

CuisinoxTM
Elite

Indulge!



3-Ply
18/10 Stainless Steel
Professional Cookware



Cuisinox has once again reached new heights through its advanced technology of Surround Heat.

Favored by master chefs, our craftsmanship, performance and elegance are second to none.

The luxurious bright mirror finish and superior quality 18/10 pure stainless steel from Japan, will complement even the most glamorous kitchens of today.

Cuisinox offers a vast choice of functional sizes and accessories to satisfy every collector's needs.

Our standards are high.

We define excellence.



“Everyone should have the pleasure of cooking with cookware like this.”

Gaétan Grimard
Chef Instructor

INTERIOR

Easy to clean 18/10 stainless steel with a graduated interior in a durable satin finish.

COVER

The adjustable close fit cover retains heat, flavors, natural juices, and steam.

EXCALIBUR™ NON-STICK

Excalibur™ non-stick: the world's toughest, long-lasting, most durable non-stick especially designed for stainless steel cookware. Available on certain items only.

EXTERIOR

Premium grade induction stainless steel hand-polished to a mirror finish.

HANDLES

Cast stainless steel handles are permanently attached with stainless steel rivets keeping them cool to the touch.

3-PLY BODY

A premium 18/10 stainless steel inner layer bonded by a pure aluminum center core and an induction stainless steel outer layer create what is better known as 3-ply.

An optimum culinary surface which thoroughly distributes heat, not only from the bottom but also from the sides of the cookware.

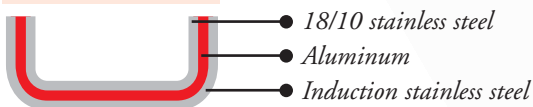
Compatible with all induction cook tops and stoves.

ALL SURFACES

Cuisinox Elite is designed and suitable for all cooking surfaces such as induction, electric, halogen, radiant, ceramic, gas and oven use withstanding temperatures of up to 200° C / 400° F

All Cuisinox Elite cookware is dishwasher safe.

SURROUND HEAT®



INDUCTION



HALOGEN



ELECTRIC



GAS



CERAMIC



DISHWASHER SAFE



RADIANT



OVEN SAFE

**7 piece
Cookware set**

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

Covered saucepan

- 2.8 L / 3 qt. capacity
- 18 cm / 7 in. diameter



Covered dutch oven

- 5.9 L / 6.2 qt. capacity
- 24 cm / 9.5 in. diameter

Covered saucepan

- 1.9 L / 2 qt. capacity
- 16 cm / 6.3 in. diameter

Open frypan

- 24 cm / 9.5 in. diameter

**10 piece
Cookware set**

*3-ply
18/10 stainless steel
with
Surround-Heat[®]
technology*

Open frypan

- 28 cm / 11 in. diameter

Covered dutch oven

- 7.4 L / 7.8 qt. capacity
- 26 cm / 10.2 in. diameter

Open frypan

- 20 cm / 7.8 in. diameter

Covered saucepan

- 3.6 L / 3.8 qt. capacity
- 20 cm / 7.8 in. diameter

Covered sauté pan

- 2.8 L / 3 qt. capacity
- 24 cm / 9.5 in. diameter

Covered saucepan

- 1.9 L / 2 qt. capacity
- 16 cm / 6.3 in. diameter



Covered saucepans

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*



- POT-314**
- Spouted
 - 1.0 L / 1.05 qt. capacity
 - 14 cm / 5.5 in. diameter

- POT-316**
- 1.9 L / 2 qt. capacity
 - 16 cm / 6.3 in. diameter

- POT-318**
- 2.8 L / 3 qt. capacity
 - 18 cm / 7 in. diameter

- POT-320**
- 3.6 L / 3.8 qt. capacity
 - 20 cm / 7.8 in. diameter
 - With helper handle

