2015
SOURCE BOOK
WHOLESALE CATALOG
& UPC SCAN BOOK

2015 SOURCE BOOK: WHOLESALE CATALOG & UPC SCAN BOOK

LE CREUSET®

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LE CREUSET®

VIBRANT COLOR, ENDURING CRAFTSMANSHIP

The name Le Creuset has been the hallmark of quality and design in cookware for 90 years. Beloved for its iconic colors, artisan craftsmanship and lasting performance, Le Creuset cookware is the first choice of cooks around the world. From Flame to Cherry to Marseille, the signature color of Le Creuset continues to inspire joy in the kitchen and at the table.

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ENAMELED CAST IRON

Le Creuset Enameled Cast Iron cookware has been the world's color and quality benchmark for almost a century. Cast individually in sand molds, then hand-inspected by French artisans, each cast iron piece features a rich heritage design, as well as ergonomic knobs and handles—which are sized for easy carrying with pot holders. Ideal in the oven, on the stove or at the table, the iconic cookware is beloved for both its chip-resistant enamel exterior and superior heat retention that locks in flavor and keeps foods moist and tender.

- Ideal Heat Distribution and Superior Heat Retention
- Durable, Nonreactive Sand-Colored Interior
- Crack and Chip-Resistant Exterior Enamel
- Heat and Moisture Locking Recessed-Edge Lid

Signature Round Dutch Oven



Delivering more performance and control than ever, the Signature Round Dutch Oven comes in a variety of versatile sizes.
UPC Information on pg. 44.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1 qt.	LS2501-14	■	■	■		■	■	■			1	4.5
2 qt.	LS2501-18	■	■	■	■		■	■			1	5.9
3½ qt.	LS2501-22	■	■	■	■		■	■	■	■	1	8.8
4½ qt.	LS2501-24	■	■	■	■		■	■	■	■	1	10.2
5½ qt.	LS2501-26	■	■	■	■		■	■	■	■	1	12.0
7¼ qt.	LS2501-28	■	■	■	■		■	■	■	■	1	13.5
9 qt.	LS2501-30	■	■	■			■	■	■		1	18.0
13¼ qt.	LS2501-34	■		■			■	■			1	22.8

Signature Goose Pot



The generous proportions of this oversized oval oven provide over 15 qt. of capacity for cooking large dishes.
UPC Information on pg. 45.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
15½ qt.	LS2502-40	■	■	■			■	■			1	18.6

Signature Oval Dutch Oven



This enhanced design features the functional, elongated shape ideal for cooking larger meats and whole poultry.
UPC Information on pg. 45.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1 qt.	LS2502-17	■	■	■		■	■	■			1	4.7
3½ qt.	LS2502-25	■	■	■		■	■	■		■	1	9.4
5 qt.	LS2502-29	■	■	■	■		■	■	■	■	1	11.7
6¾ qt.	LS2502-31	■	■	■	■		■	■	■	■	1	13.9
9½ qt.	LS2502-35	■	■	■			■	■	■		1	18.6

Signature Braiser



With its shallow base and domed lid, this braiser is perfect for searing and slow cooking.
UPC Information on pg. 45.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1½ qt.	LS2532-22	■	■	■		■	■	■			1	7.2
3½ qt.	LS2532-30	■	■	■	■		■	■	■	■	1	12.4
5 qt.	LS2532-32	■	■	■			■	■		■	1	15.7

Signature Saucepan



This saucepan features an anti-drip pouring rim and an ergonomic handle for added control during cooking.
UPC Information on pg. 46.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1¾ qt.	LS2518-16	■	■	■	■		■	■		■	1	5.9
2¼ qt.	LS2518-18	■	■	■	■		■	■			1	6.43
3¼ qt.	LS2518-20	■	■	■	■		■	■	■	■	1	7.91

Signature Rectangular Roaster



The roaster boasts even heat distribution, and its large handles are sized for easy maneuvering with oven mitts.
UPC Information on pg. 46.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3 qt. *(10.7" x 15")*	LS2011-29	■	■	■	■		■	■		■	1	5.97
5¼ qt. *(10.7" x 16.8")*	LS2011-33	■	■	■	■		■	■		■	1	6.9
7 qt. *(12.8" X 18.7")*	LS2011-37	■	■	■	■		■	■			1	10.7

Round Doufeu®



This original innovative design features a recessed lid to hold ice cubes and create condensation during cooking.
UPC Information on pg. 47.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
4¼ qt.	L2583-24	■	■				■	■			1	11.55

Soup/Bouillabaisse Pot



The generous capacity of these cast iron pots is ideal for recipes using whole ingredients or extra stock.
UPC Information on pg. 47.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2¾ qt.	L2574-22	■	■	■	■		■	■		■	1	7.45
3¼ qt.	L2574-24	■	■	■	■		■	■		■	1	7.8
4¼ qt.	L2574-26	■	■	■	■		■	■			1	9.41
7½ qt.	L2574-32	■	■	■			■	■			1	15.5

Saucier Pan



The curved contours of this classic saucier make it ideal for building and stirring delicate sauces and risotto.
UPC Information on pg. 47.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2¼ qt.	L2557-21	■	■	■	■		■	■		■	1	7.7
3 qt.	L2557-24	■		■			■	■			1	9.6

Mini Cocotte with Stainless Steel Knob



This miniature round oven is ideal for preparing and serving individual soufflés, hors d'oeuvres and desserts.
UPC Information on pg. 47.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
½ qt.	L2501-10S		■	■		■	■	■			1	1.6

Pâté Terrine



This terrine's innovative temperature retention properties make it perfect for preparing a rich pâté or meatloaf.
UPC Information on pg. 47.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1½ qt. *(4" x 12⅔")*	L0524-32		■					■			1	7.0

Tatin Dish



Featuring inverted handles, this dish is designed to delicately turn out freshly baked cakes, pies and classic pastries.
UPC Information on pg. 47.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2 qt. *(9¾")*	L2129-25		■				■	■			1	5.8

Signature Iron Handle Skillet



This skillet makes it easy to fry, sear or bake a variety of foods on the stovetop or in the oven.
UPC Information on pg. 48.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6⅓" *(½ qt.)*	LS2024-16										1	1.1
9" *(1¾ qt.)*	LS2024-23										1	4.6
10¼" *(1¾ qt.)*	LS2024-26										1	5.8
11¾" *(2⅝ qt.)*	LS2024-30										1	7.4

Panini Press and Skillet Grill Set



This combination of press and grill provides top and bottom heat, creating attractive grill marks on both sides.
UPC Information on pg. 48.

Product Details

Product	Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
Panini Press and Skillet Grill Set	N/A	L4098										1	14.3
Panini Press	9"	L2053-26	*Satin Black (00)*									1	4.6

Classic Square Skillet Grill



The ribbed base of the skillet grill sears food evenly while draining excess fat and grease.
UPC Information on pg. 48.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
10¼"	L2021-26										1	7.0

Giant Reversible Grill/Griddle



This innovative dual-sided design provides an ideal and versatile stovetop surface.
UPC Information on pg. 48.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
10" x 18½"	L2066										1	5.0

Crêpe Pan with Râteau and Rake



This authentic French-inspired pan produces light, thin and perfectly browned crêpes in just minutes.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
10¾"	L2036-27										1	5.2

Fondue



Designed to retain heat longer, this cast iron fondue is perfect for enjoying cheese, chocolate, meat or seafood.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2 qt.	LA020										1	9

5 Piece Signature Set

This essential cast iron collection includes the 3½ qt. Signature Round Dutch Oven with Lid, 1¾ qt. Signature Saucepan with Lid and 9" Signature Iron Handle Skillet.
UPC Information on pg. 49.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
N/A	MS1405										1	22.7



6 Piece Signature Set

Outfit any kitchen with this comprehensive set, which includes the 4½ qt. Signature Round Dutch Oven with Lid, 2¼ qt. Saucier Pan with Lid, 10¼" Square Skillet Grill and 5¼ qt. Signature Rectangular Roaster.
UPC Information on pg. 49.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
N/A	MS1406										1	38.8





NEW

Signature Stainless Steel Knob

Ideal as a replacement knob, the new Signature Stainless Steel Knob is safe at any oven temperature and features an updated design for an easy grip.
UPC Information on pg. 49.

Product Details

Size	Stock No.	Case	Wt.(lbs.)	Fits
Small	LS9434-37	100	8.5	Round Dutch Oven: 1 qt. Oval Dutch Oven: 1 qt. Signature Saucepan: 1½ qt.
Medium	LS9434-44	100	10.2	Round Dutch Oven: 2 qt., 3½ qt., 4½ qt., 5½ qt. Oval Dutch Oven: 3½ qt., 5 qt., 6¾ qt.
Large	LS9434-57	100	11.2	Round Dutch Oven: 7¼ qt., 9 qt., 13¼ qt. Oval Dutch Oven: 9½ qt. Goose Pot: 15½ qt.



Classic Stainless Steel Knob

The Classic Stainless Steel Knob adds shine to Le Creuset cookware as a replacement, and is safe at any oven temperature.
UPC Information on pg. 49.

Product Details

Size	Stock No.	Case	Wt.(lbs.)	Fits
Small	L9404-40	100	8.5	Round Dutch Oven: 1 qt. Oval Dutch Oven: 1 qt. Signature Saucepan: 1½ qt.
Medium	L9404-50	100	10.2	Round Dutch Oven: 2 qt., 3½ qt., 4½ qt., 5½ qt. Oval Dutch Oven: 3½ qt., 5 qt., 6¾ qt.
Large	L9404-55	100	11.2	Round Dutch Oven: 7¼ qt., 9 qt., 13¼ qt. Oval Dutch Oven: 9½ qt. Goose Pot: 15½ qt.



Signature Phenolic Knob

The enhanced composite knob on the Signature Range is larger for a better grip, with increased heat resistance up to 500ºF.
UPC Information on pg. 49.

Product Details

Size	Stock No.	Case	Wt.(lbs.)	Fits
Small	LS9431-47	100	13.0	Round Dutch Oven: 1 qt., 2 qt., 3½ qt. Oval Dutch Oven: 1 qt., 3½ qt.
Large	LS9431-57	100	19.8	Round Dutch Oven: 4½ qt., 5½ qt., 7¼ qt., 9 qt., 13¼ qt. Oval Dutch Oven: 5 qt., 6¾ qt., 9½ qt. Goose Pot: 15½ qt.



Classic Phenolic Knob

The Classic Phenolic Knob is oven safe up to 375ºF and replaces worn or broken knobs, freshening a variety of older cast iron cookware.
UPC Information on pg. 49.

Product Details

Size	Stock No.	Case	Wt.(lbs.)	Fits
Small	L9431N-45	100	9.2	Round Dutch Oven: 1 qt., 2 qt., 3½ qt., 4½ qt., 5½ qt. Oval Dutch Oven: 1 qt., 3½ qt. Signature Saucepan: 1½ qt.
Large	L9431N-55	100	11.2	Round Dutch Oven: 7¼ qt., 9 qt., 13¼ qt. Oval Dutch Oven: 5 qt., 6¾ qt., 9½ qt. Goose Pot: 15½ qt.



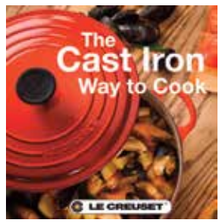
Round Dutch Oven Magnets

Styled after the classic Round Dutch Oven, these colorful and decorative 3-D magnets keep pictures, recipes and reminders front and center on the refrigerator.
UPC Information on pg. 49.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1¾" x 1"	MG09	■	■	■			■				100	6.3

Also available in Multi-Colored (Box Set of 4): ■ ■ ■ ■ *MG0414-MC*



The Cast Iron Way to Cook

The Cast Iron Way to Cook is an exclusive collection of recipes, each one perfectly suited for the world's finest enameled cast iron cookware. From slow-cooked comfort foods to internationally inspired cuisine, these recipes take full advantage of Le Creuset's specialized design, thoughtful innovation and superior quality, yielding perfect results every time.
UPC Information on pg. 50.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
7¾" x 10"	MB4	20	20.0



Cookbook Stand

Crafted to hold cookbooks, tablets or cast iron lids upright, this versatile stand also transforms into a lovely trivet.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
10"	LS1013		■					■			1	4.96



Deluxe Round Trivet

This classically styled cast iron trivet protects table linens and wooden surfaces from heat while adding a decorative accent to any countertop or table setting.
UPC Information on pg. 49.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
9"	N0200	■	■	■			■	■	■	■	1	2.4



Cookware Stand

Designed to fit easily in a corner, the Cookware Stand is the ideal platform for showcasing Le Creuset cookware.
UPC Information on pg. 49.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
35"	L00ET-00					■					1	16.0



Cookware Cleaner

Blended from 100% biodegradable ingredients, this Cookware Cleaner polishes and preserves Le Creuset Enameled Cast Iron.
UPC Information on pg. 50.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12 oz.	SC2	6	7.0



WORLD CUISINE

Inspired by bright flavors and colorful culinary traditions around the globe, the exciting new World Cuisine Collection from Le Creuset brings together iconic cookware pieces from a wide range of cultures. Each unique piece is crafted with the same attention to design, quality and performance that has defined Le Creuset for decades. Featuring a mix of enameled cast iron and stoneware products, this multi-cultural collection will encourage cooks to explore new dishes from around the world.

- Ideal Heat Distribution and Superior Heat Retention
- Colorful Crack and Chip-Resistant Exterior Enamel
- Authentic Designs Inspired by Traditional Cooking Methods
- Versatile Oven-to-Table Presentation



WORLD CUISINE: SPANISH

NEW Paella Pan



The wide cooking area and large handles make this Paella Pan ideal for preparing the classic Spanish dish.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3¼ qt.	L2064-34	■	■	■	■		■	■			1	7.69

NEW Tapas Dish



Perfect for baking small sides or tapas-style recipes, this stoneware dish is designed for serving tableside.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
17 oz. *(5½")*	PG0075CB-14	■	■	■	■		■	■			4	4.7

WORLD CUISINE: INDIAN

NEW Balti Dish



Named for the Indian curries traditionally prepared in it, the Balti offers steady heat distribution and retention.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1¾ qt. *(7")*	L2042-20	■	■	■	■		■	■			1	4.01
3 qt. *(9½")*	L2042-24	■	■	■	■		■	■			1	5.15

NEW Condiment Pot with Spoon



Ideal for serving spices, pickles and condiments at the table or for storing, the pot includes a convenient spoon.
UPC Information on pg. 50.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6¾ oz. *(4")*	PG0080CB-10	■	■	■	■		■	■			4	3.6

WORLD CUISINE: MOROCCAN

Moroccan Tagine



This traditional cooking vessel promotes steam circulation to keep meats tender and exceptionally flavorful.
UPC Information on pg. 51.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2⅛ qt.	L2138-27	■	■	■			■	■			1	4.6
4¾ qt. *New*	L2138-35	■	■	■	■		■	■			1	8.7

NEW Mini Tagine



This miniature stoneware tagine is a charming way to serve spices, sauces or condiments at the table.
UPC Information on pg. 51.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3½ oz. *(4")*	PG2138CB-10	■	■	■	■		■	■			4	2.8

WORLD CUISINE: ASIAN

NEW Signature Wok



Designed for high heat, this cast iron Wok is ideal for searing, caramelizing and retaining flavor with its glass lid.
UPC Information on pg. 51.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
5 qt. *(12⅔")*	LS2508-32	■	■	■	■		■	■			1	7.91

NEW Wok Dish



Crafted for serving, the dramatic lines of this stoneware Wok Dish add elegance to any table or buffet service.
UPC Information on pg. 51.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	20 MATTE BLACK	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
28 oz. *(8")*	PG0500CB-20	■	■	■	■		■	■			3	6.0

NEW Chopstick Rest Set



This 5-piece set of multi-color disks is perfect for resting chopsticks and protecting table linens from drips.
UPC Information on pg. 51.

Product Details

Size	Stock No.	Multi-color Set SOLEIL	FLAME	PALM	MARSEILLE	CHERRY	Case	Wt.(lbs.)
Set of 5	PG0005CB-02MC	■	■	■	■	■	4	1.0



STOCKPOTS

Made of heavy-gauge steel glazed with a vibrant porcelain enamel, Le Creuset Enamel on Steel Stockpots are resistant to wear and damage. The stockpots are carefully crafted for consistent performance on any type of stovetop, including induction. Each pot's high-profile design and tight-fitting lid create an environment that limits evaporation while infusing heated liquids through all layers of ingredients. Perfect for everything from boiling pasta to steaming shellfish, the stockpots come in six convenient sizes.

- High-Conduction Base and Quick-Heating Design
- Stainless Steel Rim with Tight-Fitting Lid to Lock in Moisture
- Premium Carbon Steel with Colorful Porcelain Enamel
- Safe for All Heat Sources (Gas, Electric, Ceramic and Induction)

Stockpot

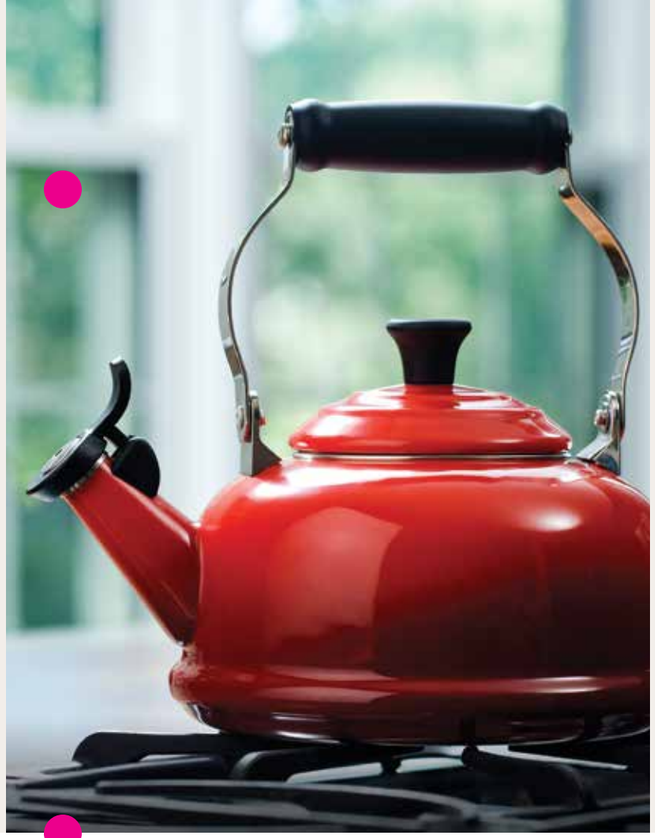
Available in six sizes, the Le Creuset Stockpot is crafted of heavy-gauge steel and makes preparation hassle-free, whether boiling water for a pasta dinner or simmering a hearty stew all afternoon.

UPC Information on pg. 52.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6 qt.	N4100-20	■	■	■	■		■	■	■		4	24.2
8 qt.	N4100-22	■	■	■	■		■	■	■		4	30.8
10 qt.	N4100-24	■	■	■	■		■	■	■		2	16.5
12 qt.	N4100-26	■	■	■	■		■	■	■		2	21.0
16 qt.	N4100-28	■	■	■	■		■	■			2	25.0
20 qt.	N4100-30	■	■				■	■			1	12.0





KETTLES

Le Creuset Enamel on Steel Kettles are crafted from premium carbon steel and finished with a vibrant, chip-resistant porcelain enamel. From the traditional Whistling Kettle to the bold Zen, the range of classic and contemporary designs suits a wide variety of tastes and kitchen styles. Each quick-boiling kettle features heat-resistant phenolic knobs, harmonic whistles and locking handles for safety when pouring. The kettles also feature an innovative heating base compatible with all cooking surfaces, including induction.

- Quick-Heating Designs with Phenolic Knobs and Harmonic Whistle
- Heat-Resistant Handles with Stainless Steel Brackets
- Safe for All Heat Sources (Gas, Electric, Ceramic and Induction)
- Premium Carbon Steel with Colorful, Chip-Resistant Porcelain Enamel



Whistling

At home in both traditional and contemporary kitchens, this fresh take on a classic design maintains timeless styling with elements of modern technology, like a unique bracketed handle for added control and safety when pouring hot water.

UPC Information on pg. 53.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1.8 qt. Classic	Q3101	■	■	■	□	■	■	■	■	■	6	24.0
1.8 qt. Stainless Steel	SS3102	Stainless Steel									6	24.0



Demi

Perfect for smaller kitchens or serving tea or coffee for two, this compact, traditional design features a heat-resistant phenolic knob and handle. Its base is suitable for all heat sources, including induction.

UPC Information on pg. 53.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1.25 qt. Demi	Q9401	■	■	■	□	■	■	■	■		6	24.0
1.25 qt. Stainless Steel	SS9401	Stainless Steel									6	24.0



Zen

This inspired contemporary design features a distinctive spherical knob and semi-circular handle.

UPC Information on pg. 53.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1.6 qt.	Q9213	■	■	■	□	■	■	■			6	21.8



Oolong

This safe, stylish Oolong kettle features an anti-slip grip handle and single-handed pouring function.

UPC Information on pg. 53.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1.9 qt.	Q9700	■	■	■	□	■	■	■	■	■	4	13.5



Peruh Kettle and Mug Set

This colorful kettle and mug collection, designed with Le Creuset's signature three-ring accent, makes a great gift.

UPC Information on pg. 53.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1.7 qt.	Q12-KM3	■	■	■		■	■	■	■		4	25.2



STAINLESS STEEL

reddot award 2014 winner

Stainless Steel is soulless no longer. Le Creuset Stainless Steel is elegantly designed to inspire the joy of cooks everywhere. Crafted by European artisans for superior performance and a radiant lifetime luster that reflects the colorful surroundings of every kitchen, this cookware features a full aluminum core for even heat distribution, as well as a titanium-infused stainless steel exterior that effectively prevents scorching and discoloration over time.

- Patented, Ergonomic Stay-Cool Stick Handle Designed for Increased Comfort, Balance and Control
- Tight-Fitting Lid with Relief Vent Prevents Boil-Over
- Laser-Etched Interior Capacity Markings for Convenient In-vessel Measuring
- Precision-Pour Rim for Clean, Dripless Pouring from the Pan
- Optimized for Induction but Compatible with All Heat Sources
- Dishwasher and Oven-Safe to 500°F
- Lifetime Warranty

Fry Pan



Featuring an ergonomic, stay-cool handle, the pan's tri-ply construction ensures perfect results every time.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
8"	SSP2000-20	4	7.2
10"	SSP2000-26	2	5.2
12"	SSP2000-30	2	6.2

Nonstick Fry Pan



Marrying multi-layer construction with a patented PFOA-free nonstick coating, this pan is perfect for everyday cooking.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
8"	SSP2300-20	4	7.2
10"	SSP2300-26	2	5.2
12"	SSP2300-30	2	6.2

NEW Open Saucepan



The size and interior capacity markings make this saucepan ideal for reducing sauces or melting butter.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
1⅓ qt.	SSP1000-14	4	8.9

Saucepan with Lid



As beautiful as it is functional, this saucepan features interior capacity markings for easy in-vessel measuring.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
2 qt.	SSP1100-16	4	9.2
3 qt.	SSP1100-18	4	13.2

Saucepan with Lid and Helper Handle



This saucepan is specially designed for easy lifting when full, as well as precise, mess-free pouring.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
4 qt.	SSP1100-20	2	8.2

Saucier Pan with Lid and Helper Handle



The flared sides of the Saucier Pan are well-suited for keeping ingredients together to produce complex flavors.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
3½ qt.	SSP6100-24	2	7.2

Sauté Pan with Lid



This versatile piece, featuring a patented stay-cool handle, is perfect for browning and sautéing.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
3 qt.	SSP5100-24	2	8.2

Sauté Pan with Lid and Helper Handle



Sized to accommodate larger recipes, this pan features a helper handle for added balance and control.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
4½ qt.	SSP5100-26	2	10.2

NEW Deep Casserole with Lid



Ideal for the stovetop or oven, this versatile vessel is perfect for preparing sauces or baking a variety of casseroles.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
3 qt.	SSP3100-18	2	8.3
4 qt.	SSP3100-20	2	8.4

Stockpot with Lid



Each Stockpot features a full aluminum core extending from base to rim, providing excellent heat conduction and distribution for even heating.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
7 qt.	SSP3100-24	2	10.2
9 qt.	SSP3100-26	1	6.7
11 qt.	SSP3100-28	1	7.7

Stockpot with Lid and Deep Colander Insert



This insert adds draining functionality, making it easier to transfer pasta from stockpot to serving bowl.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
9 qt.	SSP3200-26	1	9.2

Deep Colander Insert



Adding more functionality to the 9 qt. Stockpot, this insert features stainless steel side handles and rivets to provide more control when lifting and draining.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
10"	SSP9700-26	2	6.4

Steamer Insert



This versatile insert—compatible with our 4 qt. stainless vessels—makes preparing healthy meals easy, and can also be used as a colander.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
2¾ qt. (8")	SSP9000-20	2	7.2

Roasting Pan with Nonstick Rack



This tri-ply stainless steel pan features a full aluminum core and a nonstick rack, ensuring even browning in the oven.
UPC Information on pg. 54.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
14½" x 10¾"	SSC8511-35P	6	32.6
17" x 13¾"	SSC8512-40P	4	44.3

Splatter Guard with Folding Handle



This stainless steel guard features a foldable handle, as well as a silicone edge to reduce surface scratches.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12¼"	CA2001	6	10.0

Stainless Steel Cleaner



This eco-friendly cleaner is formulated to clean and protect the radiance of Le Creuset Stainless Steel cookware.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12 oz.	SC3-10762LC	6	7.0

5 Piece Set

This ideal starter set of beautiful, high-performance stainless steel cookware creates the perfect foundation for a lifetime of cooking. The set includes a 10" Fry Pan, 3 qt. Saucepan with Lid and a 7 qt. Stockpot with Lid.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
N/A	SSP14105	1	11.5



10 Piece Set

This essential collection of Le Creuset Stainless Steel is perfect for newlyweds or anyone seeking high-quality stainless steel cookware that will last a lifetime. The set includes a 10" Fry Pan, 2 qt. Saucepan with Lid, 4 qt. Saucepan with Lid and Helper Handle, 3 qt. Sauté Pan with Lid and a 9 qt. Stockpot with Lid and Deep Colander Insert.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
N/A	SSP14110	1	20.5







DESIGN & PERFORMANCE



STAY-COOL HANDLE
Patented, ergonomic stay-cool handle is designed for increased comfort, balance and control and is secured using premium stainless steel rivets.

