



PRODUCT CATALOGUE

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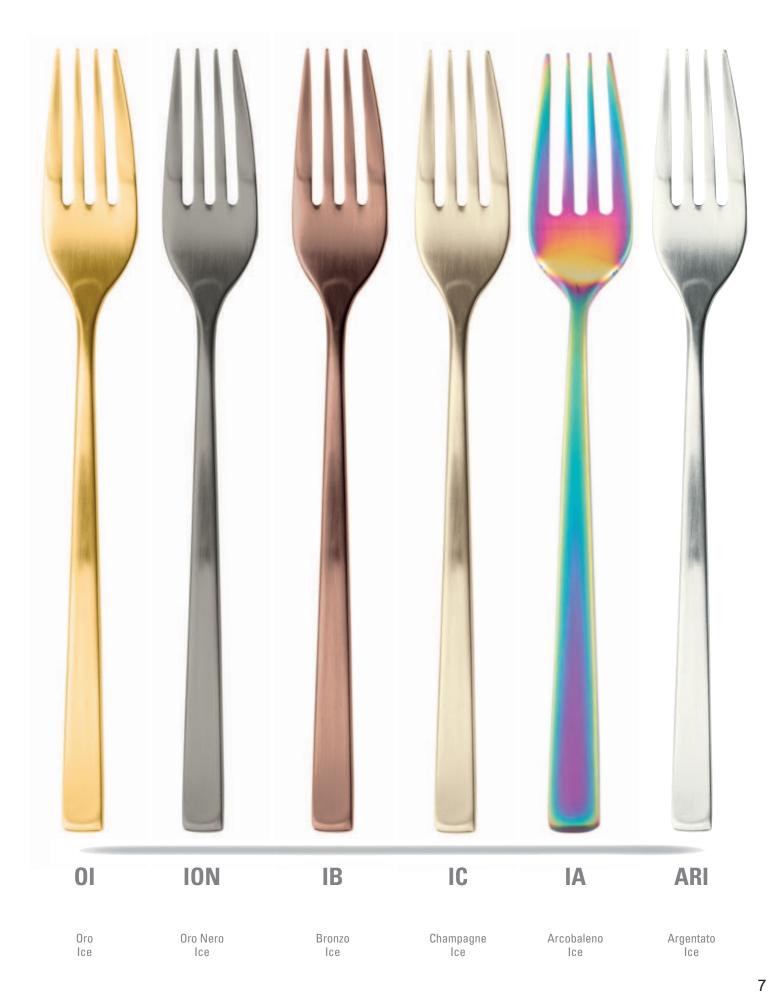


Mirror





lce





Peltro



Oro Nero Peltro

Oro Peltro Bronzo Peltro Champagne Peltro Arcobaleno Peltro Argentato Peltro





MIRROR

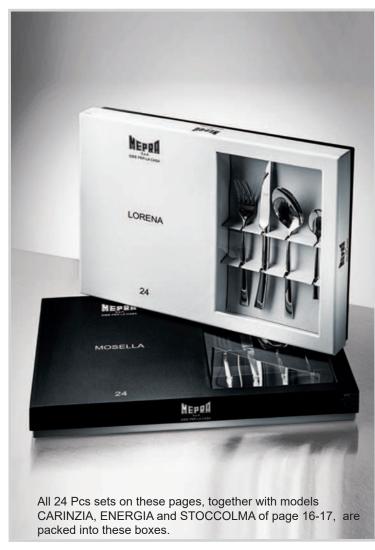






























































































Set composition

Code	Pic	DESCRIPTION	24	30 Cake	36	39	49	51	75	113	151
01		Table spoon	6	6	6	6	12	12	12	12	12
02		Table fork	6	6	6	6	12	12	12	12	24
03		Table knife	6	6	6	6	12	12	12	12	12
04		Dessert spoon								12	12
05		Dessert fork			6	6			12	12	12
06		Dessert knife			6	6			12	12	12
07		Teaspoon	6	6	6	6	12	12	12	12	12
08		Coffee spoon									12
09		Ladle				1	1	1	1	1	1
10		Serving spoon				1		1	1	1	1
11		Serving fork				1		1	1	1	1
15		Cake fork		6							12
16		Cake trowel									1
18		Serving fish knife								1	
19		Serving fish fork								1	
20		Table fish knife								12	12
21		Table fish fork								12	12
22		Salad serving spoon									1
23		Salad serving fork									1
40		Gravy ladle									1

Prices include the following Gift boxes



Starting from page 14 to page 26, all sets from 16 to 39 pieces, can be packed in this gift box at no additional costs.



Starting from page 14 to page 26, all sets of 51 pieces and more, can be packed in this gift box at no additional costs.

Gift boxes with additional cost



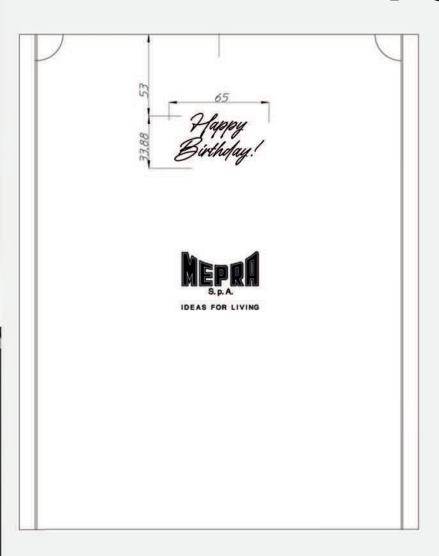
490024W WOODEN CASE 24 PCS.

490087W WOODEN CASE 87 PCS.

YOUR SHOP



YOUR SELF



Make It Yours:

Personalization goes beyond logos. You can personalize your gift with:

- Name
- Anniversary
- Logo
- · Quotes or dedications

Create a product that's not only functional but also tells a story—yours.

Digital Previews

Want to see the final result before production? We offer digital previews of your design, allowing you to perfect every detail in advance.

Happy Jay!

WIE BELLING











































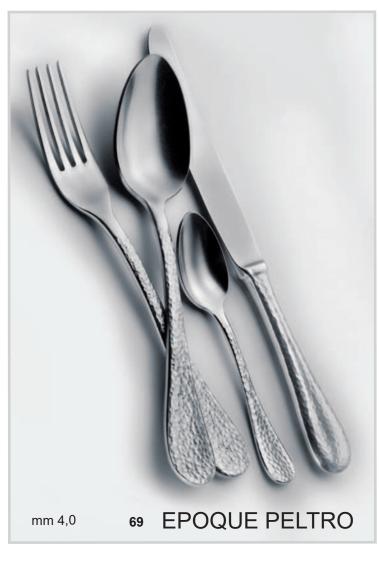


















490014 6 pcs. Flatware display cm. 26,6 x 31 490013 Charger display cm. 50 x 40



490015 16 pcs. Flatware display

cm. 67,5 x 31





LUXURY

100044122 Gift box 1 Salad serving set





100044116 Gift box 1 Cake server



100044140 Gift box 1 Gravy ladle



100044608 Gift box 6 Coffee spoons



100044615 Gift box 6 Cake forks



100044607 Gift box 6 Teaspoons



Gift box 6 Ice tea spoons



Gift box 6 Butter spreaders



Gift box 6 Mug spoons



100044637 Gift box 6 Butter knives



100044604 Gift box 6 Dessert spoons



100044606 Gift box 2 Steak knives

MOOD



M00D 471007

The table display

MOOD

107144607

Set 6 The spoons





M00D 107144103 Set 1 The table set



MOOD

107144608

Set 6 The express coffee spoons M00D 107144110 Set 1 The big spoon







M00D 107144111 Set 1 The big fork

MOOD

107144116

Set 1 The server



 MOOD
 MOOD

 107144236
 107144120

 Set 2
 Set 1

 The serrated knives
 The table fish set





 MOOD
 MOOD

 107144237
 107144615

 Set 2
 Set 6

 The spreaders
 The small forks



EVENTO



Gift box 1 Vegetable spoon





Gift box 1 Salad serving set







100344608 Gift box 6 Moka spoons



100344631 Gift box 6 Appetizer forks



100344607 Gift box 6 Tea spoons





Gift box 6 Ice cream spoons





44107A - 44108A - 44115A

Assorted colors sets

108044107A Teaspoons Due 108144107A Teaspoons Linea 108044108A Express Coffee spoons Due 108144108A Express Coffee spoons Linea 108044115A Cake forks Due 108144115A Cake forks Linea



