



YOSHIKAWA COOK-PAL TAMAGOYAKI OMELETTE PAN

The Cook-Pal Ren is a super unique line developed by Yoshikawa Co. and manufactured in Niigata, Japan. This is probably the first Wok that is made of iron, doesn't come with any sort of thin coating like Teflon yet it won't really stick. The special high-temperature treatment technique developed by Yoshikawa actually penetrates into the surface of the steel, therefore they won't peel off like Teflon coating. This is particularly important when cooked with high-heat.

SKU: N/A

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

Tags: [Egg Roll](#), [FRYPAN](#), [GOGI](#), [L](#), [Large](#), [M](#), [Medium](#), [Omelette](#), [REN](#), [STEEL](#), [STIR FRY](#), [Tamagoyaki](#), [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_YH9921_EGGM 16 in stock 16

Medium



YOSH_YH9922_EGGL 10 in stock 10

Large

GALLERY IMAGES



錬
REN
COOK-PAL
YOSHIKAWA

PRODUCT DESCRIPTION

The Cook-Pal Ren is a super unique line developed by Yoshikawa Co. and manufactured in Niigata, Japan. This is probably the first Wok that is made of iron, doesn't come with any sort of thin coating like Teflon yet it won't really stick. The special high-temperature treatment technique developed by Yoshikawa actually penetrates into the surface of the steel, therefore they won't peel off like Teflon



coating. This is particularly important when cooked with high-heat.

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

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.

YH9922

Size:L / Inner Dia.x Depth:180x180x30mm

Weight:Approx.850g / Thickness:2.0mm

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**