

The innovative cooking attitude

THE INNOVATIVE COOKING ATTITUDE



SINCE 1971 LUMENFLON S.p.A. IS A LEADING BRAND IN THE MANUFACTURING OF NON-STICK COOKWARE

The company

Two production sites covering a total of 40,000 m2. Four divisions: design, development, production and control. A workforce of around 100. This is Lumenflon S.p.A. today, the direct descendant of the best business tradition in industrial production in the Brescia area. The company combines traditional craftsmanship with state-of-the-art technology to meet the needs of a competitive market demanding innovation, creativeness and quality. With fully automated production processes and a worldwide sales network, Lumenflon exports the majority of its products.

The products

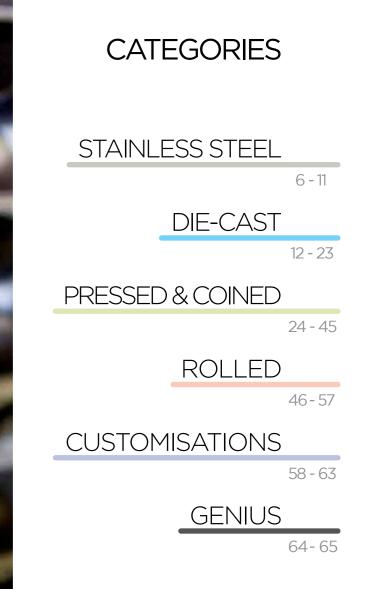
Our catalogue contains a vast selection of products featuring superior quality, easy to use and attractive design. Our pots and pans are made of stainless steel, die-cast aluminium, pressed aluminium and forged aluminium to guarantee an exceptionally long life. Options include non-stick roller coating, spray, enamel and titanium hard base. In addition we offer ecological ceramic coatings. Innovation, expertise, and an excellent quality-to-price ratio are the ingredients that make Lumenflon a leading international manufacturer of non-stick pots and pans.





Private Label

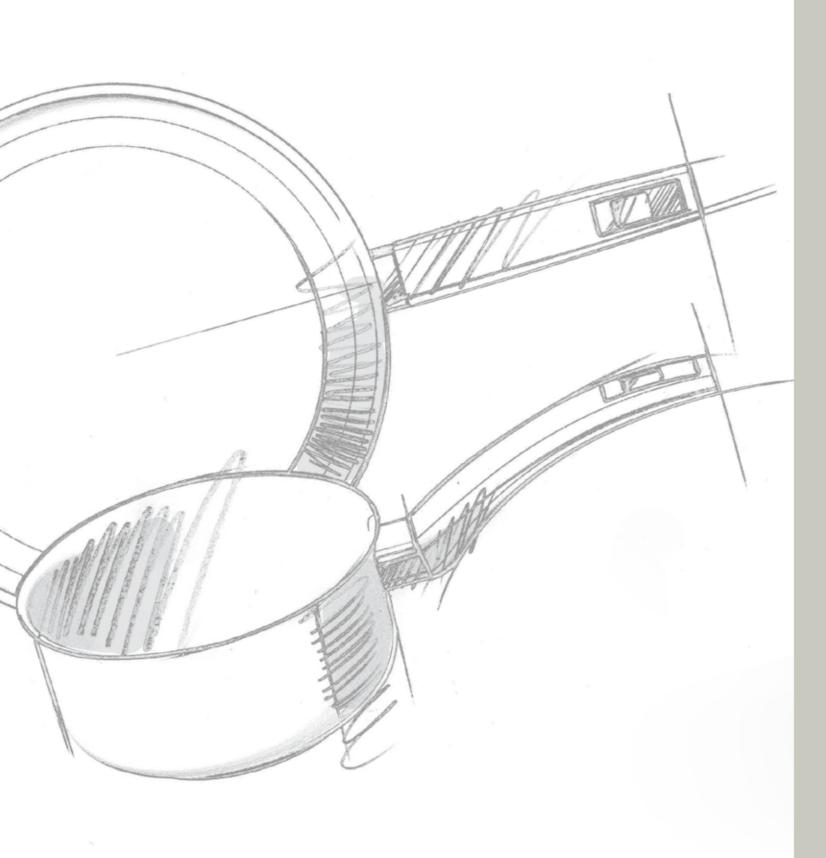
A qualified partner for market leaders wishing to extend their assortment of products. A decision made by the founder, placing Lumenflon at the top of the Private Label market. Heavy investments in technology, efficient organisation and rigorous compliance with specifications make Lumenflon a highly reliable and competitive partner. Rapid creation and consignment of samples, with custom products and packaging, proof of a truly all-round service, with daily high outputs to meet all customer requirements.







