



(NSE)





Stock Pot, Stainless Steel, No Lid				Sauce Pot, Stainless Steel, No Lid						
art.	Dia	Ht.	Qts	Lbs	art.	Dia	Ht.	Qts	Lbs	
11001-16	61/4"	61/4"	33/8	3.2	11007-16	61/4"	3¾"	2	2.1	
11001-18	71/8"	61/4"	41/4	3.4	11007-18	71/8"	41/2"	2%	2.4	
11001-20	7 %"	71/8"	53/4	3.7	11007-20	7%"	43/4"	4	2.9	
11001-22	8%"	85%"	83/4	4.0	11007-22	8%"	51/8"	51/4	3.1	
11001-24	91/2"	91/2"	11	4.7	11007-24	91/2"	5¾″	6%	3.9	
11001-28	11"	11"	18	7.8	11007-28	11"	61/4"	101/4	5.1	
11001-32	121/2"	121/2"	27	11.0	11007-32	121/2"	75/8"	161/4	7.1	
11001-36	141/8"	141/8"	381/2	13.0	11007-36	141/8"	81/2"	211/2	11	
11001-40	15¾"	15¾"	52¾	16.8	11007-40	15¾"	91/2"	313/4	11.8	
11001-45	17¾″	15¾"	67	21.0	11007-45	17¾″	10%"	451/4	14.6	
11001-50	19%"	19%"	1031/2	29.0	11007-50	19%"	117/8"	611/4	17.8	
11001-60	23%"	211/8"	1581/2	42.0	11007-60	23%"	13¾"	1041/2	24.5	
The stainless	steel stock	pot, with its ti	ri-metal botto	om, is used most commonly for	The versatile	sauce pot i	s suited for b	lanching veg	etables and frui	ts and heating

The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.





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Rondeau, Stainless Steel, No Lid							
art.	Dia	Ht.	Qts	Lbs			
11009-16	61/4"	21/2"	1 3/8	1.7			
11009-18	71/8"	23/4"	1 1/8	2.1			
11009-20	7%"	3″	25/8	2.6			
11009-24	91/2"	31/8"	4	3.1			
11009-28	11"	3¾"	61/8	4.2			
11009-32	121/2"	43/8"	9	6.2			
11009-36	141/8"	51/8"	13¾	7.8			
11009-40	15¾"	5¾"	19	10.5			
11009-45	17¾″	61/8"	26	12.8			
11009-50	19%"	71/2"	39	15.3			
11009-60	23%"	10"	743/4	22.6			

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.

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Sauce Pan, Stainless Steel, No Lid							
art.	Dia	Ht.	Qts	Lbs			
11006-12	43/4"	23/4"	7/8	1.0			
11006-14	51/2"	31/8"	1 1/4	1.4			
11006-16	61/4"	3¾"	2	1.7			
11006-18	71/8"	41/4"	2%	2.1			
11006-20	7 %"	43/4"	4	2.7			
11006-22	85%"	51/8"	51/4	3.1			
11006-24	91/2"	5¾"	6%	3.6			
11006-28	11"	61/4"	103/8	4.9			
11006-32	121/2"	7 5/8"	161/4	8.8			
11006-36	141/8"	81/2"	21%	10.5			
The stainless steel sauce pan, with welded, rounded handles, is most commonly							

used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.