

ENGLISH

The Alchimy collection is the perfect combination between the requirements of Chefs and the needs of everyday cooks. Easy to clean, healthy and durable, stainless steel ticks all the boxes. Its 3-layer monobloc design guarantees even temperature distribution and means you're in complete control of even the most finicky cooking.

This design reduces energy consumption. It is graduated and easy for the whole brigade to use. The comfortable, high, waterproof handle makes handling and cleaning easier. The ergonomic fittings are solidly riveted in place. Its brushed finish adds extra elegance to its very professional style.

a collection rendering homage to almost 100 years of collaboration between the manufacturer de Buyer and Univers des Chefs.

This collection was launched the year of our first partnership with the Bocuse d'Or 2021 finals, the most prestigious of cooking competitions !

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.

Suitable for dishwashers.