

FAMILY AND PRODUCT HISTORY

For more than 50 years the Ruffoni family has invested its passion for craftsmanship into the preservation and development of the tradition of hand-worked cookware. Each piece produced is a unique work of art, characterized by a quality that sets artisan-made pieces apart from those that are mass-produced. Innovation and superior quality of materials, coupled with traditional shapes and manufacturing processes has always characterized Ruffoni cookware. Decades after specializing in the production of handcrafted copper cookware, Ruffoni began producing items in multilayer materials with traditional hammering and exclusive ornate details.

Over the last years Ruffoni products have improved with even more exclusive details and finishing. The culmination of this passion for design, quality and performance came with the Omegna™ Collection, that combines decades of traditional artisan craftsmanship with modern materials and manufacturing techniques to create exquisite cookware capable of delivering culinary perfection.

For the first time Ruffoni features a practical glass lid finely embellished with a decorated cast stainless steel finial coupled with newly designed mirror polished stainless steel handles adorned with leaves.

Each item is made from modern aluminum & stainless steel clad metal with superior performance and efficiency. It is finely finished with an elegant hammered narrow band that uniquely characterizes this range and makes this Collection a perfect everyday resource in every home kitchen.



HISTORIA DECOR

...the tin lined legendary hammered copper cookware.



OPUS CUPRA

...the ultimate hybrid cookware with hand crafted details and knob.



SYMPHONIA CUPRA

...the highest culinary technology for unsurpassed heat conductivity.



RUFFONI
SPECIALTY COOKWARE

PROUDLY MADE IN ITALY

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OMEGNA™ Cookware is protected by patents.
www.ruffoni.net



OMEGNA™

Use and care instructions



RUFFONI
SPECIALTY COOKWARE

HISTORY OF "OMEGNA™"

The territory of Omegna is a green luxuriant oasis surrounded by mountains and fresh water rivers. Breathtaking views from ancient towns overlooking the clear water of the splendid and romantic Lake Orta, historic churches and glorious museums contribute to the artistic and architectural heritage of this rich region.

