



AMT[®]
GASTROGUSS

THE
"WORLD'S
BEST PAN"

* "The world's best pan" according to VKD,
largest German Chefs Association

INNOVATIVE COOKWARE

PRODUCT CATALOG

THE WORLD'S ——— BEST PAN

We dedicate ourselves to design and produce
a pan for every application.



VKD
German Chefs
Association



Euro-Toques
European
Union of Chefs

OUR ——— COMMITMENT

Cookware designed
and manufactured for
every application.

Exceptional performance,
maximum durability, and
uncompromising quality.

Ultimate products for
great cooking results.

01

HIGH-QUALITY MATERIALS

We combine the highest-grade materials with sustainable production methods and eco-conscious policies at AMT. That's why we choose to use the best quality, 100% recycled aluminum to manufacture our premium quality cookware. Aluminum never loses quality nor its properties.

Manufacturing AMT products from recycled materials has big environmental benefits. It requires 95% less energy to produce cookware, while maintaining the same level of quality and durability.

With modern technology, AMT delivers the best quality cookware, while preserving resources.

PRECISE HANDMADE CRAFTSMANSHIP

In AMT we combine tradition, solid craftsmanship, most advanced manufacturing technology with top-grade materials to guarantee our customers premium quality.

We pay special attention to each element of AMT cookware during production. The whole development, from the first idea to creation of final product, is taking place in our factory. Thanks to that, we have full control over production process and quality control.

Thanks to this approach we provide exceptional and high-performance products to our customers all over the world.

02



03

REFINED FOR EXCELLENT HAPTICS

AMT revolutionary cookware is unique thanks to connecting expertise knowledge, craftsmanship, cutting edge design and high-quality materials. It is designed with the demands of professional chefs and functionality in mind.

From the detachable handles, to the thick base and optimized shapes - each and every element of AMT cookware has been designed with a purpose.

HISTORY OF MAKING AMT COOKWARE

1904 FOUNDRY

R. Neufeld receives the approval of the Imperial Construction Inspectors to build an aluminum foundry in the Recken Street in Lüdenscheid, Germany.

1938 A.S. OHG

Albert Schiffer takes over the Neufeld foundry and establishes Albert Schiffer OHG, where sand and gravity die-casted products from aluminum are produced.

1964 COOKWARE

The beginning of the production of casted aluminum cookware.

1984 H. MÖHL

Helmut Möhl takes over the company Albert Schiffer OHG.

1993 COMPANY

Foundation of Metallguss Möhl GmbH company by Harald Möhl. Start of production with half-automatic hydraulic casting machines.

1995 WERDOHL

Acquisition of coating machinery. Takeover of the Honsel foundry in Werdohl, Germany by Helmut Möhl. Albert Schiffer GmbH moves to Werdohl.

The first induction cookware was produced.

1996 AMT CO.

The company AMT Alumetall-Gießtechnik GmbH is founded in Lüdenscheid by Helmut Möhl.

1998 GROWTH

Acquisition of the first CNC-Machines for the purpose of tool construction for Metallguss Möhl GmbH. Construction 3D Solid Works and Mastercam.

1999 START

Foundry Colsman in Werdohl acquired. Foundation of Alutec-Möhl GmbH by Harald and Helmut Möhl.

Start of low-pressure die-casting production.

Adding detachable handles to AMT cookware.

2000 DIE-CASTING

Takeover of Gebr. Müller GmbH & Co. KG by Harald Möhl.

Start of pressure die-casting production.

Takeover of the gravity die-casting foundry Gustav Schmale in Lüdenscheid by Harald Möhl.

220 employees.

2004 GERMANY

The beginning of the cooperation with the German Chefs Association and the German Culinary Team to develop new and innovative cookware.

47 of 51 internationally renowned national culinary teams AMT our products at the IKA Culinary Olympics.

Acquisition of fully automatic coating machinery and a plasma coating system.

2006 FUSION

Fusion of Metallguss Möhl GmbH and Albert Schiffer Nachf. GmbH in Alutec-Möhl GmbH as acquiring corporation.

290 employees.

2007 MODERNIZATION

Upgrading coating machinery systems to full automatic robot operation.

2009 PATENTS

Acquisition of diverse patents, utility models and trademark rights.

2011 LASER

Acquisition of the first laser cutting machine. 380 employees.

2012 BEST OF

PLUS X Award for the "Best product of the year".

2013 QUALITY

Kitchen Innovation award for our One-hand Universal Pressure Cooker for its functionality, design and ecological sustainability.

Kitchen Innovation award for AMT silicone-covered steamer for its functionality and material quality.

Acquisition of a professional thermal camera to optimize heating-up time and heat transmission, subsequently we received the certification "Energy Efficient products" from the TÜV Rheinland, Germany.

2014 DESIGN

Kitchen Innovation prize for the AMT system "Waterless Cooking" for functionality, product usage and design.

Kitchen Innovation prize: Favourite Brand Gold voted by consumers.

2015 ETM

Kitchen Innovation award - special mention - for our pan E285BBQ for its functionality, material and innovation.

Independent ETM Testmagazin granted us Grade: Excellent for the non-stick qualities.

KÜCHE Bronze Award for the BBQ GN 1/1 + 2/3, category: Kitchen accessories.

2016 WACS

The World Association of Chefs' Societies recommends our products because of the outstanding cooking results.

German Brand Award winner - Industry Excellence in Branding.

2017 AWARDS

KÜCHE Silver Award for our Pressure Cooker Set (4, 5, 5,5 and 7 liter), category: Kitchen Technic.

German Brand Award winner - Industry Excellence in Branding.

Kitchen Innovation prize for our pans with patented detachable handles for functionality, product usage, and material quality.

2018 EXCELLENT

Catering Star bronze for the GN 1/1 multipurpose baking tray item nr. 5333WP.

German Design Award for the GN 2/3 BBQ tray item nr. I-23733G-BBQ, category: Excellent Product Design.

Kitchen Innovation award for new induction bottom for its functionality, product benefit and design.

Kitchen Innovation award for our GN 1/1 multipurpose baking tray item nr. 5333WP for its functionality, product benefits and material quality, category: Cooking and kitchen utensils - Recommended by chefs "Golden Award" - Best of the Best.

2019 INNOVATION

Kitchen Innovation award in "Recommended by chefs" category for our GN 1/1 casted multi tray with 11 moulds (item 5333MP).

Kitchen Innovation award winning product in "Consumers' Choice" category for our Copper Line for its benefits, design and functionality.

2020 FOCUS MONEY

AMT products have been awarded the "Price to Performance Ratio" award by Focus Money magazine. Thanks to materials used in production our cookware will not only serve for years, but also help saving money.

2021 ECO

Solar panel park created. Renewable solar energy is used for AMT cookware production.

2022 RED DOT

Red Dot design award for ecological packaging created for our Ecopan.

THANK YOU FOR YOUR TRUST —

Your interest in AMT products is the right choice for you, your family, our environment and your wallet!

Perfection has always been our mission, striving to provide you with a first-class cookware that saves time, energy and money to ensure that you have an active lifestyle.

Star Chefs around the world profit daily from the excellent quality of our products. In constant and close co-operation with the German Chefs Association and the German National Culinary Team, together we have designed and developed many new and innovative products, which you will find throughout this catalogue.

We combine tradition, solid craftsmanship, modern technology and our expertise together with top-grade material to guarantee our customers unique and premium quality.

You can also achieve excellent culinary results like the professional Chefs by using AMT cookware.

Help us to help our environment! Our cookware is the first of its kind to receive the energy efficiency certification, class A. Thanks to aluminum being one of the best heat conductors and in combination with our 9 mm, warp free, casted base, you are gaining cookware with excellent heat transmission. Furthermore, the heat is stored in the base for a longer period of time, which allows you to use less energy and saves money!

AMT cookware will give you the tools for a new culinary experience.

Dipl.-Ing. Harald Möhl, CEO
Alumetall-Gießtechnik GmbH

*Harald
Möhl*



QUALITY TESTING — — WITHOUT COMPROMISE!

We meet all standards and guidelines, receive the most important prizes and every year we are honored for our innovations.

The conventional quality tests are essential, but our quality tests go beyond essential!

Having searched for quality tests without compromise, we found what we were looking for in the deepest forests of Eastern Europe – and the results are convincing.



SCAN ME

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THE
**WORLD'S
BEST PAN**

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largest German Chefs Association

INNOVATIVE SOLUTION

Innovation has always been a driving factor in our search for the best product ideas and solutions. Our mission is to provide products that will stand out on the market, meeting the highest demands and at the same time supporting home cooks and Chefs in their daily work in their kitchens.

Chefs knowledge and experience, combined with our engineers comprehensive skills are crucial elements during AMT cookware development. From using cast aluminum,

which is the best energy transfer conductor, through the right thickness of each product, to the ideal shape and Lotan® non-stick finish – every single element is well thought-through and designed with innovation in mind, that leads to creation of most durable and efficient cookware.

Since the beginning of AMT cookware development, we introduced few game-changing products in which the most important innovative solutions were applied:

9-10MM THICK BASE

The 9-10mm thick base in all our pots and pans greatly improves performance of AMT cookware. Finding the right thickness of the bottom was the crucial element influencing the incredible performance for AMT 528 frying pan. It is first product of its kind, awarded with the energy **certificate class A** from TÜV Rheinland.

