



The Classic series is a collection of minimalist and extremely durable cookware. The series comprises a wide selection of quality cookware for the kitchen, and is specifically designed for gas and ceramic cookers. The Classic series is made in a timeless design, which means it won't date and is suitable for everyday use – year after year!

The series is made in Denmark and has our unique non-stick coating, which is extremely robust, easy to clean and 100% PFOA-free. The Classic series is made from hand-cast recycled aluminium – because we have a high regard for people and the environment. Aluminium is a light material, making the series easy to handle.

The Classic series' specially designed base ensures even heat distribution, and unique cooking and frying properties. The series is ovenproof up to 260°C, providing numerous user options. Use Classic next time you are frying, boiling or baking – for a perfect result!

# THE CLASSIC CHOICE FOR EVERYDAY USE

- ✓ Ovenproof up to 260° C
- ✓ Fat-free frying on PFOA-free coating
- ✓ Patented surface non-stick tolerates metal tools
- ✓ Hand-cast in aluminium stays flat
- ✓ Specially designed for glass ceramic and gas cookers
- ✓ 100 % recycled aluminium for a cleaner environment
- ✓ Made and produced in Denmark
- $\checkmark$  This series is not suitable for induction







20 cm / base Ø 14,8 cm / 20001200 24 cm / base Ø 18,5 cm / 24001200 26 cm / base Ø 18,8 cm / 26001200 28 cm / base Ø 22,2 cm / 28001200 32 cm / base Ø 23,0 cm / 32001200





#### CLASSIC FRY PAN

36 cm / base Ø 23,5 cm / 36001200

#### CLASSIC FRY PAN IN SLEEVE

20 cm / base Ø 14,8 cm / 20001203 24 cm / base Ø 18,5 cm / 24001203 26 cm / base Ø 18,8 cm / 26001203 28 cm / base Ø 22,2 cm / 28001203 32 cm / base Ø 23,0 cm / 32001203









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## **CLASSIC SAUTÉ PAN** WITH LID

20 cm / base Ø 14,8 cm / 20101200 24 cm / base Ø 18,6 cm / 24101200 26 cm / base Ø 18,5 cm / 26101200 28 cm / base Ø 22,4 cm / 28101200



## **CLASSIC SAUTÉ PAN** WITH LID

32 cm / base Ø 22,2 cm / 32101200



## **CLASSIC SAUTÉ PAN** IN SLEEVE

24 cm / base Ø 18,6 cm / 24101203 26 cm / base Ø 18,5 cm / 26101203 28 cm / base Ø 22,4 cm / 28101203







#### CLASSIC CHEF PAN WITH LID

32 cm / base Ø 22,5 cm / 32151200



### CLASSIC WOK/CHEF PAN WITH LID

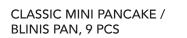
32 cm / base Ø 14,5 cm / 32311200





25 cm / base Ø 19,3 cm / 42251200





27 x 27 cm / base Ø 22,5 cm / 42091203





# CLASSIC PUFF DUMPLING PAN, 9 PCS

17,7 x 17,7 cm / base Ø 12,5 cm / 90001203





## CLASSIC GRILL PAN

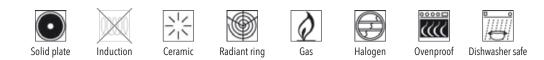
27 x 27 cm / base Ø 18,3 cm / 27301200



## CLASSIC SQUARE GRILL GRIDDLE

28 x 28 cm / base Ø 22,5 cm / 42301200





# CLASSIC ROASTING PAN

34 x 22 cm / base 15,5 x 23,5 cm / 30321200 39 x 27 cm / base 18,3 x 26,3 cm / 35321200 44 x 32 cm / base 21,6 x 29,6 cm / 40321200



## RACKS FOR CLASSIC ROASTING PANS

26 x 19 cm / for small roasting pan / 30328000 31 x 24,5 cm / for medium roasting pan / 35328000 35 x 30 cm / for large roasting pan / 40328000



#### DOUBLE BURNER GRIDDLE

44 x 30 cm / base 35,7 x 18,4 cm / 40071200







### CLASSIC WOK/STIR-FRY

24 cm / base Ø 14,5 cm / 24351200



### CLASSIC WOK WITH RACK'N'STICKS

28 cm / base Ø 14,6 cm / 28301200 32 cm / base Ø 14,6 cm / 32301200 36 cm / base Ø 14,6 cm / 36301200



38 cm / base Ø 16,5 cm / 38301200





## CLASSIC SAUCEPAN WITH LID

1,0 l / 16 cm / base Ø 12,9 cm / 10001200 1,5 l / 18 cm / base Ø 14,7 cm / 15001200

