



PYRAMIS

COOKWARE CATALOGUE



pyramisgroup.com

INDEX


STEEL LINE
page 2


CLASSIC
page 4


ZEON
page 6


OPTIMUM PLUS
page 8


CHROMA
page 10


RED DIAMOND
page 12


STONE CHEF
page 14


GOURMET SET
page 16


MIXCOOK SET
page 18


OLYMPIA
page 20


GREY FORCE
page 21


COFFEE POTS
page 22



***The new cooking experience
designed by PYRAMIS!***

Many people cook daily, others cook only for friends and loved ones. Some use cooking as a way of expression while others as a sign of love. Certain consider cooking as a luxury while others treat it as a necessity.

For whatever reason you cook, with PYRAMIS cookware, you will enjoy it.

While you experience their quality and performance you will fall in love with their functionality and style!

Be the “Chef de Cuisine” of your kitchen today, with the new PYRAMIS cookware collection!



STEEL LINE

STAINLESS STEEL COOKWARE

Stainless steel handles and exterior matte finish for incomparable elegance and high aesthetics!



Steel Line Saucepan

Ø	PRODUCT CODE	LITRES
18	014005601	2,0



Steel Line Saute Pan

Ø	PRODUCT CODE	LITRES
30	014006201	2,2



Steel Line Kettle

Ø	PRODUCT CODE	LITRES
20	014005701	2,5
22	014005801	3,1
24	014005901	3,9
26	014006001	4,7
28	014006101	5,5



CHARACTERISTICS

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material for a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob
- Excellent aesthetics with matt brushing and stainless steel handles & knobs
- Suitable for use in the oven
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

CLASSIC

STAINLESS STEEL COOKWARE

Huge variety and plenty of sizes for flexibility and functionality!



Classic Saucepan

Ø	PRODUCT CODE	LITRES
16	015016401	1,6
18	015018401	2,0



Classic Half Kettle

Ø	PRODUCT CODE	LITRES
30	015030301	6,7



Classic Kettle

Ø	PRODUCT CODE	LITRES
18	015018201	2,3
20	015020201	3,5
22	015022201	4,2
24	015024201	5,5
26	015026201	7,2
28	015028201	8,6
30	015030201	10,4



Classic Frying Pan with Lid

Ø	PRODUCT CODE
28	015028601

CHARACTERISTICS

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material for a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob
- Bakelite handles & knobs, heat resistant up to 220° C
- Stainless steel lids with curves that allow better circulation of vapors inside the pot
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

ZEON

STAINLESS STEEL COOKWARE

Quality and timeless value at affordable price!



Zeon Saucepan

Ø	PRODUCT CODE	LITRES
18	015218401	2,0
20	015220401	2,5



Zeon Kettle

Ø	PRODUCT CODE	LITRES
18	015218201	2,3
20	015220201	3,3
22	015222201	4,2
24	015224201	5,2
26	015226201	7,2
28	015228201	8,0



Zeon Deep Fryer

Ø	PRODUCT CODE	LITRES
24	015252401	5,2



Basket (for kettle Ø24)

Ø	PRODUCT CODE
24	564046101

CHARACTERISTICS

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material for a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob
- Bakelite handles & knobs, heat resistant up to 220° C
- Stainless steel lids with curves that allow better circulation of vapors inside the pot
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

OPTIMUM PLUS

PRESSURE COOKERS

Optimal taste performance with ease and in speed time!



Optimum Plus Pressure Cooker

Ø	PRODUCT CODE	LITRES
24	014004301	6,0
24	014004401	8,0
24	014004501	10,0



Optimum Plus Pressure Cooker Set 2+2

Ø	PRODUCT CODE	LITRES
24/24	014004601	8+4,5



CHARACTERISTICS



Extra thick stainless steel material 18/10



Triple capsuled base which ensures maximum time and cost efficiency



Suitable for all kinds of hobs: electric, ceramic, gas & induction

CHROMA

PRESSURE COOKERS

Ease of use and guaranteed result, on a red scenery!



Ø	PRODUCT CODE	LITRES
22	014003101	6,0
22	014003201	8,0



CHARACTERISTICS

- Extra thick stainless steel material 18/10
- Triple capsuled base which ensures maximum time and cost efficiency
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

RED DIAMOND

CERAMIC NON STICK COOKWARE

The durability and beauty of diamonds in a cookware range!



