



### The vision for a new Australian cookware industry:

*"For decades I've wanted to create the ultimate chef pan: seamless and rivetless one-piece iron, seasoned for natural non-toxic nonstick, world's best performance, made in Australia, competitive in price. They told me it was impossible..." - Mark Henry*

#### AUS-ION Wrought iron pans

*"These pans are fantastic for frying and sautéing on our induction cooktops. Unlike some other steel pans, these ones won't warp, even when up against the intense heat of a professional kitchen"*

- Neil Perry

#### AUSfonte cast iron

*"These cast iron pans have excellent heat distribution and are so tough and durable, making them a must-have when it comes to cooking in our 400°C charcoal ovens"* - Neil Perry

*"I grew up in the industry using French steel pans that as a professional chef; you preserved and depended on for their non-stick qualities. You personally valued and hid your favourite pan from the other chefs for fear of having them trashed on your day off. Aus-ion has arrived and I am very proud to be able to revive these skills in the 90 hotels that I manage using a 100% Australian made high quality wrought iron pan with so many well designed benefits; ergonomic handle, one piece design, pre-seasoned, healthy, guaranteed for life and the list goes on... Adieu poêles en téflon!"*

**Gary Johnson**  
National Food Manager and Group Executive Chef, Spirit Hotels



### Solidteknics Vision

Solidteknics is built on the premise that there are enough people like us who are tired of the waste and damage of the disposable consumer world, and are willing to think before they buy. To take personal responsibility for their purchasing decisions, and thereby influence corporate and governmental policy by 'voting with their wallet'.

We believe in a more sustainable industry where cookware is not a disposable item, and is not coated with questionable synthetics for a little extra consumer convenience.

We only want SOLID and healthy cooking tools that are designed to be the best of their kind in the world, and made with such quality and integrity that they will last for multiple generations and centuries; *investing in treasured heirlooms to be passed down with SOLID love of family, friendships, and good, healthy, home-cooked food.*

*"To build not just a collection of great products and a memorable brand, but to introduce industry-changing innovation and build a truly great company which will endure for generations and contribute back to our families, our communities and our world... contributing more profoundly than by monetary means alone".*

MJ Henry, **SOLIDTEKNICS** founder and development engineer

More materials/performance and seasoning details on our website.

Visit [www.solidteknics.com](http://www.solidteknics.com) for:

'Where to Buy', 'Solid Products' and 'Contact' for newsletter sign up.

**SOLIDTEKNICS**

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# SOLIDTEKNICS

## INNOVATIVE SEAMLESS ONE-PIECE COOKWARE



**Local and loved:** The finest Chef pans are now made in Australia; **AUS-ION™** from clean Australian wrought iron (very low carbon mild steel) and **nöni™** from highly conductive, non-Nickel ferritic stainless steel.

Both ranges are innovative, high-performance, loved by the best Chefs, and exported around the world.

**Sustainable and healthy:** **AUS-ION™** wrought seasoned iron is healthier, more sustainable, and far more durable than disposable imported synthetic-coated non-stick pans. Easily build-your-own seasoning for the ultimate in healthy and forever-renewable low-stick cooking.

Our **new nöni™** ferritic stainless steel range is *much more conductive* than regular stainless steel. Non-Nickel = magnetic = induction compatible + healthy.

**Durable and clean:** Both ranges achieve World-first patent-pending seamless, rivetless, one-piece construction for hygiene and durability. No rivets, coatings, or welds - just fast and even heating on all heat sources, without the need for fragile clad layers to improve conductivity. **How tough?** All Solidteknics pans come with a multi-century warranty...

# AUS-ION™

Tough wrought iron that seasons and cooks like bare cast iron, but is half the weight!

**AUS-ION™** pans have a higher thermal conductivity than cast iron or carbon steel, with faster heating, plenty of thermal mass and heat retention. Perfect for even heating and browning, from big steaks to fine crêpes. Seasoned iron is the only known non-toxic and forever-renewable non-stick.

## AUS-ION™ features



**AUS-ION™** seasoning care and maintenance visit [solidteknics.com/ironcare](http://solidteknics.com/ironcare)

## AUS-ION™ range



**AUS-ION™** product descriptions and dimensions visit [solidteknics.com/ion](http://solidteknics.com/ion)

# nöni™

3mm ferritic stainless steel cookware that cooks like iron but cleans like stainless steel.

**nöni™** is a genuine world-first in cookware: seamless, one-piece, production wrought stainless steel cookware. This highly conductive ferritic stainless steel will cook and brown more like wrought iron than the stainless steel you might be used to. Perfect for all liquid boiling, slow cooking, acidic sauces, and is very low maintenance ... and indestructible.

## nöni™ features



**nöni™** care and maintenance visit [solidteknics.com/nonicare](http://solidteknics.com/nonicare)

## nöni™ range



**nöni™** product descriptions and dimensions visit [solidteknics.com/noni](http://solidteknics.com/noni)

## SOLIDTEKNICS

Made in Australia, the **AUS-ION™** and **nöni™** ranges are innovative, solid, world-first seamless, 1-piece wrought pans. They are non-toxic, healthy, sustainable and multi-century durable. With the correct care these pans will last many lifetimes and never need replacing. Every pan is engraved with the date of manufacture as a record for future generations. Our multi-century warranty is not a marketing gimmick. This is solid engineering.



Mix and match **Solidteknics** cookware according to the sizes and features best suited to your cooking needs. Both ranges are designed to work together as a complete set of complementary pans, on any heat source.