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

NSF

Lid, Stainless Steel

art.	Dia	Lbs
11061-16	6¼″	0.4
11061-18	7⅛″	0.6
11061-20	7⅞″	0.7
11061-22	8⅝″	0.8
11061-24	9½″	0.9
11061-28	11″	1.0
11061-32	12½″	1.9
11061-36	14⅛″	2.4
11061-40	15¾″	2.7
11061-45	17¾″	3.2
11061-50	19⅝″	3.8
11161-60	23⅜″	4.4

Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11001-16	6¼″	6¼″	3⅜	3.2
11001-18	7⅛″	6¼″	4¼	3.4
11001-20	7⅞″	7⅛″	5¾	3.7
11001-22	8⅝″	8⅝″	8¾	4.0
11001-24	9½″	9½″	11	4.7
11001-28	11″	11″	18	7.8
11001-32	12½″	12½″	27	11.0
11001-36	14⅛″	14⅛″	38½	13.0
11001-40	15¾″	15¾″	52¾	16.8
11001-45	17¾″	15¾″	67	21.0
11001-50	19⅝″	19⅝″	103½	29.0
11001-60	23⅝″	21⅛″	158½	42.0

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	6¼″	3¾″	2	2.1
11007-18	7⅛″	4½″	2⅞	2.4
11007-20	7⅞″	4¾″	4	2.9
11007-22	8⅝″	5⅛″	5¼	3.1
11007-24	9½″	5¾″	6⅞	3.9
11007-28	11″	6¼″	10¼	5.1
11007-32	12½″	7⅝″	16¼	7.1
11007-36	14⅛″	8½″	21½	11
11007-40	15¾″	9½″	31¾	11.8
11007-45	17¾″	10⅝″	45¼	14.6
11007-50	19⅝″	11⅞″	61¼	17.8
11007-60	23⅝″	13¾″	104½	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, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11009-16	6¼″	2½″	1⅜	1.7
11009-18	7⅛″	2¾″	1⅞	2.1
11009-20	7⅞″	3″	2⅝	2.6
11009-24	9½″	3⅛″	4	3.1
11009-28	11″	3¾″	6⅛	4.2
11009-32	12½″	4⅜″	9	6.2
11009-36	14⅛″	5⅛″	13¾	7.8
11009-40	15¾″	5¾″	19	10.5
11009-45	17¾″	6⅛″	26	12.8
11009-50	19⅝″	7½″	39	15.3
11009-60	23⅝″	10″	74¾	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	4¾″	2¾″	⅞	1.0
11006-14	5½″	3⅛″	1¼	1.4
11006-16	6¼″	3¾″	2	1.7
11006-18	7⅛″	4¼″	2⅞	2.1
11006-20	7⅞″	4¾″	4	2.7
11006-22	8⅝″	5⅛″	5¼	3.1
11006-24	9½″	5¾″	6⅞	3.6
11006-28	11″	6¼″	10⅜	4.9
11006-32	12½″	7⅝″	16¼	8.8
11006-36	14⅛″	8½″	21⅝	10.5

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.