



ITALIAN COOKWARE
since 1979





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La nostra storia *Our history*

ESPERIENZA CHE CREA

La storia di AMV è indissolubilmente legata a quella del suo fondatore, Marin Visino, da più di 40 anni pioniere nel settore della produzione di pentole con un contenuto di tecnologia, innovazione e design superiori. La storia di un appassionato di meccanica che fin da giovanissimo, per perseguire il suo sogno, ha investito in tecnologia per produrre stampi di varie tipologie.

Ben presto Visino intuisce le potenzialità della forgiatura a freddo, applicandola prima al ferro e poi, e questo è il cuore della sua importante innovazione, all'alluminio, ideale per lo stampaggio del pentolame. Coraggiosa l'acquisizione da un rottamaio di una pressa Kieserling da 1600 tonnellate di potenza poi fatta completamente revisionare per forgiare i dischi di alluminio, un grande rischio presto ricompensato dal mercato.

Marin Visino, visionario e tenace, inventore, innovatore e designer, negli anni ha quindi sviluppato tecnologie, modelli e brevetti fondamentali, progetti complessi che hanno orientato il settore in tutto il mondo. Con la sua attrezzatura ha seguito, e segue, tutti i più prestigiosi produttori leader mondiali, trasformando la AMV, un'azienda orgogliosamente familiare, in una eccellenza di tecnologia e design, dal locale al globale, un'ennesima storia esemplare di Made in Italy vincente.

FORGIATURA

Alluminio come ottimo conduttore di calore (raggiunge temperature elevate in minor tempo e distribuisce il calore in modo più omogeneo), leggero e maneggevole, facile da riciclare. La forgiatura a freddo, inoltre, garantisce un elevatissimo livello di purezza (fino al 98%, certificata),

CREATIONS BORN FROM EXPERIENCE

AMV is a company whose origins lie firmly with its founder, Visino Marin. A pioneer of technological cookware forged with superior innovation and design and over 40 years of experience in the field. Prompted by an early passion for mechanics, he decided to follow his dream and invest in a variety of technologies for tooling, moulds and dies.

Visino Marin grasped the potential of cold forging early on. He applied the technique to iron before inspiration struck with aluminium, which proved perfect for pressing pots and pans: it would prove to be his greatest innovation. He took the leap and bought a 1600-tonne Kieserling press from a scrap dealer and had it reconditioned for making aluminium discs. It was a gamble, but it soon paid off.



Visino Marin is a tireless visionary, inventor, innovator and designer. Over the years he has developed technologies, models and filed patents that oriented the global cookware industry. By putting his tooling services at the disposal of the world's biggest manufacturers, he has transformed AMV, a proud

family company, into a technology and design leader. From local roots to a global operation, it has joined the ranks of Italy's most successful manufacturers.

FORGING

Aluminium is an outstanding heat conductor (it quickly reaches high temperatures and distributes heat more evenly). Lightweight and practical, it is also easy to recycle.

Cold forging also guarantees the utmost purity (certified up to 98%) and prevents highly toxic, potentially carcinogenic bubbles from forming. The lifespan of the moulds is up to 50 times longer, and ensures no harmful substances and fumes are released into the

La nostra storia *Our history*

niente bolle all'interno altamente tossiche e cancerogene, gli stampi durano fino a 50 volte di più, evita la dispersione di sostanze nocive e fumi nell'ambiente e, oltre a queste sicurezze, permette quindi di trarre il meglio dagli ingredienti e i loro sapori.

Da pionieri della forgiatura a freddo inoltre, infinitamente più salubre, da sempre AMV promuove l'eco-sostenibilità nei propri processi produttivi, che si estende anche nella gestione dell'azienda e degli addetti, la massima attenzione alla salvaguardia dell'ambiente.

Una passione unica applicata alla pentola, imprescindibile oggetto di uso quotidiano, che via via si è arricchita di nuove valenze e di comodità per l'utilizzatore, dal grande chef stellato al cuoco di casa, con performance sempre migliori grazie all'innata capacità del fondatore dell'azienda di trovare e sviluppare soluzioni tecnologiche inedite.

