Cod: 13998

Stainless steel bain-marie saucepan, Ø 24 cm, 10 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 use:** This type of pan is designed for bain-marie use, making it ideal for preparing dishes that require this technique.
- **10-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.
- **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 effective diameter is checked.

Technical specifications

- **Product dimensions:** 24x24x24h cm
- **Net weight per unit:** 1.25 kg
- **Diameter:** 24 cm
- **Capacity:** 10 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:** 1.45 kg
- **Package dimensions for minimum order quantity:** 34.5 x 27 x 27h cm
- **Recommended minimum order quantity:** 1 unit
- **Recommended sales multiple:** 1 unit

Dimensions

Diameter	240 mm
External dimensions	240x240x240 mm
Packaging dimensions	345x270x270 mm

Technical specifications

Capacity	10 Lt
Net weight	1.250 kg
Weight including packaging	1.45 kg