

Die-cast Cookware
Nonstick Cookware
Stainless Steel Cookware
Aluminum Cookware
Stainless Steel Tableware
Professional Hotels Cookware



#### **COMPANY PROFILE**

We are El-Amal group of factories for cookware; established in early 1969 as one of the leading factories manufacturing for house and hotels utensils made of high quality aluminum, stainless steel and nonstick cookware.

Since we believe in our production and products, we devoted our-selves to pacify the global demand that increasing gradually, building our global business customers and partner, products sold over 27 countries worldwide following the latest technology and standards.

In 2023, El-Amal group built two more production facilities dedicated to produce on behalf of welcoming cookware brands under their own designs and standards.



#### **BRANDS BY US**













Aluminum Cookware Nonstick Cookware Stainless Steel Cookware Stainless Steel Tableware Professional Hotels Cookware Diecast Cookware







# ONE OF THE TOP EGYPTIAN EXPORTER IN KITCHEN AND TABLEWARE SECTOR FOR THE YEAR 2022





EXPORTED TO MORE THAN 27 COUNTRIES



AMERICAS
BRAZIL CANADA USA

ALGERIA ETHIOPIA KENYA MORACCO SOUTH AFRICA SUDAN ZAMBIA

**AFRICA** 

#### BELGUIM EDANCE

BELGUIM FRANCE GREECE UK

#### GULF

BAHRAIN JORDAN KUWAIT SAUDI ARABIA UNITED ARAB EMIRATES



# NON-STICK COLLECTION

# **INDEX**

#### **NON-STICK COLLECTION**

- Butterfly Collection New
- Classico Collection New
- Forged Collection
- Forged Stainless Steel Collection
- Korean Collection
- Quadro Collection
- Quadro S.S Accessories Collection
- Quadro Rod S.S Accessories Collection
- Die-cast Collection
- Vintage Collection
- Virtus Collection New

DButterfly DButterfly **▶**Butterfly **▶**Butterfly DButterfly DButterfly DButterfly DButterfly DButterfly **⊅**Butterfly **⊅**Butterfly DButterfly DButterfly

DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly

DButterfly DButterfly DButterfly **⊅Butterfly ▶Butterfly ⊅Butterfly** \*Butterfly \*Butterfly \*Butterfly \*Butterfly \*Butterfly DButterfly DButterfly DButterfly DButterfly

**⊅**Butterfly **⊅**Butterfly **⊅**Butterfly DButterfly DButterfly DButterfly DButterfly DButterfly ■ Butterfly ■Butterfly ■Butterfly

DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly DButterfly









# LID Measurments: Diamter 20-22-24--26-28-30-32 cm Items No. :BGBRB-0

## **MOON BLACK**

Iridescent Black/Grey



#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 18-20-22-24-26-28-32 cm Items No.:BGBRB-10

#### SHORT POT WITH LID

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments: Diameter 24-26-28-30 cm Items No.:BGBRB-11























#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diamter 20-24-26-28 cm Items No. :BGBRB-12



Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No.: BGBRB-13

#### **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diameter 16 cm Items No.: BGBRB-17







- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
  - Pure aluminuim 99.5%.

- Durable non-stick granite. Harmfull substance,POFA and
- Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black / Golden, white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Red

#### Handle & Knobs:

Black/Rose-Gold Teak/Rose-Gold Oak/Stainless Steel Ebony/Stainless steel







# LID Measurments: Diamter 20-22-24--26-28-30-32 cm Items No.:BGOWRA-0

### **ARTIC FIRE**

**Iridescent Green/Pink** 



#### POT WITH LID

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 20-22-24-26-28-30-32 cm Items No. :BGOWA-10

#### SHORT POT WITH LID

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diameter 24-26-28-30 cm Items No.:BGOWA-11



nd Easy



nifrom Heat



an Paga



ctric Hob



ner G



NON-STICK



#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

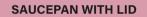
Measurments: Diameter 20-24-26-28 cm Items No. :BGOWA-12



#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No. :BGOWA-13



Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diameter 16-18-20 cm Items No. :BGOWA-17



#### PRODUCT FEATURES:

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer - Pure aluminuim 99.5%.
- 4mm thickness of aluminuim
- Durable non-stick granite. Harmfull substance,POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black / Golden,white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Green

#### Handle & Knobs:

Black/Rose-Gold Teak/Rose-Gold









# ROYAL TWINKLE Iridescent Red/Gold



#### **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diameter 24-26-28-30 cm Items No. :BGTWR-11





#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diamter 20-24-26-28 cm Items No. :BFTWB-12

#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No.: BGTWR-13

#### **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diameter 16 cm Items No. :BGTWR-17

#### PRODUCT FEATURES:

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer - Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Durable non-stick granite.
- Harmfull substance, POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black / Golden, white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Red Iridescent Green

#### Handle & Knobs:

Black/Rose-Gold Teak/Rose-Gold Oak/Stainless Steel Ebony/Stainless steel



















Dish-washer



## PASIFIC LAGOON

Iridescent Teal/Purple



#### **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments: Diameter 24-26-28-30 cm Items No.: BGEWO-11







#### **GRILL**

**FRY PAN** 

to evenly cook them in the pan.

Items No.: BGEW0-12

Measurments: Diameter 20-24-26-28 cm

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods

Measurments: Diameter 26-28 cm Items No.: BGEW0-13

#### **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diameter 16 cm Items No. :BGEWO-17

#### PRODUCT FEATURES:

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Dúrable non-stick granite.
- Harmfull substance, POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black / Golden.white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Red Iridescent Green

#### Handle & Knobs:

Black/Rose-Gold Teak/Rose-Gold Oak/Stainless Steel Ebony/Stainless steel

























#### POT WITH LID

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diamter 18-20-24-28 cm Items No. :CGSB-10





#### SHORT POT WITH LID

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diameter 28 cm Items No. :CGSB-11

#### SAUCEPAN

Saucepans are the best choice for making different types of sauces, but they can also serve as a pot for simmering and boiling liquids

