

ZWILLING J.A. HENCKELS

Food Service Catalog



ZWILLING
J.A.HENCKELS

Cutlery, Flatware, Cookware, Glassware & Accessories



ZWILLING.
Passion for the best.
Since 1731.

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ZWILLING
J.A.HENCKELS



About the ZWILLING Group



One of the oldest global trademarks on record, ZWILLING J.A. Henckels was founded in 1731 when knife-maker Peter Henckels registered the ZWILLING (German for TWIN) logo with the Cutlers Guild of Solingen, Germany. His son, Johann Abraham Henckels, was a visionary who gave the company its namesake and opened its first store in Berlin in 1818.

In 1883, the foundation for global expansion was established with the opening of a New York location. Additional stores followed in Vienna in 1884, as well as Copenhagen and Rotterdam in 1897. In 1909, ZWILLING J.A. Henckels set up its first subsidiary business in the United States. Others soon followed in Canada, the Netherlands, Denmark, Switzerland, Japan, Italy, France, Spain, China and Taiwan, Great Britain and Brazil.

Today, The ZWILLING Group has a tightly-knit distribution network in more than 100 countries and supplies retailers and food service distributors around the world with its products.

Within the last decade, the ZWILLING Group has grown to include MIYABI Japanese cutlery, Staub French enameled cast iron cookware and Demeyere Belgian stainless steel cookware.



Berlin 1818



Paris 1927



Frankfurt 1952





About ZWILLING J.A. Henckels



A modern company with a long history, ZWILLING J.A. Henckels has been making premium quality cutlery since 1731. Respected as an innovator in the industry, ZWILLING J.A. Henckels remains rooted in the foundation upon which it was built: a tradition of quality and excellence forged nearly three centuries ago. The company's blend of cutting-edge technology, time-honored technique, exceptional standards, and skilled craftsmanship is their unique recipe for their premium products.

ZWILLING J.A. Henckels has evolved from being the world's leading manufacturer of high quality cutlery to the "modern kitchen specialist." From chef's knives to sauce pans, this extensive line of glassware, cookware, cutlery and kitchen tools is indispensable for culinary professionals.

ZWILLING's ****FOUR STAR® and PROFESSIONAL "S" lines have been the premium industry standard in the commercial kitchen for years. The innovative ZWILLING® Pro line with a curved bolster was recently added to the portfolio. ZWILLING has also developed lines specific to the food service industry including TWIN® Master and ZWILLING® KolorID. ZWILLING offers three diverse cookware series, of which ZWILLING Commercial was specifically designed to meet the exacting demands of professional kitchens. With two collections of 18/10 and 18/0 flatware and an extensive selection of steak knives, ZWILLING's kitchen expertise extends to the dining table.



ZWILLING® Pro



ZWILLING® Aurora



Bellasera



About MIYABI



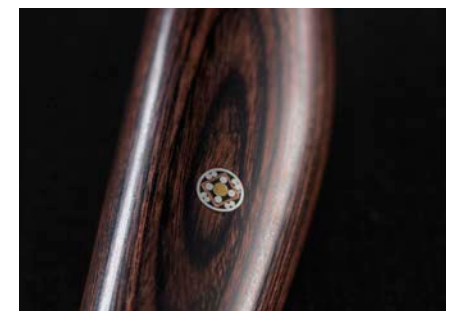
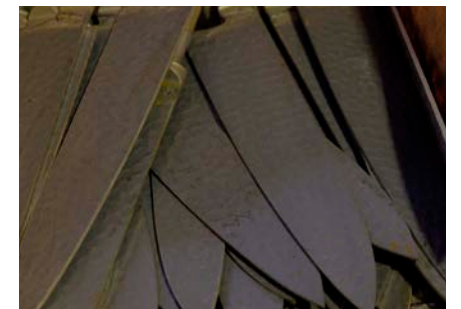
Based in Seki, Japan—the samurai sword-making capital of the world since the 14th century—MIYABI was acquired by the ZWILLING Group in 2004. By merging German engineering and strict quality standards with traditional Japanese bladesmithing, MIYABI makes the ultimate Japanese knives.

MIYABI knives embody the grace, elegance, and sophistication synonymous with Japanese culture. Jointly developed with Chef Rokusaburo Michiba, and more recently with Chef Masaharu Morimoto, MIYABI knives are crafted to meet the demands of discerning chefs. With authentic Japanese blade designs, extraordinary sharpness and special handle materials and shapes, the MIYABI collection offers beautiful styles that will fascinate from the first cut.

It takes more than 100 steps and 42 days to make one knife worthy of the MIYABI brand. Just as gourmet meals are made with high-quality ingredients, all MIYABI blades are forged from the most premium steels. Each knife is fabricated with both modern machinery and traditional craftsmanship. This merging of machine and hand is MIYABI's recipe for knife perfection.



MIYABI KAIZEN





About DEMEYERE



Beautifully crafted and expertly constructed, Demeyere cookware offers the ultimate stainless steel experience. Acquired by the ZWILLING Group in 2008, this premium Belgian brand is the preferred stainless steel cookware of Europe's Michelin-starred chefs.

Since its foundation in 1908 in the Belgian city of Herentals, four generations of Demeyeres have maintained the company's commitment to tradition, innovation, design, and excellence. State of the art technologies, like durability-maximizing Silvinox and energy-efficient TripleInduc, contribute to the remarkable performance of each pot and pan. With equal attention given to both the aesthetic qualities and functionality, Demeyere crafts every piece of cookware to perform beautifully and last a lifetime.

Demeyere stands out with its customized construction, in which each pan shape is composed of different materials and thicknesses. Tailor-made to each cooking technique, this high-performing cookware compliments the chef's talents and choice ingredients for excellent cooking results. With durable, welded handles, easy-to-clean surfaces, and energy-efficient capabilities, each pan meets the demands of busy restaurant kitchens.



DEMEYERE Industry



About STAUB



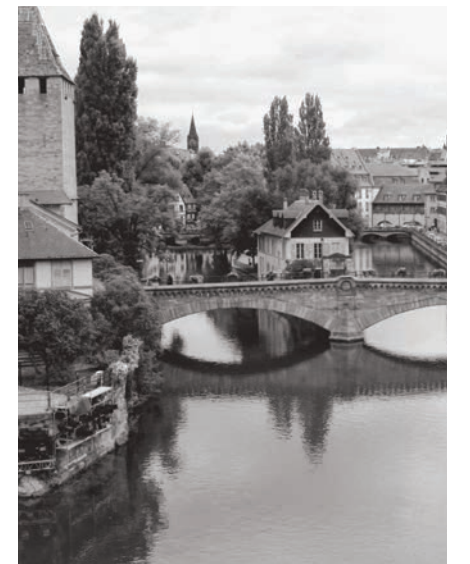
Made in France, Staub enameled cast iron cookware is the choice of the world's best chefs. Chefs choose Staub because of its superior cooking surface, exceptional durability and timeless beauty.

Rooted in French culinary heritage, Staub began as a family-owned company in 1974 in Alsace. The grandson of a cookware merchant, Francis Staub set out to create the perfect pot for choucroute and the other hearty dishes beloved throughout the region, which is known for its rich history of craftsmanship and culinary excellence. In an old artillery factory, Staub combined durable cast iron with modern enameling to craft his first pot: the famous Staub cocotte.

This "perfect pot" is the benchmark for enameled cast iron cookware. To this day, Staub's entire cast iron collection is still manufactured in France, ensuring their flawless quality. The company's intricate fabrication techniques have been developed to deliver products that are exquisite in both form and function. Used in prestigious restaurants around the world, Staub's cast iron and ceramic pieces transition effortlessly and elegantly from the kitchen to the table. Staub was added to the ZWILLING Group portfolio in 2008.



Chefs Christophe Muller, Paul Bocuse and Gille Reinhardt shown at Bocuse's L'Auberge du Pont de Collonges, a Michelin three-star restaurant.



Turckheim, Alsace, France



About BALLARINI



Proudly made in Italy, Ballarini specializes in premium nonstick cookware inspired by the rich tradition of Italian cuisine. Since 1889, five generations of Ballarini's have fabricated Europe's leading nonstick brand in Rivarolo Montovano, a quaint, 2000-person town tucked between Milan and Parma. Being based in a small Italian village keeps Ballarini true to its roots: quality, innovation, and respect for the environment.

More than production, Made in Italy symbolizes the Italian cuisine, culture, tradition and design infused in each Ballarini piece. To cook with a Ballarini pan is to experience Italy. Italians have cooking in their DNA—passion flavors their food, which is adored around the world. Their demand for quality cookware pushes Ballarini to develop the best performing products. Based on these real kitchen needs, Ballarini creates the go-to nonstick pans for top chefs.

Quality is the core of Ballarini's success. Premium aluminum guarantees even heat distribution and retention. Exceptional coatings lengthen the lifespan of the pans and are easy to clean, so no time is wasted on washing and more is spent on cooking.

The ZWILLING Group acquired Ballarini in 2015. Everyone is a chef when cooking with Ballarini.





ZWILLING® Cutlery



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CUTLERY

Founded in 1731, ZWILLING J.A. Henckels has an unrivaled expertise in the manufacturing of premium cutlery. In over 280 years, this industry leader has perfected steel selection, hardening processes, blade sharpening and handle manufacturing. The result: extremely sharp and durable blades with optimal balance and ergonomics.

The knives are made of proprietary high quality special formula steel. Combined with ZWILLING's signature ice-hardening technique, these FRIODUR blades are harder, sharper, they will NOT STAIN or chip and they retain their sharpness longer.

Precision-stamped or forged from a single piece of steel, these knives have an exceptionally sturdy, balanced and flexible blade. Each knife is honed and hand-finished by the most skilled artisans. Professional chefs worldwide trust the tradition and quality of these impressive knives.

ZWILLING® KolorID	16
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★★★★FOUR STAR®	38

ZWILLING® KolorID

Made in Spain



- High carbon, nitrogen enriched NO STAIN steel
- One-piece precision stamped blade for a lighter weight knife without sacrificing strength
- Ice-hardened FRIODUR® blade starts sharper stays sharper longer and has superior resilience
- Precision-honed and laser controlled edge to ensure ideal cutting angles for sharpness and durability
- Non-hydroscopic safe-grip (won't absorb liquids) molded polypropylene handle safe up to 100°C / 212°F
- Each knife comes with 6 color buttons to identity food preparation tasks to prevent cross-contamination. Color buttons are easy to interchange.
- Dishwasher safe

The ingenious 6 color ID button system easily identifies a knife to prevent cross-contamination during food preparation—ideal for the conscientious chef. These precision stamped, finely honed, high-performance “NO-STAIN” stainless steel blades with ergonomic, safe-grip handles make ZWILLING KolorID the perfect knives for the commercial kitchen.

SUGGESTED COLOR / FOOD REFERENCES

- RAW MEAT
- RAW VEGETABLES
- COOKED AND SMOKED MEATS
- FISH AND SEAFOOD
- SALADS AND FRUITS
- BAKERY AND DAIRY PRODUCTS

HACCP & NSF approved.



Features removable color button for fully customizable knives

ZWILLING® KolorID

Made in Spain



	DESCRIPTION	ITEM NUMBER
	5" Utility Knife	33107-131
	6" Boning Knife	33104-151
	6" Flexible Boning Knife	33105-151
	7" Hollow Edge Santoku Knife	33108-181
	8" Fillet Knife	33103-201
	8" Hollow Edge Chef's Knife	33111-201
	8" Chef's Knife	33101-201
	10" Chef's Knife	33101-251
	12" Chef's Knife	33101-301
	10" Pastry/Slicing Knife	33106-251
	12" Serrated Pastry Knife	33106-301
	10" Hollow Edge Slicing Knife	33110-251
	14" Hollow Edge Slicing Knife	33110-361
	Kolor ID Buttons (6-pcs)	33100-999



The knives in this series are NSF certified and have been independently tested for use in a commercial food service setting. They conform to all relevant NSF / ANSI standards for commercial food use.

TWIN® Master

Made in Spain

- High carbon, nitrogen enriched NO STAIN steel
- One-piece precision stamped blade for a lighter weight knife without sacrificing strength
- Ice-hardened FRIODUR® blade starts sharper stays sharper longer and has superior resilience
- Precision-honed and laser controlled edge to ensure ideal cutting angles for sharpness and durability
- ZWILLING J.A. Henckels logo debossed on the handle
- Dishwasher safe

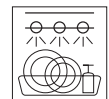
The professional's choice: TWIN Master meets all the requirements of strict hygiene, safety and quality regulations demanded in a commercial kitchen. Featuring a high initial cutting performance, long lasting cutting properties and ergonomically shaped handles, TWIN Master provides the ideal selection of knives for a demanding kitchen. The 6 handle colors allow for a wide variety for the selective chef. Perfect for commercial kitchens following HACCP guidelines.

Handles available in 6 colors:



- RAW MEAT
- RAW VEGETABLES
- COOKED AND SMOKED MEATS
- FISH AND SEAFOOD
- SALADS AND FRUITS
- BAKERY AND DAIRY PRODUCTS

HACCP & NSF approved.



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TWIN® Master

Made in Spain



ZWILLING
J.A.HENCKELS

	DESCRIPTION						
	6" Boning Knife	32100-163	32100-164	32100-160		32200-164	32300-164
	6" Flex Boning Knife	32101-163	32101-164	32101-160		32201-164	32301-164
	6" Wide Boning Knife	32131-163	32131-164	32131-160		32231-164	32331-164
	8" Pro Butcher Knife	32106-203		32106-200		32206-204	32306-204
	8" Chef's Butcher Knife	32107-203		32107-200		32207-204	32307-204
	8" Chef's Knife	32108-203	32108-204	32108-200	32108-202	32208-204	32308-204
	9.5" Chef's Knife	32108-253	32108-254	32108-250	32108-252	32208-254	32308-254
	9.5" Slicing Knife			32112-250		32212-254	32312-254
	9.5" Serrated Pastry Knife			32110-250		32210-254	32310-254
	9.5" Serrated Slicing Knife	32102-253		32102-250		32202-254	32302-254
	11.5" Serrated Slicing Knife	32102-303		32102-300		32202-304	32302-304
	11.5" Chef's Knife	32108-303	32108-304	32108-300	32108-302	32208-304	32308-304

CUTLERY



The knives in this series are NSF certified and have been independently tested for use in a commercial food service setting. They conform to to all relevant NSF / ANSI standards for commercial food use.

TWIN® Master Paring Knives

Made in Spain



	DESCRIPTION	ITEM NUMBER
	Black 2.5" Bird's Beak	32200-064
	White 2.5" Bird's Beak	32300-064
	Yellow 2.5" Bird's Beak	32100-060
	Red 2.5" Bird's Beak	32100-063
	Blue 2.5" Bird's Beak	32100-064
	Green 2.5" Bird's Beak	32100-062
	Black 3" Kadamono	32200-084
	White 3" Kadamono	32300-084
	Yellow 3" Kadamono	32100-080
	Red 3" Kadamono	32100-083
	Blue 3" Kadamono	32100-084
	Green 3" Kadamono	32100-082
	Black 4" Parer	32200-104
	White 4" Parer	32300-104
	Yellow 4" Parer	32100-100
	Red 4" Parer	32100-103
	Blue 4" Parer	32100-104
	Green 4" Parer	32100-102

Steak Knives



	DESCRIPTION	ITEM NUMBER
	12-pc ZWILLING® Steak House Set 4.5" Serrated Jumbo Steak Knives Black Poly	39040-000
	12-pc ZWILLING® Steak House Set 4.5" Serrated Jumbo Steak Knives Medium Brown Pakka Wood	39042-000
	12-pc ZWILLING® Steak House Set 4.5" Serrated Jumbo Steak Knives Dark Brown Pakka Wood	39043-000
	12-pc ZWILLING® Steak House Set 4.5" Fine Edge Jumbo Steak Knives Black Poly	39044-000
	12-pc ZWILLING® Steak House Set 4.5" Fine Edge Jumbo Steak Knives Medium Brown Pakka Wood	39046-000
	12-pc ZWILLING® Steak House Set 4.5" Fine Edge Jumbo Steak Knives Dark Brown Pakka Wood	39045-000
	4-pc TWIN® Gourmet Steak Knife Set	39123-000
	8-pc TWIN® Gourmet Steak Knife Set with Wood Presentation Box	39123-850
	4-pc Stainless Steel Serrated Steak Knife Set	39135-000
	4-pc ZWILLING® Pro Steak Knife Set	38430-002
	4-pc PROFESSIONAL "S" Steak Knife Set	39188-000
	4-pc FOUR STAR® Steak Knife Set	39190-000



ZWILLING® Pro is the most-user friendly knife on the market. Designed by internationally acclaimed designer Matteo Thun, years of work culminated in the ZWILLING wedge geometry that improves comfort and optimizes cutting technique.

The innovative curved bolster is an extension of the hand, supporting the professional grip with thumb and index finger on the blade. The curved blade supports both classic Western circular or rocking cuts and Asian-style chopping cuts.











The knives are made of proprietary special formula steel that has been perfected for over 280 years. Combined with ZWILLING's signature ice-hardening technique, these FRIODUR® blades are harder, sharper, they will NOT STAIN or chip and they retain their sharpness longer.

Precision-forged from a single piece of steel, these SIGMAFORGE® knives have an exceptionally sturdy, balanced and flexible blade. Each knife is honed and hand-finished by the most skilled artisans.

