

100cm enamelled Paella Pan

Using, cleaning and washing instructions

Please go to our safety
information and equipment
operating instructions catalogue
page to download
available on our website
www.angeloeventhire.com



These appliances are only for
professional use by a qualified person

GENERAL SAFETY ADVICE SAFE USE

We would have prepared/tested and checked
these items prior to you receiving them to ensure
safe and full working condition.

The safe use of hire equipment is the sole
responsibility for the hirer once the items are
collected or arrive on site.

Angelo's staff are not allowed to install equipment on
site, and you are not permitted to make any
alterations to the appliance or its connectors in any
way.

If in any doubt please ask and call us for advice

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO2 extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- Allow the appliance to cool fully before touching or cleaning.

This paella pan has been designed for use with gas or a direct flame. Never place an empty pan on a direct heat. Heat your pan slowly and control the heat at all times. If you use your pan in the oven do not allow it to be exposed to temperatures higher than 250 °C or for more than 10 minutes. Never use in microwave ovens. Use only metal or wooden utensils and never plastic as these pans (including the handles) get extremely hot. Keep away from children at all times

WASHING AND CLEANING -

To wash a large 100 cm enamelled paella pan.

- 1, Let it cool completely, then soak it with warm water and mild dish soap.
- 2, Use a soft sponge or nylon brush to remove food.
- 3, Rinse clean and dry thoroughly with a towel. enamelled pans do not need seasoning or anti-rust oil.

DO NOT USE ANY TYPE OF SCOURER AS THIS COULD DAMAGE THE ENAMEL

Step-by-Step Cleaning Instructions -

- 1 - Cool down: Wait until the pan is safe to touch before adding water.
- 2 - Soak: Fill or submerge parts of the large pan with warm, soapy water to loosen stuck rice.
- 3 - Scrub gently: Use a soft cloth, sponge, or non-abrasive pad. Avoid metal scourers that can chip the enamel.
- 4 - Handle burnt spots: Boil a little water in the pan with soap for a few minutes to lift stubborn crusts, then let cool and wipe.
- 5 - Dry completely: Dry with a towel right away to avoid water spots.