

COOKWARE



**Enamel Paella Pan**

art.	Top Dia	Bottom Dia	Ht.	Lbs	
A4982177	6"	4½"	1¼"	0.41	Tapas
A4982178	7¾"	6"	1¾"	0.65	1 Serving
A4982179	8¾"	7¼"	1½"	0.94	1 Serving
A4982180	9¾"	7¾"	1½"	1.18	1 Serving
A4982181	10¼"	8¼"	1¾"	1.38	2 Servings
A4982182	11¾"	9¾"	1¾"	1.40	4 Servings
A4982183	13¾"	11½"	1¾"	2.07	6 Servings
A4982184	15"	12¾"	2"	2.89	8 Servings
A4982185	18¾"	14¾"	2"	4.35	12 Servings
A4982186	19¾"	17¾"	2"	5.73	14 Servings
A4982187	23¾"	20½"	2¼"	8.00	20 Servings

**Paella Pan, Polished Carbon Steel**

art.	Top Dia	Bottom Dia	Ht.	Lbs	
A4172434	13¾"	11¾"	1½"	2.3	6 Servings
A4172439	15¾"	12¼"	1¾"	2.6	8 Servings
A4172447	18½"	16"	2"	4.0	12 Servings
A4172460	23¾"	20¾"	2¼"	8.0	20 Servings
A4172480	31½"	28"	2¾"	13.5	40 Servings
A4172490	35½"	31¾"	2¾"	15.4	50 Servings

This size comes with four handles

Classic paella is best when made in a traditional paella pan. Made from thin carbon steel, the bases are hammered to produce small dents that help expand the base to prevent buckling when heated. They also aid in more uniform cooking and in the development of the delicious toasted rice bottom known as socarrat. The shallow, splayed sides encourage the evaporation of liquid and speed up the cooking process. Carbon steel paella pans are commonly used but require some care. They must be washed, seasoned and stored in a dry place to keep the carbon steel from rusting. Over time, ingredients will react with the steel and develop a patina that will impart a unique flavor to the dish. Enamel-coated carbon steel does not need to be seasoned and is additionally oven-safe. Although paella is usually best when cooked over an open flame, both styles are induction-compatible, and both should be washed by hand.



**Paella Pan Cover, Aluminum**

art.	Dia	Lbs
A4982188	13¾"	0.26
A4982189	15"	0.33
A4982190	19¾"	0.62

This flat lid was designed to cover paella during its resting period at the end of cooking. Made of aluminum with an ABS knob.



**Balti Pan, Carbon Steel or Stainless Steel**

Carbon Steel				
art.	Dia	Ht.	Lbs	
49657-15	6"	2¼"	0.62	
49657-20	8"	2¾"	1.22	
49657-25	10"	2¾"	1.45	
Stainless Steel				
art.	Dia	Ht.	Lbs	
A4965715	6"	2¼"	0.44	
A4965720	8"	2¾"	0.88	
A4965725	10"	2¾"	1.10	

Balti is a type of curry that is served in a wide, wok-like pan with a slightly rounded bottom and large loop handles. The cooking technique is reminiscent of stir-frying and traditional ingredients include chicken, goat, lamb and shrimp. Spices typically seen in Balti cooking include cardamom, cloves, anise seed, cumin, fennel, ginger and masala. Balti dishes are also served in the pan, and are often eaten without rice or cutlery. They are served instead with naan or other large pieces of bread. Our Balti pans are available in carbon steel or stainless steel, each with welded handles. The carbon steel pans are suitable for all heat sources, including induction. Stainless steel pans are not induction ready, but can be used on gas or electric cooktops. Carbon steel pans are not dishwasher-safe.



**Chromed Steel Tempura Rack**

art.	Dia	Ht.	Lbs
49613-30	12"	1½"	0.4
49613-33	13"	1½"	0.4
49613-35	14"	1½"	0.7

This rack was designed to rest on the side of a wok in order to hold and drain food as it's being deep-fried, while also keeping it warm. Made of chromed steel, dishwasher-safe.



**Steel Tawa Pan with Wood Handle**

art.	Dia	Ht.	Lbs
49614-28	14"	1¾"	2.0

This specialty pan is used for cooking Indian roti and chapati flatbreads. Made of carbon steel with a wooden handle, it can also be used to as a standard griddle to cook foods such as quesadillas and pancakes. Season before using. Handwash and dry immediately.