

LODGE **bold.**

• CAST IRON •

Cookware made to stand out.

Lodge Bold brings you timeless cast iron performance and fresh style. Created by the cast iron experts, Lodge Bold is what happens when modern design meets lasting quality. Stand-out style for every kitchen, every cook, every meal.



LODGE **bold.**

• CAST IRON •

Caring for your cast iron.

1. Rinse your new cookware clean
2. Hand wash once it's cooled
3. Dry the pan and rub it with a light coating of oil

Designed by Lodge Cast Iron.

Since 1896, Lodge Cast Iron has been crafting cookware that stands out and stands up to it all. From dutch ovens and skillets to griddles and grill pans, we help home-cooks and pros deliver something bold, each and every day.



Scan this QR code for tips on caring for your Lodge BOLD cookware!

LODGE **bold.**

• CAST IRON •



8 Inch Seasoned Cast Iron Skillet



**10 Inch Seasoned Cast Iron Skillet
10 Inch Seasoned Cast Iron Grill Pan**



12 Inch Seasoned Cast Iron Skillet



**10 Inch Seasoned Cast Iron Lid
12 Inch Seasoned Cast Iron Lid**



**10 Inch / 4 Quart
Seasoned Cast Iron Dutch Oven
12 Inch / 7 Quart
Seasoned Cast Iron Dutch Oven**



**12 Inch Seasoned Cast Iron Skillet
with Loop Handles**



12 Inch Seasoned Cast Iron Griddle



**12 Inch Seasoned Cast Iron Square Griddle
12 Inch Seasoned Cast Iron Square Grill Pan**



**12 Inch Seasoned Cast Iron Square Griddle
with Loop Handles
12 Inch Seasoned Cast Iron Square Grill Pan
with Loop Handles**



14 Inch Seasoned Cast Iron Pizza Pan



14 Inch Seasoned Cast Iron Wok

Nonstick by nature. Better with every use.

Every piece of Lodge Bold Cast Iron comes ready to use. The naturally seasoned surface is made of just iron and oil and becomes increasingly nonstick with use. We recommend cooking dishes with more oil or fat the first time you use the pan to help build up the seasoning, whether it's hamburgers, veggies roasted in oil, or even focaccia.

Ready for anything.

Cast iron is designed to perform on all stove tops—including induction and glass-top—in the oven, on the grill, even over a campfire.

Lodge Mfg Co.
S. Pittsburg, TN 37380
1.833.LODGEUSA (1.833.563.4387)
@lodgecastiron
www.lodgecastiron.com

F4155