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<p>BALLARINI - ALUMINUM PASTA COOKER POT, 2 handles, with 3 BASKETS , 7000 series, diameter 360 mm, height 220 mm :</p> <ul style="list-style-type: none"> ◦ professional line in 99% pure aluminum - thickness 3 mm ; ◦ external and internal finish in pickled neutralized aluminum ; ◦ constant thick 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 ; ◦ 1/3 pasta warmer basket with tubular handle and hook for dripping position ◦ Professional stainless steel reinforced rib handle , tubular to reduce heat transmission, at full grip . ◦ . <p>CE mark MADE IN ITALY</p>		
AVAILABLE MODELS		
<p>BLR7036.36</p> 	<p>Pot Pasta cooker with 3 baskets High pasta cooker with 3 1/3 baskets, 7000 SERIES, in ALUMINUM, diameter mm 360, high mm 220</p>	<p>€ 214,92 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<p>BLR7064.36</p> 	<p>Ballarini Professionale - 1/3 Aluminum BASKET, for 3 baskets pasta cooker, Ø 36 cm 1/3 aluminum basket with hook, Series 7000, diameter 360 mm, H 230 mm, for pasta cooker 3 baskets Mod.7036.36</p>	<p>€ 44,24 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>



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

