



DeLuxe®

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www.deluxe-metal.com

Delighting you with
Innovation ideas and
Premium
Quality



Deluxe Metal Products Company Limited

DeLuxe®

Your First Choice Business Partner in Kitchenware Products

Our company specializes in producing high quality, innovative household & kitchen products. E.g. Stainless Steel cookware, Multi-ply Clad metal cookware, Hard Anodizing Aluminum cookware, Pressure Cooker and other household products like Gadget, Kitchen Accessories and Table-Top Products.

Our manufacturing plant locates at Xinxing County, close to Guangzhou City. Our factory has a total area of 88,000 sq. meters, with our in-house mold shop. With our impact bonding machines and newly designed grinding and polishing lines, we are capable to produce 5.5 million pieces of stainless steel cookware per year. We are ambitious, passionate and dynamic team, full of creative and innovative ideas.

Our core management team has extensive management and hands-on experience on producing all kinds of top quality cookware. We have been serving our major OEM customers in Europe and America over the past 10 years. We aim at providing our customers with a "Total Product Solution" by blending their ideas and marketing needs with our innovative inputs and professional know-how in design and manufacturing, to best meet their expectations in style, quality and price.

We insist on best quality and quality consistency to gain the confidence of our customers. In our in-house laboratory, we have equipped all the necessary testing equipment to perform the relevant testing on cookware items. You can rest be assured that our products can meet the major international cookware Safety and Quality standard.

We aim at developing long term partnership with our customers. With our experience, innovation, integrity, commitment and professionalism, we are committed to serve our customers' need and expectations continuously. Deluxe Metal Products Co., Ltd. will certainly be your "First Choice Business Partner".

You are warmly welcomed to contact us and experience how the "Total Product Solution" works to you. You will be amazed of the product quality and price we offer.

Passion and Craftsmanship is our Pride





Basel-A



Covered Casserole
Ø180×85 mm

Covered Casserole
Ø200×93 mm

Covered Casserole
Ø240×105 mm

Covered Skillet
Ø240×110 mm

Covered Saucepan
Ø160×75 mm



Covered Casserole
Ø180×110 mm

Covered Casserole
Ø200×118 mm

Covered Casserole
Ø240×130 mm

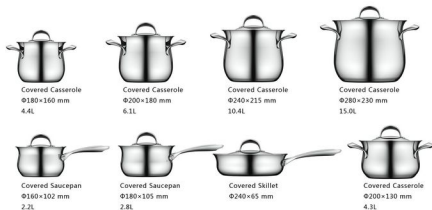
Covered Saucepan
Ø160×100 mm

Stainless steel

This 304 alloys material, 18Cr-10Ni, is with very low migration rate and very high durability. It has a very good resistance to impact, thermal shocks, abrasion and corrosion. It is a very good material for making cookware. However, the steel vessel has poor thermal conductivity- slow heat retention, so it is recommended to add a thermo radiant bottom to solve the problem. A thick aluminum or a copper/aluminum sandwich plate is normally applied and pressed by impact bonding - a unique process - through high temperature & pressure to form a "Steel/Aluminum/Steel" thermo bottom.



Connie-B04



Basel-B

Ø160×75 mm Covered Saucepan
 Ø200×115 mm Covered Casserole
 Ø240×140 mm Covered Casserole
 Ø240×70 mm Covered Skillet



