



CATALOG
2024

INDEX

CONTENT

PAG.

OUR HISTORY

02

FINISHES

03

DIMENSIONS

04

PACKAGING

05

SKILLETS

07

TORTILLA PRESS

15

GRIDDLES

21

SERVINGWARE

29

DUTCH OVENS

37

MILLS & GRINDERS

43

KITCHEN TOOLS

49

ACCESSORIES

54







VICTORIA

CAST IRON COOKWARE

Victoria is a family business located in Medellin, Colombia, since 1939. It all started in a small garage metal toy soldiers. Over time, it started with the development of products such as the manual grain mill. It was the first generation of these mills that propelled Victoria to become a passionate company focused on manufacturing quality cookware, always seeking for a balance between innovation and tradition. As the quest to perfect traditional cookware has evolved.

FINISHES

One of the most important considerations when it comes to cast iron is determining the type of finish, or coating, for your needs. This decision hinges on your lifestyle, personal preferences, and, most importantly, how you intend to use and care for your cookware.



SEASONED CAST IRON

①



Perfect for cooking lovers and enthusiasts

②



Must be properly dried and maintained after each use.

③



Will last multiple lifetimes if treated right. Rust can be fixed and reasoned.



ENAMELED CAST IRON

①



Perfect for people who want easier maintenance.

②



Can be left to air-dry or washed in the dishwasher.

③



100% rust resistant

DIMENSIONS

Here is a helpful reference guide to understand how we state the measurements and dimensions of our extensive line of products.

SKILLET

L= Length

W= Width

H= Height

Ø= Diameter



TYPES OF PACKAGING

The packaging and presentation of a product play a pivotal role in shaping the initial impression made on the customer. This aspect significantly impacts the buying decision, whether it's while the product is on display or when the customer receives their purchase.



COLOR PACKAGING

This is a packaging oriented to physical retailers or to display in gondolas. It is made of 0.56 mm cardboard with full color printing. It includes instructions for use and care in Spanish and English on the back of the label, sleeve or box.



KRAFT CARDBOARD BOX

Robust corrugated box with one-color printing. Developed for shipping via small parcel since its structure protects the product, guaranteeing an excellent end-user experience.



COLOR + KRAFT CARDBOARD BOX

Color packaging plus kraft cardboard box. You have the protection of the kraft cardboard box, with the beauty of the color label. Made for an improved unboxing experience.

CAST IRON SKILLET

Victoria cast iron skillets are durable and can be used with electric stoves, gas stoves, on campfires, wood stoves, ovens and grills. Victoria cast iron skillets come in two finishes: seasoned with 100% natural flaxseed oil, and vitreous enameled. These coatings ensure that the pan creates a natural non-stick coating over time and use.





CAST IRON SKILLETS & GRILL PANS



SR 1

MINI SKILLET - 12 cm | 4.8"

L: 24,7 cm, **W:** 12,3 cm, **H:** 6,5 cm, 0,2 L, 0,5 Kg



SR 2

SKILLET - 16,5 cm | 6.5"

L: 28,5 cm, **W:** 18,9 cm, **H:** 5,6 cm, 0,5 L, 0,9 Kg



SR 3

SKILLET - 20 cm | 8"

L: 34,3 cm, **W:** 22,6 cm, **H:** 7,1 cm, 1 L, 1,5 Kg



SR 4

SAUCEPAN 2 QT - 20 cm | 8"

L: 33,2 cm, **W:** 22,6 cm, **H:** 11,3 cm, 1,9 L, 2,2 Kg





SR 5

SKILLET - 25 cm | 10"

L: 44 cm, W: 28,5 cm, H: 5,4 cm, 2 L, 2,4 Kg



SR 6

SKILLET - 30 cm | 12"

L: 51 cm, W: 33,8 cm, H: 8,1 cm, 3 L, 3,8 Kg



SR 7

SQUARE GRILL PAN - 25 cm X 25 cm | 10" X 10"

L: 44,2 cm, W: 27,5 cm, H: 7,9 cm, 2 L, 2,8 Kg



CAST IRON SKILLETS & GRILL PANS



SR 8

SKILLET DOUBLE HANDLE - 25 cm | 10"