44115

Cake forks 6pcs set

108044115 Due Ice Oro 108144115 Linea Ice Oro 108644115 Due Oro Nero 108744115 Linea Oro Nero 109044115 Due Bronzo 109144115 Linea Bronzo



Espresso spoons 6 pcs set

108044108 Due Ice Oro 108144108 Linea Ice Oro 108644108 Due Oro Nero 108744108 Linea Oro Nero 109044108 Due Bronzo 109144108 Linea Bronzo



44107

Teaspoons 6pcs set

108044107 Due Ice Oro 108144107 Linea Ice Oro 108644107 Due Oro Nero 108744107 Linea Oro Nero 109044107 Due Bronzo 109144107 Linea Bronzo



44116

Cake server set

108044116 Due Ice Oro 108144116 Linea Ice Oro 108644116 Due Oro Nero 108744116 Linea Oro Nero 109044116 Due Bronzo 109144116 Linea Bronzo

44122

2 pcs. Salad serving set

108044122 Due Ice Oro 108144122 Linea Ice Oro 108644122 Due Oro Nero 108744122 Linea Oro Nero 109044122 Due Bronzo 109144122 Linea Bronzo

44444

American Steak knives 4pcs set

10004444401 Ice Oro 1000444440 Oro 1000444440N Oro Nero 100044444B Bronzo 100044444C Champagne

44143

"Risotto" spoon set 108044143 Ice Oro 109044143 Bronzo



















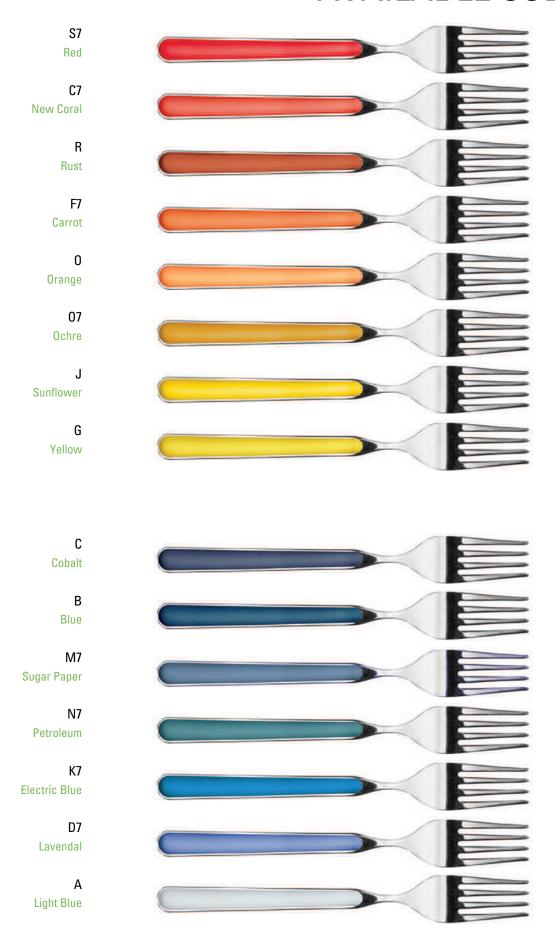




Fondue fork



AVAILABLE COLORS



This crayons box is included in the Cicogna package





AVAILABLE COLORS



CICOGNA



Gift box 3 Cheese knives



Gift box 5 Cheese knives





CHEESE



Open stock display 8 models



Open stock display 17 models



490050F

Maxi displayer Fantasia for 16 colors



















DESIGN **PLUS** 2008







DESIGN **PLUS** 2008











































































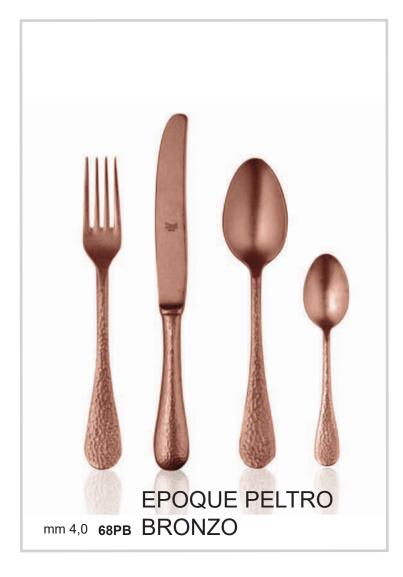




















































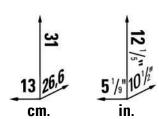




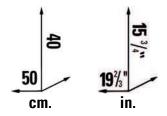




490011 6 pcs. Flatware displayer

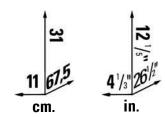


490010 Charger displayer





490012 16 pcs. Flatware displayer





ALSO AVAILABLE IN COLOR





Oro Nero

Bronzo

Champagne



ART. 101 Bowl fretworked handles

cm. 40 x 36



ART. 102 Bowl fretworked handles

cm. 40 x 36 cm. 22 x 20"



ART. 110 Charger

cm. 34 x 31



ART. 106 Hors d'oeuvre tray

cm. 34 x 31



ART. 104 Cruet and salt cellar set

H cm. 19,6 - cm. 22 x 20 cl. 76



ART. 105 Parmesan cheese basin

cm. 14 x 12 cl. 20



ART. 114 Sparkling wine cooler

H cm. 22 - Ø cm. 19 Lt. 4,5



ART. 115 Ice bucket

H cm. 13 - Ø cm. 11 cl. 100

FROZEN























STILE by pininfarina

.... MEPRA, constantly searching for exterior beauty, takes fascinating route. Over the years, Designers of undisputed quality have cooperated alongside. MEPRA started cooperating with the most prestigious international architects, in order to create objects that will remain indelible over time. After the various positive experiences gained with the most authoritative brands, MEPRA continues the search for the synthesis of design, for the purity of lines which would give that long-lasting elegance to her creations.

The active collaboration with Italian excellence, now a heritage of the international world of design, PININFARINA. comes from this iron will. The two companies immediately mature an interest for cooperation: MEPRA, industry with strong vocation to craftsmanship and PININFARINA who was born a craftsman and over the years, has company become а international caliber, preserving its original DNA. The beginning of the two companies is almost the same. PINIFARINA expresses the genesis of design: his pencil is linear, pure, traces the shapes of the Italian STYLE; proportions, simplicity and visual harmony.

MEPRA is the perfect partner to execute with wisdom, what by vocation comes from the genius of Pininfarina.

"STILE", a refined and innovative collection for the lovers of Italian beauty.

STILE by pininfanina





STILE

by pininfunina



As Awarded by The Chicago Athenaeum: Museum of Architecture and Design



472001 18/10 Stainless steel table display stand



STILE by pininfanina

H cm. 16 cm. 14 x 7



All sets from 16 to 39 pieces, can be packed in this gift box at no additional costs.



All sets of 51 pieces and more, can be packed in this gift box at no additional costs.



490012 20 pcs. Flatware display

H cm. 31 Length cm. 67,5

















STILE by pininfanina







Gift box 1 Cake server



Gift box 2 pcs Serving set



Gift box 1 Place setting 4pcs



Gift box 2 Steak knives





Hangable kitchen tools set



«Voi mi chiedete che cosa significhi stile italiano. Significa accordo di linee e senso della proporzione, semplicità e armonia di linee, sicché quando è trascorso un tempo considerevole si può ancora notare qualcosa che risulta più vivo del ricordo della bellezza».

Battista "Pinin" Farina

«You ask me what Italian style means. It means sense of proportion, simplicity and harmony of line, such that after a considerable time, there is still something which is more alive than just a memory of beauty».

Battista "Pinin" Farina.

