





# Experience the look of cast-iron, with a fraction of the weight.

AluChef professional lightweight cast aluminium cookware is designed for busy commercial kitchens and high-volume catering services.

Designed for busy kitchens of all types, AluChef cookware weighs only a quarter to a third of traditional cast iron casseroles.

AluChef cookware features a **ceramic interior coating** that's free from PFAS, PTFE, and other harmful chemicals, ensuring it's safe for your food – certified for professional kitchens prioritising healthy cooking.

With its tough ceramic coating, AluChef cookware offers outstanding scratch- and stain-resistance, providing excellent non-stick performance that reduces the need for added oils or fats, making cooking and cleaning easier.

Additionally, the **AluShield Exterior Coating** is crafted to withstand sustained temperatures of up to **320°C**, maintaining its structural integrity and safety even during the most demanding cooking methods—such as stir-frying, searing, and deep-frying—without cracking, decomposing, or releasing hazardous emissions.





## **GASTRONORM GN1/1**

## Your Professional Buffet Made Easy

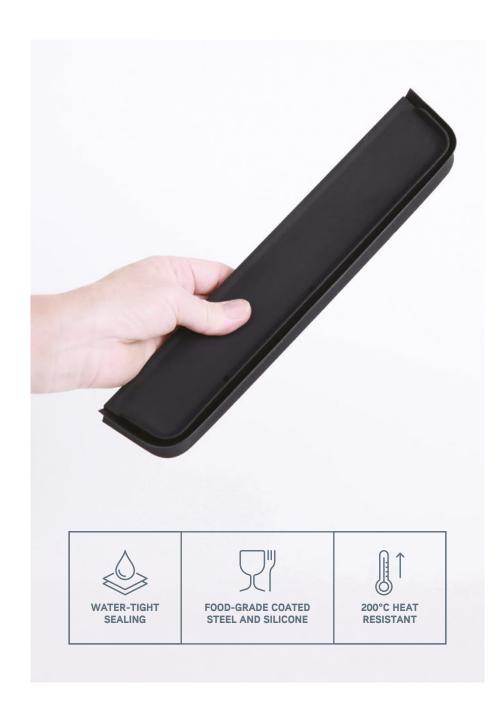
Designed for professional buffets, the AluChef Gastronorm GN1/1 lightweight cast aluminium pan is the ideal catering solution.

Its **ceramic interior coating**, free from PFAS and PTFE, guarantees effortless cooking and easy cleaning.

Compatible with **induction** and **all other cooktop methods**, the Gastronorm GN1/1 pan is also **oven** and **dishwasher-safe**.

The AluChef Gastronorm range also includes the Gastronorm **Glass Lid** and the **Pan Divider**, offering nearly endless options for any catering setup.





### PAN DIVIDER

### For Multiple-choice Buffets

The AluChef Gastronorm GN1/1 Pan Divider is an innovative product.

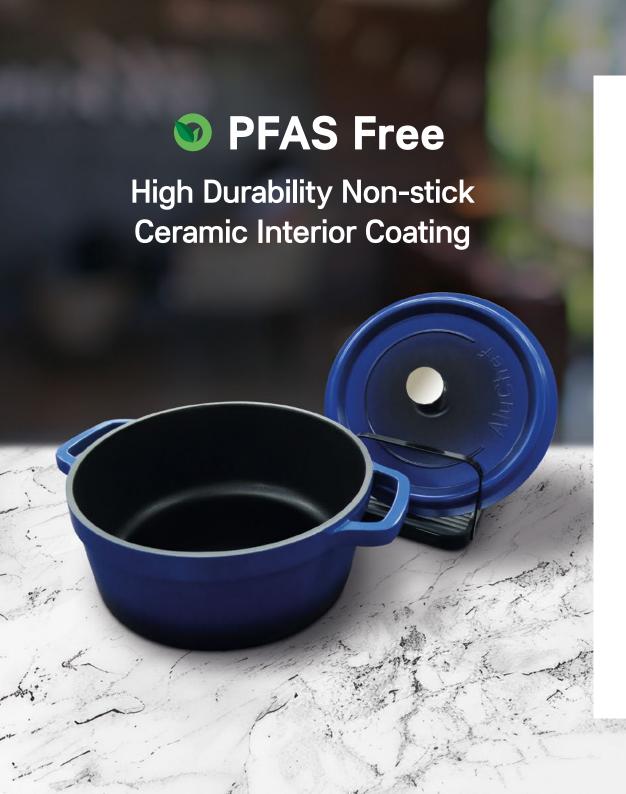
This pan divider is a removable, watertight separator designed specifically for the Gastronorm GN1/1 pan, providing maximum flexibility. It allows you to reduce buffet sizes or serve multiple items within the same AluChef GN1/1 pan.

You can fit several pan dividers into the AluChef GN1/1 pan, making it perfect for corporate catering, canapés, and smaller buffets.

Available in only one size, the AluChef combination offers excellent space efficiency in the back of house.

Made from food-grade coated steel and silicone, the AluChef GN1/1 Pan Divider can withstand temperatures up to 200°C and is dishwasher safe.





**Pure & Safe**: The ceramic interior is totally free from PFAS, PTFE, and other harmful chemicals, ensuring the highest level of food safety—certified for professional kitchens focused on health-conscious cooking.

