Hospitality
Cookware

ZWILLING

MIYABI

demeyere
MADE IN BELGIUM

staub
en France

BALLARINI
1889

ZWILLING

ZWILLING. Since 1731.

Contents

ZWILLING Stainless Steel Cookware

ZWILLING® Commercial 3-Ply Sandwich Base	4
ZWILLING® Madura Plus	8

Demeyere Stainless Steel Cookware

Industry 5-Ply	14
Apollo 7-Ply	18
Atlantis 7-Ply	22
Resto by Demeyere	26

BALLARINI Professionalé Cookware

2800 Series Aluminum Nonstick Cookware	32
3000 Series Carbon Steel Fry Pans	36
4000 Series Heavy Duty Aluminum Cookware	38
4500 Series Aluminum Nonstick Cookware	40
ServInTavola - Mini Serving Pieces	42

Staub Cast Iron Cookware

Mini Round Cocottes	50
Minis	51
Round Cocottes	54
Oval Cocottes	56
Coq au Vin Cocottes	58
Shallow Cocottes	60
Cochon Shallow Round Cocotte	61
Round La Coquette with Glass Lid	62
Essential French Ovens	63
Essential French Oven Lilly Cocottes	64
Essential French Oven Rooster Cocottes	64
Petite French Ovens	65
Round Braisers	66
Round Braisers with Glass Lids	67
Universal Deluxe Pans	68
Woks	69
Braise & Grills	69
Perfect Pans	70
Paella Pans	71
Double Burner Griddle / Plancha	71
Fry Pans/Skillets	72
Double Handle Fry Pans	74
Pure Griddles	75
Steam Griddles	76
Chicken al Mattone Griddle & Press Sets	77
Fry Pan Wooden Handle	78
Crêpe Pan	78
Mini Frying Pan	78
Folding Grills	79
Double Handle Grill Pans	79
Square Grill Pans	80
Square Grill Pans & Press Sets	81
Pure Grills	82
Steam Grills	83
Rectangular Bakers	84
Covered Baking Dishes	85
Oval Gratin Baking Dishes	86
Round Gratin Baking Dishes and Vertical Roasters	87
Round Tea Kettles	88
Fondue Sets	89
Specialty Items	90
Accessories	93

Staub Ceramics

Regular Colors

Mini Cocottes Sets	98
Prep Bowl Sets	98
Universal Bowls	99
Serving Bowls	100
Pie Dishes	101
Rectangular Baking Dishes/Gratins	102
Oval Baking Dishes/Gratins	103
Covered Baking Dishes	104
Oval Baking Dishes/Gratins	105
Baking Dishes Mixed Sets	105
Utensil Holders	106
Specialty Items	106

Matte Colors

Oval Baking Dishes/Gratins	107
Rectangular Baking Dishes/Gratins	108
Covered Baking Dishes	109
Mini Cocotte Sets	110

Rustic Colors

Mini Cocotte Sets	111

Tel: (914) 749-3405 • Fax: (914) 747-1851 • Email: foodservice@zwillingus.com

ZWILLING Stainless Steel Cookware

Marrying the tradition of expert German engineering and stainless steel know-how, ZWILLING manufactures stainless steel cookware using the same high standards ingrained in their premium cutlery lines. In addition to stainless steel, ZWILLING offers innovative nonstick cookware.

Quality, innovation and design inspire each cookware collection. These high performance pieces exceed the expectations of home cooks and professionals alike.

ZWILLING's team of German engineers deliver cookware that produces everything chefs want: quick and even heating, stay-cool handles, dripless pouring rims and easy cleanup.

ZWILLING® Commercial 4
ZWILLING® Madura Plus 8

ZWILLING® Commercial 3-Ply Sandwich Base Stainless Steel Cookware

ZWILLING® Commercial is specifically designed to meet the needs of a demanding professional kitchen. Constructed with a very solid base, this heavy-duty cookware boasts quick, even heating. The stay-cool handles are welded for durability while the flared rim guarantees no-spill pouring.

- Heavy-duty 18/10 stainless steel body
- 7.7mm thick base of aluminum and stainless steel on large vessels for quick and even heating
- 5.4mm thick base of aluminum and stainless steel on small vessels for quick and even heating
- Satin finish for easy cleaning and scratch camouflage
- Non-stick fry pans available using exceptionally durable Excalibur® coating
- Handles are welded and reinforced for easy cleaning, hygiene and durability
- Stay cool handle design
- Flared rim for clean, easy and non-drip pouring
- Commercial grade stainless steel lids sold separately
- Oven safe up to 500°F
- Compatible with gas, electric, induction, ceramic, halogen
- Dishwasher safe
- NSF certified
- Lifetime warranty

ZWILLING® Commercial 3-Ply Sandwich Base

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans	8" Polished Frypan	8"	2"	65108-200	035886333683
	9.5" Polished Frypan	9.5"	2.2"	65108-240	035886333676
	11" Polished Frypan	11"	2.4"	65108-280	035886333669
	12.5" Polished Frypan	12.5"	2.6"	65108-320	035886333652
Nonstick Fry Pans	8" Nonstick Frypan	8"	2"	65109-200	035886333645
	9.5" Nonstick Frypan	9.5"	2.2"	65109-240	035886333638
	11" Nonstick Frypan	11"	2.4"	65109-280	035886333621
	12.5" Nonstick Frypan	12.5"	2.6"	65109-320	035886333614
Saucepans	2.3-qt Saucepan	7"	3.7"	65105-180	035886333539
	3.2-qt Saucepan	8"	4.1"	65105-200	035886333546
	4.2-qt Saucepan	9"	4.4"	65105-220	035886333553
	7-qt Saucepan	9.5"	6.1"	65105-240	035886333560

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

ZWILLING® Commercial 3-Ply Sandwich Base

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Sauce Pots / Dutch Ovens	7-qt Sauce Pot	9.5"	6.1"	65102-240	035886333492
	9-qt Sauce Pot	11"	5.7"	65102-280	035886333508
	12-qt Sauce Pot	12"	6.6"	65102-300	035886333515
	17-qt Sauce Pot	12.5"	8.2"	65102-320	035886333522
Sauté Pans	3-qt Sauté Pan	9.5"	2.8"	65107-240	035886333577
	6-qt Sauté Pan	11"	3.9"	65107-280	035886333584
	9.5-qt Sauté Pan	14"	3.8"	65107-361	035886334086
Braisers	12-qt Braiser	14"	4.7"	65107-360	035886333591
	18-qt Braiser	15.7"	5.7"	65107-400	035886333607

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

ZWILLING® Commercial 3-Ply Sandwich Base

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Stock Pots	6.5-qt Stock Pot	8"	8"	65103-200	035886333348
	12-qt Stock Pot	9.5"	10.2"	65103-240	035886333355
	18-qt Stock Pot	11"	11.2"	65103-280	035886333362
	27-qt Stock Pot	12.5"	12.8"	65103-320	035886333379
	38-qt Stock Pot	14"	14.2"	65103-360	035886333386
	53-qt Stock Pot	15.7"	16"	65103-400	035886333393
Lids	7" Lid	7"	2.3"	65100-918	035886333416
	8" Lid	8"	2.4"	65100-920	035886333423
	8.5" Lid	8.5"	2.4"	65100-922	035886333430
	9.5" Lid	9.5"	2.4"	65100-924	035886333447
	11" Lid	11"	2.8"	65100-928	035886333454
	12" Lid	12"	2.8"	65100-930	035886333461
	12.5" Lid	12.5"	2.8"	65100-932	035886333478
	14" Lid	14"	2.9"	65100-936	035886333485
	15.7" Lid	15.7"	2.9"	65100-940	035886319199

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

ZWILLING® Madura Plus Aluminum Nonstick

ZWILLING® Madura Plus merges award-winning Italian design with expert German engineering. Form meets function in this innovative nonstick cookware collection.

Sturdy forged aluminum offers excellent heat distribution and retention for perfect searing, browning and even cooking. Combined with the 3-layer DuraSlide granite nonstick coating, these PFOA-free pans are exceptionally durable. Go ahead and use metal utensils—a unique plasma primer base provides the ultimate scratch resistance.

Ergonomic, stay-cool handles and dripless pouring rims encourage uncomplicated cooking. With clean, simple lines, easy cleanup and durability, user-friendly Madura Plus cookware is ideal for everyday use.

FEATURES AND BENEFITS

- Manufactured in Italy
- Forged aluminum construction provides excellent heat retention and distribution
- PFOA-free, multilayer Duraslide granite nonstick coating is 40 times more durable than traditional PTFE coatings
- Innovative plasma primer offers ultimate scratch and abrasion resistance
- Ergonomic, stay-cool handle is welded for durability – no rivets ensure easy cleaning
- Dripless pouring rim prevents unnecessary spills
- Easy-to-clean exterior coating
- Stovetop safe to 400°F - oven safe to 300°F
- Dishwasher safe

ZWILLING® Madura Plus Aluminum Nonstick

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans	8" Fry Pan	8"		66299-206	035886361518
	9.5" Fry Pan	9.5"		66299-246	035886361525
	10" Fry Pan	10"		66299-266	035886361532
	11" Fry Pan	11"		66299-286	035886361549
Deep Fry Pans	9.5" Fry Pan	9.5"		66290-246	035886361556
	11" Fry Pan	11"		66290-286	035886361563
ZWILLING® Universal Lid – Fits cookware 6" (16cm) to 12" (30cm)				66350-900	035886408695

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

ZWILLING® Madura Plus
Aluminum Nonstick

DESCRIPTION	INCLUDES	ITEM NO.	UPC
2 Piece Fry Pan Set	9.5" Fry Pan 11" Fry Pan	66299-004	035886408695

2 Piece Deep Fry Pan Set	9.5" Fry Pan 11" Fry Pan	66290-001	035886408701

4 Piece Fry Pan Set	8" Fry Pan 10" Fry Pan 11" Fry Pan Universal Lid	66299-006	035886417604

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

NOTES

Demeyere Stainless Steel Cookware

demeyere
MADE IN BELGIUM

History
Demeyere was founded as a family company in 1908 and is located in Herentals near Antwerp, Belgium. Over the years, Demeyere has become a reference point for the production of stainless steel cookware and is widely used by professional and amateur chefs worldwide. Spanning several generations, Demeyere has continually developed high quality stainless steel cookware with a very wide mix of products and series in order to respond to the expectations of the most demanding chefs.

Customized Construction
Traditionally, a cookware line is composed of the same materials and thicknesses. Demeyere stands out above the rest by offering optimal construction that is tailor-made for each shape and technique. Our engineers design and develop, without compromise, the cookware technologies that correspond to the needs that each cooking process requires. With equal attention given to both the aesthetic qualities and functionality, every piece is crafted to perform beautifully and last a lifetime.

Technological Innovation
The innovation philosophy of Demeyere leads to the development of state of the art technologies. Years ago, Demeyere developed the Silvinox surface treatment that today is still without equal. The Demeyere brand is also very proud of its unique innovations; TriplInduc®, 7-PlyMaterial (thickness adjusted to the typical cooking process), and InductoSeal®.

Silvinox®

The Industry, Apollo and Atlantis series are specially manufactured with Silvinox®, a unique electro-chemical surface treatment system which makes the stainless steel a more "noble" metal:

- Beautiful silver white shiny appearance
- Greater resistance to discoloration at high temperatures
- Easier to clean

TriplInduc®
A special combination of 3 alloys applied to the product base of the Apollo and Atlantis series. Its excellent magnetic properties result in 30% more efficiency on induction. In addition, Triplinduc® is designed not to warp and therefore makes sure the product's base remains flat, even after years of use.

Demeyere is the choice of the world's greatest chefs.

Industry 5-Ply	14
Apollo 7-Ply	18
Atlantis 7-Ply	22
Resto by Demeyere	26

Industry 5-Ply
Stainless Steel Cookware

MADE IN BELGIUM

Demeyere Industry brings the stainless steel expertise beloved by European chefs to the American market. The durable 5-ply clad construction and flat base technology boasts quick, even heating on any surface while the durable, stay-cool welded handles are comfortable to grip.