STILE by pininfarina









445 Round bowl

 $44522\, \varnothing$ cm. 22 H cm. 5,0 44517 \varnothing cm. 17 H cm. 3,8

449 Round bowl with handle

44922 Ø cm. 22 H cm. 28,5 44917 Ø cm. 17 H cm. 21,5

447 Square bowl

44722 cm. 22 x 22 H cm. 4,3 44715 cm. 15 x 15 H cm. 3,3

450 Square bowl with handle

45022 cm. 22 x 22 H cm. 28,5 45015 cm. 15 x 15 H cm. 21,5







ART. 440 Rectangular tray

44046 cm. 46 x 30 44037 cm. 37 x 24 44028 cm. 27 x 18



ART. 442 Round tray

442 Ø cm. 40 44232 Ø cm. 32



ART. 441 Oval tray

cm. 45 x 28





ART. 405 Insulated champagne cooler

Ø cm. 16,5 H cm. 19,0 Lt. 3,0



ART. 435 Insulated sparkling wine cooler for 2 bottles or 1 Magnum

Ø cm. 22,5 H cm. 22,5 Lt. 7,3



ART. 454 Insulated ice-bucket with lid

Ø cm. 13,6 H cm. 19,5 Lt. 3,0



ART. 436 Insulated glacette for 1 bottle

Ø cm. 13,6 H cm. 21,0 Lt. 1,35



ART. 437 Wine cooler stand

H cm. 65,0





ART. 462 Shaker

H cm. 20,0 cl. 65



ART. 463 Jigger

cl. 4 cl. 2



ART. 459 Ice tongs

cm. 18





ART. 456 Square napkin holder

ART. 452 Cruet for oil

cl. 40

45622 cm. 22 x 22 45615 cm. 15 x 15 H cm. 14



ART. 443 Bottle coaster and Bread tray

Ø cm. 12,0



ART. 460 Napkins ring

cm. 4,5 x 4,5





ART. 448 Round centerpiece

44840 Ø cm. 40 H cm. 5,5 44832 Ø cm. 32 H cm. 3,8





ART. 461 Water pitcher

Ø cm. 10,5 H cm. 27,5 Lt. 2,0







ART. 2001 Deep pot

Ø cm. 28 - Lt. 14,0 Ø cm. 24 - Lt. 6,5 Ø cm. 22 - Lt. 5,0

Ø cm. 20 - Lt. 4,3



ART. 2011 Deep casserole 1 handle

Ø cm. 16 - Lt. 1,7 Ø cm. 14 - Lt. 1,2



ART. 2021 Deep casserole 2 handles

Ø cm. 28 - Lt. 9,2

Ø cm. 24 - Lt. 5,6 Ø cm. 22 - Lt. 4,4

Ø cm. 20 - Lt. 3,7

Ø cm. 18 - Lt. 2,5



ART. 2031 Frying pan 2 handles

Ø cm. 32 - Lt. 5,0 Ø cm. 28 - Lt. 4,0 Ø cm. 24 - Lt. 3,0



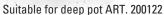
Suitable for casserole ART. 202122 Colander, Insert for vegetable steamer

Ø cm. 22



ART. 2072 Paste pot insert

Ø cm. 22





ART. 2081 Milk boiler

cm. 12 - Lt. 1,4



ART. 2051 Lid

Ø cm. 32

Ø cm. 28

Ø cm. 24

Ø cm. 22

Ø cm. 20

Ø cm. 18 Ø cm. 16

Ø cm. 14







ART. 2079 Non stick Frying pan

Ø cm. 32 Ø cm. 28 Ø cm. 24 Ø cm. 20



ART. 2078 Non stick Wok

Ø cm. 28 - Lt. 4,0



STILE

ky pininfanina





ART. 721 Insulated ice cream cup/salad fruit bowl

Ø cm. 8,5 cl. 15



H cm. 14,5 Ø cm. 12 cl. 24



ART. 100011990 Caviar spoon

Length. cm. 12







ART. 712 Chillcup for butter and caviar with base

Ø cm. 12 cl. 15





Ø cm. 40 cl. 105

> ART. 735 Box for caviar of 500 grams

Ø cm. 14 Lt. 0,5





ART. 734 GIOTTO Caviar Parure

Ø cm. 40 cl. 105



THE OOH SPOON



ART. 25714 GIOTTO Petit-fours stand with base

H cm. 8,7 Ø cm. 14

H cm. 13 Ø cm. 20

H cm. 14,5 Ø cm. 28







ART. 25508 Mini Presentoire

H cm. 17 Ø cm. 7,5 (x5) Ø cm. 11

ART. 25506 Micro Presentoire

H cm. 13 Ø cm. 6 (x5) Ø cm. 7,5



ART. 702 GIOTTO Small butter dish w/lid

cm. 12 x 6 cl. 15





ART. 262G Marinated fish holder

H cm. 18 cm. 46 x 31 Lt. 4,0



ART. 252G Marinated fish holder

H cm. 18 cm. 38 x 25 Lt. 3,0



ART. 242G Elevated round thirty-two stand

H cm. 19 Ø cm. 32 Lt. 3,0



ART. 26202G Oval two tier seafood stand

H cm. 28 cm. 46 x 31 cm. 38 x 25 Lt. 6,5











ART. 10521131 Appetizer fork

Length cm. 11,4

ART. 720 Ginger and wasabi tray

cm. 17,5 x 7,5

ART. 10521108 Appetizer spoon

Length cm. 11,4



ART. 290232 Sushi Set with chopsticks

cm. 40 x 30



LAVA STONES
The most common way to heat up the lava stones supplied with our grills, is to put them into the oven for about 20 minutes at 200 C° (or can be used either placed on a direct fire for about 10 minutes). Thanks to its lava material, these stones maintain the high temperature before allowing the heat to dissipate.





