



Allrounder for kitchen – Made in Germany since 1914.





PRODUCT CATALOGUE

baf-fischbach.de

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FOREWORD

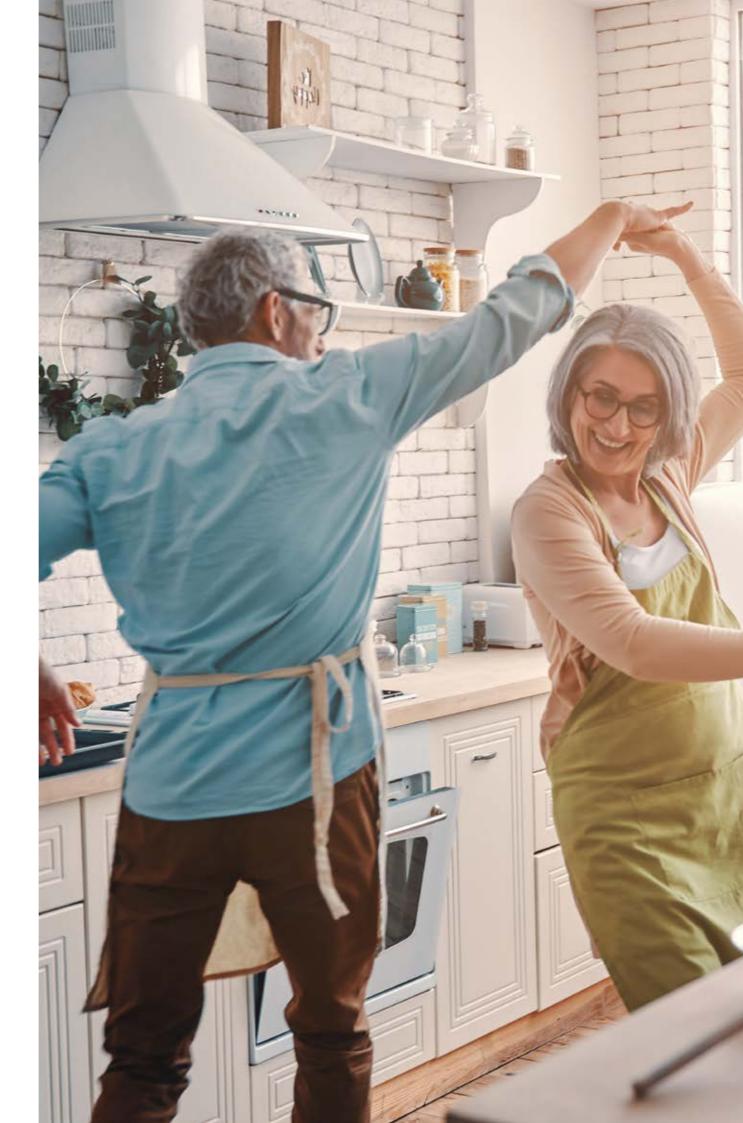
Since 1914, high-quality household goods have come from Fischbach. A location with tradition, from alfi to AWF and finally to Baf© Industrie- und Oberflächentechnik GmbH. The technical know-how that has grown over generations and the love for the product ensure that Fischbach only produces products of excellent quality and with sophisticated properties.

Cooking is art and pleasure. We help make this art a success. Optimum functionality, innovative materials and balanced design are therefore our trademarks. Using the latest plant technology, extensive research and development potential for new solutions and technologies and, last but not least, our highly qualified, motivated employees, we produce high-quality pans, roasters and pots for a wide variety of requirements. Customer proximity and customer satisfaction are our most important concerns. That's why we pick up trends in modern kitchens and turn them into innovative products.

As a medium-sized company, we feel traditional committed to values such as reliability, delivery reliability and quality work.

Further information, also about our technical coatings, can be found on our website: www.baf-fischbach.de









Suitable for induction cooker



Suitable for ceramic hob



Suitable for electric stove



Suitable for gas stove



Ovenproof



Hand wash

GIGANTIC COOKING EXPERIENCES FOR THE WHOLE FAMILY

THE HIGHLIGHTS

GIANT NEWLINE SERIES

THE SERIES WITH GIANT FEATURES

Made in Germany • aluminium body hand-cast in Germany • 4-ply BAF-microCOATING Progress guarantees durability extra-thick base, 9-10 mm • heavy weight, retains its shape • handles withstand oven temperatures up to 260°C, ideal for browning food • outstanding casting quality ensures very long heat storage frying without oil and fat possible easy to clean • available with patented CSi base (induction) • 3-year warranty



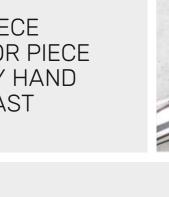


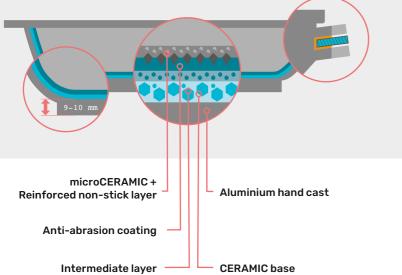




PIECE FOR PIECE BY HAND CAST







4-FOLD NON-STICK COATED





We recommend our customers to wash by hand, as many dishwasher tabs are used Protein solvents are present, which have a very aggressive effect on the coating.

*This patented process is only being used by BAF on aluminium cookware. Gas dynamic cold spraying is a coating process in which an iron-chromium mixture in powder form is applied at supersonic speed to the cast aluminium body using a nitrogen gas jet. After this, the induction base is finished so that it is concave.

Produced in our factory in the green heart of Germany, our premium GIGANT Newline range incorporates the best cutting-edge features. In choosing our GIGANT Newline, you're choosing a product that is manufactured on the basis of over 100 years of experience in Germany.

BAF's new patented induction base enables your induction cookware to heat up even faster. Each of the top-class products in the GIGANT Newline range is cast by hand in Germany.

The strong base, which is approx. 9-10 mm thick, keeps its shape particularly well, and the products store heat perfectly thanks to the high-quality aluminium casting.

Cooking healthily is not a problem, because with the outstanding 4-ply non-stick coating, you need little or no oil or fat for frying. The ergonomically shaped handle is heat-resistant up to 260°C, allowing you to grill or gratinate your food.











GIANT NEWLINE FRYING PAN

AVAILABLE WITH AND WITHOUT INDUCTION

The particularly thick base of approx. 9 mm is dimensionally stable and the pans store the heat perfectly thanks to the high-quality cast aluminium. The high-quality standard handle makes it possible to put the pan in the oven at up to 260°C and thus to gratinate small schnitzels or the like. The GIANT NEWLINE frying pan is a real all-rounder, from pan-frying to omelettes, it masters everything and should not be missing in any kitchen

GIANT NEWLINE BRAISING PAN

IDEAL FOR DISHES WITH SAUCES. FOR BRAISING AND STEAMING.

The advantage of a casserole? The high edge, of course. Our casseroles are ideal for dishes with sauces. Here you will find your perfect partner for braising and steaming. The particularly thick base of approx. 9 mm is dimensionally stable and the pans store the heat perfectly thanks to the high-quality cast aluminium. The high-quality handle makes it possible to put the pan in the oven at up to 260°C. Due to the 7.0 cm high rim, the casserole is particularly suitable for larger quantities or dishes that contain sauces.

AVAILABLE IN FIVE SIZES



e 20 cm, Floor 14,5 cm • Height 5 cm, Content 1,2 Liter • Weight 0,9 kg

e 24 cm, Floor 18,0 cm • Height 5 cm, Content 1,7 Liter • Weight 1,3 kg

e 26 cm, Floor 20,0 cm • Height 5,0 cm, Content 1,9 Liter • Weight 1,6 kg

e 28 cm, Floor 22,0 cm, Height 5,0 cm Content 2,3 Liter • Weight 1,8 kg

e 32 cm, Floor 26,0 cm, Height 5,0 cm, Content 2,8 Liter • Weight 2,1 kg



e 20 cm • Item No. 5001 12 20 0 • EAN 4015542 29101 0 • Item No. Induction 5001 12 20 0-i • EAN Induction 4015542 70712 2 e 24 cm • Item No. 5001 12 24 0 • EAN 4015542 29102 7 • Item No. Induction 5001 12 24 0 - i • EAN Induction 4015542 70702 3 e 26 cm • Item No. 5001 12 26 0 • EAN 4015542 29103 4 • Item No. Induction 5001 12 26 0-i • EAN Induction 4015542 70713 9 e 28 cm • Item No. 5001 12 28 0 • EAN 4015542 29104 1 • Item No. Induction 5001 12 28 0 - i • EAN Induction 4015542 70704 7 e 32 cm • Item No.500112 32 0 • EAN 4015542 29105 8 • Item No. Induction 500112 32 0-i • EAN Induction 4015542 70714 6

