



WA32974H

WA33885H

WA32975H

WA32977H

See page 141 for Thermalloy® stockpots.



WA32934H with WA32946H

WA32937H with WA32945H

**Thermalloy® Stainless Steel Saucepans**

Stainless steel construction does not transfer flavors or tastes from one meal to the next. The 5 mm, impact-bonded, aluminum base will not separate and provides fast and even heating with no hot-spots. Heavy-duty, ergonomic, hollow handles are securely attached with a triple rivet system and will remain cool to the touch during cooking. NSF certified for safety and cleaning.

**1.2-Qt. Saucepan.** Curved sides for easy pouring of smaller portions. Sh. wt. 2.75 lbs.

WA32974H — \$29.75

**2-Qt. and 3.5-Qt. Saucepans.** Straight sides for easy stirring of larger portions.

WA32975H 2-qt. Sh. wt. 2.75 lbs. — \$34.75

WA32976H 3.5-qt. Sh. wt. 3.75 lbs. — \$37.50

**Covers for Saucepans**

WA32977H Fits 1.2-qt. and 2-qt. Sh. wt. 0.75 lbs. — \$12.20

WA32978H Fits 3.5-qt. Sh. wt. 1.25 lbs. — \$13.70

**7-Qt. Saucepot.** Sh. wt. 5 lbs.

WA33885H — \$57.95

**NEW Thermalloy® Low Saucepan**

Stainless steel interior and exterior professional grade cookware is great for any type of stove. With an extra thick base for fast, even heat transfer, make the perfect meal every time. Features ergonomic riveted stay cool handles.

**1.5-Qt. Saucepan.** Sh. wt. 2.25 lbs.

WA33882H — \$35.75

**2.5-Qt. Saucepan.** Sh. wt. 3 lbs.

WA33883H — \$39.95

**NEW Thermalloy® 3-Qt. Sauté Pan**

Stainless steel professional cookware with an extra thick base for fast, even heat transfer for superior cooking performance. Featuring ergonomic riveted stay cool handles. Sh. wt. 4.25 lbs.

WA33884H — \$50.95

**Thermalloy® Nonstick Stainless Steel Fry Pans**

Stainless steel construction does not transfer flavors or tastes from one meal to the next. Aluminum base provides fast, even-heating and no hot-spots. Heavy-duty hollow handles are securely attached with a four-rivet system and will remain cool to the touch during cooking. Nonstick interiors for excellent food release and durability.

**8" Fry Pan.** Sh. wt. 2.25 lbs.

WA32950H — \$26.50

**9 1/2" Fry Pan.** Sh. wt. 3 lbs.

WA32951H — \$41.25

**Thermalloy® Aluminum Tapered Saucepans**

Thick, 9-gauge aluminum provides excellent heat distribution and no hot-spots during cooking. Tapered sides for easy pouring. Dishwasher-safe aluminum is easy to clean and will not rust. NSF certified.

**1.5-Qt. Saucepan.**

Sh. wt. 1.25 lbs.

WA32934H — \$13.50

**2.5-Qt. Saucepan.**

Sh. wt. 1.75 lbs.

WA32935H — \$16.75

**3.5-Qt. Saucepan.**

Sh. wt. 2.25 lbs.

WA32936H — \$18.90

**4.5-Qt. Saucepan.**

Sh. wt. 2.50 lbs.

WA32937H — \$23.95

**Cover for 1.5-Qt. Saucepan.**

Sh. wt. 0.50 lbs.

WA32946H — \$4.50

**Cover for 2.5-Qt. Saucepan.**

Sh. wt. 0.38 lbs.

WA32943H — \$5.25

**Cover for 3.5-Qt. Saucepan.**

Sh. wt. 0.81 lbs.

WA32944H — \$6.55

**Cover for 4.5-Qt. Saucepan.**

Sh. wt. 0.88 lbs.

WA32945H — \$6.95



WA33883H

WA33882H



WA34312H

WA34313H

**NEW Thermalloy® Aluminum Fry Pan**

Featuring a stainless interior that is corrosion resistant, these fry pans are built for strength and durability. Aluminum exterior for superior heat distribution. Features a non-drip edge and removable silicone handle that is heat resistant up to 410° F (210° C).

**8" Fry Pan.** Sh. wt. 1.75 lbs.

WA34312H — \$20.75

**10" Fry Pan.** Sh. wt. 2.50 lbs.

WA34313H — \$28.95



WA32950H

WA32951H



WA32938H

WA32939H

**Thermalloy® Nonstick Aluminum Fry Pans**

Thicker, 8-gauge aluminum means better heat conductivity and more consistent cooking results. Deep sides make stirring and turning contents easier. Ergonomic, removable, silicone sleeve is heat resistant to 425°. Offset handle rivet design for long-term stability and durability. Eclipse three-coat reinforced nonstick interiors are the toughest, longest lasting, most durable nonstick interiors for aluminum cookware — providing quick release and easy cleaning — without any PFOA ingredients.

**8" Fry Pan.** Sh. wt. 1.75 lbs.

WA32938H — \$17.75

**10" Fry Pan.** Sh. wt. 2.75 lbs.

WA32939H — \$25.95