

ASSORTMENT

2023



Love cooking, Love discovering.

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**DEMEYERE, A UNIQUE PERSPECTIVE
ON COOKING.**

Our refined designs may look simple, but at Demeyere a pot or a pan is not just that. Our engineers are passionate about food : they will ensure that ease of use, enjoyment and satisfaction are standard features. They start by considering the ideal result of the cooking or frying process and then search for the best materials, designs and technology to make it possible.



**DEMEYERE ENCOURAGES AUDACITY
AND DRIVES SUCCESS.**

Cooking evolves all the time, not just in terms of trends, but also personal interest and ability. It is something you discover, learn and love. Nobody is born a chef, but you can become one. One step at a time, one challenge at a time. With Demeyere by your side.



7

Discover the **ultimate control** over every cooking process with the most efficient and durable cookware for induction hobs.

5

Find out **new challenges** and cooking pleasure with more controllable, more efficient and durable cookware.

3

Welcome to the world of Demeyere. A world of quality and joy of cooking.



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Frying fun

Very rare, rare, medium or well done: when you're frying beef, it has to be just right. With Demeyere's range of frying pans, you have the opportunity to work as an accomplished chef or an occasional cook.

In the 7 segment range, you will only find stainless steel pans. They last at least a lifetime and are characterised by the 7-ply material right up to the top edge. Thanks to the exclusive TriplInduc® technology you cook more efficiently on induction, and with flawless temperature control. This saves up to 30% in energy, because as soon as the pan reaches the right temperature, it maintains that frying temperature, allowing the hob heat to be lowered a few positions. The thickness of the 7 segment pans differs for each line. You can fry right up to top the edge in our robust 5 mm pans, or sauté with ease in the slightly slimmer versions.

The 5 segment range includes both quality stainless steel and aluminium pans:

- In the stainless steel pans with multi-layered material up to the top edge, the heat conductivity is accurately controlled, resulting in delicious and crispy frying.
- Explore our Alu Pro 5 non-stick pans - they have an exceptional reputation! They are made with the unique TriplInduc® technology and a sturdy Radiant® base: outstanding added value for induction, and with excellent stability on any hob. The Duraslide Titanium non-stick coating is the best choice for effortless frying using minimal fat. The Ceraforce non-stick coating is the ceramic counterpart for golden brown baking without any sticking.

The 3 segment, for when it needs to be quick. The Alu Comfort 3 pans are easy to handle, and don't require any special skills in the kitchen. The Radiant® base and handy Duraslide or Ceraforce non-stick coating make this range a great entry-level choice.

Frying fun

7 PROLINE 7 FRYING PAN



SAP	DIAMETER	DIAMETER BASE	HEIGHT	EAN CODE
40850-936-0	Ø 20 cm	⊗ 14 cm	3,7 cm	5 412191 256206
40850-937-0	Ø 24 cm	⊗ 18 cm	5 cm	5 412191 256244
40850-938-0	Ø 28 cm	⊗ 22 cm	5 cm	5 412191 256282
40850-939-0	Ø 32 cm	⊗ 26 cm	5,3 cm	5 412191 256329

7 MULTILINE 7 FRYING PAN



40850-948-0	Ø 20 cm	⊗ 14 cm	4,5 cm	5 412191 156209
40850-949-0	Ø 24 cm	⊗ 18 cm	5,2 cm	5 412191 156247
40850-950-0	Ø 28 cm	⊗ 22 cm	5,2 cm	5 412191 156285
40850-951-0	Ø 32 cm	⊗ 26 cm	5,6 cm	5 412191 156322

7 MULTIFUNCTION 7 FRYING PAN



40850-953-0	Ø 24 cm	⊗ 18 cm	5,2 cm	5 412191 158241
40850-955-0	Ø 32 cm	⊗ 26 cm	5,6 cm	5 412191 158326

Frying fun

5 INDUSTRY 5 FRYING PAN



ART NR	DIAMETER	DIAMETER BASE	HEIGHT	EAN CODE
40850-682-0	Ø 20 cm	⊗ 14 cm	4,6 cm	5 412191 486207
40850-683-0	Ø 24 cm	⊗ 18 cm	5,5 cm	5 412191 486245
40850-684-0	Ø 28 cm	⊗ 22 cm	5,5 cm	5 412191 486283
40850-685-0	Ø 32 cm	⊗ 26 cm	5,5 cm	5 412191 486320

5 5-PLUS FRYING PAN



40850-857-0	Ø 20 cm	⊗ 14 cm	4,6 cm	5 412191 186206
40850-858-0	Ø 24 cm	⊗ 18 cm	5,5 cm	5 412191 186244
40850-859-0	Ø 28 cm	⊗ 22 cm	5,5 cm	5 412191 186282
40850-860-0	Ø 32 cm	⊗ 26 cm	5,5 cm	5 412191 186329

5 ECOLINE 5 FRYING PAN



1005475 40851-117-0	Ø 20 cm	⊗ 14 cm	4,4 cm	5 412191 286203
1005476 40851-118-0	Ø 24 cm	⊗ 18 cm	5,2 cm	5 412191 286241
1005474 40851-116-0	Ø 28 cm	⊗ 22 cm	5,2 cm	5 412191 286289
1005473 40851-115-0	Ø 32 cm	⊗ 26 cm	5,2 cm	5 412191 286326

Frying fun

	ART NR	DIAMETER	DIAMETER BASE	HEIGHT	EAN CODE
	1005466 40851-049-0	Ø 28 cm	⊗ 24,5 cm	3,3 cm	5 412191 138281
	5 ALU PRO 5 DURASLIDE TITANIUM PANCAKE PAN				
	1005456 40851-023-0	Ø 20 cm	⊗ 15,5 cm	5 cm	5 412191 136201
	1005457 40851-024-0	Ø 24 cm	⊗ 19,5 cm	5,5 cm	5 412191 136249
	40851-045-0	Ø 26 cm	⊗ 21,5 cm	5,5 cm	5 412191 136263
	1005458 40851-028-0	Ø 28 cm	⊗ 23 cm	5,5 cm	5 412191 136287
	1005460 40851-032-0	Ø 32 cm	⊗ 27,5 cm	5,8 cm	5 412191 136324
5 ALU PRO 5 DURASLIDE TITANIUM FRYING PAN					
	1005463 40851-047-0	Ø 24 cm	⊗ 19,5 cm	7 cm 2,8"	5 412191 134245
	1005465 40851-048-0	Ø 28 cm	⊗ 23 cm	7 cm 2,8"	5 412191 134283
5 ALU PRO 5 DURASLIDE TITANIUM HIGH FRYING PAN					
	1008001 40851-265-0	Ø 20 cm	⊗ 15,5 cm	5 cm	5 412191 126202
	1008002 40851-266-0	Ø 24 cm	⊗ 19,5 cm	5,5 cm	5 412191 126240
	40851-267-0	Ø 26 cm	⊗ 21,5 cm	5,5 cm	5 412191 126264
	1008004 40851-268-0	Ø 28 cm	⊗ 23 cm	5,5 cm	5 412191 126288
	40851-269-0	Ø 30 cm	⊗ 24 cm	5,8 cm	5 412191 126301
	1008006 40851-270-0	Ø 32 cm	⊗ 27,5 cm	5,8 cm	5 412191 126325
5 ALU PRO 5 CERAFORCE FRYING PAN					

