

THE KITCHEN WAREHOUSE


RESTAURANT SUPPLIES & EQUIPMENT





Professional Cookware

Eagleware® - Made in the U.S.A.

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With dozens of requests for made-to-order omelets each hour at the Luxe's Sunday brunch, Eagleware's Teflon® Platinum Pro dent-resistant fry pans are just the tool for the job.

Stock Pots & Sauce Pots

Unequaled versatility and durability makes Eagleware® the top choice in commercial kitchens worldwide. The thermally efficient 3004 alloy evenly distributes heat from the source to the rim. The high quality of this prime aluminum alloy, compared to softer 3003 or 1100 alloy material, means greater dent-resistance and durability. And that spells overall savings for you in the long run. The securely riveted handles are nickel/chrome-plated steel, and will be replaced less often than softer aluminum welded/riveted handles. Finally, the uniform satin finish pot with straight sidewalls not only optimizes heat distribution but also eliminates the transfer of food flavors and makes for easy cleanup.



STOCK POTS

Eagleware offers a wide range of stock pots for nearly every cooking application. The 3004 aluminum alloy provides extra dent-resistance to enhance durability and promote maximum thermal efficiency. Thermal conductivity is further boosted by the pots' lustrous satin finish interiors and exteriors. All Eagleware stock pots have extra heavy-duty plated handles and beadless rims which do not trap food particles, making for easy cleanup. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW10	EW10WC	10	9.5	10	25.4	7 5/8	19.4	8	1	EWC10
EW12	EW12WC	12	11.4	10	25.4	9	22.9	8	1	EWC10
EW16	EW16WC	16	15.1	10	25.4	12	30.5	8	1	EWC10
EW20	EW20WC	20	18.9	12	30.5	10 5/8	27	8	1	EWC20
EW24	EW24WC	24	22.7	12	30.5	12 7/16	31.6	8	1	EWC20
EW32	EW32WC	32	30.3	14	35.6	11 5/8	29.5	8	1	EWC40
EW40	EW40WC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60	EW60WC	60	56.8	16	40.6	17 1/2	44.5	6	1	EWC60
EW80	EW80WC	80	75.7	19	48.3	16 1/4	41.3	6	1	EWC80

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SAUCE POTS

Thermal conductivity is paramount when simmering sauces for long periods of time. Eagleware sauce pots' satin finish interior and exterior and 3004 aluminum alloy ensure even and thorough heat transfer for exactly this purpose. Extra heavy-duty plated handles and beadless rims make using Eagleware sauce pots safe and easy. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW06	EW06WC	6	5.7	10	25.4	4 1/2	11.4	8	1	EWC10
EW0812	EW0812WC	8 1/2	8	10	25.4	6 3/8	16.2	8	1	EWC10
EW010	EW010WC	10	9.5	12	30.5	5 1/4	13.3	8	1	EWC20
EW14	EW14WC	14	13.2	12	30.5	7 1/2	19	8	1	EWC20



STOCK POTS WITH FAUCETS

Stock pots with faucets make transfers almost effortless and can be removed and disassembled for quick cleaning. Faucets are made entirely of highly polished, stainless steel, with no plastic parts, for continuous or manually controlled draining. They can be bought separately or as a replacement item.



ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW40F	EW40FWC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60F	EW60FWC	60	56.8	16	40.6	17 1/2	44.5	6	1	EWC60
EW80F	EW80FWC	80	75.7	19	48.3	6 1/4	41.3	6	1	EWC80

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Professional Aluminum Fry Pans

Eagleware® fry pans come in a variety of finishes and are equipped with high quality non-stick surfaces and EagleGrip™ silicone grips. Their special alloy rivets secure the handle and are designed to resist tough commercial kitchen use, while their superior 3004 dent-resistant aluminum makes them a step above pans made of softer alloys. Available in four finishes: Natural, Teflon® Xtra, Teflon® Select, and Teflon® Platinum Pro.



TEFLON® XTRA FRY PANS

The pewter-colored Teflon Xtra finish provides the most economical method of non-stick cooking by combining good release characteristics and easy cleanup. Made of 3004 aluminum alloy for dent-resistance and efficient heat transfer, they come with a full satin finished exterior. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.

ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
SEW1018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
SEW1020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
SEW1025	10	25	7 5/8	19.4	2	5.1	8	12
SEW1030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
SEW1035	14	35	11	28	2 7/16	6.2	7	6

* Teflon® Xtra, Teflon® Select, and Teflon® Platinum Pro are Du Pont's registered trademarks for their non-stick surfaces.



TEFLON® SELECT FRY PANS

Large-volume cooking is made easier with our Teflon Select fry pans. The increased release characteristics, dent-resistant 3004 aluminum alloy, and satin finished exterior mean maximum quality and minimal maintenance. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.

ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
SEW2018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
SEW2020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
SEW2025	10	25	7 5/8	19.4	2	5.1	8	12
SEW2030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
SEW2035	14	35	11	28	2 7/16	6.2	7	6



TEFLON® PLATINUM PRO FRY PANS

Fast-paced kitchens rely on our Teflon Platinum Pro to deliver results. These high-end, ceramic reinforced non-stick pans provide even temperatures for consistent performance. The stamped steel handle is solidly fastened with three special alloy rivets to hold up against the toughest cooking environment. All pans feature the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.

ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
SEW5018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
SEW5020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
SEW5025	10	25	7 5/8	19.4	2	5.1	8	12
SEW5030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
SEW5035	14	35	11	28	2 7/16	6.2	7	6

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NATURAL ALUMINUM FRY PANS

For durability and value, look to these heavy gauge aluminum fry pans. They are made of dent-resistant 3004 aluminum for efficient heat transfer, and have a full satin finished interior and exterior. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.



ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
EW1018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
EW1020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
EW1025	10	25	7 5/8	19.4	2	5.1	8	12
EW1030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
EW1035	14	35	11	28	2 7/16	6.2	7	6



**EAGLEGRIP™
INSULATING GRIPS**

The state-of-the-art EagleGrip insulating grip puts cooking comfort, safety, and efficiency in the palm of your hand. The ergonomic design (with thumb stop and under edge ribbing) prevents slippage and promotes safety. Their silicone rubber composition minimizes heat transfer and can withstand temperatures up to approximately 500°F (260°C). When exposed to direct flame they char to white and can be easily wiped away. They are simple to install on existing pans, and are removable for easy soap and water cleanup. EagleGrip insulating grips are sold separately for easy replacement or to complement existing cookware.

ITEM	FITS PAN #	IN	CM	PACK
SEG18	EW1018, SEW1018, SEW2018, SEW5018, EW1020, SEW1020, SEW2020, SEW5020, EWA1, EWA2	4 9/16	11.6	12
SEG25	EW1025, SEW1025, SEW2025, SEW5025, EW1030, SEW1030, SEW2030, SEW5030	5 3/8	13.7	12
SEG35	EW1035, SEW1035, SEW2035, SEW5035, EWA3, EWA4, EWA5, EWA7, EWA8, EWA10, EWP3, EWP5, EWP7	5 7/8	14.9	12



PROFESSIONAL ALUMINUM SAUCE PANS

Our well-balanced, natural finish aluminum sauce pans are tailored to meet the needs of every chef. Their combination of tapered sides, rounded corners, flat bottoms, and a highly polished finish foster practicality and ease of use. The large, stamped steel handles are securely attached with three heavy aluminum rivets, plus an eye for hanging and include an EagleGrip insulating grip. They are constructed of .080" (2 mm) and .100" (2.5 mm) hard sheet aluminum and available in eight nesting sizes.

ITEM	COVERS TO FIT	CAPACITY		TOP		BOTTOM		HEIGHT		GAUGE	PAN PACK	COVER PACK
		QT	L	IN	CM	IN	CM	IN	CM			
EWA1	EWC1	1 1/2	1.4	6 1/4	15.9	5 1/4	13.3	4	10.2	12	12	12
EWA2	EWC2	2 3/4	2.6	8	20.3	6 1/4	15.9	4 1/2	11.4	12	12	12
EWA3	EWC3	3 3/4	3.5	8 3/4	22.2	6 3/4	17.2	4 1/2	11.4	12	6	12
EWA4	EWC4	4 1/4	4.3	9 1/2	25.1	7 1/4	18.4	5	12.7	12	6	12
EWA5	EWC10	5 1/2	5.2	9 3/4	24.8	7 3/4	19.7	5 1/2	13.9	12	6	12
EWA7	EWC7	7	6.6	10 1/2	26.7	8 3/4	22.2	5 1/2	13.9	12	6	12
EWA8	EWC8	8 1/2	8	11 3/4	29.8	9 5/8	24.5	5 3/4	14.6	12	6	12
EWA10	EWC20	10	9.5	12 1/8	30.8	10 1/2	26.6	6	15.2	10	5	12

PROFESSIONAL ALUMINUM NON-STICK SAUCE PANS

Building upon the strengths of our natural finish pans, the aluminum non-stick sauce pans add the finest in Teflon® performance. This brings the ease of use and practicality of this product to an even higher level.



ITEM	COVERS TO FIT	CAPACITY		TOP		BOTTOM		HEIGHT		GAUGE	PAN PACK	COVER PACK
		QT	L	IN	CM	IN	CM	IN	CM			
SEWA1	EWC1	1 1/2	1.4	6 1/4	15.9	5 1/4	13.3	4	10.2	12	12	12
SEWA2	EWC2	2 3/4	2.6	8	20.3	6 1/4	15.9	4 1/2	11.4	12	12	12
SEWA3	EWC3	3 3/4	3.5	8 3/4	22.2	6 3/4	17.2	4 1/2	11.4	12	6	12
SEWA4	EWC4	4 1/4	4.3	9 1/2	25.1	7 1/4	18.4	5	12.7	12	6	12
SEWA5	EWC10	5 1/2	5.2	9 3/4	24.8	7 3/4	19.7	5 1/2	13.9	12	6	12
SEWA7	EWC7	7	6.6	10 1/2	26.7	8 3/4	22.2	5 1/2	13.9	12	6	12
SEWA8	EWC8	8 1/2	8	11 3/4	29.8	9 5/8	24.5	5 3/4	14.6	12	6	12
SEWA10	EWC20	10	9.5	12 1/8	30.8	10 1/2	26.6	6	15.2	10	5	12



ALUMINUM FRY BOTTOM

Stove-top frying has never been easier than with our .080" (2 mm) hard sheet aluminum fry bottoms. Their tapered sides, rounded corners, and stamped uprights are designed for balance and efficiency. They may be used with Alegary fry baskets: B090, B0100 and B0120, pictured on page 28.

