



**FINEX**<sup>®</sup>  
CAST IRON COOKWARE CO.

**MODERN DESIGN.  
PRACTICAL INNOVATION.  
TRADITIONALLY CRAFTED IN THE USA.**

**Ergonomic "Speed Cool"  
Spring Handle**

**Ultra-Polished  
Easy Release  
Cooking Surface**

**Thick Base  
For Constant  
Even Heating**

**Hand Seasoned  
With Organic  
Flax Seed Oil**

**Patented Octagonal  
"Multi-Pour" Design**



  
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## SKILLETS



### No. 12, No. 10, No. 8

The most versatile pan you'll ever own. The FINEX cast iron skillet is polished smooth for perfect eggs every time. It's a searing machine for hearty steaks, chops and salmon. It's brilliant for baking perfect cornbread, pies and cakes. Introduce a lid and it's great for steaming, braising and simmering.



From stovetop, to oven, to grill—even over the coals—the FINEX cast iron skillet is a trusted essential you'll pass down for generations. Available in 12", 10" and 8". The 12" and 10" are available with or without lid.

SKU S12-10001 SKU S10-10001 SKU S8-10001 SKU SL12-10001 SKU SL10-10001

## DUTCH OVEN



### 5 Quart

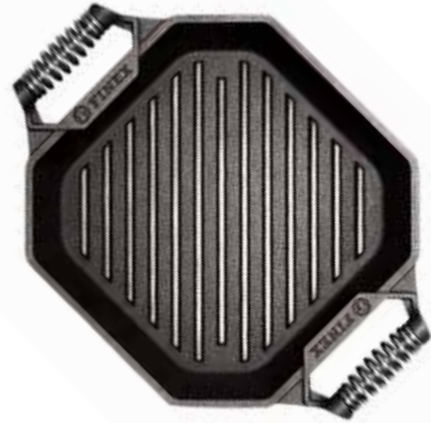
FINEX's famed better-looking, better-cooking and Good Forever performance, now available in a classic five quart size. Heavyweight construction ensures even heating for all your baking, braising, simmering, stewing or slow-cooking needs.



Octagonal shape offers spouts that pour easily yet cover completely with the included lid. Dual stainless steel "Speed Cool" spring handles make it easy to bring to the table. Lid also compatible with 10" Skillet.

SKU DL5-10001

## GRILL PANS



### No. 12 Twin Spring

If you are serious about grilling this pan provides professional BBQ results on any heat source. Every grill rib is individually machined and polished to minimize sticking and cleaning. Sized for the largest steaks, it'll make your next burger night an extended-family event. Its high walls make it suitable for oven roasting as well. The FINEX 12" Twin Spring grill pan is the next best thing to a personal BBQ shack.

SKU G12-10001



### No. 10 Grillet

The No. 10 Grill Pan (nicknamed "Grillet" for its skillet style handle) is almost a foot of hand crafted premium cast iron designed to grill, sear or blacken your favorite meats and vegetables. It's compact, skillet style shape makes it easy to store or hang from a pot rack, but many "Grillet" aficionados proudly display their No. 10 Grill Pan right on the stove top.

SKU G10-10001



### No. 15 Lean Grill Pan

Healthy, honest grilling that keeps the flavor and loses the fat. The FINEX Lean Grill Pan features a domed interior surface that drains fat and grilling juices to the pan's margins, ensuring that grilled foods gain flavor, not fat. When used on one burner, the Lean Grill Pan's corners stay cooler, allowing grease to collect without smoking. Many Lean Grill Pan fans use it for crispier & leaner bacon or longer cuts like strip steaks or salmon fillets.

SKU GL15-10001

## TRIVET



### 8" Cherry Wood

The decorative and functional FINEX Laser Cut Cherry Wood Trivet protects fine wood tabletops and kitchen countertops from heat, scorching and potential scratches. Crafted in America.

SKU TR8-10001

## SAUCE POT

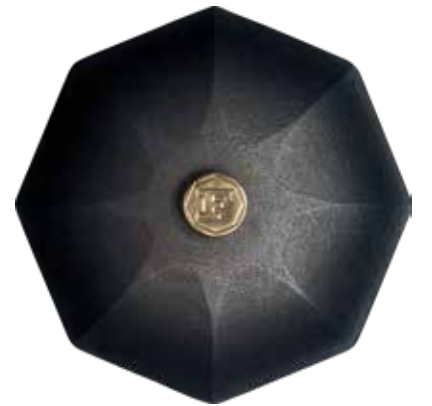


### 1 Quart

Prevents caramelizing and scorching of sweet secret sauces—it's a go-to for perfect reductions and glazes too. Beyond sauces, our cast iron sauce pot is excellent for baked beans, polenta or grits. Works great for baking delicious single-serve brownies, cakes and cornbread. Some even throw it in their wood-fired ovens for single-serve lasagna.

SKU SP-10001

## LIDS



### No. 12, No. 10

When you add a lid, your skillet turns into a steaming, simmering, braising and poaching machine. Our lid is designed to fit perfectly over our six pour spouts to lock in flavors. Integrated self-basting rings enhance flavors—especially when slow simmering sauces or oven braising. If you're serious about cast iron cooking and want to capture the best tastes your food has to offer, it's worth investing in a matching seasoned cast iron lid.

SKU L12-10001

SKU L10-10001