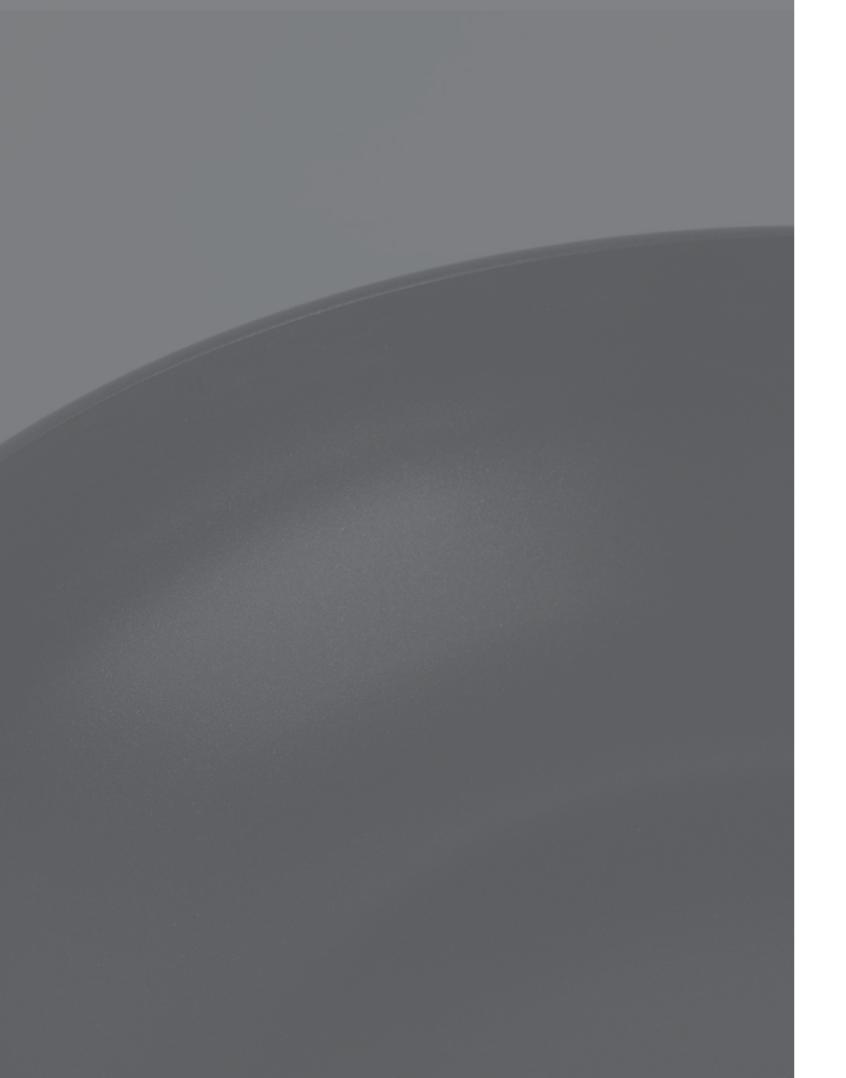


PRODUCT CATALOGUE



COMPLETE PRODUCT RANGE

PAL was founded in 1947 with the purpose of producing silver plated tableware and is one of the first companies which started manufacturing cookware in Greece. Since then, we constantly produce and develop unique kitchenware. Our designers aim to design practical and easy to use cookware with a high grade of innovation. The full range of products in the catalogue includes non-stick and stainless-steel cookware, glass food containers and various food preparation utensils and knives that make cooking a pleasure. Some impressive new additions have been made to the non-stick cookware range. Just chose the ingredients and the recipe and leave everything else to us.

contents per series

ROUND ROASTING PAN

zen series

	FRYING PAN	1.3
	WOK	1.3
	GRILL PAN	1.4
	CASSEROLE	1.4
	SAUCEPAN	1.4
	RECTANGULAR ROASTING PAN	1.5
	ROUND ROASTING PAN	1.5
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	FRYING PAN	2.3
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	wok	
	GRILL PAN	
	SAUCEPAN	2.5
	FRYER	
	SAUTE PAN	
	CASSEROLE	2.6
titani	ium series	
	CASSEROLE	3.3
	SAUCEPAN	3.3
	FRYING PAN	3.4
	COFFEE POT PRO	3.4
	COFFEE POT	3.4
	FRYER	3.5
	DECTANCIII AD DOASTING DANI	3.9

3.9

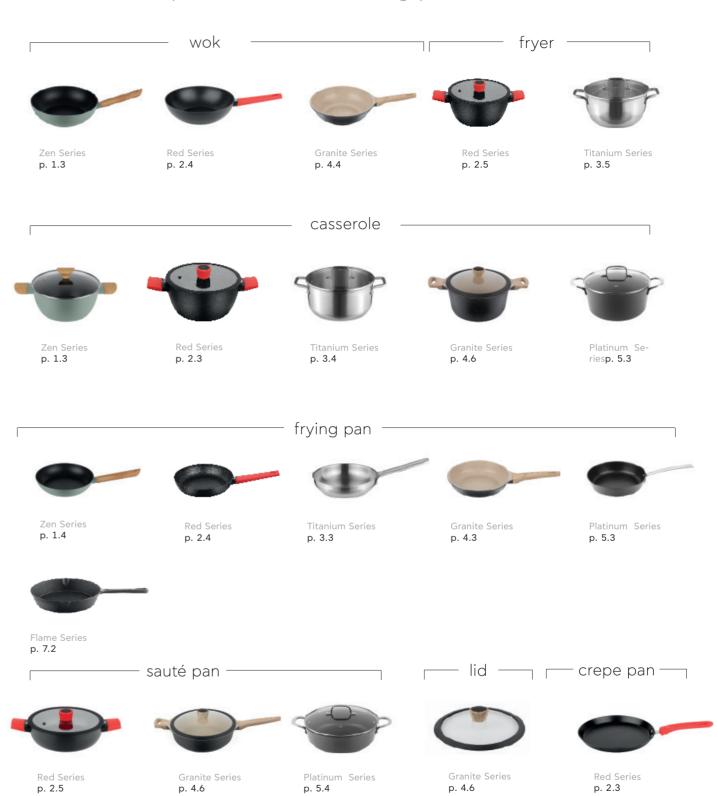
	LOAFTIN	
	LOAF TIN	
	SPRINGFORM	
	COLANDER	
	GRATER	
	KITCHEN UTENSILS	
	KNIFE	
	RECTANGULAR FOOD CONTAINERS	
	VACUUM BOTTLE	
	_	
rani	te series	
	FRYING PAN	
	WOK	
	GRILL PAN	
	SAUCEPAN	
	CASSEROLE	
	SAUTE PAN	
	COFFEE POT	
	KITCHEN UTENSILS	
	ROASTING PAN	
	LIDS	
	VACUUM BOTTLE	

