

Кастрюли, сотейники, перфорированные корзины и крышки

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: ayf@nt-rt.ru || сайт: <https://alegacy.nt-rt.ru/>

Stock Pots & Sauce Pots

Unequaled versatility and durability makes Eagleware® the top choice in commercial kitchens worldwide. The thermally efficient 3004 alloy evenly distributes heat from the source to the rim. The high quality of this prime aluminum alloy, compared to softer 3003 or 1100 alloy material, means greater dent-resistance and durability. And that spells overall savings for you in the long run. The securely riveted handles are nickel/chrome-plated steel, and will be replaced less often than softer aluminum welded/riveted handles. Finally, the uniform satin finish pot with straight sidewalls not only optimizes heat distribution but also eliminates the transfer of food flavors and makes for easy cleanup.



STOCK POTS

Eagleware offers a wide range of stock pots for nearly every cooking application. The 3004 aluminum alloy provides extra dent-resistance to enhance durability and promote maximum thermal efficiency. Thermal conductivity is further boosted by the pots' lustrous satin finish interiors and exteriors. All Eagleware stock pots have extra heavy-duty plated handles and beadless rims which do not trap food particles, making for easy cleanup. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW10	EW10WC	10	9.5	10	25.4	7 ^{5/8}	19.4	8	1	EWC10
EW12	EW12WC	12	11.4	10	25.4	9	22.9	8	1	EWC10
EW16	EW16WC	16	15.1	10	25.4	12	30.5	8	1	EWC10
EW20	EW20WC	20	18.9	12	30.5	10 ^{5/8}	27	8	1	EWC20
EW24	EW24WC	24	22.7	12	30.5	12 ^{7/16}	31.6	8	1	EWC20
EW32	EW32WC	32	30.3	14	35.6	11 ^{5/8}	29.5	8	1	EWC40
EW40	EW40WC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60	EW60WC	60	56.8	16	40.6	17 ^{1/2}	44.5	6	1	EWC60
EW80	EW80WC	80	75.7	19	48.3	16 ^{1/4}	41.3	6	1	EWC80



SAUCE POTS

Thermal conductivity is paramount when simmering sauces for long periods of time. Eagleware sauce pots' satin finish interior and exterior and 3004 aluminum alloy ensure even and thorough heat transfer for exactly this purpose. Extra heavy-duty plated handles and beadless rims make using Eagleware sauce pots safe and easy. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW06	EW06WC	6	5.7	10	25.4	4 1/2	11.4	8	1	EWC10
EW0812	EW0812WC	8 1/2	8	10	25.4	6 3/8	16.2	8	1	EWC10
EW010	EW010WC	10	9.5	12	30.5	5 1/4	13.3	8	1	EWC20
EW14	EW14WC	14	13.2	12	30.5	7 1/2	19	8	1	EWC20

STOCK POTS WITH FAUCETS

Stock pots with faucets make transfers almost effortless and can be removed and disassembled for quick cleaning. Faucets are made entirely of highly polished, stainless steel, with no plastic parts, for continuous or manually controlled draining. They can be bought separately or as a replacement item.



ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW40F	EW40FWC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60F	EW60FWC	60	56.8	16	40.6	17 1/2	44.5	6	1	EWC60
EW80F	EW80FWC	80	75.7	19	48.3	6 1/4	41.3	6	1	EWC80

PROFESSIONAL ALUMINUM DOUBLE BOILERS

A professional double boiler is essential for preparing delicate sauces and scorch-proof liquids. Our double boilers boast a snug fit that speeds up cooking time while reducing heat loss. The insets and pots have a completely polished finish and are made of heavy gauge .125" (3 mm) aluminum alloy. They are offered in three convenient sizes with a cover. Insets are available as a replacement item.



ITEM	INSETS ONLY	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
		QT	L	IN	CM	IN	CM		
EWDB10	EWDBI10	8 1/2	8	10	25.4	7 3/8	18.7	8	1
EWDB12	EWDBI12	11	10.4	10	25.4	9	22.9	8	1
EWDB20	EWDBI20	17 1/2	16.6	12	30.5	10	25.4	8	1



COVERS

Snug fitting covers are imperative for a commercial kitchen. Ours are made of extra thick gauge 3004 aluminum alloy with securely riveted plated steel handles. They are designed to fit Eagleware cookware.

ITEM	IN	CM	GAUGE	PACK
EWC10	10	25.4	12	12
EWC20	12	30.5	12	12
EWC40	14	35.6	12	12
EWC60	16	40.6	12	12
EWC80	19	48.3	12	12

The Point-Two-Five-Line™ Heavy-Duty Cookware

With an extra thick, dent-resistant aluminum alloy up to 1/4" wide, these Eagleware® heavy-duty stock pots and pans have the strength and durability required in high-volume kitchens. Extra-heavy rivets attach the sturdy handle to easily withstand the loads they were built to carry. With cookware this strong, you'll only have to order once.