Made in Belgium

- 5-Ply Fully Clad Construction - with aluminum core
  - Superior heat conduction, distribution and retention
  - Outstanding searing and frying, perfect browning, even cooking
  - Quick heating
- Flat Base Stability – pan will not bulge when heated
- Silvinox® Finish
- Handle Design
  - Stay-cool
  - Ergonomic
  - Slip-resistant grip
  - Will not scratch, ding or dent
- Welded handles – easier to clean and more hygienic
- Rolled rims ensure dripless pouring
- Oven safe to 500°F / 260°C
- Compatible with gas, electric, induction, ceramic, halogen
- Dishwasher safe
- Lifetime warranty

MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans	8" Fry Pan	8"	3"	48620	813248014148
	9.5" Fry Pan	9.5"	3"	48624	813248014155
	11" Fry Pan	11"	3"	48628	813248014162
	12.5" Fry Pan with Helper Handle	12.5"	3"	48632	813248014179
Fry Pans with Ceramic Nonstick	8" Fry Pan	8"	3"	43620	813248014407
	9.5" Fry Pan	9.5"	3"	43624	813248014414
	11" Fry Pan	11"	3"	43628	813248014421
Fry Pans with Traditional Nonstick	8" Fry Pan	8"	3"	49620	813248014759
	9.5" Fry Pan	9.5"	3"	49624	813248014766
	11" Fry Pan	11"	3"	49628	813248014773
Searing Pan	10" Searing Pan	8"	3"	48626A	813248015060
Saucepans	1.5-qt Saucepan w/ Lid	6"	5"	48416-48516	813248014186
	2-qt Saucepan w/ Lid	7"	3.5"	48418-48518	813248014193
	3-qt Saucepan w/ Lid	8"	5.5"	48420-48520	813248014209
	4-qt Saucepan w/ Lid and Helper Handle	8.5"	6"	48422-48522	813248014216

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Industry 5-Ply

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Sauciers	2-qt Saucier w/ Lid	8"	5"	48820-48520	813248014230
	3.5-qt Saucier w/ Lid	9.5"	5.5	48824-48524	813248014353
Sauté Pans	3-qt Sauté Pan w/ Lid and Helper Handle	9.5"	4"	48424A-48524	813248014223
	6.5-qt Sauté Pan w/ Lid and Helper Handle	11"	4"	48428A-48528	813248014346
Braiser	4-qt Braiser w/ Lid and 2 Loop Handles	9.5"	5.7"	48324A	813248014391
Sauce Pots / Dutch Ovens	5.5-qt Sauce Pot w/ Lid	9.5"	6"	48324	813248014247
Stock Pots	8-qt Stock Pot w/ Lid	9.5"	8"	48394	813248014254
	12-qt Stock Pot w/ Lid	11"	10"	48398	813248014360

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Industry 5-Ply

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Steamer Insert	Fits 5.5-qt Sauce Pot and 8-qt Stock Pot w/ Silicone Gasket	9.5"	4.5"	48724	813248014278
Pasta / Fryer Insert	Fits 8-qt Stock Pot	9.5"	8.5"	48924	813248014261
Wok	5-qt Wok w/ Helper Handle	12"	4.25"	48930	813248014452

DESCRIPTION	INCLUDES	ITEM NO.	UPC
10 Piece Cookware Set	9.5" Fry Pan 11" Fry Pan 2-qt Saucepan w/ Lid 4-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid and Helper Handle 8-qt Stock Pot w/ Lid	48001	813248014384

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Apollo 7-Ply
Stainless Steel Cookware

demeyere
MADE IN BELGIUM

Featuring technology that is tailor-made to each culinary technique, Demeyere Apollo guarantees excellent cooking results. Ideal for use in busy professional kitchens, this durably constructed, 7-ply cookware has rolled rims that encourage no-spill pouring and stay-cool, welded handles for comfortable gripping.

- Made in Belgium
- Technology adapted to the cooking method
- InductoBase® - 4.8 mm 7 Layer Base with aluminum core - stainless steel sides
  - – Straight sided saucepans, sauté pans sauce pots and stock pots.
  - – Exceptional heat distribution - no hot or cold spots, even cooking results
- 7-PlyMaterial® - 3 - 3.3 mm Fully Clad Construction - with aluminum core
  - – Fully clad fry pans, sauciers and roasting pot.
  - – Outstanding searing and frying, perfect browning
  - – Perfect temperature control needed to make delicate sauces
- Flat Base Stability – pan will not bulge when heated
- TriplInduc® Technology
- Silvinox® Finish
- Stay-cool and ergonomic handles
- Welded handles – easier to clean and more hygienic
- Commercial grade stainless steel lids sold separately
- Rolled rims ensure dripless pouring
- Oven safe to 500°F / 260°C
- Suitable for all cooktops: gas, electric, induction, ceramic, halogen.
- Dishwasher safe
- Lifetime warranty

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans (Fry Pans are 5-Ply Construction)	8" Fry Pan	8"	2"	24620	813248011093
	9.5" Fry Pan	9.5"	2"	24624	813248011109
	11" Fry Pan	11"	2"	24628	813248011116
	12.5" Fry Pan with Helper Handle	12.5"	2.2"	24632	813248011123
Saucepans	1-qt Saucepan	5.5"	2.5"	44414	813248012953
	1.5-qt Saucepan	6.5"	3"	44416	813248012960
	2-qt Saucepan	7"	3.5"	44418	813248012977
	3-qt Saucepan	8"	4"	44420	813248012984
	4-qt Saucepan	8.7"	4.5"	44422	813248012991
Sauciers	1.5-qt Saucier	7"	2.5"	54918	813248011567
	2.5-qt Saucier	8.7"	3"	54922	813248011581
	3.5-qt Saucier	9.5"	3.5"	54924	813248011598
Wok	5.8-qt Flat Base Wok	12.6"	3.7"	52932	813248011444

Apollo 7-Ply

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Sauté Pans	3-qt Sauté Pan with Helper Handle	9.5"	2.5"	44424A	813248012588
	5-qt Sauté Pan with Helper Handle	11"	3"	44428A	813248012601
	5-qt Sauté Pan w/ Lid and 2 Loop Handles	11"	3"	44328A	813248012526
Roasting Pots	5-qt Small Oval Pot w/ Lid	12.5 X 8.5"	3"	54332	813248013004
	8-qt Large Oval Pot w/ Lid	15.7 X 9.5"	4.1"	54340	813248013011
Sauce Pots / Dutch Ovens	4-qt Sauce Pot	8.7"	4.5"	44322ZD	813248013202
	5.5-qt Sauce Pot	9.5"	4.7"	44324ZD	813248013219
	9-qt Sauce Pot	11"	5.5"	44328ZD	813248013226
	12.5-qt Sauce Pot	12"	6.7"	44330ZD	813248013233
	22-qt Sauce Pot	14"	8.5"	44336ZD	813248013240

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Apollo 7-Ply

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Stock Pots	5.5-qt Stock Pot	8"	6.5"	44395ZD	813248013257
	8.5-qt Stock Pot	9.5"	7"	44394ZD	813248013264
	17-qt Stock Pot	12"	9"	44393ZD	8132148013271
	34-qt Stock Pot	14"	12.5"	44392ZD	813248013288
Steamer Insert	Fits 3-qt Saucepan and 5.5-qt Stock Pot w/ Silicone Gasket	8"	4"	44720	813248011369
	Fits 3.5-qt Saucier Pan, 5.5-qt Sauce Pot, and 8.5-qt Stock Pot w/ Silicone Gasket	9.5"	4.5"	44724	81348011376
Pasta / Fryer Insert	Fits 5.5-qt Stock Pot	8"	7.7"	44920	813248011383
	Fits 8.5-qt Stock Pot	9.5"	8.5"	44924	813248011390
Lids	5.5" Lid	5.5"	2"	44514	813248011260
	6.3" Lid	6.5"	2"	44516	813248011277
	7.1" Lid	7"	2"	44518	813248011284
	7.9" Lid	8"	2"	44520	813248011291
	8.7" Lid	8.7"	2"	44522	813248011307
	9.4" Lid	9.5"	2"	44524	813248011314
	11" Lid	11"	2"	44528	813248011321
	11.8" Lid	12"	2"	44530	813248011338
	14.2" Lid	14"	2"	44536	813248011345

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Atlantis 7-Ply
Stainless Steel Cookware

demeyere
MADE IN BELGIUM

Demeyere Atlantis appeals to professional and home chefs for its exceptional performance and elegant design. The 7-layer construction provides unparalleled frying, perfect browning, and guarantees exceptional heat distribution and retention.

- Manufactured in Belgium
- Impressive 7-ply construction
- Patented Silvinox® surface treatment—stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Flatbase stability—pan won't warp when heated
- Stay-cool 18/10 stainless steel handles are securely welded and extremely hygienic
- Oversize loop handles allow for easy maneuvering when wearing oven mitts
- Perfect pouring edge for no-mess cooking
- Perfect-fit lid provides energy-efficient insulation
- Triplinduct®—30% more efficient on induction than competitors
- Compatible on all cooking surfaces including induction
- Dishwasher safe
- Oven and broiler safe up to 500°F

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Proline Fry Pans	7.9" Fry Pan	7.9"		25620	813248014780
	9.4" Fry Pan	9.4"		25624	813248014797
	11" Fry Pan with Helper Handle	11"		25628	813248014803
	12.6" Fry Pan with Helper Handle	12.6"		25632	813248014810
Saucepans	1.1-qt Saucepan			41414-41514	813248012496
	1.6-qt Saucepan			41416-41516	813248010133
	2.3-qt Saucepan			41418-41518	813248010140
	3.2-qt Saucepan			41420-41520	813248010157
Sauciers	2.1-qt Saucier			25920-41520	813248014865
	2.6-qt Saucier			25922-41522	813248010225
	3.5-qt Saucier			25924-41524	813248014889
Sauté Pans	3-qt Sauté Pan with Helper Handle			41424A-41524	813248010164
	5.1-qt Sauté Pan with Helper Handle			41428A-41528	813248010171
Dutch Ovens	4.2-qt Dutch Oven			41322	813248010935
	5.5-qt Dutch Oven			41324	813248010119
	8.9-qt Dutch Oven			41328	813248010942

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Atlantis 7-Ply

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Stock Pots	8.5-qt Stock Pot			41394	813248010126
Steamer Insert	3.2-qt Steamer Insert			45720	813248011413
	5.5-qt Steamer Insert			45724	813248011420
Pasta Insert	8-qt Pasta Insert			41924	813248011086

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Atlantis 7-Ply

demeyere
MADE IN BELGIUM

DESCRIPTION	INCLUDES	ITEM NO.	UPC
3 Piece Stainless Steel Cookware Set	Proline 9.4" Fry Pan 5.5-qt Dutch Oven	40850-655	813248013400
6 Piece Stainless Steel Cookware Set	Proline 9.4" Fry Pan 3.2-qt Saucepan 5.5-qt Dutch Oven 5.5-qt Steamer Insert (Fits 8.5-qt Stock Pot & 5.5-qt Dutch Oven)	41006	813248012878
9 Piece Stainless Steel Cookware Set	Proline 11" Fry Pan 2.3-qt Saucepan 3.5-qt Saucier 5.1-qt Sauté Pan with Helper Handle 8.9-qt Dutch Oven	41009	813248015046

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Resto by Demeyere
Stainless Steel Cookware

demeyere
MADE IN BELGIUM

Resto by Demeyere is the ideal choice for value-conscious cooks. Manufactured in Indonesia following Demeyere's strict stainless steel guidelines, these equally beautiful and functional products offer great value for your money.

The cookware is fabricated from 18/10 stainless steel with an applied 3-layer bottom that is 4mm thick. These are no frills, exceptionally functioning pieces.

Specialty items have long been a part of Demeyere's history. Each is designed with a unique function in mind, equipping chefs with the perfect tool for their particular task. Among the best known are the smoker, an easy way to bring smoky flavors indoors, and the mussel pot. As the best in Belgian cookware, it is fitting that Demeyere makes a pot to cook mussels, one of the most iconic dishes of Belgium.

