

## IL PENTOLAME PIAZZA: EFFICIENTE E SICURO IN QUALUNQUE CONDIZIONE

PIAZZA COOKWARE: EFFICIENT AND SAFE IN ANY SITUATION

Per la cucina professionale "massima funzionalità" è una parola d'ordine. Tutte le collezioni di pentolame PIAZZA sono frutto di una ricerca avanzata e costante e interpretano in modo esemplare questa importante esigenza.

Il recente redesign della collezione 5 stelle ne è l'esempio migliore, unendo perfettamente tradizione e innovazione.

Un particolare classico, come la maniglia brevettata, conserva intatte tutte le caratteristiche che ne hanno garantito e garantiscono una resistenza infinita e le migliori performance del mercato, guadagnando però un differente processo di lucidatura che la rende ancora più bella.

Il nuovo manico casseroles e padelle è invece espressione della capacità innovativa del design italiano. Composto da un unico pezzo dalla forma aperta, offre una perfetta ergonomia e una resistenza ottimale, assicurando al tempo stesso la massima igienicità.

Infine, grazie ad un nuovo processo di produzione ad alta tecnologia, il fondo ha ora dimensioni e spessori maggiorati, che si traducono in una migliore efficienza e una conduzione termica ottimale su qualunque superficie di cottura utilizzata (gas, induzione, elettrica, vetroceramica).

- ALTI SPESSORI
- ROBUSTEZZA
- RESISTENZA ALL'USURA
- FINITURE DI PREGIO
- SALDATURE INDISTRUTTIBILI
- MANIGLIE CAVE ED ERGONOMICHE

- THICK
- TOUGH
- WEAR-RESISTANT
- FINE FINISH
- INDESTRUCTIBLE WELDING
- HOLLOW ERGONOMIC HANDLES

"Top functionality" is the keyword for professional cooking.

All PIAZZA lines of pots and pans are the result of continuous state-of-the-art research and a perfect example of interpretation of this important requirement.

The recent new design of the 5 Stars collection, which perfectly mixes tradition and innovation, is the best example of this concept.

The patented handle, a classical detail, maintains all characteristics that have guaranteed and still guarantees endless strength and top performance on the market, and has been embellished with a different polishing process.

The new handle of casseroles and pans, instead, is the expression of the innovative skills of Italian designers. Consisting of a single, open-shaped piece, it features excellent ergonomics and great strength, and simultaneously assures top hygiene characteristics. Finally, with a new high-technology manufacturing process, the size and thickness of the bottom are more generous, and this translates into greater efficiency and excellent heat conduction on any cooking surface (gas, induction, electric, glass-ceramic).

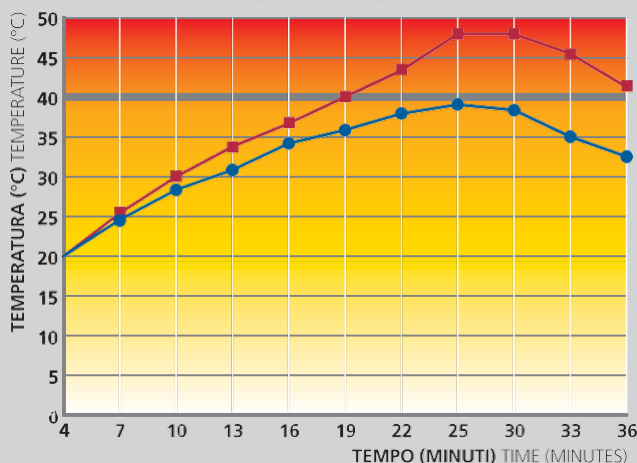


### MANIGLIE PIAZZA

PIAZZA'S HANDLES

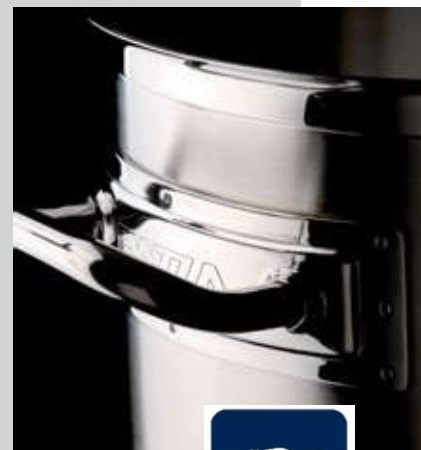
### ALTRE MANIGLIE

OTHER HANDLES



IL GRAFICO MOSTRA I VALORI DELLE TEMPERATURE RAGGIUNTI DALLE MANIGLIE DELLE PENTOLE DELLA SERIE "5 STELLE" PIAZZA CONFRONTATI CON QUELLI DELLE ALTRE MANIGLIE PRESENTI SUL MERCATO. COME SI PUÒ NOTARE, SE VENGONO USATE IN MANIERA CORRETTA, LE MANIGLIE PIAZZA NON RAGGIUNGONO MAI IL PUNTO CRITICO DEI 40°C (SOPRA IL QUALE LE MANI SI SCOTTANO) ANCHE QUANDO L'ACQUA È A 98°C.

THE GRAPHIC SHOWS THE VALUES OF THE TEMPERATURE REACHED BY PIAZZA'S HANDLES COMPARED TO THE ONE OF THE OTHER HANDLES ON THE MARKET. AS YOU SEE THE TEMPERATURE OF PIAZZA'S HANDLES NEVER REACHES THE CRITIC POINT OF 40°C EVEN WITH WATER AT 98°C, IF USED IN THE PROPER WAY. ABOVE THIS CRITIC POINT HANDS GET BURNED.





**Casseruola bassa**

Shallow cookpot	Cod.	Ø cm	H cm	Lt
	<b>095024</b>	24	8	3,6
	<b>095028</b>	28	9	5,6
	<b>095032</b>	32	10	8,1
	<b>095036</b>	36	11	11,3
	<b>095040</b>	40	13	16,4
	<b>095045</b>	45	14	22,4
	<b>095050</b>	50	16	31,6



**Casseruola bassa 1 manico**

Shallow saucepan	Cod.	Ø cm	H cm	Lt
	<b>095124</b>	24	8	3,6
	<b>095128</b>	28	9	5,6



**Casseruola media**

Medium cookpot	Cod.	Ø cm	H cm	Lt
	<b>095216</b>	16	8	1,6
	<b>095220</b>	20	9	2,8
	<b>095224</b>	24	10	4,5
	<b>095228</b>	28	12	7,4
	<b>095232</b>	32	15	12,1
	<b>095236</b>	36	17	17,4
	<b>095240</b>	40	19	24
	<b>095245</b>	45	22	35,1
	<b>095250</b>	50	25	49,3



**Casseruola media 1 manico**

Medium saucepan	Cod.	Ø cm	H cm	Lt
	<b>095316</b>	16	8	1,6
	<b>095320</b>	20	9	2,8
	<b>095324</b>	24	10	4,5
	<b>095328</b>	28	12	7,4



**Casseruola alta**

Deep cookpot	Cod.	Ø cm	H cm	Lt
	<b>095416</b>	16	11	2,2
	<b>095420</b>	20	13	4,1
	<b>095424</b>	24	15	6,8
	<b>095428</b>	28	18	11,1
	<b>095432</b>	32	20	16,1
	<b>095436</b>	36	22	22,5
	<b>095440</b>	40	25	31,5
	<b>095445</b>	45	28	44,7
	<b>095450</b>	50	32	63



**Casseruola alta 1 manico**

Deep saucepan	Cod.	Ø cm	H cm	Lt
	<b>095516</b>	16	11	2,2
	<b>095520</b>	20	13	4,1
	<b>095524</b>	24	15	6,8
	<b>095528</b>	28	18	11,1





### Pentola

Pan	Cod.	Ø cm	H cm	Lt
	095620	20	20	6,3
	095624	24	24	10,9
	095628	28	28	17,3
	095632	32	32	25,8
	095636	36	36	36,7
	095640	40	40	50,3
	095645	45	45	71,7
	095650	50	50	98,3



### Casseruola bombata

Curved saute pan	Cod.	Ø cm	H cm	Lt
	091216	16	6	1
	091218	18	6	1,2
	091220	20	6,5	1,5
	091222	22	7	1,95
	091224	24	7,5	2,5



### Padella in acciaio con rivestimento antiaderente

Steel frying pan with non-stick coating	Cod.	Ø cm	H cm
	091720	20	4,5
	091724	24	5
	091728	28	5,5
	091732	32	6
	091736	36*	6,5
	091740	40*	7



\* CON CONTROMANICO WITH A SECOND HANDLE



### Padella

Frying pan	Cod.	Ø cm	H cm
	095720	20	4,5
	095724	24	5
	095728	28	5,5
	095732	32	6
	095736	36*	6,5
	095740	40*	7
	095745	45*	7,5
	095750	50*	8



\* CON CONTROMANICO WITH A SECOND HANDLE



### Wok con rivestimento antiaderente

Wok with non-stick coating	Cod.	Ø cm	H cm
	091928	28	9



### Tegame

2-handled frying pan	Cod.	Ø cm	H cm
	095820	20	4,5
	095824	24	5
	095828	28	5,5
	095832	32	6
	095836	36	6,5
	095840	40	7
	095845	45	7,5
	095850	50	8



### Coperchio

Lid	Cod.	Ø cm
	092916	16
	092920	20
	092924	24
	092928	28
	092932	32
	092936	36
	092940	40
	092945	45
	092950	50





