Mauviel1830®

2016 USA COLLECTION

A HISTORY OF PASSION... SINCE 1830

From passion comes exception.
From heritage, we build our future...

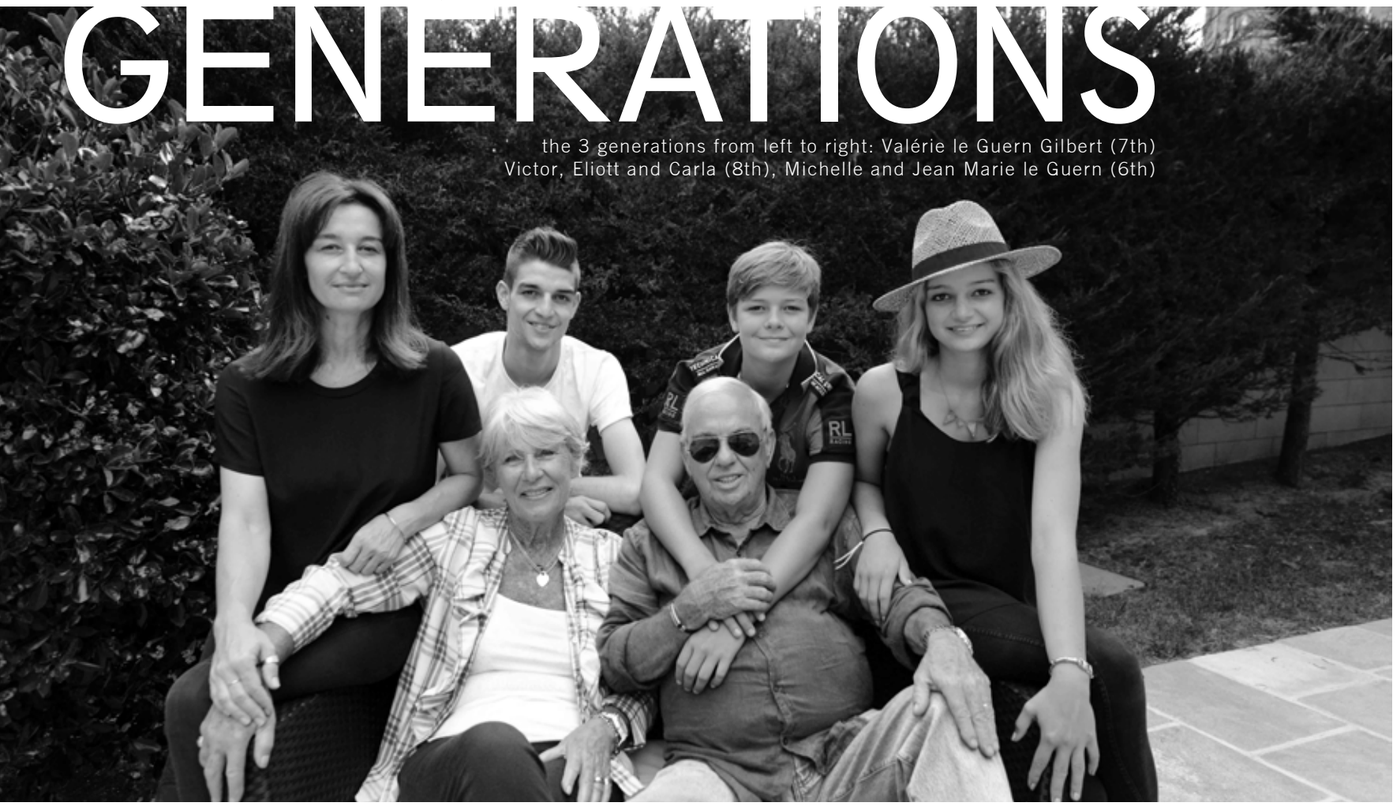
More than a signature, these words tell the story of our family, our firm, Mauviel 1830. We are the relay, the link. Guardians of previous generations, we have a duty to transmit this heritage that we carry and cherish. We rely on our great heritage, we retain the charm and identity of a rich family home with a superb know-how we turn towards modernity thanks to a simple, technical and visionary approach, tailored to the demands of professionals and food lovers.

Our reason for living, is based on the transmission and sharing our expertise, like a chef in the cooking of a dish, we have all the ingredients. And we manufacture for you. Because we love our job.

VALÉRIE LE GUERN GILBERT
CEO, 7TH GENERATION

Valérie, Victor and Michelle

Valérie (7th) and Gérard Mauviel (6th)



GENERATIONS

the 3 generations from left to right: Valérie le Guern Gilbert (7th)
Victor, Eliott and Carla (8th), Michelle and Jean Marie le Guern (6th)

QUALITY, CREATIVITY, DURABILITY THIS IS THE MAUVIEL 1830 DNA

The factory produces thousands of high-end products for professionals and domestic. The products quality conquered many countries. But we are proud to note that Mauviel 1830 is still a family and Norman company.

HISTORY

the Mauviel 1830 artisans

THE LEGACY CONTINUES

Ernest Mauviel... few people know the name of this creative genius, but the products inherited from his workshop became famous worldwide. As for his heirs, they are all convinced. From Ernest to Valérie today, already 7 generations from Mauviel 1830 magnify the kitchen from professional as well as domestic in France and abroad. Our factory has prospered and anticipated the culinary trends while maintaining our DNA. Products for professionals were first made of copper, a noble material and the best heat conductor.

But instead of limiting ourselves to this red metal, our company has innovating in shaping materials such as a multi-layer stainless steel which performance is now almost similar to copper.... as well as steel, cast iron and aluminum. As a result, Mauviel 1830 became the only compay in the world able to work so many materials which pushed it to the rank of the excellence.

CHEFS LOVE MAUVIEL

Head Chef Kouroch Ariani and the team
Restaurant La Duchesse Anne I Saint-Malo

YANNICK Alléno

ALLÉNO PARIS, CARRÉ DES CHAMPS-ELYSÉES

"I am proud to work with Mauviel 1830. In this perpetual quest for perfection and renewal, my goal as a chef is to transmit my values and knowledge. Thanks to this range, I hope everyone finds the feeling I have every day in the kitchen."

Multi-star chef, Yannick Alléno and
President of Mauviel 1830, Valérie Le Guern Gilbert
Alléno Paris I Carré des Champs-Elysées

SUVIR Saran

CHEF - AUTHOR - CONSULTANT

"Mauviel Copper is a cook's fantasy and dream cookware. It performs consistently offering that ultimate control of temperature, a necessity when boiling jams, thickening custards, or simmering sauces. When I need a really hot pan, m'steel permits extra-long preheating for brilliant browning. The raw steel lets me turn up the flame for a most incredible sear and the pan is lighter weight then cast iron, so easy on my joints. This is cookware you buy with pride and bequeath to the most deserving grandkids and/or protégés."

AMERICAN MASALA I WWW.SUVIR.COM

CHRIS Cosentino

Cockscomb, San Francisco I www.cockscombsf.com
www.offalgood.com & www.boccalone.com

"With it's classic feel, Mauviel's black steel pans allow for consistently accurate even heat, optimal for cooking. It allows me to produce the quality I expect from not only myself, but more importantly for my guests. I can't run my restaurants without them."

