



## **MODEL INFORMATION**

| EAN 13                | 8421661203241   |
|-----------------------|-----------------|
| (W) Width (CM)        | 50.4            |
| (D) Depth (CM)        | 24              |
| (H) Height (CM)       | 32              |
| (DI) Diameter (CM)    | 24              |
| Capacity (L)          | 10              |
| Weight (KG)           | 2164            |
| Construction Material | Stainless Steel |
| Material Type         | Metals          |
| Case Lot              | 1               |
| Case Width            | 80              |
| Case Height           | 63              |

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**Product Family: Inox-Pro Cookware** 

## Inox-Pro bain-marie 24 centimeter 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 bainmarie 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 bainmarie offers impressive performance, and the sleek design will look stunning on your gas, vitroceramic, electric or induction range.

## **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
- 24-centimeter saucepan
- · Induction-ready
- NSF-certified
- · Ideal for gas, vitroceramic, electric or induction ranges