


demeyere

MADE IN BELGIUM

Demeyere Cookware



WWW.DEMEYERECOOKWARE.COM



Demeyere was founded as a family business in 1908 and has been manufacturing high quality stainless steel cooking utensils since 1967. For generation after generation we are passionate about supplying top quality products, focusing on performance and life span, comfort, health and safety.

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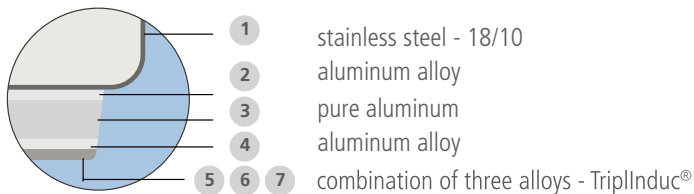
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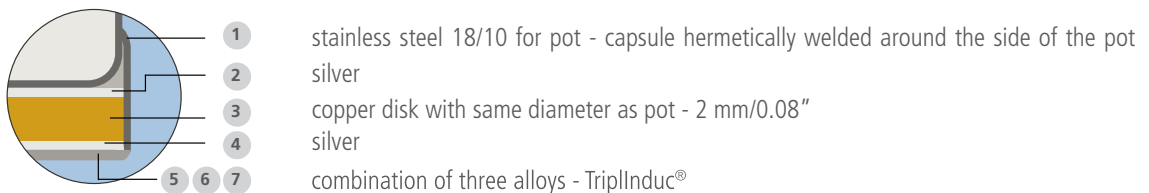
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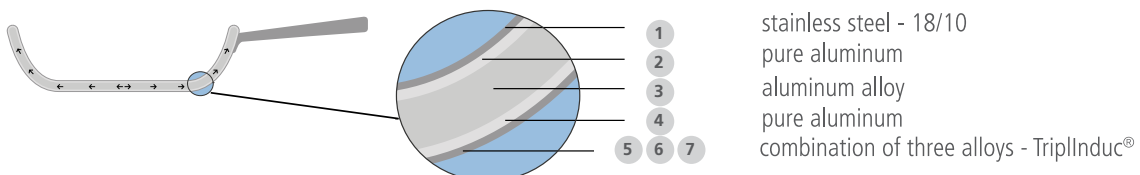
InductoBase®



InductoSeal®



7•PlyMaterial®



10 REASONS TO BUY DEMEYERE



1. TECHNOLOGY ADAPTED TO THE COOKING FUNCTION

Demeyere is the only company in the world that adapts the technological concept of each product to the specific requirements of the typical cooking processes and recipes associated with this product. Engineers develop – without compromise – the technologies that comply with these requirements. In that regard, the Demeyere products are unique and provide an answer to the most diverse and complex cooking questions.

2. INDUCTOSEAL® / INDUCTOBASE®: PERFECT HEAT DISTRIBUTION

For the straight saucepans, pots, soup kettles and straight sauté pans, Demeyere uses walls of stainless steel, combined with a heat-conducting 7 layer base: InductoSeal or InductoBase. This guarantees high efficiency on all types of cookers, even at low temperatures.

3. 7-PLYMATERIAL® UP TO THE EDGE

For Demeyere frying pans, conic sauté pans, simmering pots, grill pan and woks, a multilayer material is used up to the edge (7-PlyMaterial). It guarantees that the heat is spread evenly over the whole surface of the pan right up to the rim. The total thickness depends on the typical cooking process for which the product is used:

- For woks: 2,3 mm/0.09": 230°C/450°F at the bottom - 140°C/280°F at the sides
- For conic sauté pans, simmering pans, grill pan and 4-star frying pans (skillets): 3 to 3,3 mm/0.12" to 0.13"
- For the 5-star professional frying pans (skillets): 4,8 mm/0.19"

4. TRIPLINDUC®

Demeyere developed TriplInduc, a combination of three alloys that assures that you can use the cookware on all types of hobs, including induction, and that you can switch from any type of hob to the other at any time. With its excellent magnetic properties, TriplInduc leads to up to 30% more efficiency when using induction cooking. Finally, the base will not deform and remains flat, even after years of use.

5. SILVINOX® SURFACE TREATMENT

All Demeyere products are made from 18/10 stainless steel. The mat polished series by Demeyere are equipped with Silvinox, a unique electrochemical surface treatment. Silvinox enriches stainless steel 18/10 by removing iron and impurities from the surface and makes sure stainless steel remains silvery white, even after years of use.

6. ENERGY SAVING

Cooking with Demeyere cookware is economical thanks to the combination of superconductive bases, perfectly fitting lids and insulating sides. Tests have shown that cooking without a lid or with a lid that is not heavy enough, consumes 2.8 times more energy than otherwise. The stainless steel lids of Demeyere are a perfect match for our cooking pots; they provide a hermetic seal and save energy. The sides of the cookware have a thickness of 0,8 to 1 mm/0.03 to 0.04". This ensures that the heat is retained optimally and less energy is used.

7. PIONEERS IN INDUCTION

Even more than with other systems, the quality of the pan is essential with induction. Thanks to unique materials and technologies, cooking on induction with Demeyere cookware is even faster, even more easily regulated and even more economical than with cookware from the competition. As pioneers in induction pans, Demeyere not only developed TriplInduc, but also ControlInduc, a safety system that limits the maximum temperature to 250°C/485°F on induction cookers. It avoids burning and makes sure that the pan remains warm without the risk of overheating.

8. FUNCTIONAL AND ESTHETIC

Demeyere prides itself in manufacturing beautifully styled pots and pans and collaborates with nationally and internationally renowned and distinguished designers. Cookware should not only work efficiently but should also be pleasing to the eye and ergonomic. In that way, because of their design, the stainless steel handles of Demeyere are ideal to hold.

9. BRAND OF THE PROFESSIONAL CHEFS

All Demeyere cooking utensils are developed to comply with and compliment the needs of the modern, professional cook. That is why many professional chefs all over the world prefer to use Demeyere products. They all want security, efficiency, durability and above all, optimal control on their preparations.

10. MADE IN BELGIUM

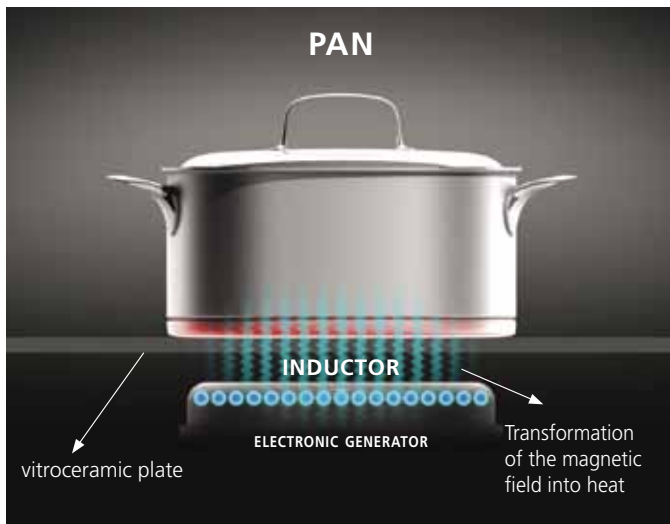
Demeyere founded in 1908 and has produced top quality stainless steel cooking utensils since 1967. In 1999, the brand received the title "Belgian Royal Warrant Holder". 100% Made in Belgium.

