

BASE COOKWARE

Piet Boon

SERAX



Base Cookware guarantees sleek design with innovative looks and unsurpassed functionality. The basic range consists of a saucepan, a frying pan, and a small and large cooking pot, all of them comprised of three layers. On the interior, stainless steel was used for the highest possible food safety, followed by a layer of aluminium for better heat conduction, and on the exterior a layer of matt stainless steel or copper as the finishing touch. The Base Cookware pots

and pans are taller than usual to prevent splashing. The flat lids with integrated handles emphasise the special proportions. The simple stainless-steel handles and the lid handles that align perfectly with those of the pans are provided with a protective colourless or black powder coating. The entire cooking set is suitable for all heat sources, including induction.

PIET BOON



After his studies at the technical school in Amsterdam, Piet Boon began his career as a building contractor, but he would soon evolve into a high-profile Dutch designer. Today, Studio Piet Boon is an internationally operating total concept design company, where a team of architects, stylists and design professionals is continuously driven to exceed expectations, to stay true to the studio's reputation as the most renowned Dutch design studio in the world.

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MATERIALS

Tri-ply: stainless steel 304 - aluminium - stainless steel 304
Tri-ply: copper - aluminium - stainless steel
Handles: casted stainless steel 202
Lid: stainless steel 304
Bottom: fully induction

CONTENT

Saucepan: 180CL
Casserole: 325CL - 600CL
Frying Pan: 200CL

OPERATIONAL USAGE

Food safe
Cookware
Suitable for all heating sources (radiant, induction, gas, electrical and ceramic)
Dishwasher proof: no
Oven proof: yes

SPECIAL CARE INSTRUCTIONS

Innovative design and unsurpassed functionality
3-layers material (tri-ply) for the perfect cook experience
For the exterior finish you can choose between matt stainless steel or copper
Suitable for all heat sources, including induction
The version in stainless steel is dishwasher safe; the copper version is hand wash only

These pans are not suitable for dishwasher use. We therefore recommend washing the pans by hand only. Some detergents may dull the material, but this has no effect on the use of the pans. The discolouration, however, is not covered by the warranty.

Never use steel wool, abrasive or other aggressive cleaning agents that may damage the steel.

Avoid bleach or chlorine-based products as they can strongly affect the steel of the pan.

If your pans contain burnt food residue, it is best to let them soak in warm water. If the residue does not come off easily, you can mix some stainless steel cleaning powder with water and rub it on the burned area, making circular movements. Then rinse well to prevent discolouration.

