

MINERAL FRYPAN PAN cm. 28



vedi prodotto online



SOLUZIONI FOODSERVICE

USE:

This is the extra heavy Lionese iron pan from the Mineral B Element line, made up of 100% natural iron products, with special anti-oxidation protection. The beeswax-based coating does not cause food to stick: a very fine, organic protective patina that protects each cooking tool. Without the addition of chemicals, this production is absolutely safe and natural.

A kitchen tool with flared edges, with a single long handle, ideal for frying and caramelizing but also for sautéed preparations such as potatoes, vegetables, legumes, scallops.

The products of the B Element line need a pre-treatment: they must be washed with very hot water, carefully dried, greased with 1 cm of oil and then heated for 5 minutes. Then you have to remove the greasy patina and dry each element with absorbent paper. For subsequent washings, use hot water and dry with soft cloths or paper towels, removing food residues. It is advisable to grease the pans from time to time, keeping them away from humidity.

It favors cooking on all types of hobs, even induction ones.

CHARACTERISTICS:

- material iron coated with beeswax
- antioxidant
- for food
- ecological, recyclable
- the frying pan significantly improves its performance over time
- NOT dishwasher safe
- made in France