

# Cooking and frying



**Silit**

KOCHEXPERTEN. SEIT 1920.

[silit.com](http://silit.com)



- ✓ PARTICULARLY ENERGYSAVING
- ✓ 30-YEAR GUARANTEE\*

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**30** YEAR  
Guarantee\*

✔ **Non-porous closed surface**

Tougher than steel, ceramic and non-porous, cut resistant and non abrasive.

✔ **Nickel-free surface**

Inner and outer surface made of nickel-free ceramic Silargan®.

✔ **Made in Germany**

\*The 30-year warranty is guaranteed for the inner and outer ceramic Silargan® surface of the cookware. The warranty only applies if the product is used as intended. More detailed provisions about the scope of the guarantee declaration as well as proper use can be found in the instructions for use enclosed with the products.

# Cookware made from Silargan® – convincing benefits.

## PROTRUDING POURING RIM

For simple pouring without spilling. Hygienic and easy to clean.



## DRAWN STEEL CORE

## WITH EXTRA-STRONG ENERGY-SAVING BASE

Very strong, temperature-resistant, non-warping. Rapid heat transfer right to the edge of the pot. Optimum heat retention – ideal for energy-saving continuous cooking and for keeping food warm. Guaranteed to suit all types of stove.

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MADE IN GERMANY

**RIVETED HANDLE**

Modern and ergonomic.  
Safe and easy to use.  
Ovenproof. Heat-insulating.  
Easy to clean.



**STIRRING AND CLEANING-FRIENDLY  
TRANSITION FROM BASE TO RIM**

Drawn steel core – in one piece. Smooth transition from the base to the rim. No burning in the corners. Hygienic. Easy-care.

# Healthy eating – conscious enjoyment.

Cooking is fun because using Silit cooking systems not only makes preparing food tastier and healthier, it also makes preparation more versatile, convenient and fast manner. With cookware from Silit, you have all the prep work under control because you are using perfectly designed pots, roasters, pressure cookers, woks and inserts.

## AROMA COOKING

Gentle, low-water cooking and steaming of fish, poultry, delicate vegetables and potatoes. Vegetables stay crunchy, aromas and flavours are retained and vitamins are preserved. The food can easily be lifted out in the insert. There is no dangerous pouring.

## AROMA BRAISING

A type of cooking that consists of frying and braising. Quick, hot frying of the food in water-free fat, deglazing with liquid and then braising in a closed pot or roasting pan. The flavours of the meat, vegetables and spices combine with each other to produce a rich flavour.

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### **COOKING IN THE WOK**

Roasting, braising, frying and steaming in probably the most sophisticated universal cooking device. In a typical Asian stir-fry, finely chopped ingredients are cooked in a little oil over high heat while stirring constantly. The extremely short cooking process ensures optimum preservation of vitamins and aromas.

### **PASTA AL DENTE**

Pasta needs to be cooked in plenty of vigorously boiling liquid so that it remains nice and "al dente." The noodles are easy to remove in the special insert after cooking and can drain. There is no dangerous pouring of hot cooking water.

### **ROASTING AND COOKING 'AU GRATIN'**

Vigorous frying in hot fat in the roasting pan quickly closes the pores of the meat. Very few juices come out. The searing and browning process produces wonderful roasting flavours. When cooking 'au gratin,' the food is baked until a golden crust forms.

Cooking, squarely.

# Quadro



Internal Design  
Peter Ramminger



Square shape.



Protruding  
pouring lip.



Suitable for all  
hob types.



Can be stacked  
to save space.

## 4-piece cookware set

High casserole with lid 18×18, 22×22 cm (W×D)

Low casserole with lid 16×16 cm (W×D)

Saucepan without lid 16×16 cm (W×D)

Item no.: 21 0929 9585

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**Low casserole with lid**

16 × 16, 22 × 22 cm (W × D)

Item no.: 21 0129 9547 (22 × 22 cm)

**High casserole with lid**

18 × 18, 22 × 22 cm (W × D)

Item no.: 21 0229 9554 (18 × 18 cm)

**Roasting pan with lid**

26 × 26 cm (W × D)

Item no.: 21 1129 9592

**Saucepan without lid**

16 × 16 cm (W × D)

Item no.: 21 0429 9578

NEW



The products of the Quadro series are available in the colours Quadro Red and Quadro Black.

