



De Buyer “B” Element Fry Pan

Round fry pan with a Lyonnaise profile to enable the food to easily slide onto a dish; ideal for searing, grilling, browning. Mineral B Element utensil in heavy quality iron coated with beeswax: organic protective finish against oxidation, facilitates seasoning. Enhanced non-stick qualities when used for the first time. Excellent caramelization of food. Natural non-stick properties: gradual seasoning. Riveted handle curved in French-style: easy handling; ergonomic. All cook tops including induction.

Available in the following sizes

20cm (8")/ 24cm (9.5")/ 26cm (10")/ 28cm (11")/ 32cm (12.5")/ 36cm (14")



De Buyer “B” Element Country Pan

Great for different cooking styles: stir frying, searing, sautéing, browning, simmering... Perfect for preparing large quantities and for sautéed potatoes. The high edges limit projections when cooking meat. Heavy quality iron coated in beeswax: organic protective coating against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Excellent caramelization of food. Natural non-stick properties: gradual seasoning. Riveted handle curved in French-style: easy handling; ergonomic. All cook tops including induction.

Available in the following sizes

24cm (9.5")/ 28cm (11")/ 32cm (12.5")



De Buyer “B” Element Crepe Pan

Pan with a low skirt, ideal for cooking traditional, crispy and fluffy crepes. Mineral B Element in heavy quality iron coated with beeswax: organic protective finish against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Perfect caramelization of the pastry for authentic crepes. Natural non-stick properties: gradual seasoning. Riveted handle curved in French-style: easy handling; ergonomic. All cook tops including induction.

Available in the following sizes

24cm (9.5")/ 26cm (10")/ 30cm (11 4/5")



De Buyer “B” Element Grill Pan

Grill fry pan with a Lyonnaise profile to enable the food to easily slide on-to a dish; ideal for searing, grilling, browning. Mineral B Element utensil in heavy quality iron coated with beeswax: organic protective finish against oxidation, facilitates seasoning. Enhanced non-stick qualities when used for the first time. Excellent caramelization of food. Natural non-stick properties: gradual seasoning. Riveted handle curved in French-style: easy handling; ergonomic. All cook tops including induction.

Available in the following sizes

26cm (10”)/ 32cm (12.5”)



De Buyer “B” Element Omelette Pan

Special pan with a round skirt shape for turning omelettes and enabling them to slide onto a plate. Mineral B Element utensil in heavy quality iron coated with beeswax: organic protective finish against oxidation, facilitates seasoning. Enhanced non-stick qualities when used for the first time. Excellent caramelization of food. Natural non-stick properties: gradual seasoning. Riveted handle curved in French-style: easy handling; ergonomic. All cook tops including induction

Available in the following sizes

24cm (9.5”)



De Buyer “B” Element Oval Roasting Pan

Oval roasting pan ideal for cooking in the oven and all cook tops. Perfect for cooking whole fish. Mineral B Element in heavy quality iron coated with beeswax: organic protective finish against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Uniform cooking and good caramelization of food. Natural non-stick properties: gradual seasoning. 2 riveted stainless steel handles: easy handling; small size. All cook tops including induction

Available in the following sizes

26cm (10”)



De Buyer “B” Element 2 Handles Country Pan

Country pan for different cooking styles: searing, sautéing, browning, simmering... Perfect for preparing large quantities and for sautéed potatoes. The high edges limit projections when cooking meat. Heavy quality iron coated in beeswax: organic protective coating against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Excellent caramelization of food. Natural non-stick properties: gradual seasoning. Riveted handle curved in French-style: easy handling; ergonomic. All cook tops including induction.

Available in the following sizes

24cm (9.5”)/ 28cm (11”)/ 32cm (12.5”)



De Buyer “B” Element Wok

Perfect wok for healthy and quick cooking of food, ideal for natural and dietetic cuisine with little use of fat. Riveted iron flat handle French-style curved, and riveted stainless steel handle: unbreakable; easy handling and ergonomic. Mineral B utensil in heavy quality iron coated with beeswax: protective finish against oxidation, facilitates seasoning. Natural non-stick properties, no coating: gradual seasoning of the wok. Excellent caramelization of food. Heats up quickly, uniform diffusion of heat. Small flat bottom: very stable.

Available in the following sizes

32cm (12.5”)



De Buyer “B” Element Steak Pan

Ideal for cooking in the oven and all cook tops. Perfect for cooking steaks. Mineral B Element in heavy quality iron coated with beeswax: organic protective finish against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Uniform cooking and good caramelization of food. Natural non-stick properties: gradual seasoning. 2 riveted stainless steel handles: easy handling; small size. All cook tops including induction

Available in the following sizes

24cm (9.5”)/ 28cm (11”)



De Buyer “B” Element French Collection Pan

Lyonnaise profile pan enables food to easily slide onto the plate; ideal for searing, grilling, browning. French Collection version: cast stainless steel riveted handle inspired by the Eiffel Tower; beautiful and ergonomic handle. Elegant and modern pan, perfect for buffets, outdoor dining or for the table. Thick heavy iron pan coated in beeswax: protective coating against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Excellent caramelization of food. Natural non-stick properties: gradual seasoning. All cook tops including induction

Available in the following sizes

20cm (8")/ 24cm (9.5")/ 28cm (11")



De Buyer “B” Element Paella Pan

Pan designed for making paella. Multi-use: can be used on the cook top, for cooking in the oven or for serving the food on the table. Mineral B Element Heavy quality iron coated with beeswax: organic protective finish against oxidation; facilitates seasoning. Enhanced non-stick qualities when used for the first time. Uniform cooking and quick evaporation of liquids. Natural non-stick properties: gradual seasoning. 2 riveted stainless steel handles: easy handling; small size. All cook tops including induction

Available in the following sizes

32cm (12.5")