



2024 Product Catalogue



Juan Amador - 3 star chef

Product Catalogue

**High Tech for Cooking and Baking  
For Professional and Amateur Chefs**



**DUR QUARZ**®  
without PFAS/PTFE





All you need for healthy,  
tasty and efficient cooking, baking,  
grilling and frying.



## HIFFICIENCY®

HIFFICIENCY® is the new premium brand for modern coated cookware, whether for cooking, baking, frying or grilling. HIFFICIENCY® offers you the first genuine innovations since the invention of the Teflon frying pan. The name is a contraction of Highest efficiency. All HIFFICIENCY® products absorb heat extremely rapidly, which saves both time and energy.

They are also sturdy and robust, but not heavy. Frying pans, woks and pots respond readily to temperature adjustments, particularly when using induction hobs. The coatings themselves also contribute to the cookware's rapid heat absorption.

**#xpan #xcook #hifficiency**

## X-PAN® X-COOK® - Top functionality meets top design

An entire series with a design that radiates elegance in any kitchen. Available in a choice of three colours: black, glacier white, and cream white.

This completely new development transports the latest technology, as used by professional chefs, to the domestic kitchen. Soon you'll be cooking every day like the professionals in Juan Amador's 3 star kitchen. The material is the same as the one used in Amador Professional, with stainless steel on the outside and a highly conductive aluminium core that distributes the heat quickly and evenly. We call it MultiSpeedMetal®.

### 1. 1. Saves time and energy!

The base stays flat and doesn't warp even if the frying pan reaches temperatures of 200°C or even 300°C. The minimal distance to the hob enables X-PAN® X-COOK® cookware to reach extremely high temperatures, and as it does not warp, it remains wobble-free. This allows it to reach 200°C in as little as 20 seconds. The underlying patented embossing is only available from us, at acs in Germany. At the same time, X-PAN® X-COOK® is much lighter than other sturdy cookware, which make it far easier to hold. Absolutely stable, and lightweight too. What could be better?

Thanks to its rapid heat absorption and radiation properties, X-PAN® X-COOK® reacts immediately to your hob controls and allows rapid temperature regulation. This saves time, energy and nerves!



### 2. PFAS-free coating!

The DURAQUARZ® non-stick coating contains absolutely no PFAS/PFOA/PTFE/Teflon or toxic solvents. The maximum temperature resistance is over 400°C, which is more than enough to ensure healthy cooking with no toxic fumes.

DURAQUARZ® is ideal for strong searing of steaks and is equally suitable for making egg and other sweet desserts, thanks to its long-lasting and top quality non-stick properties.

### 3. Very practical!

All X-PAN® frying pans have a removable handle. This means they can be put in the oven for gratinating and then taken out again with a handle that is still cool. The removable handle is also very practical when the pan is in a dishwasher or cupboard. The new handle design is not only chic but also very sturdy. These handles are wobble-free.

X-PAN® X-COOK® - elegant and good!





## Physics and the culinary art



### The visionary - Dr. Stecher

As a physicist, he enjoys delving into problems and coming up with new developments. He is virtually never satisfied and is always on the lookout for enhancements. He founded the acs company in 2008 on leaving his father's firm, which produced parts for the automobile industry. He developed his first frying pan coating back in 1998, because even then, he was highly aware of the risks associated with PTFE/Teflon.

Sustainability and a clean environment are very important to him, as is health. Which is why he strives to create products that not only work perfectly and are long lasting but are also clean, sustainable, and non-hazardous in both use and production. He continues to act as the managing partner of acs.



## Juan Amador – 3 star chef

Juan Amador's career began in the Swabian suburb of Strümpfelbach near Stuttgart, where he grew up as the son of Catalan/Andalusian parents. It is there that Amador gathered his first experience as a chef, being awarded his first Michelin star when he was only 25. Later on, his own 'Amador' restaurants in Langen (2008-11) and Mannheim (2012-15) were even awarded three stars, as did the restaurant bearing his name in Vienna, where he moved in 2016 out of love.

He himself says: "In my kitchen I do not follow fashions or trends. My kitchen is like the proverbial little black dress - it has nothing to hide." Amador's dishes are a combination of Spanish temperament and typical German virtues: vibrant, very intensive and aromatic, at times colourful and playful - but always precise.



