

Article: P994150

Product Family: Black Steel Paella Pan

Paella pan 50 centimeter carbon steel induction-ready with red handles

By combining the durability of cast iron and the speed of stainless steel, the paella pan by Pujadas offers the best of both materials. The carbon steel construction is strong, long-lasting and provides impressively consistent heat. Carbon steel is naturally magnetic, so this pan is compatible with induction, gas, electric or vitroceramic ranges for impressive versatility. Two red loop handles offer a reliable, steady grip, and the smooth interior is easy to clean. With its wide, flat base, this pan is perfect for paella and other similar dishes like pasta or rice. The 20-centimeter diameter is the ideal size for a single portion.

MODEL INFORMATION

EAN 13	8421661614160
Weight (KG)	4.07
Case Lot	1

Features & Benefits

- Carbon steel construction is strong and long-lasting
- Provides consistent heat for superior results
- Red loop handles offer a reliable, steady grip
- Smooth interior for quick cleaning
- 50-centimeter paella pan makes a single portion
- Induction-ready
- Compatible with gas, vitroceramic, electric or induction ranges
- Wide, shallow design is ideal for paella and other similar dishes like pasta or rice

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