



Here at Hestan, we are on a constant pursuit of culinary innovation to bring you the best cookware that money can buy. We work meticulously with Michelin star chefs to engineer features that elevate the cooking experience in every way. It's no wonder we are the top cookware brand used and preferred by professional kitchens.

Each collection of Hestan cookware delivers revolutionary culinary performance with innovative design and remarkable materials to complement any cooking style with striking beauty and unmatched innovation, backed by 14 global patents; you can't fake quality. That's why every product is meticulously handcrafted in our own factories to meet the highest standards of fit and finish. Hestan cookware not only cooks beautifully — but will still look beautiful for years to come.

IESTAN

THE HESTAN ADVANTAGES



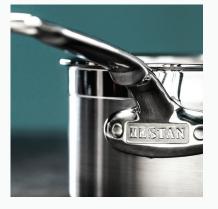
GREATER HEAT CONDUCTIVITY NanoBond, ProBond, and Thomas Keller Insignia's ProCore[™] aluminum heats 35% faster than typical clad cookware.



SEALED RIMS NanoBond, ProBond and Thomas Keller Insignia's rims are sealed to prevent delamination and separation.



FLUSH RIVETS Chef-inspired flush rivets prevent food build up, and allow for nesting for easy storage.



ERGONOMIC HANDLE French-inspired ergonomic handle rests easily in the hand for greater comfort and total control.



SUPERIOR PAN GEOMETRY Thoughtful design gives our skillets and saucepans 20% more cooking surface area than competitors.



FLARED RIMS Flared rims allow for drip-free pouring.



OPTIMIZED FOR INDUCTION A wider base creates a larger, sleeker surface to initiate better contact with induction cooktops.



DURABLE NONSTICK Made without PFOA, reinforced with diamonds and titanium, our TITUM nonstick finish is 22x more durable than typical nonstick.



MADE IN ITALY Backed by a lifetime warranty and built in our own factories to the highest standards of fit and finish.

AWARD WINNING COOKWARE

We are proud to be the most award-winning cookware brand with accolades from prestigious publications such as Good Housekeeping, Red Dot, Bon Appétit and more. We work painstakingly to ensure we only provide the highest quality cookware that money can buy.



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- 400% stronger than typical stainless steel cookware
- Exclusive aluminum ProCore™ delivers 35% greater heat conductivity
- 100% toxin-free, chemical-free, and nonreactive cooking surface
- The worlds first easy-clean stainless steel cookware

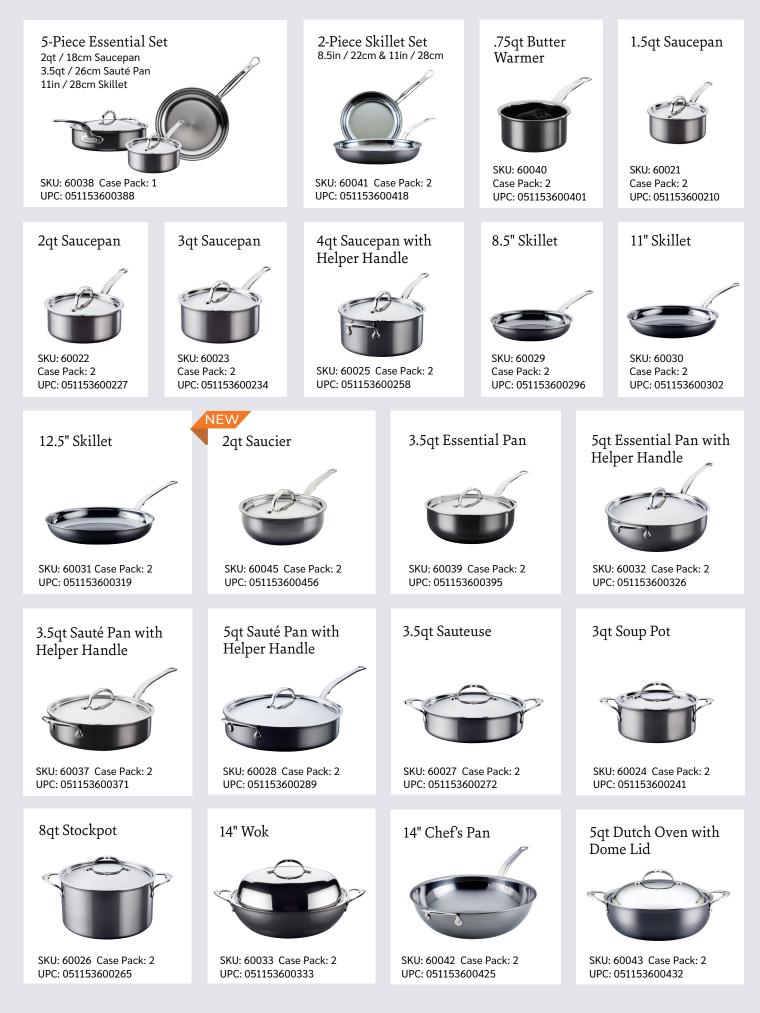
- Oven, broiler and grill safe to 1050°F
- Dishwasher safe
- Induction compatible
- Handcrafted in Italy with a lifetime warranty



