

A GUIDE TO PROFESSIONAL COOKWARE



HOW TO RECOGNIZE AND USE
THE COOKING INSTRUMENTS

PREFACE

edited by Università degli Studi di Milano

The world of professional cooking is at the center of wider and wider interests that have led, in recent years, to the development of training levels that have gradually increased, also in the university, and the need to support "material" and highly technical documents capable to stimulate and suggest new ideas to all the operators in the sector.

The Anglo-Saxon world and the U.S., although it is not taken as a model for lifestyle and dietary habits, has always known, however, to handle very well the gastronomic products by providing technical texts and manuals that can support them and provide this reference, that have to be a compromise between the scientific aspects and the experience.

The detail should not be underestimated at the expense of broader assessments: in this logic a specific manual for professional cooking tools, provides a useful reference for synthesis and analysis.

Now in its third edition, the manual SAPS clearly illustrates and clarifies the characteristics of the main materials used to make cooking tools: the information showed range over technical references and gastronomic. The industry, on the other hand, is subject to continuous developments relevant to the sector of professional catering: for example think about the new non-stick layers (ceramic, polymer innovation, etc.).

Remarkable is also the definition of the forms that are presented by indicating both type gastronomic both usability evaluations in the operational field. Finally, it is worth to take in considerations the very interesting historic "Museum of Pot" which is located in the SAPS: the news reported in the booklet are a perfect supplement to the visit to the museum which is a time of deepening original and challenging for all operators the sector.

We can only express a wish to hope that all the activities of the SAPS will continue to provide a useful service to the community of professional catering with both the manual and with the many initiatives organized.

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A guide to professional cookware S.A.P.S.

Edition 4.0

New materials and insights of the new cooking techniques

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INDEX

4

CHAPTER 1
S.A.P.S. RESEARCH CENTER

6

CHAPTER 2
THE PRODUCTION STAGES OF A POT

10

CHAPTER 3
HYGIENE

12

CHAPTER 4
ABILITY TO CONDUCT HEAT

14

CHAPTER 5
MATERIALS FOR COOKING

- 16. Gold
- 17. Silver
- 18. Aluminum
- 20. Aluminum with non-stick coating
- 22. Stainless steel
- 24. Tinned copper
- 26. Enamelled Cast iron
- 28. Carbon Steel
- 29. Terracotta - Pyrex



30

CHAPTER 6
INDUCTION COOKING

- 32. Aluminum for induzione
- 34. Alu-inox
- 36. Copper for induction
- 38. Copper 3 for induction

42

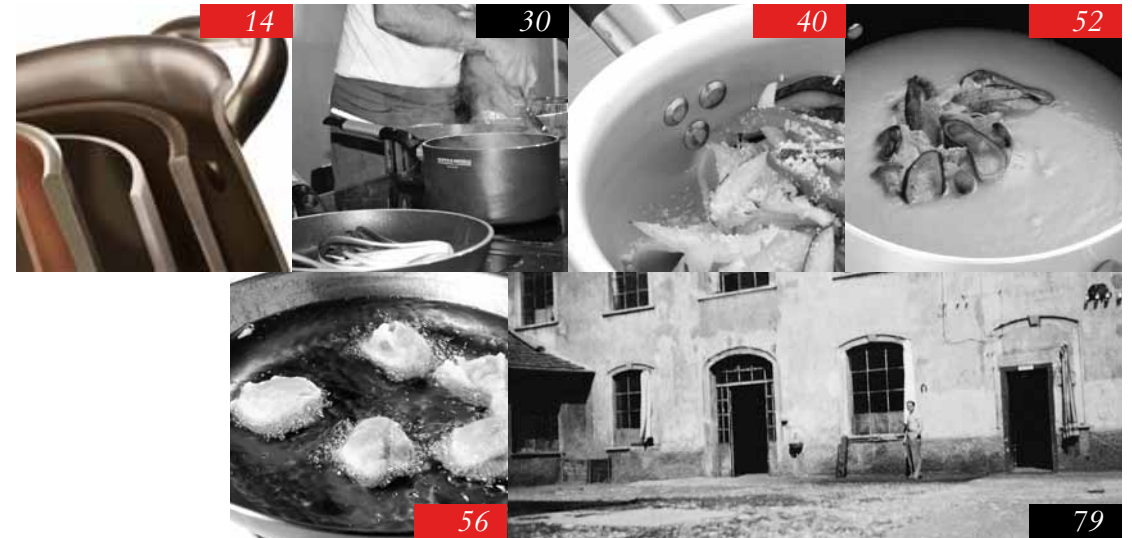
CHAPTER 7
SHAPES AND USES OF
COOKING INSTRUMENTS

- 42. Pot
- 43. Casserole pan
- 44. Lionese pan
- 45. Sauce pan 2 handles
- 46. Rectangular roast pan
- 47. Oval casserole pan
- 48. Fish pan
- 49. Aluminum curved sauté pan
- 50. Cover
- 51. Gastronorm

52

CHAPTER 8
COOKING METHODS

- 52. Poaching
- 52. Roasting
- 53. Braising
- 53. Boiling
- 53. Caramelising
- 53. Cooking in a wrapper
- 54. Cooking in the oven
- 54. Cooking on the grill or in the griddle
- 54. Sautèning
- 54. Steam cooking
- 54. Frying



- 55. Cooking au gratin
- 55. Creaming
- 55. Parboiling
- 55. Stewing
- 55. Vacuum cooking at low temperatures

56

CHAPTER 9
DATA SHEETS

- 57. Gastronorm 1/1 pan for the oven
- 58. Two handled s/s pot
- 59. Non-stick Aluminum pan with one handle
- 60. Aluminum Gastronorm pan 1/1
- 61. Low tinned-copper casserole pot two handles
- 62. Braising dish with aluminum cover
- 63. Cast iron oval pot with two handles
- 64. Deep non-stick aluminum pan with one handle
- 65. Aluminum creaming pan
- 66. Steam cooker with aluminum cover
- 67. Carbon steel lionese pan
- 68. Low Aluminum casserole POT with two handles
- 69. Aluminum pot with one handle
- 70. Non-stick aluminum pan for induction cooking
- 71. Aluminum pan for induction cooking
- 72. Deep aluminum casserole dish with one handle
- 73. Gastronorm oven grill
- 74. Round-bottomed not tinned copper sauce pan
- 75. Aluminum crème caramel moulds
- 76. Deep casserole pan one handle for induction cooking

- 77. Radiant omelette pan two handles Al-black
- 78. Low casserole pan two handles Copper 3

79

CHAPTER 10
MUSEUM OF POTS AND HISTORY OF
COOKING INSTRUMENTS

SAPS RESEARCH CENTRE



The SAPS is a research centre for the study of materials and shapes of cooking instruments. It was created from the desire to share the passion for quality and professionalism in gastronomic circles; and with those working in the Foodservice Industry sector. It is aimed at chefs, hoteliers, cooking centres, hotels and restaurants; schools and gourmet fine dining venues. As the professional catering industry looks to the future; with an increasing demand for a level of preparation built on experience, elaboration and specialisation as well as cost control. SAPS is moving in this direction, with a focus on cooking instruments: analysing the peculiarities, performance, compliance of regulations, and correct usage to meet the ever changing catering environment and demands.



The S.A.P.S. centre



The educational seminars at S.A.P.S.

THE EDUCATIONAL SEMINARS

SAPS is mainly orientated towards professional operators. Courses are organised which consist of theory lessons on the history and correct usage of materials and which include interesting practical demonstrations by qualified chefs. The educational seminar is centred on:

- visits to the factory, production methods
- visit to museum exhibitions, historical roots
- educational meetings, practical demonstrations and analysis of the technical and legislative aspects

PROFESSIONAL UPDATE

Collaborations are often organised with operators who are devoted to professionalism; from distributors of hotel equipment who want to transfer their know-how with an added value, to their personnel; to organisations that pursue the path of training and experience; up to educational institutions in search of highly specialised teaching support that are operating in the market.

THE EVENTS

On the organising front, SAPS is busy all year round. Gastronomic competitions, press conferences, experimental workshops. There are multiple subsidiary activities. Not to mention, the Baldassare Agnelli's Gourmet Evening Dinners, with national media and press coverage, where the most important current trends and information are gathered at an international level with regards to the exclusive interpretations and creations of the most well-known chefs in the world.

LA PENTOLA D'ORO

The official SAPS magazine, which is at its fourth year of publication with more than 30,000 copies distributed to catering Professionals; to update them on scientific and legislative news, to inform them of the Italian gastronomic trends from a professional point of view and to report on the known Trends and Excellencies in culinary standards that are emerging.

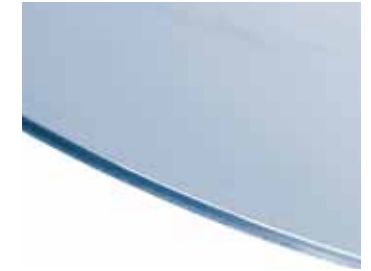
SAPS NEWSLETTER

An E-Newsletter which every week informs 6,000 readers about the news and activities of SAPS, is a portal rich in gastronomic news, special reports and recipes from chefs from all over the world. Data sheets, and material regarding legislative measures, seen as the most in-depth database of its kind on the web.

THE PRODUCTION STAGES OF A POT



The basic element is the disk, which has predefined characteristics in terms of quality (purity of the metal) and dimensions (diameter and thickness). In the case of rectangular disks, one begins with the outline, and after pressing, shearing of the surplus flange is required.



Disk

For metal pots the main stages of production are as follows:

PRESSING OR TURNING

The press forges the disk, which roughly assumes the desired shape. Subsequently it is touched-up to eliminate imperfections and is cleaned, giving the final appearance. For steel pots, a final working step known as polishing is needed, which gives the sheen typical of this metal. Compared to pressing, it allows an easy and quicker preparation of the machine, aiding therefore the passage from one size to another in shorter times. It is carried out via the pressure of a lever on the cold sheet, which is modelled by turning it on the underlying mould (a very similar concept to the manual working of clay).

With the help of computers, the modern automatic lathes allow the generation of pieces which are identical to one another, whereas the manual lathes still depend on experience and the hand of the operator. **In the case of aluminum it passes along the stripping tunnel, guaranteed to clean sufficiently to yield an object suitable for food contact.**

HANDLE

Handles must meet certain important requirements to allow professional, safe and efficient use. First of all, they must be made of a material which does not conduct heat, to prevent the user from being burnt: for example tubular handles in inox steel are often used.

Plastics are largely used only in domestic products, seeing as though in the professional environment high temperatures, long exposure times and the dimensions of the burner can compromise the handles. One should not be fooled by the design, and instead, more functional aspects should be evaluated such as the **safety of the handle** and the **stability of the joint**: therefore the welded joints or the number of rivets with which the handles are applied to the body of the pot are also evaluated. Finally, the ease with which it can be cleaned should also be taken into account.

The application of handles onto copper and aluminum pots is carried out by nailing them onto the body of the pot with particularly resistant alloy rivets (AG5) or with rivets made from the same metal as the container. For steel on the other hand, which is a very hard material, the handles are soldered directly onto the body of the pot.

In both cases it is necessary to check that the number of points of attachment is proportional to the dimensions of the recipient. To guarantee robustness and resistance, the dimensions of the rivets should be assessed. **Handles are mostly made from steel**, in order to lower the risk of being burnt. Only in the case of copper, is the use of brass handles preferred, and this is due to aesthetic reasons.



THERMODIFFUSION BASE AND INDUCTION

The steel pots are endowed with a so-called “thermodiffusing” base, which makes up for the scarce heat conduction characteristic of this metal. The procedure consists of applying a thick aluminum disk (6-7mm.) on the base of the pot, making it adhere using braze welding.

It is possible to apply a second disk over this disk, but this time a steel one, onto which a heavy pressure is placed, at a high temperature, aiding adhesion; this is where the name “sandwich bottom” comes from. The ferrite composition of this supplementary disk makes the pot suitable also for induction cooking. With a different method, coining, it is also possible to mount a ferrite steel disk on the external base of an aluminum pot, making it also suitable for use on the modern electromagnetic induction heat sources.



Tinning

TINNING OF COPPER

Copper is normally coated with an inert material: tin, which is a good conductor of heat. **The best method of tinning is still handcrafting, on the forge, using virgin tin.** Processing requires that the surface is first of all brushed, to facilitate the adhesion of the tin to the heated copper.

The recipient is then placed on the forge until the tin reaches its melting temperature, then “pig tin” is passed over the internal surface, which melts like a piece of butter. Finally the tin is evenly distributed over the walls, removing the excess with a ball of cotton-wool. The tinned vessel is then immersed in a bath of boiling water to clean it and to allow the coating to fix. Tinning can be done repeatedly over time and therefore the pot lasts an eternity.



Sprayed non-stick coating

ANTI-STICK COATINGS

Some vessels can be coated internally with a film of plastic material (PTFE) which confers an anti-stick property; such that it allows less fat to be used in cooking and makes it easier to wash. Processing involves an initial phase of preparation of the metal onto which the coating is to be applied: **cleaning or removal of grease, sanding.**

Subsequently there is the application phase, normally of more than one layer, until a thickness is reached which allows it to perform to its maximum in terms of resistance against friction but also in terms of duration over time.

Today two distinct methods of application are used, which give very different results in terms of quality:

ROLLED: Consists of applying the coating directly by **passing the disk through rollers**, before the pot has taken on its definitive shape. This allows savings on the cost of processing, but lessens the quality and the duration of the product.

In addition, during pressing it is possible that the coating can become weak at certain points and can fall off. This type of working is used solely for products destined for domestic use. It can be easily recognised by the horizontal streaks present on the surface.

SPEAYED: Is applied by spraying the material, **using the relevant device, directly onto the inside of the body which has already been pressed into its definitive shape**, thus preventing any further work from compromising the sticking. Is the most efficient technique for obtaining the maximum possible quality, and it is also fundamental in the production of articles destined for professional use. The uniformity of the surface, which is almost granular, makes it distinguishable in appearance.

The creation of coatings containing particles of hard minerals has also significantly increased the resistance against the abrasive action of normal metallic utensils, therefore prolonging the duration of the products by up to ten times compared to the traditional ones. In any case, if the coating should wear out or become damaged with use, it must be substituted.

The table below contains the values of daily intake of some materials compared with the tolerance limits set by the WHO (for an individual weighing 60 kg). Please note that 90% of the value relevant to aluminum intake (6 mg) derives from diet while only a minimum part is due to contact with saucepans.

Metallo	Ingestion x10 ⁻⁴ (oz)	Limit x10 ⁻⁴ (oz)	%
Aluminum	2.1164	21.164	10
Rame	1.0582	10.582	10
Ferro	0.52911	16.932	31
Piombo	0.0176	0.0741	23
Nichel	0.1411	0,0002	>100
Stagno	1.4110	42.329	3
Zinco	5.9966	24.692	28

HYGIENE



It is important to underline how the laws considered up until now are based on the results of scientific research aimed at determining the incidence of any possible release of materials to food.

As a matter of fact, the legislation often sets a general principle that can only be assessed scientifically for each material.

The interest shown with regards to the release of various materials which come into contact with food has involved the WHO and the Scientific Committee of the Council of Europe at the international level, and the ISS (Higher Institute of Health) in Italy.

The WHO, in cooperation with the FAO, have carried out several studies aimed at setting the limits for daily ingestion of different materials. In their laboratories, The Higher Institute of Health and the Scientific Committee of the Council of Europe subsequently assessed the potential average intake caused by using saucepans made of certain materials, also taking into consideration that many substances are present in nature and are therefore found in the everyday diet, i.e. in foods themselves.

The cases considered allowed the assessment of whether or not the release of these materials to food could be risky for the health. The results obtained are listed in a technical document named Guidelines on Metals and Alloys Used as Food Contact Materials.

Many international organizations have developed specific research in the last decades with regards to the hygienic safety of the materials which come into contact with food.

The American Food and Drug Administration, one of the most stringent ruling bodies in the world, has set limits only for certain materials.

According to the FDA, there are no alarming levels of release from aluminum containers, seeing as it is an element present in food such as strawberries, water, and cereals. It has also been noted that some drugs, i.e. antacids, contain sensitive quantities of aluminum. Nevertheless the levels of intake which may be dangerous to human health have not yet been determined.

Anti-adherent coatings are considered safe since they are inert. Tin-coated copper has also not been considered capable of causing significant release to foods. As to stainless steel, whose release values are extremely low, it has been ascertained that the surface can be easily damaged by salt.

ABILITY TO CONDUCT HEAT



The material with which a cooking container is made is the first and most important requisite to take into consideration.

The aim of a pot is to cook food, and materials respond to heat conduction in different ways. Thus, the ability to conduct heat is the essential requisite to identify the most suitable instrument for the various preparations.

THERMAL CONDUCTIVITY

Thermal conductivity is a property of materials that expresses the heat flux that will flow through the material uniformly and quickly if a certain temperature gradient exists over the material. It is expressed by means of the formula $W/m^{\circ}K$. Let's think about a boiling cup of coffee for example. If we immerse a silver teaspoon, this will burn in an instant, but, on the contrary, one made of steel will remain colder for longer.