INDUCTION-READY
Cookware is optimized for induction cooktops and suitable for all heat sources including gas, ceramic, halogen and electric stoves.

CAPACITY MARKINGS
Laser-etched capacity markings are featured inside each Saucepan and Stockpot for convenient in-vessel measuring—saving time during preparation and cooking.

MATERIAL
Multi-ply Stainless Steel is crafted from the finest materials available, including a full aluminum core bonded between an easy-to-clean, high-polished exterior that resists discoloration over time and makes a safe, nonreactive cooking surface.



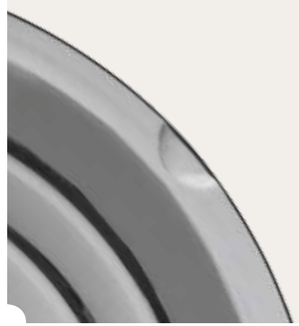
PRECISION-POUR RIM
Included on all vessels, the precision-pour rim allows for clean, convenient pouring directly from the pan. Each rim is sealed, protecting the internal full aluminum core.



LID
Beautifully embossed with Le Creuset's iconic three-ring design, each durable, tight-fitting stainless lid features a flat rim for increased stability and an easy-grip knob that is oven-safe to 500°F.

RELIEF VENT
Each lid features an integrated relief vent to release excess steam, preventing boil-over and unnecessary cleanup.

DISHWASHER-SAFE
The entire collection of Le Creuset Stainless Steel is easy to clean by hand or with the help of a dishwasher.







TOUGHENED NONSTICK

Designed for a wide range of recipes and ingredients, Le Creuset Toughened Nonstick pans deliver unsurpassed nonstick performance with a proprietary, PFOA-free, triple-layered reinforced coating that will never peel or flake during use. The hot-forging process also prevents warping and facilitates consistent heat distribution, making the range as ideal for omelettes and soufflés as it is for searing fish and poultry. This cookware's patented nonstick coating releases food easily for quick, simple clean-up.

- Dishwasher-Safe and Oven-Safe to 500°F
- Magnetic Stainless Base Ideal for All Cooktops
- Durable Stainless Steel Rivets
- Safe for Metal Utensils
- Ergonomic Stay-Cool Cast Handles
- Lifetime Warranty

NEW Fry Pan



The stylishly low-profile Fry Pan features shallow sidewalls for a wider cooking surface area.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
8"	HA2200-20	10	29.7
9½"	HA2200-24	6	25.6
10"	HA2200-26	4	27.3
11"	HA2200-28	4	20.1
12"	HA2200-30	4	18.0

Deep Fry Pan



This pan features higher sidewalls, preventing spills and allowing for a greater range of cooking techniques.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
11"	HA2400-28	4	24.7
12"	HA2400-30	4	27.2

NEW Saucepan with Glass Lid



The deep sidewalls and consistent heat distribution of this pan are perfect for making sauces and grains.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
2 qt.	HA1200-16	8	30.0
3 qt.	HA1200-18	8	37.7
4 qt.	HA1200-20	8	42.8

Stir Fry Pan



The triple-coated nonstick surface of this deep pan allows for cooking with minimal amounts of butter and oil.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12"	HA5000-30	4	22.7

Sauté Pan with Glass Lid



The deep sidewalls, spacious capacity and nonstick surface of this Sauté Pan make preparing one-pan meals easy.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
4½ qt.	HA5100-26	4	27.6

NEW Stockpot with Glass Lid



Perfect for boiling or simmering, the Stockpot is easy to clean, and features a glass lid to lock in moisture.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
6⅓ qt.	HA3100-24	4	27.3

Crêpe Pan and Râteau



The triple-coated nonstick surface of this French-inspired pan is designed to easily release delicate batter.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
11"	HA2100-28	4	15.4

Shallow Casserole/Braiser with Glass Lid



This versatile casserole is designed to ensure perfectly cooked dishes by locking in moisture.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
2½ qt.	HA8100-24	4	20.8
4 qt.	HA8100-30	4	30.2

Glass Lid with Loop Handle



This durable tempered glass lid is oven safe to 425°F, and keeps food warm by locking in heat and moisture.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
9½"	HA4000-24	8	14.4
10"	HA4000-26	8	17.1
11"	HA4000-28	6	15.2
12"	HA4000-30	6	16.8

NEW Glass Lid with Stainless Steel Knob



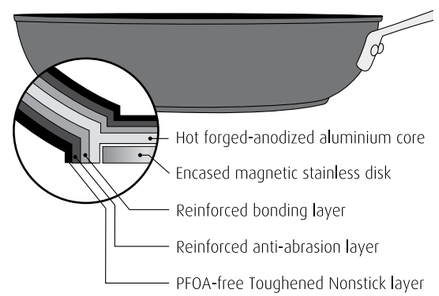
Oven safe to 425°F and compatible with select sizes of Toughened Nonstick and Stainless Steel products, this new tempered glass lid features an easy-grip, brushed Stainless Steel Knob.
UPC Information on pg. 55.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
8"	GL5000-20	8	13.7
9½"	GL5000-24	8	14.3
10"	GL5000-26	8	17.4
11"	GL5000-28	6	15.2

Nonstick Performance, Perfected

Le Creuset Toughened Nonstick cookware is the unique result of innovative technology and high-quality craftsmanship. Constructed with multiple layers of premium materials, this superior cookware is hot-forged and hard-anodized for lasting performance in the kitchen. The range features a patented, PFOA-free, triple-layered reinforced nonstick coating—producing cookware so durable it's called Toughened. Designed for everyday use, Toughened Nonstick cookware is induction-ready, dishwasher-safe and metal utensil-safe—making it perfect for a wide range of recipes.





STONEWARE

Protected by a colorful, hard-wearing layer of enamel that resists damage from heat and utensils, Le Creuset's light yet durable Stoneware ranges are ideal for baking, roasting and serving. Le Creuset Stoneware offers a fresh, modern take on our signature cast iron design, while the Heritage Collection features classic French styling patterned after vintage Le Creuset cookware. Because both stoneware ranges deliver the same superior functionality, quality and performance from oven to table, the only choice you'll have to make is style.

- Even Heat Distribution and Superior Heat Retention
- Safe for Freezer, Oven, Microwave, Broiler and Dishwasher
- Glazed Interior Easily Releases Foods for Quick Clean-Up
- Impermeable Exterior Resists Scratches and Stains

Heritage Covered Round Casserole



Easily transferred from oven to table, this casserole makes a lovely presentation for pot pie or baked pasta.
UPC Information on pg. 56.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3 qt. *(9")*	PG0550-23	■	■	■	□	■		■	■		■	3	11.9

Heritage Covered Oval Casserole



This casserole's rounded corners ensure even heating throughout, making it ideal for roasting.
UPC Information on pg. 56.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
4 qt. *(14")*	PG0405-36	■	■	■	□	■		■	■		■	2	21.0

Heritage Covered Rectangular Casserole



Versatile and attractive, the Covered Rectangular Casserole is deep enough to hold recipes with generous fillings.
UPC Information on pg. 56.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
4 qt. *(12"x 9")*	PG0705-33	■	■	■	□	■		■	■		■	2	20.0

Heritage Covered Square Casserole



Perfect for oven-baked side dishes, this casserole is shaped for effortless slicing and serving.
UPC Information on pg. 56.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2½ qt. *(9")*	PG0805-23	■	■	■	□	■		■	■		■	2	14.0

Heritage Oval Au Gratin Dish



Available in a variety of sizes, this lightweight dish features classic scalloped handles and a flat, shallow design.
UPC Information on pg. 56-57.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6 oz. *(6½")*	PG0400-12	■	■	■	□	■	■	■	■		■	12	15.6
24 oz. *(8")*	PG0400-20	■	■	■	□	■		■	■		■	6	12.2
1 qt. *(9½")*	PG0400-24	■	■	■	□	■		■	■		■	3	7.9
1⅞ qt. *(11¼")*	PG0400-28	■	■	■	□	■		■	■		■	3	11.6
3⅛ qt. *(14")*	PG0400-36	■	■	■	□	■		■	■		■	3	17.9

Heritage Square Dish



The Square Dish's deep, spacious shape is large enough to accommodate layered dishes and desserts.
UPC Information on pg. 57-58.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
18 oz. *(5")*	PG0800-15	■	■	■	□	■		■	■		■	4	11.9
2 qt. *(8")*	PG0800-20	■	■	■	□	■		■	■		■	3	11.9
3 qt. *(9")*	PG0800-23	■	■	■	□	■		■	■		■	3	16.0

Heritage Bean Pot



A classic "round belly" shape and narrow opening that traps heat make the Bean Pot perfect for oven baking.
UPC Information on pg. 58.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
4½ qt. *(9½")*	PG0100-17	■	■	■	□			■	■		■	2	12.0

Heritage Pâté Terrine with Press



This authentic Pâté Terrine features a Stoneware Press to eliminate air pockets.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
¾ qt. *(8"x 5")*	PG0900-20		■	■	□			■	■		■	3	26.3

Heritage Loaf Pan



With its long, narrow shape, the Loaf Pan is well suited for baking a variety of dishes.
UPC Information on pg. 57.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1½ qt./1 lb *(9" x 5" x 3")*	PG1049-23	■	■	■	□	■		■	■		■	3	10.6

Heritage Rectangular Dish



Ideal for layered casseroles, this dish can be transferred from the freezer directly to the oven for pre-made meals.
UPC Information on pg. 58.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1⅘ qt. *(7"x 5")*	PG0700-19	■	■	■	□	■		■	■		■	6	7.4
2½ qt. *(10½"x 7")*	PG0700-26	■	■	■	□	■		■	■		■	3	13.7
4 qt. *(12"x 9")*	PG0700-32	■	■	■	□	■		■	■		■	3	22.0

Heritage Mini Bean Pot



Crafted for smaller serving sizes, the classic Mini Bean Pot is ideal for baking and serving side dishes.
UPC Information on pg. 58.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
20 oz. *(3¾")*	PG0100-08	■	■	■	□			■	■		■	12	13.25

Heritage Oval Terrine



Originally conceived for traditional recipes like pâté, the Oval Terrine is also ideal for baking bread.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1⅕ qt. *(9½"x 6")*	PG0950-20	■	■	■	□			■	■		■	3	11.9

Heritage Soup Tureen



The Soup Tureen's dense, but lightweight, stoneware keeps soup warm, while its steady lid prevents spills.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3 qt.	PG0150-21							■	■			2	8.6

Heritage Covered Cocotte



The Heritage Covered Cocotte is ideal for preparing small portions or baking individual servings.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
18 oz. *(6¼")*	PG1560-13	■	■	■		■		■	■		■	4	7.9

Heritage Pie Dish



Designed for forming a deliciously flaky crust, this dish conveniently acts as both a baking and serving dish.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
9"	PG1855-23	■	■	■		■		■	■		■	3	9.75

Pair with the Le Creuset Pie Bird, shown on page 19

Heritage Petite Pie Dish



Sized for individual servings, this pie dish turns out perfectly browned and flaky pies, quiches and tarts.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
5"	PG1855-13	■	■	■		■		■	■		■	12	9.75

Pair with the Le Creuset Pie Bird, shown on page 19

Heritage Crème Brûlée Dish



This wide and shallow design is ideal for traditional crème brûlée and custards.
UPC Information on pg. 59.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
7 oz. *(6½")*	PG0401-13	■	■	■		■		■	■		■	4	6.8

NEW Heritage Butter Dish



Decorative yet functional, this stoneware butter dish can go from refrigerator to microwave to table.
UPC Information on pg. 60.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6¾" x 5" x 3½"	PG0307-17	■	■	■		■		■	■			12	28

Square Dish



With its low profile and sharp edges, the Square Dish is perfect for recipes that require even slicing.
UPC Information on pg. 60.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2½ qt. *(9½")*	PG1057S-24	■	■	■		■		■	■		■	3	10.6

Covered Square Casserole



This versatile casserole features a lid that locks in heat and also fits the shallow Square Dish.
UPC Information on pg. 60.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2¾ qt. *(9½")*	PG1357S-24	■	■	■		■		■	■		■	2	16.2

Rectangular Dish



Perfect for slicing portions in even amounts, the Rectangular Dish is deep enough for lasagnas and roasts.
UPC Information on pg. 60.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
22 oz. *(7"x 5")*	PG1047S-18	■	■	■		■		■	■		■	6	10.4
1⅘ qt. *(10½"x 7")*	PG1047S-26	■	■	■		■		■	■		■	3	11
3³⁄₂₀ qt. *(12½" x 8¼")*	PG1047S-32	■	■	■		■		■	■		■	3	15.4

Covered Rectangular Casserole



This deep casserole is a convenient, one-dish choice for baking, slicing and serving a variety of recipes.
UPC Information on pg. 61.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3½ qt. *(12½" x 8½")*	PG1148S-32	■	■	■		■		■	■		■	2	23.1

Oval Dish



The Oval Dish features an enamel base and flared top that efficiently minimize moisture absorption and overflow.
UPC Information on pg. 61.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1 qt. *(9½")*	PG1040S-24	■	■	■		■		■	■		■	3	7.8
1¾ qt. *(11¼")*	PG1040S-28	■	■	■		■		■	■		■	3	10.6
3½ qt. *(14")*	PG1040S-36	■	■	■		■		■	■		■	3	11.8

Covered Oval Casserole



Le Creuset's signature three-ring design makes this versatile casserole the star of any serving table.
UPC Information on pg. 61.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
3¾ qt. *(14")*	PG1140S-36	■	■	■		■		■	■		■	2	25.6

Covered Round Casserole



The even-heating design of this casserole allows food to cook uniformly for delicious results every time.
UPC Information on pg. 61.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
2⁷⁄₁₀ qt. *(9½")*	PG05625-24	■	■	■		■		■	■		■	4	21.8

Pie Bird



The Pie Bird vents steam during cooking and redirects excess moisture to keep the crust from becoming soggy.
UPC Information on pg. 62.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
Pie Bird	PG1875-04	■	■	■	□	■		■	■		■	8	4.0

Also comes in Black with a Gold Beak (PG1875Y-0431)

Citrus Juicer



This convenient juicer's handle and spout make it easy to pour fresh juice directly into a strainer or glass.
UPC Information on pg. 62.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
16 oz.	PG4300-14	■			□	■		■	■			6	9.1

Batter Bowl



With a side handle and pouring spout, this bowl makes it easy to transfer thick batter while preventing spills.
UPC Information on pg. 62.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
2 qt.	PG4000-16	■		■	□	■		■	■			4	13.4

Stackable Ramekin



These Stackable Ramekins are ideal for mise en place and staging ingredients, and stack easily for convenient storage.
UPC Information on pg. 62.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
7 oz.	PG1627-09	■	■	■	□	■	■	■	■		■	3	12.8

Mortar and Pestle



With its unglazed interior, this set is perfect for grinding fresh herbs and spices to release maximum flavor.
UPC Information on pg. 62.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
10 oz.	PG4050-04	■		■	□	■	■	■	■		■	6	8.5
20 oz.	PG4050-12				□	■		■	■			6	13.9

Multi Bowl



These multi-purpose bowls handle a variety of kitchen tasks, from mixing and stirring to serving and storing.
UPC Information on pg. 63.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
⅗ qt.	PG4100-15	■	■	■	□	■		■	■		■	6	7.0
1 7/10 qt.	PG4100-20	■	■	■	□	■		■	■		■	4	10.0
3 1/10 qt.	PG4100-25	■	■	■	□	■		■	■		■	4	13.0

Tart Dish



The Stoneware Tart Dish is ideal for preparing homemade desserts and pastries like fruit tarts or shallow pies.
UPC Information on pg. 63.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
7 oz. *(4¼")*	PG0600-11				□			■	■			8	6.4
1½ qt. *(9")*	PG0600-24	■	■	■	□	■		■	■			3	10.4

NEW Soufflé Dish



Designed to go from oven to table, these dishes feature tall sides that promote rising for delicate soufflés.
UPC Information on pg. 63.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
1 qt.	PG0540-16	■	■	■	□	■		■	■			4	8.8
2½ qt.	PG0540-22	■	■	■	□	■		■	■			2	10.6

Serving Platter



The spacious surface area and convenient built-in handles make this platter ideal for mobile serving.
UPC Information on pg. 64.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
12"	PG0309-31	■	■	■	□	■		■	■		■	3	8.6
14"	PG0309-36	■	■	■	□	■		■	■		■	3	10.6
16¼"	PG0309-41	■	■	■	□	■		■	■		■	3	16.8

Pitcher



Crafted from durable stoneware, this decorative pitcher can withstand dramatic temperature swings.
UPC Information on pg. 64.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
2¼ qt.	PG1070-10	■		■	□	■	■	■	■		■	4	17.8

Cake Stand



This durable stand is perfect for serving cakes baked in standard-size pans.
UPC Information on pg. 65.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
12"	PG8600-23	■	■	■	□			■	■		■	2	6.6

Also available in Pink (19)

3-Tier Stand



Designed to elegantly present cupcakes, cookies or quiche to guests, this 3-Tier Stand can easily be displayed on the kitchen counter or act as a centerpiece on the dining table.
UPC Information on pg. 65.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
N/A	PG9300-03	■	■	■	□			■	■		■	2	8.6

Also available in Pink (19)

Fruit/Pasta Bowl



Available in a range of classic colors, this wide stoneware design is the perfect serving bowl or dinnertime centerpiece.
UPC Information on pg. 64.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
10¼"	PG4100-26	■	■	■	□	■		■	■		■	3	11.0

Gravy Boat



The Gravy Boat's wide mouth and carefully-shaped pouring rim prevent drips while pouring gravy or sauce.
UPC Information on pg. 64.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
12 oz.	PG9700-12	■	■	■	□	■		■	■		■	6	5.75

Mini Oval Cocotte



Perfect for crowded dinner tables, the Mini Oval Cocotte features a narrow, space-saving 12 oz. capacity.
UPC Information on pg. 65.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
12 oz.	PG1260-08	■		■	□	■	■	■	■		■	12	26.5

Mini Round Cocotte



This compact stoneware dish is specially designed for individual preparation and presentation.
UPC Information on pg. 65.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
8 oz.	PG1160-08	■	■	■	□	■	■	■	■		■	12	13.9

Mini-Cocotte Cookbook



Filled with 25 sweet and savory recipes, the *Mini-Cocotte* Cookbook, now offered in paperback, features dishes created especially for the Le Creuset Stoneware Mini Cocotte—whether preparing a dinner for two or ten.
UPC Information on pg. 65.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
N/A	PG2	10	13.0

Perfect for hosts and holidays, the Le Creuset mini cocotte gift sets make a charming present for occasions of all kinds. These individually sized vessels can go straight from oven to table with single-serving recipes, or be used as colorful kitchen decoration. The gift sets come in a variety of colors and combinations. Pair a set with the companion *Mini-Cocotte* cookbook for an inspired gift.



Mini Cocotte Gift Set (Set of 3 Solids)

Presented in a charming gift box, this set of three Mini Cocottes is perfect for serving single portions of side dishes or desserts.
UPC Information on pg. 65.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
8 oz. each	PG1163-08											6	22.0



Set of 4 Mini Cocottes with *Mini-Cocotte* Cookbook

This set of four stoneware Mini Cocottes comes with a companion cookbook featuring original recipes developed exclusively for these unique, individually sized dishes.
UPC Information on pg. 65.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
8 oz. each	PG1164CB-08											2	10.0

Utensil Crock



Glazed in signature Le Creuset colors, the Utensil Crock is an ideal home for storing kitchen tools and accessories.
UPC Information on pg. 66.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
1 qt.	PG1002											4	12.3
2¾ qt.	PG1003											4	16.7

Butter Crock



Topped with a distinctive, tight-sealing lid, this dish keeps butter soft and ready to use for up to five days.
UPC Information on pg. 66.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6 oz.	PG0200-09											4	8.4

Salt Crock



This crock features a large side opening, providing easy access to spices and seasonings during cooking.
UPC Information on pg. 66.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
10 oz.	PG1020-10											12	15.0

Butter Dish



This traditional, French-inspired design helps butter keep its shape between meals or soften before use.
UPC Information on pg. 66.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
7¾" x 4½"	PG0306-19											4	12.1

Syrup Jar



With a distinctive embossed maple leaf, this jar is microwave-safe for warming contents before serving.
UPC Information on pg. 67.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
8 oz.	PG1085-05											16	10.5

Spoon Rest



This design provides ample space for resting spoons, spatulas and ladles on the countertop or at the table.
UPC Information on pg. 66.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	31 BLACK ONYX	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
10"	PG0304C-25											2	1.2



Garlic Keeper

UPC Information on pg. 67.



Barbecue Pot with Silicone Brush

UPC Information on pg. 67.



Olive Jar with Wood Fork

UPC Information on pg. 67.



Mustard Jar with Silicone Spreader

UPC Information on pg. 67.



Grape Jam Jar with Silicone Spreader

UPC Information on pg. 67.



Berry Jam Jar with Silicone Spreader

UPC Information on pg. 67.



Honey Pot with Silicone Honey Dipper

UPC Information on pg. 67.

Le Creuset storage jars and pots are prized for their unique functionality, durable stoneware construction and colorful design. Conveniently sized to stay on the countertop or in the refrigerator, these small storage crocks keep garlic and olives fresh, while protecting and preserving sauces, honey or jams. Le Creuset's signature three-ring detailing and vibrant color palette make them a bright and charming addition to the table or on a buffet for meal service.

Product Details

Product	Size	Stock No.	Color	Case	Wt.(lbs.)
Garlic Keeper	20 oz.	PG1019-12	*Dune (68)*	12	17.0
Barbecue Pot with Silicone Brush	16 oz.	PG1016-10	*Cherry (67)*	12	12.0
Olive Jar with Wood Fork	16 oz.	PG1017-10	*Spinach (229)*	12	13.2
Mustard Jar with Silicone Spreader	20 oz.	PG1021-10	*Dijon (70)*	12	13.2
Honey Pot with Silicone Honey Dipper	16 oz.	PG1015-10	*Dijon (70)*	6	8.5
Grape Jam Jar with Silicone Spreader	16 oz.	PG1022-10	*Cassis (72)*	12	18.0
Berry Jam Jar with Silicone Spreader	16 oz.	PG1018-10	*Cherry (67)*	12	18.0





WINE & CHEESE COLLECTION

Done right, a simple wine and cheese party can turn into an unforgettable experience, one where your guests get to explore and enjoy the endless possibilities of good food and drink together. Smart, sophisticated essentials from Le Creuset. Good wine. Delicious cheese. It's all you need to throw the perfect party. This collection includes colorful products designed to serve cheese, wine and other appetizers. From the Carafe to the Camembert Baker, each stoneware piece is finished in Le Creuset's vibrant glaze and signature three-ring detailing.

- Non-Porous Stoneware Prevents Moisture and Odor Absorption
- Impermeable Exterior Enamel Resists Stains, Chipping and Scratches from Metal Utensils
- Evenly Distributes Heat so that Food Cooks Evenly
- Glazed Interior Easily Releases Foods for Quick Clean-Up

NEW Cheese Markers



Perfect for labeling cheeses or buffet dishes, these charming stoneware markers can be easily wiped clean.
UPC Information on pg. 68.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
N/A	PG6350-04											12	8.82

Compact Lever



Comfortable and easy to use, this lever is specifically designed to simply remove all types of corks.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
LM150PL	Satin (35)	6	6.0
LM150PL	Cherry (67)	6	6.0

NEW Wine Carafe



This small, 350mL capacity carafe is ideal for serving water, juice, cocktail mixers or a split bottle of wine.
UPC Information on pg. 68.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
350 mL	PG6380-12											6	8

NEW Wine Carafe with Cork



Thick stoneware walls keep beverages insulated and can be used for serving cold or hot drinks. The 750mL capacity will hold a full bottle of wine.
UPC Information on pg. 68.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
750 mL	PG6380C-25											6	14

NEW Round Platter with Cutting Board



This versatile platter is perfect for entertaining. Cut and serve cheeses directly on the beech wood cutting board and use the surrounding platter for crackers, bread slices and other garnishes. The cutting board can be easily removed to use the center well of the platter for baking and serving dips or spreads.
UPC Information on pg. 68.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
15"	PG6390CB-37											2	15.45

NEW Camembert Baker



Transform Camembert or any soft cheese into a warm, savory appetizer. Stoneware retains heat, keeping dishes warm while serving at the table.
UPC Information on pg. 68.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
20 oz.	PG6340-18											4	12.6



DINNERWARE

Designed to complement any table or collection of Le Creuset cookware, Le Creuset's colorful Dinnerware is crafted from the highest-quality Stoneware and finished in a vibrant, protective glaze for long-lasting performance over a lifetime of meals. Each beautiful plate, bowl and mug features Le Creuset's iconic palette of signature shades, and is crafted with the brand's iconic three-ring accent. Patterned after traditional designs, the thoughtful shape of every piece is specifically crafted for its function.

- Premium Protective Finish Resists Chipping and Fading
- Accented with Distinctive Le Creuset Ring Detail
- Broiler, Oven, Microwave and Dishwasher-Safe
- Resistant to Staining, as well as Flavor and Odor Absorption

4 Piece Dinnerware Set

Ideal for a casual dinner at home, the 4-piece place setting includes a Dinner Plate, Salad Plate, Soup Bowl and Mug.
UPC Information on pg. 70.



