

COOKWARE AFFINITY

Innovative heat conductor multilayer stainless steel alloy :

- HOMOGENEOUS COOKING
- PERFECT HEAT DISTRIBUTION IN THE PAN
- SAVING VITAMINES AND ENERGY QUICK HEAT INCREASE

# Affinity

Gloss finish

Riveted handles made of cast stainless steel.

One-piece construction - Do not distort.

Thickness from 2,3 to 2,7 mm

Suitable for all heat sources and oven cooking.

Made in France



saucepan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
WITHOUT LID							
3706.14		14	7	1,2	2,3	12	0,73
3706.16		16	8	1,8	2,3	13	0,95
3706.18		18	9	2,5	2,3	15,6	1,12
3706.20		20	10	3,4	2,3	17	1,38
3706.24		24	13	5,8	2,3	20,5	2,4
3706.01	Set of 3 saucepans ø16/18/20 cm				2,3		3,5
WITH LID							
3746.16		16	8	1,8	2,3	13	0,91
3746.18		18	9	2,5	2,3	15,6	1,32
3746.20		20	10	3,4	2,3	17	1,38

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Straight sauté-pan



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3730.16		16	6	1	2,3		0,85
3730.20		20	6,5	1,7	2,3	17	1,16
3730.24		24	7	3	2,7	20,5	1,54
3730.28		28	7,5	4,6	2,7		2

This straight-rimmed sauté-pan is perfect for quickly browning food. Its shape assures that the humidity produced will evaporate quickly and that the juices will caramelize thoroughly.



**Rounded sauté-pan with handle**



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3736.20		20	6,5	1,7	2,3	13	0,92
3736.24		24	7	3	2,3	17	1,34

This is the essential tool for boiling and reducing sauces. A base that is small in diameter for prompt heating and a wide rim for proper evaporation of the humidity produced. Thanks to this vessel, you will be able to prepare unsurpassable sauces.

**Non-stick frypan**



**Stainless steel frypan**



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3718.20		20	35,3	3	2,7	14	0,71
3718.24		24	42	3,5	2,7	17	1,1
3718.28		28	48	4	2,7	20	1,35
3718.32		32	55,4	4,5	2,7	23	1,72

This non-stick frying pan is ideal and allows delicate dishes like fish to be prepared with perfection. It is covered with PTFE and has a solid bottom that resists abrasion.

Code	Designation	Øcm	Hcm	Th.mm	Bottom ø cm	Kg
3724.20		20	4	2,7	14	0,69
3724.24		24	4	2,7	17	1,1
3724.28		28	4,5	2,7	20	1,34
3724.32		32	5	2,7	23	1,71

This totally stainless steel Affinity frying pan is ideal for quickly frying and grilling meat, thanks to its ability to rapidly increase in temperature. The quality of stainless steel

used to construct this frying pan qualifies it as a strong ally in the quest to caramelize your meat.

**Wok with 2 cast st/steel riveted handles**



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3743.32	ø bottom 10 cm	32		12	4	2,7	9,5	1,9
3329.10	Grid for wok ø 32 cm		34,5					0,14
	Glass lid suitable for wok Affinity :							
	Glass lid with stainless steel handle							
3429.32		32						1,1
	Glass lid with bakelite handle							
4112.32		32	7,5					1,1

For all hotplates including induction hobs



Sauté-pan with lid

Rounded sauté pan with 2 st/steel handles and lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3741.20		20	6,3	1,7	2,3		1,15
3741.24		24	7	3	2,7	20,5	1,98
3741.28		28	7,5	4,6	2,7		2

This vessel has the same qualities as the straight-rimmed sauté-pan, but its two handles make it even easier to use and equally less cumbersome. It will easily find its place in your kitchen.

Code	Designation	Øcm	Hcm	Liters.	Bottom ø cm	Kg
3745.28		28	10	4,9	20,5	2,45

Stewpan with lid



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3742.16		16	9	1,8	2,3	13	1,01
3742.20		20	11	3,4	2,3	17	1,7
3742.24		24	13	5,4	2,3	20,5	2,33
3742.28		28	15	10,4	2,7	24	3,64

Contrary to other kitchenware, this stewpan conserves humidity thanks to its high sides. Therefore, it is suitable for heating large quantities of water, simmering, etc. The Affinity material guarantees a rapid increase in temperature and therefore saves you a significant amount of time.

Stainless steel lid



Code	Designation	Øcm	Th.mm	Kg
3709.09		9	1	0,12
3709.10N		10	1	0,14
3709.12N		12	1	0,18
3709.14N		14	1	0,24
3709.16N		16	1	0,28
3709.18N		18	1	0,33
3709.20N		20	1	0,39
3709.24N		24	1	0,51
3709.28		28	1	0,65

This Affinity lid is made to fit all kitchenware in this range, except round frypans.

Stainless steel steamcooker



Code	Designation	Øcm	Kg
3675.24		24	0,66

Steaming is a quick operation with this stainless steel steamer. Fits to the pan of the stainless steel and copper cookware. Equipped with an handle to remove it easily.  
 Tip from the chef: to make your vegetables glisten, plunge them into cold water once they are cooked.

Oval stewpan with lid



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg
3726.30		30	22	13	6,5	2,3	3,6
3708.30	Oval lid alone						

Oval stainless steel fish frypan L. 32 cm - handle on the short axis



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Bottom ø cm	Kg
3725.32	All stainless steel While stocks last	32	23	4,8	2,7	18	1,35
3719.32	Nonstick st/steel	32	23	4,8	2,7	23	1,36

Stainless steel roasting-pan with 2 riveted cast st/steel handles



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3727.35		41	27,5	8	2,3	2,3

Multilayer material : st/steel Aluminium St/steel

Brushed st/steel finish  
 Suitable also for domestic oven.







**Mini-stewpan with lid and mini sauté-pan**



Code	Designation	Øcm	Lcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
	Mini stewpan							
3742.09	While stocks last	9	14,5	5	0,3	2,2	7,5	0,35
3742.12		12	19,5	7	0,75	2,3	10	0,67
	Mini sauté-pan without lid							
3740.10		10	17	3,8		2,2	8	0,29

The material from which these mini-stewpan are made allows them to be used on all heat sources. Adapted to today's standards, these mini-stewpans will contribute to the modern and elegant presentation of your dishes. Being made of all stainless steel, they are extremely easy to maintain and can conveniently be kept hot

**Mini-saucepan**



Code	Designation	Øcm	Lcm	Wcm	Hcm	Liters.	Th.mm	Bottom ø cm	Kg
3706.09	While stocks last	9	18,5	10,2	5	0,28	2,2	7,5	0,27

**Mini-frypan ø 10 cm**



Code	Designation	Øcm	Lcm	Hcm	Th.mm	Bottom ø cm	Kg
3724.10		10	19	2	2,2	8	0,16