

Stylish Cooking

Healthy, well-prepared food has become a central point in the everyday life of Danes, and the food put on the table today has to be both fresh and home-made. If cooking has to be done quickly without compromise to modern nutritional advice, excellent kitchenware is necessary. The new range of cookware from SCANPAN® called *Professional* makes it possible to prepare warm food without using oil or other fats. Because of the products' special non-stick surface you avoid burning the food and washing-up is done in a jiffy. *Professional* inspires to plunge into the world of cookery – even on ordinary days!

Professional cookware is characterized by clean, simple, and functional outline design and materials. The pots and pans in the range emanate the functionality that is the distinctive mark of SCANPAN®. Providing a sophisticated contrast to this are the cookware's elegant lids made of brushed steel with stylish highly polished details. The elegant materials provide the products with a stylish and functional look making *Professional* a highly stylish element in a kitchen with open shelving.

Professional features an aluminium body coated with ceramic titanium. A great pressure of 250 tons is applied to the products to form and compress their thick aluminium bottom so that they keep their shape, even when exposed to very important changes in temperature. The pots and pans are then coated with ceramic titanium with a non-stick compound added and made liquid by heating to 20,000 degrees Celsius. The high temperature ensures that the mass is able to anchor to the aluminium body. In-depth tests show that the cookware's non-stick surface remains intact year after year, even if metal utensils are used.

Professional is suitable for both traditional, ceramic, spiral, halogen and gas hobs. Pots, pans, lids, and handles can withstand oven temperatures up to 260 degrees Celsius. So if all hotplates are in use at the same time when preparing a large meal, the ready dishes can remain in the cookware and be placed in the oven to keep warm. Since *Professional* cookware is designed for people with a busy life, the range is of course dishwasher proof. The new SCANPAN® range consists of casserole, pan, sauté pan, sauté pot, pot, grill pan and wok, and each product is supplied in many different sizes as needed.

All SCANPAN® products with ceramic titanium coating are manufactured in Ryomgaard, Denmark, where the company's head office is located.

More products may be found on the website www.scanpan.dk.