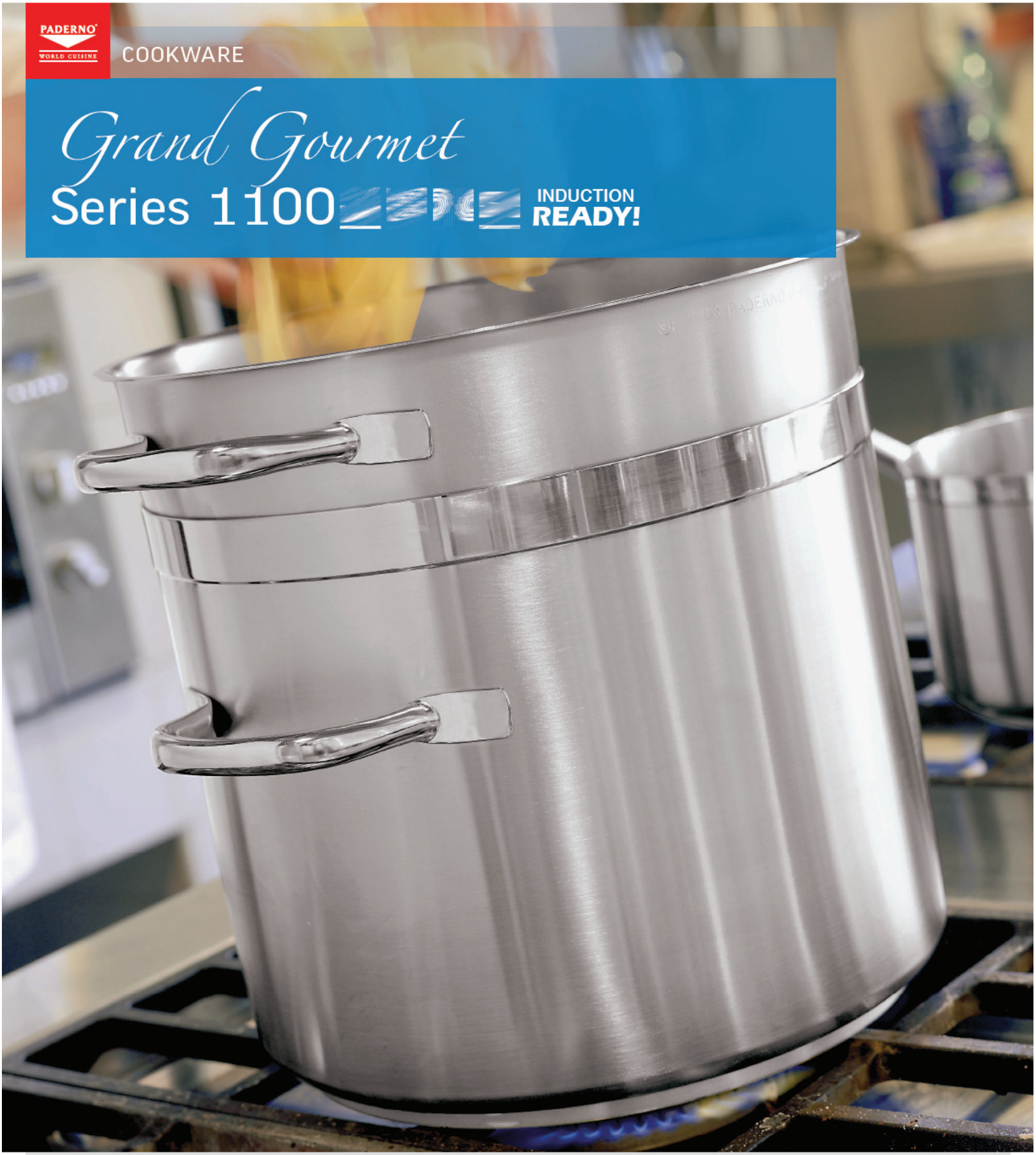
Grand Gourmet
Series 1100

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

Rondeau, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11109-16	6¼"	3"	1⅜	2.0
11109-20	7⅞"	3⅜"	2⅝	2.8
11109-24	9½"	3¾"	4½	4.6
11109-28	11"	4⅜"	7	6.2
11109-32	12½"	5"	10½	8.6
11109-36	14⅛"	5½"	15	10.8
11109-40	15¾"	6⅛"	20⅝	16.1
11109-45	17¾"	6⅝"	28½	21.5
11109-50	19⅝"	7½"	39	27.1

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.

Perforated Stainless Steel Steamer

art.	Dia	Ht.	Lbs
11119-20	7⅞"	5"	1.3
11119-24	9½"	6"	2.4
11119-28	11"	6⅝"	3.3
11119-32	12½"	7½"	4.8

Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11108-16	6¼"	2½"	1⅜	2.0
11108-20	7⅞"	3⅛"	2⅝	2.8
11108-24	9½"	3¾"	4½	4.9
11108-28*	11"	4⅜"	7	6.7
11108-32*	12½"	5"	10½	8.8
11108-36*	14⅛"	5½"	15	11.0

* With loop handle

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 3" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and is induction compatible.

Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11106-14	5½"	3⅛"	1¼	1.5
11106-16	6¼"	4⅜"	2¼	2.2
11106-20	7⅞"	5⅛"	4¼	3.4
11106-24	9½"	6"	6⅞	9.8
11106-28*	11"	6⅞"	11½	7.1
11106-32*	12½"	7⅝"	16½	10.3
11106-36*	14⅛"	8½"	23¼	12.6

* With loop handle

The stainless steel sauce pan, with its triple-ply bottom and rounded handles, is most commonly used for heating liquids and reducing sauces. It is induction compatible.

Saucier, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11113-18	7⅛"	2¾"	1¾	2.1
11113-20	7⅞"	3"	2⅜	2.8
11113-24	9½"	3⅜"	3½	3.8
11113-26	10¼"	3½"	4½	4.3

The rounded sides of the stainless steel saucier pan are ideal for making sauces as they allow for easy whisking and swirling. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.

Splayed Sauté Pan, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11112-16	6¼"	2⅜"	1	1.4
11112-18	7⅛"	2⅜"	1¼	2.1
11112-20	7⅞"	2½"	1⅝	2.3
11112-24	9½"	3"	2⅞	3.2

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.