



# CATEGORY EXPERTS

Increase the profitability of the category

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# OUR AMBASSADORS



Alain Alders  
HOLLAND



Liz Veronica Vera  
PARAGUAY



Lamin Jarju  
GAMBIA



Fabrizio Ferrari  
ITALY



Janez Bratovz  
SLOVENIA



José Tomás Rojas  
VENEZUELA



Pepe Rodríguez  
SPAIN



David Ibarboure  
FRANCE



Hedi Rink  
GERMANY



Gianfranco Vissani  
ITALY



Paul Wedgwood  
SCOTLAND



Wendy Méndez  
DOMINICAN REPUBLIC



Eric Jambon  
FRANCE



Nina Tarasova  
RUSSIA



Alon Goldmann  
ISRAEL



Betty Vazquez  
MEXICO



Lorenzo Loseto  
CANADA



Paula Silva  
COLOMBIA



Jason Peru  
TRINIDAD AND TOBAGO



Domenica Argüello  
PANAMA



Mauricio Sarmiento  
COLOMBIA



Jozef Masarovič  
SLOVAKIA



Christophe Durieux  
BELGIUM



Jarmo Pitkänen  
FINLAND

## OUR QUALITY SEAL

DEVELOPED BY A COMMITTEE OF EXPERTS THE C&C QUALITY SEAL IS A MARKET LEADING GLOBAL BRAND THAT HELPS TO BUILD CONFIDENCE IN THE PRODUCTS ENDORSED BY THE INSTITUTE.

OUR C&C QUALITY SEAL SET ENDORSEMENT FOR GOOD QUALITY PRACTICE, AND HELP PROVIDE ASSURANCE TO YOUR CUSTOMERS THAT YOUR PRODUCTS ARE OF THE HIGHEST QUALITY. THE C&C QUALITY SEAL WAS DESIGNED TO HELP RETAILERS AND CULINARY CENTERS TO PROVIDE PRODUCTS AND SERVICES OF CONSISTENT QUALITY, WHICH WOULD HELP THEM DEVELOP A POWERFUL BRAND IMAGE TOWARDS THEIR CONSUMERS, IN ADDITION TO HIGH MARKETPLACE POSITIONING.



