

Алюминиевая посуда Optima

Технические характеристики

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Optima® Three Aluminum Cookware


Alegacy is proud to introduce the next evolution in its Optima line of cookware, Optima III. Made of 1100 and 3000 series alloy aluminum, the Optima III line is a great alternative to top of the line Eagleware®. Though slightly softer, Optima III still offers superior durability and dent-resistance compared to lesser alloys at a comparable price. Its three and four-riveted aluminum handles far outlast welded handle competitors. And, the solid aluminum construction produces efficient, evenly distributed heat across the entire cooking surface. A kitchen outfitted with Optima III will have food that cooks more consistently and economical cookware that performs at the highest level.

 All items on this page are part of our economy line offerings, identified by our green e-line icon and matching color-coded chart items.




OPTIMA III ALUMINUM STOCK POTS

4 mm 1100 alloy aluminum construction with straight sidewalls and satin finish for optimal heat distribution. Four-riveted aluminum handles increase durability and make ideal for a range of cooking and storage usages.

| ITEM | CAPACITY | | INSIDE DIAMETER | | INSIDE DEPTH | | GAUGE | COVER TO FIT | PACK |
|--|----------|------|-----------------|------|--------------|------|-------|--------------|------|
| | QT | L | IN | CM | IN | CM | | | |
|  AP10 | 10 | 9.5 | 9 1/2 | 24.1 | 8 1/4 | 21 | 8 | APC10 | 1 |
| AP12 | 12 | 11.4 | 10 | 25.4 | 9 1/4 | 23.5 | 8 | APC12 | 1 |
| AP16 | 16 | 15.1 | 11 | 27.9 | 10 | 25.4 | 8 | APC16 | 1 |
| AP20 | 20 | 18.9 | 12 | 30.5 | 11 | 27.9 | 8 | APC20 | 1 |
| AP24 | 24 | 22.7 | 12 1/2 | 31.8 | 11 3/8 | 28.9 | 8 | APC24 | 1 |
| AP32 | 32 | 30.3 | 14 | 35.6 | 13 | 33 | 8 | APC32 | 1 |
| AP40 | 40 | 37.9 | 14 1/2 | 36.8 | 14 1/4 | 36.2 | 8 | APC40 | 1 |
| AP60 | 60 | 56.8 | 17 1/4 | 43.8 | 16 | 40.6 | 8 | APC60 | 1 |
| AP80 | 80 | 75.7 | 19 | 48.3 | 16 3/4 | 42.5 | 8 | APC80 | 1 |

OPTIMA III ALUMINUM STOCK POT COVERS

Designed for the Optima III stock pot, our covers, made of 1100 alloy aluminum, create a thermal seal that reduces heat loss and speeds up cooking time.


| ITEM | IN | CM | GAUGE | FITS POT | PACK |
|---|--------|------|-------|----------|------|
|  APC10 | 9 1/2 | 24.1 | 14 | AP10 | 6 |
| APC12 | 10 | 25.4 | 13 | AP12 | 6 |
| APC16 | 11 | 27.9 | 13 | AP16 | 6 |
| APC20 | 12 | 30.5 | 13 | AP20 | 6 |
| APC24 | 12 1/2 | 31.8 | 13 | AP24 | 6 |
| APC32 | 14 | 35.6 | 13 | AP32 | 6 |
| APC40 | 14 1/2 | 36.8 | 13 | AP40 | 6 |
| APC60 | 17 1/4 | 43.8 | 13 | AP60 | 6 |
| APC80 | 19 | 48.3 | 13 | AP80 | 6 |





OPTIMA III ALUMINUM SAUCE POTS


Optima's 1100 alloy aluminum and smooth satin finish create the ideal environment for simmering sauces, with a heat transfer that is consistent and responsive. Four-riveted handles make for safe and secure handling of a heavily laden pot.

