Cod: 13997

Stainless steel bain-marie saucepan, Ø 20 cm, 6.2 L, suitable for induction hobs



Description

Why buy it

The stainless steel bain-marie saucepan helps you prepare dishes using the bain-marie method. A useful choice for equipping your business with the necessary equipment and tailoring your operations to the type of service required.

Key features

- **Specialised design:** This type of pan is designed specifically for bain-marie use, making it ideal for preparing dishes that require this technique.
- **6.2 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 setup, provided the hob's usable diameter is checked.

Technical specifications

- **Product dimensions:** 20x20x20h cm
- **Net weight per unit:** 0.91 kg
- **Diameter:** 20 cm
- **Capacity:** 6.2 L
- **Construction and functional features:** Professional range in AISI 304 stainless steel, compatible with all types of hobs, including induction. Ultra-strong steel wire handles rated 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:** 1.06 kg
- **Package dimensions for minimum order quantity:** 29 x 23 x 23h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales unit:** 1 unit

Dimensions

Diameter	200 mm
External dimensions	200x200x200 mm
Packaging dimensions	290x230x230 mm

Technical specifications

Capacity	6,2 Lt
Net weight	0.910 kg
Weight including packaging	1.06 kg