Product Details	SOLEIL	FLAME	PALM	WHITE	CARIBBEAN	BLACK ONYX	MARSEILLE	CHERRY	DUNE	CASSIS		
Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
PG9004											1	9

16 Piece Dinnerware Set

The 16 Piece Dinnerware Set makes a beautiful addition to a large holiday spread or a simple weeknight meal and is perfect for a gift registry. This set includes 4 Dinner Plates, 4 Salad Plates, 4 Soup Bowls and 4 Mugs.
UPC Information on pg. 70.



Product Details	SOLEIL	FLAME	PALM	WHITE	CARIBBEAN	BLACK ONYX	MARSEILLE	CHERRY	DUNE	CASSIS		
Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
PG9016											1	39



Dinner Plate

This classic Stoneware Dinner Plate features a recessed base to contain liquids and a wide rim featuring Le Creuset's signature raised rings.
UPC Information on pg. 69.



Salad Plate

This colorful Stoneware Salad Plate is ideal for use beneath a soup bowl as part of a complete place setting, or by itself for appetizers, bread or salad courses.
UPC Information on pg. 69.



Rimmed Soup Bowl

This perfectly sized Stoneware Soup Bowl is crafted in the traditional shape for cream-based soups and bisques.
UPC Information on pg. 69.



Pasta Bowl

With a design that is deep enough to contain sauces yet shallow enough for individual service, this Stoneware Pasta Bowl features ample space for classic spaghetti, creamy fettuccine alfredo or seafood ravioli.
UPC Information on pg. 69.



Cereal Bowl

This Stoneware Cereal Bowl is the ideal shape and size for cereal, oatmeal, grapefruit halves or soup.
UPC Information on pg. 69.



French Onion Soup Bowl

This traditional French design features a wide, cylindrical bowl to keep soup hot at the table, as well as a uniquely shaped, easy-to-grip handle for service.
UPC Information on pg. 69.



Napkin Ring

Featuring Le Creuset's embossed lettering and unmistakably vibrant glaze, this decorative accessory completes any table setting and is available in a wide array of colors to complement any collection.
UPC Information on pg. 70.



Salt and Pepper Shakers (Set of 2)

This matching set of simple, functional shakers features gracefully curved contours and classic embossed lettering.
UPC Information on pg. 70.



Egg Cup

Whether serving soft-boiled eggs or displaying Easter creations, the Le Creuset Egg Cup is a charming accent to any breakfast table or sideboard. It is available in a range of iconic colors.
UPC Information on pg. 70.

Product Details			SOLEIL	FLAME	PALM	WHITE	CARIBBEAN	BLACK ONYX	MARSEILLE	CHERRY	DUNE	CASSIS		
Product	Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
Dinner Plate	12"	PG9000-30											4	11.6
Salad Plate	10"	PG9001-25											4	8.0
Rimmed Soup Bowl	10"	PG9002-25											4	9.5
Pasta Bowl	9¾"	PG9005-25											4	10.5
Cereal Bowl	6"	PG9004-15											4	6.3
French Onion Soup Bowl	16 oz.	PG1175-16											12	17.0
Napkin Ring	N/A	PG9006-04											8	1.2
Salt and Pepper Shakers (Set of 2)	4 oz. each	PG1102-04											3	5.5
Egg Cup	N/A	PG9010-05											3	5.5
Heritage Soup Bowl	20 oz.	PG1185-11											4	4.2



NEW

Heritage Soup Bowl

Featuring a centuries-old design, this classic soup bowl keeps liquids warm and adds beauty to any table.
UPC Information on pg. 70.



CAFÉ COLLECTION

Le Creuset's Café Collection features a full assortment of coffee and tea-inspired designs. Perfect for serving and enjoying French press coffee, cappuccino, espresso and tea, this exclusive collection draws on Le Creuset's long history of blending style and functionality. Each piece is crafted from colorful, even-heating stoneware. The result is a distinctive series of coffee presses, teapots, cups, saucers and accessories that complement both traditional and modern kitchens.

- Premium Protective Finish Resists Chipping and Fading
- Interior Glaze Resists Coffee and Tea Staining
- Stoneware Retains Heat, Keeping Beverages Warm While Serving and Enjoying

French Press



The French Press features a colorful stoneware exterior with a stainless steel plunger and mesh press inside.
UPC Information on pg. 71.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
27 oz.	PG8200-10	■	■	■		■	■	■	■			4	11.9

Also available in Black Onyx (31) ■

Coffee Storage Jar



A stylish, colorful addition to the countertop, this jar keeps beans fresh inside with its silicone gasket seal.
UPC Information on pg. 71.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
2 qt.	PG8004-11		■	■			■	■	■			2	15.2

Cream and Sugar Set



This pair of conveniently sized stoneware containers is the perfect complement to coffee and tea.
UPC Information on pg. 71.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
N/A	PG8005-10	■	■	■			■	■	■		■	3	11.4

Also available in Pink (19) ■

Teaspoons



This versatile demitasse spoon, available individually or in a set of 6, is perfect for cappuccino and espresso, as well as buffet service.
UPC Information on pg. 71-72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
Set of 6	PG8006-14	■	■				■	■	■			3	4.2
1 tsp.	PG8000-14	■	■	■		■	■	■	■		■	6	9.75

Small Teapot with Infuser



This 22 oz. teapot features an infuser insert specifically made to rest inside for perfectly steeped tea.
UPC Information on pg. 72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
22 oz.	PG0302-08	■		■	□			■	■			6	10.0

Large Teapot with Stainless Steel Infuser



This elegant design includes a Stainless Steel Infuser that draws out the subtle flavors of your loose tea.
UPC Information on pg. 72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
1 qt.	PG0302SS-10	■	■	■	□			■	■		■	6	9.75

Also available in Pink (19) ■

Tea for One



This innovative two-in-one set offers a hassle-free, single-serve alternative to the traditional tea set.
UPC Information on pg. 72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
N/A	PG9009-08	■	■	■	□			■	■		■	12	15.0

Also available in Pink (19) ■

Tea Bag Holder



The wide surface holds multiple tea bags, infusers and spoons, while keeping your surfaces safe from spills.
UPC Information on pg. 72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
N/A	PG8500-13	■	■	■	□			■	■		■	32	5.5

Also available in Pink (19) ■

Cappuccino Cups and Saucers (Set of 2)



Crafted from premium stoneware, this set is perfect for daily use, yet elegant enough for entertaining guests.
UPC Information on pg. 72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
7 oz. each	PG8000-05		■	■			■	■	■			4	10.1

Espresso Cups and Saucers (Set of 2)



Inspired by the cafés and bistros of Europe, this set holds precisely the right portion of your favorite blend.
UPC Information on pg. 72.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
2 oz. each	PG8001-09		■	■			■	■	■			4	10.1

Mug



This classic 12 oz. Stoneware Mug boasts a versatile, sturdy design for everyday use.
UPC Information on pg. 71.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
12 oz.	PG9003-00	■	■	■	□	■	■	■	■		■	16	18.5

Also available in Black Onyx (31) ■

Tea Mug



With a sleek, sophisticated design, this artisan-made mug will add color and character to any kitchen.
UPC Information on pg. 73.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
14 oz.	PG8006-00	■	■	■	□			■	■		■	8	7.25

Also available in Pink (19) ■

Espresso Mug



This petite, heat-retaining stoneware mug is the perfect size for espresso and other small coffee drinks.
UPC Information on pg. 73.

Product Details

Size	Stock No.	1M	02	4P	16	17	27	59	67	68	72	Case	Wt.(lbs.)
3½ oz.	PG8005-00	■	■	■	□	■	■	■	■		■	6	9.75



UTENSILS & ACCESSORIES

The Le Creuset line of innovative tools and accessories—including textiles and stainless steel utensils—is designed for easy, long-lasting use in the kitchen, and is prized by both professional chefs and home cooks alike for its versatility and durability. Expertly crafted from high-quality materials like premium silicone, woods and professional-grade stainless steel, Le Creuset's award-winning designs embody the brand's legendary commitment to style and performance.

- Patented Revolution® Easy-Grip Handle Increases Control
- Dishwasher-Safe for Easy Cleaning
- Flexible, Heat-Resistant Silicone Resists Staining
- Durable Designs Ensure Optimal Performance



NEW

Revolution® Bi-Material Ladle

The flexible silicone bowl of this durable nylon ladle can easily curve, bend and scoop liquids, sauces or chili.

UPC Information on pg. 73.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
12" x 3½"	VE300						■	■			6	.25



NEW

Revolution® Bi-Material Slotted Spoon

Featuring a rigid nylon handle and a flexible silicone spoon, this unique tool stirs and drains delicate sauces.

UPC Information on pg. 73.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
13½" x 2½"	VE302						■	■			6	.25



NEW

Revolution® Bi-Material Slotted Turner

This flexible turner features a hard nylon edge for breaking up ingredients and a soft silicone edge for scooping.

UPC Information on pg. 73.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
13½" x 3½"	VE301						■	■			6	.25



NEW

Revolution® Bi-Material Sauté Spoon

The spoon's wide, flexible edge conforms to the pan, cleanly swiping ingredients for less sticking or burning.

UPC Information on pg. 73.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
13½" x 2½"	VE303						■	■			6	.25



Revolution® Jar Scraper

This dual-edged scraper features a unique rim swipe for scraping clean any hard-to-reach places.

UPC Information on pg. 73.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
12¼" x 1½"	VB306	■	■	■		■	■	■		■	6	1.0
12¼" x 1½" (Commercial)	VP306							■			6	1.3



Revolution® Small Spatula

The strong, compact blade on this spatula is ideal for mixing batter or scrambling eggs.

UPC Information on pg. 73.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
12" x 1¾"	VB300	■	■	■		■	■	■		■	6	1.0
12" x 1¾" (Commercial)	VP300							■			6	1.3



Revolution® Medium Spatula

This spatula is designed to be the optimal size and strength for folding, stirring, mixing and sautéing.

UPC Information on pg. 74.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
12½" x 2¼"	VB301	■	■	■		■	■	■		■	6	1.5
12½" x 2¼" (Commercial)	VP301							■			6	1.6



Revolution® Large Spatula

Strong and durable, the Revolution® Large Spatula is perfect for mixing heavy dough and thick batters.

UPC Information on pg. 74.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
13¼" x 2¾"	VB303	■	■	■		■	■	■		■	6	1.9
13¼" x 2¾" (Commercial)	VP303							■			6	2.0
15¾" x 2¾" (Commercial)	VP403							■			6	2.2



Revolution® Spatula Spoon

This practical multi-tool is specially designed to efficiently perform a range of kitchen tasks.

UPC Information on pg. 74.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
12¾" x 2¼"	VB302	■	■	■		■	■	■		■	6	1.7
12¾" x 2¼" (Commercial)	VP302							■			6	1.7
15¼" x 2¼" (Commercial)	VP402							■			6	2.0



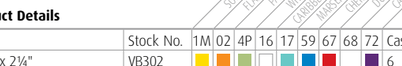
Revolution® Basting Brush

The design of this large brush provides extra control and even distribution of sauces and marinades.

UPC Information on pg. 75.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
11½" x 2¾"	VB311	■	■	■		■	■	■		■	6	1.3
11½" x 2¾" (Commercial)	VP311							■			6	1.4
14" x 2¾" (Commercial)	VP411							■			6	1.7



Revolution® Sauté Spoon (Left & Right)

This hand-specific tool features a blade designed for lifting and stirring ingredients while sautéing.

UPC Information on pg. 75.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
12½" x 2"	VB304 (Left-Handed)	■	■	■		■	■	■		■	6	1.4
12½" x 2"	VB305 (Right-Handed)	■	■	■		■	■	■		■	6	1.4



Revolution® 6 Piece Set

This set of silicone utensils offers an assortment of the innovative Revolution® range, including Jar Scraper, Small Spatula, Medium Spatula, Spatula Spoon and Basting Brush, in a variety of classic Le Creuset colors.

UPC Information on pg. 75.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
N/A	VB30016	■	■	■		■	■	■			1	3.0

Expertly-crafted from durable beech wood, the Revolution® Wood Utensils are ideal tools for cooking, stirring and mixing on nonstick surfaces. Each spoon features an elliptical, easy-grip handle and is well-suited for a variety of uses both on the stove and at the table.



Revolution® Wood Spoon

UPC Information on pg. 75.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12½" x 2½"	VW300	6	1.2



Revolution® Wood Slotted Spoon

UPC Information on pg. 75.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12½" x 2½"	VW301	6	1.2



Revolution® Wood Scraping Spoon

UPC Information on pg. 75.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
12½" x 2½"	VW302	6	1.2



French Rolling Pin

A staple in French kitchens, Le Creuset's Rolling Pin is designed without handles and tapered in the middle for better control and pressure when rolling out uniform circles of dough. This classic comes in two sizes—ideal for rolling out small amounts of pie dough or larger amounts for pastries.

UPC Information on pg. 75.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
20" x 1¾"	WD1001	6	5.0
20" x 1½"	WD1000	6	2.8

With their convenient size and quality construction, the mini utensils are just right for small jobs around kitchen such as drizzling honey or glazing pastry. Packaged together or wrapped separately, they also make charming gifts.



Condiment Spoon

An essential in any kitchen, the Silicone Condiment Spoon features a removable bowl-shaped blade for scooping and holding thick sauces and spreads.

UPC Information on pg. 67.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6¾" x 1½"	BB215				☐		■	■			6	0.2



Pastry Brush

The fine bristles and compact size of the Silicone Pastry Brush offer precise control for brushing on glazes or egg wash.

UPC Information on pg. 67.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6¾" x 1⅛"	BB212				☐		■	■			6	0.2



Honey Dipper

Designed to fit perfectly inside the notched lid of the Stoneware Honey Pot, the Silicone Honey Dipper is a great gift for any tea lover, as well as a convenient and mess-free way to enjoy honey on waffles, yogurt, oatmeal and more.

UPC Information on pg. 67.

Product Details

Size	Stock No.	1M SOLEIL	02 FLAME	4P PALM	16 WHITE	17 CARIBBEAN	59 MARSEILLE	67 CHERRY	68 DUNE	72 CASSIS	Case	Wt.(lbs.)
6½" x 1"	BB221				☐		■	■			6	0.26

Le Creuset's handcrafted, sturdy Revolution Stainless Steel tools are designed to provide a lifetime of functional service in the kitchen, and are elegant enough to serve at the finest table. During production, craftsmen collaborate on 65 different steps to make the unique Revolution handle. Its innovative hollow design stays cool during use.

Lifetime WARRANTY



Revolution® Pasta Fork

This Pasta Fork is perfect for lifting, stirring, serving and draining pasta easily and efficiently.

UPC Information on pg. 76.



Revolution® Silicone Slotted Turner

Made with heat-resistant silicone, the Silicone Slotted Turner is perfect for nonstick cookware.

UPC Information on pg. 76.



Revolution® Slotted Turner

The Slotted Turner has a strong, flexible thin blade with slots to efficiently drain liquids.

UPC Information on pg. 76.



Revolution® Spoon

Ideal for stirring and portioning, this spoon's strong, pointed tip easily reaches into tight corners.

UPC Information on pg. 76.



Revolution® Slotted Spoon

This spoon's pointed tip easily scoops through ingredients, while its slots efficiently drain liquid.

UPC Information on pg. 76.



Revolution® Ladle

The Ladle's 4 oz. (½ cup) capacity and drip-free precision-pour rim make this tool perfect for portioning during service.

UPC Information on pg. 76.



Revolution® Wire Skimmer

The Wire Skimmer's task-defined blade is designed for quick and efficient drainage when lifting fried or delicate foods.

UPC Information on pg. 76.



Revolution® Balloon Whisk

The Balloon Whisk's flared end and grip rings allow for extra control when whipping, beating and folding ingredients.

UPC Information on pg. 76.



Revolution® Flat Whisk

This Flat Whisk's thin blades are ideal for folding ingredients, beating eggs and blending pan sauces.

UPC Information on pg. 76.



Revolution® Mesh Strainer

Available in 4" and 6", the Mesh Strainer is perfect for skimming, draining and straining ingredients.

UPC Information on pg. 76.



Revolution® Potato Masher

The Potato Masher's blade is slightly curved to mash with back-and-forth and up-and-down motions, while its coarse and fine slots allow for varied consistencies.

UPC Information on pg. 76.

Product Details

Product	Size	Stock No.	Case	Wt.(lbs.)
Pasta Fork	13.5" x 1.5"	VS305	3	1.8
Slotted Turner	13.38" x 3.25"	VS300	3	1.9
Silicone Slotted Turner	13.38" x 3.56"	VS301	3	2.1
Spoon	13.5" x 2.5"	VS302	3	2.0
Slotted Spoon	13.5" x 2.5"	VS303	3	1.9
Ladle	13.25" x 3.5"	VS304	3	2.1
Wire Skimmer	13.5" x 4.75"	VS307	3	2.0
Balloon Whisk	11.5" x 2.75"	VS310	3	1.5
Flat Whisk	11.38" x 2.63"	VS311	3	1.5
Potato Masher	10.5" x 3.25"	VS306	3	2.2
Mesh Strainer	15" x 6"	VS308	3	2.4
Mesh Strainer	10.75" x 4"	VS309	3	1.7

Featuring durable stainless steel and easy-to-read dials, Le Creuset thermometers offer precision for a wide range of cooking needs. From meat to candy to the oven, the thermometers accurately measure temperatures for perfect "doneness."



Oven Thermometer
UPC Information on pg. 76.



Grill Thermometer
UPC Information on pg. 76.



Candy/Deep Fry Thermometer
UPC Information on pg. 76.



Meat Thermometer
UPC Information on pg. 76.



Analog Instant Thermometer
UPC Information on pg. 76.



Digital Instant Read Thermometer
UPC Information on pg. 76.



Stainless Steel Digital Instant Read Thermometer
UPC Information on pg. 76.



Freezer Thermometer
UPC Information on pg. 76.

Product Details

Product	Size	Stock No.	Case	Wt.(lbs.)
Oven Thermometer	1¾" x 3⅝" x 1¾"	TR1001	6	1.6
Grill Thermometer	3" x 2½" x ¾"	TR1008	6	0.7
Candy/Deep Fry Thermometer	2½" x 2½" x 6½"	TR1004	6	1.1
Meat Thermometer	2⅞" x 2⅞" x 5¼"	TR1002	6	1.2
Analog Instant Thermometer	1¾" x 1¾" x 6½"	TR1005	6	1.1
Digital Instant Read Thermometer	¾" x ⅝" x 8"	TR1006-2	6	0.8
Stainless Steel Digital Instant Read Thermometer	½" x ½" x 8½"	TR1007	6	0.9
Freezer Thermometer	1¾" x 3⅝" x 1¾"	TR1003	6	1.6
Steak Thermometers (Set of 4)	1" x 1" x 2⅝"	TR1009	6	1.0



Steak Thermometers (Set of 4)
UPC Information on pg. 76.



Measuring Pans
These 2 and 3 cup Measuring Pans feature interior capacity markings that make it easy to accurately scoop and add ingredients while cooking and baking.
UPC Information on pg. 77.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
2 cup	SSC1000-11	6	6.9
3 cup	SSC1000-13	6	8.3



Measuring Spoons and Cups
Crafted from durable, heavy gauge stainless steel, the Measuring Spoons and Cups bring precision to measuring ingredients for any recipe.
UPC Information on pg. 77.

Product Details

Product	Size	Stock No.	Case	Wt.(lbs.)
Spoons (Set of 5)	N/A	SSA2520	6	1.5
Cups (Set of 4)	N/A	SSA2530	3	3.5



Measure Magnet
Borrowing its silhouette from the iconic Le Creuset Round Dutch Oven, the distinctive Measure Magnet adds character and convenience to the refrigerator with an easy-to-read conversion table.
UPC Information on pg. 77.

Product Details

Size	Stock No.	Case	Wt.(lbs.)
6½" x 3¾"	SSA2501	12	4.2

NEW Salt Mill and Pepper Mill



Crafted to release maximum flavor when grinding salt or pepper, the colorful mills are durable and easy to clean.
UPC Information on pg. 77.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
Salt *(8" x 2½")*	MG601	■	■	■	□	■	■	■	■	■	■	3	2.1
Pepper *(8" x 2½")*	MG600	■	■	■	□	■	■	■	■	■	■	3	2.1

**Also available in Coastal (42)*



Pinch & Prep Bowls
These colorful silicone bowls are perfect for measuring and staging ingredients or serving sauces and dips.
UPC Information on pg. 77.

Product Details

Product	Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
Pinch Bowls (Set of 4)*	¼ cup each	FA200	■		■		■		■	■			6	1.8
Prep Bowls (Set of 4)**	¼, ⅓, ½, 1 cup	FA205	■		■		■		■	■			6	2.8

**Also available in Multi-Colored: ■ ■ ■ ■ FA220-MC*
***Also available in Multi-Colored: ■ ■ ■ ■ FA209-MC*

Cool Tools™



The versatile Cool Tool can function as a surface protector, a potholder, an anti-skid mat or a set of coasters.
UPC Information on pg. 78.

Product Details

Product	Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
Mini Cool Tool™ (Set of 2)	4"	FB410	■		■	□	■		■	■			6	0.75
Cool Tool™	8"	FB401	■		■	□	■		■	■			6	1.8

Baking Cup and Baking Cup Set



Perfect for baking cupcakes, muffins and individual desserts, the Baking Cup Set includes 6 or 12 flexible silicone Baking Cups and a conveniently sized Spreader for icing.
UPC Information on pg. 78.

Product Details

Product	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
3 oz. Baking Cups (Set of 6)*	FA100							■	■			6	1.2
Baking Cup Set	FA08513	■							■			6	0.6

**Also available in Pink (19)*

Berry Colander



This flexible colander makes it easy to rinse, squeeze, drain and funnel fresh ingredients.
UPC Information on pg. 78.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
1 qt.	FA210	■		■		■	■	■	■			3	1.1

Cool Tool™ Handle Sleeve



This flexible, heat-resistant handle sleeve provides comfortable protection when moving hot cookware.
UPC Information on pg. 78.

Product Details

Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
5¾" x 2"	FB420	■		■		■	■	■	■			6	0.7

French Coasters and Trivet



Made of flexible silicone, the French Coasters and Trivet add beautiful functionality to any home.
UPC Information on pg. 78.

Product Details

Product	Size	Stock No.	1M	02	4P	16	17	31	59	67	68	72	Case	Wt.(lbs.)
Coasters*	4"	FB510	■		■	□	■		■	■			6	1.4
Trivet	8"	FB500	■		■	□	■		■	■			6	2.0

**Also available in Multi-Colored: ■ ■ ■ ■ FB512-MC*

Potholder



This effective design features the dual protection of durable exterior canvas and soft interior cotton lining.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	31 CARIBBEAN	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
13¼" x 8¼"	TH5001		■				■	■	■		■		1	0.25

Square Potholder



Designed for both comfort and protection, this potholder is ideal for handling and moving hot cookware.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	31 CARIBBEAN	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
10" x 9"	TH5002		■				■	■	■		■		1	0.3

Handle Mitt



This colorful mitt is perfect for arranging hot pans and skillets on the stove or transferring them to the oven.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	31 CARIBBEAN	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
7¼" x 3¼"	TH5000		■				■	■	■		■		1	0.12

Fingertip Potholder (Set of 2)



The Fingertip Potholders are sized for moving your Dutch Oven or lifting hot lids to check ingredients.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	31 CARIBBEAN	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
8" x 5"	TH5004		■				■	■	■		■		1	0.2

Oven Mitt



With its long sleeve, this durable mitt is designed to protect wrists from "baker's burn."
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	31 CARIBBEAN	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
14" x 7"	TH5003		■				■	■	■		■		1	0.25

Cuisine Towel



Designed to add a vintage feel to any kitchen, this towel is crafted from 100% cotton and comes in three colors.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	31 CARIBBEAN	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
29½" x 19¾"	TH5007		■				■		■				1	0.2

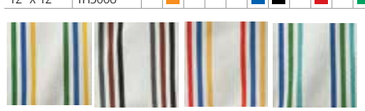
Dish Cloths (Set of 3)



Perfect for everything from washing dishes to covering dough, this colorful set is available in 5 palettes.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	30 CARIBBEAN	31 COBALT	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
12" x 12"	TH5006		■				■	■		■		■		1	0.3



Kitchen Towels (Set of 3)



Featuring one solid, one striped and one plaid towel, this 100% cotton set is ideal for drying dinnerware.
UPC Information on pg. 79.

Product Details

Size	Stock No.	1M	02 SOLEIL	4P FLAME	16 PALM	17 WHITE	30 CARIBBEAN	31 COBALT	59 BLACK ONYX	67 MARSEILLE	68 CHERRY	69 DUNE	72 FENNEL	Case	Wt.(lbs.)
27½" x 19½"	TH5005		■				■	■		■		■		1	0.7





WINE TOOLS

Le Creuset Wine Tools, featuring acclaimed Screwpull innovation, are trusted by wine aficionados for their effortless functionality, ergonomic design and lasting quality. With breakthroughs like durable double-helix screws and friction-reducing rotation technology for smooth cork removal, each corkscrew blends signature style and superior performance into a stunning tool that enhances the experience of opening, pouring and storing wine. Innovative chilling, aerating and carrying accessories make it easy to enjoy wine at its best anywhere.

- Easy Removal of Synthetic and Natural Corks
- Designed for Comfortable, Steady Grip
- Enhances and Preserves Flavor and Taste
- Innovative Ergonomic Designs and Rotation Technology

Compact Lever



Comfortable and easy to use, this lever is specifically designed to simply remove all types of corks.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
LM150PL	Satin (35)	6	6.0
LM150PL	Cherry (67)	6	6.0

Advanced Lever and Foil Cutter



This bold, geometric lever is built for fast, effortless removal of both synthetic and natural corks.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
LMG10L	Black Nickel (50)	6	24.0

Original Lever and Foil Cutter



The Original Lever showcases true Screwpull innovation with its classic styling and lever-driven technology
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
LM250L	Black (31)	6	17.6

Winged Lever



With its extra-long screw, the Winged Lever is perfect for opening wine smoothly with reduced cork breakage.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WL300L	Black Nickel (50)	12	18.0

Replacement Screw



These screws maximize efficiency and maintain proper function after original screws begin to wear.
UPC Information on pg. 80.

