

REMO cookware

with the original STONELINE® coating

STONELINE[®]
GERMANY **REMO**



Scratch-resistant STONELINE® non-stick coating

Fantastic flavour

Prepare dishes without fat or oil

No burning or sticking

Simple to clean thanks to the easy-clean effect

Suitable for all hobs

Heat-resistant up to 260 °C (without handle) /
150 °C (with handle)

Removable ergonomic handle for more flexibility

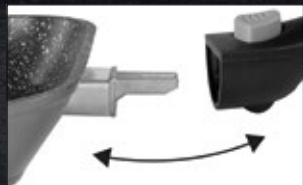
Handle can be used on all pot and pan bodies

For more space on the hob

Easy to store

Material:
forged aluminium

Separate handle
exchangeable



STONELINE® REMO sets

WITH
REMOVABLE
HANDLES

STONELINE® REMO 17-piece cookware set

Item no. 21600

Frying pan Ø 20 cm
Casserole dish Ø 24 cm
Casserole dish Ø 28 cm with glass lid

Cooking pot Ø 20 cm with glass lid
Cooking pot Ø 24 cm with glass lid
Long-handled saucepan Ø 18 cm with glass lid

4 fleece pan protectors, Ø 38 cm
3 kitchen utensils (whisk, spatula, serving spoon)



STONELINE® REMO 11-piece cookware set

Item no. 21262

Cooking pot Ø 20 cm with glass lid
Cooking pot Ø 24 cm with glass lid
Cooking pot Ø 28 cm with glass lid

Frying pan Ø 20 cm
Frying pan Ø 24 cm
Wok Ø 30 cm

2 fleece pan protectors, Ø 38 cm



STONELINE® REMO 4-piece cooking pot set

Item no. 21466

Cooking pot Ø 20 cm with glass lid
Cooking pot Ø 24 cm with glass lid



STONELINE® REMO 4-piece cookware set

Item no. 21469

Casserole dish Ø 26 cm with glass lid
Wok Ø 28 cm with glass lid



STONELINE® REMO 2-piece frying pan set

Item no. 21465

Frying pan Ø 20 cm
Frying pan Ø 24 cm

STONELINE® REMO single product

Cooking pot with glass lid

Ø 18 cm | Item no. 21320
Ø 20 cm | Item no. 21246
Ø 24 cm | Item no. 21247
Ø 28 cm | Item no. 21259



Frying Pan

ca. Ø 20 cm | Item no. 21258
ca. Ø 24 cm | Item no. 21250
ca. Ø 28 cm | Item no. 21251



Long-handled saucepan with glass lid

Ø 16 cm | Item no. 21248
Ø 18 cm | Item no. 21249
Ø 20 cm | Item no. 21640



Wok

Ø 28 cm | Item no. 21468
Ø 30 cm | Item no. 21260
Ø 32 cm | Item no. 21641



Casserole dish with glass lid

Ø 24 cm | Item no. 21644
Ø 26 cm | Item no. 21467
Ø 28 cm | Item no. 21642

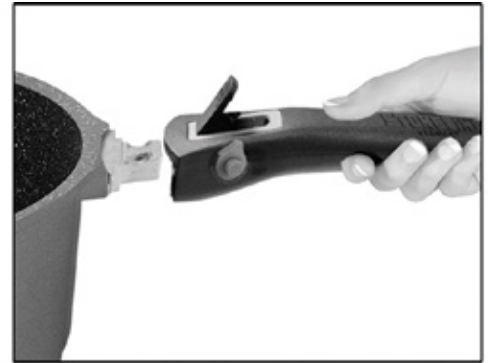


Square grill pan

28 x 28 cm | Item no. 21261



IMAGINATION PLUS



Frying Pan

ø 24 cm, Height: approx. 5.5 cm, ca. 1.9 l
[item number 19942](#)

ø 28 cm, Height: approx. 4.7 cm, approx. 2.3 l
[item number 20088](#)

ø 28 cm, Height: approx. 6.0 cm 3.0 l
[item number 19944](#)

