

ROONTECH

MAN PAN

ROONTECH, designed this Frying Pan, a little innovation on a piece of equipment we have been using since the Mesopotamian era. It has 2 holes for left and righthanded people that are situated below a curved lip. This is to drain fats without tilting the pan too much. The curve lip ensures no spillage occurs. "Ideal for sausages".

Reducing the tilt improves stability. The handle is designed to be held with both hands at once. Holding a conventional pan with contents at maximum tilt can cause strain to wrists and arms, and the contents can be lost. This item is also extremely hot, and health and safety should be at the forefront of the design.











