ZEPTER
MASTERPIECE
COOKART

zepter® INTERNATIONAL

LIVE BETTER • LIVE LONGER

Zepter's superior metal 316L, Zepter Cutting-Edge Technology and Magnificent Design

Zepter's superior metal 316L (Cr-Ni-Mo)

The Zepter Masterpiece Cookware is made of superior metal 316L, offering the ideal way to prepare healthy food, providing top-quality functionality and, above all, protecting your health.

Zepter's top-quality metal 316L costs as much as 50% more to produce than Stainless Steel 18/10 and is exceptionally more valuable and outstandingly durable.

This outstanding metal is environmentally-friendly, indestructible, more resistant to physical and chemical effects and totally resistant to corrosion.

316L is non-porous, does not burn food, does not retain food odours, and does not change colour. Moreover, it is maximally neutral, causes no allergies, and is easier to use, clean and maintain.

This material is used exclusively when there is a demand for the highest quality: in medicine, for implants, prostheses, and surgical instruments; in the industry of luxury goods, for the production of exclusive watches, cars and yachts.

Zepter's superior metal 316L is ideal, and the only choice, for proper, healthy food preparation, for a better and longer life.


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Zepter Lid and Pot Edge

The specially designed Zepter Lid fits perfectly onto the pot edge, hermetically sealing the pot with a water seal, which enables the Zepter Closed Circle process.

The magnificent new contemporary design of the Zepter Lid features a convex shape with stylised “waves".

The centre of the lid is higher and rounder, offering more volume.

For added convenience, the Zepter Lid can be rested on the Zepter patented Handles to save countertop space.

It is decorated with a distinctive .

Zepter Pot Body

The Zepter Pot Body is made of superior metal 316L. It is always cooler than the bottom. It enables the condensation of nutritional liquids and the Closed Circle process.

The new pot shape allows you to comfortably stack pots of the same diameter, without these jamming or getting stuck together. Stacked cooking allows for the preparation of 2-3 healthy meals at the same time, on one hob, at lower temperatures, thus saving food, time and energy.

Zepter's URA Technology

Zepter URA (Ultimate Resistant Application) is a new and innovative non-stick technology. No harmful coating is applied, making it safe for your health.

The non-stick surface is created by a unique method that improves the structure of the metal on the inner surface of the pot; it is an integral part of the existing metal and cannot be detached, thus making the Zepter Masterpiece Cookware indestructible, everlasting and absolutely safe.

Zepter Handles

The Zepter patented Handles are uniquely designed not to overheat due to the patented technology ensuring minimal connectivity with the Zepter Masterpiece Cookware body. Their ergonomic and stylish design allows for a comfortable firm grip and easy handling. The handles are oven safe and easy to clean. It is possible to personalise the handles with the choice of interchangeable handle plates available in several colours, applied by a special patented coating method.

Zepter Accuthermal Compact Bottom (ZAC) – Patented

The patented Zepter Accuthermal Compact Bottom (ZAC) is made of three layers of metal (inductive, accumulative, and conductive). It is the heart of Zepter's method for preparing healthy food. The three layers are compressed by a machine that exerts a pressure of up to 2,000 tons (with no gluing or soldering), making the bottom indestructible, compact and undeformable.

ZAC accumulates heat quickly and transfers it evenly to the food, which is cooked at lower temperatures, saving up to 70% of energy. Furthermore, it can be used with all heat sources, including inductive heat.

Zepter Cutting-Edge Technology and Magnificent Design

Zepter Closed Circle

Zepter Closed Circle is a process where the steam released by the food rises to the top, condenses upon contact with the lid, which is always cooler than the rest of the pot and drips down onto the food. The process goes on undisturbed until the food is perfectly cooked. The Zepter Closed Circle process allows the nutritional liquid to remain inside the pot and preserve the food, which is cooked in its own juices.
The Zepter Closed Circle ensures the proper way of preparing healthy food, without adding water or fats, and always at low temperatures.