Bonn



Wales-s60



Wales-s60

DeLuxe®



Covered Casserole
Ø180×100 mm



Covered Casserole
Ø200×110 mm



Covered Casserole
Ø240×130 mm



Covered Skillet
Ø240×70 mm



Covered Skillet
Ø280×80 mm



Covered Saucepan
Ø160×90 mm



Covered Casserole
Ø180×118 mm



Covered Casserole
Ø200×130 mm



Covered Casserole
Ø240×155 mm



Covered Casserole
Ø240×185 mm



Covered Saucepan
Ø160×103 mm

Virginia A-BZZ



Perry A.s06



Covered Saucepan
Ø160×120 mm



Covered Saucepan
Ø180×130mm



Covered Skillet
Ø240×100mm



Covered Casserole
Ø200×155 mm



Covered Casserole
Ø240×170 mm



Covered Skillet
Ø240×100 mm



DeLuxe®



Covered Casserole
Ø200×110 mm



Covered Casserole
Ø240×120 mm



Covered Casserole
Ø240×150 mm



Covered Saucepan
Ø160×100 mm



Covered Skillet
Ø240×70 mm



Elena-A



Dublin



Covered Skillet
Ø200×100 mm

Covered Casserole
Ø240×150 mm

Covered Skillet
Ø240×70 mm

Covered Saucepan
Ø180×90 mm

Covered Saucepan
Ø160×80 mm

Derby



Covered Casserole
Ø200×100 mm

Covered Casserole
Ø240×120 mm

Covered Casserole
Ø240×150 mm

Covered Casserole
Ø180×90 mm

Covered Saucepan
Ø160×80 mm



Seoul



Covered Wok A
Ø305×95×1.2 mm

Covered Wok B
Ø305×95×1.2 mm

Steamer
Ø305×118×0.7 mm



Covered Casserole
Φ180×100 mm



Covered Casserole
Φ200×110 mm



Covered Casserole
Φ240×140 mm

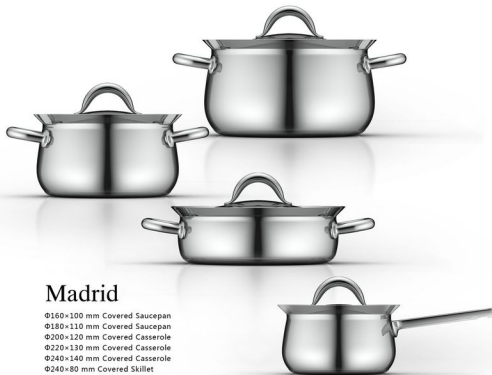


Covered Skillet
Φ240×70 mm



Covered Saucepan
Φ160×90 mm

Sydney



Madrid

- Φ160×100 mm Covered Saucepan
- Φ180×110 mm Covered Saucepan
- Φ200×120 mm Covered Casserole
- Φ220×130 mm Covered Casserole
- Φ240×140 mm Covered Casserole
- Φ240×80 mm Covered Skillet

- Φ160×90 Covered Saucepan
- Φ180×100 Covered Casserole
- Φ200×110 Covered Casserole
- Φ240×130 Covered Casserole
- Φ240×70 Covered Skillet

Hannover





Malta

Multi-clad 3-ply 5-ply 7-ply



Covered Casserole
Ø180×100 mm

Covered Casserole
Ø200×110 mm

Covered Casserole
Ø240×130 mm

Covered Saucepan
Ø160×90 mm



Stainless steel clad metal

Multi-clad 3-ply 5-ply 7-ply

Clad metal is sandwich construction with "Steel/Aluminum or Copper /Steel" which is uniquely bonded together. The most common nos of layers for multi clad material are 3 , 5 & 7 layers where the core material are mainly copper or aluminum alloy while the outer layer is always made by magnetic steel, for using on induction stove hobs.

The use of multi-layers clad metal construction which brings the high efficiency of "Thermal Base"concept to the entire body vessel and finally overcome the low thermal conductivity problem in single layer stainless steel vessel. Once heat up, the heat energy is evenly transferred from bottom throughout the entire vessel where temperature difference between the bottom and the side wall is minimized.

It also has a very good heat retention characteristic because heat energy is being trapped inside the aluminum core both in and outside the stainless steel layer. Only using medium fire when cooking can already get the very high cooking energy efficiency. This not just help saving energy, but also help preventing the food from over-burnt or sticking on the bottom - cooking is much more easy now.



