

Stella Nova

Noticeably different!

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Crispy & soft frying couldn't be easier

The Stella Nova range is noticeably different and winning many fans, thanks to its unique OIL CONTROL SYSTEM. The frying 'topography' created by a special production process features an undulating surface that truly makes the range something out of the ordinary. Stella Nova boasts a unique oil and grease duct system.

The **OIL CONTROL SYSTEM** ensures that the oil or grease is distributed evenly over the base and does not run off towards the edge. Your food virtually "floats", on top of the oil, almost without touching it.

This means that you can significantly reduce the amount of oil and grease you use without running the risk that your food will stick or burn on.

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Stella Nova has been manufactured to the most exacting quality standards. The saucepans and frying pans are made of **thick-walled aluminium** and guarantee the very best thermal conductivity.

Their extremely scratch-resistant and durable non-stick coating is exceptionally convenient, when cooking and frying, as well as when cleaning. The sealed stainless steel **energy-saving base** guarantees a short heating-up time and outstanding heat distribution. Stella Nova can be used on all types of cooker, even on induction hobs.

OIL CONTROL SYSTEM





A treat for your eyes

Stella Nova also stands out from the crowd on account of its attractive design and has many versatile uses. Perfect for cooking, the range is also ideal for serving at the table.

A handle on everything

All saucepans, frying pans and glass lids feature beautifully finished, attractive, form-fitting and stable Bakelite soft touch handles. The glass lid with its silicone rim closes perfectly and allows you to see your food cooking. Two outlet valves in the lid

permit any excess steam produced during cooking to escape.

Display boxes

Stella Nova's eye-catching packaging is guaranteed to appeal to customers and creates an attractive attention-grabbing display at the PoS. All the products in the range are supplied in an informative gift box.





CRISPY & SOFT The outstanding qualities of Stella Nova let you produce crispy or soft fried food. Kela offers a 5 year guarantee. Frying pan 20 cm Ø 12215 Casserole pot 20 cm Ø, 2.2 l Casserole pot 24 cm Ø, 3.5 l 12218 12219

Griddle plate 29 x 23 cm 12220





Frying pan 28 cm Ø 12217



Stella Nova



01	Floor poster display 650 x 1900 mm
02	Table poster display 297 x 420 mm
03	3-part covered dice set
	Height 205mm, 302 mm, 405 mm
04	Set of price tags



Perfectly showcased: Stella Nova

kela⁺

Proven range

Choosing the right saucepan or frying pan has a considerable impact on the result when cooking. Quickly cooking a simple meal or is Sunday roast on the menu? Frying a steak perfectly or gently preparing vegetables? Cleaning, weight, durability – all these criteria can affect the choice of saucepans and frying pans.

Kela's extensive range of saucepans and frying pans includes pans and frying pans for every eventuality. Using our products coupled with Kela's professional advice is guarantee to make your favourite dish even tastier and more delicious, without you having to compromise on functionality, ease of cleaning and value for money.

Other successful ranges in the Kela portfolio:

Calido - cast-iron cookware, red on the outside, bright and smooth on the inside. New: Minero - cast-iron cookware, black. Ferrum - iron frying pans, steel grey. Fergus - iron frying pans, black. Kerros - aluminium cookware with Greblon non-stick coating. Stratum - 3-ply cookware copper, aluminium and 18/10 stainless steel. Cailin - 18/10 stainless steel cookware. New: Niklas - 18/10 stainless steel cookware.

Kela also supplies: practical and useful kitchen utensils, attractive kitchen textiles and the perfect serving products.

The company's state-of-the-art logistics at its Böhmenkirch (Germany) site ensures excellent availability of products and short delivery times.

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Launch

The Stella Nova range will be showcased in the company's own showroom during its Showroom Days in March.

If we've whetted your appetite, we look forward to receiving your enquiry.

Böhmenkirch Showroom 365 days open

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