



Regás

SINCE 1821

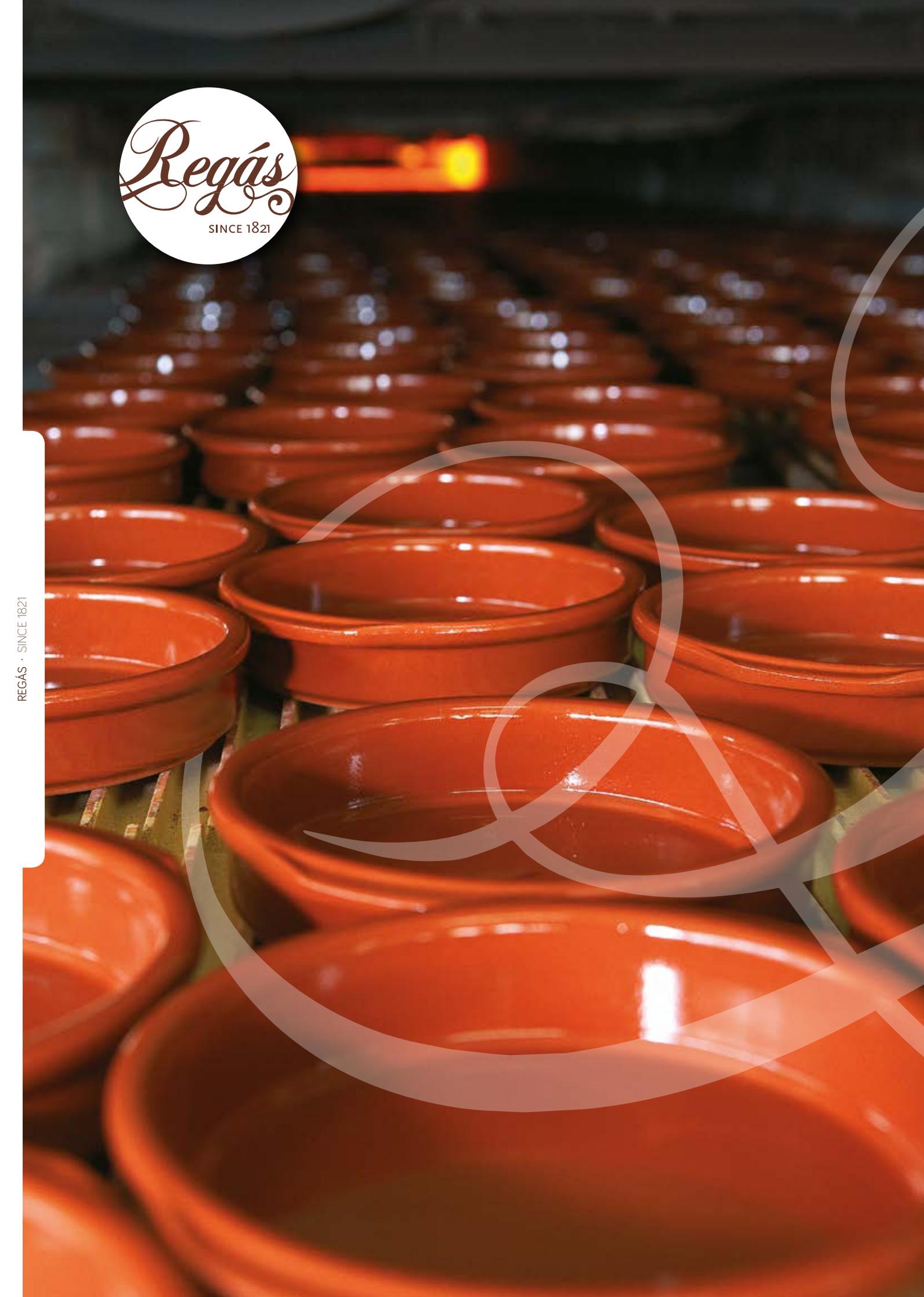
Regás
Breda-Spain

Regás
Breda-Spain

Tradition and
innovation
2019-20



REGÁS · SINCE 1821



Tradition, innovation and quality

1821

Baltasar Regás who inherited the art of pottery from the Benedictin monks of Breda (La Selva, Girona), his hometown, founded the company. It was a small craft workshop that made the typical "cazuelas", a type of clay pot traditionally used for cooking in Spain.

S. XXI

After 200 years of existence, we are the result of the evolution and improvement of that know-how. Regás has become a modern company that combines the traditional features in its products with the most modern technology in the production process that help us to guarantee a high standard of quality. (ISO 9001:2015)

Tradición, innovación y calidad

1821

Baltasar Regás quien heredó el oficio de alfarero de los monjes Benedictinos del monasterio de Breda (La Selva, Girona), su pueblo natal, fundó la compañía allá por 1821. Se trataba de un pequeño taller artesanal donde se fabricaban las típicas "cazuelas" que todos conocemos porque han estado presentes en todos los hogares del país como parte esencial de la cocina tradicional.

XXI CENTURY

Después de casi 200 años de existencia, somos el resultado de la evolución y la mejora de aquel "know-how". Regás se ha convertido en una empresa que combina en sus productos las características más tradicionales con las más modernas tecnologías de fabricación, manteniendo la calidad como principal objetivo. (ISO 9001:2015)

Tradition, innovation et qualité

1821

Baltasar Regás qui a hérité des moines bénédictins du monastère de Breda (La Selva, Gérone), sa ville natale, l'art de la poterie a fondé la société. C'était un petit atelier artisanal où l'on fabriquait les "cazuelas" typiques espagnoles, présents dans tous les foyers du pays en tant que partie essentielle de la cuisine traditionnelle.

S. XXI

Après presque 200 ans d'existence, nous sommes le résultat de l'évolution et de l'amélioration de ce «savoir-faire». Regás est devenue une entreprise qui combine les caractéristiques les plus traditionnelles dans les produits avec les technologies de fabrication les plus modernes, en maintenant la qualité comme objectif principal. (ISO 9001: 2015)



REGÁS · SINCE 1821

Healthy and eco-friendly cookware and tableware

Nothing more natural than earth. Our products are natural and 100% recyclable.

In Regás we transform high quality clays in products that will add warm, elegance and sobriety to your Kitchen and table.

We offer you a wide range of products to cook all kind of recipes, the more traditional and also the modern ones. Clay pot cooking is healthy and delicious, it maintains all the taste and nutritive qualities of the ingredients. For sure, it will help you, your clients, family and friends to be happier around the table.

Menaje de cocina y servicio saludable y respetuoso con el medioambiente

Nada más natural que la tierra. Así son nuestros productos, naturales y 100% reciclables.

En Regás transformamos arcillas de gran calidad en elementos que darán calidez, elegancia y sobriedad a su cocina y a su mesa.

Les ofrecemos una amplia colección de productos para cocinar cualquier receta, moderna o tradicional. La cocina "en barro" es sana y deliciosa, mantiene todas las cualidades gustativas y nutritivas de los ingredientes. Os ayudará a vosotros, a vuestros clientes, familia y amigos a ser más felices alrededor de la mesa.

Ménage de cuisson et table eco-friendly et healthy

Rien de plus naturel que la terre. Nos produits sont naturels et 100% recyclables.

Chez Regás nous transformons des argiles de haute qualité en produits qui ajouteront chaleur, élégance et sobriété à votre cuisine et votre table.

Nous vous proposons une large gamme de produits pour cuisiner toutes sortes de recettes, les plus traditionnelles et les plus modernes. La cuisson en pot d'argile est saine et délicieuse, elle conserve toutes les qualités gustatives et nutritives des ingrédients. C'est sûr qu'elle nous aidera, à nous, nos clients, amis et famille, à être plus heureux autour la table.





REGÁS · SINCE 1821

Health and food safety guarantee

Regás is a company authorized and registered in the sanitary register of industries and food products of Catalonia.

All our products are made with high quality clays and do not contain lead, cadmium, aluminum or cobalt.

Our ceramic products comply with the regulations:

- Regulation (EC) 1935/2004 of the European Parliament and of the Council (27.10.2004) on materials and articles intended to come into contact with food.
- Royal Decree 891/2006, (21.7.2006) approving the technical and sanitary standards applicable to ceramics for food use.
- Royal Decree 1631/2011, (14.11.2011) which deletes section 3 of article 11 of Royal Decree 891/2006.

Garantía de sanidad y seguridad alimentaria

Regás es una empresa autorizada e inscrita en el registro sanitario de industrias y productos alimentarios de Cataluña.

Todos nuestros productos están realizados con arcillas de alta calidad y no contienen plomo, cadmio, aluminio ni cobalto.

Nuestros productos de cerámica cumplen la normativa:

- Reglamento (CE) 1935/2004 del Parlamento Europeo y del Consejo (27.10.2004) sobre los materiales y objetos destinados a entrar en contacto con los alimentos.
- El REAL DECRETO 891/2006, (21.7.2006) por el que se aprueban las normas técnico-sanitarias aplicables a los objetos de cerámica para uso alimentario.
- El Real Decreto 1631/2011,(14.11.2011)por el que se suprime el apartado 3 del artículo 11 del Real Decreto 891/2006.

