



DO DIFFERENTLY. DO BETTER.

ALWAYS DIFFERENT. ALWAYS WOLL.

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NO ROAD IS TOO LONG TO THE BEST PRODUCT

Simplifying cooking with high-quality cookware and intelligent solutions – this has been the claim of Norbert Woll GmbH since 1979. Admittedly, making cooking easier was initially a rather self-serving endeavour. Norbert Woll, a passionate cook, was dissatisfied with the equipment in his kitchen and began to develop his own cookware, and he did so without sparing any expense or effort. For example, he had freshly cast blanks shipped from Sauerland to Switzerland – because the specialists in Valais were simply the best when it came to sealing.



A NEW GENERATION – THE SAME PERFECTION

Since 1997, André Woll has been managing the company together with his mother Ursula – with the same quality demand on products and production. In order to be able to maximise the potential of the company in Saarland, a brand new factory was built. Here, every single article is conceived, developed, designed and produced by an in-house team. Expertise from Switzerland was brought to Saarwellingen at the same time, the know-how now ensures high-quality surface finishes directly on site and without the pans having to travel the long distance.



MADE IN GERMANY – MORE THAN A PHRASE

Germany has a competitive advantage for Woll: only locally can production be so spontaneous, flexible, price-stable and quality-assured. And since Woll articles are creative solutions for the kitchen, it helps if the path from idea to product is as short as possible. At Woll, it's a short walk – the product designers' office is a stone's throw away from the melting furnace. With know-how and vision, in-house and partnership-based and sustainable cooperation with suppliers, Team Woll produces more efficient and better in Germany than elsewhere.



ALWAYS DIFFERENT, ALWAYS WOLL

Unique solutions are constantly being developed: from removable pan handles that make handling easier in the kitchen, to plasma-coated surfaces that are incredibly resistant and allow almost fat-free frying. From sustainable induction bases that save energy to the smart lids that can assume different positions and has revolutionised the cooking pot. These products were and are so fundamentally new that Woll has even had to develop their own tools for them. This is how products are created, that makes everything a little different, and above all – a little better.





THE JOURNEY HAS ONLY JUST BEGUN

Today, the company is proud that even its entry-level product leaves its competitors' premium pans behind – in independent tests. They are also proud that Woll products are now appreciated in over 60 countries, and that the woks are really well-received – particularly in China of all places. That the product series are winning design awards in succession, and that customers send personal letters telling stories of how they use Woll products to make grandmother's recipes even better than grandmother herself, might just top the list of reasons for pride at Woll.



André Woll, CEO

André loves to cook and is a gourmand. He is at the helm of Norbet Woll GmbH together with his mother Ursula. André is involved in export, sales, product development and marketing.



Ursula Woll, CEO

Ursula founded Norbert Woll GmbH together with her husband in 1979. Ursula is heading up the controlling and purchasing departments as well as being responsible for governing the employee leadership.



Sascha Kappelmeier, Chief Financial Officer

Sascha is in charge of finance, accounting, and production at Woll.



Paul T. Burkhart, Chief Sales Officer - EU

Paul is heading up sales and marketing activities for Woll in Europe.



Jutta Bayer, Head of Export Sales

Jutta is making sure orders and delivery processes run smoothly for our export markets.



Anthony Anderson, Chief Sales Officer

Anthony is responsible for developing business outside Europe and involved in product development and sourcing.



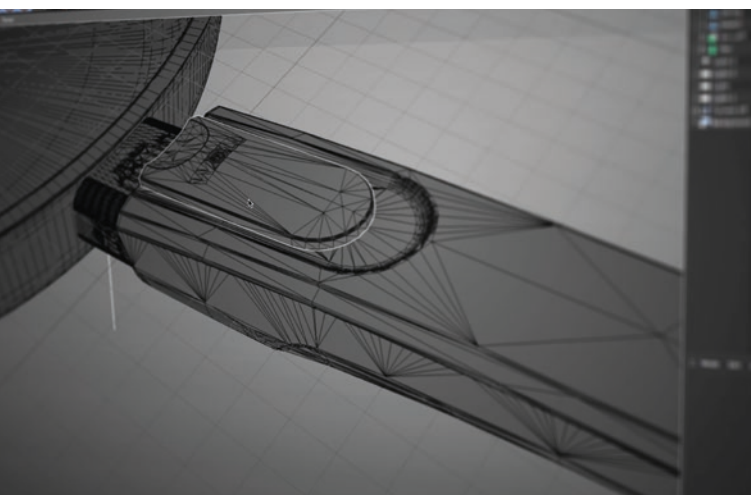
A SPARK OF INSPIRATION

We design our products ourselves. Initially, we develop countless sketches, in a classic way, with pen and paper.



COME TO LIFE

After this, we create numerous hard foam models, until we have crafted one exactly as we envisioned it in the sketches.



VIRTUALLY THERE

Only once everything fits perfectly, the design becomes a digital 3D model, we then create several prototypes for the toughest testing program.



ALL IN THE DETAILS

We spend months working on the details, tinkering, testing, designing and, above all, discarding — until it is perfect.



THE FINISHED ARTICLE

All with a single goal in mind: to create a masterpiece that will make your eyes light up and your tummy rumble with anticipation.



TRIED AND TESTED

We make countless prototypes that serve one purpose to be tested and abused beyond normal everyday use. This all takes place in our dedicated laboratory because we want to make sure that nothing is left to chance.



ROUGH AND TOUGH

Our non-stick surfaces are next in line to take some serious punishment. The coatings are subject to several rigorous cut and abrasion tests to ensure that after years of use, they will still perform.



EXAMINATION

Under the microscope, we can analyse the performance of the pan further - some things are simply invisible to the eye.



UNDER PRESSURE

Every handle is load tested and, every detachable handle is attached and detached - a process that is repeated to make sure the mechanism works perfectly. By the way, the TÜV approves!



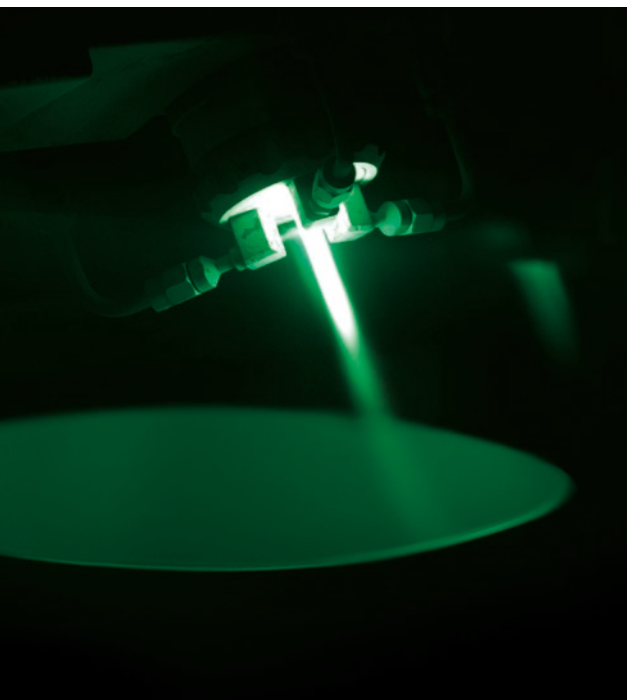
SEAL OF APPROVAL

Leaving nothing to chance, all the products we design are rigorously tested to their limits until they are worthy to bear the WOLL name.



AGAINST THE CURRENT, FOR QUALITY

At Woll it is not about producing high volumes and cheaply. But rather high-quality and sustainable and, there is no better place to do that, than in Germany. The strict environmental regulations, the highly qualified workforce, the commitment to social responsibility: Made in Germany is much more than a seal of quality. It is also the guarantee to produce products at the highest level independent of complex supply chains – and to keep control over one's own innovations. And today Woll is home to the unique and probably most modern cast aluminium pan production in Europe.

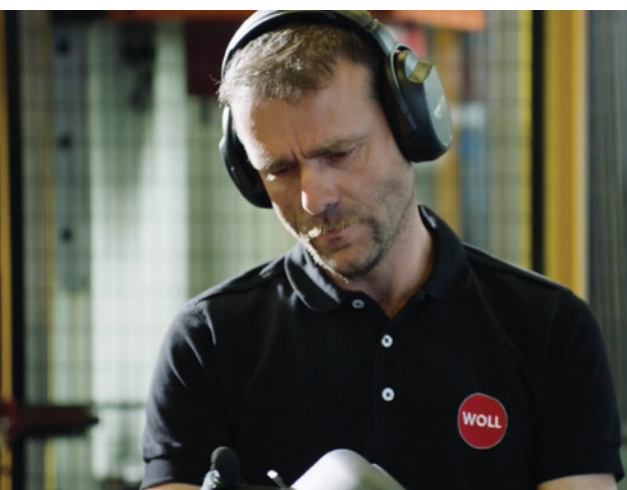


IT KEEPS GETTING BETTER

First, the aluminium is cleaned in a complex process before it is melted down. After all, only the purest raw material guarantees the best processing. In addition, aluminium with purity at this level protects the tools, which has a positive effect on sustainability. No one else does this in pan production.

Furthermore, a robot has been installed to make the seals of the pans even more resistant. It hardens the aluminium with a 20,000-degree plasma emitter. The idea for this comes from aircraft construction, where turbine blades are hardened with this technology.

The use of high-grade corundum for sandblasting is also unique in the industry. It would be cheaper to use ordinary sand for blasting, which costs only a tenth. But this synthetic raw material, which roughens the surface unprecedentedly, makes the sealants even more robust – so precious corundum is used. If it improves the product, numbers are not everything.



A PAN IS TEAMWORK

High-quality raw materials and the latest technologies are the basis for quality, but nothing beats a well-functioning team of trained specialists who are committed to their work.

The team constantly checks the quality of every single item: during casting, grinding, coating, testing in the laboratory, assembly and shipping. In the course of its production, a Woll pan is held in the hand at least 10 times. And the trained fingertips of the Woll employees are guaranteed not to miss a single flaw.



SUSTAINABILITY RUNS IN THE FAMILY

This way of running a company is typical of a family business. But they are a rarity in this industry. At Woll, it's not about short-term success. Here, people think further ahead – in generations. And sustainable success only comes from giving people products they love. Because they have a much higher quality. Because they are well-thought-out, solve problems and simply give more pleasure. That is and remains the standard for every single item that leaves Woll's production.

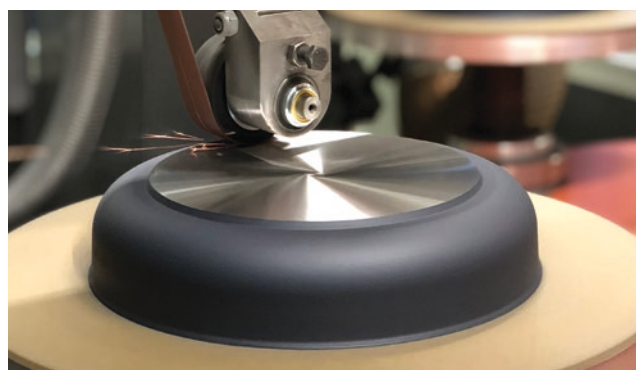
THE NEW SPRINGS FROM CURIOSITY

At Woll a healthy dose of curiosity and an interest in people is the origin of all new products. Every design springs from a need that we have observed or found out about from our customers – and this is how it has been for decades. To this day, the company's sales system maintains in contact with the end customer in order to benefit from direct feedback. We also travel frequently, to learn about cooking trends from around the world. We are serious about collecting inspiration and about being inspirational ourselves. This is Woll.



OPENNESS AND TOGETHERNESS – THE BEGINNING OF EVERYTHING

Open-mindedness towards influences, opinions and development are at the heart of Woll's organisation. We are keen on new technologies, materials and processes. Also, at Woll, every employee is encouraged to contribute with their ideas, everyone is heard and taken seriously. This kind of teamwork is typical of a family business, and typical of its Saarland origins. Close to the borders with Luxembourg and France and in the heart of Europe, togetherness is simply in people's nature.



DESIGN IS THE BEAUTY OF AN IDEA

Woll products are always characterised by a certain idea. An idea that makes the product more unique, that makes cooking easier and that creates better end results. There is always a synergy between function and design – the design makes the functional idea visible. It is not uncommon that the design is so good that it even wins an award. We are of course particularly pleased about this – even though at Woll the opinion of the customers counts more than the judgement of a design jury.



FROM GERMANY – FOR THE WHOLE WORLD

Made in Germany – for Woll, this seal is a sign of quality, but also a sign of commitment to the location, to the highly qualified employees, to social responsibility, and to sustainable production – which is subject to stricter conditions nowhere else than in Germany. This way of thinking and producing has become appreciated all over the world.





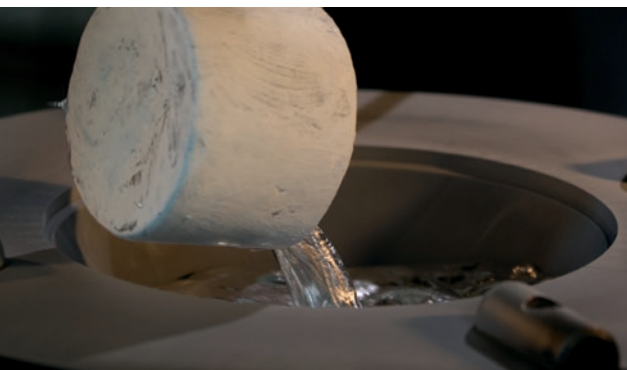
WHAT DRIVES WOLL

With a feeling for the spirit of the times, Woll designs products that make a difference and set standards. This is how people who love food become people who love cooking. With products that magically draw them to their own hob. Where they have fun preparing the food and enjoy the results. That is what drives Woll.



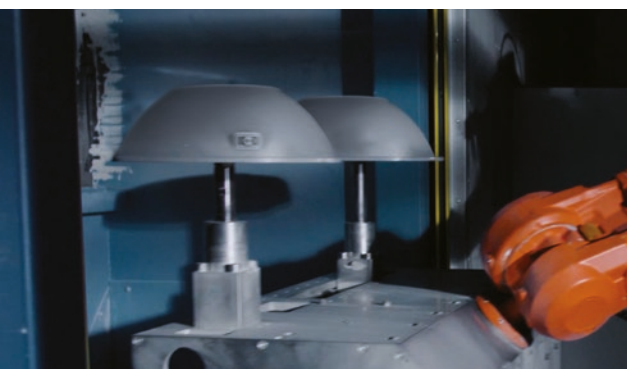
ALUMINIUM

Aluminium cookware is the functional all-rounder in your kitchen. You can prepare an elaborate meat dish roast just as easily as you boil pasta. This is due to the quick heating properties of the material and the extremely high-quality and long-lasting coating to which nothing sticks. Unlike conventional aluminium cookware, Woll products also work on induction - a special production process makes this possible.



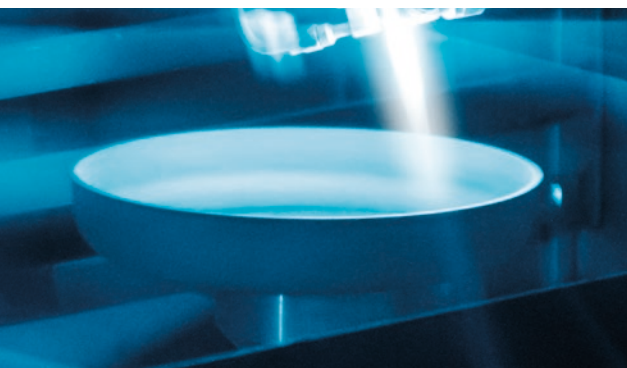
NOT SO SECRET INGREDIENT

The highest quality does not come by chance but from real craftsmanship. We cast each pan individually by hand, from the purest aluminium alloy, in a traditional process. Starting with the right ingredients is what makes the difference.



