GN PAN CATALOGUE

Fermann

UK Quality

Fermann

TOP LINE

THE MOST EXCLUSIVE COOKWARE LEAD TO HIGH CUISINE

COOKWARE BODY MADE OF 18/10 STAINLESS STEEL

INDUCTION

INDUC GAS VITRO ELECTR

Fermann

EFFICIENT: LIDS DESIGNED TO SAVE ENERGY

INSULATING: ST/STEEL HEAT RESISTANT HANDLES

INDUCTION: SANDWICH BOTTOM (ST/STEEL - ALU - ST/STEEL)

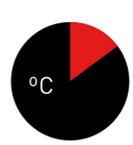
CONTROL: HANDCRAFTED WELDING AND CHECKING EVERY UNIT /

EFFICACY

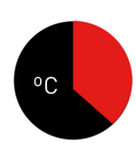
COLD

WARM

EFFICACY



STEEL



ALUMINIUM

TOP LINE

F01 Stock pot without lid

REF	Ø cm	H cm	Lts	U
F0120	20	20,0	6,20	1
F0124	24	24,0	10,00	1
F0128	28	28,0	16,50	1
F0130	30	30,0	21,20	1
F0132	32	32,0	24,00	1
F0135	35	35,0	33,60	1
F0140	40	40,0	50,00	1
F0145	45	45,0	72,00	1
F0150	50	50,0	98,00	1

F02 Casserole without lid

REF	Ø cm	H cm	Lts	U
F0220	20	8,0	2,50	1
F0224	24	9,5	4,30	1
F0228	28	11,0	6,70	1
F0230	30	12,0	8,40	1
F0232	32	12,5	10,00	1
F0235	35	14,0	13,60	1
F0240	40	15,5	19,50	1
F0245	45	17,0	27,00	1
F0250	50	20,0	39,00	1
F0260	60	23,0	65,00	1

F03 Sauce pot without lid

REF	Ø cm	H cm	Lts	U
F0320	20	13,0	4,00	1
F0324	24	14,0	6,30	1
F0328	28	17,5	10,20	1
F0330	30	18,0	12,70	1
F0332	32	19,0	15,20	1
F0335	35	21,0	20,20	1
F0340	40	25,0	31,40	1
F0345	45	28,0	44,50	1
F0350	50	30,0	59,00	1
F0360	60	35,0	99,00	1

F04 Paella pan without lid

REF	Ø cm	H cm	Lts	U
F0428	28	6,0	3,70	1
F0432	32	6,0	4,70	1
F0435	35	7,0	6,70	1
F0440	40	8,0	10,00	1

TOP LINE

F05 Stock pot with lid

REF	Ø cm	H cm	Lts	U
F0520	20	20,0	6,20	1
F0524	24	24,0	10,00	1
F0528	28	28,0	16,50	1
F0530	30	30,0	21,20	1
F0532	32	32,0	24,00	1
F0535	35	35,0	33,60	1
F0540	40	40,0	50,00	1
F0545	45	45,0	72,00	1
F0550	50	50,0	98,00	1

F06 Casserole with lid

REF	Ø cm	H cm	Lts	U
F0620	20	8,0	2,50	1
F0624	24	9,5	4,30	1
F0628	28	11,0	6,70	1
F0630	30	12,0	8,40	1
F0632	32	12,5	10,00	1
F0635	35	14,0	13,60	1
F0640	40	15,5	19,50	1
F0645	45	17,0	27,00	1
F0650	50	20,0	39,00	1
F0660	60	23,0	65,00	1

F07 Sauce pot with lid

REF	Ø cm	H cm	Lts	U
F0716	16	11,0	2,10	1
F0720	20	13,0	4,00	1
F0724	24	14,0	6,30	1
F0728	28	17,5	10,20	1
F0730	30	18,0	12,70	1
F0732	32	19,0	15,20	1
F0735	35	21,0	20,20	1
F0740	40	25,0	31,40	1
F0745	45	28,0	44,50	1
F0750	50	30,0	59,00	1
F0760	60	35,0	99,00	1

F08 Paella pan with lid

REF	Ø cm	H cm	Lts	U
F0828	28	6,0	3,70	1
F0832	32	6,0	4,70	1
F0835	35	7,0	6,70	1
F0840	40	8,0	10,00	1

TOP LINE

F09 Saucepan

REF	Ø cm	H cm	Lts	U
F0916	16	7,5	1,50	1
F0918	18	8,0	2,00	1
F0920	20	8,0	2,50	1
F0924	24	9,5	4,30	1
F0928	28	11,0	6,70	1
F0932	32	12,5	10,00	1

With counterhandle

F10 Deep saucepan

REF	Ø cm	H cm	Lts	U
F1016	16	11,0	2,10	1
F1018	18	12,0	3,00	1
F1020	20	13,0	4,00	1
F1024	24	14,0	6,30	1
F1028	28	17,5	10,20	1
F1032	32*	19,0	15,20	1

With counterhandle

F11 French style saucepan

REF	Ø cm	H cm	Lts	U
F1112	12	7,0	0,70	1
F1114	14	7,0	1,00	1
F1116	16	7,5	1,50	1
F1118	18	9,0	2,30	1
F1120	20	10,0	3,10	1
F1122	22	11,0	4,20	1
F1124	24	12,0	5,40	1
F1128	28	14,0	8,60	1

The only difference between the refs. 200, 201 and 202 is its height.

F12 Conical sauté pan

REF	Ø cm	H cm	Lts	U
F1216	16	6,0	1,00	1
F1218	18	6,0	1,20	1
F1220	20	6,5	1,60	1
F1222	22	7,0	2,10	1
F1224	24	7,5	2,70	1

TOP LINE

F13 Rounded saucepan

REF	Ø cm	H cm	Lts	U
F1320	20	7,5	1,80	1
F1324	24	8,5	3,00	1

F14 Sauté pan

REF	Ø cm	H cm	Lts	U
F1420	20	6,0	1,90	1
F1424	24	6,0	2,70	1
F1428	28	6,0	3,70	1
F1430	30	6,0	4,30	1
F1432	32	6,0	4,70	1
F1435	35	7,0	6,70	1
F1440	40*	8,0	10,00	1

With counterhandle

F15 Lid

REF	Ø cm	U
F1516	16	1
F1520	20	1
F1524	24	1
F1528	28	1
F1530	30	1
F1532	32	1
F1535	35	1
F1540	40	1
F1545	45	1
F1550	50	1
F1560	60	1

COOK,
ENJOY,
TRY,
LIVE

INOX-PRO

SPECIALLY DESIGNED TO ACHIEVE THE BEST PERFORMANCE IN THE PROFESSIONAL COOKING

COOKWARE BODY MADE OF 18/10 STAINLESS STEEL

INDUCTION

WARRANTY: CONTROL OF ALL PRODUCTION PROCESSES

QUALITY: INNER AND OUTER SIDES OF ALL MODELS WITH UNIFORM SATIN POLISHING

RADIUS SPECIALLY DESIGNED FOR EASY AND FAST CLEANING

INDUCTION: SANDWICH BOTTOM (ST/STEEL - ALU - ST/STEEL)

CONTROL: HANDCRAFTED WELDING AND CHECKING EVERY UNIT

EFFICACY

COLD

WARM

F16 Stock pot without lid

REF	Ø cm	H cm	Lts	U
F1616	16	16,0	3,00	1
F1618	18	18,0	4,50	1
F1620	20	20,0	6,20	1
F1624	24	24,0	10,00	1
F1628	28	28,0	16,50	1
F1630	30	30,0	21,20	1
F1632	32	32,0	24,00	1
F1635	35	35,0	33,60	1
F1640	40	40,0	50,00	1
F1645	45	45,0	72,00	1
F1650	50	50,0	98,00	1
F1660	60	55,0	155,00	1

F17 Casserole without lid

REF	Ø cm	H cm	Lts	U
F1716	16	7,5	1,50	1
F1718	18	8,0	2,00	1
F1720	20	8,0	2,50	1
F1724	24	9,50	4,30	1
F1728	28	11,0	6,70	1
F1730	30	12,0	8,40	1
F1732	32	12,5	10,00	1
F1735	35	14,0	13,60	1
F1740	40	15,5	19,50	1
F1745	45	17,0	27,00	1
F1750	50	20,0	39,00	1
F1760	60	23,0	65,00	1

F18 Sauce pot without lid

REF	Ø cm	H cm	Lts	U
F1816	16	11,0	2,10	1
F1818	18	12,0	3,00	1
F1820	20	13,0	4,00	1
F1824	24	14,0	6,30	1
F1828	28	17,5	10,20	1
F1830	30	18,0	12,70	1
F1832	32	19,0	15,20	1
F1835	35	21,0	20,20	1
F1840	40	25,0	31,40	1
F1845	45	28,0	44,50	1
F1850	50	30,0	59,00	1
F1860	60	35,0	99,00	1

F19 Paella pan without lid

REF	Ø cm	H cm	Lts	U
F1920	20	6,0	1,90	1
F1924	24	6,0	2,70	1
F1928	28	6,0	3,70	1
F1930	30	6,0	4,30	1
F1932	32	6,0	4,70	1
F1935	35	7,0	6,70	1
F1940	40	8,0	10,00	1
F1945	45	8,5	12,00	1
F1950	50	9,0	17,50	1
F1960	60	10,0	28,00	1

F20 Stock pot with lid

REF	Ø cm	H cm	Lts	U
F2016	16	16,0	3,00	1
F2018	18	18,0	4,50	1
F2020	20	20,0	6,20	1
F2024	24	24,0	10,00	1
F2028	28	28,0	16,50	1
F2030	30	30,0	21,20	1
F2032	32	32,0	24,00	1
F2035	35	35,0	33,60	1
F2040	40	40,0	50,00	1
F2045	45	45,0	72,00	1
F2050	50	50,0	98,00	1
F2060	60	55,0	155,00	1