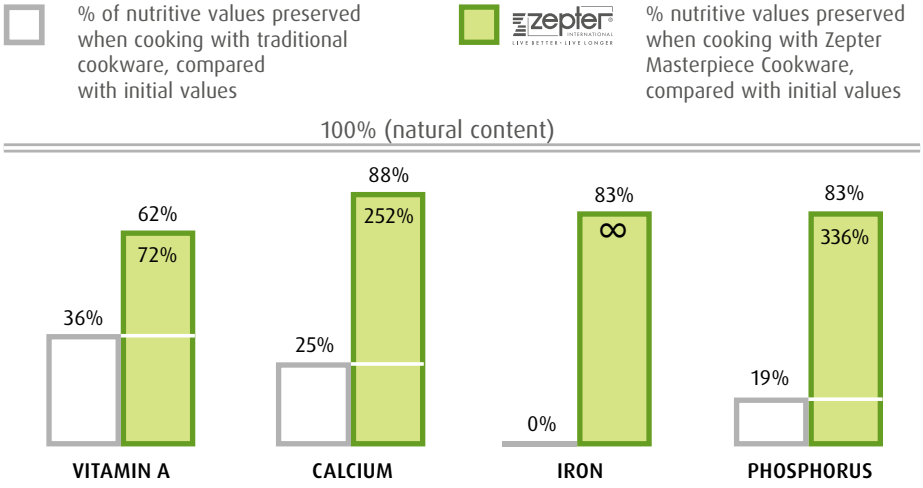
Zepter Analogue Thermocontrol

Zepter Analogue Thermocontrol indicates internal cooking temperature through three coloured fields: a yellow field for pre-heating, a green field for the correct cooking temperature, and a red field that indicates overheating. Monitoring the thermocontrol will ensure no meals are burnt, cooked food will retain its nutritive and biological values and the patented closed circle cooking process will not be disturbed. Always remove the Zepter Analogue Thermocontrol before placing the cookware into the oven.

Zepter: Natural, Healthy Food State

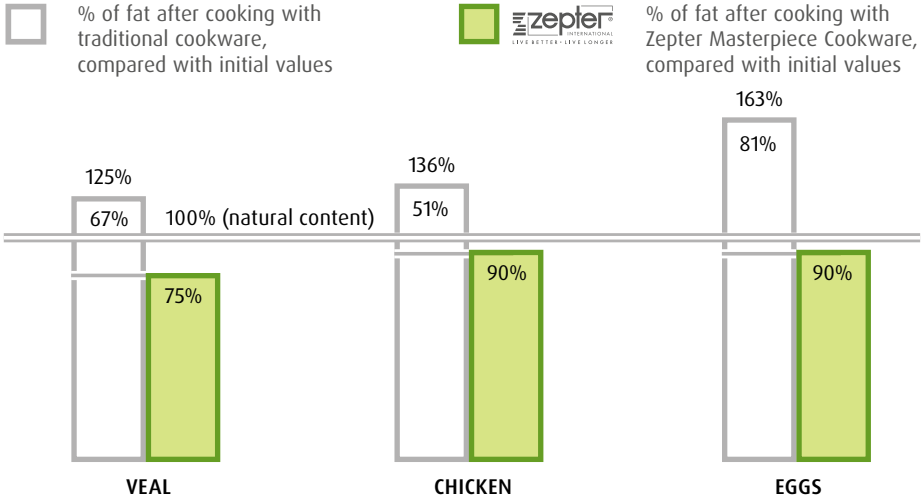
Food prepared in the Zepter Masterpiece Cookware looks nicer, as it retains its colour, shape and texture; food is also incomparably tastier, as its organoleptic properties (colour, shape, texture, aroma and taste) are preserved; food is much healthier because its nutritive and biological values(vitamins, minerals, proteins, micro and macro trace elements) are preserved. Prepared in this way, food does not shrink and is not wasted. It neither sticks nor burns contains no harmful fats (trans-fat acids) or acrolein and is not carcinogenic.

Properly prepared food, cooking without added water and frying without added fats, saves your health



Source : Università degli Studi, Milano

Research findings show that cooking with the Zepter stacking system without water, preserves food's nutritive values: 72% more vitamin A, 252% more calcium, 336% more phosphorus, and as much as 83% more iron. Furthermore, compared with preparing food in bad quality cookware, when fried without added fats, veal contains 67% less fat, chicken 51% less fat and eggs as much as 81% less fat.



