



WMF

0730176040

pan/pot set



Model: 0730176040

Manufacturer: WMF

EAN: 4000530570390

Product Code: 1478606

R1,376

- Content: Stewing pan Ø 16 cm (approx. 1.5l) - optimal for stovetops with Ø 14.5 cm, Height: 7.6 cm
| Item number: 0730176040
- Wide pouring edge for drip-free pouring.
- WMF pots are suitable for all stove types, including induction. TransTherm-Allherdboden®: Patented floor construction with even heat distribution and extended heat storage for energy efficient cooking.
- Material: Cromargan® Stainless steel rust-free 18/10 - dishwasher safe, easy to clean, oven safe, tasteless and acid resistant.
- Developed in Germany. Elegant bulged shape.

Product description

Our shallow casserole pans are guaranteed to become a firm favourite in any kitchen. Especially since they are so practical and talented: fry your meat, pour in your sauce and cook slowly on the

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hob or in the oven – all in one go. Who needs a frying pan and a deep casserole pan when you can do everything in the one pan: tender, succulent stews and tasty beef casseroles have never been easier. Thanks to the raised rim, hardly any fat splashes over, and only a small amount of liquid is needed for stewing. At the same time, the rim is lower than on the deep casserole pans, allowing liquids to evaporate faster and meat to be turned easily. Made from rust-free Cromargan® stainless steel and featuring a TransTherm® universal base, WMF shallow casserole pans are suitable for use on all hobs, including induction. The pans are also available in cast aluminium as well as various sizes with matching glass or stainless steel lids.

With Diadem Plus, WMF has created a time-proven series that is designed to make light work of everyday cooking tasks. Intended for cooking small portions, the stainless steel pans with profile handles also perform reliably when faced with bigger challenges. The slightly bulbous form appears elegant, while the TransTherm® universal base with strong aluminium core quickly transfers the heat from the hob to the inside of the pan. The temperature can be precisely controlled while cooking, without having to maximise the heat. An insertable lid made of heat-resistant glass gives you full control over what's cooking and a wide pouring rim facilitates drip-free pouring. The small milk pan quickly heats up milk and other liquids and thanks to a spout, also ensures you won't spill a drop when pouring into the cup. The series is dishwasher-safe and includes deep and shallow casserole pans in three different sizes ranging from 16 to 24 centimetres in diameter as well as a saucepan without lid.