L: 33 cm, W: 25 cm, H: 3,8 cm, 2 L, 2,2 Kg



SR 9

GRILL SKILLET DOUBLE HANDLE - 25 cm | 10"

L: 33 cm, W: 25 cm, H: 3,8 cm, 2 L, 2,2 Kg



S 10

**SQUARE GRILL PAN DOUBLE HANDLE
25 cm X 25 cm | 10" X 10"**

L: 33 cm, W: 25 cm, H: 3,8 cm, 2 L, 2,3 Kg





SR 11

SKILLET DOUBLE HANDLE 33 cm | 13"

L: 38,4 cm, **W:** 35,5 cm, **H:** 6,6 cm, 3,4 L, 3,8 Kg



SR 12

WOK - 35,5 cm | 14"

L: 43,4 cm, **W:** 36,7 cm, **H:** 10,4 cm, 5,8 L, 5,1 Kg



REFERENCE TABLE OF SKILLET & GRILL PAN

PACKAGE TYPE	COLOR PACKAGING		COLOR + KRAFT CARDBOARD BOX	
COATING	ENAMELED	SEASONED	ENAMELED	SEASONED
SR 1	39349	39967	38502	39868
SR 2	32586	32395	36652	35969
SR 3	34405	34351	31923	39363
SR 4	39356	39080	37819	30605
SR 5	35471	31879	36270	32432
SR 6	34429	34375	33644	36706
SR 7	34443	34436	39561	38571
SR 8	30896	31596	35938	39431
SR 9	38953	33996	34320	37253
SR 10	30964	33699	39561	33576
SR 11	35174	35167	31947	37574
SR 12	35020	34993	30926	37291

RECIPE

DUTCH BABY



Ingredients:

- 4 to 5 eggs
- 1 cup of milk
- 1/2 cup of wheat flour
- 1 tablespoon of sugar
- Salt to taste
- Butter

Instructions:

- Preheat the oven to 250°C.
- In a food processor, combine all the eggs, wheat flour, sugar, and salt. Process until you obtain a homogeneous mixture.
- Place your iron skillet on the stove and, once it's hot, add the butter.
- Now, pour the mixture into the skillet and cook over medium-low heat until you see bubbles forming at the edges.
- Transfer to the oven at 230° - 250°C for 15 minutes or until your eggs are super fluffy.
- Remove from the oven and add your favorite toppings.

CAST IRON **TORTILLA PRESS**

A modern take on the traditional Mexican wooden presses, this utensil is designed for durability and consistent performance. Inspired by the gastronomic culture of Tex Mex and famous dishes like tacos, the Victoria Tortilla Press ensures even pressure across the dough's surface, resulting in uniformly thin and perfectly round tortillas. Its thoughtful engineering guarantees a seamless cooking experience, making it an ideal choice for both seasoned chefs and home cooks.





CAST IRON TORTILLA PRESSES



PT 1

TORTILLA PRESS - 16 cm | 6.5"

L: 20 cm, A: 16 cm, H: 7,5 cm, 3,2 Kg



PT 2

TORTILLA PRESS - 20 cm | 8"

L: 24 cm, A: 20 cm, H: 8,1 cm, 4,2 Kg





PT 3

TORTILLA PRESS HEAVY DUTY - 20 cm | 8"

L: 24 cm, A: 20,5 cm, H: 8,1 cm, 3,7 Kg



PT 4

TORTILLA PRESS HEAVY DUTY - 25 cm | 10"

L: 31 cm, A: 25,4 cm, H: 8,5 cm, 5,1 Kg



REFERENCE TABLE OF TORTILLA PRESSES

PACKAGE TYPE	COLOR PACKAGING		KRAFT CARDBOARD BOX	
COATING	TINNED	SEASONED	ENAMELED	SEASONED
PT 1	30520	30551	N/A	N/A
PT 2	N/A	N/A	N/A	36997
COATING	PAINTED	SEASONED	PAINTED	SEASONED
PT 3	39981	35501	36171	34214
PT 4	31343	37970	36829	39318

RECIPE

TORTILLA



Ingredients:

