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*** | AURORA**

Zvezda i kada kuvate
Be a star when you are cooking

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| AURORA

Inspirisani prirodnom ljudskom potrebom da svakodnevni život oplemenimo estetikom, u Vašu kuhinju donosimo istinski sklad kvaliteta, funkcionalnosti i dizajna.

Novom linijom teškog aluminijumskog posuđa sa **DuPont-Teflon® Platinum** premazom, objedinili smo sve prednosti materijala, forme i lakoće pripremanja hrane.

Zbog ekskluzivnosti svojih karakteristika ***AURORA** je još jedna zvezda u novom sazvežđu Metalac posuđa pod imenom **m***, čiji je zadatak da oplemeni Vaš prostor i Vaš svakodnevni život. Da budete zvezda i kada kuvate.

Sa ***AUROROM** život je lakši, a zadovoljstvo boravka u kuhinji neuporedivo veće.



Inspired by human need to enreach everyday life with aesthetics, we bring true harmony of quality, functionality and design to your kitchen.

With new line of heavy aluminium cookware, with **DuPont-Teflon® Platinum** coating, we joined together advantages of material, form and easiness of preparing food.

Due to its exclusivity, ***AURORA** is one more among the stars in new constellation of Metalac Cookware called **m***, designed to enrich your space and your everyday life. With ***AURORA** you will be a star when you are cooking.

With ***AURORA** cookware life is easier and the pleasure of cooking is enormously greater.

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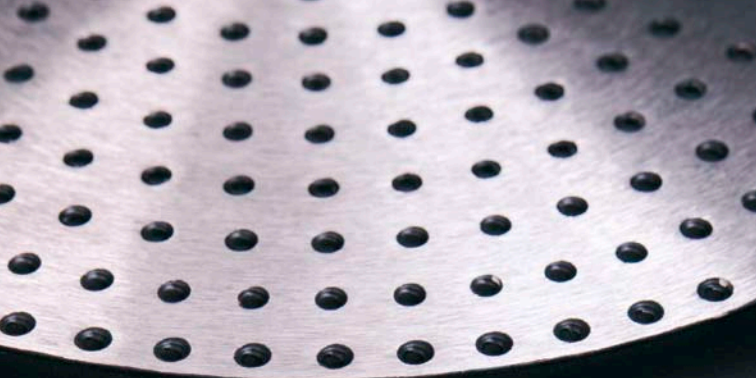
Telo posude izrađeno je od aluminijumskih diskova debljine 4 mm, pri čemu se koriste legure vrhunskog kvaliteta i čistoće. Ukupna debljina dna na posuđu je 5 mm. Dno je dvoslojno i čini ga aluminijumski i feritni inox disk.

Feritni inox disk pridružen izvanrednoj kombinaciji aluminijuma i teflona, je magnetični disk od nerđajućeg čelika feritne strukture, koji omogućava korišćenje ovog posuđa na indukcionim grejnim pločama, ravnomerno prostiranje toplote i kuvanje sa znatnom uštedom energije.

DuPont-Teflon® Platinum koji se koristi za spoljno i unutrašnje oblaganje posuda, je najotporniji premaz ikada proizveden u Du Pont-u. Nova i unapređena formula razvijena je sa namerom izrade premijum posuđa visokih performansi. Karakteriše ga 50% veća otpornost na habanje i grebanje, kao i veoma lako održavanje. Pripremanje hrane u ovim posudama brzo je i jednostavno, bez lepljenja i zagorevanja.

Ručice su napravljene od bakelita, sa soft-touch premazom i ostaju hladne i kad je posuda zagrejana.

Stakleni poklopac sa otvorom za ispuštanje viška vodene pare, štedi energiju i omogućava praćenje toka kuvanja bez skidanja poklopca sa posude.



***AURORA** is aluminium teflon cookware made of 4mm thick aluminium disks and aluminium alloys with high degree of purity. Total thickness of the bottom is 5mm, it is double layered and made out of aluminium and stainless steel disk with ferrite structure.

