

5" Round Skillet w/Handle
No. CIS-15
H1⅛
1 doz./19# ▪ .5 cu. ft.



5½" Square Skillet w/Handle
No. CIS-16
H1¼
1 doz./27# ▪ .7 cu. ft.



7½" x 6½" Pie Plate w/Handles
No. CIS-17
H1¼
1 doz./25# ▪ .7 cu. ft.



9½" x 6½" Oval Tray
No. CIS-18
H⅞
1 doz./30# ▪ .5 cu. ft.



11¾" x 6¼" Rectangle Tray-Two Sides (flat and ribbed)
No. CIS-19
H½ WL1½
6 pcs./26# ▪ .4 cu. ft.



7⅞" Wood Trivet, Round
No. CIS-15TR
H½ L7⅞ W7
1 doz./6# ▪ .3 cu. ft.



7⅞" Wood Trivet, Square
No. CIS-16TR
H½ L7⅞ W6⅛
1 doz./6# ▪ .4 cu. ft.



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



12¼" Wood Trivet, Oval
No. CIS-18TR
H½ L12¼ W5¾
1 doz./7# ▪ .5 cu. ft.



14⅛" Wood Trivet, Rectangle
No. CIS-19TR
H½ L14⅛ 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 L4⅜ W3⅜
1 doz./29# ▪ .4 cu. ft.
Fits Bamboo Tray No. BAM-16



9 oz. Miniature Dutch Oven w/Lid, Round
No. CIS-25
H3 F3⅛ L5¼ W4
1 doz./29# ▪ .5 cu. ft.
Fits Bamboo Tray No. BAM-15



11 oz. Miniature Dutch Oven w/Lid, Oval
No. CIS-27
H3 F2½ x F3⅞ L6¼ W3⅝
1 doz./28# ▪ .5 cu. ft.



5½" Wood Trivet-Cass, Square
No. CIS-26TR
H½ L5½ W4
1 doz./3# ▪ .2 cu. ft.



6¼" Wood Trivet-Cass, Round
No. CIS-25TR
H½ L6¼ W4⅜
1 doz./3# ▪ .2 cu. ft.



7¼" Wood Trivet-Cass, Oval
No. CIS-27TR
H½ L7¼ W4⅜
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.