



GIVE A **SIGNATURE**  
TO YOUR FRONT OF THE HOUSE COOKING

**AGNELLI**  
**1907**  
[www.pentoleagnelli.it](http://www.pentoleagnelli.it)

Made of 3-ply material, can be used with gas, electric or induction.  
Ergonomic design, clean vertical walls, fast heat transmission, easy to clean.



More than half of the kitchens in high-end restaurants today across the world are designed to cook in front of the customers.

AGNELLI, the leading Italian cookware manufacturing company, was born in Bergamo, Italy in 1907.

New materials, new demands, new trends and new business models had given the AGNELLI FAMILY the chance to keeping the tradition and the ergonomics in design developing new products continuously.

We are proud to introduce our newest line in quality cooking, made by chefs, for chefs specifically designed to be used in open kitchens and we gave the line our highest award: The privilege to use our year, 1907.



## SAUCEPOT, 2 HANDLES



Code	Diameter inch	Bottom inch	Height inch	Cap qt	Price \$
ALUM10420	7 7/8"	7"	5 1/2"	4.40	\$ 133.17
ALUM10424	9 7/16"	8 7/16"	6 5/16"	7.16	\$ 168.30
ALUM10428	11"	9 5/8"	7 1/16"	11.01	\$ 212.96
ALUM10432	12 5/8"	11"	7 7/8"	15.97	\$ 260.35
ALUM10436	14 3/16"	13"	8 11/16"	22.24	\$ 315.90



## SAUCEPAN, 1 TUBULAR HANDLE



Code	Diameter inch	Bottom inch	Height inch	Cap qt	Price \$
ALUM10516	6 5/16"	5 1/2"	4 3/4"	2.42	\$ 86.06
ALUM10520	7 7/8"	7"	5 1/2"	4.40	\$ 114.10



## CASSEROLE POT, 2 HANDLES



Code	Diameter inch	Bottom inch	Height inch	Cap qt	Price \$
ALUM10620	7 7/8"	7"	3 1/8"	2.53	\$ 112.75
ALUM10624	9 7/16"	8 7/16"	3 15/16"	4.29	\$ 141.89
ALUM10628	11"	9 5/8"	4 5/16"	6.72	\$ 177.56
ALUM10632	12 5/8"	11"	6 5/16"	12.77	\$ 238.01
ALUM10636	14 3/16"	13"	7 1/16"	18.17	\$ 281.05

Lids are not included with the pots



**Composition:**



## Trilaminated ferritic stainless steel

1907 Pentole Agnelli have been designed to be perfect for induction cooking too! It is made outside and inside entirely in stainless steel: between the two layers in stainless steel you find a 2mm thick aluminium layer!

The aluminium core will give to your cooking tool a better result because of a better heating conductivity and distribution either on the sides or in the surface offering a better performance, reducing the time of cooking and saving a lot of energy.



### CASSEROLE PAN, 1 TUBULAR HANDLE



Code	Diameter inch	Bottom inch	Height inch	Cap qt	Price \$
ALUM10720	7 7/8"	7"	3 1/8"	2.53	\$ 92.32
ALUM10724	9 7/16"	8 7/16"	3 15/16"	4.29	\$ 122.82
ALUM10728	11"	9 5/8"	4 5/16"	6.72	\$ 154.14



### FRYPAN, 1 TUBULAR HANDLE



Code	Diameter inch	Bottom inch	Height inch	Price \$
ALUM11120	7 7/8"	5 15/16"	1 9/16"	\$ 73.80
ALUM11124	9 7/16"	7 1/16"	2"	\$ 87.96
ALUM11128	11"	8 1/4"	2"	\$ 111.39
ALUM11132	12 5/8"	10 1/4"	2 3/8"	\$ 136.44



### LIDS

Code	Diameter inch	Price \$
ALUM12916	6 5/16"	\$ 24.38
ALUM12920	7 7/8"	\$ 27.40
ALUM12924	9 7/16"	\$ 31.17
ALUM12928	11"	\$ 36.20
ALUM12932	12 5/8"	\$ 42.99
ALUM12936	14 3/16"	\$ 52.79

1907 products are made for professional use but they are much appreciated as a personal gift. Each product is nicely presented and individually packed.

# TOP SELLING AGNELLI PRODUCTS

## FRONT-OF-THE-HOUSE



1932



Slowcook

## TRADITIONAL BACK OF THE HOUSE



Aluminum



Stainless Steel



ALUINOX



AI Black



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