



CRAFTING  
MASTERPIECES



INDUSTRIA  
FUTURA

# INDUSTRIA FUTURA: CRAFTING EXCELLENCE IN STAINLESS STEEL SINCE 1992



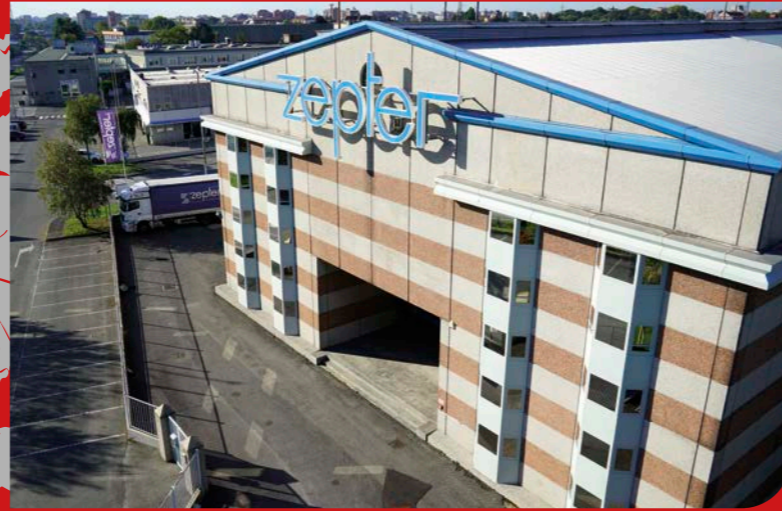
Nestled amidst the vibrant heart of Italy's manufacturing landscape, **Industria Futura** stands as a testament to the nation's enduring legacy of craftsmanship and innovation.

As a key partner of Zepter International, **Industria Futura** has established itself as a premier manufacturing hub, specializing in the creation of premium cookware, tableware, and home decor.

→ The facility seamlessly blends traditional techniques with cutting-edge technologies, ensuring that every piece is meticulously crafted to the highest standards.



20092 Cinisello Balsamo (MI) Lombardy



# MANUFACTURING FACILITY



OUR MANUFACTURING FACILITY IS CERTIFIED  
UNI EN ISO 9001:2008

# INDUSTRIA FUTURA: A STATE-OF-THE-ART PRODUCTION FACILITY

**Industria Futura** plant has a total surface of 20.000 m<sup>2</sup> divided into 3 production units, further divided into:

- Automated production unit for pots and lids
- Production unit for the manual production of glasses and supplementary program
- The production unit for polishing of pots and lids, including washing and control
- 2 lines for welding of handles and packing of products
- Product finalization unit (control, assembling and packaging)

## **Diverse Product Portfolio:**

- Drinkware (singles and sets)
- Pressure Cooker (assembly line)
- Cookware (singles and sets)
- Food preservation vacuum system line
- Stainless steel kitchen accessories



# FULL PRODUCTION CYCLE

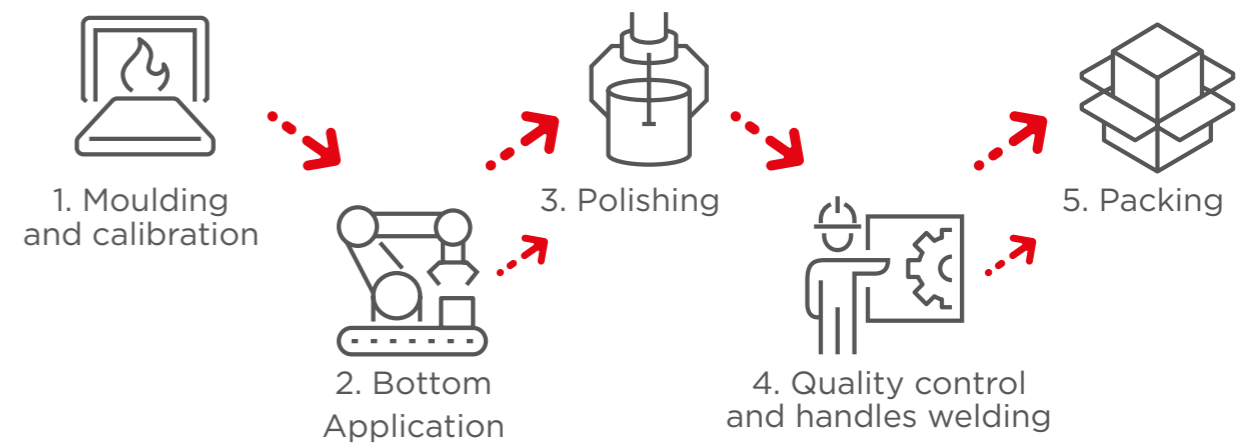


## FLEXIBILITY • HIGH PRODUCTION CAPACITY • CRAFTSMANSHIP

--> **Industria Futura** boasts two automated production lines dedicated to making cooking units, ensuring adherence to stringent quality standards throughout the process.