Demeyere Cookware is guaranteed against production errors for 30 years (10 years for professional use) from the date of purchase. The guarantee does not cover any damage resulting from an accident, abuse or misuse (including overheating) or transportation. For special guarantee conditions (non-stick pans, Resto by Demeyere, ...) please visit our website www.demeyerecookware.com.



DEMEYERE: SPECIALIST IN INDUCTION

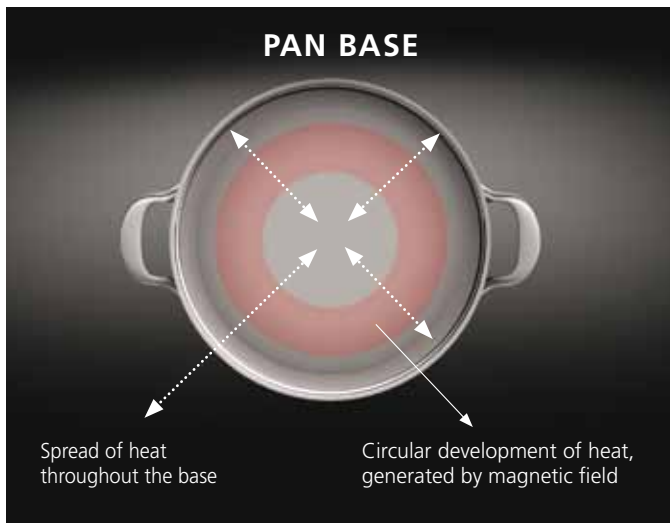
Cooking on induction is the latest trend in the contemporary kitchen and offers many advantages compared with traditional heating systems. Because the technologies used in the production of the pans determine the cooker's efficiency, the quality of the cookware is even more important when it comes to induction cooking than in the case of other systems.



INDUCTION COOKER & PAN: 1 SYSTEM

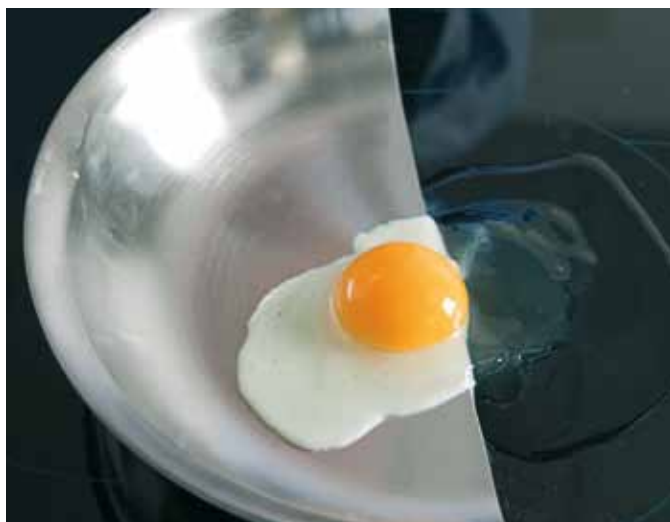
What is unique about induction is the fact that the heat is generated directly in the pan's base. For the traditional heat sources, such as gas, electric, halogen, etc. it is a question of heating indirectly: the heat source itself heats up and transfers the heat to the pan's base.

An induction cooker consists of a flat vitre ceramic hotplate and induction coils. The coils generate an alternating magnetic field. As soon as a saucepot or frying pan with a magnetic base is placed on the cooking zone, eddy currents are created in the pan's base that lead to the production of heat.

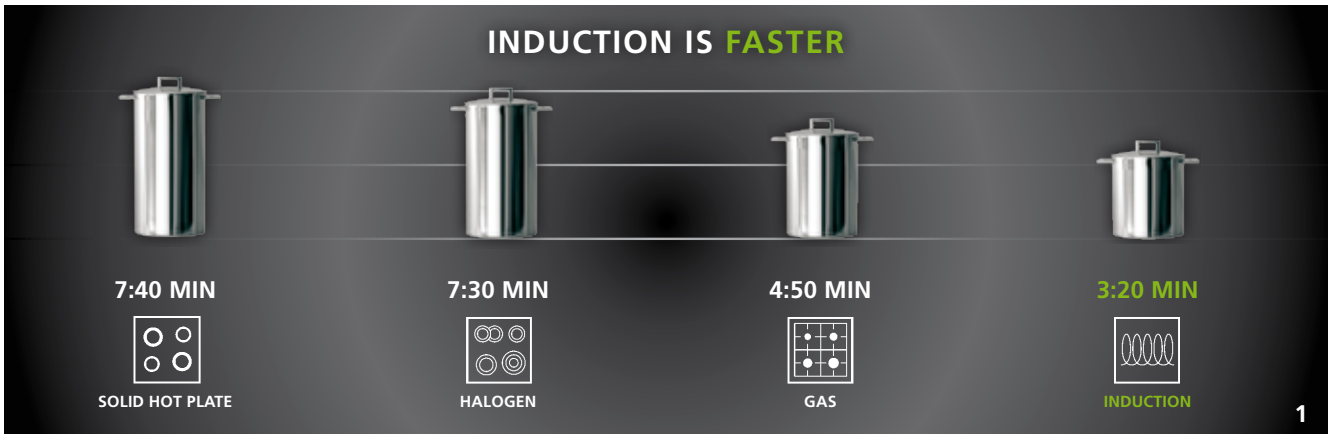


By placing a pan on the induction plate, an explosion of heat occurs in the pan's base (circular development of heat, generated by magnetic field). This heat has to be distributed over the entire surface of the base as quickly and as uniformly as possible.

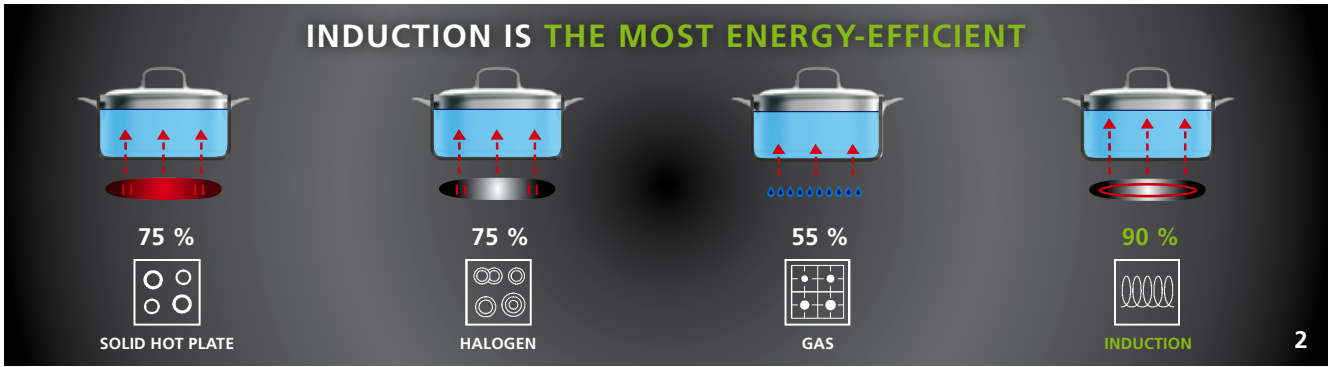
This means that the quality of the saucepots and frying pans is even more important when it comes to induction cooking than in the case of other systems. The technologies used in the production of the pan determine the cooker's efficiency. The pan must have a magnetic base which presents good thermal properties, can resist extreme voltages and has and conserves a flat base.



