

# 2024 WHOLESALE CATALOG







## Our Cookware

Made in Charleston, SC Smithey Ironware designs and manufactures premium polished cast iron and hand-forged carbon steel cookware. We combine modern manufacturing processes with handcrafted tradition to produce cookware whose use is measured in generations, not years. Each piece of Smithey cookware is carefully designed to become a lifelong heirloom in your household, creating as many memories as meals.

## Partnering With You

Our goal is to bring premium cookware to home chefs around the country. We believe partnering with the best high-end retailers across the US and Canada, who understand our story and the value of a well-crafted piece of cookware, is not only a terrific business opportunity, but a chance to introduce home chefs to the joys of cooking. Our customers are passionate about our cookware and have a proven history of increasing sales per square foot in a host of retail formats. We look forward to growing with you.

## From Our Founder

Smithey began as a backyard hobby, where I would restore rusty old skillets to their former glory and give to them friends and family. I was fascinated by the artfully crafted, silky-smooth surfaces and markings of vintage cast iron pans. These restored vintage pans were not only naturally non-stick and simple to clean, but they were also durable everyday tools that last generations.

While the process of restoring something well-crafted and giving it was a reward, I was equally excited by the challenge of creating something new. I labored over the lost art of skillet manufacturing, learned more than I expected, and in 2015 launched Smithey Ironware.

Over the last 8 years, we have built of team of experts here at Smithey, who continually work to produce artfully crafted cast iron and carbon steel cookware. Today we sell 21 different models of cookware in more than 300 brick and mortar stores and directly over our website to passionate customers across the United States and Canada.



**Isaac J. Morton**

*Founder, Smithey Ironware Co.*

A handwritten signature of Isaac J. Morton in black ink. The signature is stylized and cursive, with a long horizontal line extending from the end of the name.





## CAST IRON - SMOOTHER IS BETTER

Until the mid 20th century, most cast iron cookware featured a smooth polished surface. Over time, manufacturers moved away from that timely process, producing cast iron cookware with a rough, sand paper-like surface that is less versatile. We take pride in each Smithey's surface finish. Each piece of cookware is polished to a glassy smooth finish, enhancing its natural non-stick attributes and making it easier to clean and season.

# TRADITIONAL SKILLETS

*Satin-Smooth, Polished Finish, Pre-Seasoned,  
Hanging Holes, Lifetime Guarantee, US Made*

## No. 6 Skillet

Small in size but not in function, the No. 6 skillet is ideal for baking, single serve meals, and more. From cast iron cookies to perfect party dips, this skillet is ready for fun in the kitchen.

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### *Dimensions & Specs*

Diameter (Top): 6"      Depth: 1.3"      Handle to Handle: 11.25"

Cook Surface: 4.8"      Weight: +/- 2.5 lbs



## No. 10 Skillet

Your quintessential skillet – perfect for baking, tossing on the grill, or roasting over a campfire. This was the first cookware piece manufactured at Smithey and a flagship piece in our hearts.

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### *Dimensions & Specs*

Diameter (Top): 10"      Depth: 2"      Handle to Handle: 16.5"

Cook Surface: 9"      Weight: +/- 5.5 lbs



## No. 12 Skillet

Our best selling piece, this skillet is destined to be a family heirloom. Deeper than the No. 10, this skillet is perfect for searing meats or even baking biscuits in the oven. Inspired by vintage cast iron and crafted by hand, it is proven to be one of the best on the market today.

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### *Dimensions & Specs*

Diameter (Top): 12"      Depth: 1.8"      Handle to Handle: 18.1"

Cook Surface: 10.5"      Weight: +/- 8 lbs



# TRADITIONAL SKILLET

*Satin-Smooth, Polished Finish, Pre-Seasoned,  
Hanging Holes, Pour Spouts, US Made*

## No. 14 Skillet

The newest and largest addition to Smithey's line of traditional skillets, the No. 14 knows no bounds when it comes to cooking for a crowd. Reflecting our iconic cast iron skillet design, but with a larger surface area so you can go from searing multiple cuts of steak to sautéing a dinner's worth of vegetables. This skillet is at home wherever there is heat. From oven to grill, or stovetop to campfire you can rest assured that the No. 14 will become your go-to vessel for large quantity cooking. Complete with Smithey's signature polished interior finish, the No. 14 when seasoned is naturally non-stick and free of chemical coatings.

