

Zwilling STAUB BRAISERS, Round, Saute pan, Black, Enamel, -20 °C, 240 °C

28 cm Round Cast Iron Saute Pan Chistera Black

Group	Cookware
Manufacturer	Zwilling
Manufacturer item no.	40511-472-0
EAN/UPC	3272340019845



Description

The STAUB sauté pan in classic black combines traditional craftsmanship with modern functionality for unique enjoyment. Stuffed bell peppers, classic cabbage roulades, Mediterranean ratatouille and much more – this practical cast iron pan can be used to prepare a wide variety of dishes. Because the special material requires very little fat for frying and the lid features the special Chistera drip structure, delicious dishes can be cooked with minimal calories and impress with their full flavours and nutrients. Delicate, juicy meat and aromatic vegetable dishes are conjured as by magic. The matt black enamel intensifies the flavour of the dishes, while the cast iron ensures optimal heat distribution. Both professional and hobby chefs alike will find a long-lasting helper with this energy-saving sauté pan.

Main features

	General
Shape	Round
Type	Saute pan
Product colour	Black
Diameter	28 cm
Bottom diameter	22.2 cm
Width	280 mm
Quantity per pack	1 pc(s)

Extended details

	Features
Shape	Round
Type	Saute pan
Product colour	Black
Temperature (min)	-20 °C
Temperature (max)	240 °C
Dishwasher proof	Y
Lid included	Y
Internal coating	Enamel
Material	Cast iron

Capacity	3.7 L
Oven proof	Y
Lid material	Cast iron
Suitable for hob types	Ceramic, Gas, Halogen, Induction, Sealed plate
Handles quantity	2
Handle material	Cast iron
Freezer proof	Y
Heat-resistant	Y
Coating material	Enamel
Weight & dimensions	
Diameter	28 cm
Bottom diameter	22.2 cm
Width	280 mm
Depth	361 mm
Height	126 mm
Weight	5.4 kg
Packaging data	
Quantity per pack	1 pc(s)