The food cannot dry out in the Quarter Acre Pot, burn, boil over or be over cooked, avoiding scorching or evaporation – “no death by boiling”.

The slow and gentle cooking method of the QAP ensures that cuts of meat stay moist and tender while vegetables retain their integrity, keeping their shape, texture and colour. There is an uniquely delicious mingling of flavours when food is slow cooked and because your food cooks in its own natural juices you are retaining all of the goodness, allowing the flavours, vitamins and nutrients to remain in each dish you prepare.

Power, gas and time can all be saved as the time the meal is on the stove is a relatively short period.

Whilst on holiday the time spent preparing meals is minimal but the results are like what you would experience at home with all the modern facilities and without all the dishes!! The Quarter Acre Pot conveniently frees you up to provide a nutritious and healthy meal for you and the whole family.

The best thing about using thermal cookware is that you can use your favourite crockpot or slow cooker recipes in the Quarter Acre Pot to prepare 1 or 2 course meals.