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Product Family: Inox-Pro Cookware

Inox-Pro stockpot 20 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	8421661218207
(W) Width (CM)	32.5
(D) Depth (CM)	22
(H) Height (CM)	20.1
(DI) Diameter (CM)	20
Capacity (L)	6.2
Weight (KG)	1.46
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
- 20-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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