

**ZEPTER**  
MASTERPIECE  
COOK**ART**

## Zepter Mission of Health Excellence for a better and longer life

Zepter International was founded 25 years ago with **one mission** - to find a way to **protect** the one thing that is most precious and valuable to us all - **our health**. After many years of research, we have created products that have changed the lives of millions. Over the years, research has never stopped, as we set new and more demanding goals, **always thinking about the well-being of the people we love most.**

Through the overall quality of our products and our well-informed, caring employees, **we have achieved a phenomenal global success in more than 60 countries on 5 continents.** Our products have become an essential part of the everyday life of **more than 80 million satisfied users.**

**Mr Philip Zepter**, the founder and Chairman of Zepter Group, has been successfully and firmly leading the company for many decades, during which time **Health, Style and Beauty have become the company's philosophy and the core value of our daily lives.** All over the world, 100,000 Zepter employees and consultants, deeply committed to spreading Zepter's global Mission for a better and longer life, **demonstrate every day, to millions of people, how unique and everlasting the Zepter solutions for a better and longer life really are.**

Zepter products have attained a worldwide **reputation for their exceptional superior quality, advanced technology and original design.** Zepter has conquered the world with the Zepter Masterpiece System, an everlasting way to preparing healthy and delicious food.

Today, more than ever before, **everyone needs Zepter products,** as the Zepter Mission of Health is the simple and evident way to **bring essential quality to your lives.**

Live Better. Live Longer



Sugar is "the most dangerous drug of our time" and should come with smoking-style health warnings."<sup>1</sup>  
(Dutch Health Service)

## Additive-filled and processed foods - highly toxic, addictive and dangerous

In the fast-paced era of 24-hour lifestyles, hyper production, reduced quality control, massive industrialisation and globalisation, the human being has become lost and detached from true life values. In such extreme living conditions, food has now become our own worst enemy rather than the essential source of life.

The four so-called 'white deaths' - sugar, salt, flour and fats - are more responsible for the loss of innocent lives than war, violence, malnutrition and ecological or other disasters. This foursome is almost always found in any of your daily foods - today, however, it is found in quantities almost comparable to an "overdose". These substances, which actually cause illnesses, lurk excessively in nearly all the food that is industrially packaged and oversaturated with additives, conservers and chemicals, which may prolong the shelf life of the food, but actually shorten the life of the humans that consume them.

In today's world, we can't influence the quality of the groceries we purchase, but what we can do is choose how to prepare them. Fast paced lives and high stress levels force us to look for the fastest solutions for what to eat, but these are by no means the best. People are hardly aware of what they buy, and even less so of just how much havoc, processed, ready-to-cook or half-cooked frozen foods wreak, causing even greater disorder and damage to our health.

Even when one seeks to protect one's health by not eating genetically modified and additive-filled foods and by buying raw, integral ones, this doesn't necessarily result in a healthy meal. The fresh food is spoilt by adding boiled water or frying in saturated, overheated, carcinogenic fats, mainly due to the use of conventional cookware that is inappropriate for healthy food preparation.

Look no further, Zepter has the solution - the ZEPTER MASTERPIECE COLLECTION - a unique and everlasting solution to preparing healthy food for a better, longer and healthy life.

## An improper and unhealthy diet, daily physical and mental suffering



Cooking in boiling water destroys almost all the nutrients in food.



Frying in overheated fats produces acrolein, a highly toxic, carcinogenic substance.

The World Health Organization, with the world's leading institutes, universities and health service agencies, have actively been trying to alert people to radically change their lifestyle and eating habits before it is too late.

**Medical scientific research has proven that an unhealthy diet is the main cause of all the most serious chronic diseases** (obesity, overweight, hypertension, cardiovascular illnesses, diabetes and cancer), **that account for 60% of all deaths in Europe and as much as 70% in America.**

One of the most essential questions of life is: what is to be considered an improper, unhealthy diet that causes the above-mentioned chronic diseases and leads to premature death, and what are we doing wrong in adopting this unhealthy diet?

**An improper, unhealthy diet, one of the main causes of all chronic diseases, is generally the consequence of incorrect food preparation.** We unnecessarily boil vegetables in water and fry food at high temperatures in dangerous overheated fats.

**Boiling water and overheated fats destroy almost all the food's nutritive and biological values** (essential nutrients: vitamins, minerals, proteins, micro and macro trace elements), as well as its organoleptic properties (colour, shape, texture, aroma and taste) rendering the food worthless and tasteless.

**To make such worthless and tasteless food edible, we have to add salt, sugar and spices, which ultimately could lead to serious consequences for our health.** Prepared in this way, the majority of the nutritional value in the food is destroyed and, in order to feel satiated, we have to eat up to three times more to cover our daily nutritional needs.

**Overheated fats produce trans-fat acids and, invariably, acrolein, an extremely toxic, brown-coloured and flammable carcinogenic substance** with a noxious smell that will remain in the food and can be found in the pot and in the air whilst frying. Furthermore, **frying and cooking in overheated fats causes the food to shrink by up to 30% during the process.**

As a result, by adding life endangering fats, too much salt and too much sugar to our food, we end up by eating dangerous junk food containing too many calories with no nutritional value.

Raw vegetables contain 90% liquids - hence there is no need to add water during cooking. **Adding water and fats during cooking is usually done just to avoid damaging our conventional (inappropriate) cookware.** Traditional cookware is generally made of glass, ceramic, aluminium, enamel, steel or Teflon, all materials that decay and oxidise rapidly, are porous and rust, and consequently have a harmful effect on our health by ending up on our plates and in our food! This is yet more conclusive proof that classical cookware is inappropriate for healthy food preparation.

No one should have to put their life at risk by preparing and eating worthless, toxic and carcinogenic food because of unsuitable pots and pans, when **there is Zepter Masterpiece System, the proper way to prepare healthy food and - hence enjoy a healthy diet and a healthy life.**

All the most serious chronic diseases develop mainly due to improper and unhealthy nutrition, caused by bad quality cookware and incorrect food preparation.

Choose Zepter - Eat Healthy. Live Better. Live Longer

<sup>1</sup>Source: Telegraph, UK  
<http://www.telegraph.co.uk/news/worldnews/europe/netherlands/10314705/Sugar-is-addictive-and-the-most-dangerous-drug-of-the-times.html>



## The Zepter Superior Multisystem, a unique and everlasting solution to preparing healthy food for a better, longer and healthy life

The Zepter Masterpiece Cookware is a *patented* system enabling proper and everlasting preparation of healthy food, for a better and longer life. The combination of the Zepter system's multifunctional elements enables proper preparation, cooking, frying, serving and preservation of healthy food.

The Zepter Multisystem is manufactured in Milan, Italy, at one of Zepter's seven factories in Europe, pursuing the highest quality and safety standards.

Zepter's unique combination of superior metal 316L, cutting-edge Zepter technology and magnificent Zepter design allows you to cook without adding water and to fry without adding fats, thus preserving the food's nutrients. With the Zepter Multisystem, food is cooked in its own juice, sufficient to preserve its essential nutrients and organoleptic properties.

The Zepter Masterpiece system for preparing healthy food is fast, easy and always healthy.

All the elements of the Zepter system are **multifunctional** and mutually **compatible**, so that all kinds of food can be prepared in many ways.

The Zepter Superior Multisystem allows stacked cooking enabling the simultaneous preparation of 2-3 meals on a single hob, always at lower temperatures, thus preserving the food's nutritional values.

With Zepter, properly prepared food is not only tastier but also nutritional. The Zepter Multisystem makes you save food, energy, time and money, but most importantly, it protects your health.

With Zepter, eating less gives you more.

*"When health is absent, wisdom cannot reveal itself, art cannot become manifest, strength cannot be exerted, wealth is useless, and reason is powerless."*

*Herophilus, (325-255 B.C.)*



*"Let your food be your remedy,  
let your remedy be your food."*

*Hippocrates, (460 - 370 BC)*

Eat Healthy. Live Better. Live Longer

Zepter's superior metal 316L

Zepter Cutting-Edge Technology



Magnificent Zepter Design

**ZEPTER**  
MASTERPIECE  
COOKART



## Zepter Cutting-Edge Technology and Magnificent Design

### Zepter Accuthermal Compact Bottom (ZAC) - Patented

The *patented* Zepter Accuthermal Compact Bottom (ZAC) is made of three layers of metal (inductive, accumulative, conductive). It is the heart of Zepter's method for preparing healthy food.

The three layers are compressed by a machine that exerts a pressure of up to 2,000 tons (with no gluing or soldering), making the bottom indestructible, compact and undeformable.

