



COOKWARE

POTS & PANS

www.bonanzashop.co.za

STAINLESS STEEL COOKWARE



5 YEAR GUARENTEE

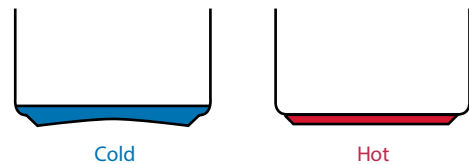
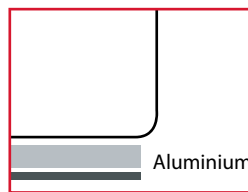


Radius specially designed for easy and fast cleaning

Stainless Steel handles for easy handling and heat-resistance

Inside and outside satin polishing

Triple thermo-diffusive sandwich base (St/steel-alu-St/steel)





PROFESSIONAL STAINLESS STEEL RANGE
 WHEN USING INFINITI COOKWARE, YOU CAN BE SURE THAT YOU'RE USING COOKWARE OF THE HIGHEST PROFESSIONAL QUALITY WITH A 5 YEAR GUARANTEE.

- If your budget allows always use stainless steel
- 18/10 Stainless steel in 2mm thickness, satin finished
- Anatomical heat resistant and stainless steel handles
- Lids recessed for perfect fit
- Drip proof edge
- For use on any heat source
- Thermodiffusing sandwich base: Stainless steel / Aluminium / Stainless steel



Best Choice

STOCK POT WITH LIDS

Best quality stainless steel for commercial and industrial use. Long lasting and durable.

DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT

- | | | |
|---------|---|------------------------------------------|
| PSS1016 | • | POT S/STEEL - STOCK - 16Lt (280 x 280mm) |
| PSS1032 | • | POT S/STEEL - STOCK - 32Lt (350 x 350mm) |
| PSS1050 | • | POT S/STEEL - STOCK - 50Lt (400 x 400mm) |



CASSEROLE POT WITH LIDS

Best Choice



Best quality stainless steel for commercial and industrial use. Long lasting and durable.

DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT

- | | | |
|---------|---|----------------------------------------------|
| PSC0006 | • | POT S/STEEL - CASSEROLE - 6Lt (240 x 140mm) |
| PSC0010 | • | POT S/STEEL - CASSEROLE - 10Lt (280 x 180mm) |
| PSC0012 | • | POT S/STEEL - CASSEROLE - 12Lt (300 x 180mm) |
| PSC0016 | • | POT S/STEEL - CASSEROLE - 16Lt (320 x 190mm) |
| PSC0020 | • | POT S/STEEL - CASSEROLE - 20Lt (350 x 210mm) |
| PSC0030 | • | POT S/STEEL - CASSEROLE - 30Lt (400 x 250mm) |
| PSC0060 | • | POT S/STEEL - CASSEROLE - 60Lt (500 x 310mm) |



LOW CASSEROLE POT WITH LIDS

Best Choice



Best quality stainless steel for commercial and industrial use. Long lasting and durable.

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- | | | |
|---------|---|----------------------------------------------------|
| PSC4004 | • | POT S/STEEL - LOW CASSEROLE - 4Lt (240 x 95mm) |
| PSC4008 | • | POT S/STEEL - LOW CASSEROLE - 8Lt (300 x 120mm) |
| PSC4019 | • | POT S/STEEL - LOW CASSEROLE - 19.5Lt (400 x 155mm) |



SAUCE PAN

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- PSS0027 • PAN S/STEEL - SAUTE - 2.7Lt (240 x 60mm)
- PSS0037 • PAN S/STEEL - SAUTE - 3.7Lt (280 x 60mm)
- PSS0047 • PAN S/STEEL - SAUTE - 4.7Lt (320 x 60mm)
- PSS0067 • PAN S/STEEL - SAUTE - 6.7Lt (350 x 70mm)



Best Choice

SAUCE PAN

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- PSS0016 • SAUCE PAN S/STEEL - 1.6Lt (160 x 80mm)
- PSS0023 • SAUCE PAN S/STEEL - 2.3Lt (180 x 90mm)
- PSS0031 • SAUCE PAN S/STEEL - 3.1Lt (200 x 100mm)



Best Choice

SAUCE PAN WITH SIDE SPROUTS

NEW arrival

FEATURES

- Equipped with two easy pouring spouts
- Stainless Steel handle for easy handling and heat resistance
- Inside and outside satin finish
- Made of 18/10 Stainless Steel
- Triple thermo-diffusive sandwich base

