Cod: 13560

Shallow stainless steel saucepan with lid, Ø 28 cm, suitable for induction hobs



Description

Why buy it

This shallow stainless steel saucepan with lid helps you cook and finish off dishes in a shallow pan. A useful choice for putting together the equipment you need for your business and tailoring your operations to the type of service required.

Key features

- **Easy access during preparation:** The shallow shape makes it easier to access the contents whilst cooking, which is useful for monitoring and stirring ingredients in suitable dishes.
- **28 cm diameter:** The size of this model allows you to determine the scale of your cooking and choose the utensil or vessel best suited to your planned recipes.
- **Induction-compatible:** This variant is suitable for use on induction hobs, allowing it to be integrated into your cooking setup, provided the hob's usable diameter is checked.

Technical specifications

- **Product dimensions:** 28x28x11h cm
- **Net weight per unit:** 2.7 kg
- **Diameter:** 28 cm
- **Capacity:** 6.7 L
- **Construction and functional features:** Elegant, attractively designed stainless steel pans with a compact sandwich base, suitable for induction hobs. Manufactured using sophisticated all-over technology to ensure there are no empty cavities. This allows for better heat distribution, faster heating and more even heat transfer, even right up to the edges of the pan.
- **Usage details and contents:** All-over technology extends the product's lifespan by preventing food residues, water or detergents from accumulating in the sandwich base, which could eventually cause deterioration.
- **Gross weight of the package for minimum order quantity:** 3.05 kg
- **Package dimensions for minimum quantity:** 40.5 x 32 x 15h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales multiple:** 1 unit

Dimensions

Diameter	280 mm
External dimensions	280x280x110 mm
Packaging dimensions	405x320x150 mm

Technical specifications

Capacity	6,7 Lt
Net weight	2.700 kg
Weight including packaging	3.05 kg