

Catalogue
2021

**A FEELING OF HOME –
SINCE 100 YEARS!**



100

since 1921 

Berndes[®]

QUALITY MAKES THE DIFFERENCE. SINCE 1921.



A year to celebrate!

100 years, or a century – a very special anniversary that I and the entire team are particularly pleased to be a part of and at the same time lay the foundation for many more successful years to come.

For us, the exciting journey through the world of culinary arts began when Heinrich Berndes developed his first kitchen utensils in 1921 – driven by the most diverse demands in both amateur and professional kitchens. Inspired by the eating habits and cooking trends of each decade, we have been motivated by our commitment to creating reliable tools for one of the most enjoyable activities in the world: COOKING!

We have worked tirelessly on developing our products. After several experiments looking at coatings, BERNDES was ultimately able to revolutionise the cookware market in 1976: the first non-stick cast aluminium cookware was created and with it a classic, the BONANZA® pan with its characteristic wooden handle. We also developed the first coloured pots that enhance your kitchen alongside colourful culinary ingredients. **Last year, we were again able to influence the market in a sustainable way and were the first with “green”, certified pots & pans, made from recycled aluminium cans.**

And today? We can hardly believe it ourselves: a century of BERNDES! 100 years of cooking pleasure for every demographic group, innovative solutions for every requirement and a wide range of kitchen tools for every budget. We have emerged stronger than ever from the ups and downs of the past few years, knowing that our customers always support us and continue to help us evolve.

The question that is particularly motivating us in this anniversary year is: how do we develop cookware that is created responsibly in harmony with the environment? Across the entire BERNDES range, we now focus on sustainable production that uses natural resources in a very conscious way. In this way, we produce sustainable products that have a long life and provide many years of use as a result of their solid workmanship. We are equally proud of our sustainable ideas. These have become kitchen tools that are still real classics for many people today. Therefore, sustainability is something that truly matters to us. In both, our products and in our day-to-day activity, trust, quality and commitment are the hallmarks of our work. At BERNDES, this means that sustainability is largely automatic – thanks to our focus on the wishes of our customers, our enthusiasm for natural pleasures and passion for the future.

Yours



Olaf Cordes,
Managing Director

Catalogue 2021

Our Products

100 years of BERNDES. 100 years of cooking experience. This is primarily reflected in our products. This is possible because our close relationship with our customers means that we are well aware of the requirements of professional chefs, hobby chefs and cooking beginners. That is our BERNDES products have been designed to meet the individual challenges that our customers face in the kitchen every day. In our anniversary year, we are proud to present new, innovative products that have moved with the times just like we have and more than satisfy current needs.





20



46

b.green

S. 14 100 % recycled aluminium cans.

**ALU RECYCLED INDUCTION
ALU RECYCLED OVEN**

Classics

S. 20 for the love of timeless quality.

**BONANZA® INDUCTION
TITANIUM SPECIAL EDITION**

Pro

S. 28 for the most discerning.

**VARIO CLICK INDUCTION
TRICION RESIST
B.DOUBLE
MILLESIMA
EDITION 100**

Allrounder

S. 44 for any and all needs.

**BALANCE® INDUCTION ENDURO
BALANCE® INDUCTION B.NATURE
INJOY® SPECIAL EDITION**

Starter

S. 54 for culinary beginners.

**ALU INDUCTION
ALU INDUCTION B.NATURE**

Specials

S. 60 for specific purposes.

**ROASTING DISHES
CRÊPE PANS**

Accessories

S. 66 for quality in every detail.

**COOKING UTENSILS
GLASS LID**



100 years of BERNDES

A century of quality and dedication

What a reason to celebrate: in 1921, Heinrich Berndes founded his company in Arnsberg, Germany, to manufacture kitchen utensils. Long ago, you might think. So we are even more delighted that this once small company has continued to be synonymous with innovative and high-quality cookware for an entire century now.

At BERNDES, we don't just want to celebrate this year, we want to look back together: how many generations of cooks have whipped up tasty, creative and healthy dishes with our products? Which product innovations and series have found their way from our company into kitchens around the world in past decades? Which traditions do we adhere to in the development of robust kitchen aids for the demands of the 21st century?

The wine of the century, the event of the century ... 100 years is always a benchmark which the extraordinary is measured. It's also a time when we take stock: whether our focus on current trends and consumer demands has worked, whether our passion for cooking has shaped our products, and whether our belief in quality has impressed our customers. Then, it's a time to look ahead. After all, the anniversary not only marks the end of a first major chapter in the BERNDES success story, but also the beginning of another 100 years of BERNDES. And with it, another 100 years of know-how, tradition and quality. Celebrate with us!



1921-2021







Sustainability in action

Our green promise

When we claim that nothing but green goes into our pots, we don't first think of broccoli or spinach. In times when more and more people demand healthy and ecologically correct goods, environmentally conscious production is more than just a matter of course. At BERNDES, this belief not only flows into product lines such as b.green or b.nature, which are developed according to specific sustainability criteria. It also shapes our thinking and everyday life in the company and therefore every single stage of our work – and has done from the very beginning of our company's history.



What does responsible production really mean? We pay attention to the selection of natural, pollutant-free materials and take care to minimise the use of resources wherever possible. We do this by making products from recycled materials, keeping packaging materials to a minimum and avoiding the use of composites to maximise recyclability. Using QR codes is effective at enabling us to reduce printed products. In order to avoid long transportation journeys, we produce our pots and pans where they are really needed.

We are particularly pleased that BERNDES intentionally chooses high-quality materials and solid workmanship, which means that our products not only have the potential to become your favourite helper in the kitchen, but will also be used for many, many years to come thanks to their exceptional durability. And that is excellent – for the chef and the environment alike.



A path of good ideas

With our 100-year history, we can talk about real BERNDES tradition with a clear conscience. The brand has been shaped by the many small and large innovations that make our products true classics and have a lasting impact on markets and needs. A path of good ideas that also always points BERNDES towards the future – with contemporary design, new technology, refined cooking methods and changing eating habits in mind.



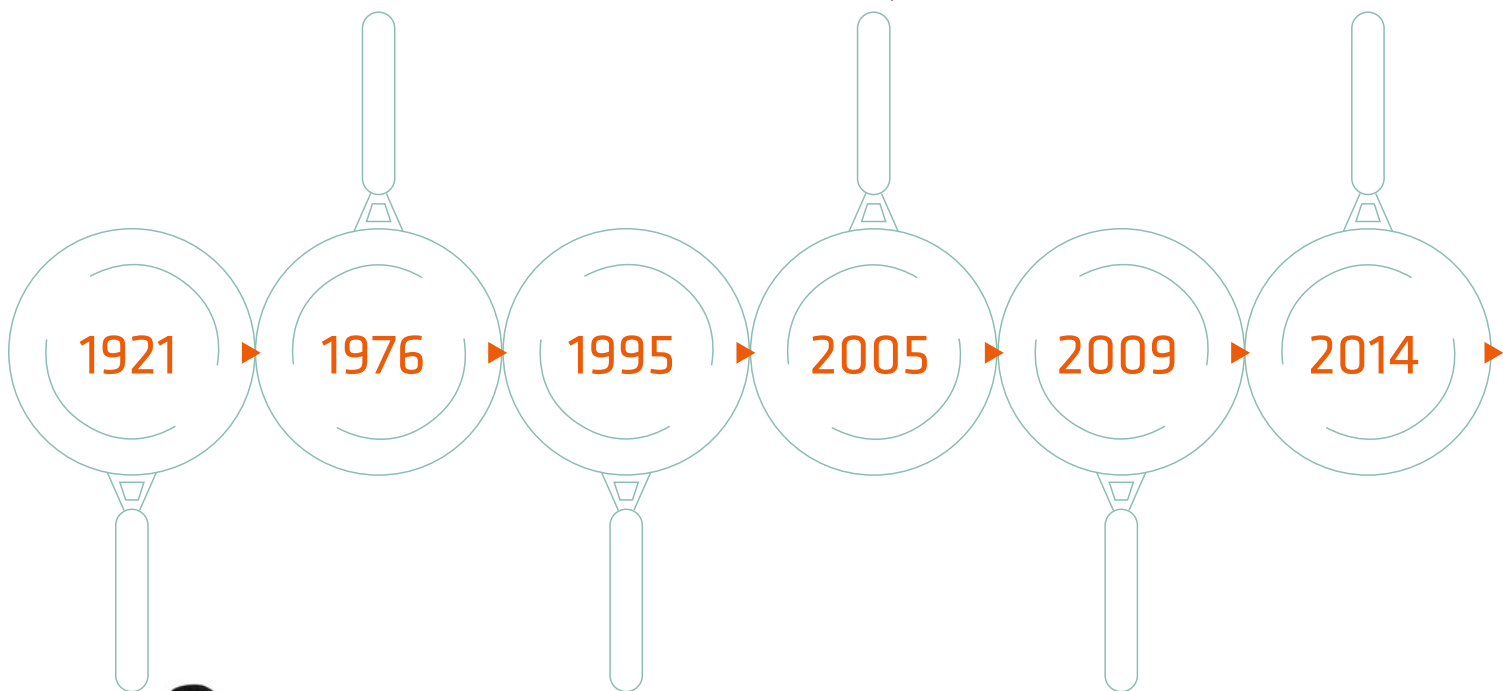
Cast aluminium BONANZA® pan with non-stick coating.



