





Acme Cast has been a stalwart in the cast iron cookware industry since 1978. Over the decades, the company has built a reputation for unparalleled quality and unwavering commitment to customer satisfaction. Our legacy is rooted in our dedication to traditional craftsmanship combined with modern innovation.

About Cast Iron Pans:

Cast iron pans have been a staple in kitchens for centuries due to their versatility and robustness. They can be used on various heat sources, including stovetops, ovens, and even campfires. The process of seasoning a technique of oiling and heating the pan creates a natural, non-stick surface that improves with use. Proper maintenance involves regular seasoning and avoiding the use of harsh detergents, ensuring the pan remains in excellent condition for generations.

Acme Cast continues to uphold the rich tradition of cast iron cookware while embracing modern innovations to meet the evolving needs of our customers. Whether you're an avid home cook or a professional chef, our cast iron products are designed to enhance your culinary experience.

Quality & Customer Satisfaction:

At Acme Cast, quality is more than a benchmark; it is the foundation of our operations. We prioritize customer satisfaction, ensuring every product that leaves our facility meets the highest standards of durability and performance. Our focus on quality control and customer feedback has earned us a loyal customer base who trust our products for their kitchen needs.

Strong Research & Development Team:

Our strong R&D team is the backbone of our innovation. They continuously explore new technologies and methodologies to enhance our product offerings. Their efforts ensure that our cast iron cookware not only retains the traditional benefits of cast iron but also incorporates modern enhancements for improved user experience.



CAST IRON ROTITAWA

Specially designed for making perfectly cooked rotis, parathas, and other flat breads.

THICKNESS	DIAMETER	WEIGHT
5mm	26cm	2KG



CAST IRON DOSA PAN

Perfect for making crispy dosa with an even spread and consistent cooking.

THICKNESS	DIAMETER	WEIGHT
11mm	30cm	3KG



CAST IRON 2-IN-1 PAN

Features a versatile design with one side plain for regular dosa and the other side grilled which can be used to make variety of grilled dishes.

THICKNESS	DIAMETER	WEIGHT
11mm	30cm	3KG



CAST IRON FRYING PAN

Great for frying, searing, and browning a variety of foods.

THICKNESS	DIAMETER	WEIGHT
5mm	21cm	1.6KG



CAST IRON KADAI

Ideal for deep frying, sauteing, and making traditional Indian dishes.

THICKNESS	DIAMETER	WEIGHT
5mm	23cm	2.0KG
5mm	27cm	2.7KG
5mm	31cm	3.6KG

Benefits of Using Cast Iron Pans :

Healthier Cooking: Naturally seasoned cast iron pans are free from the potentially harmful chemicals found in many non-stick coatings. They offer a safe and healthy cooking surface.

Enhanced Flavour: Cast iron pans develop a natural patina over time, which enhances the flavour of food, making dishes taste richer and more complex.

Longevity and Durability: Unlike non-stick pans, cast iron cookware can last a lifetime with proper care. They are resistant to warping, chipping, and scratching.

Superior Heat Retention: Cast iron pans retain heat exceptionally well, ensuring even cooking and reducing energy consumption.



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