

Since 1956, SCANPAN A/S has been an independent sales and production enterprise, and the company has always been 100% Danish owned.

Our headquarters are near Aarhus, Denmark. Today, SCANPAN A/S is a high technology manufacturer, producing innovative, functional and stylish kitchen equipment of the highest quality. The then-futuristic recycling concept which gave the business its initial vision continues to inspire us to this day.

Since 1981, when SCANPAN began its export business, our export share has grown steadily, and it now comprises more than 75% of the total turnover of the business. We export to more than 40 countries, and have offices in Finland and China, as well as subsidiaries in Norway and Singapore and more recently in the USA. Our goal of becoming a global supplier of kitchen equipment is well on the way to being realised!

Quality

SCANPAN is renowned for pushing the benchmark in cookware technology and SCANPAN AXIS is the latest instalment.

SCANPAN AXIS is a 5-layer Stainless Steel/Copper construction that ensures rapid and even heat distribution and the 18/10 stainless steel interiors let you sauté, fry, caramelise and sear to prepare perfect sauces. Ovenproof to 200°C, AXIS is designed in Denmark and suitable for all cooktops, including induction.

Care & maintenance

Before first use

- Wash in hot soapy water with a nylon brush.
- Do not use harsh scourers.

Routine Cleaning

- Never put cold water into a hot pan.
- Avoid use of excessive high heat.
- Remove all food fat and residue from the cookware.
- Never use harsh or abrasive cloths or cleaning liquids/pastes.
- Never use oven cleaner.

Dishwasher Use

Whilst dishwasher safe, SCANPAN will always recommend hand washing to extend the useful life of the product.

Do Not Use Excessive High Heat.

User Guide

Important information on how to use and care for your SCANPAN is available on request or on

www.scanpan.com.au

Call toll free **1800 808 971** (Australia) **0800 435 000** (New Zealand)

Guarantee

SCANPAN AXIS cookware is made for daily use year after year, and comes with a 10-year warranty. The warranty does not cover incorrect use or use which cannot be described as ordinary daily household use. The warranty does not cover glass lids.



www.scanpan.com.au





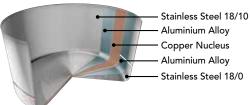
5 Layer Stainless/Copper Construction

Cooking with SCANPAN AXIS makes it even easier with the performance of copper and the ease of stainless steel. The exclusive 5 layer construction with copper at its core, ensures an even heat distribution and for those demanding only the best this combination will surpass all other stainless steel cookware.

Features & Benefits

- Sealed edge to eliminate exposure to aluminum
- Professional quality 18/10 heavy-duty Stainless Steel body with Copper Nucleus for maximum durability and rapid and even heat distribution (no hot spots)
- Compatible with all energy sources including induction
- Permanently secured handles for hygienic purposes and added strength
- Dome glass lid for easy viewing
- Distinctive exposed Copper band adds to design appeal
- Functional contemporary design with elegant individuality
- Inside satin finish























AXIS Range



Saucepan 16cm/1.8L 18cm/2.5L Saucepan 20cm/3.5L



3 Piece Saucepan Set

Saucepan with lid 16cm/1.8L • 18cm/2.5L • 20cm/3.5L



Fry Pan

20cm • 24cm • 26cm

Sauté Pan

26cm • 30cm • 32cm



4 Piece Cookware Set

Saucepan with lid 16cm/1.8L • 18cm/2.5L • Fry Pan 26cm • Stockpot 26cm/7.2L



Dutch Oven 24cm/5.2L Stock Pot 26cm/7.2L



Multi Steamer with lid

Fits 16cm • 18cm • 20cm

5 Piece Cookware Set

Saucepan with lid 16cm/1.8L • 20cm/3.5L • Fry Pan 26cm • Dutch Oven 24cm/5.2L

• Multi Steamer fits 16cm • 20cm • 24cm