A vessel which has a good thermal conductivity allows:

- The effective regulation of temperature at the various stages of cooking
- The uniform distribution of heat over the entire surface, both on the bottom and on the walls.
- The consequential reduction of the risk of local overheating and burning.

Material	W/m°K
Silver	420
Copper	392
Copper 3*	320
Gold	295
Aluminum	225
Aluinox*	190
Carbon Steel	60
Cast Iron	50
Stainless Steel	16
Pyrex	0.95
Terracotta	0.80

ENERGY SAVING

In the professional environment the prolonged use of heat sources becomes a relevant cost when considering the budget of a business, be it big or small.

It is therefore important to assess how certain materials can reduce this expense: in fact, the cooking containers with good thermal conductivity will take less time to reach the desired temperatures, consuming less energy

Material	S.W.
Aluminum	169 lb/ft ³
Steatite	181 lb/ft ³
Carbon Steel	487 lb/ft ³
Stainless Steel	487 lb/ft ³
Copper	555 lb/ft ³
Silver	655 lb/ft ³
Gold	1,204 lb/ft ³

SPECIFIC WEIGHT

The weight of a pot can be a problem in the professional environment due to the necessity to be able to easily manage large utensils with considerable thicknesses. Each material has, from the physical point of view, its own specific weight to bear in mind.

Specific weight: conventional reference measurement relative to the weight of 1 ft³ of distilled water at a temperature of 39°F equal to 62.4lb.

For example 1 ft³ of aluminum weighs 168.48 lb while 1 ft³ of stainless steel weighs 486,72lb, which means that, on the basis of equal dimensions and thickness, a pot made of S/S weighs three times more than one made of aluminum.

MANAGEABILITY

In the professional environment, the prolonged use and the dimensions of the instruments can influence the ease with which they are used by the operator.

It is therefore important to assess how certain materials can significantly increase manageability during work.

* Registered trade-mark Baldassarre Agnelli

MATERIALS FOR COOKING



When man decided that between fire and food there must be a go-between, he understood that this must have at least three fundamental characteristics: above all it had to be an impermeable material, secondly it had to resist fire and high temperatures and finally it had to be capable of transmitting heat to the food within, without it interacting chemically.

GOLD



HEAT CONDUCTIVITY

295 W/m²K

SPECIFIC WEIGHT

1204.32 lb/ft³

MATERIAL THICKNESS

body 5/64" thick in copper, coating from 1.181x10⁻⁴ to 1.574x10⁻⁴ inch

APPEARANCE

bright and shiny, prestigious

HANDLE

nickel-plated cast iron

MERITS

- energy saving considerable due to the optimum ability to conduct heat;
- optimum resistance to blows, heat shock, scratches and corrosion. Maintenance is not required.
- bacteriostatic agent.

DEFECTS

- Obviously an exclusive material for luxury lovers.

USEFUL ADVICE

- exceptional for long lasting cooking with low fire: like soups. The great ability to conduct heat make this material perfect also in "shock cooking", in particular with valuable filets.

SILVER



HEAT CONDUCTIVITY

420 W/m²K

SPECIFIC WEIGHT

655.2 lb/ft³

MATERIAL THICKNESS

from 3/64" to 5/64"

APPEARANCE

shiny and bright, prestigious

HANDLE

nickel-plated cast iron

MERITS

- energy saving considerable due to the optimum ability to conduct heat;
- optimum resistance to blows, heat shock, scratches and corrosion. Maintenance is not required.
- bacteriostatic agent.

DEFECTS

- Obviously an exclusive material for luxury lovers.

USEFUL ADVICE

- exceptional for long lasting cooking with low fire: like soups. The great ability to conduct heat make this material perfect also in "shock cooking", in particular with valuable filets.

ALUMINUM

HEAT DISTRIBUTION

The images with thermo-camera refer to the aluminum 1/8" line.



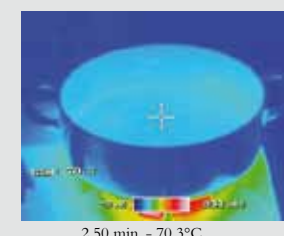
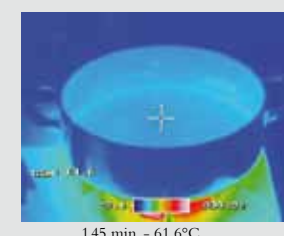
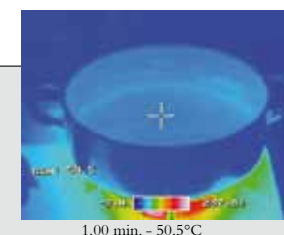
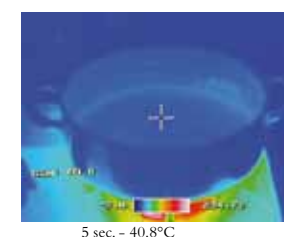
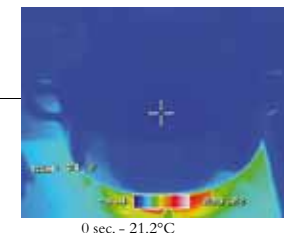
HEAT CONDUCTIVITY 225 W/m°K

SPECIFIC WEIGHT 168.48 lb/ft³

MATERIAL THICKNESS from 1/8" to 13/64"

APPEARANCE shiny silver, can become brown inside due to the spontaneous oxidation of the metal (Al₂O₃), an inert protective barrier that should not be removed. There are however commercially available products able to remove this colouring.

HANDLE in tubular stainless steel 18/10, not heat conductive. Is applied to the body with AG5 alloy rivets.



MERITS

- is a recyclable material;
- very good thermal conductivity;
- energy saving (from heating sources);
- safe in relation to hygiene as per current food contact regulations;
- if the material thickness is adequate very resistant to bumps, thermal shocks, abrasions and corrosion. No maintenance needed;
- Suitable for induction cooking if a ferritic steel disk is applied to the base;
- light weight;
- safe in relation to HACCP norms.

DEFECTS

- Limitations on use concerning food preservation. art.5 of DM 76 of 18/4/2007:
 - a) short contact: less than 24 hours in every kind of temperature condition;
 - b) extended contact: more than 24 hours in cold temperature;
 - c) extended contact: more than 24 hours at room temperature only for food listed in the attached IV of the regulation.

USEFUL ADVICE

- make sure that the container is in 99% pure aluminum.
- do not keep food in it longer than 24 hours if not refrigerated.
- on first use wash the container with water and "precondition" it, that is to say, lightly grease the inside with oil or butter and then rinse carefully;
- Do not wash pots made of Aluminum with a purity of over 99% in the dishwasher;
- it is dangerous to come into contact with the pot when it is hot;
- highly acidic and salty foods (for example marinades or brine) can be perfectly cooked in Aluminum containers with a purity of over 99%;
- do not use for preserving foods "outside refrigerated environment more than 24 hours";
- add salt only during boiling in order to help in the dissolution and preventing that it attacks the metals;
- The dark patina that forms inside Aluminum pots with a purity of over 99% is due to the oxidation of the metal: a proper protective inert barrier that should not be removed. In order to keep the cookware shining use specific products.

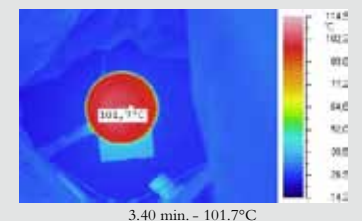
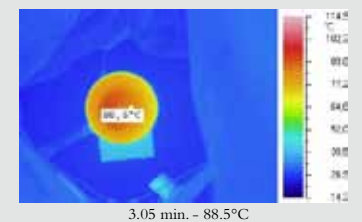
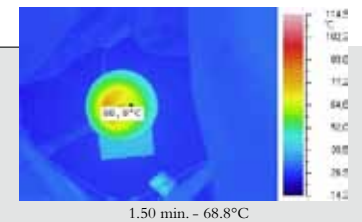
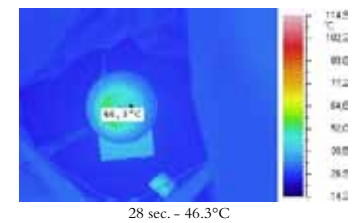
ALUMINUM WITH NON-STICK COATING



- HEAT CONDUCTIVITY** 225 W/m²K
- SPECIFIC WEIGHT** 168.48 lb/ft³
- MATERIAL THICKNESS** the body from 1/8" to 13/64" the coating at least 1 31/32"
- APPEARANCE** remains in one piece and unaltered until worn out
- HANDLE** in tubular s/s 18/10 does not conduct heat and is applied to the body with AG5 alloy rivets.

HEAT DISTRIBUTION

In these images taken with thermo-camera, we can see how the aluminum pot (with a thickness of 1/8" PTFE coated, warmed upon a hot plate with a medium temperature of 100°C) let the heat spread in a uniforme way from the center to the exterior of the pot, until it reach an almost total omogeneity.



MERITS

- very good thermal conductivity;
- energy saving (from heating sources);
- if the material thickness is adequate very resistant to bumps, thermal shocks, abrasions and corrosion. No maintenance needed;
- convenient, thanks to a special coating guaranteed by the non-stick Teflon® Platinum Plus coating;
- suitable for induction cooking if a ferritic steel disk is applied to the base;
- practical to use and easy to clean;
- safe in relation to hygiene and HACCP norms;;
- light weight
- allows cooking with very little fat.

DEFECTS

- fated to wear out for abrasions;
- Steel tools can scratch and damage the inside.

USEFUL ADVICE

- make sure that the coating is sprayed on.
- avoid putting the empty container on the heat source, that is to say, without food inside it.
- substitute it if the coating wears out.
- on first use wash the container with water and "precondition" it, that is to say, lightly grease the inside with oil or butter and then rinse carefully;.
- ideal to cook with low fat thanks to the non-stick coating, for sautéing or for quick cooking;
- do not use sharp object in direct contact with the coating of the pot;
- do not use abrasive sponges for cleaning;
- use the right diameter of the pot in relation to the flame;
- non-stick coating prefer quick and "aggressive" cooking where the strength of the heating source is determinant;
- simply clean with water and soap, than with lightly oiled paper;
- non-stick coating can be washed in the dishwasher.

STAINLESS STEEL



CONDUCIBILITÀ TERMICA 16 W/m°K

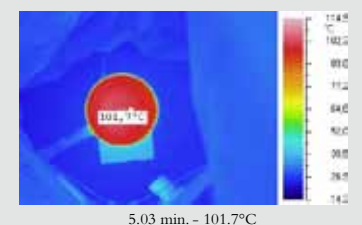
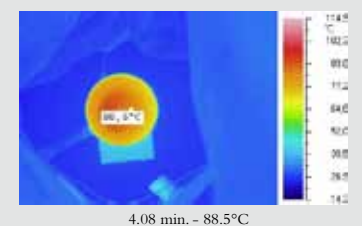
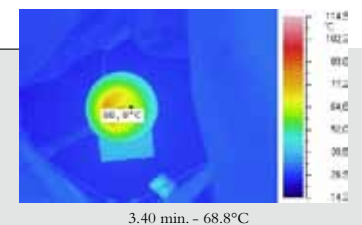
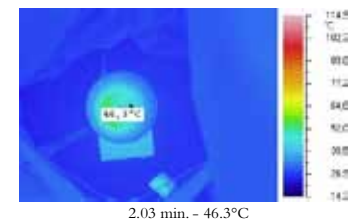
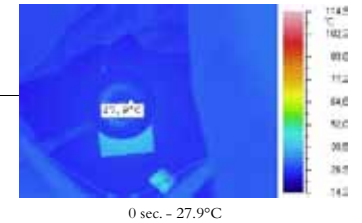
SPECIFIC WEIGHT 486.72 lb/ft³

MATERIAL THICKNESS body between 1/32" and 15/32".
15/64" and 9/32" (aluminum base)

APPEARANCE bright and shiny, it can be attacked by salt, with the formation of holes

HANLDE in stainless steel, soldered to the body of the container.

HEAT DISTRIBUTION aluminum thickness on the bottom have to adapt on the diameter of the pot, this influence the heat conductivity



MERITS

- safe in relation to hygiene as per current food contact regulations;
- optimum resistance to blows, heat shock, scratches and corrosion. no maintenance required;
- good for induction cooking if the pot presents an iron-steel on the bottom;
- safe in relation to HACCP norms.

DEFECTS

- not optimal energy saving due to the low ability to conduct heat;
- high specific weight;
- can be attacked by salt;
- presence in stainless steel of little quantity of nichel and cromium.

USEFUL ADVICE

- make sure that it is in stainless steel (s/s 18/10) so that it doesn't rust.
- the thickness of the aluminum disk (heat diffusible base) must be at least 6-7mm.
- add salt only during boiling to allow its dissolution and to prevent it attacking the metal.
- set the right power and heat level according to the required use, remember that heating times of induction plates are much faster. You may adjust the potentiometers so they reach the cooking temperature more gradually (where applicable);
- if the induction plate flashes it means that it is not working, due to a bad position of the pot or pan, not direct contact with the plate, the pan is not suitable or the needed supplied energy is too high, so it does not work;
- the ideal way to use induction hobs is for short and "aggressive" cooking;
- just by raising the pan one inch over, induction stops to work, so that some cooking uses (stir and sauté, flambé, pancakes...) are not possible to be done;
- there is no risk to get burnt once the hob is turned on while there is no pan or pot on it; in any case, make sure that the pot or pan has not just been removed as there may be residual heat on the plate;
- it is dangerous to leave an empty pan while the induction plate is switched on;
- use a damp cloth to clean the plate.

TINNED COPPER



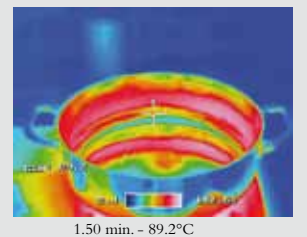
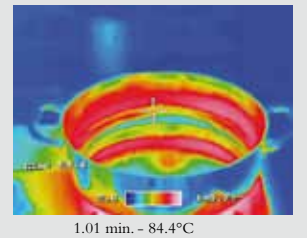
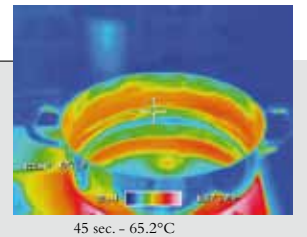
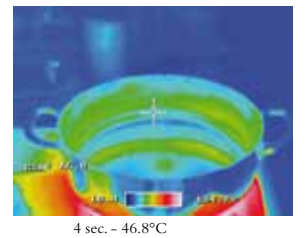
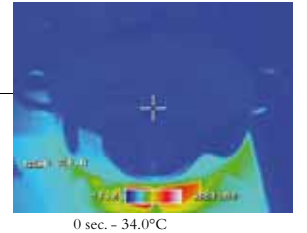
HEAT CONDUCTIVITY 392 W/m°K

SPECIFIC WEIGHT 555.36 lb/ft³

MATERIAL THICKNESS to perform adequately it must be at least 5/64"

APPEARANCE noble and refined, it is used also to serve at the table, as it embellishes the service.

HANDLE in tubular brass, applied to the body with copper rivets



MERITS

- the best in conducting heat;
- energy saving significant due to the excellent ability to conduct heat;
- optimum resistance to blows, heat shock, scratches and corrosion. The fact that it is possible to periodically tin the inside and make it shiny on the outside makes it an eternal recipient;
- safe in relation to hygiene as per current food contact regulations;
- good for creaming or caramelling.

DEFECTS

- the cost of the primary materials and the craftsmanship involved in tinning make it fairly inaccessible
- High specific weight.

USEFUL ADVICE

- for cleaning the inside do not use abrasive products, for the external surface only use certain detergents.
- reduce the heat during cooking.
- avoid putting the empty container on the heat source, that is to say, without food inside it.
- do not use the container if the tin coating is worn out.
- dark colouration on the external base of the container means that the burner on which it was placed needs cleaning.
- copper is used for a few kind of cooking, it's good for cooking at low temperatures but also in pastry for good for creaming or caramelling;
- Steel tools can scratch and damage the coating;
- the presence of "green-copper" involve the tinning processing ("polenta pot excluded");
- always clean the exterior with specific products to avoid the dark patina due to the copper oxidation;
- It is dangerous to leave an empty pan while heating source is on;
- la cottura lenta e costante a basse temperature , fa del rame lo strumento impeccabile.

ENAMELLED CAST IRON



Cast iron, one of the materials that hold heat in a better way, is made of an iron alloy very rich in carbon. Cast iron can be used as it is (like the classic grill) or coated with a vitrified enamel, resistant to thermal shocks, that give life to the material. For their characteristic Cast iron pots developed new kind of cooking now welcomed all over the world: as a matter of fact cast iron spread heat in a uniform and slow way, distributing it homogeneously throughout the food

HEAT CONDUCTIVITY	55 W/m ² K
SPECIFIC WEIGHT	418 lb/ft ³
MATERIAL THICKNESS	from 1/16" to 3/16" mm
APPEARANCE	coloured polish or matt
HANDLE	cast iron

MERITS

- Cast iron is traditional, it can claim noble presence on the table, it is able to enhance the traditional recipes and express professionalism in the kitchen;
- It cooks on every kind of heating source. However it easily preserves the cold, and it can be used in fridge with no problems;
- Cast iron pots allow to obtain a higher quality in cooking, such as browning vegetables, grilled meat, browning, braising jump, stewing, caramelize at low temperature.

