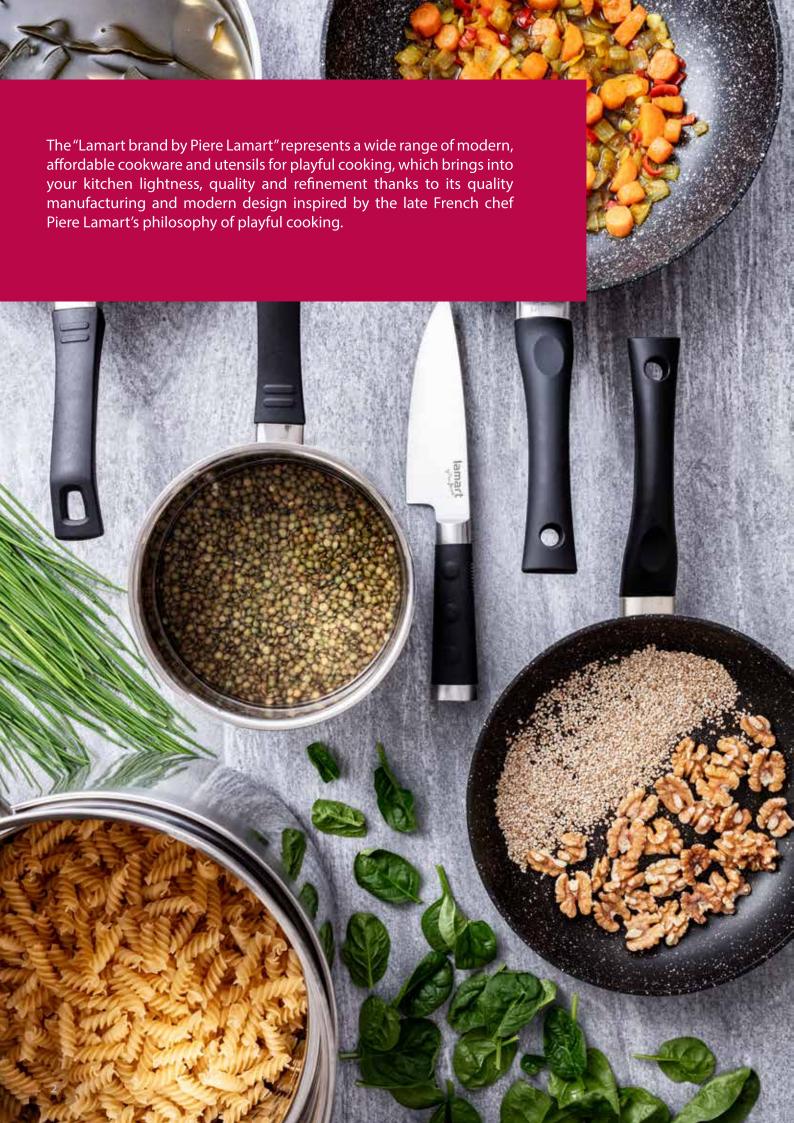


# CATALOGUE

2024







#### **Piere Lamart**

France is renowned for its cuisine and is home to countless cafés and bars from which the culinary elite and a remarkable number of Michelin stars have arisen.

In the centre of one of the famous regions of Bretagne, on the fertile coast of the Atlantic Ocean, there is a little family restaurant where the chef Piere Lamart worked during his lifetime. This warm, jolly Frenchman was the heart and soul of his little family brasserie. Everybody in the neighbourhood knew him and the striped apron he used to wear over his chef's jacket every day.

His whole secret was his hospitality, the way he treated his customers and the joy he took in everything he did. The line of cookware "Lamart by Piere Lamart" is inspired by the experience and playful approach to cooking of this unique chef.

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### Căuliflower soup with parmesan

Cauliflower 1/2 pc Cream 30% 150 ml Fine flour 50 g Butter 50 g Parsley 30 g Oil 50 ml Parmesan 20 g Pinch of mace



#### **Preparation**

Clean and wash the cauliflower, break it into florets and cook in boiling salted water until semi-soft. Prepare a light roux from the oil and flour and pour in some of the water in which the cauliflower was cooked. Return half of the cauliflower to the soup and cook until soft, then blend the soup until smooth and creamy. Cut the remaining cauliflower florets into small pieces and fry in half the butter until golden. Season the soup with salt and pepper, add a pinch of mace and finally soften with cream and simmer for about 5 minutes. Stir the remaining butter into the finished soup.



