

PROFESSIONAL COOKWARE

Browne-Halco® features an extensive selection of professional, high-quality cookware for today's high standards. From Eagleware® and stainless steel Futura™ cookware lines, to our quality crafted utensils, we offer the durability and versatility you can rely on. You can be sure that our wide selection of natural and non-stick finishes, together with our effective use of metals and alloys, will be able to handle whatever you can cook up. From stock pots to sauté pans, roast pans to bun pans, and braziers to fry pans, our broad, adaptable line will completely outfit even the busiest kitchen. Using the finest workmanship and highest quality materials, our professional cookware is designed for top performance.





EAGLEWARE® COOKWARE

Eagleware® professional aluminum cookware is made of heavy gauge 3004 aluminum alloy and ensures maximum heating efficiency with exceptional durability.

The thick bottom construction provides even heat distribution and the wall thickness is brought out to form a double-strength, heavy top with a smooth rim. The beadless rim eliminates food traps and makes cleaning much easier. All Eagleware® stock pots, fry pans, sauce pots and sauté pans have extra heavy-duty, multi-riveted, plated steel handles for comfortable and secure carrying. Even our thick aluminum covers are crafted with the same attention to detail.

Most Eagleware® is NSF listed, meeting standards of safety and cleanliness. Please refer to specific item description for NSF listing. For longer life of your Eagleware® follow instructions for care and maintenance that are included.

Professional Cookware





In today's commercial kitchen you can only be as efficient as your tools. Eagleware® stock pots and sauce pots offer you the capability, versatility and durability needed for superior performance. The 3004 alloy of Eagleware® is so thermally efficient that the rim temperature is almost the same as near the heat source. These satin finish aluminum pots are perfect for heavy use in commercial kitchens because they won't transfer food flavors and they are easy to clean. The dent-resistant construction, heavy-duty handles and covers give you the long lasting performance demanded by professionals.



Professional Cookware

Stock Pots

Eagleware® offers a wide range of stock pots to meet every cooking application. Designed for durability and maximum efficiency, they are made of 3004 aluminum alloy which provides extra dent-resistance and high thermal efficiency. The satin finish interior and exterior provides luster and contributes to thermal conductivity. All Eagleware® stock pots have extra heavy-duty plated steel handles and easy-to-clean beadless rims which do not trap food particles. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

Item	With Covers	Capacity		Inside Diameter		Inside Depth		Gauge	Pack	Cover to Fit
		qt	L	in	cm	in	cm			
EW10	EW10WC	10	9.5	10	25.4	7½	19.4	8	1	EWC10
EW12	EW12WC	12	11.4	10	25.4	9	22.9	8	1	EWC10
EW16	EW16WC	16	15.1	10	25.4	12	30.5	8	1	EWC10
EW20	EW20WC	20	18.9	12	30.5	10½	27	8	1	EWC20
EW24	EW24WC	24	22.7	12	30.5	12½	31.6	8	1	EWC20
EW32	EW32WC	32	30.3	14	35.6	11½	29.5	8	1	EWC40
EW40	EW40WC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60	EW60WC	60	56.8	16	40.6	17½	44.5	6	1	EWC60
EW80	EW80WC	80	75.7	19	48.3	16½	41.3	6	1	EWC80



Sauce Pots

The satin finish interior and exterior of our 3004 aluminum alloy sauce pots provides luster and contributes to thermal conductivity. This is especially important for the simmering of sauces when longer cooking times are required. All Eagleware® sauce pots have extra heavy-duty plated steel handles and easy-to-clean beadless rims which do not trap food particles. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

Item	With Covers	Capacity		Inside Diameter		Inside Depth		Gauge	Pack	Cover to Fit
		qt	L	in	cm	in	cm			
EW06	EW06WC	6	5.7	10	25.4	4½	11.4	8	1	EWC10
EW0812	EW0812WC	8½	8	10	25.4	6½	16.2	8	1	EWC10
EW010	EW010WC	10	9.5	12	30.5	5¼	13.3	8	1	EWC20
EW14	EW14WC	14	13.2	12	30.5	7½	19	8	1	EWC20



PROFESSIONAL ALUMINUM FRY PANS.

 Browne-Halco

*Eagleware® fry pans are available in a variety of finishes to accommodate your need for versatility. Each pan is made of heavy gauge aluminum and comes with the sturdy, yet comfortable, EagleGrip™ insulating grip. These fry pans are available in three finishes: Natural, Teflon Xtra®, and Teflon PlatinumPro®.**



Professional Cookware

**Teflon Xtra®, and Teflon PlatinumPro® are Du Pont's registered trademarks for their non-stick surfaces.*

Count on Platinum Pro® Professional fry pans to deliver the greatest release factors, which are essential in a fast-paced kitchen. These high-end, ceramic reinforced non-stick pans provide even temperature for consistent performance. They have a full satin finished exterior for easier all-around cleaning. The stamped steel handle, with an eye for hanging, is solidly riveted with three special alloy rivets to hold up against the toughest cooking environments. All pans feature the EagleGrip™ insulating grip to provide comfortable and efficient long-lasting performance.



Platinum Pro® Fry Pans

Item	Top		Bottom		Inside Depth		Gauge	Pack
	in	cm	in	cm	in	cm		
SEW5018	7	18	4¼	12.1	1½	3.5	10	12
SEW5020	8	20	5¼	14.7	1¾	4.4	10	12
SEW5025	10	25	7%	19.4	2	5.1	8	12
SEW5030	12	30	9¼	24.8	2¼	5.7	7	6
SEW5035	14	35	11	28	2⅝	6.2	7	6



TEFLON XTRA® FRY PANS

The pewter-colored Teflon Xtra® finish provides the most economical method of non-stick cooking while maintaining good release characteristics and easy cleaning. They are made of 3004 aluminum for dent-resistance and efficient heat transfer, with a full satin finished exterior. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip™ insulating grip to provide comfortable and efficient, long-lasting performance.