NANOBOND®

MOLECULAR TITANIUM

NanoBond, our flagship collection that holds 14 patents, is the first innovation to stainless steel cookware in 100 years. Its revolutionary cooking surface is 400% stronger than typical stainless steel cookware. Thousands of titanium nanolayers protect your cookware from stains and scratches — ensuring a lifetime of beauty. You'll find NanoBond's molecular titanium gleam in acclaimed kitchens across America. Its incredible durability coupled with incomparable heat conduction deliver reliable performance dish after dish.





- Five-ply 100% pure copper core construction delivers optimal heat conduction and control
- Wraparound stainless steel base is magnetic for induction optimization
- Nonreactive stainless steel cooking surface makes it easy to clean for a modern aesthetic
- Oven and broiler safe to 600°F
- Handcrafted in Italy with a lifetime warranty



COPPERBOND[®]

INDUCTION COPPER

CopperBond takes the pinnacle of culinary performance to an even higher level with a line of copper cookware that can withstand the rigors of chef usage without the maddening maintenance. A pure copper core protected by 5-layer construction delivers exceptional conductivity, while the wraparound stainless steel base also allows for phenomenal induction cooking — a first for copper cookware.





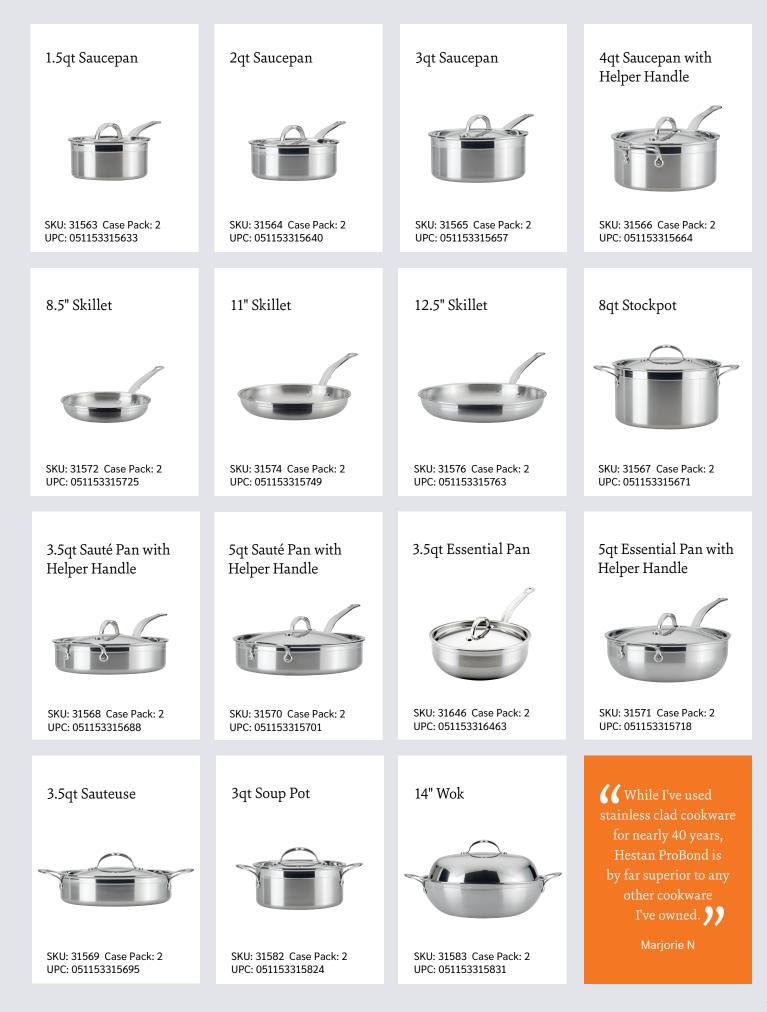
- Innovative cold forging process provides a thicker base for even heat distribution, thinner side walls for lighter weight and thicker rims for increased durability
- Exclusive ProCore™ delivers 35% greater heat conduction than typical clad cookware
- Sealed rims make the cookware dishwasher safe for a lifetime of cooking
- Oven and broiler safe to 600°F
- Dishwasher safe
- Optimized for induction
- Handcrafted in Italy with a lifetime warranty