Product Details

Description	Stock No.	Case	Wt.(lbs.)
Original Lever	LML000	12	0.7
Vertical Lever	LML001	12	0.7

Traditional Corkscrew



Inspired by a design conceived in the 1700s, this corkscrew features an engravable handle and a secure grip.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
TC300L	Black Nickel (50)	6	4.0

Waiter's Friend, Wood



This classic design includes a built-in foil cutter and bottle opener, and features a timeless wooden handle.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WT110LP-W*	Wood	6	1.7

**Peggable*

NEW Waiter's Friend



This patented design enables smooth cork removal, and includes a built-in foil cutter and bottle opener.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WT130*	Shiny Cherry (67)	12	3.2
WT130*	Shiny Flame (CF)	12	3.2
WT130*	Shiny Yellow (CY)	12	3.2
WT130*	Shiny Purple (CL)	12	3.2
WT130*	Shiny Pink (CP)	12	3.2
WT130*	Shiny Green (CG)	12	3.2
WT130*	Satin (35)	12	3.2
WT130*	Shiny Black (31)	12	3.2

**Peggable*

Activ-Ball Original



This tool features soft-touch design and signature technology for comfortable grip and effortless cork removal.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
TM200L	Black (31)	6	3.5

Activ-Ball Metal



Our Activ-Ball design and double-helix screw ensure a tight grip, making cork removal fast and easy.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
TM300L	Black Nickel (50)	6	7.0

Activ-Ball Gift Set



A pair of true wine essentials—the Activ-Ball Original and Foil Cutter—this set is available in four colors.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
GS200L	Flame (02)	6	4.2
GS200L	Black (31)	6	4.2
GS200L	Marseille (59)	6	4.2
GS200L	Cherry (67)	6	4.2

Activ-Ball Plus



The Activ-Ball Plus features soft-touch panels for a sure grip and an easy-to-use folding handle.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
PM200L	Black (31)	6	3.5

Original Table Model



This self-pulling corkscrew features a continuously turning handle to remove the most stubborn corks with ease.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
TM100L*	Black (31)	6	1.9

**Peggable*

Original Pocket Model



This compact, convenient design features a revolving handle that turns effortlessly with just one finger.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
PM100L*	Black (31)	6	2.1

**Peggable*

Foil Cutter



This essential tool features unique blades that neatly remove foil with a simple twist of the wrist.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
FC400L	Black Nickel (50)	6	2.1
FC100L*	Black (31)	6	1.2

**Peggable*

NEW Butler's Friend



This two-pronged design requires only gentle back-and-forth motion, keeping fragile corks in older wines intact.
UPC Information on pg. 80.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
PC300L	Black Nickel (50)	6	4

Wine Funnel



The Wine Funnel filters, clarifies and aerates the wine so that it can be enjoyed at its best.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA108L	Stainless Steel	4	2.5

NEW Silicone Wine Glass Markers



This multi-color set of 8 wine markers—patterned after Le Creuset's iconic signature knob—identifies glasses with ease and charm.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA146L *(Set of 8)*	Multi-Color	6	.15

Aerator Pourer Stopper



This patented 3-in-1 design aerates thoroughly, controls flow carefully and seals bottles for airtight storage.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA119L*	Black (31)	6	3.0

**Peggable*

Simple Pourer



Engineered to allow wine to breathe through numerous vents, this pourer helps bring out wine's full flavor.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA143L*	Black (31)	12	2.4

**Peggable*

NEW Wine Cooler Carry Bag



Designed to chill wine on the go, this innovative carrier bag cools wine in less than 30 minutes.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA127L*	Palm (4P)	6	1.1
WA127L*	Black (31)	6	1.1
WA127L*	Cherry (67)	6	1.1

**Peggable*

Wine Cooler Sleeve



This stylish sleeve maintains a bottle's optimal temperature in hot weather and fits all 750mL bottles.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA126L*	Flame (02)	5	5.7
WA 126L*	Palm (4P)	5	5.7
WA126L*	Black (31)	5	5.7
WA126L*	Marseille (59)	5	5.7
WA126L*	Cherry (67)	5	5.7
WA126L*	Burgandy (75)	5	5.7

**Peggable*

Champagne Crown Sealer



This sealer preserves champagne by locking carbonation inside bottles with its airtight rubber seal.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
SW101L	Black Nickel (50)	3	1.9

Wine Pump and 3 Stoppers



This pump removes excess air from the bottle, creating a firm seal to ensure preservation. Comes with 3 stoppers.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA137L	Black Nickel (50)	6	5.5
WA137PL*	Flame (02)	6	2.4
WA137PL*	Black (31)	6	2.4
WA137PL*	Marseille (59)	6	2.4
WA137PL*	Cherry (67)	6	2.4

**Peggable*

Wine Stoppers (Set of 4)



These replacement stoppers will preserve the flavor and aroma of opened wine for up to seven days.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
WA138L*	Granite (1J)	6	1.5

**Peggable*

Champagne Star



This cross-shaped design gives the user total control, eliminating the danger of releasing pressurized corks.
UPC Information on pg. 81.

Product Details

Stock No.	Finish	Case	Wt.(lbs.)
SW100L	Black Nickel (50)	3	1.3



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SIGNATURE ROUND DUTCH OVEN

1 QT. ROUND DUTCH OVEN	
Soleil LS2501-141M	0 24147 23942 0
Flame LS2501-142	0 24147 23099 1
Palm LS2501-144P	0 24147 25027 2
Matte Black LS2501-1420	0 24147 23280 3
Marseille LS2501-1459	0 24147 23186 8
Cherry LS2501-1467	0 24147 23100 4

2 QT. ROUND DUTCH OVEN	
Soleil LS2501-181M	0 24147 23943 7
Flame LS2501-182	0 24147 23101 1
Palm LS2501-184P	0 24147 25028 9
Caribbean LS2501-1817	0 24147 23096 0
Marseille LS2501-1859	0 24147 23154 7
Cherry LS2501-1867	0 24147 23093 9

3½ QT. ROUND DUTCH OVEN	
Soleil LS2501-221M	0 24147 23944 4
Flame LS2501-222	0 24147 21188 4
Palm LS2501-224P	0 24147 25029 6
Caribbean LS2501-2217	0 24147 22921 6
Marseille LS2501-2259	0 24147 23155 4
Cherry LS2501-2267	0 24147 21186 0
Dune LS2501-2268	0 24147 23041 0
Cassis LS2501-2272	0 24147 23064 9



SIGNATURE ROUND DUTCH OVEN

4½ QT. ROUND DUTCH OVEN	
Soleil LS2501-241M	0 24147 23945 1
Flame LS2501-242	0 24147 21191 4
Palm LS2501-244P	0 24147 25030 2
Caribbean LS2501-2417	0 24147 22922 3
Marseille LS2501-2459	0 24147 23173 8
Cherry LS2501-2467	0 24147 21189 1
Dune LS2501-2468	0 24147 23042 7
Cassis LS2501-2472	0 24147 23065 6

5½ QT. ROUND DUTCH OVEN	
Soleil LS2501-261M	0 24147 23946 8
Flame LS2501-262	0 24147 21150 1
Palm LS2501-264P	0 24147 25031 9
Caribbean LS2501-2617	0 24147 22923 0
Marseille LS2501-2659	0 24147 23174 5
Cherry LS2501-2667	0 24147 21149 5
Dune LS2501-2668	0 24147 23043 4
Cassis LS2501-2672	0 24147 23066 3



SIGNATURE ROUND DUTCH OVEN

7¼ QT. ROUND DUTCH OVEN	
Soleil LS2501-281M	0 24147 23947 5
Flame LS2501-282	0 24147 21147 1
Palm LS2501-284P	0 24147 25032 6
Caribbean LS2501-2817	0 24147 22924 7
Marseille LS2501-2859	0 24147 23175 2
Cherry LS2501-2867	0 24147 21152 5
Dune LS2501-2868	0 24147 23044 1
Cassis LS2501-2872	0 24147 23067 0

9 QT. ROUND DUTCH OVEN	
Soleil LS2501-301M	0 24147 23948 2
Flame LS2501-302	0 24147 23102 8
Palm LS2501-304P	0 24147 25033 3
Marseille LS2501-3059	0 24147 23185 1
Cherry LS2501-3067	0 24147 23094 6
Dune LS2501-3068	0 24147 23072 4

13¼ QT. ROUND DUTCH OVEN	
Soleil LS2501-341M	0 24147 23949 9
Palm LS2501-344P	0 24147 25034 0
Marseille LS2501-3459	0 24147 23129 5
Cherry LS2501-3467	0 24147 21153 2



SIGNATURE OVAL DUTCH OVEN

1 QT. OVAL DUTCH OVEN	
Soleil LS2502-171M	0 24147 23936 9
Flame LS2502-172	0 24147 23248 3
Palm LS2502-174P	0 24147 25035 7
Matte Black LS2502-1720	0 24147 23247 6
Marseille LS2502-1759	0 24147 23249 0
Cherry LS2502-1767	0 24147 23254 4

3½ QT. OVAL DUTCH OVEN	
Soleil LS2502-251M	0 24147 23937 6
Flame LS2502-252	0 24147 23104 2
Palm LS2502-254P	0 24147 25036 4
Marseille LS2502-2559	0 24147 23130 1
Cherry LS2502-2567	0 24147 23095 3
Cassis LS2502-2572	0 24147 23076 2

5 QT. OVAL DUTCH OVEN	
Soleil LS2502-291M	0 24147 23938 3
Flame LS2502-292	0 24147 21138 9
Palm LS2502-294P	0 24147 25037 1
Caribbean LS2502-2917	0 24147 22919 3
Marseille LS2502-2959	0 24147 23151 6
Cherry LS2502-2967	0 24147 21137 2
Dune LS2502-2968	0 24147 23038 0
Cassis LS2502-2972	0 24147 23052 6



SIGNATURE OVAL DUTCH OVEN

6¾ QT. OVAL DUTCH OVEN	
Soleil LS2502-311M	0 24147 23939 0
Flame LS2502-312	0 24147 21141 9
Palm LS2502-314P	0 24147 25038 8
Caribbean LS2502-3117	0 24147 22920 9
Marseille LS2502-3159	0 24147 23152 3
Cherry LS2502-3167	0 24147 21140 2
Dune LS2502-3168	0 24147 23039 7
Cassis LS2502-3172	0 24147 23063 2

9½ QT. OVAL DUTCH OVEN	
Soleil LS2502-351M	0 24147 23940 6
Flame LS2502-352	0 24147 21144 0
Palm LS2502-354P	0 24147 25039 5
Marseille LS2502-3559	0 24147 23153 0
Cherry LS2502-3567	0 24147 21143 3
Dune LS2502-3568	0 24147 23040 3



SIGNATURE GOOSE POT

15½ QT. GOOSE POT	
Soleil LS2502-401M	0 24147 23941 3
Flame LS2502-402	0 24147 24185 0
Palm LS2502-404P	0 24147 25040 1
Marseille LS2502-4059	0 24147 23297 1
Cherry LS2502-4067	0 24147 23296 4



SIGNATURE BRAISER

1½ QT. BRAISER	
Soleil LS2532-221M	0 24147 23953 6
Flame LS2532-222	0 24147 23252 0
Palm LS2532-224P	0 24147 25041 8
Matte Black LS2532-2220	0 24147 23250 6
Marseille LS2532-2259	0 24147 23253 7
Cherry LS2532-2267	0 24147 23251 3

3½ QT. BRAISER	
Soleil LS2532-301M	0 24147 23954 3
Flame LS2532-302	0 24147 21132 7
Palm LS2532-304P	0 24147 25042 5
Caribbean LS2532-3017	0 24147 22918 6
Marseille LS2532-3059	0 24147 23140 0
Cherry LS2532-3067	0 24147 21146 4
Dune LS2532-3068	0 24147 23037 3
Cassis LS2532-3072	0 24147 23071 7

5 QT. BRAISER	
Soleil LS2532-321M	0 24147 23955 0
Flame LS2532-322	0 24147 23103 5
Palm LS2532-324P	0 24147 25043 2
Marseille LS2532-3259	0 24147 23139 4
Cherry LS2532-3267	0 24147 23097 7
Cassis LS2532-3272	0 24147 23080 9



SIGNATURE SAUCEPAN

1¾ QT. SAUCEPAN	
Soleil LS2518-161M	0 24147 25047 0
Flame LS2518-162	0 24147 21135 8
Palm LS2518-164P	0 24147 25048 7
Caribbean LS2518-1617	0 24147 25044 9
Marseille LS2518-1659	0 24147 23135 6
Cherry LS2518-1667	0 24147 21134 1
Dune LS2518-1668	0 24147 23304 6
Cassis LS2518-1672	0 24147 25046 3

2¼ QT. SAUCEPAN	
Soleil LS2518-181M	0 24147 26439 2
Flame LS2518-182	0 24147 25593 2
Palm LS2518-184P	0 24147 25597 0
Caribbean LS2518-1817	0 24147 25594 9
Marseille LS2518-1859	0 24147 26438 5
Cherry LS2518-1867	0 24147 25592 5
Dune LS2518-1868	0 24147 26478 1



SIGNATURE SAUCEPAN

3¼ QT. SAUCEPAN	
Soleil LS2518-201M	0 24147 25604 5
Flame LS2518-202	0 24147 25600 7
Palm LS2518-204P	0 24147 25605 2
Caribbean LS2518-2017	0 24147 25601 4
Marseille LS2518-2059	0 24147 25602 1
Cherry LS2518-2067	0 24147 25599 4
Dune LS2518-2068	0 24147 25606 9
Cassis LS2518-2072	0 24147 25603 8



SIGNATURE RECTANGULAR ROASTER

3 QT. RECTANGULAR ROASTER	
Soleil LS2011-291M	0 24147 23980 2
Flame LS2011-292	0 24147 24363 2
Palm LS2011-294P	0 24147 25838 4
Caribbean LS2011-2917	0 24147 24364 9
Marseille LS2011-2959	0 24147 24365 6
Cherry LS2011-2967	0 24147 23785 3
Dune LS2011-2968	0 24147 24368 7
Cassis LS2011-2972	0 24147 24367 0



SIGNATURE RECTANGULAR ROASTER

5¼ QT. RECTANGULAR ROASTER	
Soleil LS2011-331M	0 24147 23981 9
Flame LS2011-332	0 24147 23360 2
Palm LS2011-334P	0 24147 25009 8
Caribbean LS2011-3317	0 24147 24369 4
Marseille LS2011-3359	0 24147 23361 9
Cherry LS2011-3367	0 24147 23359 6
Dune LS2011-3368	0 24147 24372 4
Cassis LS2011-3372	0 24147 24371 7



SIGNATURE RECTANGULAR ROASTER

7 QT. RECTANGULAR ROASTER	
Soleil LS2011-371M	0 24147 23982 6
Flame LS2011-372	0 24147 23364 0
Palm LS2011-374P	0 24147 25010 4
Caribbean LS2011-3717	0 24147 24373 1
Marseille LS2011-3759	0 24147 23365 7
Cherry LS2011-3767	0 24147 23363 3
Dune LS2011-3768	0 24147 24375 5



SOUP/BOUILLABAISE POT

2¾ QT. SOUP POT	
Soleil L2574-221M	024147239574
Flame L2574-222	024147034353
Palm L2574-224P	024147264767
Caribbean L2574-2217	024147186663
Marseille L2574-2259	024147231561
Cherry L2574-2267	024147034322
Dune L2574-2268	024147153092
Cassis L2574-2272	024147243502

3¼ QT. SOUP POT	
Soleil L2574-241M	024147239581
Flame L2574-242	024147239000
Palm L2574-244P	024147250227
Caribbean L2574-2417	024147242147
Marseille L2574-2459	024147242154
Cherry L2574-2467	024147238997
Cassis L2574-2472	024147238706

4¼ QT. SOUP POT	
Soleil L2574-261M	024147264361
Flame L2574-262	024147149712
Palm L2574-264P	024147264774
Caribbean L2574-2617	024147186397
Marseille L2574-2659	024147247241
Cherry L2574-2667	024147207733
Dune L2574-2668	024147156611



SOUP/BOUILLABAISE POT

7½ QT. BOUILLABAISSE POT	
Soleil L2574-321M	024147239598
Flame L2574-322	024147029885
Palm L2574-324P	024147250234
Marseille L2574-3259	024147231578
Cherry L2574-3267	024147036579



SAUCIER PAN

2¼ QT. SAUCIER PAN	
Soleil L2557-211M	024147239611
Flame L2557-212	024147142621
Palm L2557-214P	024147250258
Caribbean L2557-2117	024147175100
Marseille L2557-2159	024147231813
Cherry L2557-2167	024147141983
Dune L2557-2168	024147143611
Cassis L2557-2172	024147208389

3 QT. SAUCIER PAN	
Soleil L2557-241M	024147239628
Palm L2557-244P	024147250265
Marseille L2557-2459	024147231820
Cherry L2557-2467	024147154259



MINI COCOTTE WITH STAINLESS STEEL KNOB

⅓ QT. MINI COCOTTE WITH STAINLESS STEEL KNOB	
Flame L2501-10S2	024147232124
Palm L2501-10S4P	024147250210
Matte Black L2501-10S20	024147232087
Marseille L2501-10S59	024147250203
Cherry L2501-10S67	024147232063



PÂTÉ TERRINE

1½ QT. *(4" x 12⅔")* PÂTÉ TERRINE	
Flame L0524-322	024147002925
Cherry L0524-3267	024147042020

TATIN DISH

2 QT. *(9¾")* TATIN DISH	
Flame L2129-252	024147077374
Marseille L2129-2559	024147242000
Cherry L2129-2567	024147077350



ROUND DOUFEU®

4¼ QT. ROUND DOUFEU®	
Soleil L2583-241M	024147239772
Flame L2583-242	024147168522
Marseille L2583-2459	024147241843
Cherry L2583-2467	024147124696



SIGNATURE IRON HANDLE SKILLET

6⅓" *(½ QT.)* IRON HANDLE SKILLET	
Soleil LS2024-161M	024147241584
Flame LS2024-162	024147241508
Palm LS2024-164P	024147250050
Caribbean LS2024-1617	024147241522
Marseille LS2024-1659	024147241546
Cherry LS2024-1667	024147241492
Dune LS2024-1668	024147241614
Cassis LS2024-1672	024147241560

9" *(1⅜ QT.)* IRON HANDLE SKILLET	
Soleil LS2024-231M	024147240761
Flame LS2024-232	024147240679
Palm LS2024-234P	024147250067
Caribbean LS2024-2317	024147240693
Marseille LS2024-2359	024147240716
Cherry LS2024-2367	024147240464
Dune LS2024-2368	024147240785
Cassis LS2024-2372	024147240730



SIGNATURE IRON HANDLE SKILLET

10¼" *(1¾ QT.)* IRON HANDLE SKILLET	
Soleil LS2024-261M	024147239840
Flame LS2024-262	024147231257
Palm LS2024-264P	024147250074
Caribbean LS2024-2617	024147240815
Marseille LS2024-2659	024147231240
Cherry LS2024-2667	024147231233
Dune LS2024-2668	024147233138
Cassis LS2024-2672	024147240846

11¾" *(2⅜ QT.)* IRON HANDLE SKILLET	
Soleil LS2024-301M	024147239857
Flame LS2024-302	024147231202
Palm LS2024-304P	024147250081
Caribbean LS2024-3017	024147240877
Marseille LS2024-3059	024147231196
Cherry LS2024-3067	024147231189
Dune LS2024-3068	024147233022
Cassis LS2024-3072	024147240907



GIANT REVERSIBLE GRILL/GRIDDLE

10" x 18½" GIANT REVERSIBLE GRILL/GRIDDLE	
Matte Black L2066-20	024147187219



CLASSIC SQUARE SKILLET GRILL

10¼" SQUARE SKILLET GRILL	
Soleil L2021-261M	024147239932
Flame L2021-262	024147057284
Palm L2021-264P	024147250043
Caribbean L2021-2617	024147175131
Marseille L2021-2659	024147231783
Cherry L2021-2667	024147057260
Dune L2021-2668	024147143673
Cassis L2021-2672	024147202042



PANINI PRESS

9" PANINI PRESS	
Satin Black L2053-2600	024147129387



PANINI PRESS AND SKILLET GRILL SET

PANINI PRESS AND SKILLET GRILL SET	
Soleil L4098-1M	086324009172
Flame L4098-2	024147927716
Palm L4098-4P	086324037946
Caribbean L4098-17	024147927723
Marseille L4098-59	024147930822
Cherry L4098-67	024147927754



5 PIECE SIGNATURE SET

5 PIECE SIGNATURE SET	
Soleil MS1405-1M	086324038226
Flame MS1405-2	086324038295
Palm MS1405-4P	086324038431
Caribbean MS1405-17	086324038363
Marseille MS1405-59	086324038509
Cherry MS1405-67	086324038578
Cassis MS1405-72	086324038646



6 PIECE SIGNATURE SET

6 PIECE SIGNATURE SET	
Soleil MS1406-1M	086324038714
Flame MS1406-2	086324038783
Palm MS1406-4P	086324038929
Caribbean MS1406-17	086324038851
Marseille MS1406-59	086324038998
Cherry MS1406-67	086324039063



SIGNATURE STAINLESS STEEL KNOB

SIGNATURE STAINLESS STEEL KNOB	
Small LS9434-37	024147264408
Medium LS9434-44	024147264415
Large LS9434-57	024147264422



CLASSIC STAINLESS STEEL KNOB

CLASSIC STAINLESS STEEL KNOB	
Small L9404-40	024147230250
Medium L9404-50	024147230236
Large L9404-55	024147230243



SIGNATURE PHENOLIC KNOB

SIGNATURE PHENOLIC KNOB	
Small LS9431-47	024147230267
Large LS9731-57	024147230274



CLASSIC PHENOLIC KNOB

CLASSIC PHENOLIC KNOB	
Small L9431N-45	024147230229
Large L9431N-55	024147230212



DELUXE ROUND TRIVET

9" DELUXE ROUND TRIVET	
Soleil N0200-1M	024147239666
Flame N0200-2	024147025382
Palm N0200-4P	024147250012
Marseille N0200-59	024147231318
Cherry N0200-67	024147033448
Dune N0200-68	024147162858
Cassis N0200-72	024147214809



ROUND DUTCH OVEN MAGNETS

1¾" x 1" ROUND DUTCH OVEN MAGNETS	
Soleil MG09-1M	308701362977
Flame MG09-2	308701051620
Palm MG09-4P	308701363109
Marseille MG09-59	308701363093
Multi-Colored (Box Set of 4) MG0414-MC	308701359214



COOKWARE STAND

35" COOKWARE STAND	
Matte Black L00ET-0020	024147089667



COOKBOOK STAND

10" COOKBOOK STAND	
Flame LS1013-2	024147256519
Cherry LS1013-67	024147256502



COOKWARE CLEANER

12 OZ. COOKWARE CLEANER	
SC2	731589017669



THE CAST IRON WAY TO COOK

THE CAST IRON WAY TO COOK	
MB4	308701094504



FONDUE

2 QT. FONDUE	
Flame LA020-2	024147240280
Cherry LA020-67	024147240273



CRÊPE PAN WITH RATEAU AND RAKE

10¾" CRÊPE PAN WITH RATEAU AND RAKE	
Marseille L2036-2759	024147231370
Cherry L2036-2767	024147230915



BALTI DISH

1¾ QT. (7") BALTI DISH	
Soleil L2042-201M	024147263876
Flame L2042-202	024147255819
Palm L2042-204P	024147264507
Caribbean L2042-2017	024147263852
Marseille L2042-2059	024147263869
Cherry L2042-2067	024147246473

3 QT. (9½") BALTI DISH	
Soleil L2042-241M	024147263906
Flame L2042-242	024147254676
Palm L2042-244P	024147264514
Caribbean L2042-2417	024147263883
Marseille L2042-2459	024147263890
Cherry L2042-2467	024147246497



CONDIMENT POT WITH SPOON

6¾ OZ. (4") CONDIMENT POT WITH SPOON	
Soleil PG0080CB-101M	308701555427
Flame PG0080CB-102	308701555397
Palm PG0080CB-104P	308701555458
Caribbean PG0080CB-1017	308701555441
Marseille PG0080CB-1059	308701555403
Cherry PG0080CB-1067	308701555380



PAELLA PAN

3¼ QT. PAELLA PAN	
Soleil L2064-341M	024147263937
Flame L2064-342	024147253600
Palm L2064-34P	024147264521
Caribbean L2064-3417	024147263913
Marseille L2064-3459	024147263920
Cherry L2064-3467	024147246510



TAPAS DISH

17 OZ. (5½")TAPAS DISH	
Soleil PG0075CB-141M	308701556128
Flame PG0075CB-142	308701555588
Palm PG0075CB-144P	308701556449
Caribbean PG0075CB-1417	308701555632
Marseille PG0075CB-1459	308701555595
Cherry PG0075CB-1467	308701555571



MOROCCAN TAGINE

2⅛ QT. MOROCCAN TAGINE	
Soleil L2138-271M	0 24147 23965 9
Flame L2138-272	0 24147 20136 6
Palm L2138-274P	0 24147 25024 1
Marseille L2138-2759	0 24147 23138 7
Cherry L2138-2767	0 24147 19374 6
Dune L2138-2768	0 24147 19373 9

