

# AMC Products

More joy in cooking.



Eat better.  
Live better.

The Premium Cooking System.  
[www.amc.info](http://www.amc.info)



## Table of Contents

<b>04</b>	<b>Eat better. Live better.</b>
<b>14</b>	<b>Temperature and Time Control</b>
<b>20</b>	<b>The AMC Premium Cooking System</b>
<b>22</b>	<b>Perfect for Every Hob</b>
<b>26</b>	<b>Pots</b>
28	Milk Pots
28	Pots With Long Handles
29	Standard Pots
29	GourmetLine
30	Wok & Eurasia
30	Oval Roaster
<b>32</b>	<b>Pans</b>
36	HotPan
39	Griddle
39	Sauteuse
40	Grill Pans
42	Brunch Pan
<b>44</b>	<b>Quick Cooking Lid</b>
<b>48</b>	<b>Steaming Lid</b>
<b>52</b>	<b>Mobile Cooking Plate</b>
<b>56</b>	<b>Accessories</b>
58	Pot and Pan Inserts
59	Storage
59	Baking Dishes
59	Serving Products
60	Knives
64	Cleaning and Care
<b>66</b>	<b>We Are Here for You</b>



Cooking is about more than preparing food. Cooking is joy, dedication, and enthusiasm—an experience that involves all the senses.

While some people appreciate our products because they cook their dishes with greater speed and reliability, others are keen to lose as few vitamins and nutrients as possible while preparing their food. Regardless of what's most important to you at the end, it's the joy of cooking that counts most.

The AMC Premium Cooking System uses unique technologies to guarantee ideal temperature and time-control for nutrient-preserving, time-saving and healthy cooking—and, above all, for delicious food. Our products are among those of the highest quality on the market and open up completely new possibilities for both daily meals and special gourmet menus alike.

Let you and your guests experience the best.





# Quality That You Can Hold in Your Hands

We stand behind what we do. This is why we give you a 30-year guarantee on all our stainless steel products. Yes, this is rare in all things kitchen-related—but for us, it's a matter of course.

We at AMC have decades of experience in the world of high-quality cooking utensils. When you cook with AMC pots and pans, you notice the difference. The quality that AMC puts forth is quite literally tangible. It's a feeling that will accompany you over many years of using your AMC products.

Our approach to quality also includes constantly adapting AMC products to meet changing requirements. Innovative ideas turned into groundbreaking products that continually enhanced what we have to offer. Moving forward, this isn't going to change.

Trust the original.





# Eye-Catching Functionality

Both in how they function and in their design, we want our products to be nothing short of convincing. But how can this be achieved when tastes concerning design are just as varied as when it comes to food? It's all about striking the perfect balance between form and function.

At AMC, each product is intended to be used for specific reasons. That's why every pot and pan—complete with its minimal-leaning design concept—is formed to perfectly fulfill its purpose.

Consider details like the draining rim on pots and pans that make a clean pour possible. Or that you can place all pots in their inverted lids, hang pot lids on their handles, or remove long handles. Whatever the detail, the interplay between design and function is perfect. Nevertheless, regardless of how handy and functional AMC products are and the design concept they follow, they should support your cooking endeavors in the best possible way.

See for yourself.







## Flavor That Leaves No Room to Quibble

We know a thing or two about what's important when it comes to cooking: It's why we've been treating our customers to unique culinary experiences since 1963. Is having a healthy diet with fresh ingredients important to you? Then you should prepare them with care. If you just have conventional cooking utensils at your disposal, this isn't especially easy to do.

Many ingredients not only lose their taste when cooked, but valuable vitamins and nutrients too. Our unique cooking methods ensure that your dishes retain their important ingredients while allowing the flavor to fully unfold.

Did you know, for example, that you don't need to add fat when roasting numerous types of foods with our products? Or that vegetables retain over 50 percent more of their vitamins when prepared using the AMC method than when cooking them the usual way in water? Our state-of-the-art technologies make it all possible.

**Taste the difference.**



# Recipes That Suit You

We think cookbooks are good to have. After all, we've written some ourselves. But let's be honest: While many great ideas come from the creativity of professionals, they can also find their way to you thanks to a neighbor, work colleague, or grandmother. There are as many recipes out there as there are people.

Cooking with AMC will be easy for you— and will make you want to consistently rely on temperature and time control to ensure that your recipes are a success. If you want to get creative while you're at it, there's nothing stopping you: You can change the AMC recipes as you see fit—or even come up with completely new creations.

