGLIE SNODATE OTTONE E COPERCHIO

Roasting pan with lid
Plat à rôtir avec couvercle
Rechteckiger Bratform mit Deckel
Rustiedra con tapa



Codice	cm	h	Euro	Bar Code
ALCM150M32	**32x23**	6	**349,77**	8007441134174
ALCM150M36	**36x26**	6	**392,36**	8007441134181

Art. 43/3CU

TORTIERA PER FARINATA MARTELLATA CON ORLO

Mould for farinata, hammered, with rim
Tourtière pour farinata martelé avec bord
Gehämmerte Kuchenform für farinata, mit Rand
Tartera para tortilla martillada con borde



Codice	Ø cm	h	Euro	Bar Code
COCU43/330	**30**	2	**40,81**	8007441134693
COCU43/332	**32**	2	**47,89**	8007441134679
COCU43/334	**34**	2	**55,19**	8007441131777
COCU43/336	**36**	2	**60,13**	8007441131685
COCU43/338	**38**	2	**65,95**	8007441131791
COCU43/340	**40**	2	**70,17**	8007441131807
COCU43/342	**42**	2	**86,61**	8007441131814
COCU43/345	**45**	2	**97,02**	8007441131821
COCU43/350	**50**	2	**118,47**	8007441131838
COCU43/360	**60**	2	**231,00**	8007441131845
COCU43/370	**70**	2	**310,95**	8007441132545

Hammered Tinned Copper - Cuivre Martelé Étamé - Kupfer gehämmert verzinnt - Cobre Martillado Estañado

Art. 165CUM

PAIOLO PER POLENTA NON STAGNATO

Polenta pot, not tinned
Chaudron à polenta, non-étamé
Polentetopf, nicht verzinnt
Caldeo para polenta no estañado



Codice	Ø cm	h	Euro	Bar Code
ALCM165M18	**18**	12	**110,24**	8007441134198
ALCM165M20	**20**	13	**111,84**	8007441134204
ALCM165M22	**22**	14	**120,67**	8007441134211
ALCM165M24	**24**	15	**127,13**	8007441134228
ALCM165M26	**26**	17	**139,14**	8007441134235

Art. 106RCUM

CASSERUOLA ARCO PER RISOTTI CON COPERCHIO

Bowed saucepan for risotto
Casserole arquée pour risotto
Bogenformige Kasserolle für Risotto
Cacerola mango arco para arroz con tapa



Codice	Ø cm	h	Euro	Bar Code
COCU106RM26	**26**	7,5	**203,27**	8007441141325
COCU106RM29	**29**	8	**224,48**	8007441141332
COCU106RM32	**32**	8,5	**245,09**	8007441141349

Art. 183B CUM

COPERCHIO RETTANGOLARE

Rectangular lid
Couvercle rectangulaire
Rechteckiger Deckel
Tapa rectangular



Codice	cm	Euro	Bar Code
ALCM183BM32	**32**	**135,96**	8007441137298
ALCM183BM36	**36**	**152,74**	8007441137304

Art. 49/3CU

TEGLIA RETTANGOLARE PER FARINATA CON ORLO

Rectangular baking sheet for farinata, with rim
Plaque rectangulaire bordée pour farinata
Rechteckiges Blech für Farinata, mit Rand
Bandeja rectangular con borde



Codice	cm	h	Euro	Bar Code
COCU49/338	**38x26**	2,5	**106,04**	8007441137496
COCU49/342	**42x30**	2,5	**130,16**	8007441137502

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Ho conosciuto la piena bellezza,
lo splendore nobile e pacifico
della luce, pura e immensa,
a Palermo.

Anna de Noailles

PALERMO, 5:00 AM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
396 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	P_S 8,9	2 mm *2 mm*	*****	Ottone tubolare con rivetti in acciaio *Tubular fused brass with stainless steel rivets*	DM 21 marzo 73



LINEA
RAME LISCIO MANICATO OTTONE FUSO

Flat Copper with Brass handle
Cuivre Poli manche Laiton
Nicht bearbeitetem Kupfer mit Messinggriffen
Cobre Liso con mango de Latón

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 105CUF

CASSERUOLA ALTA CON UN MANICO OTTONE FUSO

Saucepan with brass handle
Casserole haute avec manche en laiton fondu
Hohe Kasserolle mit Stiel aus Gussmessing
Cacerola alta con mango de latón fundido



Codice	Ø cm	h	Euro	Bar Code
ALCU105F10	**10**	6,5	**84,57**	8007441147778
ALCU105F12	**12**	7,5	**90,48**	8007441147785
ALCU105F14	**14**	8,5	**94,67**	8007441147792
ALCU105F16	**16**	8	**97,72**	8007441147624
ALCU105F18	**18**	10	**103,33**	8007441147631
ALCU105F20	**20**	11	**117,04**	8007441147648
ALCU105F22	**22**	11,2	**135,42**	8007441147655
ALCU105F24	**24**	14	**151,25**	8007441147662

Art. 107CUF

CASSERUOLA BASSA CON UN MANICO OTTONE FUSO

Casserole pan with brass handle
Casserole basse avec manche en laiton fondu
Niedrige Kasserolle mit Stiel aus Gussmessing
Cacerola baja con mango de latón fundido



Codice	Ø cm	h	Euro	Bar Code
ALCU107F10	**10**	4	**78,38**	8007441147747
ALCU107F12	**12**	4,5	**84,70**	8007441147754
ALCU107F14	**14**	5,5	**89,10**	8007441147761
ALCU107F16	**16**	6,8	**93,96**	8007441147679
ALCU107F18	**18**	7	**97,23**	8007441147686
ALCU107F20	**20**	8	**106,03**	8007441147693
ALCU107F22	**22**	9	**121,44**	8007441147709
ALCU107F24	**24**	10	**135,34**	8007441147716

Art. 104CUMS

CASSERUOLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving casserole
Casserolette à servir
Servierkasserolette
Cazo recto servir



Codice	Ø cm	h	Euro	Bar Code
COCU104M07	**7**	3,5	**46,90**	8007441134242

Flat Copper with Brass handle - Cuivre Poli manche Laiton - Nicht bearbeitetem Kupfer mit Messinggriffen - Cobre Liso con mango de Latón

Art. 110CUM

TEGAMINO SERVIRE CON DUE MANIGLIE IN OTTONE FUSO

Serving Omelette Pan
Plat rond à servir
Servier pfanne
Paeller servir



Codice	Ø cm	h	Euro	Bar Code
ALCM110M14	**14**	4	**86,91**	8007441133986

Art. 111CUMS

PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan
Petite poêle à servir
Servierkasserolle
Sartén servir



Codice	Ø cm	h	Euro	Bar Code
COCU111M10	**10**	2,7	**49,26**	8007441134259

Art. 111CUM

PADELLINO SERVIRE CON UN MANICO IN OTTONE FUSO

Serving pan
Petite poêle à servir
Servierkasserolle
Sartén servir



Codice	Ø cm	h	Euro	Bar Code
ALCM111M14	**14**	3,5	**86,91**	8007441134044

Lenta e rosata sale su dal mare
la sera di Liguria, perdizione
di cuori amanti e di cose lontane.

Vincenzo Cardarelli

CAMOGLI, 9:00 AM

- **PER COTTURA A GAS**
  GAS
- **PER COTTURA ELETTRICA**
  ELECTRIC
- **PER COTTURA RADIANTE**
  RADIANT
- **PER COTTURA A INDUZIONE**
  INDUCTION

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
16 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	7,8	Da 0,8 a 1 mm *Da 0,8 a 1 mm*	*****	Inox *Stainless steel*	DM del 21.3.73 S.O. GU n° 104 del 20/04/73 e successivi aggiornamenti ivi compreso il DM 269 del 12/12/2007 e il DM 215 del 10/12/2008; Reg. CE 1935/2004 GUCE L 338 del 13/11/04



BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA ACCIAO INOX

Stainless Steel 18/10
Acier Inox 18/10
Edelstahl 18/10 mm
Acero Inox 18/10

Art. 3103E

PENTOLA ALTA CON DUE MANIGLIE INOX

Stockpot, 2 handles
Marmite traiteur, 2 anses
Hoher Suppentopf 2 Griffe
Olla alta 2 asas



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3103E20	**20**	**18**	19	5,8	**44,44**	8007441146672
COIX3103E24	**24**	**21,5**	24	10,5	**69,45**	8007441146689
COIX3103E28	**28**	**24,7**	28	17	**87,62**	8007441146696
COIX3103E32	**32**	**26,5**	32	25	**139,80**	8007441146702
COIX3103E36	**36**	**30,5**	36	36	**174,35**	8007441146719
COIX3103E40	**40**	**34**	40	50	**222,70**	8007441146726
COIX3103E45	**45**	**37,5**	45	71	**283,97**	8007441146733
COIX3103E50	**50**	**41**	50	98	**353,05**	8007441146740
COIX3103E60	**60**	**44,5**	55	155	**577,57**	8007441146764

Art. 3104E

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3104E16	**16**	**14,5**	11	2,2	**29,27**	8007441146788
COIX3104E18	**18**	**16**	12	3,3	**33,97**	8007441589585
COIX3104E20	**20**	**18**	13	4	**37,28**	8007441146795
COIX3104E24	**24**	**21,8**	15	6,7	**46,72**	8007441146801
COIX3104E28	**28**	**25**	17	10,3	**59,64**	8007441146818
COIX3104E32	**32**	**27**	19	15	**75,26**	8007441146825
COIX3104E36	**36**	**30,5**	22	21	**119,44**	8007441146832
COIX3104E40	**40**	**33,9**	25	31,4	**152,72**	8007441146849
COIX3104E45	**45**	**37,5**	28	44,5	**214,70**	8007441146856
COIX3104E50	**50**	**41,2**	30	58	**310,68**	8007441146863
COIX3104E60	**60**	**44,5**	35	98	**453,22**	8007441146870

Art. 3106E

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3106E16	**16**	**14**	8	1,5	**25,81**	8007441146979
COIX3106E20	**20**	**18**	9	2,8	**31,63**	8007441146986
COIX3106E24	**24**	**21,5**	10	4,5	**39,63**	8007441146993
COIX3106E28	**28**	**25**	12	7,3	**50,37**	8007441147006
COIX3106E32	**32**	**27**	15	12	**67,64**	8007441147013
COIX3106E36	**36**	**30,5**	17	16,8	**101,07**	8007441147020
COIX3106E40	**40**	**34**	19	23,6	**135,99**	8007441147037
COIX3106E45	**45**	**37**	21	34,9	**190,34**	8007441147044
COIX3106E50	**50**	**41**	23	38,8	**265,15**	8007441147051
COIX3106E60	**60**	**44**	25	70,6	**404,50**	8007441147068

Art. 3107E

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 tubular handle
Casserole, 1 manche tubulaire
Niedrige Kasserolle 1 Röhrstiel
Cacerola baja 1 mango tubular



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3107E16	**16**	**14**	7,5	1,5	**25,45**	8007441146931
COIX3107E20	**20**	**18**	9	2,8	**33,64**	8007441146948
COIX3107E24	**24**	**21,5**	10	4,5	**41,09**	8007441146955
COIX3107E28	**28**	**25**	12	7,3	**55,08**	8007441146962

Art. 3105E

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, 1 tubular handle
Casserole haute, 1 manche tubulaire
Kasserolle 1 Edelstahlröhrstiel
Cacerola alta 1 mango tubular



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3105E12	**12***	**10,3**	7	0,8	**24,26**	8007441605827
COIX3105E14	**14***	**12,2**	8	1,2	**26,68**	8007441605834
COIX3105E16	**16**	**14**	11	2,2	**28,91**	8007441146887
COIX3105E18	**18**	**16**	12	3,5	**33,27**	8007441146894
COIX3105E20	**20**	**18**	13	4	**37,28**	8007441146900
COIX3105E24	**24**	**21,5**	15	6,7	**46,72**	8007441146917
COIX3105E28	**28**	**25**	17	10,3	**59,45**	8007441146924

* con becucci a destra e a sinistra
with right and left spout

Art. 3110E

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Paellera 2 asas



Codice	Ø cm	Ø	h	Euro	Bar Code
COIX3110E20	**20**	**14,7**	4	**28,83**	8007441149925
COIX3110E24	**24**	**18,5**	4,5	**33,97**	8007441149932
COIX3110E28	**28**	**22**	5,2	**43,83**	8007441149949
COIX3110E32	**32**	**25**	5,5	**53,30**	8007441149956
COIX3110E36	**36**	**29**	6	**71,67**	8007441149963
COIX3110E40	**40**	**31,3**	6	**105,24**	8007441149970

Art. 3109E

CASSERUOLA CONICA CON UN MANICO TUBOLARE INOX

Conical casserole pan, 1 handle
Casserole conique, 1 manche
Konische Stielkasserolle
Cacerola conica 1 mango



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3109E16	**16**	**11**	6	1	**29,27**	8007441147075
COIX3109E18	**18**	**13,3**	6	1,2	**33,64**	8007441147082
COIX3109E20	**20**	**14,5**	6,5	1,6	**36,54**	8007441147099
COIX3109E22	**22**	**17**	7	2,2	**43,63**	8007441147105
COIX3109E24	**24**	**18,2**	7,5	2,7	**48,73**	8007441147112

Art. 3153E

CASSERUOLA CON 4 SCOMPARTI COLAPASTA A SPICCHIO

Saucepot with 4 segment colanders
Sautoir avec passoire à 4 paniers
Kochtopf mit 4 Segmentseihers
Cacerola con escurridora 4 sectores



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
COIX3153E36	**36**	**30,5**	22	21	**246,52**	8007441586775
COIX3153E40	**40**	**33,9**	25	31	**304,65**	8007441586782

Art. 3129E

COPERCHIO

Lid
Couvercle
Deckel
Tapa



Codice	Ø cm	Euro	Bar Code
COIX3129E16	**16**	**7,33**	8007441147211
COIX3129E18	**18**	**8,26**	8007441147228
COIX3129E20	**20**	**9,31**	8007441147235
COIX3129E24	**24**	**11,85**	8007441147242
COIX3129E28	**28**	**13,58**	8007441147259
COIX3129E32	**32**	**18,85**	8007441147266
COIX3129E36	**36**	**26,22**	8007441147273
COIX3129E40	**40**	**37,01**	8007441147280
COIX3129E45	**45**	**44,15**	8007441147297
COIX3129E50	**50**	**51,66**	8007441147303
COIX3129E60	**60**	**75,76**	8007441147310

Art. 3129EI

COPERCHIO IMPILABILE

Stackable lid
Couvercle empilable
Stapel Deckel
Tapa apilable



Codice	Ø cm	Euro	Bar Code
COIX3129EI16	**16**	**7,02**	8007441586859
COIX3129EI18	**18**	**8,13**	8007441586959
COIX3129EI20	**20**	**9,33**	8007441586942
COIX3129EI24	**24**	**12,17**	8007441586935
COIX3129EI28	**28**	**14,48**	8007441586928
COIX3129EI32	**32**	**21,20**	8007441586911
COIX3129EI36	**36**	**28,75**	8007441586904
COIX3129EI40	**40**	**39,03**	8007441586898
COIX3129EI45	**45**	**49,05**	8007441586881
COIX3129EI50	**50**	**58,82**	8007441586874
COIX3129EI60	**60**	**86,10**	8007441586867

Art. 3149B

ROSTIERA ANGOLI TONDI NORMALE CON DUE MANIGLIE SNODATE O A RICHIESTA CON DUE MANIGLIE FISSE NO INDUZIONE

Round angles roasting plate - normal with folding handles (fixed upon request)
Plat à rôtir à angles ronds - normale avec anses tombantes ou fixes sur demande
Rechteckige Bratform, rundwinkelige, - normal mit Fall oder Festgriffen auf Wunsch
Rustidera angulos redondeados normal con asas moviles o fijas



Codice	Ø cm	h	Euro	Bar Code
COIX3149B35	**35x25**	9	**82,41**	8007441132835
COIX3149B40	**40x26**	9	**116,76**	8007441132842
COIX3149B45	**45x30**	9	**126,09**	8007441132859
COIX3149B50	**50x30**	9	**153,31**	8007441132866
COIX3149B60	**60x35**	9	**191,05**	8007441132873

Art. 3183B

COPERCHIO PER ROSTIERA

Lid for roasting plate
Couvercle pour plat à rôtir
Deckel für Bratform
Tapa para rustidera



Codice	cm	Euro	Bar Code
COIX3183B40	**40x26**	**56,69**	8007441136680
COIX3183B45	**45x30**	**63,90**	8007441136697
COIX3183B50	**50x30**	**78,81**	8007441140137
COIX3183B60	**60x35**	**92,93**	8007441140885

Art. 3111E

PADELLA CON UN MANICO TUBOLARE INOX

Frypan, 1 tubular handle
Poêle à frire, 1 manche tubulaire
Pfanne 1 Röhrstiel
Sartén mango tubular



Codice	Ø cm	Ø	h	Euro	Bar Code
COIX3111E20	**20**	**15**	4	**26,90**	8007441147129
COIX3111E24	**24**	**18,5**	4,5	**32,00**	8007441147136
COIX3111E28	**28**	**22**	5,2	**41,63**	8007441147143
COIX3111E32	**32**	**25,2**	5,5	**51,46**	8007441147150
COIX3111E36	**36**	**29**	6	**64,91**	8007441147167
COIX3111E40	**40**	**32**	6	**96,72**	8007441147174

Art. 3111ES

PADELLA ANTIADERENTE CON UN MANICO TUBOLARE INOX

Non-stick s/s frypan
Poêle à frire, anti-adhésive
Anti-hafte Pfanne Edelstahl
Sartén inox antiadherente



Codice	Ø cm	Ø	h	Euro	Bar Code
COIX3111ES24	**24**	**15**	4,5	**44,54**	8007441147181
COIX3111ES28	**28**	**18,5**	5	**55,82**	8007441147198
COIX3111ES32	**32**	**22**	5,5	**66,72**	8007441147204

Art. 3153/BE

COLAPASTA A SPICCHIO CON UN MANICO INOX

Segment colander
Passoire à quartier
Segmentseiher
Colador 1 sector



Codice	Ø cm	h	Euro	Bar Code
COIX3153BE36	**36**	23	**31,77**	8007441586195
COIX3153BE40	**40**	26	**37,96**	8007441586768

Stainless Steel 18/10 - Acier Inox 18/10 - Edelstahl 18/10 mm - Acero Inox 18/10

Art. 3175

SCALDAPASTA CILINDRICO CON UN MANICO INOX

Pasta heater, 1 handle
Cuit-pâtes cylindrique, 1 manche
Kugelförmiger Nudelnwärmer 1 Stiel
Colador cilindrico 1 mango



Codice	Ø cm	h	Euro	Bar Code
COIX317518	**18**	11	**44,52**	8007441126568
COIX317520	**20**	12	**48,65**	8007441126575
COIX317522	**22**	13	**53,97**	8007441126582
COIX317524	**24**	14	**61,48**	8007441126599
COIX317528	**28**	16	**77,55**	8007441132125

Art. 3293

BAGNOMARIA CON UN MANICO PESANTE INOX NO INDUZIONE

Bain-marie, 1 heavy handle
Bain-marie, 1 manche lourde
Wasserbadkasserolle Schwerstiel
Bano maria 1 mango pesado



Codice	Ø cm	h	lt	Euro	Bar Code
COIX329314	**14**	16	2,5	**47,51**	8007441126636
COIX329316	**16**	18	3,6	**53,71**	8007441126643
COIX329318	**18**	20	5	**59,17**	8007441126650
COIX329320	**20**	22	7	**69,16**	8007441126667

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 3115

COLAPASTA SFERICO

Spherical colander
Passoire sphérique
Kugelförmiger Seiher
Escurridera esferica



Codice	Ø cm	h	Euro	Bar Code
COIX311532	**32**	18	**114,56**	8007441126605
COIX311536	**36**	19	**140,82**	8007441126612
COIX311540	**40**	21	**167,88**	8007441112226

Art. 3202

BASTARDELLA SEMISFERICA CON MANIGLIE NO INDUZIONE

Hemispheric mixing bowl, 2 handles
Bassine hémisphérique, 2 anses
Halbkugeliger Schneeschlagkessel 2 Griffe
Caldero semi-esferico 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
COIX320222	**22**	12	2,7	**42,24**	8007441126711
COIX320226	**26**	14	4	**55,26**	8007441126728
COIX320232	**32**	18	9,5	**70,36**	8007441126735
COIX320236	**36**	20	14	**105,28**	8007441126742
COIX320240	**40**	21	18	**115,27**	8007441126759

Art. 3202B

BASE PER BASTARDELLA

Mixing bowl base
Base pour bassine
Basis zum Schneeschlagkessel
Base para caldero



Codice	Ø cm	Ø	Euro	Bar Code
COIX3202B16	**16**	22-26	**25,23**	8007441136727
COIX3202B22	**22**	32-36-40	**29,31**	8007441146092

Art. 3099

IMBUTO

Funnel
Entonnoir
Trichter
Embudo



Codice	Ø cm	Euro	Bar Code
COIX309912	**12**	**14,00**	8007441133436
COIX309914	**14**	**16,83**	8007441126544
COIX309920	**20**	**30,00**	8007441033316
COIX309925	**25**	**36,50**	8007441133405
COIX309930	**30**	**45,00**	8007441133450

Art. 3205

MESTOLO UNIPEZZO

One-piece ladle
Louche, monobloc
Schöpflöffel, fugenlos
Cacillo 1 pieza



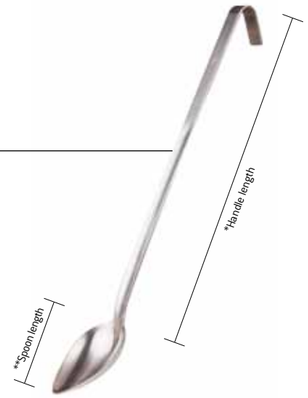
Codice	cm*	Ø cm	Euro	Bar Code
COIX320506	**32**	6	**11,67**	8007441033033
COIX320508	**34**	8	**13,24**	8007441126308
COIX320510	**38**	10	**18,36**	8007441126315
COIX320512	**42,3**	12	**21,09**	8007441126322
COIX320514	**43**	14	**29,18**	8007441126339
COIX320516	**47,5**	16	**33,87**	8007441132231

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 3217

CUCCHIAIONE SUGO UNIPEZZO

One-piece sauce spoon
Cuillère à sauce, monobloc
Saucenkelle, fugenlos
Cuchara sugo 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX321738	**6**	38	**15,31**	8007441134358

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza cucchiaio - Spoon length

Art. 33692

FORCHETTONE A 2 DENTI UNIPEZZO

One-piece fork, 2 prongs
Fourchette, 2 dents, monobloc
Tranchiergabel 2 Zacken, fugenlos
Tenedor 2 dientes 1 pieza



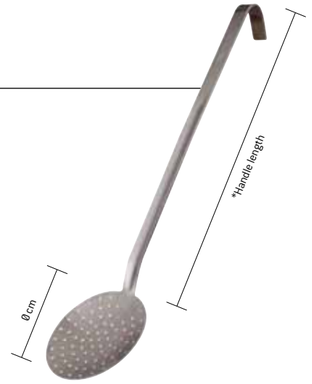
Codice	cm*	Euro	Bar Code
COIX3369-250	**50**	**18,13**	8007441134624

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 3207

SCHIUMAROLA UNIPEZZO

One-piece skimmer
Ecumoire monobloc
Schaumlöffel, fugenlos
Espumadera 1 pieza



Codice	cm*	Ø cm	Euro	Bar Code
COIX320710	**32**	10	**13,24**	8007441126346
COIX320712	**36**	12	**15,78**	8007441126353
COIX320714	**39,5**	14	**18,65**	8007441126360
COIX320716	**43**	16	**20,91**	8007441126377
COIX320718	**45,5**	18	**27,06**	8007441134310
COIX320720	**48**	20	**29,55**	8007441134327

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 3208

PALETTA FORATA UNIPEZZO

One-piece perforated spatula
Palette perforée, monobloc
Gelochte Schaufel, fugenlos
Espaltula perforada 1 pieza



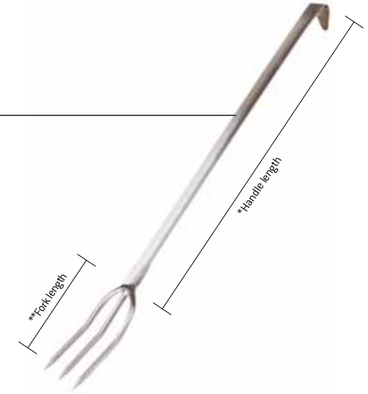
Codice	cm	Euro	Bar Code
COIX320810	**10**	**15,11**	8007441126384
COIX320812	**12**	**16,71**	8007441126391

Stainless Steel 18/10 - Acier Inox 18/10 - Edelstahl 18/10 mm - Acero Inox 18/10

Art. 33693

FORCHETTONE A 3 DENTI UNIPEZZO

One-piece fork, 3 prongs
Fourchette, 3 dents, monobloc
Tranchiergabel 3 Zacken, fugenlos
Tenedor 3 dientes 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3369-350	**10,5**	39,5	**19,03**	8007441134631
COIX3369-370	**30,5**	39,5	**22,09**	8007441134778

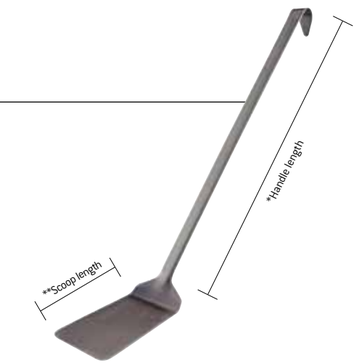
* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza forchetta - Fork length

Art. 3208L

PALETTA LISCIA UNIPEZZO

One-piece spatula
Palette lisse, monobloc
Schaufel, fugenlos
Espatula lisa 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3208L10	**10**	-	**14,71**	8007441134334
COIX3208L12	**12**	-	**16,58**	8007441134341

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza paletta - Scoop length

Art. 5205SB

MESTOLO SALSE

Sauce serving ladle
Louche à sauce
Saucenkelle
Cacillo salsas



Codice	cm*	Euro	Bar Code
COIX5205SB	**31**	**12,70**	8007441132804

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 5207S

SCHIUMAROLA A SERVIRE

Serving skimmer
Ecumoire à servir
Servierschaumlöffel
Espumadera



Codice	Ø cm	h	Euro	Bar Code
COIX5207S11	**11**	32	**14,23**	8007441137878

Art. 5205S

MESTOLO A SERVIRE

Serving ladle
Louche à servir
Servierschöpflöffel
Cacillo



Codice	Ø cm	h	Euro	Bar Code
COIX5205S09	**9**	31	**14,42**	8007441136758

Art. 5208D

PALETTA PER DOLCI

Pastry spatula
Palette à gâteaux
Tortenheber
Espatula para postres



Codice	cm	Euro	Bar Code
COIX5208D20	**20**	**9,98**	8007441136772

Art. 5208S

PALETTA A SERVIRE

Serving spatula
Palette à servir
Servierschaufel
Espatula



Codice	cm	Euro	Bar Code
COIX5208S33	**33**	**11,79**	8007441134945

Art. 5217S

CUCCHIAIONE A SERVIRE

Serving spoon
Cuillère à servir
Servierlöffel
Cacillo



Codice	cm	Euro	Bar Code
COIX5217S29	**29**	**11,62**	8007441135713

Art. 53692S

FORCHETTONE A SERVIRE

Serving fork
Fourchette à servir
Serviergabel
Tenedor

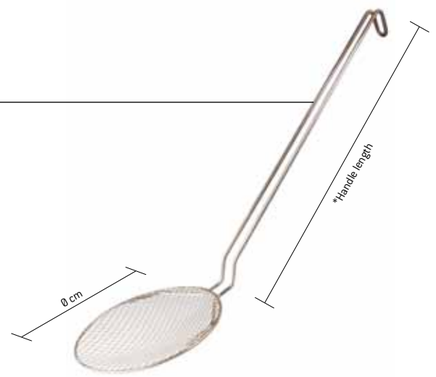


Codice	cm	Euro	Bar Code
COIX5369-2S29	**29**	**11,08**	8007441137779

Art. 3207R

SCHIUMAROLA A FILO STAGNATO

Flush skimmer
écumoire à fleur
Satter Schaumlöffel
Espumadera a hilo



Codice	cm*	Ø cm	Euro	Bar Code
COIX3207R14	**42,5**	14	**10,00**	8007441141271
COIX3207R16	**42**	16	**10,40**	8007441141288
COIX3207R18	**42,5**	18	**12,44**	8007441141295
COIX3207R20	**41,5**	20	**15,40**	8007441141301

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 3604

PINZE SPINAPESCE

Fish bones removers for chefs
Pinces à aretes de poisson pour chefs
Fischgrätenzange für Kochchef
Pinzas limpiapescado



Codice	cm	Euro	Bar Code
COIX360415	**15**	**10,27**	8007441141080

Art. 3603

PINZE CHEF

Chef's pincers
Pinces pour chefs
Zange für Kochchef
Pinzas chef



Codice	cm	Euro	Bar Code
COIX360330	**30**	**9,73**	8007441141097
COIX360335	**35**	**14,60**	8007441141103
COIX360340	**40**	**21,08**	8007441141110

