



aldahan

White Aluminum & Non-Stick Cookware

Since 1973

Made in Egypt



Although **EL-DAHAN** “officially” opened in 1973, the company dates back to 1968, when **Mr. Mohamed EL-DAHAN** set up a small workshop to produce household articles from tin, brass and copper.

A few years later, the company produced no fewer than **120** different items.

Today, **46** years after its foundation, **EL-DAHAN** is one of the most important companies in the Middle east from a production point of view as it includes Aluminum, non-stick aluminum, cooking utensils and Professional cookware.

EL-DAHAN successfully took on all of the changes of the 20th century, transforming the production from handicraft to industrial by developing skills, investing in technology and innovation.

EL-DAHAN is committed to the constant improvement of its lines through regular investments in quality and innovation; it offers all the top performance tools that a modern kitchen needs.

The design is an important part of the **EL-DAHAN** philosophy, thanks to our advanced design in-house study the details of each product are all strictly calibrated and studied to unite high quality, long duration, excellent functional performances and also attractive to see and to use. The newest innovative moulding technology using higher tonnage capacity presses allows the drawing of the tool body outline, by “forcing” the aluminum through where necessary. This produces high thick bottom for perfect planarity and optimal thermal conductivity.

These represent the key to **EL-DAHAN**'s success and form the foundation of the company's philosophy. This is the intrinsic “plus” that distinguishes every **EL-DAHAN** product and makes it unique.

The right cooking pan for your needs isn't hard to find at **EL-DAHAN**.

Saucepan

18/10 S.S. handle with lid



Art No.	Ø cm	Packing
3051 / 016	16	1
3051 / 018	18	1
3051 / 020	20	1
3051 / 022	22	1
3051 / 024	24	1
3051 / 026	26	1
3051 / 028	28	1
3051 / 030	30	1
3051 / 032	32	1
3051 / 034	34	1
3051 / 036	36	1
3051 / 038	38	1
3051 / 040	40	1

Saucepan

18/10 S.S. handle with lid



Art No.	Ø cm	Packing
3000 / 016	16	1
3000 / 018	18	1
3000 / 020	20	1
3000 / 022	22	1
3000 / 024	24	1
3000 / 026	26	1
3000 / 028	28	1
3000 / 030	30	1

Saucepan

18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2500 / 014	14	6
2500 / 016	16	6
2500 / 018	18	6
2500 / 020	20	6
2500 / 022	22	6
2500 / 024	24	4
2500 / 026	26	4
2500 / 028	28	4
2500 / 030	30	4

Bombe Pot

18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2505 / 016	16	6
2505 / 018	18	6
2505 / 020	20	6
2505 / 022	22	6
2505 / 024	24	4
2505 / 026	26	4
2505 / 028	28	4
2505 / 030	30	4

Conical Pot

with lid



Art No.	Ø cm	Packing
2010/ 016	16	1
2010/ 018	18	1
2010/ 020	20	1
2010/ 022	22	1
2010/ 024	24	1
2010/ 026	26	1
2010/ 028	28	1
2010/ 030	30	1
2010/ 032	32	1
2010/ 034	34	1
2010/ 036	36	1
2010/ 038	38	1
2010/ 040	40	1

Pot

with flame guard bakelite handle



Art No.	Ø cm	Packing
2503/ 016	16	6
2503/ 018	18	6
2503/ 020	20	6
2503/ 022	22	6
2503/ 024	24	4
2503/ 026	26	4
2503/ 028	28	4
2503/ 030	30	4

Pot

bakelite handles



Art No.	Ø cm	Packing
2502/ 016	16	6
2502/ 018	18	6
2502/ 020	20	6
2502/ 022	22	6
2502/ 024	24	4
2502/ 026	26	4
2502/ 028	28	4
2502/ 030	30	4

Bombe Pot

bakelite handles with lid



Art No.	Ø cm	Packing
2506/ 016	16	6
2506/ 018	18	6
2506/ 020	20	6
2506/ 022	22	6
2506/ 024	24	4
2506/ 026	26	4
2506/ 028	28	4
2506/ 030	30	4

