

## electrics



## **CucinaPro Wafflers**

Waffles are intended to be light, airy and, most of all, crispy when they're served. They should be well-browned on the outside, with a moist, light and fluffy inside.

CucinaPro wafflers were designed with exactly this "waffle perfection" in mind. With the "ready to bake" light, you always know the waffler is at that "just right" temperature to bake your waffle.

The non-stick coating on our wafflers will assure that your waffles release easily and look picture-perfect on the plate. Plus, clean up is a breeze.

And our superior models offer a seven setting waffle browning control. You can customize the browning and crispiness of your waffle to fit your individual taste.

Thanks to CucinaPro, baking the perfect waffle just became even easier!



## Four Square Belgian Waffler

Item Number #1452
7 setting waffle browning control, ready and on/off lights, non-stick coating,
1200 watts of power



## **Heart Waffler**

Item Number #1455
7 setting waffle browning control, ready and on/off lights, non-stick coating, 1100 watts of power



### Classic Round American Waffler

Item Number #1474
6 setting waffle browning control, ready and on/off lights, non-stick coating,
1100 watts of power



### **Classic Heart Waffler**

Item Number #1475
6 setting waffle browning control, ready and on/off lights, non-stick coating, 1100 watts of power



## Classic Round Belgian Waffler

Item Number #1476
6 setting waffle browning control, ready and on/off lights, non-stick coating, 1100 watts of power



### **Pizzelle Baker**

Item Number #220-05P

Makes two five-inch cookies
at a time, 750 watts, steam
guard to protect hands,
extra-thick baking plates to
ensure even heat distribution,
polished grids for easy release
and clean up

## **CucinaPro Pizzelle Bakers**

It is believed that pizzelles were originated in Italy in ancient times to mark an annual celebration. Baked over an open fire with relatively simple irons, early pizzelles often were embossed with a family crest or some hint of the village of origin.

Over time it has become tradition to use pizzelles to celebrate any holiday or festive occasion. The modern patterns found on these waffle cookies most commonly are floral on one side and a woven basket-like pattern on the other.

The recent popularity of pizzelles is the result of recognition of their delicious versatility. For example, pizzelles, when still hot, can be rolled into cylinders, cones and mini-baskets that can hold a wide variety of fillings. The range of tastes that can be created with fillings of formed pizzelles is virtually endless.

## electrics





## **Non-Stick Pizzelle Baker**

Item Number #220-05NS

Makes two five-inch cookies at a time, 750 watts, steam guard to protect hands, extra-thick baking plates ensure even heat distribution, non-stick grids for easy release and clean up



### **Piccolo Pizzelle Baker**

Item Number #220-03

Makes four 3-1/4 inch cookies at a time, 750 watts, steam guard to protect hands, extrathick baking plates to ensure even heat distribution



### **Krumkake Baker**

Item Number #220-02

Makes two five-inch cookies at a time, 750 watts, steam guard to protect hands, extrathick baking plates to ensure even heat distribution



## **Pizzelle Mix**

Item Number #5220

Makes two five-inch cookies at a time, 750 watts, steam guard to protect hands, extrathick baking plates to ensure even heat distribution

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## **CucinaPro Electric Skillets**

Our electric skillets can easily be considered our most versatile appliance to date. Whether you're preparing a tempting Asian meal directly at the table, poaching fish at a low temperature, making perfect pancakes or simply don't want to heat up the kitchen with your oven or increase your gas bill, this will quickly become a favorite "counter worthy" appliance.

With the attached temperature probe, oil and shortening can be set to the exact right high temperature for frying fish, chicken or potstickers. And the light on the probe makes it easy to know when the temperature is right to add more food.

The tempered glass lid allows you to keep an eye on what you're cooking without risk or losing heat or steam or dodging spattering grease. The large cooking surface and even heating is beyond compare for preparing restaurant-quality pancakes and french toast.



