

ZINOX
Stainless Steel Cookware



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Quality of generations to come

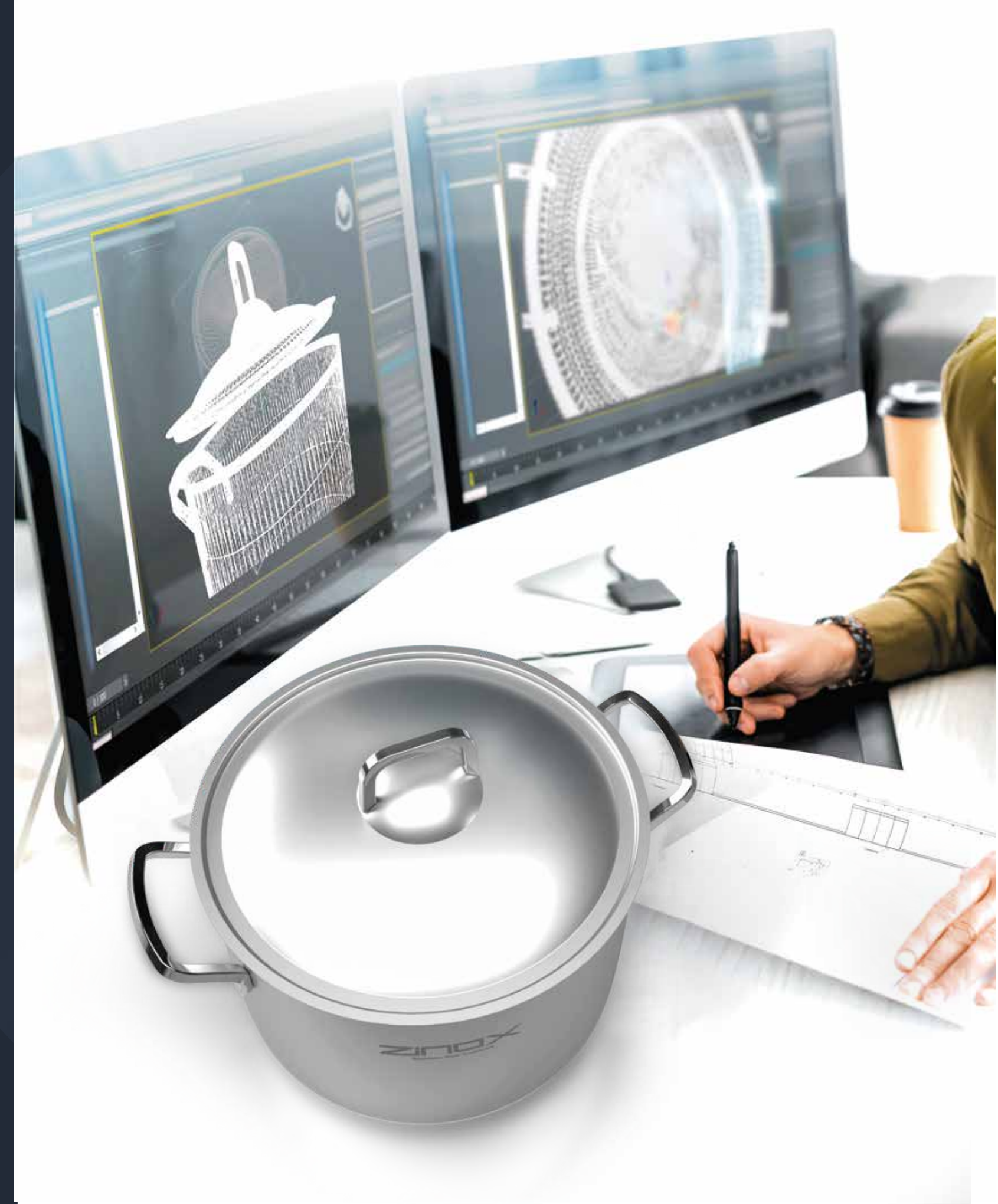
ABOUT US

As we believe that innovation, development and expansion are some key aspects for success, Zenouki group launched its latest brand; Zinox for stainless steel cookware which was introduced to the market at the beginning of 2013.

Our main goal is to ensure that our products reach our customers with the best quality and prices through professional marketing and sales personnel; trained and specialized not only to meet but to exceed our customers' expectations.

Zinox depends on the efforts of the best engineers and highly trained technicians specialized in this field who significantly contribute to the continuously emerging wide range of products.

