

IRON WOK PAN diameter cm. 28



SOLUZIONI FOODSERVICE

The wok is a sort of frying pan (or saucepan) used in Chinese cooking, with a deep hemispherical shape, originally without any flat bottom part, generally forged in iron or cast iron. It is quite heavy and therefore allows you to maintain the heat for a long time, while its flared shape also allows you to fry in immersion even using small doses of oil, considering that the terminal point is in direct contact with the flame.