



अपने परिवार को तंदुरस्त बनाए।  
घर पर डीसेन्ट कास्ट आयरन कुकवेर लाए।



Proudly Made In

**CAST IRON PRODUCTS**



# About Decent Appliances

**Decent Appliances Connoisseurs' masterpiece, that's way to define "Decent" Brand products, with it is rich experience of about two decades. Right from the inception of the company in 1998 we have been committed to provide our consumers with quality kitchenware products that are modular, compact, easy to operate and breathtakingly beautiful. With the knowledge and strict quality measures of the company we make sure that each product is fabricated with the best possible quality. Company's R&D department constantly ensures that all products are improved to make the consumers life easy and more comfortable. The marketing and other wings of the company with their hard work and sharp marketing intelligence help the company in achieving newer heights and goals**

### **VISION :**

- **To satisfy distributors and customer's quantity and quality needs**
- **Customer's faith is the most important aspect and we work for its achievement**

### **MISSION :**

- **To maintain the standards of product quality and to provide better service at the reasonable rate**
- **To make efforts to improvise on customer satisfaction by providing sufficient after sales services**

### **CORE VALUES :**

- **Client Value Creation**
- **Responsibility**
- **Constant improvement**
- **Cost-consciousness**
- **Create a Culture of Honesty**
- **Committed to Greatness**
- **Trust, Transparency and knowledge**

### **CORE STRATEGY:**

- **To develop "Decent Appliances" so as to make it known all over India**

### **STRENGTH OF THE COMPANY:**

- **Highly efficient and low-cost manufacturing**
- **Personal relationships with clients**
- **High integrity**
- **Knowledge of Sales & Marketing**
- **Number of variety of products**

# SMALL KADAI - 22CM

- Cast Iron cookware has a naturally nonstick finish
- Cast Iron cookware is easy to use
- Cast Iron cookware makes food taste better
- It requires less oil



# MEDIUM KADAI - 26CM

- Cast Iron cookware adds iron to the food
- Cast Iron cookware has longer lifespan
- Cast Iron cookware makes food taste better
- It consumes less oil



# LARGE KADAI - 30CM

- Cast Iron cookware cooks food evenly
- Cast Iron cookware is easy to use and maintain
- Cast Iron cookware are chemical free
- It requires less oil



# FRY PAN - 20 CM

- Long life pan
- Non stick chemical free
- Easy to clean
- Less Expensive
- Requires less oil
- Easy to maintain



# DOSA TAWA - 30CM

- Long life tawa
- Non stick chemical free
- Easy to clean
- Less Expensive
- Requires less oil
- Easy to maintain





# ROTI TAWA - 26 CM

- Exceptional Heat Retention
- Pre- Seasoned cookware
- Naturally Healthy Cooking
- Easy to maintain
- No use of synthetic coating or chemical



# BENEFITS OF CAST IRON

- Chemical free
- Can be used on stove and oven
- It is non stick
- Easy to clean
- Safer than other modern pieces
- Can be cooked on high heat
- Adds Iron to th Food
- Requires less oil
- Long life span
- Easy to maintain
- Cooks food evenly
- Tough and durable



# WHY CAST IRON

- Seasoned with oil for a natural, easy release finish that improves with use
- No synthetic coating - just iron and oil
- Legendary durability for decades of cooking
- Cast iron pans are safer than many modern pieces cookware
- Cast iron pans require less oil
- They are value for money
- Cast iron pans keep food from burning



# SEASONING PROCESS

## Soak, Scrub & Rinse



## Dry



## Oil & Buff



- Give your cast iron a quick soak in mildly soapy, hot water, then use an abrasive scrubby pad or brush to remove any and all unwanted particles until the surface is smooth and free of unevenness
- Wipe your cast iron down with a paper towel or a dish linen
- Drop 1 teaspoon of oil into the pan and use a paper towel to rub it in evenly across the entire pan. Flip the pan over, add 1 more teaspoon oil if needed, and repeat the rubbing process until the entire pan (handle included) is coated evenly with the thinnest layer of oil. Keep rubbing and buffing the oil into pan until it no longer looks greasy.



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