

AFFINITY HIGH MULTILAYER STAINLESS STEEL CASSEROLE 2 HANDLES cm. 28x15 WITH LID

CASSEROLE IN MULTILAYER ALUMINUM AND STAINLESS STEEL thickness mm.2,3 PROFESSIONAL LINE
AFFINITY DE BUYER WITH TWO HANDLES IN STAINLESS STEEL AND LID INCLUDED diameter cm.28
height cm.15 capacity 8.6 liters



vedi prodotto online

CODICE: 0440031853742
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 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 ***