



V I A P O T

Fine Stoneware

OVEN TO TABLE

Crafted for Everyday Elegance





Viapot Fine Stoneware

Where the timeless strength of earth meets the rhythm of modern living.

Viapot Fine Stoneware is designed to carry food seamlessly from oven to table, combining natural material integrity with refined aesthetics.

With its high durability, balanced heat distribution, and understated form language, Viapot transforms cooking into a thoughtful ritual rather than a rushed task. Each piece respects the nature of flavor—slow, honest, and unforced—while elevating everyday meals with quiet elegance.

Shaped by functional design intelligence and the inherent character of fine stoneware, Viapot offers lasting performance for daily use and a confident presence on the table.

Because true flavor begins with the right material.



Timeless wisdom of
natural clay

VIAPOT is a brand that brings together the timeless wisdom of clay with contemporary design and a robust production infrastructure.

VIAPOT operates on a 22,000 m² site, with manufacturing activities carried out in a 17,000 m² covered production facility. The company's production model is environmentally responsible, supported by solar energy. VIAPOT is a high-capacity and reliable manufacturing partner, with an average daily production capacity of 150,000 pieces and the ability to process 120 tons of raw materials per day.

Our products are designed to combine functionality, food safety, and aesthetic balance, delivering a seamless oven-to-table experience.

At the core of our production lies a team of more than 250 skilled professionals, 86% of whom are women. Through meticulously managed processes that seamlessly integrate traditional pottery techniques with advanced manufacturing technologies, each product is crafted to meet the highest standards of authenticity, consistency and quality.

R&D and Design processes are fully integrated in-house, allowing VIAPOT to maintain complete control over every stage—from material research and form development to performance testing and production optimisation.

VIAPOT manufactures using 100% recyclable natural materials and places sustainability at the centre of its production philosophy. By utilizing renewable energy and environmentally responsible processes, we reduce environmental impact while delivering durable, food-safe products designed for long-term use.

Our facility is equipped with state-of-the-art machinery and innovative production methods, enabling us to produce high-quality products for both local and international markets.

Our BSCI (Business Social Compliance Initiative) certification is a testament to our unwavering commitment to upholding ethical production standards, ensuring the rights of our employees are respected, and practising responsible manufacturing methods. All collections are produced in compliance with zero lead and zero cadmium standards, ensuring safe, healthy, and long-lasting use.

At VIAPOT, quality is not a final goal—it is a core value embedded in every stage of the production process. Products are developed with meticulous attention to detail, with a focus on durability, reliability and timeless design.

This comprehensive strategy positions VIAPOT as a responsible, innovative, and long-term partner for brands, professionals, and retail customers.

VIAPOT is committed to conscious production and meaningful design, bringing the purity of earth to the table.

For Nature, For the Future

Sustainability is not a trend for us, it is a natural outcome of our respect for the earth.

Each piece comes to life without disrupting nature's rhythm, shaped by a careful balance of **soil, water, and fire**.

We produce only what is **needed**, never more than nature can carry.

We choose what is **timeless, durable, and true**.

We believe in giving back with value what we take from nature.

Because true quality is felt not only in the hand, but also in the conscience.

Viapot brings beauty to today's tables while protecting tomorrow's world.



Guided by the wisdom of the earth, shaped with respect for nature.

Quality and Food Safety

Viapot, aiming to be a trusted brand in the ceramics sector, integrates superior quality in production and service with an affordable price policy based on customer satisfaction and food safety. By closely following developments in the sector, we improve the level of product quality and food safety compliance, and increase the professional knowledge and skills of our employees through training.

One of our primary goals is to comply with legal regulations and customer conditions and provide necessary resources. We are an exemplary company that ensures 100% food safety by determining food hazards and critical control points, and contributing to the protection of the environment in all our activities. We adopt the principle of achieving success with our employees, support their development, enable them to take initiatives, and provide a safe working environment for our personnel.

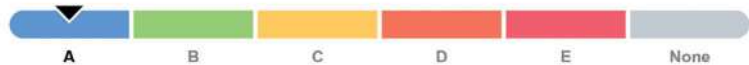
Our quality and food safety policy is to be a model enterprise in every aspect by measuring the effectiveness of our management system, which is in compliance with the Quality and Food Safety Management System conditions, and committing to continuous improvement.



