



Atlantis Stainless Steel Saucier

sku: 25920-41520

Demeyere Atlantis appeals to professional and home chefs for its exceptional performance and elegant design. The 7-layer construction provides unparalleled frying, perfect browning, and guarantees exceptional heat distribution and retention. A specialized 7-Ply Material, boasting an aluminum core, is used up to the edge so that heat is spread evenly over the entire surface of the pan. Proprietary technology ensures the base stays flat even when heated. The patented Silvinox surface treatment maintains the beautiful silvery white matte appearance. Enjoy easy maneuverability with the stay-cool, welded handles while the rolled rims encourage dripless pouring.

Demeyere Atlantis Stainless Steel Saucier

Made in Belgium

In stock items will be shipped via ground shipping within 5-14 business days of placing your order. Learn about our Shipping Policy [here](#).

In stock: 0