

Multilayer-Cookware



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| High-sided frying pan without pouring lip | ø 28.0 cm | 9.1 cm | 4.8 litres |
| High-sided frying pan without pouring lip | ø 24.0 cm | 9.1 cm | 3.3 litres |
| High-sided frying pan without pouring lip | ø 22.0 cm | 8.0 cm | 2.5 litres |
| High-sided frying pan without pouring lip | ø 20.0 cm | 7.5 cm | 2.0 litres |
| High-sided frying pan without pouring lip | ø 18.0 cm | 6.6 cm | 1.4 litres |



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| Round-base wok | ø 36.0 cm | 10.0 cm | 5.0 litres |
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| Flat-base wok | ø 36.0 cm | 8.0 cm | 5.0 litres |
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| Round-base wok | ø 36.0 cm | 14.0 cm | 9.5 litres |
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Cast-Iron wok



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| Large cast-iron wok | ø 36.0 cm | 14.0 cm | 9.5 litres |
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Rapid heat conduction

Stainless steel
Pure aluminium
Aluminium alloy
Pure aluminium
Triple alloy composite

The ideal pans for short-order cooking. Sautee and wok techniques both require a high base temperature (220° C) that falls off rapidly at the pan walls (140° C). The special 7-ply material with its rapid heat conduction properties is just right for the job.

Your dealer give you more information.

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