



PROFESSIONAL DESCRIPTION

MEDIUM SAUCEPAN 1 handle, PADERNO, 2000 SERIES, suitable for INDUCTION in STAINLESS STEEL, COMPLETE RANGE with diameter from 160 mm to 240 mm :

- professional stainless steel line;
- internal and external satin finish for a longer lasting aesthetic
- three-layer sandwich heat diffuser base: steel / aluminum / steel ;
- ideal for all types of cooking : gas, electric, glass ceramic and even induction;
- professional tubular steel handle for an excellent grip, welded with reinforcement flange.
- Handle with a wide and solid grip;
- Designed for the needs of professional chefs and the pleasure of passionate gourmands.

**CE MARK
MADE IN ITALY**

AVAILABLE MODELS



MEDIUM SAUCEPAN 1 handle in STAINLESS STEEL for INDUCTION, diameter mm.160, height mm.80, LT 1.6

€ 29,15
VAT excluded
Shipping to be calculated
Delivery from 4 to 9 days



MEDIUM SAUCEPAN 1 handle in STAINLESS STEEL for INDUCTION, diameter mm.180, height mm.90, LT 2.3

€ 31,18
VAT excluded
Shipping to be calculated
Delivery from 4 to 9 days

PD11011-20

MEDIUM SAUCEPAN 1 handle in STAINLESS STEEL for INDUCTION, diameter mm.200, height

€ 33,17



mm.100, LT 3.1

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PD11011-24



**MEDIUM SAUCEPAN 1 handle in STAINLESS
STEEL for INDUCTION, diameter mm.240, height
mm.120, LT 5.4**

€ 41,02
VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days