

**DEEP BLUE TERRACOTTA PAN 2 HANDLES 18x5.8 cm,
0.8 liters**



vedi prodotto online

CODICE: **0700059129916**
MARCA: **VULCANIA**

SOLUZIONI FOODSERVICE

VULCANIA tableware 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 most rigorous legislation. They are absolutely suitable for contact with food, even at high temperatures as they do not release substances that could compromise their healthiness with unwanted and unpleasant flavors and odors. Piral products allow uniform distribution of heat with savings in fuel and time, 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 pans 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 therefore it can be cleaned in the dishwasher.

COMPOSITION AND USEFUL ADVICE

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, feldspars, silica, quartz, iron and aluminum oxides. It is a thermal insulator so utensils made with this material heat up very slowly and more slowly release the heat they have absorbed, keeping it in the foods contained within them for a long time.

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

Before using, a new crock pot should be soaked in cold water for at least 12 hours. It is advisable to repeat the immersion operation, which allows you to rehydrate the terracotta that has dried during cooking, for a few minutes before each use to avoid breakages. You must avoid placing it on the flame and always use the mesh flame spreader which allows the heat to spread evenly. During cooking it is advisable not to use metal cutlery to stir to avoid scratches on the enamelling.

Earthenware pots can be 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 they are washed with a little dish detergent using scratch-proof sponges to avoid ruining the enamel, and they are rinsed thoroughly. Once washed, the pot must be left to dry upside down so that the humidity can evaporate from the bottom, this for better conservation.