Garantie et sécurité alimentaire

Regás est titulaire d'un permis et enregistré dans le registre sanitaire des industries et des produits alimentaires de la Catalogne.

Tous nos produits sont fabriqués avec des argiles de haute qualité et ne contiennent pas de plomb, le cadmium, l'aluminium ou le cobalt.

Nos produits céramiques sont conformes au:

- Règlement (CE) 1935/2004 du Parlement européen et du Conseil (27.10.2004) sur les matériaux et objets destinés à entrer en contact avec les aliments.
 - Décret Royal 891/2006, (21.7.2006) sur les normes techniques de sanitaires applicables aux objets en céramique pour l'alimentation.
 - Décret Royal 1631/2011, (14.11.2011) dont le paragraphe 3 de l'article 11 du décret royal 891/2006 est supprimé.
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Casserole Moka
Cazuela Moka
Casserole Moka

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Casserole Classic
Cazuela Classic
Casserole Classic

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REGÁS · SINCE 1821



Round casserole with lid
Cazuela abombada con tapa
Casserole bombée avec couvercle

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Round casserole Moka
Cazuela abombada Moka
Casserole bombée Moka

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Casserole Professional
Cazuela Profesional
Casserole Professional

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Cocotte Classic
Cocote Classic
Cocotte Classic

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Classic breakfast bowl
Bol desayuno clásico
Bol petit déjeuner classic

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Stackable bowl
Bol apilable
Bol apilable

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Cocotte Professional
Cocote Professional
Cocotte Professional

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Stackable bowl
Bol apilable
Bol apilable

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Ramekins
Ramequines
Ramequins

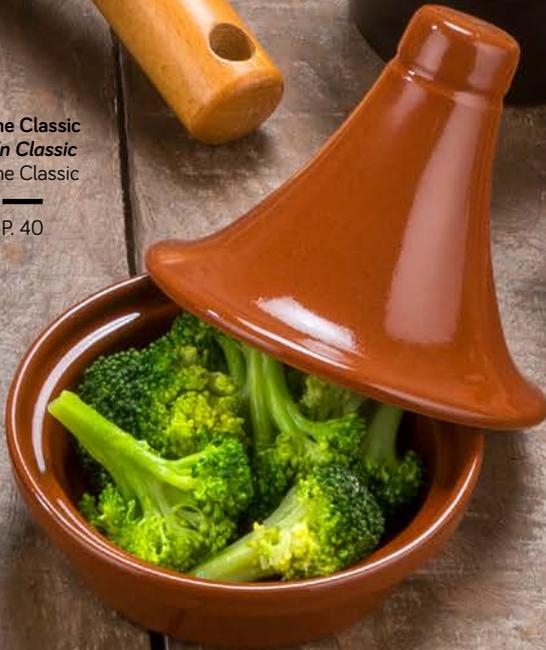
Tajine Professional
Tajin Professional
Tajine Professional

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Tajine Classic
Tajin Classic
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Ramekins
Ramequins
Ramequins

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Rectangular and oval dishes
Bandejas rectangulares y ovaladas
Plats à four rectangulaire et oval

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Dinner service Moka
Vajilla Moka
Vaisselle Moka

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Dinner service
Professional
Vajilla Professional
Vaisselle Professional

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Jug Professional
Jarra Professional
Pichet Professional

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Jug Urban / Classic
Jarra Urban / Classic
Pichet Urban / Classic

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Dinner service Classic
Vajilla Classic
Vaisselle Classic

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Ramekins
Ramequines
Ramequins
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Casserole Moka
Cazuela Moka
Casserole Moka

Ramekins
Ramequines
Ramequins



Casserole without handles
Cazuela sin asas
Casserole sans anses



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Casserole
Cazuela
Casserole



Cocotte · Frying pan
Cocote · Paella
Cocotte · Poêlon

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Tajine
Tajín
Tajine

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Dishes
Bandejas
Plats à four



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Dinner service Professional
Vajilla Professional
Vaisselle Professional

Dinner service Classic
Vajilla Classic
Vaisselle Classic

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Primavera Collection
Colección Primavera
Collection Primavera



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Ramekins
Ramequines
Ramequins

Casserole Classic
Cazuela Classic
Casserole Classic

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Casserole Moka
Cazuela Moka
Casserole Moka

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Round Casserole
Cazuela abombada
Casserole bombée

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Round casserole with lid
Cazuela abombada con tapa
Casserole bombée avec couvercle

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Casserole without handles
Cazuela sin asas
Casserole sans anses

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Round casserole Moka
Cazuela abombada Moka
Casserole bombée Moka

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Casserole
Cazuela
Casserole



KITCHEN COLLECTION · COLECCIÓN COCINA · COLLECTION DE CUISINE

Casserole Professional
Cazuela Professional
Casserole Professional

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Casserole Professional Cazuela Professional Casserole Professional



Professional quality for restaurants and catering trade: Perfect for slow and uniform cooking which enhances flavours in a natural way.

Calidad profesional para la hostelería y la restauración: Ideal para una cocción lenta y uniforme que permite potenciar los sabores de una forma natural.

Qualité professionnelle crée pour l'hôtellerie et des collectivités: Idéal pour une cuisson lente, permet en plus de potentier les saveurs d'une manière naturelle.



REF. 9150*

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT	0,15 kg
CAPACITY	175 cc
UNITS BOX	24 u
BARCODE	8423609091507

*Without handles / Sin asas / Sans anses



REF. 9157

DIAMETER	Ø 13 cm
HEIGHT	3,3 cm
WEIGHT	0,21 kg
CAPACITY	230 cc
UNITS BOX	12 u
BARCODE	8423609091576



REF. 9148*

DIAMETER	Ø 14 cm
HEIGHT	3,5 cm
WEIGHT	0,25 kg
CAPACITY	300 cc
UNITS BOX	10 u
BARCODE	8423609091484

*Without handles / Sin asas / Sans anses





REF. 9159

DIAMETER	Ø 15 cm
HEIGHT	3,5 cm
WEIGHT	0,3 kg
CAPACITY	350 cc
UNITS BOX	6 u
BARCODE	8423609091590



REF. 9145

DIAMETER	Ø 17 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	8 u
BARCODE	8423609091453



REF. 9144

DIAMETER	Ø 20 cm
HEIGHT	5 cm
WEIGHT	0,6 kg
CAPACITY	700 cc
UNITS BOX	6 u
BARCODE	8423609091446



REF. 9143

DIAMETER	Ø 23 cm
HEIGHT	5,5 cm
WEIGHT	1 kg
CAPACITY	1200 cc
UNITS BOX	3 u
BARCODE	8423609091439



REF. 9142

DIAMETER	Ø 25 cm
HEIGHT	6 cm
WEIGHT	1,25 kg
CAPACITY	1750 cc
UNITS BOX	4 u
BARCODE	8423609091422



REF. 9146

DIAMETER	Ø 28 cm
HEIGHT	7 cm
WEIGHT	1,5 kg
CAPACITY	2000 cc
UNITS BOX	3 u
BARCODE	8423609091460



REF. 9140

DIAMETER	Ø 32 cm
HEIGHT	7,5 cm
WEIGHT	2 kg
CAPACITY	3500 cc
UNITS BOX	3 u
BARCODE	8423609091408



REF. 9147

DIAMETER	Ø 36 cm
HEIGHT	7,5 cm
WEIGHT	2,7 kg
CAPACITY	4500 cc
UNITS BOX	2 u
BARCODE	8423609091477



REF. 9153

DIAMETER	Ø 40 cm
HEIGHT	8 cm
WEIGHT	3,8 kg
CAPACITY	5500 cc
UNITS BOX	2 u
BARCODE	8423609091538





Casserole Classic Cazuela Classic Casserole Classic



Our casseroles, the essence of the tradition adapted to the new cooking methods. They can be used in the gas, electric kitchen, vitroceramic, in the oven and in the microwave.

Nuestras cazuelas, la esencia de la tradición adaptada a los nuevos métodos de cocción. Se puede utilizar en cocina de gas, eléctrica, vitrocerámica, en el horno y en el microondas.

Notres "cazuelas", l'essence de la tradition adaptés aux nouveaux modes de cuisson. Elles peuvent être utilisées sur des cuisinières à gaz, électriques, plaque vitroceramiqu, four et micro-ondes.



