

STAINLESS STEEL FLAMEGUARD AND SCREW

to guarantee safety and prevent rusting

High temperature resistant
external finish, easy to clean



DISHWASHER

STEEL/ALUMINIUM TWO-PLY BOTTOM

suitable for induction hobs



FOOD-SAFE ALUMINIUM

extra thick body



GAS ELECTRICITY radiant ring ELECTRICITY RADIANT PLATE INDUCTION

ERGONOMIC HEAT-INSULATING HANDLE

for a perfect grip.
Oven proof up to 160°C

EXTREMELY RESISTANT NON-STICK COATING

composed of 5 layers, (3 layers
+2 layers with mineral particles)
for ultra intensive use.



Resistant to
metal utensils



5 YEAR
GUARANTEE - GARANTIE

PATENTED THERMOPOINT

Heat indicator for energy saving cooking

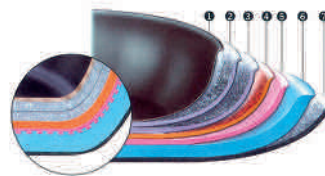


RED: the utensil has reached
the optimum frying temperature,
this allows the temperature to be
reduced and the energy to be saved

DARK GREEN: the utensil
can be touched and washed safely



GRANITIUM - SECTION OF THE PAN



1. Impermeability with maximum non-stick power
2. 3. Double layer of visible hardening materials providing the coating with exceptional scratch and wear resistance
4. Middle layer with diffused resistance Reinforcement structure with high mineral content

5. Anchor layer
6. Aluminium body, previously treated and with controlled roughness
7. Stainless protective external layer

GOOD REASONS TO BUY BALLARINI ARTICLES

- 1 - Design, quality and production made in Italy
- 2 - Goods made from certified materials for the best reliability
- 3 - Non-stick coatings of superior quality and extremely long lasting
- 4 - Ideal for healthy cooking without use of oil or butter
- 5 - The non-stick coatings are PFOA-free
- 6 - Goods are nickel and heavy metals free and ideal in case of allergies
- 7 - Dish-washer safe
- 8 - Wide ranges of shapes and dimensions, perfect for all cooking needs
- 9 - Excellent performances, maximum durability, energy saving
- 10 - All items are accompanied by a certificate of guarantee
- 11 - Company certified on the basis of the environmental management system UNI EN ISO 14001

THE EXPERT REPLIES
Any cooking utensil may resist up to high temperatures. It is however important to know that the recommended maximum cooking temperature to preserve nutritional values of food in absence of liquids, such as for example during grilling, is **250°C**.



Learn more on the guide
to the food cooking techniques
realised by ANDID



MADE IN ITALY