

INDUCTION COOKWARE & ACCESSORIES

**Round bottom
Wok Pan
8217-60/32**

4.0 qt./ 3.8 L

12.625" Dia. x 3.0"H

use with wok range on page 8



**Flat bottom
Wok Pan
8218-60/30A**

4.0 qt./ 3.8 L

12.0" Dia. x 2.75"H



**Flat bottom
Wok Pan w/short
& long handle
8218-60/35**

4.0 qt./ 3.8 L

13.75" Dia. x 3.0"H



Suggest nylon
tools to protect
non-stick surface,
see page 65

**Flat bottom
Wok Pan
w/short handles
8214-60/35**

5.3 qt./5.0 L

13.75" Dia. x 3.0"H



*I use Spring USA pans for not only their durability,
but for their superb heat conductivity. This makes them
exceptional for induction cooking at Everest, which is
located 40 floors up in the Chicago Stock Exchange.*



Jean Joho | Executive Chef/Owner | Chicago, IL

