TPB tech Cookware set

PROFESSIONAL LINE





SPECIALLY DESIGNED FOR PROFESSIONAL OR DOMESTIC CHEFS.

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

TPB -TOP PORZELANIK BARCELONA. - Pol.In.Montguit- c/Cardedeu, s/n -08480 L'Ametlla del Vallés (Barcelona) Spain Tel. + 34 93 117 66 39 - info@tpbarcelona.com

INOXIBAR°

Professional Line

With TPB tech mechanized elevation.



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

REF.	DESCRIPTION	PRICE
65601	Stock pot 24 cm	79,98€
	(10 Liters)	



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

REF.	DESCRIPTION	PRICE
65623	Deep Casserole with lid 20 cm	53,12€
	(4 Liters)	
65625	Deep Casserole with lid 24 cm	67,79€
	(7,2 Liters)	
65627	Deep Casserole with lid 28 cm	87,94€
	(11 Liters)	



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

REF.	DESCRIPTION	PRICE
65679	Round dish with lid 28 cm	72,03€
	(2,7 Liters)	
65680	Round dish with lid 32 cm	96,11€
	(4,7 Liters)	

Professional Line



With TPB tech mechanized elevation



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

REF.	DESCRIPTION	PRICI
70933	Conical Saucepan with	97,29€
	non-stick surface 32cm	
	(2 Liters)	



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

REF.	DESCRIPTION	PRICE
70932	Conical Saucepan 32 cm	78,60€
	(2 Liters)	



WOK WITH NON-STICK SURFCE

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

REF.	DESCRIPTION	PRICE
65750	Wok with non-stick	84,66€
	surface 30 cm	



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

REF.	DESCRIPTION	PRICE
65749	Wok 30 cm	61,26€



LID WOK

id Wok 30 cm	16,07€
IC	Wok 30 cm





STOCK SAUCEPAN WITHOUT LID with

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

REF.	DESCRIPTION	PRICE
65691	Stock saucepan without lid	35,44€
	16 cm (2,4 Liters)	

LOW SAUCEPAN WITHOUT LID with TPB

tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION	PRICE
65701	Low saucepan without lid	26,38€
	16 cm (1,9 Liters)	

Professional Line



With TPB tech mechanized elevation



SAUTEX WITH NON-STICK SURFACE

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

REF.	DESCRIPTION	PRICE
65754	Sautex with non-stick	61,80€
	surface 24 cm	
	(2,4 Liters)	



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

REF.	DESCRIPTION	PRICE
65755	Sautex 24 cm	42,49€
	(2,7 Liters)	



NON-STICK SURFACE FRYING PANS

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

REF.	DESCRIPTION	PRICE
65720	Non -stick surface Frying pan	38,74€
	20 cm	
65724	Non-stick surface Frying pan	45,10€
	24cm	
65728	Non-stick surface Frying pan	61,00€
	28cm	





REF.	DESCRIPTION	PRICE
65721	Frying pan without lid 20 cm	34,45€
65723	Frying pan without lid 24cm	39,39€
65725	Frying pan without lid 28cm	54,44€



BASKET FOR PAN

REF.	DESCRIPTION	PRICE
67134	Basket for pan 24cm	52,14€
67130	Basket for pan 20 cm	35,22€



EXPERT EXTRA-HIGH STOCK POT with

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

REF.	DESCRIPTION	PRICE
62320	EXPERT Extra-high Stock pot	60,10€
	20cm (6,25 Liters)	
62324	EXPERT Extra-high Stock pot	71,42€
	24cm (10 Liters)	

Professional Line



With TPB tech mechanized elevation



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

REF.	DESCRIPTION	PRICE
62124	EXPERT Stock pot 24 cm	63,30€
	(6,5 Liters)	



EXPERT CASSEROLE WITH LID with

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

REF.	DESCRIPTION	PRICE
62024	EXPERT Casserole with	58,41€
	lid 24cm (4 Liters)	
62028	EXPERT Casserole with	70,37€
	lid 28cm (6,5 Liters)	
62032	EXPERT Casserole with	91,00€
	lid 32cm (9 Liters)	



G-SOLA PRESSURE COOKER with TPB tech mechanized elevation. Suitable only for TPB tech worktops.

REF.	DESCRIPTION	PRICE
50271	G-SOLA PRESSURE COOKER	126,99€

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 ware while cooking nor do they leave a mark on the worktop. Also when food drips underneath the cookware, the food will no 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 80º to 150º. TPB tech® induction system therefore **saves around 50%** of energy compared to any other induction system on the market and cools down 70º 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.

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

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