| ITEM | CAPACITY | | INSIDE DIAMETER | | INSIDE DEPTH | | GAUGE | COVER TO FIT | PACK |
|---|----------|------|-----------------|------|--------------|------|-------|--------------|------|
| | QT | L | IN | CM | IN | CM | | | |
|  ASP14 | 14 | 13.2 | 12 | 30.5 | 7 3/8 | 18.7 | 8 | ASPC14 | 1 |
| ASP20 | 20 | 18.9 | 13 | 33 | 9 | 22.9 | 8 | ASPC20 | 1 |
| ASP26 | 26 | 24.6 | 14 | 35.6 | 9 5/8 | 24.4 | 8 | ASPC26 | 1 |
| ASP34 | 34 | 32.2 | 16 | 40.6 | 9 5/8 | 24.4 | 8 | ASPC34 | 1 |
| ASP40 | 40 | 37.9 | 18 | 45.7 | 9 5/8 | 24.4 | 8 | ASPC40 | 1 |




OPTIMA III ALUMINUM SAUCE POT COVERS

Designed for the Optima III sauce pot, our covers, made of 1100 alloy aluminum, create a steam tight fit that locks in flavor and maintains heat consistency.

| ITEM | IN | CM | GAUGE | FITS POT | PACK |
|--|----|------|-------|----------|------|
|  ASPC14 | 12 | 30.5 | 13 | ASP14 | 6 |
| ASPC20 | 13 | 33 | 13 | ASP20 | 6 |
| ASPC26 | 14 | 35.6 | 14 | ASP26 | 6 |
| ASPC34 | 16 | 40.6 | 13 | ASP34 | 6 |
| ASPC40 | 18 | 45.7 | 13 | ASP40 | 6 |

OPTIMA III ECONOMY ALUMINUM BUN PANS


Available in a variety of sizes, 1060 alloy aluminum.

| ITEM | DESCRIPTION | IN | CM | GAUGE | PACK |
|---|----------------------|---------------------|-------------------|-------|------|
|  86100E | Eighth Size | 6 x 10 x 1 | 15.2 x 25.4 x 2.5 | 20 | 12 |
| 41814E | Quarter Size | 9 5/8 x 13 x 1 | 24.4 x 32.7 x 2.5 | 20 | 12 |
| 31813E | Half Size | 13 x 17 3/4 x 1 | 32.7 x 45.1 x 2.5 | 20 | 12 |
| 61622-40E | Two-Third Size | 12 7/8 x 17 3/4 x 1 | 32.7 x 45.1 x 2.5 | 19 | 12 |
| 61826-36E | Full Size | 18 x 26 x 1 | 45.7 x 66 x 2.5 | 19 | 12 |
| 61826-40E | Full Size | 18 x 26 x 1 | 45.7 x 66 x 2.5 | 18 | 12 |
| 31813PE | Perforated Half Size | 18 x 26 x 1 | 45.7 x 66 x 2.5 | 20 | 12 |
| 61826-40PE | Perforated Full Size | 12 7/8 x 17 3/4 x 1 | 32.7 x 45.1 x 2.5 | 18 | 12 |



PERFORATED



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OPTIMA® III NATURAL ALUMINUM FRY PANS

3000 series alloy aluminum, an all satin finish and three-riveted handles make these durable pans a must-have for any commercial kitchen. The stamped handle also has an eye for easy stowing.

| ITEM | TOP | | BOTTOM | | INSIDE DEPTH | | GAUGE | PACK |
|----------|-----|----|--------|------|--------------|-----|-------|------|
| | IN | CM | IN | CM | IN | CM | | |
| e™ AFP18 | 7 | 18 | 4 3/4 | 12.1 | 1 1/2 | 3.8 | 8 | 6 |
| AFP20 | 8 | 20 | 5 1/2 | 14 | 1 3/4 | 4.4 | 8 | 6 |
| AFP25 | 10 | 25 | 7 5/8 | 19.4 | 1 7/8 | 4.8 | 7 | 6 |
| AFP30 | 12 | 30 | 9 3/4 | 24.8 | 2 1/4 | 5.7 | 7 | 6 |
| AFP35 | 14 | 35 | 11 | 27.9 | 2 1/2 | 6.4 | 7 | 6 |



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OPTIMA III NON-STICK ALUMINUM FRY PANS

All of the strength and durability of the natural fry pans comes together with the performance of a Quantum® finish that delivers superior release efficiency.

