

AUS-ION steel cooking pans combine the best of cast iron and French steel pans—and are built to last a lifetime. The AUS-ION skillet cooks similarly to cast iron, but handles more like French steel. Its seamless design is pre-seasoned and cooks evenly, and the longer handle is vented to stay cooler and easy to maneuver. Backed by a multi-century guarantee, this could be the last pan you ever buy.

- Materials: Low carbon mild steel
- Care: Do not use soap or put in dishwasher. Care similar to cast iron. See [care instructions](#)
- Made for a Lifetime: Warranty covers materials and workmanship defects. It requires that care instructions are followed
- Seamless one-piece iron; no rivets or welding
- Pre-seasoned bare iron for a natural, non-toxic, forever-renewable, low-stick surface
- No heat limits
- Even-heating on any heat source
- Strong neck webbing and vents dissipate heat to keep handle cool
- Ergonomic handle; wide and concave design for comfort and control
- Much lighter weight than cast iron pans
- Made in Australia
- Dimensions: 7": 16" x 7" x 7.5"; 10": 20.8" x 10.2" x 10.6"
- Weight: 7": 1.8 lbs.; 10": 2.6 lbs.