Measurments : Diameter 14-16-18-20 cm Items No.: CGSB-16

#### FRY PAN

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

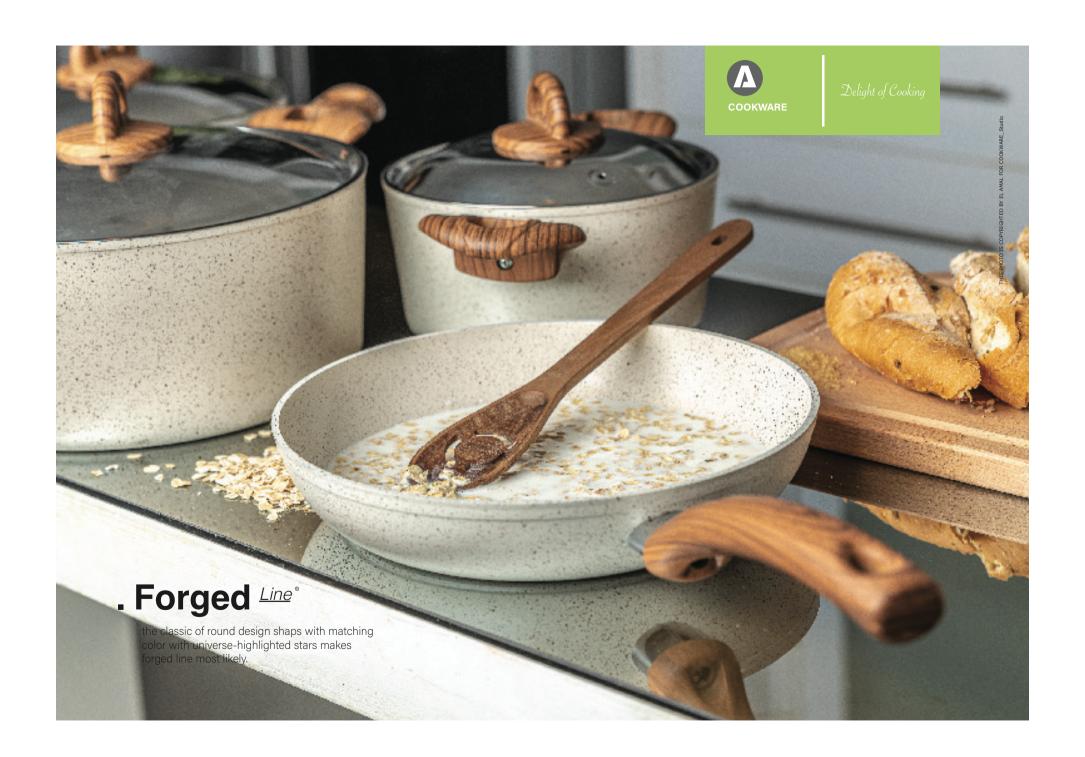
Measurments : Diameter 26-28 cm Items No. :CGSB-12



...The classic of rounded shape



BY EL AMAL GROUP FOR COOKWARE INDUSTRIES



# Forged Line®



#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments: Diameter 18-20-22-24-26-28-32 cm Items No.: FGWB-10



#### **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diameter 24-26-28-30 cm Items No. :FGWB-11







#### WOK

One of the many benefits of a wok is that food is cooked extremely quickly and thoroughly due to the even heat distribution. They are traditionally round-bottomed to cook on a wok range.ldeal for stir-frying

Measurments : Diameter 26-28 cm Items No. :FGWB-18



#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diameter 20-24-26-28 cm Items No. :FGWB-12



#### GRILL

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments : Diameter 26-28 cm Items No. :FGWB-13



#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken. They are typically rectangular and feature a flat bottom and shallow sides. They can also be used to roast vegetables or cook baked goods like cinnamon rolls.

Measurments: Lenght 25-30-35 cm

Items No. :FGWB-15



#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes. heat quickly and evenly, then cool quickly to prevent over-baking and dry cakes.

Measurments: Diamter 24-26-28-30 cm Items No. :FGWB-14



#### **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments: Diamter 16-18-20 cm Items No.: FGWB-17



#### **MILK POT**

Milk pot area created to fit all taste, with different design and style, ideal for milk boil

Measurments: Diamter 16 cm Items No. :FGWB-14



To Clean

Safe and Easy









**PRODUCT FEATURES:** 

- Five Layer water-base natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Durable non-stick granite. - Harmfull substance, POFA and
- Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**



#### Handle & Knobs: Wood Texture Uni Color













Unifrom Heat Distribution



Induction Base



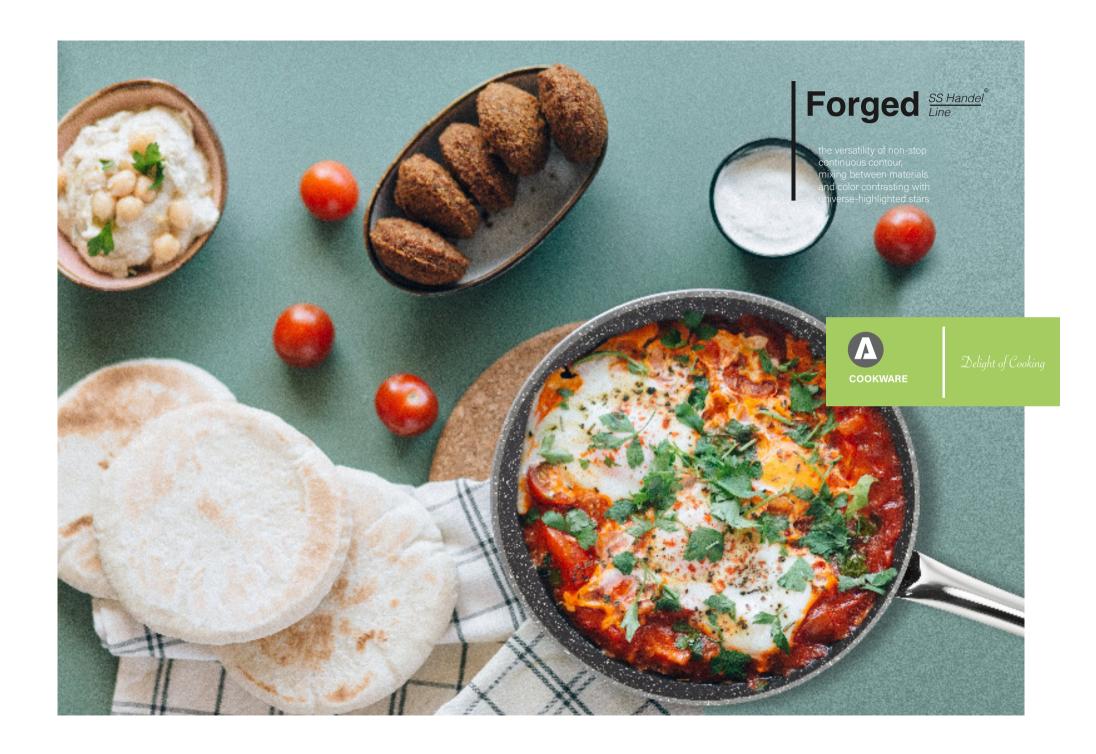
Dish-washer Safe



# ...Shiny like the first use



BY EL AMAL GROUP FOR COOKWARE INDUSTRIES





#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments: Diameter 18-20-22-24-26-28-32 cm Items No.: FGSG-10



#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken. They are typically rectangular and feature a flat bottom and shallow sides. They can also be used to roast vegetables or cook baked goods like cinnamon rolls.