ZINOX
Stainless Steel Cookware



Why Stainless Steel

ZINOX products are made of the best quality 18/10 stainless steel. The stainless steel used to make them contains %18 Chromium which gives the steel its rust resistance and %10 Nickel which considerably improves the material's taste neutrality.

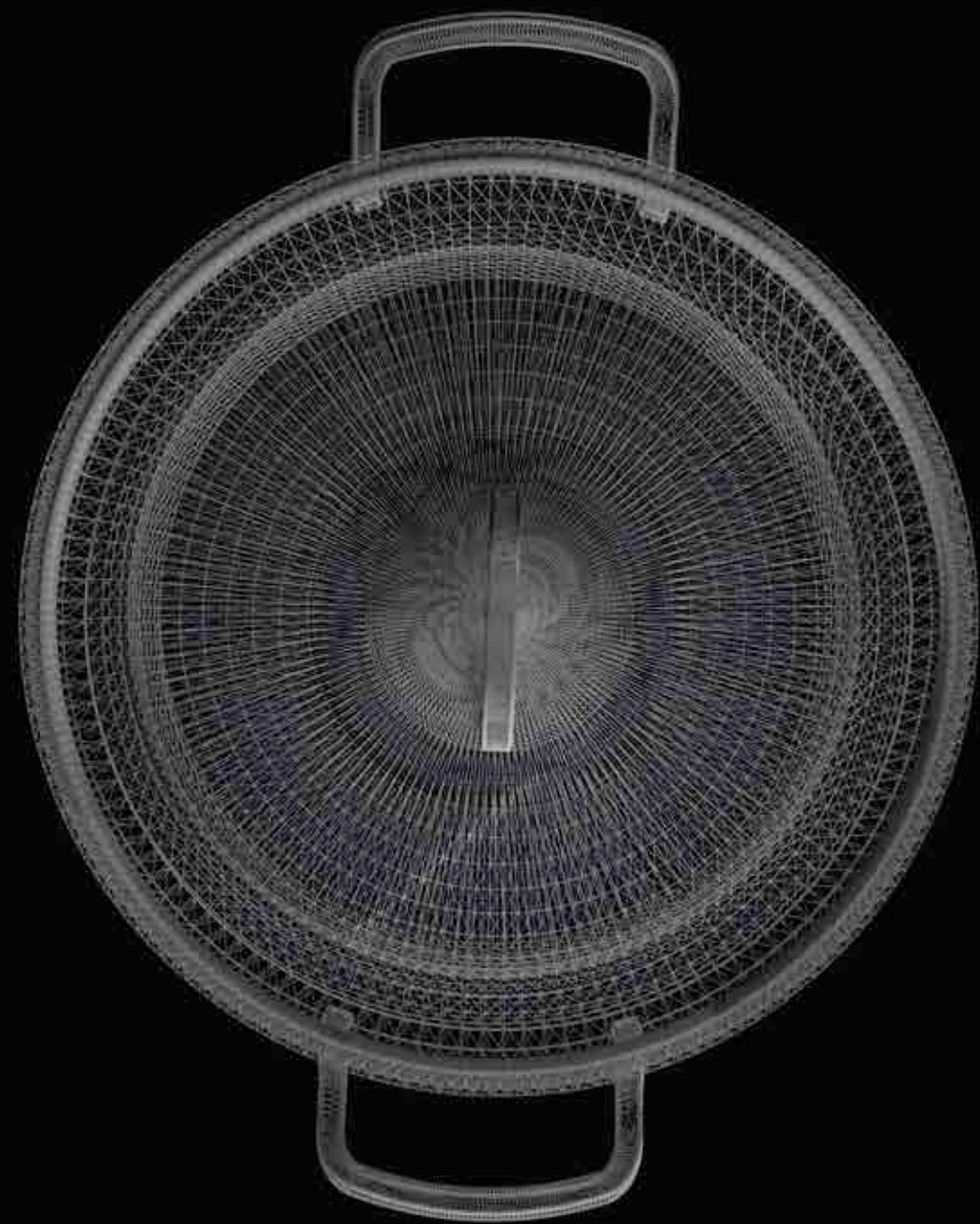


By definition, stainless steel must contain at least %10 Chromium, which is beneficial to the human body in small amounts. Our products are composed of %18 Chromium and %10 Nickel. This 18/10 stainless steel reacts minimally with food meaning there is no interference from the cookware with your food preparation, which ensures all nutritional value, flavors and colors are fully preserved.

