

[Manuals.plus](#) /

› [Lodge](#) /

› Lodge Cast Iron Skillet with Red Silicone Hot Handle Holder, 10.25-inch User Manual

Lodge L8SK3ASHH41B

Lodge Cast Iron Skillet with Red Silicone Hot Handle Holder User Manual

Model: L8SK3ASHH41B | Brand: Lodge

INTRODUCTION

The Lodge 10.25-inch Cast Iron Skillet with Red Silicone Hot Handle Holder (Model L8SK3ASHH41B) is a versatile and durable piece of cookware designed for generations of use. This manual provides essential information on its setup, operation, maintenance, and specifications to ensure optimal performance and longevity.

Lodge cast iron is pre-seasoned with 100% vegetable oil, offering a natural, easy-release finish that improves with every use. Its superior heat retention and even heating capabilities make it ideal for a wide range of cooking methods, from searing and saut éing to baking and broiling.

PRODUCT OVERVIEW



Figure 1: Lodge 10.25-inch Cast Iron Skillet with Red Silicone Hot Handle Holder.

This image displays the Lodge 10.25-inch Cast Iron Skillet, featuring its classic black finish and the accompanying red silicone hot handle holder. The skillet has a main handle and an assist handle for easier lifting.

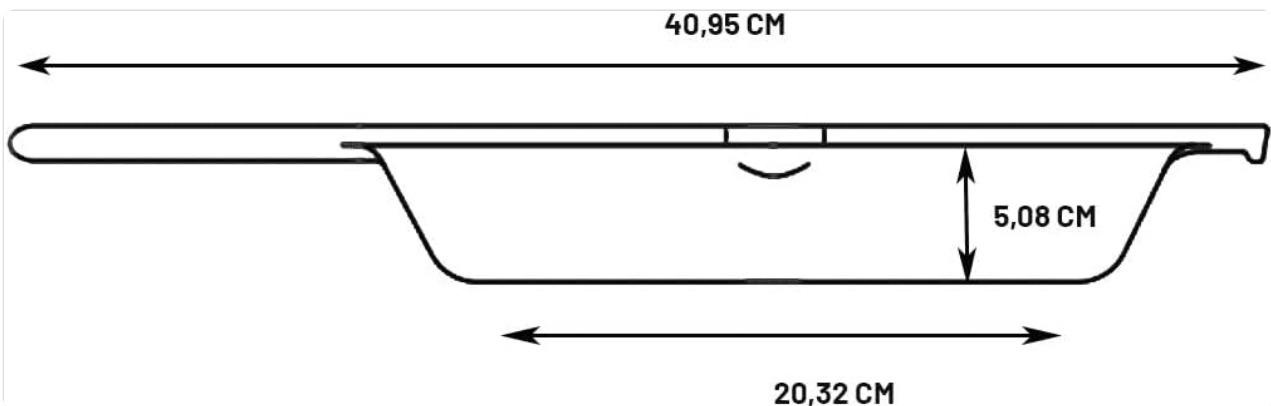


Figure 2: Key dimensions of the Lodge Cast Iron Skillet.

This diagram illustrates the dimensions of the skillet, including its overall length of 40.95 cm (approximately 16.12 inches), a height of 5.08 cm (approximately 2 inches), and a base diameter of 20.32 cm (approximately 8 inches).

SETUP

Initial Preparation

Your Lodge Cast Iron Skillet comes pre-seasoned and ready for immediate use. No initial seasoning process is required before your first cook. Simply rinse with warm water and dry thoroughly before use.

Silicone Hot Handle Holder

The included red silicone hot handle holder provides a comfortable and secure grip. It is designed to protect your hand from the hot cast iron handle during cooking. Always ensure the handle holder is properly seated on the main handle before lifting or moving the hot skillet.

OPERATING INSTRUCTIONS

Heat Management

Cast iron excels at retaining and distributing heat evenly. Preheat your skillet gradually over medium heat for 5-10 minutes before adding food. This ensures consistent cooking and prevents sticking. The skillet is compatible with smooth surface induction, gas, and electric stovetops, as well as ovens, grills, and campfires.