FEATURES AND BENEFITS

- Manufactured in Indonesia
- 3-Ply construction – 4mm thick
- Mirror polished or satin finished 18/10 stainless steel
- Compatible with all cooking surfaces including induction

demeyere
MADE IN BELGIUM

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Stainless Steel Asparagus/Pasta Cooker Set	4.8-qt Stock Pot Insert Lid	6.5"	9"	8016	813248010348
4 Piece Stainless Steel Stovetop Smoker Set	3.2-qt Sauce Pot High Domed Lid	12.5"	5"	80828S	813248012908
Stainless Steel Mussel Pot	3.2-qt Sauce Pot High Domed Lid	8"	4.8"	10821	813248010577

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
4-cup Stainless Steel Egg Poacher Set	Small Sauté Pan Insert 4 Coated Cups Glass Lid	7"	2.5"	84619	813248012243

Stainless Steel Tall Saucepan	1.2-qt Tall Saucepan	4"	5.7"	8010	813248010331

4 Piece Stainless Steel Mini Sauce Pot Set	Mini Sauce Pots w/ Lids 8 Piece Set (4 bases, 4 lids)	12"	6"	84012	813248012922

4 Piece Stainless Steel Sauté Pan Set	Mini Sauté Pans w/o Lids	4.7"	1.5"	82012	813248012915

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Stainless Steel Maslin Pan w/Lid	10.6-qt Pan w/ Lid	12"	6"	82930	813248012236

Stainless Steel Paella Pan	14.8-qt Paella Pan	18"	3"	44846ZD	813248012649

Stainless Steel Whistling Tea Kettle	2.6-qt Tea Kettle	8"	5"	45501	813248011406

Stainless Steel Tea Kettle	4.2-qt Tea Kettle	6"	5.5"	10104	813248010539
	6.3-qt Tea Kettle	7"	6.5"	10106	813248010546

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

BALLARINI Professionalé Cookware

Proudly made in Italy, BALLARINI specializes in premium nonstick cookware inspired by the rich tradition of Italian cuisine. Each pan fabricated by this 127-year old heritage brand boasts top-of-the-line performance and is easy to use.

The BALLARINI Professionale series was developed to meet the specific needs of professional chefs. Durable, thick forged construction guarantees unsurpassed heat conduction and retention. With no hot spots, chefs can enjoy even cooking, perfect browning and stellar frying each time.

Sloped side walls ensure easy sautéing while long, ergonomically angled handles reduce arm fatigue. These sturdy pans are designed to withstand the demands of busy kitchens.

Go ahead –experience how good Italy's top-selling nonstick brand cooks.

2800 Series Aluminum Nonstick Cookware	32
3000 Series Carbon Steel Fry Pans	36
4000 Series Heavy Duty Aluminum Cookware	38
4500 Series Aluminum Nonstick Cookware	40
ServInTavola - Mini Serving Pieces	42

BALLARINI Professionalé
2800 Series Aluminum Nonstick Cookware

The BALLARINI Professionale 2800 Series is the must-have nonstick pan for discerning home chefs. Designed for intensive use, these restaurant-tested pans bring professional quality cookware into home kitchens.

Reinforced with ceramic particles, the KERASTONE PROFI GRANITE professional nonstick coating boasts exceptional durability and quick release. Enjoy perfectly browned, flawless food that doesn't stick with this long-lasting, metal-safe coating.

The thick, cold-forged aluminum construction ensures optimal heat distribution for no hot spots. For easy maneuvering, the hollow tube handle stays cool to the touch and is securely riveted to endure everyday use.

Everyone is a chef when cooking with BALLARINI.

FEATURES AND BENEFITS

- KERASTONE PROFI GRANITE nonstick coating is reinforced with ceramic particles for extreme durability and quick release
- PFOA-free, long lasting coating is safe to use with metal utensils
- Restaurant tested – designed for intensive use
- Thick, cold forged aluminum construction
- Optimal heat distribution and retention
- Superior flat-base stability – pan will not bulge when heated
- Ergonomic hollow tube stainless steel handle stays cool to the touch
- Rivets reinforce handle strength
- Easy to clean brushed aluminum exterior
- Compatible with all cooktops except induction
- Oven safe up to 500°F
- Made in Italy

BALLARINI Professionalé
2800 Series Aluminum Nonstick Cookware

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans	9.5" Fry Pan	9.5"	2"	75000-859	816700021524
	11" Fry Pan	11"	2"	75000-860	816700021531
	12.5" Fry Pan	12.5"	2.2"	75000-861	816700021548
Deep Fry Pans	9.5" Fry Pan	9.5"	2"	75000-864	816700021555
	11" Fry Pan	11"	2"	75000-865	816700021562
Braisers	3.75-qt Brasier w/Lid	11"	2"	75001-950	816700021647
	3.75-qt Brasier w/o Lid	11"	2"	75000-869	816700021579
	5-qt Brasier w/Lid	12.5	2"	75001-951	816700021654
	5-qt Brasier w/o Lid	12.5"	2"	75000-870	816700021586
Sauce Pans	3-qt Saucepan w/Lid	9.5"	2"	75001-952	816700021661
	3-qt Saucepan w/o Lid	11"	2"	75000-878	816700021593

BALLARINI Professionalé
2800 Series Aluminum Nonstick Cookware

DESCRIPTION	INCLUDES	ITEM NO.	UPC
7 Piece Cookware Set	11" Fry Pan 12.5" Fry Pan 9.5" Deep Fry Pan 12.5" Brasier w/Lid 3-qt Saucepan w/lid	75002-590	816700022255

NOTES

BALLARINI Professionalé
3000 Series Carbon Steel Fry Pans

Discover why chefs love carbon steel with the BALLARINI Professionale 3000 Series.

Carbon steel is less brittle than cast iron, so these pans are thin and lightweight while maintaining excellent durability. Unlike cast iron, which takes time to season, carbon steel's smooth surface naturally develops nonstick qualities after repeated use with oil.

The thick forged construction provides unparalleled heat conduction and retention. When these pans get hot, they stay hot, guaranteeing perfect searing and browning. Sauteéing is a cinch thanks to ergonomically angled handles and sloped side walls that prevent food from spilling.

FEATURES AND BENEFITS

- Durable, thick construction is composed of iron
- Boasts unparalleled heat retention for perfect browning and frying
- Achieve the same results as cast iron with this lightweight option
- Superior flat base stability – pan will not bulge
- Sloped side walls offer easy tossing and sautéing
- Angled iron handles
- Compatible with all cooking surfaces, including induction
- Oven safe up to 600°F
- Made in Italy

BALLARINI Professionalé
3000 Series Carbon Steel Fry Pans

DESCRIPTION	DIA.	HT.	ITEM NO.	UPC
9.5" Carbon Steel Fry Pan	9.5"	2"	75000-890	816700020978
11" Carbon Steel Fry Pan	11"	2.5"	75000-891	816700020954

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

BALLARINI Professionalé
4000 Series Heavy Duty Aluminum Cookware

Experience the appeal of aluminum cookware with the BALLARINI Professionale 4000 Series.

Why aluminum? It is an excellent heat conductor—3 times better than cast iron and 9 times better than stainless steel. By heating up quickly and evenly, the Professionale 4000 series offers energy efficient cooking.

The pans' thick, cold-forged aluminum construction provides perfect heat distribution for no hot spots. Extra thick 5mm aluminum also ensures superior flat base stability to prevent pans from warping even when cooking at high temperatures.

Easy to clean, the brushed aluminum exterior looks stylish on your stovetop.

FEATURES AND BENEFITS

- Thick aluminum construction
- Constant thickness—5mm—for perfect heat distribution and retention and no hot spots
- Superior flat base stability – pan will not bulge
- Professional, hollow tube stainless steel handles remain cool to the touch and are easy to grip
- Rivets reinforce handle strength
- Compatible with all cooking surfaces, except induction
- Oven safe up to 600°F
- Made in Italy

BALLARINI Professionalé
4000 Series Heavy Duty Aluminum Cookware

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans	8" Fry Pan	8"	2"	75000-950	816700020787
	9.5" Fry Pan	9.5"	2"	75000-951	816700020794
	11" Fry Pan	11"	2"	75000-952	816700020800
	12.5" Fry Pan	12.5"	2.2"	75000-953	816700020817
Saucepans	1.5-qt. Sauce Pan	6.5"	2.5"	75000-987	816700020824
	3-qt. Sauce Pan	7"	3"	75000-988	816700020831
	6-qt. Sauce Pan	8"	3.5"	75000-989	816700020848
	9.5-qt. Sauce Pan	8.7"	4"	75000-990	816700020855
Braisers	8.4-qt Brasier	7"	2.5"	75000-975	816700020886
	11.6-qt Aluminum Braiser	8.7"	3"	75000-976	816700020893
	17.5-qt Aluminum Braiser			75000-977	816700020909
Sauce Pots	15.5-qt. Sauce Pot	12.6"	3.7"	75000-981	75000-981
	21-qt. Sauce Pot	14.5"	8"	75000-982	75000-982

BALLARINI Professionalé
4500 Series Aluminum Nonstick Cookware

The BALLARINI Professionale 4500 Series is the must-have nonstick pan for demanding chefs. Designed for intensive use, these restaurant-tested pans bring professional quality cookware to any kitchen.

Reinforced with ceramic particles, the KERASTONE professional nonstick coating boasts exceptional durability and quick release. Enjoy flawless food that doesn't stick with this long-lasting, metal-safe coating.

The thick, cold-forged aluminum construction ensures perfect heat distribution for no hot spots. For easy maneuvering, the hollow tube handle stays cool to the touch and is securely riveted to endure everyday use.

FEATURES AND BENEFITS

- Thick aluminum construction
- Constant thickness—5mm—for perfect heat distribution and retention and no hot spots
- KERASTONE® professional nonstick coating is reinforced with ceramic particles for exceptional durability
- PFOA-free KERASTONE® is long lasting, restaurant tested, and safe to use with metal utensils
- Superior flat base stability – pan will not bulge
- Professional, hollow tube stainless steel handles remain cool to the touch and are easy to grip
- Rivets reinforce handle strength
- Compatible with all cooking surfaces, except induction
- Oven safe up to 500°F
- Dishwasher safe
- Made in Italy

BALLARINI Professionalé
4500 Series Aluminum Nonstick Cookware

DESCRIPTION	SIZE/CAPACITY	DIA.	HT.	ITEM NO.	UPC
Fry Pans	8" Fry Pan	8"	2"	75000-991	816700020916
	9.5" Fry Pan	9.5"	2.5"	75000-992	816700020923
	11" Fry Pan	11"	2.5"	75000-993	816700020930
	12.5" Fry Pan	12.5"	2.5"	75000-994	816700020947
Deep Fry Pans	9.5" Fry Pan	9.5"	2"	75000-998	816700021722
	11" Fry Pan	11"	2"	75000-999	816700021739
Sauté Pans	8.4-qt Sauté Pan	7"	2.5"	75001-005	816700021753
Braisers	8.4-qt Brasier	9.5"	2.5"	75001-010	816700021746
Saucepans	2.4-qt Saucepan	6.5"	2.5"	75002-107	816700021760
	3.8-qt Saucepan	7"	3"	75002-108	816700021777

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

BALLARINI Professionalé
ServInTavola - Mini Serving Pieces

BALLARINI fabricates stunning ServInTavola serving pieces to compliment their popular nonstick pans. This chic collection is perfect for presenting dishes in style. With old world brass handles, each pot and pan showcases Italian heritage beautifully. Inspired by Italy's tradition to gather together around the table, make meals memorable with these specialty-serving pieces.

FEATURES AND BENEFITS

- Thick, brushed aluminum body is equally durable and lightweight
- Extremely pure aluminum is hygienic and antibacterial
- Ideal to present side dishes, soups, desserts and so much more
- Brass handles add a stylish touch to these two-tone dishes
- Compatible with all cooking surfaces, except induction
- Made in Italy

BALLARINI Professionalé
ServInTavola - Mini Serving Pieces

DESCRIPTION	DIA.	HT.	ITEM NO.	UPC
5.5" Mini Fry Pan	5.5"	2"	75001-092	816700020480
5.5" Mini Sauté Pan	5.5"	2.5"	75001-093	816700020497
4.3" Mini Dutch Oven	4.3"	2.5"	75001-094	816700020503
4.3" Mini Saucepan	4.3"	2.5"	75001-095	816700020510
4.3" Mini Lid	4.3"	2.5"	75001-096	816700020527

BALLARINI Professionalé
ServInTavola - Mini Serving Pieces

DESCRIPTION	DIA.	HT.	ITEM NO.	UPC
2 Piece Mini Fry Pan Set"	5.5"	2"	75001-894	816700021258

2 Piece Mini Sauté Pan Set	5.5"	2.5"	75001-897	816700021265

2 Piece Mini Dutch Oven Set	4.3"	2.5"	75001-895	816700021272

BALLARINI Professionalé
ServInTavola - Mini Serving Pieces

DESCRIPTION	DIA.	HT.	ITEM NO.	UPC
2 Piece Mini Dutch Oven with Lid Set	4.3"	2.5"	75001-899	816700021302

2 Piece Mini Saucepan Set	4.3"	2.5"	75001-896	816700021289

2 Piece Mini Lid Set	4.3" (Lids Fit Dutch Ovens and Saucepans)	4.3"	2.5"	75001-898	816700021296

BALLARINI Professionalé
ServInTavola - Mini Serving Pieces

DESCRIPTION	DIA.	HT.	ITEM NO.	UPC
4 Piece 5.5" Mini Fry Pan	5.5"		75002-612	816700022293

4 Piece 5.5" Mini Sauté Pan	5.5"		75002-613	816700022309

BALLARINI Professionalé
ServInTavola - Mini Serving Pieces

DESCRIPTION		DIA.	HT.	ITEM NO.	UPC
5.5" Mini Copper Fry Pan		5.5"		75000-667	816700021784

5.5" Mini Copper Sauté Pan		5.5"		75000-668	816700021791

4.3" Mini Copper Dutch Oven	with lid	4.3"		75002-137	816700021890
	without lid	4.3"		75000-670	816700021807

4.3" Mini Copper Saucepan	4.3"		75001-530	816700021814

4.3" Mini Copper Lid	4.3"		75000-672	816700021821

STAUB Cast Iron Cookware

Made in France, Staub enameled cast iron cookware is the choice of the world's best chefs. Chefs choose Staub because of its superior cooking surface, self-basting lids, exceptional durability, and beauty. Staub cookware is unsurpassed for roasting, slow-cooking meats and for simmering hearty stews and soups.

