



serie 7000

Linie für den professionellen Gebrauch
aus reinem Aluminium 99%

Konstante Materialstärke

Zwischen 2,5 mm und 4,0 mm

Innen

Gewaschenes, neutralisiertes Aluminium

Außen

Gewaschenes, neutralisiertes Aluminium

Boden

Starker Boden für eine optimale Hitzeverteilung und Wärmespeicherung. 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 alluminio puro 99%

Professional line
in 99% pure aluminium



Spessore costante
Compreso tra mm 2,5 e mm 4,0

Constant thickness
Varying between 2.5 mm and 4.0 mm




Finitura interna
Alluminio lavato decapato neutralizzato

Internal finish
Neutralised washed pickled aluminium




Finitura esterna
Alluminio lavato decapato neutralizzato

External finish
Neutralised washed pickled 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 heat transmission, firm grip

7000

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

	H	Ø
7000.20	4,0	20
7000.22	4,0	22
7000.24	4,5	24
7000.26	4,5	26
7000.28	5,0	28
7000.30	5,0	30
7000.32	5,0	32
7000.36	5,5	36
7000.40	6,0	40
7000.45	6,5	45



7002

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

	H	Ø
7002.20	5,5	20
7002.22	6,0	22
7002.24	7,0	24
7002.26	7,0	26
7002.28	7,0	28
7002.30	7,5	30
7002.32	7,5	32
7002.36	8,0	36
7002.40	8,5	40
7002.45	10,0	45



7004

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

	H	Ø
7004.18	4,5	18
7004.20	5,5	20
7004.24	6,0	24
7004.28	6,5	28
7004.32	6,5	32
7004.36	6,5	36
7004.40	7,0	40
7004.45	8,0	45
7004.50	8,5	50



7006

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



	H	Ø
7006.24	7,5	24
7006.28	8,8	28

7008

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



	H	Ø
7008.20	5,5	20
7008.24	6,0	24
7008.28	6,5	28
7008.32	6,5	32
7008.36	6,5	36
7008.40	7,0	40
7008.45	8,0	45
7008.50	8,5	50
7008.60	10,0	60

7010

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



	H	Ø
7010.40	4,3	40
7010.45	4,3	45

7012

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



	H	Ø
7012.40	4,3	40
7012.45	4,3	45

7014

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



	H	Ø
7014.32	7,0	32
7014.36	8,0	36

7016

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

	H	Ø	L
7016.20	8,0	20	2,3
7016.22	8,5	22	3,0
7016.24	8,5	24	3,6
7016.26	10,0	26	4,7
7016.28	10,5	28	6,0
7016.30	10,5	30	7,0
7016.32	10,5	32	8,0
7016.36	11,5	36	11,0
7016.40	14,0	40	16,6
7016.45	16,0	45	24,6
7016.50	17,0	50	32,5
7016.60	21,5	60	60,5



7018

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

	H	Ø	L
7018.18	10,0	18	2,3
7018.20	11,5	20	3,2
7018.22	12,0	22	4,2
7018.24	13,5	24	5,5
7018.26	15,0	26	7,3
7018.28	16,5	28	9,2
7018.30	16,5	30	11,0
7018.32	18,5	32	14,5
7018.36	20,5	36	20,0
7018.40	22,5	40	27,2
7018.45	25,0	45	38,7
7018.50	28,0	50	53,5
7018.60	31,0	60	88,0



7020

- _ Casseruola alta 2 maniglie
- _ Deep casserole with 2 handles
- _ Gemüsetopf

	H	Ø	L
7020.20	14,5	20	4,2
7020.24	16,0	24	7,0
7020.28	18,5	28	11,0
7020.32	21,0	32	15,0
7020.36	22,0	36	21,5
7020.40	25,0	40	30,5
7020.45	28,0	45	45,5
7020.50	30,0	50	57,5



7022

- _ Pentola 2 maniglie
- _ Stock pot with 2 handles
- _ Suppentopf

	H	Ø	L
7022.20	18,0	20	5,5
7022.22	20,5	22	7,5
7022.24	22,0	24	9,5
7022.26	25,0	26	13,0
7022.28	27,5	28	16,5
7022.30	29,5	30	20,5
7022.32	31,5	32	25,0
7022.36	35,0	36	35,0
7022.40	38,5	40	47,5
7022.45	41,5	45	65,0
7022.50	43,5	50	84,5
7022.60	56,0	60	155,0



7024

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

	H	Ø	L
7024.20	8,0	20	2,3
7024.22	8,5	22	3,0
7024.24	8,5	24	3,6
7024.26	10,0	26	4,7
7024.28	10,5	28	6,0
7024.32	10,5	32	8,0
7024.36	11,5	36	11,0



7026

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

	H	Ø	L
7026.16	8,5	16	1,5
7026.18	10,0	18	2,3
7026.20	11,5	20	3,2
7026.22	12,0	22	4,2
7026.24	13,5	24	5,5
7026.26	15,0	26	7,3
7026.28	16,5	28	9,2
7026.32	18,5	32	14,5



7028

- _ Casseruola alta 1 manico
- _ Deep saucepan with long handle
- _ Hohe Stielkasserolle

	H	Ø	L
7028.16	11,0	16	2,0
7028.18	13,0	18	3,0
7028.20	14,5	20	4,2
7028.24	16,0	24	7,0
7028.28	18,5	28	11,0
7028.32	21,0	32	15,0



7030

- _ Casseruola conica 1 manico con becco
- _ Tapered saucepan with spout
- _ Konische Stielkasserolle