Frying fun

ART NR DIAMETER DIAMETER BASE HEIGHT EAN CODE

5 ALU PRO 5 FRYING PAN SET 2 PCS



1008795 Ø 24 cm
40851-050-0 Ø 28 cm



3 ALU INDUSTRY 3 DURASLIDE FRYING PAN



1015921 40851-441-0	Ø 20 cm	⊗ 15,5 cm	5 cm
1015922 40851-442-0	Ø 24 cm	⊗ 19,5 cm	5,5 cm
1015923 40851-443-0	Ø 28 cm	⊗ 23 cm	5,5 cm
1015924 40851-444-0	Ø 30 cm	⊗ 24 cm	5,8 cm



3 ALU INDUSTRY 3 CERAFORCE FRYING PAN



1015926 40851-446-0	Ø 20 cm	⊗ 15,5 cm	5 cm
1015927 40851-447-0	Ø 24 cm	⊗ 19,5 cm	5,5 cm
1015928 40851-448-0	Ø 28 cm	⊗ 23 cm	5,5 cm
1015929 40851-449-0	Ø 30 cm	⊗ 24 cm	5,8 cm



3 PAN PROTECTOR - SET 2 PCS



1015642 Ø 40 cm
40851-042-0





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Atlantis 7 collection

Are you passionate about creating culinary delights with special ingredients of exceptional quality? If so, you will only be satisfied using ingenious and one hundred percent reliable cookware. Our high-tech Atlantis 7 collection will encourage you to set to work with care-free confidence.

Atlantis 7 is suitable for all hobs and sets the benchmark for induction. With its InductoSeal® base, you can be assured of the best heat conductivity. Our exclusive 7-ply material gives you full temperature control. It goes without saying that this valuable and durable collection will last a lifetime.

- Belgian design and manufacture
- InductoSeal®: copper core base, the best heat conductor
- 7-Ply material up to the top edge: perfect heat distribution
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: permanent silvery-white colour and easy to clean
- Pouring rim: cook without spilling
- Cast, welded stainless steel handles: sturdy and extra hygienic
- 30-year warranty. Find out about our terms and conditions on [demeyere-online.com](https://www.demeyere-online.com)

Atlantis 7 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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CASSEROLE WITH LID



	1005080 40850-137-0	Ø 16 cm	⊗ 16 cm	1,5 l	8 cm	5 412191 413166
	1005081 40850-138-0	Ø 18 cm	⊗ 18 cm	2,2 l	9 cm	5 412191 413180
	1005083 40850-139-0	Ø 20 cm	⊗ 20 cm	3 l	10 cm	5 412191 413203
	1005085 40850-140-0	Ø 22 cm	⊗ 22 cm	4 l	11 cm	5 412191 413227
	1005086 40850-141-0	Ø 24 cm	⊗ 24 cm	5,2 l	12 cm	5 412191 413241
	1005088 40850-142-0	Ø 28 cm	⊗ 28 cm	8,4 l	14 cm	5 412191 413289

STOCKPOT WITH LID



	1005091 40850-144-0	Ø 20 cm	⊗ 20 cm	5 l	16 cm	5 412191 413951
	1005089 40850-143-0	Ø 24 cm	⊗ 24 cm	8 l	18 cm	5 412191 413944

SAUCEPAN



	1005092 40850-145-0	Ø 14 cm	⊗ 14 cm	1 l	7 cm	5 412191 414149
	1005093 40850-146-0	Ø 16 cm	⊗ 16 cm	1,5 l	8 cm	5 412191 414163
	1005095 40850-147-0	Ø 18 cm	⊗ 18 cm	2,2 l	9 cm	5 412191 414187
	1005097 40850-148-0	Ø 20 cm	⊗ 20 cm	3 l	10 cm	5 412191 414200

SAUCEPAN WITH LID



	1005219 40850-337-0	Ø 14 cm	⊗ 14 cm	1 l	7 cm	5 412191 414156
	1005220 40850-338-0	Ø 16 cm	⊗ 16 cm	1,5 l	8 cm	5 412191 414170
	1005221 40850-339-0	Ø 18 cm	⊗ 18 cm	2,2 l	9 cm	5 412191 414194
	1005222 40850-340-0	Ø 20 cm	⊗ 20 cm	3 l	10 cm	5 412191 414217

Atlantis 7 collection



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	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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LOW SAUTÉ PAN WITH LID



1005224
40850-342-0 Ø 24 cm ⚙ 24 cm 2,8 l 8 cm



1005226
40850-344-0 Ø 28 cm ⚙ 28 cm 4,8 l 8 cm



CONIC SAUTÉ PAN



1005384
40850-926-0 Ø 18 cm ⚙ 12 cm 1,5 l 6,6 cm



1005386
40850-927-0 Ø 20 cm ⚙ 14 cm 2 l 7,5 cm



1005388
40850-928-0 Ø 22 cm ⚙ 16 cm 2,5 l 8 cm



1005390
40850-929-0 Ø 24 cm ⚙ 18 cm 3,3 l 9,1 cm



CONIC SIMMERING POT WITH DOUBLE-SIDED LID



1005391
40850-934-0 Ø 24 cm ⚙ 18 cm 3,3 l 10 cm




1005392
40850-935-0 Ø 28 cm ⚙ 22 cm 4,8 l 10 cm




Atlantis 7 collection

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	ART NR	DIAMETER	EAN CODE
	1005099 40850-149-0	Ø 14 cm	5 412191 415146
	1005100 40850-150-0	Ø 16 cm	5 412191 415160
	1005101 40850-151-0	Ø 18 cm	5 412191 415184
	1005102 40850-152-0	Ø 20 cm	5 412191 415207
	1005103 40850-153-0	Ø 22 cm	5 412191 415221
	1005104 40850-154-0	Ø 24 cm	5 412191 415245
	1005105 40850-155-0	Ø 28 cm	5 412191 415283

