

# Grand Gourmet

## Series 1100



INDUCTION  
**READY!**



Made in Italy

- 18/10 stainless steel
- Outer and inner satin polish and a mirror-finish along the edges
- Double thickness, reinforced upper edges
- Ergonomic stay-cool handles
- Sandwich, thermo-radiant bottom for the best heat conductivity

- Concave bottom when cold and perfectly flat upon heating
- Perfect for use on any type of stove including induction
- NSF approved
- Limited Lifetime Warranty
- Easy to clean and dishwasher-safe
- 0.8mm to 2mm thickness



**Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11101-16	6¼"	6¼"	3¾	2.0
11101-20	7⅞"	7⅞"	6½	3.1
11101-24	9½"	9½"	10½	4.3
11101-28	11"	11"	17½	7.3
11101-32	12½"	12½"	25¾	8.4
11101-36	14⅞"	14⅞"	38	13.7
11101-40	15¾"	15¾"	53	17.4
11101-45	17¾"	17¾"	74	21.8
11101-50	19⅞"	19⅞"	105¾	33.3

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
11107-16	6¼"	4¾"	2¼	2.1
11107-20	7⅞"	5⅞"	4¼	3.3
11107-24	9½"	6"	6¾	5.2
11107-28	11"	6¾"	11½	7.2
11107-32	12½"	7¾"	16½	9.9
11107-36	14⅞"	8½"	23¼	12.4
11107-40	15¾"	9¾"	32½	19.1
11107-45	17¾"	10¾"	46½	24.3
11107-50	19⅞"	12½"	66½	29.7

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



**Stock Pot with Tap, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11102-28	11"	11"	17½	7.5
11102-32	12½"	12½"	25¾	8.6
11102-36	14⅞"	14⅞"	38	13.9
11102-40	15¾"	15¾"	53	17.6
11102-45	17¾"	17¾"	74	22.0
11102-50	19⅞"	19⅞"	105¾	33.5
11102-99	Replacement Spigot (fits all sizes)			0.6



**Low Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11105-16	6¼"	5½"	2¾	2.4
11105-20	7⅞"	6¾"	5¼	4.4
11105-24	9½"	8¼"	9	6.7
11105-28	11"	9"	15¼	8.8
11105-32	12½"	10¼"	23¼	12.2
11105-36	14⅞"	11"	30¾	18.2
11105-40	15¾"	12½"	42¼	23.3