



#### PROFESSIONAL DESCRIPTION

**Bain marie casserole in 18/10 stainless steel with 1 handle** , professional line with:

- **sandwich heat diffuser bottom** (Stainless-Aluminum-Stainless),
- diffuser bottom welding: special system by impact, offers maximum strength and resistance to long-lasting use,
- models with diameter from 16 to 24 cm,
- height from 16 to 24 cm,
- capacity from 3 to 6.2 liters

**The whole range is suitable for GAS, GLASS CERAMIC, ELECTRIC HOTPLATE, INDUCTION HOTPLATE kitchens .**

**CE mark**  
**Made in EUROPE**

#### AVAILABLE MODELS

##### KR124-016



**Delivery**

##### **Pots, pans in stainless steel**

Stainless bain-marie casserole, capacity 3 liters, also suitable for induction plates, diam.cm.16 x 16h

##### KR124-018



**Delivery**

##### **Pots, pans in stainless steel**

Stainless steel bain-marie casserole, capacity 4.5 liters, also suitable for induction plates, diam. Cm.18 x 18h

**KR124-020**



**Delivery**

**Pots, pans in stainless steel**

Stainless steel bain-marie saucepan, capacity 6.2 liters,  
also suitable for induction plates, diam.cm.20 x 20h

**KR124-024**



**Delivery**

**Pots, pans in stainless steel**

Stainless steel bain-marie saucepan, capacity 10 liters,  
also suitable for induction plates, diameter 24 x 24h cm