

Online Forum: <u>Wagner and Griswold Forum</u> Join Now: <u>Wagner and Griswold Society Membership</u> Visit Us on Facebook: <u>Wagner and Griswold Society</u> <u>WAGS Cast Iron Cooking</u>

Wagner and Griswold Society Information > Cast Iron (general info) > Cleaning and Restoration (Moderators: Scott Sanders, Jeff Friend)

Fire Damaged Iron (Read 4118 times)

- The Damaged non (Nead 4110 times)	
@Scott Sanders Moderator ★★★★★	Fire Damaged Iron Aug 31 st , 2011, 5:50pm
I'll look for iron just about anywhere Posts: 1300	I am going to try to put together some pictures of cast iron that has been cleaned using the "bon fire method". If you have pictures of fire damaged iron or iron that has been seasoned over fire damage, I would like you to post them here. If I get enough of them, I will post them as a "sticky" above the cleaning section. If there is any of the "scientific type" that can give us a good explanation of what happens and why the iron becomes damaged using high
100001 1000	heat, I would like to have that too.
	Thanks, Scott
	PSIf I get enough photos to make a sticky, I will delete this thread once the sticky is posted. Thanks again
	Email Profile PM - T- IP Logged
OScott Sanders Moderator	Re: Fire Damaged Iron Reply #1 - Aug 31 st , 2011, 5:52pm
I'll look for iron just about anywhere	Fire Damage
Posts: 1300	
	$\Pi_{15-110-8-001}$ ing

UJS-119-8_001.jpg



•Scott Sanders Moderator

Re: Fire Damaged Iron Reply #2 - Aug 31st, 2011, 5:53pm



I'll look for iron just about anywhere

Posts: 1300

∅JS-119-5_001.jpg

Fire Damage



Email Profile PM=IF Logged

eScott Sanders Moderator 국국국국국 **Re: Fire Damaged Iron Reply #3 -** Aug 31st, 2011, 5:54pm Fire Damage

I'll look for iron just about anywhere

Posts: 1300

UJS-119-7_001.jpg

	<image/>
Brian Millin Ex Forum Member	Re: Fire Damaged Iron Reply #4 - Sep 3 rd , 2011, 7:06pm
	Before and after pics would be great, if possible. It is hard to tell what the damage really is, other than a warped handle and rust. What is damaged other than that?
Ochuck Rogers	Re: Fire Damaged Iron
WAGS member ታትትትት WAGS: She Finds The Iron For Me	Reply #5 - Sep 3 rd , 2011, 7:12pm What you're looking at is the color of the rust as well. That distinct redish brown. It's different from other rusts, and is a tell tale sign that the piece was "burned". I know it sounds strange, but you learn to "read rust" when you're around iron enough.
Posts: 8632	
	Email @Profile @PM=#= IP Logged
<mark>øGreg Stahl</mark> Forum Administrator	Re: Fire Damaged Iron Reply #6 - Sep 4 th , 2011, 5:16pm
WAGS member	And that red burn color is always there, you can't get rid of it by seasoning, the discoloration is always present. So if you have a \$500 skillet and you fire clean it, you could have a \$50 skillet after that.
Posts: 13454	
	"NO MORE MISTER NICE GUY!!" Alice Cooper
	Cast iron cookware reference books, including the new 5th Edition of the "Blue Bible", available at www.griswoldandwagner.com
	Email Profile PM WWW Skype = IP Logged
eScott Sanders Moderator	Re: Fire Damaged Iron Reply #7 - Sep 4 th , 2011, 5:25pm
I'll look for iron just about anywhere Posts: 1300	OK folksI'm still waiting for some more pictures to be postedbefore and after seasoning a fire damaged piece of cast iron. Am also waiting for one of our "scientific types" to write up a scientific explanation of why this damage occurs, and what happens to the surface of the iron.
	Thanks,