Steamar Set Plus 18/10 S.S. handles



Art No.	Ø cm	Packing
2512 / 024	24	1
2512 / 026	26	1
2512 / 028	28	1
2512 / 030	30	1

Steam Pot 18/10 S.S. handles



Art No.	Ø cm	Packing
2601 / 026	26	1
2601 / 028	28	1
2601 / 030	30	1
2601 / 032	32	1

Steam Pot bakelite handles



Art No.	Ø cm	Packing
2600 / 024	24	1
2600 / 026	26	1
2600 / 028	28	1
2600 / 030	30	1

Bombe Steam Pot 18/10 S.S. handles



Art No.	Ø cm	Packing
2507 / 024	24	1
2507 / 028	28	1

Bombe Steam Pot bakelite handles



Art No.	Ø cm	Packing
2508 / 024	24	1
2508 / 028	28	1

Kettle

18/10 S.S. handle



Art No.	Ø cm	Packing
1022/ 014	14	6
1022/ 016	16	6
1022/ 018	18	6

Kettle

S.S. handle heat insulator



Art No.	Ø cm	Packing
1021/ 014	14	6
1021/ 016	16	6

Kettle

bakelite handle



Art No.	Ø cm	Packing
1020/ 014	14	6
1020/ 016	16	6

Tea Pot

bakelite handle



Art No.	Ø cm	Packing
1015/ 012	12	6
1015/ 013	13	6
1015/ 014	14	6
1015/ 015	15	6

Coffee Pot

18/10 S.S.handle



Art No.	Ø	Packing
1011/ 001	1	6
1011/ 002	2	6
1011/ 003	3	6
1011/ 004	4	6
1011/ 005	5	6
1011/ 006	6	6
1011/ 007	7	6
1011/ 008	8	6
1011/ 009	9	6
1011/ 010	10	6

Coffee Pot

bakelite handle



Art No.	Ø	Packing
1010/ 001	1	6
1010/ 002	2	6
1010/ 003	3	6
1010/ 004	4	6
1010/ 005	5	6
1010/ 006	6	6
1010/ 007	7	6
1010/ 008	8	6

Bombe Milk Pot

bakelite handle



Art No.	Ø cm	Packing
1045/ 015	15	6
1045/ 017	17	6

Milk Pot

bakelite handle



Art No.	Ø cm	Packing
1040/ 012	12	6
1040/ 014	14	6
1040/ 016	16	6

Saucepan

18/10 S.S. handle



Art No.	Ø cm	Packing
3011/ 016	16	6
3011/ 018	18	6
3011/ 020	20	6

Saucepan

18/10 S.S. handle



Art No.	Ø cm	Packing
2520/ 014	14	6
2520/ 016	16	6
2520/ 018	18	6
2520/ 020	20	6

Saucepan

18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2521/ 014	14	6
2521/ 016	16	6
2521/ 018	18	6
2521/ 020	20	6

Saucepan

with bakelite handle



Art No.	Ø cm	Packing
2020/ 012	12	6
2020/ 014	14	6
2020/ 016	16	6
2020/ 018	18	6
2020/ 020	20	6

Saucepan

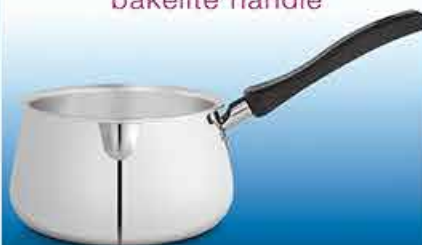
bakelite handle with lid



Art No.	Ø cm	Packing
2021/ 012	12	6
2021/ 014	14	6
2021/ 016	16	6
2021/ 018	18	6
2021/ 020	20	6

Bombe Saucepan

bakelite handle



Art No.	Ø cm	Packing
2022/ 014	14	6
2022/ 016	16	6
2022/ 018	18	6

Bombe Saucepan

bakelite handle with lid



Art No.	Ø cm	Packing
2023/ 014	14	6
2023/ 016	16	6
2023/ 018	18	6

Tomato Colander



Art No.	Ø cm	Packing
1035/ 026	26	6
1035/ 028	28	6
1035/ 030	30	6
1035/ 032	32	6
1035/ 034	34	6
1035/ 036	36	6
1035/ 038	38	6
1035/ 040	40	6

