



MARKET
LEADING
INNOVATION

40

Million

MANUFACTURING

The number of products we produce globally each year. Our 7000 people, based in 3 groundbreaking manufacturing sites produce over 40 million pieces of cookware each year.

DISCOVER MORE AT
<https://www.meyergroup.co.uk>

70

Countries

GLOBAL VISION

Our cookware is distributed and sold in over 70 countries, worldwide. We produce over 125 ranges to appeal to consumers in all 4 corners of the globe. Our regional offices take their understanding of local cultures to shape our global brand.

DISCOVER MORE AT
<https://www.meyergroup.co.uk/about-meyer/meyer-global/>

7

Brands

MARKETING

A portfolio of market-leading brands to appeal to consumers in every country. One that embraces innovation and technologies, but also reflects handcrafted products, bringing choice and expertise to every market.

DISCOVER MORE AT
<https://www.meyergroup.co.uk/our-brands/>

1

Vision

INNOVATION

At the heart of our organisation is a truly innovative spirit. We invest time and expertise to re-imagine and reinvent our products to meet the ever-changing needs of you, our customers.

DISCOVER MORE AT
<https://www.meyergroup.co.uk/about-meyer/mission-values/>

A brighter tomorrow

MEYER[®]
GROUP LTD

Meyer is a global leader in bold, pioneering cookware. Our vision is to bring innovative and exciting cookware into people's homes. Over the last 3 decades we've always looked beyond today to see how we can shape tomorrow. Harnessing technology to imagine products that will revolutionise life in our kitchens.

Since 1938, Prestige has helped home cooks whip up family favourites and exciting new recipes with cookware and bakeware that get the job done and clean up fast. Engineered for fearless cooks, Circulon has committed to excellence in crafting the best nonstick cookware to cook boldly with long-lasting cookware they can count on.

For true gastronomes, our gourmet brands Hestan and Ruffoni help them reach new levels of culinary performance. And the ingenious ideas in our Meyer Accent range inspire food lovers to create magic moments.

Welcome to our world.



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INTRODUCING NEXT GENERATION COOKWARE

Founded in 1985 by a family of innovators; Circulon has been a pioneer in the cookware industry since the very beginning. From the world's first nonstick hard-anodized cookware, to the first coloured, dishwasher-safe, and induction-friendly versions too. Circulon's experience and insight has enabled the company to make technology breakthroughs, pushing the limits of what cookware can achieve.



35 YEARS IN THE MAKING

Since inventing the world's first nonstick hard-anodized pan, we've pushed the limits of cookware for over 35 years. Every insight, and every breakthrough, transforms how you cook. Circulon. Built for bold cooking.



WELCOME TO FEARLESS COOKING

You can be the cook you want to be. The master of a thousand bold recipes. Fearless in the face of any challenge. Circulon means no more scratched pans. No more scrubbing steel. And no more flaking nonstick. Because worrying about burning, sticking, flaking, and cleaning stops you from enjoying great food. So it's time to feel pride in every meal you make: confident it's cooked perfectly and safe to eat.



INVENTED FOR THE TOUGHEST COOKS

Transform the way you cook. We've pioneered major advances in cookware so you can cook with complete confidence. Our innovations set the standard: engineered for the most demanding cooks and built to last a lifetime. From hard-anodized cookware featuring our steel and nonstick circles, to durable and reliable equipment that complements your cooking, Circulon will change how you think about your kitchen.

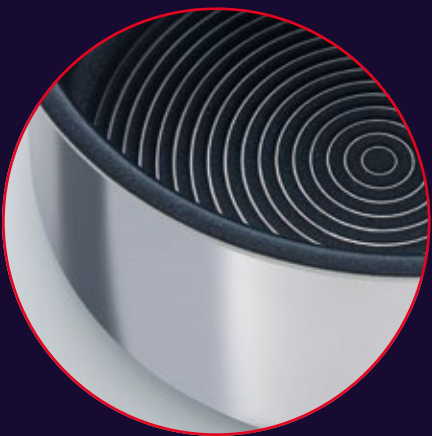
COOK FROM SCRATCH WITHOUT THE SCRATCHES

Steel circles protect the nonstick surface.
Tough cooking just found its match.

C Series



**INNOVATIVE FLAT
NONSTICK RIVETS**
Our unique, easy-to-clean
rivets are the ultimate in
convenience. Once you've
tried them, you'll never want
to go back.



**ULTRA-DURABLE
TRI-PLY BODIES**
Engineered for unrivalled heat control.
Our sealed rims protect against
corrosion and are truly dishwasher-safe.
Suitable for all stovetops including
induction. 260°C/500°F/Gas Mark 10
when used without a lid, Gas 7,
220°C/425°F when used with a lid.



**STYLISH STAY-COOL
HANDLES**
Beautifully crafted and
cleverly designed.
Cook without worry using our
stay-cool handles.



Saucepan 16cm/1.4L
Code: 30029
Case quantity: 2
Barcode: 5011275300295



Saucepan 18cm/1.9L
Code: 30014
Case quantity: 2
Barcode: 5011275300141



Saucepan 20cm/2.8L
Code: 30030
Case quantity: 2
Barcode: 5011275300301



Skillet 22cm/8.5"
Code: 30033
Case quantity: 4
Barcode: 5011275300332



Skillet 25cm/10"
Code: 30034
Case quantity: 4
Barcode: 5011275300349



Skillet 32cm/12.5"
Code: 30015
Case quantity: 3
Barcode: 5011275300158



Sauteuse 30cm/4.7L
Code: 30032
Case quantity: 2
Barcode: 5011275300325



Chef pan 24cm/3.3L
(with scraping spoon)
Code: 30017
Case quantity: 2
Barcode: 5011275300172



Stockpot 26cm/7.6L
Code: 30031
Case quantity: 2
Barcode: 5011275300318



3 piece set
(16, 18 & 20cm saucepans)
Code: 30035
Case quantity: 2
Barcode: 5011275300356



4 piece set
(18/20cm saucepans, 26cm/3.8L Saute w/HH,
25cm/10" Skillet)
Code: 30022
Case quantity: 1
Barcode: 5011275300226

BUILT FOR LIFE

We design our cookware to
tackle your biggest cooking
problems – that's why Circulon
nonstick lasts a lifetime.

It's next-generation technology
for next-level cooking.

COOK WITHOUT LIMITS.
WE'VE SPENT DECADES INNOVATING SO YOU
CAN COOK LIKE THERE'S NO TOMORROW



STEELSHIELD™
HYBRID NONSTICK



SEALED RIMS



METAL UTENSIL
SAFE



INDUCTION
SUITABLE



STAY-COOL
HANDLES



OVEN SAFE
To 260°C/500°F/
Gas Mark 10.



DISHWASHER
SAFE



LIMITED
LIFETIME
WARRANTY

CIRCULON®

STYLE

Food will not stick...guaranteed

A lifetime of exceptional cooking through our unique circular technology.



Pioneers of nonstick

As pioneers in the nonstick cookware industry we have spent the last 30 years constantly innovating, testing, researching and refining our products to ensure we bring you the best cookware for your culinary needs.

Whether it's a mid-week supper or a special dining occasion, food lovers everywhere trust Circulon to help them create the perfect dish for family and friends.



Deep size pans
for ultimate cooking convenience.



Extra thick steel base
for quick and even heating. Suitable for all hobs including induction.



Stylish stay cool handles
Oven safe handles and lids up to 260°C/500°F/Gas Mark 10.

Our pans go through the toughest tests to ensure the best performance every time.

To learn how we prove the claims for our cookware please visit <https://circulon.uk.com/pans-for-life>



Sauteuse 20cm/1.7L
Code: 88000
Case quantity: 2 Barcode: 5011275880001



Sauteuse 24cm/2.8L
Code: 88001
Case quantity: 2 Barcode: 5011275880018



Sauteuse 27cm/3.8L
Code: 88002
Case quantity: 2 Barcode: 5011275880025



Skillet 25cm/10"
Code: 88004
Case quantity: 4 Barcode: 5011275880049



Skillet 28cm/11"
Code: 88005
Case quantity: 4 Barcode: 5011275880056



Stirfry 30cm/12"
Code: 88006
Case quantity: 2 Barcode: 5011275880063



Deep Chef Casserole 26cm/5.2L
Code: 88007
Case quantity: 2 Barcode: 5011275880070



Stockpot 24cm/7.6L
Code: 88010
Case quantity: 2 Barcode: 5011275880100



3 Piece Set (16, 18 & 20cm Saucepans)
Code: 88008
Case quantity: 2 Barcode: 5011275880087



Induction suitable



Stay cool handles



Dishwasher safe



CIRCULON®

EXCELLENCE



HARD ANODIZED WITH CAST STAINLESS STEEL FITTINGS

Crafted from heavy gauge hard anodized materials, twice as hard as stainless steel, it provides exceptionally durable cookware that distributes heat quickly and evenly.



The details

NEXT GENERATION OF NONSTICK

Specially formulated 3-coat nonstick coating for exceptional food release. No oil necessary, food will not stick!

CIRCULAR HI-LOW GROOVE SYSTEM

Increases durability and ensures maximum performance from the nonstick surface.

NONSTICK INSIDE

Means cleaning is effortless, even in the dishwasher.

EXTRA THICK STEEL INDUCTION BASE

For optimum heat distribution and no hot spots.

INNOVATIVE FLAT-RIVET TECHNOLOGY

Designed for easy clean up.

SUITABLE FOR ALL COOKER TYPES

Including induction.

OVEN SAFE HANDLES AND LIDS





Up to 260°C / 500°F / Gas Mark 10.

TRULY DISHWASHER SAFE

Our pans are 3 times more resistant to dishwasher usage.

LIFETIME GUARANTEE

Suitable for

-  GAS
-  HALOGEN
-  RADIANT RING
-  SOLID PLATE
-  CERAMIC
-  INDUCTION
-  DISHWASHER SAFE



MILKPAN 16cm/1.4L

Code: 88900

Case quantity: 2 Barcode: 5011275889004



CHEF PAN 28cm/4.3L

Code: 88902

Case quantity: 2 Barcode: 5011275889028



SKILLET 22cm/8.5"

Code: 88903

Case quantity: 4 Barcode: 5011275889035



SKILLET 26cm/10.25"

Code: 88904

Case quantity: 4 Barcode: 5011275889042



SKILLET 30cm/11.75"

Code: 88905

Case quantity: 4 Barcode: 5011275889059



4 PIECE SET (16cm Milkpan, 16 & 18cm Saucepans, 26cm Skillet)

Code: 88914

Case quantity: 2 Barcode: 5011275889141



COV SAUTEUSE 26cm/2.8L

Code: 89916

Case quantity: 2 Barcode: 5011275889165



CIRCULON®

TOTAL



HARD ANODIZED WITH STAINLESS STEEL & PHENOLIC FITTINGS

Crafted from heavy gauge hard anodized materials, twice as hard as stainless steel, it provides exceptionally durable cookware that distributes heat quickly and evenly.



The details

NEXT GENERATION OF NONSTICK
Specially formulated 3-coat nonstick coating for exceptional food release. No oil necessary, food will not stick!

CIRCULAR HI-LOW GROOVE SYSTEM
Increases durability and ensures maximum performance from the nonstick surface.

NONSTICK INSIDE
Means cleaning is effortless, even in the dishwasher.

EXTRA THICK STEEL INDUCTION BASE
For optimum heat distribution and no hot spots.

SUITABLE FOR ALL COOKER TYPES
Including induction.

OVEN SAFE
To 180°C / 350°F / Gas Mark 4.

TRULY DISHWASHER SAFE
Our pans are 3 times more resistant to dishwasher usage.

LIFETIME GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- INDUCTION
- DISHWASHER SAFE



SKILLET 22cm/8.5"
Code: 83920
Case quantity: 4 Barcode: 5011275839207



SKILLET 25cm/10"
Code: 83921
Case quantity: 4 Barcode: 5011275839214



SKILLET 31cm/12.25"
Code: 83922
Case quantity: 4 Barcode: 5011275839221



STIRFRY 26cm/10.25"
Code: 83923
Case quantity: 4 Barcode: 5011275839238



EVERYDAY PAN 24cm/2.8L
Code: 83924
Case quantity: 2 Barcode: 5011275839245



STOCKPOT 24cm/5.7L
Code: 83933
Case quantity: 2 Barcode: 5011275839337



TWIN PACK (22 & 25cm Skillets)
Code: 83934
Case quantity: 2 Barcode: 5011275839344



MILKPAN 14cm/0.9L
Code: 83936
Case quantity: 2 Barcode: 5011275839368



SAUTEUSE 28cm
Code: 83954
Case quantity: 2 Barcode: 5011275839542



COVERED SKILLET 31cm/12.25"
Code: 83959
Case quantity: 2 Barcode: 5011275839597



STIRFRY 30cm/12"
Code: 83960
Case quantity: 2 Barcode: 5011275839603



3 PIECE SET (16, 18 & 20cm Saucepans)
Code: 83937
Case quantity: 2 Barcode: 5011275839375



4 PIECE SET (16 & 18cm Saucepans, 22cm Skillet, 24cm Covered Stirfry)
Code: 83947
Case quantity: 2 Barcode: 5011275839474



5 PIECE SET (14 & 16cm Saucepans, 20cm Stockpot, 25cm Skillet, 20cm Steamer Insert)
Code: 83935
Case quantity: 2 Barcode: 5011275839351

CIRCULON®

TOTAL



STAINLESS STEEL WITH PHENOLIC FITTINGS

Crafted from high quality stainless steel for superior durability and a brilliant polished finish.



The details

NEXT GENERATION OF NONSTICK
Specially formulated 3-coat nonstick coating for exceptional food release. No oil necessary, food will not stick!

CIRCULAR HI-LOW GROOVE SYSTEM
Increases durability and ensures maximum performance from the nonstick surface.

NONSTICK INSIDE
Means cleaning is effortless, even in the dishwasher.

EXTRA THICK STEEL INDUCTION BASE
For optimum heat distribution and no hot spots.

SUITABLE FOR ALL COOKER TYPES
Including induction.

OVEN SAFE
To 180°C / 350°F / Gas Mark 4.

TRULY DISHWASHER SAFE
Our pans are 3 times more resistant to dishwasher usage.

LIFETIME GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- INDUCTION
- DISHWASHER SAFE



SKILLET 22cm/8.5"
Code: 76600
Case quantity: 4 Barcode: 5011275766008



SKILLET 25cm/9.5"
Code: 76601
Case quantity: 4 Barcode: 5011275766015



SKILLET 30cm/12"
Code: 76602
Case quantity: 4 Barcode: 5011275766022



STIRFRY 26cm/10.25"
Code: 76603
Case quantity: 4 Barcode: 5011275766039



EVERYDAY PAN 24cm/2.8L
Code: 76604
Case quantity: 2 Barcode: 5011275766046



3 PIECE SET (16, 18 & 20cm Saucepans)
Code: 76608
Case quantity: 2 Barcode: 5011275766084



TWINPACK (20 & 28cm Skillets)
Code: 76614
Case quantity: 2 Barcode: 5011275766152



4 PIECE SET (16/18/20cm Saucepans, 28cm Skillet)
Code: 76615
Case quantity: 2 Barcode: 5011275766169

CIRCULON®

ULTRA-LASTING NONSTICK



DURABLE HEAVY GAUGE CARBON STEEL CONSTRUCTION

The full range benefits from our unique Ultra TOTAL® nonstick system as well as the new profile hi-low circular grooves.



The details

ULTRA TOTAL® NONSTICK SYSTEM
Inside and out, providing exceptional food release.

BAKED FOODS RELEASE WITH EASE
Clean-up is effortless.

SECURE GRIP HANDLES
For added comfort and control.

OVEN SAFE
To 230°C/450°F/Gas Mark 8.

DISHWASHER SAFE

LIMITED LIFETIME GUARANTEE



LARGE OVEN TRAY 10"x 15"

Code: 46127 W28/D44.5/H2.5cm
Case quantity: 6 Barcode: 5011275461279



RECTANGULAR CAKE TIN 9"x 13"

Code: 46128 W25/D39.5/H5cm
Case quantity: 6 Barcode: 5011275461286



ROUND CAKE TIN 9"

Code: 46129 W25/D29.5/H4cm
Case quantity: 6 Barcode: 5011275461293



SQUARE CAKE TIN 9"

Code: 46130 W25/D29/H4.5cm
Case quantity: 6 Barcode: 5011275461309



LOAF TIN 9"x 5"

Code: 46131 W14.5/D29/H7cm
Case quantity: 6 Barcode: 5011275461316



12 CUP MUFFIN TIN

Code: 46132 W26.5/D39/H3cm
Case quantity: 6 Barcode: 5011275461323



INSULATED BAKING SHEET 14"x 16"

Code: 46133 W35.5/D40.5/H2cm
Case quantity: 6 Barcode: 5011275461330



SPRINGFORM CAKE TIN 9" *

Code: 46134 W24.5/D24.5/H7cm
Case quantity: 6 Barcode: 5011275461347



ROASTER & RACK 15.5" x 12"

Code: 46135 W39.4/D30.7/H6.5cm
Case quantity: 3 Barcode: 5011275461354



SQUARE BAKING TRAY 30cm

Code: 46136 W33/D37.5/H1cm
Case quantity: 6 Barcode: 5011275461361



4 CUP YORKSHIRE PUDDING TIN

Code: 46137 W24.5/D29/H1.5cm
Case quantity: 6 Barcode: 5011275461378



LOOSE BASED CAKE TIN 8"

Code: 46138 W22/D22/H9.5cm
Case quantity: 6 Barcode: 5011275461385



* Please note that this product is not dishwasher safe.

CIRCULON®

ULTRA-LASTING NONSTICK



DURABLE HEAVY GAUGE CARBON STEEL CONSTRUCTION

The full range benefits from our unique Ultra TOTAL® nonstick system as well as the new profile hi-low circular grooves.



The details

ULTRA TOTAL® NONSTICK SYSTEM
Inside and out, providing exceptional food release.

BAKED FOODS RELEASE WITH EASE
Clean-up is effortless.

SECURE GRIP HANDLES
For added comfort and control.

OVEN SAFE
To 230°C/450°F/Gas Mark 8.

DISHWASHER SAFE

LIMITED LIFETIME GUARANTEE



12 CUP BUN TIN

Code: 46139 W26.5/D39/H2cm
Case quantity: 6 Barcode: 5011275461392



LOOSE BASE FLAN TIN

Code: 46140 W26/D30.5/H3.5cm
Case quantity: 6 Barcode: 5011275461408



ROASTER 15.5" x 12"

Code: 46421 W39.4/D30.7/H6.5cm
Case quantity: 6 Barcode: 5011275464218



ROUND CAKE TIN 8"

Code: 47612 W22/D27/H4cm
Case quantity: 6 Barcode: 5011275476129



MINI OVEN TRAY

Code: 47251 W17.5/D14.5/H2.5cm
Case quantity: 6 Barcode: 5011275472510



SMALL OVEN TRAY

Code: 47252 W29.5/D20/H2.5cm
Case quantity: 6 Barcode: 5011275472527



SMALL ROASTER

Code: 47253 W29.5/D20/H4cm
Case quantity: 6 Barcode: 5011275472534



ROAST & BAKE SET ULTIMUM

Code: 47038 W25/D39.5/H5cm & W25/D29/H4.5cm
Case quantity: 6 Barcode: 5011275470387



CIRCULON®

ULTRA-LASTING NONSTICK



DURABLE HEAVY GAUGE CARBON STEEL CONSTRUCTION

Designed with the confident cook in mind, each product comes with our unique Total® nonstick system. Easy food release that saves time and effort and delivers the perfect baking performance.



The details

- TOTAL® NONSTICK SYSTEM**
Inside and out, providing exceptional food release.
- BAKED FOODS RELEASE WITH EASE**
Clean-up is effortless.
- OVEN SAFE**
To 230°C/450°F/Gas Mark 8.
- PERFECT, EVEN BAKING PERFORMANCE**
- DISHWASHER SAFE**
- LIMITED LIFETIME GUARANTEE**



LARGE OVEN TRAY 10" x 15"
Code: 46141 W29/D44/3cm
Case quantity: 6 Barcode: 5011275461415



RECTANGULAR CAKE TIN 9" x 13"
Code: 46143 W25.5/D39/H5.5cm
Case quantity: 6 Barcode: 5011275461439



ROUND CAKE TIN 9"
Code: 46144 W25.5/D29/H4.5cm
Case quantity: 6 Barcode: 5011275461446



SQUARE CAKE TIN 9"
Code: 46145 W25.5/D29/H4.5cm
Case quantity: 6 Barcode: 5011275461453



LOAF TIN 9" x 5"
Code: 46146 W15.5/D29/H7.5cm
Case quantity: 6 Barcode: 5011275461460



12 CUP MUFFIN TIN
Code: 46147 W28/D39.5/H3.5cm
Case quantity: 6 Barcode: 5011275461477



SQUARE BAKING TRAY 14.5" x 13.5"
Code: 46150 W0/D0/H0cm
Case quantity: 6 Barcode: 000000000000



SPRINGFORM CAKE TIN 9" *
Code: 46148 W24.5/D24.5/H7cm
Case quantity: 6 Barcode: 5011275461484



8" LOOSE BASE ROUND CAKE TIN
Code: 47122 W22/D22/H9.5cm
Case quantity: 6 Barcode: 5011275471223



* Please note that this product is not dishwasher safe.

CIRCULON®

ULTRA-LASTING NONSTICK



DURABLE HEAVY GAUGE CARBON STEEL CONSTRUCTION

Designed with the confident cook in mind, each product comes with our unique Total® nonstick system. Easy food release that saves time and effort and delivers the perfect baking performance.