	Scott
Brian Millin Ex Forum Member	Re: Fire Damaged Iron Reply #8 - Sep 5 th , 2011, 5:15pm
	Quote from Greg Stahl on Sep 4 th , 2011, 5:16pm: And that red burn color is always there, you can't get rid of it by seasoning, the discoloration is always present. So if you have a \$500 skillet and you fire clean it, you could have a \$50 skillet after that.
	I wouldn't expect to get rid of that, or any other discoloration, by seasoning. I guess I'm stuck on the idea that if it isn't the base metal, it is rust and can be removed.
	Sorry to belabor this, I just don't see where the damage is from looking at the pictures. = IP Logged
•Scott Sanders Moderator I'll look for iron just about anywhere Posts: 1300	Re: Fire Damaged Iron Reply #9 - Sep 5 th , 2011, 5:45pm
	BrianI am hoping to get some before and after picturesthat may help show you what we are talking about. A "collector" as opposed to one who just wants to "use" his/her iron, tries to find the best possible iron he/she can. If a piece of iron is fire damaged and can not be brought back to as "near to new" as possible, then it will have a much lesser value than one that has no damage. It is similar to a piece of iron that has been sandblastedthe rust is gone, but the surface of the iron has been changed and will not season the same as a piece that has not been sandblasted and therefore will not look like it did when it was new. You are down to the base metal and the rust is gone, but it won't look the same as a non-sandblasted piece when seasoned. It will be an OK user, but not have the same "collector" value. Same with a fire damaged piece.
	Hope that helps explain it someOH, and BTWWELCOME to our Forum. Stick around and do some more reading and ask questions if you have themwe will try to answer them for you.
	Scott
OChuck RogersWAGS memberWAGS: She FindsTheIron For MePosts: 8632	Re: Fire Damaged Iron Reply #10 - Sep 5 th , 2011, 5:53pm
	You can scrub on that red color (I won't call it rust, cause it really isn't) and it won't go away. Electro wont remove it either. From what I understand, the iron has reached a point that it's breaking down, and is beyond recovery. As Scott mentioned earlier, we need one of our scientific folks to drop in, and give a detailed analysis
	Email Profile PM THE Logged
@Paul Okarma WAGS member អំអំអំអំអំ	Re: Fire Damaged Iron Reply #11 - Sep 6 th , 2011, 12:17pm

I'd be curious about testing a piece of cast iron that has turned red from fire.

	I posted a very old broiler pan on here. It had rust on it when I bought it. I cleaned the rough rust and washed it with vinegar and water. I seasoned it twice (Crisco) and it still has a slight reddish hue, which is more prominent under a camera flash. My wife has used it twice to roast red bell peppers for a barbequed tri-tip paninni.
	The areas where she exposed the piece to the gas burner have turned black.
	I did a search and iron in iron oxide (rust) is reduced to iron in the presence of a carbon source (seasoning) and heat.
	I'm a chemist by education.
	Email Profile PM - IP Logged
ØRoger Barfield Forum Administrator	Re: Fire Damaged Iron Reply #12 - Sep 6 th , 2011, 12:58pm
WAGS member 국국국국국 Posts: 7399	Paul, I've heard it referred to as scaling. If I understand it correctly the high heat can change the crystal structure of the iron itself, so that the properties of the iron is altered. I'm no chemist, but that is the way I understand it. This type of thing also can happen with cast iron brake drums from what I hear.
POSIS: 7399	
@Paul Okarma WAGS member វាវាវាវាវា	Re: Fire Damaged Iron Reply #13 - Sep 6 th , 2011, 4:29pm
Posts: 997	Interesting. I wonder what a temperature is inside a bonfire and how it compares to a gas burner, wood fire, or coal fire for cooking and a coal/coke fire used by a blacksmith.
	Email Profile PM=II- IP Logged
<mark>øRoger Barfield</mark> Forum Administrator	Re: Fire Damaged Iron Reply #14 - Sep 6 th , 2011, 4:41pm
WAGS member ★★★★★ Posts: 7399	Well, the burner is going to elevate the piece from the flame. If you think about it, this type of damage is caused by putting the piece directly in the fire. Depending on how large the fire is and what type of fuel is being burned, there can be quite a bit of difference in temperature. Factor in the wind and who knows. You can melt an aluminum can pretty easy in a hot camp fire and aluminum melts at around 1200 degrees.
	Email Profile PM=== IP Logged
@Scott Sanders Moderator 축축축축축	Re: Fire Damaged Iron Reply #15 - Sep 6 th , 2011, 7:55pm
I'll look for iron just about anywhere	Here is some information that Chris Stairs put together and sent to me via e-mail. It sounds like it has some merit and may explain how extreme heat affects cast iron. I'm still open for any other thoughts, theories, or ideas.
Posts: 1300	Thanks Chris
	Scott, Here is a little something I cranked out for your thread. Feel free to post it however you choose.
	How does cleaning cast iron in a fire cause damage?
	Disc brake rotors are still usually made of cast iron. If they are thick enough, they can be turned down on a lathe when grooves are worn into them, and new brake pads need to be installed. Today, it is often less expensive to simply replace the rotors when they are grooved, but back in the late 1970's to early 1980's, most manufacturers made disc rotors of sufficient thickness that they could be resurfaced when new brake pads were installed.
	However, if the rotors had been overheated, really overheated, they became "glazed". They would even take on a glazed appearance, hence the term "glazed". A glazed rotor could be resurfaced on a lathe, but it would no longer stop the car as it should. The properties of the iron had been altered in such a way that the rotor could no longer dissipate the the heat energy from the friction of the brake pads. Almost immediately, it would once again become visibly glazed.