REF. 157

DIAMETER	Ø 13 cm
HEIGHT	3,3 cm
WEIGHT	0,21 kg
CAPACITY	230 cc
UNITS BOX	12 u
BARCODE	8423609001575



REF. 159

DIAMETER	Ø 15,5 cm
HEIGHT	3,5 cm
WEIGHT	0,3 kg
CAPACITY	350 cc
UNITS BOX	6 u
BARCODE	8423609001599



REF. 145

DIAMETER	Ø 17 cm
HEIGHT	4 cm
WEIGHT	0,43 kg
CAPACITY	500 cc
UNITS BOX	8 u
BARCODE	8423609001452





REF. 144

DIAMETER	Ø 20 cm
HEIGHT	5 cm
WEIGHT	0,6 kg
CAPACITY	700 cc
UNITS BOX	6 u
BARCODE	8423609001445



REF. 143

DIAMETER	Ø 23 cm
HEIGHT	5,5 cm
WEIGHT	1 kg
CAPACITY	1200 cc
UNITS BOX	3 u
BARCODE	8423609001438



REF. 142

DIAMETER	Ø 25 cm
HEIGHT	6 cm
WEIGHT	1,25 kg
CAPACITY	1750 cc
UNITS BOX	4 u
BARCODE	8423609001421



REF. 146

DIAMETER	Ø 28 cm
HEIGHT	7 cm
WEIGHT	1,5 kg
CAPACITY	2000 cc
UNITS BOX	3 u
BARCODE	8423609001469



REF. 141

DIAMETER	Ø 30 cm
HEIGHT	7,5 cm
WEIGHT	1,8 kg
CAPACITY	2500 cc
UNITS BOX	3 u
BARCODE	8423609001414



REF. 140

DIAMETER	Ø 32 cm
HEIGHT	7,5 cm
WEIGHT	2 kg
CAPACITY	3500 cc
UNITS BOX	3 u
BARCODE	8423609001407



REF. 147

DIAMETER	Ø 36 cm
HEIGHT	7,5 cm
WEIGHT	2,7 kg
CAPACITY	4500 cc
UNITS BOX	2 u
BARCODE	8423609001476



REF. 153

DIAMETER	Ø 40 cm
HEIGHT	8 cm
WEIGHT	3,7 kg
CAPACITY	5500 cc
UNITS BOX	2 u
BARCODE	8423609001537



REF. 154

DIAMETER	Ø 45 cm
HEIGHT	9 cm
WEIGHT	5,3 kg
CAPACITY	7500 cc
UNITS BOX	1 u
BARCODE	8423609001544





Casserole without handles

Cazuela sin asas

Casserole sans anses



Available a wide range of sizes of "cazuelas" without handles, perfect for serving all types of "tapas" and food for sharing, they keep longer the heat. From the Kitchen to the table!

Cazuelas sin asas disponibles en distintas medidas, perfectas para servir todo tipo de tapas y platos para compartir y además mantienen el calor. De la cocina a la mesa!

Casseroles sans anses, disponibles en différentes tailles, parfaites pour servir toutes sortes de "tapas" et plats à partager. De la cuisine à la table!



REF. 006

DIAMETER	Ø 6 cm
HEIGHT	16 cm
WEIGHT	0,03 kg
CAPACITY	20 cc
UNITS BOX	24 u
BARCODE	8423609000066



REF. 11008

DIAMETER	Ø 8,3 cm
HEIGHT	2,5 cm
WEIGHT	0,08 kg
CAPACITY	75 cc
UNITS BOX	24 u
BARCODE	8423609110086





REF. 152

DIAMETER	Ø 10 cm
HEIGHT	2,7 cm
WEIGHT	0,12 kg
CAPACITY	100 cc
UNITS BOX	24 u
BARCODE	8423609001520



REF. 150

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT	0,16 kg
CAPACITY	175 cc
UNITS BOX	24 u
BARCODE	8423609001506



REF. 010

DIAMETER	Ø 13 cm
HEIGHT	3 cm
WEIGHT	0,22 kg
CAPACITY	200 cc
UNITS BOX	12 u
BARCODE	8423609000103



REF. 148

DIAMETER	Ø 14 cm
HEIGHT	3,5 cm
WEIGHT	0,25 kg
CAPACITY	300 cc
UNITS BOX	10 u
BARCODE	8423609001483



REF. 149

DIAMETER	Ø 15 cm
HEIGHT	3,2 cm
WEIGHT	0,3 kg
CAPACITY	350 cc
UNITS BOX	8 u
BARCODE	8423609001490



REF. 165

DIAMETER	Ø 17 cm
HEIGHT	4 cm
WEIGHT	0,35 kg
CAPACITY	500 cc
UNITS BOX	13 u
BARCODE	8423609001650



REF. 168

DIAMETER	Ø 20 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	1000 cc
UNITS BOX	7 u
BARCODE	8423609001681



REF. 166

DIAMETER	Ø 24 cm
HEIGHT	5,5 cm
WEIGHT	0,8 kg
CAPACITY	1300 cc
UNITS BOX	6
BARCODE	8423609001667





Casserole Moka Cazuela Moka Casserole Moka



Stylish and chic colour that will add an atmosphere of elegance to the most tasty dishes.

Elegante y sutil color que dará un toque de elegancia a los platos más sabrosos.

Couleur chic et subtile qui donnera une touche d'élégance aux plats les plus savoureux.



REF. 77150

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT	0,15 kg
CAPACITY	175 cc
UNITS BOX	24 u
BARCODE	8423609771508



REF. 77148

DIAMETER	Ø 14 cm
HEIGHT	3,5 cm
WEIGHT	0,25 kg
CAPACITY	300 cc
UNITS BOX	10 u
BARCODE	8423609771485



REF. 77145

DIAMETER	Ø 17 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	8 u
BARCODE	8423609771454



REF. 77144

DIAMETER	Ø 20 cm
HEIGHT	5 cm
WEIGHT	0,6 kg
CAPACITY	700 cc
UNITS BOX	6 u
BARCODE	8423609771447



REF. 77142

DIAMETER	Ø 25 cm
HEIGHT	6 cm
WEIGHT	1,25 kg
CAPACITY	1750 cc
UNITS BOX	4 u
BARCODE	8423609771423



REF. 77146

DIAMETER	Ø 28 cm
HEIGHT	7 cm
WEIGHT	1,5 kg
CAPACITY	2000 cc
UNITS BOX	3 u
BARCODE	8423609771461



REF. 77140

DIAMETER	Ø 32 cm
HEIGHT	7,5 cm
WEIGHT	2 kg
CAPACITY	3500 cc
UNITS BOX	3 u
BARCODE	8423609771409



Round casserole Moka

Cazuela abombada Moka

Casserole bombée Moka



Its design and consistency make possible that heat diffuses slowly to improve the combination of flavours.

Su diseño y consistencia permite que el calor se difumine lentamente y potencie la combinación de sabores.

Sa conception et consistance fait que le chaleur diffuse lentement pour potentier le mélange de saveurs.



REF. 77310

DIAMETER	Ø 13 cm
HEIGHT	4,5 cm
WEIGHT	0,35 kg
CAPACITY	350 cc
UNITS BOX	20 u
BARCODE	8423609773106



REF. 77308

DIAMETER	Ø 17 cm
HEIGHT	6 cm
WEIGHT	0,8 kg
CAPACITY	750 cc
UNITS BOX	12 u
BARCODE	8423609773083



REF. 77307

DIAMETER	Ø 20 cm
HEIGHT	6 cm
WEIGHT	0,95 kg
CAPACITY	1000 cc
UNITS BOX	8 u
BARCODE	8423609773076



REF. 77305

DIAMETER	Ø 25 cm
HEIGHT	7,5 cm
WEIGHT	1,6 kg
CAPACITY	2000 cc
UNITS BOX	5 u
BARCODE	8423609773052





Round Casserole Cazuela abombada Casserole bombée



REF. 1310

DIAMETER	Ø 13 cm
HEIGHT	4,5 cm
WEIGHT	0,35 kg
CAPACITY	350 cc
UNITS BOX	20 u
BARCODE	8423609013103



Rustic pots for
slow cooking.

*Cazuelas rústicas
para cocción lenta.*

Pots rustiques pour
la cuisson lente.



REF. 1309

DIAMETER	Ø 15 cm
HEIGHT	5,5 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	20 u
BARCODE	8423609013097



REF. 1308

DIAMETER	Ø 17 cm
HEIGHT	6 cm
WEIGHT	0,8 kg
CAPACITY	750 cc
UNITS BOX	12 u
BARCODE	8423609013080



REF. 1307

DIAMETER	Ø 20 cm
HEIGHT	6 cm
WEIGHT	0,95 kg
CAPACITY	1000 cc
UNITS BOX	8 u
BARCODE	8423609013073



REF. 1306

DIAMETER	Ø 23 cm
HEIGHT	7 cm
WEIGHT	1,4 kg
CAPACITY	1500 cc
UNITS BOX	5 u
BARCODE	8423609013066



REF. 1305

DIAMETER	Ø 25 cm
HEIGHT	7,5 cm
WEIGHT	1,6 kg
CAPACITY	2000 cc
UNITS BOX	5 u
BARCODE	8423609013059



Round casserole with lid

Cazuela abombada con tapa

Casserole bombée avec couvercle



Maximum heat recovery
& energy to cook.

*Máximo aprovechamiento del calor
y energía a la hora de cocinar.*

Une récupération maximale de la chaleur
et l'énergie pour cuisiner.