AVAILABLE IN THREE SIZES

e 24 cm, Floor 18,5 cm, Height 7,5 cm Content 2,6 liter • wWeight 1,5 kg

e 26 cm, Floor 20,0 cm, Height 7,5 cm, Content 2,9 liter • Weight 1,8 kg

e 28 cm, Floor 22,0 cm, Height 7,5 cm, Content 3,2 liter • Weight 2,0 kg









e 24 cm • Item No. 5001 36 24 0 • EAN 4015542 29110 2 • Item No. Induction 5001 36 24 0 - i • EAN Induction 4015542 70728 3 e 26 cm • Item No. 5001 36 26 0 • EAN 4015542 29111 9 • Item No. Induction 5001 36 26 0 - i • EAN induction 4015542 70729 0 e 28 cm • Item No. 5001 36 28 0 • EAN 4015542 29112 6 • Item No. Induction 5001 36 28 0 - i • EAN induction 4015542 70730 6

GIANT NEWLINE SERVING PAN

AVAILABLE WITH AND WITHOUT INDUCTION

3-year guarantee • long service life thanks 4-fold sealing • panbody cast by hand in Germany • extra strong base • very long heat storage thanks excellent casting quality • particularly dimensionally stable standard handle • ovenproof up to 260°C • ideal for gratinating dishes • frying without oil and grease possible • easy to clean • Made in Germany • Induction with patented induction base CSi technology

AVAILABLE IN FIVE SIZES



e 20 cm, Floor 14.5 cm • Height 7,5 cm Content 1,6 Liter • Weight 1,4 kg

e 24 cm, Floor 18.0 cm • Height 7,5 cm Content 2,4 Liter • Weight 1,5 kg

ø 26 cm, Floor 20,0 cm • Height 7,5 cm Content 2,8 Liter • Weight 1,8 kg

e 28 cm, Floor 22,0 cm • Height 7,5 cm Content 3,4 Liter • Weight 2,0 kg

ø 32 cm, Floor 26,0 cm, Height 7,5 cm Content 4,3 Liter • Weight 2,5 kg





e 20 cm • Item No. 5001 13 20 0 • EAN 4015542 29128 7 • Item No. Induction 5001 13 20 0-i • EAN Induction 4015542 70750 4
e 24 cm • Item No. 5001 13 24 0 • EAN 4015542 29124 9 • Item No. Induction 5001 13 24 0-i • EAN Induction 4015542 70715 3
e 26 cm • Item No. 5001 13 26 0 • EAN 4015542 29125 6 • Item No. Induction 5001 13 26 0-i • EAN Induction 4015542 70716 0
e 28 cm • Item No. 5001 13 28 0 • EAN 4015542 29126 3 • Item No. Induction 5001 13 28 0-i • EAN Induction 4015542 70701 6
e 32 cm • Item No. 5001 12 32 0 • EAN 4015542 29127 0 • Item No. Induction 5001 13 32 0-i • EAN Induction: 4015542 70717 7

GIANT NEWLINE SQUARE SERVING PAN

THE BEST SERVING PAN FROM BAF©

The particularly thick base of approx. 9 mm is dimensionally stable and the pans store the heat perfectly thanks to the highquality cast aluminium. The high-quality handles make it possible to put the pan in the oven at up to 260°C. The two handles are ideal for our heaviest series, so the pans can be placed perfectly on the table.

AVAILABLE IN FOUR SIZES

20 x 20 cm, Floor 14,0 cm • Height 7,5 cm, Content 2,1 Liter • Weight 1,4 kg

24 x 24 cm, Floor 17,0 cm • Height 7,5 cm, Content 2,8 Liter • Weight 1,8 kg

26 x 26 cm, Floor 19,0 cm • Height 7,5 cm, Content 3,3 Liter • Weight 2,0 kg

28 x 28 cm, Floor 22.5 cm, Height 7,5 cm Content 4,0 Liter • Weight 2,1 kg







20 x 20 cm • Item No. 5001 17 20 0 • EAN 4015542 29138 6 • Item No. Induction 5001 17 20 0-i • EAN Induction 4015542 70722 1 24 x 24 cm • Item No. 5001 17 24 0 • EAN 4015542 29135 5 • Item No. Induction 5001 17 24 0-i • EAN Induction 4015542 70723 8 26 x 26 cm • Item No. 5001 17 26 0 • EAN 4015542 29139 3 • Item No. Induction 5001 17 26 0-i • EAN Induction 4015542 70724 5 28 x 28 cm • Item No. 5001 17 28 0 • EAN 4015542 29136 2 • Item No. Induction 5001 17 28 0-i • EAN Induction 4015542 70705 4

GIANT NEWLINE SQUARE PAN

AVAILABLE IN THREE SIZES

The cast aluminum pans from the GIANT NEWLINE series are the best pans from Baf©. Each pan is hand made cast. The particularly strong floor of approx. 9mm is dimensionally stable and save thanks to the high-quality cast aluminium the pans the heat perfectly.

AVAILABLE IN THREE SIZES

20 x 20 cm, Floor 14,5 cm • Height 7,0 cm 24 x 24 cm, Floor 18,0 cm • Height 7,0 cm 26 x 26 cm, Floor 20,0 cm • Height 7,0 cm Content 1,8 Liter • Weight 1,3 kg

Content 2,5 Liter • Weight 1,6 kg

Content 2,9 Liter • Weight 1,9 kg



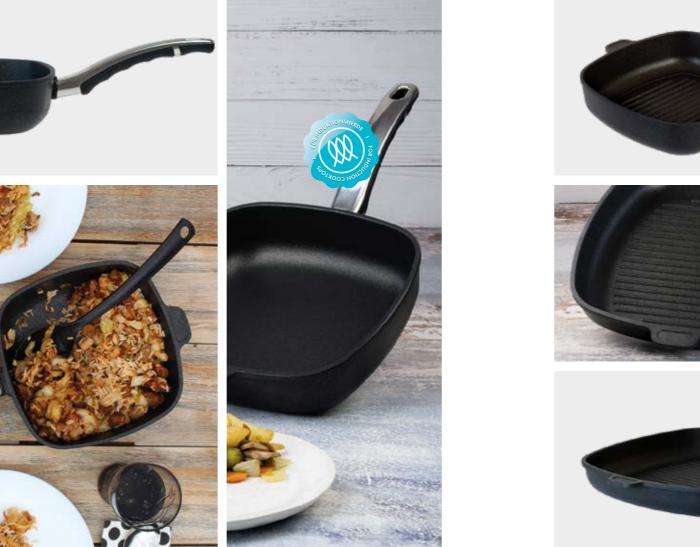


AVAILABLE WITH AND WITHOUT INDUCTION

The GIGANT square grill pan is an exceptional talent due to the special frying surface. The grooved floor surface enables a special design in addition to gentle and low-fat roasting. Whether vegetables or meat, the square grill pan conjures up the ultimate grill motif for every dish. Bored at the dining table? - Can no longer occur with the Square Grill Pan.

AVAILABLE IN TWO SIZES

e 26 x26 cm, Floor 20.0 cm • Height 7,0 cm	e 28
Content 2,9 Liter • Weight 1,9 kg	Con



20 x 20 cm • Item No. 500114 20 0 • EAN 4015542 29108 9 • Item No. Induction 500114 20 0-i • EAN Induction 4015542 70718 4 24 x 24 cm • Item No. 500114 24 0 • EAN 4015542 29122 5 • Item No. Induction 500114 24 0-i • EAN Induction 4015542 70719 1 26 x 26 cm • Item No. 5001 14 26 0 • EAN 4015542 29106 5 • Item No. Induction 5001 14 26 0-i • EAN Induction 4015542 70720 7

26 x 26 cm • Item No. 5001 16 26 0 • EAN 4015542 29107 2 • Item No. Induction 5001 16 26 0 - i • EAN Induction 4015542 70721 4 28 x 28 cm • Item No. 5001 16 28 0 • EAN 4015542 29109 6 • Item No. Induction 5001 16 28 0-i • EAN Induction 4015542 70727 6

28 x28 cm, Floor 22.0 cm • Height 4,5 cm ntent 2,2 Liter • Weight 1,8 kg



GIANT NEWLINE ROASTING POT WITH LID

UNOBSTRUCTED VIEW WHILE COOKING.

This roast pan convinces with its chic design and the handy handles. The perfect heat distribution makes cooking a real pleasure.

GIANT NEWLINE COOKING POT WITH LID

UNOBSTRUCTED VIEW WHILE COOKING.

Ideal for the preparation of food that preserves vitamins and is tasty, the cooking pot with glass lid offers a clear view when cooking. GIANT NEWLINE - our premium product with the best properties.

