

**PAELLA PAN IN ENAMELLED IRON diameter cm.80 for
40 portion**



SOLUZIONI FOODSERVICE

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 80 cm
- bottom diameter cm.73
- border height cm.7
- ideal for 40 people
- equipped with 2 handles
- weight kg.10,0

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