What's more, it's stylish, elegant and maintains its shine over years of use. It has become a universal staple in kitchens worldwide as it is one of the most versatile, durable and reliable metals on the market.

SAFE AND HEALTHY

18/10 STAINLESS STEEL



ZINOX stainless steel cookware is safe and can be used daily without any health concerns.

ZINOX

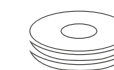
Measuring scale

Every Zinox pot is equipped with a measuring scale on the inside. This is very practical for correct measuring while cooking.



Base

The perfect base for most of stove types. The triplex heavy bounded capsule bottom gives superior heat retention and distribution. It is also guaranteed to lay flat and stable on stove tops for safety.



Pouring rim

For precise and drippless pouring.



The perfect lid

The tightly closing Zinox lid keeps in the heat and the aroma. This is perfect for healthy cooking with little water.



Easy to grasp sturdy handles

The stainless steel is formed into a tubular shape, creating an inside air flow up the shank of the handle. This slows the build-up of heat from the hot pan to the handle.



Easy cleaning

All Zinox products are hygienic, easy to clean and dishwasher safe.



Quality of generations to come



zinox
Stainless Steel Cookware

Zinox has reached up to the success it deserves in local market and abroad by progressing its investments and technological development.

It is continuously improving its designs day by day. Our product range is expanding with authentic and innovative designs and will continue to grow.

Our experienced, dynamic and customer oriented sales team is one of the most important supremacy of Zinox. The distribution of our products is ensured by our wide distribution channels in Egypt and abroad.

We offer an effective after sale service to our customers. All products are presented with well known Zinox quality and guarantee; in fact we are manufacturing cookware items that you could use for your lifetime.

Our wide range of products comprises various design lines that offer the perfect cookware for all needs and any taste, making cooking even more enjoyable every day.



POTS

Cook happier,
Eat healthier.

ZINOX
Stainless Steel Cookware

PAY ATTENTION TO THE DETAILS

A good pot is characterized by its heavy and durable material. Stainless steel is especially hygienic, easy to clean and dishwasher safe.

Tightly closed lid keeps heat and liquid in the pot for energy efficient cooking.

Extra wide pouring rim ensures pouring sauces or soups easily and safely without dripping.

High Quality Stainless Steel 18/10

Large handles that do not get hot on the stovetop, are easy to grasp and can handle heavy duty work.

Solid Layer of Aluminum

Triplex heavy bounded Aluminum core capsule bottom to ensure even heat distribution and retention.



■ Classic Pot

Stainless Steel cookware
with glossy finish

Size	Capacity	Height
Pot 14	1.3 Ltr	8.7 cm
Pot 16	1.7 Ltr	9.5 cm
Pot 18	2.3 Ltr	9.8 cm
Pot 20	3 Ltr	10.3 cm
Pot 22	4.3 Ltr	12.2 cm
Pot 24	6.5 Ltr	14.2 cm
Pot 26	8 Ltr	16.2 cm
Pot 28	10.7 Ltr	18.5 cm
Pot 30	14 Ltr	20 cm
Pot 32	16.0 Ltr	21 cm
Pot 34	18.5 Ltr	21.5 cm
Pot 36	21.5 Ltr	22.5 cm
Pot 40	28 Ltr	23.5 cm

■ Curvy Pot

Stainless Steel cookware, curvy
shape with glossy finish

Size	Capacity	Height
Pot 14	1.7 Ltr	9 cm
Pot 16	2 Ltr	10 cm
Pot 18	2.5 Ltr	10.5 cm
Pot 20	3.5 Ltr	11.5 cm
Pot 22	4.5 Ltr	12.5 cm
Pot 24	6.5 Ltr	14.4 cm
Pot 26	8.4 Ltr	15.7 cm
Pot 28	11.5 Ltr	18.6 cm
Pot 30	14 Ltr	19.5 cm
Pot 32	16.5 Ltr	20.3 cm



■ Elite Pot

Stainless Steel cookware with matte finish

Size	Capacity	Height
Pot 16	1.8 Ltr	8.9 cm
Pot 18	2.3 Ltr	9.7 cm
Pot 20	3 Ltr	10.5 cm
Pot 22	4 Ltr	11.7 cm
Pot 24	6.28 Ltr	14.8 cm
Pot 26	8 Ltr	16 cm
Pot 28	10.2 Ltr	17.4 cm
Pot 30	12.9 Ltr	18.9 cm

