



THE SKILLET

The skillet is the centerpiece of our ISARCHI Cookware. Timeless, friendly shapes, everlasting iron and beautyful wood - this shapes and materials provide the best tool for prepairing tasty food. The life cycle of this cookware is high enough to hand it over to next generations. No chemical coatings- no objectionable materials - just pleasure.





THE DUTCH OVEN

stewing or simmering. the dishes.

- The solid dutch oven ist the perfect tool for slow
- Large radiuses form a contrast to the strict basic shapes and clear edges. They give the cast iron a friendly lightness and improve the cleaning of





THE SERVING PAN

The serving pan completes the ISARCHI cookware set. It is more simple than the skillet and is completely made out of iron. Thus it can directly be placed on a barbecue, smoker or even in the fire. The small handles make it fit in any oven and provide a small footprint while serving.



CNC-machined inside, for non-stick surface

ergonomic handle for save and comfortable handling



helper handle easy to grip

HER SERENCE

pre-seasoned with natural oilready to cook

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TRADITIONAL MATERIALS -PROGRESSIVE MANUFACTURING

Machining the inside of the cookware creates a surface structure with ideal non-stick properties. The additional seasoning with vegetable oil further increases these properties. Its a quite natural way to get the perfekt result in cooking.



flat milled bottom perfect heat transfer

DROPLET LID

The newly developed droplet structure on the inside of the Dutch oven lid ensures that condensed liquid is evenly distributed over the food and does not flow to the edge of the lid.

This protects food from drying out and losing taste. Vitamins and nutrients are preserved.





GOOD ERGONOMICS-SAVE HANDLING

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The handles flow smoothly into the walls and create a harmonious impression. They have openings and deepenings to hold the pots se-

The wooden pan handle insulates the heat and its large profile provides a secure hold without pressure points and sharp edges.





100% HEAT TRANSFER

The cookware is machined on the in- and underside. This creates an absolutely flat surface, which optimally transfers the heat. Excess cast iron is removed from the base and the inner walls, the pans and pots becomes lighter and the thickness required for perfect frying and cooking can be adjusted.

ISARCHI Cookware is is suitable for all cookers - gas, electric, induction and ceramic.



Ceramic

COOKWARE FOR A LIFETIME

ISARCHI Cookware consists of sustainable materials. Cast iron and wood is indestructible, stable and free of chemicals. These properties make it a cookware that can be used for generations.

ISARCHI thus clearly contributes to the conservation of resources! Avoiding coatings that pose a health risk and the use of recycled iron ensure a further reduction in the ecological footprint.

The weight savings and the improved cooking properties make cooking and frying more enjoyable.

