NONSTICK

Nonstick afficionados will find the highest quality nonstick cookware at de Buyer. We craft our distinctive nonstick collections, CHOC, out of pressed aluminum with a five-layer coating. These pans, including their rivets, are made from heavy-duty aluminum. The result is a pan that is less susceptible to warping. It stands up excellently against deformation, knocks, and sudden changes in temperature. and creates the perfect environment for cooking delicate fish or simmering a favorite sauce. Other notable qualities include superior scratch resistance and a guaranteed PFOA-free product. The CHOC collection was initially conceived for heavy duty restaurant use.

We have expanded our nonstick collection to include the CHOC Extreme and CHOC Intense lines that were created to service the modern home chef.

Nonstick pans do not reach high temperatures because the nonstick coating acts as a barrier between the heat source and the pan, providing consistent cooking conditions as its very thick base cuts out sudden, unwelcome reactions when too much heat is applied. These attributes make our CHOC line ideal for simmering, reheating, or cooking delicate foods at a medium to low heat.



CHOC EXTREME



The CHOC Extreme line is part of the de Buyer Signature Collection, offering style, design and performance. CHOC EXTREME is made from pressure cast aluminum and is covered with the highest quality nonstick coating which is consolidated by a PTFE projection. The ergonomic cast stainless steel handle is both stylish and comfortable to use.

- ☑ Cast aluminum with high quality, PFOA-free coating all over the pan and reinforced on the rim
- Signature cast stainless-steel handle
- All cooking surfaces including induction, oven safe
- **☑** Made in France
- **☑** 1-year warranty



Deep sauté pan

code	diameter inches
8304.20	8
8304.24	$9^{1/2}$
8304.28	11



Round fry pan

code	diameter inches
8300.20	8
8300.24	$9^{1/2}$
8300.28	11
8300.32	$12^{1/2}$

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CHOC INTENSE

CHOC Intense if made of 4mm of forged aluminum, features an all-over 5 layer, PFOA-freecoating and our French handle.

CHOC Intense pans have a 50% longer lifespan than your average non-stick and will remain an essential in your kitchen for years to come.

- ✓ Forged aluminum body
- Superior nonstick coating PFOS and PFOA-free
- Riveted with a gloss finish
- All cooking surfaces including induction, oven safe
- **☑** French handle
- **☑** Made in France
- 1-year warranty



CHOC INTENSE











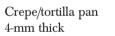


Round fry pan 4-mm thick

code	diameter inch
8760.20	8
8760.24	$9^{1/2}$
8760.28	11
8760.32	$12^{1/2}$



code	diameter inches
8768.24	$9^{1/2}$
8768.28	11



code	diameter inches
8765.26	$10^{1/4}$
8765.30	12

Glass lid for CHOC Extreme and CHOC Intense

code	diameter	inches
3429.16	$6^{1/3}$	
3429.18	7	
3429.20	8	
3429.24	$9^{1/2}$	
3429.28	11	
3429.32	$12^{1/2}$	







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CHOC

The CHOC line offers pans that are versatile and fit just about any occasion.

Within the CHOC line, we offer the color-handle series that follows HACCP certification and makes a bright addition to your stove top.

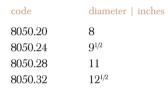
The color-handle are handy for those who need to ensure a perfect separation of their food, either for religious reasons or because of allergies.







code	diameter inches
8040.20	8
8040.24	$9^{1/2}$
8040.28	11
8040.32	$12^{1/2}$



code	diameter inches
8070.20	8
8070.24	$9^{1/2}$
8070.28	11
8070.32	$12^{1/2}$







Nonstick crepe/tortilla pan

code	diameter inches
8185.22	$8^{3/4}$
8185.26	$10^{1/4}$
8185.30	$12^{1/2}$

Nonstick sauté pan

code diameter | inches

8188.24 9^{1/2}
8188.28 11

Nonstick fish fry pan

code diameter | inches

8181.36 14

