

**STAINLESS STEEL/ALUMINIUM RIVETS**  
to guarantee safety and prevent rusting

High temperature resistant  
external finish, easy to clean



DISHWASHER

**STEEL/ALUMINIUM  
TWO-PLY BOTTOM**  
suitable for induction hobs



Utensils with good  
stacking functions

**FORGED BODY IN FOOD-SAFE  
EXTRA THICK ALUMINIUM**

that guarantees indeformability.

Forging technology shapes complex  
articles with high pressure by using  
highly pure aluminium (98%) unlikely  
what is being used in the cast process.



GAS ELECTRICITY  
radiant ring ELECTRICITY



RADIANT INDUCTION OVEN



**STEEL HANDLE OVENPROOF**  
suitable for use in the oven to high  
temperatures

**EXTREMELY RESISTANT  
NON-STICK COATING**

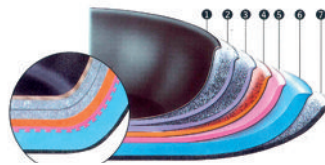
composed of 5 layers, (3 layers  
+ 2 layers with mineral particles )  
for ultra intensive use.



Resistant to  
metal utensils



### GRANITIUM - SECTION OF THE PAN

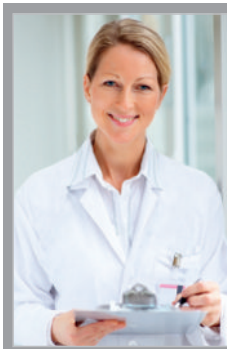


1. Impermeability with maximum non-stick pow
2. 3. Double layer of visible hardening materials providing the coating with exceptional scratch, cut and wear resistance
4. Middle layer with diffused resistant Reinforcement structure with high mineral content
5. Anchor layer
6. Body in aluminium alloy, previous treated and with controlled roughness
7. Stainless protective external layer

**10 YEAR**  
GUARANTEE - GARANTIE

### 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