AVAILABLE IN THREE SIZES

e 20 cm, Floor 15,5 cm • Height 10,0 cm Content 2,4 Liter • Weight 1,5 kg

e 24 cm, Floor 18,0 cm • Height 10,0 cm Content 3,4 Liter • Weight 1,7 kg

e 28 cm, Floor 22.0 cm • Height 10,0 cm Content 4,6 Liter • Weight 2,2 kg



AVAILABLE IN THREE SIZES

e 20 cm, Floor 14,0 cm • Height 12,5 cm Content 2,9 Liter • Weight 1,6 kg

e 24 cm, Floor 18,0 cm • Height 12,5 cm Content 4,2 Liter • Weight 1,9 kg



e 24 cm • Item No. 5001 32 24 1 • EAN 4015542 29116 4 • Item No. Induction 5001 32 24 1-i • EAN Induction 4015542 70733 7 e 28 cm • Item No. 5001 32 28 1 • EAN 4015542 29117 1 • Item No. Induction 5001 32 28 1-i • EAN Induction 4015542 70734 4

e 20 cm • Item No. 5001 31 20 1 • EAN 4015542 29129 4 • Item No. Induction 5001 31 20 1-i • EAN Induction 4015542 707511 e 24 cm • Item No. 5001 31 24 1 • EAN 4015542 29130 0 • Item No. Induction 5001 31 24 1-i • EAN Induction 4015542 70752 8 e 28 cm • Item No. 5001 31 28 1 • EAN 4015542 29131 7 • Item No. Induction 5001 31 28 1-i • EAN Induction 4015542 70753 5

e 28 cm, Floor 21,0 cm • Height 12,5 cm Content 5,9 Liter • Weight 2,3 kg



e 20 cm • Item No. 5001 32 20 1 • EAN 4015542 29115 7 • Item No. Induction 5001 32 20 1-i • EAN Induction 4015542 70732 0

GIANT NEWLINE VEGETABLE POT WITH LID

PERFECT FOR SOUPS

The vegetables can cook with very little liquid. The water vapor condenses on the lid and flows back into the food back, so that optimal cooking is guaranteed.

3 year guarantee • very long heat storage due to excellent casting quality • extra strong bottom • particularly dimensionally stable Handle ovenproof up to 260°C• ideal for gratinating dishes • Frying possible without oil and fat • easy to clean • available with and without induction

e 28 cm, Floor 20,5 cm • Height 17,0 cm Content 8,2 Liter • Weight 2,8 kg





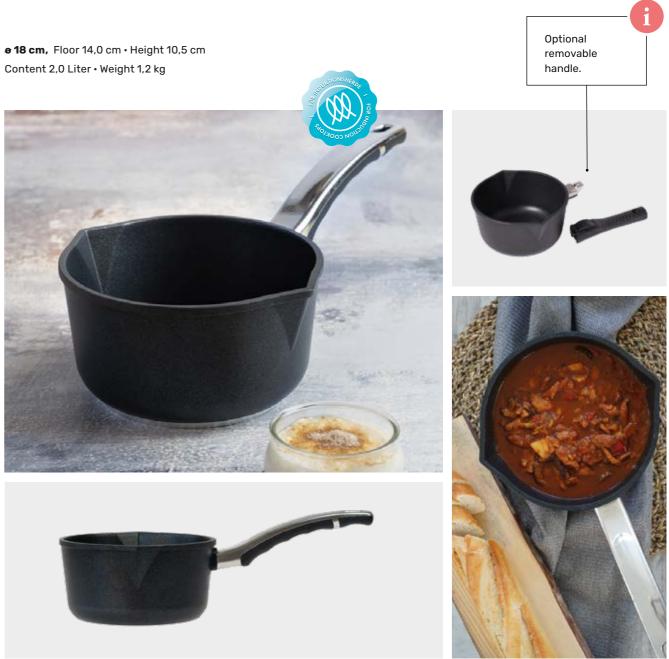


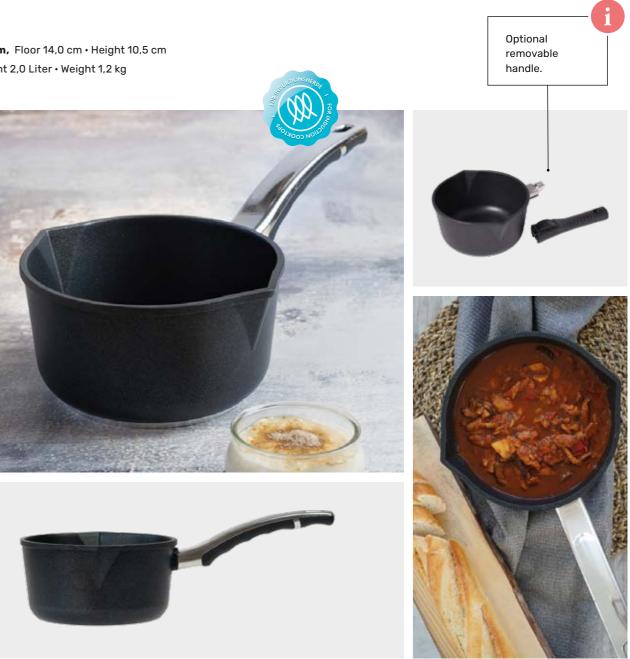
GIANT NEWLINE CASSEROLE WITH HANDLE

WITH PRACTICAL SPOUT

From hearty sauces to delicious desserts, this universal cookware offers a variety of uses. Guaranteed long service life thanks to 4-fold sealing • 3 year guarantee • very storage due to excellent casting quality • extra strong bottom • particularly dimensionally stable • Handle ovenproof up to 260°C• ideal for gratinating dishes • Frying possible without oil and fat • easy to clean • available with and without induction

Content 2,0 Liter • Weight 1,2 kg





GIANT NEWLINE SQUARE ROASTING PAN

OVENPROOF HANDLES UP TO 260° / OPTIONALLY WITH LID

Versatile and modern. Whether as a roaster or as a casserole dish, the GIGANT square roaster cuts a fine figure in every situation and is a popular kitchen appliance due to its versatility. Thanks to the special non-stick coating, low-fat frying, easy cleaning and a long service life can be guaranteed.

INSIDER TIP 28 x 28 cm, Floor 21.5 cm • Height 10,0 cm Content 5,4 Liter • Weight 2,3 kg

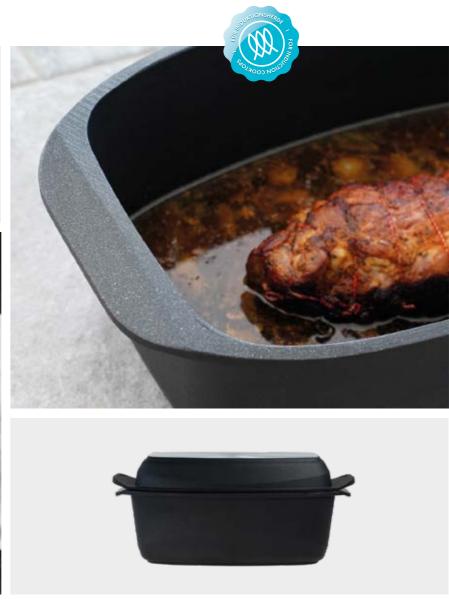
GIANT NEWLINE GOURMET ROASTING PAN WITH GLASS OR GRIDDLE LID

The gourmet roaster is a special kind of kitchen helper. The roaster has a capacity of 5.2 liters and turns every celebratory meal into a sensation. In addition, the grill lid can be used as a pan and thus offers a wide range of applications.

33 x 21 cm, Floor 28 x 16 cm • Height 12,0 cm Content 5,2 Liter • Weight with glass lid 4,0 kg Weight with griddle lid 4,4 kg







 Ohne Deckel:
 Item No. 5001 18 28 0 • EAN 4015542 29156 0 • Item No. Induction 5001 18 28 0 - i • EAN Induction 4015542 70726 9

 Mit Glasdeckel:
 Item No. 5001 18 28 1 • EAN 4015542 29256 7 • Item No. Induction 5001 18 28 1 - i • EAN Induction 4015542 70768 9

With glass lid: Iter With grill lid : Iter

Item No. 5001 39 33 1 • EAN 4015542 29118 8 • Item No. Induction 5001 39 33 1-i • EAN Induction 4015542 70743 6 Item No. 5001 39 33 9 • EAN 4015542 29121 8 • Item No. Induction 5001 39 33 9-i • EAN Induction 4015542 70744 3

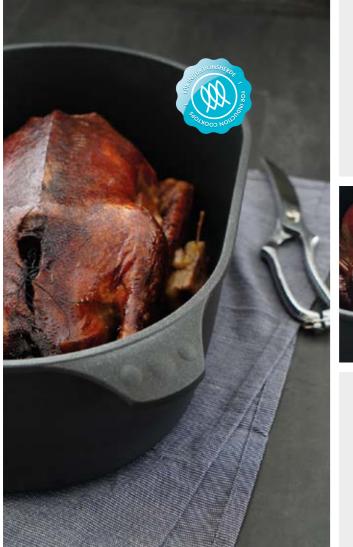
GIANT NEWLINE SUPER ROASTING PAN WITH LID

With an improved grill structure in the lid and simplified handling, frying becomes child's play. In addition, the grill lid can be used as a pan for fish or meat, the side handles ensure optimal portability. Due to the 4-fold non-stick coating, almost nothing burns, the cast iron dishes are therefore very easy to care for.

