

**HIGH INDUCTION SAUCEPAN AL-BLACK 2 HANDLES cm.
32x17**



vedi prodotto online

SOLUZIONI FOODSERVICE

ENERGY SAVING:

notable thanks to its high capacity to conduct heat.

DURATION:

if of adequate thickness, excellent resistance to impacts, thermal shock, abrasion and corrosion. It does not require maintenance.

VERSATILITY OF USE:

suitable for any cooking in which heat is transmitted to the food directly by contact with the walls of the container (braising, roasting, baking), it is ideal for slow and moderate-heat cooking but is also used for stir-frying.

HANDLE:

in 18/10 non-heat-conducting tubular stainless steel and applied to the body with AG5 alloy rivets.

PAINTING:

internal and external with black B-Cristall

THE ADVANTAGES:

- Excellent thermal conductivity, equal to that of uncoated aluminium.
- Practicality of use and ease of cleaning.
- Low fat cooking (oil, butter, etc.).
- Energy saving of heating sources.
- Safety from a hygienic point of view.
- Compliance with laws regarding containers in contact with food.
- Lightness thanks to the reduced specific weight.

USEFUL TIPS:

There are various types of non-stick application: the so-called rolled technique, which is applied to the disc before molding the container, therefore much less resistant and subject to flaking, and the spray technique, carried out in multiple layers directly on the previously worked body with guaranteed products and therefore normally used for the manufacture of professional containers. In any case, check that the thickness (at least 3 mm) of the aluminum body on which the coating is applied is sufficient to guarantee its reliability and durability.

CHARACTERISTICS:

Ability to conduct heat: 225W/°K

Coating: B-Cristal

Thickness: 5 mm

Handle: tubular stainless steel

Induction base: diameter 24.5 cm, thickness 10 mm