VOLLRATH



3802

2 ¾-quart Optio™ saucepan with low-domed cover

Designed to prepare soups, sauces and other liquid-based food items, the Vollrath® Optio saucepan is perfect for the value-conscious chef. This induction-ready pan features straight sides; a wide, flat bottom and a natural finish for impressive heat conduction and uniform cooking. The stainless steel construction resists discoloration and corrosion, allowing this pan to last for years, and prevents flavor retention for higher-quality results. The welded handle is impressively durable, provides a steady grip and features a hanging hole for convenient storage.

SPECIFICATIONS

UPC	029419787609
(W) Width (IN)	15.25
(D) Depth (IN)	7.63
(H) Height (IN)	4.31
(DI) Diameter	7.63
Capacity (L)	2.6
Coating or Finish	Natural Finish
Handle Type	Hollow Handle

CERTIFICATIONS

FEATURES & BENEFITS

- High-quality stainless steel construction resists discoloration, corrosion and flavor retention
- Spot-welded handle offers a steady grip and is sure to last for years
- Natural finish ensures even heating and uniform results
- Induction-ready
- 2 ¾-quart capacity
- NSF-certified
- Ideal for preparing soups, sauces and other liquid-based items