

# CAST IRON & WOOD TRIVETS

**WORLD**  
TABLEWARE



**5" Round Skillet  
w/Handle  
No. CIS-15**  
H1 1/8  
1 doz./19# • .5 cu. ft.



**5 1/2" Square Skillet  
w/Handle  
No. CIS-16**  
H1 1/4  
1 doz./27# • .7 cu. ft.



**7 1/2" x 6 1/2" Pie Plate  
w/Handles  
No. CIS-17**  
H1 1/4  
1 doz./25# • .7 cu. ft.



**9 1/2" x 6 1/2" Oval Tray  
No. CIS-18**  
H7/8  
1 doz./30# • .5 cu. ft.



**11 3/4" x 6 1/4" Rectangle Tray-  
Two Sides (flat and ribbed)  
No. CIS-19**  
H1 1/2 WL1 1/2  
6 pcs./26# • .4 cu. ft.



**7 7/8" Wood Trivet,  
Round  
No. CIS-15TR**  
H1 1/2 L7 7/8 W7  
1 doz./6# • .3 cu. ft.



**7 7/8" Wood Trivet,  
Square  
No. CIS-16TR**  
H1 1/2 L7 7/8 W6 1/8  
1 doz./6# • .4 cu. ft.



**8 1/2" Wood Trivet,  
Round  
No. CIS-17TR**  
H1 1/2 L8 1/2 W7  
6 pcs./3# • .3 cu. ft.



**12 1/4" Wood Trivet,  
Oval  
No. CIS-18TR**  
H1 1/2 L12 1/4 W5 3/4  
1 doz./7# • .5 cu. ft.



**14 1/8" Wood Trivet,  
Rectangle  
No. CIS-19TR**  
H1 1/2 L14 1/8 W7 1/4  
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.



**7 1/2 oz. Miniature Dutch  
Oven w/Lid, Square  
No. CIS-26**  
H3 1/2 F2 1/2 L4 3/8 W3 3/8  
1 doz./29# • .4 cu. ft.  
Fits Bamboo Tray No. BAM-16



**9 oz. Miniature Dutch  
Oven w/Lid, Round  
No. CIS-25**  
H3 F3 1/8 L5 1/4 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 F2 1/2 x F3 7/8 L6 1/4 W3 5/8  
1 doz./28# • .5 cu. ft.



**5 1/2" Wood Trivet-Cass,  
Square  
No. CIS-26TR**  
H1 1/2 L5 1/2 W4  
1 doz./3# • .2 cu. ft.



**6 1/4" Wood Trivet-Cass,  
Round  
No. CIS-25TR**  
H1 1/2 L6 1/4 W4 3/8  
1 doz./3# • .2 cu. ft.



**7 1/4" Wood Trivet-Cass,  
Oval  
No. CIS-27TR**  
H1 1/2 L7 1/4 W4 3/8  
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.