

# the ultimate design

Tri-Gen™ Tri-ply Stainless Steel Cookware offers a well-balanced cooking experience by combining the beauty and grace of stainless steel with powerful heating properties of aluminum.

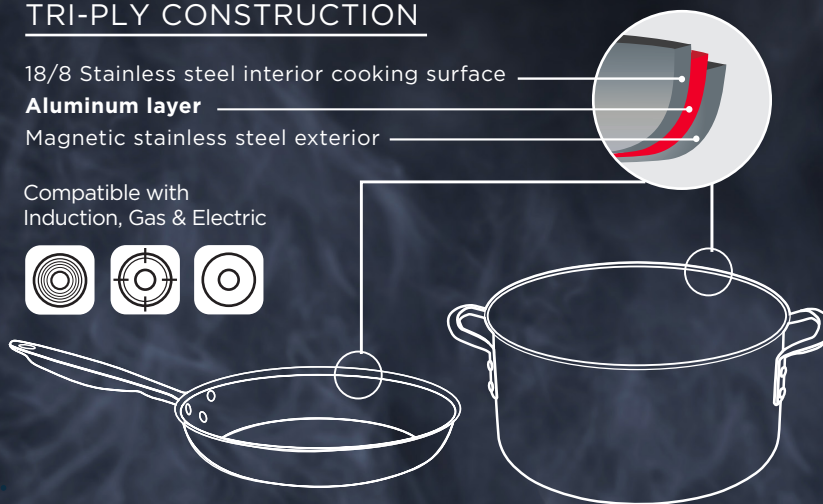
## INDUCTION READY TRI-PLY CONSTRUCTION

18/8 Stainless steel interior cooking surface

**Aluminum layer**

Magnetic stainless steel exterior

Compatible with  
Induction, Gas & Electric



Fry Pans  
Sauté Pans  
Sauce Pans  
Stock Pots  
Braziers



# Tri-ply Fry Pans



- Handles offer excellent comfort and pan control with minimum hand fatigue for high-volume operators
- Triangular positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- Available in natural and Excalibur® non-stick finishes
- Available in five (5) sizes

## EXCALIBUR® Non-stick finish

Excalibur non-stick finish is reinforced externally with a proprietary stainless-steel alloy  
**Highest performing commercial coating available**



ITEM	DESCRIPTION	SIZE	UOM	CASE
TGFP-7	Natural Finish	7"	Each	1/6
TGFP-7NS	Non-stick	7"	Each	1/6
TGFP-8	Natural Finish	8"	Each	1/6
TGFP-8NS	Non-stick	8"	Each	1/6
TGFP-10	Natural Finish	10"	Each	1/6
TGFP-10NS	Non-stick	10"	Each	1/6
TGFP-12	Natural Finish	12"	Each	1/2
TGFP-12NS	Non-stick	12"	Each	1/2
TGFP-14	Natural Finish	14"	Each	1/2
TGFP-14NS	Non-stick	14"	Each	1/2

7"



TGFP-7  
TGFP-7NS  
15-1/8"L x 7-5/8"W x 3"H  
including handle

8"



TGFP-8  
TGFP-8NS  
16-7/8"L x 8-5/8"W x 3"H  
including handle

12"



TGFP-12  
TGFP-12NS  
22"L x 12-3/8"W x 3-3/4"H  
including handle

14"



TGFP-14  
TGFP-14NS  
25-3/8"L x 14-1/2"W x 3-7/8"H  
including handles

10"



TGFP-10  
TGFP-10NS  
18-7/8"L x 10-5/8"W x 3-3/4"H  
including handle

Triangular shape gives the chef more rotational control when flipping, sautéing or pouring

Hollow handle helps limit heat migration

Underside notch for index finger adds comfort and control of the pan

