

## SERIOUS ABOUT COOKING

### *KitchenAid Cookware conquers the kitchen*

**HAMBURG, FEBRUARY 2015.** Tri-Ply Stainless Steel, Tri-Ply Copper and Copper Core – these are the names of three new cookware collections that once again demonstrate KitchenAid's expertise in the kitchen. The range of materials provides a perfect choice for every home cook. The range consists of two sizes of skillets and casseroles, one saucepan, and two sizes of stock pots.

The **Tri-Ply Stainless Steel** cookware is manufactured to the highest standards of quality. The three layer design ensures efficient thermal conductivity. The stainless steel handles are welded and oven safe up to 260 degrees Celsius. As this durable cookware will let you create all your favourite dishes, it is the perfect choice for your personal kitchen. In 2015 the range is extended by a premium roasting dish and a sauce pan. If you are looking for eye-catching cookware, put the **Tri-Ply Copper** collection with the copper finish on your stove. The casseroles, the skillets, the saucepan and the stock pots will make a stylish addition to your dining table. For extra wow, hang them on hooks in your country kitchen. Thanks to a patented coating, your pots and pans will gleam even after generations of use by your family.



A copper core between layers of aluminium and stainless steel – this is the secret behind the **Copper Core** series. Five layers of highest-quality materials make this the must-have cookware set for every cooking enthusiast. The optimal thermal conductivity and heat retention are complemented by ergonomic handles and rims. These features make pouring and flipping food easy. Enjoy preparing sauces, soups and stir fry recipes with this cookware collection!



If you are using an induction cooktop, then the **7-Ply Stainless Steel** series is for you. Its seven layers of stainless steel, aluminium and copper deliver exceptional cooking performance. The combination of an induction stove top and the optimized materials used to make this cookware results in faster heating – up to 30 % faster – for even more enjoyment in the kitchen.



Tri-Ply Stainless Steel, Tri-Ply Copper and Copper Core collections come with curved, tempered glass lids, giving you a full view of the ingredients as you cook. The 7-Ply Stainless Steel series comes with a high-quality lid made from stainless steel. Measurement markings on the inside help with pouring in just the right amount of liquid ingredients when preparing sauces, soups, pasta, rice or potatoes. The cookware is suitable for gas, electric and induction stove tops. In addition, KitchenAid offers a life-long warranty on the handles.

### **Pricing:**

#### **Tri-Ply Stainless Steel Cookware**

Skillet, 24 cm Ø, €115

Skillet, 30 cm Ø, €130

Saucepot with glass lid, 16 cm Ø, €115

Saucepot with glass lid, 18 cm Ø, €125

Sauté pan with glass lid, 24 cm Ø, €145

Stockpot with glass lid, 24 cm Ø, 7 L capacity, €150

Stockpot with glass lid, 24 cm Ø, 5.5 L capacity, €140

Roasting Dish, 25,5 cm x 35,5 cm, €199

Sauce pan, 16 cm Ø, 1,4 L, €99

#### **Tri-Ply Copper Cookware**

Skillet, 24 cm Ø, €130

Skillet, 30 cm Ø, €150

Saucepot with glass lid, 16 cm Ø, €150

Saucepot with glass lid, 18 cm Ø, €160

Sauté pan with glass lid, 24 cm Ø, €180

Stockpot with glass lid, 24 cm Ø, 7 L capacity, €250

Stockpot with glass lid, 24 cm Ø, 5.5 L capacity, €240

### **Copper Core Cookware**

Skillet, 24 cm Ø, €155

Skillet, 30 cm Ø, €185

Saucepot with glass lid, 16 cm Ø, €165

Saucepot with glass lid, 18 cm Ø, €180

Sauté pan with glass lid, 24 cm Ø, €234

Stockpot with glass lid, 24 cm Ø, 7 L capacity, €270

Stockpot with glass lid, 24 cm Ø, 5.5 L capacity, €255

### **7-Ply Stainless Steel Cookware**

Skillet, 24 cm Ø, €240

Skillet, 30 cm Ø, €310

Saucepot with stainless steel lid, 18 cm Ø, €250

Sauté pan with stainless steel lid, 24 cm Ø, €299

Stockpot with stainless steel lid, 24 cm Ø, 7 L capacity, €310

Stockpot with stainless steel lid, 24 cm Ø, 5.5 L capacity, €299

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