5.4

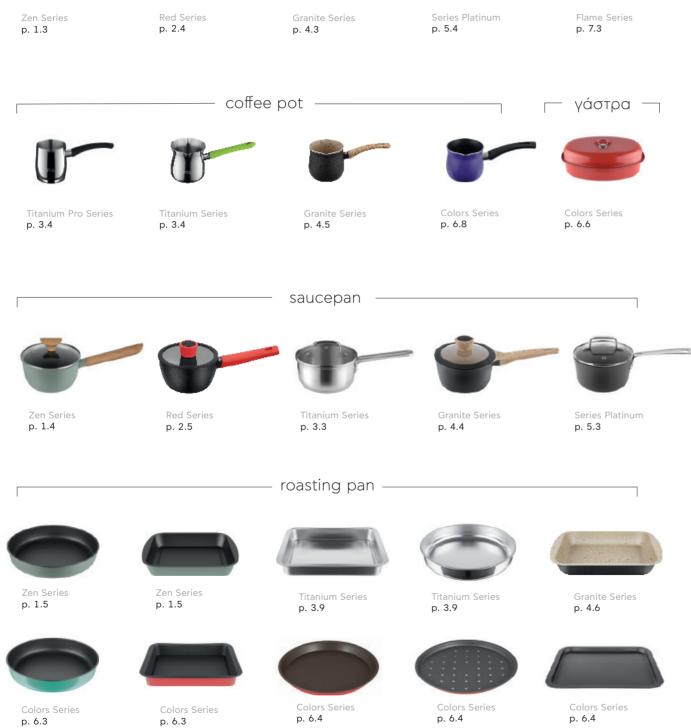
GRILL PAN

	RECTANGULAR ROASTING PAN	
	ROUND ROASTING PAN	
	PASTRY ROASTING PAN	
	PIZZA PAN	6.4
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flame	e series	
	FRYING PAN	7.3
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glass	lock series	
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	ROUND FOOD CONTAINER	8.3
	RECTANGULAR FOOD CONTAINER	8.4
	SHAKER	8.4

contents per cookware type



grill pan Zen Series Red Series **Granite Series** Series Platinum p. 2.4 p. 5.4 p. 7.3 p. 1.3 p. 4.3 — coffee pot —







Welcome nature's tranquility into your kitchen

zen series



PaL zen series quality features

ZEN SERIES COOKWARE



ZEN series aims to offer a new holistic and sustainable approach to the way we cook. At the same time, its unique aesthetics, with ergonomic wood-effect handles and a pistachio green colored body, promise to bring the tranquility of nature into your kitchen.

All cookware products are made of 100% recycled high-quality forged aluminum, which provides great strength and excellent thermal conductivity while contributing to the reduction of the extraction of new mineral resources. Aluminum's properties guarantee the reduction of cooking time and energy consumption, while avoiding hot spots that can burn food. The top quality ILAG Essential non-stick coating from the renowned Swiss brand ILAG, prevents food from sticking inside the cookware while facilitating cleaning. In addition,

appropriate measures taken for the compensation and reduction of CO2 emissions ultimately lead to the balancing of the CO2 environmental footprint. The packaging of the products complements the eco-friendly approach of the series as it is made from recycled raw materials and certified according to the international FSC Recycled standard.

The durable and safe glass lids ensure constant eye contact with food. The built-in valve ensures that boiling pressure is relieved.

ZEN products feature a magnetic base which ensures excellent functionality in any type of stovetops, including induction, while contributing to the perfect distribution of the heat on the bottom.

All series items are dishwasher safe.



recycled aluminum

Zen Series cookware products are made of high quality 100% recycled aluminum which provides excellent durability and thermal conductivity while contributing to the reduction of the extraction of new mineral resources. Aluminum's properties ensure energy saving due to the reduction of cooking time and energy consumption, while avoiding hot spots that can burn the food.



CO2 neutral non-stick coating

The top quality ILAG Essential non – stick coating from the renowned Swiss brand ILAG prevents food from sticking inside the cookware while facilitating cleaning. Appropriate measures taken for the compensation and reduction of CO2 emissions ultimately guarantee a CO2 neutral production of the non – stick coating.



excellent functionality

The magnetic base ensures excellent functionality in any type of stovetops, including induction, while contributing to the perfect distribution of the heat on the bottom. The cooking result is always perfect whether sauteing or baking.



glass lid

The durable and safe glass lids ensure constant eye contact with food. The built-in valve ensures that boiling pressure is relieved.



modern design

Zen products feature ergonomic wood – effect handles for a comfortable and secure grip, which remain cold even after hours of cooking. The wood – effect of the handles, combined with the pistachio green color of the body, promise to bring nature and Zen into your kitchen.



ecological packaging

The individual product packaging is certified according to the international FSC standard, which means that the paper used is produced by recycled raw materials or / and through sustainable foresting.

