STARTER SET 3 PCS

	40850-729-0	Ø 18 cm Sauce pan	5 412191 419038
		Ø 20 cm Sauce pan	
		Ø 20 cm Sauteuse pan	

WITH THIS SERIES WE RECOMMEND THE FOLLOWING FRYING PANS: PROLINE
SEE OVERVIEW FRYING PANS PAGE 51 AND FURTHER



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Apollo 7 collection


Are you an experienced professional chef, or are you an ambitious home cook who selects professional cookware for their kitchen? By choosing from our Apollo 7 pan collection, you'll be using state-of-the-art professional cookware. This is our most extensive range of stainless steel pans in whichever size you may prefer, from basic to specialized.


You can get started with the pots and pans from the Apollo 7 range, which are suitable for any type of hob, including induction. With its super conductive InductoBase® base and the exclusive 7-ply material, you can rely on the most efficient temperature control. With the Apollo 7 collection, you've found the very best equipment for life!

- Belgian design and manufacture
- InductoBase®: base with aluminium core, excellent heat conductor
- 7-Ply material up to the top edge: perfect heat distribution
- TripInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: permanent silvery-white colour and easy to clean
- Ergonomic, welded stainless steel handles: sturdy and extra hygienic
- 30-year warranty. Find out about our terms and conditions on demeyere-online.com

Apollo 7 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
	1005110 40850-162-0	Ø 16 cm	⊗ 14 cm	1,5	8 cm	5 412191 443163
	1005111 40850-163-0	Ø 18 cm	⊗ 16 cm	2,2 l	9 cm	5 412191 443187
	1005112 40850-164-0	Ø 20 cm	⊗ 18 cm	3 l	10 cm	5 412191 443200
	1005113 40850-165-0	Ø 22 cm	⊗ 20 cm	4 l	11 cm	5 412191 443224
	1005114 40850-166-0	Ø 24 cm	⊗ 22 cm	5,2 l	12 cm	5 412191 443248
	1005115 40850-167-0	Ø 28 cm	⊗ 26 cm	8,4 l	14 cm	5 412191 443286
	1005116 40850-168-0	Ø 30 cm	⊗ 28 cm	12 l	17 cm	5 412191 443309
1005117 40850-169-0	Ø 36 cm	⊗ 30 cm	21 l	21 cm	5 412191 443361	

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
	1005227 40850-348-0	Ø 16 cm	⊗ 14 cm	1,5	8 cm	5 412191 442166
	1005228 40850-349-0	Ø 18 cm	⊗ 16 cm	2,2 l	9 cm	5 412191 442180
	1005229 40850-350-0	Ø 20 cm	⊗ 18 cm	3 l	10 cm	5 412191 442203
	1005230 40850-351-0	Ø 22 cm	⊗ 20 cm	4 l	11 cm	5 412191 442227
	1005231 40850-352-0	Ø 24 cm	⊗ 22 cm	5,2 l	12 cm	5 412191 442241
	1005233 40850-355-0	Ø 28 cm	⊗ 26 cm	8,4 l	14 cm	5 412191 442289
	40850-356-0	Ø 30 cm	⊗ 28 cm	12 l	17 cm	5 412191 442302
1005235 40850-357-0	Ø 36 cm	⊗ 30 cm	21 l	21 cm	5 412191 442364	

Apollo 7 collection

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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STOCKPOT WITH LID



	1005121 40850-174-0	Ø 20 cm	⊗ 18 cm	5 l	16 cm	5 412191 443958
	1005120 40850-173-0	Ø 24 cm	⊗ 22 cm	8 l	18 cm	5 412191 443941
	1005119 40850-172-0	Ø 30 cm	⊗ 26 cm	16 l	23 cm	5 412191 443934
	1005118 40850-171-0	Ø 36 cm	⊗ 30 cm	32 l	32 cm	5 412191 443927

STOCKPOT



	1005239 40850-362-0	Ø 20 cm	⊗ 18 cm	5 l	16 cm	5 412191 442951
	1005238 40850-361-0	Ø 24 cm	⊗ 22 cm	8 l	18 cm	5 412191 442944
	1005237 40850-360-0	Ø 30 cm	⊗ 26 cm	16 l	23 cm	5 412191 442937
	1005236 40850-359-0	Ø 36 cm	⊗ 30 cm	32 l	32 cm	5 412191 442920

SAUCEPAN WITH LID



	1005240 40850-363-0	Ø 14 cm	⊗ 12 cm	1 l	7 cm	5 412191 444153
	1005241 40850-364-0	Ø 16 cm	⊗ 14 cm	1,5 l	8 cm	5 412191 444177
	1005242 40850-365-0	Ø 18 cm	⊗ 16 cm	2,2 l	9 cm	5 412191 444191

SAUCEPAN



	1005122 40850-175-0	Ø 14 cm	⊗ 12 cm	1 l	7 cm	5 412191 444146
	1005123 40850-176-0	Ø 16 cm	⊗ 14 cm	1,5 l	8 cm	5 412191 444160
	1005124 40850-177-0	Ø 18 cm	⊗ 16 cm	2,2 l	9 cm	5 412191 444184
	1005125 40850-178-0	Ø 20 cm	⊗ 18 cm	3 l	10 cm	5 412191 444207
	1005126 40850-179-0	Ø 22 cm	⊗ 20 cm	4 l	11 cm	5 412191 444221

Apollo 7 collection

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	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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LOW CASSEROLE WITH LID



