



PREMIUM QUALITY FRENCH CAST IRON



CHASSEUR DE GOÛT DEPUIS 1924

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WHY CHASSEUR?

- Made in Ardennes - the heart of French gastronomy

- 'Guaranteed Made in France' certification

- Lifetime warranty

- A rich heritage - since 1924

- Hand made using traditional methods

- Diverse range of cookware

- Environmentally friendly manufacture

- Locally sourced raw materials

- Contains 40% recycled material

A SUSTAINABLE BRAND

OVER 40% RECYCLED MATERIALS

Each product in the Chasseur collection is made from over 40% recycled material. Furthermore, only locally sourced raw materials are used and the casseroles are 100% recyclable..



ENVIRONMENTALLY FRIENDLY FOUNDRY

The Chasseur foundry in Ardennes has led the field in environmentally friendly production: every product mould is broken down and re-used, and a state of the art filtration system minimises potential pollution to the local environment.



CAST IRON COOKING EFFICIENCY

Cast iron has excellent heat retention and distribution so energy costs can be saved as a lower heat for cooking can be used and food will stay warmer for longer when removed from the oven or hob and placed on the buffet.



BUILT TO LAST A LIFETIME

Enamelled cast iron is durable and 100% recyclable. All Chasseur products are manufactured according to strict quality standards and are built to last. A lifetime guarantee is offered from the date of purchase.



FRENCH CAST IRON SPECIALISTS

CASSEROLES



MILK PANS



FRYING PANS



DISHES & TERRINES



GRILLPANS



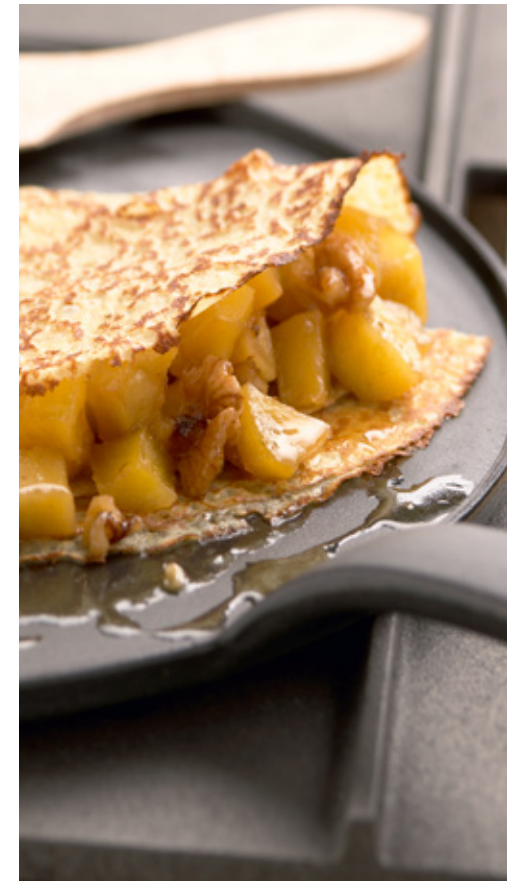
FONDUE SETS & ACCESSORIES



WOKS & TAGINES



PANCAKE GRIDDLE



FULL COLOUR SELECTION



MATT BLACK



TANGERINE



RUBY RED



MELEZE



QUARTZ



TILLEUL



MACADEMIA



CAVIAR GREY



ROSEWOOD



RED





THE CHASSEUR RANGE

We believe that there are some things which simply allow no compromise and, for us French cast iron cookware is one.

Manufactured in the Ardennes region of France, Chasseur has been producing exquisite quality cookware for over 75 years, each piece double-enamelled and checked for quality by a skilled human being, not a robot.

From the most gastronomic region in the food capital of the world, every piece of Chasseur is a true original and is made from over 40% recycled material.

The range includes:

- Casseroles
- Frying pans
- Grill pans
- Milk pans
- Dishes and terrines
- Tagines
- Wok
- Fondue sets and accessories
- Pancake griddle



CASSEROLES

Available in round, round serving and oval in a variety of sizes, they are ideal for searing meat on the stove top before putting in the oven to complete the cooking process.

Also ideal for keeping food warm on the buffet.

Their heavy lid with unique concentric rings creates a self-basting effect that keeps your food tender and moist while retaining the flavour.



Keeping food warm

On the buffet or the table, dishes retain heat to keep food warm. The enamelled cast iron warms gradually, accumulates heat evenly and retains it for a long time.



Compatible with all heat sources

Chasseur cast iron cookware suits any hob type. The casserole bases are covered in extremely smooth enamel preventing any scratches on induction hobs.



Self-basting lid

After food has been braised inside the casserole dish, water vapour from the cooking process condenses upon contact with the cooler lid and forms droplets. These water droplets then proceed to evenly and continuously baste the food thanks to the ridges inside the lid.



