



# WHICH STAINLESS STEEL COOKWARE TO CHOOSE

A guide to help you choose the stainless steel cookware that suits your cooking

	<b>Affinity</b> 	<b>Prim'Appety</b> 
<b>Best for</b>	<b>Reduction cooking:</b> concentrate flavours by evaporation	<b>Immersion cooking:</b> boil or deep-fry
<b>Material of the body</b>	5-ply multilayer magnetic stainless steel and aluminium combination	Stainless steel
<b>Thickness</b>	From 2.3 to 2.7 mm according to sizes	From 0.8 to 1 mm according to sizes
<b>Handles</b>		
<b>Material</b>	Cast stainless steel	Tube handle Stainless steel
<b>Attachment</b>	Riveted	Welded
<b>Sandwich base</b>	N/A	Yes
<b>Finishing</b>	Gloss polished	Satin polished
<b>Heat sources</b>	Induction Gas Electric Ceramic	Induction Gas Electric Ceramic
<b>Features and benefits</b>	Very quick cooking Perfect heat conduction Ergonomic handle Range of Minis: perfect for table presentation	Good heat distribution in base Low heat conduction in handle