# Cast iron pots

Enameled cast iron cookware – high quality, durable, hard and unchanging material, colourable. Inner and outer enamel layer resists scratches and cracks. High temperature resistance up to 280°C. Quality cast iron with a non-stick enamel layer combines low adhesion with high mechanical and chemical durability of the cookware. The inner layer with its ribbed or shaped bottom enables low-fat cooking and prevents food from sticking. Large handles facilitate even weight distribution and a safe grip. Despite its weight, enameled cast iron achieves the best possible thermal conductivity and accumulation properties. Easy maintenance and cleaning.







#### LT1208 / 42003763

Diameter: Volume: 2.3 | Height:





#### LT1209 / 42003764

Diameter: 25.5 cm Volume: 4.3 |







#### LT1207 / 42003762

Diameter: Volume: 1.5 l























### Non-stick aluminium casseroles

Made from highly durable die cast aluminium. The casserole is equipped with inadhesive surface resistant against scratching and burning, thick base and moulded handles with a silicone protection. The inadhesive material free of PFOA (no toxic substances evaporate in case of overheating) is resistant against high temperatures and prevents burning, which means healthy cooking. The lid from resistant glass with a steam vent and silicone edge provides perfect cooking control. Easy maintenance and cleaning.



#### LT1172 / 42003234

Diameter: 28 cm Volume: 61 Height: 13.5 cm





#### LT1171 / 42003233

 Diameter:
 24 cm

 Volume:
 4.2 l

 Height:
 11.5 cm





#### LT1170 / 42003232

Diameter:20 cmVolume:2.5 lHeight:10 cm

























### Pot with drain lid

Made from first-class stainless steel. Equipped with a strong sandwich bottom, the pot including the lid is made from first-class stainless steel. The lid with stainless steel drain mechanism and a special catch formed by foldable handles to conveniently drain your pasta. Bakelite holder of lid and handle.

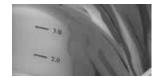


 Diameter:
 24 cm

 Volume:
 5.8 l

 Height:
 17.5 cm





























Suitable for these types of stoves



### Stainless steel saucepans with a lids

Made from first-class stainless steel. Glass lid with a wide stainless steel rim. Lid with steam vent. Litre scale. Ergonomic handles. Quick and even cooking due to accumulative heat distribution. Massive sandwich base. Quick and healthy cooking. Dishwasher safe. Easy handling, maintenance and cleaning.



#### LTSS2418 / 42001432

Diameter:24 cmVolume:7.9 lHeight:18 cm





#### LTSS2413 / 42000344

 Diameter:
 24 cm

 Volume:
 5.8 l

 Height:
 13.5 cm





#### LTSS2212 / 42000343

 Diameter:
 22 cm

 Volume:
 4.6 l

 Height:
 12.5 cm





#### LTSS2011 / 42000342

 Diameter:
 20 cm

 Volume:
 3.5 l

 Height:
 11.5 cm





#### LTSS1810 / 42000341

 Diameter:
 18 cm

 Volume:
 2.5 l

 Height:
 11.5 cm





#### LTSS1695 / 42000340

 Diameter:
 16 cm

 Volume:
 1.8 l

 Height:
 9.5 cm





#### LT1117 / 42004394

 Diameter:
 18 cm

 Volume:
 2.5 l

 Height:
 10.5 cm























3-year warrant

Suitable for these types of stove

Can also be used in these appliances



### Stainless steel saucepans with a lids

Design cookware made of first-class stainless steel. Equipped with thick sandwich base and very elegant handles for greater safety, functionality and comfort. Lid from resistant glass with a steam vent for precise cooking control. Suitable for all stove types – gas, electric, glass ceramic, halogen and induction. Dishwasher safe. Easy maintenance and cleaning. 3-year warranty.







#### LT1162 / 42003215

Diameter: 24 cm Volume: 61 Height: 13.5 cm



#### LT1161 / 42003214

 Diameter:
 22 cm

 Volume:
 4.7 l

 Height:
 12.5 cm



#### LT1160 / 42003213

 Diameter:
 20 cm

 Volume:
 3.6 l

 Height:
 11.5 cm





#### LT1159 / 42003212

Diameter:18 cmVolume:2.6 lHeight:10.5 cm





#### LT1158 / 42003211

Diameter:16 cmVolume:1.8 lHeight:9.5 cm





#### LT1169 / 42004393

 Diameter:
 18 cm

 Volume:
 2.8 l

 Height:
 10.5 cm



























3-vear warranty

Suitable for these types of stoves

also be used in these appliances



### Stainless steel saucepans with a lids

Saucepan with glass lid. Made from first-class stainless steel. Stainless steel-glass lid with lit handle. Lid with steam vent. Saucepan handles from hardened plastic for safe grip. Quick and even cooking due to accumulative heat distribution. Quick and healthy cooking. Dishwasher safe. Easy handling, maintenance and cleaning. Litre scale.



