

*demeyere*  
BELGIUM



DEMÈYERE  
2025



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# Demeyere

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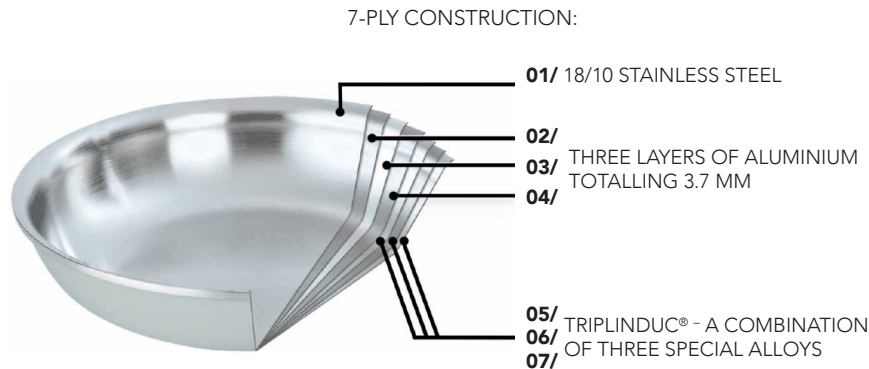
Since 1908, Demeyere has evolved from a Belgian family business to a global benchmark for stainless steel cookware. For over a hundred years, we have been committed to quality, sustainability and innovation.

Our goal is to provide you with a top-class cooking and dining experience with products that last a lifetime. From food enthusiasts to professional chefs, everyone has discovered and uses Demeyere, thanks to the high quality and longevity of its products. What makes Demeyere products so special is that our pots and pans are optimized for specific applications – and are therefore designed in different ways.



# Applied constructions explained

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## 7-Ply

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7-PlyMaterial® is a unique technology consisting of 7 layers of different alloys, including stainless steel and an aluminium core. This technology ensures an optimal heat distribution up to the top rim of the product, allowing perfect control over the cooking process. The 7-layer construction provides unparalleled frying, perfect browning, and guarantees exceptional heat distribution and retention.

## 5-Ply

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This combination of 5 layers, including stainless steel and a thick aluminum core, means that the heat is not concentrated at one point but is transported evenly over the entire surface of the pan. This ensures even cooking – every time.

## 3-Ply

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A number of products are made in a 3-layer construction, 18/10 stainless steel on the inside, aluminum in the middle for good heat conduction and strong magnetic stainless steel on the outside that can be used on all types of stoves, including induction.



# Atlantis 7



# Atlantis 7

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Are you passionate about creating culinary delights with special ingredients of exceptional quality? If so, you will only be satisfied using ingenious and one hundred percent reliable cookware. Our high-tech Atlantis 7 collection will encourage you to set to work with care-free confidence.

Atlantis 7 is suitable for all hobs and sets the benchmark for induction. With its InductoSeal® base, you can be assured of the best heat conductivity. Our exclusive 7-ply material gives you full temperature control. It goes without saying that this valuable and durable collection will last a lifetime.

- InductoSeal®: copper core base, the best heat conductor
- 7-layer construction up to the top edge: perfect heat distribution
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Pouring rim: cook without spilling
- Cast, welded stainless steel handles: sturdy and extra hygienic
- 30 years warranty

# Atlantis 7



Stainless steel

	Description	Size Volume	Article no.	EAN
	Sauteuse conical	18 cm 1,5 L	1005384	5412191259184
	Sauteuse conical	20 cm 2 L	1005386	5412191259207
	Sauteuse conical	22 cm 2,5 L	1005388	5412191259221
	Sauteuse conical	24 cm 3,3 L	1005390	5412191259245
	Sauce pan without lid	14 cm 1 L	1005092	5412191414149
	Sauce pan without lid	16 cm 1,5 L	1005093	5412191414163
	Sauce pan without lid	18 cm 2,2 L	1005095	5412191414187
	Sauce pan without lid	20 cm 3 L	1005097	5412191414200
	Sauce pan with lid	14 cm 1 L	1005219	5412191414156
	Sauce pan with lid	16 cm 1,5 L	1005220	5412191414170
	Sauce pan with lid	18 cm 2,2 L	1005221	5412191414194
	Sauce pan with lid	20 cm 3 L	1005222	5412191414217
	Saute pan with lid	24 cm 2,8 L	1005224	5412191414255
	Saute pan with lid	28 cm 4,8 L	1005226	5412191414293



