

LET YOUR COOKING DO THE TALKING.







Pg. 16-29





Pg. 30-43

TORY STORY

Ciao! We only just met and I haven't made you fall in **amore** with me yet, so I'm going to introduce myself. I'm an RFN pot.

I represent a new generation of illustrious pots and pans, with roots in Northern Italy, precisely in Omegna, Piemonte. For centuries, in this land, the best artisans and metalsmiths have been practising their arte giving life to true masterpieces, just like my great-grandmother,

a copper pan Antonio Ruffoni made in 1931.

In 1962 Antonio's son Fremide founded the Ruffoni company and his grandson Walter led its international growth.

Today, Antonio's great-grandchildren Giulia,

Laura and Lorenzo, have inspired my creation

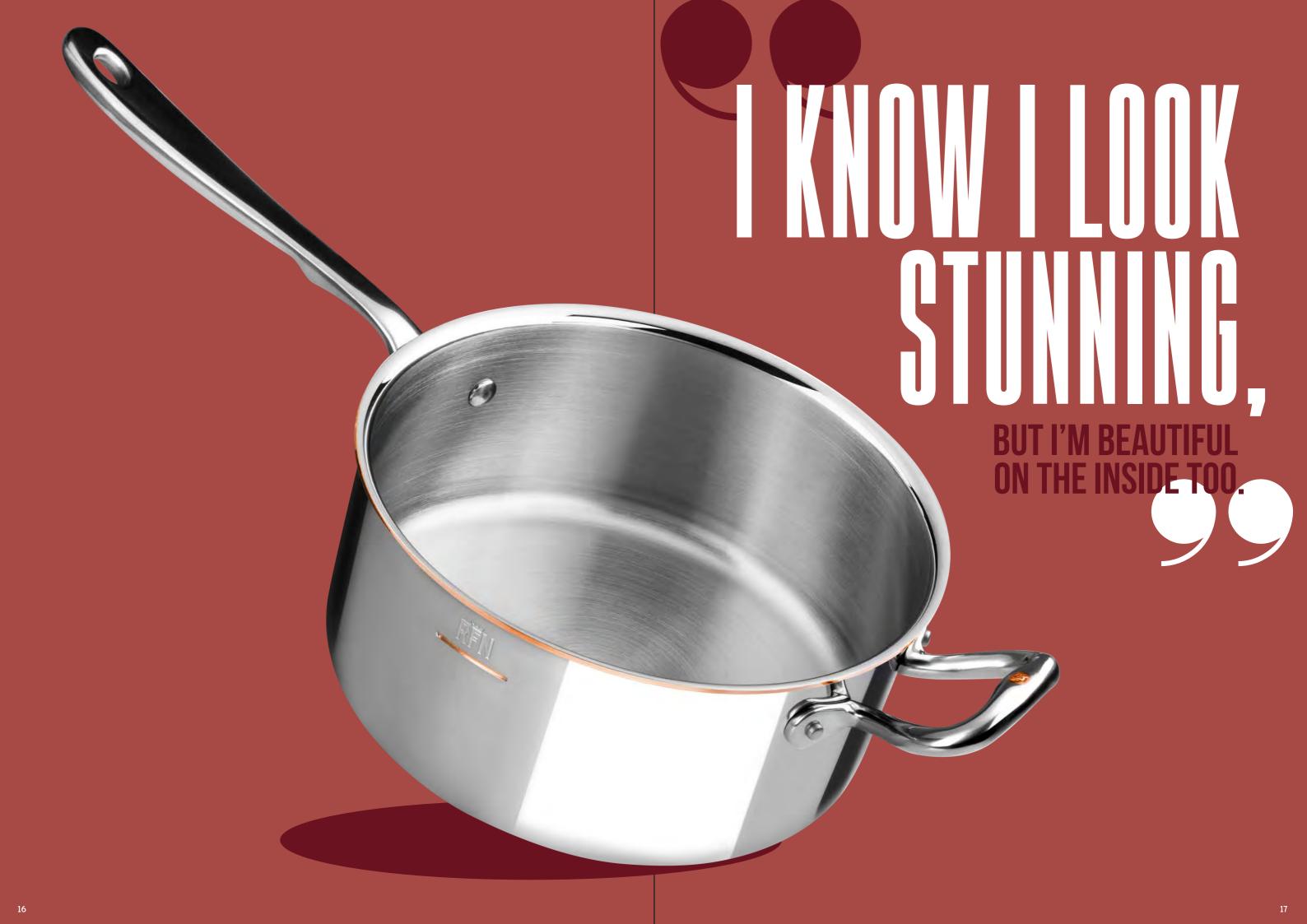
for a new generation of chefs and cooks worldwide.