VARIO CLICK – the durable and secure removable handle system.



Introduction of the multifunctional cookware range b.double.



Heinrich Berndes establishes BERNDES.



Introduction of the ColorCAST® coloured cookware series.



Patented induction technology for cast aluminium.



german
brand
award
17
winner



german
brand
award
18
winner

German Brand Award
Winner 2017 + 2018



ALU RECYCLED INDUCTION
made of 100 % recycled
aluminium cans.

For the next
100 years ...

2016

2017

2018

2019

2021

2022



40 years BONANZA®:
now available with
induction compatibility.

b.nature



Naturally robust
Quartz coating



100 years BERNDES



Kitchen becomes trendy

The rediscovery of the wooden spoon



Good times for the frying pan and wooden spoon. The restrictions of the past year have had a happy side effect: people have started to discover a new relationship with themselves and their homes. No longer constantly on the road, many of us have spent the last few months mostly at home, within our own four walls and with our families. With this regained time, we have been able to focus on the essentials. To read a good book. To shop at our local farm shop. To focus on doing things ourselves.

With a return to cooking, the kitchen has become the new centre of life in many places. This is where people experiment and try out new dishes with children and partners, tell stories and laugh together. Fresh ingredients, exciting recipe tips and a little mindfulness when slicing, stirring and sizzling are as much a part of it as cleverly thought-out and robustly made cooking utensils.

At BERNDES, we welcome this development and want to support chefs of all ages in this country with our products for the long-term in a sustainable way. We value high-quality materials and solid workmanship, function, sustainability and regionality. After all, we have long been convinced that cooking means home.



b.nature - b.green

Cook naturally

An environmentally conscious and healthy lifestyle is more than just a trend today: more and more people are opting for fresh organic food and are also paying attention to sustainability when cooking – from the conservation of resources to natural materials and waste disposal. For the sake of nature and the future.

For us at BERNDES, sustainability is not just a marketing term, but an attitude. With b.green, we set standards in terms of product sustainability. When producing our cookware we use secondary aluminium as standard – our Alu Recycled Induction series uses 100 % recycled aluminium cans or containers. We reduce packaging material, dispense completely with composites and enable energy-efficient cooking and frying through optimal heat conduction. The b.nature coating is made of quartz, a naturally robust material, also guarantees an aroma-neutral, unadulterated taste, 100 % free of harmful substances like PFOA, Nickel or heavy metal. And can be fully recycled at the end of its life. For a small ecological footprint with maximum enjoyment.





It takes **100** years for a can to decay

 **43** cans = **1** pan Ø 28 cm



What makes b.green:
<https://go.berndes.com/bggreen>







Frying pan (PU 4)

24 0005440120
Ø 20 cm H 4.4 cm

34 0005440124
Ø 24 cm H 4.8 cm

43 0005440128
Ø 28 cm H 5.2 cm

49 0005440130
Ø 30 cm H 5.4 cm



Sauté pan with glass lid (PU 1)

43 0015441342
Ø 24 cm H 5.5 cm
3.1 litres

Sauté pan with second handle and glass lid (PU 1)

61 0015445411
Ø 28 cm H 6.5 cm
3.5 litres



Serving pan with glass lid (PU 1)

61 0015446106
Ø 28 cm H 6.5 cm
3.5 litres



Crêpe pan (PU 4)

34 0005443325
Ø 25 cm H 7.6 cm



Wok pan (PU 4)

52 0005444328
Ø 28 cm H 7.5 cm
3.6 litres

58 0005444330
Ø 30 cm H 9 cm
4.7 litres



Cooking pot with glass lid (PU 1)

46 0015444502
Ø 20 cm H 9.6 cm
2.5 litres

64 0015442052
Ø 24 cm H 11.6 cm
4.5 litres



Saucepan (PU 4)

29 0005440516
Ø 16 cm H 7.6 cm
1.4 litres



induction



gas



electric



glass ceramics



halogen



safety glass



b.nature

Material	Made of 100 % recycled aluminium cans
Bottom	Ferromagnetic induction mesh bottom with black coating for protection against oxidation
Coating	Sustainable b.nature quartz coating with long-term non-stick effect, extremely resistant and extremely heat-proof up to 400 °C / 750 °F; 100% free of PFOA and nickel
Side / long handles	Ergonomic design plastic handles for a comfortable handling incl. double screw connection for more safety (prevents loose handles)
Lid	Glass lid with steam hole and silicone seal to prevent rattling
Heat sources	Gas, electric, glass ceramics, halogen, induction



4 JAHRE
GARANTIE
years warranty

b.green

**Alu Recycled
Oven**

NEW

100 % recycled aluminium
from cans, high quality,
food safe

High performance
coating with long-term
non-stick properties,
for perfect baking.





Quiche and tarte pan (PU 4)

16 0009121930
Ø 30 cm



Oven tray (PU 4)

15 0009125924
24 x 20 cm

19 0009125929
29 x 25 cm

31 0009125937
37 x 33 m



Loaf pan (PU 4)

20 0009122027
27 cm



Heart-shaped baking mould (PU 4)

10 0009120424
24 cm



Pizza tray (PU 4)

18 0009126133
Ø 33 cm



Mini-tartelettes set (PU 4)

8 0009129611
Ø 11 cm



oven



dishwasher



Material 100% recycled aluminium cans, fast and even heat distribution

Coating **Non-stick coating** for perfect baking results, silver-grey outside coating for easy-cleaning, 100% PFOA-free

Heat sources Suitable for temperatures up to 230° degrees



* exact number of cans is not final yet.

Classics

Design feature: Timelessly valuable

Creativity is a current trend in the kitchen with recipes constantly being interpreted in new ways. Whether classic or creative – one thing remains: the BERNDES quality assurance. The CLASSIC category offers excellent cookware that has proved its worth for decades. This can be seen in the design. Timeless. Valuable. BERNDES.







True quality workmanship: the BONANZA® wooden handles made from Sauerland ash wood are manufactured in a small wood turnery near Meschede and are particularly robust.



BONANZA® pan **A legend with style**

You see the word “Bonanza” and see in your mind’s eye: expansive prairie landscapes, a cowboy at the campfire. The Ponderosa ranch with horse, crackling flames, a juicy steak. Perhaps it was a scene from the cult Western series “Bonanza” that helped the BERNDES pan get its name more than 40 years ago. In the US series from the 1960s, the old values and the good always prevailed. Here it fitted perfectly into the picture: the robust pan with the characteristic wooden handle made from ash wood that has been produced in a small wood turnery in Sauerland for more than four decades.

Nothing is as constant as change. As well as western series, there are now cookery programmes, and orange-coloured kitchen tiles are retro. Trends pass but the BONANZA® pan stays. It will continue to prove its excellent worth in the future, too. And with style.



