

Making Flatbread with Saladmaster



Making flatbreads has never been easier with the new Saladmaster 316Ti Stainless Steel Flatbread Pan. Designed and manufactured in the U.S.A., Saladmaster is the first and only company in the world to offer a Flatbread Pan constructed of high quality 316Ti stainless steel that provides superior corrosion resistance, which allows you to prepare all kinds of flatbreads and other foods with less or no oil, making cooking easy and healthy.

The pan's concave design and multi-layered thermal core provide the ideal cooking utensil that ensures perfectly cooked flatbread. With a 10-inch diameter and flexibility of use, you'll also be able to enjoy a variety of foods from different cuisines.

The Saladmaster 316Ti Stainless Steel Flatbread Pan is ideal for preparing all types of flatbreads including naan, chapati, pita and dosa. You can say goodbye to pre-packaged flatbreads and unknown ingredients! It also works well for cooking tortillas and quesadillas, as well as for making your favorite breakfast item such as pancakes, crepes and eggs.

The 400 series stainless steel on the bottom of the pan allows for use on every cooking surface, including induction. The long sleek heavy duty stainless steel handle features cool to the touch phenolic material attached with stainless steel rivets for a lifetime of use.

Watch the videos below for two simple flatbread recipes that are quick and easy to prepare; and delicious!

Irish soda farl is a popular quick bread in Northern Ireland and very simple to make. Farl refers to quadrant shaped cakes that are traditionally cut into fourths. This quick-bread became popular in households, perfect for unexpected guests, served with tea, butter

and jam.

Fit for purpose with the best quality available on the market today, the Saladmaster 316Ti Stainless Steel Flatbread Pan will make your cooking experience much simple, and that much more delicious.

Ask your Saladmaster Authorized Dealer how to get yours today.

Related Recipes:

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