

LAVA®



ABOUT LAVA

LAVA opened its first enameled cast iron cookware facility in 2010 in Eskisehir, Turkey. With state-of-the-art enameled cast iron manufacturing plants, LAVA became a leading brand in a decade, exporting to more than 100 countries.

LAVA Enameled Cast Iron Cookware are produced with non-cancerogenic 100% recyclable materials and comply with international standards. With a yearly production capacity of 2 million pieces, LAVA Enameled Cast Iron Cookware meet with the customers at 3000 point-of-sales in Türkiye and through 362 business partners globally. With pioneering R&D, the highest manufacturing technologies, rigorous quality control, and a passionate team, LAVA is dedicated to offering efficient, easy-to-use, professional solutions to all skill levels with its comprehensive product range catering to retail and HoReCa worldwide.



Fueled by A Holistic Approach

Stemming from 40 years of iron casting experience, guided by open-minded leadership, and cultivated by rigorous R&D, LAVA is committed to offering the highest quality Retail and HoReCa solutions worldwide. With an in-depth analysis of market needs and an efficient production process, LAVA Enameled Cast Iron Cookware responds to customer demands while acknowledging its responsibilities to humankind and the environment.

lavametal.com.tr

WHY SO HEAVY?

The heaviness of LAVA Enameled Cast Iron Cookware is the secret ingredient to delicious recipes! Designed with thick bases, LAVA Enameled Cast Iron Cookware have high heat-retaining qualities and distribute heat evenly across their surface. As a result, LAVA Enameled Cast Iron Cookware offer a perfect formula for hearty slow-cooked meals, deliciously sealed barbecues, and Cook&Serve solutions to keep delicacies warm throughout hours of conversations.



EXCELLENT HEAT-RETENTION

LAVA Enameled Cast Iron Cookware "keep warm, warm; cold, cold." As LAVA Enameled Cast Iron Cookware conserve heat for an extended period, you can enjoy long hours over skillet perfect for sharing or treat yourself to refreshing ice cream in mini casseroles. In addition, thanks to LAVA Enameled Cast Iron Cookware's high heat-retaining qualities and high overheating point, you can even up your presentations by continuing cooking at the table with serving dishes.



QUALITY

LAVA Enameled Cast Iron Cookware are produced with non-cancerogenic 100% recyclable materials and comply with international standards, including:

- RoHS, REACH Certification: no hazardous materials like lead or cadmium
- In Compliance with LFGB - German Standards
- In Compliance with FDA - American Standards
- In Compliance with 84/500/EEC - European Standards
- Internally tested for Cold Citric Acid, Boiling Citric Acid, Water Vapor, Boiling Water, Thermal Shock, and Detergent Solutions
- CE: Declaration of Conformity
- ISO 9001



Elegant Designs, Dazzling Colors

LAVA offers a wide range of enameled cast iron cookware with 235 unique forms in all shapes and sizes. You can create your own theme by mixing & matching 18 different colors through LAVA's broad product range or select from harmoniously curated collections. Either way, there is a LAVA for everyone.

6 different standard colours;



red orange

green black

purple blue



Environmentally friendly



Wide range of color and design options



Excellent heat-retention



Conserves nutritional value



Easy to clean



Suitable for most cooker and oven types



Do not use in the microwave



Cooks deliciously

LAVA Enameled Cast Iron Cookware are suitable for any heat source, except for the microwave. Dishwasher-safe.

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LAVA®



WHY LAVA? WHY CAST IRON?

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LAVA®

DESIGNED FOR
YOUR COMFORT



From fashionably stainless steel knobbed casseroles to detachable wooden handled pans, from LAVA Outdoor Collection's practical stainless steel handles to dual-handled grills, LAVA presents ergonomically stylish pieces. Don't forget to employ safety precautions such as kitchen mittens while handling LAVA Enameled Cast Iron Cookware.



HEARTY MEALS WITH
THE SLOW-COOKING
TECHNIQUE



The heaviness of LAVA Enameled Cast Iron Cookware is the secret ingredient to delicious recipes! With high heat-retaining qualities and even heat distribution, LAVA Enameled Cast Iron Cookware are perfect for slow-cooking.

PERFECT FOR
SEALING YOUR FOOD
FOR A BBQ TASTE

Enjoying juicy steaks and aromatic vegetables are tailored for your convenience with LAVA Enameled Cast Iron Grills, Grill Pans, and Frying Pans. With high heat-retaining qualities, even heat distribution, and a high overheating degree, you can easily seal your food with your LAVA Enameled Cast Iron Cookware.

DELICIOUSLY
NUTRITIOUS MEALS

LAVA is dedicated to creating health-conscious and environmentally friendly products acknowledging its responsibilities to humankind and the environment. While applying the sealing technique with your LAVA Enameled Cast Iron Cookware results in mouth-watering grills, it also preserves the nutritional value of your food. In addition, LAVA Enameled Cast Iron Casseroles' distinctively spike-ornamented inner lids collect the steam arising during cooking, conserve vitamins and minerals, and return them to the food in droplets. Made of 100% recyclable non-cancerogenic materials, LAVA Enameled Cast Iron Casseroles stimulate a healthy life and an environmentally sustainable future.



ENVIRONMENTALLY
FRIENDLY



Made of non-cancerogenic 100% recyclable materials, LAVA Enameled Cast Iron Cookware stimulate a healthy life and an environmentally sustainable future. In addition, LAVA Enameled Cast Iron Cookware contribute to a greener future by promoting energy conservation.



EASY TO CLEAN

LAVA Enameled Cast Iron Cookware are produced with pioneering enamel-coating technologies. With layers of enamel coating acting as concrete protective barriers against corrosion, you can safely put your LAVA Enameled Cast Iron Cookware in the dishwasher. However, while dishwasher-safe, do not forget to run extra rinse to clear off any harmful detergent agents hanging around.



A GENERATION-TO-
GENERATION
HEIRLOOM

Innovative technology and design come together in LAVA Enameled Cast Iron Cookware. Composed of cast iron sealed with enamel, LAVA Enameled Cast Iron Cookware are highly durable. With a comprehensive product and color range, your LAVA Enameled Cast Iron Cookware will become a dazzling generation-to-generation heirloom.