



KIRAMEKI IRON FRYING PAN

SKU: N/A

Categories: [Cookware](#), [Kirameki](#), [Wok / Pan](#)

Tags: [24cm](#), [26cm](#), [28cm](#), [30cm](#), [FRYING PAN](#), [Iron](#), [Kirameki](#), [Skillet](#)

VARIATIONS





Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	KIRA_FPAN_24	68 in stock	68		24cm	
	KIRA_FPAN_26	47 in stock	47		26cm	
	KIRA_FPAN_28	42 in stock	42		28cm	

Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	KIRA_FPAN_30	93 in stock	93		30cm	

GALLERY IMAGES



PRODUCT DESCRIPTION

The Kirameki Frying Pan is a traditional iron pan from Japan. Designed for professional chefs and prosumers, the Kira comes with a simple, no fuss design, 100% iron. The 1.6mm thickness ensures a sturdy flat surface when heated and more importantly provides an even heat mass. The super long steel handle design keeps a comfortable temperature in a high heat environment.

There is a thin layer of food grade silicon as a protective layer and will naturally dissolve during use.

Size:

- 24cm
- 26cm
- 28cm
- 30cm

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Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.

We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

**Regards,
James Zhang
Knives and Stones**