**Padella in acciaio con rivestimento antiaderente**

Steel frying pan with non-stick coating	Cod.	Ø cm	H cm
	<b>091720</b>	20	4,5
	<b>091724</b>	24	5
	<b>091728</b>	28	5,5
	<b>091732</b>	32	6
	<b>091736</b>	36*	6,5
	<b>091740</b>	40*	7



\* CON CONTROMANICO WITH A SECOND HANDLE



**Wok con rivestimento antiaderente**

Wok with non-stick coating	Cod.	Ø cm	H cm
	<b>091928</b>	28	9



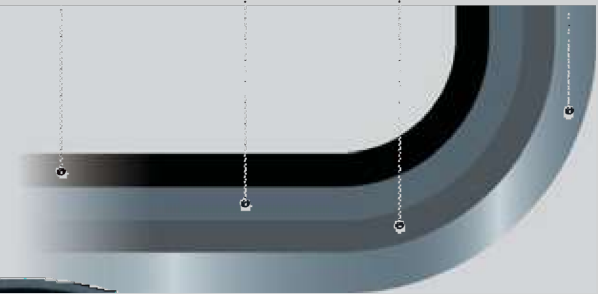
**LE PADELLE ANTIADERENTI: PRATICHE, ROBUSTE, INALTERABILI**  
PIAZZA NON-STICK FRYING PANS: PRACTICAL, ROBUST, INALTERABLE

Le padelle antiaderenti **PIAZZA** vantano il trattamento di alta qualità **Teflon® Select**, che garantisce loro una durata nel tempo oltre sette volte maggiore rispetto ai rivestimenti in ceramica o silicone.

La speciale tecnologia multistrato assicura prestazioni superiori in fase di cottura, impedisce ai cibi di attaccarsi al fondo e resiste in modo ottimale a graffi ed abrasioni, consentendo così l'utilizzo di accessori da cucina in metallo. Sono facili da pulire e possono essere tranquillamente lavate in lavastoviglie.

Our **PIAZZA** non-stick frying pans are all subject to the high quality **Teflon® Select** treatment, which guarantees they will last more than seven times longer than ceramic or silicon coatings. The special multi-layer technology guarantees superior performance during cooking, preventing food from sticking to the base and providing optimal resistance against scratches and abrasion, whilst also allowing metal kitchen utensils to be used. Our frying pans are easy to clean and are all fully dishwasher-safe.

**RIVESTIMENTO SUPERIORE TOP COAT**      **STRATO INTERMEDIO REINFORCED MID COAT**      **STRATO PRIMARIO PATENTED REINFORCED PRIMER**      **ACCIAIO INOX AISI 304 STAINLESS STEEL**



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## IL PENTOLAME MULTISTRATO: UN INSIEME DI METALLI CHE LAVORANO IN SINTONIA COME UN'ORCHESTRA THE MULTI-LAYER COOKWARE: A SET OF DIFFERENT METALS WORKING IN HARMONY LIKE AN ORCHESTRA

Le collezioni di pentolame multistrato 3-PLY e 4-PLY sfruttano le diverse peculiarità dei singoli materiali che le compongono.

Nascono così assortimenti completi, studiati per offrirvi prestazioni di assoluta eccellenza, senza rinunciare a praticità e maneggevolezza in ogni situazione di preparazione e servizio, in cucina come in sala.

- SPESSORE 1,2 MM (3-PLY) E 2 MM (4-PLY)
- BORDO A VERSARE
- UTILIZZABILI SU OGNI TIPO DI PIASTRA DI COTTURA (GAS, INDUZIONE, ELETTRICA, VETROCERAMICA) GARANTENDO SEMPRE CONDUCIBILITÀ OTTIMALE
- LA PERFETTA ERGONOMIA DEL MANICO IN ACCIAIO INOX CONSENTE UNA PRESA SEMPRE SICURA E CONFORTEVOLE
- IL PROFILO DELLA SALDATURA DI MANICO E MANIGLIE OFFRE GARANZIA DI MASSIMA TENUTA MENTRE L'APERTURA SUPERIORE NE PERMETTE IL RAFFREDDAMENTO GRAZIE AL PASSAGGIO DELL'ARIA.  
IL DISEGNO APERTO FORNISCE INOLTRE LA MASSIMA IGIENICITÀ IN FASE DI LAVAGGIO
- NELLA COLLEZIONE 4-PLY IL FONDO IN ACCIAIO NON È APPLICATO, MA MESSO A NUDO RIMUOVENDO LO STRATO ESTERNO IN RAME, PER OFFRIRE ROBUSTEZZA E DURATA NEL TEMPO
- NEI DIAMETRI DA 8 A 16 CM IL COPERCHIO PUÒ ESSERE COMODAMENTE AGGANCIATO AL BORDO DELLE CASSERUOLE GRAZIE AL PARTICOLARE DISEGNO DEL TRAVERSINO

The multi-layer cookware collections 3-PLY and 4-PLY takes advantage of the different peculiarities of the materials they are made of.

The results are complete ranges, designed to bring you excellent performance.

Always practical and easy to use in kitchen and in service room.

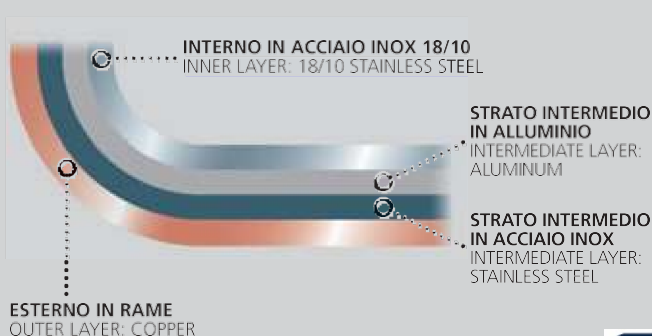
- THICK 1.2 MM (3-PLY) AND 2 MM (4-PLY)
- POURING EDGE
- SUITABLE FOR GAS, INDUCTION, HOTPLATES AND CERAMIC, ALWAYS MAINTAINING HIGH CONDUCTIVITY
- ERGONOMIC HANDLES IN STAINLESS STEEL DESIGNED TO GIVE A SAFE AND COMFORTABLE GRIP
- THE SHAPE OF WELDING OF THE HANDLES ENSURES THE BEST SEALING WHILE THE UPPER OPENING ALLOWS COOLING. THE OPEN OUTLINE GUARANTEES THE EXCELLENT HYGIENE
- THE STEEL BOTTOM IS NOT APPLIED, YET EXPOSED BY REMOVING THE EXTERNAL COPPER LAYER: THIS RESULTS IN GREATER STRENGTH AND LONG-LIFE
- THE LIDS WITH DIAMETERS FROM 8 TO 16 CM CAN BE EASILY HOOKED TO THE RIM OF THE CASSEROLES THANKS TO THE SPECIAL DESIGN OF THE KNOB



### 3-PLY COLLECTION



### 4-PLY COLLECTION





**Casseruola bassa**

Shallow cookpot	Cod.	Ø cm	H cm	Lt
	<b>110020</b>	20	7,5	2,3
	<b>110024</b>	24	8	3,6
	<b>110028</b>	28	9	5,6
	<b>110032</b>	32	10	8
	<b>110036</b>	36	11	11
	<b>110040</b>	40	13	16



**Casseruola bassa  
1 manico**

Shallow saucepan	Cod.	Ø cm	H cm	Lt
	<b>110120</b>	20	7,5	2,3
	<b>110124</b>	24	8	3,6
	<b>110128</b>	28	9	5,6
	<b>110132</b>	32	10	8



**Casseruola media**

Medium cookpot	Cod.	Ø cm	H cm	Lt
	<b>110210</b> ←	10	4,5	0,35
	<b>110212</b> ←	12	6	0,7
	<b>110214</b> ←	14	7	1
	<b>110216</b> ←	16	8	1,6
	<b>110220</b>	20	9	2,8
	<b>110224</b>	24	10	4,5
	<b>110228</b>	28	12	7,4



**Casseruola media  
1 manico**

Medium saucepan	Cod.	Ø cm	H cm	Lt
	<b>110310</b> ←	10	4,5	0,35
	<b>110312</b> ←	12	6	0,7
	<b>110314</b> ←	14	7	1
	<b>110316</b> ←	16	8	1,6
	<b>110320</b>	20	9	2,8
	<b>110324</b>	24	10	4,5
	<b>110328</b>	28	12	7,4



**Casseruola alta**

Deep cookpot	Cod.	Ø cm	H cm	Lt
	<b>110408</b> ←	8	5	0,25
	<b>110410</b> ←	10	6,5	0,5
	<b>110412</b> ←	12	8	0,9
	<b>110414</b> ←	14	9	1,4
	<b>110416</b> ←	16	11	2,2
	<b>110420</b>	20	13	4,1
	<b>110424</b>	24	15	6,8
	<b>110428</b>	28	18	11
	<b>110432</b>	32	20	16
	<b>110436</b>	36	22	22,5
	<b>110440</b>	40	25	31,5



**Casseruola alta  
1 manico**

Deep saucepan	Cod.	Ø cm	H cm	Lt
	<b>110508</b> ←	8	5	0,25
	<b>110510</b> ←	10	6,5	0,5
	<b>110512</b> ←	12	8	0,9
	<b>110514</b> ←	14	9	1,4
	<b>110516</b> ←	16	11	2,2
	<b>110520</b>	20	13	4,1
	<b>110524</b>	24	15	6,8
	<b>110528</b>	28	18	11





