



THE

“WORLD’S
BEST* PAN”

* “The world’s best pan” according to VKD,
largest German Chefs Association



THE "WORLD'S BEST PAN"

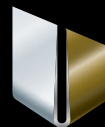
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GERMAN DESIGN AWARD WINNER 2018



GERMAN INNOVATION AWARD 2020 WINNER



german brand award 17 winner

Kitchen Innovation Award 2023

SPECIAL AWARD

Responsible corporate management
AMT Aluminium Gießtechnik GmbH
Oven Baking Tray
✓ Conservation of resources
✓ Recycled resources
Category: Product line
Kitcheninnovationaward.de

Kitchen Innovation Award 2023

BEST OF THE BEST
Category: Cookware and bakeware

CONSUMERS' CHOICE

- ✓ Innovation
- ✓ Product benefit
- ✓ Design
- ✓ Sustainability
- ✓ Material quality

Kitcheninnovationaward.de

Kitchen Innovation Award 2023

AWARD-WINNING PRODUCT

CONSUMERS' CHOICE

- ✓ Innovation
- ✓ Product benefit
- ✓ Design
- ✓ Sustainability
- ✓ Material quality

Kitcheninnovationaward.de

Initiative LifeCare
KitchenInnovation of the Year 2018

Best of the Best
Category: Cooking and kitchen utensils

- ✓ functionality
- ✓ product benefit
- ✓ material quality

Recommended by Chefs

Kitchen Innovation Award 2021

SPECIAL AWARD

Responsible corporate management
AMT Aluminium Gießtechnik GmbH
Pan for life
✓ Conservation of resources
✓ Sustainable production
Category: Product
www.kitcheninnovationaward.de

Kitchen Innovation Award 2021

BEST OF THE BEST
Category: Cookware and bakeware

CONSUMERS' CHOICE

- ✓ Innovation
- ✓ Product benefit
- ✓ Design
- ✓ Material quality
- ✓ Sustainability

www.kitcheninnovationaward.de

Kitchen Innovation Award 2021

AWARD-WINNING PRODUCT

CONSUMERS' CHOICE

- ✓ Innovation
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- ✓ Design
- ✓ Material quality
- ✓ Sustainability

www.kitcheninnovationaward.de

Initiative LifeCare
KitchenInnovation of the Year 2018-2020

Favourite brand PLATINUM

AMT GASTROGUSS

www.kitcheninnovationaward.de

Initiative LifeCare
KitchenInnovation of the Year 2017

Award winning Product

- ✓ product benefit
- ✓ functionality
- ✓ material quality

Recommended by Chefs

Initiative LifeCare
KitchenInnovation of the Year 2018

Award winning Product

- ✓ functionality
- ✓ product benefit
- ✓ material quality

Recommended by Chefs

Initiative LifeCare
KitchenInnovation of the Year 2019

Award winning Product

- ✓ functionality of innovation
- ✓ Product benefit
- ✓ Design
- ✓ Material quality

Consumers' Choice

www.kitcheninnovationaward.de

2022
WIR UNTERSTÜTZEN DIE IDEE VON

Slow Food Deutschland e.V.

DEUTSCHLAND TEST

PRICE WINNER

MONEY

ANBIETERREPUTATION
PREIS-LEISTUNGSVERHÄLTNISS
FOCUS 44/23 DEUTSCHLANDTEST.DE

Our cookware (528) is certified energy efficient



Energy Efficiency Quality Safety

CERTIFIED

www.etm.com ID: 0000038693

Energy Efficiency: short heat-up time, heat retention, improved cooking results

ETM TESTMAGAZIN RESULT

AMT GastroguSS 528 28cm

EXCELLENT 92,1%

non-stick coated pan online tested
www.etm-testmagazin.de 02/2015



VKD German Chefs Association



Euro-Toques European Union of Chefs



OUR ——— COMMITMENT

Cookware designed
and manufactured for
every application.

Exceptional performance,
maximum durability, and
uncompromising quality.

Ultimate products for
great cooking results.

01





HIGH-QUALITY MATERIALS

We combine the highest-grade materials with sustainable production methods and eco-conscious policies at AMT. That's why we choose to use the best quality, 100% recycled aluminum to manufacture our premium quality cookware. Aluminum never loses quality nor its properties.

Manufacturing AMT products from recycled materials has big environmental benefits. It requires 95% less energy to produce cookware, while maintaining the same level of quality and durability.

With modern technology, AMT delivers the best quality cookware, while preserving resources.

PRECISE HANDMADE CRAFTSMANSHIP

In AMT we combine tradition, solid craftsmanship, most advanced manufacturing technology with top-grade materials to guarantee our customers premium quality.

We pay special attention to each element of AMT cookware during production. The whole development, from the first idea to creation of final product, is taking place in our factory. Thanks to that, we have full control over production process and quality control.

Thanks to this approach we provide exceptional and high performance products to our customers all over the world.



02

03





REFINED FOR EXCELLENT HAPTICS

AMT revolutionary cookware is unique thanks to connecting expertise knowledge, craftsmanship, cutting edge design and high-quality materials. It is designed with the demands of professional chefs and functionality in mind.

From the detachable handles, to the thick base and optimized shapes - each and every element of AMT cookware has been designed with a purpose.

HISTORY OF MAKING AMT COOKWARE

1904 FOUNDRY

R. Neufeld receives the approval of the Imperial Construction Inspectors to build an aluminum foundry in the Recken Street in Lüdenscheid, Germany.

1938 A.S. OHG

Albert Schiffer takes over the Neufeld foundry and establishes Albert Schiffer OHG, where sand and gravity die-casted products from aluminum are produced.

1964 COOKWARE

The beginning of casted aluminum cookware production.

1984 H. MÖHL

Helmut Möhl takes over the company Albert Schiffer OHG.

1993 COMPANY

Harald Möhl founded Metallguss Möhl GmbH company. Start of production using semi-automatic hydraulic casting machines.

1995 WERDOHL

Acquisition of coating machinery.

Takeover of the Honsel foundry in Werdohl, Germany by Helmut Möhl. Albert Schiffer GmbH moves to Werdohl.

The first induction cookware was produced.

1996 AMT GMBH

The company AMT Alumentall-Gießtechnik GmbH is founded in Lüdenscheid by Helmut Möhl.

1998 GROWTH

Acquisition of the first CNC-Machines for the purpose of tool construction for Metallguss Möhl GmbH. Construction 3D Solid Works and Mastercam.

1999 START

Foundry Colman in Werdohl acquired. Alutec-Möhl GmbH is founded by Harald and Helmut Möhl.

Start of low-pressure die-casting production. Adding detachable handles to AMT cookware.

2000 DIE-CASTING

Takeover of Gebr. Müller GmbH & Co. KG by Harald Möhl.

Start of pressure die-casting production.

Takeover of the gravity die-casting foundry Gustav Schmale in Lüdenscheid by Harald Möhl.

2004 GERMANY

The beginning of the cooperation with the German Chefs Association and the German Culinary Team to develop cutting-edge and innovative cookware.

47 of 51 internationally renowned national culinary teams used AMT products at the IKA Culinary Olympics.

Acquisition of fully automatic coating machinery and plasma coating system.

2006 FUSION

Merger of Metallguss Möhl GmbH and Albert Schiffer Nachf GmbH into Alutec-Möhl GmbH as an acquiring corporation.

290 employees.

2007 UPGRADE

The upgrade of coating machinery systems to fully automatic robot operation.

2009 PATENTS

Acquisition of diverse patents, utility models and trademark rights.

2011 LASER

Acquisition of the first laser cutting machine. 380 employees.

2012 BEST OF

PLUS X Award for the "Best product of the year".

2013 QUALITY

Kitchen Innovation award for our One-hand Universal Pressure Cooker for its functionality, design and ecological sustainability.

Kitchen Innovation award for AMT silicone-covered steamer for its functionality and material quality.

Acquisition of a professional thermal camera to optimize heating-up time and heat transmission, subsequently we received the certification "Energy Efficient products" from the TÜV Rheinland, Germany.

2014 DESIGN

Kitchen Innovation prize for the AMT system "Waterless Cooking" for functionality, product usage and design.

Kitchen Innovation award: Favourite Brand Gold voted by consumers.

2015 ETM

Kitchen Innovation award - special mention - for our pan E285BBQ for its functionality, material and innovation.

Independent ETM Testmagazin granted us Grade: Excellent for the non-stick qualities.

KÜCHE Bronze Award for the BBQ GN 1/1 + 2/3, category: Kitchen accessories.

2016 WACS

The World Association of Chefs' Societies recommends our products for outstanding cooking results

German Brand Award winner - Industry Excellence in Branding.

2017 AWARDS

KÜCHE Silver Award for our Pressure Cooker Set (4,5, 5,5 and 7 liter), category: Kitchen Technic.

German Brand Award winner - Industry Excellence in Branding.

Kitchen Innovation award for our pans with patented detachable handles for functionality, product usage, and material quality.

2018 EXCELLENT

Bronze Catering Star for GN 1/1 multipurpose baking tray, item no. 5333WP.

German Design Award for the GN 2/3 BBQ tray, item no. I-23733G-BBQ, in the category: Excellent Product Design.

Kitchen Innovation award for new induction bottom for its functionality, product benefit and design. Kitchen Innovation „Golden Award" for GN 1/1 multipurpose baking tray, item no. 5333WP, for its functionality, product benefits and material quality.

2019 INNOVATION

Kitchen Innovation award in "Recommended by chefs" category for our GN 1/1 casted multi tray with 11 moulds (item 5333MP).

Kitchen Innovation award winning product in "Consumers' Choice" category for our Copper Line for its benefits, design and functionality.

2020 FOCUS MONEY

AMT cookware has been awarded the "Price to Performance Ratio" award by Focus Money magazine for high quality products for the best price available on the market.

2021 ECO

Solar panel park created. Renewable solar energy is used for AMT cookware production.

2022 RED DOT

Red Dot design award for ecological packaging created for our Pan for your Lifetime series.

2023 AWARDS

Kitchen Innovation Awards for Home Oven Baking Tray for innovation, design, sustainability, material composition and amazing benefits.

THANK YOU FOR YOUR TRUST —

Your interest in AMT products is the right choice for you, your family, our environment and your wallet!

Perfection has always been our mission, striving to provide you with first-class cookware that saves time, energy and money to ensure that you have an active lifestyle.

Star Chefs around the world benefit daily from the excellent quality of our products. In constant and close cooperation with the German Chefs Association and the German National Culinary Team, together we have designed and developed many new and innovative products, which you will find in this catalogue.

