

ALUMINUM COLANDER TO BE INTERNALED WITH 2 STAINLESS STEEL HANDLES diameter cm. 40

ALUMINUM COLANDER thickness mm.3 PROFESSIONAL LINE AGNELLI WITH TWO STAINLESS STEEL HANDLES diameter cm.40 height cm.40



SOLUZIONI FOODSERVICE

DURATION:

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

HANDLE:

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

THE ASSETS:

- 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:

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.3

Handles: Stainless steel