

HIGH STAINLESS STEEL CASSEROLE 1 HANDLE cm. 28x18



SOLUZIONI FOODSERVICE

The cookware collections are the result of advanced and constant research which places PIAZZA at the forefront of the sector. The handles, with a wide and solid grip, are in fact patented by some expedients, such as the curvature which facilitates a comfortable grip, the cavity which prevents burns, the existence of pads at the welding point of the same to the body which makes them hermetic, have made possible the creation of a determining element for the definition of product quality.

The body thicknesses are the highest in the category, the polishing is well finished, guaranteeing a long lasting moon. The heat-diffusing base deserves a separate discussion, with an aluminum insert and stainless steel base, which allows use on all types of heat sources, from traditional to induction.

CHARACTERISTICS

- Made of AISI 304 stainless steel
- Thickness of walls and handles designed to offer the maximum in terms of strength, durability and thermal conductivity
- Welding of the high tenacity handles
- High thickness heat-diffusing bottom capable of guaranteeing optimal resistance to thermal shocks
- Ideal for last generation induction