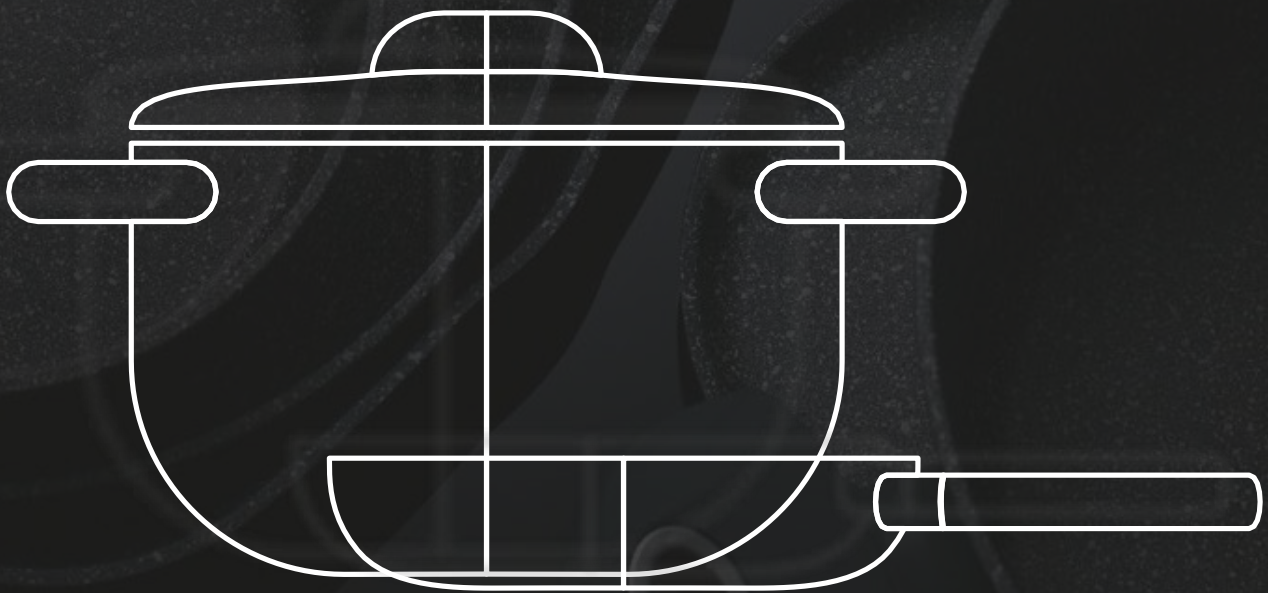


# CATEGORY GUIDE

—————	<b>POTS &amp; PANS</b>	■
—————	<b>POTS &amp; PANS SETS</b>	■
—————	<b>PRESSURE COOKERS</b>	■
—————	<b>KNIVES</b>	■
—————	<b>KNIVES SETS</b>	■
—————	<b>TOOLS</b>	■
—————	<b>TOOLS SETS</b>	■
—————	<b>BAKEWARE</b>	■
—————	<b>COFFEE &amp; TEA &amp; BOTTLES</b>	■
—————	<b>TABLEWARE</b>	■

# POTS & PANS

THE BEST DESIGN AND QUALITY  
SPECIALLY CREATED TO YOUR  
KITCHEN THAT WILL PROVIDE YOU  
AN EXCELLENT RESULT SAVING TIME  
AND ENERGY.







STAINLESS STEEL  
ENERGY SAVING. EVEN HEAT DISTRIBUTION



TRI-PLY  
TRIPLE LAYER. GREAT HEAT RETENTION



CAST ALUMINIUM  
HEAT RETENTION. ENERGY SAVING



FORGED ALUMINIUM  
EVEN HEAT DISTRIBUTION. CORROSION RESISTANT



PRESSED ALUMINIUM  
LIGHT WEIGHT. QUICK HEAT DISTRIBUTION



CAST IRON  
HEAT RETENTION. GREAT FOR SLOW COOKING



CARBON STEEL  
DURABLE. HEAT RETENTION

# POTS & PANS



HI-TECH<sup>3</sup>





EXTREME SCRATCH RESISTANCE

Safe to use with metal utensils

2x  
SPEED



360° FULL INDUCTION

Turbo Heat  
Conductivity



STAINLESS STEEL  
STAY COOL HANDLE

Ergonomical design



HONEY COMB PATTERN  
The raised structure makes the non-stick stays intact for longer.



3X  
FASTER  
HEATING  
VS single-ply



10  
YEARS  
of guarantee



## 1 PALLATIUM



ULTRA REINFORCED COATING

Pallatium is a three-coat, internally reinforced nonstick that outlast other coatings by 3.5x. Its basecoat is unusually hard while its topcoat is rich in fluoropolymers dedicated to release. Its remarkable durability makes it perfect for everyday use.

## 2 ALUMINIUM



QUICK HEAT  
DISTRIBUTION

QUICK HEAT DISTRIBUTION

Aluminium as an excellent heat conductor, evenly enhancing heat distribution of the cookware with no hot spots.

## 3 STAINLESS STEEL



DURABLE

INDUCTION READY. DURABLE.

Magnetic stainless steel layer makes cookware suitable for all hobs with induction included. It is exceptionally durable and virtually impossible to wear.

## BASE

ULTRA TURBO

The unlimited ultra turbo 100% induction. It has a 5mm bottom with a aluminium encapsulated.

FOR ALL HEAT SOURCES



INDUCTION

GAS

VITRO CERAMIC

ELECTRIC

HALOGEN



Hi-Tech3 offers you the advantages of a stainless steel pan and a non-stick coating in one. An aluminium core, 18/10 stainless steel interior and an extremely resistant steel exterior.

