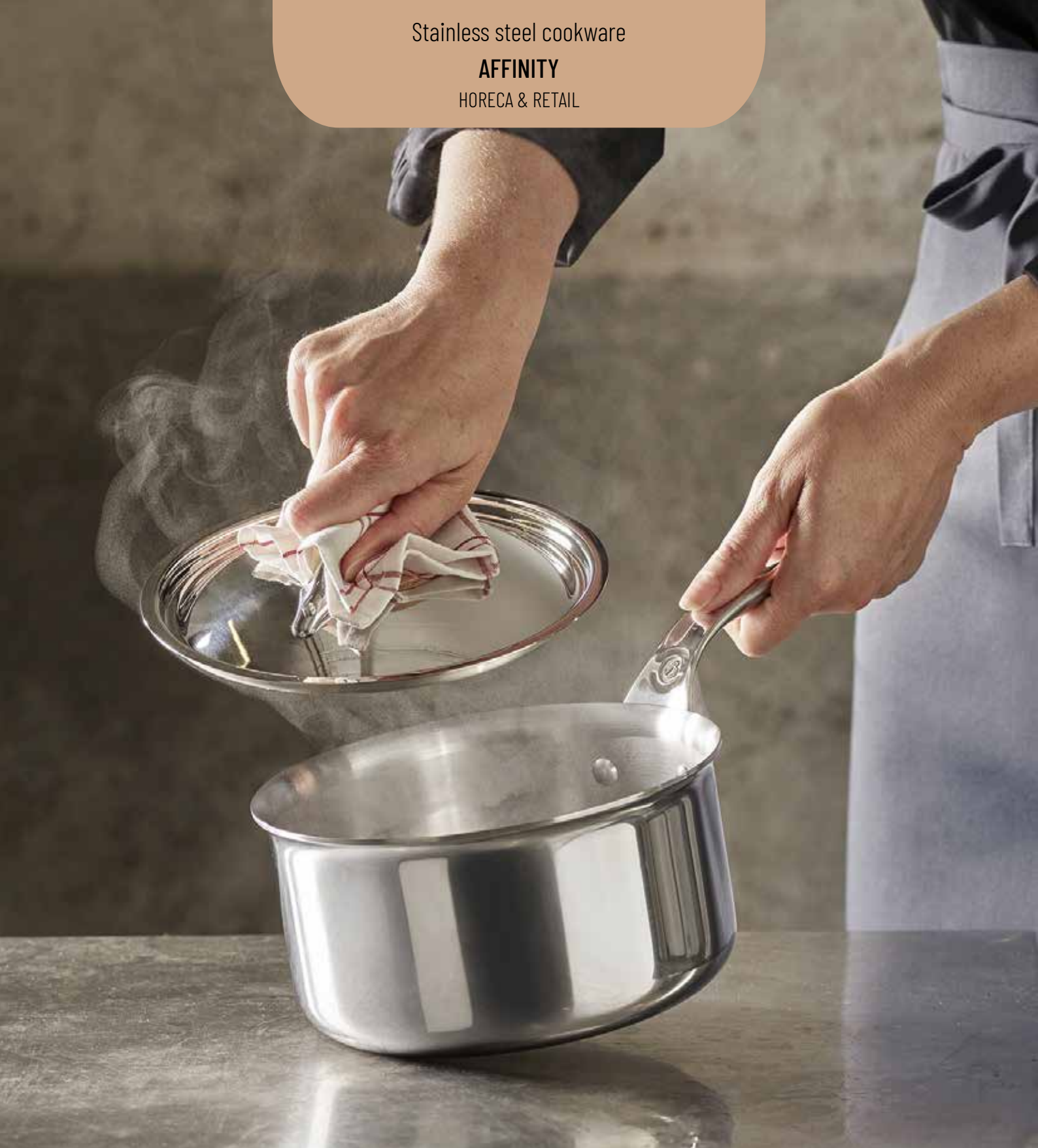


Stainless steel cookware

AFFINITY

HORECA & RETAIL



AFFINITY

de Buyer 
DEPUIS 1830

Stainless steel cookware

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AFFINITY epitomises French elegance.

The Affinity collection equips the largest kitchens in the world. Chefs appreciate it for the technical performance of its 5-layer stainless steel body.

Its monobloc design ensures a homogeneous temperature distribution and a great cooking control similar to those of copper utensils. This design reduces energy consumption. It is equipped with the “heat stop” system that allows it to limit the rise in temperature of the handle during cooking. Its ergonomic frames are tightly riveted, and its mirror polish gives it a special elegance.



20 years ago ...

de Buyer designed and manufactured the first induction-compatible multi-layer stainless steel utensils to offer demanding professionals an alternative to copper.

PRODUCT BENEFITS

Stainless steel cookware

AFFINITY

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PRODUCT BENEFITS

Riveted cast stainless steel handles

ADVANTAGES

- Undetachable.
- Comfortable, ergonomic grip : the French-style curvature keeps the hand away from the heat source and allows for better weight distribution when handling.



Heat stop

ADVANTAGE

- Designed for a slow rise in temperature. The handle stays cool (max 29°C after 30 min of heating).

Pouring rim

- Pour precisely all types of preparations.

Polish brush finish

ADVANTAGE

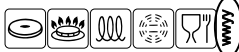
- Easy to clean.

