

Silver
Since 1958

CAST IRON COOKWARE
PRODUCT CATALOGUE

Silver

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Türkiye
Discover
the potential

adirector.cc



“Silver revolution in the kitchen”

■ Silver Cast Iron

Silver Inc. has been among the leading corporations of Turkey in the field of cast iron thanks to its experience and knowledge that have been accumulating for a half-century. Silver Inc. reflects quality and service on pots, fry pans and grills in the direction of its original and creative studies. The company has adopted itself to the principle of being the most successful pioneer in the field of cast iron production by increasing its allurements to the upmost levels. Our products have been rewarded with the worthy of “2012 High-Design Award.”

Our aim is to experience the felicitousness of putting our products into service for our customers with Silver Inc. qualities. Silver will continue its confident steps for future thanks to its long-term business partnership, quality products, service and contributions to national economy along with providing high-quality and low-priced products for its customers.

SILVER Company Union, foundation of which was laid by DOKUMIS ISI EMAYE SAN. VE TIC. A.S in 1958 has the most modern facility with the most advanced technologies of Turkey. DOKUMIS ISI EMAYE SAN. VE TIC. A.S that is the locomotive firm of the company union performs its production in its factory with 20.500 m2 of indoor space and 47.650 m2 of outdoor space. All products produced by Silver Company Union are in compliance with EU standards.

Silver Inc. that determines the quality of its production and management with a variety of certificates of quality, total quality and ISO 9001-2008 management system controls and tracks all technological developments, designing innovations and each phase in sector as well as it raises the bar of quality and design with customer-focused studies.

Silver

*Naturally Your
Secret of Flavor*



A large industrial ladle, tilted, pouring a thick stream of bright orange molten metal. The ladle is made of refractory material and is surrounded by a dark, industrial environment. The background shows some blurred structures and a white object hanging from above. The overall scene is dominated by the intense heat and light of the molten metal.

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CUSSINERO

MINI POTS





RED

SIL-1110

Mini Pot

Dim. 10 cm	Liter 0,25 lt	Kg 0,895 kg	Portion 1



BLUE



MAT BLACK



GREEN



ORANGE



PETROLEUM BLUE

SIL-1114

Mini Pot

Dim. (Ø) 14 cm	Liter 0,45 lt	Kg 1,3 kg	Portion 1



Sauce cups not included.