4¾ QT. MOROCCAN TAGINE	
Soleil L2138-351M	0 24147 26229 9
Flame L2138-352	0 24147 25464 5
Palm L2138-354P	0 24147 26230 5
Caribbean L2138-3517	0 24147 26227 5
Marseille L2138-3559	0 24147 26228 2
Cherry L2138-3567	0 24147 25463 8



MINI TAGINE

3½ OZ. *(4")* MINI TAGINE	
Soleil PG2138CB-101M	6 30870 15570 0
Flame PG2138CB-102	6 30870 15567 0
Palm PG2138CB-104P	6 30870 15573 1
Caribbean PG2138CB-1017	6 30870 15572 4
Marseille PG2138CB-1059	6 30870 15568 7
Cherry PG2138CB-1067	6 30870 15566 3



WOK DISH

28 OZ. *(8")* WOK DISH	
Soleil PG0500CB-201M	6 30870 15551 9
Flame PG0500CB-202	6 30870 15548 9
Palm PG0500CB-204P	6 30870 15554 0
Caribbean PG0500CB-2017	6 30870 15553 3
Marseille PG0500CB-2059	6 30870 15549 6
Cherry PG0500CB-2067	6 30870 15547 2



SIGNATURE WOK

SIGNATURE WOK	
Soleil LS2508-321MS	0 24147 26429 3
Flame LS2508-322S	0 24147 26426 2
Palm LS2508-324PS	0 24147 26475 0
Caribbean LS2508-3217S	0 24147 26427 9
Marseille LS2508-3259S	0 24147 26428 6
Cherry LS2508-3267S	0 24147 26425 5



CHOPSTICK REST SET

CHOPSTICK REST SET	
Multi-Colored (Box Set of 5) PG0005CB-02MC	6 30870 15556 4



STOCKPOT

6 QT. STOCKPOT	
Soleil N4100-201M	6 30870 10403 6
Flame N4100-202	6 30870 02681 9
Palm N4100-204P	6 30870 12785 1
Caribbean N4100-2017	6 30870 02467 9
Marseille N4100-2059	6 30870 08887 9
Cherry N4100-2067	6 30870 01046 7
Dune N4100-2068	6 30870 01571 4

8 QT. STOCKPOT	
Soleil N4100-221M	6 30870 10404 3
Flame N4100-222	0 24147 90701 5
Palm N4100-224P	6 30870 12786 8
Caribbean N4100-2217	6 30870 02468 6
Marseille N4100-2259	6 30870 08888 6
Cherry N4100-2267	0 24147 90626 1
Dune N4100-2268	6 30870 02220 0



STOCKPOT

10 QT. STOCKPOT	
Soleil N4100-241M	6 30870 12728 8
Flame N4100-242	6 30870 12729 5
Palm N4100-244P	6 30870 12734 9
Caribbean N4100-2417	6 30870 12730 1
Marseille N4100-2459	6 30870 12731 8
Cherry N4100-2467	6 30870 12732 5
Dune N4100-2468	6 30870 12733 2

12 QT. STOCKPOT	
Soleil N4100-261M	6 30870 10405 0
Flame N4100-262	0 24147 90702 2
Palm N4100-264P	6 30870 12787 5
Caribbean N4100-2617	6 30870 03357 2
Marseille N4100-2659	6 30870 08889 3
Cherry N4100-2667	0 24147 90627 8
Dune N4100-2668	6 30870 02221 7



STOCKPOT

16 QT. STOCKPOT	
Soleil N4100-281M	6 30870 11031 0
Flame N4100-282	0 24147 91277 4
Palm N4100-284P	6 30870 12788 2
Caribbean N4100-2817	6 30870 03358 9
Marseille N4100-2859	6 30870 08890 5
Cherry N4100-2867	0 24147 90615 5

20 QT. STOCKPOT	
Soleil N4100-301M	6 30870 11030 3
Flame N4100-302	6 30870 11028 0
Marseille N4100-3059	6 30870 11029 7
Cherry N4100-3067	6 30870 01080 1



CLASSIC WHISTLING

1.8 QT. CLASSIC WHISTLING	
Soleil Q3101-1M	6 30870 10399 2
Flame Q3101-2	6 30870 02129 6
Palm Q3101-4P	6 30870 12790 5
White Q3101-16	6 30870 02132 6
Caribbean Q3101-17	6 30870 02264 4
Marseille Q3101-59	6 30870 09009 4
Cherry Q3101-67	6 30870 02133 3
Dune Q3101-68	6 30870 02134 0
Cassis Q3101-72	6 30870 08496 3
Stainless Steel SS3102	6 30870 06935 9



DEMI

1.25 QT. DEMI	
Soleil Q9401-1M	6 30870 10400 5
Flame Q9401-2	6 30870 01051 1
Palm Q9401-4P	6 30870 12791 2
White Q9401-16	0 24147 91731 1
Caribbean Q9401-17	6 30870 02266 8
Marseille Q9401-59	6 30870 08883 1
Cherry Q9401-67	0 24147 91732 8
Dune Q9401-68	6 30870 01114 3
Stainless Steel SS9401	6 30870 08115 3



ZEN

1.6 QT. ZEN	
Soleil Q9213-1M	6 30870 10560 6
Flame Q9213-2	6 30870 03359 6
Palm Q9213-4P	6 30870 12794 3
White Q9213-16	6 30870 02125 8
Caribbean Q9213-17	6 30870 02263 7
Marseille Q9213-59	6 30870 08885 5
Cherry Q9213-67	6 30870 02127 2
Dune Q9213-68	6 30870 02218 7



OOLONG

1.9 QT. OOLONG	
Soleil Q9700-1M	6 30870 10401 2
Flame Q9700-2	6 30870 07993 8
Palm Q9700-4P	6 30870 12793 6
White Q9700-16	6 30870 07999 0
Caribbean Q9700-17	6 30870 07998 3
Marseille Q9700-59	6 30870 08886 2
Cherry Q9700-67	6 30870 09329 3
Dune Q9700-68	6 30870 07994 5
Cassis Q9700-72	6 30870 08499 4



PERUH KETTLE AND MUG SET

1.7 QT. PERUH KETTLE AND MUG SET	
Soleil Q12-KM3-1M	0 86324 00420 7
Flame Q12-KM3-2	0 86324 00651 5
Palm Q12-KM3-4P	0 86324 03976 6
Caribbean Q12-KM3-17	0 24147 92914 7
Marseille Q12-KM3-59	0 24147 92913 0
Cherry Q12-KM3-67	0 86324 00308 8
Dune Q12-KM3-68	0 24147 92915 4



FRY PAN

FRY PAN	
8" SSP2000-20	6 30870 13132 2
10" SSP2000-26	6 30870 13134 6
12" SSP2000-30	6 30870 13136 0



NONSTICK FRY PAN

NONSTICK FRY PAN	
8" SSP2300-20	6 30870 13133 9
10" SSP2300-26	6 30870 13135 3
12" SSP2300-30	6 30870 13137 7



SAUCEPAN WITH LID

SAUCEPAN WITH LID	
2 qt. SSP1100-16	6 30870 13140 7
3 qt. SSP1100-18	6 30870 13141 4



SAUCEPAN WITH LID AND HELPER HANDLE

SAUCEPAN WITH LID AND HELPER HANDLE	
4 qt. SSP1100-20	6 30870 13142 1



SAUTÉ PAN WITH LID

SAUTÉ PAN WITH LID	
3 qt. SSP5100-24	6 30870 13149 0



SAUTÉ PAN WITH LID AND HELPER HANDLE

SAUTÉ PAN WITH LID AND HELPER HANDLE	
4½ qt. SSP5100-26	6 30870 13150 6



SAUCIER PAN WITH LID AND HELPER HANDLE

SAUCIER PAN WITH LID AND HELPER HANDLE	
3½ qt. SSP6100-24	6 30870 13138 4



DEEP CASSEROLE WITH LID

DEEP CASSEROLE WITH LID	
3 qt. SSP3100-18	6 30870 15518 2
4 qt. SSP3100-20	6 30870 13143 8



STOCKPOT WITH LID

STOCKPOT WITH LID	
7 qt. SSP3100-24	6 30870 13144 5
9 qt. SSP3100-26	6 30870 13145 2
11 qt. SSP3100-28	6 30870 13148 3



STOCKPOT WITH LID AND DEEP COLANDER INSERT

STOCKPOT WITH LID AND DEEP COLANDER INSERT	
9 qt. SSP3200-26	6 30870 13147 6



ROASTING PAN SET

ROASTING PAN SET	
14½" x 10¾" SSC8511-35P	6 30870 08117 7
17" x 13¾" SSC8512-40P	6 30870 09029 2



STEAMER INSERT

STEAMER INSERT	
2¾ qt. SSP9000-20	6 30870 13151 3



DEEP COLANDER INSERT

DEEP COLANDER INSERT	
10" SSP9700-26	6 30870 13146 9



OPEN SAUCEPAN

OPEN SAUCEPAN	
1⅓ QT. SSP1000-14	6 30870 15515 1



SPLATTER GUARD

SPLATTER GUARD	
12¼" CA2001	6 30870 05736 3



STAINLESS STEEL CLEANER

12 OZ. STAINLESS STEEL CLEANER	
12 oz. SC3-10762LC	7 31589 10762 9



5 PIECE SET

5 PIECE SET	
SSP14105	6 30870 13161 2



10 PIECE SET

10 PIECE SET	
SSP14110	6 30870 13162 9



FRY PAN

FRY PAN	
8" HA2200-20	6 30870 03385 5
9½" HA2200-24	6 30870 03386 2
10" HA2200-26	6 30870 13720 1
11" HA2200-28	6 30870 03389 3
12" HA2200-30	6 30870 04796 8



DEEP FRY PAN

DEEP FRY PAN	
11" HA2400-28	6 30870 03390 9
12" HA2400-30	6 30870 03391 6



SAUCEPAN WITH GLASS LID

SAUCEPAN WITH GLASS LID	
2 qt. HA1200-16	6 30870 04616 9
3 qt. HA1200-18	6 30870 04617 6
4 qt. HA1200-20	6 30870 04618 3



STIR FRY PAN

STIR FRY PAN	
12" HA5000-30	6 30870 03392 3



SAUTÉ PAN WITH GLASS LID

SAUTÉ PAN WITH GLASS LID	
4½ qt. HA5100-26	6 30870 06086 8



CRÊPE PAN

CRÊPE PAN	
11" HA2100-28	6 30870 05429 4



SHALLOW CASSEROLE/ BRAISER WITH GLASS LID

SHALLOW CASSEROLE/BRAISER WITH GLASS LID	
2½ qt. HA8100-24	6 30870 06085 1
4 qt. HA8100-30	6 30870 04195 9



GLASS LID WITH LOOP HANDLE

GLASS LID WITH LOOP HANDLE	
9½" HA4000-24	6 30870 04622 0
10" HA4000-26	6 30870 03393 0
11" HA4000-28	6 30870 03394 7
12" HA4000-30	6 30870 03395 4



GLASS LID WITH STAINLESS STEEL KNOB

GLASS LID WITH STAINLESS STEEL KNOB	
8" GL5000-20	6 30870 15764 3
9½" GL5000-24	6 30870 15765 0
10" GL5000-26	6 30870 15766 7
11" GL5000-28	6 30870 15767 4



STOCKPOT WITH GLASS LID

STOCKPOT WITH GLASS LID	
6 ⅓ QT. HA3100-24	6 30870 04714 2



HERITAGE COVERED ROUND CASSEROLE

3 QT. *(9")* COVERED ROUND CASSEROLE	
Soleil PG0550-231M	6 30870 13254 1
Flame PG0550-232	6 30870 08874 9
Palm PG0550-234P	6 30870 12908 4
White PG0550-2316	6 30870 08873 2
Caribbean PG0550-2317	6 30870 13255 8
Marseille PG0550-2359	6 30870 08976 0
Cherry PG0550-2367	6 30870 08869 5
Cassis PG0550-2372	6 30870 08872 5



HERITAGE COVERED OVAL CASSEROLE

4 QT. *(14")* COVERED OVAL CASSEROLE	
Soleil PG0405-361M	6 30870 10411 1
Flame PG0405-362	6 30870 05324 2
Palm PG0405-364P	6 30870 12907 7
White PG0405-3616	6 30870 05325 9
Caribbean PG0405-3617	6 30870 13610 5
Marseille PG0405-3659	6 30870 08899 2
Cherry PG0405-3667	6 30870 05327 3
Cassis PG0405-3672	6 30870 08723 0



HERITAGE COVERED RECTANGULAR CASSEROLE

4 QT. *(12" x 9")* COVERED RECTANGULAR CASSEROLE	
Soleil PG0705-331M	6 30870 10420 3
Flame PG0705-332	6 30870 04935 1
Palm PG0705-334P	6 30870 12912 1
White PG0705-3316	6 30870 04938 2
Caribbean PG0705-3317	6 30870 13603 7
Marseille PG0705-3359	6 30870 08906 7
Cherry PG0705-3367	6 30870 04936 8
Cassis PG0705-3372	6 30870 05961 9



HERITAGE COVERED SQUARE CASSEROLE

2½ QT. *(9")* COVERED SQUARE CASSEROLE	
Soleil PG0805-231M	6 30870 10416 6
Flame PG0805-232	6 30870 05329 7
Palm PG0805-234P	6 30870 12916 9
White PG0805-2316	6 30870 05330 3
Caribbean PG0805-2317	6 30870 08052 1
Marseille PG0805-2359	6 30870 08902 9
Cherry PG0805-2367	6 30870 05332 7
Cassis PG0805-2372	6 30870 05960 2



HERITAGE OVAL AU GRATIN DISH

6 OZ. *(6½")* PETITE AU GRATIN DISH	
Soleil PG0400-121M	6 30870 10406 7
Flame PG0400-122	6 30870 02638 3
Palm PG0400-124P	6 30870 12901 5
White PG0400-1216	6 30870 02445 7
Caribbean PG0400-1217	6 30870 02883 7
Black Onyx PG0400-1231	6 30870 02639 0
Marseille PG0400-1259	6 30870 08894 7
Cherry PG0400-1267	6 30870 02443 3
Cassis PG0400-1272	6 30870 05966 4

24 OZ. *(8")* OVAL AU GRATIN DISH	
Soleil PG0400-201M	6 30870 10407 4
Flame PG0400-202	6 30870 04814 9
Palm PG0400-204P	6 30870 12902 2
White PG0400-2016	6 30870 04815 6
Caribbean PG0400-2017	6 30870 13599 3
Marseille PG0400-2059	6 30870 08895 4
Cherry PG0400-2067	6 30870 04094 5
Cassis PG0400-2072	6 30870 05456 0



HERITAGE OVAL AU GRATIN DISH

1 QT. *(9½")* OVAL AU GRATIN DISH	
Soleil PG0400-241M	6 30870 10408 1
Flame PG0400-242	6 30870 04817 0
Palm PG0400-244P	6 30870 12903 9
White PG0400-2416	6 30870 04246 8
Caribbean PG0400-2417	6 30870 09298 2
Marseille PG0400-2459	6 30870 08896 1
Cherry PG0400-2467	6 30870 04096 9
Cassis PG0400-2472	6 30870 05457 7



HERITAGE OVAL AU GRATIN DISH

3⅛ QT. *(14")* OVAL AU GRATIN DISH	
Soleil PG0400-361M	6 30870 10410 4
Flame PG0400-362	6 30870 04821 7
Palm PG0400-364P	6 30870 12905 3
White PG0400-3616	6 30870 04822 4
Caribbean PG0400-3617	6 30870 08050 7
Marseille PG0400-3659	6 30870 08898 5
Cherry PG0400-3667	6 30870 04100 3
Cassis PG0400-3672	6 30870 05459 1



HERITAGE SQUARE DISH

18 OZ. *(5")* SQUARE DISH	
Soleil PG0800-151M	6 30870 10413 5
Flame PG0800-152	6 30870 08181 8
Palm PG0800-154P	6 30870 12913 8
White PG0800-1516	6 30870 08849 7
Caribbean PG0800-1517	6 30870 13604 4
Marseille PG0800-1559	6 30870 08969 2
Cherry PG0800-1567	6 30870 07298 4
Cassis PG0800-1572	6 30870 07301 1

1⅞ QT. *(11¼")* OVAL AU GRATIN DISH	
Soleil PG0400-281M	6 30870 10409 8
Flame PG0400-282	6 30870 04818 7
Palm PG0400-284P	6 30870 12904 6
White PG0400-2816	6 30870 04819 4
Caribbean PG0400-2817	6 30870 13600 6
Marseille PG0400-2859	6 30870 08897 8
Cherry PG0400-2867	6 30870 04098 3
Cassis PG0400-2872	6 30870 05458 4



HERITAGE LOAF PAN

1½ QT./1 LB. *(9" x 5" x 3")* LOAF PAN	
Soleil PG1049-231M	6 30870 10424 1
Flame PG1049-232	6 30870 04696 1
Palm PG1049-234P	6 30870 12960 2
White PG1049-2316	6 30870 08868 8
Caribbean PG1049-2317	6 30870 13609 9
Marseille PG1049-2359	6 30870 08974 6
Cherry PG1049-2367	6 30870 04112 6
Cassis PG1049-2372	6 30870 08853 4

2 QT. *(8")* SQUARE DISH	
Soleil PG0800-201M	6 30870 10414 2
Flame PG0800-202	6 30870 08186 3
Palm PG0800-204P	6 30870 12914 5
White PG0800-2016	6 30870 08851 0
Caribbean PG0800-2017	6 30870 13605 1
Marseille PG0800-2059	6 30870 08970 8
Cherry PG0800-2067	6 30870 07322 6
Cassis PG0800-2072	6 30870 07325 7



HERITAGE SQUARE DISH

3 QT. *(9")* SQUARE DISH	
Soleil PG0800-231M	6 30870 10415 9
Flame PG0800-232	6 30870 04833 0
Palm PG0800-234P	6 30870 12915 2
White PG0800-2316	6 30870 04834 7
Caribbean PG0800-2317	6 30870 13606 8
Marseille PG0800-2359	6 30870 08901 2
Cherry PG0800-2367	6 30870 04122 5
Cassis PG0800-2372	6 30870 05460 7



HERITAGE RECTANGULAR DISH

1⅞ QT. *(7" x 5")* RECTANGULAR DISH	
Soleil PG0700-191M	6 30870 10417 3
Flame PG0700-192	6 30870 04824 8
Palm PG0700-194P	6 30870 12909 1
White PG0700-1916	6 30870 04825 5
Caribbean PG0700-1917	6 30870 13601 3
Marseille PG0700-1959	6 30870 08903 6
Cherry PG0700-1967	6 30870 04102 7
Cassis PG0700-1972	6 30870 05452 2



HERITAGE RECTANGULAR DISH

2½ QT. *(10½" x 7")* RECTANGULAR DISH	
Soleil PG0700-261M	6 30870 10418 0
Flame PG0700-262	6 30870 04827 9
Palm PG0700-264P	6 30870 12910 7
White PG0700-2616	6 30870 04828 6
Caribbean PG0700-2617	6 30870 13602 0
Marseille PG0700-2659	6 30870 08904 3
Cherry PG0700-2667	6 30870 04104 1
Cassis PG0700-2672	6 30870 05453 9

4 QT. *(12" x 9")* RECTANGULAR DISH	
Soleil PG0700-321M	6 30870 10419 7
Flame PG0700-322	6 30870 04830 9
Palm PG0700-324P	6 30870 12911 4
White PG0700-3216	6 30870 04831 6
Caribbean PG0700-3217	6 30870 08051 4
Marseille PG0700-3259	6 30870 08905 0
Cherry PG0700-3267	6 30870 04106 5
Cassis PG0700-3272	6 30870 05454 6



HERITAGE MINI BEAN POT

20 OZ. *(3¾")* MINI BEAN POT	
Soleil PG0100-081M	6 30870 10480 7
Flame PG0100-082	6 30870 09760 4
Palm PG0100-084P	6 30870 12891 9
White PG0100-0816	6 30870 09756 7
Marseille PG0100-0859	6 30870 09757 4
Cherry PG0100-0867	6 30870 09755 0
Cassis PG0100-0872	6 30870 09759 8



HERITAGE BEAN POT

4½ QT. *(9½")* BEAN POT	
Soleil PG0100-171M	6 30870 10421 0
Flame PG0100-172	6 30870 07386 8
Palm PG0100-174P	6 30870 12892 6
White PG0100-1716	6 30870 07388 2
Marseille PG0100-1759	6 30870 08971 5
Cherry PG0100-1767	6 30870 07387 5
Cassis PG0100-1772	6 30870 08841 1



HERITAGE PÂTÉ TERRINE WITH PRESS

¾ QT. *(8" x 5")* PÂTÉ TERRINE WITH PRESS	
Flame PG0900-202	6 30870 02284 2
Palm PG0900-204P	6 30870 12917 6
White PG0900-2016	6 30870 04836 1
Marseille PG0900-2059	6 30870 08900 5
Cherry PG0900-2067	6 30870 02283 5
Cassis PG0900-2072	6 30870 06091 2



HERITAGE OVAL TERRINE

1⅛ QT. *(9½" x 6")* OVAL TERRINE	
Soleil PG0950-201M	6 30870 10423 4
Flame PG0950-202	6 30870 08065 1
Palm PG0950-204P	6 30870 12918 3
White PG0950-2016	6 30870 08066 8
Marseille PG0950-2059	6 30870 08973 9
Cherry PG0950-2067	6 30870 08068 2
Cassis PG0950-2072	6 30870 08070 5



HERITAGE SOUP TUREEN

3 QT. SOUP TUREEN	
White PG0150-2116	6 30870 09676 8
Marseille PG0150-2159	6 30870 09677 5
Cherry PG0150-2167	6 30870 09675 1



HERITAGE COVERED COCOTTE

18 OZ. *(6¼")* COVERED COCOTTE	
Soleil PG1560-131M	6 30870 10425 8
Flame PG1560-132	6 30870 07099 7
Palm PG1560-134P	6 30870 12930 5
White PG1560-1316	6 30870 07096 6
Caribbean PG1560-1317	6 30870 13608 2
Marseille PG1560-1359	6 30870 08975 3
Cherry PG1560-1367	6 30870 07098 0
Cassis PG1560-1372	6 30870 07100 0



HERITAGE PETITE PIE DISH

5" PETITE PIE DISH	
Soleil PG1855-131M	6 30870 10662 7
Flame PG1855-132	6 30870 10654 2
Palm PG1855-134P	6 30870 12933 6
White PG1855-1316	6 30870 10655 9
Caribbean PG1855-1317	6 30870 10657 3
Marseille PG1855-1359	6 30870 10661 0
Cherry PG1855-1367	6 30870 10658 0
Cassis PG1855-1372	6 30870 10660 3



HERITAGE PIE DISH

9" PIE DISH	
Soleil PG1855-231M	6 30870 10426 5
Flame PG1855-232	6 30870 08988 3
Palm PG1855-234P	6 30870 12934 3
White PG1855-2316	6 30870 08990 6
Caribbean PG1855-2317	6 30870 08994 4
Marseille PG1855-2359	6 30870 08996 8
Cherry PG1855-2367	6 30870 08989 0
Cassis PG1855-2372	6 30870 08993 7



HERITAGE CRÈME BRÛLÉE DISH

7 OZ. *(6½")* CRÈME BRÛLÉE DISH	
Soleil PG0401-131M	6 30870 10422 7
Flame PG0401-132	6 30870 08312 6
Palm PG0401-134P	6 30870 12906 0
White PG0401-1316	6 30870 08310 2
Caribbean PG0401-1317	6 30870 13607 5
Marseille PG0401-1359	6 30870 08972 2
Cherry PG0401-1367	6 30870 07106 2
Cassis PG0401-1372	6 30870 08309 6



HERITAGE BUTTER DISH

HERITAGE BUTTER DISH	
Soleil PG0307-171M	6 30870 11362 5
Flame PG0307-172	6 30870 03955 0
Palm PG0307-174P	6 30870 15257 0
White PG0307-1716	6 30870 04393 9
Caribbean PG0307-1717	6 30870 05473 7
Marseille PG0307-1759	6 30870 10523 1
Cherry PG0307-1767	6 30870 04394 6



SQUARE DISH

2⅛ QT. *(9½")* SQUARE DISH	
Soleil PG1057S-241M	6 30870 13050 9
Flame PG1057S-242	6 30870 13047 9
Palm PG1057S-244P	6 30870 13051 6
White PG1057S-2416	6 30870 13044 8
Caribbean PG1057S-2417	6 30870 13052 3
Marseille PG1057S-2459	6 30870 13049 3
Cherry PG1057S-2467	6 30870 13046 2
Cassis PG1057S-2472	6 30870 13048 6



COVERED SQUARE CASSEROLE

2¾ QT. *(9½")* COVERED SQUARE CASSEROLE	
Soleil PG1357S-241M	6 30870 13086 8
Flame PG1357S-242	6 30870 13083 7
Palm PG1357S-244P	6 30870 13087 5
White PG1357S-2416	6 30870 13080 6
Caribbean PG1357S-2417	6 30870 13088 2
Marseille PG1357S-2459	6 30870 13085 1
Cherry PG1357S-2467	6 30870 13082 0
Cassis PG1357S-2472	6 30870 13084 4



RECTANGULAR DISH

22 OZ. *(7" x 5")* RECTANGULAR DISH	
Soleil PG1047S-181M	6 30870 13023 3
Flame PG1047S-182	6 30870 13020 2
Palm PG1047S-184P	6 30870 13024 0
White PG1047S-1816	6 30870 13017 2
Caribbean PG1047S-1817	6 30870 13025 7
Marseille PG1047S-1859	6 30870 13022 6
Cherry PG1047S-1867	6 30870 13019 6
Cassis PG1047S-1872	6 30870 13021 9