The details

- TOTAL® NONSTICK SYSTEM**
Inside and out, providing exceptional food release.
- BAKED FOODS RELEASE WITH EASE**
Clean-up is effortless.
- OVEN SAFE**
To 230°C/450°F/Gas Mark 8.
- PERFECT, EVEN BAKING PERFORMANCE**
- DISHWASHER SAFE**
- LIMITED LIFETIME GUARANTEE**



7" LOOSE BASE SANDWICH TIN
Code: 47123 W19/D19/H5cm
Case quantity: 6 Barcode: 5011275471230



SMALL OVEN TRAY
Code: 47124 W29/D18/H3cm
Case quantity: 6 Barcode: 5011275471247



LARGE ROASTER
Code: 47450 W39/D31.5/H7cm
Case quantity: 6 Barcode: 5011275474507



ROAST & BAKE SET (Rectangular Cake Tin & Square Cake Tin)
Code: 47039 W25.5/D29/H4.5cm & W25.5/D39/H5.5cm
Case quantity: 6 Barcode: 5011275470394



CIRCULON®

DURABLE STAINLESS STEEL WITH UNIQUE CIRCULON NONSTICK TECHNOLOGY
Crafted from precision Japanese stainless steel with Circulon hi-low groove handles and nonstick blades.



The details

CIRCULON HI-LOW GROOVE HANDLE
Designed for the ultimate control and comfort.

HIGH PRECISION JAPANESE STEEL
With dual tapered edge for lasting effortless performance.

NONSTICK BLADE TECHNOLOGY
Evenly placed holes and ridges combine for effortless food release.

HANDWASH ONLY

LIMITED LIFETIME WARRANTY



8" CHEF KNIFE
Code: 48232
Case quantity: 6 Barcode: 5011275482328



7" SANTOKU KNIFE
Code: 48233
Case quantity: 6 Barcode: 5011275482335



8" BREAD KNIFE
Code: 48234
Case quantity: 6 Barcode: 5011275482342



8" SLICER KNIFE
Code: 48235
Case quantity: 6 Barcode: 5011275482359



6" UTILITY KNIFE
Code: 48236
Case quantity: 6 Barcode: 5011275482366



5" SERRATED UTILITY KNIFE
Code: 48237
Case quantity: 6 Barcode: 5011275482373



3.5" PARING KNIFE
Code: 48238
Case quantity: 6 Barcode: 5011275482380



6 PIECE KNIFE BLOCK SET (8" Chef, 8" Slicer, 8" Bread, 5" Utility, 3.5" Paring)
Code: 48239
Case quantity: 4 Barcode: 5011275482397



3 PIECE KNIFE SET (8" Chef, 6" Utility, 3.5" Paring)
Code: 48293
Case quantity: 4 Barcode: 5011275482939

CIRCULON®

ADVANCED HEAT RESISTANT NYLON AND DURABLE STAINLESS STEEL.
Crafted to give you greater functionality in the kitchen.
Handy gadgets with comfortable soft grip handles and hanging loops for added convenience.



The details

ADVANCED HEAT RESISTANT HEAD To 200°C.

COMFORT GRIP HANDLE

NYLON HEADS
Recommended for nonstick pans

FUNCTIONAL STAINLESS STEEL HEADS
Stylish and long lasting.

ADVANCED HEAT RESISTANT HEAD ON LOCKING SERVING TONGS
Safe to 230°C and ideal for nonstick pans.

SOFT TOUCH HANDLES
Designed for a comfortable, confident grip.

CONVENIENT HANGING LOOP
Save space in your kitchen.

MULTI-FUNCTIONAL KITCHEN & HERB SCISSORS
With an integrated bottle opener, herb stem cutter and herb strippers to remove fresh herbs from tough stems.

DISHWASHER SAFE

QUALITY ASSURANCE GUARANTEE



SLOTTED SPOON
Code: 46609
Case quantity: 6 Barcode: 5011275466090



MASHER
Code: 46612
Case quantity: 6 Barcode: 5011275466120



Y PEELER
Code: 47042
Case quantity: 6 Barcode: 5011275470424



CAN OPENER
Code: 47043
Case quantity: 6 Barcode: 5011275470431



PIZZA CUTTER
Code: 47044
Case quantity: 6 Barcode: 5011275470448



HAND GRATER
Code: 47045
Case quantity: 6 Barcode: 5011275470455



TRADITIONAL PEELER
Code: 47046
Case quantity: 6 Barcode: 5011275470462



KITCHEN & HERB SCISSORS
Code: 47207
Case quantity: 3 Barcode: 5011275472077

Range Comparison



| RANGE | C SERIES | STYLE |
|--------------------|------------------------------|------------------------------|
| MATERIAL | CLAD TRI-PLY | HARD ANODIZED |
| NON-STICK | YES | YES |
| DISHWASHER SAFE | YES | YES |
| INDUCTION SUITABLE | YES | YES |
| LID TYPE | TEMPERED GLASS | STAINLESS STEEL |
| HANDLE | STAINLESS STEEL | STAINLESS STEEL |
| OVEN SAFE | 180°C / 350°F Gas Mark 4* | 260°C / 500°F Gas Mark 10 |
| GUARANTEE | LIMITED LIFETIME | LIFETIME GUARANTEE |

*With lids.



| EXCELLENCE | TOTAL HARD ANODIZED | TOTAL STAINLESS STEEL |
|------------------------------|-----------------------------|-----------------------------|
| HARD ANODIZED | HARD ANODIZED | STAINLESS STEEL |
| YES | YES | YES |
| YES | YES | YES |
| YES | YES | YES |
| YES | YES | YES |
| STAINLESS STEEL | TEMPERED GLASS | TEMPERED GLASS |
| STAINLESS STEEL | PHENOLIC | PHENOLIC |
| 260°C / 500°F Gas Mark 10 | 180°C / 350°F Gas Mark 4 | 180°C / 350°F Gas Mark 4 |
| LIFETIME GUARANTEE | LIFETIME GUARANTEE | LIFETIME GUARANTEE |

NEXT GENERATION COOKWARE

EARTH PAN

TOXIN-FREE CERAMIC NON-STICK

MADE FROM RECYCLED & RECYCLABLE MATERIALS

GOING ONE STEP FURTHER...

THE FUTURE IS IN YOUR HANDS
Earth Pan is a pioneering product made to optimise performance and minimise its environmental impact. Made from recycled and recyclable materials, and produced in an energy efficient way using 88% less CO2 emissions.

WE KNOW LITTLE CHANGES CAN MAKE A BIG DIFFERENCE
70% of consumers want to live a more eco-friendly lifestyle, so we decided to change things for the better.



MADE USING 88% LESS CO2 EMISSIONS*

LOOK INSIDE EVERY HANDLE IS UNIQUE
BECAUSE I'M MADE USING RECYCLED PLASTIC
HELPING TO CARE FOR OUR PLANET



RECYCLED & RECYCLABLE MATERIALS

TOXIN-FREE CERAMIC NON-STICK

THOUGHTFUL PACKAGING

*Range made with 100% recycled aluminium that produces 88% less CO2 emissions than production using primary aluminium.



TOXIN-FREE CERAMIC NON-STICK

Safe, durable and healthy.



EASY GRIP HANDLES

Made from recycled ocean plastics - safe for you, safe for the environment.



We are mindful of the impact packaging has on the environment, so we're always thinking of ways we can improve it.



100% RECYCLABLE AND BIODEGRADABLE PACKAGING
Simply pop in your recycling bin and help us dispose of our packaging responsibly.



NO PLASTIC OR SHRINKWRAP
We've made every effort to ensure that every part of our packaging is made from recycled and recyclable materials.



LOW IMPACT PRINT DYES
True to our word, we even print our packaging with inks that are more eco-friendly.



FRYPAN 20cm
Code: 12729
Case quantity: 4 Barcode: 5000263127297



FRYPAN 24cm
Code: 12730
Case quantity: 4 Barcode: 5000263127303



FRYPAN 28cm
Code: 12731
Case quantity: 4 Barcode: 5000263127310



COVERED FRYPAN 28cm
Code: 12732
Case quantity: 4 Barcode: 5000263127327



STIRFRY 28cm
Code: 12733
Case quantity: 4 Barcode: 5000263127334



SQUARE GRILL PAN 28cm
Code: 12734
Case quantity: 4 Barcode: 5000263127341



STOCKPOT 28cm/7.5L
Code: 12728
Case quantity: 4 Barcode: 5000263127280



3 PIECE SET (16, 18 & 20cm Saucepans)
Code: 12735
Case quantity: 1 Barcode: 5000263127358



Suitable for all hobs including induction.



Dishwasher safe for convenience.



5 year guarantee.



Made from recycled aluminium for quality and performance.



Heat resistant handles made from recycled plastic bags.



Shatterproof glass lids to keep a safe eye on your cooking.



Gas



Halogen



Radiant ring



Solid plate



Ceramic



Induction



Dishwasher safe



Range Comparison



| RANGE | EARTHPAN |
|--------------------|--|
| MATERIAL | 100% RECYCLED ALUMINIUM |
| CERAMIC NON-STICK | YES |
| DISHWASHER SAFE | YES |
| INDUCTION SUITABLE | YES |
| LID TYPE | TEMPERED GLASS |
| HANDLE | HEAT RESISTANT & MADE FROM RECYCLED PLASTIC BAGS |
| OVEN SAFE | NOT SUITABLE |
| GUARANTEE | 5 YEAR |



THE FUTURE IS IN
YOUR HANDS

Prestige[®]
EST. 1938

80 years of know-how

Want to know the secret of cooking nutritious tasty food that everyone loves?

We can help you take care of your family and be an everyday mealtime hero! Prestige knows modern life is busy. Sometimes too busy. You're juggling work, kids, social lives and everything in between.

We're here to help you choose the right products for your kitchen. Practical, quality designs that make cooking easier, more enjoyable and cleaning up less of a chore!

We've been trusted by generations for over 80 years. Using our expertise and customer research, our mission is to create problem solving products that save time and fuss in the kitchen. From first timers to experienced cooks, we're the brand you can rely on whenever you need us. Prestige. Cooking made easy.



because family
comes together
in the kitchen

cooking up
great ideas
for over 80 years!



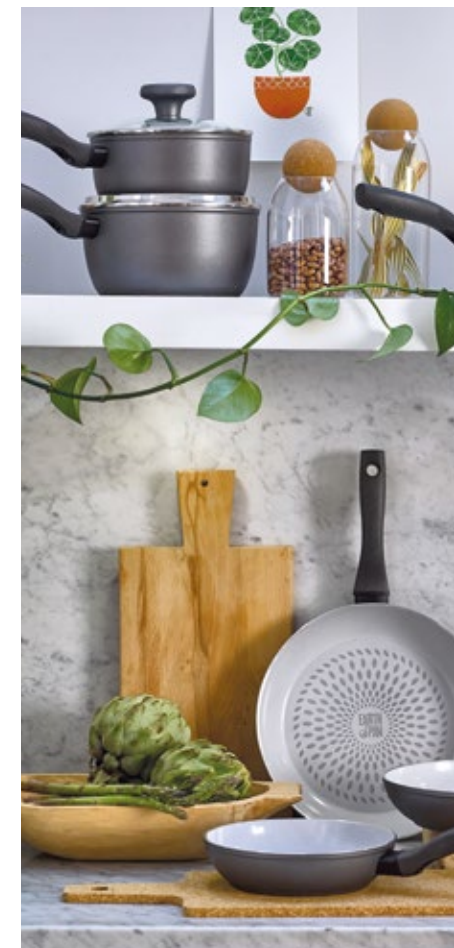
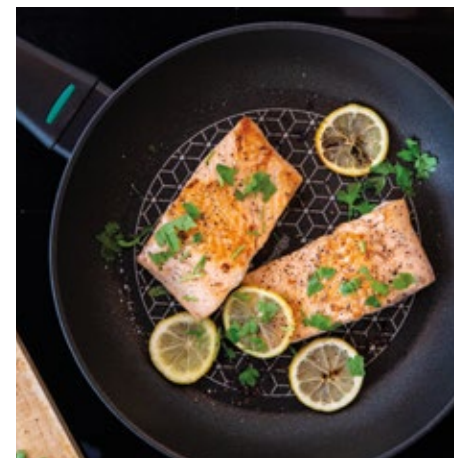
Everyday mealtime heroes

We design and manufacture cookware and bakeware for the everyday mealtime heroes, to make your life easier in the kitchen.

From sustainable Eco ranges, to cookware with clever heat indicators, we've got every home cook covered to make mealtimes easier and more enjoyable – with less time spent cleaning up!



washing up or
snuggling
up?



Built to last as long as the memories

We exist to make busy home cooks feel supported and stress-free in the kitchen.

We design products that are built for the way YOU cook today, focusing on simplicity and helpfulness.

for when only
fast food
will do...

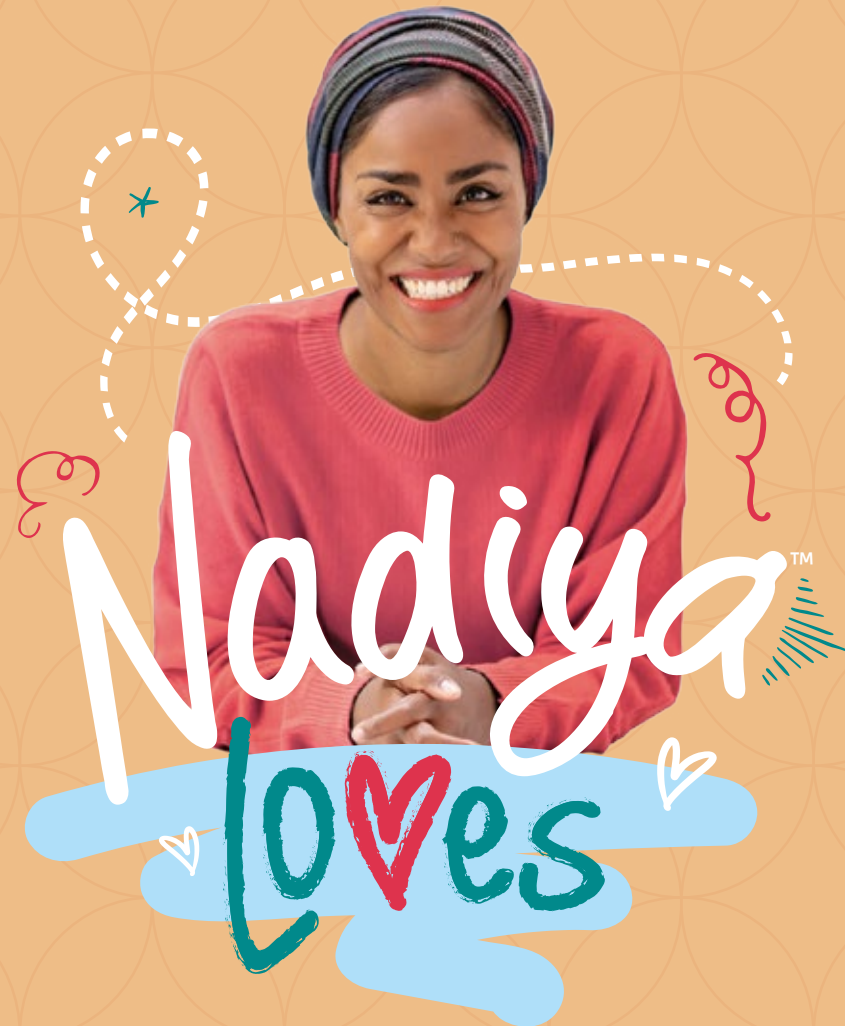
Cooking made easy

Prestige, we're practically one of the family.

Discover helpful cookware that lets you make the food you love for those you love.



Prestige®
EST. 1938



THE PARTNERSHIP OF NADIYA & PRESTIGE IS BASED ON
SHARED BELIEFS AND VALUES. PUTTING FAMILY,
AND COOKING WITH SIMPLICITY AND EASE AT THE CENTRE
OF OUR THINKING; CREATING REAL FOOD,
FOR REAL PEOPLE TO ENJOY.



"SUPER NON-STICK,
STACKABLE & SPACE
SAVING - PERFECT!"



A SET OF PANS
THAT DOES IT ALL
COOKS, FRIES &
BAKES - PERFECT!



4 PIECE SET
(18cm Covered Saucepan,
24cm Stockpot, 26cm Everyday Pan,
28cm Frypan, Multisize Lid)
Code: 12660
Case quantity: 1
Barcode: 5000263126603



TWIN PACK FRYPAN SET
(24, 26cm Deep Capacity Frypan,
Multisize Lid)
Code: 12661
Case quantity: 2
Barcode: 5000263126610



LIDDED WOK & STEAMER 26cm
Code: 12678
Case quantity: 2
Barcode: 5000263126788



Oven safe up to 180°C /
350°F / Gas Mark 4



All hob
suitable base



Dishwasher
safe



Space saving



10 year
g uarantee

YOU'LL LOVE MY
HARD-WORKING
CAST ALUMINIUM
ROASTER - TAKE IT
FROM HOB, TO
OVEN, TO TABLE!



ROASTER 39x25cm
Code: 48536
Case quantity: 4
Barcode: 5000263485366



Oven safe up to 200°C /
400°F / Gas Mark 6



All hob
suitable base



Dishwasher
safe



10 year
guarantee

HOB,
OVEN, BBQ -
THESE PANS
CAN TAKE
THE HEAT!



CASSEROLE 4.5L
Code: 48548
Case quantity: 2
Barcode: 5000263485489



SKILLET 25cm
Code: 48549
Case quantity: 2
Barcode: 5000263485496



GRILL PAN 27cm
Code: 48550
Case quantity: 2
Barcode: 5000263485502



Oven safe up to 240°C /
475°F / Gas Mark 9



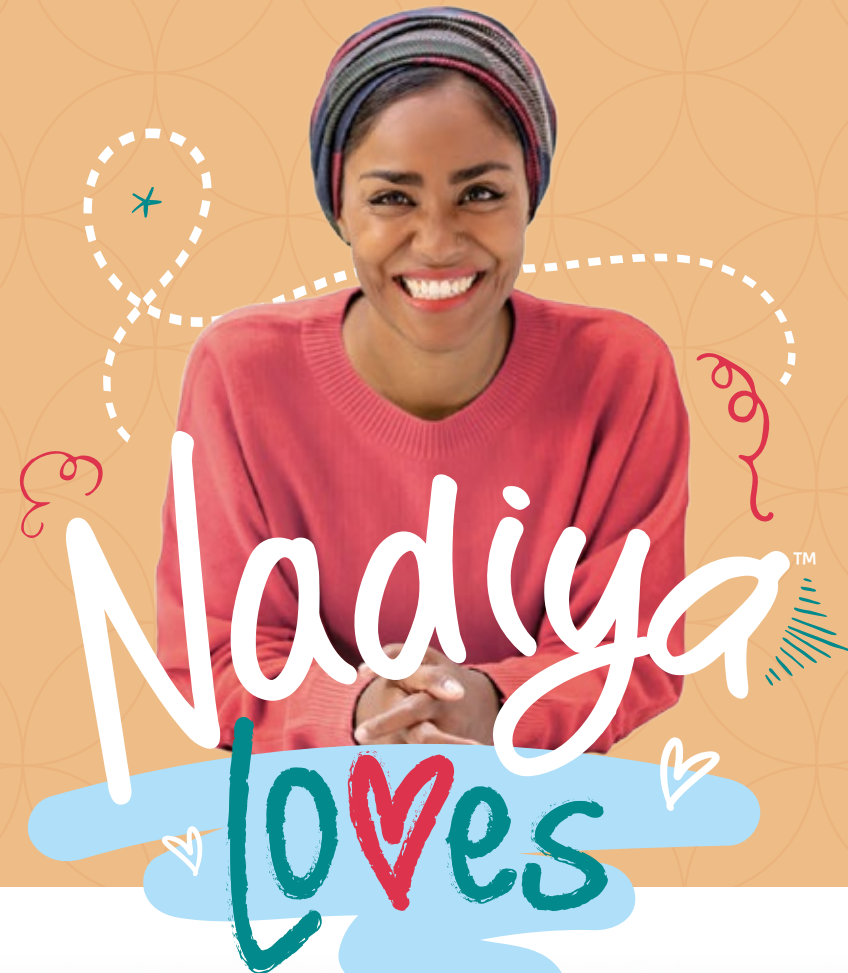
All hob
suitable base



Season with your
own flavours



Lifetime
guarantee



**TEXTURED SURFACE FOR PERFECT
NON-STICK PERFORMANCE**

**HANDY INTERNAL MEASUREMENTS HELP YOU TO MATCH
YOUR RECIPE TO THE RIGHT TIN**



THE PARTNERSHIP OF NADIYA & PRESTIGE IS BASED
ON SHARED BELIEFS AND VALUES. PUTTING FAMILY,
AND COOKING WITH SIMPLICITY AND EASE AT THE
CENTRE OF OUR THINKING; CREATING REAL FOOD,
FOR REAL PEOPLE TO ENJOY.



