




Professional cookware



Although **EL-DAHAN** "officially" opened in 1973, the company dates back to 1968, when **Mr. Mohamed EL-DAHAN** set up a small workshop to produce household articles from tin, brass and copper.

A few years later, the company produced no fewer than **120** different items.

Today, **46** years after its foundation, **EL-DAHAN** is one of the most important companies in the Middle east from a production point of view as it includes Aluminum, non-stick aluminum, cooking utensils and Professional cookware.

EL-DAHAN successfully took on all of the changes of the 20th century, transforming the production from handicraft to industrial by developing skills, investing in technology and innovation.

EL-DAHAN is committed to the constant improvement of its lines through regular investments in quality and innovation; it offers all the top performance tools that a modern kitchen needs.

The design is an important part of the **EL-DAHAN** philosophy, thanks to our advanced design in-house study the details of each product are all strictly calibrated and studied to unite high quality, long duration, excellent functional performances and also attractive to see and to use. The newest innovative moulding technology using higher tonnage capacity presses allows the drawing of the tool body outline, by "forcing" the aluminum through where necessary. This produces high thick bottom for perfect planarity and optimal thermal conductivity.

These represent the key to **EL-DAHAN's** success and form the foundation of the company's philosophy. This is the intrinsic "plus" that distinguishes every **EL-DAHAN** product and makes it unique.

The right cooking pan for your needs isn't hard to find at **EL-DAHAN**.



Sauce Pan

Two 18/10 Stainless Steel Handles



For Professional Cooking

eldahan

White Aluminum & Non-Stick Cookware

Since 1973

eldahan



White Aluminum & Non-Stick Cookware
Since 1973

Saucepan

Two 18/10 Stainless Steel Handles



Available with Different Heights



Code	Ø	h	Lt	Th
3050/016	16	9	1.5	3
3050/018	18	10	2.5	3
3050/020	20	11	3	3
3050/022	22	12	4	3
3050/024	24	13	5.5	3
3050/026	26	14	7	3
3050/028	28	15	8.5	3
3050/030	30	16	10.5	3
3050/032	32	17	13	3
3050/034	34	18	15.5	3
3050/036	36	19	18	3
3050/038	38	20	21.5	3
3050/040	40	21	25	3

* Also Available with Thickness (4mm. - 5mm. - 6mm.)

The aluminium is the best metal to use for the perfect cooking of the food and the most chosen and used by the professionals of the hotel industry.



El-Dahan has implemented a Quality Management System in compliance with the requirements of ISO 9001, for which it has been certified.

Sales & Marketing Department: 203, El-Geish Street, Cairo, Egypt. Tel.: (+202) 25891610 - 25933276 - 25894485 Fax: (+202) 27861731
email: info@el-dahan.com sales-cairo@el-dahan.com sales@el-dahan.com export@el-dahan.com

f/el-dahan.cookware - www.el-dahan.com



Deep Saucepan

Two 18/10 Stainless Steel Handles



For Professional Cooking

eldahan

White Aluminum & Non-Stick Cookware

Since 1973

Deep Saucepan

Two 18/10 Stainless Steel Handles



Code	Ø	h	Lt	Th
3050/016	16	9	1.5	3
3050/018	18	10	2.5	3
3050/020	20	11	3	3
3050/022	22	12	4	3
3050/024	24	13	5.5	3
3050/026	26	14	7	3
3050/028	28	15	8.5	3
3050/030	30	16	10.5	3
3050/032	32	17	13	3
3050/034	34	18	15.5	3
3050/036	36	19	18	3
3050/038	38	20	21.5	3
3050/040	40	21	25	3

* Also Available with Thickness (4mm. - 5mm. - 6mm.)

The aluminum is the best metal to use for the perfect cooking of the food and the most chosen and used by the professionals of the hotel industry.



