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THE

# WORLD'S BEST PAN

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\* "The world's best pan" according to VKD,  
largest German Chefs Association

Product Catalogue

2019

WE DEDICATED OURSELVES TO DESIGN AND PRODUCE  
A PAN FOR EVERY APPLICATION:

**“THE WORLD’S BEST\* PAN”**

\* “The World’s Best Pan” according to VKD,  
largest German Chefs Association



german  
brand  
award  
<sup>17</sup>  
winner



Precise handmade craftsmanship



Refined for excellent haptics



**PERFECTION IS OUR MOTIVATION.**

**Our products**

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**RECOMMENDED BY**



Euro-Toques  
European  
Union of Chefs



VKD  
German Chefs  
Association



# THANK YOU FOR YOUR TRUST IN OUR CAPABILITIES!

Your interest in AMT products is the right choice for you, your family, our environment and your wallet!

Perfection has always been our mission, striving to provide you with first-class cookware that saves time, energy and money to ensure that you have an active lifestyle.

Star Chefs around the world profit daily from the excellent quality of our products. In constant and close cooperation with the German Chefs Association and the German National Culinary Team, we have mutually designed and developed many new and innovative products, which you will find throughout this catalogue.

We combine tradition, solid craftsmanship, modern technology and our expertise together with top-grade material to guarantee our customers unique and premium quality. You can also achieve excellent culinary results like the professional Chefs by using AMT cookware.

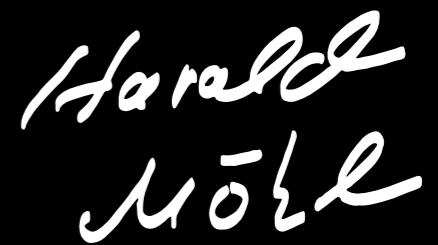
Help us help our environment! Our cookware is the first of its kind to have received the energy efficiency certification, class A. Due to the fact that Aluminium is the best heat transmitter in combination with our 9 mm, warp free, casted bottom, you have excellent heat transmission and the heat is stored in the bottom for a long period of time, which saves one of our most precious resources... energy!

Our Lotan® coating makes our cookware so easy to rinse that it helps reduce your water consumption, which therefore helps save another one of our planets most precious natural resources – water – and your hard earned money. Our products are also recyclable.

As one of the very few suppliers on the market today, we manufacture all of our products in-house. Therefore, we have total supervision over all production procedures and quality controlling. Our company is certified to meet the newest requirements and standards according to ISO 9001-2008.

AMT cookware will give you the tools for a new culinary experience.

Dipl.-Ing. Harald Möhl, CEO  
Alumetall-Gießtechnik GmbH



A handwritten signature in black ink, reading "Harald Möhl", in a cursive, flowing script.

## QUALITY TESTING WITHOUT COMPROMISE!

We meet all standards and guidelines, receive the most important prizes and every year we are honored for our innovations.

The conventional quality tests are essential, but our quality tests go beyond essential!

Having searched for quality tests without compromise we found what we were looking for in the deepest forests of Eastern Europe – and the results are convincing.



## OUR DETACHABLE HANDLE

Convenient Ergonomic Design

Your Benefits at a Glance

- Innovative Product
- Space Saving
- No Oven Gloves Necessary
- Childproof cooking
- Based on AMT-Patent 2586346





The World Association of Chefs Societies  
with members from 106 countries  
recommends our products



## THE BEST CHEFS USE OUR PRODUCTS

What seems to be impossible has been made possible with the innovative AMT products designed, developed and tested together with the Nestlé Professional nutritionists and the renowned Chefs of the German National Culinary team.

Short heating and cooking times and at the same time total control with help of the standard fitting thermometer – with the Waterless Sets from AMT you leave nothing to chance.



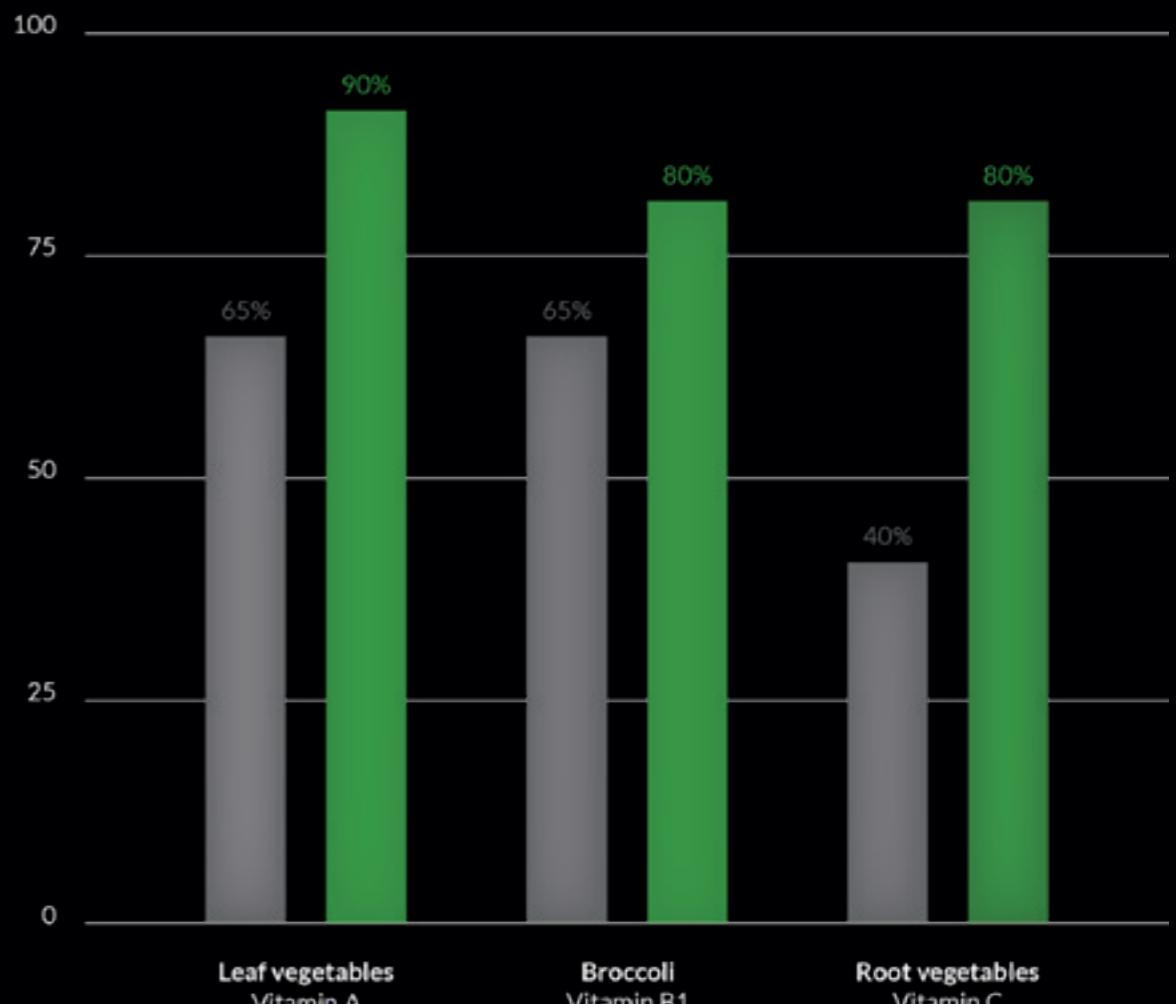
## WATERLESS COOKING

Prepare wholesome and nutritious meals in all their full natural colours and original crispy texture.



