



YOSHIKAWA COOK-PAL REN BEIJING WOK

Oil soaks smoothly into our woks and frying pans letting you cook with greater ease.

Most steel woks and frying pans suffer from rusting and caking but our products overcome these problems as they have been optimised with a high heat treatment which keeps them free from rust and gives them lifetime protection.

YOSHIKAWA Innovation with confidence. A genuine “steel made product”.

Try out products and you will be using them for a lifetime.

SKU: N/A




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

Tags: [30cm](#), [33cm](#), [36cm](#), [Beijing Wok](#), [COOK-PAL](#), [FRYPAN](#), [REN](#), [STEEL](#), [Wok](#), [Yoshikawa](#)

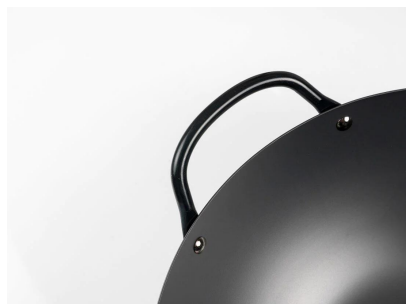
VARIATIONS

Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
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Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	YOSH_YH9917_BJ30-1	Out of stock	0		30cm	
	YOSH_YH9918_BJ33-1	Out of stock	0		33cm	
	YOSH_YH9919_BJ36-1	23 in stock	23		36cm	

GALLERY IMAGES



PRODUCT DESCRIPTION

We have successfully developed supreme rust-resistant and anti-caking steel woks and frying pans.

Oil soaks smoothly into our woks and frying pans letting you cook with greater ease.

Most steel woks and frying pans suffer from rusting and caking but our products overcome these problems as they have been optimised with a high heat treatment which keeps them free from rust and gives them lifetime protection.

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100% made in Japan.

An innovative technology made from the highest quality steel for a superior performing product.

No need for burning off coating

The steel surface is not anti-rust coated, different from clear lacquer-finished products. Therefore, the troublesome process of burning off coating is unnecessary and the product can be used as is.

Features of special high-temperature thermal-treated steel plate

When an steel surface is strengthened with special high-temperature thermal treatment, an oxidized layer that is over five times harder than normal steel is formed. The layer covers the entire surface and also penetrates the steel. Therefore, no coating peels off when the surface comes into contact with a metal spatula or brush, different from inside resin-finished frying pans.

Hard to burn ingredients and rust-resistant

The oxidized layer on the steel surface has a number of small holes. Oil penetrates into the holes, preventing ingredients from becoming burned. Since the product is hard to get rusty, maintenance is easy. Simply rinse off with hot water and then wipe with a dry cloth.

Extra “steel content” for intake and high-flame cooking ability

Steel discharged from the frying pan during cooking adds extra steel content to ingredients. The product can be used with a high flame because it is made of highly-durable steel. As a result, you can fry ingredients in a short time for a crisp texture.

COOK-PAL REN Deep Frying Pan

Material : Pan/Steel, Handle/Natural wood



YH9917

Size:30cm / Inner Dia.x Depth:311x90mm
Weight:Approx.1285g / Thickness:1.6mm

YH9918

Size:33cm / Inner Dia.x Depth:337x95mm
Weight:Approx.1395g / Thickness:1.6mm

YH9919

Size:36cm / Inner Dia.x Depth:367x100mm
Weight:Approx.1680g / Thickness:1.6mm

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**