

RUFFONI

SPECIALTY COOKWARE



HISTORIA *DECO1*

AR HISTORIA

DECOR



3102B
Stockpot
ø 16
ø 20
ø 24
ø 26



3103B
Braizer
ø 24
ø 28



3231A
Chef Pan
w/spoon
ø 26



3232A
Au Gratin
36 x 25 cm



3105B
Paella Pan
ø 24
ø 28
ø 35



3106B
Frying Pan
ø 24
ø 28
ø 35



3230A
Polenta Pot
w/spoon
ø 22



3104B
Sauce Pot
ø 16



3201B
Oval Casserole
38 x 25 cm



3202B
Oval Dish
38 x 26 cm



3114B
Risotto Pan
ø 26



3220B
Bain-Marie
ø16



3205B
Fish Kettle
50 x 18 cm



3209B
Roasting Pan
36 x 28 cm



3237A
Saucepan
w/spout
ø 11



3101B
Lid
ø 16 - 20 - 24
ø 26 - 28 - 35



5526
Fondue set
11 pcs.

3305B
6 pcs. Set in Wooden Box

- 3101B - 16 & 24
- 3103B - 24 *
- 3104B - 16 *
- 3106 - 24
- Cleaner and 4 pcs. wooden utensil set
- * without lid



3306B
7 pcs. Set in Wooden Box

- Cleaner and 4 pcs. wooden utensil set
- 3101B - 16 & 24 & 28
- 3102B - 24 *
- 3103B - 28 *
- 3104B - 16 *
- 3105B - 28 *
- 3106 - 24
- * without lid



All the items are also available with simple lid handle.



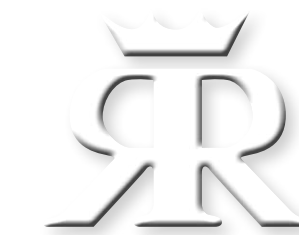


Timelessness



HISTORIA DECOR, the tin lined legendary hammered copper cookware with which we re-live centuries of history, experience and traditions. Hammered from a single sheet of copper at the Ruffoni family's workshop in the Italian Alps these cookware assure the maximum heat conductivity and control.

Suggested for cooking on the gas stove or in the oven, it is manufactured in 1.0 to 1.5 mm. thick solid copper. Interior is lined with durable nonreactive tin. Riveted hand-cast polished brass handles, with sculpted artichoke or acorns decorating the lid's knob, add a crowning touch to the unique quality of these objects.



Leisure



This range was created after decades of manufacturing experience and it consists of beautiful pieces appropriate for stove-to-table presentation.

Historia range is a timeless collection because, in time, it will not be replaced but will be re-tinned and renovated, becoming more and more valuable throughout the years and will be appreciated by the next generation.





PROUDLY MADE IN ITALY



Alan "the fire-eater" skillfully hand tinning on the fire using high purity tin.

HISTORIA DÉCOR, la più completa e tradizionale delle linee Ruffoni. Realizzata manualmente da un massiccio disco di rame, viene martellata e stagnata a mano su fuoco con stagno purissimo. Se ne ottiene un oggetto professionale, con una conducibilità termica insuperabile che grazie anche alle maniglie in ottone massiccio ed ai decori scolpiti sui pomoli dei coperchi è ideale per un utilizzo dal fuoco alla tavola. Suggestivo per cotture su gas o in forno.

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