

Product Catalogue 2022

PRODUCT CATALOGUE 2022

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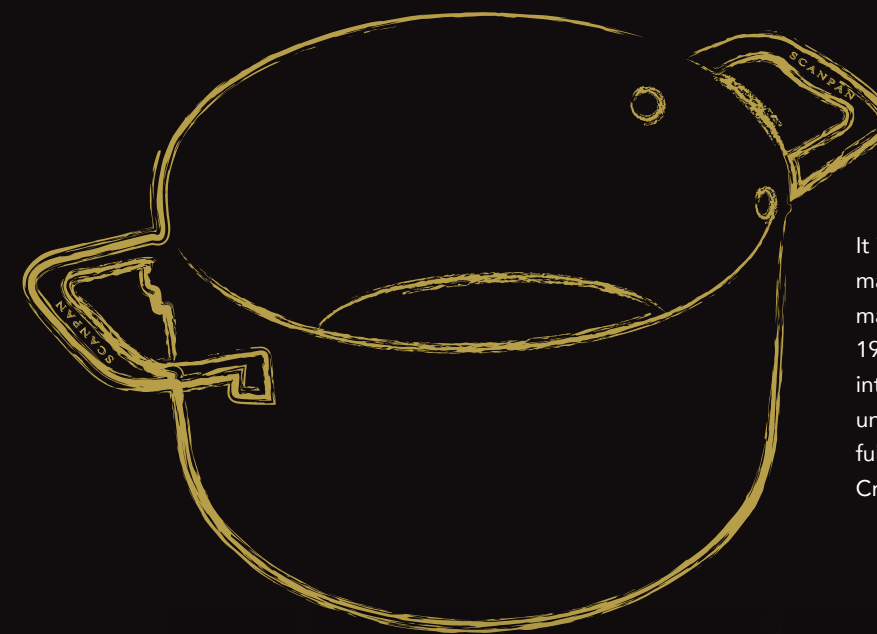
SCANPAN



For the love of good food



The joy of preparing a meal for loved ones has always been our driving force. **To make an effort**, to be creative, to select the best ingredients, to plan, prepare and serve. And together **let the senses run riot**. Whether it's a simple and easy everyday dish or a sophisticated banquet.

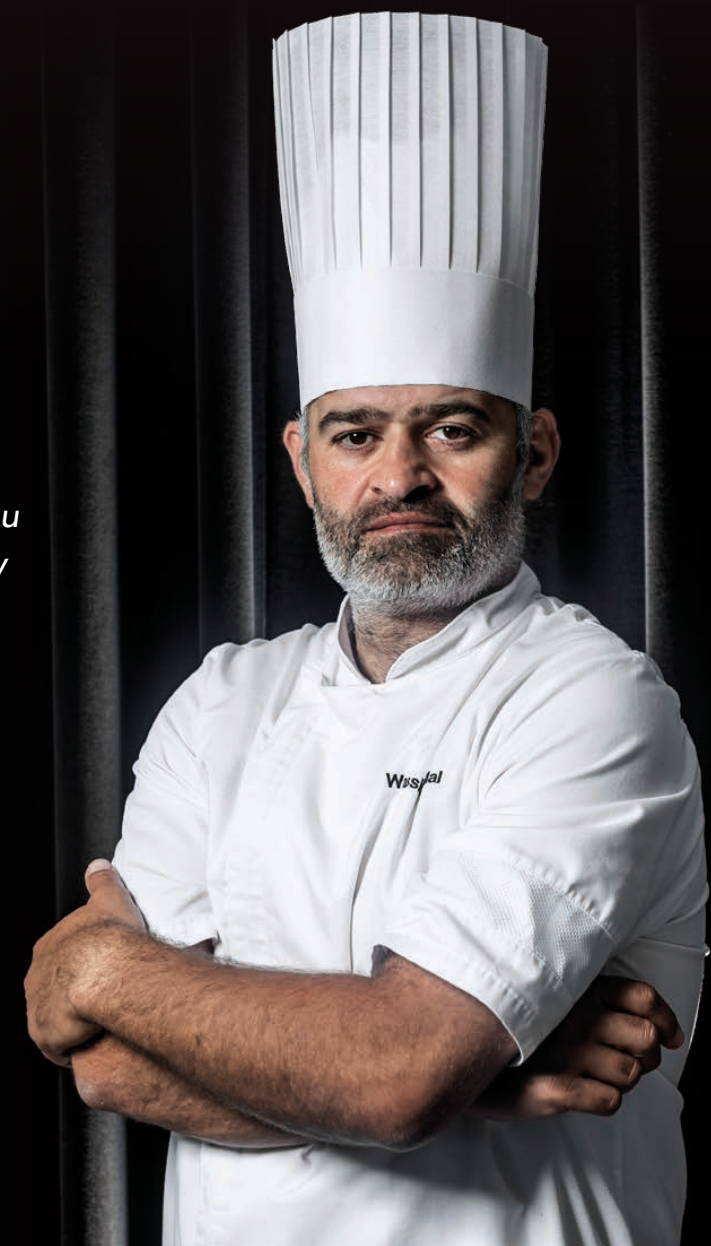


It is the same fundamental driving force that has made SCANPAN one of the **world's leading** manufacturers of cookware for decades. From the 1950s, when the first aluminium buckets came into being at the factory in Djursland, Denmark until today, where we develop and produce a full range of cookware and kitchen articles. Created **for the love of good food**.

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If it's no good, you won't find it in my kitchen!

