Cod: 13507

Deep frying pan with lava-stone-effect coating, suitable for induction hobs, Ø 28 cm



Description

Why buy it

This deep frying pan with a lava-stone-effect coating is ideal for browning, stir-frying or finishing dishes on the hob. A practical choice for equipping your business with the necessary kit and tailoring operations to the type of service required.

Key features

- **Ingredient handling:** The shape of the pan provides a surface for arranging and moving ingredients during suitable cooking techniques, making it ideal for quick cooking and finishing touches.
- **On-the-spot preparation:** It allows you to organise your equipment for express service and for stirring, choosing the variant best suited to the recipe and the heat source.
- **Induction-compatible:** This model is suitable for induction hobs, allowing it to be integrated into the relevant cooking line, provided the hob's usable diameter is checked.

Technical specifications

- **Product dimensions:** 28x28x7h cm
- **Net weight per unit:** 1.2 kg
- **Diameter:** 28 cm
- **Construction and functional features:** These pans heat up very quickly thanks to their thick base and the material from which it is made. They retain heat for longer. Lava stone interior coating. Made from 0.45 cm thick aluminium. Bakelite-welded handle. Brushed base suitable for all types of cooking, including induction hobs.
- **Gross weight of the package for minimum order quantity:** 1.4 kg
- **Package dimensions for minimum order quantity:** 54.5 x 32 x 11h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales unit:** 1 unit

Dimensions

Diameter	280 mm
External dimensions	280x280x70 mm
Packaging dimensions	545x320x110 mm

Technical specifications

Net weight	1.200 kg
Weight including packaging	1.40 kg