ZAC accumulates heat quickly and transfers it evenly to the food, which is cooked at lower temperatures, saving up to 70% of energy.

Furthermore, it can be used with all heat sources, including inductive heat.

### Zepter Pot Body

The Zepter Pot Body is made of superior metal 316L. It is always cooler than the bottom. It enables condensation of nutritional liquids and the Closed Circle process.

The new pot shape allows you to comfortably stack pots of the same diameter, without these jamming or getting stuck together.

Stacked cooking allows for the preparation of 2-3 healthy meals at the same time, on one hob, at lower temperatures, thus saving food, time and energy.

### Zepter Lid and Pot Edge

The magnificent new contemporary design of the Zepter Lid features a convex shape with stylised "waves". The centre of the lid is higher and rounder, offering more volume. For added convenience, the Zepter Lid can be rested on the Zepter *patented* Handles to save countertop space.

The specially designed Zepter Lid fits perfectly onto the pot edge, hermetically sealing the pot by a water seal, which enables the Zepter Closed Circle process.

## Zepter's superior metal 316L

The Zepter Masterpiece Cookware is made of superior metal 316L, offering the ideal way to prepare healthy food, providing top-quality functionality and, above all, protecting your health.

Zepter's top quality metal 316L costs as much as 50% more to produce than Stainless Steel 18/10 and is exceptionally more valuable and outstandingly durable. This outstanding metal is environmentally-friendly, indestructible, more resistant to physical and chemical effects and totally resistant to corrosion.

316L is non-porous, does not burn food, does not retain food odours, and does not change colour. Moreover, it is maximally neutral, causes no allergies, and is easier to use, clean and maintain.

This material is used exclusively when there is a demand for the highest quality: in medicine, for implants, prostheses, surgical instruments; in the industry of luxury goods industries, for the production of exclusive watches, cars and yachts. Zepter's superior metal 316L is ideal, and the only choice, for proper healthy food preparation, for a better and longer life.





## Zepter Cutting-Edge Technology and Magnificent Design

### Zepter Closed Circle

Zepter Closed Circle is a process where the steam released by the food rises to the top, condenses upon contact with the lid, which is always cooler than the rest of the pot, and drips down onto the food. The process goes on undisturbed, until the food is perfectly cooked.

The Zepter Closed Circle process allows the nutritional liquid to remain inside the pot and preserve the food, which is cooked in its own juices.

The Zepter Closed Circle ensures the proper way of preparing healthy food, without adding water or fats, and always at low temperatures.

### Zepter Radio Digital Thermocontrol

The Zepter Radio Digital Thermocontrol is a new, innovative, state-of-the-art device that enables a completely automated cooking process from beginning to end.

The Zepter Radio Digital Thermocontrol is easy to use. The desired temperature and time are set in just a few seconds at a mere touch of a button.

With all these unparalleled features, there is no need to lift the lid during cooking, enabling the Closed Circle process to go undisturbed.

### Zepter: Natural, Healthy Food State

Food prepared in the Zepter Masterpiece Cookware looks nicer, as it retains its colour, shape and texture; food is also incomparably tastier, as its **organoleptic properties** (colour, shape, texture, aroma and taste) are preserved; **food is much healthier, because its nutritive and biological values** (vitamins, minerals, proteins, micro and macro trace elements) are preserved. Prepared in this way, food does not shrink and is not wasted. It neither sticks nor burns, contains no harmful fats (trans-fat acids) or acrolein, and is not carcinogenic.

Zepter guarantees healthier and tastier meals while saving food, energy, time and money. But most importantly, it protects your health.

The unique combination of superior metal 316L, a specially designed lid and pot edge, and the Zepter Accuthermal Compact Bottom, enables you to prepare healthy food.

The Closed Circle, created during the cooking process, enables the nutritional liquids to remain inside the pot and preserve the food that is cooked in its own juices, retaining its nutritional values.





## Zepter Cutting-Edge Technology and Magnificent Design



### Zepter's URA Technology

Zepter URA (Ultimate Resistant Application) is a new and innovative non-stick technology. No harmful coating is applied, making it safe for your health. The non-stick surface is created by a unique method that improves the structure of the metal on the inner surface of the pot; it is an integral part of the existing metal and cannot be detached, thus making the Zepter Smart Line Masterpiece Cookware indestructible, everlasting and absolutely safe.

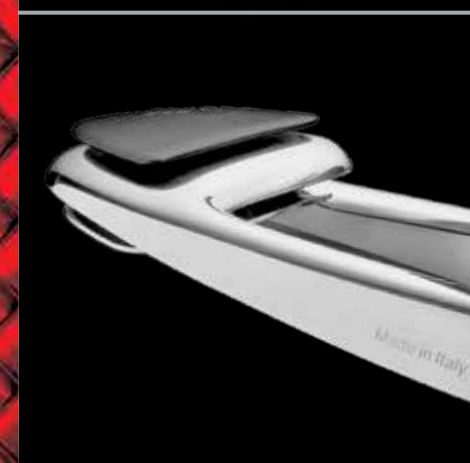


### Zepter Handles

The Zepter *patented* Handles are uniquely designed not to overheat due to the *patented* technology ensuring minimal connectivity with the Zepter Smart Line Masterpiece Cookware body.

Their ergonomic and stylish design allows for a comfortable firm grip and easy handling. The handles are oven safe and easy to clean.

It is possible to personalise the handles with the choice of interchangeable handle plates available in several colours, applied by a special *patented* coating method.



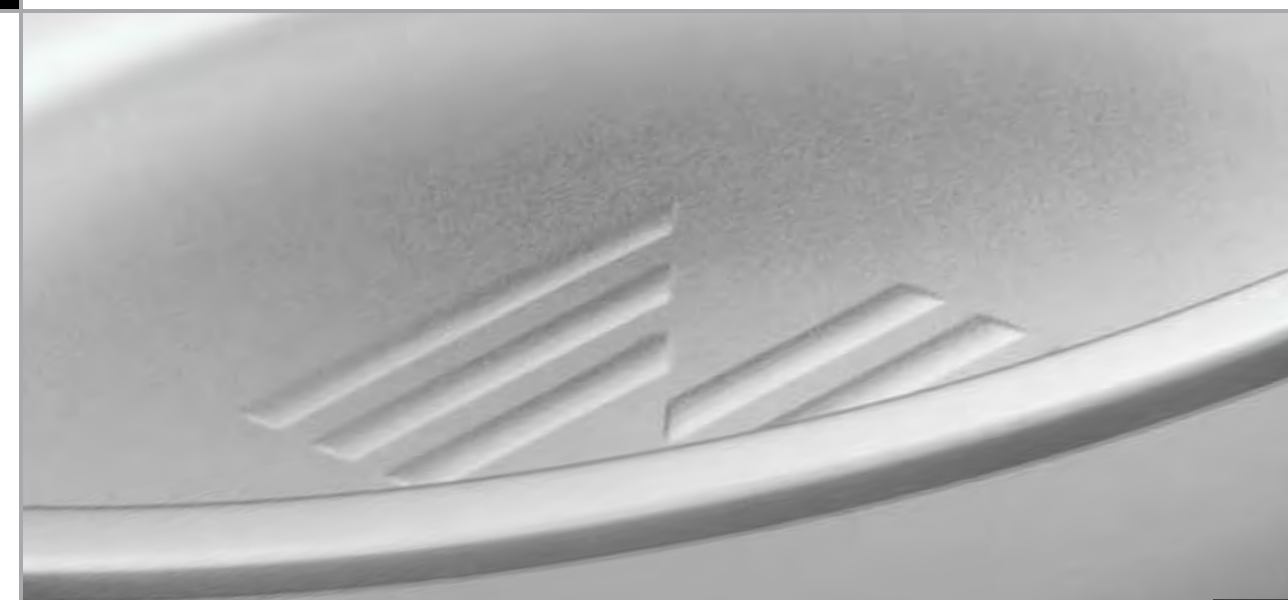
## Details of Zepter Perfection - *Patented*

Combining Zepter's cutting-edge technology and Zepter's magnificent design means that every single detail of the Zepter Masterpiece Cookware is carefully thought out and crafted with utter care to provide you with modern functional cookware.

In pursuing the aim of protecting your health, Zepter has changed the structure of the metal's surface, so you can enjoy non-stick cookware that is free of any harmful non-stick coatings, making it absolutely safe for your health.

Zepter's unique and *patented* technological solution for a safe cooking experience are the new Zepter Handles made entirely of stainless steel being heat resistant.

Zepter's dedication in pursuing benefits to accompany your cooking pleasure never stops.







