

## SPECIFICATIONS

### ARTICLE

Designation : Paella pan

Code bobet : 8990 : Diam. 400 mm

Selling Unit : Unit



### 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