Our attractive and quality stainless steel products are generated from an elegant and refined design. With their longlasting power and professional details, they are suitable on all hobs, including Induction.



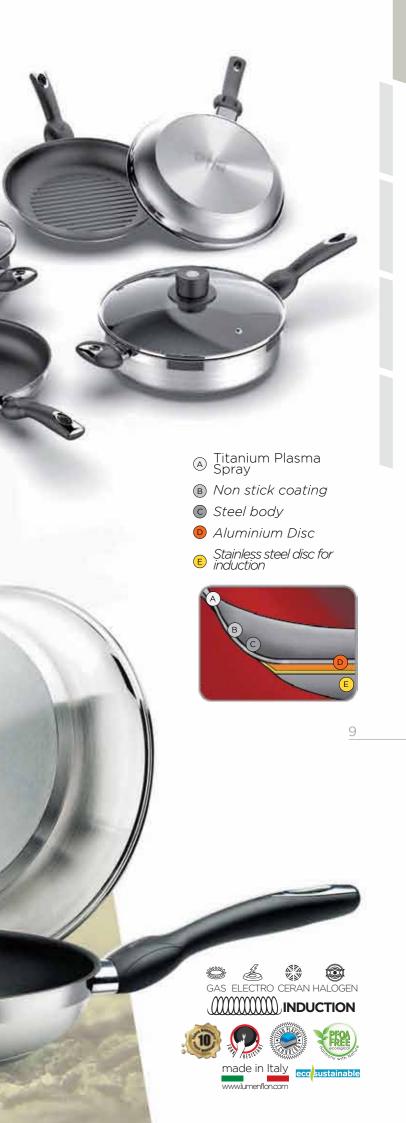
STAINLESS STEEL

SCANDIC Titanium

8

- MATERIAL: 18/10 Stainless Steel
- INTERNAL COATING: Titanium Plasma hard based + Multi-layer, non-stick
- EXTERNAL: Brushed Steel and mirror polished satinless steel
- BOTTOM: Stainless steel for induction
- HANDLE: Thermosetting material, ergonomic design with chromed insert





GRANITOP

10

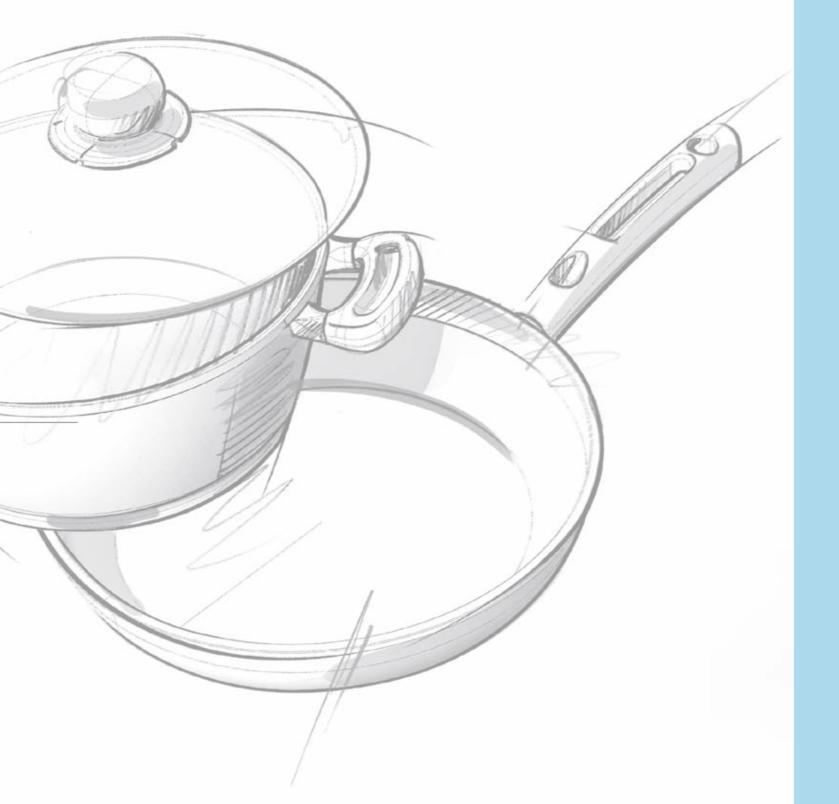
- MATERIAL: 18/10 Stainless Steel
- INTERNAL COATING: Multi-layer, non-stick PTFE with stone effect
- EXTERNAL: Mirror polished stainless steel
- BOTTOM: Stainless steel for induction
- HANDLE: Thermosetting material, ergonomic design, soft touch effect







Die-Cast aluminium distinguishes itself for its unique shapes, ergonomic design and for the excellent utility due to the high thickness of the product, which ensures its strenght and solidity. This allows an even heat distribution during cooking and its use on hobs and directly in the oven. All of this plus the convenience to serve directly on the table!

