Browne-Halco

Professional Stainless Cookware

Thermalloy® STAINLESS STEEL

NSF

- Heavy-duty stainless steel construction with riveted handles for extra strength.
- 1/4" (6 mm) aluminum sandwich bottom for superior heat conductivity resulting in faster more even heat distribution for better cooking.
- Polished, hollow "stay cool" handles are more comfortable to hold.
- Fry pans and sauce pans have a three point triangular rivet pattern which makes a stronger and more durable handle attachment.
- Fry pans are deeper than the leading brand for the same diameter. This makes it easier to flip food in the pan.
- Flat bottom well balanced handles and bodies means that fry pans stay flat on burners and avoid "gassing" on gas ranges i.e. the flame coming up around the sides of the pan if the pan tilts backward.
- Durable Excalibur non-stick finish (on some items) makes for easy cooking and cleaning.
- Induction capable. Thermalloy Stainless offers superior cooking performance on any heat source.



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Excalibur Non-Stick Fry Pans

item no.	diameter
57 24058	7.75"
57 24060	9.5"
57 24061	11"
57 24062 *	12.5"
57 24064 *	14"

* Has helper handle



Fry Pans

item no.	diameter
57 24048	7.75"
57 24050	9.5"
57 24051	11"
57 24052 *	12.5"
57 24054 *	14"

* Has helper handle



Sauce Pans

item no.	capacity	cover
57 24032	2 qt	57 24116
57 24033	3.5 qt	57 24120
57 24034	4.5 qt	57 24120
57 24036	6 qt	57 24122
57 24037 *	7.6 qt	57 24124
57 24040 *	10 qt	57 24128

* Has helper handle



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Braziers

item no.	capacity	cover
57 24009	8 qt	57 24128
57 24014	15 qt	57 24136
57 24019	20 qt	57 24140
57 24024	25 qt	57 24145
57 24029	30 qt	57 24150



Double Boiler Sets

Includes Insert & Cover

item no.	capacity
57 24068	9 qt
57 24072	12 qt
57 24076	16 qt
57 24080	20 qt

Pasta Cookers *

Includes Perforated Insert & Cover.

item no.	capacity
57 24082	12 qt
57 24090	20 qt

* Image not available.



Stock Pots

item no.	capacity	cover
57 23908	8.3 qt	57 24122
57 23910	9.6 qt	57 24124
57 23912	12 qt	57 24126
57 23916	16 qt	57 24128
57 23920	20 qt	57 24132
57 23924	24 qt	57 24134
57 23932	32 qt	57 24134
57 23940	40 qt	57 24145
57 23960	60 qt	57 24150
57 23980	80 qt	57 24150
57 24000	100 qt	57 24150

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Triangular rivet pattern adds strength where it counts.

Hole for pot hook

"Stay Cool" ergonomic handle



1/4" aluminum sandwich bottom.

Flat bottom design allows fry pans to sit flat on burners.

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