



### Frying Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171614	5½"	1¼"	0.5
A4171616	6¼"	1½"	0.6
A4171618	7¾"	1½"	0.7
A4171620	7¾"	1¾"	1.0
A4171622	8¾"	1¾"	1.2
A4171624	9½"	2"	1.4
A4171626	10¼"	2"	1.9
A4171628	11"	2"	2.1
A4171630	11¾"	2¼"	2.3
A4171632	12½"	2¼"	2.6
A4171636	14½"	2½"	4.0
A4171640	15¾"	2¾"	5.0
A4171645	17¾"	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 <sup>3</sup>/<sub>64</sub>" to <sup>5</sup>/<sub>16</sub>" (1.2 to 1.5 mm) thickness.

### Frying Pan, Heavy Duty Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171420	7¾"	1¼"	2.3
A4171422	8¾"	1¾"	2.9
A4171424	9½"	1½"	3.1
A4171426	10¼"	1½"	4.0
A4171428	11"	1¾"	4.5
A4171430	11¾"	1¾"	5.9
A4171432	12½"	1¾"	6.2
A4171436	14½"	2"	7.8
A4171440	15¾"	2½"	9.0
A4171450	19¾"	2¼"	13.5

This high-quality, carbon steel pan is excellent for searing as its thickness, approximately 3/32in (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 inch (2.5 mm) thickness increases up to 1/8 inch (3 mm) on larger diameters.



### Paella Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171720	7¾"	1¾"	1.0
A4171724	9½"	1¾"	1.4
A4171728	11"	2"	2.1
A4171732	12½"	2¼"	2.6
A4171736	14½"	2½"	4.0
A4171740	15¾"	2¾"	5.0
A4171745	17¾"	3"	6.0
A4171750	19¾"	3¾"	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 <sup>3</sup>/<sub>64</sub>".

### Paella Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172318	7¾"	1¾"	1.6
A4172320	7¾"	1¼"	2.0
A4172322	8¾"	1¾"	2.5
A4172324	9½"	1½"	2.8
A4172326	10¼"	1½"	3.8
A4172328	11"	1¾"	4.3
A4172332	12½"	1¾"	5.4
A4172336	14½"	2"	7.0
A4172340	15¾"	2½"	8.4
A4172345	17¾"	2¾"	10.7
A4172350	19¾"	2¼"	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 <sup>3</sup>/<sub>32</sub>" (2.2mm) thickness and has riveted handles.