Posts: 997

If you were to look at two freshly resurfaced rotors, one that had been glazed and one that had not, you would not see any difference. The change in the molecular structure of the iron is not visible to the naked eye.

According to Wikipedia, "Cementite, also known as iron carbide, is a chemical compound of iron and carbon, with the formula Fe3C (or Fe2C:Fe). By weight, it is 6.67% carbon and 93.3% iron. It has an orthorhombic crystal structure. It is a hard, brittle material, normally classified as a ceramic in its pure form."

The intense heat from friction, acting on the brake rotors, combined with the organic material (carbon) contained in the brake pads of that time was all that was required to change the iron rotors into useless slippery discs.

What does any of this have to do with cast iron cookware being cleaned in a bonfire? Well think about how cast iron cookware is made. It certainly is heated well beyond the temperature found in a campfire when it attains the fluid state required to pour it into a mold. But, it is being heated in a crucible that is made from a material that not only has a higher melting point, but is also non reactive to the iron, and stable in it's composition, so that no carbon transfers from the melting vessel to the iron that is being melted.

Compare this to the campfire. In this case the cast iron cookware is heated to nearly the same extent, in an environment consisting almost entirely of carbon. The molecular structure of the iron is changed, not only at the surface, but also below the surface. This damage can never be repaired. This cookware item is no longer made of cast iron, it's been changed into a material that is not suitable for seasoning, or cooking.

It is possible to clean cast iron cookware in a campfire without any damage, IF you are lucky, and the temp stays below the point where the damage occurs. The problem comes when the wind comes up, or the cookware is heated unevenly, causing cracks or warpage. You basicly have no control over the variables that will determine the success of your operation. Even if this has worked for you in the past, that does not mean that it ever will again.

It is also possible to speed right on through a red light at 75 mph. You could do this several times before you became unlucky, and something bad happened. Even Russian roulette has the odds in your favor, 5 to1. Why risk it?

With the availability and ease of modern methods, I see no reason to toss that skillet into a fire.

Chris Stairs

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Cathy StapletonRe: Fire Damaged IronEx Forum MemberReply #16 - Sep 15th, 2011, 1:41pm

My mother has a Smart Brockville skillet, and I have a Smart's Brockville wooden handled skillet. Both of them were cleaned by putting them in a fire that was set in one of those Fisher style wood stoves. They both cleaned up beautifully via this method.

But, maybe it's because you have a more controlled environment when you're using a wood stove, rather than just sticking it in an open bonfire.

I'm not sure exactly where the skillets were put. My father did it for us years ago, and he's at