INNOVAZIONE

Oltre al servizio per i grandi produttori, oggi la produzione AMV si esplica anche in una serie di linee dedicate direttamente al consumatore, una gamma per coprire tutti i posizionamenti e le segmentazioni di mercato, di fascia alta, media e bassa ma sempre col massimo contenuto di qualità, tecnologia e design. AMV propone diverse linee ognuna con una propria peculiarità per esaltare la creatività in cucina con dettagli di design importantissimi, con personalità e originalità, oltre alla decorazione la praticità di utilizzo su tutti i piani cottura, le soluzioni da forno, la bellezza e comodità del "porta-in-tavola", gli stili culinari del mondo.

OGGI

L'azienda è inoltre strutturata anche quale attrezzatura/officina, un altro punto di forza, la capacità quindi di dar vita a nuove idee potendole sviluppare dalla A alla Z. Tutto il processo produttivo, dall'idea, propria o del cliente, fino alla produzione industriale, un controllo della filiera che genera Qualità, Efficienza, Velocità ed estrema Precisione.

atmosphere.

Cold forging is infinitely better for the environment, and AMV has always promoted eco-sustainability in its production processes. It is an approach that also extends to management of the company and employees, ensuring environmental safeguards always come first.

AMV has channelled this passion into saucepans, an essential element of everyday life. Over time its cookware has been refined, making it even more user-friendly for award-winning chefs and home cooks alike. Its performance has been honed thanks to Visino Marin's innate ability to develop cutting-edge solutions.

INNOVATION

In addition to its services for large-scale manufacturers, AMV now also crafts a series of products designed with consumers in mind. A range that covers every position and segment of the market, from high to middle and low, whilst always supplying unbeatable quality, technology and design.

AMV produces a variety of ranges, each with its own hallmark for showcasing creativity in the kitchen. With game-changing features, original designs and decorative finishes, its products are made to be used on any cooktop. Its ovenware combines oven-to-table practicality with beauty, embracing culinary styles from around the globe.

TODAY

The company also offers its tooling and workshop expertise to develop all-new ideas from start to finish. From the initial concept – whether inhouse or the client's own – to industrial production, its control of the entire supply chain ensures the production process generates Quality and Efficiency at Speed, and with the utmost Precision.

Dolomiti

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



12 articoli

padella ø 24, 28 cm
tegame ø 24, 28x28 cm
casseruola ø 22, 24 cm
pentola ø 24, 28 cm
rostiera 31x23 cm
pescera 36 cm
bistecchiera 28x28 cm
wok ø 32 cm

spessore corpo 4 mm
spessore coperchio 2,6 mm

vernice spray ptfe
triplo strato antiaderente

il corpo presenta quattro sfiati per il
vapore



98% PURE ALUMINUM



MADE IN ITALY

12 items

frypan ø 24, 28 cm
deep frypan ø 24, 28x28 cm
saucepan ø 22, 24 cm
pot ø 24, 28 cm
roaster 31x23 cm
fish kettle 36 cm
grill 28x28 cm
wok ø 32 cm

body thickness 4 mm
lid thickness 2,6 mm

ptfe spray coating
three layers non-stick

the body presents four steam vents



TWO SILICONE CLIPS



DESIGN AND
TECHNOLOGY PATENT

TOTAL
BLACK



Zeus

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



11 pezzi

padella ø 20, 24, 28, 32 cm
tegame ø 24, 28 cm
casseruola ø 18, 20, 24 cm
grill 28x28 cm
wok ø 30 cm

spessore corpo 3

vernice spray PTFE
triplo strato antiaderente rinforzato

11 pieces

frypan ø 20, 24, 28, 32 cm
deep frypan ø 24, 28 cm
saucepan ø 18, 20, 24 cm
grill 28x28 cm
wok ø 30 cm

