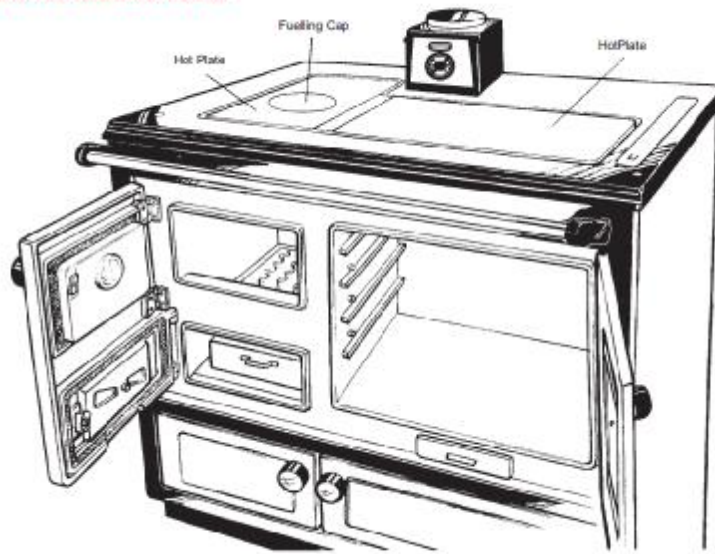


Why do Cast Iron Cookers produce such wonderful flavours to baking and maintain so much succulent moistness to roasts?



Answer:

The heat from the firebox is circulated under the cooktop and around the outside air paths of the cooker radiating a soft and gentle indirect heat to the inside of the ovens, so unlike the harsh dry heat as experienced in electric and gas cookers, the cast iron ovens produce beautiful flavours and moist succulent roasts.