## PFAS-free, a ban on Teflon®?

Teflon® is a brand name of the DuPont company and stands for materials that are made of or contain fluoropolymers. The most widely used fluoropolymer is PTFE (polytetrafluoroethylene), which was discovered in 1938 by the chemist Roy Plunkett in the DuPont laboratories. A “Teflon” frying pan is one whose metal base material, generally steel, aluminium or copper, is covered with a coating that is made of or contains PTFE.



**Despite the advantage of being non-stick, fluoropolymers/Teflon also have the following drawbacks:**

Production involves the use of substances that are toxic and sometimes carcinogenic or mutagenic, such as PFAS (perfluoroalkyl substances), which cannot be broken down either in the body or in nature. They can also be released during subsequent use. This means that Teflon® is actually not well-suited to frying and grilling at high temperatures.

PFAS are to be banned in the EU as well as in several US states from 2024 or the threshold values lowered so far that the result is practically a “Teflon” ban.



## DURAQUARZ® - healthy and with no Teflon®/PFAS

DURAQUARZ® is a completely new non-stick coating made of quartz ceramic and PEK. It contains no PFOA, PFAS, PTFE or Teflon. Unlike conventional sol-gel ceramic coatings, DURAQUARZ® contains no toxic additives or solvents, but is applied as a dry powder. Also, its non-stick properties are far longer lasting than with conventional sol-gel ceramics. DURAQUARZ® is very hard and scratch-resistant. Even if the coating becomes scratched, this does not automatically spell the end of its useful life.

It is still quite safe to continue using the utensil. DURAQUARZ® was developed and patented by acs and is produced exclusively at acs in Germany. It is resistant to temperatures of up to 450 °C, which is higher than any frying pan can reach! HIEFFICIENCY® products are mostly completely coated both on the inside and outside. This not only improves heat absorption but also increases the product's durability, as exposed stainless steels suitable for induction hobs tend to rust if they are uncoated.