body thickness 3

PTFE spray coating
reinforced three layers non-stick



98% PURE ALUMINUM



100% MADE IN ITALY



DESIGN PATENT



Garda

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



13 pezzi

padella ø 20, 24, 26, 28,
30, 32 cm
tegame ø 24, 28 cm
casseruola ø 16, 20, 24 cm
grill 28x28 cm
wok ø 28 cm

spessore corpo 4 mm

vernice spray PTFE
triplo strato antiaderente rinfor-
zato

design classico, senza tempo

13 pieces

frypan ø 20, 24, 26, 28,
30, 32 cm
deep frypan ø 24, 28 cm
saucepan ø 16, 20, 24 cm
grill 28x28 cm
wok ø 28 cm

body thickness 4 mm

PTFE spray coating
reinforced three layers
non-stick

timeless classic design



98% PURE ALUMINUM



MADE IN ITALY

Monte Bianco

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



13 pezzi

padella ø 20, 24, 28, 32 cm
tegame ø 24, 28 cm
casseruola ø 18, 20, 24 cm
grill 28x28 cm
wok ø 30 cm
crepiere ø 25, 30 cm

spessore corpo 4 mm

vernice spray PTFE
triplo strato antiaderente
rinforzato

design e produzione 100%
made in Italy

13 pieces

frypan ø 20, 24, 28, 32 cm
deep frypan ø 24, 28 cm
saucepan ø 18, 20, 24 cm
grill 28x28 cm
wok ø 30 cm
crepiere ø 25, 30 cm

body thickness 4 mm

PTFE spray coating
reinforced three layers
non-stick

100% made in Italy design
and production



98% PURE ALUMINUM



100% MADE IN ITALY

Pordoi

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



4 pezzi

tegame 20x20, 24x24,
28x28, 32x32 cm

spessore corpo 4,5 mm
spessore coperchio 3 mm

vernice spray PTFE
triplo strato antiaderente

usa il coperchio per un effetto
forno e preservare gli aromi
naturali delle pietanze

4 pieces

deep frypan 20x20, 24x24,
28x28, 32x32 cm

body thickness 4,5 mm
lid thickness 3 mm

PTFE spray coating
three layers non-stick

use the lid for an oven-like
cooking and to preserve the
natural flavors of your ingredi-
ents



98% PURE ALUMINUM



MADE IN ITALY

Barchetta

GAS
OVEN
HALOGEN
ELECTRIC
VITROCERAMIC
DISHWASHER SAFE



9 pezzi

padella ø 20, 26, 30 cm
tegame ø 24, 28 cm
casseruola ø 16, 20, 24 cm
bollilatte ø 16 cm

spessore corpo 4,5 mm

vernice spray PTFE
interno antiaderente

9 pieces

frypan ø 20, 26, 30 cm
deep frypan ø 24, 28 cm
saucepan ø 16, 20, 24 cm
milk pot ø 16 cm

body thickness 4,5 mm

PTFE spray coating
non-stick coating



98% PURE ALUMINUM



100% MADE IN ITALY

Lisa

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



11 pezzi

padella ø 20, 24, 28, 32 cm
tegame ø 24, 28 cm
casseruola ø 18, 20, 24 cm
grill 28x28 cm
wok ø 30 cm

spessore corpo 3

vernice spray PTFE
triplo strato antiaderente rinforzato

11 pieces

frypan ø 20, 24, 28, 32 cm
deep frypan ø 24, 28 cm
saucepan ø 18, 20, 24 cm
grill 28x28 cm
wok ø 30 cm

body thickness 3

PTFE spray coating
reinforced three layers non-stick



98% PURE ALUMINUM



100% MADE IN ITALY



Giulietta

INDUCTION

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



17 pezzi

padella ø 18, 20, 22, 24, 26, 28,
30, 32 cm
tegame ø 24, 28 cm
casseruola ø 14, 16, 18, 20, 24 cm
grill 28x28 cm
wok ø 28 cm

spessore corpo 3 mm

vernice spray PTFE
triplo interno antiaderente

17 pieces

frypan ø 18, 20, 22, 24, 26, 28,
30, 32 cm
deep frypan ø 24, 28 cm
saucepan ø 14, 16, 18, 20, 24 cm
grill 28x28 cm
wok ø 28 cm

