



CONTACT

Skeppshults Gjuteri AB
Bruksgatan 1
333 93 Skeppshult
SWEDEN

+46 (0)371 365 00
info@skeppshult.com

www.skeppshult.com
www.facebook.com/skeppshult
instagram: skeppshult

Handmade in Sweden since 1906

FAQ II/II

CAN PRODUCTS FROM SKEPPSHULT BE USED RIGHT AWAY OR DO THEY NEED TO BE PRE-TREATED?

All products from Skeppshult are ready for immediate use. No pre-treatment is necessary. A quick rinse in hot water to get rid of possible dust is recommended. All of Skeppshult's products intended for cooking are seasoned with locally produced canola oil. This process gives the products their black color and a natural non-stick protection, free from unpleasant plastic gasses that can be found in some coated pans.

CAN SKEPPSHULT'S PRODUCTS BE USED ON INDUCTION COOKTOPS?

Yes, Skeppshult's cast iron products are well suited for induction stoves. Induction cook tops work through magnetism, which heats up a magnetic substance, such as iron or stainless steel that is placed on the cook top. Skeppshult's cast iron with thick, lathed and solid iron bottoms are superior to thinner pans that cannot take up and distribute heat as well as Skeppshult's cast iron.

WHY ISN'T THE UNDERSIDE OF THE PAN FLAT?

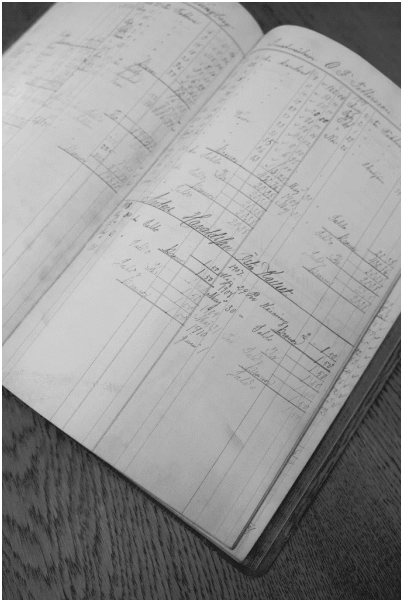
A correctly formed base is a household good's most important component. The best cooking results require even heat distribution. For safety reasons, the item must also stand sturdily on today's flat, ceramic cooking surfaces. If the base is not concave at the cold state, it becomes rounded when heated and teeters on the stove, resulting in poor heat distribution and greater risk for accidents. Skeppshult's bases are tested by professional cooks and leading stove manufacturers and meet all requirements.

WHAT IS INDUCTION

Induction means that a current is generated (induced) if a conductor is moved close to a magnetic field. For induction technology to work, the pan must be magnetic-- the more magnetic, the better. Skeppshult's cast iron pans and casseroles are ideal for induction stoves and surfaces. Try it yourself and see how quickly it boils and how easy it is to control the temperature, compared with a plastic coated aluminum pan.

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ABOUT SKEPPSHULT

Today's society moves at a fast pace; products become obsolete within a year and many are mass-produced, usually in the Far East. Skeppshult is based on a different premise; we have made our products by hand since 1906 in Skeppshult according to ancient methods and traditions.

It all starts with raw iron along with other metals in carefully controlled amounts, heated to 1500 degrees in our induction furnaces. This process creates the glowing cast iron, the foundation for our products. We care about our environment, and Skeppshult uses only electricity from wind and hydropower.

Casting the molten iron requires special moulds that can withstand extreme temperatures. Metal tools such as those used in casting aluminium and other materials would not withstand molten cast iron and therefore we use sand moulds that have been compressed under several tons of pressure. The composition of the sand is very important and something we put a lot of time into. With 100 years of experience, we have found the right composition that can both hold the hot cast iron and provide the right structure in the cast metal. Two halves of the sand moulds are pressed together, which creates a cavity for the molten cast iron.

The casting master pours the iron by hand; it takes experience and precision for the castings to meet our requirements at Skeppshult. When the cast iron has cooled down, the mould halves are separated and the first results of the process can be seen. A sand mould can be used only once and therefore each product is unique, no two are exactly alike. The sand is recycled and used for another sand mould. The next step is hand grinding, bottom turning and blasting to produce the proper structure before the cast iron is seasoned with locally produced canola oil. Treating with oil both protects the cast iron from external damage and gives the cast iron its natural non-stick property. The last step is to screw on the handles and package the goods-- then they are ready to be delivered. The foundry oversees the work done at each stage of casting to ensure that they live up to Skeppshult's high quality standards. Products deemed substandard are sorted out and recycled into the next cast iron melt so they can become new products. Cast iron items with only minor cosmetic defects are classified as sub-standard and are sold at the factory store here at Skeppshult at reduced prices.

