

Professional Cookware

Limited Lifetime Warranty











INDUCTION

For use with all heat sources.



Three layers of metal are seamlessly bonded together –bottom layer of stainless steel, a mid layer of aluminum and top layer of stainless steel alloy with superior thermal conductivity.

- 1 Stainless steel cooking surface for superior cooking performance
- 2 Aluminum mid layer for even heat transfer on bottom and sides
- 3 Stainless steel outer layer is induction ready and easy to clean





Thermalloy

Stainless Steel Cookware



5724179



5724151

*Cover only for 5724179. Sold separately.

Roast Pans

The Thermalloy Roast Pans displays dishes beautifully, with ornate yet ergonomic handles. Perfect for cooking and serving. Quite simply the highest quality cook and serveware on the market.

Item	DIM [D x W x H]	Master Pack	ETA	
5724175	11" x 8.7" x 2" 28 cm x 22 cm x 5 cm	6	Sept 15, 201	
5724176	14" x 11.4" x 2" 36 cm x 29 cm x 5 cm	6	Sept 15, 201	
5724177	12" x 10.4" x 2" 30.5 cm x 26.5 cm x 5 cm	6	Sept 15, 201	
5724179	14" x 10.2" x 3.7" 36 cm x 29 cm x 9.5 cm	4	Sept 15, 201	
Roast Pan Cover				
5724151	Cover only for 5724179 Sold separately	10	Sept 15, 201	



Paella Pan

Stainless Steel construction with an extra thick 1/4" - 6 mm aluminum sandwich base. The base allows fast, even heat transfer for superior cooking performance. Features ergonomic riveted stay cool handles.

Item	Description	Master Pack	ETA
5724174	16" x 2" 40.6 cm x 5 cm	4	Sept 15, 2016



