

**SMEG COOKWARE, NEW INTERIOR DESIGN ITEMS,
DESIGNED AND MADE IN ITALY**



Smeg introduces its first cookware collection designed by the studio from Milan **@deepdesign** by Raffaella Mangiarotti and Matteo Bazzicalupo and entirely Made in Italy.

The curves and the precious metal details of the iconic **Fab28 refrigerator** and of the small **appliances** also inspire this new range consisting of **saucepans, frying pans, a braising pan and a wok** with a contemporary and extremely functional look.

The range is available in the refined **cream** colour, **red** and **black**. The finishes and colours perfectly match the brand's other products, creating a pleasantly harmonious atmosphere.

Beautiful to bring to the table or leave on the hob, and practical to stow away in your cabinets, the cookware range is the result of the brand's extensive know-how in the kitchen.

The aluminium **body** ensures outstanding thermal conductivity as well as the ability to irradiate heat evenly across the entire surface, avoiding the formation of hot spots, where food may burn. The aluminium is cold forged, making it possible to calibrate the thickness of the material to 4.5 mm in the parts where the thickness is actually necessary: on the bottom, for greater heat distribution, and at the edge, to ensure greater resistance to the product.

The steel base features special patented shaping which guarantees the even distribution of heat and an excellent fastening between the steel disc and the aluminium body.

The non-stick coating which is free of porosities and abrasion-resistant, is also easy to clean.

All handles are riveted in stainless steel to the body of the pans. Hard-wearing, durable and compatible with high temperatures, these handles mean the cookware range can also be used in the oven.

The tempered glass lid with a stainless-steel knob features a steam vent, which improves its usage capacity. What's more, the transparency of the glass allows you to monitor the progress of your recipe as your food is cooked.

The range is designed for **healthy, diversified cooking**. Healthy Cooking, since the effective non-stick coating means you can cook while reducing the amount of oils and greases and diversified because the range consists of models suitable for all types of diets, with various sizes. Indeed, consumers can pick between 8 different products: 4 frying pans (24-26-28-30 cm in diameter), 2 saucepans (24-26 cm diameter), 1 wok (30 cm diameter) and 1 braising pan (28 cm diameter).

The range is **compatible with gas, induction, glass ceramic and electric hobs** thanks to the patented base. The use of stainless-steel handles, combined with tempered glass lids, makes these items **also ideal for use in the oven at temperatures of up to 250°C** and **dishwasher safe**.

The Smeg cookware range comes in stylish cream-coloured **packaging** which is perfect as a gift for foodies or simply those who enjoy kitting out their kitchen with products featuring a sophisticated design.

FORMATS

- 4 frying pans (24-26-28-30 cm diameter)
- 2 cassarole dish (24-26 cm diameter) - lid included in the packaging
- 1 wok (30 cm diameter)
- 1 deep pan (28 cm diameter) - lid included in the packaging

SMEG S.p.A.

Tel. 0522 8211
Via Leonardo da Vinci, 4
42016 Guastalla (RE)
smeg@smeg.it
www.smeg.it