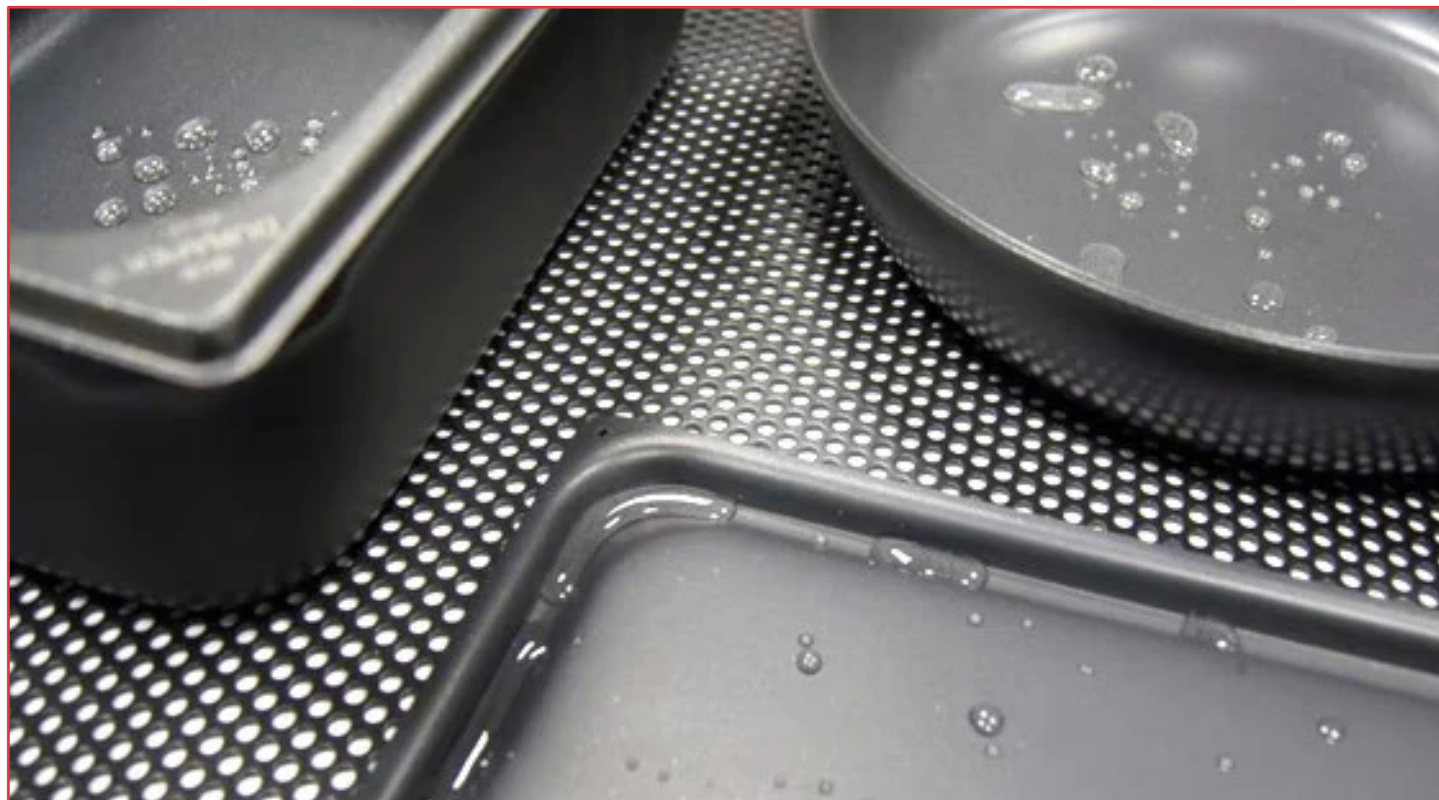
**DUR▲QUARZ®**  
without PFAS/PTFE



### Robust and long-lasting

The new DURAQUARZ® ceramic non-stick coating is twice as thick as conventional frying pan coatings, which makes it far more robust and durable. The non-stick effect means that nothing will adhere to the surface, and is equally effective with steak, fish, eggs and desserts. Thanks to its excellent conductivity, a frying pan or cooking pot will heat up more quickly, resulting in outstandingly crisp results. In conjunction with the high temperature resistance, this means that the coating is also suitable for strong searing of steaks. Now you will only ever need one frying pan - whatever you wish to cook!

## DURAPEK® with the lotus effect



**DURAPEK® is uniquely robust, wear-resistant and lye-resistant, dishwasher safe, and suitable for temperatures up to 300°C.**

HIFFICIENCY® products can be used in the oven at up to 300°C, and are coated with the high-performance DURAPEK® coating. DURAPEK® is an innovative non-stick coating made from high-performance PEK plastic, a substance that is also used in the aerospace industry. The production process is totally different to that used for the more common PTFE, Teflon and ceramic coatings – and much healthier. It contains no solvents or resins that outgas in the oven and can be harmful to health.

The DURAPEK® coating was developed at acs; it is patented and only available from acs. The material is five times more expensive but also five times harder than PTFE/Teflon and is meticulously applied in several layers on large machines. At 70 µm, it is twice as thick as conventional Teflon coatings, making it much more robust! The new DURAPEK® coatings also do not contain any PFAS/PFOA/PTFE/Teflon! Advantages: produced without solvents, waste-free and PFAS-/PFOA-free.



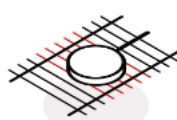
For all types of hob



Dishwasher safe



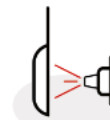
Ovenproof



Suitable for grilling



Heat-resistant



Recoatable



## acs Coating Systems GmbH



### acs - A family company from Wilhelmshaven

The family-owned acs company was founded in 2008 in Wilhelmshaven by Anita and Dr. Christoph Stecher, who continue to own and manage the company to this day.

acs was formed from the division of the company founded by Dr. Stecher's father in 1993, STE Dichtungstechnik, which focused on parts for the automobile industry. acs is located by the dyke at the edge of the nature reserve and close to the new Jade Weser Port.

acs supplies renowned oven and frying pan manufacturers as well as market leaders from other sectors, including the automobile and semiconductor industries, often on a very large production scale.

The company's machinery is new and modern and has fully automated plant control. Each serially produced product has its own program, so that practically nothing can go wrong.