11 MOULDS TRAY

11 moulds in tray 5333MP – a **game-changer** in gastronomy world. More efficient use of space enabled us to add 3 extra moulds to tray allowing Chefs to prepare more food on one tray. This solution speeds up food preparation and helps to reduce costs of energy consumption. **Non-stick Lotan®** coating supports food preparation without grease or oil and at the same time allows you to easily remove it from tray after it's done.

DIAMOND PATTERN

Unique diamond-shaped pattern in our **BBQ pan** E285BBQ for those who pay special attention not only to performance, but also to **visual effects**. The right thickness of the pan, combined with an eye-catching design guarantees perfect culinary results and brings out the unforgettable taste.

DUBLE-SIDED TRAY

Double-sided multi tray 5333WP for gastronomy. Aluminum-casted, Lotan®-coated tray with closed edges and possibility to use it on both sides. Enhanced thickness of the tray prevents from warping and supports **better heat transfer** to food, which significantly **reduces time of preparation**. Side recess around the edges allows for liquids to freely drip and be used later in cooking. Raised side works great with any baking goods and other dry food. Lotan® finish supports fast and easy food removal, without damaging prepared food in the process.

PERFECT WOK

Rounded sides in Wok 1032S which greatly improve its performance even without special wok-burner with **flames surrounding sides** of the wok. Combination of cast aluminum body and bigger bottom diameter **support efficient energy transfer** and heat loss reduction from the bottom of the wok to the tip of side walls, even on induction cookers.



WOK PROTOTYPE PROCESS

ACROSS THE WORLD

At the IKA Culinary Olympics 2020, 46 of 53 of the international culinary teams that qualified for the competition cooked with AMT cookware. Together with the German National Culinary Team we developed cookware for the highest expectations.

The expert knowledge of the Chefs and our product tests flow directly into the development of our products.

46/53
**NATIONAL CULINARY
TEAMS COOK WITH
OUR PRODUCTS**

- Ukraine
- Slovakia
- Poland
- Czech Republic
- United Kingdom
- Ireland
- Kingdom of the Netherlands
- Belgium
- Luxembourg
- Germany
- Portugal
- Switzerland
- Austria
- Italy
- Hungary
- Croatia
- Serbia
- Romania
- Greece
- Canada
- United States of America
- Mexico
- Cyprus
- Azerbaijan
- South Africa

- Japan
- Korea
- Taiwan
- Hongkong
- China

- Sri Lanka
- Malaysia
- Singapore

United Arab Emirates

Australia

Official outfitter of
the German
National Culinary Team





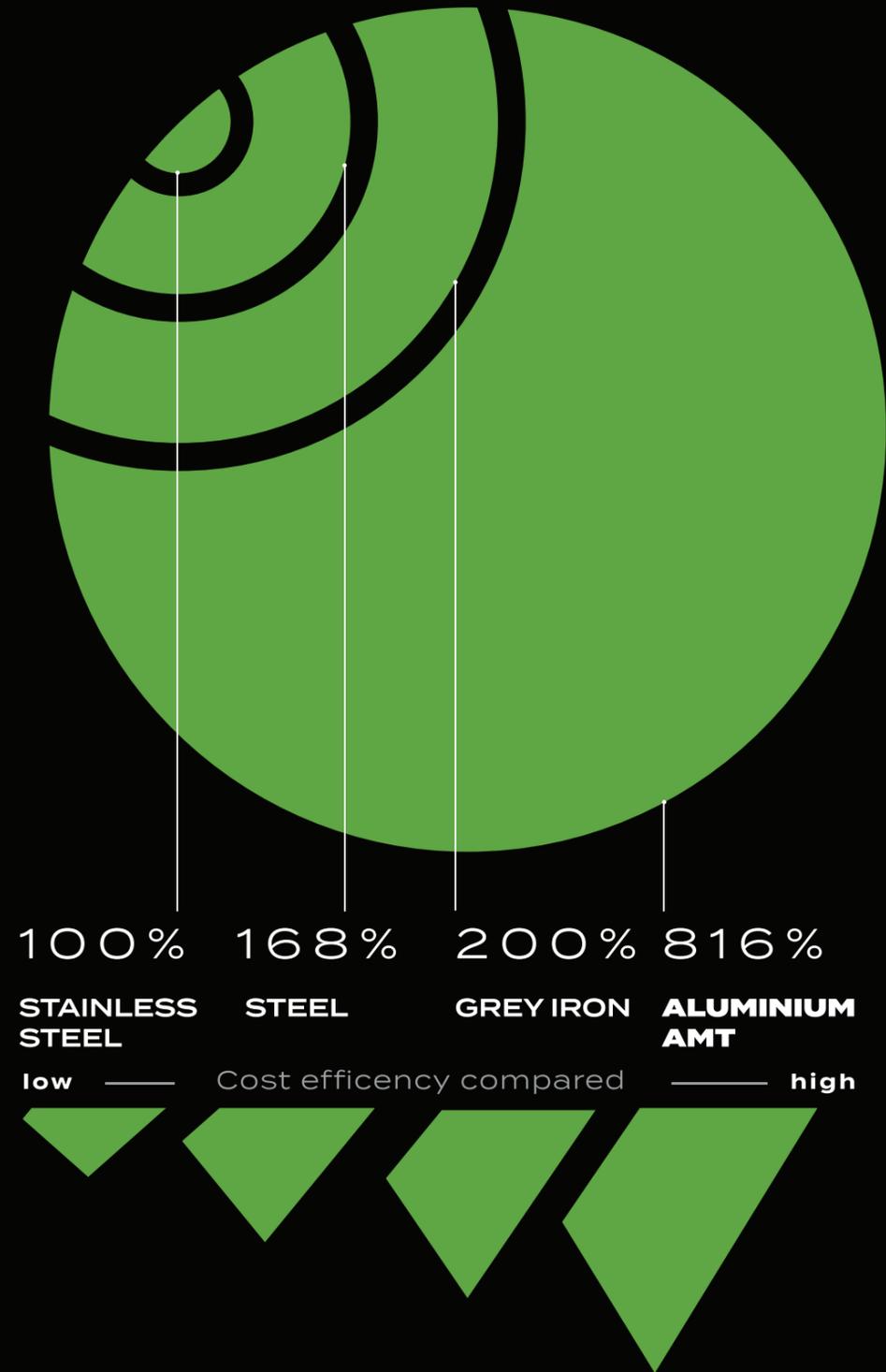
THE BEST CHEFS USE OUR PRODUCTS

The World Association of Chefs Societies with members from 106 countries recommends our products