	a stage now where he can't even remember doing it, let alone how he did it.
	But, I think he may have done it after a significant amount of ash had built up in the bottom of the stove, and buried the pans in the ash.
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eScott Sanders Moderator 축축축축축축	Re: Fire Damaged Iron Reply #17 - Sep 15 th , 2011, 2:42pm
I'll look for iron just about anywhere	CathyI think you are probably right. Your father most likely knew the right way to use the heat from a fire to clean the cast iron. Instead of just throwing the iron in a blazing fire, he probably waited until it had burned down to ash and coals before putting the iron into them. Also, as you said, inside the wood burning stove would be a more controlled
Posts: 1300	environmentyou wouldn't get the possible winds fanning the fire. I would think that it might not be too much different than using our modern self-cleaning ovens to clean the iron with. Unfortunately, in today's time, you just hear of people throwing their iron into a hot burning fire, and as you can see from the pictures, it gets too hot and damages the iron.
	Thanks for your comments, and I hope you are able to locate those Smart's Brockville skillets. I think the Smart's are from a Canadian foundry if I'm not mistaken.
	Scott
	Email Profile PM = IP Logged
øCheryl Watson Forum Administrator	Re: Fire Damaged Iron Reply #18 - Sep 28 th , 2011, 5:15pm
WAGS member ***** Posts: 4009	Fire Damaged Skillet Before - My suspicions were correct!

@River_Skillets.jpg



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OCheryl WatsonForumAdministratorWAGS memberImage: state state

Re: Fire Damaged Iron Reply #19 - Sep 28th, 2011, 5:16pm What Used to be a #6 HR Griswold.

ØAfter.jpg



@Sandy Glenn Forum Administrator WAGS member 국국국국국	Re: Fire Damaged Iron Reply #20 - Sep 28 th , 2011, 7:32pm Sadly that's a textbook example of what fire cleaning can do. That truly is a shame. Thank you for the pictures Cheryl.
Posts: 6499	
	Email) Profile PM - TF Logged
øJodi Nielson WAGS member ជាជាជាជាង	Re: Fire Damaged Iron Reply #21 - Oct 2 nd , 2011, 7:54pm
Posts: 792	The cover for an unmarked Wagner tab hole deep skilletsad, sad, sad. The first pic is a beforeyou can see the pinkish tint. #2 and #3 are after lye and vinegar. wwcflidvert.jpg



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oJodi Nielson WAGS member

Re: Fire Damaged Iron Reply #22 - Oct 2nd, 2011, 7:56pm

ร์กร์กร์กร์	
Posts: 792	Oh, and I also have a #4 Lodge that looks pretty black and seasoned until the sun hits it then you can see the pinkish tint right thru the seasoning. I'll see if I can find pics or take some tomorrow.
Chuck Rogers WAGS member ☆☆☆☆ WAGS: She Finds The Iron For Me	Re: Fire Damaged Iron Reply #23 - Oct 2 nd , 2011, 9:37pm Great example Jodi. To bad about the lid though. Still should make a great user for your deep skillet.
Posts: 8632	Email Profile PM = TP Logged
•Scott Sanders Moderator I'll look for iron just about anywhere	Re: Fire Damaged Iron Reply #24 - Oct 10 th , 2011, 10:31am Pictures from Brad Diamond#12 ERIEThanks for posting them. Scott
Posts: 1300	

∅KGrHqJmIE6BzURS-vBOhK3z8fS60_3.jpg



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Scott Sanders
Moderator

В

Re: Fire Damaged Iron Reply #25 - Oct 10th, 2011, 10:32am Pic 2 #12 ERIE



I'll look for iron just about anywhere

Posts: 1300

UKGrHqZioE5eNbO2uCBOhK31YQV60_3.jpg



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•Scott Sanders Moderator I'll look for iron just about anywhere **Re: Fire Damaged Iron Reply #26 -** Oct 10th, 2011, 10:33am

Pic 3 #12 ERIE

Posts: 1300

UKGrHqRmE5et2ELNBOhK30dd8g60_3.jpg



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eSam Roberts WAGS member රුදුරුරුද් Lodge what? !!! **Re: Fire Damaged Iron Reply #27 -** Oct 17th, 2011, 8:52pm

Posts: 3672

This is about the worst one I've seen. Heat even bent the bale.

Burnt_DO_001.jpg



Seen it all. Done it all. Can't remember most of it!

ØCheryl WatsonForumAdministratorWAGS member국국국국국

Re: Fire Damaged Iron Reply #28 - Oct 26th, 2011, 12:39am

Posts: 4009

Lee, What a shame! Idiots.. way to ruin a Lodge deep skillet with lid. Let's see if I got the pics okay of this idiot's damaged iron.