RECTANGULAR DISH

1⅘ QT. *(10½" x 7")* RECTANGULAR DISH	
Soleil PG1047S-261M	6 30870 13032 5
Flame PG1047S-262	6 30870 13029 5
Palm PG1047S-264P	6 30870 13033 2
White PG1047S-2616	6 30870 13026 4
Caribbean PG1047S-2617	6 30870 13034 9
Marseille PG1047S-2659	6 30870 13031 8
Cherry PG1047S-2667	6 30870 13028 8
Cassis PG1047S-2672	6 30870 13030 1

3³⁄₂₀ QT. *(12½" x 8¼")* RECTANGULAR DISH	
Soleil PG1047S-321M	6 30870 13041 7
Flame PG1047S-322	6 30870 13038 7
Palm PG1047S-324P	6 30870 13042 4
White PG1047S-3216	6 30870 13035 6
Caribbean PG1047S-3217	6 30870 13043 1
Marseille PG1047S-3259	6 30870 13040 0
Cherry PG1047S-3267	6 30870 13037 0
Cassis PG1047S-3272	6 30870 13039 4



COVERED RECTANGULAR CASSEROLE

3½ QT. *(12½" X 8½")* COVERED RECTANGULAR CASSEROLE	
Soleil PG1148S-321M	6 30870 13077 6
Flame PG1148S-322	6 30870 13074 5
Palm PG1148S-324P	6 30870 13078 3
White PG1148S-3216	6 30870 13071 4
Caribbean PG1148S-3217	6 30870 13079 0
Marseille PG1148S-3259	6 30870 13076 9
Cherry PG1148S-3267	6 30870 13073 8
Cassis PG1148S-3272	6 30870 13075 2



OVAL DISH

1 QT. *(9½")* OVAL DISH	
Soleil PG1040S-241M	6 30870 12996 1
Flame PG1040S-242	6 30870 12993 0
Palm PG1040S-244P	6 30870 12997 8
White PG1040S-2416	6 30870 12990 9
Caribbean PG1040S-2417	6 30870 12998 5
Marseille PG1040S-2459	6 30870 12995 4
Cherry PG1040S-2467	6 30870 12992 3
Cassis PG1040S-2472	6 30870 12994 7



OVAL DISH

1¾ QT. *(11¼")* OVAL DISH	
Soleil PG1040S-281M	6 30870 13005 9
Flame PG1040S-282	6 30870 13002 8
Palm PG1040S-284P	6 30870 13006 6
White PG1040S-2816	6 30870 12999 2
Caribbean PG1040S-2817	6 30870 13007 3
Marseille PG1040S-2859	6 30870 13004 2
Cherry PG1040S-2867	6 30870 13001 1
Cassis PG1040S-2872	6 30870 13003 5

3½ QT. *(14")* OVAL DISH	
Soleil PG1040S-361M	6 30870 13014 1
Flame PG1040S-362	6 30870 13011 0
Palm PG1040S-364P	6 30870 13015 8
White PG1040S-3616	6 30870 13008 0
Caribbean PG1040S-3617	6 30870 13016 5
Marseille PG1040S-3659	6 30870 13013 4
Cherry PG1040S-3667	6 30870 13010 3
Cassis PG1040S-3672	6 30870 13012 7



COVERED OVAL CASSEROLE

3¾ QT. *(14")* COVERED OVAL CASSEROLE	
Soleil PG1140S-361M	6 30870 13059 2
Flame PG1140S-362	6 30870 13056 1
Palm PG1140S-364P	6 30870 13060 8
White PG1140S-3616	6 30870 13053 0
Caribbean PG1140S-3617	6 30870 13061 5
Marseille PG1140S-3659	6 30870 13058 5
Cherry PG1140S-3667	6 30870 13055 4
Cassis PG1140S-3672	6 30870 13057 8



COVERED ROUND CASSEROLE

2⅕ QT. *(9½")* COVERED ROUND CASSEROLE	
Soleil PG0562S-241M	6 30870 13068 4
Flame PG0562S-242	6 30870 13065 3
Palm PG0562S-244P	6 30870 13069 1
White PG0562S-2416	6 30870 13062 2
Caribbean PG0562S-2417	6 30870 13070 7
Marseille PG0562S-2459	6 30870 13067 7
Cherry PG0562S-2467	6 30870 13064 6
Cassis PG0562S-2472	6 30870 13066 0



PIE BIRD

PIE BIRD	
Soleil PG1875-041M	6 30870 10428 9
Flame PG1875-042	6 30870 05739 4
Palm PG1875-044P	6 30870 12935 0
White PG1875-0416	6 30870 06390 6
Caribbean PG1875-0417	6 30870 05742 4
Black, Gold Beak PG1875Y-0431	6 30870 08361 4
Marseille PG1875-0459	6 30870 08924 1
Cherry PG1875-0467	6 30870 05740 0
Cassis PG1875-0472	6 30870 08083 5



STACKABLE RAMEKIN

7 OZ. STACKABLE RAMEKIN	
Soleil PG1627-091M	6 30870 10444 9
Flame PG1627-092	6 30870 04631 2
Palm PG1627-094P	6 30870 12932 9
White PG1627-0916	6 30870 03668 9
Caribbean PG1627-0917	6 30870 03669 6
Black Onyx PG1627-0931	6 30870 03671 9
Marseille PG1627-0959	6 30870 08942 5
Cherry PG1627-0967	6 30870 03672 6
Cassis PG1627-0972	6 30870 06416 3



CITRUS JUICER

16 OZ. CITRUS JUICER	
Soleil PG4300-141M	6 30870 10432 6
White PG4300-1416	6 30870 03537 8
Caribbean PG4300-1417	6 30870 03540 8
Marseille PG4300-1459	6 30870 08928 9
Cherry PG4300-1467	6 30870 03541 5



MORTAR & PESTLE

10 OZ. MORTAR & PESTLE	
Soleil PG4050-041M	6 30870 10442 5
Palm PG4050-044P	6 30870 12936 7
White PG4050-0416	6 30870 02475 4
Caribbean PG4050-0417	6 30870 02654 3
Black Onyx PG4050-0431	6 30870 02711 3
Marseille PG4050-0459	6 30870 08940 1
Cherry PG4050-0467	6 30870 02474 7
Cassis PG4050-0472	6 30870 06418 7

20 OZ. MORTAR & PESTLE	
White PG4050-1216	6 30870 03143 1
Caribbean PG4050-1217	6 30870 03145 5
Marseille PG4050-1259	6 30870 08941 8
Cherry PG4050-1267	6 30870 03142 4



BATTER BOWL

2 QT. BATTER BOWL	
Soleil PG4000-161M	6 30870 10441 8
Palm PG4000-164P	6 30870 13295 4
White PG4000-1616	6 30870 01389 5
Caribbean PG4000-1617	6 30870 03381 7
Marseille PG4000-1659	6 30870 08939 5
Cherry PG4000-1667	6 30870 01387 1



MULTI BOWL

⅗ QT. MULTI BOWL	
Soleil PG4100-151M	6 30870 10437 1
Flame PG4100-152	6 30870 07354 7
Palm PG4100-154P	6 30870 12937 4
White PG4100-1516	6 30870 09030 8
Caribbean PG4100-1517	6 30870 07355 4
Marseille PG4100-1559	6 30870 08936 4
Cherry PG4100-1567	6 30870 07352 3
Cassis PG4100-1572	6 30870 07351 6



MULTI BOWL

3⅒ QT. MULTI BOWL	
Soleil PG4100-251M	6 30870 10439 5
Flame PG4100-252	6 30870 07340 0
Palm PG4100-254P	6 30870 12939 8
White PG4100-2516	6 30870 09032 2
Caribbean PG4100-2517	6 30870 07341 7
Marseille PG4100-2559	6 30870 08934 0
Cherry PG4100-2567	6 30870 07338 7
Cassis PG4100-2572	6 30870 07337 0



SOUFFLÉ DISH

1 QT. SOUFFLÉ DISH	
Soleil PG0540-161M	6 30870 15266 2
Flame PG0540-162	6 30870 14275 5
Palm PG0540-164P	6 30870 15267 9
White PG0540-1616	6 30870 15264 8
Caribbean PG0540-1617	6 30870 15265 5
Marseille PG0540-1659	6 30870 14497 1
Cherry PG0540-1667	6 30870 14274 8



SOUFFLÉ DISH

2½ QT. SOUFFLÉ DISH	
Soleil PG0540-221M	6 30870 15270 9
Flame PG0540-222	6 30870 14295 3
Palm PG0540-224P	6 30870 15271 6
White PG0540-2216	6 30870 15268 6
Caribbean PG0540-2217	6 30870 15269 3
Marseille PG0540-2259	6 30870 14503 9
Cherry PG0540-2267	6 30870 14294 6

1⅞₁₀ QT. MULTI BOWL	
Soleil PG4100-201M	6 30870 10438 8
Flame PG4100-202	6 30870 07347 9
Palm PG4100-204P	6 30870 12938 1
White PG4100-2016	6 30870 09031 5
Caribbean PG4100-2017	6 30870 07348 6
Marseille PG4100-2059	6 30870 08935 7
Cherry PG4100-2067	6 30870 07345 5
Cassis PG4100-2072	6 30870 07344 8



PETITE TART DISH

7 OZ. *(4¼")* PETITE TART DISH	
White PG0600-1116	6 30870 04249 9
Marseille PG0600-1159	6 30870 08920 3
Cherry PG0600-1167	6 30870 04124 9



TART DISH

1½ QT. *(9")* TART DISH	
Soleil PG0600-241M	6 30870 10471 5
Flame PG0600-242	6 30870 04700 5
Palm PG0600-244P	6 30870 15272 3
White PG0600-2416	6 30870 04252 9
Caribbean PG0600-2417	6 30870 15273 0
Marseille PG0600-2459	6 30870 08921 0
Cherry PG0600-2467	6 30870 04126 3



FRUIT/PASTA BOWL

10¼" FRUIT/PASTA BOWL	
Soleil PG4100-261M	6 30870 10440 1
Flame PG4100-262	6 30870 07361 5
Palm PG4100-264P	6 30870 12940 4
White PG4100-2616	6 30870 09033 9
Caribbean PG4100-2617	6 30870 07362 2
Marseille PG4100-2659	6 30870 08937 1
Cherry PG4100-2667	6 30870 07359 2
Cassis PG4100-2672	6 30870 07358 5



SERVING PLATTER

12" SERVING PLATTER	
Soleil PG0309-311M	6 30870 10566 8
Flame PG0309-312	6 30870 09016 2
Palm PG0309-314P	6 30870 12898 8
White PG0309-3116	6 30870 09011 7
Caribbean PG0309-3117	6 30870 09012 4
Marseille PG0309-3159	6 30870 09013 1
Cherry PG0309-3167	6 30870 09010 0
Cassis PG0309-3172	6 30870 09015 5



SERVING PLATTER

14" SERVING PLATTER	
Soleil PG0309-361M	6 30870 10567 5
Flame PG0309-362	6 30870 09024 7
Palm PG0309-364P	6 30870 12899 5
White PG0309-3616	6 30870 09019 3
Caribbean PG0309-3617	6 30870 09020 9
Marseille PG0309-3659	6 30870 09021 6
Cherry PG0309-3667	6 30870 09018 6
Cassis PG0309-3672	6 30870 09023 0

16¼" SERVING PLATTER	
Soleil PG0309-411M	6 30870 10568 2
Flame PG0309-412	6 30870 08015 6
Palm PG0309-414P	6 30870 12900 8
White PG0309-4116	6 30870 05233 7
Caribbean PG0309-4117	6 30870 05235 1
Marseille PG0309-4159	6 30870 08955 5
Cherry PG0309-4167	6 30870 05234 4
Cassis PG0309-4172	6 30870 07364 6



PITCHER

2¼ QT. PITCHER	
Soleil PG1070-101M	6 30870 10431 9
Palm PG1070-104P	6 30870 12922 0
White PG1070-1016	0 24147 90648 3
Caribbean PG1070-1017	6 30870 02420 4
Black Onyx PG1070-1031	0 24147 91188 3
Marseille PG1070-1059	6 30870 08927 2
Cherry PG1070-1067	0 24147 90833 3
Cassis PG1070-1072	6 30870 05958 9



GRAVY BOAT

12 OZ. GRAVY BOAT	
Soleil PG9700-121M	6 30870 10482 1
Flame PG9700-122	6 30870 09468 9
Palm PG9700-124P	6 30870 12959 6
White PG9700-1216	6 30870 09469 6
Caribbean PG9700-1217	6 30870 09464 1
Marseille PG9700-1259	6 30870 09463 4
Cherry PG9700-1267	6 30870 09462 7
Cassis PG9700-1272	6 30870 09466 5



CAKE STAND

12" CAKE STAND	
Soleil PG8600-231M	6 30870 10475 3
Flame PG8600-232	6 30870 09688 1
Palm PG8600-234P	6 30870 12945 9
White PG8600-2316	6 30870 10636 8
Pink PG8600-2319	6 30870 10957 4
Marseille PG8600-2359	6 30870 09686 7
Cherry PG8600-2367	6 30870 09685 0
Cassis PG8600-2372	6 30870 09687 4



MINI OVAL COCOTTE

12 OZ. MINI OVAL COCOTTE	
Soleil PG1260-081M	6 30870 10430 2
Palm PG1260-084P	6 30870 12928 2
White PG1260-0816	6 30870 00873 0
Caribbean PG1260-0817	6 30870 02422 8
Black Onyx PG1260-0831	6 30870 02696 3
Marseille PG1260-0859	6 30870 08926 5
Cherry PG1260-0867	6 30870 00872 3
Cassis PG1260-0872	6 30870 05965 7



MINI ROUND COCOTTE

8 OZ. MINI ROUND COCOTTE	
Soleil PG1160-081M	6 30870 10429 6
Flame PG1160-082	0 24147 91940 7
Palm PG1160-084P	6 30870 12924 4
White PG1160-0816	0 24147 91922 3
Caribbean PG1160-0817	6 30870 02382 5
Black Onyx PG1160-0831	6 30870 00462 6
Marseille PG1160-0859	6 30870 08925 8
Cherry PG1160-0867	0 24147 91923 0
Cassis PG1160-0872	6 30870 05186 6



3-TIER STAND

3-TIER STAND	
Soleil PG9300-031M	6 30870 10474 6
Flame PG9300-032	6 30870 09692 8
Palm PG9300-034P	6 30870 12958 9
White PG9300-0316	6 30870 10958 1
Pink PG9300-0319	6 30870 10959 8
Marseille PG9300-0359	6 30870 09690 4
Cherry PG9300-0367	6 30870 08159 7
Cassis PG9300-0372	6 30870 09691 1



MINI COCOTTE GIFT SET

8 OZ. (EACH) MINI COCOTTE GIFT SET	
Soleil PG1163-081M	6 30870 10569 9
Flame PG1163-082	6 30870 07735 4
Palm PG1163-084P	6 30870 12925 1
Marseille PG1163-0859	6 30870 08961 6
Cherry PG1163-0867	6 30870 07397 4
Cassis PG1163-0872	6 30870 07734 7



SET OF 4 MINI COCOTTES WITH *MINI-COCOTTE* COOKBOOK

8 OZ. (EACH) SET OF 4 MINI COCOTTES WITH *MINI-COCOTTE* COOKBOOK	
Soleil PG1164CB-081M	6 30870 10461 6
Flame PG1164CB-082	6 30870 04676 3
Palm PG1164CB-084P	6 30870 12926 8
Caribbean PG1164CB-0817	6 30870 04738 8
Marseille PG1164CB-0859	6 30870 08958 6
Cherry PG1164CB-0867	6 30870 04736 4
Cassis PG1164CB-0872	6 30870 05968 8



MINI-COCOTTE COOKBOOK

MINI-COCOTTE COOKBOOK	
PG2	6 30870 04792 0



UTENSIL CROCK

1 QT. UTENSIL CROCK	
Soleil PG1002-1M	6 30870 10448 7
Flame PG1002-2	6 30870 07885 6
Palm PG1002-4P	6 30870 12919 0
White PG1002-16	6 30870 07882 5
Caribbean PG1002-17	6 30870 07880 1
Marseille PG1002-59	6 30870 08959 3
Cherry PG1002-67	6 30870 07878 8
Cassis PG1002-72	6 30870 07879 5

2¾ QT. UTENSIL CROCK	
Soleil PG1003-1M	6 30870 10449 4
Flame PG1003-2	6 30870 07896 2
Palm PG1003-4P	6 30870 12920 6
White PG1003-16	6 30870 07893 1
Caribbean PG1003-17	6 30870 07891 7
Marseille PG1003-59	6 30870 08960 9
Cherry PG1003-67	6 30870 07889 4
Cassis PG1003-72	6 30870 07890 0



BUTTER CROCK

6 OZ. BUTTER CROCK	
Soleil PG0200-091M	6 30870 10450 0
Palm PG0200-094P	6 30870 12893 3
White PG0200-0916	6 30870 01379 6
Caribbean PG0200-0917	6 30870 03166 0
Marseille PG0200-0959	6 30870 08947 0
Cherry PG0200-0967	6 30870 01750 3



SALT CROCK

10 OZ. SALT CROCK	
Soleil PG1020-101M	6 30870 10459 3
Flame PG1020-102	6 30870 03159 2
Palm PG1020-104P	6 30870 12921 3
White PG1020-1016	6 30870 02472 3
Caribbean PG1020-1017	6 30870 03158 5
Marseille PG1020-1059	6 30870 08956 2
Cherry PG1020-1067	6 30870 02471 6
Cassis PG1020-1072	6 30870 11182 9



BUTTER DISH

7¾" x 4½" BUTTER DISH	
Soleil PG0306-191M	6 30870 10447 0
Flame PG0306-192	0 24147 91698 7
Palm PG0306-194P	6 30870 12897 1
White PG0306-1916	0 24147 91688 8
Caribbean PG0306-1917	6 30870 02390 0
Marseille PG0306-1959	6 30870 08945 6
Cherry PG0306-1967	0 24147 91687 1
Cassis PG0306-1972	6 30870 06964 9



SPOON REST

10" SPOON REST	
Soleil PG0304C-251M	6 30870 10446 3
Flame PG0304C-252	6 30870 10014 4
Palm PG0304C-254P	6 30870 12896 4
White PG0304C-2516	6 30870 09323 1
Caribbean PG0304C-2517	6 30870 09324 8
Marseille PG0304C-2559	6 30870 09328 6
Cherry PG0304C-2567	6 30870 09325 5
Cassis PG0304C-2572	6 30870 09327 9



SYRUP JAR

8 OZ. SYRUP JAR	
Cherry PG1085-0567	6 30870 05322 8



GARLIC KEEPER

20 OZ. GARLIC KEEPER	
Dune PG1019-1268	6 30870 05438 6



HONEY POT WITH SILICONE HONEY DIPPER

16 OZ. HONEY POT WITH SILICONE HONEY DIPPER	
Dijon PG1015-1070	6 30870 04496 7



OLIVE JAR WITH WOOD FORK

16 OZ. OLIVE JAR WITH WOOD FORK	
Spinach PG1017-10229	6 30870 05431 7



MUSTARD JAR WITH SILICONE SPREADER

20 OZ. MUSTARD JAR WITH SILICONE SPREADER	
Dijon PG1021-1070	6 30870 05439 3



BARBECUE POT WITH SILICONE BRUSH

16 OZ. BARBECUE POT WITH SILICONE BRUSH	
Cherry PG1016-1067	6 30870 05320 4



GRAPE JAM JAR WITH SILICONE SPREADER

16 OZ. GRAPE JAM JAR WITH SILICONE SPREADER	
Cassis PG1022-1072	6 30870 05769 1



BERRY JAM JAR WITH SILICONE SPREADER

16 OZ. BERRY JAM JAR WITH SILICONE SPREADER	
Cherry PG1018-1067	6 30870 05440 9



6¾" x 1½" CONDIMENT SPOON	
White BB215-16	6 30870 06060 8
Marseille BB215-59	6 30870 10932 1
Cherry BB215-67	6 30870 06065 3



6¾" x 1⅛" PASTRY BRUSH	
White BB212-16	6 30870 06054 7
Marseille BB212-59	6 30870 10927 7
Cherry BB212-67	6 30870 06059 2



6½" x 1" HONEY DIPPER	
White BB221-16	6 30870 04189 8
Marseille BB221-59	6 30870 09083 4
Cherry BB221-67	6 30870 04186 7



WINE CARAFE

350ML WINE CARAFE	
Soleil PG6380-121M	6 30870 15532 8
Flame PG6380-122	6 30870 14540 4
Palm PG6380-124P	6 30870 14542 8
White PG6380-1216	6 30870 14543 5
Caribbean PG6380-1217	6 30870 15533 5
Marseille PG6380-1259	6 30870 14541 1
Cherry PG6380-1267	6 30870 14536 7
Cassis PG6380-1272	6 30870 14626 5



WINE CARAFE WITH CORK

750ML WINE CARAFE WITH CORK	
Soleil PG6380C-251M	6 30870 15534 2
Flame PG6380C-252	6 30870 14544 2
Palm PG6380C-254P	6 30870 14546 6
White PG6380C-2516	6 30870 14547 3
Caribbean PG6380C-2517	6 30870 15535 9
Marseille PG6380C-2559	6 30870 14545 9
Cherry PG6380C-2567	6 30870 14537 4
Cassis PG6380C-2572	6 30870 14627 2



CAMEMBERT BAKER

20 OZ. CAMEMBERT BAKER	
Soleil PG6340-181M	6 30870 15536 6
Flame PG6340-182	6 30870 14548 0
Palm PG6340-184P	6 30870 14550 3
White PG6340-1816	6 30870 14551 0
Caribbean PG6340-1817	6 30870 15537 3
Marseille PG6340-1859	6 30870 14549 7
Cherry PG6340-1867	6 30870 14538 1
Cassis PG6340-1872	6 30870 14628 9



ROUND PLATTER WITH CUTTING BOARD

ROUND PLATTER WITH CUTTING BOARD	
Soleil PG6390CB-371M	6 30870 15524 3
Flame PG6390CB-372	6 30870 14804 7
Palm PG6390CB-374P	6 30870 15525 0
White PG6390CB-3716	6 30870 14802 3
Caribbean PG6390CB-3717	6 30870 15526 7
Marseille PG6390CB-3759	6 30870 15527 4
Cherry PG6390CB-3767	6 30870 14803 0
Cassis PG6390CB-3772	6 30870 14805 4



CHEESE MARKERS (SET OF 4)

CHEESE MARKERS (SET OF 4)	
Soleil PG6350-041M	6 30870 15528 1
Flame PG6350-042	6 30870 14809 2
Palm PG6350-044P	6 30870 15529 8
White PG6350-0416	6 30870 14807 8
Caribbean PG6350-0417	6 30870 15530 4
Marseille PG6350-0459	6 30870 15531 1
Cherry PG6350-0467	6 30870 14808 5
Cassis PG6350-0472	6 30870 14810 8



DINNER PLATE

12" DINNER PLATE	
Soleil PG9000-301M	6 30870 10452 4
Flame PG9000-302	6 30870 04841 5
Palm PG9000-304P	6 30870 12946 6
White PG9000-3016	6 30870 04844 6
Caribbean PG9000-3017	6 30870 04845 3
Marseille PG9000-3059	6 30870 08948 7
Cherry PG9000-3067	6 30870 04840 8
Cassis PG9000-3072	6 30870 05935 0



RIMMED SOUP BOWL

10" RIMMED SOUP BOWL	
Soleil PG9002-251M	6 30870 10455 5
Flame PG9002-252	6 30870 04853 8
Palm PG9002-254P	6 30870 12948 0
White PG9002-2516	6 30870 04856 9
Caribbean PG9002-2517	6 30870 04857 6
Marseille PG9002-2559	6 30870 08950 0
Cherry PG9002-2567	6 30870 04846 0
Cassis PG9002-2572	6 30870 05936 7



CEREAL BOWL

6" CEREAL BOWL	
Soleil PG9004-151M	6 30870 10451 7
Flame PG9004-152	6 30870 06295 4
Palm PG9004-154P	6 30870 12950 3
White PG9004-1516	6 30870 06297 8
Caribbean PG9004-1517	6 30870 08845 9
Marseille PG9004-1559	6 30870 08952 4
Cherry PG9004-1567	6 30870 06294 7
Cassis PG9004-1572	6 30870 06292 3



SALAD PLATE

10" SALAD PLATE	
Soleil PG9001-251M	6 30870 10453 1
Flame PG9001-252	6 30870 04847 7
Palm PG9001-254P	6 30870 12947 3
White PG9001-2516	6 30870 04850 7
Caribbean PG9001-2517	6 30870 04851 4
Marseille PG9001-2559	6 30870 08949 4
Cherry PG9001-2567	6 30870 04846 0
Cassis PG9001-2572	6 30870 05936 7



PASTA BOWL

9¾" PASTA BOWL	
Soleil PG9005-251M	6 30870 10454 8
Flame PG9005-252	6 30870 05488 1
Palm PG9005-254P	6 30870 12952 7
White PG9005-2516	6 30870 05486 7
Caribbean PG9005-2517	6 30870 08846 6
Marseille PG9005-2559	6 30870 08951 7
Cherry PG9005-2567	6 30870 05487 4
Cassis PG9005-2572	6 30870 08562 5



FRENCH ONION SOUP BOWL

16 OZ. FRENCH ONION SOUP BOWL	
Soleil PG1175-161M	6 30870 10434 0
Flame PG1175-162	6 30870 04630 5
Palm PG1175-164P	6 30870 12927 5
White PG1175-1616	6 30870 03137 0
Caribbean PG1175-1617	6 30870 03136 3
Black Onyx PG1175-1631	6 30870 03680 1
Marseille PG1175-1659	6 30870 08931 9
Cherry PG1175-1667	6 30870 02574 4
Cassis PG1175-1672	6 30870 05967 1



