



POTS



Technical sheet

Antiaderente Bon Appetit

Made from aluminium, with a high-quality non-stick coating, the Bon Appetit range is characterised by wide profiles and generous thickness of material.

The long handles are made from bakelite, an athermal substance, which makes the handles easy and safe to grab.

All pieces, except for the backing dish and steak frying pan, are produced with a special thermodiffusion bottom that allows for their use on all heat sources: gas, electric, vitro-ceramic and induction.

The Bon Appetit frying pan, designed by Ettore Sottsass and Christopher Redfern, was honoured with two major prizes, i.e., the Design Plus and the Red Dot Design Award.

Hints on how to use your pan correctly

Do not add salt to cold water. If the salt deposits itself on the bottom, it can cause a beginning of corrosion, due to the potential difference.

Add salt when the water is warm, eventually stirring with a spoon.

Do not keep a high flame: the risk is to burn the pot, overheat the handles and waste gas. Our pots special bottom distributes the heat evenly through the entire surface of the cooking utensil.

Do not keep the dishwasher closed at the end of the wash cycle: the rising dampness can harm the dishes.