**Casseruola media**

Medium cookpot	Cod.	Ø cm	H cm	Lt
	<b>113210</b>	10	4,5	0,25
	<b>113212</b>	12	6	0,5
	<b>113214</b>	14	7	0,9
	<b>113216</b>	16	8	1,4



**Casseruola media  
1 manico**

Medium saucepan	Cod.	Ø cm	H cm	Lt
	<b>113310</b>	10	4,5	0,25
	<b>113312</b>	12	6	0,5
	<b>113314</b>	14	7	0,9
	<b>113316</b>	16	8	1,4



**Casseruola alta**

Deep cookpot	Cod.	Ø cm	H cm	Lt
	<b>113408</b>	8	5	0,2
	<b>113410</b>	10	6,5	0,4
	<b>113412</b>	12	8	0,75
	<b>113414</b>	14	9	1,2
	<b>113416</b>	16	11	2



**Casseruola alta  
1 manico**

Deep saucepan	Cod.	Ø cm	H cm	Lt
	<b>113508</b>	8	5	0,2
	<b>113510</b>	10	6,5	0,4
	<b>113512</b>	12	8	0,75
	<b>113514</b>	14	9	1,2
	<b>113516</b>	16	11	2



**Padella**

Frying pan	Cod.	Ø cm	H cm
	<b>113710</b>	10	3,5
	<b>113712</b>	12	3,5
	<b>113714</b>	14	3,5
	<b>113716</b>	16	3,5



**Tegame**

Two-handed frying pan	Cod.	Ø cm	H cm
	<b>113810</b>	10	3
	<b>113812</b>	12	3
	<b>113814</b>	14	3
	<b>113816</b>	16	3



**Coperchio**

Lid	Cod.	Ø cm
	<b>112908</b>	8
	<b>112910</b>	10
	<b>112912</b>	12
	<b>112914</b>	14
	<b>112916</b>	16





**Spicchio per casseruola alta**

Strainer for deep casserole	Cod.	Por.	Ø cm
	120128	1/3	28
	120132	1/3	32
	120136	1/4	36
	120140	1/4	40



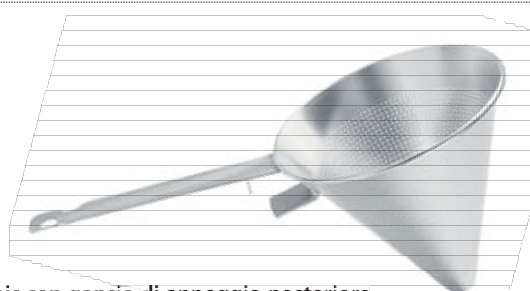
**Spicchio a rete per casseruola alta**

Mesh strainer for deep casserole	Cod.	Por.	Ø cm
	120228	1/3	28
	120232	1/3	32
	120236	1/4	36
	120240	1/4	40



**Scaldapasta**

Warmer	Cod.	Ø cm
	120318	18
	120320	20
	120324	24
	120328	28



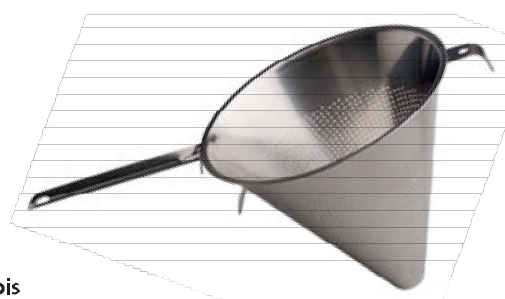
**Chinois con gancio di appoggio posteriore**

Chinois with rear support hook	Cod.	Ø cm
	120416	16
	120418	18
	120420	20
	120424	24



**Chinois con gancio di appoggio anteriore**

Chinois	Cod.	Ø cm
	120516	16
	120518	18
	120520	20
	120524	24



**Chinois**

Chinois	Cod.	Ø cm
	125114	14
	125116	16
	125118	18
	125120	20
	125122	22
	125124	24
	125126	26



**Chinois a rete**

Chinois	Cod.	Ø cm
	120620	20
	120624	24



**Chinois a rete con protezione in filo**

Chinois wire protection	Cod.	Ø cm
	120720	20
	120724	24







### Tazzone

Kitchen bowl

Cod.	Ø cm	cl
120816	16	125
120818	18	150
120820	20	200
120822	22	300
120824	24	500



### Sessola

All-purpose scoop

Cod.	Ø cm	L cm
121110	10	18
121112	12	20
121114	14	22
121116	16	24



### Tazzone con manico tubolare

Kitchen bowl

Cod.	Ø cm	cl
120916	16	125
120918	18	150
120920	20	200
120922	22	300
120924	24	500



### Bagnomaria

Bain marie pot

Cod.	Ø cm	H cm	cl
121212	12	14	150
121214	14	16	250
121216	16	18	350
121218	18	20	500
121220	20	22	700



### Tazzone tondo con manico tubolare

Round kitchen bowl

Cod.	Ø cm	cl
121016	16	125
121018	18	150
121020	20	200



### Timballo per dolci

Pie mould

Cod.	Ø cm	H cm	d
121506	5	5	6
121511	6	6	11
121515	6,5	6,5	15
121517	7	7	17
121528	8	8	28



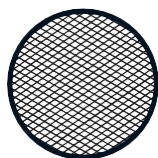
### Misurino graduato

Measuring jug

Cod.	cl
121605	50
121610	100
121620	200



DIMENSIONI REALI  
REAL DIMENSIONS



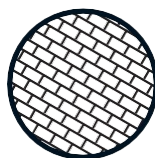
**Setaccio inox a velo**

Stainless steel fine sieve

Cod.	Ø cm
121721	21
121730	30
121735	35



DIMENSIONI REALI  
REAL DIMENSIONS



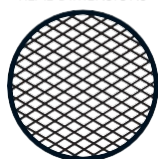
**Setaccio spargi farina automatico**

Automatic flour sieve

Cod.	Ø cm	H cm
122500	16	16



DIMENSIONI REALI  
REAL DIMENSIONS



**Setaccio inox farina**

Stainless steel flour sieve

Cod.	Ø cm
121821	21
121830	30
121835	35



**Chinois**

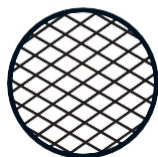
Chinois



Cod.	Ø cm
125114	14
125116	16
125118	18
125120	20
125122	22
125124	24
125126	26



DIMENSIONI REALI  
REAL DIMENSIONS



**Setaccio inox pane**

Stainless steel bread crumbs sieve

Cod.	Ø cm
121930	30
121935	35



**Bacinella**

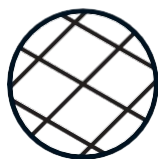
Bowl



Cod.	Ø cm	H cm	cl
130116	16,5	6,5	75
130120	20,5	8	150
130125	25	10,5	300
130127	27	11	400
130129	29,5	12,5	500
130133	33,5	13,5	800
130139	39,5	16	1400



DIMENSIONI REALI  
REAL DIMENSIONS



**Setaccio inox pesce**

Stainless steel fish sieve

Cod.	Ø cm
122030	30
122035	35





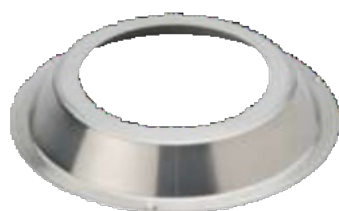
### Bastardella

Bowl	Cod.	Ø cm	H cm	cl
	<b>130220</b>	20	14	350
	<b>130225</b>	25	15	500
	<b>130230</b>	30	16	800
	<b>130235</b>	35	17,5	1200
	<b>130240</b>	40	20,5	1800



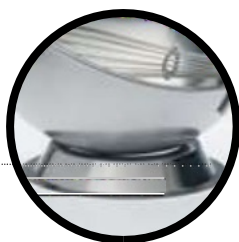
### Secchio inox graduato

Graduated bucket - stainless steel	Cod.	cl
	<b>135210</b>	1000
	<b>135212</b>	1200
	<b>135215</b>	1500



### Base per bastardella

Ring for mixing bowl	Cod.
	<b>130300</b>



### Secchio inox graduato con base

Graduated bucket with bottom ring - stainless steel	Cod.	cl
	<b>135310</b>	1000
	<b>135312</b>	1200
	<b>135315</b>	1500



### Colapasta sferico con base

Round colander with base	Cod.	Ø cm	H cm	cl
	<b>130425</b>	25	15	500
	<b>130430</b>	30	16	800
	<b>130435</b>	35	17,5	1200
	<b>130440</b>	40	20,5	1800



### Coperchio per secchio

Lid for bucket - stainless steel	Cod.	Per/For cl
	<b>135408</b>	800
	<b>135410</b>	1000
	<b>135412</b>	1200
	<b>135415</b>	1500



### Bacinella per pasticceria e cucina bordata

Bowl	Cod.	Ø cm	H cm	cl
	<b>130616</b>	16	9	100
	<b>130618</b>	18	9	150
	<b>130621</b>	21	10	200
	<b>130625</b>	25	12,5	375
	<b>130628</b>	28,5	13	500
	<b>130633</b>	33	14,5	800
	<b>130637</b>	37	16	1000
	<b>130641</b>	41	18	1500



