

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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.
- $\circ\,$ 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



Delivery from 3 to 6 days

Paderno - 34 cm iron Paella pans

Iron Paella pan with 2 handles, diam. 34 cm, 6 cm high

PD11717-37



Delivery from 3 to 6 days

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

PD11717-42



Delivery from 3 to 6 days

Paderno - 42 cm iron Paella pan

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

PD11717-47



Delivery from 3 to 6 days

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