

Copper cookware
PRIMA MATERA cast stainless steel
HORECA & RETAIL



PRIMA MATERA



Mijoter
Simmering

Réduire
Reducing

Flamber
Blazing

de Buyer 
DEPUIS 1830



Prima Matera combines tradition and innovation

it is the only range in the world made from a colaminated material, composed of 90% copper and 10% stainless steel, to produce a base which is compatible with induction hobs. Perfect heat conduction and the guarantee of a constant temperature make this an exceptional material for cookware. The copper is hand-polished in accordance with ancestral know-how. The handle is attached using rivets, a guarantee of durability.

More than 10 years ago...

de Buyer designed, for chefs, the first range of copper cookware in the world which is compatible with induction. A traditional material in French haute cuisine, it has undergone a technological revolution. This unique piece is the fruit of 18 manufacturing steps in our workshops in the Vosges region.

PRODUCT BENEFITS

Copper cookware PRIMA MATERA cast stainless steel HORECA & RETAIL

PRODUCT BENEFITS

Riveted cast stainless steel handles

ADVANTAGES

- Undetachable.
- Comfortable, ergonomic grip : the French-style curvature keeps the hand away from the heat source and allows for better weight distribution when handling.



Heat stop

ADVANTAGE

- Designed for a slow rise in temperature. The handle stays cool (max 29°C after 30 min of heating).

Polish brush finish

ADVANTAGE

- Easy to clean.

Induction bottom

- The only solid copper collection compatible induction.

Solid stainless steel and copper body : 90% copper and 10% stainless steel

ADVANTAGES

- An essential combination for excellent thermal conductivity when raising or lowering the temperature, giving you perfect control of the cooking.



Origin and traceability marking

- Brand identification and induction-heat compatibility.
- Manufacturing date.



De Buyer's brand stamped

ADVANTAGES

- Elegant and attractive brand identification on the shelf and in the user's home.
- A subtle combination of aesthetics and ergonomics.



SOLID COPPER

- Precision : excellent and instantaneous heat diffusion on the bottom and sides of the cookware.
- Control : of all types of cooking, even the most delicate. Flavours and vitamins preserved.
- Universal : suitable for all heat sources.
- Innovative : the only 90% copper and 10% stainless-steel cookware that is induction compatible.
- Authentic : an association of classic materials.
- The quintessence of de Buyer's unique savoir-faire : the product is entirely hand-polished.

Domed lid with cast stainless steel handle

ADVANTAGES

- Rounded shape for auto-basting effect.
- Large handle and curved lid : easy to grip.
- Fits every product in the line, except frying pans.



COPPER / SOLID STAINLESS STEEL BODY

- 2 mm thickness.

Cuivre massif

90 %

Solid copper

90 %

Inox 18/10 intérieur

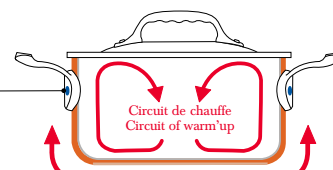
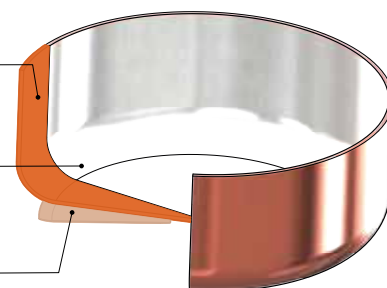
10 %

Stainless steel 18/10 inside

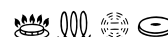
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Fond **INDUCTION**
INDUCTION bottom

Montures rivetées
Riveted handles



Diffusion homogène de la température
Homogeneous temperature diffusion



DISTRIBUTOR RECOMMANDATIONS

1 Storage

- On receipt at your store or warehouse : to keep the stainless steel shiny, store in the original packaging. When on display in store, wipe daily with a soft, dry cloth to remove finger marks. Store in a dry place.

USER RECOMMANDATIONS

2 Cooking types and methods

- | | | |
|-----------|-----------------------|----------|
| ✓ GRILL | ✓ COOK "A L'ANGLAISE" | ✓ BRAISE |
| ✓ DEGLAZE | ✓ POACH | ✓ REDUCE |
| ✓ SAUTÉ | ✓ COURT BOUILLON | ✓ SIMMER |
| ✓ STEAM | ✓ BLANCH | ✓ FLAMBÉ |
| ✓ FRY | ✓ ROAST | ✓ BROWN |

3 Instructions

- Copper is a remarkable heat conductor.
- The heating cycle is uniform and ideal, so you can cook anything and preserve even the most subtle flavours.
- Adapt the size of the ring to the diameter of the base of the cookware.
- Do not overheat when empty.
- Avoid using the booster function.

4 Care

- Wash in warm water with washing-up liquid.
- Not dishwasher safe.



PACKAGING

- Copper instructions booklet.
- The product is wrapped in a sheet of printed tissue paper and then in a thick plastic bag (to provide additional protection against copper oxidation).
- Individual thick kraft box with paper packaging material inside.



COLLECTION



• Saucepan
 Ø 14 / 16 / 18 / 20 / 24 cm
 6206.14 / 6206.16 / 6206.18 / 6206.20 / 6206.24



• Frypan
 Ø 20 / 24 / 28 / 32 cm
 6224.20 / 6224.24 / 6224.28 / 6224.32



• Sauté pan
 Ø 16 / 20 / 24 cm
 6230.16 / 6230.20 / 6230.24



Conical sauté pan
 Ø 20 / 24 cm
 6236.20 / 6236.24



• Rounded sauté pan with 2 handle and stainless steel lid
 Ø 28cm
 6232.28



• Sauté pan with 2 handles and stainless steel lid
 Ø 20 / 24 / 28 cm
 6241.20 / 6241.24 / 6241.28



• Wok
 Ø 32 cm / Ø fond 10 cm
 6247.32 / 3329.10 grille pour wok Ø 32 cm



• Stainless steel lid
 Ø 14 / 16 / 18 / 20 / 24 / 28 cm
 3709.14N / 3709.16N / 3709.18N / 3709.20N
 3709.24N / 3709.24N / 3709.28



• Stewpan with stainless steel lid
 Ø 16 / 20 / 24 / 28 cm
 6242.16 / 6242.20 / 6242.24 / 6242.28



• High stewpan with stainless steel lid
 Ø 24 cm
 6243.24



• Stockpot with stainless steel lid
 Ø 20 cm
 6244.20

Find all our pictures on <https://joomeo.com/DeBuyer>

Username : Debuyer

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LINK QR CODE



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