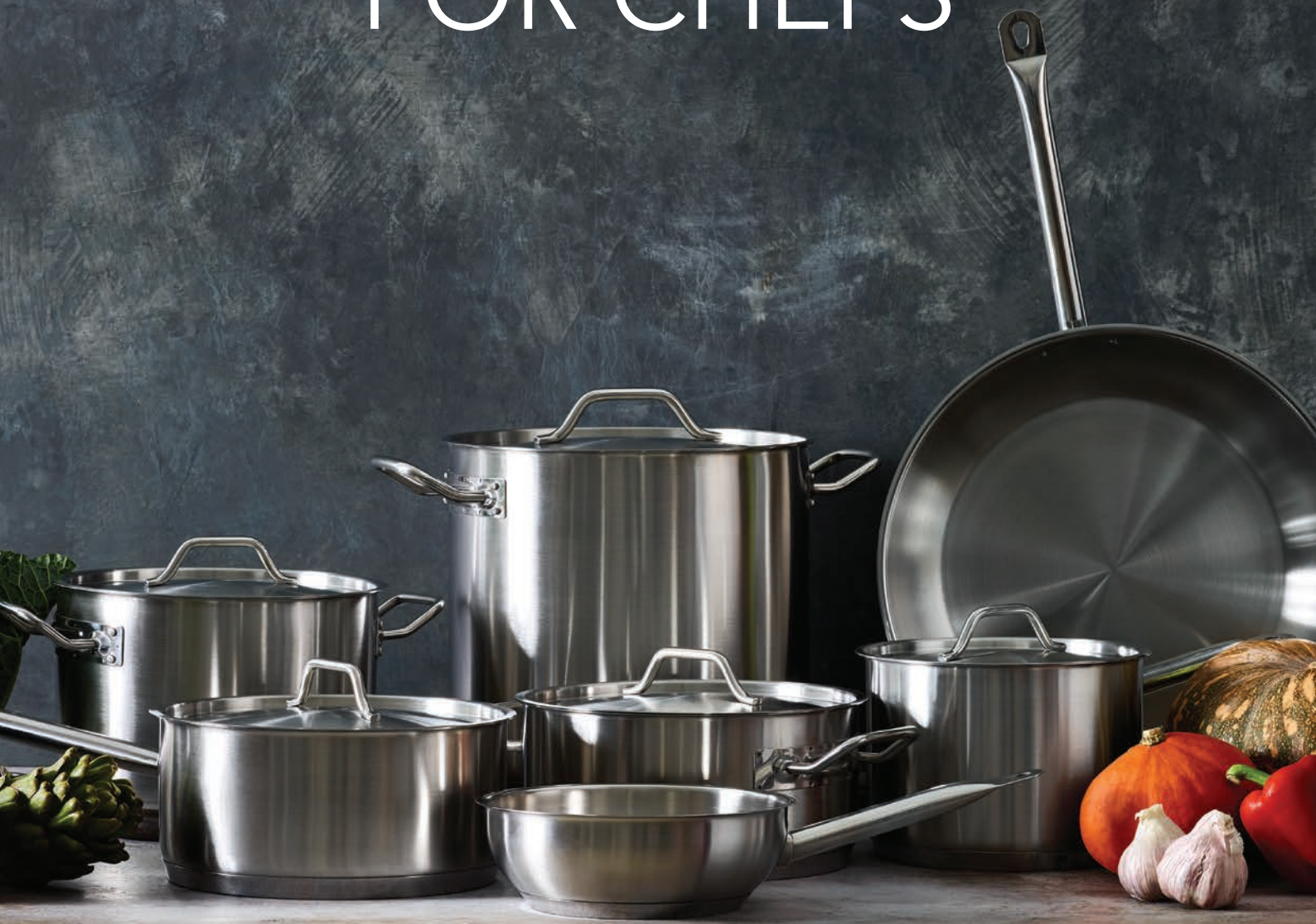




PROFESSIONAL
COOKWARE
FOR CHEFS



Suitable for use with the following:



GAS



ELECTRIC



CERAMIC



INDUCTION



DISHWASHER



STAINLESS STEEL COOKWARE

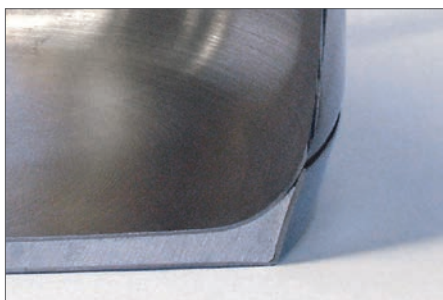
The Förje range of cookware is designed for professional cooking.

Designed with the high expectations of professional chefs in mind, Förje cookware is known for its robust construction and heat diffusing performance. With two grades of stainless steel (AISI 304 & AISI 430), encapsulating a 5 mm aluminium heat diffuser, this leading edge cookware is ideal for use on all heat sources including induction.

All items come complete with lids except frying pans, conical saucepans and steamers. Lids are available to suit.

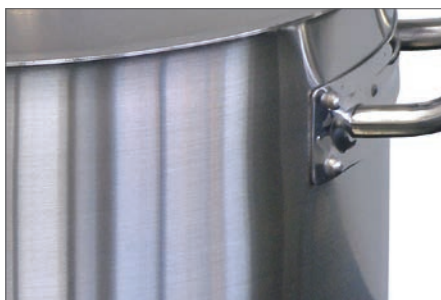
FEATURES

Heat diffusing heavy duty bases



Cut-away view of the base of Förje cookware which is manufactured using three-ply technology (stainless-aluminium-stainless) for fast, even and efficient heat distribution. The aluminium is fully encapsulated on all units up to 340 mm in diameter.