Covered Casserole
Φ160×100×3.0 mm



Covered Casserole
Φ200×140×3.0 mm



Covered Casserole
Φ240×165×3.0 mm



Covered Saucepan
Φ160×100×3.0 mm

Baroque-s50

Multi-clad 3-ply 5-ply 7-ply

5-ply solid aluminum composite materials - quick and even heat conduction, resulting in extremely fast "firing time". Simple control of "firing time" - the most exquisite factor of cooking, allows mastering of all styles of cooking at ease.



Covered Casserole
Φ280×80×3.0 mm



Frypan
Φ240×50×3.0 mm



Covered Saucepan
Φ180×110 mm



Covered Casserole
Φ240×170 mm



Steamer
Φ240×100 mm



Covered Steamer
Φ240×100 mm



Frypan
Φ260×48 mm



Covered Wok
Φ320×95 mm

Athen-s34

Multi-clad 3-ply 5-ply 7-ply





Prague B



Prague A-x06



18cm Casserole
Φ180x105 mm
2.4L

20cm Casserole
Φ200x110 mm
3.0L

24cm Skillet
Φ240x70 mm
3.0L

24cm Casserole
Φ240x120 mm
4.0L

24cm Casserole
Φ240x135 mm
6.0L

16cm Saucepan
Φ160x95 mm
1.7L



DeLuxe®

Oslo

Multi-plied 3-ply 5-ply 7-ply



Covered Casserole
Φ180×80 mm

Covered Casserole
Φ200×120 mm

Covered Casserole
Φ240×170 mm

Covered Skillet
Φ240×70 mm

Covered Saucepan
Φ160×80 mm



Denver-s06



Covered Casserole
Φ200×155 mm

Covered Casserole
Φ240×170 mm

Covered Skillet
Φ240×100 mm

Covered Saucepan
Φ180×110 mm

Covered Saucepan
Φ160×100 mm

Como C-B03



Covered Casserole
Ø180×100 mm

Covered Casserole
Ø200×110 mm

Covered Casserole
Ø240×130 mm

Covered Casserole
Ø240×160 mm

Covered Saucepan
Ø160×90 mm

Covered Saucepan
Ø180×100 mm



Edinburgh

Ø160×80 mm Covered Saucepan
Ø180×90 mm Covered Saucepan
Ø160×80 mm Covered Casserole
Ø200×100 mm Covered Casserole
Ø240×120 mm Covered Casserole
Ø240×65 mm Covered Skillet



Istanbul

Ø160×80 mm Covered Casserole
Ø180×90 mm Covered Casserole
Ø200×100 mm Covered Casserole
Ø240×140 mm Covered Casserole
Ø240×70 mm Covered Skillet



Berlin B-B23

Multi-clad 3-ply 5-ply 7-ply
Ø160×105 mm Covered Saucepan
Ø180×115 mm Covered Casserole
Ø200×125 mm Covered Casserole
Ø240×145 mm Covered Casserole



Ø160×105 mm Covered Saucepan
Ø180×115 mm Covered Casserole
Ø200×125 mm Covered Casserole
Ø240×145 mm Covered Casserole

Berlin C

Multi-clad 3-ply 5-ply 7-ply



Houston

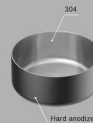
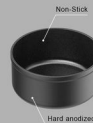
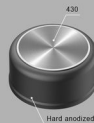
- Ø160×90 mm Covered Saucepan
- Ø180×100 mm Covered Casserole
- Ø200×110 mm Covered Casserole
- Ø240×130 mm Covered Casserole
- Ø240×160 mm Covered Casserole

Lisbon



Hard Anodized Aluminum

Aluminum is a widely used material for cookware. It has a very good thermal conductivity which provides a quick and even heat distribution round the vessel. It can be handled very easily because of its special light weight, but its abrasion resistance is poor compared to Stainless Steel. However, with the use of hard anodization process applied on the aluminum vessel, the aluminum surface structure is changed to form with an extremely hard surface film layer. This film layer provides an extremely well abrasion resistance to wear and tear. The final product thus becomes more durable with very good heat distribution for easy cooking. At the same time very light weight for easy handling. The vessel material is usually in one layer aluminum, or with 2 layers Bi-ply – (Alu + S/S). This combines the best advantages of hard anodized aluminum and stainless steel material. An induction base can be added on the bottom.