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Deliciously controlled.

# Nature



Internal Design  
Peter Ramminger



With Control Lid for releasing steam and pouring easily.



Protruding pouring lip.



Ovenproof all-metal handles.



Suitable for all hob types.

## 4-piece cookware set

High casserole with lid Ø 16, 20, 24 cm

Low casserole with lid Ø 20 cm

Item no.: 21 0929 9516

# Silit

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### Low casserole with lid

Ø 16, 20, 24 cm

Item no.: 21 0129 9455 (Ø 20 cm)



### High casserole with lid

Ø 16, 20, 24 cm

Item no.: 21 0229 9486 (Ø 20 cm)



### Saucepan without lid

Ø 16 cm

Item no.: 21 0429 9509

NEW NEW



The products of the Nature series are available in the colours Nature Green, Nature Blue and Nature Black.

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Dolce Vita for the home.

# Vitaliano



TEAMS DESIGN



See-through lid made of high-grade, heat-resistant glass.



Protruding pouring lip.



Ovenproof all-metal handles.



Suitable for all hob types.

## 4-piece cookware set

High casserole with lid Ø 18, 22, 24 cm

Low casserole with lid Ø 22 cm

Item no.: 21 0927 5909

# Silit

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**Pasta pot with lid**

With stainless steel insert |  
Ø 24 cm

Item no.: 21 3127 4971

**Stock pot with lid**

Ø 24 cm

Item no.: 21 0327 4940

**High casserole with lid**

Ø 16, 18, 22, 24 cm

Item no.: 21 0227 4926 (Ø 22 cm)

**Low casserole with lid**

Ø 16, 18, 22 cm

Item no.: 21 0127 4896 (Ø 22 cm)

**Saucepan without lid**

Ø 16 cm

Item no.: 21 0427 5176

**Steamer with lid**

With stainless steel insert |  
Ø 28 cm

Item no.: 21 3128 4949

**Roasting pan with lid**

Ø 28 cm

Item no.: 21 3027 4964

**Roasting pan without lid**

Ø 28 cm

Item no.: 21 1128 4819



The products of the Vitaliano series are available  
in the colours Rosso and Nero.

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Cook with passion.

# Passion



TEAMS DESIGN



See-through lid made of high-grade, heat-resistant glass.



Protruding pouring lip.



Ovenproof all-metal handles.



Suitable for all hob types.

## 4-piece cookware set

High casserole with lid Ø 16, 20, 24 cm

Low casserole with lid Ø 20 cm

Item no.: 21 0929 8175

# Silit

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**Low casserole with lid**

Ø 16, 20, 24 cm

Item no.: 21 0129 8113 (Ø 20 cm)

**High casserole with lid**

Ø 16, 20, 24 cm

Item no.: 21 0229 8144 (Ø 20 cm)

**Saucepan without lid**

Ø 16 cm

Item no.: 21 0429 8168



The products of the Passion series are available in the colours Passion Green, Passion Yellow, Passion Orange, Passion Red and Passion Black.

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Cook with style.

# Vision



TEAMS DESIGN



Protruding pouring lip.



Ovenproof all-metal handles.



Suitable for all hob types.



Can be stacked to save space.

## 4-piece cookware set

High casserole with lid Ø 16, 20, 24 cm

Low casserole with lid Ø 20 cm

Item no.: 21 0920 6972

# Silit

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**Low casserole with lid**

Ø 16, 20, 24 cm

Item no.: 21 0120 4473 (Ø 20 cm)



**High casserole with lid**

Ø 16, 20, 24 cm

Item no.: 21 0220 4503 (Ø 20 cm)



**Saucepan without lid**

Ø 16 cm

Item no.: 21 0420 4534

Design and function.

# Modesto



TEAMS DESIGN



See-through lid made of high-grade, heatresistant glass.



Protruding pouring lip.



Ergonomic, heat-insulating handles.



Suitable for all hob types.

## 4-piece cookware set

High casserole with lid Ø 16, 20, 24 cm

Low casserole with lid Ø 20 cm

Item no.: 21 0929 4665

# Silit

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**Low casserole with lid**

Ø 16, 20, 24 cm

Item no.: 21 0129 4436 (Ø 20 cm)



**High casserole with lid**

Ø 16, 20, 24 cm

Item no.: 21 0229 4498 (Ø 20 cm)



**Saucepan without lid**

Ø 16 cm

Item no.: 21 0429 4535

Crispy on the outside,  
juicy and tender  
on the inside.



