

Body

Constructed from 1.0 mm heavy gauged 18/10 stainless steel. Our superior stainless steel assures durability, performance and exceptional elegance. The convenient easy to clean surface is also a noted benefit of our stainless steel.

INTERIOR

The 18/10 stainless steel used in the manufacturing of all Cuisinox Gourmet cookware is composed of 10 parts nickel for every 18 parts of chromium. The high nickel content gives our cookware its exceptional shine and resistance to staining. The solid chromium content gives our cookware its durability and strength. The graduated interior on selected items, allows for quick measuring when preparing recipes.

DESIGN



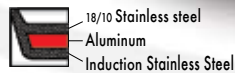
Lid

Specially designed Cuisinox Gourmet lids allow you to regulate the desired amount of steam to be released. The attractive arched shape gives this cookware its unique look and creates a self-basting effect by circulating heat within the closed lid. Tempered glass lids are also available and can withstand oven temperatures of up to 200°C / 400°F.

HANDLE

The Cuisinox Gourmet stay-cool stainless steel handles are designed for extra durability and comfort. Oven safe, these handles are absolutely guaranteed never to detach.

INDUCTION 3-PLY BASE



A uniquely designed 3-ply clad bottom distributes heat evenly throughout the entire base of the cookware. This guarantees precise control of temperature and prevents hot spots. This thick base retains heat longer, allowing you to cook at lower temperatures. The ultra smooth base also allows for maximum efficiency on induction and glass top stoves.

