



2023 Premium Product and Price Catalog



**Blacklock.**  
• SOUTH PITTSBURG, TENN •

**CHEF**  
**COLLECTION™**

**Lodge Cast Iron**

DUNS: 003330057 | F5574

All prices effective January 1, 2023





**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 the brand new Lodge Museum of Cast Iron—all 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 2018, we created Chef Collection™, a line of cast iron specially designed to help home cooks experiment in the kitchen like pros. And 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.

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.







★ *Triple seasoned*™


### ★ *Lightweight cast iron*

★ *Durable craftsmanship*

### ★ *Unparalleled versatility*


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
| BLIC12   Blacklock 12 Inch Lid  |          |         |         |        |                       |                    |          |
|---|----------|---------|---------|--------|-----------------------|--------------------|----------|
| each  | 6.12 LB  | 13.31 L | 12.31 W | 3.00 H | 0.284 FT <sup>3</sup> | 075536-85062-7     | \$ 80.00 |
| case  | 12.94 LB | 14.00 L | 12.86 W | 6.38 H | 0.664 FT <sup>3</sup> | 7-00-75536-85062-6 | 2 PACK   |
|  Triple seasoned™ for a natural, nonstick finish. Basting rings recirculate moisture. Raised, high-heat aluminum knob. |          |         |         |        |                       |                    |          |






|  | weight   | length  | width   | height | cubic feet            | UPC                | (USD)<br>list price ea. |
|--|----------|---------|---------|--------|-----------------------|--------------------|-------------------------|
| BL49LDSK   Blacklock 4 Quart Deep Skillet With Lid   |          |         |         |        |                       |                    |                         |
| each   | 10.76 LB | 14.19 L | 13.50 W | 5.00 H | 0.554 FT <sup>3</sup> | 075536-85028-3     | \$ 150.00               |
| case   | 11.56 LB | 15.38 L | 14.06 W | 5.50 H | 0.688 FT <sup>3</sup> | 1-00-75536-85028-0 | 1 PACK                  |
|  Triple seasoned™ for a natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Generous cooking capacity. Basting rings recirculate moisture. Raised, high-heat aluminum knob. |          |         |         |        |                       |                    |                         |




|   |          |         |         |        |                       |                    |           |
|---|----------|---------|---------|--------|-----------------------|--------------------|-----------|
| BL02DO   Blacklock 5.5 Quart Dutch Oven   |          |         |         |        |                       |                    |           |
| each  | 11.86 LB | 11.30 L | 11.30 W | 6.30 H | 0.466 FT <sup>3</sup> | 075536-85005-4     | \$ 150.00 |
| case  | 12.50 LB | 12.40 L | 11.70 W | 6.70 H | 0.563 FT <sup>3</sup> | 1-00-75536-85005-1 | 1 PACK    |
|  Triple seasoned™ for a natural, nonstick finish. Lightweight with elevated handles. Generous cooking capacity. Basting rings recirculate moisture. Raised, high-heat aluminum knob. |          |         |         |        |                       |                    |           |




|   |          |         |         |        |                       |                    |           |
|---|----------|---------|---------|--------|-----------------------|--------------------|-----------|
| BL17BR   Blacklock 12 Inch/4 Quart Cast Iron Braiser  |          |         |         |        |                       |                    |           |
| each  | 13.15 LB | 13.38 L | 12.50 W | 4.00 H | 0.387 FT <sup>3</sup> | 075536-85060-3     | \$ 150.00 |
| case  | 13.70 LB | 14.44 L | 13.00 W | 4.25 H | 0.461 FT <sup>3</sup> | 1-00-75536-85060-0 | 1 PACK    |
|  Triple seasoned™ for a natural, nonstick finish. Lightweight with elevated handles. Generous cooking capacity. Basting rings recirculate moisture. Raised, high-heat aluminum knob. |          |         |         |        |                       |                    |           |



|  |         |         |         |        |                       |                    |           |
|--|---------|---------|---------|--------|-----------------------|--------------------|-----------|
| BL65GP   Blacklock 12 Inch Square Grill Pan  |         |         |         |        |                       |                    |           |
| each   | 8.16 LB | 20.40 L | 12.30 W | 2.10 H | 0.305 FT <sup>3</sup> | 075536-85003-0     | \$ 100.00 |
| case   | 8.74 LB | 21.50 L | 12.80 W | 2.60 H | 0.414 FT <sup>3</sup> | 1-00-75536-85003-7 | 1 PACK    |
|  Triple seasoned™ for a natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Grill lines create a restaurant-quality sear. Generous cooking surface. Elevated assist handle. |         |         |         |        |                       |                    |           |



