

A close-up photograph of a chef in a kitchen. The chef's hand, which has several tattoos including a skull and the words 'RISING' and 'THE RISE', is holding a stainless steel pot. A stream of golden liquid is being poured into the pot from above. The background is blurred, showing a kitchen environment with a large white bowl.

MERXTEAM

ROAST & COOK



CARBON STEEL

A pan made of carbon steel is perfect for cooking that requires precision.

Carbon steel pans are often described as a hybrid between cast iron and a coated pan. With its excellent heat conductivity, it provides a wonderful surface for frying. Like cast iron pans, they have a high durability.

A well-kept carbon steel pan can last for many years. Carbon steel is usually thinner and weighs less. It makes them more easy to handle than traditional cast iron pans.

Carbon steel works on all heat sources including induction and oven up to 230 °C.



Frying pans

carbon steel



Frying pan

63250 Ø 24 cm 1,8 L



Frying pan

63251 Ø 28 cm 2,7 L

aluminium & quantum 2 non stick



Frying pan

63224 Ø 24 cm 1,3 L



Frying pan, low

63237 Ø 24 cm 0,9 L



Frying pan

63236 Ø 26 cm 1,8 L



Frying pan

63225 Ø 28 cm 2,0 L



Frying pan

63226 Ø 32 cm 3,0 L



Frying pan

63227 Ø 36 cm 4,0 L

Frying pans

18/10, excalibur non stick, sandwich bottom



Frying pan

63331 Ø 24 cm 2,3 L



Frying pan

63332 Ø 28 cm 3,1 L



Frying pan

63333 Ø 32 cm 4,0 L



Wok

carbon steel



Wok

flat bottom

63253 Ø 34 cm 6,4 L



Wok

round bottom

63252 Ø 38 cm 6,7 L

Other pans



Paella pan

carbon steel

63254 Ø 40 cm 3,5 L



Roaster

aluminium & non stick,
teflon classic

63329 36x26x7,5 cm



Frying pan

18/10, 3-ply

63342 Ø 28 cm 2,5 L





STAINLESS STEEL

Stainless casseroles and pans are commonly found in the restaurant kitchens.
The reason is simple - durability.

Since there is no coating in stainless steel pans, there is nothing to wear out. The material can be used on all heat sources including ovens. Our products have a so-called sandwich bottom. Three layers of steel with a magnetic layer in the middle which allow for use on induction.

Stainless steel has a high hygiene factor, which makes it an obvious choice in the food industry.

The chromium content also makes the material more resistant to rust.

Saucepans

18/10, sandwich bottom



Saucepan

63328 Ø 14 cm 1,0 L



Saucepan

63321 Ø 16 cm 1,5 L



Saucepan

63322 Ø 20 cm 3,3 L



Saucepan

63323 Ø 16 cm 2,4 L



Saucepan

63327 Ø 18 cm 3,0 L



Saucepan with spout

63320 Ø 14 cm 1,0 L

Lids

18/10 & glass



Glass lid

Tempered glass,
rounded

18107 Ø 28 cm



Lid

63399 Ø 14 cm

63400 Ø 16 cm

63407 Ø 18 cm

63401 Ø 20 cm

63402 Ø 24 cm

63403 Ø 28 cm

63408 Ø 30 cm

63404 Ø 32 cm

63405 Ø 36 cm

63406 Ø 40 cm



Glass lid

Tempered glass

18104 Ø 16 cm

18105 Ø 18 cm

18106 Ø 20 cm





Casseroles

18/10, sandwich bottom



Casserole low

63316	Ø 24 cm	5,0 L
63317	Ø 28 cm	8,0 L
63318	Ø 30 cm	12,0 L
63324	Ø 40 cm	18,8 L



Casserole semi high

63325	Ø 20 cm	4,4 L
63312	Ø 24 cm	7,0 L
63313	Ø 28 cm	11,0 L
63314	Ø 32 cm	15,0 L
63326	Ø 36 cm	22,4 L



Casserole high

63304	Ø 16 cm	3,0 L
63305	Ø 20 cm	6,3 L
63306	Ø 24 cm	9,0 L
63307	Ø 28 cm	15,0 L
63308	Ø 32 cm	21,0 L
63309	Ø 36 cm	30,5 L
63310	Ø 40 cm	50,0 L



Sauteuses

18/10, sandwich bottom



Sauteuse

63343 Ø 20 cm 1,8 L



Sauteuse

63344 Ø 22 cm 2,5 L



Sauteuse

63345 Ø 24 cm 3,0 L

18/10, 3-ply



Sauteuse

63340 Ø 20 cm 1,9 L

aluminium & quantum 2 non stick



Sauteuse

63230 Ø 24 cm 2,2 L



Sauteuse

63231 Ø 28 cm 3,7 L



Pans

cast iron



Cast iron form

63242 Ø 12 cm



Cast iron form

63232 Ø 16 cm



Cast iron form

63233 Ø 17 cm



Cast iron form

63244 14x14 cm



Cast iron form

63243 14,5x8,5 cm



Fajita pan

63222 24x18 cm

Wooden trays

Acacia FSC



Wooden tray

63276 för 63242 Ø 14,5 cm



Wooden tray

63271 för 63232 Ø 17 cm



Wooden tray

63272 för 63233 Ø 19,5 cm



Wooden tray

63274 för 63244 16,5x15,5 cm



Wooden tray

63275 för 63243 18x12 cm



Wooden tray

63273 för 63222 29x21 cm



(in the middle of the picture)

Ramekin with lid

63228 Ø 10 cm

Wooden tray Acacia FSC

63270 for 63228 Ø 13,5 cm

Maintenance & Product Care

By properly managing your cookware they will last for many years to come.

