

# **WHY BUY**

### **Taormina** \*\*\*\* best

High heat resistant exterior. Easy to clean and will not stain



#### Patented Base

Stainless steel hase with aluminum for even heating and use on induction and all other stovetops









Induction Ready





Ergonomic non-slip silicone and metal handles. Oven safe to 400 degrees. Handle holes on fry pans for hanging

Keravis Titanium base 4 laver coating, PFOA Free





Safe for use with metal utensils





#### Titanium Multiple Laver Construction 1. High heat non-stick finishing laver

- 2. Intermediate Keravis coating with minerals for superior resistance 3. Primer base to hold coating
- 4. Ceramic laver with aluminum oxide and titanium
- oxide applied by plasma fusion at 36,000 degrees Sandblasted surface for strong bonding
- 6. Body in forged extra thick aluminum
- 7. Full surface external non-stick coating

## **Cold Forged Technology**

Aluminum 99% pure. The purer the aluminum the stronger the coating application. Cast process 86% pure No blistering and blow hole defects Differentiated thickness puts thickness where needed. Overall quality is higher in forged process

### Reasons Why to Buy Ballarini Taormina

- Italian Design, Italian Quality and Workmanship, Made In Italy,
- 2 Patented stainless steel base for use on induction and all other types of stovetops.
- 3 Dishwasher safe
- 4 Safe for use with metal utensils
- 5 Heavy cold forged aluminum construction for lasting durability.
- 6 Perfect for healthy cooking without use of oils. No PFOA, heavy metals or nickel.

- 7 Keravis 4 coat system on Titanium hard base applied by plasma spray at
- 36,000 degrees.
- 8 Lifetime Warranty
- 9 Manufactured under the highest controlled standards with over 50 years of cookware experience.