Durable enamel

We seal the rims with an enamel primer coat, to greatly increase durability, before adding the coloured top-coat which is both durable and easy to clean. The casseroles are also inner enamelled to help crisp and sear food.



Timeless stainless steel lid knobs

As well as making a style statement, our engineered stainless steel lid knobs can withstand temperatures up to 260°C. They're specially designed to fit our round and oval casseroles and contain a groove to act as a spoon rest.



Curved interior

All of our casseroles have rounded side walls and a curved interior base, making for easy stirring.



Ergonomic handles

Each casserole has a pair of enlarged and rounded handles ensuring they are easy to grip and lift even when full.

CASSEROLES

Round casseroles

Largest selection of sizes: from a miniature for table service to larger capacities for buffet.

11847101

10cm - Matt Black (0.35L)

11831201

12cm - Matt Black (0.6L)

11847141

14cm - Matt Black (0.9L)

11831601

16cm - Matt Black (1.3L)

11831801

18cm - Matt Black (1.8L)

11832001

20cm - Matt Black (2.3L)

11832201

22cm - Matt Black (3L)

11832401

24cm - Matt Black (3.8L)

11832601

26cm - Matt Black (5.2L)

11832801

28cm - Matt Black (6.3L)

11847108

10cm - Ruby Red (0.35L)

11831208

12cm - Ruby Red (0.6L)

11831608

16cm - Ruby Red (1.3L)

11831858

18cm - Ruby Red (1.8L)

11832258

22cm - Ruby Red (3L)

11832458

24cm - Ruby Red (3.8L)

11832658

26cm - Ruby Red (5.2L)

11832858

28cm - Ruby Red (6.3L)



Round serving casseroles

Perfect shallow serving dishes for buffet.

11892401

24cm - Matt Black (1.7L)

11892458

24cm - Ruby Red (1.7L)

11893001

30cm - Matt Black (2.5L)

11893058

30cm - Ruby Red (2.5L)



Oval casseroles

Ideal for maximising available buffet space.

11871701

17cm - Matt Black (1L)

11872958

29cm - Ruby Red (4.5L)

11847251

25cm - Matt Black (3.2L)

11872701

27cm - Matt Black (3.6L)

11872901

29cm - Matt Black (4.5L)

11873101

31cm - Matt Black (6L)



MILK PANS

Ideal for warming up milk, or making sauces. The side spout makes it easier to pour and the wood stops the handle from getting hot when cooking on stove top.

11804701

14cm - Matt Black (0.8L)

11841403

14cm - Ruby Red (0.8L)



FRYING PANS

Cast iron fry pans distribute heat evenly for better cooking results and retains heat effectively while requiring only low to medium cooking temperatures.

Wooden handle

The wooden handle makes it easier to cook as the wood does not get hot when cooking on stove top.

11801301

28cm - Matt Black

11813003

28cm - Ruby Red



Cast iron handle

The cast iron handle allows the pan to be put in the oven to complete the cooking process.

11882211

20cm - Matt Black



GRILL PANS

Square grill pan

The square grills are great for giving you seared marks and flavour every time. It is ideal for searing meat before putting in the oven to complete the cooking process. The grooves allow cooking with less oil for healthier cooking.

11831501

26cm - Matt Black

11815003

26cm - Ruby Red



Rectangular grill pan

The flat corner collects excess oil - which makes cooking with this grill healthier. Or for effortless roasting, try the smooth rectangular plancha.

11833611

35 x 22cm -
Matt Black

11833601

42 x 24cm -
Matt Black

11835208

42 x 24cm - Ruby Red



DISHES & TERRINES

Our premium quality, solid cast iron dishes come in a variety of sizes and shapes from rectangular roasters to round dishes.

Wide rim rectangular dish

A perfect roasting pan to caramelise your ingredients on stove top before putting in the oven. It is also beautiful enough to serve directly to your table and on the buffet. With wide handles for easy lifting.

11805011

26 x 13 x 4cm - Matt Black (0.7 L)

11835281

34 x 18 x 5cm - Matt Black
(1.5L)



11805031

39 x 21 x 5.5cm - Matt Black
(2L)



11850103

26 x 13 x 4cm - Ruby Red
(0.7L)

Thin rim rectangular dish

Ideal for maximising available buffet space.

11845031

32.5 x 21.5 x 5.5cm - Matt Black (2L)

11854203

32.5 x 21.5 x 5.5cm - Ruby Red (2L)

11835351

40 x 26 x 7cm - Matt Black (4L)



Mini rectangular dish

This mini rectangular dish is perfect for serving hot or cold starters or side dishes. Suitable for use either in the oven or on the hob with a double-enamelled finish for extra durability and easy cleaning.