Teflon Xtra® Fry Pans

Item	Top		Bottom		Inside Depth		Gauge	Pack
	in	cm	in	cm	in	cm		
SEW1018	7	18	4¼	12.1	1½	3.5	10	12
SEW1020	8	20	5¼	14.7	1¾	4.4	10	12
SEW1025	10	25	7%	19.4	2	5.1	8	12
SEW1030	12	30	9¼	24.8	2¼	5.7	7	6
SEW1035	14	35	11	28	2⅝	6.2	7	6

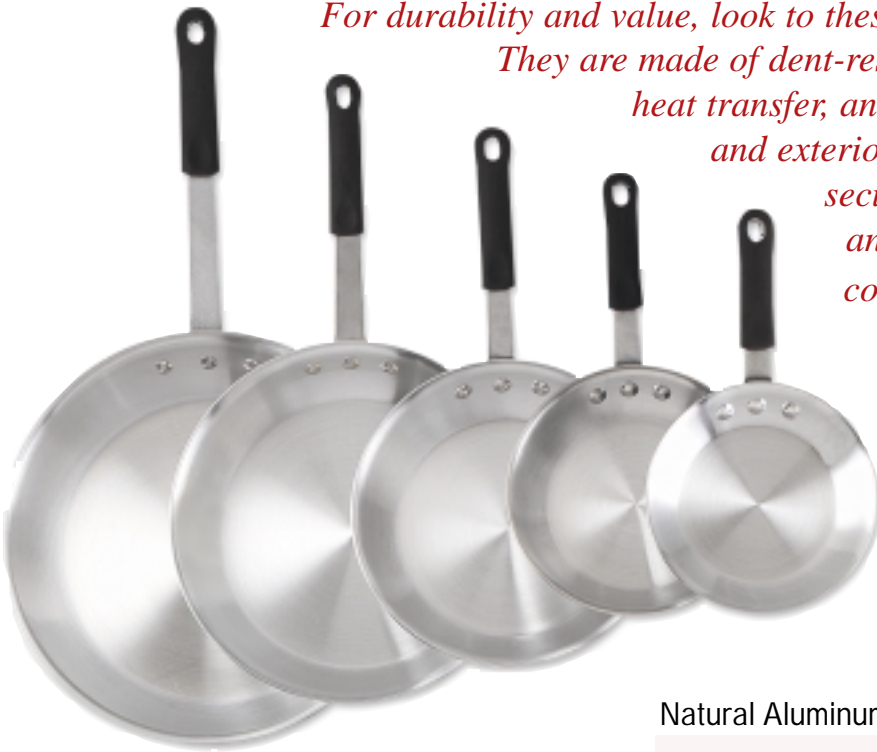


Eagleware® is a registered trademark of Eagleware Mfg.Co., Inc.

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NATURAL ALUMINUM FRY PANS



For durability and value, look to these heavy gauge aluminum fry pans. They are made of dent-resistant 3004 aluminum for efficient heat transfer, and have a full satin finished interior and exterior. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip™ insulating grip to provide comfortable and efficient long-lasting performance.

Professional Cookware



Natural Aluminum Fry Pans

Item	Dimensions							Gauge	Pack
	Top		Bottom		Inside Depth				
	in	cm	in	cm	in	cm			
EW1018	7	18	4 $\frac{1}{4}$	12.1	1 $\frac{1}{2}$	3.5	10	12	
EW1020	8	20	5 $\frac{1}{4}$	14.7	1 $\frac{3}{4}$	4.4	10	12	
EW1025	10	25	7 $\frac{1}{2}$	19.4	2	5.1	8	12	
EW1030	12	30	9 $\frac{1}{4}$	24.8	2 $\frac{1}{4}$	5.7	7	6	
EW1035	14	35	11	28	2 $\frac{5}{8}$	6.2	7	6	

EagleGrip™ Insulating Grips

EagleGrip™ insulating grips offer state-of-the-art cooking in the palm of your hand. They bring a new level of comfort, safety and efficiency to professional cookware. The ergonomic design (with thumb stop and under edge ribbing) gives chefs a sure, steady grip preventing slippage while cooking. The silicone rubber minimizes heat transfer for maximum safety and comfort. They withstand temperatures up to approximately 500°F (260°C) and won't melt in direct flame; they simply char to white and are then easily wiped clean. They are simple to install on existing pans, and are removable for easy soap and water clean-up. A stamped-steel handle with the EagleGrip™ insulating grip is standard on all Eagleware® fry, sauce and sauté pans. They are sold separately for easy replacement or to complement existing cookware.

Item	Fits Pan #	Dimensions		Pack
		in	cm	
SEG18	EW1018, SEW1018, SEW2018, SEW5018, EW1020, SEW1020, SEW2020, SEW5020, EWA1, EWA2	4 $\frac{1}{8}$	11.6	12
SEG25	EW1025, SEW1025, SEW2025, SEW5025, EW1030, SEW1030, SEW2030, SEW5030	5 $\frac{1}{8}$	13.7	12
SEG35	EW1035, SEW1035, SEW2035, SEW5035, EWA3, EWA4, EWA5, EWA7, EWA8, EWA10, EWP3, EWP5, EWP7	5 $\frac{1}{8}$	14.9	12

PROFESSIONAL ALUMINUM SAUCE PANS

For the gourmet chef, these sauce pans have tapered sides, rounded corners, flat bottoms, a highly polished finish and are well-balanced. This combination of design features makes these sauce pans efficient, practical and comfortable to use. The large, stamped steel handles

are securely attached with three heavy aluminum rivets, plus an eye for hanging and include an EagleGrip™ insulating grip. They are constructed of .080" (2 mm) and .100" (2.5 mm) hard sheet 3004 aluminum and are available in eight nesting sizes.