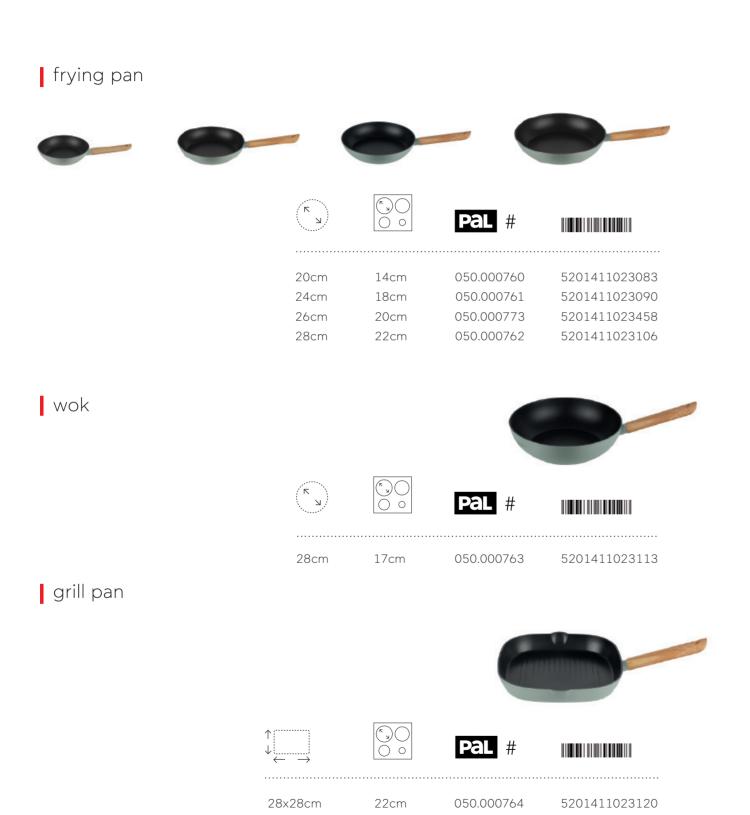




zen series 2.1 1.2 zen series 2.2 ze

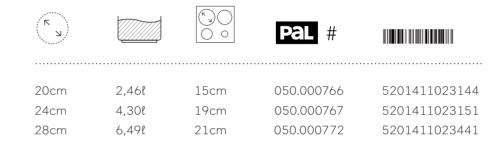


zen series





casserole





saucepan



1.3 1.4



zen series

rectangular roasting pan















 31x28cm
 050.000771
 5201411023342

 35x30cm
 050.000768
 5201411023311

 41x33cm
 050.000769
 5201411023328

 43x37cm
 050.000770
 5201411023335

round roasting pan









K	Pal #	
26cm	050.000774	5201411023465
30cm	050.000775	5201411023472
35cm	050.000776	5201411023489
39cm	050.000777	5201411023496





cooking with passion

red series



red series

quality features

RED SERIES COOKWARE



Thanks to their unique aesthetics and their modern design, Red Series products give you one more reason to use them daily in your kitchen, becoming your best cooking pal. All products are made of high-quality pressed aluminum alloy 5083 which provides excellent strength and heat conductivity. This reduces cooking time and saves energy while avoiding hot spots that can burn the food. The top quality two-layer ILAG Basic non-stick coating from the renowned Swiss brand ILAG prevents food from sticking inside the cookware while facilitating cleaning. All products feature ergonomic bakelite soft-touch handles with Stay-Cool technology for a comfortable and secure grip even after hours of use. The flat tempered glass lids with silicone rim make cooking safe and silent, allowing you to monitor the cooking process without having to open them. The

built-in valve ensures that boiling pressure is relieved. The range is more than complete. It includes frying pans from 16cm to 28cm suitable for every need, grill pans for fish and meat, fryers, saucepans and crepe pans for quick and tasty snacks. All Red Series products are suitable for all types of stoves. They are dishwasher safe and environmentally friendly since they are 100% recyclable.





non-stick coating

The top quality two-layer ILAG Basic non-stick coating from the renowned Swiss brand ILAG prevents food from sticking inside the cookware while facilitating cleaning.



top quality 2-layer

All Red Series products are designed to function perfectly in any type of cooker, including induction, electrical, ceramic, gas and halogen.



silent glass lid

The flat tempered glass lids with silicone rim make cooking safe and silent, allowing you to monitor the cooking process without having to open them. The built-in valve ensures that boiling pressure is relieved.



aluminum 5083

Red Series products are made of high-quality aluminum alloy which provides excellent strength and heat conductivity. This reduces cooking time and saves energy while avoiding hot spots that can burn the food.



modern design

Thanks to their unique aesthetics and their modern design, Red Series products give you one more reason to use them daily in your kitchen, becoming your best cooking pal.



excellent functionality

The magnetic base ensures excellent induction heating while contributing to the perfect distribution of the heat at the bottom. The cooking result is always perfect.



















red series red series



red series

frying pan

wok



(K X)		Pal #	
16cm	13cm	050.000605	5201411881218
20cm	14cm	050.000593	5201411881065
24cm	18cm	050.000576	5201411881072
26cm	20cm	050.000595	5201411881089
28cm	22cm	050.000596	5201411881096



crepe pan

grill pan







red series 2.3 2.4 red series



red series

saucepan

sauté pan



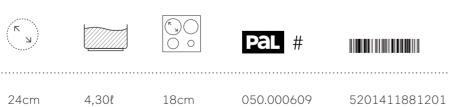




(K)			Pal #	
26cm	4,201	20cm	050.000604	5201411881232

fryer









casserole







COOKWARE FOR USE ON STOVES AND IN THE OVEN



They were designed with the advice of experts. With your advice. The new stainless-steel Titanium Pro Series combines all the features that make cooking easier. The heart of the evolution lies in its base that provides high thermal conductivity thanks to the combination of ferromagnetic steel and pure aluminum. This results in a very fast and uniform heating. The 18/10 stainless steel body transfers heat also to the walls of the cookware so that losses are minimized. The processed demimatte satin surface ensures 15% greater durability for tough everyday use. The stainless-steel handles are comfortable and durable and can be used inside the oven. The tempered glass lids allow you

to monitor the cooking process without having to open them while the built-in valve ensures that boiling pressure is relieved. The measuring scale inside the casseroles helps to calculate the ingredients quickly and easily.



ergonomic handles

The stainless-steel handles allow the use inside the oven and offer longer life, while ensuring comfortable and ergonomic grip.



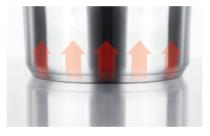
glass lid

All items feature tempered glass lids that allow you to monitor the cooking process without having to open them while the built-in valve ensures that boiling pressure is relieved.



5-ply bottom

Each Titanium Pro product features a 5-layer bottom that consists of two layers of aluminum, two layers of stainless steel and one layer of ferromagnetic steel in the middle.



heating efficiency

Thanks to the ideal steel thickness of the walls and the use of special aluminum alloys at the bottom, fast cooking is achieved and energy is saved.



















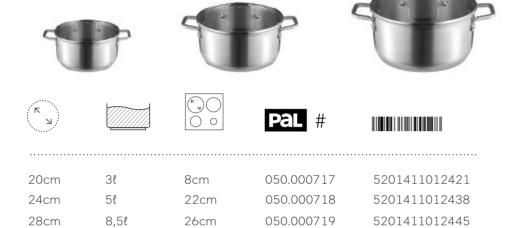


titanium pro series 2.3.1 2.3.2



frying pan

casserole



saucepan



K		(K, A) ()	Pal #	
16cm	1,5ℓ	14cm	050.000716	5201411012407



20cm	16cm	050.000713	5201411012377
24cm	18cm	050.000714	5201411012384
28cm	22cm	050.000715	5201411012391

coffee pot pro



050.000634

10cm

coffee pot



5201411911007

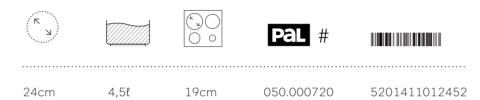
Nº	(<u>//////</u>)	PaL #	
8	250ml	050.000387	5201411001678
9	380ml	050.000388	5201411001685
10	500ml	050.000389	5201411001692

titanium pro series 3.3 3.4 titanium pro series



fryer







COOKWARE FOR USE IN THE OVEN



The Titanium Pro Series oven products have been refined after many years of development and set new standards of cooking performance. They are produced entirely in Greece from top quality 18/10 stainless steel which provides excellent heat conductivity for uniform roasting. They are ideal for meat, poultry and vegetables as well as for a crispy roasting result, preventing food from becoming dry inside. They are scratch resistant and suitable for use in the dishwasher. Their glossy stainless-steel surface facilitates cleaning while keeping its shining effect for a longer time. Titanium Pro Series oven products feature large handles for a comfortable and secure grip. A perfect wall height allows them also to get evenly heated and hot air to circulate around the food. All oven products come with a 12-year warranty.



