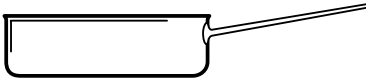


Cookware Types



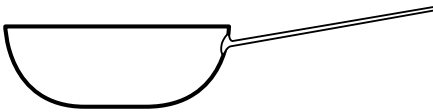
Fry Pan

- ▶▶ Curved side walls for easy stirring and sliding food out of the pan
- ▶▶ Ideal for frying, scrambling, sautéing or searing
- ▶▶ Sloped sides prevent steam from forming in the pan



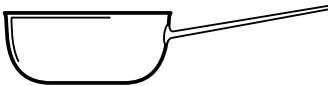
Sauté Pan

- ▶▶ Wide bottom area for maximum heat conduction
- ▶▶ Ideal for sautéing, searing, deglazing, poaching, and stir frying
- ▶▶ Straight, high sides help contain food and expose all sides to heat



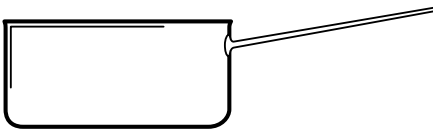
Stir Fry Pan

- ▶▶ Ideal for stir frying or wok applications
- ▶▶ Deep curved sides promote excellent food movement
- ▶▶ Flat bottom sits level on cooking surface



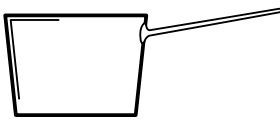
Saucier

- ▶▶ Hybrid sauce pan and fry pan
- ▶▶ Sauté, brown, poach, create a stir-fry and build a sauce
- ▶▶ Curved sides allow for thorough and efficient whisking of ingredients



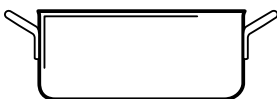
Straight Sided
Sauce Pan

- ▶▶ Wide bottom area for maximum heat conduction
- ▶▶ Ideal for creating and reducing sauces and cooking vegetables
- ▶▶ Use with a lid to control evaporation and accelerate cooking



Tapered
Sauce Pan

- ▶▶ Small bottom diameter for less heat exposure
- ▶▶ Flared sides allows for good stirring action
- ▶▶ Ideal for cooking at lower temperatures for a longer time



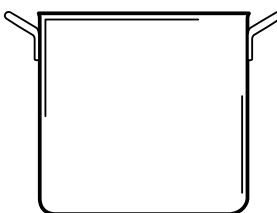
Brazier/Rondo

- ▶▶ Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- ▶▶ Ideal for long, slow cooking which allows the liquid to add juices and flavor
- ▶▶ Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



Sauce Pot

- ▶▶ Wide bottom area for maximum heat conduction
- ▶▶ Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- ▶▶ Two loop handles for easier pouring and movement



Stock Pot

- ▶▶ Thick base for a good slow simmer
- ▶▶ Ideal for stocks, soups, pastas, bulk vegetables and seafood
- ▶▶ Smaller diameter and taller height of pot preserves liquids longer and forces the liquid to bubble up through the ingredients, maximizing flavor transfer