

Wear-Ever® Rivetless Interior Fry Pans

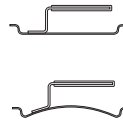
- Rivetless interior creates a smooth cooking surface, which helps eliminate food and bacteria traps
- Extra-dent-resistant 3004 aluminum alloy to ensure uniform side thickness, exceptional strength, and durability
- Available in three finishes
- Cool Handle® has excellent insulation from heat and is easily replaceable – see page 130



HANDLE	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CERAMIGUARD II ITEM #	POWERCOAT2™ ITEM #	NATURAL ITEM #	CASE LOT	FLAT COVER	DOMED COVER
Cool Handle	7 (17.8)	4¾ (12)	1½ (3.8)	8	EZ4007	ES4007	E4007	6	67327	67427
Cool Handle	8 (20.3)	5¾ (14)	1½ (4.8)	10	EZ4008	ES4008	E4008	6	67312	67412
Cool Handle	10 (25.4)	7¾ (20)	2 (5.1)	8	EZ4010	ES4010	E4010	6	67509	67409
Cool Handle	12 (30.5)	9¾ (25)	2¼ (5.7)	8	EZ4012	ES4012	E4012	2	67521	67421
Cool Handle	14 (35.6)	10¾ (28)	2½ (6.4)	6	EZ4014	ES4014	E4014	2	67541	67441

Wear-Ever Fry Pans with HardCoat® Strength

- HardCoat is a unique electro-chemical bonding process that unites the anodized surface with the aluminum base, creating a non-porous surface that is 400% harder than aluminum for warp resistance



ITEM #	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
H4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
H4008	8 (20.3)	5¾ (14)	1½ (4.8)	10	6	67312	67412
H4010	10 (25.4)	7¾ (20)	2 (5.1)	8	6	67509	67409
H4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
H4014	14 (35.6)	10¾ (28)	2½ (6.4)	6	2	67541	67441

Aluminum Griddle

- SteelCoat x3™ premium nonstick coating, made without PFOA — easy cleanup, reduces use of fats and oils
- Riveted wire handle for convenient hanging
- 3004 aluminum



ITEM #	DESCRIPTION	DIAMETER: IN (CM)	GAUGE	CASE LOT
68530*	Aluminum griddle with SteelCoat x3™ nonstick and wire handle	12 (30.5)	8	6

*Not induction ready