



**LODGE**

◆ **CAST IRON** ◆

AMERICAN MADE SINCE 1896

---

*Product availability Q1 & Q2*



**2021**

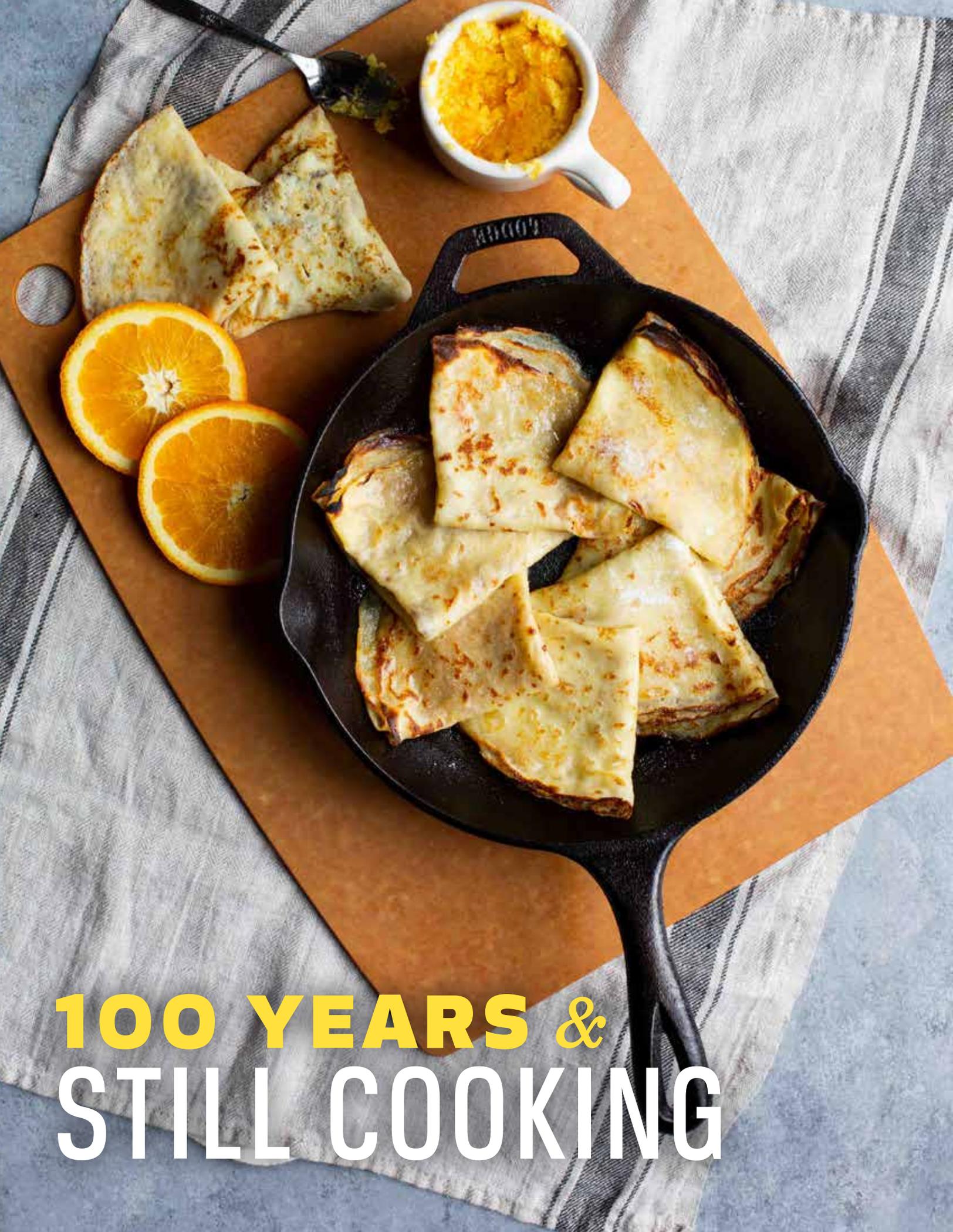
LODGE MANUFACTURING COMPANY  
BASE COOKING SCANDINAVIA AB



**LODGE**

◆ **CAST IRON** ◆

AMERICAN MADE SINCE 1896



**100 YEARS &  
STILL COOKING**



“**THE LODGE CAST IRON SKILLET IS PERFECT.**”

