

IRON WOK PAN diameter cm. 28

Curved Steel Wok with Handle - MINERAL B - diameter cm.28



vedi prodotto online

CODICE: 0700021851728

MARCA: DE BUYER



SOLUZIONI FOODSERVICE

Thanks to its composition, it allows the Maillard reaction, which gives foods a crispy browning on the surface while keeping them tender and juicy on the inside. It is ideal for browning, grilling and sautéing ingredients with very little fat, making it perfect for preparations such as stir-fry and sautéed vegetables.

- Coated with beeswax for natural protection from oxidation and to facilitate seasoning.
- Natural non-stick properties that improve with progressive use.
- Ergonomic French-style curved steel handle, riveted for a secure, comfortable grip.
- Compatible with all hobs, including induction.
- 100% Made in France, synonymous with quality and artisanal tradition.

Dimensions and weight

- Upper inner diameter: 28 cm
- Internal height: 8 cm
- Usable volume: 2.4 L
- External diameter: 28.3 cm
- Total height: 15.9 cm
- Total length: 51.5 cm
- Total width: 28.3 cm
- Induction base diameter: 13.7 cm
- Weight: 1.41 kg

Care and maintenance: Seasoning is required before use. After each use, deglaze, rinse with hot water, dry and lightly grease with oil. Do not use detergents or dishwasher.

Discover the pleasure of cooking with a professional, resistant and natural wok!