

SilverPlus

The cookware of SILVERPLUS™ consist of internal multilayer material in AISI 304 stainless steel, in the heart 3 aluminum layers and a 430 stainless steel exterior, which allows it to be used on all types of kitchens such as CERAMICS, INDUCTION, ELECTRIC or GAS

The multilayer material of SILVERPLUS™, thanks to the internal aluminum core, allows more heat distribution quick and uniform that will save time for cooking and energy. The multilayer material in the edge of the pots is perfectly sealed to ensure long life.

The multilayer material of the pans, thanks to the internal aluminum core, allows for uniform heat distribution also at the edge of the pans. This saves time for cooking and energy.

Its practical steel handle allows the use of pans even in the oven without risking to damage them.

All our SILVERPLUS™ products are certified for food use.

TECHNICAL FEATURES:

- External: stainless steel AISI 430
- Core in triple layer of aluminum
- Inner in stainless steel AISI 304 with EXCALIBUR™ technology
- Bottom also for induction
- Thickness 2,3 mm

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
Use sponges that do not scratch instead of abrasive sponges

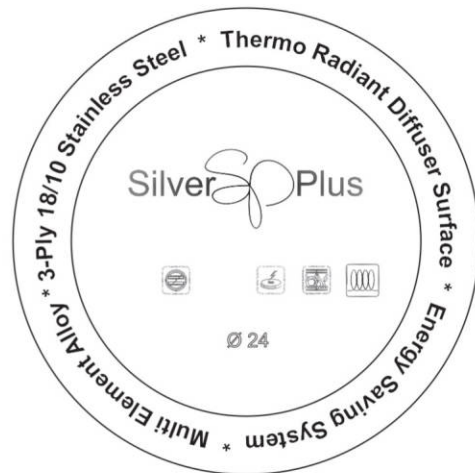
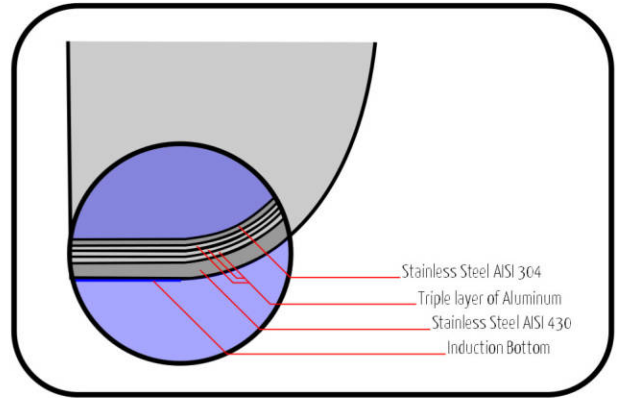
Cookware can be washed in the dishwasher or by hand with detergents suitable for the purpose

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



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, CUOCHILLERIA 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 1958, 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 gearware 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: _____ Silverplus™ Frying Pan with Excalibur™ technology 1 handle with lid

DIAMETER: _____ Ø 24

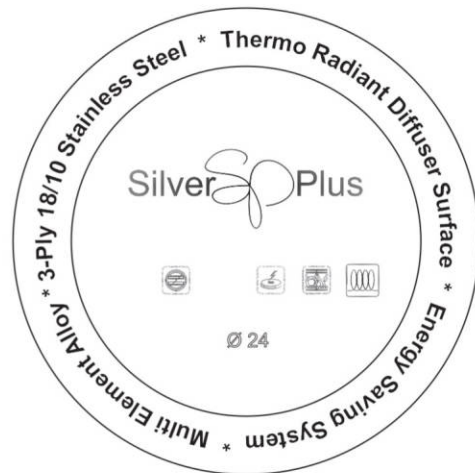
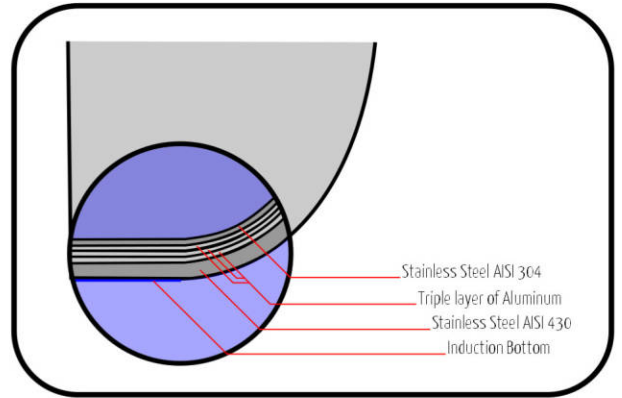
THICKNESS: _____ 2.3 mm

EXTERNAL MATERIAL: _____ Stainless Steel AISI 430

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ Stainless Steel AISI 304 + Excalibur™ coating