Measurments : Lenght 25-30-35 cm Items No. :KGBG-15





#### **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

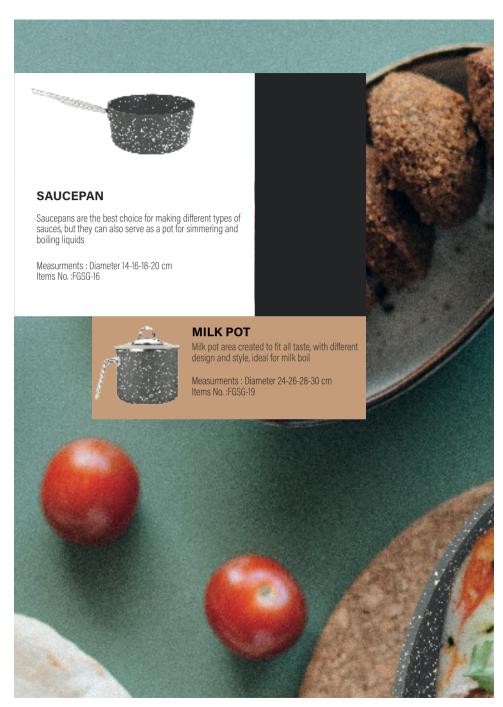
Measurments: Diameter 24-26-28-30 cm Items No.: FGSG-11

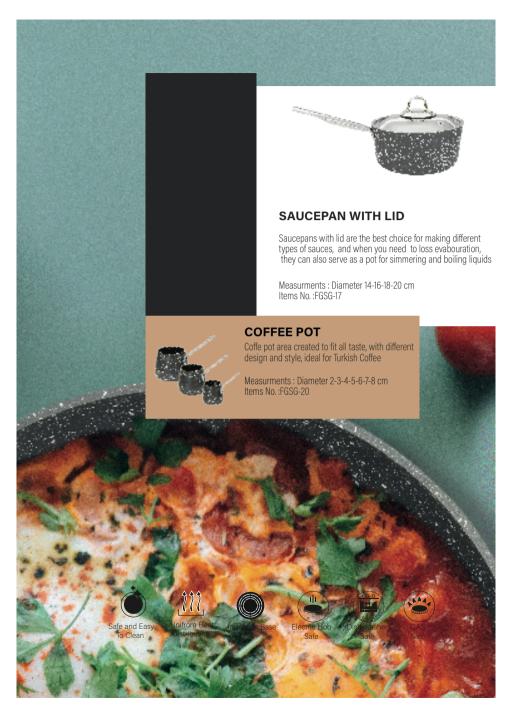


#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes. heat quickly and evenly, then cool quickly to prevent over-baking and dry cakes.

Measurments : Diameter 24-26-28-30 cm Items No. :KGWB-14





#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diameter 20-24-26-28 cm Items No. :FGSG-12



#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments : Diameter 26-28 cm Items No. :FGSG-13



#### WOK

One of the many benefits of a wok is that food is cooked extremely quickly and thoroughly due to the even heat distribution. They are traditionally round-bottomed to cook on a wok range.ldeal for stir-frying

Measurments : Diameter 26-28 cm Items No. :FGSG-18



#### PRODUCT FEATURES:

- Five Layer water-base Natural.
   PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Durable non-stick granite.
- Harmfull substance, POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black, Golden/white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Red Iridescent Green

#### Handle & Knobs:

Stainless Steel





...Non-stop continous countour



BY EL AMAL GROUP FOR COOKWARE INDUSTRIES







#### WOK

One of the many benefits of a wok is that food is cooked extremely quickly and thoroughly due to the even heat distribution. They are traditionally round-bottomed to cook on a wok range.ldeal for stir-frying

Measurments: Diameter 26-28 cm Items No.: KGWB-18



#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes. heat quickly and evenly, then cool quickly to prevent over-baking and dry cakes.

Measurments: Diameter 28 cm Items No.: KGWB-14



1111

Unifrom Heat

Distribution

Induction Base

Safe and Easy

#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken. They are typically rectangular and feature a flat bottom and shallow sides. They can also be used to roast vegetables or cook baked goods like cinnamon rolls.

Measurments: Lenght 25-30-35 cm Items No. :KGWB-15

#### PRODUCT FEATURES:

- Five Layer water-base Natural.
- PPG non-stick coating layer.
   Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Durable non-stick granite. Harmfull substance,POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black, Golden/white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Red Twinkle Iridescent Moon Black Iridescent Ocean Twinkle Iridescent Artic Fire

#### Handle & Knobs:

Built-in with silicon handle wooden Knobs







...The beauty of quad shape



BY EL AMAL GROUP FOR COOKWARE INDUSTRIES





C Α В D



#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diameter 26-28 cm Items No. :KGWB-12



#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No.: KGWB-13

#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes. heat quickly and evenly, then cool quickly to prevent over-baking and dry cakes.

Measurments: Diameter 24-26-28-30 cm Items No.: KGWB-14



#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken. They are typically rectangular and feature a flat bottom and shallow sides. They can also be used to roast vegetables or cook baked goods like cinnamon rolls.

Measurments: Lenght 25-30-35 cm Items No.: KGBG-15



# Safe and Easy









#### **PRODUCT FEATURES:**

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford non-
- stick coating layer - Pure aluminuim 99.5%.
- 4mm thickness of aluminuim laver.
- Durable non-stick granite.
- Harmfull substance.POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black, Golden/white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Red Twinkle Iridescent Moon Black Iridescent Ocean Twinkle Iridescent Artic Fire



Uni color thermosetting plastic handle







N



To Clean









...Shiny like the first use



BY EL AMAL GROUP FOR COOKWARE INDUSTRIES





#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 18-20-22-24-28 cm Items No. :QGSB-10



#### **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diameter 28 cm Items No. : OGSB-11



#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes. heat quickly and evenly, then cool quickly to prevent over-baking and dry cakes.

Measurments : Diameter 28 cm Items No. :QGSB-14





#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken. They are typically rectangular and feature a flat bottom and shallow sides. They can also be used to roast vegetables or cook baked goods like cinnamon rolls.

