



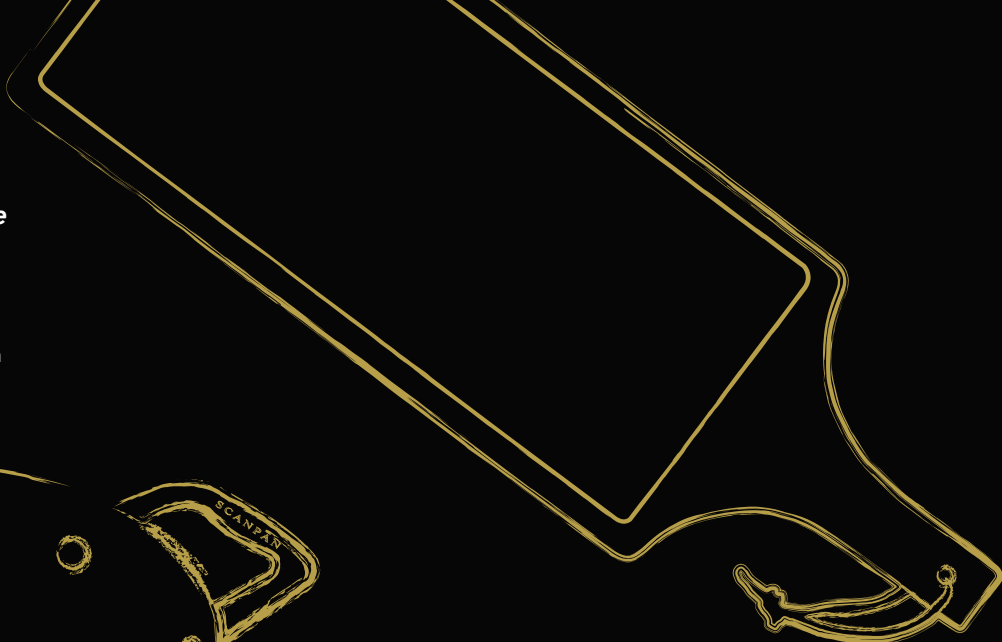
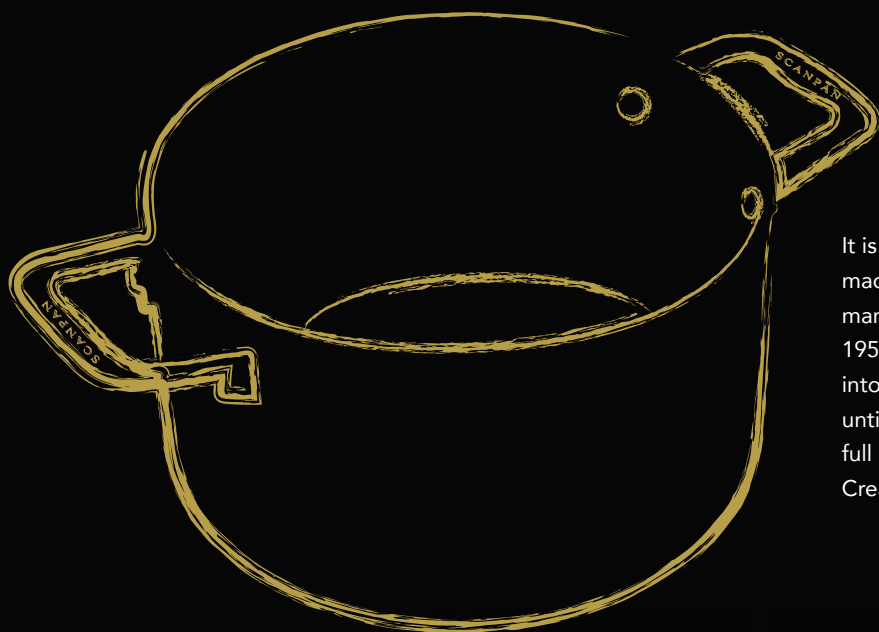
SCANPAN®
DENMARK



For the love of good food



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



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

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

WASSIM HALLAL
Restaurant Frederikshøj,
Denmark



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



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



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

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





Danish

CRAFTSMANSHIP

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

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

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





A traditional craft performed by experienced human hands

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

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

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



Two coatings

One is exquisite, the other quite extraordinary

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

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

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

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

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



STRATANIUM®
NONSTICK WITHOUT COMPROMISE

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

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

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

And cleaning has never been easier.



