SOLUZIONIFOODSERVICE

PAELLA PAN IN ENAMELLED IRON diameter cm.36 for 7 portions

PAELLA IN ACCIAIO FERRITICO VETRIFICATO GARCIMA LINEA VALENCIANA ENAMELED WITH 2 HANDLES diameter cm.36 altezza cm.5 FOR 7 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 cm.36
- bottom diameter cm.31
- border height cm.5
- ideal for 7 people
- equipped with 2 handles
- weight kg.1,1

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