Measurments: Lenght 25-30-35 cm Items No. :QGSB-15



#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diameter 26-28 cm Items No. :OGSB-12



#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No.: FGSB-13





Safe and Easy



Distribution



Induction Base



Electric Hob





**PRODUCT FEATURES:** 

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim
- Durable non-stick granite.
- Harmfull substance, POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black, Golden/white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Red Twinkle Iridescent Moon Black Iridescent Ocean Twinkle Iridescent Artic Fire

#### Handle & Knobs:

Stainless Steel





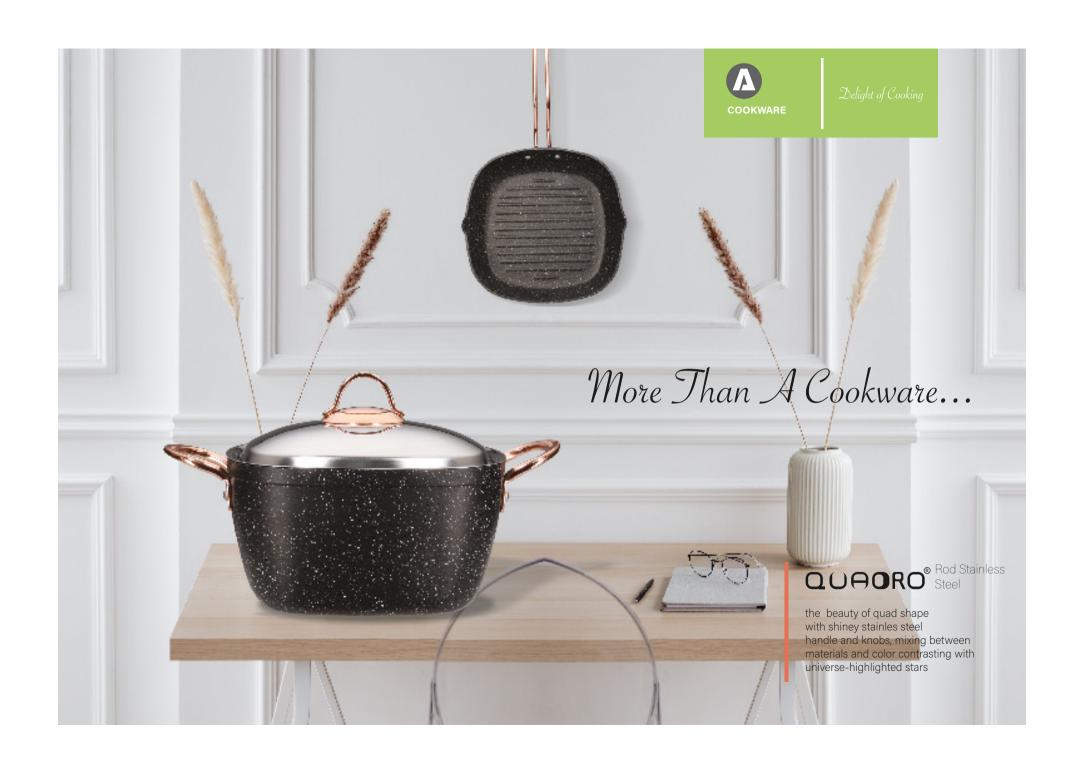




...Trendy rose gold, a piece of decore



BY EL AMAL GROUP FOR COOKWARE INDUSTRIES







#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments: Diameter 18-20-24-28 cm Items No.: OGRRB-10



#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes. heat quickly and evenly, then cool quickly to prevent over-baking and dry cakes.

Measurments: Diameter 28 cm Items No. :QGRRB-14

#### PRODUCT FEATURES:

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim
- Durable non-stick granite.
- Harmfull Cadmuim
- Soft Toucl



#### **Bodies Color:**

Black / Golden.white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Red Iridescent Green













#### Handle & Knob:

Rose-Gold Gold Stainless Steel







#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No.: OGRRB-13





#### Features

No smell.No smoke during roasting and grilling crispy on the outside and moist on the inside





Free from oil splattering with tightly locked upper and down pan



Easy-to-open structure



IH plate attachment is available



Magnet inserted in handles for locking



[FDA approved] Special silicone pressure packing



Silicon sealed



Item: Double pan grill measurment: 35-40 cm







## ... Infinity of forming

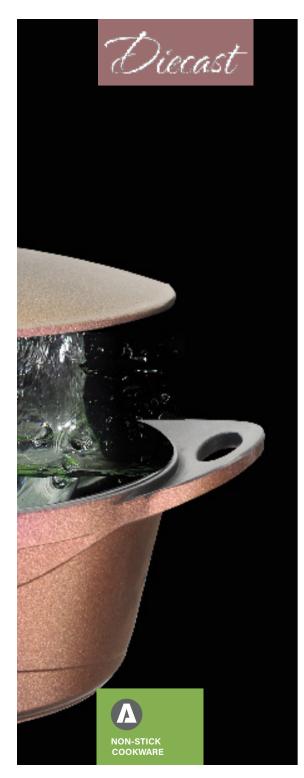


BY EL AMAL GROUP FOR COOKWARE INDUSTRIES



the versatility of non-stop continuous contour, mixing between materials and color contrasting with universe-highlighted stars







#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments: Diameter 20-24-28-32 cm Items No.: DCWR-10



#### **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments: Diameter 26 cm Items No. :DCWR-11



#### **ROUNDED OVEN TRAY**

Rounde oven tray hold your batter while it's in the oven and mold it into perfectly shaped cakes. Their tall, straight sides and flat bottoms help yield the ideal texture and rise. Based on the cake style and serving size you'd like to offer, the right type of cake pan is essential to your recipes, heat quickly and evenly, then cool guickly to prevent over-baking and dry cakes.

Measurments: Diameter 26 cm Items No.: DCWR-14



Safe and Fasy To Clean





,222

Unifrom Heat Distribution



Induction Base



Safe



the versatility of non-stop continuous contour, mixing between materials and color contrasting with universe-highlighted stars



#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken. They are typically rectangular and feature a flat bottom and shallow sides. They can also be used to roast vegetables or cook baked goods like cinnamon rolls.

Measurments: Lenght 25-30-35 cm Items No. :DCWR-15





#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. Theyfeature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diameter 26 cm Items No.: DCWR-12



#### GRILL

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 26-28 cm Items No.: DCWR-13

# Diecast

#### PRODUCT FEATURES

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Durable non-stick granite.
- Harmfull substance, POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### Color











Black / Golden, white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Royal Red Iridescent Blue Iridescent Red Iridescent Green

#### Handle & Knob:

Wooden Texture Uni Solid Color



... years to create





BY EL AMAL GROUP FOR COOKWARE INDUSTRIES





# Vintage®

#### **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diameter 14-16-18-20 cm Items No. :VGRB-17

Vintage®

the versatility of non-stop continuous contour, mixing between materials and color contrasting with universehighlighted stars



#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 20-24-28-32 cm Items No. :VGRB-10



#### **RECTANGULAR OVEN TRAY**

Rectangular oven try versatile pieces of cookware that are used to cook roasts, whole turkeys, and chicken.
They are typically rectangular and feature a flat bottom
and shallow sides. They can also be used to roast
vegetables or cook baked goods like cinnamon rolls.

