



MODEL INFORMATION

EAN 13	8421661166324
(W) Width (CM)	57
(D) Depth (CM)	32
(H) Height (CM)	12
(DI) Diameter (CM)	32
Capacity (L)	4.4
Weight (KG)	32125
Construction Material	Steel
Material Type	Metals
Case Lot	5
Case Width	35
Case Height	36

Article: P166032

Product Family: Steel Fry Pans

Steel Pro 1921 Series wok 32 centimeter cast steel with ILAG nonstick coating and glass lid

For faster, healthier cooking, turn to the Steel Pro 1921 Series wok by Pujadas. This cast-steel wok allows you to cook items like meat, fish and vegetables over high heat with very little oil. The PFOA-free ILAG nonstick coating promises easy release, while the cast steel offers excellent durability and heat distribution for superior results. And, thanks to the unique design, this pan is 40 percent lighter than traditional iron pans for a comfortable user experience.

Features & Benefits

- The curved handle provides an ergonomic grip and prevents heat retention, so it stays cool, while a helper handle offers additional support and improves maneuverability during transportation or transferring of food to plates. The glass lid ensures excellent visibility, and its loop handle allows easy removal. Designed to trap heat and circulate moisture, this lid promises faster cooking and enhanced flavors. Suitable for electric, gas, vitroceramic and induction ranges, as well as ovens, this wok will go wherever you need it. And, cleaning is a simple process that does not require water or soap. Simply rub this wok with a lightly oiled cloth, and it's as good as new.
- Strong cast steel offers excellent durability and heat distribution
- 40 percent lighter than traditional iron pans thanks to unique design
- PFOA-free ILAG nonstick coating promises easy release
- Curved handle provides ergonomic grip and prevents heat retention
- Helper handle for additional support for improved maneuverability
- Glass lid offers excellent visibility, traps heat and circulates moisture for faster cooking and enhanced flavors
- Does not require soap or water simple rub with lightly oiled cloth to clean
- 32-centimeter wok
- Cast steel allows high-heat cooking with very little oil for healthier results