### FRYPANS



BGMP-1630: Ø20 X 4.2 CM  
BGMP-1631: Ø24 X 4.7 CM  
BGMP-1632: Ø28 X 5 CM

### SET 2PC FRYPAN



BGMP-1633:  
• Ø20 X 4.2 CM  
• Ø24 X 4.7 CM

### WOK



BGMP-1634: Ø28 X 8 CM

### SERVING PANS



BGMP-1635: Ø24 X 6.5 CM  
BGMP-1636: Ø28 X 9.4 CM

### PANCAKE PAN



BGMP-1638: Ø28 X 4.5 CM

### PAELLA PAN



BGMP-1637: Ø36 X 4.5 CM

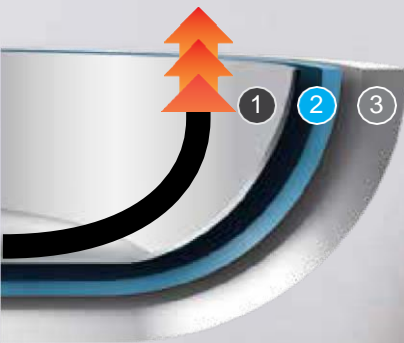


Color Sleeve

# Tri-Pro



**3X FASTER HEATING**  
VS single-ply



  
**sutwiler**  
Global Trade Comex





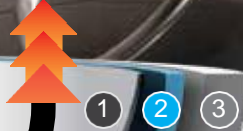


CAST HANDLE CAST HANDLE



MULTI PLY

3X  
FASTER  
HEATING  
VS single-ply



### ① 18/10 STAINLESS STEEL



STAINLESS  
STEEL



FOOD SAFE

FOOD SAFE

18/10 Stainless steel is a safety choice for cooking, as there are no chemicals that can migrate into the food.

### ② ALUMINIUM



QUICK HEAT  
DISTRIBUTION

QUICK HEAT DISTRIBUTION

Aluminium as an excellent heat conductor, evenly enhancing heat distribution of the cookware with no hot spots.

### ③ MAGNETIC STAINLESS STEEL



STAINLESS  
STEEL



DURABLE

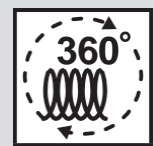
INDUCTION READY. DURABLE.

Magnetic stainless steel layer makes cookware suitable for all hobs with induction included. It is exceptionally durable and virtually impossible to wear.

### BASE

360°  
EDGE TO EDGE  
INDUCTION

Maximum  
contact  
for energy  
efficiency



FOR ALL HEAT SOURCES



INDUCTION



GAS



ELECTRIC



VITRO  
CERAMIC



HALOGEN

# Tri-Pro

## 6PC COOKWARE SET



BGMP-1620

- Frypan: ø26x4.9cm
- Saucepan: ø16x9.8cm
- Casserole with lid: ø20x9.3cm / ø24x12cm