Material: Die-cast aluminium

ø 24 cm + ø 28 cm
 Height: approx. 5.5 cm, ca. 1.9 l
 Height: approx. 6.0 cm, ca. 3.0 l
[item number 20111](#)

Material: Die-cast aluminium



Stewing Pan with glass lid

ø 28 cm, Height: approx. 6.5 cm, approx. 3.0 l
[item number 20143](#)

Material: Die-cast aluminium, glass



Square Griddle

28 x 28 cm, Height: approx. 5.5 cm, approx. 2.0 l

item number 19949

Material: Die-cast aluminium



Wok with glass lid

Ø 28 cm, Height: approx. 8.0 cm, approx. 3.4 l

item number 19947

Ø 30 cm, Height: approx. 10 cm, approx. 5.2 l

item number 19948

Material: Die-cast aluminium, glass



Square Pan with glass lid

24 x 24 cm, Height: approx. 7.0 cm, approx. 3.2 l

item number 20089

28 x 28 cm, Height: approx. 7.5 cm, approx. 4.7 l

item number 20090

Material: Die-cast aluminium, glass



Saucepan with glass lid

Ø18 cm, Height: approx. 9.0 cm, approx. 1.9 l

item number 20087

Material: Die-cast aluminium, glass



Roasting Pot with glass lid

- Ø 24 cm, Height: approx. 11.5 cm, approx. 4.3 l
item number 19937
 - Ø 28 cm, Height: approx. 12.5 cm, approx. 6.5 l
item number 19938
- Material: Die-cast aluminium, glass



Cookware Set, set of 8

- 1 roasting pot, Ø approx. 24 cm, height: approx. 11.5 cm, approx. 4.3 l
 - 1 cooking pot, Ø approx. 20 cm, height: approx. 9.5 cm, approx. 2.5 l
 - 1 saucepan, Ø approx. 18 cm, approx: approx. 9.0 cm, approx. 1.9 l
 - 1 frying pan, Ø approx. 24 cm, approx: approx. 5.5 cm, approx. 1.9 l
 - 1 frying pan, Ø approx. 20 cm, approx: approx. 5.0 cm, approx. 1.2 l
 - 3 glass lids, Ø approx. 24 cm / 20 cm / 18 cm
- item number 20091
- Material: Die-cast aluminium, glass





Cast aluminium Frying Pan
 Ø 20 cm, Height approx. 5.5 cm, ~ 1.5 l WX 14276
 Material: Die-cast aluminium



Cast aluminium Stewing Pan with opposite handle
 Ø 24 cm, Height approx. 6.0 cm, ~ 2.2 l WX 14277
 Ø 28 cm, Height approx. 6.5 cm, ~ 3.4 l WX 14278
 Material: Die-cast aluminium



Cast aluminium Serving Pan with opposite handle and lid
 Ø 28 cm, Height approx. 6.5 cm, ~ 3.5 l WX 14856
 Ø 32 cm, Height approx. 5.5 cm, ~ 3.4 l WX 14902
 Material: Die-cast aluminium, glass



Cast aluminium Saucepan with lid
 Ø 18 cm, Height approx. 9.3 cm, ~ 2 l WX 14271
 Material: Die-cast aluminium, glass



Cast aluminium Square Griddle with lid
 24 x 24 cm, Height approx. 6.7 cm, ~ 3.0 l WX 14855
 28 x 28 cm, Height approx. 7.6 cm, ~ 4.9 l WX 14910
 Material: Die-cast aluminium, glass



Cast aluminium Cooking Pot with lid
 Ø 20 cm, Height approx. 9.5 cm, ~ 2.5 l WX 14273
 Ø 24 cm, Height approx. 11.5 cm, ~ 4.5 l WX 14274
 Ø 28 cm, Height approx. 13.5 cm, ~ 6.9 l WX 14275
 Material: Die-cast aluminium, glass



Sieve glass lid, square
 Ø 24 x 24 cm WX 15322
 Ø 28 x 28 cm WX 15547
 Material: Stainless steel, glass



Sieve glass lid, round
 Ø 28 cm WX 15323
 Material: Stainless steel, glass

STONELINE®

FUTURE

The original with real particles of stone
 Healthy non-fat cooking and frying!



