

ENGLISH

We couldn't find better than steel to sublimate the taste !

An essential for searing, grilling, and frying, it holds the secret to creating the perfect Maillard reaction: the surface caramelization of natural sugars in foods while maintaining a soft inside. Without any coating, it is durable, nonstick, and gets even better with time, so it can be passed on from one generation to the next. Made from steel sheet metal protected by beeswax, Mineral B is untreated and durable. Its Lyon-style, flared, convex shape makes it easy to slide food onto a plate. The riveted handle, curved à la Française, is easy to hold and far away from the source of heat.

B is for "Bee"...

Beeswax, suitable for contact with food, was previously used in cooking to protect white iron and tin-plated copper cookware. Since 2011, it has been used to protect the Mineral B cookware range from oxidation. This collection has become the symbol of our CSR.

In 2018, we installed hives on our industrial site.

Use and care instructions

Before using your cookware for the first time, wash it with hot soapy water and a non-abrasive sponge. Thoroughly rinse and carefully dry. Suitable for use on any cooking surface, including induction. All products with stainless steel handles are suitable for use in the oven. Precautions for use in a conventional oven for other products:

- do not use the broil function
- do not exceed 400°F for a maximum of 10 minutes.

Match the size of the burner to the diameter of the base of the cookware. Recommendations for preserving the durability of your cookware when using an induction cooktop:

- gradually increase the temperature
- avoid using the booster function
- do not overheat when empty

Handle with care after long cooking times or use in the oven (risk of burning). With use, steel cookware becomes discoloured: it turns bluish or blackens. This is a natural reaction. Do not leave food sitting in this cookware. Do not store in a damp place. Lightly oil the pan by applying 1 or 2 drops of oil to a paper towel and gently rubbing the pan, inside and out (with olive oil for example). This creates a protective layer against oxidation. Wipe with a cloth or paper towel. It is normal for the paper to colour. This is due to the seasoning process and does not mean that another cleaning is necessary. Cooking acidic food (tomatoes, white wine, lemon etc.) can cause the appearance of white marks on the surface. Wash with a sponge and hot water. Deglaze to remove any stuck-on food or let soak for a few minutes then scrape. Not dishwasher safe.