

RR RUFFONI

SPECIALTY COOKWARE



OPUS *CUPRA*



OPUS

CLIPRA



CD 26
8 qt. **Stockpot**
pepper, cucumber, string bean



CG 20
3,5 qt. **Soup pot**
pumpkin, gourd



CR 16
1,5 qt. **Small casserole**
carrot, pepper



CA 20
3,5 qt. **Sauce pan**
artichoke, carrot



CL 16
1,5 qt. **Small saucepan**
pepper, carrot



CE 30
7 qt. **Braiser**
tomato, pepper, peas



CH 26
5 qt. **Braiser**
garlic, pepper

CN 24
4 qt. **Braiser**
2 heads of garlic



CQ 24
4 qt. **Sauté pan**
2 heads of garlic

CM 26
10" **Frying pan**



CB 24
4 qt. **Chef's pan**
cauliflower, carrot



CZ07
7 pcs. Set in Wooden Box
CD26 - CE30 - CM26 - CQ24

CZ06
6 pcs. Set in Wooden Box
CH26 - CG20 - CL16



The specially designed side and long handles are in stainless steel, as well as the rivets and screw.

Each knob represents a unique composition and is produced by famous silversmiths in Milan, cast in brass and generously silver-plated.





Class



Treasure



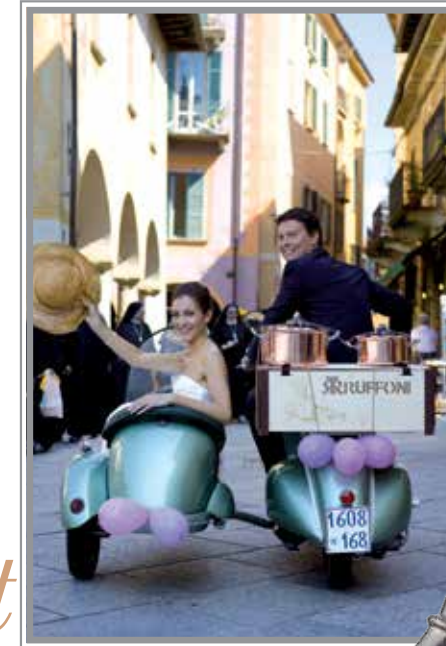
OPUS CUPRA, this heirloom quality cookware combines hand crafted details with the latest metal-cladding technologies to ensure state-of-the-art performance. Each piece is 2.3 mm. thick made of solid copper with a thin aluminum core and a layer of stainless steel inside. The copper allows heat to spread uniformly across the bottom and up the sides of the pan as the professional chefs require, while the internal layer of stainless steel makes it a dazzling, solid, practical, hygienic and easy to clean object. The specially designed stainless steel handles are sturdy riveted. For use in the oven and on any heating element (except induction).



Harmony



Trust



The hammered finishing hand-made by our master coppersmiths turn the item into a work of art, suiting both everyday needs and special dinners. The stainless steel handles are adorned with leaves and the unique silver-plated knobs are hand-sculpted in the shape of various vegetables. These beautiful pieces, created for perfect cooking results, are elegant enough to grace any dining table.






PROUDLY MADE IN ITALY



Soldering the composition of a knob that will then be polished and silver-plated.

 OPUS CUPRA. Una tecnologia d'avanguardia ha permesso la realizzazione di questi eccezionali strumenti da cottura che l'abilità dei mastri ramai di Ruffoni ha trasformato in splendide creazioni. Una linea in rame massiccio per il miglior controllo della temperatura con un sottile nucleo di alluminio e la parte interna in acciaio inox.

Queste opere d'arte martellate a mano, con maniglie decorate in acciaio inox e pomoli in ottone argentato, opera di argentieri milanesi, sono in grado di soddisfare ogni esigenza di e conquistarsi un posto di prestigio su ogni tavola.

Per uso in forno e su qualsiasi elemento riscaldante (eccetto induzione).

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