WASSIM HALLAL
Restaurant Frederikshøj,
Denmark

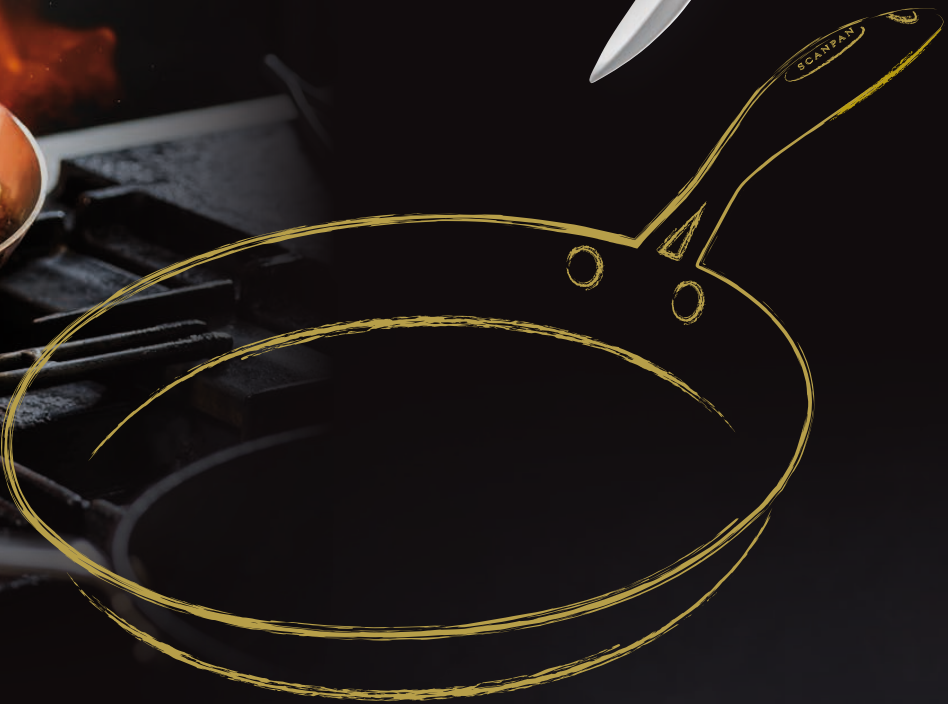




Over the years, we have expanded our range and always with respect for the fundamental SCANPAN values and standards. And it goes without saying that when good craftsmanship has been SCANPAN's DNA for more than 60 years and runs deep in our approach to production and product development, we need to place **even higher demands**, when we leave the task to external partners.



Before a kitchen utensil is given our stamp of **approval**, we review the entire production flow, ensuring that quality requirements, environmental and working conditions fully meet the same high standards that we have complied with and refined for decades at the SCANPAN factory in Denmark.



Our **carefully** selected partners and factories outside Denmark are committed to following instructions in quality manuals, detailed specifications of materials, item thicknesses and finishes.

In formal terms, all our suppliers are also bound by SCANPAN's *Code of Conduct*, which ensures that everyone meets our standards and requirements in responsible business conduct: **Working conditions, safety, environment, health and quality.**





Danish

CRAFTSMANSHIP



A traditional craft performed by experienced human hands.

That's it in a nutshell. With deep roots in traditional craft techniques, SCANPAN supplies hand-made kitchenware all over the world. Direct from our own factory in Denmark.

Recycled aluminium is melted and poured by hand into a mould, after which the pan or saucepan is pressure-cast with 250 tonnes of pressure. This **unique casting technique** ensures even heat distribution, making the kitchenware a sheer pleasure to work with in the kitchen.

High quality and standards don't come by themselves - these require human experience and expertise. Many of the team who work in SCANPAN's production hall have **worked here for 20 years** and therefore have valuable experience and understanding of the production methods and quality control.



Danish kitchenware, globally recognised

***In a small country in the far north, lies a company that makes kitchenware.
Kitchenware made using special casting methods.***

Excellent craftsmanship, a meticulous choice of materials, diligence, perseverance and the characteristic Nordic style are just some of the elements that make up our proud traditions, which we have carefully expanded and developed over the past six decades.

Just as when you indulge your guests or pick a great recipe and find the finest ingredients, we make every effort to make the perfect frying pan or saucepan (every single product in fact) in our ever-expanding range of tried and tested kitchenware.

Every single item **passes through eight pairs of human hands**, before being dispatched from our factory. It is this process, among other things, that enables us to stand by our promise that you will never be disappointed when you use your SCANPAN kitchenware.

Kitchenware from SCANPAN is born in Denmark and **sold all over the world.**



Two coatings

– one is exquisite, the other quite extraordinary

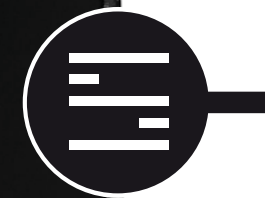
SCANPAN is known all over the world for manufacturing cookware of the highest quality.

Our non-stick coatings are market leaders. We work hard to retain this position every single day.

Product development occurs in *close collaboration with award-winning chefs*. Our technical specialists are continuously testing our products.

The need to constantly strive towards improving even the best solutions lies deep in our family-owned company's DNA.

This results in *world-class cookware*, with non-stick coatings that are recognised and preferred by the most uncompromising chefs and culinary enthusiasts.



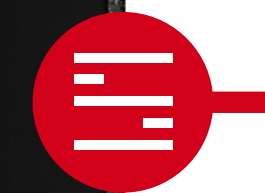
STRATANIUM®
NONSTICK WITHOUT COMPROMISE

With the introduction of our Stratanium coating three years ago, once again SCANPAN broke the boundaries of what a non-stick coating can do. We managed to develop a surface coating that combines an impressive **release effect, durability and unique frying properties**.

With Stratanium you don't need to use oil or fat when frying. Nor to reach the exact degree of crispiness and browning.

With Stratanium, there is no need to worry about which utensils you use. The solid coating **even allows the use of metal utensils**.

And cleaning has never been easier.



STRATANIUM®+
NONSTICK WITHOUT COMPROMISE

With Stratanium+ non-stick coating, you get all the great features from Stratanium – **and more**.

Chefs and food enthusiasts demand something extra. They hand-pick the best. This applies to everything that helps create the end result on the plate, not least the kitchen equipment.

Stratanium+ non-stick coating has been developed for them in several ways:

Flavour: The slightly rough surface is optimised to give the best cooking result. For example, you'll be able to achieve more crispiness when frying than with any other coating.