Each timeless piece beautifully transitions from the oven to the table. Featuring a rainbow of eye-catching colors, the exterior enamel finish is applied using a special technique. These uniquely glossy, majolica enamels boast deep, intense shades and beautiful color. Francis Staub, the company's founder and namesake, proudly proclaims, "Staub is how you connect the chef to the table." Staub is proud to sell to the country's best chefs and most acclaimed restaurants.

Mini Round Cocottes	50
Minis	51
Round Cocottes	54
Oval Cocottes	56
Coq au Vin Cocottes	58
Shallow Cocottes	60
Cochon Shallow Round Cocotte	61
Round La Coquette with Glass Lid	62
Essential French Ovens	63
Essential French Oven Lilly Cocottes	64
Essential French Oven Rooster Cocottes	64
Petite French Ovens	65
Round Braisers	66
Round Braisers with Glass Lids	67
Universal Deluxe Pans	68
Woks	69
Braise & Grills	69
Perfect Pans	70
Paella Pans	71
Double Burner Griddle / Plancha	71
Fry Pans/Skillets	72
Fry Pans/Skillets	73
Double Handle Fry Pans	74
Pure Griddles	75
Steam Griddles	76
Chicken al Mattone Griddle & Press Sets	77
Fry Pan Wooden Handle	78
Crêpe Pan	78
Mini Frying Pan	78
Folding Grills	79
Double Handle Grill Pans	79
Square Grill Pans	80
Square Grill Pans & Press Sets	81
Pure Grills	82
Steam Grills	83
Rectangular Bakers	84
Covered Baking Dishes	85
Oval Gratin Baking Dishes	86
Round Gratin Baking Dishes and Vertical Roasters	87
Round Tea Kettles	88
Fondue Sets	89
Specialty Items	90
Accessories	93

Mini Round Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	0.25 QT	5.1 X 3.9 X 2.8"	1101087	872078006839
Dark Blue	0.25 QT	5.1 X 3.9 X 2.8"	1101091	872078009885
Cherry	0.25 QT	5.1 X 3.9 X 2.8"	1101006	872078006501
Graphite Grey	0.25 QT	5.1 X 3.9 X 2.8"	1101018	872078003401
Black Matte	0.25 QT	5.1 X 3.9 X 2.8"	1101025	872078000035
Basil	0.25 QT	5.1 X 3.9 X 2.8"	1101085	872078006846
Burnt Orange	0.25 QT	5.1 X 3.9 X 2.8"	11010806	872078014926

Minis

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Mini Round Gratin Baking Dish - Graphite Grey	0.5 QT	6.8 X 5 X 1.7"	1301118	872078003609
Mini Round Gratin Baking Dish - Black Matte	0.5 QT	6.8 X 5 X 1.7"	1301123	872078001834
Mini Oval Gratin Baking Dish - Graphite Grey	8.0 OZ	7.7 X 4.2 X 2"	1301318	872078003616
Mini Oval Gratin Baking Dish - Black Matte	8.0 OZ	7.7 X 4.2 X 2"	1301323	872078000783
Mini Rectangular Baker - Black Matte	8.0 OZ	7.2 X 4.4 X 1.2"	1301423	872078000790
Mini Frying Pan - Black Matte	5.0 OZ	9.0 X 4.8 X 2.0"	1221223	872078000721
Mini Bowl - Black Matte	8.0 OZ	5.6 X 4.7 X 2.2"	1243023	872078000776

Minis

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Mini Saucepan - Graphite Grey	0.25 QT	9.2 X 4 X 2.8"	1241018	872078005238
Mini Saucepan - Black Matte	0.25 QT	9.2 X 4 X 2.8"	1241025	872078005009
Mini Chocolate Fondue Set - Cherry	0.25 QT	5.1 X 3.9 X 2.8"	1400406	872078006785
Mini Chocolate Fondue Set - Black Matte	0.25 QT	5.1 X 3.9 X 2.8"	1400423	872078001209
Mini Cheese Fondue Pot - Black Matte	12.0 OZ	7.5 X 5.7 X 1.4"	1461223	872078001728

Minis

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Baby Wok - Graphite Grey	0.5 QT	8.5 X 6.6 X 8.5"	1311718	872078014858
Baby Wok - Black Matte	0.5 QT	8.5 X 6.6 X 8.5"	1311723	872078014841
6 Piece Mini Round Cocotte - Black Matte	0.25 QT	5.1 X 3.9 X 2.8"	19501025	035886022150
6 Piece Mini Oval Cocotte - Black Matte	0.25 QT	6 X 4 X 3"	19501125	035886022167
6 Piece Round Roasting Dish - Black Matte	0.5 QT	6.8 X 5 X 1.7"	19511625	35886022143
6 Piece Rectangular Roasting Dish - Black Matte	8.0 OZ	7.2 X 4.4 X 1.2"	19511525	35886022136

Round Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	0.25 QT	5.1 X 3.9 X 2.8"	1101087	872078006839
	2.75 QT	11.2 X 8.7 X 5.8"	1102287	872078012687
	4.0 QT	11.9 X 9.4 X 6"	1102487	872078002220
	5.5 QT	12.9 X 10.2 X 6.6"	1102687	872078002268
	7.0 QT	13.9 X 11 X 7.2"	1102887	872078003180
	9.0 QT	15 X 11.8 X 7.5"	1103087	872078006679
	13.25 QT	16.9 X 13.5 X 8.4"	1103487	872078020958
Dark Blue	0.25 QT	5.1 X 3.9 X 2.8"	1101091	872078009885
	2.75 QT	11.2 X 8.7 X 5.8"	1102291	872078012724
	4.0 QT	11.9 X 9.4 X 6"	1102491	872078011741
	5.5 QT	12.9 X 10.2 X 6.6"	1102691	872078012991
	7.0 QT	13.9 X 11 X 7.2"	1102891	872078003203
	9.0 QT	15 X 11.8 X 7.5"	1103091	872078009656
	13.25 QT	16.9 X 13.5 X 8.4"	1103491	872078009687
Cherry	0.25 QT	5.1 X 3.9 X 2.8"	1101006	872078006501
	2.75 QT	11.2 X 8.7 X 5.8"	1102206	872078012700
	4.0 QT	11.9 X 9.4 X 6"	1102406	872078006563
	5.5 QT	12.9 X 10.2 X 6.6"	1102606	872078006587
	7.0 QT	13.9 X 11 X 7.2"	1102806	872078006600
	9.0 QT	15 X 11.8 X 7.5"	1103006	872078006648
Graphite Grey	0.25 QT	5.1 X 3.9 X 2.8"	1101018	872078003401
	0.5 QT	6.3 X 4.7 X 3.4"	1101218	872078003425
	0.75 QT	7.4 X 5.1 X 4.6"	1101418	872078003432
	1.25 QT	8.5 X 6.3 X 3.9"	1101618	872078003456
	2.75 QT	11.2 X 8.7 X 5.8"	1102218	872078012670
	4.0 QT	11.9 X 9.4 X 6"	1102418	872078003494
	5.5 QT	12.9 X 10.2 X 6.6"	1102618	872078003500
	7.0 QT	13.9 X 11 X 7.2"	1102818	872078003784
	9.0 QT	15 X 11.8 X 7.5"	1103018	872078006655
	13.25 QT	16.9 X 13.5 X 8.4"	1103418	872078013264
Black Matte	0.25 QT	5.1 X 3.9 X 2.8"	1101025	872078000035
	0.5 QT	6.3 X 4.7 X 3.4"	1101225	872078001469
	0.75 QT	7.4 X 5.1 X 4.6"	1101425	872078000097
	1.25 QT	8.5 X 6.3 X 3.9"	1101625	872078000103
	2.75 QT	11.2 X 8.7 X 5.8"	1102225	872078012731
	4.0 QT	11.9 X 9.4 X 6"	1102425	872078000219
	5.5 QT	12.9 X 10.2 X 6.6"	1102625	872078000301
	7.0 QT	13.9 X 11 X 7.2"	1102825	872078000370
	9.0 QT	15 X 11.8 X 7.5"	1103025	872078006662
	13.25 QT	16.9 X 13.5 X 8.4"	1103425	872078011406

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Round Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Basil	0.25 QT	5.1 X 3.9 X 2.8"	1101085	872078006846
	2.75 QT	11.2 X 8.7 X 5.8"	1102285	872078012694
	4.0 QT	11.9 X 9.4 X 6"	1102485	872078002213
	5.5 QT	12.9 X 10.2 X 6.6"	1102685	872078002251
	7.0 QT	13.9 X 11 X 7.2"	1102885	872078003197
	9.0 QT	15 X 11.8 X 7.5"	1103085	872080101640
	13.25 QT	16.9 X 13.5 X 8.4"	1103485	872078011413
Burnt Orange	0.25 QT	5.1 X 3.9 X 2.8"	11010806	872078014926
	2.75 QT	11.2 X 8.7 X 5.8"	11022806	872078014933
	4.0 QT	11.9 X 9.4 X 6"	11024806	872078014940
	5.5 QT	12.9 X 10.2 X 6.6"	11026806	872078014957
	7.0 QT	13.9 X 11 X 7.2"	11028806	035886021856
White	5.5 QT	12.9 X 10.2 X 6.6"	1102602	872078007027
	7.0 QT	13.9 X 11 X 7.2"	1102802	872078007065
Turquoise	4 .0 QT	11.9 X 9.4 X 6"	11024105	872078027537
	5.5 QT	13.9 X 11 X 7.2"	11026105	872078027476
La Mer	5.5 QT	12.9 X 10.2 X 6.6"	1102637	872078011581
	7.0 QT	13.9 X 11 X 7.2"	1102837	872078024857

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Oval Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	7.0 QT	15.7 X 12.9 X 6.8"	1103387	872078002350
	8.5 QT	16.9 X 14.5 X 7.1"	1103787	872078010829
Dark Blue	7.0 QT	15.7 X 12.9 X 6.8"	1103391	872078009670
	8.5 QT	16.9 X 14.5 X 7.1"	1103791	872078009892
Cherry	7.0 QT	15.7 X 12.9 X 6.8"	1103306	872078006686
	8.5 QT	16.9 X 14.5 X 7.1"	1103706	872078009861
Graphite Grey	1.0 QT	8.8 X 6.7 X 4.6"	1101718	872078003463
	7.0 QT	15.7 X 12.9 X 6.8"	1103318	872078003524
	8.5 QT	16.9 X 14.5 X 7.1"	1103718	872078005078

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Oval Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Black Matte	1.0 QT	8.8 X 6.7 X 4.6"	1101725	872078000110
	7.0 QT	15.7 X 12.9 X 6.8"	1103325	872078000578
	8.5 QT	16.9 X 14.5 X 7.1"	1103725	872078000615
Basil	7.0 QT	15.7 X 12.9 X 6.8"	1103385	872078002343

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Coq au Vin Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	5.75 QT	14.8 X 12.2 X 8"	1123187	872078002411
Dark Blue	5.75 QT	14.8 X 12.2 X 8"	1123191	872078013004
Cherry	5.75 QT	14.8 X 12.2 X 8"	1123106	872078006716
Graphite Grey	5.75 QT	14.8 X 12.2 X 8"	1123118	872078003531
Black Matte	5.75 QT	14.8 X 12.2 X 8"	1123123	872078002374

