

Article: P214016

Product Family: Inox-Pro Cookware

Inox-Pro conical sauté pan 16 cm stainless steel induction-ready in satin finish

The Inox-Pro conical sauté pan by Pujadas offers an exceptional performance that's ideal for finer sauces and other delicate creations. The body of this sauté pan is made of 18/10-grade stainless steel for impressive durability and longevity, and the conical shape allows faster evaporation during cooking. This sauté pan features a sandwich base, with an aluminum core, to provide fast heating, even distribution and induction compatibility. The smooth interior ensures 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. The satin finish creates a sleek appearance and hides signs of wear, meaning that this NSF-certified sauté pan will look stunning on your gas, vitroceramic, electric or induction range.

MODEL INFORMATION

EAN 13	8421661214162
(W) Width (CM)	33.2
(D) Depth (CM)	16
(H) Height (CM)	7
(DI) Diameter (CM)	16
Capacity (L)	1
Weight (KG)	0.53
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	1

Features & Benefits

- Sophisticated all-over technology combines the benefits of stainless steel and aluminum into one exceptional pan
- Sandwich base, with an aluminum core, provides fast and even heat distribution
- Satin finish creates a sleek appearance and hides signs of wear
- Conical shape allows faster evaporation during cooking which is ideal for finer sauces
- Strong tubular handle features a reliable welded connection
- Hole in handle for convenient hanging storage
- Smooth interior ensures quick cleaning
- 16-centimeter sauté pan
- Induction-ready
- NSF-certified

Ctra. de Castanyet, 132
17430 Santa Coloma de Farners
(GIRONA) - SPAIN