



#### PROFESSIONAL DESCRIPTION

**HIGH CASSEPOLE with 2 handles in PURE ALUMINIUM with 8 mm INDUCTION BOTTOM , COMPLETE RANGE with Ø from 200 mm to 280 mm :**

- **Professional line in 99% pure aluminium , extra strong , excellent thermal conduction , very resistant , 3 mm thickness ;**
- Hygienically safe and **compliant with current HACCP regulations ;**
- **Suitable for induction cooking** thanks to the ferritic steel disc;
- **Induction bottom thickness 8 mm ;**
- Some advantages of induction cooking are **the homogeneity of the heat** , the possibility of **controlling the temperature variation** very precisely and the lower cost of use compared to gas cooking;
- It is widely used for **making sauces , making stocks , mixing compounds , making creams ;**
- **Equipped with two handles**, it has a wide range of sizes, those that then constitute a real kitchen set;
- **They are easy to handle and versatile** and are suitable for different types of cooking.

#### CE MARK

#### AVAILABLE MODELS

##### KR-290-220



**HIGH SAUCEPAN with 2 handles in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, diameter 200 mm, height 115 mm, capacity 3.3 l.**

**€ 38,49**

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

**Delivery** from 4 to 9 days

##### KR-290-224



**HIGH SAUCEPAN with 2 handles in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, diameter 240 mm, height 140 mm, capacity 5.6 l.**

**€ 46,87**

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

**Delivery** from 4 to 9 days

##### KR-290-228

**HIGH SAUCEPAN with 2 handles in PURE**



**ALUMINIUM with INDUCTION BOTTOM 8 mm,  
diameter 280 mm, height 160 mm, capacity 9.0  
lt.**

**€ 55,22**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days