12 CUP MUFFIN TIN
Code: 48537 W34.7/D26.6/H3.2cm
Case quantity: 6
Barcode: 5000263485373



SPRINGFORM CAKE TIN 9"
Code: 48542 W23.7/D23.7/H7cm
Case quantity: 6
Barcode: 5000263485427



BROWNIE TIN 13"x 7"
Code: 48546 W34.3/D20.3/H3cm
Case quantity: 6
Barcode: 5000263485465



SQUARE CAKE TIN 9"
Code: 48540 W23.9/D23.9/H5cm
Case quantity: 6
Barcode: 5000263485403



ROUND CAKE TIN 9"
Code: 48541 W24.5/D24.5/H5cm
Case quantity: 6
Barcode: 5000263485410



LOAF TIN 9"x 5"
Code: 48543 W24.4/D14.5/H6.4cm
Case quantity: 6
Barcode: 5000263485434

THE LIGHTER
NON-STICK
COATING CREATES
PERFECTLY
EVEN BAKES



Oven safe up to 230°C /
450°F / Gas Mark 8



Dishwasher
safe



Rolled edge for
added strength

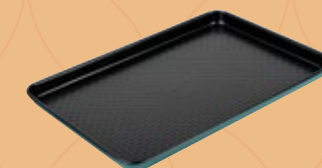


10 year
guarantee

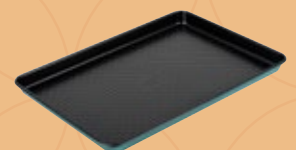
RETAINS
HEAT FOR
PERFECTLY
CRISPED
ROASTS



**MEDIUM ROAST & BAKE
TIN 9"x 13"**
Code: 48544 W34.8/D25/H6.2cm
Case quantity: 6
Barcode: 5000263485441



LARGE OVEN TRAY 10"x 15"
Code: 48539 W39.5/D27/H2.2cm
Case quantity: 6
Barcode: 5000263485397



MEDIUM OVEN TRAY 9"x 13"
Code: 48538 W34.4/D24.4/H2.2cm
Case quantity: 6
Barcode: 5000263485380



Oven safe up to 220°C /
425°F / Gas Mark 7



Dishwasher
safe



Rolled edge for
added strength



10 year
guarantee

Prestige®
EST. 1938

THE WORLD'S FRIENDLIEST PLANT BASED NON-STICK

RECYCLED & RECYCLABLE
ECO
BETTER FOR US ALL

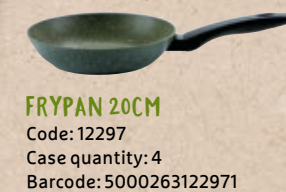


DOING OUR BIT FOR THE PLANET
We're committed to making cooking green, more efficient and sustainable. Eco is made from recycled materials and fully recyclable too. Its plant based non-stick is healthy, durable and better for us all.

ONE PAN = ONE TREE
Working with Tree Aid in Africa. So for every pan we sell, we'll plant a tree and give back to communities affected by climate change.



1 PAN = 1 TREE PLANTED



Perfect heat distribution for energy efficient cooking.

Stay cool soft grip handles for heat resistance and comfort.

Oven safe up to 150°C/300°F/Gas Mark 2.

Suitable for all hobs including induction.

Shatterproof glass lids to keep a safe eye on your cooking.

Dishwasher safe for convenience.

5 5 Year guarantee

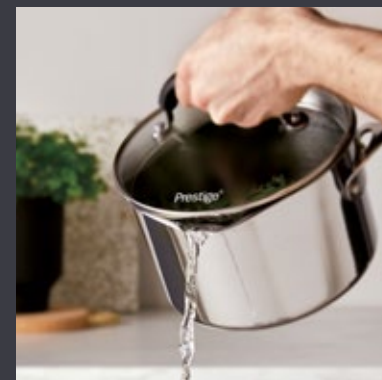


Prestige®
EST. 1938

10 YEAR GUARANTEE
★★★★★

MADE TO LAST STAINLESS STEEL

DURABLE EVERYDAY COOKWARE
WITH EASY STRAINING FEATURE
TRULY MADE TO LAST



DOUBLE SIDED STRAINING LID
WITH 2 SIZES & EASY POURING

SUNRAY FINISH INTERIOR
WITH MEASUREMENT SCALE

MIRROR POLISHED
STAINLESS STEEL BODIES
EASY TO CLEAN & MAINTAIN

HIGH QUALITY ENCAPSULATED STEEL BASE
ENSURES FAST, EVEN HEAT DISTRIBUTION -
ELIMINATING HOT SPOTS



FRYPAN 21cm
Code: 70816
Case quantity: 4
Barcode: 5000263708168



FRYPAN 29cm
Code: 70817
Case quantity: 4
Barcode: 5000263708175



MILKPAN 14cm
Code: 70818
Case quantity: 4
Barcode: 5000263708182



SAUCEPAN 16cm
Code: 70819
Case quantity: 4
Barcode: 5000263708199



SAUCEPAN 18cm
Code: 70820
Case quantity: 4
Barcode: 5000263708205



SAUCEPAN 20cm
Code: 70821
Case quantity: 4
Barcode: 5000263708212



**5 PIECE SET (14cm Milkpan,
16, 18, 20cm Saucepans and 26cm Frypan)**
Code: 70823
Case quantity: 1
Barcode: 5000263708236

*For over 80 years - we've been designing products
to make your life easier in the kitchen*



Oven safe up to
180°C/350°F/Gas Mark 4.



Suitable for all hobs
including induction.



Dishwasher safe
for convenience.



Stay cool fittings.



10 Year guarantee.

Prestige®
EST. 1938

10 YEAR GUARANTEE
★★★★★

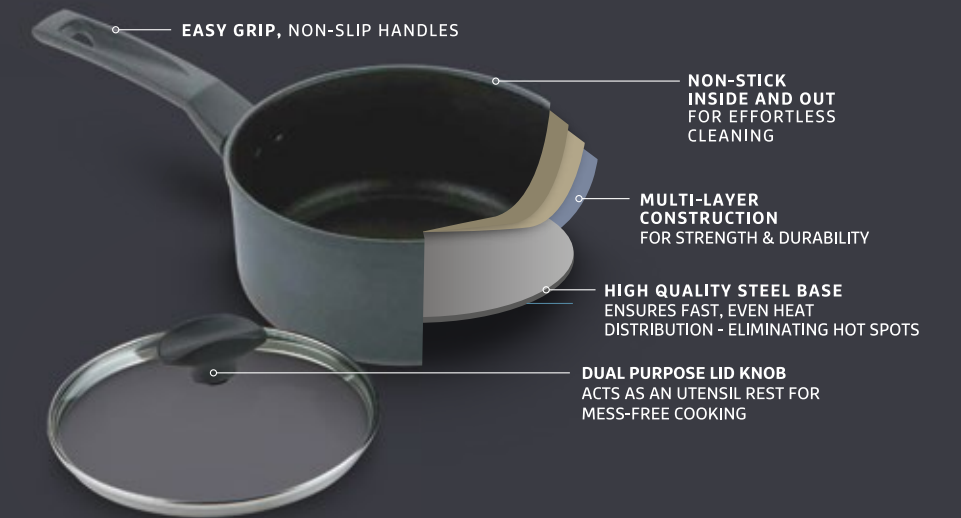
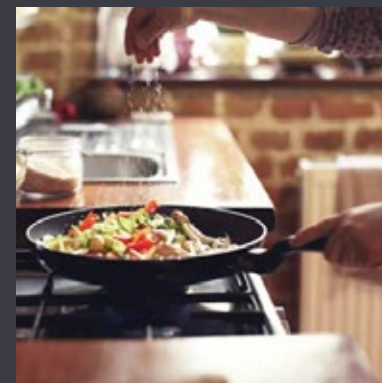
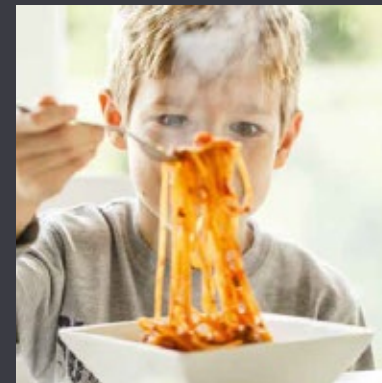
9x TOUGHER

Than Titanium

— DIMPLED SURFACE —
EASY RELEASE NON-STICK FOR
LOW FAT HEALTHY COOKING



*For over 80 years - we've been designing products
to make your life easier in the kitchen*



FRYPAN 21cm
Code: 11936
Case quantity: 4
Barcode: 5000263119360



FRYPAN 25cm
Code: 11937
Case quantity: 4
Barcode: 5000263119377



FRYPAN 29cm
Code: 11938
Case quantity: 4
Barcode: 5000263119384



STIRFRY 29cm
Code: 11939
Case quantity: 4
Barcode: 5000263119391



EGG POACHER 20cm
Code: 12079
Case quantity: 4
Barcode: 5000263120793



**TWIN PACK FRYPAN SET
(21 & 29cm)**
Code: 12074
Case quantity: 2
Barcode: 5000263120748



STOCKPOT 24cm/5.7L
Code: 12040
Case quantity: 4
Barcode: 5000263120403



**3 PIECE SET (16, 18 & 20cm
Saucepans)**
Code: 11941
Case quantity: 2
Barcode: 5000263119414



**5 PIECE SET (14cm Milkpan,
16, 18, 20cm Saucepans and 25cm Frypan)**
Code: 12041
Case quantity: 1
Barcode: 5000263120410

Coated with a durable material that's 9x tougher than titanium for the challenges of a busy family kitchen.



Oven safe up to
180°C/350°F/Gas Mark 4.



Suitable for all hobs
including induction.



Dishwasher safe
for convenience.



Stay cool fittings.



10 Year guarantee.

Prestige®
EST. 1938

10 YEAR GUARANTEE
★★★★★

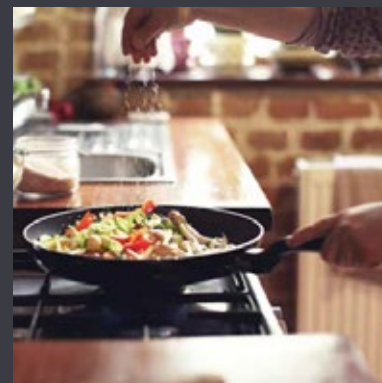
9X TOUGHER

Than Titanium

— EASY RELEASE NON-STICK FOR —
LOW FAT HEALTHY COOKING



*For over 80 years - we've been designing products
to make your life easier in the kitchen*



FRYPAN 21cm
Code: 76321
Case quantity: 4
Barcode: 5000263763211



FRYPAN 25cm
Code: 76322
Case quantity: 4
Barcode: 5000263763228



FRYPAN 29cm
Code: 76323
Case quantity: 4
Barcode: 5000263763235



STIRFRY 31cm
Code: 76332
Case quantity: 4
Barcode: 5000263763327



**STIRFRY WITH HELPER
HANDLE 30cm**
Code: 76325
Case quantity: 2
Barcode: 5000263763259



MILKPAN 14cm
Code: 76331
Case quantity: 4
Barcode: 5000263763310



3 PIECE SET (16, 18 & 20cm Saucepans)
Code: 76327
Case quantity: 1
Barcode: 5000263763273

Coated with a durable material that's 9x tougher than titanium for the challenges of a busy family kitchen.



Oven safe up to
180°C/350°F/Gas Mark 4.



Suitable for all hobs
including induction.



Dishwasher safe
for convenience.



Stay cool fittings.



10 Year guarantee.

Prestige®
EST. 1938

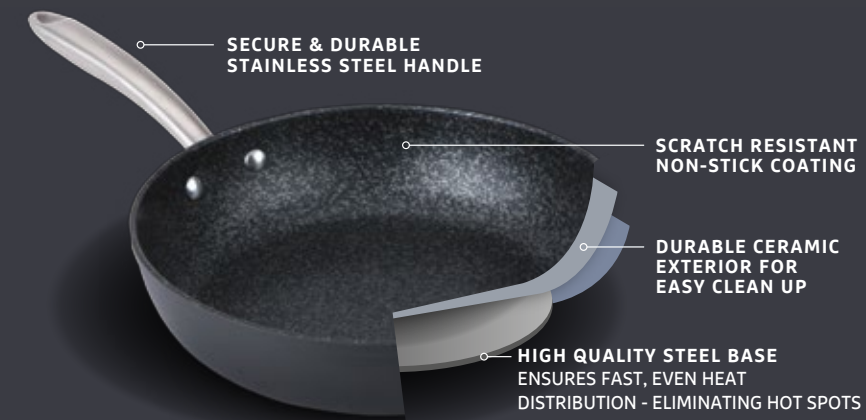
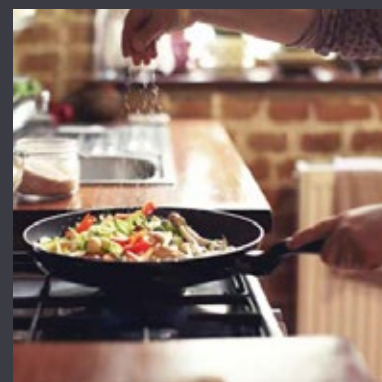
25 YEAR GUARANTEE
★★★★★

SCRATCH GUARD

TOUGHENED NON-STICK COATING
KEEPS YOUR PANS LOOKING & PERFORMING
LIKE NEW FOR LONGER



*For over 80 years - we've been designing products
to make your life easier in the kitchen*



FRYPAN 21cm
Code: 11890
Case quantity: 4
Barcode: 5000263118905



FRYPAN 25cm
Code: 11891
Case quantity: 4
Barcode: 5000263118912



FRYPAN 29cm
Code: 11892
Case quantity: 4
Barcode: 5000263118929



STIRFRY 29cm
Code: 11893
Case quantity: 4
Barcode: 5000263118936



**COVERED CHEF'S
CASSEROLE 28cm**
Code: 11898
Case quantity: 4
Barcode: 5000263118981



**TWIN PACK FRYPAN SET
(21 & 25cm)**
Code: 11899
Case quantity: 4
Barcode: 5000263118998



**3 PIECE SET
(16, 18 & 20cm Saucepans)**
Code: 11896
Case quantity: 2
Barcode: 5000263118967



**5 PIECE SET (16, 18 & 20cm Saucepans,
24cm/5.7L Stockpot, 25cm Frypan)**
Code: 11854
Case quantity: 1
Barcode: 5000263118547

Coated with a scratch resistant non-stick coating to help you more in the kitchen.



Oven safe up to
260°C/500°F/Gas Mark 10.



Suitable for all hobs
including induction.



Dishwasher safe
for convenience.



Scratch resistant.



25 Year guarantee.

Prestige®
EST. 1938

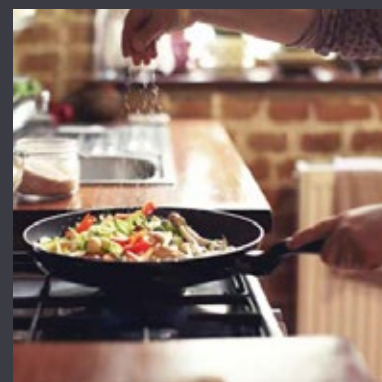
10 YEAR GUARANTEE
★★★★★

SCRATCH GUARD

TOUGHENED NON-STICK COATING
KEEPS YOUR PANS LOOKING & PERFORMING
LIKE NEW FOR LONGER



*For over 80 years - we've been designing products
to make your life easier in the kitchen*



FRYPAN 21cm
Code: 76338
Case quantity: 4
Barcode: 5000263763389



FRYPAN 25cm
Code: 76339
Case quantity: 4
Barcode: 5000263763396



FRYPAN 29cm
Code: 76340
Case quantity: 4
Barcode: 5000263763402



**STIRFRY WITH HELPER
HANDLE 29cm**
Code: 76341
Case quantity: 4
Barcode: 5000263763419



MILKPAN 14cm
Code: 76346
Case quantity: 4
Barcode: 5000263763464



**TWIN PACK FRYPAN SET
(25 & 29cm)**
Code: 76342
Case quantity: 4
Barcode: 5000263763426



**3 PIECE SET
(16, 18 & 20cm Saucepans)**
Code: 76343
Case quantity: 2
Barcode: 5000263763433



**5 PIECE SET (16, 18 & 20cm Saucepans,
24cm/5.7L, Stockpot, 25cm Frypan)**
Code: 76345
Case quantity: 1
Barcode: 5000263763457

Coated with a scratch resistant non-stick coating to help you more in the kitchen.



Oven safe up to
260°C/500°F/Gas Mark 10.



Suitable for all hobs
including induction.



Dishwasher safe
for convenience.



Scratch resistant.



10 Year guarantee.



The on handle heat indicator turns green when your cookware is at the perfect temperature to start cooking.



The details

GREEN HEAT INDICATOR
Heat indicator turns green when your cookware is at the perfect temperature to start cooking.

REAL DIAMOND INFUSED NON-STICK
Superior hardness for a pan that lasts and enhances cooking performance .

OVEN SAFE
Up to 180°C/350°F/Gas Mark 4.

SUITABLE FOR ALL HOBS
Including induction.

DISHWASHER SAFE

HEAT RESISTANT HANDLES

5 YEAR GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- INDUCTION
- DISHWASHER SAFE



FRYPAN SMALL 20cm
Code: 10881
Case quantity: 2 Barcode: 5000263108814



FRYPAN MEDIUM 24cm
Code: 10882
Case quantity: 2 Barcode: 5000263108821



FRYPAN LARGE 30cm
Code: 10883
Case quantity: 2 Barcode: 5000263108838



SQUARE GRILL PAN 28cm
Code: 11676
Case quantity: 2 Barcode: 5000263116765



STIRFRY 28cm
Code: 11677
Case quantity: 2 Barcode: 5000263116772



3 PIECE SET (16, 18 & 20cm Saucepans)
Code: 11678
Case quantity: 1 Barcode: 5000263116789



5 PIECE SET (16, 18 & 20cm Saucepans, 20 & 24cm Frypans)
Code: 11679
Case quantity: 1 Barcode: 5000263116796



Featuring a super tough which has been blended with diamond dust, the surface of these pans can tackle anything from intense cooking to the use of metal utensils. Not only super tough but also easy to clean, no need for hard scrubbing or soaking, food wipes off with ease.



The details

DIAMOND NON-STICK SURFACE
Makes it super tough and reliable.

HEATS UP QUICKLY AND EVENLY
With guaranteed performance.

OVEN SAFE
Up to 180°C/350°F/Gas Mark 4.

SUITABLE FOR ALL HOBS
Excluding induction.

DISHWASHER SAFE

HEAT RESISTANT HANDLES

5 YEAR GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- DISHWASHER SAFE



FRYPAN 20cm
Code: 01830
Case quantity: 4 Barcode: 5000263018304



FRYPAN 26cm
Code: 01831
Case quantity: 4 Barcode: 5000263018311



FRYPAN 30cm
Code: 01832
Case quantity: 4 Barcode: 5000263018328



GRILLPAN 24cm
Code: 01833
Case quantity: 4 Barcode: 5000263018335



TWIN PACK 20 & 24cm Frypans
Code: 01834
Case quantity: 2 Barcode: 5000263018342



3 PIECE SET (14cm Milkpan, 16 & 18cm Saucepans)
Code: 01835
Case quantity: 2 Barcode: 5000263018359



Stylish easy grip fittings for comfort and control. Enabling you to pour away excess liquids without losing food down the sink.



The details

DURABLE STAINLESS STEEL EXTERIOR
Tough, practical and easy to clean.

EASY GRIP FITTINGS
For comfort and control.

DOUBLE SIDED STRAINING LID
Effortlessly drain off excess liquids without losing your ingredients.

SEE THROUGH GLASS LIDS
Keep the goodness locked in and an eye on your cooking.

NON-STICK INTERIORS ON FRYING PANS
Great for low fat cooking and easy clean up.

OVEN SAFE
To 180°C / 350°F / Gas Mark 4.

SUITABLE FOR ALL HOBS
Including induction .

DISHWASHER SUITABLE

5 YEAR GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- INDUCTION
- DISHWASHER SAFE



4 PIECE SET WITH STRAINING LIDS (16, 18 & 20cm Saucepans, 24cm Frypan)

Code: 70295
Case quantity: 2 Barcode: 5000263702951



LET US TAKE THE PRESSURE OUT OF COOKING
Our pressure cookers will save you time, energy and retain all the healthy nutrients in your food. Who needs ready meals, when our stylish designs give you fast food in just a few, easy minutes?



The details

QUICK AND EASY
6 LITRE CAPACITY
Up to 10 meal servings.
10lb PRESSURE SETTING
SEPARATOR, DIVIDER AND WIRE TRIVET INCLUDED
STAY COOL HANDLES
SUITABLE FOR ALL HOBS
Excluding induction.
10 YEAR GUARANTEE



QUICK
'N'
TASTY

SLEEK & SIMPLE ALUMINIUM 4L
Code: 47287
Case quantity: 2 Barcode: 5000263472871



QUICK
AND
EASY

QUICK & EASY 6L
Code: 58962
Case quantity: 2 Barcode: 5000263589620

SMARTPLUS
STAINLESS STEEL BODY
4 LITRE CAPACITY
Up to 4 meal servings.
6 LITRE CAPACITY
Up to 10 meal servings.
8lb, 12lb PRESSURE SETTINGS
STAY COOL HANDLES
ALL HOB SUITABLE
DISHWASHER SAFE BODY
LIFETIME GUARANTEE



MEALS
IN
MINUTES

HIGH DOME ALUMINIUM 6L
Code: 57059
Case quantity: 2 Barcode: 5000263570598



SMARTPLUS

SMART PLUS STAINLESS STEEL 4L
Code: 46770
Case quantity: 2 Barcode: 5000263467706



SMARTPLUS

SMART PLUS STAINLESS STEEL 6L
Code: 57050
Case quantity: 2 Barcode: 5000263570505

70% QUICKER
Save time, save energy.

HEALTHIER
Retains more nutrients than normal cooking.

LIKE A SLOW COOKER
But way, way faster.



PRESSURE COOKERS

LET US TAKE THE
PRESSURE OUT OF
COOKING

Our pressure cookers will save you time, energy and retain all the healthy nutrients in your food. Who needs ready meals, when our stylish designs give you fast food in just a few, easy minutes?



