

Steel cookware  
**MINERAL B PRO**  
HORECA & RETAIL



# MINERAL B • PRO •



Saisir  
Searing

Griller  
Grilling

Dorer  
Browning

de Buyer   
DEPUIS 1830



## The legacy of French haute cuisine, steel cookware embodies our grandmothers' home-made dishes.

An essential for searing, grilling and frying, it jealously guards the secret of the Maillard reaction : surface caramelisation of natural sugars in foods and soft on the inside. Featuring no coating, hard-wearing and getting even better at its job with time, it is passed on from one generation to the next. Made from steel sheet protected by beeswax, Mineral B is untreated and hard-wearing. Its Lyon-style, flared, convex shape makes it easy to slide food onto a plate. Its cast stainless steel handle is durably attached using rivets, a guarantee of durability.



### B is for "Bee"...

Beeswax, suitable for contact with food, was previously used in cooking to protect white iron and tin-plated copper cookware. Since 2011, it has been used to protect the Mineral B cookware range from oxidation. This range has become the symbol of our CSR. In 2018, we installed hives on our industrial site.

## PRODUCT BENEFITS

## Steel cookware MINERAL B PRO HORECA & RETAIL

## 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.



four oven



### Heat stop

#### ADVANTAGE

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

### Steel body finished with beeswax

#### ADVANTAGES

- 2.5 - 3 mm thick, will not dent even on induction.
- Perfect heat distribution
- French beeswax finish : all natural protection to prevent oxidation and facilitate seasoning.
- Steel sourced in France.

## NATURAL STEEL, GUARANTEED FOR LIFE

- Without coating.
- Natural non-stick : the more the pan is used, the more it seasons and the less it sticks.
- High temperature cooking : for searing, grilling, browning (meats, eggs, potatoes, grilled vegetables, pancakes).
- Unmatched cooking results and taste.
- Guaranteed for life : improves over time and is passed on from generation to generation
- Handwash only.



### 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.

### Glass lid with stainless steel knob

#### ADVANTAGES

- Allows you to monitor the cooking process.
- Easy to hold and turn over onto the worktop, and doesn't drip water.
- Fits every product in the line, except frying pans.



## WHITE SHEET STEEL

- 2 to 3 mm thickness.

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

Montures rivetées  
Riveted handles

Sens de rotation des aliments  
Foods rotation direction

Tôle d'acier blanche  
100% naturelle  
100% natural white sheet steel

Protection à la cire d'abeille  
Beeswax protection



## 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 checked="" type="checkbox"/> SEARING  | <input type="checkbox"/> COOK "A L'ANGLAISE" | <input type="checkbox"/> REDUCE              |
| <input checked="" type="checkbox"/> GRILLING | <input type="checkbox"/> POACH               | <input type="checkbox"/> SIMMER              |
| <input checked="" type="checkbox"/> BROWNING | <input type="checkbox"/> COURT BOUILLON      | <input checked="" type="checkbox"/> FLAMBÉ   |
| <input checked="" type="checkbox"/> FRYING   | <input type="checkbox"/> BLANCH              | <input checked="" type="checkbox"/> RISSOLER |
| <input checked="" type="checkbox"/> SAUTÉ    | <input checked="" type="checkbox"/> ROAST    |                                              |
| <input type="checkbox"/> STEAM               | <input type="checkbox"/> BRAISE              |                                              |

### 3 Foods

- Thick and moderately thin pieces of meat, eggs, potatoes, fish, vegetables.
- Cooking acidic food (tomatoes, white wine, lemon etc.) can cause the appearance of white marks on the surface.



### 4 Care

- Wash your utensil in hot soapy water before using for the first time. After each use :
  - Deglaze if there are residues attached or allow to soak for a few minutes then scrape.
  - Do not use detergents. Not dishwasher safe.
  - Wash in hot water and washing up liquid with a non-abrasive sponge.
  - Wipe with a cloth or absorbent paper. It is normal for the paper to colour. This is due to the seasoning process and does not mean that another cleaning is necessary.
- Lightly oil the pan by applying 1 or 2 drops of oil to absorbent paper and gently rubbing the pan, inside and out (with olive oil for example). This creates a protective layer against oxidation.

### 5 Instructions

- Before using your cookware for the first time, wash it with hot soapy water. To avoid staining your hob, carefully remove all of the beeswax from the inside and outside of the cookware.
- Suitable for use on any hob.
- All products with stainless steel handles are suitable for use in the oven.
- Precautions of use in a conventional oven for other products :
  - do not use the grill function.
  - do not exceed 200°C (Thermostat 7) for a max of 10 min (Flash Four).
- Adapt the size of the ring to the diameter of the base of the cookware.
- Do not leave food sitting in this cookware.
- Do not store in a damp place.
- Recommendations for preserving the durability of your cookware when using an induction hob :
  - gradually increase the temperature.
  - avoid using the booster function.
  - do not overheat when empty.
- Handle with care after long cooking times or use in the oven (risk of burning).
- With use, steel cookware becomes discoloured : it turns bluish or blackens. This is a natural reaction.