F21 Casserole with lid

REF	Ø cm	H cm	Lts	U
F2116	16	7,5	1,50	1
F2118	18	8,0	2,00	1
F2120	20	8,0	2,50	1
F2124	24	9,5	4,30	1
F2128	28	11,0	6,70	1
F2130	30	12,0	8,40	1
F2132	32	12,5	10,00	1
F2135	35	14,0	13,60	1
F2140	40	15,5	19,50	1
F2145	45	17,0	27,00	1
F2150	50	20,0	39,00	1
F2160	60	23,0	65,00	1

F22 Sauce pot with lid

REF	Ø cm	H cm	Lts	U
F2216	16	11,0	2,10	1
F2218	18	12,0	3,00	1
F2220	20	13,0	4,00	1
F2224	24	14,0	6,30	1
F2228	28	17,5	10,20	1
F2230	30	18,0	12,70	1
F2232	32	19,0	15,20	1
F2235	35	21,0	20,20	1
F2240	40	25,0	31,40	1
F2245	45	28,0	44,50	1
F2250	50	30,0	59,00	1
F2260	60	35,0	99,00	1

F23 Paella pan with lid

REF	Ø cm	H cm	Lts	U
F2320	20	6,0	1,90	1
F2324	24	6,0	2,70	1
F2328	28	6,0	3,70	1
F2330	30	6,0	4,30	1
F2332	32	6,0	4,70	1
F2335	35	7,0	6,70	1
F2340	40	8,0	10,00	1
F2345	45	8,5	12,00	1
F2350	50	9,0	17,50	1
F2360	60	10,0	28,00	1

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F24 Conical couscous set with lid

REF	Ø cm	H cm	Lts	U
F2440	A 40	20,0	20,00	1
	B 32	32,0	24,00	
F2450	A 50	25,0	40,00	1
	B 40	40,0	50,00	
F2470	A 70	25,0	65,00	1
	B 50	50,0	98,00	

F25 Top for couscous set conical shape

REF	Ø cm	H cm	Lts	U
F2540	40	20,0	20,00	1
F2550	50	25,0	40,00	1
F2560	60	23,5	45,00	1
F2570	70	25,0	65,00	1

holes

F26 Straight couscous set

REF	Ø cm	H cm	Lts	U
F2620	A 20	13,0	4,00	1
	B 20	20,0	6,20	
F2624	A 24	14,0	6,30	1
	B 24	24,0	10,00	
F2628	A 28	17,5	10,00	1
	B 28	28,0	16,50	
F2632	A 32	19,0	15,00	1
	B 32	32,0	24,00	
F2635	A 35	21,0	20,00	1
	B 35	35,0	33,60	

With lid

F27 Top for steam pot and couscous set straight shape

REF	Ø cm	H cm	Lts	U
F2720	20	13,0	4,00	1
F2724	24	14,0	6,30	1
F2728	28	17,5	10,00	1
F2732	32	19,0	15,00	1
F2735	35	21,0	20,00	1

holes

F28 Steam pot

REF	Ø cm	H cm	Lts	U
F2820	A 20	13,0	4,00	1
	B 20	13,0	4,00	
F2824	A 24	14,0	6,30	1
	B 24	14,0	6,30	
F2828	A 28	17,5	10,00	1
	B 28	17,5	10,00	
F2832	A 32	19,0	15,00	1
	B 32	19,0	15,00	
	A 35	21,0	20,00	1
	B 35	21,0	20,00	

With lid

F29 Casserole set + 4 pasta colander

REF	Ø cm	H cm	Lts	U
F2935	35	21,0	20,20	1
F2940	40	25,0	31,40	1

Casserole data 216.
Without lid

F30 Pasta colander

REF	H cm	U
A F3023	23,0	1
B F3026	26,0	1

A lt fits ref. 216 - Ø 35 cm

B lt fits ref. 216 - Ø 40 cm

F31 Stock pot with tap and lid

REF	Ø cm	H cm	Lts	U
F3128	28	28,0	16,50	1
F3132	32	32,0	24,00	1
F3135	35	35,0	33,60	1
F3140	40	40,0	50,00	1
F3145	45	45,0	72,00	1

F32 Grid for stock pot with tap

Ideal for sterilizing jars

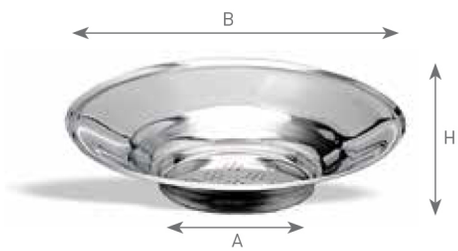
REF	Ø cm	H cm	U
F3227	27,5	5,50	1
F3231	31,5	5,50	1
F3234	34,5	5,50	1
F3239	39,5	5,50	1
F3244	44,5	5,50	1

F33 Lid

REF	Ø cm	U
F3314	14	1
F3316	16	1
F3318	18	1
F3320	20	1
F3322	22	1
F3324	24	1
F3328	28	1
F3330	30	1
F3332	32	1
F3335	35	1
F3340	40	1
F3345	45	1
F3350	50	1
F3360	60	1

INOX-PRO

F34 Fry colander



REF	Ø A cm	Ø B cm	H cm	U
F3418	18	37,5	7,5	1
F3420	20	38,0	7,5	1

F35 Pot

REF	Ø cm	H cm	Lts	U
F3516	16	16,0	3,00	1
F3518	18	18,0	4,50	1
F3520	20	20,0	6,20	1

F36 Bain marie

REF	Ø cm	H cm	Lts	U
F3616	16	16,0	3,00	1
F3618	18	18,0	4,50	1
F3620	20	20,0	6,20	1
F3624	24	24,0	10,00	1

With diffusing bottom sandwich type

F37 Bain marie without sandwich bottom

REF	Ø cm	H cm	Lts	U
F3716	16	16,0	3,00	1
F3718	18	18,0	4,50	1
F3720	20	20,0	6,20	1

F38 Bain marie without sandwich bottom

REF	Ø cm	H cm	Lts	U
F3816	16	16,0	3,00	1
F3818	18	18,0	4,50	1
F3820	20	20,0	6,20	1

Perfect for sauces

F39 Sauté pan

REF	Ø cm	H cm	Lts	U
F3920	20	6,0	1,90	1
F3924	24	6,0	2,70	1
F3928	28	6,0	3,70	1
F3930	30	6,0	4,30	1
F3932	32	6,0	4,70	1
F3935	35	7,0	6,70	1
F3940	40	8,0	10,00	1

With counterhandle

INOX-PRO

F40 Saucepan

With counterhandle

REF	Ø cm	H cm	Lts	U
F4016	16	7,5	1,50	1
F4018	18	8,0	2,00	1
F4020	20	8,0	2,50	1
F4024	24	9,5	4,30	1
F4028	28	11,0	6,70	1
F4032	32*	12,50	10,00	1

F41 Deep saucepan

With counterhandle

REF	Ø cm	H cm	Lts	U
F4116	16	11,0	2,10	1
F4118	18	12,0	3,00	1
F4120	20	13,0	4,00	1
F4124	24	14,0	6,30	1
F4128	28	17,5	10,20	1
F4132	32*	19,0	15,20	1

F42 French style saucepan

REF	Ø cm	H cm	Lts	U
F4212	12	7,0	0,70	1
F4214	14	7,0	1,00	1
F4216	16	7,5	1,50	1
F4218	18	9,0	2,30	1
F4220	20	10,0	3,10	1
F4222	22	11,0	4,20	1
F4224	24	12,0	5,40	1
F4228	28	14,0	8,60	1

F43 Saucepan with side spouts

REF	Ø cm	H cm	Lts	U
F4316	16	7,5	1,50	1
F4320	20	10,0	3,10	1

F44 Conical sauté pan

REF	Ø cm	H cm	Lts	U
F4416	16	6,0	1,00	1
F4418	18	6,0	1,20	1
F4420	20	6,5	1,60	1
F4422	22	7,0	2,10	1
F4424	24	7,5	2,70	1

F45 Rounded saucepan

REF	Ø cm	H cm	Lts	U
F4520	20	7,5	1,80	1
F4524	24	8,5	3,00	1

HANDY

INDUC GAS VITRO ELECTR

INOX - ST/STEEL
EDELSTAHL
18/10

INDUCTION

ST/STEEL COOKWARE WITH HEAT-RESISTANT TUBULAR HANDLES.
ENCAPSULATED SANDWICH BASE.

