

# 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



3822 Box

## 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
<b>SAUTÉ PANS</b>								
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
<b>SAUCE PANS – SHIP WITH COVER</b>								
3800	1 (.95)	5½ (14)	2¾ (7)	21	6	3900C	5½ (14)	12
3802	2¾ (2.6)	7 (17.8)	4½ (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
<b>SAUCE POTS – SHIP WITH COVER</b>								
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
<b>STOCK POTS – SHIP WITH COVER</b>								
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
<b>BRAZIERS</b>								
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