

**Article:** P135424

**Product Family:** Steel Fry Pans

# Steel Expert crêpe pan 24 cm wide 2 cm deep carbon steel induction-ready

Create your best crêpes yet with the Steel Classic crêpe pan by Pujadas. This crêpe pan is made of strong carbon steel, which provides impressive thermal and natural nonstick properties. Smooth and flat, this pan makes it easy to cook crêpes without cracking or tearing. The handle offers a comfortable grip, while rivets promise a secure connection. Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens, this crêpe pan 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 it's as good as new.

## MODEL INFORMATION

| | |
|---|---|
| EAN 13 | 8421661241359 |
| (W) Width (CM) | 45.4 |
| (D) Depth (CM) | 23.9 |
| (H) Height (CM) | 5 |
| (DI) Diameter (CM) | 24 |
| Capacity (L) | 0.4 |
| Weight (KG) | 0.9 |
| Construction Material | Steel |
| Material Type | Metals |
| Case Lot | 12 |
| Case Width | 30 |
| Case Height | 9 |
| Case Length | 50 |

## Features & Benefits

- Strong carbon steel construction provides impressive thermal and natural nonstick properties
- Smooth, flat design helps prevent cracking or tearing
- Handle offers comfortable grip
- Rivets promise a secure connection
- Does not require soap or water — simply rub with lightly oiled cloth to clean
- 24-centimeter-wide, 2-centimeter-deep pan
- Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens

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