





CARL VICTOR 1886 Traditional Swedish Cast Iron

Carl Victor Cast Iron are made from pre-seasoned cast iron. Carl Victor cast iron cookware only gets better with use. Will get a "Natural Non-Stick" the more they are used. 100% organic, free from Teflon, PTFE and PFOA. Can use steel tools/utensils. Works on all heat sources including induction, as well in the oven. Seasoned with vegetable oil for a natural, easy-release finish that improves with use.



We love cooking, a passion we share with a lot of people!

Everyone who shares the same passion for gastronomy is a friend. As a true cookware brand we are not looking for the short-term trends. The inspiration is far from glamour. The Carl Victor assortment is tradition, reflecting the feeling of everyday life, meant to be used.



CARL VICTOR CAST IRON

Art nr. CVF18B

**Cast Iron Skillet with
Beech Wood Handle -
18CM**



CARL VICTOR CAST IRON

Art nr. CVF18S

**Cast Iron Skillet with
Steel Handle -
18CM**



CARL VICTOR CAST IRON

Art nr. CVF18W

**Cast Iron Skillet with
Wood Handle -
18CM**



CARL VICTOR CAST IRON

Art nr. CVF24B

**Cast Iron Skillet with
Beech Wood Handle -
24CM**



CARL VICTOR CAST IRON

Art nr. CVF24S

**Cast Iron Skillet with
Steel Handle -
24CM**



CARL VICTOR CAST IRON

Art nr. CVF24W

**Cast Iron Skillet with
Wood Handle -
24CM**





CARL VICTOR CAST IRON

Art nr. CVF28B

**Cast Iron Skillet with
Beech Wood Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVF28S

**Cast Iron Skillet with
Steel Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVF28W

**Cast Iron Skillet with
Wood Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG28B

**Cast Iron Grill Pan with
Beech Wood Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG28S

**Cast Iron Grill Pan with
Steel Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG28W

**Cast Iron Grill Pan with
Wood Handle -
28CM**



Care and Use Instructions – Follow these to Ensure that Your Carl Victor Cast Iron Lasts for Generations!

Care

- 1) Hand wash and dry immediately – even before the very first use.
- 2) Allow your cookware to cool naturally prior to cleaning (plunging hot cast iron into water may cause damage).
- 3) Rub a small amount of vegetable oil into the product after every wash. Use just enough to restore the sheen, without it becoming 'sticky'. This reinforces the natural seasoning and protects the cast iron from moisture (which can lead to rusting).

Use

- 1) It is safe to use metal, wood or silicone utensils with your cookware.
- 2) Some foods (especially eggs) may stick to some degree during initial usage. It is advisable to employ extra oil or butter until the seasoning has built-up.
- 3) Acidic foods such as tomatoes, beans and certain sauces can damage the seasoning and should be avoided until the natural non-stick layer has matured.
- 4) Cast iron rarely needs to be placed on an above-medium heat setting if adequately pre-heated. On occasions when a higher cooking temperature is required, elevate the heat gradually and apply oil just prior to adding the food in order to prevent sticking.

Cleaning – to Soap or not to Soap?

Carl Victor cookware reaches 200 degrees Celsius (degrees 392 Fahrenheit) in 4 minutes on a medium heat setting and is sterile at 100 degrees Celsius (212 degrees Fahrenheit), so soap is often not necessary. However, if using it is preferred, wash with mild soapy water and dry immediately before adding oil.

Dishwashers, strong detergents and metal scouring pads will remove seasoning, so are not recommended, as will make the cast iron cookware rust.