## PREPARE WHOLESOME MEALS WITH THE AMT WATERLESS COOKING SYSTEM

Retained vitamin and mineral level in %

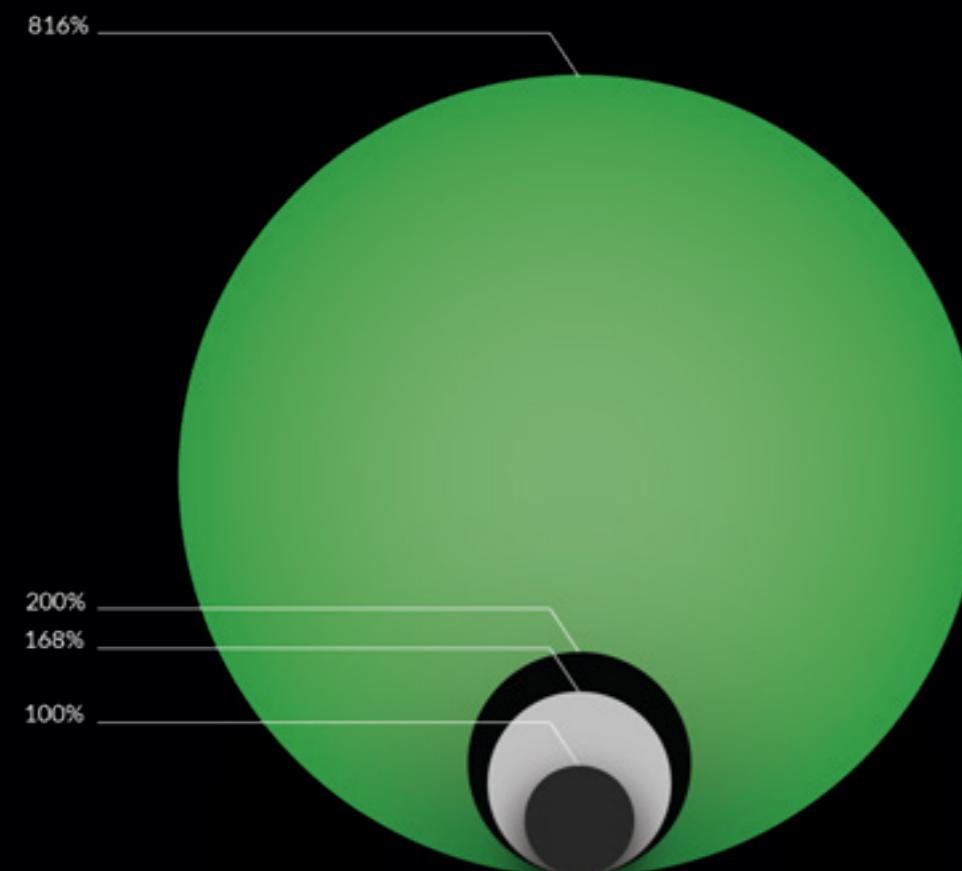


Conventional cooking

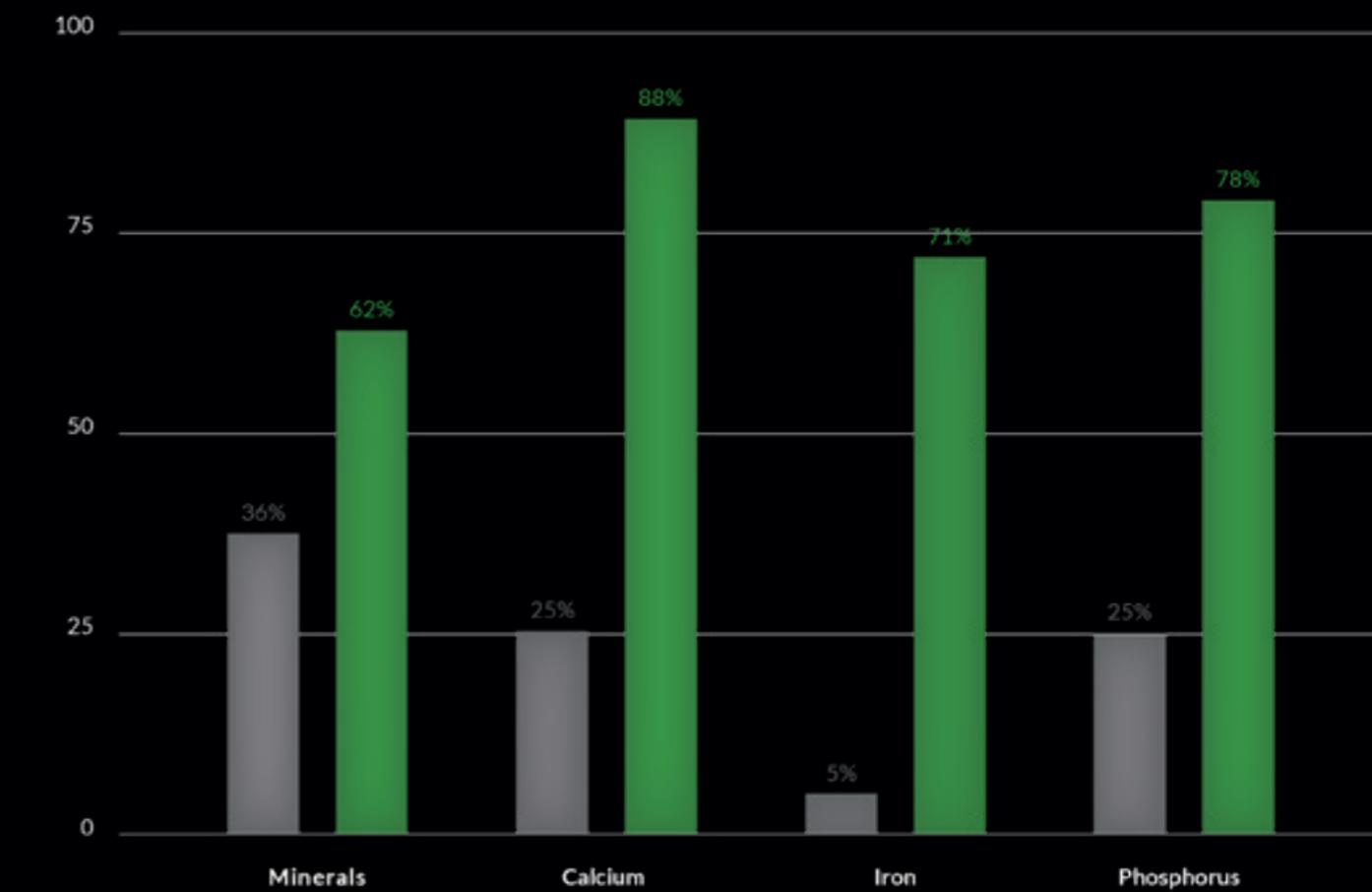
Waterless cooking

## FOR THE ENVIRONMENT, FOR YOUR WELL-BEING, FOR YOUR WALLET.

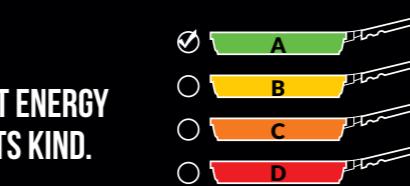
Material heat transmission in comparison to stainless steel



Retained vitamins and minerals in comparison

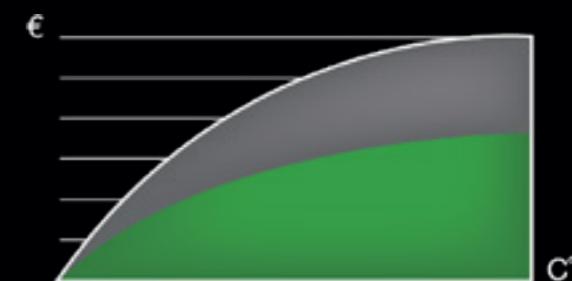


**OUR PAN IS THE FIRST ENERGY  
EFFICIENT PAN OF ITS KIND.**



Cost efficiency compared

Data source: Nestlé Professional GmbH, 1/2014



**THE BEST IN THE WORLD ONLY COOK  
WITH THE BEST IN THE WORLD**



At the "Culinary Olympics" IKA 2016, 65 of 69 of the international culinary teams that qualified for the competition cooked with AMT cookware. Together with the German National Culinary Team we developed cookware for the highest expectations.

The expert knowledge of the Chefs and our product tests flow directly into the development of our products.



German National Culinary Team –  
Research and development partners of AMT

**65 OF THE 69 CULINARY NATIONAL TEAMS COOK  
WITH OUR PRODUCTS**





## PROGRESS AND DEVELOPMENT

- 1 Non-Stick Surface Finish.** Non-stick coating layer, made from our unique Lotan® sealing with anti-bacterial effect.
- 2 Reinforced Layer.** Reinforced layer, fortified with mineral particles to provide a long lasting abrasion resistance.
- 3 Anti-Corrosion Layer.** Anti-corrosion layer for optimal protection against aggressive detergents, fruit acids and acetic.
- 4 Titanium Oxide Layer.** Titanium oxide layer nearly as hard as diamond, burned on at 20.000 °C, extremely scratch and cut resistant.
- 5 Heavy Duty Handcasted Aluminium.** Abrasive blasting enhances the surface area 12 times better, enabling superior adhesion for the subsequent layers.

**Lotan®**

Lotan® is the new revolutionary coating technology for modern gastronomic applications.

The non-stick characteristics of our Lotan® coating simplify the cleaning of your cookware and keep the surface germ free.

Our Lotan® coating makes our cookware so easy to rinse that it helps reduce your water consumption, which therefore helps save one of our planets most precious natural resources – water and your hard earned money.

**PFOA**  
Healthy cooking without PFOA  
*free*



## FRYING AND TOSSING PANS

Must-have allrounders for perfect frying and tossing results.



All products with this symbol  
are also available for induction



Frying and  
tossing pans

**Tossing pan item nr. 420**

∅ 20 cm, ↳ 4 cm, with handle

**Tossing pan item nr. I-420**

∅ 20 cm, ↳ 4 cm, with handle, induction



**Tossing pan item nr. 432**

∅ 32 cm, ↳ 4 cm, with handle

**Tossing pan item nr. I-432**

∅ 32 cm, ↳ 4 cm, with handle, induction



**Tossing pan item nr. 424**

∅ 24 cm, ↳ 4 cm, with handle

**Tossing pan item nr. I-424**

∅ 24 cm, ↳ 4 cm, with handle, induction



**Frying pan item nr. 520**

∅ 20 cm, ↳ 5 cm, with handle

**Frying pan item nr. I-520**

∅ 20 cm, ↳ 5 cm, with handle, induction



**Tossing pan item nr. 428**

∅ 28 cm, ↳ 4 cm, with handle

**Tossing pan item nr. I-428**

∅ 28 cm, ↳ 4 cm, with handle, induction



**Frying pan item nr. 524**

∅ 24 cm, ↳ 5 cm, with handle

**Frying pan item nr. I-524**

∅ 24 cm, ↳ 5 cm, with handle, induction



Frying and  
tossing pans

Frying and  
tossing pans



Frying pan shallow item nr. 532  
 32 cm, 5 cm, with handle  
 Frying pan shallow item nr. I-532  
 32 cm, 5 cm, with handle, induction



Frying pan shallow item nr. 526  
 26 cm, 5 cm, with handle  
 Frying pan shallow item nr. I-526  
 26 cm, 5 cm, with handle, induction



ETM TESTMAGAZIN • RESULT	
AMT Gastroguss 528 28cm	
<b>EXCELLENT</b>	<b>92,1%</b>
non-stick coated pan online tested <a href="http://www.etm-testmagazin.de">www.etm-testmagazin.de</a>	02/2015

Frying pan shallow item nr. 528  
 28 cm, 5 cm, with handle  
 Frying pan shallow item nr. I-528  
 28 cm, 5 cm, with handle, induction



## BRAISE POTS AND PANS

Perfect for braising, stewing, roasting or simply sauteing.



