



**TECNOSERVICE'21 srl**

by Tinti Sergio  
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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**LOW SAUCEPAN with 1 handle in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, 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 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



**KR-290-520**

**LOW SAUCEPAN with 1 handle in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, diameter 200 mm, height 70 mm, capacity 2.5 lt.**

**€ 35,85**

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

**Delivery from 4 to 9 days**

**KR-290-524**

**LOW SAUCEPAN with 1 handle in PURE ALUMINIUM with INDUCTION BOTTOM 8 mm, diameter 240 mm, height 90 mm, capacity 4.1 l.**

**€ 41,27**

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

**Delivery from 4 to 9 days**



**KR-290-528**



**LOW SAUCEPAN with 1 handle in PURE ALUMINUM with INDUCTION BOTTOM 8 mm, diameter 280 mm, height 95 mm, capacity 6.4 lt.**

**€ 49,26**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days