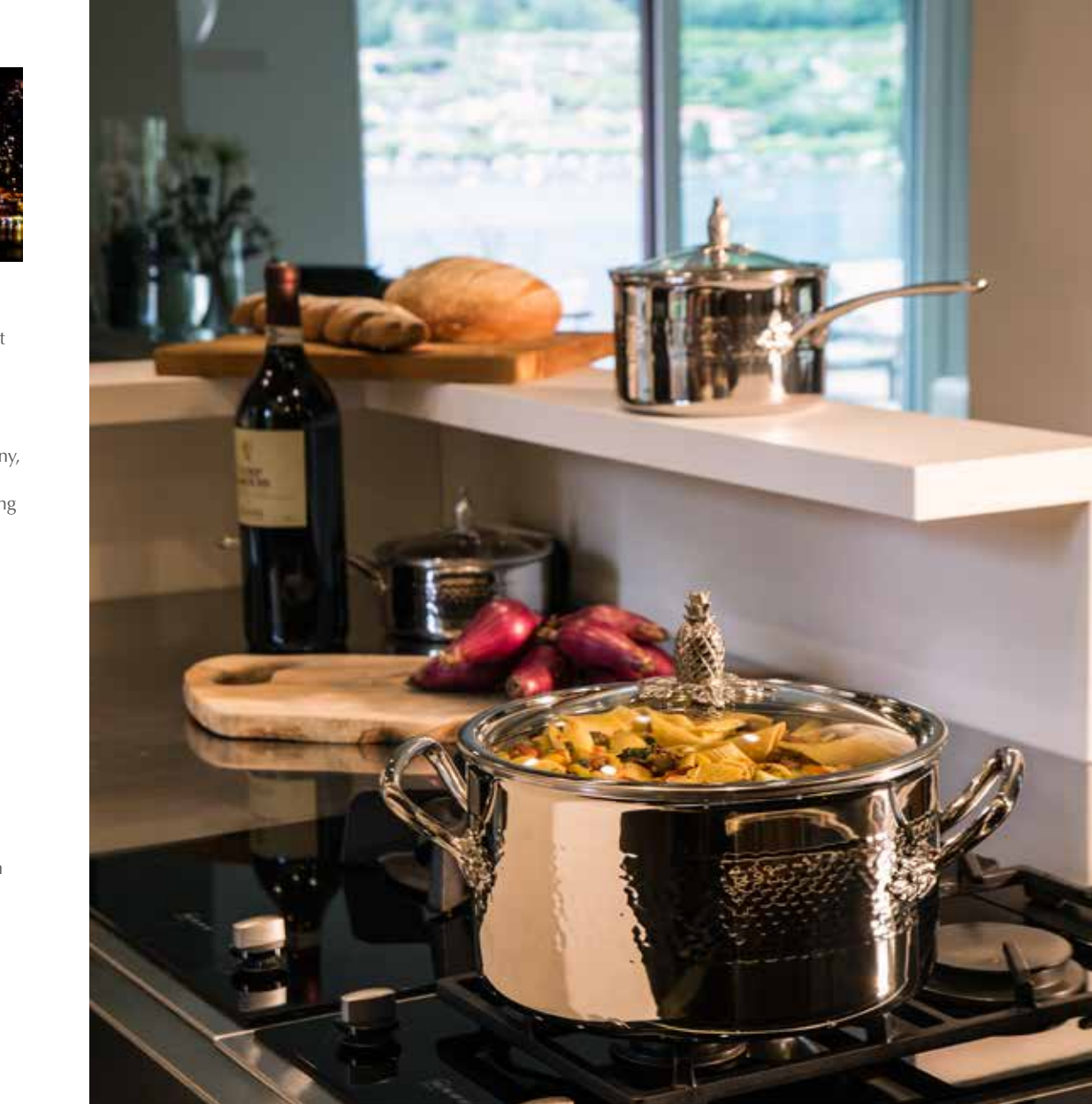


Omegna is a little cozy town with much evidence of its history and overlooks

where the lake becomes a river again. In the 19th century, thanks to the mountain rivers and the energy power created by them, Omegna became an important industrial area specializing in metal manufacturing. And it was right in Omegna that, on 1931, Grandfather Antonio made his first copper pan. This was the first step toward the establishment of the Ruffoni Company, born in 1962 of the love of its founder Fremide (Antonio's son) for the manufacturing of special cooking products.



The Ruffoni company has worked tirelessly over the past decades to preserve the local history realizing a museum in the basement of the factory where old pots, pans, utensils, ... and the first water-powered spinning lathe are collected ... And it is to honor this little town that is the birthplace of many worldwide famous kitchenware companies that we decided to name this range "OMEGNA™".





VPA2412X
6 qt. *Stock pot*



VPA2012X
4 qt. *Soup pot*



VPA2609X
5 qt. *Braiser*



VPA2606Y
3.5 qt. *Saute pan*



VPC3006YA
12" *Open fry pan*



VPC2605ZA
10" *Open fry pan*



VPC2004ZA
8" *Open fry pan*



VPA1811Z
3 qt. *Sauce pan*



VPA1607Z
1.5 qt. *Sauce pan*



VPS0010
10 pcs. set



TO KEEP YOUR COOKWARE LOOKING AND PERFORMING AT ITS BEST, FOLLOW THESE SIMPLE GUIDELINES

USAGE:

- Before first use and after each use, wash cookware with mild dishwashing detergent and warm water.
- For the best cooking results, use low to medium-high heat.
- Use a maximum oven temperature of 450°F/230°C.
- Match pan size to burner size. Use burners that are the same size as the pan you are using. Adjust gas flame so that it does not extend up the sides of the pan.
- To avoid salt pitting at the bottom of the pot, add salt only to boiling water. These spots do not affect the cookware's performance but cannot be removed.
- Do not use the cookware in the microwave.
- Do not store food in cookware after cooking, particularly when salt has been used as this may cause pitting on the surface.
- This cookware is not intended for commercial use.
- To avoid scratching, do not use knives, sharp kitchen tools, or an electric hand mixer in your cookware.
- Avoid sliding or dragging your cookware over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- Never place a hot pan on a cool ceramic/glass stovetop burner.
- Do not place glass lids directly on top of, or directly under heating elements. Avoid extreme temperature changes when using glass lids. Do not submerge a hot lid in cold water or place on cold surfaces. Glass lids are not broiler safe.
- This cookware is suitable for all cooktops including induction.

CLEANING:

- This cookware is dishwasher safe. Hand washing with a neutral or slightly alkaline soap and a soft sponge is recommended to prolong the life of the cookware.
- Corrosive detergents, detergents containing chlorine, metal scouring pads, and abrasive powder can dull the shiny surface.
- Clean cookware well after each use. The pan may discolor if it not completely cleaned before reheating.
- Water spots may occur over time due to the water conditions in your area or from starch in food. This can be removed by rubbing with a sponge dipped in lemon juice or vinegar.
- To remove stubborn food residue and stains, fill the cookware with a little water and place over low heat; in a short time, stubborn food will soften and easily wash off.
- Never use oven cleaners to clean cookware. They will ruin the cookware.
- To clean the bottom of the stainless steel knob, remove it gently by twisting the custom screw under the glass lid. Be careful not to lose the silicone gasket and/or the stainless steel washer. Re-assemble the knob by replacing the gasket, the washer, and the screw.
- Do not pour cold water into hot cookware as this may result in damage to the cookware including warping and oil or liquids to splatter, causing personal injury.

- Overheating a pan may cause discoloring. Purple rings may form from contact with the starch in pasta, rice and other foods. Rub discolored areas with a cloth dampened in lemon juice or white vinegar or alternatively use a good-quality nonabrasive stainless-steel cleanser. Once the discoloration is removed, wash the pan in warm, soapy water and towel dry.
- Never use metal utensils, sharp instruments or harsh abrasives on glass lids that may scratch and weaken the glass.

SAFETY:

- Take care when handling hot cookware.
- Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- When removing lids, always position the lid so that the steam is directed away from you as rising steam can cause burns.
- Handles and knobs may become hot under some conditions. Use caution when touching them and always have pot holders or oven mitts available for use.
- Position pans so that handles are not over other hot burners. Do not allow handles to extend beyond the edge of the stove where pans can be knocked off the cooktop.
- Do not use glass lids that have cracks or scratches. If your lid is cracked or has deep scratches, breakage can occur spontaneously.
- Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods.
- Warning: Never allow your cookware to boil dry and never leave an empty pan on a hot burner. An unattended, empty pan on a hot burner can get extremely hot, which can cause personal injury and/or property damage.

Nonreactive 18/10 stainless steel
 Thick aluminium alloy core
 for incredible heat performance
 Premium high-polish stainless steel
 with magnetic properties