All products with this symbol  
are also available for induction



Braise pots  
and pans

**Braise pan item nr. 720**

∅ 20 cm, 1 1/2 cm, with handle

**Braise pan item nr. I-720**

∅ 20 cm, 1 1/2 cm, with handle, induction



**Braise pan item nr. 728**

∅ 28 cm, 1 1/2 cm, with handle

**Braise pan item nr. I-728**

∅ 28 cm, 1 1/2 cm, with handle, induction



**Braise pan item nr. 724**

∅ 24 cm, 1 1/2 cm, with handle

**Braise pan item nr. I-724**

∅ 24 cm, 1 1/2 cm, with handle, induction



**Braise pan item nr. 820**

∅ 20 cm, 1 1/2 cm, with side handles

**Braise pan item nr. I-820**

∅ 20 cm, 1 1/2 cm, with side handles, induction



**Braise pan item nr. 726**

∅ 26 cm, 1 1/2 cm, with handle

**Braise pan item nr. I-726**

∅ 26 cm, 1 1/2 cm, with handle, induction



**Braise pan item nr. 824**

∅ 24 cm, 1 1/2 cm, with side handles

**Braise pan item nr. I-824**

∅ 24 cm, 1 1/2 cm, with side handles, induction



Braise pots  
and pans



Braise pots  
and pans

**Braise pan item nr. 826**

∅ 26 cm, 8 cm, with side handles

**Braise pan item nr. I-826**

∅ 26 cm, 8 cm, with side handles, induction



**Braise pan item nr. 828**

∅ 28 cm, 8 cm, with side handles

**Braise pan item nr. I-828**

∅ 28 cm, 8 cm, with side handles, induction



**Braise pan item nr. 828GS**

∅ 28 cm, 8 cm, with handle and side handle

**Braise pan item nr. I-828GS**

∅ 28 cm, 8 cm, with handle and side handle, induction



**Braise pan item nr. 832**

∅ 32 cm, 8 cm, with side handles

**Braise pan item nr. I-832**

∅ 32 cm, 8 cm, with side handles, induction



Braise pots  
and pans



## CASSEROLES, STOCK AND SAUCE POTS

Stews, goulash and pasta – nutritious and delicious.



All products with this symbol  
are also available for induction

## WATERLESS COOKING

For your well-being

Casseroles,  
stock and  
sauce pots



A passionate and exciting new way of preparing fresh and wholesome meals, enhanced in their bright, natural colors, keeping a crispy texture. Preparing a meal using only the natural condensation is one of the most nutritious ways of cooking. Your meal will be steamed gently in its own juices.

You preserve up to 90% of the vitamins and minerals. In contrast, conventional cookware preserves sometimes as little as 40% of the same vitamins and minerals.



- Waterless cooking set item nr. 1220-SET  
 20 cm,  $\varnothing$  12 cm, incl. steamer and lid  
 Waterless cooking set item nr. I-1220-SET  
 20 cm,  $\varnothing$  12 cm, incl. steamer and lid, induction  
 Waterless cooking set item nr. 1424-SET  
 24 cm,  $\varnothing$  14 cm, incl. steamer and lid  
 Waterless cooking set item nr. I-1424-SET  
 24 cm,  $\varnothing$  14 cm, incl. steamer and lid, induction



Casseroles,  
stock and  
sauce pots



- Waterless cooking set item nr. 3326-SET  
 $\varnothing$  33 x 26 cm,  $\varnothing$  12 cm, oval, incl. steamer and lid  
 Waterless cooking set item nr. I-3326-SET  
 $\varnothing$  33 x 26 cm,  $\varnothing$  12 cm, oval, incl. steamer and lid, induction





Milk and sauce pot item nr. 816

∅ 16 cm, ↳ 8 cm, with two spouts and handle

Milk and sauce pot item nr. I-816

∅ 16 cm, ↳ 8 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 916

∅ 16 cm, ↳ 10 cm, with handle

Milk and sauce pot item nr. I-916

∅ 16 cm, ↳ 10 cm, with handle, induction



Milk and sauce pot item nr. 918

∅ 18 cm, ↳ 10 cm, with two spouts and handle

Milk and sauce pot item nr. I-918

∅ 18 cm, ↳ 10 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 1120

∅ 20 cm, ↳ 11 cm, with two spouts and handle

Milk and sauce pot item nr. I-1120

∅ 20 cm, ↳ 11 cm, with two spouts and handle, induction



Milk and sauce pot item nr. 1214

∅ 14 cm, ↳ 12 cm, with spout and side handle



Casserole item nr. 1020

∅ 20 cm, ↳ 10 cm, with side handles

Casserole item nr. I-1020

∅ 20 cm, ↳ 10 cm, with side handles, induction



Casserole item nr. 1024

∅ 24 cm, ↳ 10 cm, with side handles

Casserole item nr. I-1024

∅ 24 cm, ↳ 10 cm, with side handles, induction



Casserole item nr. 1026

∅ 26 cm, ↳ 11 cm, with side handles

Casserole item nr. I-1026

∅ 26 cm, ↳ 11 cm, with side handles, induction



Casseroles,  
stock and  
sauce pots

**Casserole item nr. 1228**  
 28 cm, ⌀ 11 cm, with side handles  
**Casserole item nr. I-1228**  
 28 cm, ⌀ 11 cm, with side handles, induction



**Pot item nr. 920**  
 20 cm, ⌀ 12 cm, with side handles  
**Pot item nr. I-920**  
 20 cm, ⌀ 12 cm, with side handles, induction



Casseroles,  
stock and  
sauce pots

**Casserole item nr. 1232**  
 32 cm, ⌀ 11 cm, with side handles  
**Casserole item nr. I-1232**  
 32 cm, ⌀ 11 cm, with side handles, induction



**Pot item nr. 924**  
 24 cm, ⌀ 14 cm, with side handles  
**Pot item nr. I-924**  
 24 cm, ⌀ 14 cm, with side handles, induction



**Pot item nr. 716**  
 16 cm, ⌀ 8,5 cm, with side handles  
**Pot item nr. I-716**  
 16 cm, ⌀ 8,5 cm, with side handles, induction



**Pot item nr. 926**  
 26 cm, ⌀ 15 cm, with side handles  
**Pot item nr. I-926**  
 26 cm, ⌀ 15 cm, with side handles, induction



Casseroles,  
stock and  
sauce pots

- Pot item nr. 928  
 Ø 28 cm, h 16 cm, with side handles  
 Pot item nr. I-928  
 Ø 28 cm, h 16 cm, with side handles, induction



- Pot item nr. 1632  
 Ø 32 cm, h 16 cm, with side handles  
 Pot item nr. I-1632  
 Ø 32 cm, h 16 cm, with side handles, induction



- Pot item nr. 2132  
 Ø 32 cm, h 21 cm, with side handles  
 Pot item nr. I-2132  
 Ø 32 cm, h 21 cm, with side handles, induction



## PRESSURE COOKER



Casseroles,  
stock and  
sauce pots

- Pressure cooker item nr. 822SK-SET  
 Ø 22 cm, h 10 cm, incl. glass lid  
 Pressure cooker item nr. I-822SK-SET  
 Ø 22 cm, h 10 cm, incl. glass lid, induction  
 Pressure cooker item nr. 922SK-SET  
 Ø 22 cm, h 14 cm, incl. glass lid  
 Pressure cooker item nr. I-922SK-SET  
 Ø 22 cm, h 14 cm, incl. glass lid, induction  
 Pressure cooker item nr. 1822SK-SET  
 Ø 22 cm, h 18 cm, incl. glass lid  
 Pressure cooker item nr. I-1822SK-SET  
 Ø 22 cm, h 18 cm, incl. glass lid, induction

- Pressure cooker item nr. 924SK-SET  
 Ø 24 cm, h 14 cm, incl. glass lid  
 Pressure cooker item nr. I-924SK-SET  
 Ø 24 cm, h 14 cm, incl. glass lid, induction  
 Pressure cooker item nr. 1924SK-SET  
 Ø 24 cm, h 19 cm, incl. glass lid  
 Pressure cooker item nr. I-1924SK-SET  
 Ø 24 cm, h 19 cm, incl. glass lid, induction  
 Pressure cooker item nr. 2424SK-SET  
 Ø 24 cm, h 24 cm, incl. glass lid  
 Pressure cooker item nr. I-2424SK-SET  
 Ø 24 cm, h 24 cm, incl. glass lid, induction

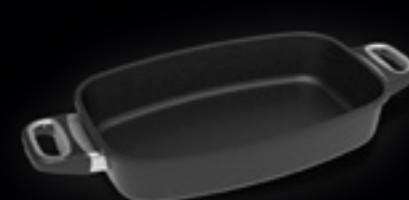


## ROASTING DISHES

Every roast, poultry as well as vegetables, easily prepared in minutes.