- PSS2016 • PAN S/STEEL SAUCE WITH SIDE SPOUTS - INFINITI 1.5Lt



STAINLESS STEEL WOKS - NO LID

Best Choice

DESCRIPTION OF MEASUREMENTS - DIAMETER

- WRF1036 • WOK ROUND FLAT BOTTOM S/STEEL - INFINITI 360mm
- WRS1036 • WOK ROUND BOTTOM S/STEEL - 360 mm





CONICAL SAUCE PAN

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- CPS0180 • CONICAL SAUCE PAN S/STEEL - 1.15L (170 x 70mm)
- CPS0220 • CONICAL SAUCE PAN S/STEEL - 1.45L (210 x 75mm)
- CPS0240 • CONICAL SAUCE PAN S/STEEL - 1.9L (230 x 80mm)



STAINLESS STEEL FRYING PAN -NO LID



FEATURES

- Frying pans made of 18/10 Stainless Steel
- The special IMPACT welding system of the sandwich bottom (S/Steel-Alu-S/ Steel) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either GAS, VITROCERAMIC, ELECTRIC or INDUCTION
- The EXCALIBUR non-stick coating is applied on this range

DESCRIPTION OF MEASUREMENTS - DIAMETER

- PSF6018 • PAN S/STEEL FRY INFINITI- INDUCTION - 180mm
- PSF6024 • PAN S/STEEL FRY INFINITI- INDUCTION - 240



CERAMIC COATED - FRYING PANS

- PCF1024 • FRYING PAN 'CERAMIC COATED' ST STEEL - 240 mm
- PCF1028 • FRYING PAN 'CERAMIC COATED' ST STEEL - 280 mm
- PCF1032 • FRYING PAN 'CERAMIC COATED' ST STEEL - 320 mm

"WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?"

- It is totally free of any PTFE and PFOA.
- Because it is ceramic, FUSION can be taken to extreme temperatures [455°C]
- It is waterborne (many conventional Non-sticks use contaminating solvents)
- It cures at a lower temperature, using less energy and saving money



NEWarrival



INDUCTION BLACK SERIES - FRYING PANS

FEATURES

- Very resistant to distortion
- High quality
- Durable non-stick coating
- Recommended for ovens - not suitable for microwaves

- PCF0024 • FRYING PAN 'BLACK SERIES' CAST ALUM - INDUCTION - 240mm
- PCF0028 • FRYING PAN 'BLACK SERIES' CAST ALUM - INDUCTION - 280mm
- PCF0030 • FRYING PAN 'BLACK SERIES' CAST ALUM - INDUCTION - 300mm

NON- STICK CAST ALUMINIUM BLACK SERIES RANGE

New 'BLACK SERIES' range offers top-notch performance while offering a maximum of energy and time saving on gas, electric, vitro ceramic and induction.



GRILL PAN BLACK SERIES

FEATURES

- Grill of cast aluminium with durable non-stick coating pfoa free and st/steel handle

SPECIFICAIONS

MATERIAL: CAST ALUMINIUM
THICKNESS: 2.2mm
WEIGHT: 1.390kg
DIMENTIONS: 490 x 290 x 105mm
GRILL DIMENTIONS 280 x 280 x 40mm

- PCG0028 • GRILL PAN 'BLACK SERIES' CAST ALUM - INDUC 280 x 280mm



NEWarrival



CASSEROLE POTS WITH LIDS - VALUE RANGE



- PSC3019 • POT S/STEEL CASSEROLE (VALUE)- 1.9Lt
- PSC3044 • POT S/STEEL CASSEROLE (VALUE)- 4.4Lt
- PSC3006 • POT S/STEEL CASSEROLE (VALUE)-6Lt
- PSC3010 • POT S/STEEL CASSEROLE (VALUE)- 10Lt
- PSC3012 • POT S/STEEL CASSEROLE (VALUE)-12Lt
- PSC3016 • POT S/STEEL CASSEROLE (VALUE)- 16Lt
- PSC3020 • POT S/STEEL CASSEROLE (VALUE)- 20Lt
- PSC3030 • POT S/STEEL CASSEROLE (VALUE)- 30Lt

Global

STOCK POTS WITH LIDS - VALUE RANGE



For stocks and soups.
Quality stainless steel for commercial and industrial use. Long lasting and durable.