2,5 l / 20 cm / base Ø 14,8 cm / 25001200





## CLASSIC DUTCH OVEN WITH LID

3,0 | / 20 cm / base Ø 15,0 cm / 30001200 4,0 | / 24 cm / base Ø 18,8 cm / 40001200 6,0 | / 26 cm / base Ø 20,0 cm / 60001200





## CLASSIC LOW SAUCE POT WITH LID

2,0 | / 20 cm / base Ø 14,7 cm / 20201200 3,0 | / 24 cm / base Ø 18,0 cm / 24201200 4,0 | / 26 cm / base Ø 18,4 cm / 26201200 5,0 | / 28 cm / base Ø 22,1 cm / 28201200



#### CLASSIC STEW POT WITH LID

7,5 | / 32 cm / base Ø 22,1 cm / 32501200





# CLASSIC GLASS LID IN SLEEVE

16 cm / 16001212 18 cm / 18001212 20 cm / 20001212 24 cm / 24001212 26 cm / 26001212 28 cm / 28001212 36 cm / 36908000



## CLASSIC GLASS LID

28 x 28 cm / 28280001







222002



This series consists of elegant pots and pans and saucepans in a minimalist, Scandinavian design. The series contains professional cookware with unrivalled performance, durability and functionality.

SCANPAN Professional is a complete series that covers all of your kitchen needs. Not only does the series have an exclusive design that combines matt stainless steel with hand-cast moulded aluminium and the patented coating, SCANPAN Professional also comprises 20 different types of pots, saucepans and woks. In other words, there's something for everyone!

The professional series is hand-cast in 100% recycled aluminium for an environmentally friendly product. Aluminium ensures perfect heat distribution and is also a light material, making the Professional series easy to handle.

Professional is an attractive and robust series ideal for the home or in the professional kitchen.



# THE UNRIVALLED MASTER OF THE KITCHEN

- ✓ Ovenproof up to 260° C
- ✓ Fat-free frying on PFOA-free coating
- ✓ Patented surface non-stick tolerates metal tools
- $\checkmark$  Robust designed for the professional kitchen
- ✓ Hand-cast in aluminium stays flat
- ✓ 100 % recycled aluminium for a cleaner environment
- $\checkmark$  Stainless steel handles stay cool for longer
- ✓ Made and produced in Denmark
- $\checkmark$  This series is not suitable for induction







### PROFESSIONAL FRY PAN

20 cm / base Ø 14,8 cm / 60002000 24 cm / base Ø 18,5 cm / 60002400 26 cm / base Ø 18,8 cm / 60002600 28 cm / base Ø 22,2 cm / 60002800 32 cm / base Ø 23,0 cm / 60003200



#### PROFESSIONAL SAUTÉ PAN WITH LID

20 cm / base Ø 14,8 cm / 60102000 26 cm / base Ø 18,5 cm / 60102600 28 cm / base Ø 22,4 cm / 60102800

32 cm / base Ø 22,2 cm / 60103200



# PROFESSIONAL LOW SAUCE POT WITH LID

2,0 | / 20 cm / base Ø 14,7 cm / 60202000 4,0 | / 26 cm / base Ø 18,4 cm / 60202600 5,0 | / 28 cm / base Ø 22,1 cm / 60202800



#### PROFESSIONAL CHEF PAN WITH LID

32 cm / base Ø 14,8 cm / 60113200





## PROFESSIONAL GRILL PAN

27x27 cm / base Ø 14,8 cm / 60062700





32 cm / base Ø 14,8 cm / 60303200



# PROFESSIONAL SAUCEPAN WITH LID

1,0 | / 16 cm / base Ø 12,7 cm / 60231600 1,5 | / 18 cm / base Ø 14,5 cm / 60231800 2,5 | / 20 cm / base Ø 14,5 cm / 60232000



# PROFESSIONAL DUTCH OVEN WITH LID

3,0 | / 20 cm / base Ø 14,8 cm / 60252000 4,0 | / 26 cm / base Ø 18,5 cm / 60252400 5,0 | / 28 cm / base Ø 22,4 cm / 60252600





Pro IQ is SCANPAN's latest addition to its range of high quality cookware. The Pro IQ series is made from cast aluminium with brushed steel handles. The pure aluminium and high-tech steel work well together and give the series a particularly exclusive look. Pro IQ is suitable for both private and professional use.

The Pro IQ series is hand-cast in 100% recycled aluminium – with a steel plate cast into the bottom. This construction ensures perfect heat distribution, and the optimum base thickness keeps a consistent temperature when e.g. food is placed in the pan.

Pro IQ can be used for all aspects of cooking – frying, braising or baking, and is suitable for hobs, directly under the grill and in the oven – right up to  $260^{\circ}$  C.

