

Outdoor cooking systems provide instant controllable heat and are clean and easy to use. All systems include rubber tubing and 'care and use' instructions.

All carbon steel pans must be seasoned to maintain their original condition.

The paella pan in picture 1 is featured with a hornbeam wooden spatula - please see page 39 for more informaton on this product.



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1 Carbon steel paella pan

ref	101	30cm dia	4 servings
	102	34cm	6
	103	38cm	8
	104	42cm	10
	105	46cm	12
	108	60cm	20

2 Carbon steel chestnut roasting pan

ref	331	28cm dia
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Outdoor Gas Cooking Systems

3 Medium gas ring

ref	342	suitable for 34-46cm diameter pans (inclusive)
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4 Large gas ring

ref	343	suitable for 30-60cm diameter pans (inclusive)
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5 Enamel coated ridged grill pan

ref	361	46cm dia
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6 Boxed Set 1

ref 400 carbon steel paella pan 38cm diameter, medium gas ring, set of 3 legs and rubber tubing

7 Boxed Set 2

ref 401 carbon steel paella pan 46cm diameter, large gas ring, set of 3 legs and rubber tubing

ref 414 carbon steel paella pan 60cm diameter, large gas ring, set of 3 legs and rubber tubing (not pictured/not boxed)

8 Boxed Set 3

ref 403 enamel coated ridged grill pan 46cm diameter, large gas ring, set of 3 legs and rubber tubing

9 Paella pan stand

ref 109 width 80cm, height 140cm, 14 hooks, holds up to 28 pans

10 Set of 3 legs

ref 344



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