



SKEPPSHULT

*från generation till generation
sedan 1906*

Catalogue 2014



Made in Sweden

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About Skeppshult



Quality

All Skeppshult products are manufactured from strictly controlled raw materials in our factory in Småland, in southern Sweden. On average, every product undergoes quality control 10 times by our experienced production staff. As a result, our products withstand years after year of heavy use, metal utensils and high temperature.

We offer a 25 year cast iron warranty on all products.

Heritage

It all began in 1906 when Carl E. Anderson returned from the USA full of inspiration and knowledge of the foundry industry. Carl E. Anderson settled in Skeppshult, located in southern Sweden, to establish the foundry. Many things have changed since the founding, but the tradition, knowledge, artisanship and values remain the same. Today, Skeppshults Gjuteri is the sole remaining factory in Scandinavia to produce household goods in cast iron.

Environment

All Skeppshult products are artisan, made from strictly controlled raw material, without harmful chemicals. The natural and environmentally friendly products demand little maintenance. The cast iron is pre-seasoned with organic rapeseed oil, which creates an organic, ready to use non-stick coating. Skeppshult products have an exceptionally long lifespan, which explains why we offer a 25 year cast iron warranty.



Skeppshult assortment



Walnut Collection



Soft Selection



Traditional



Professional



Original



Casseroles



Ovenware



Spice assortment



Other



SKEPPSHULT

Skeppshult pans



Walnut Collection

Handle in walnut tree with cast iron loop



"Lift"

Pivotal handle in stainless steel and heat resistant silicone



Soft Selection

Handle in stainless steel and heat resistant silicone (230 degrees)



