

**PROFESSIONAL IRON PAELLA PAN diameter 40 cm for
4 portions**



vedi prodotto online

CODICE: **0580043260012**
MARCA: **GARCIMA**

SOLUZIONI FOODSERVICE

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

PATA NEGRA LINE by Garcima:

Line of pans for paella conceived for professional use and designed to withstand intensive use, such as deformation from thermal shocks and impacts.

Increased thickness, with a weight of 2.5 kg

MATERIAL AND USE:

Paellera made of polished carbon steel with increased thickness.

The blackening due to continuous use ensures better non-stick properties during cooking.

It is advisable to wash it with hot water and after having carefully dried it, to grease it with a light layer of cooking oil to prevent rust.

CHARACTERISTICS:

- maximum diameter 40 cm
- bottom diameter cm.35
- border height cm.5
- ideal for 4 people
- equipped with 2 handles
- weight kg.2,5

TO BE USED WITH PAELLA BURNER -PAELLERO- mod. 30-P