




Ironclad Co.
The only cast iron company
manufacturing in Australia
and New Zealand.



A close-up photograph of a hand holding a black cast iron skillet over a campfire. The fire is burning brightly with orange and blue flames, and a large piece of driftwood is used as a log. The background is a blurred natural setting with more driftwood and a blueish-grey sky. The text is overlaid in the center of the skillet.

**Handmade to be handed down.
Ironclad makes planet friendly
cookware that will be cherished and
handed down for generations.**

1. We are the sustainable cookware brand.

Our products are designed to last more than one lifetime.
This requires timeless design and unmatched quality.



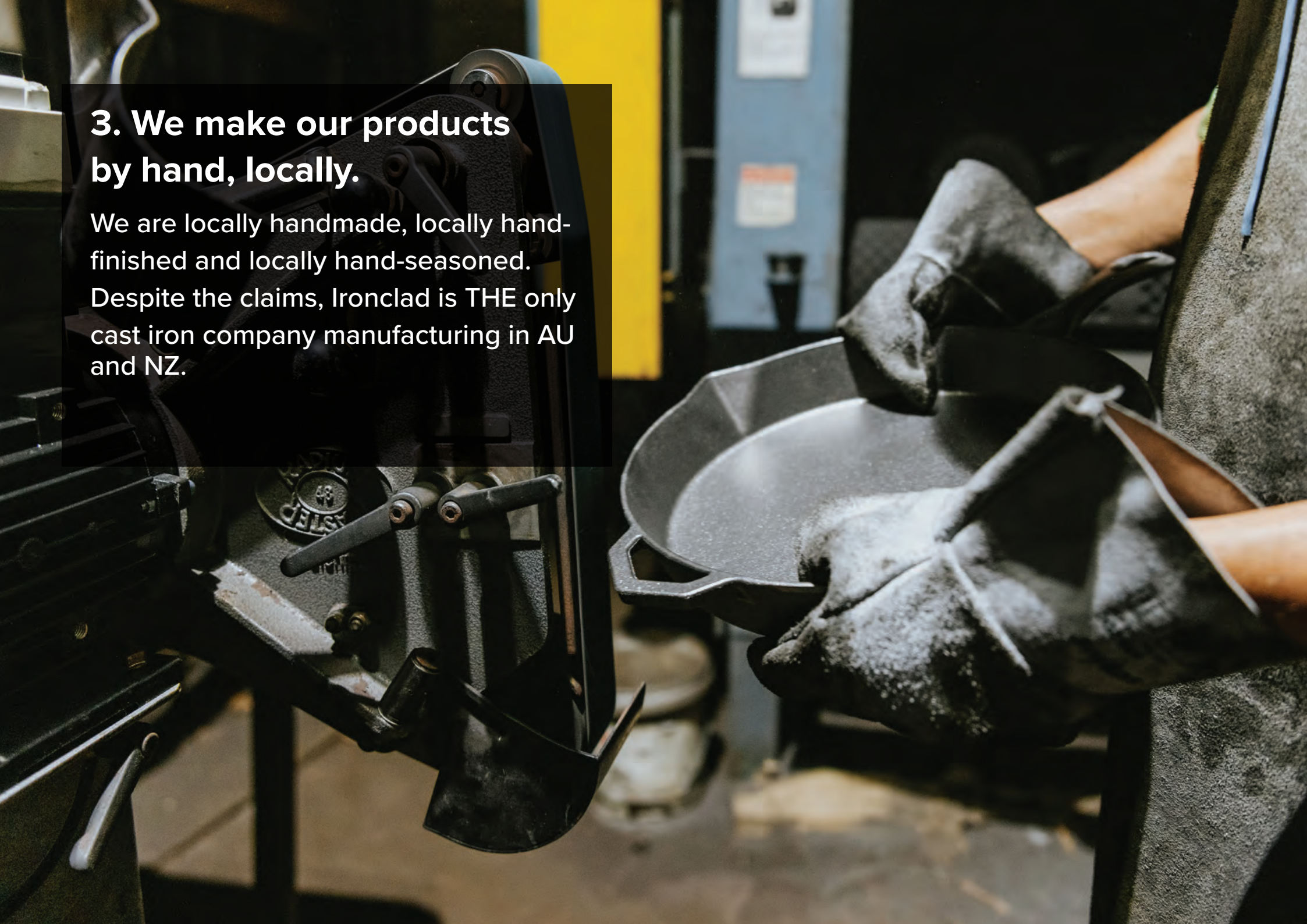


2. We offer a Three Generation Guarantee™

Cast into the base of every product is our trademark Three Generation Guarantee™. This 100 year replacement warranty is the longest legally binding product warranty on earth and our commitment to unmatched quality.