Your browser does not support the video tag.

Video 1: Lodge Skillet Overview. This video provides a brief overview of the Lodge Cast Iron Skillet, highlighting its features and versatility in the kitchen.

Cooking Versatility

- **Searing:** Achieve perfect crusts on meats and vegetables due to cast iron's high heat retention.
- **Saut éing:** Cook vegetables and other ingredients evenly.
- **Baking:** Ideal for cornbread, skillet cookies, and other baked goods directly in the oven.
- **Broiling/Grilling:** Transition seamlessly from stovetop to oven or grill for finishing dishes.



Figure 3: A perfectly seared steak and roasted vegetables prepared in the Lodge Cast Iron Skillet.

This image demonstrates the skillet's ability to cook a full meal, showcasing a seared steak surrounded by colorful roasted tomatoes and herbs, highlighting its even cooking and presentation capabilities.



Figure 4: Chicken and orzo dish cooked in the Lodge Cast Iron Skillet.

This image features a complete chicken and orzo meal prepared in the skillet, illustrating its capacity for one-pan cooking and its suitability for various recipes.



Figure 5: Several Lodge Cast Iron Skillets being used on an outdoor grill.

This image highlights the skillet's outdoor versatility, showing multiple skillets on a grill cooking various foods like bacon, vegetables, and green beans, perfect for camping or backyard barbecues.

MAINTENANCE

Cleaning

Proper cleaning is crucial for maintaining your cast iron's seasoning and preventing rust. Always hand wash your skillet with warm water. Avoid using harsh soaps or detergents, as these can strip the seasoning. For stubborn food residue, use a stiff brush or a cast iron scraper. Rinse thoroughly.

Drying and Oiling

Immediately after washing, dry the skillet completely. You can place it on low heat on the stovetop for a few minutes to ensure all moisture evaporates. Once dry, apply a very thin, even layer of cooking oil (such as vegetable oil or grapeseed oil) to all surfaces of the skillet, inside and out. Wipe off any excess oil. This re-seasons the pan and protects it from rust. Store in a dry place.

TROUBLESHOOTING

Food Sticking

If food is sticking, ensure the skillet is properly preheated before adding food. Also, verify that you are using enough cooking oil. A well-seasoned and sufficiently hot pan with adequate oil should prevent sticking. If sticking persists, your seasoning might need re-establishment (see "Re-seasoning" below).

Rust Formation

Rust typically forms when cast iron is exposed to moisture for extended periods. To prevent rust, always dry your skillet immediately and thoroughly after washing, and apply a thin layer of oil. If rust appears, scrub it off with a stiff brush or steel wool, then wash, dry, and re-season the affected area.

Re-seasoning

If your skillet loses its non-stick properties or develops rust, it may need re-seasoning. Clean the skillet thoroughly, removing any rust or residue. Apply a very thin layer of cooking oil to all surfaces. Place the skillet upside down in an oven preheated to 350-400 °F (175-200 °C) for one hour. Turn off the oven and let the skillet cool inside. Repeat this process as needed to build up a strong seasoning layer.

SPECIFICATIONS

Feature	Detail
Brand	Lodge
Model Name	L8SK3ASHH41B
Material	Cast Iron
Color	Black/Red Silicone
Item Dimensions (LxWxH)	16.12 x 10.68 x 2 inches
Item Weight	5.35 pounds
Maximum Temperature	550 Degrees Fahrenheit
Oven Safe	Yes
Dishwasher Safe	No
Country of Origin	USA
UPC	075536301624

WARRANTY AND SUPPORT

Lodge cast iron cookware is known for its lifetime durability. For specific warranty information or support inquiries, please refer to the official Lodge Manufacturing Company website or the user guide provided with your product. A digital version of the user guide may be available at [Lodge User Guide \(PDF\)](#).

Lodge has been making cast iron cookware in South Pittsburg, Tennessee since 1896, upholding a tradition of high-quality design and cooking versatility.