PROBOND®

PROFESSIONAL CLAD STAINLESS STEEL

Affordable luxury for the everyday chef, ProBond Professional Clad Stainless Steel marries the heavy-duty resilience of cold forged steel with the performance of stainless. Our cold forging process provides a thicker base for even heat distribution, thinner side walls for lighter weight and thicker rims for increased durability. It not only delivers the conduction and control to master new dishes, ProBond will look beautiful for years (and recipes) to come.





- Made without PFOA-free nonstick, reinforced with diamonds and titanium
- Innovative cold forging process provides a thicker base for even heat distribution, thinner side walls for lighter weight and thicker rims for increased durability
- Metal utensil safe
- Oven safe to 500°F
- Handcrafted in Italy with a lifetime warranty



PROBOND[®] TITUM[®]

PLASMA NONSTICK

Hestan's exclusive TITUM Nonstick finish delivers the first nonstick surface that lives up to the durability, performance and longevity of professional-quality cookware. In fact, TITUM's three-layer PFOA-free cooking surface is 22x more durable than other nonstick. And its exceptional heat conduction delivers excellent searing, browning and deglazing performance.



11-Piece Set SKU: 31015 Case Pack: 1 UPC: 051153310157

1.5qt & 3qt Sauce Pot
4qt Sauce Pot with Helper Handle
8qt Stockpot
2qt Saucier
6qt Rondeau
8.5in Sauté Pan with TITUM Nonstick
11in & 12.5in Sauté Pan
8.5in & 12.5in Universal Lid

An exceptional piece of equipment for your kitchen. And for ours.

All.

- Innovative seamless handle eliminates food-trapping crevice with beauty and incomparable craftsmanship
- Universal lids eliminate clutter and reduce manufacturing waste
- Triple-bonded construction with exclusive ProCore[™] heats 35% faster
- Chef inspired pieces included such as the rondeau and saucier
- Oven and broiler safe to 600°F (TITUM[®] is oven safe to 500°F)
- Handcrafted in Italy with a lifetime warranty