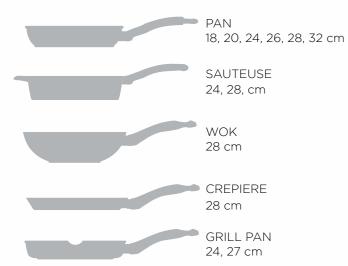




DIE-CAST

NORDIC

- MATERIAL: Die-Cast Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: High heat resistant PTFE
- HANDLE: Thermosetting material, ergonomic design, casted side handle



14

SINGLE-HANDLED SAUCEPAN 16 cm





LOW CASSEROLE WITH LID 20, 24, 28, 32 cm CASSEROLE

CASSEROLE WITH LID 16, 20, 24, 28 cm

HIGH POT WITH LID 20 cm

FISH PAN

36x26 cm



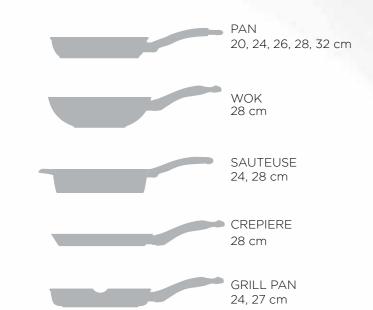
BRÄTER/ROASTER WITH LID 38x23 cm



Nordic BRANIT The Stony Power

16

- MATERIAL: Die-Cast Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE with stone effect
- EXTERNAL: High heat resistant PTFE with stone effect
- HANDLE: Thermosetting material, ergonomic design, casted side handle











LOW CASSEROLE WITH LID 24, 28, 32 cm

CASSEROLE WITH LID 20, 24, 28 cm

BRÄTER/ROASTER WITH LID 38x23 cm

SINGLE-HANDLED SAUCEPAN 16 cm



Venus

- MATERIAL: Die-Cast Aluminium Alloy INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: High heat resistant PTFE
- HANDLE: Thermosetting material, ergonomic design with soft touch effect



PAN 20, 24, 28 cm

SAUTEUSE 24, 28 cm



GRILL PAN 28 cm



LOW CASSEROLE 24, 28 cm

LID 24, 28 cm





- casted side handles



velo

22

- MATERIAL: Die-Cast Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: High heat resistant PTFE
- HANDLE: **Removable**, Thermosetting material, ergonomic design with soft-touch effect, casted side handles