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

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

Stratanium+ nonstick coating has been developed for them in several ways:

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

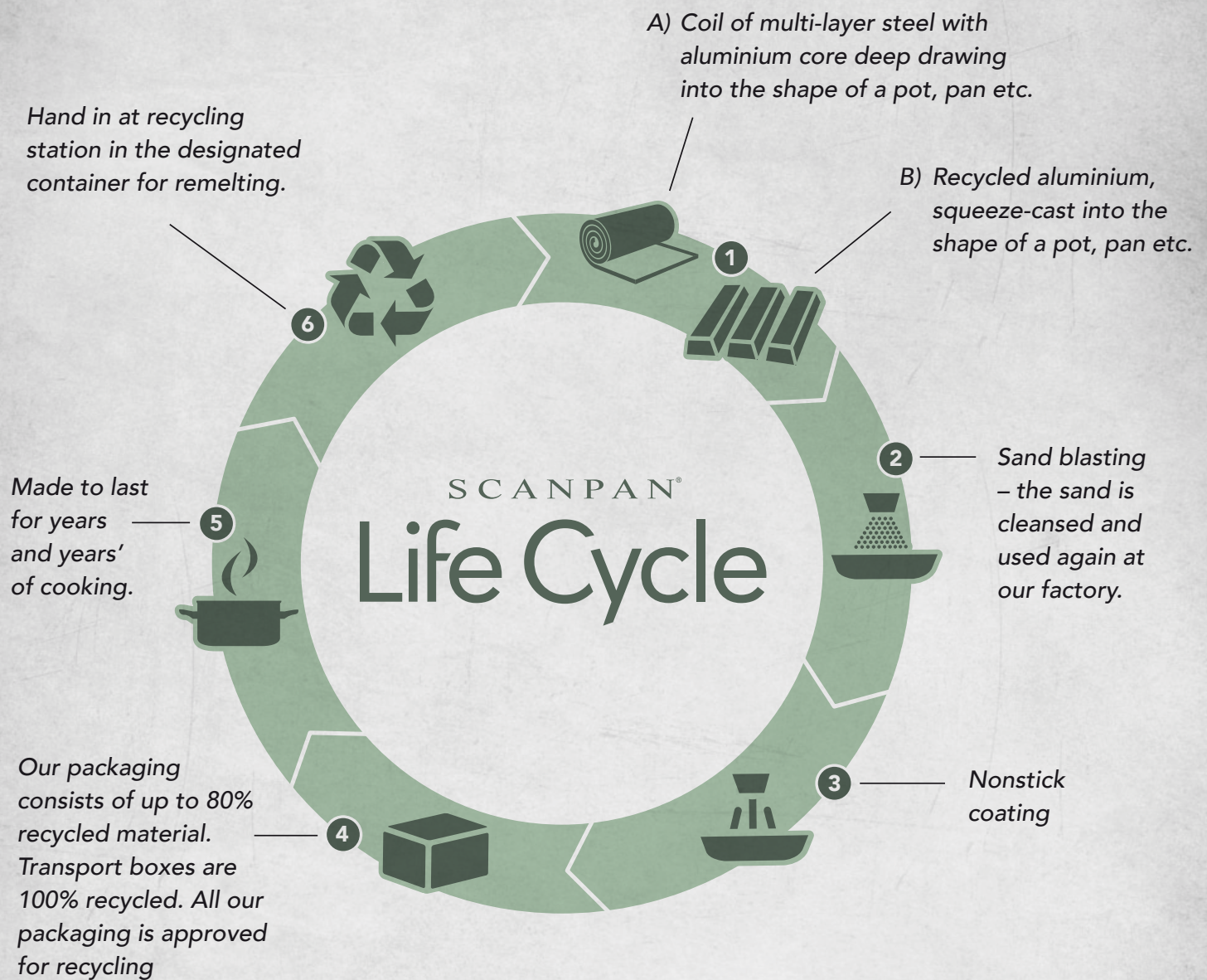
Durability: Frequent cooking wears down your kitchen equipment. That's why we have made the Stratanium+ nonstick coating extra durable and thereby increased the kitchen equipment's lifetime.

