



# serie 4000

Linie für den professionellen Gebrauch  
aus Aluminiumlegierung  
extra-starker Boden

Konstante Materialstärke  
4,0 mm

## Innen

Gewaschenes, neutralisiertes Aluminium

## 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



GAS



ELECTRICITY  
radiant ring




ELECTRICITY



RADIANT  
PLATE



OVEN



Linea professionale  
in lega di alluminio  
ad alto spessore

Spessore costante  
mm 4,0

Finitura interna  
Alluminio lavato decapato neutralizzato

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"

Professional line  
in high thick  
aluminium alloy

Constant thickness  
4.0 mm

Internal finish  
Neutralised washed pickled aluminium

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

## 4000

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

	<b>H</b>	<b>Ø</b>
4000.20	4,0	20
4000.24	4,5	24
4000.28	5,0	28
4000.32	5,0	32
4000.36	5,5	36
4000.40	6,0	40



## 4002

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

	<b>H</b>	<b>Ø</b>
4002.20	5,5	20
4002.24	7,0	24
4002.28	7,0	28
4002.32	7,5	32
4002.36	8,0	36
4002.40	8,5	40



## 4004

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

	<b>H</b>	<b>Ø</b>
4004.20	5,5	20
4004.24	6,0	24
4004.28	6,5	28
4004.32	6,5	32
4004.36	6,5	36
4004.40	7,0	40



## 4008

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



	H	Ø
4008.24	6,0	24
4008.28	6,5	28
4008.32	6,5	32
4008.36	6,5	36
4008.40	7,0	40

## 4018

- \_ Casseruola media 2 maniglie
- \_ Medium height casserole with 2 handles
- \_ Topf



	H	Ø
4018.20	9,0	20
4018.24	11,0	24
4018.28	12,5	28

## 4026

- \_ Casseruola media 1 manico
- \_ Medium height saucepan with long handle
- \_ Stieltopf



	H	Ø
4026.16	7,0	16
4026.20	9,0	20
4026.24	11,0	24
4026.28	12,5	28