



#### PROFESSIONAL DESCRIPTION

**BALLARINI - High casserole, 1 handle, 7000 series, COMPLETE RANGE with Ø from 160 mm to 320 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-101768



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 160 mm, high 110 mm

**Delivery** from 4 to 9 days

##### MRN-101769



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter mm 180, high mm 130

**Delivery** from 4 to 9 days

##### MRN-101770



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

1 handle high casserole, 7000 SERIES, in ALUMINUM, diameter 200 mm, high 145 mm

**Delivery** from 4 to 9 days

##### MRN-101771



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 240 mm, high 160 mm

**Delivery** from 4 to 9 days

##### MRN-101772



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 280 mm, height 185 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

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

