

## HIGH ALUMINUM SAUCEPAN WITH 1 HANDLE, 24x13 cm

Aluminum Saucepan Thickness Mm.3 Agnelli Professional Line With A Stainless Steel Handle  
Diameter Cm.24 Height Cm.13 Capacity 5.6 Liters



vedi prodotto online

CODICE: **0700282620524**  
MARCA: **AGNELLI**

# SOLUZIONI FOODSERVICE

## ENERGY SAVING:

remarkable thanks to its high heat conductivity.

## DURATION:

If of adequate thickness, it offers excellent resistance to impact, thermal shock, abrasion, and corrosion. Maintenance-free.

## VERSATILITY OF USE:

Suitable for any cooking method in which heat is transmitted to the food directly through contact with the walls of the container (braising, roasting, baking), it is ideal for slow cooking and over a moderate heat but is also used for sautéing.

## HANDLE:

made of non-heat-conducting 18/10 stainless steel tubing and applied to the body with AG5 alloy rivets.

## THE MAIN ADVANTAGES:

- Excellent thermal conductivity equal to 225 W/m.
- Energy saving of heating sources.
- Hygienic safety.
- Compliance with laws regarding containers that come into contact with food.
- Lightness thanks to the reduced specific weight.
- Long-lasting thanks to the thickness of the containers.
- Good value for money.

## USEFUL TIPS:

It is suitable for all types of cooking, especially those requiring extended cooking times and constant temperatures. When purchasing, make sure the container is made of at least 99.5% pure aluminum, as required by European standards for containers intended for contact with food. The dark patina that forms on the inside of aluminum pans is caused by the metal's spontaneous oxidation: a true inert protective barrier that should not be removed. Those who want to always have shiny cooking utensils should use specific products. Before using it for the first time, it's best to rinse the pan with water and precondition it, i.e., lightly grease the inside with oil or butter.

## CHARACTERISTICS:

Heat conductivity: 225W/°K

Thickness: 3 mm

Handles: Stainless steel