Chef Jean-Georges Vongerichten is admiring the assortment of Mauviel stainless steel and copper cookware available in ABC Carpet & Home's abcmkt. Turning a gleaming copper pan over in his hands, he remarks, "I've been using these at home for twenty seven years - since 1987." He stops and smiles, "I only wish I had bought them sooner."

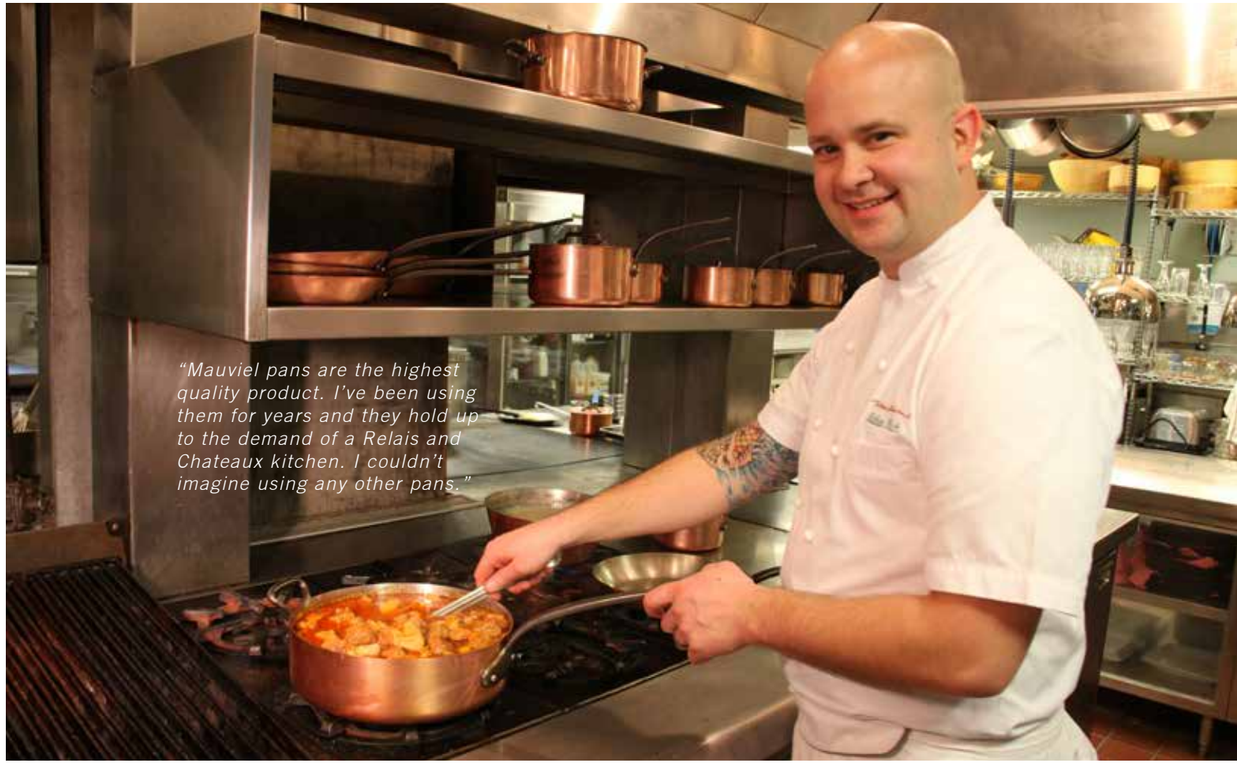
from: www.abchome.com I photo: Joshua Young

JEAN-GEORGES Vongerichten

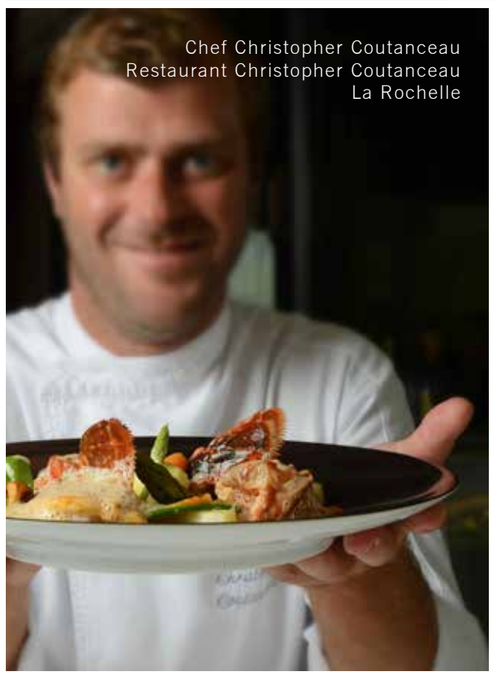
Monica Lopez Feybesse and Paul Feybasse
Alléno Paris, Carré des Champs-Elysées

NATHAN Rich

EXECUTIVE CHEF, TWIN FARMS - BARNARD, VT



"Mauviel pans are the highest quality product. I've been using them for years and they hold up to the demand of a Relais and Chateaux kitchen. I couldn't imagine using any other pans."



Chef Christopher Coutanceau
Restaurant Christopher Coutanceau
La Rochelle

DANIELLE Kates

CHEF, DKATES CATERING

"As a caterer to celebrity clientele, Mauviel offers the quality in performance and presentation. The functionality and beauty of Mauviel makes it our favorite cookware for all our events."

Bocuse d´Or Main Sponsor®
Mauviel1830®

Since 185 years we are growing our expertise, this is the Culinary Art which flows freely again and again in our factory!

Much like celebrating a great victory and willingness to give the best of who we are, we have the great pleasure to announce that Mauviel 1830 will be the «Main Sponsor Bocuse d'Or® 2015. During 3 years we will do our best to bring candidates to express their virtuosity and creativity. The Bocuse d'Or is the mirror of talent, the representation of global culinary influences and cultures, revealing new techniques and the latest trends.

Applicants will need to excel in the representation of their art, combining passion, perfect gesture and irreproachable / flawless technique! Mauviel 1830 finally enters the history of Paul Bocuse.

Mauviel1830®
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M'TRADITION

copper with tin interior

Manufactured following over a century of experience and “savoir-faire”, the M’tradition line embodies the tradition of professionalism of the Mauviel cookware lines. The timeless product, manufactured using the very best raw material, continues to gain value over the years. Copper is the speciality of Mauviel. The M’tradition collection is universally known all over the world.

gas | electric | halogen

Tinning by traditional process and not by electrolytic deposit.
Hammered and polished exterior.
Fixed by sturdy copper rivets.