■ Smart Pot

Stainless Steel cookware, curvy shape with glossy finish

Size	Capacity	Height
Pot 14	1.2 Ltr	8 cm
Pot 16	1.7 Ltr	9.1 cm
Pot 18	2 Ltr	9.8 cm
Pot 20	3 Ltr	10.3 cm
Pot 22	4 Ltr	11.7 cm
Pot 24	5.7 Ltr	14 cm
Pot 26	8 Ltr	16 cm
Pot 28	10 Ltr	17.7 cm
Pot 30	13 Ltr	19.5 cm
Pot 32	15 Ltr	20.5 cm
Pot 36	20 Ltr	21.5 cm
Pot 40	27 Ltr	22.8 cm



■ Prime

Stainless Steel cookware
with glossy and matte finish

Size	Capacity	Height
Pot 14	1.7 Ltr	9 cm
Pot 16	1.7 Ltr	9 cm
Pot 18	2 Ltr	9.4 cm
Pot 20	3 Ltr	10.4 cm
Pot 22	4 Ltr	10.9 cm
Pot 24	5.5 Ltr	13.4 cm
Pot 26	7.8 Ltr	16.2 cm
Pot 28	10 Ltr	17.5 cm
Pot 30	11.7 Ltr	21 cm
Pot 32	15 Ltr	23 cm

■ Serving pan

Size	Capacity	Height
Serving 24	3 Ltr	8 cm
Serving 26	4 Ltr	9 cm



■ Royal Pot

Stainless Steel cookware
with glossy and matte finish

Size	Capacity	Height
Pot 16	1.7 Ltr	9.6cm
Pot 18	2.3 Ltr	10 cm
Pot 20	3.1 Ltr	10.5 cm
Pot 22	4.3 Ltr	11.8 cm
Pot 24	5.8 Ltr	14.2 cm
Pot 26	8 Ltr	16.1 cm
Pot 28	10.5 Ltr	18 cm
Pot 30	14 Ltr	20 cm
Pot 32	16 Ltr	21 cm



■ Express Pot

Stainless Steel cookware
with glossy finish

Size	Capacity	Height
Pot 12	0.7 Ltr	7 cm
Pot 14	1.0 Ltr	7.5 cm
Pot 16	1.5 Ltr	8 cm



■ 4X1 Pasta Pot

Stainless Steel cookware with
glossy and matte finish

PASTA STRAINER

POT - STEAMER

SMALL STRAINER



■ Steam Pot

Stainless Steel cookware with
glossy and matte finish

POT - STEAMER

SMALL STRAINER



FRYPAN,
SERVING PAN
& CASSEROLE

ZINOX
Stainless Steel Cookware

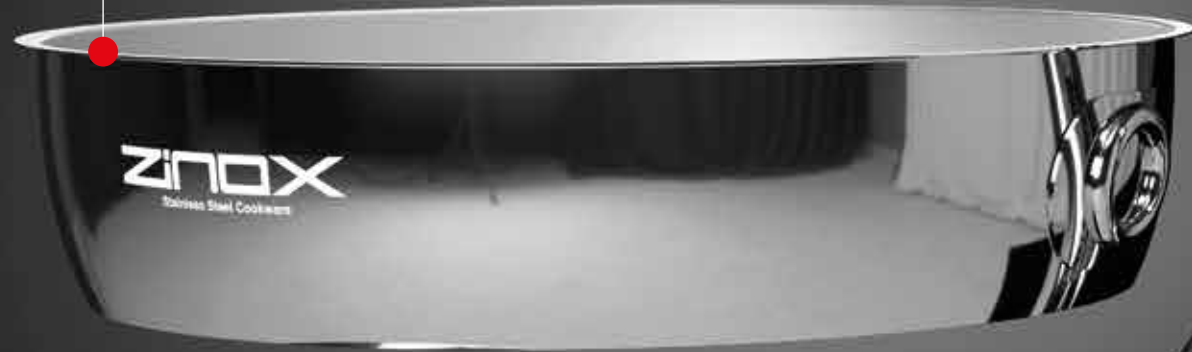


PAY ATTENTION TO THE DETAILS

Tightly closed lid keeps heat and liquid in the pot for energy efficient cooking.



Extra wide pouring rim ensures pouring sauces or soups easily and safely without dripping.



