



Industry 4-qt Stainless Steel Deep Saute Pan

sku: 48324A

Designed to meet the demands of busy restaurant kitchens, the Industry 4-qt Stainless Steel Deep Saute Pan cooks up stellar short ribs, hearty chili and other tasty one-pot meals. With its chef-friendly features- like a dripless pouring rim and ergonomic stay-cool handles - this premium pan is a pleasure to cook with. The 5-ply construction with thick aluminum core promotes perfect browning. It is easy to sear and simmer in the same pan, thanks to tall sides that prevent spilling. Demeyere's signature flat base technology ensures superior heat conduction, retention, and distribution with no hot spots. The revolutionary Silvinox surface treatment removes impurities, maintaining a flawless, silvery white finish that looks like new even after years of use. Demeyere cookware offers the ultimate stainless steel experience. Beloved by chefs worldwide, this high-performance Belgian-made brand brings professional quality into your home kitchen. Each piece features expert engineering, exquisite design, and impressive cooking results. See how stunning stainless steel can be.

Demeyere Industry 4-qt Stainless Steel Deep Saute Pan

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