

CAST IRON FRYING PAN

hâws
SANTO



CAST IRON FRYING PAN 28 CM

Cast Iron with Care – for First-Class Cooking

This robust cast iron frying pan from Hâws Santo is designed for everything from frying and sautéing to baking and grilling. Made from 94% recycled cast iron, it features a 4.5 mm thick base for optimal, even heat distribution – every time.

The durable enamel coating is non-stick and ready to use straight away. It makes the pan easy to cook with and simple to clean. Two practical pouring spouts allow you to drain fat or pour sauces with ease – whichever hand you use.

Naturally free from PFAS, lead, cadmium and BPA, it's a safe and long-lasting choice for the modern kitchen. The pan withstands temperatures of up to 240 °C and is suitable for all heat sources – including gas, induction, oven, grill and even open fire – making it a reliable favourite in your kitchen.

Proudly made in Vietnam with a focus on quality, craftsmanship and durability. Hand washing is recommended to preserve the coating.

PFAS
FREE
Coating

28 CM

ALL HEAT SOURCES

HAND WASH RECOMMENDED

TECHNICAL DATA

Item no.:	30-HSCS28B	Master box:	4
EAN number:	5712087104896	Master box (WxDxH):	51.3 x 35.3 x 32.4 cm / 14.9 kg
Product (WxDxH):	48.3 x 30.7 x 5 cm / 3 kg	Master EAN:	65712087104898
Sales unit (WxDxH):	50.5 x 33.5 x 6.4 cm / 3.4 kg	HS Code:	73239200
Materials:	94% recycled cast iron	Amount on pallet*:	-

*Pallet quantity is calculated based on a Euro pallet 180 cm high incl. pallet.