We combine tradition, solid craftsmanship, modern technology and industry knowledge with top-grade materials to guarantee our customers unique and premium quality.

You can also achieve excellent culinary results like the professional Chefs by using AMT cookware.

Help us to help our environment!

Our cookware is the first of its kind to receive the energy efficiency certification, class A. Thanks to aluminum being one of the best heat conductors and in combination with our 9 mm, warp free, casted base, you are gaining cookware with excellent heat transmission. Furthermore, the heat is stored in the base for a longer period of time, which allows you to use less energy and saves money!

AMT cookware will give you the tools for a new culinary experience.

Dipl.-Ing. Harald Möhl, CEO
AMT Alumetall-Gießtechnik GmbH

*Harald
Möhl*



QUALITY TESTING — — WITHOUT COMPROMISE!

We meet all standards and guidelines, receive the most important awards and every year we are honored for our innovations.

The conventional quality tests are essential, but our quality tests go beyond essential!

Having searched for quality tests without compromise, we found what we were looking for in the deepest forests of Eastern Europe – and the results are convincing.



SCAN ME



AMT[®]
GASTROGUSS

THE
" **WORLD'S
BEST PAN** "

* "The world's best pan" according to VKD,
largest German Chefs Association

INNOVATIVE SOLUTION

Innovation has always been a driving factor in our search for the best product ideas and solutions. Our mission is to provide products that will stand out on the market, meeting the highest demands and at the same time supporting home cooks and Chefs in their daily work in their kitchens.

Chefs knowledge and experience, combined with our engineers' comprehensive skills are crucial elements during AMT cookware development. From using cast aluminum,

which is the best energy transfer conductor, through the right thickness of each product, to the ideal shape and Lotan® non-stick finish – every single element is well thought-through and designed with innovation in mind, which leads to the creation of the most durable and efficient cookware.

Since the beginning of AMT cookware development, we have introduced a few game-changing products in which following innovative solutions were applied:

9-10MM THICK BASE

The 9-10mm thick base in all our pots and pans greatly improves performance of AMT cookware. Finding the right thickness of the bottom was the crucial element influencing the incredible performance for AMT 528 frying pan. It is first product of its kind, awarded with the energy **certificate class A** from TÜV Rheinland.

11 MOULDS TRAY

11 moulds in tray 5333MP – a **game-changer** in gastronomy world. More efficient use of space enabled us to add 3 extra moulds to tray allowing Chefs to prepare more food on one tray. This solution speeds up food preparation and helps to reduce costs of energy consumption. **Non-stick Lotan®** coating supports food preparation without grease or oil and at the same time allows you to easily remove it from the tray after it's done.

DIAMOND PATTERN

Unique diamond-shaped pattern in our **BBQ pan** E285BBQ for those who pay special attention not only to performance, but also to **visual effects**. The right thickness of the pan, combined with an eye-catching design guarantees perfect culinary results and brings out the unforgettable taste.

DOUBLE-SIDED TRAY

Double-sided multi tray 5333WP for gastronomy. Aluminum-casted, Lotan®-coated tray with closed edges and possibility to use it on both sides. Enhanced thickness of the tray prevents from warping and supports **better heat transfer** to food, which significantly **reduces time of preparation**. Side recesses around the edges allows for liquids to freely drip and be used later in cooking. Raised side works great with any baking goods and other dry food. Lotan® finish supports fast and easy food removal, without damaging prepared food in the process.

A close-up photograph of a wok being heated on a gas burner. The wok is dark and has a rounded rim. A bright blue and orange flame is visible at the bottom of the wok, indicating it is being heated. The background is blurred, showing a kitchen setting.

PERFECT WOK

Rounded sides in Wok 1032S which greatly improve its performance even without special wok-burner with **flames surrounding sides** of the wok. Combination of cast aluminum body and bigger bottom diameter **support efficient energy transfer** and heat loss reduction from the bottom of the wok to the tip of side walls, even on induction cookers.

WOK PRODUCTION PROCESS

ACROSS THE WORLD

At the IKA Culinary Olympics 2020, 46 of 53 of the international culinary teams that qualified for the competition cooked with AMT cookware. Together with the German National Culinary Team we developed cookware for the highest expectations.



46/53

**NATIONAL CULINARY
TEAMS COOK WITH
OUR PRODUCTS**

Japan
Korea

Taiwan
Hongkong
China

Sri Lanka

Malaysia

Singapore

United Arab Emirates

Australia



Ukraine
Slovakia
Poland

Czech Republic

United Kingdom

Ireland

Kingdom of
the Netherlands

Belgium

Luxembourg

Germany

Portugal

Switzerland

Austria

Italy

Hungary

Croatia

Serbia

Romania

Greece

Canada

United States of America

Mexico

Cyprus

Azerbaijan

South Africa

Official outfitter of
the German
National Culinary Team





**WORLD
ASSOCIATION
OF CHEFS
SOCIETIES**



THE BEST CHEFS USE OUR PRODUCTS



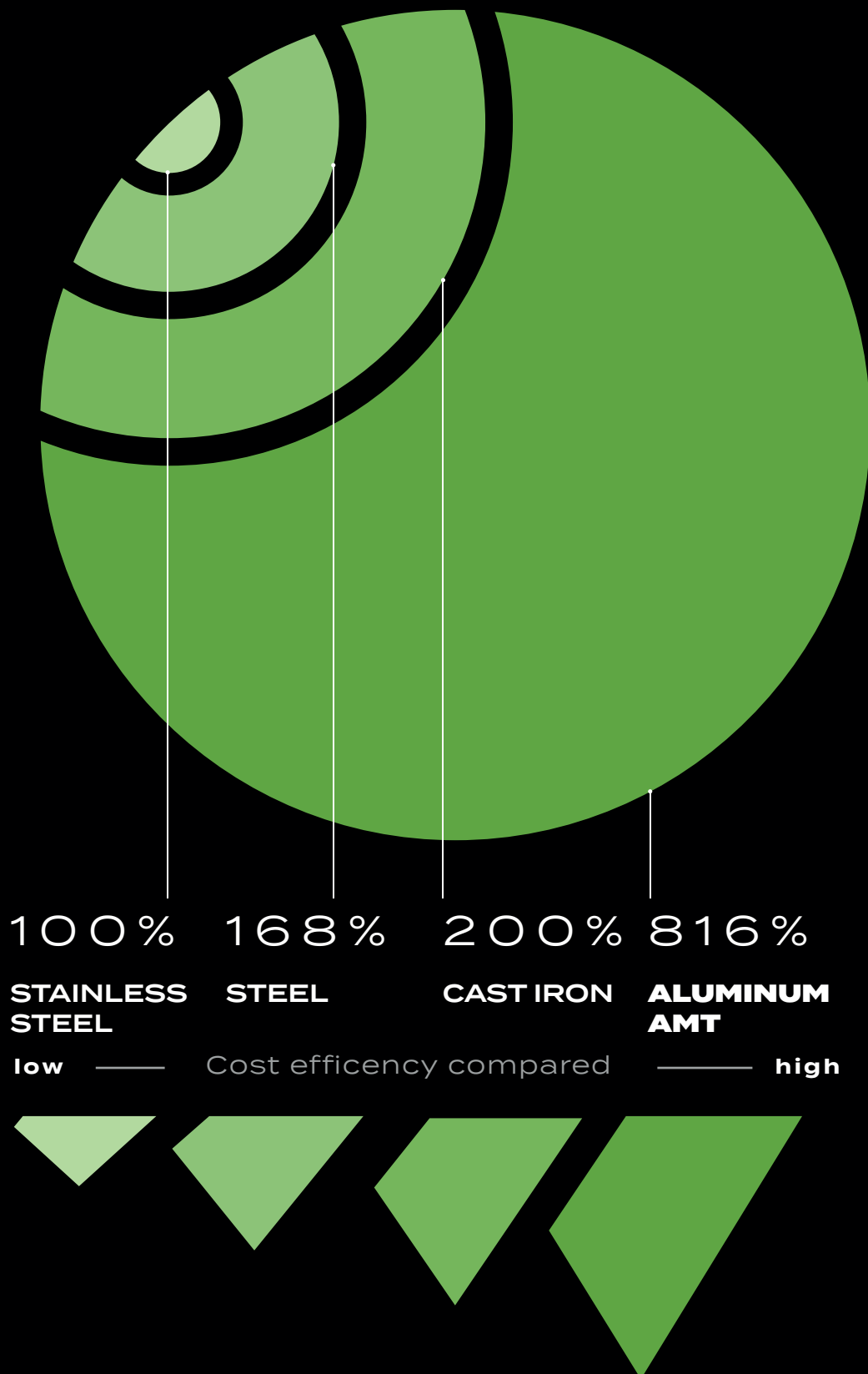


The World Association of Chefs Societies with members from 106 countries recommends our products