40850-353-0 Ø 28 cm ⚙ 26 cm 4,8 l 8 cm



LOW SAUTÉ PAN



1005244
40850-368-0 Ø 24 cm ⚙ 22 cm 2,8 l 8 cm



1005245
40850-370-0 Ø 28 cm ⚙ 26 cm 4,8 l 8 cm



CONIC SAUTÉ PAN



1005148
40850-218-0 Ø 14 cm ⚙ 9 cm 0,75 l 5,5 cm



1005149
40850-219-0 Ø 16 cm ⚙ 10 cm 1 l 5,9 cm



1005150
40850-220-0 Ø 18 cm ⚙ 12 cm 1,5 l 6,6 cm



1005151
40850-221-0 Ø 20 cm ⚙ 14 cm 2 l 7,5 cm



1005152
40850-222-0 Ø 22 cm ⚙ 16 cm 2,5 l 8 cm



1005153
40850-223-0 Ø 24 cm ⚙ 18 cm 3,3 l 9,1 cm



1005154
40850-224-0 Ø 28 cm ⚙ 22 cm 4,8 l 9,1 cm



CONIC SIMMERING POT WITH GLASS LID



1005341
40850-766-0 Ø 24 cm ⚙ 18 cm 3,3 l 9,1 cm



1005342
40850-767-0 Ø 28 cm ⚙ 22 cm 4,8 l 9,1 cm



Apollo 7 collection

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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WOK - FLAT BASE



1005144
40850-206-0 Ø 26 cm ⚙ 11 cm 2 l 8,5 cm



1005277
40850-604-0 Ø 30 cm ⚙ 13 cm 3 l 9,5 cm



WOK - FLAT BASE



1005146
40850-207-0 Ø 32 cm ⚙ 15 cm 3,5 l 9,5 cm



1005155
40850-225-0 Ø 36 cm ⚙ 15 cm 6 l 12 cm



WOK - ROUND BASE




1005247
40850-379-0 Ø 36 cm 6 l 10.5 cm



Apollo 7 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
	1005127 40850-180-0	Ø 14 cm				5 412191 445143
	1005128 40850-181-0	Ø 16 cm				5 412191 445167
	1005129 40850-182-0	Ø 18 cm				5 412191 445181
	1005130 40850-183-0	Ø 20 cm				5 412191 445204
	1005131 40850-184-0	Ø 22 cm				5 412191 445228
	1005132 40850-185-0	Ø 24 cm				5 412191 445242
	1005133 40850-186-0	Ø 28 cm				5 412191 445280
	1005134 40850-187-0	Ø 30 cm				5 412191 445303
	1005135 40850-188-0	Ø 36 cm				5 412191 445365

COOKING SET 3 PCS



1015639 40851-037-0	Ø 18 cm					5 412191 443033
	Ø 20 cm					
	Ø 24 cm					

STARTER SET 3 PCS



1020659 40850-730-0	Ø 18 cm	Sauce pan				5 412191 449035
	Ø 20 cm	Sauce pan				
	Ø 20 cm	Sateuse pan				

WITH THIS SERIES WE RECOMMEND THE FOLLOWING FRYING PANS: MULTILINE, MULTIFUNCTION
SEE OVERVIEW FRYING PANS PAGE 51 AND FURTHER



7

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Industry 5 collection

You cook with care and passion. You enjoy trying something new or special, like sautéing or poaching. In the extensive Industry 5 collection you'll find all the cookware you need to assist you flawlessly and enjoyably. Robust design in the American industrial style, by Belgian designer Stefan Schöning. Each and every one is appealing to the eye and a delight to use.

The exclusive 5-ply material up to the top edge spreads the heat efficiently and evenly, which makes temperature control easy. Ideal for gas, but also particularly suitable for all other hobs, including induction. What's more, thanks to the unique Silvinox® technology, your stainless steel cookware won't discolour, it stays shiny and cleans effortlessly. Industry 5 is guaranteed to give you a lifetime of pleasure and satisfaction.

- Belgian design and manufacture
- 5-Ply material up to the top edge: excellent heat distribution
- Silvinox®: permanent silvery-white colour and easy to clean
- Pouring rim: cook without spilling
- Cast, sandblasted and welded stainless steel handles: sturdy and extra hygienic
- 30-year warranty. Find out about our terms and conditions on [demeyere-online.com](https://www.demeyere-online.com)
- Open aluminium edge, detergent for aluminium must be used if placed in dishwasher

Industry 5 collection

3 5 7

CASSEROLE WITH LID



ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
1005288 40850-666-0	Ø 16 cm	⊗ 14,5 cm	1,5 l	8 cm	5 412191 483169
1005289 40850-667-0	Ø 18 cm	⊗ 16,5 cm	2,2 l	9 cm	5 412191 483183
1005290 40850-668-0	Ø 20 cm	⊗ 18,5 cm	3 l	10 cm	5 412191 483206
1005318 40850-741-0	Ø 22 cm	⊗ 20,5 cm	4 l	11 cm	5 412191 483220
1005291 40850-669-0	Ø 24 cm	⊗ 22,5 cm	5,2 l	12 cm	5 412191 483244

STOCKPOT WITH LID



1005292 40850-670-0	Ø 24 cm	⊗ 22,5 cm	8 l	17,5 cm	5 412191 483947
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SAUCEPAN WITH LID



1005299 40850-675-0	Ø 16 cm	⊗ 14,5 cm	1,5 l	8 cm	5 412191 484173
1005300 40850-676-0	Ø 18 cm	⊗ 16,5 cm	2,2 l	9 cm	5 412191 484197
1005301 40850-677-0	Ø 20 cm	⊗ 18,5 cm	3 l	10 cm	5 412191 484210
1005303 40850-678-0	Ø 22 cm	⊗ 20,5 cm	4 l	11 cm	5 412191 484234

SAUCEPAN



1005294 40850-671-0	Ø 16 cm	⊗ 14,5 cm	1,5 l	8 cm	5 412191 484166
1005295 40850-672-0	Ø 18 cm	⊗ 16,5 cm	2,2 l	9 cm	5 412191 484180

Industry 5 collection

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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LOW SAUTÉ PAN WITH LID



1005307
40850-681-0 Ø 24 cm ⚙ 22,5 cm 2,8 l 6,5 cm



1005324
40850-747-0 Ø 28 cm ⚙ 25,5 cm 5,7 l 9,5 cm



LOW CASSEROLE WITH LID



1005381
40850-879-0 Ø 24 cm ⚙ 22,5 cm 3,7 l 9 cm



CONIC SAUTÉ PAN WITH LID



1005304
40850-679-0 Ø 20 cm ⚙ 14 cm 2 l 8,5 cm



1005321
40850-744-0 Ø 24 cm ⚙ 18 cm 3,3 l 9,7 cm



CONIC SAUTÉ PAN



1005322
40850-745-0 Ø 18 cm ⚙ 12 cm 1,5 l 7,7 cm



1005305
40850-680-0 Ø 20 cm ⚙ 14 cm 2 l 8,5 cm



1005323
40850-746-0 Ø 24 cm ⚙ 18 cm 3,3 l 9,7 cm



STACKABLE STEAMER



1005314
40850-687-0 Ø 24 cm 5,2 l 11,5 cm



Industry 5 collection

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	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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ROASTING PAN WITH ROASTING RACK



