



PROFESSIONAL DESCRIPTION

LOW SAUCEPAN 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 battery;
- **They are easy to handle and versatile** and are suitable for different types of cooking.

CE MARK

AVAILABLE MODELS

KR-290-320



LOW SAUCEPAN with 2 handles in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, diameter 200 mm, height 70 mm, capacity 2.5 lt.

€ 36,52

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-290-324

LOW SAUCEPAN with 2 handles in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, diameter 240 mm, height 90 mm, capacity 4.1 l.

€ 43,33

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



KR-290-328



LOW SAUCEPAN with 2 handles in PURE ALUMINUM with INDUCTION BOTTOM 8 mm, diameter 280 mm, height 95 mm, capacity 6.4 l.

€ 51,03

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days