FEATURES

- Manufactured in Solingen, Germany
- Special formula high carbon NO STAIN steel
- Curved bolster encourages cutting with improved precision, safety and comfort
- SIGMAFORGE® knife is forged from a single piece of solid steel
- Ice-hardened FRIODUR® blade starts sharper, stays sharper longer, and has superior resilience
- Precision-honed blade and laser-controlled edge ensures ideal cutting angle for sharpness and durability
- Full-edge utility: whole length of the blade can be used for cutting and chopping and the edge can be sharpened from bolster to tip
- Ergonomic polymer, three-rivet handle is perfectly bonded to the full tang
- 57 Rockwell Hardness = excellent edge retention
- Edge angle - 15° per side (Santoku - 10°)



	DESCRIPTION	ITEM NUMBER
	2.75" Bird's Beak Peeling Knife	38400-053
	3" Paring Knife	38400-083
	3" Kudamono Paring Knife	38400-093
	4" Paring Knife	38400-103
	5" Serrated Utility Knife	38400-133
	5" Serrated Utility Knife with groundbreaking Z15 serration	38410-133
	5" Paring/Utility/Stiletto Knife	38420-133
	5.5" Prep Knife	38400-143
	5.5" Serrated Prep Knife with groundbreaking Z15 serration	38425-143
	5.5" Flexible Boning Knife	38404-143



	DESCRIPTION	ITEM NUMBER
	5.5" Hollow Edge Santoku Knife	38408-143
	5.5" Hollow Edge Rocking Santoku Knife	38428-143
	6" Utility Knife	38400-163
	6" Chef's Knife	38405-163
	6" Traditional Chef's Knife	38401-163
	6.5" Hollow Edge Nakiri Knife	38419-173
	7" Carving Fork (Flat)	31023-183
	7" Fillet Knife	38403-183
	7" Hollow Edge Santoku Knife	38408-183
	7" Hollow Edge Rocking Santoku Knife	38418-183







	DESCRIPTION	ITEM NUMBER
	7" Chinese Chef's Knife/Vegetable Cleaver	38419-183
	8" Carving Knife	38400-203
	8" Chef's Knife	38401-203
	8" Traditional Chef's Knife	38411-203
	8" Serrated Traditional Chef's Knife with Ultimate Serration	38421-203
	8" Wide Chef's Knife	38405-203
	8" Smart/Ridged Chef Knife	38412-203
	8" Bread Knife	38406-203
	10" Slicing Knife	38400-263
	10" Chef's Knife	38401-263



	DESCRIPTION	ITEM NUMBER
	10" Ultimate Bread Knife with Ultimate Serration	38406-263
	ZWILLING® Pro 2-Piece Carving Set	38430-003
	2-pc Chef's Set Includes: 4" Paring Knife 8" Chef's Knife	38430-004
	2-pc Prep Knife Set Includes: 5.5" Serrated Prep Knife 5.5" Fine Edge Prep Knife	38430-014
	3-pc Starter Knife Set Includes: 3" Paring Knife 5" Serrated Utility Knife 8" Chef's Knife	38430-008
	5-pc Studio Block Set Includes: 4" Paring Knife 5" Serrated Utility Knife 6" Chef's Knife Twin Shears Twin Studio Block	38442-005



	DESCRIPTION	ITEM NUMBER
	7-pc Knife Block Set Includes: 4" Paring Knife 5" Serrated Utility Knife 5.5" HE Santoku Knife 8" Chef's Knife TWIN Kitchen Shears TWIN 9" Sharpening Steel PRO Hardwood 16-slot Block	38445-000
	9-pc Knife Block Set Includes: 3" Paring Knife 4" Paring Knife 5.5" HE Santoku Knife 6" Utility 8" Chef's Knife 8" Bread TWIN Shears TWIN 9" Sharpening Steel PRO Hardwood 10-slot Block	38430-000
	12-pc Knife Block Set Includes: 4" Paring Knife 5" Serrated Utility Knife 7" HE Santoku 8" Chef's Knife 8" Bread Knife 4-pc Steak Knife Set TWIN Shears TWIN 9" Sharpening Steel PRO Hardwood 10-slot Block	38435-000
	17-pc Knife Block Set Includes: 2.75" Bird's Beak Peeling Knife 3" Paring Knife 4" Paring Knife 5" Serrated Utility Knife 5" HE Santoku 7" HE Rocking Santoku 8" Chef's Knife 8" Bread Knife 6-pc Steak Knife Set TWIN Shears TWIN 9" Sharpening Steel PRO Hardwood 16-slot Block	38442-017

PROFESSIONAL "S"



PROFESSIONAL "S" are the classic knives for the professional kitchen.

The knives are made of proprietary special formula steel that has been perfected for over 280 years. Combined with ZWILLING's signature ice-hardening technique, these FRIODUR® blades are harder, sharper, they will NOT STAIN or chip and they retain their sharpness longer.

Honed and hand-finished by the most skilled artisans, the knives' laser-controlled edge is incredibly sharp. The sturdy bolster provides the right balance and acts as a finger guard.

Precision-forged from a single piece of solid steel, these three-rivet-handle knives deliver optimum balance and safe handling. Professional chefs worldwide trust the tradition and quality of these impressive knives.









FEATURES

- Manufactured in Solingen, Germany
- Special formula high carbon NO STAIN steel
- SIGMAFORGE® knife is forged from a single piece of solid steel
- Ice-hardened FRIODUR® blade starts sharper, stays sharper longer, and has superior resilience
- Precision-honed blade and laser-controlled edge ensures ideal cutting angle for sharpness and durability
- Ergonomic polymer, three-rivet handle is perfectly bonded to the full tang
- 57 Rockwell Hardness = excellent edge retention
- Edge angle - 15° per side (Santoku - 10°)







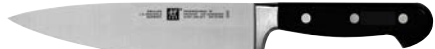
PROFESSIONAL "S"



	DESCRIPTION	ITEM NUMBER
	2.75" Bird's Beak Peeling Knife	31020-053
	2.75" Trimming Knife	31020-063
	3" Paring Knife	31020-083
	4" Paring Knife	31020-103
	5" Serrated Utility Knife	31025-133
	5" Hollow Edge Santoku Knife	31120-143
	5.5" Fine Edge Prep Knife	31031-143
	5.5" Flexible Boning Knife	31024-143






PROFESSIONAL "S"



	DESCRIPTION	ITEM NUMBER
	6" Utility Knife	31020-163
	6" Chef's Knife	31021-163
	7" Flat Tine Carving Fork	31023-183
	7" Fillet Knife	31030-183
	7" Hollow Edge Santoku Knife	31120-183
	8" Carving Knife	31020-203
	8" Chef's Knife	31021-203
	8" Bread Knife	31026-203

PROFESSIONAL "S"



	DESCRIPTION	ITEM NUMBER
	10" Flexible Slicing Knife	31020-263
	10" Chef's Knife	31021-263
	12" Salmon Slicing Knife	31122-313
	2-Piece PROFESSIONAL "S" Carving Set	35601-100
	2-pc Chef's Set Includes: 4" Paring Knife 8" Chef's Knife	35645-000
	3-pc Starter Knife Set Includes: 4" Paring 5" Serrated Utility Knife 8" Chef's Knife	35645-001
	5-pc Studio Block Set Includes: 4" Paring Knife 5" Serrated Utility Knife 6" Chef's Twin Shears Twin Studio Block	35627-005

ZWILLING® Pro Holm Oak



ZWILLING® Pro Holm Oak adds a handsome wooden handle to ZWILLING J.A. Henckels' most user-friendly knife, the ZWILLING® Pro.

Crafted from Mediterranean Holm Oak, the rustic-chic handles offer a comfortable feel for fatigue-free cutting. Designed by internationally acclaimed architect Matteo Thun, the innovative curved bolster acts as an extension of the hand for improved comfort and cutting technique.

The precision-forged SIGMAFORGE® knives are strengthened by an exclusive, special formula, high carbon stainless steel. Combined with ZWILLING's signature ice-hardening technique, these FRIODUR® blades are harder, sharper and they will NOT STAIN or chip. Discerning chefs appreciate how well they retain their sharpness with regular use.


FEATURES AND BENEFITS

- Manufactured in Germany
- Special formula high-carbon NO STAIN stainless steel
- SIGMAFORGE® knife is forged from a single piece of solid steel
- Ice-hardened FRIODUR® blade starts sharper, stays sharper longer, and has superior resilience
- Curved bolster encourages cutting with improved precision, safety and comfort
- Full tang and handle are triple-riveted for superb stability
- Mediterranean Holm Oak handles offer a comfortable feel for fatigue-free cutting
- Hand wash only
- 57 Rockwell Hardness = excellent edge retention





ZWILLING® Pro Holm Oak



	DESCRIPTION	ITEM NUMBER
	3" paring Knife	38460-083
	4" Paring Knife	38460-103
	5" Serrated Utility Knife	38460-133
	5.5" Fine Edge Prep Knife	38470-143
	5.5" Hollow Edge Santoku Knife	38468-143
	6" Utility Knife	38460-163
	6" Wide Chef's Knife	38465-163
	7" Hollow Edge Santoku Knife	38468-183
	7" Rocking Santoku Hollow Edge	38478-183

ZWILLING® Pro Holm Oak



DESCRIPTION	ITEM NUMBER
 7" Filleting Knife	38463-183
 8" Chef's Knife	38461-203
 8" Bread Knife	38466-203
 8" Slicing Knife	38460-203
 10" Chef's Knife	38461-263
 10" Bread Knife	38466-263
 4.5" Steak Knife	38479-120
 4pc Steak Knife Set	38479-400

ZWILLING® Pro Holm Oak



DESCRIPTION	ITEM NUMBER
 7-pc Knife Block Set	38480-003
 7-pc Knife Block Set	38480-007
 10-pc Knife Block Set	38480-010
 10-pc Knife Block Set	38480-011

FOUR STAR® is the top-selling knife series of ZWILLING J.A. Henckels worldwide.

Honed and hand-finished by the most skilled artisans, this celebrated collection is the model of safety, ergonomics and comfort. Thanks to their seamless transition from bolster to handle, the knives are comfortable to use for long periods of time. The bolster provides the right balance while acting as a safe finger guard.










The knives are made of proprietary special formula steel that has been perfected for over 280 years. Combined with ZWILLING's signature ice-hardening technique, these FRIODUR® blades are harder, sharper, they will NOT STAIN or chip and they retain their sharpness longer.

Precision-forged from a single piece of steel, the SIGMAFORGE® knives have an exceptionally sturdy, balanced and flexible blade.

FEATURES

- Manufactured in Solingen, Germany
- Special formula high carbon NO STAIN steel
- SIGMAFORGE® knife is forged from a single piece of solid steel
- Ice-hardened FRIODUR® blade starts sharper, stays sharper longer, and has superior resilience
- Precision-honed blade and laser-controlled edge ensures ideal cutting angle for sharpness and durability
- Ergonomic polypropylene handles permanently bonded for seamless accuracy and gaps
- 57 Rockwell Hardness = excellent edge retention
- Edge angle - 15° per side (Santoku - 10°)



	DESCRIPTION	ITEM NUMBER
	2.75" Bird's Beak Peeling Knife	31070-053
	2.75" Trimming Knife	31070-063
	3" Paring Knife	31070-083
	4" Paring Knife	31070-103
	5" Serrated Utility Knife	31070-133
	5" Hollow Edge Santoku Knife	31119-143
	5" Hollow Edge Rocking Santoku Knife	31098-143
	5.5" Prep Knife	31093-143
	5.5" Flexible Boning Knife	31086-143

	DESCRIPTION	ITEM NUMBER
	6" Utility Knife	31070-163
	6" Chef's Knife	31071-163
	6" Meat Cleaver	31095-150
	6" Santoku Knife	31118-163
	7" Fillet Knife	31073-183
	7" Chef's Knife	31071-183
	7" Hollow Edge Santoku Knife	31119-183
	7" Hollow Edge Rocking Santoku Knife	31098-183
	8" Chef's Knife	31071-203

	DESCRIPTION	ITEM NUMBER
	8" Bread Knife	31076-203
	10" Flexible Slicing Knife	31070-263
	10" Chef's Knife	31071-263
	10" Hollow Edge Slicing Knife	31081-263
	2-pc Carving Knife & Fork Set	35037-000
	2-pc Fish Fillet Knife and Leather Sheath Set	35111-002
	"Rock & Chop" 2-pc Knife Set Includes: 7" Rocking HE Santoku 5.5" Fine Edge Prep Knife	35177-002
	"The Must Haves" 2-pc Knife Set Includes: 4" Paring Knife 8" Chef's Knife	35175-000



KRAMER by **ZWILLING** 

Cutlery Collection

ZWILLING is proud to partner with world-renowned bladesmith and Savor's "Master of the Blade," Bob Kramer. Together we have created knives of exceptional authenticity, sharpness, and beauty.

Bob Kramer's dedication to excellence and passion for designing the perfect knife knows no end. ZWILLING shares that same passion and combines it with the best German engineers and exceptionally skilled Japanese mastercraftsmen to bring Bob's vision and attention to detail to life in three very special collections.

Each knife is made in Seki, Japan, where it takes 42 days and 45 artisans to manufacture one knife. As a finishing touch, Bob crafts the central mosaic pin in his Olympia, Washington workshop and sends them to Japan to be inlaid in the handle.

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KRAMER by **ZWILLING** 
EUROLINE Essential Collection



Master Bladesmith Bob Kramer partnered with ZWILLING to create the EUROLINE Essential Collection, premium knives that boast the durability and sharpness to stand up to the most demanding environment. Influenced by traditional European design, each knife in this esteemed line is built to last a lifetime.

Fabricated in the knife-making capital of Seki, Japan, these exceptional knives undergo a rigorous 100-step, 42-day manufacturing process during which they pass through the hands of 45 expert artisans. The revolutionary FC61 steel retains a screaming-sharp edge and is incredibly durable.

Bob Kramer's designs have an extremely wide blade to maximize knuckle clearance for larger hands and for cutting through large produce and piles of food. For a secure, supremely comfortable grip, hand-ground brushed polymer handles feature a complex curvature that mirrors the palm.






FEATURES AND BENEFITS

- Manufactured in Seki, Japan
- FC61 fine-carbide steel
- Designed to Master Bladesmith Bob Kramer's exacting specifications
- Ice-hardened CRYODUR® blade boasts extremely long lasting sharpness
- Traditional 3-step hand sharpening for exceptionally high sharpness
- Polished bolster and full tang construction for perfect balance
- Brushed polymer handles mirror the palm for a secure, supremely comfortable grip
- Handcrafted, signature Bob Kramer handle mosaic pin
- 61 Rockwell Hardness = exceptional edge retention
- Edge angle - 9°-12° on each side



KRAMER by **ZWILLING** 
EUROLINE Essential Collection



DESCRIPTION	ITEM NUMBER
 4" Paring Knife	34980-103
 5" Utility Knife	34980-133
 6" Chef's Knife	34981-163
 8" Chef's Knife	34981-203
 10" Chef's Knife	34981-263

KRAMER by **ZWILLING** 
EUROLINE Stainless
Damascus Collection



Created with Master Bladesmith Bob Kramer, the KRAMER by ZWILLING® EUROLINE Stainless Steel Damascus Collection features stainless steel blades made to his exacting standards, maximizing curves, balance and utility.

Kramer's design has an extremely wide blade to maximize knuckle clearance for larger hands and for cutting through large produce and piles of food. Chopped food can easily be transported with this impressive, broad blade.

The knives are hand-finished with a traditional 3-step process by skilled Japanese artisans. Combined with the SG2 micro-carbide powder steel, the ice-hardened CRYODUR® blades deliver scalpel-like sharpness, stay sharper longer and can withstand more sharpening over their lifespan.

The SG2 super steel core is protected by an exceptionally beautiful 100-layer Chevron Damascus pattern, which is complimented by a stunning black linen Micarta handle and signature Bob Kramer mosaic pin.

FEATURES

- Manufactured in Seki, Japan
- SG2 (MC63) micro-carbide powder steel
- Designed to Master Bladesmith Bob Kramer's exacting specifications
- Ice-hardened CRYODUR® blade for extremely long-lasting sharpness
- Traditional 3-step hand sharpening for exceptionally high sharpness
- Fully-rounded and mirror-polished spine and coil
- Double-tapered blade and tang
- Beautiful 101-layer Chevron Damascus design
- Riveted black linen Micarta handle with Bob Kramer mosaic pin will not crack or discolor
- 63 Rockwell Hardness = exceptional edge retention
- Edge angle - 9°-12° on each side



KRAMER by **ZWILLING** 
EUROLINE Stainless
Damascus Collection



	DESCRIPTION	ITEM NUMBER
	3.5" Paring Knife	34890-103
	5" Utility Knife	34890-133
	6" Chef's Knife	34891-163
	7" Santoku Knife	34897-183
	8" Chef's Knife	34891-203
	9" Carving Knife	34890-233

KRAMER by **ZWILLING** 
EUROLINE Carbon Collection



The KRAMER by ZWILLING® EUROLINE Carbon Collection is the first line created with Master Bladesmith Bob Kramer.

With over 18 years of forging experience, Bob has partnered with ZWILLING J.A. Henckels to craft a knife that is an exact replica of the straight carbon steel knives made in his Olympia, Washington workshop.

Bob's design has an extremely wide blade to maximize knuckle clearance for larger hands and for cutting through large produce and piles of food. Chopped food can easily be transported with this impressive, broad blade.

A material nearly lost to the home kitchen, straight carbon steel requires knowledge and care to maintain. In return, owners will be rewarded with a sharpness and keenness of edge that only straight carbon can deliver.

Hand-finished with a 3-step process by the most skilled Japanese artisans, the outstanding blade is paired with a stunning hand-shaped Grenadille wood handle with brass rivets and a Bob Kramer mosaic pin.


FEATURES

- Manufactured in Seki, Japan
- Straight carbon steel 52100
- Designed to Master Bladesmith Bob Kramer's exacting specifications
- Special oil-quenching hardening process
- Traditional 3-step hand sharpening for exceptionally high sharpness
- Fully-rounded and mirror-polished spine and coil
- Double-tapered blade and tang
- Grenadille wood handle with brass rivets and Bob Kramer mosaic pin
- 61 Rockwell Hardness = exceptional edge retention
- Edge angle - 9°-12° on each side



KRAMER by **ZWILLING** 
EUROLINE Carbon Collection



DESCRIPTION	ITEM NUMBER
 3.5" Paring Knife	34940-103
 5" Utility Knife	34940-133
 6" Chef's Knife	34941-163
 7" Santoku Knife	34947-183
 8" Chef's Knife	34941-203



MIYABI Cutlery



MIYABI: The Beauty of Sharpness

In Seki, Japan, the samurai sword making capital of the world, MIYABI artisans combine Japan's traditional craftsmanship with super premium steels and state-of-the-art technologies to make the ultimate kitchen knives.

In the Japanese kitchen, the cutting of food is an art. Only very sharp knives can preserve the texture and the fine taste of the ingredients. To meet the standard of excellence, MIYABI knives are hand-sharpened by master craftsmen using the traditional Japanese Honbazuke method.

MIYABI knives have been exquisitely crafted to the exacting specifications of professional chefs. Each line features premium steels, authentic Japanese thin blade profiles, ice-hardened blades, and ergonomic handles. With unparalleled performance and striking aesthetics, MIYABI knives fascinate from the first cut.

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MIYABI EVOLUTION	68
MIYABI ARTISAN	72
MIYABI KAIZEN	76

MIYABI FUSION Morimoto Edition

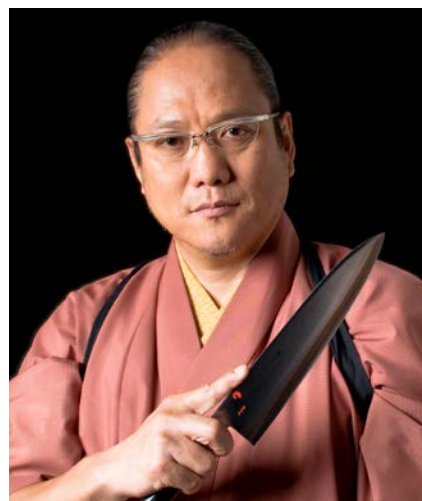


In MIYABI FUSION Morimoto Edition, famed Chef Masaharu Morimoto and MIYABI merge authentic Japanese blade styles with Western-inspired ergonomics and super steel.

The resilient core of VG10 (CMV60) super steel is protected by a stunning 64-layer flower Damascus pattern. The CRYODUR blade undergoes an exhaustive four-step hardening process that maximizes the properties of the steel. The result is beautiful and exceptionally sharp knives, that remain sharper longer.











FEATURES

- Made in Seki, Japan
- Perfectly balanced knife designed by master chef Morimoto
- VG10 (CMV60) super steel
- Authentic thin Japanese blade profile with rounded spines
- 3-step Honbazuke hand-honed to 9.5-12° for exceptionally high sharpness
- CRYODUR® blade ice-hardened to HRC 60 for extremely long lasting sharpness
- Beautiful 65 layer flower Damascus design
- Three-rivet handle made of glass-bead enhanced POM is perfectly bonded to the full tang.



