

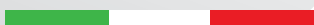
ZEST®

Zest by Zepter:

**Timeless
Quality Meets
Modern Design**



Made in Italy



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A close-up photograph showing the corner of a smartphone with a dark screen and a metallic frame, resting on a light-colored surface. A brushed metal handle, likely for a kitchen appliance, is positioned diagonally across the foreground, partially overlapping the phone. The background is a light gray with a white geometric pattern of intersecting lines forming a grid of squares.

Discover Zest, the newest addition to Zepter's revolutionary cookware family, bringing together impeccable **Italian craftsmanship with cutting-edge technology**. Designed to inspire and deliver the same unparalleled benefits as our renowned Masterpiece cookware collection, **Zest** brings a fresh, contemporary look to your kitchen while maintaining Zepter's unmatched standards of health and sustainability.

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Unmatched Quality: The strength of Zepter's 316L Metal

The foundation of Zest by Zepter lies in its **remarkable material—316L metal**. This premium alloy, used for all Zepter cookware lines, is the gold standard in healthy and sustainable cookware.

- **Environmentally friendly** and **indestructible**
- **Highly resistant** to physical, chemical, and corrosive effects
- **Non-porous**, ensuring no absorption of food odors or flavors
- **Resistant** to discoloration and burning

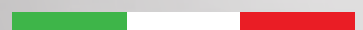
Designed for ease of use, cleaning, and maintenance, 316L metal remains completely **neutral, hypoallergenic, and safe for all**.

The unparalleled quality of **316L metal** has earned its place in industries that demand perfection: from medical implants and surgical instruments to exclusive watches, luxury cars, and yachts. Now, this same elite material elevates your cooking experience with **Zest by Zepter**.

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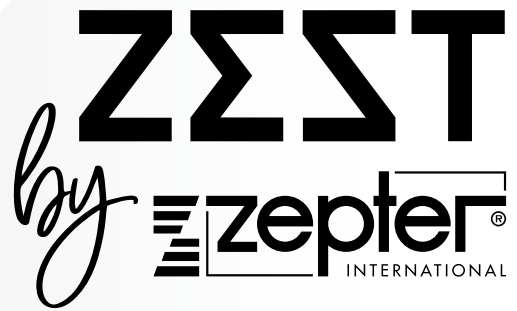


Zepter lid and pot edge – Innovation meets functionality

The Zepter Lid fits seamlessly onto the pot's edge, creating a hermetic seal that drives the **Zepter Closed Circle process**. This innovative method uses the food's natural moisture to create a self-contained cooking cycle: steam rises, condenses on the lid's cooler surface, and drips back into the pot.

The result? **Nutritional retention, enhanced flavor, and perfectly cooked meals—without adding water, fats, or high temperatures**. This unique process preserves the food's natural integrity while promoting a healthier lifestyle.

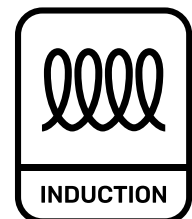
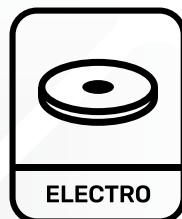
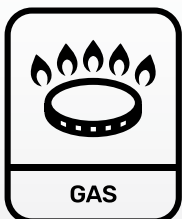




Zepter Accuthermal Compact Bottom (ZAC) – Patented technology

The patented **Zepter Accuthermal Compact Bottom (ZAC)** is engineered with **three expertly compressed metal layers—inductive, accumulative, and conductive**—creating an indestructible and undeformable foundation for Zepter cookware. This innovative design, achieved through advanced machinery applying up to 2,000 tons of pressure (without gluing or soldering), ensures unmatched durability and performance.

ZAC's unique structure quickly accumulates heat, distributes it evenly, and maintains optimal cooking temperatures. This process **allows food to cook at lower temperatures, preserving nutrients** while **saving up to 70% of energy**. Compatible with all heat sources, including induction, ZAC embodies efficiency, versatility, and **the art of healthy cooking**.