|  |         |         |         |        |                       |                    |           |
|--|---------|---------|---------|--------|-----------------------|--------------------|-----------|
| BL77DG   Blacklock 10 x 20 Inch Double Burner Griddle  |         |         |         |        |                       |                    |           |
| each   | 8.08 LB | 21.20 L | 10.40 W | 2.30 H | 0.293 FT <sup>3</sup> | 075536-85001-6     | \$ 100.00 |
| case   | 8.60 LB | 22.10 L | 11.06 W | 2.70 H | 0.376 FT <sup>3</sup> | 1-00-75536-85001-3 | 1 PACK    |
|  Triple seasoned™ for a natural, nonstick finish. Lightweight with elevated handles. Generous cooking surface fits over two burners. Low side walls. Drip tray that catches grease. |         |         |         |        |                       |                    |           |



**Blacklock.**  
● SOUTH PITTSBURG, TENN ●







## Revolutionize the way you cook with Blacklock™

Each piece of Blacklock is tied to an important story in our history, triple-seasoned™, and lightweight, so you can join the Lodge legacy from your own kitchen.





CHEF  
COLLECTION™



Chef-inspired design  
for the creative cook.

- Elevates the everyday cooking experience through thoughtful design
  - Seasoned and ready to use for a natural, easy-release finish
  - Spatula-friendly sloped walls
  - Raised handles for improved control and easy lift
- Trusted, durable quality
  - Even heating, superior heat retention, and versatile use
  - Channel exclusive
  - MAP protected



|  | weight  | length  | width   | height | cubic feet | UPC                | (USD)<br>list price ea. |
|--|---------|---------|---------|--------|------------|--------------------|-------------------------|
| LC8SK   Chef Collection 8 Inch Seasoned Cast Iron Skillet  |         |         |         |        |            |                    |                         |
| each   | 3.07 LB | 13.5 L  | 8.75 W  | 2.12 H | 0.145 FT³  | 075536-34514-7     | \$ 25.00                |
| case   | 9.65 LB | 11.88 L | 11.19 W | 3.19 H | 0.245 FT³  | 3-00-75536-34514-8 | 3 PACK                  |
| ●   Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles. |         |         |         |        |            |                    |                         |

|  |          |         |         |        |           |                    |          |
|--|----------|---------|---------|--------|-----------|--------------------|----------|
| LC10SK   Chef Collection 10 Inch Seasoned Cast Iron Skillet  |          |         |         |        |           |                    |          |
| each   | 4.61 LB  | 16.63 L | 10.81 W | 2.56 H | 0.267 FT³ | 075536-39390-2     | \$ 35.00 |
| case   | 14.55 LB | 15.9 L  | 10.65 W | 3.75 H | 0.367 FT³ | 3-00-75536-39390-3 | 3 PACK   |
| ●   Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles. |          |         |         |        |           |                    |          |

|  |          |         |         |        |           |                    |          |
|--|----------|---------|---------|--------|-----------|--------------------|----------|
| LC12SK   Chef Collection 12 Inch Seasoned Cast Iron Skillet  |          |         |         |        |           |                    |          |
| each   | 6.55 LB  | 18.72 L | 12.79 W | 2.85 H | 0.394 FT³ | 075536-39391-9     | \$ 50.00 |
| case   | 20.39 LB | 17.5 L  | 12.5 W  | 4.15 H | 0.525 FT³ | 3-00-75536-39391-0 | 3 PACK   |
| ●   Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles. |          |         |         |        |           |                    |          |

|  |          |         |         |        |           |                    |          |
|--|----------|---------|---------|--------|-----------|--------------------|----------|
| LC14SK   Chef Collection 14 Inch Seasoned Dual Handle Cast Iron Skillet  |          |         |         |        |           |                    |          |
| each   | 10.50 LB | 15.13 L | 14.50 W | 3.44 H | 0.433 FT³ | 075536-39429-9     | \$ 75.00 |
| case   | 20.40 LB | 15.13 L | 15.00 W | 3.44 H | 0.448 FT³ | 7-00-75536-39429-8 | 2 PACK   |
| ●   Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles. |          |         |         |        |           |                    |          |