# Classic Electric Skillet Polished, 16 inch

Item Number #1454
Entire pan is dishwasher safe, highly-polished surface is stick resistant, removeable temperature probe with heat settings, tempered glass lid, stainless steel handles secured with steel reveting, 1500 watts, stainless steel body



# Classic Electric Skillet Polished, 12 inch

Item Number #1453
Entire pan is dishwasher safe, highly-polished surface is stick resistant, removeable temperature probe with heat settings, tempered glass lid, stainless steel handles secured with steel reveting, 1500 watts, stainless steel body



### Classic Electric Skillet Non-Stick, 16 inch

Item Number #1654
Entire pan is dishwasher safe, non-stick surface, removeable temperature probe with heat settings, tempered glass lid, stainless steel handles secured with steel reveting, 1500 watts, stainless steel body



### Classic Electric Skillet Non-Stick, 12 inch

Item Number #1653
Entire pan is dishwasher safe, non-stick surface, removeable temperature probe with heat settings, tempered glass lid, stainless steel handles secured with steel reveting, 1500 watts, stainless steel body



Consistent high temperatures-perfect for frying!

## **CucinaPro Brings Culinary Excellence Home**

## electrics



#### **Flatbread Maker**

Item Number #1443
Flattens and bakes one ten inch tortilla, 1000 watts, heavyweight, die-cast aluminum cooking plates distribute heat evenly, non-stick cooking plates wipe clean, convenient cord wrap, stands on end for easy storage



### 3-in-1 Cooker

Item Number #280-01
4 quart, 300 watt slow cooker,
1.5 quarts, 1000 watts deep
fryer and steamer. Comes
with baskets for steaming and
frying, vented glass lid for
keeping an eye on foods



## **Cordless Crepe Maker**

Item Number #1447
Makes perfect paper-thin
crepes every time, 7 1/2 inch
diameter cooking surface,
non-stick coating for easy clean
up, cordless cooking plate,
electric base with convenient
cord wrap



## **Griddle & Crepe Maker**

Item Number #1448
12 inch diameter cooking surface, non-stick coated aluminum plate, five temperature settings, rubber feet for stability, on/off and ready lights, batter spreader included



### Stainless Steel Buffet Server

Item Number #1715
Large stainless steel base holds
three 2.5 quart stainless steel
pans and lids, base doubles as
a warming tray, thermostat
adjusts from 145 to 175° F,
stay-cool handles, 300 watts



## Bubble Top Buffet Server

Item Number #1716
Large stainless steel base
holds three 2.5 quart stainless
steel pans, base doubles as
a warming tray, thermostat
adjusts from 145 to 175° F,
stay-cool handles, 300 watts



### **Electric Grinder**

Item Number #1718

Brushed aluminum housing with black accents, 200 watts, fine, medium and coarse cutting disks included, on/off and reverse switch, comes with sausage stuffing funnel and kebbe attachment



## **Folding Food Slicer**

Item Number #1720

Slices from deli thin up to 5/8"
thick, 6 1/2 inch diameter
stainless steel cutting blade,
100 watts, on/off and safety
button, folds upright for
compact storage

## imperia® pasta



## **Imperia® Pasta Makers**

Imperia was established officially in 1932 and started at once to distribute pasta machines around the world.

The main market of Imperia products has now become United States of America and its numerous Italian emigrants who, thanks to the use of pasta machines, maintain a sentimental link with the tastes of their far-off homeland.

With the company's expansion, the Imperia brand became synonymous with durable household products with a strong brand identity. Their current product line includes over 25 items, each specifically created to guarantee an unmistakeable quality of fresh pasta.

Production is carried out at their plant in Sant'Ambrogio, Turin Italy and we are proud to be able to say that each product is 100% Italian, made by national workers with national raw materials.

## Imperia Home Pasta Machine

Item Number #150

Six inch wide roller, rolls pasta dough in six different thicknesses. Includes single cutter and a double cutter for spaghetti and fettuccini. Chromium-plated steel machine, precision engineered in Italy, sturdy and built to last. Amazingly easy to use and highly versatile.

## Imperia Raviolamp® Line

A complete line of molds for the rapid production of ravioli. Made of pressed aluminum mounted on enamelled steel bases with rubber feet to grip any surface. All Raviolamp products come witha practical wooden roling-pin of all-natural wood.

*Item Number #127-12* **12 square ravioli at a time** 

*Item Number #127-18* **18 tortelli at a time** 

Item Number #127-24
24 square ravioli at a time



#127-24

## **Imperia Attachments**

1.5mm Angel Hair	ltem Number #150-01
4mm Trenette	ltem Number #150-02
12mm Lasagnette	ltem Number #150-05
2mm Round Spaghet	ltem Number #150-06
32mm Pappardelle	ltem Number #150-07
Standard Double Cutt	Item Number #150-24
Ravioli Attachment	Item Number #150-25
Pasta Motor	Item Number #180

## **CucinaPro® Pasta Makers**

## cucinapro® pasta



### **Pasta Fresh**

Item Number #177
Chromed steel construction with stainless 6 inch rollers and cutters. Double cutter included to make

spaghetti and fettuccini. Easy to use and affordable.



