

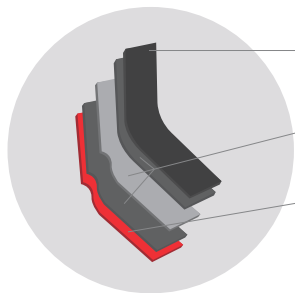
The advantages of enameled cast iron

1. Cast iron, a carbon-rich iron alloy, naturally possesses outstanding heat-retaining qualities.
2. Pots and pans heat evenly throughout, with no drop in temperature.
3. Ingredients retain their nutritional value and full flavors. Meat does not dry out and vegetables stay moist.
4. The beautiful pots and pans go easily from stove top to oven to table for serving.



Black matte enamel interiors

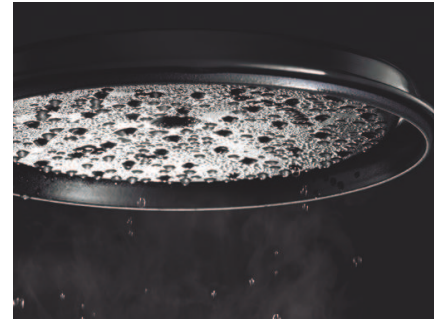
1. The black matte interior imparts texture on the cooking surface for outstanding browning and searing and easy release of foods.
2. Thanks to the enameled surface, the pieces require no seasoning (unlike uncoated cast iron) and are exceptionally durable.
3. This high-quality enamel offers improved resistance to thermal shocks, scratching and crazing.
4. Pots are convenient to use and easy to clean.



- The specially-developed black matte enamel interior
- Cast iron covered with a base enamel coating
- Exterior with at least one coat of colored enamel

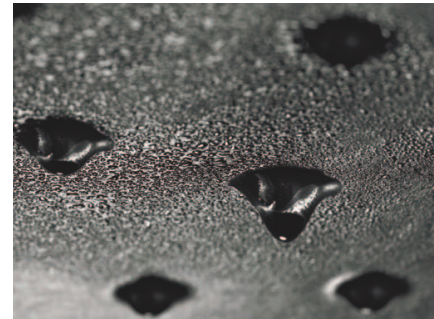


Self-basting contoured lid



The innovative lid is equipped with tiny spikes on the underside that continually release condensed liquid back onto the food, keeping it moist and flavorful as it cooks. The Staub lid distributes moisture nine times more effectively than conventional lids.

Tested by the R&D Department of ZWILLING J.A. Henckels



Spikes inside the lid collect evaporated liquid and channel it back onto the food as it slowly cooks to tender perfection. The lid fits tightly to help seal in moisture.

