

## Frying pan - without lid

835449

The thick sandwich base (stainless steel/aluminium/stainless steel) combines the heat-spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves. The base is formed using high-impact bonding, which welds the entire surface of the layers seamlessly. The hollow handles ensure that the heat from the pans isn't transferred into the handles. The pans are easy to clean.

Long, stay-cool handle made from stainless steel.



### Specifications

Suitable for	: Dishwasher, Gas stove, Induction stove, Ceramic stove, Electric stove, Food Contact
Nestable	: No
Length (mm)	: 388
Height (mm)	: 45
Diameter (mm)	: 200
Base ø (mm)	: 140
Thickness (mm)	: 0.6
Maximum volume (L)	: 1.2
Handle length (mm)	: 200
Measurements	: ø200x(H)45
Main materials	: Metals
Materials	: Aluminium, Stainless steel, 18/0 Stainless steel, 18/8 Stainless steel

### Transport specifications

EAN	: 8711369835449
Intrastat code	: 73239300
Gross weight (kg)	: 0.545
Net weight (kg)	: 0.545
Export carton length (mm)	: 440
Export carton width (mm)	: 285
Export carton height (mm)	: 175
Quantity per export carton	: 6

#### HENDI B.V.

Innovatielaan 6  
6745 XW De Klomp, The Netherlands  
T: +31 (0)317 681 040  
E: info@hendi.eu

#### HENDI Polska Sp. z o.o.

ul. Firmowa 12  
62-023 Robakowo, Poland  
T: +48 61 6587000  
E: info@hendi.pl

#### HENDI GmbH

Ehring 15  
5112 Lamprechtshausen, Austria  
T: +43 (0) 6274 200 10 0  
E: office.austria@hendi.eu

#### HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14  
Braşov, 500164, Romania  
T: +40 268 320330  
E: office@hendi.ro

#### PKS HENDI South East Europe SA

5 Metsovou Str.  
18346 Moschato, Athens, Greece  
T: +30 210 4839700  
E: info@pks-hendi.com

#### HENDI Italia S.R.L.

Via Leonardo da Vinci 4  
39100 Bolzano (BZ), Italy  
T: 800 727 438  
E: office.italy@hendi.eu