**TECNOSERVICE'21 srl**
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Services and Technologies for professional catering since 1973


## PROFESSIONAL DESCRIPTION

**PAN 2 handles, with PROFESSIONAL NON-STICK COATING KERA STONE-PROFI GRANITE , Series 2800, COMPLETE RANGE with diameter from 280 mm to 400 mm:**

- **professional line** in **99% pure aluminum - 3 mm thick** ;
- interior made with **high quality KERA STONE-PROFI GRANITE** professional **non-stick coating;**
- external finish in **satin aluminum** ;
- **constant high thickness bottom** (3 mm) for **excellent heat distribution and maintenance** ;
- **planarity of the bottom** obtained when the cooking temperature is reached for **complete adherence to the cooking** surface;
- **professional handle in stainless steel with reinforced ribbing** , in **tubular** to reduce heat transmission, 'full grip'.

**CE MARK**
**MADE IN ITALY**

## AVAILABLE MODELS

**MRN-116415**

**Non-stick aluminum pan, 3 mm thick, diameter 280 mm, height 65 mm**

**€ 35,68**
*VAT escluded*
**Shipping to be calculed**

**Delivery** from 4 to 9 days

**MRN-116416**

**Non-stick aluminum pan, 3 mm thick, diameter 320 mm, height 65 mm**

**€ 42,75**
*VAT escluded*
**Shipping to be calculed**

**Delivery** from 4 to 9 days

**MRN-116417**

**Non-stick aluminum pan, 3 mm thick, diameter 360 mm, height 65 mm**

**€ 54,60**
*VAT escluded*
**Shipping to be calculed**

**Delivery** from 4 to 9 days

**MRN-116418**

**Non-stick aluminum pan, 3 mm thick, diameter 400 mm, height 70 mm**

**€ 64,84**
*VAT escluded*
**Shipping to be calculed**

**Delivery** from 4 to 9 days


TECHNO CHEF
BALLARINI 1889
Finitura esterna
Alluminio satinato
Spessore costante
3.0 mm
Rivestimento interno
KERA STONE
PROFI GRANITE
METAL SAFE
RESTAURANT TESTED
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
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