### Colapasta conico in alluminio

Aluminium conical pasta strainer	Cod.	Ø cm
	<b>135635</b>	35
	<b>135640</b>	40
	<b>135645</b>	45
	<b>135650</b>	50





**Paletta per pesce unipezzo inox 18/10**

Fish lifter one piece inox 18/10	Cod. <b>151000</b>	L x W cm 7 x 18	L cm 37
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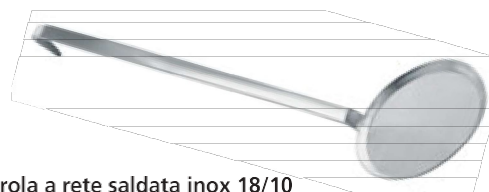
**Cucchiaione con fori unipezzo inox 18/10**

Perforated large spoon one piece inox 18/10	Cod. <b>151200</b>	L x W cm 9,5 x 7	L cm 33,5
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**Cucchiaione unipezzo inox 18/10**

Large spoon one piece inox 18/10	Cod. <b>151100</b>	L x W cm 9,5 x 7	L cm 33,5
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**Schiumarola a rete saldata inox 18/10**

Mesh welded skimmer inox 18/10	Cod. <b>152300</b>	Ø cm 15	L cm 54
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**Mestolo unipezzo inox 18/10**

Ladle one piece inox 18/10	Cod.	Ø cm	L cm	cl
	<b>150006</b>	6 *	31	6
	<b>150007</b>	7	34,5	8
	<b>150008</b>	8	36	12,5
	<b>150009</b>	9	36	19
	<b>150010</b>	10	43	25
	<b>150012</b>	12	52	50
	<b>150014</b>	14	55	75
	<b>150016</b>	16	61	100
	<b>150018</b>	18	64	150
	<b>150020</b>	20	72	200



\* CON BECCO WITH BEAK

**Schiumarola unipezzo inox 18/10**

Skimmer one piece inox 18/10	Cod.	Ø cm	L cm
	<b>150108</b>	8	33,5
	<b>150110</b>	10	43,5
	<b>150112</b>	12	47,5
	<b>150114</b>	14	50,5
	<b>150116</b>	16	55,5
	<b>150118</b>	18	58,5
	<b>150120</b>	20	65,5

**Forchettone a due punte unipezzo inox 18/10**

Meat fork one piece inox 18/10	Cod.	L cm
	<b>150242</b>	42
	<b>150253</b>	53

**Paletta con fori unipezzo inox 18/10**

Perforated lifter one piece inox 18/10	Cod.	L x W cm	L cm
	<b>150300</b>	11 x 14	47,5

**Paletta senza fori unipezzo inox 18/10**

Lifter one piece inox 18/10	Cod.	L x W cm	L cm
	<b>150400</b>	11 x 14	47,5

**Paletta per pesce unipezzo inox 18/10**

Fish lifter one piece inox 18/10	Cod.	L x W cm	L cm
	<b>150700</b>	11 x 13	47

**Cucchiaione fondo unipezzo inox 18/10**

Deep spoon one piece inox 18/10	Cod.	L x W cm	L cm
	<b>150800</b>	11 x 7	40,5

**Cucchiaione fondo manico di costa unipezzo inox 18/10**

Deep side spoon one piece inox 18/10	Cod.	L x W cm	L cm
	<b>150900</b>	11 x 7	37



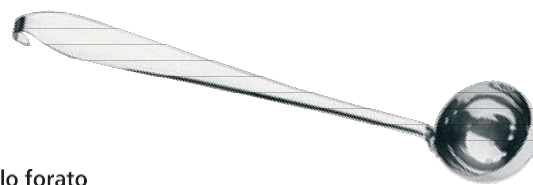


**Mestolo**

Ladle



Cod.            Ø cm  
430006            6



**Mestolo forato**

Ladle with holes



Cod.            Ø cm  
430106            6  
430109            9



**Schiumarola**

Skimmer



Cod.            Ø cm  
430200            11



**Mestolino ovale per salsa**

Oval sauce ladle



Cod. |  
430600



**Schiumarola a rete**

Mesh skimmer



Cod.            Ø cm  
430700            12



**Forchettone**

Meat fork



Cod. |  
431800

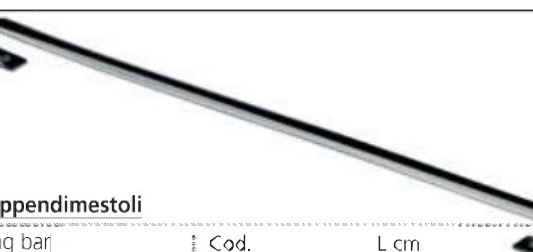


**Cucchiaione**

Basting spoon



Cod. |  
431900

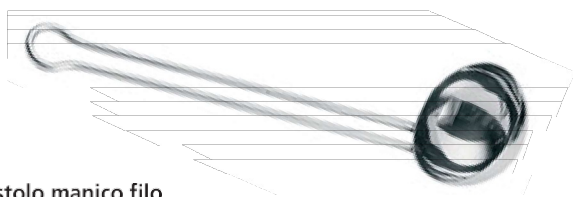


**Asta appendimestoli**

Hanging bar



Cod.            L cm  
432038            38

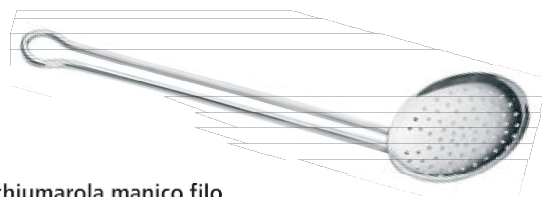


**Mestolo manico filo**

Ladle wire handle



Cod.            Ø cm  
432309            9

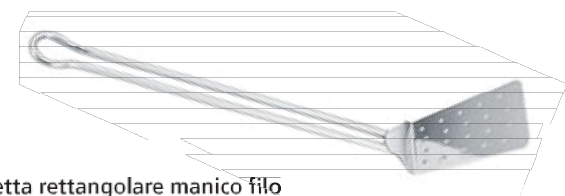


**Schiumarola manico filo**

Skimmer wire handle



Cod.            Ø cm  
432400            11

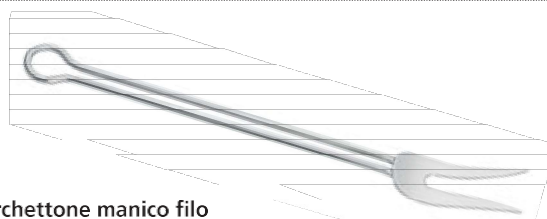


**Paletta rettangolare manico filo**

Rectang. lifter wire handle



Cod.            L x W cm  
432500            7,5 x 9,5



**Forchettone manico filo**

Meat fork wire handle



Cod. |  
432600

## THE SPECIAL MIX NYLON & FIBERGLASS

La nuova linea di mestolame PIAZZA nasce interamente in Italia. Lo speciale polimero con cui viene prodotta: una combinazione di nylon e fibra di vetro, ne garantisce praticità d'uso e durata nel tempo.

- LA PARTICOLARE FORMA DEI MANICI UNISCE MASSIMA ROBUSTEZZA E GRANDE LEGGEREZZA
- DIMENSIONE DEI FORI DIFFERENZIATA A SECONDA DELL'UTILIZZO
- PERFETTAMENTE RESISTENTE AL CALORE FINO A 220°C
- LAVABILE IN LAVASTOVIGLIE: IGIENICITÀ GARANTITA

PIAZZA new ladle line is fully made in Italy. It is made of a special polymer, a combination of nylon and fiberglass, that gives great guarantee of lasting in time and ease of use.

- THE UNIQUE SHAPE OF THE HANDLES COMBINE MAXIMUM STRENGTH AND GREAT LIGHTNESS
- HOLES' DIMENSIONS DIVERSIFIED ACCORDING TO THE USE
- PERFECTLY HEAT-RESISTANT UP TO 220°C (430°F)
- DISHWASHER SAFE: HYGIENICALLY GUARANTEED



### Paletta liscia nylon & fiberglass

Design by Michele Capuani

Nylon & fiberglass lifter	Cod.	L x W cm	L cm
	<b>15740000</b>	9,5 x 11	35



### Paletta forata nylon & fiberglass

Design by Michele Capuani

Nylon & fiberglass perforated lifter	Cod.	L x W cm	L cm
	<b>15740100</b>	9,5 x 11	35



### Paletta hamburger nylon & fiberglass

Design by Michele Capuani

Nylon & fiberglass hamburger lifter	Cod.	L x W cm	L cm
	<b>15740200</b>	9 x 13	34





