

SILAMPOS

SINCE
1951

GRAND HOTEL

LOUÇA PARA COZINHAR
PROFISSIONAL

PROFESSIONAL COOKWARE




FABRICADO EM
MADE IN
PORTUGAL



HOTELARIA

CATERING

A group of five chefs, four men and one woman, are standing in a kitchen. They are all wearing black chef jackets with a logo on the chest. The man on the far right is wearing a red turban. They are all smiling and looking towards the camera. The background is a dark kitchen with a large white pot in the foreground on the right.

A ESCOLHA DOS CHEFS
CHEFS' CHOICES

Chef Camilo Jaña, Chef Vítor Sobral, Chef Lúcia Santos, Chef Henrique Sá Pessoa e Chef Chakall

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No ano de 2004, a Silampos entrou no mercado da hotelaria e restauração através da produção de uma nova gama, GrandHotel - louça industrial em aço inoxidável. Esta gama foi concebida para responder às necessidades dos grandes chefs de cozinha que precisam de uma linha robusta, com diversas medidas disponíveis. O GrandHotel marca a diferença pelo seu design atual e pelo seu acabamento satinado do aço inoxidável. O elevado desempenho de produtos garante rapidez durante a confeção dos alimentos, poupanças de energia e cozinhados saudáveis.

In 2004, Silampos broke into the hotel and restaurant market with a specific stainless steel industrial cookware collection – GrandHotel. This range of products has been designed to meet the needs of the great chefs who need a diversified, robust cookware with several measures available. GrandHotel makes a difference for its design and its satin finish stainless steel. Its high performance ensures quick cooking, energy savings and healthy meals.



GRAND HOTEL

PEÇAS DISPONÍVEIS AVAILABLE RANGE

Asa Varão
Wire Handle

Aço Inoxidável 18/10
18/10 Stainless Steel

CARACTERÍSTICAS
TECHNICAL FEATURES

Acabamento Satinado
Satin Finish



CAÇAROLA COM CABO
SAUCEPAN

- 638121BB1116A Ø16cm C 1,5L H 8cm
- 638121BB1120A Ø20cm C 2,6L H 9,1cm
- 638121BB1124A Ø24cm C 4,1L H 10,1cm
- 638121BB1128A Ø28cm C 6,7L H 11,7cm



CAÇAROLA CÓNICA COM CABO
CONICAL SAUCEPAN

- 638121BB0320A Ø20cm C 2,1L H 7,5cm
- 638121BB0324A Ø24cm C 3,3L H 8cm



CAÇAROLA BANHO MARIA COM CABO
BOILER WITH LONG HANDLE

- 638121BB6716A Ø16cm C 3,2L H 16,5cm
- 638121BB6720A Ø20cm C 6,3L H 20,6cm



CAÇAROLA ALTA COM CABO
DEEP SAUCEPAN

- 638121BB3016A Ø16cm C 2,2L H 11,6cm
- 638121BB3020A Ø20cm C 4,0L H 13,6cm
- 638121BB3024A Ø24cm C 6,5L H 15,6cm
- 638121BB3028A Ø28cm C 10,3L H 17,7cm



PANELA COM ASAS
STOCKPOT

- > 638121BB6616 **Ø16cm** C 3,2L H 16,5cm
- > 638121BB6620 **Ø20cm** C 6,3L H 20,6cm
- > 638121BB6624 **Ø24cm** C 10,6L H 24,6cm
- 638221BB6628 **Ø28cm** C 17,0L H 28,5cm
- 638221BB6632 **Ø32cm** C 25,4L H 32,5cm
- 638221BB6636 **Ø36cm** C 36,0L H 36,5cm
- 638221BB6640 **Ø40cm** C 49,6L H 40,5cm
- 638221BB6645 **Ø45cm** C 71,0L H 45cm
- 638221BB6650 **Ø50cm** C 96,0L H 50cm
- 638221BB6660 **Ø60cm** C 150,0L H 55cm

