HIGH ALUMINUM CASSEROLE 1 HANDLE cm. 28x16

ALUMINUM CASSEROLE thickness mm.5 PROFESSIONAL LINE AGNELLI WITH STAINLESS STEEL HANDLE diameter cm.28 height cm.16 capacity 9 liters

vedi prodotto online

CODICE: **0490756071105**
MARCA: **AGNELLI**

Seno&Seno S.p.A.
via Luigi Pasteur, 10 - Vr - 045.820.17.88 - info@senoeseno.it
shop.senoeseno.it - www.senoeseno.it

ENERGY SAVING:
remarkable thanks to the high ability to conduct heat.

DURATION:
if of adequate thickness, excellent resistance to impact, thermal shock, abrasion and corrosion. It does not require maintenance.

VERSATILITY OF USE:
suitable for all types of cooking in which the heat is transmitted to the food directly from contact with the sides of the container (brazing, roasting, oven cooking), it is ideal for slow cooking over moderate heat but it is also used for sauté cooking.

HANDLE:
in 18/10 stainless steel tubular, non-conductive of heat and applied to the body with AG5 alloy rivets.

THE ASSETS:
- Excellent thermal conductivity equal to 225 W/m.
- Energy saving of heating sources.
- Safety from the hygienic point of view.
- Compliance with laws on containers in contact with food.
- Lightness thanks to the reduced specific weight.
- Durability over time thanks to the thickness of the containers.
- Convenient quality-price ratio.

USEFUL TIPS:
It is suitable for all types of cooking, especially those that require prolonged times and constant temperatures. At the time of purchase, it is necessary to make sure that the container is made of at least 99.5% pure aluminum as required by European standards on containers in contact with food. The dark patina that forms inside the aluminum pots is determined by the spontaneous oxidation of the metal: a real inert protective barrier that must not be eliminated. For those who always want to have shiny cooking containers, they must use specific products. When using for the first time, it is best to wash the pan with water and precondition it, i.e. lightly grease the inside with oil or butter.

CHARACTERISTICS:
Ability to conduct heat: 225W/°K
Thickness: mm.5
Handles: Stainless steel

Seno&Seno S.p.A.
via Luigi Pasteur, 10 - Vr - 045.820.17.88 - info@senoeseno.it
shop.senoeseno.it - www.senoeseno.it