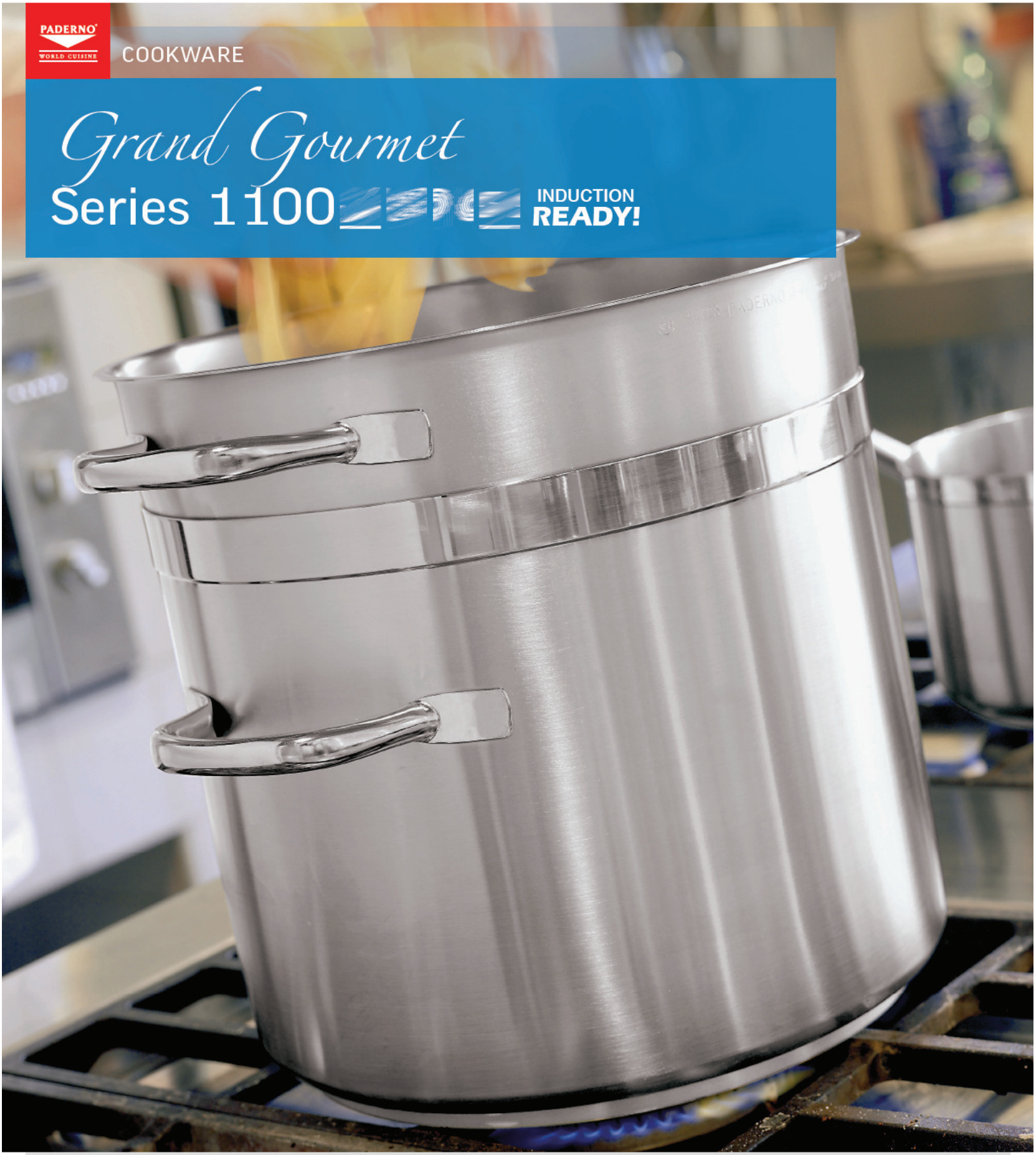
Grand Gourmet
Series 1100

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″	3⅜	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″	25⅜	8.4
11101-36	14⅛″	14⅛″	38	13.7
11101-40	15¾″	15¾″	53	17.4
11101-45	17¾″	17¾″	74	21.8
11101-50	19⅝″	19⅝″	105⅝	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″	4⅜″	2¼	2.1
11107-20	7⅞″	5⅛″	4¼	3.3
11107-24	9½″	6″	6⅞	5.2
11107-28	11″	6⅞″	11½	7.2
11107-32	12½″	7⅝″	16½	9.9
11107-36	14⅛″	8½″	23¼	12.4
11107-40	15¾″	9⅝″	32½	19.1
11107-45	17¾″	10⅞″	46½	24.3
11107-50	19⅝″	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″	25⅜	8.6
11102-36	14⅛″	14⅛″	38	13.9
11102-40	15¾″	15¾″	53	17.6
11102-45	17¾″	17¾″	74	22.0
11102-50	19⅝″	19⅝″	105⅝	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″	2⅞	2.4
11105-20	7⅞″	6⅝″	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	14⅛″	11″	30⅝	18.2
11105-40	15¾″	12½″	42¼	23.3