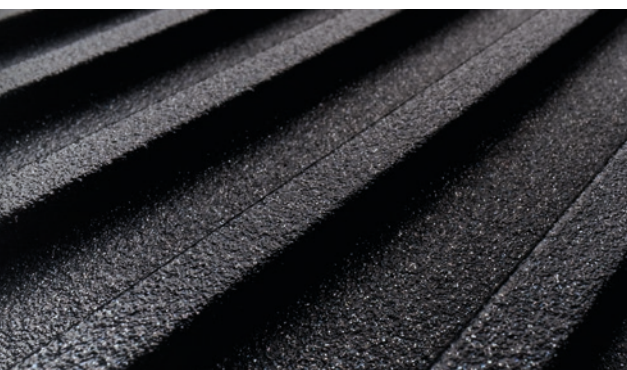
ONLY THE BEST

The cast aluminium cookware is sandblasted with high-grade corundum, unique in the industry. There are cheaper alternatives but, this synthetic raw material, which roughens the surface unprecedentedly, makes the sealants even more robust – so precious corundum is used.



EXTREMELY TOUGH

The aluminium is hardened with a 20,000-degree plasma emitter. The idea for this comes from aircraft construction, where turbine blades are hardened with this technology. This gives an extremely durable cut resistant base layer.



NOTHING STICKS

Using multiple layers, we are able to protect against corrosion and ensure years of cooking pleasure with surfaces that are completely cut- and abrasion-resistant - to which absolutely nothing sticks!



STAINLESS STEEL

If you want to cook noodles, potatoes, rice, vegetables or stews, pots made of stainless steel are simply ideal. Woll products are particularly heat-conductive due to their material composition so that the water boils faster. This saves you energy when cooking. In addition, our stainless steel cookware comes with sophisticated features such as the intelligent lid, which makes cooking even easier. And of course, stainless steel cookware from Woll works with all types of hobs. A brilliant solution for your kitchen.



CAST IRON

Cast iron is simply ideal for the preparation of Sunday roasts and braised dishes. The traditionally made roasters, pots and grill pans are special eye-catchers in which dishes always succeed - no matter what type of hob you have. The rough surface collects cooking juices in the gaps and enriches the flavours. The innovative droplet structure of the lid continuously self-baste meat, making it even more tender. Thanks to high heat retention, your dish will stay hot for a long time on the dining table. Cast iron is heavy - and heavily impressive.





WITHOUT HANDLE – WITH BENEFITS

A pan without a handle fits effortlessly in the oven, the sink, the dishwasher, and it is easy to fit and stack in pretty much any kitchen cabinet. Used on the hob, a pan without a handle is also a safer option when your kitchen turns into a playroom and little people move around the hob area.







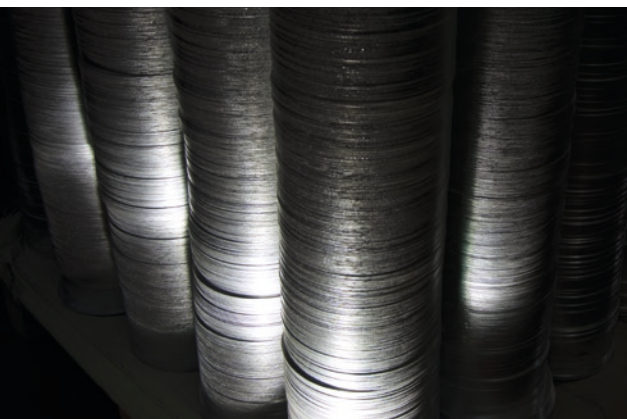
eco
LITE

LIGHTER. FOR YOU AND NATURE.



LIGHTLY BUILT, HEAVILY IMPRESSIVE

Our Eco Light products are completely re-thought! Less material makes Eco Lite 35% lighter than the Diamond Lite series. It takes less energy to heat a lighter pan and on top of this, Eco Lite has a super-efficient induction bottom... Light on nature, light on cost, light in your hand!



REUSE – REDUCE – RECYCLE

Reusing raw materials. Reducing energy consumption. Recycling materials. These core values are the cornerstones of our production process. Helping nature, helps us better our products - that's a win-win! Our Eco Lite pan is made from 100% recycled aluminium and the handles contain 50% wood flour, a by-product from sustainable forests in northern Germany.



NOTHING IS WASTED

Our entire manufacturing process is guided by the motto: zero waste. We are mindful of resources and responsible when designing our products. For example, the rim of our Eco Lite saucepan is so precisely shaped that nothing should go wasted when pouring. No waste, no mess!



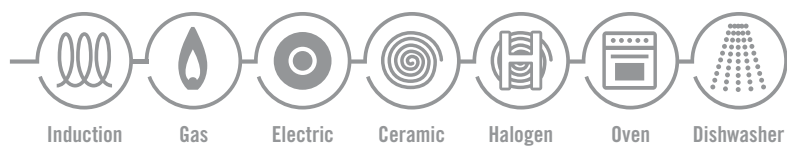
EXTERNALITIES DO MATTER

Our packaging is as thoughtful as its contents. Made from 100% recycled cardboard, printed in just one colour of ecological ink! Once the packaging has done its job - please recycle, or even compost it – after all, everything deserves a second chance!

eco LITE

LIGHTLY BUILT, HEAVILY IMPRESSIVE

Our Eco Light products are completely re-thought! Less material makes Eco Lite 35% lighter than the Diamond Lite series. It takes less energy to heat a lighter pan and on top of this, Eco Lite has a super-efficient induction bottom... Light on nature, light on cost, light in your hand!





reddot winner 2021





FRY PANS

Ø 20 cm, 5 cm high Ø 8", 2" high
 Ø 24 cm, 5 cm high Ø 9.5", 2" high
 Ø 28 cm, 5 cm high Ø 11", 2" high

Induction	
Fixed Handle	Detach. Handle
520ELI	1520ELI
524ELI	1524ELI
528ELI	1528ELI



SAUTÉ PANS

Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.
 Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.

Induction	
Fixed Handle	Detach. Handle
724ELI	1724ELI
728ELI	1728ELI



WOK AND STIR FRY PAN

Ø 30 cm, 10 cm high Ø 12", 4" high

Induction	
Fixed Handle	Detach. Handle
1030ELI	11030ELI



SAUCEPAN

Ø 18 cm, 9 cm high, 1.6 L Ø 7", 3.5" high, 1.7 US qt.

Induction	
Fixed Handle	Detach. Handle
918ELI	1918ELI



POTS

Ø 20 cm, 10 cm high, 2.2 L Ø 8", 4" high, 2.3 US qt.

Ø 24 cm, 11 cm high, 3.6 L Ø 9.5", 4.5" high, 3.7 US qt.

Induction	
2 Side Handles	
120ELI	124ELI



SAFETY GLASS LIDS

Ø 18 cm Ø 7"	S18ELM
Ø 20 cm Ø 8"	S20ELM
Ø 24 cm Ø 9.5"	S24ELM
Ø 28 cm Ø 11"	S28ELM
Ø 30 cm Ø 12"	S30ELM



PACKAGING

Made from 100% recycled cardboard, printed in just one colour of ecological ink! The packaging is shipped without lids to reduce space and lesson impact, old lids also fit perfectly with Eco Lite, so feel free to re-use.



THE SUSTAINABLE COOKWARE. NEW THINKING, MADE EASY.





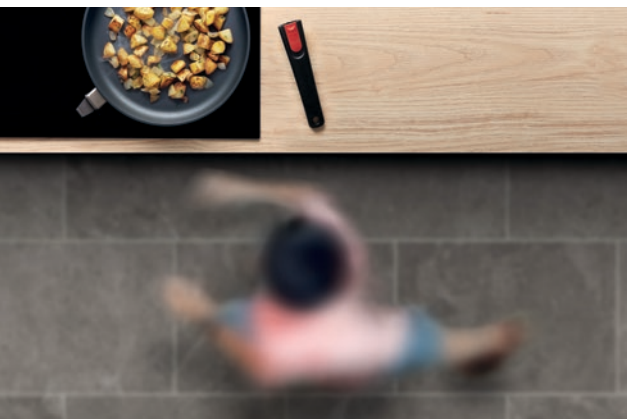
LITE

FOR EVERY DAY. AND EVERY DISH.



PERFECT FOR EVERY DISH

The perfect cookware for every day and every dish. Robust, light and with outstanding performance – whether you want to prepare a quick, healthy, family meal or bake a cake with the kids. Diamond Lite is like a helping hand on the hob as well as in the oven and thanks to its quality, versatility and ease of cleaning, this range makes your life in the kitchen a whole lot easier – every day.



WITH SAFETY. EVEN WITHOUT HANDLES.

A removable handle has many advantages. For example, when your kitchen turns into a playroom and little people move around the hob area, or where space is limited, like in the oven, the sink, in the dishwasher or in the cupboard. A pan without a handle is a safety and space-saving element.



FITTINGS THAT JUST FIT.

Diamond Lite — a whole world of multifunctional products — all developed to fit perfectly with each other and make cooking easier. There are inserts for healthy steaming, for straining and sieving, there are splatter guards that also function as trivets, there are even pan protectors — there is simply the perfect accessory for every need.



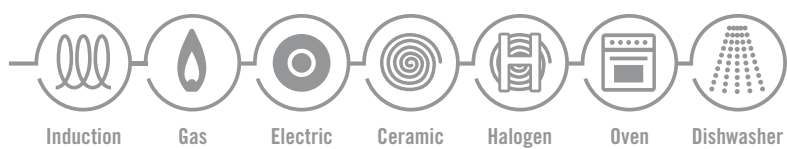
OUR LIDS STAND FOR THEMSELVES

The Diamond Lite series makes cooking easier — and with the optional Smart Lid you can keep an eye on your dish even when the lid is closed. You can also prop the lid on the rim of the cookware, avoiding condensation running onto your worktop — but rather back into the pot — after all, that's where it came from!

LITE

PERFECT – EVERY TIME – FOR EVERY MEAL

It's robust, it's light and with it you can cook anything – no wonder that the extensive Diamond Lite series is our most popular. It is the ideal companion for every-day cooking in the family kitchen.





Approx. 8 mm / 0.3" thick induction bottom or 6mm / 0.25" thick thermal cast bottom with no distortion at high temperatures.



Cut and abrasion-resistant 5 layer Diamond hard-base coating



Side handles, safety glass lid and stainless steel side handles are ovenproof up to 250 °C / 480 °F

TESTSIEGER	
TESTMAGAZIN - URTEIL	
Woll Diamond LITE 15/28 DPN 28 cm	
SEHR GUT	92,4 %
Im Test: 10 beschichtete Bratpfannen (28 cm) Testurteil: 1+ sehr gut, 9+ gut www.testmagazin.de	
Heft 03/2016	

TESTSIEGER	
TESTMAGAZIN - URTEIL	
Woll Diamond Lite Pro 20 cm / 3,0 l	
SEHR GUT	92,36 %
4 Beschichtete Töpfe (20 cm) im Vergleichstest Heft 02/2017	

TESTSIEGER	
TESTMAGAZIN - URTEIL	
Woll Diamond Lite 110/20CM	
SEHR GUT	93,2 %
Im Test: 5 Wokpfannen Testurteil: 3+ sehr gut, 2+ gut www.testmagazin.de	
Heft 02/2019	



CRÊPE PAN

Ø 26 cm, flat Ø 10", flat

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
226DPS	1226DPS	226DPI	1226DPI



FRY PANS

Ø 20 cm, 5 cm high Ø 8", 2" high
 Ø 22 cm, 5 cm high Ø 8.5", 2" high
 Ø 24 cm, 5 cm high Ø 9.5", 2" high
 Ø 26 cm, 5 cm high Ø 10", 2" high
 Ø 28 cm, 5 cm high Ø 11", 2" high
 Ø 30 cm, 5 cm high Ø 12", 2" high
 Ø 32 cm, 5 cm high Ø 12.5", 2" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
520DPS	1520DPS	520DPI	1520DPI
		522DPI	1522DPI
524DPS	1524DPS	524DPI	1524DPI
		526DPI	1526DPI
528DPS	1528DPS	528DPI	1528DPI
		530DPI	1530DPI
532DPS	1532DPS	532DPI	1532DPI



SAUTÉ PANS

Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.
 Ø 26 cm, 7 cm high, 3.0 L Ø 10", 2.75" high, 3.2 US qt.
 Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.
 Ø 32 cm, 6.5 cm high, 4.75 L Ø 12.5", 2.5" high, 5 US qt.

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
724DPS	1724DPS	724DPI	1724DPI
726DPS	1726DPS	726DPI	1726DPI
728DPS	1728DPS	728DPI	1728DPI
732DPS	1732DPS	732DPI	1732DPI



FRY PANS, SQUARE

22 x 22 cm, 5.5 cm high 8.5 x 8.5", 2.2" high
 24 x 24 cm, 5.5 cm high 9.5 x 9.5", 2.2" high
 26 x 26 cm, 6 cm high 10 x 10", 2.4" high
 28 x 28 cm, 6 cm high 11 x 11", 2.4" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
622DPS	1622DPS	622DPI	1622DPI
624DPS	1624DPS	624DPI	1624DPI
626DPS	1626DPS	626DPI	1626DPI
628DPS	1628DPS	628DPI	1628DPI

**FRY PAN, RECTANGULAR**

30 x 26 cm, 7 cm high 12 x 10", 2.75" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
629DPS	1629DPS	629DPI	1629DPI

**GRILL PANS, SQUARE, WITH RIDGES**

24 x 24 cm, 4 cm high 9.5 x 9.5", 1.6" high
 28 x 28 cm, 4 cm high 11 x 11", 1.6" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
624-1DPS	1624-1DPS	624-1DPI	1624-1DPI
628-1DPS	1628-1DPS	628-1DPI	1628-1DPI

**WOK AND STIR FRY PANS**

Ø 24 cm, 9 cm high Ø 9.5", 3.5" high
 Ø 26 cm, 9 cm high Ø 10", 3.5" high
 Ø 30 cm, 10 cm high Ø 12", 4" high
 Ø 32 cm, 10 cm high Ø 12.5", 4" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
1024DPS	11024DPS	1024DPI	11024DPI
1026DPS	11026DPS	1026DPI	11026DPI
1030DPS	11030DPS	1030DPI	11030DPI
1032DPS	11032DPS	1032DPI	11032DPI

**WOK AND STIR FRY PAN, WITH LID**

Ø 34 cm, 11 cm high Ø 13.4", 4.5" high

		Induction	
Fix.+Side Handle	Det.+Side Handle	Fix.+Side Handle	Det.+Side Handle
1034DPSL	11034DPSL	1034DPIL	11034DPIL



SAUCEPANS, WITH LID

	Fixed Handle	Detach. Handle	Induction	
			Fixed Handle	Detach. Handle
Ø 18 cm, 9.5 cm high, 2.0 L Ø 7", 3.75" high, 2.1 US qt.	918DPSL	1918DPSL	918DPIL	1918DPIL
Ø 20 cm, 10 cm high, 2.5 L Ø 8", 4" high, 2.6 US qt.	920DPSL	1920DPSL	920DPIL	1920DPIL



SAUTÉ CASSEROLES, WITH LID

		Induction	
		2 Side Handles	2 Side Handles
Ø 24 cm, 9 cm high, 3.8 L Ø 9.5", 3.5" high, 4.0 US qt.		824DPSL	824DPIL
Ø 28 cm, 10.5 cm high, 5.5 L Ø 11", 4.1" high, 5.8 US qt.		828DPSL	828DPIL



CASSEROLES, SQUARE, WITH LID

		Induction	
		2 Side Handles	2 Side Handles
22 x 22 cm, 9 cm high, 3.5 L 8.5 x 8.5", 3.5" high, 3.7 US qt.		1022-2DPSL	1022-2DPIL
24 x 24 cm, 10.5 cm high, 4.5 L 9.5 x 9.5", 4.1" high, 4.7 US qt.		1024-2DPSL	1024-2DPIL
26 x 26 cm, 10.5 cm high, 5.5 L 10 x 10", 4.1" high, 5.8 US qt.		1026-2DPSL	1026-2DPIL
28 x 28 cm, 10.5 cm high, 6 L 11 x 11", 4.1" high, 6.3 US qt.		1028-2DPSL	1028-2DPIL



POTS, WITH LID

		Induction	
		2 Side Handles	2 Side Handles
Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.		120DPSL	120DPIL
Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.		124DPSL	124DPIL
Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 7.9 US qt.		128DPSL	128DPIL

**ROASTER, WITH LID** incl. silicone grips

27 x 22 cm, 9.5 cm high, 3.0 L 10.6 x 8.5", 3.5" high, 3.2 US qt.

