



NANOBOND

 **HESTAN**



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HESTAN NANOBOND 3 PLY STAINLESS STEEL CLAD COOKWARE

Item Description	SKU	Case
16cm/ 1.5 Qt. Covered Saucepan	60021	2
18cm/ 2 Qt. Covered Saucepan	60022	2
20cm/ 3 Qt. Covered Saucepan	60023	2
22cm/ 4 Qt. Covered Saucepan with Helper Handle	60025	2
20cm/ 3 Qt. Covered Soup Pot	60024	2
26cm/ 8 Qt. Covered Stock Pot	60026	2
26cm/ 3.5 Qt. Covered Sauteuse	60027	2
30cm/ 5 Qt. Covered Sauté with Helper Handle	60028	2
28cm/ 5 Qt. Covered Essential Pan with Helper Handle	60032	2
22cm/ 8.5" Open Skillet	60029	2
28cm/ 11" Open Skillet	60030	2
32cm/ 12.5" Open Skillet	60031	2
34cm/ 14" Covered Wok	60033	2
10-Piece Set: 1.5 Qt. & 3 Qt. Covered Saucepans, 8 Qt. Covered Stockpot, 8.5" & 11" Open Skillets, 3.5 Qt. Covered Sauté with Helper Handle	60034	1

- Patented titanium-based nano-technology produces thousands of super dense ceramic layers bonded to stainless steel
- Chemical free, extremely durable, 4 times harder than regular stainless steel, highly scratch- and stain-resistant and resists salt pitting
- Pure aluminum core is 35% more heat conductive than other aluminum clad cookware, quick to heat up and cool down
- Chef-inspired skillets offer 20% greater cooking surface
- Sealed rims offer greater durability and are flared for easy pouring
- High heat suitable to 1450°F and lighter in weight for better control
- Handcrafted in Italy, with a One Year Warranty

14 GLOBAL PATENTS AND THE HIGHEST STANDARDS IN THE INDUSTRY FOR FIT AND FINISH

SURFACE IS 4 TIMES HARDER THAN STAINLESS STEEL

Metal spoons and spatulas will not scratch and maintains beauty for a lifetime.
Safe to 1450°F/700°C

SUPER TOUGH SURFACE WITH A PROPRIETARY BLEND OF ALLOYS, INCLUDING TITANIUM

Food safe and will not react with foods.
Easy cleanup.
High heat oxidation resistance.
No tarnishing or staining with proper cleaning.
Five times the lifespan of normal stainless steel/aluminum-clad cookware.



SEALED RIMS ENCAPSULATED IN STAINLESS STEEL

Aluminum won't become exposed or pit. Layers won't delaminate and separate.

IDEALLY WEIGHTED, ERGONOMIC HANDLE DESIGN

Becomes a natural extension without strain. Won't turn in your hand.

FLUSH RIVETS ON THE INTERIOR AND EXTERIOR

Extremely easy to clean.
Allows cookware to nest and store more easily.

