

ALESSI

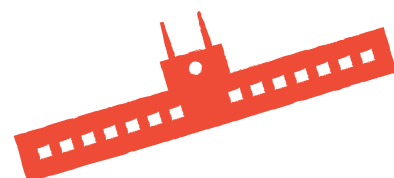
ALESSI POTS&PANS
DESIGN BY JASPER MORRISON

2025

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ALESSI.COM

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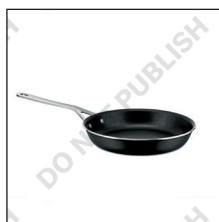
CODE JM110/16 B



CODE JM110/20 B



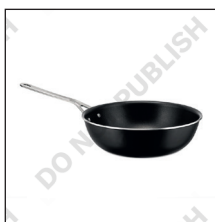
CODE JM110/24 B



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CODE JM110/32 B



CODE JM114/28 B



CODE JM304 B

Non-Stick Versatility

With the Pot&Pans cookware series, launched in 2006 and expanded over time, Jasper Morrison has applied his rigorous, linear style, creating small design masterpieces: high-quality design and maximum attention to function, in objects that democratically and simply interpret the theme of everyday cookware. The steel cookware collection now expands with a wide range of aluminum frying pans, featuring a modern, high-performance ceramic non-stick coating. The highest versatility in the kitchen is supported by seven available sizes.

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DEDICATED TO

Those looking for high-performance, practical, no-frills non-stick frying pans, ideal for preparing wholesome, healthy meals every day.



Jasper Morrison

KNIFEFORKSPOON

PLATEBOWLcup



BIO

Born in London in 1959, he studied design at the Royal College of Art in London and at the HdK in Berlin. He was the curator of the Design Year Book 1999 and is a passionate researcher of the history of design evolution. Along with Naoto Fukasawa, he created the Super Normal manifesto in 2006, which celebrates true, pleasant, and durable design objects, where appearance plays a secondary role. Consistent with this theoretical approach, some of Morrison's most prominent designs for Alessi include KnifeForkSpoon, Pots&Pans, and PlateBowlCup: series of cutlery, cookware, and ceramics stripped of any stylistic connotations through an elegant exercise of formal reduction in everyday objects.

QUOTE

“What has grown naturally and unselfconsciously over the years cannot easily be replaced. Not that old things shouldn't be replaced or that new things are bad, just that things which are designed to attract attention are usually unsatisfactory. There are better ways to design than putting a big effort into making something look special. Special is generally less useful than normal, and less rewarding in the long term.” Jasper Morrison



Pots&Pans

SERIES OF PANS

Series of recycled aluminum frying pans with stainless steel handles and a ceramic non-stick coating. Magnetic steel base, suitable for induction cooktops. Available in the following circular diameters: 16, 20, 24, 28, 32 cm, 28 cm wok, and a 29 cm square grill pan.



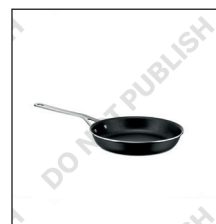
FRYING PAN

FRYING PAN IN RECYCLED ALUMINUM. CERAMIC NONSTICK COATING, BLACK. 18/10 STAINLESS STEEL HANDLE. MAGNETIC STEEL BOTTOM ALSO SUITABLE FOR INDUCTION COOKING.

VARIANTS



CODE JM110/16 B
Ø CM 16



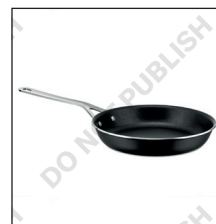
CODE JM110/20 B
Ø CM 20



CODE JM110/24 B
Ø CM 24



CODE JM110/28 B
Ø CM 28



CODE JM110/32 B
Ø CM 32



DEEP FRYING PAN



DEEP FRYING PAN IN RECYCLED ALUMINUM. CERAMIC NONSTICK COATING, BLACK. 18/10 STAINLESS STEEL HANDLE. MAGNETIC STEEL BOTTOM ALSO SUITABLE FOR INDUCTION COOKING.

VARIANTS



CODE JM114/28 B
Ø CM 28

GRILL PAN



GRILL PAN IN RECYCLED ALUMINUM. CERAMIC NONSTICK COATING, BLACK. 18/10 STAINLESS STEEL HANDLE. MAGNETIC STEEL BOTTOM ALSO SUITABLE FOR INDUCTION COOKING.

VARIANTS



CODE JM304 B
CM 29



DESIGN NOTES

Super Normal	Designed by Jasper Morrison with a focus on functionality, these frying pans make no formal compromises and meet the everyday needs of the kitchen.
Stainless Steel Handles	As with the rest of the Pots&Pans collection, the handles of the non-stick frying pans are made in stainless steel, offering a sleek, elegant appearance that stands the test of time.
Expanded Range	The non-stick frying pans complete the existing family of stainless steel cookware and pans, catering to a wide range of kitchen needs with the use of cutting-edge ceramic coatings.
Excellence Made in Italy	Made in Italy, using sustainable materials that are safe for both health and the environment. The ceramic coating based on silicone resin, compared to traditional PTFE coatings, offers superior abrasion and corrosion resistance, as well as a higher maximum operating temperature.

SUSTAINABILITY AND SAFETY

The handles are made of steel, one of the most durable and resistant materials available, eco-sustainable throughout its lifecycle, and fully recyclable.
The frying pans are made from recycled aluminum.
The state-of-the-art ceramic coating is free of PFAS, synthetic chemical compounds based on fluorine that do not degrade easily and pose risks to health and the environment.
The base is made of magnetic steel, suitable for induction cooktops.

USE AND MAINTENANCE

EASY TO CLEAN

Wash with hot water and liquid dish detergent. Do not use detergents containing abrasive substances, as they could damage the surface finish of the pan.
Rinse the pan and carefully dry it with a soft cloth.
Dishwasher washing is allowed, but make sure to dry the pan after washing to avoid any stains on the surface.
If food residues remain stuck to the bottom of the pan, simply soak it in hot water before washing.

Related products



CODE AJM100 - Pots&Pans
Design Jasper Morrison, 2006

Pot in 18/10 stainless steel mirror polished. Magnetic steel bottom suitable for induction cooking.

cl 500 - Ø cm 20 - h cm 17



CODE AJM101 - Pots&Pans
Design Jasper Morrison, 2006

Casserole with two handles in 18/10 stainless steel mirror polished. Magnetic steel bottom suitable for induction cooking.

cl 320 - Ø cm 20 - h cm 11



CODE AJM102 - Pots&Pans
Design Jasper Morrison, 2006

Low casserole with two handles in 18/10 stainless steel mirror polished. Magnetic steel bottom suitable for induction cooking.

cl 340 - Ø cm 24 - h cm 8.5



CODE AJM110 - Pots&Pans
Design Jasper Morrison, 2006

Frying pan in 18/10 stainless steel mirror polished. Magnetic steel bottom suitable for induction cooking.

cl 100 - Ø cm 20 - h cm 7.5