The induction cooker and the accompanying cooking utensils work together, like the hardware and software of a computer. We can illustrate this using an egg and half a pan. The part of the egg that lies on the bottom of the pan fries perfectly while the part that is in direct contact with the hotplate does not fry at all as no heat is generated on that part of the cooker.



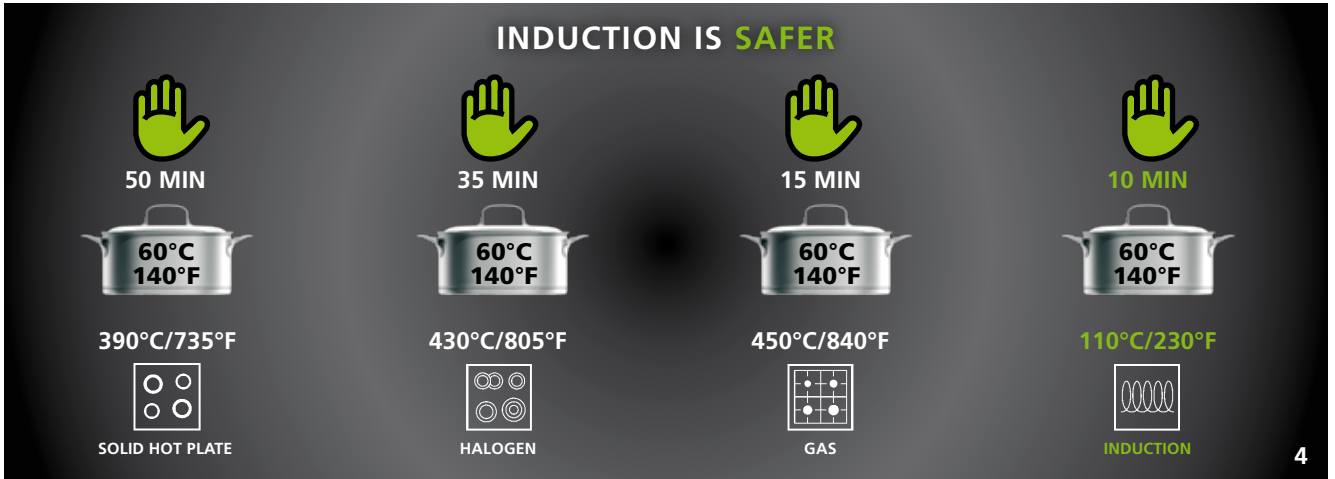
Time needed for heating up 1 litre/1.1 quarts of water in a pot with 18 cm/7.1" diameter on an 18 cm/7.1" zone from 18°C/65°F to 98°C/210°F



Percentage of the generated energy that is used in a useful way.



Consumption in Watt hours for heating up 1 litre/1.1 quarts of water in a pot with 18 cm/7.1" diameter on an 18 cm/7.1" zone from 18°C/65°F to 98°C/210°F



Cook top surface temperature and time for this cook top surface to cool down to 60°C/140°F.

ADVANTAGES OF INDUCTION

Compared with traditional heat sources, induction has a large number of advantages. Cooking using induction is extremely fast, economical, hygienic and safe. In addition, an induction cooker can be controlled very precisely: to almost within one degree!

FAST

Cooking on induction is faster than on any other heat source: gas, solid hot plate, halogen, ... induction is the fastest, because the energy is transferred directly to the pan base. In comparison with other hobs, it is the base of the pan that gets warm and not the hob, which considerably accelerates the heating process. The base transfers the heat to the rest of the pan and heats the food that is in it in no time.

Tests prove this (see 1st bar chart p. 8): for a gas hob to heat water to the boiling point, it takes about 5 minutes. For a solid hot plate and for halogen it takes about 7.5 minutes. Induction on the other hand can with the help of the 'booster' function bring the water to boiling point in no time. The water boils in a record time of 3 minutes.

ECONOMICAL

Cooking on induction uses less energy compared with gas, solid hot plate and halogen, as nearly all energy is transferred directly to the cookware. Gas consumes 55% of the energy, solid hot plates and halogen cookers take up 75%. Induction, on the other hand, uses no less than 90% of the generated energy in a useful way, resulting in only a minimal waste of heat. This is due to the fact that there is no preheating time, no remaining heat, and no active cooking plates without a pan on top of it. (see 2nd drawing p. 8)

Tests prove this (see 3rd drawing p. 8): when heating 1 litre/1.1 quarts of water to the boil, a gas burner uses 260 watts per hour, while an electric hob uses 240 watts and a halogen hob uses 180 watts. Induction, once again, stands out with a minimal consumption of energy of only 135 watts. This means that induction has the most efficient consumption of energy, reducing your ecological footprint, which is not only a bonus for the environment, but also for your wallet!

SAFE AND HYGIENIC

Cooking on induction is also the safest of the heating systems. The glass cook top surface does not get heated unless the magnetic material – in this case the cookware – is put on top. Moreover, the temperature generated in the cook top is lower compared to other heating systems, enabling the cook top to cool down much faster after use. Because the cook top is never extremely hot, you can avoid that spilled ingredients burn (the top never gets warmer than the base of the cookware).

Tests prove this (see 4th drawing p. 8): when heating 1 litre/1.1 quarts of water to the boil, the cook top surface of the traditional heating systems gets extremely hot (390°-450°C/735°-840°F). With induction the cook top surface temperature is significantly lower (110°C/230°F). Because the cook top is less hot, induction only needs 10 minutes to cool down to a safe temperature (60°C/140°F).

PRECISE ADJUSTMENT

The precision of the temperature on which you cook is very important for every cooking technique. The temperature of an induction hob can almost be adjusted to the exact degree. The chosen temperature is instantly at your disposal, so that food can be cooked in an exact way. This is important for all cooking techniques: when frying ingredients, when the temperature should not exceed 250°C/485°F, or when boiling when there is not a higher temperature required than 100°C/212°F. The precision of induction also allows 'slow cooking'. This is a cooking technique by which your food is cooked at a very low temperature – even at 50°C/120°F. Moreover, the reaction speed of induction is optimal. When you lower the level, you also slow down or stop the cooking process immediately.



DEMEYERE ON INDUCTION

Even more than with other systems, the quality of the pan is essential with induction. Thanks to unique materials and technologies, cooking on induction with Demeyere cookware is even faster, even safer, even more easily regulated and even more economical.

EVEN FASTER

Thanks to the unique technologies of superconductive bases and TriplInduc, Demeyere cookware allows for even faster cooking on induction. The InductoBase and InductoSeal bases guarantee an optimal spread of heat through the base. The unique 7-PlyMaterial ensures a perfect distribution of heat over the whole surface of the pan right up to the rim. With its excellent magnetic properties, TriplInduc leads to up to 30% more efficiency when using induction cooking.

