

PROFESSIONAL



metalac

POSUĐE



Pokaži da si
PROFI!

Show you're a
CHEF!

excellent
NON-STICK
properties



PREMIUM LINIJA ALUMINIJUMSKOG POSUĐA ZA PROFESIONALNU UPOTREBU

Professional je premium linija non-stick aluminijumskog posuđa debljine 3,2 mm sa ojačanim troslojnim PTFE Platinum-plus premazom unutra i matiranom aluminijumskom površinom spolja.

Linija je razvijena u cilju praćenja svetskih trendova u non-stick posuđu, ali i usled sve veće potrebe za aluminijumskim profesionalnim posuđem u kuhinjama restorana i hotela. Namenjena je profesionalcima i svima koji žele vrhunske rezultate u pripremi hrane.

Aluminijum kao odličan provodnik toplote, u kombinaciji sa ojačanim troslojnim PTFE premazom koji sprečava lepljenje i zagorevanje, omogućava brzu, jednostavnu i ekonomičnu pripremu hrane.

PREMIUM COLLECTION OF ALUMINIUM COOKWARE FOR PROFESSIONAL USE

The Professional premium collection of non-stick cookware is made of 3.2 mm thick sheet with three-layer PTFE Platinum Plus coating inside and matt aluminium surface on the outside.

The collection is developed following global trends of non-stick cookware design and in response to increasing demand for professional aluminium cookware from restaurants and hotels. The collection is designed for professional use and for everyone who wants to feel like a chef.

Thanks to aluminium as a good conductor in combination with the material that prevents food to stick and burn preparation of food is easy and economical.

Plitki tiganj / Pan



Ø 240 mm / H 42 mm
Ø 280 mm / H 43 mm
Ø 300 mm / H 43 mm

Tiganj / Pan



Ø 240 mm / H 61 mm / V 2.0 L
Ø 280 mm / H 67 mm / V 3.0 L
Ø 320 mm / H 77 mm / V 4.6 L

WOK



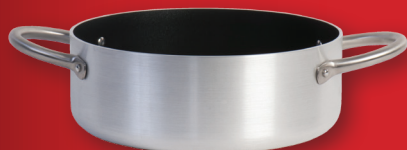
Ø 280 mm / H 85 mm / V 3.6 L

Kaserola / Saucepan



Ø 160 mm / H 80 mm / V 1.3 L
Ø 200 mm / H 85 mm / V 2.3 L
Ø 240 mm / H 90 mm / V 3.6 L

Plitka šerpa / Casserole



Ø 200 mm / H 85 mm / V 2.3 L
Ø 240 mm / H 90 mm / V 3.6 L
Ø 280 mm / H 110 mm / V 6.5L
Ø 320 mm / H 110 mm / V 8.5 L

Transportno pakovanje za sve artikle: **4 komada**
Transport packing by **4 pieces** for all the items

KARAKTERISTIKE ALUMINIJUMSKOG POSUĐA ZA PROFESIONALNU UPOTREBU

Brza, jednostavna i ekonomična priprema hrane

Ojačan troslojni PTFE premaz za profesionalnu upotrebu ima vrhunske osobine nelepljivosti uz dug vek trajanja

Zdraviji obroci usled korišćenja minimalnih količina masnoće i pripreme na umerenim temperaturama

Temperaturna otpornost (do 260°C)

Može se koristiti na svim izvorima toplote, osim indukcije i mikrotalasne pećnice

Ergonomski oblikovana inox ručica za lako i bezbedno rukovanje specijalno je prilagođena za upotrebu u profesionalnim kuhinjama

Otpornost na abraziju i grebanje

Ravnomerna raspodela toplote omogućava ujednačenu pripremu hrane

Izrađeno u skladu sa svim domaćim i svetskim standardima i besprekorno u pogledu zdravstvene ispravnosti i kontakta sa hranom



CHARACTERISTICS OF ALUMINIUM COOKWARE FOR PROFESSIONAL USE

Quick, easy and economical food preparation

Reinforced three-layer high performance long lasting PTFE coating for professional use

Preparation of food with minimum use of grease and oil

Temperature resistant (up to 260° C)

Usable with all heat sources except induction and microwave

Ergonomic stainless steel handle is designed for easy and safe handling

Resistant to abrasion and scratches

Cooking at lower and medium temperatures

Produced in compliance with all national and global standards for cookware

GASTRO SERVING



U skladu sa aktuelnim trendovima svetske gastronomije koji uključuju i služenje hrane u emajliranom posuđu, Metalac je kreirao GASTRO SERVING liniju klasičnog posuđa.

Osim za serviranje ovo posuđe je zadržalo sve funkcionalnosti za pripremanje hrane, kao i njeno čuvanje.

Emajlirano posuđe se vekovima održalo, ne samo zbog svoje estetike, kvaliteta i funkcionalnosti, već i zbog osobina koje ga izdvajaju, a to je njegova zdravstvena neprikosnovenost za kontakt sa hranom.