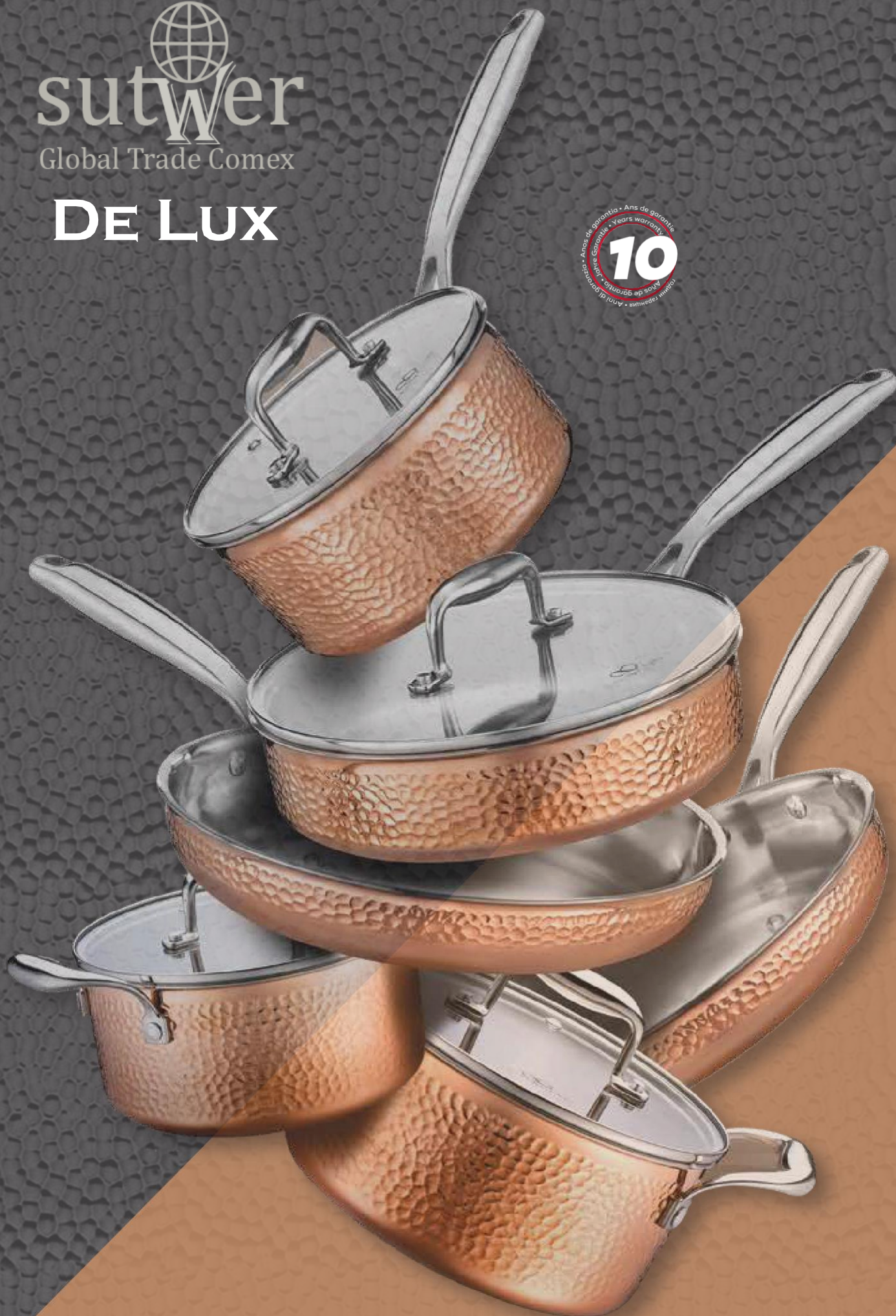


  
**sutwer**  
 Global Trade Comex



  
**sutwer**  
Global Trade Comex

**DE LUX**



10  
Anos de garantía • 10 Years warranty  
Anos de garantía • 10 Years warranty





ROLLED EDGE WITH HIGH QUALITY STAINLESS STEEL

ERGONOMIC & STYLISH HANDLE GIVE YOU A PERFECT GRIP

UNIFORM HEATING



**3X  
FASTER  
HEATING**  
VS single-ply



### ① 18/10 STAINLESS STEEL



FOOD SAFE. DURABLE.

18/10 Stainless steel is a food grade material that is non-reactive to food. It is exceptionally durable and virtually impossible to wear.

### ② ALUMINIUM



QUICK HEAT DISTRIBUTION

QUICK HEAT DISTRIBUTION

Aluminium as an excellent heat conductor, evenly enhancing heat distribution of the cookware with no hot spots.

### ③ COPPER



UNIFORM HEATING. DURABLE.

Copper is a material that provides quickly and even heat distribution due to its high heat retention throughout the piece. It helps saving energy and keeping the temperature for a long time.

### BASE

VITRO

QUICK & EVEN HEAT DISTRIBUTION



OPTIMIZES COOKWARE PERFORMANCE ON TRADITIONAL HEAT SOURCES



GAS



VITRO CERAMIC



ELECTRIC

#### FRYPANS



BGIC-3660: Ø20 x 4.2cm  
BGIC-3662: Ø28 x 5.0cm

#### SAUCEPAN



BGIC-3663: Ø18 x 9.0cm

#### SAUTEPAN

BGIC-3661: Ø24 x 6.5cm

#### CASSEROLES

BGIC-3664: Ø20 x 12cm  
BGIC-3665: Ø24 x 12cm  
BGIC-3666: Ø28 x 14cm



Color box





BEAUTIFUL  
BELLY SHAPE





Fingerprint proof brushed metal body

BERGNER®

# GOURMET

for enhanced heat circulation

**GOURMET** is your all-purpose cooking buddy. With a range that covers almost everything, it leaves no wish unanswered!

Light handle stays cool during cooking

## STAINLESS STEEL



STAINLESS STEEL



DURABLE

**DURABLE & EASY TO CLEAN**  
It is exceptionally durable and virtually impossible to wear.

## ALUMINIUM CAPSULED BASE



ALUMINIUM CAPSULED BOTTOM



INDUCTION

**INDUCTION READY**  
Aluminium capsule makes cookware suitable for all hobs with induction included.

FOR ALL HEAT SOURCES



INDUCTION



GAS



VITRO CERAMIC



ELECTRIC



HALOGEN

### CASSEROLES



BG-6501: ø16x9.5cm, 1.7L  
BG-6502: ø16x7.5cm, 1.3L  
BG-6503: ø20x9.5cm, 2.7L  
BG-6504: ø20x11.5cm, 3.3L  
BG-6505: ø20x13.5cm, 5.6L  
BG-6506: ø24x13.5cm, 8L

### SKILLETTERS



BG-6502: ø16x7.5cm, 1.3L



BG-6372: ø16x7.5cm, 1.3L

### STOCKPOT



BG-6504: ø24x18.5cm, 8.2L

### PASTA POT



BG-6379: ø16x21cm, 4.2L

### 8 PIECES COOKWARE SET



BG-6523:  
Casserole: ø16x9.5cm, 1.7L  
ø20x9.5cm, 2.7L  
ø20x11.5cm, 3.3L  
ø24x13.5cm, 5.6L