# DANISH DESIGN AND PROFESSIONAL PERFORMANCE

- ✓ Patented surface non-stick tolerates metal tools
- ✓ Fat-free frying on PFOA-free coating
- $\checkmark$  Robust and exceptionally durable designed for the professional kitchen
- ✓ Hand-cast in aluminium stays flat
- ✓ 100 % recycled aluminium for a cleaner environment
- $\checkmark$  Stainless steel handles stay cool for longer
- ✓ Ovenproof up to 260° C
- ✓ Made and produced in Denmark
- ✓ The series is suitable for all cookers including induction









#### PRO IQ FRY PAN

20 cm / base Ø 14,5 cm / 68002000 24 cm / base Ø 18,3 cm / 68002400 26 cm / base Ø 18,9 cm / 68002600 28 cm / base Ø 22,1 cm / 68002800 32 cm / base Ø 22,7 cm / 68003200



#### PRO IQ SAUTÉ PAN WITH LID

26 cm / base Ø 14,5 cm / 68102600

### PRO IQ CHEF PAN WITH LID

32 cm / base Ø 22,2 cm / 68113200







#### PRO IQ GRILL PAN

27 x 27 cm / base Ø 18,2 cm / 68062700



## PRO IQ WOK WITH RACK'N'STICKS

32~cm / base Ø 14,5 cm / 68303200

### PRO IQ SAUCEPAN WITH LID

1,7 | / 18 cm / base Ø 14,5 cm / 68231800 3,0 | / 20 cm / base Ø 14,5 cm / 68232000

## PRO IQ DUTCH OVEN WITH LID

3,2 | / 20 cm / base Ø 16,7 cm / 68252000 4,8 | / 24 cm / base Ø 18,2 cm / 68252400 6,5 | / 26 cm / base Ø 20,0 cm / 68252600



SCANPAN IQ's ingenious design has been tried and tested to the last detail. This ensures a range of functional cookware that you will love to cook with everyday.

The IQ series has a number of brilliant details. The entire series is equipped with our patented coating, which can withstand the use of even metal kitchen utensils.

SCANPAN<sup>®</sup>

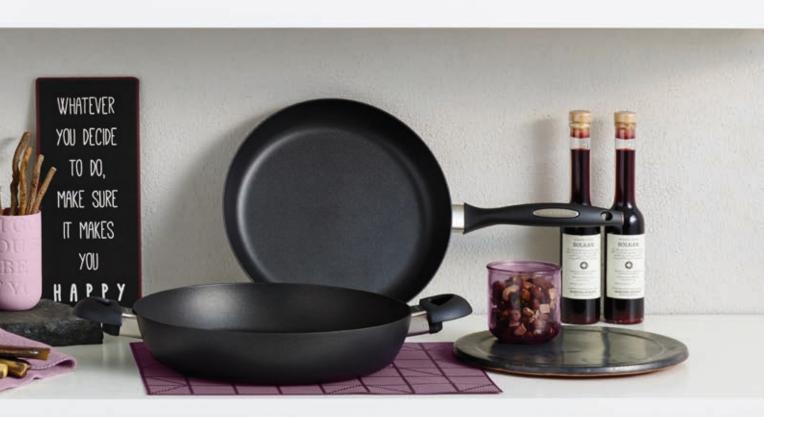
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Based on our unique casting technique, the induction base and aluminium core are merged as one, which ensures even heat distribution when boiling and frying. The IQ series is ovenproof right up to 260°C.

# THE INTELLIGENT CHOICE

- ✓ Ovenproof up to 260° C
- ✓ Fat-free frying on PFOA-free coating
- ✓ Patented non-stick surface tolerates metal tools
- $\checkmark$  Patented locking system in the handles, ensures handles are never loose
- ✓ Hand-cast in aluminium stays flat
- ✓ 100 % recycled aluminium for a cleaner environment
- ✓ Made and produced in Denmark
- $\checkmark$  This series is suitable for all cookers including induction





#### IQ FRY PAN

20 cm / base Ø 14,8 cm / 64002000 24 cm / base Ø 18,5 cm / 64002400 26 cm / base Ø 18,8 cm / 64002600 28 cm / base Ø 22,2 cm / 64002800 32 cm / base Ø 23,0 cm / 64003200



#### IQ FRY PAN IN SLEEVE

20 cm / base Ø 14,8 cm / 64002003 24 cm / base Ø 18,5 cm / 64002403 26 cm / base Ø 18,8 cm / 64002603 28 cm / base Ø 22,2 cm / 64002803 32 cm / base Ø 23,0 cm / 64003203



#### IQ SAUTÉ PAN

28 cm / base Ø 22,4 cm / 64102801





#### IQ GRILL PAN

27 x 27 cm / base Ø 18,3 cm / 64062700





32 cm / base Ø 14,5 cm / 64303200



### IQ STIR-FRY WOK

24 cm / base Ø 14,5 cm / 64352400





SCANPAN CTX is an exclusive series of pots, pans and saucepans for the more discerning and quality conscious cook. The CTX series is one of the most desirable ranges within Danish cookware due to its special steel and aluminium construction. This gives you uncompromising cookware of premium quality!