F46 Stock pot without lid

REF	Ø cm	H cm	Lts	U
F4624	24	20,0	9,00	1
F4628	28	24,0	14,50	1
F4632	32	28,0	22,50	1
F4635	35	30,0	28,50	1

F47 Casserole without lid

REF	Ø cm	H cm	Lts	U
F4724	24	9,5	4,20	1
F4728	28	11,0	6,50	1
F4732	32	12,5	10,00	1
F3735	35	13,0	12,50	1

HANDY

F48 Sauce pot without lid

REF	Ø cm	H cm	Lts	U
F4824	24	14,0	6,20	1
F4728	28	16,0	9,50	1
F4832	32	19,0	15,00	1
F4835	35	20,0	19,00	1
F4840	40	32,0	40,00	1

F49 Saucepan

REF	Ø cm	H cm	Lts	U
F4916	16	7,5	1,40	1
F4918	18	9,0	2,10	1
F4920	20	10,0	3,00	1
F4924	24	12,0	5,00	1

F50 Rounded saucepan

REF	Ø cm	H cm	Lts	U
F5020	20	7,5	2,00	1
F5024	24	8,5	3,70	1

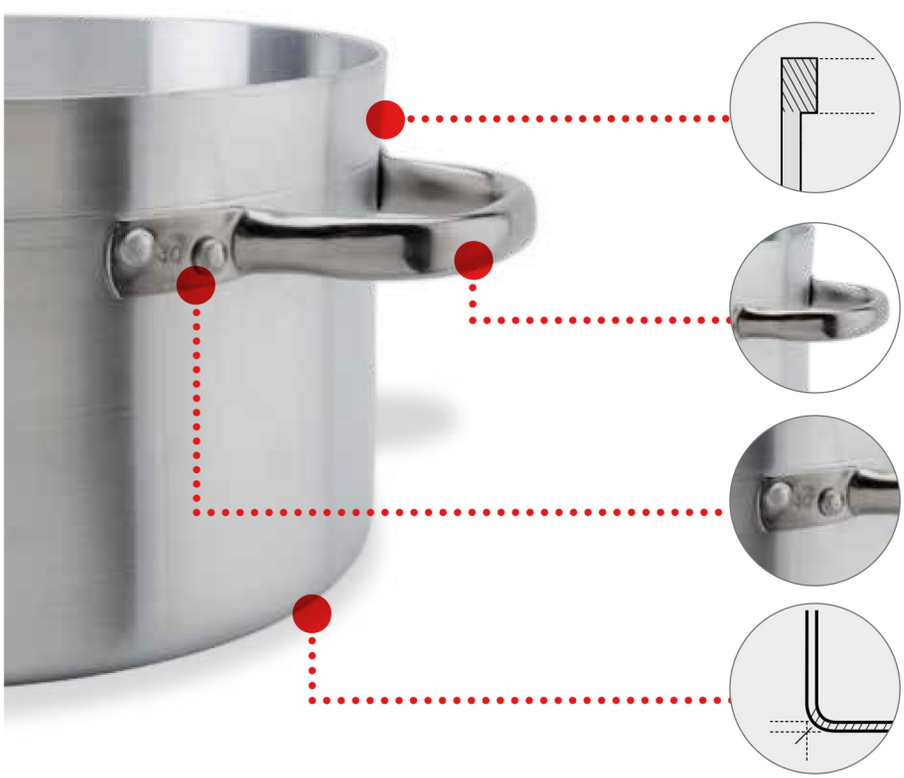
F51 Sauté pan

REF	Ø cm	H cm	Lts	U
F5124	24	6,0	2,50	1

F52 Lid

REF	Ø cm	U
F5216	16	1
F5218	18	1
F5220	20	1
F5224	24	1
F5228	28	1
F5232	32	1
F5235	35	1
F5240	40	1

PURE 99,5% EXTRA STRENGTH ALUMINIUM COOKWARE



Excellent thermo conductivity and exceptional efficiency on heat distribution

F53 Stock pot without lid

REF	Ø cm	H cm	Lts	U
F5325	25	25,0	12,00	1
F5327	27	27,0	15,00	1
F5330	30	30,0	21,20	1
F5332	32	32,0	25,50	1
F5335	35	35,0	33,60	1
F5340	40	40,0	50,00	1
F5345	45	45,0	72,00	1
F5350	50	50,0	98,00	1
F5360	60	60,0	155,00	1

F54 Casserole without lid

REF	Ø cm	H cm	Lts	U
F5425	25	10,0	5,00	1
F5427	27	11,0	6,00	1
F5430	30	12,0	8,50	1
F5432	32	13,0	10,00	1
F5435	35	14,0	13,00	1
F5438	38	15,0	17,00	1
F5440	40	16,0	20,00	1
F5445	45	18,0	28,00	1
F5450	50	21,0	41,00	1
F5460	60	25,0	70,00	1

F55 Sauce pot without lid

REF	Ø cm	H cm	Lts	U
F5525	25	15,0	7,30	1
F5530	30	18,0	12,70	1
F5535	35	21,0	20,20	1
F5540	40	25,0	31,40	1
F5545	45	28,0	44,50	1
F5550	50	31,0	60,80	1
F5560	60	37,0	104,60	1

F56 Paella pan without lid

REF	Ø cm	H cm	Lts	U
F5620	20	5,5	1,75	1
F5624	24	6,0	2,75	1
F5628	28	6,0	3,75	1
F5632	32	7,0	5,60	1
F5640	40	8,0	10,00	1
F5650	50	8,0	15,50	1
F5660	60	10,0	28,00	1

ALU-PRO

F57 Stock pot with lid

REF	Ø cm	H cm	Lts	U
F5725	25	25,0	12,00	1
F5727	27	27,0	15,00	1
F5730	30	30,0	21,20	1
F5732	32	32,0	25,50	1
F5735	35	35,0	33,60	1
F5740	40	40,0	50,00	1
F5745	45	45,0	72,00	1
F5750	50	50,0	98,00	1
F5760	60	60,0	155,00	1

F58 Casserole with lid

REF	Ø cm	H cm	Lts	U
F5825	25	10,0	5,00	1
F5827	27	11,0	6,00	1
F5830	30	12,0	8,50	1
F5832	32	13,0	10,00	1
F5835	35	14,0	13,00	1
F5838	38	15,0	17,00	1
F5840	40	16,0	20,00	1
F5845	45	18,0	28,00	1
F5850	50	21,0	41,00	1
F5860	60	25,0	70,00	1

F59 Sauce pot with lid

REF	Ø cm	H cm	Lts	U
F5925	25	15,0	7,30	1
F5930	30	18,0	12,70	1
F5935	35	21,0	20,20	1
F5940	40	25,0	31,40	1
F5945	45	28,0	44,50	1
F5950	50	31,0	60,80	1
F5960	60	37,0	104,60	1

F60 Paella pan with lid

REF	Ø cm	H cm	Lts	U
F6032	32	7,0	5,60	1
F6040	40	8,0	10,00	1
F6050	50	8,0	15,50	1
F6060	60	10,0	28,00	1

ALU-PRO

F61 Sauté pan

REF	Ø cm	H cm	Lts	U
F6120	20	5,5	1,75	1
F6124	24	6,0	2,75	1
F6128	28	6,0	3,75	1
F6132	32	7,0	5,60	1
F6140	40	8,0	10,00	1

F62 Rounded saucepan

REF	Ø cm	H cm	Lts	U
F6216	16	8,0	1,00	1
F6218	18	9,0	2,00	1
F6220	20	10,5	2,50	1
F6222	22	11,0	3,00	1
F6224	24	12,0	4,00	1
F6228	28	14,0	6,50	1

F63 Saucepan

REF	Ø cm	H cm	Lts	U
F6316	16	8,0	1,50	1
F6318	18	9,0	2,00	1
F6320	20	10,0	3,00	1
F6322	22	11,0	4,00	1
F6324	24	12,0	5,00	1
F6326	26	13,0	6,00	1

F64 Lid

REF	Ø cm	U
F6420	20	1
F6425	25	1
F6427	27	1
F6430	30	1
F6432	32	1
F6435	35	1
F6438	38	1
F6440	40	1
F6445	45	1
F6450	50	1
F6460	60	1

FRY PANS

HANDLES:

HANDLES ARE ONE OF THE MOST IMPORTANT DIFFERENTIATING FUNCTIONAL ELEMENTS. PUJADAS HAS ADAPTED TO THE LATEST TRENDS IN THE PROFESSIONAL COOKING SECTOR AND FOR THIS REASON HIGHLIGHTS AND PROMOTES THE FOLLOWING DESIGNS:

ERGOS: MADE OF ST/STEEL TUBE WITH AN EXCLUSIVE, HEAT-RESISTANT, ERGONOMIC DESIGN. THE BEST PERFORMANCE WITH PROFESSIONAL USE.

HERCULES: TRADITIONAL HANDLES MADE OF FLAT IRON WITH A HEAT RESISTANT "EPOXY" COATING. HIGHLY RECOMMENDED FOR INTENSIVE USE.

BAKELITE: MADE OF 100% HEAT-RESISTANT BAKELITE. SUGGESTED FOR HOUSEHOLD OR NON-INTENSIVE USE.

NON-STICK COATINGS:

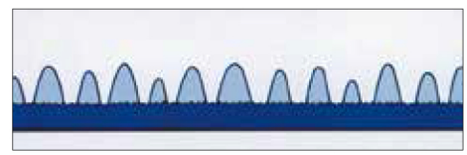
ALUMINIUM FRY PANS:
NON-STICK PROFESSIONAL MULTI LAYER COATING APPLIED ON THE 4 MM THICK FRY PANS AND TITANIUM ON THE 5 MM ONES. LONG-LASTING AND HIGH RESISTANCE TO ABRASION.

ST/STEEL AND MULTIMETAL FRY PANS:
EXCALIBUR, A NON-STICK COATING OF THE LATEST GENERATION. A SYSTEM WHERE THE NON-STICK COATING FORMS AN INTEGRAL PART OF THE BASE DUE TO THE ADDITION OF A COAT OF POWDERED ST/STEEL. EFFECTIVELY COMBINING THE DURABILITY OF ST/STEEL WITH THE NON-STICK PROPERTIES OF THE FLUOROPOLYMER. RESISTANT TO THE EFFECTS OF THE MOST AGGRESSIVE KITCHEN UTENSILS. (SEE INFORMATIVE TABLE).

