

**NOWA** -Hand-Cast



# Top quality in material and craftsmanship

effortless cooking ... energy efficient



Quality German Product

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### Instructions for use

Dear Customer!

We believe that these skillers and saucepans, hand-cast in aluminum by master craftsmen, will come to be the gems of your kitchen. You have made a wise choice, and can look forward to years of cooking enjoyment. NOWA cast utensils all feature a specially treated cooking surface which prevents food from sticking, even when cooking with little or no oil, even after years of use.

When using your NOWA utensils in its initial phase, you will want to "season" your pot or skiller by using a little oil when cooking – just until the inner surface appears slightly "browned". This is a sign that your utensil is now seasoned, and ready for years of service. NOWA cooking utensils are easy to clean and care for. Simply wipe the warm skiller with a paper towel or, if necessary, use warm water, a mild dishwashing liquid and a soft brush. Potscrubbers and abrasive detergents should not be used, as they may affect the cooking surface.

The handles of your utensils are oven-safe to 552°F. Because each piece has been produced using a stress-free casting technique, the base remains flat, making NOWA products suitable for use on electric, gas, glass-ceramic stovetops and coal burning stoves.

Date of Purchase:



Quality German Product

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**NOWA**

**TITAN ALPHA 2000**



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## ALU-TITANIUM Hard Base Seal

Dear Customer,

The skill of hand-casting and the latest in surface-coating technology – brought together in the tradition of fine German craftsmanship – has created a line of professional cookware of rare quality. Your new NOWA cooking utensil is no short-lived mass-produced product; each unit is produced from the best materials and individually hand-finished, all under constant quality control. This is your guarantee that your skillets or saucepan will be a valued addition to your kitchen, proving its quality with each use.

The surface of each hand-cast aluminum piece undergoes a special "roughening" process. Then, at extremely high temperatures, a titanium-aluminum oxide is fused onto the surface in a uniform layer, making it exceptionally hard and extremely scratch-resistant. This is then sealed with multiple layers of non-stick coating, resulting in the creation of a uniquely efficient and long-lasting cooking utensil.

### Extract from Stiftung Warentest (German Test magazine) – January 1980 issue

Where heat conductivity is concerned, cast aluminum is just about the best material for frying and cooking utensils.

Base material	Heat conductivity W/m°C	Comparison in %
Stainless steel	25	- %
Steel	42	+ 68 %
Cast iron	approx. 50	+ 100 %
Cast aluminum	204	+ 716 %



Quality  
German Product

## Cooking fats and oils

### Butter and Margarine

Contain about 16% water; also lacto-proteins and salt. Consequently, they can foam up and spatter, and are best used when cooking at lower temperatures.

### Clarified Butter

This is pure butter fat, without water or additives, heat-treated to over 432°F. Suitable for all foods which are to be crispy and brown after a short cooking-time.

### Oil

Suitable for use at higher temperatures. Peanut and corn oil are neutral in taste. Olive oil has its own distinctive flavor. Note: Highly-valued cold-pressed "extra-virgin" oil is not suitable for frying.

### Lard and Goose Drippings

Can be heated to high temperatures. These possess a distinctive flavor which is suitable only for certain dishes (i.e. liver).



## The Frying Pan

### Valued by Home and Professional Chefs Alike

NOWA cooking utensils, made of cast aluminum, are the welcome, quality alternative to the short-lived, mass-produced cookware available today. Instead of being pressed, drawn or punched, each unit is individually cast by hand, in a unique chill casting process using only high-grade aluminum alloy from German smelting works.

NOWA skillets, pots and saucepans have an exceptionally thick (7 to 8 mm) thermo-base. This strong and extremely durable base prevents any deformation of the utensil, even after decades of use.

NOWA hand-cast products are much lighter than traditional cast-iron pots and pans, due to the use of lightweight (yet strong) aluminum alloys. They are designed for use on all cooking surfaces, from electric and gas stoves to glass ceramic and coal-burning stoves.

NOWA hand-cast aluminum cookware has proven itself in millions of households and commercial environments.