Professional Cookware

Item	Covers to Fit	Capacity		Dimensions		Top		Bottom		Height		Pan Pack	Cover Pack
		qt	L	in	cm	in	cm	in	cm	Gauge			
EWA1	EWC1	1½	1.4	6¼	15.9	5¼	13.3	4	10.2	12	12	12	
EWA2	EWC2	2¾	2.6	8	20.3	6¼	15.9	4½	11.4	12	12	12	
EWA3	EWC3	3¾	3.5	8¾	22.2	6¾	17.2	4½	11.4	12	6	12	
EWA4	EWC4	4½	4.3	9½	25.1	7¼	18.4	5	12.7	12	6	12	
EWA5	EWC10	5½	5.2	9¾	24.8	7¾	19.7	5½	13.9	12	6	12	
EWA7	EWC7	7	6.6	10½	26.7	8¾	22.2	5½	13.9	12	6	12	
EWA8	EWC8	8½	8	11¾	29.8	9¾	24.5	5¾	14.6	12	6	12	
EWA10*	EWC20	10	9.5	12¾	30.8	10½	26.6	6	15.2	10	5	12	

*Note: EWA10 has a second handle on opposite side and is 2.5 mm aluminum.



B0120

Aluminum Fry Bottom

These are made of .080" (2 mm) hard sheet 3004 aluminum with tapered sides, rounded corners, flat bottoms and a highly polished finish. The tapered sides and rounded corners, as well as a stamped upright riveted to the pan, are ideal for stove-top frying. They are well-balanced with large, stamped steel handles securely attached with three heavy aluminum rivets. They may be used with Halco fry baskets; B090, B0100 and B0120, pictured on page 18.



Item	Capacity		Dimensions		Top		Bottom		Height		Uses	Pack
	qt	L	in	cm	in	cm	in	cm	Gauge			
EWAH5	5½	5.2	9¾	24.8	7¾	19.7	5½	13.9	12	B090	6	
EWAH7	7	6.6	10½	26.7	8¾	22.2	5½	13.9	12	B0100	6	
EWAH8	8½	8	11¾	29.8	9¾	24.5	5¾	14.6	12	B0120	6	



We have a new heavy brazier in our professional line with the right weight for the right job. You are now able to choose from our best selling Standard Weight, perfect for regular jobs, or move up to the Heavy Weight, an even better value. All braziers are made from heavy gauge 3004 aluminum with smooth, straight side walls, rounded corners, flat bottoms and a highly polished finish. The low side wall and wide body design provides excellent heat distribution and retention, which is perfect for long simmering. The brazier handles are four-riveted, extra heavy-duty plated steel to easily carry the load of heavier contents.



Standard Weight Aluminum Braziers

The Eagleware® standard weight braziers are perfect for browning meats, simmering or extended cooking times. Available in five nesting sizes and with lids.

Item	With Covers	Capacity qt	Dimensions				Gauge	Cover to Fit	Pack	
			L	Inside Diameter in	Inside Diameter cm	Inside Depth in				
EWBR7	EWBR7WC	7	6.6	10	25.4	5	12.7	8	EWC10	2
EWBR10	EWBR10WC	10	9.5	12	30.5	5.1	12.9	8	EWC20	2
EWBR15	EWBR15WC	15	14.2	14	35.6	5.6	14.3	8	EWC40	2
EWBR18	EWBR18WC	18	17.0	16	40.6	5.2	13.1	6	EWC60	1
EWBR24	EWBR24WC	24	22.7	19	48.3	4.9	12.4	6	EWC80	1

Professional Cookware



Heavy Duty Aluminum Braziers

The extra heavy gauge aluminum body offers greater durability and superior heat distribution. These have stepped side walls, improved polish finish and extra heavy-duty plated steel handles. Available in three nesting sizes and with lids.



Item	With Covers	Capacity qt	Dimensions				Gauge	Cover to Fit	Pack	
			L	Inside Diameter in	Inside Diameter cm	Inside Depth in				
EWBR215	EWBR215WC	15	14.2	14	35.6	5.6	12.9	4	EWC40	2
EWBR218	EWBR218WC	18	17.0	16	40.6	5.2	13.1	4	EWC60	1
EWBR224	EWBR224WC	24	22.7	19	48.3	4.9	12.4	4	EWC80	1



Professional Aluminum Double Boilers

Whether you are preparing delicate sauces or liquids prone to scorching, a double boiler is essential. The snug fit speeds up cooking time while reducing heat loss. The insets and pots have a completely polished finish and are made of heavy gauge .125" (3 mm) 3004 aluminum alloy. They are offered in three convenient sizes and include a cover. Insets are also available as a replacement item.

Item	Insets Only	Inset Capacity		Inside Diameter		Inside Depth		Gauge	Pack
		qt	L	in	cm	in	cm		
EWDB10	EWDBI10	8½	8	10	25.4	7¾	18.7	8	1
EWDB12	EWDBI12	11	10.4	10	25.4	9	22.9	8	1
EWDB20	EWDBI20	17½	16.6	12	30.5	10	25.4	8	1

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Quality Imported Halco Heavy-Duty Aluminum Stock Pots

Thermally efficient aluminum pots are ideal for extra large cooking operations. Four convenient sizes available: 100 qt, 120 qt, 140 qt and 160 qt. Sold with cover only. Note: These are imported pots, not manufactured by Eagleware®.

