

NEW

Thermalloy

S T A I N L E S S S T E E L

Stainless Steel Cookware

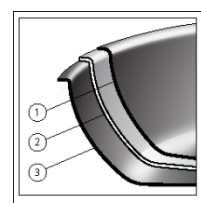


TRI-PLY

- Three layers of metal are seamlessly bonded together. A bottom layer of stainless steel, a mid layer of aluminum and top layer of stainless steel alloy with superior thermal conductivity
- The two exterior layers of stainless are durable, smooth and easy to clean while the interior layer of aluminum provides rapid and even heat transfer for superior cooking performance
- Three stainless steel rivets securely fasten the "stay-cool" hollow cast handle to the fry pan.
- Suitable for use on gas, electric, ceramic, induction and halogen heat sources
- Limited lifetime warranty
- Cash & Carry packaging
- NSF listed



Top. Stainless Steel 0.02" – 0.5mm
Mid. Aluminum 0.06" – 1.5mm
Bottom. Stainless Steel 0.02" – 0.5mm



Tri-ply Fry Pans

Natural Finish

ITEM	DIM
57 24092	8" x 1-1/2" / 20 x 4cm
57 24093	9-1/2" x 2" / 24 x 5cm
57 24094	11" x 2" / 28 x 5cm



Excalibur® Non-Stick

ITEM	DIM
57 24096	8" x 1-1/2" / 20 x 4cm
57 24097	9-1/2" x 2" / 24 x 5cm
57 24098	11" x 2" / 28 x 5cm

[Coming in October]

Tri-ply Wok

Item	DIM
57 24095	12" x 3-5/8" / 30.5 x 9.2cm



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