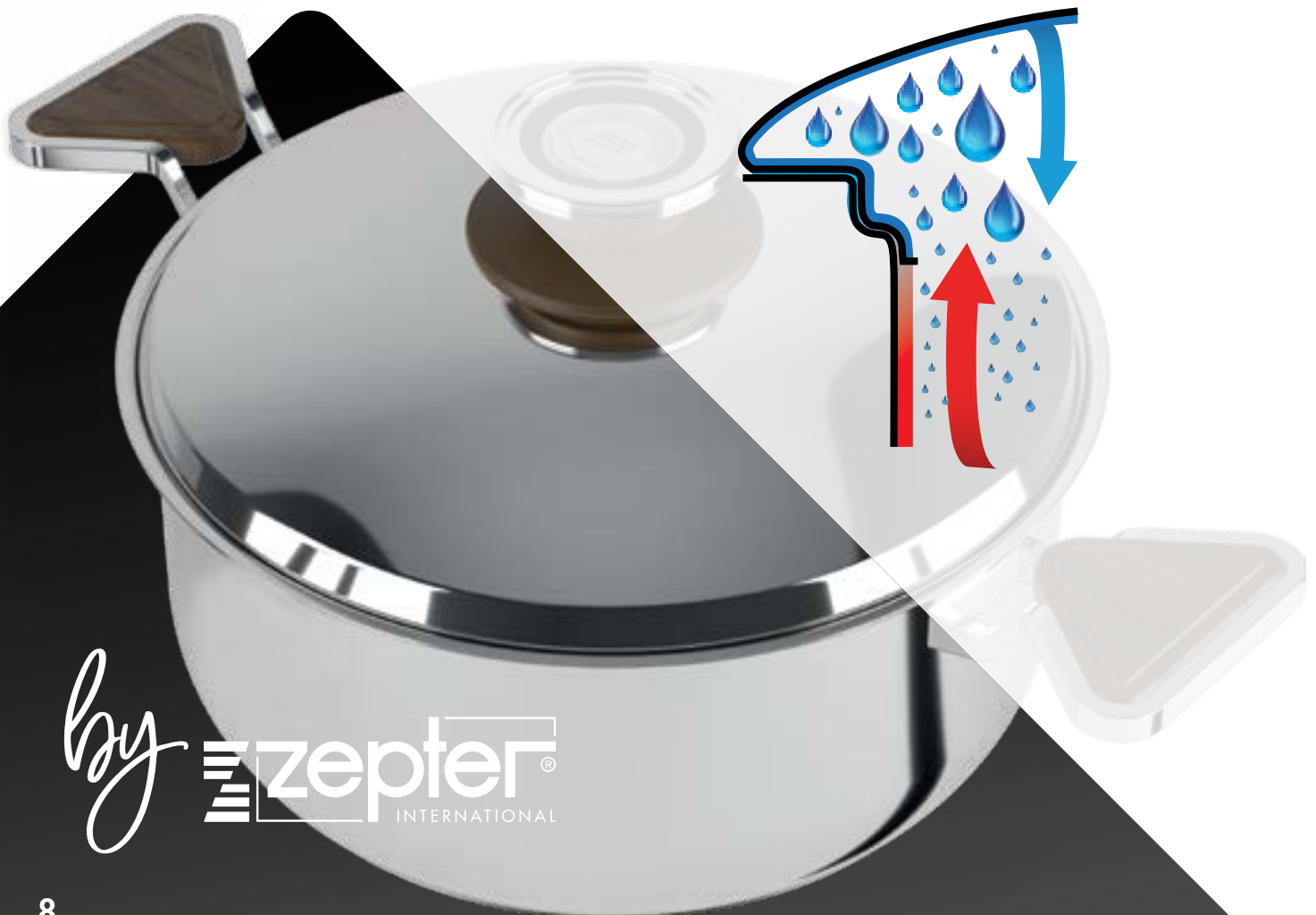


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Zepter pot body – The heart of healthy cooking

Crafted from **superior 316L metal**, the Zepter Pot Body is designed for durability and exceptional cooking performance. Its surface **remains cooler** than the bottom, enabling the condensation of nutritional liquids and **supporting the Closed-Circle cooking process**.

This advanced design **promotes healthier cooking** by **preserving nutrients, flavors, and moisture** while allowing meals to be **prepared at lower temperatures, saving time and energy**.



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Zepter Handles – **Stay cool and safe**

The Zepter **patented handles** are crafted from stainless steel with a Bakelite insert featuring a hydrocoating wood effect, combining durability with modern elegance. The Bakelite retains its properties even under continuous temperatures of **up to 200°C for 72 hours**, ensuring **reliability during prolonged use**.

The handles **remain cool to the touch** by minimizing connectivity with the cookware body. Their ergonomic design ensures a secure, comfortable grip and effortless handling.



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Zepter Analogue Thermocontrol: Precision cooking

The Zepter Analogue Thermocontrol provides clear, intuitive temperature monitoring through three distinct coloured fields: **yellow for pre-heating**, **green for the optimal cooking temperature**, and **red for overheating**. By keeping an eye on the Thermocontrol, you can ensure your meals are cooked to perfection—preserving their nutritional and biological values **while preventing burning**.