Measurments : Lenght 35 cm Items No. :VGRB-15



#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments: Diameter 28 cm Items No.: VGRB-13



# Vintage

#### PRODUCT FEATURES

- Five Layer water-base Natural. PPG non-stick coating layer.
- Five Layer whitford nonstick coating layer
- Pure aluminuim 99.5%.
- 4mm thickness of aluminuim layer.
- Durable non-stick granite.
- Harmfull substance, POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### Color













Black , Golden/white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Red Twinkle Iridescent Moon Black Iridescent Ocean Twinkle Iridescent Artic Fire

#### Handle & Knob:

Uni color thermosetting plastic handle





#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diameter 28 cm Items No.: VGRB-13



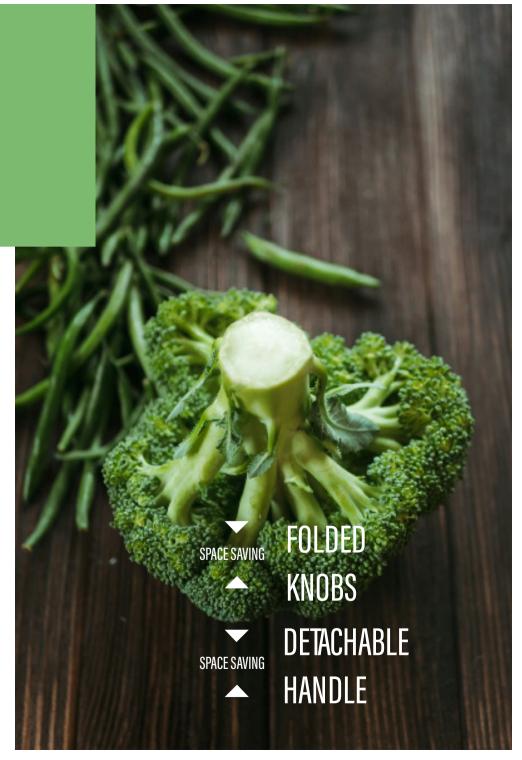
BY EL AMAL GROUP FOR COOKWARE INDUSTRIES



# **VIRTUS**

Minimize space with folded knobs &
Detachable handle with stainless steel guard
Glass lid with stainless steel border









#### **GRILL**

Grill pans can be used for many different recipes and are typically used to prepare steak, vegetables, chicken, shrimp, and fish. This piece of cookware is suitable for all cooktops, including induction.

Measurments : Diameter 26-28 cm Items No. :VIGBB-13



#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diameter 20-24-26-28 cm Items No. :VIGBB-12



#### PRODUCT FEATURES:

- Five Layer water-base natural. PPG non-stick coating layer.
  - Five Layer whitford non-stick coating layer
  - Pure aluminuim 99.5%.

- 4mm thickness of aluminuim
- Durable non-stick granite. Harmfull substance,POFA and Cadmuim free.
- Soft Touch handle and knobs.

#### **Bodies Color:**

Black, Golden/white dotted Anthracite / white dotted Aubergine / Golden dotted Iridescent Red Twinkle Iridescent Moon Black Iridescent Ocean Twinkle Iridescent Artic Fire

#### Handle & Knobs:

Wood Texture Uni Color









### DETACHABLE HANDLE





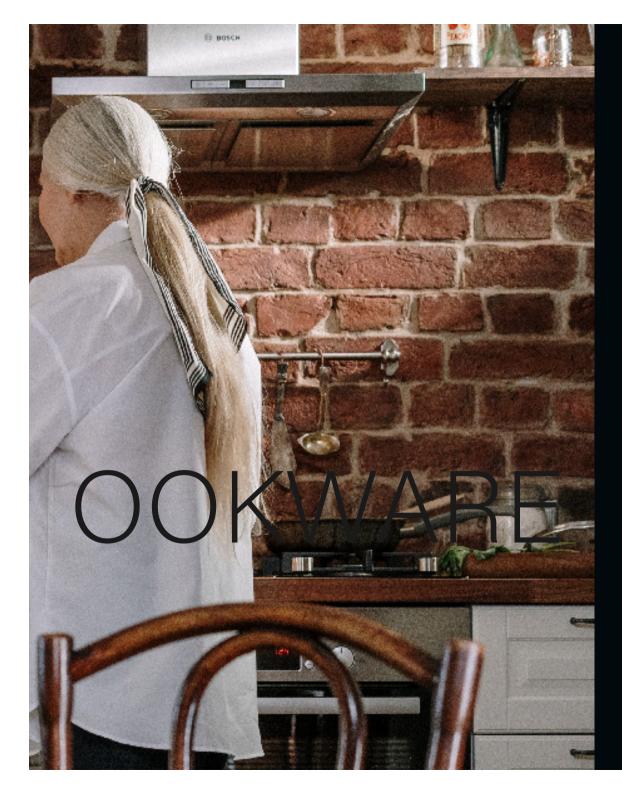
# STAINLESS STEEL COLLECTION

## **INDEX**

#### STAINLESS STEEL COLLECTION

- Belly Golden Collection
- Bianco E Nero Collection New
- Bainco E Nero /Telfon collection New
- Original Collection
- Bombee Collection
- -The Faithful Collection
- Strass Collection
- Belly Red Collection
- Pressure Cooker Collection





Durability. High-quality stainless steel cookware is strong and durable
Compatibility with many kitchen appliances
No toxins
Premium cooking results
Easy to clean
Easy to use for all levels of cooking
Always preheat
Add oil after the pan is hot

### BELLY GOLDEN STAINLESS STEEL

GOLDEN PLATTED...STAINLESS STEEL





















TITANIUM

(NON-STICK COOKWARE) Inside

# Bianco E Nero stainless steel / Teflon

TITANIUM
NON-STICK COOKWARE Inside

COOKWARE

### PREMIUM STAINLESS STEEL 304-18/10



#### FRY PAN

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diameter 24-26-28-30 cm Items No. :BEN-SSGB-12

#### SAUCEPAN

Saucepans are the best choice for making different types of sauces, but they can also serve as a pot for simmering and boiling liquids

Measurments: Diameter 16-18-20 cm

Items No. :BEN-SSGB-16



**SAUCEPAN WITH LID** 

Measurments: Diameter 16-18-20 cm

Items No.: BEN-SSGB-17

Saucepans are the best choice for making different types of sauces, but they can also serve as a pot for simmering and boiling liquids



#### PRODUCT FEATURES:

- Belly-shaped Stainless Steel/ Tiflon bodies
- Stainless Steel Lid
- Impacted bonded base
- Stainless Steel 18/10
- Harmfull substance, POFA and Cadmuim free.
- Thermosetting plastic handle Soft Touch handle and knobs.

