

ALESSI



TAMA
GIULIO IACCHETTI

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A COLOUR FOR EVERY UTENSIL

The unmistakable design approach of Giulio Iacchetti culminates in a collection of cooking utensils whose design is as elegant as it is simple and minimalist. Made of recycled aluminium, the **Tama** set, with its essential but complete range of utensils, aims to cater to all contemporary cooking operations. The designer chooses different colours for the various elements in the set, creating a multicoloured yet harmonious composition capable of interacting with different styles of kitchen.



DEDICATED TO

Dedicated to lovers of good food who are eager to enhance their domestic landscape with a colourful, functional set of pans.

DESIGNER



An industrial designer since 1992, **Giulio Iacchetti** works for various Italian and international brands. Among the distinctive features of his work is the search for new types of objects such as the Moscardino designed with Matteo Ragni, awarded the Compasso d'Oro in 2001. In 2009 he received the Premio dei Premi for innovation from the President of the Italian Republic and in 2014 he won a second Compasso d'Oro for a series of manhole covers designed with Matteo Ragni. For Alessi he has designed products that have been immediately appreciated by the public, such as the Noè series of objects dedicated to wine.

“In Japanese, the word TAMA is not only a person’s name, but alludes to the perfection of the circle, a particularly apt meaning for a series of pans whose roundness is an essential element of their design. Cookware dedicated to everyday use, featuring functional design with easy-grip handles, and a long handle securely fixed to pan bodies with a design resembling a stalk of celery that ensures a safe, secure grip. The transparent lid makes it easy to keep an eye on cooking. A touch of colour is also introduced: well-balanced shades that bring cheer and playfulness to the kitchen.” ♦ Giulio Iacchetti

CASSEROLE WITH TWO HANDLES

THE CASSEROLE BY GIULIO IACCHETTI



The Tama casserole with two handles is the ideal pot envisaged by everyone when contemplating this type of item. This image is then enhanced by the concrete design approach of Giulio Iacchetti, who elevates the object with numerous functional and aesthetic details: an updated icon of the domestic landscape.

COMPONENTS

Two-handled casserole dish in recycled aluminium with non-stick coating, grey. Handles in 18/10 stainless steel.



DESIGN NOTES

To show off

The simple and elegant lines of the Tama casserole make it an ideal object for serving guests directly at the table.

Versatile

Versatile and manageable, the casserole with two handles is ideal for making stew- and casserole-type dishes, consisting of small pieces of food in a thick sauce. Ideal for browning, braising and for recipes requiring food to cook in its own juices, or in a limited amount of liquid, such as stews and ragouts.

SUSTAINABILITY AND SAFETY

Produced in Italy.

The inner non-stick coating is free from PFOA, nickel, heavy metals and bisphenol A. The aluminium used to produce the body is 100% recycled, while the steel of the handles is one of the strongest and most durable materials of all, environmentally friendly throughout its life cycle and completely recyclable.

USE AND MAINTENANCE

[The two skins] The coloured outer coating, which is heat-resistant, clads the utensil in an expressive “skin”. The inner non-stick coating provides long-lasting scratch and abrasion resistance, for totally safe cooking.

[Easy to use] Designed to maximise comfort and agility during use. The handles’ elegant ergonomic design make them user-friendly; made of steel, they allow the casserole to be used in the oven at a temperature of up to 250° C.

- Suitable for cooking on gas, electric and electromagnetic induction hobs.

[Easy to clean] Wash with a sponge, warm water and washing-up liquid, rinse under running water and dry thoroughly. Do not use metal scouring pads.

The Tama series is also dishwasher-safe.

We recommend using mild detergents and energy-saving, low-temperature cycles, and drying the casserole as soon as the wash cycle is finished.

FRYING PAN

QUEEN OF THE KITCHEN



The long-handled frying pan designed by Giulio Iacchetti embodies the eclecticism of this type of product, as it can be used for numerous preparations thanks also to the two sizes available. The inner coating makes the pan safe and easy to use, while the outer coating enhances the design with its attractive colour and gleaming surface.

COMPONENTS

Long-handled frying pan in recycled aluminium with non-stick coating, coloured. Handle in 18/10 stainless steel.



DESIGN NOTES

Multifunctional

Ideal for frying, caramelising, roasting or creaming: the star of the kitchen.

To display

There is a slot at the end of the pan's handle, allowing it to be displayed in the kitchen and kept conveniently to hand.

SUSTAINABILITY AND SAFETY

Produced in Italy.

The inner non-stick coating is free from PFOA, nickel, heavy metals and bisphenol A. The aluminium used to produce the body is 100% recycled, while the steel of the

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handle is one of the strongest and most durable materials of all, environmentally friendly throughout its life cycle and completely recyclable.

