

Frequently Asked Questions

Q: What is the advantage of buying a Le Creuset piece instead of less costly brands?

A: For nearly a century, Le Creuset premium cast iron cookware has been trusted in kitchens around the world for its superior performance, lasting quality, and iconic design. With a traditional sense of craftsmanship and hands-on attention to detail, the artisans at our Fresnoy le Grand foundry have kept chefs and culinary enthusiasts in mind, and their work reflects the real demands of a working kitchen. Our product lines are crafted to achieve optimal weight and heat-retention properties. Le Creuset cookware is versatile, extremely resistant to wear and tear, and guarantees excellent cooking results.

Q: What is the difference between cast iron and stainless steel, and why would I choose one over the other?

A: Cast iron is a remarkably durable material, known for its efficient and even heating. It is best for braising, baking, roasting, and soups. Our tri-ply stainless steel is also durable and efficient, but these pans are best for sautéing and shallow frying. Both materials are versatile and essential parts of a well-stocked kitchen.

Q: I am new to Le Creuset. What is the best piece to purchase to start my collection?

A: This depends on the type of cooking you usually do. For soups and braising meats, a cast iron Dutch Oven is probably the best choice; this is also our most popular product. For sautéing and shallow frying, stainless steel will work best. And for baking, stoneware is a good choice. However, you will find that each product line is extremely versatile and suited to several methods of cooking.

Q: Is Le Creuset cookware appropriate for most recipes?

A: You will find that Le Creuset products are suitable for a wide range of recipes, such as soups, stocks, meats, side dishes, and desserts. Some staple pieces can be used for a variety of dishes, but we offer many types of products to suit your style of cooking.

Q: How do I know Le Creuset will not discontinue a color once I start collecting cookware in that color?

A: We have several basic colors that will remain available, but we like to introduce new colors from time to time to keep things exciting. Before introducing a color, we do careful market research to make sure it will be well-received by our customers. We will occasionally retire colors; however, they may be found for some time afterward on the Le Creuset website and in some retail stores. We also feel that other Le Creuset colors can create an appealing color combination.

Q: What does the Le Creuset Cast Iron Lifetime Limited Warranty cover?

A: Le Creuset cookware is warranted to you by Le Creuset of America, Inc. to be free from defects in material and workmanship at the time of its purchase. For this Lifetime Limited Warranty to apply, you must follow the care and use instructions provided with the utensil. This warranty covers normal household use only.

Information provided by Le Creuset.