### 3 PIECES STEAMER SETS



BG-6521:  
Stockpot: ø18x9cm, 2.2L  
Steamer: ø18x9cm



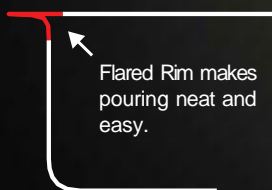
Colour box



# CLASSIC

## CLASSIC DESIGN FOR EVERYBODY

Classic is made of high quality 18/10 stainless steel. This all-purpose cookware set is designed to meet demands of everyday.



Energy-Saving Capsuled Aluminium Bottom  
Generates Swift & Even Heat Conductivity.







# CLASSIC

## STAINLESS STEEL



STAINLESS STEEL

**DURABLE & EASY TO CLEAN**  
It is exceptionally durable and virtually impossible to wear.

## ALUMINIUM CAPSULED BASE



**CAPSULED BOTTOM**

**INDUCTION READY**  
Aluminium capsule makes cookware suitable for all hobs with induction included.



FOR ALL HEAT SOURCES



## 6 PIECES COOKWARE SET



BG-6284:  
Casserole: ø16x9.5cm, 1.75L  
ø18x10.5cm, 2.7L  
ø20x11.5cm, 3.3L



Colour box

## CASSEROLE



BG-6290: ø16x7.5cm, 1.35L  
BG-6291: ø16x9.5cm, 1.7L  
BG-6292: ø20x9.5cm, 2.8L  
BG-6293: ø20x11.5cm, 3.3L  
BG-6294: ø24x11.5cm, 4.7L  
BG-6295: ø24x13.5cm, 5.7L  
BG-9550: ø26x12.5cm, 6L  
BG-9551: ø26x14.5cm, 7L

## SAUCEPAN



BG-6288: ø16x9.5cm, 1.35L



BG-6289: ø16x7.5cm, 1.3L

## SHALLOW POT

BG-9552: ø26x6.5cm, 2L

# ALEXANDER

**5** Layers  
capsuled  
bottom





# ALEX ANDE R

## STAINLESS STEEL



STAINLESS STEEL



DURABLE

**DURABLE & EASY TO CLEAN**  
It is exceptionally durable and virtually impossible to wear.

## ALUMINIUM CAPSULED BASE



ALUMINIUM CAPSULED BOTTOM



INDUCTION

**INDUCTION READY**  
Aluminium capsule makes cookware suitable for all hobs with induction included.

FOR ALL HEAT SOURCES



INDUCTION



GAS



VITRO CERAMIC



ELECTRIC



HALOGEN

### CASSEROLES



RB-2203: ø20x12.5cm, 3.9L  
RB-2204: ø24x14.5cm, 6.5L  
RB-2205: ø26x14.5cm, 7.6L

### STOCKPOTS



RB-2261: ø26x19cm, 9.5L  
RB-2262: ø28x21.5cm, 12L  
RB-2263: ø30x23cm, 15L  
RB-2264: ø32x25cm, 20L

### 12 PIECES COOKWARE SET



RB-2016:  
Multi Steamer: ø20cm  
Saucepan: ø16x10.5cm, 1.9L  
Casserole: ø18x11.5cm, 2.6L  
                  ø20x12.5cm, 3.7L  
                  ø24x14.5cm, 6.2L  
Frypan with lid: ø24x7.5cm, 3.0L

### 12 PIECES JUMBO COOKWARE



RG-2017:  
Saucepan: ø16x10.5cm, 1.9L  
Casserole: ø16x10.5cm, 1.9L  
                  ø18x11.5cm, 2.7L  
                  ø20x12.5cm, 3.6L  
                  ø24x14.5cm, 6.2L  
Frypan with lid: ø24x7.5cm, 3.0L



Colour box

# TEIDE

## Cast Aluminium Cookware

- Heat resistant handle with green silicone
- Dot induction



**3** Layer  
non-stick

ULTRA QUICK HEATING



**RESISTANT GLASS LID**

Tempered glass lid with stainless steel rim

**THUMB REST**

**SOFT TOUCH HANDLE**

Heat resistant handle with green silicone

**QUANTANIUM MOONSCAPE COATING**



**ULTRA QUICK HEATING**

Improved Quantanium®, the nonstick coating that outlasts all other internally reinforced coatings

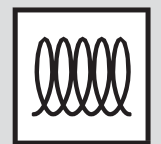
**TITANIUM REINFORCED MULTI-COAT**

QuanTanium is the first and only multi-coat non-stick with Titanium. With multiple layers, it out-performs all conventional coatings on scratch, abrasion, wear resistance, giving you a coating that stands up to almost anything.