excellent finish

Their glossy stainless-steel surface facilitates cleaning while keeping its shining effect for a longer time. They are scratch resistant and suitable for use in the dishwasher.



heating efficiency

Thanks to their ideal wall thickness and their special geometry, Titanium Pro roasting pans ensure fast cooking, delicious roasting and energy saving.



stainless steel 18/10

To ensure high durability in everyday use, Titanium Pro products are made from an excellent raw material. Stainless steel 18/10 that is completely safe and healthy for any cooking use.

















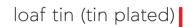




3.8 titanium pro series titanium pro series



rectangular roasting pan





↑		Pal #	
25x25cm	21	040.000394	5201411700113
35x30cm	3ℓ	040.000374	5201411700014
41x33cm	4ℓ	040.000392	5201411700021
43x37cm	5ℓ	040.000393	5201411700038



↑	Pal #	
35cm	050.000143	5201411976358

round roasting pan











(K)		Pal #	
26cm	1{	040.000395	5201411600000
30cm	10	040.000396	5201411600017
35cm	1,5ℓ	040.000397	5201411600024
39cm	21	040.000398	5201411600031



(Pal #	
26	bcm	050.000383	5201411001524



kitchen utensils

KITCHEN ACCESSORIES







 $\begin{pmatrix} z \\ z \end{pmatrix}$

Pal #

22cm 050.000648 5201411911267

grater









8x10x21cm 050.000225 7316839119404



	↓ <u></u>	Pal #	
slotted turner	34,5x9,5cm	050.000541	5201411004648
skimmer	35,5x11cm	050.000542	5201411004655
pasta server	34x6cm	050.000543	5201411004662
soup ladle	32,5x9,5cm	050.000544	5201411004679
slotted serving spoon	33,5x7cm	050.000545	5201411004686
whisk	31x7cm	050.000546	5201411004693

knife



	$\stackrel{\checkmark}{\longleftarrow} \stackrel{\rightarrow}{\rightarrow}$	PGIL #	
chef knife	20cm	050.000649	5201411911274
carving knife	20cm	050.000650	5201411911281
bread knife	20cm	050.000651	5201411911298
santoku knife	17cm	050.000652	5201411911304
utility knife	12cm	050.000653	5201411911311
pairing knife	9 cm	050.000654	5201411911328

FOOD CONTAINERS



Titanium Pro Series food containers with plastic lids combine many practical features that make them easy to use, durable and safe. Made from top quality 18/8 stainless steel they provide exceptional durability. They are ideal for storing fresh and cooked food as their material is completely inert and safe. They are scratch resistant against metal tools and are suitable for use in a dishwasher. Their brushed stainless steel surface facilitates cleaning and leaves no spots on them. They do not absorb colors and smells from food previously stored in them. The plastic lid, with its 4-point secure flip locking mechanism, features a spill proof silicon rubber which keeps food safe for more days. They are environmentally friendly since they are 100% recyclable.



ergonomic design

Their ergonomic design allows them to be easily stored inside the fridge or the kitchen. The plastic lid keeps food safe for more days.



easy cleaning

They are scratch resistant against metal tools and are suitable for use in a dishwasher. Their brushed stainless steel surface facilitates cleaning and leaves no spots on them.



stainless steel 18/8

To ensure high durability in everyday use, Titanium Pro products are made from an excellent raw material. Stainless steel 18/8 that is completely safe and healthy for any cooking use.









rectangular food container















14x10x5cm	050.000561	5201411010199
8x12x4cm	050.000562	5201411010205
18x12x7cm	050.000563	5201411010212
21x14x8cm	050.000564	5201411010229
25x17x8cm	050.000565	5201411010236





vacuum bottle









inspired by nature

granite series

granite series

quality features

GRANITE SERIES COOKWARE



Every Granite Series product is innovative by its nature. It combines a modern design with highend materials and cutting-edge technology. The design is inspired by natural materials; handles with wooden-effect, body in black color and an interior surface that reminds of granite. But the technical features are guite complex: The body is made from die-cast aluminum which features also a magnetic base that ensures excellent induction heating while contributing to the perfect distribution of the heat at the bottom of the pan. The very performing non-stick coating rounds off the package. The cooking result is always perfect and the cookware practically never bends. The granite effect coating ensures excellent non-stick properties. It consists of three layers which boasts excellent adhesion properties due to the wet-in-wet sol-gel technology.

The smooth surface makes the food easy to peel off. The anti-slip soft touch handles with Stay-Cool technology remain cool even after hours of use and so you can comfortably and safely move any casserole or frying pan inside your kitchen. Unlike natural wood they are easy to clean without holding germs. The durable and safe glass lids, made entirely from tempered glass, ensure constant eye contact with food, while the silicone rim make them completely silent to use. Their special channels release steam when food is boiling.



granite coating

The interior non-stick coating consists of three layers which boasts excellent adhesion properties due to the wet-in-wet sol-gel technology. The smooth surface makes the food easy to peel off.



innovative design

The art of purism. We leveraged our creativity for every product of the Granite Series in order to produce cookware that stands out for its simple design. Handles with wooden-effect, body in black color and an interior surface that reminds of granite.



silent lid

The durable and safe glass lids, made entirely from tempered glass, ensure constant eye contact with food, while the silicone rim makes them completely silent to use. The special channels release steam when food is boiling.



anti-slip handles

The anti-slip soft touch handles with Stay-Cool technology remain cool even after hours of use. Casseroles and frying pans can be comfortably and safely moved inside the kitchen. Unlike natural wood they can be easy cleaned without holding germs.



excellent functionality

The magnetic base ensures excellent induction heating while contributing to the perfect distribution of the heat at the pan's bottom. The very performing nonstick coating rounds off the package. The cooking result is always perfect and the cookware practically never bends.



easy cleaning

Granite cookware is dishwasher safe.