### PANS FOR FLASH FRYING

Do you love fried meat? Then you need a “flash”, unsealed Silargan® frying pan from Silit. Silargan® combines all the properties you need for crispy fried meat and crispy fried potatoes.

An extra-thick steel core enables rapid transfer of heat to the frying food and ensures the heat is retained for a long time.

The dark surface guarantees excellent cooking and frying results.

Silargan® is the ideal material for a health-conscious diet. It does not alter flavours, and is also nickel-free.\*\*

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## ALL BENEFITS AT A GLANCE

### **Silargan® - the functional ceramic**

- Ideal for the flash frying of less delicate foods such as meat, stews and crispy potato dishes.
- Non-porous closed surface, cut resistant and non abrasive.
- Nickel-free surface\*\*.
- Particularly energy-saving.
- 30 year guarantee\*.
- Made in Germany.

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\*\*Inner and outer surface made of nickel-free ceramic Silargan®.

# Pans made from Silargan® – convincing benefits.

## PROTRUDING POURING RIM

For simple pouring without spilling.  
Hygienic and easy to clean.



## EXCEPTIONAL FRYING PROPERTIES

Thanks to the dark frying  
surface, even at high  
temperatures.

MADE IN GERMANY



**DRAWN STEEL CORE WITH**  
**EXTRA-STRONG ENERGY-SAVING BASE**

Very strong, temperature-resistant, non-warping. Rapid heat transfer right to the edge and long-lasting heat retention. Guaranteed to suit all types of stove

# Perfect frying in Silargan® pans.



**1**

For the best frying results, first add oil or fat to the **cold**, empty frying pan. Vegetable and fats are ideal.



**2**

Heat the oil/fat on the highest setting. When obvious streaks start to appear or it starts to smoke slightly, tip the pan to distribute the oil evenly around.

## **TIPS FOR FLASH FRYING**

- For low-fat frying, apply some oil or margarine to kitchen paper and wipe the frying pan with it. Once the fat is smoking slightly, place the food in the pan and press down lightly. Turn down to half heat. Only turn the meat over when it comes easily away from the base.
- Meat does not 'sweat' water if it is brought to room temperature before frying. For this reason the meat should be taken out of the fridge in good time.

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**3**

Then add the food and turn down the heat straight away. With dark meats such as beef, lamb and game, turn down the heat to a maximum of two thirds. With all other foods, reduce the heat to half its full power.

**4**

The food will stick slightly at first then come away by itself after a few minutes. Only then should it be turned. Place the spatula on the base and slide under the food. The food can also be cut into pieces in the frying pan with a knife without worries.



# Choose the right fat!

## **VIRGIN/COLD-PRESSED OILS**

High-quality, cold-pressed (virgin) oils are not recommended for cooking or frying as they are not sufficiently heat-stable and they scorch if heated too much. Tar resins develop which over time burn into the frying pan's surface.

## **BUTTER/MARGARINE**

Butter and margarine should not be heated too much as neither are sufficiently heat-resistant. The ideal temperature can be recognised as follows: tiny bubbles appear when heating, caused by the evaporation of the water content. When the butter/margarine returns to being "calmer" and clear, that is the right time to add the food.

## **CLARIFIED BUTTER**

Clarified butter is virtually free of water and protein, so it hardly spits at all when frying. That is what makes lard so suitable for flash frying.

## **VEGETABLE OILS**

Common oils such as rapeseed oil, sunflower oil, safflower oil and mixed oil are suitable for high temperatures, but try not to make them so hot that they smoke.



## **HARD VEGETABLE FATS**

Hard vegetable fats are mostly available in slabs (Palmin, Biskin) and generally consist of palm kernel or coconut oil. The fat can be heated to a high temperature, is easy to apportion, and is ideal for anything which needs to turn brown and crispy quickly.