Soup cooking pot with lid
handles *bronze*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2157-24	24 | 9.5	29 | 11.4	13 | 13.8

Potato steamer with lid
handles *bronze*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2183-16	16 | 6.3	21 | 8.2	2.7 | 2.9

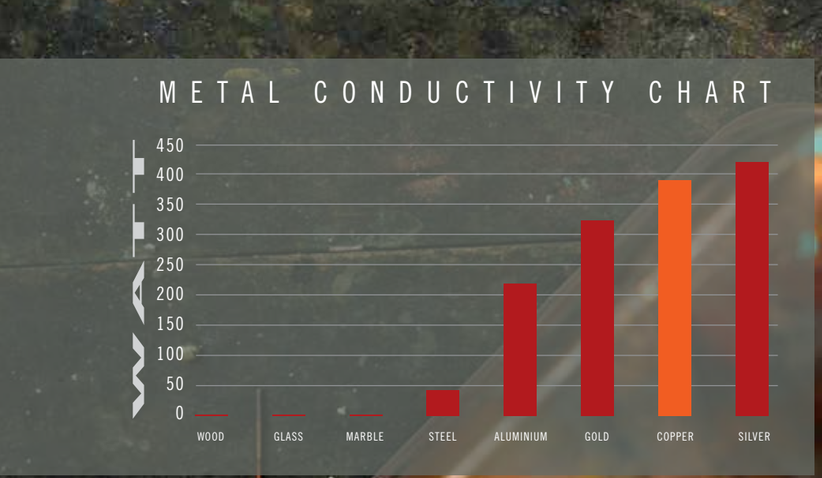
Fondue pot
handles *bronze*

item	dimensions *cm / in*	height *cm / in*	capacity *liter / qt.*
2719-01	23 x 22 | 9 x 8.6	26 | 10.2	3.2 3.4

Pomme-anna saucepan
handles *bronze*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2147-24	24 | 9.5	8.5 | 3.3	3.8 | 4.0

TECHNOLOGY



M'HERITAGE

The collection M'heritage is a combination of two (2) powerful and traditional materials, copper and stainless steel. This blend of materials energizes the pleasure of cooking. The copper allows for unsurpassed heat conductivity and control, and the stainless steel interior is ideal for all daily cooking needs. The various handle options, cast iron, bronze or cast stainless steel, gives each range an aesthetic difference that meets the style for each cook. The M'heritage collection represents the total experience and heritage of Mauviel 1830, and is used by professionals and household cooks throughout the world.

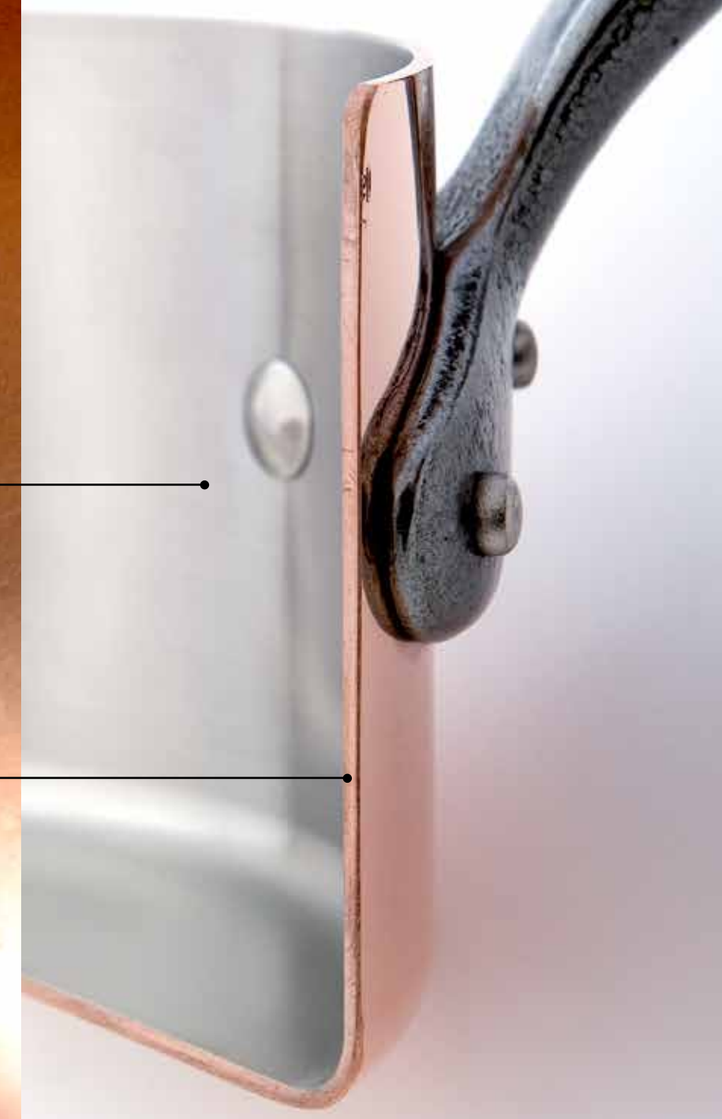
Very rapid and uniform heat conduction.
Good corrosion resistance.
Durable.
No retinning.

LAYER 1

10% 18/10 stainless steel interior: surface cooking easy to cleaning

LAYER 2

90% Copper exterior: easy to clean



M'250

copper with stainless steel

Manufactured following over a century of experience and “savoir-faire”, the M’tradition line embodies the tradition of professionalism of the Mauviel cookware lines. The timeless product, manufactured using the very best raw material, continues to gain value over the years. Copper is the speciality of Mauviel. The M’tradition collection is universally known all over the world.

gas | electric | halogen | oven

Copper stainless steel inside.
Straight edge.
Easy to clean.
No retinning.
Polished outside.
Fixed by sturdy stainless steel rivets.

Rondeau with lid
handles *bronze* | **thickness** *2.5 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6506-24	24	9.5	7	2.8	2.9	3.1
6506-28	28	11	8	3.2	4.7	5

Stewpan with lid
handles *bronze*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6505-24	24	9.5	13.5	5.3	5.8	6.1
6505-28	28	11	14.5	5.7	8	8.5

6505-24 **thickness** *2.5 mm*
6505-28 **thickness** *2 mm*

Saucepan NEW handle
handle *cast iron* | **thickness** *2.5 mm*

old item *no lid*	new item *no lid*	old item *with lid*	new item *with lid*	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6501-12	6540-12	6501-13	6540-13	12	4.8	7	2.7	0.8	0.8
6501-14	6540-14	6501-15	6540-15	14	5.5	8	3.1	1.2	1.2
6501-16	6540-16	6501-17	6540-17	16	6.3	9	3.5	1.7	1.9
6501-18	6540-18	6501-19	6540-19	18	7	10	3.9	2.5	2.6
6501-20	6540-20	6501-21	6540-21	20	8	11	4.3	3.2	3.3
		6501-25	6540-25	24	9.5	13	5.1	5.7	6.1
6501-28	6540-28			28	11	15	5.9	8.6	9.1

Sauté pan NEW handle
handle *cast iron* | **thickness** *2.5 mm*

old item *no lid*	new item *no lid*	old item *with lid*	new item *with lid*	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6502-20	6541-20	6502-21	6541-21	20	8	6	2.4	1.8	1.9
6502-24	6541-24	6502-25	6541-25	24	9.5	7	2.8	3.1	3.2
6502-28	6541-28	6502-29	6541-29	28	11	8	3.2	4.9	5.2

Round frying pan NEW handle
handle *cast iron* | **thickness** *2.5 mm*

item	item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6504-20	6544-20	20	8	3	1.1		
6504-26	6544-26	26	10.2	4	1.6	1.7	1.8
6504-30	6544-30	30	11.8	4.5	1.7	2.7	2.9

Splayed sauté pan NEW handle
handle *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6503-16	6543-16	16	6.3	6.5	2.5	1.1	1.2
6503-20	6543-20	20	8	8	3.2	1.9	2
6503-24	6543-24	24	9.5	9	3.5	3.4	3.7