Suitable for Induction Hobs



Red Diamond Frying Pan

Ø	PRODUCT CODE
20	014010901
26	014012101
30	014012201



Red Diamond Grill Pan

DIMENSIONS	PRODUCT CODE
28x28cm	014012301



Red Diamond Saute Pot

Ø	PRODUCT CODE
30	014012501

CHARACTERISTICS

- Aluminum 4mm thick
- Swiss BioDiamond coating with real particles of diamond crystals for maximum anti-scratching performance
- Induction base for perfect heat distribution and abrasion resistance
- Heat resistant handles with soft-touch silicon coating for absolute comfort and safety in cooking
- Dishwasher safe
- Nickel & PFOA free, suitable for people with heavy metals allergies
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

STONE CHEF

CERAMIC NON STICK COOKWARE

Durability and style in perfect harmony for maximum performance!



ZERO
PTFE

NICKEL
FREE

HEAVY
METAL
FREE

Suitable for
Induction Hobs



Stone Chef Saucepan

Ø	PRODUCT CODE	LITRES
18	014003701	2,0



Stone Chef Frying Pan

Ø	PRODUCT CODE
24	014003301
26	014003401
28	014003501
30	014003601



Stone Chef Kettle

Ø	PRODUCT CODE	LITRES
24	014003801	5,0



Stone Chef Saute Pot

Ø	PRODUCT CODE	LITRES
28	014003901	2,8

CHARACTERISTICS

- Aluminum 4mm thick
- Advanced 5-layer stone effect coating, reinforced with metal particles for greater strength and durability even when using metal utensils
- Induction base for perfect heat distribution and abrasion resistance
- Heat resistant handles with soft-touch silicon coating for absolute comfort and safety in cooking
- Dishwasher safe
- Nickel & PFOA free, suitable for people with heavy metal allergies
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

GOURMET SET

STAINLESS STEEL COOKWARE SET

Five different kitchenware, one package, countless wonderful recipes and... memories!



Kettle / Ø24cm

Kettle / Ø22cm

Saucepan / Ø16cm

Kettle / Ø16cm

Frying Pan / Ø24cm

Gourmet Set (5+3 items)

PRODUCT CODE

015700901

CHARACTERISTICS

- Stainless steel material 18/10, 0,7mm thick for the body and 0,6mm for the lid
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material for a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob and abrasion resistance
- Bakelite handles & knobs, heat resistant up to 220° C
- Stainless steel lids with curves that allow better circulation of vapors inside the pot
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

MIXCOOK SET

STAINLESS STEEL COOKWARE & CERAMIC NON-STICK FRYING PAN SET

The right Mix for excellent playful cooking!



Mixcook Set (3+2 items)

PRODUCT CODE
015700301

STAINLESS STEEL COOKWARE CHARACTERISTICS

- Stainless steel material 18/10, 0,7mm thick
- Triple capsuled base with aluminum sheet 3,5-6mm thick and stainless steel magnetic base 3mm thick from AISI 430 material for a more effective, time & energy saving cooking
- Bottom concavity in the ideal level of 10/1000 for perfect fitting at every hob and abrasion resistance
- Bakelite handles & knobs, heat resistant up to 220° C
- Glass lids for better overview of the cooking procedure.
- Suitable for all kinds of hobs: electric, ceramic, gas & induction