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Zepter Frying Pan: Peek Non-Stick Coating

The **Zepter Frying Pan** is a masterpiece of engineering, designed to offer the ultimate in durability, performance, and healthy cooking. At its core lies the revolutionary C3+ PEEK non-stick coating, a cutting-edge 3-layer system with an **80-micron thickness** that sets a new standard in cookware technology.

Unrivalled Durability and Performance

PEEK (polyether ether ketone) is renowned for its exceptional **resistance to scratches, wear, and high temperatures**. This advanced coating ensures the Zest Zepter Frying Pan remains pristine even after prolonged use, offering **long-lasting non-stick properties** that outperform traditional fluoropolymers like PTFE, PFA, and FEP. The pan guarantees effortless food release and easy cleaning, making it a joy to use every day.

The Zest frying pan allows you to cook with **minimal oils and fats**, preserving the natural flavors and nutrients of your ingredients. Its **hydrophobic and non-stick surface** prevents food from sticking, ensuring perfect results every time—whether you're frying, sautéing, or searing.



Designed for versatility, Zepter frying pans are compatible with all heat sources, including induction, and are built to withstand high temperatures for **energy-efficient cooking**. Whether you're frying, sautéing, or searing, these frying pans offer exceptional cooking performance with a healthy cooking approach.

With Zepter Frying Pans, you experience the benefits of top quality cookware—**durability, high-performance non-stick technology**, and **scratch resistance**—in one innovative design.

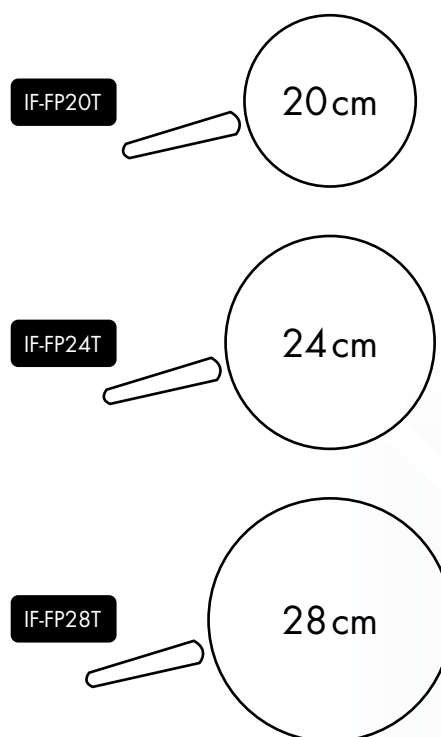
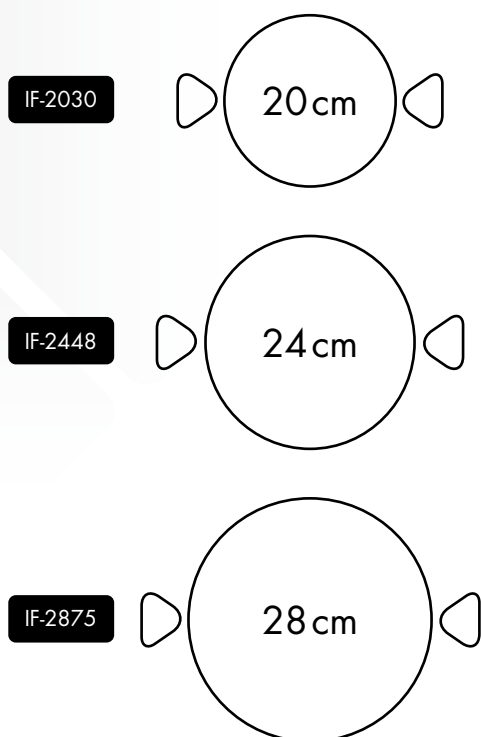


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Zest cookware embodies the Zepter legacy of excellence, offering the same innovative features that make all our cookware exceptional:

Product code	Product name	Product dimensions
IF-2030	Casserole 3 l	20 cm, H 9,7cm
IF-2448	Pot 4,8 l	24 cm, H 11cm
IF-2875	Pot 7,5 l	28 cm, H 12,5 cm
IF-FP20T	Frying Pan	20 cm, TITANIUM
IF-FP24T	Frying Pan	24 cm, TITANIUM
IF-FP28T	Frying Pan	28 cm, TITANIUM



- The pots: made with patented multi-layer material for optimal heat distribution and even cooking.

- Cooking without added fats or water to preserve food's natural vitamins and minerals.

- Seamless compatibility with all cooking surfaces.