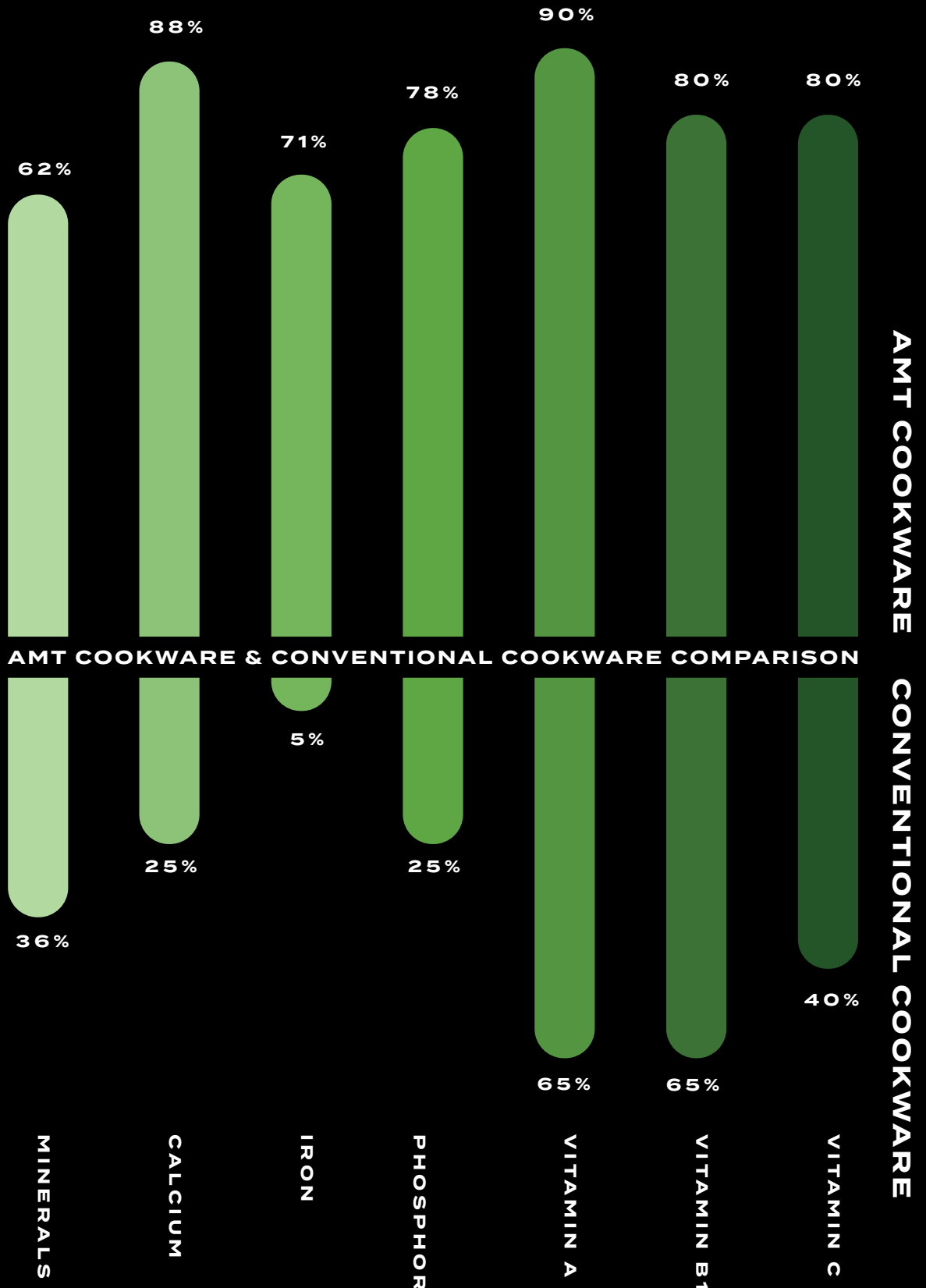
FOR THE ENVIRONMENT

Material heat transmission
in comparison to stainless steel



FOR YOUR WELL-BEING

Retained vitamin mineral level in %
& Retained vitamins and minerals in comparison



ECO KITCHEN — — FOR THE FUTURE

Meet the “Pan for your lifetime”, created entirely in the spirit of eco – for all those for whom ecology is an important element while making purchase decisions.

This unique product implements as many as five different ideas which help to protect the environment.

LESS CO₂

CO₂ is an environmentally hazardous greenhouse gas, emitted during the production and consumption of goods and services. It is no secret that electricity has a huge impact in their production.

AMT cookware is produced in a sustainable and environmentally friendly manner, providing a conscious selection of products that you will use for a long time, while significantly reducing your carbon footprint.

RECOATING

We set the new global trend – you will never have to throw out worn-out pans again!

AMT cookware has been for a long time one of the most reliable and durable in the world. It will stay with you for many years. Now you can enjoy them throughout your life and even pass them on to future generations. How? If the outer layer becomes worn out after long use, you can send us your frying pan at any time. We will refresh and cover it with a new layer of Lotan® non-stick coating, restoring its excellent properties and original shine even after years of use.

You will enjoy the perfect frying and cooking results anew, while saving the environment from excess of garbage.





SCAN ME

RECYCLING

The new AMT „pan for your lifetime” is made of recycled aluminum. This means an enormous amount of aluminum garbage littering our planet gets a new life, and you can enjoy new, reliable, eco-friendly pan that will be used by the next generations.

By using such a high-quality product, you are significantly helping the natural environment – you protect it from generating further waste.

SOLAR ENERGY

The sun is the eternal force that gives life to our planet. Thanks to advanced processing technologies, we can use it as an energy generator, favoring the entire natural environment.

By using an AMT pan, you support sustainable and environmentally-friendly production based on the sun’s energy – and this allows us to expand our solar parks.

SAVING ENERGY DURING COOKING

9-10 mm thick bottom of our pans and pots ensures great energy transfer and heat retention. That makes cooking or frying much faster and allows to use less energy. It helps to reduce daily energy costs and also helps our environment to stay in pure condition and a good balance. Because of that AMT cookware was recognized by TÜV Rheinland.



O1

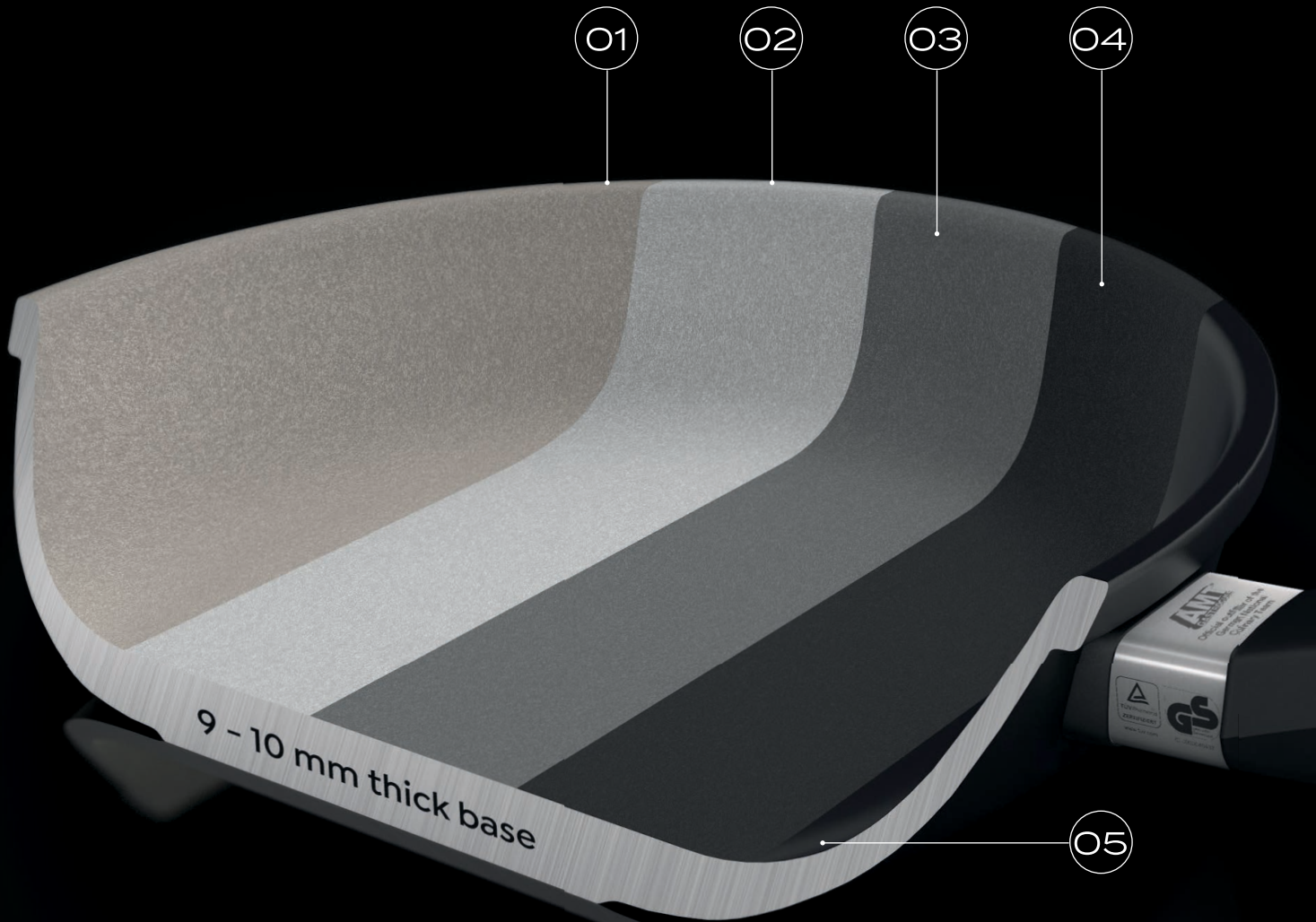
HANDCASTED ALUMINUM

Heavy Duty Handcasted Aluminum. Abrasive blasting enhances the surface area 12 times better, enabling superior adhesion for the subsequent layers.

O2

TITANIUM OXIDE

Titanium oxide layer nearly as hard as diamond, extremely scratch and cut resistant.



Lotan® is the new revolutionary coating technology or modern gastronomic applications.

The non-stick characteristics of our Lotan® coating simplify the cleaning of your cookware and keep the surface germ free.

Lotan® coating makes AMT cookware so easy to rinse that it helps to save one of our planet's most precious natural resources - water - and your hard earned money.

03

ANTI-CORROSION

Anti-corrosion layer for protection against aggressive detergents, fruit acids and acetic.

04

REINFORCED LAYER

Additional layer with mineral particles to provide a long lasting abrasion resistance.



HANDLE
240°C/464°F
ovenproof

05

NON-STICK SURFACE

Non-stick coating layer, made from our unique Lotan® sealing with anti-bacterial effect.