Stewpan with lid NEW handles
handles *cast iron*

old item	old item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6505-02	6545-02	24	9.5	13.5	5.3	5.7	6.1
6505-03	6545-03	28	11	14.5	5.7	8	8.5

6545-02 **thickness** *2.5 mm*
6545-03 **thickness** *2 mm*

Rondeau with lid NEW handles
handles *cast iron* | **thickness** *2.5 mm*

old item	new item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
6506-02	6546-02	24	9.5	7	2.8	3	3.2
6506-03	6546-03	28	11	8	3.2	4.7	5

Copper lid
handle *cast iron*
thickness *2.5 mm*

old item	new item	diam. *cm / in*	
6508-12	6548-12	12	4.8
6508-14	6548-14	14	5.5
6508-16	6548-16	16	6.3
6508-18	6548-18	18	7
6508-20	6548-20	20	8
6508-24	6548-24	24	9.5
6508-28	6548-28	28	11

M'150B²

copper with stainless steel

gas | electric | halogen | oven

Copper stainless steel inside.
Straight edge, polished outside.
No retinning.
Fixed by sturdy stainless steel rivets.

Copper lid
handle *bronze* | **thickness** *1.5 mm*

item	diam. *cm / in*
6529-20	20 | 8
6529-24	24 | 9.5

Bain-marie with lid and porcelain insert
handles *bronze* | **thickness** *1.5 mm*

old item	new item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
6504-12	6704-12	12 | 4.8	16 | 6.2	0.8 | 0.9
6504-14	6704-14	14 | 5.5	19 | 7.4	1.5 | 1.6

Oval cocotte with lid
handles *bronze* | **thickness** *1.5 mm*

item	length *cm / in*	height *cm / in*	capacity *liter / qt.*
6721-20	20 | 8	9 | 3.5	1.8 | 2
6721-26	26 | 10.2	11 | 4.3	3.7 | 4
6721-30	30 | 11.8	12.5 | 4.9	6.4 | 6.9

Rectangular roasting pan with rack
handles *bronze* | **thickness** *2.5 mm*

item	length *cm / in*	width *cm / in*	height *cm / in*	capacity *liter / qt.*
6719-40	40 | 15.7	30 | 12	8.5 | 3.3	9 | 9.5

Tri-ply copper 20/70/10

Oval frying pan
handle *bronze* | **thickness** *1.5 mm*

item	length *cm / in*	width *cm / in*	height *cm / in*
6725-30	30 | 11.8	20 | 8	4 | 1.5
6725-35	35 | 13.5	23 | 9.1	4.5 | 1.7

Oval pan
handles *bronze* | **thickness** *1.5 mm*

item	length *cm / in*	height *cm / in*	capacity *liter / qt.*
6724-30	30 | 11.8	4 | 1.5	1.6 | 1.7
6724-35	35 | 13.7	4.5 | 1.7	
6724-40	40 | 15.7	6 | 3	
6724-45	45 | 17.7	6 | 3	

Round pan
handles *bronze* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*
6727-12	12 | 4.8	2.5 | .9
6727-16	16 | 6.3	3 | 1.1
6727-20	20 | 8	3 | 1.1
6727-22	22 | 8.6	3.5 | 1.3
6727-26	26 | 10.2	4 | 1.5
6727-32	32 | 12.5	4.8 | 1.8

Crêpes pan
handle *bronze* | **thickness** *1.5 mm*

old item	new item	length *cm / in*	height *cm / in*
6535-30	6735-30	30 | 11.8	2.5 | 0.9

Wok
handles *bronze* | **thickness** *1.5 mm*

item	length *cm / in*	width *cm / in*	capacity *liter / qt.*
6732-30	30 | 11.8	6 | 2.3	2.7 | 2.9

Paella pan
handles *bronze* | **thickness** *1.5 mm*

item	length *cm / in*	height *cm / in*	capacity *liter / qt.*
6737-35	35 | 13.7	5 | 1.9	3.9 | 4.1
6737-40	40 | 15.7	6 | 2.3	6 | 6.4

M'150c

copper with stainless steel

gas | electric | halogen | oven

Copper stainless steel inside.
Straight edge, polished outside.
No retinning.
Fixed by sturdy stainless steel rivets.

Rectangular roasting pan with rack **NEW handles**
handles *cast iron* | **thickness** *2.5 mm*

old item	new item	length cm / in	width cm / in	height cm / in	capacity liter / qt.
6018-40	6487-40	40 | 15.7	30 | 11.8	8.5 | 3.3	9.3 | 9.8

Tri-ply copper 20/70/10

Rondeau with lid **NEW handles**
handles *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6430-25	6480-25	24 | 9.5	7 | 2.8	2.9 | 3.1
6430-29	6480-29	28 | 11	8 | 3.2	5.4 | 5.7

Stewpan with lid **NEW handles**
handles *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6431-25	6481-25	24 | 9.5	13.5 | 5.3	5.6 | 5.9

Copper lid
handle *cast iron* | **thickness** *2.5 mm*

old item	new item	diam. cm / in
6508-12	6548-12	12 | 4.8
6508-14	6548-14	14 | 5.5
6508-16	6548-16	16 | 6.3
6508-18	6548-18	18 | 7
6508-20	6548-20	20 | 8
6508-24	6548-24	24 | 9.5
6508-28	6548-28	28 | 11

Bain-marie with lid and porcelain insert
handles *cast iron steel* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6404-12	6454-12	12 | 4.8	16 | 6.2	0.8 | 0.9

Stockpot with tin interior and lid **NEW handles**
handles *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6432-25	6482-25	24 | 9.5	24 | 9.5	10.6 | 11.2

Saucepan with lid **NEW handle**
handle *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6410-13	6450-13	12 | 4.8	7 | 2.8	0.7 | 0.8
6410-15	6450-15	14 | 5.5	8 | 3.2	1.2 | 1.2
6410-17	6450-17	16 | 6.3	9 | 3.5	1.8 | 1.9
6410-19	6450-19	18 | 7	10 | 4	2.7 | 2.9
6410-21	6450-21	20 | 8	11 | 4.3	3 | 3.1

Sauté pan with lid **NEW handle**
handle *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6411-25	6451-25	24 | 9.5	7 | 2.8	3.3 | 3.5
6411-29	6451-29	28 | 11	8 | 3.2	5.2 | 5.5

Curved splayed sauté pan with lid **NEW handle**
handle *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6412-17	6452-17	16 | 6.3	6 | 2.4	1.1 | 1.2
6412-21	6452-21	20 | 8	7 | 2.8	1.8 | 1.9

Round frying pan **NEW handle**
handle *cast iron* | **thickness** *1.5 mm*

old item	new item	diameter cm / in	height cm / in	capacity liter / qt.
6413-20	6453-20	20 | 8	3 | 1.1	
6413-26	6453-26	26 | 10.2	4.8 | 1.9	2 | 2.1
6413-30	6453-30	30 | 12.5	4.9 | 1.9	2.9 | 3.1

Crêpes pan
handle *cast iron steel* | **thickness** *1.5 mm*

old item	diameter cm / in	height cm / in
6420-30	30 | 11.8	2.5 | 0.9

M'150s

copper with stainless steel

gas | electric | halogen | oven

Copper stainless steel inside.
Easy to clean, no retinning.
Straight edge.
Polished outside.
Fixed by sturdy stainless steel rivets.

