



# Since 1896, Lodge Cast Iron has been making heirloom-quality cookware in South Pittsburg, Tennessee.

From humble beginnings, Lodge has transformed into a thriving international business, with two operational foundries, a distribution center, and our new Lodge Museum of Cast Iron—all right here in our hometown. Every step of the way, we've been committed to making the most innovative cookware in the industry, investing in our community, and bringing people around the table for generations.



#### We take pride in what we do

The Lodge story begins in 1896 when Joseph Lodge transformed a dormant railroad foundry into the Blacklock Foundry. After fourteen years of prosperity, the foundry caught fire and burned to the ground. But Joseph Lodge and his family weren't ready to give up. Three months after the fire, the company was reborn just down the road, under the name we know today: **Lodge Cast Iron**.

The resourcefulness of those early days informs our operations to this day. At every turn, we're committed to advancing our manufacturing process to be as safe and efficient as possible. That's why, in 1965, we became the first American company to use a Disamatic on U.S. soil, creating an automated molding process to keep our workers safe and respond to growing demand. And in 2002, we began seasoning each piece of cast iron in the foundry—an industry first that has since become the standard.

Lodge is constantly finding new ways to **innovate and stand apart** as a global business. In 2019, Lodge launched Blacklock™, a line of triple-seasoned™, lightweight cookware that celebrates our roots and looks to the future of cast iron manufacturing. Then we focused on developing the industry's first **Americanmade cast iron bakeware** and the expansion of our grilling and campfire offerings in the Savor the Outdoors™ line.

More recently, we've looked for ways to **connect to the cultures** that inspire our favorite dishes and the adventures that fuel our appetites. During the fall of 2022, we partnered with Mexico City-based artist Lourdes Villagómez to create a collectible Sugar Skull Skillet in honor of Day of the Dead, or Día de los Muertos. We also teamed up with the hit television show Yellowstone™ to create cookware that symbolizes the **importance of family**, the thrill of adventure, and the authenticity of the American experience.

Although operations today look very different than they did in 1896, the core values that have helped us to flourish remain unchanged. We're dedicated to **creating quality cookware** and investing in a local American workforce to bring people together in the kitchen, by the grill, and around campfires—all over the world.













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**→ CAST IRON →** 

Cast iron cooking is an experience and relationship that will last beyond your lifetime.

Once you get started, you'll reach for Lodge Cast Iron to bring all of your culinary ideas to life. You can use cast iron in the kitchen, on the grill, or around the campfire, making it the perfect vessel for everything from family favorites to new recipes. From our foundry to your kitchen, each piece comes seasoned, ready to use, and easy to care for.

Taste the **natural** difference of just iron and oil.

Keep me in the family and out of the landfill.

Get over 125 years of experience at your fingertips.





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	LMS3   3.5	Inch Seaso	ned Cast Ir	on Mini Skil	llet		
each	<b>0.63</b> LB	<b>6</b> L	<b>3.93</b> w	<b>0.93</b> H	<b>0.012</b> FT <sup>3</sup>	075536-30020-7	\$ 11.75
case	<b>7.8</b> LB	<b>8.43</b> L	<b>5.87</b> w	<b>4</b> H	<b>0.114</b> FT <sup>3</sup>	1-00-75536-30020-4	<b>12</b> PACK



	L5MS   5	Inch Seaso	ned Cast Iro	on Skillet			
each	<b>1.11</b> LB	<b>7.68</b> L	<b>5.12</b> w	1.06 н	<b>0.024</b> FT <sup>3</sup>	075536-34305-1	\$ 15.00
case	<b>4.52</b> LB	<b>8.25</b> L	<b>5.93</b> w	<b>4.18</b> H	<b>0.118</b> FT <sup>3</sup>	4-00-75536-34305-9	4 PACK



	L3SK3   (	6.5 Inch Sea	asoned Cast	Iron Skille	et		
each	<b>1.94</b> LB	<b>10.18</b> L	<b>6.68</b> w	<b>1.37</b> H	<b>0.053</b> FT <sup>3</sup>	075536-30030-6	\$ 17.00
case	<b>12.32</b> LB	<b>10.67</b> L	<b>6.65</b> w	4.15 н	<b>0.170</b> FT <sup>3</sup>	6-00-75536-30030-8	6 PACK



	L5SK3   8	L5SK3   8 Inch Seasoned Cast Iron Skillet									
each	<b>3.2</b> LB	<b>12.8</b> L	<b>8.7</b> w	1.9 н	<b>0.122</b> FT <sup>3</sup>	075536-30050-4	\$ 26.00				
case	<b>10.09</b> LB	<b>12.6</b> L	<b>8.7</b> w	<b>3.2</b> H	<b>0.203</b> FT <sup>3</sup>	3-00-75536-30050-5	3 PACK				
	lacktriangle										



	L6SK3   S	L6SK3   9 Inch Seasoned Cast Iron Skillet									
each	<b>4.17</b> LB	<b>13.75</b> L	<b>9.68</b> w	<b>1.87</b> H	<b>0.144</b> FT <sup>3</sup>	075536-30060-3	\$ 31.00				
case	<b>12.88</b> LB	<b>13.5</b> L	<b>9.5</b> w	<b>3.2</b> H	<b>0.237</b> FT <sup>3</sup>	3-00-75536-30060-4	3 PACK				



	L8SK3   1	L8SK3   10.25 Inch Seasoned Cast Iron Skillet									
each	<b>5.35</b> LB	<b>16.12</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.199</b> FT <sup>3</sup>	075536-30080-1	\$ 34.25				
case	<b>16.68</b> LB	<b>15.1</b> L	<b>10.84</b> w	<b>3.41</b> H	<b>0.323</b> FT <sup>3</sup>	3-00-75536-30080-2	3 PACK				

### How to read packaging icons

In the fourth row of each product table, we've added icons to reflect how items will be packaged and displayed.

Please utilize this key to reference the various packaging options currently in use.















HANGTAG

LABEL

CARTON

TRAY PACK











CARD

BELLY BAND

STRIP

POLY BAG HANGER



weight	length	width	height	cubic feet	UPC	(USD) list price ea.
L8SQ3   1	10.5 Inch Se	easoned Squ	ıare Cast lı	ron Skillet		
<b>6</b> LB	<b>17.06</b> L	<b>10.5</b> w	<b>2.62</b> H	<b>0.271</b> FT <sup>3</sup>	075536-30840-1	\$ 35.00
<b>18.74</b> LB	<b>18.05</b> L	<b>11.05</b> w	<b>4</b> H	<b>0.461</b> FT <sup>3</sup>	3-00-75536-30840-2	<b>3</b> PACK
lacktriangle						



	L10SK3   12 Inch Seasoned Cast Iron Skillet									
ch	<b>7.9</b> LB	<b>18</b> L	<b>12.56</b> w	<b>2.25</b> H	<b>0.294</b> FT <sup>3</sup>	075536-30100-6	\$ 43.50			
ıse	<b>24.73</b> LB	<b>16.5</b> L	<b>12.4</b> w	3.9 н	<b>0.461</b> FT <sup>3</sup>	3-00-75536-30100-7	3 PACK			
	lacksquare									



	L12SK3   13.25 Inch Seasoned Cast Iron Skillet									
,	<b>10.5</b> LB	<b>20.8</b> L	<b>13.8</b> w	<b>2.8</b> H	<b>0.465</b> FT <sup>3</sup>	075536-30120-4	\$ 64.00			
?	<b>21.86</b> LB	<b>18.8</b> L	13.8 w	<b>3.4</b> H	<b>0.510</b> FT <sup>3</sup>	7-00-75536-30120-3	<b>2</b> PACK			



	L14SK3   15 Inch Seasoned Cast Iron Skillet									
ı	<b>12.36</b> LB	<b>22.2</b> L	<b>15</b> w	<b>2.9</b> H	<b>0.558</b> FT <sup>3</sup>	075536-30140-2	\$ 74.50			
?	<b>25.54</b> LB	19.5	<b>16.2</b> W	<b>3.8</b> H	<b>0.694</b> FT <sup>3</sup>	7-00-75536-30140-1	2 PACK			



	L5WS3   5.5 Inch Seasoned Square Cast Iron Skillet									
ch	<b>1.7</b> LB	<b>9.31</b> L	<b>5.56</b> w	1.81 н	<b>0.054</b> FT <sup>3</sup>	075536-30300-0	\$ 13.50			
se	<b>10.63</b> LB	<b>10.65</b> L	<b>6.65</b> w	4.15 н	<b>0.170</b> FT <sup>3</sup>	6-00-75536-30300-2	6 PACK			









	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L8SKULL	10.25 Inc	h Seasoned	Cast Iron S	Sugar Skull S	killet	
each	<b>5.35</b> LB	<b>16.12</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.199</b> FT <sup>3</sup>	075536-30342-0	\$ 36.25
case	<b>16.68</b> LB	<b>15.1</b> L	<b>10.84</b> w	<b>3.41</b> H	<b>0.323</b> FT <sup>3</sup>	3-00-75536-30342-1	3 PACK
	[]   Season	al availability Ju	ıly-December.				

	L8SKFLAG	8SKFLAG   10.25 Inch Seasoned Cast Iron American Flag Skillet									
each	<b>5.35</b> LB	<b>16.12</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.199</b> FT <sup>3</sup>	075536-30457-1	\$ 36.25				
case	<b>16.68</b> LB	<b>15.1</b> L	10.84 w	<b>3.41</b> H	<b>0.323</b> FT <sup>3</sup>	3-00-75536-30457-2	3 PACK				

	L8SKYW	L8SKYW   Yellowstone™ 10.25 Inch Seasoned Cast Iron Authentic Y Skillet									
each	<b>5.34</b> LB	<b>16.12</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.199</b> FT <sup>3</sup>	075536-30347-5	\$ 40.50				
case	<b>16.68</b> LB	<b>15.1</b> L	<b>10.84</b> w	<b>3.41</b> H	<b>0.323</b> FT <sup>3</sup>	3-00-75536-30347-6	3 PACK				

	L10SKYW	L10SKYW   Yellowstone™ 12 Inch Seasoned Cast Iron Steer Skillet									
h	<b>7.57</b> LB	<b>18</b> L	<b>12.56</b> w	<b>2.25</b> H	<b>0.294</b> FT <sup>3</sup>	075536-30350-5	\$ 48.00				
se	<b>23.3</b> LB	<b>16.5</b> L	<b>12.4</b> w	3.9 н	<b>0.463</b> FT <sup>3</sup>	3-00-75536-30350-6	3 PACK				



#### **YELLOWSTONE**

THIS ONE IS FOR THE FANS, COOKS, AND ADVENTURERS.

Introducing cast iron cookware that represents the best of American grit, told through stories and around the table.



# Celebrate with Sugar Skulls

Day of the Dead, or Día de los Muertos, is a beloved holiday across Mexico and the world. We partnered with artist Lourdes Villagómez to bring the traditions of the holiday to kitchens everywhere with the collectible Sugar Skull Skillet. "What I really want to communicate is the roots of my country," she says.





Our baking experts also created a unique piece of bakeware made for Day of the Dead and beyond. The Skull Mini Cake Pan creates skull-shaped cakes for all kinds of celebrations.







	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L8DSK3	3.2 Quart	/ 10.25 Inch	Seasoned	Cast Iron De	ep Skillet	
ach	<b>6.39</b> LB	<b>16.56</b> L	<b>10.5</b> w	<b>3.06</b> H	<b>0.307</b> FT <sup>3</sup>	075536-30086-3	\$ 42.00
ase	<b>13.30</b> LB	<b>15.1</b> L	10.7 w	<b>4.1</b> H	<b>0.383</b> FT <sup>3</sup>	7-00-75536-30086-2	<b>2</b> PACK



	L8CF3   3	3.2 Quart / 10	.25 Inch Sea	asoned Cas	t Iron Cover	ed Deep Skillet	
:h	<b>10.95</b> LB	15.5 ւ	<b>10.9</b> w	<b>3.8</b> H	<b>0.371</b> FT <sup>3</sup>	075536-35100-1	\$ 72.00
se	<b>10.95</b> LB	<b>15.5</b> L	<b>10.9</b> w	<b>3.8</b> H	<b>0.371</b> FT <sup>3</sup>	1-00-75536-35100-8	1 PACK



	LCC3   3.2 Quart / 10.25 Inch Seasoned Cast Iron Combo Cooker									
,	<b>13.59</b> LB	<b>15.3</b> L	<b>10.8</b> w	<b>4</b> H	<b>0.382</b> FT <sup>3</sup>	075536-35300-5	\$ 79.50			
	<b>13.59</b> LB	<b>15.3</b> L	10.8 w	<b>4</b> H	<b>0.382</b> FT <sup>3</sup>	1-00-75536-35300-2	1 PACK			



L10DSK3   5 Quart / 12 Inch Seasoned Cast Iron Deep Skillet									
<b>9.28</b> LB	<b>18.6</b> L	<b>12.13</b> w	3.9 н	<b>0.509</b> FT <sup>3</sup>	075536-30110-5	\$ 62.00			
<b>19.29</b> LB	<b>17.8</b> L	<b>12.65</b> w	<b>5.1</b> H	<b>0.665</b> FT <sup>3</sup>	7-00-75536-30110-4	2 PACK			
lacksquare									



	L10CF3   5 Quart / 12 Inch Seasoned Cast Iron Covered Deep Skillet									
ach	<b>14.4</b> LB	<b>17.05</b> L	<b>12.9</b> w	<b>4.15</b> н	<b>0.528</b> FT <sup>3</sup>	075536-35120-9	\$ 95.00			
ase	<b>14.4</b> LB	<b>17.05</b> L	<b>12.9</b> w	4.15 н	<b>0.528</b> FT <sup>3</sup>	1-00-75536-35120-6	1 PACK			



	LOSD   36 Ounce Seasoned Oval Cast Iron Server									
each	<b>3.34</b> LB	<b>12.56</b> L	<b>6.93</b> w	<b>2.56</b> H	<b>0.128</b> FT <sup>3</sup>	075536-34273-3	\$ 25.00			
case	<b>10.48</b> LB	<b>13.6</b> L	<b>7.5</b> w	<b>3.60</b> H	<b>0.247</b> FT <sup>3</sup>	3-00-75536-34273-4	3 PACK			



	.u.sisht	los est la	width	haiaht	cubic feet	$U\!PC$	(USD)
	weight	length		height	·		list price ea.
	L8SKL   10	J.25 Inch S	easoned Ca	st Iron Dua	l Handle Par	1	
each	<b>5.5</b> LB	<b>12.81</b> L	<b>10.69</b> w	<b>2</b> H	<b>0.158</b> FT <sup>3</sup>	075536-30192-1	\$ 34.25
case	<b>17.05</b> LB	<b>11.91</b> L	<b>10.76</b> w	3.78 н	<b>0.280</b> FT <sup>3</sup>	3-00-75536-30192-2	<b>3</b> PACK
	lacksquare						



	L10SKL   12 Inch Seasoned Cast Iron Dual Handle Pan										
ı	<b>7.57</b> LB	<b>14.56</b> L	<b>12.56</b> w	<b>2.25</b> H	<b>0.239</b> FT <sup>3</sup>	075536-30191-4	\$ 43.50				
?	<b>23.34</b> LB	<b>12.5</b> L	<b>12.5</b> w	3.88 н	<b>0.350</b> FT <sup>3</sup>	3-00-75536-30191-5	<b>3</b> PACK				



L12SKL   13.25 Inch Seasoned Cast Iron Dual Handle Pan										
<b>10.10</b> LB	<b>15.94</b> L	<b>13.75</b> w	<b>2.38</b> H	<b>0.299</b> FT <sup>3</sup>	075536-30220-1	\$ 64.00				
<b>21.50</b> LB	14.12 L	<b>13.75</b> w	<b>3.25</b> <sub>ℍ</sub>	<b>0.362</b> FT <sup>3</sup>	7-00-75536-30220-0	2 PACK				
lacktriangle										



L17SK3   17 Inch Seasoned Cast Iron Dual Handle Pan										
<b>13.53</b> LB	<b>19.5</b> L	<b>17</b> w	<b>2.62</b> H	<b>0.502</b> FT <sup>3</sup>	075536-30170-9	\$ 112.00				
<b>13.53</b> LB	<b>17.4</b> L	<b>17.3</b> w	<b>2.9</b> H	<b>0.505</b> FT <sup>3</sup>	1-00-75536-30170-6	1 PACK				
lacktriangle										



	L6MW   6.25 Inch Seasoned Cast Iron Mini Wok									
each	<b>1.73</b> LB	<b>8</b> L	<b>6.44</b> w	<b>2.06</b> H	<b>0.061</b> FT <sup>3</sup>	075536-30700-8	\$ 23.50			
case	<b>10.79</b> LB	<b>7.5</b> L	<b>7.1</b> w	<b>5.4</b> H	<b>0.166</b> FT <sup>3</sup>	6-00-75536-30700-0	6 PACK			



	L9MW   9 INCH Seasoned Cast Iron Mini Wok										
each	<b>4.73</b> LB	<b>11.44</b> L	<b>9.19</b> w	2.94 н	<b>0.178</b> FT <sup>3</sup>	075536-30196-9	\$ 32.00				
case	<b>14.72</b> LB	<b>10.25</b> L	<b>9.5</b> w	<b>5</b> H	<b>0.281</b> FT <sup>3</sup>	3-00-75536-30196-0	3 PACK				



	L14W 14 Inch Seasoned Cast Iron Wok										
each	<b>12.45</b> LB	<b>16.81</b> L	<b>14.56</b> w	<b>4.75</b> <sub>∃</sub>	<b>0.660</b> FT <sup>3</sup>	075536-39605-7	\$ 87.00				
case	<b>13.55</b> LB	<b>14.94</b> L	<b>14.63</b> w	<b>5.06</b> H	<b>0.640</b> FT <sup>3</sup>	1-00-75536-39605-4	1 PACK				



							(USD)
	weight	length	width	height	cubic feet	UPC	list price ea.
	L3GP   6	6.5 Inch Sea	soned Cast	Iron Grill P	an		
h	<b>2.24</b> LB	<b>10.18</b> L	<b>6.68</b> w	<b>1.63</b> H	<b>0.064</b> FT <sup>3</sup>	075536-33509-4	\$ 20.00
е	<b>13.79</b> LB	<b>10.25</b> L	<b>6.63</b> W	<b>4.25</b> H	<b>0.167</b> FT <sup>3</sup>	6-00-75536-33509-6	<b>6</b> PACK
	lacktriangle						



	L8GP3   10.25 Inch Seasoned Cast Iron Grill Pan									
each	<b>6.01</b> LB	<b>16.12</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.199</b> FT <sup>3</sup>	075536-33510-0	\$ 33.00			
case	<b>18.67</b> LB	<b>15.2</b> L	<b>10.65</b> w	3.45 н	<b>0.323</b> FT <sup>3</sup>	3-00-75536-33510-1	3 PACK			



	L8SGP3   10.5 Inch Seasoned Square Cast Iron Grill Pan									
each	<b>6.68</b> LB	<b>17.25</b> L	<b>10.5</b> w	<b>2.62</b> H	<b>0.274</b> FT <sup>3</sup>	075536-33550-6	\$ 39.50			
case	<b>20.82</b> LB	<b>17.68</b> L	<b>10.78</b> w	<b>4</b> H	<b>0.441</b> FT <sup>3</sup>	3-00-75536-33550-7	3 PACK			



	L8GPL   10.25 Inch Seasoned Cast Iron Dual Handle Grill Pan									
ıch	<b>6.6</b> LB	<b>12.81</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.158</b> FT <sup>3</sup>	075536-34502-4	\$ 30.00			
ise	<b>20.29</b> LB	<b>11.91</b> L	<b>10.76</b> w	3.78 н	<b>0.280</b> FT <sup>3</sup>	3-00-75536-34502-5	3 PACK			
	lacksquare									



	L10GPL   12 Inch Seasoned Cast Iron Dual Handle Grill Pan									
ach	<b>8.65</b> LB	<b>14.56</b> L	<b>12.56</b> w	<b>2.25</b> H	<b>0.238</b> FT <sup>3</sup>	075536-34501-7	\$ 45.00			
ase	<b>26.56</b> LB	<b>12.5</b> L	<b>12.4</b> W	3.9 н	<b>0.349</b> FT <sup>3</sup>	3-00-75536-34501-8	3 PACK			
	$lue{\mathbb{C}}$									



	LDP3   16	LDP3   16.75 x 9.5 Inch Seasoned Cast Iron Reversible Grill/Griddle									
each	<b>9.38</b> LB	<b>16.75</b> L	<b>9.5</b> w	0.63 н	<b>0.057</b> FT <sup>3</sup>	075536-34770-7	\$ 59.50				
case	<b>19.4</b> LB	<b>17.2</b> L	<b>9.9</b> w	<b>1.7</b> H	<b>0.167</b> FT <sup>3</sup>	7-00-75536-34770-6	2 PACK				



	LPGI3   2	LPGI3   20 x 10.5 Inch Seasoned Cast Iron Reversible Grill/Griddle									
each	<b>13.50</b> LB	<b>20</b> L	<b>10.5</b> w	0.81 н	<b>0.098</b> FT <sup>3</sup>	075536-34720-2	\$80.00				
case	<b>13.91</b> LB	<b>20.2</b> L	10.7 w	1.3 н	<b>0.162</b> FT <sup>3</sup>	1-00-75536-34720-9	1 PACK				



	weight	length	width	height	cubic feet	UPC	list price ea.
	LSRG3   10	.5 Inch Sea	soned Cast	Iron Rever	sible Grill/G	riddle	
each	<b>7.78</b> LB	<b>15.18</b> L	<b>10.68</b> w	<b>0.75</b> H	<b>0.070</b> FT <sup>3</sup>	075536-34750-9	\$ 42.00
case	<b>25</b> LB	<b>13.13</b> L	<b>12.75</b> w	<b>2.38</b> H	<b>0.230</b> FT <sup>3</sup>	3-00-75536-34750-0	3 PACK
	lacktriangle						





	L9SGR   11 Inch Seasoned Square Cast Iron Griddle									
ıch	<b>5.58</b> LB	<b>17.25</b> L	<b>11</b> w	1.81 н	<b>0.198</b> FT <sup>3</sup>	075536-34902-2	\$ 37.00			
ase	<b>20.5</b> LB	<b>17.5</b> L	<b>11.5</b> w	3.19 н	<b>0.371</b> FT <sup>3</sup>	3-00-75536-34902-3	3 PACK			



	L60G3   8	3 Inch Seas	oned Cast Ir	on Round (	Griddle		
each	<b>2.54</b> LB	<b>13.25</b> ∟	<b>8</b> w	<b>1.25</b> <sub>∃</sub>	<b>0.076</b> FT <sup>3</sup>	075536-34900-8	\$ 24.50
case	<b>8</b> LB	<b>11.12</b> L	<b>10.75</b> w	<b>2.75</b> H	<b>0.188</b> FT <sup>3</sup>	3-00-75536-34900-9	3 PACK



	L90G3	10.5 Inch Se	easoned Cas	t Iron Rour	nd Griddle		
ch	<b>4.51</b> LB	<b>15.87</b> L	<b>10.62</b> w	1.5 н	<b>0.146</b> FT <sup>3</sup>	075536-34105-7	\$ 32.50
se	<b>14.13</b> LB	<b>15.53</b> L	<b>11</b> w	<b>2.44</b> H	<b>0.241</b> FT <sup>3</sup>	3-00-75536-34105-8	3 PACK



LSCP3   11.5 x 7.75 Inch Seasoned Rectangular Cast Iron Griddle										
<b>3.65</b> LB	<b>11.56</b> L	<b>7.75</b> w	0.81 н	<b>0.041</b> FT <sup>3</sup>	075536-34200-9	\$ 31.00				
<b>11.24</b> LB	<b>12.4</b> L	<b>8.1</b> w	<b>2.06</b> H	<b>0.119</b> FT <sup>3</sup>	3-00-75536-34200-0	3 PACK				



	LJSCP3   15 x 12 Inch Seasoned Rectangular Cast Iron Griddle										
ch	<b>7.32</b> LB	<b>15</b> L	<b>12</b> w	0.81 н	<b>0.084</b> FT <sup>3</sup>	075536-34180-4	\$ 37.50				
se	<b>22.57</b> LB	<b>16.45</b> L	<b>12.6</b> w	<b>2.3</b> H	<b>0.275</b> FT <sup>3</sup>	3-00-75536-34180-5	3 PACK				
	lacktriangle										



	LJOSH3	LJOSH3   13.25 x 10 Inch Seasoned Oval Cast Iron Griddle										
each	<b>4.21</b> LB	<b>13.37</b> L	<b>10</b> w	<b>0.75</b> H	<b>0.058</b> FT <sup>3</sup>	075536-34070-8	\$ 34.00					
case	<b>12.89</b> LB	<b>14.05</b> L	<b>10.5</b> w	<b>2.45</b> H	<b>0.209</b> FT <sup>3</sup>	3-00-75536-34070-9	3 PACK					
	lacksquare											



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	LFSR3   S	Seasoned C	ast Iron Faji	ta Set			
ch	<b>4.24</b> LB	14.35 ւ	<b>9.5</b> w	<b>1.6</b> H	<b>0.126</b> FT <sup>3</sup>	075536-34050-0	\$ 45.00
ise	<b>26.61</b> LB	<b>13</b> L	<b>12.9</b> w	<b>7.3</b> H	<b>0.708</b> FT <sup>3</sup>	6-00-75536-34050-2	6 PACK
	I Includ	des a cast iron ov	ral serving griddle,	red wooden und	derliner, and chili pe	pper print handle holder. Shrink wra	oped.