USE AND MAINTENANCE

[The two skins] The coloured outer coating, which is heat-resistant, gives the utensil an expressive “skin”. The inner non-stick coating provides long-lasting scratch and abrasion resistance, for totally safe cooking.

[Easy to use] Designed to maximise comfort and practicality of use, the handle’s elegant ergonomic design makes it user-friendly. The handle is designed to provide the ideal resting place for a wooden spoon, spatula or turner used to move food during cooking.

Suitable for cooking on gas, electric and electromagnetic induction hobs.

[Easy to clean] Wash with a sponge, warm water and washing-up liquid, rinse under running water and dry thoroughly. Do not use metal scouring pads.

The Tama series is also dishwasher-safe.

We recommend using mild detergents and energy-saving, low-temperature cycles, and drying items as soon as the washing cycle is finished.

WOK

KITCHENS WITHOUT BORDERS



The Tama wok designed by Giulio Iacchetti becomes the ideal solution for preparing a wide range of dishes, as well as an elegant item for serving food directly at the table: an object that perfectly meets the needs of everyday cooking for a family, but also those of a formal dinner. The long handle makes it easy to use during cooking, while the colour give it elegance and character.

COMPONENTS

Wok in recycled aluminium with non-stick coating, grey. Handle in 18/10 stainless steel.



DESIGN NOTES

Multifunctional

Extremely versatile, the Tama wok is particularly suited to stir-frying and frying. Ideal for those who follow a healthy diet, as it can be used to prepare dishes using very little fat, leaving food rich in valuable nutrients.

To display

The Tama wok, with its minimalist yet expressive lines, also lends itself as an original element for serving food directly at the table.

SUSTAINABILITY AND SAFETY

Produced in Italy.

The inner non-stick coating is free from PFOA, nickel, heavy metals and bisphenol A. The aluminium used to produce the body is 100% recycled, while the steel of the handle is one of the strongest and most durable materials of all, environmentally friendly throughout its life cycle and completely recyclable.

USE AND MAINTENANCE

[The two skins] The coloured outer coating, which is heat-resistant, gives the utensil an expressive “skin”. The inner non-stick coating provides long-lasting scratch and abrasion resistance, for totally safe cooking.

[Easy to use] Designed to maximise comfort and simplicity of use, the handle’s elegant ergonomic design makes it user-friendly. The design of the handle provides the ideal resting place for a wooden spoon, spatula or turner to move food during cooking.

- Suitable for cooking on gas, electric and electromagnetic induction hobs.

[Easy to clean] Wash with a sponge, warm water and washing-up liquid, rinse under running water and dry thoroughly. Do not use metal scouring pads.

The Tama series is also dishwasher-safe.

We recommend using mild detergents and energy-saving, low-temperature cycles, and drying items as soon as the washing cycle is finished.

SKILLET

A STAR IN THE KITCHEN AND AT THE TABLE



The Tama pan is certainly one of the stars of the collection designed by Giulio Iacchetti. Versatile and manageable, the object's design is minimalist but not austere: the two handles resemble small ribbons pinned to the body, adding a light-hearted touch to this essential kitchen utensil.

COMPONENTS

Two-handed pan in recycled aluminium with non-stick coating, blue. Handles in 18/10 stainless steel.



DESIGN NOTES

Ideal

Ideal for prolonged cooking in dishes that do not require boiling: in particular, stews, hotpots or braised dishes.

To display

The Tama skillet, with its generous dimensions and eye-catching design, is ideal for taking straight to the table to serve guests, celebrating the convivial ritual of sharing food around the table.

SUSTAINABILITY AND SAFETY

Produced in Italy.

The inner non-stick coating is free from PFOA, nickel, heavy metals and bisphenol A. The aluminium used to produce the body is 100% recycled, while the steel of the handles is one of the strongest and most durable materials of all, environmentally friendly throughout its life cycle and completely recyclable.

USE AND MAINTENANCE

[The two skins] The coloured outer coating, which is heat-resistant, gives the utensil an expressive “skin”. The inner non-stick coating provides long-lasting scratch and abrasion resistance, for totally safe cooking.

[Easy to use] Designed to maximise comfort and agility during use, the handles’ elegant ergonomic design make them user-friendly; made of steel, they allow the pan to be used in the oven at a temperature of up to 250° C.

Suitable for cooking on gas, electric and electromagnetic induction hobs.

[Easy to clean] Wash with a sponge, warm water and washing-up liquid, rinse under running water and dry thoroughly. Do not use metal scouring pads.

The Tama series is also dishwasher-safe.

We recommend using mild detergents and energy-saving, low-temperature cycles, and drying items as soon as the washing cycle is finished.