body thickness 3 mm

PTFE spray coating
three layers non-stick



98% PURE ALUMINUM



100% MADE IN ITALY

Grill

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



SQUARE GRILL



PLATTER



GRILL MS

platter 27x36 cm

grill MS 28x28 cm

grill rettangolare 24x30 cm
grill quadrato 28x28 cm

spessore corpo 4 mm

vernice spray PTFE
antiaderente

platter 27x36 cm

grill MS 28x28 cm

*rectangular grill 24x30 cm
square grill 28x28 cm*

body thickness 4 mm

*PTFE spray coating
non-stick*



98% PURE ALUMINUM



MADE IN ITALY

Maxigrill

BARBECUE

INDUCTION

OVEN

GAS



HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE

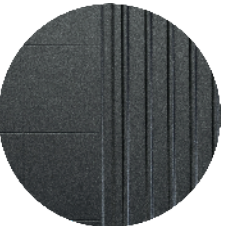
50x30 cm

spessore corpo 3/6 mm
body thickness 3/6 mm

opzioni presa:
grip options:



opzioni superficie di cottura:
cooking surface options:



disponibile in due diversi rivestimenti, rullato e spruzzato
available in two different coatings, roller and spray



DESIGN PATENT



98% PURE ALUMINUM



MADE IN ITALY

Fiorentina

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



6 pezzi

grill 28x28, 26x33 cm

spessore corpo 4 mm

vernice spray PTFE
triplo strato antiaderente

personalizza i tuoi piatti col
motivo interno
(disponibile in tre versioni)

due becchi in angolo per scolare
con precisione

6 pieces

grill 28x28, 26x33 cm

body thickness 4 mm

PTFE spray coating
three layers non-stick

customize your dishes with the
internal motif
(available in three versions)

two lips at corner to drain with
precision



98% PURE ALUMINUM



100% MADE IN ITALY



DESIGN AND UTILITY
PATENT

Adda

INDUCTION

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



15 pezzi

padella ø 20, 22, 24, 26,
28, 30 cm
tegame ø 24, 28 cm
casseruola ø 16, 18, 20, 24 cm
pentola ø 24 cm
wok ø 28 cm
crepiere ø 25 cm

spessore corpo 2,2 mm

rullato antiaderente

15 pieces

frypan ø 20, 22, 24, 26,
28, 30 cm
deep frypan ø 24, 28 cm
saucepan ø 16, 18, 20, 24 cm
pot ø 24 cm
wok ø 28 cm
crepiere ø 25 cm

body thickness 2,2 mm

non-stick roller coating



98% PURE ALUMINUM



100% MADE IN ITALY

Daytona



GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE

19 pezzi

padella ø 20, 22, 24,
28, 30, 32 cm
tegame ø 24, 28 cm
casseruola ø 16, 18, 20, 22, 24,
26, 28 cm
grill 28x28 cm
wok ø 28, 30, 32 cm

spessore corpo 3 mm

rullato antiaderente

19 pieces

frypan ø 20, 22, 24,
28, 30, 32 cm
deep frypan ø 24, 28 cm
saucepan ø 16, 18, 20, 22, 24,
26, 28 cm
grill 28x28 cm
wok 28, 30, 32 cm

body thickness 3 mm

non-stick roller coating



98% PURE ALUMINUM



100% MADE IN ITALY

Zefiro

INDUCTION

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



10 pezzi

padella ø 20, 22, 24, 26, 28 cm
tegame ø 24 cm
casseruola ø 16, 18, 20 cm
wok ø 28 cm

spessore corpo 2 mm

rullato antiaderente

10 pieces

frypan ø 20, 22, 24, 26, 28 cm
deep frypan ø 24 cm
saucepan ø 16, 18, 20 cm
wok ø 28 cm