BOTTOM MATERIAL: _____ Induction bottom



PRODUCT: _____ Silverplus™ Frying Pan 1 handle with lid

DIAMETER: _____ Ø 24 - 26

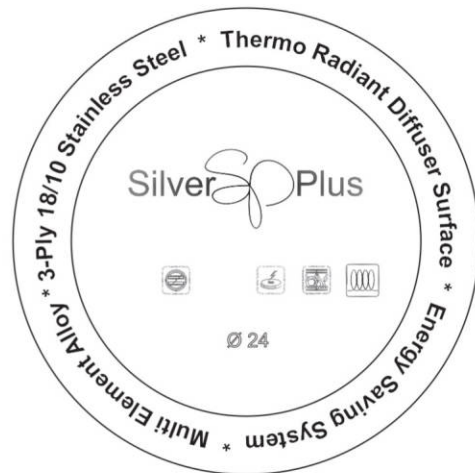
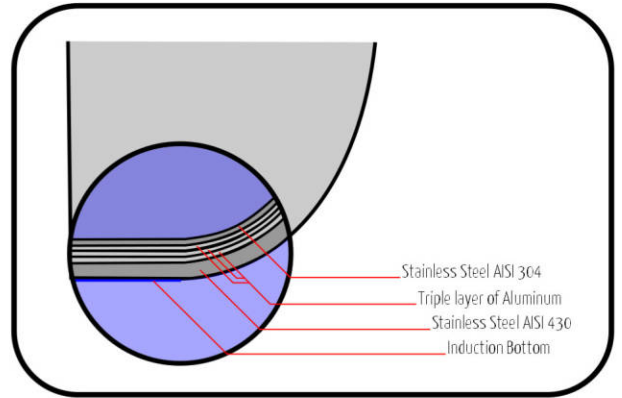
THICKNESS: _____ 2.3 mm

EXTERNAL MATERIAL: _____ Stainless Steel AISI 430

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ Stainless Steel AISI 304

BOTTOM MATERIAL: _____ Induction bottom



PRODUCT: _____ Silverplus™ 1 handle with service handle and lid

DIAMETER: _____ Ø 28

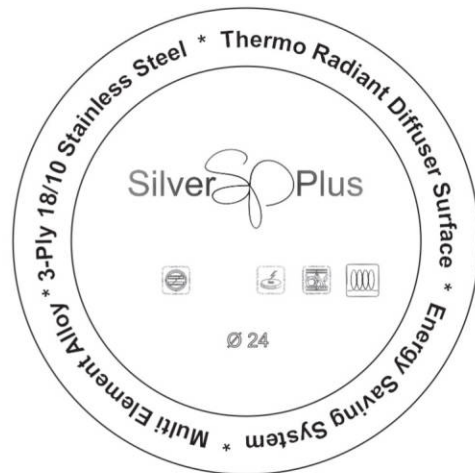
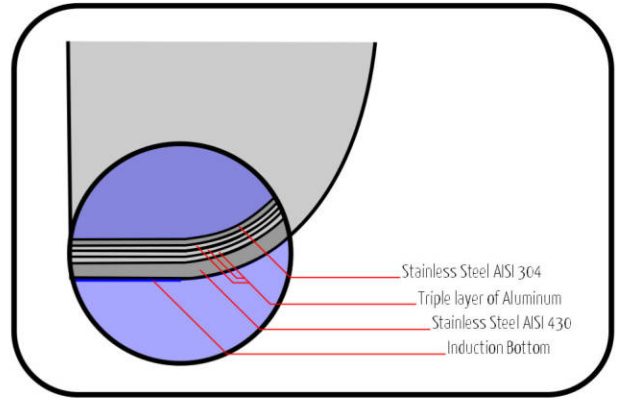
THICKNESS: _____ 2.3 mm

EXTERNAL MATERIAL: _____ Stainless Steel AISI 430

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ Stainless Steel AISI 304

BOTTOM MATERIAL: _____ Induction bottom



PRODUCT: _____ Silverplus™ Casserole 1 handle with lid

DIAMETER: _____ Ø 16

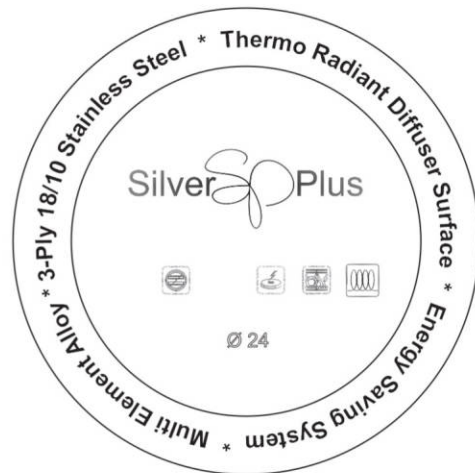
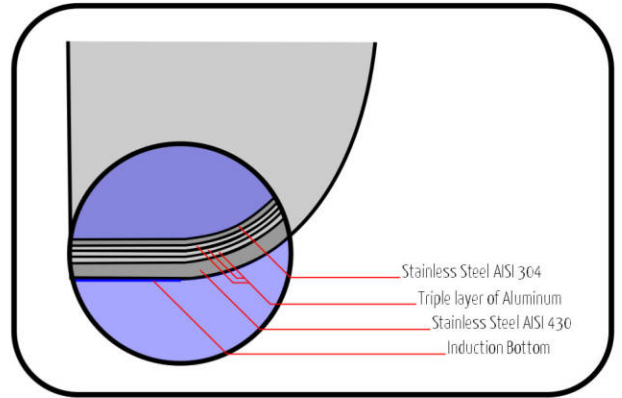
THICKNESS: _____ 2.3 mm

EXTERNAL MATERIAL: _____ Stainless Steel AISI 430

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ Stainless Steel AISI 304

BOTTOM MATERIAL: _____ Induction bottom



PRODUCT: _____ Silverplus™ Pot with lid

DIAMETER: _____ Ø 24

THICKNESS: _____ 2.3 mm

EXTERNAL MATERIAL: _____ Stainless Steel AISI 430

CORE MATERIAL: _____ Triple layer of aluminum

INNER MATERIAL: _____ Stainless Steel AISI 304

BOTTOM MATERIAL: _____ Induction bottom

AVVERTENZE:

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