ITEM	CAPACITY		TOP		BOTTOM		HEIGHT		GAUGE	PACK
	QT	L	IN	CM	IN	CM	IN	CM		
EWAH5	5 1/2	5.2	9 3/4	24.8	7 3/4	19.7	5 1/2	13.9	12	6
EWAH7	7	6.6	10 1/2	26.7	8 3/4	22.2	5 1/2	13.9	12	6
EWAH8	8 1/2	8	11 3/4	29.8	9 5/8	24.5	5 3/4	14.6	12	6

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Professional Aluminum Braziers

Suited for every chef's needs, our variety of best-selling standard braziers or heavy weights will get the job done. All are made from heavy gauge aluminum with smooth, straight side walls, rounded corners, flat bottoms, and a highly polished finish. The low side wall and wide body design provide excellent heat distribution and retention, perfect for long simmering. The handles are four-riveted, extra heavy-duty plated steel that easily carry the load of heavier foods.



STANDARD WEIGHT ALUMINUM BRAZIER

The Eagleware® standard weight braziers are perfect for browning meats, simmering or extended cooking times. Available in five nesting sizes with lids.

ITEM	WITH COVERS	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EWBR7	EWBR7WC	7	6.6	10	25.4	5	12.7	8	EWC10	2
EWBR10	EWBR10WC	10	9.5	12	30.5	5.1	12.9	8	EWC20	2
EWBR15	EWBR15WC	15	14.2	14	35.6	5.6	14.3	8	EWC40	2
EWBR18	EWBR18WC	18	17	16	40.6	5.2	13.1	6	EWC60	1
EWBR24	EWBR24WC	24	22.7	19	48.3	4.9	12.4	6	EWC80	1

HEAVY-DUTY ALUMINUM BRAZIER

The extra heavy gauge aluminum body offers improved durability and superior heat distribution. Stepped side walls, improved polish finish, and extra heavy-duty plated steel handles make these an easy choice for more rigorous kitchen use. Available in five nesting sizes and with lids.



ITEM	WITH COVERS	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EWBR207	EWBR207WC	7	6.6	10	25.4	5	12.7	4	EWC10	2
EWBR210	EWBR210WC	10	9.5	12	30.5	5.1	12.9	4	EWC20	2
EWBR215	EWBR215WC	15	14.2	14	35.6	5.6	12.9	4	EWC40	2
EWBR218	EWBR218WC	18	17	16	40.6	5.2	13.1	4	EWC60	1
EWBR224	EWBR224WC	24	22.7	19	48.3	4.9	12.4	4	EWC80	1

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PROFESSIONAL ALUMINUM DOUBLE BOILERS

A professional double boiler is essential for preparing delicate sauces and scorch-proof liquids. Our double boilers boast a snug fit that speeds up cooking time while reducing heat loss. The insets and pots have a completely polished finish and are made of heavy gauge .125" (3 mm) aluminum alloy. They are offered in three convenient sizes with a cover. Insets are available as a replacement item.



ITEM	INSETS ONLY	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
		QT	L	IN	CM	IN	CM		
EWDB10	EWDBI10	8 1/2	8	10	25.4	7 3/8	18.7	8	1
EWDB12	EWDBI12	11	10.4	10	25.4	9	22.9	8	1
EWDB20	EWDBI20	17 1/2	16.6	12	30.5	10	25.4	8	1



COVERS

Snug fitting covers are imperative for a commercial kitchen. Ours are made of extra thick gauge 3004 aluminum alloy with securely riveted plated steel handles. They are designed to fit Eagleware cookware.

ITEM	IN	CM	GAUGE	PACK
EWC10	10	25.4	12	12
EWC20	12	30.5	12	12
EWC40	14	35.6	12	12
EWC60	16	40.6	12	12
EWC80	19	48.3	12	12



PROFESSIONAL ALUMINUM SAUTÉ PANS

Professional chefs know the value of a well-designed sauté pan. Ours feature heavy gauge aluminum and flat bottoms to ensure even heat distribution, while the rounded corners and large, heavy, steel handles make them easy to work with. Three heavy aluminum rivets securely attach the handle, which has an eye for hanging and an EagleGrip™ insulating grip for enhanced heat protection and slippage prevention. Available in three nesting sizes.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
EWP3	3	2.8	10	25.4	2 3/8	6	8	EWC10	2
EWP5	5	4.7	12	30.5	2 5/8	6.7	8	EWC20	2
EWP7	7	6.6	14	35.6	2 7/8	7.3	8	EWC40	2



The Point-Two-Five-Line™ Heavy-Duty Cookware

With an extra thick, dent-resistant aluminum alloy up to 1/4" wide, these Eagleware® heavy-duty stock pots and pans have the strength and durability required in high-volume kitchens. Extra-heavy rivets attach the sturdy handle to easily withstand the loads they were built to carry. With cookware this strong, you'll only have to order once.



STOCK POTS

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EW2510	EW2510WC	10	9.5	10	25.4	7 5/8	19.4	2	EWC10	1
EW2512	EW2512WC	12	11.4	10	25.4	9	22.9	2	EWC10	1
EW2520	EW2520WC	20	18.9	12	30.5	10 5/8	27	2	EWC20	1
EW2532	EW2532WC	32	30.3	14	35.6	11 5/8	29.5	2	EWC40	1
EW2540	EW2540WC	40	37.9	14	35.6	15	38.1	2	EWC40	1
EW2560	EW2560WC	60	56.8	16	40.6	17 1/2	44.5	2	EWC60	1

SAUCE POTS

Brushed finish aluminum walls promote even heat distribution, making these pots perfect for simmering. The beadless rim makes cleaning easy and will not trap food particles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EW2506	EW2506WC	6	5.7	10	25.4	4 1/2	11.4	2	EWC10	1
EW250812	EW250812WC	8 1/2	8	10	25.4	6 3/8	16.2	2	EWC10	1
EW25010	EW25010WC	10	9.5	12	30.5	5 1/4	13.3	2	EWC20	1
EW2514	EW2514WC	14	13.2	12	30.5	7 1/2	19.1	2	EWC20	1

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FRY PANS

These contoured fry pans are well-balanced and boast specially designed handles to ensure control and ease in handling. The extra-thick aluminum alloy guarantees maximum durability.



ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
EWF3018	7	17.8	4 3/4	12.1	1 1/2	3.8	2	1
EWF3020	8	20.3	5 3/4	14.6	1 7/8	4.8	2	1
EWF3025	10	25.4	7 5/8	19.4	2	5.1	2	1
EWF3030	12	30.5	9 3/4	24.8	2 1/4	5.7	2	1

SAUTÉ PANS

Durable straight wall construction and a brushed finish ensure even heat distribution and make these heavy-duty sauté pans ideal for stove top browning and simmering.



ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
EWP253	3	2.8	10	25.4	2 3/8	6	2	EWC10	1
EWP255	5	4.7	12	30.5	2 5/8	6.7	2	EWC20	1
EWP257	7	6.6	14	35.6	2 7/8	7.3	2	EWC40	1



SAUCE PANS

Straight walled sauce pans are perfect for simmering gravies, sauces, and hot cereal. They have a satin finish exterior and interior, with a stamped steel plated handle.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
EWA251	1 1/2	1.4	7	17.8	2 1/4	5.7	2	1
EWA253	3	2.8	8 5/8	21.8	3	7.6	2	1
EWA255	5	4.7	9 1/4	23.5	4 1/4	10.8	2	1

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Bun & Biscuit Pans

All bun pans are not created equal. Ours are at the top of the list, featuring strong wire-reinforced rims and a high quality surface finish aluminum alloy with fully rounded corners for easy release and cleaning. Ideal for baking or display and fits standard bakers' racks. Choose from a wide variety of thicknesses to fit your needs. Also now available in perforated quarter, half and full size pans for special baking applications.



Wire Reinforced Rims

Perforated

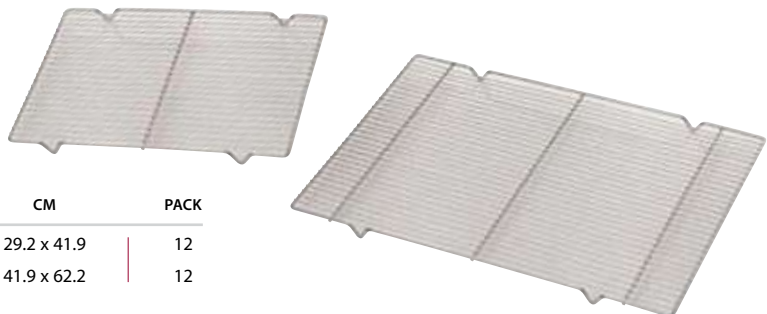
BUN & BISCUIT PANS

Aluminum bun and biscuit pans are available in standard sizes (full, half and quarter). The 20 gauge is .032" (.8 mm) thick aluminum, the 19 gauge is .036" (.9 mm) thickness, the 18 gauge is .040" (1 mm) thickness, and the 16 gauge is .051" (1.3 mm) thickness. Also now available in quarter, half and full size perforated (1/8" diameter, 3.2 mm) pans for air circulation during baking.

ITEM	DESCRIPTION	IN	CM	GAUGE	PACK
41814	Quarter Size	9 5/8 x 13 x 1	24.4 x 33 x 2.5	18	12
41814P	Perforated Quarter Size	9 5/8 x 13 x 1	24.4 x 33 x 2.5	18	12
31813	Half Size	12 7/8 x 17 3/4 x 1	32.7 x 45.1 x 2.5	18	12
31813P	Perforated Half Size	12 7/8 x 17 3/4 x 1	32.7 x 45.1 x 2.5	18	12
61826-32	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	20	12
61826-36	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	19	12
61826-40	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	18	12
61826-40P	Perforated Full Size	18 x 26 x 1	45.7 x 66 x 2.5	18	12
61826-51	Full Size	18 x 26 x 1	45.7 x 66 x 2.5	16	12

BUN PAN GRATES

Enhance the art of baking with our chrome wire grates made of thick gauge material that raise your baked goods off the surface of the pan and allow for maximum unobstructed cooking area.



ITEM	DESCRIPTION	IN	CM	PACK
WRG1612	Half Size	11 1/2 x 16 1/2	29.2 x 41.9	12
WRG1624	Full Size	16 1/2 x 24 1/2	41.9 x 62.2	12



**EAGLEWARE® PROFESSIONAL
ALUMINUM PIZZA TRAYS**

Five varieties with the Eagleware trademark of quality, durability, and versatility. The thickness keeps them sturdy for extensive use and good looks, making them perfect for dining presentation. The "A" and "HA" series are standard sloped rim trays, "FHA" is our flat rim tray, and "HSA" and the "SA" series are continental "coupe" rim trays. They are made of .032" (.8 mm) and .040" (1 mm) (heavy-duty) thick aluminum alloy. The edges are rolled to eliminate the problem of hard-to-clean openings.

