

Minero

kela<sup>+</sup>

# Reach for the stars



# Minero

## DISCOVER

### Material & flavour advantages

Cast-iron cookware belongs to the “heavyweights” category but wins customers over with its excellent, energy-saving material properties and no kitchen should be without it for this very reason. Cast iron has the ability to optimally absorb and retain heat and to distribute it evenly over the food.

Minero is made with a matt black enamel coating on the inside and outside. The coating on the inside is ideal for searing, promoting the roasting aroma and intensifying the taste of the dishes. Virtually no food sticks to it.

The pots and roasting pans can be used immediately and do not need to be seasoned. They are resistant to acids and easy to clean.

The **Kela aroma stars** on the inside of the lid continuously moisten the food and the inside of the pan and ensure juicy and aromatic cooking results.

The condensation can also be increased by pouring ice cubes onto the lid.

### A variety of applications

Minero is ideal for crispy searing, braising, caramelising, marinating and baking and is suitable for all types of hobs and high temperatures.

Thanks to the heat-resistant handles and the stainless steel lid handle, the range can be used in the oven or on a grill plate at high temperatures.

The range can also be used in a refrigerator or freezer as the cookware is also ideal for retaining the cold.

### Perfect appearance

The Minero cookware range not only wins out through its function, but also through its form and appearance and is therefore perfect for serving. The large, practical handles ensure optimum handling and greater safety when cooking and serving.



The smooth, enamelled base is suitable for all types of hobs. Also for induction.



All pots and roasting pans have particularly large, sturdy handles. This ensures safe handling when cooking and serving.



Kela aroma stars on the underside of the lid ensure aromatic cooking results. They distribute the condensed liquid evenly on the inside of the pan and over the food.



The indented lid allows for the use of ice on the lid and increases the condensation of the steam. This intensifies the aroma of the food. The lid handle is made of solid stainless steel.





# Delicious **COOKING**

Succeed in reliably producing delicious dishes with Minero. The cast-iron range wins out through its form, quality and function. Factors such as durability, ease of cleaning and ultimately the excellent material properties make this range unbeatable.

Kela provides a guarantee on Minero:

**10 year guarantee.**



Roasting pan, round, 26 cm Ø  
12432



Roasting pan, round, 24 cm Ø  
12431



Roasting pan, round, 20 cm Ø  
12430







# Multi Roaster

COOKING

Our roasting pans win customers over with their professional quality and design. Although cast-iron ranges are considered heavyweights, no kitchen should be without them. The Minero range ensures that heat is optimally retained and transferred evenly over the food. Minero can be used for a variety of applications: for roasting, braising, caramelising, marinading or baking.

The roasting pans can be used in the oven at temperatures up to 300°C. The lid handle is made of solid stainless steel. Its well thought-out form enables safe and comfortable handling of the lid. The smooth base is suitable for induction hobs. The large and stable handles ensure safe handling.



Roasting pan, oval  
Content: 10 l  
12434



Roasting pan, oval  
Content: 7.5 l  
12433





## Proven range

Choosing the right pot or pan has a considerable impact on the cooking results. Quickly cooking a simple meal or is Sunday roast on the menu? Frying a steak perfectly or gently preparing vegetables? Cleaning, weight, durability – all these criteria can affect the choice of pots and pans.

Kela's extensive range of pots and pans includes something for every eventuality.

Using our products coupled with Kela's professional advice is guaranteed to make your favourite dish even tastier and more delicious, without you having to compromise on functionality, ease of cleaning and value for money.

### Other successful ranges in the Kela portfolio:

**Calido** - cast-iron cookware with enamell coating, red on the outside, bright and smooth on the inside.

**Ferrum** - iron pans, steel grey.

**Fergus** - iron pans, black.

**New: Stella Nova** - aluminium cookware with an oil-control system.

**Kerros** - aluminium cookware with a Greblon non-stick coating.

**Stratum** - 3-ply cookware copper, aluminium and 18/10 stainless steel.

**Cailin** - 18/10 stainless steel cookware.

**New: Niklas** - 18/10 stainless steel cookware.

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.

## Perfectly showcased

All the products in the range are supplied in an attractive and informative gift box.

An attention-grabbing display at the PoS: Double-sided table poster display, 420 mm tall.

We would be pleased to advise you and look forward to receiving your enquiries.



The range will be showcased in our own showroom during our Showroom Days in March.

If we have whetted your appetite, we look forward to receiving your enquiry.

Böhmenkirch Showroom Days  
11-29 March 2019

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