Deep Saucepan

18/10 Stainless Steel Handle



For Professional Cooking



eldahan

White Aluminum & Non-Stick Cookware

Since 1973

eldahan



White Aluminum & Non-Stick Cookware

Since 1973

Deep Saucepan

18/10 Stainless Steel Handle

Code	Ø	h	Lt	Th
3070/016	16	8	1.5	3
3070/018	18	9	2.5	3
3070/020	20	10	3	3
3070/022	22	11	4	3
3070/024	24	12	5.5	3
3070/026	26	13	7	3
3070/028	28	14	8.5	3
3070/030	30	15	10.5	3

★ Also Available with Thickness (4mm. - 5mm. - 6mm.)

The aluminium is the best metal to use for the perfect cooking of the food and the most chosen and used by the professionals of the hotel industry.



El-Dahan has implemented a Quality Management System in compliance with the requirements of ISO 9001, for which it has been certified.

Sales & Marketing Department: 203, El-Geish Street, Cairo, Egypt. Tel.: (+202) 25891610 - 25933276 - 25894485 Fax: (+202) 27861731
email: info@el-dahan.com sales-cairo@el-dahan.com sales@el-dahan.com export@el-dahan.com

f/el-dahan.cookware - www.el-dahan.com



Frying Pan

Two 18/10 Stainless Steel Handles



For Professional Cooking



eldahan

White Aluminum & Non-Stick Cookware

Since 1973

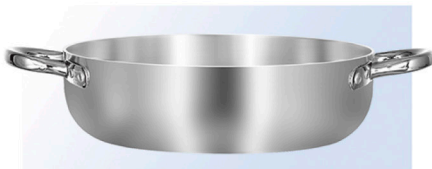
eldahan



White Aluminum & Non-Stick Cookware
Since 1973

Frying Pan

Two 18/10 Stainless Steel Handles



Code	Ø	h	Th
3080/020	20	5.5	3
3080/022	22	6.5	3
3080/024	24	7	3
3080/026	26	7	3
3080/028	28	7	3
3080/030	30	7.5	3
3080/032	32	7.5	3
3080/034	34	8	3
3080/036	36	8	3
3080/038	38	8.5	3
3080/040	40	8.5	3

* Also Available with Thickness
(4mm. - 5mm. - 6mm.)

The aluminium is the best metal to use for the perfect cooking of the food and the most chosen and used by the professionals of the hotel industry.



El-Dahan has implemented a Quality Management System in compliance with the requirements of ISO 9001, for which it has been certified.

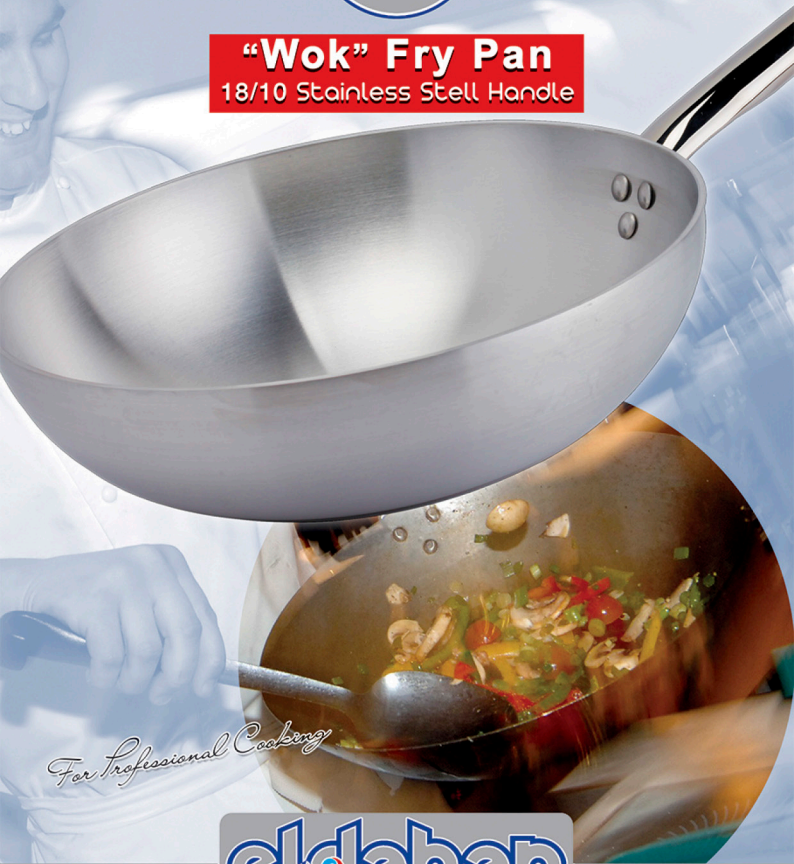
Sales & Marketing Department: 203, El-Geish Street, Cairo, Egypt. Tel.: (+202) 25891610 - 25933276 - 25894485 Fax: (+202) 27861731
email: info@el-dahan.com sales-cairo@el-dahan.com sales@el-dahan.com export@el-dahan.com