#### **Premuim Coating Materials**

From whiteford international Groupe Titanum is a coating system based on sol-gel technology, a hybrid of organic and inorganic chemistry common to ceramic engineering





#### **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diamter 26-28 cm Items No. :BEN-SSS-12

# Bianco E N

provides a nonreactive, nonstick, and almost frictionless surface. The nonstick surface makes Teflem-coated cookware convenient to use and easy to clean. It also requires little oil or butter, making it a low fat way to cook and fry food.

















STAINLES STEEL COOKWARE







#### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 16-18-20-22-24-26-28-30 cm Items No. :0RSS-10

Belly-shaped bodies Stainless steel handle and knobs Stainless Steel Lid Impacted bonded base Stainless Steel 10/18



### CLASSIC

STAINLESS STEEL



# THE FAITHFULL STAINLESS STEEL









# **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diamter 22-24-26-28 cm Items No. :TFSS-11

# **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diamter 24-26-28 cm Items No. :TFSS-12



# **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diamter 16-18-20 cm Items No. :TFSS-17





# **STRASS**

# STAINLESS STEEL

Rounded-shaped bodies
Stainless steel brushed/plain
Stainless Steel Lid , handle and knobs
Impacted bonded base
Stainless Steel 18/10





# **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 16-18-20-22-24-26-28-30 cm Items No. :STSS-10



# **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diamter 24-26-28 cm Items No.: STSS-12







# **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diamter 16-18-20-22-24-26-28-30 cm Items No. :BRSS-10





# **SHORT POT WITH LID**

Short Pots area created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments : Diamter 22-24-26-28 cm Items No. :BRSS-11



# **FRY PAN**

Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diamter 24-26-28 cm Items No. :BRSS-12





# **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments: Diamter 16-18-20 cm Items No.: BRSS-17

Durability. High-quality stainless steel cookware is strong and durable Compatibility with many kitchen appliances No toxins Premium cooking results Easy to clean Easy to use for all levels of cooking Always preheat Add oil after the pan is hot



















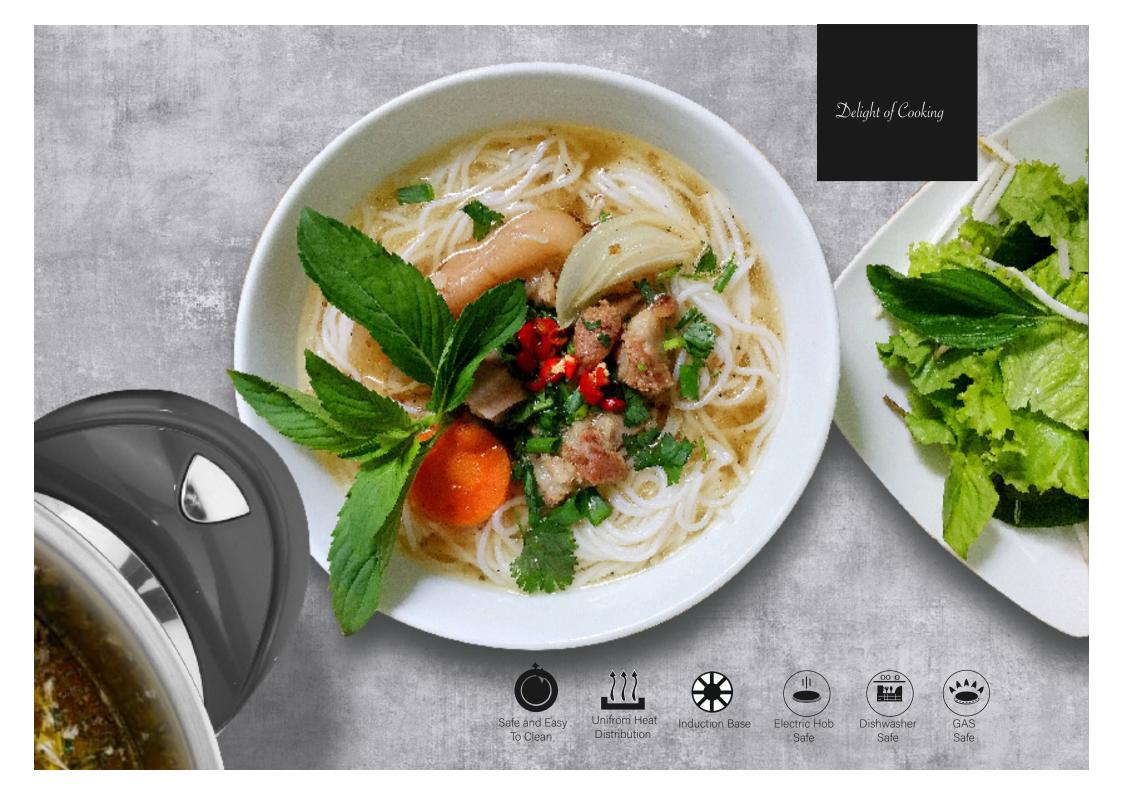
# PRESSURE COOKER STAINLESS STEEL

# Easy to Use

The pressure cooker are designed to make pressure cooking easier than ever. The pressure cooker uses with just diffrent 3 types push up-to-open, up to %70 faster than conventional press -to-open, and rotate -to-open closing design sytem, with 3 safty program settings.

# **Reduced Cooking Time**

Pressure cookers use steam and heat inside a sealed pot to quickly produce rich flavors. In fact, food can be cooked cooking methods. It can cook chicken from frozen in a little over 5 minutes or make tender and juicy pot roast in under an hour.



# PRESSURE COOKER STAINLESS STEEL

10 Liters Capacity





# Press-to- Open

- Easy to use with press bottom to unlock/ Press design systm
- Comfortable cool touch plastic side handle
- 3 safty program setting to secure safe cooking
- %75 Energy saving
- stainless steel 18/10 body and Bakelite handle
- 10 Liters Capacity







# **Retain Vitamins & Nutrients**

Boiling (as well as regular steaming) can cause water-soluble vitamins to leech out of food, diminishing their nutritional value. Pressure cookers cook food quickly, deeply and evenly, and may allow foods to retain up to %90 of those water-soluble vitamins.

# Eliminate Harmful Microorganisms

By creating an environment that permits water to boil at higher than °100C (°212F), pressure cookers are exceptional in their multi-faceted ability to effectively destroy harmful bacteria.



