FRYING PAN WITHOUT BASKET cm. 28

This French cast iron cookware is excellent for cooking, making each of your dishes impeccable. Not dishwasher safe.





L U Z I O N I F O O D S E R V I C E

USE: Iron frying pan. The material is an excellent heat diffuser, making it perfect for frying. Essential in the event of an electric fryer breakdown and for other uses. Wash the pan with very hot water. Pour about 1 mm of oil into the pan and let it heat. Remove the oil into a bowl and then dry the pan with paper towels. The more you use the pan, the better it cooks. The more blackened it is, the less food sticks. Heat the pan with a small amount of fat. Once the pan is very hot, sear the food on each side over high heat, then reduce the heat to finish cooking. Wash with hot water, removing any cooking residue. Dry immediately with a cloth or paper towels. Do not overheat on an induction hob. FEATURES: - iron material - food grade - NOT dishwasher safe - made in France DIMENSIONS AND WEIGHT: Upper internal diameter 27.8 cm Internal height 8 cm Usable volume 4 litres Total height 14.6 cm Total length 33.8 cm Total width 28 cm Weight (Kg) 1.01 kg