- 200 g of corn flour
- 300 ml of warm water (38/40° C)
- 1 teaspoon of salt

Instructions:

- In a large bowl, place the corn flour. Add salt and mix well.
- Gradually add warm water while mixing the dough with a wooden spoon or your hands. Continue mixing until the dough becomes smooth and pliable. If it's too dry, add a little more water; if it's too wet, add a bit more corn flour.
- Divide the dough into balls the size of a large walnut. The number of balls will depend on the size you desire for your tortillas.
- Preheat a griddle or large skillet over medium-high heat.
- To flatten the balls, you can use a tortilla press, placing plastic, parchment paper, or plastic wrap on both sides to prevent the dough from sticking.
- Place each ball in the center of your tortilla press and close it.
- Carefully remove the tortilla from the paper or plastic and place it on the hot skillet. Cook for about 1-2 minutes on each side or until the tortilla starts to brown and puff slightly.
- Repeat the process with the remaining dough balls until you have cooked all the tortillas.
- Once cooked, you can serve them immediately. They are delicious when hot and can be filled with your favorite ingredients, such as cheese, meat, avocado, salsa, etc.

CAST IRON **GRIDDLES**

Cooking on a cast iron griddle is a unique experience that you will love with each use, as you will begin to discover each of the flavor and benefits that this type of utensil will bring to your your recipes.





CAST IRON GRIDDLES



PL 1

ROUND REVERSIBLE GRIDDLE
32 cm | 12"

L: 38 cm, W: 32 cm, H: 2 cm, 3,8 Kg



PL 2

RECTANGULAR REVERSIBLE GRIDDLE
33 cm X 21cm | 12" X 8"

L: 39 cm, W: 21 cm, H: 2 cm, 3,5 Kg





PL 3

RECTANGULAR REVERSIBLE GRIDDLE
47 cm X 25 cm | 18.5" X 10"

L: 47 cm, W: 25 cm, H: 2 cm, 5 Kg



PL 4

RECTANGULAR REVERSIBLE GRIDDLE
50 cm X 35 cm | 20" X 14"

L: 50 cm, W: 35 cm, H: 2 cm, 8,2 Kg



CAST IRON GRIDDLES



PL 5

PIZZA PAN DOUBLE HANDLE

38 cm | 15"

L: 46,1 cm, W: 38 cm, H: 3,2 cm, 5,6 Kg



PL 6

COMAL & PIZZA PAN DOUBLE HANDLE

25 cm | 10"

L: 31.1 cm, W: 25 cm, H: 3 cm, 1,9 Kg





PL 7

COMAL - 30 cm | 12"

L: 48,2 cm, **W:** 30 cm, **H:** 4,4 cm, 2,9 Kg



PL 8

COMAL - 26,6 cm | 10.5"

L: 42,4 cm, **W:** 26,4 cm, **H:** 4 cm, 2,1 Kg



REFERENCE TABLE OF GRIDDLES

PACKAGE TYPE	COLOR PACKAGING		COLOR + KRAFT CARDBOARD BOX	
COATING	ENAMELED	SEASONED	ENAMELED	SEASONED
PL 1	32067	39912	38007	31763
PL 2	32425	32333	38793	36058
PL 3	34177	34160	31770	37857
PL 4	32685	32869	34184	35716
PL 5	30148	35723	39332	34474
PL 6	34528	34962	38328	31800
PL 7	36416	36133	36379	35891
PL 8	35211	34948	34504	32999

RECIPE

PIZZA



Ingredients:

Tomato paste

- Red onion
- Mushrooms
- Green bell pepper
- Mozzarella cheese
- Pepperoni

For the dough

- 450g all-purpose flour
- 5g dry baker's yeast
- 300mL warm water
- 2 teaspoons salt
- 1 teaspoon sugar
- 2 tablespoons olive oil

Instructions:

- In a bowl, mix the all-purpose flour and salt.
- Separately, dissolve the sugar and dry yeast in the 300mL of warm water, stir, and let it rest for 10 minutes.
- Make a well in the center of the flour and salt mixture, and add the water with sugar and yeast. Add the olive oil.
- Mix until you get a consistent dough.
- Take the dough out of the bowl, sprinkle flour on the work surface, and knead with your hands until you achieve a flexible dough. Form a ball with the dough, cover it, and let it rest for 1 hour.
- After this time, divide the dough into two equal parts. Moisten the dough with a little olive oil and stretch it to form the pizza base.
- Preheat the oven to 250°C.
- With the pizza dough ready, place it on your pizza stone or baking sheet and assemble the pizza to your liking.
- Start with the tomato paste, then add vegetables like red onion, green bell pepper, and mushrooms. Finish with grated cheese and pepperoni.
- Place the pizza in the preheated oven at 250°C for 12 to 15 minutes.
- Remove from the oven, slice, and enjoy your delicious homemade pizza!

CAST IRON **SERVINGWARE**

Whether you're hosting a family reunion, gathering with friends, or managing a restaurant, table presentation holds paramount importance. It entails ensuring that dishes are visually enticing, that their warmth is maintained, and that you have the creative freedom to elevate your culinary creations from the moment you begin preparing them.





CAST IRON SERVINGWARE



SM 1*

OVAL SIZZLE PLATE

34 cm X 17 cm | 13.4" X 6.7"

L: 34 cm, W: 17 cm, H: 2,3 cm, 1,2 Kg



SM 2*

OVAL SERVING PLATE

29 cm X 19 cm | 11.4" X 7.5"

L: 29 cm, W: 19 cm, H: 2,3 cm, 1,3 Kg



SM 3

PLATE 26 cm | 10.5"

L: 26 cm, W: 26 cm, H: 1 cm, 1,9 Kg



***Acacia woods bases are sold separately**



SM 4

PLATE - 20 cm | 8"

L: 20 cm, W: 20 cm, H: 1 cm, 1,9 Kg



SM 5*

CASSEROLE DISH - 14 cm | 5.5"

L: 18 cm, W: 14 cm, H: 5,5 cm, 0,9 Kg



SM 6*

CASSEROLE DISH - 16 cm | 6.5"

L: 21,5 cm, W: 16,6 cm, H: 5,5 cm, 1,1 Kg



CAST IRON SERVINGWARE



SM 7

MINI COCOTTE - 0,2 L | 0.22 QT

L: 34 cm, W: 17 cm, H: 2,3 cm, 1,2 Kg



SM 8

SAUCEPAN - 0,45 L | 0.45 QT

L: 23,9 cm, W: 14 cm, H: 6,6 cm, 0,45 Kg



SM 9

FAJITA SKILLET - 23 cm | 9"

L: 41 cm, W: 18 cm, H: 4,8 cm, 0,7 Kg





SM 10

OVAL CASSEROLE DISH - 21 cm X 15 cm

L: 27 cm, W: 15,5 cm, H: 6 cm, 0,6 L, 1,2 Kg



SM 11

MINI ROUND CASSEROLE DISH

WITH GLASS LID - 14 cm | 5.5"

L: 19,7 cm, W: 14,6 cm, H: 4,6 cm, 0,3 L, 0,75 Kg



REFERENCE TABLE OF SERVINGWARE

PACKAGE TYPE	COLOR PACKAGING		COLOR + KRAFT CARDBOARD BOX	
COATING	ENAMELED	SEASONED	ENAMELED	SEASONED
SM 1	35334	35433	39790	31985
SM 2	35365	35457	30278	32715
SM 3	34016	35051	N/A	N/A
SM 4	34047	35037	N/A	N/A
SM 5	35273	35396	30315	37086
SM 6	35303	35419	37994	33798
SM 7	N/A	N/A	39202	39721
SM 8	35228	35204	34870	31626
SM 9	32609	32357	32036	37345
SM 10	36539	39028	31664	30711
SM 11	N/A	N/A	31930	30506

RECIPE

BASQUE-STYLE EGGS



Ingredients:

- 6-8 Eggs
- 2 Red bell peppers
- 2 Yellow bell peppers
- 2 White onions (medium-sized)
- 2 Garlic cloves
- 3-4 Ripe tomatoes
- 1/2 Teaspoon of sugar
- 1/2 Teaspoon of Chili Pepper
- 3 Tablespoons of olive oil
- Salt and pepper to taste

Instructions:

For the Basque Sauce:

- Peel the onions and garlic, and remove the seeds from the bell peppers. Crush or mash the garlic and julienne the onions and bell peppers.
- Heat an iron skillet over medium heat and sauté the onions, garlic, and bell peppers until they become transparent.
- Then add the Espelette pepper and diced tomatoes. Add ½ to 1 cup of water and let it simmer over low heat for 20 to 25 minutes, stirring occasionally.

