



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**BALLARINI - Medium saucepan, 1 handle, 7000 series, COMPLETE RANGE with Ø from 160 mm to 320 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-102820**



**Medium aluminium saucepan, 3 mm thick, 160 mm in diameter, 85 mm high**

**€ 14,58**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-102821**



**Medium aluminium saucepan, 3 mm thick, 180 mm in diameter, 100 mm high**

**€ 16,40**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-102822**



**Medium aluminium saucepan, 3 mm thick, 200 mm in diameter, 115 mm high**

**€ 18,69**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-102824**



**Medium aluminium saucepan, 3 mm thick, 240 mm in diameter, 135 mm high**

**€ 25,55**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-102825**

**Medium aluminium saucepan, 3 mm thick, 280 mm in diameter, 165 mm high**

**€ 31,45**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



**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

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

Finitura interna  
Alluminio lavato decapato  
neutralizzato



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