NON-STICK COATING TREATMENT

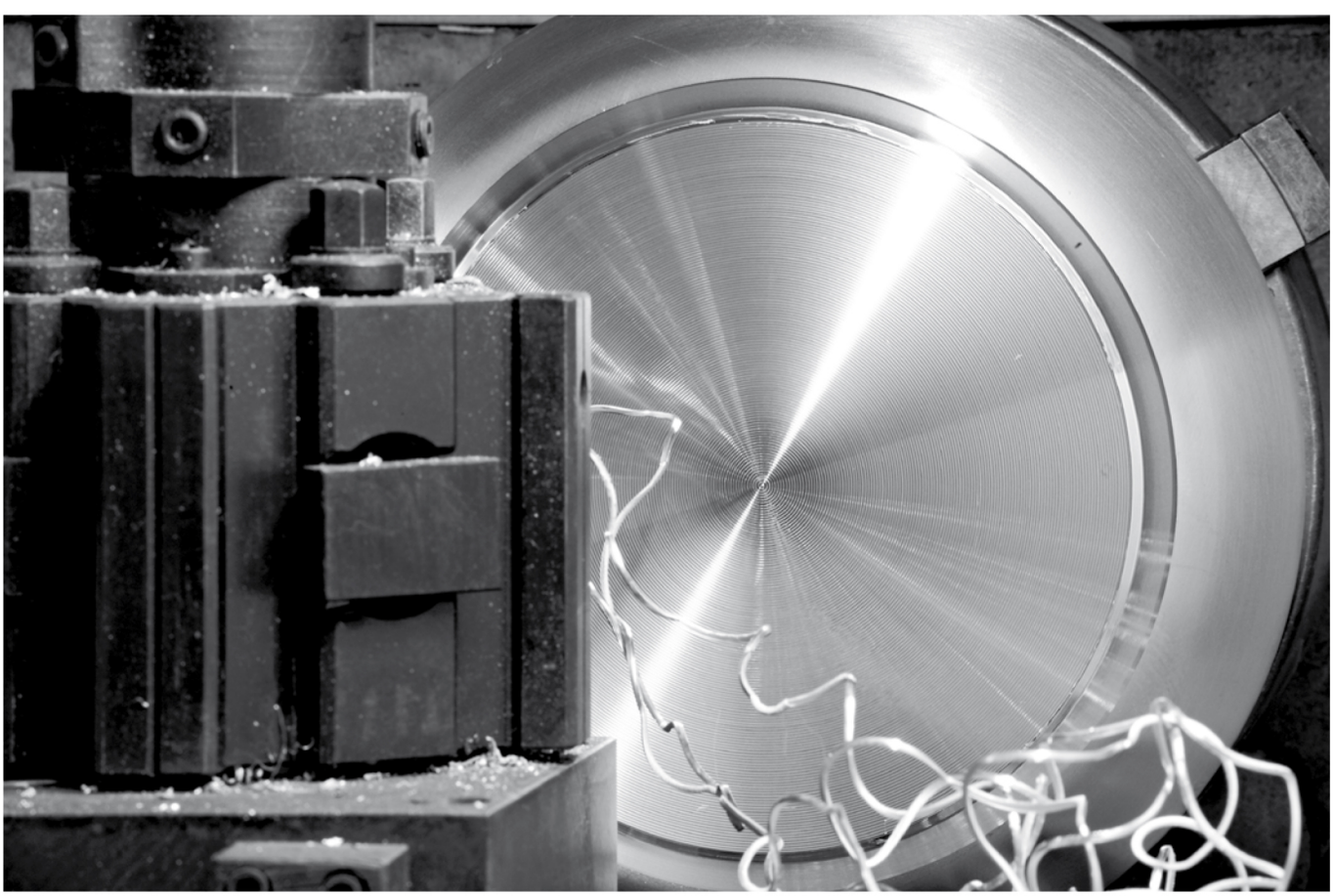
1 The surface of the substrate is blasted with an abrasive to roughen it, so other elements in the excalibur process adhere to it better.

2 Then, the most important part: white-hot particles of a special stainless steel (whitford's patented alloy) are sprayed onto the roughened surface.



3 The particles cool and harden, bonded to the surface, forming a series of "peaks and valleys" that provide a permanent base for the non-stick coatings.

4 Several coats of tough fluoropolymers fill the "valleys" and cover the "peaks", held permanently in place by the special stainless steel "peaks".



Fermann

ALUMINIUM

NON-STICK COATING

MADE OF ALUMINIUM WITH NON-STICK COATING, SUITABLE FOR ANY KIND OF STOVE EXCEPT INDUCTION AND OVEN.

F65 Non-stick fry pan "ERGOS"

GAS VITRO ELECTR

Easy to clean

Plain base

REF	Ø cm	H cm	U
F6516	18	4,0	12
F6520	20	4,0	12
F6522	22	4,5	12
F6524	24	4,5	6
F6526	26	5,0	6
F6528	28	5,0	6
F6532	32	5,5	6
F6536	36	6,0	6
F6540	40	6,5	6

F66 Non-stick fry pan "HERCULES"

GAS VITRO ELECTR

Easy to clean

Plain base

REF	Ø cm	H cm	U
F6618	18	4,0	12
F6620	20	4,0	12
F6622	22	4,5	12
F6624	24	4,5	6
F6626	26	5,0	6
F6628	28	5,0	6
F6632	32	5,5	6
F6636	36	6,0	6
F6640	40	6,5	6

F67 Non-stick FRY PAN "HERCULES" Coloured handles

GAS VITRO ELECTR

REF	RED	YELLOW	BLUE	GREEN	Ø cm	H cm	U
F6728	1	2	3	4	20	4,0	1
F6728	1	2	3	4	24	4,5	1
F6728	1	2	3	4	28	5,0	1
F6728	1	2	3	4	32	5,5	1

- Red meat
- White meat and eggs
- Fish
- Vegetables

Ref: F6728 + (Color) + Ø

ALUMINIUM

F68 Non-stick FRY PAN "ERGOS TITANIUM" /

Non-stick

REF	Ø cm	H cm	U
F6818	18	4,0	1
F6820	20	4,0	1
F6824	24	4,5	1
F6828	28	5,0	1
F6832	32	5,5	1
F6836	36	6,0	1
F6840	40	6,5	1

F69 Fry pan "ERGOS" expert

REF	Ø cm	H cm	U
F6924	24	4,5	1
F6928	28	5,0	1
F6932	32	5,5	1
F6936	36	6,0	1
F6940	40	6,5	1

F70 Non-stick sauté pan "ERGOS"

REF	Ø cm	H cm	U
F7020	20	6,5	1
F7024	24	7,0	1
F7028	28	7,5	1
F7032	32	8,0	1

F71 Non-stick paella pan

St/Steel handle /

REF	Ø cm	H cm	U
F7120	20	4,0	1
F7124	24	4,5	1
F7128	28	5,0	1
F7132	32	5,5	1
F7136	36	6,0	1
F7140	40	6,5	1

F72 Non-stick FRY pan for fish "ERGOS" /

REF	cm	H cm	U
F7205	38 x 26	5,0	1

F73 Non-stick crêpe fry pan "HERCULES"

REF	Ø cm	H cm	U
F7322	22	2,5	12
F7327	26	2,5	12

ALUMINIUM

F74 Non-stick blinis fry pan

GAS VITRO ELECTR

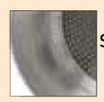
REF	Ø cm	H cm	U
F7412	12	2,0	36

Specially for fried egg

F75 Fry pan with ceramic non-stick coating

INDUC GAS VITRO ELECTR OVEN

REF	Ø cm	H cm	U
F7520	20	4,0	12
F7524	24	4,5	6
F7528	28	5,0	6
F7532	32	5,5	6



St/Steel sheet induction bottom

INDUCTION

F76 Non-stick induction fry pan "ERGOS"

INDUC GAS VITRO ELECTR

NON-STICK COATING

REF	Ø cm	H cm	U
F7620	20	4,0	12
F7624	24	4,5	6
F7628	28	5,0	6
F7632	32	5,5	6

St/Steel sheet induction bottom

INDUCTION

F77 Non-stick induction fry pan "HERCULES"

INDUC GAS VITRO ELECTR

NON-STICK COATING

REF	Ø cm	H cm	U
F7720	20	4,0	12
F7724	24	4,5	6
F7728	28	5,0	6
F7732	32	5,5	6

St/Steel sheet induction bottom

INDUCTION

SEE PRODUCTS ON

Allergen - free

Wear - Ever non - stick fry pan

ST/STEEL

MADE OF 18/10 ST/STEEL. SUITABLE FOR ANY KIND OF STOVES, INCLUDING INDUCTION.

F78 Non-stick "ERGOS" excalibur fry pan

INDUC GAS VITRO ELECTR

CLASS INDUCTION

Sandwich bottom

REF	Ø cm	H cm	U
F7818	18	3,5	1
F7820	20	3,8	1
F7822	22	4,2	1
F7824	24	4,6	1
F7826	26	5,0	1
F7828	28	5,5	1
F7832	32	6,0	1
F7836	36	6,0	1
F7840	40	6,5	1

NON-STICK COATING

ST/STEEL

F79 Fry pan with ceramic non-stick coating

INDUC GAS VITRO ELECTR

CLASS INDUCTION

REF	Ø cm	H cm	U
F7920	20	3,8	1
F7924	24	4,6	1
F7928	28	5,5	1
F7932	32	6,0	1
F7936	36	6,0	1
F7940	40	6,5	1

NON-STICK COATING

F80 "EXPERT" fry pan

INDUC GAS VITRO ELECTR

CLASS INDUCTION

Sandwich base

REF	Ø cm	H cm	U
F8018	18	3,5	1
F8020	20	3,8	1
F8022	22	4,2	1
F8024	24	4,6	1
F8026	26	5,0	1
F8028	28	5,5	1
F8032	32	6,0	1
F8036	36	6,0	1
F8040	40	6,5	1

F81 Round base wok

INDUC GAS VITRO ELECTR

CLASS INDUCTION

REF	Ø cm	H cm	Lts	U
F8136	36	10,0	6,00	1

F82 Flat base wok

INDUC GAS VITRO ELECTR

CLASS INDUCTION

REF	Ø cm	H cm	Lts	U
F8236	36	9,0	5,50	1

Fermann

STEEL

INDUC GAS VITRO ELECTR OVEN

INDUCTION

MADE OF CARBON STEEL WITH EXCELLENT THERMAL AND NATURAL NON-STICK PROPERTIES. FLASH OVEN BAKING POSSIBLE.
CLEANING: AVOID SOAP OR WATER, JUST WIPE THEM WITH AN OILED TISSUE OR CLOTH.

