



POLISHED CARBON STEEL
ENAMELED CARBON STEEL



Paella Pans

Ideal for cooking and serving paella

Vigor polished and enameled carbon steel pans are perfect for cooking and serving paella. Made in Spain, their versatile design is safe for gas stoves and open fire, delivering your guests the perfect socarrat and an immersive experience in Spanish cuisine.



Shallow and Wide

Shallow, wide shape maximizes the surface area of the Paella and allows for rapid evaporation of the cooking liquid and optimal socarrat development.

Sizes for Every Occasion

Paella is meant to be enjoyed right out of the pan! Vigor has sizes that serve 1 to upwards of 70 people at a time.

Handle Design

2 large loop handles are ideal for easy maneuvering and transportation around the kitchen (35½" models include 4 handles). Riveted handle ensures longevity and a secure connection.

Durable Carbon Steel Construction

Constructed of durable yet lightweight carbon steel which is perfect for when you need to rotate your pan while cooking.

Utmost Versatility

Made in Spain, the versatile construction of these pans means it can be used on standard gas and electric cooktops, as well as open fire.

For more information on how to care for this pan and extend its life, see the Vigor Paella Pans Care and Usage Instructions. This can be found in the Resources and Downloads section on the website.

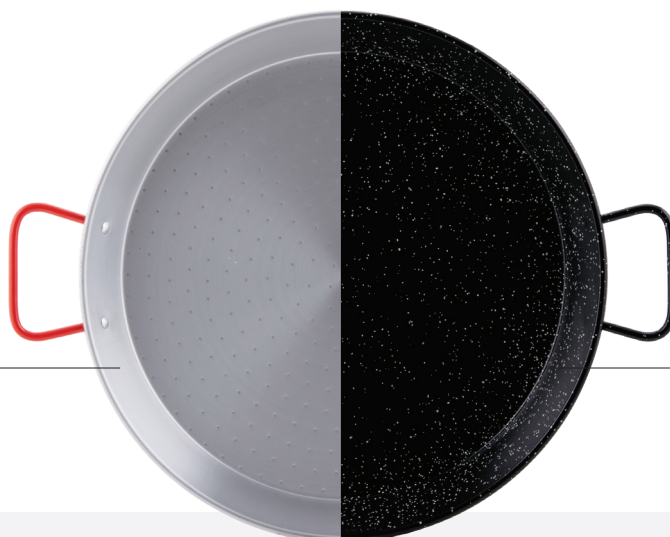




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Carbon steel construction is the perfect traditional option for cooking Paella.

Builds a patina that helps absorb flavors, enhancing future dishes.

Durable and a good conductor of heat.

Strategically placed dimples create a pattern of irregularities for heat to spread evenly.

Lightweight design is perfect for rotating your pan to prevent your socarrat from burning.



GAS
STOVE
SAFE



OPEN
FIRE
SAFE



HAND
WASH
ONLY



GAS
STOVE
SAFE



OPEN
FIRE
SAFE



OVEN
SAFE



DISH-
WASHER
SAFE

Elegant enamel coating allows for low maintenance and care.

Enamel coating helps prevent rust and discoloration.

Low maintenance with no seasoning required.

Dishwasher safe for easy care.

Darker finish absorbs and radiates more heat.

Elevates the presentation of your traditional Paella.

Pick the size based on your ideal serving amount

Carbon Steel Item Numbers	Enameled Steel Item Numbers	Top Diameter	Serving Sizes
473PAELLA8CS	473PAELLA8E	8"	Serves 1
473PAELLA11C	473PAELLA11E	11"	Serves 2-3
473PAELLA14C	473PAELLA14E	14"	Serves 3-5
473PAELLA16C	—	15¾"	Serves 4-6
473PAELLA18C	—	18"	Serves 5-8
473PAELLA24C	473PAELLA24E	23½"	Serves 9-16
473PAELLA27C	—	27½"	Serves 15-35
473PAELLA35C	—	35½"	Serves 40-70