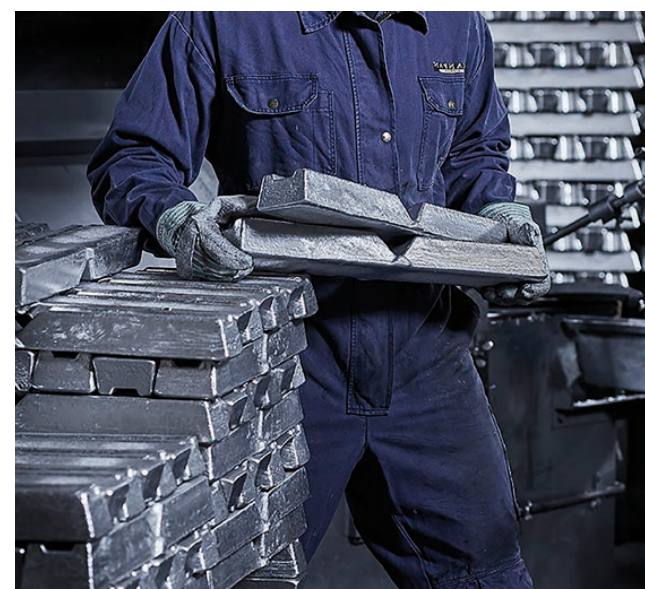
Durability: Frequent cooking wears down your kitchen equipment. That's why we have made the Stratanium+ non-stick coating extra durable and thereby increased the kitchen equipment's lifetime.

Releasability: Stratanium+ gives optimum food release. Food doesn't stick and cleaning is quick and easy.

Stratanium+ has been tested and approved by professional chefs.



SCANPAN



SCANPAN – the sustainable choice

Throughout SCANPAN's long history, we have always strived to find new and **intelligent production methods**, combining innovative forms of production and new recycling technologies with classic values.

Our uncompromising focus on quality **greatly increases the lifetime** of a SCANPAN pot or pan, limiting the overall resource consumption.

Furthermore, the **long lifetime** of SCANPAN products contributes significantly to our strong environmental profile.

SCANPAN cookware is **made of recycled aluminium** (for example, soda or beer cans), reprocessed as quality alloy and adapted to meet our uncompromising quality requirements.

The fact that production always uses recycled aluminium has **from its infancy** made SCANPAN a sustainable choice.

All these elements combined make SCANPAN **the sustainable choice**.

Environmentally responsible methods and materials are the core of our corporate green profile **striving every day to leave a minimal ecological footprint**.



There is no planet B!

TechnIQ

Crafted by chefs



We have redefined cookware – in cooperation with professional chefs. Based around experiences from the professional kitchen and the chefs' passion for gastronomy, we have rethought geometry and angles. The TechnIQ series is born with the purpose of meeting all the requirements a professional chef has of their most important tools.

The TechnIQ series is known by the completely new design. And then there's the new non-stick coating, Stratanium+, which is revolutionary in itself.

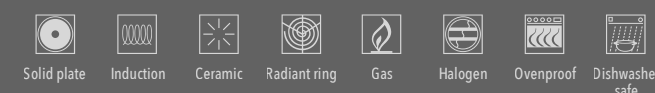
With a fundamentally new technology, we have succeeded in creating a surface that surpasses all previous ones when it comes to hardness, and therefore strength and durability, while still retaining a perfect food-release and being exceptionally easy to clean.

Professional chefs really put the frying properties to the test. And the reviews of the new Stratanium+ coating are clear: SCANPAN has succeeded in combining improved releasability with frying properties that meet the chefs' and all kitchen enthusiasts' highest requirements.



WHY TECHNIQ?

- Commercial grade Stratanium®+ non-stick put to the test by professional chefs
- Chef crafted cookware developed from the ground up
- Unsurpassed strength and durability
- Exceptional release and searing
- Remarkably easy to clean
- Ovenproof up to 260°C, incl. lid
- Fat-free frying
- Made in Denmark (except accessories)



MADE IN DENMARK



The Modern Skillet
22 cm | 54002200
26 cm | 54002600
30 cm | 54003000



The Bistro
3.7 L / 26 cm | 54082608



The Wok
30 cm | 54303000



Egg Poacher
26 cm, 6 cups | 54300100
Insert for the Bistro



Glass lid
22 cm | 41902200
26 cm | 41902600
30 cm | 41903000



The Square glass lid
28 x 28 cm | 41902803 fits 54403200
33 x 33 cm | 41903203 fits 54403600



The Windsor
2.8 L / 22 cm | 54232208



The Giant Braiser
5.5 L / 30 cm | 54203008



The Square
28 x 28 cm | 54403200
33 x 33 cm | 54403600



Fry basket
20 cm | 54300300 fits the 6.8 L Stockpot
28 cm | 54300400 fits the Giant Braiser



The Square rack
23.5 x 23.5 cm | 41322800 fits 54403200
27 x 27 cm | 41323200 fits 54403600



Stockpot
4 L / 22 cm | 54252200
6.8 L / 22 cm | 54502200



Steamer insert
26 cm | 54300200
Insert for the Bistro



RECOMMENDED *by chefs*



Selecting the best for
our state-of-the-art
kitchen!

Ronny Emborg

RONNY EMBORG
Restaurant Atera, New York City



HaptIQ

For those seeking the sublime
in their kitchen



The new HaptIQ series from SCANPAN is thoroughbred cookware for the discerning and demanding. It is for those seeking the sublime in their kitchen, and who love design details that are coupled with an elegant and exclusive look.

The sleek, polished surfaces give the series a unique look, bringing energy and class to your kitchen. The series is also decorative and easy on the eye, when pots and pans are on display in the kitchen between use.

HaptIQ has all you need for your kitchen – frying pans, pots, pans, wok. And the entire range can be used on all heat sources, including induction. The frying structure is a composite five-layer construction, all of which contribute to the cooking equipment's strength and characteristics. A steel layer increases durability and makes the cooking equipment suitable for induction, while an aluminium core contributes to optimal heat distribution.

HaptIQ was created with the revolutionary Stratanium+ non-stick coating, developed by SCANPAN. Stratanium+ is – in addition to its unrivalled hardness and durability – known for its alternative 'crispness' and 'crackling' sound, when you fry and brown your food.



WHY HAPTIQ?