NAPKIN RING

NAPKIN RING	
Soleil PG9006-041M	6 30870 10470 8
Flame PG9006-042	6 30870 09047 6
Palm PG9006-044P	6 30870 12953 4
White PG9006-0416	6 30870 09039 1
Caribbean PG9006-0417	6 30870 09040 7
Marseille PG9006-0459	6 30870 09041 4
Cherry PG9006-0467	6 30870 09042 1
Cassis PG9006-0472	6 30870 09043 8



4 PIECE DINNERWARE SET

4 PIECE DINNERWARE SET	
Soleil PG9004-1M	6 30870 10456 2
Flame PG9004-2	6 30870 05632 8
Palm PG9004-4P	6 30870 12951 0
White PG9004-16	6 30870 05633 5
Caribbean PG9004-17	6 30870 09120 6
Marseille PG9004-59	6 30870 09121 3
Cherry PG9004-67	6 30870 05629 8
Cassis PG9004-72	6 30870 06421 7



EGG CUP

EGG CUP	
Soleil PG9010-051M	6 30870 11323 6
Flame PG9010-052	6 30870 11315 1
Palm PG9010-054P	6 30870 12955 8
White PG9010-0516	6 30870 11316 8
Caribbean PG9010-0517	6 30870 11317 5
Marseille PG9010-0559	6 30870 11318 2
Cherry PG9010-0567	6 30870 11319 9
Cassis PG9010-0572	6 30870 11321 2



SALT AND PEPPER SHAKERS (SET OF 2)

4 OZ. (EACH) SALT AND PEPPER SHAKERS (SET OF 2)	
Soleil PG1102-041M	6 30870 10445 6
Flame PG1102-042	6 30870 06548 1
Palm PG1102-044P	6 30870 12923 7
White PG1102-0416	6 30870 06690 7
Caribbean PG1102-0417	6 30870 06682 2
Marseille PG1102-0459	6 30870 08943 2
Cherry PG1102-0467	6 30870 06545 0
Cassis PG1102-0472	6 30870 06684 6



16 PIECE DINNERWARE SET

16 PIECE DINNERWARE SET	
Soleil PG9016-1M	6 30870 10457 9
Flame PG9016-2	6 30870 05627 4
Palm PG9016-4P	6 30870 12956 5
White PG9016-16	6 30870 05628 1
Caribbean PG9016-17	6 30870 08847 3
Marseille PG9016-59	6 30870 08954 8
Cherry PG9016-67	6 30870 05624 3
Cassis PG9016-72	6 30870 06420 0



HERITAGE SOUP BOWL

HERITAGE SOUP BOWL	
Soleil PG1185-111M	6 30870 15698 1
Flame PG1185-112	6 30870 04877 4
Palm PG1185-114P	6 30870 15699 8
White PG1185-1116	6 30870 04876 7
Caribbean PG1185-1117	6 30870 15700 1
Marseille PG1185-1159	6 30870 15277 8
Cherry PG1185-1167	6 30870 04110 2
Cassis PG1185-1172	6 30870 05463 8



MUG

12 OZ. MUG	
Soleil PG9003-001M	630870104586
Flame PG9003-002	630870048590
Palm PG9003-004P	630870129497
White PG9003-0016	630870048620
Caribbean PG9003-0017	630870048637
Truffle PG9003-0027	630870076753
Black Onyx PG9003-0031	630870136112
Marseille PG9003-0059	630870089531
Cherry PG9003-0067	630870048583
Cassis PG9003-0072	630870059381



FRENCH PRESS

27 OZ. FRENCH PRESS	
Soleil PG8200-101M	630870104630
Flame PG8200-102	630870096591
Palm PG8200-104P	630870129435
Caribbean PG8200-1017	630870127721
Truffle PG8200-1027	630870088756
Black Onyx PG8200-1031	630870127738
Marseille PG8200-1059	630870089630
Cherry PG8200-1067	630870088763



COFFEE STORAGE JAR

2 QT. COFFEE STORAGE JAR	
Flame PG8004-112	630870101943
Palm PG8004-114P	630870135962
Truffle PG8004-1127	630870088589
Marseille PG8004-1159	630870089685
Cherry PG8004-1167	630870088596



CREAM AND SUGAR SET

CREAM AND SUGAR SET	
Soleil PG8005-101M	630870104661
Flame PG8005-102	630870096676
Palm PG8005-104P	630870129411
Pink PG8005-1019	630870109543
Truffle PG8005-1027	630870088565
Marseille PG8005-1059	630870089661
Cherry PG8005-1067	630870088572
Cassis PG8005-1072	630870109550



OPEN STOCK TEASPOON

OPEN STOCK TEASPOON	
Soleil PG8000-141M	630870116145
Flame PG8000-142	630870116152
Palm PG8000-144P	630870129626
White PG8000-1416	630870116169
Caribbean PG8000-1417	630870116176
Truffle PG8000-1427	630870116220
Marseille PG8000-1459	630870116183
Cherry PG8000-1467	630870116190
Cassis PG8000-1472	630870116213



SET OF 6 TEASPOONS

SET OF 6 TEASPOONS	
Soleil PG8006-141M	630870104678
Flame PG8006-142	630870101936
Truffle PG8006-1427	630870088541
Marseille PG8006-1459	630870089678
Cherry PG8006-1467	630870088558



ESPRESSO CUPS AND SAUCERS (SET OF 2)

2 OZ. ESPRESSO CUPS AND SAUCERS (SET OF 2)	
Flame PG8001-092	630870096638
Palm PG8001-094P	630870135979
Truffle PG8001-0927	630870088794
Marseille PG8001-0959	630870089647
Cherry PG8001-0967	630870088800



CAPPUCCINO CUPS AND SAUCERS (SET OF 2)

7 OZ. CAPPUCCINO CUPS AND SAUCERS (SET OF 2)	
Flame PG8000-052	630870096713
Palm PG8000-054P	630870135986
Truffle PG8000-0527	630870088770
Marseille PG8000-0559	630870089654
Cherry PG8000-0567	630870088787



LARGE TEAPOT WITH STAINLESS STEEL INFUSER

1 QT. LARGE TEAPOT WITH STAINLESS STEEL INFUSER	
Soleil PG0302SS-101M	630870110235
Flame PG0302SS-102	630870108935
Palm PG0302SS-104P	630870128957
White PG0302SS-1016	630870114547
Pink PG0302SS-1019	630870110228
Marseille PG0302SS-1059	630870110198
Cherry PG0302SS-1067	630870114554
Cassis PG0302SS-1072	630870110204



TEA FOR ONE

TEA FOR ONE	
Soleil PG9009-081M	630870110181
Flame PG9009-082	630870096966
Palm PG9009-084P	630870129541
White PG9009-0816	630870096973
Pink PG9009-0819	630870110174
Marseille PG9009-0859	630870110143
Cherry PG9009-0867	630870095853
Cassis PG9009-0872	630870110150



TEA BAG HOLDER

TEA BAG HOLDER	
Soleil PG8500-131M	630870104760
Flame PG8500-132	630870098038
Palm PG8500-134P	630870129442
White PG8500-1316	630870109048
Pink PG8500-1319	630870109031
Marseille PG8500-1359	630870098014
Cherry PG8500-1367	630870098007
Cassis PG8500-1372	630870098021



SMALL TEAPOT WITH INFUSER

22 OZ. SMALL TEAPOT WITH INFUSER	
Soleil PG0302-081M	630870104333
Palm PG0302-084P	630870128940
White PG0302-0816	630870011310
Marseille PG0302-0859	630870089296
Cherry PG0302-0867	630870011327



TEA MUG

14 OZ. TEA MUG	
Soleil PG8006-001M	630870104777
Flame PG8006-002	630870098236
Palm PG8006-004P	630870129428
White PG8006-0016	630870109062
Pink PG8006-0019	630870109055
Marseille PG8006-0059	630870098212
Cherry PG8006-0067	630870098205
Cassis PG8006-0072	630870098229



ESPRESSO MUG

3½ OZ. ESPRESSO MUG	
Soleil PG8005-001M	630870104791
Flame PG8005-002	630870073059
Palm PG8005-004P	630870129619
White PG8005-0016	630870084840
Caribbean PG8005-0017	630870073097
Truffle PG8005-0027	630870096843
Marseille PG8005-0059	630870096829
Cherry PG8005-0067	630870073066
Cassis PG8005-0072	630870073110



REVOLUTION® JAR SCRAPER

12¼" x 1½" REVOLUTION® JAR SCRAPER	
Soleil VB306-1M	630870108768
Flame VB306-2	630870056083
Palm VB306-4P	630870128148
White VB306-16	630870056090
Caribbean VB306-17	630870132893
Marseille VB306-59	630870090612
Cherry VB306-67	630870056113
Cassis VB306-72	630870061544



REVOLUTION® SMALL SPATULA

12" x 1¾" REVOLUTION® SMALL SPATULA	
Soleil VB300-1M	630870108775
Flame VB300-2	630870056120
Palm VB300-4P	630870128087
White VB300-16	630870056137
Caribbean VB300-17	630870132831
Marseille VB300-59	630870090629
Cherry VB300-67	630870056151
Cassis VB300-72	630870061551



REVOLUTION® COMMERCIAL JAR SCRAPER

12¼" x 1½" REVOLUTION® COMMERCIAL JAR SCRAPER	
Cherry VP306-67	630870087957



REVOLUTION® BI-MATERIAL LADLE

12" x 3½" REVOLUTION® BI-MATERIAL LADLE	
Marseille VE300-59	630870129855
Cherry VE300-67	630870128711



REVOLUTION® BI-MATERIAL SLOTTED TURNER

13½" x 2½" REVOLUTION® BI-MATERIAL SLOTTED TURNER	
Marseille VE301-59	630870129824
Cherry VE301-67	630870128681



REVOLUTION® COMMERCIAL SMALL SPATULA

12" x 1¾" REVOLUTION® COMMERCIAL SMALL SPATULA	
Cherry VP300-67	630870088008



REVOLUTION® BI-MATERIAL SLOTTED SPOON

13½" x 2½" REVOLUTION® BI-MATERIAL SLOTTED SPOON	
Marseille VE302-59	630870129848
Cherry VE302-67	630870128704



REVOLUTION® BI-MATERIAL SAUTÉ SPOON

13½" x 2½" REVOLUTION® BI-MATERIAL SAUTÉ SPOON	
Marseille VE303-59	630870129831
Cherry VE303-67	630870128698



REVOLUTION® MEDIUM SPATULA

12½" x 2¼" REVOLUTION® MEDIUM SPATULA	
Soleil VB301-1M	630870108782
Flame VB301-2	630870056168
Palm VB301-4P	630870128094
White VB301-16	630870056175
Caribbean VB301-17	630870132848
Marseille VB301-59	630870090636
Cherry VB301-67	630870056199
Cassis VB301-72	630870061568



REVOLUTION® COMMERCIAL MEDIUM SPATULA

12½" x 2¼" REVOLUTION® COMMERCIAL MEDIUM SPATULA	
Cherry VP301-67	630870088053



REVOLUTION® LARGE SPATULA

13¼" x 2¾" REVOLUTION® LARGE SPATULA	
Soleil VB303-1M	630870108799
Flame VB303-2	630870056434
Palm VB303-4P	630870128117
White VB303-16	630870056441
Caribbean VB303-17	630870132862
Marseille VB303-59	630870090643
Cherry VB303-67	630870056465
Cassis VB303-72	630870061575



REVOLUTION® COMMERCIAL LARGE SPATULA

13¼" x 2¾" REVOLUTION® COMMERCIAL LARGE SPATULA	
Cherry VP303-67	630870088107



REVOLUTION® COMMERCIAL LARGE SPATULA – LONG HANDLE

15¾" x 2¾" REVOLUTION® COMMERCIAL LARGE SPATULA – LONG HANDLE	
Cherry VP403-67	630870088251



REVOLUTION® SPATULA SPOON

12¾" x 2¼" REVOLUTION® SPATULA SPOON	
Soleil VB302-1M	630870108805
Flame VB302-2	630870056397
Palm VB302-4P	630870128100
White VB302-16	630870056403
Caribbean VB302-17	630870132855
Marseille VB302-59	630870090650
Cherry VB302-67	630870056427
Cassis VB302-72	630870061582



REVOLUTION® COMMERCIAL SPATULA SPOON

12¾" x 2¼" REVOLUTION® COMMERCIAL SPATULA SPOON	
Cherry VP302-67	630870088152



REVOLUTION® COMMERCIAL SPATULA SPOON – LONG HANDLE

15¼" x 2¼" REVOLUTION® COMMERCIAL SPATULA SPOON – LONG HANDLE	
Cherry VP402-67	630870088305



REVOLUTION® BASTING BRUSH

11½" x 2¾" REVOLUTION® BASTING BRUSH	
Soleil VB311-1M	6 30870 10883 6
Flame VB311-2	6 30870 05620 5
Palm VB311-4P	6 30870 12815 5
White VB311-16	6 30870 05621 2
Caribbean VB311-17	6 30870 13290 9
Marseille VB311-59	6 30870 09066 7
Cherry VB311-67	6 30870 05623 6
Cassis VB311-72	6 30870 06159 9



REVOLUTION® COMMERCIAL BASTING BRUSH

11½" x 2¾" REVOLUTION® COMMERCIAL BASTING BRUSH	
Cherry VP311-67	6 30870 08820 6



REVOLUTION® COMMERCIAL BASTING BRUSH – LONG HANDLE

14" x 2¾" REVOLUTION® COMMERCIAL BASTING BRUSH – LONG HANDLE	
Cherry VP411-67	6 30870 08835 0



REVOLUTION® SAUTÉ SPOON (LEFT-HANDED)

12½" x 2" SAUTÉ SPOON (LEFT-HANDED)	
Soleil VB304-1M	6 30870 10881 2
Flame VB304-2	6 30870 08540 3
Palm VB304-4P	6 30870 12812 4
White VB304-16	6 30870 08541 0
Caribbean VB304-17	6 30870 13287 9
Marseille VB304-59	6 30870 09067 4
Cherry VB304-67	6 30870 08543 4
Cassis VB304-72	6 30870 08544 1



REVOLUTION® SAUTÉ SPOON (RIGHT-HANDED)

12½" x 2" SAUTÉ SPOON (RIGHT-HANDED)	
Soleil VB305-1M	6 30870 10882 9
Flame VB305-2	6 30870 08546 5
Palm VB305-4P	6 30870 12813 1
White VB305-16	6 30870 08547 2
Caribbean VB305-17	6 30870 13288 6
Marseille VB305-59	6 30870 09068 1
Cherry VB305-67	6 30870 08549 6
Cassis VB305-72	6 30870 08550 2



REVOLUTION® 6 PIECE SET

REVOLUTION® 6 PIECE SET	
Soleil VB30016-1M	6 30870 10934 5
Flame VB30016-2	6 30870 07004 1
Palm VB30016-4P	6 30870 13158 2
White VB30016-16	6 30870 07002 7
Caribbean VB30016-17	6 30870 13294 7
Marseille VB30016-59	6 30870 09069 8
Cherry VB30016-67	6 30870 07003 4



REVOLUTION® WOOD SPOON

12½" x 2½" VW300	6 30870 09406 1



REVOLUTION® WOOD SLOTTED SPOON

12½" x 2½" VW301	6 30870 09407 8



REVOLUTION® WOOD SCRAPING SPOON

12½" x 2½" VW302	6 30870 11701 2



FRENCH ROLLING PIN

20" x 1¾" WD1001	6 30870 11000 6
20" x 1½" WD1000	6 30870 10999 4



REVOLUTION® PASTA FORK

13.5" x 1.5" VS305	6 30870 09168 8



REVOLUTION® SLOTTED TURNER

13.38" x 3.25" VS300	6 30870 09163 3



REVOLUTION® SILICONE SLOTTED TURNER

13.38" x 3.56" VS301	6 30870 09164 0



REVOLUTION® SPOON

13.5" x 2.5" VS302	6 30870 09165 7



REVOLUTION® SLOTTED SPOON

13.5" x 2.5" VS303	6 30870 09166 4



REVOLUTION® LADLE

13.25" x 3.5" VS304	6 30870 09167 1



STEAK THERMOMETERS (SET OF 4)

1" x 1" x 2⅝" TR1009	6 30870 09102 2



REVOLUTION® WIRE SKIMMER

13.5" x 4.75" VS307	6 30870 09170 1



REVOLUTION® BALLOON WHISK

11.5" x 2.75" VS310	6 30870 09172 5



REVOLUTION® FLAT WHISK

11.38" x 2.63" VS311	6 30870 09173 2



REVOLUTION® POTATO MASHER

10.5" x 3.25" VS306	6 30870 09169 5



REVOLUTION® MESH STRAINER

15" x 6" VS308	6 30870 09171 8
10.75" x 4" VS309	6 30870 09178 7



DIGITAL INSTANT READ THERMOMETER

¾" x ⅝" x 8" TR1006-2	6 30870 09099 5



STAINLESS STEEL DIGITAL INSTANT READ THERMOMETER

½" x ½" x 8½" TR1007	6 30870 09100 8



OVEN THERMOMETER

1¾" x 3⅝" x 1¾" TR1001	6 30870 09094 0



MEAT THERMOMETER

2⅞" x 2⅞" x 5¼" TR1002	6 30870 09095 7



FREEZER THERMOMETER

1¾" x 3⅝" x 1¾" TR1003	6 30870 09096 4



CANDY/DEEP FRY THERMOMETER

2½" x 2½" x 6½" TR1004	6 30870 09097 1



GRILL THERMOMETER

3" x 2½" x ¾" TR1008	6 30870 09101 5



ANALOG INSTANT THERMOMETER

1¾" X 1¾" X 6½" TR1005	6 30870 09098 8



MEASURING PANS	
2 cup SSC1000-11	6 30870 04797 5
3 cup SSC1000-13	6 30870 04798 2



MEASURING SPOONS (SET OF 5)	
SSA2520	6 30870 10570 5



MEASURING CUPS (SET OF 4)	
SSA2530	6 30870 10571 2



MEASURE MAGNET	
6½" x 3¾" SSA2501	6 30870 05343 3



PEPPER MILL	
Soleil MG600-1M	6 30870 13582 5
Flame MG600-2	6 30870 10615 3
Palm MG600-4P	6 30870 15006 4
White MG600-16	6 30870 14564 0
Caribbean MG600-17	6 30870 12714 1
Black Onyx MG600-31	6 30870 10616 0
Marseille MG600-59	6 30870 12720 2
Cherry MG600-67	6 30870 10614 6
Dune MG600-68	6 30870 13584 9
Cassis MG600-72	6 30870 13580 1
Coastal MG600-42	6 30870 12718 9



SALT MILL	
Soleil MG601-1M	6 30870 13581 8
Flame MG601-2	6 30870 10618 4
Palm MG601-4P	6 30870 15007 1
White MG601-16	6 30870 14565 7
Caribbean MG601-17	6 30870 12713 4
Black Onyx MG601-31	6 30870 10619 1
Marseille MG601-59	6 30870 12719 6
Cherry MG601-67	6 30870 10617 7
Dune MG601-68	6 30870 13583 2
Cassis MG601-72	6 30870 13579 5
Coastal MG601-42	6 30870 12717 2



¼ CUP PINCH BOWLS (SET OF 4)	
Soleil FA200-1M	6 30870 11183 6
Palm FA200-4P	6 30870 12817 9
Caribbean FA200-17	6 30870 13679 2
Marseille FA200-59	6 30870 11184 3
Cherry FA200-67	6 30870 11185 0
Multi-Colored FA220-MC	6 30870 13563 4



¼, ⅓, ½, 1 CUP PREP BOWLS (SET OF 4)	
Soleil FA205-1M	6 30870 11188 1
Palm FA205-4P	6 30870 12818 6
Caribbean FA205-17	6 30870 13680 8
Marseille FA205-59	6 30870 11189 8
Cherry FA205-67	6 30870 11190 4
Multi-Colored FA209-MC	6 30870 13564 1



1 QT. BERRY COLANDER	
Soleil FA210-1M	6 30870 10868 3
Palm FA210-4P	6 30870 12819 3
Caribbean FA210-17	6 30870 04130 0
Black Onyx FA210-31	6 30870 04132 4
Marseille FA210-59	6 30870 09085 8
Cherry FA210-67	6 30870 04133 1



3 OZ. BAKING CUPS (SET OF 6)	
Pink FA100-19	6 30870 02868 4
Marseille FA100-59	6 30870 09084 1
Cherry FA100-67	6 30870 02728 1



4" MINI COOL TOOL™ (SET OF 2)	
Soleil FB410-1M	6 30870 10874 4
Palm FB410-4P	6 30870 12820 9
White FB410-16	6 30870 01063 4
Caribbean FB410-17	6 30870 02668 0
Marseille FB410-59	6 30870 09091 9
Cherry FB410-67	6 30870 01062 7



8" COOL TOOL™	
Soleil FB401-1M	6 30870 10873 7
Palm FB401-4P	6 30870 12821 6
White FB401-16	6 30870 02325 2
Caribbean FB401-17	6 30870 02860 8
Marseille FB401-59	6 30870 09090 2
Cherry FB401-67	6 30870 02322 1



4" FRENCH COASTERS (SET OF 4)	
Soleil FB510-1M	6 30870 10871 3
Palm FB510-4P	6 30870 12822 3
White FB510-16	6 30870 05422 5
Caribbean FB510-17	6 30870 05423 2
Marseille FB510-59	6 30870 09088 9
Cherry FB510-67	6 30870 05425 6
Multi-Colored FB512-MC	6 30870 13565 8



8" FRENCH TRIVET	
Soleil FB500-1M	6 30870 10869 0
Palm FB500-4P	6 30870 12823 0
White FB500-16	6 30870 05384 6
Caribbean FB500-17	6 30870 05385 3
Marseille FB500-59	6 30870 09086 5
Cherry FB500-67	6 30870 05387 7



5¾" x 2" COOL TOOL™ HANDLE SLEEVE	
Soleil FB420-1M	6 30870 10875 1
Palm FB420-4P	6 30870 12824 7
Caribbean FB420-17	6 30870 05954 1
Black Onyx FB420-31	6 30870 01780 0
Marseille FB420-59	6 30870 09092 6
Cherry FB420-67	6 30870 01777 0



BAKING CUP SET	
Soleil FA08513-1M	6 30870 11177 5
Cherry FA08513-67	6 30870 11176 8



14" x 7" OVEN MITT	
Flame TH5003-2	6 30870 10348 0
Black Onyx TH5003-31	6 30870 09831 1
Marseille TH5003-59	6 30870 10349 7
Cherry TH5003-67	6 30870 09832 8
Fennel TH5003-69	6 30870 09833 5



13¼" x 8¼" POTHOLDER	
Flame TH5001-2	6 30870 10355 8
Black Onyx TH5001-31	6 30870 10362 6
Marseille TH5001-59	6 30870 10356 5
Cherry TH5001-67	6 30870 10361 9
Fennel TH5001-69	6 30870 09911 0



8" x 5" FINGERTIP POTHOLDER (SET OF 2)	
Flame TH5004-2	6 30870 10352 7
Black Onyx TH5004-31	6 30870 10359 6
Marseille TH5004-59	6 30870 10353 4
Cherry TH5004-67	6 30870 10360 2
Fennel TH5004-69	6 30870 10354 1



7¼" x 3¼" HANDLE MITT	
Flame TH5000-2	6 30870 10357 2
Black Onyx TH5000-31	6 30870 10363 3
Marseille TH5000-59	6 30870 10358 9
Cherry TH5000-67	6 30870 10364 0
Fennel TH5000-69	6 30870 09912 7



10" x 9" SQUARE POTHOLDER	
Flame TH5002-2	6 30870 10350 3
Black Onyx TH5002-31	6 30870 09835 9
Marseille TH5002-59	6 30870 10351 0
Cherry TH5002-67	6 30870 09836 6
Fennel TH5002-69	6 30870 09837 3



29½" x 19¾" CUISINE TOWEL	
Flame TH5007-2	6 30870 09620 1
Black Onyx TH5007-31	6 30870 09619 5
Cherry TH5007-67	6 30870 09621 8



12" x 12" DISH CLOTHS (SET OF 3)	
Flame TH5006-2	6 30870 09628 7
Cobalt TH5006-30	6 30870 09631 7
Black Onyx TH5006-31	6 30870 09627 0
Cherry TH5006-67	6 30870 09629 4
Fennel TH5006-69	6 30870 09630 0



27½" x 19½" KITCHEN TOWELS (SET OF 3)	
Flame TH5005-2	6 30870 09623 2
Cobalt TH5005-30	6 30870 09626 3
Black Onyx TH5005-31	6 30870 09622 5
Cherry TH5005-67	6 30870 09624 9
Fennel TH5005-69	6 30870 09625 6



ADVANCED LEVER AND FOILCUTTER	
Black Nickel LMG10L-50	6 30870 07415 5



ORIGINAL LEVER AND FOILCUTTER	
Black LM250L-31	6 30870 07574 9



WINGED LEVER	
Black Nickel WL300L-50	6 30870 07459 9



COMPACT LEVER	
Satin LM150PL-35	6 30870 10282 7
Cherry LM150PL-67	6 30870 10281 0



REPLACEMENT SCREW	
Original Lever LML000	6 30870 07502 2
Vertical Lever LML001	6 30870 07865 8



TRADITIONAL CORKSCREW	
Black Nickel TC300L-50	6 30870 07512 1



WAITER'S FRIEND, WOOD	
Wood WT110LP-W*	6 30870 09268 5

Peggable



WAITER'S FRIEND	
Shiny Cherry WT130-67*	6 30870 15069 9
Shiny Flame WT130-CF*	6 30870 15070 5
Shiny Yellow WT200-CY*	6 30870 15071 2
Shiny Purple WT130-CL*	6 30870 15072 9
Shiny Pink WT130-CP*	6 30870 15073 6
Shiny Green WT130-CG*	6 30870 15074 3
Satin WT130-35*	6 30870 15075 0
Shiny Black WT130-31*	6 30870 15653 0

