



THE
"WORLD'S
BEST PAN"

* "The world's best pan" according to VKD,
largest German Chefs Association



OUR STORY

AMT is one of the fastest growing cookware producers in the Europe.

Our products are widely known in almost 100 countries around the world.

Our company is built on the foundations of old german traditions, going back to 1904. The company has always been in the reliable hands of the family Möhl, now leading into the 3rd generation.

We are very proud of our outstanding quality and our numerous awards that confirm that we are meeting the needs of proud culinary artists all over the world, no matter if at home for health conscious families or in the professional gastronomy.

BEST IDEAS COMING FROM THEM

Every detail of our dishes illustrates the brilliant result of cooperation of the best designers, chefs and technologists.

We work with professional chefs from around the world. Since 2004, we have become official sponsors of the German National Culinary Team, they give us tips, talk about their needs and are the first to test our products.



It's them too, repeating that our dishes are the best in the world, have become an inspiration for us, and thanks to them, we are who we are.

We are “The World’s Best Pan”
according to VKD, largest German Chefs Association



IKA - CULINARY OLYMPICS
STUTT GART 2020

AMT
GASTROGUSS

AMT
**WORLD'S
BEST PAN**
"The world's best pan" awarded in 1991
by the German Chef Association



PROGRESS AND DEVELOPMENT

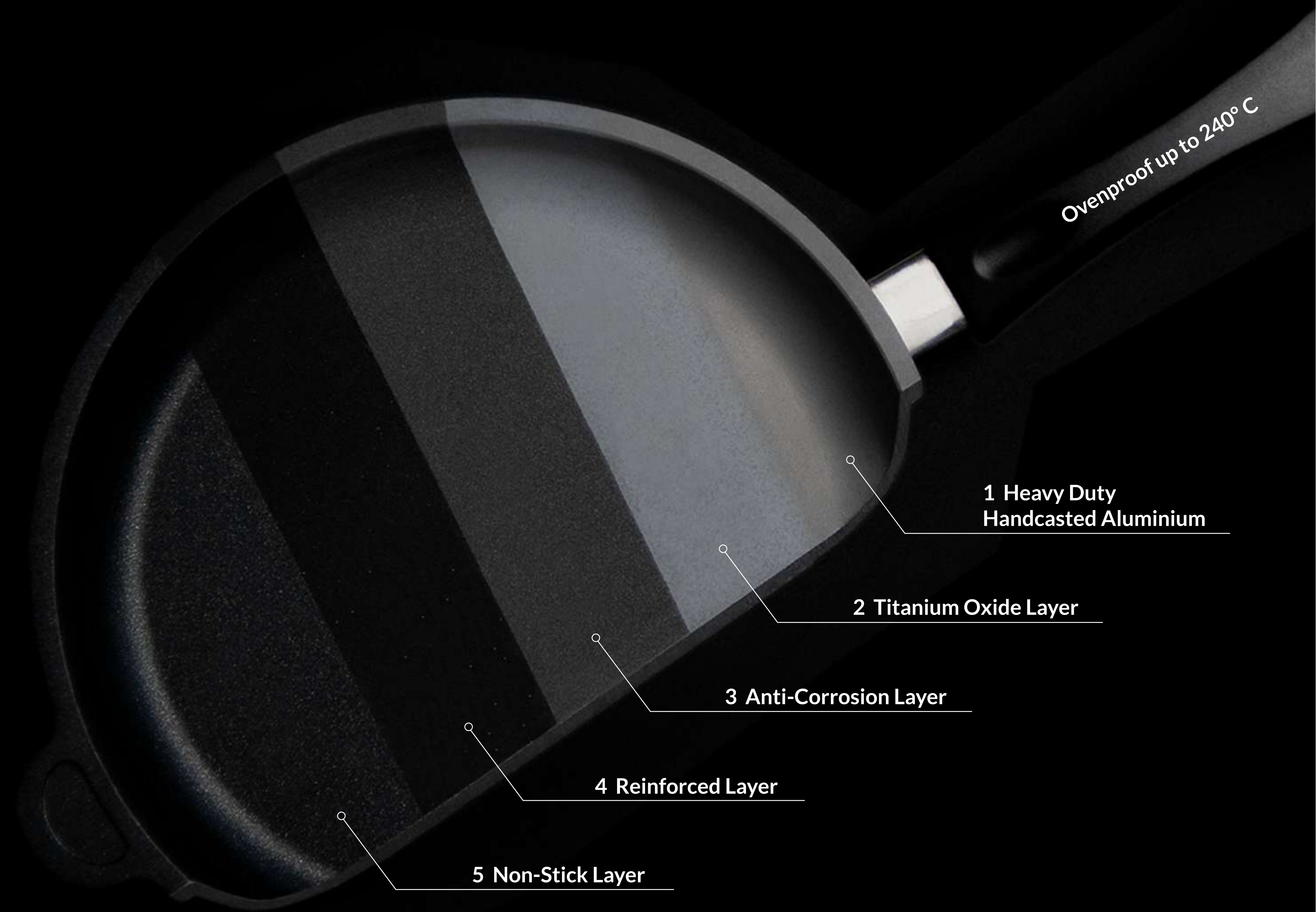
01. Heavy Duty Handcasted Aluminium. Abrasive blasting enhances the surface area 12 times better, enabling superior adhesion for the subsequent layers.

