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> [Lodge](#) /

> Lodge 10.5-Inch Square Cast Iron Grill Pan Instruction Manual

## Lodge L8SGP3

# Lodge 10.5-Inch Square Cast Iron Grill Pan Instruction Manual

Model: L8SGP3 | Brand: Lodge

## INTRODUCTION

The Lodge 10.5-Inch Square Cast Iron Grill Pan is designed for versatile cooking, offering powerful searing performance and even heat distribution. This pre-seasoned, PFAS-free, PFOA-free, and PTFE-free cookware is suitable for stovetops, ovens, grills, and campfires, providing a durable and reliable solution for achieving grilled flavors indoors or outdoors.



*A Lodge 10.5-Inch Square Cast Iron Grill Pan showcasing three perfectly grilled chicken breasts with distinct grill marks, garnished with red bell pepper and chives.*

## SETUP

### Initial Preparation

1. **Unpack:** Remove all packaging materials and labels from the grill pan.
2. **Wash:** Hand wash the grill pan with warm water and a stiff brush. Avoid using harsh soaps or detergents, as this can strip the seasoning.

3. **Dry Thoroughly:** Immediately dry the pan completely with a lint-free cloth or paper towel. You can also place it on low heat on the stovetop for a few minutes to ensure all moisture evaporates.
4. **Light Seasoning:** Apply a very thin, even coat of cooking oil (such as vegetable oil, canola oil, or flaxseed oil) to the entire surface of the pan, including the handle and exterior. Wipe off any excess oil.

Your Lodge grill pan comes pre-seasoned, but a quick initial seasoning helps prepare it for optimal performance.

## OPERATING INSTRUCTIONS

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### Preheating

- Place the grill pan on your stovetop over medium heat.
- Allow the pan to preheat for 5-10 minutes. Cast iron retains heat exceptionally well, ensuring even cooking.
- A few drops of water should sizzle and evaporate quickly when the pan is hot enough.

### Cooking

- Add a small amount of high smoke point oil (e.g., grapeseed, canola) to the pan before adding food.
- Place food directly onto the raised ridges to achieve classic grill marks and allow excess fat to drain into the valleys.
- The grill pan is suitable for cooking meats like steaks, burgers, chicken, fish, and vegetables.
- For precise internal temperatures, especially with meats, use an instant-read thermometer.



*A thick cut of steak with prominent grill marks is being seared in the Lodge 10.5-Inch Square Cast Iron Grill Pan on a gas stovetop, demonstrating its high-heat performance.*

### Video Demonstration: Using a Meat Thermometer

*This video demonstrates the use of an instant-read thermometer to check the internal temperature of a steak being cooked in a cast iron grill pan, ensuring precise cooking results.*

### Video Demonstration: Grilling Hot Dogs and Vegetables

*Watch hot dogs and vegetables being grilled in the Lodge Cast Iron Grill Pan, highlighting how to achieve perfect grill marks and cook accompanying ingredients simultaneously.*

## MAINTENANCE AND CARE

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### Cleaning

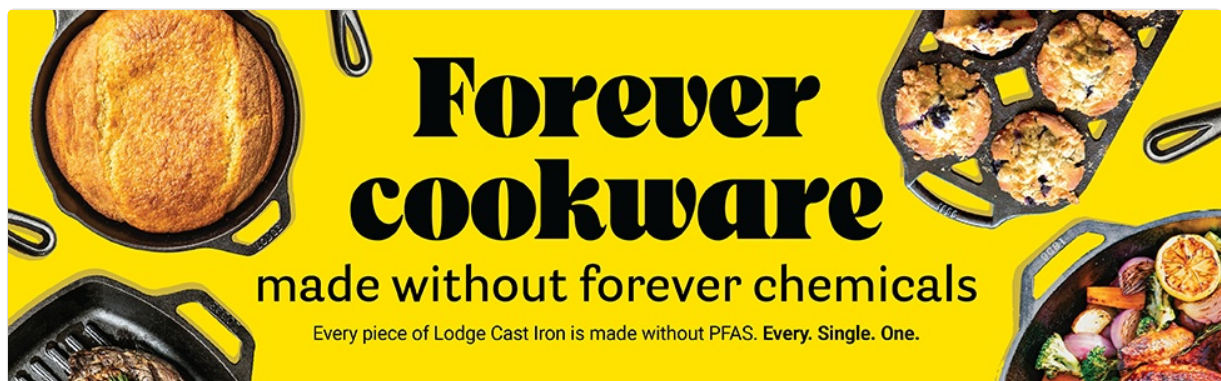
- **Hand Wash Only:** Always hand wash your cast iron grill pan. It is **not** dishwasher safe.
- **Avoid Harsh Soaps:** Use warm water and a stiff brush or a Lodge grill pan scraper to remove food residue. Minimal or no soap is recommended to preserve the seasoning.
- **Immediate Drying:** After washing, immediately dry the pan thoroughly with a cloth or paper towel. Placing it on low heat on the stovetop for a few minutes helps ensure it's completely dry and prevents rust.

### Seasoning

- After each cleaning and drying, apply a very thin, even coat of cooking oil to the entire surface of the pan.
- Wipe off any excess oil to prevent stickiness.
- Regular seasoning maintains the pan's non-stick properties and protects it from rust. The more you use and properly season your pan, the better its performance will become.

### Storage

- Store your clean, dry, and seasoned grill pan in a dry place.
- Avoid stacking other cookware directly on the cooking surface to prevent scratches or damage to the seasoning.



*An assortment of Lodge brand cleaning and maintenance tools specifically designed for cast iron cookware, featuring a grill pan scraper, a brush, and seasoning spray.*

## TROUBLESHOOTING

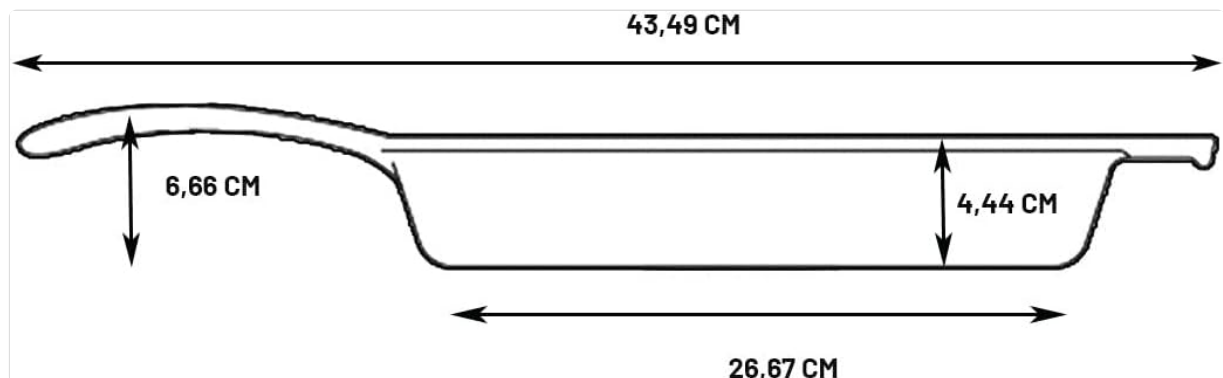
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- **Rust Spots:** If rust appears, scrub the rusted area with steel wool or a stiff brush, rinse, dry thoroughly, and then re-season the pan.
- **Food Sticking:** Ensure the pan is properly preheated and adequately seasoned. Apply a thin layer of oil before cooking. If seasoning is compromised, re-season the entire pan.
- **Uneven Cooking:** Allow sufficient time for the cast iron to preheat evenly across the entire surface before adding food.

## SPECIFICATIONS

<b>Brand</b>	Lodge
<b>Model Number</b>	L8SGP3

<b>Material</b>	Cast Iron
<b>Color</b>	Black
<b>Shape</b>	Square
<b>Item Weight</b>	6.5 Pounds
<b>Special Feature</b>	Made without PFOA or PTFE, Natural Oil Seasoning with Non-Stick Properties
<b>Recommended Uses</b>	Use in the oven, on the stove, on the grill, or over a campfire
<b>Product Care</b>	Hand Wash Only, Oven Safe, Not Dishwasher Safe
<b>Compatible Devices</b>	Smooth Surface Induction
<b>UPC</b>	075536335605, 075536335506



*A detailed technical drawing illustrating the dimensions of the Lodge 10.5-Inch Square Cast Iron Grill Pan, including overall length (43.49 cm), pan depth (4.44 cm), and cooking surface width (26.67 cm).*

## WARRANTY

The Lodge 10.5-Inch Square Cast Iron Grill Pan comes with a **Lifetime limited manufacturer's warranty**. For specific details regarding coverage and claims, please refer to the official Lodge website or contact customer support.

## SUPPORT

For additional information, product registration, or customer support, please visit the official Lodge website or their Amazon store:

- **Lodge Amazon Store:** [Visit the Lodge Store](#)

## Video Review: Lodge Cast Iron Grill Pan

*This video review showcases the Lodge Cast Iron Grill Pan, emphasizing its versatility for indoor grilling and ease of use for various meals.*

## Video Review: Honest Review of Lodge Cast Iron Grill Pan

*A detailed review of the Lodge Cast Iron Grill Pan, highlighting its ability to create char lines on food and its effectiveness for indoor cooking, including tips for heating and maintenance.*