| ITEM | TOP | | BOTTOM | | INSIDE DEPTH | | GAUGE | PACK |
|-----------|-----|----|--------|------|--------------|-----|-------|------|
| | IN | CM | IN | CM | IN | CM | | |
| e™ AFPQ18 | 7 | 18 | 4 3/4 | 12.1 | 1 1/2 | 3.8 | 8 | 6 |
| AFPQ20 | 8 | 20 | 5 1/2 | 14 | 1 3/4 | 4.4 | 8 | 6 |
| AFPQ25 | 10 | 25 | 7 5/8 | 19.4 | 1 7/8 | 4.8 | 7 | 6 |
| AFPQ30 | 12 | 30 | 9 3/4 | 24.8 | 2 1/4 | 5.7 | 7 | 6 |
| AFPQ35 | 14 | 35 | 11 | 27.9 | 2 1/2 | 6.4 | 7 | 6 |


OPTIMA III NATURAL & NON-STICK ALUMINUM FRY PANS WITH INSULATING GRIP

This pan's Natural and Eclipse® non-stick finish is elevated even higher with the addition of an insulating grip, which puts cooking comfort, safety and efficiency in your hands.



| NATURAL | | NONSTICK | | TOP | | BOTTOM | | INSIDE DEPTH | | GAUGE | PACK |
|-----------|---------|----------|----|-------|------|--------|-----|--------------|----|-------|------|
| ITEM | ITEM | IN | CM | IN | CM | IN | CM | IN | CM | | |
| e™ AFP18G | AFPE18G | 7 | 18 | 4 3/4 | 12.1 | 1 1/2 | 3.8 | 8 | 6 | | |
| AFP20G | AFPE20G | 8 | 20 | 5 1/2 | 14 | 1 3/4 | 4.4 | 8 | 6 | | |
| AFP25G | AFPE25G | 10 | 25 | 7 5/8 | 19.4 | 1 7/8 | 4.8 | 7 | 6 | | |
| AFP30G | AFPE30G | 12 | 30 | 9 3/4 | 24.8 | 2 1/4 | 5.7 | 7 | 6 | | |
| AFP35G | AFPE35G | 14 | 35 | 11 | 27.9 | 2 1/2 | 6.4 | 7 | 6 | | |


* Quantum® and Eclipse® are Whitford Corporation's registered trademarks for their non-stick surfaces.

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OPTIMA III ALUMINUM SAUCE PANS


Straight walled, satin finished aluminum construction and riveting makes for a dependable and even heating pan for any sauce or gravy imaginable.

| ITEM | CAPACITY | | TOP | | BOTTOM | | HEIGHT | | GAUGE | COVER TO FIT | PACK |
|---|----------|-----|--------|------|--------|------|--------|------|-------|--------------|------|
| | QT | L | IN | CM | IN | CM | IN | CM | | | |
|  APS1 | 1.5 | 1.4 | 6 | 15.2 | 5 | 12.7 | 3 1/2 | 8.9 | 10 | APSC1 | 12 |
| APS2 | 2.75 | 2.6 | 7 5/8 | 19.4 | 6 | 15.2 | 4 | 10.2 | 9 | APSC2 | 12 |
| APS3 | 3.75 | 3.5 | 9 | 22.9 | 7 1/2 | 19.1 | 4 | 10.2 | 9 | APSC3 | 12 |
| APS4 | 4.5 | 4.2 | 9 | 22.9 | 7 1/2 | 19.1 | 5 | 12.7 | 9 | APSC4 | 12 |
| APS5 | 5.5 | 5.2 | 9 3/4 | 24.8 | 8 1/2 | 21.6 | 5 | 12.7 | 9 | APSC5 | 12 |
| APS7 | 7 | 6.6 | 10 1/2 | 26.7 | 8 1/2 | 21.6 | 5 1/4 | 13.3 | 9 | APSC7 | 6 |
| APS10 | 10 | 9.5 | 11 1/2 | 29.2 | 9 3/4 | 24.8 | 5 1/2 | 14 | 9 | APSC10 | 6 |



OPTIMA III ALUMINUM SAUCE PAN COVERS


Designed for the Optima III sauce pan, our covers, made of 1100 alloy aluminum, create a fit that locks in flavor and maintains heat consistency.