3-layer non-stick surface for low-fat cooking

Manufactured from Sauerland ash



Premium induction bottom or BERNDES CD bottom®



Material	High-quality cast aluminium
Bottom	Approx. 6-mm-thick, faced BERNDES CD-bottom® for optimal energy efficiency
Induction bottom	Approx. 6 mm premium induction , suitable for all hobs
Coating	3-layer non-stick surface for low-fat cooking and coated exterior for easy cleaning , 100 % PFOA-free
Side handles	Moulded, fully oven-safe
Long handles	Ergonomic handles manufactured from Sauerland ash
Lid	Domed glass lid , heat-resistant (up to 200 °C / 400 °F)
Heat sources	Gas, electric, glass ceramics, halogen, [induction]





Classics

Bonanza®



Frying pan (PU 4)

071052
0159230120
Ø 20 cm H 4.2 cm

071024
0159230124
Ø 24 cm H 4.5 cm

071028
0159230128
Ø 28 cm H 4.8 cm



Sauté pan (PU 4)

071065
0159236724
Ø 24 cm H 6.5 cm 2.4 litres

071069
0159236728
Ø 28 cm H 7.4 cm 3.8 litres



Grill pan (PU 4)

071031
0159231424
24 x 24 cm H 4.5 cm

071041
0159231428
28 x 28 cm H 4.8 cm



Saucepan with glass lid (PU 1)

075020
0059231152
Ø 18 cm H 8 cm 2.2 litres



Serving pan with glass lid and thermo grips (PU 1)

074049
0059236106
Ø 28 cm H 7.5 cm 3.8 litres



Cooking pot with glass lid and thermo grips (PU 1)

074437
0059231752
Ø 16 cm H 7.6 cm 1.25 litres

074022
0059234502
Ø 20 cm H 8.5 cm 2.3 litres

074026
0059232052
Ø 24 cm H 10.3 cm 4 litres

074030
0059232252
Ø 28 cm H 12.7 cm 6 litres



Veggi Wok® (PU 4)

071159
0159234328
Ø 28 cm H 9.5 cm 4 litres



Wok with glass lid and accessories (PU 1)

074982
0059236632
Ø 32 cm H 8.5 cm 5.5 litres



Classics

**Bonanza®
Induction**



Frying pan (PU 4)

071220
0159470120
Ø 20 cm H 4.2 cm

071224
0159470124
Ø 24 cm H 4.5 cm

071228
0159470128
Ø 28 cm H 4.8 cm



Sauté pan (PU 4)

071324
0159476724
Ø 24 cm H 6.5 cm 2.4 litres

071328
0159476728
Ø 28 cm H 7.4 cm 3.8 litres



Grill pan (PU 4)

071242
0159471424
24 x 24 cm H 4.5 cm

071282
0159471428
28 x 28 cm H 4.8 cm



Saucepan with glass lid (PU 1)

071208
0059471152
Ø 18 cm H 8 cm 1.7 litres



**Serving pan with glass lid
and thermo grips (PU 1)**

071285
0059476106
Ø 28 cm H 7.5 cm 3.8 litres



**Cooking pot with glass lid
and thermo grips (PU 1)**

071166
0059476305
Ø 16 cm H 7.6 cm 1.25 litres

071206
0059474502
Ø 20 cm H 8.5 cm 2.3 litres

071246
0059472052
Ø 24 cm H 10.3 cm 4 litres



Veggi Wok® (PU 4)

071284
0159474328
Ø 28 cm H 9.5 cm 4 litres



**Wok with glass lid
and accessories (PU 1)**

074983
0059476632
Ø 32 cm H 8.5 cm 5.5 litres

8 JAHRE GARANTIE
years warranty

Classics

Titanium Special Edition



Ø 32 cm sauté pan with extra handle

3-layer non-stick surface for low-fat cooking

Energy efficiency
BERNDES CD bottom®



gas



electric



glass ceramics



halogen



safety glass



oven



* according to EU regulation 2017/1000

Material	High-quality cast aluminium
Bottom	Approx. 6-mm-thick, faced BERNDES CD-bottom® for optimal energy efficiency
Coating	3-layer non-stick surface for low-fat cooking and coated exterior for easy cleaning , 100 % PFOA-free
Side handles	Moulded, fully oven-safe
Long handles	Ergonomic design with stainless steel plastic handles
Lid	Break and heat-resistant , tempered safety glass
Heat sources	Gas, electric, glass ceramics, halogen





Durable, intelligent distribution of materials and, therefore, energy-saving: This aluminium cookware really packs a punch. The particularly stable bottom heats up optimally, distributes the heat rapidly and thereby creates the best possible use of energy. The multi-layered non-stick characteristics mean that as well as preparing food gently, the pan is also easy to clean. With practical pouring rim for drip-free pouring.



Frying pan (PU 4)

095273
0159240124
Ø 24 cm H 4.5 cm

095277
0159240128
Ø 28 cm H 4.8 cm



Sauté pan (PU 4)

095373
0159246724
Ø 24 cm H 6.4 cm 2.4 litres

095377
0159246728
Ø 28 cm H 7.4 cm 3.8 litres

Sauté pan with second handle

095379
0159246732
Ø 32 cm H 8 cm 5 litres



Serving pan with glass lid and thermo grips (PU 1)

097549
0059246106
Ø 28 cm H 7.5 cm 3.8 litres

095592
0059246502
Ø 32 cm H 8.0 cm 5 litres





Pro

For ambitious cuisine

The PRO category offers exactly what sophisticated cooks demand: absolute reliability, great features and the best performance characteristics. The use of recycled secondary aluminium not only makes this collection highly sustainable, but also guarantees outstanding quality. This is because recycled aluminium can be reused without any loss of quality. Cookware in the PRO category convinces with its functionality, efficiency and durability. It's BERNDES professional quality that cooking specialists value so much.

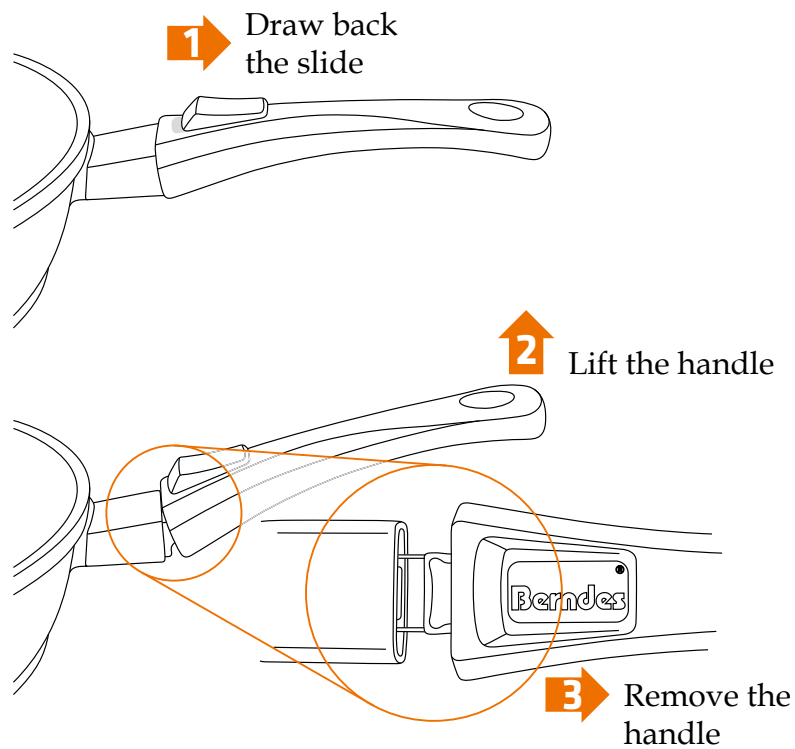




Pro

Vario Click Technology

After preparation in the pan, do you need to put the dish in the oven for au gratin? No problem! Thanks to the removable handle, it's no problem to use the pan in the oven. Without a handle, it also saves on space: Simply draw back the slide, lift the handle and remove it from the pan. Without a handle it's also easier to clean in the sink or store in the fridge.



8 JAHRE GARANTIE
years warranty

Pro

Vario Click Induction



induction



gas



electric



glass ceramics



halogen



safety glass



oven



More info!



