

MULTI ROASTER

CUISINE





The Packaging

The packaging – the silent seller at the PoS

All roasting pans are packed in appealing and attractive gift boxes, making the product self-explanatory at the PoS and inviting customers to make a purchase.



Plenty of space for maximum taste

The Kela brand is represented worldwide in the kitchen and cookware sectors. The focus of Kela's product development is always on quality, functionality and design-factors also reflected in the multi roaster roasting pans and steamers collection.

Quality

Kela uses only high-grade materials for its roasting pans and guarantees meticulous and excellent workmanship in their production. Energy-saving, high-quality bases are standard, which can also be used on induction hobs. Tightly-closing lids, which efficiently retain the heat and flavours in the interior, complete the design of roasting pans and steamers.

Functionality

The products undergo various test procedures as part of a stringent quality management process. Durability and perfect ease of handling are important test criteria. Safety is also a key factor in the development of a roasting pan, with extra-large and practical handles fitted.

Form and design

From oven to table. It couldn't be simpler with Kela roasting pans. Their appealing design and diverse forms ensure that there's something to suit every occasion and every taste.

The selection of materials is crucial at the development stage, with only high-grade materials being used.

Cast aluminium

Cast aluminium roasting pans are guaranteed to win customers over with their light weight when it comes to their use and care.

Cast iron

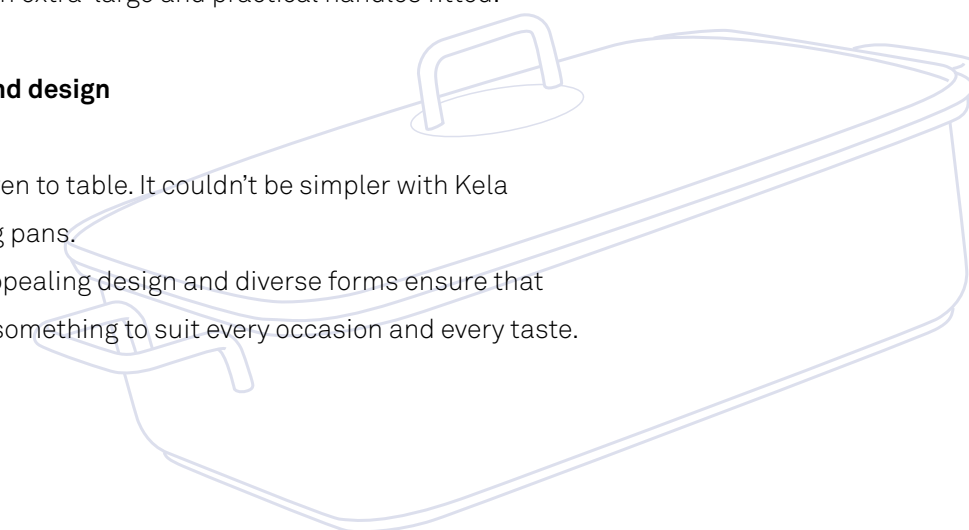
Our cast iron roasting pans are durable and easy to look after. Cast iron has the unique property of retaining heat extremely well and simultaneously transfers it to the food.

These roasting pans are therefore perfect for searing as well as for long, slow and gentle cooking and simmering.

Stainless steel

The jewels in the Ivo range of roasting pans and steamers are made of high-grade 18/10 stainless steel.

Stainless steel is tough and virtually indestructible, at the same time as withstanding extreme heat as well as thermal shocks when quenching. It is also easy to clean and dishwasher-safe.



Cast iron

The indestructible material

Minero

Cast-iron cookware belongs to the “heavyweight” category but wins customers over with its excellent, energy-saving material properties. No kitchen should be without it for this very reason. Cast iron has the ability to perfectly absorb and retain heat and to transfer it evenly to your food. The Minero has many versatile uses: roasting, simmering, caramelising, marinading or baking, even at high temperatures.

The matt black enamel on the interior and exterior is perfect for searing, promotes the roasting flavours and intensifies the taste of the food. Its form and appealing design cannot fail catch the eye.