31 x 26 cm, 11 cm high, 6.0 L 12.2 x 10", 4.5" high, 6.3 US qt.

	Induction
2 Cast Handles	2 Cast Handles
2722DPS	2722DPI
3126DPS	3126DPI

**SAFETY GLASS LIDS, ROUND AND OVAL**

Ø 18 cm Ø 7"	S18
Ø 20 cm Ø 8"	S20
Ø 22 cm Ø 8.5"	S22
Ø 24 cm Ø 9.5"	S24
Ø 26 cm Ø 10"	S26
Ø 28 cm Ø 11"	S28
Ø 30 cm Ø 12"	S30
Ø 32 cm Ø 12.5"	S32
Ø 34 cm Ø 13.4"	S34
Ø 36 cm Ø 14"	S36
27 x 22 cm 10.6 x 8.5"	S2722
31 x 26 cm 12.2 x 10"	S231

**SAFETY GLASS LIDS, SQUARE AND RECTANGULAR**

22 x 22 cm 8.5 x 8.5"	S222
24 x 24 cm 9.5 x 9.5"	S224
26 x 26 cm 10 x 10"	S226
28 x 28 cm 11 x 11"	S228
30 x 26 cm 12 x 10"	S229



CRÊPE PAN

Ø 26 cm, flat Ø 10", flat

	Induction
Pro. Handle	Pro. Handle
2226DLP	2226DLPI



FRY PANS

Ø 20 cm, 5 cm high Ø 8", 2" high

Ø 24 cm, 5 cm high Ø 9.5", 2" high

Ø 28 cm, 5 cm high Ø 11", 2" high

Ø 32 cm, 5 cm high Ø 12.5", 2" high

	Induction
Pro. Handle	Pro. Handle
2520DLP	2520DLPI
2524DLP	2524DLPI
2528DLP	2528DLPI
2532DLP	2532DLPI



SAUTÉ PANS

Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.

Ø 26 cm, 7 cm high, 3.0 L Ø 10", 2.75" high, 3.2 US qt.

Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.

Ø 32 cm, 6.5 cm high, 4.75 L Ø 12.5", 2.5" high, 5 US qt.

	Induction
Pro. Handle	Pro. Handle
2724DLP	2724DLPI
2726DLP	2726DLPI
2728DLP	2728DLPI
2732DLP	2732DLPI



FRY PANS, SQUARE

22 x 22 cm, 5.5 cm high 8.5 x 8.5", 2.2" high

24 x 24 cm, 5.5 cm high 9.5 x 9.5", 2.2" high

26 x 26 cm, 6 cm high 10 x 10", 2.4" high

28 x 28 cm, 6 cm high 11 x 11", 2.4" high

	Induction
Pro. Handle	Pro. Handle
2622DLP	2622DLPI
2624DLP	2624DLPI
2626DLP	2626DLPI
2628DLP	2628DLPI

The sizes listed refer to the measurement from the top inner edge to the top inner edge.



FRY PAN, RECTANGULAR

30 x 26 cm, 7 cm high 12 x 10", 2.75" high

Induction	
Pro. Handle	Pro. Handle
2629DLP	2629DLPi



GRILL PANS, SQUARE, WITH RIDGES

24 x 24 cm, 4 cm high 9.5 x 9.5", 1.6" high
28 x 28 cm, 4 cm high 11 x 11", 1.6" high

Induction	
Pro. Handle	Pro. Handle
2624-1DLP	2624-1DLPi
2628-1DLP	2628-1DLPi



WOK AND STIR FRY PANS

Ø 24 cm, 9 cm high Ø 9.5", 3.5" high
Ø 26 cm, 9 cm high Ø 10", 3.5" high
Ø 30 cm, 10 cm high Ø 12", 4" high
Ø 32 cm, 10 cm high Ø 12.5", 4" high

Induction	
Pro. Handle	Pro. Handle
21024DLP	21024DLPi
21026DLP	21026DLPi
21030DLP	21030DLPi
21032DLP	21032DLPi



WOK AND STIR FRY PAN, WITH LID

Ø 34 cm, 11 cm high Ø 13.4", 4.5" high

Induction	
Pro.+Side Handle	Pro.+Side Handle
21034DLPi	21034DLPiL



SAUCEPANS, WITH LID

Ø 18 cm, 9.5 cm high, 2.0 L Ø 7", 3.75" high, 2.1 US qt.
 Ø 20 cm, 10 cm high, 2.5 L Ø 8", 4" high, 2.6 US qt.

Induction	
Pro. Handle	Pro. Handle
2918DLPL	2918DLPIL
2920DLPL	2920DLPIL



SAUTÉ CASSEROLES, WITH LID

Ø 24 cm, 9 cm high, 3.8 L Ø 9.5", 3.5" high, 4.0 US qt.
 Ø 28 cm, 10.5 cm high, 5.5 L Ø 11", 4.1" high, 5.8 US qt.

Induction	
2 Side Handles	2 Side Handles
824DLPL	824DLPIL
828DLPL	828DLPIL



CASSEROLES, SQUARE, WITH LID

22 x 22 cm, 9 cm high, 3.5 L 8.5 x 8.5", 3.5" high, 3.7 US qt.
 24 x 24 cm, 10.5 cm high, 4.5 L 9.5 x 9.5", 4.1" high, 4.7 US qt.
 26 x 26 cm, 10.5 cm high, 5.5 L 10 x 10", 4.1" high, 5.8 US qt.
 28 x 28 cm, 10.5 cm high, 6 L 11 x 11", 4.1" high, 6.3 US qt.

Induction	
2 Side Handles	2 Side Handles
1022-2DLPL	1022-2DLPIL
1024-2DLPL	1024-2DLPIL
1026-2DLPL	1026-2DLPIL
1028-2DLPL	1028-2DLPIL



POTS, WITH LID

Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.
 Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.
 Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 7.9 US qt.

Induction	
Pro. Handle	Pro. Handle
120DLPL	120DLPIL
124DLPL	124DLPIL
128DLPL	128DLPIL



SAFETY GLASS LIDS

Ø 18 cm Ø 7"	S18DLPM
Ø 20 cm Ø 8"	S20DLPM
Ø 24 cm Ø 9.5"	S24DLPM
Ø 26 cm Ø 10"	S26DLPM
Ø 28 cm Ø 11"	S28DLPM
Ø 30 cm Ø 12"	S30DLPM
Ø 32 cm Ø 12.5"	S32DLPM
Ø 34 cm Ø 13.4"	S34DLPM



SAFETY GLASS LIDS, SQUARE

22 x 22 cm 8.5 x 8.5"	S222DLPM
24 x 24 cm 9.5 x 9.5"	S224DLPM
26 x 26 cm 10 x 10"	S226DLPM
28 x 28 cm 11 x 11"	S228DLPM



PACKAGING

Full colour sleeves, perfect for hanging and stacking and, gift box sets.



THE FAMILY SERIES. VERSATILE, ROBUST AND PERFECTLY SEALED.





SMART lid

CLEVER UPGRADE FOR LITE PRODUCTS.



PARK IT

Wondering where to put the lid so the condensation does not end up on your kitchen top? We know the perfect answer. With our revolutionary Smart Lids, you can park the lid on the edge of the pan so that the water automatically runs back into the pan – leaving you free to tend to your dish with both hands.



PERFECT PARTNERS

Smart Lids are heat-resistant up to 250 degrees, meaning they can be used in the oven. They are designed to stand protecting your work surface and fit perfectly with our LITE series.



SMART LID

Ø 20 cm Ø 8"	S20SLM
Ø 24 cm Ø 9.5"	S24SLM
Ø 28 cm Ø 11"	S28SLM



SMART LID, SQUARE

24 x 24 cm 9.5 x 9.5"	S224SLM
26 x 26 cm 10 x 10"	S226SLM
28 x 28 cm 11 x 11"	S228SLM





ACTIVE LITE

COOK MORE SUSTAINABLY, EAT HEALTHIER.



FAMILY DINNER ON THE TABLE IN NO TIME AT ALL

Our Active Lite products have revolutionised pressure cookers, as they allow you to open the lid with just one hand, at any time, to add new ingredients or spices into the pot. You can now look forward to healthy, delicious food prepared faster and more energy-efficient than ever before.



AN INNOVATION THAT STICKS.

The non-stick diamond coating lasts for years and makes life so much easier – fry everything directly in the pot!



50% FASTER, 70% MORE ECOLOGICAL

With the ACTIVE LITE lid, you can cook everything up to 50% faster, using a lot less energy. Sustainable cooking really can be delicious.



STEAMING IS HEALTHY

Fancy some delicious, colourful vegetables full of vitamins and nutrients? With a silicone strainer insert, you can steam everything in a healthy way.

ACTIVE LITE

COOKING ON A NEW LEVEL. FASTER, GENTLER, HEALTHIER.

Everything in one pot – as easy, fast and delicious as possible. You can fry, cook, quickly throw something else into the pot, cook just a little longer and then everything is ready! Faster and more energy-efficient cooking is hardly possible. Thanks to the intelligent valve technology, the pot never boils over – so cleaning up will be fast too!

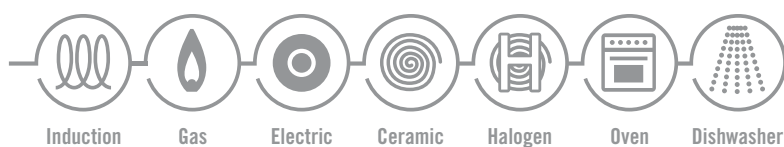
Active Lite lid for active cooking and steaming made of hardened safety glass



Side handles are ovenproof
up to 250 °C / 480 °F

Cut and abrasion-resistant 5 layer
diamond hard-base coating

Dishwasher proof
- with lid removed





Pressure release valve with silicone cover for constant pressure equalisation

Silicone gasket for an airtight seal

Patented intuitive single-handed operation mechanism



Fast heat distribution and retention. Approx. 8 mm / 0.3" thick induction bottom or 6mm / 0.25" thick thermal cast bottom with no distortion at high temperatures.

solutions 2018





CASSEROLE, SQUARE

	2 Side Handles	Induction 2 Side Handles
22 x 22 cm, 9 cm high, 3.2 L 8 x 8", 3.5" high, 3.4 US qt.	1022-2DAL	1022-2DALI
26 x 26 cm, 10.5 cm high, 5.5 L 10 x 10", 4.1" high, 5.8 US qt.	1026-2DAL	1026-2DALI

CASSEROLE, SQUARE, WITH SILICONE STEAMER INSERT

	2 Side Handles	Induction 2 Side Handles
22 x 22 cm, 9 cm high, 3.2 L 8 x 8", 3.5" high, 3.4 US qt.	1022-2-1DAL	1022-2-1DALI
26 x 26 cm, 10.5 cm high, 5.5 L 10 x 10", 4.1" high, 5.8 US qt.	1026-2-1DAL	1026-2-1DALI



SAUTÉ CASSEROLES

	2 Side Handles	Induction 2 Side Handles
Ø 24 cm, 9 cm high, 3.8 L Ø 9.5", 3.5" high, 4.0 US qt.	824DAL	824DALI
Ø 28 cm, 10.5 cm high, 5.5 L Ø 11", 4.1" high, 5.8 US qt.	828DAL	828DALI



POTS

	2 Side Handles	Induction 2 Side Handles
Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.	120DAL	120DALI
Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.	124DAL	124DALI
Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 7.9 US qt.	128DAL	128DALI

POTS, WITH SILICONE STEAMER INSERT

	2 Side Handles	Induction 2 Side Handles
Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.	120-1DAL	120-1DALI
Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.	124-1DAL	124-1DALI
Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 7.9 US qt.	128-1DAL	128-1DALI



PACKAGING

Full colour gift boxes, with sticker, when the steamer insert is included.





logic

FORM IN PERFECTION.



LOGIC COMPLETES YOUR KITCHEN DESIGN

Special ingredients deserve special attention, and a special kitchen deserves special cookware. The Logic series turns your kitchen into a work of art and makes cooking an experience. It combines exceptional design awareness and the highest quality, making it not only a unique pan, but a perfect design object. Especially for you.



TOUGH & TENDER

The unique Diamond XR coating creates a particularly rough and robust profile on the surface. There's no escape for the cooking juices: they remain trapped between the pan and the ingredients, ensuring that your dishes become tender and juicy. In addition, this type of sealing makes the surface of the pan absolutely cut- and abrasion-resistant. No matter how thoroughly you clean it, or if you cut into it with a sharp knife – nothing will happen. And best of all, nothing will stick!



ATTACH, DETACH – REPEAT

The removable stainless-steel handle is the real highlight of the Logic series. It is the first of its kind, and to achieve it we had to rethink the handle completely. We spent months working on handles and stainless-steel, tinkering, testing, designing and, above all, discarding – until the mechanism worked perfectly. Of course, a phenolic detachable handle is also available.



QUITE EXCELLENT

Shortly after its market launch, the design of the Logic series won Germany's most prestigious design awards – including the German Design Award, the iF Design Award and the Red Dot Award. Excellency in design, quality and innovation is our motto!