	L6BP   6	.25 Inch Sea	asoned Cast	Iron Burge	er Press		
ach	<b>1.75</b> LB	<b>2</b> L	<b>6.30</b> w	<b>7.25</b> H	<b>0.052</b> FT <sup>3</sup>	075536-33914-6	\$ 22.25
ase	<b>6.75</b> LB	<b>7.06</b> L	<b>7.19</b> w	<b>9.38</b> H	<b>0.275</b> FT <sup>3</sup>	3-00-75536-33914-7	3 PACK



LGP3   6.	LGP3   6.75 x 4.5 Inch Seasoned Cast Iron Grill Press									
<b>2.88</b> LB	<b>1.18</b> L	<b>6.65</b> w	11.1 н	<b>0.050</b> FT <sup>3</sup>	075536-33900-9	\$ 29.50				
<b>17.67</b> LB	8.8 L	<b>7.42</b> w	<b>12</b> H	<b>0.453</b> FT <sup>3</sup>	6-00-75536-33900-1	6 PACK				
	With cool grip s	piral handle and h	nammered finis	h.						



	L8RFIP   8 Inch Seasoned Cast Iron Grill Press										
ch	<b>3.5</b> LB	<b>8</b> L	<b>8</b> w	1.94 н	<b>0.071</b> FT <sup>3</sup>	075536-33601-5	\$ 22.25				
se	<b>11.14</b> LB	<b>11</b> L	<b>7.7</b> w	<b>8.95</b> <sub>∃</sub>	<b>0.438</b> FT <sup>3</sup>	3-00-75536-33601-6	3 PACK				



	LPP3 8.25 Inch Seasoned Cast Iron Panini Press									
ch	<b>3.95</b> LB	<b>8.31</b> L	<b>8.31</b> w	<b>1.5</b> <sub>∃</sub>	<b>0.059</b> FT <sup>3</sup>	075536-33890-3	\$ 32.00			
se	<b>12.83</b> LB	<b>10.44</b> L	<b>8.5</b> w	<b>7.31</b> H	<b>0.375</b> FT <sup>3</sup>	3-00-75536-33890-4	3 PACK			



	LFIP3 8.25 Inch Seasoned Flat Cast Iron Grill Press										
each :	<b>3.94</b> LB	<b>8.31</b> ∟	<b>8.31</b> w	<b>1.37</b> H	<b>0.054</b> FT <sup>3</sup>	075536-33600-8	\$ 32.00				
case 1	<b>2.83</b> LB	11 L	<b>7.7</b> w	8.95 н	<b>0.438</b> FT <sup>3</sup>	3-00-75536-33600-9	3 PACK				
1	J 🖴										



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L1SP3   10	Quart / 6.75	Inch Seaso	ned Cast I	ron Dutch O	ven	
each	<b>4.46</b> LB	<b>8.45</b> ∟	<b>7.25</b> w	<b>3.4</b> H	<b>0.120</b> FT <sup>3</sup>	075536-36081-2	\$ 47.00
case	<b>4.46</b> LB	<b>8.45</b> L	<b>7.25</b> w	<b>3.4</b> H	<b>0.120</b> FT <sup>3</sup>	1-00-75536-36081-9	1 PACK



	L2SP3   2 Quart / 8.25 Inch Seasoned Cast Iron Dutch Oven									
each	<b>6.99</b> LB	<b>9.8</b> L	<b>8.6</b> w	<b>3.6</b> H	<b>0.175</b> FT <sup>3</sup>	075536-36080-5	\$ 55.00			
case	<b>6.99</b> LB	<b>9.8</b> L	<b>8.6</b> w	<b>3.6</b> H	<b>0.175</b> FT <sup>3</sup>	1-00-75536-36080-2	1 PACK			



	T8D0T3	5 Quart / 10	Inch Seaso	ned Cast I	ron Dutch O	ven	
each	<b>12.78</b> LB	<b>11</b> L	<b>10.9</b> w	<b>5.4</b> H	<b>0.374</b> FT <sup>3</sup>	075536-36150-5	\$ 72.00
case	<b>12.78</b> LB	<b>11</b> L	<b>10.9</b> w	<b>5.4</b> H	<b>0.374</b> FT <sup>3</sup>	1-00-75536-36150-2	1 PACK



	L10D0L3	L10D0L3   7 Quart / 12.25 Inch Seasoned Cast Iron Dutch Oven									
each	<b>17.63</b> LB	<b>12.65</b> L	<b>12.7</b> w	<b>5.5</b> H	<b>0.511</b> FT <sup>3</sup>	075536-36160-4	\$ 112.50				
case	<b>17.63</b> LB	<b>12.65</b> L	<b>12.7</b> w	<b>5.5</b> H	<b>0.511</b> FT <sup>3</sup>	1-00-75536-36160-1	1 PACK				



	L8DD3   5 Quart / 10 Inch Seasoned Cast Iron Double Dutch Oven										
each	<b>13.13</b> LB	<b>11.15</b> ւ	<b>10.7</b> w	<b>5.55</b> H	<b>0.383</b> FT <sup>3</sup>	075536-36180-2	\$ 76.00				
case	<b>13.13</b> LB	<b>11.15</b> L	<b>10.7</b> W	<b>5.55</b> <sub>ℍ</sub>	<b>0.383</b> FT <sup>3</sup>	1-00-75536-36180-9	1 PACK				



	L8DOT3	Seasoned	Cast Iron Tri	vet / Meat	Rack					
each	<b>1.54</b> LB	<b>8.12</b> L	<b>7.93</b> w	<b>0.4</b> H	<b>0.014</b> FT <sup>3</sup>	075536-33950-4	\$ 16.00			
case	<b>9.69</b> LB	<b>12</b> L	<b>9.1</b> w	<b>3.7</b> H	<b>0.233</b> FT <sup>3</sup>	6-00-75536-33950-6	6 PACK			
	Fits all Lodge Dutch ovens 4 quarts (or larger) and L14W.									



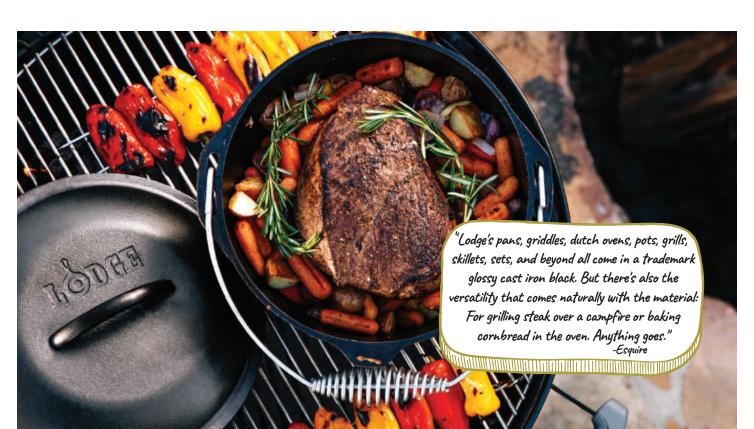
	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L8D03   5 (	Quart / 10 In	ch Seasone	d Cast Iro	n Dutch Oven	With Bail Handle	
each	<b>13.49</b> LB	<b>11.8</b> L	<b>11.8</b> w	<b>5.4</b> H	<b>0.435</b> FT <sup>3</sup>	075536-36100-0	\$80.00
case	<b>13.49</b> LB	11.8 L	11.8 w	<b>5.4</b> H	<b>0.435</b> FT <sup>3</sup>	1-00-75536-36100-7	1 PACK
	Steel sp	oiral bail handle.					



	L10D03	7 Quart / 12	Inch Seaso	ned Cast Iro	on Dutch Ove	en With Bail Handle	
each	<b>18.06</b> LB	14.15 ւ	<b>13.65</b> w	<b>5.65</b> H	<b>0.631</b> FT <sup>3</sup>	075536-36120-8	\$ 116.00
case	<b>18.06</b> LB	<b>14.15</b> L	<b>13.65</b> w	<b>5.65</b> H	<b>0.631</b> FT <sup>3</sup>	1-00-75536-36120-5	1 PACK
	Steel	spiral bail handle	2.				



	L12D03	9 Quart / 12	.25 Inch Sea	soned Cas	t Iron Dutch	Oven With Bail Handle				
'n	<b>22.83</b> LB	<b>15.8</b> և	<b>14.95</b> w	<b>5.7</b> H	<b>0.779</b> FT <sup>3</sup>	075536-36140-6	\$150.00			
e	<b>22.83</b> LB	<b>15.8</b> L	<b>14.95</b> w	<b>5.7</b> H	<b>0.779</b> FT <sup>3</sup>	1-00-75536-36140-3	1 PACK			
	Steel spiral bail handle.									





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L3SC3   6	.5 Inch Sea	soned Cast	Iron Lid			
ch	<b>1.32</b> LB	<b>6.35</b> ∟	<b>6.35</b> w	<b>2.3</b> H	<b>0.053</b> FT <sup>3</sup>	075536-32061-8	\$ 17.00
ise	<b>4.27</b> LB	<b>10.3</b> L	<b>6.6</b> w	<b>4</b> H	<b>0.157</b> FT <sup>3</sup>	3-00-75536-32061-9	3 PACK
	J 📤   Id	eal for Lodge 6.5	5 inch diameter ite	ems: L3SK3, L30	GP, L6MW, and L1	SP3. Underside has self-basting ti	ps.



	L5IC3   8	Inch Seaso	ned Cast Iro	n Lid						
each	<b>2.37</b> LB	<b>8.25</b> ∟	<b>8.25</b> w	<b>2.1</b> H	<b>0.082</b> FT <sup>3</sup>	075536-32050-2	\$ 22.50			
case	<b>7.51</b> LB	<b>12</b> L	<b>9.2</b> w	<b>3.8</b> H	<b>0.242</b> FT <sup>3</sup>	3-00-75536-32050-3	3 PACK			
	[] Ideal for Lodge 8 inch diameter items: L5SK3, L5RPL, and L2SP3. Underside has self-basting tips.									



	L6SC3   9	Inch Seaso	ned Cast Iro	on Lid						
each	<b>2.92</b> LB	<b>9.62</b> L	<b>9.12</b> w	<b>2.25</b> H	<b>0.114</b> FT <sup>3</sup>	075536-32060-1	\$ 27.50			
case	<b>10</b> LB	<b>11.5</b> L	<b>11</b> w	<b>5.65</b> H	<b>0.413</b> FT <sup>3</sup>	3-00-75536-32060-2	3 PACK			
	I Ideal for Lodge 9 inch diameter items: L6SK3 and L9MW. Underside has self-basting tips.									



	L8IC3   10	).25 Inch Se	asoned Cast	t Iron Lid					
each	<b>3.86</b> LB	<b>10.44</b> L	<b>10.44</b> w	<b>2.75</b> H	<b>0.173</b> FT <sup>3</sup>	075536-32080-9	\$ 32.00		
case	<b>11.68</b> LB	<b>12.6</b> L	<b>7.5</b> w	10.8 н	<b>0.590</b> FT <sup>3</sup>	3-00-75536-32080-0	3 PACK		
	I Ideal for Lodge 10.25 inch diameter items: L8SK3, L8SKL, L8CF3, L8DSK3, L8D03, LCC3, L8D0L3, L8DD3, L8GP3, L8GP4, BW10BSK41. Underside has self-basting tips.								



	L10SC3   12 Inch Seasoned Cast Iron Lid									
each	<b>5.12</b> LB	<b>12.62</b> L	<b>12.12</b> w	<b>2.59</b> H	<b>0.229</b> FT <sup>3</sup>	075536-32100-4	\$ 43.50			
case	<b>16.9</b> LB	<b>14.2</b> L	<b>7.5</b> w	<b>12.4</b> H	<b>0.764</b> FT <sup>3</sup>	3-00-75536-32100-5	3 PACK			
		Ideal for Lodge Underside has	12 inch diameter self-basting tips.	items: L10SK3,	L10SKL, L10DSK3,	L10D03, L10CF3, L10D0L3, and L10G	PL.			



	L12SC3	13.25 Inch	Seasoned Ca	st Iron Lid			
each	<b>6.83</b> LB	<b>13.81</b> L	<b>13.5</b> w	<b>2.12</b> H	<b>0.228</b> FT <sup>3</sup>	075536-32120-2	\$ 56.00
case	<b>21</b> LB	<b>14.6</b> L	<b>14</b> w	<b>5</b> H	<b>0.591</b> FT <sup>3</sup>	3-0075536-32120-3	<b>3</b> PACK
		leal for Lodge 13	3.25 inch diameter	items: L12SK3, I	L12SKL, and L12DC	13. Underside has self-basting tips	i.

(TISD)

#### LODGE CAST IRON | SOUTH PITTSBURG, TN



	weight	length	width	height	cubic feet	UPC	list price ea.			
	GL8   8 In	ch Tempere	d Glass Lid	*						
each	<b>0.98</b> LB	<b>2.31</b> L	<b>8.25</b> w	11.13 н	<b>0.122</b> FT <sup>3</sup>	075536-06436-9	\$ 20.00			
case	<b>4.74</b> LB	9.3 ∟	<b>8.8</b> w	<b>12.5</b> H	<b>0.592</b> FT <sup>3</sup>	3-00-75536-06436-0	3 PACK			
	Glass lid is oven safe to 400° F. Ideal for Lodge 8 inch items: L5SK3, L5RPL, and L2SP3.									



	GL10   10.	GL10   10.25 Inch Tempered Glass Lid *									
each	<b>1.56</b> LB	<b>2.7</b> L	<b>10.43</b> w	<b>12.4</b> H	<b>0.202</b> FT <sup>3</sup>	075536-06437-6	\$ 26.00				
case	<b>7.21</b> LB	<b>14.4</b> L	11.3 w	10 н	<b>0.941</b> FT <sup>3</sup>	3-00-75536-06437-7	3 PACK				
	Glass lid is oven safe to 400° F. Ideal for Lodge 10 and 10.25 inch diameter items: L8SK3, L8SKL, L8CF3, L8DSK3, L8D03, LCC3, L8DD3, L8GP3, L8GPL, BW10BSK, and BW10BSKA1.										



	GL12   12 Inch Tempered Glass Lid *									
each	<b>1.95</b> LB	<b>2.81</b> L	<b>12.18</b> w	<b>14.81</b> H	<b>0.293</b> FT <sup>3</sup>	075536-06439-0	\$ 32.00			
case	<b>8.65</b> LB	<b>13.1</b> L	<b>10.4</b> W	<b>16.1</b> H	<b>1.269</b> FT <sup>3</sup>	3-00-75536-06439-1	3 PACK			
Glass lid is oven safe to 400° F. Ideal for Lodge 12 inch diameter items: L10SK3, L10SKL, L10DSK3, L10DO3 L10DOL3, and L10GPL.										



	GLSQ10	10.5 Inch S	quare Temp	ered Glass	Lid *		
each	<b>1.66</b> LB	<b>2.75</b> ∟	<b>10.63</b> W	13.13 н	<b>0.222</b> FT <sup>3</sup>	075536-06438-3	\$ 29.00
case	<b>7.32</b> LB	<b>11.4</b> L	<b>9.9</b> w	14.5 н	<b>0.947</b> FT <sup>3</sup>	3-00-75536-06438-4	3 PACK
	Glass	lid is oven safe	to 400° F. Ideal f	or Lodge 10.5 ir	nch square items:	L8SQ3 and L8SGP3.	



	GL15   15 Inch Tempered Glass Lid *										
ch	<b>2.95</b> LB	<b>3.25</b> ∟	<b>14.94</b> w	<b>17.69</b> H	<b>0.497</b> FT <sup>3</sup>	075536-06440-6	\$ 35.00				
ise	<b>12.7</b> LB	<b>15.7</b> L	<b>11.5</b> w	19.1 н	<b>1.995</b> FT <sup>3</sup>	3-00-75536-06440-7	3 PACK				
	Glass lid is oven safe to 400° F. Ideal for Lodge 14 and 15 inch items: L14SK3 and L14W.										

### What does the symbol mean?

You may notice some symbols next to the names of products within this catalog.

These symbols note the country of origin of the item, Prop 65 warnings, or sometimes even shipping information.

## \* = Made in China \*\*\* = Made in Cambodia

= Warning: This product can expose you to chemicals including chromium (hexavalent compounds) which is known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to

= Hazardous materials eligible to be shipped air or ground.

\*\* = Made in Taiwan

^ =Made in Vietnam

Here's

= Warning: Use of this product with a combustible fuel source can expose you to carbon monoxide, which is a combustion byproduct known to the state of California to cause birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov. www.p65warnings.ca.gov.



we	ight	length	width	height	cubic feet	UPC	(USD) list price ea.			
L6SPB41   Essential Seasoned Cast Iron Skillet Set										
15.10	LB	<b>14.55</b> L	<b>13.65</b> w	<b>3.95</b> н	<b>0.453</b> FT <sup>3</sup>	075536-38362-0	\$ 99.00			
15.10	LB	14.55 L	<b>13.65</b> w	3.95 н	<b>0.453</b> FT <sup>3</sup>	1-00-75536-38362-7	1 PACK			

1 L90G3

10.5 Inch Seasoned Cast Iron Griddle

2 L5SK3

8 Inch Seasoned Cast Iron Skillet

3 L8SK3 10.25 Inch Seasoned Cast Iron Skillet 4 AS6S41 \*

6 Inch Square Red Silicone Pot Holder

5 ASHH41 \*

Red Silicone Hot Handle Holder

6 SCRAPERPK \*
Set of 2 Pan Scrapers



 L6SPA41 | Essential Seasoned Cast Iron Pan Set

 17.76 LB
 14.43 L
 13.6 W
 4.45 H
 0.505 FT³ 075536-38361-3
 \$109.00

 17.76 LB
 14.43 L
 13.6 W
 4.45 H
 0.505 FT³ 1-00-75536-38361-0
 1 PACK

1 L90G3

10.5 Inch Seasoned Cast Iron Griddle

2 L8GP3

10.25 Inch Seasoned Cast Iron Grill Pan

3 L8SK3

10.25 Inch Seasoned Cast Iron Skillet

4 AS6S41 \*

6 Inch Square Red Silicone Pot Holder

5 ASHH41 \*

Red Silicone Hot Handle Holder

6 SCRAPERCOMBO \*
Scraper Combo Set



	L5HS3   Seasoned Cast Iron 5 Piece Set									
each	<b>28</b> LB	<b>15</b> L	<b>14.15</b> w	<b>7.9</b> H	<b>0.970</b> FT <sup>3</sup>	075536-38350-7	\$150.00			
case	<b>28</b> LB	<b>15</b> L	<b>14.15</b> w	<b>7.9</b> H	<b>0.970</b> FT <sup>3</sup>	1-00-75536-38350-4	1 PACK			

- 1 L8IC3
  - 10.25 Inch Seasoned Cast Iron Lid
- 2 L8D0L3
- 5 Quart Seasoned Cast Iron Dutch Oven
- 3 L90G3
  - 10.5 Inch Seasoned Cast Iron Griddle
- 4 L5SK3
  - 8 Inch Seasoned Cast Iron Skillet
- 5 L8SK3

10.25 Inch Seasoned Cast Iron Skillet





→ CAST IRON →

Cast iron bakeware helps you make homemade treats that rival your favorite bakery.

