





Culinary experts. Since 1920.

Eating is far more than just ingesting food, and cooking is far more than preparing meals. They represent a social event that unites people across borders, cultural groups, generations and viewpoints. Since the introduction of the Silit brand in 1920, we have been developing products that make cooking a simpler, more beautiful, quicker and more long-lasting experience. In doing so we have always focused upon the needs of our customers. – And we have received something very valuable in return: their trust.

For more than 90 years we have been responding to the trust that has been placed in us by creating precision products that are „Made in Germany“ and that meet the highest quality requirements in terms of function, ergonomics and aesthetics. In 1920 we launched the first cookware range under the Silit brand name. Seven years later we brought out a global innovation: the „Sicomatic“ pressure cooker. We developed the Silargan® functional ceramic using a completely new material to satisfy the demands of natural, authentic-tasting and health-conscious cooking.

These examples demonstrate that the interplay between design, function and aesthetics is a common theme throughout our company's history. Our history has been shaped by our ability and desire to understand people and their needs and to continually develop new ideas that cater for a healthy lifestyle and natural taste in the kitchen. With delight and passion. Re-awakened every day.

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Discover Silargan® by Silit. The functional ceramic for 100 % natural taste.

Variety of colours



✓ Cut-resistant and
non-abrasive



✓ Authentic-tasting



✓ Non-porous closed surface



Silit
KOCHEXPERTEN. SEIT 1920.

*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.

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



MADE IN GERMANY



✓ Energy-saving

✓ **30** YEAR Guarantee* -year warranty



✓ Nickel-free surface**



For everyone who wants to wholeheartedly enjoy the full flavour and natural aroma of the ingredients used in cooking, Silargan® is the perfect material. The unique functional ceramic with its non-porous closed surface is both cut- and scratch-resistant and sets new standards for health-conscious cooking.

So that food naturally tastes better, Silargan® leaves nothing to be desired and makes no compromises: With an ideal nickel-free

surface** suitable for people with allergies. With quicker heat conduction and optimal heat retention for energy-saving cooking. Available in lots of fresh colours to suit all tastes.

Silargan® products stand for innovation and the ultimate „Made in Germany“ quality as well as sustainability and energy-efficient functionality. Because we are convinced of its high quality, we offer a 30-year warranty on our functional ceramic.



Silit
KOCHEXPERTEN. SEIT 1920.

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

Cooking squarely.

Sometimes you have to think outside of the box for everything to run smoothly. An unusual spice that gives a dish that special touch. The special preparation that makes a meal a true pleasure. Or our new cookware series Quadro that, thanks to the innovative design, offers more space for creative cooking ideas and expands your options in the kitchen.

With a revolutionary design, the cookware series Quadro breaks new ground in the kitchen. The square shape convinces with a better utilisation of space – both on the hob as well as in the cupboard. The new design offers many other advantages – for example the easy pouring over the corner. The functional ceramic

Silargan® is the ideal material for anyone who loves naturally prepared dishes with an authentic taste. The nickel-free* and nonporous closed surface preserves the full taste and natural flavour of your ingredients. And with the see-through lid, you can always keep an eye on your food.

As culinary experts, we stay in tune with the times. And sometimes this requires an entirely new language of forms. Only those who remove themselves from the obvious end up one step ahead. Experience how excitingly new and different cooking can be. Square? Awesome!

Cookware series

Quadro

Cooked in a square pot – with Quadro made from Silargan®

To make sure everything goes smoothly, we thought outside of the box when designing the Quadro cookware series made from Silargan® and developed a revolutionary design that offers lots of possibilities in the kitchen. It has a greater holding capacity with optimal space utilisation. It is ideal for saving energy and space and you can neatly pour out the contents from the corners. And because the square shape is great for cooking, we have now developed a roasting pan as well.



Internal design
Peter Ramming



Square shape.



External pouring rim.



Suitable for all types
of hobs.



Stackable to save
space.

Ovenproof, all-
metal handles.



See-through lid made
from high quality,
heat-resistant glass
with a stainless steel
rim.



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 5686

Silit

KOCHEXPERTEN. SEIT 1920.

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ALL BENEFITS AT A GLANCE:

- New unique design.
- Four corners, more content.
- Better use of space, especially on the new induction hobs with flex zones.
- Stackable, for space-saving storage.
- External pouring rim. Easy pouring from the corner.
- Dishwasher safe.
- Guaranteed to be suitable for all types of hob.



High casserole with lid
18×18, 22×22 cm (W×D)
Item no.: 21 0229 5624 (18×18 cm)



Low casserole with lid
16×16, 22×22 cm (W×D)
Item no.: 21 0129 5600 (22×22 cm)

NEW



Roasting pan with lid
26×26 cm (W×D)
Item no.: 21 1129 6874



Saucepan without lid
16×16 cm (W×D)
Item no.: 21 0429 5662

All products from the Quadro® series are available in these colours:

Quadro Red

Quadro Black



Cookware series

Nature

Deliciously controlled – with Nature and Control Lid

It is the details that make life worth living. Or making a pot and fresh ingredients into something very special: We have developed a new unique cookware range with the Nature cookware series made from Silargan®. The highlight is the stainless steel Control Lid with an ingenious steam exhaust and pouring function – for even greater perfection and safety when preparing your food in an authentic-tasting way.



