



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

MEDIUM CASSEROLE 1 handle, PADERNO, SERIES 2000, suitable for INDUCTION in STAINLESS STEEL, COMPLETE RANGE with diameter from 160 mm to 240 mm :

- professional line in stainless steel ;
- internal and external satin finish for a longer aesthetic duration over time
- three-layer sandwich thermo diffuser bottom: steel / aluminum or / steel;
- ideal for all types of cooking : gas, electric, glass ceramic and even induction;
- professional tubular steel handle for excellent grip, welded with reinforcement flange.
- Handle with a wide and solid grip;
- Designed for the needs of professional chefs and for the pleasure of the most passionate gourmands.

**CE MARK
MADE IN ITALY**

AVAILABLE MODELS

PD11011-16



MEDIUM CASSEROLE 1 handle in STAINLESS STEEL for INDUCTION, 16 cm
MEDIUM CASSEROLE 1 handle, SERIES 2000, in STAINLESS STEEL, diameter mm.160, high mm.80, LT 1.6

€ 23,38

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PD11011-18



MEDIUM SAUCE 1 handle in STAINLESS STEEL for INDUCTION, 18 cm
MEDIUM CASSEROLE 1 handle, SERIES 2000, in 18/10 STAINLESS STEEL, diameter mm.180, high mm.90, LT 2.3

€ 25,34

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PD11011-20



MEDIUM CASSEROLE 1 handle in STAINLESS STEEL for INDUCTION, 20 cm

MEDIUM CASSEROLE 1 handle, SERIES 2000, in STAINLESS STEEL, diameter mm.200, high mm.100, LT 3.1

€ 27,24

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

PD11011-24



MEDIUM SAUCE 1 handle in STAINLESS STEEL for INDUCTION, 24 cm

MEDIUM CASSEROLE 1 handle, SERIES 2000, in STAINLESS STEEL, diameter mm.240, high mm.120, LT 5.4

€ 34,81

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days