With a view to ensuring that cooking with AMC continues to remain successful and pleasurable, we started the [AMC Recipe World](http://www.cookingwithamc.info) : It contains recipes that are steadily developed and tested in the AMC Institute and specially designed for cooking with AMC products and cooking methods.

Get inspired.

[www.cookingwithamc.info](http://www.cookingwithamc.info)





# Visiotherm

For any recipe to be successful, getting the right temperature is crucial. The Visiotherm makes the temperature inside the pot visible—and cooking with AMC as easy as can be.

The only way that food can become truly pleasurable is if the right temperature is selected while preparing it. The temperature is the make-or-break factor when it comes to the end product's success, taste, and healthiness.

The Visiotherm measures the temperature of the pot and shows it on the display. Each AMC lid is equipped with a Visiotherm.

Thanks to the temperature control, you always know exactly when to increase, reduce, or switch off the heat. This ensures that your cooking and roasting will be done at exactly the right temperature, thus allowing the ingredients' vitamins and nutrients to be nicely preserved.

Using the Visiotherm to control your temperature will guarantee that the food is carefully prepared and yields a healthy and tasty result.







# Audiotherm

The Audiotherm perfectly complements Visiotherm and attaches to it with ease. It is the Visiotherm's voice and will call you whenever something needs to be done. Together with the mobile cooking plate Navigenio, the Audiotherm can even automatically regulate the required energy supply.

The Audiotherm display immediately tells you:

- which temperature range you have selected
- when the cooking process is to be started (immediately or with start delay)
- whether the temperature is too high or too low
- whether the cooking time is over or how much longer it will last

Whenever there is something that requires your attention, the Audiotherm will emit an acoustic signal so that you never miss an important moment. After all, success doesn't just hinge on the temperature at play—the time selected matters too. The Audiotherm gives you key support here.

What's more, if you use the mobile cooking plate Navigenio in combination with the Audiotherm, the energy supply is automatically regulated. Instead of having the Audiotherm call you to regulate the temperature, you'll have more time to devote to other activities. When the cooking process is finished, the keep-warm function begins.





# AMC App

The AMC app is linked to the Audiotherm, mirrors its display, and allows you to easily control the Audiotherm via mobile devices of your choosing.

By allowing you to view and operate the Audiotherm display that's mirrored on your device, the AMC app lets you control the Audiotherm in a simple and intuitive manner. You can also select specific Audiotherm settings or save your cooking processes. And don't forget another benefit of using the AMC app: Because it notifies you of all the steps involved in the cooking process, it reassures you that you're in control of what's cooking when you're not within earshot of the Audiotherm.



Cook & Go





# The AMC Premium Cooking System at a Glance

The AMC Premium Cooking System is based on closed air circulation between the base of the pot, the cold wall zone, and the lid. The system also includes components that enable the temperature and time to be controlled, so ensuring that every dish turns out to be a success.

## The Handles

Ergonomic, elegant handles that have it all: The Thermobloc ceramic inlay ensures that heat does not transfer to the handles, allowing them to remain cool. The handles are designed to allow the pot lid to be hung between them and the pot.

## The Material

High-quality stainless steel, which guarantees optimum hygiene and is of course dishwasher-safe. It lasts for decades and comes with a 30-year guarantee.

## The Akkutherm Capsule Base

It stores energy like a battery and absorbs even the smallest amounts of heat, which it then evenly distributes to the food that's being cooked. The capsule base and body of the pot are inseparably connected—as if they were one piece and fully flush. This is made possible by a special pressure-welding process developed by AMC. The result is a base that is suitable for all types of hobs.



## The Lid

The lid's precise workmanship, special design, and weight—a prerequisite for the closed air circulation system—guarantee the pot remains perfectly sealed while cooking.



## The Audiotherm

The Audiotherm is simple to attach to the Visiotherm. It emits an acoustic signal whenever something has to be done, while its display shows what needs doing. These features make temperature- and time-controlled cooking possible.

## The AMC App

The AMC app is linked to the Audiotherm, mirrors its display, and makes it possible to easily control the Audiotherm via mobile devices.

## The Visiotherm

The Visiotherm displays the temperature inside the pot and so helps to control the cooking process.

## The Draining Rim

It facilitates clean pouring and makes it possible to use the AMC quick cooking lid Secuquick softline.

## The Condensation Groove

At the upper edge of the cold wall zone, the condensation groove catches the steam. This allows a film of water to form between the rim of the pot and the lid, sealing the pot perfectly. This enables the closed air circulation system for the steam.

