

Professional Cookware

Limited Lifetime Warranty



GAS



ELECTRIC



CERAMIC



HALOGEN

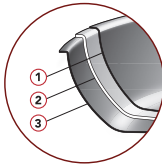


INDUCTION

For use with all heat sources.



Tri-Ply



Tri-Ply Stainless Cookware

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



5724175



5724176



5724177



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, 2016
5724176	14" x 11.4" x 2" -- 36 cm x 29 cm x 5 cm	6	Sept 15, 2016
5724177	12" x 10.4" x 2" -- 30.5 cm x 26.5 cm x 5 cm	6	Sept 15, 2016
5724179	14" x 10.2" x 3.7" -- 36 cm x 29 cm x 9.5 cm	4	Sept 15, 2016

Roast Pan Cover

5724151	Cover only for 5724179 Sold separately	10	Sept 15, 2016
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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

