

TEOREMA

design by Michael Graves
Architecture & Design

EYE CATCHING
CURVES, SMART
MATERIALS,
DISTINCTIVE DESIGN
BY MICHAEL GRAVES
ARCHITECTURE &
DESIGN.

EACH DETAIL
OF THIS LINE IS
DESIGNED TO ENRICH
THE COOKING
EXPERIENCE.



Registered Community Design





TEOREMA

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“This cookware collection supports and enhances the process of cooking from beginning to end.”

Its personality and purpose are revealed in details that will delight the gourmand every day. The Teorema range of cookware is proof positive that great meals are not created by accident. It is the logical consequence of the encounter of inventive cooks working with great cookware. The unique profile of the handle forms a cradle that gives the hand a natural resting spot for better grip and balance. The same cradle on the knob can hold cooking utensils, keeping sticky food from transferring to the surface of the stovetop and counter. The cookware range exudes quality in its choice of finishes, materials, connections and Italian craftsmanship. Thanks to steel handles and bottom this collection is perfect on all hobs including induction and the oven. The borosilicate glass lids make it easy to see the cooking process and are simple to clean. The generous lid handles are stainless steel and easy to grip, even with oven mitts.



ø cm 20/8"
ø cm 24/9,5"
ø cm 28/11"
Frypan



ø cm 24/lt 4,7/4,97Qt2
Casserole + lid
Dutch oven + lid



ø cm 28/11"
Skillet + lid



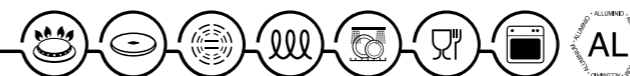
ø cm 20/lt 2,6
Saucepan



ø cm 28/11"
Wok

CHARACTERISTICS

- A design project by Michael Graves Architecture & Design, this cookware collection supports and enhances the process of cooking from beginning to end. Its personality and purpose are revealed in details that will delight the gourmand every day.
- Thanks to the induction bottom this cookware can be used on all cookware hobs, including induction.
- Oven to table thanks to the stainless steel handles, this cookware range is perfect also in the oven.
- The unique profile of the handle forms a cradle that gives the hand a natural resting spot for better grip and balance. The curved angle profile of handles and lid are designed to accommodate a variety of utensils like wooden spoons.
- Reinforced internal non-stick coating Toptek Pro developed by TVS R&D department: excellent durability for intensive daily use. Non stick-coating for perfect food release, resistant and easy to clean.
- Borosilicate Glass lids, perfect to keep in control the cooking process, without opening the lid and preserving the cooking temperature and humidity.
- Aluminium body for a great and uniform heat distribution.
- Dishwasher safe, easy to clean.





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