Art. 3205E

MESTOLO INOX

One-piece ladle
Louche, monobloc
Schöpflöffel, fugenlos
Cacillo 1 pieza



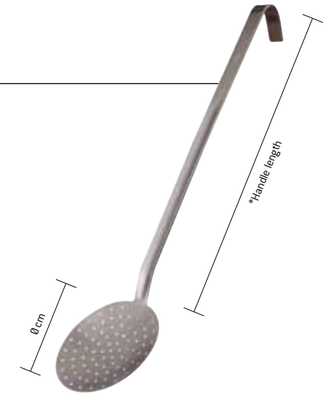
Codice	cm*	Ø cm	h	Euro	Bar Code
COIX3205E06	**32**	6	0,07	**7,15**	8007441606268
COIX3205E08	**34**	8	0,12	**8,79**	8007441606275
COIX3205E10	**38**	10	0,25	**11,76**	8007441606282
COIX3205E12	**42,5**	12	0,5	**14,58**	8007441606299
COIX3205E14	**43**	14	0,75	**17,90**	8007441606305
COIX3205E16	**30**	16	1	**22,10**	8007441606312

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 3207E

SCHIUMAROLA INOX

One-piece skimmer
Ecumoire monobloc
Schaumlöffel, fugenlos
Espumadera 1 pieza



Codice	cm*	Ø cm	Euro	Bar Code
COIX3207E10	**32**	10	**8,70**	8007441606329
COIX3207E12	**36**	12	**10,51**	8007441606336
COIX3207E14	**39,5**	14	**13,28**	8007441606343
COIX3207E16	**43**	16	**15,76**	8007441606350
COIX3207E18	**45,5**	18	**20,00**	8007441606367
COIX3207E20	**48**	20	**23,28**	8007441606374

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

Art. 3208EP

PALETTA FORATA INOX

One-piece perforated spatula
Palette perforée, monobloc
Gelochte Schaufel, fugenlos
Espaltula perforada 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3208EP54	**14**	40	**11,64**	8007441606404

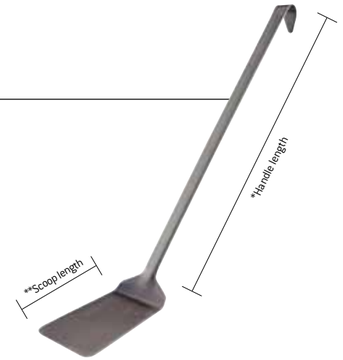
* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza paletta - Scoop length

Art. 3208EL

PALETTA LISCIA INOX

One-piece spatula
Palette lisse, monobloc
Schaufel, fugenlos
Espatula lisa 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3208EL54	**14**	40	**11,64**	8007441606411

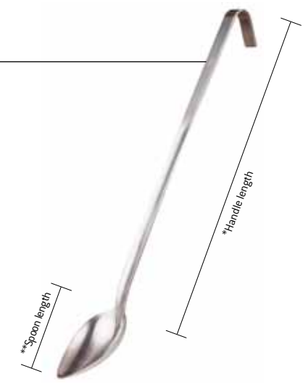
* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza paletta - Scoop length

Art. 3217E

CUCCHIAIONE INOX

One-piece sauce spoon
Cuillère à sauce, monobloc
Saucenkelle, fugenlos
Cuchara sugo 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3217E46	**6**	40	**10,89**	8007441606251

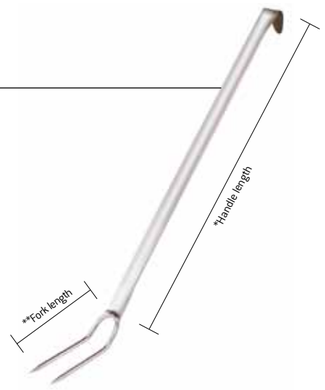
* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza cucchiaio - Spoon length

Art. 3369E/2

FORCHETTONE A 2 DENTI INOX

One-piece fork, 2 prongs
Fourchette, 2 dents, monobloc
Tranchiergabel 2 Zacken, fugenlos
Tenedor 2 dientes 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3369E-250	**10**	40	**9,21**	8007441606381

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza forchetta - Fork length

Stainless Steel 18/10 - Acier Inox 18/10 - Edelstahl 18/10 mm - Acero Inox 18/10

Art. 3601E

FRUSTA INOX

Egg whisk
Fouet
Schneebesen
Batidor

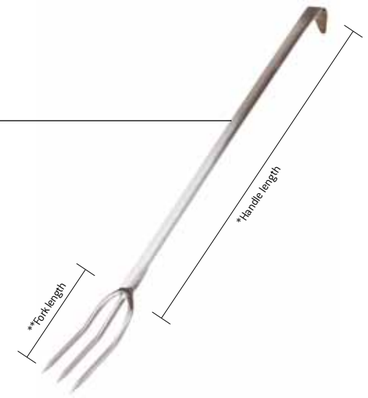


Codice	cm	Euro	Bar Code
COIX3601E25	**25**	**7,06**	8007441606459
COIX3601E30	**30**	**7,69**	8007441606466
COIX3601E35	**35**	**8,28**	8007441606473
COIX3601E40	**40**	**9,16**	8007441606489
COIX3601E45	**45**	**10,21**	8007441606497
COIX3601E50	**50**	**11,05**	8007441606503
COIX3601E55	**55**	**11,76**	8007441606511
COIX3601E60	**60**	**12,69**	8007441606527

Art. 3369E/3

FORCHETTONE A 3 DENTI INOX

One-piece fork, 3 prongs
Fourchette, 3 dents, monobloc
Tranchiergabel 3 Zacken, fugenlos
Tenedor 3 dientes 1 pieza



Codice	cm**	cm*	Euro	Bar Code
COIX3369E-350	**10,5**	39,5	**9,66**	8007441606398

* Lunghezza manico - Handle length
Longueur du manche - Stiellänge
Longitud mango

** Lunghezza forchetta - Fork length

Art. 3232E

CHINOISE INOX

Professional Chinese colander
Passoire chinoise professionnelle
Professioneller Spitzsieb
Colador chino profesional



Codice	Ø cm	h	Euro	Bar Code
COIX3232E18	**18**	17	**13,19**	8007441606428
COIX3232E20	**20**	19	**15,30**	8007441606435
COIX3232E24	**24**	23,5	**19,54**	8007441606442

Aneliti brevi di foglie, sospiri di fiori
dal bosco esalano al mare: non canto
non grido non suono pe 'l vasto silenzio va.

Gabriele d'Annunzio

LECCE,10:00 PM

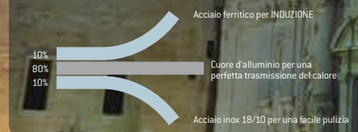
PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

PER COTTURA A INDUZIONE
INDUCTION

COMPOSIZIONE:





CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
190 W/°K	**Nessuno** *No one*	**80% riciclabile** *80% recycling*	4,1	**3 mm** *3 mm*	*****	**Inox** *Stainless steel*	DM del 21.3.73 S.O. GU n° 104 del 20/04/73 e successivi aggiornamenti ivi compreso il DM 269 del 12/12/2007 e il DM 215 del 10/12/2008; Reg. CE 1935/2004 GUCE L 338 del 13/11/04

LINEA ALU-INOX

TRILAMINATO INOX FERRITICO ALLUMINIO INOX

Alu-Inox
Alu-Inox
Alu-Inox
Alu-Inox

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 104ALIN

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALIX104ALIN16	**16**	14	12	2,4	**47,63**	8007441147808
ALIX104ALIN20	**20**	17,8	14	4,4	**61,32**	8007441147815
ALIX104ALIN24	**24**	21,5	16	7,2	**77,52**	8007441147822
ALIX104ALIN28	**28**	24,5	18	11,1	**95,92**	8007441147839
ALIX104ALIN32	**32**	28	20	14,5	**130,34**	8007441147846

Art. 105ALIN

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX

Saucepan, 1 tubular handle
Casserole haute, 1 manche tubulaire
Kasserolle 1 Edelstahlröhrstiel
Cacerola alta 1 mango tubular



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALIX105ALIN16	**16**	14	12	2,2	**45,26**	8007441147853
ALIX105ALIN18	**18**	16	13	3,5	**52,59**	8007441147860
ALIX105ALIN20	**20**	17,8	14	4	**59,13**	8007441147877
ALIX105ALIN24	**24**	21,5	16	6,7	**76,14**	8007441147884
ALIX105ALIN28	**28**	24,5	18	10,3	**94,57**	8007441147891

Art. 106ALIN

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALIX106ALIN16	**16**	14	7	2,2	**30,12**	8007441147907
ALIX106ALIN18	**18**	16	8	3,5	**44,20**	8007441147914
ALIX106ALIN20	**20**	17,8	8	4	**49,40**	8007441147921
ALIX106ALIN24	**24**	21,5	9,5	6,7	**63,54**	8007441147938
ALIX106ALIN28	**28**	24,5	11	10,3	**69,82**	8007441147945
ALIX106ALIN32	**32**	28	16	12	**109,48**	8007441147952
ALIX106ALIN36	**36**	33	18	16,8	**151,82**	8007441147969

Art. 107ALIN

CASSERUOLA BASSA CON UN MANICO TUBOLARE INOX

Casserole pan, 1 tubular handle
Casserole, 1 manche tubulaire
Niedrige Kasserolle 1 Röhrstiel
Cacerola baja 1 mango tubular



Codice	Ø cm	Ø	h	lt	Euro	Bar Code
ALIX107ALIN16	**16**	14	7	1,5	**28,14**	8007441147976
ALIX107ALIN18	**18**	16	8	2,8	**42,21**	8007441147983
ALIX107ALIN20	**20**	17,8	8	4,5	**47,66**	8007441147990
ALIX107ALIN24	**24**	21,5	9,5	7,3	**62,34**	8007441148003
ALIX107ALIN28	**28**	24,5	18	10,3	**67,73**	8007441148010

Art. 110ALIN

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Paellera 2 asas



Codice	Ø cm	Ø	h	Euro	Bar Code
ALIX110ALIN20	**20**	15	4	**38,72**	8007441148027
ALIX110ALIN24	**24**	18	4,5	**45,67**	8007441148034
ALIX110ALIN28	**28**	21	5	**57,39**	8007441148041
ALIX110ALIN32	**32**	26	5,5	**68,56**	8007441148058
ALIX110ALIN36	**36**	30,5	6	**82,86**	8007441148065

Art. 111ALIN

PADELLA CON UN MANICO TUBOLARE INOX

Frypan, 1 tubular handle
Poêle à frire, 1 manche tubulaire
Pfanne 1 Röhrstiel
Sartén mango tubular



Codice	Ø cm	Ø	h	Euro	Bar Code
ALIX111ALIN20	**20**	15	4	**36,97**	8007441148072
ALIX111ALIN24	**24**	18	4,5	**44,06**	8007441148089
ALIX111ALIN28	**28**	21	5	**55,30**	8007441148096
ALIX111ALIN32	**32**	26	5,5	**66,88**	8007441148102
ALIX111ALIN36	**36**	30,5	6	**80,55**	8007441148119

Art. 3129E

COPERCHIO

Lid
Couvercle
Deckel
Tapa



Codice	Ø cm	Euro	Bar Code
COIX3129E16	**16**	**7,33**	8007441147211
COIX3129E18	**18**	**8,26**	8007441147228
COIX3129E20	**20**	**9,31**	8007441147235
COIX3129E24	**24**	**11,85**	8007441147242
COIX3129E28	**28**	**13,58**	8007441147259
COIX3129E32	**32**	**18,85**	8007441147266
COIX3129E36	**36**	**26,22**	8007441147273

Art. 3129EI

COPERCHIO IMPILABILE

Stackable lid
Couvercle empilable
Stapel Deckel
Tapa apilable



Codice	Ø cm	Euro	Bar Code
COIX3129EI16	**16**	**7,02**	8007441586859
COIX3129EI18	**18**	**8,13**	8007441586959
COIX3129EI20	**20**	**9,33**	8007441586942
COIX3129EI24	**24**	**12,17**	8007441586935
COIX3129EI28	**28**	**14,48**	8007441586928
COIX3129EI32	**32**	**21,20**	8007441586911
COIX3129EI36	**36**	**28,75**	8007441586904

come, o Ferrara, bello ne la splendida
ora d'Aprile ama il memore sole la tua
pace!

Giosuè Carducci

FERRARA, 4:00 PM

- PER COTTURA A GAS
  GAS
- PER COTTURA ELETTRICA
  ELECTRIC
- PER COTTURA RADIANTE
  RADIANT
- PER COTTURA A INDUZIONE
  INDUCTION

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
55 w /m°K	Smalto vetrificato *Vitrified Enamel* B-CRISTAL SAPS APPROVED	100% riciclabile *100% recycling*	P_S 6,7 Kg/dm³	Da 2 a 4 mm *From 2 to 4 mm*	*****	LFGB - Deutschland FDA - USA 84/500/EEC

Slow Cook BY BALDASSARE AGNELLI



BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA SLOWCOOK

GHISA SMALTATA

Enamelled cast iron
Hierro fundido esmaltado
Fonte èmaillèe
Emaillierter guss

Art. SRP104

MINI CASSERUOLA CON DUE MANIGLIE IN GHISA

Round mini pot
Mini cocotte



Codice	Ø cm	h	lt	porz	Euro	Bar Code
COGHSRP10410A	**10**	6	0,36	1	**40,89**	8007441627249
COGHSRP10410B	**10**	6	0,36	1	**40,89**	8007441627225
COGHSRP10410G	**10**	6	0,36	1	**40,89**	8007441628154
COGHSRP10410M	**10**	6	0,36	1	**40,89**	8007441628116
COGHSRP10410O	**10**	6	0,36	1	**40,89**	8007441627232
COGHSRP10410R	**10**	6	0,36	1	**40,89**	8007441628130
COGHSRP10410S	**10**	6	0,36	1	**40,89**	8007441628123
COGHSRP10410Y	**10**	6	0,36	1	**40,89**	8007441628147
COGHSRP10414A	**14**	6	0,8	2	**64,00**	8007441663070
COGHSRP10414B	**14**	6	0,8	2	**64,00**	8007441663087
COGHSRP10414G	**14**	6	0,8	2	**64,00**	8007441663094
COGHSRP10414M	**14**	6	0,8	2	**64,00**	8007441663100
COGHSRP10414O	**14**	6	0,8	2	**64,00**	8007441663117
COGHSRP10414R	**14**	6	0,8	2	**64,00**	8007441663124
COGHSRP10414S	**14**	6	0,8	2	**64,00**	8007441663131
COGHSRP10414Y	**14**	6	0,8	2	**64,00**	8007441663148

A	B	G	M	O	R	S	Y
Aubergine *Melanzana*	Blue *Blu*	Green *Verde*	Matt black *Nero opaco*	Orange *Arancio*	Red *Rosso*	Shiny black *Nero lucido*	Grey *Grigio*

La confenzione è imballata singolarmente e comprende il coperchio.
All pots include lid and they are single packed one per carton.

Art. SRL129

COPERCHIO GHISA (EXTRA)

Round lid (Additional)
Couvercle (Suppléméntaire)



Codice	Ø cm	Euro	Bar Code
COGHSRL12910A	**10**	**18,72**	8007441628574
COGHSRL12910B	**10**	**18,72**	8007441628581
COGHSRL12910G	**10**	**18,72**	8007441628598
COGHSRL12910M	**10**	**18,72**	8007441628604
COGHSRL12910O	**10**	**18,72**	8007441628611
COGHSRL12910R	**10**	**18,72**	8007441628628
COGHSRL12910S	**10**	**18,72**	8007441628635
COGHSRL12910Y	**10**	**18,72**	8007441628642

A	B	G	M	O	R	S	Y
Aubergine *Melanzana*	Blue *Blu*	Green *Verde*	Matt black *Nero opaco*	Orange *Arancio*	Red *Rosso*	Shiny black *Nero lucido*	Grey *Grigio*

Art. SOP126

MINI CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval mini pot
Mini cocotte ovale



Codice	cm	h	lt	porz	Euro	Bar Code
COGHSOP12612A	**12x9**	6	0,4	1	**40,89**	8007441628185
COGHSOP12612B	**12x9**	6	0,4	1	**40,89**	8007441628239
COGHSOP12612G	**12x9**	6	0,4	1	**40,89**	8007441628253
COGHSOP12612M	**12x9**	6	0,4	1	**40,89**	8007441628208
COGHSOP12612O	**12x9**	6	0,4	1	**40,89**	8007441628192
COGHSOP12612R	**12x9**	6	0,4	1	**40,89**	8007441628222
COGHSOP12612S	**12x9**	6	0,4	1	**40,89**	8007441628215
COGHSOP12612Y	**12x9**	6	0,4	1	**40,89**	8007441628246

A	B	G	M	O	R	S	Y
Aubergine *Melanzana*	Blue *Blu*	Green *Verde*	Matt black *Nero opaco*	Orange *Arancio*	Red *Rosso*	Shiny black *Nero lucido*	Grey *Grigio*

La confenzione è imballata singolarmente e comprende il coperchio.
All pots include lid and they are single packed one per carton.

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. SOL129

COPERCHIO OVALE GHISA (EXTRA)

Oval lid (Additional)
Couvercle ovale (Supplémentaire)



Codice	cm	Euro	Bar Code
COGHSOL12912A	**12x9**	**18,72**	8007441628659
COGHSOL12912B	**12x9**	**18,72**	8007441628703
COGHSOL12912G	**12x9**	**18,72**	8007441628727
COGHSOL12912M	**12x9**	**18,72**	8007441628673
COGHSOL12912O	**12x9**	**18,72**	8007441628666
COGHSOL12912R	**12x9**	**18,72**	8007441628697
COGHSOL12912S	**12x9**	**18,72**	8007441628680
COGHSOL12912Y	**12x9**	**18,72**	8007441628710

A	B	G	M	O	R	S	Y
Aubergine *Melanzana*	Blue *Blu*	Green *Verde*	Matt black *Nero opaco*	Orange *Arancio*	Red *Rosso*	Shiny black *Nero lucido*	Grey *Grigio*

Art. SRP104

CASSERUOLA CON DUE MANIGLIE IN GHISA

Round pot
Cocotte



Codice	Ø cm	h	lt	porz	Euro	Bar Code
COGHSRP10420A	**20**	10	2,6	2-3	**102,21**	8007441627287
COGHSRP10420M	**20**	10	2,6	2-3	**102,21**	8007441628413
COGHSRP10420O	**20**	10	2,6	2-3	**102,21**	8007441627270
COGHSRP10424A	**24**	11	4,5	4-5	**129,16**	8007441627324
COGHSRP10424M	**24**	11	4,5	4-5	**129,16**	8007441628420
COGHSRP10424O	**24**	11	4,5	4-5	**129,16**	8007441627317
COGHSRP10428A	**28**	12	6,7	6-8	**157,92**	8007441627362
COGHSRP10428M	**28**	12	6,7	6-8	**157,92**	8007441628437
COGHSRP10428O	**28**	12	6,7	6-8	**157,92**	8007441627355
COGHSRP10432A	**32**	12	10	10-12	**188,00**	8007441663155
COGHSRP10432M	**32**	12	10	10-12	**188,00**	8007441663162
COGHSRP10432O	**32**	12	10	10-12	**188,00**	8007441663179
COGHSRP10432R	**32**	12	10	10-12	**188,00**	8007441663186

A	M	O	R
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*	Red *Rosso*

La confenzione è imballata singolarmente e comprende il coperchio.
All pots include lid and they are single packed one per carton.

Art. SOP126

CASSERUOLA OVALE CON DUE MANIGLIE IN GHISA

Oval pot
Cocotte ovale



Codice	cm	h	lt	porz	Euro	Bar Code
COGHSOP12625A	**25x20**	10	3,3	4	**113,57**	8007441627409
COGHSOP12625M	**25x20**	10	3,3	4	**113,57**	8007441628444
COGHSOP12625O	**25x20**	10	3,3	4	**113,57**	8007441627393
COGHSOP12629A	**29x22**	14	4,8	6	**139,82**	8007441627485
COGHSOP12629M	**29x22**	14	4,8	6	**139,82**	8007441628468
COGHSOP12629O	**29x22**	14	4,8	6	**139,82**	8007441627478

A	M	O
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*

La confenzione è imballata singolarmente e comprende il coperchio.
All pots include lid and they are single packed one per carton.

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. SRP106

CASSERUOLA BASSA CON DUE MANIGLIE IN GHISA

Round low pot
Sautoir



Codice	cm	h	lt	porz	Euro	Bar Code
COGHSRP10624A	**24**	6	2,4	4	**123,90**	8007441627522
COGHSRP10624M	**24**	6	2,4	4	**123,90**	8007441628475
COGHSRP106240	**24**	6	2,4	4	**123,90**	8007441627515
COGHSRP10628A	**28**	6	3,4	4-6	**151,34**	8007441627560
COGHSRP10628M	**28**	6	3,4	4-6	**151,34**	8007441628482
COGHSRP106280	**28**	6	3,4	4-6	**151,34**	8007441627553

A	M	O
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*

La confenzione è imballata singolarmente e comprende il coperchio.
All pots include lid and they are single packed one per carton.

Art. SFP11116
Art. SFP11120

PADELLA CON UN MANICO E MANIGLIA IN GHISA

Frying pan - Cast iron handle
Poêle - Manche en fonte



Codice	Ø cm	porz.	Euro	Bar Code
COGHSFP11116A	**16**	1	**57,22**	8007441627607
COGHSFP11116M	**16**	1	**57,22**	8007441628284
COGHSFP111160	**16**	1	**57,22**	8007441627591
COGHSFP11120A	**20**	1-2	**65,67**	8007441627645
COGHSFP11120M	**20**	1-2	**65,67**	8007441628307
COGHSFP111200	**20**	1-2	**65,67**	8007441627638

A	M	O
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*

Art. SFP11124
Art. SFP11128

PADELLA CON UN MANICO IN LEGNO E MANIGLIA IN GHISA

Frying pan - Wooden handle
Poêle - Manche en bois



Codice	Ø cm	porz.	Euro	Bar Code
COGHSFP11124A	**24**	4	**87,93**	8007441627683
COGHSFP11124M	**24**	4	**87,93**	8007441628291
COGHSFP111240	**24**	4	**87,93**	8007441627676
COGHSFP11128A	**28**	4-6	**96,05**	8007441627720
COGHSFP11128M	**28**	4-6	**96,05**	8007441628314
COGHSFP111280	**28**	4-6	**96,05**	8007441627713

A	M	O
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*

Art. SGP26260
Art. SGP26320

GRIGLIA BICOLORE CON UN MANICO E MANIGLIA IN GHISA

Cast iron bi-colour grill pan cast iron handle
Grill bi couleur manche en fonte



Codice	cm	porz.	Euro	Bar Code
COGHSGP26260A	**26x26**	4	**99,54**	8007441627768
COGHSGP26260M	**26x26**	4	**99,54**	8007441628321
COGHSGP262600	**26x26**	4	**99,54**	8007441627751
COGHSGP26320A	**26x32**	6	**105,73**	8007441627805
COGHSGP26320M	**26x32**	6	**105,73**	8007441628338
COGHSGP263200	**26x32**	6	**105,73**	8007441627799

A	M	O
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*

Art. SGT22300
Art. SGT26400

GRIGLIA BICOLORE CON DUE MANIGLIE IN GHISA

Cast iron bi-colour grill tray
Grill bi couleur poignées en fonte



Codice	cm	porz.	Euro	Bar Code
COGHSGT22300A	**22x30**	6-8	**91,67**	8007441627843
COGHSGT22300M	**22x30**	6-8	**91,67**	8007441628345
COGHSGT223000	**22x30**	6-8	**91,67**	8007441627836
COGHSGT26400A	**26x40**	8-12	**113,47**	8007441627881
COGHSGT26400M	**26x40**	8-12	**113,47**	8007441628352
COGHSGT264000	**26x40**	8-12	**113,47**	8007441627874

A	M	O
Aubergine *Melanzana*	Matt black *Nero opaco*	Orange *Arancio*

Art. SET26260
Art. SET26320

GRIGLIA CON DUE MANIGLIE IN GHISA

Cast iron grill tray cast iron short handle
Grill poignées en fonte



Codice	cm	porz.	Euro	Bar Code
COGHSET26260M	**26x26**	4	**58,87**	8007441628109
COGHSET26320M	**26x32**	6	**61,66**	8007441628260

M
Matt black *Nero opaco*

Art. SET30000

GRIGLIA TONDA CON DUE MANIGLIE IN GHISA

Cast iron grill tray round cast iron short handle
Grill cast iron short handle



Codice	cm	porz.	Euro	Bar Code
COGHSET30000M	**30**	4-6	**58,49**	8007441628277

M	Matt black *Nero opaco*

Art. SMP12000
Art. SMP16000
Art. SMP20000

MINI PIATTO CON DUE MANIGLIE IN GHISA

Cast iron mini pan round
Petite assiette en fonte



Codice	Ø cm	porz.	Euro	Bar Code
COGHSMP12000M	**12**	1	**30,96**	8007441628383
COGHSMP16000M	**16**	2	**35,21**	8007441628390
COGHSMP20000M	**20**	3-4	**39,75**	8007441628406

M	Matt black *Nero opaco*

Art. SMG16000

MINI GRIGLIA TONDA CON UN MANICO IN GHISA

Cast iron mini grill pan round cast iron handle
Mini poêle en fonte



Codice	Ø cm	porz.	Euro	Bar Code
COGHSMG16000M	**16**	2	**40,89**	8007441628369

M	Matt black *Nero opaco*

Art. SMG1616

MINI GRIGLIA CON UN MANICO IN GHISA

Cast iron mini grill pan cast iron corner handle
Mini poêle carrée en fonte



Codice	cm	porz.	Euro	Bar Code
COGHSMG16160M	**16X16**	1-2	**33,07**	8007441628376

M	Matt black *Nero opaco*

Slowcook Line - Série Slowcook - Linie Slowcook - Línea Slowcook

Art. SWS10000

SUPPORTO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden stand for round pot
Support bois pour cocotte ronde



Codice	Ø cm	Euro	Bar Code
COGHSWS10000	**10**	**35,00**	8007441631666

Art. SWT12090

VASSOIO IN LEGNO PER MINI CASSERUOLA OVALE

Wooden tray for oval pot
Plateau bois pour cocotte ovale



Codice	cm	Euro	Bar Code
COGHSWT12090	**12x9**	**14,00**	8007441631673

Art. SWT10000

VASSOIO IN LEGNO PER MINI CASSERUOLA TONDA

Wooden tray for round pot
Plateau bois pour cocotte ronde



Codice	Ø cm	Euro	Bar Code
COGHSWT10000	**10**	**14,00**	8007441631680

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Lontana dal mondo e dal tempo,
staccata.
Immobile e imperitura...