Our --- products

01

PANS

02

**SQUARE
PANS**

03

WOKS

04

FISH PANS

05

POTS

06

ROASTERS

07

**SPECIAL
EDITION**

08

**PROFESSIONAL
GASTRONOMY**

09

SPEED OVEN

10

ACCESSORIES



HANDLES VISIBLE ON THE PICTURES
ARE REFERENTIAL ONLY.
OTHER VARIANTS AVAILABLE.

item no. 528

PANS

Must-have allrounders
for perfect frying
and tossing



SCAN ME

Tossing Pan

N°. 432



Available sizes		N°. Normal	N°. Induction
TOSSING PAN Ø 20 cm	↓ 4 cm	420	I-420
TOSSING PAN Ø 24 cm	↓ 4 cm	424	I-424
TOSSING PAN Ø 28 cm	↓ 4 cm	428	I-428
TOSSING PAN Ø 32 cm	↓ 4 cm	432	I-432

Frying Pan

N°. 528



Available sizes		N°. Normal	N°. Induction
FRYING PAN Ø 20 cm	↓ 5 cm	520	I-520
FRYING PAN Ø 24 cm	↓ 5 cm	524	I-524
FRYING PAN Ø 26 cm	↓ 5 cm	526	I-526
FRYING PAN Ø 28 cm	↓ 5 cm	528	I-528
FRYING PAN Ø 32 cm	↓ 5 cm	532	I-532

ETM TESTMAGAZIN • RESULT	
AMT Gastroguss 528 28cm	
EXCELLENT	92,1%
non-stick coated pan online tested www.etm-testmagazin.de	02/2015

Braising Pan

Nº. 728



Available sizes		Nº. Normal	Nº. Induction
BRAISING PAN Ø 20 cm	7 cm	720	I-720
BRAISING PAN Ø 24 cm	7 cm	724	I-724
BRAISING PAN Ø 26 cm	7 cm	726	I-726
BRAISING PAN Ø 28 cm	7 cm	728	I-728

Braising Pan

Nº. 828GS



Available sizes		Nº. Normal	Nº. Induction
BRAISING PAN Ø 28 cm	8 cm	828GS	I-828GS



SQUARE PANS

More space for steaks,
cutlets and skewers

Square Pan

N°. E247



Available sizes		N°. Normal	N°. Induction
SQUARE PAN ☒ 20 x 20 cm	↓ 7 cm	E207	I-E207
SQUARE PAN ☒ 24 x 24 cm	↓ 7 cm	E247	I-E247
SQUARE PAN ☒ 26 x 26 cm	↓ 8 cm	E268	I-E268
SQUARE PAN ☒ 26 x 26 cm	↓ 9 cm	E269	I-E269
SQUARE PAN ☒ 28 x 28 cm	↓ 7 cm	E287	I-E287
SQUARE PAN ☒ 28 x 28 cm	↓ 9 cm	E289	I-E289

Square Pan

N°. E269GS



Available sizes		N°. Normal	N°. Induction
SQUARE PAN ☒ 26 x 26 cm	↓ 9 cm	E269GS	I-E269GS
SQUARE PAN ☒ 28 x 28 cm	↓ 7 cm	E287GS	I-E287GS

Square Pan

Nº. E246



Available sizes	Nº. Normal	Nº. Induction
SQUARE PAN ⊕ 20 x 20 cm ↓ 5 cm	E205	I-E205
SQUARE PAN ⊕ 24 x 24 cm ↓ 6 cm	E246	I-E246
SQUARE PAN ⊕ 26 x 26 cm ↓ 4 cm	E264	I-E264
SQUARE PAN ⊕ 26 x 26 cm ↓ 7 cm	E267	I-E267
SQUARE PAN ⊕ 28 x 28 cm ↓ 5 cm	E285	I-E285

Grill Square Pan

Nº. E264G



Available sizes	Nº. Normal	Nº. Induction
GRILL SQUARE PAN ⊕ 20 x 20 cm ↓ 5 cm	E205G	I-E205G
GRILL SQUARE PAN ⊕ 26 x 26 cm ↓ 4 cm	E264G	I-E264G
GRILL SQUARE PAN ⊕ 26 x 26 cm ↓ 7 cm	E267G	I-E267G
GRILL SQUARE PAN ⊕ 28 x 28 cm ↓ 5 cm	E285G	I-E285G

BBQ Square Pan

N°. E285BBQ



Available sizes

BBQ SQUARE PAN
⊕ 28 x 28 cm

N°. Normal

E285BBQ

N°. Induction

I-E285BBQ

⊓ 5 cm diamond-shaped BBQ pattern



SCAN ME



**GERMAN
DESIGN
AWARD
NOMINEE
2016**





item no. E285BBQ



WOKS

Multifunctionality:
stir frying, deep frying
and steaming with a lid

Wok

Nº. 1136S



Available sizes		Nº. Normal	Nº. Induction
WOK Ø 26 cm	↓ 9 cm	1126S	I-1126S
WOK Ø 28 cm	↓ 11 cm	1128S	I-1128S
WOK Ø 32 cm	↓ 9 cm	1132S	I-1132S
WOK Ø 36 cm	↓ 9 cm	1136S	I-1136S

Wok

Nº. 1030S



Available sizes		Nº. Normal	Nº. Induction
WOK Ø 30 cm	↓ 9 cm	1030S	I-1030S
WOK Ø 32 cm	↓ 9 cm	1032S	I-1032S

Wok

Nº. 1132



Available sizes

WOK

∅ 32 cm

↳ 10 cm

Nº. Normal

1132

Nº. Induction

I-1132

WOK

∅ 36 cm

↳ 10 cm

1136

I-1136



FISH PANS

Ideal for
grilling and frying
whole fish

Fish Pan

flat surface

Nº. 3524



Available sizes	Nº. Normal	Nº. Induction
FISH PAN ☒ 35 x 24 cm ↓ 5 cm	3524	I-3524
FISH PAN ☒ 41 x 27 cm ↓ 5 cm	4127	I-4127

Fish Pan Grill

grill surface

Nº. 3524G



Available sizes	Nº. Normal	Nº. Induction
FISH PAN GRILL ☒ 35 x 24 cm ↓ 5 cm	3524G	I-3524G

Fish Pan BBQ

diamond-shape BBQ pattern

Nº. 3524BBQ



Available sizes

FISH PAN BBQ
35 x 24 cm

5 cm

Nº. Normal

3524BBQ

Nº. Induction

I-3524BBQ



POTS

Soups, stews and
pasta - nutritious
and delicious

Braising Pot

Nº. 824



Available sizes	Nº. Normal	Nº. Induction
BRAISING POT Ø 20 cm H 8 cm V 1,8 l	820	I-820
BRAISING POT Ø 24 cm H 8 cm V 3 l	824	I-824
BRAISING POT Ø 26 cm H 8 cm V 3,6 l	826	I-826
BRAISING POT Ø 28 cm H 8 cm V 4,3 l	828	I-828
BRAISING POT Ø 32 cm H 8 cm V 5,5 l	832	I-832

Casserole

Nº. 1024



Available sizes	Nº. Normal	Nº. Induction
CASSEROLE Ø 20 cm H 10 cm V 1 l	1020	I-1020
CASSEROLE Ø 24 cm H 10 cm V 3 l	1024	I-1024
CASSEROLE Ø 26 cm H 10 cm V 4 l	1026	I-1026
CASSEROLE Ø 28 cm H 12 cm V 5,5 l	1228	I-1228
CASSEROLE Ø 32 cm H 12 cm V 6,3 l	1232	I-1232

Pot

Nº. 926



Available sizes			Nº. Normal	Nº. Induction	
POT	Ø 16 cm	↳ 8,5 cm	↳ 0,8 l	716	I-716
POT	Ø 20 cm	↳ 11 cm	↳ 3 l	920	I-920
POT	Ø 24 cm	↳ 14 cm	↳ 5 l	924	I-924
POT	Ø 26 cm	↳ 15 cm	↳ 6,5 l	926	I-926
POT	Ø 28 cm	↳ 15 cm	↳ 9,5 l	928	I-928
POT	Ø 32 cm	↳ 16 cm	↳ 12 l	1632	I-1632
POT	Ø 32 cm	↳ 21 cm	↳ 14 l	2132	I-2132

Milk & Sauce Pot

with two spouts

Nº. 816



Available sizes			Nº. Normal	Nº. Induction	
MILK & SAUCE POT	Ø 16 cm	↳ 8 cm	↳ 0,9 l	816	I-816
MILK & SAUCE POT	Ø 18 cm	↳ 10 cm	↳ 2 l	918	I-918

Milk & Sauce Pot

Nº. 916



Available sizes	Nº. Normal	Nº. Induction
MILK & SAUCE POT Ø 16 cm H 10 cm V 1,5 l	916	I-916

Milk & Sauce Pot

with two spouts

Nº. 1120



Available sizes	Nº. Normal	Nº. Induction
MILK & SAUCE POT Ø 20 cm H 11 cm V 2,8 l	1120	I-1120

Milk & Sauce Pot

Nº. 1214



Available sizes	Nº. Normal	Nº. Induction
MILK & SAUCE POT Ø 14 cm ⏏ 12 cm ⏏ 1,5 l	1214	-

Pressure Cooker

set with pressure lid and glass lid

Nº. 922SK-SET



Available sizes	Nº. Normal	Nº. Induction
PRESSURE COOKER Ø 22 cm ⏏ 10 cm ⏏ 3,8 l	822SK-SET	I-822SK-SET
PRESSURE COOKER Ø 22 cm ⏏ 14 cm ⏏ 5,3 l	922SK-SET	I-922SK-SET
PRESSURE COOKER Ø 22 cm ⏏ 18 cm ⏏ 6,8 l	1822SK-SET	I-1822SK-SET
PRESSURE COOKER Ø 24 cm ⏏ 14 cm ⏏ 6,3 l	924SK-SET	I-924SK-SET
PRESSURE COOKER Ø 24 cm ⏏ 19 cm ⏏ 8,5 l	1924SK-SET	I-1924SK-SET
PRESSURE COOKER Ø 24 cm ⏏ 24 cm ⏏ 10 l	2424SK-SET	I-2424SK-SET



SCAN ME



Waterless

N°. 1220-SET



Available sizes	N°. Normal	N°. Induction
WATERLESS COOKING SET Ø 20 cm	1220-SET	I-1220-SET
WATERLESS COOKING SET Ø 24 cm	1424-SET	I-1424-SET



Waterless Oval

N°. 3326-SET



Available sizes	N°. Normal	N°. Induction
WATERLESS COOKING SET OVAL Ø 33 cm 26 cm	3326-SET	I-3326-SET



item no. 1424-SET



ROASTERS

Evenly roasted meat,
crisp skin, crunchy edges
of the vegetables

Roasting Dish

for matching lid see item No. O3321

Nº. 63321



Available sizes		Nº. Normal	Nº. Induction
ROASTING DISH		63321	I-63321
☒ 33 x 21 cm	Ⓜ 6 cm		
ROASTING DISH		3321	I-3321
☒ 33 x 21 cm	Ⓜ 11 cm		

Jumbo Roasting Dish

for matching lid see item No. O4024S

Nº. 4024



Available sizes		Nº. Normal	Nº. Induction
JUMBO ROASTING DISH		74024	I-74024
☒ 40 x 24 cm	Ⓜ 7 cm		
JUMBO ROASTING DISH		4024	I-4024
☒ 40 x 24 cm	Ⓜ 12 cm		

