



THE PASSION OF GREAT EXPERIENCE

This is a company with 60 years of life and experience behind it, of artisan talent transformed into production capacity, of ingenious creativity and unceasing research. Guardini is a company from Volpiano (Turin) specialising in oven moulds and is a name recognised throughout the world.

Consistent growth has characterised its journey of 'industrial evolution' which has brought it to be a solid and technologically advanced company: 35 product lines, 6000 m2 of industrial area, 80 employees, an international market are the winning aspects of a company which has been capable of renewing and developing its resources, thereby multiplying its level of experience.

Guardini's production is entirely Made in Italy and is exported all over the world. The market of reference is the Italian market even though its exports (around 50% of its turnover) affects Europe (France, Spain, Switzerland, Northern Europe, Greece, Turkey, Russia and Lithuania), the Arab states (Arab Emirates, Kuwait, Saudi Arabia), North America (USA and Canada) and South America (Mexico and Venezuela).

Guardini , above all, is imagination - because it knows how to appreciate changing requirements and how to transform them into products and ideal solutions. Cooking becomes more fun when using the vast range of Guardini tools.

Due to its consistent attention to the tastes of the buyer and the needs of retailers, Guardini is able to interpret with creativity the requirements of those who love cooking, without forgetting to offer distribution elements with the most effective commercial solutions. The quality of the materials and the competitive nature of its prices, together with an infinity of forms and colours, make Guardini products the greatest allies of all cooking fans.

A Guardini pan warms up life itself

A Guardini pan is never just a cooking pan. As well as being a versatile and functional tool, it is able to create around itself a special atmosphere of fun, conviviality and a desire to be in company. This is because Guardini never loses sight of the requests and expectations of its clients by means of a continuous analysis of market trends.



Our materials

All the Guardini oven moulds are made in normal steel which, thanks to its particular heat conduction capacities, guarantees, better than any other support material, the quick and uniform cooking of both sweet and savoury dishes.

Furthermore, its considerable heat resistance permits the creation of oven moulds with very thin materials in order to optimise both time and the quality of cooking.

Non-stick coating

Exceptional performance, ease of cooking and cleaning: these are the characteristics which have made non-stick surfaces famous throughout the world.

A complete range: the best response to the cooking requirements of those who are passionate about it.

Guardini products are tested and certified for a guaranteed suitability for food products which defies all inspection.

For more informations, visit **www.guardini.com**