Made with only naturally pure ingredients, Skeppshult's cast iron is an environmentally friendly and healthy alternative to today's plastic-coated aluminium pans. Skeppshult's cast iron can withstand very high temperatures; the bottoms of the pans are concave to compensate for metal expansion when heated and thus they do not become round when they are heated.



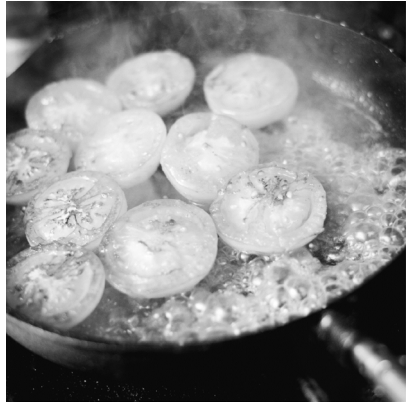
SKEPPSHULT'S PRODUCTS

There is a myth that cast iron is difficult to maintain. This is not the case.

Skeppshult's pans are seasoned with high quality canola oil in the factory and delivered ready for use. Therefore you, the customer, need only rinse the pan with hot water to remove possible dust particles. In addition, the surface consists only of natural ingredients, which provides two other advantages. The first is that the surface is coated with oil that prevents food from sticking only gets better with use.

The coating improves when oil hardens at high temperatures and enhances the seasoning as we do at the factory. How many other cooking wares get better with use? The second is that since the cast iron is only seasoned and not enamelled or coated, the cookware is natural iron enrichment, a supplement that does the body good in a time of common iron deficiency. With only pure natural ingredients, Skeppshult's pans are a nature friendly and healthy alternative to today's plastic-coated aluminium pans.

When you pick up a Skeppshult pan the first thing you notice is the weight, and there is a reason for this. It may mean that the piece is harder to manoeuvre, but we believe that the benefits more than compensate for the weight. All of Skeppshult's pans have a 5mm thick base that ensures that the heat distribution in the pan is smooth and prevents the pan from cooling down when you add food. Another aspect is the heat resistance; Skeppshult's cast iron can withstand very high temperatures, the bottom of the pans are turned concave to compensate for metal expansion when heated and thus do not round on the bottom when heated. For the same reason, the bottoms will not become deformed as can happen to pans with thinner bottoms. Skeppshult cast iron works on all heat sources, including induction. Based on these features, we feel confident enough to offer 25 years of cast iron guarantee.



MAINTENANCE

For daily cleaning of the pan, a dedicated brush and warm water without any detergent should be used while the pan is still hot. Avoid using the dishwasher. Make sure the pan is always completely dry after cleaning; heating on the stove is a good method for drying. If the surface of the frying pan is brown or otherwise damaged, it may be time for deep cleaning of the pan. To do this, first cover bottom of pan with coarse salt and a little water. Then, heat up the pan at a high temperature for 1-2 minutes until all the water has evaporated. Rinse away the salt and wipe the pan with paper. The product will now have a grey tint, which means the product is ready to be seasoned again.

To season the pan again, add a thin layer of canola oil to the dry pan. After oil is added, the pan must be heated to a high temperature, either on stove or in the oven, depending on the handle type. A wooden handle cannot be used in the oven. After about 10-15 minutes when the oil stopped smoking, the product is again seasoned and black, ready for use.



