

Hard-anodized aluminum

KOONEX Hard-Anodized Aluminum Non-Stick Cookware delivers advanced Dupont Non-Stick performance, stay cool phenolic (heat resistant plastic) handles and knobs crafted for comfort and safety, and superior cooking results for even the most demanding cooks. Highly functional items make up this cookware line including a variety of saucepans, fry pans, and covered stockpots. To ensure long lasting performance, all saucepans, stockpots and fry pans feature DuPont Teflon Select 3-layer non-stick coating. The ideal weight of the 3.6 mm heavy-gauge, highly conductive, hard-anodized aluminum body allows for fast, even heat distribution, meaning no hot spots to burn the food. The precision-fitting domed glass lid directs condensation back into the food to keep nutrients and moisture inside. Each lid features a steam vent to prevent pressure build up. KOONEX's phenolic handles and knobs will stay cool during stove-top cooking and are oven safe up to 225°F.



KOONEX®

ALU-HA001

Cover: SS-G

Knob: DC-K244

Long Handle: DC-LHK245

Side Handle: DC-SHK246

Knob: SS-KJ

Saucepan(cm): 14x6.5, 16x9.5

Saucepot(cm): 20x9

Frypan(cm): 20x4.4, 24x4.6, 24x6, 28x6

Skillet(cm): 20x4.4, 24x4.6, 24x6

GRILL PAN

SIZE AVAILABLE: 14~30CM

THICKNESS AVAILABLE: 2.2 mm~3.6mm



Saucepan(cm): 14x6.5, 16x9.5

Frypan(cm): 20x4.4, 24x4.6, 24x6, 28x6



9" FRYPAN
14" ELLIPSE PAN
10" ROUND PAN
11" GRILL PAN
11" x13" GRILL PAN

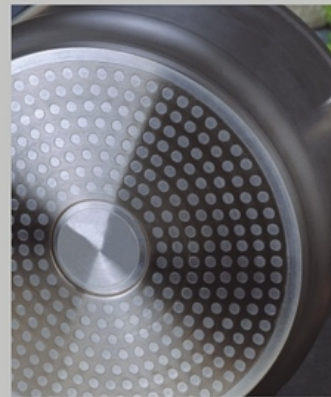


9" CHEF SKILLET W/COVER

OVAL CASSEOLE / STEAMER



PASTA COOKER



INDUCTION BOTTOM



ALU-CW36
36cm CHINESE WOK



FRYER