

Article: P135330

Product Family: Steel Fry Pans

Steel Classic wok 30 centimeter wide 9 ½ centimeter deep carbon steel induction-ready

Create your best stir-fry yet with the Steel Classic wok by Pujadas. This professional wok is made of strong carbon steel, which provides impressive thermal and natural nonstick properties. This deep pan concentrates the heat and oil at the narrow base, promising perfectly-prepared stir-fry, and the tall sides prevent spatter. The handle offers a comfortable grip, while rivets ensure a secure connection. Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens, this wok will go wherever you need it. And cleaning is simple, as it does not require water or soap. Simply rub it with a lightly oiled cloth and this wok is as good as new.

MODEL INFORMATION

EAN 13	8421661301350
(W) Width (CM)	64.1
(D) Depth (CM)	31.1
(H) Height (CM)	11
(DI) Diameter (CM)	32
Weight (KG)	1.8
Construction Material	Steel
Material Type	Metals
Case Lot	6
Case Width	44
Case Height	52

Features & Benefits

- Strong carbon steel construction provides impressive thermal and natural nonstick properties
- Deep pan concentrates heat and oil at the bottom of the pan
- Tall sides minimize spatter
- Handle offers comfortable grip
- Rivets promise a secure connection
- Does not require soap or water — simply rub with lightly oiled cloth to clean
- 30-centimeter-wide, 9 ½-centimeter-deep pan
- Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens

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