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KITCHENWARE



EARTHWARE



Gres Jug 1l

Gres Breakfast Bowl

Gres Salad Bowl
17 cm

Gres Salad Bowl
21 cm

Gres Small Bowl

Gres Cazuela
11 cm

Gres Cazuela
13 cm

Gres Pot with Lid
11cm

Gres Mini Glass

Gres Mini Butter Pad



Terracotta Mini Glass
Terracotta Breakfast Bowl

Terracotta Salad Bowl 21cm

Terracotta Plain dish 21cm

Terracotta Pot with lid 14 cm

Terracotta Pot with lid 11 cm

Our kitchenware range is ideal for presenting dishes in a very fashionable way. Our selection includes traditional enamelled steel paella pans from Valencia and beautiful rustic terracotta and double glazed “cazuelas” from Córdoba.

EARTHWARE RANGE

Our artisanal terracotta range comes from a small family owned pottery in La Rambla, a small town in the south-western province of Córdoba, whose pottery tradition goes back to pre-historic times.

La Rambla is considered a “Pottery town”, a large part of its economy is based on the artisanal production and trade of pottery.

They use local clay, and mix the savoir faire of tradition with modern techniques to produce unique pieces suitable for restaurants and home kitchens that combine beauty with durability. They are also dishwasher and microwave safe.

We have developed 2 ranges:

- Traditional terracotta oven and flame safe.
- Double glazed collection, bright red, yellow, blue, green or black on the outside and terracotta in the inside.

Beautiful and tough. Perfect to give the colourful, chic Spanish touch.

GORGEOUS MEDITERRANEAN HUES

The range includes:

FLAME SAFE CAZUELAS



TERRACOTA AND GLAZED COLOURS CROCKERY

SMALL QUIRCKY RECIPIENTS

Alfonso at his potter's wheel making jugs.



...AND DON'T FORGET “SEASONING”

Once you receive your terracotta (traditional or in colour), immerse them in water for a couple of hours. A good soaking is always recommended as it will 'toughen up' your terracotta.

Water 'cures' the terracotta and adds both strength and weight, which is useful for both cooking and serving terracotta. They will last longer!!

ENAMELLED STEEL TAPA SIZE PANS

Very cute and original way of presenting tapas or larger dishes to share. They are flame safe.

We offer a selection of small paella pan and frying pan (deep and shallow) tapa size. This range lets you cook in it and present the dish.

**ENAMELLED STEEL PAELLA PAN 12CM
TAPA SIZE** ART00159

**ENAMELLED STEEL PAELLA PAN 15CM
TAPA SIZE** ART00161

**SHALLOW ENAMELLED STEEL 12CM
FRYING PAN** ART00192

**DEEP ENAMELLED STEEL 14CM
FRYING PAN** ART00191

**SHALLOW ENAMELLED STEEL 14CM
FRYING PAN** ART00193

**DEEP ENAMELLED 16CM
FRYING PAN** ART00189

ALL YOU NEED TO COOK A PAELLA RICE OR FIDEUA

This range comes from Valencia, and is manufactured to the highest standards of quality since 1950. Paella pans, lids, cast iron griddle... a loyal companion for anyone with a commitment to passionate cooking.

We have chosen a range that includes everything needed to make a wonderful paella or fideua. We bring a cast iron griddle ideal for cooking meats or fish "a la plancha", which fits into the paella equipment so it doubles as an impressive outdoors "plancha".

**ENAMELLED STEEL PAELLA PAN 30CM
(2/4 PEOPLE)** ART00160

**ENAMELLED STEEL PAELLA PAN 46CM
(10/12 PEOPLE)** ART00170

**ENAMELLED STEEL PAELLA PAN 55CM
(16 PEOPLE)** ART00180

**ENAMELLED STEEL PAELLA PAN 80CM
(40 PEOPLE)** ART00190

**GAS BURNER 50CM / 70CM
2 RINGS - 3 RINGS** ART00140
ART00141

REINFORCED STAND FOR GAS BURNER ART00155

ALUMINIUM LID 50CM / 80CM ART00194
ART00195

CAST IRON GRIDDLE 53CM / 65CM ART00196
ART00197

WINDSHIELD 300-500 MM / 700 MM ART00198
ART00199



PLACE AN ORDER!

e-mail: operations@mevalco.com

ACCOUNTS OR BILLING:

admin@mevalco.com

Warehouse opening times:

Mon-Fr, 7:00 to 16:30



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Food Editor: Matthew Williamson, David Menéndez & Cristina Callejón.
Photo: Teo Vázquez & David Menéndez.
Art Direction and design: Andi Rivas.
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