 **zero**
Cadmium

 **zero**
Lead Certified

OVERALL RATING



SECTION RATING

PA1: Social Management System	B	
PA 2: Workers Involvement and Protection	A	
PA 3: The Rights of Freedom of Association and Collective Bargaining	A	
PA 4: No Discrimination	A	
PA 5: Fair Remuneration	A	
PA 6: Decent Working Hours	A	
PA 7: Occupational Health and Safety	A	
PA 8: No Child Labour	A	
PA 9: Special Protection for Young Workers	A	
PA 10: No Precarious Employment	A	
PA 11: No Bonded Labour	A	
PA 12: Protection of the Environment	A	
PA 13: Ethical Business Behaviour	A	

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Oven-to-Table

From Freezer to Oven,



Effortless cooking,

From Oven to Table.



Seamless serving.



OVENWARE

**True flavor begins with
the right choice.**



Berlin

Oven Baker

Some dishes are made to be rushed.
This one is not.

Roza
Oven Baker



Roza Oven Baker is created for recipes that take their time—slowly rising doughs, gently baked desserts, and flavors that deepen as they cook.

Fine stoneware absorbs heat gradually, allowing every ingredient to find its balance, every texture to develop naturally.

From the oven, still warm, it moves straight to the table. No transfers, no interruptions. Just one dish carrying the story from preparation to sharing.

Because cooking is not only about food.



Roza

Oven Baker
 33*30*6 cm



SOLID COLOR OPTIONS





Roza
Oven Baker

Shaped by stoneware.



Roza

Oven Baker
 33*30*6 cm



Reactive Color – Each Piece Is Unique

This product is also available in a reactive color finish. Due to the nature of reactive glazing, no two pieces are exactly the same.

During firing, natural reactions between glaze, heat, and time create subtle variations in color, tone, and texture. These variations are not imperfections—they are what make each piece truly unique.

Every reactive piece carries its own character, shaped by the kiln and finished by nature itself.

SOLID COLOR OPTIONS



This is what comfort looks like.

Zest

Oven Baker





Sage

Side Plate





**Perfectly baked.
Beautifully pulled.**

Zest

Oven Baker

Zest is the moment flavor comes alive.

Zest Oven Baker is designed for dishes that invite appetite—creamy pastas, golden bakes, bubbling layers pulled straight from the oven. Crafted from fine stoneware, it delivers slow, even heat that allows flavors to deepen, textures to stretch, and every bite to feel generous.

From the oven to the table, Zest carries warmth without interruption. No transfers, no rushing—just one dish that keeps food hot, inviting, and ready to be shared.

Because cooking is not only about timing. It's about energy, appetite, and the joy of gathering around a dish that asks to be served immediately.

Slow heat. Honest flavor. Served with zest.