DEFECTS

- The characteristic value of cast iron, the heat accumulation, makes it suitable for a "slow" kitchen with medium and long times of cooking;
- very high specific weight
- the frequent use of the dishwasher can make the vitrified enamel coating matt. But this does not affect the use!

USEFUL ADVICE

- at first use, and even occasionally, here's how to keep the iron in good condition: fill the pan with hot water, taking care to dry it; then grease the inside with little oil (olive oil, seeds, peanuts, the vegetable oil you prefer). Heat again the pan over low heat for a few minutes, and finally dry the oil (paper towel is fine);
- the enameled cast iron doesn't fear the heat, but it is good that it is heated gradually. This will keep for long the enamel polished "as new". If the pan is hot, let it cool to room temperature before placing in it cold water. In this way the pan will take a minor thermal stress.
- it is recommended to always choose a flame suitable to the diameter of the pot, to use tools not aggressive (the wood is great, silicone, for example). Note: If a cast iron has a wooden handle, do not put it in the oven! or in the dishwasher!;
- to avoid injury, always use pot holders or gloves when handling the iron, use of appropriate trivets when placing hot pot on the table, to avoid damaging the surfaces;;
- in the case of induction cooking: heat to 1/3 of the power for the first 5 minutes, then switch to the desired power and use caution with the booster function;
- cast iron have to be washed in hot water with regular detergent, using a soft sponge. If residues persist and do not come off, be patient and not use abrasive objects: fill the pot with hot water, waiting for it to soften the residue. Then proceed with the usual washing.

CARBON STEEL



HEAT CONDUCTIVITY

60 W/m^{°K}

SPECIFIC WEIGHT

486.72 lb/ft³

MATERIAL THICKNESS

to perform adequately it must be at least 5/64"

APPEARANCE

not very attractive

HANDLE

in iron or stainless steel 18/10, welded to the body

MERITS

- the very low cost of the primary material makes it extremely economical;
- optimum resistance to blows, heat shock, scratches and corrosion

DEFECTS

- Not optimal energy saving due to the low ability to conduct heat;
- High specific weight;
- Difficult maintenance.

USEFUL ADVICE

- be sure to keep the container constantly coated in oil to prevent it from rusting

TERRACOTTA PYREX



HEAT CONDUCTIVITY

0,80 W/m^{°K}

SPECIFIC WEIGHT

137.28 lb/ft³

MATERIAL THICKNESS

to perform adequately it must be at least 5/32"

MERITS

- light weight.

DEFECTS

- energy saving not optimal due to the insufficient ability to conduct heat;
- extremely fragile, is not resistant to blows or heat shock. Maintenance not required;
- the extreme fragility and cost make it inconvenient.

USEFUL ADVICE

- ideal for cooking in oven;
- not used for professional cooking, only for domestic use.
- it is an extremely porous material, so it must be always controlled and keep the surface always free from impurities and impairments especially if it is enamelled;

HEAT CONDUCTIVITY

0,95 W/m^{°K}

SPECIFIC WEIGHT

143.52 lb/ft³

MATERIAL THICKNESS

to perform adequately it must be at least 1/8"

APPEARANCE

transparent

MERITS

- light weight.

DEFECTS

- energy saving not optimal due to the insufficient ability to conduct heat;
- extremely fragile, is not resistant to blows or heat shock. Maintenance not required;
- the extreme fragility and cost make it inconvenient.

USEFUL ADVICE

- ideal for cooking in oven;
- not used for professional cooking, only for domestic use.

INDUCTION COOKING



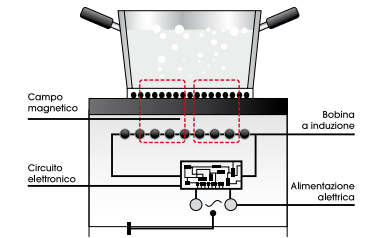
This innovative cooking technology generates an electromagnetic field, getting an improved performance at the same it reduces consumption and keeps safety in the kitchen. Induction plates profit a 90% of energy while traditional heating only performs a 40-60%, wasting half of the energy. Induction heating is based on the following concept: leaving a metal product on the plate, electrical power starts to work once magnetic field is created. This generates the so-called Foucault waves, consisting on the conversion from magnetic energy into heat. The creation of this electromagnetic field has only place when the pot or pan is situated onto it and is limited to the surface where it is left, leaving the area around cool and safe.



MERITS OF INDUCTION COOKING

- **Safety:** there are no flames; heat is generated at the bottom of the pot or pan. Therefore there is no risk of getting burnt when touching the plate on the outer edge.
- **Cleaning:** no food ever burns due to accidental spilling of liquids, as the plate is only hot where the cooking pot or pan is in magnetic contact.
- **No gas burning:** this technology avoids the risk of gas leaks. No air vents are needed, causing reduced thermal and acoustic insulation.
- **Temperature control:** very little variation of temperature (with digital display), something which is not possible on other heating sources.
- **Running costs:** although the price of electricity is not low, high performance induction systems are very efficient to save energy.
- **Design:** for those who likes the minimalistic modern style, induction kitchen are beautiful, linear, black with digital bottoms.
- **Rapidity in heating food:** for example for a normal poasta, the time to boil water simply halves (it depends on the power of the heating source).
- **Heat omogeneity:** avoid that food sticks on the bottom, allows cooking with low fat and food mantain a better appearance.

How works an induction disk



DEFECTS OF INDUCTION COOKING

- **Initial cost:** this is higher than ordinary gas cooking systems.
- **High power needed:** it is usually necessary to increase electricity power per hour to use this type of cooker.
- **Pots need to be suitable for induction heating:** pots used in induction cooking have to be produced especially for this kind of cooking. they can be realised in every kind of material, aluminum, copper, stainless steel, the important is that on the bottom the pots have a ferritic disk. The "life" of a similar pot depends on the right use of induction.
- **Different way of cooking:** people who are used to traditional gas must change their cooking methods and times.
- **High power of induction:** during the use of an induction plate people have to pay particular attention: the operator have to always keep in mind that if the cooking instrument is left on the heating source the electricity continue to switch to the pot, if the pot it is empty, can present serious damages, risking to alter irremediably its functionality.

ALLUMINUM FOR INDUCTION



HEAT CONDUCTIVITY 225 W/m²K

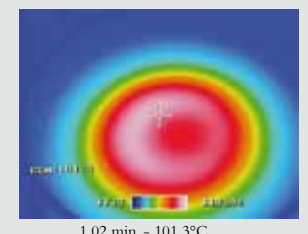
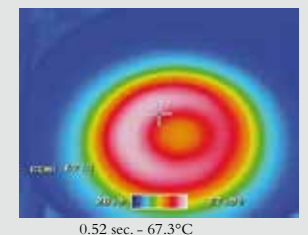
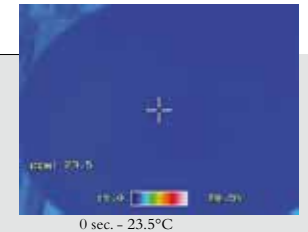
SPECIFIC WEIGHT 169 lb/ft³

MATERIAL THICKNESS 3/8" iron-steel disk on the bottom

APPEARANCE it can be not coated, shiny silver, it can take a dark patina that forms due to the oxidation of the metal (AL²O³), a real protective barrier that shouldn't be removed. However there are objects that can remove this dark patina. It can be also coated with non-stick coating that until the usury stay unchanged.

HANDLE in tubular s/s 18/10 does not conduct heat and is applied to the body with AG5 alloy rivets.

Images with thermo-camera of an induction plate

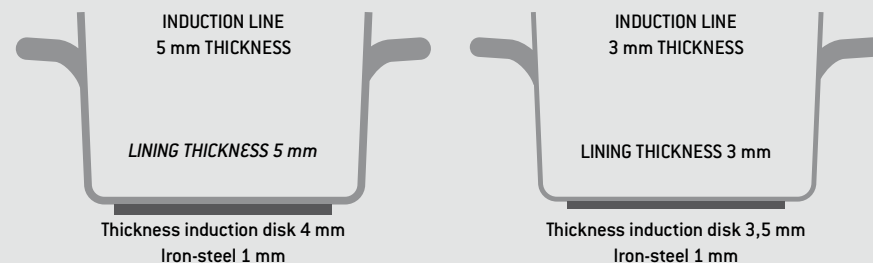


MERITS

- very good thermal conductivity;
- energy saving (from heating sources);
- safe in relation to hygiene as per current food contact regulations;
- very resistant to bumps, thermal shocks, abrasions and corrosion. No maintenance needed;
- light weight;
- safe in relation to HACCP norms.

DEFECTS

- expensive due to the presence of an iron-steel disk;
- high thickness.



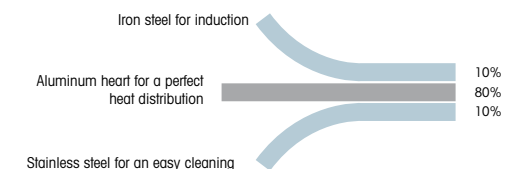
USEFUL ADVICE

- Always check that plates are also suitable for induction pots and pans.
- always check that the induction plate and the pot or pan bottom surface are clean.
- set the right power and heat level according to the required use, remember that heating times of induction plates are much faster. You may adjust the potentiometers so they reach the cooking temperature more gradually (where applicable).
- if the induction plate flashes it means that it is not working, due to a bad position of the pot or pan, not direct contact with the plate, the pan is not suitable or the needed supplied energy is too high, so it does not work.
- the ideal way to use induction hobs is for short and "aggressive" cooking.
- Just by raising the pan one inch over, induction stops to work, so that some cooking uses (stir and sauté, flambé, pancakes...) are not possible to be done.
- there is no risk to get burnt once the hob is turned on while there is no pan or pot on it; in any case, make sure that the pot or pan has not just been removed as there may be residual heat on the plate.
- it is dangerous to leave an empty pan while the induction plate is switched on.
- use a damp cloth to clean the plate.

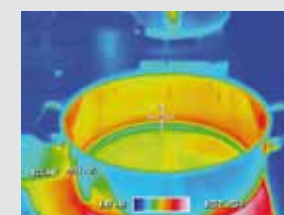
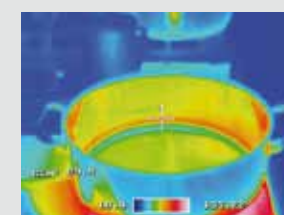
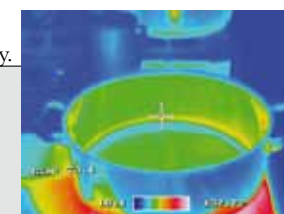
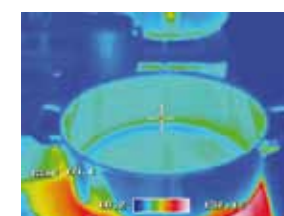
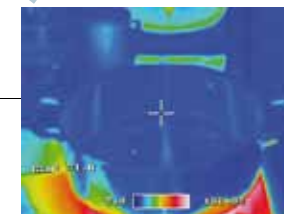
ALU-INOX®



COMPOSITION



HEAT CONDUCTIVITY	190 W/m ² K
SPECIFIC WEIGHT	486.72 lb/ft ³ stainless steel 169 lb/ft ³ aluminum
MATERIAL THICKNESS	1/8"; ext 0,02 in; med. 1/16"; int 0,02 in;
APPEARANCE	bright and shiny
HANDLE	in stainless steel, soldered to the body of the container
HEAT DISTRIBUTION	aluminum thickness on the bottom have to adapt on the diameter of the pot, this influence the heat conductivity.



MERITS

- safe in relation to hygiene as per current food contact regulations;
- optimum resistance to blows, heat shock, scratches and corrosion. no maintenance required;
- good for induction cooking if the pot presents an iron-steel on the bottom;
- safe in relation to HACCP norms.
- Optimal energy saving due to the aluminum heart.

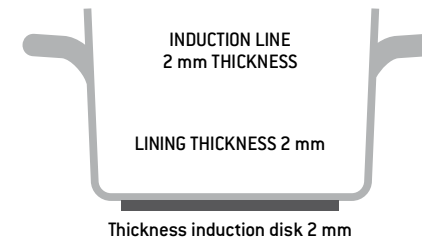
DEFECTS

- high specific weight;
- it can be attacked by salt;
- presence in stainless steel of little quantity of nichel and cromium.

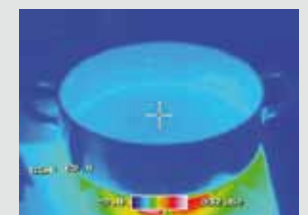
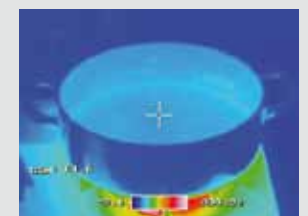
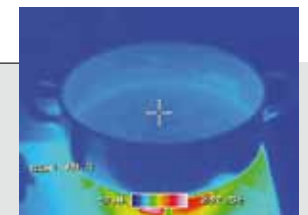
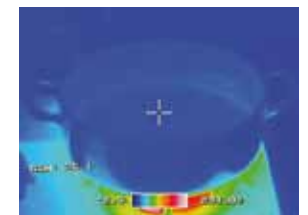
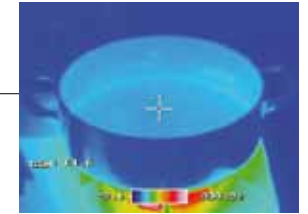
USEFUL ADVICE

- Always check that plates are also suitable for induction pots and pans.
- always check that the induction plate and the pot or pan bottom surface are clean.
- set the right power and heat level according to the required use, remember that heating times of induction plates are much faster. You may adjust the potentiometers so they reach the cooking temperature more gradually (where applicable).
- if the induction plate flashes it means that it is not working, due to a bad position of the pot or pan, not direct contact with the plate, the pan is not suitable or the needed supplied energy is too high, so it does not work.
- the ideal way to use induction hobs is for short and "aggressive" cooking.
- Just by raising the pan one inch over, induction stops to work, so that some cooking uses (stir and sauté, flambé, pancakes...) are not possible to be done.
- there is no risk to get burnt once the hob is turned on while there is no pan or pot on it; in any case, make sure that the pot or pan has not just been removed as there may be residual heat on the plate.
- it is dangerous to leave an empty pan while the induction plate is switched on.
- use a damp cloth to clean the plate.

COPPER FOR INDUCTION



HEAT CONDUCTIVITY	320 W/m ² K
SPECIFIC WEIGHT	8,9 kg/dm ³ copper, 2,7 kg/dm ³ aluminum 7,8 kg/dm ³ s/s
MATERIAL THICKNESS	copper 1,1 mm, aluminum 3 mm, s/s 0,4 mm
APPEARANCE	noble and refined
HANDLE	s/s 18/10, applied to the body with AG5 alloy rivets



MERITS

- good energy saving thank to the ability to conduct heat;
- optimum resistance to blows, heat shock, scratches and corrosion. no maintenance required;
- good for induction cooking if the pot presents an iron-steel on the bottom;
- safe in relation to HACCP norms.

DEFECTS

- high specific weight;
- it can be attacked by salt;

USEFUL ADVICE

- Always check that plates are also suitable for induction pots and pans.
- always check that the induction plate and the pot or pan bottom surface are clean.
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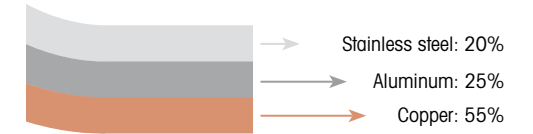
HEAT DISTRIBUTION

It take place in a particular way thank to its innovative composition made of three layers: the external one made of copper to guarantee a better heat distribution on all the surface of the pot, on the inside stainless steel 18/10 as a warranty. To mix two materials that are submitted to high thermal shocks is not easy due to their expansion characteristics. the aluminum heart guarantee the perfect expansion of copper and steel giving elasticity to the product.