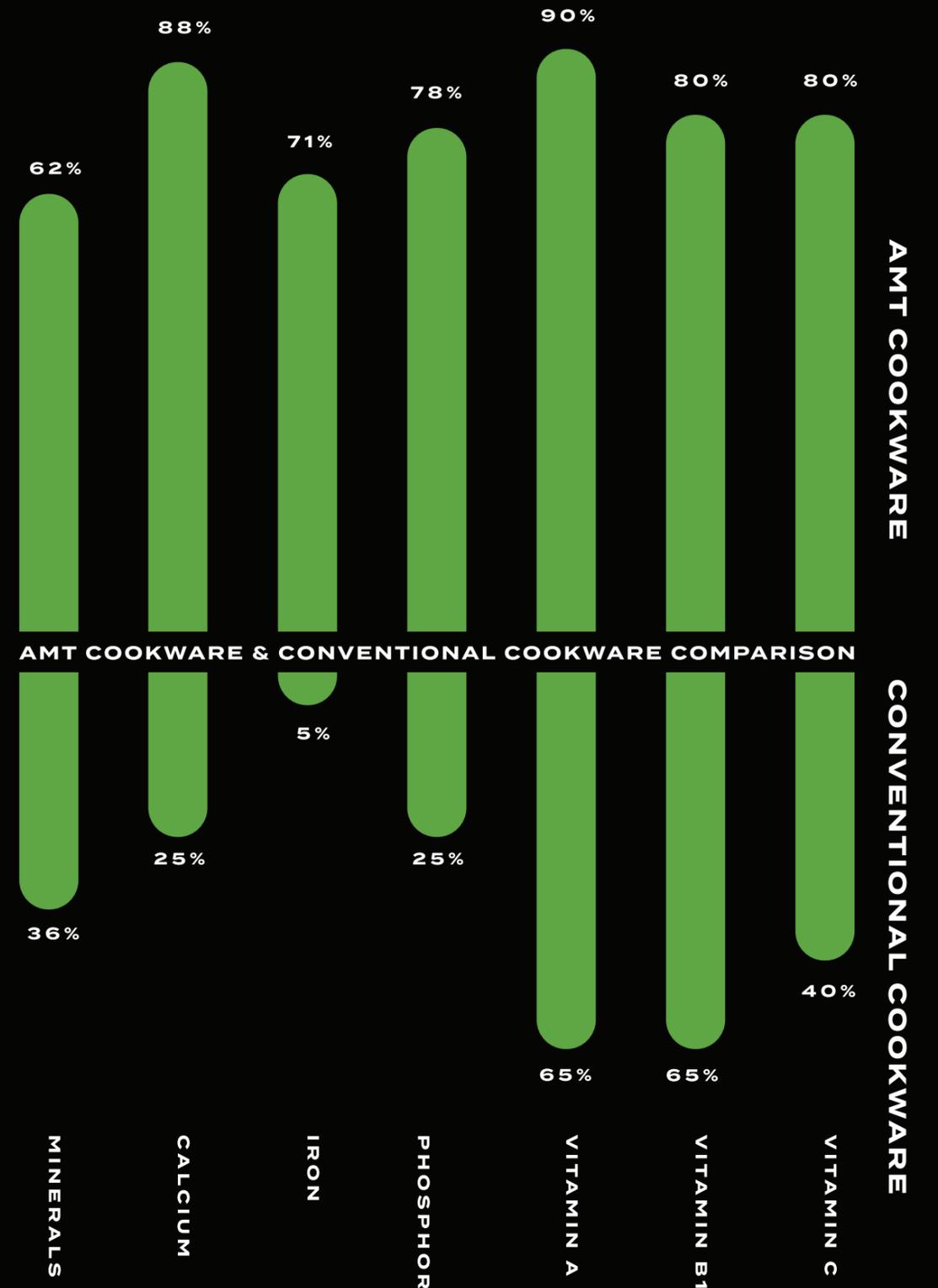
FOR THE ENVIRONMENT

Material heat transmission in comparison to stainless steel



FOR YOUR WELL-BEING

Retained vitamin and mineral level in %
& Retained vitamins and minerals in comparison



ECO KITCHEN ——— ——— FOR THE FUTURE

Meet the “Pan for your lifetime”, created entirely in the spirit of eco – for all those to whom ecology is an important element while making purchase decisions.

This unique product implements as many as four different ideas which help to protect the environment.

LESS CO²

CO₂ is an environmentally hazardous greenhouse gas, emitted during the production and consumption of goods and services. It is no secret that electricity has huge impact in their production.

AMT cookware is produced in sustainable and environmentally friendly manner, providing conscious selection of products that you will use for a long time, at the same time significantly reducing your carbon footprint.

RECOATING

We set a new global trend – you will never have to throw away worn out pan again!

AMT cookware have been for a long time one of the most reliable and durable in the world. It will stay with you for many years. Now you can enjoy them throughout your whole life and even pass them on to future generations. How? If the outer layer becomes worn out after long use, you can send us your frying pan at any time. We will refresh and cover it with a new layer of Lotan® non-stick coating, restoring its excellent properties and original shine even after years of use.

You will enjoy the perfect frying and cooking results anew, while saving the environment from excess of garbage.



SCAN ME

RECYCLING

The new AMT "pan for your lifetime" is made of recycled aluminum. This means that enormous amount of aluminum garbage littering our planet gets a new life, and you can enjoy new, reliable, eco-friendly pan that will be used by the next generations.

By using such a high-quality product, you are doing something significantly helping the natural environment – you protect it from generating further waste.

SOLAR ENERGY

The sun is the eternal force that gives life to our planet. Thanks to advanced processing technologies, we can use it as an energy generator, favoring the entire natural environment.

By using an AMT pan, you support sustainable and environment-friendly production based on the energy of the sun – and this allows us to expand our solar farms.

SAVING ENERGY DURING COOKING

9-10 mm thick bottom of our pans gives massive energy transfer and heat retention. That makes cooking or frying much faster and allows to use less energy. It helps to reduce costs of daily energy use and also helps our environment to stay in a pure condition and a good balance. Because of that AMT cookware was appreciated by TÜV.



01 HANDCASTED ALUMINUM

Heavy Duty Handcasted Aluminum. Abrasive blasting enhances the surface area 12 times better, enabling superior adhesion for the subsequent layers.

02 TITANIUM OXIDE

Titanium Oxide Layer. Titanium oxide layer nearly as hard as diamond, extremely scratch and cut resistant.

03 ANTI-CORROSION

Anti-corrosion layer for protection against aggressive detergents, fruit acids and acetic.

04 REINFORCED LAYER

Additional layer fortified with mineral particles to provide a long lasting abrasion resistance.

05 NON-STICK SURFACE

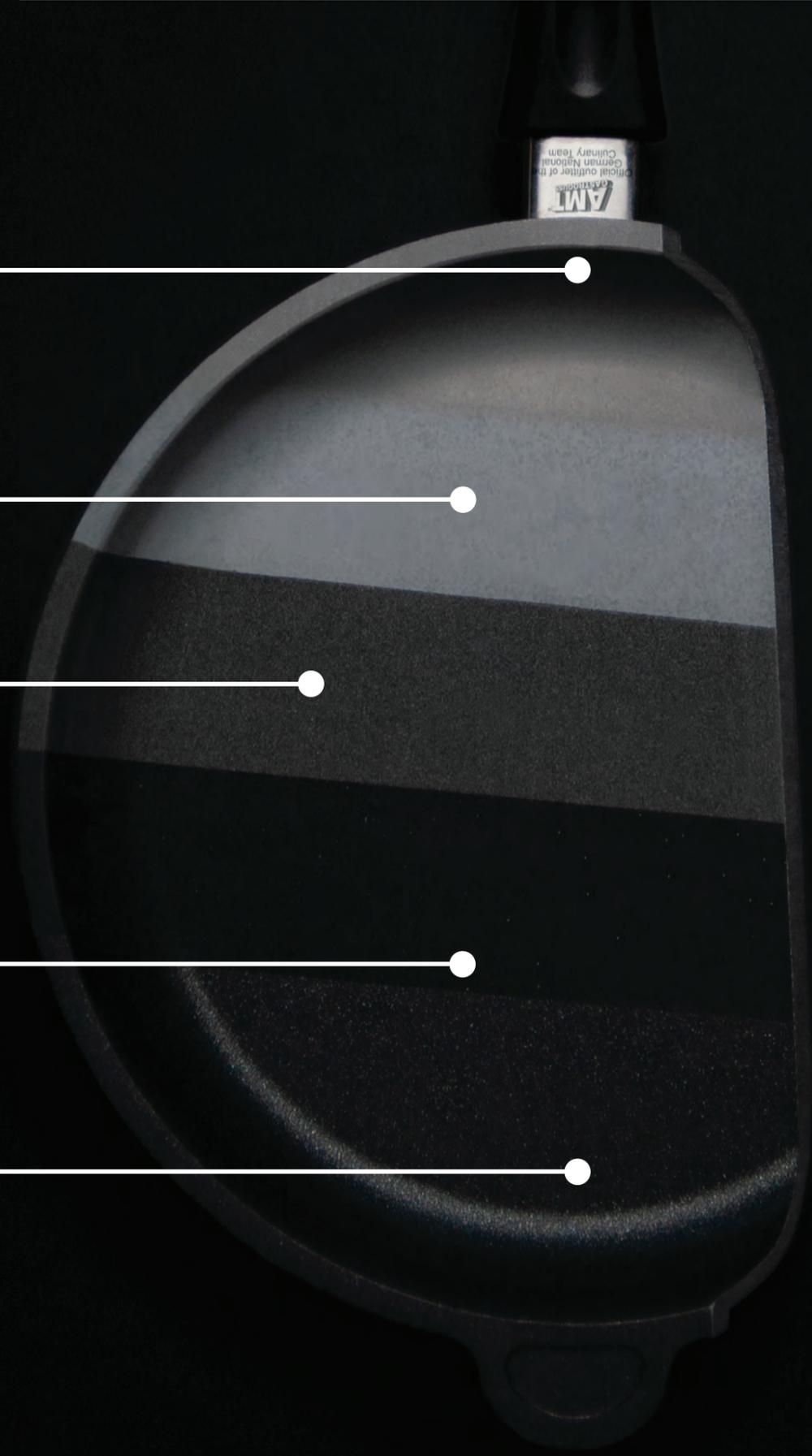
Non-stick coating layer, made from our unique Lotan® sealing with anti-bacterial effect.



Lotan® is the new revolutionary coating technology for modern gastronomic applications.

The non-stick characteristics of our Lotan® coating simplify the cleaning of your cookware and keep the surface germ free.

Our Lotan® coating makes our cookware so easy to rinse that it helps save one of our planets most precious natural resources water - and your hard earned money.



