

ARTUSI 2.0

design by Antonio Citterio



Registered Community Design



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Like the ingredients in a recipe, cookware is an essential part of the preparation process in any dish,

whether in the home or the professional kitchen. This is because every food has its own cooking requirements; every surface reacts to and processes heat differently, making it ideal for specific recipes.

Our research started out with a careful study into the main cooking techniques, identifying the needs of each one and then finding the most suitable material to meet each specific preparation that a recipe needs.

The result is Artusi 2.0: a set of special cookware specifically optimised to perform set tasks. These precious items are made in the perfect material to suit each form and function, for a line in five different finishes: aluminium, copper, steel, cast iron and carbon steel.

Aluminium				Interior coating
	ø cm 20/8" ø cm 24/9,5" ø cm 28/11" Frypan	ø cm 28/11" Wok	ø cm 24/9,5" ø cm 28/11" 2 handle pan	
Copper				
	cm 30 x 22/12" x 9" Oval stock pot, 2 handles + lid	ø cm 16/6,5" Saucepan	ø cm 20/8" 2 handle pan	
Steel				
	ø cm 24/9,5" Stock Pot + Stock Pot Colander + lid	ø cm 20/3,1 lt/3,3 Qt2 Casserole		
Cast iron				
	cm 31 x 23/12" x 9" Rectangular Grill pan			
Carbon steel				
	ø cm 28/11" Frypan			



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