The smooth surface facilitates cleaning and does not keep smells from food.





















granite series 4.1 4.2 granite series



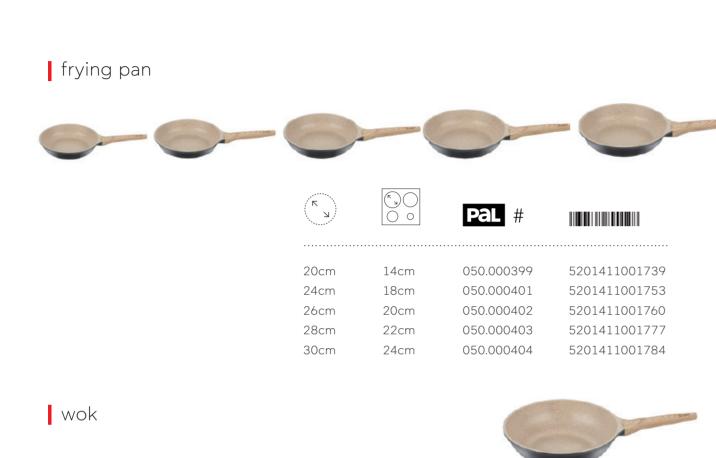
grill pan

granite series

saucepan

casserole

sauté pan



28cm

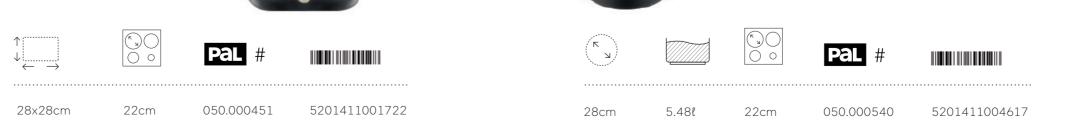
17cm

Pal #









granite series 4.3 4.4 granite series



granite series

coffee pot



Nº2		Pal #	
8	250ml	050.000556	5201411009018
9	380ml	050.000557	5201411009025
10	500ml	050.000558	5201411009032

kitchen utensils













	\	Pal #	
slotted turner	34,5x9,5cm	050.000547	5201411004709
skimmer	35,5x11cm	050.000548	5201411004716
pasta server	34x6cm	050.000549	5201411004723
soup ladle	32,5x9,5cm	050.000550	5201411004730
slotted serving spoon	33,5x7cm	050.000551	5201411004747
whisk	31x7cm	050.000552	5201411004754

roasting pan















31x28cm	050.000708	5201411008592
35x30cm	050.000602	520141188104
41x33cm	050.000603	5201411881058
43x37cm	050.000655	5201411911335

lids

















		•••••
16cm	050.000452	520141100189
20cm	050.000453	520141100190
24cm	050.000454	520141100191
26cm	050.000455	520141100192
28cm	050.000456	520141100193
30cm	050.000457	520141100194

granite series 4.5 4.6 granite series



granite series

vacuum bottle









premium functionality

platinum series





platinum series

COOKWARE FOR USE ON STOVES



Platinum Series consists of modern and high aesthetic products. Its characteristics and range of cookware available promises to cover completely your cooking needs while providing a premium feel to your cooking environment. The main body consists of metal alloy with ILAG Basic non-stick coating. The well renowned Swiss ILAG group ensures top quality and unprecedented performance. The stainless steel handles are extremely durable and suitable for everyday use while the absence of plastics or other related materials allows their use inside the oven. The glass lid is thermal processed (tempered glass) and allows to monitor the cooking process without

having to open the lid. Get ready to steal the spotlight and upgrade your cooking experience. The series provides a coherent yet complete range, covering most of your cooking needs, from quick and tasty snacks to complex recipes that require multiple utensils.



stainless-steel handles

The stainless-steel handles allow the use inside the oven and offer longer life for everyday use. Their modern design upgrades the cooking experience in your kitchen.



glass lid

The durable and safe glass lids, made entirely from tempered glass, ensure constant eye contact with food. The special channels release steam when food is boiling.



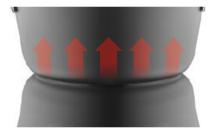
non-stick coating

ILAG Basic non-stick coating, with the guarantee of Swiss ILAG company, offers great quality and prevents food from sticking and leaving residues while making cleaning easier than ever. 100% food safe.



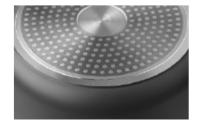
aluminum 5083

To ensure high durability and thermal conductivity, Platinum products are made from an excellent aluminum 5083 alloy. As a result, cooking time is reduced while avoiding burning of the food.



heating efficiency

All platinum products were designed for excellent performances on every type of stove, including induction and gas



excellent functionality

The magnetic base ensures excellent induction heating while contributing to the perfect distribution of the heat at the pan's bottom. The cooking result is always perfect either sautéing or baking.

















platinum series 5.1 5.2 platinum series



platinum series

casserole

frying pan







050.000680

22cm

51

24cm

saucepan

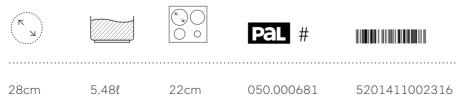


5201411002262



sauté pan







grill pan





quality features



ROASTING PANS



The Colors Series oven products have been refined after many years of development and set new standards of cooking performance. They are entirely manufactured in Greece from aluminized steel that is specially produced and imported from Germany. This bimetallic sheet, consisting of carbon steel and an aluminum layer at the top, protects the pans even more from corrosion. The sheet is coated, both internally and externally, with coatings from ILAG. Inside with non-stick properties and outside in four different modern colors. The ideal distribution of metal thickness provides excellent heat conductivity

and contributes to a uniform roasting result. The pan walls have the optimal height to allow hot air to circulate around the food. They are ideal for roasting meat, poultry and vegetables as well as for a crispy roasting result, preventing food from becoming dry inside. Colors Series oven products feature also large handles for a comfortable and secure grip. They are suitable for use in a dishwasher.



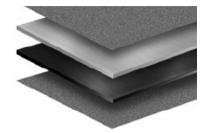
non-stick coating

ILAG Ultimate from the renowned Swiss brand ILAG provides excellent nonstick properties that last even after long and intense use. It meets the highest standards and is absolutely safe and healthy for you and your family.



easy cleaning

The glossy surface and the rounded corners facilitate cleaning. They do not absorb smells from previous recipes and they can be washed in the dishwasher.



carbon steel and aluminum

The bimetallic sheet, consisting of carbon steel and a layer of aluminum at the top, protects the pans even more from corrosion. The sheet is coated both internally and externally with coatings from ILAG. Inside with nonstick properties and outside in four different modern colors.













