

TPB tech

Cookware set

PROFESSIONAL LINE



TPBtech®

**SPECIALLY DESIGNED FOR PROFESSIONAL OR DOMESTIC
CHEFS.**

**MADE OF HIGH QUALITY STAINLESS STEEL BY INOXIBAR.
SUITABLE ONLY FOR TPB tech® WORKTOPS**

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TPB TECH COOKWARE SET

Professional Line



With TPB tech mechanized elevation.



STOCK POT WITH LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65601	Stock pot 24 cm (10 Liters)



DEEP CASSEROLE WITH LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65623	Deep Casserole with lid 20 cm (4 Liters)
65625	Deep Casserole with lid 24 cm (7,2 Liters)
65627	Deep Casserole with lid 28 cm (11 Liters)



ROUND DISH WITH LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65679	Round dish with lid 28 cm (2,7 Liters)
65680	Round dish with lid 32 cm (4,7 Liters)

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With TPB tech mechanized elevation



CONICAL SAUCEPAN WITH NON-STICK SURFACE with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
70933	Conical Saucepan with non-stick surface 32cm (2 Liters)



CONICAL SAUCEPAN with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
70932	Conical Saucepan 32 cm (2 Liters)



WOK WITH NON-STICK SURFACE with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65750	Wok with non-stick surface 30 cm

TPB TECH COOKWARE SET



WOK with TPB tech mechanized elevation.
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65749	Wok 30 cm



LID WOK

REF.	DESCRIPTION
34434	Lid Wok 30 cm



STOCK SAUCEPAN WITHOUT LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65691	Stock saucepan without lid 16 cm (2,4 Liters)



LOW SAUCEPAN WITHOUT LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65701	Low saucepan without lid 16 cm (1,9 Liters)

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SAUTEX WITH NON-STICK SURFACE
with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65754	Sautex with non-stick surface 24 cm (2,4 Liters)



SAUTEX with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65755	Sautex 24 cm (2,7 Liters)



NON-STICK SURFACE FRYING PANS
with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65720	Non -stick surface Frying pan 20 cm
65724	Non-stick surface Frying pan 24cm
65728	Non-stick surface Frying pan 28cm

TPB TECH COOKWARE SET



FRYING PAN WITHOUT LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65721	Frying pan without lid 20 cm
65723	Frying pan without lid 24cm
65725	Frying pan without lid 28cm



BASKET FOR PAN

REF.	DESCRIPTION
67134	Basket for pan 24cm
67130	Basket for pan 20 cm



EXPERT EXTRA-HIGH STOCK POT with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
62320	EXPERT Extra-high Stock pot 20cm (6,25 Liters)
62324	EXPERT Extra-high Stock pot 24cm (10 Liters)

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With TPB tech mechanized elevation



EXPERT STOCK POT with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
62124	EXPERT Stock pot 24 cm (6,5 Liters)



EXPERT CASSEROLE WITH LID with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION
62024	EXPERT Casserole with lid 24cm (4 Liters)
62028	EXPERT Casserole with lid 28cm (6,5 Liters)
62032	EXPERT Casserole with lid 32cm (9 Liters)

TPB TECH COOKWARE SET

TPB tech® ELEVATION



All the TPB tech® recipients include ELEVATION POINTS on its base of long-term durability. Suitable for ovens and dishwashers.

REASONS FOR THE ELEVATION:

- Thanks to this elevation, the cookware does not wear while cooking nor do they leave a mark on the worktop. Also when food drips underneath the cookware, the food will not attach to the base and as a result this cookware and surface will always remain clean.
- The residual temperature on the surface remains very low due to the elevation of the cookware since it is not in direct contact with the surface. There are also **no strident noises** when moving the cookware on the surface and the **electrical consumption is very low**.
- TPB tech® has a residual temperature range between 80° to 150°. TPB tech® induction system therefore **saves around 50%** of energy compared to any other induction system on the market and cools down 70° faster (as a result of its special composition) and 95% faster if we clean the surface with a sufficient quantity of water.
- In 2019 the introduction of new energy regulations will require all induction systems to produce a maximum of 190 watts per hour (currently a standard induction system in glass uses 250 watts per hour) **TPB tech® is already achieving 172 watts per hour** thanks to our elevation pan system and the technical worktop composition