WHY SKEPPSHULT



SWEDISH CRAFTSMANSHIP

Made by hand in Sweden since 1906

Skill set often passed on from generation to generation



ORGANIC PRODUCTS

Natural ingredients

Non-exotic solid wood details



HEALTH

Naturally Iron enriched

Locally sourced canola oil creates natural non-stick



PERFORMANCE

Cast iron distribute heat evenly

Can stand extreme heat and gives great roasting surface



INDUCTION

Cast iron is magnetic and heats up quickly

Works on all stoves, grills, and open fire



STABLE AND SAFE

Concave machined bottom is stable at high temperatures

Heavy weight and stable bottom minimize stovetop accidents



25 YEARS CAST IRON WARRANTY

Heavy duty cast iron, nearly impossible to wear out

Products only get better with use

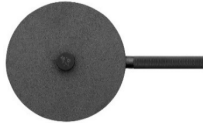


SKEPPSHULT ASSORTMENT



JÄRN

Cast iron with corners
Design by NOTE



NOIR

Cast iron with anodised handles
Design by Broberg & Ridderstråle



WALNUT

Cast iron with walnut handles



TRADITIONAL

Cast iron with beech handles



PROFESSIONAL

Cast iron with stainless steel handles



ORIGINAL

All cast iron



CASSEROLES

Cast iron with various lids



OVENWARE

All cast iron



SPICES

Cast iron with wood/cork details



JÄRN

By

NOTE

NOTE

“Creativity is about searching for what is missing, to constantly realign thoughts and expressions to find that moment of insight when everything clicks. At Note we collaborate intensely, with personal passion and our design disciplines – interior, product, graphic, architecture, and strategies – to share our insights with the world.”



JÄRN - 9115

“A hexadecagon shaped cast iron frying pan with integrated cast iron handle. The pan measures 15 cm in diameter, weights 1.1kg and has precision milled edges and precision turned concave bottom. Made of virgin cast iron, seasoned with organic KRAV canola oil. Designed by Note Design Studio and made by hand in Skeppshult, Sweden.”



NOTE - 9123

“A hexadecagon shaped cast iron frying pan with integrated cast iron handle. The pan measures 23 cm in diameter, weighs 2.5kg and has precision milled edges and precision turned concave bottom. Made of virgin cast iron, seasoned with organic KRAV canola oil. Designed by Note Design Studio and made by hand in Skeppshult, Sweden.”



JÄRN - 9302

“A hexadecagon shaped cast iron cocotte with integrated cast iron handles. The cocotte has a volume of 0.2 liters, weights 1.1kg and has precision milled edges and concave bottom. Made of virgin cast iron, seasoned with organic KRAV canola oil. Designed by Note Design Studio and made by hand in Skeppshult, Sweden.”



JÄRN - 9315

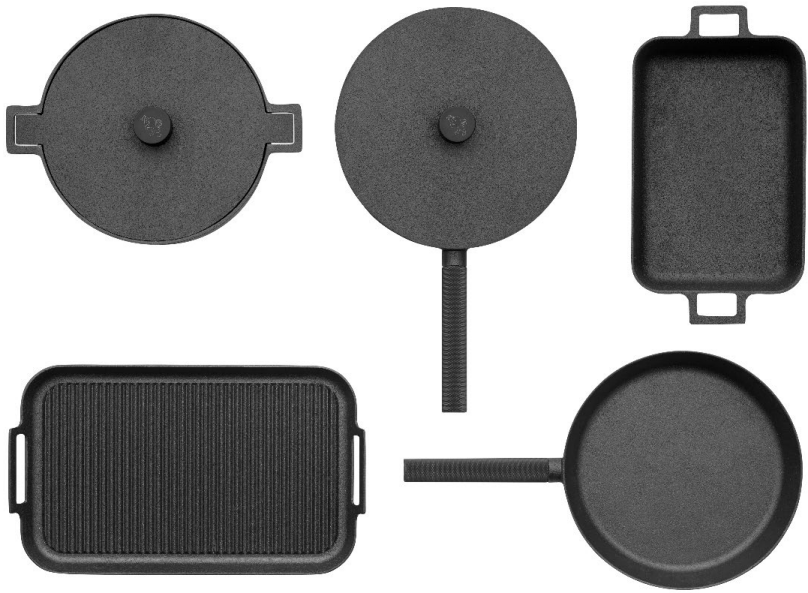
“A hexadecagon shaped cast iron cocotte with integrated cast iron handles. The cocotte has a volume of 1.5 liters, weighs 2.9kg and has precision milled edges and concave bottom. Made of virgin cast iron, seasoned with organic KRAV canola oil. Designed by Note Design Studio and made by hand in Skeppshult, Sweden.”



JÄRN - 9519

“A hexadecagon shaped cast iron roasting pan with integrated cast iron handles. The cast iron lid also functions as a stand alone grill pan. The roasting pan measures 19 cm and has precision milled edges and concave bottom. Made of virgin cast iron, seasoned with organic KRAV canola oil. Designed by Note Design Studio and made by hand in Skeppsbult, Sweden.”