**BASE**

INDUCTION

QUICK & EVEN HEAT DISTRIBUTION



**CAST ALUMINIUM**



CAST ALUMINIUM



HEAT RETENTION



ENERGY SAVING

**HEAT RETENTION. ENERGY SAVING**

Cast Aluminium can be moulded into a thick strategic shape for the best heat distribution and retention, saving you energy and giving you excellent durability.

**FOR ALL HEAT SOURCES**



INDUCTION



GAS



ELECTRIC



VITRO CERAMIC



HALOGEN

**FRYPANS**



- SG-6300: ø20x4cm
- SG-6301: ø24x4.5cm
- SG-6302: ø28x5.5cm
- SG-6303: ø30x5.8cm

**CASSEROLE**

WITH HEAT RESISTANT GLASS LID



- SG-6304: ø20x10cm · 2.4L
- SG-6305: ø24x11cm · 4.3L
- SG-6306: ø28x12.2cm · 6.4L



Colour Sleeve



10



“A lifelong collection”



ULTRA TURBO

Ultra Full Induction disc. Maximum transfer.





Vita collection comes as one of the most complete collections combining different materials, to choose the one that best suits to you in each moment. Vita advocates a healthy lifestyle, with a varied and balanced diet, incorporating a new advance that allow you cook with less oil and reduce energy consumption. From cookware set to cooking tools, all Vita products are designed for a long life.



Vita collaborates with Europa Donna - The European Coalition against Breast Cancer: The Vita Project allocates a percentage of the sale of its products to the fight against breast cancer through the organization Europa Donna - The European Coalition against Cancer Mom.

Specifically from the organization European initiatives are carried out around three main axes: Research, education and prevention. Europe Donna actively participates in European institutions contributing to the fight against breast cancer.

Visit [www.europadonna.org](http://www.europadonna.org) for more information.



# COOK & CHEF

- I N S T I T U T E -  
by Bergner

CREATIVITY, INNOVATION & SCIENCE IN THE KITCHEN

The Cook & Chef Institute is a Foundation comprised of figures from the world of international haute cuisine and BERGNER who have come together to share strategic thinking about cooking and technological innovation in kitchenware.



Visit the Club  
[www.cookandchefinstitute.com](http://www.cookandchefinstitute.com)



Pepe Rodríguez  
SPAIN



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RUSSIA



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Lamin Jarju  
GAMBIA



Fifita Bichili Sesin  
LEBANON



Paul Wedgwood  
SCOTLAND



Betty Vázquez  
MEXICO



Randy Siles  
COSTA RICA



RESISTANT GLASS LID WITH  
DOUBLE SIZE DRAIN

MEASUREMENT SCALE

STAINLESS STEEL

### 18/10 STAINLESS STEEL



DURABLE

INDUCTION READY. DURABLE.

18/10 stainless steel layer makes cookware suitable for all hobs with induction included. It is exceptionally durable and virtually impossible to wear.

### ETERNA + Ti COATING



HIGH NON-STICK CAPACITY

The addition of titanium makes the coating even stronger and with an incredible sheen in its finish.

TOP COATING  
CAST IRON

### CAST IRON



HEAT  
RETENTION



LOW FAT  
COOKING

HEAT RETENTION.  
GREAT FOR SLOW COOKING

Cast Iron is one of the best materials in terms of heat retention and distribution. It is a common choice for professional chefs for long duration cooking. The material is incredibly durable.

### BASE

ULTRA TURBO

The unlimited ultra turbo 100% induction. It has a 5mm bottom with a aluminium encapsulated.



FOR ALL HEAT SOURCES



INDUCTION



GAS



VITRO  
CERAMIC



ELECTRIC



HALOGEN



The Vita Full Induction disc. Maximum transfer.

CASSEROLE WITH LID



BGIC-3620: Ø20 x 8.5cm, 2L  
BGIC-3621: Ø24 x 10.5cm, 4L

STOCKPOT WITH LID



BGIC-3622: Ø28 x 16.5cm, 9L

GRILL PLATE



BGIC-2010: 33.5 x 22 x 3.5cm

STEAK DISH SET (3 PIECES)



BGIC-2011: Ø25cm



ERGONOMIC AND  
PROFESIONAL HANDLES

EXCLUSIVE  
Eterna + Titanium  
by Whitford  
Infinity Chefs

## ETERNA + Ti COATING



HIGH NON-STICK CAPACITY

The addition of titanium makes the coating even stronger and with an incredible sheen in its finish.