FireEbay.jpg



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oScott Sanders Moderator

I'll look for iron just about anywhere **Re: Fire Damaged Iron Reply #29 -** Oct 26th, 2011, 1:12am

Thanks for adding pictures.....we're getting a pretty good collection. Sam, the pictures that you put up are the same ones that got this topic started in the first place...they are a good example. Does anyone have any more scientific explanations as to why this type of damage happens to the cast iron?? All thoughts are appreciated.

Posts: 1300

Thanks again, Scott

øJeff Parsons WAGS member ਨੇਨੇਨੇਨੇਨੇ	Re: Fire Damaged Iron Reply #30 - Dec 15 th , 2011, 12:15am
Posts: 285	For each type of iron or steel, there is something called a phase change diagram, which relates temperature changes and the time during which those changes occur. Sometimes, by rapid cooling, a phase can be skipped. Heating the metal above the transition temperature to the next phase for a long time can allow the metal to change back to a phase that was skipped. One of the reasons alloying elements, such as molybdenum, are added to steel is to allow air-hardening instead of requiring a water or oil quench. The rapid cooling of cast iron in its pouring causes tremendous internal stress in the crystal stucture of the iron.Normal knife steels are tempered (to relieve internal stress) about 400 to 550 degrees; high temperature tool steels, 800 degrees or higher. I'll do more research on the phase change diagram of cast iron. Later
	Email Profile PM THE Logged
Tom Neitzel Forum Administrator	Re: Fire Damaged Iron Reply #31 - Dec 28 th , 2011, 12:18pm
****	Jeff, I think a good piece of the answer is at the beginning of this article.
So - What do they do	http://www.iei-world.org/pagine/congress/20/congress_20_08.asp
do with the rest of the mole? Posts: 4559	Hematite is a red oxide of iron (as an aside, it is a mineral that is a major iron ore). What we are talking about though is the red coating on the cast iron. It forms in an oxygen poor (reducing) environment at quite high temperatures. This article is about getting enamel to stick to cast iron. In an uncontrolled, high temperature fire we are getting an oxidation in a water and oxygen poor environment (then, ta-da, a coating of red hematite).
	I wonder if you could reheat a fire damaged piece in a controlled environment, maybe a ceramic kiln, to 1,600F to 1,800F, maybe the hematite would convert to magnetite (black).
	Cast iron melts at around 2,100F to 2,200F.
	These are only some guess based on my interpretation (and I'm on the ragged edge of understanding Θ).
	You might be able to test a piece with an oxy-acetylene torch. Heat it up to red, then hit it with pure oxygen as it dulls down. There would be quite a risk of just burning a hole through though (I think). Of all the stuff I have around, I don't have a torch, but I do have a small bottle of oxygen. We'll see if I can try something.
	Tom
	Email Profile PM - IP Logged
Cheryl Watson Forum Administrator WAGS member	Re: Fire Damaged Iron Reply #32 - Dec 28 th , 2011, 12:34pm Tom Tom

	Puhleassse remember that pure Oxygen + torch goes boom!!!!
Posts: 4009	I have a better idea! A young man that visited here last week (known him since he was 5), just completed his Masters specialized in Engineering/Metallurgy. We had some discussions about the brittle nature of CI, etc. <at level="" molecular="" the="">! So how about if I get him to write us up a little paper on the subject??? And both my nephews are at Drexel earning their bachelors, masters and PhD's in engineering I'll co-op them too! Maybe we'll get a technical thesis on this subject. It might be 'Safer'???</at>
●Tom Neitzel Forum Administrator ★★★★★ So - What do they do with the rest of the mole?	Re: Fire Damaged Iron Reply #33 - Dec 28 th , 2011, 12:43pm I suppose safer, but the more I've thought about the torch, the less I think it can control the test properly. I've always been taught that to weld cast iron with gas you need a reducing flame (very black, sooty flame, short on oxygen). That would be opposite of what I want, but maybe just the fact of heating it with a normal flame might remove the color. No matter, I think a kiln would be the easiest and most controlled.
Posts: 4559	I've made it to retirement with all my fingers, toes, and both eyes - not through following safe procedures, but because I've come to believe there has to be some Norse deity that watches over dumb Scandinavians.
eJeff Parsons WAGS member ක්ක්ක්ක්	Re: Fire Damaged Iron Reply #34 - Dec 29 th , 2011, 2:28am
WAGS: Heartbeat of Cast Iron Cookware Collecting Posts: 285	Tom, the knifemakers who forge test for transition temperature to the softer phase (austenite) of iron by repeatedly applying a magnet, then at what is called the transition temperature the iron stops being magnetic. I think 2 major problems in healing a piece of overheated iron are going to be preventing warping and preventing cracking, and the cooling will have to be fast enough to skip the bad phase. Austenite is the high temperature phase, cementite is the phase we don't want, and martensite is the normal phase we see in cast iron. Martensite is not an equilibrium phase of iron, and it does not show up on the equilibrium phase change diagram. There is high stress in the crystal structure, hence the brittleness of cast iron. High cooking temperatures, above 400 deg F, probably temper some of the stress, and reduce brittleness. Seasoning at 500 deg, twice, certainly helps IMO.
OCheryl Watson Forum	Re: Fire Damaged Iron Reply #35 - Jan 18 th , 2012, 1:35pm
Administrator WAGS member	NCHIX #33 - Jali to , 2012, 1.33pili