Assembling the Cocottes:

- Preheat the oven to 180°C.
- Divide the Basque sauce evenly among all the cocottes.
- Carefully crack the eggs and place them in the center of each cocotte.
- Prepare a water bath for the oven and place the cocottes in it. Bake for 7 to 8 minutes.

CAST IRON **DUTCH OVENS**

The Dutch oven is a revered culinary tool with a rich history in the world of cooking. Crafted from cast iron and featuring a tight-fitting lid, these versatile pots excel at evenly distributing heat to the dishes cooked within. Their adaptability shines as they effortlessly transition between various heat sources, including gas, induction, oven, grill, or even an open campfire. Whether you're a fan of baking bread or preparing hearty stews, the Dutch oven stands as the ultimate kitchen essential.





CAST IRON DUTCH OVENS



HH 1

DUTCH OVEN - 1,9 L | 2 QT

L: 25,7 cm, W: 20 cm, H: 13,5 cm, 1,9 L, 3,2 Kg



HH 2

DUTCH OVEN - 3,8 L | 4 QT

L: 32 cm, W: 25 cm, H: 15 cm, 3,8 L, 5,4 Kg



HH3

DUTCH OVEN WITH GLASS LID - 3,8 L | 4 QT

L: 32 cm, W: 25 cm, H: 15 cm, 3,8 L, 4,4 Kg



HH4

DUTCH OVEN - 5,7 L | 6 QT

L: 34 cm, W: 27 cm, H: 17,3 cm, 5,7 L, 6,8 Kg





HH5

MULTI-USE COMBO COOKER - 5,7 L | 6 QT

L: 34 cm, W: 27 cm, H: 16,4 cm, 7,7 Kg



HH6

DUTCH OVEN & BREAD PAN - 5,7 L | 6 QT

L: 31 cm, W: 23 cm, H: 13 cm, 5,7 L, 7,30 Kg



HH7

DUTCH OVEN - 6,6 L | 7 QT

L: 37 cm, W: 29 cm, H: 17,5 cm, 6,6 L, 8 Kg



REFERENCE TABLE OF DUTCH OVENS

PACKAGE TYPE	COLOR PACKAGING		KRAFT CARDBOARD BOX	
COATING	ENAMELED	SEASONED	ENAMELED	SEASONED
HH 1	30445	36638	34894	31114
HH 2	34917	N/A	32296	32043
HH 3	N/A	37307	39011	39820
HH 4	35860	32326	36355	33811
HH 5	38816	32326	39585	30940
HH 6	36768	32692	38717	38847
HH 7	34559	30162	39493	35709

RECIPE

SOURDOUGH BREAD



Ingredients:

- 290g water
- 80g sourdough starter
- 375g all-purpose flour
- 45g oat flour
- 8g salt

Sourdough Starter:

- Mix equal parts of all-purpose flour and water (80g each) to create the sourdough starter.
- Place the mixture in a container, cover it with a cloth or kitchen towel, and let it sit for several days.
- During this time, periodically feed the starter by adding more flour and water in equal parts. Discard some of the mixture before feeding to maintain a consistent volume.

Instructions:

Mixing:

- Dilute the sourdough starter in water. Add both types of flour and mix without kneading, using a spatula.
- Cover with a cloth and let it rest for 1 hour.

First Rest:

- After 1 hour, add the salt and knead the dough thoroughly.
- Cover with a cloth and let it rest for 1 to 2 hours.

Rising:

- Uncover and observe the growth of your dough.
- Dust with a bit of flour to prevent sticking, shape the dough in a bowl, cover, and refrigerate for 1 more hour.

Preparation for Baking:

- Preheat your Dutch oven. After 1 hour in the fridge, transfer your dough to the Dutch oven.