#### LTB2418 / 42001431

Diameter:24 cmVolume:7.9 lHeight:18 cm





#### LTB2413 / 42000339

 Diameter:
 24 cm

 Volume:
 5.8 l

 Height:
 13.5 cm





#### LTB2212 / 42000338

 Diameter:
 22 cm

 Volume:
 4.6 l

 Height:
 12.5 cm





#### LTB2011 / 42000337

 Diameter:
 20 cm

 Volume:
 3.5 l

 Height:
 11.5 cm





#### LTB1810 / 42000336

 Diameter:
 18 cm

 Volume:
 2.5 l

 Height:
 10.5 cm





#### LTB1695 / 42000335

Diameter:16 cmVolume:1.8 lHeight:9.5 cm























3-year warrant

Suitable for these types of stove



Saucepans with glass lid. Made from highly resistant enamel. Coated with an inner enamel surface resistant to scratching and burning, with a thick base and very elegant stainless steel or enamel handles. Lid with steam vent. Very heat resistant enamel material prevents food from burning, healthy cooking. High quality distribution and heat retention.



#### LT1184 / 42003344

Diameter:24 cmVolume:5.5 lHeight:16 cm





#### LT1183 / 42003343

Diameter:22 cmVolume:4.3 lHeight:13 cm





#### LT1182 / 42003342

Diameter:20 cmVolume:3.2 lHeight:12 cm





#### LT1181 / 42003341

Diameter:18 cmVolume:2.4 lHeight:11 cm





#### LT1180 / 42003300

Diameter: 16 cm Volume: 1.8 l Height: 10 cm

























Made of highly durable aluminium The saucepan is equipped with inadhesive surface resistant against scratching and burning, thick bottom and handles with a silicone protection. The lid from resistant glass with a steam vent and silicone edge provides perfect cooking control. For use on gas, electric, halogen, ceramic, glass ceramic and induction stoves Dishwasher safe Easy to handle, maintain and clean 3-year warranty.



#### LT1219 / 42004846

Diameter:24 cmVolume:4.3 lHeight:11 cm





LT1225 / 42004951

Diameter:24 cmVolume:4.3 lHeight:11 cm





LT1218 / 42004845

Diameter: 20 cm Volume: 2.4 l Height: 9 cm





LT1224 / 42004910

Diameter: 20 cm Volume: 2.4 l Height: 9 cm





LT1220 / 42004847

Diameter: 16 cm Volume: 1 l Height: 7.5 cm





LT1226 / 42004952

Diameter: 16 cm Volume: 1 l Height: 7.5 cm





Frying pans POELE: p. 25





















Suitable for these types of stoves



Made from highly resistant aluminium. The saucepan is equipped with inadhesive surface resistant against scratching and burning, thick base and very elegant handles for greater safety, functionality and comfort. Lid from resistant glass with a steam vent for precise cooking control. The inadhesive material free of PFOA (no toxic substances evaporate in case of overheating) is resistant against high temperatures and prevents burning, which means healthy cooking. Easy maintenance and cleaning.



#### LT1241 / 42006444

**Diameter**: 24 cm **Volume**: 4.9 l **Height**: 11 cm





#### LT1240 / 42006443

Diameter:20 cmVolume:2.8 lHeight:9 cm





#### LT1239 / 42006442

Diameter: 18 cm Volume: 1.9 l Height: 8 cm























Cooking | Cookware - Pots, casseroles, saucepans | ORRO



Suitable for these types of stove



Made from highly resistant aluminium. The saucepan is equipped with inadhesive surface resistant against scratching and burning, thick base and very elegant handles for greater safety, functionality and comfort. Lid from resistant glass with a steam vent for precise cooking control. The inadhesive material free of PFOA (no toxic substances evaporate in case of overheating) is resistant against high temperatures and prevents burning, which means healthy cooking. Easy maintenance and cleaning.



