

Teflon™ Xtra

The molded handle is heat resistant up to 450° F

ltem #	Size	Inner/CS
FRY07S	7 ½" Teflon™	12 ea
FRY07SH	7 ½" Teflon™ w/Molded Handle	12 ea
FRY08S	8 ½" Teflon™	12 ea
FRY08SH	8 1⁄2" Teflon™ w/Molded Handle	12 ea
FRY10S	10 %" Teflon™	12 ea
FRY10SH	10 %" Teflon™ w/Molded Handle	12 ea
FRY12S	12 %" Teflon™	8 ea
FRY12SH	12 %" Teflon™ w/Molded Handle	8 ea
FRY14S	14 %16" Teflon™	6 ea
FRY14SH	14 %16" Teflon™ w/Molded Handle	6 ea

3004 Aluminum!

Designed to exacting industry standards, our Teflon™ coated fry pans use heavy gauge aluminum construction and certified finishes. This quality construction gives our fry pans longer cooking lives and better cooking results. The chrome-plated steel handles are attached with three non-stick rivets, giving the interior a completely uniform non-stick surface. Heat-resistant molded stay-cool handles are available.

- 3004 Aluminum
- Heat-resistant molded handle (up to 450° F)
- Teflon™ non-stick coating
- Chrome-plated steel handle



Polished Finish

The molded handle is heat resistant up to 450° F

Item #	Size	Inner/CS
FRY07	7 ½" Polished Finish	12 ea
FRY07H	7 1/2" Polished Finish w/Molded Handle	12 ea
FRY08	8 ½" Polished Finish	12 ea
FRY08H	8 1/2" Polished Finish w/Molded Handle	12 ea
FRY10	10 3/8" Polished Finish	12 ea
FRY10H	10 3/8" Polished Finish w/Molded Handle	12 ea
FRY12	12 5/8" Polished Finish	8 ea
FRY12H	12 5/8" Polished Finish w/Molded Handle	8 ea
FRY14	14 % Polished Finish	6 ea
FRY14H	14 % Polished Finish w/Molded Handle	6 ea

3004 Aluminum!

Heavy gauge aluminum construction and tripleriveted handles give our frying pans the quality-feel and performance your kitchen demands. The bowl has a brushed exterior and mirror-polished interior, designed for quick product release and less seasoning time. The handle is chrome-plated steel and is available with molded staycool handles.

- 3004 Aluminum
- Heat-resistant molded handle (up to 450° F)
- Mirror-polished interior
- Brushed exterior
- Chrome-plated steel handle

Stir Fry Skillets

Coated with Teflon™ Xtra coating.

ltem #	Size	Inner/CS
WOK8	8" Stir Fry Skillet – 8 $\frac{1}{2}$ × 2 $\frac{7}{8}$ "	10 ea
WOK11	11" Stir Fry Skillet – 11 5% × 3 1/4"	10 ea
WOK13	13" Stir Fry Skillet – 12 $\frac{3}{8}$ × 3 $\frac{1}{8}$ "	10 ea