[www.acs-coating.de](http://www.acs-coating.de)

2008

Founded

25

Employees

★★★★

Product evaluations

>10 Mio.

Products produced

## Production – made in Germany by aCS

The heart of the production plant are the two large coating lines, in which all production parameters are controlled by computer. Modern plant technology with robots and lasers operated by qualified and motivated employees create perfect conditions for consistent product quality. aCS is certified in accordance with DIN ISO 9001, and its quality system even complies with the stringent requirements of the automobile industry.



### Powder coating

All frying pans, pots, and other cookware and bakeware articles at aCS are powder-coated. This probably makes us unique throughout the world! The advantages of powder coating:

- No wastage from overspraying
- No use of solvents
- (Almost) no fumes emitted

In addition, because we do not use solvents, customers can be certain that no solvent residues are contained in the finished product or will be emitted in use.



## Embossing

Embossing is applied to frying pans, baking sheets etc. using an exclusive process on an embossing machine that was specially designed for acs; the tolerances are extremely small and the materials virtually stress-free. The advantage of this is that no undesirable deformation occurs during use. This embossing technique is the only one of its kind in the world and is patented. It is the basic reason why HIFFICIENCY® products consume up to 60% less energy.



## Energy and sustainability

Over the last 5 years, acs has reduced its energy consumption by 50 %. In 2021, solar cells were installed on all of its roofs. This enabled the company to cover 20 % of its electricity requirements itself. All vehicles in the company's fleet are now powered solely by electricity. New development projects will reduce the demand for fossil energy by a further 90 % over the next few years.

However, sustainability also means that acs's operations produce practically no waste or emissions and its products last longer and consume less energy when used by customers. What is more, there are also refit programmes available for restoring suitable products to as-new condition.

This ensures the optimum use of resources.



## Frying Pans



### Amador Professional Frying Pan

Suitable for induction hobs



Black

16003\_D28GGDQ2 EAN Nr.: 4260573540051  
28cm x 5cm / 1,08kg / 2,5l

16003\_D24GGDQ2 EAN Nr.: 4260573540068  
24cm x 5cm / 0,92kg / 1,5l



### X-PAN® Frying Pan

Suitable for induction hobs



Black

16003\_D28XPANDQ EAN Nr.: 4260573540549  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24XPANDQ EAN Nr.: 4260573540556  
24cm x 5cm / 1,0kg / 1,5l



### X-PAN® Frying Pan

Suitable for induction hobs



Cream white

16003\_D28XPANDQ\_C EAN Nr.: 4260573540693  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24XPANDQ\_C EAN Nr.: 4260573540716  
24cm x 5cm / 1,0kg / 1,5l



### X-PAN® Frying Pan

Suitable for induction hobs



Glacier white

16003\_D28XPANDQ\_G EAN Nr.: 4260573540709  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24XPANDQ\_GL EAN Nr.: 4260573540723  
24cm x 5cm / 1,0kg / 1,5l



### Multispeed® Frying Pan

Suitable for induction hobs



Black

16003\_D28AGDQ2 EAN Nr.: 4260573540037  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24AGDQ2 EAN Nr.: 4260573540044  
24cm x 5cm / 1,0kg / 1,5l



### Multispeed® Wilhelmshaven Frying Pan

Suitable for induction hobs



Black

16003\_D28AGDQW0 EAN Nr.: 4260573540532  
28cm x 5cm / 1,2kg / 2,5l



### Multispeed® Nordsee Frying Pan

Suitable for induction hobs



Nautical blue

Kutter: 16003\_D28AGDQNK EAN Nr.: 4260573541102  
28cm x 5cm / 1,2kg / 2,5l

Robbe: 16003\_D28AGDQNR EAN Nr.: 4260573541096  
Scholle: 16003\_D28AGDQNS EAN Nr.: 4260573541072  
Norderney: 16003\_D28AGDQNN EAN Nr.: 4260573541119