*Cooking Light*



The transformation into a global business didn't happen overnight. Over its 124-year history, the Lodge family stood by its belief in reinvesting in the company and keeping employees working, even through tough times. During the Great Depression, Lodge manufactured doorstops and lawn ornaments to stay in business. In 1950, Lodge converted its foundry's hand-pour operation to an automated molding process in order to keep up with demand. In 1992, Lodge replaced its coal-fired cupola furnaces with induction furnaces, earning the company a Tennessee Governor's Award for Excellence in Hazardous Waste Reduction. In 2002, Lodge piloted the introduction of foundry-seasoned cast iron to the marketplace, an innovation that has since become an industry standard.

In 2018, Lodge expanded to meet soaring customer demand with the addition of a second foundry and a new distribution center both on Tennessee soil. Lodge's new foundry has increased production capacity by

75%, and its new distribution center is five times larger than its previous warehouse, with space for 10 times as many trucks.

While operations today look very different than they did in 1896, Lodge's core values—like a commitment to quality, the dedication to a local American workforce, and the act of reinvesting in the small-town community it calls home—have remained unchanged. Lodge believes that these values comprise the necessary foundation to flourish for another century of creating heirloom-quality cast iron cookware for kitchens, campfires, and tables around the world.





# LODGE

• **CAST IRON** •

AMERICAN MADE SINCE 1896

## SEASONED & READY TO USE

As the only manufacturer of a full line of American-made cast iron cookware, Lodge boasts a quality that has been unmatched for over a century. Home cooks love Lodge for the even heating and natural, easy-release finish. Outdoor enthusiasts love the versatility and durability. Everyone loves the value found in cookware that performs for generations. At Lodge, we don't just make cast iron; we make heirlooms that gather loved ones around the table.

- Seasoned for a natural, easy-release finish that improves with use
- Use to sear, sauté, simmer, bake, broil, braise, fry, and roast
- Cook in the oven, on the stove, on the grill, or over the campfire
- Easy care: hand wash, dry promptly, rub with cooking oil
- Unparalleled heat retention and even heating
- Legendary durability for decades of cooking



# CAST IRON



	weight	length	width	height	cubic meters	UPC	
<b>L5SK3   20.32 cm Cast Iron Skillet</b>							
each	1.45 KG	32.51 L	22.09 W	4.82 H	0.003 M <sup>3</sup>	075536-30050-4	
case	4.57 KG	32.00 L	22.09 W	8.12 H	0.005 M <sup>3</sup>	3-00-75536-30050-5	3 PACK



	weight	length	width	height	cubic meters	UPC	
<b>L8SK3   26.04 cm Cast Iron Skillet</b>							
each	2.42 KG	40.94 L	27.12 W	5.08 H	0.005 M <sup>3</sup>	075536-30080-1	
case	7.56 KG	38.35 L	27.53 W	8.66 H	0.009 M <sup>3</sup>	3-00-75536-30080-2	3 PACK



	weight	length	width	height	cubic meters	UPC	
<b>L10SK3   30.48 cm Cast Iron Skillet</b>							
each	3.58 KG	45.72 L	31.90 W	5.71 H	0.008 M <sup>3</sup>	075536-30100-6	
case	11.21 KG	41.91 L	31.49 W	9.90 H	0.013 M <sup>3</sup>	3-00-75536-30100-7	3 PACK



	weight	length	width	height	cubic meters	UPC	
<b>L12SK3   33.66 cm Cast Iron Skillet</b>							
each	4.76 KG	52.83 L	35.05 W	7.11 H	0.013 M <sup>3</sup>	075536-30120-4	
case	9.91 KG	47.75 L	35.05 W	8.63 H	0.014 M <sup>3</sup>	7-00-75536-30120-3	2 PACK



	weight	length	width	height	cubic meters	UPC	
<b>LCC3   3.028 liter Cast Iron Combo Cooker</b>							
each	6.16 KG	38.86 L	27.43 W	10.16 H	0.010 M <sup>3</sup>	075536-35300-5	
case	6.16 KG	38.86 L	27.43 W	10.16 H	0.010 M <sup>3</sup>	1-00-75536-35300-2	1 PACK
	10.25 Inch dia.						



