

Copper Frying Pans



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Available with long handle Special quality of construction Tinning by traditional hand process Completely Handmade product

Rating: Not Rated Yet

Price

Price with discount

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Description

"Mediterranean-art" is a distinguished company specializing in the production and sale of traditional Greek products, ranging from meticulously crafted handmade copper items and other decorative pieces. Within its extensive repertoire, the company takes pride in its collection of Copper Frying Pans, combining functionality with artistry.

Sauce Pans - Frying Pans : Copper Frying Pans

Crafted with precision and a commitment to excellence, the Copper Frying Pans offered by "Mediterranean-art" exemplify a special quality of construction. Each pan is available with a long handle, ensuring comfortable usage and ease of handling in the kitchen. The commitment to authenticity is further emphasized through the tinning process, carried out using traditional hand techniques. This not only adds a touch of heritage but also enhances the durability and longevity of the product.

What sets these Copper Frying Pans apart is the fact that they are entirely handmade. Meticulous attention to detail goes into each piece, making them unique works of art. The fusion of traditional craftsmanship and modern utility results in pans that not only serve practical cooking needs but also stand as beautiful, decorative elements in any kitchen.

The Copper Frying Pans from "Mediterranean-art" epitomize a harmonious blend of tradition and innovation. They cater to individuals who appreciate the finer aspects of culinary artistry and seek quality products that reflect the rich cultural heritage of Greece.

Number / Product Code

Dimensions

Diameter

Height

N30 / 3517-L





30cm



6cm

N28 - 3516-L



28cm



5cm

N26 - 3515-L



26cm



5cm

N24 - 3514-L



24cm



4,5cm

N22 - 3513-L



22cm



4,5cm

N20 - 3512-L



20cm



4cm

N18 - 3511-L



18cm



3,8cm

N16 - 3510-L



16cm



3,5cm