SCANPAN®
DENMARK

2025



For the love of good food

For the love of good food

The joy of preparing a meal for loved ones has always been our driving force. ***To make an effort***, to be creative, to select the best ingredients, to plan, prepare and serve. And together ***let the senses run riot***. Whether it's a simple and easy everyday dish or a sophisticated banquet.







It is the same fundamental driving force that has made SCANPAN one of the ***world's leading*** manufacturers of cookware for decades. From the 1950s, when the first aluminium buckets came into being at the factory in Djursland, Denmark until today, where we develop and produce a full range of cookware and kitchen articles. Created ***for the love of good food.***


RECOMMENDED
BY CHEFS
If it's no good, you won't find it in my kitchen!
WASSIM HALLAL
Restaurant Frederikshøj, Denmark

Explore our world of cooking





Over the years, we have expanded our range and always with respect for the fundamental SCANPAN values and standards. And it goes without saying that when good craftsmanship has been SCANPAN's DNA for almost 70 years and runs deep in our approach to production and product development, we need to place ***even higher demands***, when we leave the task to external partners.



Before a kitchen utensil is given our stamp of ***approval***, we review the entire production flow, ensuring that quality requirements, environmental and working conditions fully meet the same high standards that we have complied with and refined for decades at the SCANPAN factory in Denmark.

Our ***carefully*** selected partners and factories outside Denmark are committed to following instructions in quality manuals, detailed specifications of materials, item thicknesses and finishes.







In formal terms, all our suppliers are also bound by SCANPAN's *Code of Conduct*, which ensures that everyone meets our standards and requirements in responsible business conduct: ***Working conditions, safety, environment, health and quality.***

OUR VISION

We want to set the standard for cookware of the highest quality and be the preferred choice of the quality-conscious consumer

Danish Craftsmanship

SINCE 1956



With deep roots in traditional craft techniques, Scanpan supplies ***hand-made kitchenware*** all over the world. Direct from our own factory in Denmark.

Recycled aluminium is melted and poured by hand into a mould, after which the pan or saucepan is pressure-cast with 250 tonnes of pressure. This ***unique casting technique*** ensures even heat distribution, making the kitchenware a sheer pleasure to work with in the kitchen.

High quality and standards don't come by themselves – these require human experience and expertise. Many of the team who work in Scanpan's production hall have ***worked here for 20 years*** and therefore have valuable experience and understanding of the production methods and quality control.

Just as when you indulge your guests or pick a great recipe and find the finest ingredients, we make every effort ***to make the perfect frying pan or saucepan*** (every single product in fact) in our ever-expanding range of tried and tested kitchenware.

Every single item ***passes through eight pairs of human hands***, before being dispatched from our factory. It is this process, among other things, that enables us to stand by our promise that you will never be disappointed when you use your Scanpan kitchenware.





A traditional craft performed by
experienced human hands

Two coatings – one is exquisite, the other quite extraordinary

SCANPAN is known all over the world for manufacturing cookware of the highest quality.

Our nonstick coatings are market leaders. We work hard to retain this position every single day.

Product development occurs in ***close collaboration with award-winning chefs***. Our technical specialists are continuously testing our products.

The need to constantly strive towards improving even the best solutions lies deep in our family-owned company's DNA.

This results in ***world-class cookware***, with nonstick coatings that are recognised and preferred by the most uncompromising chefs and culinary enthusiasts.



STRATANIUM®

NONSTICK WITHOUT COMPROMISE

With the introduction of our Stratanium coating a few years ago, once again SCANPAN broke the boundaries of what a nonstick coating can do. We managed to develop a surface coating that combines an impressive ***release effect, durability and unique frying properties***.

With Stratanium you don't need to use oil or fat when frying. Nor to reach the exact degree of crispiness and browning.

With Stratanium, there is no need to worry about which utensils you use. The solid coating ***even allows the use of metal utensils.***

And cleaning has never been easier.



STRATANIUM®+

NONSTICK WITHOUT COMPROMISE

With Stratanium**+** nonstick coating, you get all the great features from Stratanium – ***and more***.

Chefs and food enthusiasts demand something extra. They hand-pick the best. This applies to everything that helps create the end result on the plate, not least the kitchen equipment.

Stratanium**+** nonstick coating has been developed for them in several ways:

Flavour: The slightly rough surface is optimised to give the best cooking result. For example, you'll be able to achieve more crispiness when frying than with any other coating.