Orleans

- Ø160×100 mm Covered Saucepan
- Ø160×100 mm Covered Casserole
- Ø200×140 mm Covered Casserole
- Ø240×165 mm Covered Casserole
- Ø280×80 mm Covered Skillet



Carnival-B05

- 16cm Saucepan
Ø160x85 mm
2.0L
- 18cm Casserole
Ø180x105 mm
3.0L
- 20cm Casserole
Ø200x115 mm
4.0L
- 24cm Casserole
Ø240x130 mm
6.5L
- 24cm Skillet
Ø240x70 mm
3.2L



Tucson

- Ø160×95 mm Covered Saucepan
- Ø180×105 mm Covered Casserole
- Ø200×115 mm Covered Casserole
- Ø240×130 mm Covered Casserole
- Ø240×70 mm Covered Skillet



Rome-s09

- Ø160x80mm Saucepan,
- Ø200x100mm Casserole,
- Ø240x130mm Casserole,
- Ø240x150mm Casserole,
- Ø240x80mm Skillet,



Zurich

- Ø160×90 mm Covered Saucepan
- Ø180×100 mm Covered Casserole
- Ø200×110 mm Covered Casserole
- Ø240×140 mm Covered Casserole
- Ø280×95 mm Covered Wok



Konya

- Ø160×95mm Saucepan,
- Ø180x105mm Casserole,
- Ø200x115mm Casserole,
- Ø240x135mm Casserole,
- Ø240x70mm Skillet



Las Vegas

- Ø160×95 mm Covered Saucepan
- Ø180×110 mm Covered Saucepan
- Ø200×123 mm Covered Casserole
- Ø240×140 mm Covered Casserole
- Ø240×70 mm Covered Skillet



Lisboa

- Ø160×95mm Saucepan,
- Ø180x90mm Casserole,
- Ø200x110mm Casserole,
- Ø240x140mm Casserole,
- Ø240x70mm Skillet



Salisbury-B12



Covered Saucepan
Ø160×95 mm

Covered Casserole
Ø180×110 mm

Covered Casserole
Ø200×123 mm

Covered Casserole
Ø240×140 mm

Covered Skillet
Ø240×70 mm

Jewel-B05



Covered Casserole
Ø180×105 mm

Covered Casserole
Ø200×90 mm

Covered Casserole
Ø200×115 mm

Covered Casserole
Ø240×130 mm

Covered Skillet
Ø240×70 mm

Covered Saucepan
Ø160×95 mm

DeLuxe®



Covered Casserole
Ø200×110 mm

Covered Casserole
Ø240×140 mm

Covered Saucepan
Ø180×100 mm

Covered Saucepan
Ø160×90 mm

Boston

Norma-S03



Covered Casserole
Ø200×120 mm

Covered Casserole
Ø240×155 mm

Covered Saucepan
Ø180×110 mm

Covered Saucepan
Ø160×100 mm

Covered Skillet
Ø240×70 mm



Quebec



Covered Casserole
Ø200×110 mm

Covered Casserole
Ø240×140 mm

Covered Chef's pan
Ø240×80 mm

Covered Saucepan
Ø180×100 mm

Torino-B12



Covered Casserole
Φ200×120 mm

Covered Casserole
Φ240×150 mm

Covered Saucepan
Φ160×100 mm

Covered Skillet
Φ240×70 mm



DeLuxe®



Sofia

- Φ160×80 mm Covered Saucepan
- Φ180×90 mm Covered Saucepan
- Φ200×105 mm Covered Casserole
- Φ240×120 mm Covered Casserole
- Φ240×140 mm Covered Casserole