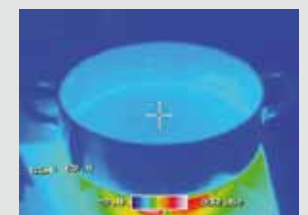
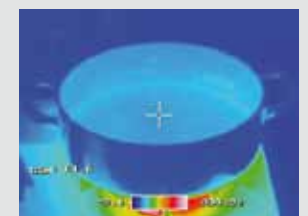
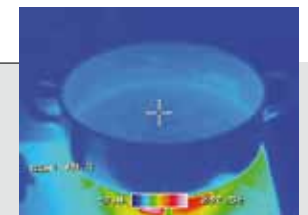
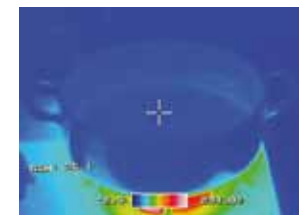
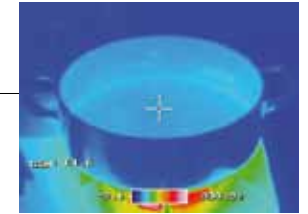
COPPER 3 FOR INDUCTION



COMPOSITION



HEAT CONDUCTIVITY	320 W/m ² K
SPECIFIC WEIGHT	8,9 kg/dm ³ copper, 2,7 kg/dm ³ aluminum 7,8 kg/dm ³ s/s
MATERIAL THICKNESS	copper 1,1 mm, aluminum 3 mm, s/s 0,4 mm
APPEARANCE	noble and refined
HANDLE	s/s 18/10, applied to the body with AG5 alloy rivets



HEAT DISTRIBUTION

It takes place in a particular way thanks to its innovative composition made of three layers: the external one made of copper to guarantee a better heat distribution on all the surface of the pot, on the inside stainless steel 18/10 as a warranty. To mix two materials that are submitted to high thermal shocks is not easy due to their expansion characteristics. The aluminum heart guarantees the perfect expansion of copper and steel giving elasticity to the product.

MERITS

- good energy saving thanks to the ability to conduct heat;
- optimum resistance to blows, heat shock, scratches and corrosion. no maintenance required;
- good for induction cooking if the pot presents an iron-steel on the bottom;
- safe in relation to HACCP norms.

DEFECTS

- high specific weight;
- it can be attacked by salt;
- presence in stainless steel of little quantity of nickel and chromium.

USEFUL ADVICE

- Always check that plates are also suitable for induction pots and pans.
- always check that the induction plate and the pot or pan bottom surface are clean.
- set the right power and heat level according to the required use, remember that heating times of induction plates are much faster. You may adjust the potentiometers so they reach the cooking temperature more gradually (where applicable).
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- use a damp cloth to clean the plate.

SHAPES AND USES OF COOKING INSTRUMENTS



The shapes of the different cooking instruments define their precise functionality. Depending on the shape, and on the materials, change the use and the maintenance.

THE RIGHT INSTRUMENT FOR EVERY KIND OF COOKING

CENTRO RICERCHE PER LO STUDIO DEI MATERIALI
E FORME DEGLI STRUMENTI DI COTTURA
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<p>POT</p> <p>ALUMINUM - S/S</p> <p>In the pot there are liquids to boil for a long time, to keep water hot or soups always available for kitchens. Unlikely it is used for sauces or to cook something that's not boiled.</p> <p>POACHING - BOILING PARBOILING</p>	<p>OMELETTE PAN</p> <p>ALUMINUM - COPPER - ALUINOX NON-STICK</p> <p>Suitable to cook food in pieces, braises, stews or roasts. Its function is polyvalent both on a cooking plate than in the oven the cover let to preserve humidity during the cooking. Omelette pan can also be used to serve food on table.</p> <p>ROASTING - BRAISING STEWING</p>	<p>CASSEROLE PAN</p> <p>ALUMINUM - RAME - ALUINOX ANTIADERENTE - PIETRA OLLARE</p> <p>The one handle casserole pan is used especially for sauces, creams, or mix liquids. The two handle casserole pan can have lots of diameters. Casserole pans are manageable and polyvalent, useful for different types of cooking: braising, roasting, cooking in the oven, stewing or cooking au gratin.</p> <p>BRAISING - ROASTING COOKING IN THE OVEN COOKING AU GRATIN STEWING</p>
<p>FRY PAN</p> <p>ALUMINUM - CARBON STEEL ALUINOX - NON-STICK</p> <p>Depending on the diameters we can use the carbon-steel pan to sauteing dry food or for frying. The non-stick fry pan is useful to cream pasta, meat butter braises. Usually for a quick cooking. A professional kitchen should use similar fry pan, it is absolutely the most ductile instrument.</p> <p>CARAMELLING FRYING SAUTENING CREAMING</p>	<p>FISH PAN</p> <p>ALUMINUM - COPPER - STAINLESS STEEL</p> <p>Must be light weight and manageable. Suitable for boiling, au bleu, poaching, in court bouillon. Some fish pan are good especially for cooking in the oven or braising.</p> <p>BOILING - STEWING COOKING IN THE OVEN STEAM COOKING</p>	<p>ROAST PAN</p> <p>ALUMINUM - COPPER</p> <p>Used to cook on the plate or in the oven. the roast pan, with a perfect closing cover, allows to cook excellent braises. The rectangular roast pan is perfect to cook in the oven.</p> <p>BRAISING - STEWING ROASTING COOKING IN THE OVEN STEM COOKING</p>



Due to its generic meaning, it is the most cited cooking container in books. Its function is limited to immersion cooking. Usually rounded in shape, it became cylindrical but has always had two handles and a cover. Its walls are as high as its diameter and it is usually large in dimension, so large in fact that it has been assigned the names boiler, cauldron and pot. The name pot descends from the fact that, originally, it hang from the trivet by a chain and hence, “pendula”.

POT

MAINTENANCE AND PROCESSING

It always has to be clean, and never left on a spent heat source where broths or water can stagnate. It should be placed in such a way to ensure that boiling is always steady. In the pot, the heattransmitting element is the liquid which is placed inside.

It is for this reason that the material to be used cannot be of high thermal conductivity. In kitchens the principle of maintaining a hot base, or having boiling water always ready in any event, is often used.

In the pots, we can cook very good boiled foodstuffs, or soups which have long cooking times, which can then be blended with a blender. The water must be salted only at boiling point and never before, in order to help it dissolve and avoid it attacking the metal.

USE

Liquids to be boiled for a long time are placed in the pot. The pot is used to ensure that boiling water or broth are constantly available in kitchens. It is not usually employed to cook sauces or to cook something that is not to be boiled.

MATERIAL

- Stainless steel
- Aluminum

The name derives from the Greek “Kyathos”, bowl. It is cylindrical in shape and always has a perfectly-closing cover. It has either a single handle which is as long as the diameter of the base, or it can have two handles.

It has been used for both cooking and as a container to take to the table.

When it has a height equal to roughly a third of its diameter, it is called a deep casserole dish. It can have a single handle or two handles.



CASSEROLE PAN

USE

For cooking we can affirm that the best are the tin-plated copper and aluminum ones, due to their conductivity and manageability. When taking it to the table, we prefer to use those made from tin-plated copper.

All the deep casserole dishes with two handles are extremely versatile, and hence the name “faitout”, while the shallow casserole dishes are suitable for all types of risottos and for braising and roasting.

MATERIAL

- Copper
- Aluminum

MAINTENANCE AND PROCESSING

The version with one handle is often used to make sauces, thicken sauces, mix compounds, and to make creams.

It is useful to pay attention to which materials are used on the interior surface.

A wooden or polyethylene spoon is preferable. According to us the best utensils to use are those comprising of black plastics, labelled with the phrase: “Heat Resistance up to 210°C”.

The ones with two handles come in a wide range of sizes and make up a proper set of kitchen pans. They must always be washed carefully and never overheated before use. Always use a moderate heat and do not use if the tin-plating is worn out. They are manageable and multipurpose and can be used for various types of cooking: boiling, braising and stewing.

It is a metallic round-based vessel with a curved edge and the length of the handle is usually equal to the diameter of the pot itself. It is the most used and the most talked-about in Italy.



LIONESE PAN

MAINTENANCE AND PROCESSING

Carbon Steel: The first time it is used, it is advisable to heat some olive oil in to about 120°. Remove from the heat and leave to cool down. Drip and dry with paper towels, then make sure that it is uniformly greased. After use and before putting it aside, it is advisable to wash it carefully, grease it again and remove the excess grease with paper towels. Once upon a time, it was normal to clean the pots simply with rock salt, but this is a procedure that may be suitable only between one passage and another during cooking.

Aluminum: On first use grease well with oil or butter and rinse carefully. It is also convenient for tossing and allows a good mixing of food.

Copper: Do not use if the tin-plate is worn out and never put the empty container on the heat source, that is to say, when it has no food inside. Use mixing utensils made of wood or expanded polyethylene.

USE

On the basis of the dimensions, we can use one made of iron for crepes, to cook eggs, for tossing food which is not rich in water, and for frying. The pan in non-stick aluminum is useful for tossing pasta, for making side-dishes braised in butter, and for opening mussels. Often used for quick, “a la minute” cooking. An à la carte kitchen will definitely use these types of pans. Aluminum and tin-plated pans are preferred to those in steel.

MATERIALS

- Stainless steel
- Aluminum

This type of pan has two handles. It always has a cover and the base rests perfectly on the entire surface.

Two types of borders exist, one which is slightly rounded and a right-angled one.



SAUCE PAN 2 HANDLES

USE

Is suitable for cooking food in pieces, by braising, stewing, or roasting. It is a multipurpose pan, which can be used on the hob or in the oven.

The cover is indispensable because it allows the moisture in the food to be maintained during cooking. It can also be used as a container to take to the table.

MATERIALS

- Copper
- Aluminum

MAINTENANCE AND PROCESSING

The high conductivity of the materials is the fundamental characteristic of this cooking instrument.

On first use, grease the inside with oil or butter, then rinse carefully. If it is made of tin-plated copper, do not put it on the heat source when empty, i.e. when there is no food inside, and do not use if the tinplated coating is worn out. Attention should be paid to which metals are used on the interior surface.

Wooden spoons or utensils made of black plastics labelled with the phrase: “Heat Resistance up to 210°C” should be used.

It is the container which is deep, is rectangular in shape and can have two free-falling handles. The deep container, the braising dish, was created to substitute the oval cast iron pot, while the roaster is shallow.



RECTANGULAR ROAST PAN

MAINTENANCE AND PROCESSING

Materials are needed which are highly heat conductive. For the braiser it is necessary to cook in moist conditions, and it is possible to do this both on the hob and in the oven. For roasting it must be used in the oven, making use of the entire surface.

It's capacity is optimum for any type of product. On first use, grease the inside with oil or butter, then rinse carefully. Do not put the container on the heat source when it is empty, that is to say, when there is no food inside it and do not use if the tin-plating is worn out.

USE

On the basis of its shape it is used for both cooking on the hob and in the oven.

The roasting dish, which has a perfect closing cover, allows the cooking of excellent braised dishes.

The shallow version, named the rectangular saucepan, or roasting dish, is for oven cooking, i.e. roasting.

MATERIALS

- Aluminum
- Copper

As indicated by the word itself, it is one of the first oval-shaped containers.

The sides are slightly flared at the opening and it has a particularly heavy air-tight cover. It always has two handles at the extremities of the long part.



OVAL CASSEROLE PAN

USE

It is not clear whether this was designed to be used for braising, or if braising was created from the oval cast-iron pot.

Definitely recommended for cooking birds whole, both on the hob and in the oven.

In many gastronomic traditions it is placed on the table and the head of the household carves out the portions.

MATERIALS

- Copper
- Aluminum

MAINTENANCE AND PROCESSING

Is very good when cooking for long periods, as, thanks to the heavy cover, it keeps in the moisture and it is not necessary to stir continuously. It is possible to use it in the browning stage of cooking and then for stewing.

Having two handles, it can be used for cooking on the hob as well as in the oven.

It is possible to use it to braise whole tubers. Thanks to the perfect closure of the cover it is not necessary to add liquids to those already present in the tubers. It is probably one of the oldest and healthiest cooking systems. With the oval aluminum casserole dish we can drop the temperature to its lowest level and let the metal properties do the rest.

*It is oval in shape, but elongated lengthwise.
It can accommodate large fish.
Many types of fish pan exist and they all have a liquid-collection grill.
It always has two handles at the longest extremities and a light, air-tight cover.
The same grill can be placed at different heights within the fish pan, by turning it over on itself.*



FISH PAN

MAINTENANCE AND PROCESSING

All fish products can be cooked in the fish pan. Large, live, crustaceans can be tossed into the boiling court bouillon, and large scaled and gutted sea-fish can be boiled to prepare highly-presentable dishes.

Thanks to the grill, we can cook everything, and even steam food. Traditionally or for practicality, pig's trotter and snouts are also cooked in the fish pans.

One must simply pay attention to the maintenance and cleaning of the internal grill, which should be carefully cleaned, dried and covered with cling-film in order to prevent it collecting dust and oily substances.

USE

Must be light and manageable. Suitable for boiling, au bleu, poaching and court bouillon. Some are suitable for oven roasting or braising.

MATERIALS

- Aluminum
- Copper

*Aluminum 3/16" thick,
The high conductivity of aluminum and its curved shape, with an accentuated radius of curvature, characterize this pan making it the right instrument for different kinds of cooking. Inspired to the wok, the characteristic of this pan make it suitable to cook different meats in the same cooking instrument.*



ALUMINUM CURVED SAUTÉ PAN

USE

It is the perfect object for creaming, the final mixing of ingredients made to mix them in an optimal way. However creaming means also a kind of cooking from the beginning (from the raw) to the final preparation of the food. It has always been difficult to cream with materials or shapes that are not suitable for this kind of cooking: the curved sauté pan is the most suitable object for this kind of cook.

MATERIALS

- Aluminum

MAINTENANCE AND PROCESSING

Before the first use wash carefully pots and pans, rinse with boiling water and dry. Subsequently coat the inside with a little oil or butter and leave to rest for a few hours. It is suggested to use wooden or polisulfonato tools, signed with "Heat Resistance up to 210°C".

In the heritage of the Italian dialect, it has various names, but it is the only object which always has the same function. The shape of the covers depends on the container used for cooking: circular, oval, rectangular, in each case guaranteeing a perfect closure.

Usually the oval one is heavier and is convex. In the 800's the first covers appeared, having a concentric projection in the centre and a handle known as the "traversino" or "ponticello". In this way it aided closing and lifting, attenuating the dripping of the vapours from the boiling liquids.



COVER

MAINTENANCE AND PROCESSING

It is important to know how to always keep them clean. They are very useful in the kitchen, even if in many kitchens they are forgotten about and thus become abandoned. Sometimes the energy and time savings depend on covers.

In some dishes they improve the quality of the food itself, substituting the more inappropriate tin foil.

USE

The cover has various functions; to cover a recipient in order to maintain the heat, to quicken boiling, to maintain moisture, and for hygiene. It often comes in many shapes and can vary in terms of weight and robustness.

MATERIALS

- Copper
- Aluminum
- Stainless steel

The 1/1 Gastronorm is conventionally seen as standard by all the main European oven and chiller manufacturers.

To comply to this standard, sheet pans and GN Pans are manufactured; which normally differ in terms of capacity, that is to say, in their ability to contain liquids, and in terms of the shape of the edges which allows them to be stacked on top of each other, as well as allowing the use of an appropriate air-tight polycarbonate cover.

This feature becomes important in the preservation and stocking phases as well as in the transportation of food, therefore the GN pans are of great importance for those professional sectors such as Central Production Kitchens or canteens dedicated to the preparation of food on a large-scale



GASTRONORM

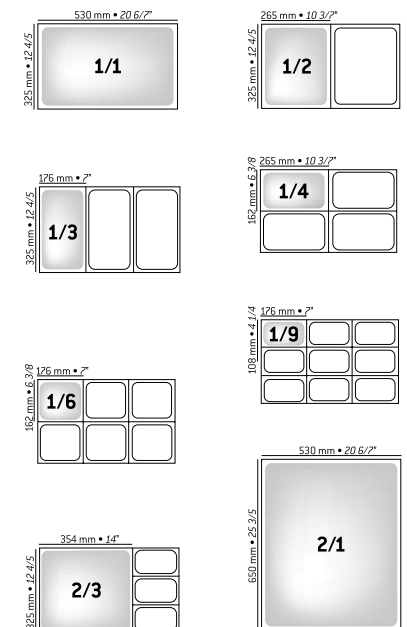
USE

A feature regarding the use of the gastronorm pan in aluminum, is the possibility to carry out the phase of browning, or the initial phase of cooking, on the hotplate or directly over the flame, in the same container with which cooking is continued and finished in the oven, saving time and, from a hygienic and organisational point of view, protecting the food that consequently does not have to be continuously moved from one container to another. The growing use of chillers in the Cook/Chill process, conforming to the most recent recommendations & laws in terms of preservation at refrigerated temperatures.

MATERIALS

- Aluminum
- Stainless steel
- Polycarbonate
- H-Pan
- Polypropylene
- Porcelain
- Gastronorm pan could have different heights from 20 mm to 200 mm.

GN SIZES



COOKING METHODS



POACHING 8.1

Involves cooking food by immersing it in a liquid that does not exceed 80°. Cooking in a bain-marie is also considered to be a type of poaching.