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

Stratanium+ has been tested and approved by professional chefs.

We strive to minimize our footprint





TechnIQ

Crafted by chefs



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

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

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

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



Why TechnIQ?

- Commercial grade Stratanium®+ nonstick put to the test by professional chefs
- Chef crafted cookware developed from the ground up
- Unsurpassed strength and durability
- Exceptional release and searing
- Remarkably easy to clean
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Made in Denmark (except accessories)



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof

Dishwasher
safe



The Modern Skillet

22 cm | 54002200
26 cm | 54002600
30 cm | 54003000



The Bistro

3.7 L / 26 cm | 54082608



The Wok

30 cm | 54303000



The Windsor

2.8 L / 22 cm | 54232208



The Giant Braiser

5.5 L / 30 cm | 54203008



The Square

28 x 28 cm | 54403200
33 x 33 cm | 54403600



The Square rack

23.5 x 23.5 cm | 41322800 fits 54403200
27 x 27 cm | 41323200 fits 54403600



Stockpot

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



Steamer insert

26 cm | 54300200
Insert for the Bistro



TechnIQ



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



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



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



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

RECOMMENDED BY CHEFS



Craftsmanship
and professional
pride are our
common values.

**CHRISTIAN ANDRÉ
PETTERSEN**

Gastronomic artist,
Norway



HaptIQ

For those seeking the sublime in their kitchen



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

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

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

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



Why HaptlQ?

- Commercial grade Stratanium®+ nonstick put to the test by professional chefs
- Unsurpassed strength and durability
- Exceptional release and searing
- Remarkably easy to clean
- Multilayer construction for optimum cooking results
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Made in Denmark



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher safe





Fry pan

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



Fry pan in sleeve

20 cm | 6001002003
24 cm | 6001002403
26 cm | 6001002603
28 cm | 6001002803
32 cm | 6001003203



Sauté pan with glass lid

2.5 L / 28 cm | 6001102800



Chef pan with glass lid

4.8 L / 32 cm | 6001113200



Deep sauté pan with glass lid

3.7 L / 26 cm | 6001082600



Wok

32 cm | 6001303200



Saucepan with glass lid

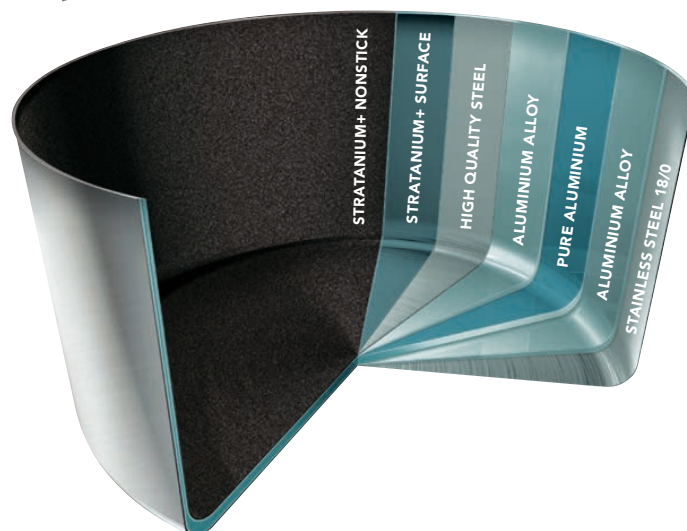
1.8 L / 16 cm | 6001231600
2.5 L / 18 cm | 6001231800



Dutch oven with glass lid

3.5 L / 20 cm | 6001252000
4.8 L / 24 cm | 6001252400
6.5 L / 26 cm | 6001252600

EFFICIENT MULTI-LAYER CONSTRUCTION



HaptIQ



RECOMMENDED BY CHEFS

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*My ambition requires
the best equipment!*

THOMAS SJÖGREN

Restaurant Signum, Sweden



CTX

Ultimate Danish cookware





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

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

Choose SCANPAN CTX for premium cookware.



Why CTX?