6.2 colors series



pastry pan

rectangular roasting pan



↓ <u></u>	Pal #	
25X25cm	040.000460	5201411000502
35X30cm	040.000461	5201411000519
41X33cm	040.000462	5201411000526
43X37cm	040.000463	5201411000533

round roasting pan



	Pal #	
26cm	040.000468	5201411000505
30cm	040.000469	5201411000512
35cm	040.000470	5201411000529
39cm	040.000471	5201411000536



↑	Pal #	
43x37cm	040.000499	5201411701530

(K)	Pal #	
30cm	040.000466	5201411609539
35cm	040.000467	5201411609546



(K	Pal #	
32cm	050.000123	5201411609508

pizza pan

perforated pizza pan

colors series colors series



ROASTERS



The roaster with lid is the perfect product for many cooking uses. During the roasting process, steam is kept inside and thus the food remains always juicy without becoming dry. Steaming is considered the healthiest way to cook. The logic is simple: without using lots of liquids or fats, food retains its vitamins and nutrients. The vegetables remain crisp, the chicken juicy and the fish do not lose its consistency. Meat doesn't dry or burn as well. All the aroma is kept inside and the food gets evenly roasted. ILAG Ultimate from the renowned Swiss brand ILAG provides excellent non-stick properties that last even after long and intense use.



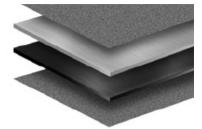
non-stick coating

ILAG Ultimate from the renowned Swiss brand ILAG provides excellent non-stick properties that last even after long and intense use. It meets the highest standards and is absolutely safe and healthy for you and your family.



easy cleaning

The glossy surface and the rounded corners facilitate cleaning. They do not absorb smells from previous recipes and they can be washed in the dishwasher.



carbon steel and aluminum

The bimetallic sheet, consisting of carbon steel and a layer of aluminum at the top, protects the pans even more from corrosion. The sheet is coated both internally and externally with coatings from ILAG. Inside with non-stick properties and outside in four different modern colors.













roaster















39x35cm

050.000266

5201411739519

colors series 6.5 6.6 colors series



COFFEE POTS



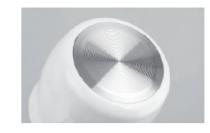


The Colors Series coffee pot range is available in three sizes and five modern colors. They are made of 5083 aluminum which provides great durability and excellent heat conductivity. Thanks to their ideal thickness coffee or milk can be prepared just in a few minutes. The top quality two-layer PFLUON non-stick coating prevents liquids from sticking inside them while facilitating cleaning. They are absolutely safe for contact with food. They are dishwasher safe and they are suitable for electric, ceramic, gas and halogen cookers.



comfortable grip

All coffee pots feature a bakelite softtouch handle which stays cool during use.



aluminum 1,5mm

They are made of 5083 aluminum which provides great durability and excellent heat conductivity. Thanks to their ideal thickness you can prepare coffee or milk just in a few minutes.



PFLUON non-stick coating

which The top quality two-layer PFLUON non-stick coating prevents liquids from ir ideal sticking inside the coffee pots while or milk facilitating cleaning. It is absolutely safe for contact with food.

















coffee pot



Nº		Pal #	
8	250mℓ	050.000355	5201411001111
9	380ml	050.000356	5201411001128
10	500ml	050.000357	5201411001135

colors series 6.7 6.8 colors series



BAKEWARE



The Colors Series product range includes a variety of baking moulds suitable for every recipe. It includes loaf tins, brioche tins, bundtforms, muffin trays and springforms. All products are made of carbon steel which is covered inside with a two layer Xylan non-stick coating from Whitford that ensures easy use and a perfect baking result. Outside they are coated in four different stylish colors. They were designed to withstand hard use and to be easily hand-washed thanks to their ergonomic design. The optimal metal thickness of the side walls and the special geometry of every

mould contribute to a quick and uniform baking result. Their stylish design and their modern colors will bring freshness to your kitchen.



non-stick coating

The two-layer Xylan non-stick coating from Whitford provides excellent nonstick properties that last even with intense use. It meets the highest quality standards that ensure safety and health for you and your family.



easy cleaning

The glossy non-stick surface facilitates cleaning and doesn't keep smells from previous recipes. For a longer product life hand washing is recommended.



uniform baking

The optimal metal thickness of the side walls and the special geometry of every product contribute to a quick and uniform baking result.







6.10 colors series colors series



heart shaped cake tin

springform

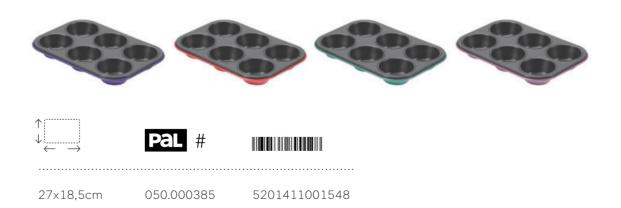




bundtform

muffin tray





26cm



brioche tin

loaf tin



flan tin



050.000380

5201411001500

28cm

Pal # 050.000575 5201411011134 27x6,5cm σπάτουλα 65mm 26x5cm 050.000576 5201411011158 σπάτουλα 50mm 30x8cm 050.000577 5201411011165 αναδευτήρας 23x2,5cm 050.000578 5201411011172 πινέλο 25mm

23,5cmx4cm

050.000579

5201411011189

colors series 6.13 6.14

πινέλο 40mm

pastry tools



vacuum bottles



(K



Pal #



23cm

500ml

050.000693

5201411004259





solid durability

flame series





flame series

COOKWARE FOR USE ON STOVES



The Flame series came to complete the existing ranges of PaL and open a new dimension to your cooking habits. The compact cast iron body guarantees top quality and special cooking characteristics and is a valuable addition to connoisseurs of good cooking. It is suitable for very hard use in both the standard kitchen environment and in outdoor wood ovens, grills, etc., where a large heat capacity and intense warm-up are required. The natural non-stick behavior makes cooking and cleaning easy while they remain completely safe over the years. Aesthetically, cast metal gives a touch of the old times which can nonetheless be combined with a modern kitchen

design. Functionally, the heavy weight, due to the pure iron, offer great strength and durability and make the moving of the dishes off the stove (e.g. due to mixing) much more difficult. The flame series provides a basic but coherent range of cookware products with three frying pans and a grill pan.