Coq au Vin Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Basil	5.75 QT	14.8 X 12.2 X 8"	1123185	872078002404
Burnt Orange	5.75 QT	14.8 X 12.2 X 8"	11231806	035886021863
White	5.75 QT	14.8 X 12.2 X 8"	1123102	872078018672
Turquoise	5.75 QT	14.8 X 12.2 X 8"	11231105	872078027834
La Mer	5.75 QT	14.8 X 12.2 X 8"	1123137	872078011635

Shallow Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	4.0 QT	12.9 X 10.2 X 5.6"	1112687	872078012922
Dark Blue	4.0 QT	12.9 X 10.2 X 5.6"	1112691	872078013172
Cherry	4.0 QT	12.9 X 10.2 X 5.6"	1112606	872078012939
Graphite Grey	4.0 QT	12.9 X 10.2 X 5.6"	1112618	872078013189
Black Matte	4.0 QT	12.9 X 10.2 X 5.6"	1112625	872078012946
Basil	4.0 QT	12.9 X 10.2 X 5.6"	1112685	872078013196

Cochon Shallow Round Cocotte

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	6.0 QT	14.2 X 11 X 6.1"	1132987	872078020934
Dark Blue	6.0 QT	14.2 X 11 X 6.1"	41132991	872078013356
Graphite Grey	6.0 QT	14.2 X 11 X 6.1"	41132918	872078013363
Black Matte	6.0 QT	14.2 X 11 X 6.1"	19612823	872078023010
Basil	6.0 QT	14.2 X 11 X 6.1"	41132985	872078013349
Burnt Orange	6.0 QT	14.2 X 11 X 6.1"	196128806	872078023003

Round La Coquette with Glass Lid

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	2.75 QT	11.3 X 10.5 X 4.8"	11502087	872078025892
Dark Blue	2.75 QT	11.3 X 10.5 X 4.8"	11502091	872078025915
Cherry	2.75 QT	11.3 X 10.5 X 4.8"	11502006	872078027964
Graphite Grey	2.75 QT	11.3 X 10.5 X 4.8"	11502018	872078025939
Black Matte	2.75 QT	11.3 X 10.5 X 4.8"	11502023	872078027940

Essential French Ovens

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	3.75 QT	12.3" X 9.8" X 5.8"	11732487	872078017996
Dark Blue	3.75 QT	12.3" X 9.8" X 5.8"	11732491	872078018009
Cherry	3.75 QT	12.3" X 9.8" X 5.8"	11732406	872078017972
Graphite Grey	3.75 QT	12.3" X 9.8" X 5.8"	11732418	872078017965
Matte Black	3.75 QT	12.3" X 9.8" X 5.8"	11732423	872078017958
White	3.75 QT	12.3" X 9.8" X 5.8"	11732402	872078018634
La Mer	3.75 QT	12.3" X 9.8" X 5.8"	11732437	872078024864

Essential French Oven Rooster Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	3.75 QT	12.3 X 9.8 X 5.8"	11752487	872078022471
Dark Blue	3.75 QT	12.3 X 9.8 X 5.8"	11752491	872078022983
Graphite Gray	3.75 QT	12.3 X 9.8 X 5.8"	11752418	872078023027

Essential French Oven Lilly Cocottes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	3.75 QT	12.3 X 9.8 X 5.8"	11212487	872078026882
Dark Blue	3.75 QT	12.3 X 9.8 X 5.8"	11212491	872078026066
Graphite Gray	3.75 QT	12.3 X 9.8 X 5.8"	11212418	872078026875

Petite French Ovens

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	1.5 QT	8.3 X 6.5 X 6.5"	11721687	872078020903
Dark Blue	1.5 QT	8.3 X 6.5 X 6.5"	11721691	872078017934
Graphite Grey	0.75 QT 1.5 QT	6.4 X 4.7 X 3.2" 8.3 X 6.5 X 6.5"	11721218 11721618	872078018603 872078017927
Matte Black	0.75 QT 1.5 QT	6.4 X 4.7 X 3.2" 8.3 X 6.5 X 6.5"	11721225 11721625	872078018597 872078017910
White	1.5 QT	8.3 X 6.5 X 6.5"	11721602	872078024741
La Mer	1.5 QT	8.3 X 6.5 X 6.5"	11721637	872078024925

Round Braisers

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	2.75 QT	15.4 X 12 X 5"	13003087	872078023430
Dark Blue	2.75 QT	15.4 X 12 X 5"	13003091	872078023447
Cherry	2.75 QT	15.4 X 12 X 5"	13003006	872078023423
Graphite Grey	2.75 QT	15.4 X 12 X 5"	13003018	872078023416
Black Matte	2.75 QT	15.4 X 12 X 5"	13003023	872078023409
La Mer	2.75 QT	15.4 X 12 X 5"	13003037	872078024918

Round Braisers with Glass Lids

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	3.5 QT	15.4 X 12 X 5"	14813087	872078023430
Dark Blue	3.5 QT	15.4 X 12 X 5"	14813091	872078023447
Cherry	3.5 QT	15.4 X 12 X 5"	14813006	872078023423
Graphite Grey	3.5 QT	15.4 X 12 X 5"	14813018	872078023416
Black Matte	3.5 QT	15.4 X 12 X 5"	14813023	872078023409

Universal Deluxe Pans

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	4.0 QT	15.4 X 12 X 5"	12722887	872078022549
Dark Blue	4.0 QT	15.4 X 12 X 5"	12722891	872078022532
Cherry	4.0 QT	15.4 X 12 X 5"	12722806	872078022556
Graphite Grey	4.0 QT	15.4 X 12 X 5"	12722818	872078022563
Black Matte	4.0 QT	15.4 X 12 X 5"	12722823	872078025106

Braise & Grills

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Dark Blue	7.0 QT	13.9 X 11 X 6.0"	11012891	872078015930
Cherry	7.0 QT	13.9 X 11 X 6.0"	11012806	872078020811

Woks

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Black Matte	6.0 QT	18.1 X 14.5 X 4"	1313923	872078000974
Baby Wok - Graphite Grey	0.5 QT	8.5 X 6.6 X 8.5"	1311718	872078014858
Baby Wok - Black Matte	0.5 QT	8.5 X 6.6 X 8.5"	1311723	872078014841

Perfect Pans

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	4.5 QT	15.2 X 11.8 X 4.7"	1312987	872078015664
Dark Blue	4.5 QT	15.2 X 11.8 X 4.7"	1312991	872078015671
Cherry	4.5 QT	15.2 X 11.8 X 4.7"	1312906	872078015688
Graphite Grey	4.5 QT	15.2 X 11.8 X 4.7"	1312918	872078015633
Black Matte	4.5 QT	15.2 X 11.8 X 4.7"	1312923	872078015640
Basil	4.5 QT	15.2 X 11.8 X 4.7"	1312985	872078015657

Paella Pans

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	15"	18.4 X 15.6 X 2"	1314087	872078021436
Dark Blue	15"	18.4 X 15.6 X 2"	1314091	872078022167
Cherry	15"	18.4 X 15.6 X 2"	1314006	872078022938

Double Burner Griddle / Plancha

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Black Matte	18.5 X 9.8"	19.7 X 10.2 X 1.8"	12033801	872078023683

Fry Pans/Skillets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	10"	19 X 10.4 X 2"	1222687	872078013295
	12"	20 X 11.6 X 2"	1223087	872078014292
Dark Blue	10"	19 X 10.4 X 2"	1222691	872078013318
	12"	20 X 11.6 X 2"	1223091	872078014261
Cherry	10"	19 X 10.4 X 2"	1222606	872078013288
	12"	20 X 11.6 X 2"	1223006	872078014278
Graphite Grey	10"	19 X 10.4 X 2"	1222618	872078013271
	12"	20 X 11.6 X 2"	1223018	872078014308
Black Matte	10"	19 X 10.4 X 2"	1222625	872078011475
	12"	20 X 11.6 X 2"	1223025	872078014285

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Fry Pans/Skillets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Basil	10"	19 X 10.4 X 2"	1222685	872078013301
	12"	20 X 11.6 X 2"	1223085	872078014315
Burnt Orange	12"	20 X 11.6 X 2"	12230806	035886021795
White	10"	19 X 10.4 X 2"	1222602	872078018665
Turquoise	10"	19 X 10.4 X 2"	12226105	872078027490
La Mer	10"	19 X 10.4 X 2"	1222637	872078024888
	12"	20 X 11.6 X 2"	1223037	872078024895

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Double Handle Fry Pans

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	13"	16.2 X 13.8 X 2.4"	1313487	035886019631
Dark Blue	13"	16.2 X 13.8 X 2.4"	1313491	035886021986
Cherry	13"	16.2 X 13.8 X 2.4"	1313406	035886021948
Graphite Grey	13"	16.2 X 13.8 X 2.4"	1313418	035886017293
Black Matte	13"	16.2 X 13.8 X 2.4"	1313425	035886034238
Basil	13"	16.2 X 13.8 X 2.4"	1313485	035886021979

Pure Griddles

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	10" 12"	12.6 X 11.8 X 1.4" 15.3 X 12.5 X 2"	12282687 12293087	872078024833 872078023119
Dark Blue	10" 12"	12.6 X 11.8 X 1.4" 15.3 X 12.5 X 2"	12282691 12293091	872078024840 872078023102
Cherry	10" 12"	12.6 X 11.8 X 1.4" 15.3 X 12.5 X 2"	12282606 12293006	872078024802 872078023089
Graphite Grey	10" 12"	12.6 X 11.8 X 1.4" 15.3 X 12.5 X 2"	12282618 12293018	872078024826 872078023072
Black Matte	10" 12"	12.6 X 11.8 X 1.4" 15.3 X 12.5 X 2"	12282623 12293023	872078024819 872078023065
White	12"	15.3 X 12.5 X 2"	12293002	872078023096

Steam Griddles

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	12"	15.3 X 12.5 X 1.4"	12203087	872078022518
Dark Blue	12"	15.3 X 12.5 X 1.4"	12203091	872078022525
Cherry	12"	15.3 X 12.5 X 1.4"	12203006	872078022501
Graphite Grey	12"	15.3 X 12.5 X 1.4"	12203018	872078022495
Black Matte	12"	15.3 X 12.5 X 1.4"	12203023	872078022488

Chicken al Mattone Griddle & Press Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	12"	15.3 X 12.5 X 2"	40508-553	872078024031
Dark Blue	12"	15.3 X 12.5 X 2"	40508-551	872078024024
Cherry	12"	15.3 X 12.5 X 2"	40508-554	872078024017
Graphite Grey	12"	15.3 X 12.5 X 2"	40508-555	872078024000
Black Matte	12"	15.3 X 12.5 X 2"	40508-550	872078023997
White	12"	15.3 X 12.5 X 2"	40508-552	872078024048

Fry Pan Wooden Handle

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Black Matte	8"	16.1 X 8.2 X 2.7"	12242023	872078021450
	10"	19.3 X 10.5 X 2.8"	12242623	872078021467
	11"	20.1 X 11.3 X 2.8"	12242823	872078021474

Crêpe Pan

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Black Matte	11"	18.9 X 10.1 X 2.4"	1212823	872078000707

Mini Frying Pan

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Black Matte	4.75"	17.5 X 9.8 X 4.9"	1221223	872078000721

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Double Handle Grill Pans

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	13"	16.0 X 13.0 X 1.8"	1203387	872078020927

Dark Blue	13"	16.0 X 13.0 X 1.8"	41203391	872078015008

Folding Grills

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Square	9.5"	11.0 X 11.0 X 1.8"	1202123	872078005146

Round	10"	11.0 X 11.0 X 1.3"	1202023	872078027933

Rectangular	13.4" X 8.3"	10.8 X 9.6 X 1.8"	1202223	872078005153

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Square Grill Pans

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	10" 12"	15 X 10.2 X 1.9" 20.3 X 11.8 X 1.9"	12122687 12123087	872078026967 872078025571
Dark Blue	10" 12"	15 X 10.2 X 1.9" 20.3 X 11.8 X 1.9"	12122691 12123091	872078026943 872078025595
Cherry	10" 12"	15 X 10.2 X 1.9" 20.3 X 11.8 X 1.9"	12122606 12123006	872078025540 872078025557
Graphite Grey	10" 12"	15 X 10.2 X 1.9" 20.3 X 11.8 X 1.9"	12122618 12123018	872078025526 872078025533
Black Matte	10" 12"	15 X 10.2 X 1.9" 20.3 X 11.8 X 1.9"	12122623 12123023	872078025502 872078025519
Basil	10" 12" (with spouts)	15 X 10.2 X 1.9" 20.3 X 11.8 X 1.9"	12122685 41202885	872078026981 872078010539