#### **CucinaPro Attachments**

Item Number #177-01 Angel Hair

Item Number #177-03
Trenette

Item Number #177-05
Lasagnette

Item Number #177-25 Ravioli



#### **Pasta Fresh Five**

Includes our item #177
Pasta Fresh machine, made of chromed steel with stainless 6 inch rollers and cutters. Comes with the double cutter to make spaghetti and fettuccini, and attachments to make angel



### **Cavatelli Maker**

Item Number #530

Makes traditional Italian
pasta sheels and large or
small gnocchi, original Italian
design, easy directions and
recipes included



## **Pasta Drying Rack**

hair, ravioli and lasagnette.

Item Number #515

4 quart, 300 watt slow cooker, 1.5 quarts, 1000 watts deep fryer and steamer. Comes with baskets for steaming and frying, vented glass lid for keeping an eye on foods



## **Pierogi Tray**

Item Number #135-03

Makes six Polish-style pierogies at a time, perfect for Chinese potstickers or other dumplings, quick and easy to use, extra heavy duty contstruction



## **Sliding Spaetzel Maker**

Item Number #250

Swabian style with full, open holes, nickel-plated iron for strength, sturdy wooden handle for easy grip, easy to use and easy to clean



## **Ravioli Trays**

*Item Number #135-10 Item Number #135-12* 

Make either ten or twelve Italian-style square homemade ravioli at a time, easy to use

## **culinary tools**

## The "must have" items for every home chef.



**Healthy Grinder** 

Item Number #265-08
Tinned heavy duty cast iron, table clamp style, includes two cutting disks and sausage stuffing funnel, grinds 2.5 pounds per minute



## **Stovetop Espresso**

Item Number #270 Series
Aluminum, uses steam infusion to make delicious espresso, polished aluminum coating, replacement gaskets available, comes in one, three, six, nine and twelve cup sizes



#### Ricer

Item Number #313 User-friendly design, heavy chrome steel, 12 inches in length



## **Red Apple Peeler**

Item Number #340
Peels, slices and cores apples in one motion, also peels potatoes, strong suction cup base adheres to counter top, chromed cast iron construction with red enamel coating



#### **Grater**

tem Number #380

Powder coated aluminum
body, includes two stainless
steel drums, fine drum for hard
cheeses, nuts and chocolate,
coarse drum for soft cheeses
and vegetables, strong suction
cup mount



## **Marble Mortar & Pestle**

Item Number #452



## **Marble Cheese Slicer**

Item Number #456



#### **Heat Diffuser Plate**

Item Number #524

## The "must have" items for every home chef.

## culinary tools



Food Strainer
Item Number #400
Makes homemade sauces
and purees from almost any

fruit or vegetable



Item Number #400-SCSET Four screen set Item Number #400-MO Electric Motor

## **Strainer Attachments**

Item Number #400-BS
Berry Screen
Item Number #400-GS
Grape Screen
Item Number #400-PS
Pumpkin Screen
Item Number #400-SS
Salsa Screen



## **Round Pizza Stone**

Item Number #533

16 1/2 inches in diameter, 3/4 inch thick, made of the same material used to line Old World brick ovens, porous to absourb moisture, producing crisp crusts, simply scrape to clean, seasons itself over time



## **Square Pizza Stone**

Item Number #815
16 inches by 14 inches, 3/4
inch thick, made of the same
material used to line Old World
brick ovens, porous to absourb
moisture, producing crisp
crusts, simply scrape to clean,
seasons itself over time



Pizza Peel

Item Number #473-14



Mezza Pizza Knife

Item Number #681



**Manual Cookie Press** 

Item Number #300
Polished aluminum, includes
20 cookie disks and four plastic
nozzles for decorating and filling,
easy to disassemble for cleaning



#### **Cone Roller**

Item Number #200-CO

Made of natural wood, perfect for shaping pizzelles into cones for ice cream and other fillings



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