All products with this symbol  
are also available for induction

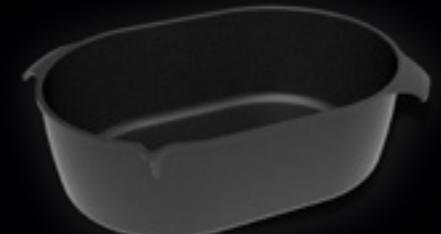


Roasting dishes

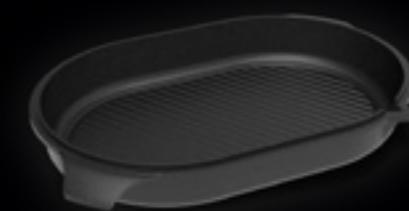
**Roasting dish item nr. 63321**  
 33×21 cm, 6 cm  
**Roasting dish item nr. I-63321**  
 33×21 cm, 6 cm, induction  
 For matching lid see item nr. 03321S



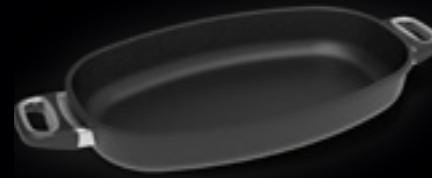
**Roasting dish item nr. 3321**  
 33×21 cm, 11 cm  
**Roasting dish item nr. I-3321**  
 33×21 cm, 11 cm, induction  
 For matching lid see item nr. 03321S



**Roasting dish with spout item nr. 4228**  
 40×27 cm, 12 cm  
**Roasting dish with spout item nr. I-4228**  
 40×27 cm, 12 cm, induction



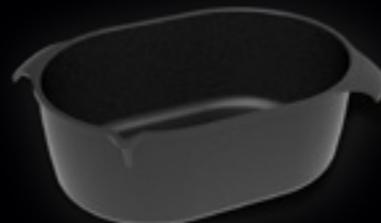
**Roasting dish lid item nr. 64228**  
 40×27 cm, 5,5 cm, grill surface  
**Roasting dish lid item nr. I-64228**  
 40×27 cm, 5,5 cm, induction, grill surface, lid for item nr. 4228



**Roasting dish item nr. 74024**  
 40×24 cm, 6 cm  
**Roasting dish item nr. I-74024**  
 40×24 cm, 6 cm, induction  
 For matching lid see item nr. 04024S



**Jumbo roasting dish item nr. 4024**  
 40×24 cm, 12 cm  
**Jumbo roasting dish item nr. I-4024**  
 40×24 cm, 12 cm, induction  
 For matching lid see item nr. 04024S



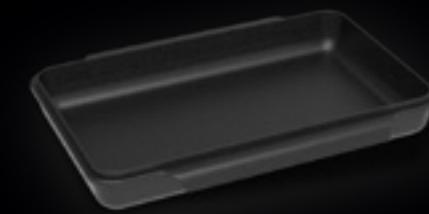
**Roasting dish with spout item nr. 3222**  
 32×22 cm, 12 cm  
**Roasting dish with spout item nr. I-3222**  
 32×22 cm, 12 cm, induction



**Roasting dish lid item nr. 3222**  
 32×22 cm, 5,5 cm  
**Roasting dish lid item nr. I-3222**  
 32×22 cm, 5,5 cm, induction, with grill surface, juice rim and spout



**Universal roasting dish item nr. 93824**  
 38×24 cm, 9 cm  
**Universal roasting dish item nr. 93824A**  
 38×24 cm, 9 cm, with detachable handles  
 For matching lid see item nr. 493824



**Universal roasting dish lid item nr. 493824**  
 38×24 cm, 4 cm



**Roasting dish lid "La Cocotte" item nr. 13222**  
 32×22 cm  
 Lid for roasting dish Item nr. 3222/63222  
**Roasting dish lid "La Cocotte" item nr. 14228**  
 43,5×24,5 cm  
 Lid for roasting dish item nr. 4228/64228



**Application example**  
 63222 + 3222



Roasting dishes



## SQUARE PANS

More space for steaks, cutlets and skewers.



All products with this symbol  
are also available for induction



Square  
pans

**Square pan shallow item nr. E205**  
 20×20 cm, 5 cm, with handle  
**Square pan shallow item nr. I-E205**  
 20×20 cm, 5 cm, with handle, induction



**Square pan deep item nr. E267G**  
 26×26 cm, 7 cm, grill surface with handle  
**Square pan deep item nr. I-E267G**  
 26×26 cm, 7 cm, grill surface with handle, induction



**Square pan shallow item nr. E205G**  
 20×20 cm, 5 cm, grill surface with handle  
**Square pan shallow item nr. I-E205G**  
 20×20 cm, 5 cm, grill surface with handle, induction



**Square pan shallow item nr. E285**  
 28×28 cm, 5 cm, with handle  
**Square pan shallow item nr. I-E285**  
 28×28 cm, 5 cm, with handle, induction



**Square pan deep item nr. E246**  
 24×24 cm, 6 cm, with handle  
**Square pan deep item nr. I-E246**  
 24×24 cm, 6 cm, with handle, induction



**Square pan with BBQ pattern item nr. E285BBQ**  
 28×28 cm, 5 cm, diamond-shaped BBQ pattern with handle  
**Square pan with BBQ pattern item nr. I-E285BBQ**  
 28×28 cm, 5 cm, diamond-shaped BBQ pattern with handle, induction





**Square  
pans**

**Square pan shallow item nr. E264**  
 26×26 cm, 4 cm, with handle  
**Square pan shallow item nr. I-E264**  
 26×26 cm, 4 cm, with handle, induction



**Square pan shallow item nr. E285G**  
 28×28 cm, 5 cm, grill surface with handle  
**Square pan shallow item nr. I-E285G**  
 28×28 cm, 5 cm, grill surface with handle, induction



**Square pan shallow item nr. E264G**  
 26×26 cm, 4 cm, grill surface with handle  
**Square pan shallow item nr. I-E264G**  
 26×26 cm, 4 cm, grill surface with handle, induction



**Square pan deep item nr. E269GS**  
 26×26 cm, 9 cm, with handle and side handle  
**Square pan deep item nr. I-E269GS**  
 26×26 cm, 9 cm, with handle and side handle, induction



**Square pan deep item nr. E267**  
 26×26 cm, 7 cm, with handle  
**Square pan deep item nr. I-E267**  
 26×26 cm, 7 cm, with handle, induction



**Square pan deep item nr. E287GS**  
 28×28 cm, 7 cm, with handle and side handle  
**Square pan deep item nr. I-E287GS**  
 28×28 cm, 7 cm, with handle and side handle, induction



**Square  
pans**



**Square  
pans**

**Square pan deep item nr. E207**

20×20 cm, 7 cm, with side handles

**Square pan deep item nr. I-E207**

20×20 cm, 7 cm, with side handles, induction



**Square pan deep item nr. E247**

24×24 cm, 7 cm, with side handles

**Square pan deep item nr. I-E247**

24×24 cm, 7 cm, with side handles, induction



**Square pan deep item nr. E268**

26×26 cm, 8 cm, with side handles

**Square pan deep item nr. I-E268**

26×26 cm, 8 cm, with side handles, induction



**Square pan deep item nr. E269**

26×26 cm, 9 cm, with side handles

**Square pan deep item nr. I-E269**

26×26 cm, 9 cm, with side handles, induction



**Square pan deep item nr. E287**

28×28 cm, 7 cm, with side handles

**Square pan deep item nr. I-E287**

28×28 cm, 7 cm, with side handles, induction



**Square pan deep item nr. E289**

28×28 cm, 9 cm, with side handles

**Square pan deep item nr. I-E289**

28×28 cm, 9 cm, with side handles, induction



**Square  
pans**



## SPECIAL EDITIONS

Fulfilling the highest demands of markets around the world.



All products with this symbol  
are designed for use on grill



All products with this symbol  
are also available for induction

Special editions



**Wok item nr. 1126S**

∅ 26 cm, ↵ 9 cm, with handle

**Wok item nr. I-1126S**

∅ 26 cm, ↵ 9 cm, with handle, induction



**Wok item nr. 1128S**

∅ 28 cm, ↵ 11 cm, with handle

**Wok item nr. I-1128S**

∅ 28 cm, ↵ 11 cm, with handle, induction



**Wok item nr. 1030S**

∅ 30 cm, ↵ 9 cm, with handle

**Wok item nr. I-1030S**

∅ 30 cm, ↵ 9 cm, with handle, induction



**Wok item nr. 1032S**

∅ 32 cm, ↵ 9 cm, with handle

**Wok item nr. I-1032S**

∅ 32 cm, ↵ 9 cm, with handle, induction



**Wok item nr. 1132S**

∅ 32 cm, ↵ 10 cm, with handle

**Wok item nr. I-1132S**

∅ 32 cm, ↵ 10 cm, with handle, induction



**Wok item nr. 1132**

∅ 32 cm, ↵ 10 cm, with side handles

**Wok item nr. I-1132**

∅ 32 cm, ↵ 10 cm, with side handles, induction



**Wok item nr. 1136S**

∅ 36 cm, ↵ 10 cm, with handle

**Wok item nr. I-1136S**

∅ 36 cm, ↵ 10 cm, with handle, induction



**Wok item nr. 1136**

∅ 36 cm, ↵ 10 cm, with side handles

**Wok item nr. I-1136**

∅ 36 cm, ↵ 10 cm, with side handles, induction



Special editions

## Special editions

## Fish pan item nr. 3524BBQ

 35 × 24 cm,  5 cm, BBQ surface with diamond-shaped pattern, with handle

## Fish pan item nr. I-3524BBQ

 35 × 24 cm,  5 cm, induction, BBQ surface with diamond-shaped pattern, with handle



