

## ENGLISH

The Affinity collection equips the largest kitchens in the world. Chefs appreciate it for the technical performance of its 5-layer stainless steel body. Its monobloc design ensures a homogeneous temperature distribution and a great cooking control similar to those of copper utensils. This design reduces energy consumption. It is equipped with the “heat stop” system that allows it to limit the rise in temperature of the handle during cooking. Its ergonomic frames are tightly riveted, and its mirror polish gives it a special elegance.

### **20 years ago...**

de Buyer designed and manufactured the first induction-compatible multi-layer stainless steel utensils to offer demanding professionals an alternative to copper.

### **Use and care instructions**

Before using your utensil for the first time, wash it in warm soapy water, rinse it thoroughly and carefully wipe it dry. Can be used on any hob and in the oven. Can be used in a traditional oven. Adjust the heating area to the distributing pan bottom.

How induction-hob users can extend their utensils' lives:

- Gradually increase the temperature
- Don't use the booster function
- Don't overheat your utensil when it's empty

Handle with care after extended cooking sessions or time in the oven.

Wash with a sponge and warm soapy water.  
Diswasher safe.