



SKEPPSHULT

*från generation till generation.
sedan 1906*

OUR STORY

Founded in 1906. Family owned/run

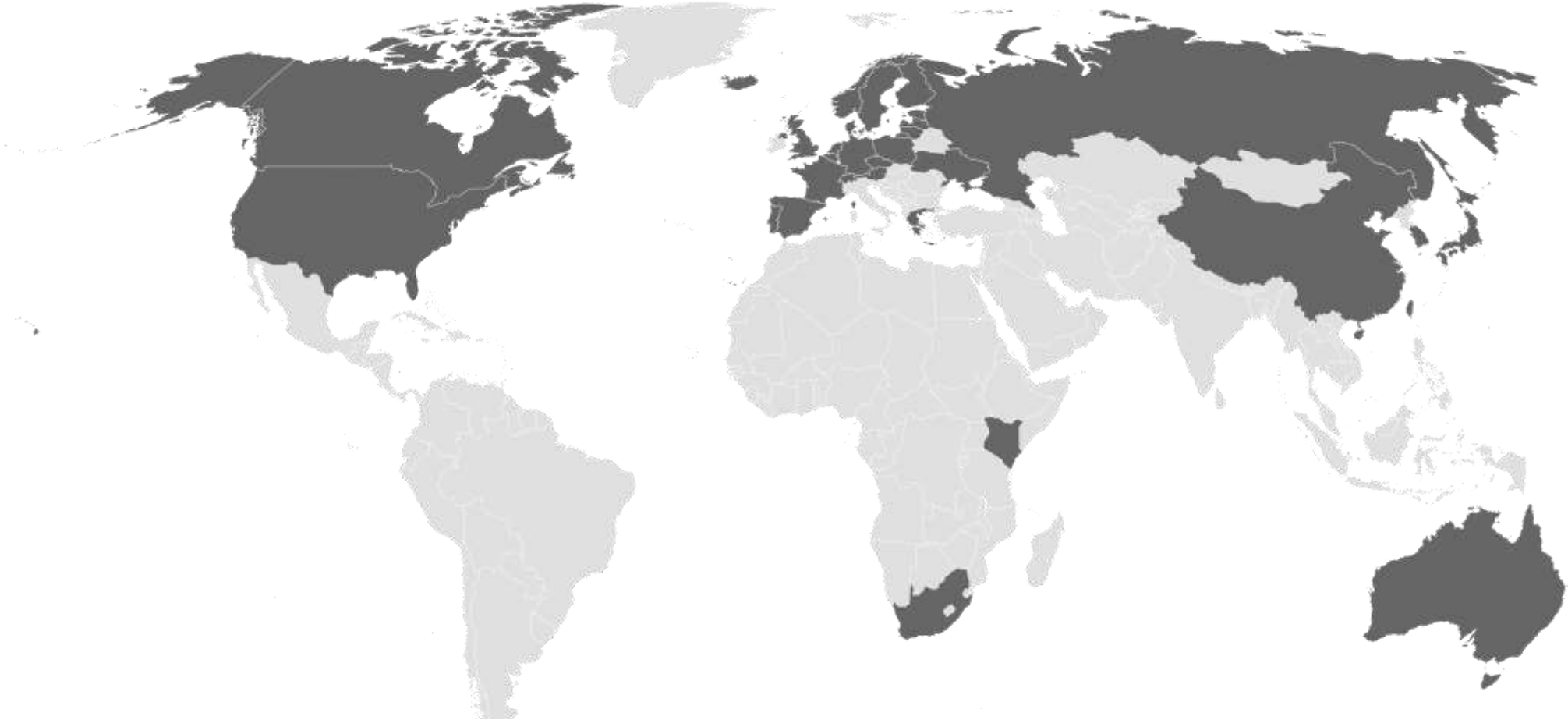
All our cast iron products are made by hand in our factory in Skeppshult, Småland, Southern Sweden

The only remaining brand in northern Europe still manufacturing cast iron cookware

Skeppshult's products are made of pure virgin cast iron, seasoned with organic canola oil for a natural non-stick surface



GLOBAL PRESENCE – 32 countries





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

COLLECTIONS



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





DESIGNERS

At Skeppshult, we work with a wide variety of young Swedish award winning designers to ensure we keep pushing the boundaries of cast iron. From top left to bottom right: NOTE (JÄRN collection), Carl & Carl (Swing collection), Broberg Ridderstråle (Noir Collection)



AWARDS

2019 Selected for Solutions exhibition at Ambiente. "SPICE"
herb mill. Design by Carl & Carl

2018 Winner Formex Formidable People's Choice. "SPICE"
herb mill. Design by Carl & Carl

2017 Winner Elle Decoration Swedish Design Awards. Noir
collection. Design by Broberg & Ridderstråle

2011 Winner Formex Formidable. "Grytstapel"
cookware set. Design by Torkel Dahlstedt

2010 Nominated Formex Formidable. "Swing"
spice mill. Design by Carl & Carl





STAR CHEFS' TESTIMONALS

The majority of guide michelin Chefs in Sweden proudly use Skeppshult in their restaurants

"It's a pleasure to work with Skeppshult. I admire their ethos and the efforts they take to be sustainable."

