

CENTURION® COOKWARE

Crafted in the finest stainless steel in the European tradition with thick, aluminum clad bottom for quick, even heat distribution.



- Heavy-duty 18-8 (EU 18-10) brushed stainless steel construction will not pit, discolor or retain flavors from previously cooked foods
- Welded handles are a single piece of hollow, air-tight, waterproof stainless steel, and stay cooler to the touch
- ¼" thick aluminum clad bottoms provides quick, even heat distribution
- Premier non-stick coating on fry pans is made without PFOA

CERTIFICATION(S)



Centurion® Fry Pans

- Ideal for frying a variety of foods from tender eggs and fish to chicken pieces and pork chops



CERTIFICATION(S)



| NATURAL FINISH ITEM # | NON-STICK ITEM # | TOP DIAMETER: IN (CM) | HEIGHT: IN (CM) | GAUGE | CASE LOT | DOMED COVER ITEM # |
|-----------------------|------------------|-----------------------|-----------------|-------|----------|--------------------|
| — | N3408 | 8 (20.3) | 1½ (3.8) | 20 | 1 | 3708C |
| 3409 | N3409 | 9½ (24.1) | 1¾ (4.4) | 18 | 1 | 3709C |
| 3411 | N3411 | 11 (27.9) | 2¼ (5.7) | 16 | 1 | 3711C |
| 3412 | N3412 | 12½ (31.8) | 2½ (6.4) | 16 | 1 | 3712C |
| 3414* | N3414 | 14 (35.6) | 2½ (6.4) | 16 | 1 | 3714C |

*Assist loop handle provided

Centurion® Sauté Pans

- Ideal for stir-frying, sautéing food in fat or liquid, browning vegetables, quick stewing and poaching



CERTIFICATION(S)



| ITEM # | CAPACITY QT (L) | DIAMETER IN (CM) | DEPTH IN (CM) | GAUGE | CASE LOT | DOMED COVER ITEM # |
|--------|-----------------|------------------|---------------|-------|----------|--------------------|
| 3601 | 1½ (1.4) | 6¼ (15.9) | 2½ (6.4) | 15 | 1 | 3706C |
| 3602 | 2½ (2.4) | 8 (20.3) | 3¼ (8.9) | 15 | 1 | 3708C |
| 3604 | 4½ (4.3) | 9½ (24.1) | 3¾ (9.5) | 14 | 1 | 3709C |
| 3607* | 7 (6.7) | 11 (27.9) | 4½ (11.4) | 14 | 1 | 3711C |

*Assist loop handle provided

Centurion® Curved Saucier/Sauté Pans

- Ideal for quick-cooking foods with a small amount of oil and high heat
- Perfect for browning meats and poultry, stir-frying, lightly browning vegetables, quick-stewing and poaching



CERTIFICATION(S)



| ITEM # | CAPACITY QT (L) | DIAMETER IN (CM) | DEPTH IN (CM) | GAUGE | CASE LOT | DOMED COVER ITEM # |
|--------|-----------------|------------------|---------------|-------|----------|--------------------|
| 3150 | 1¾ (1.7) | 7 (17.8) | 2¾ (7) | 16 | 1 | — |
| 3151 | 2¼ (2.1) | 7¾ (19.7) | 3 (7.6) | 16 | 1 | 3708C |
| 3152 | 3¾ (3.1) | 9½ (24.1) | 3¾ (8.3) | 16 | 1 | 3709C |
| 3153 | 4¾ (4) | 10½ (25.7) | 3¾ (8.9) | 16 | 1 | — |