The details

LOCK IN THE TASTE
CODE: 47289
6 LITRE CAPACITY
Up to 10 meal servings.
8lb, 12lb PRESSURE SETTINGS
EASY USE TWIST 'N' LOCK LID
STAY COOL HANDLES
ALL HOB SUITABLE
DISHWASHER SAFE BODY
25 YEAR GUARANTEE



TWIST & LOCK STAINLESS STEEL 6L
LID
Code: 47289
Case quantity: 2 Barcode: 5000263472892

LOCK
IN
THE
TASTE



SMART PLUS HARD ANODIZED 6L
Code: 46414
Case quantity: 2 Barcode: 5000263464149

LOCK
IN
THE
TASTE

70% QUICKER
Save time, save energy.

HEALTHIER
Retains more nutrients than normal cooking.

LIKE A SLOW COOKER
But way, way faster.

LOCK IN THE TASTE
CODE: 46414
6 LITRE CAPACITY
Up to 10 meal servings.
8lb, 12lb PRESSURE SETTINGS
STEAMER, DIVIDER AND TRIVET INCLUDED
STAY COOL HANDLES
ALL HOB SUITABLE
DISHWASHER SAFE BODY
25 YEAR GUARANTEE



AEROLIFT
NON-STICK BAKEWARE

The patterned base doesn't just look good, it lets the air flow more evenly for better browning, heat distribution and exceptional food release.



The details

AEROLIFT TECHNOLOGY
Helpful cushioned base for perfect non-stick performance.

SUPERIOR NON-STICK
Inside and out for easy food release.

HANDY MEASUREMENTS ON EACH ITEM
So you can bake with confidence.

EXTRA LARGE HANDLES
For comfort and control.

DISHWASHER AND OVEN SAFE
To 220°C/425°F/Gas Mark 7.

FREEZER AND REFRIGERATOR SAFE

5 YEAR GUARANTEE



ROUND CAKE TIN 9"
Code: 48222 W28.3/D24.6/H4cm
Case quantity: 6 Barcode: 5000263482228



MEDIUM ROAST & BAKE TRAY 9"x 13"
Code: 48223 W40.6/D25.4/H5.1cm
Case quantity: 6 Barcode: 5000263482235



12 CUP MUFFIN TIN
Code: 48224 W41.3/D26.7/H3cm
Case quantity: 6 Barcode: 5000263482242



LARGE OVEN TRAY 11"x 15"
Code: 48225 W43.7/D30.2/H1.89cm
Case quantity: 6 Barcode: 5000263482259



LOAF TIN 9"x 5"
Code: 48226 W29.6/D15/H6.2cm
Case quantity: 6 Barcode: 5000263482266



6 CUP MUFFIN TIN
Code: 48227 W28.4/D17.7/H3.4cm
Case quantity: 6 Barcode: 5000263482273



SQUARE CAKE TIN 8"
Code: 48228 W27.3/D22.1/H5.1cm
Case quantity: 6 Barcode: 5000263482280



LARGE ROAST & BAKE TRAY 10"x 14"
Code: 48229 W45.5/D29.1/H5.1cm
Case quantity: 6 Barcode: 5000263482297



PIZZA TRAY 12"
Code: 48230 W36.9/D33.2/H1.7cm
Case quantity: 6 Barcode: 5000263482303



SPRINGFORM TIN 9"
Code: 48231 W23.2/D23.2/H6.7cm
Case quantity: 6 Barcode: 5000263482310

* Please note that this product is not dishwasher safe.



INSPIRE
SUPERIOR FOOD RELEASE

From cupcakes to homebaked bread, our Inspire range has everything the home cook could dream of. The range features our innovative Cushion Smart™ technology for better browning and easy release.



The details

**CUSHIONED
NON-STICK SYSTEM**
For exceptional performance.

SUPERIOR NON-STICK
Inside and out for easy food release.

**TOUGH, DURABLE
BAKEWARE**
With fast, even heating.

**DISHWASHER AND
OVEN SAFE**
Up to 240°C/475°F/Gas Mark 9.

**FREEZER AND
REFRIGERATOR SAFE**

**LONG LASTING
PERFORMANCE**

25 YEAR GUARANTEE



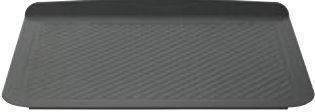
CHIP TRAY

Code: 46123 W36/D30.5/H3cm
Case quantity: 6 Barcode: 500263461230



12 CUP MINI MUFFIN TIN

Code: 46124 W25.5/D19.5/H2cm
Case quantity: 6 Barcode: 500263461247



BAKING SHEET

Code: 46125 W35.5/D28/H2cm
Case quantity: 6 Barcode: 500263461254



LOOSE BASE ROUND
SANDWICH TIN 7"

Code: 54011 W19/D19/H4.5cm
Case quantity: 6 Barcode: 5000263540119



LOOSE BASE ROUND
SANDWICH TIN 8"

Code: 54012 W21.5/D21.5/H4.5cm
Case quantity: 6 Barcode: 5000263540126



LOOSE BASE ROUND
SANDWICH TIN 9"

Code: 54013 W24/D24/H4.5cm
Case quantity: 6 Barcode: 5000263540133



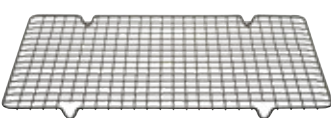
BROWNIE TIN

Code: 54014 W29.5/D19/H4cm
Case quantity: 6 Barcode: 5000263540140



1LB LOAF TIN

Code: 54015 W20/D10.5/H6.5cm
Case quantity: 6 Barcode: 5000263540157



COOLING RACK

Code: 54016 W41/D26cm
Case quantity: 6 Barcode: 5000263540164



SMALL BAKING TRAY

Code: 54017 W26.5/D19.5/H2cm
Case quantity: 6 Barcode: 5000263540171



OVEN TRAY

Code: 57900 W39/D26.5/H2cm
Case quantity: 6 Barcode: 5000263579003



12 CUP MUFFIN TIN*

Code: 57901 W35/D27/H3cm
Case quantity: 6 Barcode: 5000263579010



SPRINGFORM CAKE TIN 8"

Code: 57902 W21.5/D22/H7cm
Case quantity: 6 Barcode: 5000263579027



MULTIPURPOSE OVEN TIN

Code: 57903 W34/D24/H6cm
Case quantity: 6 Barcode: 5000263579034

* Please note that this product is not dishwasher safe.



INSPIRE
SUPERIOR FOOD RELEASE

From cupcakes to homebaked bread, our Inspire range has everything the home cook could dream of. The range features our innovative Cushion Smart™ technology for better browning and easy release.



The details

**CUSHIONED
NON-STICK SYSTEM**
For exceptional performance.

SUPERIOR NON-STICK
Inside and out for easy food release.

**TOUGH, DURABLE
BAKEWARE**
With fast, even heating.

**DISHWASHER AND
OVEN SAFE**
Up to 240°C/475°F/Gas Mark 9.

**FREEZER AND
REFRIGERATOR SAFE**

**LONG LASTING
PERFORMANCE**

25 YEAR GUARANTEE



SWISS ROLL - MEDIUM OVEN TRAY

Code: 57904 W34/D24/H2cm
Case quantity: 6 Barcode: 5000263579041



SMALL ROASTER

Code: 57905 W26/H22/H4.5cm
Case quantity: 6 Barcode: 5000263579058



LOAF TIN 9" x 5"

Code: 57906 W24/D14/H7cm
Case quantity: 6 Barcode: 5000263579065



SQUARE CAKE TIN 9"

Code: 57907 W24/D24/H4.5cm
Case quantity: 6 Barcode: 5000263579072



ROUND CAKE TIN 9"

Code: 57908 W24.5/D24.5/H4.5cm
Case quantity: 6 Barcode: 5000263579089



LARGE ROASTER

Code: 57909 W34/D30/H6.5cm
Case quantity: 6 Barcode: 5000263579096



12 CUP BUN TIN

Code: 57910 W35/D26/H1.5cm
Case quantity: 6 Barcode: 5000263579102



PIZZA TRAY 14"

Code: 57911 W37/D37/H1.5cm
Case quantity: 6 Barcode: 5000263579119



4 CUP YORKSHIRE PUDDING TIN

Code: 57912 W25.5/D25.5/H1.5cm
Case quantity: 6 Barcode: 5000263579126



6 CUP JUMBO MUFFIN TIN*

Code: 57913 W33/D22/H4cm
Case quantity: 6 Barcode: 5000263579133



FLAN TIN

Code: 57914 W26/D26/H3cm
Case quantity: 6 Barcode: 5000263579140



LOOSE BASE ROUND CAKE TIN 8"

Code: 57915 W21.5/D21.5/H9cm
Case quantity: 6 Barcode: 5000263579157



LOOSE BASE ROUND CAKE TIN 10"

Code: 57916 W26.5/D26.5/H9.5cm
Case quantity: 6 Barcode: 5000263579164



LOOSE BASE ROUND CAKE TIN 6"

Code: 57917 W16.5/D16.5/H8.5cm
Case quantity: 6 Barcode: 5000263579171

* Please note that this product is not dishwasher safe.



0.8mm HEAVY GAUGE
BAKEWARE

Made from heavy gauge steel for excellent heat conduction and featuring a premium non-stick inside and out for easy food release and effortless cleaning.



The details

HEAVY GAUGE CONSTRUCTION
For added strength and durability.

PREMIUM NON-STICK INTERIOR AND EXTERIOR
For easy food release and cleaning.

FREEZER TO OVEN SAFE
Perfect for heating food from frozen.

OVEN SAFE
Up to 220°C/425°F/Gas Mark 7.

DISHWASHER SAFE

5 YEAR GUARANTEE



SPRINGFORM CAKE TIN 8"

Code: 57463 W20.5/D20.5/H6cm
Case quantity: 6 Barcode: 5000263574633



ROUND CAKE TIN 8"

Code: 57464 W22.5/D22.5/H3.5cm
Case quantity: 6 Barcode: 5000263574640



SQUARE CAKE TIN 8"

Code: 57465 W24/D24/H5cm
Case quantity: 6 Barcode: 5000263574657



LOOSE BASE ROUND CAKE TIN 8"

Code: 57466 W21.5/D21.5/H8cm
Case quantity: 6 Barcode: 5000263574664



YORKSHIRE PUDDING TIN

Code: 57467 W24/D24/H2.5cm
Case quantity: 6 Barcode: 5000263574671



SMALL ROAST & BAKE

Code: 57468 W28/D23/H5cm
Case quantity: 6 Barcode: 5000263574688



MEDIUM ROAST & BAKE

Code: 57469 W35/D25/H6cm
Case quantity: 6 Barcode: 5000263574695



LARGE ROAST & BAKE

Code: 57470 W40/D28/H8cm
Case quantity: 6 Barcode: 5000263574701



MINI OVEN TRAY

Code: 57471 W25/D17/H2.5cm
Case quantity: 6 Barcode: 5000263574718



OVEN TRAY

Code: 57472 W40/D27/H2cm
Case quantity: 6 Barcode: 5000263574725



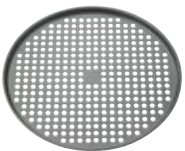
LARGE LOAF TIN

Code: 57473 W24.5/D14.5/H6.5cm
Case quantity: 6 Barcode: 5000263574732



12 CUP MUFFIN TIN

Code: 57474 W35/D26.5/H3cm
Case quantity: 6 Barcode: 5000263574749



PIZZA CRISPER

Code: 57475 W36.5/D36.5/H1cm
Case quantity: 6 Barcode: 5000263574756



ROASTER & RACK

Code: 57476 W42.5/D27.5/H12cm
Case quantity: 4 Barcode: 5000263574763

2-IN-1 FUNCTION

+

SILICONE SCRAPER EDGE



**SLOTTED TURNER
WITH SILICONE EDGE**
Code: 48622
Case quantity: 12
Barcode: 5000263 486226



**TURNER
WITH SILICONE EDGE**
Code: 48623
Case quantity: 12
Barcode: 5000263 486233



**SLOTTED SPOON
WITH SILICONE EDGE**
Code: 48624
Case quantity: 12
Barcode: 5000263 486240



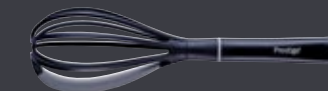
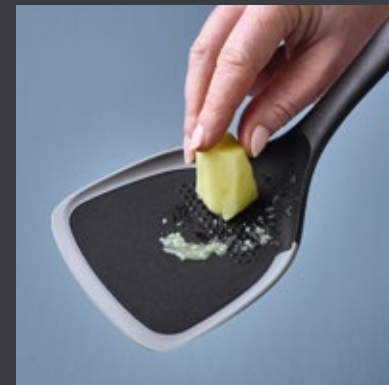
**SOLID SPOON
WITH SILICONE EDGE**
Code: 48625
Case quantity: 12
Barcode: 5000263 486257



**LADLE SPOON
WITH SILICONE EDGE**
Code: 48626
Case quantity: 12
Barcode: 5000263 486264



**PASTA SERVER
WITH SILICONE EDGE**
Code: 48627
Case quantity: 12
Barcode: 5000263 486271



**WHISK
WITH SILICONE EDGE**
Code: 48628
Case quantity: 12
Barcode: 5000263 486288



**POTATO MASHER
WITH SILICONE EDGE**
Code: 48629
Case quantity: 12
Barcode: 5000263 486295



**SKIMMER
WITH SILICONE EDGE**
Code: 48630
Case quantity: 12
Barcode: 5000263 486301



Heat resistant
max 210°C/410°F.



Silicone edge to
prevent scratching.



Dishwasher safe
for convenience.



Hanging loop.



MAIN INGREDIENTS

Prestige has everything to hand for busy family homes. Spoon, turn, flip or mash – take on every kitchen task with our comprehensive range of utensils and gadgets!



The details

SOFT GRIP HANDLES
For a comfortable and confident grip.

DISHWASHER SAFE



CAN OPENER*

Code: 56079
Case quantity: 6 Barcode: 5000263560797



SERVING TONGS

Code: 56141
Case quantity: 6 Barcode: 5000263561411



TRIANGULAR GRATER

Code: 56143
Case quantity: 6 Barcode: 5000263561435



HAND WHISK

Code: 56144
Case quantity: 6 Barcode: 5000263561442



KITCHEN SCISSORS*

Code: 56488
Case quantity: 3 Barcode: 5000263564887

* Please note that this product is not dishwasher safe.



KNIFE BLOCKS

Every home needs a great set of knives and our practical blocks are the perfect place to store them all. From homemade bread to tasty steak for supper, whatever the task, you'll always have the ideal knife to hand!



The details

15 PIECE KNIFE BLOCK SET

TOUGH HOLLOW GROUND BLADES
Super sharp with a fine edge for precision cutting.

FULL TANG FOR ADDED STRENGTH
The blade runs right through the handle for added stability.

LIGHTWEIGHT HANDLES
Comfortable to hold with a stylish modern rivets.

STYLISH WOOD BLOCK
Saves space on your worktop and safely stores your knives.

QUALITY ASSURANCE GUARANTEE



15 PIECE KNIFE BLOCK
(3" Bird Beak, 4.5" Steak (x6), 5" Utility, 5" Santoku, 6" Boning, 8" Bread, 8" Slicer, 8" Chef)

Code: 46420
Case quantity: 6 Barcode: 5000263464200

Range Comparison



| RANGE | PRESTIGE BY NADIYA STACKING COOKWARE | PRESTIGE BY NADIYA CAST IRON COOKWARE | ECO | 9X TOUGHER ALUMINIUM | 9X TOUGHER STAINLESS STEEL |
|-----------------------|--|---|-----------------------------|-----------------------------|-------------------------------|
| MATERIAL | ALUMINIUM | CAST IRON | RECYCLED ALUMINIUM | ALUMINIUM | STAINLESS STEEL |
| NON-STICK | YES | NATURALLY NON-STICK | PLANT BASED NON-STICK | YES | YES |
| DISHWASHER SAFE | YES | NO | YES | YES | YES |
| INDUCTION SUITABLE | YES | YES | YES | YES | YES |
| LID TYPE | TEMPERED GLASS WITH SILICONE RIM | CAST IRON | TEMPERED GLASS | TEMPERED GLASS | TEMPERED GLASS |
| HANDLE | STAY COOL COMFORT GRIP | CAST IRON | STAY COOL COMFORT GRIP | EASY GRIP | EASY GRIP |
| OVEN SAFE | 180°C / 350°F Gas Mark 4 | 240°C / 475°F Gas Mark 9 | 150°C / 300°F Gas Mark 2 | 180°C / 350°F Gas Mark 4 | 180°C / 350°F Gas Mark 4 |
| GUARANTEE | 10 YEAR | LIFETIME | 5 YEAR | 10 YEAR | 10 YEAR |



| SCRATCH GUARD ALUMINIUM | SCRATCH GUARD STAINLESS STEEL | THERMO SMART | SUPER TOUGH EASY CLEAN | MADE TO LAST | STRAIN AWAY |
|-------------------------------|----------------------------------|-------------------------------------|-----------------------------|--|--|
| ALUMINIUM | STAINLESS STEEL | ALUMINIUM | ALUMINIUM | STAINLESS STEEL | STAINLESS STEEL |
| YES | YES | YES | YES | YES* | YES* |
| YES | YES | YES | YES | YES | YES |
| YES | YES | YES | NO | YES | YES |
| TEMPERED GLASS | TEMPERED GLASS | TEMPERED GLASS | TEMPERED GLASS | TEMPERED GLASS WITH STRAINING FUNCTION | TEMPERED GLASS WITH STRAINING FUNCTION |
| STAINLESS STEEL | STAINLESS STEEL | STAY COOL WITH HEAT INDICATOR | STAY COOL | STAY COOL | STAY COOL |
| 260°C / 500°F Gas Mark 10* | 260°C / 500°F Gas Mark 10* | 180°C / 350°F Gas Mark 4 | 180°C / 350°F Gas Mark 4 | 180°C / 350°F Gas Mark 4 | 180°C / 350°F Gas Mark 4 |
| 10 YEAR | 10 YEAR | 5 YEAR | 5 YEAR | 10 YEAR | 5 YEAR |

BUILT TO LAST
AS LONG AS
THE MEMORIES

*Excluding saucepans.

MEYER

FOR EVERY MAGIC MOMENT IN YOUR KITCHEN

Cooking essentials, reimagined.



Our name is synonymous around the world with quality and design. Meyer brings ideas and flavours from far and wide to the family kitchen.

Form and function come together in a range of durable, sleek and stylish products. With ingenious ideas that offer real convenience and long lasting quality day in, day out.

Meyer lets customers explore and experiment, creating delightful dishes for their families with ultra modern cookware.



FEEL INSPIRED
**TO EXPLORE THE
WONDERS
OF YOUR KITCHEN**

MEYER

ACCENT SERIES

The Meyer Accent series is designed by food lovers to inspire enthusiastic home chefs. Thoughtfully designed in tough hard anodized aluminium with innovative details for the everyday modern kitchen.



The details

SUPER TOUGH HARD ANODIZED ALUMINIUM
Strong and long-lasting.

SMART BASE DESIGN
Heats up quickly and evenly.

FLARED RIMS
For easy pouring of sauces and liquids.

NESTING DESIGN AND UNIVERSAL LIDS
Saves space in small kitchens.

STAY COOL SILICONE HANDLES
For a safe and comfy grip.

ULTRA DURABLE NON-STICK
Triple bonded and PFOA free.

SUITABLE FOR ALL COOKER TYPES
Including induction.

OVEN SAFE
To 230°C / 445°F / Gas Mark 7.

DISHWASHER SAFE
For convenience.

LIFETIME GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- INDUCTION
- DISHWASHER SAFE



OPEN SAUCEPAN 16cm/1.9L

Code: 81215
Case quantity: 2 Barcode: 5011275812156



OPEN SAUCIER 22cm/2.8L

Code: 81216
Case quantity: 2 Barcode: 5011275812163



OPEN CHEF'S PAN 26cm/4.3L

Code: 81217
Case quantity: 2 Barcode: 5011275812170



FRYPAN 20cm/8"

Code: 81218
Case quantity: 2 Barcode: 5011275812187



FRYPAN 26cm/10.25"

Code: 81219
Case quantity: 2 Barcode: 5011275812194



FRYPAN 28cm/11"

Code: 81220
Case quantity: 2 Barcode: 5011275812200



6 PIECE ESSENTIAL SET
(16cm/1.9L Saucepan, 20cm/4.7L Stockpot, 26cm/4.3L Chef's Pan, 28cm/11" Frypan, Universal Lid 16/18/20cm, Universal Lid 24/26/28cm)

Code: 81214
Case quantity: 1 Barcode: 5011275812149

MEYER

ACCENT SERIES

Meyer Accent series is designed by food lovers to inspire enthusiastic home chefs. Thoughtfully designed in ultra durable stainless steel with innovative details for the everyday modern kitchen.



The details

ULTRA DURABLE STAINLESS STEEL
Strong and low maintenance.

THICK ALUMINIUM CORE BASE
Heats up quickly and evenly.

FLARED RIMS
For easy pouring of sauces and liquids.

NESTING DESIGN AND UNIVERSAL LIDS
Saves space in small kitchens.

STAY COOL SILICONE HANDLES
For a safe and comfy grip.

SUITABLE FOR ALL COOKER TYPES
Including induction.

OVEN SAFE
To 230°C / 445°F / Gas Mark 7.

DISHWASHER SAFE
For convenience.

LIFETIME GUARANTEE

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- INDUCTION
- DISHWASHER SAFE



OPEN CASSEROLE 24cm/4.7L

Code: 70613
Case quantity: 2 Barcode: 5011275706134



OPEN STOCKPOT 24cm/7.6L

Code: 70615
Case quantity: 2 Barcode: 5011275706158



UNIVERSAL SS LID 16/18/20cm

Code: 70618
Case quantity: 10 Barcode: 5011275706189



UNIVERSAL SS LID 20/22/24cm

Code: 70619
Case quantity: 10 Barcode: 5011275706196



UNIVERSAL SS LID 24/26/28cm

Code: 70620
Case quantity: 10 Barcode: 5011275706202

MEYER

ACCENT SERIES

Meet our minimalist manifesto, in a range of fiery hues. This little set lets you cook everything you need – with the fewest possible pieces. A custom mix of nonstick and stainless steel items, it’s the most adaptable, innovative, beautiful cookware set we could dream up.



