Meltio™

Simply Exceptional

Classic
Choice for Modern
Kitchens.



SUSTAINABLE.

DURABLE.

TIMELESS.

Product Catalogue - 2.0

About us

Meltio cookware consists of sustainable materials. Cast Iron is indestructible, stable and free of chemicals. These properties make it cookware that can be used for generations. Food-grade material and coating help people cook healthier and happier, and also help the cookware earn a better reputation in the market. The improved cooking properties make cooking and frying more enjoyable.

Why cast iron?

REVOLUTIONIZE-TODAY'S CHOICE

Although cast iron cookware was invented centuries ago, it is becoming the preferred choice for many cooks today, even over modern pieces. Some people may think that ancient styles of cookware wouldn't hold up next to modern aluminium or stainless steel pieces, but cast iron is experiencing a resurgence in restaurants and homes all over the globe.

Cast iron pans are replacing non-stick cookware as home cooks embrace tools from their kitchens. Cast Iron is the best cookware for extracting flavour from food while cooking. It has excellent heat retention and is perfect for searing foods, braising, for caramelizing foods and for frying - all of which happens in the Indian kitchen as well as international cuisine.

WHY OUR BODY NEEDS IRON?

Iron is both a material and a mineral. In it's mineral form, iron aids in the production of haemoglobin (necessary for red blood cells), as well as hormones. While iron is naturally occurring in many foods, some humans are deficient due to diet or under-nourishment.

FEATURES

- Durable pre-seasoned cast iron cookware meant for healthy and safe cooking.
- Ready to use right out of the box.
- Low maintenance required.
- Ideal heat retention for even cooking, cook healthy and tasty dishes.
- Using a cast iron cookware increases the iron content in the food.
- Physically Non-stick, No chemical coating and remains best quality for generations.

HOW IS IT MADE?


GRADED METAL


MELTING


CORE MAKING


RAW CASTING


PACKING


SEASONING


GRINDING & FINISHING


METAL LAB

USE & CARE


Wash With
Warm Water


Heat In Medium
Flame Until It Soaks


Apply
Cooking Oil


Heat Again In
Medium Flame


Let It
Cool & Dry


Store In A
Cool Dry Place

Pre-seasoned with 100% organic oil for a durable, stick-resistant finish, MAHER is ready to cook right out of the box, This layer of seasoning protects the cast iron cookware before it arrives in your kitchen.

HAPPY COOKING!

CAST IRON SEASONING

RUST
Without protective seasoning, cast iron cookware can discolor or even rust. It's easy to fix. Simply scour the affected area with steel wool, rinse, dry, and rub with vegetable oil. If problems persist. you may have to re-season.

BASICS
Seasoning is simply oil baked into the iron, giving you a natural, easy-release finish that will improve with each use. Dishwashers, metal scouring pads, and harsh detergents can harm the product.
If this happens, you can revive your seasoning.

SCIENCE
When oil is heated in cast iron, it bonds with the metal through a process called polymerization, creating a layer of seasoning. With regular use, your cast iron cookware will develop a strong, durable layer of seasoning that becomes more resistant to rust and more nonstick-it only gets better over time.

100 YEARS
Wash cast iron by hand with mild soap or none at all. Dry promptly and thoroughly with a lint-free cloth or paper towel. Rub with a very light layer of vegetable oil, preferably while the cookware is still warm. Hang or store cookware in a dry place. That's it! You've just preserved your future heirloom.

PRE SEASONED CAST IRON DOSA TAWA

TRADITIONAL COOKING.
TIMELESS RESULTS.