Wales B-s05

- Φ160×80 mm Covered Saucepan
- Φ180×90 mm Covered Casserole
- Φ200×100 mm Covered Casserole
- Φ240×140 mm Covered Casserole
- Φ240×70 mm Covered Skillet



Amsterdam

Multi-clad 3-ply | 3-ply | 2-ply



Covered Casserole
Φ200×120 mm

Covered Casserole
Φ240×165 mm

Covered Skillet
Φ240×75 mm

Covered Saucepan
Φ160×75 mm

Covered Saucepan
Φ180×110 mm

Frypan
Φ200×48 mm

Frypan
Φ200×45 mm
Φ240×50 mm

Copper Clad metal

Copper is the traditional material for making cookware. It attracts a lot of people's attention because of its noble and refined appearance.

Copper has an excellent thermal conductivity, so it becomes the best heat conductor among all the common materials that used for making cookware. The vessel heat up extremely fast as heat transmitted directly through the base and round the body. It's suitable for slow cooking and perfectly for dishes which require precise temperature control.

Adding an aluminum core, it then becomes a 3 ply's construction where heat can be retained much longer. This combines both the advantage of copper's high heat transmitting rate and Aluminum's good heat retention where heat can be spread rapidly and also evenly throughout the entire vessel. This highly reduce the risk of overheal spots that causing food burn.

Commonly Copper clad material available are with 2, 3 & 5 layers where core material are mainly copper or aluminum alloy with stainless steel inner layer which provide very good hygienic aspects.





Pisa-S22

Multi-clad 3-ply 5-ply 7-ply

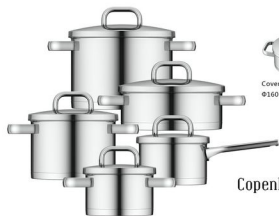


Covered Casserole
Ø200×130 mm

Covered Casserole
Ø240×140 mm

Covered Saucepan
Ø180×100 mm

Covered Saucepan
Ø160×90 mm



Copenhagen



Covered Casserole
Ø160×90 mm

Covered Casserole
Ø200×100 mm

Covered Casserole
Ø240×150 mm



Covered Saucepan
Ø160×90 mm

Covered Skillet
Ø240×70 mm



Camilla-S06

Multi-clad 3-ply 5-ply 7-ply



Covered Casserole
Ø180×135 mm

Covered Casserole
Ø200×155 mm

Covered Casserole
Ø240×170 mm

Covered Casserole
Ø280×210 mm

Covered Saucepan
Ø160×120 mm

Kate-S60

DeLuxe®



Covered Casserole
Ø180×100 mm

Covered Casserole
Ø200×110 mm

Covered Casserole
Ø240×130 mm

Covered Skillet
Ø240×70 mm

Covered Saucepan
Ø160×90 mm

Rufus A-X10

Ø200×93mm Casserole, 2.5L
Ø240×105mm Casserole, 4.1L
Ø240×70mm Skillet, 2.5L
Ø240×50mm Frypan, 2.4L
Ø280×50mm Grill pan, 2.4L