The details

SUPER TOUGH ALUMINIUM AND STAINLESS STEEL CONSTRUCTION
Will last you ages.

SMART BASE DESIGN
Heats up quickly and evenly.

FLARED RIMS
For easy pouring of sauces and liquids.

NESTING DESIGN AND UNIVERSAL LIDS
Saves space in small kitchens.

STAY COOL SILICONE HANDLES
For a safe and comfy grip.

ULTRA DURABLE NON-STICK
Triple bonded and PFOA free.








SUITABLE FOR ALL COOKER TYPES
Including induction.

OVEN SAFE
To 230°C / 445°F / Gas Mark 7.

DISHWASHER SAFE
For convenience.

LIFETIME GUARANTEE

Suitable for

-  GAS
-  HALOGEN
-  RADIANT RING
-  SOLID PLATE
-  CERAMIC
-  INDUCTION
-  DISHWASHER SAFE



6 PIECE SPARK ESSENTIAL SET
(16cm/1.9L Saucepan, 20cm/4.7L Stockpot, 26cm/4.3L Chef's Pan, 28cm/11" Frypan, Universal Lid 16/18/20cm, Universal Lid 24/26/28cm)

Code: 10567
Case quantity: 1 Barcode: 5011275105678



MEYER

Ultra-modern kitchens with the very latest induction hobs can enjoy the benefits of this range. All the style and durability with the reliability of non-stick performance and extra capacity. Combining safety and comfort thanks to a smarter design. And, of course, all induction hob-friendly.



The details

TALL PROFILE SAUCEPANS
For extra cooking capacity.

SOFT GRIP, HEAT RESISTANT SILICONE AND STAINLESS STEEL HANDLES
For maximum comfort, durability and safety.

GLASS LIDS
For see-through cooking convenience.

TRIPLE LAYER NON-STICK INTERIORS
For low fat cooking and easy cleaning convenience.

SUITABLE FOR ALL COOKER TYPES INCLUDING INDUCTION
Safe for all hobs.

OVEN SAFE
Up to 180°C/350°F/Gas Mark 4.

DISHWASHER SAFE

10 YEAR GUARANTEE



5 PIECE NON-STICK INDUCTION SET
(14cm Milkpan, 16, 18 & 20cm Saucepans, 24cm Skillet)

Code: 13238
Case quantity: 2 Barcode: 5011275132384



5 PIECE STAINLESS STEEL INDUCTION SET
(14cm Milkpan, 16, 18 & 20cm Saucepans, 24cm Non-Stick Skillet)

Code: 74003
Case quantity: 2 Barcode: 5011275740039

MEYER



Range Comparison

| RANGE | ACCENT SERIES HARD ANODIZED | ACCENT SERIES STAINLESS STEEL | ACCENT SERIES SPARK | MEYER INDUCTION ALUMINIUM | MEYER INDUCTION STAINLESS STEEL |
|-----------------------|--------------------------------|----------------------------------|--------------------------------|------------------------------|------------------------------------|
| MATERIAL | HARD ANODIZED | STAINLESS STEEL | ALUMINIUM & STAINLESS STEEL | ALUMINIUM | STAINLESS STEEL |
| NON-STICK | YES | NO | YES (ALUMINIUM ONLY) | YES | NO |
| DISHWASHER SAFE | YES | YES | NO | YES | YES |
| INDUCTION SUITABLE | YES | YES | YES | YES | YES |
| LID TYPE | STAINLESS STEEL UNIVERSAL | STAINLESS STEEL UNIVERSAL | STAINLESS STEEL UNIVERSAL | TEMPERED GLASS | TEMPERED GLASS |
| HANDLE | STAY COOL | STAY COOL | STAY COOL | STAY COOL | STAY COOL |
| OVEN SAFE | 230°C / 445°F Gas Mark 7 | 230°C / 445°F Gas Mark 7 | 230°C / 445°F Gas Mark 7 | 180°C / 350°F Gas Mark 4 | 180°C / 350°F Gas Mark 4 |
| GUARANTEE | LIFETIME | LIFETIME | LIFETIME | 10 YEAR | 10 YEAR |



COOKING
ESSENTIALS,
REIMAGINED

ANOLON®

DESIGNED FOR CREATIVITY IN THE KITCHEN



With premium materials and excellent craftsmanship, Anolon first brought gourmet cooking into our homes nearly 3 decades ago. Elevating our experience in the kitchen and bringing joy to anyone who loves cooking.

Its heavy gauge construction and reinforced long lasting non-stick make it more than a match for passionate home cooks, who demand durability and performance in their kitchens.

Anolon gives customers the tools, the confidence and the inspiration to create gourmet-style food in their own homes.

Professional results

With technology and innovation born in the professional kitchen, Anolon enables passionate home cooks to bring their culinary aspirations to life.



Tried and trusted

By renowned chefs to enhance creativity in the kitchen. The Anolon collection is guaranteed to provide a lifetime of inspiration and quality.



ANOLON[®]X

Engineered for Flavour™

Exclusive
SearTech™ Surface

EXQUISITE SEAR & BETTER
CARAMELISATION

HIGH
PERFORMANCE

FAST,
EVEN HEAT

Hybrid Nonstick
Surface



ANOLON[®]X



Maximise Flavours with SearTech™

A unique base and stainless steel mesh that ordinary pans don't have. Engineered to keep oil in the middle of the pan, directly under food, for the best sear and caramelisation.

Ultra-Durable Nonstick

Protected by the SearTech™ stainless steel mesh for a truly metal-utensil-safe cooking surface. Chip-resistant.

Unique Nonstick Exterior

Easy-to-clean, stain-resistant nonstick exterior keeps every piece looking newer, longer.

Fast, Even Heat

Thick, edge-to-edge stainless steel base distributes heat evenly and is suitable for all cooktops, including induction.

Flat Rivets for Easy Cleanup

Provide a totally smooth cookware surface for sublime stirring and easy cleanup.

Dishwasher and Oven-Safe to 260°C | 500°F | Gas Mark 10

Engineered for Flavour™

Innovative and indispensable, Anolon[®]X is the first nonstick cookware designed to sear like stainless steel and deliver unparalleled caramelisation and browning. Life is full of flavours. Let Anolon[®]X unleash yours. Bon appétit!.



SAUCEPAN 18cm/2.8L
Code: 14343
Case quantity: 2
Barcode: 5011275143434



COVERED SAUCIER 20cm/2.4L
Code: 14341
Case quantity: 2
Barcode: 5011275143410



COVERED SAUTÉ 24cm/3.3L
Code: 14385
Case quantity: 2
Barcode: 5011275143854



COVERED CASSEROLE 24cm/3.8L
Code: 14386
Case quantity: 2
Barcode: 5011275143861



SKILLET 21cm/8.25"
Code: 14342
Case quantity: 2
Barcode: 5011275143427



SKILLET 25cm/10"
Code: 14387
Case quantity: 2
Barcode: 5011275143878



SKILLET 30cm/12"
Code: 14384
Case quantity: 2
Barcode: 5011275143847



COVERED STIRFRY 25cm/10"
Code: 14344
Case quantity: 2
Barcode: 5011275143441



10 PIECE SET
(16, 20cm Saucepans, 24cm Stockpot, 21 & 25cm Open Skillet, 30cm Covered Skillet)
Code: 14337
Case quantity: 1
Barcode: 5011275143373



TWINPACK (21 & 25cm Skillets)
Code: 14340
Case quantity: 2
Barcode: 5011275143403

The Anolon Professional range features a durable hard anodized aluminium construction which is twice as hard as stainless steel, ensuring quick and even heat distribution and exceptional performance in the kitchen. The stainless steel handles are riveted for durability and are oven safe up to 260°C.



The details

DURABLE HARD ANODIZED CONSTRUCTION
Twice as hard as stainless steel.

HEAVY GAUGE CONSTRUCTION
Heats quickly and evenly.

STAINLESS STEEL RIVETED HANDLES
For versatile cooking.

COATED EXTERIOR
For easy cleaning.

REINFORCED LONG LASTING NON-STICK
Provides superior release and effortless cleaning.

OVEN SAFE
To 260°C/500°F/Gas Mark 10.

DISHWASHER SAFE
For convenience.

LIFETIME WARRANTY

Suitable for

- GAS
- HALOGEN
- RADIANT RING
- SOLID PLATE
- CERAMIC
- DISHWASHER SAFE



MILKPAN 14cm/0.9L
Code: 85060
Case quantity: 4 Barcode: 5011275850608



SKILLET 20cm/8.5"
Code: 85061
Case quantity: 4 Barcode: 5011275850615



SKILLET 24cm/10"
Code: 85062
Case quantity: 4 Barcode: 5011275850622



SKILLET 28cm/11"
Code: 85063
Case quantity: 4 Barcode: 5011275850639



SKILLET 30cm/12.5"
Code: 85064
Case quantity: 4 Barcode: 5011275850646



SQUARE GRILL 24cm/9.5"
Code: 85065
Case quantity: 4 Barcode: 5011275850653



STIRFRY 26cm/10.5"
Code: 85066
Case quantity: 4 Barcode: 5011275850660



3 PIECE SET (16, 18 & 20cm Saucepans)
Code: 85067
Case quantity: 2 Barcode: 5011275850677



5 PIECE SET (14cm Milkpan, 16, 18 & 20cm Saucepans, 24cm Skillet)
Code: 85068
Case quantity: 2 Barcode: 5011275850684



TWINPACK (20 & 28cm Skillets)
Code: 85069
Case quantity: 4 Barcode: 5011275850691



- STAINLESS STEEL RIVETED HANDLES**
Oven safe to 260°C/500°F/Gas mark 10 for versatile cooking
- COATED EXTERIOR**
For easy cleaning
- HEAVY GAUGE HARD-ANODIZED**
Heats quickly and evenly with superior cooking performance
- REINFORCED LONG LASTING NONSTICK**
Provides superior release and effortless cleaning



Range Comparison

| RANGE | ANOLON X | PROFESSIONAL |
|--------------------|------------------------------|------------------------------|
| MATERIAL | ALUMINIUM | HARD ANODIZED |
| NON-STICK | YES | YES |
| DISHWASHER SAFE | YES | YES |
| INDUCTION SUITABLE | YES | NO |
| LID TYPE | TEMPERED GLASS | TEMPERED GLASS |
| HANDLE | STAINLESS STEEL | STAINLESS STEEL |
| OVEN SAFE | 260°C / 500°F Gas Mark 10 | 260°C / 500°F Gas Mark 10 |
| GUARANTEE | LIFETIME | LIFETIME |



DESIGNED
FOR CREATIVITY
IN THE
KITCHEN

The pursuit of perfection

Our passion is to invent the best kitchen products imaginable. Designs with cutting edge technology, crafted to perfection. Where power and elegance come together in harmony.

 HESTAN



Shaped by the best professional chefs, this iconic range is the brainchild of Stanley Cheng, pioneer of the first hard-anodized cookware in the 1970s. From the heart of the Napa Valley, it combines his love of gastronomy with revolutionary products that push the limits of what's possible.

A delight for anyone who wants a more pleasurable cooking experience, it's no surprise that true food connoisseurs choose Hestan to elevate their cuisine. The perfect balance of control and refinement helps them to reach new levels of culinary performance.

IF PERFECTION IS WHAT
YOU SEEK IN THE KITCHEN,
LOOK NO FURTHER.



Hestan NanoBond cookware is the first innovation in stainless steel cooking in 100 years. Engineered from thousands of molecular titanium nano layers that keep the surface truly pristine and make it 400% stronger. Power and beauty in your hands.



The details

REVOLUTIONARY COOKING SURFACE
Is 4x stronger and 5x the lifespan of typical stainless.

35% GREATER HEAT CONDUCTION
From Hestan’s ProCore™ triple bonded stainless steel base.

SCRATCH AND STAIN RESISTANT
Maintaining beauty for a lifetime – guaranteed.

DELIVERS UNRIVALLED COOKING PERFORMANCE
Safely handles temperatures up to 1050° F.

FASTER, MORE CONSISTENT HEATING
And recovery time.

SEALED RIMS
Encapsulated in stainless steel to prevent exposed aluminium, delamination or separation.

ERGONOMIC HANDLES
Ideally weighted for greater comfort and control.

FLUSH RIVETS
Prevent food build-up, allowing for easy cleaning, stacking and nesting.

TOXIN FREE
NanoBond’s patented process is not only groundbreaking but also 100% toxin free.

SUITABLE FOR ALL COOKER TYPES
Including induction.

HANDCRAFTED IN ITALY

METAL UTENSIL SAFE

DISHWASHER SAFE

LIFETIME WARRANTY



SAUCEPAN 16cm/1.4L
Code: 60021
Case quantity: 2 Barcode: 5011275600210



SAUCEPAN 18cm/1.9L
Code: 60022
Case quantity: 2 Barcode: 5011275600227



SAUCEPAN 20cm/2.8L
Code: 60023
Case quantity: 2 Barcode: 5011275600234



SOUP POT 20cm/2.8L
Code: 60024
Case quantity: 2 Barcode: 5011275600241



SAUCEPAN 22cm/3.8L
Code: 60025
Case quantity: 2 Barcode: 5011275600258



STOCKPOT 26cm/7.6L
Code: 60026
Case quantity: 2 Barcode: 5011275600265



SAUTEUSE 26cm/3.3L
Code: 60027
Case quantity: 2 Barcode: 5011275600272



COVERED SAUTE WITH HELPER HANDLE 30cm/4.7L
Code: 60028
Case quantity: 2 Barcode: 5011275600289



SKILLET 22cm/8.5”
Code: 60029
Case quantity: 2 Barcode: 5011275600296

Hestan NanoBond cookware is the first innovation in stainless steel cooking in 100 years. Engineered from thousands of molecular titanium nano layers that keep the surface truly pristine and make it 400% stronger. Power and beauty in your hands.



The details

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And recovery time.

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Ideally weighted for greater comfort and control.

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SUITABLE FOR ALL COOKER TYPES
Including induction.

HANDCRAFTED IN ITALY

METAL UTENSIL SAFE

DISHWASHER SAFE

LIFETIME WARRANTY



SKILLET 28cm/11”
Code: 60030
Case quantity: 2 Barcode: 5011275600302



SKILLET 32cm/12.5”
Code: 60031
Case quantity: 2 Barcode: 5011275600319



ESSENTIALS PAN 28cm/4.7L
Code: 60032
Case quantity: 2 Barcode: 5011275600326



WOK 36cm
Code: 60033
Case quantity: 2 Barcode: 5011275600333



ESSENTIALS PAN 24cm/3.3L
Code: 60039
Case quantity: 2 Barcode: 5011275600395



10 PIECE SET (16 & 20cm Saucepans, 26cm Stockpot, 26cm Sauté, 22 & 28cm Skillets)
Code: 60034
Case quantity: 1 Barcode: 5011275600340



CLEANER 10oz BOTTLE
Code: 03984
Case quantity: 12 Barcode: 5011275039843

Made in Italy, the Hestan CopperBond cookware range is where elegance and performance co-exist beautifully. A pure copper core delivers the unparalleled heat conduction and control demanded by chefs. The ultimate grade 18/10 stainless steel base and surface gives you control, on all hobs including induction.



The details

PURE COPPER CORE

Protected by 5-layer construction gives you the incomparable heat conduction and control of copper.

WRAPAROUND MAGNETIC STAINLESS STEEL BASE
Is phenomenally suited for induction.

BEAUTIFULLY TWO-TONED
Copper and polished steel exterior complements its high performance with high style.

DURABLE NON-REACTIVE 18/10 STAINLESS STEEL INTERIOR
With innovative flush rivets for easy cleaning and stacking.

20% GREATER COOKING SURFACE AREA
Created by the contour of the sidewalls, compared to traditional cookware.

BROILER SAFE COOKWARE
Features flared rims for easy pouring and is oven safe to 600°F.

SUITABLE FOR ALL COOKER TYPES
Including induction.

HANDCRAFTED IN ITALY

LIFETIME WARRANTY



SAUCEPAN 16cm/1.4L

Code: 31593
Case quantity: 2 Barcode: 5011275315930



SAUCEPAN 22cm/3.8L

Code: 31596
Case quantity: 2 Barcode: 5011275315961



SAUTEUSE 26cm/3.3L

Code: 31599
Case quantity: 2 Barcode: 5011275315992



ESSENTIAL PAN, 24cm/3.3L

Code: 30566
Case quantity: 2 Barcode: 5011275305665



SKILLET 32cm/12.5"

Code: 31591
Case quantity: 2 Barcode: 5011275315916



SAUCEPAN 18cm/1.9L

Code: 31594
Case quantity: 2 Barcode: 5011275315947



STOCKPOT 24cm/5.7L

Code: 31597
Case quantity: 2 Barcode: 5011275315978



ESSENTIALS PAN 28cm/4.7L

Code: 31601
Case quantity: 2 Barcode: 5011275316012



SKILLET 22cm/8.5"

Code: 31589
Case quantity: 2 Barcode: 5011275315893



10 PIECE SET
(16 & 20cm Saucepans, 24cm Stockpot, 26cm Sauté, 22 & 28cm Skillets)

Code: 31592
Case quantity: 1 Barcode: 5011275315923



SAUCEPAN 20cm/2.8L

Code: 31595
Case quantity: 2 Barcode: 5011275315954



SAUTÉ 26cm/3.3L

Code: 31598
Case quantity: 2 Barcode: 5011275315985



SOUP POT 20cm/2.8L

Code: 30565
Case quantity: 2 Barcode: 5011275305658



SKILLET 28cm/11"

Code: 31590
Case quantity: 2 Barcode: 5011275315909

One-of-a-kind, the Hestan ProBond cookware range is optimized for performance. Heavy-duty durability is matched by the refined beauty of its stainless steel polished surface. Created to endure the demands of the professional kitchen, with 35% faster heat conduction and unrivalled responsiveness.



The details

TRI-PLY BODY

Responsive pure aluminium core for maximum durability and fast, even heat distribution.

TITUM™ NONSTICK SYSTEM

The most durable nonstick in the world.

TITANIUM REINFORCED SURFACE
3x stronger than stainless steel.

35% GREATER HEAT CONDUCTION
From Hestan's ProCore™ triple bonded stainless steel base.

UNIQUE TWO-TONED
Brushed steel exterior finish with beautiful polished steel band.

LIGHTWEIGHT
Featuring thinner side walls.

SEALED RIMS
Encapsulated in stainless steel to prevent exposed aluminium, delamination or separation.

20% MORE COOKING SURFACE AREA
On skillets for better browning

BROILER SAFE COOKWARE
Features flared rims for easy pouring and is oven safe to 600°F.

ERGONOMIC HANDLES
French inspired for greater comfort and total control.

FLUSH RIVETS
Prevent food build-up, allowing for easy cleaning, stacking and nesting.



SAUCEPAN 16cm/1.4L

Code: 31563
Case quantity: 2 Barcode: 5011275315633



SAUTÉ 26cm/3.3L

Code: 31568
Case quantity: 2 Barcode: 5011275315688



NONSTICK SKILLET 22cm/8.5"

Code: 31573
Case quantity: 2 Barcode: 5011275315732



SKILLET 32cm/12.5"

Code: 31576
Case quantity: 2 Barcode: 5011275315763



WOK 36cm/14"

Code: 31583
Case quantity: 2 Barcode: 5011275315831



SAUCEPAN 22cm/3.8L

Code: 31566
Case quantity: 2 Barcode: 5011275315664



ESSENTIALS PAN 28cm/4.7L

Code: 31571
Case quantity: 2 Barcode: 5011275315718



SKILLET 28cm/11"

Code: 31574
Case quantity: 2 Barcode: 5011275315749



NONSTICK SKILLET 32cm/12.5"

Code: 31577
Case quantity: 2 Barcode: 5011275315770



SOUP POT 20cm/2.8L

Code: 31582
Case quantity: 2 Barcode: 5011275315824



STOCKPOT 26cm/7.6L

Code: 31567
Case quantity: 2 Barcode: 5011275315671



SKILLET 22cm/8.5"

Code: 31572
Case quantity: 2 Barcode: 5011275315725



NONSTICK SKILLET 28cm/11"

Code: 31575
Case quantity: 2 Barcode: 5011275315756



SOUP POT 20cm/2.8L

Code: 31582
Case quantity: 2 Barcode: 5011275315824

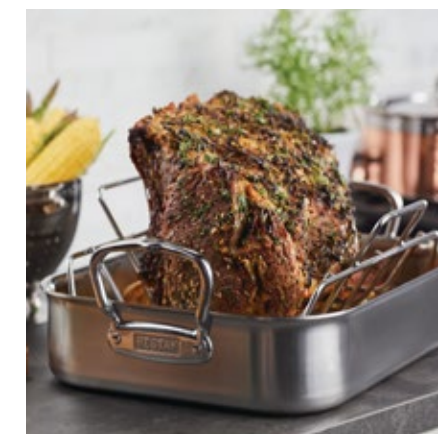


10 PIECE SET
(16 & 20cm Saucepans, 24cm Stockpot, 26cm Sauté, 22 & 28cm Skillets)

Code: 31562
Case quantity: 1 Barcode: 5011275315626



The right tools make all the difference. The Hestan Provisions are the essential accessories every home chef needs to achieve culinary bliss. Built with the same meticulous craftsmanship and innovative features you expect from Hestan Cookware. Hestan Provisions will complement your culinary arsenal in style.



