

Flambe

"I know that eggs do well to stay out of frying pans."
- George R.R. Martin, A Knight of the Seven Kingdoms



SAUCE PAN WITH SIDE SPOUTS



Specially designed to achieve the best performance in professional cooking, thus making the Pujadas sauce pans the most exclusive and consistent cookware for haute cuisine.

FEATURES

- Cookware body made of 18/10 stainless steel.
- Safety : welded handles by build-up process.
- Unique: origin identification and type of cooking system.
- Warranty: control of all production processes.
- Quality: inner and outer sides of all models with uniform satin polishing.
- Radius specially designed for easy and fast cleaning.
- Induction: sandwich bottom (stainless steel - aluminum - stainless steel).
- Control: handcrafted welding and checking every unit.
- Stainless steel heat resistant handle



DESCRIPTIONS

SPECIFICATIONS

PSS2016
PAN S/STEEL SAUCE WITH SIDE SPOUTS INFINITI 1.5Lt

DIMENSIONS : Ø 16cm x H 7,5cm
CAPACITY : 1,5Lt

CLEANING

To clean stainless steel cookware, start by soaking it in warm, soapy water for a few hours. Then, use a sponge to scrub off any crusted-on pieces of food. If the bottom of your cookware has burn marks, sprinkle some baking soda over them and then rub it in with a sponge.

HOW DO YOU KEEP FOOD FROM STICKING TO STAINLESS STEEL PANS?

Place your pan on the stove over medium-high heat. Put 1 tablespoon of coconut oil in the pan and allow it to melt. Swirl the oil around the surface of the pan, then pour out any excess oil that remains. Sprinkle a layer of table salt into the pan, enough to cover the bottom.