Bruno Barilli

VENEZIA, 7:00 PM



LINEA BUFFET

Buffet
Buffet
Buffet
Buffet

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 3177PE

PIASTRA ELETTRICA 300 WATTS 220V

Electric plate 300 watts 220V
Plaque électrique 300 watts 220V
Elektrokochplatte, 300 watts 220V
Plancha electrica 300 watts 220V



Codice	pz	Euro	Bar Code
COIX3177PE	1	**110,11**	8007441137830

Art. 3193

BUFFET SERVER CON INSERTO IN PORCELLANA

Buffet Server with Porcelain Insert
Buffet Server avec insert en Porcelaine
Servierbuffet mit Porzellaneinsatz
Buffet server con parte en Porcelana



Codice	Ø cm	Euro	Bar Code
COIX319325	**25**	**753,05**	8007441145163

Art. 3131

CHAFING DISH COPERCHIO MOBILE

Lift Top Chafing Dish
Chafing Dish - empilable
Chafing Dish - stapelbar mit Lift Top
Chafing Dish - apilable

Funzionamento anche con piastra elettrica art. 3177PE



Codice	cm	h	Euro	Bar Code
COIX3131	**56x35,5**	31	**104,39**	8007441145156

Art. 3177RS

CHAFING DISH MEZZO COPERCHIO ROTANTE

Roll Half Top Chafing Dish
Rolltop standard avec 2 réchauds
Rolltop, standard mit 2 Köcher
Chafing-dish rolltop standard 2 calentadores

Funzionamento anche con piastra elettrica art. 3177PE



Codice	cm	h	Euro	Bar Code
COIX3177RS35	**64x35**	40	**297,22**	8007441141028

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Buffet line - Série Linea Buffet - Linie Buffet - Línea Buffet

Art. 3100RE

CHAFING DISH ELEGANCE

Roll Top Chafing Dish gel fire
Chafing Dish rectangulaire avec couvercle roll top (couvercle rentrant)
Chafing Dish Speisenwärmer, rechteckig mit Rolltophaube
Chafing Dish rectangular con tapa roll

Funzionamento anche con piastra elettrica art. 3177PE



Codice	cm	h	Euro	Bar Code
COIX3100RE64	**64,2x47**	42	**439,52**	8007441144968

Art. 3100RO

CHAFING DISH ROTONDO ROLL TOP

(coperchio a scomparsa)

Round Roll Top Chafing Dish
Chafing Dish rond avec couvercle roll top (couvercle rentrant)
Chafing Dish Speisenwärmer, rund mit Rolltophaube
Chafing Dish redondo con tapa roll

Funzionamento anche con piastra elettrica art. 3177PE



Codice	Ø cm	h	Euro	Bar Code
COIX3100RO36	**36,5**	45	**501,14**	8007441145149

Art. EZ 425-AGN

COMBUSTIBILE LIQUIDO PER CHAFING DISHES A FIAMMA REGOLABILE

Fuel for Chafing Dishes
Combustible pour Chafing Dish.
Heizöl für Chafing Dish.
Combustible para Chafing Dish



Codice	Ø cm	h	pezzi	Euro (cad.)	Bar Code
			1440	3,04	
EZ 425-AGN	**8,6**	4,4	**da 240 a 1416**	3,34	8007441668129
			da 24 a 216	3,65	

Unità di vendita minima: 24 pz. (24 pz/1 confezione)

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 3999

DISPENSER SUCCO BASE TUBULARE ACCIAIO INOX LT. 8

Juice dispenser, 8 litre capacity, stainless steel tubing base
Distributeur de boisson - base tubulaire en acier inox l.8
Fruchtsaftdispenser mit röhrenförmiger Basis Edelstahl 8 l.
Dispensador de zumo base tubular de acero inoxidable 8 litros



Codice	lt	Euro	Bar Code
COIX3999	8	**208,05**	8007441589301

Art. 3999L

DISPENSER SUCCO BASE LEGNO LT. 8

Juice dispenser, 8 litre capacity, wooden base
Distributeur de jus de fruit- base en bois - l.8
Fruchtsaftdispenser mit Holzbasis 8 l.
Dispensador de zumo base de madera 8 litros



Codice	lt	Euro	Bar Code
COIX3999L	8	**270,87**	8007441589318

Buffet line - Série Linea Buffet - Linie Buffet - Línea Buffet

Art. 158ALKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO ALLUMINIO

Seafood Serving Kit with aluminium tray
Kit Servir à fruits de mer avec plateau en alluminium
Meeresfrüservicekitt mit Alutablett
Set servicio para ostras bandeja aluminio plana



Codice	Ø cm	h	Euro	Bar Code
COAL158AL-KIT24	**24**	24,5	**17,68**	8007441145019
COAL158AL-KIT36	**36**	25,5	**23,99**	8007441145026

Art. FLAMALCOOL

FLAMBEAU RAME DA SALA (SENZA PADELLA)

Copper serving flambeau (without pan)
Flambeau en cuivre à servir (sans poêle)
Servierkupferflambeau (ohne Pfanne)
Flambeau cobre



Codice		Euro	Bar Code
COCUFLAMALCOOL	ad alcool	**213,24**	8007441137823

Art. FLAMGAS

FLAMBEAU RAME DA SALA (SENZA PADELLA)

Copper serving flambeau (without pan)
Flambeau en cuivre à servir (sans poêle)
Servierkupferflambeau (ohne Pfanne)
Flambeau cobre



Codice		Euro	Bar Code
COCUFLAMGAS	**a gas**	**234,30**	8007441137793

bombola camping a 2 gas da kg 1,8 (non inclusa)

Art. 158CUKIT

KIT SERVIZIO FRUTTI DI MARE CON VASSOIO RAME E SUPPORTO ACCIAIO

Seefood Serving Kit with tinned copper tray
Kit servir à fruits de mer avec plateau en cuivre étamé
Meeresfruservicekitt mit Kupfertablett
Set servicio para ostras con bandeja cobre estanado



Codice	Ø cm	h	Euro	Bar Code
COCU158CU-KIT24	**24**	24,5	**55,75**	8007441145088
COCU158CU-KIT36	**36**	25,5	**80,56**	8007441145095

Art. 158CU

VASSOIO PER OSTRICHE PIATTO

Flat tray for oysters
Plateau à huîtres
Ausster-Ebentablett
Bandeja para ostras pliana



Codice	Ø cm	h	Euro	Bar Code
COCU15824	**24**	4,5	**47,03**	8007441139247
COCU15836	**36**	5,5	**71,84**	8007441139230

Art. 111HT

SOTTOPIATTO HI-TECH ALLUMINIO OX

Hi-tech underplate
Sous assiette hi-tech
Hi-tech Unterteller
Bajo plato hi-tech



Codice	Ø cm	Euro	Bar Code
ALMA111HT	**36**	**19,51**	8007441145880

Art. 111HTGOLD

SOTTOPIATTO HI-TECH ORO

Underplate hi-tech in gold colour
Dessous de plat hi-tech doré
Unterteller hi-tech gold
Bajoplato hi-tech color oro



Codice	Ø cm	Euro	Bar Code
ALMA111HTGOLD	**36**	**24,40**	8007441146221

Art. 80OR
Art. 80AR

SECCHIELLO CHAMPAGNE PESANTE LISCIO ANODIZZATO

Champagne bucket, heavy alu anodized, smooth
Seau à champagne, alu lourd, anodisé lisse
Sektkühler, schwer Eloxalaluminium, glatt
Cubo champagne pesado liso anodizado



Codice	Ø cm	Ø cm	h	Euro	Bar Code
FAMA80OR	**Oro**	**20**	18	**29,92**	8007441059590
FAMA80AR	**Argento**	**20**	18	**28,22**	8007441059576

Art. 80B

SECCHIELLO CHAMPAGNE ALLUMINIO NATURALE MARTELLATO

Champagne bucket, alu natural, hammered
Seau à champagne, alu naturel martelé
Sektkühler, natürlich Alu, gehämmert
Cubo champagne natural martillado



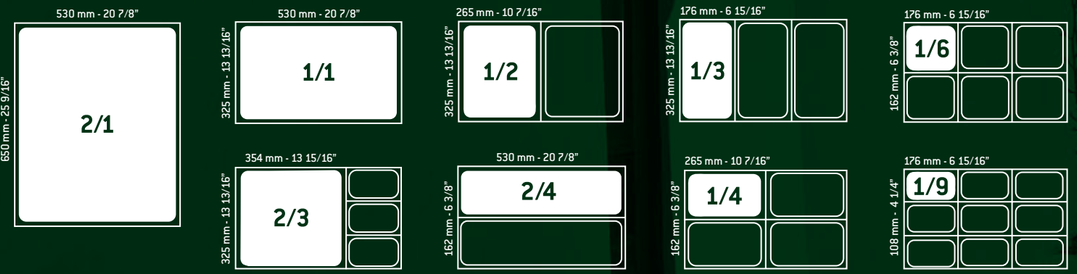
Codice	Ø cm	h	Euro	Bar Code
FAMA80B	**20**	24	**15,60**	8007441059583

Terra di Puglia mia protesa nel mare
gialla di grano e rossa di ciliege.
senza pretese, povera di frasi quanta
sofferenza continui ad imparare.

Francesco Bardicchia

ALBEROBELLO, 2:00 PM

Per quanto riguarda i prodotti in alluminio:
Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602



BALDASSARE AGNELLI
BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA

LINEA TEGLIE E BACINELLE GASTRONORM

Gastronorm
Aluminium Gastronorm
Aluminium Gastronorm
Aluminio Gastronorm

Art. 182G-2/3

GRIGLIA GASTRONORM PER GRIGLIARE IN LEGA 6082 RIVESTISTA CON B-CRISTAL



Gastronorm grill (for grilling), alloy 6082, non-stick coating B-Cristal
Gastronorm grille (pour griller), alliage 6082, revêtement B-Cristal
Gastronorm grill (zu grillen), Legierung 6082, B-Cristal
Parrilla (para grillar), aleación 6082 recubierta con B-Cristal

Codice	cm	h	Euro	Bar Code
COAL182G-2/3	**35,4x32,5**	2	**135,22**	8007441143886

2/3

Art. 182G-2/1

GRIGLIA GASTRONORM PER GRIGLIARE IN LEGA 6082 RIVESTISTA CON B-CRISTAL



Gastronorm grill (for grilling), alloy 6082, non-stick coating B-Cristal
Gastronorm grille (pour griller), alliage 6082, revêtement B-Cristal
Gastronorm grill (zu grillen), Legierung 6082, B-Cristal
Parrilla (para grillar), aleación 6082 recubierta con B-Cristal

Codice	cm	h	Euro	Bar Code
COAL182G-2/1	**65x53,5**	2	**266,85**	8007441143763

2/1

Art. 182G-1/1

GRIGLIA GASTRONORM PER GRIGLIARE IN FUSIONE RIVESTISTA CON B-CRISTAL GRIGIO



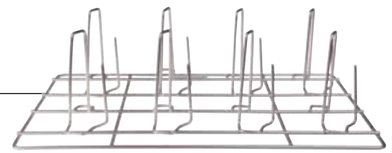
Gastronorm grill (for grilling), fusion 3003, non-stick coating B-Cristal
Gastronorm grille (pour griller), fusione revêté B-Cristal
Gastronorm grill (zu grillen), B-Cristal Fusion
Parrilla (para grillar)con fusión recubierta B-Cristal

Codice	cm	h	Euro	Bar Code
COAL182G-1/1	**53x32,5**	2	**100,94**	8007441141387

1/1

Art. 182C-1/1

GRIGLIA GASTRONORM 1/1 PER COTTURA VERTICALE DEL POLLO



Gastronorm rack to grill chicken in vertical
Panier Gastronorm pour rotir le poulet en vertical
Gastronorm Grill für Hähnchen vertikal zum grillen
Bandeja Gastronorm para asar pollo en vertical

Codice	cm	Euro	Bar Code
COIX182C-1/1	**53x32,5**	**57,38**	8007441609603

1/1

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 182SS

TEGLIA GASTRONORM 1/1 RIVESTITA INTERNO/ESTERNO CON B-CRISTAL



Gastronorm baking sheet, non-stick coating B-Cristal inside and outside coated
Plaque Gastronorm avec revêtement B-Cristal à l'intérieur et l'extérieur
Gastronorm Backblech, Antihaft-Beschichtete B-Cristal Innenseite und Außenseiten
Bandeja Gastronorm recubierta con B-Cristal en interior y exterior

Codice	cm	h	Euro	Bar Code
ALSA182SS20	**53x32,5**	2	**53,25**	8007441149895
ALSA182SS40	**53x32,5**	4	**64,28**	8007441149901
ALSA182SS60	**53x32,5**	6	**68,41**	8007441149918

1/1

Art. 282SS

TEGLIA GASTRONORM 1/2 RIVESTITA INTERNO/ESTERNO CON B-CRISTAL



Gastronorm baking sheet, non-stick coating B-Cristal inside and outside coated
Plaque Gastronorm avec revêtement B-Cristal à l'intérieur et l'extérieur
Gastronorm Backblech, Antihaft-Beschichtete B-Cristal Innenseite und Außenseiten
Bandeja Gastronorm recubierta con B-Cristal en interior y exterior

Codice	cm	h	Euro	Bar Code
ALSA282SS20	**26,5x32,5**	2	**30,97**	8007441149659
ALSA282SS40	**26,5x32,5**	4	**34,27**	8007441149871
ALSA282SS60	**26,5x32,5**	6	**37,42**	8007441149888

1/2

Art. 182P-1/1

TEGLIA PER FRITTURA ACCIAIO INOX



Pan for fried products in Stainless Steel
Plateau pour four acier inox
Form inox-stahl für frittüre
Bandeja para fritos en acero inoxidable

Codice	cm	h	Euro	Bar Code
COIX182P-1/1	**53x32,5**	4	**57,36**	8007441149475

1/1

Art. 49B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO



Baking sheet with moulds for french loaves, microperforated, aluminium
Plaque à pain parisiem avec moules, microperforée, aluminium
Mikroperforiertes Pariserbrotblech, Aluminium
Bandeja con moldes Baguette, microperforada, aluminio

Codice	cm	h	Euro	Bar Code
COAL49B53	**53x32,5**	2	**55,26**	8007441144210

1/1

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 182-1/1

TEGLIA GASTRONORM IN LEGA 3003



Gastronorm container
Bac Gastronorm
Gastronorm behälter
Fuente Gastronorm aleación 3003

Codice	cm	h	Euro	Bar Code
ALMA18220	**53x32,5**	2	**16,10**	8007441131142
ALMA18240	**53x32,5**	4	**19,59**	8007441131159
ALMA18265	**53x32,5**	6,5	**21,95**	8007441131166

1/1

Art. 182MF-1/1

TEGLIA GASTRONORM IN LEGA 3003 MICROFORATA (Ø FORO 2 MM)



Gastronorm baking sheet, microperforated, alloy 3003
Plaque Gastronorm microperforée alliage 3003
Gastronorm mikroperforierte, Legierung 3003
Bandeja Gastronorm microperforada, aleación 3003

Codice	cm	h	Euro	Bar Code
COAL182MF-1/1	**53x32,5**	2	**32,19**	8007441141622

1/1

Art. 182MFB

TEGLIA GASTRONORM IN LEGA 3003 MICROFORATA (Ø FORO 2 MM) CON BINARIO LATO CORTO



Gastronorm baking sheet, microperforated, alloy 3003, with guide grooves on the short sides
Plaque Gastronorm microperforée alliage 3003, avec rainures sur les côtés courts
Gastronorm mikroperforierte, Legierung 3003, mit Führung kurze Seite
Bandeja Gastronorm microperforada, aleación 3003, con guía lado corto

Codice	cm	h	Euro	Bar Code
COAL182MFB-1/1	**53x32,5**	2	**35,96**	8007441145378

1/1

Art. 182S-1/1

TEGLIA GASTRONORM IN LEGA 3003 RIVESTITA INTERNAMENTE CON ANTIADERENTE



Gastronorm baking sheets, alloy 3003, non-stick coating
Plaques Gastronorm, alliage 3003, revêtement anti-adhésif
Gastronormbehälter, Legierung 3003, Antihaftbeschichtung
Bandeja Gastronorm aleacion 3003 recubierta con antiadherente

Codice	cm	h	Euro	Bar Code
ALSA182S20	**53x32,5**	2	**42,32**	8007441131111
ALSA182S40	**53x32,5**	4	**48,63**	8007441131128
ALSA182S65	**53x32,5**	6,5	**54,59**	8007441131135

1/1

Linea Teglie e Bacinelle Gastronorm - Gastronorm - Aluminium Gastronorm - Aluminium Gastronorm - Aluminio Gastronorm

Art. 182MFS-1/1

TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 MM) IN LEGA 3003 RIVESTITA CON ANTIADERENTE



Perforated G/N baking sheets, alloy 3003, non-stick coating
G/N plat à four perforée, alliage 3003, revêtement anti-adhésif
Gelochte G/N Behälter aus Aluminiumlegierung 3003, Antihaftbeschichtung
Bandeja Gastronorm microperforada aleación 3003 recubierta con antiadherente

Codice	cm	h	Euro	Bar Code
COSA182MFS-1/1	**53x32,5**	2	**51,44**	8007441141639

1/1

Art. 182MFBS

TEGLIA GASTRONORM MICROFORATA (Ø FORO 2 MM) IN LEGA 3003 RIVESTITA CON ANTIADERENTE CON BINARIO LATO CORTO



Pans
Bacs
Behälter
Cubetas

Codice	cm	h	Euro	Bar Code
COSA182MFBS-1/1	**53x32,5**	2	**58,41**	8007441145385

1/1

Art. 183-1/1

TEGLIA GASTRONORM CON STAMPI Ø 12,5



Gastronorm mat with moulds Ø 12,5
Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Formchen Ø 12,5
Bandeja Gastronorm con moldes Ø 12,5

Codice	cm	h	Euro	Bar Code
COAL18306	**53x32,5**	1,8*	**43,20**	8007441135126

* 6 stampi • moulds • moules • Fördchen • moldes

1/1

Art. 183-2/1

TEGLIA GASTRONORM CON STAMPI Ø 12,5



Gastronorm mat with moulds Ø 12,5
Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Formchen Ø 12,5
Bandeja Gastronorm con moldes Ø 12,5

Codice	cm	h	Euro	Bar Code
COAL18321	**53x65**	1,8*	**71,44**	8007441135133

* 12 stampi • moulds • moules • Fördchen • moldes

1/1

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 182F-1/1

TEGLIA GASTRONORM IN LEGA 3003 FORATA

Perforated Gastronorm baking sheet, alloy 3003
Plaque Gastronorm perforée, alliage 3003
Gastronorm Behälter, perforiert, Legierung 3003
Bandeja Gastronorm perforada, aleación 3003



Codice	cm	h	Euro	Bar Code
ALMA182F20	**53x32,5**	2	**19,02**	8007441136413

1/1

Art. 183/S-1/1

TEGLIA GASTRONORM CON STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

Gastronorm mat with moulds Ø 12,5
Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Fördchen Ø 12,5
Bandeja Gastronorm con moldes Ø 12,5



Codice	cm	h	Euro	Bar Code
COSA183/S06	**53x32,5**		**65,02**	8007441135140

6 stampi • moulds • moules • Fördchen • moldes

1/1

Art. 183/S-2/1

TEGLIA GASTRONORM CON STAMPI Ø 12,5 RIVESTITA CON ANTIADERENTE

Gastronorm mat with moulds Ø 12,5
Plaque Gastronorm avec moules Ø 12,5
Gastronorm Behälter mit Fördchen Ø 12,5
Bandeja Gastronorm con moldes Ø 12,5



Codice	cm	h	Euro	Bar Code
COSA183/S12	**53x65**		**115,17**	8007441135157

12 stampi • moulds • moules • Fördchen • moldes

2/1

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 182GHA

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminium GN 1/1 pan
Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter
Cubeta GN 1/1 en aluminio



Codice	cm	h	Euro	Bar Code
ALSA182GHA20	**53x32,5**	2	**69,76**	8007441149482
ALSA182GHA65	**53x32,5**	6,5	**89,42**	8007441149512
ALSA182GHA100	**53x32,5**	10	**104,35**	8007441149529

1/1

Cos'è il trattamento G.H.A.?

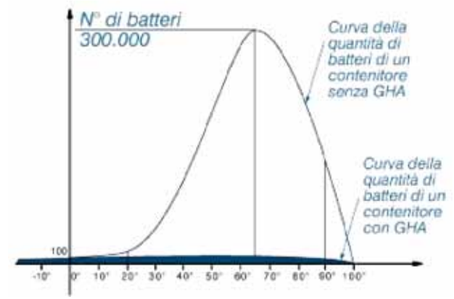
What is G.H.A. treatment?

GHA® è una tecnologia giapponese innovativa applicabile sulle superfici di manufatti in leghe di alluminio che consiste in una speciale anodizzazione dura in cui, nello spessore trattato, si diffondono ioni di argento.
Pertanto le superfici ricoperte con GHA® godono di tutte le proprietà specifiche dell'argento.

Perché il trattamento G.H.A.?:
- elevata capacità antibatterica ed antimuffa (Grafico 1).
- resistenza alla corrosione (100 volte superiore alla lega d'Alluminio).
- autolubrificazione e resistenza all'usura.
- elevata conducibilità termica.
- resistenza al fuoco e al calore.
- capacità di assorbire calore e di riemetterlo con onde ultra-infrarosse.
- proprietà antistatiche.
- Il trattamento risulta essere inasportabile.

G.H.A.® is the most recent and innovative technology applicable to the surface of all the aluminum alloys that consist in a special anodic oxidation treatment with Silver ions. Therefore all the surfaces treated with GHA® will have the same properties of Silver.

Why the G.H.A. treatment?
- High antibacterial and anti-mildew capacity bacteriostatic capacity (Graph 1).
- Resistance to corrosion.
- Low coefficient of friction, self-lubrication and wear resistance.
- High thermal conductivity and high thermo dynamic yield.
- Capacity of absorb heat and to return it by infrared emissions.
- High antistatic capacity.



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 182CS

BACINELLA GASTRONORM ALLUMINIO RIVESTITO CON ANTIADERENTE 1/1

Aluminium GN 1/1 pan
with non-stick coating
Bac GN 1/1 en aluminium
avec revêtement anti-adhésif
GN 1/1 Aluminium Behälter
mit Antihaftbeschichtung
Cubeta GN 1/1 en aluminio
recubierta con anti-adherente



h. 2

Codice	cm	h	Euro	Bar Code
ALSA182C/S20	**53x32,5**	2	**37,90**	8007441145613
ALSA182C/S65	**53x32,5**	6,5	**47,82**	8007441145620
ALSA182C/S100	**53x32,5**	10	**61,04**	8007441145637

1/1



h. 6,5

Linea Teglie e Bacinelle Gastronorm - Gastronorm - Aluminium Gastronorm - Aluminium Gastronorm - Aluminio Gastronorm

Art. 182C

BACINELLA GASTRONORM ALLUMINIO 1/1

Aluminium GN 1/1 pan
Bac GN 1/1 en aluminium
GN 1/1 Aluminium Behälter
Cubeta GN 1/1 en aluminio



h. 2

Codice	cm	h	Euro	Bar Code
ALMA182C20	**53x32,5**	2	**18,62**	8007441145644
ALMA182C65	**53x32,5**	6,5	**23,87**	8007441145606
ALMA182C100	**53x32,5**	10	**27,32**	8007441145651

1/1



h. 6,5



h. 10

Se è vero che ci sono nel mondo isole belle come Capri, nessuna isola, nessuna al mondo può vantare una storia come quella di Capri.

Raffaele La Capria

CAPRI, 6:00 PM



CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K Alluminio 60 W/°K Lamiera alluminata e lamiera blu	B-Cristal *B-Cristal*	100% riciclabile *100% recycling*	P_S 2,7 Alluminio 7,8 Lamiera alluminata e lamiera blu	Da 1 a 1,5 mm *From 1 to 1,5 mm*	* * *	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA PASTICCERIA & PIZZA

Pastry-Pizza Line
Série Pâtisserie-Pizza
Linie Feinbäcker-Pizza
Línea Reposteria-Pizza

Art. 49/2D

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESSORE MM 1.5 CON BORDI DRITTI



Rectangular pan 3003 alloy, 1.5 mm. thick, straight edges
Plateau rectangulaire en alliage d'aluminium 3003 de 1.5 d'épaisseur à bords droits
Rechteckige form aus Alu - Legierung 3003 - 1.5 mm dick mit geraden Rändern
Bandeja rectangular en aleación de aluminio 3003, 1,5 mm. espesor y bordes rectos

Codice	cm	h	Euro	Bar Code
COAL49/2D60	**60x40**	2	**23,64**	8007441149307

Art. 49/3

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 CON ORLO



Rectangular baking sheet, alu alloy 3003, with rim
Plaque rectangulaire bordée en alliage d'aluminium 3003
Rechteckiges Blech, Alu-Legierung 3003, mit Rand
Bandeja rectangular en aleación aluminio 3003 con borde

Codice	cm	h	Euro	Bar Code
COAL49/330	**30x23**	3	**13,16**	8007441058005
COAL49/335	**35x28**	3	**13,50**	8007441058586
COAL49/340	**40x30**	3	**14,29**	8007441059170
COAL49/345	**45x35**	3	**16,43**	8007441128067
COAL49/350	**50x35**	3	**17,12**	8007441059439
COAL49/355	**55x38**	3	**22,40**	8007441132781
COAL49/360	**60x40**	3	**23,29**	8007441059521
COAL49/365	**65x45**	3	**29,86**	8007441128821

Art. 149AL

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA



Rectangular baking sheet, alusteel
Plaque à four tôle aluminée
Rechteckiges Blech, Aluminat
Bandeja rectangular lamina aluminada

Codice	cm	h	Euro	Bar Code
COAL149AL40	**40x30**	3	**11,94**	8007441142315
COAL149AL50	**50x35**	3	**13,73**	8007441142322
COAL149AL60	**60x40**	3	**15,99**	8007441142339

Art. 49/2DL

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 SPESSORE MM 1.2 CON BORDI DRITTI



Rectangular pan 3003 alloy, 1.2 mm. thick, straight edges
Plateau rectangulaire en alliage d'aluminium 3003 de 1.2 d'épaisseur à bords droits
Rechteckige form aus Alu-Legierung 3003 1.2 mm dick - mit geraden Rändern
Bandeja rectangular en aleación de aluminio 3003, 1,2 mm. de espesor y bordes rectos

Codice	cm	h	Euro	Bar Code
COAL49/2DL60	**60x40**	2	**21,15**	8007441149314

Art. 49/4D

TEGLIA RETTANGOLARE IN LEGA ALLUMINIO 3003 CON BORDI DRITTI



Rectangular pan 3003 alloy, straight edges
Plateau rectangulaire en alliage d'aluminium 3003 à bords droits
Rechteckige form aus Alu-Legierung 3003 mit geraden Rändern
Bandeja rectangular en aleación de aluminio 3003 con bordes rectos

Codice	cm	h	Euro	Bar Code
COAL49/4D60	**60x40**	4	**32,70**	8007441149321

Art. 149AL2

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA CON BORDI DRITTI



Rectangular pan, alusteel, straight edges
Plateau rectangulaire en tole alluminée à bords droits
Rechteckige form aus Alu-Blech mit geraden Rändern
Bandeja rectangular en lámina aluminada con bordes rectos

Codice	cm	h	Euro	Bar Code
COAL149AL260	**60x40**	2	**13,01**	8007441149338
COAL149AL280	**80x60**	2	**22,48**	8007441149345

Art. 49/2MF

TEGLIA RETTANGOLARE MICROFORATA (Ø FORO 2 MM) LEGA ALLUMINIO 3003



Rectangular baking sheet, microperforated - alu alloy 3003
Plaque à four rectangulaire, microperforée - alliage d'aluminium 3003
Rechteckiges Blech. Mikroperforierte - Alu - Legierung 3003
Bandeja rectangular, microperforada - aleación aluminio 3003

Codice	cm	h	Euro	Bar Code
COAL49/2MF60	**60x40**	2	**33,62**	8007441143053
COAL49/2MF80	**80x60**	2	**55,16**	8007441149352

Art. 49/3S

TEGLIA RETTANGOLARE LEGA ALLUMINIO 3003 CON RIVESTIMENTO ANTIADERENTE



Rectangular baking sheet, alu alloy 3003, non-stick coating
Plaque à four rectangulaire, revêtement anti-adhésif
alliage d'aluminium 3003
Rechteckiges Blech, Alu-Legierung 3003, mit Antihaftbeschichtung
Bandeja rectangular aleación aluminio 3003 con recrubimiento antiadherente

Codice	cm	h	Euro	Bar Code
COSA49/3S35	**35x28**	3	**28,37**	8007441125714
COSA49/3S40	**40x30**	3	**40,86**	8007441125721
COSA49/3S45	**45x35**	3	**43,07**	8007441125929
COSA49/3S50	**50x35**	3	**45,18**	8007441125738
COSA49/3S60	**60x40**	3	**53,58**	8007441141318

Art. 49/2MFS

TEGLIA RETTANGOLARE LEGA ALLUMINIO MICROFORATA (Ø FORO 2 MM) CON RIVESTIMENTO ANTIADERENTE



Rectangular baking sheet, microperforated - alu alloy 3003 (no-stick coating)
Plaque à our rectangulaire, microperforée - alliage d'aluminium 3003
(revêtement ati-adhésif) • Rechteckiges Blech. Mikroperforierte - Alu
Legierung 3003 (mit Antihaftbechichtung) •
Bandeja rectangular,
microperforada - aleación aluminio 3003 (con recrubimiento antiadherente)

Codice	cm	h	Euro	Bar Code
COSA49/2MFS60	**60x40**	2	**66,71**	8007441143060

Pastry-Pizza Line - Série Pâtisserie-Pizza - Linie Feinbäcker-Pizza - Línea Reposteria-Pizza

Art. 49/3F

TEGLIA RETTANGOLARE LEGA ALLUMINIO 3003 FORATA (Ø FORO 6 MM)



Rectangular baking sheet, perforated alu alloy 3003
Plaque à four rectangulaire perforée alliage d'aluminium 3003
Rechteckige perforiertes Blech, Alu-Legierung 3003
Bandeja rectangular - aleación aluminio 3003 perforada

Codice	cm	h	Euro	Bar Code
COAL49/3F35	**35x28**	3	**16,46**	8007441131005
COAL49/3F40	**40x30**	3	**18,81**	8007441131012
COAL49/3F45	**45x35**	3	**21,85**	8007441131036
COAL49/3F50	**50x35**	3	**22,40**	8007441131029
COAL49/3F60	**60x40**	3	**33,68**	8007441128999

Art. 149AL2V

TEGLIA RETTANGOLARE LAMIERA ALLUMINATA ANTIADERENTE (RIVESTIMENTO PER PANIFICATORI) CON BORDI DRITTI



Rectangular pan, non-stick alusteel (coated for bakeries), straight edges
Plateau rectangulaire tole alluminée antiadherente (revêtement special boulangerie), à bords droits
Rechteckige form aus Alu-Blech mit Antihaft-Beschichtung (Beschichtung für Bäckereibetriebe) mit geraden Rändern
Bandeja rectangular en lámina aluminada antiadherente (revestimiento para panadería) con bordes rectos

Codice	cm	h	Euro	Bar Code
COSA149AL2V60	**60x40**	2	**46,80**	8007441149369
COSA149AL2V80	**80x60**	2	**91,55**	8007441149376

Art. 49/2MFV

TEGLIA RETTANGOLARE LEGA ALLUMINIO MICROFORATA (Ø FORO 2 MM) ANTIADERENTE (RIVESTIMENTO PER PANIFICATORI) CON BORDI DRITTI



Rectangular pan, microperforated, non-stick (coated for bakeries), straight edges
Plateau rectangulaire tole alluminée micro perforé antiadherente
(revetement special boulangerie) à bords droits
Rechteckige form aus klein gelochtem Alu-Blech mit Antihaft-Beschichtung
(Beschichtung für Bäckereibetriebe) mit geraden Rändern
Bandeja rectangular en aleación de aluminio microperforada y antiadherente
(revestimiento para panadería) con bordes rectos

Codice	cm	h	Euro	Bar Code
COSA49/2MFV60	**60x40**	2	**65,38**	8007441149383
COSA49/2MFV80	**80x60**	2	**122,19**	8007441149390

Art. 149/BLU

TEGLIE RETTANGOLARI IN LAMIERA BLU PER DOLCI E PIZZE (SFUSE)



Blu steel rectangular baking sheets for cakes and pizzas (loose)
Plaques à four rectangulaires en tôle bleue pour gâteaux et pizza (en vrac)
Rechteckige Blaubleche zur Kuchen und Pizza (offen)
Bandejas rectangulares hierro azul para postres y pizzas