THE SHAPES: Deep casserole dish - Shallow casserole dish - bain-marie

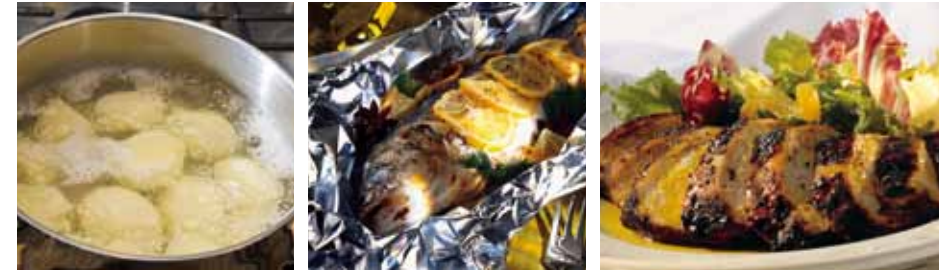
THE MATERIALS: Steel - Aluminum

ROASTING 8.2

There are two types of roasting. The most well-known is oven roasting, the other is skewing. Roasting means cooking a food using a fatty substance and in the absence of liquids. Initially the temperature has to be approximately 200° and then reduced to 150°/140° for cooking in the oven, while for skewing an initial temperature of 260° is used, being reduced to approximately 180°.

THE SHAPES: Deep casserole dish - Shallow casserole dish
Oval casserole dish - Rectangular saucepan - Baking pan G/N

THE MATERIALS: Aluminum - Tin-plated copper



Boiling

Cooking in a wrapper

Roasting

BRAISING 8.3

Braising is usually carried out for red meats, while the same cooking technique for hite meats or vegetables is known as deglazing. This technique involves browning the food together with aromatic herbs, vegetables and oil or butter at a rather high temperature. The food is subsequently deglazed with wine, drenched with up to a 1/3 of brown sauce and covered. It is then put in the oven at 180°, keeping it constantly moist with its own liquid during cooking.

THE SHAPES: Oval casserole - Braising dish - Rectangular saucepan - deep/shallow casserole - Baking pan G/N

THE MATERIALS: Aluminum - Tin-plated copper - Steatite (Soap-stone)

BOILING 8.4

According to what is being prepared, it is possible to boil a food by starting with either cold or hot water. Boiling consists of cooking a food in a vessel containing a liquid, with or without a cover, maintaining a temperature slightly greater than 100°.

THE SHAPES: Pot - Deep casserole - Fish pan

THE MATERIALS: Inox Steel - Aluminum

CARAMELISING 8.5

Caramelisation involves bringing the sugar placed in a container to a temperature of 175°. If dried fruit is added to the sugar at the moment of boiling, this is known as sanding and pralination. It is also possible to caramelize fresh fruit and vegetables.

THE SHAPES: Deep/shallow casserole - Small casserole dish for the sugar - "Bastardella"

THE MATERIALS: Aluminum - Un-plated copper

COOKING IN A WRAPPER 8.6

Cooking in a wrapper consists of placing the relevant food, together with the desired aromas and seasonings, on a thin sheet of aluminum or a baking sheet. A wrapper is formed by closing the ends, creating an air-tight seal. Cooking can be carried out in the oven or on a hot griddle.

THE SHAPES: Thin sheet

THE MATERIALS: Aluminum



Frying



Cooking on the grill



Cooking in the oven

COOKING IN THE OVEN

8.7

The technique of oven cooking must be carried out in the absence of liquids, fats, or covers. It is normally used to cook things to be put into moulds or trays (bread, sponge-cake, plum cake etc..)

THE SHAPES: Moulds - Rings - Shapes - Baking pan G/N

THE MATERIALS: Aluminum - Non-stick aluminum

COOKING ON THE GRILL OR ON THE GRIDDLE

8.8

Consists of placing the food, which is usually lightly seasoned, on a pre-heated iron grill. The same applies for the griddle, which can however be made from different materials.

THE SHAPES: Grill - Griddle

THE MATERIALS: Aluminum - Non-stick aluminum

SAUTÉING

8.9

Sautéing is the most utilised technique for à la carte preparations (sautéed potatoes, fillet of fish, meat medallions, the creaming of fresh and dry pasta etc..) and consists of cooking the food by adding a minimal amount of fat or liquid inside the pot, using vertical or horizontal rotary movement.

THE SHAPES: Shallow flared pot - Deep flared pot - Pot for creaming

THE MATERIALS: Aluminum - Non-stick aluminum - Tin-plated copper

STEAM COOKING

8.10

One can steam cook in the oven, in the steamer, in bamboo baskets, or in pressure cookers. Steam cooking means cooking without the food coming into direct contact with water or other liquids but only with the water vapour produced by the liquid itself when it reaches a temperature usually greater than 100°.

THE SHAPES: Steamer - Cylindrical baskets with cover

THE MATERIALS: Aluminum - Steel - Bambù

FRYING

8.11

Frying involves immersing a food in a fatty substance (pig fat, fractionated oils, extra virgin olive oil, clarified butter etc..) at a temperature of between 160°/180° according to the food that is to be prepared.

THE SHAPES: Pan

THE MATERIALS: Carbon Steel



Cooking au gratin



Parboiling



Stewing

COOKING AU GRATIN

8.12

Consists of producing a thick or thin crust on top of a cooked food. It is done in an oven between 260°/300° or in a salamander.

THE SHAPES: Shallow Gastronorm baking pan - Deep Gastronorm baking pan

THE MATERIALS: Aluminum

CREAMING

8.13

Rather than an actual cooking technique, it is the process which allows the binding of pasta and rice to the various ingredients used in the preparation of a dish. It is usually performed by adding a fat into the vessel used for the preparation of the dish itself.

THE SHAPES: Pot for creaming - Shallow casserole dish - Deep flared pot

THE MATERIALS: Aluminum - Copper

PARBOILING

8.14

Cooking technique that is used to keep the colour of vegetables alive and to remove fat from bones before using them in various preparations. of putting the vegetables in boiling water for a few seconds and then cooling them quickly in cold water and ice. For the bones, one starts with cold water. Parboiling can also be done in oil at 130°.

THE SHAPES: Pot - Shallow casserole dish - Deep casserole dish

THE MATERIALS: Steel - Aluminum

STEWING

8.15

Stewing does not only involve the preparation of meat but also of moist food and vegetables. Stewing is carried out by pouring a fatty substance, with aromatic herbs and vegetables, into a mould; it is then left to stew and the main food is added and left to brown slightly. The liquid is then added, the pot is covered and the food is left to cook on a low flame.

THE SHAPES: Deep/shallow casserole dish - Baking pan

THE MATERIALS: Steatite - Tin-plated copper - Aluminum

VACUUM COOKING AT LOW TEMPERATURES

8.16

The vacuum cooking technique at low temperatures is used to cook food with low consistency and excellent flavours. It is used a low temperature, checked with precision, to obtain a uniform cook and to reduce the food loss of weight.

THE SHAPES: Conventional oven (particular program) - Sous Vide cooker

DATA SHEETS



A good knowledge and a correct use of cooking instruments guarantee a longer life and a better performance. In the following pages we'll show differences and characteristics of the different cooking instruments, simple recipes and technical insights.

GASTRONORM 1/1 PAN FOR THE OVEN

UNDERSIDE OF BEEF SERVED WITH REDUCED VALCALEPIO WINE ORANGES AND GREEN ONIONS



COOKING TECHNIQUE roasting

METHOD roasting in the oven

COOKING INSTRUMENTS

Gastronorm oven pan
Shallow aluminum casserole dish

PREPARATION Put the sliced bread in a cutter together with the garlic, anchovies, parsley, lard and egg yolk. Using a palette knife, spread out the resulting stuffing onto the belly, or alternatively, cut into the belly with a flaying knife and stuff with the help of a patisserie bag. Depending on what is being prepared, roll up and bind the belly, or alternatively, sew it up. Rub the belly with oil, salt and pepper. Place on a Gastronorm pan and cook in the oven at 60°C with 20% humidity. Pour the orange juice, together with the wine and the sliced green onions, into a shallow aluminum casserole dish. Reduce and add the brown sauce. Adjust the taste and reduce the final preparation. Filter through a chinois sieve. Serve the belly with sauce and mashed potatoes or polenta..

INGREDIENTS

- ✓ Beef Underside "la Granda" 63.49 oz
- ✓ Breadcrumbsgr. 70
- ✓ Parsley 0.07 oz
- ✓ Anchovies in oil 0.07 oz
- ✓ Garlic 0.04 oz
- ✓ Salted lard 0.53 oz
- ✓ Egg yolk 0.71 oz
- ✓ Red Valcalepio Wine 17.64 oz
- ✓ Orange juice 10.58 oz
- ✓ Green onions 2.82 oz
- ✓ Brown sauce 2.12
- ✓ Sugar as required

SIZES

Gn 1/1

AGNELLI CATALOGUE

GNP 11

IDEAL FOR

- Roasting meat.
- Cooking first courses in the oven.
- Cooking stews and casseroles in the oven

ALTERNATIVE TYPES OF COOKING

- Cooking first courses au gratin.
- Cooking desserts in the oven

EVALUATIONS

- Does not bend at high temperatures (2 mm).
- Indispensable for catering and banqueting services.
- Matching air-tight cover.
- Ideal for Cook and Chill.
- Easy to clean

USEFUL ADVICE

Ideal for roasting meats and poultry, and oven-baked products such as bread and flat bread. Medium height Pans are specified for cooking crepes and cannelloni au gratin or for the preparation of lasagne. The taller versions can also be used for roasts, stews and casseroles. Due to its considerable thickness (2 mm) it does not bend at high temperatures and allows browning on the hotplate or on the flame before the food is placed in the oven, thereby saving time and safeguarding the flavours. It may be used with an air-tight cover to aid in the transportation stage from the kitchen to the coldroom, thus offering the maximum in hygiene and reducing the risk of cross contamination.

TWO HANDLED S/S POT

POACHED EGG SERVED WITH BROAD BEANS, PECORINO CHEESE, SPRING ONIONS AND SMOKED BACON



COOKING TECHNIQUE poaching

METHOD poaching

COOKING INSTRUMENTS

Stainless steel pot with two handles

COMPLEMENTARY INSTRUMENTS

Flared, shallow, non-stick aluminum pots

PREPARATION In a deep steel casserole dish, bring the water to a temperature of 85°C, a drop of vinegar. Break the eggs into a soup plate and let them slip into the water.

Cook them for approximately 4 minutes.

Remove the skin from the broad beans. Cut the spring onions into six. Heat the non-stick pot with a drop of oil. Fry the spring onions with the broad beans, keeping the latter "al dente". In the same pot, brown the pieces of bread, together with the bacon and a drop of oil if needed.

Arrange on the plate as desired and top with the flaked pecorino cheese.

INGREDIENTS

- ✓ Fresh eggs nr. 8
- ✓ Broad beans 3.53 oz
- ✓ Spring onions 5.29 oz
- ✓ Pecorino cheese 2.12 oz
- ✓ Smoked bacon 2.12 oz
- ✓ Home-made bread 2.12 oz
- ✓ Extra virgin olive oil as required
- ✓ Season as required



SIZES from 7 7/8" to 23 5/8"
THICKNESS 5/64"
AGNELLI CATALOGUE art. 3103

IDEAL FOR

- Poaching in water
- Boiling in broth

EVALUATIONS

- Optimum durability over time
- Not always easy to handle due to its weight
- Not very versatile, as it is only specified for immersion cooking
- Does not require maintenance
- Does not offer a very homogenous heat distribution

USEFUL ADVICE

Ideal instrument for cooking pasta and for preparing broth. Due to its poor thermal conductivity, it is perfect for poaching, such as the poaching of eggs, since the water inside the pot must never boil. Thanks to its shape the pot also lends itself to another preparation, namely the poaching of octopus or boiled meats.

Remember never to salt the water before it boils in order to prevent the salt from attacking the steel.

NON-STICK ALUMINUM PAN WITH ONE HANDLE

CHICKEN BREAST WITH ONIONS AND POTATOES IN A SOYA SAUCE



COOKING TECHNIQUE sautéing

METHOD sautéing with oil

COOKING INSTRUMENTS

Non-stick Aluminum pan with handle

COMPLEMENTARY INSTRUMENTS

- GN pan
- non-stick Aluminum
- shallow tinned-copper casserole pan

PREPARATION Pour a drop of oil in a non-stick pot and brown the chicken breasts for 3 minutes.

Cut the breasts and position them on a non-stick GN pan. Place the potatoes in the same pot where the breasts were heated up and begin by lightly cooking them. At a third of the way through cooking, add the spring onions. Finish cooking by sautéing the food in the pot at regular intervals. Finish cooking the breasts in the oven at approximately 160°C. Reduce the soya sauce in a copper casserole dish. Serve the scalloped breasts with a side-dish and the reduced sauce.

INGREDIENTS

- ✓ Chicken breasts 21.16 oz
- ✓ Spring onions 7.05 oz
- ✓ Potatoes 7.05 oz
- ✓ Chicken stock 4.23 oz
- ✓ Soya sauce 1.06 oz
- ✓ Extra virgin olive oil as required
- ✓ Salt and pepper as required

USEFUL ADVICE

Very versatile instrument. It is mainly used for dynamic and quick cooking such as the browning of small pieces of meat and fillets of fish. The slightly flared shape also allows it to be used for sautéing and for creaming pasta dishes, with optimum results. It can also be used when preparing food that requires the use of very little fat, without the ingredients becoming stuck to the bottom. Its thermal conductivity also allows the preparation of caramel. Never leave the empty pan on the flame. Avoid the use of knives and sharp instruments when preparing the food. Do not use wire wool and do not scrape when washing.



SIZES from 7 7/8" to 19 11/16"
THICKNESS 1/8"
AGNELLI CATALOGUE art. 111/BS

IDEAL FOR

- Sautéing with oil
- Cooking without liquids

EVALUATIONS

- Good durability if used correctly
- Optimum manageability and practicality
- Fairly versatile due to the numerous preparations that can be made
- Replace the instrument if the anti-stick surface becomes worn out or damaged

ALUMINUM GASTRONORM PAN 1 / 1

ROASTED CHICKEN THIGHS WITH ROSEMARY, LEMON AND GREEN PEPPER



COOKING TECHNIQUE roasting

METHOD roasting in the oven

COOKING INSTRUMENTS

Aluminum GN pan 1/1

COMPLEMENTARY INSTRUMENTS

- Shallow tinned-copper casserole dish with two handles
- Deep Aluminum casserole dish with two handles

SIZE from 15 3/4" x 11 1/32"
to 31 1/2" x 19 11/16"

THICKNESS 3/64"

AGNELLI CATALOGUE art. 182 - 1/1

IDEAL FOR

- Roasting second courses consisting of meat
- Oven cooking first courses au gratin

ALTERNATIVE TYPES OF COOKING

- Cooking first courses au gratin.
- Cooking desserts in the oven

EVALUATIONS

- Good durability over time
- Optimum manageability as it is very light
- Suitable for all types of cooking in the oven
- Does not require maintenance
- Does not bend while in the oven, even at high temperatures

PREPARATION De-bone the thighs and put the bones in an Aluminum GN pan. Put in the oven at 200°C until the bones appear brown. Wash and clean the celery, carrots and onions, and cut into slightly large pieces. Pour a drop of oil in a deep Aluminum casserole dish and brown the vegetables. Add the rosemary to the casserole dish and wet with white wine; allow it to evaporate. Cover with cold water and add the peeled tomatoes. Cook for approximately two hours. Arrange the chicken thighs on the pan and drizzle on a bit of oil and a sprinkle of salt. Place the pan in the oven at 220°C for 5 minutes, then lower the temperature to 160°C. In the meantime, filter the chicken stock and reduce it with some green peppers and lemon juice. Serve the slightly scalloped thighs with the reduced sauce and a bit of mash, together with the flaked pecorino cheese.

INGREDIENTS

- ✓ Chicken thighs n. 10
- ✓ Celery 2.47 oz
- ✓ Carrots 1.76 oz
- ✓ White onions 1.76 oz
- ✓ Peeled baby tomatoes 3.52 oz
- ✓ Extra virgin olive oil as required
- ✓ White wine 17.64 oz
- ✓ Lemon n. 2
- ✓ Green peppers 0.14 oz
- ✓ Salt as required
- ✓ Rosemary 0.07 oz

USEFUL ADVICE

Ideal for preparing all types of oven-baked products, both in the domestic kitchen and in the bakery. The shallow 25/32" pans are ideal for the preparation of roasts such as poultry and meat, and oven-baked products such as bread and flat bread. The deep 1 37/64" high pans are optimum for preparing crepes and cannelloni au gratin. The 2 9/16" high pans are specified for preparing lasagne. The dimensions also allow the direct passage from the oven to the chiller. In addition, the Aluminum pans do not bend in the oven, even at high temperatures.

LOW TINNED-COPPER CASSEROLE POT WITH TWO HANDLES

DRY WHITE WINE AND ROSEMARY RISOTTO



COOKING TECHNIQUE stewing

METHOD cooking rice

COOKING INSTRUMENTS

shallow tinned-copper casserole dish with two handles

COMPLEMENTARY INSTRUMENTS

- Stainless steel pot
- Shallow Aluminum casserole dish with one handle

SIZES from 7 7/8" to 17 23/32"

THICKNESS 5/64"

AGNELLI CATALOGUE art. 106/CU

IDEAL FOR

- Stewing
- Reducing sauces

ALTERNATIVE TYPES OF COOKING

- Stewing meat

EVALUATIONS

- Good durability over time if used correctly
- Slightly heavy
- Optimum versatility, as it can be used for a variety of preparations
- Requires periodical re-tinning
- Can be used to serve food at the table

PREPARATION In a shallow Aluminum casserole dish, reduce part of the wine with the green onions, half of the rosemary and a pinch of sugar. When reduced, add the cream and boil again for 5 minutes. Strain everything and put to one side.