CAÇAROLA ALTA COM ASAS
DEEP CASSEROLE

- > 638121BB2916 **Ø16cm** C 2,2L H 11,6cm
- > 638121BB2920 **Ø20cm** C 4,0L H 13,6cm
- > 638121BB2924 **Ø24cm** C 6,5L H 15,6cm
- > 638121BB2928 **Ø28cm** C 10,3L H 17,7cm
- > 638121BB2932 **Ø32cm** C 14,1L H 18,7cm
- 638221BB2936 **Ø36cm** C 21,4L H 22cm
- 638221BB2940 **Ø40cm** C 30,5L H 25cm
- 638221BB2945 **Ø45cm** C 43,4L H 28cm
- 638221BB2950 **Ø50cm** C 57,0L H 32cm
- 638221BB2960 **Ø60cm** C 96,0L H 35cm



CAÇAROLA COM ASAS
CASSEROLE

- > 638121BB1016 **Ø16cm** C 1,5L H 8cm
- > 638121BB1020 **Ø20cm** C 2,6L H 9,1cm
- > 638121BB1024 **Ø24cm** C 4,1L H 10,1cm
- > 638121BB1028 **Ø28cm** C 6,7L H 11,7cm
- > 638121BB1032 **Ø32cm** C 9,8L H 13,2cm
- 638221BB1036 **Ø36cm** C 13,4L H 14cm
- 638221BB1040 **Ø40cm** C 18,3L H 15,5cm

CAÇAROLA BAIXA COM ASAS
LOW CASSEROLE

- > 638121BB0924 **Ø24cm** C 2,5L H 6,1cm
- > 638121BB0928 **Ø28cm** C 3,5L H 6,1cm
- > 638121BB0932 **Ø32cm** C 4,6L H 6,2cm
- 638221BB0936 **Ø36cm** C 6,8L H 7,5cm
- 638221BB0940 **Ø40cm** C 9,6L H 8,5cm

GRAND HOTEL

PEÇAS DISPONÍVEIS AVAILABLE RANGE

Asa Varão
Wire Handle

Aço Inoxidável 18/10
18/10 Stainless Steel

CARACTERÍSTICAS
TECHNICAL FEATURES

Acabamento Satinado
Satin Finish



TERRINA EUROPA
SOUP TUREEN

631002948326 **COM TAMPA WITH LID** Ø26cm C 5L H 14cm
631002328326A **SEM TAMPA NO LID** Ø26cm C 5L H 14cm

TAMPA COM RASGO EUROPA
LID WITH SLIT

638002948026A Ø26cm



FRIGIDEIRA CÓNICA ANTIADERENTE COM CABO
NON-STICK CONICAL FRYPAN

- > 63812EBB5624 Ø24cm H 4,5cm
- > 63812EBB5628 Ø28cm H 5cm

FRIGIDEIRA COM CABO
FRYPAN

- > 638121BB5124 Ø24cm H 6,1cm
- > 638121BB5128 Ø28cm H 6,1cm



TAMPA GRAND HOTEL

LID

638007BB7916	Ø16cm	638007BB7936	Ø36cm
638007BB7920	Ø20cm	638007BB7940	Ø40cm
638007BB7924	Ø24cm	638007BB7945	Ø45cm
638007BB7928	Ø28cm	638007BB7950	Ø50cm
638007BB7932	Ø32cm	638007BB7960	Ø60cm

TABULEIRO COM ASAS

PROFESSIONAL ROASTER

631008BB7810	50 x 36 x 6cm
631008BB7815	53 x 40 x 4cm
631008BB7825	60 x 40 x 6cm



TERRINA GRAND HOTEL

SOUP TUREEN

631001BB8326	COM TAMPA WITH LID	Ø26cm	C 5L H 14cm
631001BB8326A	SEM TAMPA NO LID	Ø26cm	C 5L H 14cm

TAMPA COM RASGO GRAND HOTEL

LID WITH SLIT

638001BB7926A	Ø26cm
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FRIGIDEIRA COM CABO E ASA

FRYPAN WITH HELPER HANDLE

638121BB5232	Ø32cm	H 6,2cm
638221BB5236	Ø36cm	H 7,5cm
638221BB5240	Ø40cm	H 8,5cm

GRAND HOTEL

MULTIDISC  3 PLY
TECHNOLOGY



**FRIGIDEIRA CÓNICA MULTILAYER
ANTIADERENTE COM CABO
MULTILAYER NON-STICK CONICAL FRYPAN**

- © 63900ABB5624 Ø24cm H 4,5cm
- © 63900ABB5626 Ø26cm H 4,9cm
- © 63900ABB5628 Ø28cm H 6,2cm
- © 63900ABB5630 Ø30cm H 5cm
- © 63900ABB5632 Ø32cm H 6,7cm