MIYABI FUSION Morimoto Edition



	DESCRIPTION	ITEM NUMBER
	3.5" Vegetable Knife	34311-093
	3.5" Paring Knife	34312-093
	4.5" Utility Knife	34312-123
	5.25" Prep Knife	34310-143
	5.5" Hollow Edge Santoku Knife	34324-143
	5.5" Utility Knife	34312-153
	5.5" Honesuki Boning Knife	34315-153
	6" Chef's Knife	34312-163
	6" Wide Chef's Knife	34323-163
	7" Hollow Edge Santoku Knife	34324-183

MIYABI FUSION Morimoto Edition



	DESCRIPTION	ITEM NUMBER
	7" Hollow Edge Rocking Santoku Knife	34317-183
	8" Chef's Knife	34313-213
	9" Slicing Knife	34318-243
	9" Bread Knife	34326-233
	10" Chef's Knife	34313-273
	4-pc Steak Knife Set	34440-000

MIYABI FUSION Morimoto Edition



	DESCRIPTION	ITEM NUMBER
	7-pc Knife Block Set Includes: 3.5" Straight Paring Knife 5.5" Utility Knife 8" Chef's Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block (10 slots)	34300-007
	10-pc Knife Block Set Includes: 3.5" Straight Paring Knife 4.5" Utility Knife 7" Hollow Edge Santoku Knife 6" Chef's Knife 8" Chef's Knife 9.5" Slicing Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block (12 slots)	34300-010

MIYABI RED Morimoto Edition



With the MIYABI RED Morimoto Edition, famed Chef Masaharu Morimoto and MIYABI merge authentic Japanese blade styles with Western-inspired ergonomics and materials.

The knives are made of proprietary special formula steel that boasts the optimum balance of chromium and carbon, the secret to good steel. Combined with MIYABI's innovative, ice-hardening technique, these FRIODUR® blades are harder, sharper, they will NOT STAIN or chip and they retain their sharpness longer.

The MIYABI RED Morimoto Edition features the sharpness for which Japanese knives are famous and the easy care and comfort of the best German knives. Experience the best of East meets West with these impressive knives.

FEATURES

- Made in Seki, Japan
- Special formula high carbon NO STAIN steel
- Authentic thin Japanese blade profile with rounded spine
- 3-step Honbazuke hand-honed to 9.5-12° for higher sharpness
- FRIODUR® blade—ice-hardened to HRC 57—for longer lasting sharpness and superior resilience
- Durable three rivet-handle made of glass-bead enhanced POM is perfectly bonded to the full tang and will not crack or discolor



MIYABI RED Morimoto Edition



	DESCRIPTION	ITEM NUMBER
	3.5" Paring Knife	34100-093
	5.25" Prep Knife	34100-143
	5.5" Hollow Edge Santoku Knife	34114-153
	6" Utility Knife	34100-153
	7" Hollow Edge Santoku Knife	34114-183
	7" Hollow Edge Rocking Santoku Knife	34118-183
	8" Chef's Knife	34101-213
	9.5" Slicing Knife	34100-243
	9.5" Chef's Knife	34101-243
	9.5" Bread Knife	34106-243

MIYABI EVOLUTION



Cutting-edge technology meets traditional craftsmanship in the MIYABI EVOLUTION series. Fabricated from impressive FC61 fine carbide steel, these knives boast the unsurpassed sharpness for which Japanese knives are known.

The FRIODURx2® blades undergo a unique, multi-step thermal treatment which maximizes the property of the steel, contributing to the blades' cutting edge retention, corrosion resistance, and exceptional durability. In the same way that dough must be baked in order to become great bread, steel's full potential can only be revealed with this revolutionary method.

Beautifully polished to a mirror finish, the blades are hand-honed using the three-step Honzabuke method. This time-honored technique guarantees impressive sharpness.

The ergonomic handle encourages fatigue-free cutting and supports both Western chopping and Asian rocking cuts. Featuring striking red spacers, the triple-rivet handle is as beautiful to behold as to hold.











FEATURES






- Made in Seki, Japan
- Revolutionary FC61 fine carbide steel
- Authentic, thin Japanese blade profile with rounded spine
- 3-step Honbazuke hand-honed to 9.5-12° for scalpel-like sharpness
- FRIODURx2® blade ice-hardened for exceptional durability, cutting edge retention, and corrosion resistance
- Ergonomic, triple-riveted POM handle



MIYABI EVOLUTION



	DESCRIPTION	ITEM NUMBER
	3.5" Paring Knife	34020-093
	5.5" Utility Knife	34020-143
	5.25" Prep Knife	34025-133
	5.5" Santoku Knife	34028-143
	7" Santoku Knife	34028-183
	7" Rocking Santoku	34018-183
	6" Chef's Knife	34021-163
	8" Chef's Knife	34021-203
	9.5" Chef's Knife	34021-243
	9.5" Slicing Knife	34020-243

	DESCRIPTION	ITEM NUMBER
	9" Bread Knife	34026-233
	4-pc Steak Set	34029-000
	2-pc Knife Set includes: 3.5" Paring Knife 6" Chef's Knife	34011-000
	7-pc Knife Block Set includes: 3.5" Paring Knife 5.5" Santoku 8" Chef's Knife 9" Bread Knife Shears 9" Steel Bamboo Block	34010-000
	10-pc Knife Block Set includes: 3.5" Paring Knife 5.5" Utility Knife 6" Chef Knife 8" Chef Knife 7" Santoku 9" Bread Knife 9.5" Slicer Shears 9" Steel Magnetic Bamboo Easel	34010-001

NOTES



MIYABI celebrates Japanese craftsmanship with ARTISAN.

Using traditional methods and innovative techniques, these knives merge the past and present into an exceptional knife collection.

The potent core of SG2 micro-carbide powdered steel is layered in a Tsuchime finish. This exquisite, hand-hammered effect helps prevent food from sticking. Each knife features a hand-honed blade finished with a true katana edge, paying homage to the samurai swords made in Seki centuries ago.

The CRYODUR® blade undergoes an exhaustive four-step hardening process that maximizes the properties of the steel. Like turning dough into great bread, the full potential of steel can only be unlocked with the proper baking or heat treatment.

Fabricated with special Cocobolo Rosewood pakkawood, the handles mirror the beauty of the blade. Sophisticated details include brass and red spacers, a mosaic pin, and a stainless steel end cap. The attractive D-shaped handle is designed to nestle comfortably in your hand for tireless cutting.

FEATURES

- Made in Seki, Japan
- SG2 micro-carbide powder steel
- SG2 core is protected by two layers and finished with a katana edge
- Authentic, thin Japanese blade profile with rounded spine
- 3-step Honbazuke hand-honed to 9.5-12° for exceptionally high sharpness
- CRYODUR® blade ice-hardened to HRC 63 for extremely long lasting sharpness
- D-shaped Cocobolo pakkawood handle
- Hammered "Tsuchime" finish



	DESCRIPTION	ITEM NUMBER
	3.5" Paring Knife	34072-093
	5.25" Prep Knife	34075-143
	5.5" Utility Knife	34072-133
	5.5" Hollow Edge Santoku Knife	34074-143
	6" Chef's Knife	34073-163
	7" Hollow Edge Santoku Knife	34074-183
	7" Hollow Edge Rocking Santoku Knife	34088-183
	8" Chef's Knife	34073-203
	9.5" Slicing Knife	34078-243
	9.5" Bread Knife	34076-233

MIYABI KAIZEN



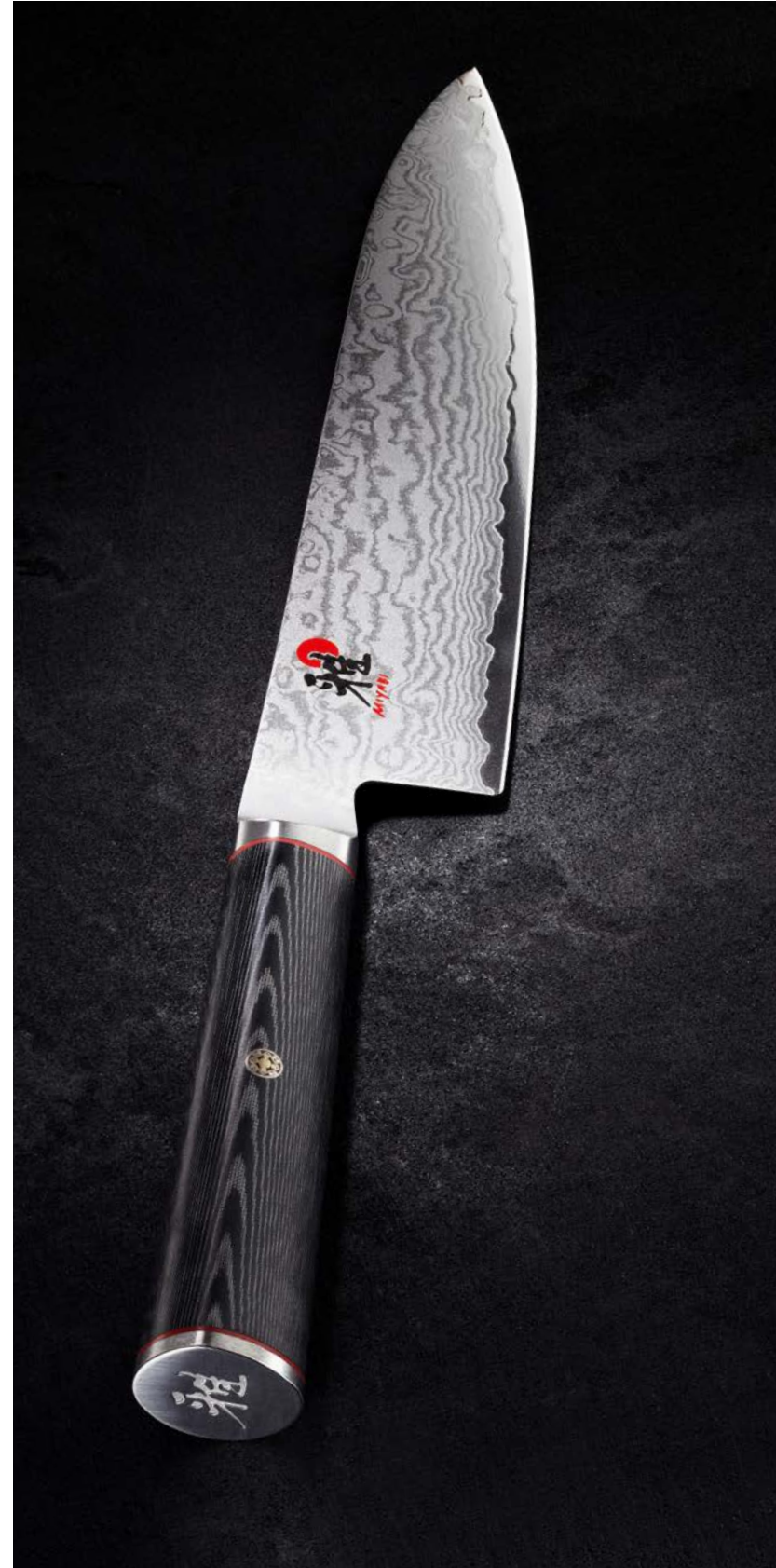
Strive for perfection with MIYABI KAIZEN—Japanese for “improvement” or “change for the better.” This line of knives combines the best hardening technology with the artistry of traditional Japanese craftsmanship.

A stunning 64-layer flower Damascus pattern protects the resilient core of VG10 super steel. The CRYODUR® blades feature exceptional sharpness and durability thanks to their innovative, ice-hardening treatment. Then, artisans hand-hone the blades with the historic Honbazuke method. This attention to detail translates into precision cutting for MIYABI KAIZEN users.

The blade is balanced by a refined D-shaped handle made of black linen Micarta. With a wood-like texture, the comfortable handle won't slip from your hand and acts as a moisture repellant.


FEATURES

- Made in Seki, Japan
- VG10 super steel
- Authentic, thin Japanese blade profile with rounded spine
- 3-step Honbazuke hand-honed to 9.5-12° for exceptionally high sharpness
- CRYODUR® blade ice-hardened to HRC 60 for extremely long lasting sharpness
- 65 layer flower Damascus design with katana edge
- Traditional Japanese D-shaped black linen Micarta handle will not crack or discolor.



MIYABI KAIZEN





	DESCRIPTION	ITEM NUMBER
	3.5" Vegetable Knife	34181-093
	3.5" Paring Knife	34182-093
	4.5" Utility Knife	34182-133
	5.25" Prep Knife	34180-143
	5.5" Hollow Edge Santoku Knife	34194-153
	6" Utility Knife	34182-163
	6" Chef's Knife	34183-163
	6" Wide Chef's Knife	34193-163
	7" Hollow Edge Santoku Knife	34194-183
	7" Hollow Edge Rocking Santoku Knife	34198-183



	DESCRIPTION	ITEM NUMBER
	8" Chef's Knife	34183-203
	9.5" Slicing Knife	34188-243
	9.5" Chef's Knife	34183-243
	9.5" Bread Knife	34186-233
	9.5" Yanagiba Knife	34187-243
	4-pc Steak Knife Set	34189-001



	DESCRIPTION	ITEM NUMBER
	<p>7-pc Knife Block Set</p> <p>Includes:</p> <ul style="list-style-type: none"> 3.5" Straight Paring Knife 6" Utility Knife 8" Chef's Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block (10 slots) 	34180-000
	<p>10-pc Knife Block Set</p> <p>Includes:</p> <ul style="list-style-type: none"> 3.5" Straight Paring Knife 4.5" Utility Knife 5.5" Hollow Edge Santoku Knife 6" Chef's Knife 8" Chef's Knife 9.5" Slicing Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block (12 slots) 	34180-001



ZWILLING Accessories



Edge Maintenance

Knives do not stay sharp forever. They need to be honed regularly and sharpened occasionally. A quality knife is easy to hone when you use one of many ZWILLING sharpening steels. When it is time to regrind the cutting edge, ZWILLING offers the double-sided TWIN® Stone Pro.

Knife Storage & Accessories

Knives have to be stored in a safe place to protect the cutting edge and guard against injuries. ZWILLING J.A. Henckels offers a variety of storage options. Magna bars are ideal for commercial kitchens because they allow chefs to see and easily access their knives. ZWILLING's wooden knife blocks come in different sizes and often contain extra slots for a honing steel and kitchen shears. For traveling chefs who want to protect their knives while traveling, knife rolls are the answer.


Kitchen and Poultry Shears

Like their high-quality knives, ZWILLING Kitchen Shears are a cut above the rest. These versatile, robust shears are perfectly suited for commercial kitchens. The specially formulated steel blades boast long-lasting sharpness for a precise cutting action every time. The blades' micro-serration ensure slip-free secure cutting. The ZWILLING poultry shears are optimally designed to powerfully section chicken, turkey, duck, and other birds with ease—they include a bone breaker feature for effortless jointing.

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Knife Storage & Accessories



	DESCRIPTION	ITEM NUMBER
	10-slot Hardwood Knife Block	35101-922
	10-slot Bamboo Knife Block	35101-940
	20-slot Hardwood Knife Block	35101-901
	22-slot Hardwood Knife Block	35101-820
	ZWILLING® Pro 10-slot Knife Block	35006-103
	ZWILLING® Pro 18-slot Knife Block	35006-104

Knife Storage & Accessories



	DESCRIPTION	ITEM NUMBER
	11.5" Magnetic Knife Bar - Black	32621-300
	17.5" Magnetic Knife Bar - Black	32621-450
	11.5" Magnetic Knife Bar - Aluminum	32622-300
	7-pocket Knife Roll	35002-500
	Pro 17-pocket Knife Case	35004-500
	Food Service Knife Case With larger handle pockets to store larger knives	35070-100




Edge Maintenance



	DESCRIPTION	ITEM NUMBER
	TWIN® Pro 250/1000 Combination Japanese Water Stone	32505-100
	ZWILLING 2-Stage Sharpener	32603-301
	9" Sharpening Steel	32576-230
	10" Sharpening Steel	32565-260
	10" Diamond Sharpening Steel	32525-261
	12" Sharpening Steel	32565-310
	Knife Sheath for up to 3" Knives	30499-520
	Knife Sheath for up to 5" Knives	30499-521
	Knife Sheath for up to 8" Carving Knife	30499-512
	Knife Sheath for up to 10" Chef's Knife	30499-514

Kitchen Shears

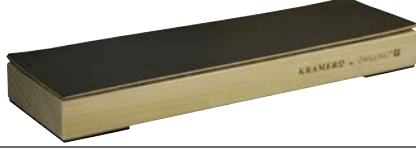




	DESCRIPTION	ITEM NUMBER
	Poultry Shears	42914-001
	TWIN® Kitchen Shears - Black	43967-200
	TWIN® L Kitchen Shears	41370-001



	DESCRIPTION	ITEM NUMBER
	Bob Kramer 400 Grit Glass Water Sharpening Stone	34999-003
	Bob Kramer 1,000 Grit Glass Water Sharpening Stone	34999-013
	Bob Kramer 3,000 Grit Glass Water Sharpening Stone	34999-023
	Bob Kramer 5,000 Grit Glass Water Sharpening Stone	34999-033
	Bob Kramer 10,000 Grit Glass Water Sharpening Stone	34999-043
	Bob Kramer 6-pc Glass Water Stone Sharpening Set Includes: 400 Grit Glass Water Sharpening Stone 1000 Grit Glass Water Sharpening Stone 5000 Grit Glass Water Sharpening Stone Bamboo Sharpening Stone Sink Bridge Cleaning Stone for Sharpening Stones Bob Kramer Sharpening Instructional DVD	34999-403
	Bob Kramer Bamboo Sharpening Stone Sink Bridge Does not include a sharpening stone.	34999-203
	Bob Kramer Cleaning Stone for Sharpening Stones	34999-300
	Bob Kramer Hardwood Stropping Block	34999-113
	Bob Kramer Replacement Leather Strop for Stropping Block (for item# 34999-103 & 34999-113)	34999-123



	DESCRIPTION	ITEM NUMBER
	Bob Kramer Hardwood Stropping Block with Leather Stropping	34999-103
	Bob Kramer Carbon Steel Use & Care Kit	35000-001
	Bob Kramer 10" Ceramic Sharpening Rod	34957-260
	Bob Kramer 12" Double Cut Honing Steel with Plastic Handle	34958-310
	Bob Kramer 12" Double Cut Honing Steel with Grenadille Handle	34956-300
	Bob Kramer Magnetic Upright Easel Knife Block	34900-100
	Bob Kramer 10-slot Add-on Block for Upright Easel Knife Block (for item# 34900-100)k	34900-101

Cutlery & Accessories Use and Care Instructions

Care of Knives

A good knife is an investment. With proper care it will last a lifetime.