**Cucchiaione nylon & fiberglass**

Design by Michele Capuani

Nylon & fiberglass  
large spoon

Cod.  
**156000**  
**156100**

L cm  
38  
30



**Forchettone 2 punte nylon & fiberglass**

Design by Michele Capuani

Nylon & fiberglass  
meat fork 2 prongs

Cod.  
**15723400**

L cm  
34



**Mestolo nylon & fiberglass  
con becco a versare**

Design by Michele Capuani

Nylon & fiberglass  
ladle with beak

Cod.  
**15700600**

Ø cm L cm cl  
6 31 4



**Mestolo nylon & fiberglass**

Design by Michele Capuani

Nylon & fiberglass ladle

Cod.  
**15700800**  
**15701000**

Ø cm L cm cl  
8 33 10  
10 35 20



**Mestolo pizza nylon & fiberglass**

Design by Michele Capuani

Nylon & fiberglass  
pizza ladle

Cod.  
**15790900**

Ø cm L cm cl  
9 35 17



**Schiumarola nylon & fiberglass**

Design by Michele Capuani

Nylon & fiberglass  
skimmer

Cod.  
**15711000**  
**15711200**

Ø cm L cm  
10 33  
12 35



**Cucchiaione iiscio nylon & fiberglass**

Design by Michele Capuani

Nylon & fiberglass  
large spoon

Cod.  
**15780000**

L cm  
35



**Cucchiaione forato nylon & fiberglass**

Design by Michele Capuani

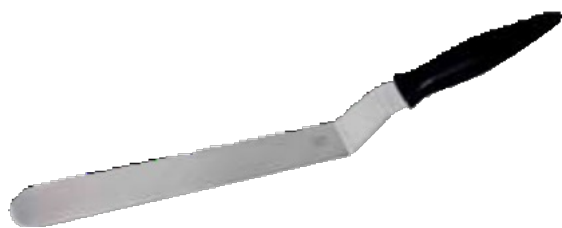
Nylon & fiberglass  
perforated large spoon

Cod.  
**15780100**

L cm  
35





**Spatola angolare**

Design by Michele Capuani

Angular spatula	Cod.	L cm
	240010	10
	240022	22
	240026	26
	240030	30
	240036	36

**Spatola angolare appuntita**

Design by Michele Capuani

Tapered point angular spatula	Cod.	L cm
	240011	11

**Spatola diritta**

Design by Michele Capuani

Spatula	Cod.	L cm
	240112	12
	240115	15
	240120	20
	240122	22
	240126	26
	240130	30
	240136	36



**LE SPATOLE PROFESSIONALI: PERFETTE IN CUCINA, PIZZERIA, PASTICCERIA**  
 THE PROFESSIONAL SPATULAS: PERFECT FOR RESTAURANTS, PIZZERIAS, PATISSERIES

- LAMA IN ACCIAIO
- ROBUSTE, PRATICHE, FUNZIONALI
- AMPIA DISPONIBILITÀ DI FORME E DIMENSIONI:  
PIÙ DI 30 MODELLI
- ASOLA PER APPENDERLE PRESENTE SU TUTTA LA SERIE
- DESIGN ITALIANO

- STEEL BLADE
- STURDY, PRACTICAL, FUNCTIONAL
- WIDE RANGE OF SHAPES AND SIZES:  
MORE THAN 30 ITEMS
- ALL ITEMS HAVE PRACTICAL HANGING LOOPS
- ITALIAN DESIGN

**MANICO SPECIALE:  
 ERGONOMICO  
 E ANTISCIVOLO**

SPECIAL ERGONOMIC  
 NON-SLIP HANDLE





**Spatola triangolare**

Design by Michele Capuani

Triangle spatula

Cod.	W x L cm
240208	8 x 12
240210	10 x 12
240212	12 x 12



**Tagliapasta**

Design by Michele Capuani

Dough cutter

Cod.	W x L cm
240600	16 x 12



**Spatola forata**

Design by Michele Capuani

Perforated spatula

Cod.	W x L cm
240300	7,5 x 16

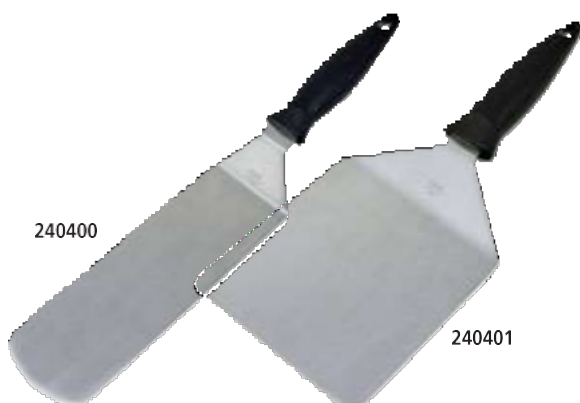


**Raschia**

Design by Michele Capuani

Scraper

Cod.	W x L cm
240601	12 x 9,5
240640	15 x 7,5



**Spatola per hamburger**

Design by Michele Capuani

Hamburger turner

Cod.	W x L cm
240400	7 x 24
240401	14 x 19



**Raschia**

Design by Michele Capuani

Scraper

Cod.	W x L cm
240700	15 x 6



**Spatola per pizza**

Design by Michele Capuani

Pizza turner

Cod.	W x L cm
240501	9 x 15,5



**Rotella tagliapizza**

Design by Michele Capuani

Pizza wheel cutter

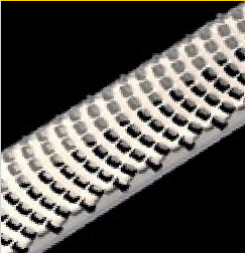
Cod.	Ø cm
241106	5,5
241110	10





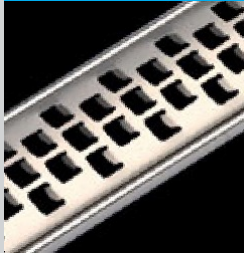
## LE LAME THE BLADES

### UNIVERSALE ALL-IN-ONE



**IDEALE PER:**  
AGRUMI,  
FORMAGGIO,  
ZENZERO,  
CIOCCOLATO,  
TARTUFO,  
FRUTTA SECCA  
**BEST FOR:**  
CITRUS FRUITS,  
CHEESE,  
CHOCOLATE,  
GINGER, TRUFFLE,  
DRIED FRUIT

### EXTRA SPESSE EXTRA COARSE



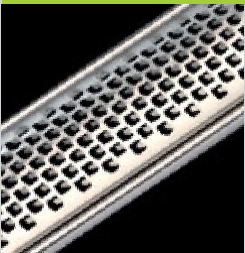
**IDEALE PER:**  
MELE, PATATE,  
BURRO,  
FORMAGGIO,  
ZUCCHINE,  
CAROTE,  
FRUTTA SECCA  
**BEST FOR:**  
APPLES, POTATOES,  
CHEESE, BUTTER,  
ZUCCHINI,  
CARROTS,  
DRIED FRUIT

### SEMI FINE MEDIUM COARSE



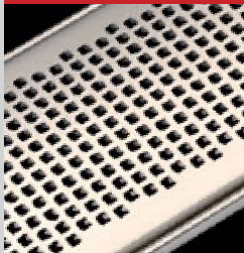
**IDEALE PER:**  
FORMAGGIO,  
ZENZERO,  
PEPERONCINO,  
COCCO,  
CIOCCOLATO  
**BEST FOR:**  
CHEESE,  
CHILI PEPPER,  
GINGER,  
COCONUT,  
CHOCOLATE

### FINE FINE



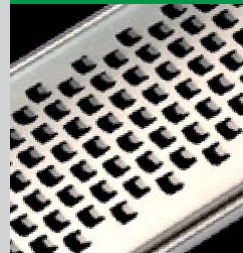
**IDEALE PER:**  
AGRUMI,  
FORMAGGIO,  
AGLIO,  
PEPERONCINO,  
CANNELLA,  
FRUTTA SECCA  
**BEST FOR:**  
CITRUS FRUITS,  
CHEESE, GARLIC,  
CHILI PEPPER,  
CINNAMON,  
DRIED FRUIT

### FINE FINE



**IDEALE PER:**  
AGRUMI, AGLIO,  
FORMAGGIO,  
PEPERONCINO,  
CANNELLA,  
FRUTTA SECCA  
**BEST FOR:**  
CITRUS FRUITS,  
CHEESE, GARLIC,  
CHILI PEPPER,  
CINNAMON,  
DRIED FRUIT

### SPESSE COARSE



**IDEALE PER:**  
COCCO, CAROTE,  
ZENZERO,  
FRUTTA SECCA,  
FORMAGGIO  
**BEST FOR:**  
CHEESE, CARROTS,  
GINGER,  
COCONUT,  
DRIED FRUIT

### MEDIA RIBBON



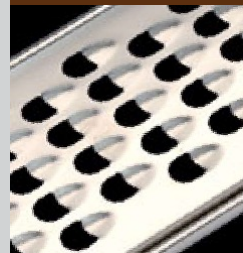
**IDEALE PER:**  
FORMAGGIO,  
MELE,  
ZUCCHINE,  
CAROTE,  
CIOCCOLATO,  
BURRO  
**BEST FOR:**  
CHEESE,  
CHOCOLATE,  
APPLES, CARROTS,  
ZUCCHINI,  
BUTTER

### SCAGLIE GRANDI LARGE SHAVER



**IDEALE PER:**  
TARTUFO,  
ZUCCHINE  
CIOCCOLATO,  
FORMAGGIO,  
BURRO  
**BEST FOR:**  
TRUFFLE,  
ZUCCHINI  
CHOCOLATE,  
CHEESE, BUTTER

### ULTRA SPESSE ULTRA COARSE



**IDEALE PER:**  
ZUCCHINE,  
BURRO,  
CIOCCOLATO,  
FORMAGGIO,  
TARTUFO  
**BEST FOR:**  
CHEESE, BUTTER,  
ZUCCHINI,  
CHOCOLATE,  
TRUFFLE



