



Cookware Catalogue
2019

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Cookware

Care & Use Instructions

Stainless Steel Cookware

- Cookware with bakelite handles is not suitable for oven use.
- Cookware with stainless steel handles is suitable for oven use. However, we recommend you use oven mitts to remove them from the oven.
- Save energy with the Pyramis triple layer heat-storing base, as you may cook over lower heat and turn off the heat earlier than the anticipated cooking time.
- The size of the hob rings must be similar to the diameter of the cookware.
- To avoid overheating or damage to the cookware, do not heat when empty.
- The Pyramis stainless steel cookware range is suitable for all types of hobs: electric, ceramic, gas and induction.
- Before use, make sure that the hob surface (ring) and the base of the cookware is clean, as food residue may affect cooking quality.
- The Pyramis stainless steel cookware range is dishwasher safe. Do not use industrial-strength or high-concentration cleaners, bleach or chlorine-based products, as they are highly corrosive on stainless steel. Potential discolouration of the handles over time does not affect the performance of the cookware.
- Do not add salt to cold water inside the stainless steel cookware, as the salt grains may cause stains. Wait until the water becomes warm before adding salt. The performance of the cookware is not affected in any way.
- When cooking with the lid on, you save energy and get tastier results.

Pressure Cookers

- Never leave the pressure cooker unattended, especially when children are around.
- Do not use the pressure cooker in the oven.
- When it is under pressure, only use the handles to carry the pressure cooker. If necessary, use oven mitts.
- Do not use the pressure cooker for any purpose other than those it was designed for. Improper use may result in burns and injuries.
- Never force open the pressure cooker. Make sure that the internal pressure has been fully released.
- Never use the pressure cooker without water. The water level must be at least at the minimum (1/3 full) and never over the maximum level (2/3 full). When cooking food that expands, such as rice or legumes, do not fill over 1/2 full.
- Before securing the pressure cooker lid, make sure that the silicone rubber band is in place and properly fitted. Also make sure that the edge of the cooker and the safety valves are clean before use.
- Use the appropriate hob ring, according to the instructions of use.
- Do not poke membrane-coated meats, such as sausages or liver, that have been cooked under pressure, as this may cause burns. Otherwise, use a sharp knife to poke holes in membrane-coated foods before cooking.
- To avoid overflow when cooking food such as pasta or lentils, gently shake the pressure cooker before removing the lid.
- Before each use, make sure that the safety valves work properly and seamlessly.
- Never use the pressure cooker under pressure to cook foods that require frying with plenty of oil.
- Never adjust the safety system of the pressure cooker.
- Only use spare parts manufacturer recommended. Especially for the pot and lid, only use the ones deemed suitable by the manufacturer.
- For the pressure cooker to work properly, it is necessary to facilitate the function of the safety valves. So before each use and when you have not used it for a while, make sure that the safety valves are clean and work properly.
- To disconnect the pressure regulator, remove the nut under the lid by turning. Remove the regulator from the top. Clean and place back, screwing the nut on the bottom of the lid.
- Every time you use the pressure cooker, remove the silicone rubber band from the lid and wash well by hand using soap, sponge and warm water. Then leave it to dry. Depending on how often you use the pressure cooker, you must replace the silicone rubber band every two years.
- The pot of the pressure cooker may be washed by hand or in the dishwasher, just like all stainless steel pots. Do not use wire brushes, corrosive cleaners or other chlorine-based products, as they may damage the surface. To remove stubborn residues or stains, use baking soda or lemon juice. Wash the lid with warm water and dishwashing liquid and then rinse with warm water.
- NEVER PLACE THE LID IN THE DISHWASHER.



