

AMERICAN CULINARY FEDERATION SEAL OF APPROVAL

Unlike other culinary product assurance programs, ACF's Seal of Approval program tests for more than just taste. ACF's Seal represents quality in an entire product, including application and ease of use, physical properties and performance. The Browne Thermalloy Stainless Steel line has been identified with the ACF Seal of Approval.

Earning the prestigious ACF Seal of Approval from America's most respected chef organization underscores the quality of the Thermalloy line, and the value of utilizing these kitchen tools for your organization; thus reinforcing Browne's continuing commitment to delivering long-term value to its customers with high quality, high-performance products.



**Stainless Steel
Cookware**

**Batería de acero
inoxidable**

- 2-Tone exterior finish (satin with mirror band) on most pieces
- Acabado exterior en dos tonos (satinado con banda espejo) en la mayoría de las piezas



- NSF listed, where noted
- Certificación NSF



GAS



ELECTRIC



CERAMIC



HALOGEN



INDUCCION

For use with all heat sources. | *Para su uso con todo tipo de fuentes de calor.*



Excalibur® Non-Stick Coating

Excalibur® coating is impregnated with stainless steel for wear resistance and has the release properties of the best non-stick. Designed for premium stainless steel cookware.

Capa antiadhesiva Excalibur®

La capa antiadhesiva Excalibur® está impregnada de acero inoxidable que le da mayor resistencia al desgaste y tiene las mejores propiedades antiadhesivas para que los alimentos se despeguen fácilmente. Diseñada para la batería de acero inoxidable de calidad superior.

Professional Cookware | Bateria de Cocina

Limited Lifetime Warranty | *Garantía limitada de por vida*



GAS
GAS



ELECTRIC
ELÉCTRICA



CERAMIC
CERÁMICA



HALOGEN
HALÓGENA



INDUCTION
INDUCCIÓN

For use with all heat sources. | *Para su uso con todo tipo de fuentes de calor.*

Thermalloy
PROFESSIONAL COOKWARE

Stainless Steel
Cookware

Batería de acero
inoxidable



Stainless Steel Cookware

with a ¼" – 6mm aluminum sandwich base

- Stainless Steel professional cookware
- Extra thick base – Stainless Steel with ¼"-6mm aluminum sandwich
- Base allows fast, even heat transfer for superior cooking performance
- Ergonomic riveted stay cool handles
- Limited Lifetime Warranty
- NSF listed

Batería de cocina de acero inoxidable

con base sándwich de 6mm -- ¼ pulg.

- *Batería de cocina profesional de acero inoxidable*
- *Base extra gruesa: acero inoxidable con capa media de aluminio de ¼ pulg. (6mm)*
- *La base permite una transferencia rápida y uniforme del calor para un rendimiento de cocción superior*
- *Mangos remachados ergonómicos que se mantienen fríos al tacto*
- *Garantía limitada de por vida*
- *Certificación NSF*



NSF

Sauté Pans

Sartenes para saltear

ITEM	DIM [D x H]	CAP
5724041	6.3" x 2.4" -- 16 cm x 6 cm	1.2 Qt -- 1.14 L
5724042	8.5" x 2.8" -- 22 cm x 7 cm	2 Qt -- 2 L



NSF



Paella Pans

Paelleras

ITEM	DIM [D x H]
5724171	9.5" x 2" -- 24 cm x 5 cm
5724172	11" x 2" -- 28 cm x 5 cm
5724173	12.5" x 2" -- 31.7 cm x 5 cm

NEW
NUEVO



NSF

Sauté Pans

Sartenes para saltear

ITEM	CAP	DIM [D x H]	COVER
5724180	2 Qt - 2 L	8" - 20 cm	5724120
<i>With helper handle / Con dos mangos</i>			
5724181	3 Qt - 3 L	9.5" - 24 cm	5724124
5724182	4 Qt - 4 L	11" - 28 cm	5724128

NEW
NUEVO



NSF

Low Sauce Pans

Cacerolas de poca profundidad para salsas

ITEM	DIM [D x H]	CAP	COVER
5724161	6" - 16 cm	1.5 Qt- 1.5 L	5724116
5724162	8" - 20 cm	2.5 Qt - 2.5 L	5724120
5724164	9.5" - 24 cm	5 Qt - 5 L	5724124
<i>With helper handle / Con dos mangos</i>			
5724166	11" - 28 cm	8 Qt - 8 L	5724128