

Turkish Coffee Pot Cezve Ibrik

This is a small, red, metal Turkish coffee pot, also known as a cezve or ibrik. It is traditionally used for brewing Turkish coffee by simmering finely ground coffee beans in water, often with sugar, until a foam forms on top.



Product Overview

Traditional Turkish Coffee Pot

This traditional Turkish coffee pot, known as a cezve or ibrik, is designed for the authentic preparation of Turkish coffee. Featuring a durable metal construction with a distinctive red finish, it is engineered for simmering finely ground coffee beans to achieve the perfect foam. Its ergonomic handle ensures safe and comfortable handling during the brewing process.

Design & Construction

Finish	Red metal exterior with black interior
Handle Style	Ergonomic black handle with silver-colored metal bracket
Key Features	Tapered shape, Integrated pouring spout, Ergonomic grip

Usage

Primary Application	Brewing traditional Turkish coffee by simmering finely ground beans
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