Our ——— products

01

PANS

02

**SQUARE
PANS**

03

WOKS

04

FISH PANS

05

POTS

06

ROASTERS

07

**SPECIAL
EDITION**

08

**PROFESSIONAL
GASTRONOMY**

09

SPEED OVEN

10

ACCESSORIES



PANS

Must-have allrounders
for perfect frying and
tossing results



SCAN ME

Tossing Pan

N°.428



Available sizes	N°. Normal	N°. Induction
TOSSING PAN	420	I-420
∅ 20 cm ↳ 4 cm		
TOSSING PAN	424	I-424
∅ 24 cm ↳ 4 cm		
TOSSING PAN	428	I-428
∅ 28 cm ↳ 4 cm		
TOSSING PAN	432	I-432
∅ 32 cm ↳ 4 cm		

Braising Pan

N°.728



Available sizes	N°. Normal	N°. Induction
BRAISING PAN	720	I-720
∅ 20 cm ↳ 7 cm		
BRAISING PAN	724	I-724
∅ 24 cm ↳ 7 cm		
BRAISING PAN	726	I-726
∅ 26 cm ↳ 7 cm		
BRAISING PAN	728	I-728
∅ 28 cm ↳ 7 cm		

Frying Pan

N°.528



Available sizes	N°. Normal	N°. Induction
FRYING PAN	520	I-520
∅ 20 cm ↳ 5 cm		
FRYING PAN	524	I-524
∅ 24 cm ↳ 5 cm		
FRYING PAN	526	I-526
∅ 26 cm ↳ 5 cm		
FRYING PAN	528	I-528
∅ 28 cm ↳ 5 cm		
FRYING PAN	532	I-532
∅ 32 cm ↳ 5 cm		

Braising Pan

N°.828GS



Available sizes	N°. Normal	N°. Induction
BRAISING PAN	828GS	I-828GS
∅ 28 cm ↳ 8 cm		

ETM TESTMAGAZIN • RESULT	
AMT Gastroguss 528 28cm	
EXCELLENT	92,1%
non-stick coated pan online tested www.etm-testmagazin.de	02/2015



SQUARE PANS

More space for steaks,
cutlets and skewers

Square Pan

N°.E269



Available sizes	N°. Normal	N°. Induction
SQUARE PAN ☒ 20 x 20 cm ⏴ 7 cm	E207	I-E207
SQUARE PAN ☒ 24 x 24 cm ⏴ 7 cm	E247	I-E247
SQUARE PAN ☒ 26 x 26 cm ⏴ 8 cm	E268	I-E268
SQUARE PAN ☒ 26 x 26 cm ⏴ 9 cm	E269	I-E269
SQUARE PAN ☒ 28 x 28 cm ⏴ 7 cm	E287	I-E287
SQUARE PAN ☒ 28 x 28 cm ⏴ 9 cm	E289	I-E289

Square Pan

N°.E246



Available sizes	N°. Normal	N°. Induction
SQUARE PAN ☒ 20 x 20 cm ⏴ 5 cm	E205	I-E205
SQUARE PAN ☒ 24 x 24 cm ⏴ 6 cm	E246	I-E246
SQUARE PAN ☒ 26 x 26 cm ⏴ 4 cm	E264	I-E264
SQUARE PAN ☒ 26 x 26 cm ⏴ 7 cm	E267	I-E267
SQUARE PAN ☒ 28 x 28 cm ⏴ 5 cm	E285	I-E285

Square Pan

N°.E269GS



Available sizes	N°. Normal	N°. Induction
SQUARE PAN ☒ 26 x 26 cm ⏴ 9 cm	E269GS	I-E269GS
SQUARE PAN ☒ 28 x 28 cm ⏴ 7 cm	E287GS	I-E287GS

Grill Square Pan

N°.E264G



Available sizes	N°. Normal	N°. Induction
GRILL SQUARE PAN ☒ 20 x 20 cm ⏴ 5 cm	E205G	I-E205G
GRILL SQUARE PAN ☒ 26 x 26 cm ⏴ 4 cm	E264G	I-E264G
GRILL SQUARE PAN ☒ 26 x 26 cm ⏴ 7 cm	E267G	I-E264G
GRILL SQUARE PAN ☒ 28 x 28 cm ⏴ 5 cm	E285G	I-E285G

BBQ Square Pan

N°.E285BBQ



SCAN ME

Available sizes	N°. Normal	N°. Induction
BBQ SQUARE PAN	E285 BBQ	I-E285 BBQ
28 x 28 cm 5 cm diamond-shaped BBQ pattern		



**GERMAN
DESIGN
AWARD
NOMINEE
2016**





WOKS

Multifunctionality:
stir frying, deep frying
and a steamer with a lid

Wok

N°.1128S



Available sizes		N°. Normal	N°. Induction
WOK		1126S	I-1126S
Ø 26 cm	11 9 cm		
WOK		1128S	I-1128S
Ø 28 cm	11 11 cm		
WOK		1132S	I-1132S
Ø 30 cm	11 9 cm		
WOK		1136S	I-1136S
Ø 32 cm	11 9 cm		

Wok

N°.1132S



Available sizes		N°. Normal	N°. Induction
WOK		1132	I-1132
Ø 32 cm	11 10 cm		
WOK		1136	I-1136
Ø 36 cm	11 10 cm		

Wok

N°.1132



Available sizes		N°. Normal	N°. Induction
WOK		1030S	I-1030S
Ø 30 cm	11 9 cm		
WOK		1032S	I-1032S
Ø 32 cm	11 9 cm		



FISH PANS

Ideal for searing, grilling
and frying whole fish

Fish Pan

flat surface

N°.3524



Available sizes	N°. Normal	N°. Induction
FISH PAN ☒ 35 x 24 cm Ⓣ 5 cm	3524	I-3524
FISH PAN ☒ 41 x 27 cm Ⓣ 5 cm	4127	I-4127

Fish Pan BBQ

diamond-shape BBQ pattern

N°.3524BBQ



Available sizes	N°. Normal	N°. Induction
FISH PAN BBQ ☒ 35 x 24 cm Ⓣ 5 cm	3524BBQ	I-3524BBQ

Grill Fish Pan

grill surface

N°.3524G



Available sizes	N°. Normal	N°. Induction
FISH PAN ☒ 35 x 24 cm Ⓣ 5 cm	3524G	I-3524G



POTS

Soups, stews and
pasta - nutritious and
delicious.

Braising Pot

N°.824



Available sizes			N°. Normal	N°. Induction
BRAISING POT			820	I-820
Ø 20 cm	118 cm	1,8 l		
BRAISING POT			824	I-824
Ø 24 cm	118 cm	3 l		
BRAISING POT			826	I-826
Ø 26 cm	118 cm	3,6 l		
BRAISING POT			828	I-828
Ø 28 cm	118 cm	4,3 l		
BRAISING POT			832	I-832
Ø 32 cm	118 cm	5,5 l		

Pot

N°.928



Available sizes			N°. Normal	N°. Induction
POT			716	I-716
Ø 16 cm	118,5 cm	0,8 l		
POT			920	I-920
Ø 20 cm	111 cm	3 l		
POT			924	I-924
Ø 24 cm	114 cm	5 l		
POT			926	I-926
Ø 26 cm	115 cm	6,5 l		
POT			928	I-928
Ø 28 cm	115 cm	9,5 l		
POT			1632	I-1632
Ø 32 cm	116 cm	12 l		
POT			2132	I-2132
Ø 32 cm	121 cm	14 l		

Casserole

N°.1020



Available sizes			N°. Normal	N°. Induction
CASSEROLE			1020	I-1020
Ø 20 cm	110 cm	1 l		
CASSEROLE			1024	I-1024
Ø 24 cm	110 cm	3 l		
CASSEROLE			1026	I-1026
Ø 26 cm	110 cm	4 l		
CASSEROLE			1228	I-1228
Ø 28 cm	112 cm	5,5 l		
CASSEROLE			1232	I-1232
Ø 32 cm	112 cm	6,3 l		

Milk & Sauce Pot

N°.816



Available sizes			N°. Normal	N°. Induction
MILK & SAUCE POT			816	I-816
Ø 16 cm	118 cm	0,9 l		
MILK & SAUCE POT			918	I-918
Ø 18 cm	110 cm	2 l		

Milk & Sauce Pot

N°.916



Available sizes	N°. Normal	N°. Induction
MILK & SAUCE POT	916	I-916
∅16 cm ∽10 cm ∽1,5 l		

Milk & Sauce Pot

N°.1214



Available sizes	N°. Normal	N°. Induction
MILK & SAUCE POT	1214	I-1214
∅14 cm ∽12 cm ∽1,5 l		

Milk & Sauce Pot

N°.1120



Available sizes	N°. Normal	N°. Induction
MILK & SAUCE POT	1120	I-1120
∅20 cm ∽11 cm ∽2,8 l		

Pressure Cooker

N°.822SK-SET



Available sizes	N°. Normal	N°. Induction
PRESSURE COOKER	822SK-SET	I-822SK-SET
∅22 cm ∽10 cm ∽3,8 l		
PRESSURE COOKER	922SK-SET	I-922SK-SET
∅22 cm ∽14 cm ∽3,5 l		
PRESSURE COOKER	1822SK-SET	I-1822SK-SET
∅22 cm ∽18 cm ∽4,5 l		
PRESSURE COOKER	924SK-SET	I-924SK-SET
∅24 cm ∽14 cm ∽4,5 l		
PRESSURE COOKER	1924SK-SET	I-1924SK-SET
∅24 cm ∽19 cm ∽5,5 l		
PRESSURE COOKER	2424SK-SET	I-2424SK-SET
∅24 cm ∽24 cm ∽7 l		



SCAN ME

Waterless

N°.1220-SET



Available sizes	N°. Normal	N°. Induction
WATERLESS Ø 20 cm	1220-SET	I-1220-SET
WATERLESS Ø 24 cm	1424-SET	I-1424-SET

Waterless Oval

N°.3326-SET



Available sizes	N°. Normal	N°. Induction
WATERLESS OVAL Ø 18 cm 110 cm	3326-SET	I-3326-SET