	<b>Heat-resistance</b>	<b>Flash frying</b>	<b>Gentle Frying</b>	<b>Usage</b>
Virgin/cold-pressed oils	-	-	-	Not recommended for frying
Butter/margarine	150°C - 170°C	-	✓	Egg/flour-based dishes, fish, breaded food
Clarified butter	190°C - 210°C	✓	✓	Especially suitable for frying meat, deep-frying, and refining foods
Vegetable oils	190°C - 220°C	✓	✓	All foods, especially fish and deep-fried food
Vegetable hard fats	190°C - 220°C	✓	✓	Suitable for meat and deep-fried food

# Frying with a happy ending: easy cleaning.

- With their extremely smooth Silargan® surfaces, Silit pans are especially easy to clean. In general all you need are a sponge, some detergent and warm water.
- Soak stubborn food residues with water, or 'boil them loose'. They can then be gently removed from the surface using the sponge or brush. Silit liquid care product and powdered care product are also ideal.



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## **HOW TO GET SILARGAN® FRYING PANS CLEAN AGAIN**

- Silargan® frying pans are perfectly suitable for dishwashers.
- Do not use hard sides of sponges or wire brushes.

### **TIP**

Silit liquid care product and powdered care product are ideal for cleaning and caring for pots, frying pans and glass ceramic hotplates. Apply a small amount to the areas to be cleaned and clean using a damp cloth. Then rinse with water and rub dry.



# Universal frying pans Professional



TEAMS DESIGN



## Universal frying pan, high

Ø 20, 24, 28 cm | without counter-grip

Ø 28 cm | with counter-grip

Item no.: 21 1018 1835 (Ø 24 cm)

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**Frying and serving pan  
with metal handles**

Ø 20, 24, 28 cm

Item no.: 21 1118 1767 (Ø 24 cm)



**Casserole, high  
with metal handles**

With integrated scale |

Ø 24, 28 cm

Item no.: 21 1127 2670 (Ø 24 cm)



**Universal frying pan, flat**

Ø 20, 24, 28 cm

Item no.: 21 1023 5187 (Ø 24 cm)

NEW



The universal frying pans (high), Ø 24 cm + 28 cm and the frying and serving pans Ø 28 cm are available in the colours Energy Red and Black. The casseroles (high), Ø 24 cm + 28 cm are available in Nature Green and Black.

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Universal and healthy.

# Roasting pans



TEAMS DESIGN



## Professional oval roasting pan

With glass lid |

36.5 x 20 x 25.5 cm (W x H x D)

Item no.: 21 3618 6908 (Black)

NEW



Available in Nature Green,  
Energy Red and Black.



## Professional

### multi roasting pan, oval

Stainless steel lid with sandwich  
base suitable for induction hobs |  
38 x 18 x 28 cm (W x H x D)

Item no.: 21 3618 6953

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### Professional stew pot

With glass lid |  
Ø 28 cm

Item no.: 21 3020 9553 (Black)



Available in Energy Red  
and Black.



### ecomact

#### Rectangular roasting pan

With glass lid |  
34.1 × 16.2 × 33.3 cm (W × H × D)

Item no.: 21 3625 7578 (Black)



Available in Energy Red  
and Black.



### Gourmet casserole

With glass lid |  
39 × 15 × 22 cm (W × H × D)

Item no.: 21 3623 6351 (Energy Red)



Available in Energy Red  
and Black.

A taste of the world.

# Woks



TEAMS DESIGN



## Profi wok

With glass lid | Ø 32, 36 cm

Item no.: 21 3726 7171 (Ø 36 cm, Black)



Ø 32 cm available in Black,  
Ø 36 cm in Energy Red and Black.



## Vision wok

With glass lid | Ø 36 cm

Item no.: 21 3720 4541



## Profi wok

With handle and counter-handle |  
with glass lid | Ø 28 cm

Item no.: 21 3726 7102

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They'll really fire you up!

# Fondues



## Fondue-Set

Fondue pot made from Silargan® | stainless steel stand and burner | splash guard | 6 numbered skewer forks | Ø 16 cm

Item no.: 21 3524 7371 (Passion Red)



Available in Passion Red and Passion Black.



## Cheese fondue set

Casserole made from Silargan® with wooden handle | Rechaud with stainless steel burner | 6 wooden forks with marking | Ø 23 cm

Item no.: 21 3522 7397

MADE IN GERMANY

# Top quality from Germany since 1920.

The best product quality, perfect workmanship, sophisticated design, reliability, durability and innovation "Made in Germany" – that is what Silit represents. And all that since 1920.

Presented by

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