



CAST IRON EXCELLENCE: THE GLOBAL COLLECTION





FROM THE DIRECTOR'S DESK

Dear Readers,

Welcome to the family of decent appliances.

As a pioneer and an innovator in kitchenware industry, Decent Appliances, has had a renowned past. We can say that the years we experienced in the past are significant years and it is clearly seen that we have intensively delivered our best performance to focus on customer satisfaction. Our future holds the guarantee of much more noteworthy accomplishments.

On behalf of the Board of Directors, I would like to thank our valuable customers, reliable dealers and world-class suppliers. Besides, I would like to make a special mention of our employees' enthusiastic contribution in establishing our organization.

Our strength is developed by our unique ideas and values, wherein we develop quality products and excellent services.

We are now in an ever-changing market environment. In such situation, we firmly believe that "Trust" is the key element in persuading customers to choose our quality products. We totally accept that "trust" can create a "Win-Win Situation" for a long deeper relationship.

Decent Appliances has invested over the years in a geographic presence, a product portfolio, a flexible supply chain and world-class manufacturing capabilities that together give us competitive advantage.

Progress for me has never been a dream. It has always been a distant reality and once one milestone is achieved, there is always another one waiting to be crossed. We at Decent Appliances have evolved over the years and there's much more to come. The journey of Decent Appliances is never ending. But with the support of our team and clients, I am confident that the company will continue to scale milestones of excellence for years to come.

I welcome you to browse through our brochure to get a first-hand impression of our capabilities.

Mr. Bhimji K. Vadiya



About Our Craftsmanship

We are a trusted manufacturer of high-quality cast iron and stainless steel kitchenware, designed for durability, performance, and long-lasting use. Our products are crafted with precision using premium materials to meet the demands of both domestic and international markets.



Our Vision

To become a globally trusted manufacturer of premium kitchenware, known for quality, durability, and reliability.



Our Mission

- To manufacture high-quality kitchenware.
- To deliver consistent export-quality products.
- To build strong and long-term partnerships with global buyers.

Core Values



Quality



Durability



Integrity



Customer Commitment



Why Choose Us

- ✓ Strong and durable cookware
- ✓ Excellent heat retention
- ✓ Long-lasting performance
- ✓ Export-quality manufacturing
- ✓ Trusted industry experience



Why Choose Cast Iron Cookware?

Cast iron cookware is valued for its strength, durability, and excellent cooking performance. It offers superior heat retention and long-lasting quality, making it a trusted choice for both home and professional kitchens.

Benefits of Cast Iron Cookware



Excellent Heat Retention

Ensures even cooking and better temperature control.



Naturally Non-Stick

Develops a natural non-stick surface with proper seasoning.



Extremely Durable & Long-Lasting

Built to last for generations with minimal maintenance.



Highly Versatile

Suitable for gas, induction, oven, and grill cooking.



Cast Iron vs Non-Stick Cookware

*Feature	Cast Iron	Non-Stick
Durability	Superior (Extremely Robust)	Limited (Coating wears off)
Heat Retention	Excellent	Poor
Coating Type	Natural Seasoning	Synthetic Coating (e.g., PTFE/PFOA)
Cooking Versatility	Highly Versatile (Induction, Oven, Grill)	Limited (Lower heat tolerance)
Longevity	Lifetime Use	Requires replacement over time



Why Choose Decent Appliances & International

A trusted manufacturer delivering durable cast iron cookware with strong craftsmanship, reliable production, and commitment to global quality standards.



Reliable Manufacturer

Consistent production with strong manufacturing experience in metal kitchenware.



Durable Cast Iron Cookware

Heavy-duty cookware designed for long-lasting performance and everyday use.



Export Quality Production

Products manufactured with reliable standards suitable for global markets.



Professional Customer Service

Dedicated support and smooth communication for distributors and business partners.



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DECENT[®]
THE PRIDE OF KITCHEN
SINCE 1998



Family Choice Multipurpose Tawa - 28 cm

- Size: 28 cm / 11 Inch
- Weight: 2.2 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Multipurpose Cooking Surface
- For Use: Dosa, Roti, Paratha, Uttapam
- SKU No.: DI-101

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Cast Iron Deep Kadai - 24 cm

- Size: 24 CM / 9 Inch / 3 Ltr.
- Weight: 2.9 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Deep Cooking Design
- For Use: Frying, Curry, Sabzi, Deep Fry
- SKU No.: DI-102

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Cast Iron Flat Kadai - 24 cm