Colander With Stands

18/10 S.S. handle



Art No.	Ø cm	Packing
2540/ 024	24	1
2540/ 026	26	1
2540/ 028	28	1
2540/ 030	30	1

Colander With Stands

bakelite handle



Art No.	Ø cm	Packing
2040/ 024	24	1
2040/ 026	26	1
2040/ 028	28	1
2040/ 030	30	1

Round Oven Tray with ring



STAR

Art No.	Ø cm	Packing
3006/ 024	24	6
3006/ 026	26	6
3006/ 028	28	6
3006/ 030	30	6

Round Oven Tray with ring



Art No.	Ø cm	Packing
2051/ 024	24	6
2051/ 026	26	6
2051/ 028	28	6
2051/ 030	30	6
2051/ 032	32	6
2051/ 034	34	6

Round Oven Tray



Art No.	Ø cm	Packing
2000/ 022	22	6
2000/ 024	24	6
2000/ 026	26	6
2000/ 028	28	6
2000/ 030	30	6
2000/ 032	32	6
2000/ 034	34	6

Round Oven Tray 18/10 S.S. handle with lid



STAR

Art No.	Ø cm	Packing
3005/ 024	24	3
3005/ 026	26	3
3005/ 028	28	3
3005/ 030	30	3

Round Oven Tray 18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2515/ 024	24	3
2515/ 026	26	3
2515/ 028	28	3
2515/ 030	30	3
2515/ 032	32	3
2515/ 034	34	3

Bombe Round Oven Tray

18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2516/ 024	24	3
2516/ 026	26	3
2516/ 028	28	3
2516/ 030	30	3

Brioche Mould



Art No.	Ø cm	Packing
1060/ 012	12	12
1060/ 014	14	12
1060/ 016	16	6
1060/ 018	18	6

Pizza Pan



Art No.	Ø cm	Packing
2001/ 022	22	6
2001/ 024	24	6
2001/ 026	26	6
2001/ 028	28	6
2001/ 030	30	6
2001/ 032	32	6
2001/ 034	34	6
2001/ 036	36	6
2001/ 038	38	6
2001/ 040	40	6

Rectangular Oven Tray



Art No.	Ø cm	Packing
1030/ 025	25	6
1030/ 030	30	6
1030/ 035	35	6
1030/ 040	40	6

Fry Pan

18/10 S.S. handle



Art No.	Ø cm	Packing
2530/ 018	18	6
2530/ 020	20	6
2530/ 022	22	6
2530/ 024	24	6
2530/ 026	26	6
2530/ 028	28	6
2530/ 030	30	6

Fry Pan

bakelite handle



Art No.	Ø cm	Packing
2030/ 012	12	6
2030/ 014	14	6
2030/ 016	16	6
2030/ 018	18	6
2030/ 020	20	6
2030/ 022	22	6
2030/ 024	24	6
2030/ 026	26	6

Fry Pan

18/10 S.S. handle



STAR

Art No.	Ø cm	Packing
3020/ 020	20	6
3020/ 022	22	6
3020/ 024	24	6
3020/ 026	26	6
3020/ 028	28	6
3020/ 030	30	6

Deep Fry Pan

18/10 S.S. handle



STAR

Art No.	Ø cm	Packing
3023/ 024	24	6
3023/ 026	26	6
3023/ 028	28	6
3023/ 030	30	6

Wok

18/10 S.S. handle



STAR

Art No.	Ø cm	Packing
3024/ 022	22	6
3024/ 024	24	6
3024/ 026	26	6
3024/ 028	28	6
3024/ 030	30	6

Wok

18/10 S.S. handle



Art No.	Ø cm	Packing
2535/ 022	22	6
2535/ 024	24	6
2535/ 026	26	6
2535/ 028	28	6

Wok

18/10 S.S. handle



STAR

Art No.	Ø cm	Packing
3026/ 024	24	3
3026/ 026	26	3
3026/ 028	28	3
3026/ 030	30	3

Beans Cooking Pot

bakelite handle



Art No.	Ø	Packing
1050/ 001	1	6
1050/ 002	2	6
1050/ 003	3	6

Beans Cooking Pot

18/10 S.S. handle



Art No.	Ø	Packing
1055/ 001	1	6
1055/ 002	2	6
1055/ 003	3	6

Saucepan Set

18/10 S.S. handle



Art No.	Ø cm	Packing
2500/180	16 : 30	1
2500/181	14 : 26 + 30	1
2500/171	16 : 26 + 30 + Casseruole 14	1
2500/160	16 : 26	1
2500/140	16 : 22	1

