



serie 2000

Linie aus Alu-Legierung
mit professioneller
Antihaftversiegelung

Konstante Materialstärke
Zwischen 2,5 mm und 4,0 mm

Innen



Außen

Alu satiniert

Boden

Boden in konstanter Materialstärke für eine optimale
Verteilung und Speicherung der Hitze. Beim Erreichen der
Kochtemperatur erhält die Pfanne Ihre Planstabilität und
somit perfekte Anpassung an das Kochfeld

Griff

Professionelle Edelstahlgriffe mit speziell entwickelter
Innenverstärkung, röhrenförmig, um die Wärmeleitung zu
reduzieren



Linea in lega di alluminio
con rivestimento antiaderente
professionale

Spessore costante

Compreso tra mm 2,5 e mm 4,0

Rivestimento interno



RESTAURANT TESTED

Finitura esterna

Alluminio satinato

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

Manicatura

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

Line in high thick aluminium alloy
with professional non-stick coating

Constant thickness

Varying between 2.5 mm and 4.0 mm

Internal coating



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External finish

Glazed aluminium

Base

High thick constant base for perfect heat distribution
and retention. Base planarity upon reaching cooking
temperature to adhere completely to the cooking hob

Handles

Professional handles in stainless steel with
reinforced rib, tubular to reduce heat transmission,
firm grip

2000

- _ Padella svasata bassa "a saltare" 1 manico
- _ Low sauté fry pan with long handle
- _ Pfanne flach

	H	Ø
2000.20	4,0	20
2000.24	4,5	24
2000.28	5,0	28
2000.32	5,0	32
2000.36	5,5	36
2000.40	6,0	40
2000.45	6,5	45



2002

- _ Padella svasata alta "a saltare" 1 manico
- _ Sauté fry pan with long handle
- _ Pfanne hoch

	H	Ø
2002.20	5,5	20
2002.24	7,0	24
2002.28	7,0	28
2002.32	7,5	32
2002.36	8,0	36
2002.40	8,5	40
2002.45	10,0	45



2004

- _ Padella dritta "a friggere" 1 manico
- _ Frying pan with long handle
- _ Pfanne zylindrisch

	H	Ø
2004.18	4,5	18
2004.20	5,5	20
2004.24	6,0	24
2004.28	6,5	28
2004.32	6,5	32
2004.36	6,5	36
2004.40	7,0	40
2004.45	8,0	45
2004.50	8,5	50



2006

- _ Padella wok "a mantecare" 1 manico
- _ Stir fry with long handle
- _ Wokpfanne



	H	Ø
2006.24	7,5	24
2006.28	8,8	28

2008

- _ Tegame 2 maniglie
- _ Serving pan with 2 handles
- _ Servierpfanne mit 2 Griffen



	H	Ø
2008.20	5,5	20
2008.24	6,0	24
2008.28	6,5	28
2008.32	6,5	32
2008.36	6,5	36
2008.40	7,0	40
2008.45	8,0	45
2008.50	8,5	50

2010

- _ Padella ovale pesce 1 manico
- _ Oval fish pan with long handle
- _ Fischpfanne mit Stiel



	H	Ø
2010.40	4,3	40
2010.45	4,3	45

2012

- _ Padella ovale pesce 2 maniglie
- _ Low oval fish pan with 2 handles
- _ Fischpfanne mit 2 Griffen



	H	Ø
2012.40	4,3	40
2012.45	4,3	45

2014

- _ Tegame ovale alto pesce 2 maniglie
- _ Oval fish pan with 2 handles
- _ Hohe Fischpfanne mit 2 Griffen



	H	Ø
2014.32	7,0	32
2014.36	8,0	36

2016

- _ Casseruola bassa 2 maniglie
- _ Shallow casserole with 2 handles
- _ Bratentopf



	H	Ø	L
2016.20	8,0	20	2,3
2016.24	8,5	24	3,6
2016.28	10,5	28	6,0
2016.32	10,5	32	8,0
2016.36	11,5	36	11,0
2016.40	14,0	40	16,6
2016.45	16,0	45	24,6

2018

- _ Casseruola media 2 maniglie
- _ Medium height casserole with 2 handles
- _ Fleischtopf



	H	Ø	L
2018.20	11,5	20	3,2
2018.24	13,5	24	5,5
2018.28	16,5	28	9,2
2018.32	18,5	32	14,5
2018.36	20,5	36	20,0
2018.40	22,5	40	27,2
2018.45	25,0	45	38,7

2024

- _ Casseruola bassa 1 manico
- _ Low saucepan with long handle
- _ Niedrige Stielkasserolle



	H	Ø	L
2024.20	8,0	20	2,3
2024.22	8,5	22	3,0
2024.24	8,5	24	3,6
2024.28	10,5	28	6,0

2026

- _ Casseruola media 1 manico
- _ Medium height saucepan with long handle
- _ Mittelhohe Stielkasserolle



	H	Ø	L
2026.16	8,5	16	1,5
2026.18	10,0	18	2,3
2026.20	11,5	20	3,2
2026.22	12,0	22	4,2
2026.24	13,5	24	5,5
2026.28	16,0	28	9,2

2032

- _ Casseruola ovale 2 maniglie con coperchio
- _ Oval casserole with 2 handles with lid
- _ Ovaler Topf mit Deckel



	H	Ø
2032.32	12,0	32
2032.36	14,0	36

2034

- _ Paiolo 1 manico e maniglia
- _ Polenta pot
- _ Polenta-Topf



	H	Ø
2034.24	12,0	24
2034.28	13,5	28
2034.32	16,0	32

2040

- _ Rostiera alta 2 maniglie snodabili
- _ Roasting pan with 2 folding handles
- _ Auflaufform mit 2 Griffen



	H	SIZE
2040.30	6,5	30x22
2040.35	7,0	35x26
2040.40	8,0	40x30
2040.45	8,5	45x33
2040.50	9,0	50x38
2040.60	10,0	60x43

2044

- _ Teglia rettangolare angoli svasati saldati
- _ Rectangular baking sheet with tapered sides
- _ Bratblech mit schrägen Seiten



	H	SIZE
2044.35	3,0	35x28
2044.40	3,0	40x30
2044.45	3,0	45x35
2044.50	3,0	50x35
2044.60	3,0	60x40

2046

- _ Teglia rettangolare bordi dritti saldati
- _ Rectangular baking sheet with straight edges
- _ Bratblech



	H	SIZE
2046.60	2,0	60x40

2052

- _ Tortiera cilindrica con anello
- _ Cake mould with ring
- _ Runde Kuchenform mit Ring



	H	Ø
2052.28	6,0	28
2052.32	7,0	32
2052.36	7,5	36