



#### PROFESSIONAL DESCRIPTION

**LOW CASSEROLE with 1 PURE ALUMINUM handle 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 1 handle**, 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-290-520



**Delivery** from 4 to 9 days

**TechnoChef - LOW CASSEROLE 1 aluminum handle for INDUCTION, Ø 20 cm**  
LOW CASSEROLE with 1 handle in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 200 mm, height 70 mm, capacity 2.5 liters.

##### KR-290-524



**Delivery** from 4 to 9 days

**TechnoChef - LOW CASSEROLE 1 aluminum handle for INDUCTION, Ø 24 cm**  
LOW CASSEROLE with 1 PURE ALUMINUM handle with BOTTOM for INDUCTION 8 mm, diameter 240 mm, height 90 mm, capacity 4.1 lt.

**KR-290-528**



**Delivery** from 4 to 9 days

**Technochef - LOW CASSEROLE 1 aluminum handle  
for INDUCTION, Ø 28 cm**

LOW CASSEROLE with 1 PURE ALUMINUM handle with  
BOTTOM for INDUCTION 8 mm, diameter 280 mm, height  
95 mm, capacity 6.4 l.