

FRYING PAN WITHOUT BASKET cm. 40

CONVEYED FRIING PAN WITHOUT COLATUTTO diameter cm.40 WITH HANDLES total dimensions cm.42,5x13,1 cl.1220 gr.2860.



vedi prodotto online

CODICE: **0140407235050**

MARCA: **DE BUYER**

SOLUZIONI FOODSERVICE

USE:

Steel frying pan. The material is an excellent heat diffuser, making it perfect for frying. Indispensable in case of breakage of the electric fryer and for other uses.

Wash the pan with very hot water. Pour about 1mm of oil into the pan and let it heat up. Remove the oil into a receptacle and finally dry the pan with paper towels. The more you use the pan, the better the cooking. The blacker it is, the less food sticks.

Heat the pan with a small amount of fat, when the pan is hot, cook the food on all sides over high heat, then lower the heat to finish cooking.

Wash with hot water eliminating cooking residues. Dry immediately with a rag or paper towel.

Do not overheat on an induction hob.

CHARACTERISTICS:

- steel material
- for food
- NOT dishwasher safe
- made in France