

BLUE STEEL

Let your clients invite the professional kitchen into their home with our **BLUE STEEL pans.**

BLUE STEEL provides the beginning chef the experience of working with approachable, expert-level cookware. Our pans are made from sturdy steel, which heats quickly and evenly allowing cooks to whip up weeknight meals such as sirloin steak and seasoned potatoes or chicken Milanese. BLUE STEEL is a responsive material, so the same pan can be used to brown meat, sauté vegetables, and then be deglazed with red wine for a pan sauce, all in time for dinner.

To craft BLUE STEEL, we begin with carbon steel treated at higher temperatures. The heat treatment gives the pan its distinctive dark color and allows for a lighter, thinner pan. We selected blue steel as the base for our pan because of its exceptional strength. The steel is between 1 and 2 mm. We secure solidly constructed, welded handles to these pans so that they will stand up to frequent use and deliver the consistent results you expect from de Buyer.

We offer a variety of shapes and sizes to make sure that weeknight recipes are within reach. de Buyer delivers these benefits at a reasonable price point, so that your clients don’t have to sacrifice quality for accessibility. We also offer neoprene handle sleeves to ensure that cooks stay safe in the kitchen while delivering delicious meals to the dining table, time after time.



Crepe/tortilla pan

code	diameter inches
5303.18	7
5303.20	8
5303.24	9 ¹ / ₂



LA LYONNAISE



La Lyonnaise fry pan

code	diameter inches
5020.20	8
5020.26	10 ¹ / ₄
5020.30	12
5020.36	14