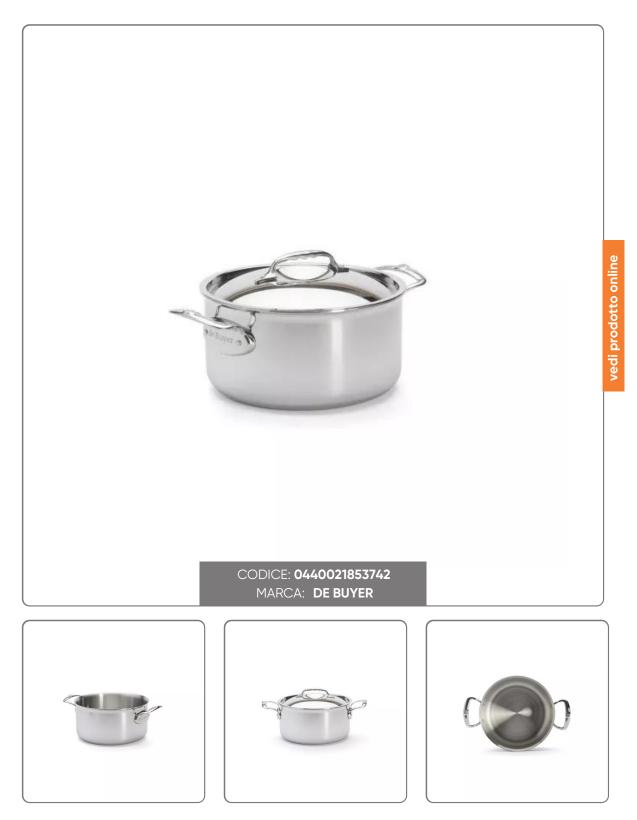
S O L U Z I O N I F O O D S E R V I C E

AFFINITY HIGH MULTILAYER STAINLESS STEEL CASSEROLE 2 HANDLES cm. 24x13 WITH LID

ALUMINUM AND STAINLESS STEEL CASSEROLE PROFESSIONAL LINE AFFINITY DE BUYER WITH STAINLESS STEEL HANDLE AND LID INCLUDED diameter cm.24 height cm.13 capacity 5.4 liters





Seno&Seno S.p.A. via Luigi Pasteur, 10 – Vr – 045.820.17.88 – info@senoeseno.it shop.senoeseno.it – www.senoeseno.it

SOLUZIONIFOODSERVICE

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 casserole 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 ***

