



CAST ALUMINUM

GASTRO COLLECTION



THE COOK AND CHEF INSTITUTE

The Cook & Chef Institute is a Foundation comprised of figures from the world of international haute cuisine and BERGNER who have come together to share strategic thinking about cooking and technological innovation in kitchenware.



"Our mission is to guarantee innovation internationally in kitchenware products which contribute towards improving the culinary arts, with attention paid to people's nutrition, health and well-being by making top quality products available to them."

This objective entails generating high level knowledge and training qualified professionals: Fostering research among cooking professionals and the business sectors directly and indirectly linked to gastronomy.

The vision at The Cook & Chef Institute reflects the whole of the long-term aspirations, dreams and hopes of the Foundation.

Thus, our vision is to be able to respond to the challenge of achieving development in innovation in gastronomy at large which is sustainable through all our activity areas so that the current and future generations can enjoy a better life.





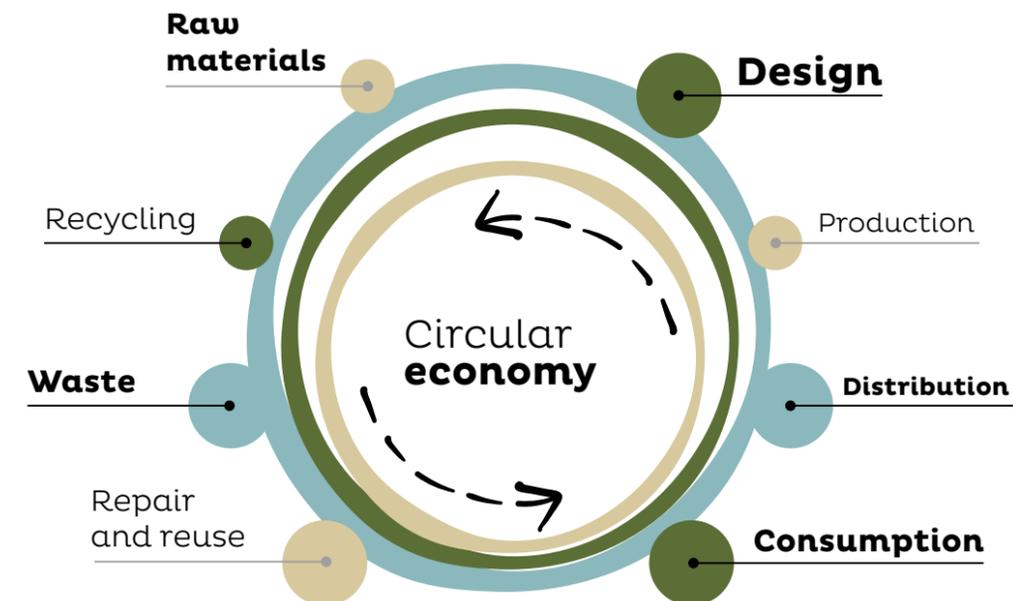
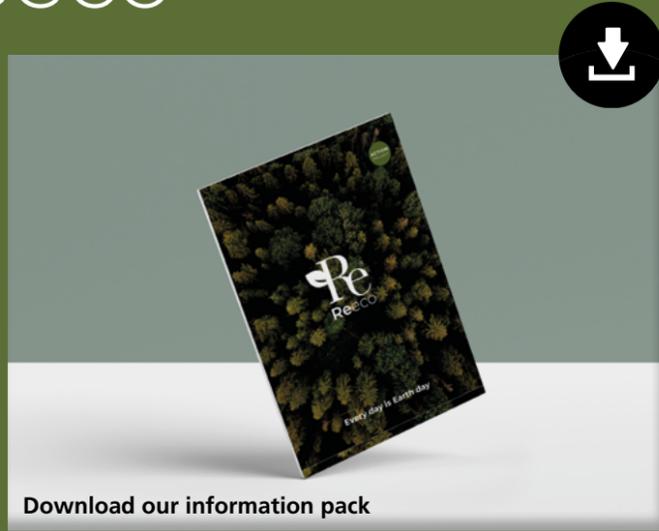
The ReEco brand supports the circular economy.

If we keep using all of the natural resources at the same rate as we are today, by 2050, we won't just need one planet, we will need three.

Desertification is a global issue with serious consequences for biological diversity, food security, poverty eradication, socio-economic stability and sustainable development.

Arable land degradation is increasing at a rate which is between 30 and 35 times higher than the historic rate.

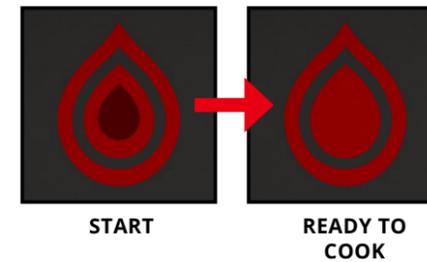
By 2025, nearly 1.8 billion people will experience absolute water scarcity.



1. OIL CONTROL SYSTEM



2. THERMO-SPOT INDICATOR





AVAILABLE SKUS



FRY PAN
20 cm
24 cm
28 cm



2PCS FRYPAN SET
24 + 28 cm



CASSEROLE WITH GLASS LID
20 cm
24 cm
28 cm



SHALLOW POT WITH GLASS LID
28 cm



SAUCEPAN WITH GLASS LID
16 cm

WOK WITH GLASS LID
28 cm

PANCAKE
25 cm

SQUARE GRILL PAN
28 cm



SELLING POINTS

- Ultra-durable cast aluminum cookware heats up 1.5x faster than cast iron, is more than 2x lighter, and just as strong
- Rivetless construction provides a cleaner cooking surface and avoids bacterial buildup
- Tempered glass lid with silicone rim allows you to monitor food without interrupting the cooking process
- Ergonomic soft-touch side handles for a comfortable and confident grip

MATERIALS



CAST ALUMINIUM

Cast Aluminium can be moulded into a thick strategic shape for the best heat distribution and retention, saving you energy and giving you excellent durability.



ILAG® ULTIMATE

CERAMIC REINFORCED. EXTRA DURABILITY

A multi-layer non-stick coating with ceramic reinforcement. The addition of ceramic ensures excellent adhesion between the layers, and gives the coating its long-lasting durability, abrasion and corrosion resistance for intensive use.

