



Emile Henry  
FRANCE



### PRACTICAL IN THE KITCHEN, ELEGANT ON THE TABLE

Emile Henry's baking dishes are the perfect blend between ceramic oven dishes and serving dishes. Deep and generous, featuring sleek, elegant handles, they nestle perfectly inside each other for space saving.



#### ① EVEN COOKING

The Emile Henry HR ceramic diffuses the heat right to the centre for perfectly cooked lasagne/pasta bakes each time : soft underneath and grilled on the top.

#### ② SAFE HANDLING WITH LARGE HANDLES

30% Lighter than cast iron. Designed to remove the dish easily from the oven.

#### ③ HIGHER THAN NORMAL SIDES

To cook all kinds of lasagne or other meals without spilling over the edges.

#### ④ FROM FREEZER TO OVEN TO THE TABLE TO FREEZER

Emile Henry dishes can be taken directly from the freezer to a heated oven. Nice presentation on the table for special occasions or even daily use. Is wonderful for reheating frozen left-over's.

#### ⑤ RESISTANT UNDER THE GRILL/BROILER

To get the top layer crispy. Resistant up to 270°C.

#### ⑥ NO GREASING REQUIRED

The smooth glaze prevents sticking. Once the dish is inverted, your dish should slide out easily.

Made in France | [www.emilehenry.com](http://www.emilehenry.com)

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