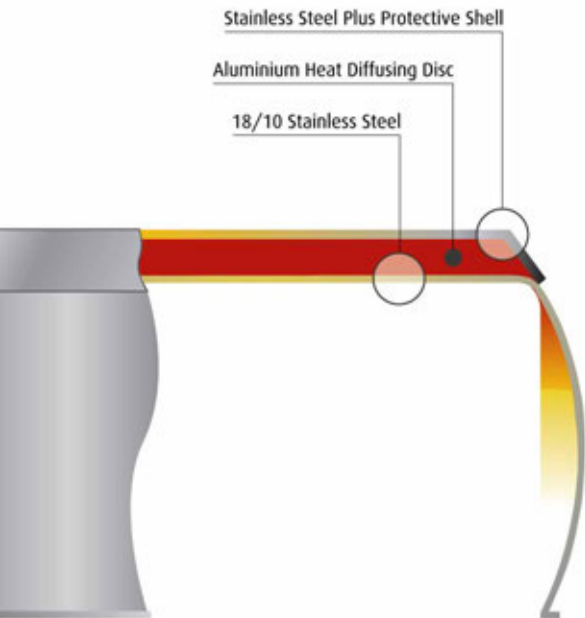




THERMIC BOTTOMS TECHNOLOGY

IMPACT DISC PLUS



IMPACT DISC PLUS

Impact Disc Plus Thermic bottom - which improves thermic efficiency.

Suitable for all heat sources, including induction.

Dishwasher safe.

EU Certificate



STANDARD

MEDIUM THERMIC BOTTOM TICKNESS | 6,3 MM

MEDIUM ALUMINIUM TICKNESS | 4,8 MM

MEDIUM CAPSULE TICKNESS | 10 MM

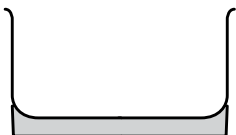


A1

MEDIUM THERMIC BOTTOM TICKNESS | 4,7 MM

MEDIUM ALUMINIUM TICKNESS | 3,4 MM

MEDIUM CAPSULE TICKNESS | 7 MM



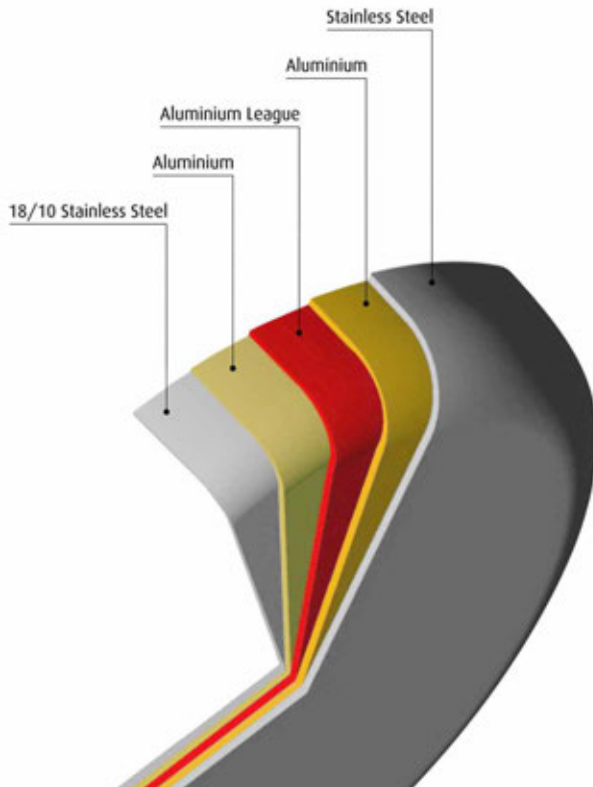
A2

MEDIUM THERMIC BOTTOM TICKNESS | 5,9 MM

MEDIUM ALUMINIUM TICKNESS | 4,4 MM

MEDIUM CAPSULE TICKNESS | 14,5 MM





MULTIDISC

The Multidisc technology has countless advantages:

1. Homogeneity in heat conduction and distribution to the entire piece.
2. Does not cool down as fast as a traditional cookware item.
3. The stainless steel outer layers prevent and delay dissipation of heat generated by the middle layers.
4. Effective performance in any stove or cooktop and with significant energy and time savings.
5. The homogeneous heat distribution makes cooking easier and avoids food from burning or sticking to the bottom.
6. Better results are also achieved when cooking without water, preserving food nutrients and vitamins.



BOTTOM THICKNESS | 2,3 MM

WALL THICKNESS | 2,1 MM





**QUICKNESS
HIGH PERFORMANCE
DURABILITY
HEALTHY MEALS**



Eco Cook

SILAMPOS METALLIC COOKWARE SAVES YOU TIME AND ENERGY

Use medium heat during the first few minutes of food preparations. Wait until the liquids begin to boil or until food is golden brown.

Then reduce the heat to minimum.

Remove the piece from the heat source a few minutes before ending the cooking process.

Whatever the heat source used, you won't need to use the maximum setting, saving energy! The thermal bottom used in all Silampos stainless steel cookware has excellent heat storage properties.

THE FOOD COOKED LOSE MORE JUICES,
ALLOWING HEALTHY MEALS.

PREVENTS FOOD FROM GETTING STUCK
TO THE BOTTOM OF THE PIECE.

www.silampos.pt

