

# CENTURION® COOKWARE

CRAFTED WITH THE FINEST STAINLESS STEEL IN THE EUROPEAN TRADITION WITH THICK, ALUMINUM-CLAD BOTTOM FOR QUICK, EVEN HEAT DISTRIBUTION



- Heavy-duty 18-8 (EU 18-10) brushed stainless steel construction will not pit, discolor, or retain flavors from previously cooked foods
- Welded handles are a single piece of hollow, airtight, waterproof stainless steel, and stay cooler to the touch
- ¼"-thick aluminum-clad bottom provides quick, even heat distribution
- Premier nonstick coating on fry pans is made without PFOA

## Centurion Fry Pans

- Ideal for frying a variety of foods from tender eggs and fish to chicken pieces and pork chops



NATURAL FINISH ITEM #	NONSTICK ITEM #	TOP DIAMETER: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
—	N3408	8 (20.3)	1½ (3.8)	20	1	3708C
3409	N3409	9½ (24.1)	1¾ (4.4)	18	1	3709C
3411	N3411	11 (27.9)	2¼ (5.7)	16	1	3711C
3412	N3412	12½ (31.8)	2½ (6.4)	16	1	3712C
3414*	N3414	14 (35.6)	2½ (6.4)	16	1	47777**

\*Assist loop handle provided

\*\*Universal cover for Centurion/Intrigue line

## Centurion Sauté Pans



- Ideal for stir-frying, sautéing food in fat or liquid, browning vegetables, quick-stewing, and poaching



ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3601	1½ (1.4)	6¼ (15.9)	2½ (6.4)	16	1	3706C
3602	2½ (2.4)	8 (20.3)	3¼ (8.9)	16	1	3708C
3604	4½ (4.3)	9½ (24.1)	3¾ (9.5)	14	1	3709C
3607*	7 (6.7)	11 (27.9)	4½ (11.4)	14	1	3711C

\*Assist loop handle provided

## Centurion Curved Saucier/ Sauté Pans



- Ideal for quick-cooking foods with a small amount of oil and high heat
- Perfect for browning meats and poultry, stir-frying, lightly browning vegetables, quick-stewing, and poaching



ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3150	1¼ (1.7)	7 (17.8)	2¾ (7)	18	1	—
3151	2¼ (2.1)	7¾ (19.7)	3 (7.6)	18	1	3708C
3152	3¼ (3.1)	9½ (24.1)	3¼ (8.3)	16	1	3709C
3153	4¼ (4)	10½ (25.7)	3½ (8.9)	16	1	—