

ROUND COPPER LID diameter cm. 32



SOLUZIONI FOODSERVICE

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.

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.

USEFUL TIPS:

- Avoid placing the lid on the fire, to prolong the duration of the tinning. - Do not use under any circumstances if the tin cover is worn out. - Do not use abrasive products for cleaning, only specific detergents easily available on the market for external cleaning; 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.