Roasting Dish Lid

Nº. 03321



Available sizes	Nº. Normal	Nº. Induction
ROASTING DISH LID ☒ 21 x 33 cm	03321	-

Roasting Dish With Spout

Nº. 4228



Available sizes	Nº. Normal	Nº. Induction
ROASTING DISH ☒ 32 x 22 cm ☒ 11 cm	3222	I-3222
ROASTING DISH ☒ 42 x 28 cm ☒ 12 cm	4228	I-4228

Roasting Dish Lid

Nº. 64228



Available sizes	Nº. Normal	Nº. Induction
ROASTING DISH LID ☒ 32 x 22 cm Ⓣ 5,5 cm grill surface	63222	I-63222
ROASTING DISH LID ☒ 42 x 28 cm Ⓣ 5,5 cm grill surface	64228	I-64228

Cocotte Lid

Nº. 14228



Available sizes	Nº. Normal	Nº. Induction
"LA COCOTTE" ROASTING DISH LID 32 x 22 cm lid for product Nº. 3222	13222	-
"LA COCOTTE" ROASTING DISH LID 42 x 28 cm lid for product Nº. 4228	14228	-

Universal Roasting Dish

Nº. 93824-A



Available sizes	Nº. Normal	Nº. Induction
UNIVERSAL ROASTING DISH ☒ 38 x 24 cm ☒ 9 cm	93824	-
UNIVERSAL ROASTING DISH ☒ 38 x 24 cm ☒ 9 cm with detachable handles	93824-A	-

Lid for Universal Roasting Dish

Nº. 493824



Available sizes	Nº. Normal	Nº. Induction
LID FOR UNIVERSAL ROASTING DISH ☒ 38 x 24 cm ☒ 4 cm	493824	-



AMT
Original outfit of the
German National
Culinary Team

SPECIAL EDITION

Special editions
making great addition
to your kitchen

MAKING COOKING EASIER LIGHT PAN

Nº. 5L24



Available sizes		Nº. Normal	Nº. Induction
LIGHT PAN ∅ 24 cm	↓ 5 cm	5L24	I-5L24
LIGHT PAN ∅ 28 cm	↓ 5 cm	5L28	I-5L28
LIGHT PAN ∅ 24 cm	↓ 7 cm	7L24	I-7L24
LIGHT PAN ∅ 28 cm	↓ 7 cm	7L28	I-7L28

QUALITY

Made of highest quality cast aluminum, coated with exceptional non-stick coating Lotan®. Lighter version than regular series yet providing all benefits of our beloved AMT classics.

DIVERSITY

Truly multitasking pan for daily needs. Extremely versatile. Can be used for quick frying, meat browning and even roasting in the oven.

EFFICIENCY

Fast and even heat distribution on the whole surface of the pan. Cooking time is shortened by up to 20%, which allows you to save more vitamins and nutrients.

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

Introducing AMT products in a lighter and handier version. Perfect solution for everyday use. It weights less than our regular pans, which makes it even more comfortable to handle.

01. WEIGHT

Lighter than our regular pans, which makes it much more handier and easier to use

02. QUALITY

Provides all the qualities of professional cookware available in our regular range

03. DURABILITY

Made of heavy duty, hand casted aluminum with scratch resistant Lotan® coating

04. LOTAN®

Non-stick Lotan® coating: fat-free cooking, durable, easy to clean

05. HEAT

6-7 mm thick bottom: excellent thermal conductivity and heat retention

06. TIME

Up to 20% shorter cooking time: save more natural juices, vitamins and minerals

07. ECO

Environmentally friendly thanks to lower consumption of energy, water and detergents

YOUR BENEFITS

Crêpes Pan

Nº. 124



Available sizes	Nº. Normal	Nº. Induction
CRÊPES PAN Ø 24 cm 1 1/2 cm	124	I-124
CRÊPES PAN Ø 28 cm 1 1/2 cm	128	I-128

Cake Pan

Nº. 226



Available sizes	Nº. Normal	Nº. Induction
CAKE PAN Ø 26 cm 1 1/2 cm	226	I-226

Sauteuse

Nº. 620



Available sizes	Nº. Normal	Nº. Induction
SAUTEUSE Ø 20 cm H 6 cm	620	I-620
SAUTEUSE Ø 24 cm H 6 cm	624	I-624

Paella Pan

brass side handles

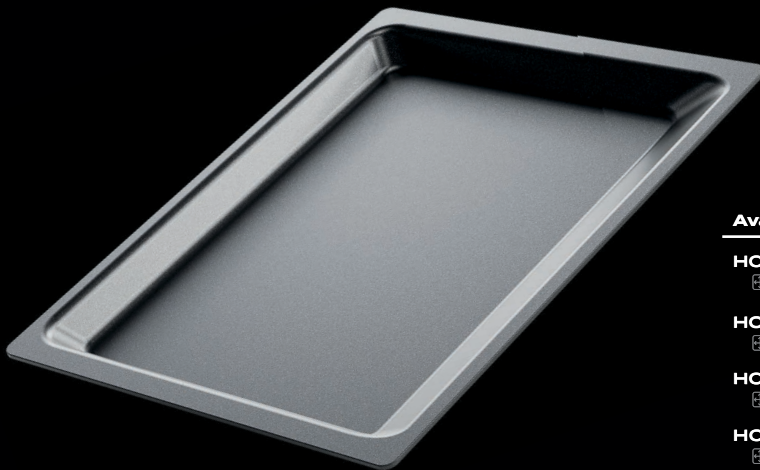
Nº. 732



Available sizes	Nº. Normal	Nº. Induction
PAELLA PAN Ø 32 cm H 7 cm	732	-

BAKE BETTER IN SHORTER TIME - OVEN BAKING TRAY

N°. OP3459



Available sizes	N°. Normal	N°. Induction
HOME OVEN BAKING TRAY ☒ 45,9 x 36 cm ☒ 2,5 cm	OP3459	-
HOME OVEN BAKING TRAY ☒ 46,5 x 36 cm ☒ 2,5 cm	OP3465	-
HOME OVEN BAKING TRAY ☒ 44,7 x 36 cm ☒ 2,5 cm	OP3447	-
HOME OVEN BAKING TRAY ☒ 45,7 x 36 cm ☒ 2,5 cm	OP3457	-



SCAN ME



QUALITY

Home Oven Baking Tray is made in the same technology as our beloved "AMT The World's Best* Pan" cookware: hand-casted aluminum with non-stick Lotan® coating.

UNIQUE

Tradition, solid craftsmanship and modern technology combined with top-grade material to provide home bakers with premium quality Home Oven Baking Tray.

ECOLOGY

By using Home Oven Baking Tray you are significantly helping our environment.

No need of baking paper means you generate less waste, while saving energy when baking, and using less water to clean it.

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

AMT has developed their new Home Oven Baking Tray to make life in the kitchen more enjoyable. It is designed to cover all baking and cooking needs of home users. Enjoy the same benefits of AMT cookware while preparing your favourite dishes, cakes and desserts. Thick aluminum base ensures even heat distribution and greatly reduces baking time. Innovative non-stick Lotan[®] coating prevents any food from sticking to tray, while making cleaning afterwards effortless.

01. QUALITY

Provides all the qualities of professional cookware available in our offer

02. DURABILITY

Made of heavy duty, hand casted aluminum with scratch resistant Lotan[®] coating

03. LOTAN[®]

Non-stick Lotan[®] coating: no baking paper needed, fat-free baking, easy cleaning

04. HEAT

5 mm thick base: excellent thermal conductivity and heat retention

05. TIME

up to 20% shorter baking time, excellent culinary results, great browning effect

06. ECO

Environmentally friendly thanks to lower consumption of energy, water and detergents

YOUR BENEFITS

Gratin Pan

with brass side handles

N°. 3520



Available sizes	N°. Normal	N°. Induction
GRATIN PAN ☒ 35 x 23 cm ⏴ 7 cm	3520	-

Lyonnaise Pan

with stainless steel handle

N°. L532



Available sizes	N°. Normal	N°. Induction
LYONNAISE PAN ⌀ 32 cm ⏴ 5 cm with stainless steel handle	L532	I-L532
LYONNAISE PAN ⌀ 36 cm ⏴ 7 cm with stainless steel handle	L736	I-L736

BBQ Pan Perforated

with detachable handle

N°. 432BBQ-Z20-B



Available sizes	N°. Normal	N°. Induction
BBQ PAN PERFORATED ∅ 32 cm ↓ 4 cm for open fire and grill	432BBQ-Z20-B	-

Serving Pan

with casted side handles

N°. 418



Available sizes	N°. Normal	N°. Induction
SERVING PAN ∅ 18 cm ↓ 4 cm	418	I-418
SERVING PAN ∅ 22 cm ↓ 5 cm	522	I-522

COOK MORE ——— IN SHORTER TIME ————— **3-DIVIDED PAN**

Nº. 832-3S



Available sizes

3-DIVIDED PAN

Ø 32 cm

Nº. Normal

832-3S

Nº. Induction

I-832-3S

⏊ 8 cm with three segments

HEALTHY

Thick base shortens cooking time by up to 30%, which allows you to save more vitamins and nutrients in your meals.

UNIQUE

Prepare three different meals at the same time in one pan.

ECOLOGY

Use one pan instead of three.
Use less energy,
water and washing detergents.

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

Elevate your cooking experience with the revolutionary 3-segment pan from AMT. Prepare three different meals in one pan without mixing ingredients in the process. Save storage space, reduce energy bills.

01. 3 SEGMENTS

Prepare different meals or the same meal in three different ways in the same pan

02. QUALITY

Provides all the qualities of professional cookware available in our regular offer

03. DURABILITY

Made of heavy-duty, hand-casted aluminum with scratch resistant coating

04. LOTAN®

Non-stick Lotan® coating: fat-free cooking, no sticking food to bottom, effortless cleaning

05. HEAT

9-10 mm thick base: excellent thermal conductivity and heat retention

06. TIME

Cooking time is shortened by up to 30%: save more vitamins and nutrients

07. ECO

Instead of three – use one pan only. Save energy, water and detergents.