The original
 Coating with
 particles of stone



WARIMEX GmbH
 Chiara-Ambra-Platz 1
 77743 Neuried / Germany

Phone: +49 (0) 7807 / 95 66 190
 Fax: +49 (0) 7807 / 95 66 18
 Email: inquiry@warimex.de

www.stoneline.de

STONELINE[®] FUTURE

- Scratch-proof non-stick STONELINE[®] coating
- Vitamin-friendly cooking and frying without fat and oil
- Perfect results and crispy meat
- Also suitable for VEGETARIANS: Vegetables stay crunchy and juicy
- No burning and no sticking
- Super easy to clean



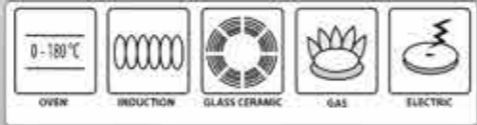
The lid can be placed conveniently in the practical lid holder. Any liquid flows back into the cookware, keeping your work surface clean.

Integrated sieve function: Pour off meat juices, vegetable broth or pasta water - without removing the lid.

The original Coating with particles of stone



For right and left handed use: Easily pour off or decant liquids without spilling to keep your dishes and cooker clean.



Cast aluminium Wok with glass lid
Ø 32 cm, Height approx. 9.2 cm, ~ 5.7 l
Material: Die-cast aluminium, glass
WX 14868



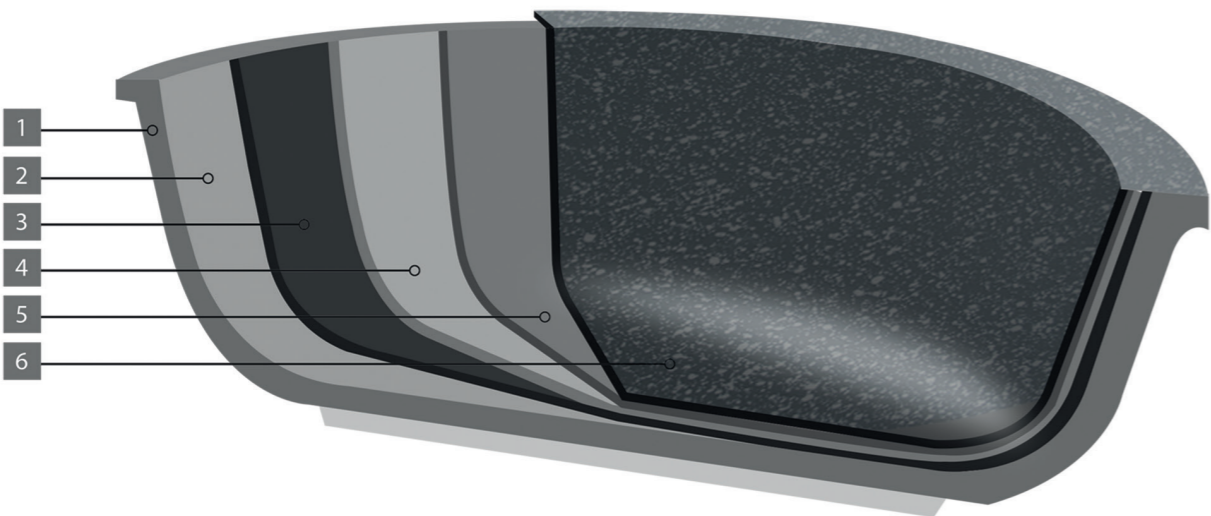
Cookware Set, set of 8

- 1 Roasting Pot Ø 24 cm, Height approx. 11.5 cm, ~ 4.5 l
- 1 Cooking Pot Ø 20 cm, Height approx. 9.5 cm, ~ 2.5 l
- 1 Saucepan Ø 18 cm, Height approx. 9.3 cm, ~ 2 l
- 1 Stewing Pan Ø 24 cm, Height approx. 6 cm, ~ 2.2 l
- 1 Frying Pan Ø 20 cm, Height approx. 5.5 cm, ~ 1.5 l