Gastro serving je linija klasičnog emajliranog posuđa za serviranje i prezentaciju hrane, nastala sa željom da kupcima predstavimo mogućnosti spoja tradicionalnog i modernog, kao i mogućnosti primene posuđa, ne samo za kuvanje, već i za serviranje kako u nacionalnim restoranima tako i u modernim.

Following the global gastronomic trends that include serving of meals in enamel cookware items, Metalac has created the GASTRO SERVING line of classic cookware.

This cookware may be used both for serving and preparation of food, as well as food containers.

Enamel cookware has survived through centuries for its aesthetics, quality and functionality, but also for its exceptional features of being perfectly healthy in contact with food.

Gastro Serving is a collection of classic enamel items for serving and presentation of food designed as fusion of traditional and contemporary looks, to show how beside cooking, pieces of enamel cookware are used to serve and present meals of both in national and international cuisine.

**linija klasičnog emajliranog
posuđa za serviranje**

**collection of classic
enamel items for serving**



Plitki tanjir / Flat plate
240 mm

8



Tanjir / Plate
220 mm

12



Konusna čaša / Conical mug
80 mm, H=80 mm

6



Konusna posuda /
Conical container
100 mm

4



Konusna posuda /
Conical container
120 mm

4



Lonče / Mug with one handle
70 mm

12



Tiganj / Classic frying pan
180 mm

6



Konusna kaserola / Conical saucepan
140 mm K

6



Činija / Classic bowl
160 mm

6



Plitka šerpa sa poklopcem /
Casserole with lid
100 mm

12



Plitka šerpa sa poklopcem /
Casserole with lid
120 mm

6



Đuvečara / Stew pan
220 mm

6



broj komada u transportnom pakovanju / number of pieces in transport package

INOX PROFESSIONAL

Inox Professional posuđe Metalac je proizvedeno od nerđajućeg čelika CrNi 18/10, u skladu sa najvišim svetskim standardima, sa mogućnošću univerzalnog korišćenja. Specijalno je namenjeno profesionalcima, ali i svima koji žele rezultate pravog kuvara.

Metalac Professional stainless steel is made of high quality 18/10 CrNi stainless steel according to the world standards. The collection is designed for professional use and for everyone who wants to feel like a chef.

Plitka šerpa sa poklopcem Casserole with lid

Ø 340 mm / H 113 mm / V 10 L
Ø 380 mm / H 180 mm / V 20 L
Ø 450 mm / H 200 mm / V 30 L



Duboka šerpa sa poklopcem Stew pot with lid

Ø 280 mm / H 143 mm / V 8 L
Ø 300 mm / H 153 mm / V 10 L
Ø 340 mm / H 173 mm / V 15 L
Ø 380 mm / H 225 mm / V 25 L



Lonac sa poklopcem Pot with lid

Ø 240 mm / H 177 mm / V 7.9 L
Ø 320 mm / H 223 mm / V 17 L
Ø 380 mm / H 275 mm / V 30 L



Sa inox posuđem Professional pripremate hranu na zdrav način:

ZDRAVO KUVANJE

Kuvanje s minimumom ili bez vode i prženje sa malo ili bez masnoće, zavisno od vrste namirnica. To znači očuvanje vitamina, minerala i arome, zbog čega se inox posuđe preporučuje za dijetalnu pripremu hrane.

ŠTEDI ENERGIJU

Sendvič dno omogućava da pripremate hranu na vrlo niskim temperaturama čime štedite energiju i maksimalno čuvate sve biološki važne sastojke uz minimalne gubitke vitamina osetljivih na visoke temperature.

ŠTEDI VREME

Zahvaljujući višenamenskoj funkciji inox posuđa i njegovim karakteristikama ne morate boraviti u kuhinji dok se hrana krčka na najnižoj temperaturi.

UŠTEDA NA KUHINJSKOM POSUĐU

Zahvaljujući tehničko-tehnološkim karakteristikama upotrebljenog materijala, inox posuđe je dugotrajno i praktično neuništivo.

KUVANJE SA UŽIVANJEM

Sa ovim posuđem možete pripremati najraznovrsnija i najukusnija jela i to podjednako po receptima tradicionalne kao i najpoznatijih svetskih kuhinja. Pritom hrana u ovom posuđu satima ostaje topla, a namirnice uvek svežih boja i ukusa.

*Čvrste i zavarene inox ručice za telo posude

Healthy cooking with the Professional stainless steel cookware:

HEALTHY COOKING

Cooking without or with small amount of water, roasting without or with small amount of grease, depending on foodstuffs used, means preserving vitamins, minerals and aromas – stainless steel cookware is recommended for any diet type.

SAVES ENERGY

Sandwich bottom allows you to cook at low heat and therefore save energy and preserve all biologically important ingredients with minimum loss of heat sensitive vitamins.

SAVES TIME

Due to its performances stainless steel cookware saves time as your non-stop presence in the kitchen is not needed while food is simmering on low heat.

SAVES MONEY

Due to the stainless steel features this cookware is durable and practically not destroyable.

PLEASURE OF COOKING

This cookware brings you diversity as you are able to prepare both traditional and latest recipes of famous cuisines.

*Robust stainless steel handles welded to the body

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Show you're a CHEF!

metalac
□□□ POSUDE



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