- Stratanium® nonstick surface tolerates metal utensils
- Suitable for all cookers
- Optimum and even heat distribution
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Made in Denmark



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher
safe



Fry pan

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



Fry pan in sleeve

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



Sauté pan with glass lid

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



Chef pan with glass lid

4.8 L / 32 cm | 65113200



Deep sauté pan with glass lid

3.7 L / 26 cm | 65082600



Wok

32 cm | 65303200



Saucepan with glass lid

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



Dutch oven with glass lid

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

EFFICIENT MULTI-LAYER CONSTRUCTION



CTX



RECOMMENDED BY CHEFS



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The best for our guests!

LASSE KOCH | MICHAEL KOCH
Brødre Koch, Denmark

Pro IQ

Danish design and professional performance



The Pro IQ series is made from cast aluminium with brushed steel handles. The pure aluminium and high-tech steel work well together and give the series a particularly exclusive look. Pro IQ is suitable for both private and professional use.

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

Pro IQ can be used for all aspects of cooking – frying, braising or baking, and is suitable for hobs, directly under the grill and in the oven – right up to 250°C.



Why Pro IQ?

- Stratanium® nonstick surface tolerates metal utensils
- Suitable for all cookers
- Robust – designed for the professional kitchen
- Hand-cast in aluminium – stays even
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Recycled aluminium – for a cleaner environment
- Made in Denmark



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher
safe



Fry pan

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



Fry pan in sleeve

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



Grill pan

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



Sauté pan with glass lid

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



Chef pan with glass lid

4.0 L / 32 cm | 68113200



Wok

32 cm | 68303200



Saucepan with glass lid

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



Dutch oven with glass lid

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



RECOMMENDED BY CHEFS



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

KENNETH TOFT-HANSEN
Svinkløv Badehotel, Denmark

Classic

The classic choice for daily use



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

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

Aluminium is a light material, making the series easy to handle. The base on the Classic series is especially designed to ensure even heat distribution as well as unique cooking and frying properties. The series is ovenproof up to 250°C, providing numerous user options.

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



Why Classic ?

- Stratanium® nonstick surface tolerates metal utensils
- Specially designed for ceramic and gas cookers
- Hand-cast in aluminium – stays even
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Recycled aluminium – for a cleaner environment
- Patented handle locking system
- Made in Denmark



Solid plate



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher safe



Fry pan

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



Fry pan in sleeve

20 cm | 20001203
24 cm | 24001203
26 cm | 26001203
28 cm | 28001203
32 cm | 32001203



Sauté pan in sleeve

2.0 L / 24 cm | 24101203
2.5 L / 26 cm | 26101203
3.0 L / 28 cm | 28101203



Sauté pan with glass lid

1.3 L / 20 cm | 20101200
2.0 L / 24 cm | 24101200
2.5 L / 26 cm | 26101200
3.0 L / 28 cm | 28101200



Deep sauté pan with glass lid

3.7 L / 26 cm | 26081200



Chef pan with glass lid

4.0 L / 32 cm | 32151200



Grill pan

27 x 27 cm | 27301200
27 x 27 cm | 27301203 (in sleeve)



Square grill griddle

28 x 28 cm | 42301200



Stove top grill

44 x 24 cm | 47231200



Omelette/crepe pan

25 cm | 42251200



Puff dumpling pan

9 pcs | 90001203



Roasting pan

3.25 L / 34x22 cm | 30321200
5 L / 39x27 cm | 35321200
7.75 L / 44x32 cm | 40321200



Wok
32 cm | 32301200



Wok sauteuse – Stir-Fry
24 cm | 24351200



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



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



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



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



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



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



Glass lid
36 cm | 36908000



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



Lid knob set
222002

Classic

INDUCTION





Fry pan

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



Fry pan in sleeve

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



Grill pan

27 x 27 cm | 53062700



Sauté pan with glass lid

2.0 L / 24 cm | 53102400
 3.0 L / 28 cm | 53102800



Saucepan with glass lid

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



Dutch oven with glass lid

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



Low sauce pot with glass lid

4.0 L / 26 cm | 53202600



Stew pot with glass lid

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



Wok

32 cm | 53303200



Wok sauteuse – Stir-Fry

24 cm | 53352400



Paella pan

36 cm | 53153600



Black Iron

Extremely durable



Experience the excellence of Black Iron, a remarkable series of iron cookware designed to elevate your cooking endeavors. Discover the features that will make Black Iron a top choice for both home cooks and professional chefs seeking reliable quality and performance.