GIANT NEWLINE RECTANGULAR ROASTING PAN & GRIDDLE LID

Versatile. Say goodbye to excess fat. Thanks to the special non-stick properties, healthy and low-calorie roasting can be guaranteed. The rectangular roaster also cuts a fine figure as a casserole dish and thus offers a wide range of uses.

40 x 28 cm, Floor 34 x 22 cm • Height 13,0 cm Content 9,8 Liter • Weight 6,0 kg









35 x 25 cm, Floor 28 x 20 cm • Height 7,0 cm Content 3,8 Liter • Weight 2,1 kg



GRIDDLE LID 33 x 21 cm, Floor 27 x 16 cm

Weight 1,8 kg



Rechteckbräter: Item No. 5001 39 32 0 • EAN 4015542 29120 1 • Item No. Induction 5001 39 32 0 - i • EAN Induction 4015542 70741 2 Item No. 5001 39 32 2 • EAN 4015542 29013 6 • Item No. Induction 5001 39 32 2-i • EAN Induction 4015542 70749 8 Grilldeckel:

40 x 28 cm • Item No. 5001 39 40 9 • EAN 4015542 29119 5 • Art.- Nr. Induction 5001 39 40 9-i • EAN Induction 4015542 70745 0

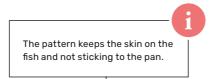






GIANT NEWLINE FISH FRYING PAN / FISH ROASTING PAN

A pan is not just a pan and the fish pan in particular shows this clearly. Our fish pan offers the highest level of perfection when it comes to preparing fish. Just as versatile and unique as the fish roaster - with it, every fish dish becomes a pleasure. In addition, the product offers a wide range of uses and can be used, among other things, as a low casserole dish. This makes every meal a unique experience.



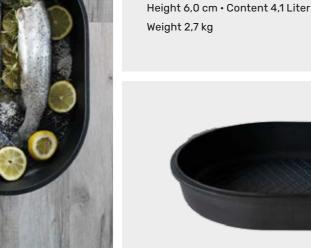


FISH FRYING PAN

38 x 28 cm, Floor 22,5 cm Height 5,5 cm • Content 3,0 Liter Weight 2,3 kg

FISH ROASTING PAN 40 x 28 cm, Floor 35 x 22 cm





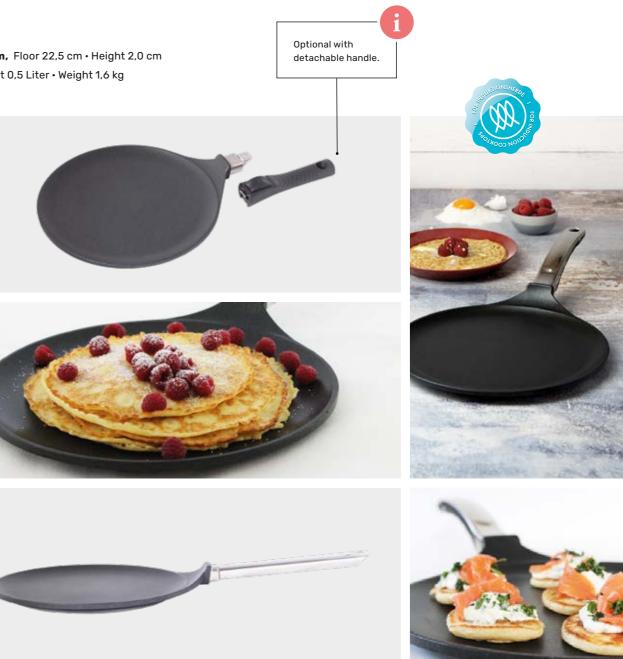


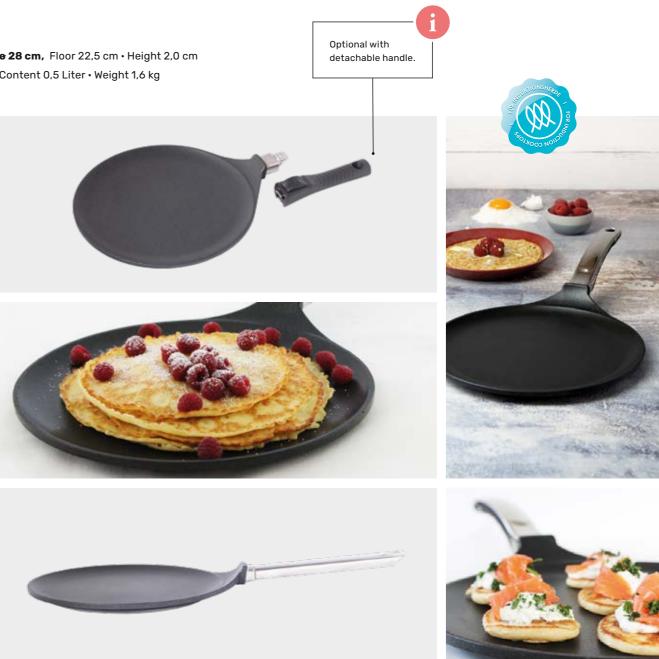
GIANT NEWLINE CRÊPE FRYING PAN

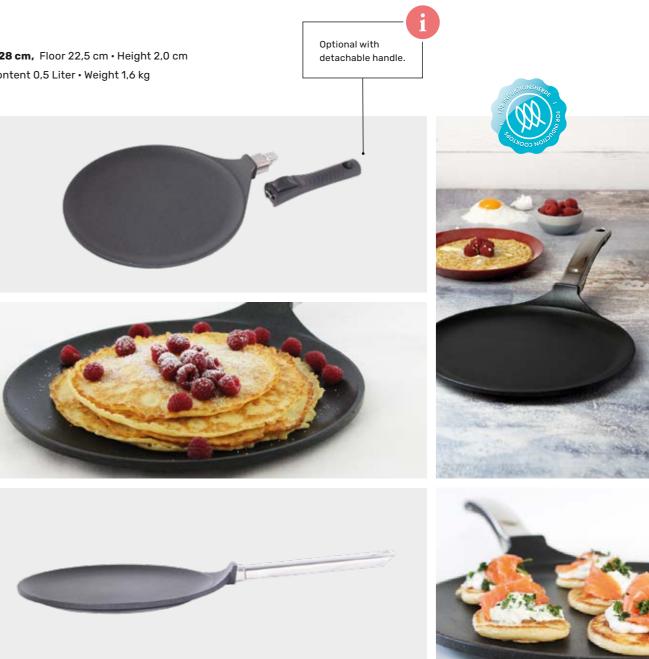
A GOLD MEDAL FOR OUR CRÊPE PAN!

Enjoy the traditional French crêpe at home. It is not for nothing that our crêpes pan was declared the clear test winner in a TV comparison with three branded products. With this exclusive pan you can create omelettes, crêpes, pancakes and many other delicious dishes with ease and almost no fat. This pan is a must for all crepe lovers! It has a 4-layer non-stick coating so that the crêpes do not stick. The 2cm flat edge allows easy turning. The pan is easy to clean, the standard handle is ovenproof up to 260°C.

