



**Optio™ Stainless Steel Cookware**

Induction ready. 1/4" thick aluminum clad bottom. Satin finish interior except on non-stick fry pans. Safe for oven use. Stock pots and sauce pans all sold with cover. NSF listed.

Model#	Capacity	Diam.xH	1-5	6+
<b>STOCK POTS WITH COVERS</b>				
535-276	11 Qt.	9 1/2"x9 1/2"	\$59.99	\$56.99
535-277	18 Qt.	11"x11"	79.99	75.99
535-278	27 Qt.	12 1/2"x12 1/2"	119.00	113.00
535-279	38 Qt.	14"x14 1/4"	169.00	160.00
<b>SAUCE PANS WITH COVERS</b>				
535-285	2 3/4 Qt.	7"x4 1/8"	33.99	32.29
535-286	4 Qt.	8"x4 3/4"	36.99	35.19
<b>PLAIN FINISH FRY PANS</b>				
535-289	—	8"x1 1/2"	17.99	17.09
535-292	—	12 1/2"x2 1/4"	46.99	44.69
<b>NON-STICK FRY PANS</b>				
535-293	—	8"x1 1/2"	24.99	23.79
535-296	—	12 1/2"x2 1/4"	69.99	66.49



**Intrigue® Stainless Steel Cookware**

Induction ready. 18/8 stainless steel. Permanently bonded, 1/4" thick aluminum and stainless steel bottom layer. Safe for oven use. NSF listed.

**90 DAY NON-STICK SURFACE WARRANTY**

Model#	Capacity	Diam.xH	Wt.	1-5	6+
<b>STOCK POTS</b>					
913-418	12 Qt.	9 3/8"x9 3/4"	8#	\$94.09	\$89.39
913-419	18 Qt.	10 5/16"x10 15/16"	11#	129.00	122.00
913-420*	27 Qt.	12 1/2"x12 1/2"	22#	179.00	169.00
913-421*	38 Qt.	14 1/16"x14 1/16"	19#	229.00	217.00
<b>SAUCE PANS</b>					
913-429	2 1/4 Qt.	7 1/16"x3 3/8"	4#	43.09	40.99
913-430	3 1/4 Qt.	7 13/16"x3 13/16"	5#	52.29	49.69
913-431**	4 1/4 Qt.	8 9/16"x4 1/8"	6#	60.69	57.69
913-432**	7 Qt.	9 3/8"x5 3/4"	7#	78.39	74.49
<b>CURVED SAUCE PANS</b>					
913-443	1 Qt.	6 1/4"x2 1/4"	3#	40.49	38.49
913-444	2 Qt.	7 13/16"x2 3/4"	4#	48.49	46.09
913-445	3 Qt.	9 3/8"x3"	4#	55.99	53.19
<b>PLAIN FINISH FRY PANS</b>					
913-433	—	7 13/16"x1 11/16"	3#	34.49	32.79
913-435	—	10 15/16"x1 15/16"	5#	64.59	61.39
913-436**	—	12 1/2"x2 1/2"	9#	83.59	79.49
<b>NON-STICK FRY PANS</b>					
913-467	—	9 3/8"x1 3/4"	5#	79.49	75.59
913-468	—	10 15/16"x1 15/16"	5#	93.09	88.49
913-469**	—	12 1/2"x2 1/2"	9#	109.00	104.00

\*Satin finish inside \*\*Includes second (front) helper handle



**Tribute® Induction Ready Cookware**

Aluminum core encased in 18/0 stainless steel on the outside and 18/8 stainless steel on the inside. Three ply construction. TriVent® handle stays cool up to 450°F. NSF listed. Model #913-526 has a helper handle. Optional covers are 18/8 stainless steel with easy grip handle. Optional covers are 18/8 stainless steel with easy grip handle.

