

Our Philosophy

We believe that the best times and the fondest memories are around food. People gather together to eat, share and love each other. Here, we try to make this an even better experience by making the best designed products that merge function and beauty.

We believe in enhancing the Pure Cooking Joy!













What is my cookware made up of?

Cookware Material	Compatibility
Stainless Steel Triply	Gas, Induction, Oven*, Dishwasher**
Stainless Steel Triply with Hexaridge technology. PFOA Free	Gas, Induction, Dishwasher**
Cast Iron with Nitride Technology. PFOA/PTFE Free	Gas, Induction, Oven*
Cast Iron with Enamel Treatment. PFOA Free	Gas, Induction, Oven*










* Upto 220°C

** May dull polish.

How should I use this cookware?

-  1. Avoid dry heating your cookware (especially which are coated or treated). This may cause irreversible damage to your cookware.
-  2. Do not bang spatulas or spoons against the cookware as it may damage it.
-  3. Do not use sharp metal utensils on the interior and exterior surfaces.
-  4. Center the cookware on a hob that matches its base diameter for efficiency, stability & safety.
-  5. Keep gas flames confined to the cookware's base. It must not extend around the sidewalls.
-  6. Position long handles safely away from other heat zones for safe cookware handling.
-  7. Heat cookware gradually for even & efficient cooking. Once hot, continue cooking on lower settings.
-  8. The maximum oil level for deep frying is 1/3rd full to allow enough height above the oil while cooking.
-  9. Avoid suddenly cooling a heated cookware, as it may warp the cookware.
-  10. Do not leave the cookware unwashed. Acids & salts in the food can damage the surface.
-  11. Do not add salt or spices to an empty pan. Do not leave behind food or water in your cookware.
-  12. Blue-brown stains are normally caused from dry heating. It does not affect the performance of stainless steel cookware and you can continue to cook in it. To clean follow cleaning instruction below.

How do I clean and store this cookware?

-  1. Avoid steel wool and harsh pads on the cookware's exterior and interior to prevent scratches or damage to the coating or treatment (if any).
-  2. Use a mild dishwashing soap, liquid or chlorine-free kitchen cleanser to wash the cookware.
-  3. Rinse any salts, acidic or alkaline substances as they might cause corrosion (or rusting).
-  4. Do not use caustic soda to clean the surfaces of the cookware.
-  5. In case of rainbow or blue-brown stains, dullness & white marks, clean with a stainless steel cleanser (except for coated/treated cookware), OR apply lime/ vinegar, leave for 5 minutes, then wash dry with a non abrasive cleaning agent.
-  6. Dry thoroughly after wash to prevent water spots on the cookware.
-  7. Separate the cookware with cloth to prevent scratches on the surfaces.
-  8. When storing away for an extended duration, apply a light coat of oil on the inside and outside surfaces of the cookware.
-  9. Always store the cookware in a cool and dry place.