e 28 cm, Floor 22,5 cm · Height 2,0 cm Content 0,5 Liter • Weight 1,6 kg







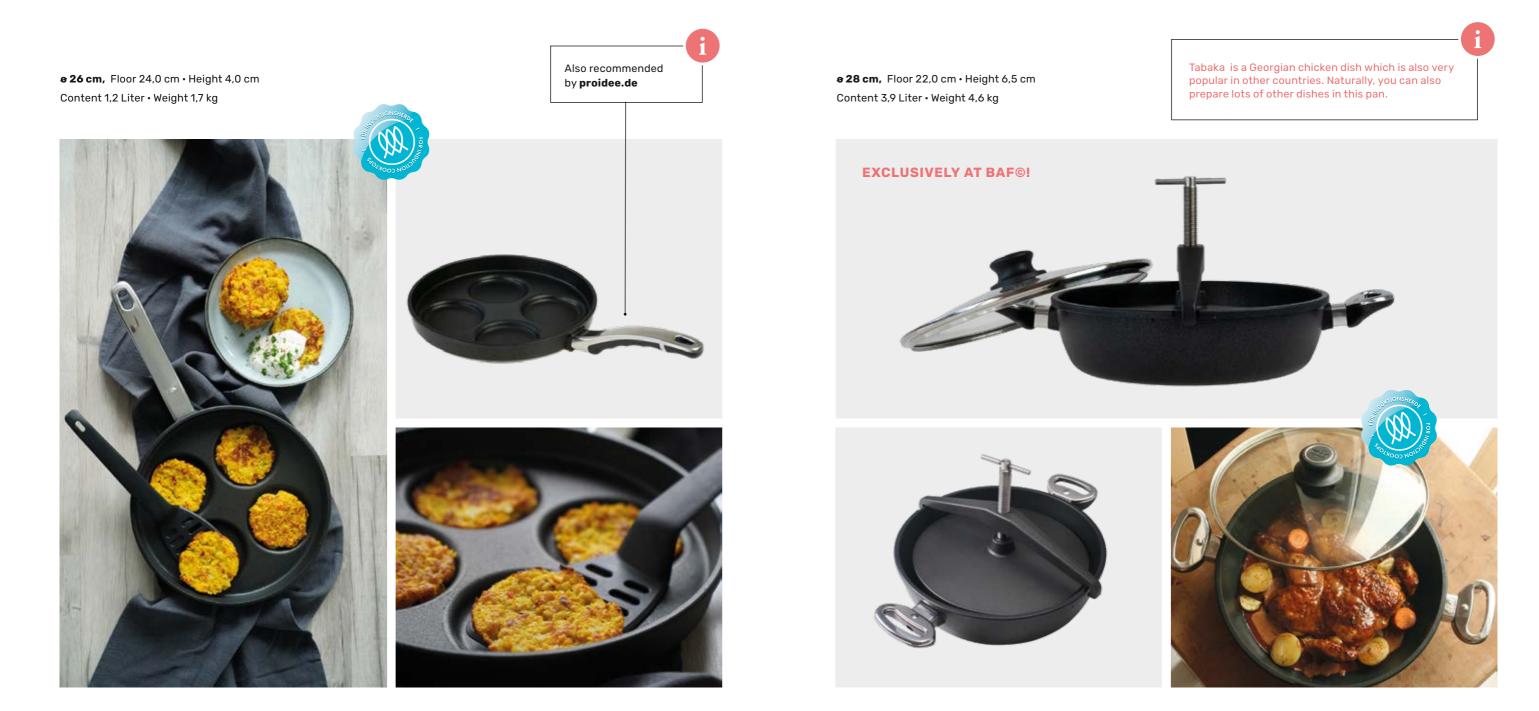
38 x 28 cm • Item No. 5001 41 27 0 • EAN 4015542 2914 7 • Item No. Induction 5001 41 27 0-i • EAN Induction 4015542 70748 1 40 x 28 cm • Item No. 5001 39 40 0 • EAN 4015542 29019 8 • Item No. Induction 5001 39 40 0-i • EAN Induction 4015542 70747 4

e 28 cm • Item No. 5001 08 28 0 • EAN 4015542 27028 2 • Item No. Induction 5001 08 28 0-i • EAN Induction 4015542 70736 8

GIANT NEWLINE MULTI-PURPOSE FRYING PAN

A REAL ALLROUNDER IN YOUR KITCHEN

With the Baf© multi-purpose pan you have a real all-rounder in your kitchen. The 4-layer non-stick pan is ideal for searing without fat. It doesn't matter whether you want to prepare pancakes, fried eggs or patties for your burger, you're always spot on with this pan. The pan is made of high-quality aluminium, hand-cast in Germany. The ergonomic handle ensures comfortable handling and is ovenproof up to 260°C.



& GLASS LID

e 28 cm • Item No. 5001 13 28 5 • EAN 4015542 2916 1 • Art. - Nr. Induction 5001 13 28 5 - i • EAN Induction 4015542 29217 8

GIANT NEWLINE TABAKA WITH PRESS

Thanks to the pressing and glass lid, the Tabaka pan from the GIGANTNewline series can be used for almost any dish. The excellent non-stick properties ensure gentle cooking and a long-lasting lifetime of the product. The pan comes with a glass lid and a press lid in a gift box. A special pan that can also be used for general cooking.

GIANT NEWLINE WAKAME WITH LID

EXPERIENCE WELLNESS COOKING AND ROASTING FOR THE HIGHEST DEMANDS.

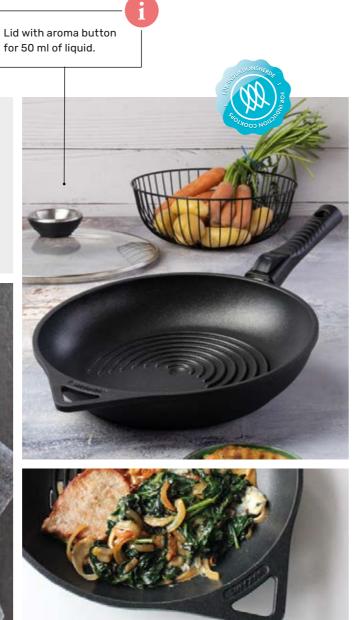
Healthy food cooked with a minimum of fat or oil is becoming increasingly important. Our Wakame meets this requirement ideally. Enjoy healthy fried food that suits the most demanding palates. The specially patented shape of the base and the ingenious height levels of the individual base elements guarantee superb frying results in the grill and frying zone. Frying without fat is easy, or fat can be used specifically if required.

EXCLUSIVELY AT BAF©!

e 28 cm • Floor 21,5 cm • Height 6,0 cm Content 2,4 Liter • Weight 2,8 kg





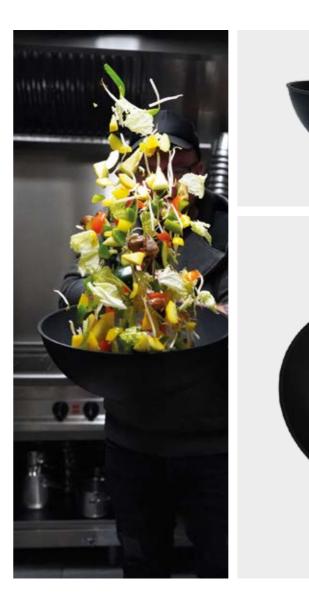


GIANT NEWLINE SWIVEL WOK

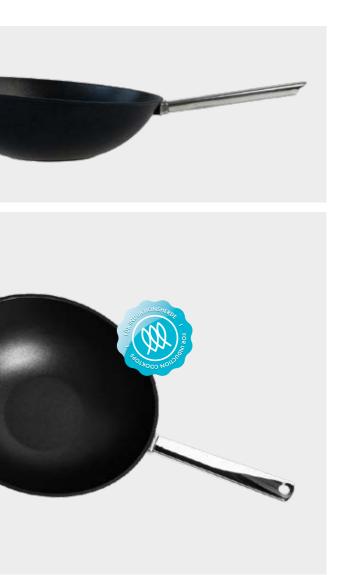
PANNING MASTERFULLY

You can't do magic with a pan? The Baf© Swivel Wow gives every cook the power of perfect swivel movements. This is how crispy vegetables, tender meat, juicy fish and wonderful sauces succeed in no time at all. Get your favorite Asian restaurant right at home - and you are the master chef! The innovative swivel technology thanks to the optimal shape enables perfect control over the swivel wok. Nothing goes wrong anymore. Nothing is stuck anymore. Truly magical!

32 x 36 cm, Floor 14,5 cm • Height 12,0 cm Content 5,7 Liter • Weight 1,9 kg



EXCLUSIVELY AT BAF©!



GIANT NEWLINE WOK SET WITH LID

HAND-CAST IN GERMANY

The particularly strong floor of approx. 9 mm is dimensionally stable and the wok stores the heat perfectly thanks to the highquality cast aluminium. The high-quality handles make it possible to put the woks in the oven at up to 260°C. The wok set comes with a glass lid, spatula and chopsticks.

GIANT NEWLINE STICKWOK WITH LID

DER WOK MIT STIEL

A chic wok with a handle for all types of stoves and induction hobs! Thanks to the new, patented Inductions Floor, this handpoured pot heats up even faster! With a thickness of 9-10 mm, the floor is particularly dimensionally stable and stores heat perfectly. Thanks to the 4-fold non-stick coating, you only need a little oil or fat when cooking!