## Zepter Handles: a Safe Touch *Patented*

The Zepter Handles are the result of years of research and strict testing. They offer many **unique features** ensuring food preparation is **comfortable, easy, and above all safe.**

- Uniquely designed and **patented** not to overheat
- Ergonomic and stylish
- Special Zepter PVD application
- Excellent durability and resistance to scratches
- Smart and practical design, enabling you to rest the lid on the pot handles
- Firm grip
- Easy handling
- Oven safe (will heat to oven's temperature, so oven gloves required)
- Easy to clean
- Two sizes
- Wide colour choice



*Gun Metal*



*Steel*



*Anthracite*



*TiN Gold*



*Real Gold*



*Bronze*

### Zepter always gives you more!

Zepter respects your individual taste, giving you the possibility to personalise the handles with the choice of additional colours. The colours are applied by a specific coating method, known as Zepter PVD application. The special Zepter PVD application is a unique, environmentally friendly coating method. It provides high temperature resistance, good impact strength, and excellent resistance to scratches and durability.

Smart, Safe, Stylish



*Gun Metal*



*Steel*



*Anthracite*



*Tin Gold*



*Real Gold*



*Bronze*



## Zepter, the art of food preparation

### Zepter Radio Digital Thermocontrol

The Radio Digital Thermocontrol features a **fully digital user interface**, a sleek and stylish design, and a firm ergonomic grip.

It gives you the option to **choose between dry and moist cooking modes**, the possibility to programme the desired temperature and cooking time, and **full control over the entire cooking process**.

Once programmed, the **smart system maintains the temperature and time automatically, and turns off when necessary**. You can leave the house, and when you get back, your healthy food will be prepared, with preserved nutritive and organoleptic properties, ready to be served.



### Zepter Buzzer

The **Zepter Buzzer** is a remote alert device that connects interactively with the Zepter Radio Digital Thermocontrol, informing you remotely when the set cooking temperature has been reached, or when the programmed time has elapsed.

The Zepter Buzzer is your personal cooking messenger, alerting you anywhere within the range of 30 meters when your presence or input is needed.



### Zepter Radio Induction Cooker

The **Zepter Radio Induction Cooker** features a new technology, which allows it to communicate with the Zepter Radio Digital Thermocontrol and Zepter Buzzer, and to keep the cooking process under control.

At the touch of a button, the Zepter Radio Induction Cooker instantly adjusts and maintains the cooking temperature and automatically stops the cooking process when needed, in accordance with the parameters set on Zepter Radio Digital Thermocontrol.



## Zepter turns cooking into an art and pleasure

Zepter introduces a revolution and takes you into the future world of cooking in the blink of an eye. Until now, walking away from the kitchen while preparing food was unthinkable. Now, you can even leave the house while cooking, as your presence is unnecessary.

This unique, *patented* system, used worldwide and produced in Zepter's own factories in Italy, Germany and Switzerland, uses a completely interactive approach that enables Zepter digital devices to communicate with each other for a completely automated cooking process, thus allowing you to have more free time for what matters most. The Zepter Radio Digital Thermocontrol can be interactively paired with the Zepter Remote Alert Device ("Zepter Buzzer") and with the Zepter Radio Induction Cooker, for a completely automated effortless revolutionary approach to preparing healthy food, for a better and longer life. Once programmed, this smart system maintains the target cooking temperature and time, and switches off automatically once the cooking process has finished. Highly innovative and smart, *ZEPTER SMART LINE MASTERPIECE COOKART* allows you to experience cooking healthy food with minimal effort.

Self-Controlled, Fully Automated, Enjoyable



## Zepter Smart Life

Zepter has produced a system that will shorten the time you spend in the kitchen and give you more free time to enjoy life.

Zepter's revolutionary technology pairs the Radio Induction Cooker with the Radio Digital Thermocontrol and Buzzer, for a fully automated and undisturbed cooking process without your presence.

Thanks to Zepter's SMART Superior Multisystem, you can go out, pick up your children from school, go to yoga class, go shopping, have a coffee with friends, visit your neighbours, enjoy a walk in the park, or do whatever else pleases you. Just imagine: you will have food, cooked and ready to enjoy in its healthy state, waiting for you when you get back. It is ABSOLUTELY UNBELIEVABLE!

Zepter's independent SMART Superior Multisystem:

- Saves energy - waste no heat cooking and heating food
- Saves food - enjoy more freshly-cooked, healthy food
- Saves time - enjoy more free time for you and your family
- Saves money
- Is absolutely safe
- Protects your health

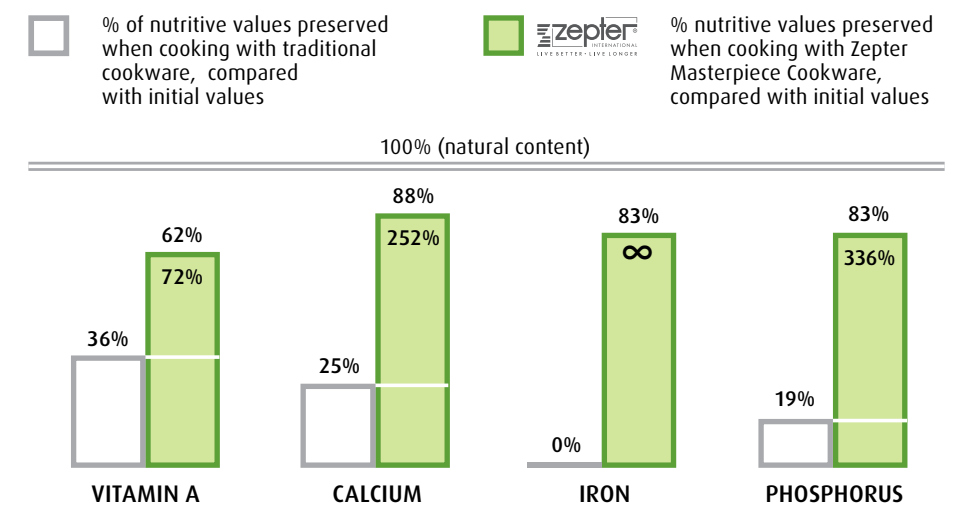
Zepter donates you more free time!

Smart, Easy, Fast.  
 Controls entire cooking process.  
 Automatic self regulation.  
 No need for your presence.  
 Zepter Smart System will call you when needed.

Zepter Effortless Pleasure

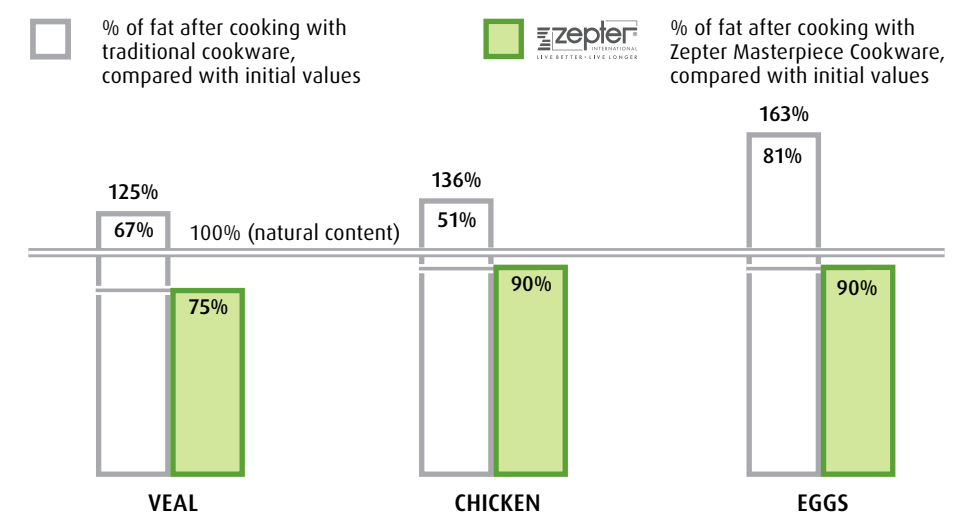


## Zepter: properly prepared food, cooking without added water and frying without added fats saves your health



Research findings show that **cooking with the Zepter stacking system** without water, **preserves food's nutritive values**: 72% more vitamin A, 252% more calcium, 336% more phosphorus, and as much as 83% more iron.

Furthermore, compared with preparing food in bad quality cookware, when fried without added fats, veal contains 67% less fat, chicken 51% less fat and eggs as much as 81% less fat.



