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Посуда из меди



Saucepan 1907 Copper 3 high in copper 2mm – 1 handle

SKU: COTE105CIT

WEIGHT

N/A

DIMENSIONS

N/A

DIAMETER

ø 16cm, ø 20cm, ø 24cm

LINE

Lambs 1907

MATERIAL

Copper 3

PRODUCT TYPE

Casseroles

TYPE OF COOKING

Induction



Saucepan 1907 Copper 3 high in copper 2mm – 2 handles

SKU: COTE104CIT

WEIGHT	N/A
DIMENSIONS	N/A
DIAMETER	<u>ø 20cm,ø 24cm</u>
LINE	<u>Lambs 1907</u>
MATERIAL	<u>Copper 3</u>
PRODUCT TYPE	<u>Casseroles</u>
TYPE OF COOKING	<u>Induction</u>



Out of stock

Saucepan 1907 Copper 3 low in copper 2mm – 1 handle

SKU: COTE107CIT20

WEIGHT	1.32kg
DIMENSIONS	34.7×20×7cm
DIAMETER	<u>ø 20cm,ø 24cm,ø 28cm</u>
LINE	<u>Lambs 1907</u>
MATERIAL	<u>Copper 3</u>

PRODUCT TYPE	<u>Casseroles</u>
TYPE OF COOKING	<u>Induction</u>



Saucepan 1907 Copper 3 low in copper 2mm – 2 handles

SKU: COTE106CIT20

WEIGHT	1.3kg
DIMENSIONS	28.8×20×7cm
DIAMETER	<u>ø 20cm,ø 24cm,ø 28cm</u>
LINE	<u>Lambs 1907</u>
MATERIAL	<u>Copper 3</u>
PRODUCT TYPE	<u>Casseroles</u>
TYPE OF COOKING	<u>Induction</u>



1907 Copper 3 pan in copper 2mm – 1 handle

SKU: COTE111CIT20

Trilaminate frying pan with 1 stainless steel handle.

1907 style handle in Nikel Free stainless steel.

It is part of the Agnelli 1907 Copper 3 induction line. It is a trilaminate with an aluminum core, steel inside and copper outside. The entire Agnelli 1907 line is suitable for gas, electric, radiant and induction hobs.

WEIGHT	0.76kg
DIMENSIONS	35.5×20×4cm
DIAMETER	<u>ø 20cm,ø 24cm,ø 28cm,ø 32cm</u>
LINE	<u>Lambs 1907</u>
MATERIAL	<u>Copper 3</u>
PRODUCT TYPE	<u>Pans</u>
TYPE OF COOKING	<u>Induction</u>

	Кастрюля медная высокая 20x11см 3,3л PENTOLE AGNELLI 104CIT20	20x11см 3,3л
	Кастрюля PENTOLE AGNELLI 20X7 см 2,5 л медь 106CIT20	20x7см 2,5л
	Кастрюля PENTOLE AGNELLI 24X8 см 4,1 л медь 106CIT24	24x8см 4,1л
	Крышка PENTOLE AGNELLI универсальная 20CM сталь 129CUT20	20см
	Крышка универсальная металл 24см PENTOLE AGNELLI 129CUT24	24см
	Крышка универсальная металл 28см PENTOLE AGNELLI 129CUT28	28см
	Сковорода PENTOLE AGNELLI 14X4 см медь ALCM110M14	14x4см
	Сковорода PENTOLE AGNELLI 20X4 см медь 110CIT20	20x4см
	Сковорода PENTOLE AGNELLI 24X4,5 см медь110cit24	24x4,5см
	Сковорода PENTOLE AGNELLI 28X5 см медь 110CIT28	28x5см
	Сковорода медная 14x3,5см PENTOLE AGNELLI ALCM111M14	14x3,5см
	Сковорода медная 10x2,7см PENTOLE AGNELLI COCU111M10	10x2,7см

	Сковорода PENTOLE AGNELLI 20X4 см медь 111CIT20	20x4см
	Сковорода медная 28x5см PENTOLE AGNELLI 111CIT28	28x5см
	Сковорода медная 24x4,5см PENTOLE AGNELLI 111CIT24	24x4,5
	Сотейник медный 12x7,5см PENTOLE AGNELLI ALCU105F12	12x7,5см 0,8л
	Сотейник PENTOLE AGNELLI 16X8 см 1,7 л медь 105CIT16	16x8см 1,7л
	Сотейник PENTOLE AGNELLI 20X11 см 3,3 л медь 105CIT20	20x11см 3,3л
	Сотейник PENTOLE AGNELLI 24X14 см 5,6 л медь 105CIT24	24x14см 5,6л
	Сотейник медный низкий 20x7см 2,5л PENTOLE AGNELLI 107CIT20	20x7см 2,5л
	Сотейник медный низкий 20x5см 1,6л PENTOLE AGNELLI 109CIT 20	20x5см 1,6л
	Сотейник PENTOLE AGNELLI 16X4 см 1 л медь 109CIT16	16x4см 1л
	Ковш медный 7x3,5см PENTOLE AGNELLI COCU104M07	7x3,5см
	Набор для фондю медный 14x10см PENTOLE AGNELLI FONDUTA	14x10см



Casserole 1907 high in copper 2mm – 1 handle

SKU: ALCX105CUP120

High casserole in 2mm tin-plated copper with 1 stainless steel handle.