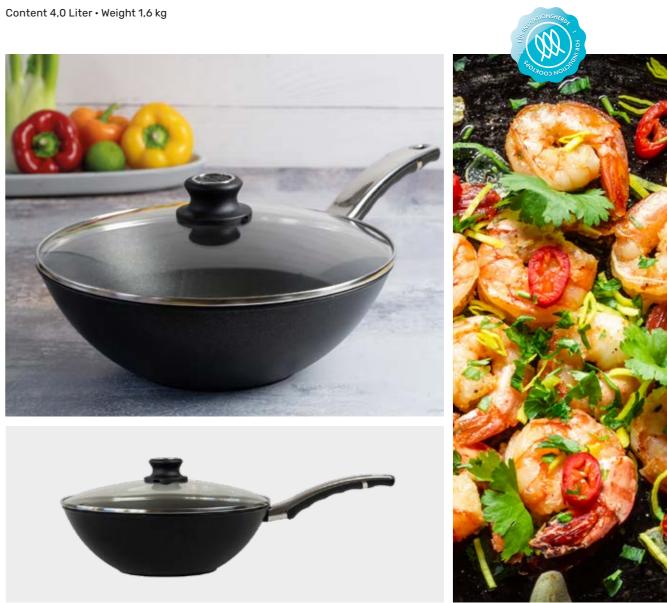
e 32 cm, Floor 17,5 cm • Height 10,0 cm Content 4,0 Liter • Weight 3,2 kg

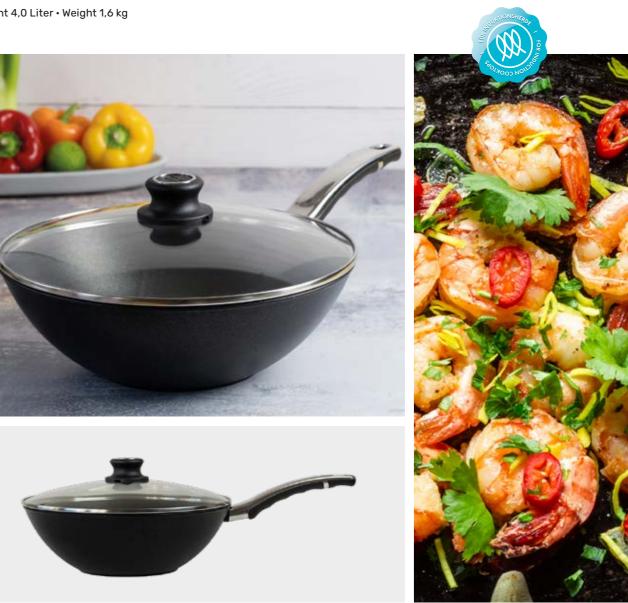






e 30 cm, Floor 14,5 cm • Height 10,0 cm





e 32 cm • Item No. 5001 38 32 1 • EAN 4015542 29137 9 • Art.- Nr. Induction 5001 38 32 1-i • EAN Induction 4015542 70706 1



COCKING IS ART AND VE HELP MAKE SURE THAT THIS ART FORM IS A SUCCESS.

The kitchen as a modern family meeting place, with Baf© products you are well equipped.

SHINY MOMENTS WITH THE SERIES

Extremely robust TITAN hard base seal • PFOA- free • 18/10 stainless steel cookware with satin finish • 7mm thick base for optimum heat conduction • Handles oven-proof to 260°C • suitable for all stove typest • 2 year warranty

Experience cooking at the highest level. Treat yourself to brilliant moments with the exquisite cookware from the Baf© GALAXY series. Set accents: stainless steel on the outside with a satin finish - coated on the inside with Baf© Titan hard base sealing. The perfect base: With their 7mm sandwich base with extra-thick aluminium core, this range is ideal for energy-saving, low-fat cooking and frying.

The GALAXY handles are made of a combination of stainless steel and plastic, which means they sit comfortably in the hand and protect against heat. Cooking can be so elegant with our GALAXY series.









We recommend our customers to wash by hand, as many dishwasher tabs are used Protein solvents are present, which have a very aggressive effect on the coating.



GALAXY FRYING PAN

TREAT YOURSELF TO BRILLIANT MOMENTS

Experience cooking at the highest level. Treat yourself to shiny moments with the Galaxy frying pan. Set accents: 18/10 stainless steel with a satin finish on the outside - coated on the inside with BAF Titan hard primer sealing. The 7.0 mm sandwich floor consists of different layers, since stainless steel has poorer conductivity than aluminum, this pan has an extra thick aluminum core. Thanks to the stainless steel and plastic combination of the handles, they fit perfectly in the hand and protect against heat.

AVAILABLE IN TWO SIZES

e 24 cm, Floor 18,0 cm Height 5,5 cm, Content 1,6 Liter Weight 1,0 kg

e 28 cm, Floor 20,0 cm Height 6,0 cm, Content 2,5 Liter Weight 1,2 kg





e 24 cm • Item No. Induction 4002 12 24 0 • EAN Induction 4015542 28102 8 e 28 cm • Item No. Induction 4002 12 28 0 • EAN Induction 4015542 28104 2



CRISPY ROASTING EXPERIENCES WITH RUSTIC FLAIR



Cast iron range • Xylan non-stick coating • Base thickness approx. 13 mm 2-year warranty• suitable for all types of stove • heat-resistant in oven up to 120°C Ovenproof up to 120°C • 2 year warranty • suitable for all stove types



modern, healthy cooking.

The rustic wooden handle (heat-resistant in the oven to 120 °C) never gets hot and makes this pan an eye-catching addition to any kitchen.

Before using for the first time, we recommend that you boil a little water briefly in the pans. Then clean with soapy water, and you're good to go!



Our Rustica pure cast iron range with a base thickness of approx. 13 mm and high-quality "Xylan" coating is ideal for producing wonderfully crispy fried foods. The unique structure of the base and the special coating mean that you can fry using less fat. The food rests on the honeycomb structure rather than swimming in juice - essential for









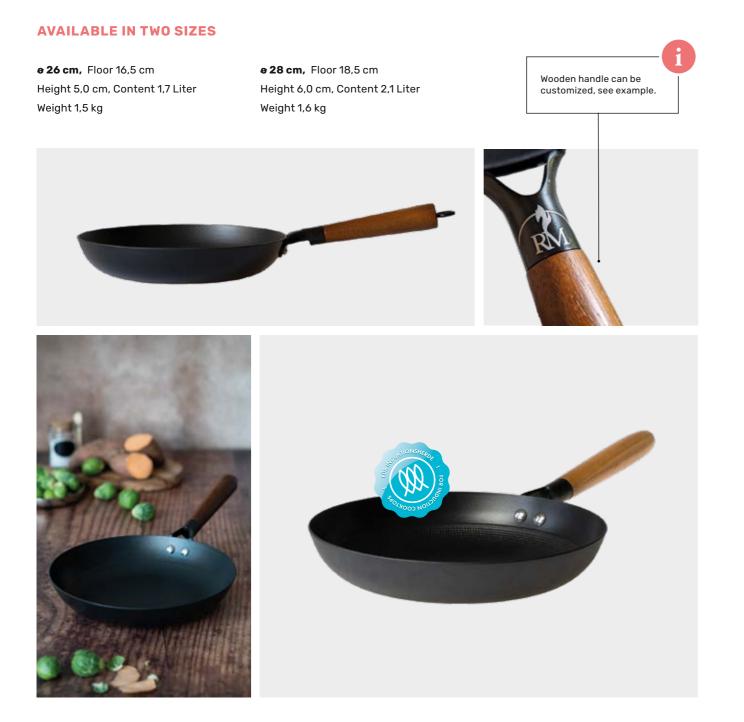
Hand was

We recommend our customers to wash by hand, as many dishwasher tabs contain protein solvents that are very aggressive to the coating.

RUSTICA PURE FRYING PAN

FOR WONDERFULLY CRISPY ROASTING RESULTS

Due to the unique structure of the 13mm floor and its high-quality "Xylan" seal, the special seal allows frying with less fat. The food to be cooked lies on the honeycomb and does not swim in the juice. The rustic wooden handle (backovenproof up to 120 °C) does not get hot and makes this pan an eye-catcher in every kitchen.



RUSTICA PURE WOK-PAN

COOK RUSTIC AND NOBLE

Due to the deep and semicircular shape, the heat in the wok is evenly distributed and thus offers all the advantages for healthy frying and cooking. The rustic wooden handle does not get hot and makes this pan an eye-catcher in any kitchen.

AVAILABLE IN TWO SIZES

e 24 cm, Floor 10,0 cm Height 8,0 cm, Content 2,0 Liter Weight 1,5 kg

e 28 cm, Floor 12,0 cm Height 8,5 cm, Content 2,6 Liter Weight 1,7 kg



e 24 cm • Item No. Induction 1001 38 24 0 • EAN Induction 4015542 10103 6 e 28 cm • Item No. Induction 1001 38 28 0 • EAN Induction 4015542 10104 3

e 26 cm • Item No. Induction 1001 12 26 0 • EAN Induction 4015542 10101 2

e 28 cm • Item No. Induction 1001 12 28 0 • EAN Induction 4015542 10102 9





THE PERFECT COMPANION FOR **RUSTIC COOKING ADVENTURES**



Enamelled cast iron • base thickness approx. 14 mm • resistant to cuts and scratches fast heating and good heat storage • heat-resistant in oven up to 260°C 2-year warranty · suitable for all types of stove

Our Rustica Plus range is made from enamelled cast iron with a base thickness of approx. 14 mm. The high-quality enamelling is highly scratch-resistant and extremely durable.

