

A top-down view of a dark grey, textured surface featuring various professional kitchen items: a large stainless steel pot tilted at the top right, a chef's knife with a black handle on the left, a long-handled stainless steel spoon on the right, a bunch of green chives in the center, three red chili peppers in the upper left, and four small brown mushrooms in the lower left. A semi-transparent dark grey rectangle is centered over the image, containing the brand name and product information.

SILAMPOS

SINCE
1951

GRAND HOTEL

LOUÇA PARA COZINHAR
PROFISSIONAL

PROFESSIONAL COOKWARE

MADE IN
PORTUGAL



HOTELARIA

CATERING

A ESCOLHA DOS CHEFS

Chefs choice



**GRAND
HOTEL**

GRAND HOTEL

GRANDES MEDIDAS. GRANDES MOMENTOS.
GREAT MEASURES. GREAT MOMENTS.

Esta gama foi concebida para responder às necessidades dos grandes chefs de cozinha, que necessitam de uma linha diversificada, robusta e que apresenta várias medidas disponíveis.

O Grand Hotel marca a diferença pelo seu design actual e por um acabamento satinado do aço inoxidável que facilita a limpeza das peças.

Grand Hotel range has been designed to meet the needs of the great chefs who need a diversified, robust cookware with several measures available.

Grand Hotel makes a difference for its design and for its satin finish stainless steel that facilitates cleaning.

ASA VARÃO
WIRE HANDLE

ACABAMENTO SATINADO
SATIN FINISH

7mm
ESPESSURA DO FUNDO
BOTTOM THICKNESS





CAÇAROLA C/ASAS
CASSEROLE

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø16	8	1.5
Ø20	9,1	2.6
Ø24	10,1	4,1
Ø28	11,7	6.7
Ø32	13.2	9.8
Ø36	14	13.4
Ø40	15.5	18.3



CAÇAROLA ALTA C/ASAS
DEEP CASSEROLE

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø16	11,6	2.2
Ø20	13.6	4
Ø24	15,6	6.5
Ø28	17,7	10.3
Ø32	18.7	14,1
Ø36	22	21.4
Ø40	25	30.5
Ø45	28	43.4
Ø50	32	57
Ø60	35	96



PANELA C/ASAS
STOCKPOT

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø16	16.5	3.2
Ø20	20.6	6.3
Ø24	24.6	10.6
Ø28	28.5	17
Ø32	32.5	25.4
Ø36	36.5	36
Ø40	40.5	49.6
Ø45	45	71
Ø50	50	96,1
Ø60	55	150



CAÇAROLA BAIXA C/ASAS
LOW CASSEROLE

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø24	6,1	2.5
Ø28	6,1	3.5
Ø32	6.2	4.6
Ø36	7.5	6.8
Ø40	8.5	9.6



TAMPA
LID

Ø16 / 20 / 24 / 28 / 32 / 36 / 40 / 45 / 50 / 60cm
ALL DIAMETERS*



**CAÇAROLA BANHO MARIA C/CABO
BOILER SAUCEPAN**

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø16	16,5	3,2
Ø20	20,6	6,3



**CAÇAROLA ALTA C/CABO
DEEP SAUCEPAN**

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø16	11,6	2,2
Ø20	13,6	4
Ø24	15,6	6,5
Ø28	17,7	10,3



**CAÇAROLA C/CABO
SAUCEPAN**

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø16	8	1,5
Ø20	9,1	2,6
Ø24	10,1	4,1
Ø28	11,7	6,7



**CAÇAROLA CÔNICA C/CABO
CONICAL SAUCEPAN**

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø20	7,5	2,1
Ø24	8	3,3



**FRIGIDEIRA C/CABO
FRYPAN**

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø24	6,1	2,5
Ø28	6,1	3,5



**FRIGIDEIRA CÔNICA ANTIADERENTE
NON-STICK CONICAL FRYPAN**

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø24	4,5	1,7
Ø28	5	2,3



FRIGIDEIRA CABO E ASA
FRYING PAN W/HELPER HANDLE

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø32	6.2	4.6
Ø36	7.5	6.8
Ø40	8.5	9.6



TAMPA C/RASGO + PEANHA
LID EUROPE + KNOB

Ø26cm



TERRINA
SOUP TUREEN

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø26	14	5



TERRINA EUROPA
EUROPA SOUP TUREEN

Diam.(cm)	Alt.(cm)	Capac.(L)
Diam.(cm)	Hgh(cm)	Capac.(L)
Ø26	14	5

TABULEIRO C/ASAS
PROFESSIONAL ROASTER

Medida(cm)	Alt.(cm)
Size(cm)	Hgh(cm)
50x36	6.1
53x40	4.1
60x40	6.1



PREMIUM COOKWARE

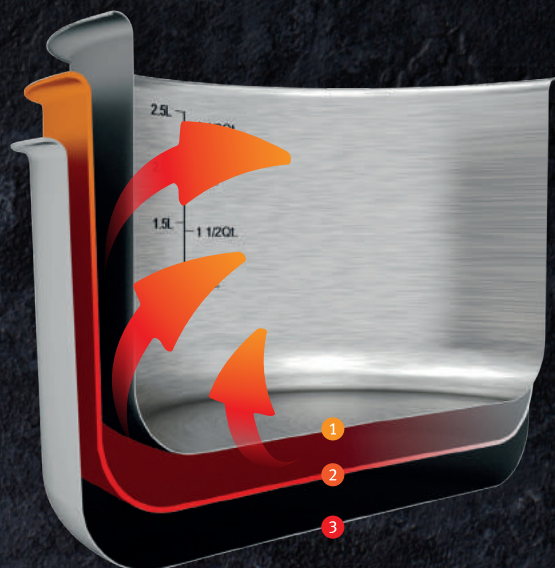
MULTIDISC  3 PLY
TECHNOLOGY

Com a tecnologia Multidisc é possível extrapolar as vantagens do fundo térmico para todo o corpo da peça:

- AQUECIMENTO UNIFORME
- NÃO ARREFECE TÃO RAPIDAMENTE QUANTO A LOUÇA TRADICIONAL
- POUPANÇA DE ENERGIA POR DIMINUIÇÃO DOS TEMPOS DE COZEDURA

With the Multidisc technology it is possible to extrapolate the advantages of the thermic bottom to the entire body:

- UNIFORM HEATING
- DOES NOT COOL DOWN AS QUICKLY AS TRADITIONAL COOKWARE
- ENERGY SAVINGS DUE TO REDUCED COOKING TIMES



1

AÇO INOXIDÁVEL 18/10
18/10 STAINLESS STEEL

2

LIGA DE ALUMÍNIO
ALUMINIUM ALLOY

3

AÇO INOXIDÁVEL MAGNÉTICO
MAGNETIC STAINLESS STEEL



FRIGIDEIRA CÔNICA C/CABO
CONICAL FRYPAN

Diam.(cm)

Diam.(cm)

Ø24 / Ø32



FRIGIDEIRA CÔNICA ANTIADERENTE
NON-STICK CONICAL FRYPAN

Diam.(cm)

Diam.(cm)

Ø24 / Ø26 / Ø28 / Ø30 / Ø32



FRIGIDEIRA C/CABO
FRYPAN

Diam.(cm)

Diam.(cm)

Ø26 / Ø28 / Ø30



SILAMPOS

SINCE
1951



ECO COOK

HIGIENE / HYGIENE

ELEVADO DESEMPENHO / HIGH PERFORMANCE

RAPIDEZ / QUICKNESS

COZINHADOS SAUDÁVEIS / HEALTHY COOKINGS

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