

WHICH FRYING PAN TO CHOOSE

A guide to help you choose the frying pan that suits your cooking



	Carbone Plus	Force Blue	Choc Resto Induction	Choc 5
	Steel	Steel	Non-stick	Non-stick
Best for	Sealing meat, roasting vegetables, grilling fish	Sealing meat, roasting vegetables, grilling fish	Reheating, low temperature cooking	Reheating, low temperature cooking
Material of the body	White steel	Blue steel	Aluminium	Aluminium
Thickness	2.5 to 3 mm	2 mm	5 mm	4 to 5 mm
Handles				
Material	1) Cranked handles with special treatment for cooking at high temperatures 2) Steel cranked handles 3) Stainless steel cold tube handle	Steel cranked handle	1) Steel cranked handle 2) Steel cranked handle with HACCP colours	1) Steel cranked handle 2) Steel cranked handle with HACCP colours
Attachment	Riveted	Riveted	Riveted	Riveted
Heat sources	Induction Gas Electric Ceramic	Gas Electric Ceramic	Induction Gas Electric Ceramic	Gas Electric Ceramic
Benefits	Very good heat distribution <u>including</u> induction	Very good heat distribution <u>excluding</u> induction	Forged honeycomb and embedded base for perfect heat distribution on <u>induction</u>	- 5-layer PTFE coating without PFOA - Grooved base for heat spreading <u>excluding</u> induction