100% pure cast iron

Durable cast iron cookware, suitable for hard use, with top heating efficiency for natural cooking.



for every use

Flame cookware is suitable for all stoves while the single material design allows for their use even on the bbq or in a wood oven.





ideal for cooking at high temperatures

Flame series is ideal for making recipes which require high heat capacity and intense warm up.



non-stick cookware

Cast iron cookware provide a natural non-stick behavior due to the treatment of the metal while maintaining their strength, no matter how many times they are used.



















flame series flame series



flame series

frying pan

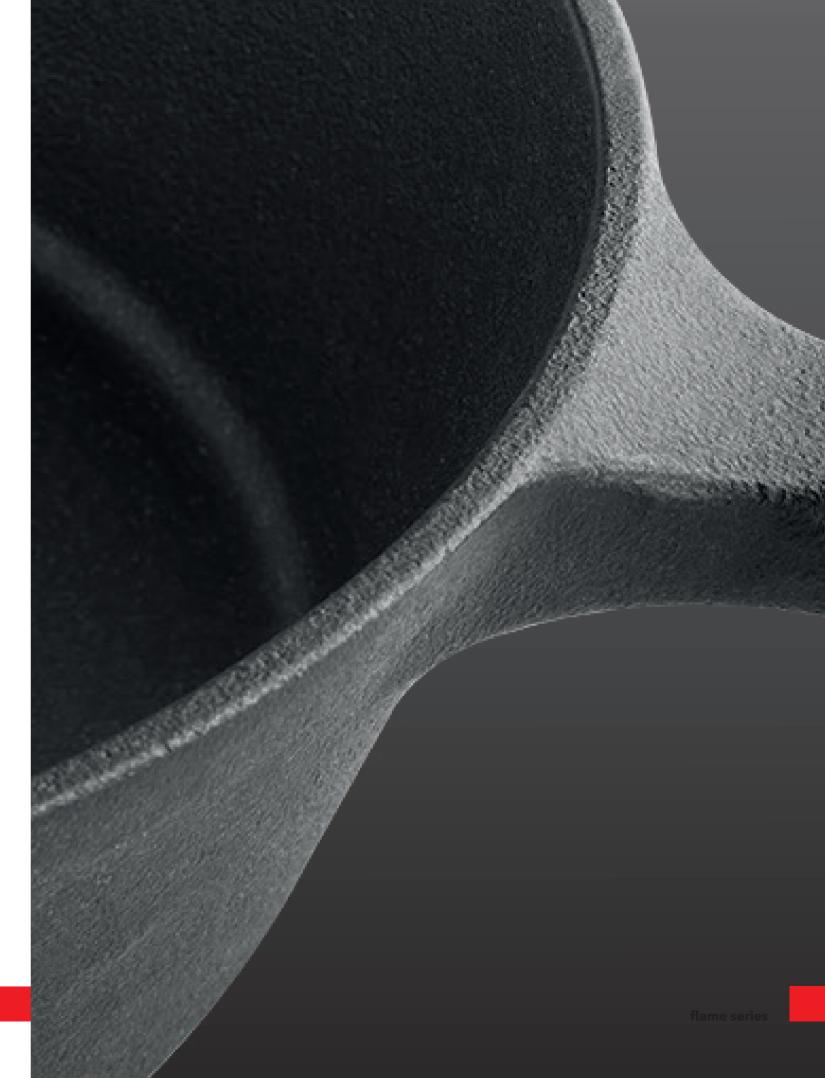


(K N	Pal #		
16cm	050.000688	5201411003825	
20cm	050.000689	5201411003849	
25cm	050.000690	5201411003917	

grill pan



↓ ← →	Pal #	
28x28cm	050 000691	5201411003962
20/200111	000.000071	0201111000702





I store the freshness

glasslock series



glasslock series quality features

GLASSLOCK FOOD CONTAINERS



This is your ideal ally to keep freshness of fruits and vegetables and to save space in your kitchen or refrigerator. Glasslock food containers are made of extremely durable, heat-treated tempered glass which makes them almost unbreakable. Glass is the ideal natural material for food containers since it does not absorb odors or gets colored by food. The containers are made of silica, soda ash, limestone and other natural components making them eco-friendly and recyclable. They are BPA free and do not contain any harmful environmental hormones. They have been designed after many years of research and development. The lids, with their 4-point secure flip locking mechanism, feature a spill proof silicon rubber which keeps food safe for more days. They are suitable for direct transfer from the refrigerator or the freezer to the oven or the microwave oven (without the lid). They are available in many practical sizes and shapes that cover every need and do not take up much space. They can be easily washed in the dishwasher after every use.



extremely durable

Glasslock food containers are made of extremely durable, heat-treated tempered glass which makes them almost unbreakable.



air and liquid proof

The lids, with their 4-point secure flip locking mechanism, feature a spill proof silicon rubber which keeps food safe for several days.



safe and healthy

Glass is the ideal natural material for food containers since it does not absorb odors or gets colored by food. It is ecofriendly and recyclable as well.



easy cleaning

Glasslock containers can be easily washed in the dishwasher after every



from the fridge to the oven

They are suitable for direct transfer from the refrigerator or the freezer to the oven or the microwave oven (without



one size for every need

They are available in many practical sizes and shapes that cover every need and do not take up much space in your kitchen or refrigerator.













8.2 glasslock series glasslock series



glasslock series

square food container





round food container



(K)		Pal #	
14,8cm	720ml	050.000178	8807246005248
16cm	950ml	050.000180	8807246005798

rectangular food container









↓ ← →		Pal #	
14,8x9,9cm	400ml	050.000168	8807246005071
16,4x11,5cm	715ml	050.000170	8807246003398
17,7x13,1cm	1100ml	050.000167	8807246005064
21x14,7cm	1900ml	050.000318	8807246005057

shaker















Ф90тт

450ml

050.000162

8807246011003

instructions for cleaning and care of kitchenware

STAINLESS STEEL COOKWARE



before first use

Remove any packaging residues. If necessary, use some alcohol. Wash the cookware with a mild kitchen detergent, a sponge (caution, the green wire on one side of the sponge may damage the polishing of steel) and lukewarm water. Dry well with a soft towel.

energy saving

To save energy, place each cookware in a stove equal to or smaller than the diameter of it. This takes full advantage of the heat of the stove and protects the handles from overheating.

cleaning

Suitable for dishwashers. Do not use acidic cleaners or cleaners that may scratch the surface of the cookware. Also avoid wire scourers. You can use white vinegar to remove any spots of water from their surface.

cooking with salt

Wait for the water to boil before adding salt. Adding salt to cold water can create very high salt concentrations at the bottom of the pan and cause spots. These do not affect the functionality of the cookware but are difficult to be removed.

attention to overheating

Do not preheat the pan empty or with oil at high temperature for more than 4 minutes. Overheating can cause discoloration of steel. Discoloration does not affect the functionality of the cookware but it is difficult to be removed. Excessive overheating can cause damage to the bottom of the pan. In case of overheating, do not remove the cookware from the hob to avoid the risk of getting burned. Turn off the stove and let the pan cool down.

glass lid

Some cookware has a heat resistant glass lid. However, never pour cold water on a warm glass lid as there is a slight possibility to break through thermal shock.

safety

To prevent burns from splattering oil always use a deep frying pan and do not overfill with oil. Do not use a lid without a built-in pressure relief valve and do not overheat (maximum oil temperature 200 ° C).