Codice	cm	h	Euro	Bar Code
COFE149B30	**30x23**	3	**9,33**	8007441046101
COFE149B35	**35x28**	3	**10,40**	8007441046156
COFE149B40	**40x30**	3	**10,93**	8007441046217
COFE149B45	**45x35**	3	**12,40**	8007441046248
COFE149B50	**50x35**	3	**12,81**	8007441046309
COFE149B55	**55x38**	3	**15,23**	8007441046323
COFE149B60	**60x40**	3	**15,26**	8007441046347
COFE149B65	**65x45**	3	**17,86**	8007441046361

Art. 49/8

TEGLIA PER FOCACCINE ALLUMINATA (8 STAMPI Ø 14)



Baking sheet for muffin pan (8 mouldes ø 14), alusteel
Plaque à pain rond (8 moules ø 14), tôle aluminitée
Förmchenblech für brot (8 förmchen ø 14), Aluminiumüberzug
Bandeja pan redondo (8 moldes ø 14), lamina aluminada

Codice	cm	0 pcs (8)	Euro	Bar Code
COAL49/860	**60x40**	14	**49,50**	8007441143022

Art. 1820X

VASSOIO



Tray
Plateau
Tablett
Bandeja

Codice	cm	h	Euro	Bar Code
COAL1820X23	**23x14,5**	1,5	**9,56**	8007441139773
COAL1820X22,5	**22,5x22,5**	1,5	**12,36**	8007441139780
COAL1820X30	**30x18**	1,5	**12,98**	8007441139797
COAL1820X30,5	**30,5x22,5**	1,5	**14,21**	8007441139803
COAL1820X37,5	**37,5x24,5**	1,5	**19,12**	8007441139818
COAL1820X48	**48x31**	1,5	**27,60**	8007441139827
COAL1820X60	**60x40**	1,5	**48,20**	8007441139834

Art. 49/B

TEGLIA MICROFORATA PER BAGUETTES IN ALLUMINIO



Baking sheet with moulds for french loaves, microperforated, aluminium
Plaque à pain parisiem avec moules, microperforée, aluminium
Mikroperforiertes Pariserbrotblech, Aluminium
Bandeja con moldes Baguette, microperforada, aluminio

Codice	cm	h	Euro	Bar Code
COAL49B60	**60x40**	3,5	**54,16**	8007441143015

Art. 49/12

TEGLIA PER FOCACCINE ALLUMINATA (12 STAMPI Ø 12)



Baking sheet for muffin pan (12 mouldes ø 12), alusteel
Plaque à pain rond (12 moules ø 12), tôle aluminitée
Förmchenblech für brot (12 förmchen ø 12), Aluminiumüberzug
Bandeja pan redondo (12 moldes ø 12),blamina aluminada

Codice	cm	0 pcs	Euro	Bar Code
COAL49/1260	**60x40**	12	**55,77**	8007441143039

Art. 1820R

VASSOIO ORO



Gold tray
Plateau or
Tablett, gold
Bandeja oro

Codice	cm	h	Euro	Bar Code
COAL1820R23	**23x14,5**	1,5	**10,93**	8007441139841
COAL1820R22,5	**22,5x22,5**	1,5	**13,70**	8007441139858
COAL1820R30	**30x18**	1,5	**14,63**	8007441139865
COAL1820R30,5	**30,5x22,5**	1,5	**16,38**	8007441139872
COAL1820R37,5	**37,5x24,5**	1,5	**21,54**	8007441139889
COAL1820R48	**48x31**	1,5	**32,04**	8007441139896
COAL1820R60	**60x40**	1,5	**55,41**	8007441139902

Art. 43A

ANELLO PAN DI SPAGNA ALLUMINIO

5 MM MISURA Ø ESTERNO

Sponge cake ring - alu 5 mm Ø outside
Anneau pain de Gênes, aluminium, 5 mm Ø extérieur
Alu-Biskuitring 5 mm Ø aussen
Aro redondo aluminio Ø exterior 5 mm



Codice	Ø cm	h	Euro	Bar Code
ALMA43A15X4	**15**	4	**21,42**	8007441139957
ALMA43A15X5	**15**	5	**24,37**	8007441139988
ALMA43A20X4	**20**	4	**27,44**	8007441139964
ALMA43A20X5	**20**	5	**30,49**	8007441139995
ALMA43A25X4	**25**	4	**36,51**	8007441139971
ALMA43A25X5	**25**	5	**39,57**	8007441140007

Art. 41RX

RASCHIA RETTANGOLARE INOX

Rectangular dough scraper, s/s
Raclette rectangulaire, acier inox
Rechteckige Teigschaber, Edelstahl
Rasqueta rectangular inox



Codice	Ø cm	Euro	Bar Code
COIX41RX13	**13**	**6,10**	8007441128258
COIX41RX16	**16**	**6,48**	8007441131951
COIX41RX18	**18**	**6,94**	8007441134587

Art. 41TB

RASCHIA TONDA LAMIERA BLU

Round dough scraper, blue steel
Raclette ronde, tôle bleue
Runde Teigschaber, Blaublech
Rasqueta redonda hierro azul



Codice	Ø cm	Euro	Bar Code
COFE41TB12	**12**	**5,05**	8007441131616

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Art. 43AS

ANELLO PAN DI SPAGNA TEFLON® PLATINUM

5 MM MISURA Ø ESTERNO

Sponge cake ring - Teflon® 5 mm Ø outside
Anneau pain de Gênes, Teflon®, 5 mm Ø extérieur
Biskuitring - Teflon® 5 mm Ø aussen
Aro redondo - Teflon® Ø ext 5 mm



Codice	Ø cm	h	Euro	Bar Code
ALSA43AS15X4	**15**	4	**37,81**	8007441140014
ALSA43AS15X5	**15**	5	**40,88**	8007441140045
ALSA43AS20X4	**20**	4	**43,93**	8007441140021
ALSA43AS20X5	**20**	5	**47,54**	8007441140052
ALSA43AS25X4	**25**	4	**55,73**	8007441140038
ALSA43AS25X5	**25**	5	**58,68**	8007441140069

Art. 41RB

RASCHIA RETTANGOLARE LAMIERA BLU

Rectangular dough scraper, blue steel
Raclette rectangulaire, tôle bleue
Rechteckige Teigschaber, Blaublech
Rasqueta rectangular hierro azul



Codice	Ø cm	Euro	Bar Code
COFE41RB13	**13**	**4,20**	8007441138554
COFE41RB16	**16**	**4,50**	8007441138547
COFE41RB18	**18**	**4,78**	8007441138561

Art. 43/3

TORTIERA CONICA IN ALLUMINIO CON ORLO (H CM 3)

Alu conical cake-pan with rim
Tourtière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand
Tartera conica aluminio con borde



Codice	Ø cm	h	Euro	Bar Code
FAMA43/314	**14**	3	**4,70**	8007441139940
FAMA43/316	**16**	3	**4,82**	8007441135591
FAMA43/318	**18**	3	**4,93**	8007441056650
FAMA43/320	**20**	3	**5,15**	8007441056858
FAMA43/322	**22**	3	**5,37**	8007441057053
FAMA43/324	**24**	3	**5,69**	8007441057237
FAMA43/326	**26**	3	**6,46**	8007441057480
FAMA43/328	**28**	3	**7,65**	8007441057725
FAMA43/330	**30**	3	**8,97**	8007441057947
FAMA43/332	**32**	3	**10,82**	8007441058197
FAMA43/334	**34**	3	**11,81**	8007441058463
FAMA43/336	**36**	3	**12,14**	8007441058722
FAMA43/338	**38**	3	**12,46**	8007441058944
FAMA43/340	**40**	3	**12,58**	8007441059118
FAMA43/345	**45**	3	**16,62**	8007441132774
FAMA43/350	**50**	3	**21,42**	8007441124793

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Art. 43/3F

TORTIERA ROTONDA LEGA 3003 FORATA

Perforated round cake-pan - alloy 3003
Tourtière ronde perforée, alliage 3003
Runde perforierte Kuchenform, Legierung 3003
Tartera redonda - aleacion 3003 - perforata



Codice	Ø cm	h	Euro	Bar Code
FAMA43/3F26	**26**	3	**10,39**	8007441132521
FAMA43/3F28	**28**	3	**11,81**	8007441131067
FAMA43/3F30	**30**	3	**13,57**	8007441129132
FAMA43/3F32	**32**	3	**15,09**	8007441131074
FAMA43/3F36	**36**	3	**16,51**	8007441131081
FAMA43/3F40	**40**	3	**16,94**	8007441133177
FAMA43/3F50	**50**	3	**26,01**	8007441131104

Art. 43/6

TORTIERA CONICA IN ALLUMINIO CON ORLO (H CM 6)

Alu conical cake-pan with rim
Tourtière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand
Tartera conica aluminio con borde



Codice	Ø cm	h	Euro	Bar Code
FAMA43/616	**16**	6	**4,88**	8007441136253
FAMA43/618	**18**	6	**5,15**	8007441132453
FAMA43/620	**20**	6	**5,69**	8007441056865
FAMA43/622	**22**	6	**5,92**	8007441057060
FAMA43/624	**24**	6	**6,78**	8007441057244
FAMA43/626	**26**	6	**7,11**	8007441057497
FAMA43/628	**28**	6	**8,31**	8007441057732
FAMA43/630	**30**	6	**9,51**	8007441057954
FAMA43/632	**32**	6	**11,15**	8007441058203
FAMA43/634	**34**	6	**12,35**	8007441058470
FAMA43/636	**36**	6	**12,58**	8007441058739
FAMA43/638	**38**	6	**12,90**	8007441058951
FAMA43/640	**40**	6	**13,34**	8007441059125
FAMA43/650	**50**	6	**23,02**	8007441059415

Art. 43/8

TORTIERA CONICA IN ALLUMINIO CON ORLO (H CM 8)

Alu conical cake-pan with rim
Tourtière conique bordée en aluminium
Konische Alu-Kuchenform mit Rand
Tartera conica aluminio con borde



Codice	Ø cm	h	Euro	Bar Code
FAMA43/816	**16**	8	**4,98**	8007441056476
FAMA43/818	**18**	8	**5,58**	8007441056667
FAMA43/820	**20**	8	**6,56**	8007441056872
FAMA43/822	**22**	8	**7,01**	8007441057077
FAMA43/824	**24**	8	**7,98**	8007441057251
FAMA43/826	**26**	8	**8,64**	8007441057503
FAMA43/828	**28**	8	**9,96**	8007441057749
FAMA43/830	**30**	8	**11,15**	8007441057961
FAMA43/832	**32**	8	**11,81**	8007441058210
FAMA43/834	**34**	8	**12,90**	8007441058487
FAMA43/836	**36**	8	**13,99**	8007441058746
FAMA43/838	**38**	8	**15,75**	8007441058968
FAMA43/840	**40**	8	**16,84**	8007441059132

Pastry-Pizza Line - Série Pâtisserie-Pizza - Linie Feinbäcker-Pizza - Línea Reposteria-Pizza

Art. 43B

TORTIERA TONDA IN LAMIERA BLU PER PIZZE (CONF. 10 PZ.)

Blue steel round pizzasheet (pack 10 pcs)
Raclette ronde, tôle bleue (conf. 10 pièces)
Rundes Pizzablech, Blaublech (Pack. 10 St.)
Tartera redonda hierro azul para pizzas (Conf. 10 Pz.)



Codice	Ø cm	h	Euro	Bar Code
COFE43B14	**14**	2,2	**2,95**	8007441004026
COFE43B16	**16**	2,3	**3,25**	8007441004040
COFE43B18	**18**	2,5	**3,32**	8007441004064
COFE43B20	**20**	2,5	**3,36**	8007441004118
COFE43B22	**22**	2,5	**3,77**	8007441004163
COFE43B24	**24**	2,5	**3,89**	8007441004187
COFE43B26	**26**	2,5	**4,08**	8007441004231
COFE43B28	**28**	2,5	**4,54**	8007441004262
COFE43B30	**30**	2,5	**4,86**	8007441004316
COFE43B32	**32**	2,5	**5,69**	8007441004330
COFE43B36	**36**	2,5	**7,67**	8007441004439
COFE43B40	**40**	2,5	**9,97**	8007441004491

Art. 43BB

TORTIERA TONDA ALTA IN LAMIERA BLU PER PIZZE (CONF. 10 PZ.)

Blue steel round pizzasheet (pack 10 pcs)
Tourtière ronde à pizza, toile bleue (conf. 10 pièces)
Rundes Pizzablech, Blaublech (Pack. 10 St.)
Tartera redonda hierro azul para pizzas (Conf. 10 Pz.)



Codice	Ø cm	h	Euro	Bar Code
COFE43BB18	**18**	4	**4,25**	8007441004071
COFE43BB20	**20**	4	**4,47**	8007441004125
COFE43BB22	**22**	4	**4,64**	8007441004170
COFE43BB24	**24**	4	**4,83**	8007441004194
COFE43BB26	**26**	4	**5,30**	8007441004248
COFE43BB28	**28**	4	**6,34**	8007441004279
COFE43BB30	**30**	4	**6,70**	8007441004323
COFE43BB32	**32**	4	**7,91**	8007441004347
COFE43BB36	**36**	4	**9,21**	8007441004446
COFE43BB40	**40**	4	**11,18**	8007441004507
COFE43BB45	**45**	3,5	**17,33**	8007441135331
COFE43BB50	**50**	3,5	**17,84**	8007441135348
COFE43BB60	**60**	3,5	**35,96**	8007441135362

Art. 43BS

TORTIERA IN LAMIERA BLU CON RIVESTIMENTO ANTIADERENTE (H CM 2,5)

Blue steel cake-pan, non-stick coating
Tourtière en tôle bleue anti-adhésive
Blaublech Kuchenform mit Antihaftbeschichtung
Tartera hierro azul con recrubimiento antiadherente



Codice	Ø cm	h	Euro	Bar Code
COFE43BS20	**20**	2,5	**7,83**	8007441137519
COFE43BS22	**22**	2,5	**10,02**	8007441137526
COFE43BS24	**24**	2,5	**10,20**	8007441137533
COFE43BS26	**26**	2,5	**11,53**	8007441137540
COFE43BS28	**28**	2,5	**13,32**	8007441137557
COFE43BS32	**32**	2,5	**14,60**	8007441137564

Art. 43/3S

TORTIERA ROTONDA LEGA 3003 CON RIVESTIMENTO ANTIADERENTE (H CM 3)

Round cake-pan, alloy 3003, non-stick coating
Tourtière ronde anti-adhésive - alliage 3003
Runde Kuchenform - Legierung 3003, Antihaftbeschichtung
Tartera redonda - aleación 3003 con recrubimiento antiadherente



Codice	Ø cm	h	Euro	Bar Code
ALSA43/3S26	**26**	3	**15,30**	8007441132132
ALSA43/3S28	**28**	3	**17,16**	8007441132149
ALSA43/3S30	**30**	3	**20,23**	8007441132156
ALSA43/3S32	**32**	3	**23,28**	8007441132163

Art. 30

STAMPO AMERICANO SENZA TUBO

Cake mould "Gugelhopf" without tube
Moule à " gugelhopf " sans tube
Gugelhopfform ohne Loch
Molde americano



Codice	Ø cm	h	Euro	Bar Code
COAL3018	**18**	10	**5,90**	8007441132552

Art. 35

STAMPO AMERICANO CON TUBO

Cake mould "Gugelhopf" with tube
Moule à "gugelhopf" avec tube
Gugelhopfform mit Loch
Molde americano con tubo



Codice	Ø cm	h	Euro	Bar Code
COAL3516	**16**	9	**7,20**	8007441132569
COAL3518	**18**	10	**8,26**	8007441132576
COAL3520	**20**	11	**10,04**	8007441132583
COAL3522	**22**	11	**10,15**	8007441132590

Pastry-Pizza Line - Série Pâtisserie-Pizza - Linie Feinbäcker-Pizza - Línea Reposteria-Pizza

Art. 143P

TEGLIA TONDA PESANTE PER PIZZA AL TRANCIO CON ORLO (H CM 4,5)

Heavy round pizzasheet, with rim
Plaque tonde à pizza avec bord
Runde, schweres Pizzablech mit Rand
Tartera tonda pesada para pizza con borde



Codice	Ø cm	h	Euro	Bar Code
COAL143P50	**50(est.)**	4,5	**31,30**	8007441133740

Art. 33

STAMPO MARGHERITA

Sponge cake mould
Moule à tarte marguerite
Sandkuchenform
Molde margarita



Codice	Ø cm	h	Euro	Bar Code
COAL3320	**20**	6,5	**5,51**	8007441132620

Art. 37

CIAMBELLA CON TUBO

Savarin mould with tube
Savarin avec tube
Kranzkuchen mit Loch
Nolde savarin alto



Codice	Ø cm	h	Euro	Bar Code
COAL3720	**20**	6	**7,56**	8007441132637
COAL3722	**22**	6,5	**7,88**	8007441132644
COAL3724	**24**	7,5	**9,06**	8007441132651
COAL3726	**26**	8,5	**9,95**	8007441132668
COAL3730	**30**	8,5	**14,50**	8007441132675

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Art. 31

STAMPO CONICO ALLUMINIO PER PANETTONE



Conical mould for panettone
Moule conique à paneton
Konische Panettone-Form
Molde conico

Codice	Ø cm	h	Euro	Bar Code
COAL3118	**18**	11	**7,00**	8007441132682
COAL3120	**20**	12	**8,72**	8007441132699
COAL3122	**22**	13	**10,90**	8007441132705
COAL3124	**24**	19	**12,85**	8007441137861

Art. 219

FORMA ALLUMINIO PER CREME-CARAMEL ALTO (CONF. 10 PZ.)



Crème caramel mould, alu, deep (pack 10 pcs)
Moule en aluminium à crème caramel fond (conf. 10 pièces)
Hoher Crème Caramehl, Aluminium, (Pack. 10 st.)
Flanero aluminio alto (Conf. 10 pz.)

Codice	Ø cm	h	Euro	Bar Code
ALMA2195	**5**	6	**2,38**	8007441134303
ALMA2196	**6**	7	**2,63**	8007441018023
ALMA2196,5	**6,5**	7	**2,77**	8007441018016
ALMA2197	**7**	8	**2,83**	8007441018818
ALMA2198	**8**	9	**3,02**	8007441019068

Art. 219/B

FORMA ALLUMINIO PER CREME-CARAMEL BASSO (CONF. 10 PZ.)



Crème caramel mould, alu, low (pack 10 pcs)
Moule en aluminium à crème caramel bas (conf. 10 pièces)
Niedriger Crème Caramehl, Aluminium, (Pack. 10 st.)
Flanero alluminio bajo (Conf. 10 pz.)

Codice	Ø cm	h	Euro	Bar Code
ALMB2196,5	**6,5**	4,5	**2,38**	8007441020033
ALMB2197	**7**	5	**2,50**	8007441020057
ALMB2198	**8**	5,5	**2,77**	8007441020064

Art. 219T

FORMA ALLUMINIO PER CREME-CARAMEL CON RIVESTIMENTO ANTIADERENTE



Crème caramel mould, alu, non-stick
Moule en aluminium anti-adhésive à crème caramel
Crème Caramehl, Aluminium, Antihaft
Flanero aluminio antiadherente

Codice	Ø cm	h	Euro	Bar Code
ALMA219T6	**6**	6	**3,42**	8007441128500
ALMB219T6,5	**6,5**	5 *	**3,42**	8007441128531
ALMA219T6,5	**6,5**	6,5	**3,56**	8007441128517
ALMA219T7	**7**	7	**3,68**	8007441128548

* basso - low - bas - niedriger - bajo

PENTOLE AGNELLI
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Art. 38

FORMA PLUMCAKE ALLUMINIO



Plumcake
Plum-cake
Plumcake
Molde cake

Codice	Ø cm	h	Euro	Bar Code
COAL3818	**18**	6	**4,29**	8007441132606
COAL3822	**22**	6,5	**4,89**	8007441132613
COAL3826	**26**	7,5	**6,66**	8007441132897
COAL3830	**30**	7,5	**8,03**	8007441133238

Art. 38/BC

FORMA PAN CARRÈ CON COPERCHIO LAMIERA BLU



Blue steel bread with lid
Moule pain de mie tole bleu avec couvercle
Brot form blaublech mit deckel
Molde para Pan de Molde en hierro azul con tapa

Codice	cm	h	Euro	Bar Code
COFE38BC20	**20x10**	10	**23,05**	8007441136581
COFE38BC30	**30x10**	10	**24,16**	8007441134655
COFE38BC40	**40x10**	10	**26,06**	8007441134648

Art. 38/BS

FORMA PAN CARRÈ SENZA COPERCHIO LAMIERA BLU



Blue steel bread
Moule pain de mie tole bleu
Brot form blaublech
Molde para Pan de Molde en hierro azul

Codice	cm	h	Euro	Bar Code
COFE38BS20	**20x10**	10	**17,31**	8007441136574
COFE38BS30	**30x10**	10	**18,49**	8007441134419
COFE38BS40	**40x10**	10	**21,21**	8007441134426

Art. 3219

FORMA INOX 18/10 PER CREME-CARAMEL (CONF. 10 PZ.)



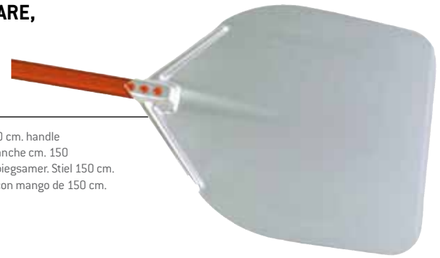
Crème caramel mould 18/10, s/s (pack 10 pcs)
Moule en acier inox 18/10 à crème caramel (conf. 10 pièces)
Crème Caramehl, Edelstahl 18/10, (Pack. 10 St.)
Flanero inox 18/10 (conf. 10 Pz.)

Codice	Ø cm	h	Euro	Bar Code
COIX32196	**6**	6	**5,10**	8007441126476
COIX32196,5	**6,5**	6,5	**6,23**	8007441126483
COIX32197	**7**	7	**6,66**	8007441126490

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 209RE

PALA PER PIZZA RETTANGOLARE, LEGGERISSIMA, FLESSIBILE IN LEGA D'ALLUMINIO MANICO CM 150



Rectangular pizza peel, very light and flexible, 150 cm. handle
Pelle à pizza rectangulaire, très légere, flexible Manche cm. 150
Schaufel für rechteckige Pizza, sehr leichter und biegsamer. Stiel 150 cm.
Pala para pizza rectangular, ligerísima y flexible, con mango de 150 cm.

Codice	cm	h	Kg	Euro	Bar Code
COPI209RE32	**32x32**	182	0,802	**89,30**	8007441148126
COPI209RE37	**37x37**	187	0,920	**101,43**	8007441148133
COPI209RE41	**41x41**	191	1,264	**122,84**	8007441148140
COPI209RE45	**45x45**	195	1,408	**135,40**	8007441148157
COPI209RE50	**50x50**	200	1,658	**150,75**	8007441148164

Art. 209R

PALA PER PIZZA TONDA LEGGERISSIMA, FLESSIBILE IN LEGA D'ALLUMINIO MANICO CM 150



Round pizza peel, very light and flexible, 150 cm. handle
Pelle à pizza ronde très legère, flexible manche 150 cm
Schaufel für runde Pizza, sehr leichter und biegsamer. Stiel 150 cm.
Pala para pizza circular ligerísima y flexible, con mango de 150 cm.

Codice	Ø cm	h	Kg	Euro	Bar Code
COPI209R32	**32**	182	0,768	**89,20**	8007441148171
COPI209R37	**37**	187	0,820	**101,38**	8007441148188
COPI209R41	**41**	191	1,205	**122,84**	8007441148218
COPI209R45	**45**	195	1,325	**135,40**	8007441148225
COPI209R50	**50**	200	1,547	**150,75**	8007441148232

Art. 209REA

PALA PER PIZZA RETTANGOLARE FORATA IN LEGA DI ALLUMINIO MANICO CM 150



Rectangular pizza peel, perforated, aluminium alloy
Pelle à pizza rectangulaire à douille en tole d'alluminium
Schaufel für rechteckige Pizza aus gelochter Alu-Legierung
Pala para pizza rectangular perforada en aleación de aluminio

Codice	cm	h	Kg	Euro	Bar Code
COPI209REA32	**32x32**	182	0,750	**117,24**	8007441148249
COPI209REA37	**37x37**	187	0,806	**126,28**	8007441148256
COPI209REA41	**41x41**	191	1,100	**146,57**	8007441148263
COPI209REA45	**45x45**	195	1,220	**167,50**	8007441148270
COPI209REA50	**50x50**	200	1,464	**188,44**	8007441148287

Art. 209RA

PALA PER PIZZA TONDA FORATA IN LEGA DI ALLUMINIO MANICO CM 150



Round pizza peel, perforated, aluminium alloy
Pelle à pizza ronde à douillé en tole d'alluminium
Schaufel für runde Pizza aus gelochter Alu-Legierung
Pala para pizza circular perforada en aleación de aluminio

Codice	Ø cm	h	Kg	Euro	Bar Code
COPI209RA32	**32**	182	0,670	**117,61**	8007441148294
COPI209RA37	**37**	187	0,789	**126,07**	8007441148300
COPI209RA41	**41**	191	1,027	**146,57**	8007441149178
COPI209RA45	**45**	195	1,162	**167,50**	8007441148317
COPI209RA50	**50**	200	1,300	**188,44**	8007441148324

Art. 209PA

PALETTINO TONDO IN ACCIAIO INOX CON MANICO

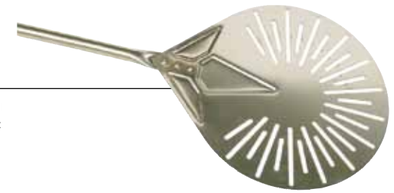


Small round pizza peel, stainless steel
Pelle à pizza petit modele en acier inox
Kleine runde Schaufel aus Inox-Stahl
Paleta circular de acero inoxidable

Codice	Ø cm	h	Kg	Euro	Bar Code
COPI209PA17	**17**	167	0,732	**72,58**	8007441148331
COPI209PA20	**20**	170	0,803	**76,77**	8007441148348
COPI209PA23	**23**	173	0,877	**79,56**	8007441148355
COPI209PA26	**26**	176	0,981	**82,35**	8007441148362

Art. 209PAF

PALETTINO TONDO FORATO IN ACCIAIO INOX CON MANICO



Small round and perforated pizza peel, stainless steel
Pelle à pizza petit modele ronde à douille en acier inox
Kleine runde Schaufel aus gelochtem Inox-Stahl
Paleta circular perforada de acero inoxidable

Codice	Ø cm	h	Kg	Euro	Bar Code
COPI209PAF17	**17**	167	0,702	**86,55**	8007441148379
COPI209PAF20	**20**	170	0,776	**89,33**	8007441148386
COPI209PAF23	**23**	173	0,833	**93,51**	8007441149161
COPI209PAF26	**26**	176	0,905	**96,32**	8007441148393

Art. 209PAR

COPPIA FONDOMANICO E SCORREVOLE IN PLASTICA

Plastic holder & slider set
Embout de manche et poignée colissante plastique
Paar verschiebbare Stielhüllen aus Kunststoff
Protector de mango + mango deslizante de plástico



Codice	Ø cm	lunghezza	Euro	Bar Code
COPI209PAR	**2,5**	25 cm	**8,38**	8007441148409

Art. 209SP

SPAZZOLA ORIENTABILE CON RASCHIETTO SETOLE OTTONE, BASE LEGNO, MANICO ANODIZZATO NERO

Adjustable brush with brass bristles scraper, wood base, black annodized handle
Brosse métallique orientable fil laiton talon bois manche anodizé noir
Bewegliche bürste mit Borstenschaber aus Messing, schwarz eloxierter Stiel
Cepillo orientable con raspador de cerdas de latón, base de madera y mango anodizado negro



Codice	cm	h	Euro	Bar Code
COPI209SP20	**20x6,50**	160	**72,58**	8007441148416

Art. 209/SPR

RICAMBIO SPAZZOLA

Spare brush
Brosse de rechange
Ersatzbürste
Recambio de cepillo

Codice	cm	Euro	Bar Code
COPI209SPR	**20x6,50**	**33,09**	8007441149222

Art. 209RS

RASTRELLO INOX RECUPERO CORPI SOLIDI

Stainless steel brush
Rateau racloir inox
Inox-Hake zur Bergung von Festkörpern
Rastrillo de acero inoxidable



Codice	cm	Euro	Bar Code
COPI209RS24	**24x10**	**47,46**	8007441149215

Pastry-Pizza Line - Série Pâtisserie-Pizza - Linie Feinbäcker-Pizza - Línea Reposteria-Pizza

Art. 209EM

APPENDI PALA A MURO ALLUMINIO ANODIZZATO CAPIENZA 2 PALE

Peel wall holder, annodized aluminium (for 2 peels)
Porte pelle mural alluminium anodizé pour fixation de 2 pelles
Schaufelaufhängevorrichtung für die Wand
aus eloxiertem Aluminium für 2 Schaufeln
Colgador de palas sobre pared en aluminio anodizado (capacidad para 2 palas)



Codice	Euro	Bar Code
COPI209EM	**35,93**	8007441149208



Art. 209EB

APPENDI PALA (PALETTINO/ATTREZZI) CAPIENZA 2 PALE, 1 PALETTINO E 1 SPAZZOLA

Peel wall holder (for 2 peels, 1 small peel and 1 brush)
Porte pelles (pelle à pizza/accessoire) ou presentoir capacité 2 pelles GM et 1 pelle à pizza PM et 1 brosse de rechange
Schaufelaufhängevorrichtung (kleine Schaufel/Geräte) für 2 Schaufeln, 1 kleine Schaufel und 1 Bürste
Colgador de palas sobre pared (capacidad para 2 palas, 1 paleta y 1 cepillo)

Codice	Euro	Bar Code
COPI209EB	**153,54**	8007441149192

Art. 2080X

PALA PER PIZZA RETTANGOLARE IN ALLUMINIO ANODIZZATA CON MANICO CM 150

Rectangular pizza peel, 150 cm handle, alu anodized
Pelle à pizza rectangulaire en aluminium anodisé avec manche 150 cm
Rechteckige Pizzaschaufel, alueloxiert, mit Stiel 150 cm.
Pala para pizza rectangular aluminio con mango cm 150 anodizzada



Codice	cm	h	Euro	Bar Code
COPI2080X34	**32x34**	**182**	**61,00**	8007441135690

Art. 208IX

PALA PER PIZZA TONDA IN ACCIAIO INOX CON MANICO CM 150

Round pizza peel, s/s, with handle
Pelle à pizza ronde en acier inox avec manche
Runde Pizzaschaufel, Edelstahl, mit Stiel
Pala para pizza redonda acero inox con mango



Codice	Ø cm	h	Euro	Bar Code
COPI208IX19	**19***	**169**	**51,89**	8007441134501
COPI208IX25	**25**	**175**	**56,94**	8007441134518
COPI208IX36	**36**	**186**	**70,24**	8007441134525

* con scorrevole

Art. 2080T

SPAZZOLA OTTONE GIREVOLE PER CENERE CON MANICO CM 150

Adjustable brass brush for ash, 150 cm handle
Brosse orientable en laiton pour cendres, manche 150 cm
Drehbare Messingbürste für Asche mit Stiel 150 cm.
Cepillo laton movil para ceniza con mango cm. 150



Codice	cm	Euro	Bar Code
COPI208/0T16	**16x5**	**46,94 ***	8007441132293
COPI208/T16SM	**16x5**	**31,62****	8007441134761

* con manico cm 150
** senza manico

Art. 208SC

SCORREVOLE IN LEGNO PER MANICI PALE PIZZA

Wooden slider for pizza peel handles
Curseur en bois pour manches de pelles à pizza
Holzbote für Pizzaschaufelstiel
Mango corredizo madera para palas pizza



Codice	cm	Euro	Bar Code
COPI8/SC20	**16x5**	**6,43**	8007441146160

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Pastry-Pizza Line - Série Pâtisserie-Pizza - Linie Feinbäcker-Pizza - Línea Reposteria-Pizza

Art. 208BR

RASCHIETTO INOX RIMUOVI BRACI CON MANICO CM 150

Ash remover, 150 cm handle
Pelle ramasse-cendres en acier inox, manche 150 cm
Edelstahlschaber für Ascheaufnahme mit Stiel 150 cm
Rasqueta inox remuevebrasa con mango cm 150



Codice	Ø cm	Euro	Bar Code
COPI208/BR15	**35**	**35,46**	8007441136529



Art. 208MAN

MANICO

Handle
Manche
Stiel
Mango

Codice	cm	Euro	Bar Code
COPI208MAN	**150**	**15,32**	8007441145217

Art. 208ES

ESPOSITORE PER ARTICOLI SUINDICATI (VUOTO) IN ACCIAIO VERNICIATO

Pizza peel rack (empty), painted steel
Présentoir pour pelles à pizza (vide) en acier verni
Pizzaschaufelhalter (leer), lackierter Stahl
Mostrador para articulos indicados arriba

Codice	Euro	Bar Code
COPI8/ES20	***77,77***	8007441146153

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Il mare non ha paese nemmen lui,
ed è di tutti quelli
che lo stanno ad ascoltare,
di qua e di là dove nasce e muore
il sole.