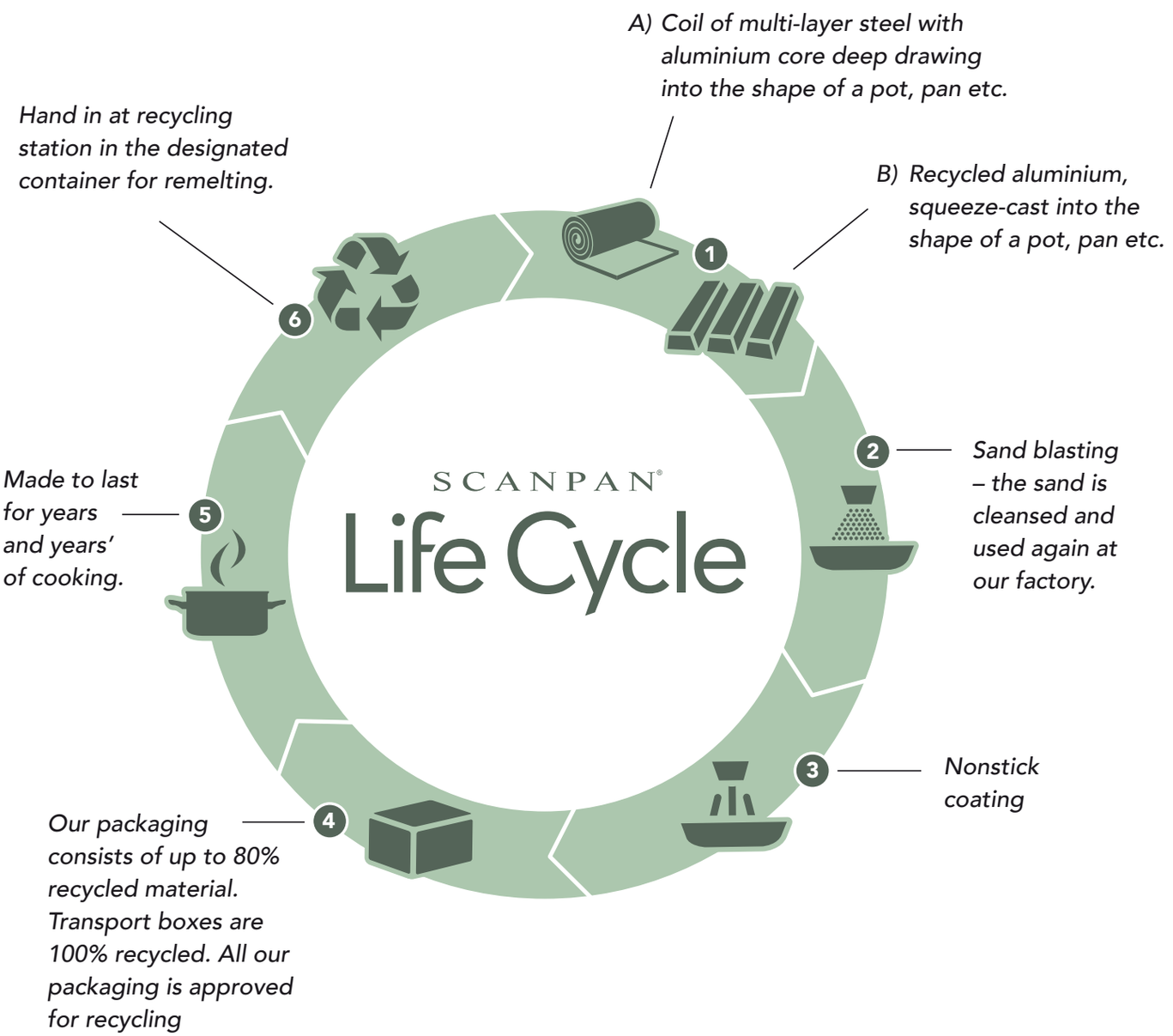
Durability: Frequent cooking wears down your kitchen equipment. That's why we have made the Stratanium**+** nonstick coating extra durable and thereby increased the kitchen equipment's lifetime.

Releasability: Stratanium**+** gives optimum food release. Food doesn't stick and cleaning is quick and easy.

Stratanium**+** has been tested and approved by professional chefs.



Continuously working to minimize our footprint



URBAN



NEW | **Detachable handle**
Saves space in the kitchen

STRATANIUM®
NONSTICK WITHOUT COMPROMISE





Why Urban?

- Detachable handle saves space in the kitchen
- Stratanium® nonstick surface
- Easy to clean
- Metal utensil safe
- Made in Denmark
- Hand-cast in recycled aluminium
- Suitable for all cookers

NEW



Fry pan

20 cm | 66002003
24 cm | 66002403
26 cm | 66002603
28 cm | 66002803
32 cm | 66003203

NEW



Sauté pan

28 cm | 66102803

Pro SB+







Why Pro SB+ ?