### Zepter's scientific approach to food

Scientific research conducted by the Pietro Strazzi Institute of the University of Milan has proven that food properly prepared with the Zepter stacking system, without adding water and without adding fats, is healthy since it contains no harmful fats and its nutritive values (vitamins, minerals, proteins, micro and macro trace elements) are preserved.

Food is also **incomparably tastier** as its natural flavour and aroma are preserved (even without adding salt or spices), and it **looks nicer too**, since its nutritive values and organoleptic properties are maintained.

Zepter guarantees less harmful fats, less calories, but more vitamins, more minerals and more proteins, while preserving the food's nutritive and biological values and organoleptic properties.

With the Zepter stacking system, food is tastier as well as nourishing.

Zepter saves food, energy, time and money.

But most importantly, Zepter protects your health!

Zepter guarantees more vitamins, minerals and essential nutrients, and less harmful fats, for a better and longer life



**Zepter Syncro-Clik® - Patented**



2 sizes of Syncro-Clik® Lid  
 Ø 20 cm - Ø 24 cm  
 Syncro-Clik® - Z-420-20  
 Ø 20 cm - 7<sup>3/4</sup>"  
 Syncro-Clik® - Z-420-24  
 Ø 24 cm - 9<sup>1/4</sup>"

Zepter Syncro-Clik® perfectly seals the pot, adds pressure and speeds up the Closed Circle, preserving the food's nutritive and biological values and organoleptic properties, saving energy, time and money. Food odours are not released into the air.

The Syncro-Clik® is compatible with various Zepter pots and is very simple to use.

- Patented and 100% safe
- Both Soft and Turbo. Always faster and healthier
- Saves food and preserves its nutrients
- Keeps the heat inside the pot for longer
- Hermetically seals Zepter pots easily, using only two fingers
- Compatible with various Zepter pots
- Easy to wash and maintain
- Saves 80% of time, and 60% of energy



**Zepter Syncro-Clik® Innovation - Patented**

The only extra thing you need to enjoy the advantages of Zepter's new cooking method is the *patented* Zepter Syncro-Clik®. It is very useful when preparing meals that require a longer time to be cooked. With **Soft** and **Turbo** cooking, the outcome will always be **faster, safer and healthier**. It enables cooking with and without added water and frying without added fats.

Faster, Easier, Cheaper, Healthier and Tastier

**ZEPTER**  
MASTERPIECE  
COOKART

**Zepter  
Superior  
Multisystem**





## Zepter cooking without added water

Tastier, yet healthier



- When cooking without adding water, always place freshly rinsed food in a cold pot, either leaving it ¼ empty or filling it to 3 cm min. from the edge, and cover.
- Put the pot with the lid on a cold stove, turn on the Thermocontrol (by pressing the Z button until the LED turns on) and turn on the heat source from medium to high.
- When the blinking orange LED of the Digital Thermocontrol reaches 90° corresponding to the halfway point on the green field of the moist scale, turn the heat down to the minimum.
- Food is gradually cooked in its own juice, which remains in the pot.
- The steam, released by the food inside the cookware, rises to the top. The lid is always cooler than the pot so the steam condenses upon contact with the lid. The nutritional liquid then drips down to the bottom and onto the food. This process goes on until the food is perfectly cooked in a closed circle.
- A water seal formed between the pot edge and lid hermetically seals the pot.
- Cooking is completed, in approx. 20 minutes.

## Zepter frying without added fats

Tastier, yet healthier



## Zepter System - properly prepared healthy food with no added water and no added fats. Faster, tastier and healthier!

Once food prepared in the Zepter System is tasted, a new world of flavours will open. Not only will food prepared in this advanced way bring more energy to your life, but the Zepter Masterpiece Cookware, in comparison to traditional ones, is harmless to your health.

You will see that food cooked without adding water or fats looks better, since its colour, shape and texture are preserved. The food is tastier, because natural flavours and aromas are maintained. The food is healthier, because its nutritive and biological values (vitamins, minerals, proteins, micro and macro trace elements) are not lost. The food neither shrinks nor is wasted. Moreover, the food does not stick to the pot, does not get burnt, has no toxic fats, contains no acrolein and is not carcinogenic.

- When frying without adding fats, always place the meat in a pre-heated pot.
- Place the empty covered pot on the stove and always switch it on to the max. temperature for up to 5 minutes.
- The pot is ready for frying once the blinking orange LED of the Radio Digital Thermocontrol has reached the target temperature (205°), which corresponds to the upper limit of the green field on the dry scale. Alternatively, you can check the temperature by throwing a few drops of water into the pan after a maximum of 5 minutes: when they whirl around the bottom ("pearl effect"), the pot is ready.
- Place the meat in the empty heated pot and press the meat to sear it.
- After 30-60 seconds, turn the fried meat over and press again; leave it like this, until done.
- Turn the heat down to the minimum, and turn off or remove the pot from the heat source.
- Use the lid, depending on the frying method used.
- Frying is completed in approx. 10 minutes.



## Zepter Superior Multisystem

Whatever you need in terms of pot size and shape, the **Zepter Superior Multisystem** can deliver.

**Deep pots** are perfect for delicious soups and consommés.

**Oval pots** are used to prepare easy roasts of any kind, for you, your family or guests.

In need of the perfect fit for your stews? Choose from one of our variously-sized **casseroles** for your next healthy culinary achievement.

Sudden craving for fried food? Use the **Zepter frying pans** to fry without adding fats.

In need of the perfect grill? Use **Quadra**, and enhance your cooking experience, not only with properly prepared healthy food, but by cooking with exceptional cookware shapes that will astonish you with their beauty and practicality.

And if you are a true chef, accustomed to exploring different cultures through the tastes and aromas of local cuisines, bring Asia to your home, and prepare more healthy food in our **Zepter Woks**.



*Oval Pots*



*Deep Pots*



*Quadra*



*Frying Pans*



*Woks*

### Zepter Superior Multisystem: diversity that generates a whole new universe for creativity

Zepter has created a system based on a full range of cookware that can be used to simultaneously prepare every imaginable dish. Multifunctional elements with a special Accuthermal compact bottom come in various sizes and dimensions.

The system adapts to provide a proper and everlasting way to prepare, serve and store all kinds of healthy food, in various ways, for a better life.



*Casseroles*

Fits us all, forever.



## Multi-Lids

fit perfectly onto the pot edge and enable closed-circle cooking



Washing and cutting



Cooking and frying



Handy storage in the pot



Universal protective stand



Serving



Storing

## Zepter Superior Multisystem

### Deep multi-purpose bowls

equally useful for stacked cooking and for storing food



Washing and cutting



Stacked cooking, for the simultaneous preparation of 2-3 meals on 1 hob at lower temperatures. Save energy, food and time, and eat healthy



Serving



Storing



Acts as a lid, increases pot volume, provides practical storage



Acts as a lid, increases pot volume. New heat source, 3 meals at the same time

## Multi-Graters

with reduction ring matching any pot



Washing



Grating, cutting, expanding, draining



Stacked cooking, for the simultaneous preparation of 2-3 meals on 1 hob at lower temperatures. Save energy, food and time, and eat healthy



Serving

## Multi-Baskets

in various combinations with the Steam Basket System



Washing



Draining



Stacked cooking, for the simultaneous preparation of 2-3 meals on 1 hob at lower temperatures. Save energy, food and time and eat healthy



Cooking



Serving



Storing

### Multi-serving bowls

practical for stacked cooking and elegant for serving



Washing and cutting



Stacked cooking



Reheating



Serving



Covering



Storing

### Multi-strainers

of several sizes for various purposes



Washing and cutting



Draining



Stacked cooking, for the simultaneous preparation of 2-3 meals on 1 hob at lower temperatures. Save energy, food and time, and eat healthy



Multifunctional, Economical, Quick



## Zepter Superior Multisystem



*Compatible with all ovens  
for re-heating\**  
\*Lid with Thermocontrol should NOT be used in oven



*No Spillage,  
no grease on the stove*



*The pot edge prevents overspill*



*The lid allows no spillage*

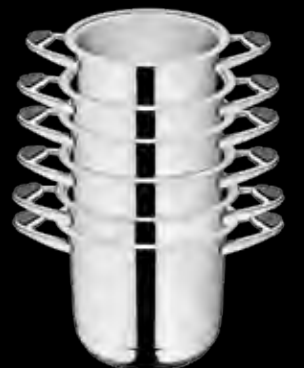
- **Patented** system for a proper and everlasting way to prepare healthy food, for a better and longer life (preparing, cooking, frying, serving and preserving food)
- Superior metal, cutting-edge technology and luxury design
- Safe, hygienic, environmentally-friendly
- Multifunctional, with the simultaneous preparation of several meals on one heat source
- Easy to use and easy to maintain
- Saves energy, food, time and money
- Investment for generations to come
- Protects your health



*Practical for food storage*



*Easy to wash*



*Saves space*



*Stacked cooking,  
for the simultaneous preparation  
of 2-3 meals on 1 hob  
at lower temperatures*

## Multifunctional, Economical, Fast, Easy, Healthy and Tasty

Enjoy the full benefits of the cutting-edge technology and the magnificent design that Zepter has created for you. The Zepter Stacking System allows for a simultaneous preparation of different meals on the same heat source (on one hob). When you finish preparing food, washing is easy and will take just a few minutes. You will need less space than ever before to store your pots and pans. Serve and preserve food with style and elegance. Our cookware will save you time, energy, food and space, but above all, it will protect your health.

