



SKILLETS

No. 12

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 with or without a lid.

SL12-10001

S12-10001



No. 10

Our popular FINEX 10" Skillet is a great choice for your lighter meals, large side dishes and big breakfasts. The deep side walls keep cooking right where it belongs and an extra thick base reduces hot spots. Available with or without a lid.

SL10-10001

S10-10001



No. 8

Our FINEX 8" Cast Iron Skillet is lighter but no light weight in the kitchen. Just like its big brother, it has all the benefits of our 12" Cast Iron Skillet just in a more compact size. Its iconic octagonal shape gives you 6 different directions to pour from when cooking on a crowded stove top. A quick-cooling polished stainless steel spring handle dissipates heat and fits any hand. Available with or without a lid.

SL8-10001

S8-10001



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.

G12-10002



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.

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.

G15-10001