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News

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editorial staff 29 October 2020

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To meet the needs of consumers increasingly interested in the cooking (also as a result of the longer time spent at home due to the health emergency), **ARC**, part of the **Sabaf Group**, has created the **Epicure Series 12**, featuring a new burner that brings professional standards to the domestic market. **Thanks to the horizontal Venturi, this product can be inserted in small spaces** thus allowing to equip a domestic hob or a cooker with a high quality component.



The materials used are cast iron, for the burner body, and brass, for the flame-spreader, while the underlying part is composed of a die-cast aluminum elbow and a brass Venturi tube. The power varies according to the size but in any case high performance and high efficiency are guaranteed. The aesthetics is elegant and with the **possibility of customization**: in fact, different finishes and combinations of surface treatments are available. Of course, Epicure **is ideal also for the world of professional cooking** (in particular the version with vertical Venturi). "The Epicure Series 12 burners – explained Loris Gasparini, ARC General Manager – have been designed for those who love cooking and want to have professional tools in their home that allow them to obtain great performance and therefore great results. They are unusual-looking burners, almost all double ring, with solid and robust materials, made to last for a long time, and performances similar to those we offer to the restaurants: so a passionate about cooking has a serious work tool that allows to create both simple recipes and elaborate dishes".