Baking:

- Bake in the Dutch oven at 230°C for 20 minutes.
- Check and return to the oven, reducing the temperature to 200°C for an additional 30 minutes.

Final Steps:

- Remove from the oven, cut, and enjoy!

CAST IRON **MILLS & GRINDERS**

The Victoria grain mill is our most traditional product, it was the first of many kitchen related products that we manufacture today.





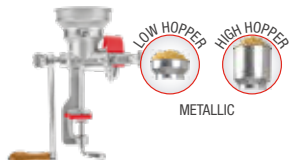
CAST IRON MILLS & GRINDERS



M0 1 GRAIN MILL HIGH HOPPER TINNED

M0 2 GRAIN MILL LOW HOPPER TINNED

L: 35 cm, W: 16 cm, H: 38,5 cm, 4,5 Kg



M0 3 RED GRAIN MILL PLASTIC HOPPER

M0 4 RED GRAIN MILL METALLIC HOPPER

L: 35 cm, W: 16 cm, H: 38,5 cm, 4,5 Kg



M0 5

MEAT GRINDER #10

L: 25,5 cm, W: 12 cm, H: 30 cm, 4,6 Kg





MO 6

MEAT GRINDER #12

L: 28,5 cm, W: 12 cm, H: 35 cm, 4,9 Kg



MO 7 ELECTRICAL GRAIN GRINDER 110V

MO 8 ELECTRICAL GRAIN GRINDER 220V

L: 48 cm, W: 39 cm, H: 32 cm, 30,8 Kg



MO 9 ELECTRICAL MEAT GRINDER 110V

MO 10 ELECTRICAL MEAT GRINDER 220V

L: 48 cm, W: 39 cm, H: 32 cm, 32 Kg



REFERENCE TABLE OF MILLS & GRINDERS

PACKAGES TYPE	COLOR PACKAGE	
	TINNED	PAINTED
MO 1	30025	N/A
MO 2	30018	N/A
MO 3	N/A	35976
MO 4	N/A	30032
MO 5	30049	N/A
MO 6	30056	N/A
MO 7	30070	N/A
MO 8	35587	N/A
MO 9	30063	N/A
MO 10	35570	N/A

RECIPE

AREPA



Ingredients:

- 3 cups of yellow corn
- 400g of cheese
- 500g of curd
- Salt to taste
- Water
- Olive oil (for cooking)

Instructions:

Soaking and Cooking Corn:

- First, soak the corn, preferably for at least 12 hours, ideally 24 hours in advance.
- Discard the soaking water, rinse the corn, and cook it in a pressure cooker for 30 minutes.
- Drain well and grind it in your mill

Preparing the Dough:

- Mix the ground corn with salt and cheeses (crush the cheeses by hand). Add water as needed to achieve the ideal dough consistency.

Shaping and Cooking Arepas:

- Shape the arepas with your hands, adjusting the size to your preference. Heat your iron skillet and moisten it with olive oil.
- Brown the arepas on both sides in your skillet until they are ready.

Serve and Enjoy:

- Enjoy your arepas with your favorite accompaniments.

CAST IRON COOKING TOOLS

Introducing the culinary essentials from Victoria – where craftsmanship meets durability in every kitchen creation. Beyond our renowned skillets, pots, pans, tortilla presses, and grinders, Victoria presents a diverse array of cast iron marvels that stand the test of time. Our commitment extends beyond the ordinary, offering a range of products that elevate your cooking experience and become enduring companions in your culinary journey. Discover a world where every tool is a masterpiece, designed to last a lifetime and enhance the art of cooking.





