

**Article:** P203016

**Product Family:** Inox-Pro Cookware

# Inox-Pro bain-marie 16 cm stainless steel induction-ready in satin finish

The Inox-Pro bain-marie by Pujadas was specially designed to achieve the best performance for top-quality professional kitchens. The body of this bain-marie is made of 18/10-grade stainless steel for impressive durability and longevity, and the satin finish creates a sleek appearance that hides signs of wear. This bain-marie features a stainless steel sandwich base, with an aluminum core, for exceptionally fast heat, 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. Designed for slow, delicate cooking, this bain-marie offers impressive performance, and the sleek design will look stunning on your gas, vitroceramic, electric or induction range.

## MODEL INFORMATION

| | |
|---|---|
| EAN 13 | 8421661203166 |
| (W) Width (CM) | 31.9 |
| (D) Depth (CM) | 16 |
| (H) Height (CM) | 20.8 |
| (DI) Diameter (CM) | 16 |
| Capacity (L) | 3 |
| Weight (KG) | 0.87 |
| 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
- 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
- Ideal for gas, vitroceramic, electric or induction ranges

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