



**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 .**
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- **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

**€ 22,63**

*VAT excluded*  
**Shipping to be calculated**

**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

**€ 24,60**

*VAT excluded*  
**Shipping to be calculated**

**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

**€ 28,29**

*VAT excluded*  
**Shipping to be calculated**

**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

**€ 35,67**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 3 to 6 days