ROASTERS

Evenly roasted meat,
crisp skin, crunchy edges
of the vegetables

Roasting Dish

For matching lid see item N°. 03321S

N°.3321



Available sizes	N°. Normal	N°. Induction
ROASTING DISH	63321	I-63321
☒ 33 x 21 cm ☒ 6 cm		
ROASTING DISH	3321	I-3321
☒ 33 x 21 cm ☒ 11 cm		

Roasting Dish Lid

N°.03321



Available sizes	N°. Normal	N°. Induction
ROASTING DISH LID	E26	-
☒ 26 x 26 cm		
ROASTING DISH	E28	-
☒ 28 x 28 cm		
ROASTING DISH	O3321	-
☒ 21 x 33 cm		

Jumbo Roasting Dish

For matching lid see item N°. 04024S

N°.74024



Available sizes	N°. Normal	N°. Induction
JUMBO ROASTING DISH	74024	I-74024
☒ 40 x 24 cm ☒ 7 cm		
JUMBO ROASTING DISH	4024	I-4024
☒ 40 x 24 cm ☒ 12 cm		

Roasting Dish with spout

N°.4228



Available sizes	N°. Normal	N°. Induction
ROASTING DISH	3222	I-3222
☒ 32 x 22 cm ☒ 11 cm		
ROASTING DISH	4228	I-4228
☒ 42 x 28 cm ☒ 12 cm		

Roasting Dish Lid

N°.64228



Available sizes	N°. Normal	N°. Induction
ROASTING DISH LID	63222	I-63222
☒ 32 x 22 cm Ⓞ 5,5 cm grill surface		
ROASTING DISH LID	64228	I-64228
☒ 42 x 28 cm Ⓞ 5,5 cm grill surface		

Universal Roasting Dish

N°.93824-A



Available sizes	N°. Normal	N°. Induction
UNIVERSAL ROASTING DISH	93824	-
☒ 38 x 24 cm Ⓞ 9 cm		
UNIVERSAL ROASTING DISH	93824-A	-
☒ 38 x 24 cm Ⓞ 9 cm with detachable handles		

Cocotte Lid

N°.13222



Available sizes	N°. Normal	N°. Induction
"LA COCOTTE" ROASTING DISH LID	13222	-
32 x 22 cm lid for product N°. 3222 / 63222		
"LA COCOTTE" ROASTING DISH LID	14228	-
43,5 x 24,5 cm lid for product N°. 4228 / 64228		

Lid for Universal Roasting Dish

N°.493824



Available sizes	N°. Normal	N°. Induction
LID FOR UNIVERSAL ROASTING DISH	493824	-
☒ 38 x 24 cm Ⓞ 4 cm		



SPECIAL EDITION

Special editions
making great addition
to your kitchen

MAKING COOKING EASIER

LIGHT PAN

N°.5L24



Available sizes	N°. Normal	N°. Induction
LIGHT PAN Ø 24 cm H 5 cm	5L24	I-5L24
LIGHT PAN Ø 28 cm H 5 cm	5L28	I-5L28
LIGHT PAN Ø 24 cm H 7 cm	7L24	I-7L24
LIGHT PAN Ø 28 cm H 7 cm	7L28	I-7L28

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

Introducing “AMT The World’s Best Pan” in a lighter and handier version. Perfect solution for everyday use. It weights less than our regular pans, which makes it even more comfortable to handle.

01. WEIGHT

Lighter than our regular pans, which makes it much more handier and easier to use

02. QUALITY

Provides all the qualities of professional cookware available in our regular offer

03. RESISTANT

Made of heavy duty, hand casted aluminum with scratch resistant Lotan® coating

04. LOTAN

Non-stick Lotan® coating: fat-free cooking, durable, easy to clean

05. HEAT

6-7 mm thick bottom: excellent thermal conductivity and heat retention

06. TIME

Up to 20% shorter cooking time: save more natural juices, vitamins and minerals

07. ECO

Environmentally friendly thanks to lower consumption of energy, water and detergents

YOUR BENEFITS

QUALITY

Made of highest quality cast aluminum, coated with exceptional non-stick coating Lotan®. Lighter version than regular series yet providing all benefits of our beloved AMT classics.

DIVERSITY

Truly multitasking pan for daily needs. Extremely versatile. Can be used for quick frying, meat browning and even roasting in the oven.

EFFICIENCY

Fast and even heat distribution on the whole surface of the pan. Cooking time is shortened by up to 20%, which allows you to save more vitamins and nutrients.

Crêpes Pan

N°.124



Available sizes	N°. Normal	N°. Induction
CRÊPES PAN Ø 24 cm 11 cm	124	I-124
CRÊPES PAN Ø 28 cm 11 cm	128	I-128

Sauteuse

N°.620



Available sizes	N°. Normal	N°. Induction
SAUTEUSE Ø 20 cm 6 cm	620	I-620
SAUTEUSE Ø 24 cm 6 cm	624	I-624

Cake Pan

N°.226



Available sizes	N°. Normal	N°. Induction
CAKE PAN Ø 26 cm 11 cm	226	I-226

Paella Pan

brass side handle

N°.732



Available sizes	N°. Normal	N°. Induction
PAELLA PAN Ø 32 cm 7 cm with detachable handle	732	-

BAKE BETTER IN SHORTER TIME OVEN BAKING TRAY

Nº.EUS3000



Available sizes	Nº. Normal	Nº. Induction
HOME OVEN BAKING TRAY 45,9 x 36 cm 2,5 cm	EUS3000	-
HOME OVEN BAKING TRAY 46,5 x 36 cm 2,5 cm	EUS3010	-
HOME OVEN BAKING TRAY 44,7 x 36 cm 2,5 cm	EUS3020	-
HOME OVEN BAKING TRAY 45,7 x 36 cm 2,5 cm	EUS3030	-



SCAN ME

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

AMT has developed Home Oven Baking Tray to make life in the kitchen more enjoyable. It is designed to cover all baking and cooking needs of home users. Enjoy the same benefits of AMT cookware while preparing your favorite dishes and desserts. Thick aluminum base ensures even heat distribution and greatly reduces baking time. Innovative non-stick Lotan® coating prevents any food from sticking to tray, while making cleaning afterwards effortless.

01. QUALITY

Provides all the qualities of professional cookware available in our offer

02. RESISTANT

Made of heavy duty, hand-casted aluminum: extremely resistant to damage

03. LOTAN

Non-stick Lotan® coating: no baking paper needed, fat-free baking, easy cleaning

04. HEAT

2-3 mm thick base: excellent thermal conductivity and heat retention

05. TIME

up to 20% shorter baking time, excellent culinary results, great browning effect

06. ECO

Environmentally friendly thanks to lower consumption of energy, water and detergents

QUALITY

Home Oven Baking Tray is made in the same technology as our beloved "AMT The World's Best Pan" cookware: hand-casted aluminum with non-stick Lotan® coating.

UNIQUE

Tradition, solid craftsmanship and modern technology combined with top-grade material to provide home bakers with premium quality Home Oven Baking Tray.

ECOLOGY

By using Home Oven Baking Tray you are significantly helping our environment. No need of baking paper means you generate less waste, while saving energy when baking, and using less water to clean it.

YOUR BENEFITS

Gratin Pan

N°.3520



Available sizes	N°. Normal	N°. Induction
GRATIN PAN ⊞ 35 x 23 cm ⊞ 7 cm	3520	-

BBQ Pan Perforated

with detachable handle

N°.432BBQ-Z20-B



Available sizes	N°. Normal	N°. Induction
BBQ PAN PERFORATED ⊙ 32 cm ⊞ 4 cm for open fire and grill	432BBQ-Z20-B	-

Lyonnaise Pan

with stainless steel handle

N°.L532



Available sizes	N°. Normal	N°. Induction
LYONNAISE PAN ⊙ 32 cm ⊞ 5 cm with stainless steel handle	L532	I-L532
LYONNAISE PAN ⊙ 36 cm ⊞ 7 cm with stainless steel handle	L736	I-L736

Serving Pan

with casted side handles

N°.418



Available sizes	N°. Normal	N°. Induction
SERVING PAN ⊙ 18 cm ⊞ 4 cm	418	I-418
SERVING PAN ⊙ 22 cm ⊞ 5 cm	522	I-522

COOK MORE IN SHORTER TIME

3-DIVIDED PAN

Nº.832-3S



Available sizes	Nº. Normal	Nº. Induction
3-DIVIDED PAN	832-3S	I-832-3S
Ø 32 cm 118 cm witch three segments		

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

Elevate your cooking experience with new 3-segment pan from AMT. Prepare three different meals in one pan without mixing ingredients in the process. Save storage space, reduce energy bills.

01. 3 SEGMENTS

Prepare different meals or the same meal in three different ways in the same pan

02. QUALITY

Provides all the qualities of professional cookware available in our regular offer

03. RESISTANT

Made of heavy-duty, hand-casted aluminum with scratch resistant coating

04. LOTAN

Non-stick Lotan® coating: fat-free cooking, no sticking food to bottom, effortless cleaning

05. HEAT

9-10 mm thick base: excellent thermal conductivity and heat retention

06. TIME

Cooking time is shortened by up to 30%; save more vitamins and nutrients

07. ECO

Instead of three – use one pan only. Save energy, water and detergents.

