

SITRAM Profiserie Cookware - Aluminum Core

- Restaurant quality.
- Sandwich style bottom with aluminum core for rapid, even heating.

- For use with gas, electric and induction.
- NSF approved. Made in France.
- 18/10 stainless steel surfaces.

- Stay cool, hollow handles welded at 4 points.
- Manufacturer's lifetime guarantee against handles coming loose or sandwich bottom delaminating.



a. Sauce Pans

	Ø	H	QTS.
S360-12	4.7	2½	0.6
S360-14	5.5	2¾	1.1
S360-16	6.3	3¼	1.6
S360-18	7.1	3¾	2.3
S360-20	7.9	4¼	3.2
S360-24	9.4	5	5.4
S360-26	10.2	5½	7.1
S360-28	11.0	5¾	8.8
S360-30	11.8	6¼	11.0

b. Sauce Pan w/ Pouring Spout

	Ø	H	QTS.
S361-12	4.7	2½	0.6
S361-14	5.5	2¾	1.1

c. Chef's Pans (Evasee)

S373-24	9.4	3	3.2
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d. Two-Handle Saute Pans (Rondeau)

S377-30	11.8	3½	7.2
S377-34	13.4	4¼	10.6
S377-40	15.7	5	18.0

e. Fry Pans

S375-20	8	2¼	
S375-24	9.5	2½	
S375-28	11	2¾	
S375-34	13.4	2¾	

f. Sauce Pots (Braisiere)

S370-24	9.4	4½	5.4
S370-26	10.2	5	7.1
S370-28	11.0	5¼	8.8
S370-30	11.8	5½	11.0
S370-34	13.4	6	14.8
S370-40	15.7	7	24.8

g. Saute Pans

S368-24	9.4	2½	3.2
S368-28	11.0	3	4.9

h. Stock Pots

	Ø	H	QTS.
S365-24	9.4	9½	11.1
S365-28	11.0	10½	17.4
S365-30	11.8	11½	22.2
S365-34	13.4	13	31.7
S365-40	15.7	15½	52.9

i. Half Stock Pots

	Ø	H	QTS.
S380-20	7.9	4¾	4.0
S380-24	9.4	5½	6.7
S380-28	11.0	6¼	11.2
S380-30	11.8	7	13.7
S380-34	13.4	8	19.8
S380-40	15.7	9	31.7

See page 113 for lids for "Profiserie" line of cookware.

SITRAM Catering Line (Copper Core) Cookware

- Sitram's finest commercial cookware.
- 18/10 stainless steel surfaces.
- Sandwich bottom with copper core for fastest, most even heat distribution.
- For use with gas and, electric **not induction**.

- Curved handles for better control are welded at multiple points.
- NSF approved. Made in France.
- Manufacturer's lifetime guarantee against handles coming loose or sandwich bottom delaminating.

a. Sauce Pans

	Ø	H	QTS.
S200-14	5.5	2 $\frac{3}{4}$	1.1
S200-16	6.3	3 $\frac{1}{4}$	1.6
S200-18	7.1	3 $\frac{1}{2}$	2.3
S200-20	7.9	4	3.2
S200-22	8.7	4 $\frac{1}{2}$	4.3
S200-24	9.4	5 $\frac{1}{4}$	6.0
S200-26	10.2	5 $\frac{1}{2}$	7.5
S200-28	11.0	6	9.3
S200-30	11.8	6 $\frac{1}{2}$	11.6



b. Fry Pans

	Ø	H
S201-20	8.0	2
S201-22	8.7	2
S201-24	9.5	2
S201-26	10.2	2
S201-28	11.0	2
S201-30	12.0	2 $\frac{1}{4}$



c. Two-Handle Saute Pans (Rondeau)

	Ø	H	QTS.
S203-30	11.8	4	7.2
S203-34	13.4	4 $\frac{1}{2}$	10.6
S203-40	15.7	5 $\frac{1}{2}$	18.0



d. Saute Pans

	Ø	H	QTS.
S202-22	8.7	2 $\frac{3}{4}$	2.6
S202-24	9.4	3	3.2
S202-26	10.2	3	3.9
S202-28	11.0	3 $\frac{1}{4}$	5.1



e. Stock Pots

	Ø	H	QTS.
S206-26	10.2	10	14.3
S206-30	11.8	11 $\frac{1}{2}$	22.2
S206-34	13.4	13	31.7
S206-40	15.7	14 $\frac{1}{2}$	52.8



f. Sauce Pots (Braisiers)