Silver

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CUSSINERO

POTS



ROUNDS POTS



MAJOLICA BROWN

SIL-1120 cussinero

Cussinero Pot	Dim. (Ø)	Liter	Kg	Portion
	20 cm	2,50 lt.	3,50 kg	2-3

SIL-1124 cussinero

Cussinero Pot	Dim. (Ø)	Liter	Kg	Portion
	24 cm	4 lt.	4,95 kg	4-5

SIL-1128 cussinero

Cussinero Pot	Dim. (Ø)	Liter	Kg	Portion
	28 cm	6 lt.	6,80 kg	6-8



PINK



GREEN



CLARET RED



ORANGE



MAT BLACK



BLUE

ALL-PURPOSE SHALLOW POTS



MUSTARD YELLOW



BLUE



ORANGE



CLARET RED



GREEN



MAT BLACK

SIL-1424 all-purpose shallow

Cussinero Pot

Dim. (Ø)	Liter	Kg	Portion
24 cm	2,5 lt.	4,65 kg	4

SIL-1428 all-purpose shallow

Cussinero Pot

Dim. (Ø)	Liter	Kg	Portion
28 cm	3,4 lt.	5,60 kg	6

OVAL POTS



CLARET RED



GREEN



MAT BLACK




BLUE




ORANGE



GREY

SIL-1533 oval 

Oval Pot	Dim.	Liter	Kg	Portion
	15x33 cm	4 lt.	4,75 kg	6

SIL-2330 oval 

Oval Pot	Dim.	Liter	Kg	Portion
	23x30 cm	5 lt.	4,75 kg	6

SMART POTS



CLARET RED



ORANGE



BLUE



GREEN



MAT BLACK

SIL-1020 smart
Smart Pots

Dim. (Ø)	Liter	Kg	Portion
20 cm	2,61 lt.	3,90 kg	2-3



BLUE



ORANGE



MAT BLACK



CLARET RED



GREEN

SIL-1024 smart

Smart Pot

Dim. (Ø)	Liter	Kg	Portion					
24 cm	4 lt.	5 kg	4-5					



BLUE



ORANGE



GREEN



MAT BLACK



CLARET RED

SIL-1026 smart

Smart Pot

Dim. (Ø)	Liter	Kg	Portion					
26 cm	4,5 lt.	5,70 kg	5-6					

PANS

FLAT & GRILL
PANS



SAHANDA PANS



CLARET RED



PINK



GREEN



BLUE



ORANGE



MAT BLACK



BLUE



CLARET RED



ORANGE



MAT BLACK



GREEN

SIL-1216 D

Flat Pan

Dim. (Ø)	Liter	Kg	Portion
16 cm	0,8 lt.	0,95 kg	1

SIL-1224 D

Flat Pan

Dim. (Ø)	Liter	Kg	Portion
24 cm	1,5 lt.	2,40 kg	4

SIL-1220 D

Flat Pan

Dim. (Ø)	Liter	Kg	Portion
20 cm	1,15 lt.	1,55 kg	1-2

SIL-1228 D

Flat Pan

Dim. (Ø)	Liter	Kg	Portion
28 cm	2,5 lt.	3,40 kg	4-6

SIL-1224

Grill Pan

Dim. (Ø)	Liter	Kg	Portion
24 cm	2 lt.	2,55 kg	4-5

SIL-1228

Grill Pan

Dim. (Ø)	Liter	Kg	Portion
28 cm	2,3 lt.	3,40 kg	5-6





BLACK-CLARET RED

SIL-1316R sahanda

Sahanda Pan	Dim. (Ø)	Liter	Kg	Portion
	16 cm	0,25 lt.	0,8 kg	1

SIL-1316 sahanda

Sahanda Pan	Dim. (Ø)	Liter	Kg	Portion
	16 cm	0,25 lt.	0,8 kg	1



BLACK-BLUE



BLACK-GREEN



BLACK-ORANGE



GREEN



BLUE



ORANGE



MAT BLACK



CLARET RED





BLACK-BLUE



BLACK-GREEN



BLACK-CLARET RED



BLACK-ORANGE



BLACK-CLARET RED

SIL-1320R sahanda

Sahanda Pan	Dim. (Ø)	Liter	Kg	Portion
	20 cm	0,50 lt.	1,30 kg	1-2



ORANGE



GREEN



BLUE



MAT BLACK



CLARET RED

SIL-1320 sahanda

Sahanda Pan	Dim. (Ø)	Liter	Kg	Portion
	20 cm	0,50 lt.	1,30 kg	1-2

Sauce cups not included.



BLACK-CLARET RED



BLACK-ORANGE



BLACK-BLUE

BLACK-GREEN



SIL-1212D sahana

Square Sahanda	Dim.	Liter	Kg	Portion
Sahanda	12x12 cm	0,18 lt	0,5 kg	1



BLACK-GREEN



BLACK-CLARET RED



BLACK-ORANGE



BLACK-BLUE

SIL-1616D sahana

Square Sahanda	Dim.	Liter	Kg	Portion
Sahanda	16x16 cm	0,25 lt	0,8 kg	1

Sauce cups not included.



BLACK-BLUE



BLACK-CLARET RED



BLACK-GREEN



BLACK-ORANGE



SIL-1610 OT sahanda

Oval Pan

Dim.

16x10 cm

Liter

0,20 lt

Kg

0,5 kg

Portion

1



SIL-2414 OT sahanda

Oval Pan

Dim.

24x14 cm

Liter

0,33

Kg

1 kg

Portion

1



BLACK-GREEN



BLACK-BLUE



BLACK-CLARET RED



BLACK-ORANGE

SIL-1414 KK sahanda

Square With

Dim. (Ø)

14x14 cm

Liter

0,25 lt

Kg

0,80 kg

Portion

1





MAT BLACK



PETROLEUM BLUE



ORANGE



BLUE



CLARET RED



GREEN



PINK

SIL-1322 sahanda

Sahanda Pan	Dim. (Ø)	Liter	Kg	Portion
	22 cm	0,75 lt.	2,20 kg	2



GRILL PANS



MAT BLACK



ORANGE



CLARET RED



BLUE



GREEN



GREY

SIL-1330 ızgara

Grill Pan

Dim. (Ø)
30 cm

Liter
2,5 lt.

Kg
3,30 kg

Portion
7





PETROLEUM BLUE

SIL-2632 KT

Grill Pan	Dim.	Liter	Kg	Portion
	26x32 cm	2,61 lt.	3,25 kg	6



CLARET RED



MAT BLACK



ORANGE



GREEN



CLARET RED

SIL-3030 KT

Grill Pan	Dim.	Liter	Kg	Portion
	30x30 cm	1,5 lt.	3,45 kg	7-8



BLUE



MAT BLACK



ORANGE



GREEN



MAJOLICA BROWN

SIL- GP28

Grill Pan	Dim. (Ø)	Liter	Kg	Portion
	28 cm	3 lt.	3,4 kg	6



MAJOLICA GREEN

SIL- WK28

Wok Pan	Dim. (Ø)	Liter	Kg	Portion
	28 cm	3,5 lt.	4 kg	6



RED



ORANGE



MAT BLACK



CLARET RED

SIL-4026 amerikan Pan

American Pan	Dim. (Ø)	Liter	Kg	Portion
	26 cm	0,75 lt.	2,20 kg	2

TRAYS

TRAY





CLARET RED



ORANGE



GREEN



PETROLEUM BLUE



BLUE



MAT BLACK

SIL-2230 T

Tray

Dim.
22x30 cm

Liter
2,65 lt.

Kg
2,70 kg

Portion
6-8



BLUE



ORANGE



GREEN



MAT BLACK



GREY



CLARET RED

SIL-2640 T

Tray

Dim.
26x40 cm

Liter
5 lt.

Kg
4,15 kg

Portion
8-12




GASTRONORM TRAYS




SIL-533220 YT 
Gastronorm Tray | *Dim.* 530 x 325 x 20 mm | *Liter* 2,7 lt. | *Kg* 6,83 kg



SIL-322620 YT 
Gastronorm Tray | *Dim.* 325 x 265 x 20 mm | *Liter* 1,2 lt. | *Kg* 3,79 kg



SIL-322665 YT 
Gastronorm Tray | *Dim.* 5325 x 265 x 65 mm | *Liter* 4 lt. | *Kg* 4,70 kg

SIL-353265 YT 
Gastronorm Tray | *Dim.* 355 x 325 x 65 mm | *Liter* 5,6 lt. | *Kg* 5,90 kg

SIL-533265 YT 
Gastronorm Tray | *Dim.* 530 x 325 x 65 mm | *Liter* 9,1 lt. | *Kg* 8,63 kg

TEAPOT

*Keep your tea warm
in your office or
your home*

*A small flame
keeps the water
in the ideal heat*

*Practical waste
water reservoir*



*With aesthetic design and
natural state teapot
stand.*



SIL-TP02
Teapot

HORECA OVAL SERVICE PLATTER



Turn the cover to see the surprise under it.

Cast iron that save good flavor of food and keeps its temperature for a long time.

Even a small candle keeps a huge cast iron plate warm.