EVEN MORE ECONOMICAL

Cooking with Demeyere cookware is even more economical thanks to the combination of superconductive bases, perfectly fitting lids and insulating sides. For the straight cookware, Demeyere uses thick sides of stainless steel (0,8 to 1 mm/0.03 to 0.04"), combined with a heat-conducting 7 layer base InductoSeal or InductoBase, thus ensuring an optimal spread of heat. Stainless steel is an isolating material which keeps the heat inside the pan. Finally, the stainless steel lids are a perfect match for the cooking pots and keep steam from escaping. Once the food is brought to the right temperature, the lowest setting of heat is sufficient for keeping the fluids boiling.

EVEN SAFER: CONTROLINDUC

Induction hobs develop a very intensive heat in a very short time. In order not to exceed the ideal frying temperature, Demeyere developed pans with ControlInduc, a safety system that limits the maximum temperature of the pan to 250°C/485°F on induction hobs.

Up to +/- 220°C/425°F the product with ControlInduc will heat up normally as any other pan, but above this temperature the power of the inductors will gradually decrease, to stabilize between 245°C/475°F and 250°C/485°F. If you put cold food in the pan, such as a piece of fish or some pancake dough, the pan cools down and the power of the inductors is automatically increased again. Even if you were to leave the pan empty on an induction hob, because you had forgotten about it, it will never overheat.

This special property of the ControlInduc pans is possible thanks to the special magnetic material that is used for the outside of the pan. It is a unique alloy that remains magnetic up to a temperature of 250°C/485°F. Above this temperature it loses its magnetic qualities, which controls the induction ring to reduce energy. An induction ring needs a magnetic material to create heat. If the magnetic property ceases, no heat is generated anymore. This way ControlInduc avoids losing time heating up so the pan is always hot, without the danger of overheating.

EVEN MORE EASILY REGULATED

Thanks to the different technologies Demeyere cookware allows for simmering and preparation of delicate sauces. The optimal spread of heat is guaranteed by the multilayer material up to the edge and the 7 layer bases. In that way, excellent control on the preparation process is guaranteed.

In 2008, Demeyere marked its 100th birthday with the launch of a new series, designed by celebrated British architect John Pawson. The combination of functional complexity and formal simplicity gives this series its unique contemporary character and appeal.



JOHN PAWSON FOR DEMEYERE



THE MAN

John Pawson has been designing buildings and objects for more than twenty-five years, with work realized on four continents covering a breadth of scales and programs. From the beginning his approach to creating architecture has drawn comparisons with the art movement known as Minimalism. More helpful, perhaps, is its characterization as an attitude to space, light and proportion.

Pawson grew up in Yorkshire in the north of England. On finishing school he worked in the family textile business, before moving to Japan where he spent four years teaching English and travelling around the country, ending up in Tokyo where he visited the studio of the Japanese designer, Shiro Kuramata. He enrolled at the Architecture Association shortly after his return to London, but left following only a brief period of study to take up the commissions which were already coming in.

Although his work has been described as having an abstract quality, it is rigorously grounded in a precise understanding of the grain of everyday life. Whether a house, store, gallery, bridge, monastery or cooking pot, for Pawson the fundamental challenge is always the same; how people, space and objects may be brought into harmony with one another.

THE WORK

John Pawson's career began quietly in the early 1980s, with a series of small domestic projects. The contrast of these pared down designs with mainstream aesthetic trends at the time was marked; here was work whose roots lay in the successive expressions of simplicity which have formed a consistent component of both Eastern and Western traditions.

In the mid 1990s the profile of the work was changed forever by two key commercial commissions; for the Cathay Pacific Wing of Hong Kong's Chek Lap Kok airport and for Calvin Klein's first flagship store in Manhattan. In 2004, an approach to design long described as monastic culminated in the consecration of a new monastery in Bohemia for a community of Cistercian Trappist monks. Two years later a bridge across the lake opened to the public at London's Royal Botanic Gardens, Kew.

Houses and the objects which go in them remain the staple of Pawson's work. Pawson's own family house in London perfectly illustrates his belief that domestic space can be uncompromisingly shaped to reflect and support the rituals of everyday life.

THE PAN

"A pan might seem like a very straightforward object to design, but the reality is that smallness of scale does not equate with lack of complexity. The union of form and function must be seamless. There would have been no point in identifying the perfect simple profile, for example, if the lip did not pour well. Visual comfort would likewise lose its value if the pan did not feel good in the hand. I knew I could leave the more specialized technical issues to the team at Demeyere. My efforts have focused on the shape of the body and on the detail and angle of the junction between body and handle. My goal has been something which looked different, but right, equally at home over a flame or on a table – modern but not modish and thus liable to lose its freshness quickly."

JOHN PAWSON FOR DEMEYERE

For the straight-sided pans Demeyere uses walls of stainless steel, combined with a heat-conducting 7-layer InductoSeal base for optimal heat distribution. The conical sauté pans and the frying pans are made from 7-PlyMaterial to the edge which guarantees that the heat is spread evenly over the whole surface of the pan. All products can be used in the oven and on all cookers, including induction.

Unique to this range is the double-sided construction of the lids. The double-sided, welded construction acts as an insulator, ensuring that the contents of the pan retain their heat for longer. Moreover, the lid handle will not get warm, not even after hours of cooking.

The John Pawson products are finished with a surface treatment named Silvinox. Silvinox enriches stainless steel by removing iron and impurities from the surface, ensuring it remains silvery white, even after years of use.





SPECIAL FEATURES

- **InductoSeal®: super conductive base**
- **7-PlyMaterial®: multilayer material to the edge**
- **TriplInduc®: more efficiency on induction**
- **Silvinox®: hygienic and easy to clean**
- **Cast stainless steel handles**
- **Double-sided lids: extra insulation**



JOHN PAWSON FOR DEMEYERE

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REF.	DIAMETER	DIAMETER BASE	VOLUME	REF.	DIAMETER	DIAMETER BASE	VOLUME
BOILING AND POACHING				PREPARING SAUCES			
 <p>Casserole/Saucepot with lid</p> <p>71316 Ø 16 cm / 6.3" ☼ 16 cm / 6.3" 1,5 l / 1.6 qts</p> <p>71318 Ø 18 cm / 7.1" ☼ 18 cm / 7.1" 2,2 l / 2.3 qts</p> <p>71320 Ø 20 cm / 7.9" ☼ 20 cm / 7.9" 3 l / 3.2 qts</p> <p>71322 Ø 22 cm / 8.7" ☼ 22 cm / 8.7" 4 l / 4.2 qts</p> <p>71324 Ø 24 cm / 9.4" ☼ 24 cm / 9.4" 5,2 l / 5.5 qts</p> <p>71328 Ø 28 cm / 11.0" ☼ 28 cm / 11.0" 8,4 l / 8.9 qts</p>				 <p>Conic sauté pan without lid⁽¹⁾</p> <p>57920 Ø 20 cm / 7.9" ☼ 14 cm / 5.5" 2 l / 2.1 qts</p>			
 <p>Stockpot with lid</p> <p>71395 Ø 20 cm / 7.9" ☼ 20 cm / 7.9" 5 l / 5.3 qts</p> <p>71394 Ø 24 cm / 9.4" ☼ 24 cm / 9.4" 8 l / 8.5 qts</p>				SAUTÉING			
 <p>Low casserole/saucepot with lid</p> <p>71328 A Ø 28 cm / 11.0" ☼ 28 cm / 11.0" 4 l / 4.2 qts</p>				 <p>Low sauté pan without lid⁽¹⁾</p> <p>71428 A Ø 28 cm / 11.0" ☼ 28 cm / 11.0" 4 l / 4.2 qts</p>			
 <p>Saucepan without lid⁽¹⁾</p> <p>71414 Ø 14 cm / 5.5" ☼ 14 cm / 5.5" 1 l / 1.1 qts</p> <p>71416 Ø 16 cm / 6.3" ☼ 16 cm / 6.3" 1,5 l / 1.6 qts</p> <p>71418 Ø 18 cm / 7.1" ☼ 18 cm / 7.1" 2,2 l / 2.3 qts</p> <p>71420 Ø 20 cm / 7.9" ☼ 20 cm / 7.9" 3 l / 3.2 qts</p>				FRYING			
				 <p>Frying pan/Skillet</p> <p>57624 Ø 24 cm / 9.4" ☼ 18 cm / 7.1"</p> <p>57628 Ø 28 cm / 11.0" ☼ 22 cm / 8.7"</p>			
				LIDS			
				 <p>71514 Ø 14 cm / 5.5"</p> <p>71516 Ø 16 cm / 6.3"</p> <p>71518 Ø 18 cm / 7.1"</p> <p>71520 Ø 20 cm / 7.9"</p> <p>71524 Ø 24 cm / 9.4"</p> <p>71528 Ø 28 cm / 11.0"</p>			