Giovanni Verga

RIO MAGGIORE, 6:00 PM



- PER COTTURA A GAS
  GAS
- PER COTTURA ELETTRICA
  ELECTRIC
- PER COTTURA RADIANTE
  RADIANT
- PER COTTURA A INDUZIONE
  INDUCTION

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
60 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	P_S 7,8	2 mm *2 mm*	****	Inox *Stainless steel*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 293 del 22/12/05 GU n°37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA FERRO

Iron Line
Série Fer
Linie Eisen
Línea hierro

Art. 3006PT

PADELLA LIONESE FE T. 30 PESANTE CON UN MANICO IN FERRO

Black steel frypan, iron handle
Lyonnese, FE t.30, manche en fer
Schwere Eisenpfanne Eisenstiel
Sartén lionesa FE t. 30 pesante mango hierro



Codice	Ø cm	h	Euro	Bar Code
C0FE3006PT20	**20**	3,8	**22,17**	8007441141417
C0FE3006PT22	**22**	4	**24,33**	8007441141424
C0FE3006PT24	**24**	4,5	**25,66**	8007441141431
C0FE3006PT26	**26**	4,5	**33,49**	8007441141448
C0FE3006PT28	**28**	4,5	**34,92**	8007441141455
C0FE3006PT32	**32**	5	**42,15**	8007441141462
C0FE3006PT36	**36**	5,5	**54,08**	8007441141479
C0FE3006PT40	**40**	5,5	**63,12**	8007441141486
C0FE3006PT45	**45**	5,5	**97,92**	8007441141493
C0FE3006PT50	**50**	6	**114,55**	8007441141509

Art. 3006T

PADELLA LIONESE FE T. 30 LEGGERA CON UN MANICO IN FERRO

Black steel frypan, iron handle
Lyonnese, FE t.30, manche en fer
Schwere Eisenpfanne Eisenstiel
Sartén lionesa FE t. 30 ligera mango hierro



Codice	Ø cm	h	Euro	Bar Code
C0FE3006T22	**22**	4,5	**14,58**	8007441004156
C0FE3006T26	**26**	5,5	**17,35**	8007441004224
C0FE3006T28	**28**	5,5	**21,93**	8007441141530
C0FE3006T32	**32**	6	**26,49**	8007441141547
C0FE3006T36	**36**	6,5	**33,85**	8007441141554
C0FE3006T40	**40**	7	**40,24**	8007441141561
C0FE3006T45	**45**	8	**55,65**	8007441141578

Art. 3010T

TEGAME FERRO PER PAELLA CON DUE MANIGLIE INOX

Paella frypan, iron
Poêle à paella en fer
Paella-Eisenpfanne
Paellera hierro

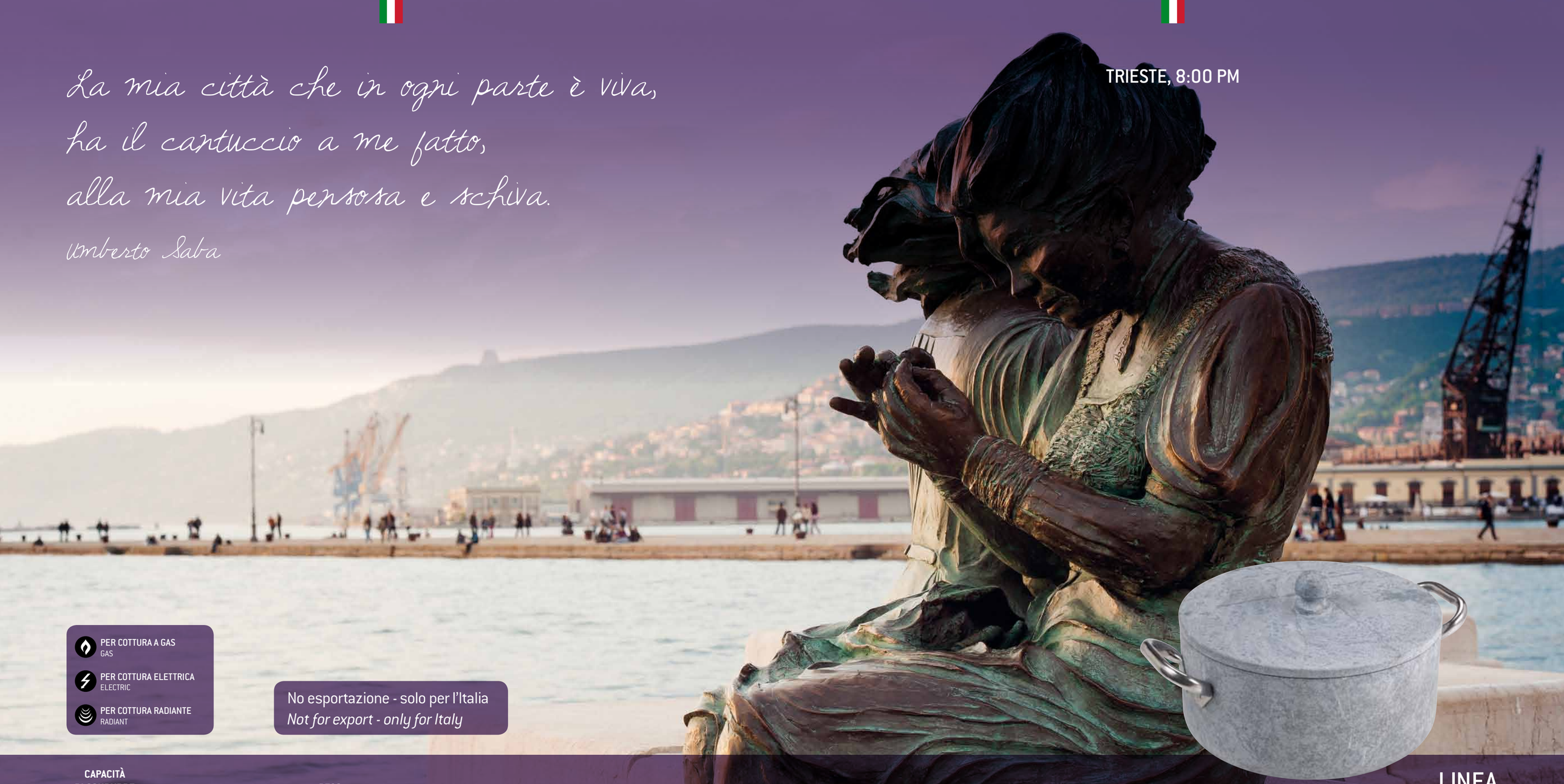


Codice	Ø cm	h	Euro	Bar Code
C0FE3010T34	**34**	5	**33,14**	8007441141585
C0FE3010T36	**36**	5,5	**39,39**	8007441141592
C0FE3010T42	**42**	6	**47,33**	8007441141608
C0FE3010T48	**48**	6,5	**58,30**	8007441141615

La mia città che in ogni parte è viva,
ha il cantuccio a me fatto,
alla mia vita pensosa e schiva.

Umberto Saba

TRIESTE, 8:00 PM



- PER COTTURA A GAS
  GAS
- PER COTTURA ELETTRICA
  ELECTRIC
- PER COTTURA RADIANTE
  RADIANT

No esportazione - solo per l'Italia
Not for export - only for Italy

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
6,4 W/°K	**Nessuno** *No one*	**100% riciclabile** *100% recycling*	P_S 27,95	**10 mm** *10 mm*	* **Teme gli shock termici** *Is sensitive to heat shock*	**Inox** **Rame** *Stainless steel* *Copper*	Reg. CE n.1935/2004

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA PIETRA OLLARE

Ollar Stone Line
Série Pierre Ollaire
Linie Ollare Stein
Línea Piedra Ollare

Art. 1040L

CASSERUOLA CON DUE MANIGLIE INOX E COPERCHIO

CONFEZIONATA CON CASSETTA DI LEGNO

Saucepot, 2 handles and lid, packed in a wooden case
Sautoir, 2 anses et couvercle, emballée dans une caisse en bois
Brattopf, 2 Griffe mit Deckel, im Holzkasten verpackt
Cacerola 2 asas y tapa embalada en caja de madera



Codice	Ø cm	h	Euro	Bar Code
C00L10420	**20**	10	**165,88**	8007441633141
C00L10422	**22**	10	**194,59**	8007441633158
C00L10424	**24**	12	**207,35**	8007441633165
C00L10426	**26**	12	**229,30**	8007441633172
C00L10428	**28**	12	**263,98**	8007441633189
C00L10430	**30**	12	**270,35**	8007441633196

da cm 26 con piastra in ghisa

Art. 1010L

CASSERUOLA BOMBATA CON DUE MANIGLIE INOX E COPERCHIO

CONFEZIONATA CON CASSETTA DI LEGNO

Curved saucepot, 2 handles and lid, packed in a wooden case
Sauteuse bombée, 2 anses et couvercle, emballée dans une caisse en bois
Gewölbte Sauteuse, 2 Griffe mit Deckel, im Holzkasten verpackt
Cacerola ensanchada 2 asas tapa embalada en caja de madera



Codice	Ø cm	h	Euro	Bar Code
C00L10118	**18**	11	**222,92**	8007441633127
C00L10124	**24**	12	**326,98**	8007441633134

da cm 26 con piastra in ghisa

Art. 1100L

TEGAME CON DUE MANIGLIE INOX E COPERCHIO

CONFEZIONATA CON CASSETTA DI LEGNO

Omelette pan, 2 handles and lid, packed in a wooden case
Plat rond, 2 anses et couvercle, enballé dans une caisse en bois
Pfanne, 2 Griffe mit Deckel, im Holzkasten verpackt
Paellera 2 asas y tapa embalada en caja de madera



Codice	Ø cm	h	Euro	Bar Code
C00L11020	**20**	6	**155,52**	8007441633202
C00L11022	**22**	6	**165,88**	8007441633219
C00L11024	**24**	6	**176,24**	8007441633226
C00L11026	**26**	6	**200,56**	8007441633233
C00L11028	**28**	6	**210,94**	8007441633240
C00L11030	**30**	6	**221,20**	8007441633257

da cm 26 con piastra in ghisa



Art. 1040L

CASSERUOLA CON DUE MANIGLIE IN RAME E COPERCHIO

CONFEZIONATA CON CASSETTA DI LEGNO

Saucepot, 2 handles and lid, packed in a wooden case
Sautoir, 2 anses et couvercle, emballée dans une caisse en bois
Brattopf, 2 Griffe mit Deckel, im Holzkasten verpackt
Cacerola 2 asas y tapa embalada en caja de madera



Codice	Ø cm	h	Euro	Bar Code
C00L104C20	**20**	10	**138,39**	8007441138127
C00L104C22	**22**	10	**143,59**	8007441138134
C00L104C24	**24**	12	**179,38**	8007441138141
C00L104C26	**26**	12	**190,62**	8007441138158
C00L104C28	**28**	12	**228,90**	8007441138165
C00L104C30	**30**	12	**242,19**	8007441138172

da cm 26 con piastra in ghisa

Art. 1010L

CASSERUOLA BOMBATA CON DUE MANIGLIE IN RAME E COPERCHIO

CONFEZIONATA CON CASSETTA DI LEGNO

Curved saucepot, 2 handles and lid, packed in a wooden case
Sauteuse bombée, 2 anses et couvercle, emballée dans une caisse en bois
Gewölbte Sauteuse, 2 Griffe mit Deckel, im Holzkasten verpackt
Cacerola ensanchada 2 asas tapa embalada en caja de madera



Codice	Ø cm	h	Euro	Bar Code
C00L101C16	**16**	10,2	**128,89**	8007441141165
C00L101C22	**22**	12	**200,46**	8007441141172
C00L101C28	**28**	14	**299,49**	8007441141189

da cm 26 con piastra in ghisa

Art. 1100L

TEGAME CON DUE MANIGLIE IN RAME E COPERCHIO

CONFEZIONATA CON CASSETTA DI LEGNO

Omelette pan, 2 handles and lid, packed in a wooden case
Plat rond, 2 anses et couvercle, enballé dans une caisse en bois
Pfanne, 2 Griffe mit Deckel, im Holzkasten verpackt
Paellera 2 asas y tapa embalada en caja de madera



Codice	Ø cm	h	Euro	Bar Code
C00L110C20	**20**	6	**118,83**	8007441138066
C00L110C22	**22**	6	**125,53**	8007441138073
C00L110C24	**24**	6	**132,13**	8007441138080
C00L110C26	**26**	6	**145,32**	8007441138097
C00L110C28	**28**	6	**157,54**	8007441138103
C00L110C30	**30**	6	**170,83**	8007441138110

da cm 26 con piastra in ghisa

Art. 1080L

KIT SERVIZIO AL TAVOLO, CIOTOLA CON COPERCHIO E SOTTOPIATTO

Serving kit, bowl with lid and mat
Kit à servir, bol avec couvercle et sous-plat
Tischservicekitt, Schale mit Deckel und Gedeckteller
Set servicio de mesa, cubilete con tapa y bandeja



Codice	Ø cm	h	Euro	Bar Code
C00L108KIT10	**10**	5,50	**120,45**	8007441141196
C00L108KIT12	**12**	6,50	**149,75**	8007441141202
C00L108KIT14	**14**	7,50	**174,30**	8007441141219
C00L108KIT16	**16**	9	**203,59**	8007441141226

Ben di senso è privo
Chi ti conosce, Italia, e non t'adora.

Vincenzo Monti

POMPEI, 4:00 PM



CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
6,4 W/°K	**Nessuno** *No one*	**100% riciclabile** *100% recycling*	27,95	**10 mm** *10 mm*	* **Teme gli shock termici** *Is sensitive to heat shock*	**Inox** *Stainless steel*	Reg. CE n.1935/2004

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA PIETRA

Stone Line
Série Pierre
Linie Stein
Línea Piedra

Art. 100/LS*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Square stone plate with stainless steel 18/10 holder and wood base



Codice	cm	Euro	Bar Code
COLA100/LS	**25x25**	**76,47**	8007441608323

Art. 250/LR*

PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone rounded corners plate with stainless steel 18/10 holder and wood base



Codice	cm	Euro	Bar Code
COLA250/LR	**25x35**	**108,28**	8007441608354

Art. 100/S*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10

Square stone plate with stainless steel 18/10 holder



Codice	cm	Euro	Bar Code
COLA100/S	**25x25**	**33,50**	8007441608293

*** Tutti gli articoli sono confezionati con scatola singola.**

Art. 200/LM*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone plate with stainless steel 18/10 holder and wood base



Codice	cm	Euro	Bar Code
COLA200/LM	**25x30**	**99,39**	8007441608330

Art. 300/LL*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E BASAMENTO IN LEGNO

Rectangular stone plate with stainless steel 18/10 holder and wood base



Codice	cm	Euro	Bar Code
COLA300/LL	**29x40**	**120,64**	8007441608347

Art. 200/M*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone plate with stainless steel 18/10 holder



Codice	cm	Euro	Bar Code
COLA200/M	**25x30**	**36,00**	8007441608286

*** Tutti gli articoli sono confezionati con scatola singola.**

Art. 250/R*

PIETRA RETTANGOLARE A SPIGOLI ARROTONDATI CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone rounded corners plate with stainless steel 18/10 holder



Codice	cm	Euro	Bar Code
COLA250/R	**25x35**	**44,50**	8007441608316

Art. 100/FS*

PIETRA QUADRATA CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

Square stone plate with stainless steel 18/10 holder and fuel can bracket



Codice	cm	Euro	Bar Code
COLA100/FS	**25x25**	**74,89**	8007441608361

Art. 300/FL*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

Rectangular stone plate with stainless steel 18/10 holder and fuel can bracket



Codice	cm	Euro	Bar Code
COLA300/FL	**29x40**	**87,92**	8007441608385

*** Tutti gli articoli sono confezionati con scatola singola.**

Stone Line - Série Pierre - Linie Stein - Línea Piedra

Art. 300/L*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10

Rectangular stone plate with stainless steel 18/10 holder



Codice	cm	Euro	Bar Code
COLA300/L	**29x40**	**45,67**	8007441608309

Art. 200/FM*

PIETRA RETTANGOLARE CON SUPPORTO IN ACCIAIO INOX 18/10 E FORNELLO PORTACOMBUSTIBILE

Rectangular stone plate with stainless steel 18/10 holder and fuel can bracket



Codice	cm	Euro	Bar Code
COLA200/FM	**25X30**	**78,21**	8007441608378

*** Tutti gli articoli sono confezionati con scatola singola.**

Questa terra non assomiglia ad alcun altro luogo. La Sardegna è un'altra cosa: incantevole spazio intorno e distanza da viaggiare, nulla di finito, nulla di definitivo. È come la libertà stessa.

David Herbert Lawrence

STINTINO, 1:00 PM



- PER COTTURA A GAS
  GAS
- PER COTTURA ELETTRICA
  ELECTRIC
- PER COTTURA RADIANTE
  RADIANT

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	ETERNA CERAMIC PARTICLES REINFORCED	100% riciclabile *100% recycling*	2,7	3 mm *3 mm*	* * *	Inox *Stainless steel*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA

ETERNA CON ANTIADERENTE WHITFORD COLORE BIANCO

Eterna line with non-stick Whitford colour white
Ligne Eterna avec antiadhésif Whitford couleur blanche
Serie Eterna mit Antihaft-Beschichtung Whitford weiß
Línea Eterna con antiadherente Whitford color blanco

Art. 104W

CASSERUOLA ALTA CON DUE MANIGLIE INOX



Saucepot, 2 s/s handles. 3 mm thick
Faitout, 2 anses en acier inox, 3 mm
Kochtopf 2 Edelstahlgriffe Dicke 3 mm
Cacerola alta 2 asas Inox. Espesor 3 mm

ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	lt	Euro	Bar Code
ALSA104W16	**16**	8	1,7	**24,87**	8007441619640
ALSA104W20	**20**	11	3,3	**33,08**	8007441619657
ALSA104W24	**24**	13	5,6	**41,27**	8007441619664
ALSA104W28	**28**	15,5	9	**56,84**	8007441619671
ALSA104W32	**32**	17	12,5	**68,57**	8007441619688

Art. 105WC

CASSERUOLA ALTA CON UN MANICO TUBOLARE INOX "COOL"



Saucepan, "Cool" s/s tubular handle. 3 mm thick
Casserole haute, 1 manche tubulaire "Cool" en acier inox. Épaisseur 3 mm
Kasserolle, Edelstahlröhrstiel "Cool". Dicke 3 mm
Cacerola alta 1 mango inox tubular "Cool". Espesor 3 mm

ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	lt	Euro	Bar Code
ALSC105WC16	**16**	8	1,7	**22,58**	8007441619602
ALSC105WC20	**20**	11	3,3	**30,21**	8007441619619
ALSC105WC24	**24**	13	5,6	**40,45**	8007441619626

Art. 110W

TEGAME CON DUE MANIGLIE INOX



Omelette pan, 2 s/s handles, 3 mm thick
Plat rond, 2 anses en acier inox, 3 mm
Pfanne 2 Edelstahlgriffe Dicke 3 mm
Paellera 2 asas inox espesor 3 mm

ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSA110W20	**20**	4,5	**25,44**	8007441619251
ALSA110W24	**24**	5,5	**29,52**	8007441619381
ALSA110W28	**28**	6	**33,88**	8007441619398
ALSA110W32	**32**	6,5	**41,19**	8007441619404
ALSA110W36	**36**	7	**48,72**	8007441619411
ALSA110W40	**40**	7,5	**57,10**	8007441619428

Eterna line with non-stick Whitford colour white - Ligne Eterna avec antiadhésif Whitford couleur blanche
Serie Eterna mit Antihaft-Beschichtung Whitford weiß - Línea Eterna con antiadherente Whitford color blanco

Art. 111BWC

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO TUBOLARE INOX "COOL"



Sautè pan, 3 mm thick. "Cool" handle
Sauteuse, 3 mm. Manche "Cool"
Ausgestellte hohe Sauteuse. Dicke 3 mm. "Cool" Stiel
Sartén curva alta conductividad, espesor 3 mm. Mango "Cool"

ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSC111BWC20	**20**	5,5	**25,19**	8007441619329
ALSC111BWC24	**24**	6,5	**29,24**	8007441619336
ALSC111BWC28	**28**	7	**33,57**	8007441619343
ALSC111BWC32	**32**	7,5	**40,81**	8007441619350
ALSC111BWC36	**36**	8	**48,25**	8007441619367
ALSC111BWC40	**40**	8,5	**56,55**	8007441619374

Art. 111BBWC

PADELLA SVASATA BASSA CON UN MANICO TUBOLARE INOX "COOL"



Low sautè pan, 3 mm thick. "Cool" handle
Plat à sauter, 3 mm, manche "Cool"
Niedrige ausgestellte Sauteuse. Dicke 3 mm. "Cool" stiel
Sartén curva baja, espesor 3 mm. Mango "Cool"

ETERNA
CERAMIC PARTICLES REINFORCED

Codice	Ø cm	h	Euro	Bar Code
ALSC111BBWC20	**20**	4,5	**24,22**	8007441619268
ALSC111BBWC24	**24**	5	**28,11**	8007441619275
ALSC111BBWC28	**28**	5	**32,28**	8007441619282
ALSC111BBWC32	**32**	5	**39,24**	8007441619299
ALSC111BBWC36	**36**	7,5	**46,40**	8007441619305
ALSC111BBWC40	**40**	7,5	**54,38**	8007441619312

Bella figlia dell'amore,
schiavo son dei vezzi tuoi;
con un detto sol tu puoi le mie pene
consolar.

Il Rigoletto - Giuseppe Verdi

MANTOVA, 11:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	**Nessuno** *No one*	**100% riciclabile** *100% recycling*	P_s 2,7	**2 mm** *2 mm*	* * *	**Inox** *Stainless steel*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI
BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE



LINEA ALLUMINIO 2 MM

Line Aluminium 2 mm
Série Aluminium 2 mm
Linie Aluminium 2 mm
Línea Aluminio 2 mm

Art. 03

PENTOLA CON DUE MANIGLIE INOX

Stockpot, 2 handles
Marmite traiteur, 2 anses
Suppentopf 2 Griffe
Olla 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
PCMX0316	**16**	14	2,7	**17,10**	8007441142377
PCMX0318	**18**	16	4	**18,71**	8007441142384
PCMX0320	**20**	18	5,5	**20,42**	8007441142391
PCMX0322	**22**	20	7,5	**24,33**	8007441142407
PCMX0324	**24**	22	10	**26,96**	8007441142414
PCMX0326	**26**	24	12,5	**32,81**	8007441142421
PCMX0328	**28**	26	16	**39,12**	8007441142438
PCMX0330	**30**	28	20	**42,69**	8007441143312
PCMX0332	**32**	30	24	**61,83**	8007441143046
PCMX0334	**34**	32	29	**65,86**	8007441143084
PCMX0336	**36**	34	35	**69,64**	8007441143114
PCMX0338	**38**	36	40	**71,82**	8007441143800
PCMX0340	**40**	38	48	**74,57**	8007441143657
PCMX0346	**46**	44	73	**96,48**	8007441143930
PCMX0350	**50**	48	94	**100,62**	8007441145200

Art. 04

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
PCMX0416	**16**	9	1,9	**10,68**	8007441142544
PCMX0418	**18**	10	2,6	**11,71**	8007441142551
PCMX0420	**20**	10,5	3,3	**15,27**	8007441141875
PCMX0422	**22**	12	4,5	**16,87**	8007441142568
PCMX0424	**24**	13	5,5	**20,10**	8007441141882
PCMX0426	**26**	13,5	7	**23,53**	8007441142575
PCMX0428	**28**	14	8,5	**28,12**	8007441142285
PCMX0430	**30**	15	10	**31,67**	8007441142582
PCMX0432	**32**	16	12	**41,19**	8007441141899
PCMX0434	**34**	17	15	**45,44**	8007441142599
PCMX0436	**36**	18	18	**49,44**	8007441142605
PCMX0438	**38**	18	21	**53,47**	8007441142612
PCMX0440	**40**	20	25	**57,26**	8007441142629

Art. 06

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas inox



Codice	Ø cm	h	lt	Euro	Bar Code
PCMX0620	**20**	7,5	2,5	**13,53**	8007441145668
PCMX0622	**22**	8,5	3,3	**16,53**	8007441141912
PCMX0624	**24**	9	4	**19,28**	8007441142988
PCMX0626	**26**	9,5	5	**22,95**	8007441142827
PCMX0628	**28**	10	6	**26,63**	8007441142292
PCMX0630	**30**	11	7,5	**29,03**	8007441142834
PCMX0632	**32**	11,5	8,5	**39,12**	8007441142308
PCMX0634	**34**	12	10	**41,19**	8007441141929
PCMX0636	**36**	13	13	**45,44**	8007441142858
PCMX0638	**38**	13,5	15	**49,44**	8007441142964
PCMX0640	**40**	14	17	**53,47**	8007441142971

Linea Alluminio 2 mm - Line Aluminium 2 mm - Série Aluminium 2 mm - Linie Aluminium 2 mm - Línea Aluminio 2 mm

Art. 09

CASSERUOLA CONICA CON UN MANICO INOX E BECCO

Conical casserole pan, 1 handle
Casserole conique, 1 manche
Konische Stielkasserolle
Cacerola conica con mango y pico



Codice	Ø cm	h	lt	Euro	Bar Code
PCMX0914	**14**	8,5	1,2	**8,26**	8007441142711
PCMX0916	**16**	10	1,3	**9,07**	8007441141936
PCMX0918	**18**	11,5	1,9	**11,25**	8007441142728
PCMX0920	**20**	12,5	2,4	**14,46**	8007441142735

Art. 05

CASSERUOLA ALTA CON UN MANICO INOX

Saucepan, 1 handle
Casserole haute, 1 manche
Stielkasserolle
Cacerola alta 1 mango inox



Codice	Ø cm	h	lt	Euro	Bar Code
PCMX0514	**14**	8	1,2	**9,42**	8007441142742
PCMX0516	**16**	9	1,9	**10,10**	8007441142759
PCMX0518	**18**	10	2,6	**11,25**	8007441142766
PCMX0520	**20**	11	3,3	**14,92**	8007441142773
PCMX0522	**22**	12	4,5	**16,30**	8007441142780
PCMX0524	**24**	13	5,5	**19,74**	8007441142797

Art. 010

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Paellera 2 asas inox



Codice	Ø cm	h	Euro	Bar Code
PCMX01016	**16**	4	**8,03**	8007441589806
PCMX01018	**18**	5	**9,18**	8007441143558
PCMX01020	**20**	6	**11,25**	8007441142445
PCMX01022	**22**	6	**12,27**	8007441142452
PCMX01024	**24**	6	**15,03**	8007441142469
PCMX01026	**26**	6	**16,30**	8007441141943
PCMX01028	**28**	6,5	**19,28**	8007441142476
PCMX01030	**30**	6,5	**21,00**	8007441142483
PCMX01032	**32**	6,5	**23,53**	8007441142490
PCMX01034	**34**	6,5	**26,96**	8007441142506
PCMX01036	**36**	7,5	**28,57**	8007441142513
PCMX01038	**38**	8	**33,04**	8007441142520
PCMX01040	**40**	8	**37,41**	8007441142537

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 011

PADELLA CON UN MANICO INOX

Frypan, 1 handle
Poêle à frire, 1 manche
Bratpfanne 1 Stiel
Sartén mango inox



Codice	Ø cm	h	Euro	Bar Code
PCMX01116	**16**	4	**7,58**	8007441149246
PCMX01118	**18**	5	**8,73**	8007441143541
PCMX01120	**20**	6	**10,56**	8007441142636
PCMX01122	**22**	6	**11,93**	8007441142643
PCMX01124	**24**	6	**14,68**	8007441142650
PCMX01126	**26**	6	**15,96**	8007441142667
PCMX01128	**28**	6,5	**18,60**	8007441141950
PCMX01130	**30**	6,5	**20,20**	8007441142674
PCMX01132	**32**	6,5	**22,26**	8007441142247
PCMX01134	**34**	6,5	**26,05**	8007441142681
PCMX01136	**36**	7,5	**28,57**	8007441141967
PCMX01138	**38**	8	**33,16**	8007441141974
PCMX01140	**40**	8	**37,41**	8007441142704

Art. 015

COLAPASTA 3 PIEDI SEMISFERICO CON DUE MANIGLIE INOX

Tripodal colander - hemispheric
Passoire avec trépied - hémisphérique
Dreifußseiher - halbkugelig
Escurridora 3 pies semi-esferico



Codice	Ø cm	Euro	Bar Code
PCMX01520	**20**	**19,96**	8007441142865
PCMX01522	**22**	**21,00**	8007441142872
PCMX01524	**24**	**23,64**	8007441142889
PCMX01526	**26**	**25,01**	8007441142896
PCMX01528	**28**	**29,60**	8007441142902
PCMX01530	**30**	**31,90**	8007441142919

Art. 029

COPERCHIO TONDO CON PONTICELLO

SENZA ORLO - CONF. 10 PZ.