## Special editions

## Fish pan item nr. 4127

 41 × 27 cm,  5 cm, with handle

## Fish pan item nr. I-4127

 41 × 27 cm,  5 cm, with handle, induction



## Fish pan item nr. 3524G

 35 × 24 cm,  5 cm, grill surface, with handle

## Fish pan item nr. I-3524G

 35 × 24 cm,  5 cm, induction, grill surface, with handle



## Crêpes pan item nr. 124

 24 cm,  1 cm, with handle

## Crêpes pan item nr. I-124

 24 cm,  1 cm, with handle, induction



## Fish pan item nr. 3524

 35 × 24 cm,  5 cm, with handle

## Fish pan item nr. I-3524

 35 × 24 cm,  5 cm, with handle, induction



## Crêpes pan item nr. 128

 28 cm,  1 cm, with handle

## Crêpes pan item nr. I-128

 28 cm,  1 cm, with handle, induction





Special editions

Cake pan item nr. 226

∅ 26 cm, ↵ 1 cm, with handle

Cake pan item nr. I-226

∅ 26 cm, ↵ 1 cm, with handle, induction



Sauteuse item nr. 624

∅ 24 cm, ↵ 6 cm, with handle

Sauteuse item nr. I-624

∅ 24 cm, ↵ 6 cm, with handle, induction



Serving pan item nr. 418

∅ 18 cm, ↵ 4 cm, with casted side handles

Serving pan item nr. I-418

∅ 18 cm, ↵ 4 cm, with casted side handles, induction



Serving pan item nr. 522

∅ 22 cm, ↵ 5 cm, with casted side handles

Serving pan item nr. I-522

∅ 22 cm, ↵ 5 cm, with casted side handles, induction



Paella pan item nr. 732

∅ 32 cm, ↵ 7 cm, with brass side handles

inner diameter 28 cm

Gratin pan item nr. 3520

∅ 35x19 cm, ↵ 4 cm, outer dimensions

∅ 42x24 cm with brass side handles



Sauteuse item nr. 620

∅ 20 cm, ↵ 6 cm, with handle

Sauteuse item nr. I-620

∅ 20 cm, ↵ 6 cm, with handle, induction



Grill pan perforated item nr. 432BBQ-R-Z20B

∅ 32 cm, ↵ 4 cm, with detachable handle with black or blue inlay for use on a grill





Special  
editions

Frying pan item nr. L532

∅ 32 cm, ↳ 5 cm, with handle

Frying pan item nr. I-L532

∅ 32 cm, ↳ 5 cm, with handle, induction



Frying pan item nr. L736

∅ 36 cm, ↳ 7 cm, with handle

Frying pan item nr. I-L736

∅ 36 cm, ↳ 7 cm, with handle, induction



Large capacity pan item nr. 738

∅ 38 cm, ↳ 7 cm, with casted handles

Special  
editions



Large capacity pan item nr. 750

∅ 50 cm, ↳ 8 cm, with casted handles



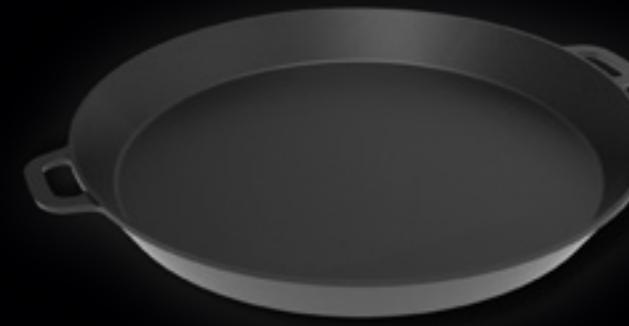
Large capacity pan item nr. 750S

∅ 50 cm, ↳ 8 cm, with casted handles, 2 segments



Special  
editions

**Large capacity pan item nr. 965**  
 Ø 65 cm, 8 cm, with casted handles



Special  
editions

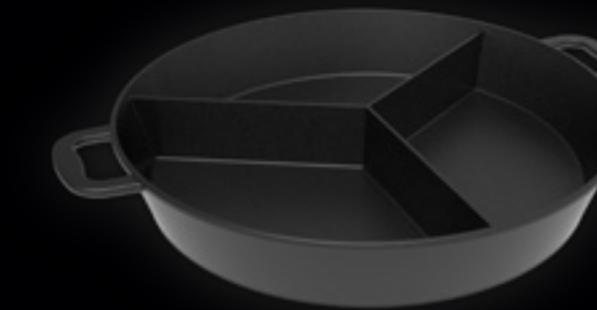
**Large capacity pan item nr. 980**  
 Ø 80 cm, 10 cm, with casted handles



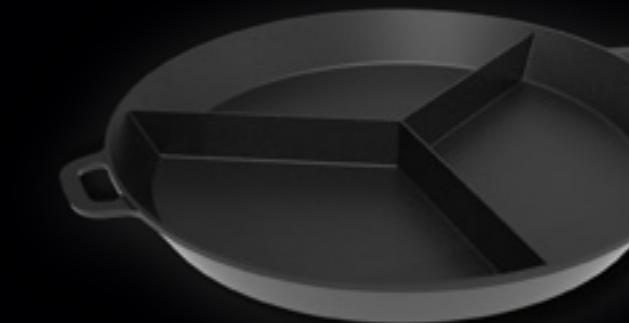
**Large capacity pan item nr. 965S**  
 Ø 65 cm, 8 cm, with casted handles, 2 segments



**Large capacity pan item nr. 980S**  
 Ø 80 cm, 10 cm, with casted handles, 2 segments



**Large capacity pan item nr. 965-3S**  
 Ø 65 cm, 8 cm, with casted handles, 3 segments



**Large capacity pan item nr. 980-3S**  
 Ø 80 cm, 10 cm, with casted handles, 3 segments



## GASTRONORM

Everything for professional gastronomy.



All products with this symbol  
are designed for use on grill



All products with this symbol  
are also available for induction



Gastronorm

## BARBEQUE PATTERN IN XXL SIZE



GN 1 / 1 item nr. 25333BBQ

53 x 32,5 cm, 2 cm, diamond-shaped BBQ pattern

GN 1 / 1 item nr. I-25333BBQ

53 x 32,5 cm, 2 cm, induction, diamond-shaped BBQ pattern

GN 1 / 1 item nr. 25333G-BBQ

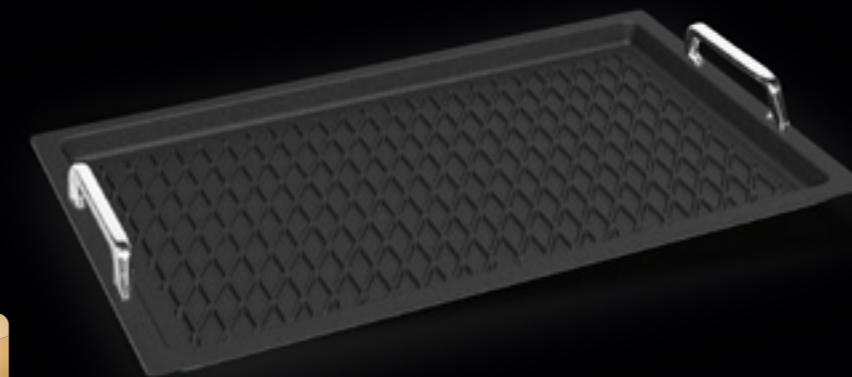
53 x 32,5 cm, 2 cm, with stainless steel handles, diamond-shaped BBQ pattern

GN 1 / 1 item nr. I-25333G-BBQ

53 x 32,5 cm, 2 cm, induction, with stainless steel handles, diamond-shaped

BBQ pattern

Gastronorm



**GERMAN  
DESIGN  
AWARD  
WINNER  
2018**

GN 2 / 3 item nr. 23733-BBQ

35,4 x 32,5 cm, 2 cm, diamond-shaped BBQ pattern

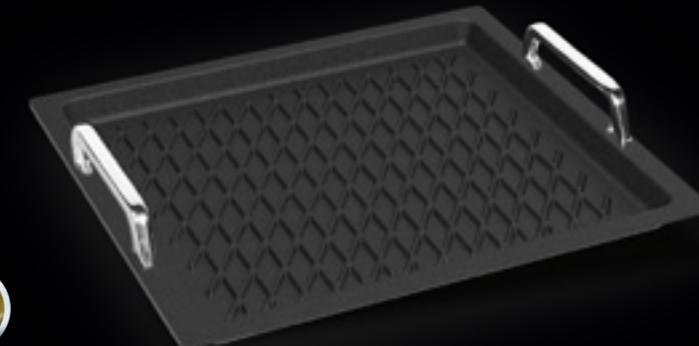
GN 2 / 3 item nr. I-23733-BBQ

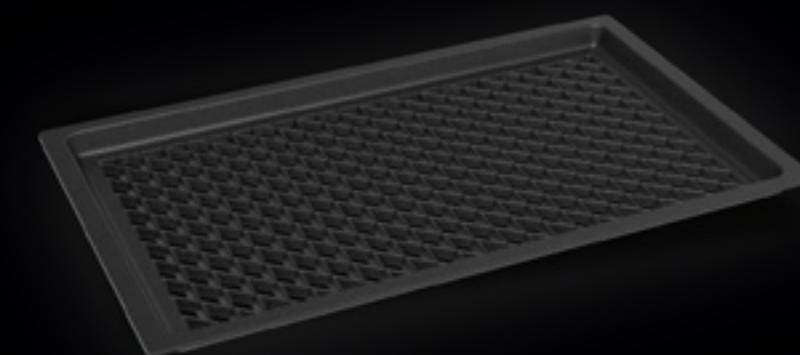
35,4 x 32,5 cm, 2 cm, induction, diamond-shaped BBQ pattern

GN 2 / 3 item nr. 23733G-BBQ

35,4 x 32,5 cm, 2 cm, diamond-shaped BBQ pattern with stainless steel handles

GN 2 / 3 item nr. I-23733G-BBQ

35,4 x 32,5 cm, 2 cm, induction, diamond-shaped BBQ pattern with stainless  
steel handles