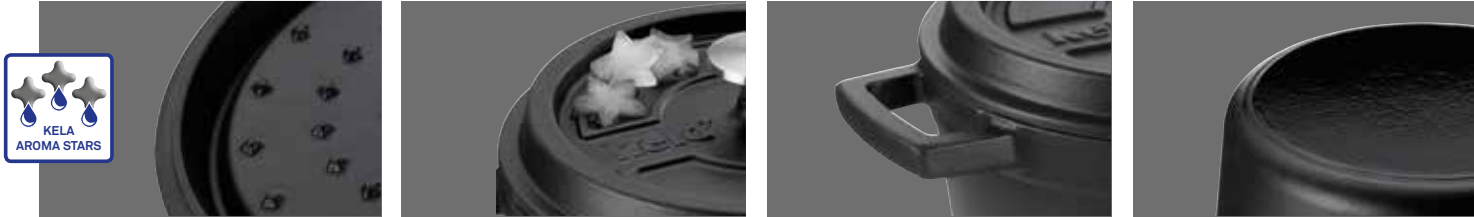
The **Kela Aroma Stars** on the inside of the lid collect condensation and continuously moisten the food and the inside of the pan, ensuring tender and aromatic cooking results. Condensation can also be increased by pouring ice cubes onto the lid.

The roasting pans come in an attractive and stable gift box with a handle.



Roasting pan, oval,
holds: 10 l 12434

Roasting pan, oval,
holds: 7.5 l 12433



Kela Aroma Stars on the inside of the lid ensure aromatic cooking results. They evenly distribute condensation inside the pan and onto your food.

The indented lid allows you to add ice to the lid, increasing condensation. The flavours of your food are intensified. The knob is made of solid stainless steel.

All roasting pans and sauce-pans feature large and ultra-stable handles for safe handling when cooking and serving.

The smooth, enamelled base has been carefully crafted and can be used on all kinds of cookers – even induction hobs.



Cast iron

The endurance pots

Calido

Cooking made fun! The striking design and special properties of the Calido range of cast iron roasting pans draw attention to your kitchen equipment, as well as delivering outstanding cooking and roasting results time after time. The range is perfect for slow-cooked stews and can be used in the oven at temperatures of up to 300 °C.

The large handles ensure that the roasting pans are convenient and safe to handle, while the smooth enamel base is suitable for use on all kinds of cookers, including induction hobs.

The bright enamel coating on the inside and the attractive graduated red enamel outer coating cannot fail to catch the eye. The roasting pans are therefore ideal for serving directly from oven to table.

Benefits:

- Optimum heat retention
- Roasting pans can be heated to high temperatures
- The interior heats up evenly
- Easy to clean
- Durable



Roasting pan, oval, holds: 6.5 l
11942

Roasting pan, oval, holds: 9.5 l
11943



Cast aluminium

The versatile pans

Kerros

Gentle but with
super power.

Kerros roasting pans feature a high-grade and easy-care GREBLON® non-stick coating, which offers maximum convenience with roasting, cooking and product care.

The roasting pans can be used in the oven at up to 300 °C and the base is suitable for use on all cookers, including induction hobs.



Rectangular roasting pans provide lots of space. The fire-proof glass lid can also be used as a baking dish in the oven.



Roasting pan, oval, holds: 8 l
15153



Rectangular roasting pan,
holds: 4.5 l 15152



Rectangular roasting pan,
holds 6.5 l 11563



Developed for gourmets.

The glass lid features a flavour button, which – possibly filled with wine – refines the flavour of your food by slowly dripping onto it.



Stainless steel

The glossy pan

Ivo

Ivo high-polished stainless steel roasting pans introduce shine into your kitchen and have a wealth of versatile uses. They are perfect for steaming fish, vegetables or asparagus. They are also ideal for use in the preparation of bakes or for roasting a festive goose.

Depending on the model, the roasting pans feature either a steamer insert, stainless steel lid or glass lid. Their visually attractive designs are perfect for serving up your food.

- High-grade and heavyweight, beautifully crafted 18/10 stainless steel quality
- Extra-large handles and energy-saving base suitable for use on induction hobs
- Stabilised pouring rim
- Attractive gift box



Roasting pan, oval, holds: 7.3 l
12401



Multi-roaster, holds: 5.7 l
12402



Steam cooker, holds: 5.8 l
12400



2 in 1: The stainless steel lid features a base suitable for use on induction hobs and can also be used as an additional frying pan, baking dish or for serving.





Proven range

Kela's extensive range of cookware includes the perfect saucepans, frying pans and roasting pans for all requirements, without compromising on functionality, easy of cleaning and value for money.

Kela also supplies: practical and useful kitchen utensils, attractive kitchen textiles and the perfect serving products. The company's state-of-the-art logistics at its Böhmenkirch site ensures excellent availability of products and short delivery times.

If you would like to find out more about Kela and the entire Kitchen range, we look forward to receiving your enquiry.

We'd be happy to discuss our attractive sales concepts, latest offers and seasonal sales promotions with you.

Visit us at our showroom in Böhmenkirch.

We look forward to your visit.



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