

chop the Veg  
go for a walk



CORK the Wine  
it's dinnertime

Casseroles

# Our Design & Technology



Marcus's original design sketch

*Designed in Ireland by the award-winning Marcus Notley. The La Cuisine range is aesthetically beautiful. The gorgeous deep colours are guaranteed to elicit many compliments from family & friends.*

## Design

Marcus Notley is a leading designer of luxury goods, specialising in consumer products for the home. He has worked closely with a variety of established brand companies and manufacturers both in Europe and the US and his designs are sold internationally. Marcus employed his signature design style of 'sculpted elegance' to create the hugely successful and unique wide angle wedge profile handle for all La Cuisine products.

The handles allow 4 fingers to pass through, guaranteeing a stable grip whilst the inner wedge provides a platform on which to rest the fingers, for both comfort and stability. This is essential when using oven gloves to remove hot pans from the oven.



*"Few products in today's world get to be enjoyed by you before being passed down to the next generation, but this happens to be one of them. As the designer, you are therefore not just thinking about how to design these products for the present, but also for the distant future - a product that will stand the test of time"*

Marcus Notley, Product Designer

## Technology

We use the latest technology in cast iron and have moved production away from traditional floor-casted processes in favour of the ultra reliable Disa production technique.

Each casserole is crafted using sand moulds, which are used only once, forging a lighter product with a very fine finish that is truly unique.

- > **Wonderfully versatile** – ideal for frying, grilling, roasting and slow cooking
- > **Excellent food release properties** that improve through use
- > **Suited to all hob types**, including induction
- > **Simple to clean** – (wash in warm water)
- > **Sure-grip wedge profile handles** for comfort and stability
- > **Lighter and finer finish**
- > **Lifetime Guarantee**



chop



slice



*The range has won numerous awards, including Best Kitchenware Product for two consecutive years at the Home and Gift Fair, where the series was first launched.*



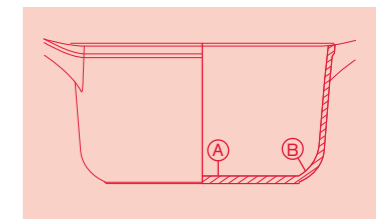
## Thought for Food

### Design Features

- > The handles have a unique wide angle wedge profile that provides a much more comfortable & secure grip.
- > To facilitate internal basting, we use a tiered lid design. These ridges collect (flavoured) steam droplets and cause them to gather, drop and disperse back into the food being cooked. This ensures the food stays moist and improves flavour even more.
- > Inside, the pots have a large radius corner for ease of use and to remove corner food traps.
- > The base of the pots is slightly thicker than the side walls. This helps to create a more even distribution of heat across the floor of the pots.

### Take life by the handles...

La Cuisine's unique patented wide-angle wedge profile handle provides a more comfortable & secure grip.



- A. Thicker base for better heat distribution.
- B. Large radius corner for ease of use and to ensure there are no food traps.

*Super-Safe Handles  
No Fuss Healthy Cooking  
Better Flavour  
Easy to Clean, Durable  
& Totally Versatile*





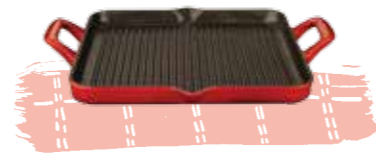


Grill Pans,  
Fry Pans  
& Roasters

## Meet the Family

### Grill Pans

When you are looking for that chargrilled smoky taste. Use for grilling all types of meat, fish and vegetables. Helper handles help to disperse weight. Vegetables, particularly peppers, courgettes and aubergines taste wonderful. This product is safe for dry cooking which makes it excellent for low fat cooking. The rectangular pan lends itself to chargrilling larger items such as courgettes or up to 4 good-sized steaks.



### Fry Pans and Skillets

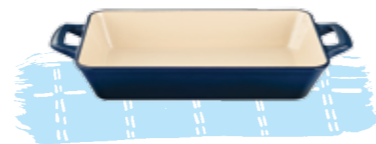
This surface is ideal for searing meat. Searing helps retain moisture and locks in flavour. Suited to High Temperature Surface Cooking – so long as the temperature is reached gradually. In addition, the large radius corners of the skillet pan are ideal for spanish omelettes, pancakes and tarte tatin. For french toast, bread & pizza, try out our 30cm griddle which is as comfortable in the oven as it is on the hob.



### Roasters

Excellent heat retention properties allows the food to heat through evenly and remain hot when served straight to the table.

The roasters are great for all types of meat, vegetable and fish dishes. Great too for lasagnes, moussakas, crumbles and pies. Don't forget to transfer straight to the hob to finish off the gravy using all those lovely roasted meat flavours. The low slung sides of the La Cuisine Shallow roaster gives you the perfect roast potatoes every time!



## Round Grill Pans

28cm Round



Red



Ruby



Black



Green



Blue



White



Cream



Teal



Sapphire



Hunting Green

# Rectangular Grill Pans

29x26cm Rectangular



Red



Ruby



Black



Green



Blue



White



Cream



Teal



Sapphire



Hunting Green

# Round Fry Pans

10"/26cm Round  
Steel or Cast Handle



Red



Ruby



White



Black



Green



Cream



Blue



Teal



Sapphire



Hunting Green



Skillet-Cast Iron Handle  
Available in all colours .

*You might be surprised to know that cast iron frypans make the perfect tarte tatin.*

*A now famous desert, the dish was created accidentally at the Hotel Tatin in Lamotte-Beuvron, France in the late 1800's.*