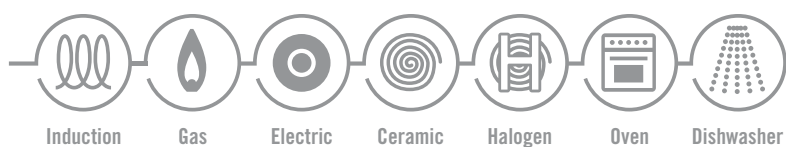
MANY OPTIONS, NO COMPROMISES

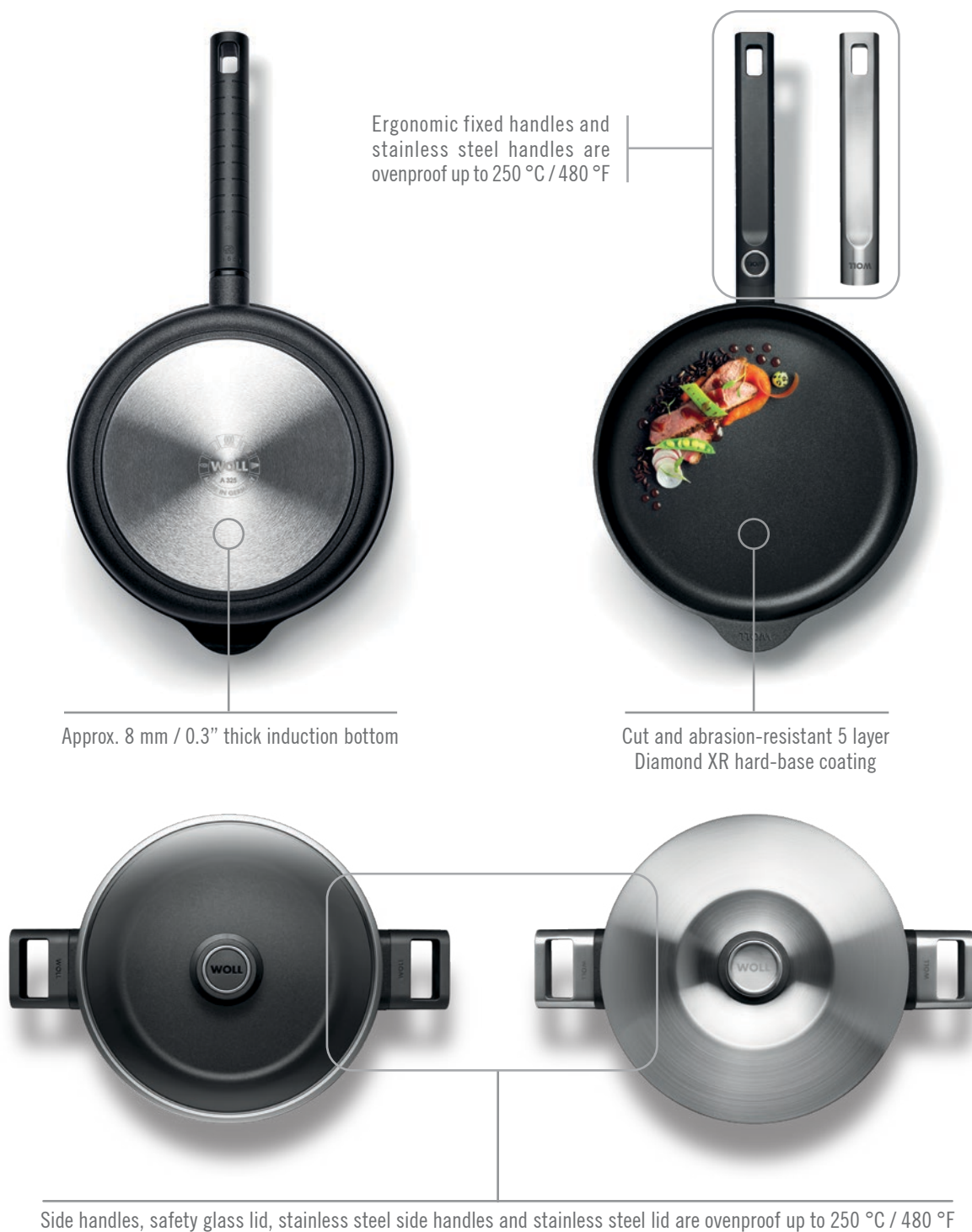
The Logic Series impresses not only with its simple design, but also with its individual configurability. Whether in 24 cm or 28 cm in diameter, with a phenolic or stainless-steel handle, with a safety glass lid or stainless-steel lid – it's all up to you.

logic

SIMPLICITY AND SOPHISTICATION

The Logic series stands for exceptional design and exclusive materials. Unique workmanship and functions that have been thought out down to the last detail makes the Logic pan more than just a pan. It becomes a design object that is not only a pleasure to use, but also enjoyable when it is simply standing on the countertop.







CRÊPE PAN

Ø 26 cm, flat Ø 10", flat

Induction	
Fixed Handle	Detach. Handle
226LCI	1226LCI



FRY PANS

Ø 20 cm, 5 cm high Ø 8", 2" high

Ø 24 cm, 5 cm high Ø 9.5", 2" high

Ø 28 cm, 5 cm high Ø 11", 2" high

Induction	
Fixed Handle	Detach. Handle
520LCI	1520LCI
524LCI	1524LCI
528LCI	1528LCI



SAUTÉ PANS

Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.

Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.

Induction	
Fixed Handle	Detach. Handle
724LCI	1724LCI
728LCI	1728LCI



FRY PANS, SQUARE

24 x 24 cm, 6 cm high 9.5 x 9.5", 2.2" high

28 x 28 cm, 6.5 cm high 11 x 11", 2.4" high

Induction	
Fixed Handle	Detach. Handle
624LCI	1624LCI
628LCI	1628LCI



GRILL PAN, SQUARE, WITH RIDGES

28 x 28 cm, 4.5 cm high 11 x 11", 1.8" high

Induction	
Fixed Handle	Detach. Handle
628-1LCI	1628-1LCI



WOK AND STIR FRY PAN

Ø 24 cm, 9 cm high Ø 9.5", 3.5" high
Ø 28 cm, 10 cm high Ø 11", 4" high
Ø 30 cm, 10 cm high Ø 12", 4" high

Induction	
Fixed Handle	Detach. Handle
1024LCI	11024LCI
1028LCI	11028LCI
1030LCI	11030LCI



POTS, WITH LID

Ø 20 cm, 12 cm high, 3.0 L Ø 8", 4.75" high, 3.2 US qt.
Ø 24 cm, 14 cm high, 4.5 L Ø 9.5", 5.5" high, 4.75 US qt.

Induction
2 Side Handles
120LCIL
124LCIL



CASSEROLES, SQUARE, WITH LID

24 x 24 cm, 10 cm high, 4.5 L 9.5 x 9.5", 4" high, 4.7 US qt.
28 x 28 cm, 11 cm high, 6.5 L 11 x 11", 4.5" high, 6.8 US qt.

Induction
2 Side Handles
1024-2LCIL
1028-2LCIL



ROASTER, WITH LID

31 x 26 cm, 11 cm high, 7.5 L 12.2 x 10", 4.5" high, 7.9 US qt.

Induction
2 Cast Handles
3326LCI



LOGIC SAFETY GLASS LID, ROUND

Ø 20 cm Ø 8"	S20LCM
Ø 24 cm Ø 9.5"	S24LCM
Ø 28 cm Ø 11"	S28LCM
Ø 30 cm Ø 12"	S30LCM



LOGIC SAFETY GLASS LID, SQUARE

24 x 24 cm 9.5 x 9.5"	S224LCM
28 x 28 cm 11 x 11"	S228LCM



PACKAGING

Full colour half-boxes and sleeves, perfect for hanging and stacking.



CRÊPE PAN with stainless steel handle
 Ø 26 cm, flat Ø 10", flat

Induction	
Fixed Handle	Detach. Handle
226PLCI	1226PLCI



FRY PANS with stainless steel handle
 Ø 20 cm, 5 cm high Ø 8", 2" high
 Ø 24 cm, 5 cm high Ø 9.5", 2" high
 Ø 28 cm, 5 cm high Ø 11", 2" high

Induction	
Fixed Handle	Detach. Handle
520PLCI	1520PLCI
524PLCI	1524PLCI
528PLCI	1528PLCI



SAUTÉ PANS with stainless steel handle
 Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.
 Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.

Induction	
Fixed Handle	Detach. Handle
724PLCI	1724PLCI
728PLCI	1728PLCI



FRY PANS, SQUARE with stainless steel handle
 24 x 24 cm, 6 cm high 9.5 x 9.5 ", 2.2" high
 28 x 28 cm, 6.5 cm high 11 x 11 ", 2.4" high

Induction	
Fixed Handle	Detach. Handle
624PLCI	1624PLCI
628PLCI	1628PLCI



GRILL PAN, SQUARE, WITH RIDGES with stainless steel handle
28 x 28 cm, 4.5 cm high 11 x 11", 1.8" high

Induction	
Fixed Handle	Detach. Handle
628-1PLCI	1628-1PLCI



WOK AND STIR FRY PAN with stainless steel handle
Ø 24 cm, 9 cm high Ø 9.5", 3.5" high
Ø 28 cm, 10 cm high Ø 11", 4" high
Ø 30 cm, 10 cm high Ø 12", 4" high

Induction	
Fixed Handle	Detach. Handle
1024PLCI	11024PLCI
1028PLCI	11028PLCI
1030PLCI	11030PLCI



CASSEROLES, SQUARE, WITH LID and stainless steel side handles
28 x 28 cm, 11 cm high, 6.5 L 11 x 11", 4.5" high, 6.8 US qt.

Induction
2 Side Handles
1028-2PLCIL



POTS, WITH LID and stainless steel side handles
Ø 20 cm, 12 cm high, 3.0 L Ø 8", 4.75" high, 3.2 US qt.
Ø 24 cm, 14 cm high, 4.5 L Ø 9.5", 5.5" high, 4.75 US qt.

Induction
2 Side Handles
120PLCIL
124PLCIL



LOGIC STAINLESS STEEL LIDS, ROUND

Ø 20 cm Ø 8"

S20PLCM

Ø 24 cm Ø 9.5"

S24PLCM

Ø 28 cm Ø 11"

S28PLCM



LOGIC STAINLESS STEEL LID, SQUARE

28 x 28 cm 11 x 11"

S228PLCM



THE LOGIC SERIES – ANYTHING BUT EVERYDAY.





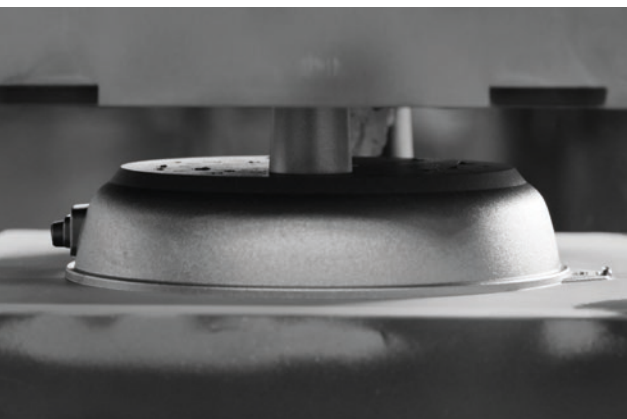
nowo

UNCONDITIONALLY PERFECT.



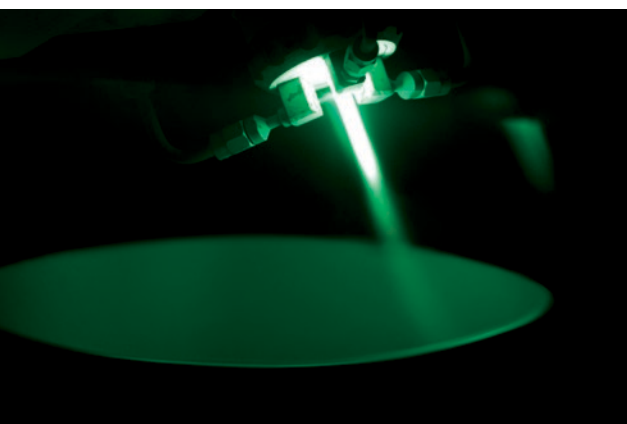
FEATURES THE FULL POTENTIAL OF WOLL

NOWO - that stands for Norbert Woll, the founder of Woll GmbH. Norbert Woll cultivated a pioneering spirit and unconditional perfectionism in pan production. The NOWO series is inspired by this and promises top performance in quality and function.



AWESOME FROM THE CORE

The 8 mm thick thermal base is hand-cast and ensures optimal heat distribution and heat storage. This means that pans and pots get hot faster – and stay hot even after you take them off the hob. This makes for much more energy-efficient cooking, on all types of hobs, including induction.



HARD SHELL - HARD CORE

NOWO's titanium hard surface coating is extremely high-quality, robust and durable. So you can cook and fry with full commitment and not have to worry about the cookware.



NO HANDLE - MORE POSSIBILITIES

The handle is removable on NOWO pans. This makes them much easier to store and they fit easily in the cupboard and dishwasher – and even turn into a cake mould in no time at all.

nowo

UNCONDITIONALLY PERFECT.

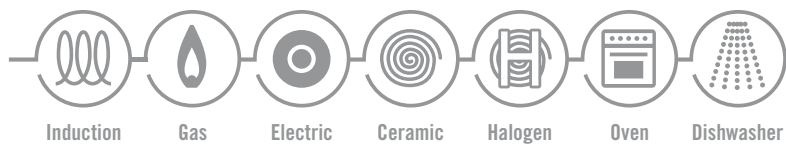
NOWO includes pans, pots and roasters, works with all hob types, is dishwasher safe and is, of course, Made in Germany. So, NOWO does credit to Woll's ambitious founder.

Fast heat distribution and retention



Dishwasher proof

The Detachable Handle
– easy, practical, safe!



Induction

Gas

Electric

Ceramic

Halogen

Oven

Dishwasher



Approx. 10 mm / 0.4" thick induction bottom
or 8 mm / 0.3" thick thermal cast bottom
with no distortion at high temperatures.



Cut and abrasion-resistant 4 layer
Titanium hard-base coating



Side handles, safety glass lid are ovenproof up to 250 °C / 480 °F



CRÊPE PAN

Ø 26 cm, flat Ø 10", flat

	Induction
Detach. Handle	Detach. Handle
1226N	1226IL



FRY PANS

Ø 20 cm, 5 cm high Ø 8", 2" high
 Ø 24 cm, 5 cm high Ø 9.5", 2" high
 Ø 26 cm, 5 cm high Ø 10", 2" high
 Ø 28 cm, 5 cm high Ø 11", 2" high
 Ø 32 cm, 5 cm high Ø 12.5", 2" high

	Induction
Detach. Handle	Detach. Handle
1520N	1520IL
1524N	1524IL
1526N	1526IL
1528N	1528IL
1532N	1532IL



SAUTÉ PANS

Ø 20 cm, 7 cm high, 1.5 L Ø 8", 2.75" high, 1.6 US qt.
 Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.
 Ø 26 cm, 7 cm high, 3.0 L Ø 10", 2.75" high, 3.2 US qt.
 Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.

	Induction
Detach. Handle	Detach. Handle
1720N	—
1724N	1724IL
1726N	1726IL
1728N	1728IL



FISH PAN, OVAL

38 x 28 cm, 5 cm high 15 x 11", 2" high

	Induction
Detach. Handle	Detach. Handle
1538N	1538IL

**FRY PANS, SQUARE**

20 x 20 cm, 6.5 cm high	8 x 8", 2.5" high
24 x 24 cm, 6.5 cm high	9.5 x 9.5", 2.5" high
26 x 26 cm, 6.5 cm high	10 x 10", 2.5" high
28 x 28 cm, 6.5 cm high	11 x 11", 2.5" high

Induction	
Detach. Handle	Detach. Handle
1620N	1620IL
1624N	1624IL
1626N	1626IL
1628N	1628IL

**GRILL PANS, SQUARE, WITH RIDGES**

26 x 26 cm, 6.5 cm high	10 x 10", 2.5" high
28 x 28 cm, 6.5 cm high	11 x 11", 2.5" high

Induction	
Detach. Handle	Detach. Handle
1626-1N	—
1628-1N	1628-1IL

**FRY PAN, SQUARE**

28 x 28 cm, 7 cm high	11 x 11", 2.75" high
-----------------------	----------------------

Induction	
2 Side Handles	2 Side Handles
628-2N	628-2IL

**WOK AND STIR FRY PANS, WITH LID**

Ø 32 cm, 11 cm high	Ø 12.5", 4.5" high
Ø 36 cm, 11 cm high	Ø 14", 4.5" high

Induction	
Fix.+Side Handle	Fix.+Side Handle
1132-1NL	1132-1ILL
1136-1NL	1136-1ILL



WOKS, WITH LID

Ø 32 cm, 11 cm high Ø 12.5", 4.5" high
Ø 36 cm, 11 cm high Ø 14", 4.5" high

Induction	
2 Side Handles	2 Side Handles
1132NL	1132ILL
1136NL	1136ILL



SAUCEPAN, WITH LID

Ø 18 cm, 10 cm high, 2.0 L Ø 7", 4" high, 2.1 US qt.

