

## Lodge LDP3

# Lodge Reversible Cast Iron Grill/Griddle Pan (Model LDP3) Instruction Manual

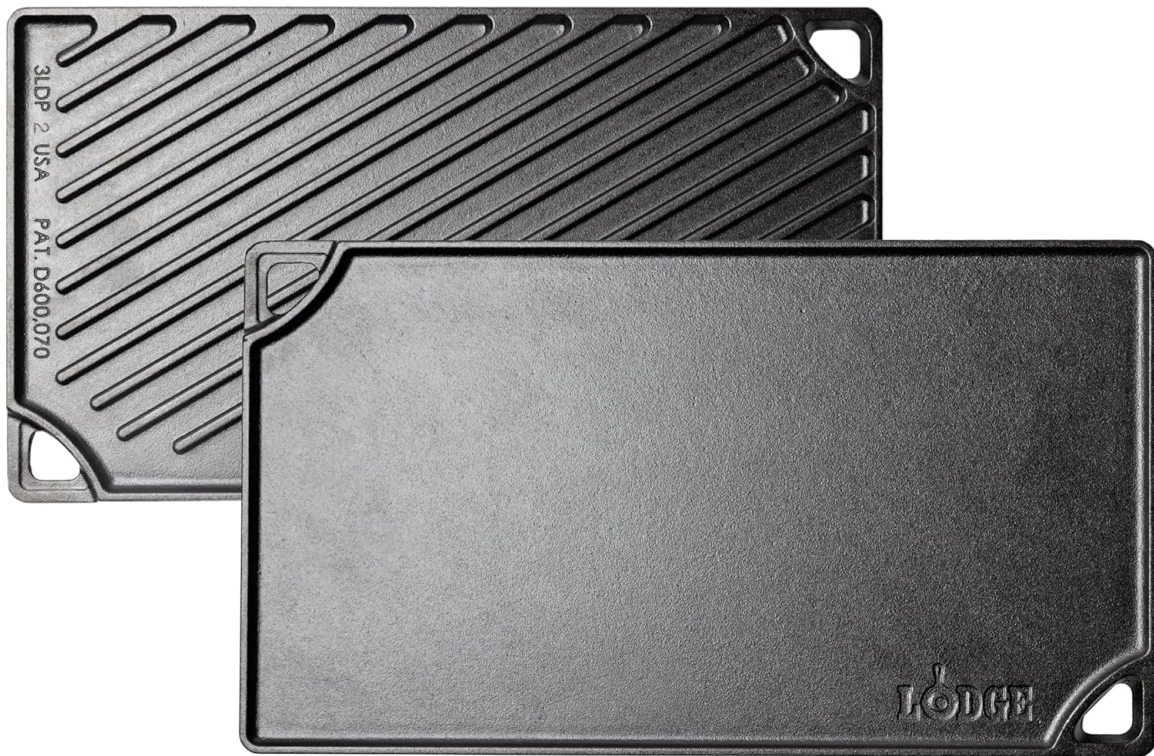
Your guide to setup, operation, and care for your Lodge cast iron cookware.

[Introduction](#)   [Setup](#)   [Operating](#)   [Maintenance & Support](#)   [Troubleshooting](#)   [Specifications](#)   [Warranty](#)

## 1. INTRODUCTION

The Lodge Reversible Cast Iron Grill/Griddle Pan (Model LDP3) is a versatile, dual-sided cooking surface designed for various culinary applications. Crafted from durable cast iron, it provides excellent heat retention and even distribution for consistent cooking results. This pan comes pre-seasoned, is PFAS-free, and is suitable for use on a wide range of heat sources, including stovetops, outdoor grills, induction cooktops, and campfires.

Its double burner configuration offers a generous cooking area, making it ideal for preparing large breakfasts, searing meats, or grilling vegetables. The flat griddle side is perfect for pancakes, eggs, and bacon, while the ribbed grill side creates distinct sear marks on your favorite foods.



*Image: The Lodge Reversible Cast Iron Grill/Griddle Pan, showcasing its dual-sided design with a flat griddle surface and a ribbed grill surface.*

## 2. SETUP

### 2.1 Initial Cleaning

Before the first use, wash the griddle thoroughly with a small amount of mild soap and hot water. Rinse completely and dry immediately. This step removes any factory residue. After this initial wash, avoid using soap for regular cleaning to preserve the seasoning.

### 2.2 Seasoning (Optional but Recommended)

Although your Lodge griddle comes pre-seasoned, an additional seasoning layer can enhance its natural non-stick properties and durability. Follow these steps:

1. Apply a thin, even coat of cooking oil (e.g., canola, grapeseed, or vegetable oil) to all surfaces of the griddle, including the handles and underside. Wipe off any excess oil to prevent stickiness.
2. Place the griddle upside down on the top oven rack. Position a baking sheet or aluminum foil on the bottom rack to catch any oil drips.
3. Bake at 450°F (232°C) for 45 minutes to 1 hour.
4. Turn off the oven and allow the griddle to cool completely inside the oven. This allows the oil to polymerize and form a durable seasoning layer.
5. For a smoother, more non-stick finish, repeat this process 2-3 times.

### 2.3 Placement

Position the griddle over two burners on your stovetop or directly on a grill grate. Ensure it is stable and level to promote even cooking.



*Image: The Lodge griddle positioned across two burners on a gas stovetop, ready for use.*

### 3. OPERATING INSTRUCTIONS

#### 3.1 Preheating

Always preheat the griddle gradually over low to medium heat. This ensures even heat distribution across the entire surface and helps prevent food from sticking. Avoid using high heat immediately, as this can lead to hot spots and uneven cooking.

#### 3.2 Dual-Sided Cooking

The Lodge Reversible Grill/Griddle offers two distinct cooking surfaces:

- **Griddle Side (Flat):** Ideal for foods that require a flat, even cooking surface, such as pancakes, eggs, bacon, French toast, and grilled sandwiches.
- **Grill Side (Ribbed):** Designed for searing meats like steaks, burgers, chicken, and for grilling vegetables, creating characteristic grill marks and allowing fats to drain.

A black Lodge griddle is shown cooking breakfast items. On the left side, there are four golden-brown pancakes and a sunny-side-up egg. On the right side, there are five strips of cooked bacon and two more pancakes. The griddle has the 'LODGE' brand name embossed on it.

# Ready to use. Built for life.

Made in the USA

Naturally nonstick, without PFAS

Even heat for consistent cooking

Pre-seasoned — no prep required

*Image: Pancakes and bacon cooking simultaneously on the flat griddle side, demonstrating its large cooking capacity.*

# Precision heat. **Perfect sear.**

Superior heat retention delivers restaurant-quality results every time.



*Image: Various foods, including hash browns, melting cheese, and fried eggs, being cooked on the grill side, highlighting its versatility.*

### 3.3 Cooking Tips

- For optimal searing and to prevent sticking, ensure food, especially meats, is dry before placing it on the hot surface.
- Do not turn or move food in an iron pan until it has browned and naturally releases from the surface. This patience is crucial for achieving a good sear and easy food release.
- When cooking foods that produce a lot of grease, such as bacon, consider using a skillet with higher sides to contain liquids, or manage grease carefully on the griddle by draining it as needed.

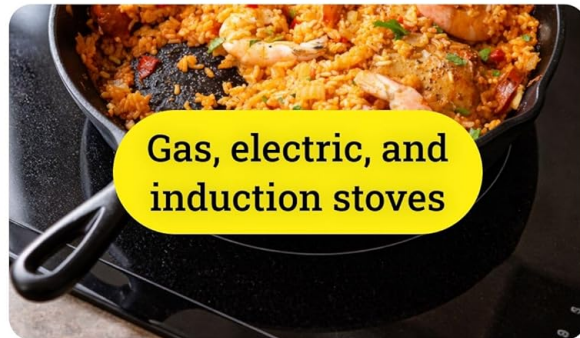
### 3.4 Compatible Heat Sources

The Lodge Reversible Grill/Griddle is highly versatile and can be used on a variety of heat sources:

- Gas stovetops
- Electric stovetops
- Induction cooktops
- Outdoor grills
- Campfires
- Ovens

# One pan. **Every heat source.**

With superior heat distribution and retention, it ensures perfect, even cooking every time.