- Size: 24 CM / 9 Inch / 2.7 Ltr.
- Weight: 2.75 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Flat Base Cooking Design
- For Use: Sabzi, Frying, Stir Fry, Curry
- SKU No.: DI-103

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Cast Iron Tawa & Grill - 30 cm

- Size : 30 CM / 12 Inch
- Weight : 2.8 KG Heavy Cast Iron
- Thickness : 4 MM Solid Construction
- Dual Surface : Tawa & Grill
- Excellent Heat Retention
- SKU No.: DI-104



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Cast Iron Dosa Tawa - 30 cm

- Size: 30 cm/ 12 Inch
- Weight: 2.8 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Smooth Cooking Surface
- Superior Heat Retention
- SKU No.: DI-105



Single Handle Cast Iron Tawa

- Weight: 2.6 kg | Thickness: 4 mm
- Made from pure cast iron for superior strength and durability.
- Provides excellent heat retention and even cooking.
- Ideal for preparing roti, dosa, paratha, and flatbreads.
- Suitable for gas and induction cooktops.
- SKU No.: DI-106

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Cast Iron Smooth Tawa - 30 cm

- Size: 30 CM / 12 Inch
- Weight: 2.6 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Smooth Cooking Surface
- For Use: Dosa, Roti, Uttapam
- SKU No.: DI-107



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Cast Iron Deep Skillet - 24 cm

- Size: 24 CM / 9 Inch
- Weight: 2.3 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Deep Skillet Design
- For Use: Frying, Sautéing, Vegetables, Curry
- SKU No.: DI-108



Cast Iron Skillet - 20 cm

- Size: 20 CM / 8 Inch
- Weight: 1.7 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Flat Skillet Design
- For Use: Frying, Eggs, Vegetables, Sautéing
- SKU No.: DI-109



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Cast Iron Roti Tawa - 26 cm

- Size: 26 CM / 10 Inch
- Weight: 1.9 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Smooth Cooking Surface
- For Use: Roti, Chapati, Paratha
- SKU No.: DI-110

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Multipurpose Cast Iron Tawa - 28 cm

- Size: 29 CM / 11 Inch
- Weight: 2.5 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- Single Handle Design
- For Use: Dosa, Roti, Paratha, Uttapam
- SKU No.: DI-111

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Cast Iron Paniyaram / Appe Pan - 12 Pits

- Weight: 2 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- 12-Pit Cooking Design
- Even Heat Distribution
- For Use: Appam, Paniyaram, Appe
- SKU No.: DI-112

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Cast Iron Paniyaram / Appe Pan - 9 Pits

- Weight: 1.7 kg | Thickness: 4 mm
- Made from pure cast iron for strong and durable performance.
- Ensures even heat distribution for perfectly cooked appams.
- Ideal for preparing appam, paniyaram, and other bite-sized snacks.
- Suitable for gas and induction cooktops.
- SKU No.: DI-113



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Cast Iron Paniyaram / Appe Pan - 7 Pits

- Weight: 1.95 KG Heavy Cast Iron
- Thickness: 4 MM Solid Construction
- 7-Pit Cooking Design
- Single Handle for Easy Grip
- For Use: Appam, Paniyaram, Appe
- SKU No.: DI-114

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Cast Iron Dutch Oven

- Capacity : 4.1 L | Size: 25 cm | Thickness: 4 mm | Weight : 3.4 Kg.
- Made from pure cast iron for superior durability.
- Provides excellent heat retention and even cooking.
- Ideal for stews, soups, curries, and slow cooking.
- Suitable for gas, induction, oven, and grill use.
- SKU No.: DI-115

SEASONING PROCESS



Soak, scrub, rinse



Dry (completely!)



Oil and 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

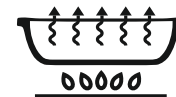
Drop 1 teaspoon of oil into the pan and use a paper towel to rub it in evenly across the entire pan. Flip the pan over, add 1 more teaspoon oil if needed, and repeat the rubbing process until the entire pan (handle included) is coated evenly with the thinnest layer of oil. Keep rubbing and buffing the oil into pan until it no longer looks greasy.



Gas



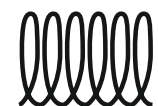
Ceramic



Heats Quickly



Easy-clean



Suitable
for Induction



Manufactured & Marketed by
Decent International Co.

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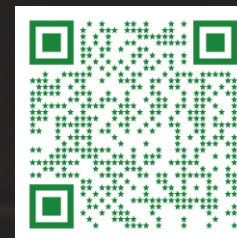
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Manufacturers of Premium Cast Iron Cookware



Proudly
Made In
India



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