- POT-3182**
- 2.8 L / 3 qt. capacity
 - 18 cm / 7 in. diameter

- POT-3202**
- 3.6 L / 3.8 qt. capacity
 - 20 cm / 7.8 in. diameter

- POT-324**
- 5.9 L / 6.2 qt. capacity
 - 24 cm / 9.5 in. diameter

- POT-322**
- 4.5 L / 4.8 qt. capacity
 - 22 cm / 8.7 in. diameter

- POT-326**
- 7.4 L / 7.8 qt. capacity
 - 26 cm / 10.2 in. diameter



Covered dutch ovens

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

Covered stock pots

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*



POT-324H

- 7.7 L / 8.2 qt. capacity
- 24 cm / 9.5 in. diameter

POT-328

- 10.4 L / 11 qt. capacity
- 28 cm / 11 in. diameter

POT-330

- 13.4 L / 14.2 qt. capacity
- 30 cm / 11.8 in. diameter



Covered Rondeau

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

POT-330H

- 7.0 liter / 8 quart capacity
- 30 cm / 12 inches diameter

Open roasters & Racks

18/10 stainless steel

POT-338 (roaster)

- 38 x 31 x 8 cm H
15 x 12 x 3 in. H

POT-342 (roaster)

- 42 x 35 x 8.5 cm H
16.5 x 13.5 x 3.5 in. H

This heavy-gauged, high-quality open roaster with stainless steel cast handles is elegantly crafted and will compliment any well-equipped kitchen.

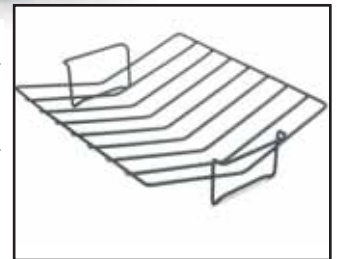


POT-RSM (rack)

- 37 x 30 cm / 14.2 x 11.8 in.

POT-RLG (rack)

- 41 x 34 cm / 16.5 x 13.5 in.



Take this elegantly styled pan directly from the stovetop to your table. Our Surround Heat® technology allows this pan to retain heat while being used as a serving dish. Decorate any table by complementing this buffet style pan with a glass cover (COVGL) for a full effect.



POT-324ENT

- 2.8 L / 3 qt. capacity
• 24 cm / 9.5 in. diameter

POT-330ENT

- 5.3 L / 5.6 qt. capacity
• 30 cm / 11.8 in. diameter

Entrée series buffet pans

3-ply
18/10 stainless steel
with
Surround-Heat®
technology

Covered sauté pans

3-ply
18/10 stainless steel
with
Surround-Heat®
technology

POT-324FC

- 2.8 L / 3 qt. capacity
- 24 cm / 9.5 in. diameter

POT-328FC

- 4.3 L / 4.5 qt. capacity
- 28 cm / 11 in. diameter

POT-330FC

- 5.3 L / 5.6 qt. capacity
- 30 cm / 11.8 in. diameter



Cook like a professional chef with this most frequently used cooking utensil.

Our sauté pan, will without a doubt, please any chef with its versatility and performance.

POT-320SPX

- 1.7 L / 1.8 qt. capacity
- 20 cm / 7.8 in. diameter
- Excalibur™ coating



POT-320F

- 20 cm / 7.8 in. diameter

POT-328F

- 28 cm / 11 in. diameter

POT-324F

- 24 cm / 9.5 in. diameter

POT-332F

- 32 cm / 12.5 in. diameter

POT-320FX

- 20 cm / 7.8 in. diameter
- Excalibur™ coating

POT-332FX

- 32 cm / 12.5 In. diameter
- Excalibur™ coating

POT-324FX

- 24 cm / 9.5 in. diameter
- Excalibur™ coating

POT-328FX

- 28 cm / 11 in. diameter
- Excalibur™ coating



Open frypans

3-ply
18/10 stainless steel
with
Surround-Heat®
technology

Deep skillets

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

*This deep skillet offers
practicality and
performance with its
spacious interior.*