3 Glass lids (Ø 24 cm, Ø 20 cm, Ø 18 cm)

Material:
Die-cast aluminium, glass





- 1.) The hand-cast aluminium pan is tempered. This refers to a thermal process which relaxes and at the same time cleans the aluminium material.
- 2.) After the cooling phase, the aluminium surface is prepared for the subsequent coating using a blasting process. The surface is increased by 18 times and ensures an optimal grip for the subsequent coatings.
- 3.) A ceramic base layer, the so-called **titanium** dioxide layer, is applied using a thermal coating process.
- 4.) The middle layer of ceramic and PTFE protects the pan from corrosion.
- 5.) Top layer of ceramic and PTFE ensures outstanding non-stick properties of the pan.
- 6.) The complete layer structure is thermally treated at over 400 °C and the individual layers melt together. Surface refinement: original STONELINE® coating.

- 1.) Die von Hand gegossene Alu-Pfanne wird getempert. Darunter versteht man einen thermischen Vorgang, der das Alu-Material entspannt und gleichzeitig reinigt.
- 2.) Nach der Abkühlphase wird die Alu-Oberfläche durch einen Strahlprozess für die nachfolgenden Beschichtungen vorbereitet. Die Oberfläche wird um das 18-fache vergrößert und garantiert einen optimalen Halt der nachfolgenden Schichten.
- 3.) Eine keramische Grundschrift, die sog. **Titandioxydschicht**, wird über einen thermischen Beschichtungsvorgang aufgebracht.
- 4.) Die Mittelschicht, bestehend aus Keramik und PTFE, schützt die Pfanne vor Korrosion.
- 5.) Die Deckschicht aus Keramik und PTFE sorgt für die hervorragende Antihafteigenschaft der Pfanne.
- 6.) Der komplette Schichtaufbau wird bei über 400 °C thermisch behandelt und die einzelnen Schichten verschmelzen miteinander. Oberflächenveredelung: original STONELINE® Beschichtung.



Removable handle/
Abnehmbarer Griff



Optional: handle permanently mounted/
Optional: fest montierter Griff



Induction base possible/
Induktionsboden möglich



STONELINE®



Each piece is handmade, cast by hand, coated by hand - a unique specimen made in Germany!
Jedes Stück ist handgefertigt, handgegossen, handbeschichtet - ein Unikat made in Germany!



The original Coating with particles of stone
Das Original Beschichtung mit Steinpartikeln



STONELINE®



Production Process / Produktionsablauf

High-quality products made in Germany:

The unique pans of STONELINE® stand for functionality and quality at the highest level!

- **Material body of the pan: chill-cast aluminium**
 - Piece by piece cast by hand
 - Made of finest raw materials
 - Tensionless casting method
- **Induction base**
 - Plotted by hand
 - Extra strong 7 mm base
 - Non-distorting base even in case of high temperatures
 - Optimal heat absorption and heat storage
- **Equipped with unique titanium aluminium coating**
 - Extreme hard coating
 - Optimal scratch-resistance
 - Scratch- and abrasion-resistant
- **Convenient for roasting, steaming, stewing, gratinating in the oven**
- **Suitable for all kind of stove, also induction**
- **Frying pan without handle ovenproof up to 260 °C**
- **Healthy and non-fat frying!**
- **Excellent non-stick coating**
 - LFGB tested
 - PFOA free surface refinement
 - No scorching, no sticking
 - Easy-clean-effect
- **Reinforced rim**
 - Easy pouring without dripping
 - Higher shock resistance
- **With removable handles**
 - Perfect for use in the oven
 - Space-saving storage
 - Safe handling due to solid fixation
 - Easy handling

Spitzenprodukte deutscher Wertarbeit:

Die einzigartigen Pfannen von STONELINE® stehen für Funktionalität und Qualität auf höchstem Niveau!

