

DiamondTin

The DiamondTin™ collection is an exclusive of HSSC Co; Unique and refined, which, thanks to its elegance, is also suitable for table service.

The strength of DiamondTin™ lies in its copper exterior, the noblest of metals; In fact, being the best thermal conductor, it guarantees considerable energy savings thanks to the large capacity of thermal conduction.

Furthermore, the external "hammering", in addition to being aesthetically beautiful, compresses and aligns the copper molecules making it denser and therefore a better thermal conductor.

Its interior is made of DiamondTin™, a special coating based on synthetic diamond dust deposited at high pressure, which increases the quality of the copper making it suitable for food use. A coating that lasts over time if compared to the current tin coatings of normal lines on the market.

During cooking the heat is distributed evenly over the entire surface of the pan, allowing better control of the cooking temperature and therefore less alteration of the vitamins and proteins during this phase; the cooking will be homogeneous and without altering the flavors.

Close to a non-direct heat source, you can avoid the continuous stirring and checking of the internal product, as the constant and homogeneous temperature, guaranteed by the copper cooking tools, also allows this.

Slow and constant low temperature cooking makes DiamondTin™ an impeccable tool for exceptional results in the kitchen for both home and professional use.

The uniqueness of the DiamondTin collection is also found in its details, such as the die-cast brass handles, hand-made one by one, a process that makes each individual product, a custom-made kitchen object, with the sartorial precision that distinguishes the Made in Italy.

DiamondTin™ products also have excellent resistance to shock, thermal shock, abrasion and corrosion.

The products are extremely resistant to dents and imperfections thanks to the cold forging, which gives a remarkable resistance to the metal.

They do not contain traces of nickel.

All our DiamondTin™ products are certified for food use.

TECHNICAL FEATURES:

- External: 99.9 in pure copper
- Interior: DiamondTin™
- AISI 430 stainless steel capsule with aluminum core
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- Bottom also for induction
- Hand-molded brass handles with 18/10 stainless steel reinforced rivets
- External surface mirror polished
- Thickness of pans not less than 1.5 mm; lids thickness not less than 0.8 mm
- Thermal conductivity 392 W / m ° K

USEFUL TIPS:

Before using the cookware for the first time, we suggest you clean it with boiling water and a dishwashing detergent and then dry it

Do not use sharp objects in direct contact with the interior, it is advisable to use wooden, Teflon or plastic food utensils

Always clean the outside with specific products to avoid copper oxidation

Do not leave pots and pans in direct contact with flames or plates without seasoning or food inside

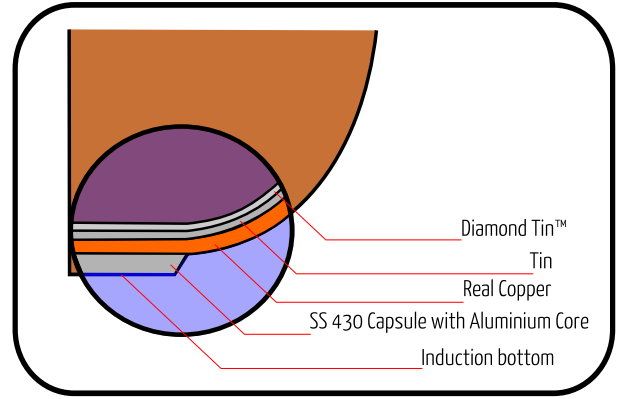
Do not use at temperatures above 280 ° C, copper pots and pans have the best performance using medium-low temperatures

For external polishing, you can use a mixture of yellow flour with white or lemon vinegar



A HISTORY THAT BEGAN 130 YEARS AGO

Nuova H.S.S.C. originates from a long business tradition in steel manufacturing. The Bet family has been managing the business since the nineteenth century when the founder Giovanni Bet migrated to Peru where he established the first cutlery trading company, CUCHILLERIA BET. Upon his return to Italy in the early 1900s, Giovanni founded on the prestigious Via XX Settembre Genoa's first cutlery shop that exists till today. The shop was later moved to a new location on Galleria Mazzini and further developed by his son, Enrico and his grandson, Giovanni. After the Second World War in 1956, Press Inox, a company producing special steel, was acquired. It was the period of industrial revival and Press Inox brand products were well received for their innovative and sound design. It was therefore decided that Press Inox would start supplying to the nascent market of recreational boating, and thanks to its flexibility and knowledge of the target market, it was easy to be noticed and become a popular brand of choice for the most important Italian and foreign shipyards. Right from the beginning, its masterpieces sailed the seas in the forms of prestigious ships such as the "queens" of the sea, Michelangelo and Raffaello, which were state of the art of the Società Italia di Navigazione. With its massive and admired passenger fleet, the Società Italia di Navigazione brought the "Made in Italy" brand from one end of the world to the other, making the postwar people envious. A few years later, the challenge of breaking into the marine industry gave birth to a consortium of producers known as the Nuova H.S.S.C. to provide a wider range of offerings and continue to ensure competitive prices. The cooperation between Press Inox, SilverPlus and Yacht Club Portofino unified, under a single group, the production of stainless steel for cruise ships, yachts and the hospitality industry, bringing about rapid developments and improvements to the production. Today, Franco Bet continues the family tradition, managing in line with market trends and research, and focusing on the more innovative and technological aspect. The ensuing proposals are therefore cutting edge, whether in the choice of materials or processing technologies. In addition, with the ability to customize its products, Nuova H.S.S.C. succeeds in meeting the ever growing and specific needs of its target market.



