

Sauté pan - without lid

830376

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. 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
Packed per	: 1
Packaging type	: Sticker
Length (mm)	: 400
Width (mm)	: 200
Height (mm)	: 60
Diameter (mm)	: 200
Base ø (mm)	: 150
Thickness (mm)	: 0.7
Usable volume (L)	: 1.5
Handle length (mm)	: 200
Measurements	: #200x(H)60

Transport specifications

EAN	: 8711369830376
Intrastat code	: 73239300
Gross weight (kg)	: 0.7
Net weight (kg)	: 0.7
Export carton length (mm)	: 448
Export carton width (mm)	: 297
Export carton height (mm)	: 256
Quantity per export carton	: 6
Sales units per pallet	: 252

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