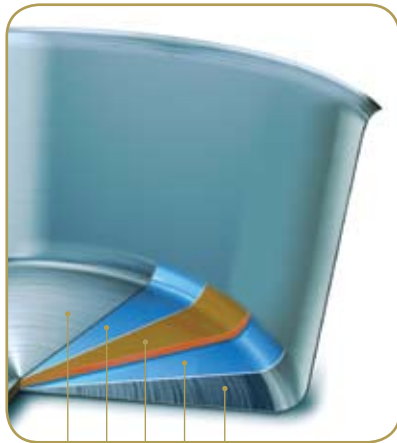


## FUNCTIONALITY

Scanpan has expanded on the traditional construction of cookware with the introduction of Scanpan Coppernox. The Coppernox base is impact bonded with a copper wedge for rapid, even heat distribution. To assist with heat retention and the elimination of hot spots, the copper wedge is enveloped by two layers of aluminium. The combination of copper and aluminium provides optimal heat diffusion and control. Scanpan Coppernox is suitable for all heat sources including induction, the range is also oven safe to 220°C.



- 18/0 Stainless Steel
- Aluminium Alloy
- Copper
- Aluminium Alloy
- 18/10 Stainless Steel

## YOUR ADVANTAGES

- Impact bonded, copper-infused base for rapid and even heat distribution.
- 0.8mm wall thickness for optimal durability.
- Outside mirror polished high quality 18/10 stainless steel
- Inside mirror polished 18/10 stainless steel body.
- Inside capacity markings for easy measurement of ingredients.
- Cast stainless steel handle with soft-touch, stay-cool silicone handles.
- Handles are secured with heavy duty stainless steel rivets.
- Drip free pouring rim.
- Sturdy lid with stainless steel rim and tempered glass insert.
- For all energy sources, including induction.
- Dishwasher safe.



SCANPAN®  
DENMARK

[www.scanpan.com.au](http://www.scanpan.com.au)

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SCANPAN®  
STAINLESS / COPPER  
COPPERNOX

## QUALITY

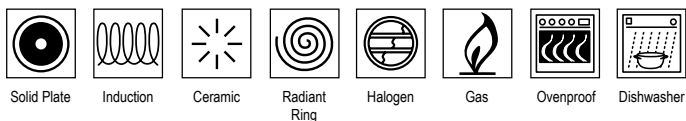


*Good food deserves Scanpan*

Scanpan was founded in 1956 in Denmark and since then has gained an unprecedented reputation the world over for functional, durable and premium quality cookware.

The Coppernox range is the latest offering from Scanpan. Designed in Denmark, the series showcases sleek cast stainless steel handles with stay-cool, soft-touch silicone inserts. Constructed from tempered glass and stainless steel the lid is both eye catching and sturdy.

The aesthetic new range has an impact bonded, copper-infused base to ensure rapid and even heat distribution, without hot spots. Made from high quality 18/10 stainless steel, Coppernox is suitable for all energy sources including induction.



## FEATURES

The handles and fittings are crafted from cast stainless steel and are safely secured to the product using heavy duty stainless steel rivets.



The cast stainless steel handles with soft-touch silicone inserts will stay cooler for longer.



Each product is made from mirror polished 18/10 stainless steel for maximum durability and aesthetics.



## OPEN STOCK



**COVERED SAUCEPAN**

14cm - 1.2 litre  
16cm - 1.8 litre  
18cm - 2.5 litre



**FRY PAN**

26cm  
28cm



**COVERED SAUCEPAN**

with helper handle 20cm - 3.5 litre



**COVERED SAUTE PAN**

28cm - 3.2 litre



**COVERED DUTCH OVEN**

24cm - 4.8 litre



**MULTI STEAMER INSERT**

For 16/18 & 20cm



**COVERED STOCKPOT**

24cm - 7.2 litre



**3 PIECE SAUCEPAN SET**

16/18/20cm