Material	High-quality cast aluminium
Bottom	Approx. 6 mm premium induction , suitable for all hobs
Coating	Reinforced 3-layer non-stick coating surface for low-fat cooking, coated exterior for easy cleaning , 100 % PFOA-free!
Side handles	Moulded, fully oven-safe
Removable handles	Handle connection made of cast prevents twisting and save handling, stainless steel flame guard
Lid	Break- and heat-resistant , tempered safety glass
Heat sources	Gas, electric, glass ceramics, halogen, induction





Frying pan (PU 4)

031113
0159330120
Ø 20 cm H 4.2 cm

031115
0159330124
Ø 24 cm H 4.5 cm

031117
0159330128
Ø 28 cm H 4.8 cm

031119
0159330132
Ø 32 cm H 4.9 cm



Sauté pan (PU 4)

031125
0159336724
Ø 24 cm H 6.4 cm 2.4 litres

031127
0159336728
Ø 28 cm H 7.4 cm 3.8 litres

031129
0159336732
Ø 32 cm H 8 cm 5 litres



Grill pan (PU 4)

031198
0159331430
30 x 30 cm H 5.2 cm



Serving pan with glass lid and thermo grips (PU 1)

031165
0059335401
Ø 24 cm H 5.2 cm 2.4 litres

031167
0059336106
Ø 28 cm H 7.5 cm 3.8 litres

031169
0059336502
Ø 32 cm H 8 cm 5 litres



Cooking pot with glass lid and thermo grips (PU 1)

031141
0059336305
Ø 16 cm H 8.1 cm 1.25 litres

031143
0059334502
Ø 20 cm H 8.7 cm 2.3 litres

031145
0059332052
Ø 24 cm H 10.5 cm 4 litres



Stock pot with glass lid and thermo grips (PU 1)

031185
0059335166
Ø 24 cm H 17.5 cm 6.5 litres

031187
0059335170
Ø 28 cm H 19.8 cm 10 litres



Saucepan with glass lid (PU 1)

031151
0059331752
Ø 16 cm H 7.2 cm 1.25 litres



Wok with glass lid and accessories (PU 1)

031139
0059336632
Ø 32 cm H 8.5 cm 5.5 litres







Tricion Resist

The professional among frying pans

Our goal: to design a frying pan for everyone that meets the high demands of both professional and ambitious amateur chefs – perfect heat distribution, extremely durable, first-class handling. The BERNDES developers are highly motivated, because they know from experience that innovation grows with every challenge. This is how our Tricion Resist frying pan was created.

Its unique 3-layer construction (stainless steel, aluminium, stainless steel) guarantees extremely fast heating, good heat distribution and a long working life, even when frying at the highest temperatures. The heat-insulated stainless steel handle makes it easy to handle and safe. The specially developed 3D stainless steel protective grid ensures a resistant non-stick coating of the usual high BERNDES quality, so that even metal kitchen utensils won't scratch the surface. We have also equipped the pan with an Easy Oil Flow System so that oil can be optimally distributed. For a balanced frying result and intense flavour.

A professional pan that's a bit of a diva? Not at all. Our Tricion Resist is suitable for all types of hobs and can even be used in the oven. A not quite everyday pan for everyone and every day at a fair price.

8 JAHRE GARANTIE
years warranty

Pro

Tricion Resist

NEW



induction



gas



electric



glass ceramics



halogen



safety glass



metal



oven



* according to EU regulation 2017/1000

More info!



Material	Multilayer material: stainless steel aluminium stainless steel, perfect & fast heat distribution for frying at high temperatures
Bottom	Stable stainless steel bottom due to multi-layer structure
Coatin	Non-stick coating with innovative protection grid and „ easy oil flow system “ for perfect oil distribution, use of metal kitchen helpers possible
Long handles	Well-designed stainless steel handle in double-revited version
Lid	Glass lid made of break-resistant safety glass
Heat sources	Gas, electric, glass ceramics, halogen and induction
Oven	Unrestricted use in the oven (up to 250 °C)





Frying pan (PU 4)

- 099207
A00B190120
Ø 20 cm H 4.2 cm 1.1 litres
- 099208
A00B190124
Ø 24 cm H 4.2 cm 2.1 litres
- 099209
A00B190128
Ø 28 cm H 5.5 cm 3.4 litres
- 099210
A00B190132
Ø 32 cm H 5.5 cm 4.2 litres



Sauté pan with glass lid (PU 4)

- 099211
A01B196101
Ø 28 cm H 7.3 cm 5.5 litres



Serving pan with glass lid (PU 4)

- 099212
A01B196106
Ø 28 cm H 7.3 cm 5.5 litres



Cooking pot with glass lid (PU 4)

- 099213
A01B194502
Ø 20 cm H 13 cm 3.9 litres
- 099214
A01B192052
Ø 24 cm H 17.8 cm 7.5 litres



Milk pot (PU 4)

- 099217
A00B190914
Ø 14 cm 1.9 litres



Saucepan with glass lid (PU 4)

- 099216
A01B191752
Ø 16 cm 1.8 litres



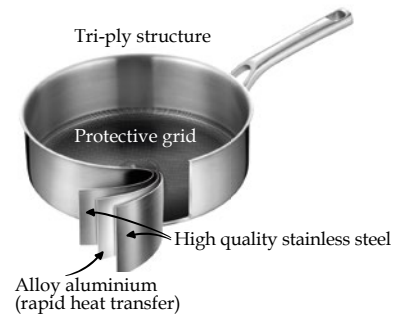
Wok pan with glass lid (PU 2)

- 099218
A01B196709
Ø 26 cm 3.4 litres



Wok with glass lid (PU 2)

- 099219
A01B196632
Ø 32 cm 5.7 litres





b.double round cookware set, 3-piece (PU 1)

035100 0021957959

An all-round cookware: Braising, frying, baking bread or just cooking.

Cooking pot

Ø 24 cm H 9.8 cm 4.1 litres

Serving pan

Ø 24 cm H 6.1 cm 2.5 litres

Combined as roasting dish

Ø 24 cm H 15.5 cm 6.6 litres



Material	Extremely durable, high-quality cast aluminium
Bottom	Solid, approx. 6-mm-thick special, induction-compatible bottom for rapid heating and optimal energy efficiency
Coating	100 % PFOA-free, 3-coat, reinforced, non-stick surface for low-fat cooking and easy cleaning
Handles	Moulded, fully oven-safe ; intuitive handle system for easy attachment of both parts
Lid	Glass lid with silicone seal to prevent rattling and protect the cookware's edges
Heat sources	Gas, electric, glass ceramics, halogen, induction



One Set

Many Possibilities!

A creamy soup today, tomorrow a juicy roast, the day after tomorrow some delicious winter vegetables – whether it is frying, roasting, stewing or even baking, the b.double round offers numerous possibilities for creative cuisine. And the best thing: This multi-functional set is 100% ovenproof. You can pre-roast meat, fish and vegetables on the stove and then finish cooking them in the oven.



The b.double round is also perfect for baking bread.



Product video:



www.b-double.com



NEW



4-piece cookware set (PU 1)

- 066105
- Cooking pot with glass lid
 - Ø 16 cm H 9.8 cm 1.9 litres
 - Ø 20 cm H 11.8 cm 3.7 litres
 - Ø 24 cm H 13.6 cm 5.2 litres
- Stieltopf
 - Ø 16 cm H 7.9 cm 1.5 litres



induction



gas



electric



glass ceramics



halogen



safety glass



* according to EU regulation 2017/1000

Material	High-quality stainless steel, mirror-polished
Bottom	Induction ^{plus} capsule bottom with perfect, fast heat distribution on all types of stove, stable design
Handles	Welded-on handles in linear design, stays cool during cooking
Lid	Glass lid made of break-resistant safety glass with stainless steel rim and stainless steel knob
Heat sources	Gas, electric, glass ceramics, halogen, induction





Edition 100

Competence in cookware

To mark our 100th anniversary, we are launching our Edition 100 series, which reflects BERNDES values: reliability, competence and sustainability. This cast aluminium cookware stores the heat where it is needed and distributes it to the right places. The coating will therefore be GenX-free. This means we are more than living up to our sustainability commitment: we can now even guarantee that no harmful substances are used in the entire manufacturing process and therefore will not reach our customers, meaning you can perform the greatest miracles in your kitchen without any worries and concentrate fully on cooking.



NEW



induction



gas



electric



glass ceramics



halogen



safety glass



oven



* according to EU regulation 2017/1000

Material	High-quality cast aluminium in high material thickness for efficient heat distribution and storage
Bottom	Approx. 6 mm premium induction bottom, optimised for multi-zone induction hobs, suitable for all types of stove
Coating	Mineral-reinforced, 3-layer non-stick coating, 100%PFOA-free, ideal for low-fat frying, easy to clean
Side handles	Moulded, fully oven-save
Long handles	Solid plastic handle with stainless steel end cap
Lid	Domed glass lid, heat-resistant (up to 160 °C / 320 °F)
Heat sources	Gas, electric, glass ceramics, halogen, induction





Frying pan (PU 4)

031613
A00B200120
Ø 20 cm H 4 cm

031615
A00B200124
Ø 24 cm H 4.5 cm

031617
A00B200128
Ø 28 cm H 5 cm

031619
A00B200132
Ø 32 cm H 5.5 cm



Sauté pan (PU 4)

031625
A00B206724
Ø 24 cm H 6 cm 2 litres

031627
A00B206728
Ø 28 cm H 7.5 cm 3.6 litres



Grill pan (PU 4)

031698
A00B201428
28 x 28 cm H 4 cm



Serving pan with glass lid and silicone thermo grips (PU 4)

031667
A01B206106
Ø 28 cm H 7.5 cm 3.6 litres



Cooking pot with glass lid and thermo silicone grips (PU 4)

031643
A01B204502
Ø 20 cm H 12.5 cm 3.2 litres

031645
A01B202052
Ø 24 cm H 13.5 cm 5 litres



Saucepan with glass lid (PU 4)

031649
A01B201752
Ø 16 cm H 8 cm 1.1 litres



Wok pan (PU 4)

031682
A00B204328
Ø 28 cm H 8.5 cm 3.3 litres



Allrounder

Handles any challenge

Flexibility, speed and new requirements are being placed on our food in our everyday lives. We have therefore developed cookware that can easily meet any challenge. The ALLROUNDERS score extra points with their versatile applications for use and a fair price-performance ratio.







