

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

IRON PAELLA PAN , with 2 HANDLES, complete line with diam. from 34 to 47 cm .

- Iron is excellent for cooking over very high heat because, not having a high capacity to transmit heat, it avoids sudden changes in temperature.
- $\circ~$ Being a non-stick material, it prevents food from sticking.
- $\circ~$ It can withstand very high temperatures and improves its performance over time.
- $\circ~$ Iron containers are best suited for frying, omelettes or thin crepes.
- \circ The black iron pan should be washed with water as little as possible and always kept greased .
- CE mark
- Made in ITALY

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	AVAILABLE MODELS	
PD11717-34	Iron Paella Pan with 2 Handles, Diam. 34 cm, Height 6 cm	€ 22,63 VAT escluded Shipping to be calculed
		Delivery from 3 to 6 days
PD11717-37	Iron Paella Pan with 2 Handles, Diam. 37 cm, Height 5.5 cm	€ 24,60 VAT escluded Shipping to be calculed
		Delivery from 3 to 6 days
PD11717-42	Iron Paella Pan with 2 Handles, Diam. 42 cm, Height 6 cm	€ 28,29
		VAT escluded Shipping to be calculed
		Delivery from 3 to 6 days
PD11717-47	Iron Paella Pan with 2 Handles, diam. 47 cm, height 6.5 cm	€ 35,67
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