Cod: 13908

Deep saucepan with 4 stainless steel colanders, Ø 35 cm, 20.2 L, suitable for induction hobs



Description

Why buy it

This deep saucepan with 4 stainless steel colanders helps you manage boiling and preparation tasks that require a deep pan. A useful choice for putting together the equipment needed for your business and coordinating operations with the type of service required.

Key features

- **Preparation capacity:** The deep design helps to hold ingredients and liquids, which is useful for preparing stocks, boiling and other tasks suitable for this type of pan.
- **20.2 L 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.
- **Induction-compatible:** This model is suitable for use on induction hobs, allowing it to be integrated into the relevant cooking system, provided the hob's effective diameter is checked.

Technical specifications

- **Product dimensions:** 35 x 35 x 21h cm
- **Net weight per unit:** 6.5 kg
- **Diameter:** 35 cm
- **Capacity:** 20.2 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.
- **Gross weight per package for minimum order quantity:** 7.28 kg
- **Package dimensions for minimum order quantity:** 49.5 x 39 x 25h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales multiple:** 1 unit

Dimensions

Diameter	350 mm
External dimensions	350x350x210 mm
Packaging dimensions	495x390x250 mm

Technical specifications

Capacity	20,2 Lt
Net weight	6.500 kg
Weight including packaging	7.28 kg