



Black Steel Fry Pans

BSFP12



FRY PAN, BLACK STEEL
11-3/4" DIA.

List Price: \$80.00 EA

Pack: 6

Cu. Ft.: 1.49

Weight: 19 lbs

American Metalcraft's black steel fry pans have all the features you need in a chef quality pan! These natural, non-coated pans have high-heat tolerance and are safe for induction, oven, and broiler cooking. They heat foods evenly and quickly, so your customers can enjoy shorter wait times and perfectly-cooked meals. Plus, they are designed with an extra-strong welded flat iron handle for effortless flipping and maneuvering. Because of their commercial-grade durability, these pans will provide unmatched reliability for years on end!

With a diameter of 12" and overall length of 22", this fry pan can handle the heat! Constructed of black steel that is high-heat tolerant, this non-coated pan is safe for induction, oven, and broiler cooking. It heats quickly and evenly, making it an efficient choice for your fast-paced commercial kitchen. Plus, it develops non-stick qualities over time, so your finished creations will slide right off! Use this pan to sauté, sear, fry, and scramble vegetables, meat, fish, eggs, and a variety of other foods. Take advantage of the extra-strong welded flat iron handle, which offers a secure, comfortable grip for easy flipping and maneuvering. The handle also has a convenient hanging hole for out-of-the-way storage. Because of its durable build, this pan offers long-term dependable performance. Use it at your restaurant, diner, bakery, or hotel kitchen. Hand wash in hot water using mild detergent.

- Black Steel
- Black
- Handwash Only
- High-Heat Tolerant & Even Cooking

