# CELTIC CAULDRON

The fireproof grill & cooking ceramics





# Celtic Cauldron loves it hot and fiery

Thanks to our high-quality, glazed *CeraFlam®* ceramic, *Celtic Cauldron* offers numerous advantages:

- Health-conscious: Fat-free frying for intense roasting flavors and without metal oxidation.
- Excellent heat retention: Keeps food warm 3x longer than steel.
- Flexible use: Perfect for grilling, baking and direct serving.
- Combines aesthetics and functionality function-ality, suitable for modern cooking and grilling scenarios.

Coburg is located in the historic Celtic country. The Celts were excellent ceramists and honoured the element of fire. That is why we have named our fireproof cookware after these “original Coburgers”.



# Modern cooking with Celtic Cauldron

The demands placed on cookware and grillware have changed dramatically. “Shared table” experiences, inspired by Mediterranean and Asian cuisine, stand for modern cuisine. *Celtic Cauldron* offers a flexible solution for preparing different dishes at the same time and serve them directly in style. You can also cater to the different eating habits of your guests (vegetarians, vegans, etc.) in style.



# Just get started

Place the *Celtic Cauldron* directly on the flame. It does not need to be watered beforehand. After a few minutes, the ceramic is hot and the cooking fun can begin.

Thanks to its special glaze, you do not need any fat for frying in the Celtic dishes. This is not only health-conscious, but also allows roasting flavors to develop much more intensively.

The *Celtic Cauldron* is tested food-safe. Unlike metal pots, *CeraFlam*® does not oxidize, which affects the taste. So you can always enjoy the pure, unadulterated taste of the ingredients. Once everything is ready, serve the Celtic dishes directly on the table. Your dish will stay hot 3x longer than in a steel pot, as the ceramic retains an enormous amount of heat.



# Easy to clean

The *Celtic Cauldron* can be washed in the dishwasher or by hand with a brush and washing-up liquid. For stubborn crusts simply use bicarbonate of soda or baking powder.

Traces of smoke and frying residues can depending on the intensity and duration of use on the ceramic. These traces of use are normal and are evidence of great cooking experiences. Discoloration or craquelure in the glaze have no influence on the function or taste. They are therefore not grounds for complaint.

**Important:**

The *CeraFlam*® ceramic absorbs moisture easily. For this reason, the *Celtic Cauldron* must be thoroughly dried out after cleaning. Residual heat in the oven is ideal for this. Otherwise, it is sufficient to allow the crockery to dry with the unglazed underside facing upwards. Rough salt residues may form on the glaze during drying. These can be wiped off with a damp cloth.



# Celtic Cauldron



**Celtic Cauldron XL**
KETG I H 9 cm I Ø 30,5 cm I Vol. 3,0 l I 2,7 kg

**Celtic Cauldron L**
KET-L I H 7,5 cm I Ø 25,5 cm I Vol. 2,3 l I 1,35 kg

**Celtic Cauldron M**
KET-M I H 6 cm I Ø 20,5 cm I Vol. 1,05 l I 0,8 kg

**Celtic Cauldron S**
KET-S I H 4,5 cm I Ø 16 cm I Vol. 0,41 l I 0,45 kg





**Griddle / lit for Celtic Cauldron XL**
KET-BPG I H 2,7 cm I Ø 30,5 cm I 1,4 kg



**Celtic Bowl**
KET-SCG I H 4,2 cm I Ø 37,5 cm I 2,6 kg



# Instructions for use & Safety informations

- Please only move the hot *Celtic Cauldron* with heat-protective gloves.
- Sharp-edged cooking tools can scratch the surface.
- The *Celtic Cauldron* should only be placed on the table with a heat-resistant base.
- Do not place the *Celtic Cauldron* on scratch-sensitive or moisture-sensitive surfaces.
- Use on hotplates is not permitted. The potentially very rapid heating may result in breakage due to material overload.
- Only pour lukewarm liquids into the hot *Celtic Cauldron*. This could otherwise cause breakage due to material overload.
- The *Celtic Cauldron* is designed as cookware. If liquids or liquid foodstuffs are stored in it for a longer period of time, they may become soggy moisture penetration.
- The *Celtic Cauldron* is very robust and tested for long-term thermal durability. However, mechanical impact can damage and break the ceramic. A damaged part must not be used any further. Liability and guarantee for mechanical and thermal damage due to improper handling are excluded.

Natural, durable materials

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Respect for people
and nature

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Made by hand
in Coburg

DENK

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