



**Cool Touch Handle Fry Pans**

Handles withstand temperatures up to 600°F with intermittent use. Aluminum construction. **Eversmooth™ pans** have a rivet-less design for a completely smooth interior and lasting durability. **Optional covers** are natural finish aluminum.

**Ceramiguard II® Finish**

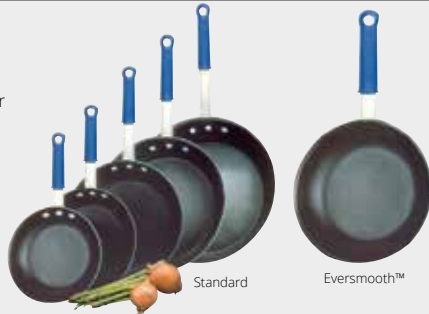
Three coat non-stick system. NSF listed.



Model#	Diam.	Eversmooth™		Standard	
		1-5	6+	1-5	6+
535-259	7"	\$32.49	\$30.99	\$26.19	\$24.99
535-260	8"	41.79	39.69	31.39	29.79
535-261	10"	55.39	52.59	45.89	43.59
535-262	12"	73.19	69.49	62.69	59.59

**Power Coat 2™**

20% more durability and scratch resistance than other models. NSF listed.



Model#	Diam.	Eversmooth™		Standard	
		1-5	6+	1-5	6+
535-046	7"	\$34.59	\$32.89	\$26.19	\$24.89
535-037	8"	34.99	33.19	23.49	22.29
535-038	10"	42.99	40.79	31.99	30.39
535-039	12"	62.79	59.69	45.99	43.69

**Natural Finish Fry Pans**

Pans do not feature a non-stick surface. NSF listed.



Model#	Diam.	Eversmooth™		Standard	
		1-5	6+	1-5	6+
535-032	7"	\$16.99	\$16.09	\$14.49	\$13.69
535-033	8"	21.89	20.79	18.59	17.59
535-034	10"	28.99	27.49	26.49	25.19
535-035	12"	47.39	44.99	43.99	41.79

**Value Series**



**Fry Pans**

Silicone sleeve keeps handles cool to the touch. NSF listed.

Model#	Diam.	Natural		Non-Stick	
		1-5	6+	1-5	6+
02K-137	7 1/2"	\$7.99	\$7.59	\$9.49	\$8.99
02K-138	8 1/2"	9.99	9.49	10.99	10.39
02K-139	10 3/8"	12.99	12.29	15.99	15.19
02K-140	12 5/8"	18.99	17.99	20.99	19.89

**Induction Ready Fry Pans**

by Nordic Ware

Non-stick finish. Aluminized steel construction. Carbon steel core. Safe for use on induction, gas or electric cook tops, broilers and ovens. Removable insulated rubber grips are heat resistant up to 400°F. NSF listed.

~Made in the USA~

Model#	Diam.	1-5	6+
181-005	7"	\$15.99	\$15.19
181-006	8"	18.49	17.39
181-007	10"	23.99	22.79
181-008	12"	32.99	31.29



**Steelcoatx3™ Finish Fry Pans**

Cool touch TriVent® silicone insulated handle. Oven safe up to 450°F. NSF listed.

Model#	Diam.	1-5	6+
913-205	7"	\$20.49	\$19.39
913-206	8"	25.79	24.49
913-207	10"	36.29	34.09
913-208	12"	47.29	44.99



**Cast Iron Skillets**

Even cooking at low and high temperatures. *Not dishwasher safe.*



Model#	Diam.	1-5		6+	Model#	WxD	1-5		6+
		FLAT BOTTOM					RIBBED BOTTOM		
870-032	8"	\$11.49	\$10.89		870-037	9 1/2"x9 1/2"	\$24.79	\$23.59	
870-042	12"	29.99	28.49						



**French Style Fry Pans**

Permanently welded, balanced handle. Carbon steel. Safe for use in oven or under broiler. Induction ready (for 120V 1.8 kW or less ranges).

Model#	Diam.	1-5	6+
913-543	8 1/2"	\$28.09	\$26.59
913-546	12 1/2"	37.69	33.89



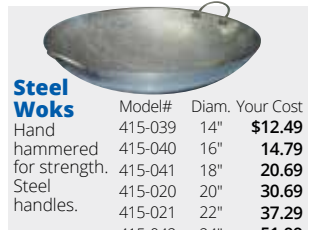
**Non-Stick Stir Fry Pan**

Aluminum with SteelCoat X3™ surface. TriVent® silicone insulated handle, oven safe up to 450°F. 3 5/8"D. NSF listed.

Model#	Diam.	1-5	6+
913-342	11"	\$74.69	\$70.99



Model#	Diam.	Your Cost
415-039	14"	\$12.49
415-040	16"	14.79
415-041	18"	20.69
415-020	20"	30.69
415-021	22"	37.29
415-042	24"	51.99
415-043	26"	61.79
415-044	28"	70.09



**Mandarin Style Woks**

Hand hammered for strength. Steel handles.

Model#	Handle	Diam.xD	Your Cost
415-075	8 1/2" Wood	14"x4"	\$14.99
415-074	6" Steel	14"x4 1/2"	20.39
873-010	8" Steel	16"x4 3/4"	26.79