1005326
40850-748-0

32 x 26,5 cm

7 cm



5 412191 487327



1005315
40850-688-0

40 x 33,7 cm + rack

7,7 cm



5 412191 487402

FRYING PAN



1005309
40850-682-0

Ø 20 cm ⚙ 14 cm

4,6 cm



5 412191 486207

1005310
40850-683-0

Ø 24 cm ⚙ 18 cm

5,5 cm



5 412191 486245

1005311
40850-684-0

Ø 28 cm ⚙ 22 cm

5,5 cm



5 412191 486283

1005312
40850-685-0

Ø 32 cm ⚙ 26 cm

5,5 cm



5 412191 486320

WOK



1005382
40850-880-0

Ø 30 cm ⚙ 13 cm 3 l

9,5 cm



5 412191 489291



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5-Plus collection

Take your cooking skills to the next level with the 5-Plus collection!

When cooking with liquids, such as boiling potatoes or preparing soup or pasta, it is important that the heat is retained inside the pan. Our exclusive 5-ply material up to the top edge is crucial for absorbing the heat as well as distributing it efficiently and evenly.

Did you know that cooking with a lid uses up to 60% less energy?

- Belgian design and manufacture
- 5-Ply material up to the top edge: excellent heat distribution
- Silvinox®: permanent silvery-white colour and easy to clean
- Pouring rim: cook without spilling
- Cast and welded stainless steel handles: sturdy and extra hygienic
- 30-year warranty. Find out about our terms and conditions on demeyere-online.com
- Open aluminium edge, detergent for aluminium must be used if placed in dishwasher

5-Plus collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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CASSEROLE WITH LID



40851-113-0	Ø 16 cm	☼ 14,5 cm	1,5 l	8 cm	5 412191 183168
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40851-107-0	Ø 18 cm	☼ 16,5 cm	2,2 l	9 cm	5 412191 183182
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40851-106-0	Ø 20 cm	☼ 18,5 cm	3 l	10 cm	5 412191 183205
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40850-847-0	Ø 24 cm	☼ 22,5 cm	5,2 l	12 cm	5 412191 183243
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STOCKPOT WITH LID



40851-105-0	Ø 20 cm	☼ 18,5 cm	4 l	16 cm	5 412191 183953
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40850-848-0	Ø 24 cm	☼ 22,5 cm	8 l	17,5 cm	5 412191 183946
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SAUCEPAN WITH LID



40850-850-0	Ø 18 cm	☼ 16,5 cm	2,2 l	9 cm	5 412191 184196
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40850-851-0	Ø 20 cm	☼ 18,5 cm	3 l	10 cm	5 412191 184219
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1015545 40850-852-0	Ø 22 cm	☼ 20,5 cm	4 l	11 cm	5 412191 184233
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LOW CASSEROLE WITH LID



40851-381-0	Ø 24 cm 9.4"	☼ 22,5 cm	3,7 l	9 cm	5 412191 183250
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LOW SAUTÉ PAN WITH LID



1015546 40850-853-0	Ø 24 cm	☼ 22,5 cm	2,8 l	6,5 cm	5 412191 184257
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1015547 40850-854-0	Ø 28 cm	☼ 25,5 cm	5,7 l	9,5 cm	5 412191 184295
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CONIC SAUTÉ PAN WITH LID



1015548 40850-855-0	Ø 24 cm	☼ 16,5 cm	3,3 l	9,7 cm	5 412191 188255
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5-Plus collection



3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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FRYING PAN



	1015550 40850-857-0	Ø 20 cm	⊗ 14 cm		4,6 cm	5 412191 186206
	1015551 40850-858-0	Ø 24 cm	⊗ 18 cm		5,5 cm	5 412191 186244
	1015552 40850-859-0	Ø 28 cm	⊗ 22 cm		5,5 cm	5 412191 186282
	1015554 40850-860-0	Ø 32 cm	⊗ 26 cm		5,5 cm	5 412191 186329

WOK



	40851-383-0	Ø 30 cm	⊗ 13 cm	3 l	9,5 cm	5 412191 189306
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Intense 5 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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SAUCEPAN



1009606
40851-394-0 Ø 16 cm ⚙ 14,5 cm 1,5 l 8 cm



1009607
40851-395-0 Ø 18 cm ⚙ 16,5 cm 2,2 l 9 cm



CASSEROLE WITH DOUBLE WALLED LID



1009602
40851-390-0 Ø 16 cm ⚙ 14,5 cm 1,5 l 8 cm



1009603
40851-391-0 Ø 18 cm ⚙ 16,5 cm 2,2 l 9 cm



1009604
40851-392-0 Ø 20 cm ⚙ 18,5 cm 3 l 10 cm



1009599
40851-387-0 Ø 22 cm ⚙ 20,5 cm 4 l 11 cm



1009600
40851-388-0 Ø 24 cm ⚙ 22,5 cm 5,2 l 12 cm



STOCKPOT WITH DOUBLE WALLED LID



1009605
40851-393-0 Ø 20 cm ⚙ 18,5 cm 4 l 21,8 cm



1009601
40851-389-0 Ø 24 cm ⚙ 22,5 cm 8 l 17,5 cm



SAUTÉ PAN WITH DOUBLE WALLED LID



1009596
40851-379-0 Ø 24 cm ⚙ 22,5 cm 2,8 l 6,5 cm



SAUTEUSE



1009594
40851-377-0 Ø 18 cm ⚙ 12 cm 1,5 l 7,7 cm



1009595
40851-378-0 Ø 20 cm ⚙ 14 cm 2 l 8,5 cm



Intense 5 collection



3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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STEAMER/PASTA COOKER INSERT



1009611
40851-399-0 Ø 20 cm 19,5 cm



5 412191 407202

1009612
40851-400-0 Ø 24 cm 21 cm



5 412191 407240

1009611
40851-399-0 Ø 20 cm 19,5 cm



5 412191 409206

1009612
40851-400-0 Ø 24 cm 21 cm



5 412191 409244

GRILL PAN, 5-PLY



1005468
40851-054-0 Ø 28 cm ⚙ 25 cm 8,4 cm



5 412191 507285

WOK, 5-PLY



1005470
40851-055-0 Ø 30 cm ⚙ 13 cm 4,8 l 13,3 cm



5 412191 509302

DOUBLE WALLED LID



1009608
40851-396-0 Ø 16 cm



5 412191 405161

1009609
40851-397-0 Ø 18 cm



5 412191 405185

1009610
40851-398-0 Ø 20 cm



5 412191 405208



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Alu Pro collection

Cooking encourages care and enjoyment. With pots and pans that perform excellently and are super easy to use, cooking becomes even more of a pleasure. You can count on our ergonomic Alu Pro 5 lightweights.