Fully oval cut, appealing to the eye with an easthetic presentation



SIL-TB2820

Round Meal Plate

Dim.	Kg	Portion
28x20 cm	1,43 kg	1

SIL-TB3223

Round Meal Plate

Dim.	Kg	Portion
32x23 cm	1,66 kg	1,5



SIL-TB2820-T
Wire Heating Pad



SIL-TB2820 BK

Copper Cover

Dim.	Kg
28x20 cm	0,40 kg

SIL-TB3223 BK

Copper Cover

Dim.	Kg
32x23 cm	0,45 kg

ROUND SERVICE PLATTER



SIL-TB2600

Meal Plate

Dim.	Kg	Portion
26 cm (Ø)	2,32 kg	1



SIL-TB2600 BK

Copper Cover

Dim.	Kg
26 (Ø)	0,40 kg



SIL-TB2600

Wire Heating Pad

GRILLS

GRILL PANS





SIL-2647

Grill Pan

Dim.
26x47 cm

Kg
4,53 kg

Portion
6-8



SIL-2137

Sauces
Grill Pan

Dim.
21x37 cm

Kg
3,35 kg

Portion
6-8





SIL-2626

<i>Grill Pan</i>	<i>Dim.</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	26x26 cm	2,2 lt.	3,73 kg	4



SIL-2632

<i>Grill Pan</i>	<i>Dim.</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	26x32 cm	2,61 lt.	4,35 kg	6



SIL-2632 YD

Grill Pan

Dim.

26x32 cm

Liter

2,61 lt.

Kg

3,9 kg

Portion

6 Portion



GRILL PAN (HANDLED)



SIL-1616 KT

Grill Square Pan	Dim.	Kg	Portion
	16x16 cm	1,20 kg	1 Portion



*Sauce cups not included

MINI GRILL
(HOT PLATE)
(ICE PLATE)



SIL-1522

Mini Grill Pan

Dim.
15x22 cm

Kg
2 kg

Portion
1



*Sauce cups not included

PANS

FISH PAN



SIL-1524 B fish form

<i>Fish Pan</i>	<i>Dim.</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	15x24 cm	0,52 lt.	1,3 kg	1-2



SIL-1529 B

<i>Fish Pan</i>	<i>Dim.</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	15x29 cm	0,55 lt.	1,34 kg	1-2



SIL-1529 BK

<i>Fish Pan Cover</i>	<i>Dim.</i>	<i>Kg</i>
	15x29 cm	0,970 kg

ROASTING PAN



SIL-8020

Roasting Pan

Dim. (Ø)
20 cm

Liter
0,5 lt.

Kg
0,615 kg

Portion
1



SIL-8020-T
Wire Heating Pad

*Sauce cups not included



SIL-8028

Rasting Pan

Dim. (Ø)	Liter	Kg	Portion
28 cm	1,6 lt.	1,74 kg	4



BLUE



GREEN



RED



ORANGE



You can observe your dishes without uncovering glass lid while cooking.



SIL-8028-C

With Glass Cover
Rasting Pan

Dim. (Ø)	Liter	Kg	Portion
28 cm	1,6 lt.	1,74 kg	4



SIL-8036

Rasting Pan

Dim. (Ø)	Liter	Kg	Portion
36 cm	2 lt.	2,55 kg	6-7



DÖKÜM
DEMİR
CAST IRON

PIZZA/ PANCAKE/ CREPE PANS



SIL-6020

<i>Pizza / Crepe / Pancake Pans</i>	<i>Dim. (Ø)</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	20 cm	0,37 lt.	1,17 kg	1



SIL-6028

<i>Pizza / Crepe / Pancake pans</i>	<i>Dim. (Ø)</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	28 cm	0,73 lt.	1,95 kg	2-3



ROUND PANS



SIL-4016 YT

Round Pan	Dim. (Ø)	Liter	Kg	Portion
	16 cm	0,46 lt.	0,80 kg	1



SIL-4020 YT

Round Pan	Dim. (Ø)	Liter	Kg	Portion
	20 cm	0,74 lt.	1,23 kg	2-3



*Sauce cups not included

FLAT PANS



SIL-1512 DT
Flat Tava

Dim. (Ø)	Liter	Kg	Portion
15x12 cm	0,52 lt.	1,15 kg	1



SIL-1512 DT



SIL-1714 DT
Flat Tava

Dim. (Ø)	Liter	Kg	Portion
17x14 cm	0,60 lt.	1,35 kg	1



SIL-1714 DT



*Sauce cups not included

FAJITA PANS



SIL-501824

Fajita Pan	Dim.	Kg	Portion
	18x24 cm	1,20 kg	1



SIL-511824

Fajita Pan	Dim.	Liter	Kg	Portion
	18x24 cm	0,62 lt.	1,31 kg	1



*Sauce cups not included

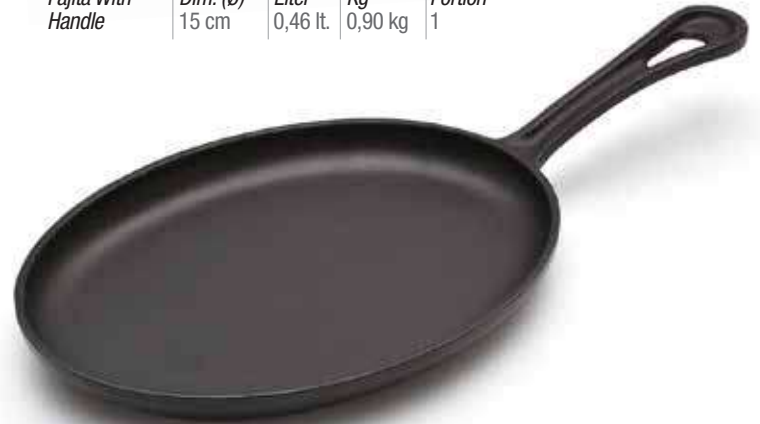
FAJITA WITH HANDLE





SIL-521500

<i>Fajita With Handle</i>	<i>Dim. (Ø)</i>	<i>Liter</i>	<i>Kg</i>	<i>Portion</i>
	15 cm	0,46 lt.	0,90 kg	1



