

### STAINLESS STEEL FLAMEGUARD AND SCREW

to guarantee safety and prevent rusting

High temperature resistant  
external finish, easy to clean



DISHWASHER

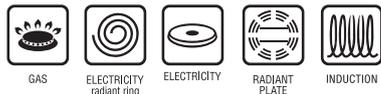
### STEEL/ALUMINIUM TWO-PLY BOTTOM

suitable for induction hobs



### FOOD-SAFE ALUMINIUM

extra thick body



GAS

ELECTRICITY  
radiant ring

ELECTRICITY

RADIANT  
PLATE

INDUCTION

### THERM POINT

### 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

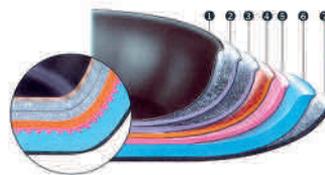


**RED:** the utensil has reached  
the optimum frying temperature,  
this allows the temperature to be  
reduced and the energy to be saved

**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