Zest Oven Baker

2600ml

2000ml



Large (cm) 36*32*6
Medium (cm) 31*27*6

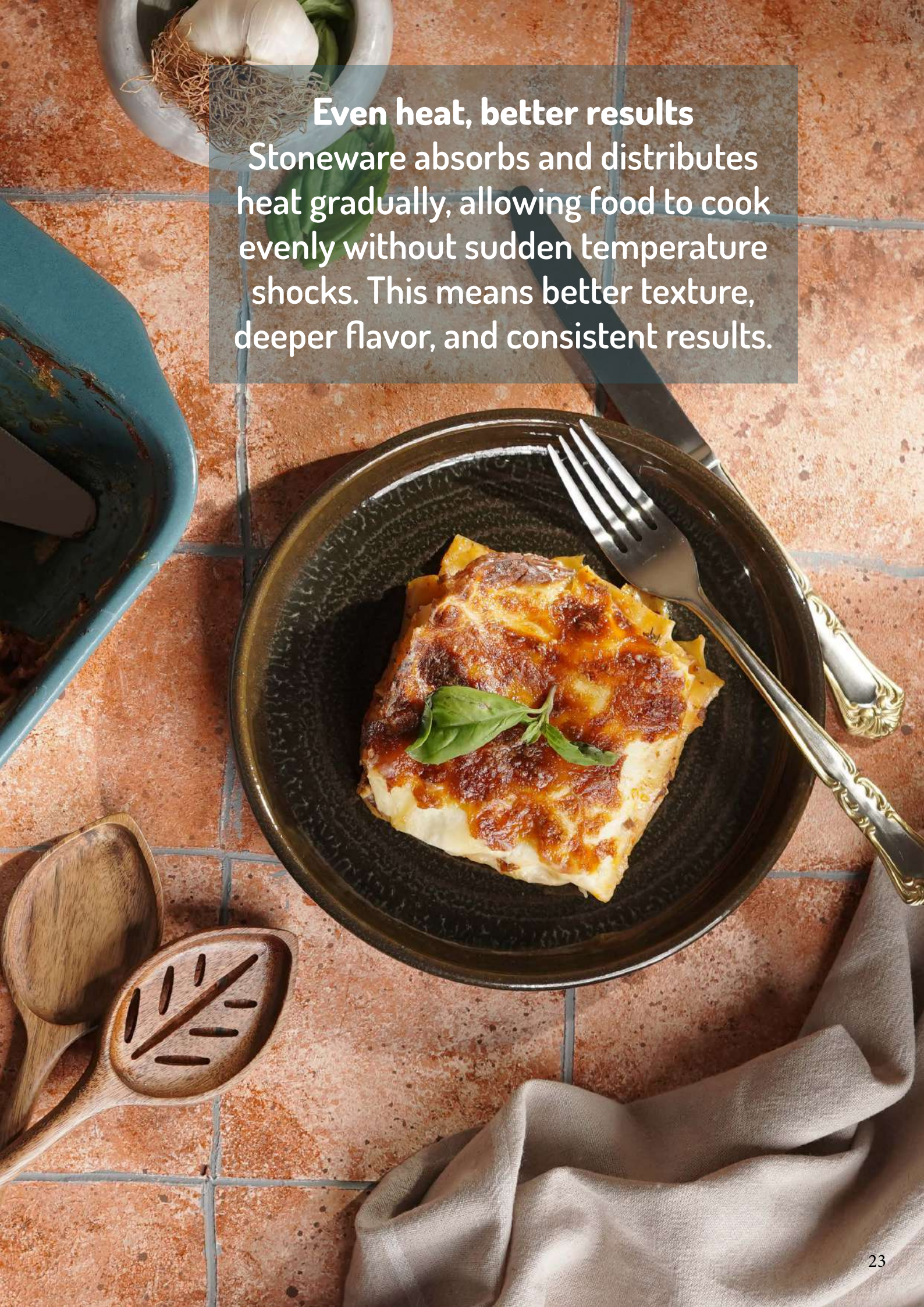
SOLID COLOR OPTIONS



From oven to plate, nothing is lost.



Buca
Oven Baker



Even heat, better results
Stoneware absorbs and distributes heat gradually, allowing food to cook evenly without sudden temperature shocks. This means better texture, deeper flavor, and consistent results.



**Everything happens in one dish.
No transfers.
No rush.
No compromise.**

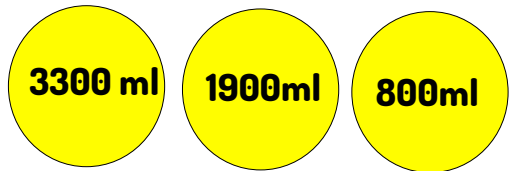
Buca
Oven Baker

Buca Oven Baker is made for meals that begin with preparation and end at the table without interruption.

Thanks to the natural thermal stability of fine stoneware, ingredients move safely from freezer to oven, holding their structure as heat rises gently and evenly. Fish stays tender, vegetables soften without losing character, and flavors blend slowly, just as they should.

From the oven, still warm, Buca arrives at the table carrying the confidence of balanced heat and the simplicity of honest cooking. What you prepare is exactly what you serve.

Because good food deserves trust from the first step to the last bite.



Buca Oven Baker



39 × 23.5 × 7 cm



31 × 19.5 × 5.5 cm



23.5 × 15.5 × 5 cm

SOLID COLOR OPTIONS



From freezer to oven, safely.

Thanks to its thermal stability, stoneware is designed to handle temperature transitions with confidence-making preparation, storage, and cooking effortless in one dish.



Buca

Oven Baker



Beyza TOPRAK

Carried warm. Served together.



Berlin
Oven Baker

Berlin Oven Baker is made for moments when food leaves the oven and becomes the center of the table.

Crafted from fine stoneware, it absorbs heat slowly and releases it evenly allowing doughs to rise perfectly, surfaces to turn golden, and flavors to develop with patience.

The result is food that feels as good as it tastes.

From oven to table, Berlin moves with confidence.

2800ml



Size: 31*25*9 cm



Berlin

Oven Baker



SOLID COLOR OPTIONS



Cook and serve in the same piece.

With its clean, timeless appearance, a stoneware oven baker moves seamlessly from oven to table, no extra serving dish required.





Obun
Oven Baker





Obun Oven Baker

Large (cm) 29,5*18,7
Medium (cm) 22*11,5*5,5

1500ml

660ml



Large (cm) 32*18,5*4,5
Medium (cm) 27*15*4
Small (cm) 27*22*5



Milano Oven Baker

1000 ml

600 ml

570 ml



SOLID COLOR OPTIONS



Anthracite

Red

Sage

Green

Teal

Sand



The right stoneware matters for balanced heat distribution, reliable performance, and better cooking results.



From freezer to oven, safely.

