



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**BALLARINI - 'Mantecare' wok pan with 1 handle, 7000 series, COMPLETE RANGE with Ø from 240 mm to 280 mm :**

- **professional line in 99% pure aluminium - 3 mm thickness ;**
- external and internal finish in **neutralized pickled aluminium ;**
- **high thickness base (3 mm) for excellent heat distribution and maintenance ;**
- **flatness of the bottom** obtained when the cooking temperature is reached for **complete adhesion to the cooking surface ;**
- **professional stainless steel handle with reinforced ribs , tubular** to reduce heat transmission, 'full grip'.

**MADE IN ITALY**

#### AVAILABLE MODELS

**MRN-101754**



**Aluminium wok pan, 3 mm thick, 240 mm diameter, 75 mm high**

**€ 22,25**

*VAT excluded*  
*Shipping to be calculated*

**Delivery**

**MRN-101755**



**Aluminium wok pan, 3 mm thick, 280 mm in diameter, 88 mm high**

**€ 30,13**

*VAT excluded*  
*Shipping to be calculated*

**Delivery**



**SERIE 7000**  
2,5 MM - 5 MM - ALLUMINIO BIANCO



**LINEA PROFESSIONALE IN ALLUMINIO PURO 99%**

Made in Italy

Finitura esterna  
Alluminio lavato decapato  
neutralizzato

Spessore costante  
Compreso tra mm 2,5 e mm 5,0

Finitura interna  
Alluminio lavato decapato  
neutralizzato

Manicatura  
Manicatura professionale in acciaio inox a nervatura  
rinforzata, in tubolare per ridurre la trasmissione del  
calore, "a piena presa"



Fondo  
Fondo ad alto spessore costante per un'ottima distribuzione e  
mantenimento del calore. Planarità ottenuta al raggiungimento  
della temperatura di cottura per una completa aderenza al piano  
di cottura

Fonti di riscaldamento

