



PROFESSIONAL DESCRIPTION

HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, COMPLETE RANGE with Ø from 200 mm to 280 mm :

- Professional line in 99% pure aluminum , extra strong , with excellent thermal conduction , very resistant , thickness 3 mm ;
- Safe from a hygienic point of view and **compliant with current HACCP standards** ;
- Usable for induction cooking** thanks to the ferritic steel disc;
- Induction bottom 8 mm thick** ;
- Some advantages of induction cooking are **the homogeneity of the heat** , the possibility of **controlling the temperature variation** very precisely and the cost of use lower than that of gas cooking;
- It is widely used for **making sauces , pulling bottoms , mixing compounds , making creams** ;
- Equipped with two handles**, it has a wide range of measures, those which then constitute a real kitchen battery;
- They are easy to handle and multipurpose** and lend themselves to different types of cooking.

CE MARK

AVAILABLE MODELS

KR-290-220



Delivery from 4 to 9 days

TechnoChef - HIGH CASSEROLE 2 handles in Aluminum with BOTTOM for INDUCTION, Ø 20 cm
HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 200 mm, height 115 mm, capacity 3.3 liters.

KR-290-224



Delivery from 4 to 9 days

TechnoChef - HIGH CASSEROLE 2 handles in Aluminum with BOTTOM for INDUCTION, Ø 24 cm
HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 240 mm, height 140 mm, capacity 5.6 lt.

KR-290-228



Delivery from 4 to 9 days

Technochef - HIGH CASSEROLE 2 handles in Aluminum with BOTTOM for INDUCTION, Ø 28 cm
HIGH CASSEROLE with 2 handles in PURE ALUMINUM
with BOTTOM for INDUCTION 8 mm, diameter 280 mm,
height 160 mm, capacity 9,0 l.