Copper lid
handle *cast stainless steel* | **thickness** *1.5 mm*

item	diam. cm	diam. in
6118-12	12	4.8
6118-14	14	5.5
6118-16	16	6.3
6118-18	18	7
6118-20	20	8
6118-24	24	9.5
6118-28	28	11

Glass lid
knob *cast stainless steel* | **thickness** *4 mm*

item	diam. cm	diam. in
5318-14	14	5.5
5318-16	16	6.3
5318-18	18	7
5318-20	20	8
5318-24	24	9.5
5318-26	26	10.2
5318-28	28	11
5318-30	30	11.8

Saucepan with lid
handle *cast stainless steel* | **thickness** *1.5 mm*

item	diameter cm	diameter in	height cm	height in	capacity liter / qt.	
6110-13	12	4.8	7	2.8	0.9	1
6110-15	14	5.5	8	3.2	1.1	1.2
6110-17	16	6.3	9	3.5	1.8	1.9
6110-19	18	7	10	4	2.4	2.6
6110-21	20	8	11	4.3	3.3	3.6

Sauté pan with lid
handle *cast stainless steel* | **thickness** *1.5 mm*

item	diameter cm	diameter in	height cm	height in	capacity liter / qt.	
6111-25	24	9.5	7	2.8	3.3	3.5
6111-29	28	11	8	3.2	4.9	5.2

Curved splayed sauté pan with lid
handle *cast stainless steel* | **thickness** *1.5 mm*

item	diameter cm	diameter in	height cm	height in	capacity liter / qt.	
6112-17	16	6.3	6	2.4	1.1	1.1
6112-21	20	8	7	2.8	1.9	2.1

Round frying pan
handle *cast stainless steel* | **thickness** *1.5 mm*

item	diameter cm	diameter in	height cm	height in	capacity liter / qt.	
6113-20	20	8	3	1.1		
6113-26	26	10.2	4.8	1.9	2	2.1
6113-30	30	11.8	4.9	1.9	2.9	3.1

Paella pan
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter cm	diameter in	height cm	height in	capacity liter / qt.	
6137-35	35	13.7	5	1.9	3	3.2

Stewpan with lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
6131-25	24 | 9.5	13.5 | 5.3	6.1 | 6.4

Rondeau with lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
6130-25	24 | 9.5	7 | 2.8	3 | 3.2
6130-29	28 | 11	8 | 3.2	5.1 | 5.4

Stockpot with tin interior and lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
6132-25	24 | 9.5	24 | 9.5	10.6 | 11.2

Pasta insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*
5222-24*	24 | 9.5

Fits: 6131-25 and 6132-25

Steamer insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*
5221-20	20 | 8
5221-24	24 | 9.5

5221-20 fits: 6110-20 and 6131-21
5221-24 fits: 6131-25 and 6132-25

Rectangular roasting pan with rack
handles *cast stainless steel* | **thickness** *2.5 mm*

item	length *cm / in*	width *cm / in*	height *cm / in*	capacity *liter / qt.*
6017-40	40 | 15.7	30 | 11.8	8.5 | 3.3	9.3 | 9.8

Tri-ply copper 20/70/10

Bain-marie with lid and porcelain insert
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
6104-12	12 | 4.8	16 | 6.2	0.9 | 1

Fondue set with glass lid
handles *cast stainless steel* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*
6106-18	18 | 7	2.5 | 2.7

2 EN 1
TO COOK AND SERVE

M'MINIS

copper with stainless steel handles

Go to town on a meal
with Mauviel...
for a celebration dinner
or a lunch for two.

gas | electric | halogen | oven

Rectangular roasting pan
handles *cast stainless steel* | **thickness** *1.5 mm*

item	length *cm / in*	with handles *cm / in*	width *cm / in*	height *cm / in*
6109-14	14 | 5.5	18 | 7	10 | 3.9	4.7 | 1.8
6109-18	18 | 7.1	28 | 11	14 | 3.9	4.7 | 1.8

Heater with candle for small saucepan
brackets *cast stainless steel*

item	diameter *cm / in*	height *cm / in*
4301-12	12 | 4.5	7 | 2.7

Oval stewpan with lid **NEW handles**
handles *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6133-13	12 | 4.8	4.5 | 1.7	0.3 | 10.1

Round frying pan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*
6113-12	12 | 4.8	2.5 | 0.9

Cocotte with lid
handles *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6130-09	9 | 3.5	4.5 | 1.7	0.3 | 13.5

Porcelain butter dish
knob *cast stainless steel*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
4260-00	9.1 | 3.5	8 | 3.1	.04 | 1.4

Small saucepan with lid
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6101-10	9 | 3.5	4.5 | 1.7	0.3 | 9

Small saucepan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6101-09	9 | 3.5	4.5 | 1.7	0.3 | 9

Lid
handle *cast stainless steel*

item	diameter *cm / in*
6118-09	9 | 3.5

Small saucepan with pouring edge **NEW handle**
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6101-05	5 | 2	5 | 2	.05 | 1.7

Small saucepan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6101-07	7 | 2.8	5 | 2	.2 | 6.8

M'MINIS

copper with bronze handles

Mix the forms,
mix the materials,
mix the colors,
mix the flavors.

gas | electric | halogen | oven

Small saucepan
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6510-07	7 | 2.8	5 | 2	.15 | 5.1

Small saucepan with pouring edge **NEW handle**
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6510-05	5 | 2	5 | 2	.05 | 1.7

Splayed sauté pan
handle *bronze* | **thickness** *1.5 mm*

item	diameter *cm / in*
6523-09	9 | 3.5

Small saucepan
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6501-09	9 | 3.5	4.5 | 1.7	0.3 | 13.5

Lid
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*
6518-09	9 | 3.5

Cocotte with lid
handles *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6531-09	9 | 3.5	4.5 | 1.7	0.3 | 13.5

Small saucepan with lid
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6501-10	9 | 3.5	4.5 | 1.7	0.3 | 10.1

Heater with candle for small saucepan **NEW brackets**
brackets *bronze* | **thickness** *1 mm*

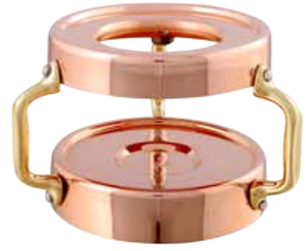
item	diameter *cm / in*	height *cm / in*
4301-10	11.5 | 4.5	7 | 2.7

Heater with candle and small saucepan with lid (6501-10)

4301-11	11.5 | 4.5	7 | 2.7

Small saucepan with long handle
handle *bronze*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6528-03	9 | 3.5	4.5 | 1.7	0.3 | 13.5



Round frying pan
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*
6513-12	12 | 4.8	2.5 | 0.9

Sauté pan **NEW handle**
handle *bronze* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
6511-07	7 | 2.8	4 | 1.6	0.1 | 3.4

M'MINIS

stainless steel

with stainless steel handles

NSF noted with (*).