For your ease of use, each model has been treated with the most effective non-stick coating. This lets you achieve excellent results using only small amounts of oil. The forged aluminium body is a lot thicker than other brands, and is extremely sturdy. The combination of the exclusive TriplInduc® technology and our unique Radiant® base provide rock-solid value for money. Alu Pro 5, just like your culinary skills, should not be underestimated. And this applies to any type of hob.

- Belgian design
- 5 mm aluminium base: rapid heat conduction
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Duraslide Titanium PTFE non-stick coating: extra durable with excellent non-stick properties
- Ceraforce: the healthy ceramic non-stick coating
- Radiant® base: base patterned specifically for permanently flat cooking surface
- Ergonomic stainless steel cast handles and rivets: securely attached
- 5-year warranty. Find out about our terms and conditions on demeyere-online.com

Alu Pro 5 Ti-X

3 5 7

ART NR DIAMETER DIAMETER BASE VOLUME HEIGHT EAN CODE

DURASLIDE TITANIUM LOW CASSEROLE WITH LID



1008800
40851-176-0 Ø 28 cm ⚙ 24 cm 2 l 7 cm



DURASLIDE TITANIUM SAUCEPAN



1005480
40851-175-0 Ø 18 cm ⚙ 16 cm 2 l 8,5 cm



DURASLIDE TITANIUM PANCAKE PAN



1005466
40851-049-0 Ø 28 cm ⚙ 24,5 cm 3,3 cm



DURASLIDE TITANIUM GRILL PAN



1005481
40851-177-0 28 x 28 cm 25 x 25 cm 2,5 cm



Alu Pro 5 Ti-X



3 5 7

DURASLIDE TITANIUM FRYING PAN



ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
1005456 40851-023-0	Ø 20 cm	⊗ 15,5 cm		5 cm	5 412191 136201
1005457 40851-024-0	Ø 24 cm	⊗ 19,5 cm		5,5 cm	5 412191 136249
40851-045-0	Ø 26 cm	⊗ 21,5 cm		5,5 cm	5 412191 136263
1005458 40851-028-0	Ø 28 cm	⊗ 23 cm		5,5 cm	5 412191 136287
1005460 40851-032-0	Ø 32 cm	⊗ 27,5 cm		5,8 cm	5 412191 136324

DURASLIDE TITANIUM HIGH FRYING PAN



1005463 40851-047-0	Ø 24 cm	⊗ 19,5 cm		7 cm	5 412191 134245
1005465 40851-048-0	Ø 28 cm	⊗ 23 cm		7 cm	5 412191 134283


DURASLIDE TITANIUM WOK - FLAT BASE




1005459 40851-030-0	Ø 30 cm	⊗ 16 cm	3 l	9,5 cm	5 412191 139301
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Alu Pro 5 Ceraforce


3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
	1008001 40851-265-0	Ø 20 cm	⊗ 15,5 cm		5 cm	5 412191 126202
	1008002 40851-266-0	Ø 24 cm	⊗ 19,5 cm		5,5 cm	5 412191 126240
	1008003 40851-267-0	Ø 26 cm	⊗ 21,5 cm		5,5 cm	5 412191 126264
	1008004 40851-268-0	Ø 28 cm	⊗ 23 cm		5,5 cm	5 412191 126288
	1008005 40851-269-0	Ø 30 cm	⊗ 24 cm		5,8 cm	5 412191 126301
	1008006 40851-270-0	Ø 32 cm	⊗ 27,5 cm		5,8 cm	5 412191 126325

CERAFORCE WOK

	1008007 40851-271-0	Ø 30 cm	⊗ 16 cm	3 l	9,5 cm	5 412191 129302
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PAN PROTECTOR - SET 2 PCS

	1015642 40851-042-0	Ø 40 cm				5 412191 990025
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Resto 3 collection

Are you looking for hard-wearing everyday cookware? You've found it! Resto 3 offers you the high-quality foundation with which to get started with plenty of enjoyment and success. Whether you're cooking hamburgers, making a lasagne with salmon and spinach, or preparing a delicious pudding with almond milk.

Our stainless steel products perform perfectly on all hobs and in the oven. They are particularly easy to maintain. Excellent added value for your kitchen in every respect. This cookware will bring you the utmost in pleasure. Year after year.

- Belgian design
- 3-Ply base
- Welded stainless steel handles
- 10-year warranty. Find out about our terms and conditions on demeyere-online.com




Resto 3 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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CASSEROLE WITH LID



	1020636 40850-263-0	Ø 18 cm	⊗ 16 cm	2 l	9 cm	 5 412191 800188
	1005182 40850-264-0	Ø 20 cm	⊗ 18 cm	3 l	10 cm	 5 412191 800201
	1020637 40850-265-0	Ø 22 cm	⊗ 20 cm	4 l	11 cm	 5 412191 800225

STOCKPOT WITH LID



	1005184 40850-271-0	Ø 20 cm	⊗ 18 cm	5 l	18 cm	 5 412191 800959
	1005183 40850-270-0	Ø 24 cm	⊗ 22 cm	7 l	17 cm	 5 412191 800942
	1020641 40850-272-0	Ø 26 cm	⊗ 23 cm	12 l	26 cm	 5 412191 800966
	1005185 40850-273-0	Ø 28 cm	⊗ 25 cm	17 l	28 cm	 5 412191 800980
	1020640 40850-269-0	Ø 30 cm	⊗ 27 cm	21 l	30 cm	 5 412191 800904

SAUCEPAN WITH LID



	1005195 40850-291-0	Ø 16 cm	⊗ 14,5 cm	1,5 l	8 cm	 5 412191 812167
	1005196 40850-292-0	Ø 18 cm	⊗ 16 cm	2 l	9 cm	 5 412191 812181