Traditional

Handle in Swedish beech wood with cast iron loop



Professional

Heat resistant stainless steel handle with ventilating function



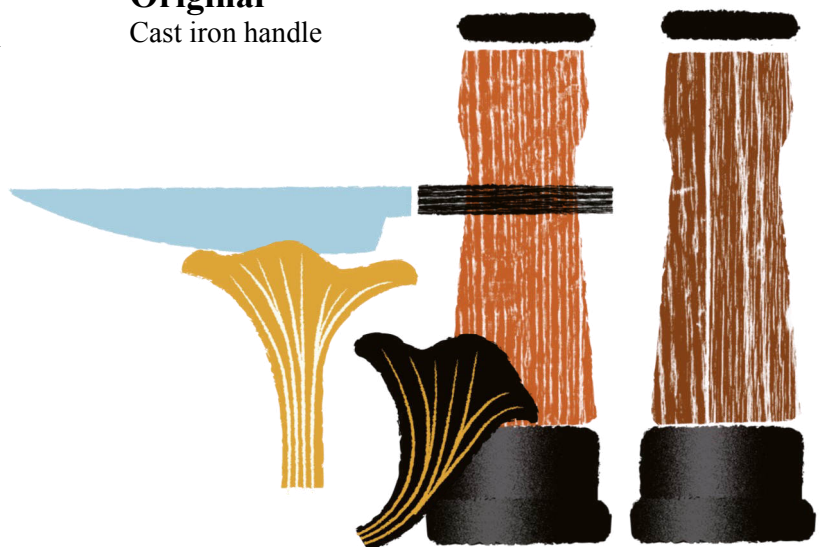
Original

Cast iron handle



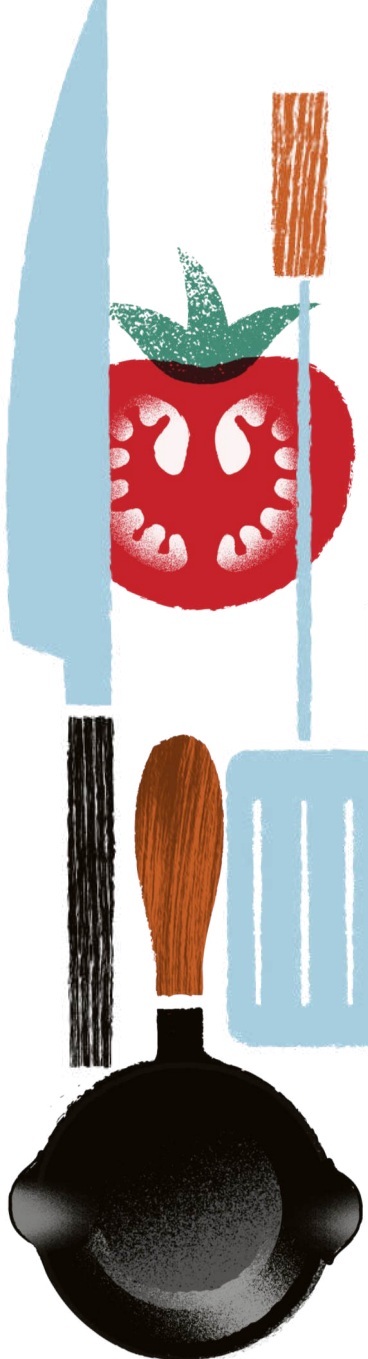
Nutrient Cookware

Handle in Swedish ash tree with brass loop



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Why Skeppshult



Swedish craftsmanship

Tradition since 1906
Exceptional quality



Organic products

Guaranteed free from toxics
Organic raw material



Healthy

Naturally rich in iron
Organic non-stick coating



Performance

Cast iron dispenses and stores heat
Works with high temperature and provides great roasting



Induction

Best magnetic function
Works on all stoves and grills



Glass stovetops

Does not scratch
Glass stovetops are tougher than iron



Stable and safe

Concave turned bottom
Stable on stove



25 years warranty

Heavy duty quality
Nearly impossible to wear out



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Nutrient Cookware I/I



Frying pan 26 cm
White ash wood handle and brass
loop
2,6 kg

Art nr: 0260N
EAN: 7317930260040



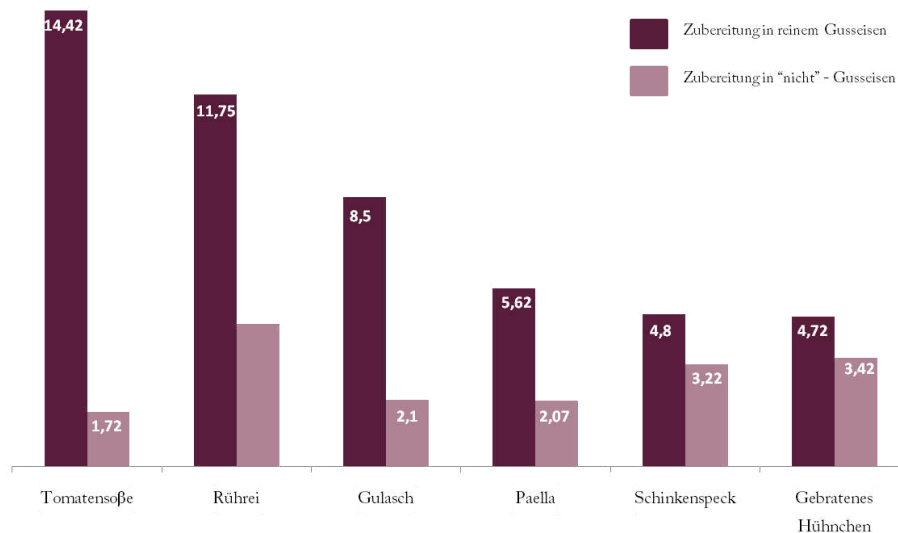
Casserole 3 liters
Glass lid with brass knob
4,4 kg

Art nr: 0310N
EAN: 7317930310042

Iron check

The principle is simple - by using the right products and traditional cooking, using cast iron cookware we can influence and optimize the amount of iron in our food. The best effect can be achieved by long time cooking in combination with sour ingredients, such as tomatoes or vinegar. The ingredients absorb considerable quantities of mineral from the non coated cast iron cookware. C- vitamins also enhances our body's ability to assimilate iron.

The diagram shows how much iron, in mg, contains a 250 grams portion of food, given a variety of dishes included in the study of cast iron and its action in food.



*The study was carried out by „food & nutrition“ institution at the TexasTech University. A number of dishes cooked in non-cast iron were compared with the same dishes that were cooked in non-coated cast iron cookware. There was a medium increase of 26% of iron contained in the food prepared in cast iron cookware.