Item W/Cover	Capacity		Inside Diameter		Inside Depth		Gauge	Pack
	qt	L	in	cm	in	cm		
AP100WC	100	94.6	20¾	52.1	17¾	45.1	2	1
AP120WC	120	113.5	19½	49.5	19½	49.5	2	1
AP140WC	140	132.5	23½	59.7	19%	49.2	2	1
AP160WC	160	151.4	23½	59.7	21%	54.9	2	1



Professional Aluminum Sauté Pans

These sauté pans have the perfect recipe to get the job done right. The heavy gauge 3004 aluminum, flat bottoms ensure even heat distribution, while the rounded corners and large, heavy, steel handles make them easier to work with. The handles with EagleGrip™ insulating grips allow greater comfort and movement during cooking. Three heavy aluminum rivets securely attach the handle, which has an eye for hanging. They are available in three nesting sizes.

Item	Capacity		Dimensions				Gauge	Cover to Fit	Pack
	qt	L	Inside Diameter		Inside Depth				
			in	cm	in	cm			
EWP3	3	2.8	10	25.4	2 $\frac{3}{8}$	6	8	EWC10	2
EWP5	5	4.7	12	30.5	2 $\frac{5}{8}$	6.7	8	EWC20	2
EWP7	7	6.6	14	35.6	2 $\frac{7}{8}$	7.3	8	EWC40	2



Aluminum Covers

Snug fitting covers are available for pots and pans as indicated. All covers are made of extra thick gauge 3004 aluminum alloy with securely riveted plated steel handles. Covers are designed to fit Eagleware® cookware. Interchangeability with other cookware is neither assured nor recommended.

Stock Pot Covers				
Item	in	cm	Gauge	Pack
EWC10	10	25.4	12	12
EWC20	12	30.5	12	12
EWC40	14	35.6	12	12
EWC60	16	40.6	12	12
EWC80	19	48.3	12	12

Sauce Pan Covers				
Item	in	cm	Gauge	Pack
EWC1	6 $\frac{1}{4}$	15.9	12	12
EWC2	8	20.3	12	12
EWC3	8 $\frac{3}{4}$	22.2	12	12
EWC4	9 $\frac{1}{2}$	25.1	12	12
EWC7	10 $\frac{1}{2}$	26.7	12	12
EWC8	11 $\frac{3}{4}$	29.8	12	12



Stock Pot, Lid & Aluminum Basket

Durable aluminum alloy Eagleware® pot transfers heat evenly while basket allows for circulation of water and easy draining. Set includes pot, basket and cover. Note: Baskets are imported, pots and covers are Eagleware®.

Item	Capacity		Inside Diameter		Inside Depth		Gauge	Pack
	qt	L	in	cm	in	cm		
EWAB12	12	11.4	10	25.4	9	22.9	8	1
EWAB16	16	15.1	10	25.4	12	30.5	8	1
EWAB20	20	18.9	12	30.5	10 $\frac{1}{2}$	27	8	1
EWAB24	24	22.7	12	30.5	12 $\frac{1}{2}$	31.6	8	1
EWAB32	32	30.3	14	35.6	11 $\frac{1}{2}$	29.5	8	1
EWAB40	40	37.9	14	35.6	15	38.1	8	1
EWAB60	60	56.8	16	40.6	17 $\frac{1}{2}$	44.5	6	1
EWAB80	80	75.7	19	48.3	16 $\frac{1}{4}$	41.3	6	1

Aluminum Baskets

The natural qualities of the aluminum basket means better heat transfer. For efficient cooking, the footed bottom allows greater circulation of boiling water. Imported baskets fit Eagleware® stock pots, as listed below.



Item	Fits Pot	Diameter		Height		Pack
		in	cm	in	cm	
AB12	EW12	9	22.9	8 $\frac{1}{2}$	21.6	1
AB16	EW16	9 $\frac{1}{2}$	24.1	9 $\frac{1}{4}$	24.8	1
AB20	EW20	10 $\frac{1}{2}$	26.7	8 $\frac{1}{2}$	21.6	1
AB24	EW24	10 $\frac{1}{2}$	26.7	11	27.9	1
AB32	EW32	12 $\frac{1}{4}$	31.1	9 $\frac{1}{4}$	24.8	1
AB40	EW40	12 $\frac{1}{4}$	31.1	13 $\frac{1}{4}$	33.7	1
AB60	EW60	15	38.1	15 $\frac{1}{2}$	39.4	1
AB80	EW80	18	45.7	14 $\frac{1}{2}$	36.8	1



French Style Steel Fry Pans

Pans are heavy-duty stamped steel with welded handles. Use them on the stove top, in the oven or in the broiler. Keep these imported steel fry pans well oiled when not in use to prevent corrosion.

Item	Diameter		Pack
	in	cm	
F16	6¼	15.9	12
F18	7¼	18.4	12
F20	8	20.3	12
F24	9½	24.1	12
F28	11	27.9	12
F32	12½	31.8	6
F36	14¼	36.2	6
F40	16	40.6	6



Eagleware® Pasta Cooker

This four section pasta cooker is an incredible time saver. It allows multiple batches in the same pot of boiling water, which means no more changing water between dishes. That saves time and stove space as well as energy. The stainless steel baskets transfer heat well and allow even water flow and easy draining. Insets can be hooked on the side wall of the Eagleware® pot for draining and they have the EagleGrip™ insulating, grip for comfortable and safe lifting.

Item		Dimensions							Pack
		Capacity		Diameter		Depth		Gauge	
		qt	L	in	cm	in	cm		
EWPC18	W/4 SS Insets	12	11.4	14	35.6	6¼	15.9	8	1
EW18	Pot Only	18	17	14	35.6	6¼	17.5	8	1

Triangular Stainless Steel Insets

Replacement insets for EWPC18.