Saucepan Set

18/10 S.S. handle



Art No.	Ø cm	Packing
3000/180	16 : 30	1

Bombe Pot Set

18/10 S.S. handle



Art No.	Ø cm	Packing
2505/181	16 : 30	1
2505/182	16 : 26 + 30 + Casseruole 14	1
2505/180	18 : 30 + Casseruole 16	1

Conical Pot Set



Art No.	Ø cm	Packing
2010/113	16 : 40	1
2010/112	18 : 40	1
2010/122	16 : 36 + 40	1
2010/100	20 : 36 + 40	1
2010/110	18 : 34 + 38	1
2010/190	18 : 34	1
2010/140	18 : 24	1

Pot Set

bakelite handle



Art No.	Ø cm	Packing
2501/130	12 - 14 - 16	1

Round Oven Tray Set 18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2515/140	24 : 30	1
2515/131	24 - 26 - 28	1
2515/130	26 - 28 - 30	1

Round Oven Tray Set 18/10 S.S. handle with lid



Art No.	Ø cm	Packing
3005/140	24 : 30	1
3005/131	24 - 26 - 28	1
3005/130	26 - 28 - 30	1

Bombe Round Oven Tray 18/10 S.S. handle with lid



Art No.	Ø cm	Packing
2516/140	24 : 30	1
2516/131	24 - 26 - 28	1
2516/130	26 - 28 - 30	1

Oven Tray Set



Art No.	Ø cm	Packing
2000/160	24 : 34	1
2000/150	24 : 32	1
2000/140	24 : 30	1
2000/131	24 - 26 - 28	1
2000/130	26 - 28 - 30	1

Round Oven Tray Set with ring



Art No.	Ø cm	Packing
2051/160	24 : 34	1
2051/150	24 : 32	1
2051/140	24 : 30	1
2051/131	24-26-28	1
2051/130	26-28-30	1

Pizza Pan Set



Art No.	Ø cm	Packing
2001/140	24 : 30	1
2001/132	24 - 26 - 28	1
2001/131	22 - 26 - 30	1
2001/130	26 - 28 - 30	1

Rectangular Oven Tray Set



Art No.	Ø cm	Packing
1030/140	25 - 30 - 35 - 40	1
1030/130	25 - 30 - 35	1
1030/131	30 - 35 - 40	1

Coffee Pot Set

S.S. handle



Art No.	Ø	Packing
1011/140	1 - 3 - 5 - 7	1
1011/141	2 - 4 - 6 - 8	1
1011/132	1 - 3 - 5	1
1011/131	2 - 4 - 6	1
1011/130	1 - 2 - 3	1

Coffee Pot Set

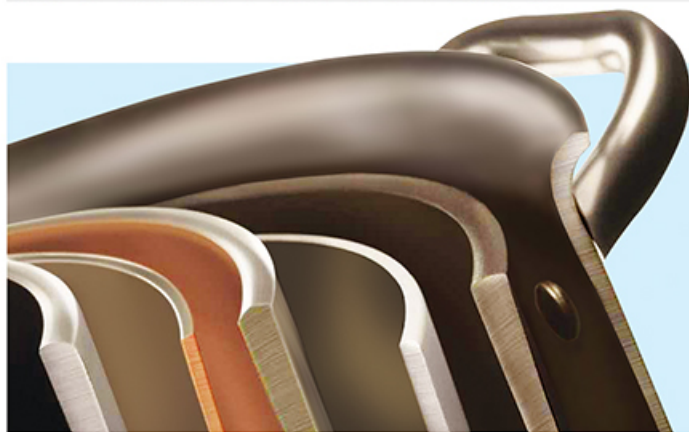
bakelite handle



Art No.	Ø	Packing
1010/140	1 - 3 - 5 - 7	1
1010/141	2 - 4 - 6 - 8	1
1010/130	1 - 3 - 5	1
1010/131	2 - 4 - 6	1



MATERIALS FOR COOKING



When man decided that between the fire and food there must be a go-between, he understood that this must have at least these fundamental characteristics; above all it had to be an impermeable material, secondly it had to resist fire and high temperatures and finally, it had to be capable of transmitting heat to the food within, without it interacting chemically.