Walnut Collection I/I



Frying pan 28 cm
Walnut handle
3,3 kg

Art nr: 0280V
EAN: 7317930280093



Grill pan 28 cm
Walnut handle
3,7kg

Art nr: 0028V
EAN: 7317930028091



Deep frying pan 28 cm
Walnut handle
3,5kg

Art nr: 0285V
EAN: 7317930285097



Pancake pan 23 cm
Walnut handle
2,8kg

Art nr: 0031V
EAN: 7317930031091



Wok 30 cm
Walnut handle
3,4kg

Art nr: 0865V
EAN: 7317930865092



Soft Selection I/I



”Lift” frying pan 32 cm
Pivotal handle with heat resistant
silicone
3,1 kg

Art nr: 2320
EAN: 7317932320001



Frying pan 26 cm
Heat resistant silicone handle
3,1 kg

Art nr: 0260S
EAN: 7317930260057



Frying pan 28 cm
Heat resistant silicone handle
3,3 kg

Art nr: 0280S
EAN: 7317930280055



Deep frying pan 28 cm
Heat resistant silicone handle
3,5 kg

Art nr: 0285S
EAN: 7317930285050



Deep frying pan 28 cm
Silicone handle & glass lid
4,9 kg

Art nr: 0130S
EAN: 7317930130053



Grill pan 28 cm
Heat resistant silicone handle
3,7 kg

Art nr: 0028S
EAN: 7317930002855



Square grill pan 25 x 25 cm
Heat resistant silicone handle
3,7 kg

Art nr: 0029S
EAN: 7317930029050



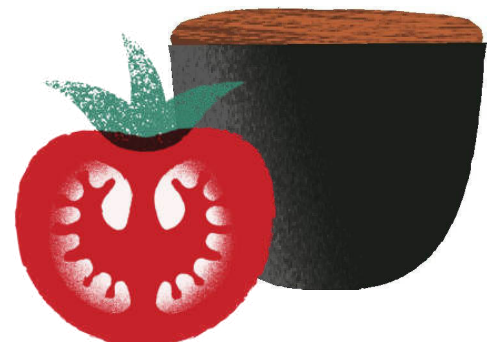
Pancake pan 23 cm
Heat resistant silicone handle
2,8 kg

