

# RUFFONI

SPECIALTY COOKWARE



SYMPHONIA *PRIMA*

# SR SYMPHONIA

# PRIMA



SD 26  
8 qt. *Stockpot*



SA 20  
3,5 qt. *Saucepan*



SC 26  
5 qt. *Sauté pan*



SE 30  
7 qt. *Braiser*



SG 20  
3,5 qt. *Soup pot*



SL 16  
1,5 qt. *Saucepan*



SB 24  
4 qt. *Chef's pan*



SH 26  
5 qt. *Braiser*



SR 16  
1,5 qt. *Small casserole*



SM 26  
10" *Frying pan*

SCZ06  
6 pcs. *Set in Wooden Box*  
SH26 - SG20 - SL16



SCZ07  
7 pcs. *Set in Wooden Box*  
SD26 - SE30 - SM26 - SB24





*Character*

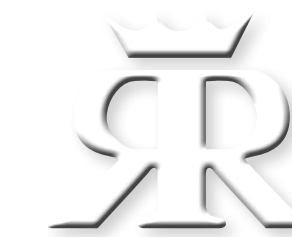


We here introduce our new range of hammered stainless steel cookware:

SYMPHONIA PRIMA, the new pleasure of cooking that matches the style of both professional and household cooks in every day cuisine and special occasions.

The perfect and uniform heat distribution of this product is ensured by the 3 mm. thick aluminum core rolled between two high-quality stainless steel layers, which provides the ideal cooking surface and an easy cleaning.

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



*Friendship*



After having devoted ourselves for decades to the culture of copper, we can now offer to cuisine lovers the highest stainless steel culinary technology combined with our unique style.

This range includes the essential pieces that can meet the needs of every occasion and are manufactured in 3 ply SS with stainless steel handles and copper accents.

The hammering of our master coppermiths make them some beautiful objects appropriate for a stove to table presentation.






PROUDLY MADE IN ITALY



Nerio and his hammer.  
For more than 40 years Ruffoni's skillful craftsman.

 SYMPHONIA PRIMA. Un nuovo piacere in cucina grazie a questa collezione di oggetti pratici, esclusivi e professionali atti a soddisfare ogni esigenza.

Garantiscono una distribuzione del calore uniforme ed una impeccabile presentazione sulla tavola.

Sono realizzati con 3mm. di innovativo materiale stratificato che racchiude un'anima di lega speciale di alluminio all'interno di un guscio di acciaio inox lavorato sapientemente dai nostri maestri calderai.

Maniglie esclusive assemblate con robusti rivetti adatti ad ogni fonte di calore incluso l'induzione si lavano in lavastoviglie.

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