The details

SUPERIOR CLAD CONSTRUCTION

Tri-ply construction with an ultra conductive aluminium core - perfect for sauce reductions, deglazing, searing, and making gravy directly on the stove top.

INNOVATIVE FLUSH RIVETS

Ergonomic handles have been fitted to the roaster with flush rivets for easy cleaning.

ELEVATED

Stainless steel V-shaped rack elevates meat, poultry, and other culinary creations to promote fast, even cooking.

HIGH HEAT TOLERANT

Induction compatible, heavy-duty commercial grade stainless steel roasting pan is broiler and oven safe to 315°C.

EASY CLEANUP

Provisions stainless steel roaster and rack are dishwasher safe for quick, easy cleaning.

LIFETIME WARRANTY

Hestan Provisions is backed by a lifetime warranty.



CLASSIC SMALL ROASTER 35.5cm x 29cm

Code: 31655

Case quantity: 1 Barcode: 5011275316555

Range Comparison



| RANGE | NANOBOND | COPPERBOND | PROBOND |
|-----------------------|---------------------------------------|-----------------|-----------------|
| MATERIAL | MOLECULAR TITANIUM STAINLESS STEEL | COPPER CLAD | STAINLESS STEEL |
| NON-STICK | NO | NO | NO* |
| DISHWASHER SAFE | YES | NO | YES |
| INDUCTION SUITABLE | YES | YES | YES |
| LID TYPE | STAINLESS STEEL | STAINLESS STEEL | STAINLESS STEEL |
| HANDLE | STAINLESS STEEL | STAINLESS STEEL | STAINLESS STEEL |
| OVEN SAFE | 565°C / 1050°F | 315°C / 600°F | 315°C / 600°F |
| GUARANTEE | LIFETIME | LIFETIME | LIFETIME |

*Skillets available with both steel and nonstick interiors.



CUTTING EDGE
TECHNOLOGY,
CRAFTED TO
PERFECTION

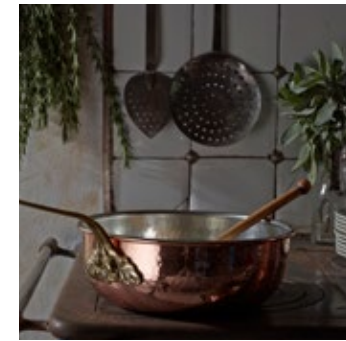


BRINGING GENERATIONS OF ITALIAN CRAFTSMANSHIP TO THE KITCHEN

With a beautiful hammered finish, Ruffoni cookware is crafted by true artisans from their home in the Italian Alps. Using skills passed down through generations, these are works of art that reflect years of history and culture.



MADE TO BE LOVED
AND TREASURED.
RUFFONI'S HEIRLOOM PIECES
THAT WILL BRING JOY
TODAY AND TOMORROW.



Today we marry tradition with technology to ensure each piece performs exceptionally in the modern kitchen. Fusing the iconic and unmistakable look of Ruffoni with the latest innovations, so you can bring the best in Italian style and design to your home.



Hammered from a single sheet of copper, the Ruffoni Historia Decor range is a masterpiece of Italian craftsmanship. It not only looks beautiful, but ensures maximum heat conductivity and temperature control. Each interior is lined by hand with the purest tin, while decorative bronze handles and knobs are hand cast to give each a unique finish.



The details

CRAFTED IN SOLID COPPER

Each item is skilfully crafted from a single sheet of copper for maximum heat conductivity and superior temperature control.

HAMMERED

By our master coppersmiths to ensure increased strength and lasting beauty.

TIN-LINED BY HAND OVER FIRE

Internally lined by hand over fire with the purest, durable non-reactive tin so naturally low-stick.

RIVETED STICK HANDLE

Bronze handles are individually cast and attached with durable stainless steel rivets.

DECORATIVE FINIALS

Handles and lids are enriched with finials in exquisite shapes such as acorns, artichokes, vegetables and animals to bring warmth and elegance to any table.

HEIRLOOM QUALITY ITEMS

Worthy of being handed down through generations.

OVEN SAFE

Up to 430°F / 220°C / Gas Mark 6.

SUITABLE FOR ALL STOVES

Excluding induction.

WASH BY HAND

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



WINE BUCKET ROUND

Code: 99198
Case quantity: 1 Barcode: 5011275991981



STOCKPOT 20cm/5.0L

Code: 99207
Case quantity: 1 Barcode: 8032622862645



STOCKPOT 24cm/7.5L

Code: 99208
Case quantity: 1 Barcode: 8032622862669



BRAISER 28cm/6.0L

Code: 99211
Case quantity: 1 Barcode: 8032622862690



SAUCEPAN 16cm/2.3L

Code: 99212
Case quantity: 1 Barcode: 8032622862799



PAELLA PAN 28cm

Code: 99214
Case quantity: 1 Barcode: 8032622862706



OVAL CASSEROLE DISH 38cm

Code: 99216
Case quantity: 1 Barcode: 8032622862720



ROASTING PAN 36cm

Code: 99219
Case quantity: 1 Barcode: 8032622862751



CHEF PAN WITH SPOON 26cm/4.0L

Code: 99221
Case quantity: 1 Barcode: 8032622862461



SAUCEPAN WITH POURING SPOUT 11cm/0.6L

Code: 99223
Case quantity: 1 Barcode: 8032622862607

Hammered from a single sheet of copper, the Ruffoni Historia Decor range is a masterpiece of Italian craftsmanship. It not only looks beautiful, but ensures maximum heat conductivity and temperature control. Each interior is lined by hand with the purest tin, while decorative bronze handles and knobs are hand cast to give each a unique finish.



The details

CRAFTED IN SOLID COPPER

Each item is skilfully crafted from a single sheet of copper for maximum heat conductivity and superior temperature control.

HAMMERED

By our master coppersmiths to ensure increased strength and lasting beauty.

TIN-LINED BY HAND OVER FIRE

Internally lined by hand over fire with the purest, durable non-reactive tin so naturally low-stick.

RIVETED STICK HANDLE

Bronze handles are individually cast and attached with durable stainless steel rivets.

DECORATIVE FINIALS

Handles and lids are enriched with finials in exquisite shapes such as acorns, artichokes, vegetables and animals to bring warmth and elegance to any table.

HEIRLOOM QUALITY ITEMS

Worthy of being handed down through generations.

OVEN SAFE

Up to 430°F / 220°C / Gas Mark 6.

SUITABLE FOR ALL STOVES

Excluding induction.

WASH BY HAND

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



FISH KETTLE 50cm

Code: 99226
Case quantity: 1 Barcode: 8032622869279



RECTANGULAR GRATIN DISH 32cm

Code: 99227
Case quantity: 1 Barcode: 8032622865202



SKILLET 24cm

Code: 99234
Case quantity: 1 Barcode: 8032622863109



SKILLET 28cm

Code: 99235
Case quantity: 1 Barcode: 8032622860764



TALL BELLY POT 18cm

Code: 99278
Case quantity: 1 Barcode: 8032622866278



OVAL DISH 38cm

Code: 99326
Case quantity: 1 Barcode: 8032622862737



COPPER CLEANER

Code: 99330
Case quantity: 1 Barcode: 8032622861587



A symphony in stainless steel, the Ruffoni Opus Prima range takes this contemporary material and elevates it with their iconic hammered finish. 3mm thick aluminium is rolled between stainless layers for optimum performance. Finished with exquisite hand sculpted details in the traditional Italian style. This range is effortless to clean and suitable for all hobs including induction.



The details

CRAFTED IN CLAD STAINLESS STEEL
An innovative material that combines the optimal heat conductivity of an aluminium core with the great ease of use of mirror-polished stainless steel.



CHEF'S POT 24cm/3.3L
Code: 99166
Case quantity: 1 Barcode: 8032622866605



WOK 30cm/4.5L
Code: 99167
Case quantity: 1 Barcode: 8032622866612



SAUCEPAN 20cm/3.3L
Code: 99260
Case quantity: 1 Barcode: 8032622862973

THE FIRST HAND HAMMERED STAINLESS STEEL COOKWARE
For a beauty that lasts.



CHEF'S PAN 24cm/3.8L
Code: 99261
Case quantity: 1 Barcode: 8032622862980



COVERED GRATIN DISH 30cm/12"
Code: 99265
Case quantity: 1 Barcode: 8032622863055



SHALLOW BRAISER 26cm/4.7L
Code: 99267
Case quantity: 1 Barcode: 8032622863062

DELICATELY DECORATED HANDLES
In stainless steel.

HAND-CAST BRONZE FINIALS ON LIDS
In the shape of a cauliflower and carrot that are silver plated by our partner silversmiths in Milan.

OVEN SAFE
Up to 450°F / 230°C / Gas Mark 7.



SKILLET 26cm
Code: 99269
Case quantity: 1 Barcode: 8032622863185



COVERED WOK 30cm/4.5L
Code: 99271
Case quantity: 1 Barcode: 8032622865448



SAUTÉ PAN & STIRFRY 30cm/4.5L
Code: 99272
Case quantity: 1 Barcode: 8032622865455

SUITABLE FOR ALL HOBS
Including induction.

DISHWASHER SAFE
Cookware only.

WASH LIDS BY HAND

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



The beauty of the Ruffoni Con Classe cookware range is its fusion of aesthetics and functionality. The finest traditional copper alongside contemporary stainless steel delivers excellent conductivity, a strong reinforced body and precision temperature control.



The details

SOLID COPPER BODY
Each item is skilfully crafted with a solid copper body with modulated thickness for unparalleled heat conductivity.



CASSEROLE 16cm
Code: 99103
Case quantity: 1 Barcode: 8032622867077



CASSEROLE 18cm
Code: 99104
Case quantity: 1 Barcode: 8032622867084



CASSEROLE 22cm
Code: 99105
Case quantity: 1 Barcode: 8032622867091

STAINLESS STEEL RIMS
Reinforced for extreme strength and durability.



STOCKPOT 24cm
Code: 99106
Case quantity: 1 Barcode: 8032622867107



ESSENTIAL PAN 28cm
Code: 99107
Case quantity: 1 Barcode: 8032622867114



SKILLET 26cm
Code: 99108
Case quantity: 1 Barcode: 8032622867145

COPPER CLAD LIDS
For lasting beauty.

MAGNETIC WRAP-AROUND BASE
In stainless steel with engraved traceability number.

STAINLESS STEEL INTERIOR
For a hygienic and practical finish.



SKILLET 30cm
Code: 99109
Case quantity: 1 Barcode: 8032622867152

CONTEMPORARY HANDLES
Individually cast in stainless steel with a signature copper detail, guaranteeing authenticity and attached with durable stainless steel rivets.

OVEN SAFE
Up to 500°F / 260°C / Gas Mark 10.

SUITABLE FOR ALL HOBS
Including induction.

WASH BY HAND

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



The beauty of the Ruffoni Con Classe cookware range is its fusion of aesthetics and functionality. The finest traditional copper alongside contemporary stainless steel delivers excellent conductivity, a strong reinforced body and precision temperature control.



The details

SOLID COPPER BODY
Each item is skilfully crafted with a solid copper body with modulated thickness for unparalleled heat conductivity.

ENGRAVED LOGO
On body for authenticity.

STAINLESS STEEL RIMS
Reinforced for extreme strength and durability.

COPPER CLAD LIDS
For lasting beauty.

MAGNETIC WRAP-AROUND BASE
In stainless steel with engraved traceability number.

STAINLESS STEEL INTERIOR
For a hygienic and practical finish.

CONTEMPORARY HANDLES
Individually cast in stainless steel with a signature copper detail, guaranteeing authenticity and attached with durable stainless steel rivets.

OVEN SAFE
Up to 500°F / 260°C / Gas Mark 10.

SUITABLE FOR ALL HOBS
Including induction.

WASH BY HAND

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



SAUCEPAN 16cm

Code: 99120
Case quantity: 1 Barcode: 8032622867299



SAUCEPAN 18cm

Code: 99121
Case quantity: 1 Barcode: 8032622867305



SAUCEPAN 22cm

Code: 99122
Case quantity: 1 Barcode: 8032622867312



SAUTÉ 28cm

Code: 99123
Case quantity: 1 Barcode: 8032622867329



9 PIECE SET
24cm Stockpot, 28cm Covered Essential Pan, 18cm Covered Saucepan, 22cm Covered Saucepan, 26cm Skillet

Code: 99119
Case quantity: 1 Barcode: 8032622867251



Opus accessories and speciality pieces for all cooking adventures. A great addition for discerning home chefs or a lovely gift idea for a Ruffoni lover. All finished with exquisite details in the traditional Italian style.



The details

CRAFTED IN SOLID STAINLESS STEEL

DISHWASHER SAFE
Cookware only.

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



CANDLE AND GEL WARMER

Code: 99350
Case quantity: 1 Barcode: 8032622865370



TRIVET 26cm

Code: 99352
Case quantity: 1 Barcode: 8032622865394



STEAMER 20cm/8"

Code: 99353
Case quantity: 1 Barcode: 8032622865400



PASTA INSERT 26cm

Code: 99354
Case quantity: 1 Barcode: 8032622865417

Accessories and speciality pieces for a crucial supporting role. A great addition to main pieces for discerning home chefs to get even more use and enjoyment out of their collections. All finished with exquisite details in the traditional Italian style.



The details

MADE OF CONDUCTIVE SOLID COPPER
And clear glass.

HAND-CAST BRONZE FINIALS ON LIDS
In the shape of a delicate artichoke.

HEIRLOOM QUALITY ITEMS
Worthy of being handed down through generations.

DISHWASHER SAFE
Glass jars only.

WASH LIDS BY HAND

LIFETIME WARRANTY

HANDCRAFTED IN ITALY



ZABAGLIONE BOWL 20cm

Code: 99228
Case quantity: 1 Barcode: 8032622861044



KITCHEN JAR 0.5L

Code: 99229
Case quantity: 1 Barcode: 8032622864632



KITCHEN JAR 0.75L

Code: 99230
Case quantity: 1 Barcode: 8032622864649



KITCHEN JAR 1.0L

Code: 99231
Case quantity: 1 Barcode: 8032622864656



KITCHEN JAR 1.5L

Code: 99232
Case quantity: 1 Barcode: 8032622864663

A lovely gift idea for a Ruffoni lover but also an elegant collection starter, suitable for anyone.



The details

HANDCRAFTED IN BEAUTIFUL OLIVE WOOD

TRADITIONAL ITALIAN SHAPES

HANDCRAFTED IN ITALY



6 PIECE WOOD UTENSIL SET

Code: 48200
Case quantity: 1 Barcode: 8032622866629



COPPER UTENSIL HOLDER WITH 6 PIECE UTENSIL SET

Code: 48201
Case quantity: 1 Barcode: 80326228666520



TRUFFLE SHAVER

Code: 48202
Case quantity: 1 Barcode: 8032622866643

Range Comparison



| RANGE | HISTORIA DÉCOR | OPUS PRIMA | CON CLASSE |
|--------------------|-----------------------------|-----------------------------|------------------------------|
| MATERIAL | COPPER | STAINLESS STEEL | COPPER |
| NON-STICK | NO | NO | NO |
| DISHWASHER SAFE | NO | BODY ONLY | NO |
| INDUCTION SUITABLE | NO | YES | YES |
| LID TYPE | COPPER | STAINLESS STEEL | COPPER |
| HANDLE | BRONZE | STAINLESS STEEL | STAINLESS STEEL |
| OVEN SAFE | 220°C / 430°F Gas Mark 6 | 230°C / 450°F Gas Mark 7 | 260°C / 500°F Gas Mark 10 |
| GUARANTEE | LIFETIME | LIFETIME | LIFETIME |



MADE
TO BE LOVED
AND
TREASURED

Merchandising solutions

Meyer has combined design, innovation, style and quality to create a range of merchandising solutions that will enhance product presentation, create valuable stockholding space, display key selling information and most importantly increase your sales.

This innovative range of displays has a contemporary look and offers a uniform display of clean imagery, branding and packaging design. Simple to use, these units provide dedicated spaces to display and merchandise products, while effectively communicating product features.

Please speak to your local area sales manager for full details.



Retail Support

CIRCULON®

| SKU | DESCRIPTION | ORDER QUANTITY |
|-------------------|--|----------------|
| POS0221 | Circulon branded back panel | 1 |
| POS0222 | Circulon 3D toblrone strut card | 1 |
| POS0224 | Circulon brochure holder (2019) | 1 |
| POS0225 | Circulon header panel (2019) | 1 |
| POS0227 & POS0143 | Circulon countertop display branding kit (2019) | 1 |
| POS0231 | Circulon Style centre floor communication panel | 2 |
| POS0244 | Circulon Steelshield header | 1 |
| POS0243 | Circulon Steelshield shelf liner | 1 |
| POS0242 | Circulon Steelshield A5 leaflet | 1 |
| POS0245 | Circulon Steelshield A5 leaflet holder | 1 |
| POS0249 | Circulon Steelshield A4 strut card with QR code to product video | 1 |
| POS0250 | Circulon Steelshield counter top display (POS02227) branding kit | 1 |



| SKU | DESCRIPTION | ORDER QUANTITY |
|---------|--------------------------------|----------------|
| POS0022 | Prestige header (1000 x 400mm) | 1 |
| POS0023 | Prestige shelf mat | 1 |



| SKU | DESCRIPTION | ORDER QUANTITY |
|---------|--|----------------|
| POS0238 | Prestige Eco header panel (1000 x 400mm) | 1 |
| POS0240 | Prestige Eco shelf liner | 1 |
| POS0239 | Prestige Eco bus stop (double sided) | 1 |

| SKU | DESCRIPTION | ORDER QUANTITY |
|---------|---------------------|----------------|
| POS0246 | Earthpan header | 1 |
| POS0247 | Earthpan shelf mats | 1 |
| POS0248 | Earthpan bus stop | 1 |



| SKU | DESCRIPTION | ORDER QUANTITY |
|---------|---|----------------|
| POS0252 | Prestige x Nadiya header panel (1000 x 400mm) | 1 |
| POS0253 | Prestige x Nadiya shelf liner | 1 |
| POS0254 | Prestige x Nadiya A5 leaflet | 1 |
| POS0255 | Prestige x Nadiya leaflet holder | 1 |

Terms and Conditions of Sale

These Terms and Conditions are effective as of 01.04.21 and supersede all previous Terms and Conditions issued by Meyer Group Ltd. Terms and Conditions shall include these Terms & Conditions of Sale and the Terms & Conditions For Online Sales. Meyer Group Limited means Meyer Group Limited (company no: 01443669) and its divisions (Meyer UK, Meyer EMEA, and JWP) whose registered address is at Wirral International Business Park, Riverview Road, Bromborough CH62 3RH.

Article 1. Quotations, Orders and Contracts

- 1.1 Any quotations for a sale of Goods which are issued by Meyer Group Limited ("Quotation") are subject to withdrawal and alteration any time before they are accepted by the Customer and are automatically withdrawn unless an order for Goods is placed by the Customer within 30 days after the date of the relevant Quotation. Prices in a Quotation are exclusive of VAT. Customer shall be defined as the person or entity whose order for the Goods is accepted by Meyer Group Limited. Goods means the goods or materials (including any installment of them or any part of them) the quantity, quality, description and specification of which are described in each Contract. Each agreement for the supply of Goods by Meyer Group Limited formed herein shall be referred to as a Contract.
- 1.2 As used herein an Order shall mean a request by the Customer to purchase Goods which may be made in writing (including email) or verbally by phone or online via Meyer Group Limited's online ordering portal. No Order shall be binding upon Meyer Group Limited until accepted by Meyer Group Limited. Acceptance of an Order shall take place when Meyer Group Limited despatches or commences production of all or part of the Goods ordered, or, if earlier, whenever the Order is expressly accepted or confirmed by Meyer Group Limited in writing. No binding Contract shall exist to supply the Goods unless and until the Order for such Goods has been accepted by Meyer Group Limited.
- 1.3 Once an Order has been accepted by Meyer Group Limited in accordance with clause 1.2 a Contract for the supply of the Goods which is the subject of the Order accepted shall be formed.
- 1.4 Each Contract shall comprise of the Terms and Conditions, the Quotation the trade account application form attached to such Terms and Conditions (if any), and any additional terms agreed in writing as applicable. Meyer Group Limited shall sell, and the Customer shall purchase, the Goods in accordance with the Contract, and the terms of the Contract shall apply to the exclusion of any other terms and conditions of the Customer.
- 1.5 Meyer Group Limited reserves the right to refuse any amendments or additional items which a Customer wishes to make or add to an Order once that Order has been accepted in writing by Meyer Group Limited in accordance with clause 1.2.
- 1.6 Meyer Group Limited reserves the right to alter the specifications of the Goods or to remove all or any part of the Goods or Product Range offered for sale with immediate effect on written notice to the Customer. Product Range shall mean the range of Goods containing a unique stock keeping code allocated by Meyer Group Limited to identify the Goods. Where a Contract has already been formed under clause 1.2 for the affected Goods or Product Range then Meyer Group Limited reserves the right to either substitute alternative goods of equivalent quality in replacement of them or to refund the Customer such proportion of the price of the Contract which has already been paid by the Customer and which relates to the Goods or Product Range being altered or withdrawn.
- 1.7 If any Contract contains provisions which are inconsistent with, or conflict with the Terms and Conditions, those provisions will prevail over the Terms and Conditions to that extent except (i) nothing shall prevail over Article 8 (Liability) and 14 (Rights of Third Parties) unless the provision expressly provides for this by reference to these clauses; (ii) no standard terms of the Customer shall form part of any Contract unless the intention to incorporate such Customer's terms and to override the Terms and Conditions wholly or in part is clearly expressed in writing and signed by duly authorised representatives of both parties.

