S O L U Z I O N I F O O D S E R V I C E

PAELLA PAN IN ENAMELLED IRON diameter cm.65 for 22 portion

PAELLA IN ACCIAIO FERRITICO VETRIFICATO GARCIMA LINEA VALENCIANA ENAMELED WITH 2 HANDLES diameter cm.65 altezza cm.6 FOR 22 PERSONS





SOLUZIONIFOODSERVICE

Produced by Garcima, world leader in quality paella pans Made in Valencia -MADE IN SPAIN-

ESMALTADA LINE by Garcima:

Line designed for greater ease of use.

The vitrification (glazing) guarantees good thermal transmission and greatly simplifies cleaning and conservation of the paella pan.

There are no special recommendations such as oiling or washing as enamel protects against rust.

MATERIAL AND USE: Ferritic steel vitrified at 840°, usable on flame and in the oven.

CHARACTERISTICS:

- maximum diameter 65 cm
- bottom diameter 60 cm
- border height 6 cm
- ideal for 22 people
- equipped with 2 handles
- weight 5.0 kg

TO BE USED WITH PAELLA BURNER -PAELLERO- mod.60-P and 40-P

