

## 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



- Heavy Duty construction
- Construcción para trabajo pesado

- 3 offset rivets provide strong handle attachment.
- Asa firmemente sujeta con 3 remaches.

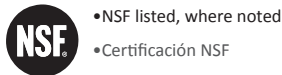
- 0.6 mm aluminum sandwich bottom
- Fondo "sándwich" de aluminio de 0.6 mm

- Covers sold separately, unless noted otherwise
- Las tapas se venden por separado, salvo indicación contraria

- All handles fully riveted
- Mango fundido hueco que permanece frío

- "Stay Cool" hollow cast handle
- Mango fundido hueco que permanece frío

- Induction capable
- Apto para cocinar por inducción



- NSF listed, where noted
- Certificación NSF



### 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.



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.*

### 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.

**Stainless Steel Cookware**  
**Bateria de acero inoxidable**



**NEW  
NUEVO**



**Sauce Pot**

**Ollas de acero inoxidable para salsas**

ITEM	CAP	DIM [D x H]	COVER
5724186	7 Qt - 7 L	9.5" - 24 cm	5724124
5724188	11 Qt - 11 L	11" - 28 cm	5724128
5724190	16 Qt - 16 L	12.5" - 32 cm	5724132
5724192	22 Qt - 22 L	14" - 36 cm	5724136

\* Covers sold separately, unless noted otherwise.

\* Las tapas se venden por separado, salvo indicación contraria.



Oversized handles securely fastened with rivets.  
*Asas supergrandes, firmemente sujetas con remaches.*



**Deep Stock Pots**

14 gauge -- 00.8 mm

**Ollas profundas de acero inoxidable para sopas**

Calibre 14 -- 00.8 mm

ITEM	CAP	DIM [D x H]		COVER
5723908	8.3 Qt -- 8.3 L	8.5" x 8.5"	22 cm x 22 cm	5724122
5723910	9.6 Qt -- 9.6L	9.5" X 7.8"	24 cm x 20 cm	5724124
5723912	12 Qt -- 12 L	10.3" X 8.8"	26 cm x 22.5 cm	5724126
5723916	16 Qt -- 16 L	11" x 9.8"	28 cm x 25 cm	5724128
5723920	20 Qt -- 20 L	12.5" x 10.3"	32 cm x 26 cm	5724132
5723924	24 Qt -- 24 L	13.3" x 10.3"	34 cm x 26 cm	5724134
5723932	32 Qt -- 32 L	13.3" X 13.3"	34 cm x 34 cm	5724134
5723940	40 Qt -- 40 L	17.8 X 11"	45 cm x 28 cm	5724145
5723960	60 Qt -- 60 L	19.5" x 12.5"	50 cm x 32 cm	5724150
5723980	80 Qt -- 80 L	19.5" X 15.8"	50 cm x 40 cm	5724150
5724000	100 Qt -- 100 L	19.5" x 19.5"	50 cm x 50 cm	5724150

\* Covers sold separately, unless noted otherwise.

\* Las tapas se venden por separado, salvo indicación contraria.



**Pasta Cooker 3 Piece Set**

Includes Perforated Insert and Cover.

**Ollas de acero inoxidable para pastas - Set de 3 piezas**

Incluye recipiente perforado y tapa.

ITEM	CAP	DIM [D x H]	COVER
5724082	12 Qt -- 12 L	13.3"-- 33.7 cm	included
5724090	20 Qt -- 20 L	14.5"-- 36.8 cm	included