

Take a look at the best known German pan makers

Referring to the German pot, perhaps many housewives will not help but feel satisfied and want to own it. So let's look at the famous brands of German cookware!

Referring to the German pot, perhaps many housewives will not help but feel satisfied and want to own it. German pot is not only famous for its quality but also very high aesthetics, it comes from the very strict and perfectionist business concept of this country. So join us on the list of **famous German pots and pans** !



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WMF pot manufacturer

WMF of Germany is one of the long-standing, prestigious and well-known housewares brands, established in 1853 in Geilingen an Der Steige, Germany. Because of its long history, WMF cookware sets are very familiar in European and American countries.



Over the course of nearly 170 years of development, till now, WMF products have been famous all over the world and become the top choices of culinary experts, housewives in the world, including Vietnam.

The advantage of WMF pots and pans is that it is imported from Germany in its entirety. Products made from 18/10 stainless steel material are absolutely safe for health with Cromargan alloy developed by WMF to help prevent scratches and impact. This alloy has special advantages stable, super durable with food acids, salts, alkali . easy to clean and safe to the health of users.

In addition, the new TransTherm 3-layer pan bottom technology helps distribute the heat evenly across the bottom and sides of the pot, thereby helping to cook quickly and save energy. High-tech Cool-Technology does not heat the pot loop though for long periods of time. In particular, the pot has a transparent glass swing, good thermal shock resistance, anti-condensation, reinforced rim with Cromargan material, which is much more impact resistant to breakage when dropped very effectively. The product always has a recognizable WMF brand logo.



Because of its outstanding advantages, the WMF pot has long been famous for being quite expensive. However, so far, this price has also been improved along with consumer income has also increased, the trend of using high-class pots and pans has increased. On average, a pot of WMF costs from 900 thousand to several million / unit. If

you want to save money, you can choose to buy WMF pots and pans that usually range from 3 million to 15 million 1 set.

Silit pot firm

Once a member of WMF household appliances, after being separated as a separate household brand, Silit inherited the inherent advantages of WMF and developed many of its own characteristics. Over many years of development, the German Silit pan has become one of the world's leading prestigious brands in consumer goods in homes, restaurants .

Silit pots and pans are famous for their durable, modern design, shiny appearance, high aesthetic, suitable for kitchen furniture and current kitchen design trends. Not only that, the Silit pot is also known for its exclusive material - durable - safe with antibacterial properties and also helps to save energy.



Silit pot uses the most advanced stainless steel material with high strength, heat transfer and good heat resistance. They are very safe to use, with a heat-resistant strap with a safe material for health. Silit cookware set can be suitable for all types of cookers, especially induction cookers.

Currently, the product is widely sold in all over the world, including Vietnam. Therefore, it is very easy and simple for you to purchase Silit pots and other household products. However, the price of these pots is not cheap, an average of more than 1 million VND each and about 4 to 15 million for a set of Silit pots.

Fissler pot firm

Not inferior to the Silit brand, Fissler of Germany is also a well-known brand in the country and in the world for high-class kitchen appliances, appliances and appliances, established long ago in the country. this in 1845. Thanks to constantly exploiting new technology, always researching leading materials for production, Fissler's household products are always rated as top quality. The evidence is that Fissler pots and pans are available in more than 80 countries.



The biggest advantage of the German Fissler pot is that the body is made of high-grade stainless steel 18/10 easy to clean, stainless, beautiful color, durable and good heat transfer and safe for health. This is a standard German material that helps save fuel during cooking quite well thanks to good heat transmission feature, creating a long service life for Fissler's pots and pans. The surface is covered with a non-stick layer of high safety, does not contain carcinogens, resistance to corrosion components in the cooking process and detergent.

Superthermic science bottom pot technology uses 3 layers of monolithic metal stamping with high technology to increase the efficiency of heat transfer, evenly cooked food, help increase the durability of the bottom, and heat transmission evenly throughout. The bottom of the pot has a pattern that prevents the bottom of the pot from being bent, is always flat during cooking and can be used for induction cookers.



Its rim is designed to be wide, with high spill resistance, protecting the kitchen from getting dirty during cooking, saving cleaning time. In addition, the scientific handle design and insulation make it safe for cooking, avoiding the possibility of causing hand burns. The pot is made with local fire resistance with a high safety factor.

Compared to the price of WMF or Silits saucepans, Fissler pots and pans are similarly priced, even slightly, about VND 1.8 million for 1 pot and range from 8 to 23 million for a Fissler premium pot .

Elo pot brand

Despite being a 'junior' of famous brands WMF, Silit or Fissler, but the German ELo pot is also one of the brands that have gained recognition from many markets, especially in fastidious markets. of the world. Over 80 years of establishment and development, Elo has gained certain achievements and has been very well received by customers.

Elo advanced saucepan is manufactured according to the highest standards of Europe, using technology without PFOA - carcinogens. Therefore, its products have very high quality and safety standards.



Not only that, the design of Elo pots and pans is also very beautiful and catching up with the trend of the market, therefore, buyers can use Elo pots and pans for a long time without feeling outdated.

In addition, another advantage of Elo pots and pans that not all German cookware companies have is that they are quite cheap. Therefore, it is well received and responded well by the market.

Currently, the price of Elo pan products is considered to be very suitable for the high-end product segment in Vietnam, about less than VND 400,000 each and ranges from VND 1.5 million to VND 4 million for one. the pans.

Above are our share of 4 famous German pots and pans, the oldest and the most popular. Hopefully, families, especially housewives can choose to buy a set of pots and pans that are suitable and suitable for the family!

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