### Amador Frying Pan

Suitable for induction hobs



Black

16005\_GFP28EGDQI EAN Nr.: 4260573540570  
28cm x 4,5cm / 1,4kg / 1,8l



### Multispeed® Frying Pan Rotary Edition

Suitable for induction hobs



Nautical blue

16003\_D28AGDQR EAN Nr.: 4260573540327  
28cm x 5cm / 1,2kg / 2,5l



## Frying Pans



### Multispeed® Wok Pan

Suitable for induction hobs



Black

16009\_WOK30I EAN-Nr.: 4260573540174  
30cm x 9,7cm / 1,5kg / 4l



### X-PAN® Wok Pan

Suitable for induction hobs



Black



Cream white



Glacier white

16009\_XWOK32C EAN-Nr.: 4260573541461  
32cm x 9,8cm / 1,9kg / 5,5l

16009\_XWOK28C EAN-Nr.: 4260573541454  
28cm x 7cm / 1,4kg / 3l

Also available in black and glacier white



### Professional Braising Pan

Suitable for induction hobs



Black

16005\_GP28GGDQ2I EAN-Nr.: 4260573540303  
28cm x 7cm / 1,4kg / 3l



### Frying Pan Lid with Stainless Steel Handle



Glacier white

16003\_D28GD EAN-Nr.: 4260573540426  
28cm / 1,05kg

16003\_D24GD EAN-Nr.: 4260573540419  
24cm / 0,78kg



### Multispeed® Wok Glass Lid



Glacier white

16009\_Glasdeckel30 EAN-Nr.: 4260573540143  
30cm / 0,8kg



## Cookware



**Multispeed® Pot incl. Lid**  
Suitable for induction hobs



Black

16012\_TOPF24DQ2 EAN-Nr.: 4260573540242  
24cm x 13cm / 2,2kg / 5l

16012\_TOPF20DQ2D EAN-Nr.: 4260573541614  
20cm x 10cm / 1,7kg / 2,7l

16012\_TOPF16DQ2D EAN-Nr.: 4260573541621  
16cm x 8cm / 1,17kg / 1,5l



**X-Cook® Pot incl. Lid**  
Suitable for induction hobs



Black

16012\_XTOPF24DQS EAN-Nr.: 4260573541638  
24cm x 12cm / 2,2kg / 5l

16012\_XTOPF20DQS EAN-Nr.: 4260573541669  
20cm x 10cm / 1,7kg / 2,7l

16012\_XTOPF16DQS EAN-Nr.: 4260573541690  
16cm x 8cm / 1,17kg / 1,5l



**X-Cook® Pot incl. Lid**  
Suitable for induction hobs



Cream white

16012\_XTOPF24DQC EAN-Nr.: 4260573541645  
24cm x 12cm / 2,2kg / 5l

16012\_XTOPF20DQC EAN-Nr.: 4260573541676  
20cm x 10cm / 1,7kg / 2,7l

16012\_XTOPF16DQC EAN-Nr.: 4260573541706  
16cm x 8cm / 1,17kg / 1,5l



**X-Cook® Pot incl. Lid**  
Suitable for induction hobs



Glacier white

16012\_XTOPF24DQG EAN-Nr.: 4260573541652  
24cm x 12cm / 2,2kg / 5l

16012\_XTOPF20DQG EAN-Nr.: 4260573541683  
20cm x 10cm / 1,7kg / 2,7l

16012\_XTOPF16DQG EAN-Nr.: 4260573541713  
16cm x 8cm / 1,17kg / 1,5l



**Professional Roaster with Grill Lid**  
Suitable for induction hobs



Black

Topf: 16016\_GBR2TGDQ2 EAN-Nr.: 4260573540617  
41,5cm x 28cm x 13,2cm / 3,2kg / 10l

Lid  
41,5cm x 28cm x 6,5cm / 2,7kg / 4l



**X-Cook® Roasting & Baking Form**



Black

16008\_GN13065DQ2 EAN-Nr.: 4260573541379  
32,5cm x 17,6cm x 6,5cm / 0,4kg  
Other sizes also available