NOIR

By

Broberg & Ridderstråle

BROBERG & RIDDERSTRÅLE

"We are creative collaborators based in Stockholm, Sweden working in a mixed architecture and design practice. We strive to add an emotional value to our design that communicates with the user through recognitions of symbols and meanings. We often draw inspiration from everyday life and try to combine a rational approach with a bit of wit and the clash between past and present"



NOIR

*A cast iron set of pans and pots with solid black anodised aluminium handles
Made by hand in Skeppshult, Sweden, finished with triple layers of natural canola oil seasoning
Precision turned bottoms work on all stovetops*



Frying Pan 28 cm

Art. No. 8128



Deep Pan 28 cm with lid

Art. No. 8228



Griddle 40 x 25 cm

Art. No. 8440



Gratin dish 30 x 20 cm

Art. No. 8530



Casserole 5l with lid

Art No. 8350



Wok 34 cm with lid

Art No. 8634



WALNUT

A collection of various cast iron pans made by hand in Sweden. All pans are seasoned with locally produced canola oil, have precision turned bottoms and are equipped with solid walnut handles.



Frying Pan

28 cm, 2,8 kg
26 cm, 2,6 kg
24 cm, 2,4 kg

Art No. 0280V
0260V
0240V



Grill Pan

28 cm, 3,1 kg
25 cm, 2,8 kg

Art No. 0028V
0025V



Deep Pan

28 cm 3,5 kg
25 cm 2,9 kg

Art No. 0285V
0250V



Pancake Pan

23 cm, 2,3 kg

Art No. 0031V



Scotch Pancake Pan

23 cm, 2,6 kg

Art No. 0032V



Egg Pan

20 cm, 2,2 kg

Art No. 0019V



Wok Pan

32 cm, 3,8 kg
30 cm, 3,4 kg

Art No. 0875V
0865V



TRADITIONAL

A collection of various cast iron pans made by hand in Sweden. All pans are seasoned with locally produced canola oil, have precision turned bottoms and are equipped with solid stained beech handles.



Frying Pan

36 cm, 5,2 kg	Art No. 0360T
28 cm, 2,8 kg	0280T
26 cm, 2,6 kg	0260T
24 cm, 2,4 kg	0240T
18 cm, 1,4 kg	0180T



Grill Pan

28 cm, 3,1 kg	Art No. 0028T
25 cm, 2,8 kg	0025T
22 cm, 2,0 kg	0014T



Square Grill Pan

25 x 25 cm, 3,2 kg	Art No. 0029T
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Deep Pan

28 cm, 3,5 kg	Art No. 0285T
25 cm, 2,9 kg	0250T
20 cm, 1,8 kg	0002T



Deep Pan with lid

28 cm, 4,4 kg	Art No. 0130T
25 cm, 4,1 kg	0120T



Egg Pan

20 cm, 2,2 kg	Art No. 0019T
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Pancake Pans 23 cm

Pancake, 2,5 kg	Art No. 0031T
Scotch, 2,6 kg	0032T
Heart, 2,8 kg	0038T



Wok Pan

30 cm, 3,4 kg	Art No. 0865T
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Sauce Pan

1 l, 1,5 kg	Art No. 0027
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PROFESSIONAL

A collection of various cast iron pans made by hand in Sweden. All pans are seasoned with locally produced canola oil, have precision turned bottoms and are equipped with stainless steel handles.



Frying Pan

36 cm, 5,2 kg	Art No. 0360
28 cm, 2,8 kg	0280
26 cm, 2,6 kg	0260
24 cm, 2,4 kg	0240
18 cm, 1,4 kg	0180



Grill Pan

28 cm, 3,1 kg	Art No. 0028
25 cm, 2,8 kg	0025



Square Grill Pan

25 x 25 cm, 3,2 kg	Art No. 0029
32 x 22 cm, 3,5 kg	0129



Deep Pan

28 cm, 3,5 kg	Art No. 0005
25 cm, 2,9 kg	0250
20 cm, 1,8 kg	0002



Deep Pan with lid

25 cm, 4,1 kg	Art No. 0120
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ORIGINAL

A collection of various cast iron pans made by hand in Sweden. All pans are seasoned with locally produced canola oil, have precision turned bottoms and are equipped with cast iron handles.