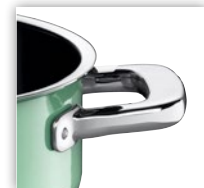
Internal design
Peter Ramming



With functional
Control Lid.



External pouring rim.



Ovenproof, all-metal
handles.



Suitable for all types
of hob.

Finger protection on the sides
for greater comfort and safety.

Controlled steam
release and easy
pouring thanks to
the non-insertable
functional lid.



4-piece cookware set

High casserole with lid Ø 16, 20, 24 cm

Low casserole with lid Ø 20 cm

Item no.: 21 0929 1732

Silit

KOCHEXPERTEN. SEIT 1920.

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ALL BENEFITS AT A GLANCE:

- Highly-functional non-insertable lid made from stainless steel: Control Lid with push technology.
- For simple pouring and steam release.
- Finger protection on both sides.
- Easy to clean by disassembling the sliding system.
- For better health and more enjoyment.



High casserole with lid

Ø 16, 20, 24 cm

Item no.: 21 0229 0285 (Ø 20 cm)



Low casserole with lid

Ø 16, 20, 24 cm

Item no.: 21 0129 0223 (Ø 20 cm)



Roasting pan without lid

With practical inside scale | Ø 24, 28 cm

Item no.: 21 1129 0353 (Ø 24 cm)



Saucepan without lid

Ø 16 cm

Item no.: 21 0429 0322

All products from the Nature series are available in these colours:

Ocean Green

Nature White

Nature Black



Cookware series

Vitaliano

Vitaliano – Dolce Vita for the home

Our new Vitaliano cookware series combines Mediterranean "joie de vivre" with joy in perfection and a good conscience through and through. Vitaliano was developed with passion and a love for detail – enjoy the fantastic synthesis of brilliant colours, sustainable craftsmanship and sophisticated technology.

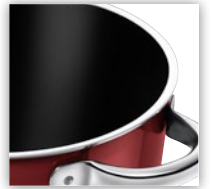
Whether you are preparing a small meal or several courses, a fresh sauce, a quick bowl of pasta or a gourmet meat dish, the Vitaliano family has the right pot to meet every expectation and for every occasion. Choose from a range of pot sizes and the three trendy colours – Vanilla, Rosso and Nero. Since our beautiful Mediterranean designs are extremely attractive, they are also ideal for serving food. And thanks to Silargan®, storing food is pure pleasure as well!



TEAMS DESIGN



See-through lid with stainless steel rim.



External pouring rim.



Ovenproof All-metal handles.



Suitable for all types of hob.

See-through lid made from high quality, heat-resistant glass with a stainless steel rim.

Ovenproof All-metal handles.



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

KOCHEXPERTEN. SEIT 1920.

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Pasta pot with lid
With stainless steel
insert | Ø 24 cm
Item no.: 21 3127 4971

ALL BENEFITS AT A GLANCE:

- Pasta insert with boil-over protection.
- Ovenproof handles.
- See-through lid.
- Attractive Mediterranean design.
- Suitable for cooking, serving and storing food.



Saucepan without lid
Ø 16 cm
Item no.: 21 0427 5176



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)



**Roasting pan
without lid**
With practical inside
scale | Ø 28 cm
Item no.: 21 1128 4819

Roasting pan with lid
With practical inside
scale | Ø 28 cm
Item no.: 21 1128 4857



Stock pot with lid
Ø 24 cm
Item no.: 21 0327 4940



Steamer with lid
With stainless steel
insert | Ø 28 cm
Item no.: 21 3128 4949

Stew pot with lid
Ø 28 cm
Item no.: 21 3027 4964

All products from the Vitaliano series are available in these colours:

Vanilla

Rosso

Nero



Whoever cooks with emotion – cooks with passion

Passion is our cookware series that inspires pure enthusiasm when cooking with the latest technology and the new design. The Silargan® functional ceramic with extra-strong, drawn-steel core conducts the heat quickly and evenly across the base where it is retained for a long time. This provides excellent cooking and frying properties and saves valuable energy, regardless of whether you are cooking on a low heat or are frying crispy food at high temperatures.



TEAMS DESIGN



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



External pouring rim.



Ovenproof, all-metal handles.



Suitable for all types of hob.

See-through lid made from high quality, heat-resistant glass with a stainless steel rim.

Ovenproof
All-metal handles.



NEW

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

KOCHEXPERTEN. SEIT 1920.

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ALL BENEFITS AT A GLANCE:

- Modern urban design.
- Ergonomically shaped all-metal handles with a spacious reach-through for safe handling.
- High-quality glass lid, ideal for energy-saving full-view cooking and cooking with little water.
- Dishwasher safe.
- Guaranteed to be suitable for all types of hob.
- Trendy, practical, colourful.



