NON-STICK ALUMINUM WOK PAN diameter cm. 32

WOK PAN WITH NON-STICK ALUMINUM FLAT BOTTOM thickness mm.5 WITH TEFLON PLATINUM PLUS COATING AND STAINLESS STEEL TUBULAR HANDLE diameter cm.32 height cm.10

vedi prodotto online

CODICE: **0498820072111**
MARCA: **AGNELLI**

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

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

DURATION:
it resists shocks, thermal shocks and corrosion, but over time it is destined to wear out due to abrasions and the possible use of blades to cut the food inside the container can damage it.

HYGIENIC SAFETY:
the transfer to food is extremely low, the coating forms a real barrier between food and container.

VERSATILITY OF USE:
ideal for low-fat cooking, thanks to its non-stick qualities, for scalding food and for quick or stir-fry 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 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
Thickness: mm.5
Handles: Stainless steel

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