Stew pan low - with lid

830406

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)	: 350
Width (mm)	: 255
Height (mm)	: 105
Diameter (mm)	: 240
Base ø (mm)	: 210
Thickness (mm)	: 0.7
Usable volume (L)	: 4.8
Handle length (mm)	: 50
Measurements	: #240x(H)105

Transport specifications

EAN	: 8711369830406
Intrastat code	: 73239300
Gross weight (kg)	: 1.96
Net weight (kg)	: 1.948
Export carton length (mm)	: 535
Export carton width (mm)	: 335
Export carton height (mm)	: 400
Quantity per export carton	: 6
Sales units per pallet	: 96
Plastic packaging (gram)	: 12

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