These lines incorporate advanced techniques such as cold metal extraction, and bottom application using a 2-ton screw press, instead of gluing or welding.

Precise polishing, handle welding, and meticulous packaging.



**A CULINARY MASTERPIECE:**  
COOKWARE THAT  
ENHANCES EVERY CREATION



DEEP POTS



CASSEROLES



FRYING PANS



OVAL POTS



WOK

→ Our innovative designs minimize heat loss, allowing for precise temperature control, while the smooth, non-stick, non-toxic surface ensures effortless preparation of healthy meals and makes cleanup a breeze.

# CUSTOM-MADE SOLUTIONS

## Z-Line

### Cookware:



## IF-Line



## TF-Line



### Frying pans:



**Cookware Material** - the body of your cookware plays a crucial role in determining its performance and durability. Choose from a variety of materials to suit your needs and expectations:

Material	Nickel Content	Corrosion Resistance	Scratch Resistance	Staining Resistance	Magnetic Properties	Common Uses
18/10 stainless steel	10%	Very high	Very high	Very high	Slightly magnetic	High-end cookware, commercial kitchen cookware
304 stainless steel	8%	High	High	High	Non-magnetic	Everyday cookware, commercial kitchen cookware
316L stainless steel	10%	Extremely high	Very high	Very high	Non-magnetic	Marine equipment, chemical processing equipment

Our versatile production encompasses a variety of sizes and dimensions, to meet all your needs for individual or extensive collections.

Dimensions:

Dimensions	Ø 16cm	Ø 20cm	Ø 24cm	Ø 28cm	Ø 30cm
Capacity	2.0l 2.5l	2.0l 3.0l 4.2l 5.0l	3.0l 4.0l 5.5l 7.0l 9.0l	3.0l 5.0l 12.0l	2.5l 6.0l

## CUSTOM-MADE SOLUTIONS

**Handles** - uniquely designed not to overheat, stylish and ergonomic, offering easy handling and a firm grip. Made from a combination of stainless steel and Bakelite, with a thickness of 1.2mm. **Industria Futura** uses environmentally-friendly PVD coating, that provides heat resistance to high temperatures and scratches, as well as prolonged durability.

**Find your perfect match:**



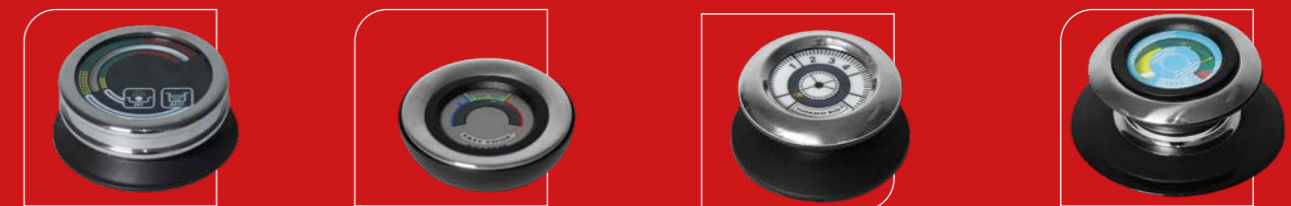
**Lids** - a well-fitting lid is an indispensable part of any cookware set, playing a crucial role in achieving optimal cooking results. Lids not only trap heat and moisture, ensuring even cooking and preserving nutrients, but also add a touch of style and convenience to your kitchen.

**Find your perfect match:**



**Thermo-controllers** - These handy devices attach to the lid of a pot and vigilantly monitor the internal cooking temperature, guiding the user through each stage of the cooking process. These culinary companions not only prevent burnt food, but also safeguard the nutritional integrity of the meals, preserving their vital nutrients and flavours.

**Find your perfect match:**





MULTIFUNCTIONALITY,  
ELEGANCE, AND SIMPLICITY:  
**A MASTERPIECE  
IN INDUSTRIAL DESIGN**



Compatible with  
all ovens  
for re-heating



No spillage,  
no grease  
on the stove



The pot edge  
prevents overspill



The lid allows  
no spillage



Easy to wash



Practical for  
food storage



Space saving  
design



Cooking with the stacking  
system, 2-3 meals,  
at the same time,  
1 hob, at lower  
temperatures