COOKWARE WITH NON-STICK COATING



before first use

Remove any packaging residues. If necessary, use some alcohol. Wash the cookware with a mild kitchen detergent, a sponge (caution, the green wire on one side of the sponge may damage it) and lukewarm water. Dry well with a soft towel.

cleaning

Suitable for dishwashers. However, to ensure longer product life we recommend hand washing. Do not use acidic cleaners or cleaners that may scratch the surface of the cookware. Also avoid wire scourers. You can use white vinegar to remove any spots of water from their surface.

protection of the coating

Do not cut food with a knife inside the non-stick surface and do not use metal or sharp objects. Prefer kitchen accessories made of heat resistant plastic, silicone or wood.

attention to overheating

Overheating can damage the non-stick coating and can reduce the non-stick performance. If it is overheated, turn off the stove and allow it to cool down. Never heat the non-stick cookware empty or with oil at high temperature for more than 2 minutes.

energy saving

To save energy, place each cookware in a stove equal to or smaller than the diameter of it. This takes full advantage of the heat of the stove and protects the handles from overheating.

glass lid

Some cookware has a heat resistant glass lid. However, never pour cold water on a warm glass lid as there is a slight possibility to break through thermal shock.

safety

To prevent burns from splattering oil always use a deep frying pan and do not overfill with oil. Do not use a lid without a built-in pressure relief valve and do not overheat (maximum oil temperature 200 °C).

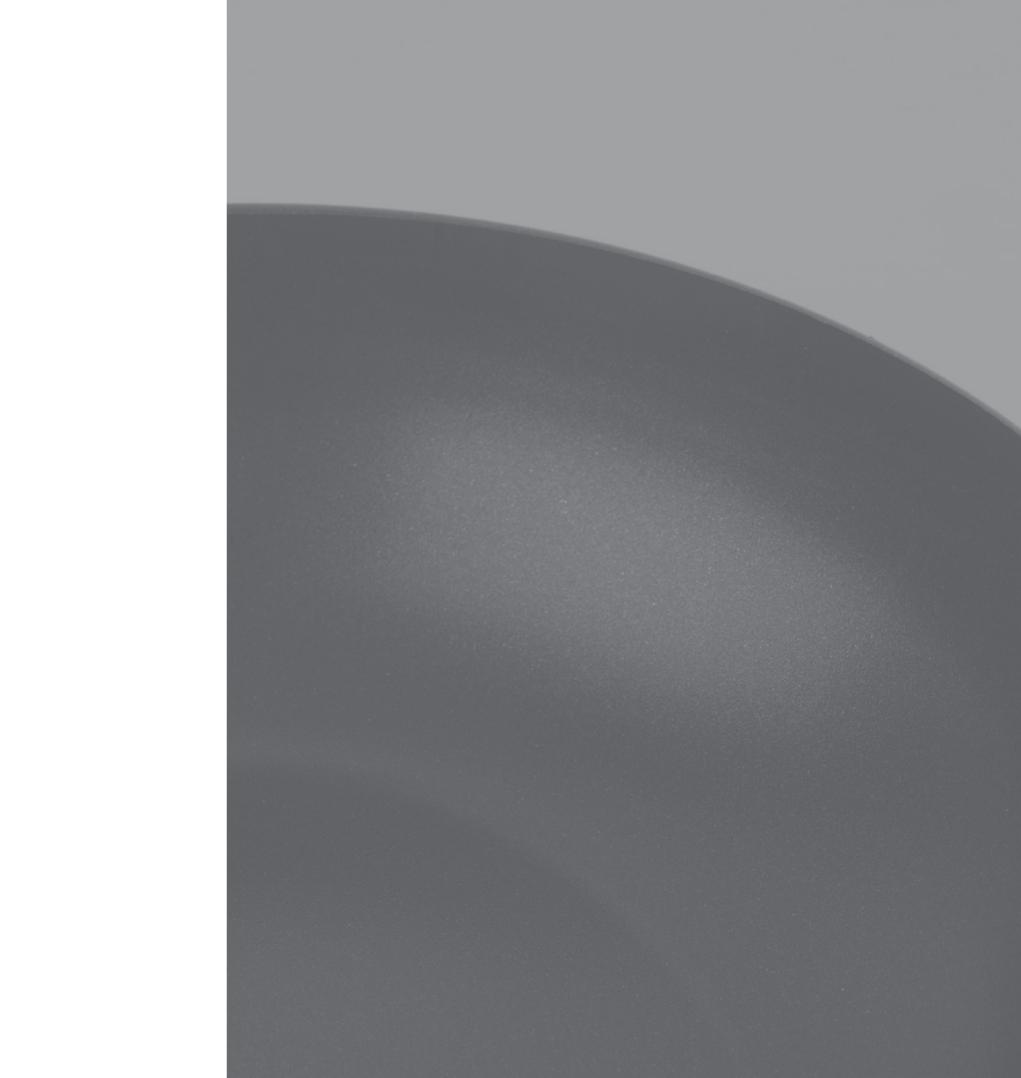
CAST IRON COOKWARE

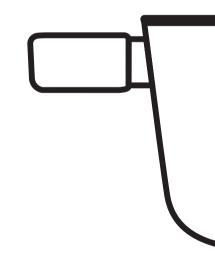
cleaning

Handwash your cast iron cookware. You can use a small amount of soap. If necessary, use a pan scraper. For persistent sticky foods, simmer a little water for 3-5 minutes and then use the scraper after cooling the pan. The Seasoning Care Kit has everything you need to wash and care for your cast iron cookware the right way. Dry immediately and thoroughly with a lint-free cloth or with a paper towel. If you notice little black residues on your towel, it's just seasoning and it's perfectly normal. Brush on a very thin layer of cooking oil or seasoning spray on the cookware surface. Use a paper towel to wipe the surface clean until there are no oil residues.

what does seasoning mean?

Seasoning is just a fancy term for the oil that cooks in the cast iron pan. It's what gives your pan that classic black patina look. The seasoning forms a natural cooking surface which is released easily and prevents rusting. A well-made cast iron pan can last for generations.







Palamidis SA.

9 Egidon Str Kifisia 14564 Attica, Greece

T. 210 8000112 F. 210 8000178

Follow us on



instagram.com/pal.cookware/



facebook.com/pal.cookware/

www.pal.gr

info@pal.gr