



POTS



Technical sheet

Antiaderente The Vickers

The Vickers frying pans, saucepans, pans, steak frying pan, combine all the advantages of non-stick, resolving the issue of duration. Vickers is in fact made of a body of steel, on which a layer of titanium and two layers of non-stick are applied. The combined molecules of these two substances result in a very tough surface, which is nearly impossible to damage. This innovative solution, absolutely unique in the non-stick inventory, prevents the internal coating from getting scratched when in contact with metal utensils, from getting worn away with use, and from peeling away into the food. The presence of steel in the body and the handles of all pieces, conveys increased elegance to this range, whilst also making cleaning easier.

These features make Vickers a utensil that will last for many years, while maintaining unaltered its fundamental anti-stick properties and guaranteeing absolute hygiene.

Hints on how to use your pan correctly

Do not put the empty item on the heat

Do not use high flame or high heat

Do not put the item in the oven with more than 200°

Use wooden tools

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 the dishwasher closed at the end of the wash cycle: the rising dampness can harm the dishes.