- PSS3016 • POT S/STEEL STOCK (VALUE) -14Lt
- PSC3030 • POT S/STEEL CASSEROLE (VALUE)- 30Lt

FRYING PANS VALUE RANGE



DESCRIPTION OF MEASUREMENTS - DIAMETERxHEIGHT

- PSF3020 • PAN S/STEEL FRY (VALUE) - (200 x 60mm)
- PSF3024 • PAN S/STEEL FRY (VALUE) - (240 x 60mm)
- PSF3032 • PAN S/STEEL FRY (VALUE) - (320 x 60mm)
(293 x 250mm)



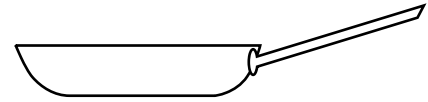
FRYING PAN WOK

- FPW0250 • FRYPAN WOK - ECONO 250mm(1.5 THICK)
- FPW0300 • FRYPAN WOK - ECONO 300mm(1.5 THICK)

FRYING PAN

FEATURES

- Curved side walls for easy stirring food out of the pan
- Ideal for frying, scrambling, sauteing or searing
- Sloped sides prevent steam from forming in the pan



WOK

FEATURES

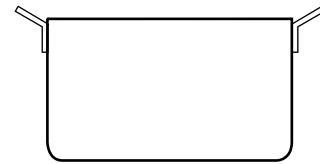
- Ideal for stir frying or wok applications
- Deep curved side promote excellent food movement
- Flat bottom sits level on all cooking surfaces



LOW CASSEROLE POT

FEATURES

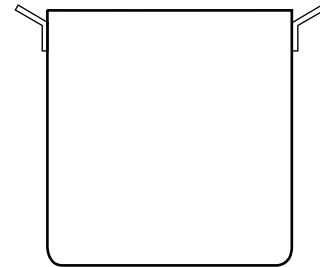
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long slow cooking which allows the liquid to add juices flavour
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



STOCK POT

FEATURES

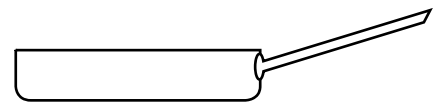
- Thick base for good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and sea food
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer



SAUTE PAN

FEATURES

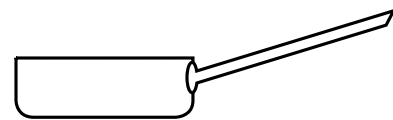
- Wide bottom area for maximum heat conduction
- Ideal for sauteing, searing, deglazing, poaching, and stir frying
- Straight high sides help contain food and expose all sides to heat



SAUCE PAN

FEATURES

- Hybrid sauce pan and fry pan
- Saute, brown, poach, create a stir fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



CASSEROLE POT

FEATURES

- Wide bottom are for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement.





ALUMINIUM COOKWARE



USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discolouration.
- Minerals in water and foods may stain aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon . After simmering, scour, wash normally, rinse in hot water and dry immediately.
- Stains and discolouration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes. then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the aluminium.

PROFESSIONAL ALUMINIUM RANGE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

- 99.5% extra heavy pure aluminium, satin finished
- Thickness of walls between 4 - 6mm
- Heat resistant, comfortable handles
- Lids recessed for perfect fit
- Extra heavy duty base
- For use on any heat source
- Can be used on an open flame
- Stainless steel handles



1 YEAR GUARENTEE

CASSEROLE POTS WITH LIDS

FEATURES

- Extra heavy duty for commercial use.
- Tough, durable and long lasting.

DESCRIPTION OF MEASUREMENTS - DIAMETER X HEIGHT

- | | | |
|---------|---|-------------------------------------------------|
| PAC0006 | • | POT ALUMINIUM - CASSEROLE - 6Lt (240 x 140mm) |
| PAC0008 | • | POT ALUMINIUM - CASSEROLE - 8Lt (250 x 150mm) |
| PAC0012 | • | POT ALUMINIUM - CASSEROLE - 12Lt (300 x 180mm) |
| PAC0020 | • | POT ALUMINIUM - CASSEROLE - 20Lt (350 x 210mm) |
| PAC0030 | • | POT ALUMINIUM - CASSEROLE - 30Lt (400 x 250mm) |
| PAC0060 | • | POT ALUMINIUM - CASSEROLE - 60Lt (500 x 310mm) |
| PAC0105 | • | POT ALUMINIUM - CASSEROLE - 105Lt (600 x 370mm) |



STOCK POTS WITH LIDS

FEATURES

- Extra heavy duty for commercial use.
- Tough, durable and long lasting.