S204-24	9.4	6	7.4
S204-26	10.2	6 $\frac{1}{2}$	9.3
S204-28	11.0	7	11.2
S204-30	11.8	7 $\frac{3}{4}$	13.7
S204-34	13.4	8 $\frac{1}{2}$	19.8
S204-40	15.7	9	31.7

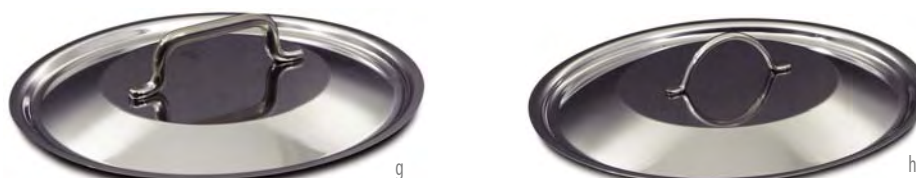


g. Catering Line Lids

	Ø		Ø	
S205-16	6.3	S205-18	7.1	
S205-20	7.9	S205-22	8.7	
S205-24	9.4	S205-26	10.2	
S205-28	11.0	S205-30	11.8	
S205-34	13.4	S205-40	15.7	

h. Profiserie Line Lids

	Ø		Ø	
S381-16	6.3	S381-18	7.1	
S381-20	7.9	S381-24	9.4	
S381-26	10.2	S381-28	11.0	
S381-30	11.8	S381-34	13.4	
S381-40	15.7			



MAUVIEL Extra Heavy Professional "M" Cookware

Made by Mauviel Company, France's highest quality cookware manufacturer, these pans have a multi-layered core of highly conductive metals for fast, even heating. A substantial layer of 18/10 stainless steel wraps entirely around the 5-layer core, giving the pan an overall thickness of 2.6 mm. The thick bottom insures that the pot retains its shape. Cast Iron handles are secured with stainless steel rivets for maximum strength. This cookware is designed for use on gas and electric as well as induction cooktops.



- layer 1:** Stainless steel interior - surface cooking easy to clean.
- layer 2:** Aluminum good conductor, distributes heat evenly.
- layer 3:** Aluminum alloy very good conductor, distributes heat quickly.
- layer 4:** Aluminum good conductor, distributes heat evenly.
- layer 5:** Magnetic stainless steel exterior for induction cooking, polished finish and stylish design, and easy to clean.



Mauviel pots have cast iron, riveted handles for maximum strength and good grip.



a. Sauce Pans

	Ø	QTS.
S160-12	4 $\frac{1}{4}$	0.85
S160-16	6 $\frac{1}{4}$	1.9
S160-20	8	3.6
S160-24	9 $\frac{1}{2}$	6.3
S160-28	11	10.0

b. Saute Pans

	Ø	QTS.
S161-20	8	1.9
S161-24	9 $\frac{1}{2}$	3.4

c. Tapered Saute Pan

	Ø	QTS.
S162-16	6 $\frac{1}{4}$	0.85
S162-20	8	1.9

d. Fry Pans

	Ø
S164-20	8
S164-24	9 $\frac{1}{2}$
S164-28	11

e. Two Handle Saute Pans

	Ø	QTS.
S165-28	11	5.8

f. Stewpots

	Ø	QTS.
S166-24	9 $\frac{1}{2}$	6.4
S166-28	11	9

Lids (not shown)

S167-12	4 $\frac{1}{4}$
S167-16	6 $\frac{1}{4}$
S167-20	8
S167-24	9 $\frac{1}{2}$
S167-28	11

g. M' Cook Curved Splayed Saute Pan

	Ø	QTS.
S163-20	8"	1.7
S163-16	6 $\frac{1}{4}$ "	0.85

French Heavy Steel Fry Pan

Ideal for grilling, searing and browning. Offset steel handle.

	Ø	H		Ø	H
S320-18	7	1½	S320-20	8	1½
S320-22	8½	1½	S320-26	10	2
S320-32	12	1½	S320-36	14	2½



French Oval Heavy Steel Fry Pan

Ideal for grilling, searing, and browning whole fish. Riveted offset steel handle. All pans are 1¾ high.

	L	W
S321-32	12	9
S321-36	14	10½
S321-40	16	11½



French Steel Paella Pans

Classic, flat bottom pans made of carbon steel with stainless steel handles. Prepare in the large size, serve in the smaller ones. Pans are ½" thick.

	Ø	H
S265-20	7½	1¼
S265-36	14	2



SPRING Brigade Black Steel Fry Pans

Extra thick, very strong steel. Blackened for superior conductivity and less rusting. Sand blasted finish is super-smooth. Lifetime guarantee against warping and loose handles. Suitable for all cooking surfaces, including induction.

