



HENDI

Tools for Chefs

Stew pot low - with lid code: 830000

The thick sandwich base (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 base is formed using high-impact bonding, which welds the entire surface of the layers seamlessly.

The hollow handles ensure that the heat from the pans isn't transferred into the handles.

The pans are easy to clean. All lids are made of 1 mm stainless steel with steam release holes.

- + High grade materials
- + Seamless induction bottom
- + Suitable for all heat sources
- + Lid with steam release holes
- + Stay cool handles



Code	Liter	thickness	mm (W)
830000	1.5	0.6	#160x(H)75