REF. 13109

DIAMETER	Ø 13 cm
HEIGHT	7 cm
WEIGHT	0,55 kg
CAPACITY	350 cc
UNITS BOX	16 u
BARCODE	8423609131098



REF. 13089

DIAMETER	Ø 17 cm
HEIGHT	8 cm
WEIGHT	1 kg
CAPACITY	750 cc
UNITS BOX	10 u
BARCODE	8423609130893



REF. 13079

DIAMETER	Ø 20 cm
HEIGHT	9 cm
WEIGHT	1,4 kg
CAPACITY	1000 cc
UNITS BOX	6 u
BARCODE	8423609130794



REF. 13069

DIAMETER	Ø 23 cm
HEIGHT	10 cm
WEIGHT	2 kg
CAPACITY	1500 cc
UNITS BOX	4 u
BARCODE	8423609130695



Cocotte Professional
Cocotte Professional
Cocotte Professional

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Cocotte Classic
Cocotte Classic
Cocotte Classic

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Cocotte · Frying pan
Cocotte · Paella
Cocotte · Poêlon



Frying pa
Paella
Poêlon
—
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Cocotte Professional Cocotte Professional Cocotte Professional



REF. 9205

DIAMETER	Ø 14,4 cm
HEIGHT	7 cm
WEIGHT	0,55 kg
CAPACITY	644 cc
UNITS BOX	10 u
BARCODE	8423609092054



For delicious vegetable and meat stews cooked on the hob, in the oven or direct flame, and served in individual elegant cocottes.

Para deliciosos estofados de carne y vegetales cocinados en vitrocerámica, en el horno, o en el fuego, y servidos en elegantes cocottes individuales.

Réussir les plats en sauce de viande et légumes, au four, sur le feu au vitrocéramique, et mis à la table dans petites cocottes individuelles.



REF. 9204

DIAMETER	Ø 17 cm
HEIGHT	8,5 cm
WEIGHT	1 kg
CAPACITY	1154 cc
UNITS BOX	4 u
BARCODE	8423609092047



REF. 9203

DIAMETER	Ø 20 cm
HEIGHT	10,6 cm
WEIGHT	1,22 kg
CAPACITY	1920 cc
UNITS BOX	6 u
BARCODE	8423609092030



REF. 9202

DIAMETER	Ø 23 cm
HEIGHT	10 cm
WEIGHT	2,37 kg
CAPACITY	2857 cc
UNITS BOX	3 u
BARCODE	8423609092023



REF. 9201

DIAMETER	Ø 25 cm
HEIGHT	12,5 cm
WEIGHT	3,04 kg
CAPACITY	3670 cc
UNITS BOX	2 u
BARCODE	8423609092016



REF. 9200

DIAMETER	Ø 28 cm
HEIGHT	14 cm
WEIGHT	3,9 kg
CAPACITY	5156 cc
UNITS BOX	3 u
BARCODE	8423609092009



Cocotte Classic

Cocotte Classic

Cocotte Classic



The most classic model for stews, roasts, soups and rices.

El modelo clásico por excelencia para cocinar sus estofados, asados, sopas o arroces.

Le modèle plus classic pour les ragôts, sopupes et riz.



REF. 205

DIAMETER	Ø 14,4 cm
HEIGHT	7 cm
WEIGHT	0,55 kg
CAPACITY	644 cc
UNITS BOX	10 u
BARCODE	8423609002053



REF. 204

DIAMETER	Ø 17 cm
HEIGHT	8,5 cm
WEIGHT	1 kg
CAPACITY	1154 cc
UNITS BOX	4 u
BARCODE	8423609002046



REF. 203

DIAMETER	Ø 20 cm
HEIGHT	10,6 cm
WEIGHT	1,22 kg
CAPACITY	1920 cc
UNITS BOX	6 u
BARCODE	8423609002039



REF. 202

DIAMETER	Ø 23 cm
HEIGHT	11,5 cm
WEIGHT	2,37 kg
CAPACITY	2857 cc
UNITS BOX	3 u
BARCODE	8423609002022



REF. 201

DIAMETER	Ø 25 cm
HEIGHT	12,5 cm
WEIGHT	3,04 kg
CAPACITY	3670 cc
UNITS BOX	2 u
BARCODE	8423609002015



REF. 200

DIAMETER	Ø 28 cm
HEIGHT	14 cm
WEIGHT	3,9 kg
CAPACITY	5156 cc
UNITS BOX	3 u
BARCODE	8423609002008





Frying pan Paella Poêlon



Healthy, practical and natural cooking. Its handle allows better grip and functionality.

Cocina sana, práctica y natural. Su mango permite una mejor sujeción y funcionalidad.

Cuisine saine, pratique et naturelle. Sa poignée permet une meilleure adhérence et fonctionnalité.



REF. 224

DIAMETER	Ø 13 cm
HEIGHT	3,5 cm
WEIGHT	0,3 kg
CAPACITY	250 cc
UNITS BOX	22 u
BARCODE	8423609002244



REF. 223

DIAMETER	Ø 17 cm
HEIGHT	4,5 cm
WEIGHT	0,55 kg
CAPACITY	600 cc
UNITS BOX	18 u
BARCODE	8423609002237



REF. 222

DIAMETER	Ø 20 cm
HEIGHT	5 cm
WEIGHT	0,9 kg
CAPACITY	1000 cc
UNITS BOX	12 u
BARCODE	8423609002220



REF. 220

DIAMETER	Ø 25 cm
HEIGHT	6,5 cm
WEIGHT	1,45 kg
CAPACITY	1850 cc
UNITS BOX	10 u
BARCODE	8423609002206



Frying pan Professional

Paella Professional

Poêlon Professional



Ideal for cooking and presenting your culinary creations, from the oven to the table.

Ideales para cocinar y presentar sus creaciones culinarias, del horno a la mesa.

Idéal pour cuisiner et présenter vos créations culinaires, du four à la table.



REF. 9224

DIAMETER	Ø 13 cm
HEIGHT	3,5 cm
WEIGHT	0,3 kg
CAPACITY	250 cc
UNITS BOX	22 u
BARCODE	8423609092245



REF. 9223

DIAMETER	Ø 17 cm
HEIGHT	4,5 cm
WEIGHT	0,55 kg
CAPACITY	600 cc
UNITS BOX	18 u
BARCODE	8423609092238



REF. 9222

DIAMETER	Ø 20 cm
HEIGHT	5 cm
WEIGHT	0,9 kg
CAPACITY	1000 cc
UNITS BOX	12 u
BARCODE	8423609092221



REF. 9220

DIAMETER	Ø 25 cm
HEIGHT	6,5 cm
WEIGHT	1,45 kg
CAPACITY	1850 cc
UNITS BOX	10 u
BARCODE	8423609092207



Tajine Classic
Tajin Classic
Tajine Classic

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P. 40

Tajine Colors
Tajin Colores
Tajine Couleurs

—
P. 41



Tajine
Tajín
Tajine

Tajine Professional
Tajin Professional
Tajine Professional
—
P. 38

Tajine Moka
Tajín Moka
Tajine Moka
—
P. 39



Tajine Professional

Tajín Professional

Tajine Professional



KITCHEN COLLECTION · COLECCIÓN COCINA · COLLECTION DE CUISINE

Elegance and simplicity in the table. Its design allows the steam to internally circulate. The results of the most original and exotic recipes will be amazing.

Elegancia y sobriedad en la mesa. Su diseño permite que el vapor circule por el interior de la tapa para obtener un resultado exquisito de las recetas más originales y exóticas.

Elégance et simplicité dans la table. Sa conception permet à la vapeur de circuler en interne. Les résultats des recettes les plus originales et exotiques seront incroyables.



REF. 91895

DIAMETER	Ø 11 cm
HEIGHT	10,5 cm
WEIGHT	0,35 kg
CAPACITY	0,175 cc
UNITS BOX	6 u
BARCODE	8423060998957



REF. 91892

DIAMETER	Ø 17 cm
HEIGHT	16 cm
WEIGHT	0,8 kg
CAPACITY	400 cc
UNITS BOX	1 u
BARCODE	84230609918927



REF. 91891

DIAMETER	Ø 20 cm
HEIGHT	19 cm
WEIGHT	1,4 kg
CAPACITY	800 cc
UNITS BOX	1 u
BARCODE	84230609918910



REF. 91890

DIAMETER	Ø 28 cm
HEIGHT	21 cm
WEIGHT	2,1 kg
CAPACITY	1600 cc
UNITS BOX	1 u
BARCODE	84230609918903



REF. 91889

DIAMETER	Ø 32 cm
HEIGHT	25,5 cm
WEIGHT	2,4 kg
CAPACITY	3000 cc
UNITS BOX	1 u
BARCODE	84230609918897



Tajine Moka

Tajín Moka

Tajine Moka



REF. 79892

DIAMETER	Ø 17 cm
HEIGHT	16 cm
WEIGHT	0,8 kg
CAPACITY	400 cc
UNITS BOX	1 u
BARCODE	8423609798925



REF. 79891

DIAMETER	Ø 20 cm
HEIGHT	19 cm
WEIGHT	1,4 kg
CAPACITY	800 cc
UNITS BOX	1 u
BARCODE	8423609798918



Contrast of colours,
contrast of flavours.

*Contraste de colores,
contraste de sabores.*

Contraste de colores, un
contraste de saveurs.



