

Lodge 12 Inch Cast Iron Skillet L10Sk3Ashh41B

Lodge 12 Inch Cast Iron Skillet with Red Silicone Hot Handle Holder

Model: 12 Inch Cast Iron Skillet L10Sk3Ashh41B

INTRODUCTION

The Lodge 12 Inch Cast Iron Skillet is a versatile and durable piece of cookware designed for consistent, even cooking. It comes pre-seasoned for an easy-release finish that improves with use. This skillet is suitable for various cooking methods and environments, including stove, oven, grill, and campfire.

Key Features

- **PFAS-Free & Non-Toxic:** Made with just iron and natural vegetable oil, free from PFOA and PTFE.
- **Ergonomic Assist Handle & Silicone Protection:** Features an assist handle for control and a removable red silicone hot handle holder for a comfortable, safe grip.
- **Pre-Seasoned for Easy Cooking:** Factory-seasoned with 100% natural vegetable oil, providing a non-stick finish that enhances with continued use.
- **Versatile Cooking:** Ideal for searing, sautéing, baking, broiling, braising, frying, grilling, and use on stovetops, grills, or campfires.
- **Made in USA & Family-Owned:** Crafted by Lodge, a family-owned business since 1896, ensuring high-quality and lasting cookware.

SETUP AND FIRST USE

Your Lodge Cast Iron Skillet comes pre-seasoned and ready for immediate use. However, for optimal performance and to further enhance its natural non-stick properties, consider these steps:

1. **Initial Rinse:** Before first use, rinse the skillet with warm water and dry it thoroughly.
2. **Heat and Oil:** Place the skillet on a stovetop over medium heat. Once warm, apply a very thin layer of cooking oil (such as vegetable oil, flaxseed oil, or grapeseed oil) to the entire cooking surface using a paper towel.
3. **Heat until Smoking:** Continue heating until the oil begins to smoke lightly. This indicates the oil is polymerizing and bonding to the cast iron, strengthening the seasoning.
4. **Cool Down:** Turn off the heat and allow the skillet to cool completely. Wipe off any excess oil.

This initial seasoning process helps create a robust non-stick surface and protects the cast iron.

OPERATING INSTRUCTIONS

Preheating for Optimal Results

Proper preheating is crucial for achieving the best cooking results and preventing food from sticking. Cast iron retains heat exceptionally well, so a moderate heat setting is often sufficient.

- Place the skillet on your heat source (stovetop, grill, or campfire) and allow it to heat gradually for 5-10 minutes.
- To test if it's ready, add a few drops of water. If the water sizzles and evaporates quickly, the pan is sufficiently hot.
- Add a small amount of cooking oil or fat before adding food.

Versatile Cooking Applications

The Lodge 12 Inch Cast Iron Skillet is designed for a wide range of cooking tasks:

- **Searing & Frying:** Achieve a perfect crust on meats, poultry, and fish due to superior heat retention.
- **Sautéing:** Cook vegetables evenly and efficiently.
- **Baking:** Use in the oven for cornbread, pizzas, casseroles, and more. The skillet can withstand temperatures up to 260°C (500°F).
- **Grilling & Campfire Cooking:** Its robust construction makes it ideal for outdoor cooking over direct flames.
- **Braising & Broiling:** Transition seamlessly from stovetop to oven for dishes requiring both searing and slow cooking.

Using the Silicone Hot Handle Holder

The included red silicone hot handle holder provides a comfortable and safe grip. Remember that the cast iron handle itself will become very hot during cooking. Always use the silicone holder or an oven mitt when handling the skillet.

MAINTENANCE AND CARE

Proper care is essential to maintain the seasoning and longevity of your cast iron skillet.

