Cod: 13865

Stainless steel saucepan, Ø 50 cm, 98 L



Description

Why buy it

This stainless steel saucepan is ideal for boiling and preparing dishes that require a deep pan. It’s a practical choice for putting together the equipment needed for your business and tailoring your operations to the type of service required.

Key features

- **Preparation capacity:** The tall design helps to hold ingredients and liquids, which is useful for preparing stocks, boiling and other tasks compatible with the pot.
- **98-litre capacity:** The capacity specified for this model helps you plan quantities and restocking, choosing equipment proportionate to the kitchen’s workload or the service required.
- **Stainless steel construction:** This material is suitable for professional kitchen and service equipment and allows for easy maintenance using compatible products and procedures.

Technical specifications

- **Product dimensions:** 50x50x50h cm
- **Net weight per unit:** 10.39 kg
- **Diameter:** 50 cm
- **Capacity:** 98 L
- **Construction and functional features:** Professional range in AISI 304 stainless steel, compatible with all types of hobs, including induction hobs. Ultra-strong steel wire handles rated for up to 500 kg. Fully satin-finished inside and out. Stainless steel–aluminium–stainless steel sandwich base, ideal for perfect heat conduction and even heat distribution.
- **Usage details and equipment:** The pot is used to boil liquids for long periods, to keep boiling water or stock constantly available in the kitchen. It is rarely used for making sauces or cooking anything other than boiled food.
- **Gross weight of the package for minimum quantity:** 11.64 kg
- **Package dimensions for minimum quantity:** 69x54x54h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales multiple:** 1 unit

Dimensions

Diameter	500 mm
External dimensions	500x500x500 mm
Packaging dimensions	690x540x540 mm

Technical specifications

Capacity	98 Lt
Net weight	10.390 kg
Weight including packaging	11.64 kg