The CTX series has SCANPAN's durable non-stick coating, which is easy to clean and entirely free from PFOA and PFOS – cooking without the chemicals! The products in the CTX series are made up of 5 layers, each with their own unique function – such as steel for optimum durability and aluminium for even heat distribution.

Choose SCANPAN CTX for premium cookware!



# THE ULTIMATE DANISH COOKWARE

- ✓ Ovenproof up to 260° C
- $\checkmark$  Optimum and even heat distribution
- ✓ Fat-free frying on PFOA-free coating
- ✓ Patented non-stick surface tolerates metal tools
- ✓ Made and produced in Denmark
- $\checkmark$  The series is suitable for all cookers including induction







#### CTX FRY PAN

20 cm / base Ø 14,8 cm / 65002000 24 cm / base Ø 16,3 cm / 65002400 26 cm / base Ø 18,0 cm / 65002600 28 cm / base Ø 19,6 cm / 65002800 32 cm / base Ø 22,8 cm / 65003200





20 cm / base Ø 14,8 cm / 65002003 24 cm / base Ø 16,3 cm / 65002403 26 cm / base Ø 18,0 cm / 65002603 28 cm / base Ø 19,6 cm / 65002803

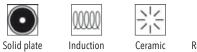




26 cm / base Ø 19,0 cm / 65102600 28 cm / base Ø 20,5 cm / 65102800

32 cm / base Ø 22,8 cm / 65103200













Dishwasher safe

# CTX CHEF PAN WITH LID

 $32~\mathrm{cm}$  / base Ø 22,8 cm / 65113200



## CTX SAUCEPAN WITH LID

1,8 | / 16 cm / base Ø 12,2 cm / 65231600 2,5 | / 18 cm / base Ø 14,5 cm / 65231800

3,5 l / 20 cm / base Ø 16,5 cm / 65232000

## CTX DUTCH OVEN WITH LID

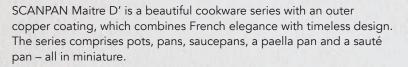
3,5 | / 20 cm / base Ø 16,2 cm / 65252000 4,8 | / 24 cm / base Ø 20,0 cm / 65252400 6,5 | / 26 cm / base Ø 22,4 cm / 65252600



## CTX WOK WITH RACK'N'STICKS

32 cm / base Ø 13,5 cm / 65303200





S C A N P A N<sup>®</sup>

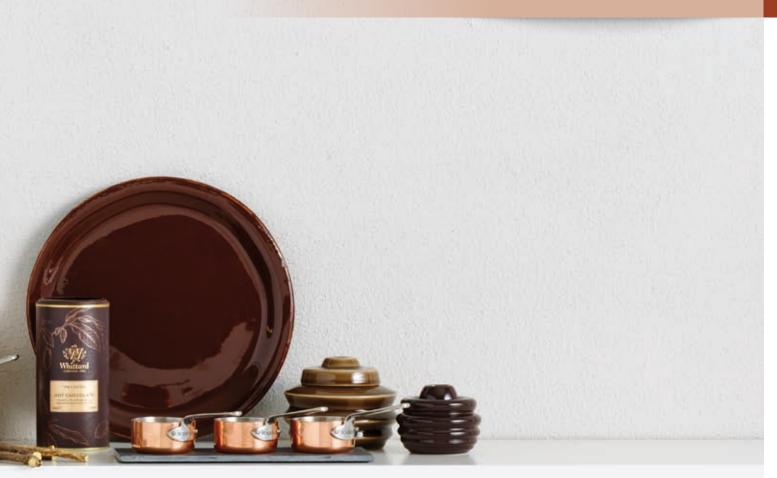
MAITRE D'

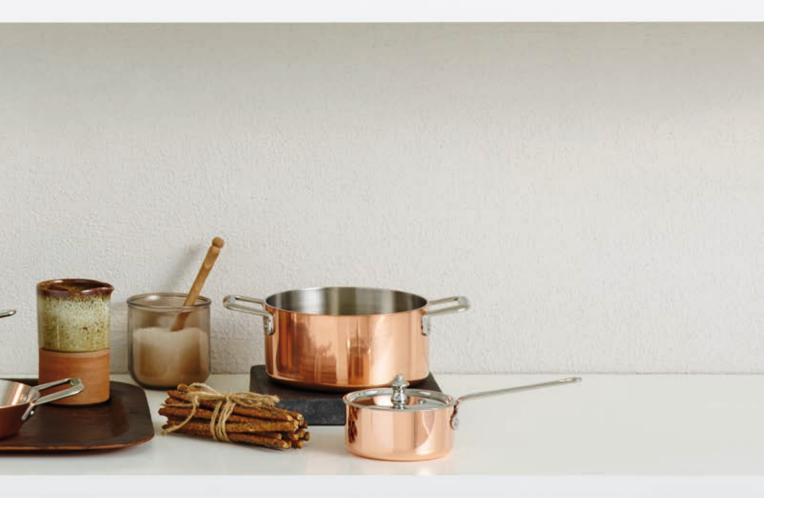
The Maitre D' series' construction in several layers means you are guaranteed a quick and even heat distribution, and excellent temperature control - whether sautéing vegetables, melting chocolate or making sauces.

