

**PAELLA PAN IN ENAMELLED IRON diameter cm.50 for  
14 portions**

PAELLA IN ACCIAIO FERRITICO VETRIFICATO GARCIMA LINEA VALENCIANA ENAMELED WITH 2 HANDLES  
diameter cm.50 altezza cm.6 FOR 14 PERSONS



vedi prodotto online

CODICE: **0581013260250**

MARCA: **GARCIMA**

# 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 cm.50
- bottom diameter 45 cm
- border height 6 cm
- ideal for 14 people
- equipped with 2 handles
- weight kg.2,4

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