

CRISTEL is a company based in Burgundy France and the inventor of the detachable handle system. Thanks to its ingenious patented design and the quality of its products, CRISTEL has become the French market leader in the sales of premium cookware. They also supply the world's greatest chefs such as Michel Bras or Kenishi Yamamoto. The Strate collection is entirely produced in France, in CRISTEL's factory, which is accredited by the Origine France Guarantee label.



COMPACT STORAGE

The detachable handle system allows a perfect nesting of your cookware. You can store 25 items in a drawer versus 6 to 7 with fixed handles.

COMPATIBLE ALL HOBS

Unique encapsulated thermodiffuser base ensures fast, uniform heating on any cooking surface, including induction.

FROM THE COOKTOP TO THE TABLE

The detachable handle system allows a perfect nesting of your cookware. You can store 25 items in a drawer versus 6 to 7 with fixed handles.



STAY COOL HANDLE

Since you don't need to cook with handle on vessels they never get hot and vessels can never be tipped over.



NESTS IN DISHWASHER

No handles means a better use of space in dishwasher. All vessels are dishwasher safe, handles and lids included.



GET MORE ON THE OVEN RACK

The Cristel cooking system makes the most of the limited space in your oven. Several vessels can be put on oven rack.

All vessels are oven safe (see use and care for more information).

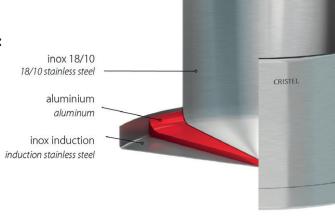
STRATE Construction

Fast heat up time and even heat distribution are the hallmarks of

the Strate cooking System.

Solid brushed 18-10 stainless steel exterior and interior. Thermodiffuser base and triple thick aluminum accumulator:

- Exceptional thermal efficiency
- No hot spots
- Uniform spread of heat
- Water or fat are not needed for cooking meats
- Keeps warm during table service
- Wide and efficient pouring edge
- Dishwasher safe
- Use on all cooking surfaces: gas, halogen, ceramic and induction
- · Lifetime warranty against all manufacturing defects



fabriqué en France