MILK POT

THE LITTLE AZZURRO



The small milk pot of the Tama collection is a particularly versatile and functional utensil. The design aesthetic by Giulio Iacchetti interacts with a series of functional details, like the ergonomic handle and the rim which allows precision pouring of the liquid content.

COMPONENTS

Milk pot in recycled aluminium with non-stick coating, light blue. Handle in 18//10 stainless steel.



DESIGN NOTES

Versatile

Suitable above all for boiling milk, but also for making tea, herbal beverages or other hot drinks, for heating creams or warming liquid foods.

For making and serving

With its elegantly minimalist design, the Tama milk pot can also be used for serving at the table.

SUSTAINABILITY AND SAFETY

Produced in Italy.

The inner non-stick coating is free from PFOA, nickel, heavy metals and bisphenol A. The aluminium used to produce the body is 100% recycled, while the steel of the handle is one of the strongest and most durable materials of all, environmentally friendly throughout its life cycle and completely recyclable.

USE AND MAINTENANCE

[The two skins] The coloured outer coating, which is heat-resistant, gives the utensil an expressive “skin”. The inner non-stick coating provides long-lasting scratch and abrasion resistance, for totally safe cooking.

[Easy to use] Designed to maximise comfort and agility during use, the handle’s elegant ergonomic design makes it user-friendly.

- Suitable for cooking on gas, electric and electromagnetic induction hobs.

[Easy to clean] Wash with a sponge, warm water and washing-up liquid, rinse under running water and dry thoroughly. Do not use metal scouring pads.

The Tama series is also dishwasher-safe.

We recommend using mild detergents and energy-saving, low-temperature cycles, and drying items as soon as the washing cycle is finished.

LIDS

TAKING A LOOK AT FOOD



The Tama lid embodies the design sensibility of Giulio Iacchetti: the clear glass interacts with the gleaming steel of the knob and the rim of pans, adding lightness and elegance to this humble yet essential kitchen utensil.

COMPONENTS

Lid in tempered glass with steel knob.



DESIGN NOTES

Form and function

The essential design of the knob shares its formal origins with the handles of the collection: a light-hearted ribbon which is both elegant and functional.

To optimise

The possibility of purchasing the lid separately from the saucepans allows you to optimise your purchases and avoid unnecessary doubles.

SUSTAINABILITY AND SAFETY

Made in Italy.

Steel is one of the most durable and resilient materials of all, eco-friendly throughout its life cycle and completely recyclable. As well as being 100% recyclable, glass is the most suitable material for direct contact with food, as it does not release any harmful chemical substances.

USE AND MAINTENANCE

[Easy to use] Suitable for use with the casserole dish and the long-handled frying pan with 24 cm diameter.

Designed to maximise comfort and simplicity of use: the tempered glass makes it easy to keep a constant eye on cooking.

[Easy to clean] Wash with a sponge, warm water and washing-up liquid, rinse under running water and dry thoroughly. Do not use metal scouring pads.

The Tama series is also dishwasher-safe.

We recommend using mild detergents and energy-saving, low-temperature cycles, and drying items as soon as the washing cycle is finished.

PACKAGING

Packaging made with FSC-certified paper, which guarantees its eco-sustainable origin.

THE COLLECTION



GIA101/24 - Tama
Design Giulio lacchetti, 2024
Casserole with two handles in aluminium with non-stick interior, grey. Handles in 18/10 stainless steel.
cl 420 - ø cm 24 - h cm



GIA302 - Tama
Design Giulio lacchetti, 2024
Milk pot in aluminum with non-stick coating, light blue.
Handle in 18/10 stainless steel.
cl 180 - ø cm 14 - h cm



GIA106/32 - Tama
Design Giulio lacchetti, 2024
Skillet with two handles in aluminium with non-stick interior, blue. Handles in 18/10 stainless steel.
cl 260 - ø cm 32 - h cm



GIA110/20 - Tama
Design Giulio lacchetti, 2024
Frying pan in aluminium with non-stick interior, light blue.
Handle in 18/10 stainless steel.
cl 100 - ø cm 20 - h cm



GIA110/24 - Tama
Design Giulio lacchetti, 2024
Frying pan in aluminium with non-stick interior, dark blue.
Handle in 18/10 stainless steel.
cl 160 - ø cm 24 - h cm



GIA114/28 - Tama
Design Giulio lacchetti, 2024
Wok in aluminium with non-stick interior, grey.
Handle in 18/10 stainless steel.
cl 360 - ø cm 28 - h cm



GIA200/24 - Tama
Design Giulio lacchetti, 2024
Lid in tempered glass with steel knob.
ø cm 24