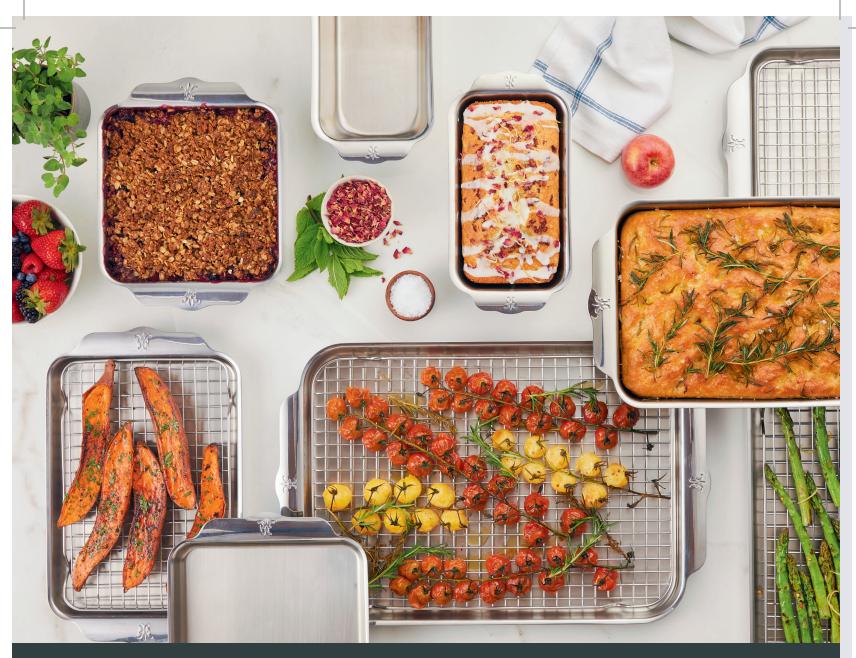


Thomas Keller Insignia

COMMERCIAL CLAD STAINLESS STEEL

Thomas Keller Insignia sets a new standard for professional culinary performance with a purpose-built cookware collection focused on exceptional culinary results. Every piece of Thomas Keller Insignia is meticulously crafted to deliver professional precision and elevate culinary performance. From sauté pans to sauciers to rondeaus, every detail is designed to deliver exceptional utility, beautiful durability and responsive performance so that you can leave your signature with each dish.





- Tri-ply clad stainless steel with a responsive aluminum core
- Wide, curved handles for a perfect hold

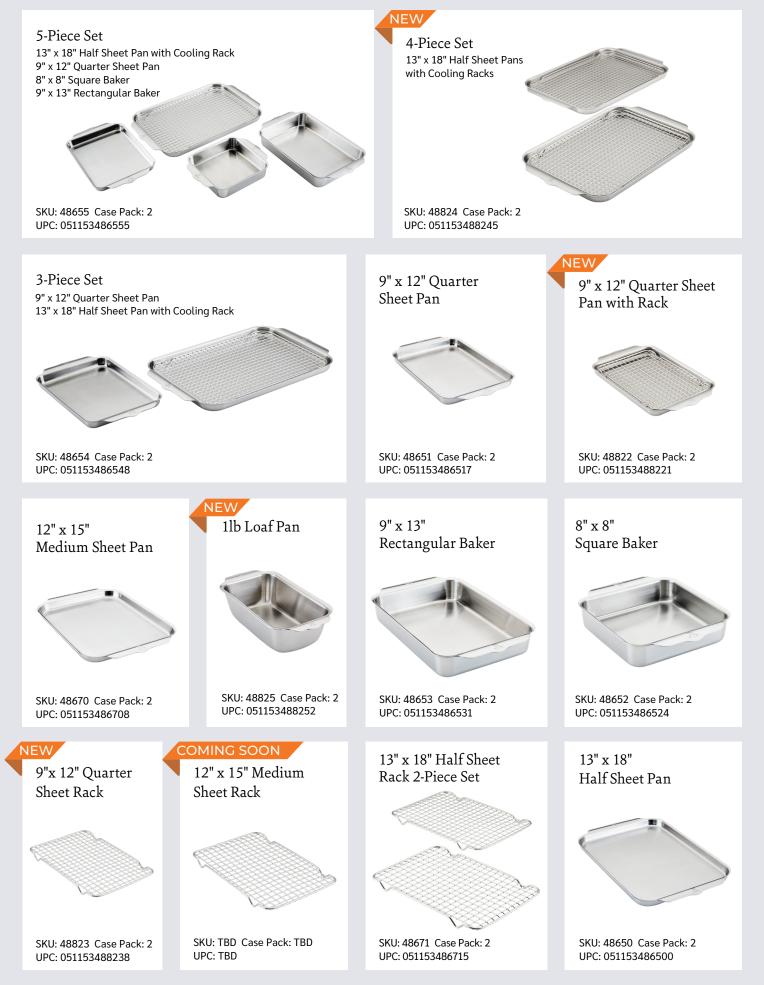
- Oven and broiler safe to 600°F
- Engineered to be warp-resistant



$\mathsf{PROVISIONS}^{^{\mathrm{\tiny TM}}} \text{ OVENBOND}$

Triple-bonded, 18/10 stainless steel featuring an aluminum core for greater, even heat conductivity, this thermal tested ovenware is engineered to be warp-resistant, maintaining its shape for a lifetime of oven baking and roasting. Featuring wide, curved handles that are designed for a firm hold when removing from the oven.

This collection features a brushed stainless steel baking surface with polished details for a sleek and modern aesthetic.