- All ZWILLING J.A. Henckels and the MIYABI Red Morimoto Edition knives are dishwasher safe. However, we do not recommend putting knives in the dishwasher. Banging against other cutlery or pots and pans could chip the edge. High heat and detergent can discolor and damage the handle. Instead wipe the knife clean in your sink with a wet cloth or soft sponge and dish soap. Dry immediately.
- Other MIYABI knives need to be hand washed (see instructions above).
- No metal is completely "stainless". Do not allow acidic foods (lemon, mustard, tomato, etc.) to remain on the blade after use. This may cause some slight tarnishing. Should the blade show signs of staining, use a non abrasive metal polish for cleaning.
- Carbon steel knives develop a patina over time; the steel will turn dark gray or black. To minimize discoloring, immediately after cutting highly acidic foods, rinse, wipe the blade, and then return to cutting. Always rinse and dry carbon steel blades immediately after use.
- Removing Rust Spots - If rust spots form on a carbon steel blade they can be easily removed with an abrasive bench stone also called a "Rust Eraser" following these steps:
 1. Wet Rust Eraser with water
 2. Rub rust spot with light pressure in one direction parallel to the blade's pattern.
 3. Wipe the blade clean and dry with a paper towel.
- Do not cut through bone with knives (except meat cleavers). Do not use knives for poking, prying, separating or cutting semi-frozen or frozen foods.
- Do not use knives as screwdrivers or can openers. This is not their designated purpose and may result in bending or breaking the blade or edge of the knife.
- ZWILLING J.A. Henckels warranty does not cover misuse.

Proper Knife Storage

Knives have to be stored in a safe place, protecting the cutting edge and guarding against injuries. These are some options for storing your knives.

- Magnetic knife bars are convenient and safe for chefs who want to be able to view their blades and easily access them. They attach to the wall and firmly hold knives in place.
- A wooden knife block is the best way to store knives on the counter. The size of the block varies with the number of knives to be stored. Most ZWILLING J.A. Henckels blocks also have a slot for a honing steel and kitchen shears.

Cutting Surfaces

Cutting surfaces should be smooth, easy to clean and "give" on contact with knife edge.

- ZWILLING J.A. Henckels recommends: wooden or bamboo cutting boards and quality polyethylene boards.
- Avoid surfaces that can dull or damage the knife such as china, marble, granite, tile, Formica, porcelain, stainless counter tops and glass.
- REMEMBER: All cutting boards and surfaces should be cleaned thoroughly immediately after use to avoid harmful bacteria growth.

Maintaining a Knife's Edge

Knives do not stay sharp forever. If you examine a knife under a microscope, you would see that the edge is made up of thousands of small cutting teeth. Through use, the fine teeth on the cutting edge will eventually become misaligned, resulting in a dull knife.

- It is necessary to realign the teeth on a regular basis with a sharpening steel to renew the cutting edge; this is called honing.
- Over time, a knife will have to be re-sharpened. This means the cutting edge can no longer be renewed by realigning and has to be reground to bring on a new edge.
- Do NOT hone serrated knives with a sharpening steel. If a serrated knife becomes dull it should be sharpened by a professional or replaced.

Honing Instructions

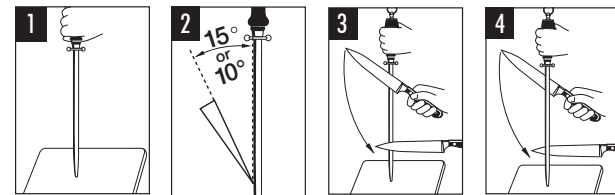
IMPORTANT INFORMATION: The sharpening steel must have a higher hardness factor than the knife to be sharpened. Since ZWILLING J.A. Henckels knives are made of the highest quality, ice-hardened steel, a ZWILLING J.A. Henckels sharpening steel is required to maintain a sharp cutting edge.

4 Steps to using a sharpening steel:

1. Hold sharpening steel point down on table or cutting board. (Figure 1)
2. Angle between blade and steel should be approximately 15 degrees for ZWILLING knives (except Santoku knives) approximately 10 degrees for ZWILLING Santoku knives, all MIYABI knives (Figure 2)
3. Pull knife down and across sharpening steel, moving from the heel of the knife to the tip. (Figure 3)
4. Repeat on the other side of the steel. (Figure 4)

Repeat steps 3 and 4 five to ten times, always alternating the right and left side of the cutting edge.

NOTE: Speed is not important. It is most important to maintain the angle and to hone the full length of the cutting edge.



Honing Your Knife

<http://www.youtube.com/watch?v=Yk46459sfMY>

Kitchen Shears

ZWILLING kitchen and poultry shears are dishwasher safe.

ZWILLING® Sommelier

The ZWILLING Sommelier accessories are not dishwasher safe. Following are the recommendations for cleaning:

- Classic and stainless steel waiter's knife should be cleaned with a damp cloth.
- The vacuum pump can be cleaned with a damp cloth. The rubber stoppers may be hand washed with soap.
- The contents of the four piece set: corkscrew, decanter, drop ring and foil cutter may be rinsed under running water for cleaning.

NOTES



ZWILLING® Glassware



Since 1731, ZWILLING J.A. Henckels has set the standard for premium cutlery. With ZWILLING® Glassware, the modern kitchen specialist extends its expertise in quality, innovation and design into the world of glass.

Featuring elegant stemware and distinctive double-wall glassware, this stylish collection marries time-tested German engineering with flawless design. Each carefully crafted piece offers superior function and exceptional beauty. Fabricated from high-quality, chip and scratch-resistant materials, these durable dishwasher-safe glasses are ideal for everyday use in busy commercial kitchens.

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ZWILLING® Sorrento and Sorrento Plus Double Wall Glassware



The ZWILLING® Sorrento and Sorrento Plus Double Wall Glassware line was created by the renowned Italian designer Matteo Thun. The distinctive aesthetics offer a visually impressive way to serve your favorite beverage or dessert.

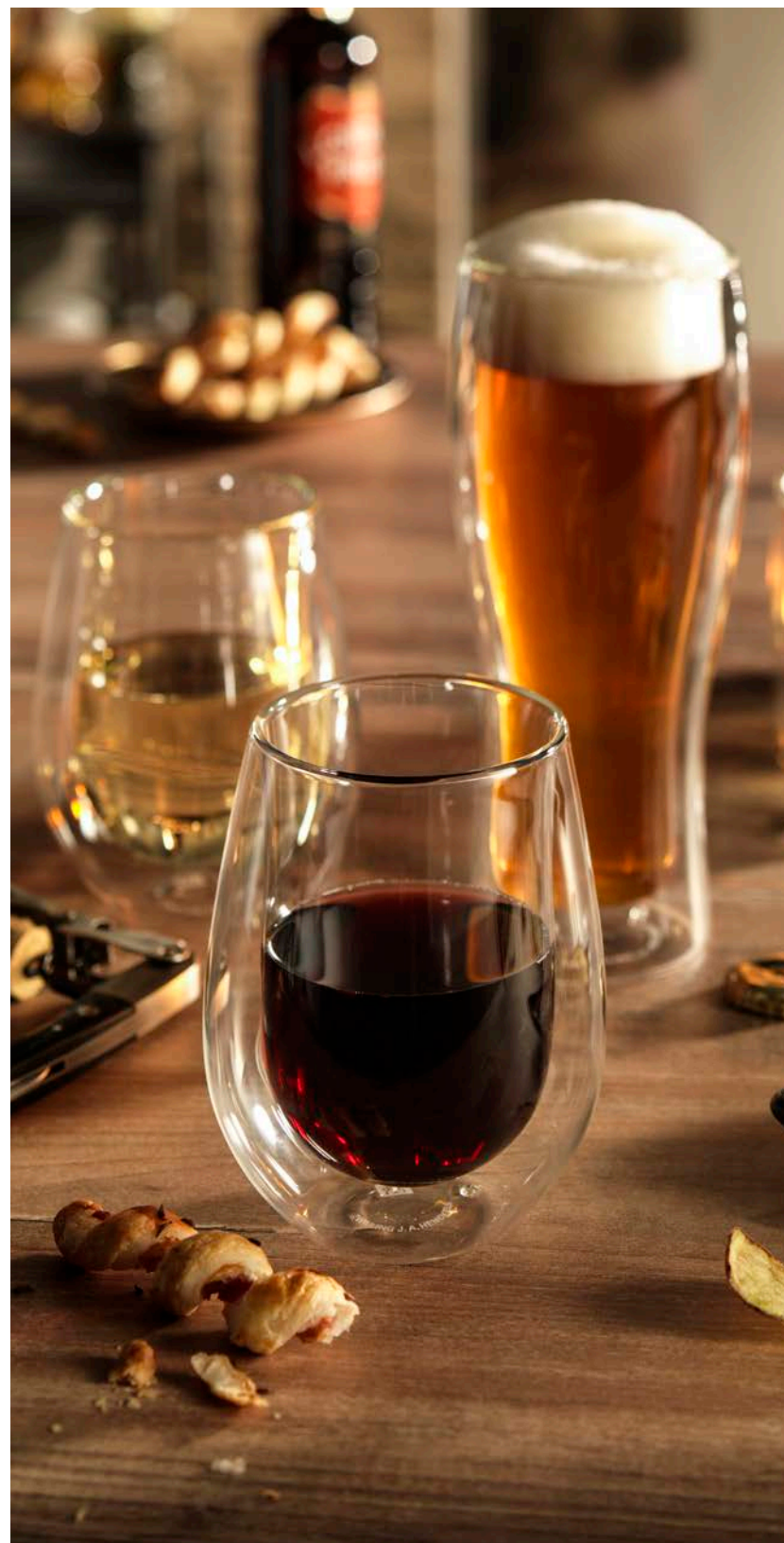
Constructed from high quality, sturdy borosilicate glass and mouth blown by skilled artisans, ZWILLING® Sorrento and Sorrento Plus bowls, glasses and mugs provide stylish durability for busy restaurants and commercial kitchens.

Each piece has perfect functionality. Whether enjoying a hot cappuccino, cool chocolate mousse, wine, a cold beer or a whiskey on the rocks, ZWILLING® Sorrento and Sorrento Plus enhance the experience by maintaining the ideal temperature.

Ice cream aficionados appreciate how their dessert stays cool in the bowl while their hands stay warm. Coffee lovers can comfortably cup their steaming coffee without worrying the glass is too hot. Perfect for alcoholic beverages, Sorrento is your go-to glass for refreshing beers, wine, and delicious cocktails.

FEATURES AND BENEFITS

- Time-tested German engineering meets Italian design
- Each glass delivers the flawless function and exceptional beauty for which ZWILLING is known
- Keeps hot drinks hot while remaining cool to the touch
- Cool drinks remain cold for a long time
- Mouth blown by skilled artisans
- Constructed of high quality, durable borosilicate



ZWILLING® Sorrento and Sorrento Plus Double Wall Glassware



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
 Espresso Glass - 2-pc Set Case Pack Quantity 4	2.7-oz (80ml)	6.3 X 3.3 X 3.0"	39500-085
 Coffee Glass - 2-pc Set Case Pack Quantity 4	6.7-oz (200ml)	7.5 X 3.9 X 4.3"	39500-086
 Tea Glass - 2-pc Set Case Pack Quantity 4	8.1-oz (240ml)	6.3 X 3.3 X 3.0"	39500-087
 Bowl - 2-pc Set Case Pack Quantity 4	9.4-oz (280ml)	6.3 X 3.3 X 3.0"	39500-089
 Latte Glass - 2-pc Set Case Pack Quantity 4	11.8-oz (350ml)	7.9 X 4.0 X 5.8"	39500-088
 Beverage Glass - 2-pc Set Case Pack Quantity 4	16-oz (474ml)	8.0 X 4.0 X 6.8"	39500-092



ZWILLING® Sorrento and Sorrento Plus Double Wall Glassware



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
White Wine Glass - 2-pc Set	10-oz (296ml)	8.5 X 4.4 X 5.4"	39500-212
	Case Pack Quantity 4		
Red Wine Glass - 2-pc Set	12-oz (355ml)	8.9 X 4.5 X 5.5"	39500-213
	Case Pack Quantity 4		
Tumbler Glass - 2-pc Set	9-oz (266ml)	8.3 X 4.4 X 5.4"	39500-211
	Case Pack Quantity 4		
Beer Glass - 2-pc Set	14-oz (414ml)	8 X 4.3 X 8.7"	39500-210
	Case Pack Quantity 4		

ZWILLING® Sorrento and Sorrento Plus Double Wall Glassware



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Espresso Glass Mug - 2-pc Set	2.7-oz (80ml)	7.8 X 3.9 X 3.3"	39500-096
	Case Pack Quantity 4		
Double Espresso Glass Mug - 2-pc Set	4.5-oz (134ml)	7.8 X 4.3 X 4.0"	39500-090
	Case Pack Quantity 4		
Coffee Glass Mug - 2-pc Set	12-oz (355ml)	10.0 X 3.0 X 5.0"	39500-095
	Case Pack Quantity 4		
Latte Glass Mug - 2-pc Set	15-oz (450ml)	10.3 X 5.4 X 5.3"	39500-093
	Case Pack Quantity 4		
Cappuccino Glass Mug - 2-pc Set	15-oz (450ml)	11.0 X 5.5 X 4.3"	39500-094
	Case Pack Quantity 4		

ZWILLING® Prédicat



Recognized for high quality products with distinctive design, ZWILLING J.A. Henckels brings its culinary expertise into the world of wine. The ZWILLING® Prédicat collection features premium products for sipping and serving fine wines.

Made in Germany, ZWILLING® Prédicat boasts beautiful aesthetics and supreme functionality. Each glass dazzles with brilliant sparkling clarity. Produced from a special formulation, high quality, lead-free crystal glass, these long-lasting, durable glasses and decanters will delight wine connoisseurs.

Serve your wine with sophistication in ZWILLING® Prédicat.

FEATURES AND BENEFITS

- Glassware made in Germany. Decanter made in Hungary
- Extremely resistant to chipping, scratching and breaking
- High quality, lead-free crystal glass offers durability and strength
- Brilliant sparkling clarity
- Dishwasher safe



ZWILLING® Prédicat



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Bordeaux Grand - 6-pc Set	21.1-oz	12.0 X 8.3 X 9.5"	36300-810



Burgundy Grand - 6-pc Set	24.7-oz	13.5 X 9.3 X 9.3"	36300-811
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Burgundy White - 6-pc Set	13.6-oz	10.6 X 7.3 X 9.3"	36300-812
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DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
White Wine - 6-pc Set	9.4-oz	9.8 X 6.6 X 8.8"	36300-820



Champagne - 6-pc Set	8.9-oz	8.9 X 6.3 X 8.8"	36300-830
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Whisky/Stemless Red Glass - 6-pc Set	20.4-oz	13.1 X 9.0 X 4.4"	36300-842
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DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Beverage Glass - 6-pc Set	19.1-oz	11.5 X 8.0 X 5.8"	36300-844



Water Glass - 6-pc Set	10.8-oz	9.1 X 6.3 X 5.3"	36300-841
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Decanter	25.3-oz	8.0 X 8.0 X 10.0"	36300-850
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ZWILLING® Glassware

Use and Care Instructions

- Rinse before using the item for the first time.
- ZWILLING® Sorrento and Prédicat Glassware is dishwasher safe.
- Use standard dishwashing liquid or dishwasher detergent to clean the glasses.
- Do not use harsh detergents or abrasive materials such as scouring power or steel wool.
- Use appropriately sized glass racks.



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NOTES



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GLASSWARE



Tools & Gadgets



ZWILLING J.A. Henckels strives to achieve perfect functionality and distinctive aesthetic details with each product.

Whether it is a basic item every hobby cook needs or an essential wine accessory, ZWILLING products are the ideal choice.

TWIN® Pure cooking tools and ZWILLING® Sommelier accessories are made of high quality 18/10 stainless steel. This superior steel is durable, corrosion resistant and easy to clean. The cooking tools are also hygienic and dishwasher safe.

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TWIN® Pure Stainless Steel



Together with the Italian architect and designer Matteo Thun, ZWILLING J.A. Henckels has created kitchen tools that balance outstanding design with optimized functionality.

With a seamless transition to the head, the perfectly rounded handle makes these tools equally beautiful and extremely ergonomic. They are manufactured from high-quality 18/10 stainless steel that offers superior corrosion resistance.

As can be expected from a premium cutlery expert, ZWILLING's pizza cutter, peelers and cheese slicer are extremely sharp. The garlic press will crush cloves with the skin still on and is incredibly easy to clean. The can opener turns effortlessly and doesn't leave sharp edges.

Each tool is developed with optimum functionality and will last a lifetime.

FEATURES AND BENEFITS

- High-quality, satin-finished 18/10 stainless steel
- Ergonomic, round handle shape fits the hand perfectly
- Integrated hanging loop fits all racks
- Dishwasher safe



TWIN® Pure Stainless Steel



DESCRIPTION	DIMENSIONS: LxWxH	ITEM NUMBER
Swivel Peeler	9.5 X 4.75 X 2.75"	37502-000
Apple Corer	9.8 X 7.1 X 2.36"	37503-000
Ice Cream Scoop	9 X 7.1 X 2"	37505-000
Garlic Press	10.6 X 9.5 X 2.4"	37506-000

TWIN® Pure Stainless Steel



DESCRIPTION	DIMENSIONS: LxWxH	ITEM NUMBER
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Can Opener	8.7 X 6.7 X 2.4"	37507-000
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Cheese Slicer	10.6 X 4.7 X 2.4"	37508-000
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Silicone Pastry Brush	10.2 X 7.1 X 2"	37509-000
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Silicone Spatula	12 X 4.75 X 2.4"	37510-000
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TWIN® Pure Stainless Steel



DESCRIPTION	DIMENSIONS: LxWxH	ITEM NUMBER
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Large Whisk	12 X 7.1 X 3.2"	37512-000
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Soup Ladle	16.1 X 4.75 X 3.5"	37513-000
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Serving Spoon	14.6 X 4.75 X 3.2"	37515-000
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Spaghetti Spoon	15 X 4.75 X 3.2"	37516-000
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TWIN® Pure Stainless Steel



DESCRIPTION	DIMENSIONS: LxWxH	ITEM NUMBER
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Skimmer	15.8 X 4.75 X 3.2"	37517-000
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Meat Fork	15 X 4.75 X 2.75"	37519-000
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Silicone Turner	15 X 4.75 X 3.2"	37520-000
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Potato Masher	13.8 X 4.75 X 4"	37521-000
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TWIN® Pure Stainless Steel



DESCRIPTION	DIMENSIONS: LxWxH	ITEM NUMBER
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Pizza Cutter	9.4 X 4.75 X 2.75"	37522-000
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2-pc Multi-Grater Set	13.4 X 5.5 X 2.75"	37523-000
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ZWILLING® Sommelier Stainless Steel



With their distinctive design and high quality, each item in the ZWILLING® Sommelier collection enhances the enjoyment of fine wines. These visually appealing products were awarded the prestigious Reddot Design Award for 2013.

Featuring a beautiful Micarta handle, the Classic Waiter's Corkscrew has a compact 3-in-1 design that includes a corkscrew, foil cutter and bottle-cap opener. For ease of cork insertion, the corkscrew spindle is hardened and forged for long lasting sharpness with a high-quality nonstick coating. The two-step lifter system opens even the most difficult corked wine bottle easily and quickly.

Presented in an elegant gift box, the four-piece Sommelier Set includes a Corkscrew, Decanter, Drop Ring and Foil Cutter. The Decanter has a unique integrated spiral system which aerates the wine while pouring, optimizing the nuances of flavor in the wine. The Drop Ring features magnetic rings to ensure perfect fit to any bottle while the flexible-hinged Foil Cutter easily removes foil with its four sharp cutting rings.