Resto 3 collection



3 5 7

ART NR DIAMETER DIAMETER BASE VOLUME HEIGHT EAN CODE

STEAM SET WITH LID 2 PCS



1005252
40850-407-0 Ø 20 cm ⚙ 18 cm 3 l



PASTA SET WITH LID 2 PCS



1005343
40850-769-0 Ø 24 cm ⚙ 22 cm 7 l



COOKING SET 4 PCS



1020649
40850-406-0 Ø 16 cm
Casserole

Ø 18 cm
Sauce pan

Ø 20 cm
Sauce pan

Ø 24 cm
Sauce pan



FRYING PAN



1005198
40850-294-0 Ø 20 cm ⚙ 16 cm 4,7 cm



1008781
40850-296-0 Ø 28 cm ⚙ 22 cm 5,7 cm



1005200
40850-297-0 Ø 32 cm ⚙ 26 cm 6,3 cm





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Commercial 3 collection

The Commercial 3 collection was specifically developed for intensive use in the (professional) kitchen.

The multilayer base with its core of pure aluminum ensures supreme thermal conductivity and base stability.

Commercial 3 is suitable for any type of hob, including induction.

- Belgian design
- Multilayered base
- Welded stainless steel handles
- 10-year warranty. Find out about our terms and conditions on demeyere-online.com

Commercial 3 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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CASSEROLE WITH LID



	1005455 40851-013-0	Ø 24 cm	⊗ 21 cm	6,5 l	15 cm	5 412191 900246
	1010215 40851-014-0	Ø 28 cm	⊗ 24 cm	8,5 l	14 cm	5 412191 900284
	1010106 40851-015-0	Ø 30 cm	⊗ 26 cm	11 l	16 cm	5 412191 900307
	1010083 40851-016-0	Ø 32 cm	⊗ 28 cm	16 l	20 cm	5 412191 900321

STOCKPOT WITH LID



	1009984 40851-017-0	Ø 20 cm	⊗ 17 cm	6 l	20 cm	5 412191 909201
	1010147 40851-018-0	Ø 24 cm	⊗ 21 cm	11 l	25 cm	5 412191 909249
	1015628 40851-019-0	Ø 28 cm	⊗ 24 cm	17 l	28 cm	5 412191 909287
	1009564 40851-020-0	Ø 32 cm	⊗ 28 cm	25,5 l	32 cm	5 412191 909324
	1015629 40851-021-0	Ø 36 cm	⊗ 32 cm	36,5 l	36 cm	5 412191 909362
	1015630 40851-022-0	Ø 40 cm	⊗ 35 cm	50 l	40 cm	5 412191 909409

SAUCEPAN



	1009559 40850-836-0	Ø 16 cm	⊗ 13 cm	1 l	7 cm	5 412191 911167
	1010089 40850-835-0	Ø 18 cm	⊗ 15,5 cm	2 l	8,5 cm	5 412191 911181
	1010233 40850-834-0	Ø 20 cm	⊗ 17,5 cm	3 l	10 cm	5 412191 911204

LID



	40850-821-0	Ø 16 cm				5 412191 905166
	40850-820-0	Ø 18 cm				5 412191 905180
	1020662 40850-819-0	Ø 20 cm				5 412191 905203



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Mini 3 collection

Do you live alone, or with little eaters? Or are you an amateur cook, looking for handy and decorative pots for side dishes? If that's the case, these minis are a real winner. For boiling potatoes or pasta, steaming vegetables, heating soup, poaching eggs or fish. All this can be done with little effort, using these products which cleverly spread the heat evenly. They perform as well as the larger ones, but thanks to their modest volume, you won't be wasting either energy or kitchen cabinet space when there's just one or two of you.

- Belgian design
- 3-Ply base
- Welded stainless steel handles
- 10-year warranty. Find out about our terms and conditions on demeyere.be

Mini 3 collection

3 5 7

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
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MINI CASSEROLE WITH LID



1015700
40851-131-0 Ø 12 cm ⚙ 10,5 cm 0,55 l 3,5 cm



MINI SAUCE PAN



1005344
40850-770-0 Ø 12 cm ⚙ 10,5 cm 0,6 l 7 cm



MINI LID



1015817
40851-272-0 Ø 12 cm



MINI FRYING PAN



1015637
40851-035-0 Ø 12 cm ⚙ 9,5 cm 3 cm



1015636
40851-034-0 Ø 14 cm ⚙ 11,5 cm 3 cm



1005421
40850-958-0 Ø 16 cm ⚙ 14 cm 3 cm



DURASLIDE MINI FRYING PAN



1015786
40851-240-0 Ø 16 cm ⚙ 14 cm 3 cm



MINI COOKING SET 4 PCS



1015792 Ø 12 cm
40851-247-0 Stew pot



Ø 14 cm
Stew pot

Ø 14 cm
Stock pot

Ø 12 cm
Sauce pan



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Wok around the clock







Woks are now an integral part of our kitchens. No wonder, because with this pan you can stir-fry, stew, steam and even caramelize. In the Demeyere range, you will definitely find a wok that meets your expectations. Decide for yourself how far you want to go.

If you want to use your wok according to the rules of the art, then a stainless steel wok from the 7 or 5 segment ranges will be your best option. If you want the best results using induction, you would do well to choose a wok from our 7 segment range.

If you're looking for ease of use in combination with a great wok result, be sure to try the Alu Pro 5 wok with Duraslide Titanium or Ceraforce non-stick coating. Ideal for quick frying meat and vegetables, and the solution for one-pan dishes.

The segment 3, is our budget-friendly range of woks, available with PTFE or ceramic non-stick coating. Light, handy and easy to clean.

