



PROFESSIONAL DESCRIPTION

- BALLARINI - High casserole, 1 handle, 7000 series, COMPLETE RANGE with Ø from 160 mm to 320 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-101768



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 160 mm, high 110 mm

€ 18,69

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-101769



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter mm 180, high mm 130

€ 20,00

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-101770



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

1 handle high casserole, 7000 SERIES, in ALUMINUM, diameter 200 mm, high 145 mm

€ 21,96

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-101771



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 240 mm, high 160 mm

€ 28,85

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MRN-101772



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

High casserole 1 handle, 7000 SERIES, in ALUMINUM, diameter 280 mm, height 185 mm

€ 41,30

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%

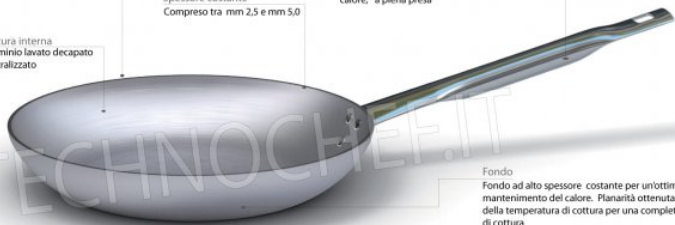
Made in Italy

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