Art nr: 0031S
EAN: 7317930031053



Pancake pan 23 cm
Heat resistant silicone handle
3,0 kg

Art nr: 0032S
EAN: 7317930032050



Traditional I/II



Frying pan 18 cm
Swedish beech wood handle
1,4 kg

Art nr: 0180T
EAN: 7317930180096



Frying pan 24 cm
Swedish beech wood handle
2,5 kg

Art nr: 0240T
EAN: 7317930240097



Frying pan 26 cm
Swedish beech wood handle
2,6 kg

Art nr: 0260T
EAN: 7317930260095



Frying pan 28 cm
Swedish beech wood handle
2,8 kg

Art nr: 0280T
EAN: 7317930280093



Frying pan 36 cm
Swedish beech wood handle
5,2 kg

Art nr: 0360T
EAN: 7317930360009



Grill pan 25 cm
Swedish beech wood handle
2,8 kg

Art nr: 0025T
EAN: 7317930025090



Grill pan 28 cm
Swedish beech wood handle
3,1 kg

Art nr: 0028T
EAN: 731793002893



Square grill pan 25 x 25 cm
Swedish beech wood handle
3,2 kg

Art nr: 0029T
EAN: 7317930029098



Deep frying pan 20 cm
Swedish beech wood handle
1,7 kg

Art nr: 0002T
EAN: 7317930002091



Deep frying pan 25 cm
Swedish beech wood handle
2,9 kg

Art nr: 0250T
EAN: 7317930250096



Deep frying pan 28 cm
Swedish beech wood handle
3,5 kg

Art nr: 0285T
EAN: 7317930285098



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Traditional II/II



Deep frying pan 25 cm & glass lid
Swedish beech wood handle
4,1 kg

Art nr: 0120T
EAN: 7317930120092



Deep frying pan 28 cm & glass lid
Swedish beech wood handle
4,4 kg

Art nr: 0130T
EAN: 7317930130091



Wok 30 cm
Swedish beech wood handle
3,4 kg

Art nr: 0865T
EAN: 7317930865009



Pancake pan 23 cm
Swedish beech wood handle
2,2 kg

Art nr: 0031T
EAN: 7317930031091



Pancake pan 23 cm
Swedish beech wood handle
2,5 kg

Art nr: 0032T
EAN: 731793003298



Pancake pan 23 cm - hearts
Swedish beech wood handle
2,7 kg

Art nr: 0038T
EAN: 731793003890



Egg/Blini frying pan 20 cm
Swedish beech wood handle
2,2 kg

Art nr: 0019T
EAN: 7317930019099



Sauté pan 1 liters & glass lid
Swedish beech wood handle
2,0 kg

Art nr: 0127
EAN: 7317930127091




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Professional I/II



Deep frying pan 20 cm
Stainless steel handle
1,75 kg

Art nr: 0002
EAN: 7317930002008



Deep frying pan 24 cm
Stainless steel handle
2,4 kg

Art nr: 0004
EAN: 7317930004002



Deep frying pan 28 cm
Stainless steel handle
3,15 kg

Art nr: 0005
EAN: 7317930005009



Frying pan 18 cm
Stainless steel handle
1,25 kg

Art nr: 0180
EAN: 7317930180096



Frying pan 24 cm
Stainless steel handle
2,15 kg

Art nr: 0240
EAN: 7317930240004



Frying pan 26 cm
Stainless steel handle
2,3 kg

Art nr: 0260
EAN: 7317930260002



Frying pan 28 cm
Stainless steel handle
2,85 kg

Art nr: 0280
EAN: 7317930280000



Frying pan 36 cm
Stainless steel handle
5,25 kg

Art nr: 0360
EAN: 7317930360092



Grill pan 25 cm
Stainless steel handle
2,65 kg

Art nr: 0025
EAN: 7317930025007



Grill pan 28 cm
Stainless steel handle
3,05 kg

Art nr: 0028
EAN: 7317930028008



Square grill pan 25 x 25 cm
Stainless steel handle
3,25 kg

Art nr: 0029
EAN: 7317930029005



Grill pan 32 x 22 cm
Stainless steel handle
3,5 kg

Art nr: 0129
EAN: 7317930129002



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Professional II/II



Deep frying pan 25 cm
Stainless steel handle
2,75 kg

Art nr: 0250
EAN: 7317930250003



Deep frying pan 25 cm & glass lid
Stainless steel handle
3,95 kg

Art nr: 0120
EAN: 7317930120009



Ovenware I/I



Gratin dish 34 x 22 cm, 4,5 liters
id;Ernst
3,95 kg

Art nr: 0800
EAN: 731793080006



Gratin dish 24 x 15 cm , 1,5 liters
id;Ernst
2,0 kg

Art nr: 0800-2
EAN: 7317930080020



