

**ENAMELLED CAST IRON POT WITH LID liters 5 cm.
26x24**

PAINTED AND VITRIFIED CAST IRON POT AND PAN 5 liters diameter cm.26 height cm.24 WITH
2 HANDLES AND WITH LID diameter cm.21,0 total weight kg.7,0



vedi prodotto online

CODICE: **0580333261505**
MARCA: **GARCIMA**

SOLUZIONI FOODSERVICE

This GUISON by Garcima line is in enamelled cast iron, i.e. an iron alloy rich in carbon, coated with a vitrified enamel.

Ideal for stews, soups, ribollita.

ADVANTAGES OF CAST IRON:

- ideal for any heat source (except induction) and for the oven
- rapid browning of foods
- resistance to high temperatures
- retains heat, spreads it slowly and distributes it perfectly evenly

PRECAUTIONS FOR USE:

- enamelled cast iron must be heated gradually
- it is advisable to use silicone or wooden utensils
- wash with hot water and washing-up liquid using a non-abrasive sponge cloth
- dry well with a clean cloth and check that the pot is completely dry before putting it away, perhaps greasing the outside with oil