

Non-stick cookware
CHOC RESTO INDUCTION
HORECA & RETAIL



CHOC RESTO INDUCTION



Réchauffer
Warming

Poêler
Frying

Mijoter
Simmering

de Buyer 
DEPUIS 1830



Recommended by professionals for use at low temperatures, the Choc Resto Induction collection cooks food very gently.

The combination of ultra-thick aluminum, an induction-structured base and a high-performance non-stick coating guarantee these utensils are tough and long-lasting. The non-stick PTFE coating is guaranteed to be PFOA and PFOS free. The Lyonnaise shape with its traditional flared, rounded shape makes it easier to stir or toss the contents. The curved French-style handle is solidly riveted, comfy to hold and will keep your hand far enough away from the heat source. This professional range comes with 5 versions of handles: steel and 4 colours conforming to the HACCP standard, so you can manage allergens (red, yellow, green, and blue).

Contrary to popular belief, non-stick pans are specialist utensils...

perfect for gently cooking fish, vegetables, legumes, grains, etc. They are also ideal for simmering stews, heating pre-cooked food and thickening sauces without affecting taste, colour or flavour. If you want to sear, brown or grill, use a steel pan instead.



Ultra-thick aluminium body

ADVANTAGES

- Very good heat retention properties.
 - Will not dent.
- Perfect for long cooking times: energy saving.
- Ideal for preserving the coating's lifespan on induction hobs.
- Professional design with brushed exterior finish.

ULTRA RÉSISTANTE
—
ULTRA RESISTANT

Special Pro non-stick coating

ADVANTAGES

- 5 coats applied to ultra thick aluminium to protect against high temperatures on induction hobs.
 - Super long lifespan.
 - Very wear resistant.
- Superbly slippery surface.

PFOS
PFOA
FREE

French-style curved handle, riveted

ADVANTAGES

- The French-style curvature keeps the hand away from the heat source and allows for better weight distribution when handling.
- Resistant to intensive use.
- Undetachable.
- Place in the oven: don't exceed 400 F and 10 min max.
- Hole in the handle for hanging the pan.

Induction base

- Compatible with all heat sources, including induction.

Bottom marking

- Heat sources
- Origin
- Size



ULTRA LONG RESISTANCE

- Combination of super thick body and heavy duty coating.
- Great abrasion resistance.
- Robust : Ultra thick aluminium.
- Very good heat distribution.
- Ideal for any delicate dish.

ULTRA THICK ALUMINIUM BODY

- 4 to 5 mm thickness.

Revêtement antiadhésif
sans PFOA ni PFOS
Non-stick coating
without PFOA or PFOS

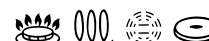
Aluminium ultra épais
Ultra-thick aluminium

Fond **INDUCTION**
INDUCTION bottom

Queue feuillard
courbée à la française
French-style curved handle

Montures rivetées
Riveted handles

Sens de rotation des aliments
Foods rotation direction



DISTRIBUTOR RECOMMANDATIONS

1 Storage

- On receipt at your store or warehouse : keep in the original packaging. Store in a dry place and avoid temperature fluctuations.

USER RECOMMANDATIONS

2 Cooking types and methods

- | | | |
|---|--|--|
| <input type="checkbox"/> GRILL | <input type="checkbox"/> COOK "A L'ANGLAISE" | <input type="checkbox"/> BRAISE |
| <input type="checkbox"/> SAUTÉ | <input type="checkbox"/> POACH | <input checked="" type="checkbox"/> REDUCE |
| <input type="checkbox"/> STEAM | <input type="checkbox"/> COURT BOUILLON | <input checked="" type="checkbox"/> SIMMER |
| <input checked="" type="checkbox"/> FRY | <input type="checkbox"/> BLANCH | <input type="checkbox"/> FLAMBÉ |
| | <input checked="" type="checkbox"/> ROAST | <input checked="" type="checkbox"/> WARM |

3 Care

- Wash in warm water and washing-up liquid with a non abrasive sponge. Leave to soak if necessary.
- Occasional dishwasher cleaning so as not to affect the non-stick properties (abrasive detergents).



4 Instructions

- Heat the utensil gradually.
- There is no need to heat on full power as aluminium is an excellent conductor, and this could damage the coating.
- Do not overheat when empty.
- To avoid damaging the non-stick coating, do not use metal utensils when cooking; use wooden or plastic utensils instead.

PACKAGING

- Kraft cardboard sleeve (instructions inside).
- Outer packaging : an extremely strong recycled and recyclable paper bag (except for the fish pan packed in a box).



COLLECTION



• Frypan
 Ø 20 / 24 / 28 / 32 / 36 cm
 8480.20 / 8480.24 / 8480.28
 8480.32 / 8480.36



• Frypan - HACCP
 RED handle (special meat)
 Ø 20 / 24 / 28 / 32 cm
 8450.20 / 8450.24 / 8450.28 / 8450.32



• Frypan - HACCP
 GREEN handle (special vegetables)
 Ø 20 / 24 / 28 / 32 cm
 8460.20 / 8460.24 / 8460.28 / 8460.32



• Frypan - HACCP
 YELLOW handle (special white meat)
 Ø 20 / 24 / 28 / 32 cm
 8470.20 / 8470.24 / 8470.28 / 8470.32



• Frypan - HACCP
 BLUE handle (special fish)
 Ø 20 / 24 / 28 / 32 cm
 8440.20 / 8440.24 / 8440.28 / 8440.32



• Crepe pan
 Ø 26 / 30 cm
 8485.26 / 8485.30



• Fish oval frypan
 Ø 36 x 26 cm
 8481.36



• Fish oval frypan without lid
 Ø 36 x 26 cm
 8481.01



• Fish oval frypan with lid
 Ø 36 x 26 cm
 8481.00

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

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