

**PROFESSIONAL IRON PAELLA PAN diameter 45 cm for
6 portions**



vedi prodotto online

CODICE: **0580043260013**
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 3.1 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 45 cm
- bottom diameter cm.42
- edge height 5.5 cm
- ideal for 6 people
- equipped with 2 handles
- weight kg.3,1

TO BE USED WITH PAELLA BURNER -PAELLERO- mod. 30-P and 40-P