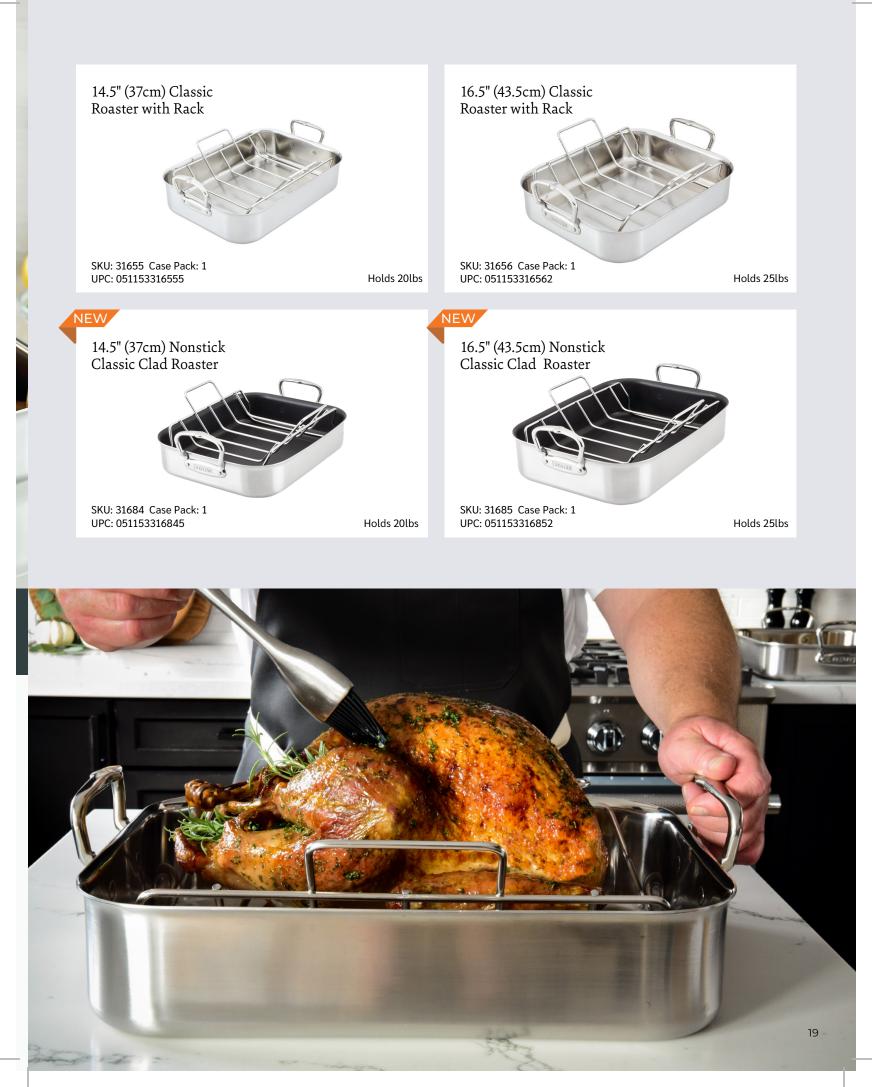
- Tri-ply clad construction with an aluminum core for optimal roasting
- Stainless steel roasters are oven and broiler safe up to 600°F, and our nonstick roasters are safe up to 500°F
- Ergonomic handles durably fitted for easy oven-to-stovetop cooking
- Flush rivets for easy cleaning
- Specially constructed design is engineered to be warp-resistant



PROVISIONS[™] CLASSIC CLAD ROASTER

Combining exceptional craftsmanship and long-lasting performance, Hestan Provisions are the essential tools every well-stocked kitchen needs to create culinary perfection. Ideal for everyday cooking and holiday entertaining, our chef-inspired and purpose-built Classic Roasters are the perfect complement to any Hestan collection of cookware.

Durable, bonded three-ply construction features a conductive aluminum core for even heat distribution between layers of stainless steel for a safe, non-reactive cooking surface finished with ultra-durable, premium nonstick. The flush rivets provide easy cleanup and its beautiful, ergonomically designed handles allow you to move your roaster from oven, to stovetop to serving table. The stainless steel rack insert provides air circulation for even baking and roasting.





