

Saucepan - without lid

830055

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.

Long, stay-cool handle made from stainless steel.



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)	: 345
Width (mm)	: 170
Height (mm)	: 75
Diameter (mm)	: 160
Base ø (mm)	: 135
Thickness (mm)	: 0.7
Usable volume (L)	: 1.5
Handle length (mm)	: 175
Measurements	: #160x(H)75

Transport specifications

EAN	: 8711369830055
Intrastat code	: 73239300
Gross weight (kg)	: 0.63
Net weight (kg)	: 0.63
Export carton length (mm)	: 345
Export carton width (mm)	: 245
Export carton height (mm)	: 280
Quantity per export carton	: 6
Sales units per pallet	: 360

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
 Ehrling 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