FEATURES AND BENEFITS

- Essential accessories for the wine connoisseur
- Elegant brushed 18/10 stainless steel construction
- Perfect for gift giving — each product packed in a stylish gift box
- Classic Waiter's Corkscrew: beautiful Micarta handle, made from linen and resin, resembles a black wood-grain finish






ZWILLING® Sommelier



	DESCRIPTION	ITEM NUMBER
	Classic Waiter's Knife with Micarta handle	39500-053
	18/10 Stainless Steel Waiter's Knife	39500-049
	Wine Aerator, Pourer and Stopper	39500-050
	Wine Vacuum Pump Includes: 2 Rubber Stoppers	39500-052
	Foil Cutter	39500-047
	4-pc Sommelier Set Includes: Corkscrew Aerator Drop Ring Foil Cutter	39500-054



	DESCRIPTION	ITEM NUMBER
	Double Lever Corkscrew	39619-000
	Stainless Steel Corkscrew	39500-048
	18/10 Stainless Steel Drop Ring	39500-051

Tools & Gadgets Use and Care Instructions



- The ZWILLING® Sommelier accessories are not dishwasher safe.

Following are cleaning recommendations:

- Classic and stainless steel waiter's knife should be cleaned with a damp cloth.
- The vacuum pump can be cleaned with a damp cloth. The rubber stoppers may be hand washed with soap.
- The contents of the four-piece corkscrew, decanter, drop ring and foil cutter set may be rinsed under running water for cleaning.



ZWILLING® 18/10 Flatware



ZWILLING J.A. Henckels is a name that has been synonymous with premium cutlery since 1731. Flatware produced by ZWILLING J.A. Henckels is in keeping with this long standing heritage and tradition.

MATERIAL - Each piece is produced from high quality 18/10 stainless steel. The dinner and steak knives are forged for superior cutting precision.

PRODUCTION - Produced in compliance with strict quality standards. All surfaces and edges are carefully polished.

WEIGHT - Heavy gauge and substantial sizing for perfect balance and the feeling of quality in the hand.

DISHWASHER SAFE - ZWILLING J.A. Henckels flatware can be safely washed in a commercial dishwasher. See page 86 for Care Instructions.

Each flatware pattern offers the below styles:



Dinner Knife



Dinner / Soup Spoon



Dinner Fork



Teaspoon



Salad Fork



Serving Spoon



Iced Tea Spoon



Espresso Spoon



Appetizer / Seafood Fork



Butter Knife



Steak Knife

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Bellasera 18/10



- Contemporary styling with standing knife design makes a striking statement
- Lustrous mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22774-258
Dinner Fork	7 7/8	20.0	1/18	22774-241
Dinner Spoon	7 1/4	18.5	1/18	22774-246
Salad Fork	7 1/8	18.0	1/36	22774-261
Teaspoon	6 1/2	16.3	1/36	22774-244
Serving Spoon	8 1/4	21.0	1/18	22774-206
Espresso Spoon	4 1/2	11.4	1/36	22774-247
Iced Tea Spoon	8 1/4	21.0	1/36	22774-240
Appetizer / Seafood Fork	5 1/2	14.0	1/36	22774-262
Butter Knife	7 7/8	17.5	1/36	22774-229
Steak Knife	9 1/4	23.5	1/18	22774-210

Angelico 18/10



- Gentle curves at the end of each handle
- Lustrous mirror finish accented with frost details at the neck



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22773-258
Dinner Fork	7 7/8	20.0	1/18	22773-241
Dinner Spoon	7 1/4	18.5	1/18	22773-246
Salad Fork	7 1/8	18.0	1/36	22773-261
Teaspoon	6 1/2	16.3	1/36	22773-244
Serving Spoon	8 1/4	21.0	1/18	22773-206
Espresso Spoon	4 1/2	11.2	1/36	22773-247
Iced Tea Spoon	8 3/8	21.2	1/36	22773-240
Appetizer / Seafood Fork	6	15.4	1/36	22773-262
Butter Knife	6 7/8	17.5	1/36	22773-229
Steak Knife	9	23.0	1/18	22773-210

Provence 18/10



- Distinctive contoured handle design, comfortable to hold, and striking in any table setting.
- Perfect balance of mirror and frost accents



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22748-258
Dinner Fork	7 7/8	20.0	1/18	22748-241
Dinner Spoon	7 1/4	18.5	1/18	22748-246
Salad Fork	7 1/8	18.0	1/36	22748-261
Teaspoon	6 1/2	16.3	1/36	22748-244
Serving Spoon	8 1/4	21.0	1/18	22748-206
Espresso Spoon	4 3/8	11.0	1/36	22748-247
Iced Tea Spoon	8 3/8	21.2	1/36	22748-240
Appetizer / Seafood Fork	6 1/8	15.5	1/36	22748-262
Butter Knife	6 7/8	17.3	1/36	22748-229
Steak Knife	9 3/4	24.5	1/18	22748-210

Bellisimo 18/10



- Features an elegant oval detail in the center of each handle
- The mirror finish enhances the beauty and simple elegance of this pattern



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22789-258
Dinner Fork	7 7/8	20.0	1/18	22789-241
Dinner Spoon	7 1/4	18.5	1/18	22789-246
Salad Fork	7 1/8	18.0	1/36	22789-261
Teaspoon	6 1/2	16.3	1/36	22789-244
Serving Spoon	8 1/4	21.0	1/18	22789-206
Espresso Spoon	4 3/8	11.1	1/36	22789-247
Iced Tea Spoon	8 3/8	21.0	1/36	22789-240
Appetizer / Seafood Fork	6 1/8	15.7	1/36	22789-262
Butter Knife	7	17.8	1/36	22789-229
Steak Knife	9 3/8	23.8	1/18	22789-210

Earl 18/10



- Classic European design; neck is adorned with a noble linear accent.
- Elegant mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22797-258
Dinner Fork	7 7/8	20.0	1/18	22797-241
Dinner Spoon	7 1/4	18.5	1/18	22797-246
Salad Fork	7 1/8	18.0	1/36	22797-261
Teaspoon	6 1/2	16.3	1/36	22797-244
Serving Spoon	8 1/4	21.0	1/18	22797-206
Espresso Spoon	4 3/8	11.3	1/36	22797-247
Iced Tea Spoon	8 3/8	21.3	1/36	22797-240
Appetizer / Seafood Fork	6 1/8	15.6	1/36	22797-262
Butter Knife	7	17.8	1/36	22797-229
Steak Knife	10	25.3	1/18	22797-210

Manor 18/10



- Bold dimensions in a classic design
- Generous proportions; rounded shaped spoon and fork bowls.
- Gleaming mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22742-258
Dinner Fork	7 7/8	20.0	1/18	22742-241
Dinner Spoon	7 1/4	18.5	1/18	22742-246
Salad Fork	7 1/8	18.0	1/36	22742-261
Teaspoon	6 1/2	16.3	1/36	22742-244
Serving Spoon	8 1/4	21.0	1/18	22742-206
Espresso Spoon	4 3/8	11.1	1/36	22742-247
Iced Tea Spoon	8 3/8	21.0	1/36	22742-240
Appetizer / Seafood Fork	6 1/8	15.5	1/36	22742-262
Butter Knife	6 7/8	17.4	1/36	22742-229
Steak Knife	9 7/8	25.1	1/18	22742-210

Mayfair 18/10



- A traditional design which communicates elegance in every detail
- Rounded handles which transition gradually to a slender neckline. Elongated spoon bowls offer distinction.
- Polished mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22725-258
Dinner Fork	7 7/8	20.0	1/18	22725-241
Dinner Spoon	7 1/4	18.5	1/18	22725-246
Salad Fork	7 1/8	18.0	1/36	22725-261
Teaspoon	6 1/2	16.3	1/36	22725-244
Serving Spoon	8 1/4	21.0	1/18	22725-206
Espresso Spoon	4 3/8	11.2	1/36	22725-247
Iced Tea Spoon	8 3/8	21.1	1/36	22725-240
Appetizer / Seafood Fork	6 1/8	15.4	1/36	22725-262
Butter Knife	6 7/8	17.6	1/36	22725-229
Steak Knife	9 7/8	25.1	1/18	22725-210

Vintage 1877 18/10



- Distinctive 19th Century design with substantial sizing and a vintage flair inspired by the ZWILLING Archives
- The unique shape of the knife blade and neckline with winged accents command attention on the table
- Radiant mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22775-258
Dinner Fork	7 7/8	20.0	1/18	22775-241
Dinner Spoon	7 1/4	18.5	1/18	22775-246
Salad Fork	7 1/8	18.0	1/36	22775-261
Teaspoon	6 1/2	16.3	1/36	22775-244
Serving Spoon	8 1/4	21.0	1/18	22775-206
Espresso Spoon	4 3/8	11.1	1/36	22775-247
Iced Tea Spoon	8 3/8	21.2	1/36	22775-240
Appetizer / Seafood Fork	6 1/8	15.3	1/36	22775-262
Butter Knife	6 7/8	17.5	1/36	22775-229
Steak Knife	9 1/8	23.3	1/18	22775-210

Banquet 18/10

- Timeless and classic European styling
- Polished mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22750-258
Dinner Fork	7 7/8	20.0	1/18	22750-241
Dinner Spoon	7 1/4	18.5	1/18	22750-246
Salad Fork	7 1/8	18.0	1/36	22750-261
Teaspoon	6 1/2	16.3	1/36	22750-244
Serving Spoon	8 1/4	21.0	1/18	22750-206
Espresso Spoon	4 3/8	11.1	1/36	22750-247
Iced Tea Spoon	8 3/8	21.0	1/36	22750-240
Appetizer / Seafood Fork	6 1/8	15.3	1/36	22750-262
Butter Knife	6 7/8	17.4	1/36	22750-229
Steak Knife	9 7/8	25.1	1/18	22750-210

Opus 18/10

- Contemporary European design is a perfect complement to any table setting
- The gentle curve at the end of each handle and lustrous mirror finish create a subtle elegance
- Gleaming mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22770-258
Dinner Fork	7 7/8	20.0	1/18	22770-241
Dinner Spoon	7 1/4	18.5	1/18	22770-246
Salad Fork	7 1/8	18.0	1/36	22770-261
Teaspoon	6 1/2	16.3	1/36	22770-244
Serving Spoon	8 1/4	21.0	1/18	22770-206
Espresso Spoon	4 3/8	11.3	1/36	22770-247
Iced Tea Spoon	8 3/8	21.2	1/36	22770-240
Appetizer / Seafood Fork	6 1/8	16.0	1/36	22770-262
Butter Knife	6 7/8	17.8	1/36	22770-229
Steak Knife	9 1/2	24.1	1/18	22770-210

ZWILLING® 18/0 Flatware



MATERIAL - ZWILLING J.A. Henckels flatware is produced using high quality stainless steel. The 18% Chromium provides resistance to corrosion.

DESIGN - The 18/0 assortment designs include patterns with European influence and Classic details which enhance a more traditional setting.

WEIGHT - Heavy gauge for a substantial feeling at a value price.

DISHWASHER SAFE - ZWILLING J.A. Henckels flatware can be safely washed in a commercial dishwasher. See page 110 for Care Instructions.

Each flatware pattern offers the below styles:



Paris	127
Garden Villa	128
Fame	129
Melora	130
Adore	131

Paris 18/0



- Features French provincial styling which brings a European flavor to any dining setting
- The sculpted design at the end of each handle creates interest
- Polished mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22756-258
Dinner Fork	8	20.3	1/18	22756-241
Dinner Spoon	8	20.5	1/18	22756-246
Salad Fork	7 1/8	18.0	1/36	22756-261
Teaspoon	6 1/2	15.4	1/36	22756-244
Serving Spoon	7 7/8	21.0	1/18	22756-206
Espresso Spoon	4 3/8	11.0	1/36	22756-247
Iced Tea Spoon	8 1/4	21.0	1/36	22756-240
Appetizer / Seafood Fork	6	15.5	1/36	22756-262
Butter Knife	7	17.5	1/36	22756-229
Steak Knife	9 1/4	23.5	1/18	22756-210

Garden Villa 18/0



- The perfect complement to any dining setting; traditionally inspired design accented with a fine linear border.
- Brilliant mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22758-258
Dinner Fork	7 7/8	20.0	1/18	22758-241
Dinner Spoon	7 7/8	20.0	1/18	22758-246
Salad Fork	7	17.5	1/36	22758-261
Teaspoon	6	15.4	1/36	22758-244
Serving Spoon	8 1/4	21.0	1/18	22758-206
Espresso Spoon	4 3/8	11.0	1/36	22758-247
Iced Tea Spoon	8 1/4	21.0	1/36	22758-240
Appetizer / Seafood Fork	6 1/8	15.5	1/36	22758-262
Butter Knife	7	17.5	1/36	22758-229
Steak Knife	9 1/4	23.5	1/18	22758-210

Fame 18/0



- Modern, European design with simple clean lines.
- The spoons and forks have a gentle flair at the end.
- Gleaming mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22759-258
Dinner Fork	7 7/8	20.0	1/18	22759-241
Dinner Spoon	7 7/8	20.0	1/18	22759-246
Salad Fork	7 7/8	20.0	1/18	22759-261
Teaspoon	6	15.4	1/36	22759-244
Serving Spoon	8 3/8	21.2	1/18	22759-206
Espresso Spoon	4 1/2	11.4	1/36	22759-247
Bouillon Spoon	6	15.0	1/36	22759-248
Iced Tea Spoon	8 1/4	21.0	1/36	22759-240
Appetizer / Seafood Fork	6 1/8	15.5	1/36	22759-262
Butter Knife	7 1/4	18.3	1/36	22759-229
Steak Knife	9	23.1	1/18	22759-210

Melora 18/0



- Contemporary European design with slender handles finished with a soft taper at each end
- Luminous mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/8	23.2	1/18	22764-258
Dinner Fork	7 7/8	20.0	1/18	22764-241
Dinner Spoon	7 7/8	20.0	1/18	22764-246
Salad Fork	6 7/8	17.5	1/36	22764-261
Teaspoon	6	15.4	1/36	22764-244
Serving Spoon	8 3/8	21.2	1/18	22764-206
Espresso Spoon	4 1/2	11.4	1/36	22764-247
Iced Tea Spoon	8 1/4	21.0	1/36	22764-240
Appetizer / Seafood Fork	6 1/8	15.5	1/36	22764-262
Butter Knife	7	17.9	1/36	22764-229
Steak Knife	9 1/4	23.5	1/18	22764-210

Adore 18/0



- Features elegantly curved handles
- The slender necks of the spoons and forks adds elegance
- High polished mirror finish



DESCRIPTION	DIMENSIONS		CASE PACK (DZ) INNER/MASTER	ITEM NUMBER
	IN.	CM.		
Dinner Knife	9 1/4	23.5	1/18	22766-258
Dinner Fork	7 7/8	20.0	1/18	22766-241
Dinner Spoon	7 7/8	20.0	1/18	22766-246
Salad Fork	6 7/8	17.5	1/36	22766-261
Teaspoon	6	15.4	1/36	22766-244
Serving Spoon	8 3/8	21.2	1/18	22766-206
Espresso Spoon	4 1/2	11.4	1/36	22766-247
Iced Tea Spoon	8 1/4	21.0	1/36	22766-240
Appetizer / Seafood Fork	5 7/8	14.8	1/36	22766-262
Butter Knife	7	17.6	1/36	22766-229
Steak Knife	9	23.1	1/18	22766-210

ZWILLING® Flatware

Use and Care Instructions



- Do not allow acidic foods such as mustard, ketchup, lemon etc. to remain in contact with the flatware after use. It is important to thoroughly rinse all flatware, dishes and hollowware that have been in contact with the above foods before placing in the dishwasher.
- Do not soak the flatware in aluminum containers or with aluminum utensils or tools.
- Make sure all items are free of corrosion before placing in the dishwasher.
- Separate the spoons, forks and knives into separate containers in the dishwasher.
- Make sure a drying cycle is used. This will reduce the chance for spotting and corrosion especially on the knife blades.
- Spotting or surface rusting can be caused by any of the above, but can be easily removed with a mild non-abrasive metal polish recommended for stainless steel.

NOTES





ZWILLING Stainless Steel Cookware



Since 1731, ZWILLING J.A. Henckels has set the standard for premium cutlery. We manufacture cookware using the same ideals, expert German engineering, and stainless steel know-how for which our knives are known. The high standards developed over 280 years ago are still reflected in each pot and pan that carry the ZWILLING J.A. Henckels name.

Quality, innovation and design have guided our cookware development from ZWILLING® Spirit and ZWILLING® Aurora to the ZWILLING® Commercial professional line.

Our team of German engineers delivers cookware that provides everything you would want and more; quick and even heating, stay cool handles, dripless pouring rims and easy clean-up. ZWILLING J.A. Henckels high performance cookware exceeds the expectations of professional chefs.

ZWILLING® Commercial	136
ZWILLING® Spirit	140
ZWILLING® Aurora	146

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	DIAMETER	HEIGHT	ITEM NUMBER
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Fry Pans				
	8" Polished Frypan	8"	2"	65108-200
	9.5" Polished Frypan	9.5"	2.2"	65108-240
	11" Polished Frypan	11"	2.4"	65108-280
	12.5" Polished Frypan	12.5"	2.6"	65108-320



Nonstick Fry Pans				
	8" Nonstick Frypan	8"	2"	65109-200
	9.5" Nonstick Frypan	9.5"	2.2"	65109-240
	11" Nonstick Frypan	11"	2.4"	65109-280
	12.5" Nonstick Frypan	12.5"	2.6"	65109-320



Saucepans				
	2.3-qt Saucepan	7"	3.7"	65105-180
	3.2-qt Saucepan	8"	4.1"	65105-200
	4.2-qt Saucepan	9"	4.4"	65105-220
	7-qt Saucepan	9.5"	6.1"	65105-240



ZWILLING® Commercial 3-Ply Sandwich Base



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
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Sauce Pots / Dutch Ovens

7-qt Sauce Pot	9.5"	6.1"	65102-240
9-qt Sauce Pot	11"	5.7"	65102-280
12-qt Sauce Pot	12"	6.6"	65102-300
17-qt Sauce Pot	12.5"	8.2"	65102-320



Sauté Pans

3-qt Sauté Pan	9.5"	2.8"	65107-240
6-qt Sauté Pan	11"	3.9"	65107-280
9.5-qt Sauté Pan	14"	3.8"	65107-361



Braisers

12-qt Braiser	14"	4.7"	65107-360
18-qt Braiser	15.7"	5.7"	65107-400



ZWILLING® Commercial 3-Ply Sandwich Base



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
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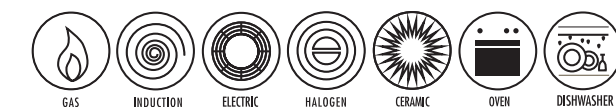
Stock Pots

6.5-qt Stock Pot	8"	8"	65103-200
12-qt Stock Pot	9.5"	10.2"	65103-240
18-qt Stock Pot	11"	11.2"	65103-280
27-qt Stock Pot	12.5"	12.8"	65103-320
38-qt Stock Pot	14"	14.2"	65103-360
53-qt Stock Pot	15.7"	16"	65103-400



Lids

7" Lid	7"	2.3"	65100-918
8" Lid	8"	2.4"	65100-920
8.5" Lid	8.5"	2.4"	65100-922
9.5" Lid	9.5"	2.4"	65100-924
11" Lid	11"	2.8"	65100-928
12" Lid	12"	2.8"	65100-930
12.5" Lid	12.5"	2.8"	65100-932
14" Lid	14"	2.9"	65100-936
15.7" Lid	15.7"	2.9"	65100-940



ZWILLING® Spirit 3-Ply Stainless Steel Cookware



Whether frying, simmering, or braising, choose versatile ZWILLING® Spirit for all your cooking needs. The thick aluminum core conducts heat evenly and quickly for perfectly cooked food. Enjoy easy maneuvering thanks to no-spill pouring rims and large loop handles, which are designed to stay cool..