Round lid, loop handle, no rim - pack 10 pcs
Couvercle rond avec poignée non bordée - conf. 10 pièces
Runddeckel mit Gegengriff ohne Rand - pack. 10 St.
Tapa redonda con puente sin borde - conf. 10 Pz.



Codice	Ø cm	Euro	Bar Code
PCMX02916	**16**	**4,25**	8007441142926
PCMX02918	**18**	**4,47**	8007441141981
PCMX02920	**20**	**5,18**	8007441141998
PCMX02922	**22**	**5,85**	8007441142001
PCMX02924	**24**	**6,54**	8007441142018
PCMX02926	**26**	**6,89**	8007441142353
PCMX02928	**28**	**7,35**	8007441142254
PCMX02930	**30**	**8,15**	8007441142933
PCMX02932	**32**	**8,96**	8007441142261
PCMX02934	**34**	**10,68**	8007441142360
PCMX02936	**36**	**12,86**	8007441142278
PCMX02938	**38**	**13,88**	8007441142940
PCMX02940	**40**	**15,03**	8007441142957
PCMX02946	**46**	**19,74**	8007441143862
PCMX02950	**50**	**20,95**	8007441143640
PCMX02955	**55**	**22,49**	8007441147358
PCMX02960	**60**	**24,33**	8007441147365

(e dal 32 al 60 per pentolame Linea salsa pomodoro)

PONTICELLO TIPO ALBERGO

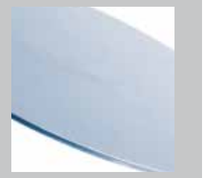
Codice	Ø cm	Euro	Bar Code
PCMX02946	**46**	**19,74**	8007441143862
PCMX02950	**50**	**20,95**	8007441143640
PCMX02955	**55**	**22,49**	8007441147358
PCMX02960	**60**	**24,33**	8007441147365



Le fasi di produzione di una pentola.

The Production Stages of a pot

STAMPAGGIO O TORNITURA
PRESSING OR TURNING



La pressa stampa il disco che assume, in una versione grezza, la forma voluta. Successivamente si effettua la rifinitura per eliminare le imperfezioni e la pulitura che gli conferisce l'aspetto definitivo. Per le pentole in acciaio è necessaria una ulteriore fase di lavorazione detta lucidatura, per conferire al metallo la sua tipica brillantezza.

The press forges the disk, which roughly assumes the desired shape. Subsequently it is touched-up to eliminate imperfections and is cleaned, giving the final appearance. For steel pots, a final working step known as polishing is needed, which gives the sheen typical of this metal.

MANICATURA
HANDLE



Manici e maniglie devono rispondere a importanti requisiti per consentire un utilizzo professionale sicuro ed efficace. Innanzitutto devono essere di un materiale non conduttore di calore, per preservare l'utilizzatore dal rischio di scottature: ad esempio sono spesso impiegati tubolari in acciaio inox. L'applicazione di manici e maniglie nelle pentole in rame e alluminio avviene inchiodando gli stessi al corpo della pentola tramite rivetti in lega particolarmente resistenti (AG5) o dello stesso metallo del contenitore. Per l'acciaio invece, trattandosi di materiale molto duro, le maniglie vengono saldate direttamente al corpo della pentola. Manici e maniglie sono per lo più realizzati in acciaio, in modo tale da preservare il più possibile dal rischio di scottature. Solo nel caso del rame, per un fattore di tradizione ed estetica, si preferisce l'utilizzo di manici e maniglie in ottone.

Handles must meet certain important requirements to allow professional, safe and efficient use. First of all, they must be made of a material which does not conduct heat, to prevent the user from being burnt.
The application of handles onto copper and aluminium pots is carried out by nailing them onto the body of the pot with particularly resistant alloy rivets (AG5) or with rivets made from the same metal as the container. For steel on the other hand, which is a very hard material, the handles are soldered directly onto the body of the pot. Handles are mostly made from steel, in order to lower the risk of being burnt. Only in the case of copper, is the use of brass handles preferred, and this is due to aesthetic reasons.

E quest'Italia, un'Italia che c'è
anche se viene zittita o irrisa
o insultata,
guai a chi me la tocca.

Oriana Fallaci

ETNA, 12:00 AM





PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	Teflon® Select *Teflon® Select*	100% riciclabile *100% recycling*	2,7	2 mm *2 mm*	* * *	Inox *Stainless steel*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI BERGAMO

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

LINEA FAMILY COOKING
ALLUMINIO E CON RIVESTIMENTO TEFLON® SELECT

Aluminium Cooking Line - Non-stick Aluminium with Teflon® Select coating
Série Cuisine pour la famille Aluminium - Aluminium anti-adhésif avec revêtement Teflon® Select
Linie Kochen Aluminium für die familie - Aluminium Antihaftbeschichtung mit Überzug aus Teflon® Select
Línea Family Cooking Aluminio - Aluminio antiadherente 3 mm con recubrimiento Teflon® Select

Art. 1

PENTOLA BOMBATA CON DUE MANIGLIE INOX

Curved stockpot, 2 handles
Marmite bombée, 2 anses
Gewölbter Suppentopf 2 Griffe
Olla encorvada 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA114	**14**	12	2	**8,96**	8007441056216
FAMA116	**16**	14	3	**10,91**	8007441056360
FAMA118	**18**	15	4	**12,27**	8007441056544
FAMA120	**20**	17	6	**15,50**	8007441056735
FAMA122	**22**	19	8	**17,33**	8007441056964
FAMA124	**24**	21	10	**21,24**	8007441057145
FAMA126	**26**	23	14	**25,94**	8007441057381
FAMA128	**28**	25	17	**29,26**	8007441057626
FAMA130	**30**	27	20	**34,42**	8007441057848
FAMA132	**32**	29	25	**46,13**	8007441123642
FAMA134	**34**	30	30	**61,39**	8007441058364

Art. 2

PENTOLA BOMBATA MANICO ARCO

Curved stockpot, 1 bowed handle
Marmite bombée, manche arquée
Gewölbter Suppentopf mit bogenförmigem Stiel
Olla encorvada mango arco



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA214	**14**	12	2	**9,07**	8007441056247
FAMA216	**16**	14	3	**10,91**	8007441056391
FAMA218	**18**	15	4	**12,74**	8007441056582
FAMA220	**20**	17	6	**15,83**	8007441056773
FAMA222	**22**	19	8	**17,67**	8007441057008
FAMA224	**24**	21	10	**21,45**	8007441057183
FAMA226	**26**	23	14	**26,63**	8007441057428
FAMA228	**28**	25	17	**29,84**	8007441057664
FAMA230	**30**	27	20	**34,88**	8007441057886
FAMA232	**32**	29	25	**46,13**	8007441124755
FAMA234	**34**	30	30	**61,39**	8007441058401

Art. 3

PENTOLA CILINDRICA CON DUE MANIGLIE INOX

Cylindric stockpot, 2 handles
Marmite cylindrique, 2 anses
Zylindrischer Suppentopf 2 Griffe
Olla cilindrica 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA314	**14**	12	2	**8,96**	8007441056278
FAMA316	**16**	14	2,7	**10,32**	8007441056421
FAMA318	**18**	16	4	**12,27**	8007441056612
FAMA320	**20**	18	5,5	**15,50**	8007441056810
FAMA322	**22**	20	7,5	**17,33**	8007441057022
FAMA324	**24**	22	10	**21,24**	8007441057206
FAMA326	**26**	24	12,5	**25,94**	8007441057459
FAMA328	**28**	26	15	**29,26**	8007441057695
FAMA330	**30**	28	20	**34,42**	8007441057916
FAMA332	**32**	30	24	**46,13**	8007441058166
FAMA334	**34**	32	29	**61,39**	8007441058432
FAMA336	**36**	33	35	**67,92**	8007441058692
FAMA338	**38**	35	40	**73,43**	8007441058913
FAMA340	**40**	37	48	**76,18**	8007441059088

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Art. 6

CASSERUOLA BASSA CON DUE MANIGLIE INOX

Casserole pot, 2 handles
Sautoir, 2 anses
Brattopf 2 Griffe
Cacerola baja 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA614	**14**	5	1	**5,97**	8007441056322
FAMA616	**16**	5,5	1,3	**7,23**	8007441056506
FAMA618	**18**	6,5	1,8	**8,96**	8007441056698
FAMA620	**20**	7,5	2,5	**10,32**	8007441056919
FAMA622	**22**	8,5	3,3	**11,59**	8007441057107
FAMA624	**24**	9	4	**12,74**	8007441057299
FAMA626	**26**	9,5	5	**17,45**	8007441057558
FAMA628	**28**	10	6	**19,62**	8007441057787
FAMA630	**30**	11	7,5	**23,75**	8007441058036
FAMA632	**32**	11,5	8,5	**39,24**	8007441058265
FAMA634	**34**	12	10	**45,20**	8007441058500
FAMA636	**36**	13	13	**45,79**	8007441058791
FAMA638	**38**	13,5	15	**50,14**	8007441132361
FAMA640	**40**	14	17	**53,24**	8007441132354

Art. 9

CASSERUOLA CONICA CON UN MANICO INOX E BECCO

Conical casserole pan with spout and handle
Casserole conique avec manche et bec
Konische Stielkasserolle mit Tülle
Cacerola conica con mango y pico



Codice	Ø cm	h	Euro	Bar Code
FAMA910	**10**	7	**4,14**	8007441056070
FAMA912	**12**	8	**4,47**	8007441056193
FAMA914	**14**	8,5	**5,64**	8007441056346
FAMA916	**16**	10	**6,65**	8007441056537
FAMA918	**18**	11,5	**7,80**	8007441056728
FAMA920	**20**	12,5	**9,75**	8007441056957
FAMA922	**22**	14	**10,78**	8007441057138
FAMA924	**24**	15,5	**12,51**	8007441057343
FAMA926	**26**	16	**15,27**	8007441057619

Art. 26

CASSERUOLA OVALE FINITURA OPACO CON DUE MANIGLIE IN ALLUMINIO E COPERCHIO

Oval saucepot, opaque finish, 2 alu handles and lid
Casserole ovale, finissage opaque, 2 anses
en aluminium et couvercle
Ovalkasserolle mit Deckel und 2 Alugriffen, mattiert
Cacerola oval acabado opaco 2 asas aluminio y tapa



Codice	Ø cm	h	Euro	Bar Code
FAMA2626	**26**	11	**22,95**	8007441057435
FAMA2628	**28**	13	**24,44**	8007441057671
FAMA2630	**30**	13	**28,57**	8007441057893
FAMA2632	**32**	14	**32,36**	8007441058142
FAMA2634	**34**	14	**42,56**	8007441058418
FAMA2636	**36**	14	**51,98**	8007441058678

Art. 4

CASSERUOLA ALTA CON DUE MANIGLIE INOX

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA412	**12**	6	1	**5,74**	8007441056148
FAMA414	**14**	7	1,5	**7,47**	8007441056292
FAMA416	**16**	8	1,9	**8,61**	8007441056445
FAMA418	**18**	9	2,5	**9,87**	8007441056636
FAMA420	**20**	10	3,3	**12,06**	8007441056834
FAMA422	**22**	11	4,5	**12,97**	8007441057039
FAMA424	**24**	12	5,5	**15,03**	8007441057213
FAMA426	**26**	13	7	**19,96**	8007441057466
FAMA428	**28**	14	8,5	**22,61**	8007441057701
FAMA430	**30**	15	10	**25,24**	8007441057923
FAMA432	**32**	16	12	**41,76**	8007441058173
FAMA434	**34**	17	15	**45,79**	8007441058449
FAMA436	**36**	18	18	**49,11**	8007441058708
FAMA438	**38**	19	21	**55,07**	8007441058920
FAMA440	**40**	20	25	**59,31**	8007441059095

Art. 5

CASSERUOLA ALTA CON UN MANICO INOX

Saucepan, 1 handle
Casserole haute, 1 manche
Stielkasserolle
Cacerola alta 1 mango



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA512	**12**	6	1	**5,64**	8007441056155
FAMA514	**14**	7	1,5	**6,21**	8007441056308
FAMA516	**16**	8	1,9	**7,23**	8007441056483
FAMA518	**18**	9	2,5	**8,84**	8007441056681
FAMA520	**20**	10	3,3	**11,59**	8007441056902
FAMA522	**22**	11	4,5	**12,74**	8007441057091
FAMA524	**24**	12	5,5	**14,82**	8007441057282
FAMA526	**26**	13	7	**17,67**	8007441057534

Art. 290V

COPERCHIO OVALE

Oval lid
Couvercle ovale
Ovaler Deckel
Tapa oval



Codice	Ø cm	Euro	Bar Code
FAMA290V26	**26**	**6,89**	8007441142179
FAMA290V28	**28**	**7,47**	8007441142186
FAMA290V30	**30**	**8,26**	8007441142193
FAMA290V32	**32**	**9,87**	8007441142209
FAMA290V34	**34**	**11,93**	8007441144975
FAMA290V36	**36**	**12,97**	8007441142223

Art. 39

COPERCHIO BOMBATO PER PENTOLE BOMBATE ART. 1 - 2

Curved lid for curved stockpots
art. 1 and 2
Couvercle bombé pour marmites bombées
art. 1 et 2
Gewölbter Deckel für gewölbten Suppentopf
art. 1 und 2
Tapa encorvada para olla encorvadas
art. 1 E 2



Codice	Ø cm	Euro	Bar Code
FAMR3914	**14**	**3,79**	8007441137120
FAMR3916	**16**	**4,14**	8007441137137
FAMR3918	**18**	**4,94**	8007441137144
FAMR3920	**20**	**5,40**	8007441133276
FAMR3922	**22**	**5,97**	8007441137151
FAMR3924	**24**	**6,32**	8007441137168
FAMR3926	**26**	**6,89**	8007441133283
FAMR3928	**28**	**7,47**	8007441137175
FAMR3930	**30**	**8,26**	8007441137182
FAMR3932	**32**	**9,87**	8007441137199
FAMR3934	**34**	**11,93**	8007441133290

Art. 11

PADELLA CON UN MANICO INOX

Frypan, 1 handle
Poêle à frire, 1 manche
Bratpfanne 1 Stiel
Sartén 1 mango



Codice	Ø cm	h	Euro	Bar Code
FAMA1112	**12**	3	**4,47**	8007441056094
FAMA1114	**14**	3	**5,40**	8007441056230
FAMA1116	**16**	3,5	**5,64**	8007441056384
FAMA1118	**18**	3,5	**6,89**	8007441056568
FAMA1120	**20**	4	**7,80**	8007441056759
FAMA1122	**22**	5	**9,29**	8007441056988
FAMA1124	**24**	5	**10,22**	8007441057169
FAMA1126	**26**	5,5	**11,13**	8007441057404
FAMA1128	**28**	6	**12,27**	8007441057640
FAMA1130	**30**	6	**15,50**	8007441057862
FAMA1132	**32**	6	**21,35**	8007441058128
FAMA1134	**34**	6,5	**26,39**	8007441145170
FAMA1136	**36**	6,5	**31,56**	8007441058654
FAMA1138	**38**	7	**33,62**	8007441145187
FAMA1140	**40**	7	**37,86**	8007441145194

Art. 15

COLAPASTA 3 PIEDI CON DUE MANIGLIE INOX

Tripodal pasta colander, 2 handles
Passoire avec trépied et 2 anses
Dreifußseiher 2 Griffe
Escurridora 3 pies 2 asas



Codice	Ø cm	Euro	Bar Code
FAMA1520	**20**	**15,03**	8007441056766
FAMA1522	**22**	**16,07**	8007441057992
FAMA1524	**24**	**17,79**	8007441057176
FAMA1526	**26**	**21,24**	8007441057411
FAMA1528	**28**	**22,84**	8007441057657
FAMA1530	**30**	**24,20**	8007441057879

Art. 10

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 handles
Plat rond, 2 anses
Pfanne 2 Griffe
Paellera 2 asas



Codice	Ø cm	h	Euro	Bar Code
FAMA1012	**12**	3	**4,60**	8007441056087
FAMA1014	**14**	3	**5,64**	8007441056223
FAMA1016	**16**	3,5	**6,54**	8007441056377
FAMA1018	**18**	3,5	**7,47**	8007441056551
FAMA1020	**20**	4	**8,61**	8007441056742
FAMA1022	**22**	5	**9,75**	8007441056971
FAMA1024	**24**	5	**10,32**	8007441057152
FAMA1026	**26**	5,5	**13,53**	8007441057398
FAMA1028	**28**	6	**14,68**	8007441057633
FAMA1030	**30**	6	**16,98**	8007441057855
FAMA1032	**32**	6	**23,06**	8007441058111
FAMA1034	**34**	6,5	**26,85**	8007441058371
FAMA1036	**36**	6,5	**32,13**	8007441058647
FAMA1038	**38**	7	**34,42**	8007441058890
FAMA1040	**40**	7	**38,56**	8007441059033

Art. 29

COPERCHIO LUCIDO PIANO TIPO PESANTE CON ORLO E PONTICELLO CONF. 10 PZ.

Heavy flat lid with loop handle - pack 10 pcs
Couvercle plat lourd avec poignée - conf. 10 pièces
Ebendeckel, schwer mit Gegengriff - Pack. 10 Stücke
Tapa redonda pesada con puente inox - conf 10 piezas



Codice	Ø cm	Euro	Bar Code
FAMA2910	**10**	**3,21**	8007441056032
FAMA2912	**12**	**3,44**	8007441056117
FAMA2914	**14**	**3,56**	8007441056261
FAMA2916	**16**	**4,25**	8007441056414
FAMA2918	**18**	**4,47**	8007441056605
FAMA2920	**20**	**5,18**	8007441056803
FAMA2922	**22**	**5,85**	8007441057015
FAMA2924	**24**	**6,54**	8007441057190
FAMA2926	**26**	**6,89**	8007441057442
FAMA2928	**28**	**7,35**	8007441057688
FAMA2930	**30**	**8,15**	8007441057909
FAMA2932	**32**	**8,96**	8007441058159
FAMA2934	**34**	**10,68**	8007441058425
FAMA2936	**36**	**12,86**	8007441058685
FAMA2938	**38**	**13,88**	8007441058906
FAMA2940	**40**	**15,03**	8007441059071

Art. 40

COLAPASTA CON UN MANICO E GANCIO INOX

Pasta colander, 1 handle and hook
Passoire avec manche et crochet
Seiher mit Stiel und Haken
Colador con mango y gancho



Codice	Ø cm	Euro	Bar Code
FAMA4020	**20**	**10,78**	8007441141233
FAMA4022	**22**	**12,51**	8007441141240
FAMA4024	**24**	**14,92**	8007441141257

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Art. 18

PESCIERA FINITURA OPACO TIPO ECONOMICO CON ORLO, DUE MANIGLIE IN ALLUMINIO, COPERCHIO E GRIGLIA

Fish-kettle, opaque finish, economic model, with aluminium handle rim, lid and grid
Poissonnière finissage opaque, économique, bordée, anses en aluminium, avec couvercle et grille
Mattierter Fischkochtopf, Billigtyp mit Rand
Alugriff Deckel und Gitter
Hervidor pescado acabado opaco tipo economico con borde asas aluminio con tapa y rejilla



Codice	Ø cm	h	Euro	Bar Code
FAMA1835	**35**	12	**30,10**	8007441058555
FAMA1840	**40**	12	**32,94**	8007441059040
FAMA1845	**45**	12	**37,80**	8007441059286
FAMA1850	**50**	12	**44,28**	8007441059392

Art. 32

COLARISO FINITURA OPACO CON UN MANICO E GANCIO INOX

Rice colander, opaque finish, 1 handle and hook, little holes
Passoire à riz, finissage opaque avec manche et crochet, petits trous
Reisseiher, mattiert mit Stiel, Haken und kleinen Löchern
Colador arroz acabado opaco 1 mango y gancho taladros pequenos



Codice	Ø cm	Euro	Bar Code
FAMA3214	**14**	**7,12**	8007441056285
FAMA3216	**16**	**8,26**	8007441056438
FAMA3218	**18**	**8,84**	8007441056629

Art. 44

PAIOLO CON MANICO ARCO E ORLO

Polenta pot, bowed handle with rim
Chaudron avec manche arquée et bord
Polentetopf mit bogenförmigem Stiel
Caldero mango arco con borde



Codice	Ø cm	h	Euro	Bar Code
FAMA4420	**20**	12,5	**12,06**	8007441056896
FAMA4422	**22**	15,5	**13,66**	8007441057084
FAMA4424	**24**	17	**14,01**	8007441057275
FAMA4426	**26**	18	**17,79**	8007441057527
FAMA4428	**28**	18	**19,62**	8007441057763
FAMA4430	**30**	21	**22,71**	8007441057985
FAMA4432	**32**	23	**29,03**	8007441058234
FAMA4434	**34**	24	**40,05**	8007441058494
FAMA4436	**36**	25	**48,65**	8007441058760
FAMA4438	**38**	26,5	**55,07**	8007441058975
FAMA4440	**40**	28	**58,29**	8007441059149

Art. 65

PAIOLO CON UN MANICO E MANIGLIA INOX

Polenta pot, 1 handle and hand grip
Chaudron à polenta, manche et anse
Polentetopf, Stiel und Griff
Caldero con mango y asa



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA6518	**18**	12	2	**8,84**	8007441056704
FAMA6520	**20**	13	3	**10,45**	8007441056926
FAMA6522	**22**	14	3,5	**11,59**	8007441057114
FAMA6524	**24**	14	4,5	**12,86**	8007441057305
FAMA6526	**26**	17	6	**15,27**	8007441057565
FAMA6528	**28**	17	7	**16,41**	8007441057794
FAMA6530	**30**	18	8	**17,67**	8007441058043

Art. 165B

PAIOLO TIPO PESANTE CON UN MANICO E MANIGLIA IN BAKELITE SPESSORE 3 MM

Heavy polenta pot, bakelite handle, 3 mm thick
Chaudron à polenta lourd, manche en bakélite, épaisseur 3 mm
Polentetopf, schwer, Bakelitesstiel, Dicke 3 mm
Caldero tipo pesado mango plastico espesor mm 3



Codice	Ø cm	h	lt	Euro	Bar Code
FAMR165B18	**18**	12	2	**15,38**	8007441060701
FAMR165B20	**20**	13	3	**16,98**	8007441060879
FAMR165B22	**22**	14	3,5	**21,45**	8007441061074
FAMR165B24	**24**	14	4,5	**23,30**	8007441061289
FAMR165B26	**26**	17	6	**27,30**	8007441061517
FAMR165B28	**28**	17	7	**30,74**	8007441124380
FAMR165B30	**30**	18	8	**34,88**	8007441124397

Art. 65B

PAIOLO TIPO PESANTISSIMO CON UN MANICO E MANIGLIA IN BAKELITE SPESSORE 5 MM

Heavy-type polenta pot, bakelite handle, 5 mm thick
Chaudron à polenta très lourd, manche en bakélite, épaisseur 5 mm
Polentetopf, überschwer, Bakelitesstiel, Dicke 5 mm
Caldero tipo super pesado manico plastico espesor mm 5



Codice	Ø cm	h	lt	Euro	Bar Code
FAMR65B18	**18**	12	2	**23,06**	8007441060800
FAMR65B20	**20**	13	3	**26,85**	8007441060961
FAMR65B22	**22**	14	3,5	**33,62**	8007441061180
FAMR65B24	**24**	14	4,5	**36,83**	8007441016395
FAMR65B26	**26**	17	6	**41,31**	8007441061647
FAMR65B28	**28**	17	7	**45,79**	8007441061845
FAMR65B30	**30**	18	8	**53,12**	8007441062040

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Art. 50

ROSTIERA RETTANGOLARE FINITURA OPACO ANGOLI TONDI SENZA COPERCHIO

Rectangular roasting plate, opaque finish round angles without lid
Plat à rôtir rectangulaire, finissage opaque angles ronds sans couvercle
Rechteckiger Bratform, mattiert, rundwinkeliger, ohne Deckel
Rustidera rectangular acabado opaco angulos redondeados sin tapa



Codice	cm	h	Euro	Bar Code
FAMA5026	**26x20**	6	**9,42**	8007441057541
FAMA5032	**32x23**	6	**10,78**	8007441058241
FAMA5035	**35x26**	6,5	**12,74**	8007441058593
FAMA5040	**40x29**	7	**16,17**	8007441059187
FAMA5045	**45x30**	75	**28,23**	8007441132330

Art. 50BIS

ROSTIERA RETTANGOLARE FINITURA OPACO ANGOLI TONDI CON COPERCHIO

Rectangular roasting plate, opaque finish, round angles with lid
Plat à rôtir rectangulaire, finissage opaque angles ronds avec couvercle
Rechteckiger Bratform, mattiert, rundwinkeliger, mit Deckel
Rustidera rectangular acabado opaco angulos redondeados con tapa



Codice	cm	h	Euro	Bar Code
FAMA50BIS26	**26x20**	6	**16,30**	8007441136932
FAMA50BIS32	**32x23**	6	**18,71**	8007441583200
FAMA50BIS35	**35x26**	6,5	**21,00**	8007441586171
FAMA50BIS40	**40x29**	7	**24,68**	8007441132927
FAMA50BIS45	**45x30**	7,5	**50,02**	8007441136970

Art. 83B

COPERCHIO PER ROSTIERA RETTANGOLARE - ART. 50

Lid for rectangular roasting plate art. 50
Couvercle pour plat à rôtir art. 50
Deckel für Bratform Art. 50
Tapa para rustidera rectangular - art. 50



Codice	cm	Euro	Bar Code
FAMA83B26	**26x20**	**7,12**	8007441057602
FAMA83B32	**32x23**	**8,26**	8007441058319
FAMA83B35	**35x26**	**8,61**	8007441058616
FAMA83B40	**40x29**	**8,84**	8007441059217
FAMA83B45	**45x30**	**22,04**	8007441133146

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 43

TORTIERA CONICA CON ANELLO

Conical cake-pan with ring
Tourtière conique avec anneau
Konische Kuchenform mit Ring
Tartera conica con asa movil



Codice	Ø cm	h	Euro	Bar Code
FAMA4316	**16**	4,5	**5,40**	8007441056469
FAMA4318	**18**	4,5	**5,74**	8007441056643
FAMA4320	**20**	4,5	**7,23**	8007441056841
FAMA4322	**22**	4,5	**7,47**	8007441057046
FAMA4324	**24**	5,5	**8,61**	8007441057220
FAMA4326	**26**	5,5	**9,64**	8007441057473
FAMA4328	**28**	6,5	**10,91**	8007441057718
FAMA4330	**30**	7	**12,27**	8007441057930
FAMA4332	**32**	7	**13,31**	8007441058180
FAMA4334	**34**	7,5	**14,68**	8007441058456
FAMA4336	**36**	7,5	**15,83**	8007441058715
FAMA4338	**38**	8	**19,16**	8007441058937
FAMA4340	**40**	8	**21,35**	8007441059101

