



MODEL INFORMATION

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|-----------------------|-----------------|
| EAN 13 | 8421661200134 |
| (W) Width (CM) | 32.4 |
| (D) Depth (CM) | 16 |
| (H) Height (CM) | 14.1 |
| (DI) Diameter (CM) | 16 |
| Capacity (L) | 1.5 |
| Weight (KG) | 0.58 |
| Construction Material | Stainless Steel |
| Material Type | Metals |
| Case Lot | 1 |

Article: **P200116**

Product Family: **Inox-Pro Cookware**

Inox-Pro saucepan 16 cm stainless steel induction-ready in satin finish with pour spouts

Specially designed to achieve the best performance, the Inox-Pro saucepan by Pujadas was made for premier professional chefs. The body of this saucepan features 18/10-grade stainless steel for impressive durability and longevity, and the satin finish creates a sleek appearance that hides signs of wear. This saucepan has a stainless steel sandwich base, with an aluminum core, for exceptionally fast heat, even distribution and induction compatibility. The smooth interior promises quick cleaning, while the strong tubular handle features a reliable welded connection. And, a hole in the end of the handle allows convenient hanging storage. With spouts on each side, this saucepan ensures smooth, mess-free pouring. The tall sides and sleek design of this NSF-certified saucepan will look stunning on your gas, vitroceramic, electric or induction range.

Features & Benefits

- Stainless steel body offers impressive durability and longevity
- Sandwich base, with an aluminum core, for fast and even heat distribution
- Satin finish creates a sleek appearance and hides signs of wear
- Spouts on each side ensure smooth, mess-free pouring
- Smooth interior allows quick cleaning
- Strong tubular handle features a reliable welded connection
- Hole in handle for convenient hanging storage
- 16-centimeter saucepan
- Induction-ready
- NSF-certified

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