11835181

23 x 12.5 x 5cm - Matt Black (0.9L)



Terrine

In traditional French cuisine, this is used to cook Terrine. It may also be used to cook a variety of dishes - from a delicious Salmon Pate to baking loaf breads and making desserts. This product provides all the benefits of cooking with cast-iron including compatibility with use of induction and other cook tops.

11855281

28 x 12 x 7cm - Matt Black



Round egg dish

Made from top quality French cast iron, this round egg dish is ideal for using either on the hob or in the oven. Dishwasher safe, this handy dish comes with two large handles for easy and safe lifting.

11803616

21 x 17.5 x 2cm - Matt Black



Round dish

Round cast iron dishes that make an elegant solution for cooking and serving directly at the table.

11803615

19 x 15 x 5cm - Matt Black (0.5L)

11803618

12 x 18 x 5cm - Matt Black (0.7L)

11803622

27 x 22 x 5cm - Matt Black (1L)



Oval dish

The double-enamelled finish makes for easy cleaning. With two large handles for easy and safe lifting.

11836201

25 x 15.5 x 5.5cm - Matt Black (0.5L)

11836271

34 x 21 x 6.5cm - Matt Black (1.2L)



INTERNATIONAL COOKING

Fondue set

A cast iron fondue set suitable for cheese fondues, meat fondues, and other savoury or sweet fondues, it is double enamelled for a tougher and more durable finish which is easier to clean. The cast iron pot gives excellent heat distribution, helping to reduce the risk of hot spots and therefore burning the fondue contents when in use. The set includes a steel fondue burner and 6 black wooden-handled fondue forks with coloured ends.

11800101

31cm - Matt Black (1.5L)



11800104

31cm - Ruby Red (1.5L)



Fondue burner and forks

A replacement chrome plated fondue burner for use with any Chasseur fondue set.

A set of 6 replacement fondue forks with stainless steel handles & coloured coded ends so you can identify your fork in the fondue.

11852101

Fondue burner - chromed steel



1183016

Set of 6 fondue forks



Wok with glass lid

Excellent quality that is built to last. This solid cast iron wok is double enamelled for added durability and easier cleaning - it is oven safe and suitable for all types of hob. Large capacity dish with glass lid, perfect for buffet presentation.

11803704

37cm - Ruby Red



Tagine

Chasseur cast iron tagines can be used either on the hob or in the oven. Heat efficient, they're ideal for slow cooking and come with 2 large handles for safe and easy lifting.

11806300

24cm - Matt Black (1.5L)

11814013

30cm - Matt Black (3.5L)



Crepe pan

A specialist crepe pan supplied with the 2 essential wooden tools. The pan has a tough, double enamelled, matt black finish and is easy to use and clean. Can also be used as a flat griddle for American pancakes, Welsh cakes and blinis.

11829001

30cm - Matt Black



LA MAISON CHASSEUR

Hunter of flavours, hunter of gourmet ideas, hunter of colours, hunter of trends; for almost a century, Chasseur® (“hunter” in French) has been favoured by top chefs and food lovers from around the world.

Chasseur’s history is rooted in the very heart of the Ardennes, during the belle époque. Or, more precisely, in 1924 when the Invicta foundry was established in the Meuse Valley, a major centre for metallurgy. Founded by Fernand Sueur, the company would go on to remain a family business for nearly 90 years. The production sites have been located in Donchery and Vivier-au-Court since the very beginning.

The Chasseur brand has obtained the “Guaranteed Made in France” [“Origine France Garantie”] label: the only certification that guarantees that a product has been made in France. Unlike other labels such as “Made in France”, or “produced” or “manufactured” in France, which are declarative and can be used without prior authorisation, the “Guaranteed Made in France” certification is granted following an audit of the production sites by an independent body.



FRENCH ARTISANAL CRAFTSMANSHIP

Chasseur cast iron products are manufactured according to a very old process, which consists of two main phases: the casting of the cast iron item, followed by enamelling, which gives the products their beautiful solid or shaded colours. At Chasseur, this phase is still completed by hand to this day, in the traditional way.



1. Plates

The manufacture of a Chasseur product begins with the creation of aluminium model plates.



2. Melting

The molten cast iron is poured into single sand moulds, created from model plates, and destroyed after use.



3. Shakeout

The pieces are then separated from the casting apparatus: this is known as the shakeout phase.



4. Sand removal

Then comes sand removal, which involves removing any trace of sand originating from the mould.



5. Grinding

The manufacturing process ends with grinding, which eliminates any trace of lumps or bumps.



6. Quality control

The first phase is complete. Following rigorous quality control, the items are finally ready for the enamelling phase, where they will be given their beautiful colours.



7. Enamelling

During enamelling, the raw product from the foundry passes through a blast chamber in order to prepare it for enamelling. The inner and outer surfaces are then enamelled in 2 or 3 layers, depending on the colour, and are then vitrified by being fired at a temperature of approximately 800°C.





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