YOUR BENEFITS

HEALTHY

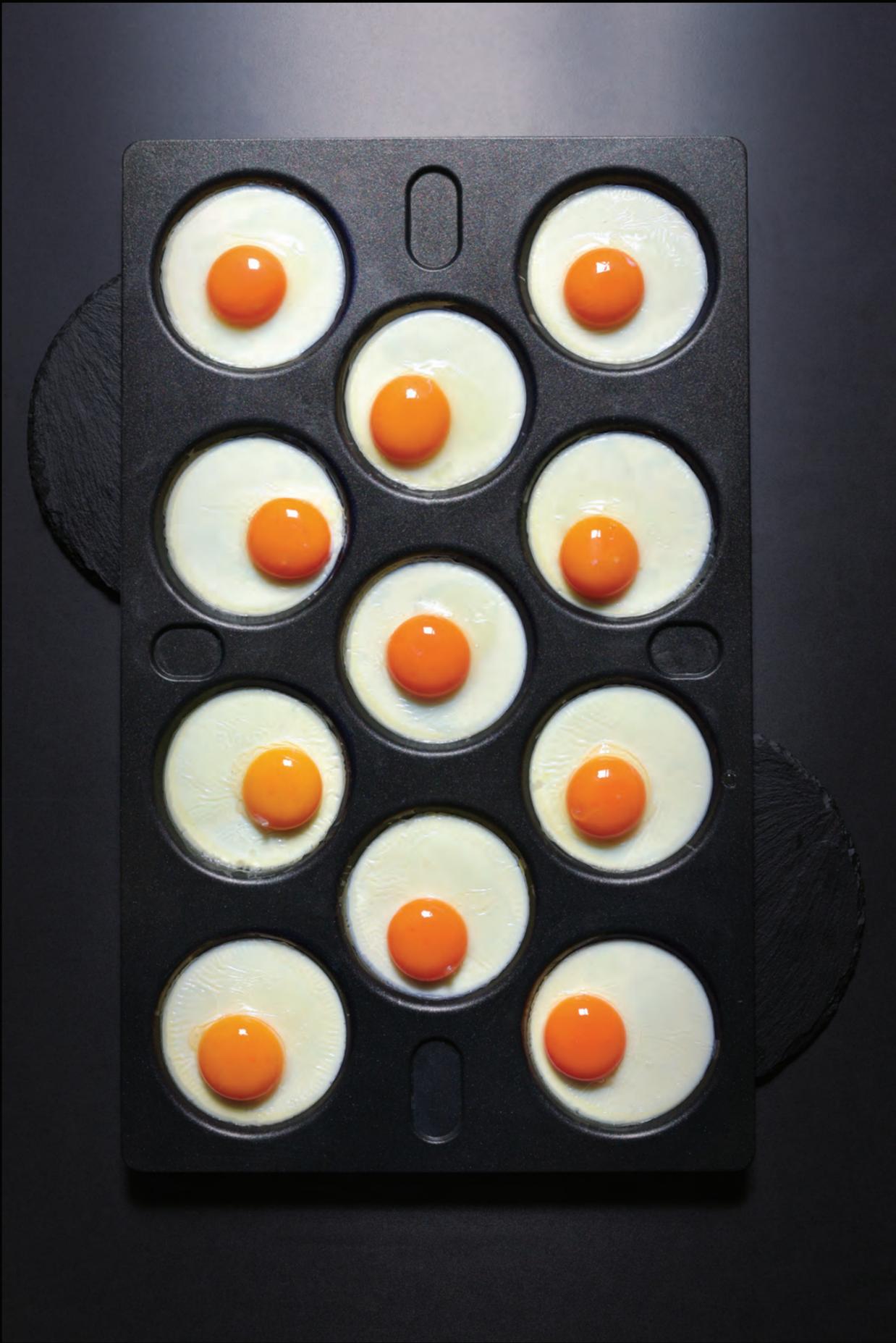
Thick base shortens cooking time by up to 30%, which allows you to save more vitamins and nutrients in your meals.

UNIQUE

Prepare three different meals at the same time in one pan

ECOLOGY

Use one pan instead of three. Use less energy, water and washing detergents.



PROFESSIONAL GASTRONORMS

Specialized cookware
for gastronomy



SCAN ME

Gastronorm

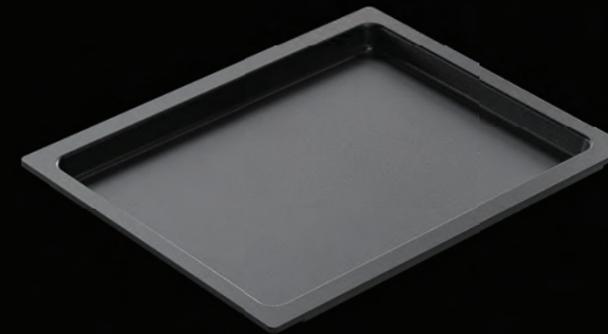
Nº.51833



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 2 ☒ 26,5 x 32,5 cm ☒ 5,5 cm	52733	I-52733
GASTRONORM 1 / 2 ☒ 26,5 x 32,5 cm ☒ 5,5 cm	52733	I-52733
GASTRONORM 1 / 3 ☒ 32,5 x 17,6 cm ☒ 5,5 cm	51833	I-51833
GASTRONORM 1 / 3 ☒ 32,5 x 17,6 cm ☒ 10 cm	101833	I-101833
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 5,5 cm	53733	I-53733
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 10 cm	103733	I-103733
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 5,5 cm	55333	I-55333
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 10 cm	105333	I-105333

Gastronorm

Nº.22733



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 2 ☒ 26,5 x 32,5 cm ☒ 2 cm	22733	I-22733
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 2 cm	23733	I-23733
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 2 cm	25333	I-25333

Gastronorm

With stainless steel handles

Nº.51833-G



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 2 ☒ 26,5 x 32,5 cm ☒ 5,5 cm	52733-G	I-52733-G
GASTRONORM 1 / 2 ☒ 26,5 x 32,5 cm ☒ 5,5 cm	52733-G	I-52733-G
GASTRONORM 1 / 3 ☒ 32,5 x 17,6 cm ☒ 5,5 cm	51833-G	I-51833-G
GASTRONORM 1 / 3 ☒ 32,5 x 17,6 cm ☒ 10 cm	101833-G	I-101833-G
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 5,5 cm	53733-G	I-53733-G
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 10 cm	103733-G	I-103733-G
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 5,5 cm	55333-G	I-55333-G
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 10 cm	105333-G	I-105333-G

Gastronorm

With stainless steel handles

Nº.22733-G



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 2 ☒ 26,5 x 32,5 cm ☒ 2 cm	22733-G	I-22733-G
GASTRONORM 2 / 3 ☒ 53 x 32,5 cm ☒ 2 cm	23733-G	I-23733-G
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 2 cm	25333-G	I-25333-G

Gastronorm

Nº.25316



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 2 / 4 ☒ 53 x 16,2 cm ☒ 2 cm	25316	I-25316
GASTRONORM 2 / 4 ☒ 53 x 16,2 cm ☒ 5,5 cm	55316	I-55316

Gastronorms 2 Segments

Nº.55333GS



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 5,5 cm 2 segments grill/flat	55333GS	I-55333GS

Gastronorm

With stainless steel handles

Nº.25316-G



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 2 / 4 ☒ 53 x 16,2 cm ☒ 2 cm	25316-G	I-25316-G
GASTRONORM 2 / 4 ☒ 53 x 16,2 cm ☒ 5,5 cm	55316-G	I-55316-G

Gastronorm 2 Segments

With stainless steel handles

Nº.55333GGS



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 5,5 cm 2 segments grill/flat	55333GGS	I-55333GGS

Gastronorm grill surface

Nº.55333-Grill



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 2 cm	23733GRILL	I-23733GRILL
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 2 cm	25333GRILL	I-25333GRILL
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 5,5 cm	55333-GRILL	I-55333-GRILL

Gastronorms BBQ Surface

Nº.23733-BBQ



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 5,5 cm	23733-BBQ	I-23733-BBQ
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 2 cm	25333-BBQ	I-25333-BBQ

diamond-shaped BBQ pattern

Gastronorm grill surface

With stainless steel handles

Nº.55333-GG



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 2 ☒ 32,5 x 26,5 cm ☒ 5,5 cm	52733-GG	I-52733-GG
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 2 cm	23733-GG	I-23733-GG
GASTRONORM 2 / 3 ☒ 35,5 x 32,5 cm ☒ 5,5 cm	53733-GG	I-53733-GG
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 2 cm	25333-GG	I-25333-GG
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 5,5 cm	55333-GG	I-55333-GG

