



PROFESSIONAL DESCRIPTION

HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, COMPLETE RANGE with Ø from 200 mm to 280 mm :

- **Professional line in 99% pure aluminum , extra strong , with excellent thermal conduction , very resistant , thickness 3 mm ;**
- Safe from a hygienic point of view and **compliant with current HACCP standards ;**
- **Usable for induction cooking** thanks to the ferritic steel disc;
- **Induction bottom 8 mm thick ;**
- Some advantages of induction cooking are **the homogeneity of the heat** , the possibility of **controlling the temperature variation** very precisely and the cost of use lower than that of gas cooking;
- It is widely used for **making sauces , pulling bottoms , mixing compounds , making creams ;**
- **Equipped with two handles, it** has a wide range of measures, those which then constitute a real kitchen battery;
- **They are easy to handle and multipurpose** and lend themselves to different types of cooking.

CE MARK

AVAILABLE MODELS

KR-290-220



Technochef - HIGH CASSEROLE 2 handles in Aluminum with BOTTOM for INDUCTION, Ø 20 cm
HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 200 mm, height 115 mm, capacity 3.3 liters.

€ 37,75

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

KR-290-224



Technochef - HIGH CASSEROLE 2 handles in Aluminum with BOTTOM for INDUCTION, Ø 24 cm
HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 240 mm, height 140 mm, capacity 5.6 lt.

€ 45,52

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



Technochef - HIGH CASSEROLE 2 handles in Aluminum with BOTTOM for INDUCTION, Ø 28 cm
HIGH CASSEROLE with 2 handles in PURE ALUMINUM with BOTTOM for INDUCTION 8 mm, diameter 280 mm, height 160 mm, capacity 9,0 l.

€ 53,63

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days