# Atlantis 7

Stainless steel

	Description	Size Volume	Article no.	EAN
	Stew pot with lid	16 cm 1,5 L	1005080	5412191413166
	Stew pot with lid	18 cm 2,2 L	1005081	5412191413180
	Stew pot with lid	20 cm 3 L	1005083	5412191413203
	Stew pot with lid	22 cm 4 L	1005085	5412191413227
	Stew pot with lid	24 cm 5,2 L	1005086	5412191413241
	Stew pot with lid	28 cm 8,4 L	1005088	5412191413289
	Serving pan with double walled lid	28 cm 4,8 L	1005392	5412191253281
	Stock pot with lid	20 cm 5 L	1005091	5412191413951
	Stock pot with lid	24 cm 8 L	1005089	5412191413944
	Lid	14 cm	1005099	5412191415146
	Lid	16 cm	1005100	5412191415160
	Lid	18 cm	1005101	5412191415184
	Lid	20 cm	1005102	5412191415207
	Lid	22 cm	1005103	5412191415221
	Lid	24 cm	1005104	5412191415245
	Lid	28 cm	1005105	5412191415283

# Apollo 7

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# Apollo 7

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Are you an experienced professional chef, or are you an ambitious home cook who selects professional cookware for their kitchen? By choosing from our Apollo 7 pan collection, you'll be using state-of-the-art professional cookware. This is our most extensive range of stainless steel pans in whichever size you may prefer, from basic to specialized.





You can get started with the pots and pans from the Apollo 7 range, which are suitable for any type of hob, including induction. With its super conductive InductoBase® base and the exclusive 7-ply material, you can rely on the most efficient temperature control. With the Apollo 7 collection, you've found the very best equipment for life!

- InductoBase®: base with aluminium core, excellent heat conductor
- 7-layer construction up to the top edge: perfect heat distribution
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Ergonomic, welded stainless steel handles: sturdy and extra hygienic
- 30 years warranty






# Apollo 7

Stainless steel

	Description	Size Volume	Article no.	EAN
	Sauteuse conical without lid	14 cm 750 ml	1005148	5412191549148
	Sauteuse conical without lid	16 cm 1 L	1005149	5412191549162
	Sauteuse conical without lid	18 cm 1,5 L	1005150	5412191549186
	Sauteuse conical without lid	20 cm 2 L	1005151	5412191549209
	Sauteuse conical without lid	22 cm 2,5 L	1005152	5412191549223
	Sauteuse conical without lid	24 cm 3,3 L	1005153	5412191549247
	Sauteuse conical without lid	28 cm 4,8 L	1005154	5412191549285
	Sauce pan without lid	14 cm 1 L	1005122	5412191444146
	Sauce pan without lid	16 cm 1,5 L	1005123	5412191444160
	Sauce pan without lid	20 cm 3 L	1005125	5412191444207
	Sauce pan without lid	22 cm 4 L	1005126	5412191444221
	Sauce pan without lid	24 cm 2,8 L	1005244	5412191444252
	Sauce pan without lid	28 cm 4,8 L	1005245	5412191444290
	Serving pan with glass lid	24 cm 3,3 L	1005341	5412191544242
	Serving pan with glass lid	28 cm 4,8 L	1005342	5412191544280
	Stock pot with lid	20 cm 5 L	1005121	5412191443958
	Stock pot with lid	24 cm 8 L	1005120	5412191443941

# Apollo 7

Stainless steel

	Description	Size Volume	Article no.	EAN
	Stew pot with lid	16 cm 1,5 L	1005110	5412191443163
	Stew pot with lid	18 cm 2,2 L	1005111	5412191443187
	Stew pot with lid	20 cm 3 L	1005112	5412191443200
	Stew pot with lid	22 cm 4 L	1005113	5412191443224
	Stew pot with lid	24 cm 5,2 L	1005114	5412191443248
	Stew pot with lid	28 cm 8,4 L	1005115	5412191443286
	Wok flat bottom	26 cm 2 L	1005144	5412191529263
	Wok flat bottom	30 cm 3 L	1005277	5412191529300
	Wok flat bottom	32 cm 3,5 L	1005146	5412191529324
	Wok flat bottom	36 cm 6 L	1005155	5412191549360
	Lid	14 cm	1005127	5412191445143
	Lid	16 cm	1005128	5412191445167
	Lid	18 cm	1005129	5412191445181
	Lid	20 cm	1005130	5412191445204
	Lid	22 cm	1005131	5412191445228
	Lid	24 cm	1005132	5412191445242
	Lid	28 cm	1005133	5412191445280