**X-Cook® Stainless Steel Lid**



Edelstahl

For grilling, roasting, baking and casserole tray

16008\_GN12-003 EAN No: 4260573540334  
32,5cm x 26,5cm / 0,6kg

16008\_GN23-003 EAN-Nr.: 4260573540136  
35,4cm x 32,5cm / 0,7kg



Illustrations are examples only; subject to technical modifications



## Accessories



Cookery book "Enjoy Without Regret" (in German) - By Inge Maria Hammerschmidt



Gourmetsaucen von Juan Amador

Three different sauces by Juan Amador,  
250ml each



Cookery book "ALL ABOUT CHICKEN" - By Timo Hinkelmann

## Backzubehör



Multibake and Roasting Plate Professional



Black

16001\_GN23L0DP2 EAN-Nr.: 4260573540259  
35,4cm x 32,5cm / 0,65kg



Professional Loaf Tin - Bread and Baking Form



Black

16007\_FKF30119DP\_1 EAN-Nr.: 4260573540389  
30cm x 11cm x 9cm / 0,7kg  
Suitable for all ovens

16007\_FKF24108DP\_1 EAN-Nr.: 4260573540402  
24cm x 10cm x 8,5cm / 0,5kg  
Suitable for all ovens

16007\_FKF16118DP\_1 EAN-Nr.: 4260573540761  
16cm x 11cm x 8,5cm / 0,4kg  
Suitable for all ovens

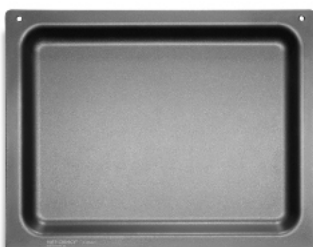


Professional Pizza Tray



Black

16001\_SB2816DQ2 EAN-Nr.: 4260573540341  
Ø28cm top, Ø26cm bottom;  
2mm thick / 0,4kg



X-Cook® Roasting and Baking Plate



Black

Bosch 15015\_BB360459DQ2 EAN-Nr.: 4260573541522  
36cm x 45,9cm / 1,78kg

AEG 15015\_BB360465DQ2 EAN-Nr.: 4260573541539  
36cm x 46,5cm / 1,83kg

Miele 15015\_BB360447DQ2 EAN-Nr.: 4260573541546  
36cm x 44,7cm / 1,76kg

## Grill Accessories



**Multispeed® Grill Grate Pan**



Black

16010\_PG28AGDQ2 EAN-Nr.: 4260573540020  
28cm x 28cm  
Total size with grips: 40cm  
Total size with handle: 56cm  
Weight: 1.87kg



**Multispeed® Table Grill**



Black

16010\_PG28AGDQTSET EAN-Nr.: 4260573541386  
Pan: 28cm x 28cm  
Container: 35.4cm x 32.5cm x 6.5cm  
Total weight: 4.25kg



**Multispeed® Mobile Grill**



Black

16010\_PG28AGDQ2SET EAN-Nr.: 4260573540587  
Pan: 28cm x 28cm  
Container: 26.5cm x 32.5cm x 10cm  
Total weight: 3.77kg



**X-Cook® Grill Form**



Black

16008\_GN13065DQ2 EAN: 4260573541379  
32x,5cm x 17,6cm x 6,5cm / 0,4kg



**Grill Grate Pan Lid with Stainless Steel Handle**



Glass/transparent

16010\_PG28-003 EAN-Nr.: 4260573540433  
28cm x 28cm / 1,31kg



**Stainless Steel Grill Stand**



Stainless steel

16010\_PG28-001 EAN-Nr.: 4260573540600  
Feet: 15cm x 2cm x 2cm  
Grip: 22cm x 3.3cm



**Stainless Steel Brazier**



Stainless steel

16010\_PG28-002 EAN-Nr.: 4260573540594  
26,5cm x 32,5cm x 10cm



**Multispeed® Wok Pan**  
Suitable for induction hobs



Black

16009\_WOK30I EAN-Nr.: 4260573540174  
28cm x 9,7cm / 1,47kg / 4l



**Amador Professional Frying Pan**  
Suitable for induction hobs



Black

16003\_D28GGDQ2 EAN Nr.: 4260573540051  
28cm x 5cm / 1,08kg / 2,5l

16003\_D24GGDQ2 EAN Nr.: 4260573540068  
24cm x 5cm / 0,92kg / 1,5l



## Amador PROFESSIONAL

**DURAQUARZ®**  
without PFAS/PTFE



5  
Years Guarantee



**Amador Professional Frying Pan**  
Suitable for induction hobs

●  
Black

16003\_D28GGDQ2 EAN Nr.: 4260573540051  
28cm x 5cm / 1,08kg / 2,5l

16003\_D24GGDQ2 EAN Nr.: 4260573540068  
24cm x 5cm / 0,92kg / 1,5l

The professional frying pan, as used in Juan Amador's kitchen. Chefs love this frying pan as it is extremely sturdy, absorbs heat very rapidly and radiates it just as quickly. As a result, it reaches the desired temperature very quickly.