- 3-ply construction from rim to rim - 3mm
- Thick aluminum core conducts heat quickly and evenly
- Exclusive stay cool handle design
- Large loop handles designed for easy maneuvering and control while wearing oven mitts
- Flared rim for clean, easy and non-drip pouring
- Commercial grade tempered glass lids—stainless steel lids available
- Oven safe up to 500° F
- Compatible with gas, induction, ceran, halogen and electro cook tops
- Dishwasher safe
- Lifetime warranty



ZWILLING® Spirit 3-Ply



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Fry Pans	8" Fry Pan	8"	3"	64098-200
	10" Fry Pan*	10"	3"	64098-260
	12" Fry Pan	12"	3"	64098-300



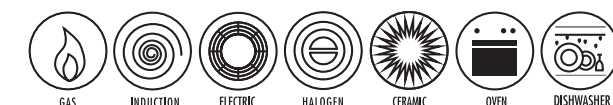
* No stainless steel lid available

DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Saucepans	1-qt Saucepan w/ Lid*	5.5"	5"	64095-140
	2-qt Saucepan w/ Lid	7"	5"	64095-180
	3-qt Saucepan w/ Lid	8"	6"	64095-200
	4-qt Saucepan w/ Lid	8"	7"	64096-200



* No stainless steel lid available

DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Sauté Pans	3-qt Sauté Pan w/ Lid	9.5"	5"	64097-240
	5-qt Sauté Pan w/ Lid and Helper Handle	11"	5"	64097-280





DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Sauce Pots / Dutch Ovens	6-qt Sauce Pot w/ Lid	9.5"	7"	64093-240
	8-qt Sauce Pot w/ Lid	11"	7"	64093-280



Steamer Insert	Fits 6-qt Sauce Pot and 3-qt Sauté Pan	9.5"	4"	64080-924
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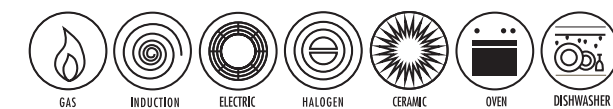
Pasta / Fryer Insert	Fits 6-qt Sauce Pot	9.5"	8"	64080-240
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DESCRIPTION	INCLUDES	ITEM NUMBER
2-pc Fry Pan Set	8" Fry Pan 10" Fry Pan	64090-003



7-pc Cookware Set	2-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid 6-qt Sauce Pot w/ Lid 10" Fry Pan	64090-000
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ZWILLING
J.A.HENCKELS

DESCRIPTION	INCLUDES	ITEM NUMBER
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10-pc Cookware Set	1-qt Saucepan w/ Lid 2-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid 6-qt Sauce Pot w/ Lid 8" Fry Pan 10" Fry Pan	64090-001
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12-pc Cookware Set	1-qt Saucepan w/ Lid 3-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid 6-qt Sauce Pot w/ Lid 8" Fry Pan 10" Fry Pan Steamer Insert Pasta / Fryer Insert	64090-002
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NOTES



ZWILLING
J.A.HENCKELS

ZWILLING® Aurora 5-Ply Stainless Steel Cookware






ZWILLING® Aurora 5-Ply is expertly constructed of five layers: an 18/10 stainless-steel interior that won't react with foods, three layers of fast-heating aluminum and a magnetic stainless-steel base that's compatible with induction burners. Built to last a lifetime, this impressive cookware heats up quickly, distributes heat evenly and retains it well for perfect searing, browning and frying.

- Made in Belgium
- Designed for the American market
- 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
- Unique Product Design
 - Satin finished body
 - Mirror finished handles
- Advanced Handle Design
 - Securely riveted and extremely durable
 - Stay-cool and ergonomic
- Rolled rims ensure dripless pouring
- Oven safe to 500° F/260° C
- Compatible with gas, electric, induction, ceramic, halogen.
- Dishwasher safe
- Lifetime warranty



ZWILLING® Aurora 5-Ply



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Fry Pans				
	8" Fry Pan	8"	3"	66088-200
	9.5" Fry Pan	9.5"	4"	66088-240
	11" Fry Pan	11"	4"	66088-280
	12.5" Fry Pan w/ Helper Handle	12.5"	3.5"	66088-320
Saucepans				
	1.5-qt Saucepan w/ Lid	6"	6.3"	66085-160
	3-qt Saucepan w/ Lid	6"	6.6"	66085-200
	4-qt Saucepan w/ Lid and Helper Handle	8.5"	6.6"	66085-220
Sauté Pans				
	3-qt Sauté Pan w/ Lid and Helper Handle	9.5"	4.5"	66087-240
Sauciers				
	2-qt Saucier w/ Lid	8"	6.3"	66080-200
	3.5-qt Saucier w/ Lid and Helper Handle	9.5"	6.6"	66080-240



ZWILLING® Aurora 5-Ply



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
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Sauce Pot / Dutch Oven	5.5-qt Sauce Pot w/ Lid	9.5"	5.6"	66082-240
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Stock Pots	8-qt Stock Pot w/ Lid	9.5"	8.3"	66083-240
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Steamer Insert	Fits 5.5-qt Sauce Pot and 8-qt Stock Pot w/ Silicone Gasket	9.5"	5.6"	66080-724
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Pasta / Fryer Insert	Fits 8-qt Stock Pot	9.5"	8.3"	66080-824
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ZWILLING® Aurora 5-Ply

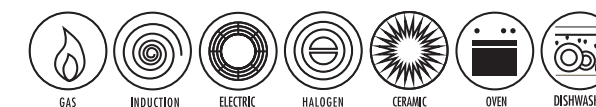


DESCRIPTION	INCLUDES	ITEM NUMBER
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7-pc Cookware Set	9.5" Fry Pan 3-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid and Helper Handle 5.5-qt Sauce Pot	66080-001
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10-pc Cookware Set	9.5" Fry Pan 11" Fry Pan 1.5-qt Saucepan w/ Lid 3-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid and Helper Handle 8-qt Stock Pot	66080-000
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Demeyere Stainless Steel Cookware



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	152
Apollo 7-Ply	156
Resto by Demeyere	160



Industry 5-Ply Stainless Steel Cookware



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



Industry 5-Ply



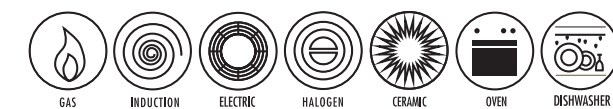
DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Fry Pans 	8" Fry Pan	8"	3"	48620
	9.5" Fry Pan	9.5"	3"	48624
	11" Fry Pan	11"	3"	48628
	12.5" Fry Pan with Helper Handle	12.5"	3"	48632
Saucepans 	1.5-qt Saucepan w/ Lid	6"	5"	48416-48516
	2-qt Saucepan w/ Lid	7"	3.5"	48418-48518
	3-qt Saucepan w/ Lid	8"	5.5"	48420-48520
	4-qt Saucepan w/ Lid and Helper Handle	8.5"	6"	48422-48522
Sauciers 	2-qt Saucier w/ Lid	8"	5"	48820-48520
	3.5-qt Saucier w/ Lid	9.5"	5.5"	48824-48524
Sauté Pans 	3-qt Sauté Pan w/ Lid and Helper Handle	9.5"	4"	48424A-48524
	6.5-qt Sauté Pan w/ Lid and Helper Handle	11"	4"	48428A-48528
Braiser 	4-qt Braiser w/ Lid and 2 Loop Handles	9.5"	5.7"	48324A



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Sauce Pots / Dutch Ovens	3-qt Sauce Pot w/ Lid	8"	5.5"	48320
	4-qt Sauce Pot w/ Lid	8.5"	6"	48322
	5.5-qt Sauce Pot w/ Lid	9.5"	6"	48324
Stock Pots	8-qt Stock Pot w/ Lid	9.5"	8"	48394
	12-qt Stock Pot w/ Lid	11"	10"	48398
Steamer Insert	Fits 5.5-qt Sauce Pot and 8-qt Stock Pot w/ Silicone Gasket	9.5"	4.5"	48724
Pasta / Fryer Insert	Fits 8-qt Stock Pot	9.5"	8.5"	48924
Wok	5-qt Wok w/ Helper Handle	12"	4.25"	48930



DESCRIPTION	INCLUDES	ITEM NUMBER
Roasting Pan	15.5" x 13" Roasting Pan w/ Rack	48740
7-pc Cookware Set	9.5" Fry Pan 3-qt Saucepan w/ Lid 3-qt Sauté Pan w/ Lid and Helper Handle 5.5-qt Sauce Pot w/ Lid	48007
10-pc 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



Apollo 7-Ply Stainless Steel Cookware



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



Apollo 7-Ply



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
Fry Pans (Fry Pans are 5-Ply Construction)	8" Fry Pan	8"	2"	24620
	9.5" Fry Pan	9.5"	2"	24624
	11" Fry Pan	11"	2"	24628
	12.5" Fry Pan with Helper Handle	12.5"	2.2"	24632
Saucepans	1-qt Saucepan	5.5"	2.5"	44414
	1.5-qt Saucepan	6.5"	3"	44416
	2-qt Saucepan	7"	3.5"	44418
	3-qt Saucepan	8"	4"	44420
	4-qt Saucepan	8.7"	4.5"	44422
Sauciers	1.5-qt Saucier	7"	2.5"	54918
	2.5-qt Saucier	8.7"	3"	54922
	3.5-qt Saucier	9.5"	3.5"	54924
Wok	5.8-qt Flat Base Wok	12.6"	3.7"	52932



Apollo 7-Ply



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
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Sauté Pans	3-qt Sauté Pan with Helper Handle	9.5"	2.5"	44424A
	5-qt Sauté Pan with Helper Handle	11"	3"	44428A



5-qt Sauté Pan w/ Lid and 2 Loop Handles	11"	3"	44328A
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Roasting Pots	5-qt Small Oval Pot w/ Lid	12.5 X 8.5"	3"	54332
	8-qt Large Oval Pot w/ Lid	15.7 X 9.5"	4.1"	54340



Sauce Pots / Dutch Ovens	4-qt Sauce Pot	8.7"	4.5"	44322ZD
	5.5-qt Sauce Pot	9.5"	4.7"	44324ZD
	9-qt Sauce Pot	11"	5.5"	44328ZD
	12.5-qt Sauce Pot	12"	6.7"	44330ZD
	22-qt Sauce Pot	14"	8.5"	44336ZD



Apollo 7-Ply



DESCRIPTION	SIZE/CAPACITY	DIAMETER	HEIGHT	ITEM NUMBER
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Stock Pots	5.5-qt Stock Pot	8"	6.5"	44395ZD
	8.5-qt Stock Pot	9.5"	7"	44394ZD
	17-qt Stock Pot	12"	9"	44393ZD
	34-qt Stock Pot	14"	12.5"	44392ZD



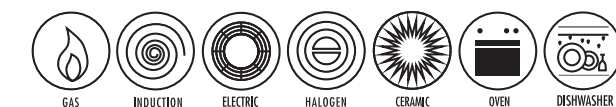
Steamer Insert	Fits 3-qt Saucepan and 5.5-qt Stock Pot w/ Silicone Gasket	8"	4"	44720
	Fits 3.5-qt Saucier Pan, 5.5-qt Sauce Pot, and 8.5-qt Stock Pot w/ Silicone Gasket	9.5"	4.5"	44724



Pasta / Fryer Insert	Fits 5.5-qt Stock Pot	8"	7.7"	44920
	Fits 8.5-qt Stock Pot	9.5"	8.5"	44924



Lids	5.5" Lid	5.5"	2"	44514
	6.3" Lid	6.5"	2"	44516
	7.1" Lid	7"	2"	44518
	7.9" Lid	8"	2"	44520
	8.7" Lid	8.7"	2"	44522
	9.4" Lid	9.5"	2"	44524
	11" Lid	11"	2"	44528
	11.8" Lid	12"	2"	44530
	14.2" Lid	14"	2"	44536



Resto by Demeyere Stainless Steel Cookware



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



Resto by Demeyere



DESCRIPTION	INCLUDES	DIAMETER	HEIGHT	ITEM NUMBER
4.8-qt Stainless Steel Asparagus/Pasta Cooker Set 	Stock Pot Insert Lid	6.5"	9"	8016
4-pc Stainless Steel Stovetop Smoker Set 	Base Pan Smoking Chamber Steaming Grill High Lid	12.5"	5"	80828S
3.2-qt Stainless Steel Mussel Pot 	Sauce Pot High Domed Lid	8"	4.8"	10821



DESCRIPTION	INCLUDES	DIAMETER	HEIGHT	ITEM NUMBER
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4-cup Stainless Steel Egg Poacher Set	Small Sauté Pan Insert 4 Coated Cups Glass Lid	7"	2.5"	84619
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1.2-qt Stainless Steel Tall Saucepan		4"	5.7"	8010
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4-pc Stainless Steel Mini Sauce Pot Set	Mini Sauce Pots w/ Lids 8-pc Set (4 bases, 4 lids)	12"	6"	84012
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4-pc Stainless Steel Sauté Pan Set	Mini Sauté Pans w/o Lids 4-pc Set	4.7"	1.5"	82012
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DESCRIPTION	INCLUDES	DIAMETER	HEIGHT	ITEM NUMBER
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10.6-qt Stainless Steel Maslin Pan	Pan w/ Lid	12"	6"	82930
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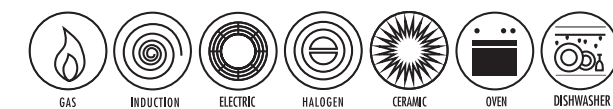
14.8-qt Stainless Steel Paella Pan		18"	3"	44846ZD
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2.6-qt Stainless Steel Whistling Tea Kettle		8"	5"	45501
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Stainless Steel Tea Kettle	4.2-qt Tea Kettle	6"	5.5"	10104
	6.3-qt Tea Kettle	7"	6.5"	10106



Stainless Steel Cookware Use and Care Instructions



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).

NOTES





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.

3000 Series Carbon Steel Fry Pans	168
4000 Series Heavy Duty Aluminum Cookware	170
4500 Series Aluminum Nonstick Cookware	172



Ballarini Professionalé 3000 Series Carbon Steel Fry Pans



Discover why chefs love carbon steel with the Ballarini Professionalé 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. Sauteeing 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	DIAMETER	HEIGHT	ITEM NUMBER
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9.5" Carbon Steel Fry Pan

9.5"

2"

75000-890

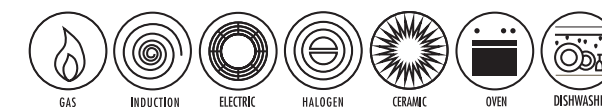


11" Carbon Steel Fry Pan

11"

2.5"

75000-891



Ballarini Professionalé 4000 Series Heavy Duty Aluminum Cookware



Experience the appeal of aluminum cookware with the Ballarini Professionalé 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 Professionalé 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	DIAMETER	HEIGHT	ITEM NUMBER
Fry Pans 	8" Fry Pan	8"	2"	75000-950
	9.5" Fry Pan	9.5"	2"	75000-951
	11" Fry Pan	11"	2"	75000-952
	12.5" Fry Pan	12.5"	2.2"	75000-953
Saucepans 	1.5 qt. Sauce Pan	6.5"	2.5"	75000-987
	3 qt. Sauce Pan	7"	3"	75000-988
	6 qt. Sauce Pan	8"	3.5"	75000-989
	9.5 qt. Sauce Pan	8.7"	4"	75000-990
Braisers 	8.4-qt Brazier	7"	2.5"	75000-975
	11.6-qt Aluminum Braiser	8.7"	3"	75000-976
	17.5-qt Aluminum Braiser			75000-977
Sauce Pots 	15.5 qt. Sauce Pot	12.6"	3.7"	75000-981
	21 qt. Sauce Pot			75000-982
	28.75 qt. Sauce Pot			75000-983



Ballarini Professionalé 4500 Series Aluminum Nonstick Cookware



The Ballarini Professionalé 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	DIAMETER	HEIGHT	ITEM NUMBER
8" Non-Stick Aluminum Fry Pan	8"	2"	75000-991
9.5" Non-Stick Aluminum Fry Pan	9.5"	2.5"	75000-992
11" Non-Stick Aluminum Fry Pan	11"	2.5"	75000-993
12.5" Non-Stick Aluminum Fry Pan	12.5"	2.5"	75000-994



Ballarini Professionalé 3000 Series

Use and Care Instructions



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:
 - 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.
 - Let the pan cool and remove excess oil.
 - Wipe the pan clean with a dry paper towel.

Natural Nonstick Patina

- With each use and seasoning, a dark film will naturally develop on the pan from the fat and oils used.
- This dark film does not negatively affect the performance of the product, but only makes it better and naturally nonstick over time.
- 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, otherwise 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.



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 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 (4000 & 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 (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 (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



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.