SCANPAN Maitre D' comes with stainless steel handles, which are attached with rivets so they remain cool for longer. The series is made with an external copper coating, whose warm, chestnut shine not only looks great in the kitchen but also makes for decorative serving.

- Timeless and stylish multi-layer construction made in copper and stainless steel
- ✓ Made with an aluminium core for excellent user properties
- ✓ 18/10 stainless steel inside for maximum durability
- The external copper and stunning handles give an exclusive look
- ✓ Stainless steel handles stay cool for longer
- $\checkmark$  The handles are attached with strong stainless steel rivets
- $\checkmark$  This series is not suitable for induction

# STUNNING COPPER SERIES









## MAITRE D' MINI SAUTÉ PAN

16 cm / base Ø 14,2 cm / 77101600

### MAITRE D' MINI PAELLA PAN

16 cm / base Ø 10,4 cm / 77151600











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# MAITRE D' MINI SAUCEPAN

0,35 l / 10 cm / base Ø 8,5 cm / 77231000 0,6 l / 12 cm / base Ø 10,5 cm / 77231200 0,9 l / 14 cm / base Ø 11,8 cm / 77231400



## MAITRE D' MINI DUTCH OVEN

16 cm / base Ø 14,3 cm / 77251600







Maitre D' steel is a series of mini pans in steel. The series is made from polished stainless steel and can go straight from cooker to table.

The saucepans are elegant and versatile. This means you can use them for both stylish serving and multiple jobs in the kitchen. The saucepans are perfect for serving small dishes such as soufflé, garlic prawns or tapas.

The Maitre D' steel series comes with specially designed handles that remain cooler for longer – unlike the inside of the saucepans, where the combination of stainless steel and an aluminium core ensures fast, even heat distribution.

The Maitre D' steel works on all cookers. The steel ensures optimum durability and is also easy to clean.

- Elegant design the pans can go straight from cooker to table
- ✓ Multi-layer construction for fast, even heat distribution
- ✓ Stainless steel handles stay cool for longer
- ✓ 18/10 stainless steel inside for maximum durability
- External highly finished steel ensures fast heat distribution
- $\checkmark$  This series is suitable for all cookers including induction

# BEAUTIFUL SERIES IN STEEL







## MAITRE D' STEEL MINI SERVING PAN

9 cm / base Ø 9,3 cm / 11230900



### MAITRE D' STEEL MINI SAUCEPAN

0,35 | / 10 cm / base Ø 8,5 cm / 11231000 0,6 | / 12 cm / base Ø 10,5 cm / 11231200 0,9 | / 14 cm / base Ø 11,8 cm / 11231400



#### MAITRE D' STEEL MINI SAUCEPOT SET

3 pcs / 6 cm / base Ø 5,3 cm / 11000300 4 pcs / 9 cm / base Ø 9,3 cm / 11000400





### MAITRE D' STEEL MINI SAUTÉ PAN

16 cm / base Ø 13,5 cm / 11101600



### MAITRE D' STEEL MINI PAELLA PAN

16 cm / base Ø 10,4 cm / 11151600



### MAITRE D' STEEL MINI DUTCH OVEN

16 cm / base Ø 13,5 cm / 11251600

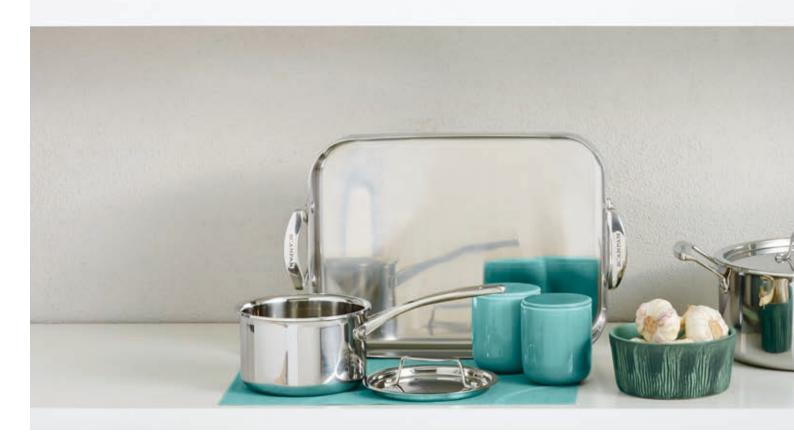




SCANPAN Fusion 5 is a beautifully designed kitchen series in steel. At first glance, the Fusion 5 is recognised for its sparkling, glassy exterior, but when you look closer you will discover a number of smart details that you will come to love every day.