Induction	
Detach. Handle	Detach. Handle
1118NL	1118ILL



SAUTÉ CASSEROLES, WITH LID

Ø 20 cm, 8 cm high, 2.0 L Ø 8", 3.2" high, 2.1 US qt.
Ø 24 cm, 8 cm high, 3.0 L Ø 9.5", 3.2" high, 3.2 US qt.
Ø 26 cm, 8 cm high, 3.5 L Ø 10", 3.2" high, 3.7 US qt.
Ø 28 cm, 8 cm high, 4.5 L Ø 11", 3.2" high, 4.75 US qt.
Ø 32 cm, 8 cm high, 5.5 L Ø 12.5", 3.2" high, 5.8 US qt.

Induction	
2 Side Handles	2 Side Handles
820NL	—
824NL	824ILL
826NL	—
828NL	828ILL
832NL	832ILL



CASSEROLES, SQUARE, WITH LID

20 x 20 cm, 10 cm high, 2.5 L 8 x 8", 4" high, 2.6 US qt.
24 x 24 cm, 10 cm high, 4.0 L 9.5 x 9.5", 4" high, 4.25 US qt.
28 x 28 cm, 10 cm high, 6.0 L 11 x 11", 4" high, 6.3 US qt.

Induction	
2 Side Handles	2 Side Handles
1020NL	—
1024NL	1024ILL
1028NL	1028ILL



POTS, WITH LID

Ø 20 cm, 12 cm high, 3.0 L Ø 8", 4.75" high, 3.2 US qt.
Ø 24 cm, 12 cm high, 4.5 L Ø 9.5", 4.75" high, 4.75 US qt.
Ø 28 cm, 12 cm high, 6.0 L Ø 11", 4.75" high, 6.3 US qt.

	Induction	
	2 Side Handles	2 Side Handles
	120NL	120ILL
	124NL	124ILL
	128NL	128ILL



1035N

ROASTERS

32 x 22 cm, 12 cm high, 6 L 12.5 x 8.5", 4.75" high, 6.3 US qt.
sieve insert for asparagus and deep-fry
40 x 27 cm, 13 cm high, 11 L 16 x 10.5", 5" high, 11.6 US qt.
sieve insert for asparagus and deep-fry

	Accessories	Cast lid 2 Cast Handles	Glass lid 2 Cast Handles
		1035N	1036N
	135		
		1055N	1056N
	155		



1036N



TEPPANYAKI GRILL SHEET

43 x 28 cm, 2 cm high 17 x 11", 0.8" high

	Induction	
	2 Cast Handles	2 Cast Handles
	243N	243IL



SICHERHEITSGLASDECKEL, RUND UND OVAL

Ø 18 cm	Ø 7"	S18
Ø 20 cm	Ø 8"	S20
Ø 24 cm	Ø 9.5"	S24
Ø 26 cm	Ø 10"	S26
Ø 28 cm	Ø 11"	S28
Ø 30 cm	Ø 12"	S30
Ø 32 cm	Ø 12.5"	S32
Ø 34 cm	Ø 13.4"	S34
Ø 36 cm	Ø 14"	S36
32 x 22 cm	12.5 x 8.5"	S235
38 x 28 cm	15 x 11"	S238
40 x 27 cm	16 x 10.5"	S250



SAFETY GLASS LIDS, SQUARE AND RECTANGULAR

20 x 20 cm	8 x 8"	S220
24 x 24 cm	9.5 x 9.5"	S224
26 x 26 cm	10 x 10"	S226
28 x 28 cm	11 x 11"	S228



PACKAGING

Full colour sleeves and gift box sets, perfect for hanging and stacking.





Ti TAN

BEST

TRADITION, PRECISION, FASCINATION.



A CLASSIC IN ITS OWN RIGHT

As befits a true original, the performance of Titan Best continues to get better as technology advances. This series is at the heart of our family business and has stood for tradition for over 40 years – a tradition of good taste. In Titan Best, meat achieves the most tender texture, the most aromatic sauces are created, and classic dishes are braised. And with the removable handle, it opens up completely new possibilities. The Titan Best is more than just a pan – it is our tradition.



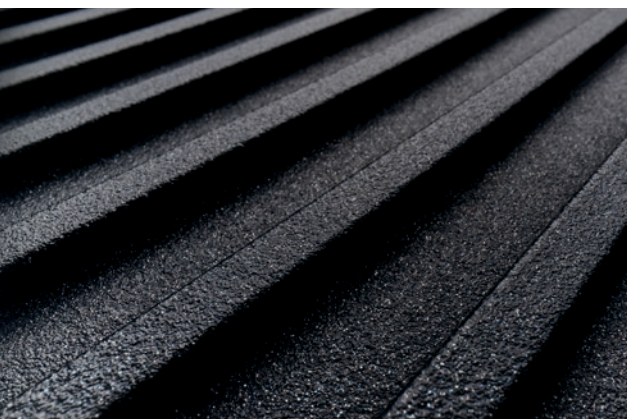
A HANDCRAFTED DIFFERENCE.

The highest quality does not come by chance, but from real craftsmanship. When manufacturing our Titan Best, we spare no effort. We cast each pan individually by hand, from the purest aluminium alloy, in a traditional process. This is what makes the difference, and in the end, what makes the Titan Best a true original.



FROM SAARLAND TO THE WHOLE WORLD

We don't like to let go of our products, only to our customers really, and then only when they are truly flawless. This is why we manufacture every single pan from the Titan series ourselves in Saarland. In this way, we can guarantee the highest quality standards.



VERY WELL DONE.

Another innovation that has improved the classic Titan Best, is the Diamond XR sealing, it creates a particularly rough surface that mercilessly traps frying juices and makes every dish even more tender and juicy. The pan is completely cut- and abrasion-resistant and absolutely nothing sticks to it!

TITAN BEST

OUR CLASSIC. THE LOGICAL CONSEQUENCE OF CRAFTSMANSHIP AND TECHNOLOGY.

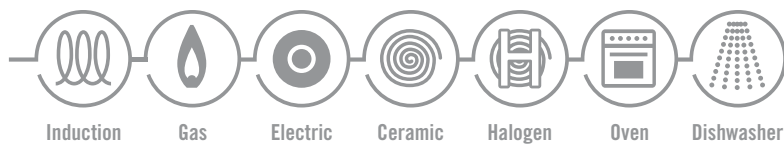
The Titan Best remains an unmatched heavyweight in the kitchen. Titan Best is not a one-hit-wonder, but an eternal classic that has enabled and will enable many more generations to come to enjoy an unparalleled cooking experience with outstanding results. True legends just never get too old.

Fast heat distribution and retention



Dishwasher proof
- remove detachable handle

The Detachable Handle
- easy, practical, safe!



Induction

Gas

Electric

Ceramic

Halogen

Oven

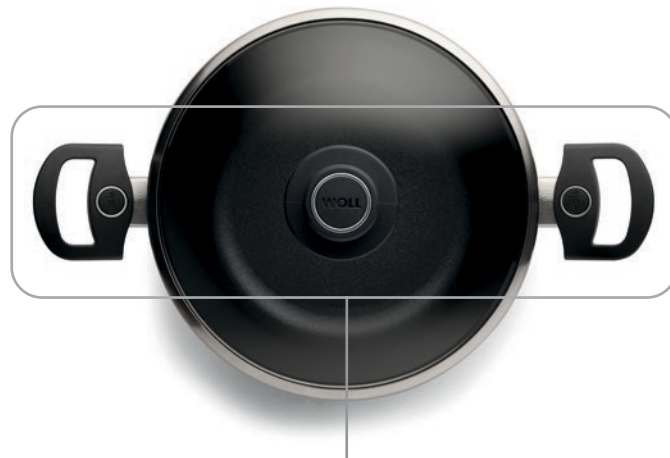
Dishwasher



Ergonomic fixed handles and stainless steel handles are ovenproof up to 250 °C / 480 °F

Approx. 10 mm / 0.4" thick induction bottom or 8 mm / 0.3" thick thermal cast bottom with no distortion at high temperatures.

Cut and abrasion-resistant 5 layer Diamond XR hard-base coating



Side handles, safety glass lid are ovenproof up to 250 °C / 480 °F



**GERMAN
INNO
VATION
AWARD '18
NOMINEE**

TESTSIEGER	
TESTMAGAZIN - URTEIL	
Woll DIAMOND TITAN Art.-Nr.: 1528TBI	
SEHR GUT	95,2 %
8 beschickte Personen (28 cm) im Vergleichstest	14.02.2018



CRÊPE PAN

Ø 26 cm, flat Ø 10", flat

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
226TB	1226TB	226TBI	1226TBI



FRY PANS

Ø 20 cm, 5 cm high Ø 8", 2" high
 Ø 24 cm, 5 cm high Ø 9.5", 2" high
 Ø 26 cm, 5 cm high Ø 10", 2" high
 Ø 28 cm, 5 cm high Ø 11", 2" high
 Ø 32 cm, 5 cm high Ø 12.5", 2" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
520TB	1520TB	520TBI	1520TBI
524TB	1524TB	524TBI	1524TBI
526TB	1526TB	526TBI	1526TBI
528TB	1528TB	528TBI	1528TBI
532TB	1532TB	532TBI	1532TBI



SAUTÉ PANS

Ø 20 cm, 7 cm high, 1.5 L Ø 8", 2.75" high, 1.6 US qt.
 Ø 24 cm, 7 cm high, 2.5 L Ø 9.5", 2.75" high, 2.6 US qt.
 Ø 26 cm, 7 cm high, 3.0 L Ø 10", 2.75" high, 3.2 US qt.
 Ø 28 cm, 7 cm high, 3.5 L Ø 11", 2.75" high, 3.7 US qt.

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
720TB	1720TB		
724TB	1724TB	724TBI	1724TBI
726TB	1726TB	726TBI	1726TBI
728TB	1728TB	728TBI	1728TBI



FISH PAN, OVAL

38 x 28 cm, 5 cm high 15 x 11", 2" high

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
538TB	1538TB	538TBI	1538TBI

**FRY PANS, SQUARE**

20 x 20 cm, 6.5 cm high	8 x 8", 2.5" high
24 x 24 cm, 6.5 cm high	9.5 x 9.5", 2.5" high
26 x 26 cm, 6.5 cm high	10 x 10", 2.5" high
28 x 28 cm, 6.5 cm high	11 x 11", 2.5" high

Fixed Handle	Detach. Handle	Induction	
		Fixed Handle	Detach. Handle
620TB	1620TB	620TBI	1620TBI
624TB	1624TB	624TBI	1624TBI
626TB	1626TB	626TBI	1626TBI
628TB	1628TB	628TBI	1628TBI

**GRILL PAN, SQUARE, WITH RIDGES**

28 x 28 cm, 6.5 cm high	11 x 11", 2.5" high
-------------------------	---------------------

Fixed Handle	Detach. Handle	Induction	
		Fixed Handle	Detach. Handle
628-1TB	1628-1TB	628-1TBI	1628-1TBI

**FRY PAN, SQUARE**

28 x 28 cm, 7 cm high	11 x 11", 2.75" high
-----------------------	----------------------

2 Side Handles	Induction	
	2 Side Handles	2 Side Handles
628-2TB	628-2TBI	1628-2TBI

**WOK AND STIR FRY PANS, WITH LID**

Ø 32 cm, 11 cm high	Ø 12.5", 4.5" high
Ø 36 cm, 11 cm high	Ø 14", 4.5" high

Fix.+ Side Handle	Induction	
	Fix.+ Side Handle	Fix.+ Side Handle
1132-1TBL	1132-1TBIL	16132-1TBIL
1136-1TBL	1136-1TBIL	16136-1TBIL



WOKS, WITH LID

Ø 32 cm, 11 cm high Ø 12.5", 4.5" high
Ø 36 cm, 11 cm high Ø 14", 4.5" high

Induction	
2 Side Handles	2 Side Handles
1132TBL	1132TBIL
1136TBL	1136TBIL



SAUCEPAN, WITH LID

Ø 18 cm, 10 cm high, 2.0 L Ø 7", 4" high, 2.1 US qt.

		Induction	
Fixed Handle	Detach. Handle	Fixed Handle	Detach. Handle
118TBL	1118TBL	118TBIL	1118TBIL



SAUTÉ CASSEROLES, WITH LID

Ø 24 cm, 8 cm high, 3.0 L Ø 9.5", 3.2" high, 3.2 US qt.
Ø 28 cm, 8 cm high, 4.5 L Ø 11", 3.2" high, 4.75 US qt.
Ø 32 cm, 8 cm high, 5.5 L Ø 12.5", 3.2" high, 5.8 US qt.

Induction	
2 Side Handles	2 Side Handles
824TBL	824TBIL
828TBL	828TBIL
832TBL	832TBIL



CASSEROLES, SQUARE, WITH LID

24 x 24 cm, 10 cm high, 4.0 L 9.5 x 9.5", 4" high, 4.25 US qt.
28 x 28 cm, 10 cm high, 6.0 L 11 x 11", 4" high, 6.3 US qt.

Induction	
2 Side Handles	2 Side Handles
1024TBL	1024TBIL
1028TBL	1028TBIL



POTS, WITH LID

Ø 20 cm, 12 cm high, 3.0 L Ø 8", 4.75" high, 3.2 US qt.
Ø 24 cm, 12 cm high, 4.5 L Ø 9.5", 4.75" high, 4.75 US qt.
Ø 28 cm, 12 cm high, 6.0 L Ø 11", 4.75" high, 6.3 US qt.

	Induction
2 Side Handles	2 Side Handles
120TBL	120TBIL
124TBL	124TBIL
128TBL	128TBIL



1035TB

ROASTERS

32 x 22 cm, 12 cm high, 6 L 12.5 x 8.5", 4.75" high, 6.3 US qt.
sieve insert for asparagus and deep-fry
40 x 27 cm, 13 cm high, 10.5 L 16 x 10.5", 5" high, 11.1 US qt.
sieve insert for asparagus and deep-fry

Accessories	Cast lid 2 Cast Handles	Glass lid 2 Cast Handles
	1035TB	1036TB
135		
	1055TB	1056TB
155		



1036TB



TEPPANYAKI GRILL SHEET

43 x 28 cm, 2 cm high 17 x 11", 0.8" high

2 Cast Handles
243TB



SAFETY GLASS LIDS, ROUND AND OVAL

Ø 18 cm Ø 7"	S18TB
Ø 20 cm Ø 8"	S20TB
Ø 24 cm Ø 9.5"	S24TB
Ø 26 cm Ø 10"	S26TB
Ø 28 cm Ø 11"	S28TB
Ø 30 cm Ø 12"	S30TB
Ø 32 cm Ø 12.5"	S32TB
Ø 36 cm Ø 14"	S36TB
38 x 28 cm 15 x 11"	S238TB



SAFETY GLASS LIDS, SQUARE

20 x 20 cm 8 x 8"	S220TB
24 x 24 cm 9.5 x 9.5"	S224TB
26 x 26 cm 10 x 10"	S226TB
28 x 28 cm 11 x 11"	S228TB



PACKAGING

Full colour sleeves and gift box sets.





concept^{PLUS}

MULTIFUNCTIONAL. INGENIOUS. THE POTS FOR LIFE.



INNOVATIVE COOKING SYSTEM

Here comes a real plus: we have combined our innovative Concept Pro system with our most popular Aluminium series Diamond Lite. The result is Concept Plus - versatile pots with even more functions. That leaves only one question unanswered: how could you ever cook without it?



