



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**PASTA COOKING POT, 2 handles, with 2 BASKETS, 7000 series, COMPLETE RANGE with diameter from 280 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 ;**
- **1/2 Pasta Warmer Basket** with Tubular Handle and **Hook for Draining Position**
- **Professional stainless steel handle with reinforced ribs , tubular to reduce heat transmission, full grip .**

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

#### AVAILABLE MODELS

**BLR7035.28**



**Ballarini - PASTA COOKING PAN in Aluminum 2  
1/2 BASKETS, diameter mm 280, height mm 185**

**€ 156,82**

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

**Delivery** from 4 to 9 days

**BLR7035.32**



**Ballarini - PASTA COOKING PAN in Aluminum 2  
1/2 BASKETS, diameter mm 320, height mm 210**

**€ 174,59**

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

**Delivery** from 4 to 9 days

#### TECHNICAL CARD

**CODE/PICTURES**

**DESCRIPTION**

**PRICE/DELIVERY**

**BLR7063.32**



**Ballarini Professionale - 1/2 Aluminum BASKET,  
for Pasta Cooker 2 Baskets, Ø 32 cm**

**€ 59,80**

*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

