

**Article:** P293132

**Product Family:** Top Line Cookware

# Top Line paella pan 32 cm stainless steel induction-ready in satin finish

The Top Line paella pan by Pujadas delivers unparalleled performance for your finest culinary creations. Sleek and smooth, this pan combines its upscale design with a satin finish for an elegant appearance. It's made of 18/10-grade stainless steel, which provides impressive durability and longevity. The sandwich base features an aluminum core for fast, even heating, induction compatibility and exceptional energy efficiency. The strong loop handles are heat-resistant, so they stay cool and comfortable, while the lip on the edge of the pan ensures a smooth pouring experience. With a wide base and shallow sides that are ideal for slow cooking and browning, this NSF-certified Top Line casserole pan will help you prepare your best dish yet. It's perfect for your gas, electric, vitroceramic or induction range.

## MODEL INFORMATION

| | |
|---|---|
| EAN 13 | 8421661293327 |
| (W) Width (CM) | 33.5 |
| (D) Depth (CM) | 44 |
| (H) Height (CM) | 7 |
| (DI) Diameter (CM) | 32 |
| Capacity (L) | 4.7 |
| Weight (KG) | 2.34 |
| Construction Material | Stainless Steel |
| Case Lot | 1 |

## Features & Benefits

- 18/10-grade stainless steel provides impressive durability and longevity
- Sandwich base features aluminum core for fast, even heat, induction compatibility and energy efficiency
- Satin finish creates a classy, elegant appearance
- Insulated loop handles are heat-resistant for a cool, comfortable grip
- Lip on edge of pot ensures smooth pouring
- 32-centimeter paella pan
- Induction-ready
- NSF-certified
- Compatible with gas, electric, vitroceramic or induction ranges
- Wide base and deep sides are ideal for sauces, broths, stocks, soups and more

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