Square Grill Pans & Press Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	12"	10.5 X 10.5 X 1.5" 20.3 X 11.8 X 1.9"	19313087	872078027322
Dark Blue	12"	10.5 X 10.5 X 1.5" 20.3 X 11.8 X 1.9"	19313091	872078027315
Cherry	12"	10.5 X 10.5 X 1.5" 20.3 X 11.8 X 1.9"	19313006	872078027339
Graphite Grey	12"	10.5 X 10.5 X 1.5" 20.3 X 11.8 X 1.9"	19313018	872078027346
Black Matte	12"	10.5 X 10.5 X 1.5" 20.3 X 11.8 X 1.9"	19313023	872078027360
Square Grill Press - Matte Black (Fits 12" Square Grill Pan)	12"	10.5 X 10.5 X 1.5" 20.3 X 11.8 X 1.9"	1203123	872078012175

Pure Grills

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	10"	13.5 X 10.5 X 1.5"	12012687	035886023348
Dark Blue	10"	13.5 X 10.5 X 1.5"	12012691	035886030919
Cherry	10"	13.5 X 10.5 X 1.5"	1203006	035886030063
Graphite Grey	10"	13.5 X 10.5 X 1.5"	1203018	872078005191
Black Matte	10"	13.5 X 10.5 X 1.5"	1203023	872078003258
Turquoise	10"	13.5 X 10.5 X 1.5"	1203023	872078027452

Steam Grills

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	ITEM NUMBER
Grenadine	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042687 12043087	872078019716 035886022662
Dark Blue	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042691 12043091	872078019693 035886023119
Cherry	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042606 12043006	872078019631 035886022709
Graphite Grey	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042618 12043018	872078019655 035886022686
Black Matte	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042625 12043025	872078019679 035886022693
White	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042602 12043002	872078018658 872078018641

Rectangular Bakers

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Mini Rectangular Baker - Black Matte	5.75" X 4 .5"	7.2 X 4.4 X 1.2"	1301423	872078000790
Rectangular Roasting Pan - Dark Blue	12" X 8" 15" X 10"	15.1 X 7.9 X 2.8" 18.5 X 10.4 X 3.2"	1303091 1304091	872078012786 872078012816
Rectangular Roasting Pan - Graphite Grey	12" X 8"	15.1 X 7.9 X 2.8"	1303018	872078012779
Rectangular Roasting Pan - Black Matte	12" X 8" 15" X 10"	15.1 X 7.9 X 2.8" 18.5 X 10.4 X 3.2"	1303023 1304023	872078012762 872078012793

Covered Baking Dishes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Round Covered Baking Dish - Graphite Grey	7.9"	10.2 X 8 X 3.4"	1332018	872078003746
Round Covered Baking Dish - Black Matte	7.9"	10.2 X 8 X 3.4"	1332025	872078001001
Oval Covered Baking Dish - Graphite Grey	9" X 6.6"	11.3 X 7 X 3.7"	1332318	872078003753
Oval Covered Baking Dish - Black Matte	9" X 6.6"	11.3 X 7 X 3.7"	1332325	872078001018

Oval Gratin Baking Dishes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	14.5" X 11.2"	17.6 X 11.2 X 3.1"	13003787	872078020880
Dark Blue	9.5" X 6.75"	12 X 7 X 2.6"	41302391	872078011017
	12.5" X 9"	15.6 X 9.2 X 2.8"	13003291	872078017897
	14.5" X 11.2"	17.6 X 11.2 X 3.1"	13003791	872078020873
Graphite Grey	5.5" X 3.8"	9.3 X 6.3 X 2.6"	1301318	872078003616
	8" X 5.5"	10.6 X 6.7 X 3"	1302118	872078003678
	9.5" X 6.75"	13.6 X 12.6 X 3"	1302318	872078003685
	12.5" X 9"	14.4 X 11.2 X 3"	13003218	872078017880
	14.5" X 11.2"	17.5 X 13.4 X 4.8"	13003718	872078020866
Black Matte	5.5" X 3.8"	9.3 X 6.3 X 2.6"	1301323	872078000783
	8" X 5.5"	10.6 X 6.7 X 3"	1302123	872078000820
	9.5" X 6.75"	13.6 X 12.6 X 3"	1302323	872078000837
	11" X 8"	13.4 X 9.4 X 3"	1302923	872078000875
	12.5" X 9"	14.4 X 11.2 X 3"	1303323	872078000882
	14.5" X 11.2"	17.5 X 13.4 X 4.8"	13003725	872078020897
Basil	9.5" X 6.75"	12 X 7 X 2.6"	41302385	872078011031

Round Gratin Baking Dishes and Vertical Roasters

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Round Gratin Baking Dish - Graphite Grey	4.5"	6.8 X 5 X 1.7"	1301118	872078003609
	6"	8.7 X 6.4 X 2"	1301618	872078003647
	7.5"	10.2 X 10.3 X 2"	1302018	872078003661
Round Gratin Baking Dish - Black Matte	4.5"	6.8 X 5 X 1.7"	1301123	872078001834
	6"	8.7 X 6.4 X 2"	1301623	872078000813
	7.5"	10.2 X 10.3 X 2"	1302023	872078001254
Vertical Chicken Roaster - Graphite Grey	9.5"	10.3 X 8.7 X 4.5"	1200018	872078005139
Vertical Chicken Roaster - Black Matte	9.5"	10.3 X 8.7 X 4.5"	1200023	872078003241

Round Tea Kettles

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Grenadine	1.0 QT	6.5 X 4.7 X 7.1"	1650087	872078002572
Dark Blue	1.0 QT	6.5 X 4.7 X 7.1"	1650091	872078011765
Cherry	1.0 QT	6.5 X 4.7 X 7.1"	1650006	872078006792
Graphite Grey	1.0 QT	6.5 X 4.7 X 7.1"	1650018	872078003807
Black Matte	1.0 QT	6.5 X 4.7 X 7.1"	1650023	872078001100
Basil	1.0 QT	6.5 X 4.7 X 7.1"	1650085	872078002565

Fondue Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Mini Chocolate Set – Cherry	0.25 QT	5.1 X 3.9 X 2.8"	1400406	872078006785
Mini Chocolate Set – Black Matte	0.25 QT	5.1 X 3.9 X 2.8"	1400423	872078001209
Mini Cheese Fondue Pot	12.0 OZ	7.5 X 5.7 X 1.4"	1461223	872078001728

Specialty Items

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Tagine - Cream / Black Matte	0.5 QT 1.5 QT	7.9 X 7.9 X 6" 11 X 11 X 10"	1302723 1302823	872078001551 872078000868

Cast Iron base and ceramic top.

Loaf Pan - Black Matte	12.75" X 5.25"	11.2 X 4.8 X 3.1"	13102323	872078022730

Bouillabaisse Pot - Dark Blue	5.0 QT	14.2 X 11.3 X 6.1"	1112991	872078012021

Mussel Pot - Black Matte	2.0 QT	10.9 X 7 X 6.7"	1102523	872078000240

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Specialty Items

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Covered Fish Pan - Black Matte	14.5" X 8"	14.2 X 7.9 X 3.3"	1332125	872078004019

Rectangular Serving Dish with Wood Base - Black Matte	15" X 9"	12.9 X 8.9 X 1.6"	1205223	872078000684

Square Dinner Plate - Graphite Grey	9 3/8"	9.5 X 9.5 X 0.8"	1331718	872078003999

Escargot Dish with 6 Holes - Black Matte	5.75"	7.5 X 5.75 X 1.5"	1301523	872078000806

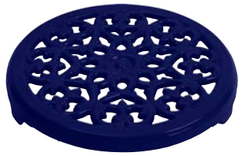
GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Specialty Items

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Rectangular Terrine - Matte Black	1.5 QT	14.4 X 4.7 X 3.9"	1313025	872078024109
Square Grill Press - Black Matte (Fits 12" Square Grill Pan)	10.3"	10.5 X 10.5 X 1.5"	1203123	872078012175
Cast Iron Lid Holder - Black		9.1 X 4.4 X 7	1190902	872078014971
Crêpe Pan with Spreader & Spatula Black Matte / Wood Handle	11"	18.9 X 10.1 X 2.4"	1212823	872078000707

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Accessories

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Round Magnetic Wooden Trivet	6"	6.75 X 6.75 X .75"	41190732	872078011123
	9"	11.75 X 11.75 X .75"	41190742	872078011130
Oval Magnetic Wooden Trivet	6"	6 X 4.4"	1190711	872078001919
	8.25"	8.2 X 6"	41190712	872078001926
	11.4"	11.3 X 7.7"	41190722	872078006242
Round Lily Trivet - Graphite	9"		1601018	872078020910
Round Lily Trivet - Dark Blue	9"		16001091	872078018689
				
Round Lily Trivet - Grenadine	9"		1601087	872078007300

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Accessories

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Rooster Animal Knob	Fits 1.0-qt and larger cocotte	3 X 1 X 2.25"	40509-346-9	872078015763
Snail Animal Knob	Fits 1.0-qt and larger cocotte	3 X .75 X 1.75"	40509-347-9	872078015787
Fish Animal Knob	Fits 1.0-qt and larger cocotte	3.2 X .75 X 1.75"	40509-348-9	872078015770
Pig Animal Knob	Fits 1.0-qt and larger cocotte	2.75 X 1 X 1.75"	40510-657-9	872078015794
Nickel Knobs	SMALL (Fits 0.25-qt Round Cocotte & 0.25-qt Saucepan)	1.25 X 1.25 X .50"	2MP1010	872078025984
	MEDIUM (Fits 0.75-qt Round Cocotte)	1.35 X 1.35 X 0.60"	2MP1011	872078025991
	LARGE (Fits 1-qt & Larger Cocotte)	1.5 X 1.5 X .75"	2MP1013	872078026004
Brass Knobs	SMALL (Fits 0.25-qt Round Cocotte & 0.25-qt Saucepan)	1.25 X 1.25 X .50"	1190111	872078025441
	MEDIUM (Fits 0.75-qt Round Cocotte)	1.35 X 1.35 X 0.60"	1190112	872078026028
	LARGE (Fits 1-qt & Larger Cocotte)	1.5 X 1.5 X .75"	1190113	872078024338

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

Accessories

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Stainless Steel Steamer Insert	3.25 QT (FITS 5.5-QT ROUND COCOTTE)	11 X 11 X 3.4"	1199200	872078013394
Wood Mini Cocotte Stand - Black (cocottes sold separately)		17.5 X 7.2 X 2.4"	1190700	872078005122
Domed Glass Lid	8" / 20 cm Fits: 8" Fry Pan	8.5 X 8.5 X 2.7"	40501-023	872078023126
	9.5" / 24 cm Fits: 4 qt Cocotte 2.75 qt Braiser	10.2 X 10.2 X 3.0"	40501-024	872078023133
	10" / 26 cm Fits: 5.5 qt Cocotte 4 qt Shallow Cocotte 10" Pure Grill and Griddle 10" Fry Pan	10.8 X 10.8 X 3.2"	40501-026	872078023140
	11" / 28 cm Fits: 11" Crepe Pan 11" Fry Pan 7 qt Cocotte 6 qt Shallow Cocotte	11.6 X 11.6 X 3.4"	40501-028	872078023157
	12" / 30 cm Fits: 9 qt Cocotte 3.5 qt Braiser 12" Pure Grill and Griddle 12" Fry Pan	12.4 X 12.4 X 3.5"	40501-030	872078023164

GAS INDUCTION ELECTRIC HALOGEN CERAMIC OVEN DISHWASHER

STAUB Ceramics

The Staub standard of excellence has been extended to Staub Ceramics. Like our enameled cast iron, our enameled ceramics are unequaled in cooking performance, durability and design.

- Each piece is glazed with vitreous glass giving an intense luster and deep color with Majolique highs and lows.
- Thoughtful French design is both beautiful and functional—the collection includes nesting pieces for efficient storage.
- Staub ceramics are exceptionally durable with the best in class thermal shock and impact resistance – due to:
  - The materials used
  - The manufacturing process – fired twice at exceptionally high temperature
  - Product specification including a glazed base which makes the product less porous
- Staub ceramics are intensely resistant to staining and crazing
- Suitable for: broilers, ovens, microwaves, refrigerators, freezers and dishwashers.