LINK QR CODE



Video demo

## PACKAGING

- Kraft cardboard sleeve (instructions inside).
- Booklet of multilingual use in kraft.
- Outer packaging : an extremely strong recycled and recyclable paper bag.





**MICHEL ROTH** MOF CUISINE, BOCUSE D'OR  
BEST MASTER CHEF OF FRANCE, BOCUSE D'OR  
BESTER KÜCHENCHEF FRANKREICHs, BOCUSE D'OR

Michel Roth est l'un des Chefs les plus titrés au Monde avec un palmarès de titres parmi les plus prestigieux de la gastronomie française : en 1985, il décrocha le Prix Culinaire International Pierre Taittinger avant de remporter le titre de Bocuse d'Or ainsi que celui de Meilleur Ouvrier de France en 1991. Michel Roth incarne la cuisine de haut vol, l'excellence. Originaire du Grand Est, une région à laquelle il est particulièrement attaché, il partage avec DE BUYER des valeurs fortes. C'est pourquoi il a accepté de devenir notre ambassadeur.

Michel Roth is one of the most accomplished chefs in the world, having been awarded some of the most prestigious titles in French gastronomy: in 1985 he won the Pierre Taittinger International Culinary Prize, before receiving the Bocuse d'Or and Meilleur Ouvrier de France titles in 1991. Michel Roth represents the epitome of haute cuisine and excellence. Originally from the Grand Est, a region of France which he holds particularly dear, Roth shares strong values with DE BUYER.

This is why he agreed to become our ambassador.

## Michel Roth provides tips and advice on cooking a steak

### PREPARATION

Allow 15 to 30 min at room temperature before cooking. The meat will soften while avoiding too much temperature difference with the pan and it will also add moisture for searing. If too cold, it is more difficult to say when it is cooked.

For a steak cooked rare, leave your meat near to a heat source for 10 minutes before searing, it will be warm inside.

### COOKING

Check your pan is hot enough before starting to cook:

when you are using fat, the oil should become liquid and the butter foamy. It is preferable to start cooking with oil, since butter may brown and become unpalatable.

Once the oil is hot, sear the steak and brown both sides over high heat.

Turn down heat until cooked to your taste.

At the very end, a bit of butter will add flavour to the meat. Rosemary or garlic are also great options.

### BLUE RARE, RARE, MEDIUM... HOW TO MASTER COOKING FOR STEAKS:

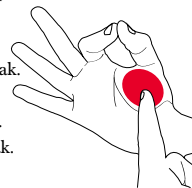
The method taught to chefs to check how well-done a steak is, without a tool, is to use your hand by joining your thumb and any other finger; then with your other hand, press the thenar eminence (the fleshy area between the thumb and the base of the palm).

Touch the thumb and the index finger for the texture of a blue rare steak.

Touch the thumb and the middle finger for the texture of a rare steak.

Touch the thumb and the ring finger for the texture of a medium steak.

Touch the thumb and the little finger for the texture of a well-done steak.



### LEAVE THE MEAT TO REST

It is advised for meat to rest after cooking (for cuts of beef, veal or beef ribeyes, double cut ribeye, tomahawks,...) making sure the blood inside is well-distributed, thus making a tender and juicy meat; to help this distribution, it is best to turn the meat once or twice while resting.

Before serving, if the meat has cooled, reheat again quickly using a pan or the oven.

### A SAUCE?

Before making a sauce or a jus, you must remove the meat from the pan before deglazing or adding liquid. Meats shall not be cooked in liquids as it will harden.

Once you have removed the meat, degrease the pan and deglaze (with alcohol for example), add vegetable or chicken stock or a vegetable coulis, you can also add cream.

The meat can then be put back very briefly into the pan to be reheated, once the sauce is done.

### WHEN TO SEASON?

When to add salt is a subject of much debate: we advise adding salt to a piece of beef just before cooking and then adjusting the seasoning at the end of cooking. This will relax the meat, but be careful not to salt it too early because there is a risk it will lose its juices.

Michel Roth's favourite pepper:

"For a peppercorn steak, I use green peppercorn or roughly cracked Sarawak black peppercorn."



## COLLECTION

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- Frypan

Ø 20 / 24 / 28 / 32 cm

5680.20 / 5680.24 / 5680.28 / 5680.32



- Round deep country pan

Ø 28 cm

5684.28

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## ACCESSORIES



**Glass lid with stainless steel knob**

Fits every product in the line, except frying pans.

Ø14 / Ø16 / Ø18 / Ø20 / Ø24 / Ø28

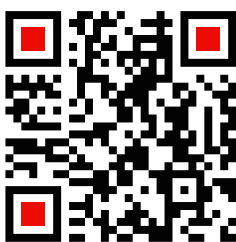
3429.14 / 3429.16 / 3429.18 / 3429.20 / 3429.24 / 3429.28

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debuyer.com

