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Product Family: Inox-Pro Cookware

Inox-Pro sauté pan 40 cm stainless steel induction-ready in satin finish

A striking combination of strength, performance and style, the Inox-Pro sauté pan by Pujadas stands out from the rest. With a sandwich base that features an aluminum core between two layers of stainless steel, this sauté pan offers exceptionally fast heat, even distribution and induction compatibility. The body is made of 18/10-grade stainless steel for impressive durability and longevity, while the satin finish creates a sleek appearance that hides signs of wear. The wide base and straight sides are perfect for a variety of applications, including sautéing, searing, shallow frying and more. The strong tubular handle features a reliable welded connection and a hole in the end for convenient hanging storage, while the helper handle provides additional support and improves maneuverability. With a smooth interior, this pan promises quick, easy cleaning. The sleek design of this NSF-certified sauté pan will look stunning on your gas, vitroceramic, electric or induction range.

MODEL INFORMATION

EAN 13	8421661204408
(W) Width (CM)	82.8
(D) Depth (CM)	40
(H) Height (CM)	23
(DI) Diameter (CM)	40
Capacity (L)	10
Weight (KG)	4.48
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	1

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
- Strong tubular handle features a reliable welded connection
- Hole in handle for convenient hanging storage
- Helper handle for additional support for improved maneuverability
- Smooth interior allows quick cleaning
- 40-centimeter sauté pan
- Induction-ready
- NSF-certified

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