



YOSHIKAWA COOK-PAL REN IRON FRYING PAN

SKU: N/A

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

Tags: [COOK-PAL](#), [FRYING PAN](#), [FRYPAN](#), [REN](#), [STEEL](#), [Yoshikawa](#)

VARIATIONS




Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	YOSH_YH9904_FP24	10 in stock	10		24cm	
	YOSH_YH9905	42 in stock	42		26cm	

Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	YOSH_YH9906	Out of stock	0		28cm	

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.

YOSHIKAWA Innovation with confidence. A genuine “steel made product”.
Try our products and you will be using them for a lifetime.



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.

YH9904

Size:24cm / Inner Dia.x Depth:236x45mm
Weight:Approx.780g / Thickness:1.6mm

YH9905

Size:26cm / Inner Dia.x Depth:255x50mm
Weight:Approx.900g / Thickness:1.6mm

YH9906

Size:28cm / Inner Dia.x Depth:278x55mm
Weight:Approx.1255g / Thickness:2.0mm

Yuchen Trading Pty Ltd Trading as Knives and Stones
Unit 2, 2 Bishop St, St Peters, NSW, 2044 Australia
www.japandirect.com.au (Wholesale)
www.knivesandstones.com.au (Retail)
sales@knivesandstones.com. Phone: 02-85990898



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**