# The Wonderfull Stainless steel collection

The nickel-free stainless steel collection





## **The Wonderfull** Nickel-free stainless steel collection

Sitting (ever so) pretty alongside The Fabulous Pan and The Incredible Casserole...

**Meet The Marvellous:** COOKUT's first stainless steel collection.

After two years of meticulous design, The Marvellous collection combines top-tier performance, nickel-free safety, and COOKUT's iconic colour palette. Available in six heavenly hues, you can mix and match with other COOKUT collections for a showstopping kitchen space. Crafted from SteelGreen stainless steel,

The Marvellous collection is redefining stainless stee cookware. The cutting-edge 3-ply design features titanium, copper, and a recycled aluminium core for ultra-durability and performance. Meanwhile,by eliminating the risk of nickel migration,The Marvellous collection is a healthier choice for your kitchen and your home.





The cherry on top? Its coloured lids and removable handles make The Marvellous collection ultra-versatile, easy to store, and fun to personalise.

«Stainless steel is a mainstay of traditional cooking and the obvious new addition to the COOKUT lineup. With bold colours and sleek style, our innovative collection reinvents stainless steel cookware. It's high-performing, fun, and modern - bringing fresh energy to your kitchen essentials» Loïc Designer de Cookut















# Contemporary, timeless desiĝn





# Perfect for all types of cooking



1 Induction

2 Gas



## 3 Electric and ceramic hob

### 4 Oven-safe up to 220°C Grilling





# Stainless steel SteelGreen®

Nickel-free, multi-layer stainless steel designed for fast, precise, and even cooking.

## 3-ply stainless steel :

Special nickel-free
stainless steel: crafted for
precise cooking with zero risk of
nickel migration for your peace of
mind.

**Aluminium core:** for rapid, even heat distribution.

<sup>3</sup> Ferritic induction stainless steel: for peak performance and perfect induction compatibility.

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Everyday cooking that's quick and easy:

The Marvellous **SteelGreen**<sup>®</sup> stainless steel is reinforced with copper and titanium. **Reinforced copper:** for fast, even cooking. **Reinforced with titanium:** for greater strength and durability. Recycled aluminium core: for perfect, eco-friendly heat conduction.

**Free from harmful chemicals:** Stainless steel is naturally PFAS-free so you can cook with confidence.





**Highly robust:** Stainless steel can withstand knocks, scratches, and daily wear and tear. So your cookware looks marvellous for

longer.

**Built to last:** With proper care, The Marvellous Stainless Steel collection can last you a lifetime.

**Performs under pressure:** Our stainless steel resists warping, even under high temperatures



### 3-ply stainless steel

NICKEL-FREE RECYCLED ALUMINIUM CORE SPECIAL INDUCTION STAINLESS STEEL



# Nickel-free stainless steel collection

**3 SIZES - 6 COLOURS** 





### CASSEROLE 20 CM :

Vol: 2,6 litres Overall dimensions: Ø 20 x 10 cm Weight: 1,1 kg 2 à 4 personnes

### POÊLE 24 CM :

Vol : 1,3 litres Overall dimensions: Ø24 x 5 cm Weight: 1 kg 2 à 4 personnes



### SAUTEUSE 28 CM :

Vol : 4,4 litres Overall dimensions: Ø 28 x 8,5 cm Weight: 1,6 kg 2 à 8 personnes

# Clean and healthy cooking

Stainless steel is non-porous. This means bacteria and food residues have nowhere to hide, helping your cookware stay clean and hygenic.

Stainless steel never reacts with food, so your dishes stay true to their taste. Even with acidic ingredients like tomatoes or lemons.

100% PFOA and PFAS-free. Unlike synthetic coatings, our stainless steel cookware is completely free from harmful chemicals.







## Gourmet cuisine made easy

Fast, ultra-precise heat-up.

Our multi-layer SteelGreen stainless steel (reinforced with aluminium and copper) ensures even heat diffusion with no hot spots.

Stainless steel is perfect for searing, grilling or stir-frying food while preserving its natural flavour.

It's also your secret weapon for creating rich, delicious sauces. The stainless steel surface allows flavorful caramelised juices to stick to the bottom which can be released through deglazing.

# Oven cooking that doesn't stick yes, really!

The drip test ensures perfect cooking with no sticking. After heating the stainless steel pan for a few minutes, sprinkle a few drops of water onto the surface. If the drops bead up, glide, and crackle across the pan, it means the pan is ready for action and at the right temperature.

Fat-free meats, such as chicken, naturally unstick from the pan after caramelisation – looking in flavour at the same time. For more delicate foods like eggs or vegetables, it's best to add a small amount of fat to keep things cooking smoothly.

With stainless steel, low heat is all you need for even cooking and consistently delicious, non-stick, results.



# The Wonderfull, lid cover

## **3 SIZES - 6 COLOURS**

**Retains heat:** retains heat to reduce cooking time and keep energy consumption in check.

**Locks in moisture and flavour:** Locks in steam and aromas to keep food juicy and enhance natural flavours. A dream for slow cooking and braising.

**Faster cooking:** Trapped steam boosts pressure and temperature, reducing cooking time and delivering exceptional results.

**Safety first:** Designed with a steam release system to minimise spills and lessen the risk of burns.



20 CM LID



24 CM LID



28 CM LID



# The Marvellous, Detachable Handles



### Ultra compact: Removable handles for easy storage. Freeing up space in your kitchen cupboards and drawers.

Versatile: Easily detachable so you can transform your pan into an elegant serving dish or oven-safe pot.