Black Iron frying pans are meticulously constructed using premium black carbon steel, ensuring long-lasting durability. From stovetop to oven to BBQ to open fire, Black Iron handles high temperatures effortlessly. Whether you're searing, baking, or roasting, Black Iron cookware delivers consistent and precise results. Enjoy the freedom to explore various cooking techniques without limitations.

Over time, Black Iron develops a natural nonstick surface that ensures effortless food release. Pre-seasoned with vegetable oil, our cookware enhances corrosion resistance and offers a natural nonstick quality. Embrace the convenience of cooking with Black Iron.



Why Black Iron ?

- Extremely durable black carbon steel
- Proven functional design for pro kitchens
- Withstands extremely high temperatures
- Very fast and efficient heating on induction hob
- Seasoned with vegetable oil for better corrosion resistance
- Long handle in stainless steel
- Sear, braise and deglaze



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Fry pan in sleeve
22 cm | 94002203



Fry pan in sleeve
26 cm | 94002603



Fry pan in sleeve
30 cm | 94003003



Wok
30 cm | 94303003





Maitre D'

Luxury and aesthetics



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

The multi-layer construction of the Maitre D' series means you are guaranteed a quick and even heat distribution, and excellent temperature control – whether sautéing vegetables, melting chocolate or making sauces.

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



Why Maitre D' ?

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



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof

Copper



Mini sauté pan
0.75 L / 16 cm | 77101600



Mini paella pan
16 cm | 77151600



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



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

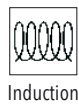


Mini saucepan set
incl. slate plate
6 cm | 77000301



Roasting pan
5.5 L / 35 x 24 cm | 77403500

Induction



Fry pan
24 cm | 12002400
26 cm | 12002600
28 cm | 12002800



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



Sautéuse
2.0 L / 20 cm | 12142000



Saucepan
1.5 L / 16 cm | 12231610



Dutch oven
3.5 L / 20 cm | 12232010



Steel lid
16 cm | 12901603
20 cm | 12902003
24 cm | 12902403



STS

Stylish steel series with unique details





For the love of good food



Fry pan in sleeve
20 cm | 75002003
24 cm | 75002403
28 cm | 75002803



Saucepan with glass lid
1.2 L / 14 cm | 75231400
2.5 L / 18 cm | 75231800



Dutch oven with glass lid
2.5 L / 18 cm | 75251800
3.4 L / 20 cm | 75252000
4.8 L / 24 cm | 75252400



Stock pot with glass lid
11.0 l / 26 cm | 75502600



Wok
32 cm | 75303200



2 pc Fry pan set
20+28 cm | 75000200



Cookware Set with glass lid
3 pcs | 75060020
1.8 L / 16 cm
3.4 L / 20 cm
4.8 L / 24 cm

Pot and pan design reaches new heights with the STS series. Once you've seen it, it's hard to forget. Once you've tried it, you can't do without it.

It looks great in bright steel with round shapes and elegant transitions. When the details of the design combine with strong technical specifications, STS is not just a joy to look at, it is also a true pleasure to use.

Why STS ?

- Integrated drainer in lid
- Easy pouring spout (saucepans and Dutch ovens)
- Sleek seamless base
- Cast stainless steel handles – stay cool longer
- Inner capacity marking
- Ovenproof up to 250°C / 480°F, incl. lid
- 18/10 stainless steel body – for maximum durability
- Suitable for all cookers



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher
safe

Fusion 5

The secret is in the construction





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

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

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



Why Fusion 5 ?

- Efficient multi-layer construction
- Aluminium core throughout the entire product – ensures excellent heat distribution up the sides
- Rim designed to prevent dripping
- Practical measuring units on the inside
- Ovenproof up to 250°C
- 18/10 stainless steel inside for maximum durability
- Suitable for all cookers



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher
safe



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



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



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



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



Roasting pan
 5.5 L / 35 x 24 cm | 74403500



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



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



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



Impact

For daily use year after year





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

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

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



Why Impact?