#### LT1247 / 42006452

Diameter:24 cmVolume:3.9 lHeight:10.7 cm





#### LT1246 / 42006451

Diameter:20 cmVolume:2.2 lHeight:9 cm





#### LT1245 / 42006450

 Diameter:
 18 cm

 Volume:
 1.6 l

 Height:
 8.5 cm



























Made from highly resistant aluminium. The saucepan is equipped with inadhesive surface resistant against scratching and burning, thick base and very elegant handles for greater safety, functionality and comfort. Lid from resistant glass with a steam vent for precise cooking control. The inadhesive material free of PFOA (no toxic substances evaporate in case of overheating) is resistant against high temperatures and prevents burning, which means healthy cooking. Easy maintenance and cleaning.



LT1254 / 42006458

**Diameter**: 24 cm **Volume**: 3.9 l **Height**: 10.7 cm





LT1253 / 42006457

Diameter:20 cmVolume:2.2 lHeight:9 cm





LT1252 / 42006456

Diameter: 18 cm Volume: 1.6 l Height: 8.5 cm

























Suitable for these types of stoves



Design stainless steel cookware made from first-class corrosion resistant steel with a solid sandwich base and very elegant handles for greater safety, functionality and comfort. Inner marble surface resistant against scratching and baking on. The non-stick marble material without the use of PFOA (no toxic substances are emitted when overheated) is very heat resistant, prevents food from baking on, healthy cooking. Lid from resistant glass with a steam vent for precise cooking control. Suitable for all types of stoves. Dishwasher safe. Easy maintenance and cleaning. 3-year warranty.



#### LT1104 / 42002330

 Diameter:
 24 cm

 Volume:
 4.7 l

 Height:
 11.5 cm





#### LT1103 / 42002329

 Diameter:
 20 cm

 Volume:
 2.7 l

 Height:
 9.5 cm





#### LT1102 / 42002328

Diameter: 18 cm Volume: 1.9 l Height: 8.5 cm





#### LT1101 / 42002327

Diameter:16 cmVolume:1.6 lHeight:7.5 cm























Suitable for these types of stove



### Universal lid

High-quality universal lid made of resistant glass with silicone rim and non-burning handle. The lid can be placed on pans or pots with a diameter of 20, 22 and 24 cm. It can also be used in the oven. Allow the lid to cool down before washing. Dishwasher safe. 3-year warranty. Easy maintenance and cleaning.



#### LT7082 / 42004607

**Diameter**: 24–28 cm **Volume**: -

Height:



#### LT7081 / 42004606

Diameter: 20–24 cm Volume: -Height: -

8"590669"344406"













Can also be used in these appliances





### Pasta pot

Made from first-class 18/0 stainless steel and has a thick sandwich base. Inner pot made from 18/0 stainless steel serves as a steamer or strainer and has its own comfortable handles for independent manipulation. Lid from resistant glass with a steam vent for precise cooking control. Dishwasher safe. Litre scale.



#### LTSS2417 / 42001220

Diameter: 24 cm 8 I 17.5 cm Volume: Height:





Diameter: 22 cm Volume: Height: 16 cm































# Double wall whistling milk pot

Quality double-wall steel that accumulates heat for fast heat distribution and energy savings. Sandwich base, soft handle. Signal whistle. Litre scale. Easy maintenance and cleaning.







funnel



Signal whistle





















Suitable for these types of stov



# Double wall whistling milk pot

Quality double-wall steel that accumulates heat for fast heat distribution and energy savings. Sandwich base, soft handle. Signal whistle. Litre scale. Easy maintenance and cleaning.



#### LT1235 / 42006431

Diameter: 16 cm Volume: 2 l Height: 14.5 cm





LT1234 / 42006430

 Diameter:
 15 cm

 Volume:
 1.5 l

 Height:
 13.5 cm





LT1233 / 42006429

Diameter: 14.2 cm Volume: 1 l Height: 13 cm





funnel



Signal whistle





















Suitable for these types of stoves



### Sirloin schnitzels in Parmesan breadcrumbs with salad

800 g pork sirloin

salt

200 g plain flour

150 g Parmesan cheese

1–2 sprigs of fresh thyme

a few sprigs of fresh parsley

300 ml rapeseed oil

300 g type A potatoes

250 g cherry tomatoes

100 g rocket

1/2 red onion

1 tbsp pickled capers

3 tbsp olive oil

1 tbsp caper pickle

1 tbsp coarse French mustard

with white wine

Pepper



#### **Preparation**

Grate the Parmesan finely, mix with the breadcrumbs and chopped herbs. Cut the sirloin into 2 cm slices. Pound with the back of your hand, season with salt and coat first in flour, then in beaten eggs and finally in Parmesan breadcrumbs. Fry in a frying pan in hot rapeseed oil until golden brown. Boil the washed potatoes with skin in salted water for 20 minutes. After cooking, drain the potatoes and let cool. Cut the potatoes into quarters and put them in a bowl. Add the halved tomatoes, rocket, sliced onion and capers. For the dressing, mix the olive oil, caper pickle, mustard, a pinch of salt and pepper. Pour the sauce over the prepared vegetables in the bowl, toss and serve with the schnitzels.



