



Introducing BLACK ONYX

Inspired by the luster and color of the precious mineral of the same name, the Black Onyx collection offers a sophisticated and elegant way to prepare and serve food. The deep, rich color of Black Onyx makes a stylish, individual statement in any kitchen and works harmoniously with other colors in the Le Creuset spectrum.



A Colorful HISTORY



Founded in 1925, the Le Creuset factory in Fresnoy-Le-Grand, France, is world-renowned for producing the finest enameled cast iron cookware. Our process starts by pouring a special formula of molten iron into individual sand molds. Each mold is destroyed after use, ensuring no two pieces are identical. Artisans painstakingly polish and finish by hand each pot, pan, and accessory before being sprayed with multiple coats of enamel and fired twice. No other procedure yields cookware that evenly conducts and retains heat, making Le Creuset Enameled Cast Iron second to none for any cooking style. And, with proper care, our cookware will last a lifetime.

Our products are coveted for their bold, artistic statements.

Starting with Le Creuset's signature color - Flame, our specially formulated hues complement each other and transcend fads to accentuate traditional and modern kitchen styles, generation after generation.





ENAMELED Forged and crafted by hand since 1925, enameled cast iron is our foundation. Each piece is formed in its own sand mold and skillfully hand finished by artisans. CAST IRON Our unique process yields cookware that has a nonreactive surface, spreads heat more evenly, and is suitable for use on all heat sources. The end result is a superior quality cookware for a lifetime of everyday use.

STONEWARE Virtually nonporous, our stoneware is fired at 2156°F for unmatched durability and resistance to chipping, cracking, and staining. Designed for optimal form and function, our broad range of unique shapes offer a wealth of resources for cooking and entertaining.

Superior quality silicone used in our utensils is heat resistant to 800°F. Removable, ergonomic handles are made from responsibly-harvested ACCESSORIES Samak wood. Designed to cleanly scrape flat and curved surfaces without damaging cookware, our tools and accessories ensure a well-

STOCKPOTS &

Crafted from heavy-guage steel, our stockpots feature a glazed exterior that performs well on any heat source and an enameled interior that is TEAKETTLES easy to clean. Our teakettles feature unique locking handles, phenolic knobs and whistles for easy and safe lifting and pouring. Hard, glossy enamel enhances the color and longevity of each piece.

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