Source : Università degli Studi, Milano

Zepter guarantees more vitamins, minerals and essential nutrients, and less harmful fats, for a better and longer life.

Zepter Superior Multisystem

Deep Pots

Whatever you need in terms of pot size and shape, the Zepter Superior Multisystem can deliver.

Deep pots are perfect for delicious soups and consommés.

Oval pots are used to prepare easy roasts of any kind, for you, your family or guests.

In need of the perfect fit for your stews? Choose from one of our variously-sized casseroles for your next healthy culinary achievement.

Sudden craving for fried food? Use the Zepter frying pans to fry without adding fats.

And if you are a true chef, accustomed to exploring different cultures through the tastes and aromas of local cuisines, bring Asia to your home, and prepare more healthy food in our Zepter Woks.

Oval Pots

Frying pans

Woks

Casseroles

Multifunctionality, elegance, and simplicity at your service for your health.

Zepter Syncro-Clik® - Patented

Zepter Syncro-Clik® perfectly seals the pot, adds pressure and speeds up the Closed Circle, preserving the food's nutritive and biological values and organoleptic properties, saving energy, time and money.

Food odours are not released into the air.

The Syncro-Clik® is compatible with various Zepter pots and is very simple to use.

- **Patented and 100% safe**
- **Both Soft and Turbo. Always faster and healthier**
- **Saves food and preserves its nutrients**
- **Keeps the heat inside the pot for longer**
- **Hermetically seals Zepter pots easily, using only two fingers**
- **Compatible with various Zepter pots**
- **Easy to wash and maintain**
- **Saves 80% of the time and 60% of energy**

2 sizes of Syncro-Clik® Lid
Ø 20 cm - Ø 24 cm

Syncro-Clik® - Z-420-20
Ø 20 cm - 7¾"

Syncro-Clik® - Z-420-24
Ø 24 cm - 9¼"

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Zepter Superior Multisystem
Saves Food, Energy, Time, Money
and Protects your health

Zepter Superior Multisystem

Cooking with Masterpiece CookArt System, for preparing 2-3 types of meals simultaneously on one heat source, at lower temperatures – we save energy, food and time, and we eat healthily.

Closed Circle
Food is cooked in its own juices, retaining its own nutritional and biological values, as well as organoleptic properties.

Zepter Accuthermal Compact Bottom (ZAC)
It enables proper preparation of healthy food and saves energy.
It is intended for all heat sources, including induction.

In creating the Zepter Superior multisystem, Zepter thought of every aspect of food quality, preparation, storage and serving.

Zepter uses the most expensive, superior quality metal and innovative technology to create perfect conditions for preserving all the nutritional values of food.

Zepter has created absolutely safe cookware for you and your loved ones. Knowing that neither health nor time can be bought, Zepter devised a way to preserve both.

It's never too late to make changes for the better - when you're healthy and have more time for yourself, you can truly enjoy life and spend time with the people you love.

- **Save your health**
- **Save up to 50% more time and spend it with your friends and family**
- **Save up to 80% of fat**
- **Save up to 70% of energy**
- **Save up to 50% on vegetables**
- **Save up to 30% on meat**
- **Save up to 100% on dishes**

Eat healthy. Live better. Live longer.

Z-LID28 - ATC
Ø 28 cm
Ø 11"

FRYING PAN - URA Z-FP2838-LS
Ø 28 cm - 3.8 *l* - h 7.1 cm
Ø 11" - 4.03 *Qt* - h 23"

POT Z-2042
Ø 20 cm - 4.2 *l* - h 14.2 cm
Ø 7¾" - 4.45 *Qt* - h 5¾"

POT Z-2470
Ø 24 cm - 7.0 *l* - h 16.5 cm
Ø 9¼" - 7.42 *Qt* - h 6¾"

POT Z-2050
Ø 20 cm - 5.0 *l* - h 17 cm
Ø 7¾" - 5.30 *Qt* - h 6¾"

CASSEROLE - URA Z-2430
Ø 24 cm - 3.0 *l* - h 7.5 cm
Ø 9¼"- 3.18 *Qt* - h 3"

Z Set Grande

Z-530

CASSEROLE - URA Z-2020
Ø 20 cm - 2.0 *l* - h 7.5 cm
Ø 7¾"- 2.12 *Qt* - h 3"

STRAINER Z-S24
Ø 24 cm - 4.8 *l* - h 11.5 cm
Ø 9¼"- 5.09 *Qt* - h 4¾"

PLASTIC LID Z-CBL24
Ø 24 cm
Ø 9¼"
3 pcs.