02. Titanium Oxide Layer. Titanium oxide layer nearly as hard as diamond, burned at 20.000° C, extremely scratch and cut resistant.

03. Anti-Corrosion Layer. Anti-corrosion layer for optimal protection against aggressive detergents, fruits acids and acetic.

04. Reinforced Layer. Reinforced layer, fortified with mineral particles to provide a long lasting abrasion resistance.

05. Non-Stick Surface Finish. Non-stick coating layer, made from our unique Lotan® 5 sealing with anti-bacterial effect.



Ovenproof up to 240° C

1 Heavy Duty Handcasted Aluminium

2 Titanium Oxide Layer

3 Anti-Corrosion Layer

4 Reinforced Layer

5 Non-Stick Layer



LOTAN® COATING

Lotan® is the new revolutionary coating created especially by AMT.

It contains ceramic particles which provide excellent non-stick properties to our cookware. **You can fry without oil - nothing sticks or burns** and cleaning is extremely easy. Due to that you can save time and water - one of our planet's most precious natural resources. We put Lotan® coating also on the outside of our cookware which helps to keep them clean and germ free.

Applying 2 layers of Lotan® on both side of cookware ensures that the non-stick effect lasts longer and the pan is more resistant to scratches.

Lotan® is safe for health - it does not contain Perfluorooctanoic Acid (PFOA) or any other substances harmful to health.

The lack of PFOA free sign may mean that the heated pan will emit various harmful substances deep into the prepared dishes.



LOTAN[®] COATING

Effects like those shown in the following video are possible to achieve only with our cookware.

WE FOUND THE RIGHT WEIGHT THICKNESS OF THE BOTTOM!

AMT cookware ensures maximum heating efficiency with exceptional durability. The thick thermal base ensures a quick and evenly heat distribution, not only on the bottom but also at the walls of the cookwares.

Thanks to that cooking time is shorter around 20%.

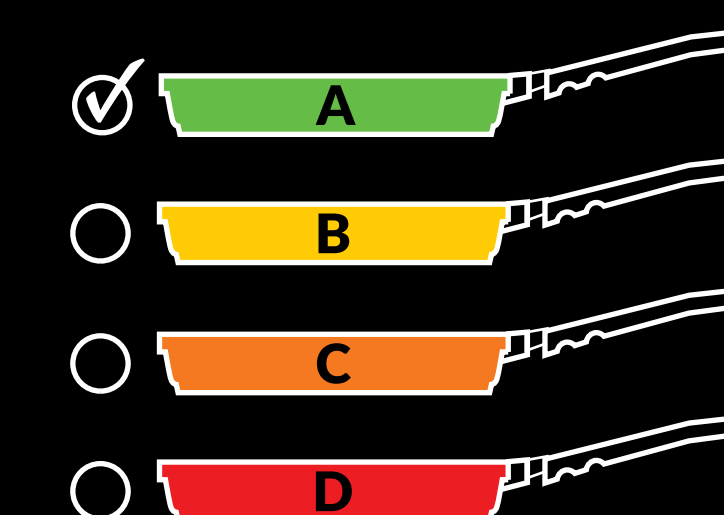
Heats up faster, cooks food quicker
and uses less energy!

AMT provides products with high performance while
focusing on caring for the environment.



OUR PAN IS THE FIRST ENERGY EFFICIENT PAN OF IT'S KIND!

Our pans staying warm a long time after turn off heating,
which means energy efficiency.



DETACHABLE HANDLE BASED ON OUR OWN PATENT

AMT-Patent 2586346

Your benefits:

- Every of our pans is available with a **detachable handle system**
- A **limited space won't be a problem anymore** - you can easily stack multiple cookware items, and conveniently store them in your kitchen in the end they will take as much space as an average plate.
- Our detachable handle is designed to make your **work in the kitchen much safer** - there's no risk that you will accidentally hit the hot pan, or the pan will be reached by your child.
- Our pans **can be used both for frying and baking**, with the detachable handle system the handle will not get hot during this process, what allows you to carry the pan conveniently **without any risk of getting burned**.
- The material used to produce the handle is a high quality synthetic polymer, **making it highly resistant**.



Lotan[®]

The mechanism used for attaching the handle is covered with **Lotan[®]** coating as well, which makes it very **easy to clip on**, and also clean in order to **keep your kitchen more hygienic**. The handle is fully filled with the material over its whole surface, which does not allow water to fall into the tool and makes it much **easier to clean**.



QUALITY

When it comes to quality there's no such word as compromise.

Our cookware is made of heavy duty, hand-casted aluminum which makes it an extremely resistant and long-lasting tool that you can enjoy for many years. As one of very few suppliers on the market today, we manufacture all of our products in-house. Therefore, we have total supervision over all production procedures and quality control.



The AMT Gastroguss products are made of specially designed aluminum alloy which makes our cookware extremely resistant to damage.

Thanks to its great conductivity, heat flows evenly on the whole surface, which gives you better cooking results.

In comparison with other popular materials used in cookware production (e.g iron, stainless steel) our aluminum alloy warms up much faster and stays warm for a longer period of time, thanks to that you need much less energy during your work.



PROOF OF QUALITY

The "ETM Testmagazin" magazine offers consumers objective assistance in purchasing decisions in a wide range of products and services. Thanks to the testing procedures carried out in cooperation with experts and reputable research laboratories, the quality and objectivity of the assessment is guaranteed.