YOUR BENEFITS



PROFESSIONAL GASTRONORMS

Specialized
cookware
for gastronomy



SCAN ME

Gastronorm

Nº. 51833



Available sizes		Nº. Normal	Nº. Induction
GN 1 / 2		52733	I-52733
☒ 26,5 x 32,5 cm	↳ 5,5 cm		
GN 1 / 3		51833	I-51833
☒ 17,6 x 32,5 cm	↳ 5,5 cm		
GN 1 / 3		101833	I-101833
☒ 17,6 x 32,5 cm	↳ 10 cm		
GN 2 / 3		53733	I-53733
☒ 35,4 x 32,5 cm	↳ 5,5 cm		
GN 2 / 3		103733	I-103733
☒ 35,4 x 32,5 cm	↳ 10 cm		
GN 1 / 1		55333	I-55333
☒ 53 x 32,5 cm	↳ 5,5 cm		
GN 1 / 1		105333	I-105333
☒ 53 x 32,5 cm	↳ 10 cm		

Gastronorm

with stainless steel handles

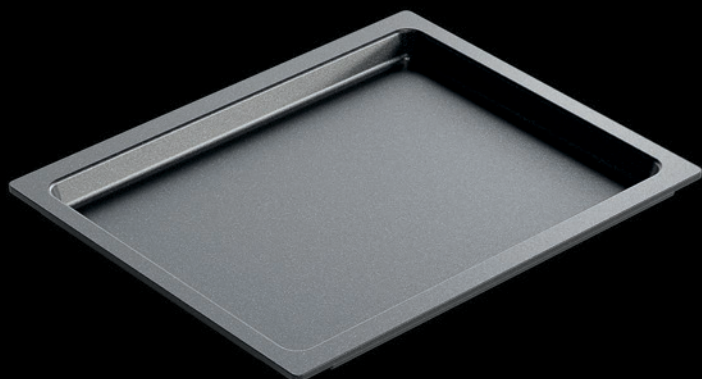
Nº. 51833-G



Available sizes		Nº. Normal	Nº. Induction
GN 1 / 2		52733-G	I-52733-G
☒ 26,5 x 32,5 cm	↳ 5,5 cm		
GN 1 / 3		51833-G	I-51833-G
☒ 17,6 x 32,5 cm	↳ 5,5 cm		
GN 1 / 3		101833-G	I-101833-G
☒ 17,6 x 32,5 cm	↳ 10 cm		
GN 2 / 3		53733-G	I-53733-G
☒ 35,4 x 32,5 cm	↳ 5,5 cm		
GN 2 / 3		103733-G	I-103733-G
☒ 35,4 x 32,5 cm	↳ 10 cm		
GN 1 / 1		55333-G	I-55333-G
☒ 53 x 32,5 cm	↳ 5,5 cm		
GN 1 / 1		105333-G	I-105333-G
☒ 53 x 32,5 cm	↳ 10 cm		

Gastronorm

Nº. 22733



Available sizes		Nº. Normal	Nº. Induction
GN 1 / 2		22733	I-22733
☒ 26,5 x 32,5 cm	↳ 2 cm		
GN 2 / 3		23733	I-23733
☒ 35,4 x 32,5 cm	↳ 2 cm		
GN 1 / 1		25333	I-25333
☒ 53 x 32,5 cm	↳ 2 cm		

Gastronorm

with stainless steel handles

Nº. 22733-G



Available sizes		Nº. Normal	Nº. Induction
GN 1 / 2		22733-G	I-22733-G
☒ 26,5 x 32,5 cm	↳ 2 cm		
GN 2 / 3		23733-G	I-23733-G
☒ 35,4 x 32,5 cm	↳ 2 cm		
GN 1 / 1		25333-G	I-25333-G
☒ 53 x 32,5 cm	↳ 2 cm		

Gastronorm

Nº. 25316



Available sizes		Nº. Normal	Nº. Induction
GN 2 / 4 ☒ 53 x 16,2 cm	⏴ 2 cm	25316	I-25316
GN 2 / 4 ☒ 53 x 16,2 cm	⏴ 5,5 cm	55316	I-55316

Gastronorm

with stainless steel handles

Nº. 25316-G



Available sizes		Nº. Normal	Nº. Induction
GN 2 / 4 ☒ 53 x 16,2 cm	⏴ 2 cm	25316-G	I-25316-G
GN 2 / 4 ☒ 53 x 16,2 cm	⏴ 5,5 cm	55316-G	I-55316-G

Gastronorm 2 Segments

Nº. 55333GS



Available sizes

GN 1 / 1

☒ 53 x 32,5 cm

Nº. Normal

55333GS

⏴ 5,5 cm 2 segments grill/flat

Nº. Induction

I-55333GS

Gastronorm 2 Segments

with stainless steel handles

Nº. 55333GGS



Available sizes

GN 1 / 1

☒ 53 x 32,5 cm

Nº. Normal

55333GGS

⏴ 5,5 cm 2 segments grill/flat

Nº. Induction

I-55333GGS

Gastronorm Grill Surface

Nº. 55333-Grill



Available sizes		Nº. Normal	Nº. Induction
GN 2 / 3		23733-GRILL	I-23733-GRILL
☒ 35,4 x 32,5 cm	⏴ 2 cm		
GN 1 / 1		25333-GRILL	I-25333-GRILL
☒ 53 x 32,5 cm	⏴ 2 cm		
GN 1 / 1		55333-GRILL	I-55333-GRILL
☒ 53 x 32,5 cm	⏴ 5,5 cm		

Gastronorm Grill Surface

with stainless steel handles

Nº. 55333-GG



Available sizes		Nº. Normal	Nº. Induction
GN 1 / 2		52733-GG	I-52733-GG
☒ 32,5 x 26,5 cm	⏴ 5,5 cm		
GN 2 / 3		23733-GG	I-23733-GG
☒ 35,4 x 32,5 cm	⏴ 2 cm		
GN 2 / 3		53733-GG	I-53733-GG
☒ 35,5 x 32,5 cm	⏴ 5,5 cm		
GN 1 / 1		25333-GG	I-25333-GG
☒ 53 x 32,5 cm	⏴ 2 cm		
GN 1 / 1		55333-GG	I-55333-GG
☒ 53 x 32,5 cm	⏴ 5,5 cm		

Gastronorm BBQ Surface

Nº. 23733-BBQ



Available sizes

Available sizes		Nº. Normal	Nº. Induction
GN 2 / 3	35,4 x 32,5 cm	23733-BBQ	I-23733-BBQ
		2 cm diamond-shaped BBQ pattern	
GN 1 / 1	53 x 32,5 cm	25333-BBQ	I-25333-BBQ
		2 cm diamond-shaped BBQ pattern	



Gastronorm BBQ Surface

with stainless steel handles

Nº. 23733G-BBQ



Available sizes

Available sizes		Nº. Normal	Nº. Induction
GN 1 / 1	53 x 32,5 cm	25333G-BBQ	I-25333G-BBQ
		2 cm diamond-shaped BBQ pattern	
GN 2 / 3	35,4 x 32,5 cm	23733G-BBQ	I-23733G-BBQ
		2 cm diamond-shaped BBQ pattern	



Multipurpose Baking Tray

Nº. 5333WP

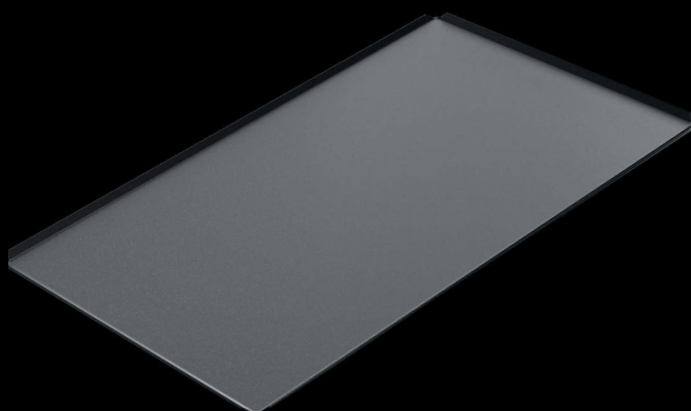


Available sizes	Nº. Normal	Nº. Induction
GN 1 / 1 MULTIPURPOSE TRAY ☒ 53 x 32,5 cm ⏴ 0,3 cm	5333WP	-
GN 1 / 1 MULTIPURPOSE TRAY ☒ 53 x 32,5 cm ⏴ 0,2 cm	5333-WBL	-
GN 2 / 3 MULTIPURPOSE TRAY ☒ 35,4 x 32,5 cm ⏴ 0,2 cm	3733-WBL	-
MULTIPURPOSE TRAY BAKER NORM ☒ 60 x 40 cm ⏴ 0,2 cm	6040-WBL	-



Baking Tray Flat Surface

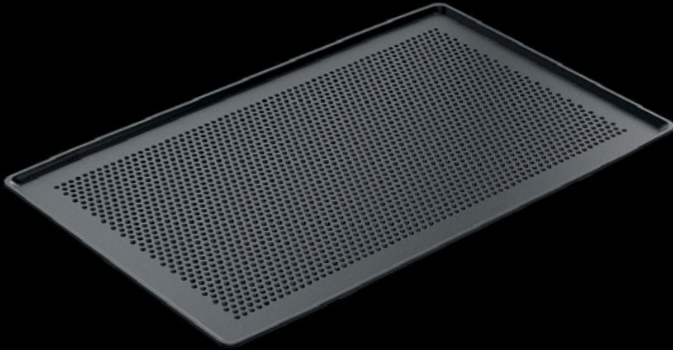
Nº. 5333-BBL-2



Available sizes	Nº. Normal	Nº. Induction
GN 2 / 3 BAKING TRAY ☒ 37 x 33 cm ⏴ 0,2 cm	3733-BBL-2	-
GN 1 / 1 BAKING TRAY ☒ 53 x 32 cm ⏴ 0,2 cm	5333-BBL-2	-
BAKING TRAY BAKER NORM ☒ 60 x 40 cm ⏴ 0,2 cm	6040-BBL-2	-
GN 2 / 1 BAKING TRAY ☒ 65 x 53 cm ⏴ 0,2 cm	6553-BBL-2	-

Gastronorm With Stacking Aid

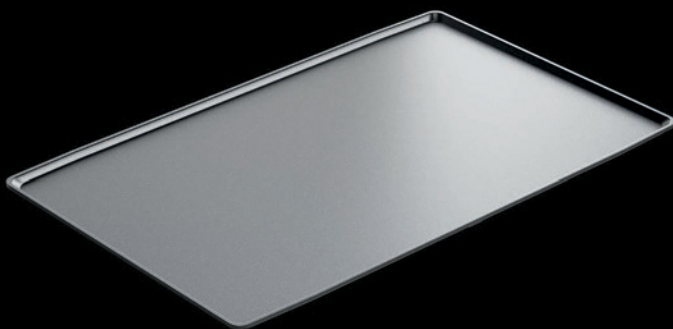
Nº. 5333BP-1



Available sizes	Nº. Normal	Nº. Induction
GN 1 / 1 BAKING & ROASTING TRAY	5333BP-1	-
☒ 53 x 32,5 cm ↓ 0,3 cm	stacking aid perforated	