- Commercial grade Stratanium®+ nonstick put to the test by professional chefs
- Exceptional release and searing
- Remarkably easy to clean
- Suitable for all cookers
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Recycled aluminium – for a cleaner environment
- Made in Denmark

For the love of good food

Pro SB+

NEW



Fry pan

20 cm | 5002002003
24 cm | 5002002403
26 cm | 5002002603
28 cm | 5002002803
32 cm | 5002003203

NEW



Deep sauté pan with glass lid

26 cm | 5002052600

NEW



Sauté pan with glass lid

28 cm | 5002102800

NEW



Chef pan with glass lid

32 cm | 5002113200

NEW



Sauce pan with glass lid

1.8 L / 18 cm | 5002231800
2.5 L / 20 cm | 5002232000

NEW



Dutch oven with glass lid

3.5 L / 20 cm | 5002252000
4.8 L / 24 cm | 5002252400
6.5 L / 26 cm | 5002252600

NEW



Wok

32 cm | 5002303200

RECOMMENDED BY CHEFS

We challenge ourselves daily to develop new menus – it requires the best equipment!



KENNETH TOFT-HANSEN
Svinkløv Badehotel, Denmark

TechnIQ







Why TechnIQ?

- Commercial grade Stratanium®+ nonstick put to the test by professional chefs
- Chef crafted cookware developed from the ground up
- Unsurpassed strength and durability
- Exceptional release and searing
- Remarkably easy to clean
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Dishwasher safe
- Made in Denmark (except accessories)

For the love of good food

TechnIQ



The Modern Skillet
22 cm | 54002200
26 cm | 54002600
30 cm | 54003000



The Bistro
3.7 L / 26 cm | 54082608



The Wok
30 cm | 54303000



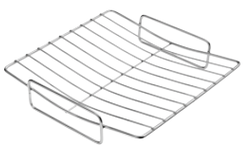
The Windsor
2.8 L / 22 cm | 54232208



The Giant Braiser
5.5 L / 30 cm | 54203008



The Square
28 x 28 cm | 54403200
33 x 33 cm | 54403600



The Square rack
23.5 x 23.5 cm | 41322800 fits 54403200
27 x 27 cm | 41323200 fits 54403600



Stockpot
4 L / 22 cm | 54252200



Stockpot
6.8 L / 22 cm | 54502200



Egg Poacher
26 cm. 6 cups | 54300100
Insert for the Bistro



Steamer insert
26 cm | 54300200
Insert for the Bistro



Fry basket
20 cm | 54300300 fits the 6.8 L Stockpot
28 cm | 54300400 fits the Giant Braiser



Glass lid
22 cm | 41902200
26 cm | 41902600
30 cm | 41903000



The Square glass lid
28 x 28 cm | 41902803 fits 54403200
33 x 33 cm | 41903203 fits 54403600

RECOMMENDED BY CHEFS

Handmade, just like I work myself. I always go for the best quality.

WILCO BERENDS
Restaurant De Nederlanden,
The Netherlands



HaptIQ







Why HaptIQ?

- Commercial grade Stratanium®+ nonstick put to the test by professional chefs
- Unsurpassed strength and durability
- Exceptional release and searing
- Remarkably easy to clean
- Multilayer construction for optimum cooking results
- Fat-free frying
- Dishwasher safe
- Made in Denmark

For the love of good food

HaptIQ



Fry pan
20 cm | 6001002003
24 cm | 6001002403
26 cm | 6001002603
28 cm | 6001002803
32 cm | 6001003203