ART. 282 Table grill with natural stones

Ø cm. 32

ART. 282 Table grill with natural stones

Ø cm. 22



ART. 282 Table grill with natural stones

Ø cm. 15



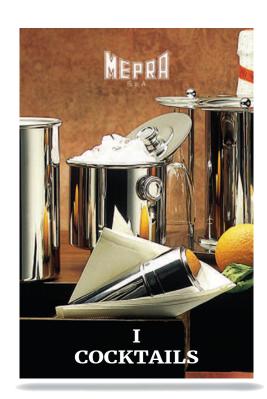




ART. 660 Insulated Champagne set

H cm. 22 Ø cm. 26 Lt. 1,5

Recipes book included













0 Materic Gold

N Vulcan Grey

B Materic Bronze



ART. 1012(color) Marte



Ø cm. 16,8 H cm. 11 cl. 150





ART. 1013(color) Marte



Ø cm. 29 H cm. 18,5 Lt. 8





ART. 1011(color) Giove



cm. 16,6 x 10 H cm. 14,2 cl. 180



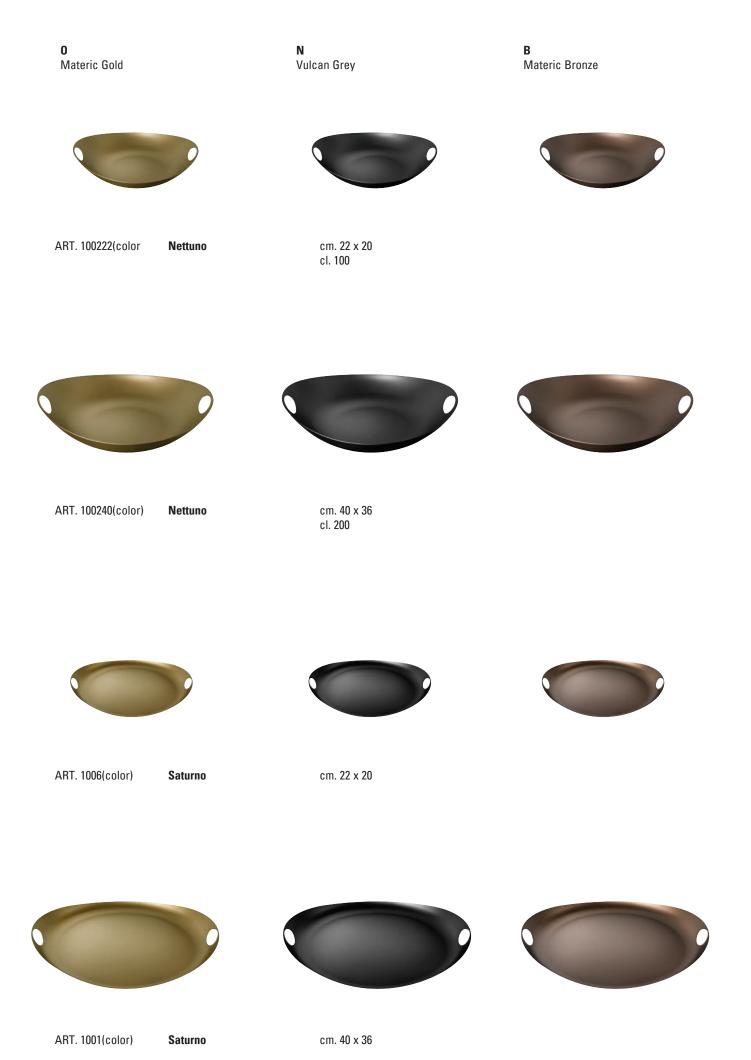




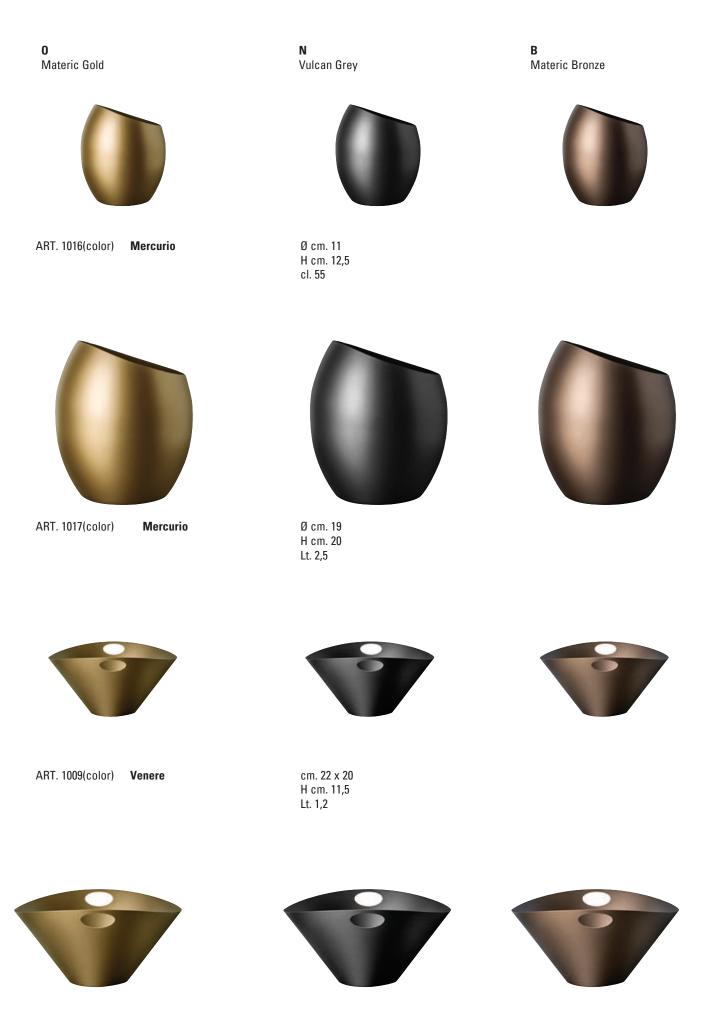
cm. 27 x 20,5 H cm. 21,5 Lt. 6,5







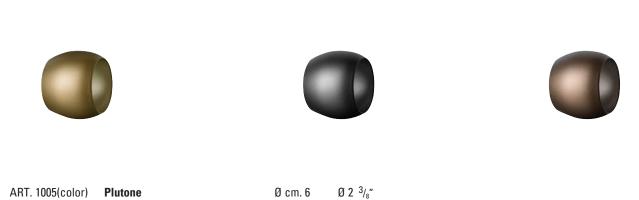




Venere cm. 39 x 36 H cm. 17,5 Lt. 7

ART. 1010(color)











ART. 173 Oval serving fish tray w/reinforced edges

cm. 70 x 29 cm. 55 x 24



ART. 172 Oval serving plate w/reinforced edges

cm. 50 x 35 cm. 40 x 27 cm. 30 x 21



ART. 182 Tray for "gratin"

cm. 40 x 24 cm. 35 x 20



ART. 174
Round serving plate w/reinforced edges

Ø cm. 40 Ø cm. 35 Ø cm. 27



ART. 177 Rectangular tray for cakes

cm. 31 x 21 cm. 26 x 19



ART. 181 Tray for "Gratin - gastronomy"

cm. 40 x 29 cm. 30 x 22



ART. 185 Bowl with base

Ø cm. 24 - H cm. 14 - Lt. 3,1 Ø cm. 20 - H cm. 11 - Lt. 1,8 Ø cm. 14 - H cm. 8,8 - cl. 60



ART. 874 Charger

Ø cm. 33







ART. 171 Half fretworked basket Ø cm. 22 - H cm. 5,7 cl. 150



ART. 170 Fretworked basket Ø cm. 22 - H cm. 5,7 cl. 150



ART. 879 Sugar bowl

Cups 8 - cl. 30



ART. 878 Milk jug

Cups 2 - cl. 25



ART. 875 Pot with lid

Cups 4 - cl. 55



ART. 875 Pot with lid

Cups 8 - cl. 97



ART. 882 Ice bucket

H cm. 13 - Ø cm. 14 cl. 150



ART. 884 Sparkling wine cooler

H cm. 22,5 - Ø cm. 23 lt. 8,5







ART. 188 Frying pan for eggs

Ø cm. 16



ART. 880 Bowl

Ø cm. 12 - cl. 50



ART. 187 Egg tray

cm. 15 x 9



ART. 881 Ice cream cup

cl. 15



ART. 184 Mini butter tray

cm. 12 x 6 - cl. 15



ART. 178 Gravy boat

cl. 30

cl. 15



ART. 186 Sauciére

cl. 4



ART. 179 Roast and vegetable tongs

cm. 21



ART. 180 Spaghetti tongs

cm. 21



COCCOLA -



ART. 305 Rectangular tray

cm. 45 x 31 cm. 40 x 27,5



ART. 319 Square tray

cm. 32 x 32



ART. 323 Square charger

cm. 32 x 32



ART. 315 Glass coaster

Ø cm. 31

cm. 10 x 10



ART. 316 Bottle coaster

cm. 12,5 x 12,5



ART. 320 "Tête à tête" tray

Ø cm. 22



ART. 306 Cruet and salt cellar set 4pcs.

H cm. 19,6 - cm. 22 x 20 cl. 76



ART. 307 Parmesan cheese basin

cm. 14 x 12 cl. 20





ART. 317 Napkins ring

Ø cm. 6



Ø cm. 22



ART. 31802 Aromatic condiments set

cm. 22 x 22

H cm. 25,5 - cm. 15 x 15 cl. 11 (x 8)



ART. 318 Aromatic condiments set

H cm. 15 - cm. 15 x 15 cl. 11 (x 4)



ART. 308 Basket

cm. 22 x 22



ART. 310 Paper cup holder

H cm. 22,8 - cm. 21 x 11



ART. 311 Paper holder

H cm. 29,4 cm. 15 x 15



ART. 322 Storage container

cl. 50

cl. 75

cl. 100

cl. 150

cl. 200



ART. 561 Rectangular tray

cm. 38 x 25 cm. 23 x 13



cm. 38 x 25



ART. 557 Oval tray

cm. 46 x 31 cm. 37 x 25



ART. 558 Oval bowl

cm. 46 x 31 cm. 37 x 25



ART. 563 Square tray

cm. 22 x 22 cm. 15 x 15



ART. 564 Square bowl

cm. 22 x 22 cm. 15 x 15



ART. 560 Round bowl Ø cm. 12



Ø cm. 15



Ø cm. 22



Ø cm. 32



ART. 559 Round tray

Ø cm. 12



ART. 567 Square charger

cm. 32 x 32





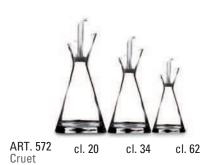
ART. 565 Cruet and salt cellar set

H cm. 12 - cm. 15 x 15 cl. 58



ART. 566 Parmesan cheese basin

cm. 12,5 x 12,5 cl. 20



cl. 20

cl. 34 cl. 62



ART. 572A Cruet



ART. 570 Creamer

H cm. 8 - cm. 6 cl. 16



ART. 571 Sugar bowl

H cm. 6,5 - cm. 9,5 cl. 20



ART. 597 Ice bucket

H cm. 11 - cm. 16,8 cl. 150



ART. 598 Sparkling wine cooler

H cm. 18,5 - cm. 29 lt. 8,0



ART. 596 Fretworked basket

H cm. 11 - cm. 16,8 cl. 150



ART. 599 Fretworked basket

H cm. 18,5 - cm. 29 lt. 8,0





ART. 609 Tray

cm. 40 x 36



ART. 612 Tray fretworked handles

cm. 40 x 36



ART. 613 Bowl

cm. 40 x 36 cm. 22 x 20



ART. 614 Bowl fretworked handles

cm. 40 x 36 cm. 22 x 20



ART. 617 Charger

cm. 39 x 36 cm. 34 x 31



ART. 630 Hors d'oeuvre tray

cm. 34 x 31

126,50



ART. 899 Ice bucket

H cm. 11,5 - cm. 22 x 20 cl. 160



ART. 910 Sparkling wine cooler

H cm. 17,5 - cm. 39 x 36 lt. 7,0



ART. 909 Ice bucket

H cm. 11,5 - cm. 22 x 20 cl. 160



ART. 912 Sparkling wine cooler

H cm. 17,5 - cm. 39 x 36 lt. 7,0





ART. 615 Cruet and salt cellar set

H cm. 19,6 - cm. 22 x 20 cl. 76



ART. 616 Parmesan cheese basin

cm. 14 x 12 cl. 20



ART. 688 Ice bucket

H cm. 12,5 - cm. 11 cl. 55



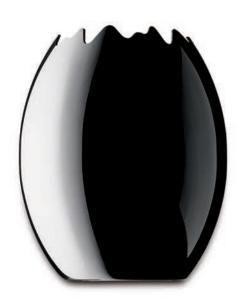
ART. 439 - OVETTO Ice bucket

H cm. 13 - cm. 11 cl. 100



ART. 689 Sparkling wine cooler

H cm. 20 - cm. 19 lt. 2,5



ART. 438 - 0V0 Sparkling wine cooler

H cm. 22 - cm. 19 lt. 4,5



ART. 963 Rectangular tray

cm.

