

HIGH INDUCTION COPPER SAUCEPAN 2 STAINLESS STEEL HANDLES cm. 24x15

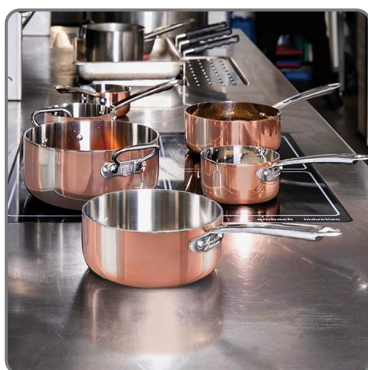
HIGH COPPER CASSEROLE CM. 24X15 - SUITABLE FOR INDUCTION - Professional Performance, Timeless Elegance



vedi prodotto online

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SOLUZIONI FOODSERVICE

Discover the excellence of cooking with the new line of Copper4 pans and saucepans, designed for those seeking the best in performance, durability and style. Thanks to the multilayer structure - internal stainless steel for hygiene and resistance, aluminum heart for even heat distribution, ferritic layer for induction and external copper coating - each tool guarantees precise, constant and professional cooking.

The high thermal conduction of copper (190 W/m²K) makes these tools ideal for long and controlled preparations, while the compatibility with any hob, including induction, makes them extremely versatile.

CHARACTERISTICS:

- Diameter: cm. 24
- Thickness: mm. 2.5
- Liters: 5.6
- Induction disc diameter: 20.5 cm

- Elegant and functional design
- Chef-level performance
- High quality materials
- Perfect for braising, stewing and slow cooking
- Compatible with all heat sources

Whether you want to brown, sauté, fry or slow cook, Copper4 accompanies you in every recipe with reliability and style. Not just kitchen utensils, but real precision instruments to enhance every flavor.