

OPTIO™ COOKWARE



FOR THE VALUE-CONSCIOUS CHEF

- High-chrome stainless steel construction distributes heat quickly and will not pit, discolor, or carry flavors
- Aluminum-clad bottom provides quick and even distribution of heat
- Clad bottom is encapsulated by stainless steel to prevent denting and scratching
- Sauce pots, pans, and stock pots ship with domed covers



Optio Cookware Sets

| ITEM # | DESCRIPTION | CASE LOT |
|--------|---|----------|
| 3820 | Deluxe 6-piece cookware set: 2.75 qt (2.6 L) sauce pan (3802) with lid (3907C), 4 qt (3.8 L) sauce pan (3803) with lid (3908C), 9.5" (24.1 cm) nonstick fry pan (N3809), stainless steel with lid (3910C) | 1 set |
| 3822 | Deluxe 7-piece cookware set: 1 qt (.95 L) sauce pan (3800) with lid (3900C), 2.75 qt (2.6 L) sauce pan (3802) with lid (3907C), 6.75 qt (6.4 L) sauce pot (3902) with lid (3910C), 9.5" (24.1 cm) stainless steel fry pan (3809) (Note: The 3910C lid fits the 3809 fry pan). | 1 set |

Optio Fry Pans

- 90-day warranty on nonstick coating made without PFOA



| NATURAL FINISH ITEM # | NONSTICK ITEM # | TOP DIA: IN (CM) | BOTTOM DIA: IN (CM) | HEIGHT: IN (CM) | GAUGE | CASE LOT | COVER ITEM # |
|-----------------------|-----------------|------------------|---------------------|-----------------|-------|----------|--------------|
| — | N3817* | 7 (17.8) | 4¾ (13) | 1¾ (4.4) | 21 | 4 | 3907C |
| 3808 | N3808 | 8 (20.3) | 5¾ (15) | 1½ (3.8) | 21 | 6 | 3908C |
| 3809 | N3809 | 9½ (24.1) | 7¾ (19) | 1¾ (4.4) | 21 | 6 | 3910C |
| 3811 | N3811 | 11 (27.9) | 9¾ (25) | 2 (5.1) | 21 | 2 | 3911C |
| 3812 | N3812 | 12½ (31.8) | 10¾ (28) | 2¼ (5.7) | 21 | 2 | 3912C |

*Not induction ready

Optio Sauce Pots, Pans, and Stock Pots

- Perfect for long, slow cooking



| ITEM # | CAPACITY: QT (L) | DIAMETER: IN (CM) | DEPTH: IN (CM) | GAUGE | CASE LOT | COVER ITEM # | COVER DIAMETER: IN (CM) | COVER CASE LOT |
|-------------------------------------|------------------|-------------------|----------------|-------|----------|--------------|-------------------------|----------------|
| SAUTÉ PANS | | | | | | | | |
| 3801 | 2½ (2.4) | 8 (20.3) | 3 (7.6) | 21 | 2 | 3908C | 8 (20.3) | 6 |
| 3804 | 4 (3.8) | 9½ (24.1) | 4¼ (10.8) | 21 | 2 | 3910C | 9½ (24.1) | 6 |
| 3807 | 6 (5.7) | 11 (27.9) | 3½ (8.9) | 21 | 2 | 3911C | 11 (27.9) | 6 |
| SAUCE PANS – SHIP WITH COVER | | | | | | | | |
| 3800 | 1 (.95) | 5½ (14) | 2¾ (7) | 21 | 6 | 3900C | 5½ (14) | 12 |
| 3802 | 2¾ (2.6) | 7 (17.8) | 4¼ (10.5) | 21 | 6 | 3907C | 7 (17.8) | 6 |
| 3803 | 4 (3.8) | 8 (20.3) | 4¾ (12.1) | 21 | 6 | 3908C | 8 (20.3) | 6 |
| 3806 | 6¾ (6.4) | 9½ (24.1) | 6¾ (16.2) | 21 | 6 | 3910C | 9½ (24.1) | 6 |
| SAUCE POTS – SHIP WITH COVER | | | | | | | | |
| 3902 | 6¾ (6.4) | 9½ (24.1) | 6¾ (16.2) | 21 | 2 | 3910C | 9½ (24.1) | 6 |
| 3903 | 10 (9.5) | 11 (27.9) | 7¾ (18.1) | 21 | 2 | 3911C | 11 (27.9) | 6 |
| 3904 | 16 (15.2) | 12½ (31.8) | 8 (20.3) | 21 | 2 | 3912C | 12½ (31.8) | 6 |
| 3905 | 22 (20.9) | 14 (35.6) | 8¾ (21.6) | 21 | 2 | 3914C | 14 (35.6) | 6 |
| STOCK POTS – SHIP WITH COVER | | | | | | | | |
| 3501 | 8 (7.6) | 8½ (21.6) | 8 (20.3) | 21 | 2 | 3909C | 8½ (21.6) | 6 |
| 3503 | 11 (10.5) | 9½ (24.1) | 9½ (24.1) | 21 | 2 | 3910C | 9½ (24.1) | 6 |
| 3504 | 18 (17.1) | 11 (27.9) | 11 (27.9) | 21 | 2 | 3911C | 11 (27.9) | 6 |
| 3506 | 27 (25.7) | 12½ (31.8) | 12½ (31.8) | 21 | 1 | 3912C | 12½ (31.8) | 6 |
| 3509 | 38 (36.1) | 14 (35.6) | 14¾ (36.2) | 21 | 1 | 3914C | 14 (35.6) | 6 |
| 3513 | 53 (50.4) | 15¾ (40) | 15¾ (40.3) | 18 | 1 | 3915C | 15¾ (40) | 6 |
| BRAZIERS | | | | | | | | |
| 3810 | 10 (9.5) | 12½ (31.8) | 4½ (11) | 21 | 2 | 3912C | 12½ (31.8) | 6 |
| 3814 | 14 (13.3) | 14 (35.6) | 5½ (14) | 21 | 2 | 3914C | 14 (35.6) | 6 |
| 3819 | 19 (18.1) | 15¾ (40) | 6 (15.2) | 18 | 1 | 3915C | 15¾ (40) | 6 |