ETM TEST MAGAZINE tested our frying pan number 528 ,The result of the test we received: "excellent"

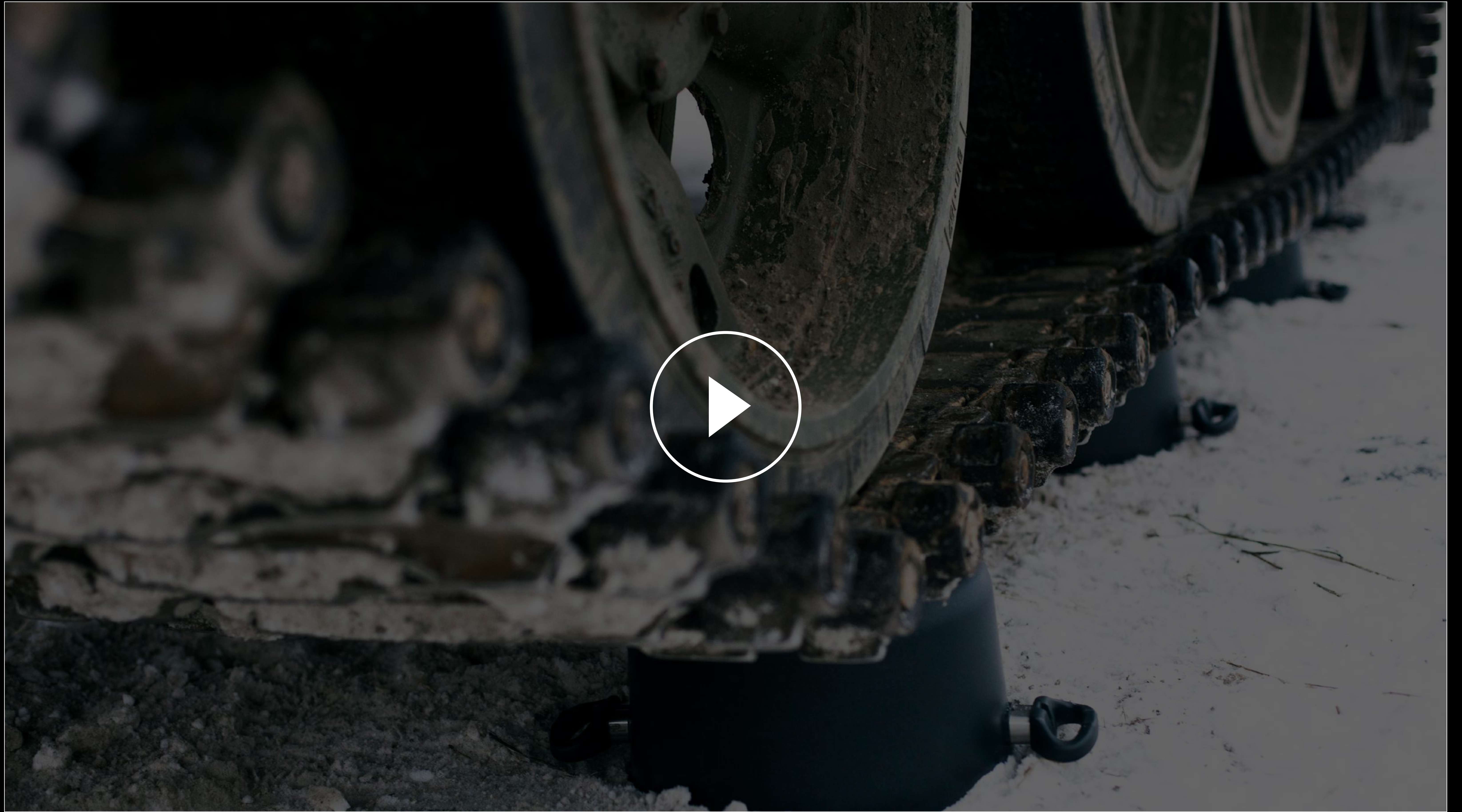
ETM TESTMAGAZIN • RESULT	
AMT Gastroguss 528 28cm	
EXCELLENT	92,1%
non-stick coated pan online tested www.etm-testmagazin.de	02/2015

Frying pan shallow item nr. 528

⌀ 28 cm, ↓ 5 cm



Also available for induction 





THE BEST STEAK IN THE WORLD



Great meat deserves the best pan

For meat lovers, there is nothing more satisfying than savoring a perfect steak. The good news is that you can cook it yourself at home. The only things you need are a nice piece of meat and the right pan.

All professional chefs agree on one thing - a heavy-duty, thick frying pan will achieve the best results.

Our square pan with BBQ pattern meets the expectations and more, thanks to the special diamond shape pattern **your steak will always look like a professional made by a restaurant chef**

Thanks to the thick bottom, our pans do not cool down on contact with cold meat and the pores of your meat close immediately, so that your perfect steak maintains its natural juices and thickness. Thinner pans on the other hand take on the temperature of the cold steak and the meat loses juices and dries out.

**With AMT BBQ pan your meat is perfectly seared and crispy on the outside, while still juicy and tender inside.
The BBQ pattern makes your dish not only looks more appetizing but also enhances the flavor of the dish.**



OUR SECRET OF BEST BROWNING EFFECT

Let us show you how you can gain, not only on time and money, but also on the quality of your meals!

