



serie 6500



Linie aus Alu-Legierung
mit besonders starkem Boden
und professioneller hochwertiger
Antihaftversiegelung

Differenzierte Materialstärke

Bodenstärke 5,0 mm

Innen



RESTAURANT TESTED

Außen

Pulverbeschichtet, besonders resistent gegen Hitze,
Flecken, Kratzer. Leicht zu reinigen

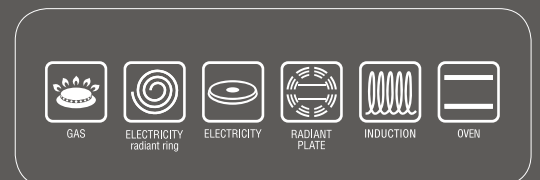
Boden


Speziell entwickelter Induktionsboden
aus Alu-Stahl-Kombination. Für alle Herdarten geeignet



Griff

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





Linea in lega di alluminio ad alto spessore, forgiato, con rivestimento antiaderente professionale di altissima qualità

Spessore differenziato
Spessore fondo costante mm 5,0



Rivestimento interno



Finitura esterna

Ad altissima resistenza termica, antimacchia, antigraffio, facile da pulire



Fondo

Fondo per induzione realizzato con applicazione di un disco in acciaio. Garantisce un' omogenea distribuzione del calore.
Adatto per tutte le fonti di calore



INDUCTION



Manicatura

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

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

Differentiated gauge
Base thickness 5 mm

Internal coating



External finish

Extremely high thermal resistance, stain proof, scratch proof, easy to clean

Base

Induction bottom made with steel disc application. Guarantees even heat distribution. Suitable for all heat sources



INDUCTION

Handles

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

6500

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



	H	Ø
6500.20	5,5	20
6500.24	6,0	24
6500.28	6,0	28
6500.32	6,5	32
6500.36	7,0	36
6500.40	7,5	40



6506

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



	H	Ø
6506.28	10	28



6508

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



	H	Ø
6508.24	7,5	24
6508.28	8,0	28
6508.32	8,5	32



6518

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



	H	Ø	I
6518.20	9,5	20	2,45
6518.24	11,5	24	4,30
6518.28	14,0	28	7,00

6526

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



	H	Ø	I
6526.16	7,5	16	1,25
6526.20	9,5	20	2,45
6526.24	11,5	24	4,30
6526.28	14,0	28	7,00