Mini Frying Pan

7.5 cm, 0.2 kg

Art No. 0034



Blini Pan

12 cm, 0,75 kg

Art No. 0115



Crepe Suzette Pan

17 cm, 1,1 kg

Art No. 0000



Dumpling Pan

21 cm, 2 kg

Art No. 0001



Egg Pan

20 x 22 cm, 2,1 kg

Art No. 0019



Pancake Pan

23 cm, 2,2 kg

Art No. 0031



Scotch Pancake Pan

23 cm, 2,4 kg

Art No. 0032



Fish Pan

33 x 21 cm, 2,6 kg

Art No. 0007



Waffle 21 & Wafer 15 Iron

21 cm, 3,9 kg

Art No. 0010

15 cm, 2,3 kg

0012



CASSEROLES

A collection of various cast iron casseroles made by hand in Sweden. All casseroles are seasoned with locally produced canola oil and have precision turned bottoms. Lids made of cast iron or high temperature glass.



Casserole round, iron lid

3.0 l, 5.2 kg	Art No. 0300
4.0 l, 6.2 kg	0400
5.5 l, 6.6 kg	0500
7.0 l, 7.3 kg	0700



Casserole oval, iron lid

2.0 l, 3.5 kg	Art No. 5000
4.0 l, 6.0 kg	7000
6.0 l, 6.4 kg	9000



Dutch Oven, iron lid

5.5 l, 8.4 kg	Art No. 0855
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Casserole round, glass lid

3.0 l, 4.4 kg	Art No. 0310
4.0 l, 4.6 kg	0410
5.5 l, 5.8 kg	0510
7.0 l, 6.2 kg	0710



Mini Casserole

0.1 l, 0.3 kg	Art No. 0035
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CASSEROLES – GRYSTAPEL

A collection of various cast iron casseroles made by hand in Sweden. All casseroles are seasoned with locally produced canola oil and have precision turned bottoms. Lids are made of cast iron and can be used as freestanding frying, grill or omelette pans.



Grytstapel – 3 casseroles

22.8 kg Art No. 0610WB
Design by Torkel Dahlstedt



Casserole, grillpan lid

27 cm, 6.2 kg Art No. 0610-3
Design by Torkel Dahlstedt



Casserole, frypan lid

4.5 l, 7.0 kg Art No. 0610-2
Design by Torkel Dahlstedt



Casserole, omelette pan lid

3 l, 5.6 kg Art No. 0610-1
Design by Torkel Dahlstedt



Mini Casserole, pan lid

0.5 l, 1.7 kg Art No. 0650
Design by Torkel Dahlstedt



OVENWARE



Gratin dish / Frying Pan
22 cm, 2,1 kg Art No. 0070



Gratin dish / Frying Pan
26 cm, 2,9 kg Art No. 0062



Gratin dish 2pcs
2x 3,5 dl, 1,4 kg Art No. 0800-3
Design by Ernst Kirchsteiger



Gratin dish
1,5l, 2,0 kg Art No. 0800-2
Design by Ernst Kirchsteiger



Gratin dish
4,5 l, 4,0 kg Art No. 0800
Design by Ernst Kirchsteiger



SPICES - SWING



SWING, Cork lid

Spice mill, 1.1kg Art No. 0071K
Salt bowl, 1.2kg 0072K
Design by Carl & Carl



SWING, Walnut lid

Spice mill, 1.1kg Art No. 0071V
Salt bowl, 1.2kg 0072V
Design by Carl & Carl



SWING, Oak lid

Spice mill, 1.1kg Art No. 0071E
Salt bowl, 1.2kg 0072E
Design by Carl & Carl



SWING, Beech lid

Spice mill, 1.1kg Art No. 0071
Salt bowl, 1.2kg 0072
Design by Carl & Carl



SWING, black Ash lid

Spice mill, 1.1kg Art No. 0071BS
Salt bowl, 1.2kg 0072BS
Design by Carl & Carl



LILLA SWING, Oak lid

Spice mill, 0.6kg Art No. 0711E
Salt bowl, 0.6kg 0712E
Design by Carl & Carl



LILLA SWING, Walnut

Spice mill, 0.6kg Art No. 0711V
Salt bowl, 0.6kg 0721V
Design by Carl & Carl



STORA SWING, Walnut

Spice mill, 1.3kg Art No. 0712V
Design by Carl & Carl



STORA SWING, Oak

Spice mill, 1.3kg Art No. 0712E
Design by Carl & Carl



SPICES – SALT AND PEPPER



Spice Mill with Cork lid
8 cm, 1.2 kg Art No. 0063



GRIND, Pepper mill
15 cm, 1.1 kg Art No. 0074
Pepper mill with cast iron grinder
Design by Carl & Carl



