

Agnelli
SINCE 1907



IMPRESA STORICA D'ITALIA



PENTOLE AGNELLI
PROFESSIONAL COOKWARE

MADE IN ITALY

PENTOLE AGNELLI, MADE IN ITALY PRIDE OF PROFESSIONAL KITCHEN

It was 1907 when Baldassare Agnelli, founder of the company that bears his own name, realized for the first time professional pots made of aluminum, a material used until then only in the tools of peasant kitchens, and in soldiers' mess tins. But it was a "poor" aluminum, not pure, and scarcely dimensioned. A single element at the base of the kitchen tools that were intended to dazzle the aristocracy of the chefs: ergonomics. A summary of specific, winning features of aluminum itself, those which Baldassare Agnelli was able to combine for the revolutionary cooking tools of that time. Products of pure aluminum, waterproof, capable of withstanding high temperatures, and capable of transmitting internal heat evenly to the entire surface, without the metal chemically interacting with food. A successful formula that Pentole Agnelli has been able to claim since its inception. The path pursued today by Baldassare Agnelli, and son Angelo, fourth generation of the family to run the business, who describes his philosophy while talking about pots: "For us, behind the pot there is everything. There is the present, there is the future, but above all there is our history. A company that has over a century of history, we were born and raised alongside the chefs" Angelo Agnelli continues, "Over the years we have followed the chefs, adapting our cooking tools to the needs of the restaurant. In short, in the restaurant world we do not only feel like partners, but also accomplices." Growing up in step with professional catering, Pentole Agnelli, in over a century of history, has always managed - often anticipating the times - to give shape to the needs of chefs, working with them in synergy. Pans with thicknesses of the highest levels, professional, technical skills, including the lightness of the specific weight of the material, the impact resistance, the ability to avoid thermal shocks to food, up to the high durability non-stick treatment, safe, easy to clean and for a low-fat diet - over time even Pentole Agnelli has succeeded to combine high quality materials with an aesthetically pleasing presentation.

#NONTOCATEMILAPADELLA 


AGNELLI COOKING LAB

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ALLUMINIO AGNELLI
FAMIGLIA DI IMPRESE