# NOWA -Hand-Cast



Order No.  
320

1 QT.  
8" Ø  
1 1/4" height



Order No.  
520

1.5 QT.  
8" Ø  
2" height



Order No.  
720

2 QT.  
8" Ø  
2 1/4" height



Order No.  
920

3 QT.  
8" Ø



Order No.  
820

2.5 QT.  
8" Ø  
3 1/4" height



Order No.  
324

1.5 QT.  
9 1/2" Ø  
1 1/4" height



Order No.  
524

2 QT.  
9 1/2" Ø  
2" height



Order No.  
724

3 QT.  
9 1/2" Ø  
2 1/4" height



Order No.  
924

4 QT.  
9 1/2" Ø  
4 1/4" height



Order No.  
824

3.5 QT.  
9 1/2" Ø  
3 1/4" height



Order No.  
328

2 QT.  
11" Ø  
1 1/4" height



Order No.  
526

2.5 QT.  
10 1/4" Ø  
2" height



Order No.  
726

3.5 QT.  
10 1/4" Ø  
2 1/4" height



Order No.  
926

5 QT.  
10 1/4" Ø  
4 1/4" height



Order No.  
826

5 QT.  
11" Ø  
3 1/4" height

Order No.  
832

6.5 QT.  
12 1/4" Ø  
3 1/4" height

# NOWA -Hand-Cast

Order No.  
532



6 QT.  
12<sup>3</sup>/<sub>4</sub>" Ø  
1<sup>1</sup>/<sub>4</sub>" height

Order No.  
332



2.5 QT.  
12<sup>3</sup>/<sub>4</sub>" Ø  
1<sup>1</sup>/<sub>4</sub>" height

Order No.  
528



3 QT.  
11" Ø  
2" height

Order No.  
728



4.25 QT.  
11" Ø  
2<sup>3</sup>/<sub>4</sub>" height

Order No.  
928



4.5 QT.  
10<sup>1</sup>/<sub>4</sub>" x 10<sup>1</sup>/<sub>4</sub>"  
3<sup>1</sup>/<sub>4</sub>" height

Order No.  
829

Order No.  
830

5 QT.  
11" x 11"  
3<sup>1</sup>/<sub>4</sub>" height

Order No.  
729



3.5 QT.  
10<sup>1</sup>/<sub>4</sub>" x 10<sup>1</sup>/<sub>4</sub>"  
2<sup>3</sup>/<sub>4</sub>" height

Order No.  
730



5 QT.  
11" x 11"  
3<sup>1</sup>/<sub>4</sub>" height

Order No.  
190



5 QT.  
8<sup>1</sup>/<sub>2</sub>" x 13"  
4<sup>1</sup>/<sub>2</sub>" height  
with glass  
dish

Order No.  
250



7 QT.

Order No.  
200



11 QT.  
9<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>"  
8" height

Order No.  
202

4 QT.  
15" x 10<sup>1</sup>/<sub>4</sub>"  
2<sup>1</sup>/<sub>4</sub>" height



Order No.  
916

1.5 QT.  
4" height



Order No.  
116

1.5 QT.  
4" height



Order No.  
100

2 QT.



Order No.  
370

1.5 QT.  
9 1/2" x 9 1/2"  
1 1/4" height

# "Lyon" Design

## "Professional" Line

- High quality aluminum hand-cast
- Precision machined, leveled base
- Extremely scratch-resistant and durable

### The pan for professional use, with new hard base seal Alpha-2000

- Fast and even heat distribution
- High heat retention
- Lightweight, with no deformation of base
- Scratch-resistant, non-stick coating
- Stainless steel handle with special attachment to pan body, available in 3 lengths
- Ideal for continuous professional use
- Easy clean up

### NOWA Professional "Lyon" Design pans available in the following sizes:

Article No.	Ø Top Rim (inside diameter)	Inside height
320	8"	1 1/4"
324	9 1/2"	1 1/4"
328	11"	1 1/4"
332	12 1/2"	1 1/4"
528	11"	2"
532	12 1/2"	2"
636	14 1/4"	2 3/8"
640	15 3/4"	2 3/8"

Handles available in: S = 8 3/4" = short  
M = 12 3/4" = medium  
L = 15" = long

Each pan is available with any of the 3 handle lengths.

Order No.  
L320



1 QT.  
8" Ø  
1 1/4" height

Order No.  
L528



2 QT.  
11" Ø  
2" height

Order No.  
L324



1.5 QT.  
9 1/2" Ø  
1 1/4" height

Order No.  
L532



3 QT.  
12 3/4" Ø  
2" height

Order No.  
L328



2 QT.  
11" Ø  
1 1/4" height

Order No.  
L636



4 QT.  
14 1/4" Ø  
2 1/4" height

Order No.  
L332



2.5 QT.  
12 3/4" Ø  
1 1/4" height

Order No.  
L640



5.5 QT.  
15 3/4" Ø  
2 1/4" height