



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

BALLARINI - Low casserole, 1 handle, 7000 series, COMPLETE RANGE with Ø from 200 mm to 360 mm :

- **professional line in 99% pure aluminum - 3 mm thick ;**
- external and internal finish in **neutralized pickled aluminum ;**
- **constant high thickness bottom (3 mm) for excellent heat distribution and maintenance ;**
- **flatness 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'.

MADE IN ITALY

AVAILABLE MODELS

MRN-109875



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 200 mm, high 80 mm

€ 15,57

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-109876



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 240 mm, high 85 mm

€ 18,87

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-109877



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 280 mm, high 105 mm

€ 27,86

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-109878



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter mm 320, high mm 105

€ 34,72

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



SERIE **7000**
2,5 MM - 5 MM - ALLUMINIO BIANCO



LINEA PROFESSIONALE IN ALLUMINIO PURO 99%

Made in Italy

Finitura esterna
Alluminio lavato decapato
neutralizzato

Spessore costante
Compreso tra mm 2,5 e mm 5,0

Manicatura
Manicatura professionale in acciaio inox a nervatura
rinforzata, in tubolare per ridurre la trasmissione del
calore, "a piena presa"

Finitura interna
Alluminio lavato decapato
neutralizzato



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

Fonti di riscaldamento