- Practical measuring units on the inside
- Rim designed to prevent dripping
- Sturdy 6.4mm sandwich base
- Ovenproof up to 250°C, incl. lid
- 18/10 stainless steel inside for maximum durability
- Suitable for all cookers



Solid plate



Induction



Ceramic



Radiant ring



Gas



Halogen



Ovenproof



Dishwasher
safe



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



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



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



Wok with glass lid
 32 cm | 71303200



Egg poacher set with glass lid
 20 cm | 71200000



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



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



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



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



Dutch oven with glass lid
 2.5 L / 18 cm | 71251800
 3.2 L / 20 cm | 71252000
 4.5 L / 22 cm | 71252200
 4.8 L / 24 cm | 71252400
 7.2 L / 24 cm | 71502400
 11.0 L / 26 cm | 71502600



2-pc Fry pan set in sleeve
 20+28 cm | 71000200



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



Knives

Excellent cutting performance



Why Classic knives ?

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

CLASSIC



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



Utility knife
15 cm | 92201500



Tomato-/cheeseknife
14 cm | 92081400



Boning knife
15 cm | 92251500



Carving knife
20 cm | 92402000



Baguette / salami knife
14 cm | 92341400



Bread knife
20 cm | 92352000



Chefs knife
15 cm | 92501500
20 cm | 92502000



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



Carving fork
92901000



Chinese cleaver
16 cm | 92311500



Sharpening steel
25 cm | 92972500



Diamond sharpening steel
25 cm | 92982500



Sharpener
92700000



Sharpener
92700100



Kitchen shears
92710000



Poultry shears
92711000



Carving set
2 pc | 92000200



Santoku knife set
2 pc | 92000212



Paring / Chef's knife set
2 pc | 92000210



Chef's Set
3 pcs | 92001800



Knife magnet
38.5 cm | 91944000



Knife block Kalø, black ash
6 pcs | 92030620



Knife block, beech
6 pcs | 92000600



Knife block, oak
6 pcs | 92030700



