

YACHTING MADE PAN

Consciously handcrafted from the highest standard
yachting stainless steel and glass.





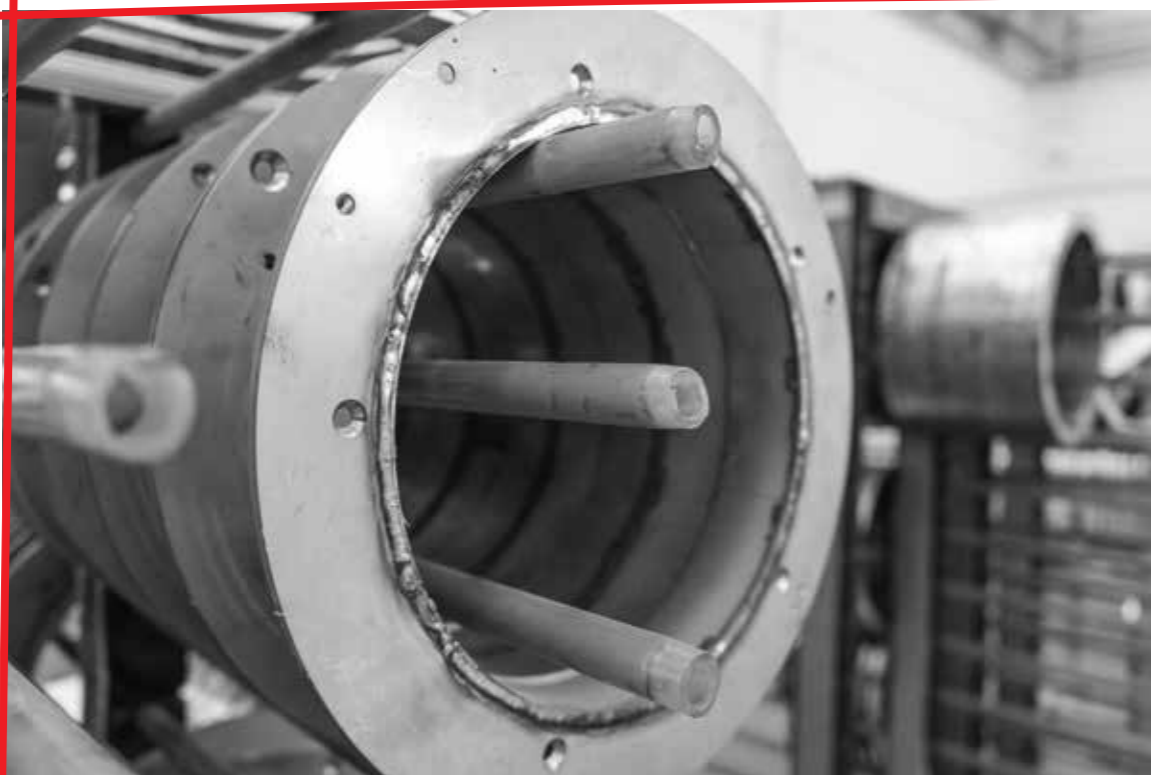
THE STORY

Amare Group specialises in the production of steel and glass components for luxury yachts.

The new challenge of “Yachting Made Pan” allows Amare to repurpose high-standard materials leftover from production to create a new sustainable product, synthesis of conscious innovation and “Made in Italy” craftsmanship.

The plates are made of AISI316L Stainless Steel, one of the highest food-grade materials, synonym of purity, resistance and hygiene: the thickness and natural features of the steel allows a uniform and gradual heating of the surface for perfect cooking.

The plates range is completed by accessories in tempered safety glass, resistant and hygienic just as the steel parts - used on the world's most exclusive yachts.