POT-330F
• 30 cm / 11.8 in. diameter

POT-324W

- 3.5 L / 3.7 qt. capacity
- 24 cm / 9.5 in. diameter



*Always a favorite with most professional chefs.
This chef's pan offers a high volume capacity, yet it's
manageable and compact. Its sloped sides and dome lid
provide practicality and charm.
An absolute must for every kitchen.*

Covered chef's pans

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

Covered woks

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

POT-336

- 6 L / 6.3 qt. capacity
- 36 cm / 14.2 in. diameter



These very impressive stainless steel woks heat evenly and extremely well due to the 3-ply Surround Heat® technology.



Covered woks with 2 side handles

*3-ply
18/10 stainless steel
with
Surround-Heat®
technology*

POT-3362

- 6 L / 6.3 qt. capacity
- 36 cm / 14.2 in. diameter

Covered asparagus steamers

3-ply
18/10 stainless steel



Preparing perfectly cooked asparagus can be a tricky task because the bottoms always take longer to cook than the tender tips. This tall and narrow asparagus pot from Cuisinox Elite® solves the problem. It has a steaming basket that holds the stalks upright, allowing the bottoms to boil while the tips steam.

A handle on the basket makes it accessible for removal. Perforations in the basket allow for easy draining. The tempered glass lid with cast stainless steel handles makes this pot an excellent addition to the Cuisinox Elite® collection.

- 3.2 L / 3.4 qt. capacity
- 14 cm / 5.5 in. diameter
- 21 cm / 8.3 in. high



This original Cuisinox Elite 11 piece Fondue Set, complete with porcelain insert and 3-ply cooking pot, is the perfect encore to any dinner. Enjoy this 3 in 1 fondue set for your cheese, chocolate or Chinese fondues. Stainless steel rivets permanently attach our cast stainless steel handles. A pure 18/10 stainless steel assures long lasting brilliance and easy maintenance.

Our 3-ply Surround-Heat® technology distributes heat evenly and efficiently.

The set includes a porcelain insert, a 3 quart pot with cover, 6 fondue forks, a stainless steel base and burner.

POT-318-FST

- 2.8 liter / 3 quart capacity
- 18cm / 7 inch diameter
- Porcelain insert
- Graduated interior markings
- Induction ready pot

Fondue set

3-ply
18/10 stainless steel

**Steamer inserts
&
Double boiler
insert**

*18/10 stainless steel
POT-320ST
and POT-320DB
fit into 20 cm
saucepans and dutch ovens*

- POT-318ST (STEAMER)**
- 2.8 L / 3.0 qt. capacity
 - 18 cm / 7.0 in. diameter

- POT-320ST (STEAMER)**
- 3.6 L / 3.8 qt. capacity
 - 20 cm / 7.8 in. diameter



A good way for vegetables to retain their nutrients and color is to steam them as opposed to boiling them.

Heat sauces and gravies without burning or overheating.

- POT-324PI**
- 7.7 L / 8.2 qt. capacity
 - 24 cm / 9.5 in. diameter

Using this insert avoids having to use a colander in order to strain noodles.



Pasta insert

*18/10 stainless steel
Fits into
POT-324H
24 cm stock pot*

- POT-22FRY**
- 9 x 21.5 cm
3.5 x 8.5 in.



For onion rings, french fries or tempura, this blancher handles all your deep-frying needs. Holding four quarts, it's designed to fit inside your Cuisinox Elite® 24 cm and 26 cm dutch ovens. A special hook lets you rest this blancher on the side of your sauce pan for draining away any grease.

