

Rotisser. Taking durability to a whole new level.

Hackman's new Rotisser pan range offers unbeatable toughness and durability. Designed by Pentagon Design, the timelessly stylish pans are made from hard-anodised aluminium, making them suitable for all kinds of cooking and extremely hard wearing. Rotisser will be in the shops in September.



The new Rotisser range uniquely combines hard-anodised aluminium pans with a Ceratec° coating. In terms of durability, the range lives up to the expectations of professional chefs as well as demanding home cooks.

Rotisser aluminium pans are paired with beautifully cast steel handles designed to sit comfortably in your hand. The lids are made of steel. The range can be used in the oven and on the hob.

The pans have a Ceratec° coating, capable of withstanding high temperatures and even flambéing. This non-stick surface gives food a good colour and can withstand the use of metal utensils. Under the exterior transparent coating, the matt-brushed surface brings a soft feel to this tough material.

The hard-anodised aluminium surface is over ten times more durable than ordinary aluminium. The aluminium used in these pans is a superb, light and energy-efficient material. It heats up quickly and distributes the heat evenly, with the sides of the pans heating and cooking the food too.

There are five pans in this professional-quality Rotisser range: Two saucepans, two frying pans and an ovenproof pan. Suitable for all types of hob.

A high quality, durable range of pans

"The Rotisser range is designed for people who do a lot of cooking, for price and quality-conscious consumers," says Hackman Product Manager **Mikko Manninen**.

"We're spending more and more time in the kitchen these days, cooking alone or with family and friends. When you're experimenting with a wide range of cooking styles and trying out

different recipes, you need high quality, durable equipment. Having the right equipment makes cooking easier, quicker and more fun. The Rotisser surface is capable of withstanding tough use and will stay stylish for a long time," he concludes.

The Rotisser range was designed by Pentagon Design's **Arni Aromaa** and **Sauli Suomela**. Their simple, streamlined style is familiar from previous Hackman products.

"Rotisser epitomises Scandinavian design. The pans have a pared down style with clean lines. For the cast steel handles we wanted a simple but at the same time detailed shape. In combination, the matt-brushed aluminium pans, the shining Ceratec° coating and the steel handles are naturally and harmoniously stylish," say Arni Aromaa and Sauli Suomela.

"Rotisser is a range of pans for demanding users. With their metal handles, you can also put them in the oven. The total metal design harks back to professional kitchens," says Aromaa.

"We believe that the design of the Rotisser range offers a definite and clear approach which advanced and conscious home cooks will take to their hearts," says Suomela.

Pentagon Design is a design agency specialising in product design which has won recognition in Finland and abroad. The agency is also behind Hackman's Hard Face Pro frying pan range, its Touch spice mills, the Match cookware range, the new Hard Face and Matador cookware ranges, the Flirt cutlery range and the Outdoor cookware range.



The Rotisser range will be available from 1.9.2009, components and recommended prices as follows:

Saucepan with steel lid, 1.6 l, 18 cm	EUR 64.00
Saucepan with steel lid, 26 cm	EUR 90.00
Frying pan, 24 cm	EUR 65.00
Frying pan, 28 cm	EUR 75.00
Ovenproof pan, 30 cm	EUR 109.00

Pictures:

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