Combining the best materials, advanced technologies and Ruffoni's superior workmanship, the RFN brand was born.

Bellissime pots and pans made to last,

to be reliable and to offer professional performances in everyday cooking.

If, like me, you believe that everything in life is better with joy and flavor, welcome me to your kitchen and discover what it means to COOK CON GUSTO!







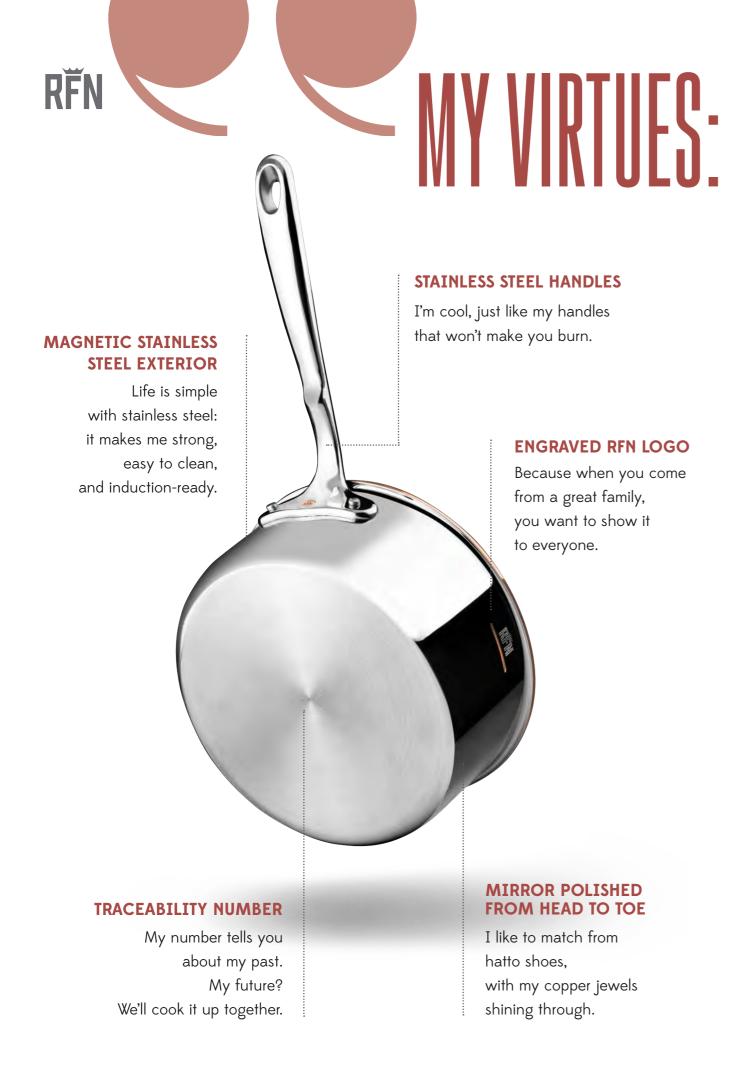
PERFORMANCE AT THE CORE.

I'm very generous in the kitchen, but I don't have a heart of gold. I have a heart of copper.

My name is Con Cuore,

Italian for heart, and I'm the link between tradition and innovation. I'm made of copper, chefs' favorite cooking material thanks to its incredible heat distribution and control. But I wear a stainless steel dress, which makes me strong, practical and fully induction compatible. Forget the fuss of polishing copper and enjoy all the fun of great cooking. And trust me when I say great.

> Because if you put your cuore - your heart - into what you do, the results can only be stunning!







ERGONOMIC HANDLES WITH RFN COPPER INSERT

Like with any true masterpiece, no details are left to chance.

COPPER TO THE CORE

I'm made of solid copper for unparalleled heat distribution and control.



A BRILLIANT STAINLESS STEEL DRESS

Polished to shine, easy to care for and induction-ready.









