

F LORINA®

SERRANO

Emphasise your passion for cooking by investing in pots and pans that combine durability with aesthetics.

The cookware in the Serrano range is made of extruded aluminium, which guarantees even heat distribution, enabling precise cooking and saving energy.

The products within this line are lightweight and at the same time very solid. Their above-average durability guarantees long-lasting use, during which you will discover a whole new culinary experience.



AFLORINA®

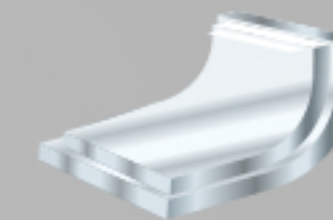
SERRANO

ABOVE-AVERAGE DURABILITY

Made of extruded aluminium, the pots and pans are resistant to high temperatures. In addition, they conduct heat perfectly, so it spreads evenly on the entire surface.

FORGET ABOUT FOOD STICKING

The cookware is coated with a 2-layer Non-Stick coating, which effectively prevents sticking. Fry in the minimum amount of fat and enjoy delicious cooking result.



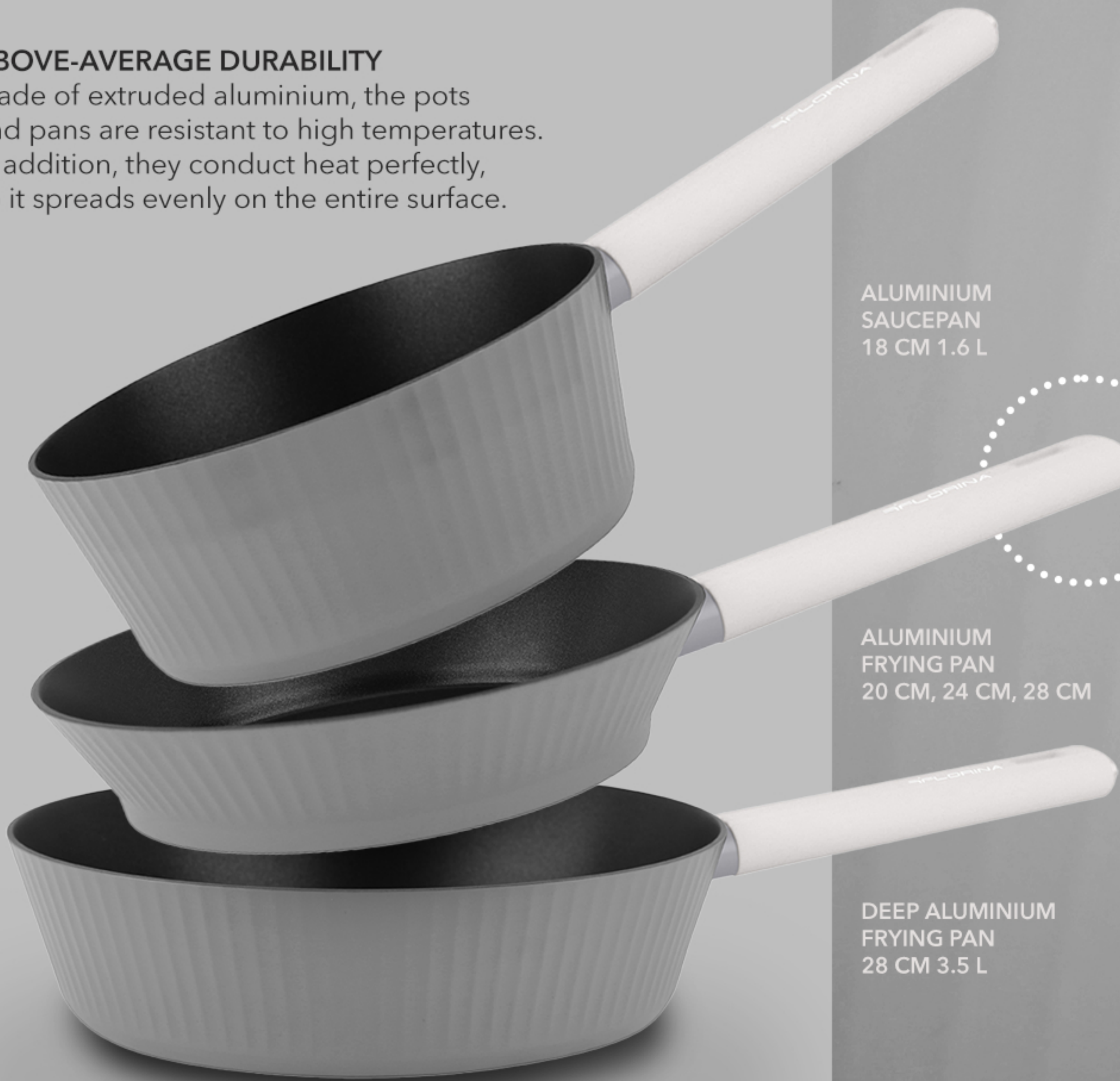
2 LAYER
NON-STICK
COATING

A FIRM GRIP IS ESSENTIAL

That is why Serrano pots and pans are equipped with Bakelite handles, which are additionally coated with Soft Touch material. As a result, they fit perfectly in the hand and do not become hot during use.

INDUCTION

Serrano cookware is suitable for use on any cooker, even with induction.

Three pieces of Serrano cookware are stacked vertically. The top item is a saucepan, the middle is a frying pan, and the bottom is a deep frying pan. All three have a grey ribbed exterior and a black interior, with white Bakelite handles.

ALUMINIUM
SAUCEPAN
18 CM 1.6 L

ALUMINIUM
FRYING PAN
20 CM, 24 CM, 28 CM

DEEP ALUMINIUM
FRYING PAN
28 CM 3.5 L



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WHAT A STYLE

Notice the body of the cookware.
The ribbed structure is a distinctive feature
of the Serrano line. The pots and pans
impress with their unique design, which
makes them a highlight of any kitchen.

ALUMINIUM POT
20 CM 2.1 L
24 CM 3.7 L
28 CM 6.1 L



FFLORINA®

SERRANO

20 CM



*Polecam
Mateusz Gessler*



**2 LAYER
NON-STICK
COATING**