In a shallow copper casserole dish, toast the rice with a little butter and then add the wine. Allow the wine to reduce and then add the stock, a little at a time. Finish cooking and thicken with the cream, cheese, butter and chopped rosemary.

INGREDIENTS

- ✓ Carnaroli rice 9.88 oz
- ✓ Green onions 1.76 oz
- ✓ Dry white wine (Prosecco) 14.11 oz
- ✓ Rosemary 0.07 oz
- ✓ Parmesan cheese 1.41 oz
- ✓ Butter 1.06 oz
- ✓ Meat stock 0.264 gal
- ✓ Cream 7.05 oz
- ✓ Sugar 0.18 oz

USEFUL ADVICE

Is mainly used for rice preparations. If using the cover, it can also be utilised for other cooking techniques such as the braising of red meats or the glazing of vegetables and white meats. Thanks to its high thermal conductivity, it lends itself to stewing, a preparation that requires a moderate and constant heat source. Never leave the casserole dish on the flame when empty and avoid using sharp metal utensils in order not to compromise the tin plating. Must not be used if the layer of tin is worn out. It must first of all be re-tinned.

BRAISING DISH WITH ALUMINUM COVER

SHOULDER OF BEEF WITH A RICH POLENTA



COOKING TECHNIQUE braising

METHOD braising

COOKING INSTRUMENTS

Braising dish with Aluminum cover

COMPLEMENTARY INSTRUMENTS

- Un-tinned copper pot
- Aluminum pot

PREPARATION Peel the carrots, celery and onions. Cut into rough pieces. Pour a drop of oil in an Aluminum braising dish and brown the vegetables. Add the seasoned meat. Brown the meat for a few minutes and then add the red wine. Add the stock and cover the braising dish. Put in the oven and cook at 170°C, often basting the meat with its own stock. Cook the braised meat until it becomes tender, but not so as to cause it to break up. In an un-tinned copper pot bring the water to the boil. Pour in the flour, stirring continuously to avoid the formation of lumps. Cook for approximately an hour and add the cheese in small pieces. In an Aluminum pot, brown the sage with butter and add to the polenta.

INGREDIENTS

- ✓ *Shoulder of beef* 42.33 oz
- ✓ *Celery* 4.23 oz
- ✓ *Carrots* 3.53 oz
- ✓ *Onions* 3.53 oz
- ✓ *Aromatic mix n. 1*
- ✓ *Red wine* 35.3 oz
- ✓ *Brown sauce* 12.35 oz
- ✓ *Salt and pepper as required*
- ✓ *Laurel* 0.04 oz
- ✓ *Juniper* 0.04 oz
- ✓ *Cornflour* 10.58 oz
- ✓ *Water* 52.91 oz
- ✓ *Cheese (Branzi cheese)* 8.82 oz
- ✓ *Sage* 0.08 oz
- ✓ *Extra virgin olive oil as required*
- ✓ *Butter as required*

USEFUL ADVICE

Its main function involves braising large pieces of red meat. Due to its dimensions it can also be used to glaze a large number of chickens and guinea-fowl or lots of vegetables at the same time. If a grill is placed at the bottom, it can be used for the pasteurization of products in jars, such as jams and preserves. Depending on its dimensions, it can be used both in trivalent ovens and in the traditional oven.



SIZES from 15 3/4" x 11 1/32"
to 31 1/2" x 19 11/16"
THICKNESS 1/8"
AGNELLI CATALOGUE art. 177 bis

IDEAL FOR

- Braising

EVALUATIONS

- Good durability over time
- Fairly manageable due to its dimensions
- Limited versatility
- Does not require maintenance
- Guarantees a uniform distribution of heat

CAST IRON OVAL POT WITH TWO HANDLES

STEWED LAMB WITH ARTICHOKES, SHALLOTS AND MINT



COOKING TECHNIQUE stewing

METHOD stewing

COOKING INSTRUMENTS

Cast iron oval pot with two handles

COMPLEMENTARY INSTRUMENTS

- Non-stick Aluminum pan with one handle

PREPARATION Clean and cut the artichokes in half. Peel the shallots. Cut the lamb into medium-sized pieces. Pour the oil into the stearite pan and bring it to temperature. Brown the lamb and the shallots. Add the wine and allow it to reduce. In an Non-stick Aluminum pot, color the artichokes with a drop of oil. In cast iron pot add the artichokes, half the mint and the stock. Cover and cook for approximately 60 minutes on a moderate flame. Serve with some fresh mint.

INGREDIENTS

- ✓ *Lamb* 70.55 oz
- ✓ *Artichokes n. 10*
- ✓ *Shallots n. 30*
- ✓ *Lamb stock as required*
- ✓ *White wine* 5.29
- ✓ *Extra virgin olive oil* 1.06 oz
- ✓ *Salt and pepper as required*
- ✓ *Lemon rind as required*
- ✓ *Fresh mint* 0.35 oz

USEFUL ADVICE

Due to its ability to maintain heat, it is specified for all preparations that require long cooking times with a more or less consistent presence of liquids and a moderate heat, such as stews. Also suitable for the preparation of vegetable soups and fish soup. Due to the fragility of the stone, it is important to pay maximum attention before, during and after use, in order to avoid it being subjected to heat shocks and blows. It is advisable to wash the stone with hot water alone, without using detergents.



SIZES from 9 13/16" x 7 7/8"
to 11 7/16" x 8 11/16"
AGNELLI CATALOGUE art. SOP126

IDEAL FOR

- Stewing
- Slow cooking at low temperatures

ALTERNATIVE TYPES OF COOKING

- Cooking polenta
- Cooking both meat and fish soups

EVALUATIONS

- Manageability is limited due to its weight
- Maintains heat for a long time even after extinguishing the flame
- Does not require the use of a gas mantle
- Optimum for serving food in the middle of the table or for signature dishes or winter warmers

DEEP NON-STICK ALUMINUM PAN WITH ONE HANDLE

SQUID WITH ASPARAGUS
SALAD WITH BALSAMIC
VINEGAR



INGREDIENTS

- ✓ Clean squid 4.23 oz
- ✓ Extra virgin olive oil as required
- ✓ Salad mix 8.82 oz
- ✓ Asparagus n. 50
- ✓ Balsamic dressing 1.06 oz
- ✓ Salt 0.35 oz
- ✓ Olive oil 0.35 oz
- ✓ Salt and pepper as required
- ✓ Egg yolk (pasteurised) 0.71 oz
- ✓ Mustard sauce 0.18 oz

COOKING TECHNIQUE sautéing

METHOD sautéing with oil

COOKING INSTRUMENTS

Deep non-stick Aluminum pan with one handle

COMPLEMENTARY INSTRUMENTS

Bastardella in stainless steel

PREPARATION Open the squid and cut into them both vertically and horizontally. In a steel bastardella, beat the vinegar and the salt with the help of a whisk and slowly pour in the olive oil and yolk until obtaining a homogeneous sauce. Peel and cut the asparagus into sticks. In the anti-stick pot, pour a drop of extra virgin olive oil.

Sauté the asparagus keeping them crunchy and arrange them on the plate. In the same pot, sauté the squid with a drop of oil. Arrange the squid over the asparagus and dress with the balsamic sauce.



SIZES from 7 7/8" to 19 11/16"
THICKNESS 1/8"
AGNELLI
CATALOGUE art. 111/BS

IDEAL FOR

- Sautéing with oil
- Sautéing with sauces

ALTERNATIVE TYPES OF COOKING

- Caramellizzazione di frutta
- Rosolatura di piccoli pezzi

EVALUATIONS

- Good durability over time if used correctly
- Optimum manageability and practicality
- Fairly versatile due to the various preparations it allows
- Substitute the instrument should the non-stick surface wear out or become damaged
- Good grip and resistance to blows

USEFUL ADVICE

Due to its optimum manageability and its largely flared appearance, it is an instrument mainly used for the sautéing and creaming of pasta. The good heat conductivity also allows the preparation of caramelised products.

Even using the pots with a large diameter does not compromise manageability, allowing thus the preparation of larger quantities of food. It also lends itself to the preparation of food that requires the use of small quantities of fats, without the ingredients sticking to the bottom. Never leave the empty pan on the flame. Avoid using knives and sharp instruments when preparing the food. When washing, do not use wire wool and do not scrape.

ALUMINUM CREAMING PAN

PASTA (PENNETTE) WITH GREENS,
BASIL AND PARMESAN CHEESE



INGREDIENTS

- ✓ Pasta (Pennette) 21.16 oz
- ✓ Extra virgin olive oil 2.12 oz
- ✓ Parmesan cheese 2.82 oz
- ✓ Yellow peppers 2.12 oz
- ✓ Spring onions 2.82 oz
- ✓ Cherry baby tomatoes 3.53 oz
- ✓ Basil 2.82 oz
- ✓ Green asparagus 3.53 oz

COOKING TECHNIQUE sautéing

METHOD creaming

COOKING INSTRUMENTS

Aluminum creaming pan

COMPLEMENTARY INSTRUMENTS

Deep Aluminum casserole dish with two handles

PREPARATION Wash the baby tomatoes and cut them in half. Peel the asparagus and cut them into round slices. Peel the peppers and cut them into strips. Peel the spring onions and cut them vertically into four. In a deep Aluminum casserole dish, cook the pasta with plenty of salted water. In the meantime pour a drop of oil into the Aluminum creaming pot. Bring to temperature and lightly brown the vegetables. After approximately two minutes add the baby tomatoes and cook for 30 seconds on a low heat. Strain the pasta and put it in the creaming pot. Add the cheese, oil and basil and cream everything together



SIZES from 7 7/8" to 14 11/64"
THICKNESS 3/16"
AGNELLI
CATALOGUE art. 1111 BM

IDEAL FOR

- Cooking risottos
- Creaming in the pot

ALTERNATIVE TYPES OF COOKING

- Cooking of cereals

EVALUATIONS

- Optimum durability over time thanks to its notable thickness
- Good manageability even if slightly heavy
- Good versatility because it can be used for several types of preparations
- Does not require maintenance
- Guarantees a uniform distribution of heat

USEFUL ADVICE

Ideal pan for creaming pastas and for preparing risottos. The good thermal conductivity and the high, flared shape also allows it to be used for cooking vegetables and soups. In addition, the large flared radius allows the creaming of risottos without the grains sticking to the bottom around the edges. Also, even if the pot has a small diameter, the high walls still allow the working of more than one portion at the same time.

The slightly heavier weight affords good stability when on the flame and the thickness ensures a homogenous distribution of heat.

STEAM COOKER WITH ALUMINUM COVER



CALF SHANK AND TONGUE STEAM COOKED WITH VEGETABLES, SEASONING AND RED WINE (VALCALEPIO)



COOKING TECHNIQUE steam cooking

METHOD steam cooking

COOKING INSTRUMENTS
Steam cooker with Aluminum cover

COMPLEMENTARY INSTRUMENTS
Shallow Aluminum casserole dish with one handle

PREPARATION Clean the vegetables and cut them into large pieces. Put the vegetables at the bottom of the steam cooker together with the aromatic herbs and the wine. Cover with the perforated section and arrange the seasoned shank and the calf tongue on top. Cover with the cover, checking that the steam cooker closes perfectly. Cook the shank and the tongue on a very low flame, checking every so often to see if water needs to be added. Cook for three hours. Keep the shank and tongue warm. Remove the herbs from the bottom of the pot and whisk everything together with a drop of extra virgin olive oil. Filter, transfer to an Aluminum casserole dish and adjust to taste.

INGREDIENTS

- ✓ Veal shank n. 1
- ✓ Veal tongue n. 1
- ✓ White onions 3.53 oz
- ✓ Green celery n. 100
- ✓ Carrots 1.41 oz
- ✓ Red peppers 1.06 oz
- ✓ Sage 0.07 oz
- ✓ Rosemary 0.07 oz
- ✓ Thyme 0.07 oz
- ✓ Garlic 0.07 oz
- ✓ Laurel 0.04 oz
- ✓ Red wine (Valcalepio) as required
- ✓ Water as required
- ✓ Seasoning as required
- ✓ Sugar as required

USEFUL ADVICE

Instrument that allows the steam cooking of vegetables and meat. It can also be used to keep the food warm during serving, acting as a type of bainmarie. The shape also permits the braising of small pieces of meat and the cooking of de-boned poultry in the oven. In addition, it can be used for the pasteurization of jars of jam and preserves.

SIZES 15 3/4" x 11 27/64 H. 6 19/64"
THICKNESS 13/64"
AGNELLI CATALOGUE art. 151/V

IDEAL FOR

- Steam cooking

ALTERNATIVE TYPES OF COOKING

- Braising small pieces of meat

EVALUATIONS

- Good durability over time
- Optimum manageability as it is composed of 3 pieces
- Discreet versatility because it is also suitable for braising small pieces of meat
- Does not require maintenance
- Guarantees a uniform distribution of heat

CARBON STEEL LIONESE PAN



BITE-SIZED PORK AND LARD STUFFING IN BEER BATTER



COOKING TECHNIQUE frying

METHOD frying in oil

COOKING INSTRUMENTS
Carbon steel Lionese pan

COMPLEMENTARY INSTRUMENTS
Bastardella in S/S

PREPARATION Work the stuffing well in a steel bastardella. Make some small balls and wrap them in a very thin slice of lard. Put them in a chiller and cover for about 60 minutes. Prepare the batter in a steel bastardella. Dissolve the yeast in the beer. Pour over the flour and starch, mixing powerfully with the whisk. Lastly, add the egg white. Leave to rest and cover for approximately 10 minutes. Put the oil in a pot and bring it to 170°C. Pass the bite-sized pieces in the batter and fry them.

INGREDIENTS

- ✓ Pork stuffing 7.05 oz
- ✓ Lard 1.41 oz
- ✓ Type 00 flour 2.47 oz
- ✓ Corn starch 1.06 oz
- ✓ Beer yeast 0.07 oz
- ✓ Beer 2.47 oz
- ✓ Egg white 0.71 oz
- ✓ Palm oil 10.58 oz

SIZES from 7 7/8" to 16 17/32"
AGNELLI CATALOGUE art. 3006/PT

IDEAL FOR

- Frying in oil
- Cooking with clarified butter

EVALUATIONS

- Discreet durability over time if carefully looked after
- Not easily manageable due to its weight
- Not very versatile as it is only suitable for frying
- Requires constant maintenance to avoid rusting
- Does not guarantee a homogenous distribution of heat

USEFUL ADVICE

Perfect instrument for preparing fried foods. Another specified preparation involves cooking with clarified butter, such as the cooking of (*) breaded veal cutlets ("cotoletta alla Milanese"). Carbon steel is also indicated for quick browning (Maillard reaction). Maintenance is demanding because the carbon steel tends to rust. It is a good idea to treat the pot by scrubbing it with salt on the flame before and after every use, in addition to keeping it constantly greased.

LOW ALUMINUM CASSEROLE POT WITH TWO HANDLES



WRAPPED GUINEA FOWL AND GLAZED POTATOES



COOKING TECHNIQUE glazing

METHOD glazing

COOKING INSTRUMENTS
low casserole dish with two handles

PREPARATION Spread out the guinea fowl and arrange the sliced lard on top. Place the tomatoes in the centre and roll up the guinea fowl. Bind the guinea fowl with some string. Pour the oil into the Aluminum casserole dish and add a clove of garlic. Add the rosemary and allow the guinea fowl to brown. At this point, add the wine and allow it to slightly reduce. Add the stock and cover. Put in the oven at 170°C and cook for 10 minutes, often basting the guinea fowl with the cooking stock. Add the glazed potatoes and continue cooking, whilst basting continuously with the stock.

INGREDIENTS

- ✓ De-boned guinea fowl n. 1
- ✓ Lard 1.41 oz
- ✓ Rosemary 0.07 oz
- ✓ Potatoes 21.16 oz
- ✓ White wine 8.82 oz
- ✓ Dried tomatoes in oil 1.41 oz
- ✓ Chicken or guinea fowl stock 4.23 oz
- ✓ Salt and pepper in grains as required
- ✓ Garlic 0.07 oz
- ✓ Oil as required

SIZES from 7 7/8" to 19 11/16"
THICKNESS 13/64"
AGNELLI
CATALOGUE art. 106

IDEAL FOR

- Glazing

ALTERNATIVE TYPES OF COOKING

- Stewing

EVALUATIONS

- Optimum durability over time thanks to its thickness
- Discreet manageability
- Versatile as it can be used for many preparations
- Does not require maintenance
- Guarantees a uniform distribution of heat

USEFUL ADVICE

The main specified cooking techniques include glazing of white meats and vegetables, braising of Pig's lard. This thickness makes it optimum for cooking risottos and for the preparation of stews. Thanks to its shape, it can be used to prepare roast quail or pigeons.

