Emile Henry PROFESSIONNEL







Delight

- Derived from state-of-the-art technology, 'Delight' offers all the advantages expected from a high quality culinary ceramic, plus new benefits once only available from other materials.
- Excellent performance on induction and all other heat sources - but also in the traditional oven and microwave.
- Much lighter than a classic casserole, 'Delight' is accessible to more users and easy to handle.
- Its unparalleled resistance to heat and its reactivity allow browning, sealing and sauteing!
- Great for buffets.
- Keeps food warm on induction buffet units, perfect for browning, searing, and sautéeing!

[77] Slate

[6620] Dutch oven small

Ø 8.86 in I 2 L 8.86 x 8.66 x 6.81 in

EH 77 6620

[6640] Dutch oven

[6625] Braiser

Ø 10.63 in I 4 L 12.2 x 10.43 x 7.68 in





EH 77 6625

[6645] Oval dutch oven

Ø 10.63 in I 2.5 L 12.2 x 10.43 x 6.10 in

4.5 L 14.17 x 9.25 x 7.68 in

EH 77 6645



Tagine

Ø 13 in I 4 L I 4.25 Q 13.2' x 13.2' x 9'

EH 77 6632



EH 7A 6632

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