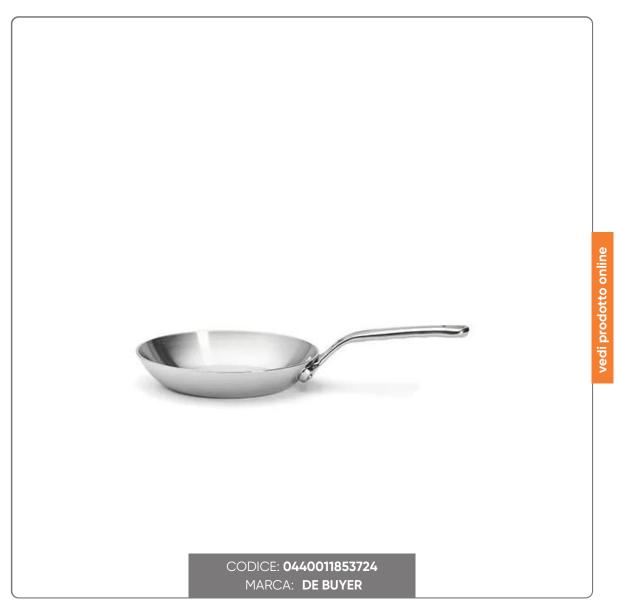
# SOLUZIONIFOODSERVICE

## **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











## SOLUZIONIFOODSERVI

## 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.

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 \*\*\*