# Multiline 7

Multiline pans are made of a 3.3 mm thick 7-ply material and provide very good thermal conductivity. These pans are lighter in weight than for example Proline, and offer a good mix of high quality and ease of use. Thanks to the exclusive TriplInduc® technology, you can cook more efficiently and with optimum temperature control with Multiline 7 on induction.


- 7-layer construction up to the top edge: perfect heat distribution
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Cast, welded stainless steel handles: robust and extra hygienic
- 30-years warranty





# Multiline 7

Stainless steel

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1005409	5412191156209
	Frying pan	24 cm	1005411	5412191156247
	Frying pan	28 cm	1005412	5412191156285
	Frying pan	32 cm	1005413	5412191156322

# Proline 7

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Perfect for both the professional chef and the cooking enthusiast, the Proline frying pan is made of a 4.8 mm thick 7-ply material right up to the edge, providing up to 50% more frying surface and optimal heat distribution. Thanks to a unique welding technology, the ergonomic, stay-cool handle is extremely secure. And because there are no rivets, it is extremely hygienic.

- 7-layer construction up to the top edge: perfect heat distribution
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Molded, welded stainless steel handles: robust and extra hygienic
- 30 years warranty



# Proline 7

Stainless steel

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1005393	5412191256206
	Frying pan	24 cm	1005394	5412191256244
	Frying pan	28 cm	1005396	5412191256282
	Frying pan	32 cm	1005398	5412191256329



# Industry 5



The Industry 5 series is a complete range of both frying and cooking pots in all sizes. Perfect for those who want a set of frying pans, sauté pans and saucepans with matching appearance and with the same high quality. The Industry series is robust construction in American style combined with European technology made in a 5-layer construction up to the edge, which provides a quick and even heat distribution throughout the vessel.

- 5-layer construction
- Fully molded sandblasted handles
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Pouring rim: cook without spilling
- Cast, sandblasted and welded stainless steel handles: sturdy and extra hygienic
- Open aluminium edge, detergent for aluminium must be used if placed in dishwasher
- 30 years warranty



# Industry 5

Stainless steel

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1029689	5412191676202
	Frying pan	24 cm	1029690	5412191676240
	Frying pan	28 cm	1029691	5412191676288
	Frying pan	32 cm	1029701	5412191676325
	Sauté pan with lid	24 cm 2,8 L	1029685	5412191674253
	Sauté pan with lid	28 cm 5,7 L	1029686	5412191674291
	Wok flat bottom	30 cm 3 L	1005382	5412191489291
	Roasting pan with detachable roasting rack	39 x 33 cm 8 L	1005315	5412191487402



# Intense 5

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The Intense range has it all! Pure quality and smart technology to save energy with a beautiful look. The double-walled lids preserve vitamins and act as an insulator to keep food warm for longer. Made in a 5-layer construction right up to the edge, it ensures fast and even heat distribution throughout the pan.

- 5-layer construction
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Fully molded ergonomic handles
- Tight-fitting double-walled lids
- 30 years warranty





# Intense 5

Stainless steel

	Description	Size Volume	Article no.	EAN
	Sauteuse conical	18 cm 1,5 L	1009594	5412191408186
	Sauteuse conical	20 cm 2 L	1009595	5412191408209
	Sauce pan without lid	16 cm 1,5 L	1009606	5412191404164
	Sauce pan without lid	18 cm 2,2 L	1009607	5412191404188
	Sauté pan with lid	24 cm 2,8 L	1009596	5412191404256
	Stew pot with double walled lid	20 cm 3 L	1009604	5412191403204
	Stew pot with double walled lid	22 cm 4 L	1009599	5412191403228
	Stew pot with double walled lid	24 cm 5,2 L	1009600	5412191403242
	Stock pot with double walled lid	20 cm 4 L	1009605	5412191403952
	Lid	16 cm	1009608	5412191405161
	Lid	18 cm	1009609	5412191405185
	Lid	20 cm	1009610	5412191405208

# Black 5

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Black 5 blurs the boundaries of your kitchen so you can cook—and entertain—wherever inspiration strikes. Designed to take the heat of an ultra-hot grill flame, you can achieve flame-kissed flavors then simply wipe it all away thanks to the revolutionary ceramic exterior coating that hides carbon and staining.

