



By **ROBAND**

3 YEAR WARRANTY
Against manufacturing defects.
*Terms & conditions apply.
ROBAND AUSTRALIA

PROFESSIONAL COOKWARE FOR CHEFS



Suitable for use with the following:



GAS



ELECTRIC



CERAMIC



INDUCTION



DISHWASHER



By **ROBAND** 

STAINLESS STEEL COOKWARE

The Förje range of cookware is designed for professional cooking.

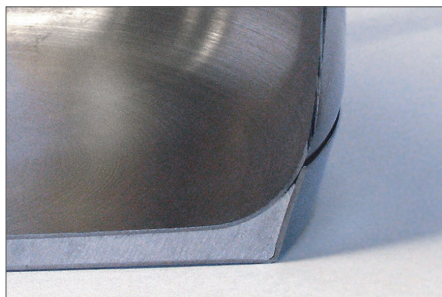
Designed with the high expectations of professional chefs in mind, Förje cookware is known for its robust construction and heat diffusing performance. With two grades of stainless steel (AISI 304 & AISI 430), encapsulating a 5 mm aluminium heat diffuser, this leading edge cookware is ideal for use on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

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



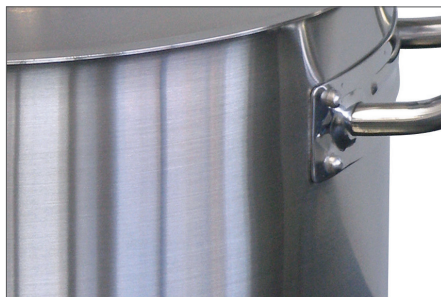
FEATURES

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 (excluding premium non-stick models). 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	265	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 premium 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	0.7	L28
FP32	3.75	320	55	0.7	L32
FP36	5.00	360	65	1.0	L36
FP40	6.25	400	70	1.0	L40

Lid available separately.

Frying pan - Premium non-stick coating



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	0.7	L28
FP32T	3.75	320	55	0.7	L32
FP36T	5.00	360	65	1.0	L36
FP40T	6.25	400	70	1.0	L40

Lid available separately.

Steamer & Pasta Inserts



Model	Description	Thickness (mm)
ST234	Steamer - 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	Pasta insert - suits WSS8/CH7/SH7	0.8
ST12	Pasta insert - suits WSS12	0.8
ST16	Pasta insert - 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

The Förje XP range 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 models 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




AISI 304 (0.4 mm)
Stainless Steel

1.5 mm or 2 mm
Aluminium

AISI 430 (0.6 mm)
Stainless Steel


Förje Extreme Performance Range



Saucepan - Low - Extreme Performance

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
SL2XP	2.0	180	90	2.5

Lid included.



Casserole - Low - Extreme Performance

Model	Capacity (Lt)	Diameter (mm)	Height (mm)	Thickness (mm)
CL3XP	3.0	200	100	2.5

Lid included.



FÖRJE RANGE CARE INSTRUCTIONS

BEFORE USE:

Remove labels and wash thoroughly using a mild detergent. Rinse and dry.

COOKING:

For electric ranges, select a burner that matches the size of the pan bottom as closely as possible.

For gas ranges, adjust the flame to contact only the bottom surface of the cookware and not the sides.

High heat is not recommended. Start with medium heat and reduce to lower setting once liquid is boiling or meats are seared. Over heating can cause foods to burn, and can cause discolouration of the cookware.

Cookware pieces are oven safe to 200°C. Always use pot holders when removing pans from a hot oven.

CLEANING:

Hand washing is recommended to prolong the appearance and performance of your new high quality cookware.

Wash in hot, soapy water after each use. Rinse and dry to avoid spotting.

Stubborn food particles can be easily removed by pre-soaking in hot water with a mild detergent and wiping with a sponge or nylon scrubbing pad. Never use steel wool or abrasive scouring pads, either on the inside or the outside surfaces.

The cooking of certain starchy foods such as rice, potatoes, and pasta may cause a stain on the inside of the pan. This can be removed with a commercial stainless steel cleaner found in supermarkets.

High heat may cause a mottled, rainbow-like discolouration in stainless steel, commonly called "heat tint". This can also be removed with a commercial stainless steel cleaner. "Heat tint" is not harmful to the finish or to foods cooked in the pan.

Undissolved salt can cause pitting or white spots in stainless steel, which are not removable. Add salt for cooking **ONLY** after water has come to the boil. Do not allow acidic or salty foods to remain in the cookware for long periods of time.

CARE INSTRUCTIONS FOR NON-STICK COATED STAINLESS STEEL COOKWARE

We recommend that the surface be "conditioned" with a thin coat of cooking oil before the first use and after the cookware has been washed.

Wash with warm soapy water after each use. Although the surface will appear to be clean with just a wipe of a paper towel, soapy water will get rid of any grease or food particles that may remain.

Use only plastic, wooden or nylon utensils on all non stick surfaces.

WARNING-IMPORTANT SAFETY NOTE

DO NOT ALLOW ANY COOKWARE TO BOIL DRY. THE HEAT FROM A BURNER CAN REACH 600°C. AND IF ALLOWED TO OVERHEAT EXCESSIVELY THIS MAY CAUSE DAMAGE TO THE COOKWARE AND THE SURROUNDING SURFACES. IF THIS OCCURS, TURN OFF THE BURNER AND WAIT UNTIL THE COOKWARE HAS COOLED BEFORE TOUCHING OR MOVING.





Förje is a registered trademark of Roband Australia Pty Ltd.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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