Blancher

*18/10 stainless steel
Fits into
24 and 26 cm
dutch ovens*

Tempered glass covers

18/10 stainless steel

**Oven safe up to
200°C / 400°F**

*Tempered glass covers
with a riveted cast
handle and stainless
steel protector rim.*



COV-GL14 (14 cm / 6.0 in. diameter)
COV-GL16 (16 cm / 6.3 in. diameter)
COV-GL18 (18 cm / 7.0 in. diameter)
COV-GL20 (20 cm / 7.8 in. diameter)
COV-GL22 (22 cm / 8.7 in. diameter)
COV-GL24 (24 cm / 9.5 in. diameter)

COV-GL26 (26 cm / 10.2 in. diameter)
COV-GL28 (28 cm / 11.0 in. diameter)
COV-GL30 (30 cm / 11.8 in. diameter)
COV-GL32 (32 cm / 12.5 in. diameter)
COV-GL36 (36 cm / 14.2 in. diameter)



*Heavy gauge stainless steel covers
with a riveted cast handle
in a lustrous mirror finish.*

COV-E14 (14 cm / 6.0 in. diameter)
COV-E16 (16 cm / 6.3 in. diameter)
COV-E18 (18 cm / 7.0 in. diameter)
COV-E20 (20 cm / 7.8 in. diameter)
COV-E22 (22 cm / 8.7 in. diameter)
COV-E24 (24 cm / 9.5 in. diameter)
COV-E24W (24 cm / 9.5 in. diameter)
COV-E26 (26 cm / 10.2 in. diameter)
COV-E28 (28 cm / 11.0 in. diameter)
COV-E30 (30 cm / 11.8 in. diameter)
COV-E30W (30 cm / 11.8 in. diameter)
COV-E32 (32 cm / 12.5 in. diameter)
COV-E36 (36 cm / 14.2 in. diameter)

Stainless steel covers

18/10 stainless steel

COLLECTION

ITEM NO.	CAPACITY	DIAMETER
COVERED SAUCEPAN		
POT-314	1.0 L / 1.05 qt.	14 cm / 5.5 in.
POT-316	1.9 L / 2.0 qt.	16 cm / 6.3 in.
POT-318	2.8 L / 3.0 qt.	18 cm / 7.0 in.
POT-320	3.6 L / 3.8 qt.	20 cm / 7.8 in.



COVERED DUTCH OVEN		
POT-3182	2.8 L / 3.0 qt.	18 cm / 7.0 in.
POT-3202	3.6 L / 3.8 qt.	20 cm / 7.8 in.
POT-322	4.5 L / 4.8 qt.	22 cm / 8.7 in.
POT-324	5.9 L / 6.2 qt.	24 cm / 9.5 in.
POT-326	7.4 L / 7.8 qt.	26 cm / 10.2 in.



COVERED STOCK POT		
POT-324H	7.7 L / 8.2 qt.	24 cm / 9.5 in.
POT-328	10.4 L / 11 qt.	28 cm / 11.0 in.
POT-330	13.4 L / 14.2 qt.	30 cm / 11.8 in.



COVERED RONDEAU		
POT-330H	7.0 L / 8.0 qt.	30 cm / 12 in.



FONDUE SET		COVERED ASPARAGUS STEAMER	
POT-318-FST	2.8 L 18 cm 3.0 qt. 7.0 in.	POT-31421	3.2 L 14 cm 3.4 qt. 6.0 in.



OPEN ROASTER & RACK	
POT-338 (roaster)	38x31x8 cm / 15x12.2x 3.0 in. H
POT-342 (roaster)	42x35x8.5 cm / 16.5x13.8x3.5 in.H
POT-RSM (rack)	37 x 30 cm / 14.5 x 11.8 in. (Black)
POT-RLG (rack)	41 x 34 cm / 16.1 x 13.5 in. (Black)



ENTRÉE SERIES BUFFET PAN		
POT-324ENT	2.8 L / 3.0 qt.	24 cm / 9.5 in.
POT-330ENT	5.3 L / 5.6 qt.	30 cm / 11.8 in.



COVERED SAUTÉ PAN		
POT-324FC	2.8 L / 3.0 qt.	24 cm / 9.5 in.
POT-328FC	4.3 L / 4.5 qt.	28 cm / 11 in.
POT-330FC	5.3 L / 5.6 qt.	30 cm / 11.8 in.