Item	Capacity		Depth		Pack
	qt	L	in	cm	
EWPC118	3	2.8	6¼	15.9	1





We put a lot into our bun pans, because they must perform for you - year after year. They feature strong, wire-reinforced rims for extended durability and high-quality surface-finish aluminum alloy with fully rounded corners for easier release and cleaning. They are ideal for baking or display, and fit baker's racks. The shape is perfect for stacking. Available in full and half sizes, Eagleware® offers a wide variety of thicknesses to fit your requirements.

Professional Cookware



Eagleware Bun & Biscuit Pans

Aluminum bun & biscuit pans are available in standard sizes (full and half). The 20 gauge is .032" (.8 mm) thick aluminum, the 19 gauge is .036" (.9 mm) thickness, the 18 gauge is .040" (1 mm) thickness and the 16 gauge is .051" (1.3 mm) thickness.

Item	Size	Dimensions		Gauge	Pack
		in	cm		
31813	Half Size	12 $\frac{1}{8}$ x 17 $\frac{3}{4}$ x 1	32.7 x 45.1 x 2.5	18	12
61826-32	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	20	12
61826-36	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	19	12
61826-40	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	18	12
61826-51	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	16	12



Browne-Halco

Quality Imported Bun Pans
Full size aluminum bun pans, in 18 or 20 gauge

Item	Size	Dimensions		Gauge	Pack
		in	cm		
BP1826-32	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	20	12
BP1826-40	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	18	12

Aluminum Bake & Roast Pan

A perfect pan for all-purpose use with a natural finish and riveted, loop handles.

Item	Dimensions		Pack
	in	cm	
5480	11 $\frac{1}{2}$ x 17 $\frac{1}{4}$ x 2 $\frac{1}{4}$	28.9 x 43.8 x 5.7	12



Large Aluminum Roast Pans

The open bake-roast pan is perfect for poultry and roasts as well as cakes and desserts. Thick aluminum allows for even heat distribution and the 3" (7.6 cm) side wall retains food juices. Square loop handles make pans easy to transport. Open bead for easy cleaning.

Item	Dimensions		Pack
	in	cm	
A12183	12 x 18 x 3	30.5 x 45.7 x 7.6	6
A14203	14 x 20 x 3	35.6 x 50.8 x 7.6	6
A18203	18 x 20 x 3	45.7 x 50.8 x 7.6	6

A14203



Heavy-Duty Large Aluminum Roast Pan

The seamless drawn pan and cover are made from tough $\frac{3}{16}$ " (.5 cm) thick aluminum with handles on all four sides of the pan for heavy use and versatile handling. You may also use the cover on the grill as a low pan. The leakproof and rounded-corner construction make them easy to clean. The 7" pan has a capacity of up to 172 8-ounce servings.

Item	Description	Dimensions		Pack
		in	cm	
HDAS20177	Set	20 $\frac{1}{2}$ x 17 $\frac{1}{2}$ x 7	53 x 44 x 17.8	1
HDA20177	Pan Only	20 $\frac{1}{2}$ x 17 $\frac{1}{2}$ x 7	53 x 46 x 17.8	1
HDAC21182	Cover Only	21 $\frac{1}{2}$ x 18 $\frac{1}{2}$ x 2 $\frac{1}{4}$	54.9 x 46 x 5.7	1



HDAS20177

Thermalloy consists of a vast range of shapes, sizes, and weights allowing you to choose the perfect piece for your specific cooking requirements. Handles are comfortable, functional and durable. All handles are securely fastened with strong heavy duty rivets. Aluminum offers the optimum balance of durability and heat conductivity. Choose standard weight 4mm (8GA) quality or 6mm and 7mm (1GA) heavy duty for high volume or institutional use. Satin finish.

Professional Cookware



Removable Sleeves / Gainses amovibles

Item	Description
58 11030	Fits 17 and 20 cm fry pans, Pour poêles à frire de 17 et 20 cm
58 11031	Fits 25 cm fry pans, Pour poêles à frire de 25 cm
58 11032	Fits 30 and 35 cm fry pans, Pour poêles à frire de 30 et 35 cm



Aluminum / Aluminium

Fry Pans / Poêles à frire

3.2 mm or 8 Gauge / Jauge (standard)

Item	Dim	
58 13807	18 x 3.2 cm	7" x 1.25"
58 13808	20 x 3.8 cm	8" x 1.5"
58 13810	25.4 x 5 cm	10" x 2"
58 13812	30.5 x 5.7 cm	12" x 2.25"
58 13814	35.6 x 6.3 cm	14" x 2.5"

4.5 mm or 5 Gauge / Jauge

(heavy duty / haut de gamme)

Item	Dim	
58 14807	18 x 3.2 cm	7" x 1.25"
58 14808	20 x 3.8 cm	8" x 1.5"
58 14810	25.4 x 5 cm	10" x 2"
58 14812	30.5 x 5.7 cm	12" x 2.25"
58 14814	35.6 x 6.3 cm	14" x 2.5"



Excalibur Non-Stick Fry Pans /

Poêles à frire antiadhésives Excalibur

3.2 mm or 8 Gauge / Jauge (standard)

Item	Dim	
58 13827	18 x 3.2 cm	7" x 1.25"
58 13828	20 x 3.8 cm	8" x 1.5"
58 13830	25.4 x 5 cm	10" x 2"
58 13832	30.5 x 5.7 cm	12" x 2.25"
58 13834	35.6 x 6.3 cm	14" x 2.5"

4.5 mm or 5 Gauge / Jauge

(heavy duty / haut de gamme)

Item	Dim	
58 14827	18 x 3.2 cm	7" x 1.25"
58 14828	20 x 3.8 cm	8" x 1.5"
58 14830	25.4 x 5 cm	10" x 2"
58 14832	30.5 x 5.7 cm	12" x 2.25"
58 14834	35.6 x 6.3 cm	14" x 2.5"



