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Services and Technologies for professional catering since 1973

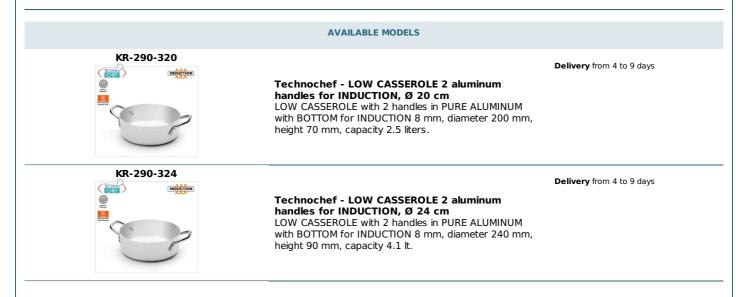


## PROFESSIONAL DESCRIPTION

LOW 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**





**Technochef - LOW CASSEROLE 2 Aluminum handles for INDUCTION, Ø 28 cm** LOW CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 280 mm, height 95 mm, capacity 6.4 l.