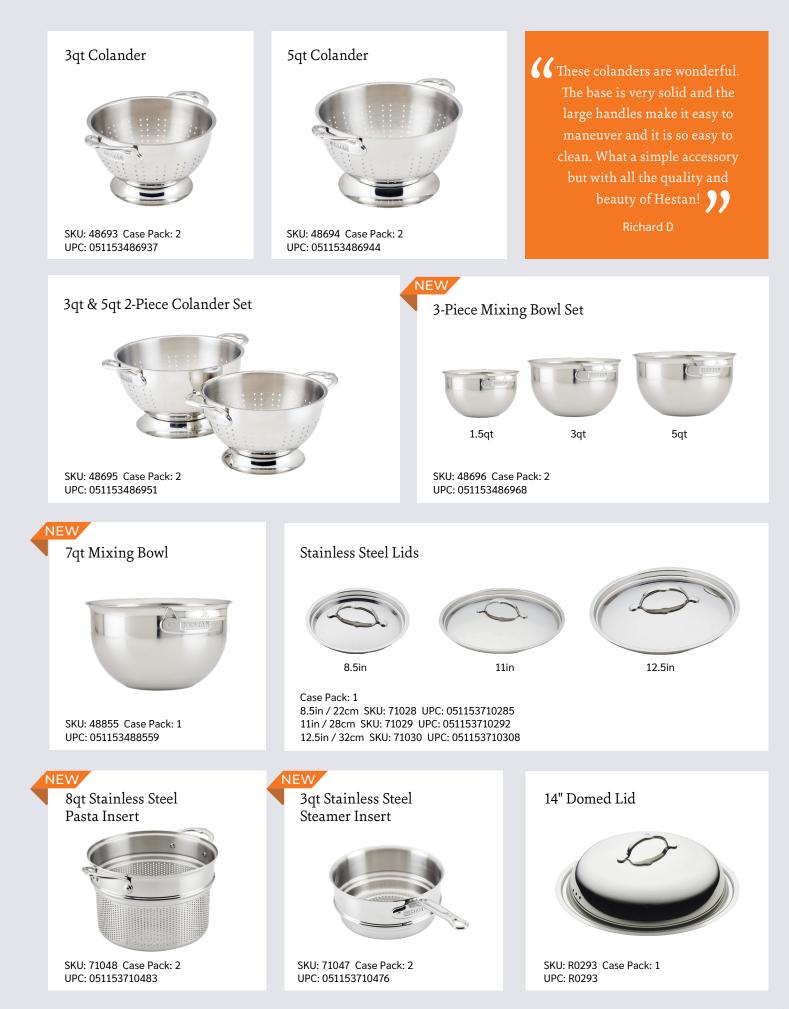
- Everlasting Durable Performance
- Crafted for Comfort
- Incomparable Beauty

