

# Cookware Types



Fry Pan

- » Curved side walls for easy stirring and sliding food out of the pan
- » Ideal for frying, scrambling, sautéing or searing
- » Sloped sides prevent steam from forming in the pan



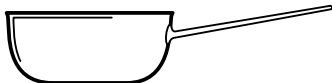
Sauté Pan

- » Wide bottom area for maximum heat conduction
- » Ideal for sautéing, searing, deglazing, poaching, and stir frying
- » Straight, high sides help contain food and expose all sides to heat



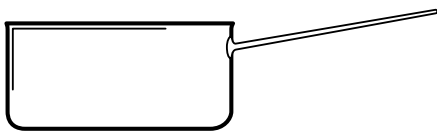
Stir Fry Pan

- » Ideal for stir frying or wok applications
- » Deep curved sides promote excellent food movement
- » Flat bottom sits level on cooking surface



Saucier

- » Hybrid sauce pan and fry pan
- » Sauté, brown, poach, create a stir-fry and build a sauce
- » Curved sides allow for thorough and efficient whisking of ingredients

Straight Sided  
Sauce Pan

- » Wide bottom area for maximum heat conduction
- » Ideal for creating and reducing sauces and cooking vegetables
- » Use with a lid to control evaporation and accelerate cooking

Tapered  
Sauce Pan

- » Small bottom diameter for less heat exposure
- » Flared sides allows for good stirring action
- » Ideal for cooking at lower temperatures for a longer time



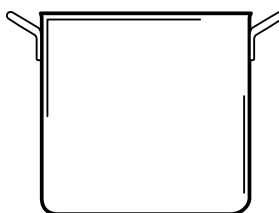
Brazier/Rondo

- » Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- » Ideal for long, slow cooking which allows the liquid to add juices and flavor
- » Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables



Sauce Pot

- » Wide bottom area for maximum heat conduction
- » Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- » Two loop handles for easier pouring and movement



Stock Pot

- » Thick base for a good slow simmer
- » Ideal for stocks, soups, pastas, bulk vegetables and seafood
- » Smaller diameter and taller height of pot preserves liquids longer and forces the liquid to bubble up through the ingredients, maximizing flavor transfer