



HENDI

Tools for Chefs

Lyonnaise pan code: 629482

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	bottom (W)
629482	690x360x(H)140	ø280