LOW CASSEROLE 20, 24, 28, 32 cm

CASSEROLE 16, 20, 24, 28 cm

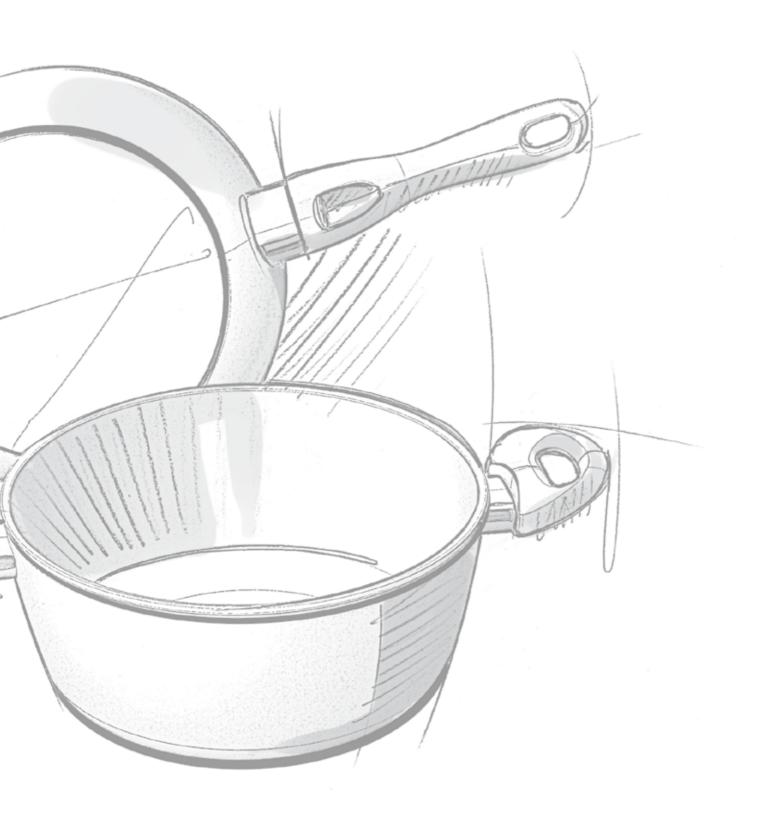


BRÄTER/ROASTER WITH LID 38x23 cm





Enchanting look, classic colours, a wide range of products for all your culinary moods. Beside the high quality ecologic coatings, these ranges are also interesting for their endearing design.



PRESSED & COINED

COPPER STYLE

- 26
- MATERIAL: Forged Aluminium Alloy INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: Matt copper effect
- BOTTOM: Suitable on all hobs including induction
 HANDLE: Thermosetting material, patented ergonomic design



PAN 20, 24, 28, 30 cm

DEEP PAN 20, 24, 28 cm

WOK 28, 30 cm

CASSEROLE 20, 24 cm LID

20, 24, 28 cm



- MATERIAL: Forged Aluminium Alloy INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: Matt, different colors available
- BOTTOM: New design, available with or without induction
- HANDLE: Thermosetting material, patented ergonomic design





LOW CASSEROLE 24, 28 cm

CASSEROLE 20, 24 cm

20, 24, 28 cm

LID



ELETTA (

30

- MATERIAL: Forged Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: Enameled
- BOTTOM: Suitable on all hobs including induction
- HANDLE: Thermosetting material, patented ergonomic design

PAN



DEEP PAN 20, 24, 28 cm

20, 24, 28 cm



WOK 28 cm



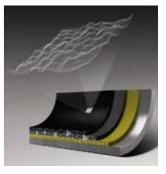
LOW CASSEROLE 24, 28 cm

CASSEROLE 20, 24 cm



GREBLON® C3+ PEEK Outstanding! C3+ PEEK is convincing with its outstanding abrasion resistance and excellent non-stick effect. Its unique feel and appearance offers our customers completely new application possibilities.

- EXTREMELY LONG-LASTING REMARKABLY GOOD
 FASCINATING OPTIC
 UNIQUE HAPTIC



31



CLASSIC

32

- MATERIAL: Pressed Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: High heat resistant PTFE
- HANDLE: Thermosetting material, ergonomic and patented design with soft touch effect



PAN 20, 24, 26, 28, 30, 32 cm

DEEP PAN 24, 28 cm

WOK 28, cm

SINGLE-HANDLED SAUCEPAN 16 cm LOW CASSEROLE WITH LID 24, 28 cm

CASSEROLE WITH LID 20, 24, 28 cm

LID 20, 24, 28 cm



Stone

- MATERIAL: Pressed Aluminium Alloy

34

- INTERNAL COATING: Multi-layer, non-stick PTFE with stone effect
- EXTERNAL: High heat resistant, enamel coating with screen print
- HANDLE: Thermosetting material, ergonomic design





NARBLE >INDUCTION<

36

- MATERIAL: Forged Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE with stone effect
- EXTERNAL: High heat resistant PTFE with stone effect
- BOTTOM: Suitable on all hobs including induction
- HANDLE: Thermosetting material, ergonomic design











WOK 28 cm SAUCEPAN 16 cm

> LOW CASSEROLE 24, 28 cm

SINGLE-HANDLED

CASSEROLE 20, 24 cm

LID 20, 24, 28 cm



- MATERIAL: Forged Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick superior Teflon Profile blue speckled
- EXTERNAL: Enameled
- BOTTOM: Suitable on all hobs including induction
- HANDLE: Thermosetting material, patented ergonomic design



PTFE and specialty high performance polymer 3-layers

Pure high performance polymer topcoat

Pure high performance polymer topcoat Reinforced PTFE midcoat + SiC formations Higly ceramic rinforced PTFE primer

PAN 20, 24, 28 cm

> DEEP PAN 24, 28 cm

LOW CASSEROLE 24, 28 cm





-BLACK-

40

- MATERIAL: Forged Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- BOTTOM: Suitable on all hobs including induction
- EXTERNAL: Matt Black High heat resistant coating
- HANDLE: Thermosetting material, ergonomic design with chromed insert