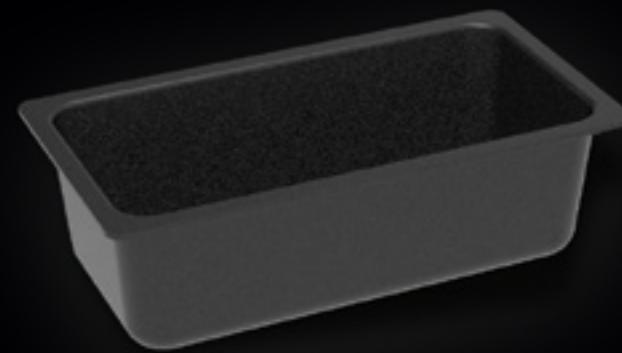
Gastronorm

**GN 1/1 perforated item nr. 25333BBQ-R**

32,5 x 53 cm, 2 cm, BBQ perforated for use on a grill

**GN 1/1 perforated item nr. 25333G-BBQ-R**

32,5 x 53 cm, 2 cm, BBQ perforated, with stainless steel handles for use on a grill



Gastronorm

**GN 1/3 item nr. 101833**

32,5 x 17,6 cm, 10 cm

**GN 1/3 item nr. I-101833**

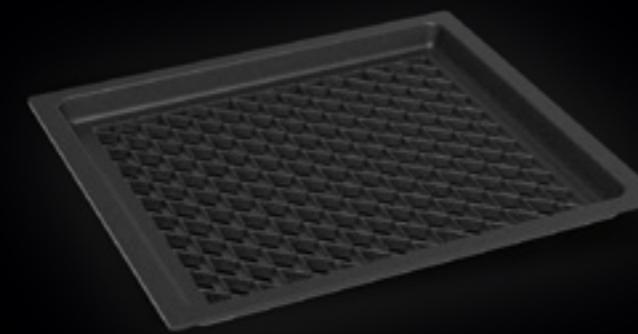
32,5 x 17,6 cm, 10 cm, induction

**GN 1/3 item nr. 101833G**

32,5 x 17,6 cm, 10 cm, with stainless steel handles

**GN 1/3 item nr. I-101833G**

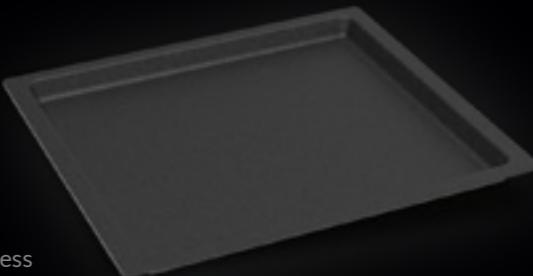
32,5 x 17,6 cm, 10 cm, induction, with stainless steel handles

**GN 2/3 perforated item nr. 23733BBQ-R**

32,5 x 35,4 cm, 2 cm, BBQ perforated for use on a grill

**GN 2/3 perforated item nr. 23733G-BBQ-R**

32,5 x 35,4 cm, 2 cm, BBQ perforated, with stainless steel handles for use on a grill