.032" THICKNESS

ITEM	DIAMETER		PACK
	IN	CM	
A8	8	20.3	12
A9	9	22.9	12
A10	10	25.4	12
A11	11	27.9	12
A12	12	30.5	12
A13	13	33	12
A14	14	35.6	12
A15	15	38.1	12
A16	16	40.6	12
A17	17	43.2	12
A19	19	48.3	12

.040" THICKNESS

ITEM	DIAMETER		PACK
	IN	CM	
HA7	7	17.8	12
HA8	8	20.3	12
HA9	9	22.9	12
HA10	10	25.4	12
HA11	11	27.9	12
HA12	12	30.5	12
HA13	13	33	12
HA14	14	35.6	12
HA15	15	38.1	12
HA16	16	40.6	12
HA17	17	43.2	12
HA19	19	48.3	12

.032" THICKNESS

ITEM	DIAMETER		PACK
	IN	CM	
SA11	11	27.9	12
SA13	13	33	12
SA15	15	38.1	12
SA17	17	43.2	12

.040" THICKNESS

ITEM	DIAMETER		PACK
	IN	CM	
FHA8	8	20.3	12
FHA9	9	22.9	12
FHA10	10	25.4	12
FHA11	11	27.9	12
FHA12	12	30.5	12
FHA13	13	33	12
FHA14	14	35.6	12
FHA15	15	38.1	12
FHA16	16	40.6	12
FHA17	17	43.2	12

.040" THICKNESS

ITEM	DIAMETER		PACK
	IN	CM	
HSA11	11	27.9	12
HSA13	13	33	12
HSA15	15	38.1	12
HSA17	17	43.2	12



HA, A Construction



FHA Construction



HSA, SA Construction



FHA



HSA, SA

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Optima® Three Aluminum Cookware

Alegacy is proud to introduce the next evolution in its Optima line of cookware, Optima III. Made of 1100 and 3000 series alloy aluminum, the Optima III line is a great alternative to top of the line Eagleware®. Though slightly softer, Optima III still offers superior durability and dent-resistance compared to lesser alloys at a comparable price. Its three and four-riveted aluminum handles far outlast welded handle competitors. And, the solid aluminum construction produces efficient, evenly distributed heat across the entire cooking surface. A kitchen outfitted with Optima III will have food that cooks more consistently and economical cookware that performs at the highest level.



OPTIMA III ALUMINUM STOCK POTS

4 mm 1100 alloy aluminum construction with straight sidewalls and satin finish for optimal heat distribution. Four-riveted aluminum handles increase durability and make ideal for a range of cooking and storage usages.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
AP10	10	9.5	9 1/2	24.1	8 1/4	21	8	APC10	1
AP12	12	11.4	10	25.4	9 1/4	23.5	8	APC12	1
AP16	16	15.1	11	27.9	10	25.4	8	APC16	1
AP20	20	18.9	12	30.5	11	27.9	8	APC20	1
AP24	24	22.7	12 1/2	31.8	11 3/8	28.9	8	APC24	1
AP32	32	30.3	14	35.6	13	33	8	APC32	1
AP40	40	37.9	14 1/2	36.8	14 1/4	36.2	8	APC40	1
AP60	60	56.8	17 1/4	43.8	16	40.6	8	APC60	1
AP80	80	75.7	19	48.3	16 3/4	42.5	8	APC80	1

OPTIMA III ALUMINUM STOCK POT COVERS

Designed for the Optima III stock pot, our covers, made of 1100 alloy aluminum, create a thermal seal that reduces heat loss and speeds up cooking time.

ITEM	IN	CM	GAUGE	FITS POT	PACK
APC10	9 1/2	24.1	14	AP10	6
APC12	10	25.4	13	AP12	6
APC16	11	27.9	13	AP16	6
APC20	12	30.5	13	AP20	6
APC24	12 1/2	31.8	13	AP24	6
APC32	14	35.6	13	AP32	6
APC40	14 1/2	36.8	13	AP40	6
APC60	17 1/4	43.8	13	AP60	6
APC80	19	48.3	13	AP80	6



OPTIMA III ALUMINUM SAUCE POTS

Optima's 1100 alloy aluminum and smooth satin finish create the ideal environment for simmering sauces, with a heat transfer that is consistent and responsive. Four-riveted handles make for safe and secure handling of a heavily laden pot.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
ASP14	14	13.2	12	30.5	7 3/8	18.7	8	ASPC14	1
ASP20	20	18.9	13	33	9	22.9	8	ASPC20	1
ASP26	26	24.6	14	35.6	9 5/8	24.4	8	ASPC26	1
ASP34	34	32.2	16	40.6	9 5/8	24.4	8	ASPC34	1
ASP40	40	37.9	18	45.7	9 5/8	24.4	8	ASPC40	1



OPTIMA III ALUMINUM SAUCE POT COVERS

Designed for the Optima III sauce pot, our covers, made of 1100 alloy aluminum, create a steam tight fit that locks in flavor and maintains heat consistency.

ITEM	IN	CM	GAUGE	FITS POT	PACK
ASPC14	12	30.5	13	ASP14	6
ASPC20	13	33	13	ASP20	6
ASPC26	14	35.6	14	ASP26	6
ASPC34	16	40.6	13	ASP34	6
ASPC40	18	45.7	13	ASP40	6



OPTIMA® III NATURAL ALUMINUM FRY PANS

3000 series alloy aluminum, an all satin finish and three-riveted handles make these durable pans a must-have for any commercial kitchen. The stamped handle also has an eye for easy stowing.

ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
AFP18	7	18	4 3/4	12.1	1 1/2	3.8	8	6
AFP20	8	20	5 1/2	14	1 3/4	4.4	8	6
AFP25	10	25	7 5/8	19.4	1 7/8	4.8	7	6
AFP30	12	30	9 3/4	24.8	2 1/4	5.7	7	6
AFP35	14	35	11	27.9	2 1/2	6.4	7	6



OPTIMA III NON-STICK ALUMINUM FRY PANS

All of the strength and durability of the natural fry pans comes together with the performance of a Quantum® finish that delivers superior release efficiency.

ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
AFPQ18	7	18	4 3/4	12.1	1 1/2	3.8	8	6
AFPQ20	8	20	5 1/2	14	1 3/4	4.4	8	6
AFPQ25	10	25	7 5/8	19.4	1 7/8	4.8	7	6
AFPQ30	12	30	9 3/4	24.8	2 1/4	5.7	7	6
AFPQ35	14	35	11	27.9	2 1/2	6.4	7	6

OPTIMA III NATURAL & NON-STICK ALUMINUM FRY PANS WITH INSULATING GRIP

This pan's Natural and Eclipse® non-stick finish is elevated even higher with the addition of an insulating grip, which puts cooking comfort, safety and efficiency in your hands.



NATURAL		NONSTICK		TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
ITEM	ITEM	IN	CM	IN	CM	IN	CM	IN	CM		
AFP18G	AFPE18G	7	18	4 3/4	12.1	1 1/2	3.8	8	6		
AFP20G	AFPE20G	8	20	5 1/2	14	1 3/4	4.4	8	6		
AFP25G	AFPE25G	10	25	7 5/8	19.4	1 7/8	4.8	7	6		
AFP30G	AFPE30G	12	30	9 3/4	24.8	2 1/4	5.7	7	6		
AFP35G	AFPE35G	14	35	11	27.9	2 1/2	6.4	7	6		

* Quantum® and Eclipse® are Whitford Corporation's registered trademarks for their non-stick surfaces.



OPTIMA III ALUMINUM SAUCE PANS

Straight walled, satin finished aluminum construction and riveting makes for a dependable and even heating pan for any sauce or gravy imaginable.

ITEM	CAPACITY		TOP		BOTTOM		HEIGHT		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM	IN	CM			
APS1	1.5	1.4	6	15.2	5	12.7	3 1/2	8.9	10	APSC1	12
APS2	2.75	2.6	7 5/8	19.4	6	15.2	4	10.2	9	APSC2	12
APS3	3.75	3.5	9	22.9	7 1/2	19.1	4	10.2	9	APSC3	12
APS4	4.5	4.2	9	22.9	7 1/2	19.1	5	12.7	9	APSC4	12
APS5	5.5	5.2	9 3/4	24.8	8 1/2	21.6	5	12.7	9	APSC5	12
APS7	7	6.6	10 1/2	26.7	8 1/2	21.6	5 1/4	13.3	9	APSC7	6
APS10	10	9.5	11 1/2	29.2	9 3/4	24.8	5 1/2	14	9	APSC10	6



OPTIMA III ALUMINUM SAUCE PAN COVERS

Designed for the Optima III sauce pan, our covers, made of 1100 alloy aluminum, create a fit that locks in flavor and maintains heat consistency.

ITEM	IN	CM	GAUGE	FITS PAN	PACK
APSC1	6	15.2	19	APS1	6
APSC2	7 5/8	19.4	16	APS2	6
APSC3	9	22.9	16	APS3	6
APSC4	9	22.9	16	APS4	6
APSC5	9 3/4	24.8	17	APS5	6
APSC7	10 1/2	26.7	17	APS7	6
APSC10	11 1/2	29.2	14	APS10	6



OPTIMA III ALUMINUM BRAZIER

Even heat distribution and thermal conductivity make these braziers ideal for browning, simmering and more. Heavy-duty construction and rivets make it great for any bustling kitchen.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
ABR15	15	14.2	14	35.6	6	15.2	8	APC32	1
ABR18	18	17.1	16	40.6	5 1/4	13.3	8	ASPC34	1
ABR24	24	22.7	17	43.2	5 3/8	13.7	8	APC60	1

OPTIMA III ALUMINUM SAUTÉ PANS

Its flat aluminum bottom and rounded corners create a chef's ideal sautéing surface. Coupled with the sturdy three-riveted handle this pan is consistent, easy-to-use and durable.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
ASTP3	3	2.8	9 3/4	24.8	2 3/8	6	8	APC10	1
ASTP5	5	4.7	11 3/4	29.8	2 3/8	6	8	APC20	1
ASTP7	7	6.6	13 3/4	34.9	2 3/4	7	8	APC32	1



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

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STAINLESS STEEL COVERS

S/S covers to fit all sizes of pots listed.

18/8 ITEM	21CT ITEM	DIAMETER		PACK
		IN	CM	
SSSPL8	21SSSPL8	9 1/2	24.3	12
SSSPL1216	21SSSPL1216	11	27.9	12
SSSPL20	21SSSPL20	11 7/8	30.2	12
SSSPL24	21SSSPL24	13 3/16	33.5	12
SSSPL32	21SSSPL32	14 1/4	36.2	12
SSSPL40	21SSSPL40	15 3/4	40.1	12
SSSPL60	21SSSPL60	17 3/4	45	12
SSSPL80100	21SSSPL80100	19 3/4	50.2	12



STAINLESS STEEL SAUCE PANS WITH COVERS

.8 mm thick 18/8 or 21CT S/S sauce pans with a 5 mm aluminum and .8 mm 18/0 S/S sandwiched bottom.

18/8 ITEM	21CT ITEM	CAPACITY		TOP		HEIGHT		PACK
		QT	L	IN	CM	IN	CM	
	21SSSP1*	1	.9	5 1/2	14	2 1/2	6.3	1
SSSP2*	21SSSP2*	2	1.9	6 1/4	16	3 3/4	9.6	1
SSSP3*	21SSSP3*	3.5	3.3	7 7/8	20	4 1/8	10.5	1
SSSP4*	21SSSP4*	4.5	4.2	7 7/8	20	5 1/2	14	1
SSSP6*	21SSSP6*	6	5.6	9 1/2	24.1	4 7/8	12.4	1
SSSP7*	21SSSP7*	7.5	7.1	9 1/2	24.1	6	15.2	1
SSSP10*	21SSSP10*	10	9.5	11	27.9	6	15.2	1

*Induction ready



STAINLESS STEEL BRAZIER WITH COVERS

.8 mm to 1.2 mm 18/8 or 21CT S/S satin polished braziers are excellent for storage and certain long cooking applications. Available in four convenient sizes.