DUCTION





DUCTIO

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LUMENFLON

UTITUTU

Zee Zen eco sustainable

18

- MATERIAL: Forged Aluminium Alloy

42

- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: Matt Green High heat resistant coating
- BOTTOM: Suitable on all hobs including induction
- HANDLE: Thermosetting material, ergonomic design with wooden effect







44

- MATERIAL: Forged Aluminium Alloy INTERNAL COATING: Titanium Plasma hard based + Multi-layer, non-stick
- EXTERNAL: High heat resistant PTFE
- BOTTOM: Suitable on all hobs including induction
- HANDLE: Thermosetting material, ergonomic design with steel insert



PAN 20, 24, 28 cm

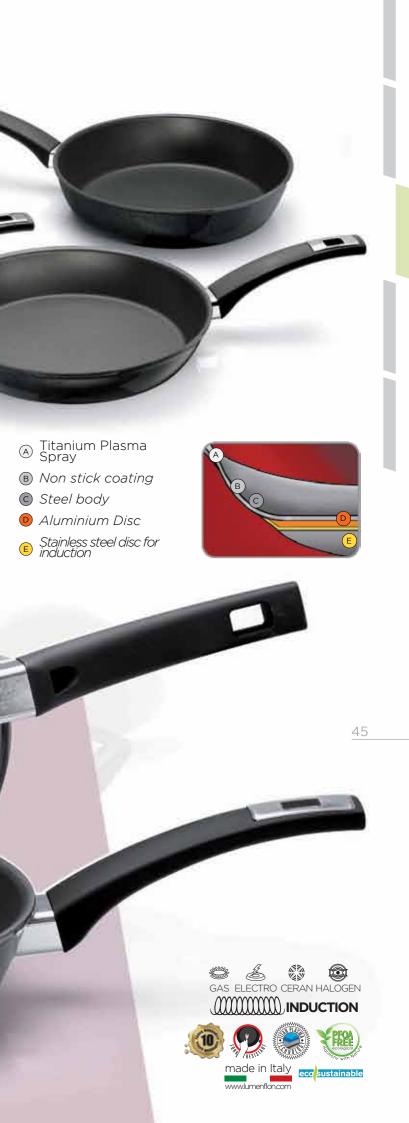
DEEP PAN 24, 28 cm



LOW CASSEROLE 24, 28 cm



LID 20, 24, 28 cm





Comfort and tradition with a touch of innovation. Contemporary shapes with quality non-stick coating with ergonomic handles. Essential products for every day needs.

ROLLED

DIAMANT

PAN

- MATERIAL: Pressed Aluminium Alloy INTERNAL COATING: Multi-layer, non-stick PTFE EXTERNAL: Lacquered, metallic effect
- HANDLE: Thermosetting material, ergonomic design

48



18, 20, 24, 26, 28, 30, 32 cm

DEEP PAN 28 cm

CREPIERE 25 cm

GRILL PAN 27 cm

WOK

28 cm

SAUTEUSE 28 cm

SINGLE-HANDLED SAUCEPAN 16, 18, 20 cm

LOW CASSEROLE 24, 28 cm

CASSEROLE 20, 24, 28 cm

ROASTING PAN 31x23 - 34x26 cm

LID 20, 24, 28 cm



F **INDUCTION**

50

- MATERIAL: Pressed Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: High heat resistant PTFEBOTTOM: Suitable on all hobs including induction
- HANDLE: Thermosetting material, patented ergonomic design



CASSEROLE 20, 24 cm

LOW CASSEROLE 28 cm

LID 20, 24, 28 cm



mart

52

- MATERIAL: Pressed Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: Lacquered
- HANDLE: Thermosetting material, ergonomic design including easy fix plastic tool patented by LUMENFLON

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PAN 20, 24, 28 cm

SAUTEUSE 24 cm

GRILL PAN 18x20, 27x27 cm

WOK 24, 28 cm

SINGLE-HANDLED SAUCEPAN 16, 18, 20 cm



AVAILABLE ALSO IN A COLORED PROMOTIONAL DISPLAY!



Miniatur

AVAILABLE ALSO IN A FOUR-PIECES SET!

