

Sauce Pots

STAINLESS STEEL PAN **ALUMINUM CLAD BOTTOM & COVER**



Combining Durability & Efficiency

Slow cook your stews, sauces, and soups to perfection in these Vigor sauce pots. With a large surface area perfect for boiling large quantities of ingredients or reducing liquids for signature sauces, these pots are designed to withstand heavy use and built for longlasting performance.

Durable Stainless Steel Construction

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

Handle Design

The two loop handles create a strong bond that leaves little to no space between the handle and vessel to eliminate bacteria collection.

Induction Ready

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

Flavor Neutrality

Smooth, non-reactive stainless steel interior promotes flavor neutrality by not interfering with the chemical composition of your signature dishes.

Superior Heat Distribution

Features a 4 mm thick aluminum clad bottom, increasing heat distribution to deliver consistent heating while eliminating hot spots.



















SPECIFICATIONS

| Item # | Capacity | Top Diameter | Height | Stainless Steel Gauge | Aluminum Clad Bottom | Handle Type | Replacement Cover # |
|-------------|----------|-----------------|--------|--------------------------|-------------------------|----------------|------------------------|
| 473SSAUPT6 | 6 qt. | 9 ½" | 6 3/8" | 22 | 4 mm | Welded | 473SSCOVR3 |
| 473SSAUPT10 | 10 qt. | 11" | 7 %" | 22 | 4 mm | Welded | 473SSCOVR4 |
| 473SSAUPT16 | 16 qt. | 12 ½" | 8" | 22 | 4 mm | Riveted | 473SSCOVR5 |
| 473SSAUPT22 | 22 qt. | 14" | 8 ½" | 20 | 4 mm | Riveted | 473SSCOVR7 |



STAINLESS STEEL COOKWARE SET ALSO AVAILABLE

Vigor also offers a 12-piece induction ready stainless steel cookware set including 2 saucier pans, a 3 qt. saute pan, a 10 qt. brazier, 2 fry pans, and an 8 qt. stock pot. For more details and additional product information, scan the QR code or visit us online at WebstaurantStore.com.