⁽¹⁾ Also available with lid

The Demeyere Atlantis range is the perfect range of cooking utensils for people who appreciate beauty and comfort. With Atlantis, Demeyere has reached the ultimate in high-quality, stainless steel cooking utensils, without neglecting the tradition of genuine pleasure in cooking. The technology that is applied to every single Atlantis pot or pan, is geared to the typical preparation method used for that product.





CUSTOMIZED TECHNOLOGY FOR ALL USES

For the straight models from the Atlantis range (casseroles/saucepots, saucepans, stockpots) Demeyere always uses insulating stainless steel sides and tight-fitting lids, combined with a heat conducting 7-ply base: InductoSeal.

The so-called 'InductoSeal' base has a thick copper intermediate layer and a capsule that is hermetically welded to the side of the pan, ensuring ideal heat distribution. Furthermore, InductoSeal has a heat conducting area that is up to 33 % larger than a 'traditional' base and it is safer and more hygienic.

The conic sauté pans and simmering pots from the Atlantis range are made from 7-PlyMaterial, a unique technology using stainless steel and an aluminum core that is used both in the base and sides of the products, to ensure optimal heat distribution throughout the entire area, right up to the edge.

SUITABLE FOR ALL HEAT SOURCES

The products from the Atlantis range can be used in the oven and on conventional heat sources such as electricity and gas, but are also suitable for hi-light, vitroceramic hobs and induction. To guarantee this, Demeyere developed TriplInduc, a material that allows you to switch instantly from the hob you are using, to any different type of hob. Thanks to its excellent magnetic properties, TriplInduc is up to 30% more effective on an induction hob. It ensures that the base will not deform, but remains flat, even after years of use.

SILVINOX

The matt burnished range Atlantis is made with Silvinox, a unique system of electrochemical surface treatment that was developed approximately 40 years ago in the Demeyere laboratory. Silvinox enriches the material by removing iron and impurities from the surface and guarantees that the stainless steel remains silvery white, even after many years of use. This also makes it very easy to clean and there are no problems with fingerprints that are normally hard to remove.

CAST HANDLES

Because they are shaped from "cast" 18/10 stainless steel, the handles of the Atlantis range remain relatively cool on electric hobs. They have been developed to minimize heat conduction and to hold easily (50°C/120°F). Be careful near gas cookers ... flames that reach up from the base along the sides of the pan can heat the handles. The handles are welded on to the pan and cast from 'full' stainless steel which makes them even more hygienic. No water is retained in the handles after washing up.










PERFECT POURING EDGE

All products from the Atlantis range have a specially designed pouring lip that stops any liquids from spilling while pouring. To guarantee a perfect pouring lip, the side of the pan is moulded into a special shape. The pouring lip on Demeyere pans is so good that any type of liquid can be poured without spilling.

SPECIAL FEATURES

- **InductoSeal®: super conductive base**
- **7-PlyMaterial®: multilayer material to the edge**
- **TriplInduc®: more efficiency on induction**
- **Silvinox®: hygienic and easy to clean**
- **Cast stainless steel handles**



REF.	DIAMETER	BASE DIAMETER	VOLUME	REF.	DIAMETER	BASE DIAMETER	VOLUME
BOILING AND POACHING				SIMMERING			
 <p>Casserole/Saucepot with lid ⁽¹⁾</p> <p>41316 Ø 16 cm / 6.3" ☼ 16 cm / 6.3" 1,5 l / 1.6 qts</p> <p>41318 Ø 18 cm / 7.1" ☼ 18 cm / 7.1" 2,2 l / 2.3 qts</p> <p>41320 Ø 20 cm / 7.9" ☼ 20 cm / 7.9" 3 l / 3.2 qts</p> <p>41322 Ø 22 cm / 8.7" ☼ 22 cm / 8.7" 4 l / 4.2 qts</p> <p>41324 Ø 24 cm / 9.4" ☼ 24 cm / 9.4" 5,2 l / 5.5 qts</p> <p>41328 Ø 28 cm / 11.0" ☼ 28 cm / 11.0" 8,4 l / 8.9 qts</p>				 <p>Conic simmering pot with stainless steel lid</p> <p>55324 SL Ø 24 cm / 9.4" ☼ 18 cm / 7.1" 3,3 l / 3.5 qts</p> <p>55328 SL Ø 28 cm / 11.0" ☼ 22 cm / 8.7" 4,8 l / 5.1 qts</p>			
 <p>Stockpot with lid ⁽¹⁾</p> <p>41395 Ø 20 cm / 7.9" ☼ 20 cm / 7.9" 5 l / 5.3 qts</p> <p>41394 Ø 24 cm / 9.4" ☼ 24 cm / 9.4" 8 l / 8.5 qts</p>				STEAMING			
 <p>Saucepan without lid ⁽²⁾</p> <p>41414 Ø 14 cm / 5.5" ☼ 14 cm / 5.5" 1 l / 1.1 qts</p> <p>41416 Ø 16 cm / 6.3" ☼ 16 cm / 6.3" 1,5 l / 1.6 qts</p> <p>41418 Ø 18 cm / 7.1" ☼ 18 cm / 7.1" 2,2 l / 2.3 qts</p> <p>41420 Ø 20 cm / 7.9" ☼ 20 cm / 7.9" 3 l / 3.2 qts</p>				 <p>Steam element</p> <p>45720 Ø 20 cm / 7.9"</p> <p>45724 Ø 24 cm / 9.4"</p>			
PREPARING SAUCES				MAKING PASTA			
 <p>Conic sauté pan without lid ⁽²⁾</p> <p>55920 Ø 20 cm / 7.9" ☼ 14 cm / 5.5" 2 l / 2.1 qts</p> <p>55922 Ø 22 cm / 8.7" ☼ 16 cm / 6.3" 2,5 l / 2.6 qts</p> <p>55924 Ø 24 cm / 9.4" ☼ 18 cm / 7.1" 3,3 l / 3.5 qts</p>				 <p>Pasta element</p> <p>41920 Ø 20 cm / 7.9"</p> <p>41924 Ø 24 cm / 9.4"</p>			
SAUTÉING				LIDS			
 <p>Low sauté pan without lid ⁽²⁾</p> <p>41424 A Ø 24 cm / 9.4" ☼ 24 cm / 9.4" 2,5 l / 2.6 qts</p> <p>41428 A Ø 28 cm / 11.0" ☼ 28 cm / 11.0" 4 l / 4.2 qts</p>				 <p>41514 Ø 14 cm / 5.5"</p> <p>41516 Ø 16 cm / 6.3"</p> <p>41518 Ø 18 cm / 7.1"</p> <p>41520 Ø 20 cm / 7.9"</p> <p>41522 Ø 22 cm / 8.7"</p> <p>41524 Ø 24 cm / 9.4"</p> <p>41528 Ø 28 cm / 11.0"</p>			