### Cast-iron pans

Cast iron cookware – High quality, durable, hard, and unchanging material. Both inner and outer layers resist scratches and cracks. High temperature resistance up to 280°C. Quality cast iron combines low adhesion with high mechanical and chemical durability of the cookware. The inner layer with its ribbed or shaped bottom enables low-fat cooking and prevents food from sticking. Large handles facilitate even weight distribution and a safe grip. Despite its weight, cast iron cookware achieves the best possible thermal conductivity and accumulation properties. Easy maintenance and cleaning.



LT1063 / 42001826

**Dimensions**: 24 × 24 cm **Height**: 5 cm





LT1070 / 42002068

Diameter: 25.2 cm Height: 5.5





LT1065 / 42001828

 $\begin{array}{ll} \textbf{Diameter:} & 23.5 \times 23.5 \\ \text{cm} & \end{array}$ 

Height: 2 cm





IRON cast-iron pots: p. 5







Suitable for these types of stoves















# Non-stick pancake pan

Quality aluminium cookware with a first-class non-stick surface resistant to burning. Ergonomic soft grip handle. Non-adhesive material without PFOA (no toxic substances evaporate when overheated). Easy maintenance and cleaning.



#### LT1131 / 42002831

Diameter: 26 cm Height: 3 cm

























# Non-stick aluminium pan

Made of highly durable aluminium. The pan is coated with inner surface resistant to scratches and burning, they have a thick base and very elegant handle. The inadhesive material free of PFOA (no toxic substances evaporate in case of overheating) is resistant against high temperatures and prevents burning, which means healthy cooking. Easy maintenance and cleaning.



LT1236 / 42006439

Diameter: 20 cm





LT1237 / 42006440

Diameter:





LT1238 / 42006441

Diameter: 28 cm





Casseroles ORRO p. 13























### Pans

Made of highly durable aluminium. The pan is coated with inner surface resistant to scratches and burning, they have a thick base and very elegant, soft handle. Non-stick material without the use of PFOA, highly temperature resistant prevents burning, healthy cooking. Easy maintenance and cleaning.





Casseroles POELE p. 12























### Pans

Made of highly durable aluminium. The pan is coated with inner surface resistant to scratches and burning, they have a thick base and very elegant, soft handle. Non-stick material without the use of PFOA, highly temperature resistant prevents burning, healthy cooking. Easy maintenance and cleaning.



LT1231 / 42006424

Dimensions: 24 cm Height: 6.5 cm





LT1232 / 42006425

Diameter: 28 cm Height: 6.5 cm























Suitable for these types of stoves



### Non-stick aluminium pan

Made of highly durable aluminium. The pan is coated with inner surface resistant to scratches and burning, they have a thick base and very elegant handle. The inadhesive material free of PFOA (no toxic substances evaporate in case of overheating) is resistant against high temperatures and prevents burning, which means healthy cooking. Easy maintenance and cleaning.



LT1242 / 42006446

Diameter: 20 cm Height: 5 cm





LT1243 / 42006447

Diameter: 24 cm Height: 5.5 cm





LT1244 / 42006449

Diameter: 28 cm





Casseroles NATUR p. 14













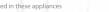


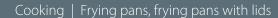






Suitable for these types of stoye







### Non-stick aluminium pan

Made from highly resistant aluminium. The pan is coated with inner marble surface resistant to scratches and burning, they have a thick base and very elegant, soft handle. The non-stick marble material contains no PFOA (no toxic substances are emitted when overheated), is very heat resistant and prevents food from burning. For healthy cooking. Easy maintenance and cleaning.



