PADERNO
WORLD CUISINE

SERIES 1100

STAINLESS STEEL COOKWARE
PENTOLAME INOX

INDUCTION READY!

Outside and inside satin polished. Top edges mirror polished. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Extra thick edges. Double thick bottom. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata, bordo lucido. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Bordo rinforzato. Doppio spessore del fondo. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.

Stock pot
Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11101-16	16	16	3,2
11101-20	20	20	6,2
11101-24	24	24	10,0
11101-28	28	28	16,5
11101-32	32	32	24,0
11101-36	36	36	36,0
11101-40	40	40	50,0
11101-45	45	45	70,0
11101-50	50	50	100,0

Low stock pot
Pentola bassa
Gemüsetopf
Faitout
Olla recta baja

art.	Ø cm.	h.	lt.
11105-16	16	14	2,7
11105-20	20	17	5,0
11105-24	24	21	8,5
11105-28	28	23	14,5
11105-32	32	26	22,0
11105-36	36	28	29,0
11105-40	40	32	40,0

Saucepot
Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11107-16	16	11,0	2,1
11107-20	20	13,0	4,0
11107-24	24	15,0	6,5
11107-28	28	17,5	10,8
11107-32	32	19,5	15,7
11107-36	36	21,5	22,0
11107-40	40	24,5	30,8
11107-45	45	27,5	44,0
11107-50	50	32,0	63,0

Casserole pot
Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11109-16	16	7,5	1,3
11109-20	20	8,0	2,5
11109-24	24	9,5	4,3
11109-28	28	11,0	6,7
11109-32	32	12,5	10,0
11109-36	36	14,0	14,2
11109-40	40	15,5	19,5
11109-45	45	17,0	27,0
11109-50	50	19,0	37,0

Colander for stock pot
Colapasta per pentola
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

art.	Ø cm.	h.
11123-20	20	22,0
11123-24	24	26,5
11123-28	28	29,5

Suitable for both item 11105 and 11101.
Per art. 11105 e art. 11101.

Stock pot with tap
Pentola con rubinetto
Hochtopf mit Hahn
Marmite avec robinet
Olla con grifo

art.	Ø cm.	h.	lt.
11102-28	28	28	16,5
11102-32	32	32	24,0
11102-36	36	36	36,0
11102-40	40	40	50,0
11102-45	45	45	70,0
11102-50	50	50	100,0

Steamer pot, perforated bottom
Inserto a vapore, fondo forato
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Cacerola base perforada

art.	Ø cm.	h.
11119-20	20	12,5
11119-24	24	15,0
11119-28	28	17,0
11119-32	32	19,0

Saucepan
Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11106-14	14	8,0	1,2
11106-16	16	11,0	2,1
11106-20	20	13,0	4,0
11106-24	24	15,0	6,5
11106-28*	28	17,5	10,8
11106-32*	32	19,5	15,7
11106-36*	36	21,5	22,0

***With loop handle. –** Con contromaniglia.

SERIES 2100

STAINLESS STEEL COOKWARE
PENTOLAME INOX

INDUCTION READY!

The serie 2100 has the same characteristics of the serie 1100. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an nduction suited sandwich bottom.

La serie 2100 ha le stesse caratteristiche della serie 1100. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.

NSF

Stock pot
Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12101-16	16	16	3,2
12101-20	20	20	6,2
12101-24	24	24	10,0
12101-28	28	28	16,5
12101-32	32	32	24,0
12101-36	36	36	36,0
12101-40	40	40	50,0
12101-45	45	45	70,0
12101-50	50	50	100,0

NSF

Saucepot
Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12107-16	16	11,0	2,1
12107-20	20	13,0	4,0
12107-24	24	15,0	6,5
12107-28	28	17,5	10,8
12107-32	32	19,5	15,7
12107-36	36	21,5	22,0
12107-40	40	24,5	30,8
12107-45	45	27,5	44,0
12107-50	50	32,0	63,0

NSF

Casserole pot
Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12109-16	16	7,5	1,3
12109-20	20	8,0	2,5
12109-24	24	9,5	4,3
12109-28	28	11,0	6,7
12109-32	32	12,5	10,0
12109-36	36	14,0	14,2
12109-40	40	15,5	19,5
12109-45	45	17,0	27,0
12109-50	50	19,0	37,0

PADERNO
WORLD CUISINE

SERIES 1000

STAINLESS STEEL COOKWARE
PENTOLAME INOX

INDUCTION READY!

Outside and inside satin polished. Non-drip edge. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Uniform thickness in sides and bottoms. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata. Bordo a versare. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Parete e fondo a spessore uniforme. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.

SERIES 2000

STAINLESS STEEL COOKWARE
PENTOLAME INOX

INDUCTION READY!

The serie 2000 has the same characteristics of the serie 1000. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2000 ha le stesse caratteristiche della serie 1000. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.

Stock pot
Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12001-16	16	16,0	3,2
12001-18	18	16,0	4,0
12001-20	20	18,0	5,5
12001-22	22	22,0	8,3
12001-24	24	24,0	10,5
12001-28	28	28,0	17,0
12001-32	32	27,5	20,4
12001-36	36	36,0	36,5
12001-40	40	40,0	50,0
12001-45	45	40,0	63,5
12001-50	50	50,0	98,0
12001-60	60	55,0	150,0

Saucepot
Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12007-16	16	9,5	1,9
12007-18	18	10,8	2,7
12007-20	20	12,0	3,8
12007-22	22	13,0	5,0
12007-24	24	14,5	6,5
12007-28	28	16,0	9,8
12007-32	32	19,5	15,4
12007-36	36	21,5	20,5
12007-40	40	24,0	30,1
12007-45	45	27,0	42,9
12007-50	50	30,0	58,0
12007-60	60	35,0	99,0

Casserole pot
Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12009-16	16	6,5	1,3
12009-18	18	7,0	1,8
12009-20	20	7,5	2,5
12009-24	24	8,0	3,7
12009-28	28	9,5	5,8
12009-32	32	11,0	9,2
12009-36	36	13,0	13,0
12009-40	40	14,5	18,0
12009-45	45	15,5	24,6
12009-50	50	19,0	37,0
12009-60	60	25,0	70,7

Sauté pan
Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7

Curved sauté pan
Casseruola bombé
Sauteuse mit Schüttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2

Saucepan
Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8,0	1,6
11011-18	18	9,0	2,3
11011-20	20	10,0	3,1
11011-24	24	12,0	5,4

Steamer pot, perforated bottom
Inserto a vapore, fondo forato
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Cacerola base perforada

art.	Ø cm.	h.
12119-20	20	12,5
12119-24	24	15,0
12119-28	28	17,0
12119-32	32	19,0

Asparagus-pot with lid
Pentola cuociasparagi con coperchio
Spargeltopf mit Deckel
Cuit-asperges avec couvercle
Olla espárragos con tapa

art.	Ø cm.	h.	lt.
12037-16	16	24,0	4,8