ALUMINUM PAN WITH ONE HANDLE



PORK FILLET WITH LEMON AND CAPERS



COOKING TECHNIQUE sautéing

METHOD cooking in the pot

COOKING INSTRUMENTS
Aluminum pot with one handle

COMPLEMENTARY INSTRUMENTS
Non-stick Aluminum pot

PREPARATION Prepare the fillet by cutting it into approximately 3cm high medallions. Pour the oil into an Aluminum pot. Bring the oil to temperature and lay (*) the fillets with the thyme in the pan. Allow the fillets to brown on both sides and eliminate the fat derived from cooking. Add the capers and the stock to the pot. Bit by bit add the lemon juice and adjust the seasoning. On the side, pour a drop of oil in an non-stick Aluminum pot. Add the glazed potatoes and cook them on a low flame. Once cooked, put them on the plate together with the meat. In the same pot, sauté the spinach with a drop of oil and adjust the seasoning. Add the spinach onto the plate and spoon on the sauce reduction.

INGREDIENTS

- ✓ Pork Fillet 17.64 oz
- ✓ Capers 0.35 oz
- ✓ Extra virgin olive oil 1.41 oz
- ✓ Lemon 1.06 oz
- ✓ Thyme 0.07 oz
- ✓ Brown sauce 3.53 oz
- ✓ Potatoes 7.05 oz
- ✓ Fresh spinach 3.53 oz
- ✓ Season as required

SIZES from 7 7/8" to 15 3/4"
THICKNESS 13/64"
AGNELLI
CATALOGUE art. 106

IDEAL FOR

- Sautéing
- Caramelising

ALTERNATIVE TYPES OF COOKING

- Sautéing vegetables in butter
- Creaming of pastas

EVALUATIONS

- Optimum durability over time, also thanks to its thickness
- Discreet manageability
- Versatile as it can be used for various preparations
- Does not require maintenance

USEFUL ADVICE

Ideal pot for the creaming of pasta and preparation of risottos. The good thermal conductivity and the tall, flared shape, also allow it to be used for cooking vegetables, soups and small pieces of red meat. In addition, the wide radius of the flare allows the creaming of risottos without the grains of rice attaching to the bottom around the edges. Even if the pot has a small diameter, the tall walls allow the working of more than one portion. Its slightly heavier weight gives it a good stability on the flame and the thickness gives it a homogenous heat distribution.

NON-STICK ALUMINUM PAN FOR INDUCTION COOKING

SALMON ESCALOPE WITH ASPARAGUS AND TROPEA ONIONS



COOKING TECHNIQUE sautéing

METHOD cooking in the pot

COOKING INSTRUMENTS

Anti-stick Aluminum pan
for induction cooking

PREPARATION Peel the asparagus
and cut them into
sticks. Peel the onions and cut them
into segments. Pour a drop of oil
into a non-stick Aluminum pot for
induction cooking and keep the
temperature low.

Lightly pass the salmon in the semolina and arrange it in a pot with a sprig of thyme, turning up the heat. Brown the salmon on both sides and add the vegetables.

Cook the salmon for approximately 5 minutes and serve it with vegetables, keeping the latter "al dente".

INGREDIENTS

- ✓ *Salmon escalope 16.93 oz*
- ✓ *Asparagus 3.53 oz*
- ✓ *Tropea onions 2.82 oz*
- ✓ *Extra virgin olive oil as required*
- ✓ *Re-ground semolina as required*
- ✓ *Thyme as required*
- ✓ *Salt and pepper as required*



SIZES 9 29/64"
THICKNESS 5/16"
AGNELLI
CATALOGUE art. 4111/BS

IDEAL FOR

- Cooking in the pot
- Mixing in the pot

EVALUATIONS

- Suitable for cooking on induction hotplates
- Optimum durability over time
- Replace the Pan should the non-stick coating become damaged
- Do not leave on the flame if the container is empty

USEFUL ADVICE

Ideal pan for all types of dynamic cooking that require an immediate external browning of the cooked foods, maintaining the juices of the ingredients within, thus not allowing them to be dispersed. Indicated for those preparations that require little fat and that may require an immediate increase in temperature during preparation, as, for example, emulsions. The shape allows it to be used for various fish, meat and vegetable preparations and the slightly flared edges make it useful for creaming sautéed first courses.

ALUMINUM PAN FOR INDUCTION COOKING

SPAGHETTI WITH BROCCOLI, SPRING ONIONS, BABY TOMATOES AND FISH-EGG ROE



COOKING TECHNIQUE sautéing

METHOD creaming in the pot

COOKING INSTRUMENTS

Aluminum pan for induction
cooking

COMPLEMENTARY INSTRUMENTS
S/S pot

PREPARATION Pour a drop of oil
in an Aluminum pot for induction
cooking. Add the roughly chopped
spring onions and brown for one
minute. Add the baby tomatoes half
way and turn off the hotplate. To
one side cook the spaghetti together
with the broccoli in a steel pot with
plenty of salted water.

Strain the spaghetti (keeping the
water) whilst still slightly hard and
add to the baby tomatoes and spring
onions. Turn on the hotplate and
end cooking with a drop of water
derived from the spaghetti. Cream
with grated pecorino cheese, extra
virgin olive oil and fish-egg Roe

INGREDIENTS

- ✓ *Spaghetti 9.88 oz*
- ✓ *Broccoli 2.12 oz*
- ✓ *Baby tomatoes 2.12 oz*
- ✓ *Fish eggs as required*
- ✓ *Spring onions 1.76 oz*
- ✓ *Extra virgin olive oil as required*
- ✓ *Pecorino cheese as required*

SIZES from 7 7/8" to 11 1/32"
THICKNESS 5/16"
AGNELLI
CATALOGUE art. 4111

IDEAL FOR

- Creaming in the pot

ALTERNATIVE TYPES OF COOKING

- Cooking tomato sauce

USEFUL ADVICE

The thickness of this pan allows the heat to be maintained inside the recipient for longer, even when the pot is removed from the heat source in order to toss the pasta. The temperature is distributed homogeneously to both the sides and the bottom, allowing for the perfect creaming of pasta dishes.

The shape also makes it ideal for the preparation of tomato sauces, for frying and the cooking of products which make the sauce to be used as the stock.

DEEP ALUMINUM CASSEROLE PAN WITH ONE HANDLE



CUSTARD



INGREDIENTS

- ✓ Egg yolk 14.11 oz
- ✓ Caster sugar 10.58 oz
- ✓ Type 00 flour 3.53 oz
- ✓ Fresh, whole milk 0.264 gal
- ✓ Lemon rind 1.41 oz
- ✓ Vanilla pod n. 2

COOKING TECHNIQUE
caramelisation

METHOD caramelisation

COOKING INSTRUMENTS
Casseruola alta 1 manico di alluminio

PREPARATION Pour the egg yolks and the sugar in a steel bastardella, mixing with a whisk. Finally, add the flour, and make sure that it is well incorporated into the mix. Heat up the milk with the aromas in a 5mm thick Aluminum casserole dish. Remove the rind of a lemon and pour the milk, bit by bit, into the aforementioned mix. Mix well with the help of a whisk and pour everything back into the Aluminum casserole dish. Place the mix on the flame once more and cook at a moderate temperature, without ever bringing to the boil. Remove from the flame, and mix with the mixer. Pour into a steel container, cover with cellophane and chill. Before using the custard, mix it once more with the mixer. e nuovamente con il mixer.

SIZES from 6 19/64" to 12 19/32"
THICKNESS 13/64"
AGNELLI CATALOGUE art. 1105

IDEAL FOR

- Caramelisation

ALTERNATIVE TYPES OF COOKING

- Glazing
- Reducing

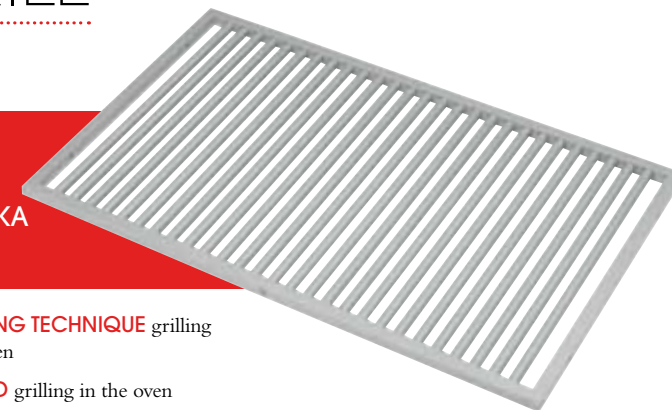
EVALUATIONS

- Optimum durability over time, thanks also to the thickness
- Discreet manageability
- Versatile as it can be used for various preparations
- Does not require maintenance
- Guarantees a uniform distribution of heat

USEFUL ADVICE

Thanks to the material with which it is made, namely Aluminum, which is an excellent conductor of heat and has a considerable durability over time thanks to its thickness of 5mm, this instrument lends itself perfectly to the preparations of custard and to the caramelisation of sugar. Among the other cooking techniques for which the use of the deep 5mm thick casserole dish with one handle is suitable, is the reduction of stocks and the cooking of sauces.

GASTRONORM OVEN GRILL



GRILLED BEEF TENDERLOIN SERVED HOT WITH A POTATO AND PAPRIKA CAKE



COOKING TECHNIQUE grilling in the oven

METHOD grilling in the oven

COMPLEMENTARY INSTRUMENTS

- Aluminum GN pan
- non-stick Aluminum pot
- Shallow Aluminum casserole dish

PREPARATION Bind the seasoned fillet with the rosemary. Sprinkle the meat with salt and pepper. Finely grate the potatoes, add them to the chopped onion cut into even strips, and season with paprika. Cook them on both sides in an a non-stick Aluminum pot until they become crispy. Give them the desired shape and arrange on an Aluminum GN pan. Put a non-stick Aluminum pot on the flame and pour in a drop of oil. Brown the mushrooms with the finely sliced bacon and place them over the potatoes. Place the non-stick grill in the oven at 240°C, take it to temperature and cook the meat for 2/3 minutes on each side. Put the brown sauce in a shallow Aluminum casserole dish, and adjust the salt and pepper. Place the cake on the plate with the meat escalope on top and spoon over the sauce.

INGREDIENTS

- ✓ Beef filets 63.49 oz
- ✓ Rosemary 0.35 oz
- ✓ Cardoncelli Mushrooms 14.11 oz
- ✓ Extra virgin olive oil 3.53 oz
- ✓ Fresh bacon 7.05 oz
- ✓ Dry white wine 7.05 oz
- ✓ Salt and pepper 0.71 oz
- ✓ Brown sauce 8.82 oz
- ✓ Potatoes 42.33 oz
- ✓ Sweet paprika 0.28 oz
- ✓ White onions 7.05 oz
- ✓ Salt 0.21 oz

COOKING INSTRUMENTS

non-stick Aluminum GN oven grill

SIZE
AGNELLI CATALOGUE

GN 1/1

art. 182G-1/1

IDEAL FOR

Grilling in the oven

ALTERNATIVE TYPES OF COOKING

Grilling fish and vegetables

EVALUATIONS

- Allows the simultaneous cooking of several foods
- Indispensable for catering and banqueting services
- Limited loss of juices from the food thanks to the direct contact with the grill
- Reduced cooking times
- Easy to clean

USEFUL ADVICE

Allows one to carry out all types of grilled preparations in large quantities at the same time. The immediate sealing effect of the meat via direct contact with the grill and the heat in the chamber of the oven, ensures the limited loss of juices and the weight of the meat or fish that we are cooking, thereby shortening the cooking times. Avoid cooling the grill with water, let it cool down slowly after use. A sudden change in temperature would cause thermal shocks, the weakening of the teflon surface and would reduce the life of the instrument. On first use, lightly grease with olive oil. Easy to clean with non-abrasive sponges and hot water.

ROUND-BOTTOMED NOT TINNED COPPER SAUCE PAN

"SOLE DI DARIO" ZABAGLIONE
WITH "SBRISOLONA" CAKE



COOKING TECHNIQUE Cooking
desserts or light foods

METHOD Caramelising or bainmarie

COOKING INSTRUMENTS

Round-bottomed Sauce pan
un-tinned copper

COMPLEMENTARY INSTRUMENTS

- GN non-stick aluminum
- Low casserole dish tinned copper

PREPARATION For *sbrisolona* cake:

Bring the butter to room temperature and work the butter with the sugar, the salt and the vanilla in a (delete) mixer. Add the eggs, corn flour and almond flour. The mix should amalgamate perfectly without needing to whip it. Last of all, add the white flour, but avoid working it too much. Allow the mix to rest in the fridge for at least 12 hours, pass it through a sieve with very large holes, and transfer the resulting grains into Aluminum rings with a diameter of 6 cm and a height of 1 cm. Cook in the oven between 160/170°C for 16 minutes. For *zabaglione*: Mix the yolks, the sugar, the orange zest, and the passito wine in a round-bottomed copper Sauce pan and cook on a moderate flame on the hob, mixing continuously until the ingredients are well whipped and dense. When still hot, pour the zabaglione into bowls and serve with the sbrisolona cake on the side



SIZES 7 1/16"
AGNELLI
CATALOGUE art. 294/CU

IDEAL FOR

- Preparing zabaglione (dessert made of whipped egg yolks, sugar, and Marsala wine) and custard-like creams

ALTERNATIVE TYPES OF COOKING

- Bainmarie cooking

EVALUATIONS

- Good durability over time if used correctly
- Optimum conductor of heat
- Manageable
- Guarantees a uniform distribution of heat

USEFUL ADVICE

Its main function is to prepare or serve zabaglione. The particular shape of this cooking instrument is a determining factor in the quick and secure preparation of zabaglione, as it favours the use of the whisk. In addition, copper is the most suitable material as it quickly takes the ingredients to temperature and maintains the temperature for a long time, both during cooking and when serving the food. The round-bottomed Sauce pan in copper can also be used for preparing many other creams used in the bakery and, due to its high thermal conductivity, it can be used with a constant and moderate heat source. If not tin-plated, it lends itself to the preparations that require the use of a whisk; if tin-plated, it lends itself to cooking as a bainmarie. If un-plated, dry carefully after use in order to avoid the oxidation of the material.

ALUMINUM CRÈME CARAMEL MOULDS

CHOCOLATE
CUPCAKE



INGREDIENTS

- ✓ Chocolate 7.05 oz
- ✓ Butter 7.05 oz
- ✓ Eggs 10.58 oz
- ✓ Yolk 4.23 oz
- ✓ Caster sugar 4.59 oz
- ✓ Type 0 flour 5.29 oz

COOKING TECHNIQUE cooking
in the oven

METHOD cooking in the oven

COOKING INSTRUMENTS
Aluminum crème caramel moulds

COMPLEMENTARY INSTRUMENTS
S/S Bastardella

PREPARATION Cut the chocolate into small pieces. Allow it to melt together with the butter in a bainmarie. When it reaches 50°C, remove it from the bainmarie and add the other ingredients, mixing with a whisk. Grease the moulds with butter and flour them. Pour into the moulds, filling to 3/4. Cook in the oven at 220°C for 8 minutes.



SIZES from 2 23/64" to 3 5/32" h. 1 31/32"
THICKNESS 5/64"
AGNELLI art. 219 (alto)
CATALOGUE art. 219/B (basso)

IDEAL FOR

- Cooking in the oven
- Cooking in the oven with a percentage of steam

ALTERNATIVE TYPES OF COOKING

- Bainmarie

EVALUATIONS

- Optimum durability over time
- Extremely manageable and practical
- Versatile as it can be used for cold or hot preparations
- Does not require maintenance
- Guarantees a uniform distribution of heat

USEFUL ADVICE

Suitable instrument for all types of oven cooking involving raised mixes of small dimensions. Optimum for preparing starter dishes to be served hot for banqueting services. It is used for bainmarie cooking and also for preparing single portions of frozen dessert. The good thermal conductivity allows homogenous cooking of the entire product.

DEEP CASSEROLE PAN ONE HANDLE FOR INDUCTION

PUMPKIN CREAM



COOKING TECHNIQUE boiling

METHOD steam cooking

COOKING INSTRUMENTS

Casserole pan one handle, for induction

PREPARATION After having removed skin and seeds, cut the pumpkin into small pieces, peel the potatoes and cut them into squares. Finely chop the onions and brown them in a pan with butter, olive oil and crushed garlic, add the chopped pumpkin flesh and potatoes, and stirring, let it soak. Add little by little, when needed, the vegetable broth, then tied the herbs into a bundle and add them to the other ingredients, adding more broth as needed, let it cook for about 25-30 minutes on low heat. Then remove the bunch of herbs and pass the cream in a blender, add salt and freshly ground pepper, a pinch of cinnamon and a drizzle of extra virgin olive oil. Serve hot cream sprinkled with Parmesan cheese. Serve with toasted croutons.