Carbon Steel

A carbon steel pan requires seasoning, this process bonds cooking oil to the surface, making it nonstick. Good alternatives are rapeseeds or flaxseed oil, as they have a high focal point.

When seasoning make sure there is good ventilation. Use a piece of cloth to moisten the frying surface with oil. Heat the pan on medium heat. Apply thin layers of oil until the frying surface becomes shimmering black. Let the pan cool off before removing excess oil with hot water and a brush.

Avoid acidic ingredients like lemon juice, vinegar, white and red wine, as this risks removing the natural coating.

Remember to always use cooking fat in the pan, a smaller amount can be used when the pan is properly seasoned. Carbon steel reacts quickly to heat changes, making it the perfect frying pan.

The pan works on all heat sources including induction and oven up to 230°C.

Do not leave the pan in water as this can cause rust. If rust would occur, scrub the affected area with a washing sponge. Apply oil afterwards to recreate the nonstick.

NOTE! If the pan is used on a heat source that is smaller than its bottom or is heated up to quickly it might be deformed.

- Always let the pan cool down before cleaning it.
- Always wash by hand in hot water, detergent is not recommended.
- Always dry completely after cleaning.
- Do not use in a dishwasher.

Stainless Steel

Stainless steel cookware are commonly found in the restaurant kitchens. The reason is simple - durability. Since there is no coating in stainless steel pans, there is nothing to wear out.

The material can be used on all heat sources including ovens. Our products have a 5 mm thick sandwich bottom. Three layers of steel with a magnetic layer in the middle which allow for use on induction.

Stainless steel has a high hygiene factor, which makes it an obvious choice in the food industry. The chromium content also makes the material more resistant to rust.

- Wash by hand, even if the products can be run in a dishwasher.
- If something overcooks, it can easily be removed by boiling some water with detergent in it. Always rinse and wipe out afterwards.
- Never use steel wool as this may damage the product.

Cast Iron

Cast iron is manufactured in sandforms and is one of the most durable and popular materials to cook with. Fits all types of cooking.

Our cast iron products are grill and oven proof up to 250 °C. The pans emit some of their iron on heating, something that is both healthy and enhances the taste of the food. Our pans are enameled, therefore they do not require seasoning.

In case of damage to the surface, rub the affected area with oil to restore a natural protection against new rust. Harsh steel tools that can damage the enamel should therefore be avoided.

When using it the first time, we recommend that you wash the pan by hand with detergent and then wipe it thoroughly dry with paper, or after drying on low heat on the stove.

Do not leave the pan in water as this can cause rust. If rust would occur, scrub the affected area with a washing sponge. Apply oil afterwards to recreate the nonstick.

- Always let the pan cool down before cleaning it.
- Always wash by hand.
- Always dry completely after cleaning.
- Do not use in a dishwasher.

Lightweight Cast Iron

Lightweight cast iron is manufactured in a so-called press casting. This makes the air in the molten iron mass vanish and allows a more compact, thinner and lighter product with the same volume per cubic centimeter as the conventional cast iron. The thin material makes the pan heat up, reach the ideal cooking temperature and cool down faster.

The pan is delivered preseasoned, but we still recommend that you season it in the same way as with carbon steel.

Do not leave the pan in water as this can cause rust. If rust would occur, scrub the affected area with a washing sponge. Apply oil afterwards to recreate the nonstick.

To clean the pan thoroughly, coarse salt can be heated and be scrubbed on the frying surface. Remember to season the pan once more afterwards.

- Always let the pan cool down before cleaning it.
- Always wash by hand in hot water, detergent is not recommended.
- Always dry completely after cleaning.
- Do not use in a dishwasher.

Non stick - Frying Pans

Like all frying pans, it is recommended to heat up slowly and then increase the temperature.

Non stick coatings are known to work without shortening, but we recommend using a small amount when cooking.

Aluminium - Whitford Quantum 2 Non stick

One of the most durable coatings on the market.

- Avoid overheating an empty pan as this may cause damage to it.
- Wash by hand with mild detergent. Do not use in dishwasher.
- Do not use metal tools or other sharp objects in the pan as this risks scratching the coating.

Stainless Steel - Whitford Excalibur

The world's most durable coating. A patented technique specially made for stainless steel where a three-layer layer is applied to the surface.

- Works with tools of all materials
- Can be used in dishwasher
- Sandwich Bottom

Cast Aluminium - ILAG 3-layer Non stick

ILAG is a three layers non-stick coating that are reinforced by a ceramic scratch-proof coating for intense use.

- Easy to clean
- Resistant to abrasion and corrosion.

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