



moneta
.made in italy.

GRES&WOOD

Moneta's on-trend range

With a constant eye to the future, Moneta, which has been helping generations to prepare food since 1875, is combining tradition with cutting-edge technologies and eco-sustainable production. And it could not fail to pay homage to one of the latest trends: that for sourcing natural and at the same time, totally safe materials.

The result is **GRES&WOOD**, an impeccable blend and a complete, multi-purpose collection with a fresh new mood. Starting with the interior coating in FINEGRES®, the innovative non-stick that is free from PTFE, PFOA and NICKEL, designed to improve performance and reduce energy throughout the production cycle, a friend to health and the environment, tested by SGS (world-renowned certifying body), which guarantees non-stick resistance that has never been seen before when it comes to heavy-duty use and durability. The range also has a special INDUCTION bottom in ferromagnetic stainless steel, with a flatness able to make the most of the magnetic field, for high energy efficiency, faster heating, and lower cooking times. And the finishing touch? Handles and grips in soft-touch Bakelite with exclusive oak-effect design.

Style, natural features and technology. All with the very best 100% Italian quality, serving tables all over the world.



GRES&WOOD

Technical details

- aluminium body with ferromagnetic steel bottom
- FINEGRES® natural non-stick interior **free from PTFE-PFOA-NICKEL**
- black satin exterior finish
- INDUCTION bottom
- Oak-effect Bakelite handles with excellent heat resistance
- for all heat sources, including induction
- dishwasher safe
- 5-year warranty.

GRES&WOOD- range

- Grill pan** 28x28 cm
- Frying pan** ø 20-24-28 cm
- Saucepan** 2 handles ø 20-24 cm
- Sauteuse** 2 handles ø 24-28 cm
- Shallow pan** 40x28 cm
- Lasagne dish** 35x25 cm
- Crepe pan** ø 28 cm
- Rectangular grill pan** 35x25 cm
- wok** 1 handle ø 28 cm
- lids** ø 20-24-28 cm

Sales channels:

**large-scale distribution,
larger stores and specialists**



Moneta. Health in the palm of your hand since 1875.

The first brand to be present in Italian kitchens, even in its earliest days, Moneta, established in Milan in 1875 was making porcelain enamel kitchenware that in terms of hardwearing quality and style was more than comparable with the best manufacturers of the period. In 1925, Moneta's products had already reached the five continents. During the 1960s, it was the first company in Italy to add non-stick coatings to glazed aluminium cookware. This ground-breaking form was repeated in 2008, when Moneta introduced the first ceramic coatings. While preserving all of the quality of authentic "Made in Italy" – which has made the brand a guarantee in itself - Moneta products continue to represent the company's vocation for introducing cooking equipment that continues to perform better and to include technology that reflects the very best in "wellness" in Italian kitchens. Since 1986 Moneta has been a registered trademark of Alluflon spa, Certified Quality System ISO 9001-2008 - ICIM Cert. No. 657. The 2015 communication campaign was based on the slogan "La salute in pugno" (Health in the palm of your hand), and since 2016, the company has been partnered by leading world body for tests, inspections and certification, SGS, for the testing of its own technologies.

Moneta has always stood for passion, imagination and creativity in the kitchen, and for generations, it has been handing down the "secrets" that have won Italian cuisine its worldwide fame.

Moneta is a registered trademark of Alluflon SpA

Company with Certified Quality System ISO 9001 - ICIM Cert. No. 657
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Alluflongroup



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