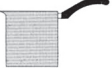


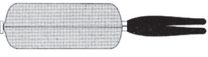






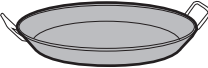


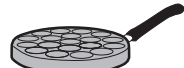



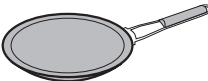
Caratteristiche Tecniche:

Articoli in alluminio 99,5%
Rivestimento antiaderente interno
Manici in termoindurente isolante
Fondo antiscivolo

Technical features:

Items in 99,5% aluminium
Non stick coating inside
Insulated bakelite handles-Externally turned base
Non slide bottom

DESCRIZIONE / DESCRIPTION	Ø CM.
 Bricco <i>Jug</i>	8 - 9 10
 Bollilatte <i>Milk pot</i>	12
 Crepière <i>Crepière</i>	22 - 24 25 - 28 32
 Fornetto alto <i>Double deep frypan</i>	23 - 25 27
 Fornetto basso <i>Double frypan</i>	22 - 24 26
 Fornetto frittata <i>Double pan for omelettes</i>	18 - 24 30
 Padella 2-3 scomparti <i>Pan 2-3 sections</i>	26
 Padella ovale pesce <i>Oval fish pan</i>	26x18 36x26

DESCRIZIONE / DESCRIPTION	Ø CM.
 Paellera <i>Paella pan</i>	34
 Bistecchiera <i>Grill pan</i>	30x30
 Padella blinis <i>Blinis frying pan</i>	14
 Padella biscotti <i>Biscuits pan</i>	26
 Padella cuori <i>Pancake 4 hearts</i>	26
 Padella semi carte <i>Pancake playing card</i>	26
 Padella 3 cerchi <i>Pancake 3 circles</i>	26
 Piastra per piadine <i>Crepes pan</i>	30