CAST IRON COOKING TOOLS



UT 1

ALUMINUM LIME SQUEEZER - GREEN

L: 28,5 cm, A: 12 cm, H: 35 cm, 4,9 Kg



UT 2

ALUMINUM LEMON SQUEEZER - YELLOW

L: 24 cm, A: 20,5 cm, H: 8,1 cm, 3,7 Kg



UT 3

POFFERTJES & MINI-PANCAKE PAN

L: 24,7 cm, A: 12,3 cm, H: 6,5 cm, 0,5 Kg





UT 6

BACON & MEAT PRESS

8.3" X 4.3" | 21 cm X 11 cm

L: 21 cm, A: 10,9 cm, H: 7,3 cm, 1,2 Kg



UT 5

BURGER PRESS - 16,5 cm | 6.5"

L: 16,5 cm, A: 16,5 cm, H: 11,4 cm, 1,2 Kg



UT 6

SANDWICH MAKER \$ PANINI PRESS - 27 cm x 14 cm | 10.5"X5.5"

L: 33 cm, A: 17cm, H: 11,4 cm, 2,6 Kg

REFERENCE TABLE OF COOKING TOOLS

PACKAGE TYPE	COLOR PACKAGING		KRAFT CARDBOARD BOX	
COATING	ENAMELED	SEASONED	ENAMELED	SEASONED
UT 1	PAINTED 31374	N/A	N/A	N/A
UT 2	PAINTED 31312	N/A	N/A	N/A
UT 3	36287	33781	39233	36225
UT 4	33897	32463	38786	32159
UT 5	32081	35648	36843	34641
UT 6	N/A	33804	N/A	33804

RECIPE

BREAD BALLS



Ingredients:

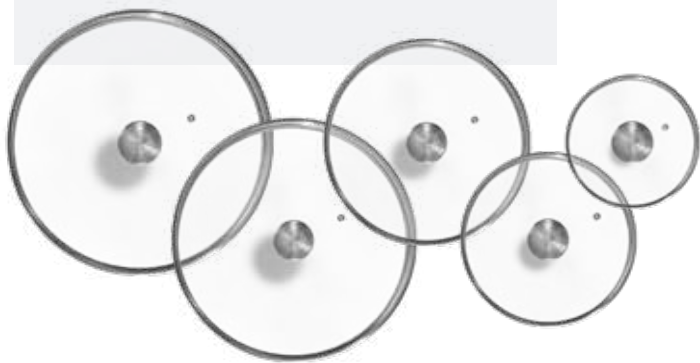
- 400g wheat flour
- 200ml warm water
- 7g dry baker's yeast
- 2 teaspoons of salt
- 30ml olive oil

Instructions:

- In a bowl, combine warm water, dry yeast, and two tablespoons of flour. Stir vigorously until the dry and liquid ingredients are completely integrated, then let it rest for 10 minutes.
- In another bowl, place the flour and create a well in the center. Add salt, oil, and the yeast mixture into the well. Use a spatula to combine the ingredients until you have a grainy-textured dough. Then, continue kneading with your hands until you have a smooth dough that is neither too dry nor too sticky.
- Knead the dough for approximately 5 minutes and shape it into a ball. Place the dough in a bowl, lightly moisten it with olive oil, and cover it with a cloth. Let it rest for 1 to 2 hours to allow the dough to double in size.
- Preheat the oven to 180°C.
- After this resting time, remove the dough and divide it equally, you can use a knife. Start forming small circular bread that fits into the molds of the "provoletera."
- Finish by sprinkling powdered basil over the bread in the molds and bake them at 180°C for 30 minutes.

ACCESSORIES

Specially developed fittings for Victoria cast iron products.





