

POTS AND SIMILAR FOR MAGNETIC INDUCTION, THE FUTURE LIES IN MAGNETIC INDUCTION, MOVING IN THE RIGHT DIRECTION BY CREATING LATEST GENERATION OBJECTS WITH VERY HIGH PERFORMANCE BEYOND WHAT WE ARE USED TO SEEING TODAY AND REPLACING CURRENT MATERIALS. IN ADDITION TO PANS, THE POSSIBILITY IS TO PRODUCE REAL MAGNETIC INDUCTION HOBS BY ELIMINATING THE CLASSIC AND HEAVY GLASS CERAMIC.

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INNOVATION

IN CONSTANT EVCLUTION

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OBJECTS CONCEIVED, STUDIED AND EXECUTED TO HAVE PERFORMANCES AS NEVER SEEN BEFORE. THE FDA CERTIFIED COATING, NON-STICK, TEFLON-FREE WITH A SURFACE HARDNESS LIKE QUARTZ EQUAL TO 7 ON THE MOHS SCALE, RESISTANT TO A TEMPERATURE UP TO 330 ° C.

THE MAIN FEATURES:

- LATEST GENERATION PANS WITH ANY SHAPE AND DESIGN
- NO NEED FOR HANDLES
- THE HEAT GENERATED REMAINS CONCENTRATED IN THE MAGNET AREA ALLOWING HOMOGENEOUS COOKING OF THE FOOD, THEREFORE THE REST OF THE PAN IS NOT OVERHEATED
- POSSIBILITY TO RUN 2 COOKING ZONES IN THE SAME PAN, DIFFERENTIATING THE HEAT GENERATED
- ULTRA LIGHT
- SUPER RESISTANT
- REDUCTION OF ACCIDENTS CAUSED, BY CRUSHING FEET AND TOES, BY FALLING OF THE SAME SINCE THE WEIGHT IS AT LEAST 1 \ 5 LESS THAN THE CURRENT PANS AND BURNS

