



”Base” knowledge.

Did you know that a properly designed base is probably the most important part of cookware?



- Base should be approx. 6 mm thick ***
- Base should be concave.**
- Small particles should be absorbed.**
- Large particles should not stick.**

(*Source; The Swedish Consumer Agency- cast iron)

FACTS: To achieve the best cooking results, an even heat dispersal is fundamental. For safety reasons, cookware should also lie flat and secure on a cooktop, whatever the type. To achieve this, the base of the cookware must be sufficiently thick and concave in form. Nowadays, this is very important since most new cooktops are ceramic (glass).

If it is not concave when cold, it will warp when heated thereby making it wobble on the cooktop, disperse heat badly, damage the cooktop and increase the likelihood of accidents as a result. The underside of the base should be formed so that small particles will fall into grooves, but keep large particles like salt from sticking to it. A grain of salt dragged over the cooktop can damage the surface.

PROPERTY	SIMPLE TEST	RESULT	
Thickness	2 stacked coins are approx. 3mm thick. Compare the thickness of the coins with that of the base using your thumb and index finger.	Feels thinner	
		Feels the same	
Concaveness	Place a ruler against the cookware’s base. If it is concave then a gap should be visible in the middle. 	No visible gap	
		Visible gap	
Cookware bottom	Feel the surface with a fingernail.	Totally smooth	
		Deep grooves	
		Fine grooves	

SKEPPSHULT products meet all of these requirements. Our bases are tested by major cooktop manufacturers and chefs working in professional kitchens.