Lodge bakeware combines excellent heat retention with long-lasting durability to bring generations of baking fun to your kitchen. Because cast iron won't dent, bend, or warp, these are the last pieces of bakeware you'll ever have to buy.

Taste the **natural** difference of just iron and oil.

Keep me in the family and out of the landfill.

Get over **125 years** of experience at your fingertips.











	BW8LPA1	8.5 x 4.5	Inch Seasor	ned Cast Ir	on Loaf Pan	With Silicone Grips	
each	<b>3.97</b> LB	<b>12.13</b> L	<b>4.69</b> w	2.94 н	<b>0.096</b> FT <sup>3</sup>	075536-37450-5	\$ 37.50
case	<b>11.99</b> LB	<b>12.5</b> L	<b>5.25</b> w	<b>6.19</b> H	<b>0.235</b> FT <sup>3</sup>	3-00-75536-37450-6	3 PACK
	[ ] Silico	ne Grips are not	intended to prote	ect hands from	heat. Oven safe u	p to 425° F.	



	BW8WP	Seasoned	Cast Iron W	edge Pan			
each	<b>4.91</b> LB	<b>11.69</b> L	<b>8.94</b> w	1.19 н	<b>0.072</b> FT <sup>3</sup>	075536-37407-9	\$ 30.00
case	<b>15.23</b> LB	<b>11.38</b> L	<b>9.19</b> w	<b>4.25</b> H	<b>0.257</b> FT <sup>3</sup>	3-00-75536-37407-0	3 PACK
	☐   8 Wedg	es					



	BW8WPA1	Seasone	d Cast Iron	Wedge Pai	n With Silico	ne Grips	
each	<b>5.11</b> LB	<b>11.81</b> L	<b>8.94</b> w	1.19 н	<b>0.073</b> FT <sup>3</sup>	075536-37457-4	\$ 37.50
case	<b>15.53</b> LB	11.38 L	<b>9.19</b> w	<b>4.25</b> H	<b>0.257</b> FT <sup>3</sup>	3-00-75536-37457-5	3 PACK
	☐   8 Wedge	es. Silicone Grips	are not intended	d to protect har	nds from heat. Ove	en safe up to 425° F.	



	BW9PIE	9 Inch Sea	asoned Cast	Iron Pie Pa	n		
each	<b>3.66</b> LB	<b>12.44</b> L	<b>10</b> w	1.69 н	<b>0.121</b> FT <sup>3</sup>	075536-37406-2	\$ 30.00
case	<b>11.58</b> LB	<b>11.38</b> L	<b>10.56</b> w	<b>4.19</b> H	<b>0.291</b> FT <sup>3</sup>	3-00-75536-37406-3	3 PACK



	BW9PIEA1	9 Inch 9	Seasoned Ca	st Iron Pie	Pan With Sil	icone Grips	
each	<b>3.86</b> LB	<b>12.56</b> L	<b>10</b> w	<b>1.69</b> H	<b>0.122</b> FT <sup>3</sup>	075536-37456-7	\$ 37.50
case	<b>11.88</b> LB	<b>11.38</b> L	<b>10.56</b> w	<b>4.19</b> H	<b>0.291</b> FT <sup>3</sup>	3-00-75536-37456-8	3 PACK
	[ ] Silico	ne Grips are no	t intended to prot	ect hands from	heat. Oven safe u	p to 425° F.	



	BW10BSK	10.25 ln	ch Seasoned	l Cast Iron	Baker's Skil	let	
each	<b>4.14</b> LB	<b>12.81</b> L	<b>10.31</b> w	<b>2</b> H	<b>0.152</b> FT <sup>3</sup>	075536-37402-4	\$ 30.00
case	<b>13.02</b> LB	<b>11.06</b> L	<b>11.25</b> w	<b>4.25</b> H	<b>0.306</b> FT <sup>3</sup>	3-00-75536-37402-5	3 PACK



	RM IOR2KY	1   10.25	ıncı Season	ied Cast ird	on Baker.s Si	killet with Silicone Grips	
each	<b>4.24</b> LB	<b>12.94</b> L	<b>10.31</b> w	<b>2.06</b> H	<b>0.159</b> FT <sup>3</sup>	075536-37452-9	\$ 37.50
case	<b>13.32</b> LB	11.06 L	<b>11.25</b> w	<b>4.25</b> H	<b>0.306</b> FT <sup>3</sup>	3-00-75536-37452-0	3 PACK
	[ ] Silico	ne Grips are not	intended to prot	ect hands from	heat. Oven safe u	p to 425° F.	



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	BW6CRN	Stick Seas	soned Cast I	ron Cornsti	ick Pan		
each	<b>4.47</b> LB	<b>14.13</b> L	<b>6</b> w	1.13 н	<b>0.055</b> FT <sup>3</sup>	075536-37405-5	\$ 30.00
case	<b>13.81</b> LB	14.5 L	<b>6.38</b> w	<b>4.19</b> H	<b>0.224</b> FT <sup>3</sup>	3-00-75536-37405-6	3 PACK
	[   6 Stick						



	BW6CRNA1	I   Season	ed Cast Iron	Cornstick	Pan With Si	licone Grips		
ch	<b>4.67</b> LB	<b>14.25</b> L	<b>6</b> w	1.19 н	<b>0.058</b> FT <sup>3</sup>	075536-37455-0	\$ 37.50	
ise	<b>14.11</b> LB	14.5 ւ	<b>6.38</b> w	<b>4.19</b> H	<b>0.224</b> FT <sup>3</sup>	3-00-75536-37455-1	3 PACK	
6 Stick. Silicone Grips are not intended to protect hands from heat. Oven safe up to 425° F.								



	BW13C   9 x 13 Inch Seasoned Cast Iron Casserole									
h	<b>7.25</b> LB	<b>16.5</b> L	<b>9.31</b> w	<b>2.38</b> H	<b>0.211</b> FT <sup>3</sup>	075536-37403-1	\$ 45.00			
е	<b>15.29</b> LB	<b>17</b> L	<b>9.69</b> w	<b>4.38</b> H	<b>0.417</b> FT <sup>3</sup>	7-00-75536-37403-0	2 PACK			
	lacktriangle									



	BW13CA1	9 x 13 ln	ch Seasone	d Cast Iron	Casserole W	ith Silicone Grips	
h	<b>7.35</b> LB	<b>16.66</b> L	<b>9.31</b> w	<b>2.44</b> H	<b>0.219</b> FT <sup>3</sup>	075536-37453-6	\$ 50.00
е	<b>15.49</b> LB	<b>17</b> L	<b>9.69</b> w	<b>4.25</b> H	<b>0.405</b> FT <sup>3</sup>	7-00-75536-37453-5	2 PACK
	Silico	ne Grips are not	intended to prot	ect hands from	heat. Oven safe up	o to 425° F.	



BW15BP   15.5 x 10.5 Inch Seasoned Cast Iron Baking Pan								
<b>7.50</b> LB	<b>19.06</b> L	<b>10.81</b> w	1.50 н	<b>0.178</b> FT <sup>3</sup>	075536-37401-7	\$ 60.00		
<b>16</b> LB	<b>19.38</b> L	<b>11.25</b> w	3.19 н	<b>0.402</b> FT <sup>3</sup>	7-00-75536-37401-6	<b>2</b> PACK		



	BW15BPA1   15.5 x 10.5 Inch Seasoned Cast Iron Baking Pan With Silicone Grips									
ı	<b>7.60</b> LB	<b>19.19</b> L	10.81 w	<b>1.56</b> <sub>∃</sub>	<b>0.187</b> FT <sup>3</sup>	075536-37451-2	\$ 62.50			
?	<b>16.20</b> LB	<b>19.38</b> L	11.25 w	3.19 н	<b>0.402</b> FT <sup>3</sup>	7-00-75536-37451-1	2 PACK			
	Silicone Grips are not intended to protect hands from heat. Oven safe up to 425° F.									



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## Follow us @lodgecastiron













\$ 45.00

3 PACK





each





BW15PPA1	15 Inch	Seasoned C	ast Iron Piz	za Pan With	Silicone Grips			
<b>10.20</b> LB	<b>19.38</b> L	<b>15</b> w	<b>1.25</b> <sub>∃</sub>	<b>0.210</b> FT <sup>3</sup>	075536-37454-3	\$ 62.50		
<b>20.80</b> LB	<b>15.69</b> L	15.75 w	3.50 н	<b>0.500</b> FT <sup>3</sup>	7-00-75536-37454-2	<b>2</b> PACK		
Silicone Grips are not intended to protect hands from heat. Oven safe up to 425° F.								







BWHWAI	BWHWAI   Seasoned Cast Iron Holiday Wreath Pan With Silicone Grips										
<b>7.17</b> LB	<b>14.69</b> L	<b>12.56</b> w	1.13 н	<b>0.120</b> FT <sup>3</sup>	075536-37458-1	\$ 52.50					
<b>21.96</b> LB	<b>12.69</b> L	<b>12.89</b> w	4.19 н	<b>0.396</b> FT <sup>3</sup>	3-00-75536-37458-2	3 PACK					
7 impre	ssions. Season e up to 425° F.	al availability July	r-December. Sili	cone Grips are not	intended to protect hands from he	eat.					



	BW6MFN	Seasone	Seasoned Cast Iron Muffin Pan								
each	<b>4.92</b> LB	<b>12.69</b> L	<b>7.06</b> w	1.56 н	<b>0.080</b> FT <sup>3</sup>	075536-37410-9	\$ 45.00				
case	<b>15.25</b> LB	<b>13.75</b> L	<b>7.5</b> w	<b>4.25</b> H	<b>0.251</b> FT <sup>3</sup>	3-00-75536-37410-0	3 PACK				
	[]   6 impre	essions.									



	BW6MFNA1	Season	ed Cast Iror	n Muffin Pa	n With Silic	one Grips	
ch	<b>4.96</b> LB	<b>12.69</b> L	<b>7.06</b> w	1.56 н	<b>0.080</b> FT <sup>3</sup>	075536-37412-3	\$ 50.00
ase	<b>15.25</b> LB	<b>13.75</b> L	<b>7.5</b> w	<b>4.25</b> H	<b>0.251</b> FT <sup>3</sup>	3-00-75536-37412-4	3 PACK
	[]   6 impre	essions. Silicone	Grips are not inte	ended to protec	ct hands from hea	t. Oven safe up to 425° F.	



	BW7MCP	Seasone	d Cast Iron N	Mini Cake P	an		
each	<b>7.28</b> LB	<b>12.37</b> L	<b>11.50</b> w	1.13 н	<b>0.092</b> FT <sup>3</sup>	075536-37409-3	\$ 45.00
case	<b>22.20</b> LB	<b>12</b> L	11.69 w	3.63 н	<b>0.292</b> FT <sup>3</sup>	3-00-75536-37409-4	3 PACK
	[   7 impi	ressions.					



	BW7MCPA1	Seasor	ned Cast Iron	n Mini Cake	Pan With Si	licone Grips	
each	<b>7.28</b> LB	<b>12.37</b> L	<b>11.5</b> w	1.13 н	<b>0.092</b> FT <sup>3</sup>	075536-37411-6	\$ 50.00
case	<b>22.20</b> LB	<b>12</b> L	<b>11.69</b> w	3.63 н	<b>0.270</b> FT <sup>3</sup>	3-00-75536-37411-7	3 PACK
	7 impr	essions. Silicon	e Grips are not int	ended to prote	ct hands from hea	t. Oven safe up to 425° F.	













	weight	length	width	height	cubic feet	UPC	list price ea.			
	BWSKULL	Seasone	ed Cast Iron	Skull Mini	Cake Pan					
each	<b>7.27</b> LB	<b>12.5</b> L	<b>10.81</b> w	<b>1.63</b> н	<b>0.126</b> FT <sup>3</sup>	075536-37546-5	\$ 45.00			
case	<b>22.36</b> LB	<b>13.37</b> L	11.13 W	<b>4.88</b> H	<b>0.417</b> FT <sup>3</sup>	3-00-75536-37546-6	3 PACK			
	[]   6 impressions. Seasonal availability July-December.									





	BWSKULLA	1   Seaso	ned Cast Iro	n Skull Min	i Cake Pan V	Vith Silicone Grips	
each	<b>7.45</b> LB	<b>12.69</b> L	<b>10.81</b> w	<b>1.63</b> H	<b>0.120</b> FT <sup>3</sup>	075536-37547-2	\$ 50.00
case	<b>22.90</b> LB	<b>13.37</b> L	<b>11.13</b> w	<b>4.88</b> H	<b>0.396</b> FT <sup>3</sup>	3-00-75536-37547-3	3 PACK
	[]   6 impre	ssions. Seasona fe up to 425° F.	al availability July	-December. Silio	cone Grips are no	t intended to protect hands from h	eat.





	DWIOLP	IO IIICII X C	ilicii seasu	ilicu Gast II	uli Larye Lu	ai raii	
each	TBD LB	TBD L	TBD w	TBD H	<b>TBD</b> FT <sup>3</sup>	075536-37399-7	\$ 45.00
case	TBD LB	TBD L	TBD w	TBD H	<b>TBD</b> FT <sup>3</sup>	3-00-75536-37399-8	3 PACK
	☐¶   A:!ala	I- 7/1/00					





	RMIULPAI	I IU INCH X	5 inch Sea	sonea cast	iron Large	Loar Pan With Silicone G	irips
each	TBD LB	TBD L	TBD w	TBD H	<b>TBD</b> FT <sup>3</sup>	075536-37398-0	\$ 50.00
case	TBD LB	TBD L	TBD w	TBD H	<b>TBD</b> FT <sup>3</sup>	3-00-75536-37398-1	3 PACK
	Available	e 7/1/23. Silicone	e Grips are not in	tended to protec	t hands from he	at. Oven safe up to 425° F.	











ach	TBD LB	TBD L	TBD w	TBD H	TBD FT <sup>3</sup>	075536-37498-7	\$ 62.50
case	TBD IB	TBD	TBD w	TBD H	TBD FT3	7-00-75536-37498-6	2 PACK







	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	LLFCP   S	easoned Ca	ast Iron Flut	ed Cake Pa	n		
ıch	<b>9.53</b> LB	11.68 L	<b>9.81</b> w	<b>4.31</b> H	<b>0.283</b> FT <sup>3</sup>	075536-37860-2	\$ 90.00
ase	<b>10.15</b> LB	9.62 L	<b>9.62</b> w	<b>4.69</b> н	<b>0.249</b> FT <sup>3</sup>	1-00-75536-37860-9	1 PACK
	Not con	npatible with Ba	keware Silicone (	Grips.			



	ASBG41	Bakeware	Slicone Grip	s, Set of 2,	, Red			
each	<b>0.1</b> LB	<b>3.13</b> ∟	<b>1.25</b> w	<b>0.38</b> H	<b>0.004</b> FT <sup>3</sup>	075536-05900-6	\$ 12.00	
case	<b>1.12</b> LB	<b>10.86</b> L	<b>8.86</b> w	<b>8.5</b> H	<b>0.473</b> FT <sup>3</sup>	1-00-75536-05900-3	<b>12</b> PACK	
	Not intended to protect hands from heat. Oven safe up to 425° F.							



each case

ASBG22	Bakewar	e Slicone Gri	ps, Set of 2	2, Sunflower	Yellow	
<b>0.1</b> LB	<b>3.13</b> ∟	<b>1.25</b> w	<b>0.38</b> H	<b>0.004</b> FT <sup>3</sup>	075536-05903-7	\$ 12.00
<b>1.12</b> LB	<b>10.86</b> L	<b>8.86</b> w	<b>8.5</b> H	<b>0.473</b> FT <sup>3</sup>	1-00-75536-05903-4	<b>12</b> PACK
Not inter	nded to protect	hands from heat.	Oven safe up to	425° F.		











	SCRAPERGI	PK   Set of	2 Grill Pan	Scrapers *			
each	<b>0.12</b> LB	<b>0.4</b> L	<b>4.7</b> w	<b>8.16</b> H	<b>0.008</b> FT <sup>3</sup>	075536-05022-5	\$ 5.50
case	<b>1.6</b> LB	10.81	<b>5.3</b> w	3.19 н	<b>0.105</b> FT <sup>3</sup>	1-00-75536-05022-2	<b>12</b> PACK
	Includ	les 1 red and 1 bla	ck grill pan scra	per.			



	SCRAPERCO	MBO   Scra	per Combo	Set *			
each	<b>0.10</b> LB	<b>0.65</b> L	<b>4.7</b> w	<b>8.25</b> H	<b>0.014</b> FT <sup>3</sup>	075536-05041-6	\$ 5.50
case	<b>2.19</b> LB	<b>9</b> L	<b>6.2</b> w	<b>8.7</b> H	<b>0.280</b> FT <sup>3</sup>	1-00-75536-05041-3	<b>12</b> PACK
		Includes 1 red pa	an scraper and 1	black grill pan	scraper.		



	SCRAPERDX	Deluxe S	craper*				
each	<b>0.1</b> LB	<b>0.3</b> L	<b>4.7</b> w	<b>6.46</b> H	<b>0.005</b> FT <sup>3</sup>	075536-05048-5	\$ 6.50
case	<b>1.2</b> LB	<b>7.56</b> L	<b>5.88</b> w	6.94 н	<b>0.179</b> FT <sup>3</sup>	1-00-75536-05048-2	<b>12</b> PACK



	0.25 LB 2.3 L 3.3 W 10.1 H 0.044 FT <sup>3</sup> 075536-05006-5 \$ 9.50						
each case	<b>0.25</b> LB	<b>2.3</b> L	<b>3.3</b> w	<b>10.1</b> H	<b>0.044</b> FT <sup>3</sup>	075536-05006-5	\$ 9.50
cuse	<b>2.22</b> LB	11.98 L	<b>10.65</b> w	<b>2.5</b> H	<b>0.184</b> FT <sup>3</sup>	6-00-75536-05006-7	6 PACK



	CGBRSH	Corner an	d Groove Bru	ısh ***			
each	<b>TBD</b> LB	<b>TBD</b> L	TBD w	TBD H	<b>TBD</b> FT <sup>3</sup>	075536-04998-4	\$ 9.00
cuse	TBD LB	TBD L	TBD w	TBD H	<b>TBD</b> FT <sup>3</sup>	6-00-75536-04998-6	TBD PACK



	ACM10R41 Red Chainmail Scrubbing Pad *									
each	<b>0.34</b> LB	<b>1.01</b> L	<b>5.21</b> w	<b>8.71</b> H	<b>0.026</b> FT <sup>3</sup>	075536-05075-1	\$ 27.00			
case	<b>2.29</b> LB	<b>9.69</b> L	<b>4.44</b> w	<b>6.25</b> H	<b>0.155</b> FT <sup>3</sup>	6-00-75536-05075-3	6 PACK			



	AESCRUB	Everyday	Scrub Cloth	ı			
each	<b>0.08</b> LB	<b>6.50</b> ∟	<b>4.50</b> w	0.06 н	<b>0.001</b> FT <sup>3</sup>	075536-04609-9	\$ 12.00
case	<b>0.52</b> LB	<b>8.5</b> L	<b>5.12</b> w	<b>2.12</b> H	<b>0.053</b> FT <sup>3</sup>	6-00-75536-04609-1	6 PACK





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	A-CAREC1   Seasoned Cast Iron Care Kit *  1.02 LB 2.75 L 6.2 W 8.9 H 0.087 FT3 075536-04573-3 \$30.00								
each	<b>1.02</b> LB	<b>2.75</b> L	<b>6.2</b> w	<b>8.9</b> H	<b>0.087</b> FT <sup>3</sup>	075536-04573-3	\$ 30.00		
case	<b>4.54</b> LB	<b>11.15</b> L	<b>6.6</b> w	<b>9.4</b> H	<b>0.400</b> FT <sup>3</sup>	4-00-75536-04573-1	4 PACK		
	📤   Includ	des 6 oz. Seasoni	ng Spray, Pan Sc	raper *, Silicor	ne Handle Holder '	*, and Scrub Brush ***.	Ŷ		



	5.6 LB 11 L 6.5 W 9.06 H 0.374 FT3 4-00-75536-04576-2 4 PACK						
each	<b>1.25</b> LB	<b>2.68</b> L	<b>6.18</b> w	<b>8.81</b> H	<b>0.084</b> FT <sup>3</sup>	075536-04576-4	\$ 30.00
case	<b>5.6</b> LB	<b>11</b> L	<b>6.5</b> w	9.06 н	<b>0.374</b> FT <sup>3</sup>	4-00-75536-04576-2	4 PACK
	A   Includ	1.25 LB 2.68 L 6.18 W 8.81 H 0.084 FT³ 075536-04576-4 \$30.00					





ASHH11 | Black Silicone Hot Handle Holder \*



each	<b>0.12</b> LB	<b>0.75</b> L	<b>2</b> w	<b>5.13</b> H	<b>0.004</b> FT <sup>3</sup>	075536-05611-1	\$ 6.50
case	<b>1.55</b> LB	<b>6.13</b> L	<b>5.56</b> w	3.56 н	<b>0.070</b> FT <sup>3</sup>	1-00-75536-05611-8	<b>12</b> PACK
	Protects	hands from he	at up to 500° F. [	Designed to fit	on Lodge traditiona	l-style handles 9 inches or larger.	
	ASHH21	Yellow *		item UPC 075	536-05621-0	case UPC 1-00-75536-0	5621-7
	ASHH31	Blue *		item UPC 075	536-05631-9	case UPC 1-00-75536-0	5631-6
	ASHH41	Red *		item UPC 075	536-05641-8	case UPC 1-00-75536-0	5641-5
	ASHH51	Green *		item UPC 075	536-05651-7	case UPC 1-00-75536-0	5651-4
	ASHH61	Orange *		item UPC 075	536-05661-6	case UPC 1-00-75536-0	5661-3
	ASHH35	Turquois	e *	item UPC 075	536-05633-3	case UPC 1-00-75536-0	5633-0





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	ASHHMCC	Multi Pa	ick Silicone I	lot Handle	Holders *		
each	<b>0.12</b> LB	<b>0.87</b> L	<b>2</b> w	<b>5.13</b> H	<b>0.005</b> FT <sup>3</sup>	075536-05662-3	\$ 6.50
case	<b>2.12</b> LB	<b>6.05</b> L	<b>5.9</b> w	<b>3.5</b> H	<b>0.072</b> FT <sup>3</sup>	1-00-75536-05662-0	<b>12</b> PACK
	Protects	hands from hea	at up to 500° F. De	signed to fit o	n Lodge traditiona	l-style handles 9 inches or larger.	