Posts: 4009

ØFireDamaged.jpg





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OCheryl WatsonForumAdministratorWAGS member국국국국국

Re: Fire Damaged Iron Reply #36 - Jan 18th, 2012, 1:36pm

Another... notice the warpage that prevents the paddles from fitting together properly...... $\textcircled{\mathfrak{S}}$

Posts: 4009

FireDamaged1.jpg



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@Greg Stahl Forum Administrator WAGS member ★★★★★ Ole Scratch Posts: 13454	Re: Fire Damaged Iron Reply #37 - Jan 18 th , 2012, 1:42pm This is a crying shame!!
	"NO MORE MISTER NICE GUY!!" Alice Cooper
	Cast iron cookware reference books, including the new 5th Edition of the "Blue Bible", available at www.griswoldandwagner.com Cernail Corofile Profile Www Skype ==== IP Logged
OCheryl WatsonForumAdministratorWAGS memberマスクシンマスクシンPosts: 4009	Re: Fire Damaged Iron Reply #38 - Jan 18 th , 2012, 1:49pm Sure is!!! All of this seller's stuff looks like this! Scroll to the end of his store for more FireDamaged Iron!
	http://www.ebay.com/sch/smedallion1/m.html?hash=item4cfdae23f8&item=33067356 2616&pt=LH_DefaultDomain_0&_trksid=p4340.l2562

OTteakettle.jpg



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Re: Fire Damaged Iron Reply #39 - Jan 18th, 2012, 1:54pm

Another... from this seller.....! Ohh.... 😕 😕

lkettle_002.jpg



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ØGreg Stahl Forum Administrator WAGS member ★★★★ Ole Scratch Posts: 13454	Re: Fire Damaged Iron Reply #40 - Jan 18 th , 2012, 3:05pm I had to email the seller
FUSIS. 13434	"NO MORE MISTER NICE GUY!!" Alice Cooper Cast iron cookware reference books, including the new 5th Edition of the "Blue Bible", available at www.griswoldandwagner.com Email Profile PM www Skype = IP Logged
øJohn Arsenault WAGS member ជាជាជាជា	Re: Fire Damaged Iron Reply #41 - Jan 18 th , 2012, 3:06pm Can see it in the thread? on my screen. I have copied again, Lets see if this works?
Posts: 1309	John A <pre> JFavoriteFireDamaged_1.jpg</pre>



OAllen Reynolds

Re: Fire Damaged Iron Reply #42 - Jan 18th, 2012, 5:56pm

Posts: 360

This older lady up in the country said she had her moms and grandmas iron she would sell me and told me she would get it together and "clean it up a bit for me" by the time I arived. Well, I arived to see her in her nice country yard tending a large fire where she had raked up yard debrie and such along with some plastic trash. When I got out to greet her I noticed approximately a dozen pans, griddles and duch ovens piled randomly on top of each other in the fire. I began to take the shovel and drag them out and noticed they were mostly Gris large slant and straight labels. I put on my leather iron picking gloves and lifted the first hand griddle. When I looked at the edge I almost threw up. It was completely warped/twisted almost 1/2 inch. As I picked up each piece it became very apparent they were all beyond saving.