LT1249 / 42006453

Diameter: 20 cm Height: 4.5 cm





LT1250 / 42006454

Diameter: 24 cm Height: 4.7 cm





LT1251 / 42006455

Diameter: 28 cm Height: 5.3 cm





Casseroles GRANIT p. 15























toves



# Pivovarský tokán (goulash with beer)

600 g pork belly
1 onion
5 garlic cloves
250 ml of strong meat broth
1 red pepper
1 tbsp lard
3 tbsp plain flour
1 tsp ground sweet paprika
200 ml light beer



#### **Preparation**

Cut the pork belly into noodles. Melt the lard in a saucepan and fry the pork noodles in it. Add the finely chopped onion, sauté, add the flour and sauté for half a minute. Pour in the beer and simmer for 5 minutes. Pour in the broth, add salt, ground paprika, crushed garlic and simmer until soft. About 5 minutes before finishing, cut the red pepper into strips and add to the mixture.



Design stainless steel cookware made from first-class corrosion resistant steel with a solid sandwich base and very elegant handles for greater safety, functionality and comfort. Lid from resistant glass with a steam vent for precise cooking control. Suitable for all stove types – gas, electric, glass ceramic, halogen and induction. Dishwasher safe. Easy maintenance and cleaning. 3-year warranty.



#### LT1110 / 42002264

 Diameter:
 16, 20, 24, 24 cm

 Volume:
 1.6 L / 2.4 L / 3.2 L / 5.6 L

 Height:
 6, 9, 11, 13 cm





















Suitable for these types of stoye



Design stainless steel cookware made from first-class corrosion resistant steel with a solid sandwich base and very elegant handles for greater safety, functionality and comfort. Lid from resistant glass with a steam vent for precise cooking control. Suitable for all types of stoves – gas, electric, glass ceramic, halogen and induction. Dishwasher safe. Easy maintenance and cleaning, 3-year warranty.



#### LT1111 / 42002265

**Diameter**: 16, 18, 20, 24 cm **Volume**: 1.8 L / 2.6 L / 3.6 L / 6 L **Height**: 9.5 / 10.5 / 11.5 / 13.5 cm























Suitable for these types of stoves



Design cookware made of first-class stainless steel. Equipped with thick sandwich base. Stainless steel handles for increased storage ability. Lid from resistant glass. Steam vent for precise cooking control. Dishwasher safe. Easy maintenance and cleaning. Litre scale.



#### LTSSSET8 / 42000688

**Diameter**: 16, 20, 24, 24 cm **Volume**: 1.6 L / 2.4 L / 3.2 L / 5.6 L **Height**: 8, 9, 10, 11 cm





















Suitable for these types of stoves



Made from first-class stainless steel. Design cookware made of first-class stainless steel, equipped with a solid sandwich base and very elegant handles for greater safety, functionality and comfort | Lid from resistant glass with a steam vent for precise cooking control. Suitable for all types of stoves – gas, electric, glass ceramic and induction. Dishwasher safe. Easy maintenance and cleaning. Litre scale.



#### LT1119 / 42004395

**Diameter**: 16, 20, 24, 24 cm **Volume**: 1.7 L / 2.5 L / 3.2 L / 5.5 L **Height**: 6 / 9 / 11 / 13 cm























Design cookware made of first-class stainless steel. Equipped with thick sandwich base. Stainless steel handles for increased storage ability. Lid from resistant glass. Steam vent for precise cooking control. Dishwasher safe. Easy maintenance and cleaning. Litre scale.



#### LT1211 / 42003961

**Diameter**: 16, 20, 24, 24 cm **Volume**: 1.7 L / 3.2 L / 5.5 L / 2.5 L **Height**: 8.5 / 9.5 / 10.5 / 13 cm





















Suitable for these types of stove



### Stainless-steel cookware set

Made from first-class stainless steel. Design cookware made of first-class stainless steel, equipped with a solid sandwich base and very elegant handles for greater safety, functionality and comfort | Lid from resistant glass with a steam vent for precise cooking control. Suitable for all types of stoves – gas, electric, glass ceramic and induction. Dishwasher safe. Easy maintenance and cleaning. Litre scale.



#### LT1009 / 42001273

**Diameter**: 16, 18, 20 cm **Volume**: 1 L / 2 L / 2.5 L **Height**: 6 / 9 / 11 cm





















Suitable for these types of stoves



# Roast Sirloin Wellington

600 g beef sirloin

2 egg

2 egg yolks

30 g butter

400 g puff pastry

450 g mushrooms

50 g breadcrumbs

1 clove garlic

5 tbsp cooking cream

1 tbsp virgin olive oil

salt

pepper



### **Preparation**

Pepper the meat. Heat the oil in a frying pan, put the sirloin on it and fry it on all sides until pink. Baste it occasionally with the juices from the roasting. Then transfer the meat to a baking dish and bake in a preheated oven at 200°C for about 15 minutes. Remove from the oven and set aside to cool and refrigerate. Clean the mushroom legs of any remaining dirt and peel off the caps with a sharp knife. Cut the mushrooms into thin slices. Heat the butter in a pan with the garlic clove, add the mushrooms and then stir in the breadcrumbs, cream and egg yolks. Cook for 5 minutes, let cool and mix everything. Heat a dry frying pan and dry fry the mixture.