Peggable



BUTLER'S FRIEND	
Black Nickel PC300L-50	6 30870 07428 5



ACTIV-BALL PLUS	
Black PM200L-31	6 30870 07581 7



ACTIV-BALL ORIGINAL	
Black TM200L-31	6 30870 07583 1



ACTIV-BALL ORIGINAL GIFT SET	
Flame GS200L-2	6 30870 08633 2
Black GS200L-31	6 30870 07577 0
Marseille GS200L-59	6 30870 08634 9
Cherry GS200L-67	6 30870 08635 6

Peggable



ACTIV-BALL METAL	
Black Nickel TM300L-50	6 30870 07425 4



ORIGINAL TABLE MODEL	
Black TM100L-31*	6 30870 09272 2

Peggable



ORIGINAL POCKET MODEL

Black PM100L-31*	6 30870 09271 5

**Peggable*



FOIL CUTTER

Black Nickel FC400L-50	6 30870 07517 6
Black FC100L-31*	6 30870 09273 9

**Peggable*



SIMPLE POURER

Black WA143L-31*	6 30870 07443 8

**Peggable*



WINE COOLER CARRY BAG

Palm WA127L-4P	6 30870 15076 7
Black WA127L-31	6 30870 14928 0
Cherry WA127L-67	6 30870 14929 7



WINE FUNNEL

Stainless Steel WA108L	6 30870 07498 8



AERATOR POURER STOPPER

Black WA119L-31	6 30870 09274 6



WINE STOPPERS (SET OF 4)

Granite WA138L-1J*	6 30870 09270 8

**Peggable*



WINE PUMP AND 3 STOPPERS

Black Nickel WA137L-50	6 30870 07525 1
Flame WA137PL-2	6 30870 09740 6
Black WA137PL-31	6 30870 07522 0
Marseille WA137PL-59	6 30870 10670 2
Cherry WA137PL-67	6 30870 09739 0



WINE COOLER SLEEVE

Flame WA126L-2	6 30870 07422 3
Palm WA126L-4P	6 30870 13820 8
Black WA126L-31	6 30870 07466 7
Marseille WA126L-59	6 30870 11249 9
Cherry WA126L-67	6 30870 07420 9
Burgundy WA126L-75	6 30870 07474 2



CHAMPAGNE CROWN SEALER

Black Nickel SW101L-50	6 30870 07514 5



CHAMPAGNE STAR

Black Nickel SW100L-50	6 30870 07519 0



SILICONE WINE GLASS MARKERS (SET OF 8)

Multi-Colored (Box Set of 8) WA146L	6 30870 14698 2

LE CREUSET OF AMERICA, INC.
Duns # 084-707694

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Phone 803-943-4308
Fax 803-943-4510
www.lecreuset.com
Office Hours: 8:30 AM – 5:00 PM EST

Terms and Conditions of Sale (2015)

The following terms and conditions apply to orders accepted by LE CREUSET of AMERICA, INC.,

("Le Creuset" or the "Company") that are to be shipped by Le Creuset, between January 1, 2015, and December 31, 2015 (the "Covered Period"). Unless other or supplemental terms and conditions are expressly agreed to by Le Creuset in writing bearing the handwritten signature of a duly authorized officer of Le Creuset at the vice president level or above ("Supplemental Terms"), Le Creuset and the person or entity ordering or purchasing from Le Creuset any products or services (the "Customer") agree to the following provisions (the "Terms and Conditions"):

General

- These Terms and Conditions and any Supplemental Terms apply to orders, sales, shipments and deliveries of products or services by Le Creuset where delivery to the Customer is designated as being to an address in the United States (the "Covered Country"); as to orders, sales, shipments and deliveries of products or services by Le Creuset where delivery to the Customer is designated as being to an address in another country, the terms and conditions applicable to such country issued by Le Creuset or its affiliates shall apply. As provided below, unless Le Creuset gives its prior written consent otherwise, such products and services are authorized to be re-sold by Customer only in Authorized Re-Sales in the Covered Country. However, if Le Creuset consents in writing to re-sales in another country, then the terms and conditions applicable to such country issued by Le Creuset or its affiliates shall apply to the extent such other terms and conditions relate to re-sales (including such terms as trademark usage and pricing applicable with respect to such re-sales) and are otherwise inconsistent with the Terms and Conditions and Supplemental Terms. The transactions described above as being subject to these Terms and Conditions and the Supplemental Terms are referred to as "Covered Sales."
- All orders by a Customer are offers and are subject to acceptance in Le Creuset's sole discretion as provided below at its Early Branch, South Carolina office and, upon acceptance by Le Creuset as provided below, shall be deemed a contract formed in Early Branch, South Carolina. Without limiting the foregoing,
- Any quotation however transmitted is provisional and revocable and shall not be binding upon or create any liability or obligation of Le Creuset or its affiliates;
- All orders however transmitted are provisional and receipt by Le Creuset of such orders does not constitute an acceptance of the order (or any terms contained therein);
- Le Creuset or its affiliates or representatives may send an acknowledgment of the order, but any such acknowledgment shall be acknowledgment of receipt only and shall not be an acceptance of the order or be binding upon or create any liability or obligation of Le Creuset or its affiliates (even if such acknowledgment refers to acceptance);
- Unless expressly provided otherwise in Supplemental Terms or except expressly agreed in writing bearing the handwritten signature of a duly authorized officer of Le Creuset at the vice president level or above, acceptance of an order shall not be deemed to occur until Le Creuset ships goods or provides services, regardless of whether a salesperson, manager or other representative of Le Creuset signs, receives, or purports to accept an order (all of which shall not be deemed to have been authorized);
- Acceptance of an order shall be at the sole discretion of Le Creuset, Le Creuset reserves the right to refuse any order in its sole discretion and Le Creuset may refrain from accepting an order even though it had previously accepted orders from Customer. No delay, suspension, or withholding of a shipment shall be deemed to be an acceptance of any order;
- Le Creuset may revoke acceptance of any order (and may cancel or suspend any shipment made) if it believes in good faith that the Customer breached the Terms and Conditions or Supplemental Terms (or terms and conditions relating to periods before and after the Covered Period) applicable to any order for products or services (including by Customer's failure to make payments when due) or in circumstances that applicable law would permit a seller to revoke acceptance of an order; and
- All orders and the acceptance of orders are also subject to credit approval up to and including the time of shipment.
- These Terms and Conditions are subject to change by Le Creuset at any time without prior notice with respect to any orders that have not been shipped prior to such change. These Terms and Conditions and any Supplemental Terms collectively constitute the complete, final, and exclusive agreement relating to the purchase and sale of Le Creuset's goods or services in the Covered Sales and the Customer acknowledges and agrees that all shipments and sales are and will be undertaken in reliance upon the understanding and agreement that these Terms and Conditions and any Supplemental Terms are the complete, final, and exclusive agreement between such the Customer and Le Creuset with respect to Covered Sales. The Terms and Conditions set forth herein cannot be altered, modified, amended or changed in any regard except by Supplemental Terms and, by making any order and accepting the shipment or provision of goods or services, the Customer accepts and agrees to these Terms and Conditions and such Supplemental Terms in full and without modification.
- Accordingly, these Terms and Conditions and any Supplemental Terms collectively replace and supersede all prior undertakings and agreements, written and oral, and apply with respect to the prices and quantities agreed to by Le Creuset;
- The Customer agrees that it will make its purchases without reliance on any promise or representation other than those expressly contained in these Terms and Conditions and any Supplemental Terms;
- The Customer agrees that (a) terms or conditions presented by or contained in an offer, order, or other undertaking or record that are not contained in these Terms and Conditions or the Supplemental Terms are rejected by Le Creuset, are not part of any sale or contract with Customer and are replaced with and superseded by these Terms and Conditions and the Supplemental Terms and (b) it withdraws any other terms or conditions that the Customer may have furnished or will furnish, regardless of whether, in any case in (a) and/or (b), (1) the Customer's proposed terms and conditions are consistent, inconsistent, additional or supplemental with or to these Terms and Conditions and the Supplemental Terms, (2) such other terms and conditions precede, accompany or follow any order by the Customer or shipment by Le Creuset, and (3) Le Creuset ships or provides goods or services, accepts any payment, or takes any other action after it receives such proposed terms and conditions.
- The Supplemental Terms may include Authorized Dealer Agreements between Le Creuset and Customer. Customer agrees to perform its obligations under the Supplemental Terms, including, if applicable, the Authorized Dealer Agreements.

Cancellations

- A five (5) business day notice prior to the ship date is required to cancel any order. If the Customer does not provide the required cancellation notice within such period, Le Creuset may charge (and the Customer agrees to pay) a 20% restocking fee.

Price and Financing Terms

- Unless otherwise specified by Le Creuset, and subject to prior credit approval, net 30 days from date of invoices. Le Creuset may require prepayment or other payment terms, and credit approval may be withdrawn, at any time with respect to open orders that have not shipped.
- To the fullest extent allowed by applicable law, finance charges of 1.5% per month (18% annually) on unpaid, past due balance.
- Any published, distributed, or posted prices for products and services offered by Le Creuset are intended solely to facilitate offers to purchase such products and services, and are subject to change at any time without prior notice.
- With respect to all re-sales by Customer in the United States of products acquired by the Customer pursuant to these Terms and Conditions, references to "MSRP," "MSP," "SRP," "retail prices," or the like in the catalogue in which these Terms and Conditions are included or other documents issued by Le Creuset are suggested only. The foregoing does not limit or affect Le Creuset's discretion in not accepting or rejecting one or more orders or in terminating business relationships with Customer. To the extent that Le Creuset gives its prior written consent to re-sales by Customer in countries other than the United States, the terms and conditions applicable to such country issued by Le Creuset or its affiliates shall apply with respect to price descriptions and pricing arrangements with respect to re-sales to the extent such other terms and conditions are inconsistent with the provisions in this bullet point.

Minimum Orders

- A minimum order of $1,000 shipped to one location is required for prepaid freight.
- If accepted, orders under $1,000 shipped to one location are subject to actual shipping charges plus $8.50 handling charge.
- An opening order for a new account is subject to a $3,000 minimum. For Wine/Liquor stores, the opening order is subject to a $1,000 minimum.
- Customized case packs are subject to a 2% handling fee, which the Customer agrees to pay when added to the Customer's invoice or invoiced separately.

Shipment

- All products will be shipped to the Customer F.O.B. (Free On Board) the dock at Le Creuset's warehouse facility, with the title and risk of loss or damages to the products passing to the Customer upon commencement of loading onto the initial vehicle used to transport the products from such facility, regardless of whether freight is prepaid or whether Le Creuset pays or reimburses Customer for freight.
- Le Creuset assumes no liability for damage or breakage after putting the products into the possession of the carrier, or for any delay in shipment or transit of products.
- All shipments will be by surface transportation.
- For destinations within the 48 continental U.S. states (e.g., excluding Alaska, Hawaii, Puerto Rico and other U.S. possessions and territories), Le Creuset will prepay the freight charge as a component of the price of the products subject to minimum order requirements being met.
- Prepaid Freight charges include delivery to the Customer's dock only. Shipments requiring Special Handling/Delivery incur additional freight charges, which the Customer agrees to pay. Additional charges will apply in the following and other situations: Segregate and Count, Detention Fee, Metro Charge, Drop Container, Liftgate, Shipper Unload, Inside Delivery, Delivery Appointment. To cover these additional charges, a minimum of $50.00 and/or the actual additional freight charges may be added to the Customer's products invoice or invoiced separately.
- Le Creuset will ship to physical addresses only; no P.O. boxes or APO addresses. Orders received to P.O. Box or APO box will be canceled.

Claims

- Without limiting the provisions set forth in "Shipment" above, Le Creuset is not responsible for products lost or damaged in transit. For products lost or damaged in transit, the Customer must file the freight claims directly with the delivering carrier.
- All claims for shortage or damage of products not resulting from transit must be delivered to Le Creuset within 20 days of the delivery of the applicable shipment by the carrier. The Customer must retain for 90 days from receipt by Le Creuset receipt of the claim, and permit Le Creuset to inspect and verify at its convenience: (i) all damaged products and (ii) all packaging containing damaged products or that should have contained products alleged to be short, along with the other products contained in such packaging. Any products delivered in lieu of short products must be identified to Le Creuset in the shortage claim and returned to Le Creuset as it directs.
- Any claims for nonconforming products or services must be delivered to Le Creuset within 45 days of the delivery of such products or services to the Customer and must specify in detail the nature of the nonconformity. The Customer must retain for 90 days from receipt of the claim by Le Creuset, and permit Le Creuset to inspect and verify at its convenience, any nonconforming products and related materials such as packaging and labeling. All nonconforming products for which Le Creuset has approved a claim must be retained until returned or destroyed as directed by Le Creuset.
- Any claims for mispricing or other invoicing or billing errors must be delivered to Le Creuset within 45 days of the applicable invoicing or billing, and must include full and complete documentation of the alleged error.
- For 120 days following its receipt of a claim of any type, in the exclusive discretion of Le Creuset and as the Customer's sole and exclusive remedy, Le Creuset shall have the right to cure any matter alleged by the claim.
- Each claim must be reviewed for accuracy and certified by an employee of the Customer with authority to bind the Customer in connection with the matter set forth therein.
- No offsets against any amounts due Le Creuset shall be made or allowed with respect to any claim.
- Unless and only to the extent otherwise provided in Supplemental Terms, (i) the Customer will have no claim or cause of action as against Le Creuset or affiliates of Le Creuset with respect to products or services other than the claims described in this "Claims" section (all other claims and causes of action being waived and released), (ii) this "Claims" section sets forth the entire and exclusive method for resolving claims against Le Creuset with respect to the sale of any product or service by Le Creuset (including any promotional incentives offered by Le Creuset), and (iii) all claims are subject to the "Disclaimer, Exculpation and Limitation on Liability" section set forth below and exclude any amounts or liability excluded or limited by such section.
- Le Creuset's liability for any claim is subject to and conditioned on strict compliance with these Terms and Conditions, and any claims not in strict compliance therewith are expressly and irrevocably waived and released by the Customer and its successors and assigns.

Returns

- Le Creuset will not accept returned products unless it approves the return in advance.
- Returns must be shipped freight prepaid to Le Creuset as it directs. Packaging of returns must clearly display the return authorization number as instructed and issued by Le Creuset at the time of approving the return.
- Returns of re-saleable (as determined exclusively by Le Creuset in its sole discretion) products are subject to a 20% restocking charge. Re-saleable returns must be in factory fresh cartons, free of any price marks.
- All returns will be credited at the lowest price charged by Le Creuset for the relevant products if a reference to the related invoice is not provided.

Promotions and Marketing

- Customer is solely responsible, at its own cost, risk and expense, for setting, controlling and implementing its marketing plans and efforts.
- Le Creuset may provide marketing and other similar promotional materials and information, as well as advertising or other similar support, special concessions, or special or promotional pricing as it deems appropriate. Le Creuset's provision or allowance of any marketing and other similar promotional materials and information, advertising or other similar support, special concessions, or special or promotional pricing to Customer will be made in reliance upon Customer's undertaking that it will use or allow such marketing and other similar promotional materials and information and advertising, support, concessions, or pricing only with respect to the Le Creuset approved promotional functions and activities for which the same were intended.
- Without limiting the preceding bullet point, from time to time during the Covered Period, Le Creuset may make available to Customer participation in Retail Support Programs, as such term is defined in the Le Creuset/Screwpull's Manufacturer Minimum Advertised Pricing Policy ("MMAP") in effect with respect to such Covered Period, as Le Creuset may, in its sole discretion, deem advisable and appropriate. Among other factors that Le Creuset may take into account in determining whether Customer would be entitled to participate in a Retail Support Program shall be Customer's adherence to the MMAP. Le Creuset may curtail, terminate, change or eliminate any Retail Support Program, in which it allows Customer to participate at any time and with or without cause, including for failure to adhere to MMAP. Le Creuset also reserves the right to take other actions with respect to MMAP violations as it deems appropriate, including the actions described in the MMAP. Customer is not obligated to participate in any Retail Support Program.

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  (b) customer does not acquire under these Terms and Conditions and any Supplemental Terms any ownership interest in any of Le Creuset's intellectual property rights;

  (c) any goodwill derived from the use by Customer of Le Creuset's intellectual property rights inures to the benefit of Le Creuset or its licensors, as the case may be; and

  (d) if Customer acquires any intellectual property rights in or relating to any product or service purchased under these Terms and Conditions and any Supplemental Terms (including any rights in any trademarks, derivative works or patent improvements relating thereto and including any rights relating to, derived from or based on such products or services or Le Creuset's intellectual property rights), by operation of law, or otherwise, these rights are deemed and are hereby irrevocably assigned to Le Creuset or its licensors, as the case may be, without further action by either party.

- Subject to the limitations set forth in the next two succeeding bullet points, Le Creuset agrees that the Customer has a limited, non-exclusive, terminable, revocable (at any time, with or without cause) license with respect to the Le Creuset Marks and Trade Dress to acquire Le Creuset Branded Products in Covered Sales, to resell such Le Creuset Branded Products in Authorized Re-Sales, and to distribute advertising materials supplied or authorized by Le Creuset (the "Limited License"). The scope of the Limited License expressly excludes any of the actions prohibited by the next two succeeding bullet points (and all such actions shall be outside such scope).
- As a material inducement to Le Creuset's willingness to supply products and services under these Terms and Conditions and the Supplemental Terms and to grant the Limited License above, the Customer agrees that by placing any order for such products and services, without the separate written approval of Le Creuset by a duly authorized officer of Le Creuset at the vice president level or above, the Customer will not and will not authorize others to:

  (a) display, use or include any Le Creuset Marks or Trade Dress in or on any advertisement, display, circular, document or sign by, in, through or on any medium or in any manner (including, without limitation, on or through the Internet, and "Worldwide Web Site" or other electronic or digital communication network, through radio or television broadcast, and/or in any print medium), without in each specific case, the prior written permission of Le Creuset, provided that the Customer may, subject to any instructions or terms set by Le Creuset, sell genuine Le Creuset Branded Products in Authorized Re-Sales and may display and distribute advertising materials supplied or authorized by Le Creuset;

  (b) advertise, offer for sale, sell or otherwise distribute any Le Creuset Branded Products on or through a Third Party Website without the separate written approval of Le Creuset, even if written permission is granted in accordance with paragraph (a) immediately above to allow advertising with Le Creuset Marks and Trade Dress;

  (c) advertise, offer for sale, sell or otherwise distribute any Le Creuset Branded Products other than in Authorized Re-Sales (and without limiting the foregoing the Customer will not advertise, offer for sale, sell or otherwise distribute any Le Creuset Branded Products to or through a third party that the Customer knows or reasonably should know intends to export, distribute or transport such Le Creuset Branded Products to a destination outside of the Covered Country);

  (d) if Le Creuset agrees in writing that Authorized Re-Sales include sales by the Customer to retailers located (and taking delivery) in the Covered Country, then Customer shall obligate such retailers to make their re-sales only end-user customers in bona fide retail sales in the Covered Country for delivery to such end-user customers to a location in the Covered Country. Without limiting the foregoing, any re-sale by such third party retailer that does not comply with the foregoing sentence is not authorized by Le Creuset;

  (e) other than from Le Creuset and its affiliates, acquire Le Creuset Branded Products in shipments from outside the Covered Country (including from a third party that the Customer knows or reasonably should know made shipments acquired from outside the Covered Country) for redistribution in the Covered Country.

- The Customer shall observe Le Creuset's instructions with respect to any uses included within the scope of the Limited License that Le Creuset issues to protect its brand and the goodwill with respect to the Le Creuset Marks and Trade Dress. Customer shall ensure that all Le Creuset Branded Products sold by Customer and all related quotations, specifications, displays, advertisements, and descriptive literature, and all other materials carrying any Le Creuset Marks or Trade Dress, are marked with the appropriate trademark notices in accordance with Le Creuset's instructions.
- Notwithstanding anything to the contrary in these Terms and Conditions or Supplemental Terms, neither Customer nor its representatives shall:

  (a) make any representations, warranties, guarantees, indemnities, similar claims or other commitments ostensibly on behalf of Le Creuset or regarding the products or services purchased under these Terms and Conditions or Supplemental terms (though Customer may provide prospective to end-user customers in bona fide retail sales in the Covered Country the limited warranty included in the packages in which the products are supplied by Le Creuset and any other marketing materials Le Creuset provides to Customer for public distribution);

  (b) engage in any unfair, competitive, misleading or deceptive practices respecting Le Creuset, Le Creuset Marks and Trade Dress or the Le Creuset Branded Products, including any product disparagement or "bait-and-switch" practices;

  (c) separate any items sold, bundled or packaged as a single product by Le Creuset;

  (d) sell or offer to sell any Le Creuset Branded Products other than products purchased by Customer from Le Creuset or from a distributor authorized by Le Creuset to sell the same to Customer; or

  (e) promote, market, sell or distribute Le Creuset Branded Products using promotional information and material other than promotional information or material provided by Le Creuset for distribution to the public or authorized in writing by Le Creuset.

- Customer does not have the permission or authorization to advertise, offer for sale, sell or otherwise distribute any Le Creuset Branded Products other than in accordance with the provisions in "Use of Marks, Logos, and Other Items; Restrictions and Distribution" (and no license, express or implied, is granted with respect thereto). Customer acknowledges that these Terms and Conditions provide that Le Creuset has the sole discretion to refuse or reject orders and without limiting its sole discretion Le Creuset may refuse or reject any order for Le Creuset Branded Products that it suspects will be exported outside the Covered Country or any order where it believes that the Customer has otherwise violated or is violating any other provisions in these Terms and Conditions or the Supplemental Terms.

Certain Terms

As used in these Terms and Conditions:

- "Authorized Re-Sales" means bona fide re-sales of Branded Products (a) to end-user customers in bona fide retail sales in the Covered Country for delivery to such end-user customers to a location in the Covered Country and/or (b) if authorized by Le Creuset in writing, to retailers located (and taking delivery) in the Covered Country that make re-sales only end-user customers in bona fide retail sales in the Covered Country for delivery to such end-user customers to a location in the Covered Country.
- "Le Creuset Branded Products" means products bearing or accompanied by (whether on or through packaging, advertisement or otherwise) Le Creuset Marks and Trade Dress, including products manufactured by third parties but distributed by Le Creuset or its affiliates under or with Le Creuset Marks and Trade Dress. means products bearing, accompanied by (whether on or through packaging, advertisement or otherwise) or marketed under Le Creuset Marks and Trade Dress, including products manufactured by third parties but distributed by Le Creuset or its Affiliates under or with Le Creuset Marks and Trade Dress. Le Creuset's Branded Products include enameled cast iron, stainless steel, non-stick cookware, stoneware, accessory lines and wine and bar accessories. The term "Le Creuset Branded Products" is intended to be broad and applies to all products of the description in the sentences above, regardless of whether such products have been purchased pursuant to these Terms and Conditions or Supplemental Terms.
- "Le Creuset Marks and Trade Dress" includes any mark or logo of Le Creuset or its licensors (including, without limitation, "Screwpull," "Le Creuset," "Cousances" and the concentric circle and partial concentric circle marks), any likeness, drawing, picture, or depiction of any of Le Creuset's products and other embodiments of trade dress of Le Creuset or its licensors.
- "Third Party Site" means a website, page, electronic platform or other method of electronic or digital communication forum that is not clearly and exclusively branded under and associated with Customer. A Third Party Site would include (without limitation) such website, page, electronic platform or other method of electronic or digital communication forum that is branded and operated (or reasonably appears to be branded or operated) under the name of a person other than the Customer, even if the website or pages included therein include the Customer's name or logos.

Confidential Provisions

The catalogue in which these Terms and Conditions are contained contains proprietary information of Le Creuset and is intended only for use in transactions or potential transactions with Le Creuset by the recipient to whom Le Creuset delivered the catalogue. The Customer agrees that and will cause all of its directors, officers, employees, representatives, and affiliates, other than in connection with transactions with Le Creuset, to refrain from disclosing (and shall not copy or distribute) the information included in the catalogue in which these Terms and Conditions are contained, including without limitation pricing information and terms), it being understood and agreed that such information is the confidential and proprietary information of Le Creuset.

For merchandising information, please contact your sales representative to receive information on opportunities.

A COLORFUL RANGE

For 90 years, Le Creuset has been a leader in bold, rich color—and an innovator in the most sought-after hues. Now, with the introduction of the world's most colorful Stainless Steel, Le Creuset demonstrates its mastery of the spectrum across a range of finishes, lusters and materials.

STAINLESS STEEL
With a lifetime luster that refracts and reflects a rainbow of light, Stainless Steel is every color at a glance—and a stunning complement to any Le Creuset hue.

CHERRY
As soulful as it is striking, Cherry's iconic, head-turning red embodies the legendary passion, confidence and vitality of the French people.

FLAME
Inspired by molten cast iron pouring from a crucible, the iconic Flame orange has been Le Creuset's trademark statement in color and style since 1925.

PALM
Inspired by the lush fringe of green that divides land and sea, Palm's crisp, botanical tones are refreshingly modern and coastal.

SOLEIL
With its radiant range of yellows, Soleil is a sophisticated, appealing gradient that arcs from soft butter to bright citrus.

CARIBBEAN
This vibrant hue combines the calming effects of blue and white for an unmistakably fresh, island-inspired color.

DUNE
With the soft tones of eggshell, cane sugar and fresh cream, Dune blends beautifully into nearly every kitchen setting.

CASSIS
Elegantly understated, Cassis blends the nature-inspired shades of aubergine and wild berries to create one of today's most sought-after colors.

MARSEILLE
Bold and vibrant with an organic feel, Marseille's rich, optimistic blue reflects the deep waters of sunny southern France.

WHITE
(Available in Stoneware, Kettles and Silicone)
Light and neutral, White blends with every color of the spectrum and reflects brightness in any space.

BLACK ONYX
(Available in Stoneware)
Black Onyx features a glossy finish that reflects light and adds sophisticated refinement to any kitchen.

