

Lyonnaise pan code: 629468

Made of carbon steel.

Ergonomic handle made of carbon steel with a hanging hole.
Suitable for various heat sources including induction, gas, electric and ceramic.

Excellent thermal conductivity.

Solid construction.

NOTE: Must be seasoned multiple times before use. Perfect for a variety of cooking techniques, from browning and frying to searing and sautéing.

Lightweight and easy to handle – perfect for daily cooking.
Develops natural non-stick surface over time through seasoning.

Heats quickly – excellent for searing and caramelising.

French-style handle for comfortable grip.

Equipped with a hanging hole for easy storage.

It can be used in an oven for up to 10 minutes at a maximum temperature of 200°C.

-  Heats quickly for precise control and searing.
-  Compatible with all heat sources, including induction.
-  French-style handle for comfortable grip.



Code	LxWxH	Thickness	bottom (W)
629468	550x280x(H)130	2	ø20