

THE X.O. GRILLS

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The cold weather can trigger the barbecue blues when we start to miss the flavour of freshly barbecued food.

The Staub cast iron range of grills is designed to bring that outdoor flavour into the kitchen, without dragging the whole barbecue inside.

The grills have protruding ribs which gives that barbecue sizzle and also create those barbecues “black marks” to meat and vegetables.

The grills have advantages over traditional cast-iron cookware, including a ceramic bottom that enables the grills to be used on any heat source.

The cookware is so technologically advanced the old method of “seasoning” or “curing” the pan before use is no longer necessary.

Thank you Staub!

PRODUCT DETAILS

Protruding ribs creating genuine grilling effect and taste

Handle(s) for easy-grip

Enamelled cast iron pot, excellent heat conductivity
Suitable for use on all heat sources (including induction)

AVAILABLE :

- Round 26 cm, red or black
- Square 26 x 26 cm, red or black.

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