SIL-522216

<i>Oval Fajita With Handle</i>	<i>Dim.</i>	<i>Kg</i>	<i>Portion</i>
	22x16,3 cm	1,10 kg	1



SIL-521724

<i>Oval Fajita With Handle</i>	<i>Dim.</i>	<i>Kg</i>	<i>Portion</i>
	241x178 mm	1,20 kg	1

*Sauce cups not included

KIDNEY & DROP PANS



SIL-9001
Kidney Pan

Dim.	Liter	Kg	Portion
10x20 cm	0,35 lt.	0,57 kg	1



SIL-9002
Drop Pan

Dim.	Liter	Kg	Portion
10x20 cm	0,45 lt.	0,70 kg	1



*Sauce cups not included



CASSEROLE/SOUFFLE/SAUCE

CASSEROLE/SOUFFLE/SAUCE CUPS



BLACK-BLUE

SIL-9514 R	
Sauce Cup	Dim. (Ø) Liter Kg Portion
	14 cm 0,75 lt. 1,376 kg 1

SIL-9514	
Sauce Cup	Dim. (Ø) Liter Kg Portion
	14 cm 0,75 lt. 1,376 kg 1



ORANGE



BLUE



CLARET RED



GREEN



BLUE

SIL-1200 R	
Sauce Cup	Dim. (Ø) Liter Kg Portion
	12 cm 0,45 lt. 0,900 kg 1

SIL-1200	
Sauce Cup	Dim. (Ø) Liter Kg Portion
	12 cm 0,45 lt. 0,900 kg 1



BLACK-BLUE

BLACK-CLARET RED

BLACK-GREEN

BLACK-ORANGE



BLACK-CLARET RED

SIL-9613 R	
Sauce Cup	Dim. (Ø) Liter Kg Portion
	13 cm 0,50 lt. 1 kg 1

SIL-9613	
Sauce Cup	Dim. (Ø) Liter Kg Portion
	13 cm 0,50 lt. 1 kg 1



MATTE BLACK



BLACK-GREEN



BLACK-BLUE





SIL-9010

Soufflé Cup	Dim. (Ø)	Liter	Kg	Portion
	10 cm	0,25 lt.	0,398 kg	1



BLACK



BLACK-BLUE



BLACK-GREEN



BLACK-ORANGE



CLARET RED



BLUE



GREEN



ORANGE



BLACK-CLARET RED

SIL-9510R

Casseroles Cup	Dim. (Ø)	Liter	Kg	Portion
	10 cm	0,35 lt.	0,57 kg	1



MATTE BLACK

SIL-9510

Casseroles Cup	Dim. (Ø)	Liter	Kg	Portion
	10 cm	0,35 lt.	0,57 kg	1

*Sauce cups not included



MATTE BLACK

SIL-9513			
Casserole Cup			
Dim. (Ø)	Liter	Kg	Portion
13 cm	0,46 lt.	0,95 kg	1

SIL-9513 R			
Casserole Cup			
Dim. (Ø)	Liter	Kg	Portion
13 cm	0,46 lt.	0,95 kg	1



BLACK-BLUE

SIL-9516			
Casserole Cup			
Dim. (Ø)	Liter	Kg	Portion
16 cm	0,35 lt.	1,25 kg	1

SIL-9516 R			
Casserole Cup			
Dim. (Ø)	Liter	Kg	Portion
16 cm	0,35 lt.	1,25 kg	1



BLUE



GREEN



ORANGE



CLARET RED



MATTE BLACK



GREEN



CLARET RED



ORANGE

*Sauce cups not included

SERVICE SERVICE PLATTERS



SERVICE PLATTERS



SIL-2015 ST

Service Plate	Dim.	Kg	Portion
	20x15 cm	1,41 kg	1



SIL-3020 ST

Service Plate	Dim.	Kg	Portion
	30x20 cm	1,35 kg	1



*Sauce cups not included

STONE PATTERNED SERVICE PLATTER



SIL-2411 ST
Service Plate | *Dim.* 11,6x24,5 cm | *Kg* 1,22 kg



SIL-2030 ST
Service Plate | *Dim.* 20,4x30,3 cm | *Kg* 2,49 kg



SIL-1029 ST
Service Plate | *Dim.* 10,9x29,6 cm | *Kg* 1,47 kg



SIL-1630 ST
Service Plate | *Dim.* 16,2x30 cm | *Kg* 1,85 kg



SIL-2425 ST
Service Plate | *Dim.* 24,2x25,1 cm | *Kg* 2,59 kg



*Sauce cups not included



SIL-1736 ST

Service Plate	Dim.	Kg
	17,1x36,9 cm	2,70 kg



SIL-2233 ST

Service Plate	Dim.	Kg
	22x33,2 cm	2,79 kg



SIL-2433 ST

Service Plate	Dim.	Kg
	24x33,1 cm	3,27 kg



SIL-3030 ST

Service Plate	Dim.	Kg
	30x30 cm	3,91 kg



SIL-3040 ST

Service Plate	Dim.	Kg
	30x40 cm	5,22 kg

*Sauce cups not included



SIL-3010 ST

Service Plate	Dim. (Ø)	Kg
	30 cm	2,92 kg



SIL-2332 ST

Service Plate	Dim. (Ø)	Kg
Oval	23x32,1 cm	1,92 kg



SIL-3000 ST

Service Plate	Dim. (Ø)	Kg
	30 cm	2,67 kg

SIL-3400 ST

Service Plate	Dim. (Ø)	Kg
	34,2 cm	3,62 kg

SIL-3600 ST

Service Plate	Dim. (Ø)	Kg
	36 cm	4,87 kg

*Sauce cups not included

WOODEN BASE

WOODEN BASE OF
PRODUCTS



*The wooden base made of chestnut wood are
new favorite kitchens and restaurants.*

Silver

Use and Maintenance of Wooden Base

Some practical information for you to make a long-term, healthy and clean use of your wooden base.

Maintenance of your wooden furniture is easy; however, you need to make sure that you apply a couple of maintenance instructions for making your furniture look as good as it was new.