Knife block Kalø, oak
6 pcs | 92030600



Steak knives
6 pcs | 92000800

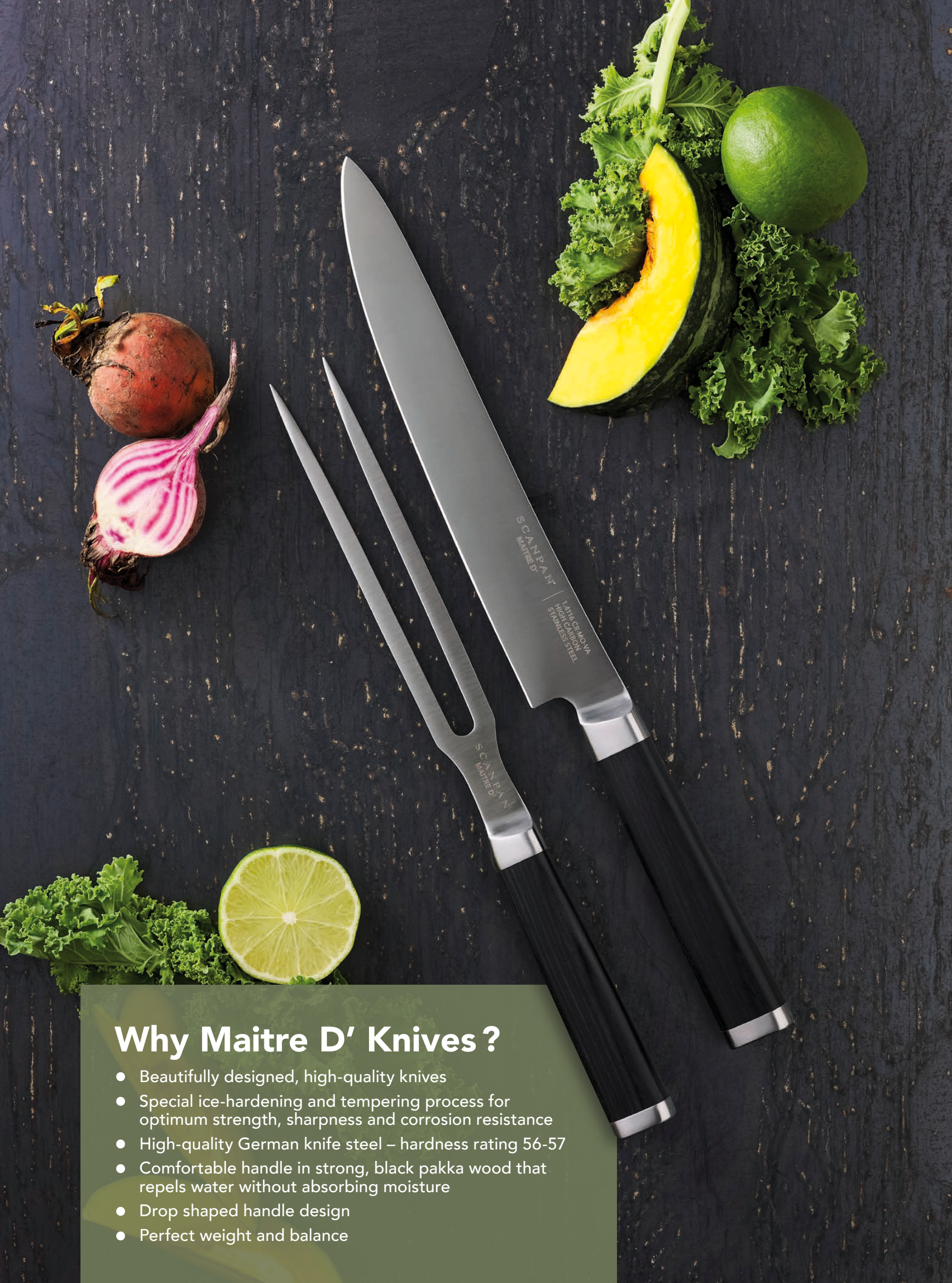


Fork set
6 pcs | 92900800



Texas steak set
4 pcs | 92890800





Why Maitre D' Knives ?

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

MAITRE D'



Paring knife
8 cm | 97100800



Utility knife
15 cm | 97201500



Asian paring knife
12.5 cm | 97501300



Santoku knife
16.5 cm | 97551600



Carving knife
20.5 cm | 97402000



Chefs knife
22 cm | 97502300



Bread knife
23 cm | 97352100



Ham/salmon slicing knife
26 cm | 97602600



Carving set
2 pc | 97000200



Asian knife set
3 pcs | 97010500



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

Kitchen Tools



New exclusive tool series in carbonized ash

- Handle in carbonized ash in a warm, golden colour (maintained with Scanpan Wood Oil)
- Head in matte, dark grey silicone
- The silicone is durable and can withstand up to 230°C
- Baking tools with removable head for easy cleaning
- The cooking/frying utensils are reinforced with fixed steel in the heads

CARBONIZED ASH

Reinforced with steel



Frypan Turner
31 cm | 52541003



Wok Turner
31 cm | 52541103



Spoon
31 cm | 52541203



Slotted spoon
31 cm | 52541303



Ladle
31 cm | 52541403



Whisk, steel
28 cm | 52541503

Removable silicone head



Spatula
28 cm | 52541703



Spatula Spoon
28 cm | 52541803



Jar Scraper
21 cm | 52541903



Pastry Brush
22 cm | 52542003





BAMBOO



Cutting board

35 x 26 cm | 93603503
50 x 30 cm | 93605003



Chopping board

30 x 30 x 4 cm | 93603003
50 x 30 x 4 cm | 93605503



Serving board

53 x 18 cm | 93605303
65 x 20 cm | 93606503



Trivet with magnet

Ø18 cm | 93591803



Trivet with magnet in display

8 pcs | Ø18 cm | 93591810



OAK



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



Serving board
58.5 x 20 cm | 97805900



Salt and pepper mill set
18 cm | 97811800



Mortar w. pestle, iron
Ø 10 cm | 97811000



Knife magnet
42 cm | 97814200





3 pc Pan protector set
38/34/27 cm | 10117



Tweezer/pincer
30 cm | 52502103



MAINTENANCE



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



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