gas | electric | halogen | oven

Rectangular roasting pan
handles *cast stainless steel* | **thickness** *1 mm*

item	length *cm / in*	with handles *cm / in*	width *cm / in*	height *cm / in*
5117-14	14 | 5.5	18 | 7	10 | 3.9	4.7 | 1.8
5117-18	18 | 7.1	28 | 11	14 | 3.9	4.7 | 1.8

Small saucepan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5110-07	7 | 2.8	5 | 2	.15 | 5.1

Small saucepan with pouring edge **NEW handle**
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5101-05	5 | 2	5 | 2	.05 | 1.7

Splayed sauté pan **NEW handle**
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	capacity *liter / oz.*
5130-05	9 | 3.5	.14 | 4.8

Small saucepan with lid
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5101-10	9 | 3.5	4.5 | 1.7	0.3 | 13.5

Small saucepan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5101-09	9 | 3.5	4.5 | 1.7	0.3 | 13.5

Round frying pan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*
5113-12	12 | 4.8	2.5 | 0.9

Cocotte with lid
handles *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5131-09	9 | 3.5	4.5 | 1.7	0.3 | 13.5

Porcelain butter dish
knob *cast stainless steel*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
4260-01	9.1 | 3.5	8 | 3.1	.04 | 1.4

Oval stewpan with lid **NEW handles**
handles *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5133-13	12 | 4.8	4.5 | 1.7	0.9 | 30.4

Sauté pan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5111-07	7 | 2.8	4 | 1.6	0.1 | 3.4

Sauté pan
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
5111-09	9 | 3.5	4 | 1.6	.25 | 8.5

Lid
handle *cast stainless steel* | **thickness** *1 mm*

item	diameter *cm / in*
5118-09	9 | 3.5

TECHNOLOGY

50% more effective than a sandwich bottom.
Saves cooking time and energy.
Rapid, uniform heat conduction and distribution.
Strong. Suitable for induction.

LAYER 1

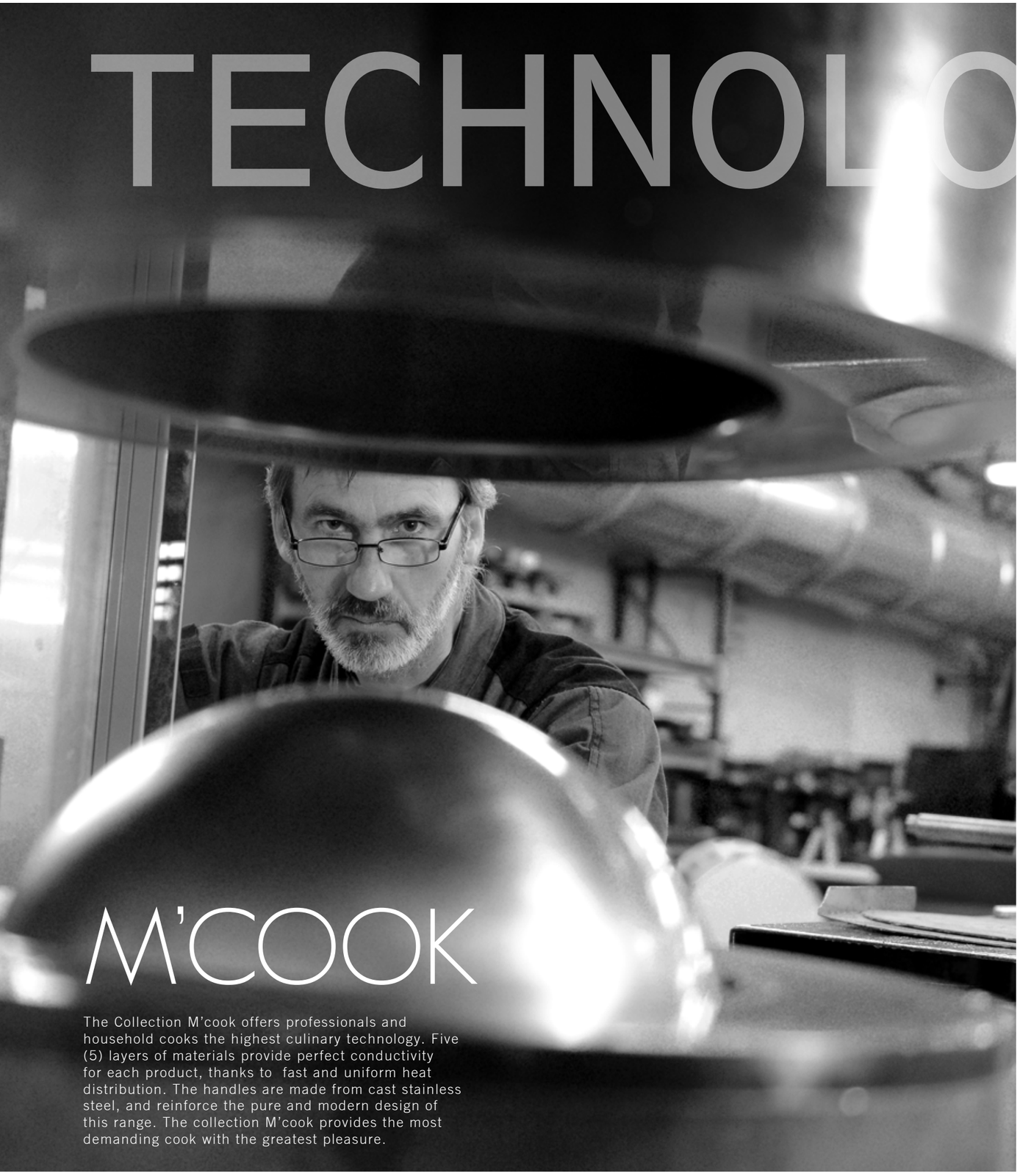
18/10 stainless steel interior:
surface cooking, easy to cleaning.

LAYER 2, 3, 4

Aluminum: good conductor,
distributes heat evenly and quickly.

LAYER 5

Magnetic stainless steel:
for induction cooking.



M'COOK

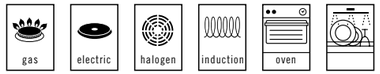
The Collection M'cook offers professionals and household cooks the highest culinary technology. Five (5) layers of materials provide perfect conductivity for each product, thanks to fast and uniform heat distribution. The handles are made from cast stainless steel, and reinforce the pure and modern design of this range. The collection M'cook provides the most demanding cook with the greatest pleasure.

M'COOK

multi-ply stainless steel

Multi-layered 18/10 stainless steel.
Polished outside.
Fixed by sturdy stainless steel rivets.

NSF noted with (*).



