

## 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<br>QT (L) | DIAMETER:<br>IN (CM) | DEPTH:<br>IN (CM) | GAUGE | CASE<br>LOT | DOMED<br>COVER ITEM # |
|--------|--------------------|----------------------|-------------------|-------|-------------|-----------------------|
| 3154   | 1¾ (1.7)           | 9½ (24.1)            | 1¾ (4.4)          | 18    | 1           | 3709C                 |
| 3155   | 2¼ (2.1)           | 11 (27.9)            | 2½ (5.4)          | 16    | 1           | 3711C                 |
| 3156   | 3¼ (3.1)           | 12½ (31.8)           | 2¾ (6)            | 16    | 1           | 3712C                 |
| 3157   | 4¼ (4)             | 14 (35.6)            | 2¾ (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<br>QT (L) | DIAMETER:<br>IN (CM) | DEPTH:<br>IN (CM) | GAUGE | CASE<br>LOT | DOMED<br>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              |