





Convenience in cooking is important to us and therefore we introduce now our truly functional cookware to you.





Product details

- Easy pouring due to flexi-handles that block the lid during the pouring process
- Lid holding function due to side handles
- Kitchen tool holding function

Bottom details

- · Aluminium capsulated base
- Energy-saving due to aluminium core
- Suitable for all common stoves incl. induction
- Even distribution of heat



High casserole

010400101-18 / 18cm / 1.5L 010400101-20 / 20cm / 2.5L 010400101-24 / 24cm / 5.0L











High casserole

010420101-18 / 18cm / 1.5L 010420101-20 / 20cm / 2.5L 010420101-24 / 24cm / 5.0L









Sauce pan

010400301-16 / 16cm / 1.0L 010400301-18 / 18cm / 1.5L 010400301-20 / 20cm / 2.5L









Sauce pan

010420301-16 / 16cm / 1.0L 010420301-18 / 18cm / 1.5L 010420301-20 / 20cm / 2.5L









Saute pan

010410601-24 / 24cm (nonstick) 010400601-24 / 24cm









Saute pan

010412601-24 / 24cm (nonstick) 010420601-24 / 24cm















An aspiring range of stunning tri-ply copper products. A definite way of giving your kitchen a professional edge and a quality range.

An aspiring range of stunning tri-ply copper products. A definite way of giving your kitchen a professional edge and a quality image. Our copper cookware is lined with stainless steel and therefore a great choice for delicate items that need precise timing -thin veal scaloppini or sea scallops, for example. Copper is also the msot responsive metal; it picks up heat immediately but it will also lose heat as soon as the pan is removed from the burner.

Product details

- High-quality tri-ply copper with stainless steel interior Riverted, cast stainless steel handles for safe grip
- High-quality stainless steel lid with steam vent
- Rounded rims for easy pouring

Bottom details

- Tri-ply copper base for responsive heating
- · All common stoves excl. induction

TRI-PLY COPPER











Casserole

010300203-20 / 20cm / 2.0L 010300203-24 / 24cm / 4.0L





Frying pan

010300403-20 / 20cm 010300403-24 / 24cm 010300403-26 / 26cm







Sauce pan

010300303-16 / 16cm / 1.0L 010300303-18 / 18cm / 1.5L 010300303-20 / 20cm / 2.0L

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Saute pan

010300603-24 / 24cm











Our new cookware range has been designed with your practicality in mind featuring Bakelite handles and shatterproof lids.



Product details

- · High quality stainless steel body
- Mirror polished surface
- High-quality shatterproof glass lid with steam hole
- Nicely formed heat insulating Bakelite handles
- Practical content scale inside
- Cut rims for easy pouring

Bottom details

- Energy saving base due to aluminium core
- All common stoves including induction



Frying pan 010610901-20 / 20cm 010610901-24 / 24cm 010610901-26 / 26cm



Sauce pan 010600301-12 / 12cm / 0.75L 010600301-14 / 14cm / 1.0L 010600301-16 / 16cm / 1.5L 010600301-18 / 18cm / 2.0L 010600301-20 / 20cm / 3.0L





Milk pan 010610801-12 / 12cm / 0.75L



Casserole 010600101-24 / 24cm / 4L





Vision has been developed as an entirely practical range with features such as silicone handles to ensure you can use at any temperature, straining lids and spout for simple pouring. All products have induction bases to help speed up your cooking.

Product details

- High-quality stainless steel body
- Satin finished with mirror polished rim
- · High-quality shatterproof strainer glass lid
- Extra strong hold due to rivet handles
- Practical content scale inside
- Cut edge for easy pouring

Bottom details

- Aluminium capsulated base
- Energy-saving due to aluminium core
- Suitable for all common stoves incl. induction
- Even distribution of heat.





