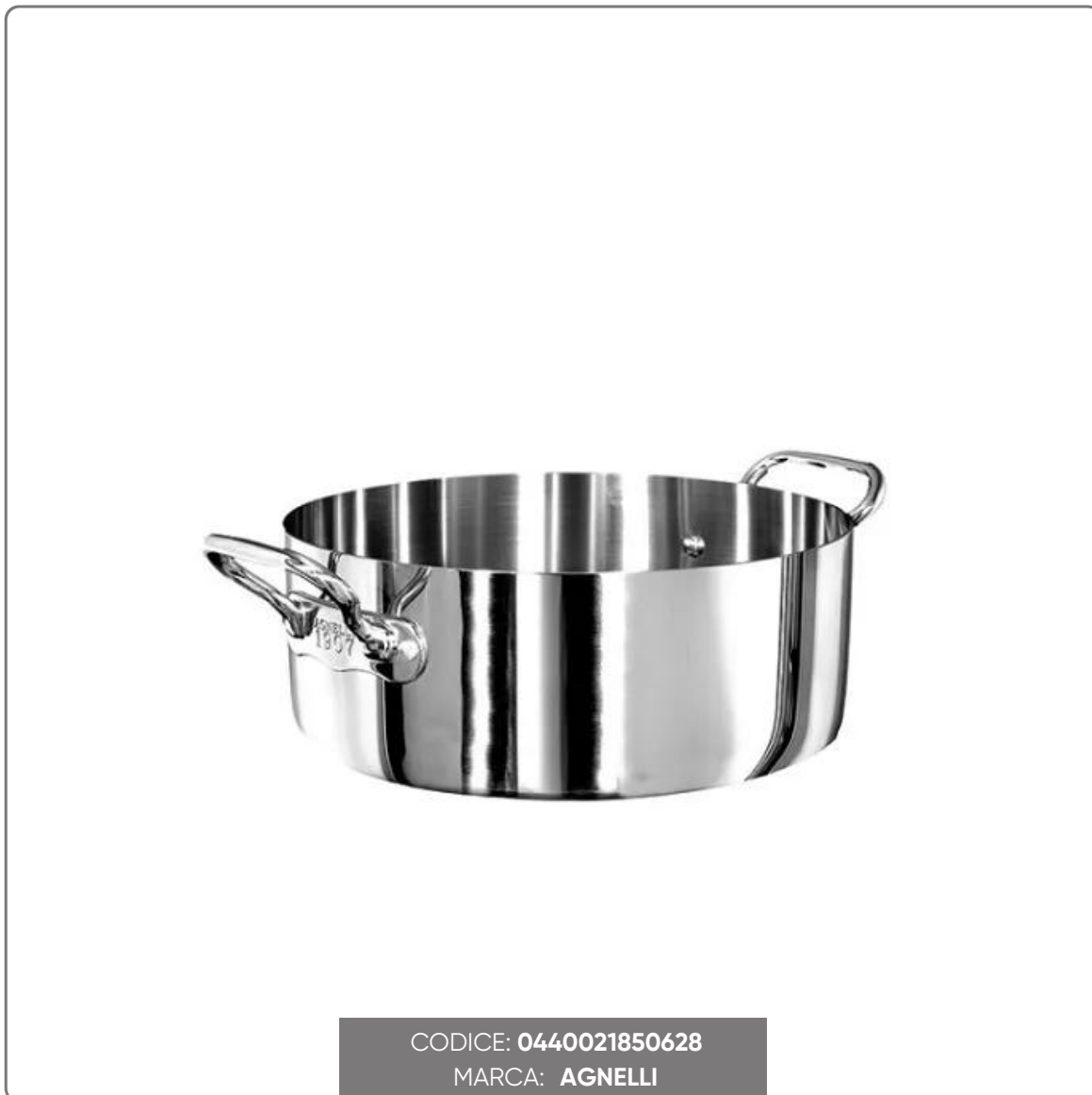


LOW MULTILAYER CASSEROLE AGNELLI1907 2 HANDLES
cm. 28x11



SOLUZIONI FOODSERVICE

AGNELLI 1907 is the line of cooking tools, in steel with an aluminum heart, created by Pentole Agnelli. The saucepans have been specially designed to be compatible with induction hobs and are made internally and externally in steel: an aluminum layer of about two millimeters is enclosed between the two layers of steel.

In this way, the aluminum heart gives the cooking tools a better result as regards the distribution of heat on the sides and on the surface, improving their performance, reducing cooking times and allowing for considerable energy savings. Maintenance is extremely simple: the products in this line can be washed in the dishwasher or by hand, with traditional detergents.

MESSAGES:

- safety from a hygienic point of view;
- compliance with the laws on containers in contact with food;
- excellent resistance to impact, thermal shock, abrasion and corrosion. It does not require maintenance;
- suitable for induction cooking;
- complies with current HACCP standards;
- good energy saving thanks to the aluminum core.

PRECAUTIONS:

- high specific weight;
- low resistance to the aggression of coarse salt;