Wok around the clock

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
7 APOLLO 7 WOK - FLAT BASE 	1005144 40850-206-0	Ø 26 cm	⊗ 11 cm	2 l	8,5 cm	5 412191 529263
	1005277 40850-604-0	Ø 30 cm	⊗ 13 cm	3 l	9,5 cm	5 412191 529300
7 APOLLO 7 WOK - FLAT BASE 	1005146 40850-207-0	Ø 32 cm	⊗ 15 cm	3,5 l	9,5 cm	5 412191 529324
	1005155 40850-225-0	Ø 36 cm	⊗ 15 cm	6 l	12 cm	5 412191 549360
7 APOLLO 7 WOK - ROUND BASE 	1005247 40850-379-0	Ø 36 cm		6 l	10,5 cm	5 412191 529379
5 SPECIALTIES 5 WOK - FLAT BASE 	1005470 40851-055-0	Ø 30 cm	⊗ 13 cm	3 l	9,5 cm	5 412191 509302
5 5-PLUS WOK - FLAT BASE 	1015882 40851-383-0	Ø 30 cm	⊗ 13 cm	3 l	9,5 cm	5 412191 189306
5 INDUSTRY 5 WOK - FLAT BASE 	1005382 40850-880-0	Ø 30 cm	⊗ 13 cm	3 l	9,5 cm	5 412191 489291

Wok around the clock

ART NR DIAMETER DIAMETER BASE VOLUME HEIGHT EAN CODE

5 ALU PRO 5 DURASLIDE TITANIUM WOK



1005459
40851-030-0 Ø 30 cm ⚙ 16 cm 3 l 9,5 cm



5 412191 139301

5 ALU PRO 5 CERAFORCE WOK



1008007
40851-271-0 Ø 30 cm ⚙ 16 cm 3 l 9,5 cm



5 412191 129302

3 ALU COMFORT 3 DURASLIDE WOK



40851-189-0 Ø 28 cm ⚙ 16 cm 3 l 9,5 cm



5 412191 239285

3 ALU COMFORT 3 CERAFORCE WOK



40851-264-0 Ø 28 cm ⚙ 16 cm 3 l 9,5 cm



5 412191 219287



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Specialties

At Demeyere, we don't like questions to go unanswered. That is why our collection also includes a wide range of specialties. They are all iconic products which have been developed to facilitate a very specific cooking application. Custom-made products that you can use to surprise yourself and others, time and time again.

Specialties collection

	ART NR	DIAMETER	HEIGHT	EAN CODE
7 SPECIALTIES 7 TEPPANYAKI				
	1005272 40850-580-0	53 x 32,5 cm		5 412191 547533
5 SPECIALTIES 5 TEPPANYAKI				
	1005418 40850-956-0	39 x 27 cm		5 412191 547397
5 SPECIALTIES 5 ROASTING PAN				
	1005482 40851-199-0	32 x 26,5 cm	7 cm	5 412191 507322
5 INDUSTRY 5 ROASTING PAN WITH ROASTING RACK				
	1005326 40850-748-0	32 x 26,5 cm	7 cm	5 412191 487327
	1005315 40850-688-0	40 x 33,7 cm	7,7 cm	5 412191 487402

ART NR DIAMETER DIAMETER BASE VOLUME HEIGHT EAN CODE

5 SPECIALTIES 5 GRILL PAN



1005468
40851-054-0 28 x 28 cm 25 x 25 cm 2,5 cm



5 ALU PRO 5 DURASLIDE TITANIUM GRILL PAN



1005481
40851-177-0 28 x 28 cm 25 x 25 cm 2,5 cm



3 SPECIALTIES 3 JAM PAN WITH LID



1005201
40850-298-0 Ø 30 cm ⚙ 23 cm 10 l 15,6 cm





3 SPECIALTIES 3 DURASLIDE ULTRA MINI FRYING PAN










1015786
40851-240-0 Ø 16 cm ⚙ 14 cm




Specialties collection


	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE
3 SPECIALTIES 3 MILK PAN 	1020644 40850-306-0	Ø 14 cm	⊗ 12,5 cm	1 l	7 cm	5 412191 882146
3 SPECIALTIES 3 HIGH SAUCE POT 	1005073 40850-030-0	Ø 10 cm	⊗ 9 cm	1,1 l	14,5 cm	5 412191 080108
3 MINI 3 SMALL SAUCE PAN 	1005344 40850-770-0	Ø 12 cm	⊗ 10,5 cm	0,6 l	7 cm	5 412191 080122
3 SPECIALTIES 3 PAELLA PAN 	1005246 40850-374-0	Ø 46 cm	⊗ 35 cm	14 l	8,8 cm	5 412191 448458
3 SPECIALTIES 3 ASPARAGUS COOKER WITH LID 	1015319 40850-031-0	Ø 16 cm	⊗ 14,5 cm	4,5 l	23 cm	5 412191 080160

	ART NR	DIAMETER	DIAMETER BASE	VOLUME	HEIGHT	EAN CODE	
	4 cups	1005202 40850-299-0	Ø 18 cm	⊗ 16 cm	1,4 l	5,8 cm	 5 412191 846193
		1005259 40850-416-0	Ø 20 cm	⊗ 17 cm	3 l	11,1 cm	 5 412191 108215
		1005078 40850-087-0		⊗ 15 cm	4 l	13,8 cm	 5 412191 101049
		1020631 40850-088-0		⊗ 18 cm	6 l	16,7 cm	 5 412191 101063


Accessoires

	ART NR	DIAMETER	VOLUME	EAN CODE
	1005331 40850-752-0	Ø 16 cm		5 412191 065167
	1005332 40850-753-0	Ø 18 cm		5 412191 065181
	1005333 40850-754-0	Ø 20 cm		5 412191 065204
	1005334 40850-755-0	Ø 22 cm		5 412191 065228
	1005335 40850-756-0	Ø 24 cm		5 412191 065242
	1005337 40850-758-0	Ø 28 cm		5 412191 065280
	1005339 40850-760-0	Ø 32 cm		5 412191 065327
order by multiples of 4 per reference				

MIXING BOWLS SET 2 PCS

	1005330 40850-751-0	Ø 20 cm + Ø 24 cm	3,3 l + 4,9 l	5 412191 011850
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CLEANING CREAM

	1015741 40851-180-0		0,75 l	5 412191 738870
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Spare parts



REFERENCE SAP

EAN CODE

FOR STACKABLE STEAMERS

2700 40850-004-0 Silicone gasket for stackable steamer Ø 20 cm



3700 40850-005-0 Silicone gasket for stackable steamer Ø 24 cm



FOR AIRCONTROL PRESSURE COOKERS 85299 - 858399 - 85499:

85996 40851-126-0 Rubber ring



FOR PRESSURE COOKERS 5299 - 5399 - 5499:

5501* 40850-572-0 Rubber seal



5506 40850-564-0 Valve housing cap




5507 40850-565-0 Valve cap



* available as long as stocks last



Demeyere COMMV.

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Find out about our terms and conditions on demeyere.be