REF. 79890

DIAMETER	Ø 28 cm
HEIGHT	21 cm
WEIGHT	2,1 kg
CAPACITY	1600 cc
UNITS BOX	1 u
BARCODE	8423609798901



REF. 79889

DIAMETER	Ø 32 cm
HEIGHT	25,5 cm
WEIGHT	2,4 kg
CAPACITY	3000 cc
UNITS BOX	1 u
BARCODE	8423609798895





Tajine Classic

Tajín Classic

Tajine Classic



REF. 1895

DIAMETER	Ø 11 cm
HEIGHT	12 cm
WEIGHT	0,4 kg
CAPACITY	0,175 cc
UNITS BOX	6 u
BARCODE	8423609018955



REF. 1892

DIAMETER	Ø 17 cm
HEIGHT	16 cm
WEIGHT	0,8 kg
CAPACITY	400 cc
UNITS BOX	1 u
BARCODE	8423609018924



The tajine is a traditional clay pot typical from the north of Africa that offers to the cooks an infinite world of possible ingredients combination.

La tajín es un recipiente tradicional para cocinar, típico del norte de África, que ofrece a los cocineros un mundo infinito de posibles combinaciones de ingredientes.

Le tajine c'est originaire de l'Afrique du nord et offre aux cuisiniers un monde infini de combinaisons possibles d'ingrédients.



REF. 1891

DIAMETER	Ø 20 cm
HEIGHT	19 cm
WEIGHT	1,4 kg
CAPACITY	800 cc
UNITS BOX	1 u
BARCODE	8423609018917



REF. 1890

DIAMETER	Ø 28 cm
HEIGHT	21 cm
WEIGHT	2,1 kg
CAPACITY	1600 cc
UNITS BOX	1 u
BARCODE	8423609018900



REF. 1889

DIAMETER	Ø 32 cm
HEIGHT	25,5 cm
WEIGHT	2,4 kg
CAPACITY	3000 cc
UNITS BOX	1 u
BARCODE	8423609018894



Tajine Colors

Tajín Colores

Tajine Couleurs



Serve and cook your recipes in a special way with these amazing colours.

Sirva y cocine sus recetas de forma especial con estos originales colores.

Servir vos créations de façon particulière avec des couleurs originaux.



REF. 80890

DIAMETER	Ø 28 cm
HEIGHT	21 cm
WEIGHT	2,1 kg
CAPACITY	1600 cc
UNITS BOX	1 u
BARCODE	8423609808907



REF. 80889

DIAMETER	Ø 32 cm
HEIGHT	25,5 cm
WEIGHT	2,4 kg
CAPACITY	3000 cc
UNITS BOX	1 u
BARCODE	8423609808891



REF. 11890

DIAMETER	Ø 28 cm
HEIGHT	21 cm
WEIGHT	2,1 kg
CAPACITY	1600 cc
UNITS BOX	1 u
BARCODE	8423609118907



REF. 40890

DIAMETER	Ø 28 cm
HEIGHT	21 cm
WEIGHT	2,1 kg
CAPACITY	1600 cc
UNITS BOX	1 u
BARCODE	8423609408909



REF. 40889

DIAMETER	Ø 32 cm
HEIGHT	25,5 cm
WEIGHT	2,4 kg
CAPACITY	3000 cc
UNITS BOX	1 u
BARCODE	8423609408893



Rectangular and oval dishes
Bandejas rectangulares y ovaladas
Plats à four rectangulaire et oval

P. 44



Individual dishes
Bandejas individuales
Plats à four individuels

P. 45

Dishes
Bandejas
Plats à four





Rectangular and oval dishes

Bandejas rectangulares y ovaladas

Plats à four rectangulaire et oval

Classical oven tray with large handles for easier handling. Its height allows to cook lasagne, gratin and roasts easily. Suitable for all heat sources (non induction).

Clásicas bandejas de horno funcionales que disponen de amplias asas para facilitar su sujeción. Su altura permite realizar lasañas, gratinados o asados con toda facilidad.

Plaques de cuisson classique qui ont de grandes poignées fonctionnelles pour une prise facile. Sa hauteur permet de cuisiner avec facilité des lasagnes, des plats mijotés et des rôtis.



REF. 401

SIZES	35 x 23 cm
HEIGHT	6,7 cm
WEIGHT	2,2 kg
CAPACITY	2,3 L
UNITS BOX	4 u
BARCODE	8423609004019



REF. 402

SIZES	29 x 21 cm
HEIGHT	5,5 cm
WEIGHT	1,6 kg
CAPACITY	1,9 L
UNITS BOX	5 u
BARCODE	8423609004026



REF. 403

SIZES	27 x 17 cm
HEIGHT	3,8 cm
WEIGHT	0,85 kg
CAPACITY	1 L
UNITS BOX	12 u
BARCODE	8423609004033



REF. 501

SIZES	43,5 x 24,5 cm
HEIGHT	5,6 cm
WEIGHT	1,85 kg
CAPACITY	2,3 L
UNITS BOX	4 u
BARCODE	8423609005016



REF. 502

SIZES	39 x 22 cm
HEIGHT	5,4 cm
WEIGHT	1,6 kg
CAPACITY	1,9 L
UNITS BOX	6 u
BARCODE	8423609005023



REF. 503

SIZES	34 x 19 cm
HEIGHT	5,5 cm
WEIGHT	1,25 kg
CAPACITY	1,3 L
UNITS BOX	6 u
BARCODE	8423609005030



Individual dishes

Bandejas individuales

Plats à four individuels



Perfect for serving and cooking individual dishes. From the oven to the table.

Perfecto para servir y cocinar platos individuales. Del horno a la mesa.

Parfait pour servir et cuisiner des plats individuels. Du four à la table.



REF. 400

SIZES	19 x 14 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	22 u
BARCODE	8423609004002



REF. 58400

SIZES	19 x 14 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	22 u
BARCODE	8423609584009



REF. 8400

SIZES	19 x 14 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	22 u
BARCODE	8423609084004



REF. 88400

SIZES	19 x 14 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	22 u
BARCODE	8423609884000



REF. 35400

SIZES	19 x 14 cm
HEIGHT	4 cm
WEIGHT	0,5 kg
CAPACITY	500 cc
UNITS BOX	22 u
BARCODE	8423609354008





Dinner service
Professional
Vajilla Professional
Vaisselle
Professional





Dinner service Professional

Vajilla Professional

Vaisselle Professional

Simplicity and elegance.
Resistance and durability for professionals. The elements of our collection combine very well with the most modern designs of tableware.

*Simplicidad y elegancia.
Resistencia y durabilidad para profesionales. Nuestra colección combina muy bien en la mesa con otros elementos de diseño más moderno.*

Simplicité et élégance
Résistance et durabilité pour les professionnels. Notre collection combine très bien sur la table avec d'autres éléments de design plus moderne.



REF. **9267**
Plate | Plato | Assiette

DIAMETER	Ø 25 cm
HEIGHT	3,5 cm
WEIGHT	0,7 kg
CAPACITY	500 cc
UNITS BOX	12 u
BARCODE	8423609092672



REF. **9268**
Deep plate | Plato hondo | Assiette creuse

DIAMETER	Ø 22 cm
HEIGHT	4,5 cm
WEIGHT	0,6 kg
CAPACITY	600 cc
UNITS BOX	12 u
BARCODE	8423609092688



REF. **9269**
Dessert plate | Plato postre | Assiette dessert

DIAMETER	Ø 19 cm
HEIGHT	2 cm
WEIGHT	0,3 kg
CAPACITY	200 cc
UNITS BOX	12 u
BARCODE	8423609092696





REF. 9280
Salad bowl | *Ensaladera* | Saladier

DIAMETER	Ø 24 cm
HEIGHT	7 cm
WEIGHT	1 kg
CAPACITY	1500 cc
UNITS BOX	8 u
BARCODE	8423609092801



REF. 9272
Grill plate | *Plato churrasco* | Assiette grill

DIAMETER	Ø 28 cm
HEIGHT	2 cm
WEIGHT	1,3 kg
CAPACITY	-
UNITS BOX	6 u
BARCODE	8423609092726



REF. 9264
Grill plate | *Plato churrasco* | Assiette grill

DIAMETER	Ø 32 cm
HEIGHT	2 cm
WEIGHT	1,6 kg
CAPACITY	-
UNITS BOX	10 u
BARCODE	8423609092641



REF. 9715
Wine cooler | *Enfriador de vino*
Refrigerateur vin

DIAMETER	Ø 13 cm
HEIGHT	20 cm
WEIGHT	1,2 kg
CAPACITY	1 bottle
UNITS BOX	1 u
BARCODE	8423609097158



REF. 9262
Classic breakfast bowl | *Bol desayuno clásico* | Bol petit déjeuner classique

DIAMETER	Ø 15 cm
HEIGHT	9 cm
WEIGHT	0,52 kg
CAPACITY	600 cc
UNITS BOX	20 u
BARCODE	8423609092627



REF. 9263
Stackable bowl | *Bol apilable*
Bol apilable

DIAMETER	Ø 13 cm
HEIGHT	6 cm
WEIGHT	0,35 kg
CAPACITY	265 cc
UNITS BOX	30 u
BARCODE	8423609092634



REF. 96021
Jug Classic | *Jarra Classic*
Pichet Classic

DIAMETER	Ø 12 cm
HEIGHT	16 cm
WEIGHT	0,7 kg
CAPACITY	1 l
UNITS BOX	6 u
BARCODE	8423609960216



REF. 96050
Beer glass | *Vaso de cerveza*
Gobelet bière

DIAMETER	Ø 9 cm
HEIGHT	12 cm
WEIGHT	0,33 kg
CAPACITY	325 cc
UNITS BOX	10 u
BARCODE	8423609960506





Dinner service
Classic
Vajilla Classic
Vaisselle Classic





Dinner service Classic

Vajilla Classic

Vaisselle Classic



For everyday day use, garden dinners or BBQ's. Scratch resistant.

