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Blaumann BL-1637**

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Blaumann BL-1637**

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GOURMET LINE
BL-1637



10pcs Jumbo cookware set with lid

16CM	18CM	20CM	24CM	24CM
X18,5CM	X19,5CM	X21,5CM	X23,5CM	X25,5CM

STAINLESS STEEL

The body is made of stainless steel with very high thermal conductivity.

The induction area fills the entire bottom, so the heat is effectively spread to the pan sides as well.

The measurement scale makes your life easier, you just add the ingredients to the pot and no need to use another kitchen helper to measure the exact proportions of your meal.



INDUCTION BOTTOM
SAVE 35% ENERGY

Energy-saving aluminium capsule bottom promotes rapid and uniform heating



The especially important feature of the pot bottom is that the food does not burn in the dish. The turbo induction uniquely distributes the heat, helping the cook.



Ergonomic handle gives perfect grip

SAFE TO USE



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