Wipe your wooden product with a sponge, warm water and soap after each use. Additionally, clean chemical cleanser residuals on your wooden product with some clean water and a sponge. **Never place your wooden product in a dish-washer and do not make it wait by dipping into water.**

After you have wiped your wooden product with a sponge, dry it with a dry towel. **Do not wait for it to dry on its own.** Take care of the fact that no water residual shall exist on the surface of the wooden product. Otherwise, life of wooden product will be shorter. Additionally, it will be exposed to color loss, dilation and distortion.

In order to prevent your wooden product from draining and cracking, **apply some nutriment-class mineral oil at least once a month.** You may also use natural olive oil which you use for kitchen. Drip a trace

of oil on a rag and apply it to the wooden product. Wait for 2 – 3 hours for wooden to soak the oil up. At the end of this duration, dry and wipe the extra oil from the surface of the wooden product.

Do not make your wooden product wait on a hot tray or on a furnace except for the times of use. Heat may not damage wood immediately, however in consequence of a long-term use; it may cause dryness on the external layer of the wooden product. Dried wood will become more sensitive against cracking, and will unstick from the junction. At the same time, **never use your wooden product by putting it into the furnace.**

After you use your wooden product for cutting raw meat, fish or chicken meat; sterilize it with household bleach solution. World Health Organization suggests putting 1 teaspoon of household bleach into 1 liter of water. After the implementation of household bleach solution, rinse the wooden product with clean water and a sponge rapidly, and dry it without waiting.



MINI POT WOODEN BASE



SIL-1110-A1 cussinero

Mini Pot	Dim. (Ø)	Kg (~)
Wooden Base	10 cm	0,280 kg
<i>(single - sauces)</i>		



SIL-1110-A2 cussinero

Mini Pot	Dim. (Ø)	Kg (~)
Wooden Base	10 cm	0,550 kg
<i>(triplet)</i>		



SIL-1114-A1 cussinero

Mini Pot	Dim. (Ø)	Kg (~)
Wooden Base	14 cm	0,220 kg
<i>(single)</i>		



SIL-1114-A2 cussinero

Mini Pot	Dim. (Ø)	Kg (~)
Wooden Base	14 cm	1 kg
<i>(single-sauces)</i>		



Sauce cups not included



FLAT PAN WOODEN BASE



SIL-1216-A

<i>Pan Wooden Base</i>	<i>Dim. (Ø)</i> 16 cm	<i>Kg (~)</i> 0,220 kg
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SIL-1220-A

<i>Pan Wooden Base</i>	<i>Dim. (Ø)</i> 20 cm	<i>Kg (~)</i> 0,280 kg
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SAHANDA PANS WOODEN BASE



SIL-1316-A

<i>Sahanda Pan Wooden Base</i>	<i>Dim. (Ø)</i> 16 cm	<i>Kg (~)</i> 0,200 kg
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SIL-1320-A

<i>Sahanda Pan Wooden Base</i>	<i>Dim. (Ø)</i> 20 cm	<i>Kg (~)</i> 0,325 kg
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SIL-1322-A

<i>Sahanda Pan Wooden Base</i>	<i>Dim. (Ø)</i> 22 cm	<i>Kg (~)</i> 0,340 kg
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SAHANDA PAN WOODEN BASE



SIL-1212D-A2
Square Sahanda
Wooden Base | 12x12 cm | Dim. Kg
(dual) | 0,170 kg



SIL-1212D-A3
Square Sahanda
Wooden Base | 12x12 cm | Dim. Kg
(Treple) | 0,250 kg



SIL-1616D sahanda-A
Square Sahanda
Wooden Base | 16x16 cm | Dim. Kg
(single) | 0,150 kg

SIL-1212D-A1
Square Sahanda
Wooden Base | 12x12 cm | Dim. Kg
(tekli) | 0,150 kg



SIL-2414 OT - A1
Oval Pan
Wooden Base | 24x14 cm | Dim. Kg
| 0,320 kg

SIL-1610 OT - A1
Oval Pan
Wooden Base | 16x10 cm | Dim. Kg
| 0,320 kg



SIL-2414 OT - A2
Oval Pan
Wooden Base | 24x14 cm | Dim. Kg
| 0,400 kg



SIL-1414 KK sahanda-A
Sahanda Pan
Wooden Base | 14x14 cm | Dim. (Ø) Kg (~)
| 0,200 kg



Sauce cups not included



TRAY, GRILL PAN WOODEN BASE



SIL-2230 T-A1

<i>Tray</i>	<i>Dim.</i>	<i>Kg</i>
<i>Wooden Base</i>	22x30 cm	0,480 kg

SIL-2640 T-A1

<i>Tray</i>	<i>Dim.</i>	<i>Kg</i>
<i>Wooden Base</i>	26x40 cm	1,132 kg



SIL-2230 T-A2

<i>Tray</i>	<i>Dim.</i>	<i>Kg</i>
<i>Wooden Base</i>	22x30 cm	0,480 kg

SIL-2640 T-A2

<i>Tray</i>	<i>Dim.</i>	<i>Kg</i>
<i>Wooden Base</i>	26x40 cm	1,132 kg



SIL-3030 KT-A

<i>Grill Pan</i>	<i>Dim.</i>	<i>Kg</i>
<i>Wooden Base</i>	30x30 cm	0,800 kg





SIL-2626-A

<i>Tray</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	26x26 cm	0,250 kg



SIL-2632-A

<i>Tray</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	26x32 cm	0,320 kg

SIL-2632YD-A

<i>Tray</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	26x32 cm	0,320 kg

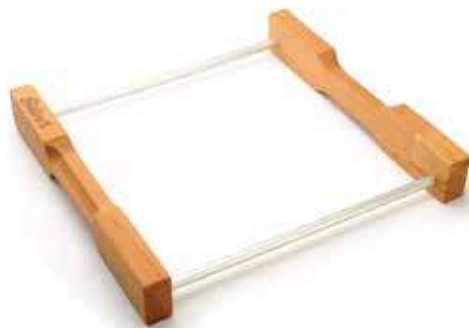


Sil 2647-A

<i>Grill Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	26 x 47 cm	0,850 kg

