

HESTAN[®]

COPPERBOND[™]

Induction Copper

CULINARY INNOVATION
BORN IN THE NAPA VALLEY



THE ESSENCE OF COPPERBOND[™]

For ground breaking innovation, ultimate performance and modern elegance, equip the kitchen with Hestan CopperBond[™] Induction Copper Cookware. Handcrafted in Italy to meet the highest quality standards, the new CopperBond collection combines the unsurpassed conductivity, responsiveness and beauty of copper with the durability and cleanability of stainless steel for superior cooking performance on all cooktops, including induction.

HANDCRAFTED IN ITALY 



- Five-layer bonded construction with a thick **100% pure copper core** for quick heating, exceptional temperature control and even heat distribution
- **Revolutionary wrap-around stainless steel base** for enhanced durability and optimized for induction efficiency
- **Beautiful and modern** copper-stainless exterior with a nonreactive 18/10 stainless steel interior for easy cleanup
- **Reinforced stainless steel rims** for durability and flared for drip-free pouring
- **Innovative flush rivets** for easy cleaning and stacking/nesting ability
- Oven and broiler safe; **heat tolerant up to 600°F**
- Suitable for all cooktops, including **induction**
- **Lifetime Warranty**
- **Handcrafted in Italy**



WHY COPPER?

Copper cookware has long been cherished by expert chefs for its excellent heat distribution and precise temperature control. One of the best conductors of heat, copper heats quickly and uniformly so no hot spots or scorching which ensures greater control during the cooking process.

WHY INDUCTION?

Induction cooking uses electric currents to directly and efficiently heat the cookware through magnetic induction. Instead of radiant heat like gas or electric elements, induction heats the cookware almost instantly with precise and even heating. To be induction compatible, the cookware must be magnetic which is a limitation of copper. Thanks to CopperBond's revolutionary wrap-around magnetic base, there is finally a copper cookware line that can be used with induction technology. Hestan once again elevates culinary performance with advanced technology and innovation.