60 x 42

50 x 34

45 x 31

40 x 27

35 x 24

30 x 21



ART. 964 Rectangular tray with handles

cm.

60 x 42

50 x 34

45 x 31

40 x 27



ART. 966 Round tray

cm.

40

35

27





ART. 97719 Petit-fours stand with base

H cm. 14 Ø cm. 19



ART. 97713 Petit-fours stand with base

H cm. 10,5 Ø cm. 13



ART. 962 Glass cake plate with base

H cm. 16 Ø cm. 33



ART. 973 Sparkling wine cooler

H cm. 24,5 Ø cm. 20,5 Lt. 5,0



ART. 972 Ice bucket

H cm. 18 Ø cm. 15 cl. 150



ART. 7092 Candlestick H cm. 28,5



ART. 7093 Candelabra, 3 arms H cm. 34,5



ART. 7094 Candelabra, 5 arms H cm. 34,5





ART. 951 Coffee pot with base

ART. 95106 cl. 52 6 Cups ART. 95104 cl. 34 4 Cups

ART. 952 Tea pot with base

ART. 95206 cl. 60 6 Cups ART. 95202 cl. 37 2 Cups



ART. 953 Milk jug with base

ART. 95304 cl. 34 4 Cups ART. 95302 cl. 24 2 Cups



ART. 954 Sugar bowl with base

ART. 95406 cl. 27 6 Cups

TO THE

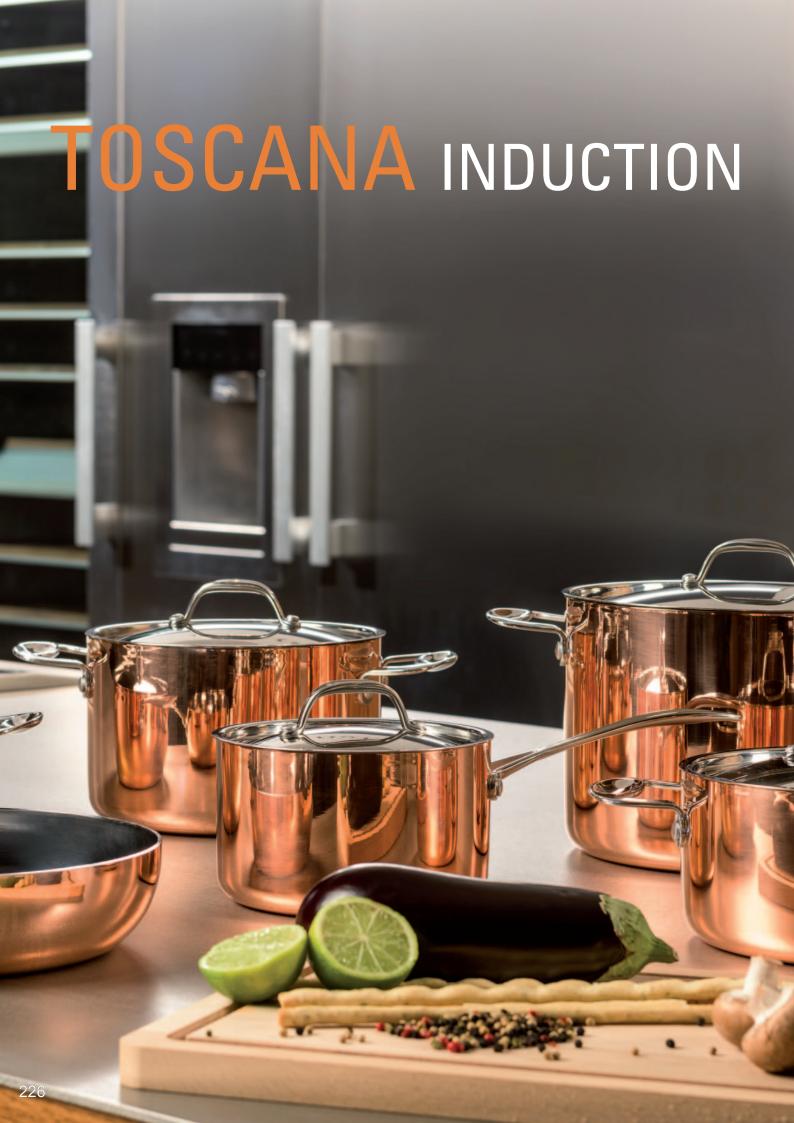


KITCHEN

MEPRA, with the usual distinguishing stubbornness, wants to complete all the rooms of the house: for this reasonbegins to design cooking tools. experience immediately leads our engineers to face fundamental topics to reach an excellent cooking and to equipe at time same collections of special techniques to cook food, At the beginning MEPRA made simple bottom cookware, then started with tri-ply bottom. Today products our are made thanks the experience to gained in the professional world.

We cooperate and follow the advice of the best professional Chefs and asked them to test and identify the value of our products. Even in the kitchen, we have thought that, in addition to quality, we should combine aesthetic beauty.

It means that COOKING TOOLS of Mepra are impeccable in shapes and technology.







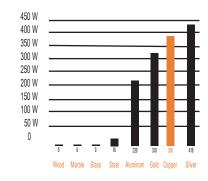






Copper, aluminum core, 18/10 Stainless Steel inside Mirror polished surfaces, outside and inside Handles with strongly fixed 18/10 Stainless Steel rivets,

The heat is distributed evenly over the surface of the pot Greater control of cooking temperature Considerable saving of energy and time Minor alteration of vitamins and proteins during cooking



Special bottom Suitable for induction.

Inner	layer

Stainless Steel 18/10 The material even more hygienic easier to clean

Middle layer

Aluminum core The lightweight, non corrosive and non-toxic

Outer layer

Copper The material with higher conductivity after silver



ART. 1231

Low casserole with lid for risotto and stews. Tri-ply with 18/10 inside, aluminum and copper.

Ø cm. 28 - Lt. 4,5



ART. 1211

Tri-ply saucepan with lid, 18/10 inside, aluminum and

Ø cm. 16 - Lt. 1,9



ART. 1241
Tri-ply frying pan with lid, 18/10 inside, aluminum and copper.

Ø cm. 26 - Lt. 2,9





ART. 1201 Tri-ply Deep pot with lid

Ø cm. 24 - Lt. 7,7 Ø cm. 20 - Lt. 4,0



ART. 1211 Tri-ply Casserole 1 handle with lid

Ø cm. 16 - Lt. 1,9



ART. 1221 Tri-ply Casserole 2 handles with lid

Ø cm. 24 - Lt. 3,5 Ø cm. 20 - Lt. 2,9



ART. 1231 Tri-ply Frying pan 2 handles with lid

Ø cm. 28 - Lt. 4,5



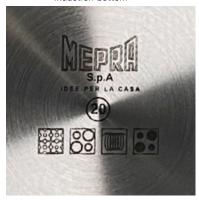
ART. 1241 Tri-ply Frying pan with lid

Ø cm. 26 - Lt. 2,9



ART. 1272 Pasta pot insert























18/10 Stainless Steel, aluminum core, Induction Steel outside Mirror polished surfaces, outside and inside Handles with strongly fixed 18/10 Stainless Steel rivets,

The heat is distributed evenly over the surface of the pot Greater control of cooking temperature Considerable saving of energy and time Minor alteration of vitamins and proteins during cooking



Inner layer

Stainless Steel 18/10 The material even more hygienic easier to clean

Middle layer

Aluminum core The lightweight, noncorrosive and non-toxic

Outer layer

Special steel for induction



ART. 1831
Tri-ply Low casserole with lid for risotto and stews.