Versatility, Elegance, Simplicity in service of your Health

## Zepter Superior Multisystem

### *Stacked Cooking*

*For the simultaneous preparation of 2-3 meals on 1 hob at lower temperatures. Save energy, food and time, and eat healthy.*



### *Closed Circle*

*Food is cooked in its own juice, retaining its nutritive and biological values and its organoleptic properties.*



### *Zepter Accuthermal Compact Bottom (ZAC)*

*Enables proper preparation of healthy food and saves energy. Designed for all heat sources, including inductive heat.*

In creating the Zepter Superior Multisystem, Zepter has thought of every aspect of food quality, preparation, storage and serving. Zepter uses the most expensive, best quality superior metal and cutting-edge technology in order to create the perfect conditions in which all nourishing food elements are preserved.

Zepter has created cookware that is absolutely safe, for you and the people you love. Knowing that neither health nor time can be bought, Zepter has thought of a way to protect both.

It is never too late to make a change for the better; and by keeping healthy and having more time to yourself, you can genuinely enjoy life and spend it with the people you love.

- Save your health
- Save up to 50% more time to spend with your friends and family
- Save up to 80% of fats
- Save up to 70% of energy
- Save up to 50% of vegetables
- Save up to 30% of meat
- Save up to 100% of your cookware

**Zepter Superior Multisystem  
Saves Food, Energy, Time, Money  
and Protects Your Health**

**Eat Healthy. Live Better. Live Longer**

FRYING PAN - URA  
Z-FP2838-LSC  
Ø 28 cm - 3.8 l - h 7.1 cm  
Ø 11" - 4.03 Qt - h 2<sup>3</sup>/<sub>4</sub>"



POT  
Z-2042  
Ø 20 cm - 4.2 l - h 14.2 cm  
Ø 7<sup>3</sup>/<sub>4</sub>" - 4.45 Qt - h 5<sup>2</sup>/<sub>4</sub>"



POT  
Z-2470  
Ø 24 cm - 7.0 l - h 16.5 cm  
Ø 9<sup>1</sup>/<sub>4</sub>" - 7.42 Qt - h 6<sup>2</sup>/<sub>4</sub>"



POT  
Z-2050  
Ø 20 cm - 5.0 l - h 17 cm  
Ø 7<sup>3</sup>/<sub>4</sub>" - 5.30 Qt - h 6<sup>3</sup>/<sub>4</sub>"



CASSEROLE - URA  
Z-2430  
Ø 24 cm - 3.0 l - h 7.5 cm  
Ø 9<sup>1</sup>/<sub>4</sub>" - 3.18 Qt - h 3"



SUCTION KNOB  
Z-SK  
Ø 5.1 cm - h 4 cm  
Ø 2" - h 1<sup>3</sup>/<sub>4</sub>"



CASSEROLE - URA  
Z-2020  
Ø 20 cm - 2.0 l - h 7.5 cm  
Ø 7<sup>3</sup>/<sub>4</sub>" - 2.12 Qt - h 3"



STRAINER  
Z-S24  
Ø 24 cm - 4.8 l - h 11.5 cm  
Ø 9<sup>1</sup>/<sub>4</sub>" - 5.09 Qt - h 4<sup>2</sup>/<sub>4</sub>"



PLASTIC LID  
Z-CBL24  
Ø 24 cm  
Ø 9<sup>1</sup>/<sub>4</sub>"  
3 pcs.



BOWL  
Z-CB24  
Ø 24 cm - 3.3 l - h 8.8 cm  
Ø 9<sup>1</sup>/<sub>4</sub>" - 3.5 Qt - h 3<sup>2</sup>/<sub>4</sub>"

PLASTIC LID  
Z-CBL20  
Ø 20 cm  
Ø 7<sup>3</sup>/<sub>4</sub>"  
4 pcs.



BOWL  
Z-CB20  
Ø 20 cm - 2.0 l - h 8 cm  
Ø 7<sup>3</sup>/<sub>4</sub>" - 2.12 Qt - h 3"

SERVING BOWL - URA  
(Shallow)  
Z-SB20S  
Ø 20 cm - 0.5 l - h 1.7 cm  
Ø 7<sup>3</sup>/<sub>4</sub>" - 0.53 Qt - h 3/4"



# Z Set Grande

Z-530 30 pcs.

COOKBOOK  
PMH-142-10



GRATER, LIFTER, REDUCTION RING  
Z-3AC  
Ø 20/24 cm  
Ø 7<sup>3</sup>/<sub>4</sub>" / 9<sup>1</sup>/<sub>4</sub>"



BASKET  
Z-B22  
Ø 22.5 cm - 3.2 l - h 9.9 cm  
Ø 8<sup>3</sup>/<sub>4</sub>" - 3.38 Qt - h 4"



STEAM BASKET  
SYSTEM - BASKET  
Z-420-18C  
Ø 18 cm - 2.0 l - h 8.15 cm  
Ø 7" - 2.12 Qt - h 3<sup>1</sup>/<sub>4</sub>"

POT  
Z-2470  
Ø 24 cm - 7 l - h 16.5 cm  
Ø 9 1/4" - 7.42 Qt - h 6 2/4"



COOKBOOK  
PMH-142-10



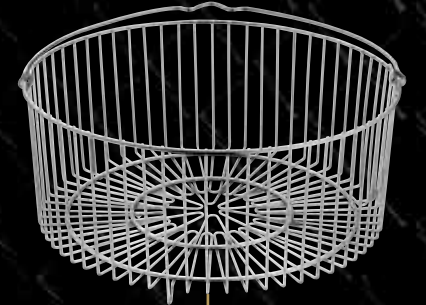
POT  
Z-2050  
Ø 20 cm - 5.0 l - h 17 cm  
Ø 7 3/4" - 5.30 Qt - h 6 3/4"



CASSEROLE - URA  
Z-2430  
Ø 24 cm - 3.0 l - h 7.5 cm  
Ø 9 1/4" - 3.18 Qt - h 3"



POT  
Z-2042  
Ø 20 cm - 4.2 l - h 14.2 cm  
Ø 7 3/4" - 4.45 Qt - h 5 2/4"



BASKET  
Z-B22  
Ø 22.5 cm - 3.2 l - h 9.9 cm  
Ø 8 3/4" - 3.38 Qt - h 4"

GRATER, LIFTER, REDUCTION RING  
Z-3AC  
Ø 20/24 cm  
Ø 7 3/4" / 9 1/4"



STRAINER  
Z-S24  
Ø 24 cm - 4.8 l - h 11.5 cm  
Ø 9 1/4" - 5.09 Qt - h 4 2/4"



STEAM BASKET  
SYSTEM - BASKET  
Z-420-18C  
Ø 18 cm - 2.0 l - h 8.15 cm  
Ø 7" - 2.12 Qt - h 3 1/4"



PLASTIC LID  
Z-CBL24  
Ø 24 cm  
Ø 9 1/4"  
3 pcs.

BOWL  
Z-CB24  
Ø 24 cm - 3.3 l - h 8.8 cm  
Ø 9 1/4" - 3.5 Qt - h 3 3/4"



PLASTIC LID  
Z-CBL20  
Ø 20 cm  
Ø 7 3/4"  
3 pcs.

BOWL  
Z-CB20  
Ø 20 cm - 2.0 l - h 8 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



SUCTION KNOB  
Z-SK  
Ø 5.1 cm - h 4 cm  
Ø 2" - h 1 2/4"



# Z Set Universal

Z-520 24 pcs.