Art. 53

BOLLILATTE

Milk kettle
Bouilloire à lait
Milchtopf
Hervidor leche



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA5310	**10**	5	0,6	**8,03**	8007441123673
FAMA5312	**12**	6	1	**8,61**	8007441056162
FAMA5314	**14**	7	1,7	**11,48**	8007441056315
FAMA5316	**16**	7	2,5	**13,21**	8007441056490

Art. 66

TORTIERA CILINDRICA CON ANELLO

Cylindric cake mould with ring
Tourtière cylindrique avec anneau
Zylindrische Kuchenform mit Ring
Tartera cilindrica con asa



Codice	Ø cm	h	Euro	Bar Code
FAMA6616	**16**	3	**5,97**	8007441056513
FAMA6618	**18**	3,5	**7,23**	8007441056711
FAMA6620	**20**	4	**7,80**	8007441056933
FAMA6622	**22**	5	**8,96**	8007441057121
FAMA6624	**24**	6	**9,07**	8007441057329
FAMA6626	**26**	6,5	**11,48**	8007441057589
FAMA6628	**28**	6,5	**12,06**	8007441057817
FAMA6630	**30**	7	**13,31**	8007441058067
FAMA6632	**32**	7	**13,88**	8007441058289
FAMA6634	**34**	7	**17,90**	8007441058517
FAMA6636	**36**	7,5	**19,96**	8007441058807
FAMA6638	**38**	7,5	**20,42**	8007441058982
FAMA6640	**40**	8	**24,68**	8007441059194

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Art. 90

SPAGHETTIERA CON COLAPASTA INTERNATO E COPERCHIO

Spaghetti saucepot with colander and lid
Marmite à spaghetti avec passoire et couvercle
Spaghettitopf mit Innenseiher und Deckel
Conjunto cuecepastas, escurridera y tapa



Codice	Ø cm	h	Euro	Bar Code
FAMR9022	**22**	23	**37,52**	8007441061210

Art. 211

PENTOLINO LATTE FINITURA OPACO CON COPERCHIO

Milk pot, opaque finish with lid
Pot au lait, finissage opaque avec couvercle
Milchtöpfchen, mattiert, mit Deckel
Pote leche acabado opaco con tapa



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA21110	**10**	10	0,6	**8,61**	8007441056025
FAMA21112	**12**	12	1,3	**9,07**	8007441056100
FAMA21114	**14**	14	1,7	**11,71**	8007441056254
FAMA21116	**16**	16	2,5	**13,43**	8007441056407
FAMA21118	**18**	18	4,5	**15,50**	8007441056599

Art. 86

FORNETTO PER DOLCI COMPLETO DI COPERCHIO E PIASTRA IN FERRO

Bake-stove with lid and iron grid
Four à gâteaux, avec couvercle et plaque en fer
Brennofen für Kuchen mit Deckel und Eisenplatte
Hornillo para postres con tapa y plancha hierro



Codice	cm	Euro	Bar Code
FAMR8626	**26**	**20,42**	8007441061685
FAMR8628	**28**	**23,64**	8007441061869
COFE86	**fondello singolo**	**1,73**	8007441146245

Art. 80

SECCHIO LATTE FINITURA OPACO

Milk bucket, opaque finish
Seau à lait, finissage opaque
Milcheimer, mattiert
Cubo leche acabado opaco



Codice	lt	h	Euro	Bar Code
FAMA8008	**8**	22	**30,06**	8007441056018
FAMA8010	**10**	24	**32,13**	8007441056063
FAMA8012	**12**	28	**36,27**	8007441056186
FAMA8015	**15**	30	**43,03**	8007441056353
FAMA8020	**20**	33	**62,30**	8007441056940

Art. 89

ASPARAGERA O ZAMPONIERA CON CESTELLO E COPERCHIO

Asparagus or zampone pot with basket and lid
Marmite à asperges ou zampone
avec panier et couvercle
Spargel-oder Zamponetopf mit Korb und Deckel
Hervido cilindrico para esparragos con cestillo y tapa



Codice	lt	h	Euro	Bar Code
FAMA8916	**16**	24	**46,36**	8007441133429

FORNETTO CON OCCHIO CON SPARGIFIAMMA INOX E TORTIERE 10/10



Codice	Ø cm	Euro	Bar Code
COALFORNOOCCHIO30	**30**	**52,48**	8007441146115
COALFORNOOCCHIO35	**35**	**57,41**	8007441146122

Art. 10B

TEGAME CON DUE MANIGLIE INOX

Omelette pan, 2 s/s handles
Plat rond, 2 anses en acier inox
Pfanne 2 Edelstahlgriffe
Paellera 2 asas inox



Codice	Ø cm	h	Euro	Bar Code
FAMA10SEL20	**20**	5,5	**22,26**	8007441138202
FAMA10SEL24	**24**	6,5	**25,13**	8007441138196
FAMA10SEL28	**28**	7	**30,73**	8007441138189
FAMA10SEL32	**32**	7,5	**37,86**	8007441138035
FAMA10SEL36	**36**	8	**43,83**	8007441138042
FAMA10SEL40	**40**	8,5	**50,37**	8007441138059

Confezione da 6 pezzi
Packaging 6 pieces

Art. 11B

PADELLA SVASATA ALTA "SALTARE" CON UN MANICO INOX

Sauté pan, 1 s/s handle
Sauteuse, 1 manche en acier inox
Ausgestellte hohe Sauteuse 1 Edelstahlstiel
Sartén ensanchada mango inox



Codice	Ø cm	h	Euro	Bar Code
FAMA11BSEL20	**20**	5,5	**22,26**	8007441137885
FAMA11BSEL24	**24**	6,5	**25,13**	8007441137892
FAMA11BSEL28	**28**	7	**30,73**	8007441137908
FAMA11BSEL32	**32**	7,5	**37,86**	8007441137915
FAMA11BSEL36	**36**	8	**43,83**	8007441137922
FAMA11BSEL40	**40**	8,5	**50,37**	8007441137939

Confezione da 6 pezzi
Packaging 6 pieces

Art. 11BB

PADELLA SVASATA BASSA CON UN MANICO INOX

Low sauté pan, 1 s/s handle
Sauteuse, 1 manche en acier inox
Ausgestellte Sauteuse 1 Edelstahlstie
Sartén ensanchada baja mango inox



Codice	Ø cm	h	Euro	Bar Code
FAMA11BBSEL20	**20**	4,5	**21,35**	8007441137946
FAMA11BBSEL24	**24**	5	**23,87**	8007441137953
FAMA11BBSEL28	**28**	5	**29,14**	8007441137960
FAMA11BBSEL32	**32**	5	**36,15**	8007441137977
FAMA11BBSEL36	**36**	5,5	**42,11**	8007441137984
FAMA11BBSEL40	**40**	6	**48,65**	8007441137991

Confezione da 6 pezzi
Packaging 6 pieces

Sulla spiaggia sonora ove il mar
di Sorrento spiega le azzurre sue acque
ai pie' degli aranceti, posa, lungo
il sentiero, sotto la siepe odorosa,
una piccola pietra, indifferente ai piedi
distratti dello straniero.

Alphonse de Lamartine

SORRENTO, 2:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Per quanto riguarda i prodotti in alluminio:
Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602



LINEA
FAMILY COOKING
RAME E PASTICCERIA

Copper - Pastry
Cuivre - Pâtisserie
Kupfer - Gebäck
Cobre - Reposteria

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
Alluminio: 225 W/°K Rame: 396 W/°K *Aluminium: 225 W/°K Copper: 396 W/°K*	**Nessuno** *No one*	**100% riciclabile** *100% recycling*	**Alluminio: 2,7 Rame: 8,9** *Aluminium: 2,7 Copper: 8,9*	**2 mm** *2 mm*	***	**Ottone** *Brass*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003

BALDASSARE AGNELLI
BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 4M

CASSERUOLA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles
Faitout, 2 anses
Brattopf 2 Griffe
Cacerola 2 asas



Codice	Ø cm	h	Euro	Bar Code
COCM4M18	**18**	7,5	**68,84**	8007441140427
COCM4M20	**20**	7,5	**85,47**	8007441140434
COCM4M22	**22**	7,5	**92,29**	8007441140441
COCM4M24	**24**	8	**103,49**	8007441140458
COCM4M26	**26**	8	**115,27**	8007441140465
COCM4M28	**28**	8	**127,86**	8007441140472

Art. 4MBIS

CASSERUOLA ALTA CON DUE MANIGLIE OTTONE

Saucepot, 2 handles
Faitout, 2 anses
Kochtopf 2 Griffe
Cacerola alta 2 asas



Codice	Ø cm	h	Euro	Bar Code
COCM4MBIS18	**18**	9	**75,20**	8007441145040
COCM4MBIS20	**20**	10	**93,79**	8007441145057
COCM4MBIS22	**22**	10,5	**103,49**	8007441145064
COCM4MBIS24	**24**	12	**117,12**	8007441145071

Art. 29M

COPERCHIO

Lid
Couvercle
Deckel
Tapa



Codice	Ø cm	Euro	Bar Code
COCM29M18	**18**	**25,28**	8007441140212
COCM29M20	**20**	**27,72**	8007441140229
COCM29M22	**22**	**33,39**	8007441140236
COCM29M24	**24**	**36,82**	8007441140243
COCM29M26	**26**	**44,58**	8007441140250
COCM29M28	**28**	**47,48**	8007441140267
COCM29M32	**32**	**52,40**	8007441145033

Art. 11M

PADELLA CON UN MANICO OTTONE

Frypan, 1 handle
Poêle à frire, 1 manche
Bratpfanne, 1 Stiel
Sarten 1 mango



Codice	Ø cm	h	Euro	Bar Code
COCM11M20	**20**	5,5	**54,75**	8007441140175
COCM11M24	**24**	5,5	**65,96**	8007441140182
COCM11M28	**28**	5,5	**89,40**	8007441140199
COCM11M32	**32**	6,3	**107,88**	8007441140205

Art. 11BM

PADELLA SALTARE CON UN MANICO TUBOLARE OTTONE

Sauté pan, 1 handle
Sauteuse, 1 manche
Sauteuse 1 Stiel
Sartén saltear 1 mango



Codice	Ø cm	h	Euro	Bar Code
COCM11BM28	**28**	7	**89,40**	8007441145293
COCM11BM32	**32**	7,3	**107,88**	8007441145309

Art. 5M

CASSERUOLA CON UN MANICO OTTONE

Saucepan, 1 handle
Casserole, 1 manche
Stielkasserolle
Cacerola 1 mango



Codice	Ø cm	h	Euro	Bar Code
COCM5M14	**14**	8	**51,00**	8007441140335
COCM5M16	**16**	8,5	**58,00**	8007441140342
COCM5M18	**18**	9	**65,96**	8007441140359
COCM5M20	**20**	10	**86,83**	8007441140366

Art. 10MC

TEGAME CON DUE MANIGLIE OTTONE E COPERCHIO

Omelette pan, 2 handles and lid
Plat rond, 2 anses et couvercle
Pfanne 2 Griffe und Deckel
Paellera 2 asas con tapa



Codice	Ø cm	h	Euro	Bar Code
COCM10MC24	**24**	5,5	**116,66**	8007441140649
COCM10MC28	**28**	6,5	**146,45**	8007441140144
COCM10MC32	**32**	7,5	**180,07**	8007441140151
COCM10MC36	**36**	8,5	**213,33**	8007441140168

Art. 65M

PAIOLO CON UN MANICO IN LEGNO E MANIGLIE INOX

Polenta pot, wooden handle
Chaudron, manche en bois
Polentetopf mit Holzstiel
Caldero mango madera



Codice	Ø cm	h	Euro	Bar Code
COCM65M18	**18**	10	**37,96**	8007441140373
COCM65M20	**20**	11,5	**39,40**	8007441140380
COCM65M22	**22**	13,5	**42,77**	8007441140397
COCM65M24	**24**	13,5	**48,65**	8007441140403
COCM65M26	**26**	14,3	**61,74**	8007441140410

Art. 44M

PAIOLO CON MANICO ARCO

Polenta pot, bowed handle
Chaudron, manche arqué
Polentetopf mit bogenförmigem Stiel
Caldero con mango arco



Codice	Ø cm	h	Euro	Bar Code
COCM44M22	**22**	13,5	**39,16**	8007441140274
COCM44M24	**24**	13,5	**47,45**	8007441140281
COCM44M26	**26**	14,3	**55,64**	8007441140298
COCM44M28	**28**	16	**62,70**	8007441140304
COCM44M30	**30**	16	**70,63**	8007441140311
COCM44M32	**32**	17	**78,80**	8007441140328

Art. 43LE

TORTIERA

Cake mould
Tourtière
Kuchenform
Tartera



Codice	Ø cm	pz	Euro	Bar Code
COAL43LE16	**16**	(**)	**3,72**	8007441138776
COAL43LE18	**18**	(**)	**3,83**	8007441138783
COAL43LE20	**20**	(**)	**3,94**	8007441138790
COAL43LE22	**22**	(**)	**4,39**	8007441138806
COAL43LE24	**24**	(**)	**4,62**	8007441138813
COAL43LE26	**26**	(**)	**5,08**	8007441138820
COAL43LE28	**28**	(**)	**5,63**	8007441138837
COAL43LE30	**30**	(**)	**6,09**	8007441138844

Art. 43TU

CIAMBELLA CON TUBO

Savarin mould with tube
Savarin avec tube
Kranzkuchen mit Loch
Molde savarin bajo



Codice	Ø cm	pz	Euro	Bar Code
COAL43TU16	**16**	(**)	**4,95**	8007441138691
COAL43TU18	**18**	(**)	**5,08**	8007441138707
COAL43TU20	**20**	(**)	**5,29**	8007441138714
COAL43TU22	**22**	(**)	**5,52**	8007441138721
COAL43TU24	**24**	(**)	**5,85**	8007441138738
COAL43TU26	**26**	(**)	**6,20**	8007441138745
COAL43TU28	**28**	(**)	**7,43**	8007441138752
COAL43TU30	**30**	(**)	**7,54**	8007441138769

Art. 37LE

CIAMBELLONE CON TUBO

Big savarin mould with tube
Gros savarin avec tube
Grosskranzkuchen mit Loch
Molde savarin



Codice	Ø cm	pz	Euro	Bar Code
COAL37LE22	**22**	(**)	**7,54**	8007441139049
COAL37LE24	**24**	(**)	**8,34**	8007441139056
COAL37LE26	**26**	(**)	**9,57**	8007441139063
COAL37LE28	**28**	(**)	**9,80**	8007441139070

Art. 35LE

STAMPO BUDINO CON TUBO

Pudding mould with tube
Dariole avec tube
Puddingform mit Loch
Molde savarin



Codice	Ø cm	pz	Euro	Bar Code
COAL35LE07	**7**	(***)	**3,16**	8007441138851
COAL35LE10	**10**	(***)	**3,60**	8007441138868
COAL35LE12	**12**	(*)	**4,50**	8007441138875
COAL35LE14	**14**	(**)	**4,62**	8007441138882
COAL35LE16	**16**	(**)	**6,53**	8007441138899
COAL35LE18	**18**	(*)	**6,87**	8007441138905
COAL35LE20	**20**	(*)	**7,66**	8007441138912
COAL35LE22	**22**	(*)	**8,11**	8007441138929

Art. 30LE

STAMPO BUDINO SENZA TUBO

Pudding mould without tube
Dariole sans tube
Puddingform ohne Loch
Molde savarin sin tubo



Codice	Ø cm	pz	Euro	Bar Code
COAL30LE07	7	(***)	2,38	8007441138967
COAL30LE10	10	(***)	2,48	8007441138974
COAL30LE12	12	(*)	3,16	8007441138981
COAL30LE14	14	(**)	3,37	8007441138998
COAL30LE16	16	(**)	4,39	8007441139001
COAL30LE18	18	(*)	4,95	8007441139018
COAL30LE20	20	(*)	5,52	8007441139025
COAL30LE22	22	(*)	5,75	8007441139032

Art. 432

FORNETTO DOPPIO CON DUE MANICI PLASTICI

Double frypan, 2 handles
Poêle doubles, 2 manches
Doppelpfanne, 2 Stiele
Hornillo doble con 2 mangos



Codice	Ø cm	h	pz	Euro	Bar Code
COFA43224	24	9,8	(*)	18,86	8007441039585
COFA43226	26	10,5	(*)	20,53	8007441039721
COFA43228	28	11	(*)	22,80	8007441039837

Art. 435

STAMPO BUDINO CON BUSSOLOTTO

Pudding mould with tube
Dariole avec tube
Puddingform mit Loch
Molde savarin



Codice	Ø cm	h	pz	Euro	Bar Code
COFA43514	14	6,5	(**)	4,47	8007441039134
COFA43516	16	6,8	(**)	4,71	8007441039219
COFA43518	18	7,5	(**)	5,05	8007441039301
COFA43520	20	7,8	(**)	5,63	8007441039387
COFA43522	22	8	(**)	5,96	8007441039479

Art. 436

STAMPO BUDINO SENZA BUSSOLOTTO

Pudding mould without tube
Dariole sans tube
Puddingform ohne Loch
Molde savarin



Codice	Ø cm	h	pz	Euro	Bar Code
COFA43614	14	6,5	(**)	3,74	8007441039141
COFA43616	16	6,8	(**)	4,02	8007441039226
COFA43618	18	7,5	(**)	4,37	8007441039318
COFA43620	20	7,8	(**)	4,94	8007441039394
COFA43622	22	8	(**)	5,38	8007441039486

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Pasticceria - Pastry - Pâtisserie - Gebäck - Reposteria

Art. 437

CIAMBELLA

Savarin mould
Savarin
Kranzkuchen
Molde savarin



Codice	Ø cm	h	pz	Euro	Bar Code
COFA43722	22	6	(**)	7,00	8007441039493
COFA43724	24	6,5	(**)	7,92	8007441039608
COFA43726	26	7	(**)	11,60	8007441124366
COFA43728	28	7	(**)	13,20	8007441124373

Art. 111BP

PADELLA DA SALA ANTIADERENTE CON UN MANICO PLASTICO

Non stick serving pan, 1 bakelite handle
Poêle à servir anti-adhésive, 1 manche en bakélite
Antihafte Servierpfanne 1 Bakelitesstiel
Sartén salon antiadherente mango plastico



Codice	Ø cm	h	pz	Euro	Bar Code
COFA111BP20	20	4,7	(*)	11,03	8007441137618
COFA111BP22	22	4,7	(*)	12,62	8007441136086
COFA111BP24	24	5	(*)	15,71	8007441136093
COFA111BP26	26	5,1	(*)	17,09	8007441136109
COFA111BP28	28	5,2	(*)	18,60	8007441136116
COFA111BP30	30	5,3	(*)	20,88	8007441136123
COFA111BP32	32	5,6	(*)	22,84	8007441136130

Art. 438

FORMA PER PLUMCAKE

Plumcake mould
Moule à plum-cake
Plumcakeform
Molde cake



Codice	cm	h	pz	Euro	Bar Code
COFA43826	26x10	10	(**)	6,43	8007441039738

Art. 450

LASAGNERA CON MANIGLIE SNODATE

Lasagne roasting pan, 2 folding handles
Bac à lasagne, 2 anses tombantes
Lasagnepfanne, 2 Fallgriffe
Rustidera 2 asas moviles



Codice	cm	h	pz	Euro	Bar Code
COFA45025	25x18,5	5,5	(*)	8,67	8007441039653
COFA45030	30x22	6	(*)	10,53	8007441039943
COFA45035	35x25	6,2	(*)	12,89	8007441040017
COFA45040	40x28	6,2	(*)	20,54	8007441040086

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Ma tosto fia che Padova al palude
cangerà l'acqua che Vincenza bagna,
per essere al dover le genti crude.

Dante Alighieri

PADOVA, 2:00 PM

PER COTTURA A GAS
GAS

PER COTTURA ELETTRICA
ELECTRIC

PER COTTURA RADIANTE
RADIANT

Alluminio puro 99% garantito per alimenti. Decreto D.M. 18 aprile 2007 n° 76
Pure aluminium 99% guaranteed for foods - CEE regulation n° 1935/2004 and EN 601-602
Aluminium pur 99% garanti pour les aliments - Règlements CEE n° 1935/2004 et EN 601-602
Rein-Aluminium 99% garantiert für Lebensmittel EG-Richtlinie n° 1935/2004 und EN 601-602
Aluminio puro 99% garantizado para alimentos - Reglamento CEE n° 1935/2004 y EN 601-602

CAPACITÀ DI CONDURRE IL CALORE *HEAT CONDUCTIVITY*	RIVESTIMENTO *COATING*	ECOLOGICO *ECOLOGICAL*	PESO SPECIFICO *SPECIFIC WEIGHT*	SPESSORE *MATERIAL THICKNESS*	DURATA *DURABILITY*	MANICATURA *HANDLE*	CONFORMITÀ ALLE LEGGI *LEGAL CONFORMITY*
225 W/°K	Nessuno *No one*	100% riciclabile *100% recycling*	2,7	1,5 mm *1,5 mm*	***	Alluminio fuso e applicazione al corpo con rivetti in lega AG5 *Fused aluminium and body fixing by AG5 alloy rivets*	DM del 21.3.73 GU n° 104 del 20/04/73, DM 220 del 26/04/93 S.O. GU n° 162 del 13/07/93, Allegato del Decreto 338 del 22/07/98 GU n° 228 del 30/09/98, DM 299 del 22/12/05 GU n° 37 del 14/02/06, Dir. 82/711/CEE GUCEE L 297 del 23/10/82, Dir. 85/572/CEE GUCEE L 372 del 31/12/1985, Dir. 97/48/CEE GUCE L 222 del 12/8/97, Dir. 2002/72/CE GUCE L 220 del 15/08/02, Dir. 2004/19/CE GUCE L 71 del 10/03/04, Dir. 2005/79/CE GUCE L 302 del 19/11/05, Dir. 2007/19/CE GUCE L 91 del 31/3/07, Reg. CE 1935/2004 GUCE L338 del 13/11/04, UNI EN 1186 1-15: 2003



LINEA
SALSA POMODORO IN ALLUMINIO

Line for tomato
Série pour sauce-tomates
Linie für Tomatensoßetöpfe
Línea para salsa de tomate

BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. 85SC

SCOLAPOMODORO
(da inserire nelle pentole pomodoro art. 85 bis e art. 03)

Tomato colander (for tomato stockpots art. 85 bis and art. 03)
Passoire à tomate (pour marmites à tomates art. 85 bis et art. 03)
Tomatenseiher (für Tomatentöpfe Art. 85 bis und 03)
Escurretomate (para uso con ollas tomate art. 85 Bis e art. 03)



Codice	Ø cm	h	Euro	Bar Code
FAMA85SC32	**32**	30	**41,19**	8007441131456
FAMA85SC36	**36**	34	**50,59**	8007441131463
FAMA85SC40	**40**	38	**65,39**	8007441128883
FAMA85SC46	**46**	44	**85,25**	8007441128890
FAMA85SC50	**50**	49	**102,57**	8007441137694

Art. 85BS

TIPO NORD (PENTOLA) CON DUE MANIGLIE IN ALLUMINIO
SENZA COPERCHIO PESANTE

North type (stockpot), alu handles, no heavy lid
Type nord (marmite) sans couvercle lourd, anses en aluminium
Nordtopf ohne Schwerdeckel, Alugriffen
Tipo nord olla sin tapa, con asas aluminio



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA85BS32	**32**	32	25	**33,16**	8007441058340
FAMA85BS34	**34**	34	31	**35,33**	8007441058548
FAMA85BS36	**36**	36	36,5	**39,01**	8007441058852
FAMA85BS38	**38**	38	43	**46,01**	8007441059019
FAMA85BS40	**40**	40	50,2	**51,74**	8007441059248
FAMA85BS46	**46**	46	76,5	**65,16**	8007441059354
FAMA85BS50	**50**	50	98	**80,89**	8007441059477

Art. 85C

TIPO SUD (CALDAIA) CON DUE MANIGLIE IN ALLUMINIO E PONTICELLO ALLUMINIO
COMPRESO COPERCHIO PESANTE

South type (cauldron) with heavy lid, alu handles and loop handle
Type sud (cuve) avec couvercle lourd, anses et poignée en aluminium
Südkessel mit Schwerdeckel, Alugriffen und Alugegengriff
Tipo sur caldero con tapa pesada, asas aluminio y puente aluminio



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA85C36	**36**	23	23	**42,69**	8007441058869
FAMA85C40	**40**	23	29	**48,77**	8007441059255
FAMA85C46	**46**	34	56	**63,57**	8007441059361
FAMA85C50	**50**	34	66,7	**70,90**	8007441059484
FAMA85C60	**60**	34	96	**86,16**	8007441059552

Art. 03C

PENTOLA PICCOLA COMUNITÀ CON DUE MANIGLIE E PONTICELLO IN ALLUMINIO
COMPRESO COPERCHIO PESANTE (SPESS. DA 20/10 A 26/10)

Stockpot for small communities, heavy lid, alu handles and loop handle (thickness from 20/10 to 26/10)
Marmite petite communauté, couvercle lourd, anses et poignée en aluminium (épaisseur de 20/10 à 26/10)
Suppentopf für kleine Gemeinschaft, mit Schwerdeckel, Griffen und Alugegengriff (Dicke von 20/10 bis 26/10)
Olla pequena comunidad cono tapa pesada asase y puente aluminio (espesor de 20/10 hasta 26/10)



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA03C32	**32**	30	24	**73,53**	8007441058104
FAMA03C34	**34**	32	29	**82,03**	8007441058357
FAMA03C36	**36**	34	35	**87,42**	8007441058630
FAMA03C38	**38**	36	40	**90,88**	8007441058883
FAMA03C40	**40**	38	48	**94,88**	8007441059026
FAMA03C46	**46**	44	73	**119,55**	8007441059293
FAMA03C50	**50**	49	94	**125,06**	8007441132002
FAMA03C55	**55**	53	126	**221,88**	8007441059385
FAMA03C60	**60**	58	164	**279,24**	8007441131982

Linea Salsa pomodoro - Line for tomato - Série pour sauce-tomates - Linie für Tomatensoßetöpfe - Línea para salsa de tomate

Art. 85S

TIPO SUD (CALDAIA) CON DUE MANIGLIE IN ALLUMINIO
SENZA COPERCHIO PESANTE

South type (cauldron) alu handles, no heavy lid
Type sud (cuve) sans couvercle lourd, anses en aluminium
Südkessel ohne Schwerdeckel, Alugriffen
Tipo sud caldero sin tapa con asas aluminio



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA85S36	**36**	23	23	**31,44**	8007441058876
FAMA85S40	**40**	23	29	**35,33**	8007441059262
FAMA85S46	**46**	34	56	**44,06**	8007441059378
FAMA85S50	**50**	34	66,7	**50,14**	8007441059491
FAMA85S60	**60**	34	96	**62,30**	8007441059569

Art. 142

PENTOLA A GRADINO CON COPERCHIO

Deep rim saucepan with lid
Casserole à étage avec couvercle
Abgestufter Topf mit Deckel
Olla en escalón con tapa



Codice	Ø cm	h	Euro	Bar Code
ALMA14228	**28**	29	**37,10**	8007441142087
ALMA14230	**30**	30	**42,22**	8007441142094
ALMA14232	**32**	32	**47,12**	8007441142100
ALMA14236	**36**	34	**53,03**	8007441142124
ALMA14240	**40**	37	**70,96**	8007441142131

Art. 85BC

TIPO NORD (PENTOLA) CON DUE MANIGLIE E PONTICELLO IN ALLUMINIO
COMPRESO COPERCHIO PESANTE

North type (stockpot) with heavy lid, alu handles and loop handle
Type nord (marmite) avec couvercle lourd, anses et poignée en aluminium
Nordtopf mit Schwerdeckel, Alugriffen und Alugegengriff
Tipo nord olla con tapa pesada, asas aluminio y puente aluminio



Codice	Ø cm	h	lt	Euro	Bar Code
FAMA85BC32	**32**	32	25	**41,19**	8007441058333
FAMA85BC34	**34**	34	31	**44,98**	8007441058531
FAMA85BC36	**36**	36	36,5	**50,59**	8007441058845
FAMA85BC38	**38**	38	43	**58,75**	8007441059002
FAMA85BC40	**40**	40	50,2	**65,39**	8007441059231
FAMA85BC46	**46**	46	76,5	**87,99**	8007441059347
FAMA85BC50	**50**	50	98	**102,57**	8007441059460

Art. 207CA

CAVAGNOCCHI

Gnocchi strainer
Petite passoire à gnocchi
Schöpflöffel für Klöße
Espumadera para "gnocchi"



Codice	h cm	Euro	Bar Code
COAL207CA50	**50**	**12,24**	8007441132798

E il sol nel radiante azzurro immenso
Fin de gli Abruzzi al biancheggiar lontano
Folgora, e con desio d'amor più intenso
Ride a' monti de l'Umbria e al verde piano.

