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Stock Pot, Stainless Steel, No Lid					Sauce Pot, Stair			
art.	Dia	Ht.	Qts	Lbs			art.	Dia
11001-16	61/4"	61/4"	33/8	3.2			11007-16	61/4"
11001-18	71/8"	61/4"	41/4	3.4			11007-18	71/8"
11001-20	7 %"	71/8"	53/4	3.7			11007-20	7 %"
11001-22	85%"	85%"	83/4	4.0			11007-22	85%"
11001-24	91/2"	91/2"	11	4.7			11007-24	91/2"
11001-28	11"	11"	18	7.8			11007-28	11"
11001-32	121/2"	121/2"	27	11.0			11007-32	121/2"
11001-36	141/8"	141/8"	381/2	13.0			11007-36	141/8"
11001-40	15¾"	15¾"	52¾	16.8			11007-40	15¾"
11001-45	17¾"	15¾"	67	21.0			11007-45	173/4"
11001-50	19%"	19%"	1031/2	29.0			11007-50	19%"
11001-60	23%"	211/8"	1581/2	42.0			11007-60	235%"
The stainless	stool stock	not with its t	ri motal batta	m is used n	nost sammanly for		The versatile	cause pet is

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The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.

Sauce Pot, Stainless Steel, No Lid						
art.	Dia	Ht.	Qts	Lbs		
11007-16	61/4"	3¾"	2	2.1		
11007-18	71/8"	41/2"	2%	2.4		
11007-20	7 %"	43/4"	4	2.9		
11007-22	8%"	51/8"	51/4	3.1		
11007-24	91/2"	5¾"	6%	3.9		
11007-28	11"	61/4"	101/4	5.1		
11007-32	121/2"	75/8"	161/4	7.1		
11007-36	141/8"	81/2"	211/2	11		
11007-40	15¾"	91/2"	313/4	11.8		
11007-45	17¾″	10%"	451/4	14.6		
11007-50	19%"	117/8"	611/4	17.8		
11007-60	23%"	13¾"	1041/2	24.5		

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.





Rondeau	ı, Stainl	ess Steel,	, No Lid		
art.	Dia	Ht.	Qts	Lbs	
11009-16	61/4"	21/2"	1 3/8	1.7	
11009-18	71/8"	23/4"	1 1/8	2.1	
11009-20	7%"	3″	25/8	2.6	
11009-24	9½"	31/8"	4	3.1	
11009-28	11"	3¾"	61/8	4.2	
11009-32	121/2"	43/8"	9	6.2	
11009-36	141/8"	51/8"	133/4	7.8	
11009-40	15¾"	53/4"	19	10.5	
11009-45	17¾″	61/8"	26	12.8	
11009-50	19%"	71/2"	39	15.3	
11009-60	23%"	10"	743/4	22.6	

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.

Sauce Pan, Stainless Steel, No Lid							
art.	Dia	Ht.	Qts	Lbs			
11006-12	43/4"	23/4"	7/8	1.0			
11006-14	51/2"	31/8"	1 1/4	1.4			
11006-16	61/4"	3¾"	2	1.7			
11006-18	71/8"	41/4"	2%	2.1			
11006-20	7 %"	43/4"	4	2.7			
11006-22	85%"	51/8"	51/4	3.1			
11006-24	91/2"	53/4"	6%	3.6			
11006-28	11"	61/4"	103/8	4.9			
11006-32	121/2"	75/8"	161/4	8.8			
11006-36	141/8"	81/2"	21%	10.5			
The stainless	steel sauce	pan, with wel	ded, rounde	ed handles, is m	nost commonly		

used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.