CRA2210XL

22 cm/ 4 Qt Cov. Soup Pot



CRA1807ZL

18 cm/ 2 Qt Cov. Saucepan



16 cm/ 1.5 Qt Cov. Saucepan

CRA2009ZL

20 cm/ 3 Qt Cov. Saucepan



CRA2412XL

24 cm/ 6 Qt Cov. Stock Pot



CRA2210YL

22 cm/ 4 Qt Cov. Saucepan w/HH



RFNY24X

24 cm Pasta Insert for 6 Qt Pot



CRB2408YL

24 cm/ 3,5 Qt Cov. Chef pan w/HH



CRB2809XL

28 cm/ 5 Qt Cov. Braiser









CRC2004Z
20 cm/ 8" Open Frypan





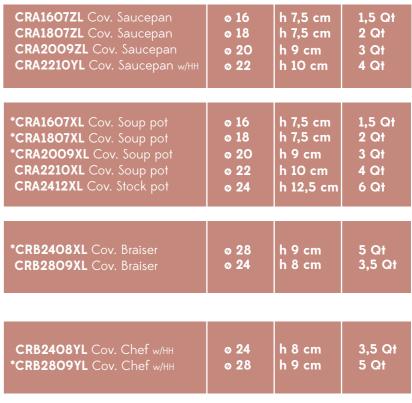
CRC3005Y
30 cm/ 12" Open Frypan w/HH

CRC3005X 30 cm/ 12" Open Dish



TON CUORE COLLECTION







| *CRC2004X Open Dish *CRC2604X Open Dish CRC3005X Open Dish | ø 26 | h 4 cm h 4,5 cm h 5 cm | 8" 10" 12" |
|------------------------------------------------------------|------|------------------------------|------------------|
| CRC3005X Open Dish | Ø 3U | n 5 cm | 12" |



| CRC2004Z Open Frypan | ø 2O | h 4 cm | 8" |
|---------------------------|------|----------|-----|
| CRC2604Z Open Frypan | ø 26 | h 4,5 cm | 10" |
| CRC3005Y Open Frypan w/HH | ø 30 | h 5 cm | 12" |



| RFNY24X Pasta insert for 6 Qt Pot | ø 24 cm |
|--------------------------------------|---------|
|--------------------------------------|---------|

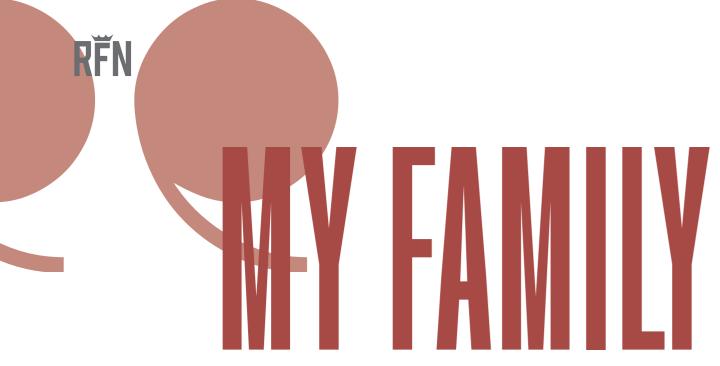


| CRD16 | ø 16 cm |
|-------|---------|
| CRD18 | ø 18 cm |
| CRD20 | ø 20 cm |
| CRD22 | ø 22 cm |
| CRD24 | ø 24 cm |
| CRD26 | ø 26 cm |
| CRD28 | ø 28 cm |
| CRD30 | ø 30 cm |
| Lid | |

^{*}Starred items are available on demand and minimum order quantity may apply.

All items are available with or without lid. Please check the pricelist or contact us for further details.





CRSOOO5 - 5pc Set
CRA1607ZL 16cm/ 1,5Qt Cov. Saucepan
CRA2210XL 22cm/ 4Qt Cov. Soup pot
CRC2604Z 26cm/ 10" Open Fry Pan