High casserole with lid
Ø 16, 20, 24 cm
Item no.: 21 0229 8144 (Ø 20 cm)



Low casserole with lid
Ø 16, 20, 24 cm
Item no.: 21 0129 8113 (Ø 20 cm)

Saucepan without lid
Ø 16 cm
Item no.: 21 0429 8168



All products from the Passion series are available in these colours:

Passion Red

Passion Yellow

Passion Black



Vision made from Silargan® – a new cooking dimension

Cooking with Vision thrills ambitious amateur cooks and design aficionados alike. The innovative cookware made of Silargan® combines sublime aesthetics with sophisticated functionality. The series is ingeniously perfected with a passion for detail. Ideal for low-water and low-fat cooking. Vision is designed for all types of food preparation. Pots and inserts coordinate and can be mixed and matched. Its metallic grey high-gloss surface and sensual structure create a revolutionary synthesis of steel, functional ceramic and unique functionality. Vision made of Silargan® – with a timeless design and a 30-year guarantee – made for eternity.



TEAMS DESIGN



External pouring rim.



Ovenproof, all-metal handles.



Suitable for all types of hob.



Stackable to save space.

See-through lid made from high quality, heat-resistant glass with a stainless steel rim.

Ovenproof
All-metal handles.



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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High casserole with lid

Ø 16, 20, 24 cm

Item no.: 21 0220 4503 (Ø 20 cm)



Low casserole with lid

Ø 16, 20, 24 cm

Item no.: 21 0120 4473 (Ø 20 cm)



**Wok
with glass lid**

Ø 36 cm

Item no.: 21 3720 4541

**Saucepan
without lid**

Ø 16 cm

Item no.: 21 0420 4534



Deep universal frying pan

Ø 20, 24, 28 cm

Item no.: 21 1020 4572 (Ø 24 cm)



Frying and oven pan

Ø 24, 28 cm

Item no.: 21 1120 4602 (Ø 24 cm)

Cookware series

Combi sets: The all-in-one solution

With our combi sets, the pot, pan and lid are really just two items, but their compact format provides three options. They can be used individually for meals consisting of multiple parts or as an enclosed unit with the pan acting as a lid. This Silargan® combi set combines true greatness and a compact size.



TEAMS DESIGN



Combi-Set

Ø 21 cm

Item no.: 21 3428 0576



Available in energy red and black.

Cookware series

miniMAX®: Small series, big impact

Who would have thought that small pots could bring such great pleasure? The small pot series, available in black and energy red, is attractive thanks to its sophisticated details and innovative design. It's ideal for preparing food the healthy way, serving and storing small quantities of food or even for making a culinary fashion statement! A small, colourful highlight for the modern kitchen.



TEAMS DESIGN



miniMAX®, three-piece

High casserole with lid Ø 15 cm

Stock pot with lid Ø 14 cm

Frying and serving pan without lid Ø 16 cm

Item no.: 21 0924 9689 (Energy Red)



A highlight for the modern kitchen.



Ideal for serving and storing food.



Stackable to save space.



Available in several colours.



Available in energy red and black.

Silit

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Design and function combined under one lid – with Modesto

Making compromises is part of our everyday life. However, with our Modesto cookware series made from Silargan®, we have made an exception. The design combines functionality in a clear and harmonic form. The ergonomic handles provide for greater safety. Thanks to the extra-strong, energy-saving base and the heat-resistant glass lid you save energy and cook your food gently using little water. Uncompromisingly suitable for all kinds of hob.



TEAMS DESIGN

Saucepan without lid
Ø 16 cm

Item no.: 21 0429 4535



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



External pouring rim.



Ergonomic heat-insulating handles.



Suitable for all types of hob.



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



Special cookware
Roasting pans

All set for the oven – roasting pans by Silit

Ideal for large portions. Whether you are preparing meat, fish or poultry: Everything turns out crispy and tender with Silargan® roasting pans by Silit. The heat is distributed and stored evenly by the dark interior and the sturdy sides of the pan. Suitable for all types of hob.



Our tip: Silargan® roasting pans – the best cooking and frying features. Dark interior, base and sides with extra-sturdy steel core. The heat is optimally distributed and stored for a long time. Your roasts always turn out tender and crispy.



Professional multi roasting pan, oval

The multi-talent among roasting pans. Ideal for goose, duck and large roasts. | Silargan® roasting pan | Stainless steel lid and sandwich base suitable for induction hobs | 38 × 18 × 28 cm (W × H × D)

Item no.: 21 3618 6953 (black)

Silit

KOCHEXPERTEN. SEIT 1920.

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30
YEAR
Guarantee*

Professional oval roasting pan

Ideal for casseroles and gratins. For tender fish dishes and stews, hocks, haunches and rolled roasts. | Silargan® | With heat-resistant glass lid | 36.5 x 20 x 25.5 cm (W x H x D)

Item no.: 21 3618 6908 (black)



30
YEAR
Guarantee*

Rectangular roaster ecompact®

For crispy and tender meat-, fish or poultry foods. | Silargan® | With heat-resistant glass lid | 34.1 x 16.2 x 33.3 cm (W x H x D) |

Item no.: 21 3625 7578 (black)



30
YEAR
Guarantee*

Professional stew pot

For roasting, baking and casseroles. | Silargan® | With glass lid | Oven-proof metal handles | Ø 28 cm, height 20 cm

Item no.: 21 3020 9553 (black)



30
YEAR
Guarantee*

Professional gourmet casserole

Also suitable for use as a baking dish. Attractive design makes it practical for use as a serving dish. | Silargan® | Heat-resistant glass lid | Insert is available separately | 39 x 15 x 22 cm (W x H x D)

Item No. 21 3615 9599 (black)

The oval roasting pans made of Silargan® are available in these colours

(professional stew pot, gourmet casserole and ecompact® rectangular roaster only in Energy Red and Black):

Energy Red

Ocean Green

Nature White

Schwarz



Pressure cooking with the Sicomatic®.

