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Product Family: Inox-Pro Cookware

Inox-Pro bain-marie 20 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	8421661203203
(W) Width (CM)	38.8
(D) Depth (CM)	20
(H) Height (CM)	23.6
(DI) Diameter (CM)	20
Capacity (L)	6.2
Weight (KG)	1.31
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
- 20-centimeter saucepan
- Induction-ready
- NSF-certified
- Ideal for gas, vitroceramic, electric or induction ranges

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