

tenace induction

Stable induction, optimised energy use

THE NEW INDUCTION
DISC MEANS
THE BOTTOM IS
MORE STABLE
AND COOKING IS
QUICKER.

WITH THE DIAMOND
COATING, SCRATCH
RESISTANCE AND
HEAT DIFFUSION ARE
PERFECT.



tenace induction



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



ø cm 28/11"
 2 handle pan
 + glass lid



ø cm 28/11"
 Wok



ø cm 20/lt 2,8/3 Qt2
 ø cm 24/lt 3,5/3,7 Qt2
 Casserole Dutch oven
 + glass lid



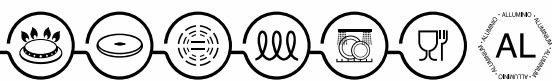
ø cm 28/11"
 2 handle pan

CHARACTERISTICS

- Next-generation stainless steel disc with special notches and application method adapts to the bottom of the pan and keeps it perfectly stable on all heat sources, including induction.
- Maximum pan bottom stability on all heat sources reduces heating and cooking times for optimum energy use. The brushed bottom is a guarantee of non-slip grip on the cooktop.
- High-gauge aluminium body for even cooking, thanks to optimum heat diffusion.
- DIAMANTEK by TVS 3-layer non-stick coating with diamond reinforcement. Designed for heavy-duty, everyday use and optimised heat diffusion.
- Handles by designer Takahide Sano for comfort and an ergonomic grip while cooking.
- Ultra-flat glass lid with silicone edge to for perfect temperature control and optimum energy use.
- All TVS non-stick coatings are free from nickel, heavy metals and PFOA
- 5-year warranty.



Rev. 01 del 02/19



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

Copyright©TVS S.p.A. February 2019 all rights reserved



TVS Spa is a Company with
 Certified Quality System by TUV Italia:
 UNI EN ISO 9001: 2015



TVS Spa is a Company with
 a Social Responsibility System certified
 by Bureau Veritas Italia SpA:
 SA8000:2014