INTRODUCING PADERNO WORLD CUISINE'S "GO-GREEN" ECO-FRIENDLY CERAMIC PANS

Paderno World Cuisine introduces its new "green" eco-friendly line of non-stick ceramic frying pans.

• It boasts four significant qualities, including non-toxicity, non-reactivity, energy efficiency and cost-effectiveness.
• Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are PFOA-free and PTFE-free.
• Ceramic is energy-efficient, as it retains heat well and in turn requires less.
• Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process.
• The ceramic coating allows for easy removal of the food and ensures quick clean-up!
• The pans are extremely durable with their heavy cast-aluminum frame.
• They can reach up to 800°F, which is significantly more than traditional non-stick coated pans that can only heat up to 500°F.
• This line is compatible with all heat sources, including induction.
• The pan is scratch-resistant with a hard density ceramic coating, although aggressive use of metal tools can chip and damage the material.
• Discoloration, due to heat, may occur as early as the first use, however it has no effect on its functionality or longevity.

- • It has a stay-cool, riveted, waterproof handle, as well as an encapsulated, thermo-radiant stainless steel bottom.
- It comes in four different diameters: 8", 10", 11" and 12 1/2".
- Item # Description
- 11618-20 8" Ceramic Coated Fry Pan
- 11618-24 10" Ceramic Coated Fry Pan
- 11618-28 11" Ceramic Coated Fry Pan
- 11618-32 12 1/2" Ceramic Coated Fry Pan