- 1.8 Any advice or recommendation given by Meyer Group Limited or its employees or agents to the Customer or its employees or agents as to the storage, application or use of the Goods, which is not confirmed in writing by Meyer Group Limited, shall be heeded entirely at the Customer's own risk, and accordingly Meyer Group Limited shall not be liable for any such unconfirmed verbal advice or recommendation. Any typographical, clerical or other error or omission in any sales literature, Quotation, acceptance of offer, invoice or other document or information issued by Meyer Group Limited shall be subject to correction without any liability on the part of Meyer Group Limited.

Article 2. Terms of Payment; Price

- 2.1 The price of the Goods shall be as stated in the Contract. Prices shall be invoiced in sterling unless agreed otherwise in the Contract. The price shall be exclusive of any applicable value added tax, which shall be payable by the Customer subject to receipt of a valid VAT invoice, and of all other taxes, duties, imposts and levies.
- 2.2 Prices exclude packaging, insurance, freight/transport charges and other costs of carriage and delivery ("Delivery Charges"). Where Meyer Group Limited has undertaken to provide or arrange for carriage to an address specified in the Contract or otherwise agreed to between the parties, Delivery Charges shall be levied in addition to the price unless otherwise expressly agreed by Meyer Group Limited in the Contract.
- 2.3 The Customer shall be responsible for obtaining all required export and import clearances and any other documentation necessary for the delivery of the Goods, unless otherwise mutually agreed by the parties in writing.
- 2.4 Meyer Group Limited reserves the right, by giving 14 days' advanced notice to the Customer at any time before delivery, to increase the price of the Goods to reflect any increase in the cost to Meyer Group Limited which is due to any factor beyond the control of Meyer Group Limited including, without limitation, any foreign exchange fluctuation, currency regulation, alteration of duties, significant increase in the costs of labour, materials or other costs of manufacture, any change in the delivery dates, quantities or specifications for the Goods which is requested by the Customer, and accepted by Meyer Group Limited in its unrestricted discretion, or any delay caused by any instructions of the Customer or failure of the Customer to give Meyer Group Limited adequate information, facilities, instructions or responses.
- 2.5 Unless otherwise agreed in writing by Meyer Group Limited, all payment for Goods shall be made with order. Meyer Group Limited must receive in full and cleared funds the price for each Order from the Customer at the date of the Order being accepted by Meyer Group Limited placed or (where Meyer Group Limited so agrees) prior to Delivery, which is further defined in clause 3.1. Meyer Group Limited may issue an invoice once it accepts an Order, and all accounts are strictly payable net 30 days.
- 2.6 Where alternative payment terms or credit facilities have been agreed by Meyer Group Limited then notwithstanding any such agreement, Meyer Group Limited reserves the right to vary such payment terms or credit facilities with immediate effect on written notice to the Customer where the Customer is in breach of the Terms and Conditions or any Contract, including failure by the Customer to make payment with Order.
- 2.7 Unless otherwise agreed by the parties in writing, Meyer Group Limited is entitled to allocate payments received to settle any sums due from the Customer in full or in part, whether under the Contract or any other contract, in any order or manner

Meyer Group Limited determines, and in particular shall be entitled to apply any partial payment to settle outstanding interest on overdue amounts, ahead of principal.

- 2.8 Notwithstanding clause 2.6 or any other arrangements for provision of credit which Meyer Group Limited may have agreed with the Customer in respect of the Contract, the whole price of all Goods bought or agreed to be bought by the Customer shall be immediately payable without demand upon the occurrence of an Insolvency Event as defined in Section 10.1(b).
- 2.9 If the Customer fails to make any payment when due, without affecting any other rights which it may have, Meyer Group Limited shall be entitled to exercise all or any of the following rights:
- a) suspend production and/or deliveries of Goods until paid;
- b) deduct outstanding sums from any sums owed by Meyer Group Limited to the Customer under the Contract or otherwise;
- c) require the Customer to pay any costs of storage (or a reasonable charge for storage) of undelivered Goods and materials;
- d) be paid compensation and charge interest on the overdue amount at the statutory rate and otherwise in accordance with the Late Payment of Commercial Debts (Interest) Act 1998 (as amended), or at Meyer Group Limited's election or where such Act is not applicable, charge interest on the overdue amount, at a rate of 12% which shall accrue from day to day (both before and after any judgment) from the due date until payment in full is received by Meyer Group Limited and shall be compounded monthly;
- e) resell any Goods not yet delivered to the Customer;
- f) retain any sums paid as deposit for the Goods;
- g) demand the return of the Goods in accordance with the provisions of Article 5;
- h) appropriate any payment made by the Customer to such of the Goods (or the Goods supplied under any other Contract between the Customer and Meyer Group Limited) as Meyer Group Limited may think fit (notwithstanding any purported appropriation by the Customer).

2.10 Meyer Group Limited shall be entitled to initiate legal action for the price and any other sums due from the Customer notwithstanding that property in the Goods has not passed to the Customer.

2.11 The time of payment of the price shall be of the essence of the Contract. Receipts for payment will be issued only upon request. Settlements by cheque or credit transfer shall not be deemed paid until Meyer Group Limited's account is credited with cleared funds.

2.12 The Customer may not for any reason withhold, make deduction from, set off against or make abatement of any payment due to Meyer Group Limited.

Article 3. Delivery

- 3.1 Delivery of Goods shall take place at the time Meyer Group Limited notifies the Customer that the Goods are ready for collection from the premises stated in the Contract or, if Meyer Group Limited agrees to transport them to an address specified in the Contract or otherwise agreed to between the parties, when they are despatched from Meyer Group Limited's premises ("Delivery").
- 3.2 Unless otherwise agreed in writing all delivery charges referred to in clause 2.3 shall be borne by the Customer. The Customer shall make all arrangements necessary to take delivery of the Goods whenever they are tendered for delivery.
- 3.3 Dates and times for delivery by Meyer Group Limited are estimates only and time shall not be of the essence in respect of these and Meyer Group Limited shall not be liable for any loss, damage, cost or expense caused directly or indirectly by any delays in delivery subject to clause 3.5. The Customer may not terminate the Contract by reason of any delay in delivery and/or any short delivery. Meyer Group Limited may deliver early.
- 3.4 Delivery may take place by way of installments in such quantities as Meyer Group Limited may reasonably decide. Such installments shall be separate obligations and no breach in respect of one or more of them shall entitle the Customer to cancel any subsequent installment or repudiate the Contract as a whole. Where delivery of the Goods is to be made by Meyer Group Limited in bulk, Meyer Group Limited reserves the right to deliver up to 5 per cent more or 5 per cent less than the quantity ordered without any adjustment in the price, and the quantity so delivered shall be deemed to be the quantity ordered.
- 3.5 Notwithstanding clause 3.3, if delivery by Meyer Group Limited of any Goods has not been made 90 Business Days, which days shall exclude Saturdays, Sundays, and public holidays in England and Wales, after the advised estimated date for delivery of the Goods, the Customer shall be entitled to terminate the Contract in respect of those Goods and any liability of Meyer Group Limited however arising, as referred to in clause 8.3, shall be limited to a credit of the price due or a refund of sums paid by the Customer for those Goods not delivered. Under no circumstances shall Meyer Group Limited have any further liability to the Customer in damages or otherwise for non-delivery or late delivery of any of the Goods.

3.6 If the Customer fails to take delivery of the Goods or fails to give Meyer Group Limited adequate delivery instructions at the time stated for delivery then, without prejudice to any other right or remedy available to Meyer Group Limited, Meyer Group Limited may:

- a) store the Goods until actual delivery and charge the Customer for the reasonable costs (including insurance) of storage; or
- b) sell the Goods at the best price readily obtainable and (after deducting all reasonable storage and selling expenses) charge the Customer for any shortfall below the price under the Contract.

3.7 A delivery note stating the Contract order reference and customer account number shall accompany each delivery and the time and date recorded on the carrier's electronic system shall be deemed to be and constitute proof of delivery.

3.8 No right or title in any packaging, container or transport equipment that accompanies the Goods shall pass to or vest in the Customer. Any such items shall be returned to Meyer Group Limited no later than 30 days after their delivery in substantially the same condition as when delivered. If any such items are not so returned, Meyer Group Limited may invoice the Customer for the cost of the repair or replacement of them. Where Goods are sent by or on behalf of Meyer Group Limited in error, they will be collected or credited at the discretion of Meyer Group Limited.

Article 4. Warranty

- 4.1 Meyer Group Limited warrants that the Goods:
- a) are reasonably free from defects in materials and workmanship for the Warranty Period;
- b) are suitable for their usual purposes;
- c) comply in all material respects with any description applied to them by Meyer Group Limited.
- 4.2 In respect of Meyer Group Limited's Goods, Warranty Period means a period of one year from the date of Delivery. Contracts shall not be regarded as sales by sample even if Meyer Group Limited has provided a sample to the Customer.
- 4.3 If during the applicable Warranty Period there is any material breach of the warranties in clause 4.1, and the claim is notified in accordance with clause 7, Meyer Group Limited will, at its option, repair or replace the relevant item of Goods (or any defective part), or offer a refund of all or a fair or reasonable part of the price paid for the relevant item (against the return of such item at the cost of the Customer). If Meyer Group Limited complies with this obligation it shall have no further liability in respect of or arising from the relevant Goods.
- 4.4 Meyer Group Limited shall not be in breach of this Article 4 if the claim results from:
- a) fair wear and tear, damage caused by the Customer's or any third party's default, negligence or misuse of the Goods, including the accidental or deliberate destruction of or damage to the Goods;
- b) any failure to install, use or maintain the Goods in accordance with Meyer Group Limited's or manufacturer's instructions, including failure to follow Meyer Group Limited's care instructions (available at Circulonuk.com, Prestige.co.uk, Anolon.co.uk, kitchenwarexpress.co.uk hestan.uk.com or on request);
- c) any alterations or modifications or repairs to the Goods other than those carried out by Meyer Group Limited, or third parties nominated or approved in writing by Meyer Group Limited (such approval not to be unreasonably withheld or delayed);
- d) any drawing, design, specification or instruction supplied or approved by the Customer.
- 4.5 Meyer Group Limited shall be under no liability under the warranties in clause 4.1 and Meyer Group Limited shall have no obligation under clause 4.3 (or any other warranty, condition or guarantee) while any sum is overdue from the Customer to Meyer Group Limited.
- 4.6 The Customer indemnifies and will keep indemnified Meyer Group Limited against any loss suffered, where the Customer sells the Goods to a third party, and that third party claims under the guarantee (detailed at Circulonuk.com, Prestige.co.uk, Anolon.co.uk, kitchenwarexpress.co.uk hestan.uk.com or on request) due to a defect in the Goods which has been caused by an act or omission of the Customer.
- 4.7 The warranties in clause 4.1 and/or clause 4.3 do not extend to parts, materials or equipment not manufactured by Meyer Group Limited, in respect of which the Customer shall only be entitled to the benefit of any manufacturer's warranty or guarantee that Meyer Group Limited is entitled to transfer to the Customer.
- 4.8 Meyer Group Limited reserves the right to make any changes in the specification of the Goods which are required to conform to any applicable legal requirements (whether UK or EU statutes, regulations, directives or otherwise) or which do not materially affect their quality or performance.

Article 5. Returns

No returns of Goods are permitted without prior written authorisation by Meyer Group Limited, which will not be unreasonably withheld. Goods which are returned without such authorisation will be rejected at the cost of the Customer and credit will not be given. All returns or collection of authorised returns is at the Customer's expense and the Customer must comply with return policy requirements specified by Meyer Group Limited.

Article 6. Risk of Loss and Title

- 6.1 Risk of loss or damage to the Goods shall pass to the Customer at the time of delivery or collection of the Goods by the Customer or its authorised representative.
- 6.2 Title in the Goods shall pass from Meyer Group Limited to the Customer only on receipt by Meyer Group Limited in full of the price (and VAT) for those Goods under the Contract and all other sums then due from the Customer under the Contract and any other contracts between the Customer and Meyer Group Limited.
- 6.3 Until such time as the title in the Goods has passed to the Customer under clause 6.2 the Customer shall:

a) hold such Goods on a fiduciary basis as Meyer Group Limited's bailee and shall insure them as Meyer Group Limited's property and hold the proceeds of such insurance on trust for Meyer Group Limited, and shall store and mark them in such a way that they are readily identifiable as Meyer Group Limited's property, and shall not mix them with any other goods;

b) not pledge or allow any encumbrance, lien, charge or other interest to arise or be created over the Goods; and

c) not dispose of or deal with the Goods or any documents of title relating to them or any interest in them; except that the Customer may on its own account use and sell the Goods and pass title to its usual type of customers in the ordinary course of its trade, provided that the Customer's right to use or sell the Goods shall automatically cease upon the occurrence of an Insolvency Event.

6.4 Meyer Group Limited shall be entitled upon demand to the immediate return of all the Goods which remain in the ownership of Meyer Group Limited, and the Customer irrevocably authorises Meyer Group Limited to recover such Goods and any documentation relating to them and for that purpose, to enter any place and shall take all reasonable steps to help Meyer Group Limited recover them if:

a) payment becomes overdue under a Contract;

b) the Customer is in breach of any of its obligations under the Contract or any other contract between Meyer Group Limited and the Customer;

c) Meyer Group Limited exercises any right to terminate the Contract or any other contract between Meyer Group Limited and the Customer; or

d) an Insolvency Event occurs, or Meyer Group Limited reasonably expects that an Insolvency Event is about to occur.

6.5 Recovery of the Goods by Meyer Group Limited shall not of itself cancel the Customer's liability to pay the whole or balance of the price for the Goods or any other rights of Meyer Group Limited under the Contract.

Article 7. Claims

7.1 Any claim that Goods have not been delivered must be notified in writing to Meyer Group Limited within five (5) Business Days of the estimated or planned date for delivery or performance.

7.2 The Customer shall inspect the Goods immediately on delivery and shall notify Meyer Group Limited in writing of any shortage, damage or any other non-conformity with the Contract that ought reasonably to have been apparent on a reasonable inspection of the Goods no later than five (5) Business Days after delivery.

7.3 Subject to clause 7.4, failure to notify Meyer Group Limited in accordance with clauses 7.1 and 7.2 will be deemed acceptance of the Goods by the Customer and shall render the Customer liable to payment. Meyer Group Limited reserves the right not to grant refunds for any claims made later than five (5) Business Days after receipt.

7.4 All claims not notifiable under clauses 7.1 or 7.2 must be notified to Meyer Group Limited no later than twenty (20) Business Days after the Customer first becomes aware of the circumstances giving rise to the claim.

7.5 Once the Customer becomes aware that a defect in the Goods may exist, it must not use or supply the Goods, and must take all steps necessary to prevent their use by any of its customers or other third parties to whom it has supplied the Goods. The Customer shall indemnify and keep Meyer Group Limited indemnified against all claims, damages, liability, losses and costs it incurs as a result of the Customer's breach of this obligation.

Article 8. Exclusions of and Limits on Liability

8.1 Meyer Group Limited shall only be liable to the Customer in respect of claims

notified to Meyer Group Limited in accordance with the Contract and in particular clause 7.

8.2 Any liability Meyer Group Limited may have for claims concerning damage to the physical property of the Customer or its employees (excluding the Goods) arising out of or in connection with the Contract, the Goods however arising, shall be limited to £10,000 per claim or series of claims arising out of the same events or circumstances and to £100,000 in total in respect of all claims.

8.3 Without prejudice to the other limitations on Meyer Group Limited's liability in the Contract but subject to clauses 8.2 (physical damage) and 8.5 the liability of Meyer Group Limited for any claims arising out of or in connection with the Contract and/or the Goods, however arising shall be limited in respect of all claims in aggregate to a sum equal to the price payable (exclusive of VAT) by the Customer for the Goods under the Contract giving rise to the claims.

8.4 Notwithstanding any other provision of the Contract, but subject to clause 8.5, Meyer Group Limited shall have no liability however arising out of or in connection with the Contract and/or the Goods for any:

a) direct or indirect loss of or damage to:

(a) profit;

(b) revenue;

(c) business;

(d) contract;

(e) opportunities;

(f) anticipated savings;

(g) data;

(h) goodwill;

(i) reputation;

(j) use;

b) indirect or consequential loss or damage; or

c) claim arising out of a claim against the Customer by a third party.

8.5 The exclusions and limitations of liability contained in the Terms and Conditions and in the Contract shall apply regardless of whether the loss or damage was foreseeable or whether the Customer notifies Meyer Group Limited of the possibility of any greater loss or damage but no such exclusion or limitation shall apply to the extent prohibited or limited by law and in particular nothing in the Contract shall affect liability:

a) or death or personal injury caused by negligence to the extent prohibited by the Unfair Contract Terms Act 1977;

b) for fraudulent misrepresentation or other fraud;

c) for any breach of any obligations implied by Section 12 of the Sale of Goods Act 1979 or Section 2 of the Supply of Goods and Services Act 1982; or

d) to the extent prohibited by the Consumer Protection Act 1987.

8.6 All warranties, conditions, terms and liabilities express or implied, statutory or otherwise, on the part of Meyer Group Limited, in respect of compliance with descriptions, the quality or the fitness for purpose of the Goods which are not expressly set out in the Contract are excluded except to the extent such exclusion is prohibited or limited by law. The Customer acknowledges that the price of the Goods provided for under the Contract reflects the exclusions and limitations on Meyer Group Limited's liability as set out in this Article 8, and that the Customer had the opportunity to negotiate variations to the exclusions and limitations, upon the agreement of a higher price. Accordingly, the parties agree that such exclusions and limitations are reasonable in light of all the circumstances.

8.7 The Customer shall indemnify Meyer Group Limited at all times against all claims, demands, costs (including legal costs on a full indemnity basis) expenses, losses and liabilities incurred by Meyer Group Limited as a result of any third party claim arising out of the Contract, the Goods, which is in excess of the liability expressly accepted by Meyer Group Limited under the Contract.

8.8 The Customer acknowledges:

a) the potential losses, damages or claims which the Customer may suffer as a result of any breach of the Contract or other default by Meyer Group Limited are more readily ascertainable by the Customer than by Meyer Group Limited;

b) such losses, damages and claims may greatly exceed the sums paid under the Contract and Meyer Group Limited has agreed to the price only on the basis that it limits its liability in the manner stated in the Terms and Conditions;

c) that the price of the Goods provided for under the Contract reflects the exclusions and limitations on Meyer Group Limited's liability, and that the Customer had the opportunity to negotiate variations to the exclusions and limitations upon the agreement of a high price;

d) the Customer must consider insuring any liability not accepted by Meyer Group Limited under this Agreement and agrees that it is responsible for taking legal advice on the limits on Meyer Group Limited's liability;

e) the parties agree that such limits are fair and reasonable in light of all of the circumstances.

Article 9. Customer's Responsibilities

9.1 The Customer shall be responsible to Meyer Group Limited for ensuring the accuracy of the terms of any Order (including any applicable specification) submitted by the Customer, and for giving Meyer Group Limited any necessary information, facilities, instructions and responses relating to the Goods reasonably within a sufficient time to enable Meyer Group Limited to perform the Contract in accordance with its terms.

9.2 The Customer is responsible for obtaining all necessary consents, licenses and permits relating to its use of the Goods and for the accuracy and legality of all information including drawings, designs and specifications supplied by or on behalf of it ("Customer Information").

9.3 The Customer shall indemnify Meyer Group Limited at all times against all claims, demands, costs (including legal costs on a full indemnity basis), expenses, losses and liabilities incurred by Meyer Group Limited as a result of any claim that Customer Information infringes any rights of any third parties, including any Intellectual Property Rights. As used in these Terms and Conditions Intellectual Property Rights shall mean all intellectual and industrial property rights, including patents, rights in registered and unregistered trade marks (including domain names), rights in registered and unregistered designs, utility models, trade or business names, confidential information, know-how, database rights, passing-off rights, and copyright (including moral rights), or other industrial, intellectual or commercial rights (including rights in any invention, discovery or process), and applications for registration of any of the foregoing, and the right to apply therefore, in each case in any part of the world.

9.4 The Customer is responsible for transporting, storing and using the Goods in accordance with the care instructions referred to a clause 4.4(b) and Meyer Group Limited shall not be responsible for any damage, loss or claims arising from any failure to comply with such instructions.

9.5 If the Customer becomes aware that any third party has made or is likely to make any claim in respect of any Goods (including, without limitation, as to defects in them or rights infringed by them) it shall immediately inform Meyer Group Limited and shall afford to Meyer Group Limited all assistance (including, without limitation, permitting Meyer Group Limited to participate in any proceedings) which Meyer Group Limited may reasonably require to enforce its rights and defend such claim.

9.6 Without prejudice to any duty of the Customer at common law, Meyer Group Limited shall be entitled to require the Customer to take such steps as Meyer Group Limited may reasonably require to mitigate or reduce any losses or claims that may arise in relation to the Contract. The Customer agrees to co-operate with any product recall operation initiated by Meyer Group Limited including providing all information and assistance that Meyer Group Limited may reasonably require and the Customer agrees promptly to recall any of the Goods from the market when reasonably requested to do so by Meyer Group Limited. The Customer shall not itself instigate any product recall without the prior written consent of Meyer Group Limited except in the case of emergency. The Customer shall inform Meyer Group Limited of all serious complaints and any other circumstances of which the Customer is aware that may give rise to a product recall requirement.

9.7 The Customer may only re-sell the Goods in the original packaging they are in when delivered to the Customer by Meyer Group Limited. The Customer shall undertake to ensure that its advertising, marketing, promotion, sale and pricing of the Goods shall in no way reduce or diminish the reputation, image, prestige or value of the Goods.

