



Paella Pan Cover, Aluminum

art.	Dia	Ht.	Lbs
A4982188	13 3/8"	1 1/2"	0.2
A4982189	15"	1 1/2"	0.5
A4982190	19 5/8"	2"	0.7

This flat lid was designed to cover paella during its resting period at the end of cooking. Made of aluminum with an ABS knob.



Crepe Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172512	4 3/4"	1"	0.7
A4172514	5 1/2"	1/2"	1.1
A4172516	6 1/4"	1/2"	1.3
A4172518	7 1/8"	1/2"	1.8
A4172520	7 5/8"	1/2"	2.0
A4172524	9 1/2"	5/8"	2.6
A4172526	10 1/4"	5/8"	3.4

This heavy-duty crêpe pan's thickness allows for longer pre-heating which results in a hotter surface for quickly singeing the crêpe. It has remained unchanged since the early seventeenth century. It is made of carbon steel with a 1/8" thickness for better heat distribution. It has a flat, riveted iron handle.



Wok, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171332	3 1/8"	4"	4.8
A4171340	15 3/4"	4 3/8"	7.6

The wok's curved sides and rounded base provide a wide cooking surface which facilitates stirring and tossing of ingredients. This wok is made of 1/8" thick carbon steel and comes with an iron riveted handle.



Oval Frypan, Carbon Steel

art.	Width	Length	Ht.	Lbs
41719-36	10 1/4"	12 1/2"	2"	5.0
41719-40	11 3/8"	15 3/4"	2 1/4"	7.1

The oval frying pan, also commonly known as a fish fry pan, is the perfect shape to fry any fillet. Made of carbon steel, this pan easily accommodates cooking an entire fish.



Fish Pan, Rectangular, Black Steel

art.	Width	Length	Ht.	Lbs
41703-38	10 1/4"	15"	1 1/8"	5.56

Made of heavy-duty carbon steel, this unique grill pan features a rectangular shape that accommodates fish and oversize cuts of meat, such as skirt and flank steak. The thick material allows for long pre-heating times, delivering perfect sears and perfect grill marks, and is compatible with most heat sources, including induction, ovens and broilers. Its offset handle is attached by durable rivets. Season before use. Not dishwasher-safe.



Blini Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171512	4 3/4"	3/4"	0.8

This pan is suited to making the well-known blini as well as pancakes.