



ibili

5 PLY

TECHNOLOGY

ELEMENT

NEW COLLECTION

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A COLLECTION THAT RETURNS TO THE ELEMENTARY High-quality materials and intelligent design to transform the way you cook. Designed for those who settle for nothing less than excellence. Each piece offers maximum control, resistance and durability, so you can concentrate on what really matters: cooking with precision and elegance.

5PLY TECHNOLOGY 5-layer structure optimised for efficient and precise heat distribution;

304 (18/10) STEEL

Safety and hygiene in contact with food.

1060 ALUMINIUM

Uniform heat conduction throughout the entire piece.

3003 ALUMINIUM

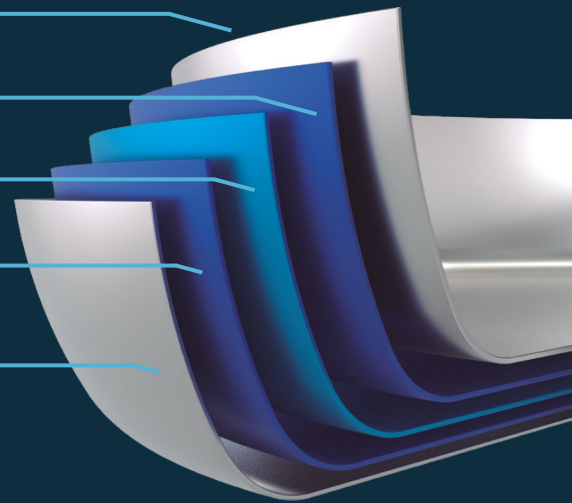
Heat retention core.

1060 ALUMINIUM

Uniform heat conduction throughout the entire piece.

18% STEEL

In contact with the heat source, high resistance and suitable for all hobs



induction



gas



electric



vitro

SUPERIOR PERFORMANCE 5PLY technology allows the piece to heat up faster, retain heat better and facilitate energy savings

5 ULTRA-THIN LAYERS Maximise performance without sacrificing lightness and comfortable handling of the piece

SEALED EDGES Extend the pan's lifespan by protecting the aluminium from intensive use and cleaning.

RIVETED HANDLE Tubular structure that reduces heat transfer to the hand.

EASY CLEANING AND NO MAINTENANCE Can be cleaned with a scouring pad or put in the dishwasher.

SUSTAINABLE AND HEALTHY PIECES FROM START TO FINISH.

From its chemical-free manufacturing to its extended durability, it promotes more responsible consumption.



ELEMENT 5PLY TIPS.

HOW TO COOK

Cooking with stainless steel involves a short learning curve, but by following these recommendations, you can ensure optimal results.

1. **Heat the frying pan** at 2/3 of the heat output
2. **Pour a few drops of water** until they evaporate and merge into a single dancing drop
3. **Remove the pan from the heat** and remove any remaining water
4. **Reduce power** set the heat to 1/3 and spread a thin layer of oil over the entire surface
5. **Incorporate food**, preferably at room temperature

A PROCESS THAT PROMOTES HEALTHIER AND SAFER FOOD.

MAINTENANCE

Stainless steel pans do not require any special care. To clean them, simply:

- Warm water, soap and a sponge or soft scouring pad using circular movements
- If there is a lot of residue, soak it or put it in the dishwasher to make cleaning easier.

SPECIAL CARE

Extra shine: Add a few drops of lemon juice to the sponge. It cleans, disinfects and restores shine to stainless steel

Avoid stains caused by overheating: There is no need to cook on high heat, thanks to the material's excellent thermal conductivity. This prevents yellow or brown stains on the base

If stains appear: Apply white stone to the bottom to restore the stainless steel to its original colour



5ply Element.

STAINLESS STEEL. ALUMINIUM

+ INFO



Frying Pan



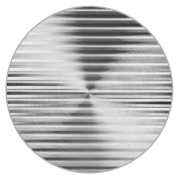
ref.	Ø (cm)	H (cm)	⌋ (cm)	⊙ (cm)	⊠
655018	18	4,3	14,5	±2	3/6
655020	20	4,5	16	±2	3/6
655022	22	4,8	18	±2	3/6
655024	24	5,0	19,5	±2	3/6
655026	26	5,3	21	±2	3/6
655028	28	5,4	23	±2	3/6

Wok



ref.	Ø (cm)	H (cm)	⌋ (cm)	⊙ (cm)	⊠
655428	28	8,7	13	±2	3/6

Ridged Grill



ref.	L (cm)	W (cm)	H (cm)	⌋ (cm)	⊙ (cm)	⊠
655228	28	28	4	24x24	±2	3/6

Paella Pan



• Wire Handles

ref.	Ø (cm)	H (cm)	⌋	⌋ (cm)	⊙ (cm)	⊠
655130	30	4,0	4	24,5	±2	3/6
655134	34	4,3	6	28,0	±2	3/6
655138	38	4,8	8	32,5	±2	3/6
655142	42	4,8	10	36,0	±2	2/6

Roast Pan - Grill



• Detachable Silicone Handles

ref.	L (cm)	W (cm)	H (cm)	Lts	⊠
655327	27	17	4,0	1,5	2/6
655334	34	26	4,5	2,5	2/6