Ø cm. 28 - Lt. 4,0 Ø cm. 24 - Lt. 3,0



ART. 1811 Tri-ply saucepan with lid

Ø cm. 16 - Lt. 1,9 Ø cm. 14 - Lt. 1,0





ART. 181109 ART. 182112

Try-ply Mini-casserole with lid for serving sauces, soups and side dishes.

Ø cm. 9 - Lt. 0,25 1 handle Ø cm. 12 - Lt. 0,6 2 handles





ART. 1801 Tri-ply Deep pot with lid

Ø cm. 24 - Lt. 6,5 Ø cm. 22 - Lt. 5,0 Ø cm. 20 - Lt. 3,5



ART. 1821 Tri-ply Casserole 2 handles with lid

Ø cm. 24 - Lt. 5,0 Ø cm. 22 - Lt. 3,5 Ø cm. 20 - Lt. 3,0 Ø cm. 18 - Lt. 2,0 Ø cm. 12 - Lt. 0,6



ART. 1861 Colander, Insert for vegetable steamer

Ø cm. 22



ART. 1872 Pasta pot insert

EFFETTO FORNO

HIVE BOTTOM FOR CRUNCHY COOKING

"IF YOU DON'T USE THE RIGHT TOOLS
THERE IS NO NEED TO PAY ATTENTION TO FOOD"

















18/10 Stainless Steel, aluminum core, Induction Steel outside Mirror polished surfaces, outside and inside Handles with strongly fixed 18/10 Stainless Steel rivets,

The heat is distributed evenly over the surface of the pot Greater control of cooking temperature Considerable saving of energy and time Minor alteration of vitamins and proteins during cooking



Less adherence

Crunchier cooking

Easy to clean



ART. 1841 Tri-ply Frying pan with lid

Ø cm. 22 - Lt. 1,44



ART. 1841 Tri-ply Frying pan with lid

Ø cm. 26 - Lt. 2,9



ART. 1841 Tri-ply Frying pan with lid

Ø cm. 30 - Lt. 3,325

















18/10 Stainless Steel, aluminum core, Induction Steel outside Mirror polished surfaces, outside and inside Handles with strongly fixed 18/10 Stainless Steel rivets,

The heat is distributed evenly over the surface of the pot Greater control of cooking temperature Considerable saving of energy and time Minor alteration of vitamins and proteins during cooking



Inner layer

Stainless Steel 18/10 The material even more hygienic easier to clean

Middle layer

Aluminum core The lightweight, noncorrosive and non-toxic

ATTIVA PELTRO



ART. 2831 Low casserole with lid for risotto and stews. Tri-ply.

Ø cm. 28 - Lt. 4,0 Ø cm. 24 - Lt. 3,0



ART. 2811 Tri-ply Saucepan with lid

Ø cm. 16 - Lt. 1,9 Ø cm. 14 - Lt. 1,0





ART. 2811 ART. 2821
Tri-ply Mini-casserole with lid for serving sauces, soups and side dishes.

Ø cm. 9 - Lt. 0,25 1 handle Ø cm. 12 - Lt. 0,6 2 handles





ART. 2801 Tri-ply Deep pot with lid

Ø cm. 24 - Lt. 6,5 Ø cm. 22 - Lt. 5,0 Ø cm. 20 - Lt. 3,5



ART. 2821 Tri-ply Casserole 2 handles with lid

Ø cm. 24 - Lt. 5,0 Ø cm. 22 - Lt. 3,5 Ø cm. 20 - Lt. 3,0 Ø cm. 18 - Lt. 2,0 Ø cm. 12 - Lt. 0,6



ART. 2861 Colander, Insert for vegetable steamer

Ø cm. 22



ART. 2872 Pasta pot insert

EFFETTO FORNO

PELTRO Finishing



HIVE BOTTOM FOR CRUNCHY COOKING

"IF YOU DON'T USE THE RIGHT TOOLS
THERE IS NO NEED TO PAY ATTENTION TO FOOD"















18/10 Stainless Steel, aluminum core, Induction Steel outside. Inside and outside mirror polished surfaces. Handles with strongly fixed 18/10 Stainless Steel rivets.

The heat is distributed evenly over the surface of the pot. Greater control of cooking temperature. Considerable saving of energy and time. Minor alteration of vitamins and proteins during cooking.



Less adherence

PELTRO Finishing

Crunchier cooking

Easy to clean



ART. 2841 Tri-ply Frying pan with lid

Ø cm. 22 - Lt. 1,44



ART. 2841
Tri-ply Frying pan with lid

Ø cm. 26 - Lt. 2,9



Ø cm. 30 - Lt. 3,325



STEAM

STEAM · VAPEUR · DAMPF · VAPOR



SMOKING · FUMAGE · RÄUCHERN · AHUMADO



MEDITERRANEAN

MEDITERRANEAN · MÉDITERRANÉENNE · MEDITERRAN · MEDITERRÁNEA



LOW STEAM

LOW STEAM · BASSE VAPEUR · NIEDRIG-DAMPF · VAPOR BAJO



ORIENTAL · ORIENTAL · ORIENTALISCH · ORIENTAL



STEAM GRILL · VAPO-GRILL · DAMPF-GRILL · VAPO-GRILL



6 COOKING TECHNIQUES AN UNIQUE SIMPLE COOKING TOOL



6 COOKING TECHNIQUES, AN UNIQUE SIMPLE COOKING TOOL 6 TECHNIQUES DE CUISSON, UN UNIQUE SIMPLE INSTRUMENT 6 TECHNIKEN DES KOCHENS, EIN EINZIGES EINFACHES WERKZEUG 6 TÉCNICAS DE COCCIÓN, UN ÚNICO SIMPLE INSTRUMENTO

OFFICINA CUCINA ATURALMENTE





ART. 1563
"Natural-Mind": 6 cooking techniques: Steamer, Smoker, Low Temperature, Mediterranean Cousine, Vapour-Grill, Asian. Recipes book and DVD included.

cm. 40 x 28 x 16 - Lt. 8,0





ART. 1501 Deep pot with lid

Ø cm. 22 - Lt. 4,8



ART. 1511 Deep casserole 1 handle with lid

Ø cm. 16 - Lt. 1,5



ART. 1521 Deep casserole 2 handles with lid

Ø cm. 24 - Lt. 3,8 Ø cm. 22 - Lt. 3,3



ART. 1531 Frying pan 2 handles with lid

Ø cm. 30 - Lt. 5,6 Ø cm. 26 - Lt. 3,3



ART. 1571 Pasta pot with lid

Ø cm. 22 - Lt. 6,6



ART. 1572 Vegetable steamer with lid

Ø cm. 22 - Lt. 4,3



ART. 150008 Kitchen set 8 pcs

Composed by:	
1 Deep pot	Ø cm. 22
1 Deep casserole 1h	Ø cm. 16
1 Deep casserole 2h	Ø cm. 22
1 Frying pan 2 handles	Ø cm. 26
1 Lid	Ø cm. 22
1 Lid	Ø cm. 16
1 Lid	Ø cm. 22
1 Lid	Ø cm. 26



ART. 150012 Kitchen set 12 pcs

Composed by:	
1 Deep casserole 1h	Ø cm. 16
1 Deep casserole 2h	Ø cm. 24
1 Frying pan 2 handles	Ø cm. 26
1 Pasta pot (3p)	Ø cm. 22
1 Vegetable steamer	Ø cm. 22
(3p)	
1114	0 am 16

(3p)	
1 Lid	Ø cm. 16
1 Lid	Ø cm. 24
1 Lid	Ø cm. 26





ART. 1579 Non stick Frying pan

Ø cm. 30 - Lt. 5,0 Ø cm. 26 - Lt. 3,5 Ø cm. 22 - Lt. 2,0



Ø cm. 30 - Lt. 5,0₄



ART. 1581 Milk boiler

cm. 12 - Lt. 1,2



ART. 1591 Pasta pot insert 2 comp.

For pot Ø cm. 24















18/10 Stainless Steel Sandwiched thermoradiant bottom (18/10 Stainless Steel - Aluminum - Steel for Induction).

Reinforced non-drip edge. Spot welding handles. Mirror polish outside, matt polish inside, with graduated measurements.