Sauté pan with glass lid
2.5 L / 28 cm | 6001102800



Chef pan with glass lid
4.8 L / 32 cm | 6001113200



Deep sauté pan with glass lid
3.7 L / 26 cm | 6001082600



Wok
32 cm | 6001303200

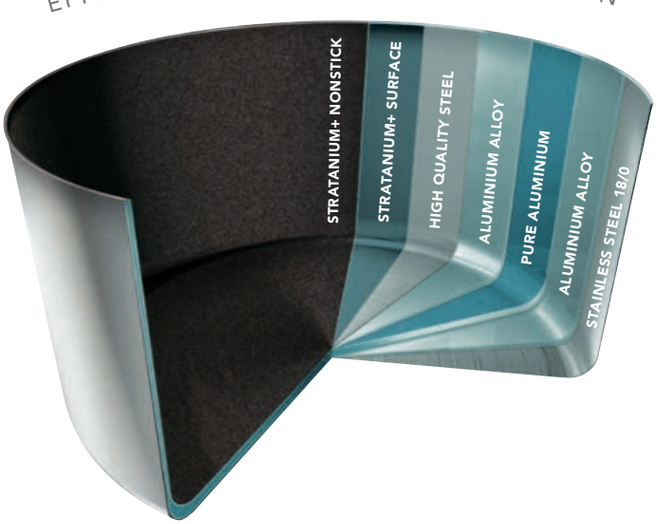


Saucepan with glass lid
1.8 L / 16 cm | 6001231600
2.5 L / 18 cm | 6001231800



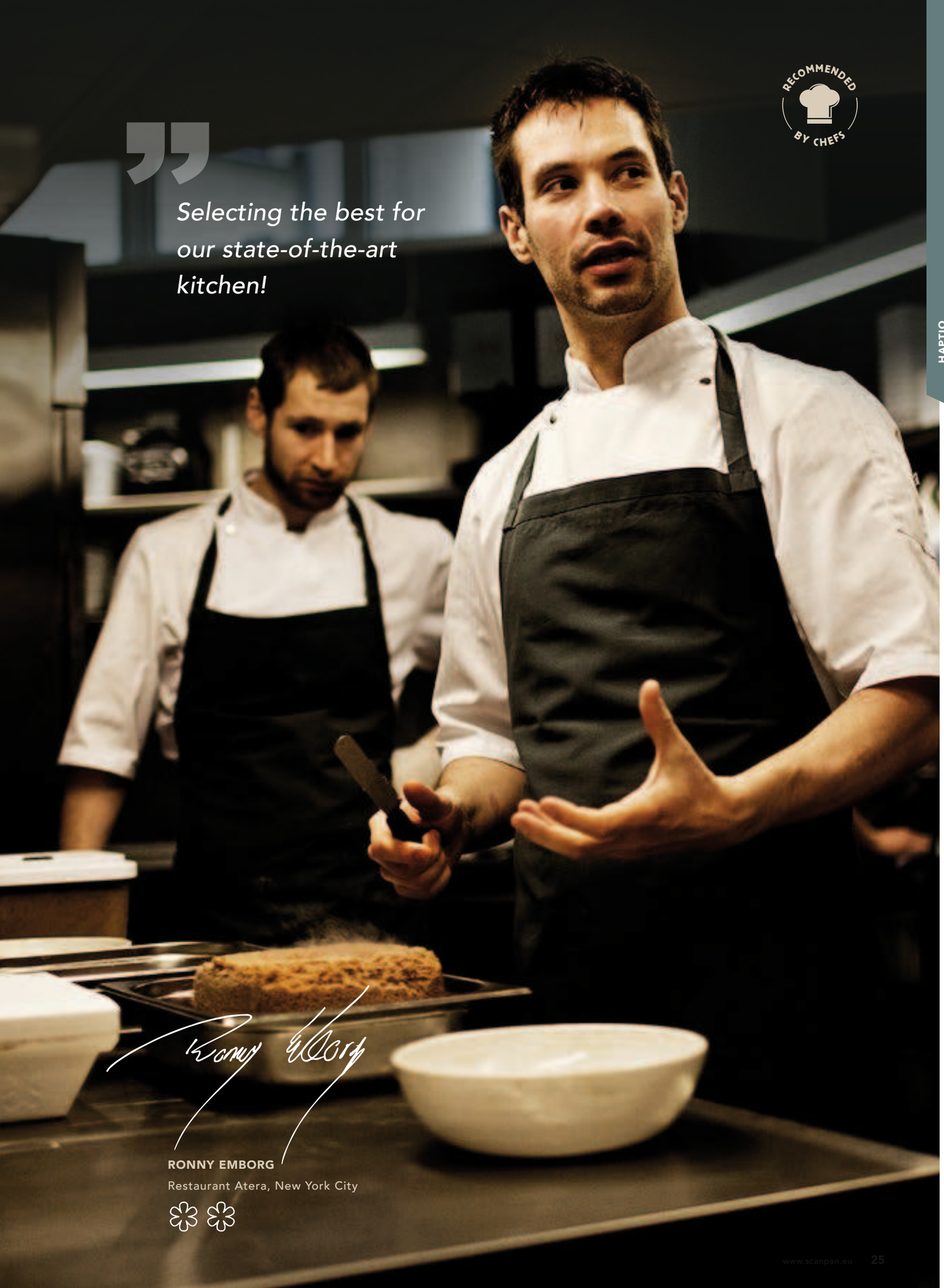
Dutch oven with glass lid
3.5 L / 20 cm | 6001252000
4.8 L / 24 cm | 6001252400
6.5 L / 26 cm | 6001252600

EFFICIENT MULTI-LAYER CONSTRUCTION



RECOMMENDED BY CHEFS

Selecting the best for our state-of-the-art kitchen!



RONNY EMBORG
Restaurant Atera, New York City

CTX







Why CTX?

