



SKEPPSHULT

*från generation till generation  
sedan 1906*



01



04



04



02



02



02



03



03



03

Since 1906, Skeppshult has crafted hand-forged, sustainable cookware and accessories in Sweden, employing time-honored techniques refined through years of patience and expertise. Crafted from entirely natural iron, our products have health benefits, are recyclable and improve over time with each use. Each item is meticulously handmade, resulting in distinct uniqueness. Beyond their culinary functionality, our products also contribute a touch of style to any household. The original range comes with a cast iron handle and works on all heat sources. The surface is durable and scratch resistant, even to metal utensils.

**ORIGINAL**

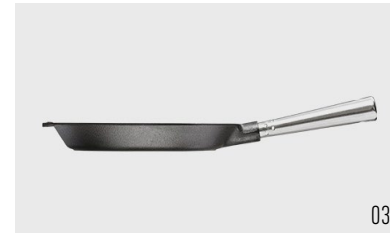
01    **EI454**    7.5cm Mini Fry Pan  
 02    **EI455**    12cm Blini Pan

03    **EI456**    17cm Crepe Suzette Pan

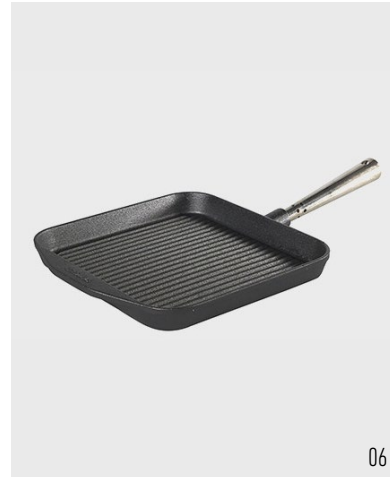
04    **EI457**    20cm x 22cm Egg Pan



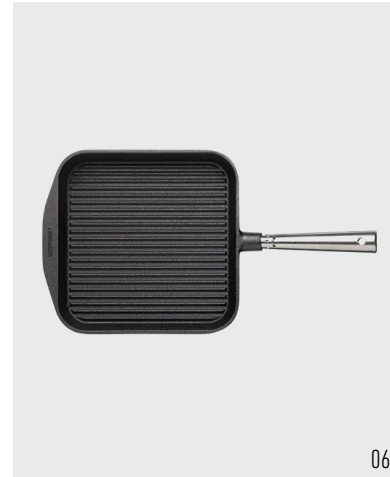
03



03



06



06



04



04



01



01



02



02



04



04

The Skeppshult Professional Range has been developed with a stainless steel handle which is self-ventilating and punctured with holes to allow heat to escape, these handles are also oven proof. Designed for the commercial kitchen, these pans are suitable for all cooking mediums and heat levels - from hobs and induction, to oven and open fire. The convex base allows for perfect heat conductivity and an even heat distribution that ensures perfect results with each use.

- 01 EI447 24cm Fry Pan
- 02 EI448 26cm Fry Pan
- 03 EI449 28cm Fry Pan

- 04 EI450 20cm Deep Pan
- 04 EI451 28cm Deep Pan
- 05 EI452 25cm Saute Pan

- 06 EI453 25cm Square Grill Pan

## PROFESSIONAL





01



02



Skeppshult gratin dishes are made for versatility - they can be used for searing and for stove top cooking, as well as for baking and roasting in the oven. Complete with cast iron handles, these dishes are also perfect for serving from as a table feature. These pans come with cast iron handles, a 5mm thick bottom with precision milled concave surface and hand ground edges.

## GRATIN

- |    |       |                         |
|----|-------|-------------------------|
| 01 | EI465 | 22cm Gratindish/Fry Pan |
| 02 | EI466 | 26cm Gratindish/Fry Pan |



02



02



01



02



03



02



03



02



03

01 EI458 0.5l Mini

02 EI459 3l Round  
 EI460 4l Round  
 EI461 7l Round

03 EI462 2l Oval  
 EI463 4l Oval

Skeppshult Casserole Dishes are 100% cast iron. The lids are burnt cast iron and can be requested with glass lids as well. With properties similar to the Gratin Dishes, these casserole pans sit happily on the stove top and the oven at the highest temperatures. Also with hand ground edges, 5mm thick base and a perfect searing surface. The mini casserole can actually be used as two separate pans.

## CASSEROLE





Skeppshult cast iron is not only practical and durable, it is designed to be beautiful and to serve from. The JARN range was born out of a collaboration between Skeppshult and multi-award winning, Stockholm based Note Design Studio. The Hexadecagon shape is playful and pleasing and makes for a fantastic conversation started at any dining table. Equipped with Skeppshults' trademark properties, this range is made to 'wow'.

**JARN**

01	EI464	15cm Fry Pan	03	EI468	0.2l Cocotte	04	EI469	1.3l Casserole
02	EI467	23cm Fry Pan						