

John Wright

Since 1880, John Wright has been making long-lasting, heirloom-quality cast iron products to support and serve the traditional American home and lifestyle.

So it's only natural that the finest John Wright craftsman have designed a new line of healthy, functional, durable cast iron cookware.

The following use and care instructions for your John Wright No. 9 Ironclad Skillet will help your cookware last a lifetime.

Care Instructions



1. Avoid harsh soap and scouring pads because they can remove the seasoning. Never run your pan through a dishwasher.
2. The more you use your pan, the more seasoned it will become. Start by cooking fatty food like bacon and then use oil or butter when you cook. Cast iron cookware is great for everything from pan-searing pork chops to baking cornbread, but it will never be as non-stick as Teflon.
3. Don't let your cast iron pan soak. Wash your (preferably still warm but not hot) pan with hot water and use a sponge or stiff non-metal brush to remove cooking residue.
4. Moisture is the enemy so always dry your pan completely. After rinsing, dry it well and place it in a stove-top over low heat. Allow to dry for a few minutes and then use a cloth or paper towel to rub it with a little oil.
5. Keep your cast iron cookware in a dry place with the lids off to avoid rusting. If rust appears, scour your pan with steel wool to remove it and re-season the pan.