


# Sabaf: with Ilve at Eurocucina

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**Sabaf** participates in **Eurocucina** with **Ilve** in order to present exclusive cooking products with new Sabaf burners. **Sabaf has developed, tested and produced a line of completely tailor-made burners**, combining classic components – such as semi-rapid, rapid and fish kettle burner – with even more powerful solutions such as the one-way or two-way Double Ring burner. **Design and quality**



have found a perfect synthesis: the series, which Sabaf will supply to Ilve exclusively and with a multi-year agreement, is characterized by a strong line and by the use of high performance materials, ideal for hobs and freestanding cookers for high-end markets. “We wanted to add a strong innovation to our products – said **Gianluigi Freschi, CEO of Ilve** – and we have identified, in the burner system, a particularly challenging theme that has excited us immediately; our Research and Development Center has redefined the standards and, with the fundamental contribution of Sabaf’s R&D, has designed a system capable of transmitting the values for which Ilve is recognized on the market. In Sabaf we have found an industrial partner strongly oriented towards the customer and able to support us thanks to a big technological know-how”.

“We have been collaborating with Ilve for many years – said **Pietro Iotti, CEO of Sabaf** -. When they asked us if we were willing to study a project to replace their historic series of burners, we immediately accepted. These are the challenges that involve us and that allow our clients to find in Sabaf the solution to their needs of uniqueness and distinction. We have thus combined in a unique product Sabaf’s cutting-edge technology with an exclusive aesthetic proposal. A perfect combination of technical efficiency and design that defines the solidity and professionalism of Ilve products. We are proud to say that we have perfectly achieved our goal: to satisfy the customer”. The new burners are realized on an injector holder cap and have an aluminum support and a brass flame-spreader cover. These last two elements can be treated with a special finishing in matt black color, highly resistant to scratches and high temperatures.