



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	19⅝"	19⅝"	105¾	33.3

Stock Pot with Welded Handles.

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"	5½"	4¼	3.3
11107-24	9½"	6"	6⅞	5.2
11107-28	11"	6⅞"	11½	7.2
11107-32	12½"	7⅞"	16½	9.9
11107-36	14⅞"	8½"	23¼	12.4
11107-40	15¾"	9⅞"	32½	19.1
11107-45	17¾"	10⅞"	46½	24.3
11107-50	19⅝"	12½"	66½	29.7

Sauce Pot with Welded Handles.

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	19⅝"	19⅝"	105¾	33.5

Low Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11105-16	6¼"	5½"	2⅞	2.4
11105-20	7⅞"	6⅞"	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