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SPECIFICATIONS & INFORMATION ABOUT THE 'ORIGINAL DUTCH OVEN'

"SOME SPECS TO BLOW YOUR MIND"

Dutch design

10 mm thick handles

The unique brass knob is created and numbered in Belgium. It's designed to stay cooler, and it's suited for the oven (until 250 degrees). What special number do you hold in your hands?

Made from 100% certified recycled cast iron.

The Dutch Oven 24CM weighs 5,8 kilograms and has the capacity of 4 liters.

The Dutch Oven 28CM weighs 7,35 kilograms and has the capacity of 5,5 liters.

The high-quality enamel coating makes it ready to use and maintenance free. Hand-sprayed by the best craftsmen in Poland.

Suited for all heating sources.

The 6 mm thick bottom ensures perfect heat distribution and prevents food from burning. The stamp on the bottom shows we used train rails for this edition.

COMBEKK RAILS