

### STAINLESS STEEL FLAMEGUARD AND SCREW

to guarantee safety and prevent rusting

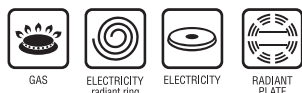
High temperature resistant  
external finish, easy to clean



### KT4 DROP BOTTOM

distributes heat evenly and  
guarantees the perfect  
stability of the utensil

Utensils with good  
stacking functions



### FORGED BODY IN FOOD-SAFE EXTRA THICK ALUMINIUM

that guarantees indeformability.

Forging technology shapes complex articles with high pressure by using highly pure aluminium (98%) unlikely what is being used in the cast process.

### ERGONOMIC HEAT-INSULATING HANDLE

for a perfect grip.  
Oven proof up to 160°C

**VERY RESISTANT  
NON-STICK COATING**  
composed of 3 layers, reinforced  
with ceramic particles, for intensive  
use.



Resistant to  
metal utensils



**INTERNAL PATTERN "MULTIPOINT"**  
allows food to cook tenderly in its own juices

### TESTED QUALITY

Ballarini also has ongoing controls performed by respected international agencies such as Neutron (Italy), LGA (Germany), and the Danish Institute (Denmark) to ensure that the company's non-stick coatings are completely suitable and safe for use with foodstuffs.

**5 YEAR**  
GUARANTEE - GARANTIE

## 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  
for choosing materials  
for cooking food  
realised by ANDID



MADE IN ITALY