

Stew pan high - with lid

832707

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)	: 500
Width (mm)	: 380
Height (mm)	: 360
Diameter (mm)	: 360
Base ø (mm)	: 320
Thickness (mm)	: 1
Usable volume (L)	: 37
Handle length (mm)	: 70
Measurements	: ø360x(H)360

Transport specifications

EAN	: 8711369832707
Intrastat code	: 73239300
Gross weight (kg)	: 7.32
Net weight (kg)	: 6.26
Sales units per pallet	: 16
Plastic packaging (gram)	: 49

HENDI B.V.

Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.

ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.

Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu