

LODGE

• CAST IRON •



Blacklock
• SOUTH PITTSBURG, TENN •



CHEF
COLLECTION™

FINEX
CAST IRON COOKWARE CO.

Premium Price

CATALOG

2025-26

Metric Version



F5587

Pricelist effective July 1, 2025



L8SK3INT

A note on international packaging
Items listed in blue come in packaging with **three languages**: English, Spanish, and French.

From our foundry to your kitchen

For **over 130 years**, Lodge has been trusted to make the cookware that folks are proud to bring to their table. We stand by the timelessness and versatility of the cast iron skillets that gave us a name in kitchens around the world, but we never stop looking for ways to reimagine our cookware. Over the years, we've paved the way for manufacturing advancements that are now industry standards—successes that were only made possible by a legacy of always **aiming to do right by our roots**.

As we look toward the future, our dedication to **American manufacturing** and our innovative spirit guide every decision we make. We continue to offer new pieces to meet the needs of this generation's home cooks and professionals, including two premium lines of cookware: **Chef Collection**, **Blacklock**, and **Finex**.

Chef Collection is perfect for people who love to experiment with cooking. The **chef-inspired design** includes ergonomic handles and spatula-friendly sidewalls to elevate everyday cooking. While **Blacklock** blends heritage, technology, and passion for a line of lightweight cookware made to unlock a **new cast iron legacy**. We're also proud to offer **Finex** to cooks who appreciate **modern, polished cast iron** that's a showstopper in any kitchen and built to **perform for generations**.

Although our operations look different than they did when Joseph Lodge founded the company in **1896**, the values that have helped us flourish remain unchanged. No matter where the next 130 years take us, we're dedicated to staying true to our roots as we create the **cookware that brings people together** in the kitchen, by the grill, and around campfires—**all over the world**.



Forever cookware

made without forever chemicals™



Guided by tradition. **Crafted to last for generations.**

★ *Lightweight design*

A proprietary recipe of iron, cast thinner than ever

Reinvented to lift, carry, and handle with ease

★ *Triple seasoned™*

Three layers of seasoning for a natural, PFAS-free finish

Exceptional flavor and seamless, simplified cleanup

★ *Crafted to perform*

Quality cookware that improves every year


Made in the United States by skilled craftspeople

★ *Designed for efficiency*


Versatile enough for the stovetop, oven, grill, or flame

Extended, raised handles stay cool and add comfort




	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic feet</i>	<i>UPC</i>	<i>(USD) list price ea.</i>
BL63SK Blacklock 17.78 cm Triple Seasoned™ Cast Iron Skillet							
<i>each</i>	0.82 KG	28.32 L	18.49 W	4.62 H	0.002 M³	075536-85006-1	\$ 40.00
<i>case</i>	2.58 KG	25.65 L	23.36 W	6.85 H	0.004 M³	3-00-75536-85006-2	3 PACK
	Triple seasoned™ for a natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls and generous pour spouts.						




BL96SK Blacklock 26.03 cm Triple Seasoned™ Cast Iron Skillet							
<i>each</i>	2.09 KG	44.19 L	27.17 W	7.36 H	0.008 M³	075536-85000-9	\$ 60.00
<i>case</i>	2.32 KG	47.49 L	28.19 W	8.38 H	0.011 M³	3-00-75536-85000-0	3 PACK
	Triple seasoned™ for a natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls, generous pour spouts, and an elevated assist handle.						




BL39SK Blacklock 30.48 cm Triple Seasoned™ Cast Iron Skillet							
<i>each</i>	2.78 KG	42.16 L	36.57 W	7.62 H	0.011 M³	075536-85002-3	\$ 80.00
<i>case</i>	3.05 KG	44.95 L	37.59 W	8.63 H	0.014 M³	3-00-75536-85002-4	3 PACK
	Triple seasoned™ for a natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls, generous pour spouts, and an elevated assist handle.						




BL2SETA Blacklock Triple Seasoned™ Cast Iron 2 Piece Set							
<i>each</i>	4.64 KG	42.16 L	36.57 W	7.62 H	0.011 M³	075536-85032-0	\$ 130.00
<i>case</i>	4.92 KG	44.95 L	37.59 W	3.40 H	0.014 M³	1-00-75536-85032-7	1 PACK
	Includes Blacklock 10.25 Inch and 12 Inch Skillets. Triple seasoned™ for a natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls, generous pour spouts, and an elevated assist handle.						




BL49LDSK Blacklock 3.78 Liter Triple Seasoned™ Cast Iron Deep Skillet With Lid							
<i>each</i>	4.88 KG	36.04 L	34.29 W	12.7 H	0.015 M³	075536-85028-3	\$ 150.00
<i>case</i>	5.24 KG	39.06 L	35.71 W	13.97 H	0.019 M³	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.						




	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic feet</i>	<i>UPC</i>	<i>(USD) list price ea.</i>
BL02DO Blacklock 5.2 Liter Triple Seasoned™ Cast Iron Dutch Oven							
<i>each</i>	5.67 KG	28.7 L	28.7 W	16 H	0.013 M³	075536-85005-4	\$ 150.00
<i>case</i>	5.66 KG	31.49 L	29.71 W	17.01 H	0.015 M³	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 30.4 cm/3.7 Liter Triple Seasoned™ Cast Iron Braiser							
<i>each</i>	5.96 KG	33.98 L	31.75 W	10.16 H	0.011 M³	075536-85060-3	\$ 150.00
<i>case</i>	6.21 KG	36.67 L	33.02 W	10.79 H	0.013 M³	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 30.48 cm Triple Seasoned™ Cast Iron Square Grill Pan							
<i>each</i>	3.7 KG	51.81 L	31.24 W	5.33 H	0.008 M³	075536-85003-0	\$ 100.00
<i>case</i>	3.96 KG	54.61 L	32.51 W	6.6 H	0.011 M³	3-00-75536-85003-1	3 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 25.4 x 50.8 cm Triple Seasoned™ Cast Iron Double Burner Griddle							
<i>each</i>	3.66 KG	53.84 L	26.41 W	5.84 H	0.008 M³	075536-85001-6	\$ 100.00
<i>case</i>	3.9 KG	56.13 L	26.41 W	6.85 H	0.01 M³	7-00-75536-85001-5	2 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 •





Why Blacklock®?

Named after the original Lodge foundry, Blacklock blends heritage, technology, and passion to make our most advanced line of cookware yet. Triple seasoned and lightweight, it's engineered to revolutionize the way you cook.





CHEF COLLECTION™



Inspire the people around your table.

- *Chef-inspired design*
 - Spatula-friendly sloped sidewalls and generous pour spouts
 - Raised handles for great control and easy lifting
- *Elevate everyday cooking*
 - The perfect partner for any culinary adventure
 - Experiment with new recipes, from kitchen to campfire
- *Get 130 years of experience*
 - Great heat retention and even cooking
 - Made without PFAS for naturally nontoxic cooking

(USD)
list price ea.

weight length width height cubic feet UPC



LC8SKINT | Chef Collection 20.32 cm Cast Iron Skillet

each	1.39 KG	34.29 L	22.22 W	5.38 H	0.004 M ³	075536-34517-8	\$ 25.00
case	4.37 KG	30.17 L	28.42 W	8.10 H	0.007 M ³	3-00-75536-34517-9	3 PACK

Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles.



LC10SKINT | Chef Collection 25.4 cm Cast Iron Skillet

each	2.09 KG	42.24 L	27.45 W	6.5 H	0.007 M ³	075536-34553-6	\$ 37.50
case	6.59 KG	40.38 L	27.05 W	9.52 H	0.01 M ³	3-00-75536-34553-7	3 PACK

Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles.



LC12SKINT | Chef Collection 30.48 cm Cast Iron Skillet

each	2.97 KG	47.54 L	32.48 W	7.23 H	0.011 M ³	075536-34554-3	\$ 50.00
case	9.24 KG	44.45 L	31.75 W	10.54 H	0.015 M ³	3-00-75536-34554-4	3 PACK

Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles.



LC13SK | Chef Collection 33.6 cm Seasoned Cast Iron Skillet

each	TBD KG	TBD L	TBD W	TBD H	TBD M ³	075536-34565-9	\$ 62.50
case	TBD KG	TBD L	TBD W	TBD H	TBD M ³	7-00-75536-34565-8	2 PACK

Seasoned for a natural, easy-release finish. Features chef-friendly sloped sidewalls and ergonomic handles. Available 7/1/24.



LC14SKINT | Chef Collection 35.5 cm Seasoned Dual Handle Cast Iron Skillet

each	4.76 KG	38.43 L	36.83 W	8.73 H	0.012 M ³	075536-39433-6	\$ 75.00
case	9.25 KG	38.43 L	38.10 W	8.73 H	0.012 M ³	7-00-75536-39433-5	2 PACK

Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls and ergonomic handles.



LC11SGPINT | Chef Collection 27.94 cm Cast Iron Square Grill Pan

each	3.19 KG	36.83 L	27.94 W	3.55 H	0.003 M ³	075536-34555-0	\$ 50.00
case	9.87 KG	38.86 L	29.21 W	9.39 H	0.01 M ³	3-00-75536-34555-1	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.



LC11SGRINT | Chef Collection 27.94 cm Cast Iron Square Griddle

each	2.63 KG	36.83 L	27.94 W	3.55 H	0.003 M ³	075536-34556-7	\$ 50.00
case	8.19 KG	38.86 L	29.21 W	9.39 H	0.01 M ³	3-00-75536-34556-8	3 PACK

Large cooking surface and low, easy-access sides. Use for indoor and outdoor cooking. Ergonomic handles provide great control and easy lift.



LC11SGTINT | Chef Collection 27.94 cm Cast Iron Grill Topper

each	2.49 KG	36.83 L	27.94 W	3.55 H	0.003 M ³	075536-34520-8	\$ 50.00
case	7.16 KG	38.86 L	29.21 W	9.39 H	0.010 M ³	3-00-75536-34520-9	3 PACK

Low, easy-access sides. Large perforated cooking surface infuses food with grill flavor. Ergonomic handles provide great control and easy lift.

(USD)

list price ea

weight length width height cubic feet UPC



LCDRGINT | Chef Collection Seasoned Cast Iron Reversible Grill/Griddle

each	4.79 KG	49.53 L	25.4 W	1.90 H	0.002 M ³	075536-39376-6	\$ 75.00
case	9.92 KG	52.85 L	27 W	5.71 H	0.008 M ³	7-00-75536-39376-5	2 PACK

| Raised handles for improved grip, lift, rotation, and control. Reversible cooking surface.



LC12EPINT | Chef Collection 30.48 cm Cast Iron Everyday Pan

each	4.30 KG	34.03 L	33.02 W	10.41 H	0.011 M ³	075536-34558-1	\$ 87.50
case	4.57 KG	37.08 L	34.54 W	11.68 H	0.015 M ³	1-00-75536-4558-8	1 PACK

| Seasoned for a natural, easy-release finish. Featuring chef-friendly sloped sidewalls, ergonomic handles, and a tempered glass lid *. Lid is oven safe up to 204° C and dishwasher safe.



LC12WINT | Chef Collection 31.75 cm Seasoned Cast Iron Wok

each	4.73 KG	44.15 L	39.70 W	10.95 H	0.019 M ³	075536-39535-7	\$ 75.00
case	4.73 KG	44.15 L	39.70 W	10.95 H	0.019 M ³	1-00-75536-39535-4	1 PACK

| The flat bottom is ideal for all cooking surfaces, including induction. Ergonomic handles crafted for great control and easy lift.



LC6DDINT | Chef Collection 5.67 Liter Cast Iron Double Dutch Oven

each	7.14 KG	30.48 L	30.48 W	16.76 H	0.015 M ³	075536-34518-5	\$ 112.00
case	7.26 KG	34.29 L	32.51 W	17.52 H	0.019 M ³	1-00-75536-34518-2	1 PACK

| Seasoned for a natural, easy-release finish. Lid converts to a grill pan.



LC2SETAINT | Chef Collection Seasoned Cast Iron 2 Piece Set

each	5.22 KG	47.90 L	32.39 W	10.80 H	0.016 M ³	075536-34551-2	\$ 75.00
case	11.07 KG	48.89 L	33.65 W	22.52 H	0.037 M ³	7-00-75536-34551-1	2 PACK

| Set includes a Chef Collection Seasoned Cast Iron 25.4 cm and 30.4 cm skillet.



LC6GMSETA | Chef Collection Seasoned Cast Iron Gourmet Set

each	8.42 KG	39.70 L	28.91 W	9.53 H	0.011 M ³	075536-34561-1	\$ 150.00
case	8.67 KG	42.55 L	30.81 W	10.80 H	0.014 M ³	1-00-75536-34561-8	1 PACK

| Set includes a Chef Collection Seasoned Cast Iron 25.4 cm Skillet, 27.9 cm Square Griddle, 27.9 cm Square Grill Pan, Stone Gray Deluxe Silicone Hot Handle Holder *, Deluxe Pan Scraper *, Round Scrub Brush ***.



LC3SETA | Chef Collection Seasoned Cast Iron 3 Piece Skillet Set

each	6.89 KG	43.58 L	30.55 W	11.50 H	0.015 M ³	075536-34566-6	\$ 110.00
case	6.89 KG	43.58 L	30.55 W	11.50 H	0.015 M ³		1 PACK

| Set includes a Chef Collection Seasoned Cast Iron 8 inch, 10 inch and 12 inch Skillet.



CHEF COLLECTION™







Why Chef Collection™?

This chef-inspired line of seasoned cast iron cookware is made with thoughtful details to help anyone cook like a pro and celebrate the people they love.





(USD)
list price ea.

	weight	length	width	height	cubic feet	UPC	
--	--------	--------	-------	--------	------------	-----	--

	L5IC3 20.3 cm Seasoned Cast Iron Lid						
--	---	--	--	--	--	--	--

each	1.07 KG	20.95 L	20.95 W	5.33 H	0.0023 M ³	075536-32050-2	\$ 26.00
------	---------	---------	---------	--------	-----------------------	----------------	----------



case	3.40 KG	30.48 L	23.36 W	9.65 H	0.006 M ³	3-00-75536-32050-3	3 PACK
------	---------	---------	---------	--------	----------------------	--------------------	--------

  | Ideal for Lodge premium 20.3 cm diameter items: LC8SK. Underside has self-basting tips.

	L8IC3 26 cm Seasoned Cast Iron Lid						
--	---	--	--	--	--	--	--

each	1.75 KG	26.51 L	26.51 W	6.98 H	0.0049 M ³	075536-32080-9	\$ 32.00
------	---------	---------	---------	--------	-----------------------	----------------	----------

case	5.29 KG	32 L	19.05 W	27.43 H	0.016 M ³	3-00-75536-32080-0	3 PACK
------	---------	------	---------	---------	----------------------	--------------------	--------

  | Ideal for Lodge premium 26 cm diameter items: BL96SK and LC10SK. Underside has self-basting tips.

	L10SC3 30.4 cm Seasoned Cast Iron Lid						
--	--	--	--	--	--	--	--

each	2.32 KG	32.05 L	30.78 W	6.57 H	0.0065 M ³	075536-32100-4	\$ 43.50
------	---------	---------	---------	--------	-----------------------	----------------	----------

case	7.66 KG	36.06 L	19.05 W	31.49 H	0.021 M ³	3-00-75536-32100-5	3 PACK
------	---------	---------	---------	---------	----------------------	--------------------	--------

  | Ideal for Lodge premium 30.4 cm diameter items: BL39SK and LC12SK. Underside has self-basting tips

	GL8 20.3 cm Tempered Glass Lid *						
--	---	--	--	--	--	--	--

each	0.44 KG	5.86 L	20.95 W	28.27 H	0.003 M ³	075536-06436-9	\$ 20.00
------	---------	--------	---------	---------	----------------------	----------------	----------


case	2.15 KG	23.62 L	22.35 W	31.75 H	0.016 M ³	3-00-75536-06436-0	3 PACK
------	---------	---------	---------	---------	----------------------	--------------------	--------

 | Glass lid is oven safe to 204° C. Ideal for Lodge premium 26 cm items: LC8SK.

	GL10 26 cm Tempered Glass Lid *						
--	--	--	--	--	--	--	--

each	0.70 KG	6.85 L	26.49 W	31.49 H	0.005 M ³	075536-06437-6	\$ 26.00
------	---------	--------	---------	---------	----------------------	----------------	----------


case	3.27 KG	36.57 L	28.70 W	25.40 H	0.026 M ³	3-00-75536-06437-7	3 PACK
------	---------	---------	---------	---------	----------------------	--------------------	--------

 | Glass lid is oven safe to 204° C. Ideal for Lodge premium 25.4 and 26 cm diameter items: BL96SK and LC10SK.

	GL12 30.4 cm Tempered Glass Lid *						
--	--	--	--	--	--	--	--

each	0.88 KG	7.13 L	30.93 W	37.61 H	0.008 M ³	075536-06439-0	\$ 32.00
------	---------	--------	---------	---------	----------------------	----------------	----------

case	3.92 KG	33.27 L	26.41 W	40.89 H	0.035 M ³	3-00-75536-06439-1	3 PACK
------	---------	---------	---------	---------	----------------------	--------------------	--------

 | Glass lid is oven safe to 204° C. Ideal for Lodge premium 30.4 cm diameter items: BL39SK and LC12SK.

	GL15 38.1 cm Tempered Glass Lid *						
--	--	--	--	--	--	--	--

each	1.33 KG	8.25 L	37.92 W	44.93 H	0.014 M ³	075536-06440-6	\$ 35.00
------	---------	--------	---------	---------	----------------------	----------------	----------

case	5.76 KG	39.87 L	29.21 W	48.51 H	0.056 M ³	3-00-75536-06440-7	3 PACK
------	---------	---------	---------	---------	----------------------	--------------------	--------

 | Glass lid is oven safe to 204° C. Ideal for Lodge premium 35.5 cm item: LC14SK.

**Lock in
big flavor**

We've got all of your recipes covered with cast iron and tempered glass lids designed for Lodge cookware.



	weight	length	width	height	cubic feet	UPC	(USD) list price ea
BMFTBLFX 3 Shelf 4 Foot Black Metal Fixture, Blacklock ***							
item	31.29 KG	45.72 L	121.92 W	162.56 H	0.90 M ³	075536-99232-7	\$500.00
case	31.29 KG	121.92 L	46.99 W	17.78 H	0.10 M ³	1-00-75536-99232-4	1 PACK
48 inch width; 18 inch depth; 64 inch height Adjustable steel bars with free-sliding hanging hooks. Large capacity shelves at top and bottom. Sturdy steel construction.							

BLFXSIGN Blacklock BMFT Sign ***							
item	31.29 KG	116.84 L	13.33 W	0.78 H	0.001 M ³	075536-99967-8	\$100.00
case	21 KG	121.92 L	13.33 W	6.35 H	0.01 M ³	1-00-75536-99967-5	1 PACK

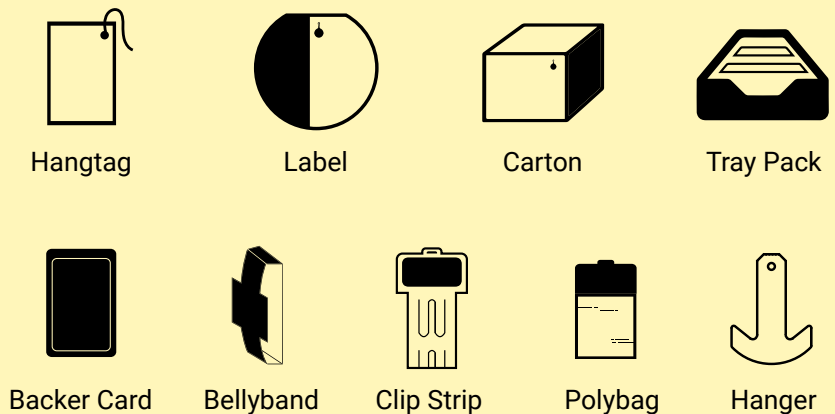


1MSD2BLFX 4 Foot Under Shelf Unit, Blacklock ***							
item	6.35 KG	116.84 L	13.33 W	5.71 H	0.009 M ³	075536-99233-4	\$160.00
case	6.35 KG	116.84 L	13.33 W	5.71 H	0.009 M ³	1-00-75536-99233-1	1 PACK
46 inch width; adjustable depth; 4 inch height Adjustable depth on 5 telescoping rods, 45 hooks, and sign. Bolts to the underside of a 4 foot gondola shelf.							

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.





FINEX
CAST IRON COOKWARE CO.




An American tradition, reinvented


Featuring ultra-premium design and performance

- Patented octagonal design for multi-pour options
- Ergonomic, speed-cool handle designed to temper heat
- Polished and seasoned by hand for an easy-release cooking surface




	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
CK1-10001 FINEX Cast Iron Care Kit							
each	0.23 KG	19.05 L	12.70 W	5.08 H	0.001 M ³	853597-00715-6	\$ 60.00
case	0.29 KG	19.05 L	12.70 W	4.45 H	0.001 M ³		1 PACK
							




DL3-10001 FINEX 3 Quart Cast Iron Dutch Oven							
each	5.44 KG	34.93 L	27 W	16.21 H	0.015 M ³	075536-57201-7	\$ 300.00
case	5.44 KG	34.93 L	27 W	16.21 H	0.015 M ³		1 PACK
							




DL5-10001 FINEX 5 Quart Cast Iron Dutch Oven							
each	6.69 KG	40.64 L	27.31 W	19.05 H	0.021 M ³	853597-00704-0	\$ 350.00
case	7.37 KG	39.12 L	27.31 W	20.14 H	0.022 M ³		1 PACK
							




DL7-10001 FINEX 7 Quart Cast Iron Dutch Oven							
each	9.93 KG	45.09 L	35.86 W	19.35 H	0.031 M ³	075536-57202-4	\$ 400.00
case	10.66 KG	46.99 L	36.83 W	20.32 H	0.035 M ³		1 PACK
							




FP8-10001 FINEX 8 Inch Cast Iron Flat Press							
each	2.27 KG	21.59 L	19.05 W	6.35 H	0.003 M ³	853597-00733-0	\$ 150.00
case	2.27 KG	21.72 L	18.69 W	7.72 H	0.003 M ³		1 PACK
							




	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
G10-10001 FINEX 10 Inch Cast Iron Grill Pan (Grillet)							
each	3.40 KG	48.26 L	30.48 W	10.16 H	0.015 M ³	864495-00005-7	\$ 200.00
case	3.63 KG	50.80 L	30.48 W	7.62 H	0.012 M ³		1 PACK
							




G12-10002 FINEX 12 Inch Cast Iron Double Handle Grill Pan							
each	4.76 KG	50.17 L	30.48 W	10.16 H	0.016 M ³	853597-00708-8	\$ 280.00
case	5.33 KG	52.07 L	31.75 W	7.62 H	0.013 M ³		1 PACK
							




G15-10001 FINEX 15 Inch Cast Iron Lean Grill Pan							
each	3.63 KG	42.55 L	22.86 W	6.35 H	0.006 M ³	853597-00701-9	\$ 100.00
case	3.97 KG	40.72 L	23.88 W	7.77 H	0.008 M ³		1 PACK
							




G18-10001 FINEX 18 Inch Cast Iron Double Burner Griddle							
each	6.80 KG	55.88 L	31.12 W	5.08 H	0.009 M ³	853597-00724-8	\$ 300.00
case	6.35 KG	60.96 L	33.02 W	10.16 H	0.020 M ³		1 PACK
							




GP8-10001 FINEX 8 Inch Cast Iron Grill Press							
each	2.27 KG	21.59 L	19.05 W	6.35 H	0.003 M ³	853597-00732-3	\$ 150.00
case	2.27 KG	21.72 L	18.69 W	7.72 H	0.003 M ³		1 PACK
							



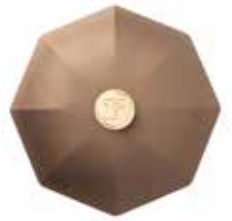
GR10-10001 FINEX 10 Inch Cast Iron Griddle							
each	2.83 KG	53.04 L	32.72 W	10.80 H	0.019 M ³	075536-57210-9	\$ 200.00
case	TBD KG	TBD L	TBD W	TBD H	TBD M ³		1 PACK
							



SP1Q-10001 FINEX 1 Quart Cast Iron Sauce Pot							
each	1.81 KG	31.12 L	15.24 W	10.80 H	0.005 M ³	864495-00007-1	\$ 150.00
case	1.81 KG	34.29 L	16.51 W	11.43 H	0.006 M ³		1 PACK
							



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
L8-10001 FINEX 8 Inch Cast Iron Lid							
each	1.25 KG	20.32 L	20.32 W	5.08 H	0.002 M ³	853597-00722-4	\$ 80.00
case	1.47 KG	25.40 L	25.40 W	5.72 H	0.004 M ³		1 PACK



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
L10-10001 FINEX 10 Inch Cast Iron Lid							
each	1.70 KG	29.85 L	29.85 W	6.35 H	0.006 M ³	853597-00702-6	\$ 100.00
case	1.81 KG	29.85 L	29.85 W	9.53 H	0.008 M ³		1 PACK



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
L12-10001 FINEX 12 Inch Cast Iron Lid							
each	2.04 KG	29.85 L	29.85 W	6.35 H	0.006 M ³	864495-00003-3	\$ 125.00
case	2.27 KG	29.85 L	29.85 W	6.35 H	0.006 M ³		1 PACK



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
L14-10001 FINEX 14 Inch Cast Iron Lid							
each	3.17 KG	35.56 L	35.56 W	5.08 H	0.006 M ³	853597-00735-4	\$ 150.00
case	3.17 KG	33.93 L	33.93 W	7.57 H	0.009 M ³		1 PACK




	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
S8-10001 FINEX 8 Inch Cast Iron Skillet							
each	1.81 KG	40.01 L	22.86 W	8.89 H	0.008 M ³	864495-00004-0	\$ 150.00
case	1.81 KG	38 L	23.06 W	9.98 H	0.009 M ³		1 PACK




	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
S10-10001 FINEX 10 Inch Cast Iron Skillet							
each	4.31 KG	46.36 L	27.94 W	11.43 H	0.015 M ³	864495-00009-5	\$ 200.00
case	4.88 KG	46.66 L	27.61 W	11.43 H	0.015 M ³		1 PACK




	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
S12-10001 FINEX 12 Inch Cast Iron Skillet							
each	3.51 KG	50.80 L	31.75 W	10.16 H	0.016 M ³	864495-00000-2	\$ 230.00
case	4.08 KG	48.64 L	31.50 W	13.16 H	0.020 M ³		1 PACK
							




S14-10001 FINEX 14 Inch Cast Iron Skillet							
each	5.90 KG	45.72 L	35.56 W	8.89 H	0.014 M ³	853597-00734-7	\$ 270.00
case	5.90 KG	51.28 L	41.91 W	11.15 H	0.024 M ³		1 PACK
							




SL8-10001 FINEX 8 Inch Cast Iron Skillet & Lid							
each	2.97 KG	37.47 L	22.23 W	8.89 H	0.007 M ³	853597-00723-1	\$ 200.00
case	3.17 KG	40.01 L	20.32 W	10.16 H	0.008 M ³		1 PACK
							




SL10-10001 FINEX 10 Inch Cast Iron Skillet & Lid							
each	4.31 KG	46.36 L	27.94 W	11.43 H	0.015 M ³	864495-00001-9	\$ 250.00
case	4.88 KG	46.66 L	27.61 W	11.43 H	0.015 M ³		1 PACK
							




SL12-10001 FINEX 12 Inch Cast Iron Skillet & Lid							
each	5.67 KG	50.80 L	31.75 W	12.07 H	0.019 M ³	864495-00002-6	\$ 300.00
case	6.35 KG	48.64 L	31.50 W	13.16 H	0.020 M ³		1 PACK
							



SL14-10001 FINEX 14 Inch Cast Iron Skillet & Lid							
each	9.07 KG	45.72 L	35.56 W	11.43 H	0.019 M ³	853597-00736-1	\$ 370.00
case	9.07 KG	51.28 L	41.91 W	15.42 H	0.033 M ³		1 PACK
							



	weight	length	width	height	cubic feet	UPC	(USD) list price ea.
SB1-10001 FINEX Chainmail Scrubber							
each	0.18 KG	15.24 L	7.62 W	2.54 H	0.000 M ³	853597-00795-8	\$ 40.00
case	0.23 KG	20.32 L	20.32 W	1.52 H	0.001 M ³		1 PACK
							





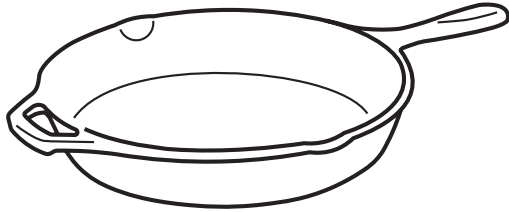
FINEX[®]
CAST IRON COOKWARE CO.



Keep it natural.

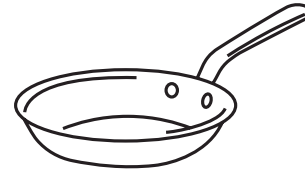
Caring about our products, our people, our community, and our planet has been part of our values since Joseph Lodge founded the company in 1896.

The Lifetime of a Pan



CAST IRON PAN

Generations



STAINLESS STEEL PAN

10–30 years



COATED NONSTICK PAN

5–7 years



CERAMIC PAN

1–3 years

Read our Sustainability Report!



Scan QR code to access report



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 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.

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.

▼ = 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.

▽ = Warning: This product contains chemicals 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.

⚠ = Hazardous materials eligible to be shipped air or ground.

CALIFORNIA AB 1200 DISCLOSURE: The California Safer Food Packaging and Cookware Act of 2021 (AB 1200) requires manufacturers to disclose the presence of Candidate Chemicals in the handles and food-contact surfaces of their cookware. In compliance with this law and in the spirit of transparency, we've outlined all of the materials in our cookware—whether they're on the list of Candidate Chemicals or not. Find the complete list at lodgecastiron.com/california-ab-1200-disclosure.

📦 **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 Carbon 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 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.

The Lodge Made Right™ Limited Lifetime Warranty

Your new piece of cast iron comes with a limited lifetime warranty issued by Lodge Manufacturing Co. and designed to cover replacements related to the quality and performance of your cookware. That means if your Lodge cast iron doesn't meet our standards or yours, we'll make things right.

Visit <https://www.lodgecastiron.com/lodge-promise> for more information!





Lodge Cast Iron

204 East 5th Street
South Pittsburg, Tennessee, 37380

P: 1-833-LODGEUSA (1-833-563-4384)

www.lodgecastiron.com

Orders: orders@lodgecastiron.com

Customer Care: info@lodgecastiron.com



@LODGECASTIRON



Premium Product and Price Catalog
Effective July 1, 2025
F5587