Large handles that do not get hot on the stovetop and are easy to grasp.



Extra thick base with an Aluminum core ensures optimal heat distribution and retention.



The stainless steel is formed into a tubular shape, creating an inside air flow up the shank of the handle. This slows the buildup of heat from the hot pan to the handle.



The rims are designed for dripless pouring.



Triplex heavy bounded capsule bottom for even heat distribution.

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Stainless Steel Cookware

■ CLASSIC

Stainless Steel cookware, strong and practical products with glossy finish

■ Frypan with lid

Size	Capacity	Height
Frypan 20	1.9 Ltr	6.5 cm
Frypan 22	2 Ltr	6.7 cm
Frypan 24	3 Ltr	7.4 cm
Frypan 26	3.8 Ltr	8.1 cm

■ Frypan without lid

Size	Capacity	Height
Frypan 20	1.9 Ltr	6.5 cm
Frypan 22	2 Ltr	6.7 cm
Frypan 24	3 Ltr	7.4 cm
Frypan 26	3.8 Ltr	8.1 cm

■ Serving pan

Size	Capacity	Height
Serving 24	3 Ltr	8 cm
Serving 26	4 Ltr	9 cm



■ CLASSIC

Stainless Steel cookware, strong and practical casserole with glossy finish

■ Casserole without lid

Size	Capacity	Height
Casserole 14	1.0Ltr	7 cm
Casserole 16	1.5 Ltr	7.5 cm
Casserole 18	2.0 Ltr	8 cm

■ Casserole with lid

Size	Capacity	Height
Casserole 14	1.0Ltr	7 cm
Casserole 16	1.5 Ltr	7.5 cm
Casserole 18	2.0 Ltr	8 cm



■ Round Oven Tray

Stainless Steel cookware, round oven tray with glossy finish

Size	Height	Capacity
Oven Tray 22	6.7 cm	2.5 Ltr
Oven Tray 24	7.1 cm	3 Ltr
Oven Tray 26	7.5 cm	3.75 Ltr
Oven Tray 30	8cm	5.25 Ltr
Oven Tray 32	8.5 cm	6.7 Ltr



PRESSURE COOKERS

Attractive design with high quality and unique functions made specially to give you the maximum satisfaction in pressure cooking. Various practical and special functions for different types of food with which you will have the most efficient, energy and cost saving cooking experience.

- 3 Independent safety valves for security
- Blowoff valve consists of 3 positions: 1. and 2. position is for cooking and 3. position is for blowoff
- Innovativelid with easy to use locking system
- Fast and efficient heat distribution
- Heat resistant side handles
- 18/10 Stainless Steel, 1 mm thick
- Easy cleaning with removable lid attachments

ZINOX
Stainless Steel Cookware



PAY ATTENTION TO THE DETAILS

Numerous innovative and unique functions to ensure a cooking experience that is not only efficient, but saves energy and cost.



Valve positioning mark to choose from different cooking programs for various types of food.

Easy lock & unlock knob with high quality mechanism to ensure firm lock.

Safety valve to release pressure after cooking.

Tightly closed lid that keeps heat and liquid in the pot for energy efficient cooking.

Large handles that are easy to grasp and do not get hot on the stovetop.

Triplex heavy bounded Aluminum core capsule bottom to ensure equal heat distribution and retention.

SUPREME



■ Pressure Cooker

Stainless Steel cookware , efficient
pressure cooking experience

10L

12L

SUPREME

PAY ATTENTION TO THE DETAILS

Numerous innovative and unique functions to ensure a cooking experience that is not only efficient, but saves energy and cost.

ACTIVE

Valve positioning mark to choose from different cooking programs for various types of food.

