

**RECTANGULAR ENAMELLED CAST IRON RIBBED - SMOOTH
PLATE cm.35x50**



SOLUZIONI FOODSERVICE

ENAMELLED CAST IRON:

Enamelled cast iron is a carbon-rich iron alloy coated with an enamel composed primarily of glass. Cast iron is one of the materials that retains heat better, spreads it slowly and distributes it perfectly evenly, whatever the hob.

HEAT SOURCES

This product has been designed for use with gas or direct flame.

Do not use in microwave ovens.

Please note that these types of metal cookware reach higher temperatures than regular cookware.

WASH:

The manufacturing material is uncoated cast iron, so food can stick.

To clean the pan after use, it is recommended to soak it in hot water and neutral dish soap for an hour to soften any food residues.

Once cleaned, dry the pan immediately with a soft cloth and then rub it with cooking oil.

Store in a dry place.