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Product Family: Inox-Pro Cookware

Inox-Pro stockpot 16 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.

MODEL INFORMATION

EAN 13	8421661218160
(W) Width (CM)	28.1
(D) Depth (CM)	16.5
(H) Height (CM)	16.8
(DI) Diameter (CM)	16
Capacity (L)	3
Weight (KG)	1.02
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, 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
- 16-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

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