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- | | | |
|---------|---|---------------------------------------------|
| PAS0025 | • | POT ALUMINIUM - STOCK - 25Lt (320 x 320mm) |
| PAS0034 | • | POT ALUMINIUM - STOCK - 34Lt (350 x 350mm) |
| PAS0050 | • | POT ALUMINIUM - STOCK - 50Lt (400 x 400mm) |
| PAS0170 | • | POT ALUMINIUM - STOCK - 155Lt (600 x 550mm) |



ALUMINIUM FRYING PANS NON STICK

FEATURES

- Manufactured from the very best quality aluminium which allow fast and homogenous heat distribution.
- Not for oven use.
- Easy to clean.
- Multi layer non-stick coating.

DESCRIPTION OF MEASUREMENTS - DIAMETER

- | | | |
|---------|---|-------------------------------------|
| PAF6020 | • | PAN ALUMINIUM FRY NON-STICK - 200mm |
| PAF6028 | • | PAN ALUMINIUM FRY NON-STICK - 280mm |





FRYING PANS

DESCRIPTION OF MEASUREMENTS - DIAMETER

- PAF0024 • PAN ALUMINIUM FRY - 240mm
- PAF0032 • PAN ALUMINIUM FRY - 320mm
- PAF0040 • PAN ALUMINIUM FRY - 400mm



SAUTE PANS - NO LIDS

DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- PAS0003 • PAN ALUMINIUM - SAUTE - 3L t (250 x 70mm)
- PAS0005 • PAN ALUMINIUM - SAUTE - 5L t (300 X 66mm)
- PAS0008 • PAN ALUMINIUM - SAUTE - 8L t (350 x 70mm)

CASSEROLE POTS WITH LIDS - ECONORANGE

This range of cookware is made from light weight 4mm aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



DESCRIPTION OF MEASUREMENTS - DIAMETER x HEIGHT

- PAC1006 • POT ALUMINIUM CASSEROLE - 6Lt (ECONORANGE)
- PAC1008 • POT ALUMINIUM CASSEROLE - 8Lt (ECONORANGE)
- PAC1012 • POT ALUMINIUM CASSEROLE - 12Lt (ECONORANGE)
- PAC1020 • POT ALUMINIUM CASSEROLE - 20Lt (ECONORANGE)
- PAC1030 • POT ALUMINIUM CASSEROLE - 30Lt (ECONORANGE)

Global

FRYING PAN - NO LID - ECONORANGE



DESCRIPTION OF MEASUREMENTS - DIAMETER

- PAF2024 • PAN ALUMINIUM FRY -240mm
- PAF2032 • PAN ALUMINIUM FRY -320mm- VALUE
- PAF2036 • PAN ALUMINIUM FRY -360mm- VALUE



PAN BLACK STEEL

FEATURES

- Quality Black Steel frypans with thin silicone coating to help seal the pan
- Perfect for open flame
- Non stick coating

- PBF2200 • PAN BLACK STEEL FRYING - 200mm
- PBF2220 • PAN BLACK STEEL FRYING - 220mm
- PBF2240 • PAN BLACK STEEL FRYING - 240mm
- PBF2300 • PAN BLACK STEEL FRYING - 300mm
- PBF2320 • PAN BLACK STEEL FRYING - 320mm

FRYING PANS NON STICK



DESCRIPTION OF MEASUREMENTS - DIAMETER

- PAF1020 • PAN ALUMINIUM FRY NON-STICK -200mm
- PAF1032 • PAN ALUMINIUM FRY NON-STICK -320mm
- PAF1036 • PAN ALUMINIUM FRY NON-STICK -360mm
- PAF1024 • PAN ALUMINIUM FRY NON-STICK -240mm- GREY
- PAF1124 • PAN ALUMINIUM FRY NON-STICK -240mm- RED
- PAF1224 • PAN ALUMINIUM FRY NON-STICK -240mm- YELLOW
- PAF1324 • PAN ALUMINIUM FRY NON-STICK -240mm- BLUE
- PAF1424 • PAN ALUMINIUM FRY NON-STICK -240mm- GREEN



CREPE PAN

- PFC0280 • FRYING PAN - CREPE - 280mm



ROASTING PAN



FEATURES

- Made from Aluminum for maximum strength and durability;
- Professional-quality, heavy-gauge aluminum provides fast, even heating and superior cooking performance while limiting hot spots
- Stainless Steel handles
- QuanTanium® is an internally reinforced multi-coat nonstick coating system.