1907 style handle in Nickel Free stainless steel.

It is part of the Agnelli 1907 Tinned Copper line with induction bottom which is suitable for gas, electric, radiant and induction hobs.



Casserole 1907 high in copper 2mm – 2 handles

1907 style handle in Nickel Free stainless steel.

It is part of the Agnelli 1907 Tinned Copper line with induction bottom which is suitable for gas, electric, radiant and induction hobs.



Casserole 1907 low in copper 2mm – 2 handles

1907 style handle in Nikel Free stainless steel.

It is part of the Agnelli 1907 Tinned Copper line with induction bottom which is suitable for gas, electric, radiant and induction hobs.



Tall saucepan in smooth copper 2mm – 1 handle

SKU: ALCU105F16

2mm smooth copper tall saucepan with 1 French style cast brass handle.

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



High casserole in hand-tinned smooth copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



High casserole in hand-tinned smooth copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Tall saucepan in hand-tinned smooth copper 2mm – 2 handles

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Tall casserole in hammered tinned copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Tall casserole in hammered tinned copper 2mm – 2 handles



High casserole in induction tinned copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



High saucepan in induction tinned copper 2mm – 2 handles

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Low convex saucepan in hand-tinned smooth copper 2mm – 2 handles 1 lid



Low rounded saucepan in hammered tinned copper 2mm – 2 handles 1 lid



Low saucepan in hand-tinned smooth copper 2mm – 1 handle



Low saucepan in hand-tinned smooth copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Low saucepan in hand-tinned smooth copper 2mm – 2 handles

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Low casserole in hammered tinned copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Low saucepan in hammered tinned copper 2mm – 2 handles

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Low saucepan in induction tinned copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Low saucepan in induction tinned copper 2mm – 2 handles

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Casserole in hammered tinned copper 2mm – 1 arch 1 lid

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Oval casserole in hammered tinned copper 2mm – 2 handles 1 lid

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Pan in smooth hand-tinned copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Hammered tinned copper pan 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



2mm induction tinned copper frying pan – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Lightweight pan in hand-tinned smooth copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



High flared frying pan in hand-tinned smooth copper 2mm – 1 handle

Brass handle.

It is part of the smooth copper line with a cast brass handle.

These products are suitable for gas, electric and radiant hobs.



Tall flared sauté pan in hammered tinned copper 2mm – 1 handle



Electric kettle with mixer and iron support

SKU: COCU3165K

Electric kettle with mixer and iron support.
Available with a 16W motor for 10/12 portions

WEIGHT	N/A
DIMENSIONS	N/A
DIAMETER	<u>ø 26cm,ø 34cm</u>
LINE	<u>Smooth copper</u>
MATERIAL	<u>Copper</u>
PRODUCT TYPE	<u>Cauldrons</u>



Hand made smooth copper pot without tin plating 2mm – 1 handle 1 handle

SKU: ALCU16518

Smooth copper pot without tin plating 2mm with 1 tubular handle and 1 brass handle.
Brass handle.
It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



2mm hammered copper pot without tin plating – 1 handle and handle

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



1.2mm induction tinned copper pot with handle and counter-handle

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



Tall pot in hammered tinned copper 2mm – 2 handles

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



Fish kettle in hand-tinned smooth copper 2mm – 2 handles 1 lid 1 grid

SKU: ALCU11840

WEIGHT	3.55kg
DIMENSIONS	48×40×10cm
DIAMETER	<u>ø 40cm</u>
LINE	<u>Smooth copper</u>
MATERIAL	<u>Copper</u>
PRODUCT TYPE	<u>fish</u>
TYPE OF COOKING	<u>Oven</u>



Fish kettle in hammered tinned copper 2mm – 2 handles 1 lid 1 grid

SKU: ALCM118M40

2mm hammered copper fish pan with 2 brass handles, 1 lid and 1 grid.

Brass handle.

It is part of the 2mm hand hammered tinned copper line which is suitable for gas, electric and radiant hobs.

Diameter: 40cm

Thickness: 2mm

Hob: Gas



Smooth copper cuff 2mm

SKU: COCU294

Smooth copper cuff 2mm with 1 brass handle.

Brass handle.

It is part of the 2mm smooth copper line which is suitable for gas, electric and radiant hobs.



Roaster in smooth hand-tinned copper 2mm – 2 handles

Brass handle.

It is part of the 2mm hand hammered tinned copper line which is suitable for gas, electric and radiant hobs.



Roaster in hammered tinned copper 2mm – 2 handles 1 lid

Brass handle.

It is part of the 2mm hand hammered tinned copper line which is suitable for gas, electric and radiant hobs.



Pan in smooth hand-tinned copper 2mm – 2 handles

SKU: ALCU11020

Smooth copper pan 2mm with 2 brass handles.

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



Hammered tinned copper pan 2mm – 2 handles

Smooth copper pan 2mm with 2 brass handles.

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



2mm induction tinned copper pan – 2 handles

Smooth copper pan 2mm with 2 brass handles.

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.



Oval pan in hammered tinned copper 2mm – 2 handles 1 lid

Smooth copper pan 2mm with 2 brass handles.

Brass handle.

It is part of the 2mm hand tinned smooth copper line which is suitable for gas, electric and radiant hobs.

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