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Mini Round Cocottes



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



Minis



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Mini Round Gratin Baking Dish - Graphite Grey	0.5 QT	6.8 X 5 X 1.7"	1301118
			
Mini Round Gratin Baking Dish - Black Matte	0.5 QT	6.8 X 5 X 1.7"	1301123
			
Mini Oval Gratin Baking Dish - Graphite Grey	8.0 OZ	7.7 X 4.2 X 2"	1301318
			
Mini Oval Gratin Baking Dish - Black Matte	8.0 OZ	7.7 X 4.2 X 2"	1301323
			
Mini Rectangular Baker - Black Matte	8.0 OZ	7.2 X 4.4 X 1.2"	1301423
			
Mini Frying Pan - Black Matte	5.0 OZ 4.75" DIA	9.0 X 4.8 X 2.0"	1221223
			
8-oz Mini Bowl - Black Matte	8.0 OZ	5.6 X 4.7 X 2.2"	1243023
			



Minis



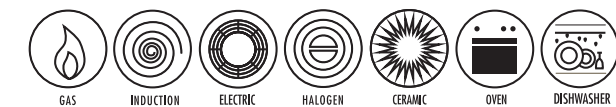
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Mini Saucepan - Graphite Grey	0.25 QT	9.2 X 4 X 2.8"	1241018
			
Mini Saucepan - Black Matte	0.25 QT	9.2 X 4 X 2.8"	1241025
			
Mini Chocolate Fondue Set - Cherry	0.25 QT	5.1 X 3.9 X 2.8"	1400406
			
Mini Chocolate Fondue Set - Graphite Grey	0.25 QT	5.1 X 3.9 X 2.8"	1400418
			
Mini Chocolate Fondue Set - Black Matte	0.25 QT	5.1 X 3.9 X 2.8"	1400423
			
Mini Cheese Fondue Pot - Black Matte	12.0 OZ	7.5 X 5.7 X 1.4"	1461223
			



Minis



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



Round Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	0.25 QT	5.1 X 3.9 X 2.8"	1101087
	2.75 QT	11.2 X 8.7 X 5.8"	1102287
	4.0 QT	11.9 X 9.4 X 6"	1102487
	5.5 QT	12.9 X 10.2 X 6.6"	1102687
	7.0 QT	13.9 X 11 X 7.2"	1102887
	9.0 QT	15 X 11.8 X 7.5"	1103087
	13.25 QT	16.9 X 13.5 X 8.4"	1103487
Dark Blue 	0.25 QT	5.1 X 3.9 X 2.8"	1101091
	2.75 QT	11.2 X 8.7 X 5.8"	1102291
	4.0 QT	11.9 X 9.4 X 6"	1102491
	5.5 QT	12.9 X 10.2 X 6.6"	1102691
	7.0 QT	13.9 X 11 X 7.2"	1102891
	9.0 QT	15 X 11.8 X 7.5"	1103091
	13.25 QT	16.9 X 13.5 X 8.4"	1103491
Cherry 	0.25 QT	5.1 X 3.9 X 2.8"	1101006
	2.75 QT	11.2 X 8.7 X 5.8"	1102206
	4.0 QT	11.9 X 9.4 X 6"	1102406
	5.5 QT	12.9 X 10.2 X 6.6"	1102606
	7.0 QT	13.9 X 11 X 7.2"	1102806
	9.0 QT	15 X 11.8 X 7.5"	1103006
Graphite Grey 	0.25 QT	5.1 X 3.9 X 2.8"	1101018
	0.5 QT	6.3 X 4.7 X 3.4"	1101218
	0.75 QT	7.4 X 5.1 X 4.6"	1101418
	1.25 QT	8.5 X 6.3 X 3.9"	1101618
	2.75 QT	11.2 X 8.7 X 5.8"	1102218
	4.0 QT	11.9 X 9.4 X 6"	1102418
	5.5 QT	12.9 X 10.2 X 6.6"	1102618
	7.0 QT	13.9 X 11 X 7.2"	1102818
	9.0 QT	15 X 11.8 X 7.5"	1103018
	13.25 QT	16.9 X 13.5 X 8.4"	1103418



Round Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Black Matte 	0.25 QT	5.1 X 3.9 X 2.8"	1101025
	0.5 QT	6.3 X 4.7 X 3.4"	1101225
	0.75 QT	7.4 X 5.1 X 4.6"	1101425
	1.25 QT	8.5 X 6.3 X 3.9"	1101625
	2.75 QT	11.2 X 8.7 X 5.8"	1102225
	4.0 QT	11.9 X 9.4 X 6"	1102425
	5.5 QT	12.9 X 10.2 X 6.6"	1102625
	7.0 QT	13.9 X 11 X 7.2"	1102825
	9.0 QT	15 X 11.8 X 7.5"	1103025
	13.25 QT	16.9 X 13.5 X 8.4"	1103425
Basil 	0.25 QT	5.1 X 3.9 X 2.8"	1101085
	2.75 QT	11.2 X 8.7 X 5.8"	1102285
	4.0 QT	11.9 X 9.4 X 6"	1102485
	5.5 QT	12.9 X 10.2 X 6.6"	1102685
	7.0 QT	13.9 X 11 X 7.2"	1102885
	9.0 QT	15 X 11.8 X 7.5"	1103085
Burnt Orange 	0.25 QT	5.1 X 3.9 X 2.8"	11010806
	2.75 QT	11.2 X 8.7 X 5.8"	11022806
	4.0 QT	11.9 X 9.4 X 6"	11024806
	5.5 QT	12.9 X 10.2 X 6.6"	11026806
	7.0 QT	13.9 X 11 X 7.2"	11028806
	White 	5.5 QT	12.9 X 10.2 X 6.6"
7.0 QT		13.9 X 11 X 7.2"	1102802



Oval Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Grenadine	7.0 QT	15.7 X 12.9 X 6.8"	1103387
	8.5 QT	16.9 X 14.5 X 7.1"	1103787



Dark Blue	7.0 QT	15.7 X 12.9 X 6.8"	1103391
	8.5 QT	16.9 X 14.5 X 7.1"	1103791



Cherry	7.0 QT	15.7 X 12.9 X 6.8"	1103306
	8.5 QT	16.9 X 14.5 X 7.1"	1103706



Graphite Grey	1.0 QT	8.8 X 6.7 X 4.6"	1101718
	7.0 QT	15.7 X 12.9 X 6.8"	1103318
	8.5 QT	16.9 X 14.5 X 7.1"	1103718



Oval Cocottes

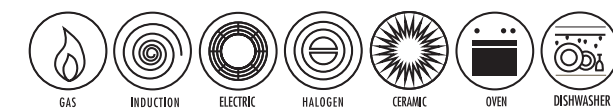


DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Black Matte	1.0 QT	8.8 X 6.7 X 4.6"	1101725
	7.0 QT	15.7 X 12.9 X 6.8"	1103325
	8.5 QT	16.9 X 14.5 X 7.1"	1103725



Basil	7.0 QT	15.7 X 12.9 X 6.8"	1103385
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Coq au Vin Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Grenadine	4.25 QT	14 X 9 X 7"	1122987
	5.75 QT	14.8 X 12.2 X 8"	1123187



Dark Blue	4.25 QT	14 X 9 X 7"	1122991
	5.75 QT	14.8 X 12.2 X 8"	1123191



Cherry	4.25 QT	14 X 9 X 7"	1122906
	5.75 QT	14.8 X 12.2 X 8"	1123106



Graphite Grey	4.25 QT	14 X 9 X 7"	1122918
	5.75 QT	14.8 X 12.2 X 8"	1123118



Coq au Vin Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Black Matte	4.25 QT	14 X 9 X 7"	1122925
	5.75 QT	14.8 X 12.2 X 8"	1123123



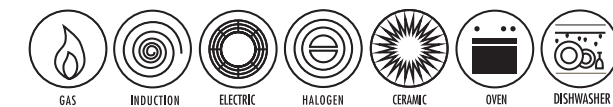
Basil	4.25 QT	14 X 9 X 7"	1122985
	5.75 QT	14.8 X 12.2 X 8"	1123185



Burnt Orange	4.25 QT	14 X 9 X 7"	11229806
	5.75 QT	14.8 X 12.2 X 8"	11231806



White	5.75 QT	14.8 X 12.2 X 8"	1123102
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Shallow Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Grenadine	4.0 QT	12.9 X 10.2 X 5.6"	1112687
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Dark Blue	4.0 QT	12.9 X 10.2 X 5.6"	1112691
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Cherry	4.0 QT	12.9 X 10.2 X 5.6"	1112606
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Graphite Grey	4.0 QT	12.9 X 10.2 X 5.6"	1112618
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Shallow Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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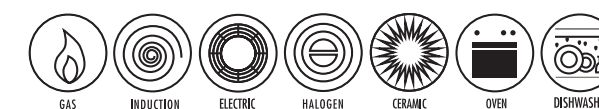
Black Matte	4.0 QT	12.9 X 10.2 X 5.6"	1112625
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Basil	4.0 QT	12.9 X 10.2 X 5.6"	1112685
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Burnt Orange	4.0 QT	12.9 X 10.2 X 5.6"	1112686
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Cochon Shallow Round Cocotte



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



Shallow Oval Cocottes with Glass Lids



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	4.25 QT	12.9 X 10.2 X 5.6"	12912987
Dark Blue 	4.25 QT	12.9 X 10.2 X 5.6"	12912991
Graphite Grey 	4.25 QT	12.9 X 10.2 X 5.6"	12912918
Matte Black 	4.25 QT	12.9 X 10.2 X 5.6"	12912923



Essential French Ovens



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	3.75 QT	12.3" X 9.8" X 5.8"	11732487
Graphite Grey 	3.75 QT	12.3" X 9.8" X 5.8"	11732418
Matte Black 	3.75 QT	12.3" X 9.8" X 5.8"	11732423
Dark Blue 	3.75 QT	12.3" X 9.8" X 5.8"	11732491
Cherry 	3.75 QT	12.3" X 9.8" X 5.8"	11732406
White 	3.75 QT	12.3" X 9.8" X 5.8"	11732402







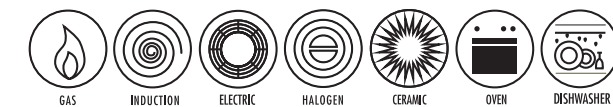
Essential French Oven Rooster Cocottes



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

Petite French Ovens

DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Matte Black 	0.75 QT	6.4" X 4.7" X 3.2"	11721225
	1.5 QT	8.3" X 6.5" X 6.5"	11721625
Graphite Grey 	0.75 QT	6.4" X 4.7" X 3.2"	11721218
	1.5 QT	8.3" X 6.5" X 6.5"	11721618
Dark Blue 	1.5 QT	8.3" X 6.5" X 6.5"	11721691
Grenadine 	1.5 QT	8.3" X 6.5" X 6.5"	11721687



Specialty Shaped Cocottes








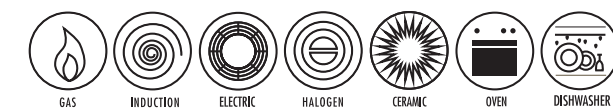
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Pumpkin Cocotte - Burnt Orange	3.5 QT	11.3 X 8.7 X 5.7"	11124806
			
Pumpkin Cocotte - Matte Black	3.5 QT	11.3 X 8.7 X 5.7"	1112423
			
Tomato Cocotte - Cherry	3.0 QT	12.8 X 8.2 X 3.7"	11712506
			
Heart Cocotte - Cherry	1.75 QT	8.6 X 5.6 X 5.3"	1100006
			



Braisers/Sauté Pans



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine	2.75 QT 4.0 QT	12.5 X 9.4 X 4.6" 14.2 X 11 X 5"	1262587 1162887
			
Dark Blue	2.75 QT 4.0 QT	12.5 X 9.4 X 4.6" 14.2 X 11 X 5"	1262591 1162891
			
Graphite Grey	2.75 QT 4.0 QT	12.5 X 9.4 X 4.6" 14.2 X 11 X 5"	1262518 1162818
			
Black Matte	2.75 QT 4.0 QT	12.5 X 9.4 X 4.6" 14.2 X 11 X 5"	1262525 1162825
			
Basil	2.75 QT 4.0 QT	12.5 X 9.4 X 4.6" 14.2 X 11 X 5"	1262585 1162885
			






Braise & Grills



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

Woks

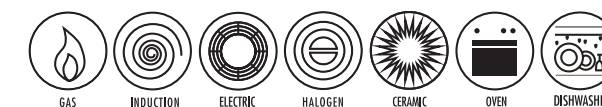
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Black Matte	6.0 QT	18.1 X 14.5 X 4"	1313923
			
Baby Wok - Graphite Grey	0.5 QT	8.5 X 6.6 X 8.5"	1311718
			
Baby Wok - Black Matte	0.5 QT	8.5 X 6.6 X 8.5"	1311723
			



Perfect Pans











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



Fry Pans/Skillets







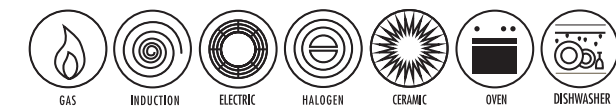
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	10"	19 X 10.4 X 2"	1222687
	12"	20 X 11.6 X 2"	1223087
Dark Blue 	10"	19 X 10.4 X 2"	1222691
	12"	20 X 11.6 X 2"	1223091
Cherry 	10"	19 X 10.4 X 2"	1222606
	12"	20 X 11.6 X 2"	1223006
Graphite Grey 	10"	19 X 10.4 X 2"	1222618
	12"	20 X 11.6 X 2"	1223018
Black Matte 	10"	19 X 10.4 X 2"	1222625
	12"	20 X 11.6 X 2"	1223025
Basil 	10"	19 X 10.4 X 2"	1222685
	12"	20 X 11.6 X 2"	1223085
Burnt Orange 	10"	19 X 10.4 X 2"	12226806
	12"	20 X 11.6 X 2"	12230806
White 	10"	19 X 10.4 X 2"	1222602



Double Handle Fry Pans



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



Square Grill Pans




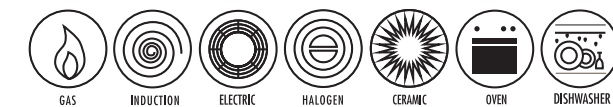
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	10"	15 X 10.2 X 1.9"	1202987
	12"	20.3 X 11.8 X 1.9"	1202887
Dark Blue 	10"	15 X 10.2 X 1.9"	1202991
	12"	20.3 X 11.8 X 1.9"	1202891
Cherry 	10"	15 X 10.2 X 1.9"	1202906
	12"	20.3 X 11.8 X 1.9"	1202806
Graphite Grey 	10"	15 X 10.2 X 1.9"	1202918
	12"	20.3 X 11.8 X 1.9"	1202818
Black Matte 	10"	15 X 10.2 X 1.9"	1202923
	12"	20.3 X 11.8 X 1.9"	1202823
Burnt Orange 	10"	15 X 10.2 X 1.9"	12029806
	12"	20.3 X 11.8 X 1.9"	12028806



Square Grill Pans & Press Sets






DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	12"	10.5 X 10.5 X 1.5" 20.3 X 14 X 1.9"	1209987
Dark Blue 	12"	10.5 X 10.5 X 1.5" 20.3 X 14 X 1.9"	1209991
Cherry 	12"	10.5 X 10.5 X 1.5" 20.3 X 14 X 1.9"	1209906
Graphite Grey 	12"	10.5 X 10.5 X 1.5" 20.3 X 14 X 1.9"	1209918
Black Matte 	12"	10.5 X 10.5 X 1.5" 20.3 X 14 X 1.9"	1209923
Burnt Orange 	12"	10.5 X 10.5 X 1.5" 20.3 X 14 X 1.9"	196030806



Pure Grills



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine	10"	13.5 X 10.5 X 1.5"	12012687
			
Dark Blue	10"	13.5 X 10.5 X 1.5"	12012691
			
Cherry	10"	13.5 X 10.5 X 1.5"	1203006
			
Graphite Grey	10"	13.5 X 10.5 X 1.5"	1203018
			
Black Matte	10"	13.5 X 10.5 X 1.5"	1203023
			



Steam Grills



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042687 12043087
			
Dark Blue	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042691 12043091
			
Cherry	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042606 12043006
			
Graphite Grey	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042618 12043018
			
Black Matte	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042625 12043025
			
White	10" 12"	13.5 X 10.5 X 3.7" 15.4 X 12 X 3.3"	12042602 12043002
			



Roasting



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Mini Rectangular Baker - Black Matte	5.75" X 4.5"	7.2 X 4.4 X 1.2"	1301423
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Rectangular Roasting Pan - Dark Blue	12" X 8"	15.1 X 7.9 X 2.8"	1303091
	15" X 10"	18.5 X 10.4 X 3.2"	1304091



Rectangular Roasting Pan - Graphite Grey	12" X 8"	15.1 X 7.9 X 2.8"	1303018
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Rectangular Roasting Pan - Black Matte	12" X 8"	15.1 X 7.9 X 2.8"	1303023
	15" X 10"	18.5 X 10.4 X 3.2"	1304023



Roasting



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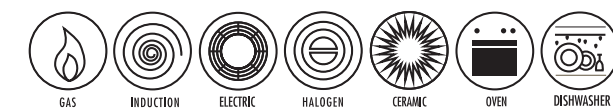
Round Covered Baking Dishes - Black Matte	7.9"	10.2 X 8 X 3.4"	1332025
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Oval Covered Baking Dishes - Graphite Grey	9" X 6.6"	11.3 X 7 X 3.7"	1332318
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Oval Covered Baking Dishes - Black Matte	9" X 6.6"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



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Round Gratin Baking Dishes - Graphite Grey	4.5"	6.8 X 5 X 1.7"	1301118
	6"	8.7 X 6.4 X 2"	1301618
	7.5"	10.2 X 10.3 X 2"	1302018



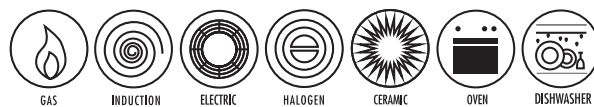
Round Gratin Baking Dishes - Black Matte	4.5"	6.8 X 5 X 1.7"	1301123
	6"	8.7 X 6.4 X 2"	1301623
	7.5"	10.2 X 10.3 X 2"	1302023



Oval Gratin Baking Dishes - Graphite Grey	5.5" X 3.8"	7.7 X 4.2 X 2"	1301318
	8" X 5.5"	10.6 X 6 X 2.4"	1302118
	9.5" X 6.7"	12 X 7 X 2.6"	1302318
	12.5" X 9"	15.6 X 9.2 X 2.8"	13003218



Oval Gratin Baking Dishes - Black Matte	5.5" X 3.8"	7.7 X 4.2 X 2"	1301323
	8" X 5.5"	10.6 X 6 X 2.4"	1302123
	9.5" X 6.7"	12 X 7 X 2.6"	1302323
	11" X 8"	13.7 X 8 X 2.8"	1302923
	12.5" X 9"	15.6 X 9.2 X 2.8"	1303323



Roasting



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Oval Gratin Baking Dishes - Basil	9.5" X 6.7"	12 X 7 X 2.6"	41302385



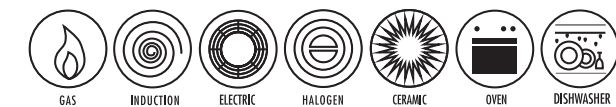
Oval Gratin Baking Dishes - Dark Blue	9.5" X 6.7"	12 X 7 X 2.6"	41302391
	12.5" X 9"	15.6 X 9.2 X 2.8"	13003291



Vertical Chicken Roaster - Graphite Grey	9.5"	10.3 X 8.7 X 4.5"	1200018
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Vertical Chicken Roaster - Black Matte	9.5"	10.3 X 8.7 X 4.5"	1200023
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Round Tea Kettles



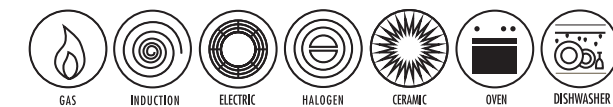
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Grenadine 	1.0 QT	6.5 X 4.7 X 7.1"	1650087
Dark Blue 	1.0 QT	6.5 X 4.7 X 7.1"	1650091
Cherry 	1.0 QT	6.5 X 4.7 X 7.1"	1650006
Graphite Grey 	1.0 QT	6.5 X 4.7 X 7.1"	1650018
Black Matte 	1.0 QT	6.5 X 4.7 X 7.1"	1650023
Basil 	1.0 QT	6.5 X 4.7 X 7.1"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



Fondue Sets



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Mini Chocolate Set – Cherry 	0.25 QT	5.1 X 3.9 X 2.8"	1400406
Mini Chocolate Set – Graphite Grey 	0.25 QT	5.1 X 3.9 X 2.8"	1400418
Mini Chocolate Set – Black Matte 	0.25 QT	5.1 X 3.9 X 2.8"	1400423
Petite Set – Graphite Grey 	0.75 QT	5.1 X 4.7 X 3.8"	1400618
Petite Set – Black Matte 	0.75 QT	5.1 X 4.7 X 3.8"	1400623
Mini Cheese Fondue Pot 	12.0 OZ	7.5 X 5.7 X 1.4"	1461223



Specialty Items



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



Cast Iron base and ceramic top.

