Centurion® French Omelet Pans



- Two-handled style with short, sloping sides is ideal for quick-cooking omelets and paella
- Curved sides allow food to be moved about quickly and easily

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3154	1¾ (1.7)	9½ (24.1)	1¾ (4.4)	18	1	3709C
3155	2¼ (2.1)	11 (27.9)	2⅛ (5.4)	16	1	3711C
3156	3¼ (3.1)	12½ (31.8)	2⅜ (6)	16	1	3712C
3157	4¼ (4)	14 (35.6)	2⅜ (6)	16	1	47777*

Universal cover for Centurion/Intrigue line

Centurion Sauce Pans



- Ideal for cooking any food that has liquid in it, such as soup, vegetables, and sauces

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3702	2¼ (2.1)	6¼ (15.9)	4¼ (10.8)	16	1	3706C
3704	4¼ (4)	8 (20.3)	5¼ (13.3)	16	1	3708C
3707	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C

Centurion Stock Pots

- Ideal for preparing large quantities of liquids that are seasoned by beef, chicken, or vegetables. Also excellent for cooking pasta or bulky vegetables such as corn and artichokes or for steaming or boiling lobster



3106

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3101	6½ (6.2)	8 (20.3)	8 (20.3)	16	1	3708C
3103	10½ (10)	9½ (24.1)	9½ (24.1)	14	1	3709C
3104	17½ (16.6)	11 (27.9)	11 (27.9)	14	1	3711C
3106	25½ (24.2)	12½ (31.8)	12½ (31.8)	14	1	3712C
3109	38 (36.1)	14 (35)	14 (35)	13	1	3713C
3113	53 (50.4)	15¾ (40)	15¾ (40)	13	1	3715C
3118	74 (70.3)	17¾ (45.1)	17¾ (45.1)	13	1	3717C

Centurion Sauce Pots

- Great for simmering soup, beans, and stews and for cooking pasta



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3202	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C
3203	11½ (10.9)	11 (27.9)	7 (17.8)	14	1	3711C
3204	16¾ (15.9)	12½ (31.8)	7¾ (19.7)	14	1	3712C
3206	23 (21.9)	14 (35)	8½ (21.6)	14	1	3713C
3208	32¾ (31.1)	15¾ (40)	9½ (24.1)	13	1	3715C
3212	46¾ (44.4)	17¾ (45.1)	10¾ (27.3)	13	1	3717C