F83 "Lyonnaise" Steel fry pan 1,5 mm

INDUC GAS VITRO ELECTR OVEN

REF	Ø cm	H cm	U
F8320	20	4.5	1
F8324	24	5,0	1
F8328	28	5.5	1
F8332	32	6,0	1
F8336	36	6.5	1
F8340	40	7,0	1

F84 Wok

INDUC GAS VITRO ELECTR OVEN

REF	Ø cm	H cm	U
F8430	30	9,5	1

F85 Crêpe fry pan

INDUC GAS VITRO ELECTR OVEN

REF	Ø cm	H cm	U
F8430	24	2,0	1

SPANISH PAELLA PAN

F86 Black steel spanish paella pan

INDUC GAS VITRO ELECTR

INDUCTION

REF	Ø cm	PORTIONS	U
F8620	20	1	1
F8622	22	1	1
F8624	24	1	1
F8626	26	2	1
F8630	30	4	1
F8632	32	5	1
F8634	34	6	1
F8636	36	7	1
F8638	38	8	1
F8640	40	9	1
F8642	42	10	1
F8646	46	12	1
F8650	50	14	1
F8655	55	16	1
F8665	65	22	1
F8680	80	40	1
F8690	90	50	1

F87 Enamelled steel paella pan

GAS OVEN

*MINI-SIZE

Recomended for snacks

REF	Ø cm	PORTIONS	U
F8710	10	-	1
F8715	15	-	1
F8720	20	2	1
F8726	26	2	1
F8730	30	4	1
F8734	34	6	1
F8736	36	7	1
F8738	38	8	1
F8740	40	9	1
F8742	42	10	1
F8750	50	14	1
F8760	60	19	1

F88 Deep enamelled fry pan with handles

GAS OVEN

*MINI-SIZE

Recomended for snacks

REF	Ø cm	Lts	U
F8814	14	0,40	1
F8816	16	0,50	1
F8828	28	3,90	1
F8832	32	5,30	1
F8836	36	7,80	1
F8840	40	9,40	1

SPANISH PAELLA PAN

F89 Enamelled gas burner

REF	Ø cm	CIRCLES	Kw	U
F8935	35	2	9,4	1
F8950	50	2	14,1	1
F8970	70	3	24,1	1

Valid only for gas butane and propane

F8935
For paella pans from Ø 20 to 50 cm

F8950
For paella pans from Ø 36 to 70 cm

F8970
For paella pans from Ø 36 to 90 cm

F90 Base for burner

REF	U
F9001	1

Folding valid for 2 and 3 circles burners

COOKWARE PASSION & MEDITERRANEAN

NOTHING LESS,
NOTHING MORE

SelfCookingCenter
whitefficiency
100 %
160 °C
01:38 m:s
11:02
Fermann

F91 Rost Pan

INOX - ST/STEEL

18/10

REF	cm	H cm	Lts	U
F9135	35 x 27	5,5	5,00	1

F92 Roast pan falling handles

INOX - ST/STEEL

18/10

REF	cm (int)	cm (ext)	H cm	Lts	U
F9235	35 x 27	37,5 x 29,5	5,5	5,20	1
F9240	40 x 30	43 x 33	6,5	6,50	1
F9250	50 x 35	54 x 39	7,0	11,00	1
F9260	60 x 40	64 x 44	9,0	19,00	1
F9270	70 x 45	74 x 49	10,0	27,00	1

F93 BLACK ELEGANCE Non-stick presentation aluminium roast pan

ALUMINIUM

REF	cm	H cm	Lts	U
F9340	40 x 30	6,5	6,30	1
F9345	45 x 32	6,5	7,60	1
F9350	50 x 35	7,0	10,80	1

F94 Non-stick roast pan falling handles

ALUMINIUM

REF	cm	H cm	Lts	U
F9440	40 x 30	6,5	6,30	1
F9450	50 x 35	7,0	10,80	1
F9460	60 x 40	9,0	19,00	1

F95 Roast pan fixed handles

ALUMINIUM

REF	cm	H cm	Lts	U
F9540	40 x 30	6,5	6,30	1
F9545	45 x 32	6,5	7,60	1
F9550	50 x 35	7,0	10,80	1
F9560	60 x 40	9,0	19,00	1
F9570	70 x 45	10,0	27,70	1

F96 Roast pan falling handles

ALUMINIUM

REF	cm	H cm	Lts	U
F9630	30 x 23	5,0	3,00	1
F9635	35 x 27	5,5	5,00	1
F9640	40 x 30	6,5	6,30	1
F9645	45 x 32	6,5	7,60	1
F9650	50 x 35	7,0	10,80	1
F9655	55 x 40	8,0	15,50	1
F9660	60 x 40	9,0	19,00	1
F9665	65 x 45	10,0	25,70	1
F9670	70 x 45	10,0	27,70	1

GASTRONORM TRAYS

F97 Gastronorm sheet

STEEL

Thickness: 1 mm

REF	TIPO / TYPE	mm	H mm	U
F9711	1/1	530 x 325	8,0	1

F98 Deep gastronorm sheet

STEEL

Thickness: 0,7 mm

REF	TIPO / TYPE	mm	H mm	U
F9811	1/1	530 x 325	20,0	1

F99 Non-stick GN pan tray

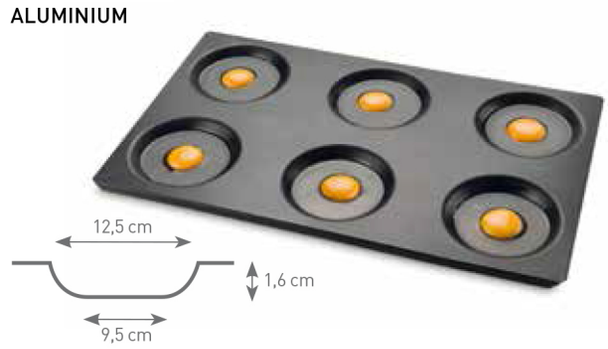
ALUMINIUM

Thickness = 3 mm

REF	TIPO / TYPE	H mm	Lts	U
F9911	1/1	65,0	7,90	1

F100 Multi-units tray

ALUMINIUM



REF	TIPO / TYPE	mm	U
F10011	1/1	530 x 325	1

PASTRY TRAYS

F101 Baking sheet

STEEL

Thickness: 1 mm

REF	mm	H mm	U
F10140	400 x 300	12,0	1
F10160	600 x 400	12,0	1

F102 Baking sheet

STEEL

Thickness: 0,7 mm

REF	mm	H mm	U
F10217	255 x 175	10,0	1
F10221	275 x 210	10,0	1
F10226	300 x 260	10,0	1
F10260	600 x 200	10,0	1

PASTRY TRAYS

F103 Rectangle for bakin sheets

STEEL

REF	mm	H mm	U
F10339	395 x 295	50,0	1
F10347	475 x 305	50,0	1
F10359	595 x 395	50,0	1

F104 Tray for confectionery

STEEL

REF	mm	H mm	U
F10440	400 x 300	10,0	1
F10448	480 x 310	10,0	1
F10460	600 x 400	10,0	1

F105 Tray for confectionery

ALUMINIUM

REF	mm	H mm	U
F10540	400 x 300	12,0	1
F10560	600 x 400	12,0	1

F106 Perforated tray for confectionery

ALUMINIUM

Ø holes 3 mm

REF	mm	H mm	U
F10640	400 x 300	12,0	1
F10660	600 x 400	12,0	1

F107 Tray for confectionery

ALUMINIUM

REF	mm	H mm	U
F10740	400 x 300	12,0	1
F10760	600 x 400	12,0	1

F108 Non-stick tray for confectionery

ALUMINIUM

REF	mm	H mm	U
F10840	400 x 300	12,0	1
F10860	600 x 400	12,0	1

PASTRY TRAYS

F109 Perforated non-stick tray for confectionery

ALUMINIUM

REF	mm	H mm	U
F10940	400 x 300	12,0	1
F10960	600 x 400	12,0	1

F110 Non-stick tray for confectionery

ALUMINIUM

REF	mm	H mm	U
F11040	400 x 300	12,0	1
F11060	600 x 400	12,0	1

GRIDS

F111 Steel gastronorm grid

REF	TYPE	mm	N. CROSS-BARS /	Ø mm CROSS-BARS /	N. WIRES /	Ø mm WIRES /	U
F11121	2/1	650 x 530	3	5	32	2	1
F11111	1/1	530 x 325	2	5	20	2	1

F112 White rilsan steel gastronorm grid

REF	TYPE	mm	N. CROSS-BARS	Ø mm CROSS-BARS	N. WIRES	Ø mm WIRES	U
F11221	2/1	650 x 530	3	5	22	5	1
F11211	1/1	530 x 325	2	5	13	5	1