CRSOOO7 - 7pc Set

CRA1807ZL 18cm/ 2Qt Cov. Saucepan

CRA2210YL 22cm/ 4Qt Cov. Saucepan w/HH

CRA2412XL 24cm/ 6Qt Cov. Stock pot

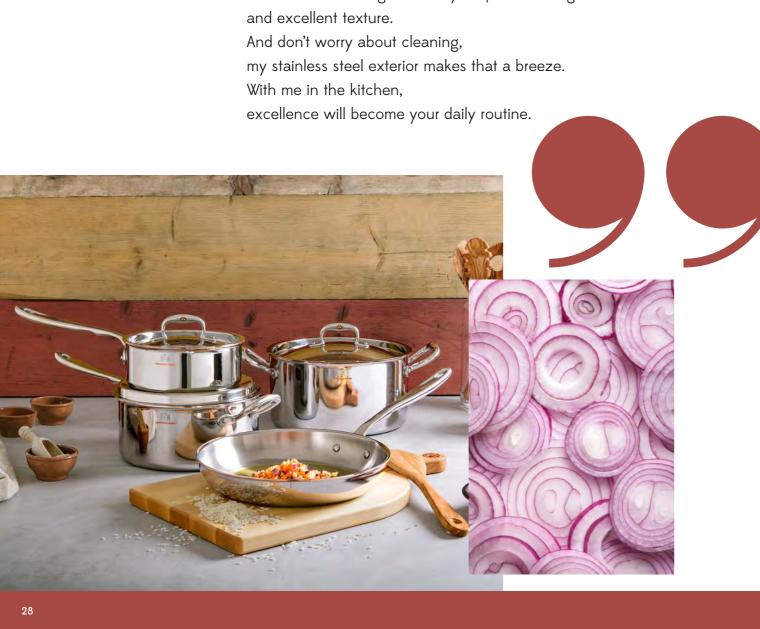
CRC2604Z 26cm/ 10" Open Fry Pan



26

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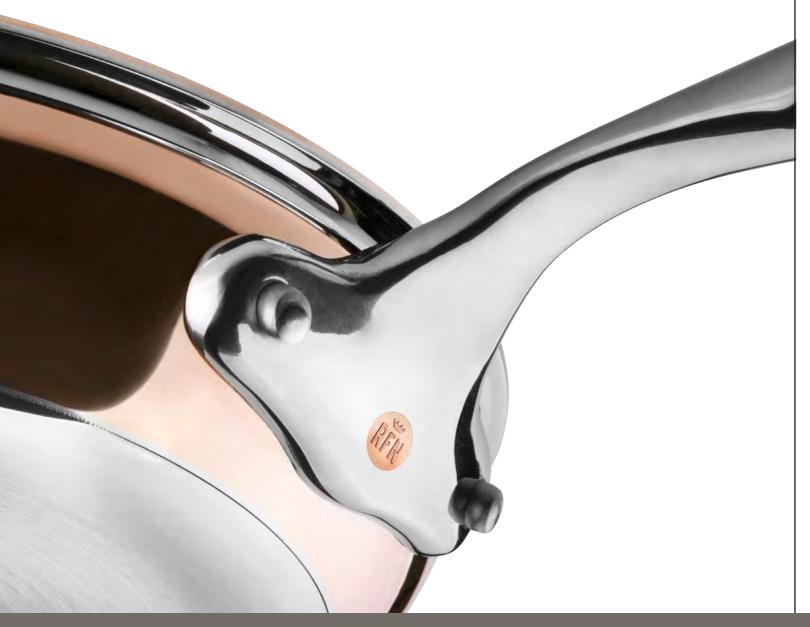
Contrary to some naysayers,
you can have your cake and eat it too.
Thanks to my copper heart, the best of heat conductors,
I can tackle even the most delicate ingredients.
Put me to the test with eggs, fish or custard
– uniform heat will guarantee you quick cooking
and excellent texture.
And don't worry about cleaning,
my stainless steel exterior makes that a breeze.
With me in the kitchen,











COLLECTION

INNOVATING TRADITION.

Living up to my name, Con Classe, I bring class and Italian flair to professional kitchens and dining tables alike. I'm made of copper, a noble material. Not only it's bellissimo, but also unmatched for cooking, thanks to its fast and even heat conductivity. That's why you see the likes of me in the hands of great chefs. Because anyone who wants to be able to create without limits needs tools that can guarantee perfect results every time. And with an innovative layer of induction steel at my feet, I'll respond to changes in temperature in record times, no matter the stove type. Anytime you face a new culinary adventure, I will be at your side, stronger than ever with my reinforced rim. And together we'll show everyone what world-classe cooking is.





STAINLESS STEEL INTERIOR

For unmatched practicality, ease of care and beauty that lasts.

STAINLESS STEEL HANDLES WITH RFN COPPER INSERT

My body will get hot, but my handles keep their cool.

SOLID COPPER BODY WITH MODULATED THICKNESS

It doesn't get more heat conductive than that.

ENGRAVED RFN LOGO

My family crest, if you wish.

Because I descend

from a noble lineage.

TRACEABILITY NUMBER

With my ID you can discover my place and date of birth.





MAGNETIC WRAP-AROUND STAINLESS STEEL BASE

My innovative base brings copper cooking tradition to all stovetops, including induction.

STAINLESS STEEL REINFORCED RIM

Makes me strong and resistant, for elegance that lasts.