Gratin dish 2 pcs. 15 x 10 cm , 0,3 liters
id;Ernst
1,4 kg

Art nr: 0800-3
EAN: 7317930080037



Gratin dish / frying pan 26 cm
2,85 kg

Art nr: 0062
EAN: 317930062002



Original I/I



Blini pan 13 cm
Cast iron handle
0,75 kg

Art nr: 0115
EAN: 7317930011505



Crêpes pan 17 cm
Cast iron handle
1,1 kg

Art nr: 0000
EAN: 731793000004



Dumpling pan 21 cm
Cast iron handle
2,05 kg

Art nr: 0001
EAN: 7317930001001



Egg / Blini frying pan 20 cm
Cast iron handle
2,1 kg

Art nr: 0019
EAN: 7317930019006



Pancake pan 23 cm
Cast iron handle
2,2 kg

Art nr: 0031
EAN: 7317930031008



Pancake pan 23 cm
Cast iron handle
2,4 kg

Art nr: 0032
EAN: 7317930038007



Pancake pan 23 cm - hearts
Cast iron handle
2,3 kg

Art nr: 0038
EAN: 7317930032005



Fish & Filet pan 33 x 21,5 cm
Cast iron handle
2,6 kg

Art nr: 0007
EAN: 7317930007003



Classic Waffle iron 21 cm
3,9 kg

Art nr: 0010
EAN: 7317930010003



Waffle iron 15 cm
Thin waffles
2,3 kg

Art nr: 0012
EAN: 7317930012007



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Casseroles I/II



Mini Casserole 0,5 L
Frying pan 11 cm (use as lid)
0,5 kg

Art nr: 0650
EAN: 7317930650001



Casserole 1,5 liters
Glass lid & cast iron knob
2,25 kg

Art nr: 0081
EAN: 7317930081003



Round casserole 3 liters
Cast iron lid
5,15 kg

Art nr: 0300
EAN: 7317930300005



Round casserole 3 liters
Glass lid & cast iron knob
4,4 kg

Art nr: 0310
EAN: 7317930310004



Round casserole 4 liters
Cast iron lid
6,15 kg

Art nr: 0400
EAN: 7317930400002



Round casserole 4 liters
Glass lid & cast iron knob
4,55 kg

Art nr: 0410
EAN: 7317930410001



Round casserole 5,5 liters
Glass lid & cast iron knob
5,8 kg

Art nr: 0510
EAN: 7317930510008



Oval casserole 2 liters
Cast iron lid
3,5 kg

Art nr: 5000
EAN: 7317935000009



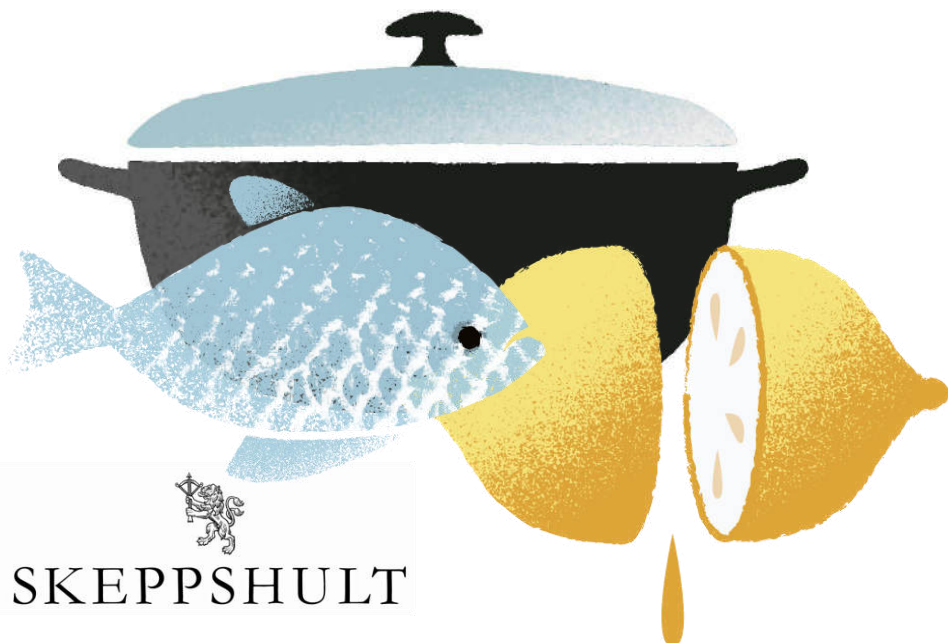
Oval casserole 4 liters
Cast iron lid
6,0 kg

Art nr: 7000
EAN: 7317937000083



Dutch Oven - "Fält Ugn", 5,5 liters
Cast iron lid
8,4 kg

Art nr: 0710
EAN: 7317930710002




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Casseroles II/II



”Grytstapel ”- Set 1
Casserole 3 liters &
Omelet pan 23 cm
5,6 kg

Art nr: 0610-1
EAN: 7317930610104



”Grytstapel ”- Set 2
Casserole 4,5 liters &
Frying pan 27 cm
7,0 kg

Art nr: 0610-2
EAN: 7317930610203



”Grytstapel ”- Set 3
Deep frying pan 27 cm &
Grill pan 27 cm
6,2 kg

Art nr: 0610-3
EAN: 7317930610302



”Grytstapel ”- Set 6 pcs.
2 casseroles, 1 deep pan, 1 frying pan,
1 grill pan & 1 omelet pan
22,8 kg

Art nr: 0610WB
EAN: 7317930610098



Mini Casserole 0,5 L
Frying pan 11 cm (use as lid)
0,5 kg

Art nr: 0650
EAN: 7317930650001

Lids I/I



Glass lid
For article 0081 & 0085
0,45 kg

Art nr: 0080GL
EAN: 7317930080075



Glass lid
For article 0310,0410,0120,0250,0250T,0062
0,9 kg

Art nr: 0120GL
EAN: 7317930120078



Glass lid
For article 0510,0285T,0130T,0005
1,0 kg

Art nr: 0510GL
EAN: 7317930510077



Cast iron lid
For article 0300, 0400, 0120, 0250, 0250T, 0062
2,05 kg

Art nr: 0120JL
EAN: 7317930120085



Cast iron lid
For article 7000
1,8 kg

Art nr: 7000JL
EAN: 7317937000083



Spice accessories I/III

Spice mill

Spice mill in cast iron and walnut wood. The grinding mechanics is constructed of Swedish cast iron, which means that your spices never come in contact with plastic and that the spice mill will last for generations. Since the walnut lid is attached to the cast iron body with the aid of a super strong magnet, it is easy to detach the lid to fill up spices. Design by Swedish/Danish design duo Carl & Carl