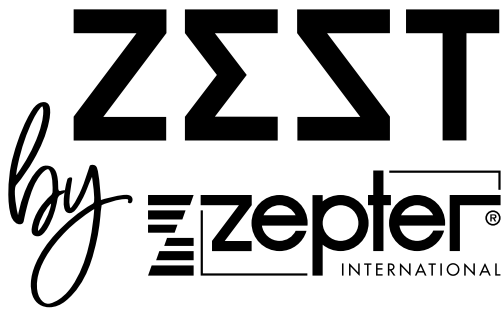
- Durability: premium, long-lasting materials to stand the test of time.

- Frying pans: featuring **C3+ PEEK non-stick coating**, a cutting-edge 3-layer system with an 80-micron thickness, ensuring durability and scratch resistance for effortless cooking.

- Italian design excellence: sophisticated and modern, Zest adds a touch of elegance to every kitchen.

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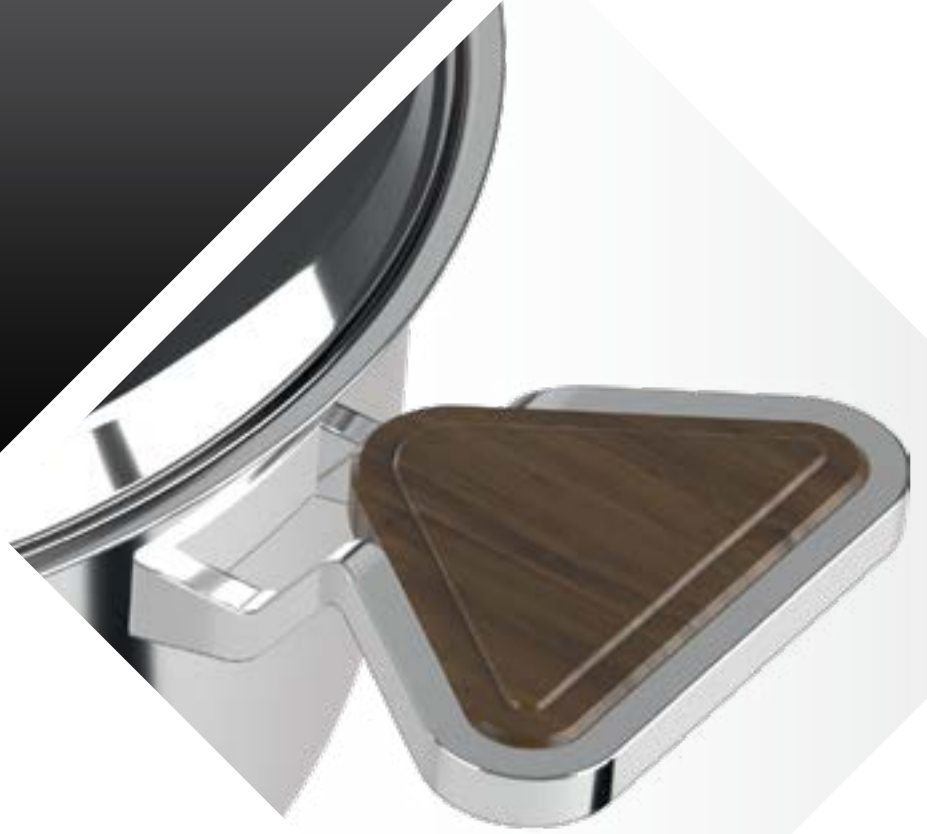




Zest is more than cookware

It's a lifestyle choice for those who value health, style, and efficiency. Whether you're a professional chef or a home cook, Zest helps you create masterpieces effortlessly.





Why Choose Zest?

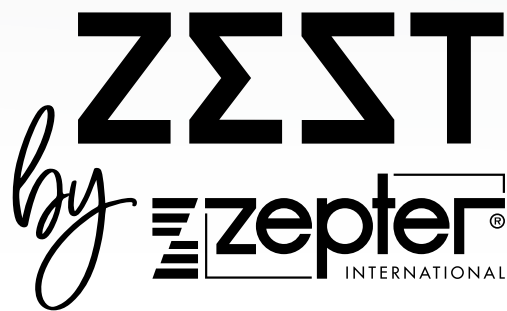
- **Modern design:** A striking aesthetic that complements any kitchen style.
- **Health-focused cooking:** Cook without oils, preserve nutrients, and enjoy naturally flavorful meals.
- **Energy efficiency:** Save time and energy with advanced cooking technology.
- **Durability:** Built to last, with premium materials, 316L that resist wear and tear.

Whether you're a seasoned chef or a passionate home cook, Zest cookware ensures every dish is a masterpiece. From sautéing to simmering, this collection empowers you to create healthy, flavorful meals effortlessly.



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Experience the **Zest of Culinary
Perfection with Zepter**



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