Sea Salt dispenser
10 cm, 0.5 kg Art No. 0075
Design by Carl & Carl



SHAKE, Salt & Pepper
8 cm, 0.9 kg Art No. 0076
Design by Carl & Carl



Salt & Pepper Mill 18 cm
Pepper, 0.8 kg Art No. 0064
Salt, 0.8 kg 0065



Salt & Pepper Mill 27 cm
Pepper, 0.8 kg Art No. 0068
Salt, 0.8 kg 0069



Cork stand for S&P mills
23 cm, 0.1 kg Art No. 0052



Iron stand for S&P mills
23 cm, 1.0 kg Art No. 0067



SPICE, Spice Mill
Art No. 0077



SPICES - MORTARS



Spice Grinder with pestle
1.2 kg Art No. 0018



Mortar 8 cm with pestle
1.5 kg Art No. 0017



Mortar 11.5 cm with pestle
1.7 kg Art No. 0049



Mortar with Walnut pestle
4.1 kg Art No. 0073V
Design by Carl & Carl



Mustard seed grinder 8 cm
2.0 kg Art No. 0021



Grinder with bowl
4.1 kg Art No. 0023



VARIOUS - KITCHEN ACCESSORIES



Fish scaler 18 cm
0.2 kg Art No. 0015



Meat tenderizer
1.6 kg Art No. 0022



Bottle opener
0.1 kg Art No. 0803
Design by Ernst Kirehstiger



Grill & fry plate, turnable
36 x 33 cm, 5.9 kg Art No. 0381



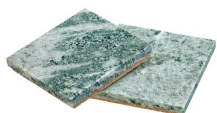
Stand for 4 pans
1.0 kg Art No. 0056
Galvanized steel



BOOM nutcracker
Art No. 0020
Cast iron, walnut and leather
Design by Carl & Carl



VARIOUS - COASTERS



Marble coaster 10x10 cm
1.3 kg Art No. 3020
Swedish Kolmårdsarmor & cork
Design by BOLM



Marble coaster 15x15 cm
0.7 kg Art No. 3015
Swedish Kolmårdsarmor & cork
Design by BOLM



Marble coaster 20x20 cm
2pcs, 0.6 kg Art No. 3010
Swedish Kolmårdsarmor & cork
Design by BOLM



Cast iron coaster 20 cm
0.8 kg Art No. 0046



VARIOUS – INTERIOR



Light & Heavy 1.7 kg

1.7 kg

Art No. 0907

*Candleholder and dumbbell
Design by Tove Thambert*



Light & Heavy 2.8 kg

2.8 kg

Art No. 0908

*Candleholder and dumbbell
Design by Tove Thambert*



Light & Heavy 3.6 kg

3.6 kg

Art No. 0909

*Candleholder and dumbbell
Design by Tove Thambert*



Lightscape

7.3 kg

Art No. 0906

*Candleholder
Design by Carl & Carl*



Christmas tree stand

6.6 kg

Art No. 0555



FAQ I/II

WHY CHOOSE CAST IRON FROM SKEPPSHULT?

Good and even heat distribution.

Works on all heat sources.

Frying surface.

Swedish made.

Handmade, every product is unique.

Long lifespan. 25 year guarantee.

Only natural ingredients, and therefore totally recyclable.

Gets better with use.

Concave bottom.

USE

Rinse the product with water before first use to get rid of possible dust.

The pans can be used on all heat sources, including induction, open fire, and in the oven.

The products withstand high heat and all types of kitchen utensils, including metal.

Always fry with butter or oil in the pan- when the pan is well seasoned it won't need much fat.

Feel free to serve directly out of Skeppshult's products, but don't store food in cast iron.

CARE

Always wash your Skeppshult pans and casseroles by hand with hot water and without dishsoap.

Do not use the dishwasher.

Dry directly after; drying on a hot stove is suggested.

For a thorough cleaning of the plan, cover the inside of the pan with coarse salt. Warm up the pan on high temperature for 1-2 minutes, then dump the salt out and dry out the pan with paper. The product will have a gray appearance, which means that it is ready to be seasoned with canola oil. Dry the product and apply a thin layer (a few drops) of canola oil. Set the product on high heat on the stove or in the oven (products with wood accents can not be placed in the oven). After 10-15 minutes the oil will be burned in and the product is usable again

If food remnants burn onto the pan, it can be cleaned with steel wool, and then seasoned with oil again.

