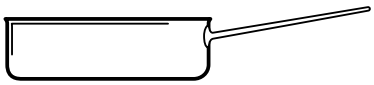
Cookware Types

Fry Pan

- Curved side walls for easy stirring and sliding food out of the pan
- Ideal for frying, scrambling, sautéing or searing
- Sloped sides prevent steam from forming in the pan

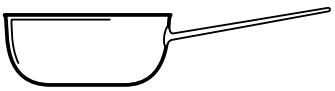


Sauté Pan

- Wide bottom area for maximum heat conduction
- Ideal for sautéing, searing, deglazing, poaching, and stir frying
- Straight, high sides help contain food and expose all sides to heat

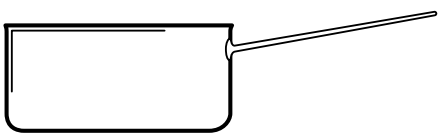
Stir Fry Pan

- Ideal for stir frying or wok applications
- Deep curved sides promote excellent food movement
- Flat bottom sits level on cooking surface



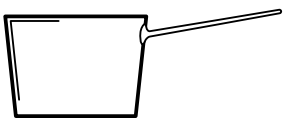
Saucier

- Hybrid sauce pan and fry pan
- Sauté, brown, poach, create a stir-fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



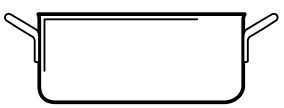
Straight Sided Sauce Pan

- Wide bottom area for maximum heat conduction
- Ideal for creating and reducing sauces and cooking vegetables
- Use with a lid to control evaporation and accelerate cooking



Tapered Sauce Pan

- Small bottom diameter for less heat exposure
- Flared sides allows for good stirring action
- Ideal for cooking at lower temperatures for a longer time

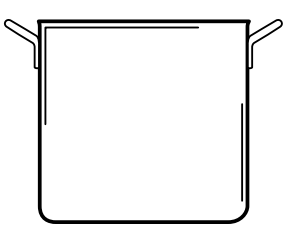


Brazier/Rondo

- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long, slow cooking which allows the liquid to add juices and flavor
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables

Sauce Pot

- Wide bottom area for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement



Stock Pot

- Thick base for a good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and seafood
- Smaller diameter and taller height of pot preserves liquids longer and forces the liquid to bubble up through the ingredients, maximizing flavor transfer