Para uso diario y especialmente para fiestas y barbacoas. Resistente a cortes y arañazos.

Pour une utilisation quotidien, repas à l'extérieur ou BBQ. Résistantes aux coupres et au éraflures.



REF. 266

Plate | Plato | Assiette

DIAMETER	Ø 30 cm
HEIGHT	3 cm
WEIGHT	1 kg
CAPACITY	-
UNITS BOX	6 u
BARCODE	8423609002664



REF. 281

Pasta dish | Plato de pasta | Assiette pâte

DIAMETER	Ø 19,5 cm
HEIGHT	5,5 cm
WEIGHT	0,6 kg
CAPACITY	750 cc
UNITS BOX	8 u
BARCODE	8423609002817





REF. 272

Grill plate | *Plato churrasco* | Assiette grill

DIAMETER	Ø 28 cm
HEIGHT	2 cm
WEIGHT	1,3 kg
CAPACITY	-
UNITS BOX	6 u
BARCODE	8423609002725



REF. 264

Grill plate | *Plato churrasco* | Assiette grill

DIAMETER	Ø 32 cm
HEIGHT	2,2 cm
WEIGHT	1,6 kg
CAPACITY	-
UNITS BOX	10 u
BARCODE	8423609002640



REF. 265

Pizza plat | *Plato pizza* | Assiette à pizza

DIAMETER	Ø 30 cm
HEIGHT	3 cm
WEIGHT	1 kg
CAPACITY	-
UNITS BOX	6 u
BARCODE	8423609002657



REF. 268

Deep plate | *Plato hondo* | Assiette creuse

DIAMETER	Ø 22 cm
HEIGHT	4,5 cm
WEIGHT	0,6 kg
CAPACITY	600 cc
UNITS BOX	12 u
BARCODE	8423609002688



REF. 269

Dessert plate | *Plato postre* | Assiette dessert

DIAMETER	Ø 19 cm
HEIGHT	2 cm
WEIGHT	0,3 kg
CAPACITY	200 cc
UNITS BOX	12 u
BARCODE	8423609002695



REF. 267

Plate | *Plato* | Assiette

DIAMETER	Ø 25 cm
HEIGHT	3,5 cm
WEIGHT	0,7 kg
CAPACITY	500 cc
UNITS BOX	12 u
BARCODE	8423609002671



REF. 280

Salad bowl | *Ensaladera* | Saladier

DIAMETER	Ø 24 cm
HEIGHT	7 cm
WEIGHT	1 kg
CAPACITY	150 cc
UNITS BOX	8 u
BARCODE	8423609002800



REF. 605

Footed bowl | *Cuenco con pié* | Bol avec pied

DIAMETER	Ø 11 cm
HEIGHT	5 cm
WEIGHT	0,24 kg
CAPACITY	200 cc
UNITS BOX	48 u
BARCODE	8423609006051



REF. 16039F

Olives plate | *Plato olivas* | Assiette à olive

DIAMETER	Ø 14 cm
HEIGHT	3,5 cm
WEIGHT	0,32 kg
CAPACITY	200 cc
UNITS BOX	20 u
BARCODE	8423609160395





Table articles

Servicio auxiliar de mesa

Service auxiliaire de table



REF. **1T60**
"Ribeiro" cup | *Tazón Ribeiro*
"Ribeiro" bol

DIAMETER	Ø 9,8 cm
HEIGHT	4 cm
WEIGHT	0,13 kg
CAPACITY	70 cc
UNITS BOX	24 u
BARCODE	8423609017606



REF. **1T61**
"Continental" cup | *Copa "continental"*
Coupelle "continental"

DIAMETER	Ø 10,7 cm
HEIGHT	8,3 cm
WEIGHT	0,24 kg
CAPACITY	250 cc
UNITS BOX	12 u
BARCODE	8423609010614



REF. **1T63**
"Ribeiro" cup | *Tazón ribeiro*
"Ribeiro" bol

DIAMETER	Ø 11,5 cm
HEIGHT	6 cm
WEIGHT	0,25 kg
CAPACITY	200 cc
UNITS BOX	24 u
BARCODE	8423609010638



REF. **6050**
Beer glass | *Vaso de cerveza*
Gobelet bière

DIAMETER	Ø 9 cm
HEIGHT	12 cm
WEIGHT	0,33 kg
CAPACITY	325 cc
UNITS BOX	24 u
BARCODE	8423609060503



REF. **715**
Wine cooler | *Enfriador de vino*
Refrigerateur vin

DIAMETER	Ø 13 cm
HEIGHT	20 cm
WEIGHT	1,2 kg
CAPACITY	1 bottle
UNITS BOX	1 u
BARCODE	8423609007157



REF. **6001**
"Sopereta" bowl | *Sopereta*
Bol "Sopereta"

DIAMETER	Ø 13,5 cm
HEIGHT	6,2 cm
WEIGHT	0,32 kg
CAPACITY	550 cc
UNITS BOX	16 u
BARCODE	8423609060015



REF. **6002**
"Sopereta" bowl with lid | *Sopereta con tapa*
Bol "Sopereta" avec couvercle

DIAMETER	Ø 13,5 cm
HEIGHT	6,4 cm
WEIGHT	0,5 kg
CAPACITY	550 cc
UNITS BOX	12 u
BARCODE	8423609060022



REF. **260**
Medium bowl | *Bol mediano*
Bol moyen

DIAMETER	Ø 13,5 cm
HEIGHT	6,2 cm
WEIGHT	0,31 kg
CAPACITY	315 cc
UNITS BOX	26 u
BARCODE	8423609002602



REF. **6040**
Big bowl | *Bol grande* | Grand bol

DIAMETER	Ø 15 cm
HEIGHT	6,5 cm
WEIGHT	0,35 kg
CAPACITY	400 cc
UNITS BOX	24 u
BARCODE	8423609060404



A perfect complement,
a big variety of ecological
containers great for fill
out your table.

*El complemento ideal, una
gran variedad de envases
ecologicos ideales para
completar su mesa.*

Le complément idéal,
une grande variété de
récipients écologiques
idéaux pour compléter
votre table.



REF. 262

Classic breakfast bowl | *Bol desayuno clásico* | Bol petit déjeuner classic

DIAMETER	Ø 15 cm
HEIGHT	9 cm
WEIGHT	0,52 kg
CAPACITY	600 cc
UNITS BOX	20 u
BARCODE	8423609002626



REF. 263

Stackable bowl | *Bol apilable*
Bol apilable

DIAMETER	Ø 13 cm
HEIGHT	6 cm
WEIGHT	0,35 kg
CAPACITY	265 cc
UNITS BOX	30 u
BARCODE	8423609002633





Jug Classic Jarra Classic Pichet Classic



REF. 6019

DIAMETER	Ø 9 cm
HEIGHT	11,5 cm
WEIGHT	0,3 kg
CAPACITY	0,25 l
UNITS BOX	6 u
BARCODE	8423609060190



REF. 6020

DIAMETER	Ø 10 cm
HEIGHT	15 cm
WEIGHT	0,5 kg
CAPACITY	0,5 l
UNITS BOX	6 u
BARCODE	8423609060206



Since ancient times the Romans used the clay pots to serve the wine. Perfect to serve all kinds of drinks and give a rustic touch to the table.

Desde la antigüedad los romanos utilizaban las vasijas de barro para servir el vino. Perfectas para servir todo tipo de bebidas y dar un toque rústico a la mesa.

Depuis les temps anciens les Romains ont utilisé les pots d'argile pour servir le vin. Parfait pour servir toutes sortes de boissons et donner une touche rustique à la table.



REF. 6021

DIAMETER	Ø 12 cm
HEIGHT	18 cm
WEIGHT	0,7 kg
CAPACITY	1 l
UNITS BOX	6 u
BARCODE	8423609060213



REF. 6022

DIAMETER	Ø 14 cm
HEIGHT	20 cm
WEIGHT	1 kg
CAPACITY	1,5 l
UNITS BOX	6 u
BARCODE	8423609060220



REF. 6023

DIAMETER	Ø 15 cm
HEIGHT	22 cm
WEIGHT	1,2 kg
CAPACITY	2 l
UNITS BOX	6 u
BARCODE	8423609060237



Jug Urban

Jarra Urban

Pichet Urban



Stylish and practical design. Its wide base provides major stability. Their thermal preserving property makes this product a staple for the table.

