

SPECIFICATIONS

ARTICLEDesignation : **Paella pan**Code bobet : **8990 : Diam. 400 mm**Selling Unit : **Unit***Non-contractual pictures***CHARACTERISTICS**

Round "lyonnaise" pan, 2 handles.

- White steel : Quick temperature rise, uniform heat diffusion.
- This extra-thick professional frying pan has two firmly welded handles.
- It has many different uses and proves ideal for paella because of its highly-flared shape, allowing liquid to evaporate quickly (boiling down).
- Its heavy-gauge thickness allows food to simmer.
- Natural non-stick properties : Gradual seasoning, the more the pan is used the less it sticks.
- Tip : preheat using a little fat.
- Season when first used
- All cook tops including induction.

DIMENSIONS:

- Interiors:
 - * Diameter 380 mm
 - * Height 60 mm
- Exteriors:
 - * Diameter 400 mm
 - * Diameter including the handles 475 mm
 - * Height 62 mm
 - * Height including the handles 90 mm
- Weight: 4.11 kg

APPLICATION / MAINTENANCE :

- Maintenance : deglaze, rinse with hot water, dry and lightly oil. Store in a dry place
- Do not use detergents, not suitable for dishwasher