18/8 ITEM	21CT ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		PACK
		QT	L	IN	CM	IN	CM	
SSBR15	21SSBR15	15	14.2	14 1/4	36.2	5 3/8	13.7	1
SSBR20	21SSBR20	20	18.9	15 3/4	40	5 3/4	14.6	1
SSBR25	21SSBR25	25	9.9	17 3/4	45	5 7/8	14.9	1
SSBR30	21SSBR30	30	27.5	19 3/4	50.1	6	15.2	1



STAINLESS STEEL FRY PANS

.8 mm to 1 mm thick fry pans with 3 mm aluminum and .8 mm 18/0 S/S sandwiched bottom for induction.

18/8 ITEM	21CT ITEM	TOP		BOTTOM		INSIDE DEPTH		PACK
		IN	CM	IN	CM	IN	CM	
SSF8*	21SSF8*	8	20.3	5 1/2	13.9	1 3/4	4.4	1
SSF9*	21SSF9*	9 1/2	24.1	7	17.8	1 3/4	4.4	1
SSF11*	21SSF11*	11	28	8 5/8	22	2	5	1
SSF12	21SSF12	12 5/8	2	10 1/4	26	2	5	1
SSF14	21SSF14	14 1/4	36.2	11 7/8	30.2	2 1/4	5.7	1

*Induction ready



TEFLON® XTRA STAINLESS STEEL FRY PANS

.8 mm to 1 mm thick fry pans with 3 mm aluminum and .8 mm 18/0 sandwiched bottom. Each fry pan has a Teflon Xtra interior finish that provides non-stick quick release capabilities.



18/8 ITEM	21CT ITEM	TOP		BOTTOM		INSIDE DEPTH		PACK
		IN	CM	IN	CM	IN	CM	
SSFPC8*	21SSFPC8*	8	20.3	5 1/2	13.9	1 3/4	4.4	1
SSFPC9*	21SSFPC9*	9 1/2	24.1	7	17.8	1 3/4	4.4	1
SSFPC11*	21SSFPC11*	11	28	8 5/8	22	2	5	1
SSFPC12	21SSFPC12	12 5/8	32	10 1/4	26	2	5	1
SSFPC14	21SSFPC14	14 1/4	36.2	11 7/8	30.2	2 1/4	5.7	1

*Induction ready

STAINLESS STEEL FRY PAN WITH TWO HANDLES

1 mm thick fry pans with 3 mm aluminum and .8 mm 18/0 S/S sandwiched bottom and dual welded hand handles, make for superior ease of use. Cover included.

21CT ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		PACK
	QT	L	IN	CM	IN	CM	
21SSSP29	2 3/4	2.6	9 1/2	24.1	2 5/16	5.9	1
21SSSP211	3 3/4	3.5	11	27.9	2 3/8	6	1
21SSSP213	5	4.7	12 5/8	32	2 1/2	6.3	1

STAINLESS STEEL SAUTÉ PANS

Available in three convenient sizes for browning and preparation of sautéed foods.

18/8 ITEM	21CT ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		PACK
		QT	L	IN	CM	IN	CM	
SSSTP3	21SSSTP3	3	2.8	10 1/4	26	3 1/8	7.9	1
SSSTP5	21SSSTP5	5	4.4	11 7/8	30.2	2 3/4	7	1
SSSTP7	21SSSTP7	7	6.3	14 1/4	36.2	2 3/4	7	1



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INNER METAL WIRE BASKET WITH HANDLE

Perforated baskets are perfect for steaming and draining. The footed bottom lets boiling water circulate while the bail handle allows for convenient removal, draining, and cleaning.

ITEM	FITS POT	DIAMETER		HEIGHT		PACK
		IN	CM	IN	CM	
EB16	EW16	9	22.9	7	17.8	1
EB20	EW20	11	27.9	7 1/2	19	1
EB24	EW24	11	27.9	8 1/2	21.6	1
EB32	EW32	13	33	8 1/4	21	1
EB40	EW40	13	33	12	30	1
EB60	EW60	14 3/4	37.5	14 1/4	36.2	1
EB80	EW80	17 3/4	45.1	12 3/4	32.4	1

PROFESSIONAL ALUMINUM STOCK POTS WITH BASKETS

Essential for steaming or boiling lobster, clams, tamales, or corn-on-the-cob.

Eagleware® professional aluminum stock pots with chrome-plated, bail handled straining baskets and covers come in seven sizes.