## FORGED ALUMINIUM



HEAT  
RETENTION

EVEN HEAT DISTRIBUTION. RESISTANT  
Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.

## BASE

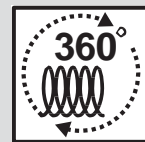
ULTRA TURBO

The unlimited ultra turbo 100% induction. It has a 5mm bottom with a aluminium encapsulated.

FOR ALL HEAT SOURCES



The Vita Full Induction disc. Max. 0.45mm thickness.



### SAUCEPAN



BGIC-1519: Ø16 x 7.5cm, 1.2L

### FRYPAN



BGIC-1510: Ø16 x 4cm

### FRYPAN



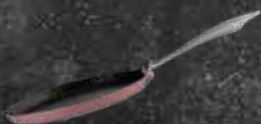
BGIC-1511: Ø20 x 5cm  
BGIC-1512: Ø24 x 5cm  
BGIC-1513: Ø28 x 6cm

### WOK



BGIC-1514: Ø28 x 8cm

### PANCAKE PAN



BGIC-1521: Ø24cm

### DEEP FRYPAN WITH LID



BGIC-1515: Ø24 x 7.5cm

### SERVING PAN WITH LID



BGIC-1518: Ø28 x 7cm, 3.4L

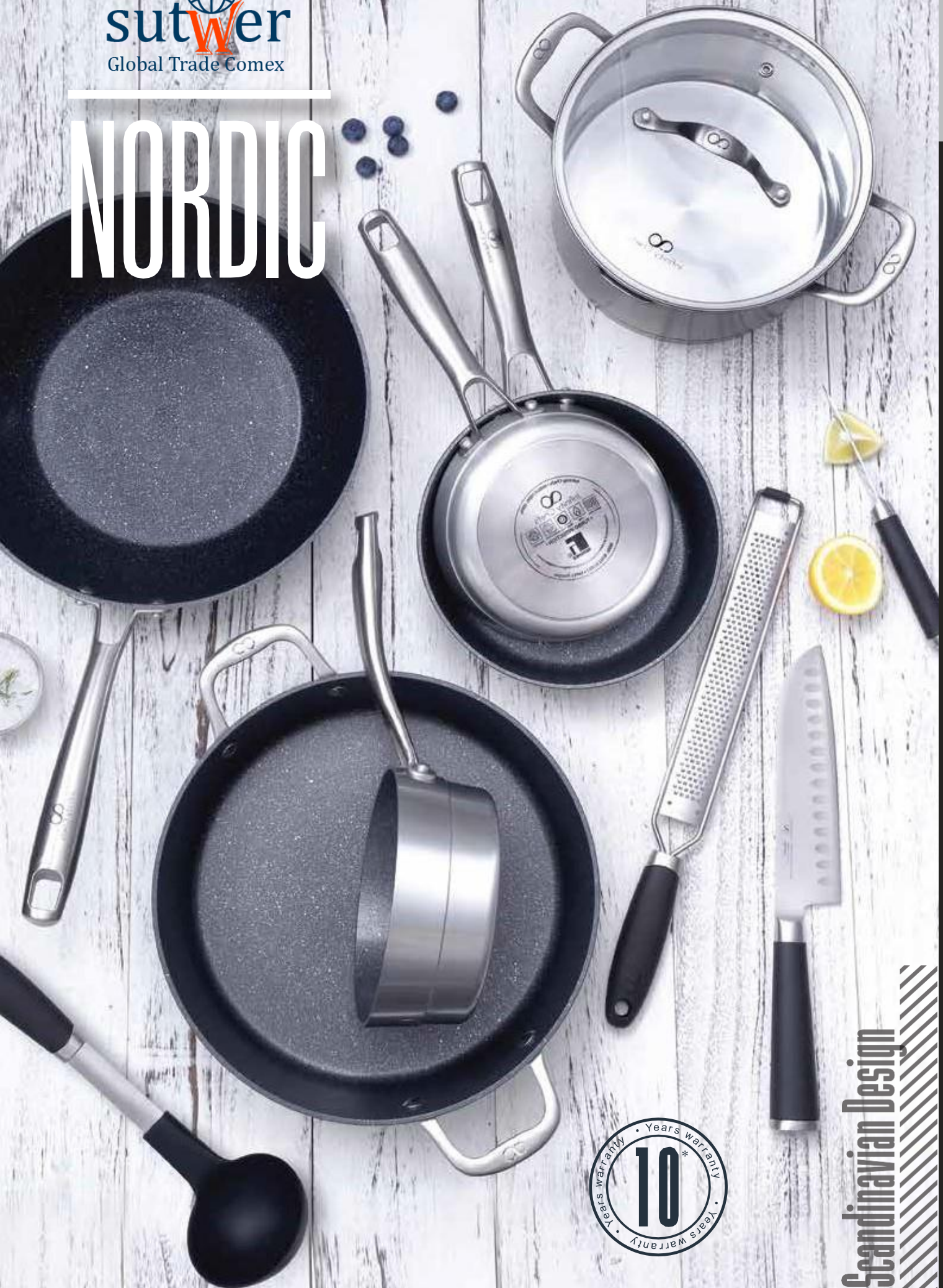
### GRILL PAN



BGIC-1516: Ø28 x 28cm



# NORDIC



Scandinavian Design



# NORDIC



STAINLESS STEEL

## 18/10 STAINLESS STEEL



INDUCTION READY. DURABLE.

18/10 stainless steel layer makes cookware suitable for all hobs with induction included. It is exceptionally durable and virtually impossible to wear.

## BASE

ULTRA TURBO

The unlimited ultra turbo 100% induction. It has a 5mm bottom with an aluminium encapsulated.

FOR ALL HEAT SOURCES



## QUANTANIUM COATING



TITANIUM REINFORCED MULTI-COAT

Quantanium is the first and only multi-coat non-stick with Titanium. With multiple layers, it out-performs all conventional coatings on scratch, abrasion, wear resistance, giving you a coating that stands up to almost anything.

