



PROFESSIONAL DESCRIPTION

PASTA COOKER POT high, 2 handles, with 2 BASKETS, 7000 series, COMPLETE RANGE with diameter from 280 mm to 320 mm :

- 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 ;
- 1/2 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 .

CE mark
MADE IN ITALY

AVAILABLE MODELS

BLR7035.28



Ballarini Professionale - PASTA COOKER in Aluminum 2 BASKETS, diameter 28 cm
3 mm thick aluminum pasta cooker with 2 1/2 baskets, 7000 SERIES, diameter 280 mm, height 185 mm

€ 151,31

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

BLR7035.32



Ballarini Professionale - Aluminum PASTA COOKER 2 BASKETS, diameter 32 cm
Tall aluminum pasta cooker, 3 mm thick, with 2 1/2 baskets, 7000 SERIES, diameter 320 mm, high 210 mm

€ 168,30

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

BLR7063.28



Ballarini Professionale - 1/2 BASKET in Aluminum, for 2 Baskets Pasta Cookers, Ø 28 cm
1/2 aluminum basket with hook, Series 7000, diameter 280 mm, H 200 mm, for pasta cooker 2 baskets Mod.7035.28.

€ 48,95

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

BLR7063.32



Ballarini Professionale - 1/2 BASKET in Aluminum, for 2 Baskets Pasta Cookers, Ø 32 cm
1/2 aluminum basket with hook, Series 7000, diameter 320 mm, H 225 mm, for pasta cooker 2 baskets Mod.7035.32.

€ 58,10

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%

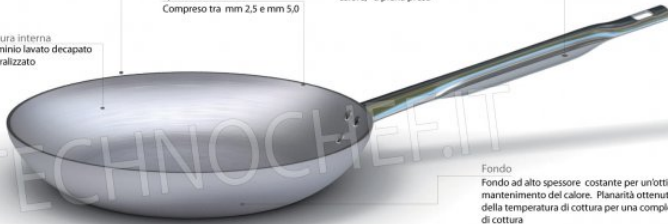
Made in Italy

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