Covered Loaf Pans - Graphite Grey / Black Matte	12.75" X 5.25"	11.2 X 4.8 X 3.1"	1312318
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Covered Loaf Pans - Black Matte	12.75" X 5.25"	11.2 X 4.8 X 3.1"	1312325
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Bouillabaisse Pot - Dark Blue	5.0 QT	14.2 X 11.3 X 6.1"	1112991
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Specialty Items



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Mussel Pot - Black Matte	2.0 QT	10.9 X 7 X 6.7"	1102523



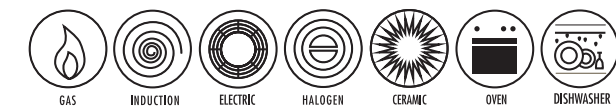
Covered Fish Pan - Black Matte	14.5" X 8"	14.2 X 7.9 X 3.3"	1332125
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Rectangular Serving Dish with Wood Base - Black Matte	15" X 9"	12.9 X 8.9 X 1.6"	1205223
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Square Dinner Plate - Graphite Grey	9 3/8"	9.5 X 9.5 X 0.8"	1331718
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Specialty Items



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Escargot Dish with 6 holes - Black Matte	5.75"	7.5 X 5.75 X 1.5"	1301523
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Square Grill Press - Black Matte (Fits 12" Square Grill Pan)	10.3"	10.5 X 10.5 X 1.5"	1203123
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Cast Iron Lid Holder - Black		9.1 X 4.4 X 7	1190902
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Crêpe Pan with Spreader & Spatula Black Matte / Wood Handle	11"	18.9 X 10.1 X 2.4"	1212823
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Accessories



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Round Magnetic Wooden Trivet	6" 9"	6.75 X 6.75 X .75" 11.75 X 11.75 X .75"	41190732 41190742
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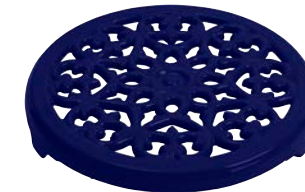
Oval Magnetic Wooden Trivet	6" 8.25" 11.4"	6 X 4.4" 8.2 X 6" 11.3 X 7.7"	1190711 41190712 41190722
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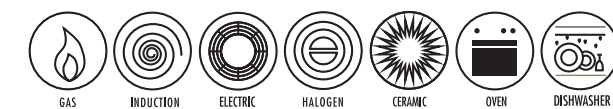
Round Lily Trivet - Graphite	9"		1601018
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Round Lily Trivet - Dark Blue	9"		1601091
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Round Lily Trivet - Grenadine	9"		1601087
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Accessories





DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Rooster Animal Knob	Fits 1.0-qt and larger cocotte	3 X 1 X 2.25"	40509-346-9
			
Snail Animal Knob	Fits 1.0-qt and larger cocotte	3 X .75 X 1.75"	40509-347-9
			
Fish Animal Knob	Fits 1.0-qt and larger cocotte	3.2 X .75 X 1.75"	40509-348-9
			
Pig Animal Knob	Fits 1.0-qt and larger cocotte	2.75 X 1 X 1.75"	40510-657-9
			
Nickel Knobs	SMALL (FITS 0.25-QT ROUND COCOTTE & 0.25-QT SAUCEPAN)	1.25 X 1.25 X .50"	2MP1010
	MEDIUM (FITS 0.75-QT ROUND COCOTTE)	1.35 X 1.35 X 0.60"	2MP1011
	LARGE (FITS 1-QT & LARGER COCOTTE)	1.5 X 1.5 X .75"	2MP1013
Brass Knobs	SMALL (FITS 0.25-QT ROUND COCOTTE & 0.25-QT SAUCEPAN)	1.25 X 1.25 X .50"	1190111
	MEDIUM (FITS 0.75-QT ROUND COCOTTE)	1.35 X 1.35 X 0.60"	1190112
	LARGE (FITS 1-QT & LARGER COCOTTE)	1.5 X 1.5 X .75"	1190113



Accessories



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Stainless Steel Steamer Insert	3.25 QT (FITS 5.5-QT ROUND COCOTTE)	11 X 11 X 3.4"	1199200
			
Wood Mini Cocotte Stand - Black (cocottes sold separately)		17.5 X 7.2 X 2.4"	1190700
			





STAUB Ceramics



The Staub standard of excellence has been extended to Staub Ceramics. Like our enameled cast iron, our enameled ceramics are unequalled 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	220
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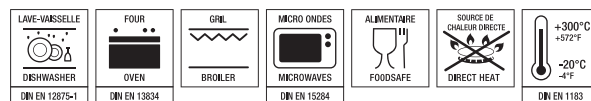
Rustic Colors

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Regular Colors
Mini Cocottes Sets



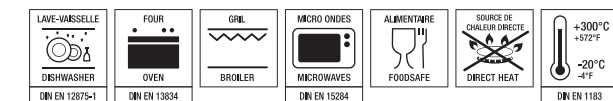
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Cherry Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-420
			
Dark Blue Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-422
			
Basil Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-424
			
White Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-423
			
Cherry Mini Hearts - 3-pc Set	8.0 OZ 4" DIA.	4.2 X 3.9 X 3.1"	40511-419
			



Regular Colors
Ramekin Sets






DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Cherry Round - 2-pc Set	5.0 OZ 3" DIA.	3 X 3 X 2"	40511-103
			
Dark Blue Round - 2-pc Set	5.0 OZ 3" DIA.	3 X 3 X 2"	40511-104
			
Basil Round - 2-pc Set	5.0 OZ 3" DIA.	3 X 3 X 2"	40511-105
			
White Round - 2-pc Set	5.0 OZ 3" DIA.	3 X 3 X 2"	40511-106
			
Cherry Heart - 2-pc Set	5.0 OZ 3" DIA.	3 X 3.1 X 2"	40511-107
			
White Heart - 2-pc Set	5.0 OZ 3" DIA.	3 X 3.1 X 2"	40511-109
			






Regular Colors
Prep Bowl Sets

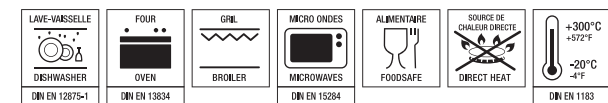
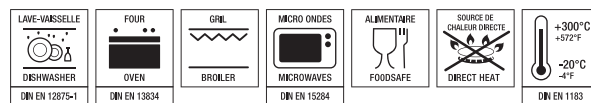


DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Cherry - 2-pc Set	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-133
			
Dark Blue - 2-pc Set	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-134
			
Basil - 2-pc Set	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-135
			
White - 2-pc Set	8.0 OZ 3" DIA.	3.8 X 3.8 X 2.3"	40511-136
			

Regular Colors
Universal Bowls



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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
			
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
			
Basil	12.8 OZ 1.3 QT	4.9 X 4.9 X 2.4" 6.7 X 6.7 X 3.6"	40510-796 40510-793
			
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
			



Regular Colors
Serving Bowls



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Cherry	1.5 QT	8.8 X 7 X 4"	40510-800
	3.4 QT	12.1 X 9.5 X 4.7"	40510-797



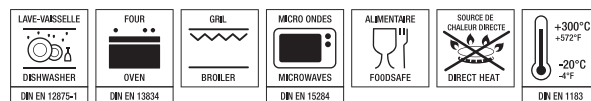
Dark Blue	1.5 QT	8.8 X 7 X 4"	40510-801
	3.4 QT	12.1 X 9.5 X 4.7"	40510-798



Basil	1.5 QT	8.8 X 7 X 4"	40510-802
	3.4 QT	12.1 X 9.5 X 4.7"	40510-799



White	1.5 QT	8.8 X 7 X 4"	40511-452
	3.4 QT	12.1 X 9.5 X 4.7"	40511-454



Regular Colors
Rectangular Baking Dishes/Gratins



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Cherry	0.5 QT	7.4 X 4.8 X 1.8"	40508-582
	1.25 QT	9.9 X 6.7 X 2.2"	40508-585
	2.5 QT	12.8 X 8.2 X 2.6"	40508-590
	4.75 QT	16.1 X 9.8 X 3.1"	40508-595



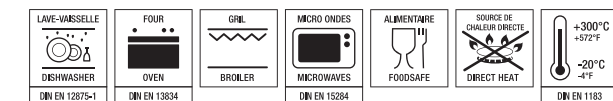
Dark Blue	0.5 QT	7.4 X 4.8 X 1.8"	40508-583
	1.25 QT	9.9 X 6.7 X 2.2"	40508-587
	2.5 QT	12.8 X 8.2 X 2.6"	40508-591
	4.75 QT	16.1 X 9.8 X 3.1"	40508-594



Basil	0.5 QT	7.4 X 4.8 X 1.8"	40508-586
	1.25 QT	9.9 X 6.7 X 2.2"	40508-588
	2.5 QT	12.8 X 8.2 X 2.6"	40508-592
	4.75 QT	16.1 X 9.8 X 3.1"	40508-596



White	0.5 QT	7.4 X 4.8 X 1.8"	40508-584
	1.25 QT	9.9 X 6.7 X 2.2"	40508-589
	2.5 QT	12.8 X 8.2 X 2.6"	40508-593
	4.75 QT	16.1 X 9.8 X 3.1"	40508-597



Regular Colors

Rectangular Covered Baking Dishes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Cherry	12" X 8" 4-QT	15.6 X 9.5 X 6"	40509-096
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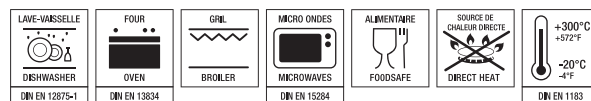
Dark Blue	12" X 8" 4-QT	15.6 X 9.5 X 6"	40509-097
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Basil	12" X 8" 4-QT	15.6 X 9.5 X 6"	40509-098
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White	12" X 8" 4-QT	15.6 X 9.5 X 6"	40509-099
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Regular Colors

Oval Baking Dishes/Gratins



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Cherry	16.0 OZ	8.6 X 5 X 1.8"	40508-581
	1.1 QT	11.2 X 6.9 X 2.2"	40508-606
	2.4 QT	13.9 X 8.7 X 2.6"	40508-605
	4.2 QT	17.7 X 10.8 X 2.4"	40508-610



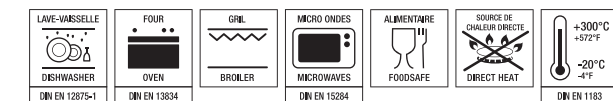
Dark Blue	16.0 OZ	8.6 X 5 X 1.8"	40508-598
	1.1 QT	11.2 X 6.9 X 2.2"	40508-604
	2.4 QT	13.9 X 8.7 X 2.6"	40508-607
	4.2 QT	17.7 X 10.8 X 2.4"	40508-611



Basil	16.0 OZ	8.6 X 5 X 1.8"	40508-601
	1.1 QT	11.2 X 6.9 X 2.2"	40508-602
	2.4 QT	13.9 X 8.7 X 2.6"	40508-609
	4.2 QT	17.7 X 10.8 X 2.4"	40508-613



White	16.0 OZ	8.6 X 5 X 1.8"	40508-599
	1.1 QT	11.2 X 6.9 X 2.2"	40508-603
	2.4 QT	13.9 X 8.7 X 2.6"	40508-608
	4.2 QT	17.7 X 10.8 X 2.4"	40508-612



Regular Colors
Pie Dishes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Cherry	1.3 QT	12 X 9.3 X 1.9"	40508-614
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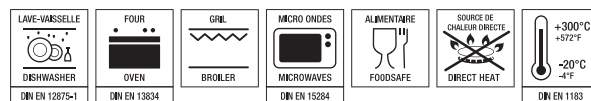
Dark Blue	1.3 QT	12 X 9.3 X 1.9"	40508-615
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Basil	1.3 QT	12 X 9.3 X 1.9"	40508-617
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White	1.3 QT	12 X 9.3 X 1.9"	40508-616
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Regular Colors
Garlic Keepers



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Cherry	4" DIA.	4.25 X 4.25 X 5"	40511-580
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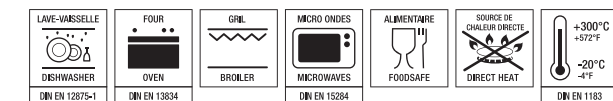
Dark Blue	4" DIA.	4.25 X 4.25 X 5"	40511-581
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Basil	4" DIA.	4.25 X 4.25 X 5"	40511-582
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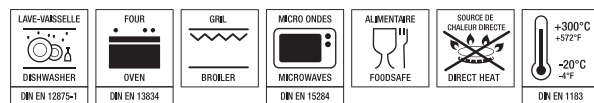
White	4" DIA.	4.25 X 4.25 X 5"	40511-752
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Regular Colors
Utensil Holders






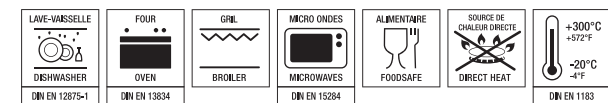
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Cherry	1.0 QT	4.5 X 4.5 X 6"	40511-577
			
Dark Blue	1.0 QT	4.5 X 4.5 X 6"	40511-578
			
Basil	1.0 QT	4.5 X 4.5 X 6"	40511-579
			
White	1.0 QT	4.5 X 4.5 X 6"	40511-753
			



Regular Colors
Specialty Items



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
Pumpkin Cocottes - Burnt Orange	16.0 OZ 24.0 OZ	6.4 X 5 X 4.3" 7.2 X 5.7 X 4.8"	40511-555 40511-554
			
Petite Tomato Cocotte - Cherry	16.0 OZ	7.5 X 4.75 X 4.25"	40511-855
			
Covered Paté/Terrine Mold - Cherry	1.65 QT	12.4 X 5.2 X 3"	40510-803
			



Mini Cocotte Sets



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Red Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-877
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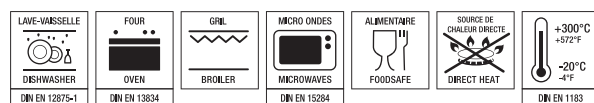
Turquoise Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-878
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Ivory Round - 3-pc Set	8.0 OZ 4" DIA.	5.4 X 4 X 2.6"	40511-875
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Wood Mini Cocotte Stand - Black (cocottes sold separately)		17.5 X 7.2 X 2.4"	1190700
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Rectangular Baking Dishes/Gratins



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
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Red	5.5" X 4" 0.5-QT	7.4 X 4.8 X 1.8"	40511-881
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	7.5" X 6" 1.25-QT	9.9 X 6.7 X 2.2"	40511-867
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	10.5" X 7.5" 2.5-QT	12.8 X 8.2 X 2.6"	40511-885
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	13" X 9" 4.75-QT	16.1 X 9.8 X 3.1"	40511-889
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Turquoise	5.5" X 4" 0.5-QT	7.4 X 4.8 X 1.8"	40511-882
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	7.5" X 6" 1.25-QT	9.9 X 6.7 X 2.2"	40511-868
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	10.5" X 7.5" 2.5-QT	12.8 X 8.2 X 2.6"	40511-886
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	13" X 9" 4.75-QT	16.1 X 9.8 X 3.1"	40511-890
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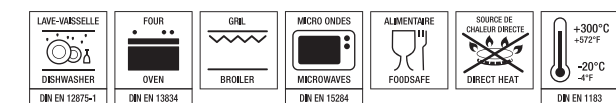
Ivory	5.5" X 4" 0.5-QT	7.4 X 4.8 X 1.8"	40511-879
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	7.5" X 6" 1.25-QT	9.9 X 6.7 X 2.2"	40511-865
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	10.5" X 7.5" 2.5-QT	12.8 X 8.2 X 2.6"	40511-883
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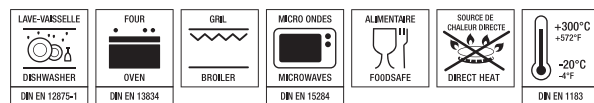
	13" X 9" 4.75-QT	16.1 X 9.8 X 3.1"	40511-887
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Oval Baking Dishes/Gratins



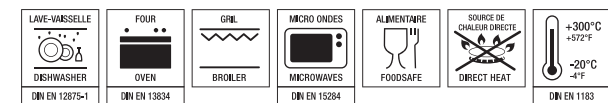
DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
	6.5" 16-OZ	8.6 X 5 X 1.8"	40511-893
	9" 1.1-QT	11.2 X 6.9 X 2.2"	40511-897
	11" 2.4-QT	13.9 X 8.7 X 2.6"	40511-901
	14.5" 4.2-QT	17.7 X 10.8 X 2.4"	40511-905
	6.5" 16-OZ	8.6 X 5 X 1.8"	40511-894
	9" 1.1-QT	11.2 X 6.9 X 2.2"	40511-898
	11" 2.4-QT	13.9 X 8.7 X 2.6"	40511-902
	14.5" 4.2-QT	17.7 X 10.8 X 2.4"	40511-906
	6.5" 16-OZ	8.6 X 5 X 1.8"	40511-891
	9" 1.1-QT	11.2 X 6.9 X 2.2"	40511-895
	11" 2.4-QT	13.9 X 8.7 X 2.6"	40511-899
	14.5" 4.2-QT	17.7 X 10.8 X 2.4"	40511-903



Utensil Holders



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
	1.0 QT 4.3" DIA.	4.5 X 4.5 X 6"	40511-909
		1.0 QT 4.3" DIA.	4.5 X 4.5 X 6"
		1.0 QT 4.3" DIA.	4.5 X 4.5 X 6"



Pumpkin Cocottes



DESCRIPTION	SIZE/CAPACITY	DIMENSIONS: LxWxH	ITEM NUMBER
16-oz Pumpkin Cocotte - Ivory	16-OZ	6.4 X 5 X 4.3"	40511-839



24-oz Pumpkin Cocotte - Ivory	24-OZ	7.2 X 5.7 X 4.8"	40511-840
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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

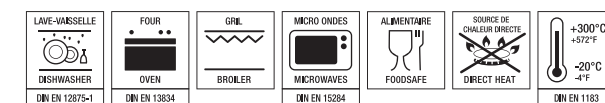
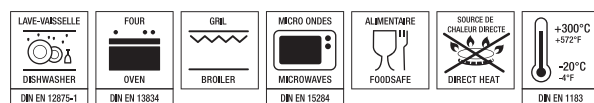
- This product is oven safe up to 572°F/300°C.
- This product is microwave safe (except pumpkin lids).
- Product will become hot. Always use oven mitts when handling your product.
- Do not use ceramic product on stove top burners or other direct heat sources. Direct heat sources will break or crack the 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

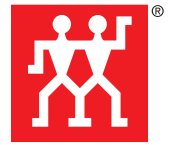
- Superior scratch resistant enamel allows nesting of bakers.
- Refrigerator safe
- Freezer safe
- Staub Tools
- Hand wash and towel dry.





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ZWILLING J.A. HENCKELS, LLC
270 Marble Avenue
Pleasantville, NY 10570
(800) 777-4308
www.zwilling.com



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