SOLUZIONIFOODSERVICE

TERRACOTTA COVER diameter cm. 22

TERRACOTTA COVER diameter cm.22 1870 VULCANIA LINE





LUZIONIFOODSERVIC

VULCANIA crockery is ecological, because it is made of a natural raw material, the best clay in Italy, purified and refined. Even in the glazes, the raw materials used are certified, in compliance with the strictest legislation. They are absolutely suitable for contact with food, even at high temperatures since they do not release substances that could compromise their wholesomeness with unwanted and unpleasant flavors and odours.

They guarantee excellent results thanks to the ability to keep dishes warm, allowing them to be brought to the table directly in the pots in which they were cooked.

Piral terracotta has multiple conditions of use: it can be used directly on the flame in traditional ovens or in modern microwaves and can therefore be cleaned in the dishwasher.

COMPOSITION AND USEFUL TIPS

Terracotta is a particular type of ceramic or a non-metallic inorganic material that is ductile in its natural state and rigid after firing, usually composed of clay, feldspar, silica, quartz, iron and aluminum oxides. It is a thermal insulator so utensils made with this material heat up very slowly and more slowly they release the heat they have absorbed, keeping it for a long time in the foods contained within them.

The earthenware lids can be washed very easily with a little washing-up liquid using scratch-resistant sponges to avoid damaging the enamelling, and rinsed thoroughly.