	Ø	H
S150-20	8	1¾
S150-24	9½	2½
S150-28	11	2¼
S150-32	12½	2½



Sizzle Platters

For cooking or heating.

Thick, heavy **aluminum**.

- a. S340-11 Oval 11½ x 8
- S340-12 Oval 12½ x 8½ (not shown)

All **stainless steel** (18/8).

- b. S341 Rectangular 11 x 7
- c. S343 Oval 11 x 7¼





WEAREVER Ceramiguard Non-Stick Fry Pans

These pans are aluminum covered with the best Silverstone non-stick coating. It's 130% more durable and scratch resistant than ordinary Silverstone. All frypans come with stay-cool, non-conductive handle covers. NSF approved.

	Ø T	Ø B	H
S300-7	7	4¾	1½
S300-8	8	5¾	1¾
S300-10	10	7¾	2
S300-12	12	9¾	2¼
S300-14	14	11¾	2½



WEAREVER Ever-Smooth Non-Stick Fry Pans

The same as S300 Ceramiguard pictured above except there are **no exposed rivets on the inside**. The completely smooth inner surface makes the pan EASIER to clean and more sanitary. NSF approved.

	Ø T	Ø B	H
S302-7	7	4¾	1½
S302-8	8	5¾	1¾
S302-10	10	7¾	2
S302-12	12	9¾	2¼
S302-14	14	11¾	2½



French Non-Stick Crepe Pan

Aluminum with non-stick inside coating. 9" diameter, ¾" deep. S261-25



Non-Stick Induction Frypan

This is our highest quality non-stick induction ready fry pan with an aluminum body and bonded stainless steel base. The 3 layer Dupont non-stick surface is scratch resistant and suited for cooking temperatures of up to 500° F. It can also be used on gas and electric cooking surfaces.

- S301-8 7½" diameter
- S301-9.5 9.5" diameter
- S301-11 11" diameter



French Non-Stick Fry Pans

Four layers of silicone are bonded to a thick aluminum pan. They are fitted with strong riveted metal handles.

	Ø
S260-20	8
S260-24	9½
S260-28	11
S260-32	12
S260-36	14

Blini Pan

Heavy black steel. Riveted handle. 3¾" bottom diameter, 4½" top diameter. U536



Non-Stick Blini Pan

Thick aluminum with non-stick coating. Riveted handle. 3¾" bottom diameter, 4½" top diameter. U597-12



What is Induction Cooking?

Induction cooktops work magnetically to create heat inside of cookware. The cooktop itself doesn't heat up. Gas or electric cooktops first create heat and then transfer the heat to the bottom of the pan. Cooking over an open flame wastes a lot of heat and energy. Induction cooking offers precise heat control with almost instant response and greater safety. The entire surface of the pan, from the rim to the center of the bottom, is exactly the same temperature. There are no hot spots to burn food. Induction cooktops heat without flame or a hot element. As a result the kitchen stays cooler, since only the pot gets hot and not the air.

Commercial Induction Cooktops

High power, heavy duty tabletop models designed for commercial use. Easy temperature adjustment from 95° to 440° fahrenheit. Stainless steel housing. NSF and ETL (electrical) approved. Manufacturer's one year warranty against defects. **Requires separate 15 amp circuit.**

Standard Model

S175 1800 watts, 15 amps, 120 volts. 16" w x 12½" d x 2¾" h.

Extra Power Model

S176 2600 watts, 11.8 amps, 220 volts. 12¾" w x 14½" d x 4¼" h.



Plug for S175 (110-120 v, NEMA 5-15)



Plug for S176 (208-220 v, NEMA 6-20)



Roasting Pans

All 18/10 stainless steel roasting pans made by MATFER Bourgeat. Sturdy, commercial construction with welded, solid metal handles, raised bottom platform (1/4") and rolled edges.

	L	W	D	QTS
S250-S	16	12½	3	9½
S250-M	19¾	16	3½	16½
S250-L	23¾	19	3½	25½



Reversible Iron Grill

One side ridged (as shown) one side flat. 18" x 9".
U570

Stainless Steel Stovetop Smoker

Works on any open flame or electric heat source to hot-smoke meats, fish or vegetables. All stainless steel construction. Four pieces: Pan, drip tray, wire rack & cover. Also includes instructions, recipe booklet and wood chip samples. 15" x 11" x 3".

S190

S191-A Apple wood chips - 5 qt. tub.

S191-H Hickory wood chips - 5 qt. tub.

S191-O Oak wood chips - 5 qt. tub.