- Commercial grade Stratanium®+ non-stick put to the test by professional chefs
- Unsurpassed strength and durability
- Exceptional release and searing
- Remarkably easy to clean
- Multilayer construction for optimum cooking results
- Ovenproof up to 260°C, incl. lid
- Fat-free frying
- Made in Denmark



MADE IN DENMARK



Fry pan
20 cm | 6001002000
24 cm | 6001002400
26 cm | 6001002600
28 cm | 6001002800
32 cm | 6001003200



Fry pan in sleeve
20 cm | 6001002003
24 cm | 6001002403
26 cm | 6001002603
28 cm | 6001002803
32 cm | 6001003203



Sauté pan with glass lid
2.5 L / 28 cm | 6001102800



Chef pan with glass lid
4.8 L / 32 cm | 6001113200



Deep sauté pan with glass lid
3.7 L / 26 cm | 6001082600



Wok
32 cm | 6001303200

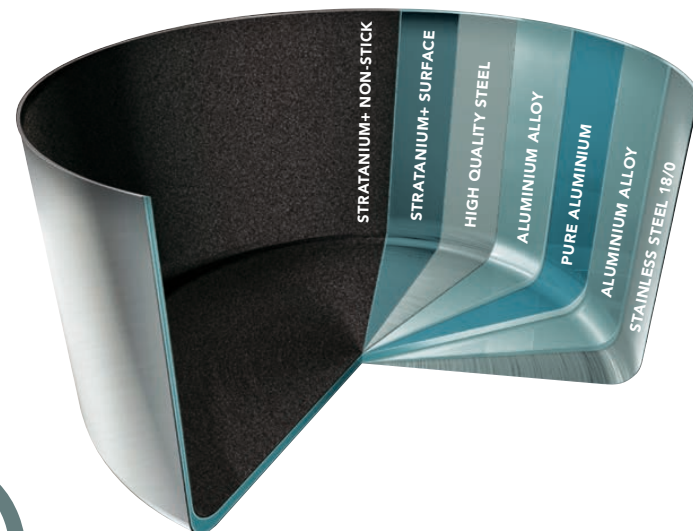


Saucepan with glass lid
1.8 L / 16 cm | 6001231600
2.5 L / 18 cm | 6001231800



Dutch oven with glass lid
3.5 L / 20 cm | 6001252000
4.8 L / 24 cm | 6001252400
6.5 L / 26 cm | 6001252600

EFFICIENT MULTI-LAYER CONSTRUCTION



HAPTIO

RECOMMENDED *by chefs*



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My ambition requires
the best equipment!

Thomas Sjögren

THOMAS SJÖGREN
Skäret Krog & Pianobar, Sweden

HaptIQ

CTX Ultimate Danish cookware



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.

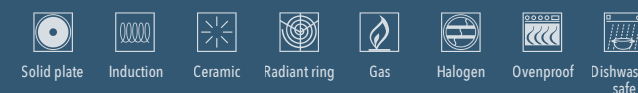
The CTX series has SCANPAN's patented Stratanium non-stick coating. The products in the CTX series are made up of 5 layers, each with their own unique function – such as steel for optimum durability and aluminium for even heat distribution.

Choose SCANPAN CTX for premium cookware.



WHY CTX?

- Stratanium® non-stick surface tolerates metal utensils
- Suitable for all cookers
- Optimum and even heat distribution
- Ovenproof up to 260°C, incl. lid
- Fat-free frying
- Made in Denmark





Fry pan

20 cm | 65002000
24 cm | 65002400
26 cm | 65002600
28 cm | 65002800
32 cm | 65003200



Fry pan in sleeve

20 cm | 65002003
24 cm | 65002403
26 cm | 65002603
28 cm | 65002803
32 cm | 65003203



Sauté pan with glass lid

2.25 L / 26 cm | 65102600
2.5 L / 28 cm | 65102800
4.5 L / 32 cm | 65103200



Chef pan with glass lid

4.8 L / 32 cm | 65113200



Deep sauté pan with glass lid

3.7 L / 26 cm | 65082600



Wok

32 cm | 65303200



Saucepan with glass lid

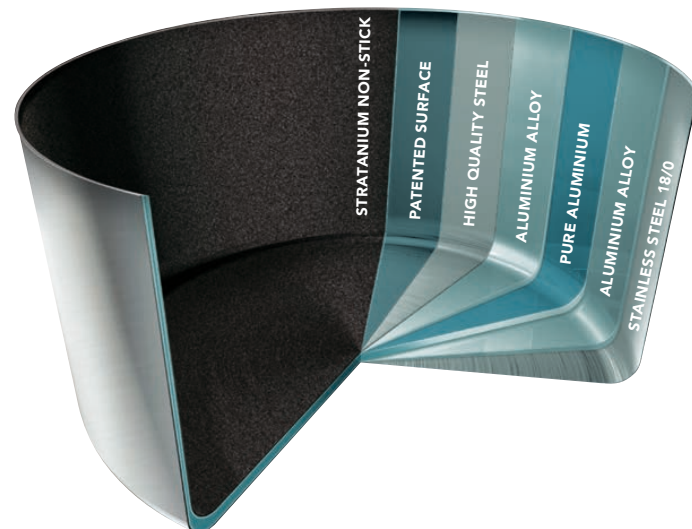
1.8 L / 16 cm | 65231600
2.5 L / 18 cm | 65231800
3.5 L / 20 cm | 65232000



Dutch oven with glass lid

3.5 L / 20 cm | 65252000
4.8 L / 24 cm | 65252400
6.5 L / 26 cm | 65252600

EFFICIENT MULTI-LAYER CONSTRUCTION



RECOMMENDED *by chefs*

“
The best for our guests!”




LASSE KOCH | MICHAEL KOCH
Brødrene Koch, Denmark

Pro IQ

Danish design and professional performance



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 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°C.



WHY PRO IQ?

- Stratanium® non-stick surface tolerates metal utensils
- Suitable for all cookers
- Robust – designed for the professional kitchen
- Hand-cast in aluminium – stays even
- Ovenproof up to 260°C, incl. lid
- Fat-free frying
- Recycled aluminium – for a cleaner environment
- Made in Denmark



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher safe



Fry pan

20 cm | 68002000
24 cm | 68002400
26 cm | 68002600
28 cm | 68002800
32 cm | 68003200



Fry pan in sleeve

20 cm | 68002003
24 cm | 68002403
26 cm | 68002603
28 cm | 68002803
32 cm | 68003203



Grill pan

27 x 27 cm | 68062700
27 x 27 cm | 68062703 (in sleeve)



Sauté pan with glass lid

2.2 L / 26 cm | 68102600
2.4 L / 28 cm | 68102800
3.6 L / 32 cm | 68103200



Chef pan with glass lid

4.0 L / 32 cm | 68113200



Wok

32 cm | 68303200



Saucepan with glass lid

1.8 L / 18 cm | 68231800
2.5 L / 20 cm | 68232000



Dutch oven with glass lid

3.2 L / 20 cm | 68252000
4.8 L / 24 cm | 68252400
6.5 L / 26 cm | 68252600



RECOMMENDED *by chefs*

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We challenge ourselves daily to develop new menus – it requires the best equipment!

