

New Pro Range

All the way from Japan

With technology developed in Japan, our new 'Pro' series is the ultimate range of cast iron cookware. Tough as can be, the pans have textured Protech Plus enamelled interiors which promote browning and searing. Designed with commercial kitchens in mind. Pro features all of the benefits of the standard range but is even better for high surface cooking and searing. Simply amazing!

- > Incredibly tough enamel coating, will last a lifetime
- > Scratch-resistant
- > Stain-resistant
- > Wonderfully versatile – ideal for frying, grilling, roasting and searing
- > Non-toxic
- > Suited to metal utensils
- > Suited to all hob types, including induction
- > Simple to clean – (wash in warm water)
- > Excellent food release properties that improve through use
- > Seamless stainless steel knob designed for purpose by La Cuisine – oven safe to 240°C
- > Sure-grip wedge profile handles – (standard on all La Cuisine products)
- > Perfect for professional and domestic cooks alike



Roast



*Super-Tough, Non-Scratch,
Non-Stain & Non-Toxic*