Gastronorm With Stacking Aid

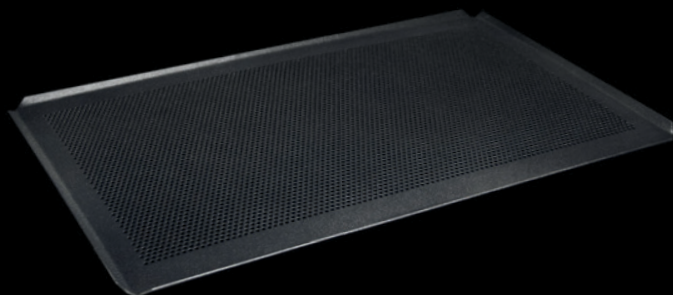
Nº. 5333BP-2



Available sizes	Nº. Normal	Nº. Induction
GN 1 / 1 BAKING & ROASTING TRAY	5333BP-2	-
☒ 53 x 32,5 cm ↓ 0,3 cm	stacking aid flat	

Baking Tray Perforated

Nº. 5333-BBL-1



Available sizes	Nº. Normal	Nº. Induction
GN 2 / 3 BAKING TRAY ⊞ 37 x 33 cm ⊕ 0,2 cm	3733-BBL-1	-
GN 1 / 1 BAKING TRAY ⊞ 53 x 32 cm ⊕ 0,2 cm	5333-BBL-1	-
BAKING TRAY BAKER NORM ⊞ 60 x 40 cm ⊕ 0,2 cm	6040-BBL-1	-
GN 2 / 1 BAKING TRAY ⊞ 65 x 53 cm ⊕ 0,2 cm	6553-BBL-1	-

BBQ & Smooth Perforated

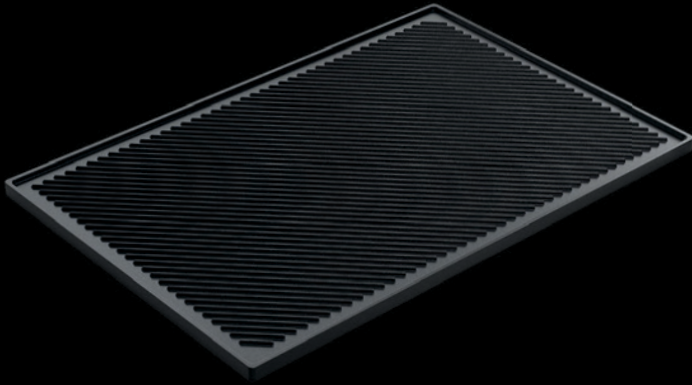
Nº. 15333-BBQ-GL-R



Available sizes	Nº. Normal	Nº. Induction
GN 1 / 1 BBQ & SMOOTH ⊞ 53 x 32,5 cm ⊕ 1 cm	15333-BBQ-GL-R grate perforated	-

Grill & Pizza Grate

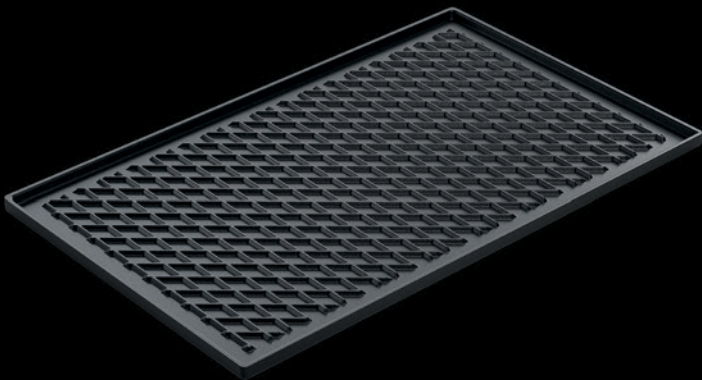
N°. 15333-G



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 GRILL & PIZZA GRATE	13733-G	-
⊞ 35,5 x 32,5 cm ⊓ 2 cm grill surface & flat side		
GN 1 / 1 GRILL & PIZZA GRATE	15333-G	-
⊞ 53 x 32,5 cm ⊓ 2 cm grill surface & flat side		
BAKER NORM GRILL & PIZZA GRATE	16040-G	-
⊞ 60 x 40 cm ⊓ 2 cm grill surface & flat side		

Grill & Bake Tray

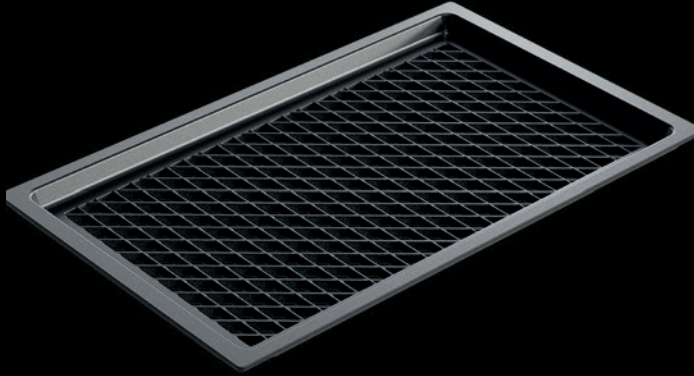
N°. 15333-BBQ



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 GRILL & BAKE TRAY	13733-BBQ	-
⊞ 35,5 x 32,5 cm ⊓ 2 cm BBQ and flat surface		
GN 1 / 1 GRILL & BAKE TRAY	15333-BBQ	-
⊞ 53 x 32,5 cm ⊓ 2 cm BBQ and flat surface		

BBQ Surface Perforated

Nº. 25333-BBQ-R



Available sizes	Nº. Normal	Nº. Induction
GN 2 / 3 BBQ PERFORATED ⊕ 35,5 x 32,5 cm ⊓ 2 cm for use on grill	23733-BBQ-R	-
GN 1 / 1 BBQ PERFORATED ⊕ 53 x 32,5 cm ⊓ 2 cm for use on grill	25333-BBQ-R	-

BBQ Surface Perforated

with stainless steel handles

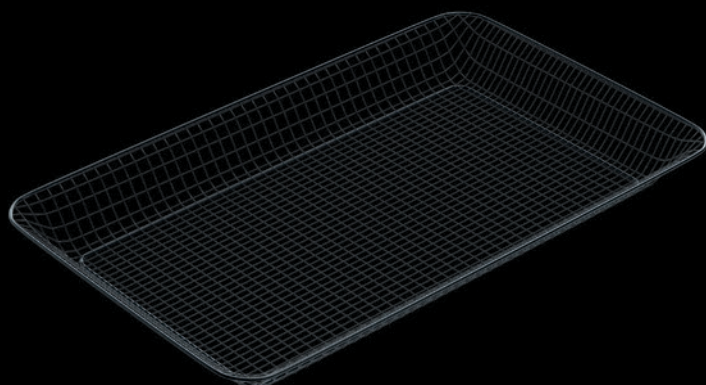
Nº. 25333G-BBQ-R



Available sizes	Nº. Normal	Nº. Induction
GN 2 / 3 BBQ PERFORATED ⊕ 35,5 x 32,5 cm ⊓ 2 cm for use on grill	23733G-BBQ-R	-
GN 1 / 1 BBQ PERFORATED ⊕ 53 x 32,5 cm ⊓ 2 cm for use on grill	25333G-BBQ-R	-

Gastronorm Basket

N°. 45333FK



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 BASKET ⊕ 35,5 x 32,5 cm	43733FK ⌄ 4 cm grate perforated	-
GN 1 / 1 BASKET ⊕ 53 x 32,5 cm	45333FK ⌄ 4 cm grate perforated	-

Mould Tray

N°. 5333MP



Available sizes	N°. Normal	N°. Induction
GN 2 / 3 MOULD TRAY 6 ⊕ 35,5 x 32,5 cm	3733MP ⌄ 0,3 cm 6 moulds	-
GN 1 / 1 MOULD TRAY 11 ⊕ 53 x 32,5 cm	5333MP ⌄ 0,3 cm 11 moulds	-



Large Capacity Pan

Nº. 738



Available sizes	Nº. Normal	Nº. Induction
LARGE CAPACITY PAN Ø 38 cm	738 casted handles	-

Large Capacity Pan

Nº. 750



Available sizes	Nº. Normal	Nº. Induction
LARGE CAPACITY PAN Ø 50 cm	750 casted handles	-
LARGE CAPACITY PAN Ø 65 cm	965 casted handles	-
LARGE CAPACITY PAN Ø 80 cm	980 casted handles	-

Large Capacity Pan 2 Segments

Nº. 750S



Available sizes	Nº. Normal	Nº. Induction
LARGE CAPACITY PAN Ø 50 cm	750S casted handles	-
LARGE CAPACITY PAN Ø 65 cm	965S casted handles	-
LARGE CAPACITY PAN Ø 80 cm	980S casted handles	-

Large Capacity Pan 3 Segments

Nº. 965-3S



Available sizes	Nº. Normal	Nº. Induction
LARGE CAPACITY PAN Ø 65 cm	965-3S casted handles	-
LARGE CAPACITY PAN Ø 80 cm	980-3S casted handles	-



SPEED OVEN

A whole new level
of fast service



SCAN ME

BOOST YOUR WORK WITH SPEED OVEN ACCESSORIES —

Nº. SO-Zange



Available sizes

GRIPPER
↓ 20 cm long

Nº. Normal

SO-ZANGE

Nº. Induction

-

EFFICIENCY

Fast and even heat distribution on the whole surface of accessories. Shorter cooking times without compromising quality.

UTILITY

When your cooking time is limited, but you don't want to lose either quality or taste. Perfect products for warming, browning and baking in fast service.

VARIETY

Select the right type of accessories, which will help you not only to prepare your products in the right way, but also faster.

READY TO TAKE YOUR COOKING TO THE NEXT LEVEL?

A wide range of AMT accessories for speed ovens will help you prepare your products more efficiently: snack bowls, trays in different shapes with flat or grill bottom, egg trays.

To safely remove accessories from the oven, special stainless steel grippers can be used, which limit the chance of personal injury from burning.

No need to use any cloth or silicone mats anymore to pull hot plates out from the oven.

AMT stainless steel gripper supports easy and comfortable work with the speed oven accessories.

