

# RISOLI

IL PRESSOFUSO IN CUCINA



## HIGH QUALITY DIE-CAST ALUMINIUM



## MADE IN LUMEZZANE

ENGLISH TEXT



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# RISOLÌ: A STORY OF TOOLS

Our passion. Risolì was established at the beginning of the sixties in Lumezzane. A company that was destined to become a leader in cooking utensils. Alfredo Montini, the company's founder, started by producing cooking utensils, small hand-operated appliances, saucepans and frying pans in die-cast aluminium of substantial thickness (6/8 mm), later moving into innovative non-stick coatings. The company offers long-lasting and easy-to-handle cooking utensils that ensure even diffusion of the heat, guaranteeing constant cooking temperature to maintain food flavours intact while remaining easy to clean.

Our quality. The whole production process is completely Made in Lumezzane, from the raw material to the finished product. The finishing is done by hand with the diamond turning of the bases. All the products are treated with a triple layer of non-stick coating with almost complete scratch resistance. The coating is 100% safe and nickel and PFOA free.

Our natural cooking process. Thanks to all the characteristics of the materials used, the design, the innovation, the creative passion and the care of Italian craftsmanship in every single piece, we can ensure a completely natural cooking process for food that enhances its palatability and richness of flavour.

Our warranty. All our products are guaranteed by Alfredo Montini and his family.



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## **THE CAREFUL SELECTION OF OUR RAW MATERIALS: DIE-CAST ALUMINIUM**

We carefully select the techniques and the most advanced materials to create our products. The exclusive use of die-cast aluminium (a raw material certified for food use) provides an optimum and constant heat distribution, as well as a high resistance to different cooking methods and a more natural cooking process.

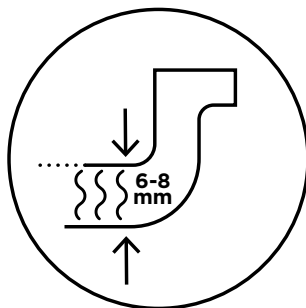


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## **RISOLÌ: PRODUCTS WITH A RELIABLE THICKNESS**

To ensure even cooking, we have developed the best manufacturing processes to enhance the technical specifications of the high-quality raw material.

The concept behind the increased thickness of the base on our products is the result of careful research aimed at achieving a constant and even diffusion of heat.

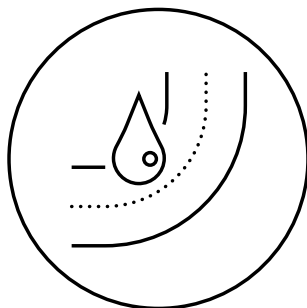


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## **THEY ARE NOT ALL THE SAME: NON-STICK ACCORDING TO RISOLÌ**

A healthy and flavourful cooking process derives from the use of high-quality cooking utensils. During the design stage of our products we define the particulars in order to achieve high-levels of technical performance. For this reason, we make PFOA and nickel free non-stick coatings in a triple layer. These guarantee flavour and health at any temperature, without the use of fats or oils, as well as ensuring easy cleaning.



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## **THE RISOLÌ WORLD**

Tradition and passion are at the heart of Risolì. The company selects materials and technology that is always at the cutting edge to make utensils that ensure a healthy cooking process. The decades of experience from the highly competent and well-informed staff go into the meticulous attention towards the creation of each hand-finished piece, making them the choice for even the greatest chefs.



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## ITALY IN THE KITCHEN

Risoli was founded at Lumezzane in the '60s and still today, it relies on its 100% Made in Italy production, which is controlled and certified.

The raw material and the whole production process guarantee a hands-on finished product that expresses the unmistakable qualities of Italian manufacture.

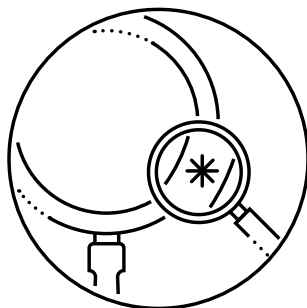




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## **THE DETAILS THAT MAKE THE DIFFERENCE**

From research and the high technical performance to the innovative design process for each line of products: each phase of the process is carried out with dedicated care at Risoli. This meticulous attention for detail has resulted in the development of important design elements thanks to the casting of single pieces.

# GRANITO

MADE IN ITALY



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GOOD COOKING  
STARTS IN THE PAN

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# WHY CHOOSE DIE-CAST ALUMINIUM?

- Die-cast aluminium has excellent heat-conducting properties and foods cook in a uniform manner without any burning or alteration in flavour, maintaining the nutritious properties in each food type
- The aluminium is die cast in a substantial thickness that distributes the heat in an even manner
- The die-cast aluminium has an indestructible and warp-proof base
- Die-cast aluminium does not lose heat allowing energy savings. Even when the heat source is turned off, it maintains temperature for another 10/15 minutes keeping the foods warm while being served at table
- Die-cast aluminium is lighter than cast iron but more resistant and longer-lasting than pressed versions
- The die-cast aluminium can be non-stick, in contrast to cast iron, copper or naked aluminium, where the food sticks and which over time tend to rust or warp
- Die-cast aluminium utensils come as single pieces, their handles are cast and do not detach, so they can also be used in the oven
- The non-stick is certificated and allows for a cooking process without the addition of fats and is therefore, ideal for a low-fat diet
- The non-stick is certified for food purposes and is inert. It makes cleaning easy without wasting detergents, water and electricity that are used in the dishwasher and it is eco-friendly



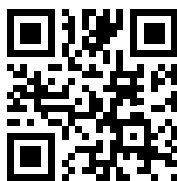


GOOD HEALTH  
STARTS IN THE PAN



# WHY CHOOSE RISOLÌ?

- Because it is a real Made in Lumezzane-Italy
- Because Risolì is a traditional family company
- Because Risolì has been producing since 1965
- Because Risolì is certified and complies with all current regulations and parameters that safeguard clients and consumers
- Because Risolì is specialised only in high-quality casting, has a guaranteed know-how and certifies everything it produces with passion and professionalism since 1965
- Because Risolì invests in technology and in its specialised Italian workforce
- Because Risolì guarantees a controlled and certified production process
- Because Risolì is an Italian brand which offers great quality for a great price



**RISOLI<sup>®</sup>**

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Risoli srl - via Ruca, 82 - 25065 Lumezzane (BS) Italy - Telefono: +39 030 8925944 [www.risoli.com](http://www.risoli.com) - [facebook.com/risolisrl](https://facebook.com/risolisrl)