

Korean Cast Iron Cauldron with Lid

This is a traditional Korean cast iron cauldron, also known as a 'gamasot'. It features a heavy, durable construction designed for even heat distribution and retention.



Overview

Traditional Korean Cast Iron Cauldron

This traditional Korean cast iron cauldron, known as a 'gamasot', is engineered for professional and home culinary environments that demand superior heat retention. Its heavy-duty construction ensures even heat distribution, making it an ideal vessel for slow-cooking large quantities of rice, hearty soups, and traditional stews. Designed for durability and performance, this cookware piece includes a precision-fitted lid and integrated side handles for safe and efficient handling.

Key Features

Design Features

- Fitted lid included
- Integrated side handles
- Heavy-duty construction
- Even heat distribution

Material	Cast Iron
Suitable For	Rice, Soups, Stews, Slow Cooking

Performance

Heat Retention

High Efficiency • Even Distribution