HEALTHY COOKING

Pressure Cooker is an innovative device that makes preparing healthy and nutritious meals quicker and easier than ever before. Many people still think that healthy cooking is time-consuming and complicated. But it does not have to be that way.

You can prepare a wholesome dinner for your family in less than 30 minutes.

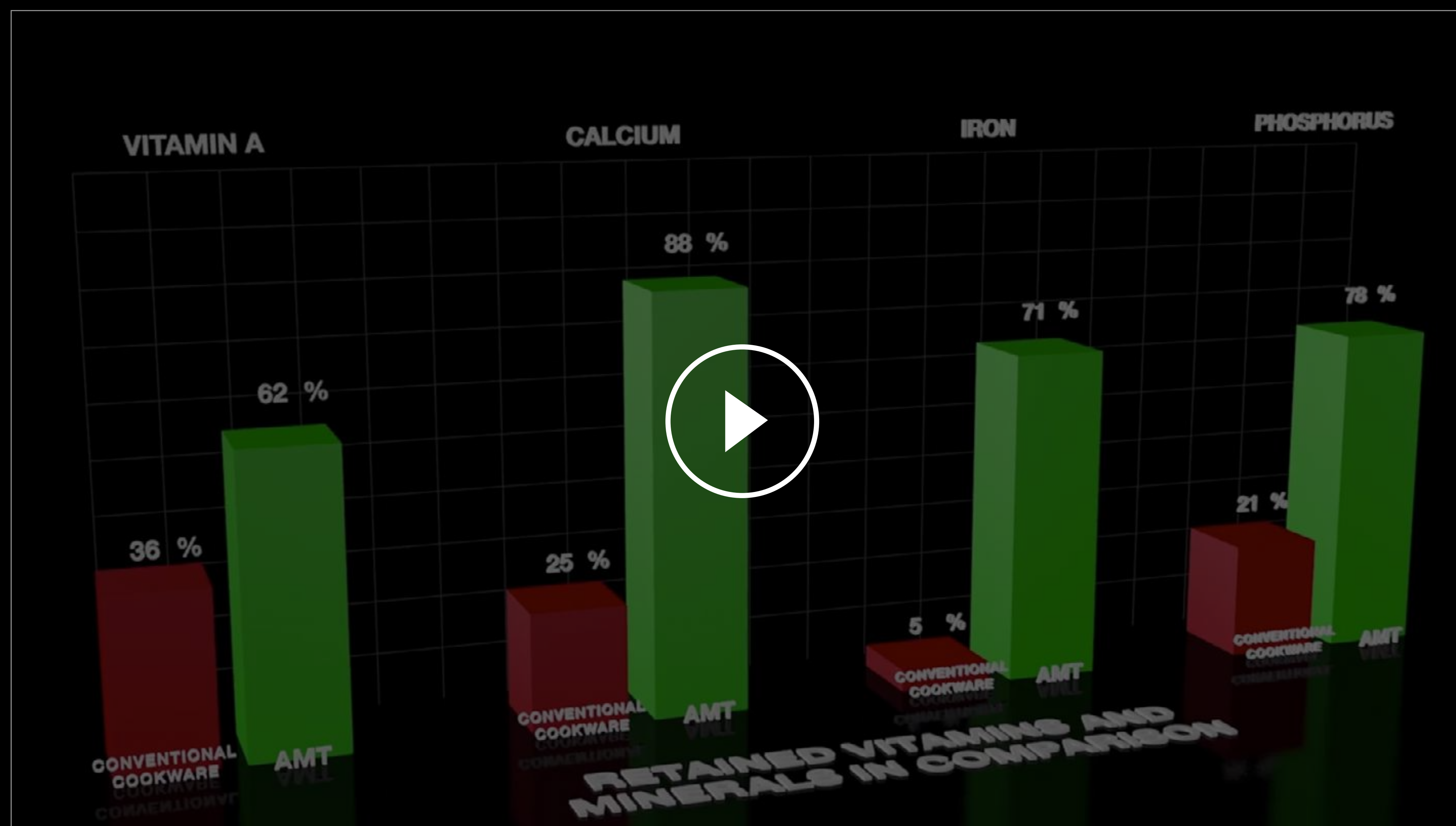
For example, boiling rice or potatoes in our pot takes **only 6 minutes**. The risotto will be ready after **8 minutes** - without mixing, nothing sticks or burns.



Your benefits:

- Use a very small amount of water and **reduce time of cooking by $\frac{2}{3}$**
- Due to the above **we retain many valuable vitamins and minerals** as well as the color and the flavour of the food
- Replace the Pressure Cooker cover with a glass lid and **use it like a regular pot**
- Is made of hand-cast aluminum, which **is warp-free**
- The **9 mm bottom** ensures that the pot keeps heat for a long time
- Covered with 2 layers of a unique **Lotan non-stick coating**. It makes it possible to fry without fat on our dishes - nothing sticks or burns, and the cleaning is extremely easy. Applying an additional layer of Lotan **ensures that non-stick effect lasts longer and the coating is more resistant to scratches**
- **Easy to use**
- Patented **one-hand opening system**
- Special **safety mechanism**
- **Saves time and energy**
- **Saves space** thanks to the possibility of using it as a regular pot
- Available in **different sizes**

COMPARING PRESSURE COOKER WITH A REGULAR POT



RETAIN 20 % MORE VITAMINS AND MINERALS

We retain many valuable vitamins and minerals as well as the color and the flavour of the food

YOUR HEALTH INSURANCE

Fresh and healthy meals

- The combined steamer enables you to prepare various meals simultaneously
- No burning or sticking, thanks to our special Lotan® coating
- You preserve up to 90% of the vitamins and minerals, compared to conventional cookware that only preserves as little as 60%
- Saves time, energy and money
- No oil or fat needed
- PFOA free

WATERLESS COOKING

A passionate and exciting new way of preparing fresh and healthy meals enhanced in their bright, natural colours, keeping a crispy texture. Preparing a meal using only the natural condensation is the most nutritious way of cooking. Your meals will be gently steamed in their own condensed water – without boiling. The ideal temperature of 95° C, which is displayed on the integrated thermometer, is reached in a very short period of time due to the fact that the steam cannot evacuate.