	ASAHH11	Black Silic	one Assist	t Handle Ho	older *						
each	<b>0.08</b> LB	<b>0.75</b> L	<b>2</b> w	<b>5.56</b> H	<b>0.004</b> FT <sup>3</sup>	075536-05711-8	\$ 5.25				
case	<b>1.16</b> LB	<b>6.1</b> L	<b>5.31</b> w	<b>3.31</b> H	<b>0.062</b> FT <sup>3</sup>	1-00-75536-05711-5	<b>12</b> PACK				
	Protects hands from heat up to 450° F. Fits most Lodge cast iron assist handles.										
	ASAHH31	Blue *		item UPC 075	536-05731-6	case UPC 1-00-75536-0	5731-3				
	ASAHH41	Red *		item UPC 075	536-05741-5	case UPC 1-00-75536-0	5741-2				



	ASHHM41   Mini Red Silicone Hot Handle Holder *											
h	<b>0.07</b> LB	<b>4.38</b> L	<b>1.69</b> w	<b>0.68</b> H	<b>0.002</b> FT <sup>3</sup>	075536-05952-5	\$ 4.50					
е	<b>0.92</b> LB	<b>5.4</b> L	<b>4.9</b> w	<b>3.45</b> H	<b>0.052</b> FT <sup>3</sup>	1-00-75536-05952-2	<b>12</b> PACK					
	Protects	s hands from hea	up to 450° F. De	esigned to fit on	Lodge traditional	l-style handles 8 inches and small	er.					
	ASHHM11	Black *		item 0755	36-05951-8	case UPC 1-00-75536-0	)5951-5					



	ASDHH06	Stone Gra	ay Deluxe S	Silicone Hot	t Handle Hold	ler *				
each	<b>0.2</b> LB	<b>1.13</b> L	<b>2.5</b> w	<b>5.69</b> H	<b>0.009</b> FT <sup>3</sup>	075536-05461-2	\$ 10.75			
case	<b>2.8</b> LB	<b>8.7</b> L	<b>6.2</b> w	<b>7.4</b> H	<b>0.231</b> FT <sup>3</sup>	1-00-75536-05461-9	<b>12</b> PACK			
	Protects hands from heat up to 550° F. Designed to fit on Lodge curved handles 9 inches and up.									
	ASDHH22	Sunflowe	er Yellow *	item UPC 075	536-05462-9	case UPC 1-00-75536-0	5462-6			
	ASDHH36	Ocean B	ue *	item UPC 075	536-05463-6	case UPC 1-00-75536-0	5463-3			
	ASDHH41	Red *		item UPC 075	536-05464-3	case UPC 1-00-75536-0	5464-0			



AS7D	T06	7.25 Inch	Stone Gray	Deluxe Sili	cone Trivet	ŧ				
h 0.2	<b>8</b> LB	<b>7.38</b> L	<b>7.38</b> w	0.13 н	<b>0.004</b> FT <sup>3</sup>	075536-05457-5	\$ 10.75			
e 3.	<b>4</b> LB	<b>7.6</b> L	<b>7.6</b> w	<b>2.28</b> H	<b>0.076</b> FT <sup>3</sup>	1-00-75536-05457-2	<b>12</b> PACK			
☐ <sup>1</sup>   F	Protects hands from heat up to 450° F. Protects surfaces from heat up to 525° F.									
AS7D	T22	Sunflowe	er Yellow *	item UPC 0755	36-05458-2	case UPC 1-00-75536-0	5458-9			
AS7D	тз6	Ocean Blue *		item UPC 0755	36-05459-9	case UPC 1-00-75536-0	5459-6			
AS7D	T41	Red *		item UPC 0755	36-05460-5	case UPC 1-00-75536-0	5460-2			





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	APP11   Po	t Protecto	rs *				
each	<b>0.05</b> LB	<b>0.4</b> L	<b>3.25</b> w	<b>5.25</b> H	<b>0.003</b> FT <sup>3</sup>	075536-04575-7	\$ 2.00
case	<b>0.60</b> LB	<b>6.7</b> L	<b>5.5</b> w	<b>2.5</b> H	<b>0.053</b> FT <sup>3</sup>	1-00-75536-04575-4	<b>12</b> PACK
	Reduces r	noisture build-u	p when storing s	seasoned or ena	ameled cast iron.		



	EC8ATO8 8 Inch Biscotti Enameled Cast Iron Antler Trivet *									
each	<b>1.56</b> LB	<b>8.06</b> L	<b>8.06</b> w	<b>0.75</b> H	<b>0.028</b> FT <sup>3</sup>	075536-46500-5	\$ 37.50			
case	<b>10.12</b> LB	<b>10.3</b> L	<b>8.5</b> w	<b>8.3</b> H	<b>0.420</b> FT <sup>3</sup>	6-00-75536-46500-7	6 PACK			
	EC8AT18	Midnight	Chrome *	item UPC 0755	536-46501-2	case UPC 6-00-75536-4	46501-4			



	EC8ST13	EC8ST13 8 Inch Oyster Enameled Cast Iron Skillet Trivet *										
each	<b>1.06</b> LB	<b>8</b> L	<b>8</b> w	0.79 н	<b>0.029</b> FT <sup>3</sup>	075536-46502-9	\$ 37.50					
case	<b>6.36</b> LB	<b>10.3</b> L	<b>8.5</b> w	<b>8.3</b> H	<b>0.420</b> FT <sup>3</sup>	6-00-75536-46502-1	<b>6</b> PACK					



	EC8RT43   8 Inch Red Enameled Cast Iron Rooster Trivet *										
each	<b>1.56</b> LB	<b>8.06</b> L	<b>8.06</b> w	<b>0.75</b> H	<b>0.027</b> FT <sup>3</sup>	075536-46504-3	\$ 37.50				
case	<b>11.94</b> LB	<b>10.3</b> L	<b>8.5</b> w	<b>8.3</b> H	<b>0.420</b> FT <sup>3</sup>	6-00-75536-46504-5	<b>6</b> PACK				



	ASMMT   !	5 Inch Blac	k Mini Silico	ne Magnet	t Trivet *		
ach	<b>0.33</b> LB	<b>0.37</b> L	<b>6.97</b> w	<b>9.0</b> H	<b>0.013</b> FT <sup>3</sup>	075536-05954-9	\$ 13.00
ase	<b>2.18</b> LB	<b>9.55</b> L	<b>7.5</b> w	<b>2.8</b> H	<b>0.116</b> FT <sup>3</sup>	6-00-75536-05954-1	6 PACK
	Prote	cts surfaces fro	m heat up to 450°	F. Clings to ire	on and other mag	netic cookware.	

# Join us online!



Follow our social media accounts for the latest videos, recipes, and news about all things cast iron. Connect and share with us @lodgecastiron on Facebook, Instagram, Twitter, YouTube, TikTok, and Pinterest.

















	weight	lengt	h width	height	cubic feet	UPC	(USD) list price ea.
	AS7SKT41	7 Inch	Square Red S	Silicone Skil	let Pattern T	rivet *	
each	<b>0.24</b> LB	<b>7</b> L	<b>7</b> w	0.16 н	<b>0.004</b> FT <sup>3</sup>	075536-05453-7	\$ 7.50
case	<b>3.1</b> LB	<b>7.31</b> L	<b>7.43</b> w	<b>2.38</b> H	<b>0.074</b> FT <sup>3</sup>	1-00-75536-05453-4	<b>12</b> PACK
	☐   Prot	ects hands fro	om heat up to 400°	° F. Protects surfa	ices from heat up	to 500° F.	
	AS7SKT21	Yello	N *	item UPC 0755	36-05451-3	case UPC <b>1-00-75536-0</b>	)5451-0
	AS7SKT31	Blue	*	item UPC 0755	36-05452-0	case UPC <b>1-00-75536-0</b>	)5452-7
	AS7SKT11	Black	*	item UPC 0755	36-05450-6	case UPC 1-00-75536-0	)5450-3
	AS7SKT51	Green	1*	item 0755	36-05454-4	case 1-00-75536-0	)5454-1



	ASFPH41	Red Silico	ne and Fab	ric Pothold	er/Trivet *					
ıch	<b>0.18</b> LB	<b>6.5</b> L	<b>6.5</b> w	0.31 н	<b>0.007</b> FT <sup>3</sup>	075536-05972-3	\$ 12.00			
ase	<b>1.3</b> LB	<b>7.16</b> L	<b>7.16</b> w	<b>2.36</b> H	<b>0.070</b> FT <sup>3</sup>	6-00-75536-05972-5	<b>6</b> PACK			
	Protects hand and surfaces from heat up to 450° F.									

075536-05455-1

 $_{UPC}^{item}$  075536-05456-8

 $_{UPC}^{case}$ 

1-00-75536-05455-8

1-00-75536-05456-5

 $_{UPC}^{item}$ 

AS7SKT61 | Orange \*

AS7SKT35 | Turquoise \*



2HH2 | Set of 2 Striped Fabric Hot Handle Holders \* **0.10** LB **1.55** ∟ **3.35** w **7.55** <sub>H</sub> 0.022 FT<sup>3</sup> 075536-99000-2 \$ 9.00 each**8.40** L 2.05 LB **6.40** w 6.30 H **0.196** FT<sup>3</sup> 1-00-75536-99000-9 12 PACK case | Protects hands from heat up to 350° F.



	2HHC2	2HHC2   Set of 2 Chili Pepper Fabric Hot Handle Holders										
each	<b>0.10</b> LB	<b>1</b> L	<b>3.89</b> w	<b>7.75</b> H	<b>0.017</b> FT <sup>3</sup>	075536-99001-9	\$ 9.00					
case	<b>1.3</b> LB	11.8 L	<b>9</b> w	<b>4.8</b> H	<b>0.295</b> FT <sup>3</sup>	1-00-75536-99001-6	<b>12</b> PACK					
	Protects hands from heat up to 350° F.											
	2HHMC2   Multicolor Chili Pepper			item UPC 075536-99006-4		case UPC 1-00-75536-9	9006-1					
	2HHCAM2   Camouflage			item UPC 075	536-99007-1	case UPC 1-00-75536-9	9007-8					



	HHBAN41   Set of 2 Red Bandana Fabric Hot Handle Holders								
each	<b>0.09</b> LB	<b>7.75</b> L	<b>3.75</b> w	<b>1</b> H	<b>0.017</b> FT <sup>3</sup>	075536-06547-2	\$ 9.00		
case	<b>1.48</b> LB	<b>12.45</b> L	<b>8.4</b> w	<b>4.95</b> H	<b>0.300</b> FT <sup>3</sup>	1-00-75536-06547-9	<b>12</b> PACK		
	Prote	ects hands from h	neat up to 350° F						



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	A-RUSTY1	Lodge Ru	st Eraser				
each	<b>0.15</b> LB	<b>0.56</b> L	<b>4.75</b> w	<b>5.94</b> H	<b>0.009</b> FT <sup>3</sup>	075536-03577-2	\$ 12.00
case	<b>2.8</b> LB	<b>13.5</b> L	<b>6.69</b> w	<b>8.06</b> H	<b>0.421</b> FT <sup>3</sup>	1-00-75536-03577-9	<b>12</b> PACK



	ALHHSS85	Nokona	Leather Han	dle Holder			
each	<b>0.1</b> LB	<b>0.81</b> L	<b>2.56</b> w	<b>5.81</b> H	<b>0.007</b> FT <sup>3</sup>	075536-05664-7	\$ 30.00
case	<b>0.79</b> LB	<b>6.3</b> L	<b>6.3</b> w	3.65 н	<b>0.084</b> FT <sup>3</sup>	6-00-75536-05664-9	6 PACK
	Protec	cts hands from h	neat up to 600° F	. Spiral stitched	d.		▼



	MITTMT	Black Max	Temp Oven I	Mitt *			
ach	<b>0.36</b> LB	<b>15.88</b> L	<b>8.19</b> w	0.85 н	<b>0.063</b> FT <sup>3</sup>	075536-07050-6	\$ 18.50
ase	<b>2.75</b> LB	15.7 L	<b>11.7</b> w	<b>4.8</b> H	<b>0.510</b> FT <sup>3</sup>	6-00-75536-07050-8	<b>6</b> PACK
	Prote	ects hands from h	neat up to 450° F	with steam ba	rrier.		



	HHMT11	HHMT11   Black Max Temp Hot Handle Holder *										
each	<b>0.05</b> LB	<b>6.12</b> L	<b>3.19</b> w	<b>0.5</b> H	<b>0.006</b> FT <sup>3</sup>	075536-06562-5	\$ 7.50					
case	<b>1.12</b> LB	8.4 L	<b>6.45</b> w	<b>6.06</b> H	<b>0.190</b> FT <sup>3</sup>	1-00-75536-06562-2	<b>12</b> PACK					
	Protects hands from heat up to 450° F with steam barrier.											



	8FB2   9 Inch Deep Fry Basket ***									
each	<b>0.75</b> LB	<b>16.13</b> L	<b>9</b> w	<b>6</b> H	<b>0.504</b> FT <sup>3</sup>	075536-99015-6	\$ 27.00			
case	<b>2.85</b> LB	<b>10.5</b> L	<b>10.5</b> w	<b>10.75</b> H	<b>0.686</b> FT <sup>3</sup>	3-00-75536-99015-7	3 PACK			
	[   Ideal fo	or L8D03, L8D0L3	, L8DSK3, L8CF3, L	CC3, L8DD3, L10	C03, and L10DC03.	Easy-stow folding handle.				



	10FB2   1	0.5 Inch De	ep Fry Bask	et ***			
each	<b>0.86</b> LB	<b>18.31</b> L	<b>10.31</b> w	<b>6.31</b> H	<b>0.689</b> FT <sup>3</sup>	075536-99010-1	\$ 31.00
case	<b>3.44</b> LB	<b>11.35</b> L	<b>11.2</b> w	11 н	<b>0.809</b> FT <sup>3</sup>	3-00-75536-99010-2	3 PACK
	[]   Ideal t	for L10D03, L10D	OL3, L10DSK3, L10	CF3, L12CO3, a	nd L12DCO3. Easy-	stow folding handle.	



12FB2   11	12FB2   11.5 Inch Deep Fry Basket ***										
<b>0.93</b> LB	<b>20</b> L	<b>11.5</b> w	<b>6.25</b> <sub>ℍ</sub>	<b>0.831</b> FT <sup>3</sup>	075536-99012-5	\$ 32.50					
<b>3.70</b> LB	<b>12.2</b> L	<b>12.2</b> w	10.3 н	<b>0.887</b> FT <sup>3</sup>	3-00-75536-99012-6	3 PACK					
[]   Ideal f	or L12D03. Easy-	stow folding hand	dle.								



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	K11SCRN	11 Inch Sta	ainless Stee	el Splatter S	Screen *		
each	<b>0.35</b> LB	<b>0.19</b> L	<b>11.38</b> w	19.18 н	<b>0.024</b> FT <sup>3</sup>	075536-05111-6	\$ 11.00
case	<b>2.24</b> LB	19.2 L	<b>11.7</b> w	<b>1.7</b> H	<b>0.221</b> FT <sup>3</sup>	6-00-75536-05111-8	<b>6</b> PACK



	K13SCRN   13 Inch Stainless Steel Splatter Screen *										
each	<b>0.43</b> LB	<b>0.5</b> L	<b>21.06</b> w	13.31 н	<b>0.251</b> FT <sup>3</sup>	075536-05113-0	\$ 14.25				
case	<b>3</b> LB	<b>21.25</b> L	<b>13.63</b> w	1.5 н	<b>0.251</b> FT <sup>3</sup>	6-00-75536-05113-2	6 PACK				



	ASER   4	ASER   4 Inch Silicone Egg Ring *											
each	<b>.09</b> LB	<b>4.18</b> L	<b>4.0</b> w	.75 н	<b>0.007</b> FT <sup>3</sup>	075536-05400-1	\$ 5.00						
case	<b>2.29</b> LB	<b>9.7</b> L	<b>9.2</b> w	<b>3.8</b> H	<b>0.196</b> FT <sup>3</sup>	1-00-75536-05400-8	<b>12</b> PACK						
	☐ <b>△</b>   H	eat resistant to 4	50° F. Stainless s	teel handle.									



	AW5S   Cookware Organizer **										
each	<b>6.25</b> LB	<b>11.81</b> L	<b>9.69</b> w	15.5 н	<b>1.027</b> FT <sup>3</sup>	075536-05990-7	\$ 50.00				
case	<b>28.15</b> LB	<b>25</b> L	<b>20.25</b> w	<b>17</b> H	<b>4.980</b> FT <sup>3</sup>	4-00-75536-05990-5	4 PACK				
	lacksquare										



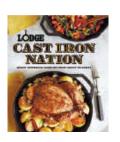
	AW6T   Cookware Storage Tower **										
each	<b>32</b> LB	<b>16.38</b> L	<b>17.3</b> w	<b>58.11</b> H	<b>9.529</b> FT <sup>3</sup>	075536-05995-2	\$160.00				
case	<b>32</b> LB	<b>32.63</b> L	<b>20.2</b> w	<b>6</b> H	<b>2.288</b> FT <sup>3</sup>	1-00-75536-05995-9	1 PACK				



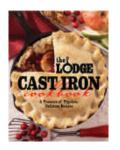
# Smart cookware storage

Have a lot of cast iron cookware to store? Now you can keep it organized as you make the most of extra square footage in your kitchen. These storage solutions are made of a durable steel construction and designed specifically to support Lodge cookware.





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	CBCIN   Lo	dge Cast Iro	on Nation: G	reat Americ	an Cooking F	rom Coast To Coast	
each	<b>2.3</b> LB	<b>0.81</b> L	<b>9.25</b> w	10.25 н	<b>0.044</b> FT <sup>3</sup>	075536-99470-3	\$ 25.00
case	<b>10.15</b> LB	<b>10.81</b> L	<b>9.88</b> w	<b>5</b> H	<b>0.309</b> FT <sup>3</sup>	4-00-75536-99470-1	4 PACK
						kbook boasts 200 recipes from . 288 pages; Lodge Cast Iron.	



	CBLCI   The Lodge Cast Iron Cookbook										
each	<b>1.8</b> LB	<b>0.81</b> L	<b>7.5</b> w	9.81 н	<b>0.034</b> FT <sup>3</sup>	075536-99486-4	\$ 25.00				
case	<b>8</b> LB	<b>10.95</b> L	<b>7.2</b> w	9.1 н	<b>0.415</b> FT <sup>3</sup>	4-00-75536-99486-2	4 PACK				
	This cookbook is an affectionate, useful, entertaining, and delicious compendium of over 200 cast iron recipes.  Peppered with stories, treasured memories, and dazzling photography, these recipes were collected from America's best cast iron cooks from coast to coast by one of America's most trusted brands. 288 pages; Lodge Cast Iron.										



CBSF   A Skillet Full of Traditional Southern Lodge Cast Iron Recipes & Memories										
each	<b>0.8</b> LB	<b>0.65</b> L	<b>6</b> w	<b>8.5</b> H	<b>0.019</b> FT <sup>3</sup>	075536-99430-7	\$ 17.00			
case	<b>7.25</b> LB	<b>8.8</b> L	<b>7.9</b> w	<b>9.7</b> H	<b>0.390</b> FT <sup>3</sup>	9-00-75536-99430-0	8 PACK			
	The Historic Preservation Society of South Pittsburg, Tennessee, has assembled a great collection of over 230 Lodge Cast Iron recipes. 195 pages; Lodge Cast Iron. For every copy sold, the South Pittsburg Historic Preservation Society receives a contribution towards maintaining our hometown and heritage.									



	CBIDOS   Field Guide to Dutch Oven Cooking, with hanging option										
each	<b>0.48</b> LB	<b>0.38</b> L	<b>5.75</b> w	<b>8.5</b> H	<b>0.011</b> FT <sup>3</sup>	075536-99420-8	\$ 13.00				
case	<b>4</b> LB	<b>7.3</b> L	<b>7.3</b> w	10.05 н	<b>0.310</b> FT <sup>3</sup>	6-00-75536-99420-0	6 PACK				
	In the rich tradition of outdoor cooking, members of the International Dutch Oven Society have assembled a collection of Dutch Oven recipes. 120 pages; Lodge Cast Iron.										



	CB101   Camp Dutch Oven Cooking 101										
each case	<b>0.26</b> LB	<b>0.25</b> L	<b>5.5</b> w	<b>8.5</b> H	<b>0.007</b> FT <sup>3</sup>	075536-99450-5	\$ 5.00				
	<b>3.45</b> LB	<b>9.13</b> L	<b>6.63</b> w	3.13 н	<b>0.110</b> FT <sup>3</sup>	1-00-75536-99450-2	<b>12</b> PACK				
		A step-by-step primer on outdoor camp-oven cooking complete with illustrated guides and great recipes. 56 pages; Lodge Cast Iron.									



	CBLDO   The Lodge Book of Dutch Oven Cooking, by J. Wayne Fears									
each	<b>1.29</b> LB	<b>0.5</b> L	<b>8</b> w	<b>7.9</b> H	<b>0.018</b> FT <sup>3</sup>	075536-99487-1	\$ 17.99			
case	<b>8.45</b> LB	<b>9.1</b> L	<b>5.1</b> w	<b>9.4</b> H	<b>0.252</b> FT <sup>3</sup>	6-00-75536-99487-3	6 PACK			
Step-by-step instructions, how-to information, and 34 tempting recipes. By J. Wayne Fears. 156 pages Skyhorse Publishing.										











# 

→ CAST IRON →

Cooking over an open fire calls for cookware that's ready for big adventure and high-heat cooking.

Transform the grill you already have with **cast iron grilling** gear or take your cookout to the next level with a cast iron charcoal grill. Prefer to take **outdoor cooking** further from home? Our Camp Dutch Ovens and Cook-It-All are great partners when it comes to **campfire cooking**.

Taste the **natural** difference of just iron and oil.

Keep me in the **family** and out of the landfill.

Get over 125 years of experience at your fingertips.

SAVOR the outdoors

Turn up the heat!