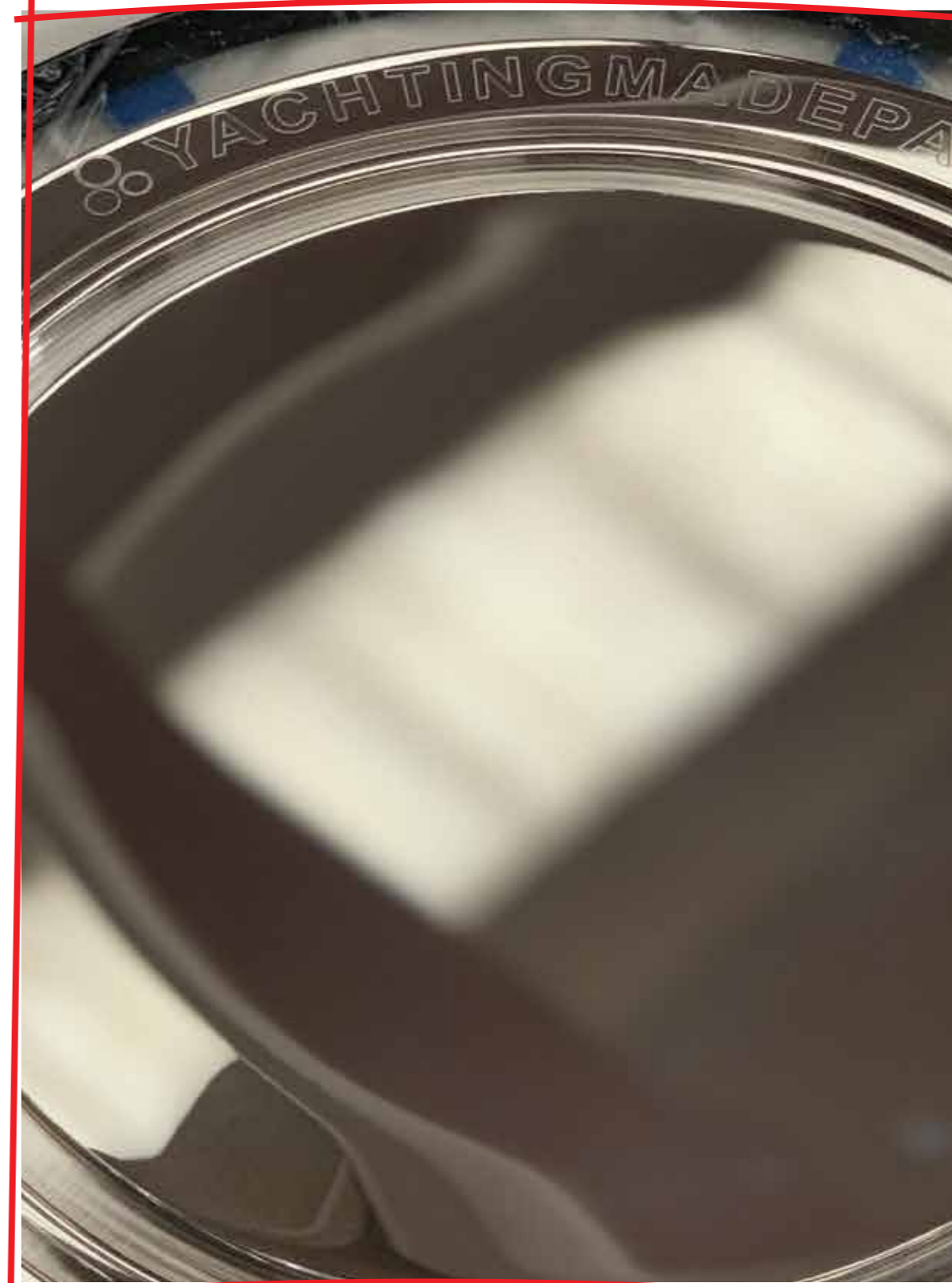


THE STAINLESS STEEL AISI 316L

The 316L is a low-carbon steel. The lower carbon content minimizes carbide precipitation as a result of heat input giving improved resistance against intergranular corrosion.

The 316L is suitable for a wide variety of applications that require good formability and weldability, and can be delivered with a variety of surface finishes.

The 316L is one of the most expensive high quality steel ever thanks to its hygienic useful in most common food and beverage market.



DuPont™ SentryGlas® Plus

Tests have proven that SentryGlas® Plus has exceptional residual strength, even when both lites of glass are broken and it is 100 times stiffer and 5 times stronger than traditional interlayers, allowing for thinner make ups with equal or greater strength.

Amare use the same for Yachting Made Pan cover. Thanks to its properties allow to maintain warm inside the pan and have a perfect steamed cooking.





Cristoforo
polished plate

Amerigo

brushed plate





Vasco
full custom



NONSTICK COOKING

The stainless steel AISI316L is one of the best options for you.

All most all nonstick pans are unable to be heated to the temperature that you need for your food to be browned.

In some cases, the nonstick pans will burn off their coating causing potentially harmful fumes.

Cooking with YMP stainless steel is far more versatile and durable than nonstick and so will last longer if used correctly.

Stainless steel cookware is non-reactive and so you will not get the same “leeching” as you do with reactive materials such as aluminum.



HEALTHY COOKING

Pre-heat YMP till raise uniform burn around the pan.

Flick a few small drops of water onto the pan when you think that it is hot enough, if the droplets vaporize immediately or the larger drops of water hiss and float across the pan then it is ready to go.

Adding oil on YMP; it will heat up fast and the oil will ripple and run very quickly over the it.

Put your food on top of the surface and just wait your favourite cooking.



HOW TO CLEAN YMP

Fill your sink with hot, soapy water. It is best to use a gentle soap instead of a harsh cleaner to avoid discoloration.

Place your pan in the water for a substantial amount of time. The duration in which the pan soaks will depend on how much debris has to be removed.

Take your scouring pad and begin to eliminate the stains. If you have marks that won't budge dry your pan thoroughly and try using baking soda, the acidity will help to break down tough stains.

If you have stubborn burn marks, try boiling water and salt or vinegar.

Once all of the stains have been removed, take a paper towel and remove all of the excess water.







made in Italy

MODENA