- Stratanium® nonstick surface tolerates metal utensils
- Suitable for all cookers
- Optimum and even heat distribution
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Dishwasher safe
- Made in Denmark

For the love of good food

CTX



Fry pan

20 cm | 65002003
24 cm | 65002403
26 cm | 65002603
28 cm | 65002803
32 cm | 65003203



Sauté pan with glass lid

2.5 L / 28 cm | 65102800
4.5 L / 32 cm | 65103200



Deep sauté pan with glass lid

3.7 L / 26 cm | 65082600



Chef pan with glass lid

3.7 L / 28 cm | 65112800 —— NEW
4.8 L / 32 cm | 65113200



Wok

32 cm | 65303200



Saucepan with glass lid

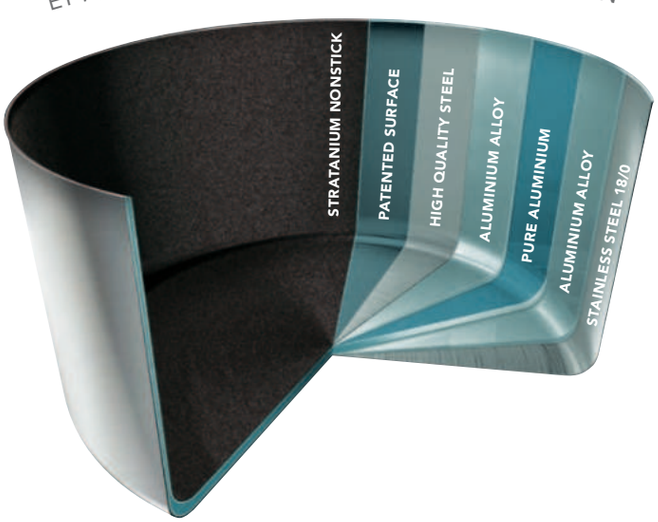
1.8 L / 16 cm | 65231600
2.5 L / 18 cm | 65231800



Dutch oven with glass lid

3.5 L / 20 cm | 65252000
4.8 L / 24 cm | 65252400
6.5 L / 26 cm | 65252600

EFFICIENT MULTI-LAYER CONSTRUCTION




RECOMMENDED
BY CHEFS
The best for our guests!
LASSE KOCH | MICHAEL KOCH
Restaurant Det Glade Vanvid, Denmark
BRØDRENE KOCH
Lasse Koch
BRØDRENE KOCH
Michael Koch

Classic







Why Classic?

- Stratanium® nonstick surface tolerates metal utensils
- Specially designed for ceramic and gas cookers
- Hand-cast in aluminium – stays even
- Ovenproof up to 250°C, incl. lid
- Fat-free frying
- Recycled aluminium – for a cleaner environment
- Patented handle locking system
- Dishwasher safe
- Made in Denmark

For the love of good food

Classic



Fry pan

20 cm | 20001203
24 cm | 24001203
26 cm | 26001203
28 cm | 28001203
32 cm | 32001203



Sauté pan with glass lid

2.5 L / 26 cm | 26101200
3.0 L / 28 cm | 28101200



Deep sauté pan with glass lid

3.7 L / 26 cm | 26081200



Chef pan with glass lid

4.0 L / 32 cm | 32151200



Omelette/crepe pan

25 cm | 42251200



Roasting pan

3.25 L / 34 x 22 cm | 30321200
5 L / 39 x 27 cm | 35321200
7.75 L / 44 x 32 cm | 40321200



Grill pan

27 x 27 cm | 27301200



Square grill griddle

28 x 28 cm | 42301200



Wok

32 cm | 32301200



Wok sauteuse – Stir-Fry

24 cm | 24351200



Saucepan with glass lid

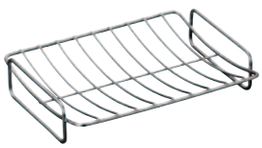
1.0 L / 16 cm | 10001200
1.8 L / 18 cm | 15001200
3.0 L / 20 cm | 25001200



Low sauce pot with glass lid
4.0 L / 26 cm | 26201200



Stew pot with glass lid
7.5 L / 32 cm | 32501200



Rack for roasting pan
(For 30321200) 26 x 19 cm | 30328000
(For 35321200) 31 x 24.5 cm | 35328000



Glass lid
16 cm | 16001212
18 cm | 18001212
20 cm | 20001212
24 cm | 24001212
26 cm | 26001212
28 cm | 28001212
32 cm | 32001212
36 cm | 36908000



Glass lid
(For 30321200) 29 x 21 cm | 30321212
(For 35321200) 35 x 26 cm | 35321212



