FLARED LOW ALUMINUM FRYING PAN 1 HANDLE diameter cm. 28

ALUMINUM FRYING PAN, 3 mm thick, LAMB PROFESSIONAL LINE, WITH A STAINLESS STEEL HANDLE, diameter 28 cm, height 5 cm.

vedi prodotto online

CODICE: **049231007111**
MARCA: **AGNELLI**

ENERGY SAVING:
 remarkable thanks to the high ability to conduct heat.

DURATION:
 if of adequate thickness, excellent resistance to impact, thermal shock, abrasion and corrosion.
It does not require maintenance.

VERSATILITY OF USE:
 suitable for all types of cooking in which the heat is transmitted to the food directly
from contact with the sides of the container (brazing, roasting, oven cooking), it is ideal
for slow cooking over moderate heat but it is also used for sauté cooking.

HANDLE:
 in 18/10 stainless steel tubular, non-conductive of heat and applied to the body with AG5
alloy rivets.

THE ASSETS:
 - Excellent thermal conductivity equal to 225 W/m.
 - Energy saving of heating sources.
 - Safety from the hygienic point of view.
 - Compliance with laws on containers in contact with food.
 - Lightness thanks to the reduced specific weight.
 - Durability over time thanks to the thickness of the containers.
 - Convenient quality-price ratio.

USEFUL TIPS:
 It is suitable for all types of cooking, especially those that require prolonged times
and constant temperatures. At the time of purchase, it is necessary to make sure that the
container is made of at least 99.5% pure aluminum as required by European standards on containers
in contact with food. The dark patina that forms inside the aluminum pots is determined
by the spontaneous oxidation of the metal: a real inert protective barrier that must not
be eliminated. For those who always want to have shiny cooking containers, they must use
specific products. When using for the first time, it is best to wash the pan with water
and precondition it, i.e. lightly grease the inside with oil or butter.

CHARACTERISTICS:
Ability to conduct heat: 225W/°K
Thickness: mm.3
Handles: Stainless steel

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