Crown B



Crown A-s03



Covered Casserole
Φ180×100 mm

Covered Casserole
Φ200×110 mm

Covered Casserole
Φ240×130 mm

Covered Saucepan
Φ160×90 mm

Covered Skillet
Φ240×70 mm



DeLuxe®



Covered Casserole
Φ180×84 mm

Covered Casserole
Φ200×93 mm

Covered Skillet
Φ240×65 mm

Covered Saucepan
Φ160×75 mm

Essex-X05

Warsaw



Covered Casserole
Φ180×84 mm



Covered Casserole
Φ200×93 mm



Covered Skillet
Φ240×65 mm



Covered Saucepan
Φ160×75 mm



Iris C-s05



Covered Casserole
Φ180×90 mm



Covered Casserole
Φ200×100 mm



Covered Casserole
Φ240×120 mm



Covered Casserole
Φ240×160 mm



Covered Saucepan
Φ160×80 mm



Munich D



Covered Casserole
Ø180×90 mm



Covered Casserole
Ø200×100 mm



Covered Casserole
Ø240×120 mm



Covered Casserole
Ø240×150 mm



Covered Saucepan
Ø160×80 mm



DeLuxe®

Morocco



Covered Casserole
Ø180×100 mm



Covered Casserole
Ø200×110 mm



Covered Casserole
Ø240×140 mm



Covered Saucepan
Ø160×90 mm



Auckland-B01



Covered Casserole
Ø180×100 mm
2.8L



Covered Casserole
Ø200×110 mm
3.8L



Covered Casserole
Ø240×133 mm
6.7L



Covered Casserole
Ø240×165 mm
8.4L



Covered Saucepan
Ø160×88 mm
2.0L



Covered Casserole
Ø200×130 mm



Covered Casserole
Ø240×155 mm



Covered Casserole
Ø240×185 mm



Covered Saucepan
Ø160×103 mm

Virginia B-B22



Berlin-B23

Multi-grad 3-ply/5-ply/7-ply



Covered Casserole
Ø180×115 mm



Covered Casserole
Ø200×125 mm



Covered Casserole
Ø240×145 mm



Covered Saucepan
Ø160×105 mm



Covered Casserole
Ø200×125 mm



Covered Casserole
Ø240×155 mm



Covered Saucepan
Ø160×100 mm



Covered Skillet
Ø240×80 mm

Hudson-s07



Rotterdam-B24

Ø160x80mm Saucepan,
 Ø300x100mm Casserole,
 Ø240x115mm Casserole,
 Ø240x130mm Casserole,
 Ø240x50mm Frypan,
 Ø240x110mm Steamer.



Porto-S10

Ø160x90mm Saucepan,
 Ø200x130mm Casserole,
 Ø240x160mm Casserole,
 Ø240x220mm Casserole,
 Ø200x113mm Steamer,
 Ø240x110mm Steamer.



Munich B-S10

Ø160x95mm Saucepan,
 Ø180x105mm Casserole,
 Ø200x115mm Casserole,
 Ø240x130mm Casserole,
 Ø240x90mm Steamer.



Munich A-S10

Ø160x95mm Saucepan,
 Ø180x105mm Casserole,
 Ø200x115mm Casserole,
 Ø240x130mm Casserole,
 Ø240x90mm Steamer.

Munich C-S10

Ø160x95mm Saucepan,
 Ø180x105mm Casserole,
 Ø200x115mm Casserole,
 Ø240x130mm Casserole,
 Ø240x90mm Steamer.



Moscow-S05

Ø160x100mm Saucepan,
 Ø200x120mm Casserole,
 Ø240x130mm Casserole,
 Ø240x50mm Frypan.



Covina-B08

Ø160x130mm Saucepán,
 Ø180x143mm Casserole,
 Ø200x160mm Casserole,
 Ø240x170mm Casserole.



Lublin-S05

Ø160x100mm Saucepán,
 Ø180x110mm Casserole,
 Ø200x120mm Casserole,
 Ø240x130mm Casserole,
 Ø240x70mm Skillet



Crescent-B03

Ø160x70mm Saucepán,
 Ø180x100mm Saucepán,
 Ø200x110mm Casserole,
 Ø240x160mm Casserole,
 Ø240x70mm Skillet.



Malta

Ø140x75mm Saucepán,
 Ø180x70mm Saucepán,
 Ø200x110mm Casserole,
 Ø240x235mm Casserole.



