

CARBON STEEL

At de Buyer, we value tradition and history, carrying the past into today. Our company has handcrafted cookware made to last since 1830. Our signature pans crafted from carbon steel also promise to stand the test of time, improve as they age, and become the most essential items in the kitchen. With time, carbon steel pans reflect the sensibilities of their users through the natural seasoning process. Like cast iron, carbon steel is made of carbon and iron. The difference is in the ratio: carbon steel is made of 99 parts iron to 1 part carbon. The result is a lighter, less porous pan that warms quickly and evenly. Carbon steel retains its heat to surround food at the perfect temperature.

Carbon Steel pans are the #1 choice for searing, grilling and frying. They are excellent for achieving the Maillard reaction where caramelization of natural sugars on the surface of foods seals in the flavor and moisture. Carbon Steel is hard-wearing and the material features no artificial coating as it is naturally non-stick.

We offer three lines of carbon steel cookware, MINERAL B PRO, MINERAL B and BLUE STEEL. Chefs can select the pan that serves them best. Each has its unique advantages, and comes in a variety of shapes and sizes, allowing chefs to mix and match between lines to create a complete set of cookware for their everyday needs.

- Carbon steel, made of 99% iron and 1% carbon
- Season for a natural nonstick finish
- Performs well in high temperature cooking, including BBQ and open fire
- Signature beeswax finish to protect against oxidation
- Handwash only
- Guaranteed for life



MINERAL B PRO

Carbon steel
Oven-safe cast stainless steel handle

The MINERAL B PRO line is the highest-level cookware within our Carbon Steel portfolio and part of the de Buyer Signature Collection. The MINERAL B PRO pans are made of 2.5-3 mm thick Carbon Steel. The stylish stainless-steel handle is designed for both comfort and practicality. The handle is equipped with the “heat stop” system that limits the rise in temperature of the handle during cooking. They are oven safe, and work with all indoor and outdoor cooking surfaces including induction.

- ✓ Without coating
- ✓ Oven-safe
- ✓ Naturally non-stick: the more the pan is used, the more it seasons and the less it sticks
- ✓ High temperature cooking: for searing, grilling, browning (meats, eggs, potatoes, grilled vegetables, pancakes)
- ✓ Unmatched cooking results and taste
- ✓ Guaranteed for life : improves over time and is passed on from generation to generation
- ✓ Handwash only



MINERAL B PRO



Country fry pan

code	diameter inches
5684.24	9 ^{1/2} Exp. S2 2022
5684.28	11



Round fry pan
Cast stainless-steel handle

code	diameter inches
5680.20	8
5680.24	9 ^{1/2}
5680.28	11



Round fry pan with 2 handles
Cast stainless-steel handle

code	diameter inches
5680.32	12 ^{1/2} 2 handles

MINERAL B ELEMENT
The #1 Carbon Steel Reference

The comprehensive MINERAL B line includes traditional items such as round fry pans or deep fry pans as well as more specialty items like woks, egg pans, crepe pans, and more, each with our distinctive steel alloy and wax coating. The line includes many different sizes and shapes, so your client can always find the best item for their kitchen. MINERAL B pans reflect our French roots with the traditional French handle. Our MINERAL B line arrives protected by beeswax, ensuring your investment arrives rust free. de Buyer always refines with an eye toward the natural world: we discovered that beeswax protects pans against oxidation and improves seasoned steel. Our special application methods ensure that wax will not drip or pool, making it mess free. MINERAL B contains PFOA-free iron that undergoes environmentally safe production methods.

Neoprene sleeves are available.

Lifetime warranty



Round fry pan

code	diameter inches
5610.20	8
5610.24	9 ^{1/2}
5610.26	10 ^{1/4}
5610.28	11



Round fry pan with 2 handles

code	diameter inches
5610.32	12 ^{1/2} 2 handles
5610.36	14 2 handles



MINERAL B ELEMENT
The #1 Carbon Steel Reference



Steak fry pan

code	diameter inches
5616.24	9 ^{1/2}
5616.28	11



Crepe/Tortilla pan

code	diameter inches
5615.24	9 ^{1/2}
5615.26	10 ^{1/4}
5615.30	12



Omelette pan

code	diameter inches
5611.24	9 ^{1/2}



Country fry pan

code	diameter inches
5614.24	9 ^{1/2}
5614.28	11
5614.32	12 ^{1/2} 2 handles



Wok with long handle

code	diameter inches
5618.28	11
5618.32	12 ^{1/2} 2 handles



Country fry pan 2 handles

code	diameter inches
5654.24	9 ^{1/2} 2 handles
5654.28	11 2 handles
5654.32	12 ^{1/2} 2 handles

MINERAL B ELEMENT
The #1 Carbon Steel Reference



Oval roasting pan

code	diameter inches
5651.36	L.14 x 9 ^{1/2}



Paella pan

code	diameter inches
5652.32	12 ^{1/2}



Egg and pancake pan

code	diameter inches
5612.12	4 ^{3/4}



Aebleskiver & Poffertjes

code	diameter inches
5612.16	10 ^{2/3}
capacity	
16	
1.6 in each	



Neoprene protection sleeve - for Mineral B fry pans

code	diameter inches	capacity quarts
4636.00	7 ^{4/5}	Box of 10