**GN 2/3 item nr. 23733**

32,5 x 35,4 cm, 2 cm

**GN 2/3 item nr. I-23733**

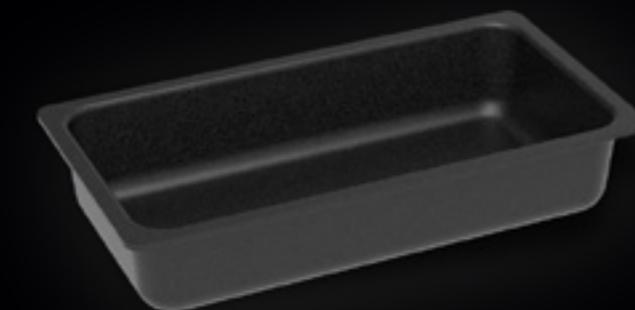
32,5 x 35,4 cm, 2 cm, induction

**GN 2/3 item nr. 23733G**

32,5 x 35,4 cm, 2 cm, with stainless steel handles

**GN 2/3 item nr. I-23733G**

32,5 x 35,4 cm, 2 cm, induction, with stainless steel handles

**GN 1/3 item nr. 51833**

32,5 x 17,6 cm, 5 cm

**GN 1/3 item nr. I-51833**

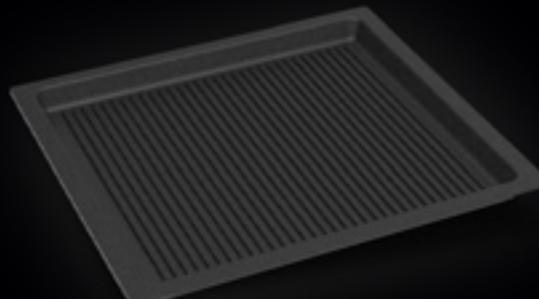
32,5 x 17,6 cm, 5 cm, induction

**GN 1/3 item nr. 51833G**

32,5 x 17,6 cm, 5 cm, with stainless steel handles

**GN 1/3 item nr. I-51833G**

32,5 x 17,6 cm, 5 cm, induction, with stainless steel handles

**GN 2/3 item nr. 23733Grill**

32,5 x 35,4 cm, 2 cm, grill surface

**GN 2/3 item nr. I-23733Grill**

32,5 x 35,4 cm, 2 cm, grill surface induction

**GN 2/3 item nr. 23733GG**

32,5 x 35,4 cm, 2 cm, grill surface, with stainless steel handles

**GN 2/3 item nr. I-23733GG**

32,5 x 35,4 cm, 2 cm, grill surface, induction, with stainless steel handles





## Gastronorm

**GN 2/3 item nr. 53733**

35,4×32,5 cm, ↵ 5,5 cm

**GN 2/3 item nr. I-53733**

35,4×32,5 cm, ↵ 5,5 cm, induction

**GN 2/3 item nr. 53733G**

35,4×32,5 cm, ↵ 5,5 cm, with stainless steel handles

**GN 2/3 item nr. I-53733G**

35,4×32,5 cm, ↵ 5,5 cm, induction, with stainless steel handles

**GN 2/3 item nr. 53733GG**

35,4×32,5 cm, ↵ 5,5 cm, grill surface, with stainless steel handles

**GN 2/3 item nr. I-53733GG**

35,4×32,5 cm, ↵ 5,5 cm, induction, grill surface, with stainless steel handles

**GN 2/3 item nr. 103733**

35,4×32,5 cm, ↵ 10 cm

**GN 2/3 item nr. I-103733**

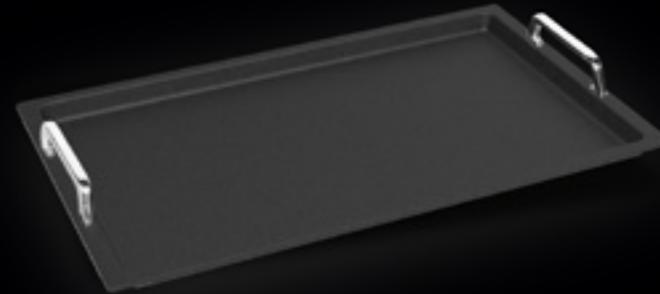
35,4×32,5 cm, ↵ 10 cm, induction

**GN 2/3 item nr. 103733G**

35,4×32,5 cm, ↵ 10 cm, with stainless steel handles

**GN 2/3 item nr. I-103733G**

35,4×32,5 cm, ↵ 10 cm, induction, with stainless steel handles

**GN 1/1 item nr. 25333**

53×32,5 cm, ↵ 2 cm

**GN 1/1 item nr. I-25333**

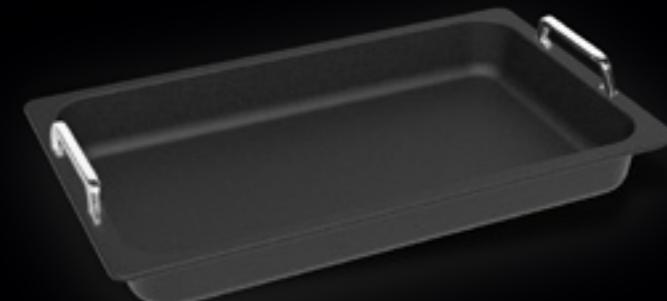
53×32,5 cm, ↵ 2 cm, induction

**GN 1/1 item nr. 25333G**

53×32,5 cm, ↵ 2 cm, with stainless steel handles

**GN 1/1 item nr. I-25333G**

53×32,5 cm, ↵ 2 cm, induction, with stainless steel handles

**GN 1/1 item nr. 55333**

53×32,5 cm, ↵ 5,5 cm

**GN 1/1 item nr. I-55333**

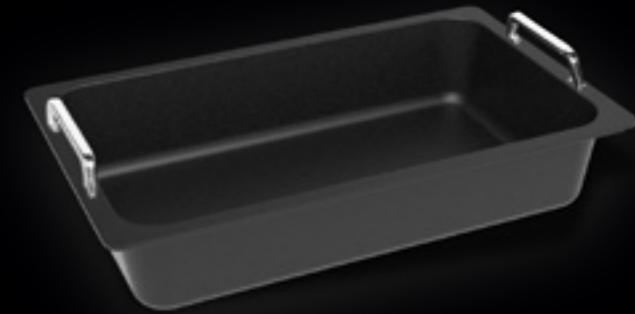
53×32,5 cm, ↵ 5,5 cm, induction

**GN 1/1 item nr. 55333G**

53×32,5 cm, ↵ 5,5 cm, with stainless steel handles

**GN 1/1 item nr. I-55333G**

53×32,5 cm, ↵ 5,5 cm, induction, with stainless steel handles

**GN 1/1 item nr. 105333**

53×32,5 cm, ↵ 10 cm

**GN 1/1 item nr. I-105333**

53×32,5 cm, ↵ 10 cm, induction

**GN 1/1 item nr. 105333G**

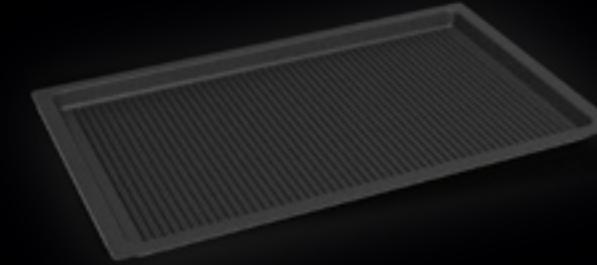
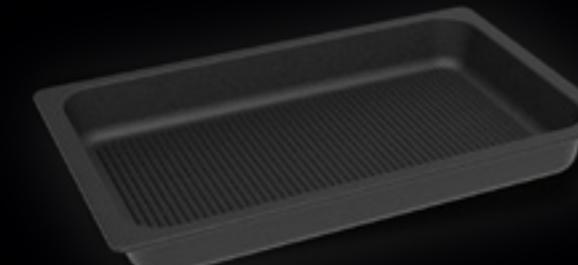
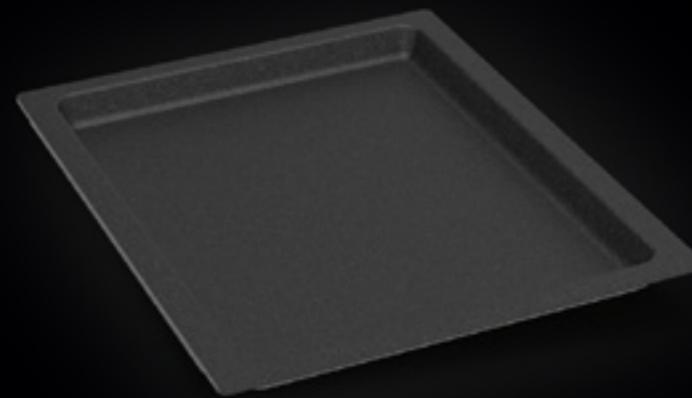
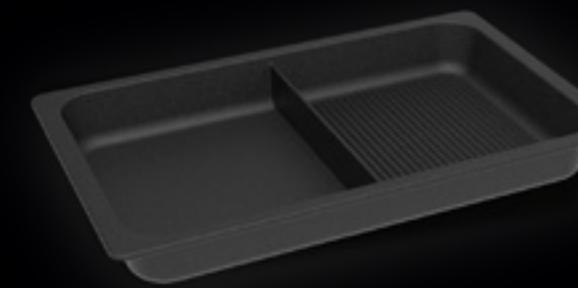
53×32,5 cm, ↵ 10 cm, with stainless steel handles

**GN 1/1 item nr. I-105333G**

53×32,5 cm, ↵ 10 cm, induction, with stainless steel handles



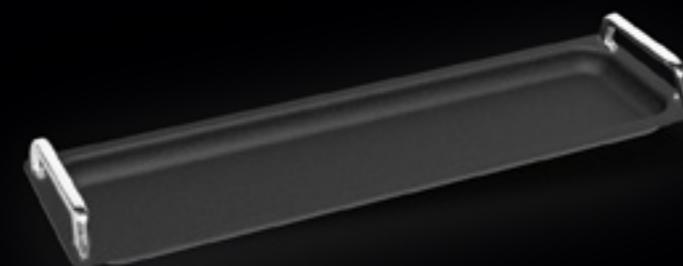
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**GN 1/1 item nr. 25333Grill** 53×32,5 cm,  2 cm, grill surface**GN 1/1 item nr. I-25333Grill** 53×32,5 cm,  2 cm, grill surface, induction**GN 1/1 item nr. 25333GG** 53×32,5 cm,  2 cm, grill surface, with stainless steel handles**GN 1/1 item nr. I-25333GG** 53×32,5 cm,  2 cm, grill surface, induction, with stainless steel handles**GN 1/1 item nr. 55333Grill** 53×32,5 cm,  5,5 cm, grill surface**GN 1/1 item nr. I-55333Grill** 53×32,5 cm,  5,5 cm, grill surface, induction**GN 1/1 item nr. 55333GG** 53×32,5 cm,  5,5 cm, grill surface, with stainless steel handles**GN 1/1 item nr. I-55333GG** 53×32,5 cm,  5,5 cm, induction, with stainless steel handles**GN 1/1 item nr. 55333GS** 53×32,5 cm,  5,5 cm, 2 segments grill/flat**GN 1/1 item nr. I-55333GS** 53×32,5 cm,  5,5 cm, 2 segments grill/flat, induction**GN 1/1 item nr. 55333GGS** 53×32,5 cm,  5,5 cm, 2 segments grill/flat, with stainless steel handles**GN 1/1 item nr. I-55333GGS** 53×32,5 cm,  5,5 cm, 2 segments grill/flat, induction, with stainless steel handles

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**GN 1/2 item nr. 22733** 26,5×32,5 cm,  2 cm**GN 1/2 item nr. I-22733** 26,5×32,5 cm,  2 cm, induction**GN 1/2 item nr. 22733G** 26,5×32,5 cm,  2 cm, with stainless steel handles**GN 1/2 item nr. I-22733G** 26,5×32,5 cm,  2 cm, induction, with stainless steel handles**GN 1/2 item nr. 22733Grill** 26,5×32,5 cm,  2 cm, grill surface**GN 1/2 item nr. I-22733Grill** 26,5×32,5 cm,  2 cm, induction, grill surface**GN 1/2 item nr. 22733GG** 26,5×32,5 cm,  2 cm, grill surface, with stainless steel handles**GN 1/2 item nr. I-22733GG** 26,5×32,5 cm,  2 cm, induction, grill surface, with stainless steel handles**GN 1/2 item nr. 52733** 26,5×32,5 cm,  5 cm**GN 1/2 item nr. I-52733** 26,5×32,5 cm,  5 cm, induction**GN 1/2 item nr. 52733G** 26,5×32,5 cm,  5 cm, with stainless steel handles**GN 1/2 item nr. I-52733G** 26,5×32,5 cm,  5 cm, induction, with stainless steel handles