Salt bowl

Salt bowl in cast iron and walnut wood. Specially designed to store and dispense flaked salt. Simply fill the bowl with salt by opening the lid. Once filled up with salt, it is easy to dispense flaked salt portions through the large opening in the lid, without having to come in contact with the remaining salt in the container. Design by Swedish/Danish design duo Carl & Carl.



Salt dispenser for sea salt
Cast iron & walnut lid
Design: Carl&Carl
0,5 kg

Art nr: 0075
EAN: 7317930075095



Spice mill with cast iron crush
grinder
Walnut lid - Design: Carl&Carl
1,1 kg

Art nr: 0074
EAN: 7317930074098



Mortar with cast iron and walnut
pestle
Design: Carl&Carl
4,1 kg

Art nr: 0073V
EAN: 7317930073091



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Spice accessories II/III



”Swing” Spice grinder
Beech wood lid
1,1kg

Art nr: 0071
EAN: 7317930071004



Spice / Salt bowl
Beech wood lid
1,15 kg

Art nr: 0072
EAN: 7317930072001



”Swing” Spice grinder
Oak lid
1,1 kg

Art nr: 0071
EAN: 7317930071003



Spice / Salt bowl
Oak lid
1,15 kg

Art nr: 0072
EAN: 7317930072100



”Swing” Spice grinder
Walnut lid
1,1 kg

Art nr: 0071V
EAN: 7317930071097



Spice / Salt bowl
Walnut lid
1,1 kg

Art nr: 0071V
EAN: 7317930071094



”Swing” Spice grinder
White lacquered beech wood lid
1,1 kg

Art nr: 0071VI
EAN: 7317930071011

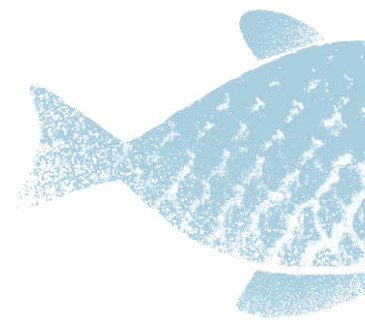


”Swing” Spice grinder
Black lacquered beech wood lid
Schwarz 1,1 kg

Art nr: 0071SV
EAN: 7317930071028



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Spice accessories III/III



Spice grinder 8 cm Ø
Cast iron & Cork lid
1,15 kg

Art nr: 0063
EAN: 7317930063009



Pepper mill 18 cm
Swedish beech wood & cast iron
0,75 kg

Art nr: 0064
EAN: 7317930064006



Salt mill 18 cm
Swedish beech wood & cast iron
0,75 kg

Art nr: 0065
EAN: 7317930065003



Pepper mill 27 cm
Swedish beech wood & cast iron
0,8 kg

Art nr: 0068
EAN: 7317930068004



Salt mill 27 cm
Swedish beech wood & cast iron
0,8 kg

Art nr: 0069
EAN: 7317930069001



Cork coaster
For salt & pepper mill

Art nr: 0052
EAN: 7317930052003



Cast iron coaster
For salt & pepper mill

Art nr: 0067
EAN: 7317930067007



Mortar 8 cm height
Cast iron pestle
1,5 kg

Art nr: 0017
EAN: 7317930017002



Mortar 11 cm height
Cast iron pestle
1,7 kg

Art nr: 0049
EAN: 7317930049003



Mustard bowl 21 cm
& mustard grinder 8 cm
4,05 kg

Art nr: 0023
EAN: 7317930023003



Mustard grinder 8 cm
2,0 kg

Art nr: 0021
EAN: 7317930021009



Mortar 4,5 cm height
Cast iron pestle
1,2 kg

Art nr: 0018
EAN: 7317930018009



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Other I/I



Meat tenderizer 7 x 7 cm
1,6 kg

Art nr: 0022
EAN: 7317930022006



Fish peeler 18 cm
0,15 kg

Art nr: 0016
EAN: 7317930016005



Butter knife
Design id;Ernst
0,075 kg

Art nr: 0801
EAN: 7317930080105



Bottle opener
Design id;Ernst
0,08 kg

Art nr: 0803
EAN: 7317930080303



Frying pan rack 26 cm
Galvanized steel
1,1 kg

Art nr: 0056
EAN: 7317930056001



Grill plate 41 cm
Stainless steel stand
4,7 kg

Art nr: 0380
EAN: 7317930380007



Grill - and frying plate 35,5 x 32,5 cm
turn able
5,9 kg

Art nr: 0381
EAN: 7317930381004



Fondueset 1,5 L
5,35 kg

Art nr: 0085
EAN: 7317930085001



Fondue forks 6 pcs.
Stainless steel

Art nr: 1150
EAN: 7317931150005



Christmas tree stand
6,6 kg

Art nr: 0555
EAN: 7317930555009



Skeppshult rapeseed oil 0,25 liters
For cooking, baking and oiling

Art nr: 1202
EAN: 7317931202001