Lid knob set
222002

Classic Induction



Fry pan
20 cm | 53002003
24 cm | 53002403
26 cm | 53002603
28 cm | 53002803
32 cm | 53003203



Grill pan
27 x 27 cm | 53062700



Sauté pan with glass lid
2.0 L / 24 cm | 53102400
3.0 L / 28 cm | 53102800



Saucepan with glass lid
1.8 L / 18 cm | 53231800



Dutch oven with glass lid
3.25 L / 20 cm | 53252000
4.8 L / 24 cm | 53252400
6.5 L / 26 cm | 53252600



Low sauce pot with glass lid
4.0 L / 26 cm | 53202600



Stew pot with glass lid
6.0 L / 28 cm | 53552800
7.5 L / 32 cm | 53553200



Wok
32 cm | 53303200



Wok sauteuse – Stir-Fry
24 cm | 53352400



Paella pan
36 cm | 53153600


STRATANIUM®
NONSTICK WITHOUT COMPROMISE

Black Iron







Why Black Iron?

- Extremely durable black carbon steel
- Proven functional design for pro kitchens
- Withstands extremely high temperatures
- Very fast and efficient heating on induction hob
- Seasoned with vegetable oil for better corrosion resistance
- Long handle in stainless steel
- Sear, braise and deglaze



Fry pan

22 cm | 94002203
26 cm | 94002603
30 cm | 94003003



Wok

30 cm | 94303003

Maitre D’







Why Maitre D'?

- Timeless and stylish design
- For cooking, baking and serving
- Efficient multi-layer construction
- Aluminium core for excellent heat distribution
- 18/10 stainless steel inside for maximum durability
- The copper exterior and steel handle give an exclusive look

For the love of good food

Maitre D’



Mini sauté pan
0.75 L / 16 cm | 77101600



Mini paella pan
16 cm | 77151600



Mini dutch oven with steel lid
1.5 L / 16 cm | 77251600



Saucepan with steel lid
0.35 L / 10 cm | 77231000
0.6 L / 12 cm | 77231200
0.9 L / 14 cm | 77231400



Mini saucepan set
incl. slate plate
6 cm | 77000301



Roasting pan
5.5 L / 35 x 24 cm | 77403500

Maitre D’ Induction



Fry pan
24 cm | 12002400
26 cm | 12002600
28 cm | 12002800



Sauté pan
2.3 L / 24 cm | 12012400
2.5 L / 26 cm | 12012600



Sauteuse
2.0 L / 20 cm | 12142000



Saucepan
1.5 L / 16 cm | 12231610



Dutch oven
3.5 L / 20 cm | 12232010



Steel lid
16 cm | 12901603
20 cm | 12902003
24 cm | 12902403


SCANPAN
SCANPAN
SCANPAN

STS







Why STS?

- Integrated drainer in lid
- Easy pouring spout (saucepans and Dutch ovens)
- Sleek seamless base
- Cast stainless steel handles – stay cool longer
- Inner capacity marking
- Ovenproof up to 250°C, incl. lid
- 18/10 stainless steel body – for maximum durability
- Suitable for all cookers
- Dishwasher safe

For the love of good food



Fry pan

20 cm | 75002003
24 cm | 75002403
28 cm | 75002803



Saucepan with glass lid

1.2 L / 14 cm | 75231400
1.8 L / 16 cm | 75231600
2.5 L / 18 cm | 75231800



Dutch oven with glass lid

2.5 L / 18 cm | 75251800
3.4 L / 20 cm | 75252000
4.8 L / 24 cm | 75252400



Stock pot with glass lid

11.0 L / 26 cm | 75502600



Wok

32 cm | 75303200



2 pc Fry pan set

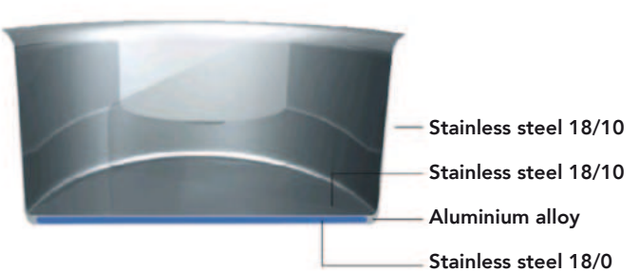
20+28 cm | 75000200



Cookware Set with glass lid

3 pcs | 75060020

1.8 L / 16 cm
3.4 L / 20 cm
4.8 L / 24 cm





Fusion 5







Why Fusion 5?

