

WHICH STAINLESS STEEL COOKWARE TO CHOOSE

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

	Affinity	Priority	Prim'Appety
Best for	Reduction cooking: concentrate flavours by evaporation	Reduction cooking: concentrate flavours by evaporation	Immersion cooking: boil or deep-fry
Material of the body	5-ply multilayer magnetic stainless steel and aluminium combination	5-ply multilayer magnetic stainless steel and aluminium combination	Stainless steel
Thickness	From 2.3 to 2.7 mm according to sizes	From 2 to 2.7 mm according to sizes	From 0.8 to 1 mm according to sizes
Handles			
Material	Cast stainless steel	Ventilated tube handle Stainless steel	Tube handle Stainless steel
Attachment	Riveted	Riveted	Welded
Sandwich base	N/A	N/A	Yes
Finishing	Gloss polished	Gloss polished	Satin polished
Heat sources	Induction Gas Electric Ceramic	Induction Gas Electric Ceramic	Induction Gas Electric Ceramic
Features and benefits	Very quick cooking Perfect heat conduction Ergonomic handle Range of Minis: perfect for table presentation	Very quick cooking Perfect heat conduction Handle does not heat up	Good heat distribution in base Low heat conduction in handle