1950



Ø cm. 28 - Lt. 13,0 Ø cm. 24 - Lt. 9,0 Ø cm. 22 - Lt. 7,0

Ø cm. 20 - Lt. 5,4



ART. 1411 Casserole 1 handle

Ø cm. 16 - Lt. 1,5 Ø cm. 14 - Lt. 1,0





ART. 1421 Casserole 2 handles

Ø cm. 28 - Lt. 8,7 Ø cm. 24 - Lt. 5,4 Ø cm. 22 - Lt. 4,0

Ø cm. 20 - Lt. 3,0

Ø cm. 18 - Lt. 2,2



ART. 1431 Frying pan 2 handles

Ø cm. 28 - Lt. 2,8 Ø cm. 24 - Lt. 1,8



ART. 1481 Milk boiler

Ø cm. 14 - Lt. 1,4



ART. 1451 Lid

Ø cm. 28 Ø cm. 24 Ø cm. 22 Ø cm. 20 Ø cm. 18 Ø cm. 16 Ø cm. 14









ART. 1461 Colander

Ø cm. 26 Ø cm. 22 Ø cm. 18



ART. 1476 Insert for vegetable steamer

Ø cm. 22 - Lt. 3,5



ART. 1472 Pasta pot insert





GLAMOUR DIAMOND

















Inner layer

Last generation triple non-stick layer, stain resistant.

Outer layer

Sandwiched thermoradiant bottom for induction cooking

Sandwiched thermoradiant bottom (18/10 Stainless Steel -Aluminum - Steel for Induction).

Reinforced non-drip edge.

The non-stick coating is not compromised during the

washing cycle.
The outstanding non-stick properties also allow a fully fatfree cuisine, for an active and healthy life.

The last generation triple non-stick layer is so strong, that allow

you to cook with non-sharp metal utensils. Thanks to the total absence of PFOA, the collection respects the nature.



ART. 2101 Deep pot with lid

Ø cm. 22 - Lt. 6,4



Casserole 1 handle with lid

Ø cm. 16 - Lt. 1,4



ART. 2121 Casserole 2 handles with lid

Ø cm. 24 - Lt. 4,4 Ø cm. 20 - Lt. 3,0



ART. 2131 Frying pan 2 handles with lid

Ø cm. 32 - Lt. 5,0 Ø cm. 26 - Lt. 2,7



ART. 2172 Pasta pot insert

Ø cm. 22



Colander, Insert for vegetable steamer





ART. 2179 Non-stick frying pan

Ø cm. 32 Ø cm. 28 Ø cm. 24 Ø cm. 20

ART. 2178 Non-stick Wok with lid

Ø cm. 30 - Lt. 3,5



ART. 2180 Steak pan

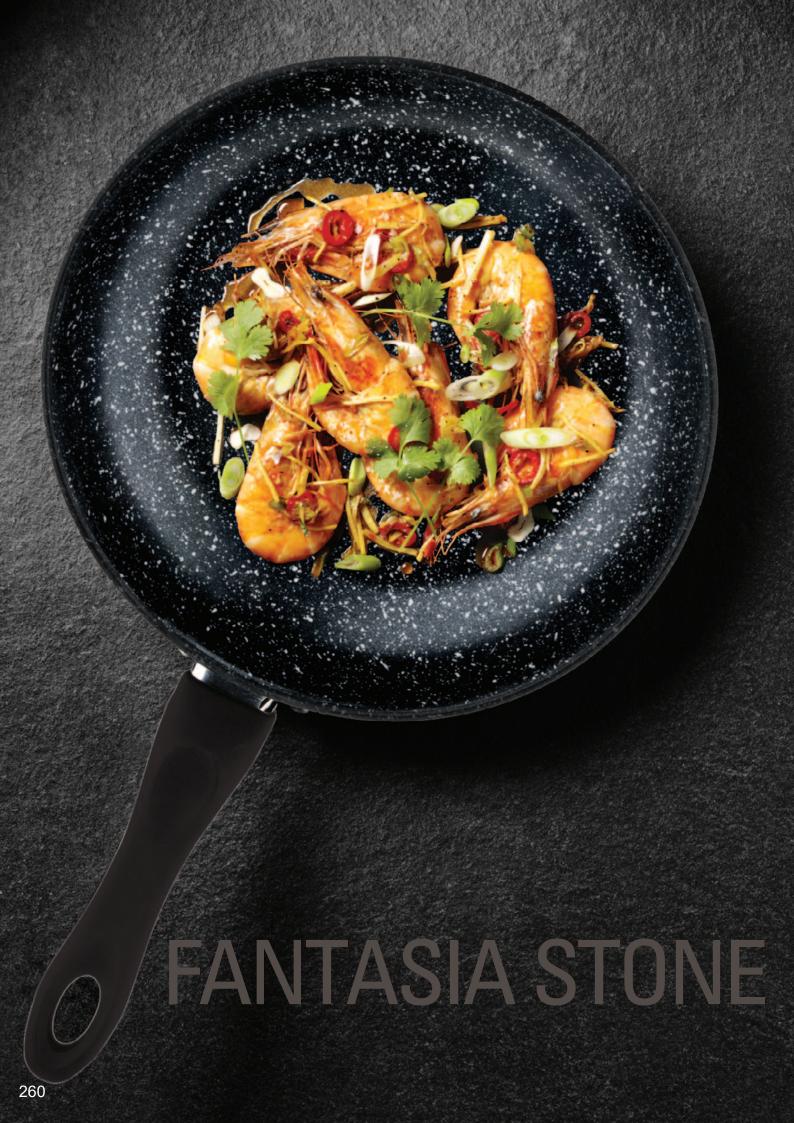
cm. 28 x 28



ART. 2181 Milk boiler

cm. 12 - Lt. 1,2



















Inner layer

Last generation triple non-stick layer, stain resistant.

Outer layer

Sandwiched thermoradiant bottom for induction cooking

Sandwiched thermoradiant bottom (18/10 Stainless Steel - Aluminum - Steel for Induction). Reinforced non-drip edge.

The non-stick coating is not compromised during the

washing cycle.
The outstanding non-stick properties also allow a fully fatfree cuisine, for an active and healthy life. The last generation triple non-stick layer is so trong, that allow you to cook with non-sharp metal

utensils.
Thanks to the total absence of PFOA, the collection respects the nature.



ART. 197920N Frying pan 1 handle

Ø cm. 20



ART. 197924N Frying pan 1 handle

Ø cm. 24



ART. 197928N Frying pan 1 handle

Ø cm. 28



ART. 197932N Frying pan 1 handle

Ø cm. 32



ART. 1978N Wok with lid

Ø cm. 28 - Lt. 4,0

SAVE

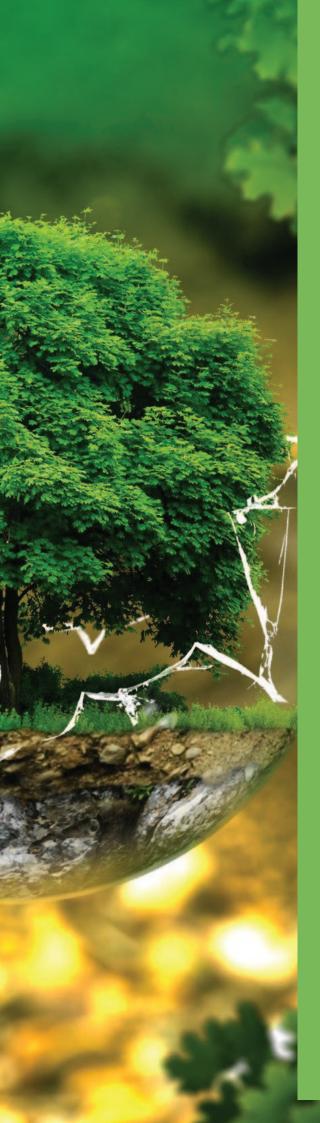


THE PLANET

.....MEPRA since ever, cares about our PLANET and, consequently, cares about us. It has been one of the first companies to install purifiers and to recycle all the possible materials.

We are a company that look forward to our future: we could not do our job without preserving the environment we live in. The GREEN PROJECT is born to show you all our commitment to save the planet through the creation of products studied for this specific target.





Since many years MEPRA cares about the health of workers and the environment and sustainable use of environmental resources, often decades ahead of European regulations on labor and environment. Mepra invests and focus on safer and safer equipments, looking for materials and auxiliary products less and less dangerous, to guarantee safety and health of the workers as well as the community within which it operates.

Mepra categorically rejects all forms of child labor and invest every day to offer the new generations a better future, working with universities and secondary schools in the local community to train managers and technicians of the future and to carry-on work culture, values and skills that represent one of the characteristics of the industrial district in which the company operates.