**CASSEROLE**  
**Z-2030**  
 Ø 20 cm - 3.0 l - h 10.4 cm  
 Ø 7<sup>3/4</sup>" - 3.18 Qt - h 4"



**CASSEROLE - URA**  
**Z-2020**  
 Ø 20 cm - 2.0 l - h 7.5 cm  
 Ø 7<sup>3/4</sup>" - 2.12 Qt - h 3"



**CASSEROLE**  
**Z-1620**  
 Ø 16 cm - 2.0 l - h 10.7 cm  
 Ø 6<sup>1/4</sup>" - 2.12 Qt - h 4<sup>1/4</sup>"



**COOKBOOK**  
**PMH-142-10**



**PLASTIC LID**  
**Z-CBL16**  
 Ø 16 cm  
 Ø 6<sup>1/4</sup>"  
 1 pc.



**GRATER, LIFTER,**  
**Z-2AC**  
 Ø 20 cm  
 Ø 7<sup>3/4</sup>"



**SYNCRÖ-CLIK®**  
**Z-420-20**  
 Ø 20 cm - h 9.35 cm  
 Ø 7<sup>3/4</sup>" - h 3<sup>3/4</sup>"



**PLASTIC LID**  
**Z-CBL20**  
 Ø 20 cm  
 Ø 7<sup>3/4</sup>"  
 3 pcs.



**BOWL**  
**Z-CB20**  
 Ø 20 cm - 2.0 l - h 8 cm  
 Ø 7<sup>3/4</sup>" - 2.12 Qt - h 3"



**STRAINER**  
**Z-S20**  
 Ø 20 cm - 2.8 l - h 10.1 cm  
 Ø 7<sup>3/4</sup>" - 2.97 Qt - h 4"



**STEAM BASKET SYSTEM - BASKET**  
**Z-420-18C**  
 Ø 18 cm - 2.0 l - h 8.15 cm  
 Ø 7" - 2.12 Qt - h 3<sup>1/4</sup>"

**SERVING BOWL - URA (Deep) Z-SB20D**  
 Ø 20 cm - 1.0 l - h 4.1 cm  
 Ø 7<sup>3/4</sup>" - 1.06 Qt - h 1<sup>1/4</sup>"



**SERVING BOWL - URA (Shallow) Z-SB20S**  
 Ø 24 cm - 0.5 l - h 1.7 cm  
 Ø 7<sup>3/4</sup>" - 0.53 Qt - h 3/4"



**SUCTION KNOB**  
**Z-SK**  
 Ø 5.1 cm - h 4 cm  
 Ø 2" - h 1<sup>1/2</sup>"



SET	Z-1620 Ø 16 cm - 2.0 l	Z-2020 Ø 20 cm - 2.0 l	Z-2030 Ø 20 cm - 3.0 l	Z-2042 Ø 20 cm - 4.2 l	Z-2050 Ø 20 cm - 5.0 l	Z-2430 Ø 24 cm - 3.0 l	Z-2470 Ø 24 cm - 7.0 l	Z-FP2838-15C Ø 28 cm - 3.8 l	Z-CB20 Ø 20 cm - 2.0 l	Z-CB24 Ø 24 cm - 3.0 l	Z-S20 Ø 20 cm - 2.8 l	Z-S24 Ø 24 cm - 4.8 l	Z-420-18C Ø 18 cm - 2.0 l	Z-420-20 Ø 20 cm	Z-B22 Ø 22.5 cm - 3.2 l	Z-SB20S Ø 20 cm - 0.5 l	Z-SB20D Ø 20 cm - 1.0 l	Z-2AC Ø 20 cm	Z-3AC Ø 20/24 cm	Z-SK Ø 5.1 cm	Z-CBL16 Ø 16 cm	Z-CBL20 Ø 20 cm	Z-CBL24 Ø 24 cm	COOKBOOK PMH-142-10	TOTAL
Z SET GRANDE	-	1+1	-	1+1	1+1	1+1	1+1	1+1	1+1	1+1	-	1	1	-	1	1	-	-	1+1+1	1	-	3	2	1	30
Z SET UNIVERSAL	-	-	-	1+1	1+1	1+1	1+1	-	1+1	1+1	-	1	1	-	1	-	-	-	1+1+1	1	-	2	2	1	24
Z SET BUSINESS	1+1	1+1	1+1	-	-	-	-	-	1+1	-	1	-	1	1	-	1	1	1+1	-	1	1	2	-	1	20
Z SET STANDARD	-	-	-	1+1	1+1	1+1	-	-	1+1	-	1	-	1	-	-	-	-	-	1+1+1	1	-	2	1	1	18
Z SET JUNIOR	-	1+1	-	1+1	-	-	-	-	1+1	-	1	-	1	-	-	-	-	1+1	-	1	-	2	-	1	14

# Z Set Business

Z-550S 20 pcs.

# Z Set Standard

Z-510 18 pcs.

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POT  
Z-2050  
Ø 20 cm - 5.0 l - h 17 cm  
Ø 7 3/4" - 5.30 Qt - h 6 3/4"

CASSEROLE - URA  
Z-2430  
Ø 24 cm - 3.0 l - h 7.5 cm  
Ø 9 1/4" - 3.18 Qt - h 3"



POT  
Z-2042  
Ø 20 cm - 4.2 l - h 14.2 cm  
Ø 7 3/4" - 4.45 Qt - h 5 1/2"



COOKBOOK  
PMH-142-10



CASSEROLE - URA  
Z-2020  
Ø 20 cm - 2.0 l - h 7.5 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



GRATER, LIFTER, REDUCTION RING  
Z-3AC  
Ø 20/24 cm  
Ø 7 3/4" / 9 1/4"



POT  
Z-2042  
Ø 20 cm - 4.2 l - h 14.2 cm  
Ø 7 3/4" - 4.45 Qt - h 5 1/2"



STRAINER  
Z-S20  
Ø 20 cm - 2.8 l - h 10.1 cm  
Ø 7 3/4" - 2.97 Qt - h 4"



SUCTION KNOB  
Z-SK  
Ø 5.1 cm - h 4 cm  
Ø 2" - h 1 1/2"



PLASTIC LID  
Z-CBL20  
Ø 20 cm  
Ø 7 3/4"  
3 pcs.



BOWL  
Z-CB20  
Ø 20 cm - 2.0 l - h 8 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



PLASTIC LID  
Z-CBL20  
Ø 20 cm  
Ø 7 3/4"  
3 pcs.



BOWL  
Z-CB20  
Ø 20 cm - 2.0 l - h 8 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



STRAINER  
Z-S20  
Ø 20 cm - 2.8 l - h 10.1 cm  
Ø 7 3/4" - 2.97 Qt - h 4"



GRATER, LIFTER,  
Z-2AC  
Ø 20 cm  
Ø 7 3/4"



STEAM BASKET  
SYSTEM - BASKET  
Z-420-18C  
Ø 18 cm - 2.0 l - h 8.15 cm  
Ø 7" - 2.12 Qt - h 3 1/4"



PLASTIC LID  
Z-CBL24  
Ø 24 cm  
Ø 9 1/4"  
1 pc.



STEAM BASKET  
SYSTEM - BASKET  
Z-420-18C  
Ø 18 cm - 2.0 l - h 8.15 cm  
Ø 7" - 2.12 Qt - h 3 1/4"



SUCTION KNOB  
Z-SK  
Ø 5.1 cm - h 4 cm  
Ø 2" - h 1 1/2"



# Z Set Junior

Z-500 14 pcs.

COOKBOOK  
PMH-142-10



CASSEROLE - URA  
Z-2020  
Ø 20 cm - 2.0 l - h 7.5 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



PLASTIC LID  
Z-CBL20  
Ø 20 cm  
Ø 7 3/4"  
3 pcs.



