

**AFFINITY MULTILAYER STAINLESS STEEL PAN 1 HANDLE**  
**cm. 28x4.5**

ALUMINUM AND STAINLESS STEEL FRYING PAN AFFINITY DE BUYER PROFESSIONAL LINE WITH STAINLESS STEEL HANDLE diameter cm.28 height cm.4,5



vedi prodotto online

CODICE: **0440031853724**

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 5 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 \*\*\*