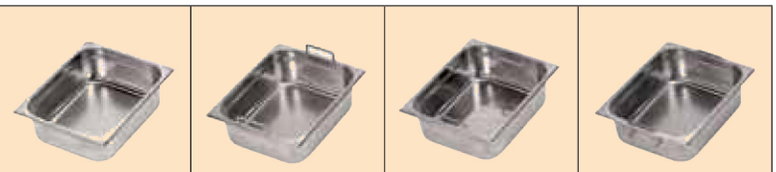
F113 Steel pastry grid

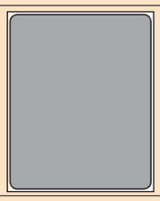
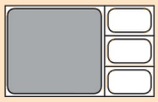
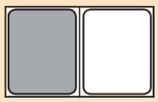
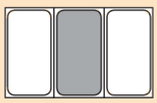
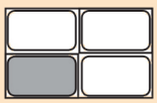
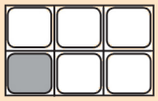
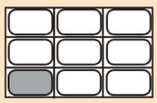
REF	mm	N. CROSS-BARS /	Ø mm CROSS-BARS /	N. WIRES /	Ø mm WIRES /	U
F11340	400 x 300	2	5	22	2	1
F11360	600 x 400	3	5	29	2	1

F114 Steel reinforced pastry grid

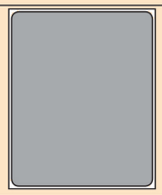
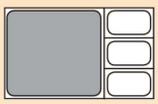
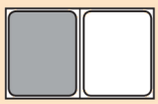
REF	mm	N. CROSS-BARS	Ø mm CROSS-BARS	N. WIRES	Ø mm WIRES	U
F11460	600 x 400	2	6	24	3	1

BACINELLE GASTRONORM, INOX
FOOD PANS, STAINLESS STEEL



	Size	Depth mm.	lt.	Standard	Fixed handles	Internal handles	Retractable handles
	2/1 650x530 mm	20 40 65 100 150 200	- - 19 31 46 56	F11501-02 F11501-04 F11501-06 F11501-10 F11501-15 F11501-20			- - - F11504-10 F11504-15 F11504-20
	1/1 530x325 mm	20 40 65 100 150 200	- - 9 14 21 28	F11601-02 F11601-04 F11601-06 F11601-10 F11601-15 F11601-20	- - - F11602-10 F11602-15 F11602-20	- - - F11603-10 F11603-15 F11603-20	- - F11604-06 F11604-10 F11604-15 F11604-20
	2/3 353x320 mm	20 40 65 100 150 200	- - 5,5 9,0 13,0 18,0	F11701-02 F11701-04 F11701-06 F11701-10 F11701-15 F11701-20			
	2/4 162x530 mm	65 100 150	4,0 5,6 8,7	F11801-06 F11801-10 F11801-15			
	1/2 325x265 mm	20 40 65 100 150 200	- - 4,0 6,5 9,5 12,5	F11901-02 F11901-04 F11901-06 F11901-10 F11901-15 F11901-20	- - - F11902-10 F11902-15 F11902-20	- - - F11903-10 F11903-15 F11903-20	- - - F11904-10 F11904-15 F11904-20
	1/3 325x180 mm	65 100 150 200	2,5 4,0 5,7 7,8	F12001-06 F12001-10 F12001-15 F12001-20	- F12002-10 F12002-15 F12002-20	- F12003-10 F12003-15 F12003-20	- F12004-10 F12004-15 F12004-20
	1/4 265x160 mm	65 100 150 200	1,8 2,8 4,0 5,5	F12101-06 F12101-10 F12101-15 F12101-20	- F12102-10 F12102-15 F12102-20	- F12103-10 F12103-15 F12103-20	- F12104-10 F12104-15 F12104-20
	1/6 176x160 mm	65 100 150 200	1,0 1,6 2,4 3,4	F12201-06 F12201-10 F12201-15 F12201-20	- F12202-10 F12202-15 -		- F12204-10 F12204-15 F12204-20
	1/9 176x110 mm	65 100	0,6 1,0	F12301-06 F12301-10			

INOX - STAINLESS STEEL
BACINELLE GASTRONORM FORATE
PERFORATED FOOD PANS

	Size	Depth mm.	lt.	Standard	Folding handles
	2/1 650x530 mm	20 40 65 100 150 200	- - - - - -	F12401-02 F12401-04 F12401-06 F12401-10 F12401-15 F12401-20	
	1/1 530x325 mm	20 40 65 100 150 200	- - - - - -	F12501-02 F12501-04 F12501-06 F12501-10 F12501-15 F12501-20	- - F12502-06 F12502-10 F12502-15 F12502-20
	2/3 353x320 mm	65 100 150 200	- - - -	F12601-06 F12601-10 F12601-15 F12601-20	
	1/2 325x265 mm	20 40 65 100 150 200	- - - - - -	F12701-02 F12701-04 F12701-06 F12701-10 F12701-15 F12701-20	- - F12702-06 F12702-10 F12702-15 F12702-20

Containers depth mm 20 and 40 only bottom perforated.

TEGLIE/BACINELLE
BAKING SHEETS/PANS

	Size	Depth mm.	S/S non stick pan	S/S baking pan	S/S non stick baking pan	Aluminium baking pan	Aluminium non stick baking pan
	2/1 650x530 mm	20 40 65		F12802-02 F12802-04 F12802-06			
	1/1 530x325 mm	20 40 65	F12901-02 F12901-04 F12901-06	F12902-02 F12902-04 F12902-06	F12903-02 F12903-04 F12903-06	F12904-02 F12904-04 F12904-06	F12905-02 F12905-04 F12905-06
	2/3 353x320 mm	20 40 65		F13002-02 F13002-04 F13002-06		F13004-02 F13004-04 F13004-06	F13005-02 F13005-04 F13005-06
	1/2 325x265 mm	20 40 65	F13101-02 F13101-04 F13101-06	F13102-02 F13102-04 F13102-06	F13103-02 F13103-04 F13103-06	F13104-02 F13104-04 F13104-06	F13105-02 F13105-04 F13105-06

COPERCHI GN
LIDS

Size	Standard	Handles	Ladle	Handles + ladle	Trimming	Trimming + handles
1/1 530x325 mm	F13201	F13202	F13203	F13204	F13205	F13206
2/3 353x320 mm	F13301	-	F13303	-	F13305	-
2/4 162x530 mm	F13401	-	-	-	-	-
1/2 325x265 mm	F13501	F13502	F13503	F13204	F13505	F13506
1/3 325x180 mm	F13601	F13602	F13603	F13604	F13605	F13606
1/4 265x160 mm	F13701	F13702	F13703	F13704	F13705	F13706
1/6 176x160 mm	F13801	F13802	F13803	F13804	F13805	F13806
1/9 176x110 mm	F13901	-	-	-	-	-

Drainer plate

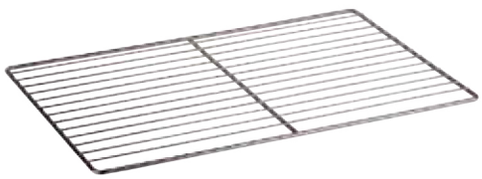
art.	mod./size
F14001-01	1/1
F14001-02	1/2
F14001-03	1/3

Adaptor bar

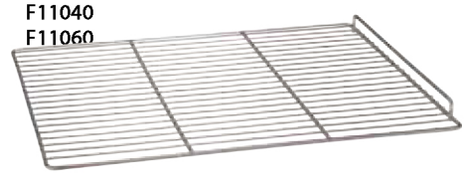
art.	mod./size	l. mm.
F14002-01	1/1	325
F14002-02	2/1	530

GN 1/1 pan, enamelled

art.	dim. cm.	h.	lt.
F14003-02	53x32,5	2,0	2,5
F14003-04	53x32,5	4,0	5,0
F14003-06	53x32,5	6,5	9,0



F11040
F11060



Wire grid, stainless steel

art.	mod./size
F14101-21	2/1
F14101-11	1/1
F14101-12	1/2
F14101-23	2/3

Wire grid with edge, stainless steel

art.	mod./size	h. cm.
F14102-21	2/1	3

Fry basket, stainless steel

art.	mod./size	dim. cm.	h.
F14201-11	1/1	53x32,5	6

This stainless steel oven fry basket is primarily used for cooking fried products in a convection oven. The wire construction allows the oven's dry heat to cook food easily and provides an evenly-browned and crispy finish to foods such as French fries. The basket's size makes it easy to cook large quantities at a time. This healthy alternative to deep-frying also saves space and costs, as it eliminates the need to purchase, store and dispose of oils.

Grid enamelled

art.	mod./size	dim. cm.
F14202-11	1/1	53x32,5

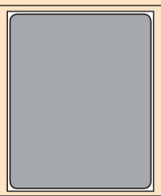
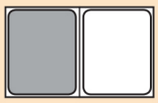
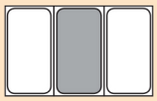
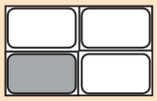
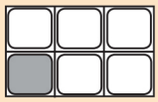
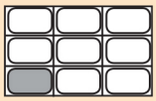
Grilling food is one of the oldest methods of cooking, simple and fast it gives a distinctive flavour to dishes, suitable for all preparations, whether meat, fish or vegetables. Ideal for preparation in large quantities for catering and banquets, meals/open-air festivals. When the meat is placed on the grid, the heat stored immediately closes the pores, thus guaranteeing a very poor loss of juice and weight.

