

Профессиональные алюминиевые сковороды

Технические характеристики

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Professional Aluminum Fry Pans

Eagleware® fry pans come in a variety of finishes and are equipped with high quality non-stick surfaces and EagleGrip™ silicone grips. Their special alloy rivets secure the handle and are designed to resist tough commercial kitchen use, while their superior 3004 dent-resistant aluminum makes them a step above pans made of softer alloys. Available in three finishes: Natural, Teflon® Xtra, and Teflon® Platinum Pro.



TEFLON® XTRA FRY PANS

The pewter-colored Teflon Xtra finish provides the most economical method of non-stick cooking by combining good release characteristics and easy cleanup. Made of 3004 aluminum alloy for dent-resistance and efficient heat transfer, they come with a full satin finished exterior. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.

ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
SEW1018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
SEW1020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
SEW1025	10	25	7 5/8	19.4	2	5.1	8	12
SEW1030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
SEW1035	14	35	11	28	2 7/16	6.2	7	6

* Teflon® Xtra and Teflon® Platinum Pro are Chemours registered trademarks for their non-stick surfaces.



TEFLON® PLATINUM PRO FRY PANS

Fast-paced kitchens rely on our Teflon Platinum Pro to deliver results. These high-end, ceramic reinforced non-stick pans provide even temperatures for consistent performance. The stamped steel handle is solidly fastened with three special alloy rivets to hold up against the toughest cooking environment. All pans feature the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.



ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
SEW5018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
SEW5020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
SEW5025	10	25	7 5/8	19.4	2	5.1	8	12
SEW5030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
SEW5035	14	35	11	28	2 7/16	6.2	7	6

NATURAL ALUMINUM FRY PANS

For durability and value, look to these heavy gauge aluminum fry pans. They are made of dent-resistant 3004 aluminum for efficient heat transfer, and have a full satin finished interior and exterior. The stamped steel handle is held securely with three special alloy rivets and has an eye for hanging. All pans come with the EagleGrip insulating grip to provide comfortable and efficient long-lasting performance.



ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
EW1018	7	18	4 3/4	12.1	1 3/8	3.5	10	12
EW1020	8	20	5 3/4	14.7	1 3/4	4.4	10	12
EW1025	10	25	7 5/8	19.4	2	5.1	8	12
EW1030	12	30	9 3/4	24.8	2 1/4	5.7	7	6
EW1035	14	35	11	28	2 7/16	6.2	7	6



EAGLEGRIP™ INSULATING GRIPS

The state-of-the-art EagleGrip insulating grip puts cooking comfort, safety, and efficiency in the palm of your hand. The ergonomic design (with thumb stop and under edge ribbing) prevents slippage and promotes safety. Their silicone rubber composition minimizes heat transfer and can withstand temperatures up to approximately 500°F (260°C). When exposed to direct flame they char to white and can be easily wiped away. They are simple to install on existing pans, and are removable for easy soap and water cleanup. EagleGrip insulating grips are sold separately for easy replacement or to complement existing cookware.

ITEM	FITS PAN #	IN	CM	PACK
SEG18	EW1018, SEW1018, SEW5018, EW1020, SEW1020, SEW5020, EWA1, EWA2	4 9/16	11.6	12
SEG25	EW1025, SEW1025, SEW5025, EW1030, SEW1030, SEW5030	5 3/8	13.7	12
SEG35	EW1035, SEW1035, SEW5035, EWA3, EWA4, EWA5, EWA7, EWA8, EWA10, EWP3, EWP5, EWP7	5 7/8	14.9	12

FRENCH STYLE STEEL FRY PANS

These pans are constructed of heavy-duty stamped steel with welded handles. Use them on the stove top, in the oven or in the broiler for excellent performance. To prevent corrosion, we suggest you keep steel fry pans well oiled when not in use.

ITEM	IN	CM	PACK
F16	6 1/2	16.5	12
F18	7 1/4	18.4	12
F20	8	20.3	12
F28	11	27.9	12
F32	12 3/4	32.4	6
F36	14 5/8	37.1	6
F40	15	38.1	6



STEEL FRY BOTTOM

This stamped steel pan has a steel upright and handle welded to body of the pan as well as a rolled rim for extra strength. To prevent corrosion, we suggest you keep steel pans well oiled when not in use.

ITEM	IN	CM	BASKET TO FIT	PACK
S090	9	22.9	B090	6
S0100	11	27.9	B0100	6
S0120	13	33	B0120	6
S0140	15 1/2	39.4	B0140	6

FRY PANS

These contoured fry pans are well-balanced and boast specially designed handles to ensure control and ease in handling. The extra-thick aluminum alloy guarantees maximum durability.