	weight	length	width	height	cubic meters	UPC	
<b>L10SKL   30.48 cm Cast Iron Dual Handle Pan</b>							
each	3.43 KG	36.98 L	31.90 W	5.71 H	0.006 FT <sup>3</sup>	075536-30191-4	
case	10.58 KG	31.75 L	31.49 W	9.90 H	0.009 FT <sup>3</sup>	3-00-75536-30191-5	3 PACK



	weight	length	width	height	cubic meters	UPC	
<b>L17SK3   43.18 cm Cast Iron Dual Handle Pan</b>							
each	6.13 KG	49.53 L	43.18 W	6.65 H	0.014 FT <sup>3</sup>	075536-30170-9	
case	6.51 KG	44.19 L	43.94 W	7.36 H	0.014 FT <sup>3</sup>	1-00-75536-30170-6	1 PACK



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meters</i>	<i>UPC</i>	
<b>L9063   26.67 cm Cast Iron Griddle</b>							
<i>each</i>	<b>2.04</b> KG	<b>40.30</b> L	<b>26.97</b> W	<b>3.81</b> H	<b>0.004</b> M <sup>3</sup>	<b>075536-34105-7</b>	
<i>case</i>	<b>6.40</b> KG	<b>39.44</b> L	<b>27.94</b> W	<b>6.19</b> H	<b>0.006</b> M <sup>3</sup>	<b>3-00-75536-34105-8</b>	<b>3</b> PACK



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meters</i>	<i>UPC</i>	
<b>LDP3   43 x 24 cm Double Play Reversible Grill/Griddle</b>							
<i>each</i>	<b>4.25</b> KG	<b>42.54</b> L	<b>24.13</b> W	<b>1.57</b> H	<b>0.001</b> M <sup>3</sup>	<b>075536-34770-7</b>	
<i>case</i>	<b>8.79</b> KG	<b>43.68</b> L	<b>25.14</b> W	<b>4.31</b> H	<b>0.004</b> M <sup>3</sup>	<b>7-00-75536-34770-6</b>	<b>2</b> PACK



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meters</i>	<i>UPC</i>	
<b>LPGI3   51 x 27 cm Pro-Grid Reversible Grill/Griddle</b>							
<i>each</i>	<b>6.12</b> KG	<b>50.80</b> L	<b>26.67</b> W	<b>2.05</b> H	<b>0.002</b> M <sup>3</sup>	<b>075536-34720-2</b>	
<i>case</i>	<b>6.3</b> KG	<b>51.30</b> L	<b>27.17</b> W	<b>3.30</b> H	<b>0.004</b> M <sup>3</sup>	<b>1-00-75536-34720-9</b>	<b>1</b> PACK



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meters</i>	<i>UPC</i>	
<b>L8SGP3   26.67 cm Square Cast Iron Grill Pan</b>							
<i>each</i>	<b>3.03</b> KG	<b>43.81</b> L	<b>26.67</b> W	<b>6.65</b> H	<b>0.007</b> M <sup>3</sup>	<b>075536-33550-6</b>	
<i>case</i>	<b>9.44</b> KG	<b>44.90</b> L	<b>27.38</b> W	<b>9.75</b> H	<b>0.011</b> M <sup>3</sup>	<b>3-00-75536-33550-7</b>	<b>3</b> PACK



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meters</i>	<i>UPC</i>	
<b>L8DOL3   4.73 liter Cast Iron Dutch Oven</b>							
<i>each</i>	<b>5.79</b> KG	<b>27.94</b> L	<b>27.68</b> W	<b>13.71</b> H	<b>0.010</b> M <sup>3</sup>	<b>075536-36150-5</b>	
<i>case</i>	<b>5.79</b> KG	<b>27.94</b> L	<b>27.68</b> W	<b>13.71</b> H	<b>0.010</b> M <sup>3</sup>	<b>1-00-75536-36150-2</b>	<b>1</b> PACK



