

RUFFONI

SPECIALTY COOKWARE



SYMPHONIA *CUPRA*

RR SYMPHONIA

CUPRA



SCD 26
8 qt. *Stockpot*



SCA 20
3,5 qt. *Saucepan*



SCE 30
7 qt. *Braiser*



SCQ 24
4 qt. *Sauté pan*



SCG 20
3,5 qt. *Soup pot*



SCL 16
1,5 qt. *Saucepan*



SCH 26
5 qt. *Braiser*



SCB 24
4 qt. *Chef's pan*



SCR 16
1,5 qt. *Small casserole*



SCN 24
4 qt. *Braiser*



SCM 26
10" *Frying pan*

SCZ06
6 pcs. *Set in Wooden Box*
SCH26 - SCG20 - SCL16



SCZ07
7 pcs. *Set in Wooden Box*
SCD26 - SCE30 - SCM26 - SCQ24

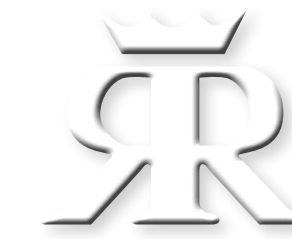




Savoir-faire



With a blend of traditional craftsmanship and modern materials, Symphonia Cupra is the ultimate hybrid cookware, combining the beauty and the heat conductivity of hammered-copper exteriors, as requested from professional chefs, with the easy to clean and durability of stainless-steel interiors. Suitable for oven, gas, ceramic and electric hobs.



Creativeness



Each piece is constructed with a blend of 2,3 mm thickness of solid copper for unsurpassed heat conductivity with a thin aluminum core and a layer of stainless steel inside, practical and hygienic. Each piece is finished with sturdy riveted stainless steel handles with copper fitting accents. Thanks to our long-standing commitment to the manufacture of quality cookware, we can now offer both professional and household cooks the highest culinary technology combined with our unique style. Hand-hammered in the Italian Alps by master coppersmiths, it is perfect for a stove to table presentation.





PROUDLY MADE IN ITALY



Each item can be monogrammed. In the picture, Alfredo, the chiseler, at work.

SYMPHONIA CUPRA. Uno strato di rame massiccio per una perfetta distribuzione del calore con un sottile cuore di alluminio ed una lamina interna di acciaio inox per la migliore igienicità e semplicità di pulizia.

Un prodotto che unisce tecnologia d'avanguardia e sapiente lavorazione artigianale di martellatura per offrire a chef professionisti e casalinghe uno strumento da cottura perfetto ed un insuperabile oggetto da portata.

Adatte per tutti i fuochi, eccetto induzione, hanno maniglie in fusione di acciaio inox con accenti in rame.

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