ONE COVER, THREE POSITIONS, INFINITELY BETTER

Using a lid is good for heating, cooking and steaming, it allows you to cook energy efficiently and at temperatures that preserve vitamins. We think a lid should be able to do even more, for example, with the lid slightly raised, pasta and potatoes cook to perfection and can even be drained without a sieve. While you are adding ingredients or stirring your dish the lid can be parked so that the condensation runs into the inside of the pot, not your kitchen top.



DIAMOND – IT DOESN'T GET ANY HARDER

Sometimes food just sticks to the pot, no matter how much you stir. We have finished the Concept Plus pots with the same durable 5-layer diamond hard-base coating used on our LITE range, so that food doesn't stick, making washing up a walk in the park. This makes the pots extremely durable, insensitive to scratches and particularly healthy: because with a surface to which nothing sticks, the fat usually stays in the cupboard.



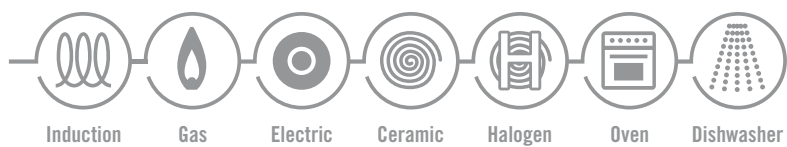
HEALTHY STEAMING

Steamed vegetables are more colourful, flavoursome, and they retain vitamins and nutrients that are lost when boiling – so using the custom-designed multifunctional silicone inserts for steaming will help to keep you and your family healthy. We have developed multifunctional silicone inserts that fit perfectly with our cookware, and also function as splatter guards, sieves and trivets.

concept^{PLUS}

INNOVATIVE COOKING SYSTEM

Concept Plus is the perfect combination of our innovative lid system and all the advantages of aluminium cookware. And it has plenty of features that simply make cooking easier.





Parked position

Ensures that the condensation runs into the inside of the pot not your kitchen top.



Raised position

Perfect for pasta, potatoes and rice and also for fast, easy and safe draining.



Normal position

For heating, simmering, or steaming at vitamin friendly low temperatures.



reddot award 2014
winner



2013 **iF**
innovationaward
winner

TESTSIEGER	
IM TESTMAGAZIN - URTEIL	
Woll Concept Plus Induction Topf 20 cm 3.0 l	
SEHR GUT	92,5 %
Im Test: 7 Beschichtete Töpfe (20 cm) Testurteile: 1x sehr gut, 6x gut	Heft 11/2014



SAUTÉ CASSEROLES, WITH LID

	2 Side Handles	Induction 2 Side Handles
Ø 24 cm, 9 cm high, 3.8 L Ø 9.5", 3.5" high, 4.0 US qt.	824CP	824CPI
Ø 28 cm, 10.5 cm high, 5.5 L Ø 11", 4.1" high, 5.8 US qt.	828CP	828CPI



POTS, WITH LID

	2 Side Handles	Induction 2 Side Handles
Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.	120CP	120CPI
Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.	124CP	124CPI
Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 8 US qt.	128CP	128CPI



POTS WITH LID AND MULTIFUNCTIONAL SILICONE INSERT

	2 Side Handles	Induction 2 Side Handles
Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.	120-1CP	120-1CPI
Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.	124-1CP	124-1CPI
Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 8 US qt.	128-1CP	128-1CPI



SAUCEPANS, WITH LID

Ø 18 cm, 9.5 cm high, 2.0 L Ø 7", 3.75" high, 2.1 US qt.
 Ø 20 cm, 10 cm high, 2.5 L Ø 8", 4" high, 2.6 US qt.

	Induction	
	Fixed Handle	Fixed Handle
	918CP	918CPI
	920CP	920CPI



MULTIFUNCTIONAL SILICONE INSERTS

Ø 20 cm Ø 8"	S120
Ø 24 cm Ø 9.5"	S124
Ø 28 cm Ø 11"	S128

PACKAGING

Full colour gift boxes.







IRON

NOSTALGIA IN COLOUR. FOR COOKING WITH LOVE.



FALL-OFF-THE-BONE

We have designed special drop-shaped bumps on the underside of the lid, these enable continuous self-basting cooking and roasting, which further enhances and infuses flavours and makes the tender meat literally fall off the bone.



FROM THE OVEN TO THE TABLE

It is a special moment when you take your cast iron roaster out of the oven, place it directly on the table and lift the lid to reveal the delicious food. We've put a lot of thought into this moment and have developed special silicone handles to help you safely transport your hot, handmade, cookware and serve the food.



DOUBLY IMPRESSIVE

Some things are better prepared on the hob than in the oven, cooking steaks in a griddle pan just can't be bettered, can it? Well, we have designed a cast iron griddle press lid, with which you can press down on the cooking steak, meaning it will char up nicely while cooking from both sides.



COLOUR COORDINATED

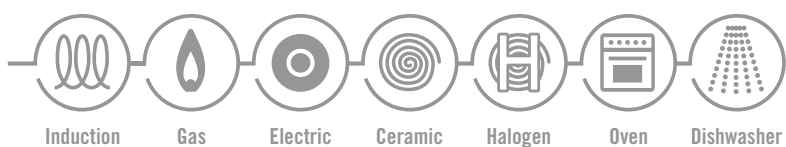
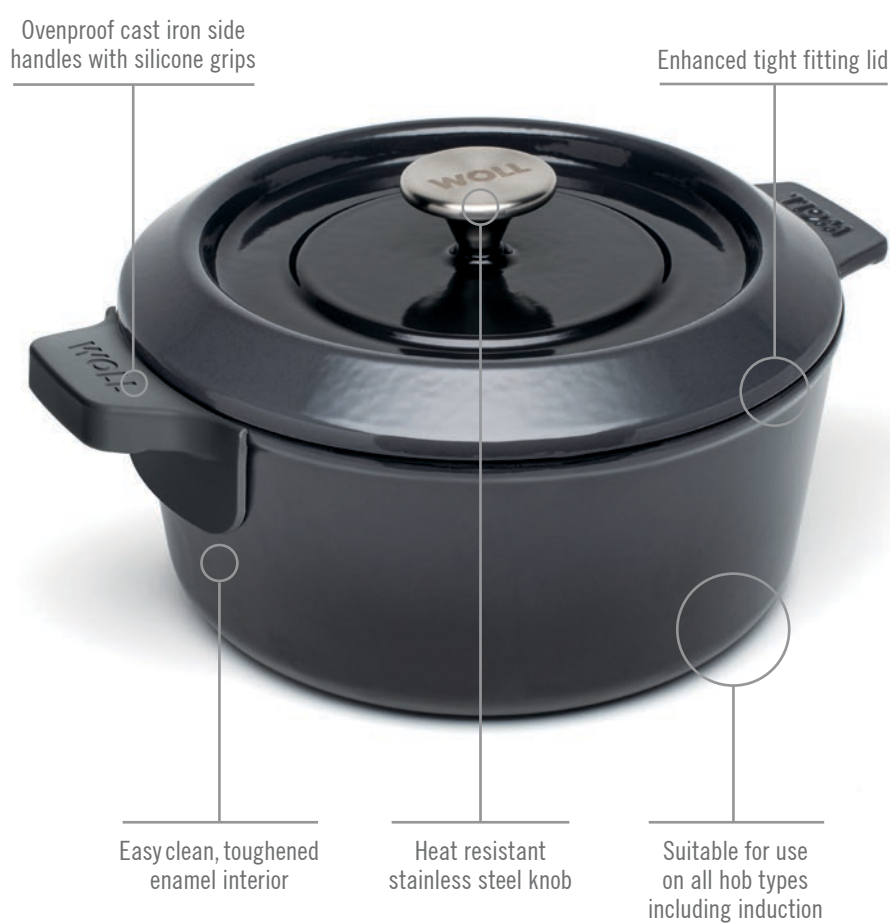
Our cast iron series is available in several colours – always matching your dishes and your style.

IRON

SO HEAVY, SO GOOD. THE TRADITIONAL IRONWARE FOR EVERYTHING THAT NEEDS TIME AND LOVE.

Sometimes nothing beats the good old days, with a good old recipe and good old friends.

For these moments, there are the handmade cast iron products from the Iron series. They are perfect eye-catchers – and a cast iron guarantee for delicious food.





Our cast iron series is available in several colours — always matching your dishes and your style.



POTS incl. silicone handles

Ø 16 cm, 8 cm high, 1.3 L Ø 6", 3" high, 1.4 US qt.
 Ø 18 cm, 9 cm high, 1.8 L Ø 7", 3.5" high, 2.0 US qt.
 Ø 20 cm, 11 cm high, 2.8 L Ø 8", 4.5" high, 2.95 US qt.
 Ø 24 cm, 11 cm high, 4.2 L Ø 9.5", 4.5" high, 4.4 US qt.

Induction		
Chili Red	Cobalt Blue	Carbon Grey
116CI-010	116CI-020	116CI-030
118CI-010	118CI-020	118CI-030
120CI-010	120CI-020	120CI-030
124CI-010	124CI-020	124CI-030



CASSEROLE incl. silicone handles

Ø 28 cm, 7 cm high, 3.7 L 11 x 11", 2.75" high, 3.9 US qt.

Induction		
Chili Red	Cobalt Blue	Carbon Grey
828CI-010	828CI-020	828CI-030



CASSEROLE, SQUARE incl. silicone handles

24 x 24 cm, 9.5 cm high, 4.1 L 9.5 x 9.5", 3.75" high, 4.3 US qt.

Induction		
Chili Red	Cobalt Blue	Carbon Grey
1024CI-010	1024CI-020	1024CI-030



ROASTER incl. silicone handles

34 x 26 cm, 12.5 cm high, 7.5 L 12.2 x 10", 5" high, 7.9 US qt.

Induction		
Chili Red	Cobalt Blue	Carbon Grey
3426CI-010	3426CI-020	3426CI-030



GRILL PANS, SQUARE, WITH RIDGES incl. steak press & silicone handles

24 x 24 cm, 4.5 cm high 9.5 x 9.5", 1.8" high

28 x 28 cm, 4.5 cm high 11 x 11", 1.8" high

Induction		
Chili Red	Cobalt Blue	Carbon Grey
624-2CI-010	624-2CI-020	624-2CI-030
628-2CI-010	628-2CI-020	628-2CI-030



SERVING PAN, WITH GLASS LID incl. silicone handles

Ø 18 cm, 5.5 cm high Ø 7", 2.2" high

Ø 20 cm, 5.5 cm high Ø 8", 2.2" high

Induction		
Chili Red	Cobalt Blue	Carbon Grey
5518CI-010	5518CI-020	5518CI-030
5520CI-010	5520CI-020	5520CI-030



CASSEROLE, MINI set of 2 pcs.

Ø 10 cm, 5 cm high, 0.3 L Ø 4", 2" high, 0.32 US qt.

Induction		
Chili Red	Cobalt Blue	Carbon Grey
110CI-010	110CI-020	110CI-030

PACKAGING

Full colour gift boxes.







concept

SMARTER LID. BETTER COOKING.



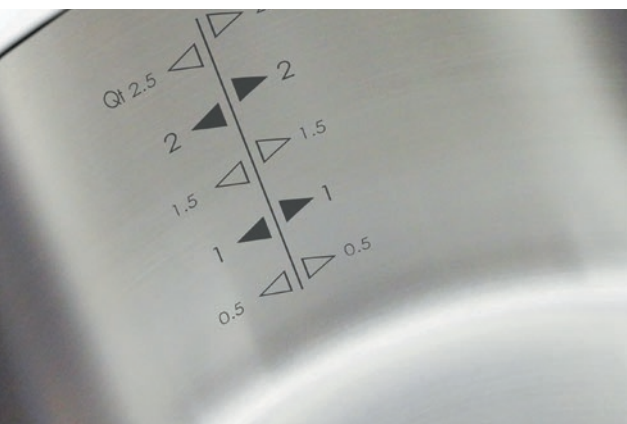
INTELLIGENT LID SYSTEM

With the lid locked in place, on the edge of the pot, you can add more ingredients, with ease, while the condensation runs back into the pot nice and clean.



PERFECT POURING

With the lid slightly raised, pasta and potatoes cook better and can also be drained without the use of a sieve.



MEASURABLY BETTER

The pots have a handy volume guide inside the pot.



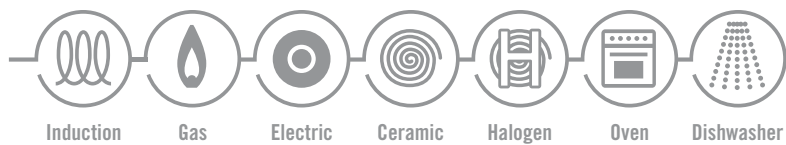
ONE SERIES FOR ALL MEALS

The diverse range of the Concept series offer you endless possibilities for cooking any kind of dish. Our casseroles, frying pans and woks also have a three-layer non-stick coating to make washing up easier.

concept

THE CLASSIC STAINLESS STEEL SERIES WITH A SMART LID DESIGN. EXCELLENT AND VERSATILE

Whether you want to heat quickly, simmer gently or drain safely, Concept is your companion. Inspired by our award-winning, multifunctional Concept Pro range, it features a wide range, great design, easy handling and is packed with ideas.





Parked position

Ensures that the condensation runs into the inside of the pot not your kitchen top.



Raised position

Perfect for pasta, potatoes and rice and also for fast, easy and safe draining.



Normal position

For heating, simmering, or steaming at vitamin friendly low temperatures.



reddot award 2016
winner



GERMAN
DESIGN
AWARD
WINNER
2017



GUT (2,5)
Ausgabe 1/2021
www.test.de
20L13



FRY PANS with non-stick coating

Ø 20 cm, 4.5 cm high Ø 8", 1.8" high

Ø 24 cm, 5 cm high Ø 9.5", 2" high

Ø 28 cm, 5 cm high Ø 11", 2" high

Induction

Fixed
Handle

520NC

524NC

528NC



SAUCEPANS, WITH LID

Ø 18 cm, 10 cm high, 2.5 L Ø 7", 4" high, 2.6 US qt.

Ø 20 cm, 11 cm high, 3.4 L Ø 8", 4.5" high, 3.6 US qt.

Induction

Fixed
Handle

918NC

920NC



POTS, WITH LID

Ø 18 cm, 10 cm high, 2.5 L Ø 7", 4" high, 2.6 US qt.

Ø 20 cm, 11 cm high, 3.4 L Ø 8", 4.5" high, 3.6 US qt.

Ø 24 cm, 13 cm high, 5.8 L Ø 9.5", 5" high, 6.1 US qt.

Induction

2 Side
Handles

118NC

120NC

124NC



STOCKPOT, WITH LID

Ø 24 cm, 17 cm high, 7.6 L Ø 9.5", 6.75" high, 8 US qt.

Induction

2 Side
Handles

124-2NC



CASSEROLES, WITH LID and non-stick coating

Ø 24 cm, 7 cm high, 3.6 L Ø 9.5", 2.75" high, 3.8 US qt.

Ø 28 cm, 8 cm high, 4.8 L Ø 11", 3.2" high, 5.1 US qt.

