

Press Information

Kyocera launches PTFE-free cookware range with high-tech ceramic coating for healthy cooking

As one of the world's leading specialists for ceramic kitchen products, Kyocera will be presenting its new PTFE- and PFOA-free pots and pans at the Ambiente trade fair from 26 to 30 January 2024.

Kyoto/London, 11th January 2024. In cooperation with its German distributor PROFINO, Kyocera participates at the [Ambiente](#) trade fair, the world's most important consumer goods trade fair, taking place in Frankfurt am Main, Germany, from 26 to 30 January 2024. At booth C21 in Hall 9.0, the ceramics specialist, established on the market for over 60 years, will be demonstrating that healthy cooking is not just a matter of food selection but also of preparation. With its new ceramic-coated pots and pans, Kyocera offers an optimum cooking experience without any manufacturing-related harmful substances being released while cooking.

Ceramic coating with non-stick effect and optimum heat distribution

Health-conscious nutrition is and will always be an important trend. Consumers also value gentle food preparation and maximum enjoyment. For this reason, Kyocera has developed a range of cookware that has excellent non-stick properties but is completely free from toxic substances such as PTFE, PFOA, lead and heavy metals. Thanks to the high-quality and easy-to-clean ceramic coating, customers can fry food with little fat until it is crispy – guaranteed not to burn. The 3-layer base provides optimum heat distribution, thereby speeding up the cooking process and saving energy. The food is heated evenly and stays warm for longer after cooking.

Healthy cooking at home

Kyocera has been continuously expanding its expertise in ceramic kitchen products for 40 years now. Founded in 1959, the company constantly keeps an eye on current consumer trends and has set itself the task of developing high-performance products that are healthy, environmentally friendly and geared towards the consumer. With the range of cooking items introduced in January 2024, Kyocera has once again expanded its product portfolio and underpinned its position as the world's leading ceramic specialist. The range comprises three frying pans in different sizes, a grill pan with a typical striped pattern, two saucepans and a stockpot – each sporting a matching glass lid. The high-quality pots and pans have heat-resistant stainless steel handles and work well with any kind of cooking stove, including induction burners. Additionally, they can be used in the oven up to 200 °C.



Kyocera pots and pans with ceramic coating

About Ambiente Trade Fair

Ambiente trade fair is the world's most important consumer goods fair for the product areas of Dining, Living, Giving and Working. The trade fair focuses on design, tableware, gifts and decoration. At Ambiente, industry partners can present new products and innovations in direct dialogue with buyers and suppliers from all over the world. This year, Ambiente trade fair takes place **in Frankfurt am Main from 26 to 30 January 2024**. Kyocera and PROFINO, the distributor for the German market, will exhibit their products in Hall 9.0 at booth C21.

About PROFINO

Founded in Solingen in 2008, PROFINO sells innovative kitchen, table, food and to-go products in Germany and Austria. PROFINO's range of brands comprises a total of 16 well-known international brands, including high-performance Kyocera products. As with Kyocera, the company focuses on durability, sustainability and innovation. As a result, it has also reduced the proportion of plastic items in its range of products.



Models CFP-L10, CGP-10, CSP-07 and CSTP-09



For more information on Kyocera: www.kyocera.co.uk

About Kyocera

Kyocera has been successful in Europe for over 50 years. From its European headquarters in Esslingen am Neckar, KYOCERA Europe GmbH operates 26 sites including manufacturing facilities, with products ranging from fine ceramics, electronics, automotive, semiconductor and optical components to industrial tools, LCDs, touch solutions, industrial printing components, solar systems and consumer goods such as kitchen and office products.

KYOCERA Europe GmbH is a company of the KYOCERA Corporation headquartered in Kyoto/Japan, a world leader in semiconductor, industrial and automotive components as well as electronic components, printing and multifunction systems, and communications technology. The technology group is one of the world's most experienced manufacturers of smart energy systems, with more than 45 years of industry expertise. The Kyocera Group comprises 297 subsidiaries (31 March 2023). In England, Kyocera has a subsidiary in Frimley, KYOCERA Fineceramics Ltd. With around 81,000 employees, Kyocera generated net annual sales of around EUR 13.87 billion in the 2022/2023 fiscal year.

Kyocera is ranked 672 on Forbes magazine's 'Global 2000' list for 2023, and ranked as 'The 100 Most Sustainably Managed Companies in the World' according to the Wall Street Journal. For the second year in a row, Kyocera qualified for the Dow Jones Sustainability Index (Asia-Pacific). As well, Kyocera receives a Gold rating on EcoVadis Sustainability Survey for the second consecutive year and was acknowledged as a 'Top 100 Global Innovator 2023', being one of the world's leading innovators, for the seventh time by Clarivate.

The company also takes an active interest in cultural affairs. The Kyoto Prize, a prominent international award, is presented each year by the Inamori Foundation — established by Kyocera founder Dr Kazuo Inamori — to individuals worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind (equivalent to approximately €685,000 per prize category).

Contact

KYOCERA Fineceramics Ltd.

Allan Martin

General Manager

Prospect House, Archipelago,

Lyon Way, Frimley, Surrey.

GU16 7ER United Kingdom

Tel: +44 1276 693450

E-mail: PR@kyocera.de

www.kyocera.co.uk