



RAFFA'S

POTS & PANS

RAFFAS.CO.ZA



POTS & PANS

POTS



STAINLESS STEEL SAUCEPAN & LID

PP36312 : SIZE 95 X 160MM ; VOLUME 1.9L
 PP36329 : SIZE 105 X 200MM ; VOLUME 3.3L



STAINLESS STEEL CASSEROLE POT & LID

PP36336 : SIZE 110 X 240MM ; VOLUME 5L
 PP36343 : SIZE 230 X 260MM ; VOLUME 12L
 PP36350 : SIZE 260 X 320MM ; VOLUME 20L
 PP36367 : SIZE 310 X 360MM ; VOLUME 30L

NEW



STAINLESS STEEL LOW CASSEROLE POT & LID

PP60393 : SIZE 95 X 240MM ; VOLUME 4.2L
 PP60409 : SIZE 120 X 300MM ; VOLUME 8.5L
 PP60416 : SIZE 190 X 320MM ; VOLUME 15.3L

REINFORCED RIMS
 ERGONOMIC HANDLES



REINFORCED BASE

STAINLESS STEEL DEEP STOCKPOT & LID

PP52992 : SIZE 200 X 240MM ; VOLUME 9L
 PP36374 : SIZE 260 X 280MM ; VOLUME 16L
 PP36381 : SIZE 320 X 320MM ; VOLUME 26L
 PP36398 : SIZE 360 X 360MM ; VOLUME 36L
 PP36404 : SIZE 400 X 400MM ; VOLUME 50L

PROFESSIONAL LINE OF SATIN STOCKPOTS MADE OF STAINLESS STEEL

SAFETY FIRST!

SPECIAL RIVETS TO SECURE HANDLES! SAFETY & DURABILITY GUARANTEED!



Reinforced rims ; Ergonomic handles ;
 Extremely strong riveted handles ; Reinforced base

All stockpots have reinforced handles.
Stockpots of diameter 36cm or larger have an additional ring to reinforce construction.

POTS & PANS



PANS



ELECTR



GAS



INDUC



VITRO



STAINLESS STEEL FRYING PAN

PP44713 : SIZE 200MM
PP36275 : SIZE 240MM
PP36282 : SIZE 300MM



STAINLESS STEEL NON-STICK FRYING PAN

PP44720 : SIZE 200MM
PP36299 : SIZE 240MM
PP36305 : SIZE 300MM



FRYING PAN BLACK IRON

HF36909 : SIZE 200MM
HF36916 : SIZE 240MM
HF36923 : SIZE 300MM

NEW



STAINLESS STEEL CONICAL PAN

PP60362 : SIZE 60 X 180MM ; VOLUME 1.1L
PP60379 : SIZE 650 X 200MM ; VOLUME 1.5L
PP60386 : SIZE 750 X 240MM ; VOLUME 2.8L



FRYING PAN BLACK IRON WITH HANDLE

HF36930 : SIZE 360MM



POTS & PANS

DE BUYER PANS

LA LYONNAISE

- BLUE STEEL - STRONG QUALITY
- 1-1.5MM THICK FOR LESS POWERFUL HEAT SOURCES
- SEMI-PROFESSIONAL & DOMESTIC USE
- QUICK HEATING TIME
- EXTRA STRONG HANDLES
- FOR PAN WITH STEEL HANDLE: POSSIBLE OVEN
- COOKING 10MIN @200 C

DE BUYER BLUE STEEL FRYING PAN

- DB502018 : SIZE 180MM
- DB502024 : SIZE 240MM
- DB502030 : SIZE 300MM
- DB502036 : SIZE 360MM
- DB502040 : SIZE 400MM
- DB502045 : SIZE 450MM



FORCE BLUE

- BLUE STEEL - STRONG QUALITY
- 2MM THICK FOR PROFESSIONAL HEAT SOURCES
- PERFECT HEAT CONDUCTION
- EXTRA STRONG HANDLES
- FOR PAN WITH STEEL HANDLE: POSSIBLE OVEN
- COOKING 10MIN @200 C
- ALL HEAT SOURCES (INDUCTION AT MODERATE T)
- PERFECT FOR SEALING;
- FRYING; BROWNING

DE BUYER BLUE STEEL FRYING PAN HEAVY DUTY



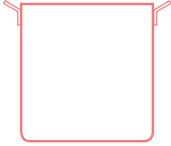



- DB540024 : SIZE 240mm
- DB540032 : SIZE 320mm
- DB540036 : SIZE 360mm



DE BUYER NON-STICK ALUMINIUM FRYONG PAN

- DB804024 : SIZE 240MM - BLUE
- DB806024 : SIZE 240MM - GREEN
- DB805024 : SIZE 240MM - RED
- DB807024 : SIZE 240MM - YELLOW