|  |          |        |        |       |           |                    |          |
|--|----------|--------|--------|-------|-----------|--------------------|----------|
| LC11SGP   Chef Collection 11 Inch Seasoned Square Cast Iron Grill Pan  |          |        |        |       |           |                    |          |
| each   | 7.04 LB  | 14.5 L | 11 W   | 1.4 H | 0.129 FT³ | 075536-39392-6     | \$ 50.00 |
| case   | 21.76 LB | 15.3 L | 11.5 W | 3.7 H | 0.376 FT³ | 3-00-75536-39392-7 | 3 PACK   |
| ●   Grill lines are designed for a restaurant-quality sear. Use for indoor and outdoor cooking. Ergonomic handles provide great control and easy lift. |          |        |        |       |           |                    |          |

|  |          |        |        |       |           |                    |          |
|--|----------|--------|--------|-------|-----------|--------------------|----------|
| LC11SGR   Chef Collection 11 Inch Seasoned Square Cast Iron Griddle  |          |        |        |       |           |                    |          |
| each   | 5.81 LB  | 14.5 L | 11 W   | 1.4 H | 0.129 FT³ | 075536-39393-3     | \$ 50.00 |
| case   | 18.07 LB | 15.3 L | 11.5 W | 3.7 H | 0.376 FT³ | 3-00-75536-39393-4 | 3 PACK   |
| ●   Large cooking surface and low, easy-access sides. Use for indoor and outdoor cooking. Ergonomic handles provide great control and easy lift. |          |        |        |       |           |                    |          |


|   |          |        |        |       |           |                    |          |
|---|----------|--------|--------|-------|-----------|--------------------|----------|
| LC11SGT   Chef Collection 11 Inch Seasoned Square Cast Iron Grill Topper  |          |        |        |       |           |                    |          |
| each  | 5.50 LB  | 14.5 L | 11 W   | 1.4 H | 0.129 FT³ | 075536-34504-8     | \$ 50.00 |
| case  | 15.78 LB | 15.3 L | 11.5 W | 3.7 H | 0.376 FT³ | 3-00-75536-34504-9 | 3 PACK   |
| ●   Low, easy-access sides. Large perforated cooking surface infuses food with grill flavor. Ergonomic handles provide great control and easy lift. |          |        |        |       |           |                    |          |






|  | weight   | length  | width   | height | cubic feet | UPC                | (USD)<br>list price ea. |
|--|----------|---------|---------|--------|------------|--------------------|-------------------------|
| LCDRG   Chef Collection Seasoned Cast Iron Reversible Grill/Griddle  |          |         |         |        |            |                    |                         |
| each   | 10.56 LB | 19.5 L  | 10 W    | 0.75 H | 0.084 FT³  | 075536-34506-2     | \$ 75.00                |
| case   | 21.88 LB | 20.81 L | 10.63 W | 2.25 H | 0.288 FT³  | 7-00-75536-34516-0 | 2 PACK                  |
|    Raised handles for improved grip, lift, rotation, and control. Reversible cooking surface. |          |         |         |        |            |                    |                         |




|  |         |        |        |       |           |                    |          |
|--|---------|--------|--------|-------|-----------|--------------------|----------|
| LC12EP   Chef Collection 12 Inch Seasoned Cast Iron Everyday Pan   |         |        |        |       |           |                    |          |
| each   | 9.48 LB | 13.4 L | 13 W   | 4.1 H | 0.362 FT³ | 075536-39378-0     | \$ 75.00 |
| case   | 9.75 LB | 14.6 L | 13.6 W | 4.6 H | 0.882 FT³ | 1-00-75536-39378-7 | 1 PACK   |
|    Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles. With tempered glass lid *. Lid is oven safe up to 400° F and dishwasher safe. |         |        |        |       |           |                    |          |




|  |          |         |         |        |           |                    |          |
|--|----------|---------|---------|--------|-----------|--------------------|----------|
| LC12W   Chef Collection 12.5 Inch Seasoned Cast Iron Wok   |          |         |         |        |           |                    |          |
| each   | 10.42 LB | 17.38 L | 15.63 W | 4.31 H | 0.672 FT³ | 075536-39529-6     | \$ 75.00 |
| case   | 10.42 LB | 17.38 L | 15.63 W | 4.31 H | 0.672 FT³ | 1-00-75536-39529-3 | 1 PACK   |
|    The flat bottom is ideal for all cooking surfaces, including induction. Ergonomic handles crafted for great control and easy lift. |          |         |         |        |           |                    |          |




