



Industry 10-inch Searing Pan

sku: 48626A

Beautifully crafted and expertly constructed, high-performance Demeyere cookware is revered across the globe by discerning chefs. Designed to meet the demands of busy restaurant kitchens, the 10 inch Industry Searing Pan brings professional quality into your home kitchen. With its durable 5-ply construction, including a thick aluminum core, this premium pan boasts superior heat conduction, retention, and distribution. This promotes perfect browning and a stellar sear for the most flavorful food - enjoy beautifully crusted steaks, caramelized onions, and succulent braises every time. The signature flatbase stability prevents warping, so you can cook at high temperatures without worry. A dripless pouring rim and a stay-cool, ergonomic handle make it a pleasure to cook with this versatile pan. The revolutionary Silvinox surface treatment maintains a flawless, silvery white finish - your pan will look like new even after years of use.

Demeyere Industry 10-inch Searing Pan

Made in Belgium

In stock items will be shipped via ground shipping within 5-14 business days of placing your order. Learn about our Shipping Policy [here](#).

In stock: 0