Bain-marie with lid and porcelain insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5204-12	12	4.8	16	6.2	0.7	0.8
5204-14	14	5.5	19	7.4	1.4	1.5

Stainless steel lid
handle *cast stainless steel* | **thickness** *2.6 mm*

item	diam. *cm / in*	
5218-12 *	12	4.8
5218-14 *	14	5.5
5218-16 *	16	6.3
5218-18 *	18	7
5218-20 *	20	8
5218-24 *	24	9.5
5218-28 *	28	11

Glass lid
knob *cast stainless steel* | **thickness** *4 mm*

item	diameter. *cm / in*	
5318-14	14	5.5
5318-16	16	6.3
5318-18	18	7
5318-20	20	8
5318-24	24	9.5
5318-26	26	10.2
5318-28	28	11
5318-30	30	11.8

Saucepan
handle *cast stainless steel* | **thickness** *2.6 mm*

item *no lid*	item *with lid*	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5210-12 *	5210-13 *	12	4.8	7	2.8	0.7	0.8
5210-14 *	5210-15 *	14	5.5	8	3.2	1.1	1.2
5210-16 *	5210-17 *	16	6.3	9	3.5	1.8	1.8
5210-18 *	5210-19 *	18	7.0	10	4.0	2.5	2.6
5210-20 *	5210-21 *	20	8.0	11	4.3	3.2	3.4

Sauté pan
handle *cast stainless steel* | **thickness** *2.6 mm*

item *no lid*	item *with lid*	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5211-20 *	5211-21 *	20	8	6	2.4	1.8	1.9
5211-24 *	5211-25 *	24	9.5	7.6	3	3.1	3.2

with helper handle *cast stainless steel*

5211-28 *	5211-29 *	28	11	9	3.5	5.9	6.6

Curved splayed sauté pan
handle *cast stainless steel* | **thickness** *2.6 mm*

item *no lid*	item *with lid*	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5212-16 *	5212-17 *	16	6.3	6	2.4	1	1.1
5212-20 *	5212-21 *	20	8	7	2.8	1.8	1.9
5212-24 *	5212-25 *	24	9.5	8	3.2	3	3.2

Splayed sauté pan
handle *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5223-16	16	6.3	6.5	2.5	1	1.1
5223-20	20	8	8	3.2	1.8	1.9

Round frying pan
handle *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5213-20 *	20	8	4	1.6	1	1.1
5213-24 *	24	9.5	4.8	1.9	1.8	1.9
5213-26 *	26	10.2	4.8	1.9	2	2.1
5213-28 *	28	11	4.9	1.9	2.5	2.6
5213-30 *	30	11.8	4.9	1.9	2.7	2.9

Round pan
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*	
5238-24	24	9.5	4.8	1.8
5238-28	28	11	4.8	1.9

Stewpan with lid
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5231-17	16	6.3	9	3.5	1.7	1.8
5231-19	18	7	10	4	2.5	2.7
5231-21*	20	8	11	4.3	3.3	3.6
5231-25*	24	9.5	13.5	5.3	5.9	6.2
5231-29*	28	11	14	5.5	8.8	9.3

Rondeau with lid
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5230-25 *	24	9.5	7.6	3	3.1	3.4
5230-29 *	28	11	9	3.5	5.7	6

Stockpot with lid
handles *cast stainless steel* | **pot** *ferretic stainless steel*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5232-25	24	9.5	24	9.5	9.2	9.7

Pasta insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		capacity *liter / qt.*	
5222-24 *	24	9.5	5.9	6.2

Fits: 5231-25 and 5232-25

Steamer insert
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		capacity *liter / qt.*	
5221-20 *	20	8	3.3	3.5
5221-24 *	24	9.5		

5221-20 fits: 5210-20, 5231-20 & 5232-2
5221-24 fits: 5231-24 and 5232-24

Round frying pan non-stick interior
handle *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5242-20 *	20	8	4	1.6	1	1.1
5242-24 *	24	9.5	4.8	1.9	1	1.9
5242-26 *	26	10.2	4.8	1.9	2	2.1
5242-28 *	28	11	4.9	1.9	2.5	2.6
5242-30 *	30	11.8	4.9	1.9	2.7	2.9

Ultra resistant Eclipse coating by Withford.

Sauté pan non-stick interior
handle *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*		height *cm / in*		capacity *liter / qt.*	
5244-20 *	20	8	6	2.4	1.8	1.9
5244-24 *	24	9.5	7.6	3	3.1	3.3

Ultra resistant Eclipse coating by Withford.

Wok with glass lid
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
5227-32	32 | 12.5	9 | 3.5	4.7 | 5

Wok with glass lid
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
5225-32	32 | 12.5	9 | 3.5	4.7 | 5

Rectangular roasting pan with rack
handles *cast stainless steel* | **thickness** *1.5 mm*

item	length *cm / in*	width *cm / in*	height *cm / in*	capacity *liter / qt.*
5217-15	40 | 15.7	30 | 11.8	8.5 | 3.3	9.3 | 9.8

Oval pan
handles *cast stainless steel* | **pan** *ferretic stainless steel*

item	length *cm / in*		height *cm / in*	
5234-30	30	11.8	4	1.5
5234-35	35	13.7	4.5	1.7

M'ÉLITE

multi-ply hammered stainless steel

The perfect balance between tradition and innovation. All the requirements of our traditions are met in this hammered stainless steel line. High performance and made of five layers, which ensures perfect heat conductivity.

gas | electric | halogen | induction | oven

Multi-Ply 18/10 stainless steel.
Non-drip edge.
Polished and hammered outside.
Fixed by stainless steel rivets.

Curved splayed sauté pan with lid
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter cm / in	with handles cm / in	height cm / in	capacity liter / qt.
5272-21	20 | 8	30 | 11.8	8.0 | 3.1	1.8 | 2
5272-25	24 | 9.5	34 | 13.3	9.5 | 3.8	3 | 3.2

Paella pan
handles *cast stainless steel* | **thickness** *2.6 mm*

item	diameter cm / in	with handles cm / in	height cm / in	capacity liter / qt.
5277-35	35 | 13.7	43 | 16.9	5.0 | 1.9	3.6 | 3.8
5277-40	40 | 15.7	40 | 16.9	6.0 | 2.3	7.2 | 7.6

M'STONE^3

induction aluminum

sans without PFOA & PTFE

The collection M'stone3 is pure design and a pure material. Manufactured from black anodized aluminum, its straight edges, induction bottom and stamped handles made of cast stainless steel handle symbolize cookware that is modern and functional. It's new eclipse of non-stick coating give it fantastic durability and strength, and help provide a cooking surface for those that healthy cooking needs.

gas | electric | halogen | induction | oven

Black anodized aluminum.
Straight edge.
Extra thick ground based for induction.
Fixed by sturdy stainless steel rivets.
Rapid, uniform heat conduction and distribution.
Suitable for induction.
Integrated induction bottom.
Black anodized aluminum.
Non stick eclipse coating.

- Coating made of 3 layers
- Excellent non-stick properties
- Long life (70.000 passages)
- Excellent resistance to abrasion and shock

Reminder: A non-stick coating, even with higher performance, needs to be used carefully. No overheating of the fry pan, no metal utensils to be used.

Glass lid
knob *cast stainless steel* | **thickness** *4 mm*

item	diam. cm / in
5318-20	20 | 8
5318-24	24 | 9.5
5318-26	26 | 10.2
5318-28	28 | 11
5318-30	30 | 11.8

Round frying pan
handle *cast stainless steel* | **thickness** *3-4 mm*

item	diameter cm / in	height cm / in
8629-20	20 | 8	3.8 | 1.5
8629-24	24 | 9.5	4.4 | 1.7
8629-26	26 | 10.8	4.4 | 1.7
8629-28	28 | 11	4.6 | 1.8
8629-30	30 | 11.8	4.8 | 1.9

Oval frying pan
handle *cast stainless steel* | **thickness** *3-4 mm*

item	length cm / in	width cm / in	height cm / in
8619-35	35 | 13.5	23 | 9.1	4.5 | 1.8

Crêpes pan
handle *cast stainless steel* | **thickness** *3-4 mm*

item	diameter cm / in	height cm / in
8620-30	30 | 11.8	2.5 | 0.9

M'STEEL
extra thick black steel

A real back to basics! An excellent heat conductor, steel is the material that will allow you to cook healthily and on all heat sources including induction. Ideal for searing, grilling and browning, these steel pans become naturally non-stick once seasoning!