POT-320SPX	1.7 L / 1.8 qt.	20 cm / 7.8 in.
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OPEN FRYPAN		
POT-320F		20 cm / 7.8 in.
POT-324F		24 cm / 9.5 in.
POT-328F		28 cm / 11.0 in.
POT-332F		32 cm / 12.5 in.



POT-320FX		20 cm / 7.8 in.
POT-324FX		24 cm / 9.5 in.
POT-328FX		28 cm / 11.0 in.
POT-332FX		32 cm / 12.5 in.



DEEP SKILLET		
POT-330F		30 cm / 11.8 in.



ITEM NO.	CAPACITY	DIAMETER
COVERED CHEF'S PAN		
POT-324W	3.5 L / 3.7 qt.	24 cm / 9.5 in.



COVERED WOK		
POT-336	6 L / 6.3 qt.	36 cm / 14.2 in.



COVERED WOK WITH 2 SIDE HANDLES		
POT-3362	6 L / 6.3 qt.	36 cm / 14.2 in.



STEAMER INSERT & DOUBLE BOILER INSERT		
POT-318ST	2.8 L / 3.0 qt.	18 cm / 7.0 in.
POT-320ST	3.6 L / 3.8 qt.	20 cm / 7.8 in.
POT-320DB	3.6 L / 3.8 qt.	20 cm / 7.8 in.



PASTA INSERT		BLANCHER	
POT-324PI	7.7 L 24 cm 8.2 qt. 9.5 in.	POT-22FRY	9 x 21.5 cm 3.5 x 8.5 in.



COOKWARE SET			
POT-307 (7 piece set)			
Covered saucepan	1.9 L / 2.0 qt.	16 cm / 6.3 in.	
Covered saucepan	2.8 L / 3.0 qt.	18 cm / 7.0 in.	
Covered dutch pan	5.9 L / 6.2 qt.	24 cm / 9.5 in.	
Open frypan		24 cm / 9.5 in.	



POT-310 (10 piece set)			
Covered saucepan	1.9 L / 2.0 qt.	16 cm / 6.3 in.	
Covered saucepan	3.6 L / 3.8 qt.	20 cm / 7.8 in.	
Covered dutch pan	7.4 L / 7.8 qt.	26 cm / 10.2 in.	
Covered sauté pan	2.8 L / 3.0 qt.	24 cm / 9.5 in.	
Open frypan		20 cm / 7.8 in.	
Open frypan		28 cm / 11 in.	



COVER	
Tempered glass	
COV-GL14 (14 cm / 6.0 in.)	COV-GL26 (26 cm / 10.2 in.)
COV-GL16 (16 cm / 6.3 in.)	COV-GL28 (28 cm / 11.0 in.)
COV-GL18 (18 cm / 7.0 in.)	COV-GL30 (30 cm / 11.8 in.)
COV-GL20 (20 cm / 7.8 in.)	COV-GL32 (32 cm / 12.5 in.)
COV-GL22 (22 cm / 8.7 in.)	COV-GL36 (36 cm / 14.2 in.)
COV-GL24 (24 cm / 9.5 in.)	



Stainless steel	
COV-E14 (14 cm / 6.0 in.)	COV-E26 (26 cm / 10.2 in.)
COV-E16 (16 cm / 6.3 in.)	COV-E28 (28 cm / 11.0 in.)
COV-E18 (18 cm / 7.0 in.)	COV-E30 (30 cm / 11.8 in.)
COV-E20 (20 cm / 7.8 in.)	COV-E30W (30 cm / 11.8 in.)
COV-E22 (22 cm / 8.7 in.)	COV-E32 (32 cm / 12.5 in.)
COV-E24 (24 cm / 9.5 in.)	COV-E36 (36 cm / 14.2 in.)
COV-E24W (24 cm / 9.5 in.)	





Warranty

Cuisinox Elite cookware
is backed by a 25 year limited warranty
on every item purchased.



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