Giosuè Carducci

PERUGIA, 12:00 PM



LINEA
DOLCIFLEX
STAMPI DA FORNO

Dolciflex Cake Moulds
Moules a four Dolciflex
Kuchenformen Dolciflex
Dolciflex Moldes Horn

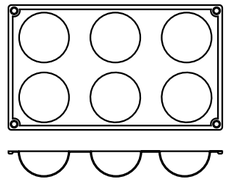
BALDASSARE AGNELLI BERGAMO
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. PA001

SEMISFERA 3 PLACCHE

6 IMPRONTE CAD.

Hemispheric, 3 mats, 6 moulds each
Hémisphère, 3 plaques, 6 moules chac.
Halbkugel, 3 Formen 6 Formchen pro Stück
Semiesferica 3 piezas 6 cavidades



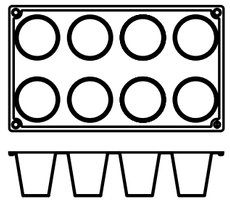
Codice	Ø cm	h	Euro	Bar Code
COSIPA001	**7**	3,5	**28,68**	8007441134785

Art. PA002

BABÀ GRANDE 3 PLACCHE

8 IMPRONTE CAD.

Hemispheric, 3 mats, 6 moulds each
Hémisphère, 3 plaques, 6 moules chac.
Halbkugel, 3 Formen 6 Formchen pro Stück
Semiesferica 3 piezas 6 cavidades



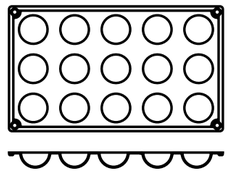
Codice	Ø cm	h	Euro	Bar Code
COSIPA002	**5,5**	6	**28,68**	8007441134792

Art. PA003

SEMISFERA 3 PLACCHE

15 IMPRONTE CAD.

Hemispheric, 3 mats, 15 moulds each
Hémisphère, 3 plaques, 15 moules chac.
Halbkugel, 3 Formen 15 Formchen pro Stück
Semi-esfera 3 piezas 15 cavidades



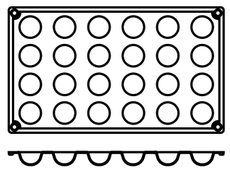
Codice	Ø cm	h	Euro	Bar Code
COSIPA003	**4**	2	**28,68**	8007441134808

Art. PA004

SEMISFERA 3 PLACCHE

24 IMPRONTE CAD.

Hemispheric, 3 mats, 24 moulds each
Hémisphère, 3 plaques, 24 moules chac.
Halbkugel, 3 Formen 24 Formchen pro Stück
Semi-esfera 3 piezas 24 cavidades



Codice	Ø cm	h	Euro	Bar Code
COSIPA004	**3**	1,7	**28,68**	8007441134815

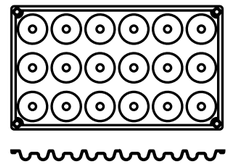
Dolciflex Stampi da forno - Dolciflex Cake Moulds - Moules a four Dolciflex - Kuchenformen Dolciflex - Dolciflex Moldes Horno

Art. PA005

MINI-SAVARIN 3 PLACCHE

18 IMPRONTE CAD.

Mini-savarin, 3 mats, 18 moulds each
Hémisphère, 3 plaques, 18 moules chac.
Mini-savarin, 3 Formen 18 Formchen pro Stück
Mini-savarin 3 piezas 18 cavidades



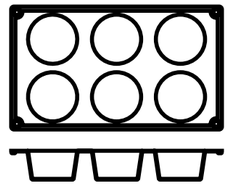
Codice	Ø cm	h	Euro	Bar Code
COSIPA005	**4,1**	2,1	**28,68**	8007441134822

Art. PA008

MUFFIN 3 PLACCHE

6 IMPRONTE CAD.

Mini-savarin, 3 mats, 18 moulds each
Hémisphère, 3 plaques, 18 moules chac.
Mini-savarin, 3 Formen 18 Formchen pro Stück
Mini-savarin 3 piezas 18 cavidades



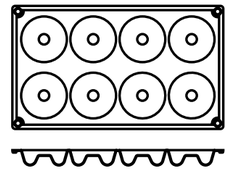
Codice	Ø cm	h	Euro	Bar Code
COSIPA008	**7**	4	**28,68**	8007441134853

Art. PA010

SAVARIN 3 PLACCHE

8 IMPRONTE CAD.

Savarin, 3 mats, 8 moulds each
Savarin, 3 plaques, 8 moules chac.
Savarin, 3 Formen 8 Formchen pro Stück
Savarin 3 piezas 8 cavidades



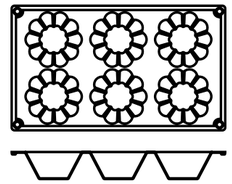
Codice	Ø cm	h	Euro	Bar Code
COSIPA010	**6,5**	2,1	**28,68**	8007441134877

Art. PA012

BRIOCHETTE CANNELLATA 3 PLACCHE

6 IMPRONTE CAD.

Fluted briochette, 3 mats, 6 moulds each
Briochette cannelée, 3 plaques, 6 moules chac.
Briochette, gewellt, 3 Formen 6 Formchen pro Stück
Briochette rizada 3 piezas 6 cavidades



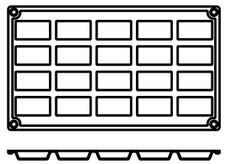
Codice	Ø cm	h	Euro	Bar Code
COSIPA012	**7,9**	3,7	**28,68**	8007441134884

Art. PA014

MINI-FINANZIERE 3 PLACCHE

20 IMPRONTE CAD.

Mini-finanziere, 3 mats, 20 moulds each
Mini-financier, 3 plaques, 20 moules chac.
Mini-finanziere, 3 Formen 20 Formchen pro Stück
Rectangulo 3 piezas 20 cavidades



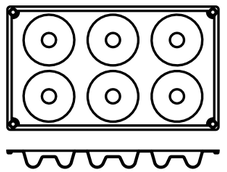
Codice	Ø cm	h	Euro	Bar Code
COSIPA014	**2,6x4,9**	1,1	**28,68**	8007441134907

Art. PA015

SAVARIN 3 PLACCHE

6 IMPRONTE CAD.

Savarin, 3 mats, 6 moulds each
Savarin, 3 plaques, 6 moules chac.
Savarin, 3 Formen 6 Formchen pro Stück
Savarin 3 piezas 6 cavidades



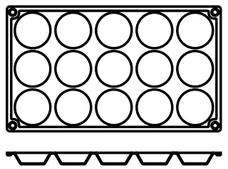
Codice	Ø cm	h	Euro	Bar Code
COSIPA015	**7,2**	2,3	**28,68**	8007441134976

Art. PA016

TARTELETTA 3 PLACCHE

15 IMPRONTE CAD.

Tartelette, 3 mats, 15 moulds each
Tartelette, 3 plaques, 15 moules chac.
Törtchen, 3 Formen 15 Formchen pro Stück
Tartaleta 3 piezas 15 cavidades



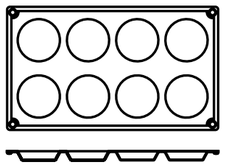
Codice	Ø cm	h	Euro	Bar Code
COSIPA016	**5**	1,5	**28,68**	8007441134914

Art. PA019

FLORENTINE 3 PLACCHE

8 IMPRONTE CAD.

Florentine, 3 mats, 8 moulds each
Florentine, 3 plaques, 8 moules chac.
Florentiner, 3 Formen 8 Formchen pro Stück
Florentina 3 piezas 8 cavidades



Codice	Ø cm	h	Euro	Bar Code
COSIPA019	**6**	1,2	**28,68**	8007441134990

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

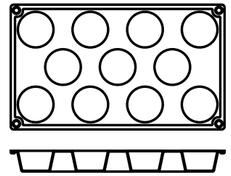
Dolciflex Stampi da forno - Dolciflex Cake Moulds - Moules a four Dolciflex - Kuchenformen Dolciflex - Dolciflex Moldes Horno

Art. PA020

MINI-MUFFIN 3 PLACCHE

11 IMPRONTE CAD.

Mini-muffin, 3 mats, 11 moulds each
Mini-muffin, 3 plaques, 11 moules chac.
Mini-Muffin, 3 Formen 11 Formchen pro Stück
Mini-muffin 3 piezas 11 impronte



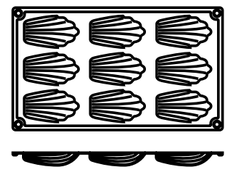
Codice	Ø cm	h	Euro	Bar Code
COSIPA020	**5**	2,8	**28,68**	8007441135003

Art. PA021

MADELEINE 3 PLACCHE

9 IMPRONTE CAD.

Madeleine, 3 mats, 9 moulds each
Madeleine, 3 plaques, 9 moules chac.
Madeleine, 3 Formen 9 Formchen pro Stück
Madalena 3 piezas 9 cavidades



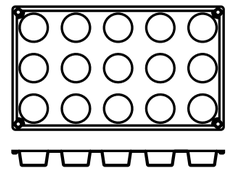
Codice	Ø cm	h	Euro	Bar Code
COSIPA021	**4,5x7,8**	1,7	**28,68**	8007441135010

Art. PA024

PETIT-FOUR 3 PLACCHE

15 IMPRONTE CAD.

Petit-four, 3 mats, 15 moulds each
Petit four, 3 plaques, 15 moules chac.
Petit-four, 3 Formen 15 Formchen pro Stück
Petit-four 3 piezas 15 impronte



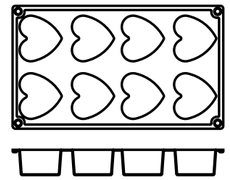
Codice	Ø cm	h	Euro	Bar Code
COSIPA024	**4**	2	**28,68**	8007441135041

Art. PA025

CUORE 3 PLACCHE

8 IMPRONTE CAD.

Heart, 3 mats, 8 moulds each
Cœur, 3 plaques, 8 moules chac.
Herz, 3 Formen 8 Formchen pro Stück
Corazon 3 piezas 8 cavidades



Codice	Ø cm	h	Euro	Bar Code
COSIPA025	**6x6,5**	3,5	**28,68**	8007441135058

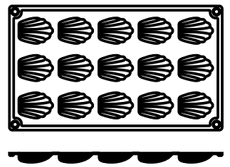
PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. PA026

MADELEINE PICCOLA 3 PLACCHE

15 IMPRONTE CAD.

Little madeleine, 3 mats, 15 moulds each
Petite madeleine, 3 plaques, 15 moules chac.
Kleine Madeleine, 3 Formen 15 Formchen pro Stück
Madalena pequena 3 Piezas, 15 cavidades



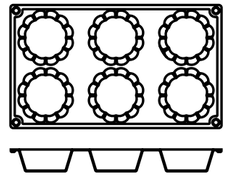
Codice	Ø cm	h	Euro	Bar Code
COSIPA026	**3x4,2**	1,15	**28,68**	8007441135065

Art. PA027

BRIOCHETTE CANNELLATA 3 PLACCHE

6 IMPRONTE CAD.

Fluted briochette, 3 mats, 15 moulds each
Briochette cannelée, 3 plaques, 6 moules chac.
Briochette, gewellt, 3 Formen 6 Formchen pro Stück
Briochette rizada 3 piezas 6 impronte



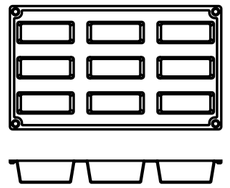
Codice	Ø cm	h	Euro	Bar Code
COSIPA027	**7,9**	3	**28,68**	8007441135072

Art. PA028

CAKE 3 PLACCHE

9 IMPRONTE CAD.

Cake, 3 mats, 9 moulds each
Cake, 3 plaques, 9 moules chac.
Cake, 3 Formen 9 Formchen pro Stück
Cake 3 piezas 9 impronte



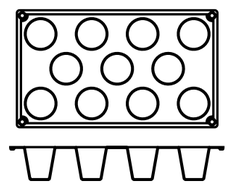
Codice	Ø cm	h	Euro	Bar Code
COSIPA028	**3x8**	3	**28,68**	8007441135089

Art. PA030

BABÀ MEDIO 3 PLACCHE

11 IMPRONTE CAD.

Medium baba, 3 mats, 11 moulds each
Baba médium, 3 plaques, 11 moules chac.
Mittel-Babà, 3 Formen 11 Formchen pro Stück
Cilindro medio 3 piezas 11 cavidades



Codice	Ø cm	h	Euro	Bar Code
COSIPA030	**4,5**	4,8	**28,68**	8007441135102

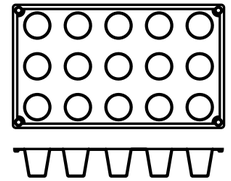
Dolciflex Stampi da forno - Dolciflex Cake Moulds - Moules a four Dolciflex - Kuchenformen Dolciflex - Dolciflex Moldes Horno

Art. PA031

BABÀ PICCOLO 3 PLACCHE

15 IMPRONTE CAD.

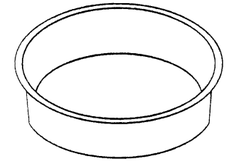
Little baba, 3 mats, 15 moulds each
Petits babas, 3 plaques, 15 moules chac.
Klein-Babà, 3 Formen 15 Formchen pro Stück
Cilindro pequeno 3 piezas 15 impronte



Codice	Ø cm	h	Euro	Bar Code
COSIPA031	**3,5**	3,8	**28,68**	8007441135119

TORTIERA TONDA

Round cake mould
Tourtière ronde
Runde Kuchenform
Tartera redonda



Codice	Ø cm	Euro	Bar Code
COSIPAT03	24x4,2	**10,30**	8007441135751
COSIPAT04	26x4,5	**11,24**	8007441135768
COSIPAT05	28x4,5	**11,24**	8007441135775

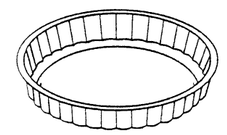
TORTIERA TONDA CANNELLATA

Fluted round cake mould
Tourtière ronde cannelée
Gewellte, runde Kuchenform
Tartera redonda Rizada

Codice	Ø cm	Euro	Bar Code
COSIPAT51	26x3	**11,24**	8007441135782
COSIPAT52	28x3	**11,24**	8007441135799
COSIPAT53	30x3	**11,24**	8007441135805

TORTIERA TONDA CANNELLATA FONDO RIALZ.

Fluted round cake mould, raised bottom
Tourtière ronde fond élevé
Gewellte, runde Kuchenform mit Hochboden
Tartera redonda rizada fondo realzado

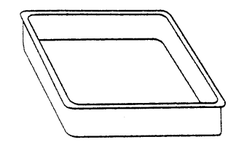


Codice	Ø cm	Euro	Bar Code
COSIPAT54	26x3	**11,24**	8007441135812
COSIPAT55	28x3	**11,24**	8007441135829
COSIPAT56	30x3	**11,24**	8007441135836

Art. PAT70

TORTIERA QUADRATA

Square cake mould
Tourtière carrée
Quadrate Kuchenform
Tartera cuadrada



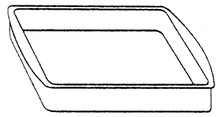
Codice	cm	h	Euro	Bar Code
COSIPAT70	**26x26**	4	**11,24**	8007441135843

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Art. PAT71

TORTIERA RETTANGOLARE

Rectangular cake mould
Tourtière rectangulaire
Rechteckige Kuchenform
Tartera rectangular

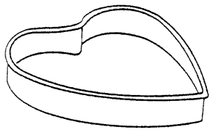


Codice	cm	h	Euro	Bar Code
COSIPAT71	**28x24**	4	**11,24**	8007441135850

Art. PAT72

FORMA CUORE

Heart mould
Moule à cœur
Herzform
Molde corazon

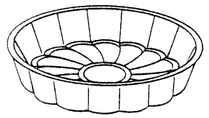


Codice	cm	h	Euro	Bar Code
COSIPAT72	**21,8x20,8**	3,5	**10,30**	8007441135867

Art. PAT73

TORTIERA FIORE

Flower mould
Moule à fleur
Blumeform
Tartera flor

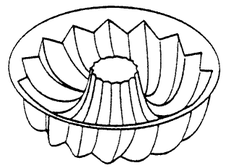


Codice	Ø cm	Euro	Bar Code
COSIPAT73	**20x4**	**10,30**	8007441135874

Art. PAT74

FORMA CIAMBELLA DENTATA

Fluted savarin mould
Moule à savarin cannelée
Gewellte Kranzkuchenform
Molde savarin dentellada

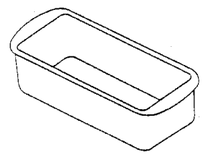


Codice	Ø cm	Euro	Bar Code
COSIPAT74	**24x6**	**11,24**	8007441135881

Art. PAT75

FORMA PLUMCAKE

Plumcake mould
Moule à plum-cake
Plumcakeform
Molde cake



Codice	cm	h	Euro	Bar Code
COSIPAT75	**10,5x24**	6,5	**10,30**	8007441135898

Accessori

Accessories

COALALUMNET

PRODOTTO PER LA PULIZIA DELL'ALLUMINIO

Prodotto per la pulizia dell'alluminio
Aluminium cleaner
Agent de nettoyage de l'aluminium
Aluminium Reinigungsmittel
Producto para la limpieza del aluminio



Codice	Euro	Bar Code
COALALUMNET	**13,18**	8007441138004

Condizioni di impiego
Utilizzare al 5-10% (1/2 litro - 1 litro per 10 litri d'acqua). Immergere il materiale da pulire per circa 15 minuti. Risciacquare e asciugare.

Instructions for use
Use a 5-10% ratio (1/2 litre - 1 litre per 10 litres of water). Soak the material to clean for around 15 minutes. Rinse thoroughly and dry as usual.

Conditions d'emploi
Utiliser à 5-10% (1/2 litre - 1 litre pour 10 litres d'eau). Immerger le matériel à nettoyer pendant environ 15 minutes. Rincer et sécher.

Anwendungsbedingungen
In einer Konzentration von ca. 10-15% verwenden (1/2 Liter für 10 Liter Wasser) Das zu reinigende Material für ca. 15 Minuten eintauchen. Abspülen und trocknen.

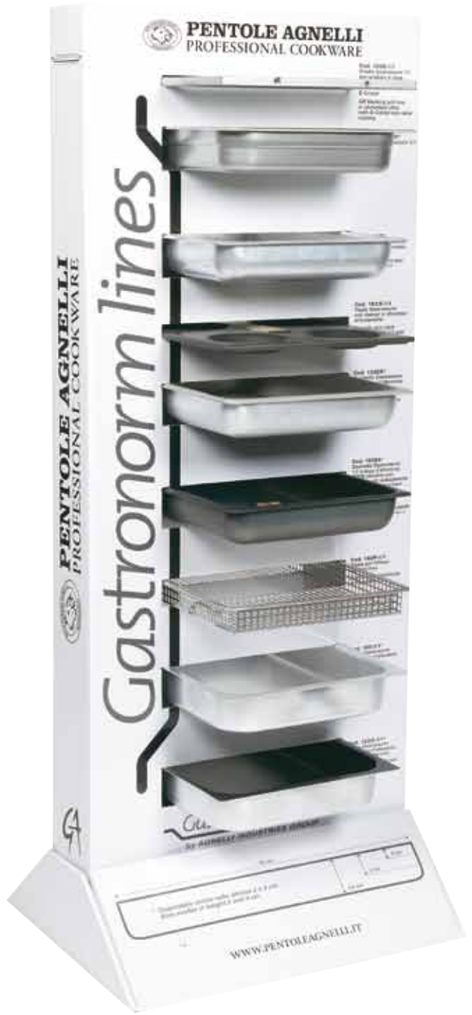
Condiciones de empleo
Utilizar al 5-10% (1/2 litro - 1 litro por cada 10 litros de agua). Sumergir en el líquido el material que se debe limpiar durante unos 15 minutos. Aclarar y secar.

Art. 169F

ROTOLO FOGLIO ALLUMINIO SOTTILE MT. 140



Codice	Euro	Bar Code
COAL169F	**20,35**	8007441136475



ESPOSITORE CON TEGLIE
Display with baking trays

Codice	Euro	Bar Code
ESPOKITGN	953,39	8007441605483

Due pezzi per ogni articolo
Two pieces for each item

530 mm - 20 6/7"
325 mm - 12 4/5"
1/1

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Collezione
Promessi Cuochi®
by Pentole Agnelli Professional Cookware
Multiforme e multimateriale

In dotazione ricettario, pinza chef e grembiule
Included equipment: recipe book, chef's pincer and apron
En dotation: livre des recettes, pince et tablier pour chef
Rezeptbuch, Zange und Schürze ausgestattet
En la dotaciòn, van incluidos recetario, pinza chef Y delantal

CONTENUTO DEL KIT

Rame stagnato:
· Casseruola alta 2 maniglie Ø 24cm
· Coperchio Ø 24cm

Alluminio antiaderente
· Padella alta con antiaderente Teflon 1 manico Ø 24cm
· Tegame con antiaderente Teflon 2 maniglie Ø 28cm

Alluminio indeformabile:
· Casseruola alta 1 manico Ø 16cm
· Casseruola bassa 2 maniglie Ø 28cm
· Coperchio Ø 28cm
· Tegame rettangolare Ø 35cm

Acciaio Inox:
· Pentola Ø 20cm
· Coperchio Ø 20cm

In dotazione:
· Pinze Chef 35cm
· Guida agli strumenti di cottura
· Grembiule "Promessi cuochi"



COLLEZIONE PROMESSI CUOCHI
MULTIFORME E MULTIMATERIALE
Collezione Promessi Cuochi Multiforme e Multimateriale
Collection Promessi Cuochi Multifarious, Multimaterial
Collection "Promessi Cuochi" Multiformes et Multimatériaux
Kollektion Promessi Cuochi Multi-Formen und Multi-Materialien
Colección Promessi Cuochi Multiforme y Multimateria

Codice	Euro	Bar Code
SETPROMESSI	**523,41**	8007441140663

PENTOLE AGNELLI
PROFESSIONAL COOKWARE

Una storia lunga un secolo.

A century long history.

Era il 1907 quando il Cav. Baldassare Agnelli a Bergamo, in via Fantoni, fondò la "Fabbrica di Alluminio Baldassare Agnelli".
Si producevano i primi prodotti forgiati, appunto, in alluminio: un materiale allora davvero innovativo.

L'azienda proponeva con successo una vasta merceologia di qualità, tutto ciò che l'alluminio per le sue molteplici doti poteva offrire veniva attentamente progettato e prodotto.

Per la sua intraprendenza **Baldassare Agnelli negli anni 30 fu insignito dell'onorificenza di Cavaliere**.

Lasciata l'antica sede di Via Fantoni, l'azienda si insedia a Lallio (Bergamo), ed incomincia a strutturarsi come un vero e proprio Gruppo industriale, fino ad assumere il ruolo e i numeri che oggi la contraddistinguono come leader di settore.

It was in 1907 that a factory sited in the rural Italy and surrounded by dusty roads gave birth to the first products "forged" with a material that was the "true innovation" of that period: aluminium.

The craftsman of such a business was **Cav. Baldassare Agnelli**. In Bergamo, via Fantoni, he founded in that year the "Aluminium factory Baldassare Agnelli".

Thanks to his ingeniousness, **Baldassare Agnelli became one of the youngest Knight of the Reign** in the thirties and has always been proud of such a distinction.

Nowadays the Group has left the original site in via Fantoni, the company dimensions and the volume of production have increased.



Il Museo della Pentola.

The museum of pots.

All'interno della Baldassare Agnelli è custodito un tesoro della cucina.
Si tratta del primo e unico Museo della Pentola, una fedele riproduzione di un officina del primo Novecento contenente cimeli originali della storia sede Agnelli di Via Fantoni e, ovviamente di pentole di tutte le fogge provenienti dalla collezione privata della famiglia.

Entrando nel Museo, il visitatore attraversa la memoria di oltre cent'anni di storia.

Baldassarre Agnelli di Lallio is a company which guards a culinary treasure; **the first and only Pan Museum, a loyal reproduction of an early Twentieth-century workshop** containing original curios belonging to the time-honoured premises of Agnelli in Via Fantoni.

On entering, the visitor is enveloped by the history of over one hundred years of production activity.







Show Room & Concept Restaurant.

Il punto di arrivo di un percorso che abbraccia oltre un secolo di storia industriale, ristorazione ed eno-gastronomia. Le ultime creazioni del prestigioso marchio bergamasco, affermato in tutto il mondo, racchiuse nel **nuovo Show Room**. Un vero e proprio tempio della pentola, in cui scoprire forme e materiali, Design e versatilità, funzionalità e modernità, senza trascurare hi-tech e multimedialità.

Non un ristorante ma una grande sala da pranzo dove invitare e coccolare ospiti fortunati. Luogo fuori da tempo e mode, il **Concept Restaurant** vuole restituirea le sensazioni tipiche di un invito a cena per condividere l'armonia e lo spirito di un'azienda storica e nello stesso tempo all'avanguardia nel settore della ristorazione professionale.

The end of a journey covering more than a century of industrial history, food preparation and the art of wine and cookery. The latest creations of the prestigious Bergamo brand, established world-wide, gathered together in the new **Show Room**. A true temple of pots and pans, where you can discover shapes and materials, design and versatility, functionality and modernity, without ignoring hi-tech and multimediality.

More than a restaurant, it's a large dining room for playing host to fortunate guests and pampering them. A timeless place that follows no passing trends, the aim of the **Concept Restaurant** is to conjure up the sensations we experience when invited to dinner. It is a means of sharing the harmony and spirit of a time-honoured company which also manages to maintain a cutting-edge lead in the professional catering trade.



Pentola d'Oro.

Un prodotto editoriale, molto ambizioso, che nel corso degli anni ha saputo migliorarsi e rinnovarsi sempre di più sia nei contenuti sia nella veste grafica, mantenendo inalterate le caratteristiche che da sempre la animano: il rigore e la serietà degli argomenti trattati.

Forte di una tiratura di oltre 20.000 copie **La Pentola D'Oro**, distribuita presso i migliori ristoranti italiani selezionati, consente agli esperti del settore di scoprire e sperimentare il mondo dell'eno-gastronomia e dell'agro-alimentare di qualità.

It is an ambitious publication which, over the course of the years, has managed to improve and renew both its content and its graphics even more. At the same time however, it has ensured that its original features, namely the competent, professional way in which it tackles subjects, has remained unchanged.

With a print run of over 20,000 copies, **La Pentola D'Oro**, which is distributed throughout selected fine Italian restaurants, allows experts in the trade to delve into the field of food and wine and quality agrifood produce.











Verniciatura.

Painting.

É stata **creata l'azienda dedicata alla verniciatura**, che andrà a coprire il totale fabbisogno delle aziende del Gruppo Agnelli. In questo modo anche nella verniciatura il totale controllo della filiera permette un perfezionamento costante e monitorato, per il raggiungimento di **sempre innovativi sistemi di verniciatura.**

Agnelli Group still evolves the investments in order to improve the quality control process of its products. This goal is achieved by the opening of **a new painting company** which will serve the production line in total, satisfying the whole demand. Improving once again and together with our customers heading to the future.

CENTRO RICERCHE PER LO STUDIO DEI MATERIALI E FORME DEGLI STRUMENTI DI COTTURA
www.sapsitalia.com

SAPS: il centro studi di Pentole Agnelli.

SAPS: Baldassare Agnelli research center.

SAPS è un centro studi al servizio di chef professionisti, studenti delle scuole alberghiere o anche semplici appassionati che vogliono approfondire la conoscenza degli strumenti di cottura.
L'associazione organizza corsi composti da lezioni teoriche sulla storia ed il corretto impiego dei materiali e da interessanti dimostrazioni pratiche curate da docenti affermati.

SAPS è inoltre uno spazio di incontro dove tutti gli appassionati, che hanno a cuore l'arte culinaria, possono conoscere più da vicino le tematiche che la determinano.

Per statuto **SAPS** tutela e tramanda il patrimonio culturale degli strumenti di cottura del Made in Italy che hanno fatto grande la nostra cucina nel mondo.

SAPS is a research centre devoted to make qualified expertise available to chefs, students of the Hotel and Restaurant Scools and even amateurs who wish to know more about cookware, how they are made, which materials and shapes that perform the best for every type of recipe.

The association organizes courses shared between a theoretic part of lessons regarding the history of the cookware and their correct use and a part of practical demonstrations carried out by high level lecturers.

The aim, established by the founders of **SAPS**, is to safeguard and pass on the rich heritage of cookware know-how that they possess and become a pleasant meeting place for people who care for the culinary art, the gastronomic traditions and who enjoy excellent food.











Certificazioni.

Certifications

I prodotti **Pentole Agnelli** rappresentano il Made in Italy in tutto il mondo, segno di qualità e tradizione. **Pentole Agnelli** aderisce al programma europeo **AFFG** (Aluminium For Future Generation) ed a **CentroAl - Alluminio in Cucina**, il consorzio che riunisce in Italia i Produttori di Pentole Professionali.

Pentole Agnelli products represent the Made in Italy all over the world, a synonym of quality and tradition. **Pentole Agnelli** adheres to the European program **AFFG** (Aluminium for Future Generation) and to **CentroAl - Aluminium in the Kitchen**, the syndicate gathering the Italian Manufacturers of Professional Cookware.

Pentole Agnelli persegue l'obbiettivo della piena soddisfazione dei propri clienti attraverso un prodotto di qualità, un servizio garantito da personale specializzato, il rispetto della puntualità nelle consegne ed un prezzo competitivo. **Pentole Agnelli** ha attuato un Sistema di Gestione per la Qualità in accordo ai requisiti della norma **UNI EN ISO 9001:2008** per la quale è stata certificata.

Pentole Agnelli pursues the fullest customer satisfaction through high quality products, specialized personnel, respect of delivery deadlines and competitive prices. **Pentole Agnelli** has implemented a Quality Management System in compliance with the requirements of **UNI EN ISO 9001:2008**, for which it has been certified.

Gli strumenti **Pentole Agnelli** sono quelli ufficiali della **FIC**, Federazione Italiana Cuochi.

Pentole Agnelli's products have been chosen by the **FIC**, Federazione Italiana Cuochi (Italian Federation of Cooks), as their official cookware.

Fornitori ufficiali **NIC**: Nazionale Italiana Cuochi.

Official supplier **NIC**: National Italian Chefs Team.

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PROFESSIONAL COOKWARE

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Azienda con Sistema Qualità Certificato

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