**Grattugia inox manico antiscivolo**

**UNIVERSALE**  
ALL-IN-ONE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160145</b>	2,5 x 20	33



**Grattugia inox manico antiscivolo**

**EXTRA SPESSA**  
EXTRA COARSE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160151</b>	3,5 x 22	38,5



**Grattugia inox manico antiscivolo**

**SEMI FINE**  
MEDIUM COARSE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160152</b>	3,5 x 22	38,5



**Grattugia inox manico antiscivolo**

**FINE**  
FINE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160153</b>	3,5 x 22	38,5



**Grattugia inox manico antiscivolo**

**FINE**  
FINE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160170</b>	6,5 x 13,5	31,5



**Grattugia inox manico antiscivolo**

**SPESSA**  
COARSE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160171</b>	6,5 x 13,5	31,5



**Grattugia inox manico antiscivolo**

**MEDIA**  
RIBBON

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160172</b>	6,5 x 13,5	31,5



**Grattugia inox manico antiscivolo**

**SCAGLIE GRANDI**  
LARGE SHAVER

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160173</b>	6,5 x 13,5	31,5



**Grattugia inox manico antiscivolo**

**ULTRA SPESSA**  
ULTRA COARSE

Stainless steel grater non slip handle

Cod.	L x W cm	L cm
<b>160174</b>	6,5 x 13,5	31,5



- 9 DIFFERENTI TIPI DI LAMA PER COPRIRE OGNI ESIGENZA
- LAME IN ACCIAIO INOX CON MASSIMA EFFICACIA DI TAGLIO
- MANICO ERGONOMICO IN MATERIALE ANTISCIVOLO
- PIEDINO D'APPOGGIO IN GOMMA E CUSTODIA PARALAMA DI SICUREZZA
- 9 DIFFERENT BLADES TO FULLFILL EVERY NEED
- STAINLESS STEEL BLADES WITH FLAWLESS PRECISION
- ERGONOMIC HANDLE WITH NON-SLIP GRIP
- RUBBER FEET AND BLADE COVER FOR YOUR SAFETY



**Grattugia inox**

Stainless steel grater	Cod.	L cm
	<b>160109</b>	9
	<b>160113</b>	13
	<b>160116</b>	16



**Grattugia quattro lati**

Grater four side	Cod.	L x W cm	H cm
	<b>160300</b>	8 x 6	18



**Frusta stagnata manico in filo**

Tinned whisk, wire handle	Cod.	L cm
	<b>160430</b>	30
	<b>160435</b>	35



**Frusta inox 8 fili professionale**

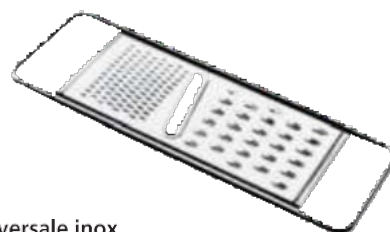
Professional whisk	Cod.	L cm
	<b>160525</b>	25
	<b>160530</b>	30
	<b>160535</b>	35
	<b>160540</b>	40
	<b>160545</b>	45
	<b>160550</b>	50
	<b>160560</b>	60



Cod. 160525  
Cod. 160535  
Cod. 160540

**Frusta inox 8 fili professionale senza anello**

Professional whisk without ring	Cod.	L cm
	<b>160630</b>	30



**Grattugia universale inox**

Stainless steel universal grater	Cod.	L x W cm
	<b>160200</b>	11 x 28



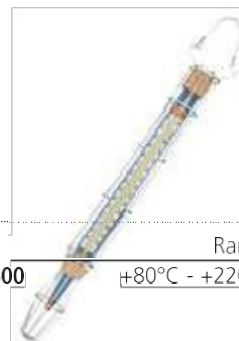
**Termometro con protezione in filo per alimenti**

Butcher's thermometer with wire cage tested for foodstuffs	Cod.	Range
	<b>161400</b>	-10°C - +110°C



**Termometro con protezione in filo per zucchero e grassi**

Fat frying thermometer with wire cage	Cod.	Range
	<b>161500</b>	+80°C - +220°C



**Termometro elettronico per alimenti in cottura e surgelati**

Electronic thermometer spiked stem	Cod.	Range
	<b>161600</b>	-35°C - +300°C



**Termometro elettronico a penna multifunzionale**

Electronic thermometer pointed stainless steel stem	Cod.	Range
	<b>161700</b>	-50°C - +200°C





**Riga limone**

Lemon grater

Cod.	L cm
<b>163400</b>	14



**Decora limone**

Lemon decorator

Cod.	L cm
<b>163500</b>	14,5



**Coltello per pelare**

Peeling knife

Cod.	L cm
<b>163600</b>	14,5



**Sbuccia arancia**

Orange peeler

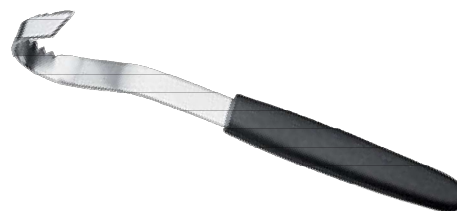
Cod.	L cm
<b>163700</b>	14,5



**Levator solo**

Apple corer

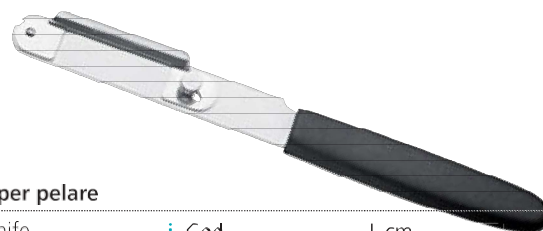
Cod.	L cm
<b>163800</b>	17,5



**Arriccia burro**

Butter-curler

Cod.	L cm
<b>163900</b>	16



**Coltello per pelare**

Peeling knife

Cod.	L cm
<b>164000</b>	21



**Scavino 2 coppe**

Melon baller-double

Cod.	L cm
<b>164100</b>	16,5

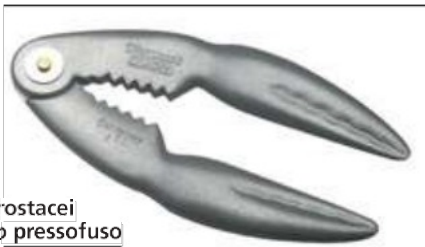


**Scavino 1 coppa**

Melon baller

Cod.	L cm
<b>164200</b>	13





**Pinza per crostacei  
in alluminio pressofuso**

Shellfish scissors  
in die-cast aluminium

Cod.  
**164300**

L cm  
14



**Snocciolatore per olive  
in alluminio pressofuso**

Olive stoner in die-cast  
aluminium

Cod.  
**164900**

L cm  
18,5



**Sbucciavere ad archetto**

Vegetable peeler

Cod.  
**164400**

L cm  
12,5



**Pelasparagi in alluminio pressofuso**

Asparagus peeler  
in die-cast aluminium

Cod.  
**165000**

L cm  
12



**Decora-rapanelli e decora-agrumi  
in alluminio pressofuso**

Radish and citrus decorator  
in die-cast aluminium

Cod.  
**164600**

L cm  
18



**Squamapesci in alluminio pressofuso**

Fish scaler in die-cast  
aluminium

Cod.  
**165100**

L cm  
20

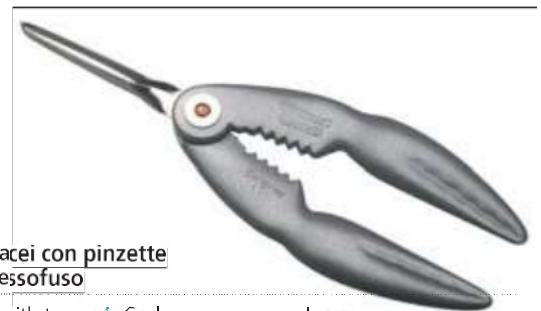


**Decoratore multiuso  
in alluminio pressofuso**

Multipurpose decorator  
in die-cast aluminium

Cod.  
**164700**

L cm  
15



**Pinza per crostacei con pinzette  
in alluminio pressofuso**

Shellfish scissors with tongs  
in die-cast aluminium

Cod.  
**165200**

L cm  
21



**Tagliauova per fette rotonde  
ed ovali in alluminio pressofuso**

Round and oval shaped  
egg slicer in die-cast  
aluminium

Cod.  
**164801**

L cm  
12





**Batticarne a pugno inox**

Solid stainless steel meat beater	Cod.	W kg
	<b>165310</b>	1
	<b>165315</b>	1,5
	<b>165320</b>	2
	<b>165325</b>	2,5



**Gancio girevole inox**

Swivel stainless steel hook with balls on both sides	Cod.	L x W mm	Box
	<b>165621</b>	210 x 9	15
	<b>165624</b>	240 x 10	15
	<b>165627</b>	270 x 12	15
	<b>165650</b>	500 x 12	15



**Batticarne a due tagli inox**

Stainless steel meat beater - 2 cuts	Cod.	W kg
	<b>165400</b>	1,1



**Gancio fisso una punta inox**

Standard stainless steel hook 1 point	Cod.	L x W mm	Box
	<b>165706</b>	60 x 3	100
	<b>165808</b>	80 x 4	50
	<b>165810</b>	100 x 4	50
	<b>165912</b>	120 x 5	10
	<b>165914</b>	140 x 5	10
	<b>166016</b>	160 x 6	10
	<b>166018</b>	180 x 6	10
	<b>166218</b>	180 x 8	10
	<b>166530</b>	300 x 12	5