Arras-S13

Ø160x100mm Saucepán,
 Ø200x130mm Casserole,
 Ø240x235mm Casserole,
 Ø240x180mm Casserole,
 Ø240x50mm Frypan.



Manhattan-X13

Ø160x95mm Saucepán, 1.7L,
 Ø180x105mm Casserole, 2.4L,
 Ø200x110mm Casserole, 3.0L,
 Ø240x120mm Casserole, 4.1L,
 Ø240x155mm Casserole, 6.1L,
 Ø240x70mm Skillet, 3.0L,
 Ø240x50mm Fry pan, 1.9L.



Ø160x100mm Saucepan,
 Ø180x110mm Saucepan,
 Ø200x120mm Casserole,
 Ø40x130mm Casserole,
 Ø240x235mm Casserole,

Beverly-S11



Profi B-S03

Ø160x100mm Saucepan,
 Ø200x110mm Casserole,
 Ø40x140mm Casserole,
 Ø240x200mm Salet,

Rufus-X10

Ø200x93mm Casserole, 2.5L,
 Ø240x105mm Casserole, 4.1L,
 Ø240x70mm Salet, 2.8L,
 Ø260x50mm Frypan, 2.4L,
 Ø280x65mm Grill pan, 2.4L,



Iris A-B01

Ø160x88mm Saucepan, 2.0L,
 Ø180x100mm Casserole, 2.5L,
 Ø200x110mm Casserole, 3.8L,
 Ø240x165mm Casserole, 6.7L,

Como A-B03

Ø180x100mm Saucepan, 3.0L,
 Ø200x110mm Casserole, 3.8L,
 Ø240x130mm Casserole, 6.4L,
 Ø240x160mm Casserole, 9.6L,



Oxford

Ø160x95mm Saucepan, 2.0L,
 Ø180x110mm Saucepan, 3.0L,
 Ø200x123mm Casserole, 4.0L,
 Ø240x140mm Casserole, 6.7L,

Gourmet-S05

Ø16x100mm Saucepan,
 Ø20x120mm Casserole,
 Ø24x140mm Casserole,
 Ø24x60mm Skillet,
 Ø24x80mm Chef's pan.



Riga C-S03

Ø16x80mm Saucepan,
 Ø18x90mm Saucepan,
 Ø20x100mm Casserole,
 Ø24x120mm Casserole,
 Ø24x140mm Casserole.



Ø16x100mm Saucepan,
 Ø18x110mm Casserole,
 Ø20x120mm Casserole,
 Ø24x145mm Casserole.

Essential C-S05



Riga B-B01

Ø16x80mm Saucepan, 2.0L,
 Ø18x90mm Saucepan, 2.0L,
 Ø20x100mm Casserole, 3.8L,
 Ø24x110mm Casserole, 3.8L,
 Ø24x145mm Casserole, 8.4L.



Essential A-S05

Ø16x100mm Saucepan,
 Ø18x110mm Casserole,
 Ø20x120mm Casserole,
 Ø24x140mm Casserole.



Riga A-B01

Ø16x80mm Saucepan, 2.0L,
 Ø18x90mm Saucepan, 2.0L,
 Ø20x100mm Casserole, 3.8L,
 Ø24x110mm Casserole, 3.8L,
 Ø24x145mm Casserole, 8.4L.

Venice
 Ø160x80mm Saucepan,
 Ø200x100mm Casserole,
 Ø240x120mm Casserole,
 Ø240x30mm Frypan



Rufus B-X10

Ø160x75mm Saucepan,
 Ø180x85mm Saucepan,
 Ø200x93mm Casserole,
 Ø240x105mm Casserole,
 Ø240x43mm Frypan



Madrid-B01

Ø160x85mm Saucepan,
 Ø180x105mm Casserole,
 Ø200x115mm Casserole,
 Ø240x130mm Casserole,
 Ø240x43mm Frypan