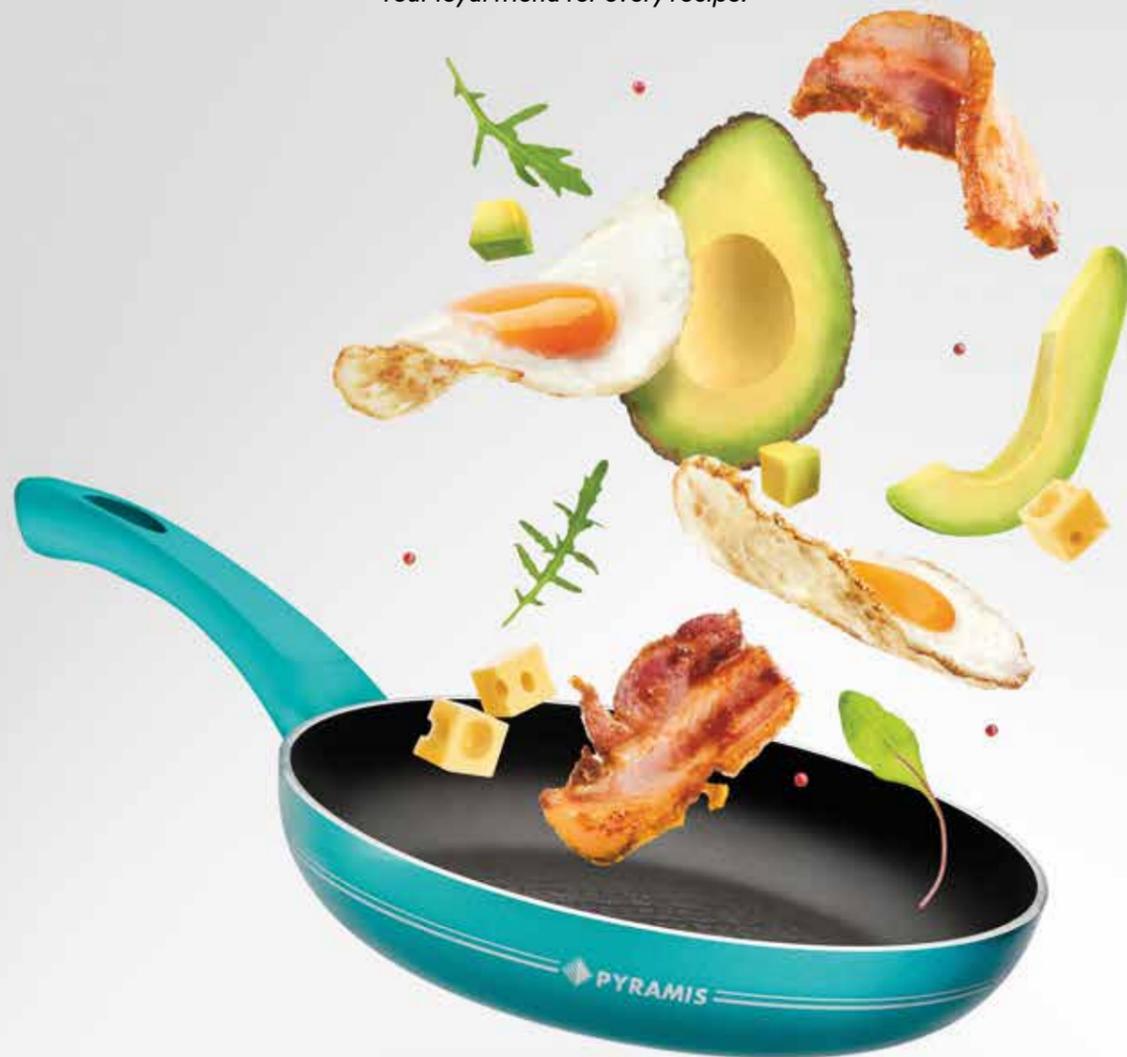
CERAMIC NON-STICK FRYING PAN CHARACTERISTICS

- Aluminum material 4mm thick
- Triple layer non-stick coating with stone effect
- Maximum anti-scratching and abrasion resistance performance
- Heat resistant bakelite handles
- Suitable for electrical, ceramic and gas hobs

OLYMPIA EMERALD

NON-STICK FRYING PANS

Your loyal friend for every recipe!



