FRYING PAN INDUCTION AL-BLACK 1 HANDLE cm. 24x6.5

ALBLACK NON-STICK ALUMINUM FRYING PAN 3 mm thick FOR INDUCTION AL-BLACK LINE AGNELLI WITH STAINLESS STEEL 'COOL' TUBULAR HANDLE diameter cm.24 height cm.4,5

vedi prodotto online

CODICE: **0494012411124**
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.

PAINTING:
internal and external with black B-Cristall

THE ASSETS:
- Excellent thermal conductivity, equal to that of uncoated aluminium.
- Ease of use and ease of cleaning.
- Low-fat cooking (oil, butter, etc.).
- 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.

USEFUL TIPS:
There are various types of non-stick application: the so-called rolled technique, which is applied to the disc before molding the container, therefore much less resistant and subject to flaking, and the spray technique, carried out in several layers directly on the already worked body with guaranteed products and therefore normally used for the manufacture of professional containers. In any case, check that the thickness (at least 3 mm) of the aluminum body on which the coating is applied is sufficient to guarantee its reliability and duration.

CHARACTERISTICS:
Ability to conduct heat: 225W/°K
Coating: B-Crystal
Thickness: mm.3
Handle: Tubular stainless steel with silicone insert
Induction base: diameter 12.52 cm, thickness 7.5 mm

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