## Cast Iron & Wood Trivets



5" Round Skillet w/Handle No. CIS-15 1 doz./19# • .5 cu. ft.



5½" Square Skillet w/Handle No. CIS-16 1 doz./27# • .7 cu. ft.



71/2" x 61/2" Pie Plate w/Handles No. CIS-17 1 doz./25# • .7 cu. ft.



91/2" x 51/2" Oval Tray No. CIS-18 1 doz./30# • .5 cu. ft.



11¾" x 6¼" Rectangle Tray-Two Sides (Flat and Ribbed) No. CIS-19 6 pcs./26# • .4 cu. ft.



7%" Wood Trivet, Round No. CIS-15TR H½ L7% W7 1 doz./6# . .3 cu. ft.



7%" Wood Trivet. Square No. CIS-16TR H½ L7% W6% 1 doz./6# . .4 cu. ft.



81/2" Wood Trivet, Round No. CIS-17TR H½ L8½ W7 6 pcs./3# .3 cu. ft.



121/4" Wood Trivet, 0val No. CIS-18TR H½ L12¼ W5¾ 1 doz./7# .5 cu. ft.



14%" Wood Trivet, Rectangle No. CIS-19TR H½ L14% W7¼ 6 pcs./4# •.4 cu. ft.

- Wood trivets are food safe and can be used for plating and serving.
- Recommended cast iron oven temperatures up to 500°F.
- Before first use, wash in warm water with mild dishwashing soap. Rinse and dry thoroughly.



7½ oz. Miniature Dutch Oven w/Lid, Square No. CIS-26 H3½ F2½ L4% W3% 1 doz./29# • .4 cu. ft.



9 oz. Miniature Dutch Oven w/Lid, Round No. CIS-25 H3 F3% L5¼ W4 1 doz./29# • .5 cu. ft.



11 oz. Miniature Dutch Oven w/Lid, Oval No. CIS-27 H3 F2½ x F3% L6¼ W3% 1 doz./28# - .5 cu. ft.





6¼" Wood Trivet-Cass, No. CIS-25TR H½ L6¼ W4%



7¼" Wood Trivet-Cass, Oval H½ L7¼ W4% 1 doz./3# . .3 cu. ft.

## Cast Iron Care and Handling

- Do not heat the cookware prior to filling.
- When using a gas burner stove, do not allow the gas flames to rise up along the side of the cookware.
- Use only silicone, nylon, or wooden utensils.
- Allow your cookware to cool to room temperature before cleaning. Hand wash only then dry thoroughly.

## Wood Trivet Care and Handling

- Each carbonized cedar plank holds and protects the hot cast iron piece from the table and the end user.
- Food safe finish.
- · Hand wash only; do not soak.