<p>CASSEROLE POT</p> <p>FEATURES</p> <ul style="list-style-type: none"> Wide bottoms are for maximum heat conduction Ideal for slow cooking stews, sauces, soups, casseroles and roasts Two loop handles for easier pouring and movement 	<p>LOW CASSEROLE POT</p> <p>FEATURES</p> <ul style="list-style-type: none"> Wide heating surface allows the cooking of meats and vegetables Ideal for long slow cooking Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables 	<p>STOCK POT</p> <p>FEATURES</p> <ul style="list-style-type: none"> Thick base for good slow simmer Ideal for stocks, soups, pastas, bulk vegetables and seafood Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer 
<p>FRYING PAN</p> <p>FEATURES</p> <ul style="list-style-type: none"> Curved side walls for easy stirring food out of the pan Ideal for frying, scrambling, sauteing or searing Sloped sides prevent steam from forming in the pan 	<p>SAUTE PAN</p> <p>FEATURES</p> <ul style="list-style-type: none"> Wide bottom area for maximum heat conduction Ideal for sauteing, searing, deglazing, poaching and stir frying Straight high sides help contain food and expose all sides to heat 	<p>SAUCE PAN</p> <p>FEATURES</p> <ul style="list-style-type: none"> Hybrid sauce pan and frying pan Saute, brown, poach, create a stir fry and build a sauce Curved sides allow for thorough and efficient whisking of ingredients 



S/STEEL COOKWARE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee on selected ranges.

FEATURES

- 18/10 S/Steel 2MM thick, satin finished
- Anatomical heat resistant and S/Steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: S/Steel / aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and durable.



POTS - S/STEEL

5 YEAR WARRANTY



CASSEPOLE

PSC0006 - 6LT - 240 X 140MM
 PSC0010 - 10LT - 280 X 180MM
 PSC0012 - 12LT - 300 X 180MM
 PSC0016 - 16LT - 320 X 190MM
 PSC0020 - 20LT - 350 X 210MM
 PSC0030 - 30LT - 400 X 250MM
 PSC0060 - 60LT - 500 X 310MM



5 YEAR WARRANTY



STOCK

PSS1016 - 16LT - 280 X 280MM
 PSS1032 - 32LT - 350 X 350MM
 PSS1050 - 50LT - 400 X 400MM



5 YEAR WARRANTY



LOW CASSEPOLE

PSC4004 - 4LT - 240 X 95MM
 PSC4008 - 8LT - 300 X 120MM
 PSC4019 - 19.5LT - 400 X 155MM



1 YEAR WARRANTY



LOW CASSEPOLE

PRC0089 - 8.9LT W/LID
 PGC0089 - 8.9LT W/LID



PANS - S/STEEL

FEATURES

- Equipped with two easy pouring spouts (PSS2016)
- S/Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Triple thermo-diffusive sandwich base
- Made of 18/10 S/Steel

5 YEAR WARRANTY

SAUCE WITH
SIDE SPOUTSPSS2016
1.5LT

5 YEAR WARRANTY



SAUTE

PSS0027 - 2.7LT - 240 X 60MM
 PSS0037 - 3.7LT - 280 X 60MM
 PSS0047 - 4.7LT - 320 X 60MM
 PSS0067 - 6.7LT - 350 X 70MM



5 YEAR WARRANTY



SAUCE

PSS0016 - 1.6LT - 160 X 80MM
 PSS0023 - 2.3LT - 180 X 90MM
 PSS0031 - 3.1LT - 200 X 100MM



18/10

S/STEEL WOKS

5 YEAR WARRANTY



ROUND FLAT BOTTOM

WRF1036
360MM

5 YEAR WARRANTY



ROUND BOTTOM

WRS1036
360MM

S/STEEL PANS - INDUCTION

FEATURES

- Frying pans made of 18/10 S/Steel
- The special Impact welding system of the sandwich bottom (S/Steel-Alu) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The Excalibur non-stick coating is applied on this range

5 YEAR WARRANTY

FRY
EXCALIBURPSF6024
240MM

5 YEAR WARRANTY

FRY
PSF6018

180MM



PANS

WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, Fusion can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money

5 YEAR WARRANTY



FRYING PAN 'CERAMIC COATED' S/STEEL

PCF1024 - 240MM
PCF1028 - 280MM
PCF1032 - 320MM



FEATURES

- Grill of cast aluminium with durable non-stick coating PFOA free and S/Steel handle

5 YEAR WARRANTY



GRILL PAN 'BLACK SERIES' CAST ALUM INDUCTION

PCG0028
280 X 280MM



NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

New 'Black Series' range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.

FEATURES

- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens

5 YEAR WARRANTY



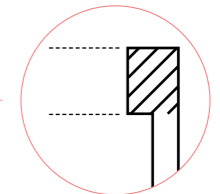
FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION

PCF0024 - 240MM
PCF0028 - 280MM
PCF0030 - 300MM



ALUMINIUM COOKWARE

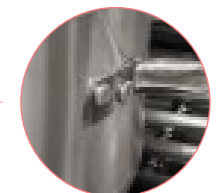
1 YEAR WARRANTY



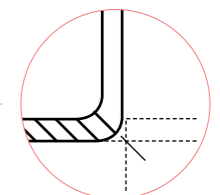
Reinforced rims



Ergonomic handles



Extremely strong riveted handles



Reinforced base



USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discolouration.
- Minerals in water and foods may stain aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon. After simmering, scour, wash normally, rinse in hot water and dry immediately.
- Stains and discolouration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes. then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the aluminium.



