


PROFESSIONAL DESCRIPTION

BALLARINI - 2-handle pan, 7000 series, COMPLETE RANGE with Ø from 200 mm to 600 mm :

- **professional line in 99% pure aluminium - 3 mm thickness ;**
- **external and internal finish in neutralized pickled aluminum ;**
- **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-102812 	2-handle aluminium pan, 3 mm thick, 200 mm in diameter, 55 mm high	€ 15,09 <i>VAT excluded</i> <i>Shipping to be calculated</i> Delivery
MRN-102813 	2-handle aluminium pan, 3 mm thick, 240 mm in diameter, 60 mm high	€ 19,34 <i>VAT excluded</i> <i>Shipping to be calculated</i> Delivery
MRN-102814 	2-handle aluminium pan, 3 mm thick, 280 mm in diameter, 65 mm high	€ 22,61 <i>VAT excluded</i> <i>Shipping to be calculated</i> Delivery
MRN-102815 	2-handle aluminium pan, 3 mm thick, 320 mm in diameter, 65 mm high	€ 26,21 <i>VAT excluded</i> <i>Shipping to be calculated</i> Delivery
MRN-102816 	2-handle aluminium pan, 3 mm thick, 360 mm diameter, 65 mm high	€ 34,41 <i>VAT excluded</i> <i>Shipping to be calculated</i> Delivery
MRN-102817	2-handle aluminium pan, 3 mm thick, 400 mm in diameter, 70 mm high	€ 39,99 <i>VAT excluded</i>



Shipping to be calculated

Delivery

MRN-102818



2-handle aluminium pan, 3 mm thick, 450 mm in diameter, 80 mm high

€ 55,16

VAT excluded

Shipping to be calculated

Delivery

MRN-102819



2-handle aluminium pan, 3 mm thick, 500 mm in diameter, 85 mm high

€ 68,78

VAT excluded

Shipping to be calculated

Delivery

MRN-101756



2-handle aluminium pan, 3 mm thick, 600 mm in diameter, 100 mm high

€ 88,67

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

Finitura interna
Alluminio lavato decapato
neutralizzato

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

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