BOWL  
Z-CB20  
Ø 20 cm - 2.0 l - h 8 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



SUCTION KNOB  
Z-SK  
Ø 5.1 cm - h 4 cm  
Ø 2" - h 1 1/2"



**GRILL**  
Z-Q2323  
23 x 23 cm - 2.3 l - h 5.2 cm  
9" x 9" - 2.44 Qt - h 2"



**CASSEROLE**  
Z-Q1918-SC  
19.3 x 19.3 cm - 1.8 l - h 5.7 cm  
7 1/4" x 7 1/4" - 1.91 Qt - h 2 1/4"



**CASSEROLE**  
Z-Q1927  
19.3 x 19.3 cm - 2.7 l - h 8.2 cm  
7 1/4" x 7 1/4" - 2.86 Qt - h 3 1/4"



**CASSEROLE**  
Z-Q1918  
19.3 x 19.3 cm - 1.8 l - h 5.7 cm  
7 1/4" x 7 1/4" - 1.91 Qt - h 2 1/4"



**BOWL**  
Z-QB19  
19.3 x 19.3 cm - 2.2 l - h 7.3 cm  
7 1/4" x 7 1/4" - 2.33 Qt - h 2 3/4"



**BOWL**  
Z-QB23D  
23 x 23 cm - 3.6 l - h 8.2 cm  
9" x 9" - 3.82 Qt - h 3 1/4"



**BOWL**  
Z-QB23S  
23 x 23 cm - 2.3 l - h 5.4 cm  
9" x 9" - 2.44 Qt - h 2"





Ø 16 cm - 6 1/4"



**CASSEROLE - Z-1615**  
Ø 16 cm - 1.5 l - h 8.2 cm  
Ø 6 1/4" - 1.59 Qt - h 3 1/4"



**CASSEROLE - Z-1620**  
Ø 16 cm - 2.0 l - h 10.7 cm  
Ø 6 1/4" - 2.12 Qt - h 4 1/4"



**SAUCEPOT - Z-1620-SC**  
Ø 16 cm - 2.0 l - h 10.7 cm  
Ø 6 1/4" - 2.12 Qt - h 4 1/4"



**POT - Z-1625**  
Ø 16 cm - 2.5 l - h 13.2 cm  
Ø 6 1/4" - 2.65 Qt - h 5 1/4"

Ø 20 cm - 7 3/4"



**FRYING PAN - Z-2012-S**  
Ø 20 cm - 1.2 l - h 4.9 cm  
Ø 7 3/4" - 1.27 Qt - h 2"



**CASSEROLE - URA - Z-2020**  
Ø 20 cm - 2.0 l - h 7.5 cm  
Ø 7 3/4" - 2.12 Qt - h 3"



**SAUCEPOT - Z-2030-SC**  
Ø 20 cm - 3.0 l - h 10.4 cm  
Ø 7 3/4" - 3.18 Qt - h 4"



**POT - Z-2050**  
Ø 20 cm - 5.0 l - h 17 cm  
Ø 7 3/4" - 5.30 Qt - h 6 3/4"



**CASSEROLE - Z-2015**  
Ø 20 cm - 1.5 l - h 5.7 cm  
Ø 7 3/4" - 1.59 Qt - h 2 1/4"



**CASSEROLE - Z-2030**  
Ø 20 cm - 3.0 l - h 10.4 cm  
Ø 7 3/4" - 3.18 Qt - h 4"



**POT - Z-2042**  
Ø 20 cm - 4.2 l - h 14.2 cm  
Ø 7 3/4" - 4.45 Qt - h 5 1/2"



**POT - Z-2058**  
Ø 20 cm - 5.8 l - h 19.2 cm  
Ø 7 3/4" - 6.15 Qt - h 7 1/2"



**FRYING PAN - Z-2420-S**  
Ø 24 cm - 2.0 l - h 5.2 cm  
Ø 9 1/4" - 2.12 Qt - h 2"



**POT - Z-2455**  
Ø 24 cm - 5.5 l - h 13.2 cm  
Ø 9 1/4" - 5.83 Qt - h 5 1/4"



**CASSEROLE - URA - Z-2430**  
Ø 24 cm - 3.0 l - h 7.5 cm  
Ø 9 1/4" - 3.18 Qt - h 3"



**POT - Z-2470**  
Ø 24 cm - 7.0 l - h 16.5 cm  
Ø 9 1/4" - 7.42 Qt - h 6 1/2"



**CASSEROLE - Z-2440**  
Ø 24 cm - 4.0 l - h 9.7 cm  
Ø 9 1/4" - 4.24 Qt - h 3 3/4"



**POT - Z-2490**  
Ø 24 cm - 9.0 l - h 21 cm  
Ø 9 1/4" - 9.54 Qt - h 8 1/4"

Ø 28 cm - 11"



**GRILL - Z-2830Z**  
Ø 28 cm - 3.0 l - h 5.7 cm  
Ø 11" - 3.18 Qt - h 2 1/4"



**POT - Z-2875**  
Ø 28 cm - 7.5 l - h 13.2 cm  
Ø 11" - 7.95 Qt - h 5 1/4"



**CASSEROLE - Z-2850B**  
Ø 28 cm - 5.0 l - h 9 cm  
Ø 11" - 5.30 Qt - h 3 1/2"



**POT - Z-28120**  
Ø 28 cm - 12.0 l - h 20.7 cm  
Ø 11" - 12.72 Qt - h 8"

SYNCRO-CLIK®



**SYNCRO-CLIK® - Z-420-20**  
Ø 20 cm - h 9.35 cm  
Ø 7 3/4" - h 3 3/4"



**SYNCRO-CLIK® - Z-420-24**  
Ø 24 cm - h 10 cm  
Ø 9 1/4" - h 4"

STEAM BASKETS



**STEAM BASKET SYSTEM - Z-420-18**  
Ø 18 cm - 4.0 l - h 14.3 cm  
Ø 7" - 4.24 Qt - h 5 1/2"



**STEAM BASKET SYSTEM - BASKET - Z-420-18C**  
Ø 18 cm - 2.0 l - h 8.15 cm  
Ø 7" - 2.12 Qt - h 3 1/4"



**STEAM BASKET SYSTEM - BOWL - Z-420-18S**  
Ø 18 cm - 2.0 l - h 8.15 cm  
Ø 7" - 2.12 Qt - h 3 1/4"

BASKETS



**BASKET - Z-B22**  
Ø 22.5 cm - 3.2 l - h 9.9 cm  
Ø 8 3/4" - 3.38 Qt - h 4"

Ø 30 cm - 11 3/4"



**GRILL - Z-V3025Z**  
30 x 22 cm - 2.5 l - h 6 cm  
Ø 11 3/4" x 8 2/4" - 2.65 Qt - h 2 1/4"



**CASSEROLE - Z-V3060**  
30 x 22 cm - 6.0 l - h 13.5 cm  
Ø 11 3/4" x 8 2/4" - 6.36 Qt - h 5 1/4"



**COOKBOOK - PMH-142-10**

STRAINERS



**STRAINER - Z-S20**  
 Ø 20 cm - 2.8 l - h 10.1 cm  
 Ø 7<sup>3</sup>/<sub>4</sub>" - 2.97 Qt - h 4"



**STRAINER - Z-S24**  
 Ø 24 cm - 4.8 l - h 11.5 cm  
 Ø 9<sup>1</sup>/<sub>4</sub>" - 5.09 Qt - h 4<sup>2</sup>/<sub>4</sub>"

SPAGHETTI RACK



**SPAGHETTI RACK - Z-SR20**  
 Ø 20 cm - 6.0 l - h 22 cm  
 Ø 7<sup>3</sup>/<sub>4</sub>" - 6.36 Qt - h 8<sup>2</sup>/<sub>4</sub>"

BOWLS



**BOWL - Z-CB16**  
 Ø 16 cm - 1.0 l - h 7 cm  
 Ø 6<sup>1</sup>/<sub>4</sub>" - 1.06 Qt - h 2<sup>3</sup>/<sub>4</sub>"  
 WITH LID - Z-CBL16 - Ø 16 cm / Ø 6<sup>1</sup>/<sub>4</sub>"



**BOWL - Z-CB20**  
 Ø 20 cm - 2.0 l - h 8 cm  
 Ø 7<sup>3</sup>/<sub>4</sub>" - 2.12 Qt - h 3"  
 WITH LID - Z-CBL20 - Ø 20 cm / Ø 7<sup>3</sup>/<sub>4</sub>"



**BOWL - Z-CB24**  
 Ø 24 cm - 3.3 l - h 8.8 cm  
 Ø 9<sup>1</sup>/<sub>4</sub>" - 3.5 Qt - h 3<sup>2</sup>/<sub>4</sub>"  
 WITH LID - Z-CBL24 - Ø 24 cm / Ø 9<sup>1</sup>/<sub>4</sub>"

FRYING PANS - URA TECHNOLOGY



**FRYING PAN - URA - Z-FP2016-S**  
 Ø 20 cm - 1.6 l - h 6.1 cm  
 Ø 7<sup>3</sup>/<sub>4</sub>" - 1.7 Qt - h 2<sup>2</sup>/<sub>4</sub>"



**FRYING PAN - URA - Z-FP2425-S**  
 Ø 24 cm - 2.5 l - h 6.6 cm  
 Ø 9<sup>1</sup>/<sub>4</sub>" - 2.65 Qt - h 2<sup>2</sup>/<sub>4</sub>"



**FRYING PAN - URA - Z-FP2838-LS**  
 Ø 28 cm - 3.8 l - h 7.1 cm  
 Ø 11" - 4.03 Qt - h 2<sup>3</sup>/<sub>4</sub>"



**FRYING PAN - URA - Z-FP2016-SC**  
 Ø 20 cm - 1.6 l - h 6.1 cm  
 Ø 7<sup>3</sup>/<sub>4</sub>" - 1.7 Qt - h 2<sup>2</sup>/<sub>4</sub>"