01. QUALITY

Solid design and all the qualities of professional cookware. Designed to make your life easier

02. RESISTANT

Made of hand casted aluminum with scratch resistant Lotan® coating

03. HEAT

Thick bottom guarantees excellent thermal conductivity and heat retention

04. TIME

Quick heating up and accelerated time of preparation

05. EASY-CARE

Rinse and wipe with towel thanks to exceptional Lotan® non-stick coating

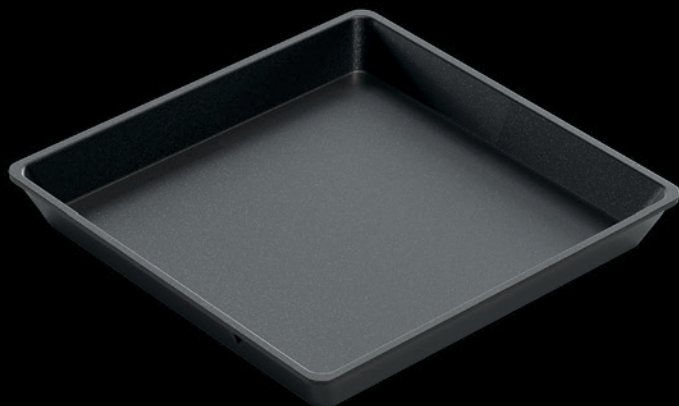
06. ECO

Less energy during preparation and water for clean-up used

YOUR BENEFITS

Square Pan Smooth Surface

Nº. SO-32626



Available sizes	Nº. Normal	Nº. Induction
SQUARE PAN SMOOTH SURFACE ☒ 26 x 26 cm ☒ 3 cm	SO-32626	-

Square Pan Grill Surface

Nº. SO-32626G



Available sizes	Nº. Normal	Nº. Induction
SQUARE PAN GRILL SURFACE ☒ 26 x 26 cm ☒ 3 cm	SO-32626G	-

Round Snack Pan

Nº. SO-419



Available sizes		Nº. Normal	Nº. Induction
ROUND SNACK PAN Ø 19 cm	↳ 4 cm	SO-419	-
ROUND SNACK PAN Ø 24 cm	↳ 3 cm	SO-322	-

Snack Shovel

Nº. SO-Schaufel



Available sizes		Nº. Normal	Nº. Induction
SNACK SHOVEL 42,5 x 29 cm	↳ 1 cm	SO-SCHAUFEL	-

5 Moulds Tray

Nº. SO-MP2829



Available sizes	Nº. Normal	Nº. Induction
5 MOULDS TRAY ☒ 28 x 29 cm	SO-MP2829	-

⏴ 1 cm

4 Moulds Tray

Nº. SO-MP2723



Available sizes	Nº. Normal	Nº. Induction
4 MOULDS TRAY ☒ 27 x 23 cm	SO-MP2723	-

⏴ 2,5 cm

Square Snack Bowl

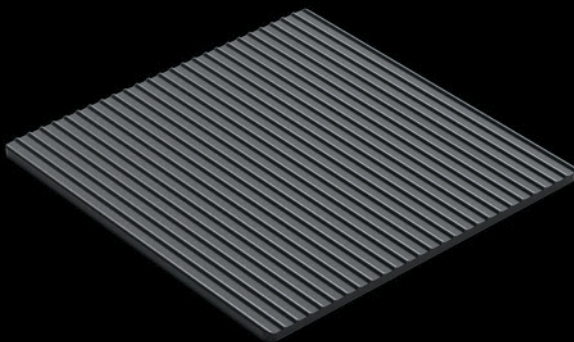
Nº. SO-32415



Available sizes	Nº. Normal	Nº. Induction
SQUARE SNACK BOWL ☒ 24,5 x 15 cm ↓ 5 cm	SO-32415	-

Square Tray Grill Surface

Nº. SO-13129



Available sizes	Nº. Normal	Nº. Induction
SQUARE TRAY GRILL SURFACE ☒ 29,2 x 28,6 cm ↓ 1 cm	SO-12928	-
SQUARE TRAY GRILL SURFACE ☒ 31 x 29,5 cm ↓ 1 cm	SO-13129	-



item no. KUE-SET

ACCESSORIES

Perfect addition
to every kitchen

Tongs

full Silicone

N°. KUE-060



Available sizes

FULL SILICONE TONGS

‡ 33 cm - long

N°. Product

KUE-060

Saucing Spoon

full Silicone

N°. KUE-020



Available sizes

FULL SILICONE SAUCING SPOON

‡ 30 cm - long

N°. Product

KUE-020

Small Ladle

full Silicone

Nº. KUE-090



Available sizes**Nº. Product**

FULL SILICONE SMALL LADLE

KUE-090

‡ 26 cm - long

Large Ladle

full Silicone

Nº. KUE-080



Available sizes**Nº. Product**

FULL SILICONE LARGE LADLE

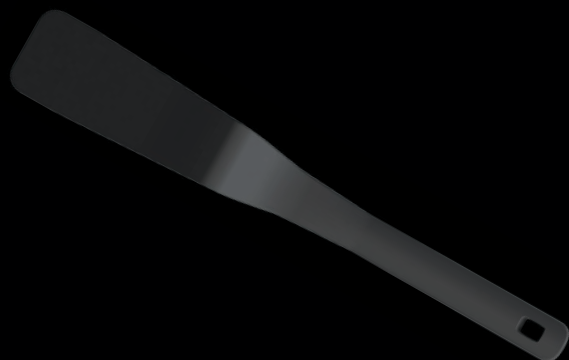
KUE-080

‡ 31 cm - long

Turner

full Silicone

Nº. KUE-010



Available sizes

FULL SILICONE TURNER

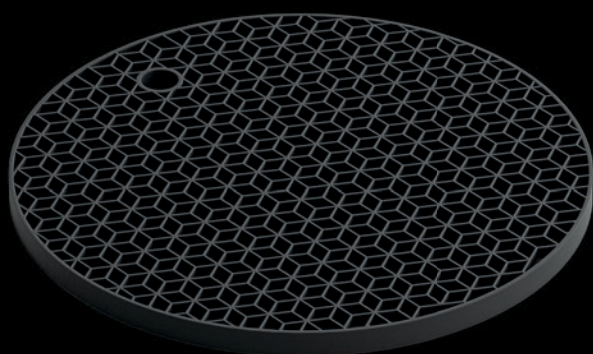
⌀ 33 cm - long

Nº. Product

KUE-010

Silicone Trivet

Nº. KUE-007



Available sizes

SILICONE TRIVET

⌀ 18 cm

↓ 0,8 cm

Nº. Product

KUE-007

Cake Slicer

Nº. KUE-0100



Available sizes

CAKE SLICER
↑ 29 cm - long → 5 cm - width

Nº. Product

KUE-0100

Aluminum Steamer

Nº. DÜNST-E28



Available sizes

ALUMINUM STEAMER

⊕ 28 x 28 cm

⊓ 8 cm

Nº. Product

DÜNST-E28

Glass Steamer

Nº. DÜNST-O20



Available sizes

GLASS STEAMER

⊙ 20 cm

GLASS STEAMER

⊙ 24 cm

Nº. Normal

DÜNST-O20

DÜNST-O24

Glass Lid Round

Nº. O22



Available sizes	Nº. Product
-----------------	-------------

GLASS LID Ø 16 cm	O16
GLASS LID Ø 18 cm	O18
GLASS LID Ø 20 cm	O20
GLASS LID Ø 22 cm	O22
GLASS LID Ø 24 cm	O24
GLASS LID Ø 26 cm	O26
GLASS LID Ø 28 cm	O28
GLASS LID Ø 30 cm	O30
GLASS LID Ø 32 cm	O32

Glass Lid Square

Nº. E26



Available sizes	Nº. Normal
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GLASS LID ⊞ 26 x 26 cm	E26
GLASS LID ⊞ 28 x 28 cm	E28

Glass Lid Square Rim

Nº. E20S



Available sizes	Nº. Product
GLASS LID RIM ⊕ 20 x 20 cm	E20S
GLASS LID RIM ⊕ 24 x 24 cm	E24S
GLASS LID RIM FISH PAN ⊕ 41 x 27 cm	O4127S
GLASS LID RIM ROASTING DISH ⊕ 40 x 24 cm	O4024S
GLASS LID RIM ROASTING DISH ⊕ 32 x 22 cm	O3222S
GLASS LID RIM ROASTING DISH ⊕ 42 x 28 cm	O4228S

Glass Lid Round Rim

Nº. O36S



Available sizes	Nº. Product
GLASS LID RIM ⊙ 36 cm	O36S

Stainless Steel Handle

Nº. Z4



Available sizes

Nº. Product

STAINLESS STEEL HANDLE

Z4

can be attached to any cookware with a long handle - Z30

Standard Long Handle

Nº. Z2



Available sizes

Nº. Product

STANDARD LONG HANDLE

Z2

Exclusive Long Handle

Nº. Z30



Available sizes	Nº. Product
EXCLUSIVE LONG HANDLE	Z30

Detachable Handle

Nº. Z20B



Available sizes	Nº. Product
DETACHABLE HANDLE	Z20B

Side Handle

N°. Z5



Available sizes	N°. Product
SIDE HANDLE	Z5

AMT Exclusive Side Handle With Screw

N°. Z500L-SC



Available sizes	N°. Product
AMT EXCLUSIVE SIDE HANDLE WITH SCREW	Z500L-SC

Lid Knob

With permanent ventilation

Nº. Z1-L2



Available sizes

Nº. Product

LID KNOB

Z1-L2

Lid Knob

With variable ventilation

Nº. Z1-L



Available sizes

Nº. Product

LID KNOB

Z1-L

Aroma Lid Knob

Nº. Z1-Aroma



Available sizes

AROMA LID KNOB

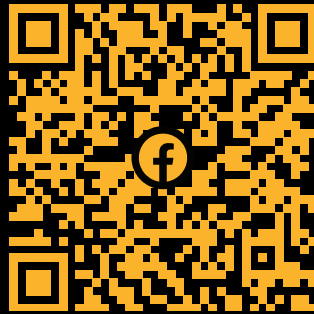
Nº. Product

Z1-AROMA

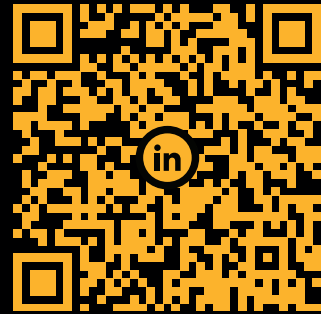
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