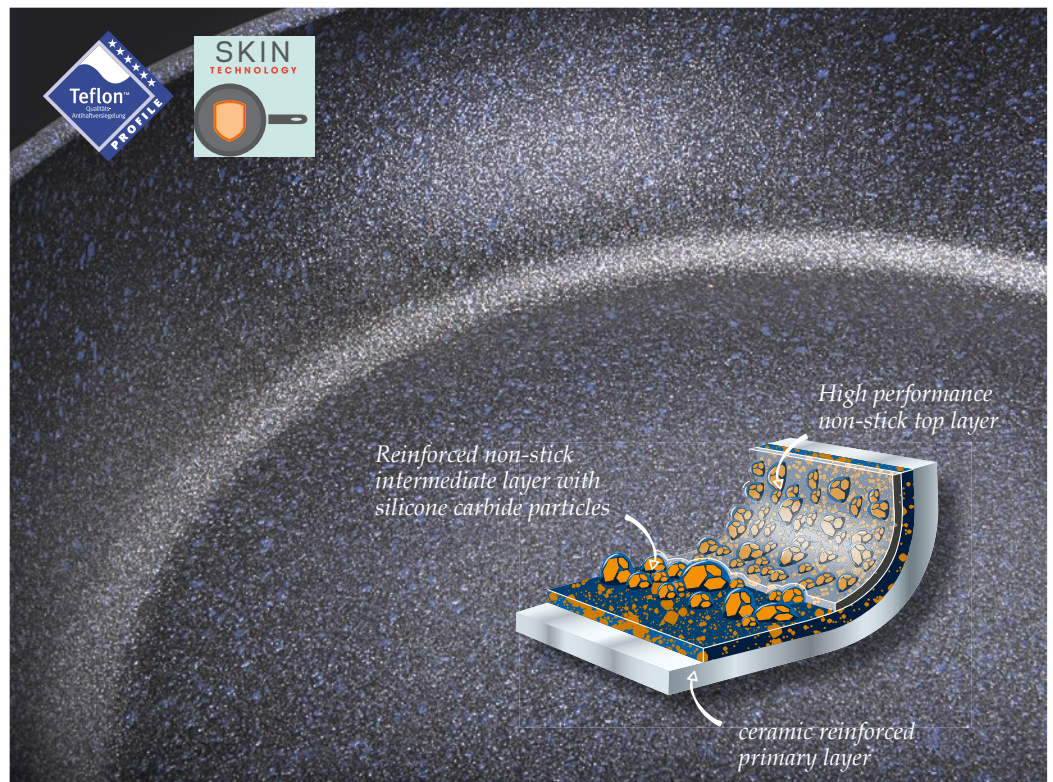
Balance® Induction Enduro

When the chips are down

Innovation from the kitchen at BERNDES: The patented non-stick coating with a totally resilient surface sets new standards in terms of durability and robustness. Extremely hard silicone particles lend the coating its typically coarse structure which doesn't only score points with its long-lasting non-stick effect but also through its great resilience to scratches, abrasion and corrosion. Perfect when things get tough at the stove; also when using metal kitchen utensils.

The name "Enduro" is derived from the latin word "durare" (= toughen, harden), as well as the english word "endurance".

True to its name: the series scores with unrivaled toughness and extreme durability.



4 JAHRE GARANTIE
years warranty

Allrounder
Balance® Induction
Enduro

New 3-layer premium non-stick coating with high scratch-resistance



Ergonomic handle for comfortable handling, now with double screw connection

Patented stainless-steel induction bottom, approx. 4.5 mm



induction



gas



electric



glass ceramics



halogen



safety glass



* according to EU regulation 2017/1000

Material	Forged aluminium in cast look
Bottom	Approx. 4.5-mm-thick, stainless-steel induction bottom
Coating	3-layer Teflon™ Profile premium non-stick coating with highest scratch resistance and longer durability
Handles	Ergonomic design handles with soft-touch for comfortable handling incl. double screw connection for more safety (prevents loose handles)
Lid	Glass lid with steam hole and silicone seal to prevent rattling
Heat sources	Gas, electric, glass ceramics, halogen, induction





Frying pan (PU 4)

0009880120
 Ø 20 cm H 4.4 cm

0009880124
 Ø 24 cm H 4.8 cm

0009880128
 Ø 28 cm H 5.5 cm

0009880130
 Ø 30 cm H 5.6 cm



Sauté pan (PU 4)

0119880128
 Ø 28 cm H 6.2 cm 3 litres

TESTMAGAZIN - URTEIL
 Bonnes Balance® Induktion-Erden,
 Schmorpanne 28 cm Artikelnr. 0119880128
GU7 90,0 %
 11 von 14 bewerteten Personen (28 cm)
 Total-B: 4,6 sehr gut, 4,4 gut
 www.testmagazin.de Markt: 02/2018



Grill pan (PU 4)

0009881428
 28 x 28 cm H 4.6 cm



Serving pan with glass lid (PU 1)

0019886106
 Ø 28 cm H 7.7 cm 4 litres



Saucepan with glass lid (PU 1)

0019881752
 Ø 16 cm H 7.9 cm 1.4 litres



Cooking pot with glass lid (PU 1)

0019884502
 Ø 20 cm H 9.9 cm 2.5 litres

0019882052
 Ø 24 cm H 11.8 cm 4.5 litres



4-piece cookware set (PU 1)

0019886287

Cooking pot with glass lid
 Ø 20 cm H 9.9 cm 2.5 litres
 Ø 24 cm H 11.8 cm 4.5 litres