The series comes with a drip-free rim and measurement units marked on the inside. It has a steel lid and handle in stainless steel, built to keep cool for longer. The series' 5 layers of aluminium and steel – not only with an aluminium core at the base, but also up the sides – ensure fast heat distribution and optimum use of heat! SCANPAN Fusion 5 works on all cookers.

In short, Fusion 5 is a brilliant cookware series. It's easy on the eye, and you save time when cooking and use less energy. Beautiful, effective and environment-friendly!



# THE SECRET'S IN THE CONSTRUCTION

- ✓ Danish design
- ✓ Ovenproof up to 260° C
- $\checkmark$  The rim is designed to pour without dripping
- $\checkmark$  5-layer construction of aluminium and steel provides fast, even heat distribution
- $\checkmark\,$  Aluminium core throughout the entire product also ensures excellent heat distribution up the sides

DID YOU SAY FOOD?

- $\checkmark$  Measurement units on the inside
- ✓ Light materials easy to handle
- ✓ This series is suitable for all energy sources including induction







20 cm / base Ø 14,2 cm / 74002000 24 cm / base Ø 16,4 cm / 74002400 26 cm / base Ø 19,4 cm / 74002600



### FUSION 5 SAUTÉ PAN WITH LID

3,1 | / 26 cm / base Ø 22,5 cm / 74102600 4,2 | / 30 cm / base Ø 24,2 cm / 74103000



#### FUSION 5 CHEF PAN WITH LID

32 cm / base Ø 24 cm / 74113200









#### **FUSION 5 SAUTEUSE**

18 cm / base Ø 11,2 cm / 74141800 20 cm / base Ø 12,5 cm / 74142000 22 cm / base Ø 15,6 cm / 74142200



#### **FUSION 5 ROASTER**

35x24 cm / base 31x23 cm / 74403500

#### FUSION 5 SAUCEPAN WITH LID

1,3 | / 14 cm / base Ø 24 cm / 74231400 2,0 | / 16 cm / base Ø 24 cm / 74231600 2,7 | / 18 cm / base Ø 24 cm / 74231800

3,7 | / 20 cm / base Ø 24 cm / 74232000







#### FUSION 5 DUTCH OVEN WITH LID

3,7 l / 20 cm / base Ø 14,2 cm / 74252000 5,2 l / 24 cm / base Ø 20,8 cm / 74252400

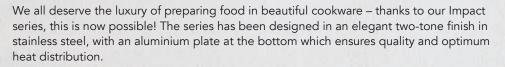


#### FUSION 5 STOCK POT WITH LID

7,6 | / 24 cm / base Ø 20,8 cm / 74502400







SCANPAN<sup>®</sup>

IMPACT

The Impact series has all of SCANPAN's core features – high quality, functional design, maximum performance – and has been designed for the modern consumer's demand for elegant, durable and user-friendly cookware in absolute top quality!

The kitchen series is made with a 6.4 mm thick sandwich base and an aluminium core, giving it a perfect heat-distributing base. The handles on Impact don't get hot, and the inside has useful measurement markers. The specially designed rim has been designed to pour without dripping. The Impact series works on all cookers.





# FOR DAILY USE YEAR AFTER YEAR

- $\checkmark$  Danish design
- ✓ Ovenproof up to 260° C
- ✓ Sturdy 6.4 mm sandwich base
- ✓ Inside polished surface of 18/10 stainless steel, which provides better durability
- $\checkmark$  Practical measuring units on the inside
- $\checkmark$  The rim has been designed to prevent drips when pouring
- ✓ Cast stainless steel handles, which stay cool for longer
- The series is suitable for all energy sources including induction





#### IMPACT FRY PAN

20 cm / base Ø 14,4 cm / 71002000 24 cm / base Ø 18,5 cm / 71002400 26 cm / base Ø 20,4 cm / 71002600 28 cm / base Ø 22,1 cm / 71002800



### IMPACT SAUTÉ PAN WITH LID

3,2 l / 28 cm / base Ø 26,4 cm / 71102800



#### IMPACT CHEF PAN WITH LID

32 cm / base Ø 25,3 cm / 71113200







20 cm / base Ø 18,2 cm / 71200000







#### IMPACT TAGINE

28 cm / 71352810 32 cm / 71353210

#### IMPACT ROASTER WITH RACK

42 x 26 cm / base 30 x 21 cm / 71422600







#### IMPACT WOK WITH LID

32 cm / base Ø 16,9 cm / 71303200

#### IMPACT SAUCEPAN WITH LID

1,2 | / 14 cm / base Ø 12,5 cm / 71231400 1,8 | / 16 cm / base Ø 14,3 cm / 71231600 2,5 | / 18 cm / base Ø 16,5 cm / 71231800