**MULTI-LIDS** Perfectly fit onto the pot edge and enable the closed circle



washing and cutting



cooking



handy storage in the pot



universal protective stand



serving



storing

**MULTI-GRATERS** With reduction ring matching any pot



washing



grating, cutting, expanding, draining

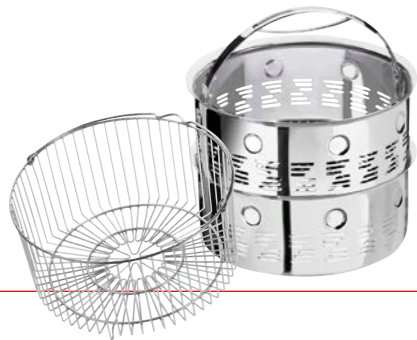


stacking system cooking



serving

**MULTI-BASKETS** In various combinations with the steam basket system



washing



draining



cooking



stacking system cooking



serving



storing

**DEEP MULTI-PURPOSE BOWLS** Equally useful for cooking with the stacking system and for storing food



washing  
and cutting



stacking system  
cooking



serving



storing



increases pot  
volume

**MULTI-SERVING BOWLS** Practical for cooking with the stacking system, elegant for serving



washing  
and cutting



cooking with  
the stacking system



reheating



serving



storing  
and covering

**MULTI-STRAINERS** two sizes for various purposes



washing and cutting



draining



stacking system  
cooking

**vacSy**<sup>®</sup>  
Vacuum System by Zepter

## MASTER IN FOOD PRESERVATION



**VacSy**<sup>®</sup> is a patented food preservation system - designed to create a vacuum inside special glass containers and airtight bags, preventing oxidation and prolonging the freshness of raw or cooked foods for up to 5 times.

- ..→ **CORDLESS VACUUM PUMP**
- ..→ **AUTONOMOUS SEALING UNIT**
- ..→ **ADAPTIVE LIDS**
- ..→ **VERSATILE CONTAINERS, IN DIFFERENT SIZE AND MATERIALS (TEMPERED GLASS AND/OR POLYCARBONATE ABS)**
- ..→ **FOR PROFESSIONAL AND HOME USE**

*Table Art*

## TABLEWARE

### Tableware Materials:

Using the highest grade of precious 24 - carat gold and 999 fine silver with thickness of up to 23 microns, the slick metal objects offer accents to reinvent every dining table.



#### GOLD PLATED

- Stainless Steel Cr Ni 18/10 -
- Fine Gold plating 0.2 micron - 24 ct



#### SILVER PLATED with DECOR GOLD

- Plating 23 microns
- 999 fine silver
- Fine Gold plating 0.2 micron 24 ct



#### DECOR GOLD PLATED

- Stainless Steel Cr Ni 18/10



#### SILVER PLATED

- Plating 23 microns - 999 fine silver



#### STAINLESS STEEL

- Cr Ni 18/10



Sets that combine style and elegance, bringing a touch of opulence to any dining occasion: from glasses to goblets, flutes, and coffee cups. Jewellery for your table, in stainless steel, silver, and gold.

## DRINKWARE (SINGLES AND SETS)

Champagne glass



h 175 mm - vol 140 ml  
th. glass 1 mm - base 2 mm

Water glass



h 165 mm - vol 320 ml  
th. glass 1 mm - base 2 mm

Wine glass



h 152 mm - vol 225 ml  
th. glass 1 mm - base 2 mm

Liqueur glass



h 89 mm - vol 48 ml  
th. glass 1 mm - base 2 mm

Champagne cup



h 110 mm - vol 225 ml  
th. glass 1 mm - base 2 mm

Whisky glass



h 89 mm - vol 300 ml  
th. 0.8 + 0.7 mm

Teacup with handle



h 113 mm  
vol 225 ml  
th. 0.7 + 0.7 mm

Cappuccino cup



h 66 mm  
vol 200 ml  
th. 0.7 + 0.6 mm

## LUXURY HOME DÉCOR

Round tray



Ø 395 mm  
th. 1.2 mm

Rectangular tray



510 x 380 mm  
th. 1.2 mm

Bowls



Ø 225 mm - vol 3074 ml  
th. 1 mm

Ice bucket



h 215 mm - vol 4000 ml  
th. 1 mm + 0.8 mm

Ice tongs



h 180 mm  
th. 1.5 mm

Saucers



Ø 135 mm  
th. 1.2 mm

Serving tray



Ø 395 x h 60 mm

## KITCHENWARE

Butter dish with cover



156 x 140 x 49 mm

Pizza trays



Ø24cm, h:2.2cm

Ø28cm, h:2.2cm

Lasagnera



39 x 22 x 5 cm

Cake tin



Ø 28 cm h 4.0 cm



5-TIME WINNER  
OF THE GOLDEN MERCURY  
for advancements in technology  
and new and original products

AWARD, ITALY  
1994, 1995, 1996, 1997 & 2010

# PRIVATE LABEL BUSINESS OPPORTUNITIES

- ..→ PRIVATE LABEL OR BRANDED
- ..→ FOR RETAIL AND WHOLESALE
- ..→ DISTRIBUTION ALL OVER THE WORLD



We can offer bespoke design services from concept, visualization, prototyping to the realization of design ideas that include cookware products, luxury tableware and household food vacuum systems.

### **Join Us in Achieving Culinary Excellence**

At **Industria Futura**, we invite you to embark on a culinary journey where excellence meets innovation. Experience the transformative power of our cookware, tableware, and kitchenware, and discover how they can enhance culinary creations and transform dining experiences.

### **Industria Futura: Where Culinary Excellence is Forged**



# AWARD WINNING PRODUCTS



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