

Article: P135120

Product Family: Steel Fry Pans

Steel Expert lyonnaise frying pan 20 cm wide 4.5 cm deep carbon steel induction-ready

Fry, sear, sauté and more with the versatile Steel Classic lyonnaise frying pan by Pujadas. This professional pan is made of strong carbon steel, which provides impressive thermal and natural nonstick properties. The wide base and deep, rounded sides make this pan ideal for a wide range of food items and allow foods to slide from the pan onto a plate smoothly. The handle offers a comfortable grip, while rivets promise a secure connection. Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens, this pan will go wherever you need it. Cleaning is a simple process, as this frying pan does not require water or soap. Simply rub it with a lightly oiled cloth, and it's as good as new.

MODEL INFORMATION

EAN 13	8421661135221
(W) Width (CM)	35.6
(D) Depth (CM)	20.1
(H) Height (CM)	8
(DI) Diameter (CM)	20
Capacity (L)	1
Weight (KG)	0.63
Construction Material	Carbon Steel
Material Type	Metals
Case Lot	6
Case Width	26
Case Height	10
Case Length	43

Features & Benefits

- Strong carbon steel construction provides impressive thermal and natural nonstick properties
- Deep, rounded sides allow food items to slide from the pan onto a plate smoothly
- Handle offers comfortable grip
- Rivets promise a secure connection
- Does not require soap or water — simply rub with lightly oiled cloth to clean
- 20-centimeter-wide, 4 ½-centimeter-deep pan
- Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens
- Versatile design is ideal for frying, searing, sautéing and more