

# COOKWARE SET

Professional Line.

Specially designed for professionals or domestic chefs.  
Made of high quality stainless steel by Inoxibar.  
Suitable only for TPB tech<sup>®</sup> worktops.



TPB<sup>tech</sup>  
since 2013



TPBtech®  
since 2013



## REASONS FOR THE ELEVATION.

Thanks to the elevation, the cookware does not wear while cooking nor leaves a mark on the worktop. It also protects against food attaching to the base of the cookware when food drips underneath. As a result, both the cookware and the base will remain always 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 no strident noises when moving the cookware on the surface, and the electrical consumption remains very low.

TPB tech® has a residual temperature range between 80°C and 150°C. Therefore, TPB tech® induction system saves around 50% of energy compared to any other induction system on the market and cools down 70% faster (as a result of its unique composition) and 95% faster if the surface is cleaned with water.

In 2019, the introduction of new energy regulations required all induction systems to produce a maximum of 190 Watts per hour. A standard induction system in glass used 250 Watts per hour, while TPB tech® was already achieving 172 Watts per hour thanks to our pan elevation system and the technical worktop composition.

### SAFETY WARNINGS

You should NEVER use the TPB tech® cookware set for cooking in any other induction system, ceramic hobs, gas or any other system than TPB tech® as it could cause an accident in your kitchen.

TPB tech is not responsible for the consequences caused by any improper use of the TPB tech cookware.

## TPB PROFESSIONAL LINE.

Specially designed to cook on TPB tech worktops.

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### STOCK POT WITH LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65601	Stock pot with lid 24 cm / 10 L



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### DEEP CASSEROLE WITH LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65623	Deep casserole with lid 20 cm / 4 L
65625	Deep casserole with lid 24 cm / 7,2 L
65627	Deep casserole with lid 28 cm / 11 L



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### ROUND DISH WITH LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65679	Round dish with lid 28 cm / 2,7 L
65680	Round dish with lid 32 cm / 4,7 L



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## NON-STICK CONICAL SAUCEPAN.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION	PRICE
70933	Non-stick conical saucepan 32 cm	97,29€



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## CONICAL SAUCEPAN.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION	PRICE
70932	Conical saucepan 32 cm / 2 L	78,60€



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## NON-STICK WOK.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION	PRICE
65750	Non-stick wok 30 cm	84,66€



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## WOK WITH LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65749	Wok 30 cm
34434	Wok lid 30 cm



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## STOCK SAUCEPAN WITHOUT LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65691	Stock saucepan 16 cm / 2,4 L



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## LOW SAUCEPAN WITHOUT LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65701	Low saucepan 16 cm / 1,9 L



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## NON-STICK SAUTEX.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65754	Non-stick sautex 24 cm / 2,4 L



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## SAUTEX.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
65755	Sautex 24 cm / 2,4 L



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## NON-STICK FRYING PAN.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

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



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## FRYING PAN WITHOUT LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

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



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## BASKET FOR PAN.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

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



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## EXPERT EXTRA-HIGH STOCK POT.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
62320	Extra-high stock pot 20 cm / 6,25 L
62324	Extra-high stock pot 24 cm / 10 L



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## EXPERT STOCK POT.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
62124	Expert stock pot 24 cm / 6,5 L



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## EXPERT CASSEROLE WITH LID.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
62024	Expert casserole with lid 24 cm / 4 L
62028	Expert casserole with lid 28 cm / 6,5 L
62032	Expert casserole with lid 32 cm / 9 L



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## G-SOLA PRESSURE COOKER.

With TPB tech machined elevation.  
Suitable only for TPB tech worktops.

REF.	DESCRIPTION
50271	G-Sola pressure cooker





TPB<sup>tech</sup>

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