The aim is to evaporate the excess water. Later, it would flow unnecessarily through the puff pastry during baking. It takes about 5 to 7 minutes. Set aside and allow to cool. Roll out the puff pastry into a larger sheet and place in the fridge to firm up again. Stretch fresh foil over a cutting board and place the cold puff pastry on top. It should be wider than the meat. Layer the mushroom mixture on top of the pastry. Take the meat out of the fridge and place on the bottom of the pastry. Carefully wrap, cutting off the rest of the dough and using the foil to pull it as tightly as possible. Put back in the fridge for 20 minutes to firm up. Preheat the oven to 200 degrees. Carefully unwrap the sirloin from the foil and smear with the egg yolk. Bake on a baking tray / in a roasting pan for about 35 minutes. We can watch the internal temperature of the meat, which should be about 56–57 degrees. But 60 degrees maximum. Just use a needle thermometer carefully to be 100% sure. Remove Wellington from the oven and let rest for at least 5 minutes. The juices in the meat will even out and it will stay juicy.



### Pressure cookers

The pressure cooker is made from first-class 18/10 stainless steel and highly durable plastic. Easy to handle, one hand open lid. Using pressure control, any meal can be prepared delicious, economically and fast. Equipped with a pressure gauge, double safety valve and safety window, overpressure safety plug, and massive handles for easy, non-burning manipulation. The design pressure cooker with sandwich base is designed for all types of cookers including induction.



#### LT1255 / 42006481

Diameter:22 cmVolume:4 LHeight:17.5 cm





LT1256 / 42006482

Diameter: 22 cm Volume: 6 L Height: 17.5 cm





#### LT1227 / 42004967

Diameter:22 cmVolume:5 LHeight:23 cm





LT1228 / 42004968

Diameter: 22 cm Volume: 7 L Height: 23 cm





















5-year warranty

Suitable for these types of stoves



### Pressure cookers SET

The pressure cooker is made from first-class 18/10 stainless steel and highly durable plastic. Easy to handle, one hand open lid. Using pressure control, any meal can be prepared delicious, economically and fast. Equipped with a pressure gauge, double safety valve and safety window, overpressure safety plug, and massive handles for easy, non-burning manipulation. The design pressure cooker with sandwich base is designed for all types of cookers including induction.





LT1229 / 42004969

Diameter: 22 cm

























### Pressure cookers

The pressure cooker is made from first-class 18/10 stainless steel and highly durable plastic. Easy to handle, one hand open lid. Using pressure control, any meal can be prepared delicious, economically and fast. Massive sandwich base. Quick and healthy cooking. Equipped with a pressure gauge, safety valve, overpressure safety plug, and massive handles for easy manipulation. Easy handling, maintenance and cleaning. Litre scale.



### LTDSD4 / 42000588

 Diameter:
 34 × 23.5 cm

 Volume:
 4 L

 Height:
 17.5 cm





### LTDSD6 / 42000589

 Diameter:
 34 × 23.5 cm

 Volume:
 6 L

 Height:
 23 cm





LTDSDT / 42000805

Diameter: 22 cm























Suitable for these types of stoves



### Swiss fondue

400 g of cheese – with higher

fat content (Emmental, gouda, etc.) dry white wine 1 clove garlic 1 tbsp. potato starch 100 ml cherry brandy



### Preparation

Wipe out a fondue pot with the garlic clove, put in grated cheeses and baste with about 100 ml of wine. Heat up slowly while constantly stirring to melt the cheese. As soon as the cheese has melted, baste with wine to achieve a thick sauce consistency. When the cheese has melted, pour in alcohol and starch dissolved in a small amount of wine. Again, dilute to the required consistency. Lower the flame only to maintain the temperature. Using a fork, dip a piece of bread, baguette or other favourite pastry into the sauce.



# Stainless steel-enamel fondue set

A stainless steel-enamel fondue set that is excellent for the preparation and stylish serving of not only meat fondue. The set includes: a stainless steel-enamel container, 6 ceramic bowls, 6 coloured spoons and forks, lid and fork holder, rotating stand and burner. Made from firstclass steel, quality enamel and durable ceramic. Easy maintenance and cleaning. Dishwasher safe.