#### IMPACT DUTCH OVEN WITH LID

2,5 | / 18 cm / base Ø 16,6 cm / 71251800 3,2 | / 20 cm / base Ø 18,3 cm / 71252000 4,5 | / 22 cm / base Ø 20,3 cm / 71252200 4,8 | / 24 cm / base Ø 22,4 cm / 71252400







#### IMPACT STOCK POT WITH LID

7,2 | / 24 cm / base Ø 18,2 cm / 71502400 11,0 | / 26 cm / base Ø 18,2 cm / 71502600



#### IMPACT STEW POT WITH LID

5,0 | / 26 cm / base Ø 19,3 cm / 71552600 6,0 | / 28 cm / base Ø 21,4 cm / 71552800 8,5 | / 32 cm / base Ø 25,3 cm / 71553200

# IMPACT ASPARGUS POT WITH INSERT AND LID

4,5 l / 16 cm / base Ø 14,5 cm / 71160000







#### IMPACT MULTI POT SET WITH LID

7,2 | / 24 cm / base Ø 22,3 cm / 71240000



# IMPACT MULTI STEAMER INSERT WITH LID

16/18/20 cm / 71152000



IMPACT COOKWARE SET WITH LID

3 pcs: 712316, 712518, 712520 / 71070000





Damastahl is our exclusive series of luxury knives for the gourmet lover and passionate cook. The Damastahl series consists of elegant knives made from optimum quality.

A Damastahl knife is made following proud Samurai traditions of no less than 33 layers of highly refined steel. The knives have a stamped blade of premium quality and can therefore be extremely tempered. This means the knife is particularly sharp, and you get a knife that is extremely hard and durable. The steel is known for its beautiful changing damask-like moirée pattern and its unrivalled ability to stay sharp.

The black handle is cast around the blade's steel and treated so that bacteria and dirt do not collect in the grooves. The handle has been ergonomically designed and together with the blade, gives the knife a perfect balance, making it both safe and comfortable to work with. adda

- Japanese damask VG-10 steel ensures ultimate sharpness
- 33 layers with a steel core ensures maximum retention of sharpness
- Unique, conical whetted knife-edge
- Original Danish design of SCANPAN<sup>®</sup> quality
- The construction has perfect weight distribution and balance
- Ergonomic handle design provides a safe, comfortable grip
- ✓ Hardness: 60-62 Rockwell

# KITCHEN KNIVES FOR THE CONNOISSEUR







#### DAMASTAHL KNIFE BLOCK

With 6 knives / 90000700 Contains: 90100900 + 90201500 + 90402000 90551800 + 90952600 + 90352000

#### DAMASTAHL PARING KNIFE

9 cm / 90100900



DAMASTAHL UTILITY KNIFE



15 cm / 90201500



DAMASTAHL BONING KNIFE

15 cm / 90251500

DAMASTAHL CLEAVER

15 cm / 90301500

DAMASTAHL BREAD KNIFE

20 cm / 90352000





States (Sile)

# HE STREET

VG-10 Damascus Steel 90352000 - 8\*/20cm



#### DAMASTAHL CARVING KNIFE

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STANTAS

20 cm / 90402000

DAMASTAHL SLICING KNIFE

26 cm / 90452600





#### DAMASTAHL SANTOKU KNIFE GRANTON EDGE



VG-10 Damascus Steel

90352000 - 8\*/20cm

18 cm / 90551800



15 cm / 90901000

#### DAMASTAHL DIAMOND STEEL



26 cm / 90952600



Classic is SCANPAN's complete series of beautiful and functional kitchen knives. The knife's blade has been heat-hardened and made from forged stainless steel, which produces extremely robust knives. The series has a strong blade with a conically ground edge, which gives it an optimum cutting ability. The knives' oval handles have been constructed around the knife's angle, making the knife both strong and robust. 000000

The Classic kitchen knife series comprises a wide number of different knives, which have all been individually tested using the Rockwell<sup>®</sup> method, before being approved. This method ensures that the knife has the correct hardness through the entire tempering.

The knife's ergonomic handle is covered with a material (POM), which finishes tightly around the knife's metal parts, giving you a knife with a highly hygienic and easy-to-clean handle.