Non-stick cookware

- Remove all packaging materials, labels and stickers.
- Wash the cookware in warm soapy water. Rinse and dry thoroughly using a soft cloth or paper towel.
- For non-stick cookware, heat the pan over low heat for 30 seconds, remove from heat and spread one teaspoon of cooking oil over the entire interior surface with a clean cloth or paper towel. Wipe off any excess oil. Condition the pan regularly in the same manner to maintain the performance of the non-stick coating.
- Use only low to medium heat with your cookware for best cooking performance. High heat may damage your cookware and this type of damage is not covered under the guarantee.
- Never let cookware boil dry.
- Never heat the pots or pans when empty.
- Select the appropriate hob ring or gas flame size so that the heat or flame touches only the bottom of the cookware and not the sides.
- Do not use non-stick coated pans to flambé.
- Let pans cool down before cleaning to prevent warping caused by extreme temperature shock. Avoid any extreme temperature changes.
- Do not slide or drag cookware across the hob surface, as this may cause damage to both the cookware and the hob surface.
- Never heat fat or oil to the extent it smokes, burns or turns black.
- To avoid spillage, do not fill the pans more than 2/3 full.
- Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- The Olympia, Stone Chef & Grey Force cookware ranges are not suitable for oven use.
- Make sure the base of your cookware and the hob surface are clean before cooking, otherwise the pan may stick to the hob.
- Depending on your hob type, the base of your pan may become marked or scratched. This is normal.
- When removing a lid during cooking, tilt it to direct steam away from you, and keep hands and face away from steam vents.
- Do not place hot glass lids in or under cold water, or directly onto a cold work surface as an extreme temperature change may break the glass. This damage is not covered under the guarantee.
- Some handles are attached with screws that may loosen over time due to the continuous heating and cooling of the fixing. If this occurs, the screws must be carefully retightened. Do not overtighten, as this could damage the lid or the handle.
- You may use most metal utensils, except for knives and whisks, in the Stone Chef & Grey Force cookware ranges, but not the Olympia range. However, you must be careful when using any metal utensils. Avoid using sharp-edged utensils and do not cut directly in the pan. Do not stab or scratch the non-stick surface. Accordingly, scratches cannot be covered by the guarantee.
- Slight surface marks or scratches are normal and will not affect the performance of the non-stick surface. These marks are not covered by the guarantee.
- If the food sticks to the pan, this is usually an indication that the non-stick properties have been compromised due to overheating of the pan, irregular conditioning, burnt food or food residue in the pan. This is not covered by the manufacturer's guarantee.

Steel Line

Steel Supremacy!





Saute Pan Steel Line

Ø	CODE	LITRES
30	014006201	2,2



Saucepan Steel Line

Ø	CODE	LITRES
18	014005601	2,0



Kettle Steel Line

Ø	CODE	LITRES
20	014005701	2,5
22	014005801	3,1
24	014005901	3,9
26	014006001	4,7
28	014006101	5,5



Characteristics

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid.
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material . This way cookware heat up more quickly and maintain the heat for a longer time ensuring a more effective, time & energy saving cooking.
- Excellent matt brushing and stainless steel handles & knobs which coincide the contemporary design and exclusive aesthetics.
- Excellent aesthetics with matt brushing and stainless steel handles & knobs.
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob.
- Stainless steel lids in minimal design.
- Suitable for electrical, ceramic, induction & gas hobs
- Suitable for use in the oven

Classic

Classic meets modern!





Frying Pan with Lid *Classic*

Ø	CODE
28	015028601



Half Kettle *Classic*

Ø	CODE	LITRES
26	015026301	4,8
28	015028301	5,8
30	015030301	6,7



Saucepan *Classic*

Ø	CODE	LITRES
16	015016401	1,6
18	015018401	2,0



Kettle *Classic*

Ø	CODE	LITRES
18	015018201	2,3
20	015020201	3,5
22	015022201	4,2
24	015024201	5,5
26	015026201	7,2
28	015028201	8,6
30	015030201	10,4



Two Handle Frying Pan *Classic*

Ø	CODE
18	015018901



Frying Pan *Classic*

Ø	CODE	PACKAGING
22	014007601	6 τεμάχια
24	014005301	6 τεμάχια
26	014007701	6 τεμάχια
28	014005401	6 τεμάχια



Deep Pot *Classic*

Ø	CODE	LITRES
28	015028101	11,6
30	015030101	13,3

Characteristics

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material. This way cookware heat up more quickly and maintain the heat for a longer time ensuring a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob
- Bakelite handles & knobs, heat resistant up to 220° C
- Stainless steel lids in minimal design
- Suitable for electrical, ceramic, induction & gas hobs
- Suitable for use in the oven

Zeon

The value of simplicity!





Frying Pan with Lid Zeon

Ø	CODE
28	015228601



Saucepan Zeon

Ø	CODE	LITRES
18	015218401	2,0
20	015220401	2,5



Kettle Zeon

Ø	CODE	LITRES
18	015218201	2,3
20	015220201	3,3
22	015222201	4,2
24	015224201	5,2
26	015226201	7,2
28	015228201	8,0



Deep Fryer Zeon

Ø	CODE	LITRES
24	015252401	5,2



Basket (for Kettle Ø24)

Ø	CODE
24	564046101

Characteristics

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material. This way cookware heat up more quickly and maintain the heat for a longer time ensuring a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob
- Bakelite handles & knobs, heat resistant up to 220° C
- Stainless steel lids in minimal design
- Suitable for electrical, ceramic, induction & gas hobs
- Suitable for use in the oven

Essentio

The essentials for every kitchen!





Saucepan **Essentio**

Ø	CODE	LITRES
18	014006301	1,5



Kettle **Essentio**

Ø	CODE	LITRES
20	014006401	2,5
22	014006501	3,5
24	014006601	4,5
26	014006701	5,5
28	014006801	6,5



Characteristics

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material. This way cookware heat up more quickly and maintain the heat for a longer time ensuring a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob
- Bakelite handles & knobs, heat resistant up to 220° C
- Stainless steel lids in minimal design
- Suitable for electrical, ceramic, induction & gas hobs
- Suitable for use in the oven

Novelta

The evolution of pressure cookers!





