

SPRING/SUMMER 2017

Pots & pans, steel



Name: Mami

Code: MAMI

Designer: Stefano Giovannoni

ALESSI

Product description

Characteristics / Suggested use.

Outer coating in scratch-resistant silicone resin resistant to high temperatures

Satin finish steel interior, food-grade and easy to clean.

The rounded handles, hollow on the inside, make for a safe and secure grip

Fitted with a magnetic base, making it suitable for all types of hob, including induction hobs. Dishwasher safe.

Tips

Can be completed with the 18/10 stainless steel lid coated with black silicone resin. The rounded shape of the lid, which mirrors the shape of the saucepan, allows condensation to build up on the interior surface when lifted.



Technical notes

SG100/20 B - Mami - Stockpot in 18/10 stainless steel with silicone resin coating, black. Magnetic steel bottom suitable for induction cooking. cm 20,5 x cm

22,5 - h cm 17,0 cl 560 ø cm 22,58"8¾" - h 6¾"5 qt 30 ¾ oz ø 8¾"

SG100/24 B - Mami - Stockpot in 18/10 stainless steel with silicon resin coating, black. Magnetic steel bottom suitable for induction cooking. cm 34,5 x cm 27,0

- h cm 20,5 cl 1.000 ø cm 27,013½"10¾" - h 8"10 qt 19 oz ø 10¾"

SG101/16 B - Mami - Casserole with two handles in 18/10 stainless steel with silicone resin coating, black. Magnetic steel bottom suitable for induction cooking.

cm 13,0 x cm 17,0 - h cm 9,3 cl 160 ø cm 17,05"6¾" - h 3¾"1 qt 23 oz ø 6¾"

SG101/20 B - Mami - Casserole with two handles in 18/10 stainless steel with silicone resin coating, black. Magnetic steel bottom suitable for induction cooking.

cm 20,0 x cm 21,0 - h cm 10,7 cl 310 ø cm 21,08"8¼" - h 4¼"3 qt 9 ¼ oz ø 8¼"

SG101/24 B - Mami - Casserole with two handles in 18/10 stainless steel with silicone resin coating, black. Magnetic steel bottom suitable for induction cooking.

cm 26,0 x cm 25,5 - h cm 12,2 cl 520 ø cm 25,510¼"10" - h 4¾"5 qt 16 ½ oz ø 10"

SG102/28 B - Mami - Low casserole with two handles in 18/10 stainless steel with silicone resin coating, black. Magnetic steel bottom suitable for induction

cooking. cm 31,5 x cm 28,0 - h cm 8,3 cl 460 ø cm 28,012½"11" - h 3¼"4 qt 28 ¾ oz ø 11"

SG105/14 B - Mami - Saucepan in 18/10 stainless steel with silicone resin coating, black. Magnetic steel bottom suitable for induction cooking. cm 28,0 x cm

14,5 - h cm 7,7 cl 100 ø cm 14,511"5¾" - h 3"1 qt 2 oz ø 5¾"

SG302 B - Mami - Milk boiler in 18/10 stainless steel with silicon resin coating, black. Magnetic steel bottom suitable for induction cooking. cm 27,0 x cm 12,0 -

h cm 13,0 cl 130 ø cm 12,010¾"4¾" - h 5"1 qt 12 ½ oz ø 4¾"

SG200/14 B - Mami - Lid in 18/10 stainless steel with silicone resin coating, black. cm 14,0 x cm 14,0 - h cm 4,2 ø cm 14,05½"5½" - h 1¾" ø 5½"

SG200/16 B - Mami - Lid in 18/10 stainless steel with silicone resin coating, black. cm 16,0 x cm 16,0 - h cm 5,0 ø cm 16,06¼"6¼" - h 2" ø 6¼"

SG200/20 B - Mami - Lid in 18/10 stainless steel with silicone resin coating, black. cm 20,0 x cm 20,0 - h cm 5,0 ø cm 20,08"8" - h 2" ø 8"

SG200/24 B - Mami - Lid in 18/10 stainless steel with silicone resin coating, black. cm 24,0 x cm 24,0 - h cm 5,5 ø cm 24,09½"9½" - h 2¼" ø 9½"

SG200/28 B - Mami - Lid in 18/10 stainless steel with silicon resin coating, black. cm 28,0 x cm 28,0 - h cm 6,0 ø cm 28,011"11" - h 2¼" ø 11"

Metaproject notes

The "Mami" series of pots began in 1999. Copied by many across Europe due to its bulging and warm form that skillfully reinterprets the archaic theme of "Potness" in the language of contemporary design, it quickly emerged as the product of reference for pots in the medium-high price range. At a distance of several years, "Mami" has now been completed with a black coated version of the basic pieces in stainless steel.

Alberto Alessi