K. Toft-Hansen

KENNETH TOFT-HANSEN
Svinkløv Badehotel, Denmark

Pro IQ

Classic

The classic choice for daily use



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 will not date and is suitable for everyday use – year after year!

The series is made in Denmark and has our unique Stratanium® non-stick coating, which is extremely robust and easy to clean. The Classic series is made from hand-cast recycled aluminium – because we have a high regard for people and the environment.

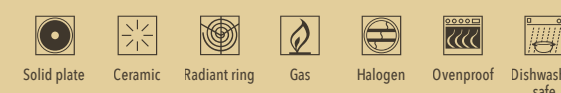
Aluminium is a light material, making the series easy to handle. The base on the Classic series is especially designed to ensure even heat distribution as well as unique cooking and frying properties. The series is ovenproof up to 260°C, providing numerous user options.

Use Classic next time you are frying, boiling or baking – for a perfect result!



WHY CLASSIC?

- Stratanium® non-stick surface tolerates metal utensils
- Specially designed for ceramic and gas cookers
- Hand-cast in aluminium – stays even
- Ovenproof up to 260°C, incl. lid
- Fat-free frying
- Recycled aluminium – for a cleaner environment
- Patented handle locking system
- Made in Denmark





Fry pan
20 cm | 20001200
24 cm | 24001200
26 cm | 26001200
28 cm | 28001200
32 cm | 32001200



Fry pan in sleeve
20 cm | 20001203
24 cm | 24001203
26 cm | 26001203
28 cm | 28001203
32 cm | 32001203



Sauté pan in sleeve
2.0 L / 24 cm | 24101203
2.5 L / 26 cm | 26101203
3.0 L / 28 cm | 28101203



Wok
32 cm | 32301200



Wok sauteuse – Stir-Fry
24 cm | 24351200



Saucepan with glass lid
1.0 L / 16 cm | 10001200
1.8 L / 18 cm | 15001200
3.0 L / 20 cm | 25001200



Sauté pan with glass lid
1.3 L / 20 cm | 20101200
2.0 L / 24 cm | 24101200
2.5 L / 26 cm | 26101200
3.0 L / 28 cm | 28101200



Deep sauté pan with glass lid
3.7 L / 26 cm | 26081200



Chef pan with glass lid
4.0 L / 32 cm | 32151200



Dutch oven with glass lid
3.25 L / 20 cm | 30001200
4.8 L / 24 cm | 40001200
6.5 L / 26 cm | 60001200



Low sauce pot with glass lid
4.0 L / 26 cm | 26201200



Stew pot with glass lid
7.5 L / 32 cm | 32501200



Grill pan
27 x 27 cm | 27301200



Square grill griddle
28 x 28 cm | 42301200



Stove top grill
44 x 24 cm | 47231200



Rack for roasting pan
(For 30321200) 26 x 19 cm | 30328000
(For 35321200) 31 x 24.5 cm | 35328000
(For 40321200) 35 x 30 cm | 40328000



Glass lid in sleeve
16 cm | 16001212
18 cm | 18001212
20 cm | 20001212
24 cm | 24001212
26 cm | 26001212
28 cm | 28001212
32 cm | 32001212



Glass lid
36 cm | 36908000



Omelette/crepe pan
25 cm | 42251200



Puff dumpling pan
9 pcs | 90001203



Roasting pan
3.25 L / 34 x 22 cm | 30321200
5 L / 39 x 27 cm | 35321200
7.75 L / 44 x 32 cm | 40321200



Glass lid
28 x 28 cm | 28280001

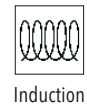


Glass lid in sleeve
(For 30321200) 29 x 21 cm | 30321212
(For 35321200) 35 x 26 cm | 35321212



Lid knob set
222002

Induction



Induction



Fry pan

20 cm | 53002000
24 cm | 53002400
26 cm | 53002600
28 cm | 53002800
32 cm | 53003200



Fry pan in sleeve

20 cm | 53002003
24 cm | 53002403
26 cm | 53002603
28 cm | 53002803
32 cm | 53003203



Grill pan

27 x 27 cm | 53062700



Wok

32 cm | 53303200



Sauté pan with glass lid

24 cm | 53102400
28 cm | 53102800



Saucepan with glass lid

1.8 L / 18 cm | 53231800
3.0 L / 20 cm | 53232000



Dutch oven with glass lid

3.25 L / 20 cm | 53252000
4.8 L / 24 cm | 53252400
6.5 L / 26 cm | 53252600



Low sauce pot with glass lid

4.0 L / 26 cm | 53202600



Stew pot with glass lid

6.0 L / 28 cm | 53552800
7.5 L / 32 cm | 53553200

New



Classic tools

High quality kitchen tools



Turner

34 cm | 52501003



Ladle

32 cm | 52501103



Skimmer

35 cm | 52501203



Serving spoon

32 cm | 52501303



Slotted spoon

32 cm | 52501403



Pasta spoon

32 cm | 52501503



Whisk w. silicone

22 cm | 52501603
30 cm | 52501703



Whisk, steel

30 cm | 52502203



Strainer

15 cm | 52501803
20 cm | 52501903



Potato masher

28 cm | 52502003



Tweezer/pincer

30 cm | 52502103



Serving spoon w. silicone

32 cm | 52502303



Turner w. silicone

34 cm | 52502403



Classic

Classic knives

High quality knives



WHY CLASSIC KNIVES?

