

# Tri-Ply Stainless Steel Stock Pots

- Carbon steel core bonded within layers of 18-8 stainless steel, which cleans easily and will not react with food
- Solid welded stainless steel handles for durability and easy cleaning
- Liquid measure capacities chemically etched in quarts and liters on inside walls
- Ideal for stocks and storage



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77560	10 (9.5)	10 (25.4)	8 <sup>5</sup> / <sub>16</sub> (20.5)	18	1	77572*
77580	12 (11.4)	10 (25.4)	9 <sup>1</sup> / <sub>2</sub> (24.1)	18	1	77572*
77600	16 (15.1)	12 (30.5)	8 <sup>1</sup> / <sub>2</sub> (21.6)	16	1	77662*
77610	20 (18.9)	12 (30.5)	10 <sup>5</sup> / <sub>16</sub> (26.8)	16	1	77662*
77620	24 (22.7)	12 (30.5)	12 <sup>3</sup> / <sub>8</sub> (31.4)	16	1	77662*
77630	38 <sup>1</sup> / <sub>2</sub> (36.4)	14 (35.6)	15 (38.1)	16	1	77682*
77640	57 <sup>1</sup> / <sub>2</sub> (54.4)	16 (40.6)	17 (43.2)	16	1	77702*

\*Covers sold separately \*\*Covers are 22-gauge stainless steel

# Stainless Steel Stock Pots and Storage Containers\*

- 18-8 stainless steel
- Solid-welded stainless steel handles for durability and easy cleaning
- Feature an arc-sprayed aluminum bottom to distribute heat evenly



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
78560*	7 <sup>1</sup> / <sub>2</sub> (7.1)	8 <sup>3</sup> / <sub>8</sub> (21.3)	8 <sup>3</sup> / <sub>4</sub> (22.2)	24	1	77072**
78580*	11 <sup>1</sup> / <sub>2</sub> (10.9)	10 <sup>3</sup> / <sub>8</sub> (26.4)	8 <sup>1</sup> / <sub>2</sub> (22.5)	20	1	77112**
78600*	16 (15.1)	12 <sup>1</sup> / <sub>4</sub> (31.1)	9 (22.9)	20	1	78672**
78610*	20 (18.9)	12 <sup>1</sup> / <sub>4</sub> (31.1)	11 (27.9)	20	1	78672**
78620*	24 (22.7)	12 <sup>1</sup> / <sub>4</sub> (31.1)	13 (33)	20	1	78672**
78630*	38 <sup>1</sup> / <sub>2</sub> (36.4)	13 <sup>3</sup> / <sub>8</sub> (35.2)	15 <sup>3</sup> / <sub>4</sub> (40)	20	1	78682**
78640*	60 (56.8)	16 (40.6)	18 (45.7)	18	1	78702**

\*Not recommended for use on induction ranges \*\*Covers sold separately \*\*\*Covers are 24-gauge stainless steel

# Stainless Steel Double Boiler

- Straight handles with cover
- Ideal for melting chocolates or preparing delicate sauces
- 18-8 stainless steel
- Handle length: 6<sup>13</sup>/<sub>16</sub>" (17.3 cm)
- Will not color delicate foods



ITEM #	DESCRIPTION	INSET CAPACITY: QT (L)	BODY CAPACITY: QT (L)	CASE LOT
77020*	Complete set includes cover	2 (1.9)	2 (1.9)	1

\*Not recommended for use on induction ranges