**Batticarne a paletta inox**

Stainless steel round ladle-type meat beater with bent handle	Cod.	W kg
	<b>165500</b>	1



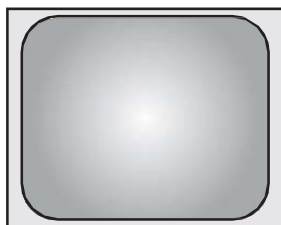
**Gancio ad ancora inox 1 punta**

Stainless steel anchor-type hook 1 point	Cod.	L x W mm	Box
	<b>166707</b>	130 x 7	10

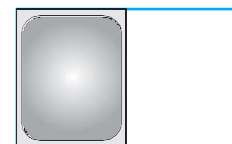






**Bacinella GN 2/1 in acciaio inox**

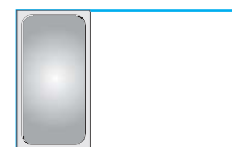
Gastronorm container 2/1 in stainless steel	Cod.	L x W cm	H cm
	<b>220002</b>	65 x 53	2
	<b>220004</b>	65 x 53	4
	<b>220006</b>	65 x 53	6,5
	<b>220010</b>	65 x 53	10
	<b>220015</b>	65 x 53	15
	<b>220020</b>	65 x 53	20

**Bacinella GN 1/2 in acciaio inox**

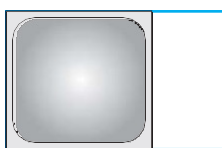
Gastronorm container 1/2 in stainless steel	Cod.	L x W cm	H cm
	<b>220302</b>	32,5 x 26,5	2
	<b>220304</b>	32,5 x 26,5	4
	<b>220306</b>	32,5 x 26,5	6,5
	<b>220310</b>	32,5 x 26,5	10
	<b>220315</b>	32,5 x 26,5	15
	<b>220320</b>	32,5 x 26,5	20

**Bacinella GN 1/1 in acciaio inox**

Gastronorm container 1/1 in stainless steel	Cod.	L x W cm	H cm
	<b>220102</b>	53 x 32,5	2
	<b>220104</b>	53 x 32,5	4
	<b>220106</b>	53 x 32,5	6,5
	<b>220110</b>	53 x 32,5	10
	<b>220115</b>	53 x 32,5	15
	<b>220120</b>	53 x 32,5	20

**Bacinella GN 1/3 in acciaio inox**

Gastronorm container 1/3 in stainless steel	Cod.	L x W cm	H cm
	<b>220402</b>	32,5 x 17,5	2
	<b>220404</b>	32,5 x 17,5	4
	<b>220406</b>	32,5 x 17,5	6,5
	<b>220410</b>	32,5 x 17,5	10
	<b>220415</b>	32,5 x 17,5	15
	<b>220420</b>	32,5 x 17,5	20

**Bacinella GN 2/3 in acciaio inox**

Gastronorm container 2/3 in stainless steel	Cod.	L x W cm	H cm
	<b>220202</b>	35,5 x 32,5	2
	<b>220204</b>	35,5 x 32,5	4
	<b>220206</b>	35,5 x 32,5	6,5
	<b>220210</b>	35,5 x 32,5	10
	<b>220215</b>	35,5 x 32,5	15
	<b>220220</b>	35,5 x 32,5	20

**Bacinella GN 2/4 in acciaio inox**

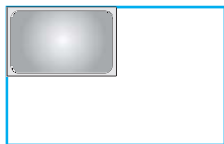
Gastronorm container 2/4 in stainless steel	Cod.	L x W cm	H cm
	<b>222904</b>	53 x 16,2	4
	<b>222906</b>	53 x 16,2	6,5
	<b>222910</b>	53 x 16,2	10
	<b>222915</b>	53 x 16,2	15

**Bacinella GN 2/8 in acciaio inox**

Gastronorm container 2/8 in stainless steel	Cod.	L x W cm	H cm
	<b>224015</b>	13 x 32,5	15



### Bacinella GN 1/4 in acciaio inox



Gastronorm container 1/4 in stainless steel	Cod.	L x W cm	H cm
	<b>220502</b>	26,4 x 16,2	2
	<b>220504</b>	26,4 x 16,2	4
	<b>220506</b>	26,4 x 16,2	6,5
	<b>220510</b>	26,4 x 16,2	10
	<b>220515</b>	26,4 x 16,2	15
	<b>220520</b>	26,4 x 16,2	20



### Bacinella GN 1/6 in acciaio inox



Gastronorm container 1/6 in stainless steel	Cod.	L x W cm	H cm
	<b>220602</b>	17,6 x 16,2	2
	<b>220604</b>	17,6 x 16,2	4
	<b>220606</b>	17,6 x 16,2	6,5
	<b>220610</b>	17,6 x 16,2	10
	<b>220615</b>	17,6 x 16,2	15
	<b>220620</b>	17,6 x 16,2	20



### Bacinella GN 1/9 in acciaio inox



Gastronorm container 1/9 in stainless steel	Cod.	L x W cm	H cm
	<b>220706</b>	17,6 x 10,8	6,5
	<b>220710</b>	17,6 x 10,8	10



### PREPARARE, CUOCERE, TRASPORTARE ED ESPORRE.

Potete fare tutto utilizzando il medesimo contenitore evitando scomode sostituzioni.

La serie in acciaio inox 18/10 è adatta a qualunque tipo di preparazione sia a caldo che a freddo e le sue caratteristiche tecniche ne consentono l'uso in tutte le moderne apparecchiature professionali: friggitorici, forni di cottura, armadi frigoriferi ecc. Totalmente idonea al contatto con gli alimenti, secondo la normativa UE89/109, garantisce una perfetta igienicità grazie anche alla semplicità di pulizia (può andare in lavastoviglie).

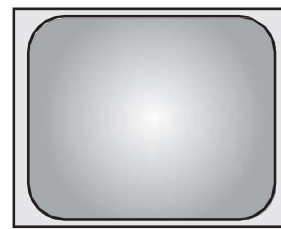
### PREPARE, COOK, TRANSPORT AND DISPLAY.

You can do everything using the same container, avoiding bothersome replacements.

The series in 18/10 stainless steel is ideal for all kinds of hot and cold preparations and its technical features mean that the series can be used with all modern professional equipment: fryers, cooking ovens, refrigerated units etc.

Fully suitable for contact with foodstuffs in accordance with UE89/109 Standards, it ensures perfect hygiene, thanks also to easy cleaning (it can go in the dishwasher).

### Teglia GN 2/1 in acciaio inox



Gastronorm baking pan 2/1 in stainless steel	Cod.	L x W cm	H cm
	<b>223002</b>	65 x 53	2
	<b>223004</b>	65 x 53	4
	<b>223006</b>	65 x 53	6,5



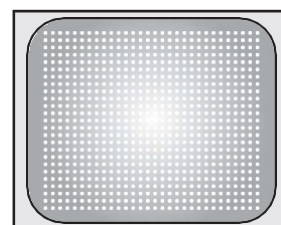
### Teglia GN 1/1 in acciaio inox



Gastronorm baking pan 1/1 in stainless steel	Cod.	L x W cm	H cm
	<b>220802</b>	53 x 32,5	2
	<b>220804</b>	53 x 32,5	4
	<b>220806</b>	53 x 32,5	6,5



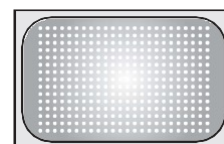
### Bacinella forata GF 2/1 in acciaio inox



Gastronorm perforated container 2/1 in stainless steel	Cod.	L x W cm	H cm
	<b>220902</b>	65 x 53	2
	<b>220904</b>	65 x 53	4
	<b>220906</b>	65 x 53	6,5
	<b>220910</b>	65 x 53	10
	<b>220915</b>	65 x 53	15
	<b>220920</b>	65 x 53	20



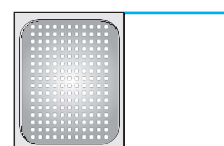
### Bacinella forata GF 1/1 in acciaio inox



Gastronorm perforated container 1/1 in stainless steel	Cod.	L x W cm	H cm
	<b>221002</b>	53 x 32,5	2
	<b>221004</b>	53 x 32,5	4
	<b>221006</b>	53 x 32,5	6,5
	<b>221010</b>	53 x 32,5	10
	<b>221015</b>	53 x 32,5	15
	<b>221020</b>	53 x 32,5	20



### Bacinella forata GF 1/2 in acciaio inox



Gastronorm perforated container 1/2 in stainless steel	Cod.	L x W cm	H cm
	<b>221102</b>	32,5 x 26,5	2
	<b>221104</b>	32,5 x 26,5	4
	<b>221106</b>	32,5 x 26,5	6,5
	<b>221110</b>	32,5 x 26,5	10
	<b>221115</b>	32,5 x 26,5	15
	<b>221120</b>	32,5 x 26,5	20





**Falso fondo forato**

Gastronorm drainer plate	Cod.	GN
	<b>221611</b>	1/1
	<b>221612</b>	1/2
	<b>221621</b>	2/1
	<b>221623</b>	2/3



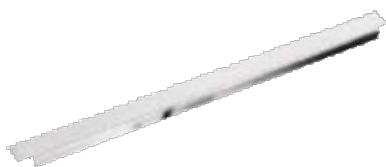
**Coppia maniglie cascanti**

Falling handles	Cod.
	<b>221800</b>



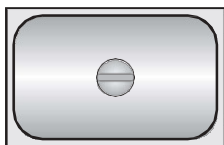
LA COPPIA MANIGLIE CASCANTI VIENE VENDUTA SOLTANTO IN COMBINAZIONE CON LA RELATIVA BACINELLA GASTRONORM. IL COSTO DELLE MANIGLIE È DA SOMMARSÌ AL COSTO DELLA BACINELLA.