THE BEST IN THE WORLD COOK ONLY WITH THE BEST IN THE WORLD

The excellent quality and innovation of the AMT products has meant, that many chefs, both professional and amateur cooks have trusted us. For many years we have been accompanying and supporting chefs at Culinary Olympics and Contests.

At the Culinary Olympics in 2016, **65 out of 69 international culinary teams** that qualified for the competition, cooked **using AMT Gastroguss** dishes. Including the German National Culinary Team, of which we are the official sponsor since 2004.





SAMPLE PHOTOS







GASTRONORM LINE

The Idea for AMT Gastronorms developed with German National Culinary Team is to perfect every aspect of food preparation and not only.



1. Our cookware is very durable, tested it in various environments. Because of hand-casted 3mm aluminium body, there is **no warping effect, the heat transmission is faster and spreads evenly everywhere, even on the sides.** The **temperature is stored for longer period of time**, so with AMT you can display your food one hour longer without heating gastronorm from underneath

2. **With our gastronorms you can save time and energy.** Food preparation is **shorter by 20-30%** and there is no need of exploitation materials for gastronomy, such as baking paper or oils. You can achieve **better cooking results and visual effects and with retained minerals, vitamins and juice inside food.**

3. Every AMT product is coated with **2 layers of Lotan®** from every side and because of that, our cookware is absolutely **non-stick**, giving you a tool which is: is **easy to clean, has antibacterial effect, it's PFOA free , guarantees no-burning effect** during food preparation

4. We have **wide range of products** with unique patterns, available for both: induction and non-induction heating. It's an excellent tool for every kitchen and for everyone.

MULTIPURPOSE

You can use our products in many ways! First you can fry something on your stove then put it into the oven and afterwards serve the food directly from the same dish.