- Exterior black ceramic coating prevents staining and is extremely easy to clean
- Interior 5 layer construction for outstanding heat conduction and retention
- Perfect pouring rim for no-mess cooking
- Heat- and flame-resistant to 400°C



# Black 5

Stainless steel, heat and flame resistant to 400°C

	Description	Size Volume	Article no.	EAN
	Fry pan with two handles	20 cm	1028799	5412191978207
	Fry pan with two handles	24 cm	1028800	5412191978245
	Sauteuse with lid	20 cm 2 L	1026933	5412191979211
	Sauce pan without lid	16 cm 1,5 L	1029069	5412191974162
	Serving pan with lid	24 cm 3,3 L	1026913	5412191972243
	Stew pot with lid	16 cm 1,5 L	1029066	5412191973165
	Stew pot with lid	18 cm 2,2 L	1029067	5412191973189
	Stew pot with lid	20 cm 3 L	1029068	5412191973202
	Wok flat bottom	30 cm 3 L	1027694	5412191979303



# Alu Pro 5 Duraslide

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Alu Pro is a range of powerful pots and pans in a lightweight construction. The 5 mm thick aluminum base provides perfect heat conduction on all types of hobs. The pan's non-stick coating is built up in five different layers including a protective layer of titanium particles for extra durability. This unique non-stick coating is considered one of the most durable on the market.

- 5-layer construction
- Powerful aluminum base
- TripInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Fully molded ergonomic handles



# Alu Pro 5 Duraslide

Duraslide titanium

	Description	Size Volume	Article no.	EAN
	Sauce pon without lid	18 cm 2 L	1005480	5412191134184
	Frying pan	20 cm	1005456	5412191136201
	Frying pan	24 cm	1005457	5412191136249
	Frying pan	26 cm	1005461	5412191136263
	Frying pan	28 cm	1005458	5412191136287
	Frying pan	32 cm	1005460	5412191136324
	Frying pan 2 piece set	24 cm + 28 cm	1008795	5412191136089
	Frying pan high-sided	24 cm 3 L	1005463	5412191134245
	Frying pan high-sided	28 cm 4,3 L	1005465	5412191134283
	Grill pan	28 x 28 cm	1005481	5412191137284
	Wok flat bottom	30 cm 3 L	1005459	5412191139301
	Serving pan with lid	28 cm 3 L	1008800	5412191133293



# Alu Pro 5 Ceramic

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Alu Pro 5 Ceramic cookware features innovative, energy-efficient technology, with a thoughtfully-constructed, toxic-free ceramic nonstick coating. The Ceraforce ceramic nonstick coating is a revolutionary coating designed with responsible materials and is made without the use of PFAS, PFOA, PTFE, lead, and cadmium. The ceramic peaks and valleys minimize the need for cooking oil so you can create healthier meals. The cold forged pure aluminum construction provides fast and even heating, with no hot spots. And the aluminum construction is lightweight, making it ideal for everyday cooking.

- 5-layer construction
- Powerful aluminum base
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Extremely scratch resistant ceramic coating
- Innovative rim design – flared for mess-free pouring, trimmed for added durability and reduced chipping and peeling





# Alu Pro 5 Ceramic

Ceramic Ceraforce

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1008001	5412191126202
	Frying pan	24 cm	1008002	5412191126240
	Frying pan	28 cm	1008004	5412191126288
	Frying pan	32 cm	1008006	5412191126325
	Frying pan 2 piece set	24 cm + 28 cm	1008008	5412191126080
	Wok flat bottom	30 cm 3 L	1008007	5412191129302

# 5-Plus

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5-Plus is a premium cookware line featuring full clad 5-ply construction, stay cool handles, flat base stability and Silvinox finish – 5-Plus offers all of the features the home cook could ever need. The exclusive 5-Ply construction features a 3-layer aluminum core that ensures even heat distribution and a durable 18/10 stainless steel interior that won't react with food or discolor over time. Ideal for quick heating, outstanding searing, frying, and browning on any heat source, including induction