CARL VICTOR CAST IRON

Art nr. CVG282B

**Cast Iron Square Grill
Pan with Beech Wood
Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG282S

**Cast Iron Square Grill
Pan with Steel Wood
Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG282W

**Cast Iron Square Grill
Pan with Wood
Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG283B

**Cast Iron Large
Square Grill Pan with
Beech Wood Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG283S

**Cast Iron Large
Square Grill Pan with
Steel Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVG283W

**Cast Iron Large
Square Grill Pan with
Wood Handle -
28CM**





CARL VICTOR CAST IRON

Art nr. CVD25BG

**Cast Iron Saute Pan
with Beech Wood
Handle Glass Lid -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25B

**Cast Iron Saute Pan
with Beech Wood
Handle -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25BI

**Cast Iron Saute Pan
with Beech Wood
Handle Cast Iron Lid -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25SG

**Cast Iron Saute Pan
with Steel Handle
Glass Lid -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25S

**Cast Iron Saute Pan
with Steel Handle -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25SI

**Cast Iron Saute Pan
with Steel Handle
Cast Iron Lid -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25WG

**Cast Iron Saute Pan
with Wood Handle
Glass Lid -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25W

**Cast Iron Saute Pan
with Wood Handle -
25CM**



CARL VICTOR CAST IRON

Art nr. CVD25WI

**Cast Iron Saute Pan
with Wood Handle
Cast Iron Lid -
25CM**





CARL VICTOR CAST IRON

Art nr. CVD28B

**Cast Iron Saute Pan
with Beech Wood
Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28BG

**Cast Iron Saute Pan
with Beech Wood
Handle Glass Lid-
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28BI

**Cast Iron Saute Pan with
Beech Wood Handle Iron Lid-
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28W

**Cast Iron Saute Pan
with Wood Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28WG

**Cast Iron Saute Pan
with Wood Handle
Glass Lid-
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28WI

**Cast Iron Saute Pan
with Wood Handle
Cast Iron Lid - 28CM**



CARL VICTOR CAST IRON

Art nr. CVD28S

**Cast Iron Saute Pan
with Steel Handle -
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28SG

**Cast Iron Saute Pan
with Steel Handle
Glass Lid -
28CM**



CARL VICTOR CAST IRON

Art nr. CVD28SI

**Cast Iron Saute Pan
with Steel Handle
Cast Iron Lid -
28CM**





CARL VICTOR CAST IRON

Art nr. CVP7B

**Cast Iron Blini Pan 23cm 7
Holes with Beech Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVP7S

**Cast Iron Blini Pan 23cm 7
Holes with Steel Handle**



CARL VICTOR CAST IRON

Art nr. CVP7W

**Cast Iron Blini Pan 23cm 7
Holes with Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVP23B

**Cast Iron Pancake Pan 23cm
with Beech Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVP23S

**Cast Iron Pancake Pan 23cm
with Steel Handle**



CARL VICTOR CAST IRON

Art nr. CVP23

**Cast Iron Pancake Pan 23cm
with Wood Handle**





CARL VICTOR CAST IRON

Art nr. CVW30B

**Cast Iron Wok Pan 30cm with
Beech Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVW30S

**Cast Iron Wok Pan 30cm with
Steel Handle**



CARL VICTOR CAST IRON

Art nr. CVW30W

**Cast Iron Wok Pan 30cm with
Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVEB4B

**Cast Iron Egg Pan 22cm with
Beech Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVEB4S

**Cast Iron Egg Pan 22cm with
Steel Handle**



CARL VICTOR CAST IRON

Art nr. CVEB4W

**Cast Iron Egg Pan 22cm with
Wood Handle**





CARL VICTOR CAST IRON

Art nr. CVDU22B

**Cast Iron Takoyaki Danish
Aebleskiver Pan 22cm with
Beech Wood Handle**



CARL VICTOR CAST IRON

Art nr. CVDU22S

**Cast Iron Takoyaki Danish
Aebleskiver Pan 22cm
with Steel Handle**



CARL VICTOR CAST IRON

Art nr. CVDU22W

**Cast Iron Takoyaki Danish
Aebleskiver Pan 22cm
with Wood Handle**





CARL VICTOR CAST IRON

Art nr. CVC6000I

**Cast Iron Oval Casserole
6L with Cast Iron Lid**



CARL VICTOR CAST IRON

Art nr. CVC7000I

**Cast Iron Casserole 28cm
7L with Iron Lid**



CARL VICTOR CAST IRON

Art nr. CVC4000I

**Cast Iron Casserole 24cm 4L
with Iron Lid**



CARL VICTOR CAST IRON

Art nr. CVC7000G

**Cast Iron Casserole 28cm 7L
Glass Lid**



CARL VICTOR CAST IRON

Art nr. CVC4000G

**Cast Iron Casserole 24cm
4L with Glass Lid**



CARL VICTOR CAST IRON

Art nr. CVEP16

**Cast Iron Escargot Dish
16cm**



This is Carl Victor

We love cooking, a passion we share with a lot of people!