- **Material Pfannenkörper: Aluminium-Kokillenguss**
 - Stück für Stück handgegossen
 - Hergestellt aus edelsten Rohmaterialien
 - Spannungsfreies Gussverfahren
- **Induktionsboden**
 - Von Hand aufgetragen
 - Extra starker 7 mm Boden
 - Verzugsfrei selbst bei hohen Temperaturen
 - Optimale Wärmeaufnahme und -speicherung
- **Ausgestattet mit einzigartiger Titan-Aluminiumschicht**
 - Enorm hohe Härte der Beschichtung
 - Optimale Kratzfestigkeit
 - Kratz- und abriebfest
- **Geeignet zum Braten, Dünsten, Schmoren, Dämpfen, Überbacken im Backofen**
- **Für alle Herdarten geeignet, auch Induktion**
- **Pfanne ohne Griff backofengeeignet bis 260 °C**
- **Gesund fettfrei kochen und braten!**
- **Hervorragende Antihftbeschichtung**
 - LFGB getestet
 - PFOA-freie Oberflächenveredelung
 - Kein Anbrennen und kein Ankleben
 - Leichte Reinigung
- **Verstärkter Schüttrand**
 - Einfaches und tropffreies Ausgießen von Soßen
 - Höhere Stoßfestigkeit
- **Mit abnehmbaren Griffen**
 - Ideal für den Einsatz im Backofen
 - Pfannen platzsparend verstaubar
 - Sicher durch stabile Befestigung
 - Einfache Handhabung

Aluminium gravity die-cast, cast by hand / Aluminium-Kokillenguss, handgegossen



Cast body of the pan / Gegossener Pfannenkörper



Finishing process / Endfertigung



Refinement / Veredelung



STONELINE®



Frying Pan/ Bratpfanne Ø 20 cm

Height/ Höhe: ca. 3,9 cm, ~ 1 l

Material:
cast aluminium/ Aluminiumguss

WX 16316



Frying Pan/ Bratpfanne Ø 26 cm

Height/ Höhe: ca. 6 cm, ~ 2,7 l

Material:
cast aluminium/ Aluminiumguss

WX 16718



Frying Pan/ Bratpfanne Ø 20 cm

Height/ Höhe: ca. 5,7 cm, ~ 1,5 l

Material:
cast aluminium/ Aluminiumguss

WX 16717



Stewing Pan/ Schmorpfanne Ø 28 cm

Height/ Höhe: ca. 8,1 cm, ~ 4,3 l

Material:
cast aluminium/ Aluminiumguss

WX 16318



Frying Pan/ Bratpfanne Ø 24 cm

Height/ Höhe: ca. 5,9 cm, ~ 2,2 l

Material:
cast aluminium/ Aluminiumguss

WX 16317



Grill Square Pan/ Grillpfanne 24 x 24 cm

Height/ Höhe: ca. 4,1 cm, ~ 1,7 l

Material:
cast aluminium/ Aluminiumguss

WX 16782



STONELINE®



Sauce Pan/ Stielkasserolle Ø 18 cm

Height/ Höhe: ca. 11,3 cm, ~ 3 l

Material:
cast aluminium/ Aluminiumguss

WX 16784



Square Pan with glass lid/ Eckpfanne mit Glasdeckel 28 x 28 cm

Height/ Höhe: ca. 9 cm, ~ 5,4 l

Material:
cast aluminium, glass/
Aluminiumguss, Glas

WX 16762



Wok Ø 32 cm

Height/ Höhe: ca. 9,9 cm, ~ 5,3 l

Material:
cast aluminium/ Aluminiumguss

WX 16319



Cooking Pot with glass lid/ Kochtopf mit Glasdeckel Ø 20 cm

Height/ Höhe: ca. 11,8 cm, ~ 3,4 l

Material:
cast aluminium, glass/ Aluminiumguss, Glas

WX 16795



Cooking Pot with glass lid/ Kochtopf mit Glasdeckel Ø 24 cm

Height/ Höhe: ca. 12,2 cm, ~ 4,9 l

Material:
cast aluminium, glass/ Aluminiumguss, Glas

WX 16799



Cooking Pot with glass lid/ Kochtopf mit Glasdeckel Ø 26 cm

Height/ Höhe: ca. 12,2 cm, ~ 5,5 l

Material:
cast aluminium, glass/ Aluminiumguss, Glas

WX 16803