Olympia Emerald Frying Pan

Ø20	Ø22	Ø24	Ø26	Ø28	Ø30
015630701	015630801	015630901	015631001	015631101	015631201

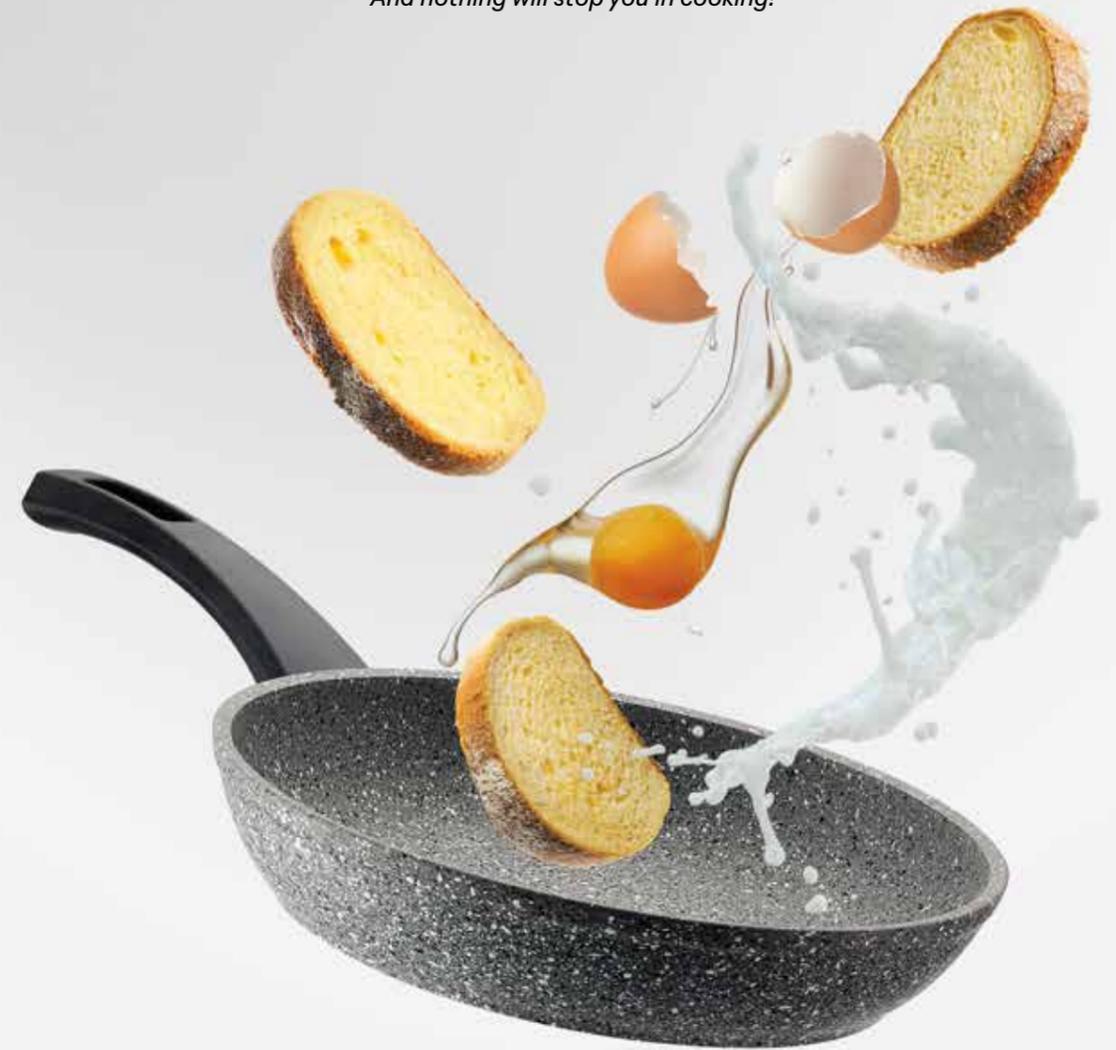
CHARACTERISTICS

- Aluminium material 3,2mm thick
- Teflon coating
- Reinforced "fortress" base
- Heat resistant bakelite handles
- Suitable for electrical, ceramic and gas hobs

GREY FORCE

CERAMIC NON-STICK FRYING PANS

And nothing will stop you in cooking!



Grey Force Frying Pan

Ø20	Ø22	Ø24	Ø26	Ø28	Ø30
014007001	014007101	014007201	014007301	014007401	014007501

CHARACTERISTICS

- Aluminium material 4mm thick
- Triple layer non-stick coating with stone effect
- Maximum anti-scratching and abrasion resistance performance
- Heat resistant bakelite handles
- Suitable for electrical, ceramic and gas hobs

COFFEE POTS

ADVANCED STAINLESS STEEL COFFEE POTS

For a next level greek coffee!



Advanced Coffee Pots

2 (150ml)	3 (230ml)	4 (300ml)	5 (450ml)
015150401	015150501	015150601	015150701

CHARACTERISTICS

- Stainless steel material 18/10, 1mm thick
- Heat resistant bakelite handles
- Suitable for electrical, ceramic and gas hobs