STOCK POTS

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EW2510	EW2510WC	10	9.5	10	25.4	7 5/8	19.4	2	EWC10	1
EW2512	EW2512WC	12	11.4	10	25.4	9	22.9	2	EWC10	1
EW2520	EW2520WC	20	18.9	12	30.5	10 5/8	27	2	EWC20	1
EW2532	EW2532WC	32	30.3	14	35.6	11 5/8	29.5	2	EWC40	1
EW2540	EW2540WC	40	37.9	14	35.6	15	38.1	2	EWC40	1
EW2560	EW2560WC	60	56.8	16	40.6	17 1/2	44.5	2	EWC60	1

SAUCE POTS

Brushed finish aluminum walls promote even heat distribution, making these pots perfect for simmering. The beadless rim makes cleaning easy and will not trap food particles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
		QT	L	IN	CM	IN	CM			
EW2506	EW2506WC	6	5.7	10	25.4	4 1/2	11.4	2	EWC10	1
EW250812	EW250812WC	8 1/2	8	10	25.4	6 3/8	16.2	2	EWC10	1
EW25010	EW25010WC	10	9.5	12	30.5	5 1/4	13.3	2	EWC20	1
EW2514	EW2514WC	14	13.2	12	30.5	7 1/2	19.1	2	EWC20	1

STAINLESS STEEL PASTA COOKER

8mm thick 21CT satin polished pasta cooker allows for results al dente. Cover included.



ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM		
21SSPC8	8	7.5	9 ½	24.1	6 ¾	17.5	21SSDBC8	1
21SSPC12	12	11.4	10	25.4	8 ½	21.6	21SSDBC12	1
21SSPC16	16	15.1	11	27.9	9 ¾	24.8	21SSDBC16	1
21SSPC20	20	18.9	12	30.5	11 ½	29.2	21SSDBC20	1



STAINLESS STEEL POT ONLY

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM		
21SSDBP12	12	11.4	10	25.4	9 ¼	23.5	21SSDBC12	1
21SSDBP20	20	18.9	12	30.5	11 ¼	28.6	21SSDBC20	1



STAINLESS STEEL DOUBLE BOILER INSET

ITEM	CAPACITY		INSIDE DIAMETER		PACK
	QT	L	IN	CM	
21SSDBI12	12	11.4	10 ¼	26	1
21SSDBI20	20	18.9	12	30.5	1



STAINLESS STEEL COVER

ITEM	INSIDE DIAMETER		FITS POT	PACK
	IN	CM		
21SSDBC8	10	25.4	21SSPC8, 21SSDB8	1
21SSDBC12	10 ¾	27.3	21SSPC12, 21SSDB12	1
21SSDBC16	11 ½	29.2	21SSPC16, 21SSDB16	1
21SSDBC20	12 ¾	31.4	21SSPC20, 21SSDB20	1

STAINLESS STEEL DOUBLE BOILER

8mm thick 21CT satin plated double boiler, well-suited for preparing delicate sauces and scorch-proof liquids. Cover included.



ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM		
21SSDB8	8	7.5	9 ½	24.1	6 ¾	17.1	21SSDBC8	1
21SSDB12	12	11.4	10 ¼	26	8 ½	21.6	21SSDBC12	1
21SSDB16	16	15.1	11	27.9	9 ¾	24.8	21SSDBC16	1
21SSDB20	20	18.9	12	30.5	10 ¾	27.3	21SSDBC20	1



STOCK POT, LID & ALUMINUM BASKET

This durable aluminum alloy Eagleware® pot transfers heat evenly while the basket allows for circulation of water and easy draining. The set includes pot, basket, and cover.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
EWAB12	12	11.4	10	25.4	9	22.9	8	1
EWAB16	16	15.1	10	25.4	12	30.5	8	1
EWAB20	20	18.9	12	30.5	10 ^{5/8}	27	8	1
EWAB24	24	22.7	12	30.5	12 ^{7/16}	31.6	8	1
EWAB32	32	30.3	14	35.6	11 ^{5/8}	29.5	8	1
EWAB40	40	37.9	14	35.6	15	38.1	8	1
EWAB60	60	56.8	16	40.6	17 ^{1/2}	44.5	6	1
EWAB80	80	75.7	19	48.3	16 ^{1/4}	41.3	6	1



ALUMINUM BASKETS

The aluminum basket means better heat transfer. The footed bottom allows greater circulation of boiling water to increase efficiency. Baskets fit Eagleware stock pots, as listed below.