- Built for Convenience
- Clean with Ease
- Unmatched Versatility

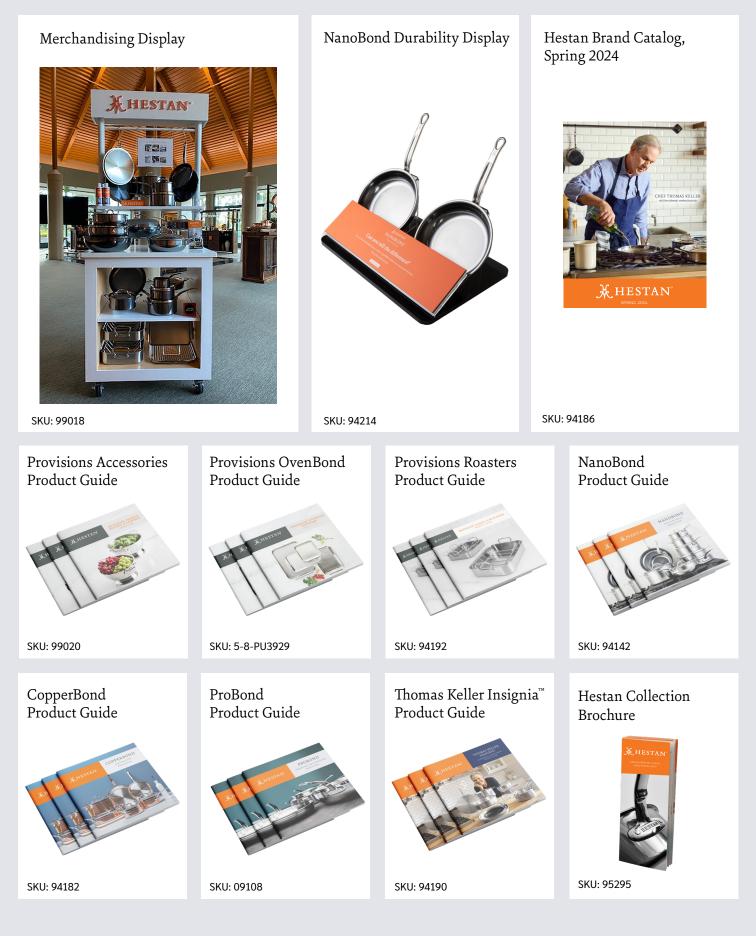


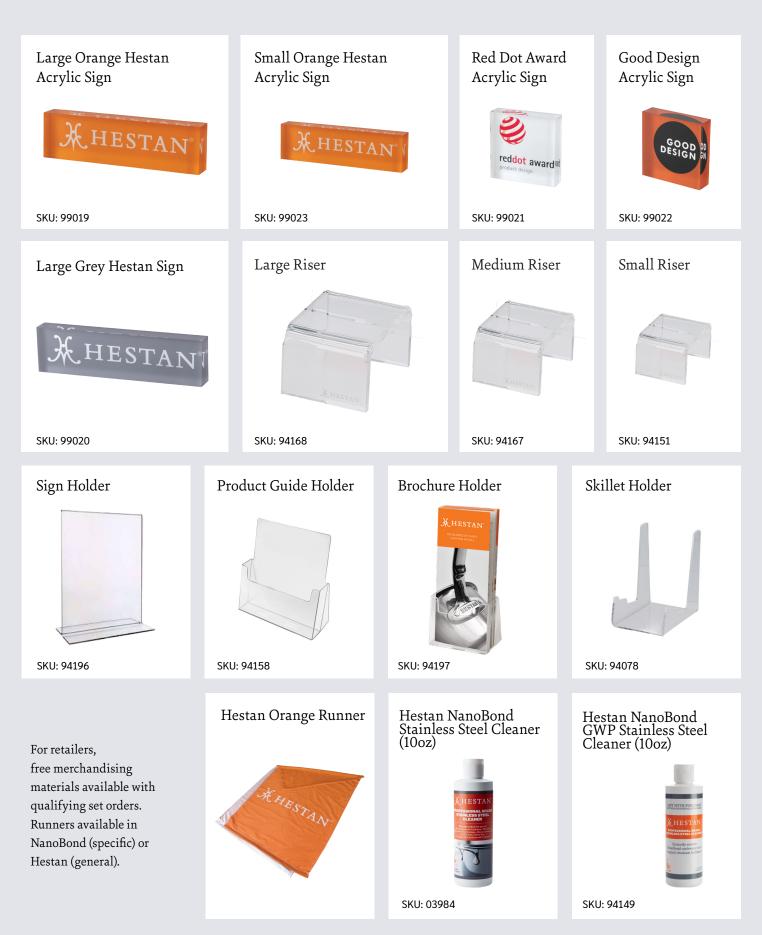
$\mathsf{PROVISIONS}^{^{\mathrm{\tiny TM}}} \ \mathsf{ACCESSORIES}$

The right tools make all the difference. Combining exceptional craftsmanship and long-lasting performance, Hestan Provisions are the essential tools every chef needs to round out their culinary arsenal. Built with the same meticulous craftsmanship and innovative features you expect from Hestan Cookware. Roasters, colanders, mixing bowls, ovenware – Hestan Provisions will complement your culinary arsenal in style.

