

EDO

Asparagus steamer



Name: edo

Code: PU309

Designer: Patricia Urquiola

ALESSI

Product description

Designed by Patricia Urquiola, Edo saucepans constitute a blend of different cultural references and formal suggestions. A wealth and variety that the designer addresses with a fun and playful approach, a combination of references that brings to mind the very essence of cooking: the mixing of different ingredients to create dishes. Edo is the former name of Tokyo and the reference to Japan for this project originates from a crockery set that Patricia Urquiola uses in her own kitchen. She purchased these saucepans in Japan, and their simple, graceful design was the source of inspiration for the Edo series. The designer's idea was to soften an industrial production project with certain features which would defuse the strict rules set by mass production: in particular, the slight flaring of the pots and the design of the handles recalling ribbons pinned to the body of the pans. The shape of the handles does not at all look as though it has been produced industrially, but instead crafted by hand. The name Edo also brings to mind the Latin term "edere", in other words "to eat", and it further expresses that encounter between different cultures that has inspired the entire project. The concave shape of the lids and the knob they are fitted with somewhat reminds the observer of a beret sitting on a work surface: a reminder of Patricia Urquiola's Basque origins.

This series is also rich in the assortment available: Edo features multiple types of pan, available in various sizes and materials, so you can choose the utensil that best suits your particular kind of cooking.

Characteristics / suggested use

- A high-sided, narrow, cylindrical pot with basket and lid. Made of 18/10 stainless steel. The pot and lid feature a polished exterior finish with a satin finish on the inside.
- The handles, which are welded to the body of the asparagus steamer, are made of precision cast 18/10 steel with a bronze PVD finish. TIG welding is used to secure the handles, ensuring top quality attachment and durability.
- The shape of the handles, which recall ribbons pinned to the body of the steamer, has a functional as well as decorative purpose: it mitigates the transferral of heat, allowing a secure grip without any contact with the pot itself. Nevertheless, the use of pot holders or oven gloves is recommended to guarantee total heat protection
- This utensil is ideal for cooking asparagus. It enables boiling to absolute perfection. The asparagus is placed vertically inside the basket, leaving the tips pointing upward, outside the water.
- Once cooked, the comfortable handle on the basket allows extraction from the pot and easy removal of the asparagus, ready to be enjoyed or used to create one of the many dishes that contain this delicious vegetable.
- Ideal for asparagus lovers and for those who appreciate its excellent nutritional qualities. Rich in fibre, vitamins and mineral salts, no healthy, natural detox diet would be complete without asparagus.
- Dishwasher-safe



Technical notes

PU309 edo Asparagus steamer with basket and lid in 18/10 stainless steel. Handles in 18/10 stainless steel with PVD coating, brown. Magnetic steel bottom suitable for induction cooking.
 cl 400 – cm 25,5x17,5 – h cm 26,5 / 4 qt 7 ½ oz – 10"x7" – h 10 ½"

Metaproject notes

The Alessi catalogue, conceived as a sort of encyclopedia of the domestic world, has been expanded with a new typology, the Asparagus Steamer. Also useful for cooking all types of vegetables, it rounds out the successful series of "Edo" cookware designed by Patricia Urquiola.

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edo

design Patricia Urquiola

