

VENERA

COPPER EFFECT AND METALAC QUALITY OTHER EPITHET ISN'T NEEDED





Stainless steel cookware is made of 18/10 Cr-Ni stainless steel by the highest world standards and it is usable with all stove tops induction included.

Stainless steel cookware:

- Preserves precious minerals and heat sensitive vitamins.
- Keeps vapour and odours from spreading over the kitchen.
- Keeps the food warm for 6-8 hours thanks to its heat accumulation bottom.
- Is used both for preparation and presentation of food.
- Saves up to 70% energy due to lower cooking temperatures.

VENERA

IDEAL GIFT IN ANY OCCASION













HEALTHY COOKING

Cooking without or with minimum water, frying without or with minimum grease, depending on foodstuffs, means that vitamins, minerals and aromas are preserved. That is why stainless steel cookware is recommended for dietary food preparation.

ENERGY SAVING

Capsule heat accumulation bottom enables preparation of food at low heat that saves energy while important ingredients are preserved to maximum and heat sensitive vitamins minimally lost.

TIME SAVING

Thanks to multipurpose use of stainless steel cookware and its characteristics you don't have to stay in the kitchen while food is simmering at lowest heat.

ENJOYABLE COOKING

In this cookware you can prepare most diverse recipes from traditional to those of the world's most famous cuisines. At the same time food stays warm for hours and always fresh in colour and taste.

COOKWARE SAVING

Thanks to the technical and technological features of the material used, stainless steel cookware is durable and practically indestructible. You can use it for preparation and serving of prepared meals and you will enjoy the cookware for long time without need to buy new one.



PERMANENT VOLUME MARKINGS ON THE INSIDE



HEAT ACCUMULATION SANDWICH BOTTOM



SPECIALLY DESIGNED COPPER EFFECT STAINLESS STEEL HANDLES



- 24 CM SAUTE PAN WITH GLASS LID
- 20 CM LOW CASSEROLE 2.8 LITRES WITH GLASS LID
- 20 CM DEEP CASSEROLE 3.8 LITRES WITH GLASS LID
- 24 CM DEEP CASSEROLE 6 LITRES WITH GLASS LID
- 16 CM SAUCEPAN 1.4 LITRES











YOUR METALAC