3. We make our products by hand, locally.

We are locally handmade, locally hand-finished and locally hand-seasoned. Despite the claims, Ironclad is THE only cast iron company manufacturing in AU and NZ.





4. We use high grade recycled iron.

We use high grade, locally sourced, T-200 recycled iron. And we test every pour. Unlike contemporary non-stick cookware we don't use chemicals to surface our pans. Cast iron naturally becomes non-stick with use.



5. Ironclad boosts your daily iron intake.

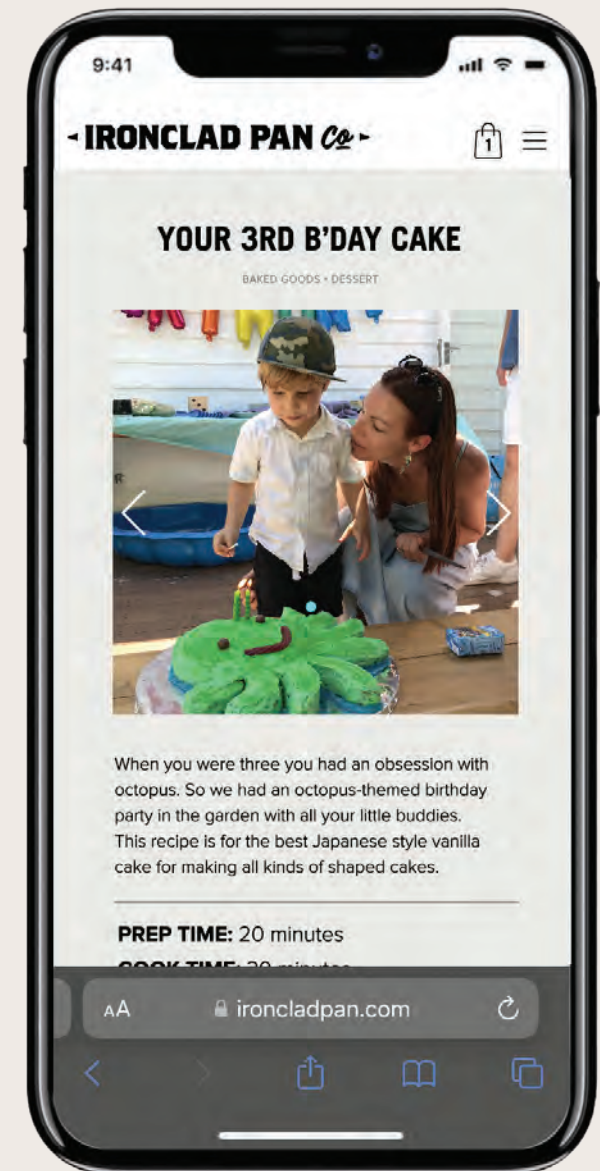
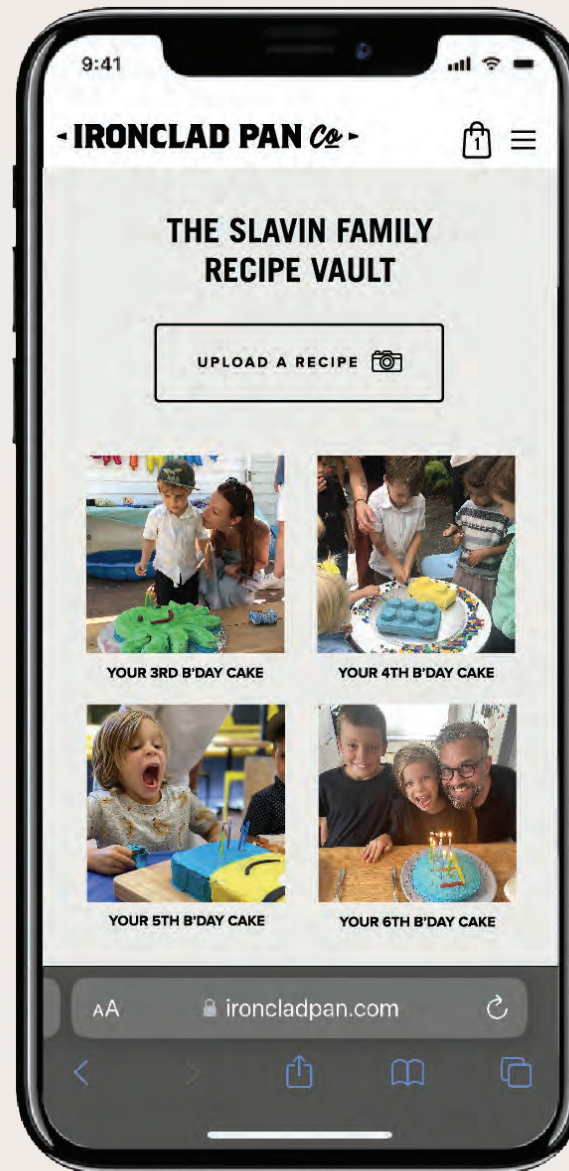
1.1 million Australians suffer from iron deficiency. By switching to Ironclad you can reach your daily intake in one meal.

