

ARTUSI 2.0

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Cooking tools are the first ingredient.
Precious items shaped into 5 materials
to satisfy every cooking need



Aluminium

The passe partout for perfect cooking.



Balanced cooking on any surface.
Non-stick coatings are the versatile platform for any kitchen.

Before using for the first time

- Before the first use, it is necessary to carefully wash the inside and outside of the pan in hot, soapy water.
- Use some kitchen paper or a soft cloth to grease the whole surface with a little oil.

Maintenance

HOW TO PROTECT THE NON-STICK SURFACE:

- Only use wooden, silicone or nylon utensils.
- Never burn fatty foods.
- Do not overheat an empty pan.
- Oil the pan from time to time.

Cleaning

- Washable by hand and dishwasher safe.
- Never use sponge scourers.

Use