CHEMICAL FREE COOKWARE

HEATS EVENLY

3 LAYER PRE-SEASONED

IRON ENRICHED COOKWARE

COOK HEALTHY, EAT HEALTHY
WITH THE PURITY OF CAST **IRON.**

CAST IRON
DOSA TAWA

Meltio
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CHEMICAL FREE COOKWARE

HEATS EVENLY

3 LAYER PRE-SEASONED

IRON ENRICHED COOKWARE

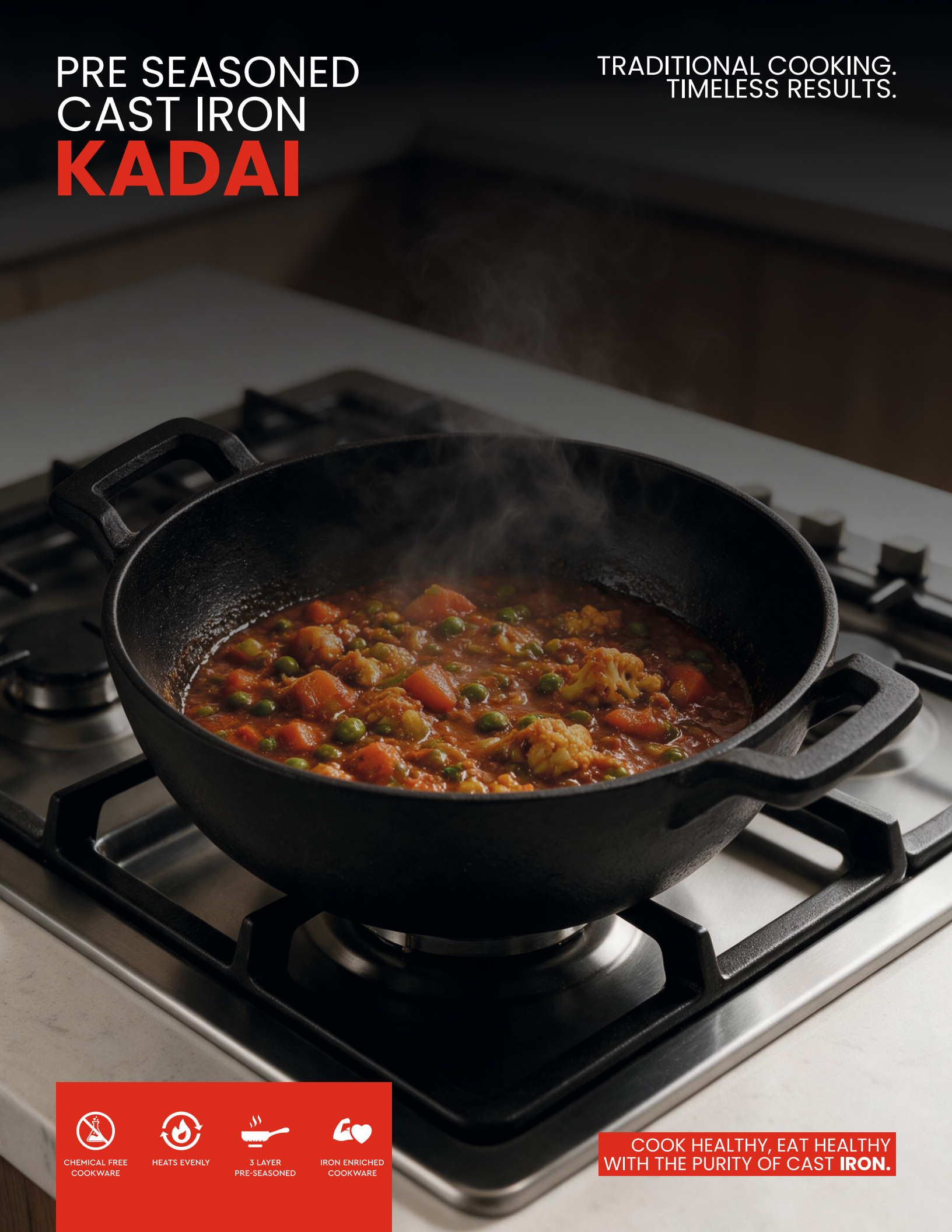


PRE-SEASONED 100% PURE CAST IRON

SIZE	VARIANTS	CAPACITY	DIAMETER	WEIGHT
MEDIUM	Single Handle	Chapati tawa	25.4 cm	1.7 kg
MEDIUM	Double Notch	Dosa tawa	30.2 cm	2.4 kg
MEDIUM	Single Notch	Dosa tawa	27.9 cm	2.15 kg
MEDIUM	Single Handle	Dosa tawa	25.4 cm	1.8 kg
MEDIUM	Single Notch	Dosa tawa	28 cm	2.8 kg
MEDIUM	Single Handle	Dosa tawa/Pizza	25.5 cm	2.2 kg
LARGE	Single Notch	Dosa tawa	30.5 cm	2.3 kg
LARGE	Single Notch	Dosa tawa	30.5 cm	2.9 kg
GRIDDLE PAN	-	Griddle Pan	30 cm	3 to 4 kg