- Efficient multi-layer construction
- Aluminium core throughout the entire product – ensures excellent heat distribution up the sides
- Rim designed to prevent dripping
- Practical measuring units on the inside
- Ovenproof up to 250°C
- 18/10 stainless steel inside for maximum durability
- Suitable for all cookers
- Dishwasher safe

For the love of good food

Fusion 5



Fry pan
20 cm | 74002003
24 cm | 74002403
26 cm | 74002603
28 cm | 74002803



Sauté pan with steel lid
3.0 L / 26 cm | 74102600



Chef pan with steel lid
4.7 L / 32 cm | 74113200



Sauteuse without lid
1.3 L / 18 cm | 74141800
1.8 L / 20 cm | 74142000
2.7 L / 22 cm | 74142200



Roasting pan
5.5 L / 35 x 24 cm | 74403500



Saucepan with steel lid
1.3 L / 14 cm | 74231400
1.9 L / 16 cm | 74231600
2.7 L / 18 cm | 74231800

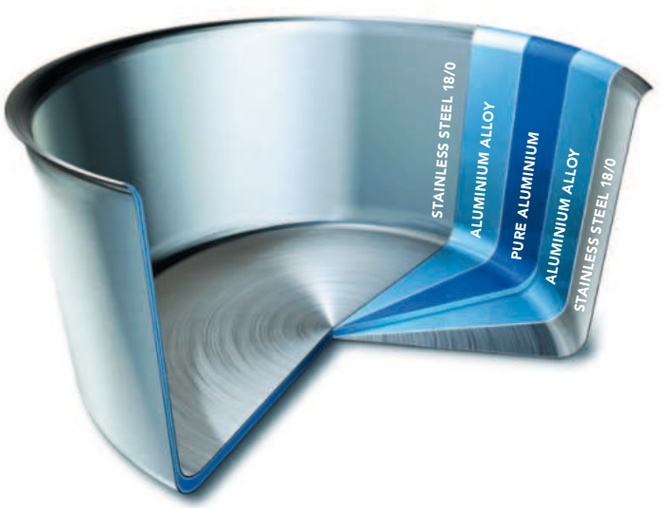


Dutch oven with steel lid
3.7 L / 20 cm | 74252000
5.0 L / 24 cm | 74252400



Stock pot with steel lid
7.6 L / 24 cm | 74502400

EFFICIENT MULTI-LAYER CONSTRUCTION




RECOMMENDED
BY CHEFS
My ambition requires
the best equipment!
THOMAS SJÖGREN
Restaurant Signum, Sweden

Impact







Why Impact?

- Practical measuring units on the inside
- Rim designed to prevent dripping
- Sturdy 6.4mm sandwich base
- Ovenproof up to 250°C, incl. lid
- 18/10 stainless steel inside for maximum durability
- Suitable for all cookers
- Dishwasher safe

For the love of good food

Impact



Fry pan

20 cm | 71002003
24 cm | 71002403
26 cm | 71002603
28 cm | 71002803



Sauté pan with glass lid

3.2 L / 28 cm | 71102800



Chef pan with glass lid

4.5 L / 32 cm | 71113200



Wok with glass lid

32 cm | 71303200



Roaster with rack

5 L / 43 x 28 cm | 71422600



Tagine

3.2 L / 28 cm | 71352810



Saucepan with glass lid

1.2 L / 14 cm | 71231400
1.8 L / 16 cm | 71231600
2.5 L / 18 cm | 71231800



Dutch oven with glass lid

3.2 L / 20 cm | 71252000
4.8 L / 24 cm | 71252400



Stock pot with glass lid

7.2 L / 24 cm | 71502400
11.0 L / 26 cm | 71502600



2-pc Fry pan set

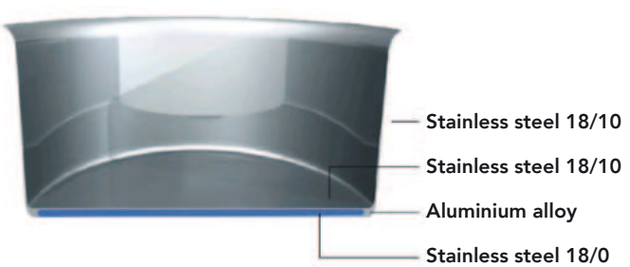
20+28 cm | 71000200



Cookware set with glass lid

3 pcs | 71070000

1.8 L / 16 cm
2.5 L / 18 cm
3.2 L / 20 cm





Classic Knives





Paring / Vegetable knife
9 cm | 92100900
11.5 cm | 92151200



Utility knife
15 cm | 92201500



Tomato-/cheeseknife
14 cm | 92081400



Boning knife
15 cm | 92251500



Carving knife
20 cm | 92402000



Baguette / salami knife
14 cm | 92341400



Bread knife
20 cm | 92352000



Chefs knife
15 cm | 92501500
20 cm | 92502000



Santoku knife with grooves
12.5 cm | 92551200
18 cm | 92551800



Carving fork
92901000

NEW



Baker's/pastry knife
23 cm | 92362300



Why Classic knives?

