



**PROFESSIONAL DESCRIPTION**

- BALLARINI - Low casserole, 1 handle, 7000 series, COMPLETE RANGE with Ø from 200 mm to 360 mm :**
- professional line in 99% pure aluminum - 3 mm thick ;
  - external and internal finish in neutralized pickled aluminum ;
  - constant high thickness bottom (3 mm) for excellent heat distribution and maintenance ;
  - flatness of the bottom obtained when the cooking temperature is reached for complete adherence to the cooking surface;
  - professional handle in stainless steel with reinforced ribbing , in tubular to reduce heat transmission, 'full grip'.

**MADE IN ITALY**

**AVAILABLE MODELS**

**MRN-109875**



**Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick**

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 200 mm, high 80 mm

**€ 17,04**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-109876**



**Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick**

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 240 mm, high 85 mm

**€ 20,65**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-109877**



**Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick**

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 280 mm, high 105 mm

**€ 30,48**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

**MRN-109878**



**Aluminum pots, pans - 7000 series by BALLARINI - 3 mm thick**

Low casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter mm 320, high mm 105

**€ 38,00**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days



SERIE **7000**  
2,5 MM - 5 MM - ALLUMINIO BIANCO



### LINEA PROFESSIONALE IN ALLUMINIO PURO 99%

Made in Italy

Finitura esterna  
Alluminio lavato decapato  
neutralizzato

Spessore costante  
Compreso tra mm 2,5 e mm 5,0

Manicatura  
Manicatura professionale in acciaio inox a nervatura  
rinforzata, in tubolare per ridurre la trasmissione del  
calore, "a piena presa"

Finitura interna  
Alluminio lavato decapato  
neutralizzato



Fondo

Fondo ad alto spessore costante per un'ottima distribuzione e  
mantenimento del calore. Planarità ottenuta al raggiungimento  
della temperatura di cottura per una completa aderenza al piano  
di cottura

Fonti di riscaldamento

