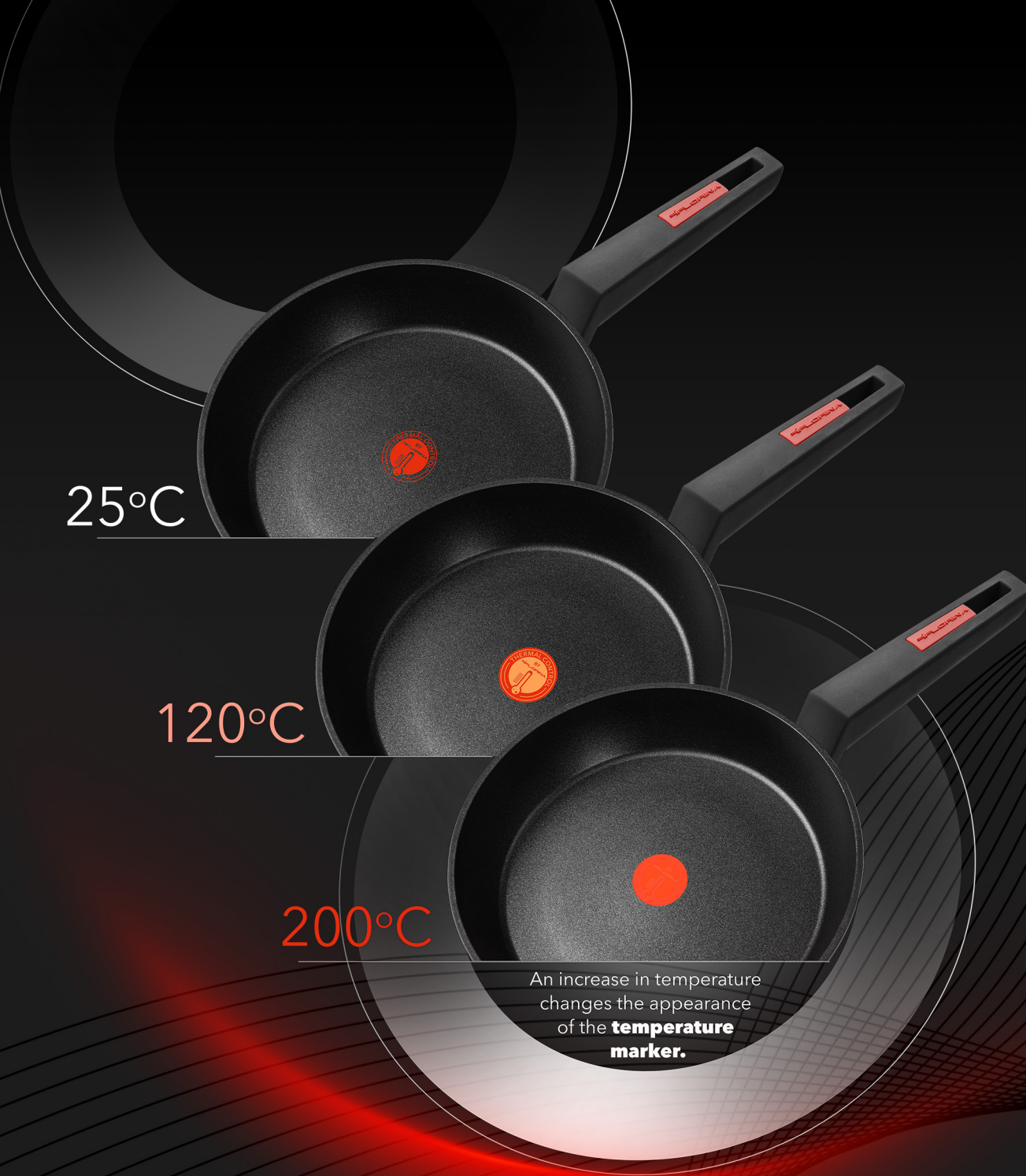




FLORENA®

thermo





25°C

120°C

200°C

An increase in temperature
changes the appearance
of the **temperature
marker.**

THERMOSENSE - KEEP HEALTHY FRYING UNDER CONTROL

You've been waiting for this moment....

**so don't guess whether it has already arrived.
Control it!**

The Thermo Sense indicator changes colour when the pan reaches the ideal temperature for frying. This ensures that you won't burn your food or overheat the pan. Instead, you will totally surprise the family with your cooking skills.

PRECISE TEMPERATURE CONTROL

Thanks to Thermo Sensor, you can accurately monitor and control the temperature on the surface of the pan, which is important while frying.

AVOID BURNING

Adjust the temperature of the pan to food you are frying. This will give you exceptional flavour, crispness and will help you avoid burning.

LONGER POT LIFE

Precise temperature control can help you avoid overheating your pan.

thermo

FLORINA®

FIFLORINA®

thermo

pan



COOKMAK

FIFLORINA®

thermo

Precyzyjna kontrola temperatury

Smażenie bez przypalen

Dłuższa żywotność naczyń

25°C
200°C



18 cm



FILORINA®

thermo

18 cm

20 cm

24 cm

28 cm

30 cm