- Simon Rogan, L'Enclume** & Roganic*

LEADING THE MAIN MARKET TREND – SUSTAINABILITY

Growing consumer focus on minimizing use of plastics:

- Skeppshult products are made of natural materials only.

The documentary ”The Devil We Know” has further increased consumer awareness of non-healthy plastic non-stick coatings:

- Skeppshult products are coated with a thin layer of organic canola oil only

The earth’s resources are limited & consumer are turning away from disposable product mentality:

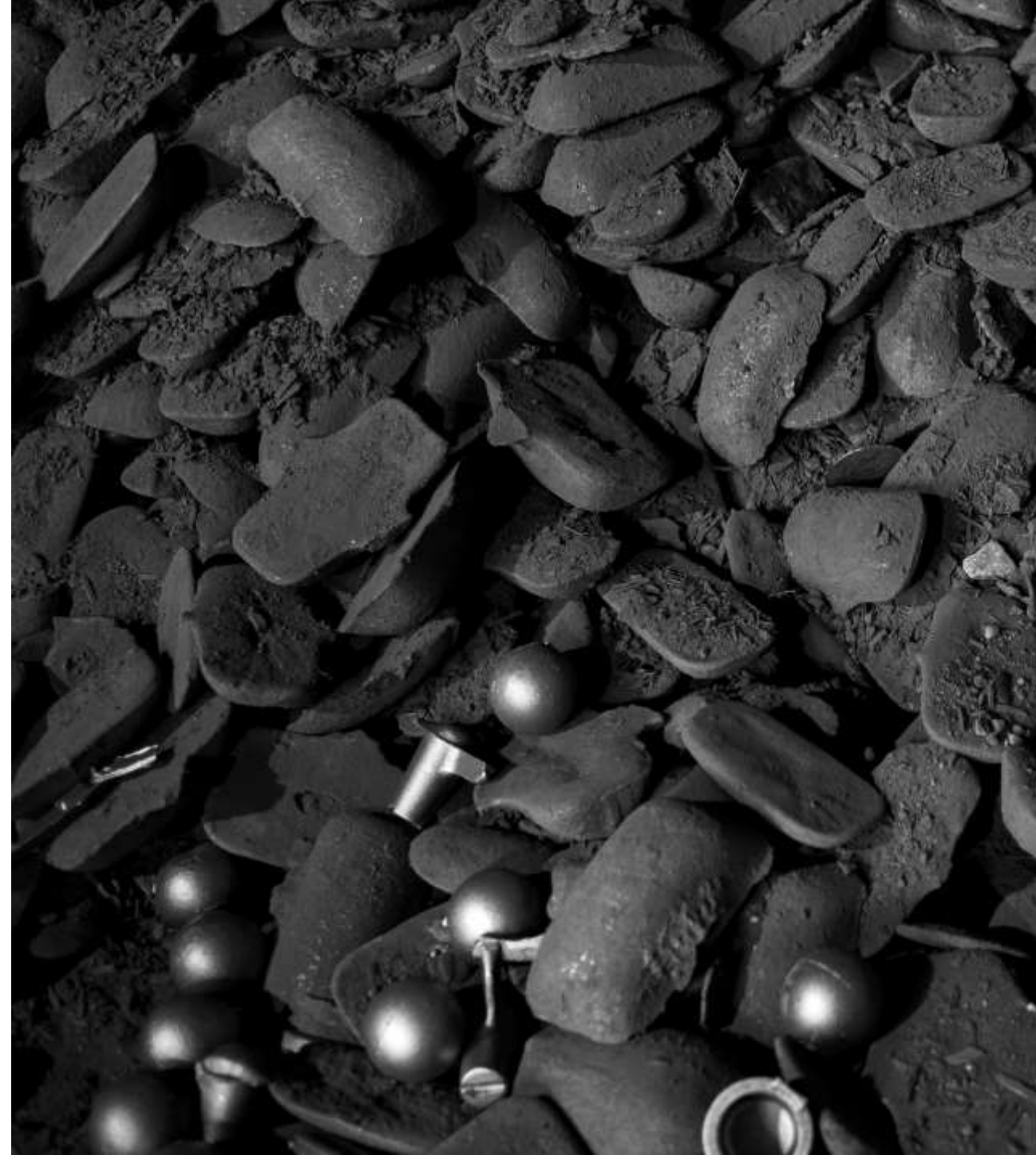
- Skeppshult products last for generations. If worn out, the product can be recycled.

Growing concensus that manufacturers in the far east do not necessarily regard environmental impact and workers’ environment/conditions as a core value:

- Skeppshult’s foundry in Sweden uses wind/hydro power electricity, adheres to Sweden’s strict environmental guidelines/regulation, and is routinely inspected by our workers’ labor union.

Increased awareness of CO2 levels:

- According to the Swedish Foundry Association, the average cast iron foundry in France emits more than 4 times the amount of CO2 per produced kg compared to Sweden. The average cast iron foundry in China emits 18 times as much





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