

SPECIAL OFFER, LIMITED TIME O PRICE APPLIES TO NON POLISHED FINISH WHILE SUPPLIES LA

Save on Non-Polished Carbon Steel Cookware

In use for centuries, carbon steel cookware has stood the test of time. Little has changed about it over the years, and chefs still appreciate it for its propensity to perform extremely well under high heat and for the natural non-stick qualities it acquires after its first seasoning and repeated use.

Frying Pan

A4171430 11% "DIA x 1%" H 5.9lbs

#A4171450 19%" DIA x 21/4"H 13.5lbs

Key Features

- Excellent heat conductor.
- Suitable with all heat sources. including induction.
- Ovenproof and broiler safe
- High density metal doesn't retain odors.
- Uncoated and, if protected from rusting, lasts a lifetime.
- Withstands high temperatures which allows for longer preheating.
- Acquires natural non-stick properties that won't chip, scratch or peel off.
- Safe to use at high temperatures
- Safe to use with metal objects, such as knives, forks or spatulas.
- Comes with a limited lifetime warranty.

Note: These pans require minimum care, but they are not dishwasher or microwave safe. The handles get hot.



#A4171332 | 12½"x 3½" x 4" 4.8lbs

ALSO AVAILABLE FOR A LIMITED TIME

ltem#	Description	Size (inches)
A4172322	8 %" Paella Pan	8%" DIA x 1%" H 2.5lbs
A4172330	11 ¾" Paella Pan	11%" x DIA 1%" H 5.4lbs
A4172336	14 ¼" Paella Pan	14%" DIA x 2" H 7.0lbs

(not shown)

Phone 323.888.1944 | Toll Free 877.778.2711 | Fax 323.210.7027 | world-cuisine.com All prices are net each



(assorted colors: purple, blue, pink, orange, green).

gathering.

Item#	Description	Size (inches)
1779	OMAMI TASTING SET	6.3"X 2.4"X 6.6" ASSORTED
1780	OMAMI SET X10 PLATES	2 3.8" X 3.3" X 3.1" ASSORTED
1781	OMAMI SET X3 WHITE TRAYS+25SP	13.5" X 1.6" X 8.5" ASSORTED



WORLD CUISINE

Ergonomic Composite Kitchen Tools

The New Paderno World Cuisine Collection

This highly innovative line of kitchen tools by Paderno Italy has been carefully designed by studying and analyzing the day-to-day goings on in busy kitchens as well as following the latest trends in the culinary industry. The tools are strong and resistant, yet light and easy to handle. Their ergonomic design, as well their overall weights make daily tasks less taxing. They are made of non-porous, composite nylon and polyamide materials, making them durable and easy to clean. They are close to unbreakable and can be sterilized. They withstand temperatures up to 450 degrees Fahrenheit and won't damage non-stick cookware. They are dishwasher-safe and NSF approved.



ONE-PIECE COMPOSITE LADLE

The handle of this one-piece composite ladle facilitates long reaches and allows for the easy transfer of liquids and foods. Four sizes have long handles while two sizes have short handles, designed for use with small containers.

LONG HA	NDLE L	ADLE				0	SHORT H	ANDLE	LADLE		
ltem #	Dia	L	Oz	Price		A .	ltem #	Dia	L	Oz	Price
12970-06	21/2"	111/8"	23/8	\$ 6.75			12969-06	21/2"	91/2"	23/8	\$ 5.75
12970-08	31/8"	131/4"	4	\$ 9.50		, ,	12969-10	4"	105/8"	81/2	\$12.75
12970-10	4"	143/4"	81/2	\$13.95		7					
12970-12	43/4"	153/4"	17	\$17.50				•		1	
							111	N.			
				7	~ ~						
				- 4	<i>, , , , , , , , , ,</i>						
			,						1		

ONE-PIECE COMPOSITE SKIMMER

This one-piece composite skimmer is designed to remove and drain fat from food. A long handle provides distance from splattering.

ltem #	Dia	L	Price
12971-10	4"	121/4"	\$ 6.50
12971-12	43/4"	141/2"	\$12.75

ONE-PIECE COMPOSITE SPATULA

This one-piece composite spatula is ideal for flipping and turning meat and fish, as well as stir-frying. It is flexible for easy maneuverability and has a beveled edge to gently lift the food.

PLAIN SPATULA			PERFORATED SPATULA				
Item #	Dia	L	Price	ltem #	Dia	L	Price
12972-10	4"	143/8"	\$ 9.99	12973-10	4"	143/8"	\$ 9.99
12972-12	43/4"	15"	\$15.99	12973-12	43/4"	15"	\$15.99



ONE-PIECE BASTING

SPOONThe shape and angle of this one-piece basting spoon are ideal to moisten meat, poultry and fish while grilling.

Item #	L	Price
12982-01	9"	\$ 8.50
12982-38	143/4"	\$11.50



FLOUR SCOOP

This half-open, one-piece composite flour scoop neatly sweeps flour or sugar, limiting dust and spilling. Its weight is well balanced and its short handle provides a comfortable grip.

ltem #	Capacity	Price
12940-02	8½ Oz	\$ 9.50
12940-05	17 Oz	\$12.95
12940-10	1 Qt	\$17.95
12940-20	21/8 Qts	\$39.99
12940-25	25/8 Qts	\$44.50

5670 Ferguson Drive • Los Angeles, CA • 90022 U.S.A. • www.world-cuisine.com Phone 323.888.1944 • Toll Free 877.778.2711 • Fax 323.888.6955 • www.paderno.it

5670 Ferguson Drive Los Angeles, CA • 90022 U.S.A. www.world-cuisine.com All prices are net each



Phone 323.888.1944 Toll Free 877.778.2711 Fax 323.210.7027 FOB Los Angeles, CA.