SPECIFICATIONS	Aluminium	Non-Stick Aluminium	Tinned Copper	Stainless Steel	Iron	Pyrex Glass	Terracotta
Thermal Conductivity	9	9	10	2	6	2	2
Ease of handling	10	10	7	6	8	4	4
Energy of efficiency	9	9	10	5	5	4	4
Durability	9	6	9	10	5	2	2
Compliance with regulations	10	10	10	10	8	10	8
Health and safety	10	10	10	10	8	10	8
Versatility	9	10	9	4	5	5	5
Value for money	10	7	7	4	8	5	5
Appearance	7	7	10	9	4	10	10
Handles	8	8	8	8	8	6	6
Final score	91	86	90	68	62	58	54

Distribution of heat

Thanks to its superior conductivity, an aluminum saucepan distributes the heat uniformly over the entire surface.

This makes it possible to obtain even cooking of foods of any shape and whatever their position in the pan with respect to the centre of the burner.



Energy savings

For the Same reasons, a non-stick aluminum saucepan helps to save energy. As the heat is transmitted very quickly and uniformly to the entire surface of the pan, a small source of heat is sufficient to bring the food to the correct cooking temperature. The temperature can then be maintained by further reducing the gas or hotplate setting.

Heat conduction

Aluminum is an excellent conductor of heat - 3 times better than cast iron, 5 times better than iron, 9 times better than stainless steel.

When these different materials are subjected to the same source of heat, aluminum reaches the highest temperature in the shortest time.



Lightness and strength

In spite of its very low specific gravity (2.7 g/cm³), aluminium offers exceptional strength which matches that of heavier and more expensive metals.

The creation of cookware

The method of creating a pan depends on the material intended to be used. For aluminum cookware, the main production stages are as the follows:

The Disc

The basic element is the disc, with predefined characteristics both in quality and dimension (e.g. the metal's purity, diameter and thickness).



The moulding

First, the disc is pressed to obtain the desired shape. Then, the rough shape will be finished and cleaned in order to obtain the final appearance.

For aluminum pans, an extra polishing phase is required to give the typical shining appearance.



Attaching the handles

For aluminum pans, the handles are fixed to the body using hard alloy rivets.



ALUMINIUM

ADVANTAGES

- is a recyclable material;
- very good thermal conductivity;
- energy saving (from heating sources);
- safe in relation to hygiene as per current food contact regulations;
- if the material thickness is adequate very resistant to bumps, thermal shocks, abrasions and corrosion. No maintenance needed;
- suitable for induction cooking if a ferritic steel disk is applied to the base;
- light weight;
- safe in relation to HACCP norms.

DEFECTS

- Limitations on use concerning food preservation art5 of DM 76 of 2007/4/18.
 - a) short contact less than 24 hours in every kind of temperature condition.
 - b) extended contact more than 24 hours in cold temperature.
 - c) extended contact more than 24 hours at a room temperature only for food listed in the attached IV of the regulation.

USEFUL ADVICE

- make sure the cook-ware is made with 99% aluminium.
- do not use to store food for more than 24 hours if not a refrigerator.
- Before using for the first time, wash the container with soapy water, rinse well and then pre-condition the inner part with oil or butter.
- avoid overheating; never heat an empty pan over a flame whether high or low;
- do not wash Aluminum pans with a purity higher than 99% in the dishwasher;
- it is dangerous to touch the pan when it is hot;
- very acidic and salty foods (marinated or brine) can be cooked perfectly well in aluminum containers with a purity higher than 99%;
- the dark patina that forms inside aluminum pans with purity higher than 99% is due to oxidation of the metal; it is a real inert protective barrier that should not be removed. Use specific products for keeping the pans shiny.





eldahan
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Since 1973

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