



PROFESSIONAL DESCRIPTION

BALLARINI - ALUMINUM pot 2 handles, 7000 series, COMPLETE RANGE with diameter 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'.

CE mark
MADE IN ITALY

AVAILABLE MODELS

MRN-102776



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick
2-handle pot, 7000 SERIES, in ALUMINUM, diameter 200 mm, height 180 mm

Delivery from 4 to 9 days

MRN-102777



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick
Pot 2 handles, 7000 SERIES, in ALUMINUM, diameter 240 mm, high 220 mm

Delivery from 4 to 9 days

MRN-102778



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick
2-handle pot, 7000 SERIES, in ALUMINUM, diameter 280 mm, height 275 mm

Delivery from 4 to 9 days

MRN-102780



Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick
2-handle pot, 7000 SERIES, in ALUMINUM, diameter 320 mm, height 315 mm

Delivery from 4 to 9 days

MRN-102781



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

Pot 2 handles, 7000 SERIES, in ALUMINUM, diameter 360 mm, high 350 mm

Delivery from 4 to 9 days

MRN-102783



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

Pot 2 handles, 7000 SERIES, in ALUMINUM, diameter 450 mm, height 415 mm

Delivery from 4 to 9 days

MRN-102785



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

2-handle pot, 7000 SERIES, in ALUMINUM, diameter 600 mm, height 600 mm

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

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



GAS

ELECTRICITY
HEATING

ELECTRICITY

PRESSURE
COOKER

INDUCTION