Thanks to its thermal stability, stoneware is designed to handle temperature transitions with confidence-making preparation, storage, and cooking effortless in one dish.

Baku
Oven Baker



Baku

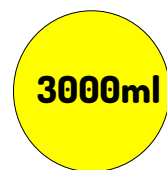
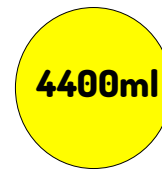
Oven Baker



**Some dishes are made for portions.
This one is made for gatherings.**

As the largest member of the stoneware oven baker family, with 4400 ml and 3000 ml capacity options, this piece is designed for generous recipes and shared tables. From whole roasts to layered bakes and family-size meals, it gives food the space it needs to cook evenly and develop full flavor.

Because when you cook for many, you need more than capacity. You need balance, reliability and a form that brings everyone together.



Baku

Oven Baker



Large (cm) 33,5*28*6
Medium (cm) 28*23,5*6

SOLID COLOR OPTIONS





Linea Grill
Oven Baker

Because real flavor leaves a mark...

**Grill marks are not just a detail.
They are a promise of flavor.**

Designed with raised grill lines, the Grill Oven Baker allows heat to circulate evenly while lifting food slightly from its surface—enhancing caramelization, locking in juices, and delivering the signature texture of grilling, right in the oven.

Crafted from fine stoneware, it absorbs heat gradually and releases it with balance, ensuring consistent results across every recipe. Available in three sizes, it adapts effortlessly from individual servings to generous meals, offering the same performance no matter the portion.

From vegetables to meats, from everyday cooking to shared tables, Grill Oven Baker brings structure, control, and character to every dish.



Linea Grill
Oven Baker



Large (cm) 36,5x27x5,5
Medium (cm) 30x27x5,5
Small (cm) 24,8x22x5,2

2750ml

2000ml

1250ml

SOLID COLOR OPTIONS



Anthracite

Red

Sage

Green

Teal

Sand

What touches your food matters.

Venedik
Oven Baker



Venedik
Oven Baker
31,5*16*7,5

930ml



940ml

Hatay
Oven Baker
23*17,5*5

True stoneware. True results.



SOLID COLOR OPTIONS



Belluno

Pizza Baker



Buon Appetito!

Belluno Pizza Baker is designed to bring the true pizza experience into the home kitchen. Crafted from real stoneware with zero cadmium and zero lead, it offers safety and purity on every surface your pizza touches. Because what your food comes into contact with matters just as much as flavor itself.



Belluno
Pizza Baker
34,5*32,5*2,8 cm



SOLID COLOR OPTIONS

Anthracite

Red

Sage

Green

Teal

Sand



TABLEWARE



Lesvos
Side Plate



Zest

Tableware



Dinner Plate 26*3,5 cm

Side Plate 21*2,5 cm

Side Plate 17*2,5 cm

Deep Plate 21*4 cm

Deep Plate 17*3,5 cm

Deep Plate 13*3 cm

Bowl 20*6,5 cm

Bowl 17*5cm

Bowl 8*3 cm

Cereal Bowl 14,5*5,5 cm

**In nature,
nothing is ever truly repeated.**



Sage Cereal / Soup Bowl

Some plates are not made just to hold food.

This stoneware set remembers the moment when earth first meets fire.

The trace of the hand, the flow of the glaze, the value of patience.

Each piece comes from the same story, yet no two are exactly alike.

Because in nature, nothing is ever truly repeated.



Sage
Dinner Set

Sage Dinner Set





Sage Tableware



Dinner Plate 26*3,5 cm

Side Plate 21*2,5 cm

Side Plate 17*2,5 cm

Deep Plate 21*4 cm

Deep Plate 17*3,5 cm

Deep Plate 13*3 cm

Bowl 20*6,5 cm

Bowl 17*5cm

Bowl 8*3 cm

Cereal Bowl 14,5*5,5 cm



Lesvos
Plate

**No two tables are ever the same.
Neither are these plates.**

Lesvos
Plate



Side Plate 21*2 cm
Side Plate 18*2 cm

Craft begins the form.



Reactive Glaze

Reaction completes the story.



**Designed to delight the eye as
much as the palate.**





Ember
Reactive Plate



ZEN SERIES
'Inspired by Japan'

Todo

Balance, simplicity, precision.

Oki





Rebus

Created for thoughtful serving, where simplicity, craftsmanship, and visual harmony come together at the table.

In harmony with every lifestyle, gentle on every soul.



Oki

Oki Plate 38*11,5*2,5 cm



Todo

Todo Plate 28*2,5 cm



Rebun

Rebun Plate 23,5*19*3 cm



Get in touch and join the world of crafted stoneware.

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