ACCESSORIES



AC 1

**GLASS LID WITH
STAINLESS STEEL KNOB - 16,5 cm | 6.5"**

L: 16 cm, W: 16 cm, H: 5,3 cm, 0,27 Kg



AC 2

**GLASS LID WITH
STAINLESS STEEL KNOB - 20 cm | 8"**

L: 20 cm, W: 20 cm, H: 5,5 cm, 0,48 Kg



AC 3

**GLASS LID WITH
STAINLESS STEEL KNOB - 25 cm | 10"**

L: 25 cm, W: 25 cm, H: 6 cm, 0,73 Kg





AC 4

**GLASS LID WITH
STAINLESS STEEL KNOB - 25 X 25 cm | 10" X 10"**

L: 20 cm, W: 20 cm, H: 5,5 cm, 0,48 Kg



AC 5

**GLASS LID WITH
STAINLESS STEEL KNOB - 30 cm | 12"**

L: 30 cm, W: 30 cm, H: 6,5 cm, 0,97 Kg



AC 6

**TGLASS LID WITH
STAINLESS STEEL KNOB - 33 cm | 13"**

L: 33 cm, W: 33 cm, H: 5,3 cm, 1,1 Kg



ACCESSORIES



AC 7

SMALL SILICONE HANDLE

L: 13,5 cm, W: 5 cm, H: 2,3 cm, 0,03 Kg



AC 8

LARGE SILICONE HANDLE

L: 17,8 cm, W: 6,4 cm, H: 2,7 cm, 0,6 Kg



AC 9

SMALL LEATHER HANDLE

L: 15 cm, W: 6 cm, H: 0,4 cm, 0,03 Kg





AC 10

LARGE SILICONE HANDLE

L: 19,6 cm, W: 7,6 cm, H: 0,4 cm, 0,05 Kg



AC 11

ACACIA WOOD BASE FOR

OVAL SIZZLE PLATE - 34 cm X 17 cm | 13.4" X 6.7"

L: 37 cm, W: 30 cm, H: 1,8 cm



AC 12

ACACIA WOOD BASE FOR

OVAL SERVING PLATE - 29 cm X 19 cm | 11.4 X 7.5"

L: 32 cm, W: 22 cm, H: 1,8 cm



CAST IRON ACCESSORIES



AC 13

CHAINMAIL SCRUBBER

20 cm X 16 cm | 9.7" X 6.3"

L: 20 cm, A: 16 cm, H: 0,3 cm



AC 14

ACACIA WOOD BASE FOR PLATE

DE - 26 cm | 10.5"

L: 29,5 cm, A: 29,5 cm, H: 1,8 cm



AC 16

ACACIA WOOD BASE FOR

CASSEROLE DISH - 16 cm | 6.3"

L: 20 cm, A: 20 cm, H: 5,5 cm, 0,48 Kg



AC 15

ACACIA WOOD BASE FOR PLATE

DE - 20 cm | 8"

L: 25 cm, A: 25 cm, H: 1,8 cm



AC 17

ACACIA WOOD BASE FOR

CASSEROLE DISH - 14 cm | 5.5"

L: 19 cm, A: 19 cm, H: 1,8 cm



REFERENCE TABLE OF ACCESSORIES

PACKAGE TYPE	COLOR PACKAGING		KRAFT CARDBOARD BOX	
COATING	ENAMELED	SEASONED	GLASS	WOOD
AC 1	N/A	N/A	30421	N/A
AC 2	N/A	N/A	39196	N/A
AC 3	N/A	N/A	31213	N/A
AC 4	N/A	N/A	33859	N/A
AC 5	N/A	N/A	39073	N/A
AC 6	N/A	N/A	34665	N/A
AC 7	35624	N/A	N/A	N/A
AC 8	35617	N/A	N/A	N/A
AC 9	34825	N/A	N/A	N/A
AC 10	36546	N/A	N/A	N/A
AC 11	N/A	N/A	N/A	31961
AC 12	N/A	N/A	N/A	34757

PACKAGE TYPE	COLOR PACKAGING		KRAFT CARDBOARD BOX	
COATING	PAINTED	STAINLESS STEEL	GLASS	WOOD
AC 13	N/A	32210	N/A	N/A
AC 14	N/A	N/A	N/A	30803
AC 15	N/A	N/A	N/A	35792
AC 16	N/A	N/A	34665	34023
AC 17	N/A	N/A	N/A	38861

WHY CAST IRON?



NATURALLY SEASONED

Easy-release performance, **made without toxic PFAS**. No synthetic chemicals.



BETTER PERFORMANCE

Superior heat retention for evenly cooked food. Use on the stove, oven, and over fire.



SUSTAINABLE

Requires less energy for cooking. Victoria Cast Iron will last generations. **LCBA Sustainability Certified.**





MU MECÁNICOS UNIDOS S.A.S

PBX +57 (604) 372 20 00 • FAX +57 (604) 281 45 19 | 373 17 47

CRA 42 # 33-173 (AUTOPISTA SUR KM 9) Código postal 055412

Itagüi - Antioquia - Colombia - Sur América

ventas@victoria.com.co | servicioalcliente@victoria.com.co

www.victoria.com.co

ITEM 15791