

Sauté pan - without lid

830352

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.

Long, stay-cool handle made from stainless steel. Ideal for pouring thanks to the sharply formed edge.



Specifications

Suitable for	: Dishwasher, Gas stove, Induction stove, Ceramic stove, Electric stove, Food Contact
Nestable	: No
Materials	: 18/10 Stainless steel
Marketing Packed per	: 1
Marketing Packaging Type	: Sticker
Length (mm)	: 335
Width (mm)	: 160
Height (mm)	: 60
Diameter (mm)	: 160
Base ø (mm)	: 110
Thickness (mm)	: 0.7
Maximum volume (L)	: 0.9
Usable volume (L)	: 0.9
Handle length (mm)	: 175
Measurements	: ø160x(H)60

Transport specifications

EAN	: 8711369830352
Intrastat code	: 73239300
Gross weight (kg)	: 0.45
Net weight (kg)	: 0.45
Export carton length (mm)	: 345
Export carton width (mm)	: 245
Export carton height (mm)	: 250
Quantity per export carton	: 6
Sales units per pallet	: 420

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