# Push-up - to- Open

- Easy to use with push-up handle to unlock/ push-up design systm
- Comfortable cool touch plastic side handle
- 3 safty program setting to secure safe cooking
- %75 Energy saving
- stainless steel 18/10 body and bakelite handle
- 10 Liters Capacity







# Rotate -to- Open

- Easy to use with rotate handle to unlock/ Rotate design systm
- Comfortable cool touch plastic side handle
- 3 safty program setting to secure safe cooking
- %75 Energy saving
- stainless steel 18/10 body and bakelite handle
- 10 Liters Capacity









# ALUMINUM COLLECTION

# **INDEX**

# **ALUMINUM COLLECTION**

- Bombee Line
- Bombee Line Silver
- Star Line
- Star Line Silver
- Lux Line
- Lux Line Silver
- Teapot Line
- Baking & Sweet Molding Line
- Coffee & watering Line
- Proffesional Line





# **BOMBEE LINE**

BY EL AMAL GROUP FOR COOKWARE INDUSTRIES

# Bombee line



Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 14-16-18-22-24-26-28-30 cm Items No. :BB-10



# **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diamter 12-14-16-18 cm Items No. :BB-14



# **MILK PAN**

Milk pot area created to fit all taste, with different design and style, ideal for milk boil

Measurments : Diamter 14 cm Items No. :BB-12



# **TEA POT**

Tea pot area created to fit all taste, with different design and style, ideal for water boil

Capacity Litre 0.95 - 1.250 Items No. :BB-13







# Bombee

line Silver



# **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer. ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments: Diameter 14-16-18-22-24-26-28-30 cm Items No. :SB-10







# **SHORT POT WITH LID**

Short Pots with handle are created to fit all taste, with different design and style, are also available in different sizes, materials and colors

Measurments: Diameter 22-24-26-28-30 cm Items No. :SB-12



# **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments: Diamter 12-14-16-18 cm Items No. :SB-11



# Bombee line Silver

Pure Alumnuim 99.5 Stainless Steel handle









Distribution







GAS Safe

# **WOK WITH LID**

One of the many benefits of a wok is that food is cooked extremely quickly and thoroughly due to the even heat distribution. They are traditionally round-bottomed to cook on a wok range.ldeal for stir-frying

Measurments: Diameter 22-24-26-28-30 cm Items No. :BB-14

### WOK

One of the many benefits of a wok is that food is cooked extremely quickly and thoroughly due to the even heat distribution. They are traditionally round-bottomed to cook on a wok range.ldeal for stir-frying

Measurments : Diameter 22-24-26-28 cm Items No. :SB-15





# \*\*\*\*\*\*\* STAR LINE

Pure Alumnium 99.5 with Bakelite handle



# **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 14-16-18-22-24-26-28-30 cm Items No. :BS-10

# PREPERATION GROUP



# **SAUCEPAN WITH LID**

Saucepans with lid are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments: Diamter 12-14-16-18-20 cm Items No.: BS-12



# **SAUCEPAN**

Saucepans are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments : Diamter 12-14-16-18-20 cm Items No. :BB-14



### **MILK PAN**

Milk pot area created to fit all taste, with different design and style, ideal for milk boil

Measurments : Diamter 12-14-16-18 cm Items No. :BS-17



# **FRYING GROUP**













Unifrom Heat Distribution

Electric Hob

Dish-washer Safe



Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments: Diameter 16-18-20-22-24-26-28-30-32 cm Items No.: BS-14



# HIGH FRY PAN

High Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diameter 18-20-22-24-26-28 cm Items No. :BS-15



# **HIGH FRY PAN WITH NET & LID**

High Fry pans are an essential kitchen smallware that every restaurant should have in its cookware arsenal. They feature a round shape and moderately high, slightly sloped sides, which are helpful when tossing foods to evenly cook them in the pan.

Measurments : Diameter 22-24 cm Items No.: BS-16











# **Lux line**

Pure Alumnium 99.5 with Stainless steel handle





**Lux line** 

BY EL AMAL GROUP FOR COOKWARE INDUSTRIES

# Lux line

Pure Alumnium 99.5 with Bakelite handle & knobs



### **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer, ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 14-16-18-22-24-26-28-30 cm Items No. :BL-10



# **SAUCEPAN WITH LID**

Saucepans are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments: Diamter 12-14-16-18-20 cm Items No. :BL-16



# **CONICAL POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer, ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments : Diameter 14-16-18-22-24-26-28-30-32-34-36-38-40 cm Items No. :BI -11





Measurments : Diameter -24-26-28-30 cm Items No. :BL-12



### **TOMATO COLANDER**

used to strain foods such as pasta or to rinse vegetables. The perforated nature of the colander allows liquid to drain through while retaining the solids inside, ideal to prepare Pizaa tommato sauce, and deleciouse Tommato sauce

Measurments : Diameter 24-26-28-30 cm Items No. :BL-12

### **TOMATO COLANDER**



Measurments : Diameter 24-26-28-30-32-34-36-38-40 cm Items No. :BI -12



# COUSCOUSSIER

A couscoussier is a traditional double-chambered food steamer ,It is typically made of two interlocking pots, made of either the traditional Alumnuim The first, which is the larger one, holds water or soup used to produce steam. The second, the smaller pot, is designed to be placed on top of the first, and has a lid and a perforated floor, so that it holds the couscous in place while allowing the steam to enter and seep through the grains. Once the couscous is steam-cooked, the lower pot may be used to simmer and complete its cooking, in order to serve the prepared dish

Capacity Litre: 4,500-6,000-8,000-12,000 Litre

Items No. BL-12









Electric Hob Distribution





### **CONICAL TEAPOT**

A teapot is a vessel used for steeping tea leaves or a herbal mix in boiling or near-boiling water, and for serving the resulting infusion which is called tea

Capacity Litre: 0.950-1.250-1.600 Litre Items No. :BI -19



# **TEAPOT**

A teapot is a vessel used for steeping tea leaves or a herbal mix in boiling or near-boiling water, and for serving the resulting infusion which is called tea

Capacity Litre: 0.650-0.900-1.300-1.600 Litre Items No.:BI -18



### **MILK PAN**

Milk pot area created to fit all taste, with different design and style, ideal for milk boil

Measurments: Diamter 12-14-16 cm Items No. :BI -17

# REFREIGERATOR POT WITH LID

A refregirator pot is ideally suited for preserving vegetarian foods.

