



PROFESSIONAL DESCRIPTION

BALLARINI - High casserole, 2 handles, 7000 series, COMPLETE RANGE with Ø from 200 mm to 500 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-101760



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 200 mm, high 145 mm

Delivery

MRN-101765



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 240 mm, high 160 mm

Delivery

MRN-101917



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 280 mm, height 185 mm

Delivery

MRN-101918



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter mm 320, high mm 210

Delivery

MRN-101919



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 360 mm, high 220 mm

Delivery

MRN-101920



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 400 mm, high 250 mm

Delivery

MRN-101921



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 450 mm, high 280 mm

Delivery

MRN-101922



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

High casserole 2 handles, 7000 SERIES, in ALUMINUM, diameter 500 mm, high 300 mm

Delivery



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

Finitura interna
Alluminio lavato decapato
neutralizzato

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



GAS

ELECTRICITY
HEATING

ELECTRICITY

PRESSURE
COOKER

INDUCTION