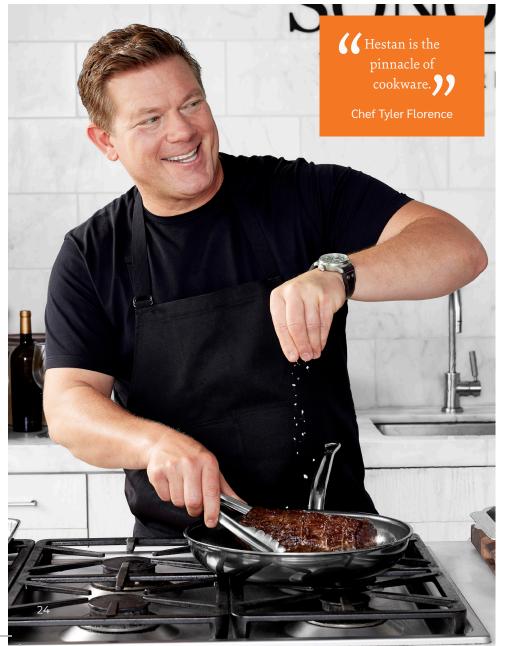


MERCHANDISING ASSETS & ACCESSORIES





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You achieve maximum flavor in cooking when you start with the best products and pay attention to the details. Hestan embodies this ethos with innovative cookware crafted in Italy from the finest materials.

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AWARDS & PRESS



reddot winner 2022

Thomas Keller Insignia named winner of the Red Dot Award 2022



reddot winner 2021

CopperBond & ProBond named winners of the Red Dot Award: Product Design 2021





Thomas Keller Insignia 11-Piece Set, NanoBond Skillets, and OvenBond Stainless Steel 5-Piece Baking Sheet Set wins the Good Housekeeping Kitchen Gear Award! CopperBond & ProBond named winners of the 2021 Good Design Award

GOOD HOUSEKEEPING

NanoBond named Best Overall Stainless Steel Cookware & Best Stainless Steel Set by Good Housekeeping CopperBond named Best Overall Copper Cookware & Best Copper Set by Good Housekeeping NanoBond skillets named Expert Go-To Pan by Good Housekeeping TITUM named Best Nonstick Pans for High Heat by Good Housekeeping

> Hestan Provisions 14.5-inch Classic Clad Roaster with Rack named Best Overall Turkey Roasting Pan by Good Housekeeping

SAVEUR

ProBond TITUM named *Best Nonstick Pan* by EatingWell, Saveur, and Food and Wine



ProBond TITUM named *Best Nonstick Pan* by EatingWell, Saveur, and Food and Wine Hestan ProBond Collection Professional Clad 10-Piece Stainless Steel Cookware Set named *Best Overall Stainless Steel Cookware Set* by Eating Well



ProBond 10pc Set named Best Stainless Steel Cookware Set by Food Network CopperBond named Best Copper Cookware Set by Food Network

COUNTRY LIVING

NanoBond 10pc Set named *Best Cookware Set* by Country Living



OvenBond named Best Roasting Pan by Sunset Magazine



ProBond TITUM named *Best Nonstick Pan* by EatingWell, Saveur, and Food and Wine

Thomas Keller Insignia 2qt Saucier named Daniel Modlin's of Food and Wine favorite pan



Thomas Keller Insignia named *Best Celebrity Cookware* by the Spruce Eats

bon appétit

NanoBond 3.5qt Sauté Pan named Chris Morocco's of Bon Appétit favorite pan

REALSIMPLE

NanoBond 5pc Set named *Best Stainless Steel Cookware Set for Even Heating* by Real Simple

AS SEEN IN:

WALL STREET JOURNAL The New york Times FOOD & WINE GARDEN GUN bon appetit Robb Report

CULINARY INNOVATION BORN IN NAPA VALLEY

As a company, Hestan is built upon a shared love of food and innovation. From what you cook on to what you cook with — even the wine to complement the meal — Hestan delights in the details of cooking. We are proud to raise the bar for cookware with groundbreaking materials and thoughtful design. Hestan's team has also worked with America's greatest chefs to reinvent the commercial kitchen.





Hestan's limited-release wines offer an award-winning and distinct taste of the Napa Valley.

HESTAN



Hestan is reinventing the restaurant kitchen with award-winning innovation and American-made durability.



Hestan delivers chef-proven performance to the home with unrivaled power, exceptional control and thoughtful technology.





Built in California from superior-grade materials, Hestan Outdoor introduces a new level of performance to the backyard.

HESTAN COOKWARE



Handcrafted in Italy to the highest standards of fit and finish, Hestan Cookware delivers revolutionary performance and lasting beauty.





Hestan Cue helps you become a better cook with smart cookware, induction cooktop and recipe app working in unison.

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