



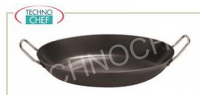
PROFESSIONAL DESCRIPTION

IRON PAN for PAELLA , 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**.
- Being a non-stick material, it avoids attachment to food.
- **It bears very high temperatures** and over time improves its performance.
- iron containers are the most suitable for fries, omelets or thin crepes.
- **The black iron pan should be washed with as little water as possible and always kept greasy .**
-
- **CE mark**
- **Made in Italy**

AVAILABLE MODELS

PD11717-34



Paderno - 34 cm iron Paella pans
Iron Paella pan with 2 handles, diam. 34 cm, 6 cm high

Delivery from 3 to 6 days

PD11717-37



Paderno - 37 cm iron Paella pan
Iron Paella pan with 2 handles, diam. 37 cm, 5.5 cm high

Delivery from 3 to 6 days

PD11717-42



Paderno - 42 cm iron Paella pan
Iron Paella pan with 2 handles, diam. 42 cm, 6 cm high

Delivery from 3 to 6 days

PD11717-47



Paderno - 47 cm iron Paella pan
Iron Paella pan with 2 handles, diam. 47 cm, 6.5 cm high

Delivery from 3 to 6 days