BOWL Z-CB24
Ø 24 cm - 3.3 *l* - h 8.8 cm
Ø 9¼" - 3.5 *Qt* - h 3¾"

SERVING BOWL - URA (Shallow) Z-SB20S
Ø 20 cm - 0.5 *l* - h 1.7 cm
Ø 7¾"- 0.53 *Qt* - h¾"

PLASTIC LID Z-CBL20
Ø 20 cm
Ø 7¾"
4 pcs.

BOWL Z-CB20
Ø 20 cm - 2.0 *l* - h 8 cm
Ø 7¾"- 2.12 *Qt* - h 3"

STEAM BASKET SYSTEM - BASKET Z-420-18C
Ø 18 cm - 2.0 l - h 8.15 cm
Ø 7"- 2.12 Qt - h 3¼"

SUCTION KNOB Z-SK
Ø 5.1 cm - h 4 cm
Ø 2" - h 1¾"

POT Z-2042
Ø 20 cm - 4.2 *l* - h 14.2 cm
Ø 7¾" - 4.45 *Qt* - h 5¾"

POT Z-2470
Ø 24 cm - 7.0 *l* - h 16.5 cm
Ø 9¼" - 7.42 *Qt* - h 6½"

POT Z-2050
Ø 20 cm - 5.0 *l* - h 17 cm
Ø 7¾" - 5.30 *Qt* - h 6¾"

CASSEROLE - URA Z-2430
Ø 24 cm - 3.0 *l* - h 7.5 cm
Ø 9¼" - 3.18 *Qt* - h 3"

Z-520

STRAINER Z-S24
Ø 24 cm - 4.8 *l* - h 11.5 cm
Ø 9¼"- 5.09 *Qt* - h 4¾"

PLASTIC LID Z-CBL24
Ø 24 cm
Ø 9¼"
3 pcs.

BOWL Z-CB24
Ø 24 cm - 3.3 *l* - h 8.8 cm
Ø 9¼" - 3.5 *Qt* - h 3¾"

PLASTIC LID Z-CBL20
Ø 20 cm
Ø 7¾"
3 pcs.

BOWL Z-CB20
Ø 20 cm - 2.0 *l* - h 8 cm
Ø 7¾"- 2.12 *Qt* - h 3"

SUCTION KNOB Z-SK
Ø 5.1 cm - h 4 cm
Ø 2" - h 1¾"

STEAM BASKET SYSTEM - BASKET Z-420-18C
Ø 18 cm - 2.0 l - h 8.15 cm
Ø 7"- 2.12 Qt - h 3¼"

CASSEROLE Z-1620
Ø 16 cm - 2.0 *l* - h 10.7 cm
Ø 6¼" - 2.12 *Qt* - h 4¼"

CASSEROLE - URA Z-2020
Ø 20 cm - 2.0 *l* - h 7.5 cm
Ø 7¾"- 2.12 *Qt* - h 3"

CASSEROLE Z-2030
Ø 20 cm - 3.0 *l* - h 10.4 cm
Ø 7¾" - 3.18 *Qt* - h 4"

STRAINER Z-S20
Ø 20 cm - 2.8 *l* - h 10.1 cm
Ø 7¾" - 2.97 *Qt* - h 4"

Z-550S

SERVING BOWL - URA (Shallow) Z-SB20S
Ø 20 cm - 0.5 *l* - h 1.7 cm
Ø 7¾"- 0.53 *Qt* - h ¾"

SERVING BOWL - URA - (Deep) Z-SB20D
Ø 20 cm - 1.0 *l* - h 4.1 cm
Ø 7¾" - 1.06 *Qt* - h 1¾"

PLASTIC LID Z-CBL20
Ø 20 cm
Ø 7¾"
3 pcs.

