

SERIES 2500 TRI-PLY



Sauce Pot, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12507-24	9 1/2"	4 1/2"	5 1/4	3.7
12507-28	11"	5 1/2"	9	4.4

The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



Low Sauce Pot, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12509-20	7 7/8"	3 3/4"	3	3.9
12509-24	9 1/2"	4 1/8"	5	5.4
12509-28	11"	5"	7	6.1

The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



Sauce Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12511-16	6 1/4"	3"	1 1/2	2.6
12511-18	7 1/8"	3 1/8"	2 1/8	3.3
12511-20	7 7/8"	3 1/2"	2 5/8	3.9
12511-24	9 1/4"	4 1/8"	5	5.4

The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. The stainless steel handle is affixed with rivets and the exterior has a mirror polish finish. It is induction compatible.



Sauté Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12508-24	9 1/2"	2"	2 1/8	3.9

The stainless steel sauté pan is short with straight sides and a high, stainless steel handle, making it ideal for lightly and quickly frying food. The 2" depth keeps food in the pan, so that it may be shaken and flipped constantly. The sauté pan has a stainless steel handle affixed with rivets. It is induction compatible.



Saucier Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12513-16	6 1/4"	2 3/8"	1 1/4	1.8
12513-18	7 1/8"	2 1/2"	1 5/8	2.4
12513-20	7 7/8"	2 3/4"	2 1/8	3.1
12513-24	9 1/2"	3 3/8"	4	4.1

The rounded sides of the stainless steel saucier pan are ideal for making sauces as they allow for easy whisking and swirling. The pan has a stainless steel handle affixed with strong weldings. It is induction compatible.



Frypan, Tri-ply

art.	Dia	Ht.	Lbs
12514-24	9 1/2"	2 1/8"	2.2
12514-26	10 1/4"	2 1/8"	3.0
12514-28	11"	2 1/8"	3.0
12514-32	12 1/2"	1 5/8"	4.9
12514-36	14 1/8"	1 5/8"	5.6

The stainless steel frying pan, with its riveted, stainless steel handle, is used most commonly for searing and flambéing any dish. It is induction compatible.



Non-Stick Frypan, Tri-ply

art.	Dia	Ht.	Lbs
12517-24	9 1/2"	2 1/8"	2.7
12517-26	10 1/4"	2 1/8"	3.0
12517-28	11"	2 1/8"	3.3
12517-32	12 1/2"	1 5/8"	4.9
12517-36	14 1/8"	1 5/8"	5.6

The stainless steel non-stick line of frying pans comes with the highest professional non-stick quality surface; the professional Platinum coating. This frying pan is compatible with all heat sources, including induction. The traditional stay-cool curved stainless steel handle, affixed with forged stainless steel rivets, ensures a secure grip for tilting and rotating the pan.



Lid, Stainless Steel

art.	Dia	Ht.	Lbs
12561-16	4"	2"	0.2
12561-18	4 3/4"	2"	0.4
12561-20	6 1/4"	2"	0.7
12561-24	7 7/8"	3"	0.5
12561-26	9 1/2"	3"	1.3
12561-28	11"	4"	1.0

This lid's soft dome shape is designed to condense vapors and flavors.