

PENTOLE AGNELLI

The Pride of Professional Kitchens, Made in Italy.

In 1907, Baldassare Agnelli was the visionary founder of the Company that proudly has his name, he introduced professional pots and pans made in aluminium.

Until then, that material had found its place in rustic peasant kitchens and in the mess-tins of soldiers.

However, this begging process with aluminium was rudimentary and not of pure quality. What set those pots apart and made them coveted items among the culinary aristocracy was the fact that that cookware was user-friendly.

Agnelli used the unique properties of aluminium: its purity, the water resistance, the ability to withstand high temperatures, and the uniformity of heat conduction.

Most importantly, aluminium did not react chemically with the food contact.

That innovative approach to craft pots and pans set the stage for the enduring success that Agnelli boasts of today.

Today the company is led by Angelo, the fourth Agnelli generation, who brings deep respect for the family company history and for the long-lasting cooperation with chefs.

"For us, in each pot, there's a world of memories, aspirations, and most significantly, our legacy. With our history that spans over a century, our roots are intertwined with those of the chefs we cooperate", Angelo said. And he added: "Throughout the years, we evolved alongside with the chefs, tailoring our products to meet the dynamic demands of the restaurant industry. We consider ourselves not a just partner in this journey but true conspirators. Pentole Agnelli's commitment to professional catering is evident in its continued efforts to shape the products according to the needs of the chefs."

Their pans are noteworthy for their superior thickness, technical precision, lightweight nature, resistance to impact, and their ability to shield food from sudden temperature changes. The long-lasting no stick coatings it's not just to promote a healthier, low-fat cooking but also for good and quicker cleaning.

Over time, Agnelli Pans has combined the quality of high-quality raw materials with elegance.
