



PROFESSIONAL DESCRIPTION

BALLARINI - Low casserole, 2 handles, 7000 series, COMPLETE RANGE with Ø from 200 mm to 600 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-102801



Aluminum pots, pans - 7000 series by BALLARINI - Delivery
3 mm thick
Low casserole 2 handles, 7000 SERIES, in ALUMINUM,
diameter 240 mm, high 85 mm

MRN-102802



Aluminum pots, pans - 7000 series by BALLARINI - Delivery
3 mm thick
Low casserole 2 handles, 7000 SERIES, in ALUMINUM,
diameter 280 mm, high 105 mm

MRN-102803



Aluminum pots, pans - 7000 series by BALLARINI - Delivery
3 mm thick
Low casserole 2 handles, 7000 SERIES, in ALUMINUM,
diameter mm 320, high mm 105

MRN-102804



Aluminum pots, pans - 7000 series by BALLARINI - Delivery
3 mm thick
Low casserole 2 handles, 7000 SERIES, in ALUMINUM,
diameter mm 360, high mm 115

MRN-102805



Aluminum pots, pans - 7000 series by BALLARINI - Delivery
3 mm thick
Low casserole 2 handles, 7000 SERIES, in ALUMINUM,
diameter 400 mm, high 140 mm

MRN-102806



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

Delivery

Low casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 450 mm, high 160 mm

MRN-102807



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

Delivery

Low casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 500 mm, high 170 mm

MRN-102808



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

Delivery

Low casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 600 mm, high 215 mm



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



LINEA PROFESSIONALE IN ALLUMINIO PURO 99%
Made in Italy

Finitura esterna
Alluminio lavato decapato
neutralizzato

Finitura interna
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"

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

