



PROFESSIONAL COOKWARE

Loved by chefs for its
performance, reliability
and longevity



Designed to perform and built to last, Browne's extensive **Thermalloy®** Cookware collection is engineered to respond to the demanding needs of commercial kitchens.

Designed by Browne's in-house industrial design team **Thermalloy®** offers industry: best design, durability and performance. Proud to be the ONLY brand of Stainless Steel Cookware to receive the coveted **ACF (American Culinary Federation) Seal of Approval**, **Thermalloy® Stainless Steel line** is available in a wide range of shapes and sizes.

Ideal for every professional kitchen task, from baking, broiling, stir-frying, searing and sauté to pan-frying and simmering the **Thermalloy®** collection features a range of materials including Stainless Steel, Tri-Ply, 2-Ply, Aluminium, Carbon Steel and Cast Iron.

American Culinary Federation ACF's Seal represents quality in an entire product, including application and ease of use, physical properties and performance. ACF culinary experts to test products in a professional environment to evaluate:

- **Application:** ease of use, versatility adaptability of product
- **Physical properties:** consistent appearance, texture, color, shape and size
- **Performance:** use of or applying the product to cooking, baking or service procedure
- **Packaging standards:** container, label, general compliance with government regulations and standards

Earning the prestigious accreditation from America's most respected chef organization underscores the quality of the **Thermalloy®** line.