

RIBBED - SMOOTH PLATE IN ENAMELLED CAST IRON, ROUND diameter cm. 65

ROUND GRIDDLE diameter cm.65 IN ENAMELLED CAST IRON STRIPED SIDE AND SMOOTH SIDE WITH TWO HANDLES height cm.1,5 weight kg.16,2 IDEAL AS ACCESSORY FOR PAELLERO BURNER



vedi prodotto online

CODICE: **0580004262065**

MARCA: **GARCIMA**

ENAMELLED CAST IRON:

Enamelled cast iron is a carbon-rich iron alloy coated with an enamel composed primarily of glass. Cast iron is one of the materials that retains heat better, spreads it slowly and distributes it perfectly evenly, whatever the hob.

HEAT SOURCES

This product has been designed for use with gas or direct flame.

Do not use in microwave ovens.

Please note that these types of metal cookware reach higher temperatures than regular cookware.

WASH:

The manufacturing material is uncoated cast iron, so food can stick.

To clean the pan after use, it is recommended to soak it in hot water and neutral dish soap for an hour to soften any food residues.

Once cleaned, dry the pan immediately with a soft cloth and then rub it with cooking oil.

Store in a dry place.

Possibility of use with PAELLA BURNER -Paellero- model 40-P or 60-P for grilling vegetables and meat with homogeneity of heat.