Model#	Size	Your Cost
<b>FRY PANS</b>		
913-496	7"Diam.	\$39.49
913-372	8"Diam.	43.99
913-373	10"Diam.	59.39
913-374	12"Diam.	83.79
<b>SAUCE PANS</b>		
913-523	2 1/2 Qt.	96.89
913-524	3 1/2 Qt.	109.00
913-525	4 1/2 Qt.	119.00
913-526	7 Qt.	149.00



See Induction Ranges on Page 48

LIFETIME WARRANTY (ONE YEAR WARRANTY ON COVERS; EXCLUDES SILICONE HANDLES)



**Stainless Steel Cookware**

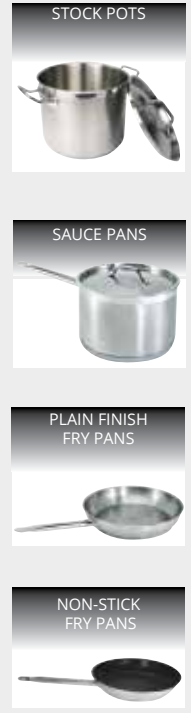
18/8 stainless steel. Encapsulated base. Induction ready. Three-ply bottom with two layers of stainless steel surrounding a thick aluminum core. Lids included on all except for fry pans. NSF listed.

Model#	Capacity	Wt.	1-5	6+
<b>STOCK POTS WITH COVERS</b>				
846-013	12 Qt.	7#	\$54.09	\$51.29
846-014	16 Qt.	8#	59.79	56.79
846-015	20 Qt.	11#	72.09	67.79
846-016	24 Qt.	14#	94.69	89.09
846-017	32 Qt.	12#	109.00	102.00
846-018	40 Qt.	17#	119.00	112.00
846-019	60 Qt.	30#	179.00	167.00
<b>SAUCE PANS WITH COVERS</b>				
846-022	2 Qt.	3#	19.99	18.79
846-023	3 1/2 Qt.	3#	25.19	23.69
846-024	4 1/2 Qt.	4#	28.89	27.29
846-026	7 3/8 Qt.	6#	43.89	41.29
846-027	10 Qt.	7#	51.49	48.39

Model#	Diameter	Wt.	1-11	12+
846-028	8"	1#	\$13.09	\$10.39
846-029	9 1/2"	2#	18.99	18.09
846-030	11"	3#	20.99	19.59
846-031*	12"	3#	32.69	29.89
846-032*	14"	5#	42.79	40.69

Model#	Diameter	Wt.	1-5	6+
<b>NON-STICK FRY PANS</b>				
846-033	8"	1#	20.09	15.19
846-036	12"	4#	50.19	47.19

\*Includes helper handle



**Aluminum Stock Pots and Covers**

Aluminum construction. Handles fastened to pots with rivets. Satin finish. NSF listed.

Model#	Capacity	Diam.	1-5	6+
02K-123	12 Qt.	9 7/8"	\$29.89	\$28.39
02K-125	16 Qt.	11 1/2"	34.99	32.99
02K-127	20 Qt.	11 7/8"	39.99	37.99
02K-129	24 Qt.	12 5/8"	45.39	42.99
02K-131	32 Qt.	13 7/8"	46.99	44.59
02K-133	40 Qt.	14 1/2"	59.99	56.99
02K-135	60 Qt.	16"	71.79	68.19



**Aluminum Sauce Pots & Covers**

Professional weight. Welded loop handles. NSF listed. Optional covers have coated handle that stays cool up to 180°F and have an antimicrobial protection to prevent cross-contamination. Optional covers have coated handle that stays cool up to 180°F and have an antimicrobial protection to prevent cross-contamination.

Model#	Capacity	Wt.	1-5	6+
535-250	14 Qt.	5#	\$80.79	\$76.79
535-251	20 Qt.	7#	96.99	92.09
535-068	26 Qt.	8#	99.99	94.99

ONE YEAR WARRANTY



there's more (way more!) online. FIND ADDITIONAL PRODUCTS ON OUR SITE.