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meters</i>	<i>UPC</i>	
<b>L10DOL3   6.63 liter Cast Iron Dutch Oven</b>							
<i>each</i>	<b>5.95</b> KG	<b>28.32</b> L	<b>27.17</b> W	<b>14.09</b> H	<b>0.010</b> M <sup>3</sup>	<b>075536-36160-4</b>	
<i>case</i>	<b>5.95</b> KG	<b>28.32</b> L	<b>27.17</b> W	<b>14.09</b> H	<b>0.010</b> M <sup>3</sup>	<b>1-00-75536-36160-1</b>	<b>1</b> PACK



	weight	length	width	height	cubic meters	UPC	
<b>L8DD3   4.73 liter Cast Iron Double Dutch Oven</b>							
each	5.95 KG	28.32 L	27.17 W	14.09 H	0.010 M <sup>3</sup>	075536-36180-2	
case	5.95 KG	28.32 L	27.17 W	14.09 H	0.010 M <sup>3</sup>	1-00-75536-36180-9	1 PACK
							



	weight	length	width	height	cubic meters	UPC	
<b>L12DC03   30.48 cm / 7.57 liters Cast Iron Deep Camp Dutch Oven</b>							
each	8.77 KG	34.03 L	33.52 W	21.84 H	0.024 M <sup>3</sup>	075536-38125-1	
case	8.77 KG	34.03 L	33.52 W	21.84 H	0.024 M <sup>3</sup>	1-00-75536-38125-8	1 PACK
	   12.7 cm depth.						



	weight	length	width	height	cubic meters	UPC	
<b>LGP3   17.15 x 11.43 cm Cast Iron Grill Press</b>							
each	1.30 KG	2.97 L	16.89 W	28.19 H	0.001 M <sup>3</sup>	075536-33900-9	
case	8.01 KG	22.35 L	18.84 W	30.48 H	0.012 M <sup>3</sup>	6-00-75536-33900-1	6 PACK
	    With cool grip spiral handle and hammered finish.						



	weight	length	width	height	cubic meters	UPC	
<b>L14CIA   14" Cast Iron Cook It All</b>							
each	13.29 KG	40.89 L	37.34 W	13.97 H	0.021 M <sup>3</sup>	075536-38180-0	
case	13.7 KG	44.7 L	38.6 W	15.49 H	0.026 M <sup>3</sup>	1-00-75536-38180-7	1 PACK
							



# LODGE

• CAST IRON •

AMERICAN MADE SINCE 1896

## CHEF COLLECTION™

As Introducing the Chef Collection™. This chef-inspired, premium line of cast iron cookware is designed to last a lifetime. From kitchen to table, this collection brings more than 120 years of heritage to elevate your cooking experience. Discover new ways to cook and serve.

- Elevates cooking through thoughtful design inspired by chefs
- Ergonomic handles for improved control
- Seasoned and ready to use for a natural, easy-release cooking surface
- Spatula friendly sloped sidewalls



# CHEF COLLECTION



*weight length width height cubic meters UPC list price ea*

**LC10SK | 20.32 cm Cast Iron Skillet**

<i>each</i>	<b>1.40</b> KG	<b>34.29</b> L	<b>22.23</b> W	<b>5.38</b> H	<b>0.004</b> M <sup>3</sup>	<b>075536-34514-7</b>	
<i>case</i>	<b>4.38</b> KG	<b>30.18</b> L	<b>28.42</b> W	<b>8.10</b> H	<b>0.007</b> M <sup>3</sup>	<b>3-00-75536-34514-8</b>	<b>3</b> PACK



**LC10SK | 26.67 cm Cast Iron Skillet**

<i>each</i>	<b>2.09</b> KG	<b>42.24</b> L	<b>27.46</b> W	<b>6.50</b> H	<b>0.007</b> M <sup>3</sup>	<b>075536-39390-2</b>	
<i>case</i>	<b>6.60</b> KG	<b>40.39</b> L	<b>27.05</b> W	<b>9.53</b> H	<b>0.010</b> M <sup>3</sup>	<b>3-00-75536-39390-3</b>	<b>3</b> PACK



**LC12SK | 30.48 cm Cast Iron Skillet**

<i>each</i>	<b>2.97</b> KG	<b>47.55</b> L	<b>32.49</b> W	<b>7.24</b> H	<b>0.011</b> M <sup>3</sup>	<b>075536-39391-9</b>	
<i>case</i>	<b>9.25</b> KG	<b>44.45</b> L	<b>31.75</b> W	<b>10.54</b> H	<b>0.015</b> M <sup>3</sup>	<b>3-00-75536-39391-0</b>	<b>3</b> PACK