- Innovative pan base made of MultiSpeedMetal® for rapid heating, even heat distribution, and perfect cooking results.
- Patented non-stick coating - DURAQUARZ®. Never again burnt food - thanks to this highly effective and long-lasting non-stick coating, which can even briefly withstand temperatures of up to 450 °C.
- Free from Teflon and solvents

## X-PAN® Frying Pan

**DURAQUARZ®**  
without PFAS/PTFE



### X-PAN® Frying Pan

Suitable for induction hobs



Black

16003\_D28XPANDQ EAN Nr.: 4260573540549  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24XPANDQ EAN Nr.: 4260573540556  
24cm x 5cm / 1,0kg / 1,5l



Cream white

16003\_D28XPANDQ\_C EAN Nr.: 4260573540693  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24XPANDQ\_C EAN Nr.: 4260573540716  
24cm x 5cm / 1,0kg / 1,5l



Glacier white

16003\_D28XPANDQ\_G EAN Nr.: 4260573540709  
28cm x 5cm / 1,2kg / 2,5l

16003\_D24XPANDQ\_GL EAN Nr.: 4260573540723  
24cm x 5cm / 1,0kg / 1,5l

This completely new development transports the latest technology, as used by professional chefs, to the domestic kitchen. Now you can cook every day just like the professionals who create star cuisine, with the additional benefit of a new and extremely sturdy removable handle. The material is the same as the one used in Amador Professional, with stainless steel on the outside and a highly conductive aluminium core that evenly distributes the heat up to the edge.

The frying pan is completely covered by the DURAQUARZ® non-stick coating, even at the bottom. This makes it particularly easy to use and maintain.



## Multispeed® Pot incl. Lid

**DURAQUARZ®**  
without PFAS/PTFE

5  
Years Guarantee



### Multispeed® Pot incl. Lid

Suitable for induction hobs

●  
Black

16012\_TOPF24DQ2 EAN-Nr.: 4260573540242  
24cm x 13cm / 2,2kg / 5l

16012\_TOPF20DQ2D EAN-Nr.: 4260573541614  
20cm x 10cm / 1,7kg / 2,7l

16012\_TOPF16DQ2D EAN-Nr.: 4260573541621  
16cm x 8cm / 1,17kg / 1,5l



With a complete DURAQUARZ® non-stick coating.

You think a pot is just a pot and it's all just a question of appearances? No, here too, there are major differences. The new HIFFICIENCY® Multispeed® pot is just as sophisticated as our frying pans. Like them, it heats up extremely quickly, consumes less energy, and is ideal for strong searing without the base becoming warped and the pot wobbling on the hob. And thanks to the DURAQUARZ® non-stick coating, you can be sure that nothing will burn. It is a pot and a roaster in one.

A pleasant side effect of the comparatively thick wall material is that the HIFFICIENCY® pot is extremely quiet. Whether you wish to boil water, make soup, or sear meat, it is much quieter in use than other pots.

