

A cooking surface unlike any other



MADE IN U.S.A.

ICON COOKWARE

ICON is an iron core cookware with an all natural, pre-seasoned, chemical free surface. It has superior heat retention, unmatched durability and superior food release enabled by our patented process. It will out-cook and out-last any other commercial cookware.

Breakthrough Technology. Our patented metallurgical process embeds a natural, super-hard ceramic-like surface into the pan's iron core that has superior food release properties. The surface is not a coating- it won't rust, peel or come off.

Unmatched Durability. ICON pans are more durable than cast iron, yet weigh about 30% less. The surface is 9 times harder than steel, so it is safe with metal tools. The cast stainless steel handle stays cool.

Precision Performance. ICON Cookware provides superior heat retention and even heat distribution. You will love the way it caramelizes, produces fond and promotes the flavor-enhancing Maillard reaction. It comes pre-seasoned and the food release properties will improve with frequent use.

Unlimited Versatility. The ICON cooking surface is safe and eco-friendly. No chemicals, no leaching or peeling. It's safe for all stovetops including glass and induction, is broiler and oven-safe to 800°F, and it's made in the USA.

PERFORMANCE COMPARISON

ICON COOKWARE

Cast Iron

French Steel

Non-Stick Aluminum

Fond	●	○	○	
Caramelization	●	○	○	
Oven & Broiler Safe	●	○	○	
Patented Embedded Surface	●			
Won't Rust	●			○
Won't Crack	●		○	○
Glass Top & Induction-friendly	●		○	
Stay Cool Handles	●			

8" SKILLET



10" SKILLET



12" SKILLET



14" SKILLET



9" CREPE



4qt SAUTE



14" WOK



12" GRIDDLE



WHY CHOOSE ICON

A Cooking Surface Unlike Any Other

- Patented process produces a unique surface embedded in the pan's iron core
- Not a coating - won't rust, peel or flake
- Metal tool safe with stay cool handles
- Induction ready. Safe for all cooktops, ovens and broilers
- Pre-seasoned non-stick surface improves with use

New Technology That Helps Food Taste Better

- 98% iron core retains & evenly distributes heat
- 30% lighter than cast iron, better temperature control than stainless or aluminum
- Great for high-heat browning, searing or frying. Safe to 800°F
- Maximum caramelization & perfect Maillard reaction
- Creates a delectable fond



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