Yuchen Trading Pty Ltd Trading as Knives and Stones
Unit 2, 2 Bishop St, St Peters, NSW, 2044 Australia
www.japandirect.com.au (Wholesale)
www.knivesandstones.com.au (Retail)
sales@knivesandstones.com. Phone: 02-85990898



YOSHIKAWA STAINLESS YUKIHIRA SAUCEPAN

SKU: N/A

Categories: Cookware, Wok / Pan,

Yoshikawa

Tags: 16cm, 18cm, 20cm, 22cm, Saucepan,

Stainless, Yoshikawa, Yukihira

VARIATIONS

Image	SKU	Stock Status	Stock Quantity	Description	Size	Price
	YOSH_YH6751_YU	16 40 in stock	40		16cm	
	YOSH_YH6752_YU:	189 in stock	9		18cm	
	YOSH_YH6753_YU2	205 in stock	5		20cm	

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GALLERY IMAGES







PRODUCT DESCRIPTION

The essential item for Japanese cooking: the Yukihira Pot

The Yukihira pot is a fundamental Japanese cooking appliance. It has enjoyed a stable spot not only in professional chef kitchens, but also in household cooking from the 700s to present. The Yukihira continues to hold its place for Japanese people today as a cooking appliance essential to traditional Japanese cooking.

The Yukihira pot, forged from highly durable stainless steel, has a form and feel that is easy-to-use

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and ideal for making the perennial favorites of Japanese cuisine such as miso soup and stewed dishes, not to mention the preparation of the all-essential Japanese broth. Experience the Japanese ambiance passed on from days of old with the easy-to-use Yukihira pot.

Easy to use Saucepans for Everyday Cooking. A Yoshikawa Design Product.

The markers enable you to measure quantities and serving portions.

Markers:

16cm: 400ml, 600ml, 800ml and 1000ml

18cm: 400ml, 600ml, 800ml, 1000ml and 1200ml

20cm: 800ml, 1200ml and 1600ml

22cm: 800ml, 1200ml, 1600ml and 2000ml

Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.

We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

Regards, James Zhang Knives and Stones