CARE & USE INSTRUCTIONS

Stainless Steel Cookware

- Cookware with bakelite handles is not suitable for oven use.
- Cookware with stainless steel handles is suitable for oven use. However, we recommend you use oven mitts to remove them from the oven.
- Save energy with the Pyramis triple layer heat-storing base, as you may cook over lower heat and turn off the heat earlier than the anticipated cooking time.
- The size of the hob rings must be similar to the diameter of the cookware.
- To avoid overheating or damage to the cookware, do not heat when empty.
- The PYRAMIS stainless steel cookware range is suitable for all types of hobs: electric, ceramic, gas and induction.
- Before use, make sure that the hob surface (ring) and the base of the cookware is clean, as food residue may affect cooking quality.
- The PYRAMIS stainless steel cookware range is dishwasher safe. Do not use industrial-strength or high-concentration cleaners, bleach or chlorine-based products, as they are highly corrosive on stainless steel. Potential discolouration of the handles over time does not affect the performance of the cookware.
- Do not add salt to cold water inside the stainless steel cookware, as the salt grains may cause stains. Wait until the water becomes warm before adding salt. The performance of the cookware is not affected in any way.
- When cooking with the lid on, you save energy and get tastier results.

Pressure Cookers

- Never leave the pressure cooker unattended, especially when children are around.
- Do not use the pressure cooker in the oven.
- When it is under pressure, only use the handles to carry the pressure cooker. If necessary, use oven mitts.
- Do not use the pressure cooker for any purpose other than those it was designed for. Improper use may result in burns and injuries.
- Never force open the pressure cooker. Make sure that the internal pressure has been fully released.
- Never use the pressure cooker without water. The water level must be at least at the minimum (1/3 full) and never over the maximum level (2/3 full). When cooking food that expands, such as rice or legumes, do not fill over 1/2 full.
- Before securing the pressure cooker lid, make sure that the silicone rubber band is in place and properly fitted. Also make sure that the edge of the cooker and the safety valves are clean before use.
- Use the appropriate hob ring, according to the instructions of use.
- Do not poke membrane-coated meats, such as sausages or liver, that have been cooked under pressure, as this may cause burns. Otherwise, use a sharp knife to poke holes in membrane-coated foods before cooking.
- To avoid overflow when cooking food such as pasta or lentils, gently shake the pressure cooker before removing the lid.
- Before each use, make sure that the safety valves work properly and seamlessly.
- Never use the pressure cooker under pressure to cook foods that require frying with plenty of oil.
- Never adjust the safety system of the pressure cooker.
- Only use spare parts manufacturer recommended. Especially for the pot and lid, only use the ones deemed suitable by the manufacturer.
- For the pressure cooker to work properly, it is necessary to facilitate the function of the safety valves. So before each use and when you have not used it for a while, make sure that the safety valves are clean and work properly.
- To disconnect the pressure regulator, remove the nut under the lid by turning. Remove the regulator from the top. Clean and place back, screwing the nut on the bottom of the lid.
- Every time you use the pressure cooker, remove the silicone rubber band from the lid and wash well by hand using soap, sponge and warm water. Then leave it to dry. Depending on how often you use the pressure cooker, you must replace the silicone rubber band every two years.
- The pot of the pressure cooker may be washed by hand or in the dishwasher, just like all stainless steel pots. Do not use wire brushes, corrosive cleaners or other chlorine-based products, as they may damage the surface. To remove stubborn residues or stains, use baking soda or lemon juice. Wash the lid with warm water and dishwashing liquid and then rinse with warm water.
- NEVER PLACE THE LID IN THE DISHWASHER.