Regular Colors

Mini Cocottes Sets	98
Prep Bowl Sets	98
Universal Bowls	99
Serving Bowls	100
Pie Dishes	101
Rectangular Baking Dishes/Gratins	102
Oval Baking Dishes/Gratins	103
Covered Baking Dishes	104
Oval Baking Dishes/Gratins	105
Baking Dishes Mixed Sets	105
Utensil Holders	106
Specialty Items	106

Matte Colors

Oval Baking Dishes/Gratins	107
Rectangular Baking Dishes/Gratins	108
Covered Baking Dishes	109
Mini Cocotte Sets	110

Rustic Colors

Mini Cocotte Sets	111

Regular Colors

Mini Cocottes Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
3 Piece Set - Cherry	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-420	035886323981
3 Piece Set - Dark Blue	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-422	035886323943
3 Piece Set - White	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-423	035886323950
3 Piece Set - Mini Hearts	8.0 OZ 4" DIA.	4.2 X 3.9 X 3.1"	40511-419	035886323974

Prep Bowl Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
2 Piece Set- Cherry	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-133	035886317003
2 Piece Set - Dark Blue	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-134	035886317010
2 Piece Set - White	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-136	035886317034

Regular Colors

Universal Bowls

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Cherry	12.8 OZ 1.3 QT	4.9 X 4.9 X 2.4" 6.7 X 6.7 X 3.6"	40510-794 40510-791	035886311209 035886311179
Dark Blue	12.8 OZ 1.3 QT	4.9 X 4.9 X 2.4" 6.7 X 6.7 X 3.6"	40510-795 40510-792	035886311216 035886311186
White	12.8 OZ 1.3 QT	4.9 X 4.9 X 2.4" 6.7 X 6.7 X 3.6"	40511-125 40511-128	035886316921 035886316952
2 Piece Set - Cherry	6.5" 1.3 QT	14.2 X 7.0 X 3.6"	40511-547	035886335472
2 Piece Set - Dark Blue	6.5" 1.3 QT	14.2 X 7.0 X 3.6"	40511-548	035886335496
2 Piece Set - White	6.5" 1.3 QT	14.2 X 7.0 X 3.6"	40511-550	035886335533

Regular Colors

Serving Bowls

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	ITEM NUMBER
Cherry	1.5 QT 3.4 QT	8.8 X 7 X 4" 12.1 X 9.5 X 4.7"	40510-800 40510-797	035886311261 035886311230
Dark Blue	1.5 QT 3.4 QT	8.8 X 7 X 4" 12.1 X 9.5 X 4.7"	40510-801 40510-798	035886311278 035886311247
White	1.5 QT 3.4 QT	8.8 X 7 X 4" 12.1 X 9.5 X 4.7"	40511-452 40511-454	035886327804 035886327828

Regular Colors

Pie Dishes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	ITEM NUMBER
Cherry	1.3 QT	12 X 9.3 X 1.9"	40508-614	872078021542
Dark Blue	1.3 QT	12 X 9.3 X 1.9"	40508-615	872078021535
White	1.3 QT	12 X 9.3 X 1.9"	40508-616	872078021528

Regular Colors

Rectangular Baking Dishes/Gratins

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Cherry	7.5" X 6" 1.25 QT	9.9 X 6.7 X 2.2"	40508-585	872078021825
	10.5" X 7.5" 2.5 QT	12.8 X 8.2 X 2.6"	40508-590	872078021788
	13" X 9" 4.75 QT	16.1 X 9.8 X 3.1"	40508-595	872078021733
Dark Blue	7.5" X 6" 1.25 QT	9.9 X 6.7 X 2.2"	40508-587	872078021818
	10.5" X 7.5" 2.5 QT	12.8 X 8.2 X 2.6"	40508-591	872078021771
	13" X 9" 4.75 QT	16.1 X 9.8 X 3.1"	40508-594	872078021740
White	7.5" X 6" 1.25 QT	9.9 X 6.7 X 2.2"	40508-589	872078021795
	10.5" X 7.5" 2.5 QT	12.8 X 8.2 X 2.6"	40508-593	872078021757
	13" X 9" 4.75 QT	16.1 X 9.8 X 3.1"	40508-597	872078021719
2 Piece Set - Cherry	7.5" X 6" 1.25 QT	13.6 X 8.3 X 2.8"	40508-627	872078022112
	10.5" X 7.5" 2.5 QT			
2 Piece Set - Dark Blue	7.5" X 6" 1.25 QT	13.6 X 8.3 X 2.8"	40508-628	872078022105
	10.5" X 7.5" 2.5 QT			
2 Piece Set - White	7.5" X 6" 1.25 QT	13.6 X 8.3 X 2.8"	40508-626	872078022099
	10.5" X 7.5" 2.5 QT			

Regular Colors

Oval Baking Dishes/Gratins

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Cherry	9" 1.1 QT	11.2 X 6.9 X 2.2"	40508-606	872078021634
	11" 2.4 QT	13.9 X 8.7 X 2.6"	40508-605	872078021627
	14.5" 4.2 QT	17.7 X 10.8 X 2.4"	40508-610	872078021580
Dark Blue	9" 1.1 QT	11.2 X 6.9 X 2.2"	40508-604	872078021641
	11" 2.4 QT	13.9 X 8.7 X 2.6"	40508-607	872078021610
	14.5" 4.2 QT	17.7 X 10.8 X 2.4"	40508-611	872078021573
White	9" 1.1 QT	11.2 X 6.9 X 2.2"	40508-603	872078021658
	11" 2.4 QT	13.9 X 8.7 X 2.6"	40508-608	872078021603
	14.5" 4.2 QT	17.7 X 10.8 X 2.4"	40508-612	872078021566
2 Piece Set - Cherry	9" 1.1 QT	14.7 X 9.2 X 2.8"	40508-630	872078023386
	11" 2.4 QT			
2 Piece Set - Dark Blue	9" 1.1 QT	14.7 X 9.2 X 2.8"	40508-632	872078023362
	11" 2.4 QT			
2 Piece Set - White	9" 1.1 QT	14.7 X 9.2 X 2.8"	40508-633	872078023355
	11" 2.4 QT			

Regular Colors

Covered Baking Dishes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Square Covered Baking Dish - Cherry	9" X 9" 2.5 QT	11.5 X 9.1 X 5.2"	40508-636	872078023225
Square Covered Baking Dish - Dark Blue	9" X 9" 2.5 QT	11.5 X 9.1 X 5.2"	40508-637	872078023232
Square Covered Baking Dish - White	9" X 9" 2.5 QT	11.5 X 9.1 X 5.2"	40508-639	872078023249
Rectangular Covered Baking Dish - Cherry	12" X 8" 4 QT	15.6 X 9.5 X 6"	40509-096	872078016418
Rectangular Covered Baking Dish - Dark Blue	12" X 8" 4 QT	15.6 X 9.5 X 6"	40509-097	872078016425
Rectangular Covered Baking Dish - White	12" X 8" 4 QT	15.6 X 9.5 X 6"	40509-099	872078016432
Oval Covered Baking Dish - Cherry	3.0 QT	18.8 X 11.5 X 6.1"	40508-686	872078026806

Regular Colors

Oval Baking Dishes/Gratins

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Oval Covered Baking Dish - Dark Blue	3.0 QT	18.8 X 11.5 X 6.1"	40508-684	872078026820
Oval Covered Baking Dish - White	3.0 QT	18.8 X 11.5 X 6.1"	40508-685	872078026813

Baking Dishes Mixed Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
4 Piece Set - Cherry	7.5 X 6" Rectangular Baking Dish 9" Oval Baking Dish 9 X 9" Square Covered Baking Dish	14.3 X 11.5 X 12.3"	40508-646	872078024079
4 Piece Set - Dark Blue	7.5 X 6" Rectangular Baking Dish 9" Oval Baking Dish 9 X 9" Square Covered Baking Dish	14.3 X 11.5 X 12.3"	40508-647	872078024086
4 Piece Set - White	7.5 X 6" Rectangular Baking Dish 9" Oval Baking Dish 9 X 9" Square Covered Baking Dish	14.3 X 11.5 X 12.3"	40508-645	872078024093

Regular Colors

Utensil Holders

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Cherry	1.0 QT 4.3" DIA.	4.5 X 4.5 X 6"	40511-577	035886337537
Dark Blue	1.0 QT 4.3" DIA.	4.5 X 4.5 X 6"	40511-578	035886337544
White	1.0 QT 4.3" DIA.	4.5 X 4.5 X 6"	40511-753	035886347536

Specialty Items

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Covered Paté/Terrine Mold - Cherry	1.65 QT	12.4 X 5.2 X 3"	40510-803	035886311292
Chicken Al Mattone Press (Fits 12" Pans)	11"	11.0 X 11.0 X 1.8"	40508-635	872078023171

Matte Colors

Oval Baking Dishes/Gratins

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Matte Black	9" 1.1 QT	11.2 X 6.9 X 2.2"	40508-083	872078026585
	11" 2.4 QT	13.9 X 8.7 X 2.6"	40508-082	872078026592
	14.5" 4.2 QT	17.7 X 10.8 X 2.4"	40508-081	872078026608
Matte White	9" 1.1 QT	11.2 X 6.9 X 2.2"	40508-072	872078026691
	11" 2.4 QT	13.9 X 8.7 X 2.6"	40508-071	872078026707
	14.5" 4.2 QT	17.7 X 10.8 X 2.4"	40508-070	872078026714
2 Piece Set - Matte Black	9" 1.1 QT 11" 2.4 QT	14.7 X 9.2 X 2.8"	40508-080	872078026615
2 Piece Set - Matte White	9" 1.1 QT 11" 2.4 QT	14.7 X 9.2 X 2.8"	40508-069	872078026721

Matte Colors

Rectangular Baking Dishes/Gratins

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Matte Black	7.5" X 6" 1.25 QT	9.9 X 6.7 X 2.2"	40508-087	872078026547
	10.5" X 7.5" 2.5 QT	12.8 X 8.2 X 2.6"	40508-086	872078026554
	13" X 9" 4.75 QT	16.1 X 9.8 X 3.1"	40508-085	872078026561
Matte White	7.5" X 6" 1.25 QT	9.9 X 6.7 X 2.2"	40508-076	872078026653
	10.5" X 7.5" 2.5 QT	12.8 X 8.2 X 2.6"	40508-075	872078026660
	13" X 9" 4.75 QT	16.1 X 9.8 X 3.1"	40508-074	872078026677
2 Piece Set - Matte Black	7.5" X 6" 1.25 QT 10.5" X 7.5" 2.5 QT	13.6 X 8.3 X 2.8"	40508-084	872078026578
2 Piece Set - Matte White	7.5" X 6" 1.25 QT 10.5" X 7.5" 2.5 QT	13.6 X 8.3 X 2.8"	40508-073	872078026684

Matte Colors

Covered Baking Dishes

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
Oval Covered Baking Dish - Matte Black	3 QT	18.8 X 11.5 X 6.1"	40508-687	872078026790
Oval Covered Baking Dish - Matte White	3 QT	18.8 X 11.5 X 6.1"	40508-066	872078026783
Square Covered Baking Dish - Matte Black	9" X 9" 2.5 QT	11.5 X 9.1 X 5.2"	40508-079	872078026622
Square Covered Baking Dish - Matte White	9" X 9" 2.5 QT	11.5 X 9.1 X 5.2"	40508-068	872078026738
Rectangular Covered Baking Dish - Matte Black	12" X 8" 4 QT	15.6 X 9.5 X 6"	40508-078	872078026639
Rectangular Covered Baking Dish - Matte White	12" X 8" 4 QT	15.6 X 9.5 X 6"	40508-067	872078026745

Matte Colors

Mini Cocotte Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
3 Piece - Matte Black Round	8.0 OZ 4" DIA.	18.4 X 6.3 X 2.6"	40508-088	872078026530
3 Piece - Matte White Round	8.0 OZ 4" DIA.	18.4 X 6.3 X 2.6"	40508-077	872078026646

Rustic Colors

Mini Cocotte Sets

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER	UPC
3 Piece - Red	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-877	872078016487
3 Piece - Turquoise	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-878	872078016494
3 Piece - Ivory	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-875	872078016463

Stainless Steel Cookware
Use and Care Instructions

demeyere MADE IN BELGIUM

ZWILLING

Before First Use
- Remove all packaging materials, labels and stickers.
- Wash product with warm water and dish soap.

Lids
- Always use oven mitts when removing a hot lid.
- When removing the lid be sure to angle the lid to direct the steam away from you.
- Never place a lid on a hot burner. This could damage, discolor or crack the lid.
- Never use a glass lid that is cracked or has scratches. These can break or shatter at random.
- Glass Lids are tempered.
- Glass Lids are oven safe up to 400°F / 204°C.
- Stainless steel lids are oven safe up to 500°F / 260°C.