## Multispeed® Grill Grate Pan

**DURAQUARZ®**  
without PFAS/PTFE

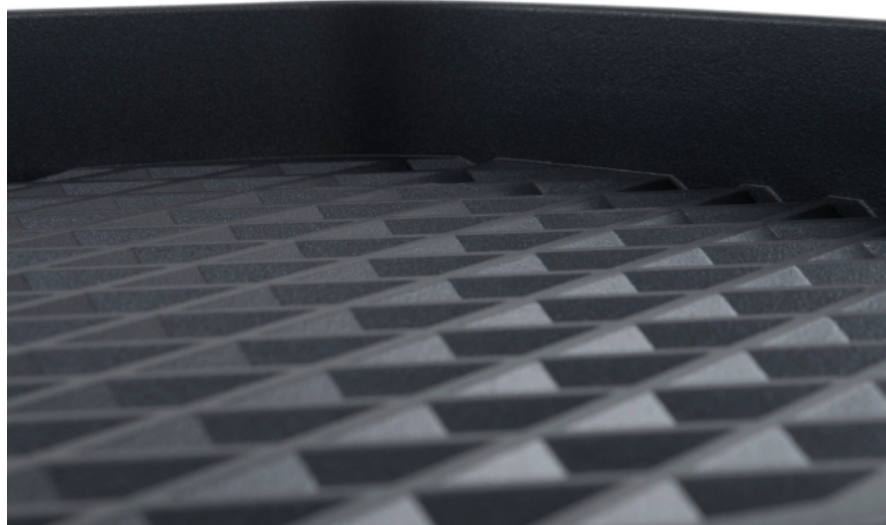
5  
Years Guarantee



Multispeed® Grill Grate Pan

●  
Black

28cm x 28cm  
Total size with grips: 40cm  
Total size with handle: 56cm  
Weight: 1.87kg



Removable handle

The unique pattern in the base coupled with the outstanding conductivity of the special casting allows you to quickly achieve striking brandings - on any grill and even in a regular oven.

The Hifficiency® Multispeed® grill grate pan is not only ideal for juicy steaks, but also for fish and any other sensitive food items. It is virtually impossible for anything to fall through the new base. And thanks to the three-sided edge, even small vegetable pieces can be grilled with perfect results. You can also "fry up" some crispy potatoes in the oven without the need for oil! The open side makes it easier to turn the food over.

The reverse side has a wider surface, for example for pizza. In no time at all, you can create a crisp pizza base just like in Italy, whether fresh or deep frozen.

For ease of use, the solid steel handle is removable. Completely coated in DURAQUARZ® non-stick ceramic with no TEFLON®.

## Multispeed® Table Grill

**DURAQUARZ®**  
without PFAS/PTFE



5  
Years Guarantee



Multispeed® Table Grill

●  
Black

16010\_PG28AGDQTSET EAN Nr.: 4260573541386  
Pan: 28cm x 28cm  
Container: 35,4cm x 32,5cm x 6,5cm  
Total weight: 4,25kg



A compact table grill that produces results like from a professional grill. With the addition of suitable accessories, the grill grate pan becomes a full grill.

Simply fill the tray with water, place the fire basket above it, put some wood coal in the fire basket, and light. About ten minutes before the coal is fully glowing, place the assembled grill grate pan over it to heat up the solid grate. The grill grate pan is made of thick cast aluminium with a high proportion of recycled material, to allow an even heat distribution.

Be sure to use the lid when grilling, as it increases the temperature further, just like with a covered grill. The special geometric form prevents excessive moisture from entering the grill space. This keeps the food juicy without it becoming mushy. It is big enough to allow four people to grill their food around the table.

The tray is of the same form as the X-Cook® grill container; it is completely food-safe and coated with DURAQUARZ®. The fire basket is made of 18/10 stainless steel.



## Professional Roaster with Grill Lid, Two-Piece

**DURAQUARZ®**  
without PFAS/PTFE

5  
Years Guarantee



**Professional Roaster with Grill Lid**  
Suitable for induction hobs

●  
Black

Topf: 16016\_GBR2TGDQ2 EAN-Nr.: 4260573540617  
41,5cm x 28cm x 13,2cm / 3,2kg / 10l

Lid  
41,5cm x 28cm x 6,5cm / 2,7kg / 4l



Multifunctional and sturdy for life. A roaster with lid and an induction grill for the hob in one!

Now anyone can successfully cook a goose or anything else, whether on the hob or in the oven. The big HIFFICIENCY® Professional roaster is made of heavy cast aluminium, cast by hand in Germany, and fully coated in DURAQUARZ® ceramic. As solid is it gets!

Naturally, the roaster doesn't heat up as quickly as our frying pans, but it is optimised with a very high heat capacity for a perfectly even heat distribution. The lid is more than just a lid but can be turned round and used as a grill pan. Also suitable for induction use, featuring the same technology as the roaster. This means it can be easily used in the kitchen when cooking for several people.

Thanks to the lid geometry, the capacity of the roaster is also unusually large.

# HI EFFICIENCY<sup>®</sup>

The Healthy Way to Cook and Bake





[www.hifficiency.shop](http://www.hifficiency.shop)



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