

**HIGH TERRACOTTA PAN 2 HANDLES cm.26x8,6 Lt.3,2**



vedi prodotto online

CODICE: **0150050320272**  
MARCA: **VULCANIA**

# SOLUZIONI FOODSERVICE

VULCANIA crockery is ecological, because it is made of a natural raw material, the best clay in Italy, purified and refined. Even in the glazes, the raw materials used are certified, in compliance with the strictest legislation. They are absolutely suitable for contact with food, even at high temperatures since they do not release substances that could compromise their wholesomeness with unwanted and unpleasant flavors and odours. Piral products allow uniform heat distribution with fuel and time savings, avoiding those temperature variations, the main cause of the failure of many recipes. Perfect for the growing desire for a healthy and light diet, as they require minimal use of fat.

They guarantee excellent results thanks to the ability to keep dishes warm, allowing them to be brought to the table directly in the pots in which they were cooked.

Piral terracotta has multiple conditions of use: it can be used directly on the flame in traditional ovens or in modern microwaves and can therefore be cleaned in the dishwasher.

## COMPOSITION AND USEFUL TIPS

Terracotta is a particular type of ceramic or a non-metallic inorganic material that is ductile in its natural state and rigid after firing, usually composed of clay, feldspar, silica, quartz, iron and aluminum oxides. It is a thermal insulator so utensils made with this material heat up very slowly and more slowly they release the heat they have absorbed, keeping it for a long time in the foods contained within them.

Terracotta pots are therefore ideal for cooking those dishes that require low flame cooking without sudden changes in temperature, in which it is important that the heating takes place gradually and evenly: legumes, risottos, vegetable soups, meat stews. One of the aspects that has most limited its diffusion is its fragility. In fact, it is advisable to avoid subjecting terracotta utensils to sudden thermal shocks.

Before use, a new earthenware pot must be soaked in cold water for at least 12 hours. It is advisable to repeat the immersion operation, which allows the terracotta that has dried out during cooking to be rehydrated, for a few minutes before each use to avoid breakage. You have to avoid putting it on the flame and always use the network flame spreader which allows the heat to spread evenly. During cooking it is advisable not to use metal cutlery to stir to avoid scratching the enamel.

Earthenware pots are washed very easily by filling them with hot water for a few hours so they will leave all the fat incorporated in the long cooking; then wash them with a little dish detergent using scratch-resistant sponges to avoid damaging the enamelling, and rinse carefully. Once washed, the pot must be left to dry upside down so that the humidity can evaporate from the bottom, this for better conservation.