ITEM	CAPACITY		DIAMETER		DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
EWSB16	16	15.1	10	25.4	12	30.5	8	1
EWSB20	20	18.9	12	30.5	10 5/8	27	8	1
EWSB24	24	22.7	12	30.5	12 7/16	31.6	8	1
EWSB32	32	30.3	14	35.6	11 5/8	29.5	8	1
EWSB40	40	37.9	14	35.6	15	38.1	8	1
EWSB60	60	56.8	16	40.6	17 1/2	44.5	6	1
EWSB80	80	75.7	19	48.3	16 1/4	41.3	6	1





STOCK POT, LID & ALUMINUM BASKET

This durable aluminum alloy Eagleware® pot transfers heat evenly while the basket allows for circulation of water and easy draining. The set includes pot, basket, and cover.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
EWAB12	12	11.4	10	25.4	9	22.9	8	1
EWAB16	16	15.1	10	25.4	12	30.5	8	1
EWAB20	20	18.9	12	30.5	10 5/8	27	8	1
EWAB24	24	22.7	12	30.5	12 7/16	31.6	8	1
EWAB32	32	30.3	14	35.6	11 5/8	29.5	8	1
EWAB40	40	37.9	14	35.6	15	38.1	8	1
EWAB60	60	56.8	16	40.6	17 1/2	44.5	6	1
EWAB80	80	75.7	19	48.3	16 1/4	41.3	6	1

ALUMINUM BASKETS

The aluminum basket means better heat transfer. The footed bottom allows greater circulation of boiling water to increase efficiency. Baskets fit Eagleware stock pots, as listed below.



ITEM	FITS POT	DIAMETER		HEIGHT		PACK
		IN	CM	IN	CM	
AB12	EW12	9	22.9	8 1/2	21.6	1
AB16	EW16	9 1/2	24.1	9 3/4	24.8	1
AB20	EW20	10 1/2	26.7	8 1/2	21.6	1
AB24	EW24	10 1/2	26.7	11	27.9	1
AB32	EW32	12 1/4	31.1	9 3/4	24.8	1
AB40	EW40	12 1/4	31.1	13 1/4	33.7	1
AB60	EW60	15	38.1	15 1/2	39.4	1
AB80	EW80	18	45.7	14 1/2	36.8	1

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
EWPC118	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





WIRE FRY BASKETS

These baskets have a heavy nickel-plated wire frame. The medium mesh wire basket has a securely welded handle and excels in stove-top frying.

ITEM	IN	CM	PACK
B090	8 1/2	21.6	20
B0100	9 1/2	24.1	20
B0120	11 1/2	29.2	20
B0140	13	33	20
B0220	9 1/2	24.1	20



WIRE RECTANGULAR FRY BASKET

This fry basket's single wire construction provides impressive durability. Baskets are available with or without plastic handle for easy basket removal. Choose from six models.

ITEM	HANDLE COLOR	IN	CM	PACK
79201	Uncoated	13 x 5 3/8 x 5 5/8	33 x 13.7 x 14.3	1
79204	Green	13 x 5 3/8 x 5 5/8	33 x 13.7 x 14.3	1
79207	Red	13 x 5 3/8 x 5 5/8	33 x 13.7 x 14.3	1
79210	Uncoated	12 1/2 x 6 1/4 x 4 7/8	31.8 x 15.8 x 12.4	1
79213	Green	12 1/2 x 6 1/4 x 4 7/8	31.8 x 15.8 x 12.4	1
79216	Red	12 1/2 x 6 1/4 x 4 7/8	31.8 x 15.8 x 12.4	1



STEEL FRY BOTTOM

This stamped steel pan has a steel upright and handle welded to body of the pan as well as a rolled rim for extra strength. To prevent corrosion, we suggest you keep steel fry pans well oiled when not in use.

ITEM	IN	CM	BASKET TO FIT	PACK
S090	9	22.9	B090	6
S0100	11	27.9	B0100, B0220	6
S0120	13	33	B0120	6
S0140	15 1/2	39.4	B0140	6

ALUMINUM BAKE & ROAST PANS

A perfect pan for all-purpose use with a natural finish and riveted, loop handles.



ITEM	IN	CM	PACK
5480	11 3/8 x 17 1/4 x 2 1/4	28.9 x 43.8 x 5.7	12



ITEM	IN	CM	PACK
A12183	12 x 18 x 3 1/2	30.5 x 45.7 x 8.9	6
A14203	14 x 20 x 3 1/2	35.6 x 50.8 x 8.9	6
A18203	18 x 20 x 3 1/2	45.7 x 50.8 x 8.9	6

HEAVYWEIGHT ALUMINUM ROAST PANS

The open bake-roast pan is perfect for poultry and roasts as well as cakes and desserts. Extra thick aluminum allows for even heat distribution and the 3" (7.6 cm) side wall retains food juices. Square loop handles make pans easy to transport. Open bead for easy cleaning.

HEAVY-DUTY ALUMINUM ROAST PANS

This seamless drawn pan and cover are made from tough 3/16" (.5 cm) thick aluminum suited for heavy use. Handles appear on all four sides to ensure easy handling from any angle. Use the cover on the grill as a low pan. The leak-proof and rounded-corner construction make cleaning easy. The 6 3/4" pan has a capacity of up to 172 8-ounce servings. Available in three depths: 3", 4 1/2", and 6 3/4" (7.6 cm, 11.4 cm, and 17.1 cm).



ITEM	DESCRIPTION	IN	CM	PACK
HDAS201735	Set	20 7/8 x 17 3/8 x 4 7/8	53 x 44 x 12.3	1
HDAS20175	Set	20 7/8 x 17 3/8 x 5 7/8	53 x 44 x 14.9	1
HDAS20177	Set	20 7/8 x 17 3/8 x 7	53 x 44 x 17.8	1
HDA201735	Pan Only	20 7/8 x 17 3/8 x 3	53 x 44 x 7.6	1
HDA20175	Pan Only	20 7/8 x 17 3/8 x 4 1/2	53 x 46 x 11.4	1
HDA20177	Pan Only	20 7/8 x 17 3/8 x 6 3/4	53 x 46 x 17.1	1
HDAC21182	Cover Only	21 5/8 x 18 1/8 x 2 1/4	54.9 x 46 x 5.7	1