

**SAMALATED CAST IRON CASSEROLE WITH LID lt. 3.9cm.
24**



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