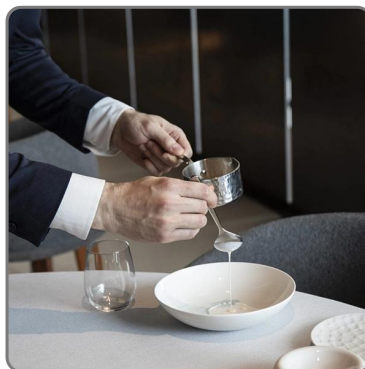
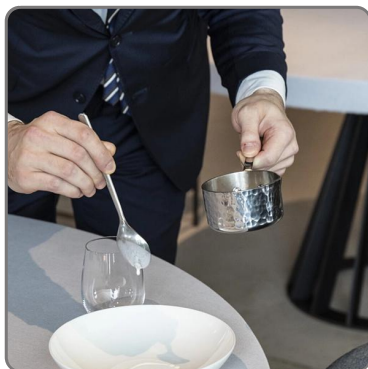


**MULTILAYER CASSEPOLE AGNELLI 1907 WITH 1-HANDLE
SPOUT cm. 5x3 FOR TABLE SERVICE**



SOLUZIONI FOODSERVICE

COLLECTION TO SERVE

Elevate your kitchen with Aluinox 3ply mini casseroles.

Perfect for serving at the table or preparing sauces, they maintain their nutritional qualities.

With a thickness of 2 mm and stainless steel rivets, they offer durability over time.

The tri-metal construction ensures uniform cooking on all hobs, excluding induction, while the sophisticated design adds a touch of elegance to your kitchen.

Agnelli Since 1907

The Aluinox 3ply collection embodies Agnelli Since 1907's mission to offer cutting-edge cookware. With high-level performance and a refined design, these mini casseroles are designed to meet the needs of the most demanding cooks. Thanks to the tri-metal construction, they ensure uniform cooking and unparalleled durability.

Style and functionality combined in the Aluinox 3ply mini casseroles.

Every detail of the Aluinox 3ply mini casseroles has been designed to offer optimal performance and timeless aesthetics. Thanks to the tri-metal construction, these mini casseroles offer uniform cooking on all levels, excluding induction, and maintain the temperature of your dishes for longer. With an elegant design and guaranteed durability, they are the perfect addition to your kitchen.

TECHNICAL FEATURES:

- Line: Aluinox 3ply hammered for serving
- Material: 3ply
- Type of cooking: fire and induction
- Spout on the right for serving
- Diameter: cm. 5
- Thickness: mm. 2.5