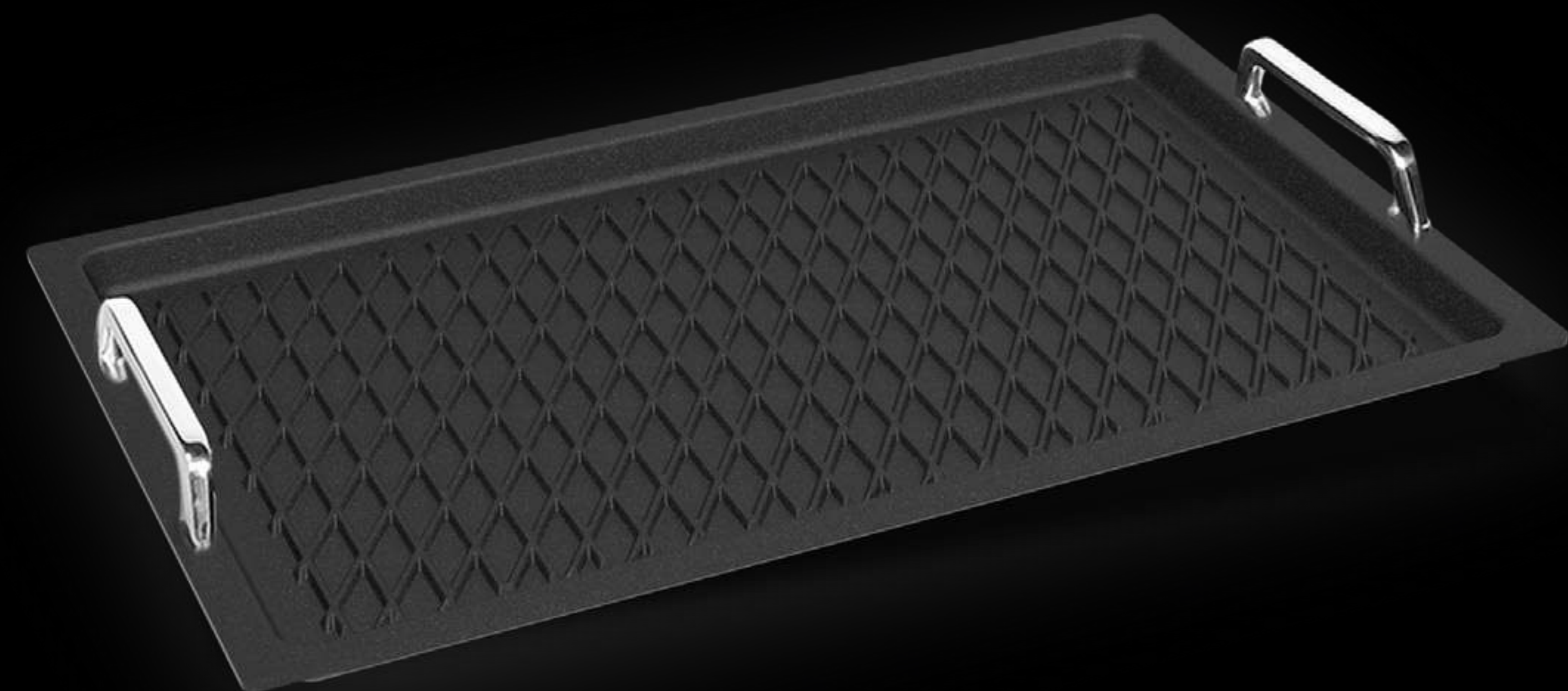




BBQ DIAMOND SHAPE GASTRONORM

One of the most famous gastronorm we introduced is our BBQ Diamond Shape that won German Design Award and Kuche Award. With this product you can prepare a perfect steak that easily achieves a very unique pattern.

1. You **will never need to manipulate your meat anymore** to accomplish that, only one simple turn and pores will close always the same on both sides.
2. Due to 3mm thickness, **it's warp-free and the energy stored inside the GN provides better thermal conductivity**. The GN plate will not cool down on contact with cold meat - the pores will close immediately, so the prepared meat will stay juicy and tender.
3. Also no more food particles left after cooking thanks to **easy cleaning** made by our innovative Lotan®



MOULD TRAY

Our mould trays available with **6 and 11 moulds** is another innovation for gastronomy, with it you can prepare eggs, cookies, cakes, bread rolls and even meat for burgers.

We designed it with excellent use of space in mind combined with all advantages and benefits you gain
30% more efficiency

more space = greater efficiency and energy saving

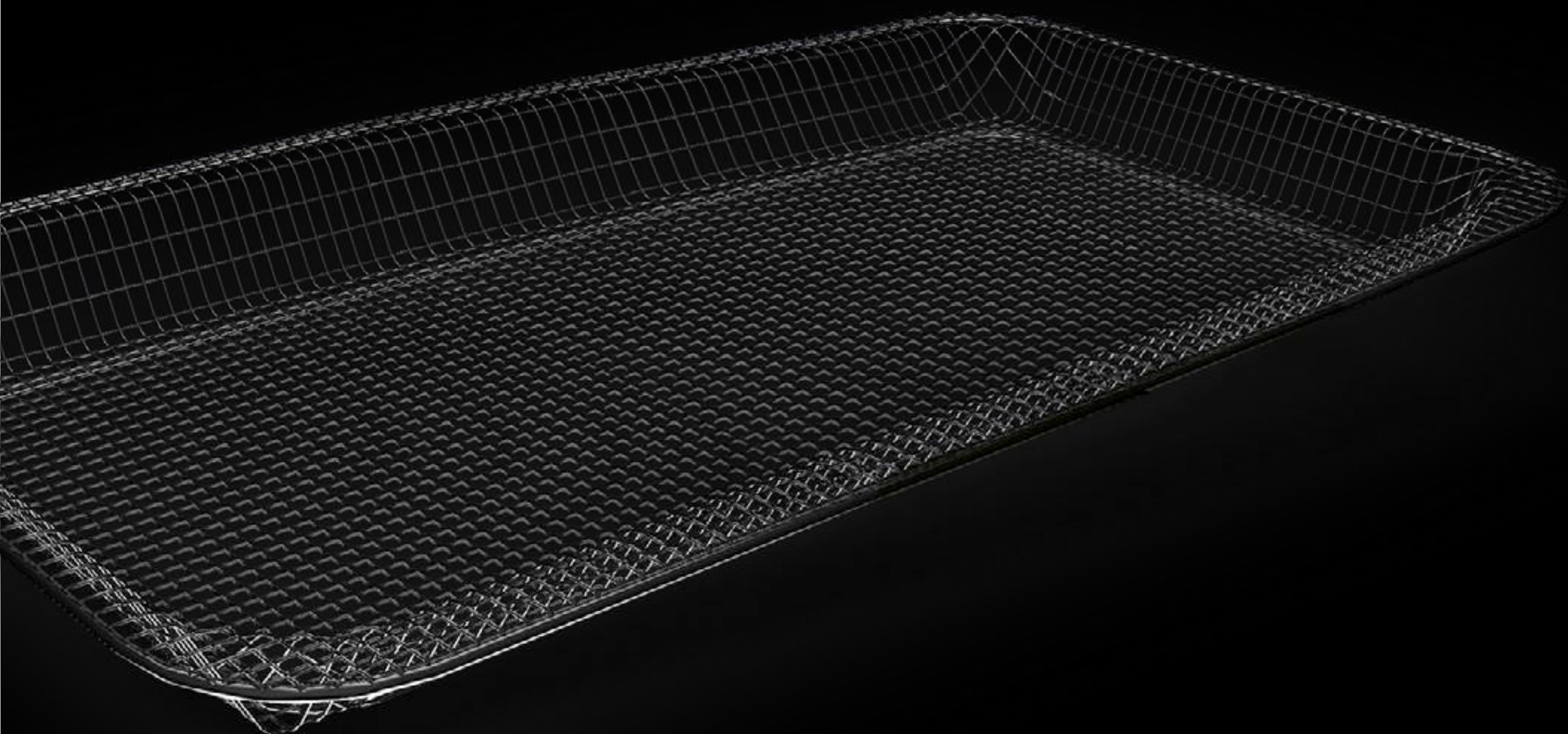
Your benefits:

1. You achieve **better cooking results** for example eggs are more fluffy, meat is perfectly round and fits in every type of bread for it.
2. Cakes and cookies gain a **beautiful browning effect** and the bread rolls have a nice shape



COMBI BASKET

Our coated combi basket, dedicated for french fries or sweet potato fries provides great air circulation to prepared food. Fries will always come out tastier, more crispy and with eye-catching browning effect. No need for any oil. **Moreover, the preparation time is 30% shorter!**



Due to Lotan[®] coating, **the fries won't stick to the cookware and the cleaning afterwards is easy and quick.** The basket is **very easy to handle** because of the small weight and very stable thanks to the reinforced construction.