Pressure Cooker Novelta



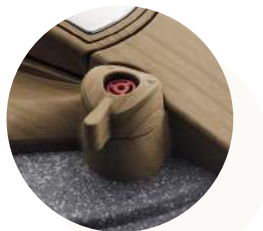
Ø	CODE	LITRES
22	014006901	6,0



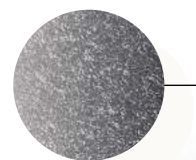
Advanced lid that locks at any place on the pressure cooker pot



4 level safety system



3 level pressure adjustment valve



4 layer non-stick coating



Characteristics

- Aluminum body 4mm thick
- Stainless steel lid 18/10, 1,2mm thick
- 4 layer advanced non-stick coating
- Handles and knobs are made of cool touch, heat-resistant Bakelite
- The lid with the full-automatic mechanism, can be placed and secured at any place on the pressure cooker body, which enables an easy and comfortable use.
- The pressure adjustment valve offers the possibility of cooking in 3 different levels.
- Suitable for electrical, ceramic and gas hobs

*Optimum
Plus*

The optimum choice!





Pressure Cooker *Optimum Plus*

Ø	CODE	LITRES
24	014004301	6,0
24	014004401	8,0
24	014004501	10,0



Pressure Cooker Set *Optimum Plus 2+2*

Ø	CODE	LITRES
24/24	014004601	8+4,5



Advanced lid that locks at any place on the pressure cooker pot



4 level safety system



3 level pressure adjustment valve



Characteristics

- *Stainless steel material 18/10 extra thick*
- *Triple capsuled base with aluminum sheet and stainless steel magnetic base from AISI 430 material which ensures maximum time and cost efficiency*
- *Knobs & handles are from bakelite with soft touch coating*
- *Innovative lid that locks on any position on the pressure cooker body, by simply twisting one knob*
- *3 levels of cooking*
- *Suitable for electrical, ceramic, induction & gas hobs*

Chroma

Add colour in your kitchen!





Pressure Cooker *Chroma*

Ø	CODE	LITRES
22	014003101	6,0
22	014003201	8,0



Advanced lid that locks at any place on the pressure cooker pot



4 level safety system



3 level pressure adjustment valve



Characteristics

- Stainless steel material 18/10 extra thick
- Triple capsuled base with aluminum sheet and stainless steel magnetic base from AISI 430 material which ensures maximum time and cost efficiency
- Knobs & handles are from bakelite with soft touch coating
- Innovative lid that locks on any position on the pressure cooker body, by simply twisting one knob
- 3 levels of cooking
- Suitable for electrical, ceramic, induction & gas hobs

Stone Chef

Clear superiority!





Saucepan Stone Chef

Ø	CODE	LITRES
18	014003701	2,0



Kettle Stone Chef

Ø	CODE	LITRES
24	014003801	5,0



Frying Pan Stone Chef

Ø	CODE
24	014003301
26	014003401
28	014003501
30	014003601



Saute Pan Stone Chef

Ø	CODE	LITRES
28	014003901	2,8

Characteristics

- Aluminum 4mm thick
- 5 layer non-stick coating with stone effect
- Maximum anti-scratching performance
- Metal tools proof, non-stick surface
- Glass pyrex lids for better cooking overview
- Induction bottom for better heat distribution and maximum endurance
- Heat resistant handles with soft touch silicon coating
- Dishwasher safe
- Suitable in case of allergy to heavy metals and nickel
- Suitable for electrical, ceramic, induction & gas hobs



Olympia

Value for money choice!



Frying Pan Olympia

Ø	CODE
20	015620602
22	015622602
24	015624602
26	015626602
28	015628602
30	015630602



Frying Pan Olympia Trendy

Ø	CODE
22	014002101
24	014002201
26	014002301
28	014002401
30	014002501



Two Handle Frying Pan Olympia

Ø	CODE
18	015618902

Characteristics

- Aluminium material 3.2mm thick
- Teflon coating
- Reinforced fortress base
- Heat resistant handles
- Suitable for electrical, ceramic and gas hobs



PYRAMIS



Grey Force

The force in the kitchen!



Frying Pan Grey Force



Ø	CODE
20	014007001
22	014007101
24	014007201
26	014007301
28	014007401
30	014007501

Characteristics

- Aluminum 4mm thick
- 3 layer non-stick coating with stone effect
- Maximum anti-scratching properties & highest endurance
- Heat resistant handles with soft touch silicon coating
- Suitable for electrical, ceramic and gas hobs



 **PYRAMIS**



Gourmet

Complete cookware choices in a box!



