



Sauce Pans

Combining durability and efficiency

Whether you are creating award-winning sauces or cooking vegetables, these sauce pans will allow you to tackle any recipe.



Special Features

Durable Stainless Steel Construction

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

Superior Heat Distribution

Features a 4 mm 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.

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.



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 to save on cost.



Covers Included

Accompanying cover helps to retain moisture and heat for efficient cooking while minimizing splatter to eliminate unnecessary messes.



NSF
Listed



Dishwasher
Safe



1 Year
Warranty



Oven
Safe



Induction
Ready



Sauce Pans



Specifications

Item #	Capacity	Top Diameter	Height	Stainless Steel Gauge	Aluminum Clad Bottom	Handle Type	Included Helper Handle	Replacement Cover #
473SSAUCP1	1 qt.	6"	3"	22	4 mm	Welded	-	N/A
473SSAUCP2	2 qt.	6 1/2"	3 3/4"	22	4 mm	Welded	-	N/A
473SSAUCP3	3 1/2 qt.	8"	4 1/4"	22	4 mm	Welded	-	N/A
473SSAUCP4	4 1/2 qt.	8"	5 1/4"	22	4 mm	Welded	-	N/A
473SSAUCP6	6 qt.	9 1/2"	5"	22	4 mm	Welded	-	473SSCOVR3
473SSAUCP7	7 1/2 qt.	9 1/2"	6 1/4"	22	4 mm	Welded	Y	473SSCOVR3
473SSAUCP10	10 qt.	11"	6 1/2"	22	4 mm	Welded	Y	473SSCOVR4