Cod: 14769

Deep, flared aluminium frying pan, Ø 20 cm



Description

Why buy it

The deep, flared aluminium frying pan is ideal for browning, stir-frying or finishing dishes on the hob. A practical choice for putting together the equipment needed for your business and tailoring operations to the type of service required.

Key features

- **Ingredient handling:** The shape of the pan provides a surface for arranging and moving ingredients during suitable cooking techniques, making it ideal for quick cooking and finishing touches.
- **On-the-spot preparation:** It allows you to organise your equipment for express service and for creaming, choosing the variant best suited to the recipe and the heat source.
- **Aluminium construction:** This material allows you to coordinate this item with your existing equipment, whilst adhering to the correct methods of use, washing and maintenance for aluminium.

Technical specifications

- **Product dimensions:** 20 x 20 x 7h cm
- **Net weight per unit:** 0.73 kg
- **Diameter:** 20 cm
- **Construction and functional features:** A professional range made from 99% pure aluminium. Depending on its size, it can be used for stir-frying low-moisture ingredients and for deep-frying. The non-stick frying pan is ideal for tossing pasta, braising side dishes in butter, and opening mussels. It is typically suited to quick, on-the-spot cooking.
- **Usage details and contents:** A kitchen serving à la carte dishes will certainly need to use pans of this kind; they are by far the most versatile tool.
- **Gross weight of the package for minimum quantity:** 0.85 kg
- **Package dimensions for minimum quantity:** 38 x 24 x 12h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales multiple:** 1 unit

Dimensions

Diameter	200 mm
External dimensions	200x200x70 mm
Packaging dimensions	380x240x120 mm

Technical specifications

Net weight	0.730 kg
Weight including packaging	0.85 kg