- Tested and rated *Excellent*
- Optimum and enduring cutting performance
- Superb weight distribution and balance
- Ergonomic handle provides a comfortable and secure grip
- Made of German knife steel of the highest quality
- Blade optimally tempered to hardness rating of 56
- 26° sharpening angle



Paring / Vegetable knife
9 cm | 92100900
11.5 cm | 92151200



Utility knife
15 cm | 92201500



Tomato-/cheeseknife
14 cm | 92081400



Boning knife
15 cm | 92251500



Carving knife
20 cm | 92402000



Baguette / salami knife
14 cm | 92341400



Bread knife
20 cm | 92352000



Chef's knife
15 cm | 92501500
20 cm | 92502000



Santoku knife with grooves
12.5 cm | 92551200
18 cm | 92551800



Carving fork
92901000



Chinese cleaver
16 cm | 92311500



Sharpening steel
25 cm | 92972500



Diamond sharpening steel
25 cm | 92982500



Sharpener
92700000



Sharpener
92700100



Kitchen shears
92710000



Poultry shears
92711000



Carving set
2 pc | 92000200



Santoku knife set
2 pc | 92000212



Paring / Chef's knife set
2 pc | 92000210

New



Classic



Knife block, Beech
6 pcs | 92000600



Knife block, Oak
6 pcs | 92030700



Knife block Kalø, Oak
6 pcs | 92030600

New



Knife block Kalø, Black ash
6 pcs | 92030620

New



3-pc Chef set
92001800



Knife set with magnet
6 pc | 92020600



Knife magnet
38.5 cm | 91944000



Steak knives
6 pcs | 92000800



Fork set
6 pcs | 92900800



Texas steak set
4 pcs | 92890800



Bamboo cutting board
35 x 26 cm | 93603503
50 x 30 cm | 93605003



Bamboo chopping board
30 x 30 x 4 cm | 93603003
50 x 30 x 4 cm | 93605503



Bamboo serving board
53 x 18 cm | 93605303
65 x 20 cm | 93606503



Wood oil with pump
150 ml (12 bottles) | 99990009



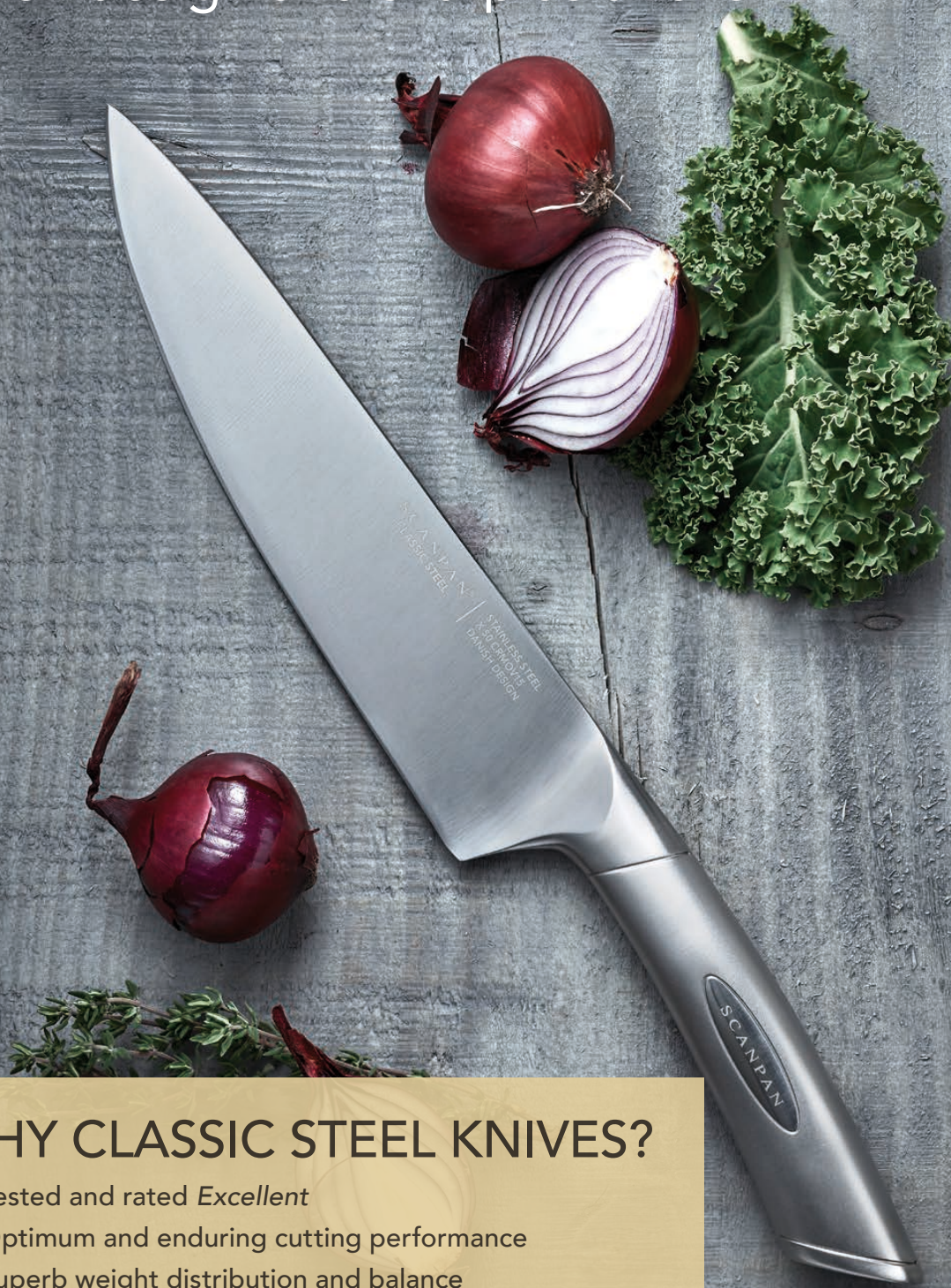
Trivet with magnet
Ø18 cm | 93591803



Trivet with magnet in display
8 pcs | Ø18 cm | 93591810

Classic Steel knives

Sleek design and sharp as a razor



WHY CLASSIC STEEL KNIVES?