⁽¹⁾ Also available without lid

⁽²⁾ Also available with lid

The Demeyere Apollo range is the ideal range of cooking utensils for both young families and for discerning chefs. A wide range of products, from traditional saucepans and stockpots to specialized pans such as conic sauté pans and stewing pots, provides the perfect cooking implement for all uses.





CUSTOMIZED TECHNOLOGY FOR ALL USES

For the straight saucepans, straight sauté pans, stockpots and casseroles of the Apollo range Demeyere uses thick walls of stainless steel combined with a heat-conducting 7 layer base: InductoBase. The InductoBase consisting of 5 mm/0.2" of pure aluminum provides optimal heat distribution and allows you to use a larger saucepan on a smaller cooking ring. The stainless steel sides and the perfect, tight-fitting lid are insulating and keep the heat inside the pan.

For the Demeyere frying pans/skillets, conic sauté pans, simmering pots, oval pots, woks and grill pan a multilayer material is used up to the edge: 7-PlyMaterial. This technology is used in the bottom and the side of the products to ensure an even heat distribution over the entire area of the pan. The total thickness of the 7 layers is designed with the necessity in mind to obtain the right temperature for the typical cooking process for which the product is used.

SUITABLE FOR ALL HEAT SOURCES

The products from the Apollo range are suitable for ovens and all heat sources, including induction. Thanks to TriplInduc, which are the three bottom layers of the 7-PlyMaterial and the bases, you can switch directly from one type of hob to another. This also makes it up to 30 % more effective on induction. Finally, it ensures that the base is not deformed and remains flat, even after many years of use.

SILVINOX

All products from the Apollo range are made with Silvinox, a unique system of electrochemical surface treatment. Silvinox enriches stainless steel by removing iron and impurities from the surface and guarantees that the stainless steel remains silvery white, even after many years of use. This also makes the pans very easy to clean and fingerprints, which are normally hard to remove from stainless steel, are no longer a problem.

ERGONOMIC HANDLES

Because of their design, the moulded handles of the Apollo range are ideal to hold. They are made from 18/10 high quality stainless steel and limit heat conduction. The long handles remain cool, especially when cooking on electric cookers. The small handles and lid handles can become rather warm. The handles are welded to the pots, pans and lids. We do not use rivets or screws, thus ensuring perfect hygiene and preventing dirt, fat or bacteria accumulating.













PERFECT POURING LIP

The straight models from the Apollo range have a specially designed pouring lip that stops liquids from spilling while pouring. The edge of the pan is moulded into a special shape, so that you can pour out liquids with a low viscosity (such as water) as well as thick sauces, without spilling.

SPECIAL FEATURES

- **InductoBase®: super conductive base**
- **7-PlyMaterial®: multilayer material to the edge**
- **TriplInduc®: more efficiency on induction**
- **Silvinox®: hygienic and easy to clean**
- **Moulded stainless steel handles**



REF.	DIAMETER	BASE DIAMETER	VOLUME	REF.	DIAMETER	BASE DIAMETER	VOLUME
BOILING AND POACHING				SIMMERING			
 <p>Casserole/Saucepot with lid⁽¹⁾</p> <p>44316 Ø 16 cm / 6.3" ☼ 14 cm / 5.5" 1,5 l / 1.6 qts</p> <p>44318 Ø 18 cm / 7.1" ☼ 16 cm / 6.3" 2,2 l / 2.3 qts</p> <p>44320 Ø 20 cm / 7.9" ☼ 18 cm / 7.1" 3 l / 3.2 qts</p> <p>44322 Ø 22 cm / 8.7" ☼ 20 cm / 7.9" 4 l / 4.2 qts</p> <p>44324 Ø 24 cm / 9.4" ☼ 22 cm / 8.7" 5,2 l / 5.5 qts</p> <p>44328 Ø 28 cm / 11.0" ☼ 26 cm / 10.2" 8,4 l / 8.9 qts</p> <p>44330 Ø 30 cm / 11.8" ☼ 28 cm / 11.0" 12 l / 12.7 qts</p> <p>44336 Ø 36 cm / 14.2" ☼ 30 cm / 11.8" 21 l / 22.2 qts</p>				 <p>Conic simmering pot with Pyrex glass lid</p> <p>54324 Ø 24 cm / 9.4" ☼ 18 cm / 7.1" 3,3 l / 3.5 qts</p> <p>54328 Ø 28 cm / 11.0" ☼ 22 cm / 8.7" 4,8 l / 5.1 qts</p>			
 <p>Stockpot with lid⁽¹⁾</p> <p>44395 Ø 20 cm / 7.9" ☼ 18 cm / 7.1" 5 l / 5.3 qts</p> <p>44394 Ø 24 cm / 9.4" ☼ 22 cm / 8.7" 8 l / 8.5 qts</p> <p>44393 Ø 30 cm / 11.8" ☼ 26 cm / 10.2" 16 l / 16.9 qts</p> <p>44392 Ø 36 cm / 14.2" ☼ 30 cm / 11.8" 32 l / 33.8 qts</p> <p>44342 Ø 40 cm / 15.7" ☼ 36 cm / 14.2" 50 l / 52.9 qts</p>				 <p>Oval pot with stainless steel lid</p> <p>54332 Ø 32 x 21 cm / 12.6 x 8.3" 4,5 l / 4.8 qts</p> <p>54340 Ø 40 x 24 cm / 15.7 x 9.4" 7,5 l / 7.9 qts</p>			
 <p>Low casserole/saucepot with lid⁽¹⁾</p> <p>44328 A Ø 28 cm / 11.0" ☼ 26 cm / 10.2" 4 l / 4.2 qts</p>				STEAMING			
 <p>Saucepan without lid⁽²⁾</p> <p>44414 Ø 14 cm / 5.5" ☼ 12 cm / 4.7" 1 l / 1.1 qts</p> <p>44416 Ø 16 cm / 6.3" ☼ 14 cm / 5.5" 1,5 l / 1.6 qts</p> <p>44418 Ø 18 cm / 7.1" ☼ 16 cm / 6.3" 2,2 l / 2.3 qts</p> <p>44420 Ø 20 cm / 7.9" ☼ 18 cm / 7.1" 3 l / 3.2 qts</p> <p>44422 Ø 22 cm / 8.7" ☼ 20 cm / 7.9" 4 l / 4.2 qts</p>				 <p>Steam element</p> <p>44720 Ø 20 cm / 7.9"</p> <p>44724 Ø 24 cm / 9.4"</p>			
PREPARING SAUCES				MAKING PASTA			
 <p>Conic sauté pan without lid⁽²⁾</p> <p>54914 Ø 14 cm / 5.5" ☼ 9 cm / 3.5" 0,75 l / 0.8 qts</p> <p>54916 Ø 16 cm / 6.3" ☼ 10 cm / 3.9" 1 l / 1.1 qts</p> <p>54918 Ø 18 cm / 7.1" ☼ 12 cm / 4.7" 1,5 l / 1.6 qts</p> <p>54920 Ø 20 cm / 7.9" ☼ 14 cm / 5.5" 2 l / 2.1 qts</p> <p>54922 Ø 22 cm / 8.7" ☼ 16 cm / 6.3" 2,5 l / 2.6 qts</p> <p>54924 Ø 24 cm / 9.4" ☼ 18 cm / 7.1" 3,3 l / 3.5 qts</p> <p>54928 Ø 28 cm / 11.0" ☼ 22 cm / 8.7" 4,8 l / 5.1 qts</p>				 <p>Pasta element</p> <p>44920 Ø 20 cm / 7.9"</p> <p>44924 Ø 24 cm / 9.4"</p>			
 <p>Low sauté pan without lid⁽²⁾</p> <p>44424 A Ø 24 cm / 9.4" ☼ 22 cm / 8.7" 2,5 l / 2.6 qts</p> <p>44428 A Ø 28 cm / 11.0" ☼ 26 cm / 10.2" 4 l / 4.2 qts</p> <p>44436 A Ø 36 cm / 14.2" ☼ 30 cm / 11.8" 9 l / 9.5 qts</p>				WHISTLING KETTLE			
				 <p>Whistling kettle</p> <p>45400 Ø 20 cm / 7.9" ☼ 14,5 cm / 5.7" 2,5 l / 2.6 qts</p>			
				LIDS			
				 <p>44514 Ø 14 cm / 5.5"</p> <p>44516 Ø 16 cm / 6.3"</p> <p>44518 Ø 18 cm / 7.1"</p> <p>44520 Ø 20 cm / 7.9"</p> <p>44522 Ø 22 cm / 8.7"</p> <p>44524 Ø 24 cm / 9.4"</p> <p>44528 Ø 28 cm / 11.0"</p> <p>44530 Ø 30 cm / 11.8"</p> <p>44536 Ø 36 cm / 14.2"</p> <p>44542 Ø 40 cm / 15.7"</p>			

