



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

HIGH PASTA COOKER 4 STAINLESS STEEL BASKETS in micro-perforated sheet metal, **SERIES 9200**, suitable for **INDUCTION** in **18/10 STAINLESS STEEL**, **COMPLETE RANGE** with diameter from **360 mm to 400 mm**:

- professional line in **18/10 stainless steel** ;
- **internal finish** : **brushed steel** ;
- **external finish**: **external satin** finish for a longer aesthetic duration over time;
- **three-layer sandwich thermo-diffuser bottom**: **steel / aluminum / steel** , suitable for all heat sources including induction ;
- **1/4 stainless steel pasta warmer basket** in micro-perforated sheet with tubular handle;
- **professional handle** in tubular steel for an excellent grip, welded with reinforcement flange. **Wide and solid grip handle** .

CE MARK
MADE IN ITALY

AVAILABLE MODELS



BLR9239.40

Ballarini Professionale - HIGH PASTA COOKER 4 SLICES STAINLESS STEEL for INDUCTION, 9200 Series

HIGH PASTA COOKER 4 1/4 RACKS, SERIES 9200, suitable for 18/10 STAINLESS STEEL INDUCTION PLATES, diameter 400 mm, height 250 mm

€ 466,82

VAT excluded
Shipping to be calculated

Delivery



SERIE **9200**
ACCIAIO INOX 18/10

Fondo

Fondo termo diffusore sandwich a tre strati: acciaio/alluminio/acciaio, adatto per tutte le fonti di calore incluso quello ad induzione

Finitura esterna

Salinatura esterna per una più lunga durata estetica nel tempo

Finitura interna

Acciaio spazzolato



Manicatura

Manicatura professionale in acciaio tubolare per un ottimo presa, solidata con flangia di rinforzo. Maniglia dalla presa ampia e solida

Fonti di riscaldamento