TOP COATING  
FORGED ALUMINIUM

## FORGED ALUMINIUM



EVEN HEAT DISTRIBUTION. RESISTANT

Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.



### FRYPANS



BGIC-1050: ø16 x 5 cm  
BGIC-1051: ø20 x 5.5 cm  
BGIC-1052: ø24 x 6 cm  
BGIC-1053: ø28 x 6.5 cm

### SAUCEPAN



BGIC-1054: ø16 x 7 cm

### CASSEROLES



BGIC-3570: ø20 x 11.5 cm  
BGIC-3571: ø24 x 11.5 cm

### WOK



BGIC-1055: ø28 x 8 cm

### SERVING PAN



BGIC-1056: ø28 x 8 cm



Color sleeve



Color box

**sutwer**  
Global Trade Comex



# SAPPHIRE



**2** Layer  
non-stick





RESISTANT  
GLASS LID

## QUANTANIUM COATING



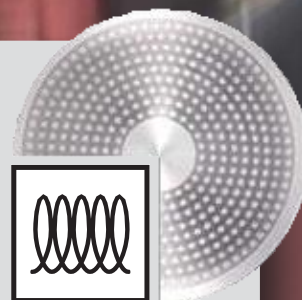
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## BASE

INDUCTION

QUICK &  
EVEN HEAT  
DISTRIBUTION



NON STICK COATING  
FORGED ALUMINIUM

## FORGED ALUMINIUM



HEAT  
RETENTION

RESISTANT

EVEN HEAT DISTRIBUTION. RESISTANT  
Forged Aluminium is unique in shaping a thick base, evenly enhancing heat distribution of the cookware with no hot spots.



INDUCTION

GAS

ELECTRIC

VITRO  
CERAMIC

HALOGEN

### FRYPANS



BG-31750-RGD: ø20x4.8cm  
BG-31751-RGD: ø24x5.8cm  
BG-31752-RGD: ø28x6.8cm

### CASSEROLES

WITH HEAT RESISTANT GLASS LID



BG-31754-RGD: ø20x9.5cm · 1.6L  
BG-31755-RGD: ø24x11cm · 3.2L  
BG-31756-RGD: ø28x12.5cm · 4.6L



Colour Box

### SHALLOW POT

WITH HEAT RESISTANT GLASS LID

BG-31753-RGD: ø28x6.8cm · 2L



Colour Sleeve



**WHEN BEAUTY MEETS TECHNOLOGY**

OUR PREMIUM ALUMINIUM  
COOKWARE RANGE WITH  
BREATHTAKING BEAUTY WITHOUT  
COMPROMISING PRACTICALITY.