Everyone who shares the same passion for gastronomy is a friend. As a true cookware brand we are not looking for the short-term trends. The inspiration is far from glamour. The Carl Victor assortment is tradition, reflecting the feeling of everyday life, meant to be used.

Design goes beyond creating just a product that serves to fulfil a need or a function. The philosophy of Carl Victor is to become part of your gastronomic dreams.

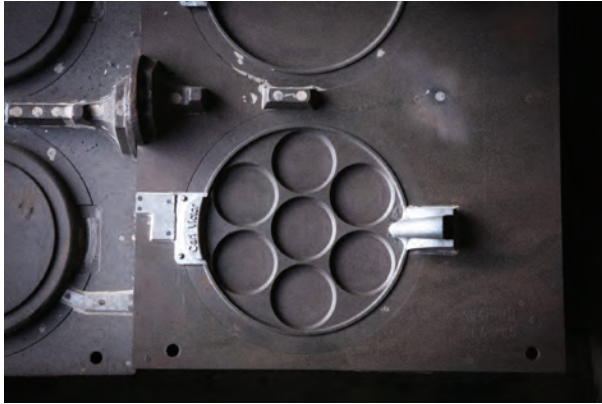
Carl Victor is the "proper taste". Cast Iron has the ability to become better with age formed by its user and their cooking. The Carl Victor products may last for generations, the more they are used the greater personality it gets. The seasoned cast iron is a natural material that gives the food a great taste and a special character. The Carl Victor cast iron cookware is more than just a pan or a casserole; it is a natural attitude of old Swedish traditions.

Why Carl Victor Cast Iron?

All Carl Victor cast iron cookware are cast with carefully controlled materials, ensuring that no toxins are able to enter the manufacturing process.

Carl Victor's precision moulding systems are the result of the company's continued improving quality – a process that Göran Ek was determined should only be used and began with the very first skillet that was ever made.

Carl Victor cast iron cookware is superior to the most expensive stainless steel or aluminium cookware in heat distribution/retention, versatility, durability and value (as they last for generations). Its cooking performance ensures that it is an essential tool for both professional chefs and discerning home cooks.



Disa casting

Top modern foundries using disa casting, assuring top quality.



Pre-seasoned

The Carl Victor cast iron casseroles and pans are pre-seasoned in vegetable oil, at 400 degrees celcius.

Making them ready to use, straight out of the box.



Handles

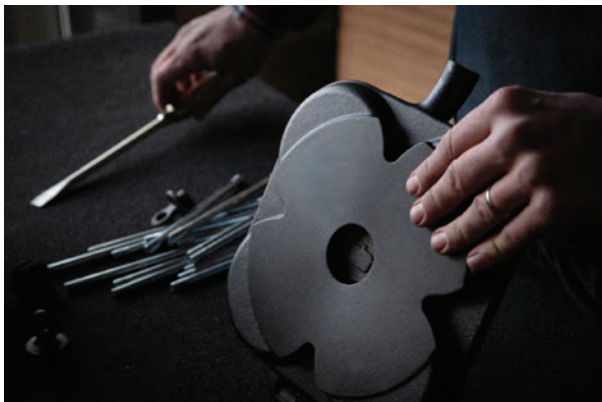
Carl Victor offers 3 different types of handles on the pans.

Natural oiled beech wood (B)

Dark brown lacquered beech wood (W)

Stainless steel (S)

They are fixated with a steel rod and a cast iron knob.



Induction

All Carl Victor casseroles and pans are lathered on the bottom, which makes them usable on all stoves, especially on induction.

The casseroles and pans with the stainless steel are also oven safe, and usable on open fire.