Gourmet Set (5+3 pieces)

CODE

015700901

 Kettle / Ø24cm |  Kettle / Ø22cm |  Kettle / Ø16cm |  Frying Pan / Ø24cm |  Saucepan / Ø16cm

Characteristics

- *Stainless steel material 18/10 0,7mm thick for the body and 0,6mm for the lid.*
- *Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material. This way cookware heat up more quickly and maintain the heat for a longer time ensuring a more effective, time & energy saving cooking.*
- *Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob.*
- *Knobs & handles from bakelite, heat resistant up to 220° C.*
- *Stainless steel lids with functional curves which allow the better steam circulation and faster cooking.*
- *Suitable for electrical, ceramic, induction & gas hobs*



Mixcook

The perfect mix!



Mixcook Set (3+2 pieces)

CODE

015700301



Kettle / Ø24cm



Saucepan / Ø18cm



Frying Pan / Ø24cm

Characteristics

- Stainless steel material 18/10 0,7mm thick for the body and 0,6mm for the lid.
 - Triple capsuled base with aluminum sheet and stainless steel magnetic base from AISI 430 material. This way cookware heat up more quickly and maintain the heat for a longer time ensuring a more effective, time & energy saving cooking.
 - Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob.
 - Knobs & handles from bakelite, heat resistant up to 220° C.
 - Glass lids for better overview of the cooking procedure.
 - Suitable for electrical, ceramic, induction & gas hobs
-
- Aluminum material 4mm thick
 - Triple layer non-stick coating
 - Maximum anti-scratching performance
 - Suitable for electrical, ceramic and gas hobs



Coffee Pots

Enjoy the unique taste of greek coffee!



Standard Coffee Pots



Advanced Coffee Pots

NO	CODE
2	015150001
3	015150101
4	015150201
5	015150301

NO	CODE
2	015150401
3	015150501
4	015150601

Characteristics

- Stainless steel material 1mm

- Suitable for electrical, ceramic and gas hobs

Spare parts

CLASSIC	DESCRIPTION
015900001	Long handle Ø16-18
015900101	Long handle Ø28
015900201	Small side handle (Ø18-20-22)
015900301	Large side handle (Ø24-26-28-30)
015900401	Knob
015904901	Lid for kettle Ø16
015903601	Lid for kettle Ø18
015903701	Lid for kettle Ø20
015903801	Lid for kettle Ø22
015903901	Lid for kettle Ø24
015904001	Lid for kettle Ø26
015904101	Lid for kettle Ø28
015904201	Lid for kettle Ø30

ZEON	DESCRIPTION
015900501	Long handle for saucepan Ø18-20 & frying pan Ø28
015900601	Side handle (Ø18-20-22-24-26-28)
015900701	Knob
015904301	Lid for kettle Ø18
015904401	Lid for kettle Ø20
015904501	Lid for kettle Ø22
015904601	Lid for kettle Ø24
015904701	Lid for kettle Ø26
015904801	Lid for kettle Ø28

ESSENTIO	DESCRIPTION
015909701	Long handle Ø18
015909801	Side handle (Ø20-22-24-26-28)
015909901	Knob
015910001	Lid for kettle Ø20
015910101	Lid for kettle Ø22
015910201	Lid for kettle Ø24
015910301	Lid for kettle Ø26
015910401	Lid for kettle Ø28

GOURMET	DESCRIPTION
015908501	Knob
015002101	Long handle
015002201	Side handle (Ø16 22-24)
015908401	Set frying pan
015701301	Lid for kettle Ø16
015701401	Lid for kettle Ø22
015701501	Lid for kettle Ø24

NOVELTA	DESCRIPTION
015909301	Pressure cooker lid
015909401	Lid plastic cover (mechanism inclusive)
015909501	Pressure cooker adjustment valve
015909601	Side handle
015906801	Gasket

OPTIMUM	DESCRIPTION
015908801	Pressure cooker lid
015909001	Lid plastic cover (mechanism inclusive)
015909101	Pressure cooker adjustment valve
015909201	Side handle
015001801	Gasket

CHROMA	DESCRIPTION
015908301	Pressure cooker lid
015906401	Lid plastic cover (mechanism inclusive)
015906501	Pressure cooker adjustment valve
015906701	Set of lid hinges
015906801	Gasket
015907101	Side handle

Spare parts for discontinued items

PURE LINE	DESCRIPTION
015907301	Glass lid for kettle Ø18
015907401	Glass lid for kettle Ø20
015907501	Glass lid for kettle Ø22
015907601	Glass lid for kettle Ø23
015907701	Glass lid for kettle Ø24
015907801	Glass lid for kettle Ø25

PYRAMIS METALLOURGIA A.E.



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