



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PAN - FRYING PAN 1 handle, SERIES 2000, suitable for INDUCTION in STAINLESS STEEL, COMPLETE RANGE with diameter from 200 mm to 450 mm :

- **professional line** in stainless steel ;
- The internal and external finish is satin
- **three-layer sandwich thermo diffuser bottom: steel / aluminum or / steel ,**
- Ideal for all types of cooking: gas, electric, glass ceramic and even induction
- **professional tubular steel handle for excellent grip**, welded with reinforcement flange
- 36 cm, 40 cm and 45 cm models with counter handle

CE MARK
MADE IN ITALY

AVAILABLE MODELS

PD11014-20



Delivery from 4 to 9 days

FRYING PAN 1 STAINLESS STEEL handle for INDUCTION, 20 cm
FRYING PAN 1 STAINLESS STEEL handle, 200 mm diameter, 50 mm high

PD11014-24



Delivery from 4 to 9 days

FRYING PAN 1 STAINLESS STEEL handle for INDUCTION, 24 cm
FRYING PAN 1 handle, in STAINLESS STEEL, diameter mm.240, high mm.50

PD11014-28



FRYING PAN 1 STAINLESS STEEL handle for INDUCTION, 28 cm

FRYING PAN 1 handle, in STAINLESS STEEL, diameter mm.280, high mm.55

Delivery from 4 to 9 days

PD11014-32



FRYING PAN 1 STAINLESS STEEL handle for INDUCTION, 32 cm

FRYING PAN 1 handle, in STAINLESS STEEL, 320 mm diameter, 60 mm high

Delivery from 4 to 9 days

PD11014-36



FRYING PAN 1 STAINLESS STEEL handle for INDUCTION, 36 cm

FRYING PAN 1 handle, in STAINLESS STEEL, diameter mm.360, height mm.60

Delivery from 4 to 9 days

PD11014-40



FRYING PAN 1 STAINLESS STEEL handle for INDUCTION, 40 cm

FRYING PAN 1 handle, in STAINLESS STEEL, diameter mm.400, height mm.60

Delivery from 4 to 9 days