If an invention meets the latest trend, makes life easier and promises major benefits to many people in the long run, then it is a truly ground-breaking innovation.

In 1927, the invention of our Sicomatic® pressure cooker was a world first. Today, it is an indispensable part of the modern, health-conscious kitchen, as cooking in an airtight closed system preserves the valuable vitamins and minerals. The natural colours and characteristic taste of the food are preserved – you therefore cook your carefully and lovingly selected ingredients in a very gentle way that is authentic-tasting.

Thanks to a simple principle, valuable energy is saved through pressure cooking: If you heat liquids in a closed pot, steam forms, which creates pressure and therefore increases the temperature. Cooking times are thus reduced by up to 70 percent.

A product that has been in the product range as long as our Sicomatic® has passed the hardest of all endurance tests many times with flying colours: that of everyday life. Time and again we have adapted the Sicomatic® to meet changing needs. Simple operation, convenience, technical sophistication and a high level of health and enjoyment: This product is backed up by more than 80 years of experience that is inextricably linked to our company's history.

Silit

KOCHEXPERTEN. SEIT 1920.

MADE IN GERMANY



Pressure cooker
Sicomatic® econtrol

Sicomatic® econtrol – the easy trick to more enjoyment

Pressure cookers are ideal for modern wellness cuisine. They save time and energy. Valuable vitamins and nutrients are preserved and the food retains its natural colour and characteristic flavour.

The Sicomatic® econtrol represents the culmination of more than 80 years of experience. The Sicomatic® econtrol is distinguished by its state-of-the-art technology and easy handling. It is operated via a handy control dial. Three cooking levels ensure that food is cooked precisely. To clean, simply remove the handle. Whether stainless steel or Silargan® functional ceramic, the Sicomatic® econtrol cooks food quickly, healthily and aromatically.



TEAMS DESIGN



Three preset cooking levels.



Innovative one-hand control dial.



Clearly visible cooking level display.



Detachable handle for easy and thorough cleaning.



product design award

2012



Sicomatic® econtrol

Available in various colours and stainless steel.
Available in sizes 2.5 l, 4.5 l and 6.5 l.

Item no.: 21 2025 8599 (4.5 l, without insert, Energy Red)

Silit

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SICOMATIC®
econtrol



Sicomatic® econtrol

Available in sizes 2.5 l, 4.5 l and 6.5 l

Item no.: 21 2025 8599

(4.5 l, without insert, Energy Red)

Sicomatic® econtrol Duo

Sicomatic® econtrol with lid and pressure pan without lid | also available in stainless steel | 4.5 l Sicomatic® and 3.0 l pressure pan

Item no.: 21 2925 8483 (without insert, Silargan® black)



Sicomatic® econtrol Vision

Available in sizes 2.5 l, 4.5 l and 6.5 l

Item no.: 21 2027 3707

(4.5 l, without insert, Vision)



Insert

Perforated stainless steel |
Ø 18, 22 cm

Item no.: 21 2120 8167 (Ø 22 cm)



Basket insert

For steaming, cooking with little water and gently warming up food | Stainless steel | Ø 19 cm

Item no.: 21 3126 3241



Insert

Ideal in combination with Silargan® – for totally neutral-taste cooking | Porcelain | Ø 21 cm

Item no.: 21 3126 6419

The Sicomatic® econtrol made from Silargan® is available in the following colours:

Energy Red

Ocean Green

Black



Pressure cooker
Sicomatic® t-plus

Sicomatic® t-plus – quick, healthy cooking with precision

Classics can outdo themselves: The Sicomatic® t-plus presents itself as a modern variation of an unbeatably popular culinary artist while maximising cooking convenience and unique taste.

Choose between three preset cooking levels: The gentle level for delicate foods, the fast level for everything that requires long cooking times, such as meat, soups or stews, and the steaming level. If you turn the dial to "0", the contents are cooked without pressure, just like in a conventional pan, but in a particularly energy-efficient way.



TEAMS DESIGN



Three preset cooking levels.



The ultimate in user-friendliness.



Easy to clean.



Practical special inserts.



Sicomatic® t-plus

Available in various colours and stainless steel.

Available in sizes 2.5 l, 4.5 l and 6.5 l.

Item no.: 21 2029 0438 (4.5 l without insert, Ocean Green)

Silit

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Sicomatic® t-plus

Available in various sizes:
2.5 l, 4.5 l and 6.5 l

Item no.: 21 2029 0438 (4.5 l without insert, Ocean Green)

A PROVEN CLASSIC

Sicomatic® t-plus combines all of our knowledge and over 80 years of experience. The result is a pressure cooker that sets standards with its attractive design and exceptional functionality.

- Easy to use.
- Three preset cooking levels.
- Innovative technology: All the functions are activated via the ergonomic handle.
- Easy to clean thanks to maintenance-free valve system.