1. **Cleaning:** After each use, wash the skillet with warm water. A mild soap can be used if desired, but avoid harsh detergents or abrasive scrubbers that can strip the seasoning. For stubborn food residue, use a stiff brush or a cast iron scraper.
2. **Drying:** Immediately after washing, dry the skillet thoroughly with a lint-free cloth or paper towel. To ensure complete dryness and prevent rust, place the skillet on a stovetop over low heat for a few minutes until all moisture has evaporated.
3. **Re-seasoning (Oiling):** While the skillet is still warm, apply a very thin, even layer of cooking oil (e.g., vegetable, canola, or flaxseed oil) to the entire surface, inside and out. Wipe off any excess oil with a clean paper towel. The goal is a thin, almost invisible layer of oil.
4. **Storage:** Store the seasoned skillet in a dry place. Hanging it or storing it with a paper towel between stacked pieces can help prevent moisture buildup and rust.

Important: This cast iron skillet is **NOT** dishwasher safe. Dishwasher detergents are too harsh and will strip the seasoning, leading to rust.

TROUBLESHOOTING

Food Sticking

- **Insufficient Preheating:** Ensure the skillet is properly preheated before adding food. Cast iron needs time to

heat evenly.

- **Not Enough Oil:** Use a sufficient amount of cooking oil or fat.
- **Weak Seasoning:** If food consistently sticks, your seasoning layer might be thin or damaged. Re-season the skillet by applying a thin layer of oil and heating it until it smokes, then letting it cool. Repeat this process several times if necessary.

Rust Formation

- **Improper Drying:** Rust occurs when moisture is left on the cast iron. Always dry the skillet immediately and thoroughly after washing, preferably by heating it on the stovetop.
- **Lack of Oiling:** Ensure a thin layer of oil is applied after each cleaning to protect the surface from moisture.
- **Removing Rust:** If rust appears, scrub the affected area with steel wool or a stiff brush until the rust is removed. Wash, dry, and then re-season the skillet immediately.

SPECIFICATIONS

Feature	Detail
Brand	Lodge
Model Name	Pre-Seasoned Cast Iron Skillet (L10Sk3Ashh41B)
Material	Cast Iron
Special Feature	Made without PFOA or PTFE
Color	Black (with Red Silicone Handle Holder)
Diameter	12 Inches
Capacity	1.89 Liters
Item Weight	7.5 Pounds
Maximum Temperature	260 Degrees Celsius (500°F)
Compatible Devices	Smooth Surface Induction, Stove, Oven, Grill, Campfire
Product Care Instructions	Hand Wash Only, Oven Safe
Is Dishwasher Safe	No
Has Nonstick Coating	Yes (Natural Seasoning)
UPC	075536301617

PRODUCT MEDIA

Images



The Lodge 12 Inch Cast Iron Skillet with its red silicone hot handle holder, ready for use.



A Lodge Cast Iron Skillet on a gas stovetop, demonstrating its use for cooking eggs.



A diagram illustrating the dimensions of a cast iron skillet, showing its diameter and overall width.



An image of a Lodge Cast Iron Skillet with text callouts emphasizing its durability, chemical-free composition, and suitability for various cooking surfaces.

Official Product Videos

Video: Demonstrates two uses for the cast iron skillet, showcasing its versatility in the kitchen.

Video: Shows the cast iron skillet being used to cook flour tortillas, highlighting its non-stick properties when properly used.

Video: Provides a review of the Lodge cast iron skillet, discussing its features and benefits for cooking various dishes.

Video: Explores why a cast iron skillet is a must-have in every kitchen, emphasizing its durability and cooking advantages.

Video: Highlights the Lodge 8 Inch Cast Iron Skillet, ideal for single meals, showcasing its compact size and utility.

Video: Demonstrates cooking a New York Strip Steak in the Lodge Classic Cast Iron Skillet, emphasizing searing capabilities.

Video: Provides a step-by-step guide on how to clean a cast iron skillet, ensuring proper maintenance.

WARRANTY AND SUPPORT

For specific warranty information and customer support, please refer to the official Lodge website or contact their customer service directly. Lodge is a family-owned business committed to quality and customer satisfaction.