

# Embrace Japanese consideration with the Musui.

## FLOATING & SELF-BASTING LID

The lid is built to be lighter at the front so when pressure builds within the pot, it gently floats to vent steam instead of boiling over. The double rings and soft spikes uniformly distribute condensed steam, self-basting ingredients in flavor.

## DOUBLE HANDLES

Double handles give you solid control over the lid with both hands, making it easy to maneuver for everyday use.

## TRIPLE THERMAL HEATING

Exclusive to Vermicular, Triple Thermal Heating amplifies the natural flavor profile of ingredients through a trifecta of innovative heating methods: heat conduction, radiant heating and steam convection.

## PRECISION SEAL

Drawing on our 80 years of cast iron expertise, the contact area of the lid and pot is meticulously machined by our craftsmen to fit at a .01mm accuracy. This unprecedented seal locks in moisture and nutrients while condensing ingredients' natural flavors.

