



MODEL INFORMATION

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|-----------------------|-----------------|
| EAN 13 | 8421661218283 |
| (W) Width (CM) | 40.5 |
| (D) Depth (CM) | 30 |
| (H) Height (CM) | 27.5 |
| (DI) Diameter (CM) | 28 |
| Capacity (L) | 16.5 |
| Weight (KG) | 3.28 |
| Construction Material | Stainless Steel |
| Material Type | Metals |
| Case Lot | 1 |

Article: P218028

Product Family: Inox-Pro Cookware

Inox-Pro stockpot 28 cm stainless steel induction-ready in satin finish

With straight sides and a deep design, the Inox-Pro stockpot by Pujadas is ideal for long, slow cooking of stocks, broths, soups and stews. The body of this stockpot is made of 18/10-grade stainless steel for impressive durability and longevity, and the sandwich base features an aluminum core to ensure exceptionally fast heat, even distribution and induction compatibility. The satin finish creates a sleek appearance and hides signs of wear, so it's sure to look stunning on your gas, vitroceramic, electric or induction range. Two strong loop handles offer a comfortable grip and plenty of support for easy maneuvering, while the smooth interior promises quick cleaning, making this versatile, NSF-certified stockpot a valuable addition to any lineup.

Features & Benefits

- Stainless steel body promises impressive durability and longevity
- Sandwich base, with an aluminum core, ensures fast and even heat distribution
- Satin finish creates a sleek appearance and hides signs of wear
- Strong loop handles offer a comfortable grip and plenty of support for easy maneuvering
- Smooth interior for quick cleaning
- 28-centimeter stockpot
- Induction-ready
- NSF-certified
- Ideal for gas, vitroceramic, electric or induction ranges
- Straight sides and deep design provide plenty of room for large batches of stocks, broths, soups and stews