- Tested and rated *Excellent*
- Optimum and enduring cutting performance
- Superb weight distribution and balance
- Crafted from the finest grade German stainless steel
- Tempered and hardened to perfection
- Hardness rating 56
- Ergonomic handle provides a comfortable and secure grip
- 26° sharpening angle



Paring / Vegetable knife
9 cm | 9001100900
11.5 cm | 9001151200



Utility knife
15 cm | 9001201500



Carving knife
20 cm | 9001402000



Bread knife
20 cm | 9001352000



Chef's knife
20 cm | 9001502000



Santoku knife with grooves
12.5 cm | 9001551200
18 cm | 9001551800



Chinese cleaver
16 cm | 9001311600



Carving fork
15 cm | 9001901500



Knife set
3 pcs | 9001001800



Knife block, DECO
7 pcs | 9001030700



Knife block, KALØ
6 pcs | 9001060600

Classic

Maitre D'

Luxury and aesthetics



SCANPAN Maitre D' is a beautiful cookware series with an outer copper coating, which combines French elegance with timeless design.

The multi-layer construction of the Maitre D' series 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 so they remain cool for longer. The series is made with a copper exterior coating, whose warm, chestnut shine not only looks great in the kitchen but also makes for decorative serving.



WHY MAITRE D'?

- Timeless and stylish design
- For cooking, baking and serving
- Efficient multi-layer construction
- Aluminium core for excellent heat distribution
- 18/10 stainless steel inside for maximum durability
- The copper exterior and steel handle give an exclusive look



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof

Copper



Mini sauté pan
0.75 L / 16 cm | 77101600



Mini paella pan
16 cm | 77151600



Mini dutch oven with steel lid
1.5 L / 16 cm | 77251600



Saucepan with steel lid
0.35 L / 10 cm | 77231000
0.6 L / 12 cm | 77231200
0.9 L / 14 cm | 77231400



Mini saucepan set
incl. slate plate
6 cm | 77000301



Roasting pan
5.5 L / 35 x 24 cm | 77403500



Copper and steel cleaner
120 ml (12 bottles) | 99990002

Induction



Fry pan
24 cm | 12002400
26 cm | 12002600
28 cm | 12002800 — **New**



Sauté pan
2.3 L / 24 cm | 12012400 — **New**
2.5 L / 26 cm | 12012600



Sauteuse
2.0 L / 20 cm | 12142000



Saucepan
1.5 L / 16 cm | 12231610



Dutch oven
3.5 L / 20 cm | 12232010



Steel lid
16 cm | 12901603
20 cm | 12902003
24 cm | 12902403 — **New**



Maitre D'

Maitre D' knives

Knives for the connoisseur



WHY MAITRE D' KNIVES?

- Beautifully designed, high-quality knives
- Special ice-hardening and tempering process for optimum strength, sharpness and corrosion resistance
- High-quality German knife steel – hardness rating 56-57
- Comfortable handle in strong, black pakka wood that repels water without absorbing moisture
- Drop shaped handle design
- Perfect weight and balance



Paring knife
8 cm | 97100800



Utility knife
15 cm | 97201500



Asian paring knife
12.5 cm | 97501300



Santoku knife
16.5 cm | 97551600



Carving knife
20.5 cm | 97402000



Chef's knife
22 cm | 97502300



Bread knife
23 cm | 97352100



Ham/salmon slicing knife
26 cm | 97602600



Carving set
2 pc | 97000200



Asian knife set
3 pcs | 97010500



Knife block
With 6 knives | 97010600
For 6 knives | 97010700



Knife magnet, oak
42 cm | 97814200



Carving board, oak
39.5 x 25 cm | 97804000
49.5 x 30 cm | 97805000



Serving board, oak
58.5 x 20 cm | 97805900



Salt and pepper mill set, oak
18 cm | 97811800



Mortar w. pestle, iron/oak
Ø 10 cm | 97811000



Wood oil with pump
150 ml (12 bottles) | 99990009

Fusion 5

The secret is in the construction



SCANPAN Fusion 5 is a beautifully designed kitchen series in steel. At first glance, the Fusion 5 is recognised for its sparkling, glossy 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!



WHY FUSION 5?

- Efficient multi-layer construction
- Aluminium core throughout the entire product – ensures excellent heat distribution up the sides
- Rim designed to prevent dripping
- Practical measuring units on the inside
- Ovenproof up to 260°C
- 18/10 stainless steel inside for maximum durability
- Suitable for all cookers



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher
safe



For the love of good food



Fry pan in sleeve
20 cm | 74002003
24 cm | 74002403
26 cm | 74002603
28 cm | 74002803



Sauté pan with steel lid
3.0 L / 26 cm | 74102600



Chef pan with steel lid
4.7 L / 32 cm | 74113200



Sauteuse without lid
1.3 L / 18 cm | 74141800
1.8 L / 20 cm | 74142000
2.7 L / 22 cm | 74142200



Roasting pan
5.5 L / 35 x 24 cm | 74403500



Saucepan with steel lid
1.3 L / 14 cm | 74231400
1.9 L / 16 cm | 74231600
2.7 L / 18 cm | 74231800



Dutch oven with steel lid
3.7 L / 20 cm | 74252000
5.0 L / 24 cm | 74252400



Stock pot with steel lid
7.6 L / 24 cm | 74502400



Impact

For daily use year after year



We all deserve the luxury of preparing food in beautiful cookware – thanks to our Impact series, this is now possible! The series has been designed in an elegant two-tone finish in stainless steel, with an aluminium plate at the bottom which ensures quality and optimum heat distribution.

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 6.4mm 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.



WHY IMPACT?

- Practical measuring units on the inside
- Rim designed to prevent dripping
- Sturdy 6.4mm sandwich base
- Ovenproof up to 260°C, incl. lid
- 18/10 stainless steel inside for maximum durability
- Suitable for all cookers





Fry pan in sleeve
20 cm | 71002003
24 cm | 71002403
26 cm | 71002603
28 cm | 71002803



Sauté pan with glass lid
3.2 L / 28 cm | 71102800



Chef pan with glass lid
4.5 L / 32 cm | 71113200



Wok with glass lid
32 cm | 71303200



Egg poacher set with glass lid
20 cm | 71200000



Tagine
3.2 L / 28 cm | 71352810
4.0 L / 32 cm | 71353210



Roaster with rack
5 L / 43 x 28 cm | 71422600



Asparagus pot with insert and glass lid
4.5 L / 16 cm | 71160000



Saucepan with glass lid
1.2 L / 14 cm | 71231400
1.8 L / 16 cm | 71231600
2.5 L / 18 cm | 71231800



