

Frying pan - without lid

835432

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	: 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)	: 500
Width (mm)	: 250
Height (mm)	: 45
Diameter (mm)	: 240
Base ø (mm)	: 180
Thickness (mm)	: 0.7
Handle length (mm)	: 250
Measurements	: #240x(H)45

Transport specifications

EAN	: 8711369835432
Intrastat code	: 73239300
Gross weight (kg)	: 0.88
Net weight (kg)	: 0.88
Export carton length (mm)	: 520
Export carton width (mm)	: 340
Export carton height (mm)	: 200
Quantity per export carton	: 6
Sales units per pallet	: 240

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