

HAMERSLEY

Cast Iron Grill Plate

The meaning of buccan?

The Caribbean Arawak Indian word "Buccan" may be as old as time itself. A Buccan is a wooden frame which is used for slowly smoking and roasting wild meat. The term buccaneering which is derived from the word Buccan, is actually a method used for preserving meat which is still practised in some exotic places in the Caribbean. This technique was invented a long time ago when the people of the Caribbean did not have the convenience of refrigerators which we have today. In fact, the Buccan was one of the world's first known cooking devices.

Signature Collection

The Signature collection represents premium quality and precision design. By introducing this high-end collection our aim is to make professional grade products accessible to everyone.

Hamersley Edition

The cast iron products in the Hamersley Edition owe their name to one of the largest iron ore mining areas in the world. The Hamersley mines are located in Western Australia, 1.100km north of Perth. Iron ore is the basic ingredient for the production of any high-end cast iron product. Combine other items in the range to make the set complete and elevate your cooking experience!

Technical Specifications

Color	Matt bleu, Matt black & Cherry red
Material	Cast iron
Diameter	32 cm
Dimensions	37 x 34 x 2.85 cm (L x W x H, including handles)
Weight	3.2 kg
Coating	Enamel
Dishwasher safe	Yes, but handwash is recommended
Suitable heat sources	Gas, induction, electric, ceramic, halogen, oven, grill



RoHS  