**Superior Non-Stick** Performance: Easily releases even delicate foods (e.g., eggs, fish) without sticking, minimising the need for added oils or fats and simplifying cooking and cleaning tasks.

**Resistant & Durable**: The robust ceramic layer is highly scratch- and stain-resistant, supporting intensive daily use while maintaining an attractive, functional finish.

**Easy to Clean**: An ultra-smooth ceramic surface means clean-ups are fast and efficient, reducing turnaround time between dishes.

**Eco-Conscious**: Manufactured with lower environmental impact than traditional non-stick coatings, supporting sustainability goals in commercial kitchens.

**Best-in-Market Heat Performance**: Designed to withstand sustained temperatures up to 320°C, this coating maintains structural integrity and safety during the most demanding cooking methods—such as stir-frying, searing, and deep-frying—with no cracking, decomposition, or hazardous emissions.

**Superior Non-Stick Results**: Utilises an advanced silicone matrix for top-tier food release, meaning less oil is needed, food residue is minimised, and kitchen staff benefit from quicker clean-up.

**Exceptional Durability**: Specifically engineered for continuous, high-frequency use in commercial kitchens, this coating resists damage from salts, spices, oils, and detergents—safeguarding appearance and non-stick performance through repeated cycles.

**Comprehensive Substrate Protection**: Forms a superior barrier over aluminum cookware, offering lasting protection against corrosion and oxidation, and thereby extending the life of the equipment.



## LIGHTWEIGHT

## Never Struggle with Heavy Cookware Again

Designed for practicality and safety, AluChef cast aluminium cookware is ideal for preparing and transporting food in any kitchen or buffet setting. Its lightweight design makes it highly versatile and easy to handle.

Much lighter than steel and cast iron alternatives, AluChef cookware provides exceptional functionality without sacrificing performance.



<sup>\*</sup>Weight in kg 28cm casserole with lid



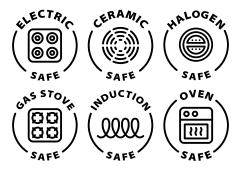


## **VERSATILITY**

## From Stove-top to Oven with Ease

AluChef cookware features a **6.8 mm** thick aluminium body, ensuring quick, even cooking on all heat sources, including induction.

It's designed to handle everything from stovetop to oven with ease. The non-stick ceramic interior coating provides excellent performance, abrasion resistance, and long-lasting durability.



## **MINIATURE**

## AluChef Single-serve Casserole Pots

AluChef miniature casserole pots provide a stylish way to serve a variety of dishes, from baked eggs at breakfast to garlic prawns, soups, potato gratin, or jus.

They are ideal for individual portions at buffets or catered events.

Constructed from high-quality cast aluminium with a durable non-stick surface and silicone enamel coating, these mini pots are available in a range of colours.

Note: AluChef miniature casserole pots are NOT SUITABLE FOR INDUCTION COOKTOPS.



## **ACCESSORIES**

## Bespoke Accessories for Professional Cooking

AluChef cookware is backed by custom tools and gadgets made specifically for our cookware range, helping you create memorable meals easily and safely.

#### Our accessories range:

- Gastronorm GN1/1 Glass Lid
- · Gastronorm GN1/1 Pan Divider
- Lid/Spoon Holders
- Silicone Pot Handles Grip
- · Silicone Lid Handle Grip
- · Silicone Trivet Round
- Gold Knobs





#### **Round Casserole Pots**

16Ø cm - 1,3 L











**Round Casserole Pots** 

20Ø cm - 2,5 L











**Round Casserole Pots** 

24Ø cm - 4,5 L











**Round Casserole Pots** 

28Ø cm - 7,0 L











AP-2800-11

4

#### **Oval Casserole Pots**

35 x 29 cm - 8,1 L











AP-3529-04 AP-3529-05

AP-3529-08

AP-3529-11

AP-3529-12

#### **Gastronorm Pans GN1/1**

53 x 32.5 cm - 7,9 L







AP-GN1-04

AP-GN1-05

AP-GN1-08





AP-GN1-11

AP-GN1-12

#### **Miniatures**

11Ø cm - 0,36 L











AP-1100-04

AP-1100-05

AP-1100-11

AP-1100-12

#### **Shallow Square Casserole Pots**

28 x 28 cm - 5,6 L



AP-2828-04



AP-2828-08



AP-2828-11



AP-2828-12

#### **Shallow Round Casserole Pots**

32Ø cm - 6,0 L



AP-3200-04



AP-3200-05



AP-3200-08



AP-3200-11

#### **Shallow Round Casserole Pots**

40Ø cm - 10,6 L



AP-4000-11

#### **Accessories**

Gastronorm GN1/1 Glass Lid

51 x 31.3 cm / AP-GN1-LID









Gastronorm GN1/1 Pan Divider

29 x 5.5 cm / AP-ACC-DIVIDER





Silicone Lid Handle Grip 10 pieces / 4.2Ø cm / AP-ACC-LHG





Lid/Spoon Holder

20 x 14 x 10H cm / AP-ACC-HOLDER-LARGE 10 x 10 x 15H cm / AP-ACC-HOLDER-SMALL





Silicone Trivet
18Ø cm / AP-ACC-TRIVET

Aucres

Gold Knob for Glass Lid Gold Knob for Solid Lid
AP-SP-G-GLASS AP-SP-G-SOLID





Notes		



aluchef.com