PRE SEASONED CAST IRON KADAI

TRADITIONAL COOKING.
TIMELESS RESULTS.



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CAST IRON
KADAI

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CHEMICAL FREE COOKWARE

HEATS EVENLY

3 LAYER PRE-SEASONED

IRON ENRICHED COOKWARE

PRE-SEASONED 100% PURE CAST IRON

SIZE	VARIANTS	CAPACITY	SERVES	DIAMETER	WEIGHT
Small	Kadai	1.4 ltr	1-2 People	20.5 cm	1.8 kg
Small	Kadai	1.4 ltr	1-2 People	20.3 cm	1.5 kg
Small	Kadai	1.7 ltr	1-2 People	21 cm	1.7 kg
Medium	Kadai	2.0 ltr	2-3 People	25 cm	1.7 kg
Medium	Kadai	2.2 ltr	2-3 People	25.2 cm	1.9 kg
Medium	Kadai	2.4 ltr	2-3 People	25.6 cm	1.9 kg
Medium	Kadai	2.5 ltr	3-4 People	25.4 cm	2.4 kg
Medium	Kadai	3.2 ltr	2-3 People	25 cm	2.5 kg

PRE SEASONED CAST IRON APPAM

TRADITIONAL COOKING.
TIMELESS RESULTS.