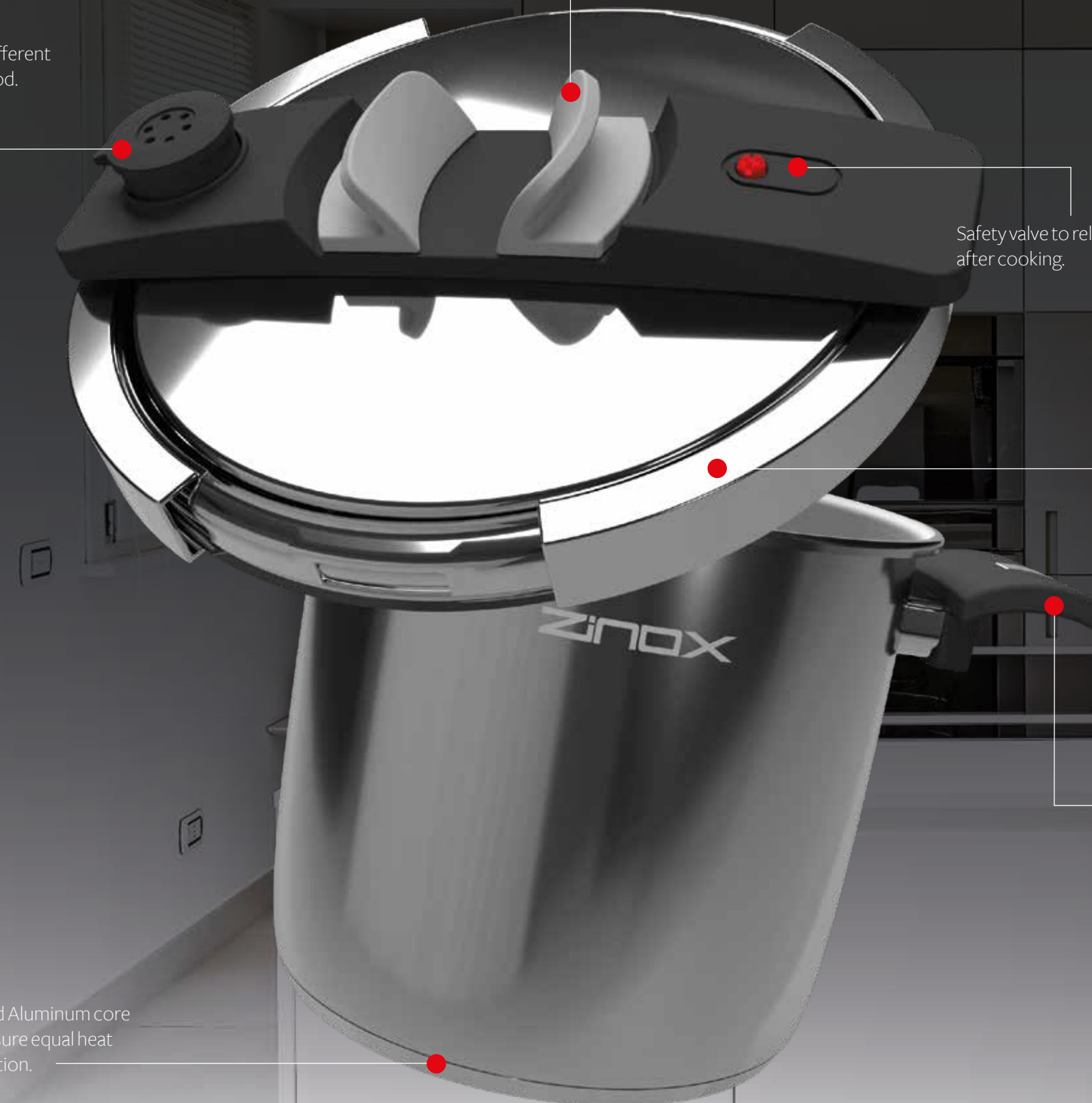
Easy lock & unlock knob with high quality mechanism to ensure firm lock.

Safety valve to release pressure after cooking.

Tightly closed lid that keeps heat and liquid in the pot for energy efficient cooking.

Large handles that are easy to grasp and do not get hot on the stovetop.

Triplex heavy bounded Aluminum core capsule bottom to ensure equal heat distribution and retention.



■ Pressure Cooker

Stainless Steel cookware, efficient pressure cooking experience

6L

8L

ACTIVE



PAY ATTENTION TO THE DETAILS

Numerous innovative and unique functions to ensure a cooking experience that is not only efficient, but saves energy and cost.

Valve positioning mark to choose from different cooking programs for various types of food.

Triplex heavy bounded Aluminum core capsule bottom to ensure equal heat distribution and retention.