Induction

2 Side
Handles

824NC

828NC



WOK AND STIR FRY PAN, WITH LID and non-stick coating

Ø 30 cm, 10 cm high Ø 12", 4" high

Induction

Fix.+Side
Handle

1030NC



8-PIECE SET BOX

Induction

NCSET001

Set consists of:

- 918NC - Ø 18 cm, Ø 7" Saucepan with lid
- 120NC - Ø 20 cm, Ø 8" Pot with lid
- 124NC - Ø 24 cm, Ø 9.5" Pot with lid
- 828NC - Ø 28 cm, Ø 11" Casserole with lid and non stick coating



10-PIECE SET BOX

Induction

NCSET002

Set consists of:

- 918NC - Ø 18 cm, Ø 7" Saucepan with lid
- 120NC - Ø 20 cm, Ø 8" Pot with lid
- 124-2NC - Ø 24 cm, Ø 9.5" Stockpot with lid
- 824NC - Ø 24 cm, Ø 9.5" Casserole with lid and non stick coating
- 520NC - Ø 20 cm, Ø 8" Fry pan with non stick coating
- 528NC - Ø 28 cm, Ø 11" Fry pan with non stick coating



6-PIECE SET BOX

Induction

NCSET004

Set consists of:

- 118NC - Ø 18 cm, Ø 7" Pot with lid
- 120NC - Ø 20 cm, Ø 8" Pot with lid
- 124NC - Ø 24 cm, Ø 9.5" Pot with lid



PACKAGING

Full colour gift boxes.





concept^{PRO}

THE REINVENTION OF THE COOKING POT.



THATS HOW SMART COOKING CAN BE.

Concept Pro is the intelligent solution for stainless steel cookware. It was developed solely for pots – and from the ground up. A host of helpful innovations and functions make cooking easier and help you to concentrate fully on the perfection of your dish.



ONE COVER, THREE POSITIONS, INFINITELY BETTER

A lid is good for heating, cooking and steaming – it lets you cook energy-efficiently and at vitamin-preserving temperatures. However, we think a lid should be able to do even more, for example, with the lid slightly raised, pasta and potatoes cook better and can also be drained without the use of a sieve. With the lid locked in place, on the edge of the pot, you can add more ingredients, with ease, while the condensation runs back into the pot nice and clean.



MEASURABLY SIMPLER

Guesstimating how much 500 millilitres is can be tricky. So, to help you accurately measure liquids, each of our pots has a practical measuring scale inside. You'll never have to guess again!



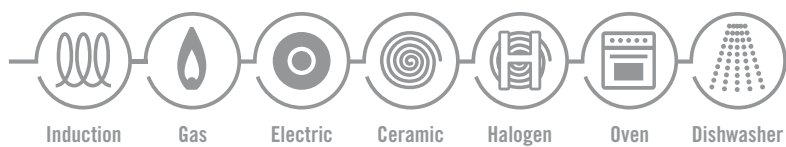
NO SPACE – NO PROBLEM

We have really thought of everything with Concept Pro – for example, no matter what size your kitchen is there never seem to be enough space for everything, so we designed the pots to stack together perfectly, taking up minimal space in your kitchen drawer or cupboard.

concept^{PRO}

MULTIFUNCTIONAL – AWARD-WINNING – SMART

Concept Pro is the intelligent solution for stainless steel cookware. It was developed solely for pots – and from the ground up. A host of helpful innovations and functions make cooking easier and help you to concentrate fully on the perfection of your dish.





Parked position

Ensures that the condensation runs into the inside of the pot not your kitchen top.



Raised position

Perfect for pasta, potatoes and rice and also for fast, easy and safe draining.



Normal position

For heating, simmering, or steaming at vitamin friendly low temperatures.



reddot design award
winner 2010



TESTSIEGER	
TESTMAGAZIN - URTEIL	
Woll Concept Pro 1528CO 28 cm	
SEHR GUT	92,1 %
<small>Im Test: 6 unbeschichtete Bratpfannen (28 cm) Testurteile: 1 = sehr gut, 2 = gut www.eltra-testmagazin.de</small>	
Heft 03/2016	



CASSEROLE, WITH LID

Ø 24 cm, 9 cm high, 4.0 L Ø 9.5", 3.5" high, 4.25 US qt.

Induction

2 Side
Handles

824CO



POTS, WITH LID

Ø 16 cm, 10 cm high, 2.0 L Ø 6.5", 4" high, 2.1 US qt.

Ø 20 cm, 11.5 cm high, 3.5 L Ø 8", 4.5" high, 3.7 US qt.

Ø 24 cm, 13.5 cm high, 6.0 L Ø 9.5", 5.5" high, 6.3 US qt.

Induction

2 Side
Handles

116CO

120CO

124CO



6-PIECE SET BOX

Set consist of:

116CO - Ø 16 cm, Ø 6.5" pot with lid

120CO - Ø 20 cm, Ø 8" pot with lid

124CO - Ø 24 cm, Ø 9.5" pot with lid

Induction

101CO



FRY PANS

Ø 24 cm, 5 cm high Ø 9.5", 2" high

Ø 28 cm, 5 cm high Ø 11", 2" high

Induction

Detach.
Handle

1524CO

1528CO



PACKAGING

Full colour sleeves and gift boxes.





[pressure pro]

MAKES GOOD STEAM.



ONE-POT DISH IN A FEW MINUTES

We can all remember those days when we arrive home from work too tired to cook but still need to make dinner in a hurry. On days like these, the pressure cooker can be used to whip up a nutritious and tasty one-pot meal in minutes. Throw in all the ingredients and you'll have the dinner ready by the time you are through tidying up the kitchen and setting the table.



SAVE TIME AND ENERGY

Under time pressure? Cooking with a pressure cooker can reduce cooking time by up to 70%, helping to reduce energy use and free up your time.



SINGLE-HANDED OPERATION

Our patented lid can be opened easily with just one hand. This leaves the other hand free to add ingredients into the pot, or to lift a glass.



SUPER FAST STEAMING

Tender, juicy, colourful and flavourful vegetables, full of vitamins and nutrients can be steamed in a flash using the custom steamer insert.

[pressure pro]

COOKS WITH PRESSURE, SPEED AND ALL VITAMINS.

Safety was our top priority when we designed Pressure Pro. We've built-in several features to make your pressure cooking experience not only fast and enjoyable, but also extra safe.

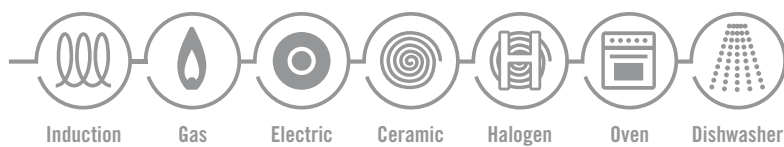
Ergonomic side handles
for safe handling



Made of 18/10 stainless steel
with superb performance on
induction stoves

Patented intuitive
single-handed
operation mechanism

5 mm thick fully
encapsulated bottom





THE PRESSURE REGULATING VALVE

With this, you control the pressure in your pot - depending on whether you are cooking just for you or the whole family.



THE RED SAFETY VALVE

When the pressure builds up in the pot, the red safety valve rises and locks the pot - completely automatically. The lid can only be opened again when the pressure has dropped.



THE PRESSURE RELIEF VALVE

If excess pressure does occur, the valve opens automatically and releases the pressure.



THE SAFETY WINDOW

An additional safety feature: if the pressure in the pot is too high, the sealing ring is pressed outward through this window - and the steam can escape.



POT with steamer insert

Ø 22 cm, 17.5 cm high, 6.0 L Ø 8.5", 7" high, 6.3 US qt.

Induction

2 Side
Handles

122PP



PACKAGING

Full colour gift box.



ONE-POT DISH IN A FLASH.





EDGE

SHARP. SHARPER. EDGE.



CUTTING EDGE

Forged from German steel, Edge knives have incredible strength and durability, they feel perfectly balanced in your hand and have the most powerful precision cutting – a cut above.



PERFECT BALANCE

From the hands of a skilled craftsman to the palm of your hands – ergonomically shaped and perfectly balanced. For precise control and comfortable handling. It's not called a precision tool for nothing.



DEEPLY COOLED, HIGHLY PRAISED

Edge knives are forged from the best German stainless steel according to DIN 1.4116, giving them robustness and durability. Every single knife is also individually ice-hardened, at sub-zero temperatures, locking in hardness and giving maximum elasticity – infusing it with enough resiliency to withstand even the most demanding situations.



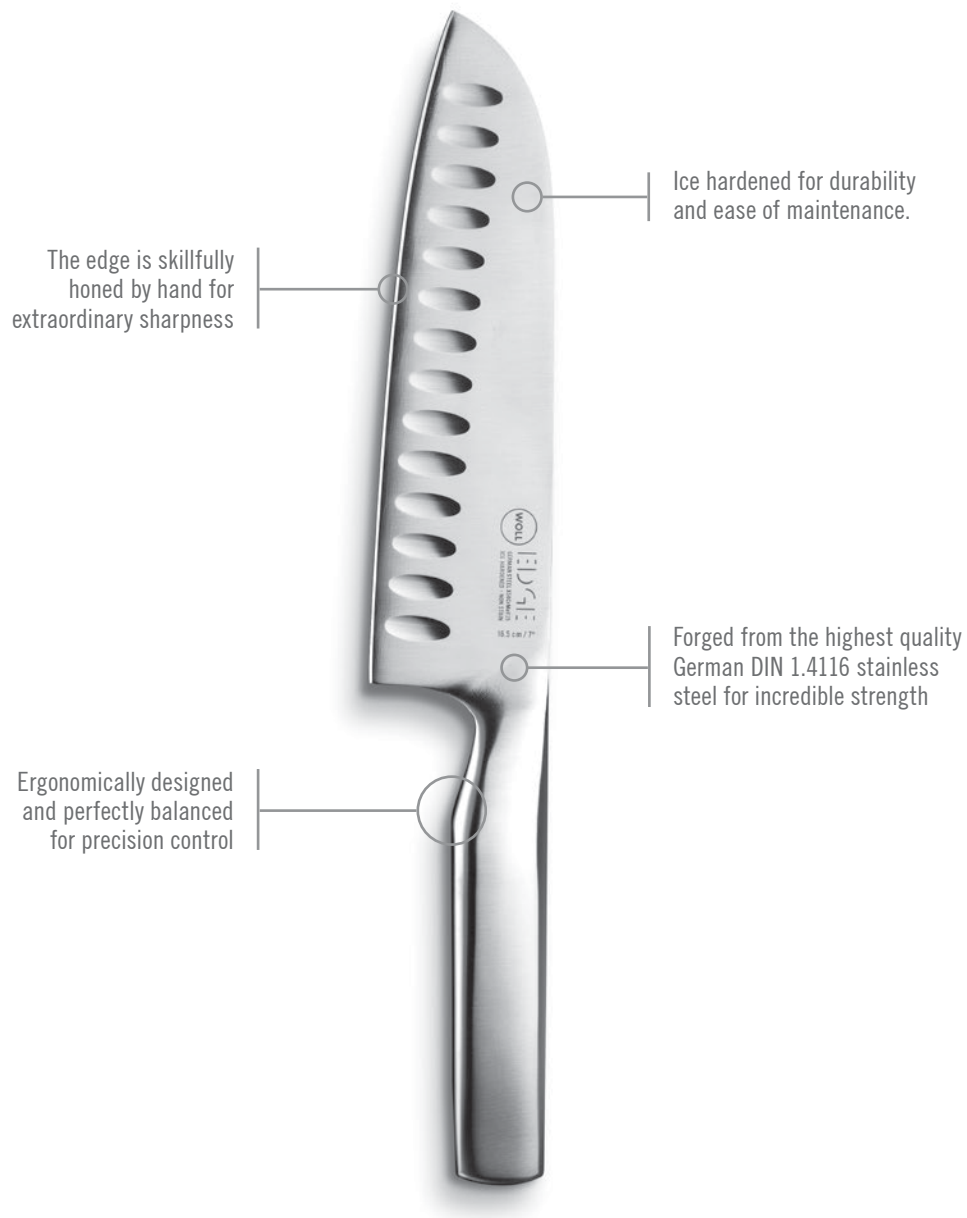
HAND-CRAFTED RAZOR-SHARP PRECISION

The edge is skillfully honed by hand for extraordinary sharpness.

EDGE

THE KNIVES FOR EVERYTHING. STAINLESS STEEL IN PERFECT SHAPE.

Forged from German steel, Edge knives have incredible strength and durability, they feel perfectly balanced in your hand and have the most powerful precision cutting – a cut above.





PACKAGING

Full colour gift boxes with pop-out Euro hole.



PEELING KNIFE

7.5 cm, 3"

KE076SMP



PARING KNIFE

9 cm, 3.5"

KE090GMP



UTILITY KNIFE

12 cm, 4.5"

KE120GMP



STEAK KNIFE SET

12 cm, 4.5"

KE001SET
4 Pieces



SERRATED PREP KNIFE

13 cm, 5"

KE130UMS



CARVING KNIFE

15.5 cm, 6"

KE155SMC

**TRADITIONAL CHEF KNIFE**

15.5 cm, 6"

KE155KMC

**SANTOKU KNIFE**

16.5 cm, 7"

KE166SMS

**CARVING KNIFE**

19.5 cm, 8"

KE195SMC

**CHEF KNIFE**

19.5 cm, 8"

KE195KMC

**BREAD KNIFE**

25.5 cm, 10"

KE255BMB

**CHINESE CHEF'S KNIFE**

17 cm, 7"

KE171CKC





cook!t

IT'S ALL IN YOUR HAND.



SIMPLY PRACTICAL

Using the wrong utensils doesn't just make your life harder, it could even ruin some of your cookware, so we re-designed kitchen tools with innovative functions that specifically help you to prepare food, simply, whilst being gentle to your pride and joy.



SOFT HARDNESS

Our kitchen helpers are friendly to cookware – but also mercilessly effective. With a rim of high-quality, food-safe silicone, nothing will go to waste – not a grain of couscous or a drop of sauce. After all, your dishes are too delicious to end up down the drain, aren't they?



STRENGTH FROM THE CORE

Kitchen tools are a vital helping hand when cooking food, whether you are stirring, lifting or turning you need the right utensil for the job, one that you can rely on. The backbone of our tools is glass fibre reinforced to give very good core strength and durability.



COOL – EVEN WHEN IT'S HOT

Kitchen tools should feel comfortable to use and be easy to hold. Our kitchen gadgets are coated with particularly high-quality silicone – making them pleasant to hold and heat-resistant up to 220 degrees. So feel free to grab them.



THE FLEXIBLE, PRACTICAL KITCHEN HELPERS.

Whether you need to turn it, scrape it, spoon it, grip it, mix it, flip it, skim it, stir it, scoop it or serve it we have a tool designed specifically for the task. WOLL Cook it – Practically perfect.





PACKAGING

Colour sleeves ideal for hanging.



COOKING SPOON raised function keeps work surface clean

6 cm wide, 32 cm long 2.4" wide, 12.5" long

KU004



STIRRING SPOON raised function keeps work surface clean

6 cm wide, 32.5 cm long 2.4" wide, 13" long

KU005



SAUCE SPOON flexible dipper nestles to the surface

6 cm wide, 32 cm long 2.4" wide, 12.5" long

KU014



SOUP LADLE flexible dipper nestles to the surface

10 cm wide, 32 cm long 4" wide, 12.5" long

KU008



PASTA SERVER silicone surrounded easy grip handle

6 cm wide, 32 cm long 2.4" wide, 12.5" long

KU015



SKIMMER SPOON silicone surrounded easy grip handle

11 cm wide, 32 cm long 4.5" wide, 12.5" long

KU006



SPOONULA thin flexible silicone lip

6 cm wide, 32 cm long 2.4" wide, 12.5" long

KU013



WOK TURNER thin flexible silicone lip

11 cm wide, 32.5 cm long 4.5" wide, 13" long

KU002



TURNER thin flexible silicone lip

7 cm wide, 31.5 cm long 2.75" wide, 12.4" long

KU001



JUMBO TURNER cutting function

11.5 cm wide, 35 cm long 4.5" wide, 13.8" long

KU003



SCRAPER raised function keeps work surface clean

5.5 cm wide, 32 cm long 2.2" wide, 12.5" long

KU007



TONGS flexible silicone head with smart locking design

6 cm wide, 30 cm long 2.4" wide, 12" long

KU009





steam!t

HEALTHY STEAMING.