Dutch oven with glass lid
2.5 L / 18 cm | 71251800
3.2 L / 20 cm | 71252000
4.5 L / 22 cm | 71252200
4.8 L / 24 cm | 71252400



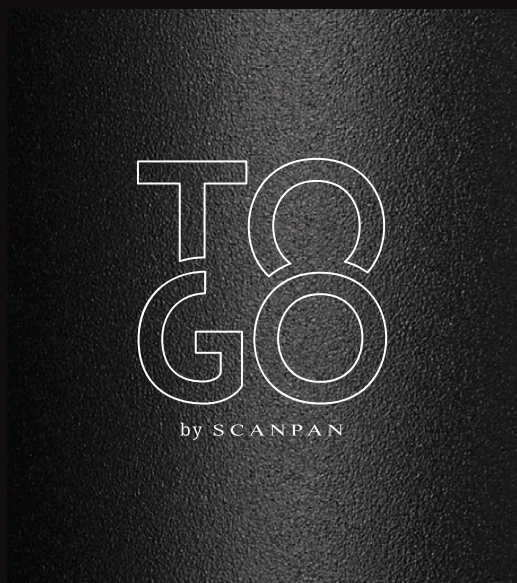
Stock pot with glass lid
7.2 L / 24 cm | 71502400
11.0 L / 26 cm | 71502600



Cookware set with glass lid
3 pcs | 71070000
1.8 L / 16 cm
2.5 L / 18 cm
3.2 L / 20 cm

Impact





24 HOURS
COLD



12 HOURS
WARM



BPA
FREE

VACUUM BOTTLE

350 ml



Airy Blue
350 ml | 51000131



Green Tea
350 ml | 51000132



Neutral Grey
350 ml | 51000133



Black
350 ml | 51000134



Oxford Blue
350 ml | 51000135



Ash Rose
350 ml | 51000136



Pink Cosmos
350 ml | 51000162



Lime Green
350 ml | 51000163



Classic Blue
350 ml | 51000164



Reynolde Red
350 ml | 51000165

VACUUM BOTTLE

500 ml



24 HOURS
COLD



12 HOURS
WARM



BPA
FREE



Classic Blue
500 ml | 51000110



Airy Blue
500 ml | 51000111



Purple Gumdrop
500 ml | 51000112



Pink Dawn
500 ml | 51000113



Forest Green
500 ml | 51000114



Green Tea
500 ml | 51000115



Neutral Grey
500 ml | 51000116



Jungle Green
500 ml | 51000130



White
500 ml | 51000153



Dark Lemon
500 ml | 51000154



Lime Green
500 ml | 51000155



Orange
500 ml | 51000156



Golden Yellow
500 ml | 51000157



Persian Red
500 ml | 51000158



Black
500 ml | 51000117



Brown Granite
500 ml | 51000118



Primrose Yellow
500 ml | 51000120



Reynolde Red
500 ml | 51000121



Tannin
500 ml | 51000125



Ash Rose
500 ml | 51000126



Oxford Blue
500 ml | 51000128



Pink Cosmos
500 ml | 51000159



Aquarius
500 ml | 51000160



Deep Lilac
500 ml | 51000161

Fits 350 ml and 500 ml vacuum bottle



Push & sip lid
51000108



Spare lid
51000122

TO
GO
by SCANPAN



LET'S
GO
OUT

VACUUM BOTTLE

750 ML



Black 750 ml | 51000137
Neutral Grey 750 ml | 51000138
Forest Green 750 ml | 51000139
Purple Gumdrop 750 ml | 51000140
Tannin 750 ml | 51000141
Oxford Blue 750 ml | 51000142

1000 ML



Black 1000 ml | 51000143
Neutral Grey 1000 ml | 51000144
Forest Green 1000 ml | 51000145
Purple Gumdrop 1000 ml | 51000146
Tannin 1000 ml | 51000147
Oxford Blue 1000 ml | 51000148

VACUUM TRAVEL MUG

287 ML



Black 287 ml | 51000220
Forest Green 287 ml | 51000221
Dark Lemon 287 ml | 51000222
Oxford Blue 287 ml | 51000223
Airy Blue 287 ml | 51000224
Persian Red 287 ml | 51000225



Tannin 287 ml | 51000226
Neutral Grey 287 ml | 51000227
Classic Blue 287 ml | 51000228
Pink Dawn 287 ml | 51000229
Primrose Yellow 287 ml | 51000230
Reynolde Red 287 ml | 51000231

TO
GO
by SCANPAN

TAKE A
BREAK

VACUUM CUP

250 ML



Black 250 ml | 51000533 Forest Green 250 ml | 51000532 Dark Lemon 250 ml | 51000531 Oxford Blue 250 ml | 51000530 Airy Blue 250 ml | 51000529 Persian Red 250 ml | 51000528 Tannin 250 ml | 51000527

350 ML



Black 350 ml | 51000520 Forest Green 350 ml | 51000521 Dark Lemon 350 ml | 51000522 Oxford Blue 350 ml | 51000523 Airy Blue 350 ml | 51000524 Persian Red 350 ml | 51000525 Tannin 350 ml | 51000526

VACUUM FRENCH PRESS COFFEE MAKER

1000 ML



Black 1000 ml | 51000320 Forest Green 1000 ml | 51000321 Dark Lemon 1000 ml | 51000322 Oxford Blue 1000 ml | 51000323



Airy Blue 1000 ml | 51000324 Persian Red 1000 ml | 51000325 Tannin 1000 ml | 51000326



READY, SET ... GO!



VACUUM BOTTLE

PREMIUM 750 ML



White
750 ml | 51000350



Black
750 ml | 51000351



Persian Red
750 ml | 51000352



Forest Green
750 ml | 51000353



Oxford Blue
750 ml | 51000354

PREMIUM GIFT SET

VACUUM BOTTLE PREMIUM 750 ML
2 X VACUUM TUMBLER 300 ML



White
51000450



Black
51000451



Persian Red
51000452

VACUUM TUMBLER

300 ML



White
300 ml | 51000420



Black
300 ml | 51000421



Persian Red
300 ml | 51000422



Forest Green
300 ml | 51000423



Oxford Blue
300 ml | 51000424



Forest Green
51000453



Oxford Blue
51000454



TO
GO
by SCANPAN