



Paella Pan Serving Guidelines:

- Serving size 'raciones' listed on Garcima paella pans is based on about 1.5 cups of cooked paella (50% rice + 50% other ingredients) per serving.
- 1 serving = 1.5 cups cooked paella = about 0.75 cups cooked rice = about 0.4 cups uncooked rice.
- Estimate about 1/4 to 1/2 cup of uncooked rice per serving (the old saying is 100g per person, which is about 0.4 cups).
- Many guests will like to help themselves to seconds, so we recommend 1-2 servings per person (our Entree Size serving follows this recommendation).

	Uncooked Rice	Liquid to add	Volume of Rice Made*	Final Volume of Paella**	Single Servings
'Extra' Paella Rice	1 cup	2 to 2.5 cups	about 2 cups	about 4 cups	about 2 to 3
'Bomba' Paella Rice	1 cup	2.5 to 3 cups	about 2.5 cups	about 5 cups	about 2 to 3 (larger servings)

*(Not counting other ingredients)

** (Assuming 1/2 rice and 1/2 meat and other ingredients)

Diameter (cm)	Diameter (in)	Depth	Servings (Tapas Size / Single Servings)	Servings (Entrée Size)	Maximum Liquid Volume	Uncooked Rice	Conversion (Liquid:Rice)	Cooked Rice (Approximation)	Cooked Rice + Ingredients
20 cm	8 in	1.5 in	1	1 small	3.2 cups	0.4 cups	2	0.7 cups	1.4 cups
22 cm	9 in	1.5 in	1.5	1	3.9 cups	0.5 cups	2	1.1 cups	2.2 cups
24 cm	9.5 in	1.5 in	1-2	1	4.7 cups	0.6 cups	2	1.3 cups	2.6 cups
26 cm	10 in	1.5 in	2	1-2	5.5 cups	0.7 cups	2	1.4 cups	2.9 cups
30 cm	12 in	1.75 in	4	2-3	8.2 cups	1.3 cups	2	2.5 cups	5.1 cups
32 cm	13 in	1.75 in	5	3-4	10.9 cups	1.8 cups	2	3.6 cups	7.2 cups
34 cm	13.5 in	1.75 in	6	4	12.4 cups	2.2 cups	2	4.3 cups	8.7 cups
36 cm	14 in	1.75 in	7	4-5	13.8 cups	2.5 cups	2	5.0 cups	10.1 cups
38 cm	15 in	1.75 in	8	5	15.4 cups	2.9 cups	2	5.8 cups	11.5 cups
40 cm	16 in	1.75 in	9	5-6	17.0 cups	3.2 cups	2	6.5 cups	13.0 cups
42 cm	17 in	2.00 in	10	6	21.5 cups	3.6 cups	2	7.2 cups	14.4 cups
46 cm	18 in	2.00 in	12	7-8	26.9 cups	4.3 cups	2	8.6 cups	17.3 cups
50 cm	20 in	2.00 in	14	9-10	32.6 cups	5.0 cups	2	10.1 cups	20.2 cups
55 cm	22 in	2.25 in	16	10-12	44.4 cups	5.4 cups	2	10.8 cups	21.6 cups
60 cm	24 in	2.25 in	19	12-15	54.1 cups	5.8 cups	2	11.5 cups	23.0 cups
65 cm	26 in	2.50 in	22	14-18	72.8 cups	7.2 cups	2	14.4 cups	28.8 cups
70 cm	28 in	2.50 in	25	16-20	81.8 cups	9.0 cups	2	18.0 cups	36.0 cups
80 cm	32 in	3.00 in	40	25-30	135.3 cups	14.4 cups	2	28.8 cups	57.6 cups
90 cm	35 in	3.00 in	50	30-40	171.2 cups	18.0 cups	2	36.0 cups	72.0 cups
100 cm	39 in	3.25 in	85	50-70	222.6 cups	30.6 cups	2	61.2 cups	122.4 cups
115 cm	45 in	3.50 in	120	80-110	326.2 cups	43.2 cups	2	86.4 cups	172.8 cups
130 cm	50 in	4.00 in	200	120-180	470.3 cups	72.0 cups	2	144.0 cups	288.0 cups

Notes on recipe scaling:

- A pan that is twice as wide holds about 3-4 times the volume. The volume scales more quickly than the diameter based on volume=3.14 x (half the diameter, squared).

Based on the above, a pan that is twice as wide should have the recipe tripled or quadrupled, but take into account the notes below.

- Using double the rice means you double the liquid, the salt, and any 'mix-in' ingredients (not 'garnish' ingredients, like peppers, mussels, clams, and shrimp that are arranged on top).
- If using double the rice, don't double the Olive Oil, scale it only a little, as you only use enough to coat the bottom.
- If using double the rice, do not double the saffron, scale it only a little, as more liquid in the pan can absorb more flavor from the saffron.