| ITEM | IN | CM | GAUGE | FITS PAN | PACK |
|---|--------|------|-------|----------|------|
|  APSC1 | 6 | 15.2 | 19 | APS1 | 6 |
| APSC2 | 7 5/8 | 19.4 | 16 | APS2 | 6 |
| APSC3 | 9 | 22.9 | 16 | APS3 | 6 |
| APSC4 | 9 | 22.9 | 16 | APS4 | 6 |
| APSC5 | 9 3/4 | 24.8 | 17 | APS5 | 6 |
| APSC7 | 10 1/2 | 26.7 | 17 | APS7 | 6 |
| APSC10 | 11 1/2 | 29.2 | 14 | APS10 | 6 |




OPTIMA III ALUMINUM BRAZIER

Even heat distribution and thermal conductivity make these braziers ideal for browning, simmering and more. Heavy-duty construction and rivets make it great for any bustling kitchen.

| ITEM | CAPACITY | | INSIDE DIAMETER | | INSIDE DEPTH | | GAUGE | COVER TO FIT | PACK |
|---|----------|------|-----------------|------|--------------|------|-------|--------------|------|
| | QT | L | IN | CM | IN | CM | | | |
|  ABR15 | 15 | 14.2 | 14 | 35.6 | 6 | 15.2 | 8 | APC32 | 1 |
| ABR18 | 18 | 17.1 | 16 | 40.6 | 5 1/4 | 13.3 | 8 | ASPC34 | 1 |
| ABR24 | 24 | 22.7 | 17 | 43.2 | 5 3/8 | 13.7 | 8 | APC60 | 1 |

OPTIMA III ALUMINUM SAUTÉ PANS

Its flat aluminum bottom and rounded corners create a chef's ideal sautéing surface. Coupled with the sturdy three-riveted handle this pan is consistent, easy-to-use and durable.

| ITEM | CAPACITY | | INSIDE DIAMETER | | INSIDE DEPTH | | GAUGE | COVER TO FIT | PACK |
|---|----------|-----|-----------------|------|--------------|----|-------|--------------|------|
| | QT | L | IN | CM | IN | CM | | | |
|  ASTP3 | 3 | 2.8 | 9 3/4 | 24.8 | 2 3/8 | 6 | 8 | APC10 | 1 |
| ASTP5 | 5 | 4.7 | 11 3/4 | 29.8 | 2 3/8 | 6 | 8 | APC20 | 1 |
| ASTP7 | 7 | 6.6 | 13 3/4 | 34.9 | 2 3/4 | 7 | 8 | APC32 | 1 |




Optima® and Optima® Two Stainless Steel Cookware

The Optima and Optima II set the standard for quality, economical stainless steel cookware. The Optima line's .8 mm to 1.2 mm thick body is ideal for alternative uses, such as storing prepared foods or cooking highly acidic items that otherwise compromise a lesser grade aluminum. The up to 5 mm aluminum bottom makes for improved heat distribution. Several items are also available with a sandwiched bottom of aluminum and .8 mm 18/0 stainless steel, making them induction ready. For exceptional durability, the 18/8 stainless steel boasts superb corrosion resistance and is built to last in a bustling commercial kitchen. For the economical kitchen operator, Optima II's 21CT material offers a standard level of corrosion resistance at an outstanding price.



STAINLESS STEEL STOCK POTS WITH COVERS


.8 mm to 1.2 mm 18/8 or 21CT S/S satin polished pots are excellent for a variety of cooking and storage applications.

| 18/8 ITEM | 21CT  ITEM | CAPACITY | | INSIDE DIAMETER | | INSIDE DEPTH | | PACK |
|--------------|--|----------|------|-----------------|------|--------------|------|------|
| | | QT | L | IN | CM | IN | CM | |
| SSSP8* | 21SSSP8* | 8 | 7.5 | 9 1/2 | 24.3 | 6 5/8 | 16.8 | 1 |
| SSSP12* | 21SSSP12* | 12 | 11.4 | 11 | 27.9 | 7 | 17.8 | 1 |
| SSSP16* | 21SSSP16* | 16 | 15.1 | 11 | 27.9 | 10 3/16 | 25.9 | 1 |
| SSSP20* | 21SSSP20* | 20 | 18.9 | 11 7/8 | 30.2 | 10 1/8 | 25.7 | 1 |
| SSSP24 | 21SSSP24 | 24 | 22.7 | 13 3/16 | 33.5 | 10 3/4 | 27.3 | 1 |
| SSSP32 | 21SSSP32 | 32 | 30.3 | 14 1/4 | 36.2 | 11 3/4 | 29.8 | 1 |
| SSSP40 | 21SSSP40 | 40 | 37.9 | 15 3/4 | 40.1 | 11 7/8 | 30.2 | 1 |
| SSSP60 | 21SSSP60 | 60 | 56.8 | 17 3/4 | 45 | 14 3/16 | 36 | 1 |
| SSSP80 | 21SSSP80 | 80 | 75.7 | 19 3/8 | 50 | 15 3/4 | 40 | 1 |
| SSSP100 | 21SSSP100 | 100 | 94.6 | 19 3/4 | 50.2 | 19 1/2 | 49.5 | 1 |