Skeppshult Design I/I

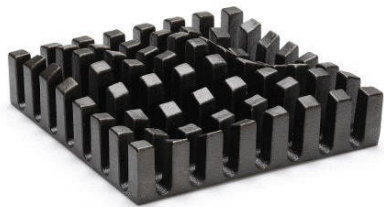
Carl&Carl

" Lightscape is a aesthetic play between the strict and the organic.

The inspiration for the organic surface of Lightscape, which creates a dramatic terrain, comes from the open Danish fields of seed.

Lightscape is a sculptural landscape where the user is given the possibility to completely alter and complement its appearance by adding candles."

-Gustaf Wollin, Carl&Carl



Candle holder "Light Scape"
Designer Carl&Carl
7,3 kg

Art nr: 0906
EAN: 7317930906009



Light&Heavy 1,7 kg
Candlestick holder & dumbbell

Art nr: 0907
EAN: 7317930907006



Light&Heavy 2,8 kg
Candlestick holder & dumbbell

Art nr: 0908
EAN: 7317930908003



Light&Heavy 3,6 kg
Candlestick holder & dumbbell

Art nr: 0909
EAN: 7317930909000

Light&Heavy - are both candlesticks and dumbbells designed to fit your home. They belong to Tove Thambert's collection:

Objects in Disguise,



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Cast iron school

Induction is a concept within physics which means that a current is generated (inducted) if a conductor is moved close to a magnetic field.

Induction is about magnetism. For induction technology to work the material in the product has to be magnetic. This can easily be tested by using a magnet. The more magnetic the product is the better it works. Just compare a cast iron pan / casserole and a aluminum pan. For induction stoves / hobs, all Skeppshult products are the obvious choice.

„**Base**“ **knowledge** - a properly designed base is probably the most important part of cookware. To achieve the best cooking results, an even heat dispersal is fundamental. For safety reasons, cookware should also lie flat and secure on the cook top. To achieve this, the base of the cookware must be sufficiently thick and concave in form. Nowadays, this is very important since most cook tops are ceramic. If the base is not concave when the products is cold, it will warp when heated there by making it wobble on the cook top, disperse heat badly and damage the cook top. The underside of the base should be formed so that small particles will fall into grooves, but keep larger particles like salt from sticking to it. A grain of salt dragged over the cook top can damage the surface.

Care

Skeppshults household products are manufactured to the highest standards of finish and quality. They are environment friendly and require simple maintenance using no chemicals (washing-up liquids etc.) When you buy a product from us it has been pre-treated with organic rapeseed oil and is ready to be used at once. Please rinse the product with warm water and dry carefully before using it the first time to make sure that possible dust or excess oil is rinsed away.

- When cleaning, use only hot water and dish brush
- Carefully dry the cast iron product
- Serve food straight from the product, but do not store food in them
- Please observe that cast iron should not be washed in a dishwasher
- Reoiling the product after use with cooking oil
- Cooking oil is beneficial

Reoiling

After reoiling it is advantageous to place the product on the hot plate (medium heat) or in the oven (150 degrees) to burn in the oil. Do not put a pan with wooden handle in the oven.

After the product has cooled wipe away excess oil.

Observe: A cast iron product should never be placed in a dishwasher!





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