- 5-layer construction
- Silvinox®: stainless steel maintains silvery finish, resists fingerprints and is easy to clean
- Powerful aluminum base
- Triplynduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- Fully molded ergonomic handles



# 5-Plus

Stainless steel

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1015550	5412191186206
	Frying pan	24 cm	1015551	5412191186244
	Frying pan	28 cm	1015552	5412191186282
	Frying pan	32 cm	1015554	5412191186329



# Specialities 5





# Specialities 5

Stainless steel

Description	Size Volume	Article no.	EAN
 <div>Plancha</div>	39 cm x 27 cm	1005418	5412191547397
 <div>Roaster</div>	32 cm x 26 cm 4,9 L	1005482	5412191507322
 <div>Wok flat bottom</div>	30 cm 3 L	1005470	5412191509302

# Alu Plus 3

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Our Alu Plus 3 pans provide you with kitchen fun and ease of use every day. These lightweights are easy to hold and are strong and reliable. Their forged aluminium body is extra thick and more than sturdy. The unique Radiant® base conducts heat well and provides extra stability on all types of hobs. Alu Plus 3 pans are also suitable for induction and have various types of non-stick coating. This way you can be sure of a great result without sticking, even with little fat.


- 3-layer construction
- Powerful aluminum base
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- PFAS-free ceramic non-stick coating
- Fully molded ergonomic handles





# Alu Plus 3

Ceraforce Aluminium

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1015936	5412191476208
	Frying pan	24 cm	1015937	5412191476246
	Frying pan	28 cm	1015938	5412191476284
	Frying pan	30 cm	1015939	5412191476307
	Frying pan 2 piece set	24 cm + 28 cm	1015952	5412191476086

# Alu Industry 3

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Alu Industry pans give great results and are super easy to handle. The unique Radiant® bottom distributes heat well and provides extra stability. For your convenience, each model is coated with our unique non-stick coating. So you can be sure of excellent results without sticking, even with a little grease.

- 3-layer construction
- Powerful aluminum base
- TriplInduc®: cook up to 30% quicker, more efficiently and with greater control over induction
- PFAS-free ceramic non-stick coating
- Fully molded ergonomic handles



# Alu Industry 3

Ceraforce Aluminium

	Description	Size Volume	Article no.	EAN
	Frying pan	20 cm	1015926	5412191686201
	Frying pan	24 cm	1015927	5412191686249
	Frying pan	28 cm	1015928	5412191686287
	Frying pan	30 cm	1015929	5412191686300
	Frying pan 2 piece set	24 cm + 28 cm	1015946	5412191686089



# Mini 3

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Mini 3 is a series with mini pans and sauce pans. The series is designed with a strong 3-layer bottom which provides an effective heat distribution. Ideal for preparing small dishes, such as a single egg, sauces or individual portions.

- 3-layer construction
- Brushed 18/10 stainless steel
- Fully molded ergonomic handles



# Mini 3

Stainless steel

	Description	Size Volume	Article no.	EAN
	Frying pan	12 cm	1015637	5412191810125
	Frying pan	14 cm	1015636	5412191810149
	Frying pan	16 cm	1005421	5412191810163
	Frying pan with duraslide PTFE non-stick coating	16 cm	1015786	5412191880166
	Resto sauce pan without lid	12 cm 600 ml	1033753	5412191108123





# Specialities 3





# Specialities 3

Stainless steel

	Description	Size Volume	Article no.	EAN
	Mussel pot	20 cm 3 L	1029890	5412191108239
	Egg poacher with 4 removable inserts and glass lid	18 cm 1,5 L	1033896	5412191106198

# Accessories 3




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# Accessories

Stainless steel/glass/other

	Description	Size Volume	Article no.	EAN
	Glass lid	16 cm	1005331	5412191065167
	Glass lid	18 cm	1005332	5412191065181
	Glass lid	20 cm	1005333	5412191065204
	Glass lid	22 cm	1005334	5412191065228
	Glass lid	24 cm	1005335	5412191065242
	Glass lid	28 cm	1005337	5412191065280
	Glass lid	32 cm	1005339	5412191065327
	Pan protector, silicone		1015642	5412191990025
	Cookware cleanser		1015741	5412191738870



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