

Press release

Kyocera presents innovative ceramic fry pans at the 2015 Ambiente consumer goods trade fair

The innovative fine ceramic special coating means dishes prepared with fry pans can be made more quickly with optimum heat. The ceramic fry pans from Kyocera are now available in Europe in four different sizes.

January 19, 2015, Kyoto/Neuss – Japanese technology company Kyocera, the leading provider of fine ceramic products and components, will be presenting its high-quality kitchen products at the Ambiente trade fair in Frankfurt from February 13-17, 2015 (hall 3.1, booth A40). This marks the first time that Kyocera's new ceramic fry pan (CFP) series will be on display at the world's most important consumer goods trade fair. The aluminum body of the cookware is coated with the company's innovative, high-performance ceramic. This proprietary development conducts heat significantly faster and distributes it more evenly than conventional coatings.



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As a result, users are ensured perfect cooking performance, and they will find it especially easy to remove food from the pans thanks to their nonstick coating. The ceramic fry pans also stand out for being scratch-resistant and easy to clean, and are equipped with a durable stainless-steel handle. There is another special feature as well: the ceramic fry pans are oven-safe up to 200° C. Users can simply finish off pan-fried dishes in the oven or keep food warm right in the pan.

“We are expanding our range of high-quality kitchen aids with the new CFP series. Concurrent with the market launch of this series in Europe, more people will have the opportunity to experience firsthand these products’ special features and benefits for the first time at the 2015 Ambiente,” said Shigeru Koyama, European President of Kyocera Fineceramics GmbH.

The fry pans are designed to perform on all cooking surfaces. They are available at specialty retailers in sizes of 20 cm, 26 cm and 30 cm, and also come as woks with a lid, measuring 32 cm in diameter. Depending on the size of the fry pan, the recommended retail prices are €49.95, €59.95, €69.95 and €129.99.

Since it was founded in 1959, Kyocera has succeeded in continually expanding its expertise in the field of advanced ceramics regarding material engineering and manufacturing technology and has regularly developed new business segments with innovative products. Kyocera’s high-quality kitchen products also benefit from this great wealth of experience. In addition to the new CFP series, these products include well-known ceramic knives, ceramic peelers and ceramic mandolin slicers. With their incredible sharpness and elegant design, these products never fail to win over amateur and professional cooks alike.

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CFP series from Kyocera

Product type	RRP (incl. VAT)	Diameter
CFP-20	€49.95	20 cm
CFP-26	€59.95	26 cm
CFP-30	€69.95	30 cm
CFP-32W	€129.99	32 cm

For more information about Kyocera:

www.kyocera.eu

About Kyocera

Headquartered in Kyoto, Japan, Kyocera Corporation is one of the world's leading manufacturers of fine ceramic components for the technology industry. The strategically important divisions in the Kyocera Group, which is comprised of 230 subsidiaries (as of April 1, 2014), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the largest producers of solar energy systems worldwide, with more than 5 gigawatts of solar power having been installed around the world to date.

The company is ranked #531 on *Forbes* magazine's 2014 "Global 2000" listing of the world's largest publicly traded companies.

With a global workforce of about 70,000 employees, Kyocera posted net sales of approximately €10.19 billion in fiscal year 2013/2014. The products marketed by the company in Europe include laser printers, digital copying systems, microelectronic components, finceramic products and complete solar power systems. The Kyocera Group has two independent companies in the Federal Republic of Germany: Kyocera Finceramics GmbH in Neuss and Esslingen and Kyocera Document Solutions in Meerbusch.

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 and groups worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind (converted at present €362,000 per prize category).

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