

Professional Aluminum Braziers

Suited for every chef's needs, our variety of best-selling standard braziers or heavy weights will get the job done. All are made from heavy gauge aluminum with smooth, straight side walls, rounded corners, flat bottoms, and a highly polished finish. The low side wall and wide body design provide excellent heat distribution and retention, perfect for long simmering. The handles are four-riveted, extra heavy-duty plated steel that easily carry the load of heavier foods.



STANDARD WEIGHT ALUMINUM BRAZIER

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		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EWBR7	EWBR7WC	7	6.6	10	25.4	5	12.7	8	EW10	2
EWBR10	EWBR10WC	10	9.5	12	30.5	5.1	12.9	8	EW20	2
EWBR15	EWBR15WC	15	14.2	14	35.6	5.6	14.3	8	EW40	2
EWBR18	EWBR18WC	18	17	16	40.6	5.2	13.1	6	EW60	1
EWBR24	EWBR24WC	24	22.7	19	48.3	4.9	12.4	6	EW80	1

HEAVY-DUTY ALUMINUM BRAZIER

The extra heavy gauge aluminum body offers improved durability and superior heat distribution. Stepped side walls, improved polish finish, and extra heavy-duty plated steel handles make these an easy choice for more rigorous kitchen use. Available in five nesting sizes and with lids.



ITEM	WITH COVERS	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EWBR207	EWBR207WC	7	6.6	10	25.4	5	12.7	4	EW10	2
EWBR210	EWBR210WC	10	9.5	12	30.5	5.1	12.9	4	EW20	2
EWBR215	EWBR215WC	15	14.2	14	35.6	5.6	12.9	4	EW40	2
EWBR218	EWBR218WC	18	17	16	40.6	5.2	13.1	4	EW60	1
EWBR224	EWBR224WC	24	22.7	19	48.3	4.9	12.4	4	EW80	1