

Paella pan code: 622216

Carbon steel construction with excellent heat conductivity.
Traditional Spanish-style paella pan.

Wide, shallow design.

Suitable for use on gas burners, charcoal grills, open fires, and in ovens.

Sturdy side handles.

NOTE: Must be seasoned multiple times before use.

Before first use:

- Boil water in the pan.
- Wash with water and detergent.
- Dry immediately; do not leave to air-dry.
- Apply a light layer of cooking oil to the interior.

For pre-seasoning:

- Pour approximately 1 mm of oil into the pan.
- Heat until the oil reaches its smoke point.
- Turn off the heat and allow the pan to cool.
- Remove the oil and wipe with paper towel.

- Heat the pan again for 2 minutes without oil.

After use, wash, dry thoroughly, and lightly oil the surface to help protect it from rust and oxidation.

Store in a dry place when not in use.

622094: 2 handles, serves 4 portions.

622100: 2 handles, serves 6 portions.

622117: 2 handles, serves 8 portions.

622216: 2 handles, serves 10 portions.

622308: 2 handles, serves 12 portions.

622353: 2 handles, serves 16 portions.

622407: 2 handles, serves 20 portions. Compatible with Fiesta grill, code: 146002.

622605: 4 handles, serves 40 portions. Compatible with Fiesta grill, code: 146804.

Serving capacities are based on approximately 550 g per portion.

-  Large cooking surface helps achieve authentic paella texture.
-  Carbon steel delivers fast and even heat distribution.
-  Suitable for cooking over a variety of heat sources.





HENDI

Tools for Chefs

622216

#420x(H)50

370