Sicomatic® t-plus Duo

Sicomatic® t-plus with lid and pressure pan without lid | also available in stainless steel | 4.5 l Sicomatic® and 3.0 l pressure pan

Item no.: 21 2926 0158 (without insert, Silargan® black)



Insert

Perforated stainless steel |
Ø 18, 22 cm

Item no.: 21 2120 8167 (Ø 22 cm)



Basket insert

For steaming, cooking with little water and gently warming up food | Stainless steel | Ø 19 cm

Item no.: 21 3126 3241



Insert

Ideal in combination with Silargan® – for totally neutral-taste cooking | Porcelain | Ø 21 cm

Item no.: 21 3126 6419

The Sicomatic® t-plus made from Silargan® is available in the following colours:





Gently does it – steam cooking.

For centuries, steam cooking has been considered the healthiest cooking method. Even in ancient China, dishes were gently prepared in this way. Thanks to the rising water vapour that evenly surrounds the ingredients from all sides, the food retains its natural nutrient content and vitamins. Vegetables cooked in rising steam remain crisp, poultry remains juicy and fish does not fall apart. The food has a bite and is also a visual pleasure, because its characteristic colours are preserved.

With the ecompact® roasting and steaming system by Silit, we have perfected this old principle of preparation. Several ingredients can thereby be prepared simultaneously without the flavour

of one food being transferred to another. The gentle process preserves the food and results in the special development of their aromas. Because no water comes into contact with the food, even water-soluble nutrients are not lost.

Steam cooking is the ideal preparation method, especially for the varied, balanced and health-conscious kitchen, in which great care is taken in the selection and quality of fresh ingredients. It stands for simplicity and originality like no other, because the food impresses through its own characteristic flavour. Fat, salt and spices can be used sparingly. Steam cooking is ideal for everyone who loves natural pleasure.

Roasting and steaming cooking system
ecomcompact®

ecomcompact® roasting and steaming system – the taste and wellness combination

A demand of our time: Today, those who value having ingredients of the best quality and freshness in their diet also like to carefully prepare and enjoy their food. If it is possible to save value time and energy in the process, the best conditions are created for a forward-looking lifestyle – generation eco.

The Silit ecompact® roasting and steaming system is ideal for the varied and healthy cuisine of today. Cooking with steam is considered one of the healthiest cooking methods around and is gaining popularity in the contemporary kitchen. The combination of a versatile steamer with a roasting pan made from the unique Silargan® functional ceramic makes the Silit ecompact® a premium product for connoisseurs, for whom only the best is good enough.



Thermometer for optimal control of the cooking process.



See-through lay-on lid with special rim.



Ovenproof All-metal handles.



Versatile thanks to two different inserts with dividers.



ecomcompact® roasting and steaming system

With glass lid | Thermometer | High insert with two dividers | Low insert with two dividers | 35.6 x 18.4 x 33.3 cm (WxHxD)

Item no.: 21 3628 4789 (Energy Red)

Silit

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See-through lay-on lid with special tightly sealing rim.

Extremely versatile to use thanks to two different inserts with dividers.

Silargan® roasting pans for the natural, authentic-tasting and energy-saving preparation of food.

ALL BENEFITS AT A GLANCE:

- Steamer and roasting pan in one.
- Healthy cooking for modern and conscious nutrition.
- Silargan® roasting pans for the natural, authentic-tasting and energy-saving preparation of food.
- Extremely versatile to use thanks to two different inserts with dividers.
- Thermometer for optimal cooking control.
- See-through lay-on lid with special tightly sealing rim.
- Ideal for all conventional ovens and kinds of hob.
- Oven-proof, ergonomically formed handles.
- Ideal for induction.

COOKING IN STEAM – TWO INSERTS FOR 1001 POSSIBILITIES.

Discover fascinating possibilities for tasty cuisine using the ecompact® roasting and steaming system – the new high-quality combination of tradition and innovation by Silit.



All products from the ecompact® series are available in the following colours:

Energy Red

Black



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

Those who like fried fish and crispy fried potatoes will love the Silargan® frying pans from Silit. Silargan® combines all the features you need for crispy fried meat, stews and crispy fried potatoes.

With the Silargan® frying pans, Silit is offering more than a success guarantee. The authentic-tasting functional ceramic with its nickel-free* and non-porous closed surface provides for authentic flavours. With a drawn-steel core and extra-strong energy-saving base, the pans are robust, temperature-resistant and suitable for all kinds of hob including induction. Each

frying pan variant boasts rapid heat conduction into the rim and offers perfect heat retention. Thus, the crust is nice and crispy on the outside but stays tender and juicy on the inside.

The range of Silit frying pans, including practical accessories such as the coordinating glass lids or the carefully-designed fish slices therefore offer the best conditions for frying your food. After all, the best kitchen is only as good as its tools. Or in short: It makes frying fun – every day.

Silit

KOCHEXPERTEN. SEIT 1920.

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

MADE IN GERMANY



Universal frying pans
Professional

Silargan® – unique frying performance

First-class roasting with Silargan® frying pans. With the ultra-hard, ceramic and non-porous surface, Silargan® is robust, cut- and scratch-resistant, easy to clean and nickel-free.** In other words, the ideal material for your frying pan. The Professional pans with the extra-strong steel core are ideal for frying at high temperatures and therefore for all food that is fried until crispy. Thus, the crust is nice and crispy on the outside but stays tender and juicy on the inside.