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### *Dimensions & Specs*

Diameter (Top): 14"    Depth: 2.2"    Handle to Handle: 20.3"  
Cook Surface: 11.5"    Weight: +/- 12 lbs



# GLASS LIDS

*Oven safe up to 400°F, tempered glass w/ stainless steel knob, dishwasher safe, sourced from China*



## 10" Glass Lid

Fits the No. 10 Cast Iron Skillet & 5.5 QT Dutch Oven only



## 12" Glass Lid

Fits the No. 12 Cast Iron Skillet & 7.25 QT Dutch Oven only



## 14" Glass Lid

Fits the No. 14 Dual Handle Skillet & No. 14 Cast Iron Skillet only

Carefully crafted to fit our core skillets, we now offer the glass lids for your No. 10 Cast Iron Skillet, No. 12 Cast Iron Skillet, and both the No. 14 Traditional Style and Dual Handle Skillet. Smithey's glass lids are thoughtfully designed using high-quality tempered glass and complete with a gold finished cast stainless steel knob and rim.





Smithey's No. 10 and No. 12 Flat Top Griddles bring even more versatility to your kitchen as both a custom fit lid for our No. 10 and No. 12 Skillets and as a daily use griddle. Engineered to maintain even, consistent heat, our Flat Top Griddles will become your go to for everything from crêpes to a quick grilled cheese for lunch. Top off your cast iron collection with dual functionality from Smithey Ironware.

## No. 10 Flat Top Griddle / Lid

### *Dimensions & Specs*

Diameter (Top): 10"    Depth: .33"    Handle to Handle: 16.5"  
Cook Surface: 10.5"    Weight: +/- 5 lbs