*Image: A collage illustrating the Lodge griddle's compatibility with various heat sources, including a grill, oven, campfire, and induction stovetop.*

## 4. MAINTENANCE

### 4.1 Cleaning After Use

1. Clean the griddle while it is still warm. This makes food remnants easier to remove.
2. Scrape off any food residue with a metal spatula or a stiff brush.
3. For stubborn bits, use hot water and a non-abrasive scrubber. Avoid harsh soaps, especially after the initial cleaning, as they can strip the natural seasoning.
4. Rinse thoroughly with hot water.

### 4.2 Drying

Immediately after washing, dry the griddle completely. You can place it back on a burner over low heat for a few minutes to ensure all moisture evaporates. This is a critical step to prevent rust.

### 4.3 Re-seasoning

Once the griddle is completely dry and still warm, apply a very thin layer of cooking oil to all surfaces. Wipe off any excess oil with a paper towel. This protects the surface and maintains the seasoning, improving its non-stick qualities over time.

#### 4.4 Storage

Store the griddle in a dry place. If stacking with other cookware, place a paper towel or cloth between items to prevent moisture buildup and scratches.



**Naturally non-toxic.  
Sustainably made.**

Built to reduce waste through lifetime durability

Seasoned with 100% natural vegetable oil.

*Image: Specialized Lodge cleaning tools, such as a brush and scraper, designed for maintaining cast iron cookware.*

## 5. TROUBLESHOOTING

### 5.1 Food Sticking

- **Insufficient Preheating:** Ensure the griddle is properly preheated over low to medium heat for several minutes before adding food.
- **Worn Seasoning:** If the seasoning layer is thin or damaged, food may stick. Re-season the griddle following the steps in Section 2.2.

- **Lack of Cooking Fat:** Always use a small amount of cooking oil or fat when cooking, even on a well-seasoned surface.

### 5.2 Rust Formation

Rust indicates a lack of proper seasoning or incomplete drying after washing. Cast iron is prone to rust if left wet.

- **Removal:** Scrub the rusted area with steel wool or a stiff brush until the rust is gone. Wash with warm, soapy water (for rust removal only), rinse thoroughly, and dry immediately.
- **Prevention:** Immediately re-season the griddle after rust removal, following the steps in Section 2.2. Always dry your cast iron completely after washing and apply a thin coat of oil before storing.

### 5.3 Uneven Heating

While cast iron is known for even heat distribution, it requires time to heat up uniformly.

- **Preheat Gradually:** Allow sufficient preheating time over medium-low heat to ensure the entire surface reaches a consistent temperature.
- **Stovetop Variations:** On some stovetops, the center of the griddle may be slightly cooler than the edges. Adjust food placement accordingly, or utilize this temperature variation to create a "cool zone" for slower cooking.

## 6. SPECIFICATIONS

| Feature                         | Detail                                                             |
|---------------------------------|--------------------------------------------------------------------|
| Material                        | Cast Iron                                                          |
| Brand                           | Lodge                                                              |
| Color                           | Black                                                              |
| Item Weight                     | 9.4 pounds (4.26 kg)                                               |
| Product Dimensions (L x W x Th) | 16.75" x 9.5" x 0.75" (42.54 cm x 24.13 cm x 1.91 cm)              |
| Model Number                    | LDP3                                                               |
| Recommended Uses                | Oven, stove, grill, campfire                                       |
| Included Components             | Lodge Ldp3 Double Play Reversible Grill/Griddle, Measurement Guide |



*Image: A visual representation of the griddle's dimensions, indicating its length, width, and thickness.*

## 7. WARRANTY & SUPPORT

For detailed warranty information or to contact customer support regarding your Lodge Reversible Cast Iron Grill/Griddle Pan, please reach out to Lodge Customer Care.

**Email:** [info@lodgemfg.com](mailto:info@lodgemfg.com)

**Phone:** 1-833-563-4387

Lodge is committed to providing quality products and support for generations of cooking enjoyment.