Glasgow

Multi-Clad 3-ply 5-ply 7-ply

Ø160x85mm Saucepan,
 Ø180x105mm Casserole,
 Ø200x110mm Casserole,
 Ø240x130mm Casserole,
 Ø240x70mm Skillet



DeLuxe



Covered Casserole
 Ø200x125 mm

Covered Casserole
 Ø240x155 mm

Covered Saucepan
 Ø160x100 mm

Covered Saucepan
 Ø180x110 mm

Cuba



Covered Casserole
 Ø180x90 mm

Covered Casserole
 Ø200x100 mm

Covered Casserole
 Ø240x150 mm

Covered Saucepan
 Ø160x80 mm

Budapest

Milan-B05



Covered Casserole
 Ø200x90 mm

Covered Casserole
 Ø200x115 mm

Covered Skillet
 Ø240x70 mm

Covered Casserole
 Ø240x130 mm

Covered Saucepan
 Ø180x105 mm

Covered Saucepan
 Ø160x95 mm



Ø160x80 mm Covered Saucepan
 Ø180x90 mm Covered Saucepan
 Ø200x100 mm Covered Casserole
 Ø240x120 mm Covered Casserole
 Ø240x140 mm Covered Casserole

Brussels



Frypan-A
 Ø200x45 mm
 Ø240x43 mm
 Ø260x48 mm
 Ø280x53 mm
 Ø300x63 mm

Frypan-B
 Ø200x45 mm
 Ø240x50 mm
 Ø260x55 mm
 Ø280x60 mm
 Ø300x70 mm

Frypan-C
 Ø200x43 mm
 Ø240x45 mm
 Ø280x50 mm
 Ø300x58 mm

Frypan-D
 Ø200x45 mm
 Ø240x50 mm
 Ø280x58 mm



Rectangular Roaster
 260x260mm



Roaster A1
 450x265x40x4.0 mm



Roaster A2
 450x265x40x4.0 mm



Roaster A3
 450x265x40x4.0 mm



Roaster with Cover
 260x220x75x0.8 mm



Roaster with Cover
 350x250x75x3.0 mm



Roaster
 410x350x75x3.0 mm



Rack

Specialty Items

Besides cookware, we have many more... Whistle Kettle, Multi Steamers, Pasta insert, Asparagus pot, Colander, ect.

Egg Poachers

Ø180x45 mm
 Ø220x45 mm



COLANDER

Ø200x130mm





Salad Bowl

Φ160x85mm
Φ200x105mm
Φ240x127mm



Dish & Bowl

Φ225x16mm
Φ220x31mm
Φ225x105mm



Kettle

Prague Fondue-X13
Φ160x95mm Casserole, 2.0L



Egg shape
Φ190



Hemicycle shape
Φ190



Heat-resisting paint



Pasta insert - E13
Φ220X217 mm



Pasta insert - E01
Φ200X195 mm
Φ240X208 mm



Pasta insert - E02
Φ200X175 mm
Φ240X145 mm
Φ240X175 mm



Φ160/180 mm Steamer



Φ180/200 mm Steamer



Φ200/240 mm Steamer



Φ160/180/200 mm Steamer



Φ200/220/240 mm Steamer



Steamer : Φ200/Φ240/Φ260/Φ280/Φ300 mm



Rose Steamer
Φ240 mm



Steamer
Φ320 mm (for Φ320 mm wok)



Pressure Cooker

Ø220x120x15 mm---4.5L
Ø220x160x15 mm---6.0L
Ø220x212x15 mm---8.0L



DeLuxe®

Seasoning Shaker (2 pcs/set)



Ladle
Turner
Skimmer
Egg whisk
Slotted Turner
Spaghetti Server

Kitchen Tool Sets (6 pcs/set)



A



B



British Jazz

Ø320x120 mm Wok
Ø360x115 mm Wok
Ø320x88 mm Steamer

Table Bin

Ø200x270 mm

