

origine induction

It just wasn't there



**WITH EXP, THE NEW
NON-STICK COATING
WITH MINERAL
MICRO PARTICLES,
EXTRA-HARD,
SUPER-SMOOTH.**

**FOR A NEW COOKING
EXPERIENCE, MADE
OF WELLBEING,
STRENGTH AND
QUALITY ON ANY
HEAT SOURCE!**





ø cm 20/8"
 ø cm 24/9,5"
 ø cm 28/11"
 ø cm 30/12"
 Frypan



ø cm 20/ lt 2,9/3,1 Qt2
 ø cm 24/lt 5/5,3 Qt2
 Casserole
 Dutch oven



ø cm 28/11"
 2 handle pan



ø cm 28/11"
 Wok



cm 28 x 28/11" x 11"
 Grill pan



ø cm 31/12"
 Crêpe Pan

CHARACTERISTICS

- New EXP coating: extreme resistance to scratching and abrasions (+50%), maximum reliability, even at the highest temperatures (>400°C)
- Extra-hard, ultra-gloss and super-smooth surfaces for maximum non-stick qualities and easy cleaning
- Long-lasting coating, comparable with a traditional non-stick coating and way above the classic ceramic coatings
- Perfect on all heat sources, including induction
- Impact-pro induction technology for perfect stability and optimum heat conduction while saving energy
- Ergonomic, designer handles and grips by Roberto Paoli
- Wash tests guarantee 100% more dishwasher cycles
- 5-year guarantee
- Design TVS LAB



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TVS S.p.A.
 Via Galileo Galilei, 2 61033 Fermignano (PU) - Italia
 T +39 0722 3381 F +39 0722 338278
 E tvs@tvs-spa.it www.tvs-spa.it
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