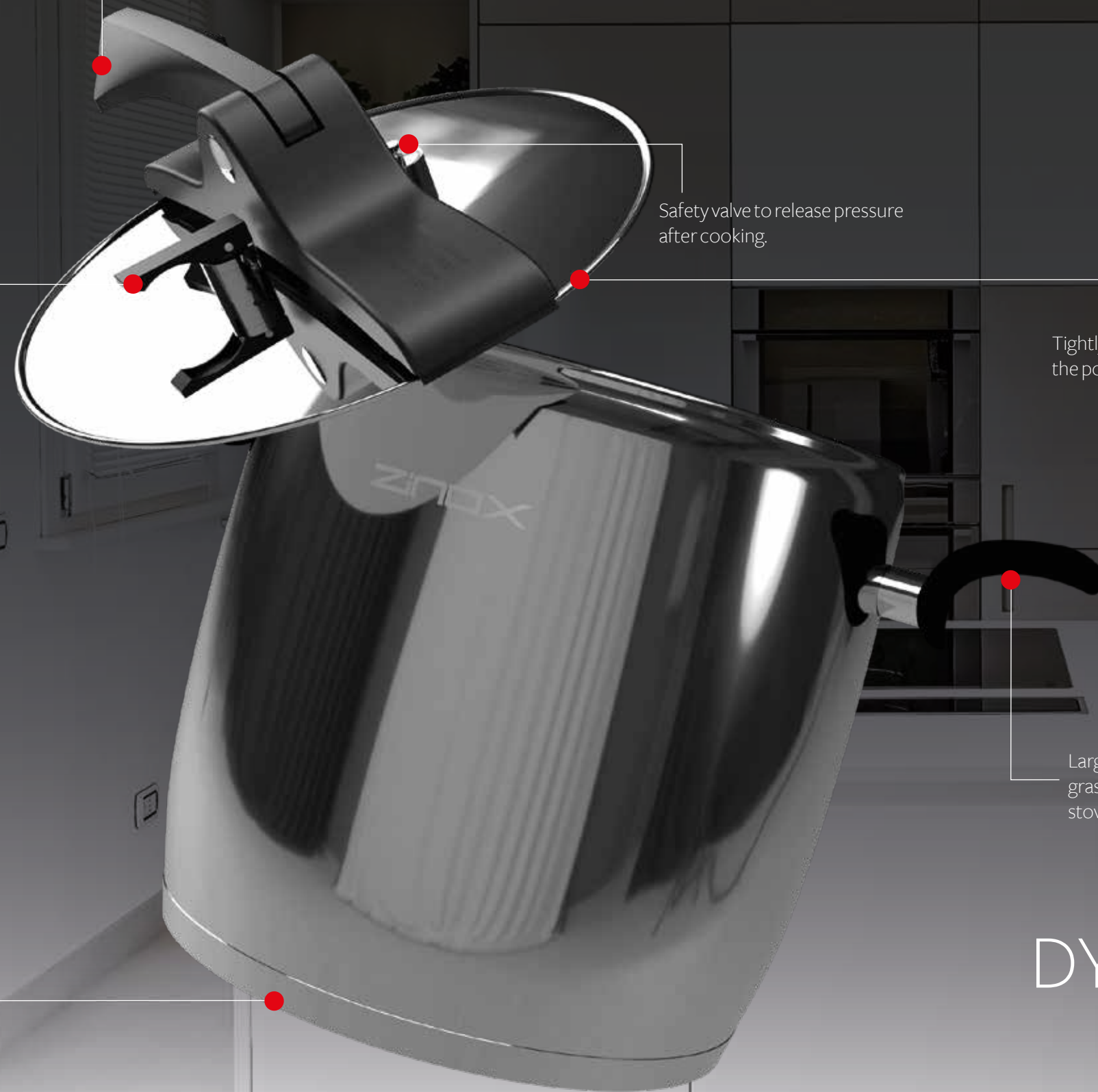
Easy lock & unlock knob with high quality mechanism to ensure firm lock.

Safety valve to release pressure after cooking.

Tightly closed lid that keeps heat and liquid in the pot for energy efficient cooking.

Large handles that are easy to grasp and do not get hot on the stovetop.

