Stew pan low - with lid

830208

Thick sandwich bottom (stainless steel/aluminium/stainless steel) combines the heat spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves. The bottom is formed by high impact bonding, causing the whole surface of the layers to weld seamlessly. Solid handles, thanks to the clever way of mounting the heat from the pans isn't transferred into the handles. The pans are acid resistant and easy to clean.

All lids are made of 1 mm stainless steel with steam release holes.

Specifications

Suitable for	: Food Contact, Gas stove, Induction stove, Electric stove, Ceramic stove, Dishwasher
Nestable	: No
Materials	: Aluminium, 18/0 Stainless steel, 18/10 Stainless steel
Packed per	: 1
Packaging type	: Sticker
Length (mm)	: 300
Width (mm)	: 215
Height (mm)	: 90
Diameter (mm)	: 200
Base ø (mm)	: 170
Thickness (mm)	: 0.7
Usable volume (L)	: 2.8
Handle length (mm)	: 45
Measurements	: #200x(H)90

Transport specifications

EAN	: 8711369830208
Intrastat code	: 73239300
Gross weight (kg)	: 1.35
Net weight (kg)	: 1.338
Export carton length (mm)	: 440
Export carton width (mm)	: 290
Export carton height (mm)	: 345
Quantity per export carton	: 6
Sales units per pallet	: 180
Plastic packaging (gram)	: 12

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