INGREDIENTS

- ✓ garlic 2 cloves
- ✓ basil 5-6 leaves
- ✓ vegetable broth 1l
- ✓ cinnamon ¼ tea spoon
- ✓ onions 2
- ✓ marjoram 1 sprig
- ✓ Extra virgin olive oil 1.76 oz
- ✓ potatoes 7.05 oz
- ✓ pepper q.b.
- ✓ parsley 1 tuft
- ✓ salt q.b.
- ✓ sage 2-3 leaves
- ✓ thyme 1 tuft
- ✓ pumpkin 21.16 oz (clean pulp)

USEFUL ADVICE

Due to the high thermal conductivity it is suitable for those preparations that require a heat source moderate and constant, preparations such as velvety. Never leave the pan on the stove with nothing inside and avoid the use of sharp metal tools to not compromise the finish.

SIZES from 7 1/16" to 9 7/16"
THICKNESS 13/16"
AGNELLI
CATALOGUE art. 105CUK

IDEAL FOR

- Homogeneous cooking

EVALUATIONS

- Good durability
- Highly manageable thank to the three layers composition
- Suitable for braising small pieces of meat
- No maintenance required
- Uniform heating distribution

RADIANT OMELETTE PAN TWO HANDLES AL-BLACK

RABBIT "ALLA LIGURE"



COOKING TECHNIQUE stewing

COOKING INSTRUMENTS

Omelette pan 2 handles aluminum B-cristal coating

PREPARATION Cut the rabbit keeping aside the head, the liver and kidneys. Put in a large saucepan olive oil over low, heat and soften the onion and garlic, add the rabbit and brown, add the bay leaves, thyme (or marjoram) and the chopped rosemary. Cook until the rabbit is golden. Let cook for a few minutes and then add the glass of red wine, let the wine evaporate, then add the olives. If you like, you can add the kidneys and liver of the rabbit. Then add the pine nuts, mix everything well and then cover the rabbit with a lid and simmer for about an hour until the rabbit will not become tender (the meat should come off easily from the bone). Occasionally add a ladle of broth in saucepan and cook over a low heat.

INGREDIENTS

- ✓ garlic 2 cloves
- ✓ laurel 2-3 leaves
- ✓ olives "taggiasche" 3.53 oz
- ✓ beef broth q.b.
- ✓ onion 1
- ✓ rabbit da 1kg ½
- ✓ olive oil 4-5 spoon
- ✓ pine nuts 1.76 oz
- ✓ rosemary tuft
- ✓ salt q.b.
- ✓ thyme 0.88 oz
- ✓ red wine 1 glass

SIZES from 7 7/8" to 15 3/4"
THICKNESS 3/16"
AGNELLI
CATALOGUE art. 2110SS

IDEAL FOR

- Stewing

EVALUATIONS

- Good durability
- Highly manageable
- No maintenance required
- Uniform heating distribution

USEFUL ADVICE

Ideal for those cooking that require browning. The various sizes allow you to use it for a variety of meat and fish preparations. Never leave the pan on the stove with nothing inside and avoid the use of sharp metal tools not to compromise the finish. When washing do not use steel sponges and do not scrape.

LOW CASSEROLE PAN

TWO HANDLES COPPER 3

SPAGHETTI
IN UMIDO
ALLA PUTTANESCA



COOKING TECHNIQUE stewing

METHOD creming

COOKING INSTRUMENTS

Two handles low casserole pan
Copper 3

COMPLEMENTARY INSTRUMENTS

low sauté pan, aluminum

PREPARATION Boil water in 1/3

of the saucepan, add the spaghetti and cook them over low heat, continue to cook in the broth like a risotto. Towards the end of cooking, add anchovies, capers, black olives, tomatoes and red pepper, salt.

When cooked, turn off the heat, stir in olive oil and parmesan cheese, color everything with parsley.

SIZES 9 7/16"x 3 1/8"
THICKNESS 1/16"
AGNELLI
CATALOGUE art. CUT106

IDEAL FOR

- Stewing

EVALUATIONS

- Good durability
- Heavy
- Versatile enough
- Can be used to serve at the table
- No maintenance required

INGREDIENTS

- ✓ anchovies 8
- ✓ salted capers 0.88 oz
- ✓ extra virgin olive oil q.b.
- ✓ black olives 3.52 oz
- ✓ spaghetti 14.10 oz
- ✓ chilli q.b.
- ✓ tomatoes 17.64 oz
- ✓ parsley q.b.
- ✓ salt q.b.
- ✓ vegetal broth ½ l
- ✓ parmesan cheese

USEFUL ADVICE

Thanks to the good thermal conductivity is suitable for those preparations that require a heat source moderate and constant, preparations such as velvety.

MUSEUM OF POTS AND HISTORY OF COOKING INSTRUMENTS



The roots of a company, when they are cemented in history, become common heritage. The desire to keep the memory of almost one hundred years of productive activity alive spurred the Agnelli family to set up an exceptional Museum of pots right.



The "Quadrifoglio" pot



Un of the old machinery exposed at the Museum

The roots of a company, when they are cemented in history, become common heritage. The desire to keep the memory of almost one hundred years of productive activity alive spurred the Agnelli family to set up an exceptional Museum of pots right inside the SAPS (Research Centre for the Study of Materials and Shapes of Cooking Instruments) and there couldn't be a more appropriate location. On the ground floor, the workshop, which dates back from the beginning of the 1900s, has been accurately reproduced.

The electrical framework with lamps from the era, the original fixtures from the historical headquarters in Via Fantoni in the city centre, and that unmistakable smell of metal that seems to have impregnated the air, immediately transmit to the visitor the sensation of having crossed the invisible threshold of time. Cutters and bending machines, lathes and flanging machines, shearing machines and even a Schuler press from the 20s which still works, create a perfect journey into the past to understand how pots were made, and above all, they allow one to make a comparison with the modern methods of production: one discovers, surprisingly, that technology in this sector has not changed by all that much as in other sectors.

The corner dedicated to handles is peculiar and highly assorted, where a crucible from 1922 shows how the most distinct shapes were obtained from melted scrap disks and sheets, by pouring aluminum in the liquid state into the relevant moulds.

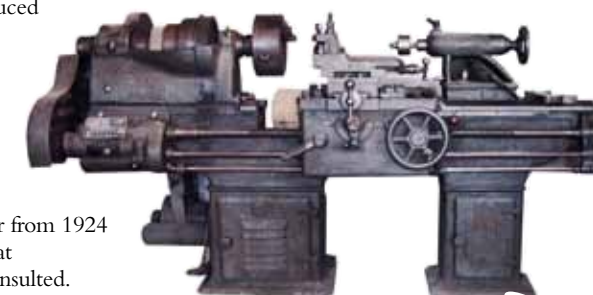
On the top floor, pots from the Agnelli family's collection can be found, which, although varying in shape, were all aimed at being functional: from the Cloverleaf Pot from 1936, able to cook 5 different dishes at the same time, to the Problem Pot from 1938, which has various racks for steam cooking and a cover with an air-tight closure for use as a casserole dish, right up to the sauce pan for the light cooking of eggs, where heat was transmitted from the boiling water introduced into the bottom of the recipient via a small



hole. Mess tins, food carousels with separate compartments, plates, and even cheese graters are also on display. Examples of the Turkish Coffee Maker from 1925 can also be found, revealing that, for the first time, a specific segmented shape was used on the lathe, allowing the working not only of cylindrical shapes but also of bolder designs.

The very first patented camping Stove can also be seen; all the utensils that, at that time, represented a real revolution of habits and customs. There is even room for toys, as shown by the Kitchenette for Children from 1938, made up of a wooden shelf and 8 different miniature pots, recreated thanks to the generous contribution of some of the more passionate collectors to the museum display, which is one of a kind. Apart from the pots, which reflect the times that were, we find some Military Helmets from the second world war destined for the veteran parades, made to obtain provisions of aluminum from the government at that time, despite the fact that it was rationed. Some of the many rarities of the collection include Maestro Orafo's diploma and cassette: they belonged to Baldassare Agnelli who went abroad, albeit not of his own accord, to learn how to work aluminum, a material considered noble at that time (one just needs to think about Cristiano X of Denmark's crown or Napoleon III's cutlery). He decided to return to set up his own business, having sensed the potential of the use of this metal in industry, thereby establishing the origins of the company that still today uses his name: among his first clients, Cucirini Cantoni and Pirelli, just to name a few. For Pirelli alone, Baldassare Agnelli produced a series of aluminum tubes for the construction of the air chambers for the bicycles of that time.

These can be found in the museum, together with the documentation attesting the exchange of letters dated from 1913. Records of invoices and letters from 1918, the universal calculator from 1924 and other numerous documents from that time have been conserved and can be consulted.



It has always been difficult to identify the history of man starting from his everyday life. Often only the big events of the past are remembered and the trails that remain as evidence speak of great feats, whereas little is known about what used to go on behind domestic walls.

First of all we need to understand how the system of cooking food was created: if we go back in time, to the primitive era, chance could have suggested to man that cooked food was better than raw food.

One of the first manuals on aluminum to be realized was by Carlo Formenti and it dates back to 1899: in this manual, the history of this metal is traced right back to the beginning of 1800. Aluminum found an application in various sectors, from the naval to the railway sectors, and at war time it was widely used for the production of military material.

Let's imagine that we are on a sunny beach many tens of thousands of years ago and notice a bird's egg exposed to the hot sun for a couple of hours. Starving and eager to fill our tummies, when breaking the shell to eat it, we would have noticed that it was tastier than usual. Simply because it went from being raw to being cooked. We can also imagine, still in the primitive age, being in the company of other men, starving and on their way to the forest, unexpectedly discovering an animal hit by lightning and still smoking. Even though not particularly appetising, the situation could have suggested to the primitive man to roast the meat of the animals he caught.

This hypothesis, which is partly imaginative, allows us to understand the importance of understanding that cooking food was becoming more and more indispensable.

By flying quickly through time we could affirm that the first cooking system involved cooking on the skewer, in large open spaces, whereby it was possible to transform an entire pig, simply by piercing and exposing it to heat. Most probably with time, the spaces intended for cooking in the open air, became slightly smaller: closed cooking environments, perhaps between frameworks and tents, and for this reason the skewer was substituted by cooking on charcoal or the grill. The piglet no longer skewered, but cut roughly into pieces, was cooked simply on the grill. Subsequently, with the aim of limiting the smoke produced within the walls, the piglet began to be placed on carbon steel plates to be roasted in the oven or on the hob, and it was discovered that thanks to some animal or vegetable fats, the food could be fried, simply by cutting it into small pieces. The meat didn't necessarily have to be cooked in order for it to be more appetising, it could also be eaten raw and still be digestible. It was the vegetables, cereals and legumes which definitively pushed man to think, at all costs, about cooking to make them edible. For example some roots had to be cooked in order to allow the breakdown of the fibres which are inedible when raw. Then, to allow the ingestion of some cereals, man understood that it was advisable to adopt a cooking system which would break the integuments that enveloped the wheat. In other cases, like for some vegetables, which are poisonous when ingested

raw, cooking allowed the elimination of the toxic substances found within them. All these experiences suggested to man that it was necessary to create containers in different materials for boiling and braising.

CLAY was the first element used for this aim, and in this way the first containers for cooking in terracotta were born. This material could take on various shapes and dimensions and it possessed two out of the three aforementioned characteristics.

On the other hand, the terracotta containers were not impermeable, having a porous surface, and liquids used to leak out during cooking. Many centuries later things would have been resolved, first by spreading the internal walls with rubber derived from vegetables and secondly with the system of glazing. Nonetheless, by resolving one problem, another more serious one was created: having attained impermeability with the glazed terracotta, it was discovered that there was a risk of chemical poisoning due to the glaze. Terracotta was the most used material for cooking in many civilizations from the past, even though steatite (soap-stone) existed which is suitable for cooking. To be able to trace back in history the origins of the materials used for cooking as we know them today, one has to wait for the arrival of metals and their mining. The first among them was cast bronze, from which large pots were made, huge pots hooked on carbon steel trivets exposed to a lively fire in the open air.

THE POT was often embellished with sacred and secular carvings on the external walls.

It was in the houses of ancient Rome where bronze became the preferred metal for the first cooking set.

Interesting evidence emerges from the excavations of Pompeii and Herculaneum where grills, pots, pans, drip pans, cake tins, boilers, skimmers, carving forks, and marmites were found. With the passing of the years, the cooking systems were perfected, the materials, and above all, the shapes of single items changed: culinary art was becoming more and more a custom rooted in the culture of the people and at the same time it was a sign of prestige. Over the course of the centuries, new accessories and equipment were added to the sets of ancient Rome, which evolved hand in hand with the discovery of new foods, for example, the last amongst the lot was the colander. The main shapes have remained unchanged throughout the years, adapting the names of the recipients each time to the new shapes and to the different metals from which they were made. After bronze came silver, then carbon steel and copper, then aluminum and, much more recently inox steel. For a long time the pot was made from carbon steel, while the casserole dish has been made in different versions with respect to the metal with which it was made.

In the science fiction book "From the Earth to the Moon", Giulio Verne pictured his primordial spacecraft in aluminum.



È curioso rilevare come inizialmente l'aluminum fosse impiegato in oreficeria: Napoleone III usava con gli ospiti di riguardo posate d'aluminum e Cristiano X di Danimarca aveva addirittura una corona di questo materials



THE SAUTÉ PAN is made only from aluminum, the cassolette in copper, having only one handle, while the pot is preferably made from steel.

For the rest, we can understand how the materials used and their shapes were directly linked to the evolution in time of the various cooking methods.

In the past eras things gradually changed from open fires to volcano fires.

Subsequently hobs run on charcoal were developed, which were then substituted by a single, oblique hotplate. In times closer to us, the hobs evolved to the point where they influenced the materials of the cooker: gas cookers with one heat source and electric cookers were born, followed by glass ceramics and induction hotplates. Going back to the kitchen set in the correct sense of the word, in many European kitchens from the Middle Ages and the Renaissance period, a cauldron could always be found (large container able to hold up to 13.21 gallons of water, usually made in copper or bronze); the marmites, for analogous uses or for the production of heavy and sugary mixtures like nougat; the carbon steel pots ("fersore-farsor" in the Veneto region in the 1500s) used mainly for frying and quick cooking. The shapes of cooking recipients also started to evolve, the designs were not only circular but also rectangular, more suitable for meats and large fish. In many unedited manuscripts from 1600 and 1700, lists of pots, plates, and hotplates were found in inventories, with their function and use written next to them: pots for boiling vegetables, roasting dishes for meats, pans for frying, cooking pots for soups and so on. In addition, the "cook" workmanship also allowed the creation of new formats of cooking containers. One can think of the fish pan born from the habit of a fickle chef who didn't want to break the fish when cooking them.

The models of the various equipment used for cooking are not evaluated only in terms of their functionality or for aesthetic

THE POT WITH A FLAT AND THIN BASE allows the perfect adhesion to a heat source such as the hotplate, immediately transmitting a temperature of high intensity and easily cooling down once removed from the heat source. With a greater thickness and borders accentuated towards the top, like for example the rondeau, cooking varies, since the heat is also transmitted onto the walls, which directs it towards the centre. The same principle characterises all the equipment which has high walls, like the casserole dishes, which constitute the indispensable instrument in the kitchen, especially if made with materials with a high thermal conductivity like copper and aluminum.

From the Annals of the Jurisconsults and Notaries of Bologna it turns out that copper pots and casserole dishes even constituted a precious legacy testamentary.

THE CASSEROLE DISH WITH CONICAL BORDERS

allows greater manageability in the processing phase and it can accomplish many different types of tasks, for example the working of sweet mixtures such as nougat, just to mention one. To conclude, all the containers whose diameter is of the same dimensions as the walls, go by the name of pot or marmite, where cooking occurs mainly via the heat which is propagated to the food thanks to the heating of the liquids in which they are immersed. For this type of cooking it is not necessary to use a material that has an optimum ability to conduct heat via direct contact with the walls, thus also inox steel is suitable.

Since the last century, the leather bag has been the dominant shape of recipients, being slightly bellied or swollen in shape, which was necessary for the type of heat source used: in fact the flames of the furnace had to lick the recipient, which was hung from a hook or on a trivet, from all sides. This shape was handcrafted, by rotation (terracotta) or fusion (bronze), or by turning and beating (carbon steel and copper). Only after the industrial revolution did the cylindrical shape take a stand, to cope with the growing market demand and consequently the large-scale production of cooking materials, for domestic or professional use.



THE CASSEROLE DISHES whose model and shape were born in the enlightenment era, were distinguished in the kitchen for their many uses and for their continual changes in dimension, despite always having a cover.

The casserole dish was made from materials with a good thermal conductivity, firstly from copper and then from aluminum. This recipient was commonly known as "faitout" for its adaptability and multiple preparations.

The presence of the single handle or two handles depends on the habits of the operator and on the dimensions of the instrument.

THE POT WITH TWO HANDLES is also known as a pan, and it descends from the shallow casserole dish and always comes with a cover. The original pan was in copper and has various functions, from sauce making to the stewing complete second courses.

THE LIONESE POT is probably the oldest in terms of model and shape. It has one handle which is the same length as the diameter. In addition, it is shallow and has curved sides. In the small ones, one can make crepes, whereas in the larger ones one can make fried food, such as lionese potatoes. In this case, the preferred material is carbon steel.

The pot has ancient origins, in the Roman era it was called "patellam" but its name was settled in France in 1636: "poele".



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