

moneta
.made in italy.



PRO ROSE GOLD

Elegant colours and a resistance that cannot be equalled.

A new 'ROSE GOLD' colour for PRO, a cult range by Moneta, designed especially to bring the performance and style of professional cookware to those who love top-level cooking. Special performance for special occasions. **Moneta's top-level innovation technology makes the most of the aluminium body with a special-effect finish. The result is PRO ROSE GOLD**, which cannot be matched for resistance, bottom thickness or heat diffusion. In a word: indestructible. The hardwearing, essential style with riveted steel handles and a thick bottom, elevate PRO ROSE GOLD to a prominent role when it comes to exhibiting premium quality in the kitchen.



On the inside is the revolutionary coating, PROTECTION BASE®, a shield to protect the non-stick coating, patented by MONETA and tested by SGS, which guarantees twice the durability and resistance. During the coating process, an intermediate techno-surface is added to the non-stick base to provide a further non-stick layer with microcrystals, able to reinforce and seal the whole surface. This way the interior coating has even greater non-stick qualities, is better protected against scratching, easier to clean and longer lasting.

PRO ROSE GOLD is the result of constant research into the perfect balance between the significant needs of a healthier diet and the sheer pleasure of dining on good food. With a highly sophisticated design that is now made even better with this new shade.

Always strictly 100% Made in Italy.



PRO ROSE GOLD

technical details

- 3.5 mm high gauge aluminium body with constant thickness for perfect heat diffusion
- exterior coating in brushed aluminium with ROSE GOLD transparent finish
- **PROTECTION BASE®** non-stick interior coating
techno-surface with microcrystals to safeguard the non-stick qualities
- cast steel handles with black silicone shell to guarantee an excellent grip
- cast steel handles secured with solid rivets
- all models are ovenproof
- stainless steel lids with stainless crosspieces
- suitable for all heat sources, except induction
- special treatment to make the pans dishwasher safe
- 5-year warranty

PRO ROSE GOLD

range

sauteuse 2 handles ø 32 cm

frying pan ø 24 cm

wok ø 28 cm

saucepan 1 handle ø 16 cm

saucepan 2 handles ø 20 cm

stockpot 2 handles ø 22 cm

Sales channels:

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



PROTECTION BASE® interior coating

Thanks to the addition of a further non-stick techno-surface during the coating stage, together with a protective layer containing thousands of microcrystal particles that strengthen the whole surface with a smooth, even and compact seal, the interior is revolutionised and radically changed. MONETA's stress test has shown, to all intents and purposes, that the characteristics are superior, the performance has improved and that this dazzling new technology can really "shine". It provides a shield against wear and tear, together with twice the resistance and durability of the coating and therefore, the cookware. It offers better protection against abrasion, easier cleaning, and is free from PFOA and NICKEL. It has also been tested by SGS, world leader for tests, inspections and certification, with the result that double abrasion resistance is guaranteed.

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 studio penisola

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