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IRON ENRICHED COOKWARE

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CAST IRON
APPAM

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CHEMICAL FREE COOKWARE

HEATS EVENLY

3 LAYER PRE-SEASONED

IRON ENRICHED COOKWARE





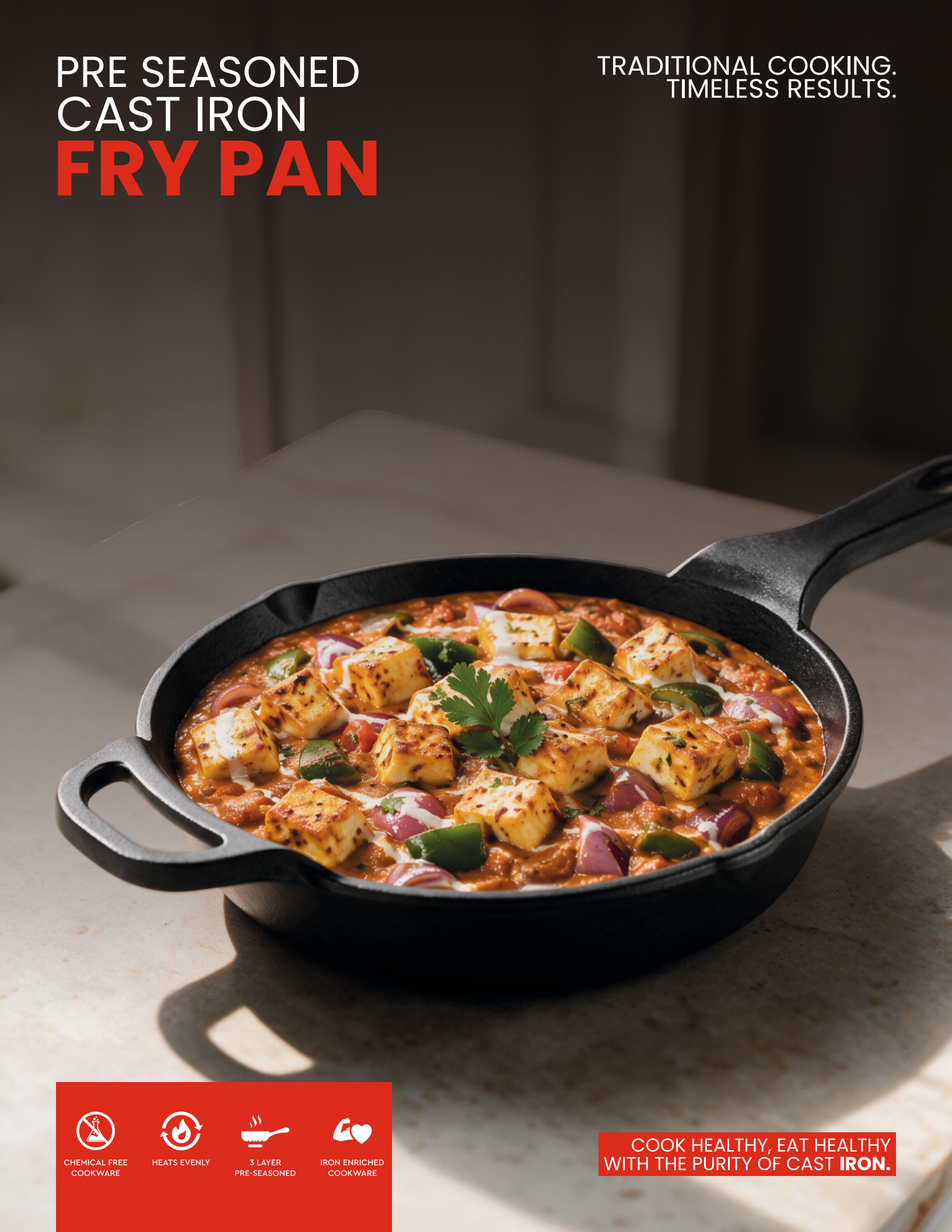


PRE-SEASONED 100% PURE CAST IRON

NO OF PIT	HANDLE TYPE	PIT DIAMETER	DIAMETER	WEIGHT
7 (Round)	without	5.5 cm	18.9 cm	2.2 kg
7 (Round)	Single	5.5 cm	21.5 cm	1.7 kg
9 (Round)	without	4.8 cm	24 cm	2.5 kg
12 (Round)	without	5.5 cm	25 cm	2.5 kg
12 (Round)	Single	5.5 cm	25 cm	2.5 kg
9 (Square)	Without	4.8 cm	18 cm	2.4 kg

PRE SEASONED CAST IRON FRY PAN

TRADITIONAL COOKING.
TIMELESS RESULTS.



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IRON ENRICHED COOKWARE

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WITH THE PURITY OF CAST **IRON.**

CAST IRON
FRY PAN

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CHEMICAL FREE COOKWARE

HEATS EVENLY

3 LAYER PRE-SEASONED

IRON ENRICHED COOKWARE



PRE-SEASONED
100%
PURE CAST IRON

SIZE	VARIANTS	CAPACITY	DIAMETER	WEIGHT
MEDIUM	FRY PAN	1.7 LTR.	25.4 CM 1.7 LTR.	2.4 KG
MEDIUM	FRY PAN	1.7 LTR.	25.4 CM 1.7 LTR.	2.2 KG
MEDIUM	FRY PAN	1.7 LTR.	23.0 CM 1.4 LTR.	2.0 KKG

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