



PASTA COOKER

This four section pasta cooker is an incredible time and energy saver. It can hold multiple batches of pasta in the same pot of boiling water, which means no more changing water between dishes. The perforated 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		CAPACITY		DIAMETER		DEPTH		GAUGE	PACK
		QT	L	IN	CM	IN	CM		
EWPC18	W/4 SS Insets	12	11.4	14	35.6	6 1/4	15.9	8	1
EW18	Pot Only	18	17	14	35.6	6 7/8	17.5	8	1
EWPC18	Replacement Insets	3	2.8			6 1/4	15.9		1

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.

ITEM W/COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
 AP100WC	100	94.6	20 1/4	52.1	17 1/8	43.5	2	1
AP120WC	120	113.5	21 3/4	55.2	19	48.3	2	1
AP140WC	140	132.5	23	58.4	19 7/8	50.5	2	1
AP160WC	160	151.4	23	58.4	23	58.4	2	1

FRENCH STYLE STEEL FRY PANS

These pans are constructed of heavy-duty stamped steel with welded handles. Use them on the stove top, in the oven or in the broiler for excellent performance. To prevent corrosion, we suggest you keep steel fry pans well oiled when not in use.

ITEM	IN	CM	PACK
F16	6 1/2	16.5	12
F18	7 1/4	18.4	12
F20	8	20.3	12
F28	11	27.9	12
F32	12 3/4	32.4	6
F36	14 5/8	37.1	6
F40	15	38.1	6

