

CAST IRON RIBBED GRILL WITH HANDLE cm.24x24



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SOLUZIONI FOODSERVICE

Square cast iron grill 24x24 cm with silicone handle for a firm and secure grip.
Perfect for any type of preparation, from classic steaks to fish, from vegetables to poultry.

DETAILS:

Staub's enamelled cast iron

For browning vegetables, grilling meat, sautéing ready meals or for stewing.

Contrary to what you think, Staub enamelled cast iron tools are ideal for all types of cooking, thanks also to the innovative HEXAGON series, even browning in a pan becomes easy. You will always add that touch of healthy and tasty cooking that you will be passionate about to all types of cooking.

ADVANTAGES OF ENAMELLED CAST IRON:

Enamelled cast iron is a carbon-rich iron alloy coated with a vitrified enamel.

It is one of the materials that best retains heat, spreads it slowly and distributes it perfectly evenly whatever the hob. Enamelled cast iron also retains the cold just as well, so it can be used to store food in the refrigerator.

All Staub pans are professionally matt black internally:

- superior quality enamel, with great resistance to thermal shock, high temperatures and even scratches;
- it has the ideal properties for cooking both over high heat (roasting, grilling and caramelising) and at low temperatures (stewing, braising and overcooking);
- preferred by the greatest chefs, such as Paul Bocuse, restaurateur and best-selling author from Lyon. Enamelled cast iron from Staub also offers a very unique advantage: the more a Staub product is used, the more its performance improves, thanks to the physical properties of porosity of the cast iron itself.