

PANS AND POTS





match



FRYING PAN

STOCKPOT

CASSEROLE, SAUCE POT OR DUTCH OVEN

SAUTE' PAN

SAUCEPAN

It is used to make stews, soups, casseroles, roasts with long cooking mes

it is used to simmer stocks and soups, pastas, vegetables and lobsters

It is used to prevent steam. It is ideal for scrambling and shallow frying

It is used to lightly, quickly fry in a lile fat or for browning meats, poultry, fish

it is used to make sauces, cook vegetables, soups. Lids fit ghtly to accelerate cooking



match



BAKING DISH **WOK**

ROASTING PAN

Evasée OR CHEF'S PAN

GRILL PAN

It is used to roast meats and it makes outsides crunchy and insides moist.

it is used to heat quickly on the stovetop or in the oven. It has stay-cool stainless steel handles.

it is used to get the same cooking results as on a grill

It means "big spoon" in Chinese. it has a rounded shape which allows food to cook quickly in a minimum of fat at a high temperature to retain ll flavor and nutrional value

It is a new hybrid pan. It is used to do everything! You can sauté, brown, poach, sr-fry and make a sauce. Rounded sides allow to whisk ingredients. Flat boom facilitates browning, and the high sides are deep to toss vegetables and small cuts of meats and fish without splling liquids.