



#### Frypan, Black Steel

art.	Dia	Ht.	Lbs
A4171614	5 1/2"	1 1/4"	0.5
A4171616	6 1/4"	1 1/2"	0.6
A4171618	7 1/8"	1 1/2"	0.7
A4171620	7 7/8"	1 5/8"	1.0
A4171622	8 5/8"	1 5/8"	1.2
A4171624	9 1/2"	1 7/8"	1.4
A4171626	10 1/4"	2"	1.9
A4171628	11"	2"	2.1
A4171630	11 7/8"	2 1/4"	2.3
A4171632	12 1/2"	2 1/4"	2.6
A4171636	14 1/8"	2 1/2"	4.0
A4171640	15 3/4"	2 3/4"	5.0
A4171645	17 3/4"	3"	6.0

The traditional black steel Lyon-shaped frying pan creates a generous food-to-heat ratio which allows for setting, scrambling and searing. The angled sides keep in steam and discourage dry frying. The flat, iron handle is solidly affixed with rivets. This particular style has a 3/64" to 5/16" (1.2 to 1.5 mm) thickness.



#### Frypan, Heavy Duty, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171420	7 7/8"	1 1/4"	2.3
A4171422	8 5/8"	1 3/4"	2.9
A4171424	9 1/2"	2"	3.1
A4171426	10 1/4"	2 1/8"	4.0
A4171428	11"	2 1/8"	4.5
A4171430	11 7/8"	2 3/8"	5.9
A4171432	12"	2 3/8"	7.0
A4171436	14 1/8"	2 3/8"	7.8
A4171440	17 3/4"	2 3/8"	9.0
A4171450	19 5/8"	2 3/8"	12.0

This high-quality, carbon steel pan is excellent for searing as its thickness, approximately 3/32" (2.5 mm), is uniform throughout the pan and allows for long pre-heating at high temperatures. The flat iron handle is affixed with rivets. The standard 3/32" (2.5 mm) thickness increases up to 1/8" (3 mm) on larger diameters.



#### Paella Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171720	7 7/8"	1 5/8"	1.0
A4171724	9 1/2"	1 7/8"	1.4
A4171728	11"	2"	2.1
A4171732	12 1/2"	2 1/4"	2.6
A4171736	14 1/8"	2 1/2"	4.0
A4171740	15 3/4"	2 3/4"	5.0
A4171750	19 5/8"	3 1/8"	7.0

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The pan is constructed of black steel with riveted dual handles. Its average thickness is 3/64".



#### Paella Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172320	7 7/8"	1 1/4"	2.0
A4172322	8 5/8"	1 3/8"	2.5
A4172324	9 1/2"	1 1/2"	2.8
A4172326	10 1/4"	1 1/2"	3.8
A4172328	11"	1 5/8"	4.3
A4172332	12 1/2"	1 5/8"	5.4
A4172336	14 1/8"	2"	7.0
A4172340	15 3/4"	2 1/8"	8.4
A4172345	17 3/4"	2 1/8"	10.7
A4172350	19 5/8"	2 1/4"	12.5

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. This carbon steel pan averages 3/32" (2.2mm) thickness and has riveted handles.