**Reinforced safety:** The secure fastening system keeps the handle stable and firm during cooking, lowering the risk of burns.

**Easy care:** Handles remove freely, making it simple to wash your pan by hand or in the dishwasher.

**Praticality :** A single handle can be adapted to several utensils in the range, helping to lighten the load.

**6 COLOURS** 

**3 TYPES OF WOOD** 

**1 METAL FINISH** 

**Design :** A subtle composition and a sleek handle.

**Colour** : Available in different colours and designs to create your own combinations.



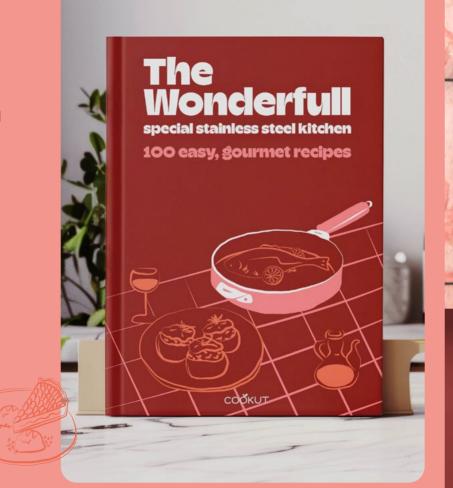


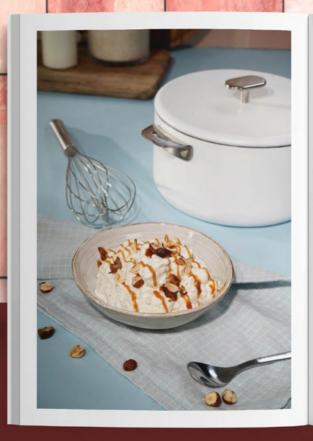
# 100 easy, gourmet recipes

This brilliant cookbook shows just how easy and delicious cooking with stainless steel can be.

Each recipe has been carefully selected by our team at COOKUT HQ in Brignais, France, to inspire your kitchen adventures.

With this book, you'll see that anyone can master stainless steel cooking - with no chef skills required!





## Rice pudding with salted caramel and toasted hazelnuts

Rig rond & dessert	200 g
Beurre	30 9
Sucre semoule	60.9
Lait	800 ml
Crème liquide	270 ml
Vanille	1 gouss

### Crème montée

Crème liquide froide	300 ml
30/35% MG Sucre place	25.0
Extrait de vanille	
Coromel beurre solé (p. 217)	

#### Toppings

Noisettes 20g

- Dans la Merveilleuse Casserole Inox, faire bouillir une grande quantité d'eau puis y ajouter le riz.
- Laisser précuire le riz pendant 8 minutes.
- Égoutter le riz et vider la Casserole d'eau.
   Fendre la gousse de vanille en deux
- et gratter les graines
- Dans la même Casserole, ajouter le lait, la crème liquide, le sucre et la gousse de vanille entière avec les groines. Bien mélanger.
- Verser le riz dans la Merveilleuse Casserole Inax et laisser cuire pendant 45 minutes. Le mélange doit devenir bien anchueux.
- Ajouter ensuite le beurre coupé en morceaux et bien remuer.
- Transvaser le riz dans un grand bal et filmer au cantact puis mettre au frais pendant au moins 1 heure.

Préparation 15 min

> Cuisson 35 min

Portions 5

#### Crème montée

P. Verser la crème dans la cuve d'un botteur ou dans un cui de poule puis ajouter l'extrait de vanille et le sucre glace. Fouetter à vitesse moyenne pendant 5 minutes. Une fois que la crème se tient, bien penser à arrêter avant qu'elle ne graine.

### Noisettes grillées

 Concasser les noisettes puis les faire griller à sec dans la Merveilleuse Paèle Inax pendant environ 5 minutes. Faire attention à ce qu'elles ne brûtent pas.

#### Dressage

- Sortir le riz au lait du friga puis y ajouter la crème monNe et remuer délicatement pour ne pas casser la texture aérée de la crème.
- Servir le riz au lait dans un petit romequin au bol, ajouter un généreux filet de caramel et finir par les noisettes grillées sur le dessus.

### Les desserts 209

# Easy Gourmet Cooking







# Cookut & Co Gourmet tribe

www.cookutandco.com

Homemade recipes for every kind of cook. Handpicked for COOKUT cookware.

Access thousands of COOKUT recipes and tutorials

Share recipes and chat with the tribe



# Cookut's Mission

At COOKUT, we are dedicated to making life happier, healthier, and kinder to the planet.

Our mission is simple: cut down on plastic use, minimise waste, and combat the overconsumption of kitchen products.

We believe in innovative, durable cookware that stands the test of time. Transparency is at the heart of everything we do. Yet we also like to keep things light..like the perfect Victoria Sponge or a buttery brioche.

We hope you'll join us as we continue to innovate, inspire, and keep things deliciously fun.



# Our 10 Commitents

REDUCE PLASTIC USE IN DAILY LIFE



MINIMISE DAILY WASTE





REDUCE OUR CO2 EMISSIONS







СОМВАТ INDUSTRIAL WASTE

PROMOTE PRODUCT REPAIR AND LONGEVITY

CULTIVATE A HEALTHY COMPANY CULTURE + WELLBEING AT WORK

FUND THE PROTECTION OF ENDANGERED SPECIES



# Cookut's Wonderfull mission



Anyone can master stainless steel cooking with no chef skills required!

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