Enamel is easy to clean and anti-bacterial, with a neutral odour, and does not distort flavours in any way.

The pans heat up quickly and store heat for a long time - which means that you can minimise the heat supply and reduce energy consumption. Please remember that the handles get hot, so you should always use a pot holder or oven gloves.

Rustica plus - enjoy the tempting fragrances of your food - from the hob to the table!



We recommend our customers to wash by hand, as many dishwasher tabs contain protein solvents that are very aggressive to the coating.





Hand wash



RUSTICA PLUS POT & SERVING POT

IMPRESS YOUR GUESTS!

With this serving pot you can not only spoil your guests with lovingly prepared dishes, but also present the dishes beautifully! Because the pot is made of high-quality enamelled cast iron, it not only heats up very quickly, it also retains heat for a long time - perfect for keeping food warm! In addition, enamel is an easy-to-clean and bacteria-inhibiting material that does not affect the variety of flavors.

AVAILABLE IN TWO SIZES!

e 20 cm, Floor 12,0cm Height 9,0 cm, Content 1,7 Liter Weight 2,6 kg

e 24 cm, Floor 14,5 cm Height 11,0 cm, Content 3,3 Liter Weight 3,8 kg





SERVING POT

e 26 cm, Floor 17.0 cm Height 10,0 cm, Content 3,3 Liter





RUSTICA PLUS BRÄTER

THE BIG ALL-ROUNDER FOR EVERY KITCHEN

No matter whether you want to prepare goulash, roast pork, pulled pork or lots of vegetables - you will definitely succeed in this roaster! Due to the first-class material properties of enamelled cast iron, the roaster heats up quickly and keeps the temperature for a long time. It is also suitable for use in the oven, which gives you even more options for preparing your delicacies! It is both scratch- and cut-resistant and also extremely robust due to its 14 mm thick floor. On top of that, it is aroma-neutral, so that the different flavors of the dishes are not affected. A durable kitchen helper that ensures the best results!

AVAILABLE IN TWO SIZES!

e 29 x 22 cm, Floor 24 x 18 cm Height 12,5 cm, Content 4,5 Liter Weight 6,6 kg

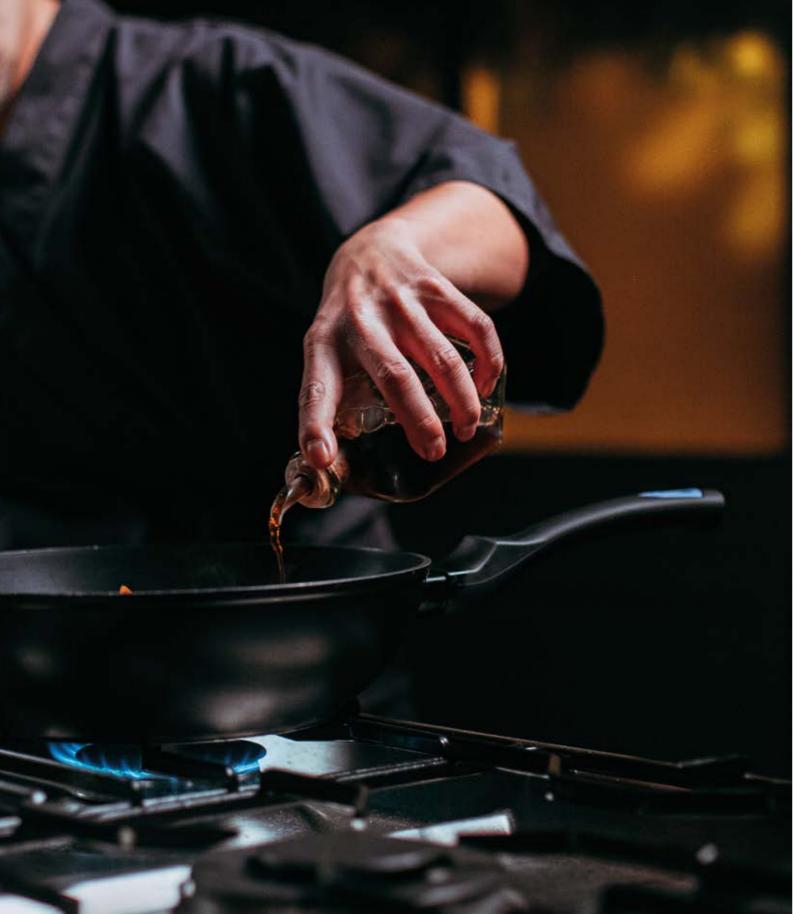


e 34 x 26 cm, Floor 29 x 21 cm Height 15,5 cm, Content 6,2 Liter Weight 8,1 kg



e 29 x 22 cm · Item No. Induction 1001 39 29 2 · EAN Induction 4015542 10108 1 e 34 x 26 cm • Item No. Induction 1001 39 34 2 • EAN Induction 4015542 10109 8

ø 20 cm Pot Item No. Induction 1001 31 20 2 • EAN Induction 4015542 10105 0 Item No. Induction 1001 31 24 2 • EAN Induction 4015542 10106 7 ø 24 cm Pot **e 26 cm Serving Pot** Item No. Induction 1001 13 26 2 • EAN Induction 4015542 10107 4



BLACKLINE COOKING WITH STYLE & CLASS

Triple PTFE sealing • PFOA- free • 4.5 mm thick pan body Aluminum forged pan • long heat storage due to excellent casting quality light series for comfortable handling • Handles ovenproof up to 150°C 2 year warranty • suitable for all stove types

Our BLACKline range combines elegance, durability and excellent value for money. This range is coated with a 3-ply PTFE sealing which has outstanding hardness and non-stick properties.

In addition, the 4.5 mm thick induction pan base ensures fast, even heating of the pan. The forged aluminium pan range is also lightweight and PFOA-free.



We recommend our customers to wash by hand, as many dishwasher tabs contain protein solvents that are very aggressive to the coating.



THE GENTLEMAN AMONG THE PANS



Hand wash





BLACKLINE FRYING PAN

COOKING WITH STYLE AND CLASS.

Our BLACKline series stands for elegance, durability and good value for money. This series comes with a provided with a triple PTFE sealing. Ideal for low-fat frying. The pans from the BASIC line series are ideal for Baf© beginners. The handles are made of black plastic, fit perfectly in the hand, protect against heat and are back-ovenproof up to 150°C.

AVAILABLE IN THREE SIZES

@ 20 cm, Floor 14,5 cm Height 4,5 cm, Content 0,9 Liter Weight 0,6 kg

e 24 cm, Floor 18,0 cm Height 4,5 cm, Content 1,4 Liter Weight 0,8 kg

e 28 cm, Floor 22,0 cm Height 5,0 cm, Content 2,1 Liter Weight 1,1 kg









BLACKLINE STEW PAN

COOKING WITH STYLE AND CLASS.

ted quickly and evenly. Try our BLACKline, you will be amazed.

AVAILABLE IN THREE SIZES

e 24 cm, Floor 18,0 cm Height 6,0 cm, Content 1,9 Liter Weight 0,9 kg

e 28 cm, Floor 22,5 cm Height 6,5 cm, Content 2,8 Liter Weight 1,3 kg







e 24 cm • Item No. Induction 7001 36 24 0 • EAN Induction 4015542 81804 0 e 28 cm · Item No. Induction 7001 36 28 0 · EAN Induction 4015542 81805 7

e 20 cm • Item No. Induction 7001 12 20 0 • EAN Induction 4015542 81801 9

- e 24 cm Item No. Induction 7001 12 24 0 EAN Induction 4015542 81802 6
- **e 28 cm** Item No. Induction 7001 12 28 0 EAN Induction 4015542 81803 3

This series stands for elegance, durability and good value for money. The 4.5 mm thick pan body also ensures that the pan is hea-

GOOD BAF© QUALITY AT A LOW PRICE WITH THE BASICLINE

High quality at an economical price: You'll have lots of fun in the kitchen with this hard-wearing BAF pan. With its triple non-stick coating, it's absolutely ideal for amateur cooks and newcomers to BAF products. An obvious advantage: Because of its particularly effective non-stick coating, our product is wonderfully easy to clean. That means that, with its good resistance to abrasion, you'll enjoy using BASICline for a long time to come.



We recommend our customers to wash by hand, as many dishwasher tabs are used Protein solvents are present, which have a very aggressive effect on the coating.