- 54
- MATERIAL: Pressed Aluminium Alloy
- INTERNAL COATING: Multi-layer, non-stick PTFE
- EXTERNAL: Lacquered
- HANDLE: Thermosetting material, ergonomic design



PAN 14, 20 cm

GRILL PAN 18x20 cm

WOK 18 cm

SINGLE-HANDLED SAUCEPAN 14 cm

LOW CASSEROLE 20 cm





SPACE SAVING SOLUTIONS Smart solutions designed by Lumenflon to save space in your kitchen





CASSEROLES 20, 24, 28 cm PANS 20, 24, 28 cm

57







CUSTOMISABLE HANDLES



Patented handle made in high quality thermosetting material customisable with colored insert





Patented handle made in high quality thermosetting material customisable with: - colored insert - stainless steel insert - gemstone

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GIOIELLO

MAXI

REMOVABLE, FOLDING AND HEAT CONTROL HANDLES





Frame : Thermosetting material Lid: Borosilicate glass lid (20, 24, 28 cm)

- Unique shape, simple and functional
 Easy cooking: add ingredients without taking off the lid!
 While the lid is fully open, the steam slips inside the pot through a special interior canal
 Universal lid, suitable for all cookware (frypans and pots)
 Easy and safe closing thanks to a spring and a security button
 Practical and safe movement from the kitchen to the table
 Use the smart knob as a safe tool holder
 Perfect to serve the meal directly to the table and to keep it warm.
 Dishwasher safe

- Dishwasher safe
- Perfect for a smart and useful gift idea!









I THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

Lumenflon S.p.A. Via Einaudi, 14 25030 Brandico (BS) Italy

has implemented and maintains

Management System for the following scope(s). 17 which fulfills the reauirements of the following standard(s) ISO 9001:2015 Quality Management System ISO 14001:2015 Environmental Management System Issued on: 2018-12-06 Expires on: 2021-01-28 iked to the IQNet Partner's original cer a stand-alone document Registration Number: CH-51890 Statt T. Jule

Felix Müller CEO SQS 20Net Partners*: Certification France APCER Portugal CCC Cyprus CIS0 FONDONORMA Venezuela ECONTEC Colombia Inspecta Sertificinti Oy Finland INTECO Casta Rica AM Arguntina JQA Japan KPQ Korea MIRTEC Greece MSET Hungary Stenko AS Nerway NSAI Indand NCCE-SISE Meloco PCE: Deland Quality Astarta Auteria RR Aussia Si Hareal Si OSoveria Interventional Malaynia SQG Switzerland SRAC Romania TEST Si Pietershorg Russia SII Test Sirgy TOQ Network and State Andre State Andre State Research and SSAI Inc.

QNet -

Alex Stoichitoiu President of IQNet

SQS

QUALITY AND CERTIFICATIONS

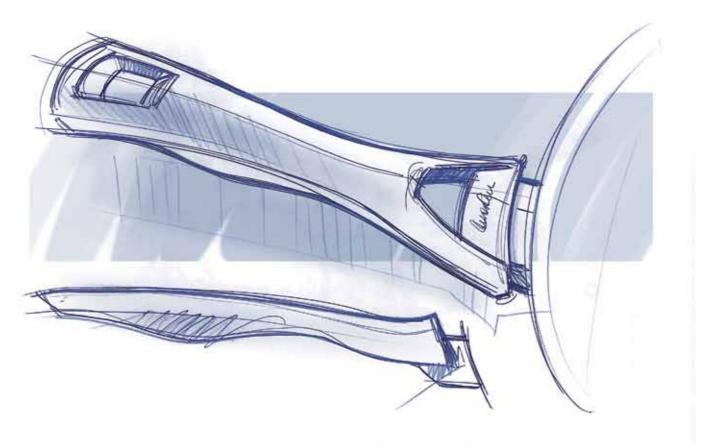
The quality system adopted by Lumenflon S.p.A. was certified in 1998 according to ISO 9001. The company's approach to quality has developed incessantly since then, and today the entire production process is monitored carefully to ensure it meets the most rigorous standards. The core of the quality control system is the test laboratory, where special instruments are used to provide a real-time assessment of the main production processes in terms of adhesion of the non-stick coating, efficiency of the coating, wear resistance and performance during use.

Lumenflon is also satisfying the ISO 14001 regulation in terms of environmental management system during all the stages of production. Lumenflon's quality has been constantly monitored by some of the most important independent laboratories in Europe. All of this is possible thanks to a constant research for the best raw materials, machinery and non-stick coatings in partnership with the leading producers worldwide.









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THE INNOVATIVE COOKING ATTITUDE

STAINLESS STEEL

DIE-CAST

PRESSED & COINED

ROLLED

CUSTOMISATIONS





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