



## Traditional Range Internal Cream Enamel

- > Super-safe handles
- > Better flavour (Tiered Basting Lids)
- > Easy clean (Soak in Warm Water)
- > Large radius corners (Easy Stirring)
- > Lifetime guarantee
- > Extremely durable
- > Seamless stainless steel knob
- > All hob types including induction
- > Oven safe
- > No fuss one pot cooking and serving
- > Ideal for low temperature slow-cooking  
(Coaxes the most tender results from meat)

## Pro Range Internal Matt Black Enamel

Developed with professional chefs in mind, our Pro Line has all the benefits of the Traditional Series but has the following (additional) performance attributes:

- > Marvellous for searing, browning and caramelizing (so long as the temperature is reached gradually). This produces a distinctive brown crusty coating on Meat, Roasts, Chicken, Scallops etc
- > Multi-functional – Sauté can also be used as a frypan and/or roasting dish
- > Can easily withstand metal utensils
- > Scratch-resistant coating
- > Stain-resistant coating
- > Frying surfaces develop excellent food release properties



Traditional  
Range



Pro  
Range



For more information visit  
[lacuisinecookware.com](http://lacuisinecookware.com)