Saucepan with glass lid
 Ø 16 cm H 7.9 cm 1.4 litres

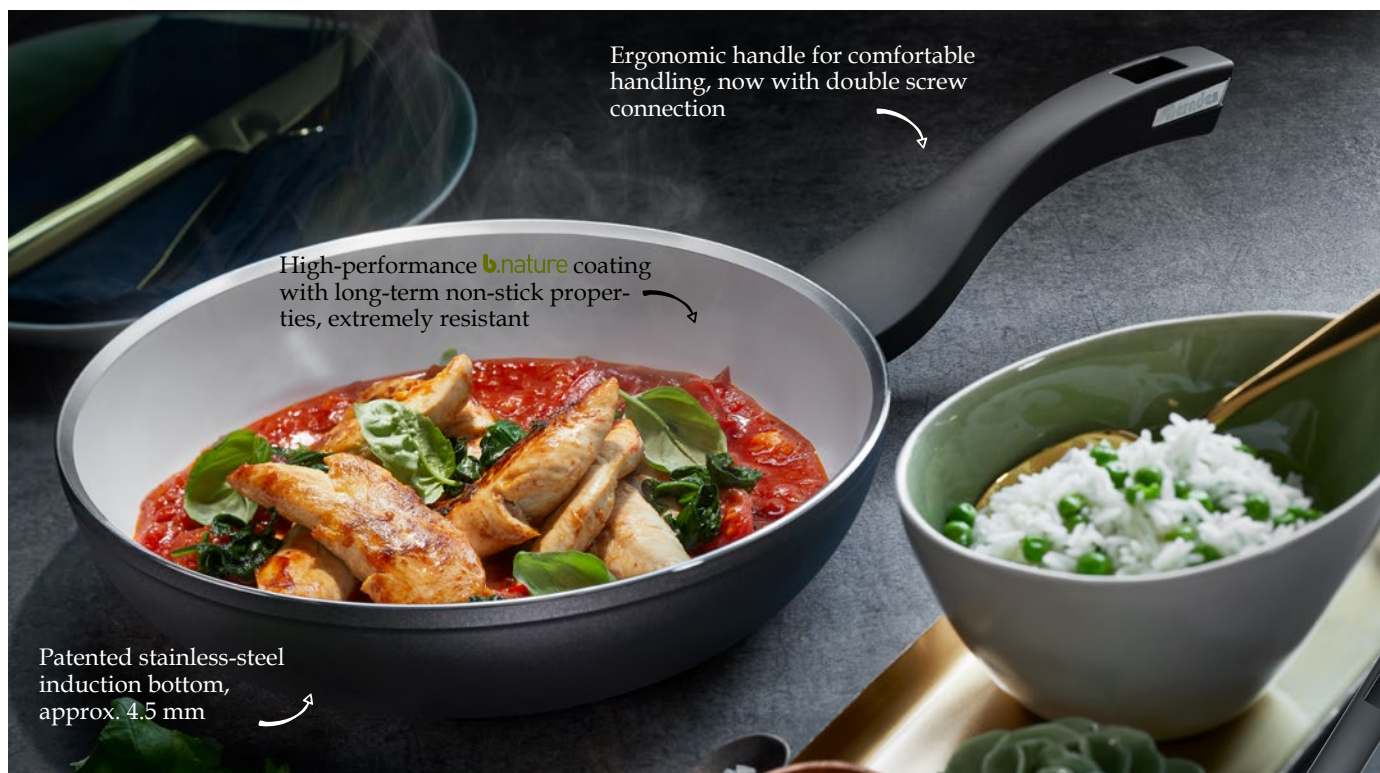
Frying pan
 Ø 24 cm H 4.8 cm



4 JAHRE GARANTIE
years warranty

Allrounder

Balance® Induction
b.nature



induction



gas



electric



glass ceramics



halogen



safety glass



* according to EU regulation 2017/1000

b.nature

Material	Forged aluminium in cast look
Bottom	Approx. 4.5-mm-thick, stainless-steel induction bottom
Coating	Sustainable b.nature quartz coating with long-term non-stick effect, extremely resistant and extremely heat-proof up to 400 °C / 750 °F; 100% free of PFOA and nickel
Handles	Ergonomic design handles for comfortable handling incl. double screw connection for more safety (prevents loose handles)
Lid	Glass lid with steam hole and silicone seal to prevent rattling
Heat sources	Gas, electric, glass ceramics, halogen, induction





Universal pan (PU 4)

0009800120
 Ø 20 cm H 5.3 cm 1.4 litres

0009800124
 Ø 24 cm H 5.7 cm 2.1 litres

0009800128
 Ø 28 cm H 6.1 cm 3 litres



Serving pan with glass lid (PU 1)

0019806106
 Ø 28 cm H 7.7 cm 4 litres



Saucepan with glass lid (PU 1)

0019801752
 Ø 16 cm H 7.9 cm 1.4 litres



Cooking pot with glass lid (PU 1)

0019804502
 Ø 20 cm H 9.9 cm 2.5 litres

0019802052
 Ø 24 cm H 11.8 cm 4.5 litres



Silicone pan protection set, 1 pair (PU 1)

002010
 8970060011
 Perfect protection - stacking cookware without risk of damage.



4-piece cookware set (PU 1)

0019806287

Cooking pot with glass lid
 Ø 20 cm H 9.9 cm 2.5 litres
 Ø 24 cm H 11.8 cm 4.5 litres

Saucepan with glass lid
 Ø 16 cm H 7.9 cm 1.4 litres

Universal pan
 Ø 24 cm H 5.7 cm 2.61 litres



4 JAHRE
GARANTIE
years warranty

Allrounder

Injoy®
Induction

Elegant appearance with know-how. Owing to the materials used, this stainless steel series is the only cookware where the heated induction bottom moves towards the heat source on the stove. The series is also nickel-free and therefore well suited to allergy sufferers.



induction



gas



electric



glass ceramics



halogen



safety glass



* according to EU regulation 2017/1000

Material	Nickel-free special stainless steel
Bottom	6-mm-thick, capsule bottom
Coating	Non-stick coating for low-fat cooking and easy cleaning , 100 % PFOA-free
Side handles	Stainless steel side handles stay cool for stove top cooking, heat-resistant and oven-safe
Long handles	With stainless steel flame protector
Lid	Break and heat-resistant , tempered safety glass
Heat sources	Gas, electric, glass ceramics, halogen, induction





**Sauté pan
with non-stick coating (PU 4)**

063662
0009430120
Ø 20 cm H 5.7 cm 1.5 litres

063666
0009430124
Ø 24 cm H 5.8 cm 2.4 litres

063670
0009430128
Ø 28 cm H 6 cm 3.4 litres



**Milk pot
with non-stick coating (PU 4)**

063826
0009430914
Ø 14 cm H 11.5 cm 1 litres



**Serving pan with glass lid
with non-stick coating (PU4)**

063678
0009436106
Ø 28 cm H 6.1 cm 3.4 litres



**Wok with handle
with non-stick coating (PU 4)**

063570
0009434328
Ø 28 cm H 9.1 cm 4 litres



**Cooking pot with glass lid
with non-stick coating (PU 4)**

063237
0009436305
Ø 16 cm H 7.4 cm 1.75 litres

063241
0009434502
Ø 20 cm H 8.4 cm 3 litres

063245
0009432052
Ø 24 cm H 9.4 cm 5 litres



**4-piece cookware set
with non-stick coating (PU2)**

063101
0009436287

Cooking pot with glass lid
Ø 16 cm H 7.4 cm 1.75 litres
Ø 20 cm H 8.4 cm 3 litres
Ø 24 cm H 9.4 cm 5 litres

Saucepan
Ø 16 cm H 7.5 cm 1.25 litres





Starter

Affordable and indispensably good

Small budget? Clever is for those who can't go without BERNDES cookware. The products in the Clever series prove that good things need not necessarily be expensive. Despite their excellent high quality, they remain affordable. The reason: quality is essential for us.



2 JAHRE
GARANTIE
years warranty

Starter Alu Induction



With its patented induction mesh-bottom, BERNDES is offering induction cookware for beginners at competitive prices. Quality is high despite fabulously affordable prices, offering excellent properties for these products.



induction



gas



electric



glass ceramics



halogen



safety glass



* according to EU regulation 2017/1000

Material	Top-quality aluminium
Bottom	Ferromagnetic induction mesh bottom with a polished finish
Coating	Non-stick surface for low-fat cooking and black exterior coating for easy cleaning , 100 % PFOA-free
Side handles	Plastic, side handles with flame protector and a non-slip, soft-touch grip
Long handles	Plastic, long handles with flame protector and a non-slip, soft-touch grip
Lid	Break and heat-resistant , tempered safety glass
Heat sources	Gas, electric, glass ceramics, halogen, induction





Frying pan (PU 4)

011313
0004720120
Ø 20 cm H 4.5 cm

011315
0004720124
Ø 24 cm H 4.8 cm

011317
0004720128
Ø 28 cm H 5.2 cm



Sauté pan (PU 4)

011325
0004723224
Ø 24 cm H 6.2 cm 2.1 litres

011327
0004723228
Ø 28 cm H 7.5 cm 3.5 litres



Serving pan with glass lid (PU 1)

011365
0014725401
Ø 24 cm H 6.2 cm 2.1 litres

011367
0014726106
Ø 28 cm H 7.5 cm 3.5 litres



Wok with handle (PU 4)

011337
0004724330
Ø 30 cm H 9 cm 4.7 litres



Wok with side handles and lid (PU 1)

011238
0014726636
Ø 36 cm H 9.6 cm 6.4 litres



Saucepan (PU 4)

011351
0004720516
Ø 16 cm H 8.9 cm 1.4 litres



Cooking pot with glass lid (PU 1)

011343
0014724502
Ø 20 cm H 10.3 cm 2.5 litres

011345
0014724502
Ø 24 cm H 11.9 cm 4.5 litres



4-piece cookware set (PU 1)

011301
0014726287

Cooking pot with glass lid
Ø 16 cm H 8.9 cm 1.4 litres
Ø 20 cm H 10.3 cm 2.5 litres
Ø 24 cm H 11.9 cm 4.5 litres