BASICLINE FRYING PAN

THE PAN FOR BAF© BEGINNERS

The pans from the BASIC line series are ideal for Baf© beginners. It is possible with the triple seal low-fat frying. The handles are made of black plastic, fit perfectly in the hand, protect against heat and are ovenproof up to 180° Excellent non-stick properties • 2 year warranty • 4.2 mm thick base for optimum heat conduction • suitable for all types of stoves except induction!

AVAILABLE IN THREE SIZES

e 20 cm, Floor 14,5 cm Height 5,0 cm, Content 1,1 Liter Weight 0,5 kg

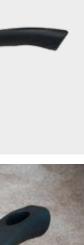
e 24 cm, Floor 18,0 cm Height 5,5 cm, Content 1,6 Liter Weight 0,8 kg

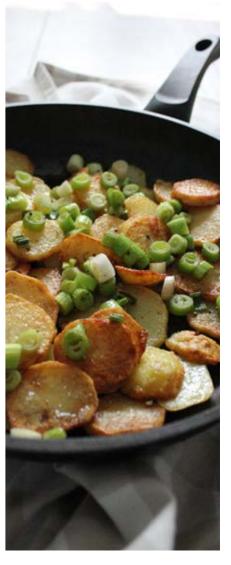




e 20 cm • Item No. 2001 12 20 0 • EAN 4015542 80814 0 e 24 cm · Item No. 2001 12 24 0 · EAN 4015542 80812 6 e 28 cm · Item No. 2001 12 28 0 · EAN 4015542 80813 3

e 28 cm, Floor 22,0 cm, Height 5,5 cm, Content 2,4 Liter Weight 1,0 kg





PRACTICAL HELPERS

KITCHEN ACCESSORIES

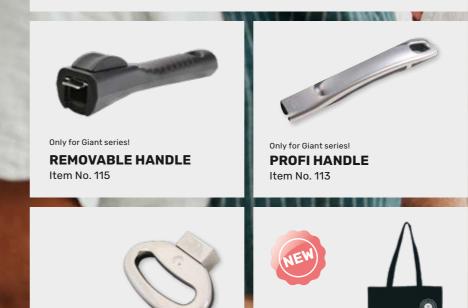
To make sure that you really enjoy cooking, you need not only excellent cookware but also lots of tools and other little helpers. Baf ©offers a comprehensive range of high-quality, innovative kitchen tools. The right accessory to suit the job.Our range contains a wide selection of practical accessories which are not only extremely functional and ingenious, but also attractive and visually appealing, making them essential in every household. See for yourself - you're sure to find just the right thing for your needs.

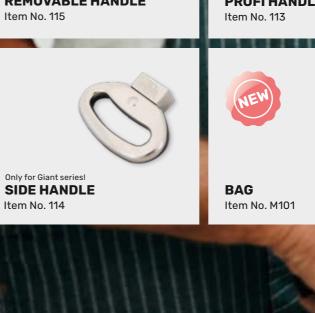


SERVING MAT ROUND

Red: Item No. 8020 95 09 0-r EAN 4015542 63014 7

Black: Item No. 8020 95 09 0-s EAN 4015542 63021 5







GLASS LID ROUND

e 18 cm • Item No. 8001 72 18 2 • EAN 4015542 60011 9 e 20 cm · Item No. 8001 72 20 2 · EAN 4015542 60012 6 e 24 cm · Item No. 8001 72 24 2 • EAN 4015542 60014 0 e 26 cm · Item No. 8001 72 26 2 · EAN 4015542 60015 7 e 28 cm · Item No. 8001 72 28 2 • EAN 4015542 60016 4 e 30 cm · Item No. 8001 72 30 2 · EAN 4015542 60202 1 **ø 32 cm** • Item No. 8001 72 32 2 • EAN 4015542 60017 1

SQUARE GLASS LID

20 x 20 cm • Item No. 8001 73 20 2 • EAN 4015542 60011 3 **24 x 24 cm** • Item No. 8001 73 24 2 • EAN 4015542 60015 4 **28 x 28 cm** • Item No. 8001 72 28 2 • EAN 4015542 60026 3

FULL GLASS LID WITHOUT STAINLESS STEEL RIM **26 x 26 cm** • Item No. 8001 73 26 2 • EAN 4015542 62115 2



LID KNOB

Item No. 111



33 x 21 cm Item No. 800173 33 0 EAN 4015542 60116 1



The practical addition for any pan, saucepan or roasting pan made from a new type of hardened special glass, unbreakable, extremely light and, of course, oven-proof to 260°C. All lids are dishwasher-safe. The lid comes with a stainless steel ring and permanent ventilation.





COOKING APRON Item No. M100



Apron with adjustable straps and a two-piece pocket.

EVEN MORE JOY IN OUR PRODUCTS TIPS ON USE AND CARE

BEFORE THE FIRST USE

Before using the pots and pans for the first time, wash them in warm soapy water, dry, and wipe the interior surface with a small amount of oil.

FOR A LONG SERVICE LIFE

Avoid using metal and sharp-edged kitchen utensils as well as cutting the cookware. Better to use wood or plastic.

HEATING THE PANS

Never heat the pots and pans dry on high heat, always turn the heat down to medium heat for best cooking. At temperatures of more that 500 F / 260 C (temperatures at which oil and fat burn) the sealing will be destroyed and your warranty will be forfeited.

Please note that our products already reach a temperature of 300°C heating-up time, please reduce the temperature to medium-high in time. Never heat up our products when they are empty, put some oil or without fried food, destroys the coating. The result can be a noticeable brown discoloration, up to and including detachment of the coating. After frying, a medium temperature setting is completely sufficient.

TIPPS!

Cooking fats and oils with a high smoke point are particularly recommended for frying meat or preparing vegetables in a wok:

- refined safflower oil (266 °C)
- refined olive oil (242 °C)
- refined rapeseed oil (240 °C)
- refined sunflower, coconut, corn, soybean or peanut oil (220 232 °C) palm kernel fat(220 °C)

The following are suitable for gently searing fish or chicken breast, or for preparing pan-fried dishes such as breaded dishes:

- grapeseed oil (190 210 °C)
- clarified butter (up to 205 °C)
- extra virgin olive oil (bis 190 °C)

Butter and margarine can only withstand a heat of approx. 160 °C and are often used in the preparation of egg dishes, breaded and floured dishes or for gently tender stewing of vegetables.

FATS AND OILS

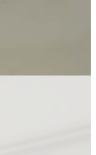
Choose a fat or oil for your preparation that can withstand the desired frying temperature. Diet fats and margarine and most cold-pressed oils are generally not suitable for frying.

If the fat or oil used catches fire, please do not use water to extinguish it. In this case, use a lid or fire blanket or foam fire extinguisher.

CLEANING/ MAINTENANCE

we recommend washing by hand, as many dishwasher tablets conwhich attack the coating. A soft dishcloth, warm water with a drop of dish soap be enough.

pads as these can damage the





NOTES:

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IMPRINT

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GUARANTEE AND WARRANTY

We offer a three-year warranty on the GIANT NEWLINE premium series and a two-year warranty on all other Baf© series, valid from the date of purchase.

The guarantee is excluded in the case of improper treatment. Scratches, stains, discolouration or damage caused by overheating are not grounds for complaint. Any cuts or scratches on the surface of the inner seal do not affect frying and/or cooking.

Should there be any complaints, please contact our customer service.

SERVICE NUMBER +49 (0)36966 78 - 0

PRODUCT QUALITY

Customer satisfaction, both for our partners and for our end customers, and a fair, trusting cooperation are an integral part of our company philosophy. We are committed to traditional values such as reliability, on-time delivery and quality work. Service number +49 (0)36966 78 - 0



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NEW GARMENT FOR THE **OLD** LOVE

OUR SERVICE FOR THE ENVIRON-

With US it is possible! Why should you throw away your used cookware when there are far more environmentally friendly and above all cheaper alternatives! Baf© offers a special service to re-coat your old pans. Here, the old coating is removed using a sandblasting process and then reapplied with a Baf© PTFE multi-layer system sealed. The recoating does not restrict the usual properties of your Baf© cookware. The new coating is done with a Baf© standard system. The pans and pots must be delivered in a grease-free and pre-cleaned condition, without handles or these must be removable. For the dismantling of the handles, €3 per handle will be charged.

Baf© assumes no liability for broken handles or for the processing of third-party products. The floor of pans, pots and roasters is not turned off by Baf© and is coated after processing for technical reasons.



If you have any questions, please contact: Sales Baf©, Mrs. Schmidt, Phone: +49 (0) 36966 - 78 125 Mail: vertriebhw@Baf©-fischbach.de



refurbished cookware

Scan for more infos!



Pans from Germany

FOR YOUR PERFECT COOKING EXPERIENCE



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