**FRIGIDEIRA CÓNICA MULTILAYER COM CABO
MULTILAYER CONICAL FRYPAN**

- © 639002BB5624 Ø24cm H 5,2cm
- © 639002BB5626 Ø26cm H 4,9cm
- © 639002BB5628 Ø28cm H 6,2cm
- © 639002BB5630 Ø30cm H 5cm
- © 639002BB5632 Ø32cm H 6,7cm



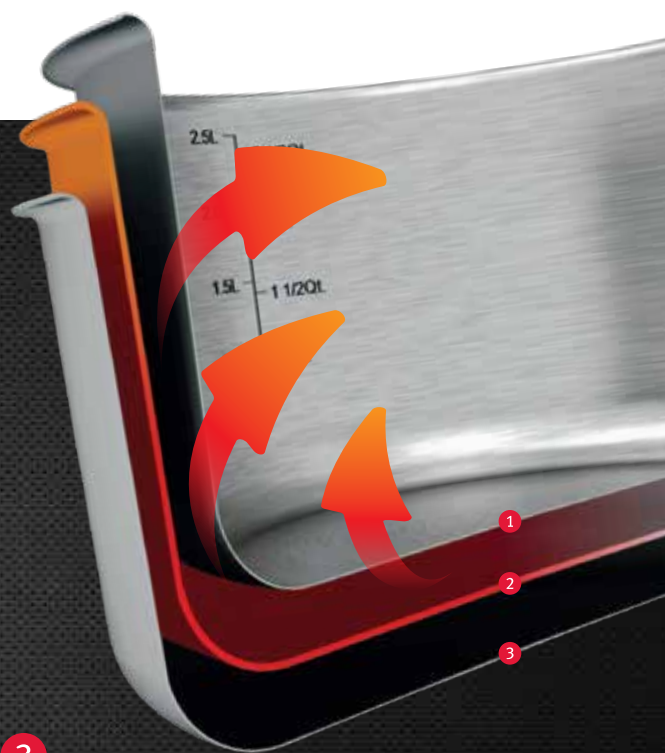
GRAND HOTEL

TECNOLOGIAS TECHNOLOGIES



ELEVADA CONDUÇÃO TÉRMICA
FUNDO + PAREDES TÉRMICAS
+RAPIDEZ +EFICIÊNCIA

HIGH THERMAL CONDUCTIVITY
THERMIC BASE + SIDE WALLS
+QUICKNESS + EFICIENCY



1

AÇO INOXIDÁVEL 18/10
18/10 STAINLESS STEEL

AISI 304

2

LIGA DE ALUMÍNIO
ALUMINIUM ALLOY

AL 1050

3

AÇO INOXIDÁVEL MAGNÉTICO
MAGNETIC STAINLESS STEEL

AISI 439

COMPATIBILIDADE TOTAL TOTAL COMPATIBILITY
TODAS AS FONTES DE CALOR ALL HEAT SOURCES

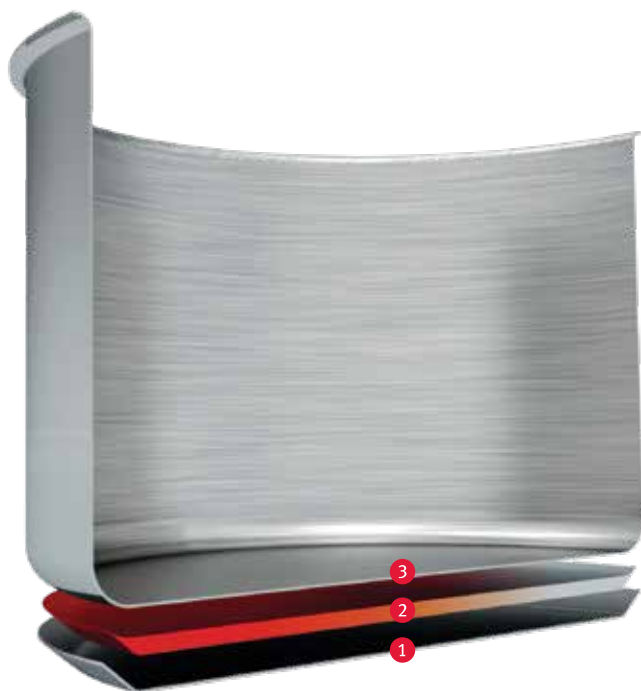


GÁS
GAS

Fundo Térmico *Thermic Base*

COMPATIBILIDADE TOTAL
TOTAL COMPATIBILITY

TECHNOLOGY
IMPACT DISC PLUS



FUNDO TÉRMICO
COM DISTRIBUIÇÃO UNIFORME DO CALOR

THERMIC BASE
WITH UNIFORM HEAT DISTRIBUTION

O fundo térmico aplicado possui excelentes propriedades de armazenamento de calor, permitindo que os alimentos libertem naturalmente os seus sucos, proporcionando cozinhados saudáveis, sem que os alimentos fiquem agarrados ao fundo.