TWO FALLING HANDLES ARE SOLD ONLY AS SET WITH THE CORRESPONDING GN FOODCONTAINER. HANDLE-PRICE HAS TO BE ADDED TO THE CONTAINER-PRICE.



**Separatore**

Adaptor bar	Cod.	L cm
	<b>221726</b>	26,5
	<b>221732</b>	32,5
	<b>221753</b>	53



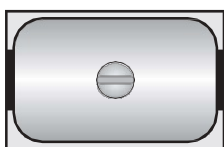
**Coperchio in acciaio inox**

Lid in stainless steel	Cod.	GN
	<b>221911</b>	1/1
	<b>221912</b>	1/2
	<b>221913</b>	1/3
	<b>221914</b>	1/4
	<b>221916</b>	1/6
	<b>221919</b>	1/9
	<b>221923</b>	2/3
	<b>221924</b>	2/4
	<b>221928</b>	2/8



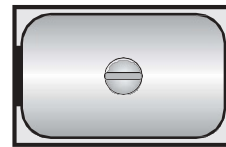
**Coperchio in acciaio inox con guarnizione**

Lid in stainless steel with trimming	Cod.	GN
	<b>222011</b>	1/1
	<b>222012</b>	1/2
	<b>222013</b>	1/3
	<b>222014</b>	1/4
	<b>222016</b>	1/6
	<b>222023</b>	2/3



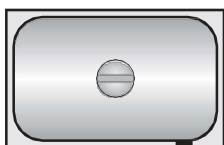
**Coperchio in acciaio inox con spacco maniglie**

Lid in stainless steel with notch for handles	Cod.	GN
	<b>222111</b>	1/1
	<b>222112</b>	1/2
	<b>222113</b>	1/3
	<b>222116</b>	1/6
	<b>222123</b>	2/3



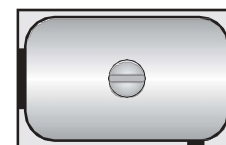
**Coperchio in acciaio inox con spacco maniglie e guarnizione**

Lid in stainless steel with trimming and notch for handles	Cod.	GN
	<b>222211</b>	1/1
	<b>222212</b>	1/2



**Coperchio in acciaio inox con spacco mestolo**

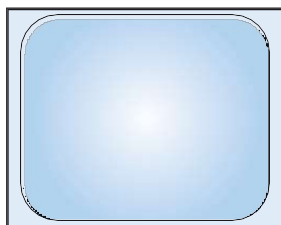
Lid in stainless steel with notch for ladle	Cod.	GN
	<b>222313</b>	1/3
	<b>222314</b>	1/4
	<b>222316</b>	1/6
	<b>222323</b>	2/3



**Coperchio in acciaio inox con spacco maniglie e mestolo**

Lid in stainless steel with notch for handles and ladle	Cod.	GN
	<b>222411</b>	1/1
	<b>222412</b>	1/2
	<b>222413</b>	1/3
	<b>222423</b>	2/3





**Bacinella GN 2/1 in polycarbonato**

Gastronorm container 2/1 in polycarbonate	Cod.	L x W cm	H cm
	<b>225020</b>	65 x 53	20



**Bacinella GN 1/3 in polycarbonato**

Gastronorm container 1/3 in polycarbonate	Cod.	L x W cm	H cm
	<b>225406</b>	32,5 x 17,5	6,5
	<b>225410</b>	32,5 x 17,5	10
	<b>225415</b>	32,5 x 17,5	15
	<b>225420</b>	32,5 x 17,5	20



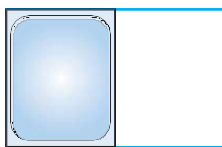
**Bacinella GN 1/1 in polycarbonato**

Gastronorm container 1/1 in polycarbonate	Cod.	L x W cm	H cm
	<b>225106</b>	53 x 32,5	6,5
	<b>225110</b>	53 x 32,5	10
	<b>225115</b>	53 x 32,5	15
	<b>225120</b>	53 x 32,5	20



**Bacinella GN 1/4 in polycarbonato**

Gastronorm container 1/4 in polycarbonate	Cod.	L x W cm	H cm
	<b>225506</b>	26,4 x 16,2	6,5
	<b>225510</b>	26,4 x 16,2	10
	<b>225515</b>	26,4 x 16,2	15
	<b>225520</b>	26,4 x 16,2	20



**Bacinella GN 1/2 in polycarbonato**

Gastronorm container 1/2 in polycarbonate	Cod.	L x W cm	H cm
	<b>225306</b>	32,5 x 26,5	6,5
	<b>225310</b>	32,5 x 26,5	10
	<b>225315</b>	32,5 x 26,5	15
	<b>225320</b>	32,5 x 26,5	20



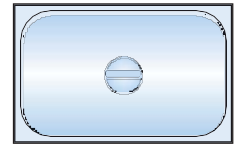
### Bacinella GN 1/6 in policarbonato



Gastronorm container 1/6 in polycarbonate	Cod.	L x W cm	H cm
	<b>225606</b>	17,6 x 16,2	6,5
	<b>225610</b>	17,6 x 16,2	10
	<b>225615</b>	17,6 x 16,2	15
	<b>225620</b>	17,6 x 16,2	20



### Coperchio in policarbonato



Lid in polycarbonate	Cod.	GN
	<b>226010</b>	2/1
	<b>226011</b>	1/1
	<b>226012</b>	1/2
	<b>226013</b>	1/3
	<b>226014</b>	1/4
	<b>226016</b>	1/6
	<b>226019</b>	1/9



### Bacinella GN 1/9 in policarbonato



Gastronorm container 1/9 in polycarbonate	Cod.	L x W cm	H cm
	<b>225706</b>	17,6 x 10,8	6,5
	<b>225710</b>	17,6 x 10,8	10



### Coperchio a tenuta ermetica in policarbonato



Sealing lid in polycarbonate	Cod.	GN
	<b>226111</b>	1/1
	<b>226112</b>	1/2
	<b>226113</b>	1/3
	<b>226114</b>	1/4
	<b>226116</b>	1/6
	<b>226119</b>	1/9



### Falso fondo forato in policarbonato



Gastronorm drainer plate in polycarbonate	Cod.	GN
	<b>227010</b>	2/1
	<b>227011</b>	1/1
	<b>227012</b>	1/2





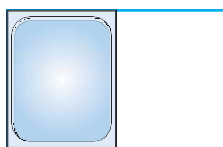
**Bacinella GN 1/1 in polipropilene**

Gastronorm container 1/1 in polypropylene	Cod.	L x W cm	H cm
	<b>228106</b>	53 x 32,5	6,5
	<b>228110</b>	53 x 32,5	10
	<b>228115</b>	53 x 32,5	15
	<b>228120</b>	53 x 32,5	20



**Bacinella GN 1/4 in polipropilene**

Gastronorm container 1/4 in polypropylene	Cod.	L x W cm	H cm
	<b>228506</b>	26,4 x 16,2	6,5
	<b>228510</b>	26,4 x 16,2	10
	<b>228515</b>	26,4 x 16,2	15
	<b>228520</b>	26,4 x 16,2	20



**Bacinella GN 1/2 in polipropilene**

Gastronorm container 1/2 in polypropylene	Cod.	L x W cm	H cm
	<b>228306</b>	32,5 x 26,5	6,5
	<b>228310</b>	32,5 x 26,5	10
	<b>228315</b>	32,5 x 26,5	15
	<b>228320</b>	32,5 x 26,5	20



**Bacinella GN 1/6 in polipropilene**

Gastronorm container 1/6 in polypropylene	Cod.	L x W cm	H cm
	<b>228606</b>	17,6 x 16,2	6,5
	<b>228610</b>	17,6 x 16,2	10
	<b>228615</b>	17,6 x 16,2	15
	<b>228620</b>	17,6 x 16,2	20



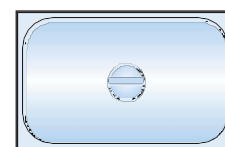
**Bacinella GN 1/3 in polipropilene**

Gastronorm container 1/3 in polypropylene	Cod.	L x W cm	H cm
	<b>228406</b>	32,5 x 17,5	6,5
	<b>228410</b>	32,5 x 17,5	10
	<b>228415</b>	32,5 x 17,5	15
	<b>228420</b>	32,5 x 17,5	20



**Bacinella GN 1/9 in polipropilene**

Gastronorm container 1/9 in polypropylene	Cod.	L x W cm	H cm
	<b>228706</b>	17,6 x 10,8	6,5
	<b>228710</b>	17,6 x 10,8	10



**Coperchio in polipropilene**

Lid in polypropylene	Cod.	GN
	<b>229011</b>	1/1
	<b>229012</b>	1/2
	<b>229013</b>	1/3
	<b>229014</b>	1/4
	<b>229016</b>	1/6
	<b>229019</b>	1/9



**Falso fondo forato in polipropilene**

Gastronorm drainer plate in polypropylene	Cod.	GN
	<b>229211</b>	1/1
	<b>229212</b>	1/2
	<b>229213</b>	1/3