Stainless steel disk with ferrite structure, joined to the extraordinary combination of aluminium and teflon, enables use of this kind of cookware on induction cooktops, equal heat distribution and save of energy as well.

Du Pont-Teflon® Platinum which is used as coating for both inside and outside surface, holds the title of toughest Teflon® yet. This new and advanced formula was developed with an eye toward high performance and premium cookware products. Teflon® Platinum is highly durable – its scrap and tear resistant and very easy to maintain. Food preparing in this non-stick cookware is quick and easy.

Bakelite ergonomic handles with soft-touch coating stay cold even when a pot is hot.

Glass lid, with the opening for the excess steam, saves energy and enables monitoring the cooking process without lifting the lid.

***AURORA** cookware is made in accordance with the international standards and its impeccable regarding health standards.



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Be a star when you are cooking



Aluminium non-stick
double inox bottom



Ø cm.	20	24
H mm.	90	105
V lit.	2.6	4.3

Plitka aluminijumska teflonizirana šerpa sa poklopcem
Aluminium non-stick casserole with lid

Ø cm.	24	26
H mm.	60	65
V lit.	2.2	2.6

Cilindrični aluminijumski teflonizirani tiganj
Cylindrical aluminium non-stick frying pan

Ø cm.	24	26	28
H mm.	43	43	44
V lit.	1.3	1.5	1.8

Konusni aluminijumski teflonizirani tiganj
Conical aluminium non-stick frying pan

PREDNOSTI LINIJE *AURORA

- * Brza, jednostavna i ekonomična priprema hrane bez lepljenja i zagorevanja.
- * Dodatna otpornost na habanje i grebanje, zahvaljujući **DuPont-Teflon® Platinum** premazu, čime se omogućava dugotrajnija upotreba posuđa. Posuđe se može koristiti na svim vrstama grejnih tela (osim u mikrotalasnim pećnicama), sa posebnim naglaskom na mogućnost korišćenja na indukcionim grejnim telima.
- * Dobro prenosi toplotu.
- * Mogućnost univerzalnog korišćenja zahvaljujući karakteristikama materijala koje dozvoljavaju da budete opušteni i uživajte bez obzira da li ste pristalica pripremanja hrane po bakinom receptu ili po savetu dijetetičara nutricioniste.
- * Za dijetetski pristup - u ovom posuđu možete pripremati dijetalne obroke sa manje vode i minimumom masnoće. Tako čuvate biološke važne sastojke i smanjujete unošenje kalorija.
- * Popularnost tefloniziranog posuđa širom sveta zahvaljujući izuzetnoj pogodnosti i lakoći u pripremanju hrane i održavanju.
- * Besprekorno je u pogledu zdravstvene ispravnosti i izrađeno u skladu sa svim svetskim standardima.
- * Lako za čišćenje i održavanje.

ADVANTAGES OF LINE *AURORA

- * With ***AURORA** cookware food preparing is quick and easy, with no sticking or burning of food.
- * **Du Pont-Teflon® Platinum** holds the title of toughest Teflon® yet. Added abrasion and scratch resistance makes surface work, last, and look new longer. Suitable for all stove types (except for microwave ovens), with the accent on its suitability for use with INDUCTION cookers as well.
- * **AURORA** cookware is made in accordance with the international standards and its impeccable regarding health standards.
- * Popularity of non-stick cookware around the world thanks to easy use and maintainance.
- * Good heat conductor.
- * Universal use - thanks to the characteristics of the materials used you can relax and enjoy cooking either by your grandmother's recipes or preparing meals by recommendations of your nutritionist.
- * For low-cal approach in preparing food – in this cookware food can be prepared with less water and roasted with less grease or oil. This way important food ingredients are saved and calorie input is minimized.
- * Easy to clean and maintain.