BOWL Z-CB20
Ø 20 cm - 2.0 l - h 8 cm
Ø 7¾"- 2.12 *Qt* - h 3"

PLASTIC LID Z-CBL16
Ø 16 cm
Ø 6¼"
1 pc.

SUCTION KNOB Z-SK
Ø 5.1 cm - h 4 cm
Ø 2" - h 1¾"

STEAM BASKET SYSTEM - BASKET Z-420-18C
Ø 18 cm - 2.0 l - h 8.15 cm
Ø 7"- 2.12 Qt - h 3¼"

Z Set Standard

Z-510

CASSEROLE - URA Z-2430
Ø 24 cm - 3.0 *l* - h 7.5 cm
Ø 9¼"- 3.18 *Qt* - h 3"

POT Z-2050
Ø 20 cm - 5.0 *l* - h 17 cm
Ø 7¾" - 5.30 *Qt* - h 6¾"

POT Z-2042
Ø 20 cm - 4.2 *l* - h 14.2 cm
Ø 7¾" - 4.45 *Qt* - h 5¾"

STRAINER Z-S20
Ø 20 cm - 2.8 *l* - h 10.1 cm
Ø 7¾" - 2.97 *Qt* - h 4"

PLASTIC LID Z-CBL24
Ø 24 cm
Ø 9¼"
1 pcs.

PLASTIC LID Z-CBL20
Ø 20 cm
Ø 7¾"
3 pcs.

BOWL Z-CB20
Ø 20 cm - 2.0 *l* - h 8 cm
Ø 7¾"- 2.12 *Qt* - h 3"

STEAM BASKET SYSTEM - BASKET Z-420-18C
Ø 18 cm - 2.0 l - h 8.15 cm
Ø 7"- 2.12 *Qt* - h 3¼"

SUCTION KNOB Z-SK
Ø 5.1 cm - h 4 cm
Ø 2" - h 1¾"

Z Set Junior

Z-500

POT Z-2042
Ø 20 cm - 4.2 *l* - h 14.2 cm
Ø 7¾" - 4.45 *Qt* - h 5¾"

CASSEROLE - URA Z-2020
Ø 20 cm - 2.0 *l* - h 7.5 cm
Ø 7¾"- 2.12 *Qt* - h 3"

STRAINER Z-S20
Ø 20 cm - 2.8 *l* - h 10.1 cm
Ø 7¾" - 2.97 *Qt* - h 4"

PLASTIC LID Z-CBL20
Ø 20 cm
Ø 7¾"
3 pcs.

BOWL Z-CB20
Ø 20 cm - 2.0 *l* - h 8 cm
Ø 7¾"- 2.12 *Qt* - h 3"

SUCTION KNOB Z-SK
Ø 5.1 cm - h 4 cm
Ø 2" - h 1¾"

STEAM BASKET SYSTEM - BASKET Z-420-18C
Ø 18 cm - 2.0 *l* - h 8.15 cm
Ø 7"- 2.12 *Qt* - h 3¼"

Ø 16 cm | 6¼"

CASSEROLE - Z-1620
Ø 16 cm - 2.0 *l* - h 10.7 cm
Ø 6¼" - 2.12 *Qt* - h 4¼"

POT - Z-1625
Ø 16 cm - 2.5 *l* - h 13.2 cm
Ø 6¼" - 2.65 *Qt* - h 5¼"

Ø 20 cm | 7 3/4"

CASSEROLE - URA - Z-2020
Ø 20 cm - 2.0 *l* - h 7.5 cm
Ø 7¾" - 2.12 *Qt* - h 3"

CASSEROLE - Z-2030
Ø 20 cm - 3.0 *l* - h 10.4 cm
Ø 7¾" - 3.18 *Qt* - h 4"

POT - Z-2042
Ø 20 cm - 4.2 *l* - h 14.2 cm
Ø 7¾" - 4.45 *Qt* - h 5¾"