CARE & USE INSTRUCTIONS

Non-stick cookware

- Remove all packaging materials, labels and stickers.
- Wash the cookware in warm soapy water. Rinse and dry thoroughly using a soft cloth or paper towel.
- For non-stick cookware, heat the pan over low heat for 30 seconds, remove from heat and spread one teaspoon of cooking oil over the entire interior surface with a clean cloth or paper towel. Wipe off any excess oil. Condition the pan regularly in the same manner to maintain the performance of the non-stick coating.
- Use only low to medium heat with your cookware for best cooking performance. High heat may damage your cookware and this type of damage is not covered under the guarantee.
- Never let cookware boil dry.
- Never heat the pots or pans when empty.
- Select the appropriate hob ring or gas flame size so that the heat or flame touches only the bottom of the cookware and not the sides.
- Do not use non-stick coated pans to flambé.
- Let pans cool down before cleaning to prevent warping caused by extreme temperature shock. Avoid any extreme temperature changes.
- Do not slide or drag cookware across the hob surface, as this may cause damage to both the cookware and the hob surface.
- Never heat fat or oil to the extent it smokes, burns or turns black.
- To avoid spillage, do not fill the pans more than 2/3 full.
- Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- The Olympia Emerald, Stone Chef & Grey Force cookware ranges are not suitable for oven use.
- Make sure the base of your cookware and the hob surface are clean before cooking, otherwise the pan may stick to the hob.
- Depending on your hob type, the base of your pan may become marked or scratched. This is normal.
- When removing a lid during cooking, tilt it to direct steam away from you, and keep hands and face away from steam vents.
- Do not place hot glass lids in or under cold water, or directly onto a cold work surface as an extreme temperature change may break the glass. This damage is not covered under the guarantee.
- Some handles are attached with screws that may loosen over time due to the continuous heating and cooling of the fixing. If this occurs, the screws must be carefully retightened. Do not overtighten, as this could damage the lid or the handle.
- You may use most metal utensils, except for knives and whisks, in the Stone Chef & Grey Force cookware ranges. However, you must be careful when using any metal utensils. Avoid using sharp-edged utensils and do not cut directly in the pan. Do not stab or scratch the non-stick surface. Accordingly, scratches cannot be covered by the guarantee.
- Slight surface marks or scratches are normal and will not affect the performance of the non-stick surface. These marks are not covered by the guarantee.
- If the food sticks to the pan, this is usually an indication that the non-stick properties have been compromised due to overheating of the pan, irregular conditioning, burnt food or food residue in the pan. This is not covered by the manufacturer's guarantee.

Spare Parts

Classic

PRODUCT CODE	DESCRIPTION
015900001	Handle for Ø16-18-20 Saucepan
015900101	Ø28 Frying Pan handle
015900201	Small handle for Ø18-20-22 Kettles
015900301	Large handle for Ø24-26-28-30 Kettles
015900401	Lid knob
015904901	Lid for Ø16 Kettle
015903601	Lid for Ø18 Kettle
015903701	Lid for Ø20 Kettle
015903801	Lid for Ø22 Kettle
015903901	Lid for Ø24 Kettle
015904001	Lid for Ø26 Kettle
015904101	Lid for Ø28 Kettle
015904201	Lid for Ø30 Kettle

Gourmet

PRODUCT CODE	DESCRIPTION
015908501	Lid knob
015002101	Frying pan & Saucepan handle
015002201	Handle for Ø16 22-24 Kettles
015701301	Lid for Ø16 Kettle
015701401	Lid for Ø22 Kettle
015701501	Lid for Ø24 Kettle

Zeon

PRODUCT CODE	DESCRIPTION
015900501	Handle for Ø18-20 Saucepan & Ø28 Frying pan
015900601	Handle for Ø18-20-22-24-26-28 Kettles
015900701	Lid knob
015904301	Lid for Ø18 Kettle
015904401	Lid for Ø20 Kettle
015904501	Lid for Ø22 Kettle
015904601	Lid for Ø24 Kettle
015904701	Lid for Ø26 Kettle
015904801	Lid for Ø28 Kettle

Optimum Plus

PRODUCT CODE	DESCRIPTION
015908801	Complete lid
015909001	Plastic lid cover with mechanism
015909101	Pressure valve
015909201	Handle
015001801	Gasket

Chroma

PRODUCT CODE	DESCRIPTION
015908301	Complete lid
015906401	Plastic lid cover with mechanism
015906501	Pressure valve
015906701	Set of stainless steel lid clamps
015906801	Gasket
015907101	Handle

Spare Parts of Discontinued Lines

Essentio

PRODUCT CODE	DESCRIPTION
015909701	Handle for Ø18 Saucepan
015909801	Handle for Ø20-22-24-26-28 Kettles
015909901	Lid knob
015910001	Lid for Ø20 Kettle
015910101	Lid for Ø22 Kettle
015910201	Lid for Ø24 Kettle
015910301	Lid for Ø26 Kettle
015910401	Lid for Ø28 Kettle



PYRAMIS METALLOURGIA S.A.

HEADQUARTERS - PLANT:

17th km Old National Road Thessaloniki - Serres
P.O. Box 10 278
54110, Thessaloniki
Greece

Tel.: +30 23940 56751

PYRAMIS SHOWROOM

198 Kifisias Ave.
154 51 N. Psychiko, Athens

Tel.: +30 210 5776742 - 3
Fax.: +30 210 5776747

exportsales@pyramis.gr
pyramisgroup.com



follow us @PyramisGroup