

Emeril

Pre-Seasoned

Give It A Fry.

Emeril's Cast Iron Skillets come in 10-inch or 12-inch pans and are bound to become a kitchen staple.

Won't warp or chip, and are naturally non-stick. So prepare to sear! Sauté! Deglaze! And tenderize!



Hot Off The Grill.

With Emeril's Round and Square Grill Pans, you can dress up all your low fat, favorite grilled foods with authentic restaurant stripes.



Make More Bread.

Who can resist corn bread when it's moist inside and crispy outside? You're golden with Emeril's Corn Bread Pan.



Go Dutch. Go Gumbo.

Please a crowd with Emeril's 6-quart or 8-quart Dutch Oven. Just pop on the lid and let those hearty flavors blend together to create the perfect gumbos and stews. Makes a mean serving dish, too.



Hot Off The Press.

Presenting a trio of newsworthy cast iron presses. Emeril's Round Press and Square Press are famous for their classic, straight-off-the grill markings.



The Quintessential Quesadilla.

Emeril's Quesadilla Griddle turns out unforgettable quesadillas filled with melted cheese and other tasty ingredients. Just fire up your appetite, and say OLÉ!



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The Best Fryer In These Parts.

Emeril's Cast Iron Chicken Fryer was made for frying at high temperatures. So your chicken is juicy on the inside and crispy on the outside. Plus, the stainless splatter screen will keep your oil and chicken parts where they belong - in the pan.



A Whole Lot Of Sizzle.

Use Emeril's Sizzle plate to sizzle up fajitas, steaks or veggies. Then use it to serve your creations at the table with the included trivet. It's hard to keep quiet about such super versatility.



A Southern Charmer.

Bake down-home Southern biscuits in Emeril's Biscuit Pan. And in less time, too. There's no need to roll or cut. Just drop your batter into the mold, then full steam ahead to golden-brown wonderfulness.



One Smokin' Hot Idea.

Here's a healthy way to infuse foods with flavor. Emeril's 5-in-1 Smoker does a tasty number on all types of meats, seafood and vegetables. Use it to Smoke, Roast, Fry, Grill and Broil.



Matte Enamel

Single Or Double.

Sometimes all you need is a Single Burner Reversible Grill/Griddle. But bigger occasions call for Emeril's Double Burner Reversible Grill/Griddle. Both are made of durable hard enamel that resists flavor absorption, and both are infinitely adaptable. So forge ahead with everything from pancakes to grilled meats.



EMERILWARE™

CAST IRON

Emeril



Designed To Take The Heat!

Item #00604



Designed in the U.S.A. by Emeril Lagasse for All-Clad Metalcrafters, LLC

EMERILWARE™ All-Clad METALCRAFTERS LLC

www.emerilware.com

EMERILWARE™ CAST IRON

For Cooks With Ironclad Great Taste.

Can we let you in on one hot secret? There's nothing like cast iron cookware for exceptional heat conductivity and superior browning. Emeril has known that for years, and so have many other gourmet chefs.

Emerilware™ Cast Iron is tough, durable and comes pre-seasoned. It's also made to last a lifetime, so be prepared to enjoy years of hearty meals. And plan to pass your Cast Iron down through the generations.

A real heavyweight in the kitchen, you can put Emeril's Cast Iron cookware on the stove, and it will stay put. You won't have to worry about it spinning around, or tipping over and making a mess of things.

Versatility is this cookware's middle name. Use Emeril's Cast Iron for sautéing, browning, frying, searing, simmering - and even baking. Plus, it's just as home on the stove as it is on a BBQ grill or over a campfire.



Designed To Make A Seasoned Chef Out Of Anyone.

- Made for high heat cooking
- Perfect for browning, searing, frying and sautéing
- Excellent heat retention - keeps food warm at the table
- Heats evenly and consistently
- No warping or chipping
- Lasts a lifetime and often becomes a family heirloom to be passed down through generations
- Large, extra-long handles
- Signature thumb rest for easy handling
- Easy-to-grip side 'helper' handles
- Hard enamel finish resists flavor absorption (reversible grills)
- Pre-seasoned pan surface (excluding grills)
- Easy to use, easy to care for
- Lifetime warranty

“Can my Cast Iron Cookware take the heat?”

Can it ever! It's perfect for cooking at high temperatures. And it only gets better with age. Over time, you'll see what I mean. The more you cook, the more your pans will season to perfection. No wonder so many cooks pass their cast iron pans on as family heirlooms. **BAM!**”

Now You're Cookin' All Your Favorite Meals.



Rise and shine to a hearty, flavorful breakfast.



Nothing tops a pot of saucy, slow-cooked gumbo.



Turn out a dreamy pineapple upside-down cake.



Serves you right every time. Whether it's for one, or a crowd.

Emeril