Lifetime products

At Mepra, we're committed not only to quality but also to sustainability. When you purchase a product from us, you're making an investment in a product that's designed to last a lifetime. We understand that this approach might seem unusual in a world of disposable goods, but we believe in reducing waste and promoting a more sustainable future. By offering products that are built to endure, we're helping to minimize the environmental impact of constant replacements and throwaway culture.



MANAGEMENT SYSTEM CERTIFICATE

Certificate no.; 10000371372-MSC-ACCREDIA-ITA Initial certification date: 28 August 2020

Valid: 28 August 2023 – 27 August 2026

This is to certify that the management system of

Mepra S.p.A.

Via Virgilio Montini, 176 - 25065 Lumezzane (BS) - Italy

has been found to conform to the Quality Management System standard: **ISO 9001:2015**

This certificate is valid for the following scope:

Design, production and commercialization of: flatware, cookware, serverware and items in stainless steel for the table and kitchen for domestic use, Hotels, Restaurants and Catering (IAF 17)

1864 JAHL GNY

Place and date: Vimercate (MB), 11 August 2023





SGQ Nº 003 A SGA Nº 003 D SGE Nº 007 M SCR Nº 804 F EMAS Nº 009 P PRD Nº 003 B PRS Nº 094 C SSI Nº 002 G

Mempro di MLA EA per gli schemi di accreditamento SGO, SGA, PRD, PRS, ISP, GIIG, LAB e LAT, di MLA IA per gli schemi di accreditamento SGO, SGA, SSI, ISM e PRD e di MRA ILAC per gli schemi di accreditamento For the issuing office: DNV - Business Assurance Via Energy Park, 14, - 20871 Vimercate (MB) -Italy

Mardie Borrund

Claudia Baroncini Management Representative

We have the future of the environment and the human species at heart

Since 1947 Mepra has been located at the foothill of the Italian pre-Alps. We grew with and live in symbiosis with our mountains, day in day out, we care for our trees, our waters and the air we and our children breathe. In the fight against climate change every voice counts, even the faintest one, in every corner of the earth, and we feel the responsibility to play our part to ensure a better future for our planet.

Reduction of CO2 emissions

In the quest of drastically reducing CO2 emissions, Mepra has been working hard on the installation of a photovoltaic plant to produce more than 160.000 KWh per year, thus reducing CO2 emissions by 84.000 Kg.

The residual energy requirement in the winter months is produced for the most part by a cogeneration system that at the same time produces electricity and the necessary heat to heat up the offices, resulting in a significant energy saving.

Recycling

The majority of the steel used by Mepra in the production process comes from recycled sources. All the production waste is recycled to produce new raw material.

Waste management and recovery

For years Mepra has been practicing differentiated waste collection, not only with packaging, but all waste produced by the company.

Conservation of water resources

Since the early '90s Mepra uses a system that recovers the washing water and detergents used in production, by filtering them and re-introducing them in the water cycle without any discharge into the sewage system.

Use of non-polluting substances

Since the beginning of the 80's the washing machinery of the intermediate or finished products that used chlorinated solvents have entirely been replaced by automated machinery that use water-based degreasers.

Air purification

Always in the 80's the cleaning and polishing machinery used for cutlery have been replaced by automated loop machines equipped with dust suction and elimination systems.







H cm. 24,5 cl. 45

H cm. 22,7 cl. 15

H cm. 19 cl. 27



ART. 536 Ice cream cup

ART. 590 Square bowl



H cm. 17,5 cl. 45

ART. 534 Beer glass

H cm. 12 cl. 27

cm. 10 x 10 cl. 27









H cm. 10 cl. 33



ART. 591 Glass

H cm. 13 cl. 45



ART. 527 Whisky glass

H cm. 7,5 cl. 15



ART. 531 Liquor glass

H cm. 5,5 cl. 9



H cm. 17,3 Ø cm. 28 Lt. 6,0

H cm. 14 Ø cm. 22 Lt. 2,2

H cm. 7,4 Ø cm. 12 cl. 40



Length cm. 27

Ø cm. 18 cl. 59,5

ART. 553 Tray





We have created a new line of reusable bottles to grant a futures to our oceans.

Hence the name 'BOB = Blue Ocean Bottle', a project that will help us reduce the use of plastic by eliminating the consumption of daily plastic bottles

BOB is not a simple thermal bottle, it is the perfect example of utility and elegance fused together.

Your words are not in the air, write them in the steel. Personalize your bottle with your mind!

BOB is a beautiful eco-friendly gift that you can make unique with your name, your phrase, your logo.
You will be able to express your imagination with up to 21 characters (spaces included).

Why BOB?



Helps safeguard of our oceans.



Stops the single use of plastic bottles.



Reduces the ingested bacteria lurking in plastic bottles.



Longevity over time.



Can be used multiple times and is an excellent way to save money.



BOB is a thermal bottle with 0.5 liter capacity. Thanks to its double stainless steel chamber, it keeps the hot temperature for 12 hours and the cold one for up to 24 hours.

BOB is able to hold any drink, from water to fruit juices, without the risk of corrosion or alterations.







Your words are not in the air, write them in the steel. Personalize your bottle with your mind!

BOB is a beautiful eco-friendly gift that you can make unique with your name, your phrase, your logo.
You will be able to express your imagination with up to 21 characters (spaces included).



AVAILABLE COLORS:



ART. 693(colore)



ART. 693(colore)

You can save the oceans too, one bottle at a time!

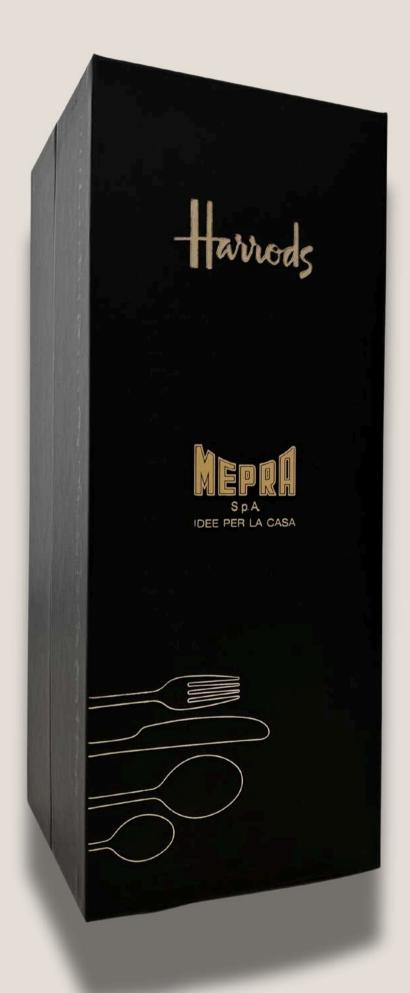




UNBOX YOUR STYLE



Mepra for:
Harrods





Why custom boxes?

Every great creation begins with a need, and ours began with a simple idea: if we offer the opportunity to customize every product with logos and unique designs, why not take it **a step further** and make the entire experience truly one-of-a-kind?

By allowing customers to add a **personal touch** not only to the product itself but also to the **packaging**, we elevate the concept of customization. Our boxes are more than just protective containers; they are **a part of the story**, a reflection of your identity, your brand, or your vision.

Designed for those who value uniqueness, these boxes offer a distinctive touch that makes each item even more special. Whether it's a logo, a message, a quote or a name, we're here to help you make your product **stand out** in a way that is 100% yours.





2 materials:

Wood box: gold, silver and white lacquered







we offer a **digital preview**to see the final result
before production







We strongly believe in the uniqueness of the single individual. We do not want a homogeneous world, where everyone thinks alike.

All we do is offer our customers the opportunity to stand out by becoming unique

We do all this starting from a family production tradition of over 70 years, made of craftsmanship of the highest quality and experience, combined with the most advanced technological solutions.

We produce unique and bespoke professional tools to suit your culinary art.

Since 1947

Crediamo fermamente nell'unicità del singolo individuo. Non vogliamo un mondo omogeneo, dove tutti pensano allo stesso modo.

Tutto quello che facciamo è offrire ai nostri clienti la possibilità di distinguersi, diventando unici.

Facciamo tutto questo partendo da una tradizione familiare produttiva di oltre 70 anni, fatta di artigianato ad altissima qualità ed esperienza, unito alle più avanzate soluzioni tecnologiche.

Produciamo articoli professionali unici e su misura, per soddisfare la vostra arte culinaria.

ORAS SON A WARD

The stay

MEPRÍ S. p. A.



CONTACT US

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t <u>c : n 9 :</u> c7TIP L HKRRAYYY