Aluminum

Stock Pots /
Marmites

4.0 mm or 6 Gauge / Jauge

Dimensions				
Item	Capacity	Dim		Cover
58 13108	8 L - 8 Qt	23 x 19 cm	9" x 7.5"	58 15008
58 13112	12 L - 12 Qt	25.4 x 24 cm	10" x 9.5"	58 15012
58 13116	16 L - 16 Qt	28 x 25.4 cm	11" x 10"	58 15016
58 13120	20 L - 20 Qt	30 x 28 cm	11.75" x 11"	58 15020
58 13124	24 L - 24 Qt	32 x 29 cm	12.5" x 11.5"	58 15024
58 13132	32 L - 32 Qt	34.8 x 33 cm	13.75" x 13"	58 15032
58 13140	40 L - 40 Qt	37 x 37 cm	14.5" x 14.5"	58 15040

4.0 mm or 4 Gauge / Jauge

Dimensions				
Item	Capacity	Dim		Cover
58 13160	60 L - 60 Qt	44 x 41 cm	17.25" x 16"	58 15060
58 13180	80 L - 80 Qt	48 x 43 cm	19" x 17"	58 15080
58 13200	100 L - 100 Qt	51 x 47 cm	20" x 18.5"	58 15100

Aluminum

Double Boiler Inserts /
Bains-marie

3.2 mm or 8 Gauge / Jauge

Dimensions				
Item	Capacity	Dim		Cover
58 13208	8 L - 8 Qt	23.5 x 20 cm	9.25" x 8"	58 15208
58 13212	12 L - 12 Qt	26 x 23.5 cm	10.25" x 9.25"	58 15212
58 13216	16 L - 16 Qt	28.5 x 23.5 cm	11.25" x 9.25"	58 15216
58 13220	20 L - 20 Qt	30.5 x 24.8 cm	12" x 9.75"	58 15220





Aluminum

Heavy Duty Braziers /
Marmites à braiser haut de gamme



6 mm or 2 Gauge / Jauge

Dimensions			
Item	Capacity	Dim	Cover*
58 14415	15 L - 15 Qt	35.5 x 14.6 cm 14" x 5.75"	58 15415
58 14418	18 L - 18 Qt	40.6 x 13.3 cm 16" x 5.25"	58 15418
58 14424	24 L - 24 Qt	45.7 x 14 cm 18" x 5.5"	58 15424



Aluminum

Pasta Cooker / Bouilloire pour pâtes

Item	Description
58 13318 [†]	Pasta Cooker with 4 Inserts / Bouilloire pour pâtes (avec 4 paniers), 20 L - 20 Qt [†]
58 13319	Stainless Steel Insert / Panier acier inoxydable, 3 L - 3 Qt

[†] Pot only is not available separately.
Le marmite seule n'est pas disponible.



Aluminum

Tapered Sauce Pans /
Casseroles à parois inclinées

3.0 mm or 9 Gauge / Jauge

Dimensions			
Item	Capacity	Dim	Cover
58 13901	1.5 L - 1.5 Qt	15.2 x 8.3 cm 6" x 3.25"	58 15901
58 13902	2.75 L - 2.75 Qt	19 x 10.8 cm 7.5" x 4.25"	58 15902
58 13903	3.75 L - 3.75 Qt	21.6 x 11.8 cm 8.5" x 4.5"	58 15903
58 13904	4.5 L - 4.5 Qt	23 x 12.7 cm 9" x 5"	58 15904
58 13905	5.5 L - 5.5 Qt	25.4 x 12.7 cm 10" x 5"	58 15905
58 13907	7 L - 7 Qt	6.6 x 13.3 cm 10.5" x 5.25"	58 15907

4.1 mm or 6 Gauge / Jauge

Dimensions			
Item	Capacity	Dim	Cover
58 13908	8.5 L - 8.5 Qt	28.6 x 14 cm 11.25" x 5.5"	58 15908
58 13911	11 L - 11 Qt	31 x 14 cm 12.25" x 5.5"	58 15911



Aluminum

Saute Pans /
Sauteuses



4.1 mm or 6 Gauge / Jauge

Dimensions			
Item	Capacity	Dim	Cover
58 13703	3 L - 3 Qt	25.4 x 6.4 cm 10" x 2.5"	58 15703
58 13705	5 L - 5 Qt	30.5 x 6.4 cm 12" x 2.5"	58 15705
58 13707	7.5 L - 7 Qt	35.5 x 7 cm 14" x 2.75"	58 15707
58 13711	11 L - 11 Qt	40.6 x 8.9 cm 16" x 3.5"	58 15711

“Stay-cool” Handles. Heavy Duty Construction. 5 mm (1/5") Aluminum sandwich bottom for better heat conductivity. Satin Finish. Induction Capable.