	H	Ø	L
7030.16	8,5	16	1,25
7030.18	9,0	18	1,70
7030.20	11,0	20	2,40
7030.24	13,0	24	4,50



7032

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

	H	Ø
7032.32	12,0	32
7032.36	14,0	36



7034

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

	H	Ø
7034.24	12,0	24
7034.28	13,5	28
7034.32	16,0	32



7038

- _ Cuocipasta alto 4 spicchi a rete
- _ Pasta cooking with 4 strainers
- _ Hohe Kasserolle mit 4 Nudleinsätzen



	H	Ø
7038.36	22,0	36
7038.40	25,0	40

7040

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



	H	SIZE
7040.25	6,0	25X18
7040.30	6,5	30X22
7040.35	7,0	35X26
7040.40	8,0	40X30
7040.45	8,5	45X33
7040.50	9,0	50X38
7040.60	10,0	60X43

7042

- _ Rostiera bassa bordo dritto 2 maniglie snodabili
- _ Low roasting pan with 2 folding handles
- _ Niedrige Auflaufform mit 2 Griffen



	H	SIZE
7042.40	6,0	40x28
7042.45	6,0	45x30
7042.50	6,0	50x33
7042.60	6,0	60x40

7044

- _ Teglia rettangolare angoli svasati con bordo - lega 3003
- _ Rectangular baking sheet with tapered sides - alloy 3003
- _ Bratblech mit schrägen Seiten - 3003 Legierung

	H	SIZE
7044.30	3,0	30X23
7044.35	3,0	35X28
7044.40	3,0	40X30
7044.45	3,0	45X35
7044.50	3,0	50X35
7044.60	3,0	60X40



7046

- _ Teglia rettangolare bordo dritto angoli saldati - lega 3003
- _ Rectangular baking sheet with straight edges - alloy 3003
- _ Bratblech - 3003 Legierung

	H	SIZE	MM
7046.60	2,0	60x40	1,5



7048

- _ Teglia rettangolare bordi dritti con fori Ø mm 2 - Lega 3003
- _ Rectangular baking sheet with holes Ø mm 2 with straight edges - alloy 3003
- _ Bratblech mit Löchern Ø mm 2 - 3003 Legierung

	H	SIZE	MM
7048.60	2,0	60x40	1,5



7050

- _ Teglia rettangolare angoli svasati saldati con fori Ø mm 7 - lega 3003
- _ Rectangular baking sheet with holes Ø mm 7 with tapered sides - alloy 3003
- _ Bratblech mit Löchern Ø mm 7 mit schrägen Seiten - 3003 Legierung



	H	SIZE	MM
7050.60	3,0	60x40	1,5

7052

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



	H	Ø
7052.20	5,0	20
7052.24	5,5	24
7052.28	6,0	28
7052.32	7,0	32
7052.36	7,5	36
7052.40	8,0	40
7052.45	8,5	45

7054

- _ Tortiera conica bassa con bordo
- _ Cake mould, low
- _ Niedrige Kuchenform

	H	Ø		H	Ø
7054.16	3,0	16	7054.30	3,5	30
7054.18	3,0	18	7054.32	3,5	32
7054.20	3,0	20	7054.36	3,5	36
7054.22	3,0	22	7054.40	3,5	40
7054.24	3,0	24	7054.45	3,5	45
7054.26	3,0	26	7054.50	4,0	50
7054.28	3,0	28			



7056

- _ Tortiera conica alta con bordo
- _ Deep cake mould
- _ Hohe Kuchenform

	H	Ø
7056.22	5,5	22
7056.24	5,5	24
7056.26	6,0	26
7056.28	6,0	28
7056.30	6,5	30
7056.32	6,5	32



7058

- _ Coperchio piano
- _ Flat lid
- _ Flacher Deckel

	Ø		Ø
7058.16	16	7058.30	30
7058.18	18	7058.32	32
7058.20	20	7058.36	36
7058.22	22	7058.40	40
7058.24	24	7058.45	45
7058.26	26	7058.50	50
7058.28	28	7058.60	60



7059

- _ Coperchio ovale
- _ Oval lid
- _ Deckel für Fischpfanne

	Ø
7059.32	32
7059.36	36



7060

- _ Colapasta conico 2 maniglie
- _ Conical colander with 2 handles
- _ Konisches Nudelsieb mit 2 Griffen



	Ø
7060.32	32
7060.36	36
7060.40	40
7060.45	45
7060.50	50

7061

- _ Colapasta cilindrico 2 maniglie
- _ Cylindrical colander with 2 handles
- _ Zylindrisches Nudelsieb mit 2 Griffen



	H	Ø
7061.32	31	32
7061.36	37	36
7061.40	40	40

7062

- _ Scaldapasta conico 1 manico
- _ Saucepan strainer with long handle
- _ Konischer Nudleinsatz



	H	Ø
7062.20	10	20
7062.22	11,5	22
7062.24	13	24
7062.26	14	26

7084

- _ Bagnomaria 1 manico
- _ Bain marie pot with long handle
- _ Wasserbad Einsatz



	H	Ø	I
7084.14	18	14	2,7
7084.16	19	16	3,8
7084.18	20	18	5,0
7084.20	21	20	6,5

9066

- _ Scaldapasta a rete per cuocipasta 4 spicchi
- _ Triangular strainer (1/4)
- _ Dreieckiges Sieb (1/4)



	H	Ø
9066.36	23	36
9066.40	26	40