

Forged Stainless Steel



THE ESSENCE OF PROBOND™

Handcrafted in Italy to meet the highest quality standards, the new cold-forged ProBond collection features a revolutionary process that optimizes the metal to create thicker bases for even heat distribution, thinner sidewalls for lighter weight, and thicker rims for increased durability.

HANDCRAFTED IN ITALY







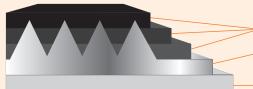
PROBOND™

Forged Stainless Steel

- Cold forged steel for optimized performance, construction and lighter weight
- Triple bonded stainless steel with exclusive ProCore[™] aluminum delivers 35% greater heat conductivity than other aluminum-clad cookware for quick and even heating
- **Sealed rims** for durability and flared for drip free pouring
- **Flush rivets** for easy cleaning and stacking/nesting ability
- Ideally weighted ergonomic handle with a comfortable grip
- Oven and broiler safe; heat tolerant up to 600°F
- Dishwasher and metal utensil safe
- Suitable for all cooktops, including induction
- Lifetime Warranty
- Handcrafted in Italy







Three-layer nonstick reinforced with diamond particles

Titum™ plasma primer is 10x harder than stainless steel and provides strength and durability

Stainless steel body with sandblasted surface treatment to guarantee increased grip for nonstick coating

Hestan's exclusive TITUM™ Nonstick System delivers the most durable non-stick cookware in the world. This 5-layer system consists of 3 layers of PFOA free nonstick reinforced with diamond particles and anchored to the pan with durable titanium plasma technology. Finally, a nonstick surface that lives up to the durability, performance and longevity of professional quality cookware. Available in 3 sizes of ProBond skillets.

- ProBond's TITUM[™] Nonstick System delivers a surface 22x more durable than other nonstick and extremely resistant to abrasion and wear
- Excellent searing, browning and deglazing performance due to high heat tolerances and textured nonstick surface
- Flush rivets for easy cleaning and stacking/nesting
- Oven safe up to 500°F
- Dishwasher and metal utensil safe
- Handcrafted in Italy