Sil 2137-A

<i>With Sauce</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Cup Grill</i>	23 x 39 cm	0,600 kg
<i>Wooden Base</i>		



MINI GRILL PAN WOODEN BASE



SIL-1616 KT-A1
Grill Pan | Dim. | Kg (~)
Wooden Base | 16x16 cm | 0,180 kg



SIL-1616 KT-A2
Grill Pan | Dim. | Kg (~)
Wooden Base | 16x16 cm | 0,400 kg
*(With sauce cup)



SIL-1522-A1
Mini Grill Pan | Dim. | Kg (~)
Wooden Base | 15x22 cm | 0,450 kg
*(Not sauce)



SIL-1522-A2
Mini Grill Pan | Dim. | Kg (~)
Wooden Base | 15x22 cm | 0,720 kg
*(With sauce cup)



SIL-1522-A3
Mini Grill Pan | Dim. | Kg (~)
Wooden Base | 15x22 cm | 1 kg
*(With sauce cup stand)



Sauce cups not included

FISH PAN WOODEN BASE



SIL-1524 B-A

<i>Fish Form</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Fish Pan</i>	15x24 cm	0,420 kg
<i>Wooden Base</i>		



SIL-1529 B-A

<i>Fish Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	15x29 cm	0,380 kg



ROASTING PAN WOODEN BASE



SIL-8020-A

<i>Roasting Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	20 cm	0,210 kg



SIL-8028-A

<i>Roasting Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	28 cm	0,850 kg



SIL-8036-A

<i>Roasting Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	36 cm	1,20 kg

Sauce cups and accessory not included



PIZZA/CREPE/ PANCAKE WOODEN BASE



SIL-6020-A

<i>Pizza / Crepe / Pancake Pan</i>	<i>Dim. (Ø)</i> 20 cm	<i>Kg (~)</i> 0,262 kg
<i>Wooden Base</i>		

SIL-6028-A

<i>Pizza / Crepe / Pancake Pan</i>	<i>Dim. (Ø)</i> 28 cm	<i>Kg (~)</i> 0,450 kg
<i>Wooden Base</i>		



SIL-4016YT-A1

<i>Round Pan</i>	<i>Dim. (Ø)</i> 16 cm	<i>Kg (~)</i> 0,210 kg
<i>Wooden Base</i>		

SIL-4020YT-A1

<i>Round Pan</i>	<i>Dim. (Ø)</i> 20 cm	<i>Kg (~)</i> 0,240 kg
<i>Wooden Base</i>		



SIL-4016YT-A2

<i>Round Pan</i>	<i>Dim. (Ø)</i> 16 cm	<i>Kg (~)</i> 0,380 kg
<i>Wooden Base</i>		
*(With sauce cup)		

SIL-4020YT-A2

<i>Round Pan</i>	<i>Dim. (Ø)</i> 20 cm	<i>Kg (~)</i> 0,550 kg
<i>Wooden Base</i>		
*(With sauce cup)		

Sauce cups not included

FLAT PAN WOODEN BASE



SIL-1512-A1

Flat Pan	Dim.	Kg (~)
Wooden Base	15x12 cm	0,120 kg

SIL-1512-A2

Flat Pan	Dim.	Kg (~)
Wooden Base (Kandle stand)	15x12 cm	0,250 kg

SIL-1512-A3

Flat Pan	Dim.	Kg (~)
Wooden Base (With sauce cup)*	15x12 cm	1,220 kg

SIL-1714-A1

Flat Pan	Dim.	Kg (~)
Wooden Base	15x12 cm	0,160 kg

SIL-1714-A2

Flat Pan	Dim.	Kg (~)
Wooden Base (Kandle stand)	17x14 cm	0,280 kg

SIL-1714-A3

Flat Pan	Dim.	Kg (~)
Wooden Base (With sauce cup)*	17x14 cm	1,100 kg



Sauce cups not included

FAJITA PAN WOODEN BASE



SIL-501824-A

<i>Fajita Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	18x24 cm	0,280 kg



SIL-511824-A

<i>Fajita Pan</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	18x24 cm	0,280 kg



SIL-521500-A

<i>With Handle Fajita</i>	<i>Dim. (Ø)</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	15 cm	0,170 kg





SIL-522216-A

With Handle Oval | Dim. (Ø) | Kg (~)
 Fajita Wooden Base | 22x16 cm | 0,650 kg
 *(with sauce cup)



SIL-521724-A

With Handle Oval | Dim. (Ø) | Kg (~)
 Fajita Wooden Base | 17x24 cm | 0,720 kg
 *(with sauce cup)



SIL-9001-A

Kidney Fajita Pan
 Wooden Base | Kg (~)
 0,420 kg
 *(with sauce cup)



SIL-9002-A

Drop Fajita Pan
 Wooden Base | Kg (~)
 0,420 kg
 *(with sauce cup)



Sauce cups not included

FONDUE/ SAUCE BOWL/ STEW PAN WOODEN BASE



SIL-9514-A

Sauce Cup | Kg (~)
Wooden Base | 0,190 kg



SIL-9613-A1

Sauce Cup | Kg (~)
Wooden Base | 0,170 kg



SIL-1200-A1

Sauce Cup | Kg (~)
Wooden Base | 0,170 kg



SIL-9613-A2

Sauce Cup | Kg (~)
Wooden Base | 0,260 kg
*(Sauces)



SIL-1200-A2

Sauce Cup | Kg (~)
Wooden Base | 0,260 kg
*(with sauce cup)



SIL-9613-A3

Sauce Cup | Kg (~)
Wooden Base | 0,420 kg
(Stand)

SIL-1200-A3

Sauce Cup | Kg (~)
Wooden Base | 0,420 kg
(Stand)