body thickness 2 mm

non-stick roller coating



98% PURE ALUMINUM



100% MADE IN ITALY



DESIGN PATENT

Vesuvio

INDUCTION

OVEN

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE



10 pezzi set salvaspazio

padella ø 20, 22, 24, 26, 28 cm
tegame ø 24 cm
casseruola ø 16, 18, 20 cm
wok ø 28 cm
coperchio multidiametro ø 24,
28 cm
un manico asportabile
una spatola in legno e silicone

spessore corpo 2 mm

rullato antiaderente

induzione antigraffio

10 pieces spacesaving set

frypan ø 20, 22, 24, 26, 28 cm
deep frypan ø 24 cm
saucepan ø 16, 18, 20 cm
wok ø 28 cm
multidiameter lid ø 24, 28 cm
detachable handle
wooden and silicone spatula

body thickness 2 mm

non-stick roller coating

no-scratch induction



98% PURE ALUMINUM



MADE IN ITALY

Elsa



INDUCTION

GAS

HALOGEN

ELECTRIC

VITROCERAMIC

DISHWASHER SAFE

12 pezzi

padella ø 20, 22, 24, 26,
28, 30 cm
tegame ø 24, 28 cm
casseruola ø 16, 20, 24 cm
wok ø 28 cm

spessore corpo 1,8 mm

rullato antiaderente

12 pieces

frypan ø 20, 22, 24, 26,
28, 30 cm
deep frypan ø 24, 28 cm
saucepan ø 16, 20, 24 cm
wok ø 28 cm

body thickness 1,8 mm

non-stick roller coating

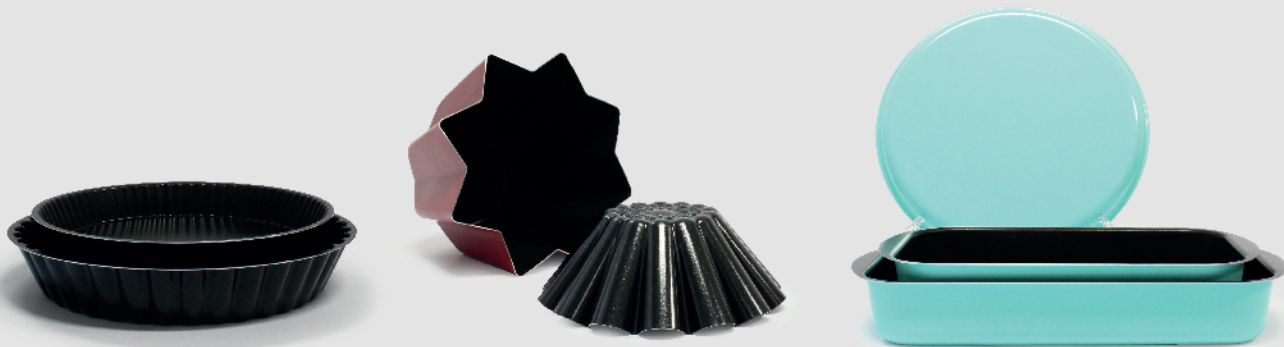


98% PURE ALUMINUM



100% MADE IN ITALY

Bakeware



OVEN

DISHWASHER SAFE

13 pezzi

teglia pizza ø 30 cm
teglia festonata 19x27 cm
plumcake 11x25 cm
teglia 18x25 cm
teglia 18x30 cm
teglia 18x35 cm
tortiera alta liscia ø 26 cm
crostata ø 24 cm
crostata ø 28 cm
tortiera festonata ø 28 cm
ciambella ø 28 cm
budino
pandoro

spessore corpo 0,8 mm
rullato antiaderente

13 pieces

*pizza tray ø 30 cm
fluted tray 19x27 cm
loaf pan tray 11x25 cm
baking tray 18x25 cm
baking tray 18x30 cm
baking tray 18x35 cm
tall smooth cake pan ø 26 cm
fluted flan A ø 26 cm
fluted flan B ø 26 cm
fluted flan C ø 26 cm
donut cake ø 28 cm
pudding tin
pandoro*

*body thickness 0,8 mm
non-stick roller coating*



98% PURE ALUMINUM



100% MADE IN ITALY

**MORE
COMING SOON**





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