

## COOKWARE ALCHIMY

**Thick multi-layer stainless steel cookware - 3 layers**

Durable, robust, professional-quality product

Conducting material: responsive and economical on all heat sources

- Controlled cooking
- Energy savings
- Even cooking

**Firm, reassuring feel**

Hard-wearing, non-deformable stainless steel handles

French-style closed, watertight stainless steel tube handle

Handles solidly attached with rivets

**Easy to use**

Pouring edge and inside graduations

All heat sources + INDUCTION and oven

Brush polished

ALCHIMY

**Made in France****Saucepan Alchimy**new  
2021

Code	Designation	Øcm	Liters.	Th.mm
3601.14		14	1	2,3
3601.16		16	1,5	2,3
3601.18		18	2	2,3
3601.20		20	2,5	2,3
3601.24		24	7	2,3





### Straight sauté-pan Alchimy

new  
2021



Code	Designation	Øcm	Th.mm	Bottom ø cm
3602.24		24	2,7	3
3602.28		28	2,7	4,5

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 Alchimy

new  
2021



Code	Designation	Øcm	Th.mm	Perso
3603.16		16	2,3	0,5
3603.24		24	2,3	2,5

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.

### Stainless steel frypan Alchimy

new  
2021



Code	Designation	Øcm	Th.mm
3604.20		20	2,7
3604.24		24	2,7
3604.28		28	2,7
3604.32		32	2,7

This stainless steel 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.





### Stewpan without lid Alchimy

new  
2021



Code	Designation	Øcm	Liters.
3605.16		16	1,5
3605.20		20	2,5
3605.24		24	5
3605.28		28	7

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.



### 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.

Wok Alchimy

new  
2021

Code	Designation	Øcm	Lcm	Liters.	Th.mm	Bottom ø cm	Kg
3608.32		32		4,5	2,7	16,5	
3329.10	Grid for wok ø 32 cm		34,5				0,14



For all hotplates including induction hobs

Glass lid with stainless steel knob



Code	Designation	Øcm	Kg
3429.14		14	0,24
3429.16		16	0,29
3429.18		18	0,35
3429.20		20	0,41
3429.24		24	0,58
3429.28		28	0,74
3429.32		32	1,1

These glass lids with stainless steel button fit the range .  
Suitable for oven cooking.



Stainless steel lid



Code	Designation	Øcm	Kg
3509.14		14	0,13
3509.16		16	0,16
3509.18		18	0,18
3509.20		20	0,21
3509.24		24	0,3
3509.28		28	0,43
3509.32		32	0,66

Suitable for all range products