



Natural Finish Fry Pans

Combining durability and efficiency

Whether a restaurant or caterer, these versatile pans are built to outlast and are perfect for any and all foodservice establishments. Ideal for browning, searing, and sauteing.



Special Features

Durable Stainless Steel Construction

Constructed of durable, scratch-resistant stainless steel, these fry pans make the perfect workhorses for any commercial kitchen, withstanding the rigors of everyday use.

Superior Heat Distribution

Features a 4mm thick aluminum clad bottom, increasing heat distribution to deliver consistent mouthwatering creations and eliminate hot spots.

Flavor Neutrality

Smooth nonreactive stainless steel interior promotes flavor neutrality by not interfering with the chemical composition of your signature dishes.



Induction Ready

Can be used on standard gas or electric cooktops as well as induction surfaces for foodservice establishments transitioning to induction to improve operational efficiencies and save on cost.



Handle Design

Welded handle design creates a strong bond that leaves little to no space between the handle and vessel to eliminate bacteria collection, while the hanging hole allows for easy storage. An added helper handle for larger sizes helps to easily maneuver and transport.



NSF
Listed



Dishwasher
Safe



1 Year
Warranty



Oven
Safe



Induction
Ready



Natural Finish Fry Pans



Specifications

Item #	Top Diameter	Stainless Steel Gauge	Aluminum Clad Bottom	Handle Type	Included Helper Handle	Replacement Cover#
473SSFRY7	7"	22	4mm	Welded	-	N/A
473SSFRY8	8"	22	4mm	Welded	-	N/A
473SSFRY9	9 ½"	22	4mm	Welded	-	473SSCOVR3
473SSFRY11	11"	22	4mm	Welded	-	473SSCOVR4
473SSFRY12	12"	20	4mm	Welded	-	N/A
473SSFRY14	14"	20	4mm	Welded	Y	473SSCOVR8
473SSFRY16	16"	20	4mm	Welded	Y	473SSCOVR9