MULTIFUNCTIONAL

Steaming is a particularly healthy form of cooking; we have developed multifunctional silicone inserts that fit perfectly with our cookware. And not only that: they also function as splatter guards, sieves and trivets.



STEAMER

Broccoli, spinach, fish, asparagus, carrots, green beans, potatoes and noodles – all benefit from steaming – making them more colourful, tasty and it retains their vitamins and nutrients.



SPLATTER GUARD

When frying and sautéing at high temperatures it can get a little messy with hot oil spitting everywhere – steam-it insert transforms into a splatter guard which will also keep you safer from the risk of burns.



TRIVET

Using the steam-it insert as a trivet allows you to serve your hot tasty dish straight from the kitchen hob to the kitchen table.



MULTIFUNCTIONAL SILICONE INSERTS

Ø 20 cm	Ø 8"	SI20
Ø 24 cm	Ø 9.5"	SI24
Ø 26 cm	Ø 10"	SI26
Ø 28 cm	Ø 11"	SI28
Ø 30 cm	Ø 12"	SI30
Ø 32 cm	Ø 12.5"	SI32
Ø 34 cm	Ø 13.4"	SI34



MULTIFUNCTIONAL SILICONE INSERT, SQUARE

26 x 26 cm, 5.5 cm high	10 x 10", 2.2" high	SI226
26 x 26 cm, 10 cm high	10 x 10", 4" high	SI226-T
28 x 28 cm, 5.5 cm high	11 x 11", 2.2" high	SI228
28 x 28 cm, 10 cm high	11 x 11", 4" high	SI228-T



MULTIFUNCTIONAL SILICONE INSERT, RECTANGULAR

30 x 26 cm	12 x 10"	SI229
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MULTIFUNCTIONAL SILICONE INSERT, OVAL

31 x 26 cm	12.2 x 10"	SI3126
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PACKAGING

Full colour boxes, ideal for hanging.





bake**it**

BAKE SOMEONE HAPPY.



BAKES A CAKE

Yes, you read it correctly, you can bake using our frying and sauté pans. With the removable handles, our pans are much more than just a pan - it's also a perfect cake pan. Our bake-it insert has been designed to work perfectly with our Frypans and Sauté pans so, time to get creative and let your imagination loose.



SILICONE CAKE MOULDS

Simply place the bake-it insert into a Fry Pan or Sauté Pan and pour in the cake batter. Once baked, turn the mould upside down onto a plate and release the cake from the mould.



PERFECTLY PORTIONED

Once the cake has cooled down, fill the hollow parts with the yumminess of your choice.



FINISHING TOUCH

Time to get creative and add a decorative topping to hide the secret filling for your guests to discover.



SILICONE CAKE INSERT, ROUND

Ø 24 cm Ø 9.5"

SC24



SILICONE CAKE INSERT, SQUARE

24 x 24 cm 9.5 x 9.5"

SC224



MADE TO MEASURE

Fit's perfectly with 24 cm fry pans and sauté pans and 24 x 24 cm square fry pans



PACKAGING

Full colour boxes, ideal for hanging.





ACCESSORIES



GLASS LIDS

Imagine trying to heat your home with no roof, the heat would simply escape. It is the same with cooking, pop a lid on the pot or pan and the heat is retained, speeding up the cooking process in an energy-efficient way, which also saves you money. Our glass lids are made from toughened safety glass and feature a permanent steam vent, they are designed to fit perfectly with all of our cookware. Details can be found in our sub-brand sections.



GET A GRIP

Sometimes, pans full of ingredients can be heavy, so, many of our pans feature a cast helper handle so that you can lift with two hands. We have designed a helper handle silicone over-grip to help you with the lifting, heat resistant up to 260 degrees – it fits like a glove, meaning safe lifting. Bye-bye, oven mitts!



PLAY IT SAFE

There never seems to be enough space in kitchen drawers and cupboards for all of your pots and pans, so inevitably they are stacked on top of each other. Our pan protectors help to keep your precious cookware perfect in the kitchen drawer, they can also be used as trivets, heat resistant up to 230 degrees, protecting your table or kitchen bench.



HOT TIP

When frying and sautéing at high temperatures it can get a little messy with hot oil spitting everywhere – unless you use one of our silicone splatter guards which will also keep you safer from the risk of burns.



SILICONE GRIP, ROUND

Silicone handle fits all round WOLL products with cast side handle

HG001



SILICONE GRIP, SQUARE

Silicone handle fits all square, rectangular and oval WOLL products with cast side handle

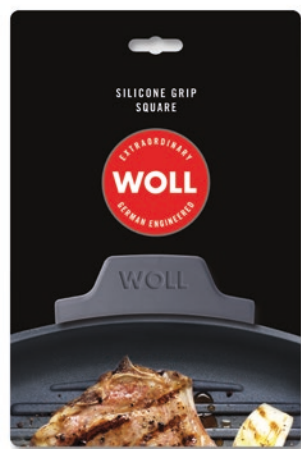
HG003



SILICONE GRIPS, ROASTER

2 silicone handles fit WOLL 31 x 26 cm roaster

HG002



PACKAGING

Accessories are packaged in full colour sleeves and boxes.



SILICONE SPLATTER GUARDS

Ø 24 cm Ø 9.5"

SG24

Ø 28 cm Ø 11"

SG28



SILICONE SPLATTER GUARDS, SQUARE

24 x 24 cm 9.5 x 9.5"

SG224

28 x 28 cm 11 x 11"

SG228



SILICONE MAT, SQUARE

19 x 19 cm 7.5 x 7.5"

1085



SILICONE MAT, ROUND

Ø 24 cm 9.5"

MA24



3-PIECE PAN PROTECTOR SET

Set consist of:

PPSET1

2 pieces red 35 cm, 13.8"

1 piece grey 40 cm, 16"





MISCELLANEOUS

SPARE PART?

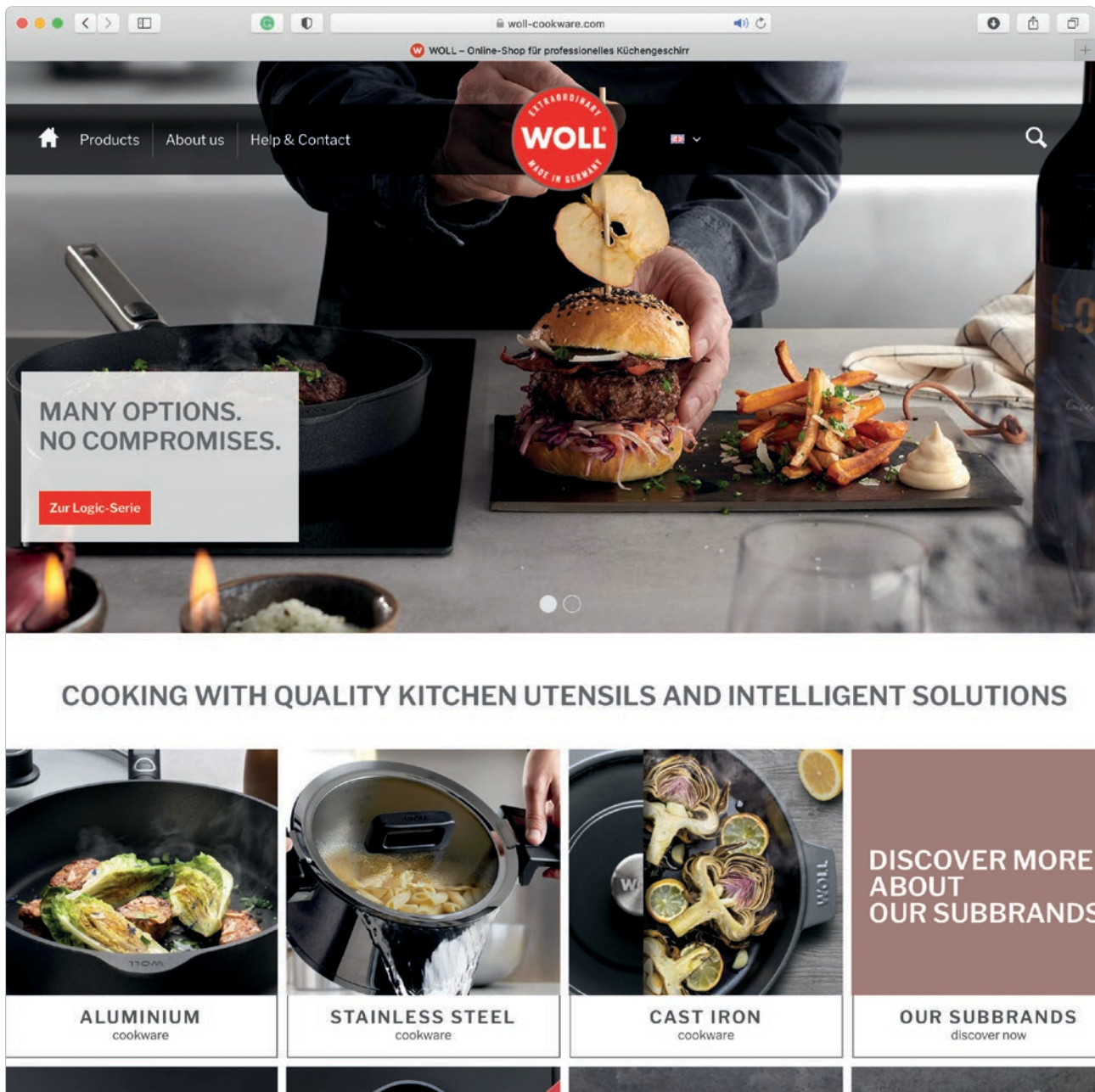
We have a full range of handles, side handles and lid knobs, details can be found in our price list.



STAND OUT

We pride ourselves on standing out from the crowd, not just while cooking but at the point of sale too, capturing the customer's attention and their imagination - inspiring them to cook.



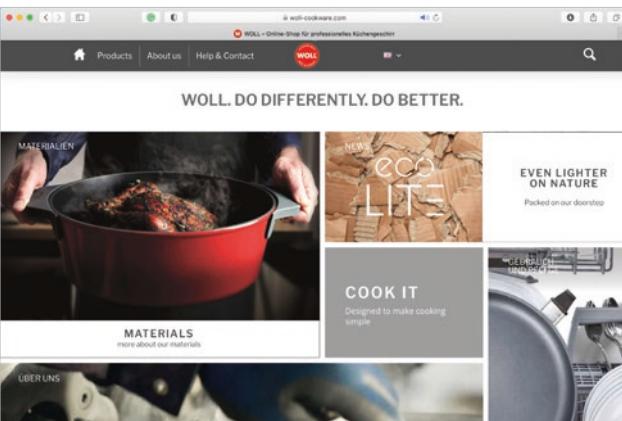


SEARCH AND EXPLORE

On our new informative and dynamic website, you can find everything you need to know about us, our philosophy, our production, our materials, and our products, including lots of tips, tricks, and cooking inspiration.

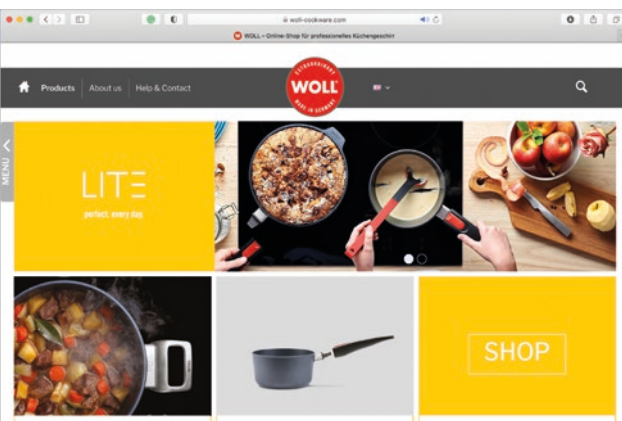
THERES MORE

News and features can be found on our easy to navigate homepage.



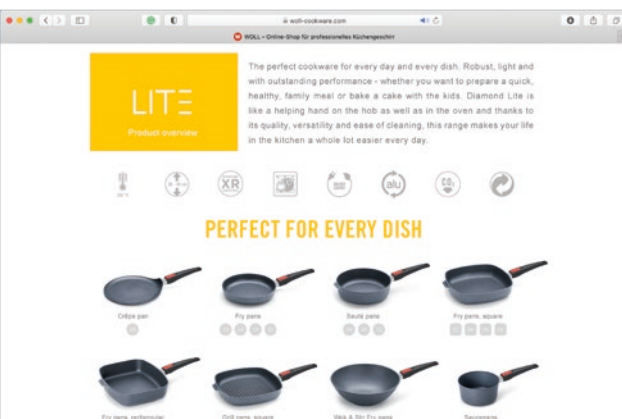
DETAILS MAKE THE DIFFERENCE

Each series has a dedicated section with detailed information about the product features and functions.



FULL RANGE

A complete overview of the product range can be found in each series along with in-depth detail about each product.



		ALL HOB TYPES	NON-INDUCTION VERSION	DETACHABLE HANDLE	FIXED HANDLE	STAINLESS STEEL HANDLE
eco LITE		●		●	●	
LITE		●	●	●	●	●
ACTIVE LITE		●	●			
logic		●		●	●	●
nowo		●	●	●		
TITAN BEST		●	●	●	●	
concept ^{PLUS}		●	●		●	
IRON		●				
concept		●			●	
concept ^{PRO}		●		●		
[pressure pro]		●				

OVENPROOF	DISHWASHER PROOF	MULTIFUNCTION LID	MATERIAL	MANUFACTURING PROCESS	REINFORCED SURFACE TYPE	MADE IN GERMANY	GUARANTEE
up to 300 °C 570 °F <small>*with detachable handle removed **200 °C / 390 °F with fixed handle</small>	●		100% Recycled Aluminium	Cold-forged	Sapphire	●	3-year warranty on the body and coating
up to 300 °C 570 °F <small>*with detachable handle removed **250 °C / 480 °F with fixed handle</small>	●		Aluminium	Squeeze cast	Diamond	●	25-year warranty on the body 3-year warranty on the coating
up to 250 °C 480 °F <small>*with lid removed</small>	●		Aluminium	Squeeze cast	Diamond	●	25-year warranty on the body 3-year warranty on the coating and technical parts
up to 300 °C 570 °F <small>*with detachable handle removed **250 °C / 480 °F with fixed handle</small>	●		Aluminium	Squeeze cast	Diamond-XR	●	25-year warranty on the body 3-year warranty on the coating
up to 300 °C 570 °F <small>*with detachable handle removed</small>	●		Aluminium	Gravity cast	Titanium	●	25-year warranty on the body 3-year warranty on the coating
up to 300 °C 570 °F <small>*with detachable handle removed **250 °C / 480 °F with fixed handle</small>	●		Aluminium	Gravity cast	Diamond-XR	●	25-year warranty on the body 3-year warranty on the coating
up to 250 °C 480 °F	●	●	Aluminium	Squeeze cast	Diamond	●	25-year warranty on the body 3-year warranty on the coating
up to 300 °C 570 °F <small>*without silicone over grips</small>	●		Iron	Sand cast	Black matte enamel		25-year warranty on the body
up to 200 °C 390 °F	●	●	Stainless Steel	Encapsulated bottom	Selected items with Ilag Ultimate non-stick coating		25-year warranty on the body 2-year warranty on the coating for coated items
up to 220 °C 430 °F	●	●	Stainless Steel	5 ply Stainless Steel			25-year warranty on the body
	● <small>*with lid removed</small>		Stainless Steel	Encapsulated bottom			25-year warranty on the body 3-year warranty on technical parts

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P-CAT-EN-22-EX