KORISNO JE ZNATI

- * Prema veličini dna posude uvek odaberite približno istu veličinu grejne ploče. Prilagodite plamen gasa tako da ne zahvata zidove posude.
- * Nikada ne zagrevajte praznu posudu, a u slučaju da dođe do pregrevanja, isključite dovod toplote, sklonite posudu sa grejnog tela i ostavite da se postepeno ohladi.
- * Nikada zagrejanu posudu i poklopac ne stavljajte pod mlaz vode, već postepeno ohladiti.
- * Zagrejanu posudu ne stavljajte na nezaštićene površine (koristite podmetače).
- * Posudu ne punite više od 2/3 njene zapremine.
- * Ručice posude ne izlagati direktnoj toploti.
- * Obavezno koristite zaštitne rukavice ili krpe pri rukovanju sa zagrejanim posudama.
- * Ako se u posudi zapali ulje/masnoća isključite dovod toplote, prekrijte posudu mokrom krpom i ostavite da se ohladi.
- * Upotrebljavajte poklopac kada kuvate, time štedite energiju. Poklopac od kaljenog stakla omogućava dodatnu uštedu energije zbog mogućnosti praćenja toka kuvanja bez skidanja poklopca sa posude.

USEFUL TO KNOW

- * Always choose hob size most appropriate for the pan or pot diameter you are cooking in. Adjust the gas flame so it does not touch the walls but only the bottom of your pan.
- * Before placing your cookware onto cooktop always wipe both contact surfaces – the cooktop and the outside cookware bottom.
- * Never heat up an empty pan. In case of overheating, remove the pan from heating source and let it cool up gradually.
- * Never put a heated pan and lid under water jet, but let them cool gradually to avoid thermal shocks.
- * Do not place heated pan onto unprotected surfaces (use pads).
- * Do not fill cookware over 2/3 of its capacity.
- * When preparing dishes which tend to burn (milk, pudding, porridge ...) moisten the inside surface with water first.
- * Do not expose the handles to direct heat.
- * Always use protection gloves or pads when handling a hot pan or a pot. If oil or grease in the pan starts to burn, take the pan from the heat source, cover with wet cloth and let it cool down.
- * Use lid during cooking, you will save energy this way. The tempered glass lid saves even more energy making it possible to monitor the cooking process without lifting the lid.

Za duže trajanje Vašeg tefloniziranog posuđa , molimo Vas da se pridržavate ovih jednostavnih uputstava za upotrebu:

- * Najpre uklonite sve nalepnice, etikete i ambalažu u koju je upakovano posuđe. Pre upotrebe posudu operite u toploj vodi sa blagim rastvorom deterdženta i potom je dobro isperite.
- * Premažite tankim slojem ulja, sačekajte nekoliko minuta, a potom taj sloj obrišite suvim ubrusom ili krpom.
- * Hranu spremajte na umerenoj temperaturi.
- * Posudu nikako ne stavljati na pregrejanu grejnu ploču. Naglo pregrejavanje i hlađenje posude nije preporučljivo zato što može prouzrokovati oštećenje zaštitnog sloja i same baze posude.
- * Posuda se ne sme stavljati u rernu zbog neotpornosti bakelitnih elemenata i staklenog poklopca na visoke temperature.
- * Uvek koristite drveni ili plastični pribor za mešanje hrane i nikada nemojte seći hranu direktno u posudi.
- * Posle svake upotrebe posudu oprati sunđerom u toploj vodi sa blagim rastvorom deterdženta. Ne koristiti čeličnu žicu i abrazivna sredstva.

For longer life of your non-stick cookware please follow these simple use and care instructions:

- * Remove all stickers, labels and packing from the pan. Before first use wash the pan in warm water with mild detergent and then rinse thoroughly.
- * Smear over a thin layer of edible oil over the inside non-stick surface, wait couple of minutes and then wipe with dry cloth.
- * Low/medium heat is sufficient for obtaining the best cooking results.
- * Do not overheat the pan.
- * Sudden cooling or heating could damage the non-stick coating.
- * The cookware can not be used in an oven due to irresistance of its bakelite elements and glass lid to high temperatures.
- * Use only wooden or plastic utensils.
- * Do not use sharp metal utensils - do not cut food in the pan.
- * Wash the pan after each use with soft sponge and mild detergent, do not use abrasive means like steel wire.

