

AFFINITY MULTILAYER STAINLESS STEEL PAN 1 HANDLE cm. 20x4

ALUMINUM AND STAINLESS STEEL FRYING PAN AFFINITY DE BUYER PROFESSIONAL LINE WITH STAINLESS STEEL HANDLE diameter cm.20 height cm.4



vedi prodotto online

CODICE: 0440011853724

MARCA: DE BUYER



SOLUZIONI FOODSERVICE

AFFINITY DESIGN LINE

High-end line dedicated to open buffets (front cooking) and catering, with an elegant curved handle and a glossy visible finish which makes this cookware a unique jewel of your table.

USE:

This pan is perfect for searing over high heat in a minimum of time. Its shape ensures good evaporation of moisture and guarantees excellent caramelization of juices.

MATERIAL

Produced with 7 layers of aluminum and stainless steel foils which allow for rapid and homogeneous heat conduction.
Riveted stainless steel handle.

CHARACTERISTICS:

- cooking speed
- saves vitamins and proteins
- perfect heat diffusion
- usable with all heat sources (ALSO FOR INDUCTION)

WASH

Dishwasher safe

To maintain the internal shine, it is recommended to boil, when necessary, a glass of water with a teaspoon of vinegar.

*** MADE IN FRANCE by DE BUYER ***