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Peer to Peer Learning – ICA Roundtable

Paella Pans and Burners

Amanda Hosking – July 8, 2015

Q: Paella pans! We just got a few for an upcoming event...any suggestions on what type of burners to use underneath?

A: David Paquet- I have been playing with Paella for 15 years and started out cooking it low tech over a raft of sterno with the pan supported with bricks. Then found a round BBQ that was kind of OK. Finally opted to purchase the paella burner ring. Works well unless its windy then good luck!
<http://www.tienda.com/.../extra-large-paella-burner-pb...>



Sean Willcoxon We just did an event where we built an open air wood pit and got some iron risers made. We cooked live right outside a tent and they served and displayed inside. I have photos of the actually cooking but I can't seem to find them. Here are pictures of the pit and the displays though.





Amanda Hosking- Thanks Sean Willcoxon! That is very helpful! Where did you get your stands in the last photo? Do the sternos seem to give enough heat?

Sean Willcoxon- The stands in both the fire pit and on or two of the buffets we had a welder make for us. The other one is a universal riser that I think came from buffet enhancements. The sterno keeps it warm but does create hot spots. Obviously heavy broth food items like paella and risotto are best but you do have to have someone constantly stirring to make sure you don't burn in one area and everything stays equally hot. We did chicken wings in one pan so we also added the heat lamp over that.

Sean Willcoxon- We have also used red bricks (Home Depot) along the outside of pans before as risers and they also block the sterno which we like as well. We have actually cooked (reheated) like at stations by putting quite a few sterno under at one time and as the items comes to temp, pull out sterno just to keep warm

Monica Holmes- Where did you buy the Paella pans from?

Roy Porter- Amanda Hosking Since you have a 27" dia. pan it would be best to go with the propane burners.

There are several places on line selling Paella pan burners. Find a good price that fits your pan and order. Once you get it I suggest you set it up and make a batch prior to an event. Some of the propane regulators and hoses are sketchy and ought to be replaced with a good regulator and longer hose. Often the legs are sketchy -- once saw a whole cooked pan get dumped when a lug buckled...messy.

So the recommendation is find a a steel fabricator and ask them to make better legs for you. Pipe works and is hard to break. Also ask the fabricator to make a wind guard for you. Stainless is best as so many times you are cooking out and it's windy.

Also purchase or have made to fit your pan, a giant trivet -- to hold the pan. Often you cook outside then bring inside and need some place to set the hot pan on. OK you could use bricks, the trivet looks better. Paella makes a great presentation. Have fun!

Amanda Hosking- Thank you all, very helpful feedback!