BEES WAX

100% natural black steel body.
Straight edge.
Steel handle engraved with Mauviel 1830.
Professional quality.
Suitable for all stovetops, including induction.
WARNING: Season before first use.

use and care

Before first use, carefully hand wash pot/pan with hot soapy water, then rinse and dry. Only add salt to pan once water has boiled. Never overheat an empty pan, this can lead to irreparable damage. When cooking on gas, be sure the flame never goes beyond the base of the pan. Never clean your pot/pan with bleach. This can lead to irreparable damage. If food sticks to the inside of your pot/pan, soak it in hot soapy water and it will lift off easily.

How to season a steel pan
Prior to first use or after intensive cleaning, take a paper towel and wipe the interior of the pan with any type of flavorless cooking oil and then heat the pan while empty. When the oil liquefies turn the heat off. Repeat the process a second time.

Curved splayed sauté pan
handle *riveted steel* | **thickness** *2 mm*

item	diameter *cm*	diameter *in*	height *cm*	height *in*
3612-20	20	8	3.3	1.2
3612-24	24	9.5	3.9	1.5
3612-28	28	11	4	1.6

Heavy round frying pan
handle *riveted steel* | **thickness** *2 / 2.5 mm*

item	diameter *cm*	diameter *in*	height *cm*	height *in*	capacity *liter / qt.*	capacity
3651-20	20	8	3.3	1.2	0.8	0.8
3651-24	24	9.5	3.9	1.5	1.7	1.8
3651-28	28	11	4	1.6	2.1	2.2
3651-32	32	12.5	4.2	1.7	3.2	3.4
3651-36	36	14.1	5	1.9	4.3	4.5

Crêpes pan
handle *riveted steel* | **thickness** *2 mm*

item	diameter *cm*	diameter *in*	height *cm*	height *in*	capacity *liter / qt.*	capacity
3653-20	20	8	1.5	0.6	0.6	0.6
3653-22	22	8.6	1.5	0.6	0.8	0.8
3653-24	24	9.5	1.5	0.6	1	1.1

Paella pan
handles *riveted steel* | **thickness** *2 mm*

item	diameter *cm*	diameter *in*	height *cm*	height *in*	capacity *liter / qt.*	capacity
3637-36	36	14.1	5	1.9	6.9	7.3
3637-40	40	15.7	5.3	2	7.2	7.6

Wok
handles *riveted steel*

item	diameter *cm*	diameter *in*	capacity *liter / qt.*	capacity
3632-30	30	11.8	5.1	5.4

M'PASSION

gas | electric | halogen | oven

pastry copper and stainless steel

The collection M'passion is dedicated to gourmands that enjoy preparing their desserts as much as eating them. A complete selection of products devoted to pastry cooks and chocolate specialists. Made of copper and stainless steel, a complete assortment of products that are used for the preparation of all pastry delicacies. The collection M'passion satisfies the cravings of all discerning pâtisserie-lovers wordwide.

Jam pan stainless steel
handles *cast stainless steel*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
5245-36	36 | 14.1	12 | 4.8	9.6 | 10.1

Jam pan non-hammered copper **NEW handles**
handles *cast iron* | **thickness** *1.2 mm*

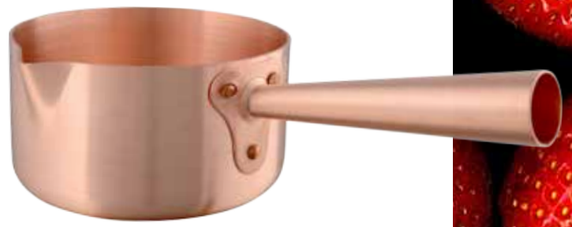
item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
4413-00	30 | 11.8	10 | 4	5.9 | 6.3

Jam pan hammered copper **NEW handles**
handles *bronze* | **thickness** *1.2 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2193-36	36 | 14.1	12 | 4.8	9 | 9.5
2193-40	40 | 15.7	14 | 5.5	13.8 | 14.6
2193-44	44 | 17.3	15 | 5.9	16.5 | 17.4

Sugar saucepan
handle *copper* | **thickness** *2 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2194-12	12 | 4.8	7 | 2.8	0.8 | 0.9
2194-14	14 | 5.5	8 | 3.2	1.2 | 1.2
2194-16	16 | 6.3	9 | 3.5	1.8 | 1.8
2194-18	18 | 7.0	10 | 4.0	2.5 | 2.7
2194-20	20 | 8.0	11 | 4.3	3.5 | 3.3



Zabaglione
handle *bronze* | **thickness** *2 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2195-16	16 | 6.3	12 | 2.8	1.6 | 1.7
2195-20	20 | 8.0	13 | 5.1	3.0 | 3.3

Tart tatin with ears
copper *with stainless steel interior* | **thickness** *1.5 mm*

item	diameter *cm / in*	height *cm / in*
6551-24	24 | 9.5	4 | 1.5
6551-28	28 | 11	5 | 1.9

Tart tatin with ears
stainless steel *with stainless steel interior*

item	diameter *cm / in*	height *cm / in*
5253-24	24 | 9.5	4 | 1.5
5253-28	28 | 11	5 | 1.9

Canelé mold
copper *with tin interior* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / oz.*
4180-55	5.5 | 2.1	5.5 | 2.1	0.2 | 6.4

Beating bowl for egg whites
ring *copper* | **thickness** *1 mm*

item	diameter *cm / in*	height *cm / in*	capacity *liter / qt.*
2191-20	20 | 8.0	11 | 4.3	2.5 | 2.6
2191-26	26 | 10.2	13 | 5.5	4.8 | 5.1
2191-30	30 | 11.8	15 | 5.9	7.3 | 7.8

M'30

copper with tin interior

Oval champagne bucket
handles *bronze* | **thickness** *1.5 mm*

item	length *cm / in*	height *cm / in*	capacity *bottles*
2707-01	26 | 10.2	20 | 8	2

M'PLUS

accessories

Heater with alcohol burner **NEW handles**
thickness *1.2 mm*

item	diameter *cm / in*	height *cm / in*
2702-00	22 | 8.6	16.5 | 6.5

Stainless steel rack for rectangular roasting pan
thickness *2 mm*

item	length *cm / in*
5904-35	32 | 12.5

Stainless steel support for beating bowl
thickness *5 mm*

item	diameter *cm / in*	height *cm / in*
5915-01	24 | 9.5	11 | 4.3

Interface disc for induction cooking
thickness *5 mm*

item	diameter *cm / in*
7500-00	22 | 8.6

Copperbrill

item	capacity *liter / qt.*
2700-02	.15 | .16
2700-03	1 | 1.1

2016 USA COLLECTION

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