Gastronorms BBQ Surface

With stainless steel handles

Nº.23733G-BBQ



Available sizes	Nº. Normal	Nº. Induction
GASTRONORM 1 / 1 ☒ 53 x 32,5 cm ☒ 2 cm	25333G-BBQ	I-25333G-BBQ
GASTRONORM 2 / 3 ☒ 35,4 x 32,5 cm ☒ 2 cm	23733G-BBQ	I-23733G-BBQ

diamond-shaped BBQ pattern

Multipurpose Baking Tray

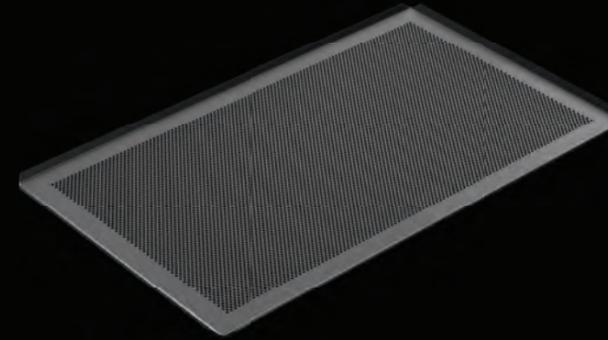
N°.5333WP



Available sizes	N°. Normal	N°. Induction
GN 1 / 1 MULTIPURPOSE TRAY ⊞ 53 x 32,5 cm ⊞ 0,3 cm	5333WP	-
GN 1 / 1 MULTIPURPOSE TRAY ⊞ 53 x 32,5 cm ⊞ 0,2 cm	5333-WBL	-
GN 2 / 3 MULTIPURPOSE TRAY ⊞ 35,4 x 32,5 cm ⊞ 0,2 cm	3733-WBL	-
MULTIPURPOSE TRAY BAKER NORM ⊞ 60 x 40 cm ⊞ 0,2 cm	6040-WBL	-

Baking Tray Perforated

N°.5333-BBL-1



Available sizes	N°. Normal	N°. Induction
GASTRONORM 2 / 3 BAKING TRAY ⊞ 37 x 33 cm ⊞ 0,2 cm	3733-BBL-1	-
GASTRONORM 1 / 1 BAKING TRAY ⊞ 53 x 32 cm ⊞ 0,2 cm	5333-BBL-1	-
BAKING TRAY BAKER NORM ⊞ 60 x 40 cm ⊞ 0,2 cm	6040-BBL-1	-
GASTRONORM 2 / 1 BAKING TRAY ⊞ 65 x 53 cm ⊞ 0,2 cm	6553-BBL-1	-

Baking Tray Flat Surface

N°.5333-BBL-3



Available sizes	N°. Normal	N°. Induction
GASTRONORM 2 / 3 BAKING TRAY ⊞ 37 x 33 cm ⊞ 0,2 cm	3733-BBL-2	-
GASTRONORM 1 / 1 BAKING TRAY ⊞ 53 x 32 cm ⊞ 0,2 cm	5333-BBL-3	-
BAKING TRAY BAKER NORM ⊞ 60 x 40 cm ⊞ 0,2 cm	6040-BBL-2	-
GASTRONORM 2 / 1 BAKING TRAY ⊞ 65 x 53 cm ⊞ 0,2 cm	6553-BBL-2	-

Gastronorms Stacking Aid

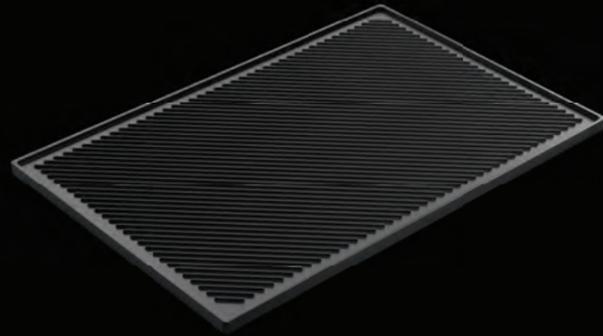
N°.5333BP-1



Available sizes	N°. Normal	N°. Induction
GASTRONORM 1 / 1 BAKING TRAY ⊞ 53 x 32,5 cm ⊞ 0,3 cm stacking aid flat	5333BP-2	-
GASTRONORM 1 / 1 BAKING TRAY ⊞ 53 x 32,5 cm ⊞ 0,3 cm stacking aid perforated	5333BP-1	-

Grill & Pizza Grate

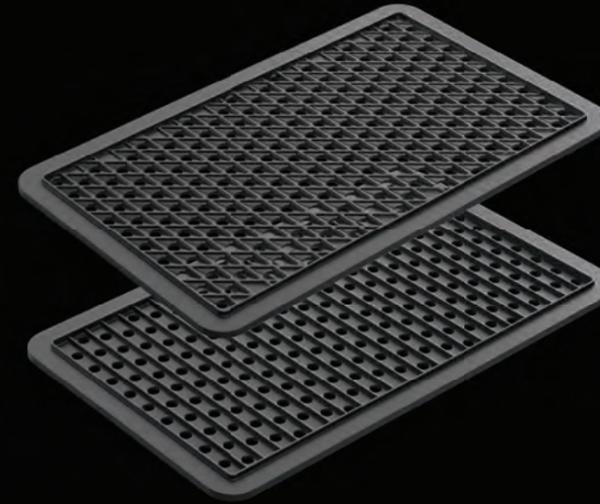
N°.15333-G



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 GRILL & PIZZA GRATE ⊞ 35,5 x 32,5 cm ⊞ 2 cm grill surface & flat side	13733-G	-
GN 1 / 1 GRILL & PIZZA GRATE ⊞ 53 x 32,5 cm ⊞ 2 cm grill surface & flat side	15333-G	-
BAKER NORM GRILL & PIZZA GRATE ⊞ 60 x 40 cm ⊞ 2 cm grill surface & flat side	16040-G	-

BBQ & Grill Perforated

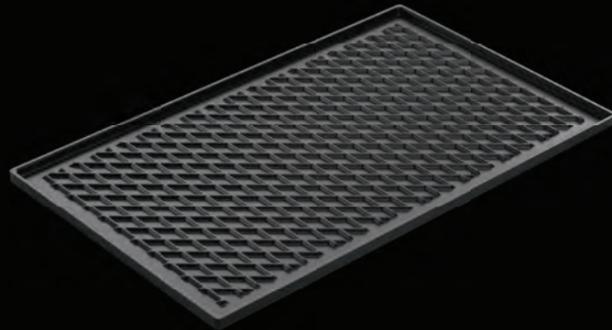
N°.15333-BBQ-R



Available sizes	N°. Normal	N°. Induction
GN 1 / 1 BBQ & GRILL ⊞ 53 x 32 cm ⊞ 1 cm grate perforated	15333-BBQ-R	-

Grill & Bake Tray

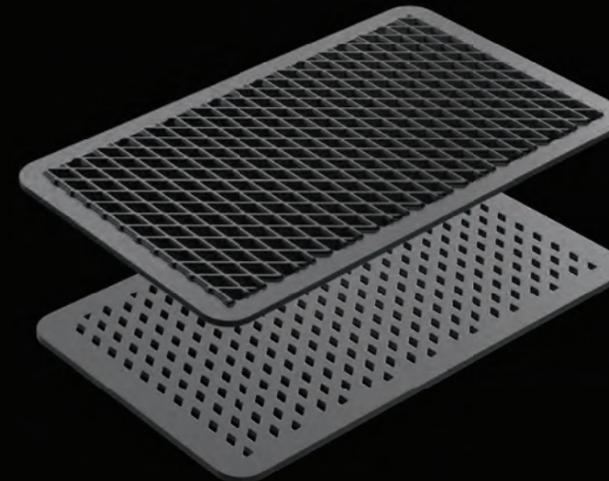
N°.15333-BBQ



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 GRILL & BAKE TRAY ⊞ 35,5 x 32,5 cm ⊞ 2 cm BBQ and flat surface	13733-BBQ	-
GN 1 / 1 GRILL & BAKE TRAY ⊞ 53 x 32,5 cm ⊞ 2 cm BBQ and flat surface	15333-BBQ	-

BBQ & Smooth Perforated

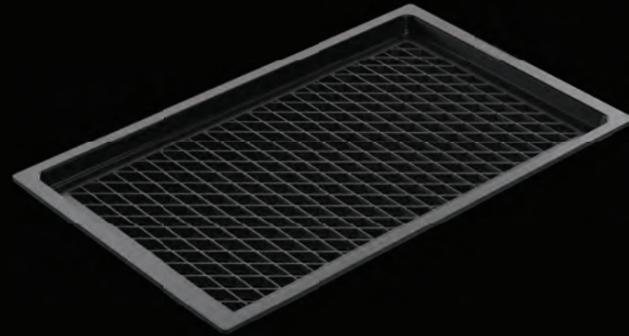
N°.15333-GL-R



Available sizes	N°. Normal	N°. Induction
GN 1 / 1 BBQ & SMOOTH ⊞ 53 x 32 cm ⊞ 1 cm grate perforated	15333-BBQ-GL-R	-

BBQ Surface Perforated

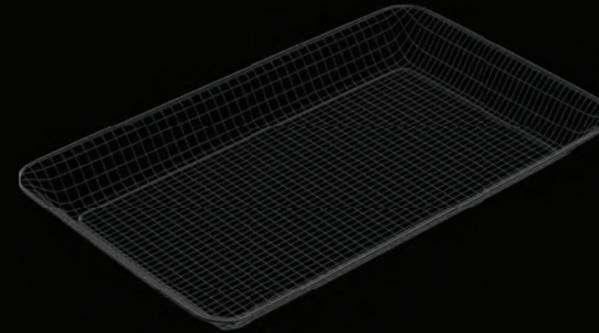
N°.25333-BBQ-R



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 BBQ PERFORATED ⊞ 35,5 x 32,5 cm ⊞ 2 cm for use on grill	23733-BBQ-R	-
GN 1 / 1 BBQ PERFORATED ⊞ 53 x 32,5 cm ⊞ 2 cm for use on grill	25333-BBQ-R	-

