

nesto series

THE WORLD'S MOST COMPACT COOKWARE

German
Design &
Technology



COOK[®]
VISION **ITS NEW.**

**TOP QUALITY.
COMPACT.
CLEVER.**

nesto is a first-class cookware series that requires much less storage space than conventional cookware on account of its clever design. The entire series is suitable for all types of hob.

nesto helps you keep your kitchen organised!



STACKABLE

nesto is designed so that all the pots and pans can be stacked inside one another with barely any increase in height. Even the largest pot fits on the smallest pan and items of the same size stack together neatly.

nesto saves maximum space





PATENTED HANDLE

This handle masters a balancing act. First, the handle can be used effortlessly and intuitively with one hand; in addition, the leverage has the ideal strength to provide perfect grip.



Sturdy connection

Shake- and slip-resistant up to 10 kg
(DIN EN 12983-1:2020-03)

Ergonomic design

Ideal for long-term use

Flameproof

For gas cookers; also suitable
for use in restaurants



FORM FOLLOWS FUNCTION

- Shatterproof glass
- Steam vent, also for downdraft extractor fans
- Non-slip, close-fitting silicone edge
- Stackable



The fixing on the underside is designed so that the lids fit into one another perfectly. In addition, a clever closure concept and seal prevent water from entering under the lid.

COOKING LIKE A PRO

What distinguishes professional equipment from amateur utensils? The material and the workmanship: we have used particularly robust chrome-nickel stainless steel for the nesto range. The base has a very strong encapsulated thermal base with aluminium core.

This guarantees that the base does not buckle even when exposed to extreme temperatures and therefore ensures optimal heat distribution. A high quality three-layer BPA-free PTFE coating does not only prolong the pan's life, it also ensures a non-stick result.



**VERSATILE
USE**



OVEN-PROOF



EASY SERVE

with our magnetic silicon trivet





EASY TO CLEAN

No handles, no fuss





EASY STORAGE

with our vacuum lid.