|  |          |        |        |       |           |                    |           |
|--|----------|--------|--------|-------|-----------|--------------------|-----------|
| LC6DD   Chef Collection 6 Quart Seasoned Cast Iron Double Dutch Oven   |          |        |        |       |           |                    |           |
| each   | 15.75 LB | 12 L   | 12 W   | 6.6 H | 0.55 FT³  | 075536-34512-3     | \$ 100.00 |
| case   | 16.02 LB | 13.5 L | 12.8 W | 6.9 H | 0.690 FT³ | 1-00-75536-34512-0 | 1 PACK    |
|    Cover converts to a grill pan. |          |        |        |       |           |                    |           |



|  |          |         |         |        |           |                    |          |
|--|----------|---------|---------|--------|-----------|--------------------|----------|
| LC2SETA   Chef Collection Seasoned Cast Iron 2 Piece Set   |          |         |         |        |           |                    |          |
| each   | 11.51 LB | 18.86 L | 12.75 W | 4.25 H | 0.590 FT³ | 075536-34534-5     | \$ 62.50 |
| case   | 24.42 LB | 19.25 L | 13.25 W | 8.87 H | 1.309 FT³ | 7-00-75536-34534-4 | 2 PACK   |
|    Set includes a Chef Collection Seasoned Cast Iron 10 inch and 12 inch Skillet. |          |         |         |        |           |                    |          |



|   |          |         |         |        |           |                    |           |
|---|----------|---------|---------|--------|-----------|--------------------|-----------|
| LC6GMSETA   Chef Collection Seasoned Cast Iron Gourmet Set  |          |         |         |        |           |                    |           |
| each  | 18.57 LB | 15.63 L | 11.38 W | 3.75 H | 0.383 FT³ | 075536-34552-9     | \$ 125.00 |
| case  | 19.12 LB | 16.75 L | 12.13 W | 4.25 H | 0.496 FT³ | 1-00-75536-34552-6 | 1 PACK    |
|    Set includes a Chef Collection Seasoned Cast Iron 10 Inch Skillet, 11 Inch Square Griddle, 11 Inch Square Grill Pan, Stone Gray Deluxe Silicone Hot Handle Holder *, Deluxe Pan Scraper *, Round Scrub Brush ***. |          |         |         |        |           |                    |           |



# CHEF COLLECTION™







## Cook like a pro with Chef Collection™

These pieces feature ergonomic handles and spatula-friendly sidewalls to bring modern, chef-inspired cookware to your kitchen. Whether you're experimenting with a new recipe or perfecting the dish you're famous for, these pieces are ready to help you impress the people around your table.





# Lock in delicious memories with glass and cast iron lids.

Infuse your dishes with extra flavor when you cover and cook with glass or cast iron lids specifically designed for Lodge cookware.



|   | weight  | length | width  | height | cubic feet | UPC                | (USD)<br>list price ea. |
|---|---------|--------|--------|--------|------------|--------------------|-------------------------|
| L5IC3   8 Inch Seasoned Cast Iron Lid   |         |        |        |        |            |                    |                         |
| each  | 2.37 LB | 8.25 L | 8.25 W | 2.1 H  | 0.082 FT³  | 075536-32050-2     | \$ 22.50                |
| case  | 7.51 LB | 12 L   | 9.2 W  | 3.8 H  | 0.242 FT³  | 3-00-75536-32050-3 | 3 PACK                  |
| 📦   Ideal for Lodge premium 8 inch diameter item: LC8SK. Underside has self-basting tips. |         |        |        |        |            |                    |                         |

|  |          |         |         |        |           |                    |          |
|--|----------|---------|---------|--------|-----------|--------------------|----------|
| L8IC3   10.25 Inch Seasoned Cast Iron Lid  |          |         |         |        |           |                    |          |
| each   | 3.86 LB  | 10.44 L | 10.44 W | 2.75 H | 0.173 FT³ | 075536-32080-9     | \$ 32.00 |
| case   | 11.68 LB | 12.6 L  | 7.5 W   | 10.8 H | 0.591 FT³ | 3-00-75536-32080-0 | 3 PACK   |
| 📦   Ideal for Lodge premium 10.25 inch diameter items: BL96SK and LC10SK. Underside has self-basting tips. |          |         |         |        |           |                    |          |