## The Cold Wall Zone

It's made of pure stainless steel and absorbs less heat than the base. This creates a temperature gradient which makes the side walls a cooling zone for the rising steam.

## The Mobile Cooking Plate

The mobile cooking plate Navigenio is versatile and can also be set on top as an attachment. Its interaction with the Audiotherm makes it possible to automatically regulate the energy supply—and thus control the cooking process.





# Perfect for Every Hob

Do you want to use AMC to cook on an electric, gas, or induction hob or on the Navigenio? Regardless of the hob you use, AMC's pots and pans—with their completely flat capsule bases—are fit for the job.

- ▷ Make sure that the cooking zone is the right size.
- ▷ Place pots as centrally as possible on the cooking plate so that the handles don't get hot from the cooking zone. This is especially important for flat pots and also applies to induction hobs.
- ▷ Be especially careful with Full-Flex induction cooktops: When using very flat pans, too much heat can reach their edges.
- ▷ When cooking over gas, you should select a burner size to match the pot. This will prevent flames from flickering over the edge of the pot and heating adjacent pots and handles. **When cooking with gas, do not use the Navigenio overhead function to serve as a mini oven.**
- ▷ The mobile cooking plate Navigenio from AMC is ideal for cooking and roasting with AMC pots for a simple reason: The connection to the Audiotherm enables an automatically controlled energy supply. It does not have to be manually increased, reduced, or switched off.





# More Than Just Pots and Pans



**Pots**  
Pages 26–31



**Pans**  
Pages 32–43



**Quick Cooking Lid**  
Pages 44–47



**Steaming Lid**  
Pages 48–51



**Mobile Cooking Plate**  
Pages 52–55



**Accessories**  
Pages 56–65







Pots



# Pots

AMC pots combine timeless design with the most modern functionality. All of our pots have AMC temperature control. This way, you'll be sure to always bring perfectly prepared and delicious meals to the table. Discover our large selection of pots.



### Milk Pots

For heating milk and cocoa, warming baby bottles, and dishes that need to be whipped (e.g., puddings, creams, and sauces).

ø 14 cm	1.5 l	ø 16 cm	2.5 l
			2.7 l



### Pots With Long Handles

Small, long-handled pots are perfect for small quantities and therefore ideal for singles and small households.

ø 14 cm	1.5 l	ø 16 cm	1.3 l
---------	-------	---------	-------



### Standard Pots

Our standard pots are perfect for meat, vegetables, and side dishes. Depending on the respective size and volume, they're also great for baking, pressure cooking, and steaming. The two ergonomic handles with the Thermobloc ceramic heat stopper do not get hot and make it possible to have a stable grip at all times. The easy-to-clean, dishwasher-safe pots have a stainless steel lid that closes perfectly. When turned upside down, the lid can be used as a trivet. Once the Visiotherm is removed, the pots are fully ovenproof.

ø 16 cm	1.3 l	ø 20 cm	2.3 l	ø 24 cm	2.5 l	ø 32 cm	9.5 l
	2.0 l		3.0 l		3.5 l		
			4.0 l		5.0 l		
			4.5 l		6.5 l		
					8.0 l		



### GourmetLine

The pots from the GourmetLine family have a rounded base that is perfect for when food needs to be stirred. These pots are well suited for traditional risotto, ragouts, and goulash. Thanks to the round shape of the base, the entire inside of these pots can be easily accessed with a cooking spoon. The pots are compatible with the Secuquick softline quick cooking lid and the EasyQuick steaming lid.

ø 16 cm	1.6 l	ø 20 cm	2.6 l	ø 24 cm	4.4 l	ø 28 cm	6.8 l
			3.5 l		6.0 l		





### Wok

Whether it's about preparing pan-fried dishes, delicious curries, steamed dumplings, or crispy fried snacks, the large wok is great for anyone who loves Asian cuisine. The easy-to-clean, dishwasher-safe wok has a stainless steel high dome lid that closes perfectly and, thanks to its expanded curvature, offers plenty of space.

ø 36 cm 5.6 l



### Eurasia

The Eurasia is the perfect fusion of a classic pot and an Asian wok. Its rounded bottom makes the pot very suitable for risotto, stews, and soups. You can also use the pot like a wok to serve up crisp vegetables, Asian curries, and noodle dishes.

ø 24 cm 2.8 l | ø 28 cm 4.0 l



### Oval Roaster

This pot is particularly suitable for large pieces of meat, flash-fried food (e.g., steaks and sausages), or spaghetti dishes. With the help of the matching hole insert, whole fish or asparagus can also be prepared. Furthermore, the oval roaster works very well for serving dishes directly at the table.

