



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PASTA COOKER POT high, 2 handles, with 2 BASKETS, 7000 series, COMPLETE RANGE with diameter from 280 mm to 320 mm :

- **professional line** in 99% pure aluminum - thickness 3 mm ;
- external and internal finish in **pickled neutralized aluminum** ;
- **constant thick 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** ;
- **1/2 pasta warmer basket** with tubular handle and **hook for dripping position**
- **Professional stainless steel reinforced rib handle** , **tubular** to reduce heat transmission, **at full grip** .

CE mark
MADE IN ITALY

AVAILABLE MODELS

BLR7035.28



Delivery from 4 to 9 days

Ballarini Professionale - PASTA COOKER in Aluminum 2 BASKETS, diameter 28 cm
3 mm thick aluminum pasta cooker with 2 1/2 baskets, 7000 SERIES, diameter 280 mm, height 185 mm


BLR7035.32



Delivery from 4 to 9 days

Ballarini Professionale - Aluminum PASTA COOKER 2 BASKETS, diameter 32 cm
Tall aluminum pasta cooker, 3 mm thick, with 2 1/2 baskets, 7000 SERIES, diameter 320 mm, high 210 mm

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
BLR7063.28 	Ballarini Professionale - 1/2 BASKET in Aluminum, for 2 Baskets Pasta Cookers, Ø 28 cm 1/2 aluminum basket with hook, Series 7000, diameter 280 mm, H 200 mm, for pasta cooker 2 baskets Mod.7035.28.	Delivery from 4 to 9 days

BLR7063.32



Delivery from 4 to 9 days

**Ballarini Professionale - 1/2 BASKET in Aluminum,
for 2 Baskets Pasta Cookers, Ø 32 cm**

1/2 aluminum basket with hook, Series 7000, diameter
320 mm, H 225 mm, for pasta cooker 2 baskets
Mod.7035.32.



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. Planità ottenuta al raggiungimento
della temperatura di cottura per una completa aderenza al piano
di cottura

Fonti di riscaldamento