- Tested and rated *Excellent*
- Optimum and enduring cutting performance
- Superb weight distribution and balance
- Ergonomic handle provides a comfortable and secure grip
- Made of German knife steel of the highest quality
- Blade optimally tempered to hardness rating of 56
- 26° sharpening angle



Sharpener
92700000



Sharpener
92700100



Sharpening steel
25 cm | 92972500



Diamond sharpening steel
25 cm | 92982500



Knife magnet
38.5 cm | 91944000



Knife block, oak
6 pcs | 92030700



Steak knives
6 pcs | 92000800



Texas steak set
4 pcs | 92890800



Poultry shears
92711000



Kitchen shears
92710000

NEW



Multifunction shears
92710100



Santoku knife set
2 pc | 92000212



Paring/Chef's knife set
2 pc | 92000210



Chef's set
3 pcs | 92001800


SCANPAN

Maitre D' Knives





Paring knife
8 cm | 97100800



Utility knife
15 cm | 97201500



Asian paring knife
12.5 cm | 97501300



Santoku knife
16.5 cm | 97551600



Carving knife
20.5 cm | 97402000



Chef's knife
22 cm | 97502300



Bread knife
23 cm | 97352100



Ham/salmon slicing knife
26 cm | 97602600



Why Maitre D' Knives?

- Beautifully designed, high-quality knives
- Special ice-hardening and tempering process for optimum strength, sharpness and corrosion resistance
- High-quality German knife steel – hardness rating 56-57
- Comfortable handle in strong, black pakka wood that repels water without absorbing moisture
- Drop shaped handle design
- Perfect weight and balance

Carbonized ash



Reinforced with steel



Frypan Turner
31 cm | 52541003



Wok Turner
31 cm | 52541103



Spoon
31 cm | 52541203



Slotted spoon
31 cm | 52541303



Ladle
31 cm | 52541403



Whisk, steel
28 cm | 52541503

Removable silicone head



Spatula
28 cm | 52541703



Spatula Spoon
28 cm | 52541803



Jar Scraper
21 cm | 52541903



Pastry Brush
22 cm | 52542003



Tweezer/pincer
30 cm | 52502103



Why Carbonized ash?

- Handle in carbonized ash in a warm, golden colour (maintained with Scanpan Wood Oil)
- Head in matte, dark grey silicone
- The silicone is durable and can withstand up to 230°C
- Baking tools with removable head for easy cleaning
- The cooking/frying utensils are reinforced with fixed steel in the heads

Bamboo





Cutting board

35 x 26 cm | 93603503
50 x 30 cm | 93605003



Chopping board

30 x 30 x 4 cm | 93603003



Trivet with magnet

Ø18 cm | 93591803



Trivet with magnet in display

8 pcs | Ø18 cm | 93591810



Why Bamboo?

- Elegant, light design that is easy to handle and store, with a deep groove for collecting juice
- This oil treated bamboo board can be used on both sides
- Bamboo is a durable and hard material well suited for carving boards

Oak





Carving board
39.5 x 25 cm | 97804000
49.5 x 30 cm | 97805000



Serving board
58.5 x 20 cm | 97805900



Salt and pepper mill set
18 cm | 97811800



Mortar w. pestle, iron
Ø 10 cm | 97811000



Knife magnet
42 cm | 97814200

Why Oak?

- Crafted in American white oak and treated with paraffin oil
- Cutting on oak is gentle on knife edges
- The salt grinder has a ceramic mill for an extremely long lasting wear performance
- The pepper grinder has a carbon steel mill, which provides an aromatic grinding of the pepper and thus an optimum release of flavour



Maintenance



Steel & copper cleaner
120 ml (12 bottles) | 99990002



Wood oil with pump
150 ml (12 bottles) | 99990009



Why Cleaner and Oil?

- Steel & copper cleaner removes stains, limescale, oxidation etc. and refreshes the look of stainless steel and copper cookware, cutlery, flatware, utensils etc.
- Wood oil for treatment and maintenance of bamboo and wooden cutting boards and other wood based products used for preparing and serving food.

Accessories



3 pc Pan protector set
38/34/27 cm | 10117

NEW



Splatter guard, silicone
24-32 cm | 10140

Why Accessories?

- Set of pan protectors in three sizes. Protect your pans from scratches.
- Protect your kitchen and clothes with a practical silicone splash cover. Fits pans and pots from 24 to 32 cm. Cutout for hand blender in the middle.





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