Article 10. Termination

10.1 Without affecting any other rights and remedies it might have, Meyer Group Limited shall be entitled to terminate the Contract and/or suspend its performance at any time without liability by giving written notice to the Customer at any time if the Customer:

a) is in breach of any provision of, or purports to cancel, the Contract;

b) has any corporate action, application, order, proceeding or appointment or other step taken or made by or in respect of it for any composition or arrangement with creditors generally, winding-up other than for the purpose of a bona fide scheme of solvent reconstruction or amalgamation, dissolution, administration, receivership (administrative or otherwise) or bankruptcy, or if it is unable to pay its debts as they fall due, or if it ceases to trade or if a distress, execution or other legal process is levied against any of its assets or if any event analogous to any of the foregoing shall occur in any jurisdiction in which the relevant party is incorporated, resident or carries on business;

c) there is a change in control of the Customer; and

d) in any other circumstances provided for in the Terms and Conditions and/or the Contract.

10.2 Any termination however caused shall not affect any right or liabilities which have accrued prior to the time of termination or the continuance in force of any provision of the Contract which expressly or by implication is intended to come into or continue in force after termination including without limitation clauses 8 (Exclusions and Limits on Liability) and 12 (Confidentiality).

10.3 Upon termination the Customer shall immediately return any information or materials in its possession or under its control which belong to or were supplied by Meyer Group Limited and Meyer Group Limited may dispose of any Goods not collected by the Customer.

Article 11. Intellectual Property

11.1 All Intellectual Property Rights in the Goods and their specification, design, packaging, labelling and other materials supplied with or in connection with any of the Goods shall, as between the parties, remain at all times vested in Meyer Group Limited. No Intellectual Property Rights of Meyer Group Limited are transferred to the Customer and no licenses to use any Intellectual Property Rights of Meyer Group Limited are granted to the Customer except as may be necessary for the usual use of the Goods supplied.

11.2 In particular the Customer shall not use any of Meyer Group Limited's trade marks in its business except for the limited purpose of advertising the Goods for sale in the Customer's usual course of business and then strictly subject to Meyer Group Limited's brand guidelines as to size, colour, font, positioning and such other usage instructions as Meyer Group Limited may give for this purpose. Any unauthorised use of Meyer Group Limited's trademarks by the Customer shall be a material breach of the Terms and Conditions.

11.3 The Customer shall not remove, obscure or otherwise alter or interfere with any of the logos, marks or branding appearing on any of the Goods or their packaging.

Article 12. Confidentiality

Neither party shall without the prior written consent of the other party (during and after termination of the Contract) use (other than in the performance of the Contract) or disclose to any other person any Confidential Information of the other party, except that any obligations contained in this clause shall not prevent any disclosure of Confidential Information which is required by law, court order or any legal or regulatory authority, which is required to comply with the rules of any relevant stock exchange, or disclosure to a party's professional advisors, acting in their capacity as such. In these Terms and Conditions and as used elsewhere in the Contract, Confidential Information shall mean all information, in whatever form, disclosed, made available by, or otherwise emanating from that party or its affiliates in connection with the Contract. In the case of Meyer Group Limited, its Confidential Information shall include information relating to the design of the Goods and all specifications prepared by or on behalf of Meyer Group Limited and all information derived from any of them. Confidential Information shall not include information which is in the public domain other than by breach of the Terms and Conditions. The Customer shall not publicise or disclose the content or detail (including pricing) of any Quotation or Contract with Meyer Group Limited, without the prior written agreement of Meyer Group Limited.

Article 13. Data Protection

13.1 The parties agree that it may be necessary for each of them to provide to the other party, and/or to receive and use, limited personal data concerning their respective officers, employees, contractors, suppliers, customers and other third parties such as contact details ("Contract Data") for purposes connected with the operation, fulfilment, management and enforcement of this Agreement. Additionally Meyer Group Limited may use the Contract Data for advertising and marketing purposes in the pursuit of its legitimate interests in accordance with Data Protection Law or for any other purpose detailed in its privacy notice at meyergroup.co.uk/privacy-policy/ (the "Purpose").

13.2 It is intended by the parties that each shall be treated as the "controller" of any Contract Data it receives or has access to for the Purpose and it is not intended by the parties that either party should be treated as the "processor" of the other in respect of such Contract Data for the purposes of Data Protection Law, which herein shall mean the General Data Protection Regulation (Regulation (EU) 2016/679) ("GDPR") as implemented under English law, the Privacy and Electronic Communications (EC Directive) Regulations 2003 (SI 2003/2426) and the Data Protection Act 2018, in each case as amended, replaced or updated from time to time and together with any subordinate or related legislation made under any of the foregoing and relevant industry codes of practice and guidance.

13.3 In relation to any Contract Data it provides, each party warrants and represents it is lawfully entitled to provide the Contract Data for the Purpose and in particular has obtained any required authorizations and consents and has given all necessary notices to data subjects, to enable it lawfully to provide the Contract Data. In relation to any Contract Data it receives, each party undertakes:

a) it will only use the Contract Data for the Purpose;

b) it will comply with all its obligations as a controller under Data Protection Law; and

c) it will only respond to any subject access requests or other queries or complaints from data subjects relating to the Contract Data in accordance with the Contract Data provider's reasonable instructions.

13.4 Both parties warrant and undertake that:

a) it has not done and will not do anything that causes or is likely to cause the other to be in breach of Data Protection Law; and

b) it will notify the other of any suspected, potential or actual breaches of Data

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Protection Law (including the loss of personal data and breaches of security which may compromise the security of the personal data) as soon as possible and, in any event, within 2 days of identification to enable the parties to consider what action is required in order to resolve the issue in accordance with Data Protection Law.

13.5 Meyer Group Limited may make searches with credit reference agencies about the Customer and directors of the Customer and these credit reference agencies will keep a record of that search.

Article 14. Contracts (Rights of Third Parties) Act 1999

All members of Meyer Group Limited’s business group and all employees, agents and subcontractors of Meyer Group Limited and members of Meyer Group Limited’s business group (each being a “TP”) shall each be entitled, in its own right pursuant to the Contracts (Rights of Third Parties) Act 1999 (“TP Act”), to enforce every defence and limitation and Indemnities expressed to be in favour of Meyer Group Limited under the Contract to the extent determined by Meyer Group Limited in its absolute discretion, as if such defences and limitations and indemnities were expressed to be for the benefit of the relevant TP. The Customer and Meyer Group Limited shall not be required to notify or obtain the consent of any TP in order to rescind or vary the Contract or any provision of it. Except as referred to in this clause, no provision of a Contract shall be enforceable pursuant to the TP Act by any person who is not a party to it.

Article 15. Incoterms

15.1 In these terms, “Incoterms” means the International Rules for the Interpretation of Trade Terms of the International Chamber of Commerce as in force at the date when the Contract is made. Unless the context otherwise requires, any term or expression which is defined in or given a particular meaning by the provisions of the Incoterms shall have the same meaning in the Contract, but if there is any conflict between the provisions of Incoterms and the Contract, the latter shall prevail.

15.2 Where the Goods are supplied for export from the United Kingdom, the provisions of this clause 15 shall (subject to any special terms agreed in writing between the Customer and Meyer Group Limited) apply notwithstanding any other provision. The Customer shall be responsible for complying with any legislation or regulations governing the importation of the Goods into the country of destination and for the payment of any duties thereon.

15.3 Unless otherwise agreed in writing between the Customer and Meyer Group Limited, the Goods shall be delivered FOB to the agreed air or seaport of shipment and Meyer Group Limited shall be under no obligation to give notice under section 32(3) of the Sale of Goods Act 1979. The Customer shall be responsible for arranging for testing and inspection of the Goods at Meyer Group Limited’s premises before shipment. Where the Goods are being collected from other premises (such as Meyer Group Limited’s supplier’s factories) then such inspection shall take place at the point of collection at those premises or where this is not practicable without delay on delivery at the Customer’s premises. Meyer Group Limited shall have no liability for any claim in respect of any defect in the Goods which ought reasonably to have been apparent on inspection and which is made after shipment, or in respect of any damage during transit.

Article 16. Miscellaneous

16.1 The Terms and Conditions, together with those set out in the Contract, and any other documents entered into pursuant to the Contract, constitute the entire agreement and understanding of the parties and supersede any previous agreement or understanding between the parties with respect to the arrangements contemplated by or referred to in the Terms and Conditions and the Contract. The Customer acknowledges and agrees that in entering into the Contract it does not rely on, and shall have no remedy in respect of, any statement, representation, warranty (in each case whether negligently or innocently made), or understanding of any person (whether party to the Contract or not) which is not expressly set out in the Terms and Conditions and/or the Contract and the only remedy available to it for breach of any statement, representation or other term that is expressly set out in the Contract shall be for breach of contract under the terms of the Contract.

16.2 Meyer Group Limited may perform any of its obligations or exercise any of its rights under the Contract itself or through any other member of Meyer Group Limited’s business group, which shall include Meyer Group Limited and its ultimate holding company and any direct or indirect subsidiary of such holding company, provided that any act or omission of any such other member shall be deemed to be the act or omission of Meyer Group Limited.

16.3 Meyer Group Limited may at any time assign, transfer, charge or deal in any other manner with any of its rights hereunder and may sub-contract any or all of its obligations under the Contract.

16.4 The Customer shall not assign, transfer, charge, hold on trust for another or deal in any other manner with any of its rights or obligations under the Contract, or purport to do so, or sub-contract any or all of its obligations under the Contract without the prior written consent of Meyer Group Limited in its absolute discretion.

16.5 Meyer Group Limited shall not be liable in any way for loss, damage or expense arising directly or indirectly from any hindrance, failure or delay in performing

any obligation under the Contract caused by the actions or omissions of the Customer, its employees, agents, contractors or other third parties providing goods or services to or acquiring them from the Customer or by any circumstance beyond Meyer Group Limited’s reasonable control, which shall include war (or other action of military forces), terrorism, riot, civil commotion, sabotage, vandalism, accident, pandemic, epidemic, breakdown or damage to machinery or equipment, acts of God, fire, flood, severe weather conditions, extreme traffic congestion, strike, lock-out or other industrial disputes (whether or not involving employees of Meyer Group Limited) or shortage of materials at the market rates existing when the relevant Contract is made, legislative or administrative interference or national crisis (each an “Event of Force Majeure”). If an Event of Force Majeure continues for more than a period of 30 days Meyer Group Limited shall be entitled at its discretion to perform, suspend performance of, and/or terminate the Contract.

16.6 Any notice to be given shall be in writing (but excluding fax transmission), in English, and may be served by leaving it at, or by sending it by pre-paid first class post or recorded delivery or by email to, the intended recipient’s address for this purpose. The address of a party for service of notices is the address set out in the Contract or such other address as a party may designate by notice given in accordance with this clause. A notice is deemed to be received when left at the recipient’s address or, if sent by pre-paid first-class post or recorded delivery, 48 hours from the date of posting, or, if sent by email upon sending with a successful delivery transmission report. If such deemed receipt is not within business hours (being between 9.00 am and 5.00 pm Monday to Friday on a day that is not a public holiday in the place of receipt), the notice is deemed to be received when business hours next commence.

16.7 Any failure to exercise or delay by a party in exercising a right or remedy arising in connection with the Contract shall not constitute a waiver of such right or remedy or of any other rights or remedies.

16.8 If any provision of the Terms and Conditions or the Contract is held by any competent authority to be invalid or unenforceable in whole or in part the validity of the other provisions of the Terms and Conditions or the Contract and the remainder of the provision in question shall not be affected thereby. If the whole or any part of any clause(s) are invalid or unenforceable the parties agree to attempt to substitute for any invalid or unenforceable provision a valid and enforceable provision which achieves to the greatest extent possible the economic, legal and commercial objectives of the invalid or unenforceable provision. Any such invalidity or enforceability shall not affect the validity or enforceability of any other provision.

16.9 Nothing in the Contract shall constitute a partnership, joint venture, representative or agency relationship between the parties hereto or be construed or have effect as constituting any relationship of employer and employee between the parties. Neither party shall have the authority to bind, or pledge the credit of, or oblige the other in any way without obtaining the other’s prior written consent.

16.10 Meyer Group Limited has the right to vary the Terms and Conditions from time to time. The Terms and Conditions in force and published on Meyer Group Limited’s website at www.meyergroup.co.uk at the time the Customer places its Order will govern that Order and any ensuing Contract. The Customer is advised to check the Terms and Conditions and to print a copy before placing its Order.

16.11 The Terms and Conditions and the Contract are governed by and shall be construed in accordance with English law. The parties irrevocably submit to the exclusive jurisdiction of the Courts of England and Wales.

TERMS & CONDITIONS FOR ONLINE SALES

Article 1. Recitals and Applicability

1.1 Unless otherwise expressly stated, the Definitions in the Terms & Conditions of Sale also apply to these Terms & Conditions For Online Sales.

1.2 These Terms & Conditions For Online Sales will apply to the Customer when offering for sale online Meyer Group Limited products.

1.3 These Terms & Conditions For Online Sales, together with the Terms & Conditions For Sale (“Terms and Conditions”), apply to any Contract between Meyer Group Limited and the Customer for the sale of Goods and will apply to the Customer when offering for sale online Goods purchased from Meyer Group Limited.

1.4 The Customer shall read the Terms & Conditions carefully and by placing an order to purchase the Goods, the Customer agrees that it has understood the Terms & Conditions and agrees to be bound by them generally and in particular when offering Meyer Group Limited Goods and products for sale online.

1.5 If the Customer fails to comply with the Terms & Conditions, Meyer Group Limited will close the Customer’s account and cease to sell Meyer Group Limited products to the Customer. Meyer Group Limited operates a “mystery shopper” policy and will be checking on the Customer’s compliance with the Terms and Conditions.

1.6 Meyer Group Limited has the right to amend or modify the Terms & Conditions from time to time. The Terms & Conditions in force and published on the Meyer

Group Limited website at www.meyergroup.co.uk at the time the Customer places its Order will govern that Order and any ensuing contract. The Customer agrees that it is the Customer’s responsibility to check the Terms & Conditions and to print a copy before placing its Order.

Article 2. Website Functionality and Appearance

2.1 Any payment transactions carried out through the Customer’s website must be encrypted using the best industry standard technology and practice such as by using SSL – Secure Socket Layer – technology to protect the consumer and their payment details and personal data.

2.2 The Customer’s website must be continually maintained to the standards that can be reasonably expected from a website of the size and nature of that which the Customer operates.

2.3 The Customer’s website must not suggest in any way that it is an official Meyer Group Limited brand site and it must not attempt to replicate or copy in any way any official Meyer Group Limited website. The domain name and/or hostname of the Customer’s website must not contain the words “Meyer Group Limited” nor should it contain the name of any range or collection of products manufactured or sold by Meyer Group Limited.

2.4 The Customer can contact tradesupport@meyeurk.com for permission to access and use Meyer Group Limited product images, logos and seasonal imagery solely for the use for the purposes of selling Meyer Group Limited products that the Customer has purchased from Meyer Group Limited.

2.5 Any photographs which the Customer uses on its website to promote and/or display Meyer Group Limited products must be those provided by Meyer Group Limited. Meyer Group Limited may, at its absolute discretion and on request, provide prior written permission to the Customer to use other graphic materials to promote Meyer Group Limited products. To request such permission, the Customer can send the request to tradesupport@meyeurk.com

2.6 The Meyer Group Limited logos and trademarks, product and lifestyle imagery, product names and descriptions and dimensions and brand descriptions must adhere strictly to the Meyer Group Limited brand guidelines which are available on request by contacting tradesupport@meyergroup.co.uk

Article 3. Customer Service and Expectations

The Customer’s website must have a customer care and service facility which allows customers to make contact and it must clearly set expectations as to how quickly customers may expect a response and respond within the timeframe provided. All orders placed for Meyer Group Limited products through the Customer’s website must be dispatched promptly and in accordance with the Customer’s reasonable delivery policy and any applicable laws in the country in which the transaction is governed. If any product ordered by a customer through the Customer’s website is likely to be dispatched more than 5 working days after an order is placed on the website then this must clearly be stated and brought to the attention of the customer prior to the customer placing an order.

Article 4. Compliance with Laws

The Customer’s website and any sales of Meyer Group Limited Goods must at all times be conducted in accordance with and in compliance with any and all applicable laws and regulations of any relevant jurisdiction including the Consumer Protection (Distance Selling) Regulations 2000. Meyer Group Limited reserves the right to terminate all business and Contracts with the Customer if the Customer fails to comply with all applicable laws and regulations of the country in which the Customer operates.

Article 5. Product Stock

5.1 No more than 10% of the Customer’s online offering shall be made up of Meyer Group Limited products without obtaining prior written consent from a Meyer Group Limited director.

5.2 Under no circumstances may the Customer promote the sale, or show as being for sale, any Meyer Group Limited products on the Customer’s website which the Customer does not hold in stock at the time of promotion and offering for sale, even if the Customer has placed an order for such products. Any items that are due to be out of stock for between two and ten working days must be marked as “out of stock”. Any items that are due to be out of stock for more than 10 working days must be removed from the Customer’s website as part of the Customer’s ongoing obligation to continually maintain its website. These obligations may only be changed on a case-by-case basis upon written consent of Meyer Group Limited.

Article 6. Sales of Meyer Group Limited Products

6.1 Customers may not sell Meyer Group Limited Goods to another business. Such forward selling of Meyer Group Limited Goods is forbidden and the Customer agrees that it will not forward sell any Meyer Group Limited Goods.

6.2 The Customer shall not engage in any secondary wholesaling of Meyer Group Limited Goods.

6.3 The Customer shall not sell Meyer Group Limited Goods to any person or business which it reasonably suspects may be buying such goods for any kind of onward sale.

6.4 Where the Customer is a retailer based or operating in the European Union, the Customer must not supply, sell or commit to sell any Meyer Group Limited Goods through its website to any person or business situated in a country or countries outside of the European Union. The Customer agrees and confirms that it will make it clear in its terms and conditions of sale and on its website that it is not able to supply or sell Meyer Group Limited products to people or business situated in such countries.

6.5 If the Customer is a retailer based in or operating outside of the European Union, the Customer may only sell Meyer Group Limited Goods in the Customer’s domestic market which will be where the Customer’s principle place of business is situated. The Customer shall not sell or commit to sell any Meyer Group Limited Goods through the Customer’s website to any person or business situated in countries outside of the Customer’s domestic market. The Customer agrees and confirms that it will make it clear in its terms and conditions of sale and its website or similar that it is not able to sell Meyer Group Limited Goods to people or businesses situated in such countries.

6.6 The Customer must not offer for sale or sell Meyer Group Limited Goods through eBay or Amazon or Alibaba or Trouva or any third party platforms or third party marketplaces which Meyer Group Limited considers, at its absolute discretion, may be detrimental to the Meyer Group Limited brand, image or any other commercial operation without obtaining prior written consent from a Meyer Group Limited Director.

6.7 Where Meyer Group Limited Goods are sold to the Customer as a ‘set’ the set must not be split and sold individually on the Customer’s website.

Article 7. Links, Affiliations, Collaborations, Advertising and Email Marketing

7.1 On request from Meyer Group Limited, the Customer will disclose in writing all affiliates through which the Customer lists Meyer Group Limited products for sale and, where instructed by Meyer Group Limited, will cease the sale of Meyer Group Limited products through any affiliate disallowed by Meyer Group Limited.

7.2 Subject to clause 7.3 the Customer must not:

a) sell Meyer Group Limited Goods through affiliates which offer automatic pricing based on competition without obtaining prior written permission from a Meyer Group Limited Director;

b) use or include terminology or phraseology such as “free”, “cheap”, “discount” or any such similar words or terms on the Customer’s website, in product information or in metadata, without Meyer Group Limited’s prior written consent;

c) use or include any terminology or phraseology that suggests the Customer has a preferential position with Meyer Group Limited over any other retailer(s) of Meyer Group Limited goods, for example, “home of”, “official”, “exclusive”, “largest range of” or any such similar words or terms on the Customer’s website, in product information or in metadata, without Meyer Group Limited’s prior written consent;

d) create, maintain or be involved with promotional sites, social networking or loyalty clubs specific to Meyer Group Limited or any Meyer Group Limited brands, collections or products; or

e) add or publish content regarding collaborations between Meyer Group Limited and other brands, lifestyle websites and magazines unless specifically authorised in writing in advance from a Meyer Group Limited Director having supplied Meyer Group Limited with details of such campaign as it reasonably requires.

7.3 Clauses 7.2(a) and (b) do not affect the Customer’s right to set its retail prices entirely at its own discretion.

7.4 Advertisements created by the Customer, or on behalf of the Customer, must not appear to be from Meyer Group Limited or to replicate advertisements or promotions created by Meyer Group Limited. The Customer is prohibited from sending unsolicited email marketing bearing Meyer Group Limited brands, logos, products or similar.

Article 8. Inspections and Audits

8.1 The Customer must provide Meyer Group Limited with a complete list of all of the Customer’s trading web addresses by emailing this to tradesupport@meyeurk.com and the Customer agrees to keep Meyer Group Limited informed and at least once in every 6 months period updated of changes and additions to these thereafter.

8.2 From time to time Meyer Group Limited will request a list of any affiliate websites through which the Customer sells Meyer Group Limited Goods and the countries in which the Customer trades and the Customer will be required to provide Meyer Group Limited with such information.

8.3 The Customer must be open to and fully co-operate with one annual unannounced brand and operations audit to ensure compliance with the Terms & Conditions.



For more information, visit us at: www.meyergroup.co.uk

MEYER GROUP LTD
WIRRAL INTERNATIONAL BUSINESS PARK · RIVERVIEW ROAD
BROMBOROUGH · WIRRAL CH62 3RH · ENGLAND



@MeyerGroupLtd



Meyer Group Ltd