



# serie 5700

Linie aus Alu-Legierung  
mit besonders starkem Boden.  
Geschmiedete Qualität.

## Differenzierte Materialstärke

Bodenstärke 5,0 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 in lega di alluminio ad alto spessore forgiato

Line in forged high thick aluminium alloy

H

Spessore differenziato  
Spessore fondo costante mm 5,0

Differentiated gauge  
Base thickness 5 mm

Finitura interna

Alluminio lavato decapato neutralizzato

Internal finish

Neutralised washed pickled aluminium

Finitura esterna

Alluminio satinato

External finish

Glazed aluminium

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

Base

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

Manicatura

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

Handles

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

## 5700

- \_ Padella bassa 1 manico
- \_ Low fry pan with long handle
- \_ Pfanne flach

	<b>H</b>	<b>Ø</b>
5700.20	5,5	20
5700.24	6,0	24
5700.28	6,0	28
5700.32	6,5	32
5700.36	7,0	36
5700.40	7,5	40



## 5702

- \_ Padella alta 1 manico
- \_ Deep fry pan with long handle
- \_ Pfanne hoch

	<b>H</b>	<b>Ø</b>
5702.20	7,0	20
5702.24	7,5	24
5702.28	8,0	28
5702.32	8,5	32



## 5706

- \_ Padella wok 1 manico
- \_ Stir fry with long handle
- \_ Wokpfanne

	<b>H</b>	<b>Ø</b>
5706.28	10,0	28



**5708**

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

	<b>H</b>	<b>Ø</b>
5708.20	7,0	20
5708.24	7,5	24
5708.28	8,0	28
5708.32	8,5	32

**5710**

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

	<b>H</b>	<b>Ø</b>
5710.36	4,5	36

**5716**

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

	<b>H</b>	<b>Ø</b>
5716.36	12,0	36
5716.40	12,0	40



## 5718

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



	<b>H</b>	<b>Ø</b>	<b>I</b>
5718.20	10,0	<b>20</b>	2,75
5718.24	12,0	<b>24</b>	4,85
5718.28	12,0	<b>28</b>	6,00

## 5726

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



	<b>H</b>	<b>Ø</b>	<b>I</b>
5726.16	8,0	<b>16</b>	1,35
5726.20	10,0	<b>20</b>	2,75
5726.24	12,0	<b>24</b>	4,85
5726.28	12,0	<b>28</b>	6,00

## 5730

- \_ Casseruola conica 1 manico con 2 becchi
- \_ Tapered saucepan with spouts
- \_ Stielkasserolle mit Schnabel



	<b>H</b>	<b>Ø</b>
5730.16	7,5	<b>16</b>

**5732**

- \_ Casseruola ovale con coperchio "cocotte"
- \_ Oval casserole with lid
- \_ Ovaler Bräter mit Deckel



	<b>H</b>	<b>Ø</b>	<b>l</b>
5732.32	11,0	<b>32</b>	5,30
5732.36	12,0	<b>36</b>	6,10
5732.40	13,0	<b>40</b>	10,40

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