**LCDRG | 50 x 24.5 cm Cast Iron Chef Style Double Burner Reversible Grill/Griddle**

<i>each</i>	<b>4.79</b> KG	<b>49.53</b> L	<b>25.4</b> W	<b>1.91</b> H	<b>0.002</b> M <sup>3</sup>	<b>075536-34506-2</b>	
<i>case</i>	<b>9.92</b> KG	<b>52.85</b> L	<b>27.00</b> W	<b>5.72</b> H	<b>0.008</b> M <sup>3</sup>	<b>7-00-75536-34516-0</b>	<b>3</b> PACK



**LC6DD | Chef Collection 5.68 liter Cast Iron Double Dutch Oven**

<i>each</i>	<b>7.14</b> KG	<b>30.48</b> L	<b>30.48</b> W	<b>16.76</b> H	<b>0.015</b> M <sup>3</sup>	<b>075536-34512-3</b>	
<i>case</i>	<b>7.51</b> KG	<b>34.29</b> L	<b>32.51</b> W	<b>17.53</b> H	<b>0.020</b> M <sup>3</sup>	<b>1-00-75536-34512-0</b>	<b>3</b> PACK



**LC12SF | 51.97 cm Cast Iron Stir Fry Skillet**

<i>each</i>	<b>4.10</b> KG	<b>51.97</b> L	<b>32.69</b> W	<b>10.90</b> H	<b>0.018</b> M <sup>3</sup>	<b>075536-30425-0</b>	
<i>case</i>	<b>4.63</b> KG	<b>45.67</b> L	<b>38.58</b> W	<b>11.43</b> H	<b>0.020</b> M <sup>3</sup>	<b>1-00-75536-30425-7</b>	<b>1</b> PACK



---

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

★ *Triple seasoned*™

Three layers of seasoning for a natural, nonstick finish  
Exceptional flavor and simplified cleanup

★ *Lightweight cast iron*

Proprietary recipe of iron, cast thin  
Reinvented to lift, carry, and handle with ease

★ *Durable craftsmanship*

Quality cookware that's trusted to last for generations  
Extended, raised handles add comfort and stay cooler longer

★ *Unparalleled versatility*

Resilient and adaptive cookware  
Use on any stovetop, oven, grill, or open flame

# BLACKLOCK PREMIUM CAST IRON LINE

LODGE CAST IRON // SOUTH PITTSBURG, TN

NEW



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meter</i>	<i>UPC</i>	
	<b>BL63SK   Blacklock 17.78 cm Skillet</b>						
<i>each</i>	<b>0.82</b> KG	<b>28.32</b> L	<b>18.5</b> W	<b>4.6</b> H	<b>0.0024</b> M <sup>3</sup>	<b>075536-85006-1</b>	
<i>case</i>	<b>2.6</b> KG	<b>25.65</b> L	<b>23.36</b> W	<b>6.85</b> H	<b>0.004</b> M <sup>3</sup>	<b>3-00-75536-85006-2</b>	<b>3</b> PACK
	   Natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls						



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meter</i>	<i>UPC</i>	
	<b>BL96SK   Blacklock 26 cm Skillet</b>						
<i>each</i>	<b>2.1</b> KG	<b>44.20</b> L	<b>27.17</b> W	<b>7.36</b> H	<b>0.008</b> MT <sup>3</sup>	<b>075536-85000-9</b>	
<i>case</i>	<b>2.33</b> KG	<b>47.50</b> L	<b>28.20</b> W	<b>8.38</b> H	<b>0.011</b> MT <sup>3</sup>	<b>1-00-75536-85000-6</b>	<b>1</b> PACK
	    Natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls, generous pour spouts, and an elevated assist handle.						



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meter</i>	<i>UPC</i>	
	<b>BL39SK   Blacklock 30.5 cm Skillet</b>						
<i>each</i>	<b>2.79</b> KG	<b>42.16</b> L	<b>36.57</b> W	<b>7.62</b> H	<b>0.012</b> M <sup>3</sup>	<b>075536-85002-3</b>	
<i>case</i>	<b>2.93</b> KG	<b>44.95</b> L	<b>37.59</b> W	<b>8.64</b> H	<b>0.015</b> M <sup>3</sup>	<b>1-00-75536-85002-0</b>	<b>1</b> PACK
	    Natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls, generous pour spouts, and an elevated assist handle.						