f/el-dahan.cookware - www.el-dahan.com



“Wok” Fry Pan

18/10 Stainless Steel Handle



For Professional Cooking

eldahan

White Aluminum & Non-Stick Cookware

Since 1973

eldahan



White Aluminum & Non-Stick Cookware

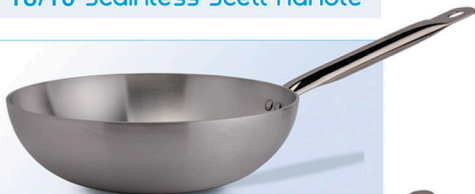
Since 1973

"Wok" Fry Pan

18/10 Stainless Steel Handle

Code	Ø	h	Th
3081/024	24	7.5	3
3081/026	26	0	3
3081/028	28	8	3
3081/030	30	9	3

• Also Available with Thickness
(4mm. - 5mm. - 6mm.)



The aluminium is the best metal to use for the perfect cooking of the food and the most chosen and used by the professionals of the hotel industry.



El-Dahan has implemented a Quality Management System in compliance with the requirements of ISO 9001, for which it has been certified.

Sales & Marketing Department: 203, El-Geish Street, Cairo, Egypt. Tel.: (+202) 25891610 - 25933276 - 25894485 Fax: (+202) 27861731
email: info@el-dahan.com sales-cairo@el-dahan.com sales@el-dahan.com export@el-dahan.com

f/el-dahan.cookware - www.el-dahan.com



Frying Pan

18/10 Stainless Steel Handle

For Professional Cooking

eldahan

White Aluminum & Non-Stick Cookware

Since 1973

Frying Pan

18/10 Stainless Steel Handle

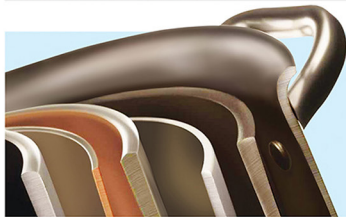


Code	Ø	h	Th
3080/020	20	5.5	3
3080/022	22	6.5	3
3080/024	24	7	3
3080/026	26	7	3
3080/028	28	7	3
3080/030	30	7.5	3
3080/032	32	7.5	3
3080/034	34	8	3
3080/036	36	8	3
3080/038	38	8.5	3
3080/040	40	8.5	3

* Also Available with Thickness
(4mm. - 5mm. - 6mm.)

The aluminium is the best metal to use for the perfect cooking of the food and the most chosen and used by the professionals of the hotel industry.

MATERIALS FOR COOKING



When man decided that between the fire and food there must be a go-between, he understood that this must have at least these fundamental characteristics; above all it had to be an impermeable material, secondly it had to resist fire and high temperatures and finally, it had to be capable of transmitting heat to the food within, without it interacting chemically.