Saucepan
Ø 16 cm H 8.9 cm 1.4 litres

2 JAHRE
GARANTIE
years warranty

Starter
Alu Induction
b.nature



induction



gas



electric



glass ceramics



halogen

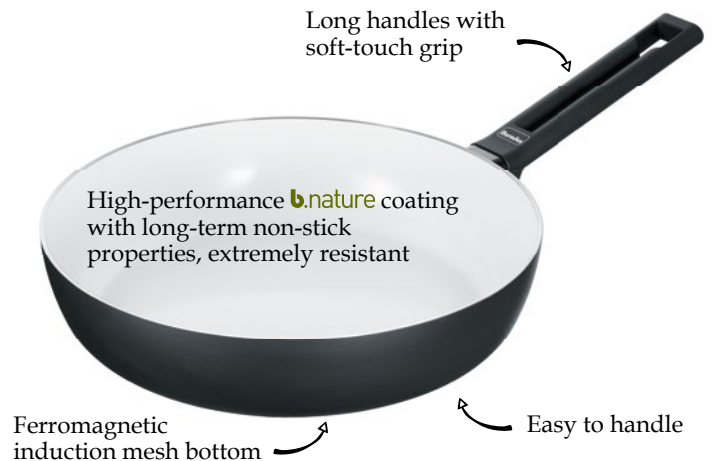


safety glass



b.nature

Material	Top-quality aluminium
Bottom	Ferromagnetic induction mesh bottom with a polished finish
Coating	Sustainable b.nature quartz coating with long-term non-stick effect, extremely resistant and extremely heat-proof up to 400 °C / 750 °F; 100% free of PFOA and nickel
Side handles	Plastic, side handles with flame protector and a non-slip, soft-touch grip
Long handles	Plastic, long handles with flame protector and a non-slip, soft-touch grip
Lid	Break and heat-resistant , tempered safety glass
Heat sources	Gas, electric, glass ceramics, halogen, induction





Frying pan (PU 4)

013313
0005430120
Ø 20 cm H 4.5 cm

013315
0005430124
Ø 24 cm H 4.8 cm

013317
0005430128
Ø 28 cm H 5.2 cm



Sauté pan (PU 4)

013325
0005433224
Ø 24 cm H 6.2 cm 2.1 litres

013327
0005433228
Ø 28 cm H 7.5 cm 3.5 litres



Serving pan with glass lid (PU 1)

013365
0015435401
Ø 24 cm H 6.2 cm 2.1 litres

013367
0015436106
Ø 28 cm H 7.5 cm 3.5 litres



Wok with handle (PU 4)

013337
0005434330
Ø 30 cm H 9 cm 4.7 litres



Saucepan (PU 4)

013351
0005430516
Ø 16 cm H 8.9 cm 1.4 litres



Cooking pot with glass lid (PU 1)

013343
0015434502
Ø 20 cm H 10.3 cm 2.5 litres

013345
0015432052
Ø 24 cm H 11.9 cm 4.5 litres



**Silicone pan protection set,
1 pair (PU 1)**

002010
8970060011

Perfect protection -
stacking cookware
without risk of damage.



4-piece cookware set (PU 1)

013301
0015436287

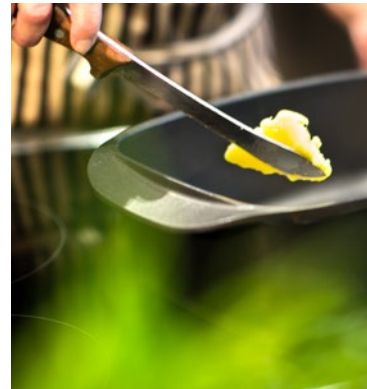
Cooking pot with glass lid
Ø 16 cm H 8.9 cm 1.4 litres
Ø 20 cm H 10.3 cm 2.5 litres
Ø 24 cm H 11.9 cm 4.5 litres

Saucepan
Ø 16 cm H 8.9 cm 1.6 litres

Specials

Equal to specific tasks

With nearly 100 years of experience, BERNDES is able to take on any task. As experts in cookware, we are ready to take on any challenge. Products with specific requirements are our specialty. Where something unusual is needed, the Specials series provides first-class kitchen utensils.







***b.double** is also suitable for use as a roasting pan, its special feature: the top and bottom are made in one piece, the handles fit perfectly. This means the roasting pan closes very tightly. Thanks to this, you can also braise for a long time at low temperatures. See also page 38.*



True Multi-Talents

More than a roasting pan

BERNDES roasting pans are true multi-talents in the kitchen because they are suitable both for frying and stewing on the stove and also for completing the dish in the oven. Practical details, such as those for the BERNDES Universal Roaster, also allow them to be used as a gratin dish or heat-retaining warmer; the heat-resistant glass lid can be used as a serving or gratin dish. The roasting pans are suitable for all common types of stove and are totally ovenproof.

4 JAHRE
GARANTIE
years warranty

Specials

Roasting dishes



induction



gas



electric



glass ceramics



halogen



oven



Multi purpose roaster

Material	Study aluminium diecast
Bottom	Fully covered induction bottom , approx. 5.6 mm thick, suitable for all types of stove
Coating	Enhanced 3-layered non-stick coating , easy to clean
Lid	Glass lid, also suitable as casserole dish
Heat sources	Compatible with gas, electric, glass ceramics, halogen, induction hobs

Stainless steel roaster

Material	High quality, nickel-free speciality stainless steel
Bottom	Energy-efficient Induction bottom for all types of stove
Coating	Robust non-stick coating (in roaster and lid)
Lid	Stainless steel (can also be used separately on the stove)
Heat sources	Compatible with gas, electric, glass ceramics, halogen, induction hobs

Multi purpose 3-in-1 stainless steel roaster

Material	High quality stainless steel
Bottom	Energy-efficient Induction bottom for all types of stove
Lid	Stainless steel (can also be used separately on the stove) and heat-resistant glass lid
Heat sources	Compatible with gas, electric, glass ceramics, halogen, induction hobs
Special	Stainless steel grid insert for steaming or as trivet



Alu diecast multi purpose roaster with glass lid (PU 4)

095977
0009490272
32 x 21 cm
H Roasting dishes 11 cm 5.2 litres
H Lid 5.4 cm 2.4 litres



Oval stainless steel roasting dish, with non-stick coating (PU 2)

063961
38 x 25.5 cm
H Roasting dishes 12.9 cm 8.5 litres
H Lid 6.1 cm 4.0 litres



Oval stainless steel roasting dish, 3-in-1, incl. glass lid and grid insert (PU 2)

087597
38 x 25.5 cm
H Roasting dishes 12.9 cm 8.5 litres
H Lid 6.1 cm 4.0 litres

4 JAHRE GARANTIE¹
years warranty

Specials

Crêpe



Material	Top-quality aluminium
Bottom	Approx. 4-mm-thick, faced BERNDES CD bottom® for optimal heat distribution and energy efficiency Approx. 4.5-mm-thick, stainless-steel induction bottom
Coating	Non-stick surface , black exterior coating for easy cleaning , 100 % PFOA-free
Handles	Ergonomic design with stainless steel flame protector
Heat sources	Gas, electric, glass ceramics, halogen



¹ The 4-year guarantee applies to all induction pans, the others have a 2-year guarantee.



Feast like a king in france

With a savoury filling or plain – Crêpes are more than just a simple pancake. They are sure to come out perfectly using the crêpe pan from BERNDES. Its shape means that the crêpe mixture can spread out very thinly. The high-quality non-stick coating ensures that the wafer-thin crêpes can be tossed in next to no time. The pan is ideal for fried or scrambled eggs because the edge of the pan is slightly higher at the back than at the front. Meaning that nothing will spill out.



Crêpe pan with Induction (PU 4)

011289
0005943328
Ø 28 cm
H front 2.3 cm H back 3.3 cm

Crêpe pan with Induction (PU 4)

011287
0005943324
Ø 24 cm H 2.8 cm



Crêpe pan (PU 4)

011285
0002893324
Ø 24 cm H 2.9 cm



Crêpe pan (PU 4)

011288
0003843828
Ø 28 cm H 2.2 cm



Accessories

For quality in every detail

Cooking has never been so easy! From steak tongs to glass lids, we offer a comprehensive and high-quality range of kitchen accessories to ensure all your cooking tasks are successful.

This makes using BERNDES cookware even better – an ideal addition!



2 JAHRE
GARANTIE
years warranty

Accessories

Cooking utensils

Our kitchen helpers have been **developed especially for non-stick coated cookware** so that their long life is retained over many years. Safety and functionality are always the top priority in the development of our accessories.

Silicone pan protection



Silicone thermo grips





Spoon - wood/silicone (PU 5)

009037
8970060002
L 27.5 cm



Dough scraper - wood/silicone (PU 5)

009038
8970060001
L 27 cm



Kitchen brush - wood/silicone (PU 5)

009039
8970060003
L 28 cm

NEW



Spatula (PU 12)
Now in a new design!