Professional Cookware



Braziers / Marmites à Braiser

Item	Capacity	Dimensions		Cover
		Dim		
57 3743	8 L - 8 Qt	28 x 12.7 cm	11" x 5"	57 3783
57 3744	13 L - 13 Qt	30.5 x 15 cm	12" x 6"	57 3784
57 3745	18 L - 18 Qt	35.5 x 17.8 cm	14" x 7"	57 3785

Fry Pans / Poèles à frire

Item	Capacity	Dimensions	
		Dim	
57 3770	20 x 3.8 cm	8" x 1.5"	
57 3771	23 x 4.4 cm	9.5" x 1.8"	
57 3772	28 x 5 cm	11" x 2"	
57 3773	30.5 x 5.7 cm	12.5" x 2.25"	



**Excalibur Non-Stick /
Antiadhésives Excalibur**

Item	Capacity
57 3775	20 cm - 8.9"
57 3776	24 cm - 9.5"
57 3777	28 cm - 11"
57 3778	32 cm - 12.5"

*18/10 Stainless Steel
Acier inoxydable 18/10*

Sauce Pans / Casseroles

Dimensions				
Item	Capacity	Dim		Cover
57 3750	2.4 L - 2.4 Qt	15 x 12 cm	6" x 4.75"	57 3780
57 3751	4.4 L - 4.4 Qt	20 x 12.7 cm	8" x 5"	57 3781
57 3752	7.2 L - 7.2 Qt	23 x 15 cm	9" x 6"	57 3782
57 3753*	11.1 L - 11.1 Qt	28 x 17.8 cm	11" x 7"	57 3783
57 3761	3 L - 3.3 Qt	20 x 11.4 cm	8" x 4.5"	57 3781

* Has loop handle



Professional Cookware

Stock Pots / Marmites

Dimensions				
Item	Capacity	Dim		Cover
57 3722	9 L - 9 Qt	23 x 20 cm	9" x 8"	57 3782
57 3723	14.8 L - 14.8 Qt	28 x 23 cm	11" x 9"	57 3783
57 3724	22 L - 22 Qt	30.5 x 26.7 cm	12" x 10.5"	57 3784
57 3725	31 L - 31 Qt	35.6 x 28.6 cm	14" x 11.25"	57 3785
57 3726	43 L - 43 Qt	40.6 x 33.7 cm	16" x 13.25"	57 3786



Sauce Pots / Casseroles

Dimensions				
Item	Capacity	Dim		Cover
57 3732	7.2 L - 7.2 Qt	23 x 15 cm	9" x 6"	57 3782
57 3733	11 L - 11 Qt	28 x 17.8 cm	11" x 7"	57 3783
57 3734	16 L - 16 Qt	30.5 x 20 cm	12" x 8"	57 3784
57 3735	23 L - 23 Qt	35.5 x 23 cm	14" x 9"	57 3785



Steel Fry Bottom

A stamped steel pan with steel upright and handle welded to body of the pan. Fry bottom has a rolled rim for extra strength. Keep steel fry bottom well oiled when not in use to prevent corrosion.

Item	Diameter		Basket to fit	Pack
	in	cm		
S090	9	22.9	B090	6
S0100	11	27.9	B0100	6
S0120	13	33.0	B0120	6
S0140	15½	39.4	B0140	6



Wire Rectangular Fry Basket

Single wire construction for the greatest durability. Baskets available with colored plastic handle for easy basket removal. Choose from four models.

Item	Handle Color	Dimensions		Pack
		in	cm	
79204	Green	13 x 5½ x 5½	33 x 13.7 x 14.3	1
79207	Red	13 x 5½ x 5½	33 x 13.7 x 14.3	1
79213	Green	12½ x 6¼ x 5¼	31.8 x 15.8 x 13.3	1
79216	Red	12½ x 6¼ x 5¼	31.8 x 15.8 x 13.3	1



Wire Round Fry Baskets

Heavy nickel-plated wire frame. Medium mesh, wire basket with the handle securely welded. Great for stovetop deep frying.

Item	Top Diameter		Pack	Fits	Fits
	in	cm			
B090	8½	21.6	20	EWAH5	S090
B0100	9½	24.1	20	EWAH7	S0100
B0120	11½	29.2	20	EWAH8	S0120
B0140	14	35.6	20		S0140

Futura[®] QUANTUM NON-STICK FRY PANS



Quantum fry pans are the most versatile and long-lasting non-stick stainless steel fry pans. Suitable for induction or standard stove-top cooking, Quantum's specially fabricated aluminum clad bottom assures fast, even heating with no hot spots. The heavy duty handles are spot welded for durability, and stay cool for ease in handling. The space-age ceramic non-stick coating gives you the protection you need for everyday use. Quantum gives you superb performance and remarkable resistance to wear.

QUANTUM

- SUPERIOR QUANTUM COATING
- INDUCTION READY
- 18/10 STAINLESS STEEL
- HEAT RESISTANT OVERSIZE HANDLE



Item	Description	Induction	Finish	Diameter		Height	
				In.	Cm.	In.	Cm.
SS9-2004i	S/S 8" Fry Pan	Yes	Mirror	8	20	1.5	4
SS9-2404i	S/S 9.5" Fry Pan	Yes	Mirror	9.5	24	1.5	4
SS9-2805i	S/S 11" Fry Pan	Yes	Mirror	11	28	2	5
SS9-3205i	S/S 12.5" Fry Pan	Yes	Mirror	12.5	32	2	5

Professional Cookware

Futura™
STAINLESS STEEL
PROFESSIONAL COOKWARE

Futura Cookware is made from durable 18-10 stainless steel, which does not transfer food flavors and is easy to clean. This top quality stainless steel provides high thermal efficiency and a finish that resists scratching and denting. An aluminum-clad bottom assures even heating. Oversized pot handles are carefully spot welded and maintain a cool temperature to facilitate food transportation. Many of the pieces come induction ready.



Professional Cookware



Stainless Steel Stock Pots

The versatility of these pots enables chefs to prepare soups, sauces and vegetable stocks.