SIL-9010-A1
Souffle Cup | Kg (~)
Wooden Base | 0,105 kg



SIL-9010-A2
Souffle Cup | Kg (~)
Wooden Base | 0,210 kg
 (sauces)*



SIL-9510-A
Stew/Fondue Cup | Kg (~)
Wooden Base | 0,98 kg



SIL-9513-A
Stew/Fondue Cup | Kg (~)
Wooden Base | 0,98 kg

SIL-9516-A
Stew/Fondue Cup | Kg (~)
Wooden Base | 0,105 kg



Sauce cups not included

OVAL/ROUND DISH PLATE WOODEN BASE



SIL-TB2820-A

<i>Oval Dish Plate</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	28x20 cm	0,300 kg



SIL-TB3223-A

<i>Oval Dish Plate</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	32x23 cm	0,370 kg



SIL-TB2600-A

<i>Round Dish Plate</i>	<i>Dim. (Ø)</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	26 cm	0,410 kg



Sauce cups not included

SERVICE PLATTER WOODEN BASE



SIL-2015-ST-A

<i>Service Plate</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i>	26x26 cm	0,550 kg



SIL-3020-ST-A1

<i>Service Plate</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Pide Wooden Base</i>	32,5x30,5 cm	0,600 kg



SIL-3020-ST-A2

<i>Service Plate</i>	<i>Dim.</i>	<i>Kg (~)</i>
<i>Wooden Base</i> (With sauce cup)*	32,5x30,5 cm	0,760 kg



Sauce cups not included

**SERVICE
PLATE
WOODEN
BASE**



*Turn your banquets
into show with
a stylish stand*

*Double up the taste
with cold or hot
presentation*



SIL-MS1
*Service Plate
2-Storey Stand*



SIL-TB1029-A

Service Plate | Kg (~)
Wooden Base | 0,250 kg



SIL-TB2411-A

Service Plate | Kg (~)
Wooden Base | 0,220 kg



SIL-TB1630-A1

Service Plate | Kg (~)
Wooden Base | 0,380 kg



SIL-TB1736-A1

Service Plate | Kg (~)
Wooden Base | 0,410 kg



SIL-TB1630-A2

Service Plate | Kg (~)
Pide Wooden Base | 0,270 kg



SIL-TB1736-A2

Service Plate | Kg (~)
Pide Wooden Base | 0,300 kg





SIL-TB2030-A
Service Plate Kg (~)
Wooden Base 0,420 kg



SIL-TB2233-A
Service Plate Kg (~)
Wooden Base 0,470 kg



SIL-TB2433-A
Service Plate Kg (~)
Wooden Base 0,490 kg



SIL-TB3040-A
Service Plate Kg (~)
Wooden Base 0,550 kg



SIL-TB2425-A
Service Plate Kg (~)
Wooden Base 0,420 kg



SIL-TB2433-A
Service Plate Kg (~)
Wooden Base 0,580 kg

SIL-TB3030-A
Service Plate Kg (~)
Wooden Base 0,700 kg



SIL-TB3000-A
Service Plate | Kg (~)
Wooden Base | 0,550 kg

SIL-TB3400-A
Service Plate | Kg (~)
Wooden Base | 0,670 kg

SIL-TB3600-A
Service Plate | Kg (~)
Wooden Base | 0,720 kg



SIL-TB3010-A
Service Plate | Kg (~)
Wooden Base | 0,520 kg



SIL-TB2332-A
Service Plate | Kg (~)
Wooden Base | 0,450 kg



STEAK BOARD



SIL-ST1
Steak Board

CHEESE BOARDS



SIL-PY1
Cheese Board



SIL-PY2
Cheese Board



SIL-PY3
Cheese Board



SIL-PY4
Cheese Board



SIL-PY5
Cheese Board



SAUCE BASKET



SIL-KS2
Basket



SIL-KS1
Basket

SERVICE BOARDS



SIL-SL2
Sauce Service Board With 2



SIL-SL3
Sauce Service Board With 3



SIL-SH12
Shot Service Board With 12



SIL-SH6
Shot Service Board With 6





SIL-DC1
Rectangle Glass Plate



SIL-KC1
Square Glass Plate



SIL-SK1
Mini Glass Sauce Cup



SIL-SK2
Mini Glass Sauce Cup



SIL-SR
Mini Gravy Boat



SIL-SB
Shot Glass

IRON

Iron, sign of which comes from “Ferrum” in Latin, is the most common metal of earth’s crust. The earth’s core is a composite of iron – nickel. Due to the fact that it reacts to other elements easily, iron is found as a compound in nature. It is the most commonly-used metal among all other metals and has an enormous importance within the scope of whole history.

In ancient times, ironmongers have always had an esteemed place in society almost in each era. This also reflected upon the mythology of the communities. For instance, according to the tradition of Yakuts, Elliei was the first Hammersmith who was also the first ancestor of the Yakuts. In Siberian society, moreover, ironmongers had quite high social status among the society and it was believed that ironmongers are protected by spiritual beings. Irons presented in Shaman’s clothes were also exorcists. Additionally, in Mongolian epic poems and in Turkish literature, ironmonger (Tarkhan) was used with the meaning of “hero” and “lonely cavalier, warrior”. [IV] According to Ergenekon Epic, while Turks are searching a way for departing from Ergenekon, they decide to create a gateway by melting the iron mine that is current within body of the mountain. They surround the mountain with wood and coal, and blow the fire with big bellows. The iron mountain melts, and the road comes off. In every year, that day (it is accepted as 21 March) has been celebrated. A piece of iron is heated up and embossed with a hammer.

For Dogon and Bambara tribes of Africa, ironmonger was the first person to discover the fire, and who learnt agriculture and husbandry to humanity. According to Dogons, heroes used to disguise as a Hammersmith and used to teach civilization to humanity.

Moreover, Hephaestus is the blacksmith God in Greek Mythology. He produces swords, shields and armors for other Gods.