DYNAMIC



■ Pressure Cooker

Stainless Steel cookware, efficient pressure cooking experience

DYNAMIC

6L

8L

10L

12L



■ Curvy Milk Pot

Stainless Steel cookware, milk pot with lid and glossy finish

Size	Capacity	Height
Milk Pot 14	1.0Ltr	12.5 cm
Milk Pot 16	2.6 Ltr	13.7 cm



■ Classic Milk Pot

Stainless Steel cookware, milk pot with lid and glossy finish

Size	Capacity	Height
Milk Pot 14	2.0Ltr	12.8 cm
Milk Pot 16	2.6 Ltr	13.7 cm



KETTLES

COFFEE POTS

■ Classic Kettle

Stainless Steel cookware, Kettle with high quality handle

Size	Capacity	Hight
Kettle 1	1.3 Ltr	10.5 cm
Kettle 1.5	1.7 Ltr	11.5 cm

■ Coffee Pot

Stainless Steel coffee pot set with stainless steel handle & holder

Size	Capacity	Hight
Coffee 1	0.25 Ltr	6.5 cm
Coffee 2	0.4 Ltr	7 cm
Coffee 3	0.5 Ltr	8 cm



■ OBLONG

Size: 39.8 x 25.4 cm



■ ORCHID

Size: 47.5x30.3 cm



العربية تعليمات الاستخدام

قبل الاستخدام الأول
- اغسل أواني الطبخ جيداً
- امسح الأواني من الداخل بزيت الطعام
يجب عدم تقطيع الطعام في أواني الطهي.
لا تضعي أواني الطهي الفارغة فوق أي مصدر للحرارة.
يجب عدم استخدام أواني الطهي ذات المقابض للطهي في الفرن.
لا تخزني الطعام في أواني الطبخ.
تجنب استخدام الأدوات المعدنية الحادة لضمان عمر أطول.
يوصى باستخدام أدوات خشبية أو بلاستيكية لتقليب الطعام. أثناء الطهي،
استخدم حرارة منخفضة إلى متوسطة لضمان الأداء الأكثر كفاءة لأواني الطهي
يجب أن تبقى أدوات الطهي نظيفة دائماً.
غير مناسب للميكروويف.

 English

INSTRUCTIONS FOR USE

Before the first use:

- Wash the cookware well.
- Wipe the inside of the cookware with edible oil.

Food should never be cut inside the cookware.

The empty cookware should not be placed on any source of heat.

The cookware with knobs must not be used in the oven.

Food should not be stored in the cookware.

Avoid using sharp or metal tools in order to ensure a longer life.

It is recommended to use wooden or plastic tools to stir the food.

While cooking, use low to medium heat to ensure the most efficient performance.

The cookware should always be kept clean.

It is not suitable for microwave.

 Spanish

INSTRUCCIONES DE USO

Antes del primer uso:

- lavar bien los utensilios de cocina.
- Limpie el interior de los utensilios de cocina con aceite comestible.

Los alimentos nunca deben cortarse dentro de los recipientes.

los utensilios de cocina vacíos no deben colocarse sobre ninguna fuente de calor.

los utensilios de cocina con asas recubiertas de plástico no deben utilizarse en el horno.

los alimentos no deben almacenarse en los utensilios de cocina.

Evite el uso de herramientas afiladas o metálicas para prolongar la vida de sus utensilios de cocina.

Se recomienda utilizar utensilios de madera, plástico o silicona para revolver la comida.

Mientras cocina, use fuego de bajo a medio para garantizar el rendimiento más eficiente.

Los utensilios de cocina deben mantenerse siempre limpios.

No es apto para microondas.

 French

MODE D'EMPLOI

Mode d'emploi

- Avant la première utilisation:
- Lavez bien les ustensiles de cuisine.

Essuyez l'intérieur de les ustensiles de cuisine avec d'huile comestible.

L'aliment ne doit jamais être coupés à l'intérieur de les ustensiles de cuisine

Les ustensiles de cuisine vide ne doit pas être placés sur aucune source de feu.

Les ustensiles de cuisine avec poignées ne doit pas être utilisés dans le four.

L'aliment ne doit pas être stocké dans les ustensiles de cuisine.

Évitez d'utiliser des outils tranchants ou métalliques afin de prolonger la

durée des ustensiles de cuisine. Il est recommandé d'utiliser des outils en bois

ou en plastique pour remuer l'aliment.

Pendant la cuisson, utilisez un feu doux à moyen pour assurer la performance plus efficace.

les ustensiles de cuisine doit toujours être maintenue propre.

les ustensiles de cuisine ne convient pas au micro-ondes.



OUR REACH



EGYPT



SYRIA



LEBANON



SOUTH AFRICA



IRAQ



CYPRUS



FRANCE



JORDAN



ERITREA



CÔTE D'IVOIRE



MOROCCO



SUDAN



SAUDI ARABIA



PALESTINE



UAE



YEMEN



LIBYA



ETHIOPIA

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Stainless Steel Cookware