POLYCARBONATE

Polycarbonate, clear and unbreakable. Smooth surface is easy to clean. Stain resistant, not harmed by food acids, oils or alcohol. Temperature range: -40°C to + 100°C. With metric graduation. Stackable, ideal for storage, transportation and serving display.

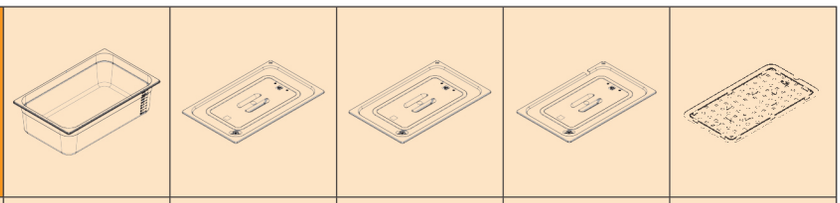
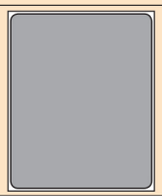
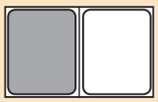
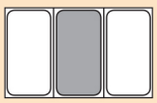
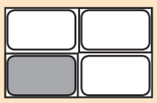
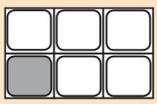
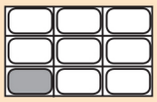
POLYCARBONATE

GN FOOD PANS

	Size	Depth mm.	lt.	Pan	Lid	Lid silicone sealing	Grid
	2/1 650x530 mm	150 200	42 52	F14301-15 F14301-20	F14302 **No handle**		F14304
	1/1 530x325 mm	65 100 150 200	8,5 13,0 19,5 26,0	F14401-06 F14401-10 F14401-15 F14401-20	F14402		F14404
	1/2 325x265 mm	65 100 150 200	3,9 5,9 8,9 11,8	F14501-06 F14501-10 F14501-15 F14501-20	F14502	F14503	F14504
	1/3 325x180 mm	65 100 150 200	2,4 3,6 5,3 7,0	F14601-06 F14601-10 F14601-15 F14601-20	F14602		F14604
	1/4 265x160 mm	65 100 150 200	1,7 2,5 3,7 5,5	F14701-06 F14701-10 F14701-15 F14701-20	F14702		F14704
	1/6 176x160 mm	65 100 150 200	1,0 1,5 2,2 3,4	F14801-06 F14801-10 F14801-15 F14801-20	F14802		F14804
	1/9 176x110 mm	65 100	0,6 1,0	F14901-06 F14901-10	F14902		

POLYCARBONATE FOOD PANS

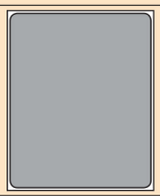
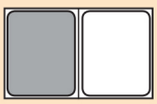
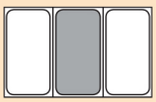
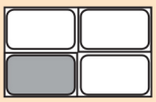
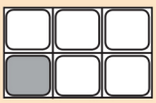
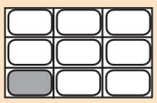
Made with FDA approved materials. Designed and manufactured in compliance with UNI EN 631-1. Excellent resistance to shocks. Excellent transparency (HAZE 0.6). Walls completely smooth to allow easy identification of content and easy cleaning. Graduated scale according to both metric and American system. Nest for easy storage. Can be used in microwave ovens but not for prolonged times. Withstands temperatures from -40°C to +110°C. External bottom photo-etched anti-scratch. WARNING - Polycarbonate containers are not recommended for use on steam tables, avoid contact with soap. For cleaning we recommend detergents with neutral pH and, in any case , with a pH less than 11. The use of detergents strongly alkaline (pH>11) or alcohol, chlorinated solvents, ammonia and abrasive pads may irreparably damage the product

POLYCARBONATE GN FOOD PANS								
	Size	Depth mm.	lt.	Pan	Lid	Hermetic lid	Ladle	Drainer
	2/1 650x530 mm	200	55,5	F15001-20	F15002		F15004	F15005
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	F15101-06 F15101-10 F15101-15 F15101-20	F15102	F15103	F15104	F15105
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	F15201-06 F15201-10 F15201-15 F15201-20	F15202	F15203	F15204	F15205
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	F15301-06 F15301-10 F15301-15 F15301-20	F15302	F15303	F15304	
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	F15401-06 F15401-10 F15401-15 F15401-20	F15402	F15403	F15404	
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	F15501-06 F15501-10 F15501-15 F15501-20	F15502	F15503	F15504	
	1/9 176x108 mm	65 100	0,6 0,9	F15601-06 F15601-10	F15602	F15603	F15604	

Fermann

BPA FREE

GN FOOD PANS, TRITAN COPOLYMER - BPA FREE -40°C+90°C

	Size	Depth mm.	lt.	Pan	Lid	Hermetic lid	Drainer
	2/1 650x530 mm	200	55,5	F15701-20	F15702		F15704
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	F15801-06 F15801-10 F15801-15 F15801-20	F15802	F15803	F15804
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	F15901-06 F15901-10 F15901-15 F15901-20	F15902	F15903	F15904
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	F16001-06 F16001-10 F16001-15 F16001-20	F16002	F16003	
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	F16101-06 F16101-10 F16101-15 F16101-20	F16102	F16103	
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	F16201-06 F16201-10 F16201-15 F16201-20	F16202	F16203	
	1/9 176x108 mm	65 100	0,6 0,9	F16301-06 F16301-10	F16302	F16303	

POLYPROPYLENE FOOD PANS

Made in polypropylene, full compliance with food contact sanitation requirements, light, odourless, transparent, dish-washer safe, unbreakable. Cold resistant up to -40°C - Heat resistant up to +75°C. Easily cleanable, designed to allow for nesting empty containers within one another and stacking bottoms a top of lids. Provided with metric graduation. Lids tightly fitting. Ideal for commercial food processing and handling facilities. Can be used in all public places where food is prepared, hot/cold stored or served, for holding and display.

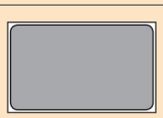
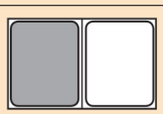
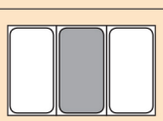
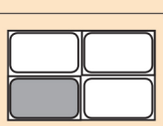
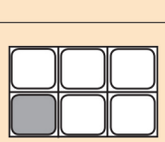
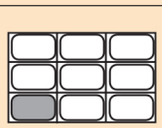
POLYPROPYLENE FOOD PANS										
	Size	Depth mm.	lt.	Pan	Grid	Neutro - Clear	Blu - Blue	Rosso - Red	Giallo - Yellow	Verde - Green
	1/1 530x325 mm	65 100 150 200	8,5 13,0 19,5 26,0	F16401-06 F16401-10 F16401-15 F16401-20	F16402	F16403	F16404	F16405	F16406	F16407
	1/2 325x265 mm	65 100 150 200	3,9 5,9 8,9 11,8	F16501-06 F16501-10 F16501-15 F16501-20	F16502	F16503	F16504	F16505	F16506	F16507
	1/3 325x180 mm	65 100 150 200	2,4 3,6 5,3 7,0	F16601-06 F16601-10 F16601-15 F16601-20	F16602	F16603	F16604	F16605	F16606	F16607
	1/4 265x160 mm	65 100 150 200	1,7 2,5 3,7 5,5	F16701-06 F16701-10 F16701-15 F16701-20	F16702	F16703	F16704	F16705	F16706	F16707
	1/6 176x160 mm	65 100 150 200	1,0 1,5 2,2 3,4	F16801-06 F16801-10 F16801-15 F16801-20	F16802	F16803	F16804	F16805	F16806	F16807
	1/9 176x110 mm	65 100	1,3 0,8	F16901-06 F16901-10		F16903	F16904	F16905	F16906	F16907

POLYPROPYLENE

Made with FDA approved materials. Excellent economical solution for the preparation, display and storage of foods. Excellent impact resistance at room temperature. Good transparency that allows to easily identify the contents. Withstands temperatures from -40°C to +80°C. With both metric and American graduated scale. Nest for easy storage. Available clear or colored airtight lids. WARNING: polypropylene containers are not suitable for use on steam tables.

POLYPROPYLENE

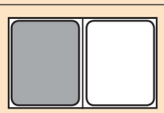
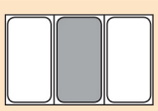
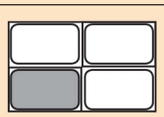
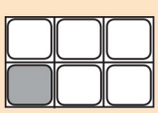
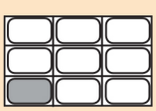
FOOD PANS

	Size	Depth mm.	lt.	Pan	Drainer plate	Hermetic Lid Clear	Hermetic Lid Blue	Hermetic Lid Red	Hermetic Lid Yellow	Hermetic Lid Green
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	F17001-06 F17001-10 F17001-15 F17001-20	F17002	F17003	F17004	F17005	F17006	F17007
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	F17101-06 F17101-10 F17101-15 F17101-20	F17102	F17103	F17104	F17105	F17106	F17107
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	F17201-06 F17201-10 F17201-15 F17201-20		F17203	F17204	F17205	F17206	F17207
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	F17301-06 F17301-10 F17301-15 F17301-20		F17303	F17304	F17305	F17306	F17307
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	F17401-06 F17401-10 F17401-15 F17401-20		F17403	F17404	F17405	F17406	F17407
	1/9 176x108 mm	65 100	0,6 0,9	F17501-06 F17501-10		F17503	F17504	F17505	F17506	F17507

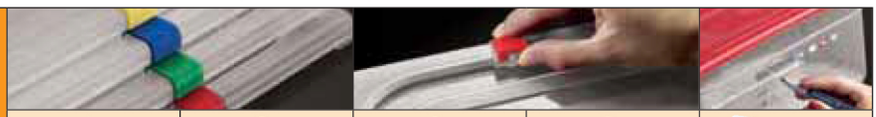
IML POLYPROPYLENE FOOD PANS

Made with FDA approved materials. With permanent label thanks to the IML technology that allows you to obtain an in molded label. No more labels that leave sticky residue requiring scraping operations. The IML polypropylene containers help ensure the safety and hygiene of food according to HACCP standards. They are available with colored lids or transparent lids with COLOR CLIPS to prevent contamination between different foods. To write on the label there is a specific marker that can be removed by simply washing in the dishwasher. Excellent impact resistance at room temperature. Good transparency that allows you to easily identify the contents. Withstands temperatures from -40°C to +80°C. With both metric and American graduated scale. Nest for easy storage. WARNING: polypropylene containers are not suitable for use on steam tables.