The source of divine quality of blacksmiths in almost all cultures is the fact that the first iron used by human beings was a meteor. For this reason, Egyptians call it “award of the sky” while Sumerians call it “mine of the sky” (The old word of “An-Bar” which means the metal of the sky is a Sumerian word), and is accepted as sacred.

Mastership of forging was performed by Hittites throughout history, and the fact that they knew the unbreakable and durable nature of iron is obvious from their statement of “Word of king and queen is iron.”



Silver CAST IRON

Cast irons are iron – carbon composites with more than 2% carbon ratio.

Graphite form of the carbon included in the composite is called gray cast iron, while cementite form of it is called as white cast iron. Its melting temperature of 1150 °C is lower than the melting temperature of steel.

It is one of the materials preferred for kitchenware production. As a matter of fact, **it does not contain any toxic substances, it is resistant against high degrees of heat, it carries and conducts the heat in a good way,** and it is easy to be shaped.

Cast iron kitchenware is left as raw or is coated with protective layers.

Cast iron that is coated with protective layer is called as (enamel) cast iron.

Enamel operation which removes the difficulties rising in the phases of use, maintenance and cleaning of raw cast iron has simplified the use of cast iron kitchenware and caused this material to be preferred and to become more widespread. Thanks to this technique which began to be applied in late 19. Century and early 20. Century, cast iron saucepans and pans with bright colors and enamel coating have become more popular.

Protective layer avoids rusting, and removes the necessity of washing and greasing at the end of each use. Additionally, it enables the items to be washed in dish-washer when necessary.

Due to the fact that protective layer is a kind of ejected glassy surface, it enables the use of eye-ful, colors which do not lose its brightness in the face of high heat. Protective layer covers the internal and external surfaces; however, cast iron is observable on the points where two surfaces join to each other. For this reason, you may be able to understand whether a kitchenware is cast iron or not in the direction of these details.

Despite the fact that kitchenware that are produced through enamel coated cast iron is dishwasher-safe, they are not generally suggested to be washed in a dish-washer. As a matter of fact, points where cast iron is observable may be damaged. In addition to this, protective layer may also get affected by chemical detergent in consequence of long-term machine-washing.

Most of the famous cooks and cuisine chefs prefer cooking dishes through the use of cast iron kitchenware.



Silver Revolution in Kitchens!



Quality

The concept of quality is the irreplaceable principle of our company culture.

Following purposes are tracked in order to maintain the highest level of quality performance of all business units:

- Providing quality products in compliance with needs and expectations of the customers in due course of time.
- Improving training and sufficiency of all our employees in the direction of quality purposes.
- Encouraging the improvement of all phases in the direction of a safe and active working environment.
- Periodically reviewing our policies in order to develop group skills of our employees and to maintain their effectiveness.

Conformity to Quality Standards



We have **REACHED** certification; any of our product does not contain substance that are dangerous for human health.



We have **LFGB** German food standards certification; Any of our product does not contain substances that are dangerous for human health.



We have **FDA** certification; our product are compliance with **FDA** American food standards.

Successfully passed cold citric acid, boiling citric acid, boiling water, water vapor, detergent tests.



Suitability for use is tested and confirmed in laboratory environment by means of health.



WHY *Silver* CAST IRON?

Silver cast iron saucepans and frying-pans offer healthy and delicious food selections for your kitchen.

1- Thermal conduction of Silver cast iron saucepans are perfect, therefore there will be no heat difference between its bottom and lateral parts. Equal heat distribution is provided for all parts of the saucepan. Homogeneous cooking is provided due to the fact that the same heat rate is distributed to the absolute amount of food current in the pan.

2- Due to the fact that it distributes the heat equally as well as rapidly, it is possible to perform a good cooking with lower heats in shorter times.

3- Food does not stick and burn inside the pan and saucepans.

4- It provides supremacy in terms of cooking meat products. Meat does not lose its delight. Surfaces of pans prevent hands from being burned. It is also possible to cook meat with grilled-taste.

5- Vapor originated within the saucepan concentrates thanks to the special Silver lid and is remixed with the food; not only it provides wonderful aroma and savor, but it also protects nutritive value of the food and enables you to cook more healthy foods.

6- Internal and external surfaces of the saucepans and pans are enameled. Enamel prevents the saucepans from rust. No bacterial growth is observed.

7- Silver cast iron saucepans and pans can be used on every kind of stoves. It is also possible to use them in furnaces. Thanks to its enamel layer, induction stoves are not scratched. **It shall not be used in microwave ovens.**



Real healthy savors

Preference of professional cooks

Food cooked with cast iron saucepans will be way too much delicious that the food cooked with saucepans produced with other materials. The reason behind it is the equal distribution of heat and its ability to cook your food at medium heat without any heat abduction.

Meat cooked with Silver cast iron pans / grills will be soft and delicious while they will also cook the meat by sealing its delight in a perfect way. You may also not add oil when you are cooking your meat with cast iron items. You may use a trace of oil if you desire.



2012 High Design Award



Silver Cast Iron

provides solid and long-term use thanks to its enameled protective layer.



Long-awaited Real Taste with Silver

Provides a healthy feast by conserving the aromatic flavor of safely-cooked foods.



Silver Special Lid Handholds

Has the couture handholds for comfortably handling hot pan lids without getting affected by their heat.



Silver Aroma Droplets

Makes the vaporized aroma of the food accumulated on the embossments that are placed in the internal roof of the lid drop back on the food and makes the food more delicious.



Silver Special Colors

Specialty facing external surface provides elegance for your kitchens with eyeeful color alternatives.



Silver Heat Sealing and Conduction

Conducts the heat all over the product, seals the heat for a long time, and makes the whole food be cooked synchronically.



Electric stove



Gas Stove



Induction



Vitro Ceramic



Halogen



Dishwasher



Microwave Oven



Oven

Silver Revolution in Kitchens!

Silver