

# RUFFONI

SPECIALTY COOKWARE



OPUS *PRIMA*





# OPUS

# PRIMA



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



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



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

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



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



C 26  
5 qt. **Sauté pan**  
2 heads of garlic

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



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

L 16  
1,5 qt. **Saucepan**  
pepper, carrot



F 30  
12" **Gratin**  
fennel, carrot, bean



M 26  
10" **Frying pan**



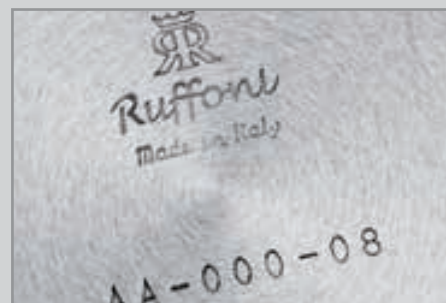
Y 02  
10" **Warmer**  
and Trivet



Z06  
6 pcs. **Set in Wooden Box**  
H26 - G20 - L16



Z07  
7 pcs. **Set in Wooden Box**  
D26 - E30 - M26 - B24



Each item is unique: on the bottom, next to our name, you will find a serial number that ensures the traceability of each piece.



Just like any masterpiece, the exterior of pans is branded as a guarantee of quality and authenticity.





*Jewel*



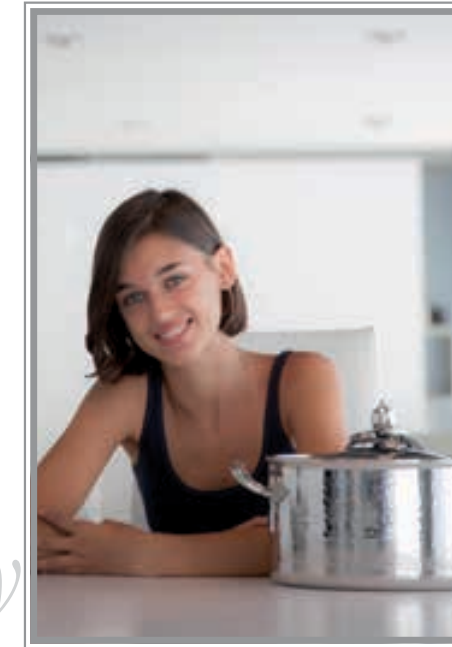
*Balance*



*Value*



*Beauty*



After more than 45 years of producing extraordinary pots and pans from copper, the Ruffoni family began channeling its traditional Italian artistry into stainless-steel cookware of the same exceptional quality.

OPUS PRIMA hammered stainless-steel cookware: unique pots and pans that derive their dramatic appearance from expert handwork and their supreme functionality from sophisticated bonded-metal construction.

For fast and uniform heat conduction with precise temperature control, they feature an extra thick aluminum core rolled between an easy-clean stainless-steel exterior and interior layers.

These items are suitable for all hob tops and are dishwasher safe.

Each piece is finished with stainless steel handles and hand sculpted silver plated knobs produced by silversmiths in Milan, each in the shape of a different vegetable.

The bottom and the exterior of each pot is stamped with our brand ensuring the originality and authenticity of each piece. Despite being a work of art, these stunning pieces are also extremely practical.

They will deserve a place of honor on your table and will always receive your everlasting appreciation.







PROUDLY MADE IN ITALY



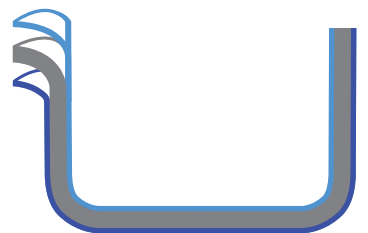
The sculptor, Maestro Domenico Greco, at work creating a new artistic knob.

OPUS PRIMA. Una linea di oggetti da cottura straordinari frutto del connubio tra una tecnologia d'avanguardia ed una lavorazione di origine millenaria ancora oggi salvaguardata dai nostri maestri artigiani. Ottima diffusione del calore e controllo della temperatura grazie al massiccio strato di lega di alluminio all'interno dei 2 strati di pratico ed igienico acciaio inox. Finitura martellata manualmente, confortevoli manichette in acciaio e stupendi pomoli in ottone argentato opera di maestri argentieri milanesi ne fanno stupende creazioni che avranno un posto d'onore sulla vostra tavola. Adatte su tutti i fuochi e lavabili in lavastoviglie.

RUFFONI S.R.L.  
Via Magenta, 5 - 28887 Omegna (Vb) Italy  
Tel: +39 0323 61990 - Fax: +39 0323 866109  
rame@ruffoni.net

Ruffoni® is a registered trademark  
© 2008 Walter Ruffoni - Copyrights © 2009 Ruffoni S.r.l. - © 2011  
All rights reserved  
OPUS PRIMA™ is a registered trademark  
Ruffoni Cookware are protected by several patents,  
with others pending worldwide.

INOX 18/10  
ALU  
Magnetic  
Stainless Steel



www.ruffoni.net