TEAMS DESIGN

Wide pouring rim for easy pouring.



Extra-strong steel core for fast heat conduction up to the rim and long heat retention.

The best frying properties thanks to the dark frying surface, even at high temperatures.



Deep universal frying pan

Ø 20, 24, 28 cm | with auxiliary handle
Ø 28 cm | with auxiliary handle

Item no.: 21 1018 1835 (Ø 24 cm, without auxiliary handle)

Detergents

The ideal detergents for your Silargan® pans. Also suitable for stainless steel cookware.

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



**Roasting and serving pan
with metal handles**
Ø 20, 24, 28 cm

Item no.: 21 1118 1767 (Ø 24 cm)



**High stewing pan
with metal handles**
With inside scale |
Ø 24, 28 cm

Item no.: 21 1127 2670 (Ø 24 cm)



**High universal frying pan
with auxiliary handle**
Ø 28 cm

Item no.: 21 1023 3152



**Universal frying pan,
shallow**
Ø 20, 24, 28 cm

Item no.: 21 1023 5187 (Ø 24 cm)



Glass lid
The right lid for every pan. |
With synthetic button |
Ø 20, 24, 26, 28, 32 cm

Item no.: 21 5117 1829 (Ø 24 cm)



Glass lid
The right lid for every pan.
With oven-safe metal but-
ton. | Ø 20, 24, 26, 28, 32 cm

Item no.: 21 5112 4160 (Ø 28 cm)

The universal deep frying pans with Ø 24 cm + 28 cm and the roasting and serving pans with Ø 28 cm are available in the colours Energy Red and Black. The high stewing pans with Ø 24 cm + 28 cm are available in Ocean Green, Nature White and Black:

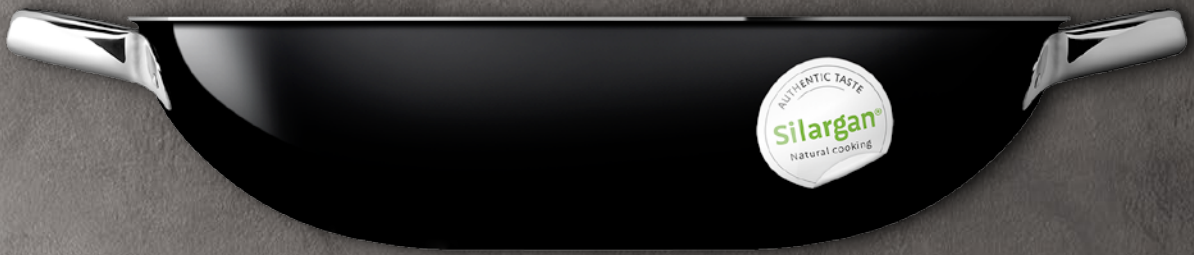
Energy Red

Ocean Green

Nature White

Black





Variety on your plate.

Who doesn't like to think outside of the box once in a while, try something new, re-define the tried and tested and create something of their own? Variety in the kitchen knows no bounds. All you need is a little imagination, delicious ingredients and a true multi-talent among special cookware: a wok. It is perfect for roasting, steaming, braising, frying and blanching. Easy handling and quick preparation make cooking a pleasure and a convivial experience.

Those who place value on health-conscious, creative cuisine will find the perfect cookware in the high-quality Silit wok for preparing tasty and balanced meals. With the short cooking time, the ingredients retain their taste, bite and various flavours. In the Silit

wok you can make fiery soups and stews, creative vegetable dishes and hearty meat dishes. And it is a real feast for the eyes: Thanks to the stylish design, you can serve directly out of the wok at the table.

Bring some variety into your everyday life and discover the world of cooking in all of its facets. The woks from Silit are the perfect combination of Asian tradition and modern, excellent quality. They also impress through their superior workmanship and optimal functionality and they are available in many materials, designs and colours with practical accessories. Whether with or without guests: Look forward to culinary journeys – in the heart of your kitchen.

A taste of the world

Silit is at home in kitchens all over the world. Silit embraces many different trends and traditions – from the very diverse regional cuisine to modern international cuisine. One thing that all these cultures have in common is the pleasure found in cooking with friends. With traditional woks, Silit always provides what is needed for enjoyable moments at the table.



TEAMS DESIGN



Profi wok

With glass lid | Ø 32, 36 cm

Item no.: 21 3726 7171 (Ø 36 cm)



Profi wok with steel handle

Ideal for larger portions and amounts of liquid. | With glass lid | Ø 28 cm

Item no.: 21 3726 7102

All Profi woks in Ø 36 cm are available in the following colours:

Energy Red

Black



Silit

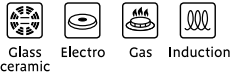
KOCHEXPERTEN. SEIT 1920.

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Universal and healthy

Woks are probably the most versatile kind of all-purpose cookware: You can use woks to stew, fry and steam food. Asian stir-fries involve frying finely chopped or diced ingredients in a little oil at high temperatures while stirring constantly until they are al dente. The extremely short cooking process ensures the optimal preservation of vitamins and aromas. The high-quality, perfect craftsmanship and excellent functionality of Silit stainless steel woks guarantee many years of wok enjoyment.