009025



Whisk - the better whisk that requires little space (PU 5)

009012
0009490004



Short spatula (PU 5)

009013
0009490005



Spoon (PU 5)

009014
0009250004



Ladle (PU 5)

009015
0009250005



Sauce spoon (PU 5)

009017
0009250006



Spoon (PU 5) *

009082
0009250011



Skimmer (PU 5) *

009083
0009250012



Ladle (PU 5) *

009084
0009250013



Potato masher (PU 5) *

009085
0009250014



Splatter guard, 29 cm (PU 4)

069185



Barbecue tweezers (PU 5)

009024
0009250008



Silicone thermo grips, 1 pair (PU 1)

002009
8970060010



Silicone pan protection set, 1 pair (PU 1)

002010
8970060011
(also suitable as table mats)



Sales display (PU 1)
each 4 x spoon, dough scraper, kitchen brush

009031
33.5 x 26.5 cm H 7.5 cm

* Last chance - discontinued item!

2 JAHRE GARANTIE
years warranty

Accessories

Glass lids

We offer many different glass lids that suit our products:
High domed glass lids, if you want to prepare a roast. Special glass lids that are heat and break resistant as well as elegant. And glass lids with a silicone seal that protect coated cookware from damages and fits tight during cooking or for storage in the refrigerator.



Domed glass lid

Material Domed, heatproof Pyrex® glass lid; black plastic knob is **heat-resistant to 200 °C**

Suitability Ideal for energy-saving, full-view cooking

Special glass lid with stainless steel rim

Material Break- and heat-resistant safety glass; premium stainless steel rim and knob are **heat-resistant to 220 °C**

Suitability Ideal for energy-saving, full-view cooking

Glass lid with silicone rim

Material Break- and heat-resistant safety glass; silicone rim **protects delicate cookware edges**

Suitability Creates an excellent seal with BERNDES cookware. Ideal for energy-saving, full-view cooking or storing in the fridge





Domed glass lid (PU 4)

- 004416
0159494516
Ø 16 cm
- 004418
0159494518
Ø 18 cm
- 004420
0159494520
Ø 20 cm
- 004424
0159494524
Ø 24 cm
- 004428
0159494528
Ø 28 cm
- 004432
0159494532
Ø 32 cm



Special glass lid (PU 4)

- 007016
0008044516
Ø 16 cm
- 007020
0008044520
Ø 20 cm
- 007024
0008044524
Ø 24 cm
- 007028
0008044528
Ø 28 cm
- 007030
0008044530
Ø 30 cm
- 007032
0008044532
Ø 32 cm



Glass lid with black silicone rim (PU 4)

- 007576
0009284532
Ø 16 cm
- 007580
0159294516
Ø 20 cm
- 007584
0159294520
Ø 24 cm
- 007588
0159294524
Ø 28 cm



Balance glass lid with black silicone rim (PU 4)

- 007816
0002244516
Ø 16 cm
- 007820
0002244520
Ø 20 cm
- 007824
0002244524
Ø 24 cm
- 007828
0002244528
Ø 28 cm



Better Cooking

A taste for cooking

Many of you have probably browsed through it more than once in the past few years: our in-house BERNDES magazine *BesserKochen*. In here, we provide insights into current kitchen trends and fresh ideas about seasonal and regional food. *BesserKochen* is full of inspiration and motivation to try new things – to turn your enthusiasm for experimenting in the kitchen, for good food and for good cooking equipment into success. After years of experience, we have developed an instinct for exciting topics as well as old secret recipes from home, and we take this opportunity to share a little more of BERNDES with you.

You can also regularly find new ideas, tips & tricks for your kitchen at home on our Facebook page. Whether it's delicious, freshly baked bread, hearty stews or seasonal recipes – we present the latest food trends and delicious recipes daily here. We also show you examples and tips for using our products, e.g. our classic Bonanza pan, for anyone who loves timeless quality. Take a look at our Facebook page and feel free to send us your recipes with a photo! Maybe you have discovered a secret ingredient or two that could enhance our recipes. Share your thoughts with us and other BERNDES chefs – and, of course, we appreciate every “like”.

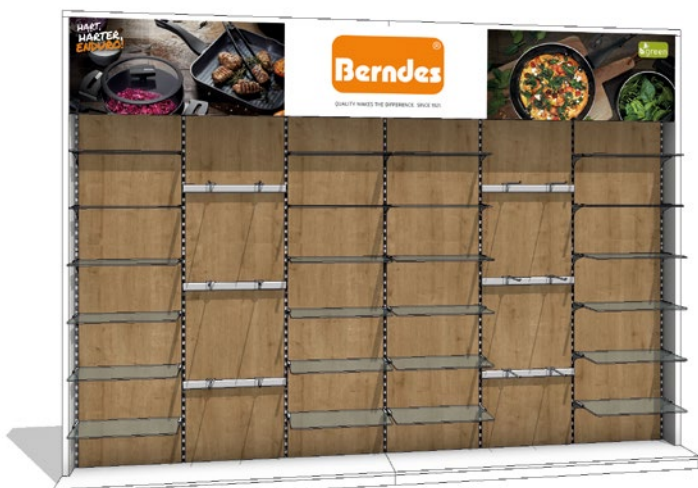


Product Presentation

Expressive concepts for the trade

Appealing and authentic: this is how BERNDES likes to present its range at the POS. At eye level with the consumer, who, in addition to high-quality products and a good price-performance ratio, places more and more value on ecologically and socially responsible goods. For a convincing presentation of our product range in your retail store, we provide coherent concepts – as well as our core message: quality and durability, naturally made by BERNDES.

Our new shop system, which adapts to a wide variety of sales areas with its flexible furniture, creates atmosphere, orientation and space for an optimal display of our products and invites you to take a journey through the world of BERNDES. Let us work out an individual concept for you together and benefit from customers who are immediately enthusiastic and with whom we have been working successfully for a long time. Don't miss this opportunity for a sustainable increase in your turnover – the possibilities are there!







*The many sides
of Sauerland:
our title images
for the last four
years.*



BERNDES' Home

How we became who we are

Tell me where you come from and I'll tell you who you are. – What role does our location, which has been in Arnberg for 100 years now, actually have to play in these globalised times when cultures and markets have collided and mixed together? What do our origins say about the BERNDES brand and our pans, pots and kitchen gadgets?

A good question, which is answered best by a jaunt through our home region. Through the hilly landscape of the Sauerland and its pockets of unspoilt nature. With its vibrant farming sector, which strives to produce healthy and tasty food, and excellent culinary diversity. The expansive forests, small timber-framed towns and villages where local people live and work together: down-to-earth, but not stuck in the past, reliable and with vision. Where traditions remain alive, innovative companies emerge and world market leaders make their home. A protected space full of joy and curiosity about the world, its people and habits as well as its food and cooking preferences. That's where we come from. And we are sure you can tell.





Love of cooking is in our genes. The quote shows how passionate people can be about this subject. After 100 years of BERNDES history, it is that hardly need to mention this is our passion. We develop our products with dedication, passion and innovation for and with our customers. Our company history provides impressive proof of the innovative power and inventive spirit that come from the BERNDES brand. However, it is only through our close relationship with our customers that we have been able to achieve this success. Each of you has played a part in this! BERNDES stands not only for quality, but also sustainability and a love of home. Our customers are at home where BERNDES is at home: in the kitchen. No matter where or when, we all share a love for good food and good cooking. Our passion starts where it is needed: in the continuous development and optimisation of existing and new products, but also in consistency, which should provide a sense of safety and comfort at all times. The secret of BERNDES' brand management is our open ear, curiosity and honest interest in the chefs of this country, from the ambitious amateur to the professional chef.

Today, BERNDES has become synonymous with innovative and high-quality cookware that provides a great deal of cooking pleasure, both in the home and in the professional kitchen. We would like to thank all our customers for their years of loyalty and the motivation to make every day a little bit better and more sustainable. Together with us. Here's to another 100 years of high-quality cookware and timeless quality.

BERNDES Küche GmbH

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info@berndes.com

www.berndes.com



All information is subject to change.

Title photograph: Björn Lülff / MUES + SCHREWE

Our general terms and conditions (T&Cs) apply.

To view them, please go to www.berndes.com/en/info/terms_and_conditions/

**A feeling
of home -**



since 100 years!



Catalog article no. 000161 ENG2020



QUALITY MAKES THE DIFFERENCE. SINCE 1921.