Satin finish



The interior and exterior finish of all Förje cookware and lids is in 'fine satin'. This makes for easy cleaning and reduces the signs of use.

Saucepan handles



Förje saucepans are fitted with tubular stainless steel handles welded to the body. Items with a capacity greater than 7 litres have the extra support of stainless steel rivets.

Frying pan handles



All Förje frying pans have tubular stainless steel handles. These are fitted to the pans with stainless steel rivets and on non-Excalibur® items, they are also welded for extra strength.

Stock pot and casserole handles



Förje stock pots and casseroles are fitted with two, heavy duty, stainless steel side handles. All handles are welded to the bodies, and items with a capacity greater than 7 litres have the added support of stainless steel rivets.

Suitable for use with the following:



All Förje cookware can be used with a variety of cooking surfaces including induction. It is also dishwasher safe.

FÖRJE RANGE



Stock pot

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
WSS8	8.0	240	205	0.8
WSS12	12.0	260	225	0.8
WSS16	16.0	280	260	0.8
WSS20	20.0	320	265	1.0
WSS24	24.0	340	265	1.0
WSS36	36.0	360	360	1.0
WSS50	50.0	400	400	1.0
WSS70	70.0	450	450	1.2
WSS98	98.0	500	500	1.2

Lid included.



Casserole - High

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
CH2	2.4	160	120	0.8
CH4	4.4	200	140	0.8
CH7	7.2	240	160	0.8
CH11	11.1	280	180	0.8

Lid included.



Casserole - Low

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
CL3	3.3	200	105	0.8
CL5	5.0	240	110	0.8
CL8	8.0	280	130	0.8
CL13	12.9	320	160	1.0

Lid included.



Saucepan - High

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
SH2	2.4	160	120	0.8
SH4	4.4	200	140	0.8
SH7	7.2	240	160	0.8

Lid included.



Saucepan - Low

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
SL1	1.0	140	75	0.8
SL1T*	1.0	140	75	0.8
SL2	1.9	160	95	0.8
SL3	3.3	200	105	0.8
SL5	5.0	240	110	0.8

Lid included.

*T indicates the interior is Excalibur® non-stick coated.

Saucepan - Conical



Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)	Lid Model
CS1	1.00	160	60	0.8	L16
CS2	1.60	200	65	0.8	L20
CS3	2.75	240	75	0.8	L24

Lid available separately.

Frying pan



Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)	Lid Model
FP20	1.25	200	40	0.8	L20
FP24	2.00	240	45	0.8	L24
FP28	3.00	280	50	0.8	L28
FP32	3.75	320	55	0.8	L32
FP36	5.00	360	65	1.0	L36
FP40	6.25	400	70	1.0	L40

Lid available separately.

Frying pan - Excalibur® non-stick coated



Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)	Lid Model
FP20T	1.25	200	40	0.8	L20
FP24T	2.00	240	45	0.8	L24
FP28T	3.00	280	50	0.8	L28
FP32T	3.75	320	55	0.8	L32
FP36T	5.00	360	65	1.0	L36
FP40T	6.25	400	70	1.0	L40

Lid available separately.

Steamer



Model	Description	Thickness (mm)
ST234	Suits CH4, CL3, CL3XP, SH4, SL3. Also suits CH2, SH2, SL2, SL2XP but the lid L20 should be purchased to fit the steamer as the lid supplied with these models does not fit the steamer.	0.6
ST78	Suits WSS8/CH7/SH7	0.8
ST12	Suits WSS12	0.8
ST16	Suits WSS16	0.8

Lids



Model	Diameter (mm)	Height (mm)	Thickness (mm)
L14	140	40	0.8
L16	160	50	0.8
L20	200	50	0.8
L24	240	50	0.8
L26	260	50	0.8
L28	280	50	0.8
L30	300	50	0.8
L32	320	50	1.0
L34	340	50	1.0
L36	360	50	1.0
L40	400	50	1.0
L45	450	50	1.2
L50	500	50	1.2

FEATURES

Förje XP model frying pans are manufactured using three-ply clad technology, giving them faster and greater heat absorption and a more even heat-spread over the entire pan. The three-ply cladding extends from the base to the rim of the XP range delivering extreme performance over the base as well as the sides of each model. The interior has a 'fine satin' finish for durability, with the exterior featuring a mirror finish for stunning good looks.

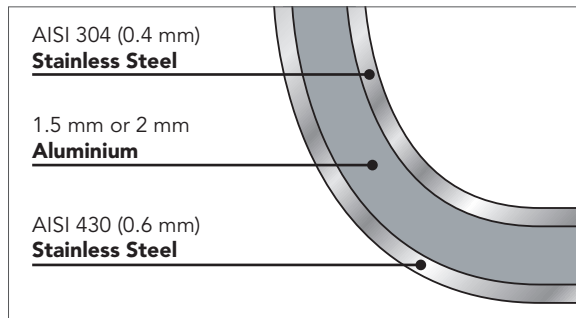
Heavy duty rivets



Mirror finish



Three-ply clad technology



Förje Extreme Performance Range



Frying pan - Extreme Performance

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
FP26XP	2.5	260	60	2.5
FP30XP	3.5	300	60	3.0
FP32XP	4.5	320	60	3.0

Lid not included.



Saucepan - Low - Extreme Performance

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
SL2XP	2	180	90	2.5

Lid included.



Casserole - Low - Extreme Performance

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
CL3XP	3	200	100	2.5

Lid included.



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