

AMERICAN CULINARY FEDERATION SEAL OF APPROVAL

Unlike other culinary product assurance programs, ACF's Seal of Approval program tests for more than just taste. ACF's Seal represents quality in an entire product, including application and ease of use, physical properties and performance. The Browne Thermalloy Stainless Steel line has been identified with the ACF Seal of Approval.

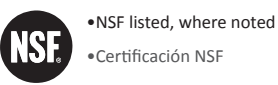
Earning the prestigious ACF Seal of Approval from America's most respected chef organization underscores the quality of the Thermalloy line, and the value of utilizing these kitchen tools for your organization; thus reinforcing Browne's continuing commitment to delivering long-term value to its customers with high quality, high-performance products.



- 2-Tone exterior finish (satin with mirror band) on most pieces
- Acabado exterior en dos tonos (satinado con banda espejo) en la mayoría de las piezas



- Heavy Duty construction
- Construcción para trabajo pesado
- 3 offset rivets provide strong handle attachment.
- Asa firmemente sujeta con 3 remaches.
- 0.6 mm aluminum sandwich bottom
- Fondo "sándwich" de aluminio de 0.6 mm
- Covers sold separately, unless noted otherwise
- Las tapas se venden por separado, salvo indicación contraria
- All handles fully riveted
- Mango fundido hueco que permanece frío
- "Stay Cool" hollow cast handle
- Mango fundido hueco que permanece frío
- Induction capable
- Apto para cocinar por inducción



For use with all heat sources. | *Para su uso con todo tipo de fuentes de calor.*



Excilibur® Non-Stick Coating

Excilibur® coating is impregnated with stainless steel for wear resistance and has the release properties of the best non-stick. Designed for premium stainless steel cookware.

Capa antiadhesiva Excilibur®

La capa antiadhesiva Excilibur® está impregnada de acero inoxidable que le da mayor resistencia al desgaste y tiene las mejores propiedades antiadhesivas para que los alimentos se despeguen fácilmente. Diseñada para la batería de acero inoxidable de calidad superior.

Limited Lifetime Warranty | Garantía limitada de por vida



Stainless Steel Cookware Bateria de acero inoxidable



GAS
GAS



ELECTRIC
ELÉCTRICA



CERAMIC
CERÁMICA



HALOGEN
HALÓGENA



INDUCTION
INDUCCIÓN

For use with all heat sources. | Para su uso con todo tipo de fuentes de calor.



3 offset rivets provide strong handle attachment.

Asa firmemente sujeta con 3 remaches.



Deluxe Fry Pans with Excalibur® Non-Stick Finish

6 mm (¼") aluminum sandwich base for fast even heating.
Stay cool handle resists heat transfer.

Sartenes para freír con capa antiadhesiva Excalibur, de lujo

Base "sándwich" de aluminio de 0.6 mm (¼ pulg.) que facilita una rápida y pareja transferencia del calor. Mango resistente a la transferencia de calor que se mantiene frío.

Deluxe Fry Pans with Natural Finish

6 mm (¼") aluminum sandwich base for fast even heat transfer.
Stay cool handle resists heating.

Sartenes para freír con acabado natural, de lujo

Base "sándwich" de aluminio de 0.6 mm (¼ pulg.) que facilita una rápida y pareja transferencia del calor. Mango resistente a la transferencia de calor que se mantiene frío.

ITEM	DIM [D x H]	COVER
5724058	7.8" x 1.5" -- 20 x 4 cm	5724120
5724060	9.5" x 2" -- 24 x 5 cm	5724124
5724061	11" x 2" -- 28 x 5 cm	5724128
With helper handle / Con dos mangos		
5724062	12.5" x 2" -- 32 x 5 cm	5724132
5724064	14" X 2.3" -- 36 x 6 cm	5724136

ITEM	DIM [D x H]	COVER
5724048	7.8" x 1.5" -- 20 x 4 cm	5724120
5724050	9.5" x 2" -- 24 x 5 cm	5724124
5724051	11" x 2" -- 28 x 5 cm	5724128
With helper handle / Con dos mangos		
5724052	12.5" x 2" -- 32 x 5 cm	5724132
5724054	14" X 2.3" -- 36 x 6 cm	5724136



Standard Fry Pans with Excalibur® Non-Stick Finish

6 mm aluminum sandwich base. Hollow tubular handle resists heat transfer and is securely attached with 4 rivets.

Sartenes para freír con capa antiadhesiva Excalibur, estándar

Base "sándwich" de aluminio de 5 mm. Mango hueco tubular, firmemente sujeto con 4 remaches, que resiste la transferencia de calor.

ITEM	DIM [D x H]	
573775	8" x 1.5"	20 cm x 3.8 cm
573776	9.5" X 1.8"	23 cm x 4.4 cm
573777	11" x 2"	28 cm x 5 cm
573778	12.5" x 2.3"	32 cm x 6 cm



Standard Fry Pans with Natural Finish

6 mm aluminum sandwich base. Hollow tubular handle resists heat transfer and is securely welded to pan.

Sartenes para freír con acabado natural, estándar

Base "sándwich" de aluminio de 5 mm. Mango hueco tubular, firmemente soldado, que resiste la transferencia de calor.

ITEM	DIM [D x H]	
573770	8" x 1.5"	20 cm x 3.8 cm
573771	9.5" X 1.8"	23 cm x 4.4 cm
573772	11" x 2"	28 cm x 5 cm
573773	12.5" x 2.3"	32 cm x 6 cm