## No. 12 Flat Top Griddle / Lid

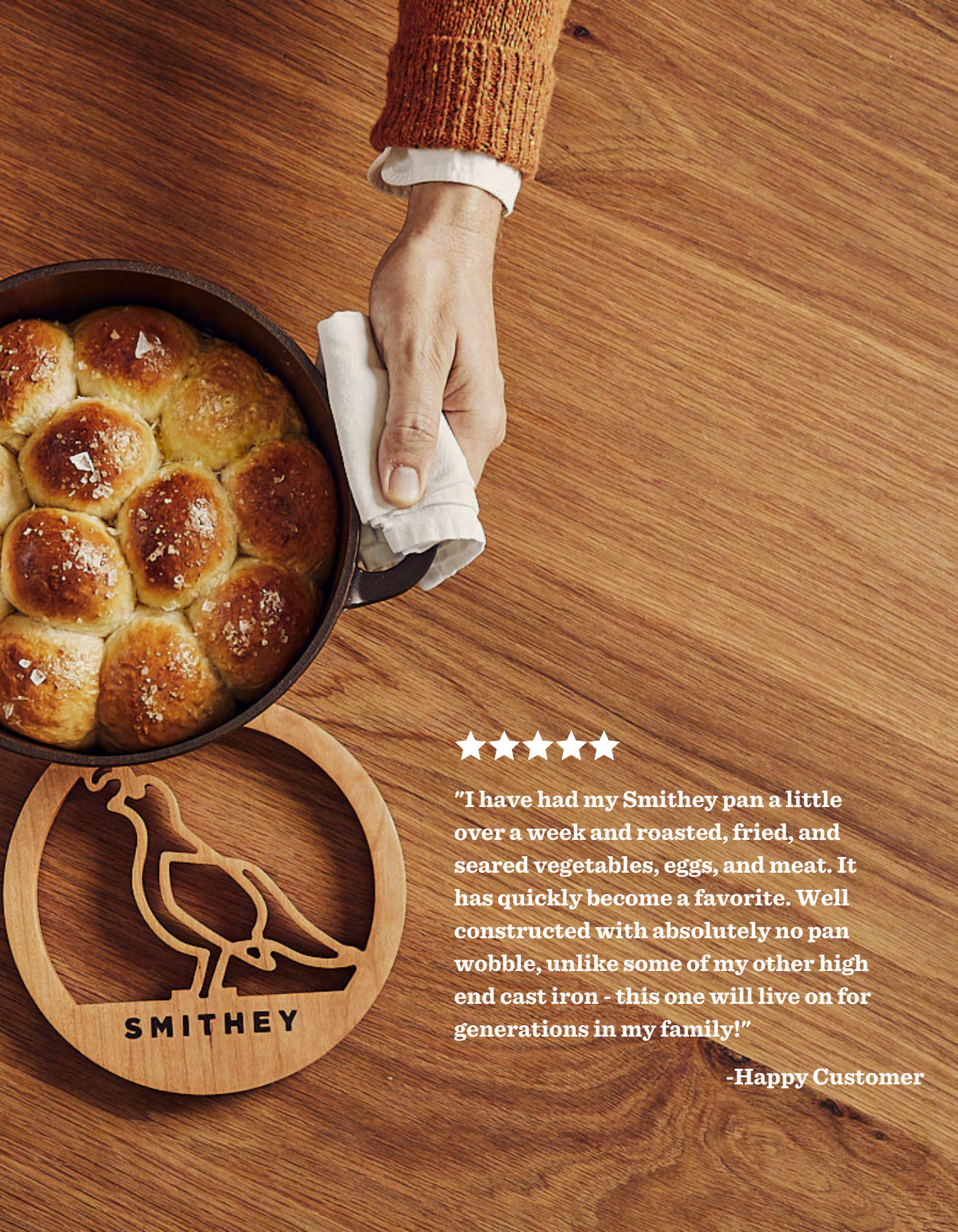
### *Dimensions & Specs*

Diameter (Top): 12"    Depth: .3"    Handle to Handle: 18.2"  
Cook Surface: 10.5"    Weight: +/- 7 lbs



# FLAT TOPS

*Satin-Smooth, Polished Finish, Pre-Seasoned,  
Pour Spout Covers, US Made*



★★★★★

"I have had my Smithey pan a little over a week and roasted, fried, and seared vegetables, eggs, and meat. It has quickly become a favorite. Well constructed with absolutely no pan wobble, unlike some of my other high end cast iron - this one will live on for generations in my family!"

-Happy Customer

# CHEF SKILLETS

*Satin-Smooth, Polished Finish, Extended Length Handle, Hanging Holes, US Made*

## No. 8 Chef Skillet

Our No. 8 Chef Skillet was designed to be a daily cooking companion. Its smaller shape and curved interior promote movement and flipping while its longer handle keeps your hands farther from the heat. This pan makes the perfect fried egg, and will fit naturally on your range.

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### *Dimensions & Specs*

Diameter (Top): 8"      Depth: 1.6"      Handle to Handle: 15.2"

Cook Surface: 4.2"      Weight: +/- 2.5 lbs



## No. 10 Chef Skillet

The No. 10 Chef Skillet is our most versatile skillet to date. Like its smaller sibling it has the beautiful, curved edges, but its bigger surface area encourages you to look large omelets, delicate fish filets and more. We know this will quickly become your favorite pan.

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### *Dimensions & Specs*

Diameter (Top): 10"      Depth: 1.6"      Handle to Handle: 17.3"

Cook Surface: 6"      Weight: +/- 4.8 lbs





Hand crafted with an obsession for detail, our Grill Pan is the perfect partner for year round grilling indoors or out. The pan's wide raised interior ridges create deep, attractive grill marks while the polished peaks release food with ease. We think this is the best grill pan on the market, use it well!



## No. 12 Grill Pan

### *Dimensions & Specs*

Width (Top): 12"      Depth: 2"      Handle to Handle: 15"

Cook Surface: 9.5" x 9.5"      Weight: +/- 10.8 lbs



# GRILL PAN

*Dual Ergonomic Handles, Pre-Seasoned Surface,  
Polished Grilling Lines, US Made*

# DEEP & DUAL SKILLETS

Satin-Smooth, Polished Finish, US Made

## No. 11 Deep Skillet w/ Glass Lid

Our No. 11 Deep Skillet combines all our favorite design elements into a single pan that will become your everyday favorite. Its deep, curved interior is perfect for browning meat and vegetables on any heat source and the base of this cast iron is already pre-seasoned with grape seed oil.