Saute pan 010210601-24 / 24cm m = 0 •





010200301-12 / 12cm / 0.75L 010200301-12 / 12cm / 0.75L 010200301-14 / 14cm / 1.0L 010200301-16 / 16cm / 1.0L 010200301-18 / 18cm / 1.5L 010200301-20 / 20cm / 2.0L





Three-tier steamer set

010201001-20 / 20cm 010201001-24 / 24cm





Casserole

010200101-24 / 24cm / 4.0L

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Stock pot

010200701-24 / 24cm / 7.0L





Milk pan

010210801-16 / 16cm / 1.0L





Deep frying pan 010210901-20 / 20cm





Frying pan 010210401-26 / 26cm







Elements



Elements frying pans are constructed from 1.8 mm die-cast aluminium with a 4.8mm base giving an exceptionally solid feel. The quality construction ensures even heat distribution and the dot induction base gives a perfect induction performance whilstremaining light enough to be able to use easily.

Elements has an ergonomic, soft touch handle that can be used in the oven up to temperatures of 160 degrees.

Features

- Solid die-cast 1.8mm aluminium construction
- Ergonomic, soft touch Bakelite handle
- Ilag Ultimate Swiss technology non stick PTFE coating

Base Details

- Solid 4.8mm Aluminium base with dot induction
- Suitable for all hobs including induction
- Even distribution of heat











Frying Pan 010710903-24 / 24cm





Frying Pan 010710903-28 / 28cm







Elite



Our Elite range is a practical and contemporary cookware. Made of high quality 18/10 stainless steel with a mirror polished finish, this range is perfectly suited for high performance cooking and can also be used in the oven.

Features

- High quality 18/10 stainless steel
- Riveted hollow handle made of stainless steel
- Easy pour rim
- Internal content scale
- Shatterproof glass and vented lids
- Aluminium encapsulated base technology
- Energy saving performance for fast and even heat distribution
- Suitable for all hob types including induction



Low Casserole 010900101-24 / 24cm 010900101-28 / 28cm









Sauce Pan

010900301-16 / 16cm 010900301-18 / 18cm 010900301-20 / 20cm









Stock Pot

010900701-20 / 20cm 010900701-24 / 24cm 010900701-26 / 26cm









Steamer

010901001-20 / 20cm









Essence



Essence frying pans are made of forged aluminium with a solid 4.8 mm base. All items are equipped with a dot induction base for even heat distribution and a perfect induction performance is guaranteed. Essence frying pans are coated with an eco-friendly PTFE- and PFOA free ceramic coating with a superior non-stick performance.

Features

- Forged aluminium
- PTFE- and PFOA free ceramic coating
- Ergonomic handle made of Bakelite
- Energy saving performance for fast and even heat distribution
- Suitable for all hob types including induction
- Oven safe up to 180 degrees







Whistling kettles from CHARTERHOUSE are the perfect addition for your tea or coffee time. All come with an induction base so that they quickly can do their job for you.

Product details

- High-quality stainless steel body
- Trigger function for easy usage
- Handles with soft touch silicon
- Fine color coating or stainless steel

Bottom details

- Aluminium capsulated base
- Suitable for all kind of stoves





Aquatic black 010121201-30 / 3.0L **# 8 0 0 0**



Aquatic red 010101201-30 / 3.0L **■ 8 0 0 0**



Aquatic cream 010131201-30 / 3.0L a 0 0 0



Aquatic maxi 010161201-50 / 5.0L



Aquatic compact 010101201-20 / 2.0L **600**



Aquatic stainless steel 010141201-30 / 3.0L **∭** ö ◊ • ●



Aquatic purple 010171201-28 / 2.8L





The new colanders and mixing bowls from CHARTERHOUSE are designed to make your preparation of delicious dishes easier. Especially the eye-catching and vivid colors of Stilo add a touch of design to your kitchen.



Product details

- High-quality stainless steel
- Stylish handle design for easy grip
- Mirror-polished interior
- Satin finished outside



Stilo green colander 010021701-24

Stable flat stainless steel bottom 24cm



Stilo green mixing bowl 010021801-24

Stable flat stainless steel bottom 24cm



Stilo purple colander 010031701-24

Stable flat stainless steel bottom 24cm



Stilo purple mixing bowl 010031801-24

Stable flat stainless steel bottom 24cm



Stilo pink colander 010041701-24

Stable flat stainless steel bottom 24cm



Stilo pink mixing bowl 010041801-24

Stable flat stainless steel bottom 24cm