ø 38 cm 4.5 l







Pans



# Pans

The AMC pan collection includes roasting, grill, and brunch pans. All roasting and grill pans have AMC temperature control for perfect roasting—and even deep-frying—results.

A highly polished, structured base with no artificial coating and optimal non-stick properties ensures healthy and tasty roasting results without having to add any fat. Even deep-frying is easy, fast, and safe in AMC pans.

Some pans have a removable, extremely stable and secure long handle with a patented locking system for space-saving storage. AMC pans are very energy-efficient thanks to their rapid heat conduction and even heat distribution, made possible by the Akkutherm capsule base. All pans are suitable for all types of hobs, including induction hobs.

The Visiotherm temperature indicator integrated into the lid's knob ensures perfect temperature control at all times. Together with the Audiotherm acoustic control, temperature- and time-controlled cooking is possible not only with AMC pots but with pans as well.





# HotPan

The HotPan is the perfect pan for roasting with no added fat, for cooking with no added water, and even for baking and deep-frying. Steaks, sausages, fish fillets, breaded dishes, and much more can be pulled off with ease.

Thanks to the highly polished base, the pan has good non-stick properties for health-conscious roasting—no coating required. Even deep-frying is easy and safe: The temperature control prevents the fat from overheating, and the cooking continues in a gentle, safe, and practically odorless manner. Once the plastic parts are removed, the pan is totally ovenproof. Furthermore, the HotPan is compatible with the mobile cooking plate Navigenio: This allows dishes to be gratinated in the pan, and even tarts and quiches to be baked.

The removable long handle ensures space-saving storage, guarantees astonishing stability, and allows for comfortable handling.



HotPan With Removable Long Handle

ø 20 cm 1.3 l | ø 24 cm 2.0 l

ø 28 cm 3.0 l with opposite handle



HotPan With Two Ergonomic Handles

Roasting pan with high dome lid—perfect for roasting large pieces of meat, whole fish, or vegetables.

ø 28 cm 3.0 l | ø 32 cm 5.0 l







# Griddle



Griddle With Long Handle

Roasting pan for roasting steaks, schnitzels, fish, and much more.

ø 16 cm 0.8 l | ø 20 cm 1.1 l

# Sauteuse



Sauteuse With Removable Long Handle

Sauteuse for cooking sauces or for roasting nuts, onions, and croutons.

ø 16 cm 1.2 l | ø 20 cm 2.1 l



# Grill Pans

The pyramid structure of the grill pan base ensures especially crispy grilling results, as the liquid can run off the meat. In addition, the grillable food gets that special, unmistakable grill structure, making for a unique barbecue experience from home.



**Griddle With Long Handle**  
Grill pan for all types of meat and sausages.

ø 20 cm 1.1 l | ø 24 cm 1.6 l



**Arondo Grill**  
Rectangular grill pan for steaks, fish, and vegetables.

ø 28 cm 1.6 l | ø 32 cm 2.2 l



**Oval Grill**  
Large, oval grill pan for steaks, sausages, skewers, and whole fish.

ø 38 cm 2.2 l







# Brunch Pan

The oPan is the ideal pan for quick breakfast and brunch dishes such as pancakes, crêpes, sandwiches, flat breads, and egg dishes. Made of highly polished premium stainless steel, it has a unique, elegant look. The large roasting surface and the special o-structure guarantee perfect roasting results and optimal non-stick properties. The flat design and the removable handle ensure easy handling, storage, and cleaning. The oPan is available in two different sizes, for small or large portions or for households. It fits every lifestyle.



## oPan With Removable Long Handle

The ideal pan for when you want to quickly prepare delicacies for breakfast and brunch—or that special snack in between. With removable long handle.

ø 24 cm | ø 28 cm







Quick Cooking Lid



# Secuquick softline

The sophisticated Secuquick softline quick cooking lid transforms AMC pots with diameters of 20 and 24 cm into pressure cookers. It reduces cooking times by up to 80%, with energy savings of up to 50%. With the Secuquick softline, anyone can quickly cook healthy “fast food.” Even dishes that usually take a long time to cook—beef goulash, for example—can be ready to serve in no time. One-pot dishes are also ideal for the Secuquick softline. Here’s a special tip: To prepare a risotto with the quick cooking lid, the temperature control feature will have it ready in just five minutes!