ITEM	FITS POT	DIAMETER		HEIGHT		PACK
		IN	CM	IN	CM	
AB12	EW12	9	22.9	8 ^{1/2}	21.6	1
AB16	EW16	9 ^{1/2}	24.1	9 ^{3/4}	24.8	1
AB20	EW20	10 ^{1/2}	26.7	8 ^{1/2}	21.6	1
AB24	EW24	10 ^{1/2}	26.7	11	27.9	1
AB32	EW32	12 ^{1/4}	31.1	9 ^{3/4}	24.8	1
AB40	EW40	12 ^{1/4}	31.1	13 ^{1/4}	33.7	1
AB60	EW60	15	38.1	15 ^{1/2}	39.4	1
AB80	EW80	18	45.7	14 ^{1/2}	36.8	1

INNER METAL WIRE BASKET WITH HANDLE

Perforated baskets are perfect for steaming and draining. The footed bottom lets boiling water circulate while the bail handle allows for convenient removal, draining, and cleaning.

ITEM	FITS POT	DIAMETER		HEIGHT		PACK
		IN	CM	IN	CM	
EB16	EW16	9	22.9	7	17.8	1
EB20	EW20	11	27.9	7 ^{1/2}	19	1
EB24	EW24	11	27.9	8 ^{1/2}	21.6	1
EB32	EW32	13	33	8 ^{1/4}	21	1
EB40	EW40	13	33	12	30	1
EB60	EW60	14 ^{3/4}	37.5	14 ^{1/4}	36.2	1
EB80	EW80	17 ^{3/4}	45.1	12 ^{3/4}	32.4	1



PROFESSIONAL ALUMINUM STOCK POTS WITH BASKETS

Essential for steaming or boiling lobster, clams, tamales, or corn-on-the-cob. Eagleware® professional aluminum stock pots with chrome-plated, bail handled straining baskets and covers come in seven sizes.

ITEM	CAPACITY		DIAMETER		DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
EWSB16	16	15.1	10	25.4	12	30.5	8	1
EWSB20	20	18.9	12	30.5	10 ^{5/8}	27	8	1
EWSB24	24	22.7	12	30.5	12 ^{7/16}	31.6	8	1
EWSB32	32	30.3	14	35.6	11 ^{5/8}	29.5	8	1
EWSB40	40	37.9	14	35.6	15	38.1	8	1
EWSB60	60	56.8	16	40.6	17 ^{1/2}	44.5	6	1
EWSB80	80	75.7	19	48.3	16 ^{1/4}	41.3	6	1



PASTA COOKER


This four section pasta cooker is an incredible time and energy saver. It can hold multiple batches of pasta in the same pot of boiling water, which means no more changing water between dishes. The perforated stainless steel baskets transfer heat well and allow even water flow and easy draining. Insets can be hooked on the side wall of the Eagleware pot for draining and they have the EagleGrip™ insulating grip for comfortable and safe lifting.

ITEM		CAPACITY		DIAMETER		DEPTH		GAUGE	PACK
		QT	L	IN	CM	IN	CM		
EWPC18	W/4 SS Insets	12	11.4	14	35.6	6 1/4	15.9	8	1
EW18	Pot Only	18	17	14	35.6	6 7/8	17.5	8	1
EWPC18	Replacement Insets	3	2.8			6 1/4	15.9		1

HEAVY-DUTY ALUMINUM STOCK POTS

Thermally efficient aluminum pots are ideal for extra large cooking operations. Four convenient sizes available: 100 qt, 120 qt, 140 qt and 160 qt. Sold with cover only.



ITEM W/COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
 AP100WC	100	94.6	20 1/4	52.1	17 1/8	43.5	2	1
AP120WC	120	113.5	21 3/4	55.2	19	48.3	2	1
AP140WC	140	132.5	23	58.4	19 7/8	50.5	2	1
AP160WC	160	151.4	23	58.4	23	58.4	2	1

WIRE FRY BASKETS

These baskets have a heavy nickel-plated wire frame. The medium mesh wire basket has a securely welded handle and excels in stove-top frying.

ITEM	IN	CM	PACK
B090	8 1/2	21.6	20
B0100	9 1/2	24.1	20
B0120	11 1/2	29.2	20
B0140	13	33	20

WIRE RECTANGULAR FRY BASKET

This fry basket's single wire construction provides impressive durability. Baskets are available with or without plastic handle for easy basket removal. Choose from six models.

ITEM	HANDLE COLOR	IN	CM	PACK
79201	Uncoated	13 x 5 3/8 x 5 5/8	33 x 13.7 x 14.3	1
79204	Green	13 x 5 3/8 x 5 5/8	33 x 13.7 x 14.3	1
79207	Red	13 x 5 3/8 x 5 5/8	33 x 13.7 x 14.3	1
79210	Uncoated	12 1/2 x 6 1/4 x 4 7/8	31.8 x 15.8 x 12.4	1
79213	Green	12 1/2 x 6 1/4 x 4 7/8	31.8 x 15.8 x 12.4	1
79216	Red	12 1/2 x 6 1/4 x 4 7/8	31.8 x 15.8 x 12.4	1



По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: ayf@nt-rt.ru || сайт: <https://alegacy.nt-rt.ru/>