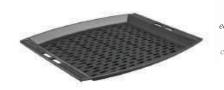




	LSPROG   Seasoned Sportsman's Pro Cast Iron Grill™										
:h	<b>34.69</b> LB	<b>21.86</b> L	<b>9.75</b> w	<b>7.5</b> H	<b>0.918</b> FT <sup>3</sup>	075536-38400-9	\$ 225.00				
se	<b>34.69</b> LB	21.86 L	<b>9.75</b> w	<b>7.5</b> H	<b>0.918</b> FT <sup>3</sup>	1-00-75536-38400-6	1 PACK				
	Cooking surface is 16.75 X 9 inches Includes steel Hook and Carry Handles.										



	L10GBL   12 Inch Seasoned Cast Iron Dual Handle Grilling Basket									
each	<b>7</b> LB	<b>14.56</b> L	<b>12.66</b> w	<b>2.25</b> ℍ	<b>0.240</b> FT <sup>3</sup>	075536-34503-1	\$ 43.50			
case	<b>21.64</b> LB	<b>12.5</b> L	<b>12.5</b> w	3.88 н	<b>0.350</b> FT <sup>3</sup>	3-00-75536-34503-2	3 PACK			



L15RCGT   15 x 12 Inch Seasoned Cast Iron Grill Topper									
h	<b>6.68</b> LB	<b>14.56</b> L	<b>12.66</b> w	<b>0.85</b> H	<b>0.090</b> FT <sup>3</sup>	075536-34539-0	\$ 37.50		
е	<b>20.54</b> LB	<b>16.45</b> L	<b>12.63</b> W	<b>2.3</b> H	<b>0.276</b> FT <sup>3</sup>	3-00-75536-34539-1	3 PACK		



	L3SMSK	6.5 Inch S	easoned Ca	st Iron Smo	oker Skillet		
each	<b>3.2</b> LB	<b>10.18</b> L	<b>6.68</b> w	<b>2.75</b> H	<b>0.108</b> FT <sup>3</sup>	075536-38387-3	\$ 30.00
case	<b>11.1</b> LB	<b>9</b> L	<b>7</b> w	11 н	<b>0.401</b> FT <sup>3</sup>	3-00-75536-38387-4	3 PACK
	•						



	A-GSPRAY	Grilling S	pray				
each	<b>0.65</b> LB	<b>2.3</b> ∟	<b>2.3</b> w	<b>8.8</b> H	<b>0.026</b> FT <sup>3</sup>	075536-38398-9	\$12.00
case	<b>4.69</b> LB	<b>7.5</b> L	<b>4.9</b> w	<b>9.5</b> H	<b>0.202</b> FT <sup>3</sup>	6-00-75536-38398-1	6 PACK
	€   8 oz.						❖





	weight	length	width	height	cubic feet	UPC	list price ea.
	L8GPL   1	0.25 Inch 0	ast Iron Du	al Handle G	rill Pan		
each	<b>6.6</b> LB	<b>12.81</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.158</b> FT <sup>3</sup>	075536-34502-4	\$ 30.00
case	<b>20.29</b> LB	11.91 ւ	<b>10.76</b> w	3.78 н	<b>0.280</b> FT <sup>3</sup>	3-00-75536-34502-5	3 PACK



	L10GPL	12 Inch Cas	st Iron Dual I	landle Gril	l Pan		
each	<b>8.65</b> LB	<b>14.56</b> L	<b>12.56</b> w	<b>2.25</b> H	<b>0.238</b> FT <sup>3</sup>	075536-34501-7	\$ 45.00
case	<b>26.56</b> LB	<b>12.5</b> L	<b>12.4</b> w	3.9 н	<b>0.349</b> FT <sup>3</sup>	3-00-75536-34501-8	3 PACK



	L8SKL   10.25 Inch Cast Iron Dual Handle Pan									
each	<b>5.5</b> LB	<b>12.81</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.158</b> FT <sup>3</sup>	075536-30192-1	\$ 34.25			
case	<b>17.05</b> LB	<b>11.91</b> L	<b>10.76</b> W	<b>3.78</b> H	<b>0.280</b> FT <sup>3</sup>	3-00-75536-30192-2	3 PACK			
	lacktriangle									



	L10SKL	L10SKL   12 Inch Cast Iron Dual Handle Pan										
each	<b>7.57</b> LB	14.56 և	<b>12.63</b> w	<b>2.25</b> H	<b>0.239</b> FT <sup>3</sup>	075536-30191-4	\$ 43.50					
case	<b>23.34</b> LB	<b>12.5</b> L	<b>12.5</b> w	3.88 н	<b>0.351</b> FT <sup>3</sup>	3-00-75536-30191-5	3 PACK					
	$lackbox{}$											



L12SKL	L12SKL   13.25 Inch Seasoned Cast Iron Dual Handle Pan									
<b>10.10</b> LB	<b>15.94</b> ∟	<b>13.75</b> w	<b>2.38</b> H	<b>0.299</b> FT <sup>3</sup>	075536-30220-1	\$ 64.00				
<b>21.50</b> LB	14.12 L	<b>13.75</b> w	3.25 н	<b>0.362</b> FT <sup>3</sup>	7-00-75536-30220-0	2 PACK				



	TPRA   P.	25 inch Sea	asonea Casi	r iron Burg	er Press		
each	<b>1.75</b> LB	<b>2</b> L	<b>6.30</b> w	<b>7.25</b> H	<b>0.053</b> FT <sup>3</sup>	075536-33914-6	\$ 22.25
case	<b>6.75</b> LB	<b>7.06</b> L	<b>7.19</b> w	<b>9.38</b> H	<b>0.276</b> FT <sup>3</sup>	3-00-75536-33914-7	3 PACK



	L8RFIP   Round Seasoned Cast Iron Grill Press									
each	<b>3.5</b> LB	<b>8</b> L	<b>8</b> w	1.94 н	<b>0.072</b> FT <sup>3</sup>	075536-33601-5	\$ 22.25			
case	<b>11.14</b> LB	<b>11</b> L	<b>7.7</b> w	8.95 н	<b>0.439</b> FT <sup>3</sup>	3-00-75536-33601-6	3 PACK			



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L14CIA	14 Inch Seas	soned Cast I	ron Cook-I	t-All™		
ch	<b>29.3</b> LB	<b>16.1</b> L	<b>14.7</b> w	<b>5.5</b> H	<b>0.753</b> FT <sup>3</sup>	075536-38180-0	\$ 165.00
se	<b>30.2</b> LB	<b>17.6</b> L	<b>15.2</b> w	<b>6.1</b> H	<b>0.944</b> FT <sup>3</sup>	1-00-75536-38180-7	1 PACK
	Use a	eel Hook and Carry Handles.	Δ				



	L8C03	2 Quart Seaso	ned Cast I	ron Camp	Dutch Oven,	8 Inch Diameter	
each	<b>10.36</b> LB	<b>9.5</b> L	<b>9</b> w	<b>6.2</b> H	<b>0.306</b> FT <sup>3</sup>	075536-38080-3	\$ 73.00
case	<b>10.36</b> LB	<b>9.5</b> L	<b>9</b> w	<b>6.2</b> H	<b>0.306</b> FT <sup>3</sup>	1-00-75536-38080-0	1 PACK
	3 inc	h depth. Steel bail h	nandle.				Δ



each case

L10C03   4 Quart Seasoned Cast Iron Camp Dutch Oven, 10 Inch Diameter										
<b>12.58</b> LB	<b>11.8</b> L	<b>11.1</b> w	<b>6.8</b> H	<b>0.515</b> FT <sup>3</sup>	075536-38100-8	\$ 84.00				
<b>12.58</b> LB	11.8 L	11.1 w	<b>6.8</b> H	<b>0.515</b> FT <sup>3</sup>	1-00-75536-38100-5	1 PACK				
3.5 inch depth. Steel bail handle.										



	L10DC03	5 Quart Se	asoned Cas	st Iron Dee	p Camp Duto	ch Oven, 10 Inch Diameto	er		
each	<b>13.49</b> LB	<b>11.55</b> L	<b>11.5</b> w	<b>7.75</b> H	<b>0.595</b> FT <sup>3</sup>	075536-38110-7	\$ 95.00		
case	<b>13.49</b> LB	<b>11.55</b> L	<b>11.5</b> w	<b>7.75</b> H	<b>0.595</b> FT <sup>3</sup>	1-00-75536-38110-4	1 PACK		
	1 4.125 inch depth. Steel bail handle.								



	L12C03	L12CO3   6 Quart Seasoned Cast Iron Camp Dutch Oven, 12 Inch Diameter										
each	<b>18</b> LB	<b>13.4</b> L	<b>13.25</b> w	<b>7.35</b> H	<b>0.755</b> FT <sup>3</sup>	075536-38120-6	\$108.00					
case	<b>18</b> LB	<b>13.4</b> L	13.25 w	<b>7.35</b> H	<b>0.755</b> FT <sup>3</sup>	1-00-75536-38120-3	1 PACK					
	3.75		Δ									



	L12DC03	L12DC03   8 Quart Seasoned Cast Iron Deep Camp Dutch Oven, 12 Inch Diameter										
each	<b>19.35</b> LB	<b>13.4</b> L	<b>13.2</b> w	<b>8.6</b> H	<b>0.880</b> FT <sup>3</sup>	075536-38125-1	\$122.00					
case	<b>19.35</b> LB	<b>13.4</b> L	13.2 w	<b>8.6</b> H	<b>0.880</b> FT <sup>3</sup>	1-00-75536-38125-8	1 PACK					
	5 inch depth. Steel bail handle.											



	L14DC03   10 Quart Seasoned Cast Iron Deep Camp Dutch Oven, 14 Inch Diameter										
ch	<b>28.09</b> LB	<b>15.2</b> L	<b>14.55</b> w	<b>8.9</b> H	<b>1.139</b> FT <sup>3</sup>	075536-38145-9	\$ 154.00				
se	<b>28.09</b> LB	<b>15.2</b> L	<b>14.55</b> w	<b>8.9</b> H	<b>1.139</b> FT <sup>3</sup>	1-00-75536-38145-6	1 PACK				
	5 inch depth. Steel bail handle.										



eachcase

eachcase

each

weight	length	width	height	cubic feet	UPC	(USD) list price ea.		
L12C03BS	12 Inch /	6 Quart Sea	soned Cas	t Iron Scout	Camp Dutch Oven			
<b>17.82</b> LB	<b>13.4</b> L	<b>13.25</b> w	<b>7.35</b> H	<b>0.755</b> FT <sup>3</sup>	075536-38121-3	\$128.00		
<b>17.82</b> LB	<b>13.4</b> L	13.25 W	<b>7.35</b> H	<b>0.755</b> FT <sup>3</sup>	1-00-75536-38121-0	1 PACK		
3.75 inch depth								



L10SK3BS   12 Inch Seasoned Cast Iron Scout Skillet											
<b>7.45</b> LB	<b>18</b> L	<b>12.56</b> w	<b>2.35</b> H	<b>0.294</b> FT <sup>3</sup>	075536-30101-3	\$ 52.00					
<b>23.3</b> LB	<b>16.5</b> L	<b>12.4</b> w	3.9 н	<b>0.462</b> FT <sup>3</sup>	3-00-75536-30101-4	3 PACK					



	L8D0T3	Seasoned (	Cast Iron Triv	et / Meat	Rack		
each	<b>1.54</b> LB	<b>8.12</b> L	<b>7.93</b> w	<b>0.4</b> H	<b>0.015</b> FT <sup>3</sup>	075536-33950-4	\$ 16.00
case	<b>9.69</b> LB	<b>12</b> L	<b>9.1</b> w	<b>3.7</b> H	<b>0.234</b> FT <sup>3</sup>	6-00-75536-33950-6	6 PACK
	Fits al	l Lodge Camp an	nd Dutch Ovens 4	quarts or large	er and L14W.		



AT-8   8 Inch Camp Dutch Oven Tote Bag *									
<b>0.85</b> LB	<b>5.75</b> ∟	<b>5.45</b> w	13.05 н	<b>0.236</b> FT <sup>3</sup>	075536-03073-9	\$ 28.00			
<b>3.3</b> LB	<b>16.5</b> L	<b>5.87</b> w	<b>12.81</b> H	<b>0.718</b> FT <sup>3</sup>	3-00-75536-03073-0	3 PACK			



ļ	AT-10   10 Inch Camp Dutch Oven Tote Bag *								
	<b>1.05</b> LB	<b>5.75</b> ∟	<b>5.45</b> w	13.05 н	<b>0.236</b> FT <sup>3</sup>	075536-03074-6	\$ 29.00		
	<b>3.9</b> LB	<b>16.5</b> L	<b>5.87</b> w	12.81 н	<b>0.718</b> FT <sup>3</sup>	3-00-75536-03074-7	3 PACK		
(	7								



	AT-12   12 Inch Camp Dutch Oven Tote Bag *										
ı	<b>1.2</b> LB	<b>6.45</b> L	<b>5.9</b> w	13.25 н	<b>0.291</b> FT <sup>3</sup>	075536-03075-3	\$ 32.00				
2	<b>4.4</b> LB	<b>17.68</b> L	<b>6.5</b> w	<b>12.81</b> H	<b>0.851</b> FT <sup>3</sup>	3-00-75536-03075-4	3 PACK				



AT-14   14 Inch Camp Dutch Oven Tote Bag *									
<b>1.35</b> LB	<b>6.45</b> ∟	<b>5.9</b> w	13.25 н	<b>0.292</b> FT <sup>3</sup>	075536-03076-0	\$ 35.00			
<b>4.85</b> LB	<b>17.68</b> L	<b>6.5</b> w	<b>12.81</b> H	<b>0.852</b> FT <sup>3</sup>	3-00-75536-03076-1	3 PACK			



	A5DOL   2	20 Inch Parc	hment Pap	er Dutch Ov	ven Liners *	, 8 Pack	
each	<b>0.19</b> LB	<b>1.05</b> L	<b>5</b> w	<b>7.05</b> H	<b>0.021</b> FT <sup>3</sup>	075536-03560-4	\$10.00
case	<b>2.16</b> LB	<b>7.2</b> L	<b>5.6</b> w	<b>7.3</b> H	<b>0.170</b> FT <sup>3</sup>	6-00-75536-03560-6	<b>6</b> PACK
	■ A LE	its all Lodge Cami	n Dutch Ovens				

(USD)

# LODGE CAST IRON | SOUTH PITTSBURG, TN



	weight	length	width	height	cubic feet	UPC	list price ea.
	A10F3   10	0 Inch Alum	ninum Foil D	utch Oven	<b>Liners,</b> 3 Pac	ck *	
each	<b>0.3</b> LB	<b>12.18</b> L	<b>10.5</b> w	<b>3.5</b> H	<b>0.259</b> FT <sup>3</sup>	075536-03589-5	\$ 4.50
case	<b>1.3</b> LB	<b>11.06</b> L	11.06 w	<b>5.38</b> H	<b>0.381</b> FT <sup>3</sup>	3-00-75536-03589-6	3 PACK
	Ideal f	or L10C03.					



	A10F12	10 Inch Alu	minum Foil	Dutch Over	<b>1 Liners,</b> 12 P	ack *	
ach	<b>1.15</b> LB	<b>12.18</b> L	<b>10.5</b> w	<b>4.88</b> H	<b>0.361</b> FT <sup>3</sup>	075536-03590-1	\$ 16.00
case	<b>15.55</b> LB	<b>25.19</b> L	<b>11.25</b> w	11.5 н	1.885 FT <sup>3</sup>	1-00-75536-03590-8	<b>12</b> PACK
	Idea	l for L10CO3.					



 A12F3 | 12 Inch Aluminum Foil Dutch Oven Liners, 3 Pack \*

 each
 0.4 LB
 14.06 L
 12.56 W
 4.7 H
 0.480 FT³
 0.75536-03591-8
 \$ 5.50

 case
 1.75 LB
 13 L
 13 W
 6.7 H
 0.655 FT³
 3-00-75536-03591-9
 3 PACK



	A12F12	12 Inch Aluminum Foil Dutch Oven Liners, 12 Pack *									
ch	<b>1.5</b> LB	<b>14.06</b> L	<b>12.56</b> w	<b>5.45</b> <sub>H</sub>	<b>0.556</b> FT <sup>3</sup>	075536-03592-5	\$ 20.00				
ise	<b>20</b> LB	<b>25.75</b> L	<b>13.1</b> w	15 н	<b>2.928</b> FT <sup>3</sup>	1-00-75536-03592-2	<b>12</b> PACK				
	●   Idea	l for L12CO3.									



	3TP2   43	3.5 Inch Cam					
each	<b>8.73</b> LB	<b>43.5</b> L	<b>3</b> w	<b>3</b> H	<b>0.226</b> FT <sup>3</sup>	075536-99216-7	\$ 46.00
case	<b>18</b> LB	<b>45</b> L	<b>3</b> w	<b>3</b> H	<b>0.234</b> FT <sup>3</sup>	7-00-75536-99216-6	2 PACK
	24 inc	ch chain and .5 in	ch bar stock.				▼





	ATP2   A	djustable Ca	mp Tripod *	***			
ach	<b>11.8</b> LB	<b>24.05</b> L	<b>5.75</b> w	<b>3.05</b> H	<b>0.244</b> FT <sup>3</sup>	075536-05012-6	\$ 90.00
ase	<b>25</b> LB	<b>25.7</b> L	<b>5.2</b> w	<b>5.6</b> H	<b>0.433</b> FT <sup>3</sup>	7-00-75536-05012-5	<b>2</b> PACK
	40-6	0 inches tall. Hea	vy-duty tote bag	included.			•
		o moneo tan. nea	vy daty tote bag	moludeu.			· ·



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	A5-7   Ou	tdoor Cooki	ng Table **	*			
each	<b>30.25</b> LB	<b>32.5</b> L	<b>18.75</b> w	<b>2.75</b> H	<b>0.969</b> FT <sup>3</sup>	075536-03530-7	\$ 250.00
case	<b>30.25</b> LB	<b>32.5</b> L	<b>18.75</b> w	<b>2.75</b> H	<b>0.969</b> FT <sup>3</sup>	1-00-75536-03530-4	1 PACK
	Collap	osible design sto	ows neatly in tote	e AT-7 (not includ	ded). Three-sided	windscreen for better heat contro	ol.



	AT-7   Ou	tdoor Cooki	ng Table Tot	e Bag *			
each	<b>1.3</b> LB	<b>6.95</b> ∟	<b>3.35</b> w	<b>8.8</b> H	<b>0.118</b> FT <sup>3</sup>	075536-03072-2	\$ 32.00
case	<b>3.05</b> LB	<b>7.37</b> L	<b>6.68</b> w	8.31 н	<b>0.236</b> FT <sup>3</sup>	7-00-75536-03072-1	2 PACK



	LMPB21   Seasoned Cast Iron Melting Pot and Silicone Brush *										
ach	<b>2.03</b> LB	<b>9.19</b> L	<b>5.38</b> w	<b>2.56</b> H	<b>0.073</b> FT <sup>3</sup>	075536-34053-1	\$ 28.00				
ase	<b>7.24</b> LB	<b>13.9</b> L	<b>9.9</b> w	<b>6.8</b> H	<b>0.542</b> FT <sup>3</sup>	3-00-75536-34053-2	3 PACK				



	LMP3   Seasoned Cast Iron Melting Pot										
each	<b>1.95</b> LB	9.19 ∟	<b>5.38</b> w	2.56 н	<b>0.073</b> FT <sup>3</sup>	075536-33990-0	\$ 20.00				
case	<b>6.13</b> LB	10.1 L	<b>5.5</b> w	<b>4.7</b> H	<b>0.151</b> FT <sup>3</sup>	3-00-75536-33990-1	3 PACK				



	A5-2   18 Inch Leather Gloves *									
ach	<b>1.05</b> LB	<b>0.75</b> L	<b>7.50</b> w	<b>18.50</b> H	<b>0.059</b> FT <sup>3</sup>	075536-03505-5	\$ 28.25			
ase	<b>4.50</b> LB	<b>18.63</b> L	<b>7.56</b> w	<b>3.50</b> H	<b>0.283</b> FT <sup>3</sup>	4-00-75536-03505-3	4 PACK			
							▼			





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	A5-1   Cha	arcoal Chim	ney Starter	***			
each	<b>2.21</b> LB	<b>11.18</b> L	<b>6.37</b> w	<b>12</b> H	<b>0.494</b> FT <sup>3</sup>	075536-03500-0	\$ 30.25
case	<b>15.08</b> LB	20.8 L	<b>16.8</b> w	<b>12.8</b> H	<b>2.588</b> FT <sup>3</sup>	6-00-75536-03500-2	<b>6</b> PACK
	C   Galva	nized steel with	a wood handle.				•



	A5-4   16	A5-4   16 Inch Tongs *										
each	<b>0.41</b> LB	<b>15.6</b> L	<b>1.9</b> w	<b>1.4</b> н	<b>0.024</b> FT <sup>3</sup>	075536-03515-4	\$12.00					
case	<b>2.70</b> LB	<b>16.75</b> L	<b>5.05</b> w	3.45 н	<b>0.168</b> FT <sup>3</sup>	6-00-75536-03515-6	<b>6</b> PACK					
	☐ Dishwasher safe.											



	A5-8   Fire & Cook Stand ***										
each	<b>5.29</b> LB	<b>1.5</b> ւ	<b>13.75</b> w	<b>8</b> H	<b>0.095</b> FT <sup>3</sup>	075536-03570-3	\$ 38.00				
case	<b>21.99</b> LB	<b>6.63</b> L	<b>14.94</b> w	<b>8.38</b> H	<b>0.480</b> FT <sup>3</sup>	4-00-75536-03570-1	4 PACK				
			▼								



	A5-11   4-	in-1 Camp I	Outch Oven	Tool ***			
each	<b>0.93</b> LB	<b>1.25</b> ∟	<b>6.57</b> w	10.82 н	<b>0.051</b> FT <sup>3</sup>	075536-03574-1	\$ 14.00
case	<b>4.31</b> LB	<b>6.3</b> L	<b>7.35</b> w	11.67 н	<b>0.313</b> FT <sup>3</sup>	4-00-75536-03574-9	4 PACK
		▼					



	A5   Camp Dutch Oven Lid Lifter ***										
each	<b>0.9</b> LB	<b>2.5</b> L	<b>4.35</b> w	<b>14.2</b> H	<b>0.089</b> FT <sup>3</sup>	075536-99217-4	\$ 16.00				
case	<b>3.95</b> LB	16.6	<b>5.7</b> w	<b>3.7</b> H	<b>0.203</b> FT <sup>3</sup>	4-00-75536-99217-2	4 PACK				
	[   9 mm		▼								



	A5DLL   Deluxe Lid Lifter ***										
each	<b>1.25</b> LB	<b>5.81</b> L	<b>5.31</b> w	15.75 н	<b>0.281</b> FT <sup>3</sup>	075536-03561-1	\$ 22.00				
case	<b>5.65</b> LB	<b>17.25</b> L	<b>6.89</b> w	<b>6.89</b> H	<b>0.473</b> FT <sup>3</sup>	4-00-75536-03561-9	4 PACK				
	High temp finish. Secure locking grip.										