SPECIFICATIONS	Aluminium	Non-Stick Aluminium	Tinned Copper	Stainless Steel	Iron	Pyrex Glass	Terracotta
Thermal Conductivity	9	9	10	2	6	2	2
Ease of handling	10	10	7	6	8	4	4
Energy of efficiency	9	9	10	5	5	4	4
Durability	9	6	9	10	5	2	2
Compliance with regulations	10	10	10	10	8	10	8
Health and safety	10	10	10	10	8	10	8
Versatility	9	10	9	4	5	5	5
Value for money	10	7	7	4	8	5	5
Appearance	7	7	10	9	4	10	10
Handles	8	8	8	8	8	6	6
Final score	91	86	90	68	62	58	54

Distribution of heat

Thanks to its superior conductivity, an aluminum saucepan distributes the heat uniformly over the entire surface.

This makes it possible to obtain even cooking of foods of any shape and whatever their position in the pan with respect to the centre of the burner.



Energy savings

For the same reasons, a non-stick aluminum saucepan helps to save energy. As the heat is transmitted very quickly and uniformly to the entire surface of the pan, a small source of heat is sufficient to bring the food to the correct cooking temperature. The temperature can then be maintained by further reducing the gas or hotplate setting.

Heat conduction

Aluminum is an excellent conductor of heat - 3 times better than cast iron, 5 times better than iron, 9 times better than stainless steel.

When these different materials are subjected to the same source of heat, aluminum reaches the highest temperature in the shortest time.



Lightness and strength

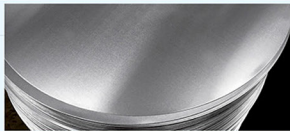
In spite of its very low specific gravity (2.7 g/cm³), aluminum offers exceptional strength which matches that of heavier and more expensive metals.

The creation of cookware

The method of creating a pan depends on the material intended to be used. For aluminum cookwear, the main production stages are as the follows:

The Disc

The basic element is the disc, with predefined characteristics both in quality and dimension (e.g. the metal's purity, diameter and thickness).



The moulding

First, the disc is pressed to obtain the desired shape. Then, the rough shape will be finished and cleaned in order to obtain the final appearance.

For aluminum pans, an extra polishing phase is required to give the typical shining appearance.



Attaching the handles

For aluminum pans, the handles are fixed to the body using hard alloy rivets.



ALUMINIUM

ADVANTAGES

- is a recyclable material;
- very good thermal conductivity;
- energy saving (from heating sources);
- safe in relation to hygiene as per current food contact regulations;
- if the material thickness is adequate very resistant to bumps, thermal shocks, abrasions and corrosion. No maintenance needed;
- suitable for induction cooking if a ferritic steel disk is applied to the base;
- light weight;
- safe in relation to HACCP norms.

DEFECTS

- Limitations on use concerning food preservation art5 of DM 76 of 2007/4/18.
 - a) short contact less than 24 hours in every kind of temperature condition.
 - b) extended contact more than 24 hours in cold temperature.
 - c) extended contact more than 24 hours at a room temperature only for food listed in the attached IV of the regulation.

USEFUL ADVICE

- make sure the cook-ware is made with 99% aluminium.
- do not use to store food for more than 24 hours if not a refrigerator.
- Before using for the first time, wash the container with soapy water, rinse well and then pre-condition the inner part with oil or butter.
- avoid overheating; never heat an empty pan over a flame whether high or low;
- do not wash Aluminum pans with a purity higher than 99% in the dishwasher;
- it is dangerous to touch the pan when it is hot;
- very acidic and salty foods (marinated or brine) can be cooked perfectly well in aluminum containers with a purity higher than 99%;
- the dark patina that forms inside aluminum pans with purity higher than 99% is due to oxidation of the metal; it is a real inert protective barrier that should not be removed. Use specific products for keeping the pans shiny.





eldahan
White Aluminum & Non-Stick Cookware
Since 1973

Sales & Marketing Department


203 El-Geish Street, Cairo, Egypt.

Tel.: (+202) 25891610 - 25933276 - 25894485

Fax: (+202) 27861731

email: info@el-dahan.com

export@el-dahan.com

 [el-dahan.cookware](https://www.facebook.com/el-dahan.cookware)

www.el-dahan.com




Made in Egypt