SOLUZIONIFOODSERVICE

PAELLA PAN IN ENAMELLED IRON diameter cm.42 for 10 portions

GARCIMA GARCIMA VALENCIANA LINE ENAMELED PAELLA IN ACCIAIO FERRITICO VETRIFICATO WITH 2 HANDLES diameter cm.42 altezza cm.5 FOR 10 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 42 cm
- bottom diameter cm.37
- border height cm.5
- ideal for 10 people
- equipped with 2 handles
- weight kg.1,8

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

