



RONNEBY BRUK ULTRA LIGHT ORIGINAL in the BENELUX



JULIUS JASPERS,
TV-CHEF, at
TOPCHEF, owner of
RESTAURANT
JULIUS BAR &
GRILL

"What a wonderful pan, I use Ultra Light Original almost every day, a real top product, thanks"
After testing the Ultra Light Professional pan 36 cm : "What a beast of a frypan, that big one! Great!"



MARIE-CLAIRE
VAN DEN BERG,
HOUSEWIFE,
JOURNALIST and
COLUMNIST in the
biggest newspaper
De TELEGRAAF and
www.groendoen.nu
(means acting green.
now)

I tested the Ronneby Bruk Ultra Light Original pan and ... you've won me! I had never thought I would be so impressed. I'm going to save up for the whole collection :-). It bakes perfect and moreover I can get the temperature right, using less gas, so I save energy too. I already know what present to give to my daughter once she is going to study and live in rooms.



WOUTER
KLOOTWIJK, TV-
PRESENTATOR /
COOKING-
RESEARCH, on TV
with "the Wild
Kitchen" and
JOURNALIST for
NRC
/HANDELSBLAD

When the butters foams, add the eggs into the pan, they then stick immediately to the bottom. After 2 to 3 minutes, the eggs come loose.
"So says the manufacturer, if it is true you can fry eggs in a deep pan. As, holding the pan in a slanting position, they would then slip out of the pan easily. And... it's true! The frying pan has half the weight, is at least as good, faster hot and yet also suitable for slow stewing. It seems you have better control. It uses less energy and behaves like a thick one. Fascinating that it's possible, so thin "



FREDERIK
KAMPHUIS, "The
Toolman". The No 1
cookware expert in
NL. Partner owner in
three major
cookshops, importer
and cookbook author

a small message from Zwolle: I have tested the thin lightweight cast iron wok: really super, fast to achieve the right temperature, good spreading of the heat, virtually not sticking and easy to clean!!!
On an open gas flame I found no hotspots! Super!!



EMILE BODE,
JOURNALIST /
HOUSEWARE
PRODUCTS
RESEARCHER
giving his readers in
De TELEGRAAF hot
cooking tips.

Ronneby Bruk makes Ultra-Light, thin cast iron pans without non-stick coating. The factory has pre-seasoned the pans with natural vegetable oil. Consequently, the pan is immediately ready for use. Baking they do excellent. Potatoes for example, are ready in no time at all, do not stick to the bottom and get a nice crust. An advantage is that these pans can be put in the oven. With dishes like tarte tatin that is a must. The stainless steel handle has a silicone coating, so the pans can be heated up to 220 degrees C.



BIB GOURMAND
CHEF,
RESTAURANT
"ELKAAR" in and
RESTAURANT
"AALTJE"

Bib Gourmand restaurants owned by Chef Gijs Numan, member of the Amsterdam G6 chefs, he and his Chefs : "very good pan, for sure we will use it a lot".