The lid serves up two quick cooking programs: **Soft** and **Turbo**. They cook all ingredients at a perfect temperature to achieve optimal results.

Soft quick cooking is a particularly gentle variant of pressure cooking. The temperature sits between 103 and 113 °C. This way, many fresh vegetables, frozen dishes, or special highlights in the form of pasta and risotto can be prepared very quickly while preserving the ingredients’ vitamins.

Turbo quick cooking is the super fast and perfect cooking method for robust food that needs a long time to cook (e.g., meat dishes, stews, or legumes). The temperatures sit between 108 and 118 °C. Turbo quick cooking saves you up to 80% more time—and by extension, energy—than conventional cooking.



## Secuquick softline

With the Secuquick softline quick cooking lid you can cook healthy “fast food” in no time. Delicious dishes like beef goulash or risotto are ready to be served in a flash.

ø 20 cm | ø 24 cm





Steaming Lid





# EasyQuick

The EasyQuick steaming lid brings healthy steaming to life. With its differently sized sealing rings, it's able to fit on two pot sizes and is therefore both flexible and space-saving.

The steaming lid EasyQuick facilitates quick and gentle steaming while cooking. Steaming with AMC means cooking within a temperature window between 97 and 99 °C. Thanks to the low temperature, vitamins, nutrients, and minerals are preserved while the taste is retained. The ingredients are steamed gently and quickly—with or without an insert in the pot. Steaming with the EasyQuick is ideal for fish dishes, stuffed vegetables, or vegetables that require long cooking times.

What's more is that steaming with the EasyQuick saves up to 50% more time than normal cooking methods. The EasyQuick works without any pressure. The lid can be removed at any time during cooking, it's compact, and it's easy to clean. Together with the Audiotherm acoustic control and the mobile cooking plate Navigenio, the advantages that controlled cooking offers can also be fully utilized.

The steaming lid EasyQuick was awarded the "Kitchen Innovation" prize thanks to its highly developed and intuitive features.



EasyQuick

The steaming lid EasyQuick quickly and gently steams food under 100 °C to lock in the flavor of the ingredients and perfectly retain their nutrients. The EasyQuick fits all pots with a diameter of 20 and 24 cm and turns them into steamers.

ø 20/24 cm



Oval EasyQuick

The steaming lid Oval EasyQuick turns all oval roasters that are 38 cm long into steamers. It quickly and gently steams food under 100 °C to lock in the flavor of the ingredients and perfectly retain their nutrients.

38 cm



# Mobile Cooking Plate





# Navigenio

Discover the many possibilities of the Navigenio and let the AMC all-rounder become an indispensable partner in your kitchen.

The mobile cooking plate Navigenio is the universal helper for cooking, roasting, steaming, and quick cooking—not to mention gratinating and baking. It can easily be used in the kitchen or out on the balcony. Thanks to the overhead function, it turns your AMC pot into a small oven that gratinates and bakes your food in the pot. Delicious dishes such as casseroles, pizza, bread, or cake can therefore be easily conjured.

Paired up, the Audiotherm acoustic control and Navigenio make the perfect team for self-controlled cooking. While the temperature inside the pot is closely monitored, the Audiotherm and Navigenio communicate to regulate the energy supply as required. Cooking, roasting, steaming, and quick cooking run just like clockwork. Once the cooking time has elapsed, the Navigenio switches to the keep-warm function at 60 °C for one hour. The Navigenio and Audiotherm thus give you free time to spend as you please.

The Navigenio and Audiotherm can be ideally combined with a variety of AMC products.



Navigenio

The Navigenio is a mobile cooking plate that can also be placed on top, enabling self-controlled cooking.





# Accessories





## Pot and Pan Inserts



### Softiera Insert

Pot insert that's ideal for quick cooking with the Secuquick softline or steaming with the EasyQuick.

ø 20 cm | ø 24 cm



### Softiera Bowl

Pot bowl that's ideal for cooking, defrosting, and juicing.

ø 20 cm | ø 24 cm



### Combi Sieve

Ideal for easy steaming with the EasyQuick. Fits pots with diameters of 20 and 24 cm.

ø 20 cm | 24 cm

## Storage



### Combi Bowl

The Combi Bowl works well for seasoning, stirring, serving, washing, and defrosting.

ø 16 cm | 20 cm | 24 cm



### Lasagnera

Oven-ready baking and serving dish made of high-quality stainless steel.

small 1.8 l | medium 3.3 l | large 6.0 l

## Serving Products



### Serving Platter

Suitable for serving, storing, and keeping food warm.