⁽¹⁾ Also available without lid

⁽²⁾ Also available with lid

Demeyere offers you a choice from a wide range of frying pans/skillets. Depending on what you expect from a frying pan/skillet, Demeyere has a fitting selection: with or without coating, heavy or light, higher and lower priced and several types of look. All these products are very user-friendly: easy to clean, oven-resistant, with a fitting lid for each pan and also handles that remain sufficiently cool.



FRYING

The Demeyere frying pan/skillet range consists of 5, 4 and 3 star pans. If you are a busy (amateur) chef who does a lot of frying and hence have high demands on your cooking gear, Demeyere recommends the 5 and 4 star frying pans. The 3 star frying pans are ideal starter pans. Finally, Demeyere has also developed a unique technology specifically for induction cooking: ControllInduc.

5* FRYING PANS/SKILLETS

The 5-star frying pans are the ultimate frying pans for the professional and the amateur. Made completely of 4,8mm/0.19" (3mm/0.12" for 20cm/7.9") 7-layer material they fry up to the edge (50% larger cooking surface) and a non stick layer is no longer necessary... when the pan is sufficiently hot, just lower the heat by 30 to 50%, the skillet will do the rest.

4* FRYING PANS/SKILLETS

The 4-star frying pans/skillets are ideal for everyone who loves working with quality materials. The 3 mm/0.12" (3,3 mm/0.13" for 32cm/12.6") thick 7-PlyMaterial provides excellent heat conduction and allows for frying on low heat. This series offers pans with or without coating.

3* FRYING PANS/SKILLETS

The 3-star frying pans are the "starter" frying pans/skillets from Demeyere. They are ideal starting pans: 5-layer material (3mm/0.12") up to the edge, high gloss polish and Thermolon Granite coating. They are easy to use and sufficiently practical.

CONTROLINDUC

Demeyere produced the first pans equipped with ControllInduc, a security system which prevents the maximum temperature exceeding 250°C/485°F on induction cookers. ControllInduc avoids loss of heating time and works so that the pan stays always hot without the risk of overheating. Available with or without coating.

7•PLYMATERIAL®

- 1 stainless steel 18/10
- 2 pure aluminum
- 3 aluminum alloy
- 4 pure aluminum
- 5 6 7 combination of three alloys – TriplInduc®






7-PLYMATERIAL®

Demeyere's frying pans/skillets (4 stars and 5 stars) use 7-Ply, a unique technology consisting of 7 alloys including stainless steel and an aluminum core. The layers are formed over the base and the side of the pans. This technology guarantees that the heat is spread evenly over the whole surface of the pan right up to the rim. Hence, complying with the specific requirements and features needed for frying.







FRYING

STAINLESS STEEL FRYING PANS/SKILLETS

REF.	DIAMETER	BASE DIAMETER	REF.	DIAMETER	BASE DIAMETER
5 PROLINE FRYING PAN/SKILLET 			4 MULTILINE FRYING PAN/SKILLET 		
55620	Ø 20 cm / 7.9"	☼ 14 cm / 5.5"	42620	Ø 20 cm / 7.9"	☼ 14 cm / 5.5"
55624	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"	42624	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"
55628	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"	42628	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"
55632	Ø 32 cm / 12.6"	☼ 26 cm / 10.2"	42632	Ø 32 cm / 12.6"	☼ 26 cm / 10.2"
5 PROLINE PANCAKE PAN 			4 MULTIFUNCTION FRYING PAN/SKILLET 		
54626 A	Ø 26 cm / 10.2"	☼ 22 cm / 8.7"	54820 ZD	Ø 20 cm / 7.9"	☼ 14 cm / 5.5"
SPECIAL PROCONTROL FRYING PAN/SKILLET 			54824 ZD	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"
56624	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"	54828 ZD	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"
56628	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"	54832 ZD	Ø 32 cm / 12.6"	☼ 26 cm / 10.2"

FRYING PANS/SKILLETS WITH THERMOLON GRANITE NON-STICK COATING

Thermolon Granite is a healthy and environment-friendly alternative to traditional non-stick coatings. Thermolon Granite is PTFE-free, PFOA is not used as a raw material, it does not release toxic gases when frying at high temperatures and is extremely resistant to overheating. For the production of this new non-stick coating technology – compared to traditional non-stick coatings – twice as little energy is required, resulting in a 60% reduction of CO₂ emissions. The ceramic coating has a noticeably higher heat-resistance and combines perfect non-stick properties with ease of use.

