

New look for Hackman HardFace

Finland's most popular family of frying-pans, HardFace, is now more efficient and functional than ever before. The range has new, streamlined contours that make it more versatile in use. The construction of the handles is more robust and solid, and the coating used on the surface is even more hard-wearing.



HardFace owes its new look to the Finnish design agency, **Pentagon Design**. The designers **Arni Aromaa** and **Sauli Suomela** explain that the updated design, with its clear-cut and streamlined shapes, suits the unpretentious and down-to-earth HardFace range very well. The new **rivet joints** ensure that HardFace's handles are better protected against the ravages of time and use. As a result, all the items in the range feel solid and just right in the hand.

The updating included **raising the sides** of the HardFace frying-pan. Frying becomes easier with higher sides, and the ingredients stay in the pan.

An even harder HardFace

The new improved HardFace is coated with the unique **Hardtec 5000 coating**. The innovative coating material is more resistant to wear and tear. It is also non-stick.

Hackman believes in product development. With our partners, we are constantly engaged in developing new coating materials, and the updated Hardtec 5000 coating is the latest fruit of this development work.

The new, reinforced **Hardtec 5000 is a triple-layer coating, specially designed for strenuous use**. Each coating layer is reinforced with extremely durable constituents, giving the coating a long life by improving its resistance to wear and tear, protecting it against corrosion and enhancing its non-stick qualities.

Hardtec 5000 has passed the Nordtest, which tests the resistance of the coating to mechanical wear and tear. The figure 5000 denotes the number of revolutions of the whisk that is used in the test. Nordtest is the standard testing method used in the Nordic countries for surface coated dishes.

The new improved HardFace cookware is **available in shops from April 2008.**

Items and recommended retail prices, €/item:

Casserole dish with lid	2.0 l	€40.00 each
Saucepan with lid	3.5 l	€53.00 each
Saucepan with lid	4.5 l	€63.00 each
Frying-pan	20 cm	€35.00 each
Frying -pan	24 cm	€40.00 each
Frying-pan	26 cm	€45.00 each
Frying-pan	28 cm	€50.00 each
Frying-pan	30 cm	€60.00 each
Grill pan	28 cm	€52.00 each
Sauteuse	1.6 l	€40.00 each
Casserole pan with lid	2.6 l / 24 cm	€59.00 each
Casserole pan with lid	3.6 l / 20 cm	€80.00 each
Wok without lid	4. l / 28 cm	€58.00 each



Additional information and requests for images:

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