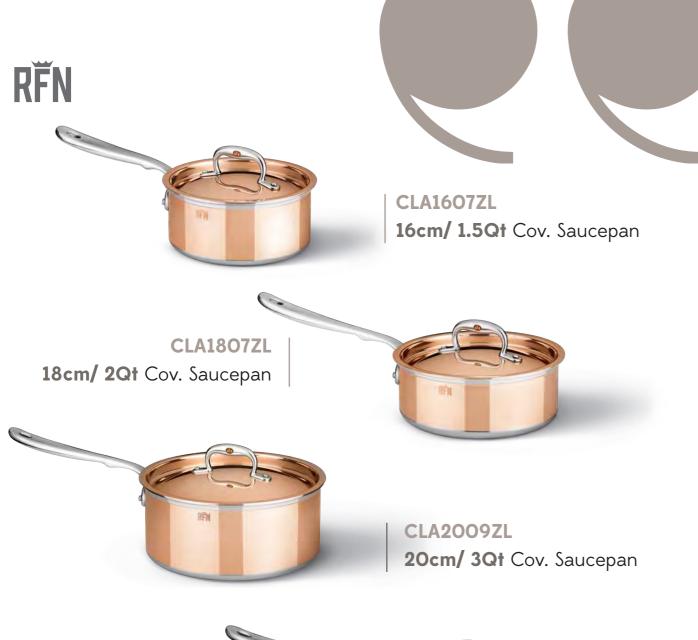
COPPER CLAD LID

To sit beautifully on your stove and serve at the table con classe.





34







CLB2408ZL

24cm/ 3,5QT Cov. Chef pan



CLA2210XL
22cm/ 4Qt Cov. Soup pot



CLA2412XL
24cm/ 6Qt Cov. Stock pot



RFNY24X
24 cm Pasta Insert for 6 Qt Pot



CLB2809XL
28cm/ 5Qt Cov. Braiser







CLC2004Z
20cm/ 8" Open Frypan





CLC3005Z
30cm/ 12" Open Frypan

CLC3005X 30cm/ 12" Open Dish



TON CLASSE COLLECTION.



| CLA1607ZL Cov. Saucepan CLA1807ZL Cov. Saucepan CLA2009ZL Cov. Saucepan CLA2210ZL Cov. Saucepan © 20 © 22 | h 7,5 cm 2 Qt h 9 cm 3 Qt |
|-----------------------------------------------------------------------------------------------------------|------------------------------|
|-----------------------------------------------------------------------------------------------------------|------------------------------|



| *CLB2408XL Cov. Braiser | o 24 | h 8 cm | 3,5 Qt |
|-------------------------|------|--------|--------|
| CLB2809XL Cov. Braiser | ø 28 | h 9 cm | 5 Qt |



| | o 24 | h 0 am | 3.5 Qt |
|-------------------------------|------|--------|--------|
| CLB2408ZL Cov. Chef Pan | | | |
| *CLB2809YL Cov. Chef Pan w/нн | ø 28 | h 9 cm | 5 Qt |
| | | | |



| *CLC2004X Open Dish | ø 2O | h 4 cm | 18" |
|---------------------|------|----------|-----|
| *CLC2604X Open Dish | ø 26 | h 4,5 cm | 10" |
| CLC3005X Open Dish | ø 30 | h 5 cm | 12" |



| CLC2004Z Open Frypan | ø 2O | h 4 cm | 18" |
|----------------------|------|----------|-----|
| CLC2604Z Open Frypan | ø 26 | h 4,5 cm | 10" |
| CLC3005Z Open Frypan | ø 3O | h 5 cm | 12" |



| - 1 | CLD18 | 0 1 |
|-----|-------|-----|
| | CLD20 | 0 2 |
| | CLD22 | 0 2 |
| | CLD24 | 0 2 |
| | CLD26 | 0 2 |
| | CLD28 | 0 2 |
| | CLD30 | 03 |

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CLD16





CLSOOO5 - 5pc Set
CLA1607ZL 16cm/ 1,5Qt Cov. Saucepan
CLA2210XL 22cm/ 4Qt Cov. Soup pot
CLC2604Z 26cm/ 10" Open Fry Pan



CON CLASSE



CLSOOO7 - 7pc Set
CLA1807ZL 18cm/ 2Qt Cov. Saucepan
CLA2210ZL 22cm/ 4Qt Cov. Saucepan
CLA2412XL 24cm/ 6Qt Cov. Stock pot
CLC2604Z 26cm/ 10" Open Fry Pan



In Italy, we say that you eat with your eyes first.

And with me, your eyes will feast.

I can move straight from any cooktop to your table, to impress your guests with my looks and skills. Thanks to copper's unparalleled temperature control and responsiveness, I will ensure professional cooking results, empowering you to handle refined and elaborate dishes.

I can sear scampi in a flash, stir up creamy risottos or gently simmer stews for hours, whether on fire, induction, or in the oven.

Put me to work, I'm not just a pretty face!





42 43