Gastronorm Basket

N°.45333FK



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 BASKET ⊞ 35,5 x 32,5 cm ⊞ 4 cm grate perforated	43733FK	-
GN 1 / 1 BASKET ⊞ 53 x 32,5 cm ⊞ 4 cm grate perforated	45333FK	-

BBQ Surface Perforated

With stainless steel handles

N°.25333G-BBQ-R



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 BBQ PERFORATED ⊞ 35,4 x 32,5cm ⊞ 2 cm for use on grill	23733G-BBQ-R	-
GN 1 / 1 BBQ PERFORATED ⊞ 53 x 32,5 cm ⊞ 2 cm for use on grill	25333G-BBQ-R	-

Mould Tray

N°.5333MP



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 MOULD TRAY 6 ⊞ 35,5 x 32,5 cm ⊞ 0,3 cm 6 moulds	3733MP	-
GN 1 / 1 MOULD TRAY 8 ⊞ 53 x 32,5 cm ⊞ 0,3 cm 8 moulds	5333-MBL	-
GN 1 / 1 MOULD TRAY 11 ⊞ 53 x 32,5 cm ⊞ 0,3 cm 11 moulds	5333MP	-

Large Capacity Pan

N°.738



Available sizes	N°. Normal	N°. Induction
LARGE CAPACITY PAN Ø 38 cm H 7 cm casted handles	738	-

Large Capacity Pan 2 Segments

N°.750S



Available sizes	N°. Normal	N°. Induction
LARGE CAPACITY PAN Ø 50 H 8 cm casted handles	750S	-
LARGE CAPACITY PAN Ø 65 H 8 cm casted handles	965S	-
LARGE CAPACITY PAN Ø 80 cm H 10 cm casted handles	980S	-

Large Capacity Pan

N°.750



Available sizes	N°. Normal	N°. Induction
LARGE CAPACITY PAN Ø 50 cm H 8 cm casted handles	750	-
LARGE CAPACITY PAN Ø 65 cm H 8 cm casted handles	965	-
LARGE CAPACITY PAN Ø 80 cm H 10 cm casted handles	980	-

Large Capacity Pan 3 Segments

N°.965-3S



Available sizes	N°. Normal	N°. Induction
LARGE CAPACITY PAN Ø 65 cm H 8 cm casted handles	965-3S	-
LARGE CAPACITY PAN Ø 80 cm H 8 cm casted handles	980-3S	-



SPEED OVEN

A whole new level
of fast service



SCAN ME

Pliers

for Round/Square Snack Pan

N°.SO-Zange



Available sizes	N°. Normal	N°. Induction
PLIERS ↑ 20 cm - long	SO-ZANGE	-

Square Pan Grill Surface

N°.SO-32626G



Available sizes	N°. Normal	N°. Induction
SQUARE PAN GRILL SURFACE ⊠ 26 x 26 cm ⊓ 3 cm	SO-32626G	-

Square Pan Smooth Surface

N°.SO-32626



Available sizes	N°. Normal	N°. Induction
SQUARE PAN SMOOTH SURFACE ⊠ 26 x 26 cm ⊓ 3 cm	SO-32626	-

Round Snack Pan

N°.SO-419



Available sizes	N°. Normal	N°. Induction
ROUND SNACK PAN ⊘ 19 cm ⊓ 4 cm	SO-419	-
ROUND SNACK PAN ⊘ 25 cm ⊓ 3 cm	SO-322	-

Square Snack Bowl

N°.SO-32415



Available sizes	N°. Normal	N°. Induction
SQUARE SNACK BOWL ☒ 24,5 x 15 cm ☒ 5 cm	SO-32415	-

5 Moulds Tray

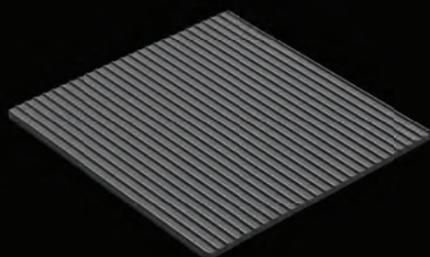
N°.SO-MP2829



Available sizes	N°. Normal	N°. Induction
5 MOULDS TRAY ☒ 28 x 29 cm ☒ 1 cm	DO-MP2829	-

Square Tray Grill Surface

N°.SO-13129



Available sizes	N°. Normal	N°. Induction
SQUARE TRAY GRILL SURFACE ☒ 29,2 x 28,6 cm ☒ 1 cm	SO-13129	-
SQUARE TRAY GRILL SURFACE ☒ 31 x 29,5 cm ☒ 1 cm	SO-12928	-

Snack Shovel

N°.SO-Schaufel



Available sizes	N°. Normal	N°. Induction
SNACK SHOVEL ☒ 42,5 x 29 cm ☒ 1 cm	SO-SCHAUFEL	-



ACCESSORIES

Perfect addition
to every kitchen

Tongs

Full Silicone

N°.KUE-060



Available sizes	N°. product
FULL SILICONE TONGS ↓ 33 cm - long	KUE-060

Small Ladle

Full Silicone

N°.KUE-090



Available sizes	N°. Product
FULL SILICONE SMALL LADLE ↓ 26 cm - long	KUE-090

Saucing Spoon

Full Silicone

N°.KUE-020



Available sizes	N°. Product
FULL SILICONE SAUCING SPOON ↓ 30 cm - long	KUE-020

Large Ladle

Full Silicone

N°.KUE-080



Available sizes	N°. Product
FULL SILICONE LARGE LADLE ↓ 31 cm - long	KUE-010

Turner

Full Silicone

N°.KUE-010



Available sizes	N°. Product
FULL SILICONE TURNER ↑ 33 cm - long	KUE-010

Silicone Trivet

N°.KUE-007



Available sizes	N°. Product
SILICONE TRIVET ∅ 18 cm	KUE-007

Aluminum Steamer

N°.DÜNST-E28



Available sizes	N°. Product
ALUMINIUM STEAMER ⊠ 28 x 28 cm ↑ 8 cm	DÜNST-E28

Glass Steamer

N°.DÜNST-E20



Available sizes	N°. Product
GLASS STEAMER ∅ 20 cm	DÜNST-E20
GLASS STEAMER ∅ 24 cm	DÜNST-E24

Glass Lid Round

N°.018



Available sizes	N°. Product
GLASS LID Ø 16 cm	016
GLASS LID Ø 18 cm	018
GLASS LID Ø 20 cm	020
GLASS LID Ø 22 cm	022
GLASS LID Ø 24 cm	024
GLASS LID Ø 26 cm	026
GLASS LID Ø 28 cm	028
GLASS LID Ø 30 cm	030
GLASS LID Ø 32 cm	032

Glass Lid Square Rim

N°.E20S



Available sizes	N°. Product
GLASS LID RIM 20 x 20 cm	E20S
GLASS LID RIM 24 x 24 cm	E24S
GLASS LID RIM FISH PAN 41 x 27 cm	O4127S
GLASS LID RIM ROASTING DISH 40 x 24 cm	O4024S
GLASS LID RIM ROASTING DISH 32 x 22 cm	O3222S
GLASS LID RIM ROASTING DISH 42 x 28 cm	O4228S

Glass Lid Square

N°.E26



Available sizes	N°. Product
GLASS LID 26 x 26 cm	E26
GLASS LID 28 x 28 cm	E28

Glass Lid Round Rim

N°.036S



Available sizes	N°. Product
GLASS LID RIM Ø 36 cm	O36S

Stainless Steel Handle

N°.Z4



Available sizes	N°. Product
STAINLESS STEEL HANDLE	Z4
can be attached to any cookware with a long handle - replace Z30	

Exclusive Long Handle

N°.Z30



Available sizes	N°. Product
EXCLUSIVE LONG HANDLE	Z30

Standard Long Handle

N°.Z2



Available sizes	N°. Product
STANDARD LONG HANDLE	Z2

Detachable Handle

N°.Z20B



Available sizes	N°. Product
DETACHABLE HANDLE	Z20B

Side Handle

N°.Z5



Available sizes	N°. Product
SIDE HANDLE	Z5

AMT Exclusive Side Handle Screw

N°.Z500L-SC



Available sizes	N°. Product
AMT EXCLUSIVE SIDE HANDLE SCREW	Z500L-SC

Exclusive Side Handle

N°.Z5A



Available sizes	N°. Product
EXCLUSIVE SIDE HANDLE	Z5A

Aroma Lid Knob

N°.Z1-Aroma



Available sizes	N°. Product
AROMA LID KNOB	Z1-AROMA

Lid Knob

with permanent ventilation

N°.Z1-L2



Available sizes	N°. Product
LID KNOB	Z1-L2

Lid Knob

with ventilation

N°.Z1-L



Available sizes	N°. Product
LID KNOB	Z1-L



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