# Bakelite Knobs



# Aluminum Knobs



# Lux line

Pure Alumnium 99.5 with Stainless steel handle





# Lux line Pure Alumnium 99.5 with Stainless steel handle





# **POT WITH LID**

Pot is the largest cooking pot in the kitchen and can be used to cook a variety of foods. It features a tall height that preserves liquids for longer and a thick base that promotes even slow simmering. A stock pot's smaller diameter also forces the liquids to bubble up through ingredients to maximize flavor transfer, ideal for stocks, soups, pasta, bulk vegetables, and seafood

Measurments: Diameter 14-16-18-22-24-26-28-30 cm Items No. :SI -10

# **SAUCEPAN WITH LID**

Saucepans are the best choice for making different types of sauces, and when you need to loss evabouration, they can also serve as a pot for simmering and boiling liquids

Measurments: Diamter 14-16-18-20 cm Items No. :SI -11























# **BEANS BOILER**

Beans Bolier is Ideal to make beans on the stove, available in many sizes, with stainless steel handle, recommended for Healthy cooking for all kind of beans, and to make lintle soup

Capacity Litre: 1,700-2,250-3,00-4,00 Items No.: SL-13



# **TOMATO COLANDER**

used to strain foods such as pasta or to rinse vegetables. The perforated nature of the colander allows liquid to drain through while retaining the solids inside, ideal to prepare Pizaa tommato sauce and deleciouse Tommato sauce

Measurments : Diameter -24-26-28-30 cm Items No. :SL-12

# EGG PLATE

To bake delicious goose eggs, or to make rich dishes such as omelets, chicken pies or Chili bread bowls. Perfect for stacking and storage, going out and preparing meals.

Measurments : Diameter 16-18-22-24-26-28 cm Items No. :SL-14





# TEAPOT line



CONCAVE TEAPOT WITH SIDE HANDLE

Capacity Litre: 0.650-0.900-1.300 Litre Items No.:SP-13



CONCAVE TEAPOT WITH UPPER HANDLE

Capacity Litre : 0.800-1.000-1.600-2.100 Litre Items No. :SP-14



PROFFESIONAL TEAPOT

Capacity Litre: 8,500 Litre Items No.: BL-19

A teapot is a vessel used for steeping tea leaves or a herbal mix in boiling or near-boiling water, and for serving the resulting infusion which is called tea







# **CONICAL TEAPOT**

Capacity Litre : 0.950-1.250-1.600 Litre Items No. :BL-19

# **BOMBEE TEAPOT**

Capacity Litre : 0.650-0.900-1.250-1.600 Litre Items No. :BL-18







Safe and Easy To Clean



Distribution





TEAPOT line





Oval baking oven tray Size: 25-30-35-40

Item no: BM 10



Rectangluar baking oven tray Size: 25-30-35-40

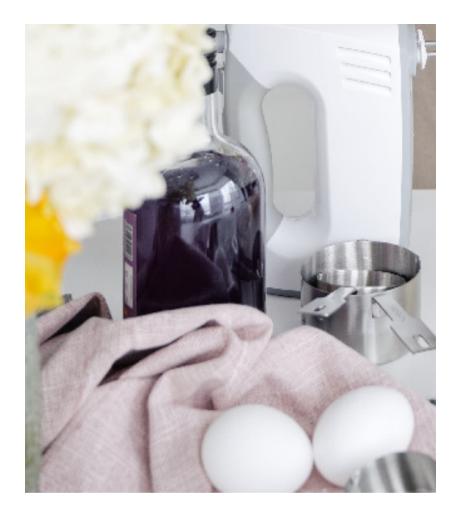
Item no: BM 12

# Baking & Sweet Molds Line



Plum Cake Size: 1-2-3

Item no: BM 17





# **Cake forming**



Oven baking oven (heart shape) Size: 1-2-3

Item No.: BM 13



Oval baking oven tray(Flower shape) Size: 1-2-3

Item No: BM 13







Code No: BM 11 Sweet rectangluar baking oven tray Size: 25-30-35-40



Code No: BM 15 Rounded pizza (sweet) pan Diameter: 24-26-28-30-32-34-36-



Baking & Code No. BM 16 Sweet Molds Line UNIVERSAL PIECES



Code No: BM 18 Rounded backing tray-French style Diameter: 24-26-28-30-32-34-36-38-40cm





# TURKISH COFFEE POT LINE





# COFFEE POT WITH ALUMINUM HANDLE

Coffee Pots are ideal for turskish coffee making and frensh once with milk created to fit all taste, with different sizes

Capacity Litre: 0.100-0.150-0.250-0.300-0.450 0.600-0.750-1.00 Litre Items No.: CP-11





# COFFEE POT WITH BAKELITE HANDLE

Coffee Pots are ideal for turskish coffee making and frensh once with milk created to fit all taste, with different sizes

Capacity Litre : 0.100-0.150-0.250-0.300-0.450 0.600-0.750-1.00 Litre Items No. :CP-10



# COFFEE POT WITH STAINLESS STEEL HANDLE

Coffee Pots are ideal for turskish coffee making and frensh once with milk created to fit all taste, with different sizes

Capacity Litre: 0.100-0.150-0.250-0.300-0.450 0.600-0.750-1.00 Litre
Items No.:CP-12













# WATER JUG WITH ALUMINUM HANDLE CONICAL SHAPE

Water jugs are ideal for keep water temperature, with different sizes

Capacity Litre: 1.600 Litre

Items No.: WA-10

# WATER JUG WITH ALUMINUM HANDLE CLYENDER SHAPE

Water jugs are ideal for keep water temperature, with different sizes

Capacity Litre: 0.700-0.950-1.300 Litre

Items No.: WA-11

# WATER JUG WITH ALUMINUM HANDLE CONCAVE SHAPE

Water jugs are ideal for keep water temperature, with different sizes

Capacity Litre: 0.850 Litre

Items No.:WA-12

# WATER CUP CONICAL SHAPE

Water Cups are ideal for keep water temperature, with one size

Capacity Litre: 0.400 Litre

Items No.:WA-13





# **Professional Line**

Code No: PR 10 Hotel pot (mat) with lid, Metal Handles

Diameter: 16-18-20-22-24-26-28-30-32-34



# Aluminum cookware for Proffesional Kitchens



Code No: PR 11 Pot high (mat) with lid , Metal Handles Diameter: 26-28-30





Code No: PR 14 Suttees (mat) with lid, two metal Handles Diameter: 22-24-26-28-30-32-34-36-38-40-45

Code No: PR 12 Pot with belt & lid, Aluminum Handles Diameter: 14-16-18-20-22-24-26-28-30-32-34











# **Head Office:**

1S5 , Industrial Investment Area - Katameya, Cairo, Egypt.

**T.**: +20 2 251 651 990 **F.**: +20 2 251 651 956

export@el-amal.com www.el-amal.com

# Factories:

1S5 & 24S5, Industrial Investment Area - Katameya, Cairo, Egypt.