SILITHERM® Universal base



CeraProtect® 5-Year Guarantee*
 PTFE-FREE · ANTIHAFT · NON-STICK



Hong Kong wok
 With glass lid | Ø 36 cm
 Item no.: 21 3726 4446



Non-stick Wuhan wok with steel handle
 Ideal for larger portions and amounts of liquid. | Ø 28 cm
 Item no.: 21 3726 3753

They'll really fire you up!

Friends used to come over for dinner. Now they come along to join in the cooking. Fondues allow you to combine the pleasure of cooking and eating all at once in good company. Whether with cheese or meat: Fondues made of Silargan® are suitable for all types of preparation. The fondue pot can be used on all kinds of hobs including induction.

30 YEAR
 Guarantee*



TEAMS DESIGN

Cheese fondue set

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

Item no.: 21 3522 7397
 (cheese fondue set)
 Item no.: 21 3522 0718
 (casserole with wooden handle)



Fondue set

Fondue pot made from Silargan® | Rechaud with stainless steel burner | Splash guard | 6 forks with number marking | Ø 16 cm | Available in the colours Black and Passion Red

Item no.: 21 3524 7371 (Passion Red)



*The 5-year warranty is guaranteed for the CeraProtect® non-stick surface on the inside of the frying pan. The warranty only applies if the product is used as intended. More detailed provisions about the scope of the guarantee declaration and proper use can be found in the instructions for use enclosed with the products.

Clever specialists – versatile and practical.

Stirring, grating, portioning. Measuring, peeling, cutting. Numerous hand movements are necessary before a dish is ready. It's good that you are not alone in the kitchen: the practical kitchen gadgets from Silit make preparation and cooking much simpler. With clever functions that are easy to handle and that were developed from everyday life.

Such as our Fresh Bowls storage series that fulfils a number of tasks at once:

You can arrange your food in such a way that it retains the authentic taste, serve it aesthetically and store it safely – with the Twist'n Lift aroma lid the content remains hermetically sealed.

Not forgetting our selection of spatulas, spoons and whisks that satisfy the most demanding requirements in terms of function and colour.

This way you can choose from a range of gadgets that best fit with your kitchen and everyday life. Silit offers kitchen gadgets for every occasion. Our small and large gadgets save you lots of time and energy, while preparing your food becomes a real pleasure. The highest requirements in terms of ergonomics, hygiene, durability and aesthetics make our kitchen gadgets indispensable talents in your own personal daily schedule.

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Served fresh – with the Fresh Bowls storage series and Twist'n Lift aroma lid

Experience is measured through things that are continually re-defined in everyday life. For example, with one product that performs three different tasks. With our new Fresh Bowls storage series, you can arrange your food in such a way that it retains the authentic taste, serve it up appetisingly and store it safely. Thanks to their practical Twist'n Lift closing mechanism and fresh colours, they can be stacked stylishly and they coordinate wonderfully with our cookware.



TEAMS DESIGN



Ideal for preparation.



Arrange and serve appetisingly.



Stays fresh for longer thanks to the Twist'n Lift aroma lid.



Stackable to save space.

Silargan® functional ceramic: Ideal for authentic-tasting preparation, serving and storage.

Twist'n Lift aroma lid – extremely easy to open thanks to simple technology.



Stackable to save space.



Fresh Bowls

3-piece set | with Twist'n Lift aroma lid |
Ø 12, 14, 16 cm

Item no.: 21 3329 1572 (Piano Black)

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ALL BENEFITS AT A GLANCE:

- For preparation, serving and storage.
- Twist'n Lift aroma lid.
- Attractive, timeless design.
- Scratch resistant.
- Stackable.
- Available in four fashionable colours.
- Dishwasher safe.



Fresh Bowl
With Twist'n Lift aroma lid |
Ø 12, 14, 16 cm
Item no.: 21 3329 0698
(Ocean Green, Ø 14 cm)



Fresh Bowls
2-piece set | with Twist'n Lift aroma lid | Ø 12, 16 cm
Item no.: 21 3329 0193 (Polar White)

The Fresh Bowls made from Silargan® are available in these colours:

Energy Red

Ocean Green

Polar White

Piano Black



Carefully stored – with the Storio series

One product, several sizes, many possibilities – today's storage system. Keep food fresh or freeze it, bake it in the oven or heat it up in the microwave, measure out precise quantities and sprinkle neatly – our new Storio collection does all of these things. The multi-function bowls are made from high-quality, heat-resistant glass – ideal for hygienic and neutral-taste storage. The standardised design of the spice shaker and the practical vinegar and oil pourer turn orderliness into elegant pleasure – and can also be used at the table.



Heat-resistant, glass bottom part is suitable for the microwave and oven.



Storage in the refrigerator and freezer.



Ideal for serving.



Stackable to save space.



Stackable to save space, with or without lids.

Synthetic lid (BPA-free) with easy-to-operate closing mechanism – keeps the bowl especially airtight.

Heat-resistant borosilicate glass – suitable for use in the oven and microwave.

