

# Series 1000 INDUCTION **READY!**



Made in Italy

- Outer and inner satin polish
- Hollow, tubular stay-cool handles in stainless steel are ergonomically-shaped.

- Perfect for use on any type of stove, whether gas, electric, glass ceramic or induction
- One-Year Warranty
- 18/10 stainless steel
- 0.8mm to 2mm thickness



Lid, Stainless Steel

art.	Dia	Lbs
11061-16	6¼"	0.4
11061-18	7½"	0.6
11061-20	7¾"	0.7
11061-22	8¾"	0.8
11061-24	9½"	0.9
11061-28	11"	1.0
11061-32	12½"	1.9
11061-36	14½"	2.4
11061-40	15¾"	2.7
11061-45	17¾"	3.2
11061-50	19¾"	3.8
11161-60	23¾"	4.4



**Low Sauce Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11011-16	6¼"	3⅜"	1½	1.8
11011-18	7⅞"	3½"	2½	2.2
11011-20	7⅞"	4¼"	3¼	2.8
11011-24	9½"	4¾"	5¾	4.0

The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



**Stew Pot , Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11010-16	6¼"	3⅜"	1½	1.9
11010-18	7⅞"	3½"	2½	2.3
11010-20	7⅞"	4¼"	3¼	2.9
11010-24	9½"	4¾"	5¾	4.2

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



**Splayed Sauté Pan, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11012-16	6¼"	2⅜"	1	1.6
11012-18	7⅞"	2⅜"	1¼	2.0
11012-20	7⅞"	2½"	1½	2.5
11012-24	9½"	3"	2½	3.0

The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



**Sauté Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11008-16	6¼"	2½"	1½	1.9
11008-18	7⅞"	2¾"	1½	2.1
11008-20	7⅞"	3"	2½	2.5
11008-24	9½"	3⅞"	4	3.0
11008-28	11"	3¾"	6½	4.0
11008-32	12½"	4¾"	9¾	4.8
11008-36	14⅞"	5½"	13¾	7.5

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 2½" to 5½" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and induction compatible.



**Saucier Pan, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11013-18	7⅞"	2¾"	1¾	1.9
11013-20	7⅞"	3"	2½	2.3
11013-24	9½"	3¾"	3½	3.5
11013-26	10¼"	3½"	4½	4.0

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 2½" to 5½" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and induction compatible.



**Frying Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Lbs
11014-20	7⅞"	2"	2.6
11014-24	9½"	2"	3.1
11014-28	11"	2½"	3.4
11014-32	12½"	2¾"	4.8
11014-36	14⅞"	2¾"	5.6
11014-40	15¾"	2¾"	7.5
11114-45	17¾"	2½"	9

The stainless steel frying pan, with its welded, stainless steel handle, is used most commonly for searing and flambéing any dish. It is induction compatible.