	A5-5   Ch	uckwagon	Dinner Bell	***			
each	<b>1.77</b> LB	<b>1.1</b> t	<b>9.55</b> w	10 н	<b>0.060</b> FT <sup>3</sup>	075536-03520-8	\$ 17.00
case	11.35 LB	<b>10.5</b> L	<b>7.38</b> w	10.81 н	<b>0.485</b> FT <sup>3</sup>	6-00-75536-03520-0	<b>6</b> PACK
	Com	es with black lea	other hanging st	rap.			•



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L3SKWLWF	Wildlife	Series™ 6.5	Inch Seas	oned Cast Ir	on Wolf Skillet	
each	<b>1.94</b> LB	<b>10.18</b> L	<b>6.65</b> w	<b>1.37</b> H	<b>0.053</b> FT <sup>3</sup>	075536-30610-0	\$19.00
case	<b>12.32</b> LB	10.67 L	<b>6.65</b> w	<b>4.15</b> н	<b>0.170</b> FT <sup>3</sup>	6-00-75536-30610-2	6 PACK
	lacktriangle						



	L5SKWLDK	Wildlife	Series™ 8 In	ch Seasor	ned Cast Iro	n Duck Skillet	
each	<b>3.48</b> LB	<b>12.8</b> L	<b>8.7</b> w	<b>1.9</b> н	<b>0.122</b> FT <sup>3</sup>	075536-30600-1	\$ 27.50
case	<b>10.09</b> LB	<b>12.6</b> L	<b>8.7</b> w	<b>3.2</b> H	<b>0.203</b> FT <sup>3</sup>	3-00-75536-30600-2	3 PACK



	L8SKWLDR   Wildlife Series™ 10.25 Inch Seasoned Cast Iron Deer Skillet										
each	<b>5.34</b> LB	<b>16.12</b> L	<b>10.68</b> w	<b>2</b> H	<b>0.199</b> FT <sup>3</sup>	075536-30601-8	\$ 36.25				
case	<b>16.58</b> LB	<b>15.1</b> L	<b>10.84</b> w	<b>3.41</b> H	<b>0.323</b> FT <sup>3</sup>	3-00-75536-30601-9	3 PACK				



	L90GWLM0   Wildlife Series™ 10.5 Inch Seasoned Cast Iron Moose Griddle									
each	<b>4.69</b> LB	<b>15.87</b> L	<b>10.62</b> w	1.5 н	<b>0.146</b> FT <sup>3</sup>	075536-30603-2	\$ 36.25			
case	<b>14.09</b> LB	<b>15.53</b> L	<b>11</b> w	<b>2.44</b> H	<b>0.241</b> FT <sup>3</sup>	3-00-75536-30603-3	3 PACK			

# WILDLIFE

SERIES

Celebrate America's iconic and distinctive animals with cast iron that's both functional and collectible. The designs are crafted in America with iron and oil and their naturally seasoned cooking surfaces are ready to layer flavors so you can cook delightful meals at home or around a campfire.





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L8SGPWLFI	Wildlife	Series™ 10.	5 Inch Sea	soned Squa	re Cast Iron Fish Grill Pa	n
each	<b>6.46</b> LB	<b>17.25</b> L	<b>10.5</b> w	<b>2.62</b> H	<b>0.274</b> FT <sup>3</sup>	075536-30602-5	\$ 40.00
case	<b>19.4</b> LB	<b>17.68</b> L	<b>10.78</b> W	<b>4</b> H	<b>0.441</b> FT <sup>3</sup>	3-00-75536-30602-6	3 PACK



	L10SKWLBR   Wildlife Series™ 12 Inch Seasoned Cast Iron Bear Skillet									
each	<b>7.57</b> LB	<b>18</b> L	<b>12.56</b> w	<b>2.25</b> H	<b>0.294</b> FT <sup>3</sup>	075536-30604-9	\$ 46.00			
case	<b>23.3</b> LB	<b>16.5</b> L	<b>12.4</b> w	3.9 н	<b>0.463</b> FT <sup>3</sup>	3-00-75536-30604-0	3 PACK			



	L12SKWLTK	Y   Wildlif	e Series™ 13	3.25 Inch S	easoned Ca	st Iron Turkey Skillet	
each	<b>10.5</b> LB	<b>20.8</b> L	<b>13.8</b> w	<b>2.8</b> H	<b>0.465</b> FT <sup>3</sup>	075536-30619-3	\$ 67.50
case	<b>21.86</b> LB	<b>18.8</b> L	13.8 w	<b>3.4</b> H	<b>0.510</b> FT <sup>3</sup>	7-00-75536-30619-2	2 PACK



	L5WLSETA   Wildlife Series™ Seasoned Cast Iron 5 Piece Set										
each	<b>29.02</b> LB	<b>14.31</b> L	<b>16.75</b> w	<b>8.31</b> H	<b>1.152</b> FT <sup>3</sup>	075536-30620-9	\$ 150.00				
case	<b>29.02</b> LB	<b>14.31</b> L	<b>16.75</b> w	<b>8.31</b> H	<b>1.152</b> FT <sup>3</sup>	1-00-75536-30620-6	1 PACK				
							▼				



10 Inch / 4 Quart Seasoned Cast Iron Pheasant Camp Dutch Oven (With Lid)



10.5 Inch Seasoned Cast Iron Moose Griddle



L8SKWLDR

5 A5-11

4-in-1 Camp Dutch Oven Tool \*\*\*

10.25 Inch Seasoned Cast Iron Deer Skillet



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L5SKWND	Wanderlus	st 8 Inch Ca	st Iron Ten	t Skillet		
each	<b>3.2</b> LB	<b>12.8</b> L	<b>8.7</b> w	1.9 н	<b>0.122</b> FT <sup>3</sup>	075536-30326-0	\$ 27.50
case	10.09 LB	<b>12.6</b> L	<b>8.7</b> w	<b>3.2</b> H	<b>0.203</b> FT <sup>3</sup>	3-00-75536-30326-1	3 PACK
	lacktriangle						

	L90GWND	Wanderl	ust 10.5 Inch	Cast Iron	Mountain G	riddle	
each	<b>4.69</b> LB	<b>15.87</b> L	<b>10.62</b> w	1.50 н	<b>0.145</b> FT <sup>3</sup>	075536-30349-9	\$ 36.25
case	<b>14.09</b> LB	<b>15.53</b> L	<b>11</b> w	<b>2.44</b> H	<b>0.239</b> FT <sup>3</sup>	3-00-75536-30349-0	3 PACK

	L8SKLWND	Wander	lust 10.25 lı	nch Cast Iro	on Dual Hand	dle Camper Pan	
each	<b>5.5</b> LB	<b>12.81</b> L	<b>10.69</b> w	<b>2</b> H	<b>0.158</b> FT <sup>3</sup>	075536-30325-3	\$ 36.25
case	<b>17.05</b> LB	11.91 ւ	<b>10.76</b> W	<b>3.78</b> н	<b>0.280</b> FT <sup>3</sup>	3-00-75536-30325-4	3 PACK

	LCCWND   Wanderlust 3.2 Quart Cast Iron Cabin Combo Cooker									
ch	<b>13.59</b> LB	<b>15.3</b> L	<b>10.8</b> w	<b>4</b> H	<b>0.382</b> FT <sup>3</sup>	075536-30327-7	\$ 83.50			
se	13.59 LB	<b>15.3</b> L	10.8 w	<b>4</b> H	<b>0.382</b> FT <sup>3</sup>	1-00-75536-30327-4	1 PACK			









# Take cast iron cooking wherever you go!

Whether you're prepping a campfire meal under the stars or kicking back for a neighborhood cookout, our outdoor cooking gear will help you serve memories for generations to come.





# 

→ CAST IRON →

Modern, professional-grade cookware for chefs and home cooks alike.

Just like our cast iron, carbon steel
is seasoned at our foundries in South
Pittsburg, TN. The thin, lightweight design
helps it to heat up and cool down fast,
which helps you bring a restaurant-quality
touch to your favorite dishes.

Keep me in the family and out of the landfill.

Get a restaurant-quality sear at home.





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	CRS8   81	nch Season	ed Carbon S	Steel Skille	et		
each	<b>2.36</b> LB	<b>16.9</b> L	<b>8</b> w	<b>3.4</b> H	<b>0.266</b> FT <sup>3</sup>	075536-55108-1	\$ 44.00
case	<b>6.85</b> LB	<b>17.2</b> L	<b>8.4</b> w	<b>3.5</b> ℍ	<b>0.292</b> FT <sup>3</sup>	3-00-75536-55108-2	3 PACK



	CRS10   1	0 Inch Sea	soned Carbo	n Steel Sk	illet		
ach	<b>3.12</b> LB	<b>18.81</b> L	<b>10.31</b> w	3.31 н	<b>0.371</b> FT <sup>3</sup>	075536-55110-4	\$ 50.00
case	10.05 LB	<b>18.95</b> L	<b>10.48</b> W	3.55 н	<b>0.408</b> FT <sup>3</sup>	3-00-75536-55110-5	3 PACK



	CRS12   12 Inch Seasoned Carbon Steel Skillet										
	<b>4.1</b> LB	<b>20.87</b> L	<b>12</b> w	<b>3.5</b> H	<b>0.507</b> FT <sup>3</sup>	075536-55120-3	\$ 56.00				
?	<b>13.67</b> LB	<b>20.1</b> L	<b>12.4</b> w	<b>4.3</b> H	<b>0.620</b> FT <sup>3</sup>	3-00-75536-55120-4	3 PACK				
	lacksquare										



	CRS10HH61	10 Inch	Seasoned C	arbon Stee	l Skillet Witl	h Orange Silicone Handle	Holder *	
h	<b>3.41</b> LB	<b>18.81</b> L	<b>10.31</b> w	3.31 н	<b>0.371</b> FT <sup>3</sup>	075536-55155-5	\$ 56.00	
е	<b>11.30</b> LB	<b>18.9</b> L	<b>10.7</b> w	<b>5.2</b> H	<b>0.609</b> FT <sup>3</sup>	3-00-75536-55155-6	3 PACK	
Silicone handle holder is dishwasher safe and protects hands from heat up to 500° F.								



CRS12HH61   12 Inch Seasoned Carbon Steel Skillet With Orange Silicone Handle Holder										
	<b>4.45</b> LB	<b>20.87</b> L	<b>12</b> w	<b>3.5</b> H	<b>0.507</b> FT <sup>3</sup>	075536-55156-2	\$ 62.00			
?	<b>14.38</b> LB	20.5	<b>12.9</b> w	<b>5</b> H	<b>0.765</b> FT <sup>3</sup>	3-00-75536-55156-3	3 PACK			
	Silicone handle holder is dishwasher safe and protects hands from heat up to 500° F.									



	ASCRHH11	Black Sili	cone Hot I	Handle Hold	ler for Seaso	ned Steel Skillets *	
each	<b>0.29</b> LB	<b>1.3</b> L	<b>1.5</b> w	<b>7</b> H	<b>0.007</b> FT <sup>3</sup>	075536-05911-2	\$10.75
case	<b>3.67</b> LB	<b>7.7</b> L	<b>6.9</b> w	<b>4.6</b> H	<b>0.141</b> FT <sup>3</sup>	1-00-75536-05911-9	<b>12</b> PACK
	[]   Silicon	ne handle holder	is dishwasher	safe and protec	ts hands from hea	at up to 500° F.	
	ASCRHH41	Red *		item UPC 0755	36-05941-9	case UPC 1-00-75536-0	5941-6
	ASCRHH61	Orange	*	item UPC 0755	36-05942-6	case UPC 1-00-75536-0	5942-3



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	CRS8DLH	8 Inch Se	easoned Car	bon Steel [	Dual Handle	Pan	
h	<b>2.3</b> LB	<b>10.69</b> L	<b>8.2</b> w	<b>2.5</b> H	<b>0.126</b> FT <sup>3</sup>	075536-55109-8	\$ 50.00
е	<b>7.2</b> LB	<b>11.25</b> L	<b>8.38</b> w	3.5 н	<b>0.190</b> FT <sup>3</sup>	3-00-75536-55109-9	3 PACK



	CRS15   15 Inch Seasoned Carbon Steel Dual Handle Pan										
ch	<b>6.42</b> LB	<b>19.88</b> L	<b>15</b> w	<b>3</b> H	<b>0.517</b> FT <sup>3</sup>	075536-55150-0	\$100.00				
se	<b>13.42</b> LB	<b>17.1</b> L	<b>15.75</b> w	<b>3.6</b> H	<b>0.561</b> FT <sup>3</sup>	7-00-75536-55150-9	2 PACK				



	CRSGR18   18 x 10 Inch Seasoned Carbon Steel Griddle										
t	<b>8.12</b> LB	<b>21.43</b> L	<b>10.25</b> w	<b>2.62</b> H	<b>0.333</b> FT <sup>3</sup>	075536-55328-3	\$100.00				
?	<b>17.27</b> LB	<b>21.5</b> L	10.8 w	3.7 н	<b>0.497</b> FT <sup>3</sup>	7-00-75536-55328-2	2 PACK				



CRSGP12	CRSGP12   13 x 12 Inch Seasoned Carbon Steel Grill Basket									
<b>4.56</b> LB	<b>16.12</b> L	<b>12.19</b> w	<b>2.5</b> H	<b>0.284</b> FT <sup>3</sup>	075536-55327-6	\$ 75.00				
<b>11</b> LB	<b>16.25</b> L	<b>12.38</b> w	3.56 н	<b>0.414</b> FT <sup>3</sup>	7-00-75536-55327-5	2 PACK				



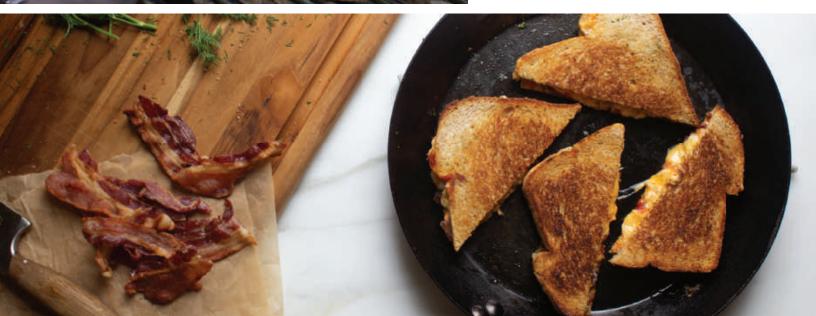






# Carbon Steel Fun Fact

Did you know that Lodge is the only cookware manufacturer to season its carbon steel line? This means Lodge Seasoned Carbon Steel is ready to use right off the shelf, no at-home seasoning required.





→ CAST IRON →

Say hello to stylish simmering, roasting, braising, and baking!

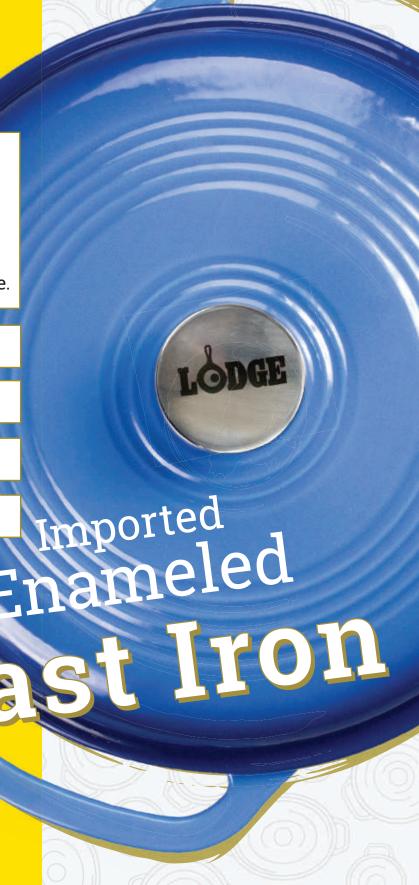
Enameled cast iron is a friend to long cook-times, high heat, and refrigeration—plus, it comes in a wide range of colors to help serve smiles in style.

Deliver flavor every day with timeless flair.

Keep me in the family and out of the landfill.

Get **easy cleanup** at your fingertips.

Made in China or Vietnam.





	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	EC6D33	6 Quart Blu	ue Enameled	l Cast Iron	Dutch Oven	*^	
each	<b>14.88</b> LB	<b>13.25</b> L	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-46233-2	\$ 133.00
case	<b>15.72</b> LB	14.2	<b>13.26</b> w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-46233-9	1 PACK
	Oven	safe up to 500°	F.				



	EC6D43	6 Quart Re	d Enameled	Cast Iron I	Outch Oven <sup>3</sup>	<b>*</b> Λ	
each	<b>14.88</b> LB	<b>13.25</b> L	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-46243-1	\$ 133.00
case	<b>15.72</b> LB	<b>14.2</b> L	<b>13.26</b> w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-46243-8	1 PACK
	Oven	safe up to 500°	F.				



	EC6D13	6 Quart Oy	ster Enamele	d Cast Iro	n Dutch Ove	n *^	
each	<b>14.88</b> LB	<b>13.25</b> ∟	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-46213-4	\$ 133.00
case	<b>15.72</b> LB	<b>14.2</b> L	<b>13.26</b> w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-46213-1	1 PACK
	Oven	safe up to 500°	F.				



	EC6D38	6 Quart La	igoon Ename	led Cast Ir	on Dutch Ov	en *^				
each	<b>14.88</b> LB	<b>13.25</b> ∟	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-46302-5	\$ 133.00			
case	<b>15.72</b> LB	14.2 L	<b>13.26</b> w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-46302-2	1 PACK			
	Oven safe up to 500° F.									



	EC6D18	6 Quart Mi	dnight Chron	ne Enamele	ed Cast Iron	Dutch Oven *^	
each	<b>14.88</b> LB	<b>13.25</b> L	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-46223-3	\$ 133.00
case	<b>15.72</b> LB	<b>14.2</b> L	<b>13.26</b> w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-46223-0	1 PACK
	Oven	safe up to 500°	F.				



	EC6D32	6 Quart In	digo Enamel	ed Cast Iro	n Dutch Ove	en *^	
each	<b>14.88</b> LB	<b>13.25</b> L	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-46222-6	\$ 133.00
case	<b>15.72</b> LB	<b>14.2</b> L	13.26 w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-46222-3	1 PACK
	Over	safe up to 500°	F.				



	EC6D50	6 Quart D	esert Sage E	nameled C	ast Iron Dut	ch Oven *^	
each	<b>14.88</b> LB	<b>13.25</b> L	<b>11.6</b> w	<b>6</b> H	<b>0.533</b> FT <sup>3</sup>	075536-45227-2	\$ 133.00
case	<b>15.72</b> LB	<b>14.2</b> L	<b>13.26</b> w	<b>6.7</b> H	<b>0.730</b> FT <sup>3</sup>	1-00-75536-45227-9	1 PACK
	Oven	safe up to 500°	'F.				