ITEM	TOP		BOTTOM		INSIDE DEPTH		GAUGE	PACK
	IN	CM	IN	CM	IN	CM		
EWF3018	7	17.8	4 3/4	12.1	1 1/2	3.8	2	1
EWF3020	8	20.3	5 3/4	14.6	1 7/8	4.8	2	1
EWF3025	10	25.4	7 5/8	19.4	2	5.1	2	1
EWF3030	12	30.5	9 3/4	24.8	2 1/4	5.7	2	1



SAUTÉ PANS

Durable straight wall construction and a brushed finish ensure even heat distribution and make these heavy-duty sauté pans ideal for stove top browning and simmering.



ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
EWP253	3	2.8	10	25.4	2 3/8	6	2	EWC10	1
EWP255	5	4.7	12	30.5	2 5/8	6.7	2	EWC20	1
EWP257	7	6.6	14	35.6	2 7/8	7.3	2	EWC40	1



SAUCE PANS


Straight walled sauce pans are perfect for simmering gravies, sauces, and hot cereal. They have a satin finish exterior and interior, with a stamped steel plated handle.

ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
	QT	L	IN	CM	IN	CM		
EWA251	1 1/2	1.4	7	17.8	2 1/4	5.7	2	1
EWA253	3	2.8	8 5/8	21.8	3	7.6	2	1
EWA255	5	4.7	9 1/4	23.5	4 1/4	10.8	2	1



STAINLESS STEEL FRY PANS

.8 mm to 1 mm thick fry pans with 3 mm aluminum and .8 mm 18/0 S/S sandwiched bottom for induction.


18/8 ITEM	21CT  ITEM	TOP		BOTTOM		INSIDE DEPTH		PACK
		IN	CM	IN	CM	IN	CM	
SSFP8*	21SSFP8*	8	20.3	5 1/2	13.9	1 3/4	4.4	1
SSFP9*	21SSFP9*	9 1/2	24.1	7	17.8	1 3/4	4.4	1
SSFP11*	21SSFP11*	11	28	8 5/8	22	2	5	1
SSFP12	21SSFP12	12 5/8	2	10 1/4	26	2	5	1
SSFP14	21SSFP14	14 1/4	36.2	11 7/8	30.2	2 1/4	5.7	1

*Induction ready



TEFLON® XTRA STAINLESS STEEL FRY PANS

.8 mm to 1 mm thick fry pans with 3 mm aluminum and .8 mm 18/0 sandwiched bottom. Each fry pan has a Teflon Xtra interior finish that provides non-stick quick release capabilities.


18/8 ITEM	21CT  ITEM	TOP		BOTTOM		INSIDE DEPTH		PACK
		IN	CM	IN	CM	IN	CM	
SSFPC8*	21SSFPC8*	8	20.3	5 1/2	13.9	1 3/4	4.4	1
SSFPC9*	21SSFPC9*	9 1/2	24.1	7	17.8	1 3/4	4.4	1
SSFPC11*	21SSFPC11*	11	28	8 5/8	22	2	5	1
SSFPC12	21SSFPC12	12 5/8	32	10 1/4	26	2	5	1
SSFPC14	21SSFPC14	14 1/4	36.2	11 7/8	30.2	2 1/4	5.7	1


*Induction ready



STAINLESS STEEL FRY PAN WITH TWO HANDLES


1 mm thick fry pans with 3 mm aluminum and .8 mm 18/0 S/S sandwiched bottom and dual welded hand handles, make for superior ease of use. Cover included.

	21CT	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		PACK
		QT	L	IN	CM	IN	CM	
21SSSP29		2 3/4	2.6	9 1/2	24.1	2 5/16	5.9	1
21SSSP211		3 3/4	3.5	11	27.9	2 3/8	6	1
21SSSP213		5	4.7	12 5/8	32	2 1/2	6.3	1

 Economy line offerings are identified by our green e-line icon and matching color-coded chart items.

STAINLESS STEEL SAUTÉ PANS

Available in three convenient sizes for browning and preparation of sautéed foods.

18/8 ITEM	21CT  ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		PACK
		QT	L	IN	CM	IN	CM	
SSSTP3	21SSSTP3	3	2.8	10 1/4	26	3 1/8	7.9	1
SSSTP5	21SSSTP5	5	4.4	11 7/8	30.2	2 3/4	7	1
SSSTP7	21SSSTP7	7	6.3	14 1/4	36.2	2 3/4	7	1



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