I did pull the two pieces in these pics. The bottom to the size 12 dutch oven lid was cracked but I kept the lid to see if it would clean up. It didnt seem warped but is was discollored red. I also couldnt leave this #11 gris with HR either. It apears to be straight but who knows until I get the burned on plastic and grunge off. It is also discolored. I may save it and keep it for a user.

What a shame people dont understand this. I didnt have the heart to say anything to her. she was a nice lady and thought she was helping me by "cleaning them up". She said she had some more when she finishes cleanng up granmas house. I just told her dont go through any trouble next time and just pile them up on the back porch.Here are the pics

UDSCN0594_001.JPG



Email Profile PM=IF IP Logged

Allen Reynolds

Posts: 360

Re: Fire Damaged Iron Reply #43 - Jan 18th, 2012, 5:56pm 2nd

OSCN0595.JPG



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 Allen Reynolds
 Re: Fire Damaged Iron Reply #44 - Jan 18th, 2012, 5:57pm 3rd
 Posts: 360
 DSCN0599.JPG



Email Profile PM=IF Logged

OAllen Reynolds Can we PLEASE go hunting for iron?

Re: Fire Damaged Iron Reply #45 - Jan 18th, 2012, 5:58pm 4th last

Posts: 360

DSCN0600.JPG



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Reply #46 - Jan 18th, 2012, 6:04pm Dear smedallion1,

why do all of your cast iron items appear red? I hope they were not put into a fire, as they are ruined and will never season appropriately. The red color looks like what I have see from fire damage and over 800 of our members on our FORUM have pictures of your items up for discussion, so I thought I should ask directly, how were these items treated? In particular the waffle iron paddles are warped and that indicates extreme heat from

These were given to us. So your email lets me know that they were burned. Thanks for the info. I will be sure that I don't do that in the future. Thanks!

-smedallion1

	"NO MORE MISTER NICE GUY!!" Alice Cooper Cast iron cookware reference books, including the new 5th Edition of the "Blue Bible", available at www.griswoldandwagner.com
OCheryl WatsonForumAdministratorWAGS member국국국국국Posts: 4009	Re: Fire Damaged Iron Reply #47 - Jan 18 th , 2012, 6:40pm Greg, You are so much better at communicating than I would have been! But I see they are still listed and at pretty high prices too!!
	Email Profile PM THE IP Logged
@Susan Salsburg WAGS member ਅੰਸੇਸ਼ੇਸ਼ੇਸ਼ੇ	Re: Fire Damaged Iron Reply #48 - Jan 18 th , 2012, 9:41pm
Posts: 397	I sent a message innocently asking if they had any pieces that weren't all red. Didn't mention WAGS. Said I really like gate marks, which is true, & I'd love to buy a couple of those pots if they weren't burnt. E-mailed back that they have removed the listings & will let me know when they get any as is. Sue
øJoe Brock	Re: Fire Damaged Iron
WAGS member វាវាវាវាវា	Reply #49 - Jan 24 th , 2012, 10:07pm
Posts: 219	Fire damage or rust?
	<pre>@Fire_damage.jpg</pre>



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eJoe Brock WAGS member ක්ක්ක්ක්ක්

Posts: 219

Re: Fire Damaged Iron Reply #50 - Jan 24th, 2012, 10:08pm

UFD2.jpg

2nd



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ØRoger Barfield
Forum
Administrator□ Re: Fire Damaged Iron
Reply #51 - Jan 24th, 2012, 10:48pmWAGS member
★★★★★Joe, that just looks like surface rust to me.

Posts: 7399

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OJohn Arsenault WAGS member	Re: Fire Damaged Iron Reply #52 - Apr 22 nd , 2012, 11:19am
*xxxxxxxx	Scott, Another piece for the Fire Damaged collection 😕 Wagner Ware 1056 skillet. I got this from a Woman that had me clean and season all her skillets.
"Raider of the lost Hollow Ware!"	Did not do a before pic. This is what came out of the Lye bath! John A
Posts: 1309	I gave her a nice early Lodge 3 notch 6 to replace it.
	<pre>@WW_FireDamage_bottom2.jpg</pre>





John Arsenault

WAGS member

Re: Fire Damaged Iron Reply #53 - Apr 22nd, 2012, 11:20am 2 top

"Raider of the lost Hollow Ware!"

