



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**BALLARINI - High PASTA COOKING POT, 4 BASKETS , 2 handles, 7000 series, complete range with diameter from 360 mm to 500 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** ;
- **Pasta warming basket** with handle and **hook for dripping position**;
- **professional stainless steel handle** with **reinforced ribs , tubular** to reduce heat transmission, 'full grip'.

**CE mark**  
**MADE IN ITALY**

#### AVAILABLE MODELS

**BLR7038.36**



**Pasta cooker with 4 1/4 baskets, in ALUMINIUM, diameter 360 mm, height 220 mm**

**€ 231,37**

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

**Delivery** from 4 to 9 days

**BLR7038.40**



**Pasta cooker with 4 1/4 baskets, in ALUMINIUM, diameter 400 mm, height 250 mm**

**€ 273,16**

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

**Delivery** from 4 to 9 days

**BLR7038.50**



**Pasta cooker with 4 1/4 baskets, in ALUMINIUM, diameter 500 mm, height 280 mm**

**€ 373,98**

*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

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

