



SAUTE PAN, COPPER/STAINLESS STEEL 16 CM

Serie: round Serie: 16 cm Serie: Stainless Steel Serie: Prima Matera Kupfer Induktion

Order number: 3011246230165

Hersteller: De Buyer

€335.00 *

Prices incl. VAT plus shipping costs

Ready to ship today, delivery time appr. 1-3 workdays

Also available in our [Store at Königsallee 42 in Düsseldorf](#).

Product information "Saute Pan, Copper/Stainless Steel 16 cm"

Copper is the best heat conductor and ensures a perfect heating circuit throughout the entire container. It provides exceptional cooking performance on any cook top, including induction, through the special iron-magnetic stainless steel INDUCTION bottom.

Elegant and fluid, the ergonomic long handles and side handles of the range are made with cast stainless steel.

Height: 6 cm

Capacity: 1.00 l

Diameter: 16 cm (Ø bottom = 13 cm)

Related links to "Saute Pan, Copper/Stainless Steel 16 cm"

[- Do you have any questions concerning this product?](#)

[- Further products by De Buyer](#)

This is not an invoice, you will receive an invoice/receipt with the goods.

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