Prices valid June 1 through June 30, 2012

Heavy Duty Carbon Steel Frying Pan

This high quality, carbon steel pan is suitable for searing, as its thickness allows for long re-heating at high temperatures. This pan has a flat iron handle affixed with rivets. The 3/32" (2.5mm) thickness is uniform throughout the pan and increases up to 1/8" (3mm) on larger diameters.



#A4171426

Dia. 10¼" x H 1½"

4.0 lbs.

#A4171432

Dia. 121/2" x H 15%"

6.2 lbs.

#A4171450

Dia. 195%" x H 21/4"

13.5 lbs.

99

50 NET EACH

#A4171422

2.3 lbs.

Dia. 85%" x H 13%" 2.9 lbs.

#A4171428 **)**50

Dia. 11" x H 15%" 4.5 lbs.

#A4171436

Dia. 141/8" x H 2" 7.8 lbs.

#A4171424 90 NET EACH

Dia. 9½″ x H 1½″ 3.1 lbs.

Dia. 11%" x H 15%" 5.9 lbs.

#A4171440 $\mathbf{O}90$

Dia. 15¾" x H 21%" 9.0 lbs.

#A4171430

Carbon Steel Paella Pan

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. This carbon steel pan averages 3/32" (2.5mm) thickness and has riveted handles.



#A4172318

Dia. 71/8" x H 11/8" 1.6 lbs.

#A4172324

Dia. 9½" x H 1½" 2.8 lbs.

#A4172340 90

Dia. 15¾" x H 2½" 8.4 lbs.

#A4172320

Dia. 71/8" x H 11/4" 2.0 lbs.

#A4172326

Dia. 101/4" x H 11/2" 3.8 lbs.

#A4172345 •00

Dia. 17¾" x H 2⅓" 10.7 lbs.

#A4172322 90

Dia. 85%" x H 13%" 2.5 lbs.

#A4172336

Dia. 141/8" x H 2" 7.0 lbs.

#A4172350 •00

Dia. 195/8" x H 21/4" 12.5 lbs.

Aluminum Non-Stick Roasting Pan

The shallow sides of the roasting pan allow meat to be exposed as much as possible to the dry heat of the oven. The pan is made of 3/16" thick aluminum with multiple layers of non-stick coating. The dual handles are constructed of aluminum with forged rivets. The non-stick rack is included.





Aluminum Non-Stick Crêpe Pan

The low sides of the crêpe pan allow for easy flipping of crêpes and pancakes. The pan is made of 5/32" (4mm) thick aluminum with a PFOA-free coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.

#A4611822

Dia. 85%" x H 5%" 1.4 lbs.

#A4611826 5()

Dia. 101/4" x H 5/8" 1.6 lbs.



#A4611830 Dia. 117/8" x H 5/8" 1.8 lbs.

Carbon Steel Crêpe Pan

This heavy-duty crêpe pan's thickness allows for longer pre-heating which results in a hotter surface for quicking singeing the crêpe. It has remained unchanged since the early seventeenth century. It is made of carbon steel with a 1/8" thickness for better heat distribution. It has a flat, riveted iron handle.



Non-Stick Aluminum Frying Pan

The professional series frying pans are made of 1/8" (3mm) thick aluminum. The **PFOA-free** interior has multiple layers of non-stick coating that is of professional quality and allows for optimum sliding. The bottom is finely grooved to ensure perfect flatness on the cooking surface, and to distribute heat evenly. The handle is made of iron and is affixed with rivets.



#A4611720 \$879 NET EACH

Dia. 7¹/₈" x H 1¹/₈"

#A4611724 \$\begin{array}{c} 50 \\
\text{Dia. 9\\'2"} \text{x H 1\\"3"} \\
\text{2.0 lbs.}

#A4611728 \$\frac{1}{3}\frac{50}{\text{NET EACH}}\$ Dia. 11" x H 1\(\frac{1}{2}\)" 2.5 lbs. #A4611732 \$\frac{1599}{1599}\$
Dia. 12\(\frac{12}{2}\)" x H 1\(\frac{3}{4}\)"
3.6 lbs.

Non-Stick Aluminum Frying Pan

Non-stick aluminum fry pans are known and well-liked because they have excellent heat conductivity, are sturdy and easy to care for. The interior is made of multiple layers of a **PFOA-free** coating that is reinforced with titanium. It is of professional quality and allows for optimum sliding. Available in five sizes, they are 1/8" (3mm) thick throughout and are constructed of 9-gauge, 3003 series aluminum. The steel handle, attached by special alloy gives, compose with a removeable heat resistant siliconochangle.



Carbon Steel Ceramic Coated Frying Pan

Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are **PFOA-free**. Ceramic is energy-efficient, as it retains heat well and in turn requires less. It is economical as ceramic coating will never "wear off" under standard usage, and ensures the pan's longevity. Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process. They can reach up to 800°E, which is significantly more than non-stick coated pans that can only heat up to 500°E.





