



# granit

INDUCTION

enamel cookware with three-layer  
granite-like non-stick coating  
reinforced with titanium particles

**metalac**  
□□□ POSUDE



# granit

INDUCTION

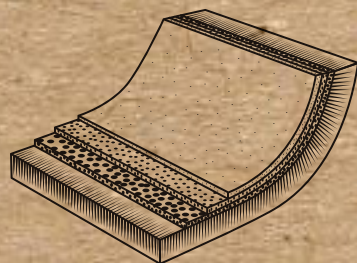


GRANIT INDUCTION cookware collection is made of 1.5 mm thick normal steel internally coated with multilayer QuanTanium system of high non-stick properties and externally covered with red or turquoise enamel.

GRANIT INDUCTION cookware keeps up with the market trends of high-quality non-stick cookware that ensures longevity and durability.

The (QuanTanium) coating of exceptional non-stick properties allows preparation of delicious meals with less fat so this cookware is ideal for people who take special care of a healthy diet.

**NON-STICK MULTI-COAT  
REINFORCED WITH TITANIUM  
BASED PARTICLES**



**EXCELLENT  
RESISTANCE**



**HARDER AND MORE  
DURABLE THAN  
CONVENTIONAL SYSTEMS**



**EASY  
PREPARATION OF  
HEALTHY MEALS**



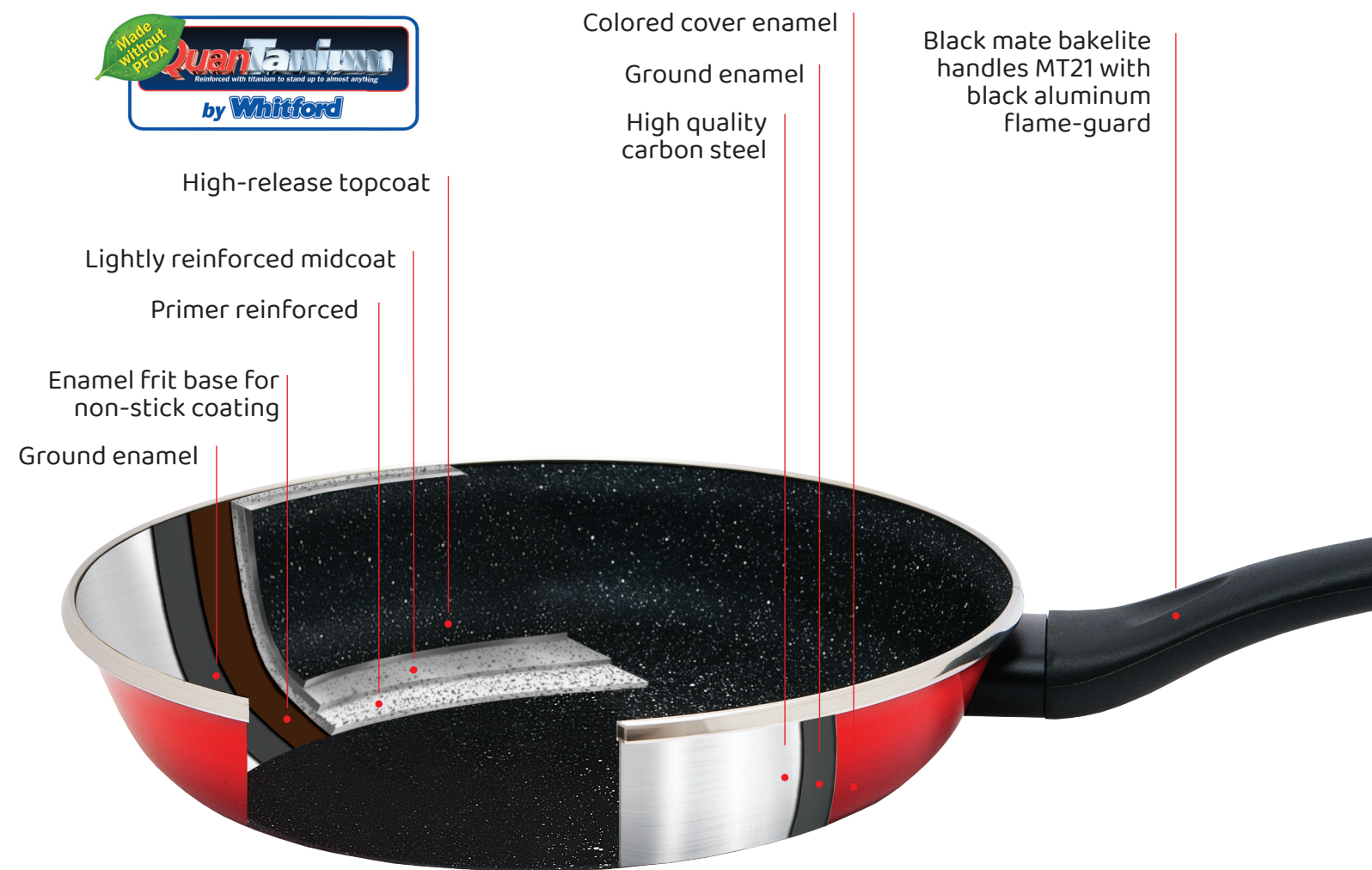


## FEATURES



- Quick easy and economic food preparation
- Uniform heat distribution
- Reinforced three-layer QuanTanium coating of excellent non-stick properties meant for much longer cookware life
- Made without PFOA
- Healthy cooking with minimum fat
- Cooking at low or medium heat saves energy and preserves nutrients in food
- Safe for use temperature of 260°C
- Usable with all cook tops including induction
- Complies with local and global cookware standards
- Ergonomic bakelite handle for safe and easy manipulation
- Abrasion and scratch resistance
- Decorative for food presentation
- More durable than conventional coatings

WHITFORD THREE-LAYER  
QUANTANIUM PTFE COAT  
SYSTEM WITH SPATTER EFFECT



Flat carton sleeve with incorporated use and care instructions on the reverse

Barcode label on the back of the sleeve

Transport packing for all items by 4 pieces

## RECOMMENDATIONS

Mix and stir with wood or plastic utensils and be careful not to stab the surface with a sharp point or cut foods with a knife while in the cookware.

After each use wash cookware with warm soapy water and rinse.

In case of burned food residues soak cookware in warm water and then wash thoroughly wash removing the residues with sponge, do not use steel wire or other abrasive means.



Frypan  
24 cm  
for fried meat  
and potatoes

Frypan  
20 cm  
for American pancakes

Frypan  
22 cm  
for Chrono pancakes

Stew Pan 26 cm  
with Glass Lid  
for sautees and stews

Frypan  
26 cm  
for preparation  
of fish delicacies

Frypan  
28 cm  
for marinated steaks



Deep Saucepan 16 cm  
for sauces and custards



Stew Pot 20 cm  
with Glass Lid  
for slow cooking recipes



Crepe Pan 25 cm  
for delicate crepe desserts



Deep Frypan 26 cm  
for stir fries