POT - Z-2050
Ø 20 cm - 5.0 *l* - h 17 cm
Ø 7¾" - 5.30 *Qt* - h 6¾"

Ø 24 cm | 9 1/4"

CASSEROLE - URA - Z-2430
Ø 24 cm - 3.0 *l* - h 7.5 cm
Ø 9¼" - 3.18 *Qt* - h 3"

CASSEROLE - Z-2440
Ø 24 cm - 4.0 *l* - h 9.7 cm
Ø 9¼" - 4.24 *Qt* - h 3¾"

POT - Z-2455
Ø 24 cm - 5.5 *l* - h 13.2 cm
Ø 9¼" - 5.83 *Qt* - h 5¼"

POT - Z-2470
Ø 24 cm - 7.0 *l* - h 16.5 cm
Ø 9¼" - 7.42 *Qt* - h 6¾"

POT - Z-2490
Ø 24 cm - 9.0 *l* - h 21 cm
Ø 9¼" - 9.54 *Qt* - h 8¼"

Ø 28 cm | 11"

GRILL - Z-2830Z
Ø 28 cm - 3.0 *l* - h 5.7 cm
Ø 11" - 3.18 *Qt* - h 2¼"

POT - Z-28120
Ø 28 cm - 12.0 *l* - h 20.7 cm
Ø 11" - 12.72 *Qt* - h 8"

CASSEROLE - Z-2850B
Ø 28 cm - 5.0 *l* - h 9 cm
Ø 11" - 5.30 *Qt* - h 3¾"

Ø 30 cm | 11¾"

GRILL - Z-V3025Z
30 x 22 cm - 2.5 *l* - h 6 cm
Ø 11¾" x 8¾" - 2.65 *Qt* - h 2¼"

CASSEROLE - Z-V3060
30 x 22 cm - 6.0 *l* - h 13.5 cm
Ø 11¾" x 8¾" - 6.36 *Qt* - h 5¼"

ANALOGUE THERMOCONTROL

ZEPTER ANALOGUE THERMOCONTROL
Z-ATC

WOK

WOK - Z-W2424-SC
Ø 24 cm - 2.4 *l* - h 7.9 cm
Ø 9¼" - 2.54 *Qt* - h 3"

WOK - Z-W3045
Ø 30 cm - 4.5 *l* - h 10 cm
Ø 11¾" - 4.77 *Qt* - h 4"

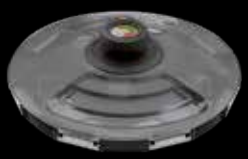
STRAINERS

STRAINER - Z-S20
Ø 20 cm - 2.8 *l* - h 10.1 cm
Ø 7¾" - 2.97 *Qt* - h 4"

STRAINER - Z-S24
Ø 24 cm - 4.8 *l* - h 11.5 cm
Ø 9¼" - 5.09 *Qt* - h 4¾"

SYNCRO-CLIK®

SYNCRO-CLIK® - Z-420-20
Ø 20 cm - h 9.35 cm
Ø 7¾"- h 3¾"



SYNCRO-CLIK® - Z-420-24
Ø 24 cm - h 10 cm
Ø 9¼"- h 4"

FRYING PANS / MIRROR POLISH

FRYING PAN - Z-FP2016-S/S
Ø 20 cm - 1.6 *l* - h 6.1 cm
Ø 7¾" - 1.7 *Qt* - h 2¼"

FRYING PAN - Z-FP2420-S
Ø 24 cm - 2.0 *l* - h 5.2 cm
Ø 9¼" - 2.12 *Qt* - h 2"

FRYING PAN - Z-FP2425-S/S
Ø 24 cm - 2.5 *l* - h 6.6 cm
Ø 9¼" - 2.65 *Qt* - h 2¾"

FRYING PAN - Z-FP2828-LS
Ø 28 cm - 2.8 *l* - h 7.1 cm
Ø 11"- 4.03 *Qt* - h 2¾"

FRYING PAN - Z-FP2838-LS/S
Ø 28 cm - 3.8 *l* - h 7.1 cm
Ø 11"- 4.03 *Qt* - h 2¾"