Thanks to using our combi basket **you avoid increased acrylamide contents,** which can be found in processed potatoes when food preparation is based on deep frying.

Our baskets come in standard 1/1 & 2/3 sizes, **perfectly fitted to combi ovens,** which means that in an oven with 11 rails you have more freedom to prepare **more food in less time.**

Money invested in combi ovens comes back thanks to:

1. **No need to buy additional oli sprays**
2. **30% shorter preparation time,** which sums up in less energy consumption
3. **Saved water and soaps,** due to fast and easy cleaning

3MM TRAY

The 3mm thick gastronorm tray is coated with our innovative Lotan[®], which guarantees **non-sticking effect**. Due to 3mm thickness, **it's warp-free and the energy stored inside the GN provides better thermal conductivity**.

The GN plate will not cool down in contact with cold meat - the pores will close immediately, so the prepared meat will stay juicy and tender.

Those perfect cooking results can be achieved 30% faster!

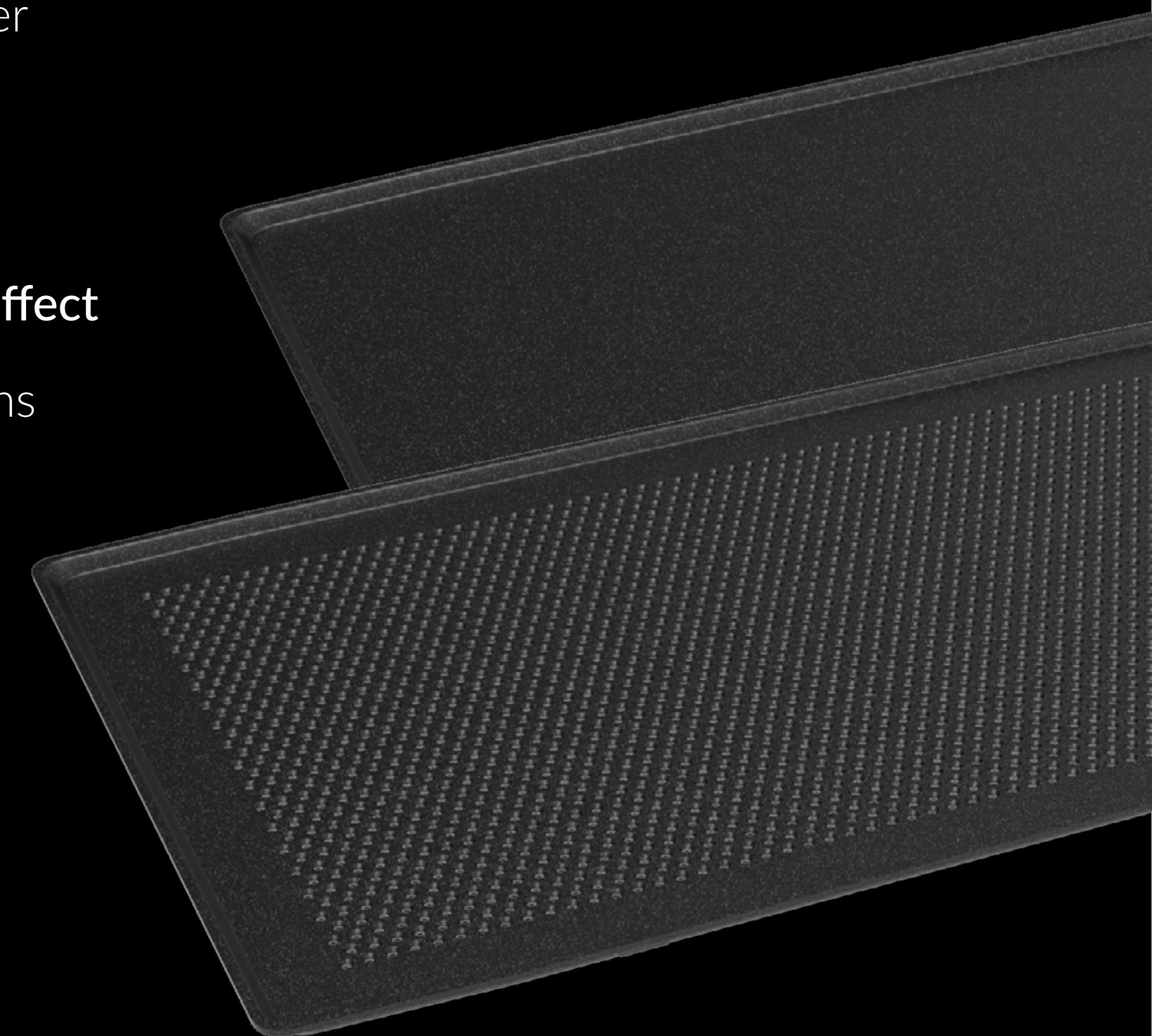
Not only meat or fish, but also every kind of baked goods can be prepared on each of the GN sides – **faster, better, tastier, with great browning effect**.