PRODUCT: _____ DiamondTin™ Frying pan 1 handle

DIAMETER: _____ Ø 24 - 26

THICKNESS: _____ 1.5 mm

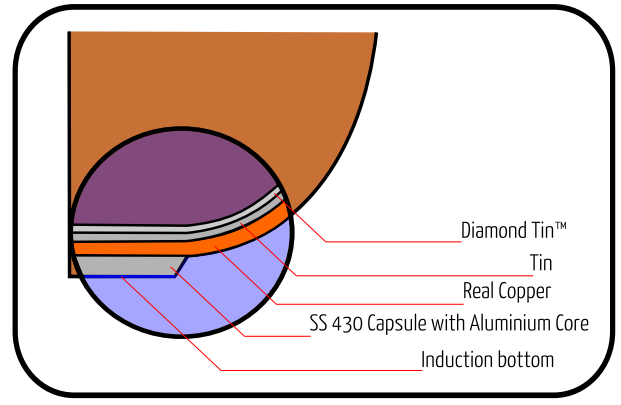
EXTERNAL MATERIAL: _____ Pure copper 99.9

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ DiamondTin™

CAPSULE: _____ Stainless steel AISI 430 with aluminum core

BOTTOM MATERIAL: _____ Induction bottom



PRODUCT: _____ DiamondTin™ Deep pot with spaghetti colander* and lid

DIAMETER: _____ Ø 24

THICKNESS: _____ 1.5 mm

EXTERNAL MATERIAL: _____ Pure copper 99.9

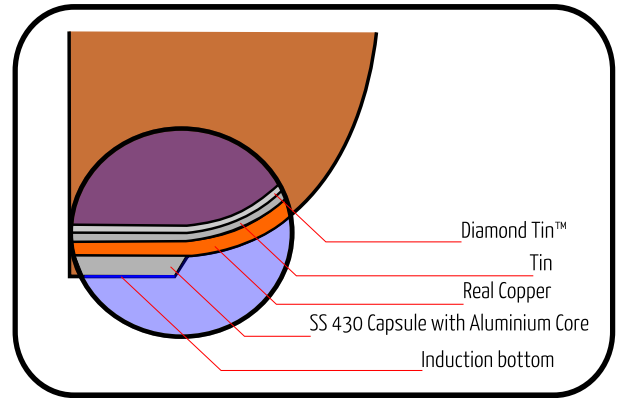
CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ DiamondTin™

CAPSULE: _____ Stainless steel AISI 430 with aluminum core

BOTTOM MATERIAL: _____ Induction bottom

* The spaghetti colander integrated into deep pot prevents unpleasant accidents (hot steam, burns, accidental fall of food) and reduces the time needed to serve.



PRODUCT: _____ DiamondTin™ Sauteuse with service handle with lid

DIAMETER: _____ ∅ 30

THICKNESS: _____ 1.5 mm

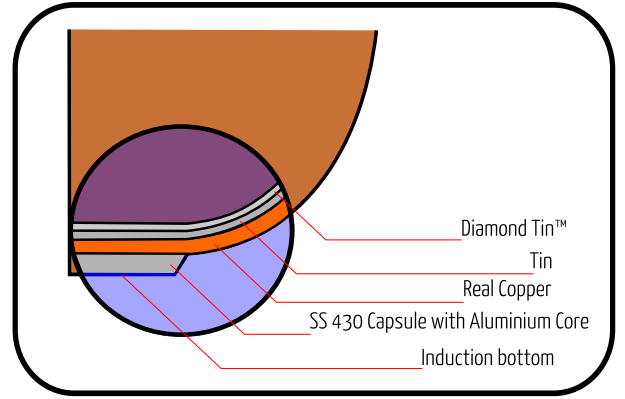
EXTERNAL MATERIAL: _____ Pure copper 99.9

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ DiamondTin™

CAPSULE: _____ Stainless steel AISI 430 with aluminum core

BOTTOM MATERIAL: _____ Induction bottom



PRODUCT: _____ DiamondTin™ Casserole 1 handle with lid

DIAMETER: _____ Ø 16

THICKNESS: _____ 1.5 mm

EXTERNAL MATERIAL: _____ Pure copper 99.9

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ DiamondTin™

CAPSULE: _____ Stainless steel AISI 430 with aluminum core

BOTTOM MATERIAL: _____ Induction bottom

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