


Optima® and Optima® Two Stainless Steel Cookware

The Optima and Optima II set the standard for quality, economical stainless steel cookware. The Optima line's .8 mm to 1.2 mm thick body is ideal for alternative uses, such as storing prepared foods or cooking highly acidic items that otherwise compromise a lesser grade aluminum. The up to 5 mm aluminum bottom makes for improved heat distribution. Several items are also available with a sandwiched bottom of aluminum and .8 mm 18/0 stainless steel, making them induction ready. For exceptional durability, the 18/8 stainless steel boasts superb corrosion resistance and is built to last in a bustling commercial kitchen. For the economical kitchen operator, Optima II's 21CT material offers a standard level of corrosion resistance at an outstanding price.



STAINLESS STEEL STOCK POTS WITH COVERS

.8 mm to 1.2 mm 18/8 or 21CT S/S satin polished pots are excellent for a variety of cooking and storage applications.

18/8 ITEM	21CT  ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		PACK
		QT	L	IN	CM	IN	CM	
SSSP8*	21SSSP8*	8	7.5	9 1/2	24.3	6 5/8	16.8	1
SSSP12*	21SSSP12*	12	11.4	11	27.9	7	17.8	1
SSSP16*	21SSSP16*	16	15.1	11	27.9	10 3/16	25.9	1
SSSP20*	21SSSP20*	20	18.9	11 7/8	30.2	10 1/8	25.7	1
SSSP24	21SSSP24	24	22.7	13 3/16	33.5	10 3/4	27.3	1
SSSP32	21SSSP32	32	30.3	14 1/4	36.2	11 3/4	29.8	1
SSSP40	21SSSP40	40	37.9	15 3/4	40.1	11 7/8	30.2	1
SSSP60	21SSSP60	60	56.8	17 3/4	45	14 3/16	36	1
SSSP80	21SSSP80	80	75.7	19 3/8	50	15 3/4	40	1
SSSP100	21SSSP100	100	94.6	19 3/4	50.2	19 1/2	49.5	1

*Induction ready



Economy line offerings are identified by our green e-line icon and matching color-coded chart items.