



Made in France. The de Buyer Company, located in France, was founded in 1830 and has been creating and manufacturing the best kitchen cookware for the professional, doing all to help you preserve the greatness, the traditions, the charm, and above all the delicious flavours of French gastronomy.

With cookware made of steel, iron and stainless steel, De Buyer continues today to draw upon their knowledge in an effort to provide superior quality and innovation in equipment for the professional and for the gourmet consumer.

STEEL CREPE PANS

Whether cooking over a direct flame, frying, braising or browning, this super resistant 2 mm thick steel is ideal. Thanks to its thickness, which ensures excellent heat diffusion, this pan is suitable for use with strong heat sources.



4.75" Crepe Pan
0259
Size: 4.75"
Label, 3 per case
3011245140120



7" Crepe Pan
0254
Size: 7"
Label, 3 per case
3011245303181



8" Crepe Pan
0255
Size: 8"
Label, 3 per case
3011245303204



9.75" Crepe Pan
0257
Size: 9.75"
Label, 3 per case
3011245303242

DE BUYER® French Collection B Element Pans

100% Natural Steel and organic beeswax finish. Perfect for searing, browning, frying for all heat sources. For all hotplates including induction.



NEW French Collection
B Element
Blinis Pan
22318
Size: 12 cm
5 per case
3011245670122



NEW French Collection
B Element
Round Frying Pan
22319
Size: 20 cm
1 per case
3011245670207

NEW French Collection
B Element
Round Frying Pan
22320
Size: 24 cm
1 per case
3011245670245

NEW French Collection
B Element
Round Frying Pan
22321
Size: 28 cm
1 per case
3011245670283

DE BUYER® Mineral B Element Pans



Mineral B Element Round Frying Pan 22300

Size: 20 cm
3 per case
3011245610203

Mineral B Element Round Frying Pan 22303

Size: 28 cm
3 per case
3011245610289

Mineral B Element Round Frying Pan 22301

Size: 24 cm
3 per case
3011245610241

Mineral B Element Round Frying Pan 22304

Size: 32 cm
3 per case
3011245610326

Mineral B Element Round Frying Pan 22302

Size: 26 cm
3 per case
3011245610265

Mineral B Element Round Frying Pan 22305

Size: 36 cm
2 per case
3011245610364



Mineral B Element Round Blinis Pan 22311

Size: 12 cm
5 per case
3011245612122



Mineral B Element Oval Roasting Pan with Handles 22316

Size: 30 cm
1 per case
3011245651367

Organic Bee Wax Finish

- Bees produce by-products that are well known in nature. De Buyer® discovered that bee wax is an excellent option to protect their pans against oxidation.
- Bee wax helps in the seasoning process
- Bee wax improves the nonstick quality

Iron is a 100% Natural Mineral Material

- Guaranteed without PTFE and PFOA. No chemicals added.
- Environment safe production
- Ecological, recyclable, and good for the environment

Health

- Allows for high heat which seals quickly keeping vitamins and nutrients in food

Cooking Quality

- High temperature, perfect for SEALING, BROWNING, and GRILLING
- Improved flavour

Traditional

- Authentic design, Lyonnaise shape. Curved handle à la Française. Symbol of French Gastronomy.

Seasoning

- The more the pan is used, the better the performance
- The darker it becomes, the better it is for natural nonstick properties

FOR ALL HOTPLATES INCLUDING INDUCTION

100% Natural | 99% Iron with Organic Bee Wax Finish

Mineral B Element Pans



**Mineral B Element
Round Frying Grill Pan
22306**
Size: 26 cm
3 per case
3011245613266

**Mineral B Element
Round Frying Grill Pan
22307**
Size: 32 cm
2 per case
3011245613327



**Mineral B Element
Round Country Pan
22308**
Size: 24 cm
3 per case
3011245614249

**Mineral B Element
Round Country Pan
22309**
Size: 28 cm
3 per case
3011245614287

**Mineral B Element
Round Country Pan
22310**
Size: 32 cm
2 per case
3011245614324



**Mineral B Element
Steel Crepe Pan
22313**
Size: 24 cm
5 per case
3011245615246

**Mineral B Element
Steel Crepe Pan
22314**
Size: 26 cm
5 per case
3011245615260

**Mineral B Element
Steel Crepe Pan
22315**
Size: 30 cm
5 per case
3011245615307