

We present the new
Titanium Pro Series

The new stainless-steel
Titanium Pro Series
combines all the features
that make cooking easier.

PALAMIDIS S.A.

9 Egidon Str,
14564, Kifisia
Athens, Greece
T. +30210 8000112
F. +30210 8000178

info@pal.gr
www.pal.gr



titanium series PRO

better aesthetics
and longer life

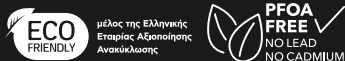
The new stainless-steel Titanium Pro Series combines all the features that make cooking easier.

The heart of the evolution lies in its base that provides high thermal conductivity thanks to the combination of ferromagnetic steel and pure aluminum.

The stainless-steel handles are comfortable and durable and can be used inside the oven.

The 18/10 stainless steel body transfers heat evenly to the walls of the cookware so that losses are minimized.

Heat-conducting multi-layer base that ensures a perfect use on all hobs, including induction ones.



Titanium Pro series



01
CM 16 sauce pan



02
CM 28 fryer



03
CM 20, 24, 28 cooking pot



04
CM 20, 24, 28 frying pan



05
CM 25x25, 35x30, 41x33, 43x37 oven

Heat-conducting multi-layer base that ensures a perfect use on all hobs, including induction ones.

premium aesthetics and durability

Stainless steel handles which allow their use inside the oven.

Thermal processed (tempered glass) glass lid.

Measuring scale inside which helps to calculate the ingredients quickly and easily.

Aluminum alloy 5083 body which guarantees great durability and excellent thermal conductivity