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GN 2/4 item nr. 25316

53×16,2 cm, 2 cm

GN 2/4 item nr. I-25316

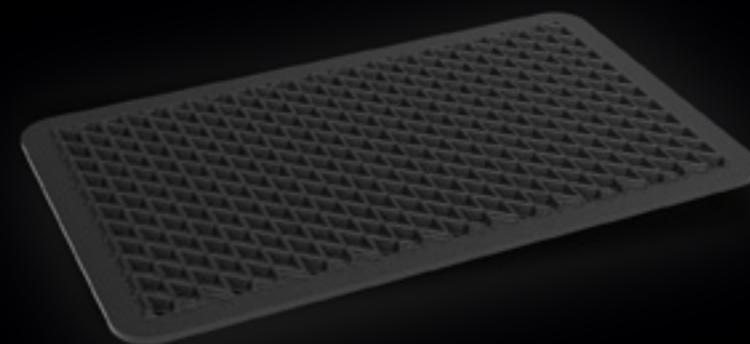
53×16,2 cm, 2 cm, induction

GN 2/4 item nr. 25316G

53×16,2 cm, 2 cm, with stainless steel handles

GN 2/4 item nr. I-25316G

53×16,2 cm, 2 cm, induction, with stainless steel handles

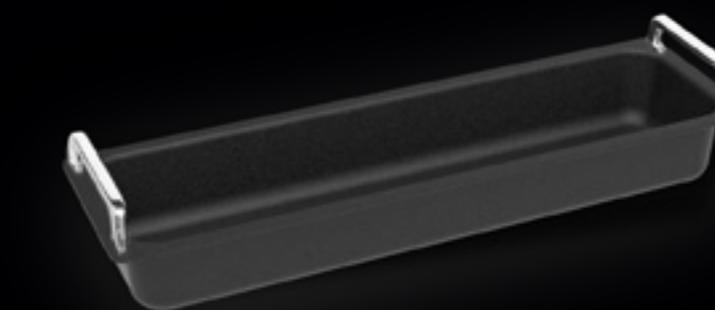


Barbeque grate 1/1 item Nr. 15333BBQ-R

53×32,5 cm, 1 cm, Diamond-shaped BBQ pattern, perforated



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GN 2/4 item nr. 55316

53×16,2 cm, 2 cm

GN 2/4 item nr. I-55316

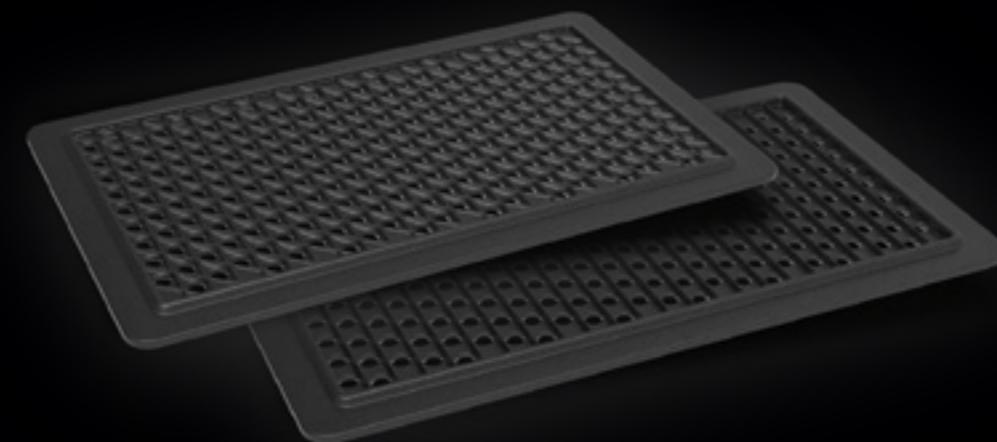
53×16,2 cm, 2 cm, induction

GN 2/4 item nr. 55316G

53×16,2 cm, 2 cm, with stainless steel handles

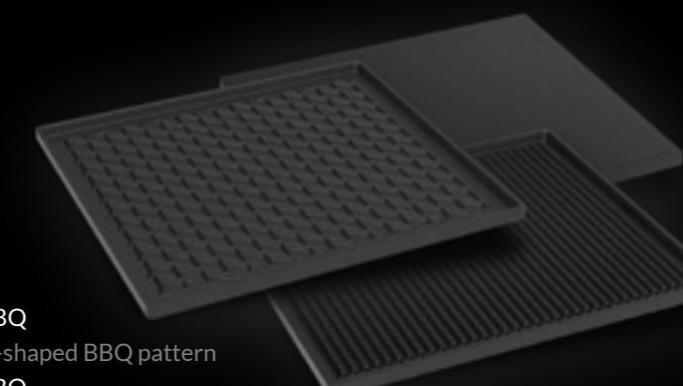
GN 2/4 item nr. I-55316G

53×16,2 cm, 2 cm, induction, with stainless steel handles



Barbeque grate 1/1 item Nr. 15333BBQ-GL-R

53×32,5 cm, 1 cm, Diamond-shaped BBQ pattern, perforated



Grill &amp; Pizza plate 2/3 item nr. 13733BBQ

35,4×32,5 cm, 2 cm, Diamond-shaped BBQ pattern

Grill &amp; Pizza plate 1/1 item nr. 15333BBQ

53×32,5 cm, 2 cm, Diamond-shaped BBQ pattern

Grill &amp; Pizza plate 2/3 item nr. 13733G

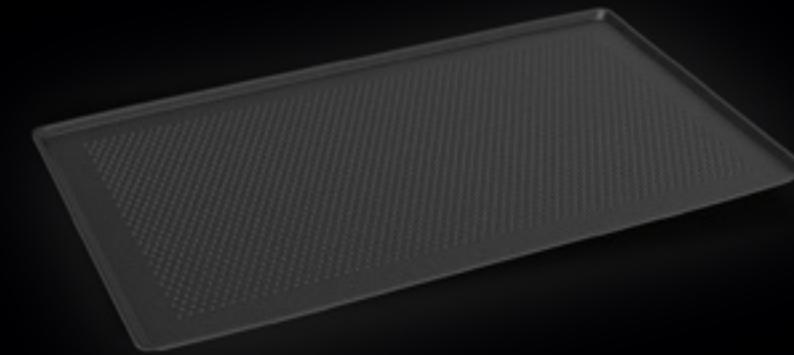
35,4×32,5 cm, 2 cm, grill surface

Grill &amp; Pizza plate 1/1 item nr. 15333G

53×32,5 cm, 2 cm, grill surface

Grill &amp; Pizza plate item nr. 16040G

60×40 cm, 2 cm, grill surface



GN 1/1 baking tray/univ. plate item nr. 5333BP-1

53×32,5 cm, casted, perforated



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GN 1/1 baking tray / univ. plate item nr. 5333BP-2

53×32,5 cm, casted



GN 1/1 casted multi tray item nr. 5733MP

53×32,5 cm, with 11 depressions



GN 2/3 casted multi tray item nr. 3733MP

35,4×32,5 cm, with 6 depressions

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GN 1/1 multipurpose baking tray item nr. 5333WP

53×32,5 cm, casted



GN 2/3 baking tray / univ. tray item nr. 37333BBL-2

35,4×32,5 cm

Baker norm baking tray / univ. tray item nr. 6040BBL-2

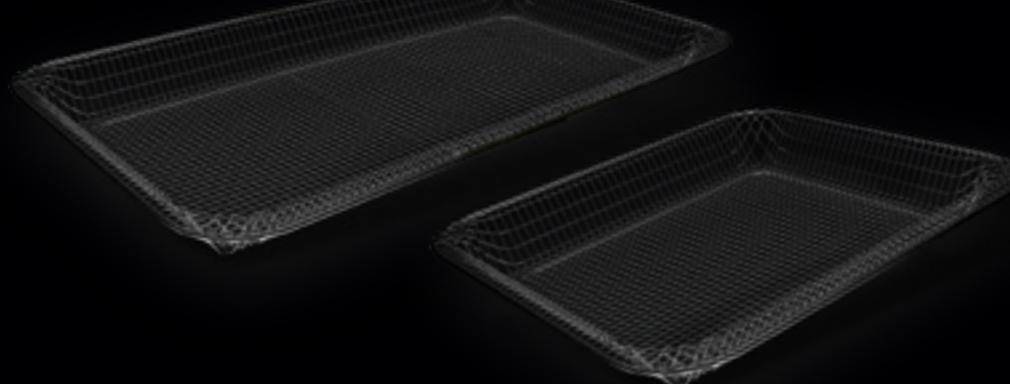
60×40 cm

GN 1/1 Multi tray item nr. 5333MBL

53×32,5 cm, with 8 depressions

GN 1/1 Multipurpose baking tray item nr. 5333WBL

53×32,5 cm

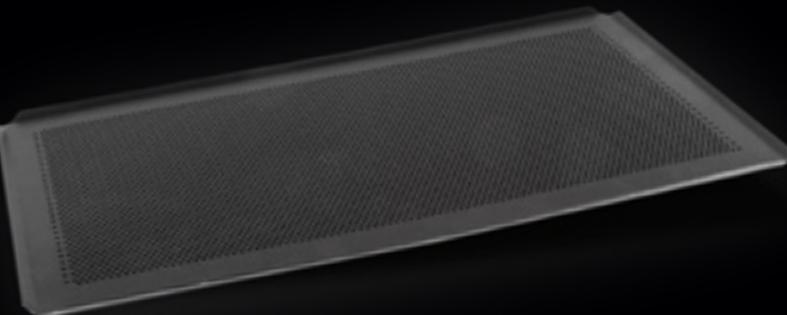


GN 1/1 Combi basket item nr. 45333FK

53×32,5 cm

GN 2/3 Combi basket item nr. 43733FK

35,4×32,5 cm



GN 2/3 baking tray / univ. tray item nr. 37333BBL-1

35,4×32,5 cm, perforated

Baker norm baking tray / univ. tray item nr. 6040BBL-1

60×40 cm, perforated



## ACCESSORIES

Just what the chef needs.



All products with this symbol  
are heat resistant up to 240 °C



## Accessories

## Glass lid items

016    018    020    022    024    026    028    030    032  
 Ø16 cm Ø18 cm Ø20 cm Ø22 cm Ø24 cm Ø26 cm Ø28 cm Ø30 cm Ø32 cm



Lid knobs must be ordered separately



Glass lid item nr. E26, 26 × 26 cm  
 Glass lid item nr. E28, 28 × 28 cm

## Glass lid item nr. 03321

33 × 21 cm, fits on item nr. 63321 and 3321



## Glass lid item nr. 04024S

40 × 24 cm, lid for roaster, 18/10 rim

## Glass lid item nr. 04228S

42 × 28 cm, lid for roaster, 18/10 rim

## Glass lid item nr. 03524S

35 × 24 cm, lid for fish pan, 18/10 rim

## Accessories



## Glass steamer item nr. Dunst-020

20 cm, fits on item nr. 1020 and 920

## Glass steamer item nr. Dunst-024

24 cm, fits on item nr. 1024 and 924



## Glass lid item nr. 036

36 cm, lid for Wok with 18/10 rim  
 fits on item nr. 1136S and 1136



Glass lid item nr. E20, 20 × 20 cm, 18/10 rim  
 Glass lid item nr. E24, 24 × 24 cm, 18/10 rim



Lid knob item nr. Z1-L2  
 with permanent ventilation

Lid knob item nr. Z1-L  
 with ventilation



## Accessories

Aroma lid knob item nr. Z1-Aroma



Silicone turner item nr. Kue-001  
Color: grey, 18/10 handle



## Accessories



Stainless steel handle item nr. Z4  
Can be attached to any cookware with  
a long handle, replaces Z30



Silicone spatula item nr. Kue-003  
Color: grey, 18/10 handle



Detachable handle item nr. Z20A  
with blue inlay  
Detachable handle item nr. Z20B  
with black inlay



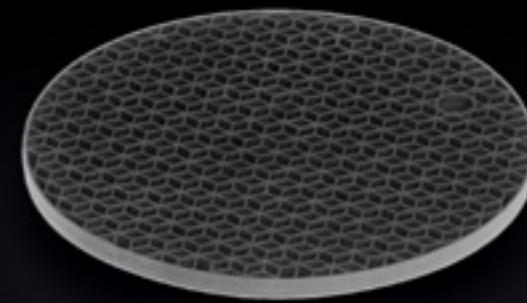
Silicone whisk item nr. Kue-005  
Color: grey, 18/10 handle





## Accessories

Silicone spoon item nr. Kue-002  
Color: grey, 18/10 handle



## Accessories

Silicone trivet/ pot holders item nr. Kue-007  
Color: grey



Silicone brush item nr. Kue-004  
Color: grey, 18/10 handle



Silicone tongs item nr. Kue-006  
Color: grey, 18/10



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