|  |         |         |         |        |           |                    |          |
|--|---------|---------|---------|--------|-----------|--------------------|----------|
| L10SC3   12 Inch Seasoned Cast Iron Lid  |         |         |         |        |           |                    |          |
| each   | 5.12 LB | 12.62 L | 12.12 W | 2.59 H | 0.229 FT³ | 075536-32100-4     | \$ 43.50 |
| case   | 16.9 LB | 14.2 L  | 7.5 W   | 12.4 H | 0.764 FT³ | 3-00-75536-32100-5 | 3 PACK   |
| 📦   Ideal for Lodge premium 12 inch diameter items: BL39SK and LC12SK. Underside has self-basting tips |         |         |         |        |           |                    |          |

|   |         |        |        |         |           |                    |          |
|---|---------|--------|--------|---------|-----------|--------------------|----------|
| GL8   8 Inch Tempered Glass Lid *   |         |        |        |         |           |                    |          |
| each  | 0.98 LB | 2.31 L | 8.25 W | 11.13 H | 0.123 FT³ | 075536-06436-9     | \$ 20.00 |
| case  | 4.74 LB | 9.3 L  | 8.8 W  | 12.5 H  | 0.592 FT³ | 3-00-75536-06436-0 | 3 PACK   |
| 📦   Glass lid is oven safe to 400° F. Ideal for Lodge premium 8 inch item: LC8SK. |         |        |        |         |           |                    |          |

|  |         |        |         |        |           |                    |          |
|--|---------|--------|---------|--------|-----------|--------------------|----------|
| GL10   10.25 Inch Tempered Glass Lid *   |         |        |         |        |           |                    |          |
| each   | 1.56 LB | 2.36 L | 10.43 W | 12.4 H | 0.177 FT³ | 075536-06437-6     | \$ 26.00 |
| case   | 7.21 LB | 14.4 L | 11.3 W  | 10 H   | 0.942 FT³ | 3-00-75536-06437-7 | 3 PACK   |
| 📦   Glass lid is oven safe to 400° F. Ideal for Lodge premium 10 and 10.25 inch diameter items: BL96SK and LC10SK. |         |        |         |        |           |                    |          |

|  |         |        |         |         |           |                    |          |
|--|---------|--------|---------|---------|-----------|--------------------|----------|
| GL12   12 Inch Tempered Glass Lid *  |         |        |         |         |           |                    |          |
| each   | 1.95 LB | 2.81 L | 12.18 W | 14.81 H | 0.293 FT³ | 075536-06439-0     | \$ 32.00 |
| case   | 8.65 LB | 13.1 L | 10.4 W  | 16.1 H  | 1.269 FT³ | 3-00-75536-06439-1 | 3 PACK   |
| 📦   Glass lid is oven safe to 400° F. Ideal for Lodge premium 12 inch diameter items: BL39SK and LC12SK. |         |        |         |         |           |                    |          |

|   |         |        |         |         |           |                    |          |
|---|---------|--------|---------|---------|-----------|--------------------|----------|
| GL15   15 Inch Tempered Glass Lid *   |         |        |         |         |           |                    |          |
| each  | 2.95 LB | 3.25 L | 14.94 W | 17.69 H | 0.497 FT³ | 075536-06440-6     | \$ 35.00 |
| case  | 12.7 LB | 15.7 L | 11.5 W  | 19.1 H  | 1.996 FT³ | 3-00-75536-06440-7 | 3 PACK   |
| 📦   Glass lid is oven safe to 400° F. Ideal for Lodge premium 14 inch item: LC14SK. |         |        |         |         |           |                    |          |



# 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, lumber 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](mailto: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.

**DELIVERY EXCEPTIONS:**

- 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](mailto: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
- ^ = Made in Vietnam
- ^^ = Made in India
- △ = 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](http://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](http://www.p65warnings.ca.gov).
- ◇ = 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

**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 [www.lodgecastiron.com](http://www.lodgecastiron.com).

**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:**

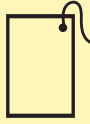
1. Scour the surface with warm, soapy water and a metal scouring pad. It's okay to use the scouring pad and soap since you are preparing to re-season the cookware. Rinse and hand dry thoroughly.
2. Apply a very thin, even layer of cooking oil to the cookware (inside and out). Keep in mind if you use 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](http://www.lodgecastiron.com/all-about-seasoning).**

## Key to reading packaging icons

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

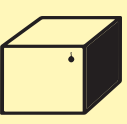
Please utilize this key to reference the various packaging options currently in use.



HANGTAG



LABEL



CARTON



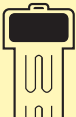
TRAY PACK



CARD



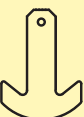
BELLY BAND



CLIP STRIP



POLY BAG



HANGER



**Blacklock**  
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**CHEF**  
**COLLECTION™**





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