

Wagner & Griswold Society

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(Moderators: [Scott Sanders](#), [Jeff Friend](#))

 **How to fixed a warped skillet** (Read 1940 times)

Craig Comberbach
Ex Forum Member

 **How to fixed a warped skillet**

Oct 9th, 2010, 3:00pm

Hello, I am new to the forums, I tried searching for a solution to this topic, but I only got a few hits and nothing regarding how to fix it.

In the past I have restored old rusty cast iron pots and pans without any problems, but I keep running into the same problem every once in a while. The item doesn't have a flat bottom and as such won't sit level on my stove. Its frustrating to no end! They usually come in two varieties, the bottom is concave or convex, one will sit flat but doesn't heat evenly, the other wobbles and also doesn't heat evenly.

I was just wondering if anyone here could help me out with fixing these problem pieces.

Sam Roberts
WAGS member

☆☆☆☆☆

Lodge what? !!!

Posts: 3672

 **Re: How to fixed a warped skillet**

Reply #1 - Oct 9th, 2010, 4:19pm

There is no real way to fix a skillet that wobbles except use it for a corn bread skillet or other use in the oven. I will say that just about all my friends in the area all have a fine corn bread skillet. 😊😊😊

By the way, Welcome To WAGS!!!! 😊

Roger Barfield
Forum Administrator
WAGS member

☆☆☆☆☆

Posts: 7399

 **Re: How to fixed a warped skillet**

Reply #2 - Oct 9th, 2010, 5:50pm

Cast iron is almost impossible to take the warp out of. I've heard of someone with an elaborate set of presses who heated the piece to bright red glowing hot, pressed out the warp, then slowly cooled it over several hours. Never saw any proof that it worked though. In short, it's more trouble if it is possible to do than it's worth. I have some nice baking pans as Sam mentioned.

Brad Dimond

WAGS: Heartbeat of
Cast Iron Cookware
Collecting

Posts: 378

 **Re: How to fixed a warped skillet**

Reply #3 - Oct 10th, 2010, 3:31am

I met a seller at a flea market a few years ago who swore up and down that he could fix a wobbly skillet with a "few well-placed blows" of a rubber mallet. He said the key was to lay the skillet on two pieces of wood, and then whack away with the mallet--the idea being that the wood--not the skillet--took the shock..... I told him that if he fixed the wobble on the Griswold #6 Dutch Oven I was looking at I'd give him his asking price, he replied that he'd left his rubber mallet at home.....

Brad

Craig Comberbach
Ex Forum Member

 **Re: How to fixed a warped skillet**

Reply #4 - Oct 10th, 2010, 1:10pm

Maybe he had really left the rubber mallet at home, did you ever follow up on him? I am curios if that would indeed work.

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C. Perry Rapier
WAGS member

☆☆☆☆☆

Posts: 23581

 **Re: How to fixed a warped skillet**

Reply #5 - Oct 10th, 2010, 2:01pm

I don't think you can fix a warped piece with a rubber mallet, the best way to fix a warped skillet, if you don't want to use it that way, is to turn it over a apply a well placed blow to the bottom with a two pound hammer. You'll never need to fix it again.

Chris Stairs
Forum Administrator

☆☆☆☆☆

 **Re: How to fixed a warped skillet**

Reply #6 - Oct 10th, 2010, 2:26pm

[Quote from Craig Comberbach on Oct 10th, 2010, 1:10pm:](#)

Maybe he had really left the rubber mallet at home, did you ever follow up on him? I am curios if that would indeed work.

Craig,

Posts: 2863

Cast iron is brittle, like glass. It will not move without cracking. I have fixed aluminum and stainless cookware with a rubber mallet, but once a cast iron skillet is warped, it can never be fixed.

I remember the guy Roger mentioned who claimed to be able to fix them because he had access to some big dollar equipment. How many people do you know with a hydraulic press set up to work inside an annealing oven? Problem was, it only worked at temps over 1100 degrees F. They came out flat, but covered in red oxide, like one over heated in a bonfire. I would not call that fixed, and we never did see any pictures, just claims.

If you have a warped skillet, you can still use it over coals, or on your grill. Makes nice bakeware. I do my best to avoid buying them. I have enough now.

Chris

Bryce King
WAGS member
★★★★★

Re: How to fixed a warped skillet

Reply #7 - Oct 10th, 2010, 3:24pm
Hey Perry,

Posts: 1214

Great meeting you at the Convention. One question on your technique for fixing the warped skillet though. At what force do you swing the hammer? Hard, medium high, medium, medium low or low? Also how many swings must you make? Does the # of swings depend upon the force used to swing the hammer? 😞

Jeff Seago
WAGS member
★★★★★

Re: How to fixed a warped skillet

Reply #8 - Oct 10th, 2010, 6:48pm
Bryce you only have to swing it as hard as it takes to knock a hole through the skillet!!

Posts: 4823

Perry was only fooling with us 😊

C. Perry Rapier
WAGS member
★★★★★

Re: How to fixed a warped skillet

Reply #9 - Oct 11th, 2010, 12:54pm
Hello Bryce, it was very nice meeting you as well. Thank you very much for asking this question. And I don't think that any of your words best describe the force that I was talking about. A 'swift' blow from a 30 and 1/4 inch height yields the best results.

Posts: 23581

Bryce King
WAGS member
★★★★★

Re: How to fixed a warped skillet

Reply #10 - Oct 11th, 2010, 5:10pm
Thank you Mr Prime Minister! I now know the proper force to use in case I am confronted with a warped skillet. But I guess the best way to avoid that confrontation is to look closely and hope you found any warping before I buy the skillet.

Posts: 1214

Greg Stahl
Forum Administrator
WAGS member
★★★★★

Re: How to fixed a warped skillet

Reply #11 - Oct 11th, 2010, 5:51pm
A past member, Ole Griz, had smelting equipment and worked at fixing warped pieces. He finally did it but still has the issue scaling on the item after it was fixed, which made the value of the item almost worthless, less valuable than the warped piece. His equipment cost thousands of bucks and still could not make it look like new.

Ole Scratch

Bottom line: Cast iron pieces with warping will always be warped

Posts: 13454

Duke Gilleland
WAGS member
★★★★★

Re: How to fixed a warped skillet

Reply #12 - Oct 13th, 2010, 6:16am
Ditto with Greg 😊👍

Posts: 3227

Lee Mitchell
Ex Forum Member

Re: How to fixed a warped skillet

Reply #13 - Oct 13th, 2010, 7:21am
Craig, drill a hole in it.

Yes, drill a hole in it and turn it into a kitchen clock.

Situation like you describe is the only time I'll make that recommendation. However if a skillet isn't usable anymore, turning it into a clock is a way to keep it out of the landfill. At least it can live on and still provide a useful function.

If you're selling CI, it's a way to re-coop some of your investment and maybe even make a little profit. Michaels, AC Moore, and some WalMarts sell the clock kits. If you have many to do over time, search on line for the best pricing of those kits.

Just 2-cents to help you salvage a pan that has too much warp to use it for its intended purpose.

Lee