# KNIVES IN FULLY FORGED STEEL



- hardness is 56-57 Rockwell
- ✓ Original Danish design of SCANPAN<sup>®</sup> quality
- $\checkmark$  The construction has perfect weight distribution and balance
- ✓ Ergonomic handle design provides a safe, comfortable grip.
- ✓ Conically ground knife-edge in forged steel
- ✓ The blade is cut at a 30° angle



#### CLASSIC PEELER/BIRDS BEAK KNIFE

7,5 cm / 92100750

CLASSIC PARING KNIFE

9 cm / 92100900 11,5 cm / 92151200

CLASSIC UTILITY KNIFE

15 cm / 92201500

CLASSIC CARVING KNIFE

20 cm / 92402000

CLASSIC SLICING KNIFE

26 cm / 92452600



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## FORGED STEEL • HRC 56



CLASSIC BREAD KNIFE

20 cm / 92352000

15 cm / 92501500 20 cm / 92502000 26 cm / 92502600

# a serent

#### CLASSIC CLEAVER

12,5 cm / 92301250 15 cm / 92311500 19 cm / 92701900



- =:





12,5 cm / 92551200 18 cm / 92551800



15 cm / 92251500

CLASSIC BONING KNIFE

CLASSIC HAM SLICING KNIFE GRANTON EDGE

............

26 cm / 92602600

CLASSIC SOFT CHEESE KNIFE GRANTON EDGE



14 cm / 92061400

## FORGED STEEL • HRC 56

#### CLASSIC TOMATO & CHEESE KNIFE

14 cm / 92081400

CLASSIC CARVING FORK

92901000 With guard / 92901100

CLASSIC KITCHEN SHEARS

92710000

CLASSIC POULTRY SHEARS

92711000











#### CLASSIC SHARPENER

92700000





26 cm / 92952600

CLASSIC MEZZALUNA

17 cm / Mezzaluna / 92050000 17 cm / Mezzaluna with board / 92000150



# FORGED STEEL • HRC 56

#### CLASSIC CARVING SET

2 pcs / 92000200 Contains: 92402000 + 92901000





# CLASSIC PARING/CARVING/CHEFS KNIFE SET

3 pcs / 92000300 Contains: 92100900 + 92402000 + 92502000



Sharp, hand-formed knives are a must in the modern kitchen, all year round. And these "best-in-test" knives certainly make the cut! The sharp knife blade makes this knife an essential kitchen tool. The blade has a practical non-stick coating, making the knife really easy to clean.

The knives have perfect weight distribution and the beautiful curved handle is made from a soft-touch material, giving it a comfortable handle whenever you need to quickly and safely chop vegetables or fruit. To protect both you and the knife, each Spectrum knife comes with a handy removable blade guard.

There is always something special about SCANPAN's design, and the Spectrum knife series is no exception. Great for use in the kitchen and ideal for a picnic, BBQ etc.

- "Best in test" winner
- ✓ Meets stringent US FDA requirements
- Made in stainless steel with a non-stick surface treatment
- The handle is covered with soft-touch material
- ✓ Comes with practical blade guard

# SHARP SOFT-TOUCH KNIVES





### SPECTRUM BREAD KNIFE

18 cm / Black / 51359900



#### SPECTRUM CHEFS KNIFE

18 cm / Black / 51509900





And a constants

14 cm / Black / 51559900



### SPECTRUM UTILITY KNIFE

9 cm / Black / 51879900



#### SPECTRUM DOUBLE-SIDED PEELER

Black / 51119900



#### SPECTRUM SPREADER KNIFE

Black / 51169900







SCARPAR

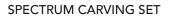
SPECTRUM CHEESE SLICER





Black / 51949900





2 pcs / Black / 51000299





3 pcs / Black / 51000399





#### SPECTRUM SALAD KNIVES

24 pcs in CDU / 6 colours / 51850800



## SPECTRUM PIZZA CUTTER

36 pcs in CDU / 6 colours / 51851100





36 pcs in desk CDU / 3 colours / 51852400





#### SPECTRUM UTILITY KNIVES

36 pcs in desk CDU / 3 colours / 51853300



### SPECTRUM CHEESE SLICERS

20 pcs in desk CDU / 4 colours / 51853700



#### SPECTRUM CUTTING BOARD

300 × 200 × 8 mm / Black / 51129900 345 × 230 × 8 mm / Black / 51139900 390 × 260 × 10 mm / Black / 51149900





#### SPECTRUM KNIFE BLOCK

White / 51018100 Midnight blue / 51018500 Fir green / 51018600 Red / 51019300 Blue / 51019500 Lime / 51019600 Black / 51019900



# SPECTRUM KNIFE BLOCK WITH KNIVES

White / With 4 black-white knives / 51018110 Contains: 51879981 + 51559981 + 51339981 + 51509981 + 51018100

White / With 4 black knives / 51018111 Contains: 51879900 + 51559900 + 51359900 + 51509900 + 51018100

Black / With 4 black knives / 51019910 Contains: 51879900 + 51559900 + 51359900 + 51509900 + 51019900





#### SPECTRUM KITCHEN ESSENTIALS SET

3 pcs / Blue, red and black / 51001200 3 pcs / Black / 51001299





6 pcs / 6 colours / 51900805 6 pcs / Black / 51900899



#### SPECTRUM STEAK KNIFE SET

6 pcs / 6 colours / 51000805 6 pcs / Black / 51000899 6 pcs / Black + steel / 51000890







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