

LOW COPPER CASSEROLE 1 BRASS HANDLE cm. 24x8



SOLUZIONI FOODSERVICE

ENERGY SAVING:

remarkable due to its excellent ability to conduct heat.

DURATION:

excellent resistance to impact, thermal shock, abrasion and corrosion. The possibility of periodically stagnating the inside and polishing it on the outside makes the vessel practically eternal.

VERSATILITY OF USE:

suitable for all preparations that require precise temperatures and slow cooking and in general when the heat is transmitted directly from the container walls. It is also used in confectionery for the preparation of creams and caramelized sugar, it is also used to serve on the table, as it enhances the service.

HANDLE:

in brass, applied to the body of the container with steel rivets.

THE ASSETS:

- It is the best conductor of heat ever, 392 W/m. - Allows for considerable energy savings.
- Allows, with an expert hand, the correct regulation of the heat throughout the container.
- Indispensable for the perfect success of long-cooked dishes and, in pastry shops, of creams and caramelized sugar. - It qualifies the table, for the preparation that it is considered implicit the cook must have in cooking with this metal and for its aspect of noble and precious material.

USEFUL TIPS:

- Avoid placing the empty container on the fire, i.e. without any food inside, to prolong the duration of the tinning. - During cooking, to avoid overheating which alters the cooking of the food, it is essential to moderate the flame. - Do not use under any circumstances if the tin cover is worn out. - For internal cleaning do not use abrasive products, for external cleaning only specific detergents easily available on the market; tradition teaches us that to bring copper back to its original splendor, even a lemon can be enough, passed meekly on the external surface to make it shiny again. Dark colors on the external bottom of the container mean that the fires (stoves) on which it has been placed need cleaning.

CHARACTERISTICS:

Ability to conduct heat: 396W/°K

Thickness: mm.2

Handles: Brass