FRYING PANS / URA TECHNOLOGY

FRYING PAN - URA - Z-FP2016-S
Ø 20 cm - 1.6 *l* - h 6.1 cm
Ø 7¾" - 1.7 *Qt* - h 2¼"

FRYING PAN - URA - Z-FP2425-S
Ø 24 cm - 2.5 *l* - h 6.6 cm
Ø 9¼" - 2.65 *Qt* - h 2¾"

FRYING PAN - URA - Z-FP2838-LS
Ø 28 cm - 3.8 *l* - h 7.1 cm
Ø 11"- 4.03 *Qt* - h 2¾"

LIDS

Z-LID16-ATC
Ø 16 cm
Ø 7¾"

Z-LID20-ATC
Ø 20 cm
Ø 9¼"

Z-LID24-ATC
Ø 24 cm
Ø 9¼"

Z-LID28-ATC
Ø 28 cm
Ø 11"

STEAM BASKETS

STEAM BASKET SYSTEM Z-420-18
Ø 18 cm - 4.0 *l* - h 14.3 cm
Ø 7" - 4.24 *Qt* - h 5 ¾"

STEAM BASKET SYSTEM - BASKET Z-420-18C
Ø 18 cm - 2.0 *l* - h 8.15 cm
Ø 7" - 2.12 *Qt* - h 3¼"

STEAM BASKET SYSTEM - BOWL Z-420-18S
Ø 18 cm - 2.0 *l* - h 8.15 cm
Ø 7" - 2.12 *Qt* - h 3¼"

BOWLS

BOWL - Z-CB16
Ø 16 cm - 1.0 *l* - h 7 cm
Ø 6¼"- 1.06 *Qt* - h 2¾"
WITH LID - Z-CBL16 - Ø 16 cm / Ø 6¼"

BOWL - Z-CB20
Ø 20 cm - 2.0 *l* - h 8 cm
Ø 7¾"- 2.12 *Qt* - h 3"
WITH LID - Z-CBL20 - Ø 20 cm / Ø 7¾"

BOWL - Z-CB24
Ø 24 cm - 3.3 *l* - h 8.8 cm
Ø 9¼"- 3.5 *Qt* - h 3¾"
WITH LID - Z-CBL24 - Ø 24 cm / Ø 9¼"

PLASTIC LIDS

PLASTIC LID - Z-CBL16
Ø 16 cm - Ø 6¼"

PLASTIC LID - Z-CBL20
Ø 20 cm - Ø 7¾"

PLASTIC LID - Z-CBL24
Ø 24 cm - Ø 9¼"

SERVING BOWLS - URA TECHNOLOGY

SERVING BOWL - URA - (Shallow) Z-SB16S
Ø 16 cm - 0.3 *l* - h 1.7 cm
Ø 6¼" - 0.32 *Qt* - h ¾"

SERVING BOWL - URA - (Shallow) Z-SB20S
Ø 20 cm - 0.5 *l* - h 1.7 cm
Ø 7¾" - 0.53 *Qt* - h ¾"

SERVING BOWL - URA - (Shallow) Z-SB24S
Ø 24 cm - 0.7 *l* - h 1.9 cm
Ø 9¼" - 0.74 *Qt* - h ¾"

SERVING BOWL - URA - (Deep) Z-SB16D
Ø 16 cm - 0.6 *l* - h 3.3 cm
Ø 6¼" - 0.64 *Qt* - h 1¼"

SERVING BOWL - URA - (Deep) Z-SB20D
Ø 20 cm - 1.0 *l* - h 4.1 cm
Ø 7¾" - 1.06 *Qt* - h 1¾"

SERVING BOWL - URA - (Deep) Z-SB24D
Ø 24 cm - 1.4 *l* - h 4.9 cm
Ø 9¼" - 1.48 *Qt* - h 2"

INDUCTION COOKER

INDUCTION COOKER
TF-993R

SUCTION KNOB

SUCTION KNOB - Z-SK
Ø 5.1 cm - h 4 cm
Ø 2" - h 1¾"