REF.	DIAMETER	BASE DIAMETER	REF.	DIAMETER	BASE DIAMETER
4 MULTIGLIDE GRANITE FRYING PAN/SKILLET 			3 ECOGLIDE GRANITE FRYING PAN/SKILLET 		
39620	Ø 20 cm / 7.9"	☼ 14 cm / 5.5"	35620	Ø 20 cm / 7.9"	☼ 14 cm / 5.5"
39624	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"	35624	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"
39628	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"	35628	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"
39632	Ø 32 cm / 12.6"	☼ 26 cm / 10.2"	35632	Ø 32 cm / 12.6"	☼ 26 cm / 10.2"
SPECIAL CONTROLINDUC GRANITE FRYING PAN/SKILLET 			3 ECOGLIDE GRANITE PANCAKE PAN 		
36620	Ø 20 cm / 7.9"	☼ 14 cm / 5.5"	38324	Ø 24 cm / 9.4"	☼ 16,5 cm / 6.5"
36624	Ø 24 cm / 9.4"	☼ 18 cm / 7.1"	38328	Ø 28 cm / 11.0"	☼ 20,5 cm / 8.1"
36628	Ø 28 cm / 11.0"	☼ 22 cm / 8.7"			
36632	Ø 32 cm / 12.6"	☼ 26 cm / 10.2"			



In addition to the series and the frying pans/skillets, the Demeyere range also includes a very large number of specialties. These were all developed for optimal results in conjunction with a specific preparation. The technical requirements of cooking, baking, stir-frying, frying, etc. are very different. The design and materials used are fine-tuned to enhance each type of product's performance.














SPECIALTIES

REF.	DIAMETER	BASE DIAMETER	VOLUME	REF.	DIAMETER	BASE DIAMETER	VOLUME
4	WOK WITH SMALL FLAT BASE			4	GRILL PAN		
							
52926	Ø 26 cm / 10.2"	☼ 11 cm / 4.3"	3 l / 3.2 qts	54728	28 x 28 cm / 11 x 11"	25 x 25 cm / 9.8 x 9.8"	
52930	Ø 30 cm / 11.8"	☼ 13 cm / 5.1"	4,8 l / 5.1 qts	4	OVAL FISH PAN		
4	WOK WITH SMALL FLAT BASE						
				88742	Ø 45 x 24 cm / 17.7 x 9.4"		
52932	Ø 32 cm / 12.6"	☼ 13 cm / 5.1"	5,5 l / 5.8 qts	4	MAXIGRILL		
54936	Ø 36 cm / 14.2"	☼ 13 cm / 5.1"	8,5 l / 9.0 qts				
Half moon insert and steaming rack Ø 32cm/12.6" & 36cm/14.2" are available separately.				2834 GR	Ø 34 cm / 13.4"	☼ 30 cm / 11.8"	
4	WOK WITH ROUND BASE			4	OVAL POT WITH STAINLESS STEEL LID		
							
52936 G	Ø 36 cm / 14.2"		6 l / 6.3 qts	54332	Ø 32 x 21 cm / 12.6 x 8.3"		4,5 l / 4.8 qts
SPECIAL	WOK CONTROLINDUC GRANITE WITH ROUND BASE			54340	Ø 40 x 24 cm / 15.7 x 9.4"		7,5 l / 7.9 qts
				WHISTLING & WATER KETTLES			
Limits temperature to 250°C/485°F on induction cookers.				4	WHISTLING KETTLE APOLLO		
36936	Ø 36 cm / 14.2"		6 l / 6.3 qts				
SPECIAL	WOK PROCONTROL WITH ROUND BASE			45400	Ø 20 cm / 7.9"	☼ 14,5 cm / 5.7"	2,5 l / 2.6 qts
				4	WHISTLING KETTLE RONDO		
Limits temperature to 250°C/485°F on induction cookers.							
56936	Ø 36 cm / 14.2"		6 l / 6.3 qts	35300	Ø 20 cm / 7.9"	☼ 14,5 cm / 5.7"	2,5 l / 2.6 qts
WOK SPATULA				3	WHISTLING KETTLE RESTO BY DEMEYERE		
							
9902				45501	Ø 20 cm / 7.9"	☼ 14,5 cm / 5.7"	2,5 l / 2.6 qts
HIGH DOMED LID WITH STEAM ESCAPE				3	WATER KETTLE RESTO BY DEMEYERE		
							
7532	Ø 32 cm / 12.6"			10104		☼ 15 cm / 5.9"	4 l / 4.2 qts
HIGH DOMED LID				10106		☼ 18 cm / 7.1"	6 l / 6.3 qts
				4			
7536	Ø 36 cm / 14.2"			TEPPANYAKI/PLANCHA			
							
54735	35,4 x 32,5 cm / 13.9 x 12.8" (GN2/3)						
54753	53 x 32,5 cm / 20.9 x 12.8" (GN1/1)						



SPECIALTIES

REF.	DIAMETER	BASE DIAMETER	VOLUME	REF.	DIAMETER	BASE DIAMETER	VOLUME
3	STOVETOP SMOKER			3	ASPARAGUS/PASTA COOKER		
	 <p>Includes: frying pan/skillet + smoking chamber + steaming grid + high lid SET80828 S Ø 28 cm / 11.0" Wood chips (beech wood) 44910</p>						
			500 cc	8016	Ø 16 cm / 6.3"	☼ 14 cm / 5.5"	4,5 l / 4.8 qts
3	MINI CASSEROLES/SAUCEPOTS WITH LID			3	GOURMET PAN		
	 <p>SET84012 Ø 12 cm / 4.7" ☼ 10,5 cm / 4.1" 0,55 l / 0.58 qts 4-piece set</p>						
				84619	Ø 18 cm / 7.1"	☼ 16 cm / 6.3"	1,4 l / 1.5 qts
				84623	Ø 22 cm / 8.7"	☼ 20 cm / 7.9"	1,75 l / 1.8 qts
				86623	Ø 22 cm / 8.7"	☼ 20 cm / 7.9"	1,75 l / 1.8 qts
3	MINI SAUTÉ PANS WITHOUT LID				MILK PAN WITH TWO SPOUTS		
	 <p>SET82012 Ø 12 cm / 4.7" ☼ 10,5 cm / 4.1" 0,35 l / 0.37 qts 4-piece set</p>						
				88214	Ø 14 cm / 5.5"	☼ 10 cm / 3.9"	1 l / 1.1 qts
3	HIGH SAUCE POT			3	MUSSEL POT WITH HIGH DOMED LID		
	 <p>8010 Ø 10 cm / 3.9" ☼ 9 cm / 3.5" 1,1 l / 1.2 qts</p>						
				10821	Ø 20 cm / 7.9"	☼ 16,5 cm / 6.5"	3 l / 3.2 qts
				1180	Mussel serving ladle		
3	MASLIN PAN				PYREX GLASS LID		
	 <p>82930 Ø 30 cm / 11.8" ☼ 23,5 cm / 9.3" 10 l / 10.6 qts</p>						
				9516	Ø 16 cm / 6.3"		
				9518	Ø 18 cm / 7.1"		
				9520	Ø 20 cm / 7.9"		
				9522	Ø 22 cm / 8.7"		
				9524	Ø 24 cm / 9.4"		
				9526	Ø 26 cm / 10.2"		
				9528	Ø 28 cm / 11.0"		
				9532	Ø 32 cm / 12.6"		
3	PAELLA PAN						
	 <p>44846 ZD Ø 46 cm / 18.1" ☼ 36 cm / 14.2" 95046 Ø 46 cm / 18.1" Lid for paella pan</p>						
			14 l / 14.8 qts				

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