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Product Family: Inox-Pro Cookware

Inox-Pro conical sauté pan 22 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	8421661214223
(W) Width (CM)	44.9
(D) Depth (CM)	22
(H) Height (CM)	11.1
(DI) Diameter (CM)	22
Capacity (L)	2.1
Weight (KG)	0.98
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	1

Features & Benefits

- Stainless steel body promises impressive durability and longevity
- 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
- 22-centimeter sauté pan
- Induction-ready
- NSF-certified

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