Diseño elegante y práctico. Su base más ancha aporta mayor estabilidad. Sus propiedades de conservación térmica hacen de este producto un elemento básico para la mesa.

Élégant et pratique. Sa large base assure la stabilité. Ses propriétés de stockage thermique en font un produit de base pour la table.



REF. 6119

DIAMETER	Ø 9 cm
HEIGHT	10,5 cm
WEIGHT	0,3 kg
CAPACITY	0,25 l
UNITS BOX	6 u
BARCODE	8423609061197



REF. 6120

DIAMETER	Ø 10 cm
HEIGHT	12 cm
WEIGHT	0,5 kg
CAPACITY	0,5 l
UNITS BOX	6 u
BARCODE	8423609061203



REF. 6121

DIAMETER	Ø 12 cm
HEIGHT	16 cm
WEIGHT	0,7 kg
CAPACITY	1 l
UNITS BOX	6 u
BARCODE	8423609061210



REF. 6122

DIAMETER	Ø 14 cm
HEIGHT	19 cm
WEIGHT	1 kg
CAPACITY	1,5 l
UNITS BOX	6 u
BARCODE	8423609061227



REF. 6123

DIAMETER	Ø 15 cm
HEIGHT	18 cm
WEIGHT	1,2 kg
CAPACITY	2 l
UNITS BOX	6 u
BARCODE	8423609061234





Dinner service Moka

Vajilla Moka

Vaisselle Moka

Superb presentation on the table adding style and creativity to your steaks, pizzas, soups and salads.

Soberbia presentación en la mesa, añade estilo y creatividad en el servicio de carnes, pizzas, sopas y ensaladas.

Superbe présentation sur la table ajoutant du style et de la créativité à vos steaks, pizzas, soupes et salades.



REF. 77267
Plate | Plato | Assiette

DIAMETER	Ø 25 cm
HEIGHT	3,5 cm
WEIGHT	0,7 kg
CAPACITY	500 cc
UNITS BOX	12 u
BARCODE	8423609772673



REF. 77268
Deep plate | Plato hondo | Assiette creuse

DIAMETER	Ø 22 cm
HEIGHT	4,5 cm
WEIGHT	0,6 kg
CAPACITY	600 cc
UNITS BOX	12 u
BARCODE	8423609772680



REF. 77269
Dessert plate | Plato postre | Assiette dessert

DIAMETER	Ø 19 cm
HEIGHT	2 cm
WEIGHT	0,3 kg
CAPACITY	200 cc
UNITS BOX	12 u
BARCODE	8423609772697





REF. 77280

Salad bowl | *Ensaladera* | Saladier

DIAMETER	Ø 24 cm
HEIGHT	7 cm
WEIGHT	1 kg
CAPACITY	1500 cc
UNITS BOX	8 u
BARCODE	8423609772802



REF. 77264

Grill plate | *Plato churrasco* | Assiette grill

DIAMETER	Ø 32 cm
HEIGHT	2,2 cm
WEIGHT	1,6 kg
CAPACITY	-
UNITS BOX	10 u
BARCODE	8423609772642



REF. 77265

Pizza plat | *Plato pizza* | Assiette à pizza

DIAMETER	Ø 30 cm
HEIGHT	3 cm
WEIGHT	1 kg
CAPACITY	-
UNITS BOX	6 u
BARCODE	8423609772659



REF. 77266

Plate | *Plato* | Assiette

DIAMETER	Ø 30 cm
HEIGHT	3 cm
WEIGHT	1 kg
CAPACITY	-
UNITS BOX	6 u
BARCODE	8423609772666



REF. 77262

Classic breakfast bowl | *Bol desayuno clásico* | Bol petit déjeuner classic

DIAMETER	Ø 15 cm
HEIGHT	9 cm
WEIGHT	0,52 kg
CAPACITY	600 cc
UNITS BOX	20 u
BARCODE	8423609772628



REF. 77263

Stackable bowl | *Bol apilable* | Bol apilable

DIAMETER	Ø 13 cm
HEIGHT	6 cm
WEIGHT	0,35 kg
CAPACITY	265 cc
UNITS BOX	30 u
BARCODE	8423609772635





Primavera
Collection
Colección Primavera
Collection
Primavera





Primavera Collection Colección Primavera Collection Primavera



REF. 88714

DIAMETER	Ø 13 cm
HEIGHT	21 cm
WEIGHT	1,2 kg
CAPACITY	1 bottle
UNITS BOX	6 u
BARCODE	8423609887148



REF. 8714

DIAMETER	Ø 13 cm
HEIGHT	21 cm
WEIGHT	1,2 kg
CAPACITY	1 bottle
UNITS BOX	6 u
BARCODE	8423609087142



REF. 886021

DIAMETER	Ø 12 cm
HEIGHT	18 cm
WEIGHT	0,75 kg
CAPACITY	1 l
UNITS BOX	6 u
BARCODE	8423609880217



REF. 86021

DIAMETER	Ø 12 cm
HEIGHT	18 cm
WEIGHT	0,75 kg
CAPACITY	1 l
UNITS BOX	6 u
BARCODE	8423609860219



REF. 8704

DIAMETER	Ø 10 cm
HEIGHT	3,5 cm
WEIGHT	0,2 kg
CAPACITY	274 cc
UNITS BOX	12 u
BARCODE	8423609087043



REF. 8701

DIAMETER	Ø 22 cm
HEIGHT	5,5 cm
WEIGHT	0,75 kg
CAPACITY	1000 cc
UNITS BOX	6 u
BARCODE	8423609087012



REF. 8700

DIAMETER	Ø 26 cm
HEIGHT	6,5 cm
WEIGHT	1,25 kg
CAPACITY	2000 cc
UNITS BOX	4 u
BARCODE	8423609087005



Touch of colour in your table.
Inspired in the light of the
mediterranean sun.



REF. 88704

DIAMETER	Ø 10 cm
HEIGHT	3,5 cm
WEIGHT	0,2 kg
CAPACITY	274 cc
UNITS BOX	12 u
BARCODE	8423609887049



*Un toque de color en la
mesa. Inspirada en la luz
del Mediterráneo.*



REF. 88701

DIAMETER	Ø 22 cm
HEIGHT	5,5 cm
WEIGHT	0,75 kg
CAPACITY	1000 cc
UNITS BOX	6 u
BARCODE	8423609887018



Une touche de couleur sur la
table. Inspiré par la lumière de
la Méditerranée.



REF. 88700

DIAMETER	Ø 26 cm
HEIGHT	6,5 cm
WEIGHT	1,25 kg
CAPACITY	2000 cc
UNITS BOX	4 u
BARCODE	8423609887001



REF. 58704

DIAMETER	Ø 10 cm
HEIGHT	3,5 cm
WEIGHT	0,2 kg
CAPACITY	274 cc
UNITS BOX	12 u
BARCODE	8423609587048



REF. 58701

DIAMETER	Ø 22 cm
HEIGHT	5,5 cm
WEIGHT	0,75 kg
CAPACITY	1000 cc
UNITS BOX	6 u
BARCODE	8423609587017



REF. 58700

DIAMETER	Ø 26 cm
HEIGHT	6,5 cm
WEIGHT	1,25 kg
CAPACITY	2000 cc
UNITS BOX	4 u
BARCODE	8423609587000



REF. 35704

DIAMETER	Ø 10 cm
HEIGHT	3,5 cm
WEIGHT	0,2 kg
CAPACITY	274 cc
UNITS BOX	12 u
BARCODE	8423609357047



REF. 35701

DIAMETER	Ø 22 cm
HEIGHT	5,5 cm
WEIGHT	0,75 kg
CAPACITY	1000 cc
UNITS BOX	6 u
BARCODE	8423609357016



REF. 35700

DIAMETER	Ø 26 cm
HEIGHT	6,5 cm
WEIGHT	1,25 kg
CAPACITY	2000 cc
UNITS BOX	4 u
BARCODE	8423609357009





Ramekins
Ramequines
Ramequins





Ramekins Ramequines Ramequins

An specific type of ramequin for each need. Different shapes and volumes to allow you to cook in the oven all kind of recipies and desserts.

Un tipo específico de ramequin para cada necesidad. Distintas formas y capacidades que le permitirán hornear todo tipo de recetas y postres.

Un type spécifique de ramequin pour chaque besoin. Différentes formes et capacités qui vous permettront de cuire toutes sortes de recettes et de desserts.