The glass lid is made with tempered glass with a gold-plated stainless steel knob and is perfect for steaming, simmering, and is even oven safe up to 400°F so bake away!

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### *Dimensions & Specs*

Diameter (Top): 11"      Depth: 2.7"      Handle to Handle: 18.2"

Cook Surface: 7"      Weight: +/- 7.5 lbs (+/- 9 lbs with lid)

Total Height (with lid): 5"      Volume: 3.5 Qt

Lid: Made in China



## No. 14 Dual Handle Skillet

Our largest skillet, the No. 14 is designed to feed a crowd. With its dual handles you can take it from the stovetop to the dinner table with ease. The No. 14 is the perfect tool for the home chef who cooks with pride for family and friends.

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### *Dimensions & Specs*

Diameter (Top): 14"      Depth: 2.4"      Handle to Handle: 17"

Cook Surface: 11"      Weight: +/- 10 lbs





DUTCH OVEN  
LENADE

OFF

OFF

# DUTCH OVENS

*Completely Polished Interior, Lid Channels For  
Moisture Retention & Circulation, Stainless Steel  
Knob, US Made*

Our Dutch Ovens are designed to be timeless and classic. Inspired by the best of vintage cast iron design, this polished piece will become a frequent fixture on your range. Featuring the only fully polished cast iron interior on the market, these Dutch ovens are great for everything from soups and stews, to braised meats and baked casseroles. The perfect cookware for anyone who values craftsmanship, performance, and wants to stand out from the rest.

## 3.5 Quart Dutch Oven

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### *Dimensions & Specs*

Capacity: 3.5 Qt      Depth: 3.75"  
Weight: +/- 11.5 lbs      Handle to Handle: 12"  
Cook Surface: 8.9"



## 5.5 Quart Dutch Oven

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### *Dimensions & Specs*

Capacity: 5.5 Qt      Depth: 4.5"  
Weight: +/- 14 lbs      Handle to Handle: 13.25"  
Cook Surface: 9.9"



## 7.25 Quart Dutch Oven

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### *Dimensions & Specs*

Capacity: 7.25 Qt      Depth: 3.75"  
Weight: +/- 17.5 lbs      Handle to Handle: 15"  
Cook Surface: 11.5"





## CARBON STEEL - FORGING AHEAD

Inspired by the deep history of superlative ironwork on display in Charleston, SC, Smithey introduced carbon steel cookware in 2018. Each piece of the farmhouse collection is individually hand-forged, textured and visually unique, while sharing core design features true to the Smithey name. With more similarities to cast iron than differences, our carbon steel line can be the slightly lighter weight daily use piece you've been looking for that is as beautiful as it is functional.



# FARMHOUSE SKILLET

*Hand-Forged Surface, Light Weight, Pre-Seasoned Finish, US Made*

## Little Farmhouse Skillet

This skillet is designed to be a daily workhorse for eggs, searing single proteins, or sautéing vegetables. This pan also works as an exceptional side kick to its Farmhouse family members.

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### *Dimensions & Specs*

Diameter (Top): 9"    Handle to Rim: 16.75"    Cook Surface: 9"  
Depth: 1.5"    Weight: +/- 4 lbs



## Farmhouse Skillet

A genuine farmhouse skillet inspired by 18th century American blacksmith designs, this carbon steel skillet is as much of a work of art as it is a cooking tool. Each piece is hand-forged to create the perfect lighter weight rival of cast iron – designed to elevate your everyday cooking experience.

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### *Dimensions & Specs*

Diameter (Top): 12"    Handle to Handle: 20.5"    Cook Surface: 9"  
Depth: 1.5"    Weight: +/- 5 lbs



## Deep Farmhouse Skillet

Modeled after your favorite Farmhouse Skillet, now with 2-inch-tall sidewalls for stirring and sautéing with ease. Designed to be a true modern heirloom, the Deep Farmhouse will live on in your family through generations. Use it daily, use it well.