- RPA0450 • ROASTING PAN ALUMINIUM - NON STICK
- 450 x 320mm

PROFESSIONAL BLACK IRON RANGE



PROFESSIONAL BLACK IRON RANGE

DESCRIPTION OF MEASUREMENTS - DIAMETER

PBO1180	A	PAN BLACK IRON - OMELETTE - 180 mm
PBO1240	A	PAN BLACK IRON - OMELETTE - 240 mm

DESCRIPTION OF MEASUREMENTS - DIAMETER

PBF1300	B	PAN BLACK IRON - FRY - 300mm
PBF1360	B	PAN BLACK IRON - FRY - 360mm
PBF1400	B	PAN BLACK IRON - FRY - 400mm
PBF1450	B	PAN BLACK IRON - FRY - 460mm



BLUE STEEL FRYING PANS



USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1 and 1.5mm thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles

DESCRIPTION OF MEASUREMENTS - DIAMETER

PBF0300	•	PAN BLUE STEEL FRY - 300mm
PBF0360	•	PAN BLUE STEEL FRY - 360mm
PBF0400	•	PAN BLUE STEEL FRY - 400mm
PBF0450	•	PAN BLUE STEEL FRY - 450mm



BLUE STEEL FRYING PANS HEAVY DUTY



FEATURES

- This Lyonnaise profile pan made from 2 mm (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and sautéing
- Lyon-shaped with high sides and curved skirt to easily flip and turn the food
- Perfect heat conduction
- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly - the more you use and appropriately maintain it, the slicker the surface will become.
- For all heat sources (induction only with moderate temperatures)

DESCRIPTION OF MEASUREMENTS - DIAMETER

PBF3300	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 300mm
PBF3360	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 360mm
PBF3400	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 400mm
PBF3450	•	PAN BLUE STEEL - FRY - HEAVY DUTY - 450mm

BLUE STEEL OMELETTE PANS

PROFESSIONAL BLUE STEEL RANGE

- Medium duty blue steel between 1 and 1.5mm thick
- Crank type iron handles

DESCRIPTION OF MEASUREMENTS - DIAMETER

- PB00180 • PAN BLUE STEEL - OMELETTE - 180 mm
- PB00240 • PAN BLUE STEEL - OMELETTE - 240 mm



CASSEROLES (14L - 59L)



18/8 Stainless Steel
Impact Bonded Base.
Riveted Die-Cast Handles for improved aesthetics.
Suitable for Gas, Electric, Ceramic, Halogen and Induction Stoves.

The best cookware heats evenly from edge to edge, across the whole cooking surface. Independent tests have proven that impact-bonded base technologies versus brazed-base technologies deliver the best performance in terms of heat conduction and dispersion. Better cooking control is achieved, eliminating hot spots and scorching.

CASSEROLES (6L - 12L)



18/8 Stainless Steel
Impact Bonded Base.
Riveted Die-Cast Handles for improved aesthetics.
Suitable for Gas, Electric, Ceramic, Halogen and Induction Stoves.

The best cookware heats evenly from edge to edge, across the whole cooking surface. Independent tests have proven that impact-bonded base technologies versus brazed-base technologies deliver the best performance in terms of heat conduction and dispersion. Better cooking control is achieved, eliminating hot spots and scorching.

SAUCE PAN 1.5 LT, 2.0 LT, 3.0 LT



18/8 Stainless Steel
Impact Bonded Base.
Riveted Die-Cast Handles for improved aesthetics.
Suitable for Gas, Electric, Ceramic, Halogen and Induction Stoves.

The best cookware heats evenly from edge to edge, across the whole cooking surface. Independent tests have proven that impact-bonded base technologies versus brazed-base technologies deliver the best performance in terms of heat conduction and dispersion. Better cooking control is achieved, eliminating hot spots and scorching.

STOCK POTS (6L - 50L)



The best cookware heats evenly from edge to edge, across the whole cooking surface. Independent tests have proven that impact-bonded base technologies versus brazed-base technologies deliver the best performance in terms of heat conduction and dispersion. Better cooking control is achieved, eliminating hot spots and scorching.