*Induction ready

STAINLESS STEEL COVERS

S/S covers to fit all sizes of pots listed.


| 18/8 | 21CT  | DIAMETER | | |
|------------|--|----------|------|------|
| ITEM | ITEM | IN | CM | PACK |
| SSSPL8 | 21SSSPL8 | 9 1/2 | 24.3 | 12 |
| SSSPL1216 | 21SSSPL1216 | 11 | 27.9 | 12 |
| SSSPL20 | 21SSSPL20 | 11 7/8 | 30.2 | 12 |
| SSSPL24 | 21SSSPL24 | 13 3/16 | 33.5 | 12 |
| SSSPL32 | 21SSSPL32 | 14 1/4 | 36.2 | 12 |
| SSSPL40 | 21SSSPL40 | 15 3/4 | 40.1 | 12 |
| SSSPL60 | 21SSSPL60 | 17 3/4 | 45 | 12 |
| SSSPL80100 | 21SSSPL80100 | 19 3/4 | 50.2 | 12 |



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STAINLESS STEEL SAUCE PANS WITH COVERS

.8 mm thick 18/8 or 21CT S/S sauce pans with a 5 mm aluminum and .8 mm 18/0 S/S sandwiched bottom.


| 18/8 | 21CT  | CAPACITY | | TOP | | HEIGHT | | PACK |
|---------|--|----------|-----|-------|------|--------|------|------|
| ITEM | ITEM | QT | L | IN | CM | IN | CM | |
| | 21SSSP1* | 1 | .9 | 5 1/2 | 14 | 2 1/2 | 6.3 | 1 |
| SSSP2* | 21SSSP2* | 2 | 1.9 | 6 1/4 | 16 | 3 3/4 | 9.6 | 1 |
| SSSP3* | 21SSSP3* | 3.5 | 3.3 | 7 7/8 | 20 | 4 1/8 | 10.5 | 1 |
| SSSP4* | 21SSSP4* | 4.5 | 4.2 | 7 7/8 | 20 | 5 1/2 | 14 | 1 |
| SSSP6* | 21SSSP6* | 6 | 5.6 | 9 1/2 | 24.1 | 4 7/8 | 12.4 | 1 |
| SSSP7* | 21SSSP7* | 7.5 | 7.1 | 9 1/2 | 24.1 | 6 | 15.2 | 1 |
| SSSP10* | 21SSSP10* | 10 | 9.5 | 11 | 27.9 | 6 | 15.2 | 1 |

*Induction ready



STAINLESS STEEL BRAZIER WITH COVERS

.8 mm to 1.2 mm 18/8 or 21CT S/S satin polished braziers are excellent for storage and certain long cooking applications. Available in four convenient sizes.

| 18/8 | 21CT  | CAPACITY | | INSIDE DIAMETER | | INSIDE DEPTH | | PACK |
|--------|--|----------|------|-----------------|------|--------------|------|------|
| ITEM | ITEM | QT | L | IN | CM | IN | CM | |
| SSBR15 | 21SSBR15 | 15 | 14.2 | 14 1/4 | 36.2 | 5 3/8 | 13.7 | 1 |
| SSBR20 | 21SSBR20 | 20 | 18.9 | 15 3/4 | 40 | 5 3/4 | 14.6 | 1 |
| SSBR25 | 21SSBR25 | 25 | 9.9 | 17 3/4 | 45 | 5 7/8 | 14.9 | 1 |
| SSBR30 | 21SSBR30 | 30 | 27.5 | 19 3/4 | 50.1 | 6 | 15.2 | 1 |

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