Storio multi-function bowl
3-piece set | Borosilicate glass |
Synthetic lid with silicone seal |
Approx. 15 x 10, 18 x 13, 21 x 14 cm (W x D)
Item no.: 21 4129 5778



ALL BENEFITS AT A GLANCE:

- Hygienic and neutral-taste storage in the refrigerator and freezer.
- Glass bowls are heat-resistant and are therefore suitable for use in the oven and microwave.
- Ideal for serving.
- Stackable, with or without lids.
- Simple-to-operate closing mechanism, keeps the bowl especially airtight.
- BPA-free.
- Dishwasher safe.



Storio spice shaker

Available in three different sprinkling options: fine, coarse and universal | Containers can be closed for storage | Contents can be recognised through glass material | Height 9.8 cm | Ø 5.6 cm | 0.1 l

- Item no.: 21 4129 3231 (shaker fine perforations)
- Item no.: 21 4129 3248 (shaker coarse perforations)
- Item no.: 21 4129 3255 (shaker)

3-piece set | Content: 1 x shaker fine perforations, 1 x shaker coarse perforation, 1 x shaker

Item no.: 21 4129 3262



Storio vinegar/oil pourer

Simple and accurate pouring through practical opening on pourer. | Clean handling thanks to the integrated return opening. | Large filling opening makes for easy filling. | Glass, synthetic material | Height 9.8 cm | Ø 5.6 cm | 0.1 l

Item no.: 21 4129 3279



Storio oil pourer

Simple and accurate pouring through practical opening on pourer. | Clean handling thanks to the integrated return opening. | Large filling opening makes for easy filling. | Glass, synthetic material | Height 23.3 cm | Ø 7.0 cm | 0.5 l

Item no.: 21 4129 3286

Extra Line – perfectly thought through down to the smallest detail

The kitchen gadget series with that little something extra. Thanks to the temperature-resistant silicone, it is ideal for coated cookware. Thought-out functionality, right down to the smallest detail. The black, soft grip surface sits comfortably in your hand. The red eyelets are an eye-catching design feature. All the parts are dishwasher safe.

TEAMS DESIGN



1 Bakery brush

For baking and frying, with flexible bristles made of silicone. | Length 19.7 cm

Item no.: 21 4229 3200

2 Spoon

Versatile in use, for pasta or as salad servers. | Length 30 cm

Item no.: 21 4228 3607

3 Pasta serving spoon

Versatile in use, for pasta or as salad servers. | Length 30 cm

Item no.: 21 4228 3614

4 Open cooking spoon

Stirs particularly easily thanks to the clever opening – right up to the edge. | Length 30cm

Item no.: 21 4228 3546

5 Cooking spoon

Ergonomically-shaped thanks to the hexagonal handle. | Length 30 cm

Item no.: 21 4228 3553

6 Beater

Ideal for stirring sauces and puddings, whipping up milk froth, cream and egg whites. | Length 29 cm

Item no.: 21 4228 3577

7 Whisk

Ideal for coated cookware as the wires are covered in silicone. | Length 30 cm

Item no.: 21 4228 3560



8 Cooking and serving tongs

Integrated magnet, can be dismantled to save space. | Length 31.9 cm

Item no.: 21 4228 3652

9 Dough scraper

with flexible and heat-resistant functional head made of silicone. | Length 30.4 cm

Item no.: 21 4229 3224

10 Soup ladle

Captures even the smallest remnants in the pot thanks to the tapered spoon. | Length 31 cm

Item no.: 21 4228 3591

11 Turner

Flexible bowl for easy turning and stirring, even on the sides of the pan. | Length 32.5 cm

Item no.: 21 4228 3621

12 Wok spatula

Perfectly adapted to the wok shape thanks to the wide rounded bowl. | Length 32 cm

Item no.: 21 4228 3645

13 Fish slice

Ideal for fish and large portions of fried food thanks to the long and wide special shape. | Length 30.5 cm

Item no.: 21 4228 3638

Since 1920: Silit top quality made in Germany.

As an innovative cookware manufacturer and inventor of the functional ceramic Silargan®, Silit is synonymous with the quality of “Made in Germany” products. Silit’s unique, high-quality, extremely practical and outstandingly aesthetically pleasing products are made in Riedlingen in southern Germany, inspired by the spirit of the age and built to last.

Silit is almost unparalleled amongst manufacturers in its focus on combining innovation, function, exceptional design and an un-

compromising commitment to flawless workmanship, reliability and durability. Its individual product lines are crafted by a skilled workforce.

Each part is manufactured by highly qualified and experienced employees throughout the whole production process. Our employees identify strongly with the Silit brand, take great pride in their work and are committed to producing “Made in Germany” quality.

Silit

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The production process, one step at a time

MADE IN GERMANY

Step 1



more
than

30

ingredients

The raw materials that are used to make Silargan® – including feldspar, quartz and more than 30 other ingredients – are melted down at approximately 1300°C.

Step 2



The steel core is made on drawing presses using the Euler method.

Step 3



The basic and surface layers are applied one after another and fused into an inseparable unit at 860°C.


860 °C

Step 4



The pouring rim is ground and attached using the plating procedure.

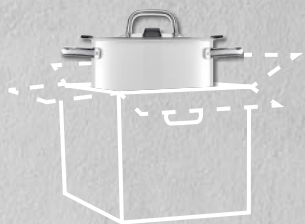
Step 5



Once the handle has been fitted and a final quality check carried out, our high-quality Silargan® products are ready for shipment.



✓ Quality



Silit
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