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meter</i>	<i>UPC</i>	
	<b>BL10SK   Blacklock 36.83 cm Skillet</b>						
<i>each</i>	<b>4.2</b> KG	<b>46.23</b> L	<b>42.42</b> W	<b>7.87</b> H	<b>0.015</b> M <sup>3</sup>	<b>075536-85004-7</b>	
<i>case</i>	<b>4.53</b> KG	<b>47.24</b> L	<b>44.70</b> W	<b>8.64</b> H	<b>0.018</b> M <sup>3</sup>	<b>1-00-75536-85004-4</b>	<b>1</b> PACK
	    Natural, nonstick finish. Lightweight with an extended handle that stays cooler longer. Sloped sidewalls, generous pour spouts, and an elevated assist handle.						



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meter</i>	<i>UPC</i>	
	<b>BL49LDSK   Blacklock *49* 3.79 liter Deep Skillet With Lid</b>						
<i>each</i>	<b>4.88</b> KG	<b>44.12</b> L	<b>26.19</b> W	<b>15.24</b> H	<b>0.013</b> M <sup>3</sup>	<b>075536-85028-3</b>	
<i>case</i>	<b>5.12</b> KG	<b>46.50</b> L	<b>29.72</b> W	<b>17.02</b> H	<b>0.016</b> M <sup>3</sup>	<b>1-00-75536-85028-0</b>	<b>1</b> PACK
	    Natural, nonstick finish. Lightweight with elevated handles. 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 meter</i>	<i>UPC</i>
	<b>BL02DO   Blacklock 5.2 liter Dutch Oven</b>					
<i>each</i>	<b>5.38</b> KG	<b>28.70</b> L	<b>28.70</b> W	<b>16.00</b> H	<b>0.013</b> M <sup>3</sup>	<b>075536-85005-4</b>
<i>case</i>	<b>5.67</b> KG	<b>31.50</b> L	<b>29.72</b> W	<b>17.02</b> H	<b>0.016</b> M <sup>3</sup>	<b>3-00-75536-85005-1</b> <b>1</b> PACK
	 Natural, nonstick finish. Lightweight with elevated handles. 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 meter</i>	<i>UPC</i>
	<b>BL65GP   Blacklock 30.48 cm Grill Pan</b>					
<i>each</i>	<b>3.70</b> KG	<b>50.82</b> L	<b>31.24</b> W	<b>5.33</b> H	<b>0.008</b> M <sup>3</sup>	<b>075536-85003-0</b>
<i>case</i>	<b>3.97</b> KG	<b>54.61</b> L	<b>32.51</b> W	<b>6.60</b> H	<b>0.012</b> M <sup>3</sup>	<b>3-00-75536-85003-7</b> <b>1</b> PACK
	 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.					



	<i>weight</i>	<i>length</i>	<i>width</i>	<i>height</i>	<i>cubic meter</i>	<i>UPC</i>
	<b>BL77DG   Blacklock 25.4 x 50.8 cm Double Burner Griddle</b>					
<i>each</i>	<b>3.67</b> KG	<b>53.85</b> L	<b>26.42</b> W	<b>5.84</b> H	<b>0.007</b> M <sup>3</sup>	<b>075536-85001-6</b>
<i>case</i>	<b>3.90</b> KG	<b>56.13</b> L	<b>27.69</b> W	<b>6.86</b> H	<b>0.011</b> M <sup>3</sup>	<b>3-00-75536-85001-3</b> <b>1</b> PACK
	 Natural, nonstick finish. Lightweight with elevated handles. Generous cooking surface fits over two burners. Low side walls. Drip tray that catches grease.					



LODGE MANUFACTURING COMPANY  
SOUTH PITTSBURG, TENNESSEE

IMPORT & DISTRIBUTÖR NORDEN  
BASE COOKING SCANDINAVIA AB  
BASECOOKING.SE  
INFO@BASECOOKING.SE

PRODUCT AVAILABILITY CATALOG Q1 & Q2  
EFFECTIVE JANUARY 1, 2020



• CAST IRON •  
AMERICAN MADE SINCE 1896



@LODGECASTIRONSVERIGE