POLYPROPYLENE FOOD PANS

	Size	Depth mm.	lt.	Pan	Drainer plate	Hermetic Lid Clear	Hermetic Lid Blue	Hermetic Lid Red	Hermetic Lid Yellow	Hermetic Lid Green
	1/1 530x325 mm	65 100 150 200	9,0 13,3 20,0 26,4	F17601-06 F17601-10 F17601-15 F17601-20	F17602	F17603	F17604	F17605	F17606	F17607
	1/2 325x265 mm	65 100 150 200	4,0 6,1 9,0 11,9	F17701-06 F17701-10 F17701-15 F17701-20	F17702	F17703	F17704	F17705	F17706	F17707
	1/3 325x175 mm	65 100 150 200	2,5 3,8 5,5 7,1	F17801-06 F17801-10 F17801-15 F17801-20		F17803	F17804	F17805	F17806	F17807
	1/4 264x162 mm	65 100 150 200	1,7 2,6 3,8 4,8	F17901-06 F17901-10 F17901-15 F17901-20		F17903	F17904	F17905	F17906	F17907
	1/6 176x162 mm	65 100 150 200	1,0 1,6 2,3 2,8	F18001-06 F18001-10 F18001-15 F18001-20		F18003	F18004	F18005	F18006	F18007
	1/9 176x108 mm	65 100	0,6 0,9	F18101-06 F18101-10		F18103	F18104	F18105	F18106	F18107

ACCESSORIES



Clips Yellow	Clips Blue	Clips Red	Clips Green	Kit 2 markers
F18201	F18202	F18203	F18204	F18205
u. pack 12 pcs	u. pack 12 pcs	u. pack 12 pcs	u. pack 12 pcs	u. pack 2 pcs

MELAMINE

MF FOOD PANS	Size HIGH-LINE	Depth mm.	lt.	Pan
	1/1 530x325 mm	65 100	7,10 11,00	F18365 F18310
	2/3 350x325 mm	65	4,60	F18465
	2/4 160x530 mm	65	3,00	F18565
	1/2 325x265 mm	65 100	3,40 5,50	F18665 F18610
	1/3 325x175 mm	65 100	2,00 3,15	F18765 F18710
	1/4 265x160 mm	65 100	1,35 2,20	F18865 F18810
	1/6 175x160 mm	65 100	0,80 1,25	F18965 F18910

MF FOOD PANS	Size ECO-LINE	Depth mm.	lt.	Lid PC	Pan ●	Pan ○
	1/1 530x325 mm	65 100	7,10 10,60	F19001	F19002-65 F19002-10	F19003-65 F19003-10
	2/4 160x530 mm	65 100	3,00 4,30		F19102-65 F19102-10	F19103-65 F19103-10
	1/2 325x265 mm	65 100	3,40 4,70	19201	F19202-65 F19202-10	F19203-65 F19203-10
	1/3 325x175 mm	65 100	2,00 2,70	19301	F19302-65 F19302-10	F19303-65 F19303-10
	1/4 265x160 mm	65 100	1,35 1,90	19401	F19402-65 F19402-10	F19403-65 F19403-10
	1/6 175x160 mm	65 100	0,80 1,00	19501	F19502-65 F19502-10	F19503-65 F19503-10

PORCELAIN FOOD PANS

PORCELAIN FOOD PANS	Size	Depth mm.	White pan		Black pan
	1/1 530x325 mm	20 65	F19601-20 F19601-65		F19602
	2/3 353x320 mm	20 65	F19701-20 F19701-65		F19702
	2/4 162x530 mm	20 65	F19801-20 F19801-65		
	1/2 325x265 mm	20 65	F19901-20 F19901-65		F19902
	1/3 325x175 mm	20 65	F20001-20 F20001-65		F20002
	1/4 265x160 mm	20 65	F20101-20 F20101-65		
	1/6 176x160 mm	20 65	F20201-20 F20201-65		

PORCELAIN

PORCELAIN FOOD PANS	Size	Depth mm.	full color	full color
	1/1 530x325 mm	65	F203A01 F203A02 F203A03 F203A04 F203A05	F203B01 F203B02 F203B03 F203B04 F203B05 F203B06 F203B07
	2/3 350x320 mm	65	F204A01 F204A02	F204B01 F204B02 F204B03 F204B04 F204B05 F204B06
	2/4 162x530 mm	65	F205A01 F205A02 F205A03 F205A04	F205B01 F205B02 F205B03 F205B04 F205B05 F205B06 F205B07
	1/2 325x265 mm	65	F206A01 F206A02 F206A03 F206A04 F206A05 F206A06	F206B01 F206B02 F206B03 F206B04 F206B05 F206B06 F206B07
	1/4 265x162 mm	65		F207B01
	1/3 325x176 mm	65	F208A01 F208A02 F208A03 F208A04 F208A05 F208A06	F208A01 F208A02 F208A03 F208A04 F208A05 F208A06 F208A07

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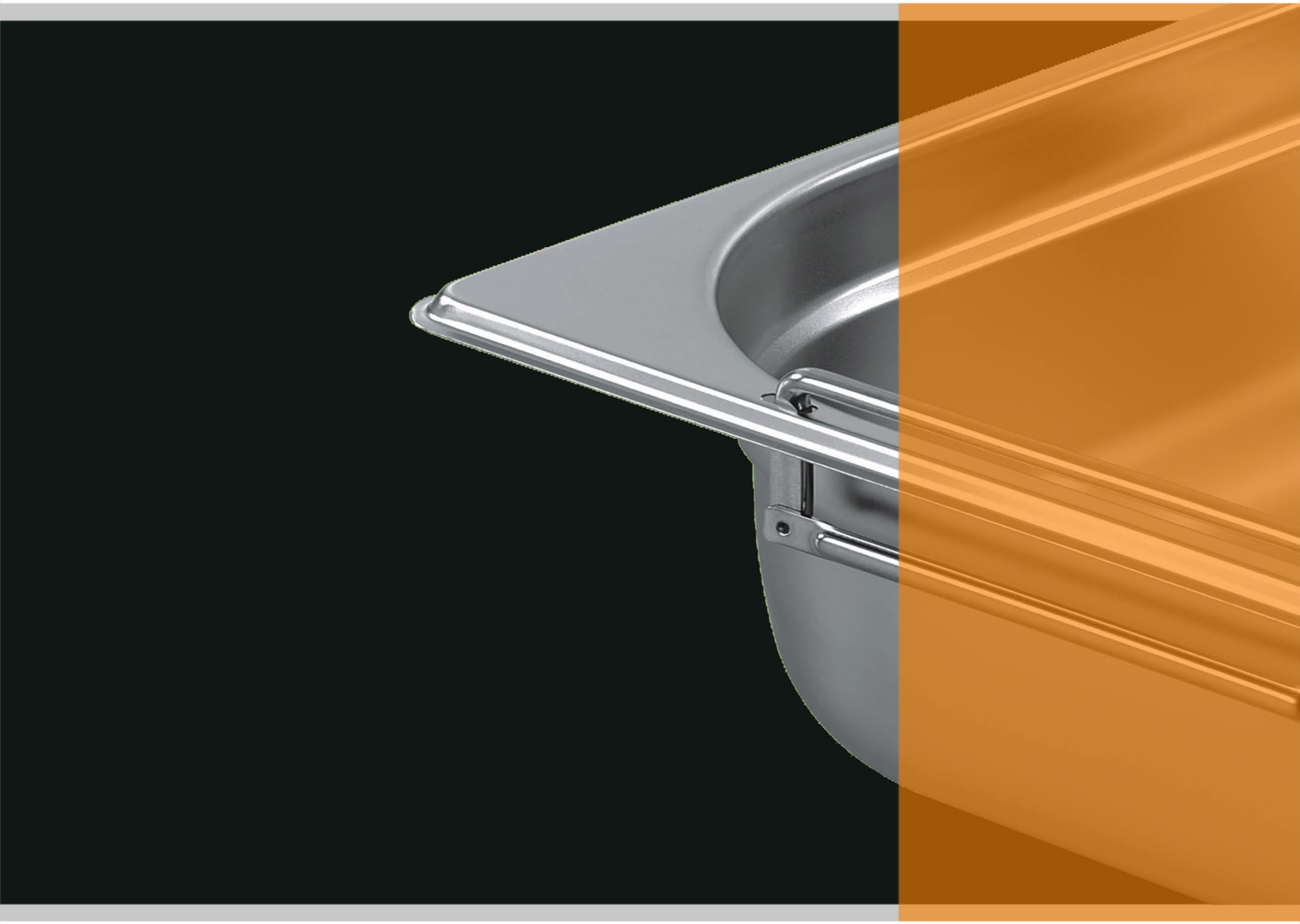

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