Men's daily intake = 1 cup of (slightly acidic) food cooked with Ironclad.

Women's daily intake = 2 cups of (slightly acidic) food cooked with Ironclad.

6. The Recipe Vault.

Each product comes with lifetime access to The Recipe Vault™ a unique digital platform that helps you store and share your precious family recipes for generations to come.





The Legacy Pan

RRP: \$279.

- 2.7kg single mould pour
- High-grade, quality tested recycled iron
- 280mm diameter at top-edge / 250mm at cooking base (mid-size family pan)
- 45mm high sides
- Hangable, ergonomic handle
- Front grip
- Dual pouring lips
- Comes with your printed Three Generation Guarantee and Use & Care Instructions



The Lil Legacy Pan

RRP: \$199.

- 1.7kg single mould pour
- High-grade, quality tested recycled iron
- 200mm diameter at the top edge / 180mm at cooking base (single meal/sauce pan)
- 45mm high sides
- Hangable, ergonomic handle
- Dual pouring lips
- Comes with your printed Three Generation Guarantee and Use & Care Instructions



The Old Dutch

The Ironclad Dutch Oven (4.5L) is the most versatile and durable cookware on the market.

First up, it's a beautiful all natural dutch oven. With our rigorous quality testing you can roast, stew, or soup knowing that you are cooking on only the finest natural materials.

Next, no clumsy knob means you can separate the pot and lid and use them as two cooking surfaces. This is great for juggling multiple ingredients with different cooking times.

If you like to bake, this is a game changer. The smooth lid allows you to flip the whole oven upside down giving you an amazing bread oven.

If you like to camp, you can fill the pot with coals and flip the lid for a portable camp stove.

RRP: \$479.

- 4.5L capacity
- High-grade, quality tested recycled iron
- Ergonomic, non-slip handles (designed for oven-mitted hands)
- Interlocking base and lid
- 2.4kg lid, 4kg pot ($\pm 10\%$)
- 365mm handle to handle (fits a leg of lamb or two chickens)
- 146mm high sides (with the lid)
- 110mm high sides (without the lid)
- Comes with your printed Three Generation Guarantee and Use & Care Instructions



The Grande Legacy and Grill

The Grandmother of all skillets meets the Grandmother of all grills.

This 100% pure recycled iron bundle will feed the whole family. And then some.

Used separately, you have two unique cooking surfaces. Together they lock to create a lid and base, either way up.

Inside the sealed oven, the grill pattern works to keep moisture circulating. This results in a super-juicy-tender-deliciousness unlike anything we've tried.

Every product in our Legacy range is handmade using the highest grade of recycled iron and can be used on all cooking surfaces—from induction cooktop to roaring campfire.

RRP: \$579 as a set, \$299 each separately.

- 5kg + 5.4kg single mould pours
- High-grade, quality tested recycled iron
- 360mm top diameters with 320mm cooking surfaces
- 435mm from handle to handle ends
- 55mm + 45mm high side walls
- 5mm wall thickness
- Comes with your printed Three Generation Guarantee and Use & Care Instructions