Posts: 1309

@WW_FireDamage_top.jpg



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Oohn Arsenault WAGS member 가가가가가 "Raider of the lost Hollow Ware!"

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Re: Fire Damaged Iron Reply #54 - Apr 22nd, 2012, 11:21am

Posts: 1309

@ww_FireDamage_bottom3.jpg



Reply #55 - Apr 22nd, 2012, 12:15pm

Re: Fire Damaged Iron

●Chuck Rogers WAGS member ☆☆☆☆☆ WAGS: She Finds The Iron For Me

Posts: 8632

Just got done cleaning a #8 hammered lid for a friend. I thought the inside was just crusted up, but found after the electro, that the porcelain coating on the inside of the lid had actually blistered, and was peeling. There were good indications on the outside of the lid, that it had been "fired". The outer surface did manage to clean up fairly well, but the porcelain is shot, and the inside of the lid looks horrible. Would still make a good user, but is lost as a collector piece. This is the first porcelain lined piece that I've seen this on.

Chuck Rogers WAGS member WAGS: She Finds The Iron For Me

Re: Fire Damaged Iron Reply #56 - Apr 22nd, 2012, 1:30pm

¹⁵ Was working on them after I posted. Here's a shot of the outside of the lid before cleaning. You can see the reddish color indicating fire damage.

Posts: 8632

^Ufdp6.jpg



OChuck Rogers

WAGS member **☆☆☆☆☆** WAGS: She Finds The Iron For Me

Posts: 8632

Øfdp7.jpg



@Chuck Rogers WAGS member ਨੇਨੇਨੇਨੇਨੇ

Re: Fire Damaged Iron Reply #58 - Apr 22nd, 2012, 1:31pm Now the outside of the lid after cleaning. Not bad at all concidering.

WAGS: She Finds The Iron For Me

Posts: 8632

^Ufdp5.jpg

Re: Fire Damaged Iron Reply #57 - Apr 22nd, 2012, 1:30pm And the inside. I thought this was just crusted iron, but was sadly mistaken.



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oChuck Rogers WAGS member ជាជាជាជា

WAGS: She Finds

Re: Fire Damaged Iron Reply #59 - Apr 22nd, 2012, 1:33pm

And now the inside. There isn't much difference from the before. On some sections, I can see where the porcelain actually "ran" from being melted again. I have a feeling this one was place porcelain side down against the heat source, and didn't do as much damage to the outside surface.

Posts: 8632

Iron For Me

The

Øfdp1.jpg



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●Chuck Rogers WAGS member ☆☆☆☆ WAGS: She Finds The Iron For Me

Re: Fire Damaged Iron Reply #60 - Apr 22nd, 2012, 1:33pm 2

Posts: 8632

@fdp2.jpg



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OChuck Rogers WAGS member

Re: Fire Damaged Iron Reply #61 - Apr 22nd, 2012, 1:34pm

WAGS: She Finds The Iron For Me

Posts: 8632

Øfdp3.jpg

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OChuck Rogers WAGS member <mark>አትዮጵያ</mark> WAGS: She Finds The Iron For Me

Posts: 8632

Re: Fire Damaged Iron Reply #62 - Apr 22nd, 2012, 1:34pm You can actually see the blistering I mentioned. igoplus

@fdp4.jpg



	Email Profile PM - IP Logged
eScott Sanders Moderator 축축축축축	Re: Fire Damaged Iron Reply #63 - Apr 23 rd , 2012, 2:21pm
I'll look for iron just about	Good PicturesThanks John and Chuck. That lid doesn't look to bad on the outside after seasoningit does look like the inside took the brunt of the fire.
anywhere	Thanks again for the pictures, Scott
Posts: 1300	
	Email Brofile PM=== IP Logged
eEric Bogusch WAGS member ਨੇਨਿਟਿਟੇਟ Cast Iron Is Cool Posts: 810	Re: Fire Damaged Iron Reply #64 - May 17 th , 2012, 12:37am
	Chuck that would make a great candidate to further test removing the porcelain. I have been removing chrome with good success with a coating company.
	Email Profile PM=== IP Logged

Wagner and Griswold Society Information > Cast Iron (general info) > Cleaning < Previous topic | Next and Restoration (Moderators: Scott Sanders, Jeff Friend)

topic >

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