Item	Induction	Finish	Capacity		Inside Diameter		Height	
			Qt.	Lt.	In.	Cm.	In.	Cm.
SSI-2019i	Yes	Semi Mirror	6.5	6	8	20	7.5	19
SS1-2420i	Yes	Semi Mirror	9.5	9	9.5	24	8	20
SS1-2824i	Yes	Semi Mirror	16	15	11	28	9.5	24
SS1-3227i	Yes	Semi Mirror	23.5	22	12.5	32	11	27.5
SS1-3232	Yes	Semi Mirror	27.5	26	12.5	32	12.5	32
SS1-3636	No	Satin	39	37	14	36	14	36
SS1-4040	No	Satin	53	50	16	40	16	40
SS1-4545	No	Satin	74	70	17.5	45	17.5	45
SS1-5050	No	Satin	105.5	100	19.5	50	19.5	50
SS1-6055	No	Satin	164	155	23.5	60	21.5	55



Stainless Steel Sauce Pots

The spacious cooking area of these sauce pots enhances the ability to reduce liquids, prepare sauces and soups.

Item	Induction	Finish	Capacity		Inside Diameter		Height	
			Qt.	Lt.	In.	Cm.	In.	Cm.
SS2-2013i	Yes	Semi Mirror	4	4	8	20	5	13
SS2-2415i	Yes	Semi Mirror	7.5	7	9.5	24	6	15
SS2-2817i	Yes	Semi Mirror	11.5	11	11	28	6.5	17
SS2-3219i	Yes	Semi Mirror	16	15	12.5	32	7.5	19
SS2-3622	No	Satin	24.5	23	14	36	8.5	22
SS2-4025	No	Satin	34	32	16	40	10	25
SS2-4528	No	Satin	46.5	44	17.5	45	11	28
SS2-5030	No	Satin	61.5	58	20	50	12	30
SS2-6035	No	Satin	104.5	99	23.5	60	14	35



Stainless Steel Covers

Snug fitting satin finish covers keep steam and juices inside the pot or pan. Durable handles are constructed to maintain a cool feel during the entire cooking process.

Item	Description	In. Diam.	Cm. Diam.
SS7-16	Cover - 16 cm	6.5	16
SS7-18	Cover - 18 cm	7	18
SS7-20	Cover - 20 cm	8	20
SS7-24	Cover - 24 cm	9.5	24
SS7-28	Cover - 28 cm	11	28
SS7-32	Cover - 32 cm	12.5	32
SS7-36	Cover - 36 cm	14	36
SS7-40	Cover - 40 cm	16	40
SS7-45	Cover - 45 cm	17.5	45
SS7-50	Cover - 50 cm	19.5	50
SS7-60	Cover - 60 cm	23.5	60

Stainless Steel Saucepans

The straight sided saucepan is configured to give chefs the advantage of preparing a wide variety of foods. Even heat distribution is assured by the strength of the aluminum-clad base.

Item	Induction	Finish	Capacity		Inside Diameter		Height	
			Qt.	Lt.	In.	Cm.	In	Cm.
SS3-1607i	Yes	Semi Mirror	1.5	1.5	6.5	16	3	7.5
SS3-1812i	Yes	Semi Mirror	3	3	7	18	4.5	12
SS3-2013i	Yes	Semi Mirror	4	4	8	20	5	13
SS3-2410i	Yes	Semi Mirror	5.5	5	9.5	24	4	10.5
SS3-2812i	Yes	Semi Mirror	8	7.5	11	28	4.5	12
SS3-2817i	Yes	Semi Mirror	11.5	11	11	28	6.5	17



Stainless Steel Fry Pans

Smooth side walls give you state-of-the-art cooking. Consistent heat is provided through the construction of the pans' aluminum-clad bottom.

Item	Induction	Finish	Inside Diameter		Height		Second Handle
			In.	Cm.	In.	Cm.	
SS4-2004i	Yes	Satin	8	20	1.5	4	No
SS4-2404i	Yes	Satin	9.5	24	2	4.5	No
SS4-2805i	Yes	Satin	11	28	2	5	No
SS4-3205i	Yes	Satin	12.5	32	2	5.5	No
SS4-3606i	No	Satin	14	36	2.5	6	Yes
SS4-4006i	No	Satin	16	40	2.5	6	Yes



Stainless Steel Sauté Pans

Gourmet chefs will find these sauté pans are ideal for the browning and simmering of all recipes.

Item	Induction	Finish	Capacity		Inside Diameter		Height	
			Qt.	Lt.	In.	Cm.	In	Cm.
SS5-2006i	Yes	Satin	1.5	1.6	8	20	2.5	6.5
SS5-2407i	Yes	Satin	3	2.7	9.5	24	3	7.5



Stainless Steel 2-Handle Fry Pans

The perfect recipe for all types of sauteing and paella dishes.

Item	Induction	Finish	Diameter		Height	
			In.	Cm.	In	Cm.
SS8-2004i	Yes	Satin	8	20	1.5	4
SS8-2404i	Yes	Satin	9.5	24	1.5	4
SS8-2805i	Yes	Satin	11	28	2	5
SS8-3205i	Yes	Satin	12.5	32	2	5
SS8-3606i	No	Satin	14	36	2.5	6
SS8-4006i	No	Satin	16	40	2.5	6



Stainless Steel Braziers

A low sidewall and wide body design is the ideal solution for preparing the most tasteful dishes. This is achieved by first browning meats, fish and vegetables followed by a slow simmer in liquid.

Item	Induction	Finish	Capacity		Diameter		Height	
			qt.	L	In.	Cm.	In	Cm.
SS6-2410i	Yes	Semi Mirror	5.5	5	9.5	24	4	10.5
SS6-2812i	Yes	Semi Mirror	8	7.5	11	28	5	12
SS6-3215i	Yes	Semi Mirror	12.5	12	12.5	32	6	15
SS6-3617	No	Satin	18.5	17.5	14	36	6.5	17
SS6-4019	No	Satin	26.5	25	16	40	7.5	19
SS6-4522	No	Satin	37	35	17.5	45	8.5	22
SS6-5020	No	Satin	40	38	19.5	50	8	20
SS6-6025	No	Satin	74	70	23.5	60	10.5	25

