



Carbon Steel Fry Pans

# CSFP11



FRY PAN, CARBON STEEL  
11" DIA.

**List Price: \$83.80 EA**

Pack: 4

Cu. Ft.: 0.88

Weight: 19 lbs

American Metalcraft's carbon 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 11" and overall length of 20", this fry pan can handle the heat! Constructed of carbon 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.

- Carbon Steel
- Silver
- Handwash Only
- High Heat Tolerant & Non-Coated