	EC3D43	3 Quart Re	d Enamele	d Cast Iron	Dutch Oven	*A	
ch	<b>10.56</b> LB	<b>12.75</b> L	<b>10.7</b> w	<b>4.65</b> H	<b>0.367</b> FT <sup>3</sup>	075536-46143-4	\$106.00
se	<b>11.20</b> LB	13.63	<b>12.2</b> w	<b>5.23</b> H	<b>0.503</b> FT <sup>3</sup>	1-00-75536-46143-1	1 PACK
	Oven	safe up to 500°	F.				
	EC3D33	Blue *^		item UPC 0755	36-46133-5	case UPC 1-00-75536-4	46133-2



EC3CC43   3.6 Quart Red Enameled Cast Iron Covered Casserole *^												
<b>14.61</b> LB	<b>14.4</b> L	<b>12.55</b> w	<b>3.4</b> H	<b>0.355</b> FT <sup>3</sup>	075536-46343-8	\$ 130.00						
<b>15.20</b> LB	<b>15.65</b> L	<b>14.48</b> w	<b>3.83</b> H	<b>0.502</b> FT <sup>3</sup>	1-00-75536-46343-5	1 PACK						
Oven	safe up to 500°	F.										
EC3CC33	Blue *^		item UPC 0755	536-46333-9	case UPC 1-00-75536-4	6333-6						
EC3CC13	Oyster *	٨	item UPC 0755	536-46241-7	case UPC 1-00-75536-4	6241-4						



eac

	EC4D43	4.5 Quart I	Red Enamel	ed Cast Iro	n Dutch Ove	n *^	
ch	<b>12.38</b> LB	<b>12.65</b> L	<b>11.1</b> w	<b>5.65</b> H	<b>0.459</b> FT <sup>3</sup>	075536-46943-0	\$ 116.25
se	<b>13.04</b> LB	<b>13.35</b> L	<b>12.73</b> w	<b>6.3</b> H	<b>0.620</b> FT <sup>3</sup>	1-00-75536-46943-7	1 PACK
	Oven	safe up to 500°	F.				
	EC4D33	Blue *^		item UPC 0755	36-46933-1	case UPC 1-00-75536-4	16933-8



	EC7D43   7.5 Quart Red Enameled Cast Iron Dutch Oven *^										
h	<b>19.33</b> LB	<b>14.2</b> L	<b>12.93</b> w	<b>6.7</b> H	<b>0.711</b> FT <sup>3</sup>	075536-46843-3	\$ 168.00				
е	<b>20.19</b> LB	<b>15</b> L	<b>13.52</b> w	<b>7.1</b> H	<b>0.833</b> FT <sup>3</sup>	1-00-75536-46843-0	1 PACK				
	Oven	safe up to 500°	F.								
	EC7D33   Blue *^			item UPC 0755	36-46833-4	case UPC 1-00-75536-4	16833-1				
	EC7D13	Oyster *^		item UPC 0755	36-46844-0	case UPC 1-00-75536-4	16844-7				



	EC8RT43	EC8RT43   8 Inch Red Enameled Cast Iron Rooster Trivet *									
each	<b>1.56</b> LB	<b>8.06</b> L	<b>8.06</b> w	<b>0.75</b> H	<b>0.027</b> FT <sup>3</sup>	075536-46504-3	\$ 37.50				
case	<b>10.12</b> LB	<b>10.3</b> L	<b>8.5</b> w	<b>8.3</b> H	<b>0.420</b> FT <sup>3</sup>	6-00-75536-46504-5	6 PACK				



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	EC8ATO8	8 Inch Bis	cotti Ename	led Cast Iro	on Antler Triv	et *	
each	<b>1.56</b> LB	<b>8.06</b> L	<b>8.06</b> w	0.75 н	<b>0.028</b> FT <sup>3</sup>	075536-46500-5	\$ 37.50
case	<b>10.12</b> LB	10.3 L	<b>8.5</b> w	<b>8.3</b> H	<b>0.420</b> FT <sup>3</sup>	6-00-75536-46500-7	6 PACK
	EC8AT18	Midnight	Chrome *	item UPC 0755	36-46501-2	case UPC 6-00-75536-4	46501-4



	EC8ST13   8 Inch Oyster Enameled Cast Iron Skillet Trivet *										
ch	<b>1.06</b> LB	<b>8</b> L	<b>8</b> w	<b>0.79</b> H	<b>0.029</b> FT <sup>3</sup>	075536-46502-9	\$ 37.50				
se	<b>6.36</b> LB	<b>10.3</b> L	<b>8.5</b> w	<b>8.3</b> H	<b>0.420</b> FT <sup>3</sup>	6-00-75536-46502-1	6 PACK				



EC70D43   7 Quart Oval Red Enameled Cast Iron Dutch Oven *^											
<b>17.86</b> LB	<b>15.7</b> L	<b>11.45</b> w	<b>6.28</b> H	<b>0.653</b> FT <sup>3</sup>	075536-46890-7	\$ 168.00					
<b>18.69</b> LB	<b>17.15</b> L	<b>12.35</b> w	<b>6.8</b> H	<b>0.833</b> FT <sup>3</sup>	1-00-75536-46890-4	1 PACK					
Oven											
EC70D13	Oyster *		item UPC 0755	36-46870-9	case UPC 1-00-75536-4	16870-6					



each

case

each

 EC2C43 | 2 Quart Oval Red Enameled Cast Iron Casserole \*^

 7.11 LB
 15.75 L
 10.09 w
 3.01 H
 0.276 FT³
 075536-46508-1
 \$ 74.00

 7.42 LB
 16.75 L
 11.4 w
 3.51 H
 0.387 FT³
 1-00-75536-46508-8
 1 PACK



A-CAREE1	A-CAREE1   Enameled Cast Iron Care Kit *  1.25 LB 2.68 L 6.18 W 8.81 H 0.084 FT3 075536-04576-4 \$ 30.00										
<b>1.25</b> LB	<b>2.68</b> L	<b>6.18</b> w	<b>8.81</b> H	<b>0.084</b> FT <sup>3</sup>	075536-04576-4	\$ 30.00					
<b>5.6</b> LB	<b>11</b> L	<b>6.5</b> w	9.06 н	<b>0.375</b> FT <sup>3</sup>	4-00-75536-04576-2	4 PACK					
A   Includ	des 12 oz. Ename	l Cleaner, Pan Sc	craper *, Pot Pro	otectors *, and Sc	rub Brush ***.						



	A-ECLEAN	Enamele	d Cast Iron (	Cleaner *			
each	<b>5.2</b> LB	7 ∟	<b>5.12</b> w	<b>8.25</b> H	<b>0.171</b> FT <sup>3</sup>	075536-04606-8	\$ 12.00
case	<b>5.4</b> LB	<b>7.38</b> L	<b>5.5</b> w	<b>8.5</b> H	<b>0.199</b> FT <sup>3</sup>	6-00-75536-04606-0	6 PACK



	APP11   Po	t Protecto	rs *				
ach	<b>0.05</b> LB	<b>0.4</b> L	<b>3.25</b> w	<b>5.25</b> н	<b>0.003</b> FT <sup>3</sup>	075536-04575-7	\$ 2.00
rase	<b>0.60</b> LB	<b>6.7</b> L	<b>5.5</b> w	<b>2.5</b> H	<b>0.053</b> FT <sup>3</sup>	1-00-75536-04575-4	<b>12</b> PACK
	Reduces n	noisture build-u	ıp when storing	seasoned or en	ameled cast iron.		

→ CAST IRON →

# Rack up sales and profits with a Lodge branded fixture.

Adaptable for a variety of assortments, these displays make an impact on any floor plan.

Sturdy, steel construction and adjustable shelves accommodate a variety of merchandising needs. Fixture ships broken down in a single carton and assembles easily.







UPC

32 FT<sup>3</sup> 075536-99998-2

4.22 FT<sup>3</sup> 1-00-75536-99998-9

(USD)

list price ea.

\$500.00

\$ 500.00

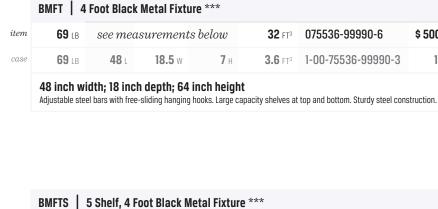
1 PACK

1 PACK

# LODGE CAST IRON | SOUTH PITTSBURG, TN







see measurements below

19 w

48 L

48 inch width; 18 inch depth; 64 inch height 5 adjustable, large capacity shelves. Sturdy steel construction.

width

height

cubic feet

weight

**69** LB

**69** LB

item

case

length







	BMFGK   Hanging Grid Kit, for Black Metal Fixture ***										
item	<b>4</b> LB	see mea	surements	below	<b>6.884</b> FT <sup>3</sup>	075536-99989-0	\$ 75.00				
case	<b>4</b> LB	<b>31</b> L	<b>15.75</b> w	<b>2</b> H	<b>0.32</b> FT <sup>3</sup>	1-00-75536-99989-7	1 PACK				
	15 inch wi	dth; 0.25 ir	nch depth; 6	l inch heig	ht (includes	4 inch pegs)					

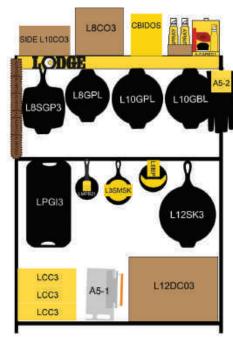


	1MSD2   4 Foot Under Shelf Unit ***										
item	<b>14</b> LB	see med	ısurement	s below	<b>N/A</b> FT <sup>3</sup>	075536-99985-2	\$ 160.00				
case	<b>14</b> LB	<b>46</b> L	<b>5.25</b> w	<b>2.25</b> H	<b>0.31</b> FT <sup>3</sup>	1-00-75536-99985-9	1 PACK				
			table depth ping rods, 45 ho	•	_	de of a 4 foot gondola shelf.					

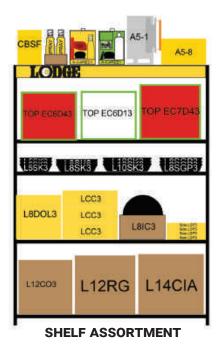
58

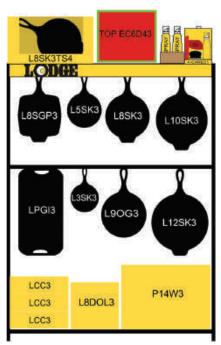
# Planograms

These planograms are examples of assortments we suggest, but they can be modified as needed. Contact your Lodge representative for more information.

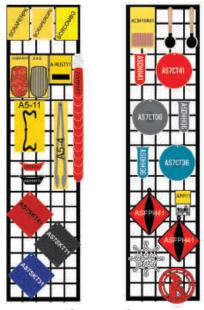


**OUTDOOR ASSORTMENT** 





**HEAVY HITTERS** 



**GRID KITS** 

# **2022 DISCONTINUED ITEMS:**

EC2C32 | 2 Quart Oval Indigo Enameled Cast Iron Casserole EC8ST32 | 8 Inch Indigo Enameled Cast Iron Skillet Trivet CBWR | Winning Recipes from The National Cornbread Festival CBTT | Texas Treasury of Dutch Oven Cooking





→ CAST IRON →

# -Ireated Dleware

# Cast iron made to go from kitchen to table to dishwasher.

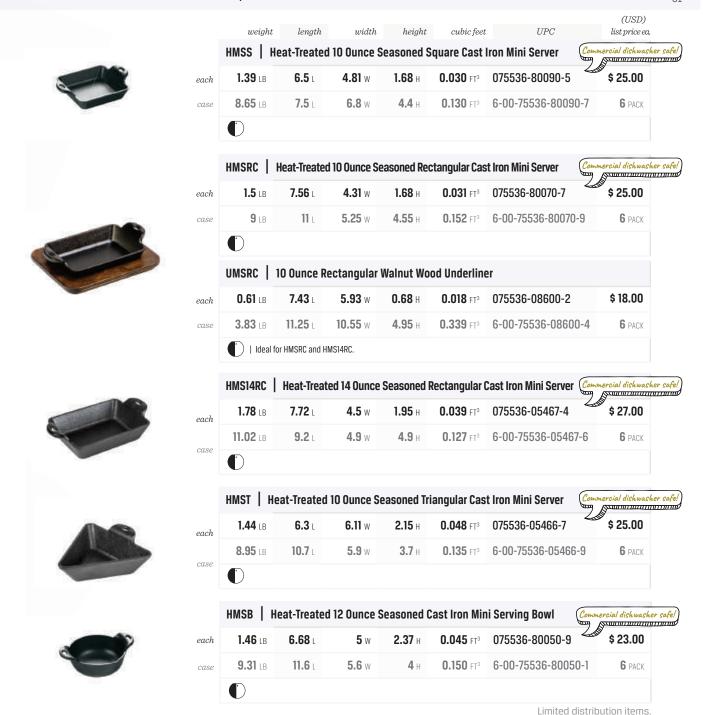
Yeah, you read that right! This line of heattreated cast iron undergoes a patented process that heats the iron at high temperature in order to change its molecular structure to **protect it from rust**. Paired with our regular seasoning process, this treatment provides durable protection for food service use, plus an easy-release finish.

Taste the **natural** difference of just iron and oil.

Keep me in the family and out of the landfill.

Get over 125 years of experience at your fingertips.





# How to read packaging icons

In the fourth row of each product table, we've added icons to reflect how items will be packaged and displayed.

Please utilize this key to reference the various packaging options currently in use.















LABEL

CARTON

TRAY PACK











BELLY CARD BAND

STRIP

POLY BAG

HANGER











	HMSDRC	6.5 Inch Se	asoned Cas	t Iron Divide	d Rectangu	lar Mini Server Comme	rcial dishwasher sal
each	TBD LB	<b>TBD</b> ∟	TBD w	TBD H	TBD FT <sup>3</sup>	075536-34259-7	\$ 35.00
case	TBD LB	TBD L	TBD w	TBD H	TBD FT <sup>3</sup>	TBD	TBD PACK
	Availab	ole 7/1/23.					



	HMSRD	Heat-Treate	ed 14 Ounce	Seasoned	<b>Round Cast</b>	THE SELECT	ercial dishwashe				
ach	<b>1.80</b> LB	<b>8.06</b> L	<b>6.37</b> w	<b>1.62</b> <sup>ℍ</sup>	<b>0.048</b> FT <sup>3</sup>	075536-80080-6	\$ 25.00				
ase	<b>11.12</b> LB	<b>7.5</b> L	<b>6.85</b> w	<b>4.15</b> H	<b>0.123</b> FT <sup>3</sup>	6-00-75536-80080-8	6 PACK				
	U3RP   6.5 Inch Round Walnut Wood Underliner										
	U3RP   6	.5 Inch Rou	nd Walnut V	Vood Unde	rliner						
ıch	U3RP   6	.5 Inch Roui 7.95 L	nd Walnut V 7.95 w	Vood Under	rliner 0.024 FT <sup>3</sup>	075536-08060-4	\$ 19.00				
ch se					<b>0.024</b> FT <sup>3</sup>	<b>075536-08060-4</b> 6-00-75536-08060-6	\$ 19.00 6 PACK				



	HMSOV	Heat-Treate	ed 9 Ounce	Seasoned (	Oval Cast Iro	n Mini Server	mercial dishwasher s
each	<b>1.28</b> LB	<b>8</b> L	<b>4.12</b> w	<b>1.68</b> H	<b>0.032</b> FT <sup>3</sup>	075536-80060-8	\$ 25.00
case	<b>7.97</b> LB	<b>11</b> L	<b>5.35</b> w	<b>4.65</b> H	<b>0.158</b> FT <sup>3</sup>	6-00-75536-80060-0	<b>6</b> PACK



	HM160S	Heat-Trea	ted 16 Ounce	e Seasone	d Oval Cast I	ron Mini Server 🥝	mmercial dishwasher safe:
each	<b>2.02</b> LB	9.56 ∟	<b>5.37</b> w	<b>2.18</b> H	<b>0.064</b> FT <sup>3</sup>	075536-80061-5	\$ 27.00
case	<b>12.55</b> LB	<b>10.9</b> L	<b>5.8</b> w	<b>4.5</b> H	<b>0.164</b> FT <sup>3</sup>	6-00-75536-80061-7	<b>6</b> PACK
	$lackbox{}$						



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.	
	HOSD   H	eat-Treated	d 36 Ounce S	Seasoned O	val Cast Iror	n Server	Commercial dishwash	
each	<b>3.34</b> LB	<b>12.56</b> L	<b>6.93</b> w	<b>2.56</b> H	<b>0.128</b> FT <sup>3</sup>	075536-80110-0	\$ 32.00	
case	<b>13.79</b> LB	<b>13.6</b> L	<b>7.5</b> w	<b>4.2</b> H	<b>0.247</b> FT <sup>3</sup>	4-00-75536-80110	-8 <b>3</b> PACK	
	lacksquare							



	HCK   Hea	it-Treated 1	6 Ounce Se	Commercial dishwasher safe!			
each	<b>1.61</b> LB	<b>5.87</b> L	<b>4.87</b> w	<b>3.06</b> H	<b>0.051</b> FT <sup>3</sup>	075536-80130-8	\$ 25.00
case	<b>10.18</b> LB	<b>15.1</b> L	<b>9.3</b> w	<b>5.3</b> H	<b>0.430</b> FT <sup>3</sup>	6-00-75536-80130	-0 <b>6</b> PACK



	H5MIC   Heat-Treated 5 Inch Seasoned Cast Iron Lid									
each	<b>1.04</b> LB	<b>4.93</b> ∟	<b>4.93</b> w	<b>1.62</b> H	<b>0.023</b> FT <sup>3</sup>	075536-80010-3	\$ 19.00			
case	<b>6.54</b> LB	<b>10.7</b> L	<b>6.65</b> w	<b>4.25</b> H	<b>0.175</b> FT <sup>3</sup>	6-00-75536-80010-5	6 PACK			
	● I Idea	al for HCK and H5	MS.							



	H5MS   Heat-Treated 5 Inch Seasoned Cast Iron Skillet									
each	<b>1.11</b> LB	<b>7.68</b> L	<b>5.12</b> w	<b>1.06</b> H	<b>0.024</b> FT <sup>3</sup>	075536-80020-2	\$ 19.00			
case	<b>6.95</b> LB	<b>7.65</b> L	<b>6.85</b> w	<b>4.2</b> H	<b>0.127</b> FT <sup>3</sup>	6-00-75536-80020-4	6 PACK			
	lacktriangle									



	H3SK   He	Commercial dishwasher safe!					
each	<b>1.94</b> LB	<b>10.18</b> L	<b>6.68</b> w	<b>1.37</b> H	<b>0.054</b> FT <sup>3</sup>	075536-80150-6	\$ 24.00
case	<b>11.99</b> LB	10.6 L	<b>6.3</b> w	<b>4</b> H	<b>0.155</b> FT <sup>3</sup>	6-00-75536-80150-	<b>6</b> PACK

Limited distribution items.

# How it's made

In 2013, Lodge debuted a line of seasoned cast iron cookware that undergoes a special heat-treating process to make it rust-resistant and dishwasher-safe. The process is not a coating, but a way of heating cast iron in a controlled environment that diminishes its capacity to rust. In internal tests, these pieces have survived hundreds of cycles in a commercial dishwasher without showing any signs of rust!





→ CAST IRON →

Servews. & Underlin

Deliver dishes in style with cast iron servers and underliners that hold the heat.

When you serve from kitchen to table, you need something to protect tables and counters from heat. That's what makes servers and underliners the perfect duo for bringing single-serve dishes or shareable sides and desserts to the table.

Taste the **natural** difference of just iron and oil.

Take single-serve **meals** to the next level.

Get over 125 years of experience at your fingertips.





weight	length	width	height	cubic feet	UPC	(USD) list price ea.					
LOS3   Seasoned Cast Iron Fajita Pan											
<b>3.56</b> LB	<b>15.12</b> L	<b>7.31</b> w	<b>1.5</b> H	<b>0.095</b> FT	075536-34010-4	\$ 23.00					
<b>22.22</b> LB	15.6	<b>8</b> w	<b>3.7</b> H	<b>0.267</b> FT <sup>3</sup>	6-00-75536-34010-6	6 PACK					

	UOPB   0	UOPB   Oval Wood Underliner, Walnut Stain										
each	<b>0.92</b> LB	<b>11.65</b> L	<b>8.95</b> w	0.69 н	<b>0.042</b> FT <sup>3</sup>	075536-08070-3	\$ 22.00					
case	<b>6.77</b> LB	<b>12.38</b> L	<b>11.94</b> w	<b>4.88</b> H	<b>0.417</b> FT <sup>3</sup>	6-00-75536-08070-5	6 PACK					
	Ideal for LOS3	and LOSH3.										



	LOSH3   1	10 Inch Seas	soned Oval (	Cast Iron S	erving Gridd	le	
ach	<b>2.67</b> LB	<b>9.93</b> L	<b>7.38</b> w	<b>0.68</b> H	<b>0.029</b> FT <sup>3</sup>	075536-34020-3	\$ 23.50
ase	<b>16.35</b> LB	10.8 L	<b>8</b> w	<b>2.67</b> H	<b>0.134</b> FT <sup>3</sup>	6-00-75536-34020-5	<b>6</b> PACK

	UGOH   G	rip-Style Ov	al Wood Un	derliner, W	alnut Stain		
each	<b>0.97</b> LB	<b>13.43</b> L	<b>9.06</b> w	<b>0.68</b> H	<b>0.048</b> FT <sup>3</sup>	075536-08110-6	\$ 26.50
case	<b>7.56</b> LB	<b>16.5</b> L	<b>12.6</b> w	<b>4.9</b> H	<b>0.590</b> FT <sup>3</sup>	6-00-75536-08110-8	6 PACK
	Ideal for LOSH3	only.					



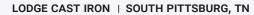
UOPB1   0	Oval Wood l	Jnderliner, F	Red			
<b>0.92</b> LB	<b>11.75</b> L	<b>9.00</b> w	0.69 н	<b>0.042</b> FT <sup>3</sup>	075536-08210-3	\$ 25.00
<b>6.77</b> LB	<b>12.16</b> L	<b>11.94</b> w	<b>4.75</b> H	<b>0.399</b> FT <sup>3</sup>	6-00-75536-08210-5	6 PACK
Ideal for LOS3	and LOSH3.					



US011   Oval Silicone Underliner, Black *										
<b>1.64</b> LB	<b>13.25</b> L	<b>8.5</b> w	<b>1.25</b> H	<b>0.081</b> FT <sup>3</sup>	075536-08500-5	\$ 42.00				
<b>10.44</b> LB	<b>13.75</b> L	<b>9</b> w	<b>8.6</b> H	<b>0.616</b> FT <sup>3</sup>	6-00-75536-08500-7	<b>6</b> PACK				
Ideal for LOS3 and LOSH3.										

Limited distribution items.







	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
	L3BD3   6	.25 Inch Se	asoned Rou	ınd Cast Iro	n Baking Di	sh	
each	<b>1.65</b> LB	<b>6.44</b> L	<b>6.44</b> w	<b>1.37</b> H	<b>0.033</b> FT <sup>3</sup>	075536-34600-7	\$ 17.00
case	<b>10.25</b> LB	<b>10.67</b> L	<b>6.65</b> W	<b>4.15</b> H	<b>0.170</b> FT <sup>3</sup>	6-00-75536-34600-9	6 PACK
	U3RP   6.9	5 Inch Rour	nd Walnut W	ood Under	liner		

	U3RP	6.5 Inch Rou	ınd Walnut \	Nood Unde	rliner		
each	<b>0.56</b> LB	<b>7.95</b> L	<b>7.95</b> w	<b>0.65</b> H	<b>0.024</b> FT <sup>3</sup>	075536-08060-4	\$ 19.00
case	<b>4.71</b> LB	<b>10.4</b> L	<b>11.0</b> W	<b>5</b> H	<b>0.331</b> FT <sup>3</sup>	6-00-75536-08060-6	6 PACK
	Ideal for HMS	RD, H3SK, L3BD3,	L3GP, and L3SK3	3.			



	H3SK   H	eat-Treated	6.5 Inch Se	asoned Ca	st Iron Skill	et He	at-Treated & Seaso
each	<b>1.94</b> LB	<b>10.18</b> L	<b>6.68</b> w	<b>1.37</b> н	<b>0.053</b> FT <sup>3</sup>	075536-80150-6	\$ 24.00
case	<b>12.32</b> LB	<b>10.67</b> L	<b>6.65</b> w	4.15 н	<b>0.170</b> FT <sup>3</sup>	6-00-75536-80150-8	<b>6</b> PACK
	U3RP   6	.5 Inch Rou	nd Walnut V	Vood Unde	rliner		

	U3RP   6.	5 Inch Rou	nd Walnut W	lood Under	rliner		
each	<b>0.56</b> LB	<b>7.95</b> ∟	<b>7.95</b> w	0.65 н	<b>0.024</b> FT <sup>3</sup>	075536-08060-4	\$ 19.00
case	<b>4.71</b> LB	<b>10.4</b> L	<b>11.0</b> W	<b>5</b> н	<b>0.331</b> FT <sup>3</sup>	6-00-75536-08060-6	6 PACK
	Ideal for HMSRI	), H3SK, L3BD3, I	L3GP, and L3SK3.				



