

   		
PROFESSIONAL DESCRIPTION		
<p>MEDIUM CASSEROLE 1 handle, with PROFESSIONAL NON-STICK COATING KERA STONE-PROFI GRANITE , Series 2800, COMPLETE RANGE with diameter from 160 mm to 280 mm:</p> <ul style="list-style-type: none"> ◦ professional line in 99% pure aluminum - 3 mm thick ; ◦ interior made with high quality KERA STONE-PROFI GRANITE professional non-stick coating; ◦ external finish in satin aluminum ; ◦ constant high thickness bottom (3 mm) for excellent heat distribution and maintenance ; ◦ planarity 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'. 		
<p>CE MARK MADE IN ITALY</p>		
AVAILABLE MODELS		
<p>MRN-122945</p> 	<p>Ballarini Professionale - MEDIUM CASSEROLE 1 handle in NON-STICK Aluminum, 2800 Series MEDIUM CASSEROLE 1 handle, with HIGH QUALITY KERA STONE-PROFI GRANITE professional NON-STICK coating, SERIES 2800, in ALUMINUM alloy, diameter mm.160, high mm.85</p>	<p>€ 25,95 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>MRN-122946</p> 	<p>Ballarini Professionale - MEDIUM CASSEROLE 1 handle in NON-STICK Aluminum, 2800 Series MEDIUM CASSEROLE 1 handle, with HIGH QUALITY KERA STONE-PROFI GRANITE professional NON-STICK coating, SERIES 2800, in ALUMINUM alloy, diameter 200 mm, height 115 mm</p>	<p>€ 28,30 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>
<p>MRN-122947</p> 	<p>Ballarini Professionale - MEDIUM CASSEROLE 1 handle in NON-STICK Aluminum, 2800 Series MEDIUM CASSEROLE 1 handle, with HIGH QUALITY KERA STONE-PROFI GRANITE professional NON-STICK coating, SERIES 2800, in ALUMINUM alloy, diameter mm.240, high mm.135</p>	<p>€ 38,92 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days</p>



Finitura esterna
Alluminio satinato

Spessore costante
3.0 mm

Rivestimento
interno



TECHNOCHEF.IT

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

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