

STAINLESS STEEL —

Professional kitchens and home chefs appreciate the versatility, performance and durability of stainless steel. Very close to copper, stainless steel is a superior conductor of heat and highly responsive to temperature changes. It conducts heat evenly and is great for heavy use and high-volume cooking.

Our stainless steel is low maintenance and easy to clean since it is dishwasher safe.

de Buyer offers two collections of multi-layer stainless steel in the US – AFFINITY 5-Ply and ALCIMY 3-Ply.

Our stainless steel utensils are a must-have for any kitchen and were conceived to make home chefs lives easier. They are compatible with all cooking surfaces.



5-PLY STAINLESS STEEL AFFINITY Polished exterior

NEW

The AFFINITY collection features a 5-layer stainless steel body, and de Buyer’s elegant signature cast stainless steel handle, equipped with the “heat stop” system. Its mirror polish gives it a special elegance. Available in a variety of shapes and sizes: round fry pan, sauté pan, stewpan, and saucepan

- ✓ Aluminum core, multi-layer 5-ply stainless steel
- ✓ 2.3-2.7 mm thickness
- ✓ Signature cast stainless steel handle
- ✓ Luxurious polished exterior
- ✓ All cooking surfaces, including induction
- ✓ Oven safe, Dishwasher safe
- ✓ Made in France
- ✓ 1-year warranty



Riveted cast stainless steel handles

Heat stop: handle stays cool



- Even heat distribution throughout the body
- Immediate reactivity to heat changes, up and down
- Cooking performance close to that of copper
- Ideal for any delicate fish

Pouring rim
Polish brush finish

5-PLY STAINLESS STEEL
AFFINITY
Polished exterior



Braiser with lid

| code | diameter inches | capacity quarts |
|---------|-------------------|-------------------|
| 3745.28 | 11 | 5.2 |



Saucepan with lid

| code | diameter inches |
|---------|-------------------------------|
| 3746.16 | 6 ¹ / ₃ |
| 3746.18 | 7 |
| 3746.20 | 8 |



Stewpan with lid

| code | diameter inches |
|---------|-------------------------------|
| 3742.20 | 8 |
| 3742.24 | 9 ¹ / ₂ |
| 3742.28 | 11 |



Rounded sauté pan (lid not included)

| code | diameter inches |
|---------|-------------------------------|
| 3736.24 | 9 ¹ / ₂ |



Fry pan

| code | diameter inches |
|---------|--------------------------------|
| 3724.20 | 8 |
| 3724.24 | 9 ¹ / ₂ |
| 3724.28 | 11 |
| 3724.32 | 12 ¹ / ₂ |

3-PLY STAINLESS STEEL
ALCHIMY
Brushed exterior

NEW

The **ALCHIMY** collection was created in 2021 to honor the centuries old collaboration between de Buyer artisans and world-renowned chefs. It combines the requirements of professional chefs and the needs of everyday cooks. From the inside out, the ALCHIMY utensils consist of an 18/10 food grade stainless steel interior, a middle layer of aluminum, and an induction-compatible, brushed stainless-steel exterior. ALCHIMY features an ergonomic, French-curved, riveted handle which guarantees durability.

✓ Aluminum core, multi-layer 3-ply stainless steel

✓ Brushed exterior, easy to maintain

✓ Easy pouring rim to prevent spills and messes

✓ Laser etched capacity marks for easy measuring

✓ All cooking surfaces including induction. Oven safe

✓ Efficient heat conduction, highly responsive

✓ Dishwasher safe

✓ Made in France

✓ 1-year warranty



Saucepan (lid not included)

| code | diameter inches | capacity quarts |
|---------|-------------------------------|-------------------|
| 3601.16 | 6 ³ / ₄ | 1.4 |
| 3601.18 | 7 | 1.9 |
| 3601.20 | 8 | 2.4 |



Stew pan (lid not included)

| code | diameter inches | capacity quarts |
|---------|-------------------------------|-------------------|
| 3605.20 | 8 | 2.4 |
| 3605.24 | 9 ¹ / ₂ | 4.75 |



Rounded sauté pan (lid not included)

| code | diameter inches | capacity quarts |
|---------|-------------------------------|-------------------|
| 3603.24 | 9 ¹ / ₂ | 2.4 |



Round fry pan

| code | diameter inches |
|---------|--------------------------------|
| 3604.20 | 8 |
| 3604.24 | 11 |
| 3604.32 | 12 ¹ / ₂ |

Lids sold separately