POTS - ALUMINIUM

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

FEATURES

- 99.5% extra heavy pure aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit extra heavy duty base
- Extra heavy duty base
- Can be used on an open flame
- S/Steel handles



CASSEROLE

- PAC0008 - 8LT - 250 X 150MM
- PAC0012 - 12LT - 300 X 180MM
- PAC0020 - 20LT - 350 X 210MM
- PAC0030 - 30LT - 400 X 250MM
- PAC0060 - 60LT - 500 X 310MM
- PAC0105 - 105LT - 600 X 370MM



STOCK

- PAS0025 - 25LT - 320 X 320MM
- PAS0034 - 34LT - 350 X 350MM
- PAS0050 - 50LT - 400 X 400MM



PANS - ALUMINIUM



FRY

- PAF0024 - 240MM
- PAF0032 - 320MM
- PAF0040 - 400MM

PANS - ALUMINIUM

FEATURES

- Manufactured from the very best quality aluminium which allows fast and even heat distribution
- Not for oven use
- Easy to clean
- Multi layer non-stick coating



FRY NON-STICK

- PAF6020 - 200MM
- PAF6028 - 280MM



FRY NON-STICK

- PAF1020 - 200MM ●
- PAF1032 - 320MM ●
- PAF1036 - 360MM ●
- PAF1024 - 240MM ●
- PAF1124 - 240MM ●
- PAF1224 - 240MM ●
- PAF1324 - 240MM ●
- PAF1424 - 240MM ●



PANS - BLACK IRON



IRON FRY

- PBF1300 - 300MM
- PBF1360 - 360MM
- PBF1400 - 400MM
- PBF1450 - 460MM



IRON OMELETTE

- PBO1180 - 180MM
- PBO1240 - 240MM

PANS

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- QuanTanium® is an internally reinforced multi-coat non-stick coating system

1 YEAR WARRANTY



FRYING PAN CREPE
PFC0280
280MM



Infiniti by **Pujadas**
A VOLLEKATH® COMPANY

USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1 and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



BLUE STEEL FRY
PBF0300 - 300MM
PBF0360 - 360MM
PBF0400 - 400MM
PBF0450 - 450MM



BLUE STEEL OMELETTE
PBO0180 - 180MM
PBO0240 - 240MM

PANS

FEATURES

- Perfect for open flame
- Non stick coating



BLACK STEEL FRYING
PBF2200 - 200MM
PBF2220 - 220MM
PBF2240 - 240MM
PBF2300 - 300MM
PBF2320 - 320MM

POTS - ALUMINIUM CASSEROLE (VALUE)



PAC1006 - 6LT - 240 X 140MM
PAC1008 - 8LT - 250 X 150MM
PAC1012 - 12LT - 300 X 180MM
PAC1020 - 20LT - 350 X 210MM
PAC1030 - 30LT - 400 X 250MM

POTS - S/STEEL

FEATURES

- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable



CASSEROLE (VALUE)
PSC3019 - 2.4LT - 160 X 120MM
PSC3044 - 4.4LT - 200 X 140MM
PSC3006 - 6LT - 220 X 155MM
PSC3010 - 10LT - 280 X 155MM
PSC3012 - 12LT - 260 X 225MM
PSC3016 - 16LT - 280 X 250MM
PSC3020 - 20LT - 320 X 260MM
PSC3030 - 30LT - 360 X 300MM



STOCK (VALUE)
PSS3016
 14LT - 260 X 260MM

PANS - ALUMINIUM

This range of cookware is made from light weight 4mm aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



SAUTE
PAS0003 - 3LT - 250 X 70MM
PAS0005 - 5LT - 300 X 66MM
PAS0008 - 8LT - 350 X 70MM



PANS



CONICAL SAUCE PAN S/STEEL
CPS0180 - 1.15LT - 180MM
CPS0220 - 1.45LT - 200MM
CPS0240 - 2.8LT - 240MM



FRY (VALUE) S/STEEL
PSF3020 - 200 X 40MM
PSF3024 - 240 X 50MM
PSF3032 - 320 X 50MM



FRY (VALUE) ALUMINIUM
PAF2024 - 240MM
PAF2032 - 320MM
PAF2036 - 360MM



EGG POACHER

FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups



ALUMINIUM 4 CUP
EPA0004
REPLACEMENT CUP
EPA1004



ROASTING PAN

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminium provides fast, even heating and superior cooking performance while limiting hot spots
- S/Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system



ALUMINIUM NON STICK
RPA0450
 450 X 320MM