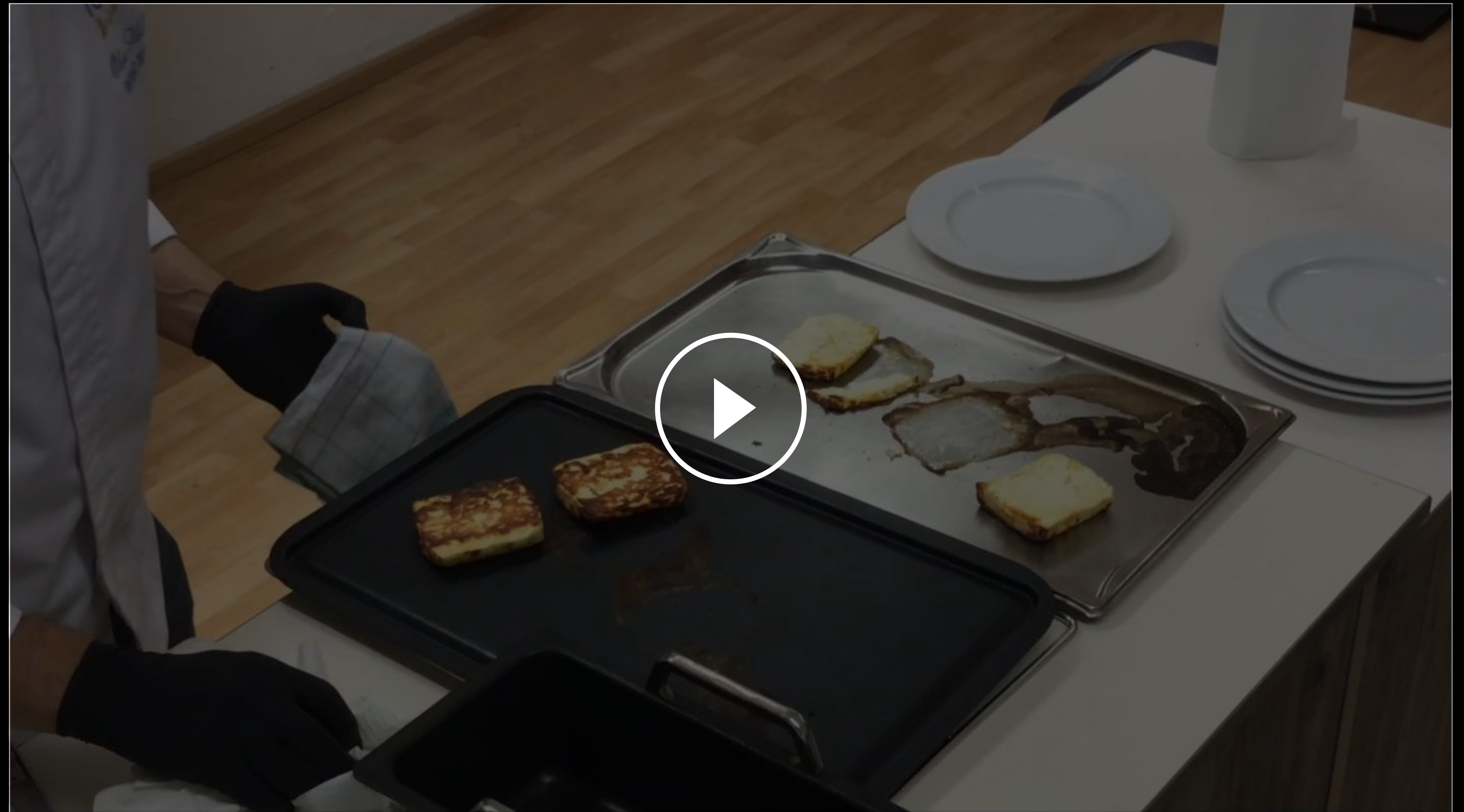
Thanks to Lotan[®] the prepared **food won't stick**, so the Chefs **don't have to use additional oil or baking paper**. Prepared food is easy to turn or lift, without worrying about destroying it in the process.

Our GN has **special juice rim**, thanks to which every drop of liquid that comes out of food during cooking will be stored there. Later on, it can be easily poured back onto the dish and enhance the taste.

Your Benefits

1. **Saved time and energy**
2. **No need for oil** or baking paper
3. **Perfect** cooking results
4. **Fast and easy** cleaning
5. High quality and **no warping effect**
6. **Perfectly fitted** for combi ovens
7. **Multipurpose**





GASTRONORM COMPARISON

Watch the videos and notice the difference between our gastronorms and those made of stainless steel.





Euro-Toques
European
Union of Chefs



VKD
German Chefs
Association



In our company we combine tradition, solid craftsmanship, modern technology and expertise together with top-grade materials to guarantee our customers premium quality.

Perfection has always been our mission, striving to provide you with firstclass cookware that saves time, energy and money.

You can be sure that our products are the right choice for you, your family, our environment and your wallet. You can also achieve excellent culinary results like the professional Chefs by using AMT cookware.

CONTACT US FOR MORE DETAILS