Handles
- The metal handles can become hot. We recommend to always use oven mitts.
- Never let the handles of your cookware extend over the cooking area.
- Never use a pot / pan with a loose handle.

Cooking
- Never leave cookware unattended when cooking. An unattended pot / pan can cause the product to get extremely hot, which can cause personal injury.
- Never leave an empty pot / pan on the cook top, and never let it boil dry. This can quickly lead to irreversible damage to the base of the pan or personal injury.
- For best heating performance, match up the burner size to that of the base of the pot / pan.
- When adjusting the burner flame, be sure to not let the flame extend along the walls of your pot / pan.
- Never place your cookware in the microwave.
- Oven Safe up to 500°F / 260°C.

Cleaning and Maintenance Tips
- Always leave a hot pot / pan to cool down before cleaning it. The extreme difference in temperature between the hot pot / pan and colder water may cause permanent deformation.
- Clean the pot / pan with warm water, liquid dish soap and a soft sponge or brush. Dry completely to prevent water spots.
- To remove stubborn, burnt food remains, it is advisable to soak the pot / pan in water and dish soap (all night if necessary), then clean with a soft cloth, sponge or soap.
- Do not use oven cleaners, as they will permanently damage cookware.
- ZWILLING and Demeyere stainless steel cookware is dishwasher safe. (We recommend to hand wash to prolong the beauty of your cookware).

BALLARINI Cookware
Use and Care Instructions

BALLARINI 1889

3000 Series Carbon Steel Fry Pans

Before First Use
- Remove all packaging materials, labels and stickers.
- Wash product with hot water and dish soap to remove the protective coat of oil. Let the pan air dry and then rub the surface with cooking oil to avoid the formation of rust during storage.
- Seasoning - the process of treating the surface of a pan with cooking oil to prevent rust, enhance the life and durability of the pan and provide a stick-resistant surface.
- To properly season your pan, repeat the following steps twice:
  1. Cover the bottom of the pan with cooking oil and heat on a medium flame until it starts to smoke, about 4 to 5 minutes.
  2. Let the pan cool and remove excess oil.
  3. Wipe the pan clean with a dry paper towel.
- Natural Nonstick Patina
  1. With each use and seasoning, a dark film will naturally develop on the pan from the fat and oils used.
  2. This dark film does not negatively affect the performance of the product, but only makes it better and naturally nonstick over time.
  3. The more the pan is used, the better the performance will be.

Handles:
- Handles will become hot. Always use protective oven mitts when handling hot cookware.
- Keep long handles positioned away from direct heat and never let the handles extend over the front of the cooktop.

Cooking:
- For safety, keep children away from hot cookware and stove tops.
- For best heating performance, match up the burner size to the base of the pan.
- When adjusting the burner flame, do not let the flame extend along the walls of your pan.
- Never place your cookware in the microwave.
- Oven safe to 600°F. Broiler safe.

Cleaning and Maintenance Tips:
- Always leave a hot pan to cool down before cleaning it. Do not cool a hot pan under cold water, as this extreme difference in temperature could cause deformation of the pan.
- Hand Wash Only
  - Clean the pan with hot water and a soft sponge or bristle brush.
  - Let the pan air dry completely and rub the surface with cooking oil to avoid the formation of rust during storage.
  - In instances of stubborn, burnt on food, heat the pan and add coarse salt. Using a sponge or paper towel, vigorously rub the interior of the pan with the coarse salt. Next, wipe out the salt and re-season the pan. See above instructions.
- Do not use soap, steel wool or abrasive cleaners on the interior of the pan, o therwise the naturally occurring patina will lose its nonstick surface.
- If white marks appear on the pan after the cooking of acidic foods, re-season the pan. See above instructions.

Storage:
- If the pan is not fully dried and oiled properly before storage, rust may occur. In instances of rust, heat the pan and add coarse salt. Using a sponge or paper towel, vigorously rub the rusty area with the coarse salt. Next, wipe out the salt and re-season the pan. See above instructions.
- Do not stack your pots and pans on top of one another. This can cause abrasions, chips or scratches to your cookware.

BALLARINI Cookware Use and Care Instructions

2800, 4000 and 4500 Series Aluminum Cookware

Before First Use
- Remove all packaging materials, labels and stickers.
- Wash product with warm water and dish soap.

Handles:
- Handles will become hot. Always use protective oven mitts when handling hot cookware.
- Keep long handles positioned away from direct heat and never let the handles extend over the front of the cooktop.

Lids (if applicable):
- Always use oven mitts when removing a hot lid.
- When removing the lid, be sure to angle the lid to direct the steam away from you.
- Refrain from lowering or turning off the heat when lid is on the pot/pan. This may result in a vacuum that can cause the lid to stick.

Cooking:
- For safety, keep children away from hot cookware and stove tops.
- For best heating performance, match up the burner size to that of the base of the pot/pan.
- When adjusting the burner flame, do not let the flame extend along the walls of your pot/pan.
- Never place your cookware in the microwave.
- Oven safe temp:
  - Series 4000 Series to 600°F. Broiler safe.
  - Series 2800 and 4500 Series to 450°F.

Cleaning and Maintenance Tips:
- Always leave a hot pot/pan to cool down before cleaning it. The extreme difference in temperature between the hot pot/pan and colder water may cause permanent deformation.
- Hand Wash Instructions (2800, 4000 and 4500 Series)
  - Clean the pot/pan with warm water, liquid dish soap and a soft sponge/bristle brush. Dry completely to prevent water spots.
  - To remove stubborn, burnt food or grease spots in the interior of the pot/pan, it is advisable to soak the remains in water and dish soap (all night if necessary). Then clean with a soft sponge and soap. Do not use steel wool or abrasive cleaners on the interior of the pot/pan, as this can damage the product.
  - To preserve the beauty of the uncoated, aluminum cookware (4000 Series), hand washing is recommended. It can darken from the mineral content in water, chemicals found in detergents or high heat from the dishwasher dryer.
- Dishwasher Instructions (2800 and 4500 Series)
  - Do not use dishwashing detergent with bleach or citrus additives. (We recommend to hand wash to prolong the beauty of your cookware).
- If your cookware loses its shine, natural products such as lemon juice, vinegar or cream of tartar remove discoloration without damaging the metal.

Storage:
- Do not stack your pots and pans on top of one another. This can cause abrasions, chips or scratches to your cookware.

Nonstick Coating (2800 and 4500 Series):
- BALLARINI nonstick coatings are safe to use with metal utensils, although we recommend the use of wood, plastic or silicone utensils to prolong the life of your coating.
- We do not recommend the use of nonstick sprays. The thin layer of oil that is applied from these sprays can burn at a very low temperature, which creates a residue that can diminish the nonstick properties. Instead, we always recommend using a little fat while cooking, like butter or cooking oil.
- Low to medium heat is recommended to prolong the life of your nonstick coating.

Staub Cast Iron Cookware Use and Care Instructions

Before First Use
- Remove all packaging materials, labels and stickers.
- Wash product with warm water and dish soap.

Lids & Handles
- Lid knobs and handles will become hot. Always use oven mitts.
- When removing the lid be sure to angle the lid to direct the steam away from you.
- Never place a lid on a hot burner. This could damage the lid.
- Lids are oven safe up to 500°F / 260°C.
- Over time lid knob can become loose. This can be easily adjusted with a screwdriver.

Cooking
- Never leave cookware unattended when cooking. An unattended pot / pan can cause the product to get extremely hot, which can cause personal injury.
- Never leave an empty pot / pan on the cook top, and never let it boil dry. This can quickly lead to irreversible damage to the base of the pot / pan or personal injury.
- When adjusting the burner flame, be sure to not let the flame extend along the walls of your pot / pan.
- Oven safe up to 900°F / 482°C without lid (NOT for product with wood handle).
- Our enamels are manufactured with the highest grade standards in the market. However they are susceptible to scratching, and chipping if mistreated, dropped, or knocked against a hard surface or against each other.
- We recommend the use of silicone or wooden tools to prevent the interior enamel from scratching. Do not cut with a knife on the enameled surface.
- We recommend pre-heating at a low temperature and then heat up gradually to your ideal cooking temperature.
- The black matte enamel allows the storing of food or marinades without any reactions.
- Never place your cookware in the microwave.
- This cookware is certified and tested for commercial use.

Cleaning and Maintenance Tips
- Always leave a hot pot / pan to cool down before cleaning it. The extreme difference in temperature between the hot pot / pan and colder water may cause the pot / pan to crack or break.
- Clean the pot / pan with warm water, liquid dish soap and a soft sponge or brush. Dry completely to prevent water spots.
- If food remains stuck to the pot / pan it is advisable to soak the pot / pan in water and dish soap (all night if necessary). Then clean with a soft cloth, sponge or soft brush.
- If still un-cleaned, we recommend the use one of the following methods:
- Clean by boiling a 50 / 50 solution of white vinegar and water for a few minutes.
- Clean with baking soda and water with a soft brush or boil 2 or 3 spoons full for a few minutes.
- Clean with non-abrasive cleaners and a soft brush or sponge. These cleaners can also be used to clean the exterior enamel.
- Refrain from using metal brushes / scoring pads as these may damage the enamel.
- Do not use oven cleaners, as they will permanently damage cookware.
- When washing the product, avoid banging it against other products / hard surfaces, as this could cause chipping / scratching.
- Natural reaction to foods, (rings) may appear inside the pot / pan. These stains do not affect the performance of the product. These are due to the fat and seasoning remaining in the texture of the cast iron.
- Staub product is dishwasher safe, except products with wood handles. Many commercial dishwashers use very strong chemicals and could potentially cause slight fading of the high gloss enamel over time. This is considered normal wear.
- Avoid placing this product too close to each other or other products in the dishwasher, as this could cause chipping / scratching.
- Completely dry your product before storing. In extreme cases your product could be subject to light spot rusting if left wet for long periods of time. In these rare instances, scrub with baking soda to help remove the rust and then rub cooking oil on the affected area to prevent further rusting.
- ZWILLING J.A. Henckels warranty does not cover misuse.

Storage
- Stacking your Staub pots / pans on top of one another without protection can cause abrasions, scratches and chipping to your cookware. To protect the enamel from scratching / chipping, place a towel or cookware protector between each item.

Staub Ceramics
Use and Care Instructions

Before First Use

- Remove all packaging materials, labels and stickers.
- Wash with soap in warm water, rinse and dry thoroughly.

Cooking

- This product is oven safe up to 572°F/300°C.
- This product is microwave safe (except pumpkin lids).
- Product will become hot. Always use oven mitts when handling your product.
- Do not use ceramic product on stove top burners or other direct heat sources. Direct heat sources will break or crack the ceramics.
- When using under a broiler, allow a minimum of 2.75"/7cm between the product and the heat source.
- Although this ceramic product is extremely thermal shock resistant, it is not thermal shock proof. The product can be damaged when moving directly from extreme cold to hot temperatures.
- Do not place frozen ceramics in a pre-heated oven. When moving the product from freezer to the oven, we recommend heating the oven and the product together.
- The use of sharp metal utensils or knives is not recommended for use on this product, as this could potentially damage the glaze.
- This ceramic product is suitable for commercial kitchens and restaurant use.

Cleaning and Maintenance Tips

- Avoid direct immersion of hot ceramic into cool water as it may damage the product. Allow product to cool to touch
- before washing and immersing in water. The extreme difference in temperature between the product and colder water may cause it to crack or break.
- Clean the product with warm water, liquid dish soap and a soft sponge or brush. Dry completely to prevent water spots.
- This product is dishwasher safe.
-
- Avoid cleaning with highly abrasive steel pads, wire scrubbers, metal scrapers or harsh detergents, as these can damage glaze.
- For stubborn or baked-on residue, soak in warm water with soap for 10-20 minutes and clean with a non-metallic/non-abrasive scrub brush or washing pad.
- Do not drop on hard surfaces from high levels, because the ceramic can break or crack.

Storage

- Superior scratch resistant enamel allows nesting of bakers.
- Refrigerator safe
- Freezer safe
- Staub Tools
- Hand wash and towel dry.

ZWILLING

Distributed by:
ZWILLING J.A. Henckels
Pleasantville, NY 10570
www.zwilling.com

All ZWILLING merchandise is fully guaranteed against defects in material and/or craftsmanship except wood products, which are natural elements, and are excluded from this warranty.

No. 99001-030 · 5/2019

0 35886 25512 1

MIYABI

demeyere
MADE IN BELGIUM

staub
en France

BALLARINI
1889

ZWILLING