

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*



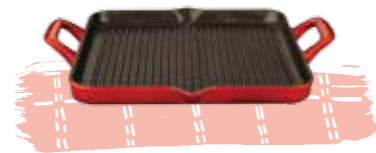


Grill Pans,
Fry Pans
& Roasters

Meet the Family

Grill Pans

When you are looking for that chargrilled smoky taste. Use for grilling all types of meat, fish and vegetables. Helper handles help to disperse weight. Vegetables, particularly peppers, courgettes and aubergines taste wonderful. This product is safe for dry cooking which makes it excellent for low fat cooking. The rectangular pan lends itself to chargrilling larger items such as courgettes or up to 4 good-sized steaks.



Fry Pans and Skillets

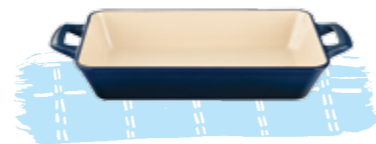
This surface is ideal for searing meat. Searing helps retain moisture and locks in flavour. Suited to High Temperature Surface Cooking – so long as the temperature is reached gradually. In addition, the large radius corners of the skillet pan are ideal for spanish omelettes, pancakes and tarte tatin. For french toast, bread & pizza, try out our 30cm griddle which is as comfortable in the oven as it is on the hob.



Roasters

Excellent heat retention properties allows the food to heat through evenly and remain hot when served straight to the table.

The roasters are great for all types of meat, vegetable and fish dishes. Great too for lasagnes, moussakas, crumbles and pies. Don't forget to transfer straight to the hob to finish off the gravy using all those lovely roasted meat flavours. The low slung sides of the La Cuisine Shallow roaster gives you the perfect roast potatoes every time!



Round Grill Pans

28cm Round



Red



Ruby



Black



Green



Blue



White



Cream



Teal



Sapphire



Hunting Green

Rectangular Grill Pans

29x26cm Rectangular



Red



Ruby



Black



Green



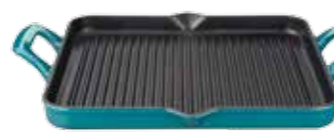
Blue



White



Cream



Teal



Sapphire



Hunting Green

Round Fry Pans

10"/26cm Round
Steel or Cast Handle



Red



Ruby



White



Black



Green



Cream



Blue



Teal



Sapphire



Hunting Green



Skillet-Cast Iron Handle
Available in all colours .

You might be surprised to know that cast iron frypans make the perfect tarte tatin.

A now famous desert, the dish was created accidentally at the Hotel Tatin in Lamotte-Beuvron, France in the late 1800's.