### LT7007 / 41001997

Diameter: 14 cm



















- make great coffee at home
- coffee preparation reveals new horizons and with the accessories of our products you get almost alternative possibilities
- get the most flavour and aroma from your coffee
- with a rich product range, your preparation and serving will always be original



# Moka teapots

Pot for the traditional preparation of Italian drip espresso coffee made of high quality 18/10 stainless steel. Stylish conical design, ergonomic plastic handle. Safety valve. Overpressure product. For 2 cups. Use on all hobs including induction hobs.





### LT7075 / 42004820

7.8 cm 100 ml 15 cm Diameter: Volume: Height:







#### LT7076 / 42005191

8.7 cm 200 ml 16.4 cm Diameter: Volume: Height:







#### LT7077 / 42005192

9.7 cm 300 ml 19.8 cm Diameter: Volume: Height:





















## Tamper

Tamper – the coffee tamper is used to perfectly push the coffee into the lever of the coffee maker. Calibrated coffee tamper for correct pressure. Correct pressing of the coffee is one of the key factors influencing the quality of the coffee at the output. The tamper with a base  $diameter of 51\,mm/53\,mm/58\,mm \, is\, suitable\, for\, use\, in\, professional\, or\, home\, espresso\, machines. The\, base\, of\, the\, tamper\, is\, made\, of\, stainless\, and\, tamper\, is\, made\, of\, stainless\, and\,$ 















# Milk jugs

Milk jug for traditional Italian cappuccino or Latte Macchiato made of high quality stainless steel. It is used for preparing milk foam or topping up milk. Stylish design, ergonomic metal handle, funnel.









### LT7083 / 42006517

Diameter:6.6 cmVolume:350 mlHeight:9 cm



### LT7084 / 42006518

 Diameter:
 7.7 cm

 Volume:
 600 ml

 Height:
 11 cm









Can also be used in these appliance





### Cezves

Cezve for traditional Turkish or Greek coffee made of high quality stainless steel. Stylish design, ergonomic bakelite handle. Funnel. CAUTION – the product consists of 3 parts – vessel, handle and screw. The handle must be screwed on after unboxing. Fill the cezve with fluid up to ¾ the vessel level. Take caution during boiling and always use the handle for carrying as the vessel is hot.



### LT7085 / 42006519

 Diameter:
 6.7 cm

 Volume:
 200 ml

 Height:
 7.5 cm



### LT7086 / 42006520

Diameter:8.5 cmVolume:400 mlHeight:9.3 cm



















### Coffee knock box

The coffee knock box with tray is a professional tool for coffee preparation in cafés, bars and homes. The very durable carbon steel knock box for used coffee grounds is not only a great design accessory, but also an excellent helper. The used coffee from the filter/lever is easily and quickly knocked into the knock box by the removable bar, which is specially designed to withstand high loads and repeated knocking. Simply twist the side knobs to release and remove the bar, conveniently removing the contents of the knock box and cleaning it. The bottom of the container is non-slip.





 Diameter:
 135 mm

 Volume:
 4.2 l

 Height:
 85/145 mm















# Coffee jar

The coffee jar is a nice and stylish addition to your coffee machine that keeps your coffee beans fresher for longer. It consists of a plastic container and a vacuum-tight plastic lid that won't let any dirt in. It allows practical storage of ground, bean and instant coffee.







### LT7080 / 42004605

Diameter: 10 cm Volume: 1,350 ml Height: 20.2 cm















## Vacuum cups

 $A vacuum \, cup \, made \, from \, high \, quality \, stainless \, steel. \, Vacuum \, cup \, opening \, mechanism \, made \, of \, high \, quality \, plastic. \, Allows \, you \, to \, conveniently \, conveniently \, described by a convenient of the properties of t$ carry a hot drink. A stainless steel insert makes the vacuum cup practically indestructible.

350 ml



350 ml



350 ml



LT4068 / 42006421

Diameter: Volume:



LT4069 / 42006422

Diameter: Volume: 350 ml Height: 14.5 cm



LT4070 / 42006423

Diameter: 350 ml Height: 14.5 cm













# Set of cup and saucer

Porcelain set for everyday use. Set includes 2x cup, 2x saucer. Easy maintenance and cleaning.



### LT9207 / 42006466

Diameter:9 cmVolume:300 mlHeight:8.5 cm







### LT9208 / 42006467

Diameter: 6 cm Volume: 90 ml Height: 6 cm







