



**Crepe Pan, Polished Carbon Steel**

art.	Dia	Ht.	Lbs
A4172512	4¾"	¾"	0.7
A4172514	5½"	½"	1.1
A4172516	6¼"	½"	1.3
A4172518	7⅛"	½"	1.8
A4172520	7⅞"	½"	2.0
A4172522	8⅝"	⅝"	2.5
A4172524	9½"	⅝"	2.6
A4172526	10¼"	⅝"	3.4

This heavy-duty crepe pans thickness allows for longer pre-heating which results in a hotter surface for quickly singeing the crêpe. It has remained unchanged since the early seventeenth century. It is made of carbon steel with a ⅛" thickness for better heat distribution. It has a flat, riveted iron handle.



**Carbon Steel Wok**

art.	Dia	Ht.	Lbs
49605-46	18"	5½"	4.8
49605-61	24"	7⅝"	7.7
49605-71	28"	8⅝"	9.9

Carbon steel wok.

Woks are most often used for stir frying, but can be used for other types of cooking as well. The shape of the wok allows a small pool of cooking oil in the center of the wok to be heated to a high heat using relatively little fuel, while the outer areas of the wok are used to keep food warm after it has been cooked.



**Wok, Polished Carbon Steel**

art.	Dia	Base Dia	Ht.	Lbs
A4171332	12½"	3⅝"	4"	4.8
A4171340	15¾"	4⅝"	4¾"	7.6

The woks curved sides and rounded base provide a wide cooking surface which facilitates stirring and tossing of ingredients. This wok is made of ⅛" thick carbon steel and comes with an iron riveted handle.



**Blini Pan, Polished Carbon Steel**

art.	Dia	Ht.	Lbs
A4171512	4¾"	¾"	0.8

This pan is suited to making the well-known blini as well as pancakes.



**Chestnut Pan, Oversized Handle, Black Steel**

art.	Dia	Ht.	Length	Lbs
A4172129	11"	1½"	27½"	3

This pans broad, shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor. It is made of black carbon steel with an iron handle.



**Chestnut Pan, Black Steel**

art.	Dia	Ht.	Lbs
A4172128	11"	1½"	1.6

This pans broad, shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor. It is made of black carbon steel with an iron handle.