**FRYING PAN - URA - Z-FP2425-SC**  
 Ø 24 cm - 2.5 l - h 6.6 cm  
 Ø 9<sup>1</sup>/<sub>4</sub>" - 2.65 Qt - h 2<sup>2</sup>/<sub>4</sub>"



**FRYING PAN - URA - Z-FP2838-LSC**  
 Ø 28 cm - 3.8 l - h 7.1 cm  
 Ø 11" - 4.03 Qt - h 2<sup>3</sup>/<sub>4</sub>"

SPECIAL COOKWARE



**FONDUE SET - Z-FS20**  
 Ø 20 cm - h 10.4 cm  
 Ø 7<sup>3</sup>/<sub>4</sub>" - h 4"



**MULTIPURPOSE COOKER Z-MC30**  
 Ø 30 cm - 6.5 l - h 6.7 cm  
 Ø 11<sup>3</sup>/<sub>4</sub>" - 6.89 Qt - h 2<sup>2</sup>/<sub>4</sub>"

RADIO DIGITAL THERMOCONTROL



**RADIO DIGITAL THERMOCONTROL Z-DTC**

WOK



**WOK - Z-W2424-SC**  
 Ø 24 cm - 2.4 l - h 7.9 cm  
 Ø 9<sup>1</sup>/<sub>4</sub>" - 2.54 Qt - h 3"



**WOK - Z-W3045**  
 Ø 30 cm - 4.5 l - h 10 cm  
 Ø 11<sup>3</sup>/<sub>4</sub>" - 4.77 Qt - h 4"

QUADRA



**CASSEROLE - Z-Q1918**  
 19.3 x 19.3 cm - 1.8 l - h 5.7 cm  
 7<sup>2</sup>/<sub>4</sub>" x 7<sup>2</sup>/<sub>4</sub>" - 1.91 Qt - h 2<sup>1</sup>/<sub>4</sub>"

GRATERS



**GRATER, LIFTER, REDUCTION RING - Z-3AC**  
 Ø 20/24 cm - Ø 7<sup>3</sup>/<sub>4</sub>" / 9<sup>1</sup>/<sub>4</sub>"



**GRATER, LIFTER - Z-2AC**  
 Ø 20 cm - Ø 7<sup>3</sup>/<sub>4</sub>"

RADIO INDUCTION COOKER



**RADIO INDUCTION COOKER - Z-903R**

SUCTION KNOB



**SUCTION KNOB - Z-SK**  
 Ø 5.1 cm - h 4 cm - Ø 2" - h 1<sup>2</sup>/<sub>4</sub>"

REMOTE ALERT DEVICE



**REMOTE ALERT DEVICE - Z - BUZZER**



**CASSEROLE - Z-Q1918-SC**  
 19.3 x 19.3 cm - 1.8 l - h 5.7 cm  
 7<sup>2</sup>/<sub>4</sub>" x 7<sup>2</sup>/<sub>4</sub>" - 1.91 Qt - h 2<sup>1</sup>/<sub>4</sub>"



**CASSEROLE - Z-Q1927**  
 19.3 x 19.3 cm - 2.7 l - h 8.2 cm  
 7<sup>2</sup>/<sub>4</sub>" x 7<sup>2</sup>/<sub>4</sub>" - 2.86 Qt - h 3<sup>1</sup>/<sub>4</sub>"



**GRILL - Z-Q2323**  
 23 x 23 cm - 2.3 l - h 5.2 cm  
 9" x 9" - 2.44 Qt - h 2"



**BOWL - Z-QB19**  
 19.3 x 19.3 cm - 2.2 l - h 7.3 cm  
 7<sup>2</sup>/<sub>4</sub>" x 7<sup>2</sup>/<sub>4</sub>" - 2.33 Qt - h 2<sup>3</sup>/<sub>4</sub>"



**BOWL - Z-QB23D**  
 23 x 23 cm - 3.6 l - h 8.2 cm  
 9" x 9" - 3.82 Qt - h 3<sup>1</sup>/<sub>4</sub>"



**BOWL - Z-QB23S**  
 23 x 23 cm - 2.3 l - h 5.4 cm  
 9" x 9" - 2.44 Qt - h 2"



**ZEPTER**  
MASTERPIECE  
COOK ART

**Zepter**  
**The Heritage of Success**



“Nomen Est Omen”



## International awards & recognitions



**The U.S.A. Ellis Island MEDAL OF HONOR 2011**  
 Awarded to Zepter for its outstanding contribution to the well-being of millions



**THE GOLDEN MERCURY AWARD, ITALY**  
 1994, 1995, 1996, 1997 & 2010  
 Zepter International is 5-time winner for advancements in technology and new and original products.

**B.I.D Gold Award (Business Initiative Directions)**  
 2004 - Frankfurt, Germany

**30<sup>th</sup> Golden Award for Commercial Prestige**  
 2000 - Madrid, Spain

**14<sup>th</sup> International Europe Award for Quality**  
 2000 - Paris, France

**Cavaliere del Lavoro della Repubblica Italiana**  
 1997 - awarded for technological, social and employment development – Italy

**The sign of Cholesterol Prophylaxis**  
 1994 - Warsaw, Poland

**"KitchenInnovation of the Year®" Best Consumer Friendly Product Award**  
 2014 - Frankfurt, Germany

**Zepter Smart Multisystem**  
 "Awarded – Winning Product" for Functionality, Design and Innovation

## Zepter Quality

The Zepter Masterpiece Cookware is made of Zepter's metal 316L. Zepter ensures a free, lifelong guarantee (minimum of 30 years).

## Company Profile

**Zepter International** is a multi-branded multinational company that **produces, sells and distributes exclusive, high-quality consumer goods** around the world, principally through its own sales network as well as through high-end stores.

Together with the Zepter Finance Holding AG, a financial, banking and insurance company, it forms part of the Zepter Group.

Since its inception, Zepter International has established very high quality standards and has become an essential part of the lives of millions of people throughout the world.

A new presentation of Zepter products starts **every 10 seconds** somewhere in the world, as Zepter is present **on 5 continents in more than 60 countries**.

Zepter International owns 7 factories in Switzerland, Germany and Italy and over **320,000 m<sup>2</sup> of business space** in the world's top locations. The past 25 years have been very successful as **over 80,000.000 people have become satisfied users** of Zepter products.

Zepter's vision, superior quality, innovative products and unique sales system with over **100,000 employees and consultants worldwide** contribute to Zepter's success. Zepter takes pride in its superbly trained, highly motivated and inspired sales managers and consultants, **on a global mission of health and beauty:**

**Zepter International - The Heritage of Success**

**Eat Healthy. Live Better. Live Longer**

**ZEPTEK OWNED COMPANIES**

ZEPTEK ALBANIA, *Tirana*  
 ZEPTEK AUSTRALIA, *Sydney*  
 ZEPTEK AUSTRIA, *Vienna*  
 ZEPTEK AZERBAIJAN, *Baku*  
 ZEPTEK BELARUS, *Minsk*  
 ZEPTEK BOSNIA AND HERZEGOVINA,  
*Sarajevo, Banja Luka*  
 ZEPTEK BRAZIL, *São Paulo*  
 ZEPTEK BULGARIA, *Sofia*  
 ZEPTEK CANADA, *Toronto*  
 ZEPTEK CROATIA, *Zagreb*  
 ZEPTEK CZECH REP., *Prague*  
 ZEPTEK EGYPT, *Cairo*  
 ZEPTEK ESTONIA, *Tallinn*  
 ZEPTEK FRANCE, *Paris*  
 ZEPTEK GERMANY, *Mönchengladbach*  
 ZEPTEK HUNGARY, *Budapest*  
 ZEPTEK INDIA, *Bangalore*  
 ZEPTEK ITALY, *Milan*  
 ZEPTEK JORDAN, *Amman*  
 ZEPTEK KAZAKHSTAN, *Almaty*  
 ZEPTEK LATVIA, *Riga*  
 ZEPTEK LITHUANIA, *Vilnius*  
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 ZEPTEK MOLDOVA, *Chisinau*  
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 ZEPTEK RUSSIA, *Moscow*  
 ZEPTEK SERBIA, *Belgrade*  
 ZEPTEK SLOVAKIA, *Bratislava*  
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# ZEPTEK

## MASTERPIECE

### COOKART

**ZEPTER**  
MASTERPIECE  
COOK**ART**