REF. 4150

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT	0,16 kg
CAPACITY	175 cc
UNITS BOX	24 u
BARCODE	8423609041502



REF. 87150

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT	0,16 kg
CAPACITY	175 cc
UNITS BOX	24 u
BARCODE	8423609871505



REF. 66150

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT	0,16 kg
CAPACITY	175 cc
UNITS BOX	24 u
BARCODE	8423609661502



REF. 11118

DIAMETER	Ø 8 cm
HEIGHT	4,2 cm
WEIGHT	0,1 kg
CAPACITY	115 cc
UNITS BOX	24 u
BARCODE	8423609111182



REF. 99118

DIAMETER	Ø 8 cm
HEIGHT	4,2 cm
WEIGHT	0,1 kg
CAPACITY	115 cc
UNITS BOX	24 u
BARCODE	8423609991180



REF. 80118

DIAMETER	Ø 8 cm
HEIGHT	4,2 cm
WEIGHT	0,1 kg
CAPACITY	115 cc
UNITS BOX	24 u
BARCODE	8423609801182



REF. 77118

DIAMETER	Ø 8 cm
HEIGHT	4,2 cm
WEIGHT	0,1 kg
CAPACITY	115 cc
UNITS BOX	24 u
BARCODE	8423609701185



REF. 40118

DIAMETER	Ø 8 cm
HEIGHT	4,2 cm
WEIGHT	0,1 kg
CAPACITY	115 cc
UNITS BOX	24 u
BARCODE	8423609401184



REF. 66118

DIAMETER	Ø 8 cm
HEIGHT	4,2 cm
WEIGHT	0,085 kg
CAPACITY	115 cc
UNITS BOX	24 u
BARCODE	8423609666187





REF. 11116

DIAMETER	Ø 9,5 cm
HEIGHT	6 cm
WEIGHT	0,17 kg
CAPACITY	190 cc
UNITS BOX	24 u
BARCODE	8423609111168



REF. 66616

DIAMETER	Ø 9,5 cm
HEIGHT	6 cm
WEIGHT	0,17 kg
CAPACITY	190 cc
UNITS BOX	24 u
BARCODE	8423609666163



REF. 80116

DIAMETER	Ø 9,5 cm
HEIGHT	6 cm
WEIGHT	0,17 kg
CAPACITY	190 cc
UNITS BOX	24 u
BARCODE	8423609801168



REF. 77116

DIAMETER	Ø 9,5 cm
HEIGHT	6 cm
WEIGHT	0,17 kg
CAPACITY	190 cc
UNITS BOX	24 u
BARCODE	8423609771164



REF. 99116

DIAMETER	Ø 9,5 cm
HEIGHT	6 cm
WEIGHT	0,17 kg
CAPACITY	190 cc
UNITS BOX	24 u
BARCODE	8423609991166



REF. 40116

DIAMETER	Ø 9,5 cm
HEIGHT	6 cm
WEIGHT	0,17 kg
CAPACITY	190 cc
UNITS BOX	24 u
BARCODE	8423609401160



REF. 11115

DIAMETER	Ø 9,5 cm
HEIGHT	5 cm
WEIGHT	0,185 kg
CAPACITY	150 cc
UNITS BOX	72 u
BARCODE	8423609111151



REF. 66615

DIAMETER	Ø 9,5 cm
HEIGHT	5 cm
WEIGHT	0,16 kg
CAPACITY	150 cc
UNITS BOX	72 u
BARCODE	8423609666156





Ramekins Ramequines Ramequins

They are great for serving and bake appetizers, sauces, tapas and finger food.

Son ideales para servir aperitivos, salsas, tapas y platos para picar.

Ils sont parfaits pour servir et mettre au four des apéritifs, des sauces, des tapas et des amuse-gueules.



REF. 1V010

DIAMETER	Ø 9,9 cm
HEIGHT	9 cm
WEIGHT	0,23 kg
CAPACITY	-
UNITS BOX	24 u
BARCODE	8423609110109



REF. 1V011

DIAMETER	Ø 11,7 cm
HEIGHT	10 cm
WEIGHT	0,33 kg
CAPACITY	-
UNITS BOX	24 u
BARCODE	8423609110116



REF. 9V010

DIAMETER	Ø 9,9 cm
HEIGHT	9 cm
WEIGHT	0,23 kg
CAPACITY	-
UNITS BOX	24 u
BARCODE	8423609910105



REF. 9V011

DIAMETER	Ø 11,7 cm
HEIGHT	10 cm
WEIGHT	0,33 kg
CAPACITY	-
UNITS BOX	24 u
BARCODE	8423609910112



REF. 4V010

DIAMETER	Ø 9,9 cm
HEIGHT	9 cm
WEIGHT	0,23 kg
CAPACITY	-
UNITS BOX	24 u
BARCODE	8423609410100



REF. 4V011

DIAMETER	Ø 11,7 cm
HEIGHT	10 cm
WEIGHT	0,33 kg
CAPACITY	-
UNITS BOX	24 u
BARCODE	8423609410117



Crème brûlée Sets

Packs de crema catalana

Sets Crème brûlée



Six stackable dishes with cast iron to burn the sugar of your crème brûlée. Include the catalan's cream recipe in 8 languages.

Seis cazuelas apilables con una pala ideal para quemar el azúcar. Incluye la receta de crema catalana en 8 idiomas.

Six pots empilables scoop casting idéal pour brûler du sucre. Y compris la recette en 8 langues pour faire la crème catalane.



REF. 138

DIAMETER	Ø 14 cm
HEIGHT	3,5 cm
WEIGHT PACK	1,7 kg
CAPACITY	300 cc
UNITS BOX	3 u
BARCODE	8423609001384



REF. 135

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT PACK	1,3 kg
CAPACITY	175 cc
UNITS BOX	6 u
BARCODE	8423609001353



REF. 77135

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT PACK	1,3 kg
CAPACITY	175 cc
UNITS BOX	6 u
BARCODE	8423609771355



REF. 9135

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT PACK	1,3 kg
CAPACITY	175 cc
UNITS BOX	6 u
BARCODE	8423609091354





Casserole Sets

Packs de cazuelas

Sets Casseroles

Created for catering and collectivity. Retractable packaging.

Creados para la hostelería y colectividades. Embalaje retráctil

Crée pour l'hôtellerie. Emballage rétractable.



REF. 117

DIAMETER	Ø 30, 23, 17 cm
HEIGHT	-
WEIGHT PACK	3,4 kg
CAPACITY	-
UNITS BOX	3 u
BARCODE	8423609001179



REF. 150/6

DIAMETER	Ø 11,5 cm
HEIGHT	3 cm
WEIGHT PACK	0,9 kg
CAPACITY	175 cc
UNITS BOX	10 u
BARCODE	8423609015060



REF. 148/6

DIAMETER	Ø 14 cm
HEIGHT	3,25 cm
WEIGHT PACK	1,5 kg
CAPACITY	300 cc
UNITS BOX	8 u
BARCODE	8423609014865



REF. 145/4

DIAMETER	Ø 17 cm
HEIGHT	4 cm
WEIGHT PACK	2 kg
CAPACITY	500 cc
UNITS BOX	4 u
BARCODE	8423609014544



REF. 144/4

DIAMETER	Ø 20 cm
HEIGHT	4 cm
WEIGHT PACK	2,4 kg
CAPACITY	700 cc
UNITS BOX	3 u
BARCODE	8423609014445



REF. 006/12

DIAMETER	Ø 6 cm
HEIGHT	1,6 cm
WEIGHT PACK	0,9 kg
CAPACITY	20 cc
UNITS BOX	10 u
BARCODE	8423609006129





Directions of use

- Wash the product before each use.
- Start cooking over low heat, gradually increasing intensity.
- Do not use on any heat source without any content inside.
- Avoiding temperature contrasts (water, marble, metal surfaces) while remaining hot.
- Wet the unglazed part of the bottom before putting on the fire.
- It is advisable to brush with oil the surface where will put the food.
- Completely dry the piece before storing to avoid unpleasant odors.
- It is convenient to leave the piece outside the kitchen cabinet for a few days to finish drying on the inside.

Consejos de uso

- *Lavar el producto antes de cada utilización.*
- *Empezar a cocinar a fuego lento, aumentando paulatinamente la intensidad.*
- *No utilizar sobre ninguna fuente de calor sin ningún contenido dentro.*
- *Evitar los contrastes de temperatura (agua, mármol, superficies metálicas) mientras permanezca caliente.*
- *Humedecer bien la parte no esmaltada de la base antes de ponerla al fuego.*
- *Es aconsejable untar con un poquito de aceite la superficie dónde irán los alimentos.*
- *Secar completamente la pieza antes de guardarla a fin de evitar malos olores.*
- *Es conveniente dejar la pieza fuera del armario unos días para que acabe de secarse por el interior.*

Mode d'emploi

- Laver le produit avant chaque utilisation.
 - Commencer par faire cuire à feu doux, augmentant progressivement l'intensité.
 - Ne pas utiliser sur une source de chaleur sans contenu à l'intérieur.
 - Éviter les contrastes de température (eau, marbre, surfaces métalliques) pendant que la pièce est chaude.
 - Humidifier à fond la partie non vernie de la base avant de mettre au feu.
 - Il est conseillé d'enduire avec un peu d'huile la surface où la nourriture sera.
 - Sécher complètement la pièce avant de le ranger pour éviter les odeurs désagréables.
 - Il est conseillé de laisser la pièce hors du placard quelques jours à la fin de sécher l'intérieur.
-

Regás

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