ø 16 cm | 20 cm | 24 cm



### Serving Dish

Suitable for serving food and keeping it warm, as well as heating it up.

ø 16 cm | 20 cm | 24 cm



# The Blade's What Makes the Knife

The AMC knife set D-Line comprises first-class kitchen knives that incorporate the latest technology—your perfect kitchen companions. Discover true all-rounders for everyday use and enjoy the specifically selected material and attractive design.

With the well-considered knife set D-Line and additional specialty knives, you've got all you need. All the knives have the same modern, tasteful design, are perfectly balanced, and easy to grip. The D-Line is made of exquisite chrome-molybdenum-vanadium steel that's manufactured in Germany and particularly suitable for knives. Its special composition ensures that the knives are both hard and flexible—plus corrosion-resistant. The D-Line knives are highly durable and easy to sharpen with the D-Line knife sharpener. They can be easily and safely stored in the included D-Line blade protector or the D-Line knife block.



Knife Set D-Line, 4-piece

This knife set includes four different knives—an universal knife, small Santoku, bread knife, and chef's knife—with very sharp blades. They are excellent for cutting, filleting, deboning, peeling, and cutting.

Each knife comes with a practical blade protector.



Knife Set D-Line, 6-piece

This six-piece steak knife set is great for grill sessions. The steak knives are very sharp and are ideal for cutting grilled or roasted meat and other grilled foods.







### D-Line Filleting Knife

This filleting knife has a flexible, long, and narrow blade. Use it to easily cut fish, meat, or poultry.



### D-Line Santoku Large

The large Santoku knife's blade is particularly wide and straight. It's excellent for chopping vegetables, herbs, garlic, and ginger.



### D-Line Tomato Knife

This tomato knife has a serrated blade and comes in a handy size. Its serrated edge makes it perfect for cutting tomatoes into clean slices without squishing them.



### D-Line Knife Block

Timelessly elegant, this knife block will enhance every kitchen and offers individual storage options thanks to the removable brush insert.



### D-Line Knife Sharpener

The D-Line knife sharpener makes resharpening safe, easy, and quick.



# Pots and Pans That Stay Beautiful

What is valuable and should remain beautiful needs looking after. It's no different with our pots and pans. With the right care, AMC products will always retain their unique appearance—and we guarantee they'll function flawlessly for 30 years.

Cleaning AMC products is very easy—and best done with AMC Clean & Care. The cleaning system that treats your AMC products to a perfect level of cleanliness and care consists of AMC Express (Ultra Cleaning Liquid), AMC Clean (Deep Cleansing Cream), and AMC Shine (Brilliant Polishing Gel). Give the cleaning system a try. You'll be impressed!



Online reorders (also by subscription): [www.amc.info/clean-care](http://www.amc.info/clean-care)





# We Are Here for You

Your personal AMC consultant will be happy to help you get started in the world of AMC and to make getting used to your new pots and pans as easy as possible. You will receive great support along the way—use this service!

In our “Cooking with AMC” brochure, you’ll find many useful tips for everyday cooking. Countless recipe ideas that will inspire you to get cooking with your AMC products can be found at [www.cookingwithamc.info](http://www.cookingwithamc.info)

The entire AMC product range is available at [www.amc.info/products](http://www.amc.info/products). Don’t forget that if you are interested in other AMC products, your personal AMC consultant will be happy to advise you.

We are pleased by your interest in AMC and hope you enjoy using your products to create great cooking experiences!



## Stay in touch:

### Website

[www.amc.info/products](http://www.amc.info/products)  
[www.amc.info/recipe-world](http://www.amc.info/recipe-world)

### Recipe Community



[www.kochenmitamc.info](http://www.kochenmitamc.info)  
[www.cucinareconamc.info](http://www.cucinareconamc.info)  
[www.recetasamc.info](http://www.recetasamc.info)  
[www.cookingwithamc.info](http://www.cookingwithamc.info)

### Social Media



AMC International



AMC International



amc\_international



**AMC International**  
Alfa Metalcraft Corporation AG  
Buonaserstrasse 30  
6343 Rotkreuz  
Switzerland  
T: +41 41-799 52 22

[info@amc.info](mailto:info@amc.info)  
[www.amc.info](http://www.amc.info)



[AMC International](#)



[AMC International](#)



[amc\\_international](#)

[kochen@amc.info](mailto:kochen@amc.info)  
[www.cookingwithamc.info](http://www.cookingwithamc.info)



[AMC Recipe Community](#)