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### *Dimensions & Specs*

Diameter (Top): 12"    Handle to Handle: 20.8"    Cook Surface: 9"  
Depth: 2"    Weight: +/- 9 lbs



# WOK & PARTY PAN

*Hand-Forged Surface, Pre-Seasoned Finish,  
Lifetime Guarantee, US Made*

## Wok

The Wok, like the cast iron skillet, is an iconic cooking tool for millions of people across a diverse array of cuisines around the world. While woks today tend to be mass produced from cheaply stamped metal, there is a rich legacy of artisan wok design that combined beauty, function and longevity. The Smithey Wok seeks to honor this legacy, with a stunning hammered form optimized for the modern home cook with a flat bottom for optimal kitchen use. Crafted by our artisan blacksmiths, we think you'll fall in love with this one.



### *Dimensions & Specs*

Diameter (Top): 13"    Depth: 3.25"    Handle to Handle: 23"

Cook Surface: 5.4"    Total Depth: 7.5"    Weight: +/- 3.25 lbs

## Party Pan

Make a statement cooking for a crowd with our 17" party pan – our largest creation to date. This pan will be a legacy piece in your family and have you thinking BIG. Perfect paella? Sure! Roast a turkey? Why not! Fry a dozen eggs at once? No problem! It also can double as a stunning serving piece for cooler appetizers or oysters on the half shell. Have fun with this one and get it safely to the table with the oversized helper handles.

### *Dimensions & Specs*

Diameter (Top): 17"    Depth: 2"    Handle to Handle: 20.5"

Cook Surface: 14"    Weight: +/- 9 lbs    Capacity: 7 Qt







Inspired by 19th century American blacksmith design, our roasters are uniquely crafted and hand-forged in Charleston, SC. Each roaster is visually unique but shares the hand hammered handles and a gorgeous pre-seasoned interior finish. The perfect piece for roasting fish, grilling chicken, baked gratins and much more. These roasters are both functional and beautiful workhorses for your kitchen.

## Round Roaster

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### *Dimensions & Specs*

Diameter: 12"      Handle to Handle: 15"  
Depth: 2"      Weight: +/- 5 lbs  
Cook Surface: 9"



## Oval Roaster

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### *Dimensions & Specs*

Width (top): 9.5"      Handle to Handle: 16.5"  
Depth: +/- 1.75"      Weight: +/- 4.5 lbs  
Cook Surface: 11" x 6"



# ROASTERS

*Hand-Forged Surface, Light Weight, Pre-Seasoned, Lifetime Guarantee, US Made*

# SPATULAS

*Full tang walnut handles, durable stainless steel blades, sourced from China*



## Slotted Spatula

Every cast iron kitchen needs a well-crafted metal spatula, and this slotted design is our favorite for delicate turning and graceful flipping. This spatula's slots leaves unwanted juice and oils behind and is the perfect tool for fish filets or delicate egg dishes!

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### *Dimensions & Specs*

Total Length: 11.25"    Blade Width: 3"



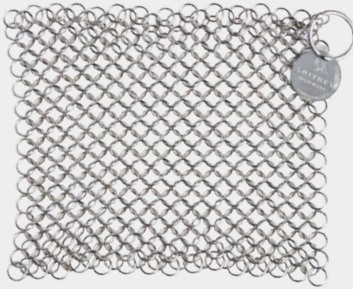
## Mighty Spatula

This thoughtfully crafted spatula is perfect for smashing burgers and so much more, from flipping French toast to cutting and serving cakes or casseroles. The large metal surface and sharp chiseled edges are designed to easily slide under even the most delicate foods. Plus, we've custom fit the neck and edges of this spatula to line up perfectly with the sides of your skillet, to reach every nook and cranny.

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### *Dimensions & Specs*

Total Length: 12.25"    Blade Width: 4.24"



**Chainmail  
Scrubber**



**Full Grain  
Pot Holders**



**Salt Keeper**



**Seasoning Oil**



**Pan Sleeves**

# ACCESSORIES

*Elevate your kitchen & cookware with a variety of quality-crafted accessories!*





## **CONTACT**

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