	L3GP   6.5 Inch Seasoned Cast Iron Grill Pan										
ach	<b>2.24</b> LB	<b>10.18</b> L	<b>6.68</b> w	<b>1.63</b> H	<b>0.064</b> FT <sup>3</sup>	075536-33509-4	\$ 20.00				
ase	<b>13.79</b> LB	10.25	<b>6.63</b> w	<b>4.25</b> H	<b>0.167</b> FT <sup>3</sup>	6-00-75536-33509-6	<b>6</b> PACK				
	lacktriangle										



	L5RPL3   8 Inch Seasoned Cast Iron Dual Handle Pan									
each	<b>3.11</b> LB	<b>11</b> L	<b>8.25</b> w	<b>2.12</b> H	<b>0.111</b> FT <sup>3</sup>	075536-30200-3	\$ 22.50			
case	<b>9.97</b> LB	10.7 L	<b>8.7</b> w	<b>3.4</b> H	<b>0.183</b> FT <sup>3</sup>	3-00-75536-30200-4	3 PACK			



	ASMMT	5 Inch Bla	ck Mini Silico	ne Magne	t Trivet *		
ach	<b>0.33</b> LB	<b>0.37</b> L	<b>6.97</b> w	<b>9.0</b> H	<b>0.013</b> FT <sup>3</sup>	075536-05954-9	\$ 13.00
ase	<b>2.18</b> LB	<b>9.55</b> L	<b>7.5</b> w	<b>2.8</b> H	<b>0.116</b> FT <sup>3</sup>	6-00-75536-05954-1	6 PACK
	Prote	ects surfaces fi	om heat up to 450	0° F. Clings to in	on and other mag	netic cookware.	







5WS3	5.5 Inch Se	asoned Squ	are Cast Ir	on Skillet		
<b>1.70</b> LB	<b>9.31</b> L	<b>5.56</b> w	<b>1.81</b> H	<b>0.054</b> FT <sup>3</sup>	075536-30300-0	\$ 13.50
<b>10.63</b> LB	<b>10.65</b> L	<b>6.65</b> W	<b>4.15</b> н	<b>0.170</b> FT <sup>3</sup>	6-00-75536-30300-2	<b>6</b> PACK
D						
J5WP   9	5.5 Inch Squ	ıare Walnut	Wood Und	erliner		
<b>0.7</b> LB	<b>7.75</b> ∟	<b>7.75</b> w	<b>0.69</b> H	<b>0.024</b> FT <sup>3</sup>	075536-08170-0	\$ 18.00
<b>4.98</b> LB	<b>10.9</b> L	<b>10.5</b> w	<b>4.9</b> H	<b>0.324</b> FT <sup>3</sup>	6-00-75536-08170-2	<b>6</b> PACK
deal for L5WS	3 only.					



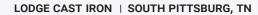
	HH1	HH1   Set of 2 Chili Pepper Hot Handle Holders										
each	0.05	<b>5</b> LB	<b>5.94</b> L	<b>2.75</b> w	<b>0.5</b> H	<b>0.005</b> FT <sup>3</sup>	075536-06500-7	\$ 4.00				
case	1.45	<b>5</b> LB	<b>11.78</b> L	<b>9.07</b> W	<b>4.7</b> H	<b>0.291</b> FT <sup>3</sup>	2-00-75536-06500-1	<b>24</b> PACK				
	Protect hands from heat up to 350° F.											
	HH12   Multicolor Chili Pepper			item UPC 0755	36-06555-7	case UPC <b>2-00-75536-06555-1</b>						
	HH15   Camouflage			item UPC 0755	36-06580-9	case UPC 2-00-75536-0	6580-3					



	HHMTB   Black Max Temp Hot Handle Holder *									
ch	<b>0.06</b> LB	<b>6.12</b> L	<b>3.19</b> w	<b>0.5</b> H	<b>0.006</b> FT <sup>3</sup>	075536-06551-9	\$ 5.00			
se	<b>1.12</b> LB	<b>8.4</b> L	<b>6.45</b> w	<b>6.45</b> H	<b>0.202</b> FT <sup>3</sup>	2-00-75536-06551-3	<b>24</b> PACK			
	Protect hands from heat up to 450° F with steam barrier.									



AS6S1	AS6S11   6 Inch Square Black Silicone Pot Holder *										
0.12	LB <b>5.81</b> L	<b>5.81</b> w	0.3 н	<b>0.006</b> FT <sup>3</sup>	075536-05311-0	\$ 5.00					
2.07	LB <b>6.4</b> L	<b>6.25</b> w	<b>2.1</b> H	<b>0.049</b> FT <sup>3</sup>	1-00-75536-05311-7	<b>12</b> PACK					
[]   P	Protects hands from heat up to 250° F. Dishwasher safe.										
AS6S4	1   Red *		item UPC 075	536-05341-7	case UPC 1-00-75536-0	15341-4					





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					(	USD) (USD)
weight	length	width	height	cubic feet	UPC	list price ea.
LSCP3	11.5 x 7.75 In	ch Seasone	d Rectang	ular Cast Iro	on Griddle	
<b>3.65</b> LB	<b>11.56</b> L	<b>7.75</b> w	0.81 н	<b>0.041</b> FT <sup>3</sup>	075536-34200-9	\$ 31.00
<b>11.24</b> LB	<b>12.4</b> L	<b>8.1</b> w	<b>2.3</b> H	<b>0.133</b> FT <sup>3</sup>	3-00-75536-34200-0	3 PACK
lacktriangle						

	UCPU   11.5 x 7.75 Inch Rectangular Walnut Wood Underliner									
each	<b>1.49</b> LB	<b>13.81</b> L	<b>9.81</b> w	0.69 н	<b>0.054</b> FT <sup>3</sup>	075536-08090-1	\$ 27.00			
case	<b>9.57</b> LB	<b>16.65</b> L	<b>12.7</b> w	4.9 н	<b>0.600</b> FT <sup>3</sup>	6-00-75536-08090-3	6 PACK			
	Ideal for LSCP3	only.								



	LJOSH3   13.25 x 10 Inch Seasoned Oval Cast Iron Serving Griddle								
each	<b>4.21</b> LB	<b>13.37</b> L	<b>10</b> w	<b>0.75</b> H	<b>0.058</b> FT <sup>3</sup>	075536-34070-8	\$ 34.00		
case	<b>12.89</b> LB	<b>14.05</b> L	<b>10.5</b> w	<b>2.45</b> H	<b>0.209</b> FT <sup>3</sup>	3-00-75536-34070-9	3 PACK		
	lacktriangle								

	UJOP   13.25 x 10 Inch Jumbo Oval Walnut Wood Underliner									
each	<b>1.47</b> LB	<b>15.25</b> L	<b>11.75</b> w	0.69 н	<b>0.072</b> FT <sup>3</sup>	075536-08040-6	\$ 30.50			
case	<b>10.13</b> LB	<b>16.45</b> L	<b>12.45</b> w	<b>5</b> H	<b>0.593</b> FT <sup>3</sup>	6-00-75536-08040-8	<b>6</b> PACK			
	Ideal for LJOSH	13 only.								



each

each case

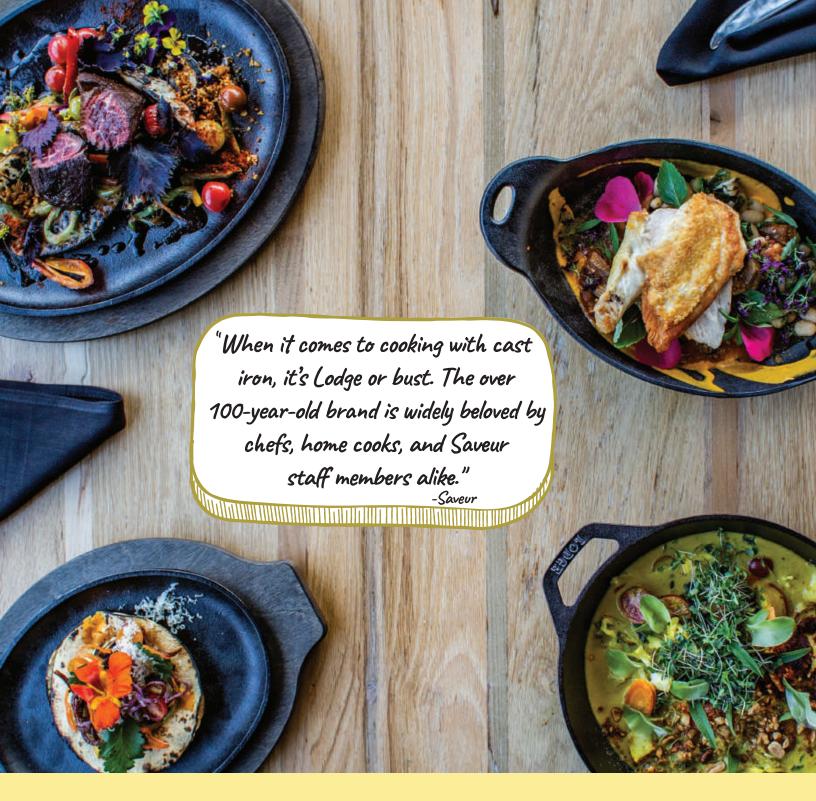
L70GH3 9.25 Inch Seasoned Round Cast Iron Serving Griddle									
<b>2.95</b> LB	9.43 ∟	<b>9.43</b> w	<b>0.62</b> H	<b>0.032</b> FT <sup>3</sup>	075536-34370-9	\$ 28.00			
<b>18.11</b> LB	14.18 L	<b>10.45</b> w	<b>2.6</b> H	<b>0.223</b> FT <sup>3</sup>	6-00-75536-34370-1	<b>6</b> PACK			

	U7RP   9.25 Inch Round Walnut Wood Underliner									
each	<b>1.03</b> LB	<b>11.25</b> L	<b>11.25</b> w	0.69 н	<b>0.051</b> FT <sup>3</sup>	075536-08010-9	\$ 25.50			
case	<b>7.36</b> LB	<b>12.1</b> L	<b>10.9</b> w	<b>4.8</b> H	<b>0.366</b> FT <sup>3</sup>	6-00-75536-08010-1	<b>6</b> PACK			
	Ideal for L70GH	3 only.								



	L50GH3 7.25 Inch Seasoned Round Cast Iron Serving Griddle								
each	<b>1.71</b> LB	<b>7.37</b> L	<b>7.37</b> w	<b>0.62</b> H	<b>0.019</b> FT <sup>3</sup>	075536-34920-6	\$ 22.00		
case	<b>10.26</b> LB	<b>12.7</b> L	<b>8.75</b> w	<b>3.1</b> H	<b>0.199</b> FT <sup>3</sup>	6-00-75536-34920-8	<b>6</b> PACK		
	lacktriangle								

U5RP   7.25 Inch Round Walnut Wood Underliner									
<b>0.81</b> LB	<b>9.5</b> L	<b>9.5</b> w	<b>0.69</b> H	<b>0.036</b> FT <sup>3</sup>	075536-08160-1	\$ 20.00			
<b>5.68</b> LB	<b>11.35</b> L	<b>10.7</b> w	<b>4.88</b> H	<b>0.343</b> FT <sup>3</sup>	6-00-75536-08160-3	<b>6</b> PACK			
Ideal for L50GH3 and L5SK3.									



# What does the symbol mean?

You may notice some symbols next to the names of products within this catalog.

These symbols note the country of origin of the item, Prop 65 warnings, or sometimes even shipping information.

\* =Made in China

\*\*\* =Made in Cambodia

\*\* =Made in Taiwan

^ =Made in Vietnam

= Warning: Use of this product with a combustible fuel source can expose you to carbon monoxide, which is a combustion byproduct known to the state of California to cause birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov.

= Warning: This product can expose you to chemicals including chromium (hexavalent compounds) which is known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov.





# Terms & Conditions

MINIMUM ORDERS, QUANTITY, AND FOB: Merchandise is sold FOB factory, South Pittsburg, TN 37380. New accounts have an opening order minimum of \$500.00 NET. All orders less than \$100.00 NET will not be accepted. All merchandise must be ordered in case-pack multiples. Any deviation from case-pack quantity will be increased to case pack and billed accordingly.

SHIPPING LEAD TIME: Orders ship within three to six days from receipt of order. Any deviation from standard lead time must be handled through Customer Care.

PAYMENT TERMS AND CREDIT: Terms of NET 30 days are available to creditworthy applicants. No CODs will be accepted. An open account may be established by submitting one bank and three trade references for credit review. Credit research may take as long as four to six weeks, depending upon response by applicant's references. Open accounts must be established with a minimum opening order of \$500.00 NET. Applicants wishing to expedite their initial order may pay by check or credit card. (All major credit cards accepted.)

Lodge may change or cancel credit at its discretion and may request advance payment at any time. Accounts with no activity for a 12-month period will be considered inactive and subject to the above conditions before re-establishing the account.

**ADDITIONAL COSTS:** On all prepaid shipments, Lodge is only responsible for flat-rate charges to your door or dock. You will be responsible for any accessorial charges incurred during delivery. Accessorial charges can include, but are not limited to, congested area fees, lumper fees (driver assistance provided to unload a truck), sort and segregation fees, delay in receiving, gas price increase, lift gate fees, rural area fees, and more. Any additional costs that are incurred will appear as a separate invoice. Prepaid shipping is only available in the contiguous United States. Shipments to the noncontiguous United States or international residences will be charged accordingly.

**SAMPLES:** All samples are billed at cost plus shipping.

## **RETURNS:**

- Returns require pre-approval from Lodge Customer Care and must be shipped to the address provided with the assigned Return Authorization Number (RA #) included in the shipment.
- Returns must be requested in writing to info@lodgecastiron.com within 30 days of receipt of the order.
- A shipping fee and a 15% restocking fee will be deducted from the customer's return credit.
- Lodge Cast Iron will not accept full or partial delivery refusals.

- If the product has been delivered damaged, short, or with an overage, please report the shipping discrepancy, in a timely manner, along with proper documentation to info@lodgecastiron.com.

# Documentation to include:

- 1) Bill of Lading (BOL) noting the discrepancy
- 2) Photo of the product showing any incurred damage
- Damages, shortages, overages, or other misshipments must be noted on the BOL and reported to Lodge Cast Iron within 48 hours of receipt of product.
- Concealed damages, shortages, overages, or other misshipments must be reported within 30 days of receipt of product.
- If damaged or short product is shipped using Lodge's carrier, Lodge will file a claim with the carrier.
- If damaged or short product is shipped using the customer's preferred carrier, the customer will file a claim.
- Lodge reserves the right to request that damages, overages, and misshipments be returned to Lodge Cast Iron.
- If a return is required, the customer has 10 days to return the product to Lodge Cast Iron.

# Return Policy and Delivery Exceptions are subject to change.

- \* = Made in China
- \*\* = Made in Taiwan
- \*\*\* = Made in Cambodia
  - A = Made in Vietnam
- ^^ = Made in India
- A = Warning: Use of this product with a combustible fuel source can expose you to carbon monoxide, which is a combustion byproduct known to the state of California to cause birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov.
- ▼ = Warning: This product can expose you to chemicals including chromium (hexavalent compounds) which is known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov.
- $\langle \hat{\mathbf{y}} \rangle$  = Hazardous materials eligible to be shipped air or ground.

Note: Due to variances during manufacturing, cast iron weights are approximate.

For tray pack dimensions, contact your Lodge Cast Iron sales representative.

# Use & Care

# **Seasoned Cast Iron & Seasoned Steel**

### Let's cook.

Lodge seasons cast iron in the foundry, making it easy to care for and ready to use. Cook over any heat source, including glass-top stoves and induction. The durable cast iron can handle any type of utensil—even metal. While your piece is new, be careful with alkaline and acidic foods and feel free to drizzle a little extra oil in your pan the first few uses before adding food. This will boost your pan's seasoning for all your cooking adventures.

# Use it, then clean it.

After each meal, hand wash your cookware, dry promptly with a lint-free cloth or paper towel, and apply a thin layer of cooking oil to the entire surface. Voila! In three steps you've cared for your cookware so it's ready for your next meal.

Do you have a grill pan? Our grill pan scrapers have "teeth" designed to fit any modern Lodge grill pan. They can get into the grill ridges to help with cleanup duty. Did you purchase a cast iron lid for your cookware? All iron lids should be cared for the same as cast iron cookware. To store: Place a paper towel between the lid and cookware to prevent moisture build-up.

Here's how to care for your glass lids: Lodge glass lids are oven safe up to 400°. F. They can go in the dishwasher, but not the microwave.

## Great food makes great seasoning.

Cast iron seasoning is a lifelong relationship and there are some ingredients that make the relationship even stronger. Cook bacon, sauté hamburger, and oven roast your favorite veggies to build up the seasoning in your pan.

Did you know? Lodge has been producing quality cast iron at its South Pittsburg, Tennessee. foundries since 1896.

# Still have questions? Here are some common cast iron FAQs

## What is seasoning?

Cast iron seasoning is simply oil baked onto the iron. At Lodge, we start the process for you, by adding a layer of soy-based vegetable oil to the cookware and baking it on at a high temperature. That means Lodge cast iron cookware is ready to use right out of the box for a natural, easy-release finish that gets better over time.

When it comes to seasoning at home, there are many different oils you can use. You can view a comprehensive list at <a href="www.lodgecastiron.com">www.lodgecastiron.com</a>.

# Can I soak my cast iron cookware?

Soaking cast iron in water is a recipe for rust. If you need to remove sticky or stubborn stuck-on food, use a scrub brush or a pan scraper and rinse under warm water. Be sure to thoroughly dry and oil your pan.

Note: If you do accidentally leave your pan in water for too long and it develops rust, don't panic! With a little extra care, you can remove the rust and continue using your cast iron cookware.

## Can I put my cast iron cookware in the dishwasher?

No, our cast iron cookware should be washed by hand. A dishwasher will remove the seasoning and likely cause rust.

## How do I remove rust from my cookware?

# For a small amount of spot rust:

Wash your cookware with warm soapy water and a scrub brush, dry promptly with a lint-free cloth or paper towel, and rub with oil. If that doesn't work, use the Lodge Rust Eraser first, followed by the above cleaning steps.

### For a large amount of rust:

- Scour the surface with warm, soapy water and a metal scouring pad. It's okay to
  use the scouring pad and soap since you are preparing to re-season the cookware.
   Rinse and hand dry thoroughly.
- 2. Apply a very thin, even layer of cooking oil to the cookware (inside and out). Keep in mind if you use too much oil, your cookware may become sticky.
- 3. Place the cookware in the oven upside down on the top rack and place aluminum foil on the bottom rack to catch any excess oil. Bake at 450-500° F for one hour. Allow to cool and repeat as necessary to achieve the classic black patina.

For more information about seasoning, visit www.lodgecastiron.com/all-about-seasoning.

# **Enameled Cast Iron**

# Get to know your new Lodge enameled cast iron cookware.

Ask anyone who works at Lodge and we'll tell you, an enamel dutch oven is a must-have for your kitchen. Its generous capacity allows you to cook for a crowd and bake delicious, crusty bread. Use this original kitchen multitasker to deliver a wide array of meals with just one piece of cookware. Are you ready to get started?

# Let's cook.

The smooth surface on Lodge's enameled cast iron cookware is durable and won't react to ingredients, so you can not only cook but marinate and refrigerate food. It's also resistant against acidic and alkaline ingredients, so bring on the tomato sauce! Use on all kitchen stovetops—even glass-top stoves—and in the oven up to 500° F. Gradually preheat with oil on a similar-sized burner for even heating. Once it's preheated, add your food! Use wooden, silicone, or nylon utensils. Metal can scratch the enamel finish.

# Use it, then clean it.

After each meal, let your enameled cast iron cool before you hand wash with warm soapy water and a sponge or nylon brush (like our Lodge Scrub Brush). Use a pan scraper if needed for any stuck-on food. Then dry promptly, replace the pot protectors, and store in a cool, dry place. That's all it takes to care for this cookware! Although it's technically dishwasher safe, hand washing will preserve the finish of the enamel cookware.

# Great food makes great moments.

Cooking in enameled cast iron cookware is an unforgettable experience. Once you get started, your Lodge enamel cookware will be what you grab from the cupboard for every idea and every slow-cooked craving.

# Where is Lodge's enameled cast iron made?

As an American manufacturer for more than 125 years, it's always been our goal to make products in the USA whenever possible. When we decided to make enameled cast iron cookware, we searched extensively for a manufacturer who would enamel bright colors in the United States. After exhausting efforts to find one, Lodge had to search overseas for a partner that could meet our quality standards. We found those partners in China and Vietnam, and have worked directly and constantly with them ever since to deliver high-quality enamel cookware. We work with third-party inspection teams to ensure that quality is up to Lodge standards, and that all partner companies comply with all applicable employment laws and regulations.

We are proud of our enamel products and stand behind them like we do our traditional cast iron. The profits from our enamel sales go to support the more than 500 employees who work at our American company.

# How do I remove baked-on food from my enamel cookware?

To remove stubborn baked-on food, boil 2 cups of water and 4 tablespoons of baking soda. Boil for a few minutes, then use a pan scraper to loosen the food. This method of cleaning is recommended only for enamel cookware that's intended for stovetop use.

# Why did food leave stains in my cookware?

A small amount of staining is to be expected with enameled cast iron cookware and does not affect performance.

# To remove slight stains:

Clean your enamel cookware then rub with a dampened cloth and Lodge Enamel Cleaner or another ceramic cleaner according to directions on the bottle.

# For persistent stains:

Follow the steps above to clean and remove slight stains.

Next, soak the interior of the cookware for 2-3 hours with a mixture of 3 tablespoons of household bleach per quart of water.

# What do I do if I see rust on the rim of my enamel cookware?

If rust develops around the rim, wipe a small amount of oil around the rim to create a seal and prevent rust from reappearing.

# Help! The knob on my enamel cookware is loose.

Simply tighten the screw attaching the knob. Be gentle, it's glass!

For more information, visit www.lodgecastiron.com.





Experience the story behind America's original cookware.

Visit us in South Pittsburg, TN



Lodge Cast Iron 204 East 5th Street S. Pittsburg, Tennessee 37380

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