MULTILAYER STAINLESS STEEL BODY 5-LAYER

- Even heat distribution throughout the body.
- Immediate reactivity to heat changes, up and down.
- Cooking performance close to that of copper.
- Ideal for any delicate dish.



de Buyer 



INOX INDUCTION

Ø 20 cm - Ø 7,9 in
2,5 L - 2,6 Qt

MADE IN FRANCE

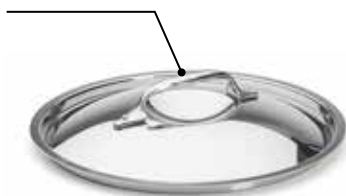
Bottom laser marking

- Product's information
- Traceability

Domed lid with cast stainless steel handle

ADVANTAGES

- Rounded shape for auto-basting effect.
- Large handle and curved lid : easy to grip.
- Fits every product in the line, except frying pans.



De Buyer's brand stamped

ADVANTAGES

- Elegant and attractive brand identification on the shelf and in the user's home.
- A subtle combination of aesthetics and ergonomics.



MULTILAYER STAINLESS STEEL : 5-LAYER

- 2,3 to 2,7 mm thickness

Inox 18/10 intérieur
compatible contact alimentaire
Stainless steel 18/10 interior
food contact compatible

Aluminium

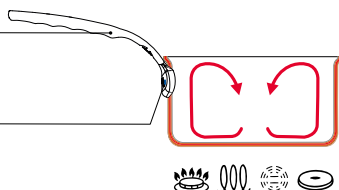
Aluminium renforcé
Reinforced aluminium

Aluminium

Inox ferritique extérieur
compatible INDUCTION
External ferritic stainless steel
compatible INDUCTION

Garniture fonte d'inox
courbée à la française
Cast stainless steel curved
French-style handle

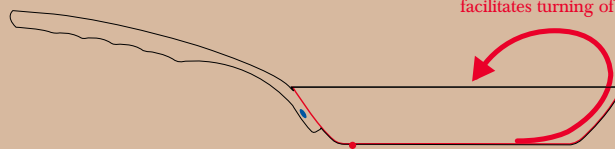
Montures rivetées
Riveted handles



AFFINITY STAINLESS STEEL FRYING PAN WITH NON-STICK COATING

RÉSISTANCE EXTRA
LONGUE DURÉE
EXTRA LONG
TIME RESISTANCE

Coupe lyonnaise évasée et bombée
qui favorise la rotation des aliments
Flared and rounded lyonnaise shape that
facilitates turning of foods



Revêtement antiadhésif sans PFOA ni PFOS
PFOA and PFOS free non-stick coating

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DISTRIBUTOR
RECOMMANDATIONS

1 Storage

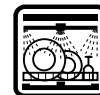
- On receipt at your store or warehouse : to keep the stainless steel shiny, store in the original packaging.
- When on display in store, wipe daily with a soft, dry cloth to remove finger marks. Store in a dry place.

3 Instructions

- Never leave empty on a heat source.
- Don't overheat.

4 Care

- Wash in warm water with washing-up liquid.
- Leave to soak if needed.
- Dishwashers safe : avoid tablets, always clean at high temperature program.

USER
RECOMMANDATIONS

2 Cooking types and methods

- ✓ GRILL
- ✓ DEGLAZE
- ✓ SAUTÉ
- ✓ STEAM
- ✓ FRY
- ✓ COOK "A L'ANGLAISE"
- ✓ POACH
- ✓ COURT BOUILLON
- ✓ BLANCH
- ✓ ROAST

- ✓ BRAISE
- ✓ REDUCE
- ✓ SIMMER
- ✓ FLAMBÉ
- ✓ BROWN

PACKAGING

- Stainless steel instructions booklet.
- The product is wrapped in printed tissue paper.
- Individual thick kraft box with paper packaging material inside.



COLLECTION



• Saucepan
Ø 14 / 16 / 18 / 20 / 24 cm
3706.14 / 3706.16 / 3706.18 / 3706.20 / 3706.24
• Set of 3 casseroles Ø 16 / 18 / 20 cm - 3706.01
• Saucepan with lid Ø 16 / 18 / 20 cm
3746.16 / 3746.18 / 3746.20



• Straight sauté-pan
Ø 16 / 20 / 24 / 28 cm
3730.16 / 3730.20 / 3730.24 / 3730.28



• Rounded sauté-pan
Ø 20 / 24 cm
3736.20 / 3736.24



• Stainless steel frypan
Ø 20 / 24 / 28 / 32 cm
3724.20 / 3724.24 / 3724.28 / 3724.32



• Non-stick frypan
Ø 20 / 24 / 28 / 32 cm
3718.20 / 3718.24 / 3718.28 / 3718.32



• Wok Ø 32 cm - 3743.32
• Grid for wok
Ø 32 cm - 3329.10
• Glass lid with stainless steel knob
Ø 32 cm - 3429.32



• Sauté-pan with lid
Ø 20 / 24 / 28 cm
3741.20 / 3741.24 / 3741.28



• Rounded sauté-pan with lid
Ø 28 cm
3745.28



• Stewpan with lid
Ø 16 / 20 / 24 / 28 cm
3742.16 / 3742.20 / 3742.28 / 3742.28



Stainless steel lid
Ø 14 / 16 / 18 / 20 / 24 / 28 cm
3709.14N / 3709.16N / 3709.18N / 3709.20N
3709.24N / 3709.24N / 3709.28



• Oval stewpan with lid L.30 cm
L.30 x L.22 cm - 3726.30



• Oval non-stick fish frypan L.32 cm
3719.32



• Stainless steel steamcooker
Ø 24 cm
3675.24



• Roasting-pan
L.41 x L.27.5 cm
3727.35



• Mini sauté-pan
Ø 10 cm
3740.10

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Find all our pictures on <https://joomeo.com/DeBuyer>

Username : Debuyer

Password : France

LINK QR CODE



debuyer.com



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