The applied thermic base has excellent heat preservation properties, allowing food to naturally release its own juice, providing healthy meals without getting stuck to the base.

- 1 18/10 STAINLESS STEEL**
- 2 ALUMINIUM ALLOY**
- 3 MAGNETIC STAINLESS STEEL**

1

AÇO INOXIDÁVEL MAGNÉTICO
MAGNETIC STAINLESS STEEL

2

DISCO DIFUSOR DE ALUMÍNIO
HEAT DIFFUSION ALUMINIUM DISC

3

AÇO INOXIDÁVEL 18/10
18/10 STAINLESS STEEL



ELÉTRICO
ELECTRIC



ELÉTRICO RADIANTE
ELECTRIC RADIANT



VITROCERÂMICO
VITROCERAMIC



INDUÇÃO
INDUCTION



MÁQUINA DE LAVAR LOUÇA
DISHWASHER SAFE



FORNO
OVEN



MICROONDAS
MICROWAVE



GRANDES MEDIDAS
GRANDES MOMENTOS

—
*BIG SIZES
GREAT MOMENTS*

SILAMPOS

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**GRAND
HOTEL**

RECEITA
RECIPE



ARROZ DE BORREGO, LEGUMES E HORTELÃ



INGREDIENTES

PARA O GUISADO:

1,5 kg Cubos de borrego da perna
250 g Cebola picada
200 g Nabo em cubos
6 Dentes alho picado
2 dl Vinho branco
0,5 dl Azeite virgem extra
Sal marinho tradicional q.b.
Pimenta de moinho q.b.

ARROZ:

600 g Arroz carolino
150 g Alho francês picado
150 g Abóbora em cubos pequenos
150 g Cenoura em cubos pequenos
150 g Feijão embulhado escaldado
1,8 l aprox. caldo de legumes
15 folhas hortelã
Sal marinho tradicional q.b.

CONFEÇÃO

Numa cacarola aloure a carne em azeite, adicione a cebola, o alho e o nabo. Molhe com vinho branco, tape, deixe cozinhar em lume brando. Quando a carne estiver cozida, retifique temperos, retire a carne, reserve, triture o resultado no liquidificador e reserve novamente. Ferva 1,5l do caldo com o alho francês, adicione o arroz. Deixe cozinhar em lume brando. Quando estiver no meio da cozedura adicione a abóbora e a cenoura, junte caldo se necessário. No fim da cozedura, junte o feijão, o borrego e o resultado previamente reservado. Por fim retifique temperos e perfume com a hortelã.

LAMB, VEGETABLES AND MINT RICE



INGREDIENTS

FOR THE STEW:

1,5k g Leg of lamb, cubed
250 g Onion, chopped
200 g Turnip, cubed
6 Garlic, chopped
2 dl White wine
0,5 dl Extra virgin olive oil
Traditional sea salt, to taste
Ground pepper, to taste

RICE:

600 g *Carolino* rice
150 g Leek, chopped
150 g Pumpkin, small cubes
150 g Carrot, small cubes
150 g Blanched beans
1,8 l aprox. Vegetable stock
15 Mint leaves
Traditional sea salt, to taste

METHOD

In a pan, sauté the meat in olive oil, add the onion, garlic and turnip. Deglaze with white wine, cover, simmer over low heat. When the meat is cooked, season to taste, remove the meat, set aside and blend remaining juices in a blender and set aside. Boil 150 ml of stock with leeks, add the rice. Cook over low heat. When you are halfway through the cooking process, add the pumpkin and carrots, add more stock as necessary. Once the rice is cooked, add the beans and lamb and the previously reserved juices. Finally season to taste and fragrance with mint.

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Cofinanciado por:



UNIÃO EUROPEIA

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