



#### PROFESSIONAL DESCRIPTION

**HIGH SAUCEPAN with 1 handle in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, COMPLETE RANGE with Ø from 160 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 1 handle**, 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



**HIGH SAUCEPAN with 1 handle in PURE ALUMINUM with INDUCTION BOTTOM 8 mm, diameter 160 mm, height 80 mm, capacity 1.5 lt.**

**€ 32,36**

*VAT excluded*  
*Shipping to be calculated*

**Delivery** from 4 to 9 days

**KR-290-420**

**HIGH SAUCEPAN with 1 handle in PURE ALUMINUM with INDUCTION BOTTOM 8 mm, diameter 200 mm, height 115 mm, capacity 3.3 l.**

**€ 38,16**

*VAT excluded*  
*Shipping to be calculated*

**Delivery** from 4 to 9 days



**KR-290-424**



**HIGH SAUCEPAN with 1 handle in PURE ALUMINUM with INDUCTION BOTTOM 8 mm, diameter 240 mm, height 140 mm, capacity 5.6 l.**

**€ 44,80**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days

**KR-290-428**



**HIGH SAUCEPAN with 1 handle in PURE ALUMINUM with INDUCTION BOTTOM 8 mm, diameter 280 mm, height 160 mm, capacity 9.0 lt.**

**€ 53,97**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days