

01

TRUE SEASONED FINISH

The True Seasoned Surface means that your cast iron is pre-seasoned and ready to cook out of the box.



02

FLANGED LID

Charcoal briquette cooking has never been easier. With the flanged lid, you can place your briquettes on top your dutch oven, knowing they will stay in place while cook your contents from the top down.



03

THERMOMETER NOTCH

We all know that if you're cooking with cast iron then heat is obviously important to you. Don't ruin the meal by lifting your lid and checking on your food every 5 minutes. We've built-in a small notch for you to use a thread your thermometer through to monitor the contents inside your dutch oven.