SUITABILITY OF MASTERPIECE COOKART SYSTEM COOKING UNITS

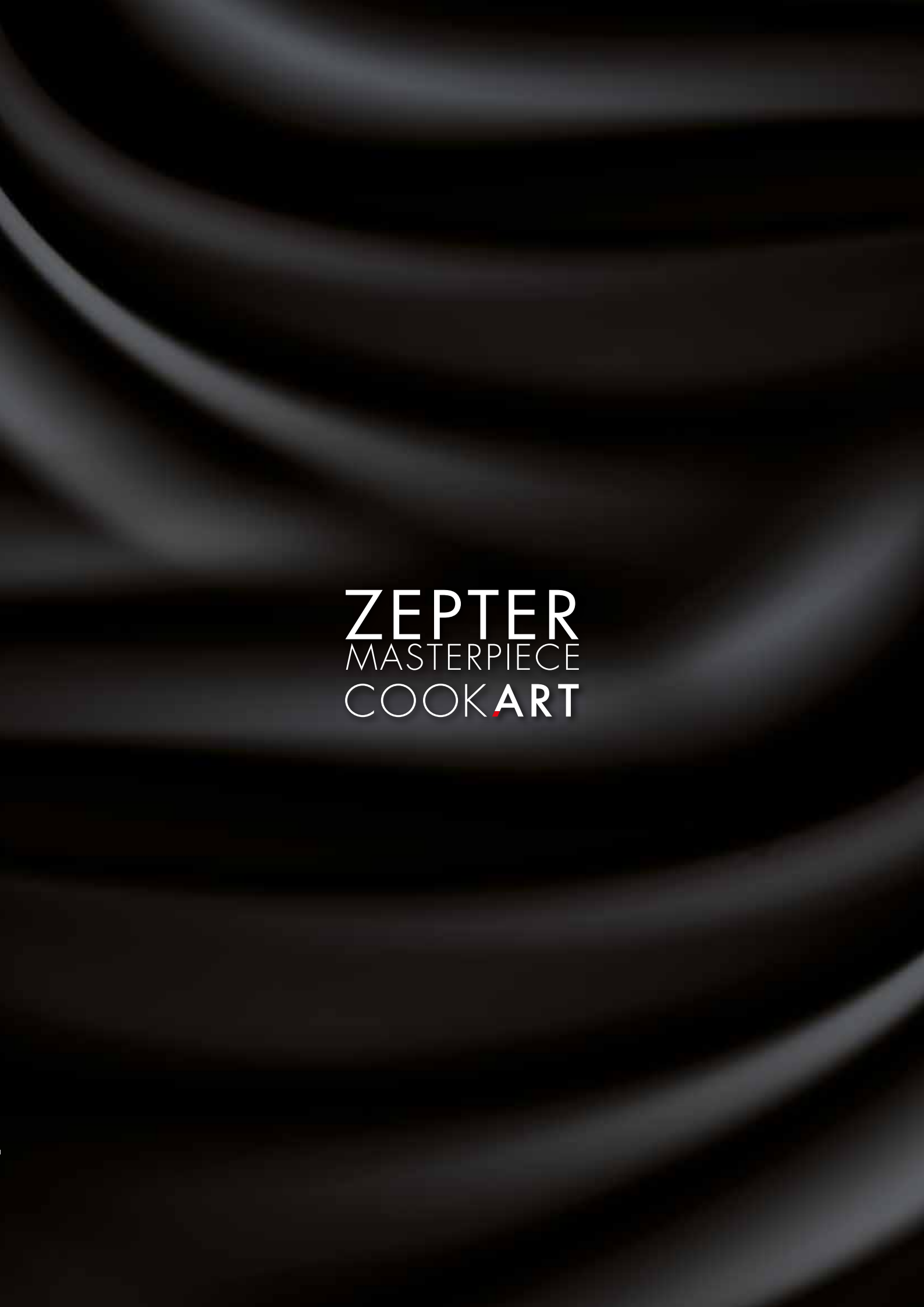
GAS

CERAMIC

INDUCTION

RADIENT

SOLID PLATE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Join Zepter's BizzClub,
become a Partner and enjoy a world of benefits!

Come and visit our web page dedicated to
Zepter Masterpiece CookArt

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