

Master Chefs' Order Approved



INDUCTION-READY

TRI=GEN™

by **winco**

NEXT
GENERATION
COOKWARE





*Master Chefs' Order
Approved*

the ultimate design

Tri-Gen™ Tri-ply Stainless Steel Cookware offers a well-balanced cooking experience, 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 Pro-Release™ Fry Pans



- **Tri-Ply Construction for Even Heat**
Aluminum core delivers fast, consistent heat distribution while minimizing hot spots
- **PFAS-Free Pro Release™ Non-Stick Treatment**
Reduces the need for oils and sprays while supporting easy food release and cleanup
- **Commercial Durability with Metal Utensil Safe Surface**
Engineered to withstand high-volume kitchen use without compromising performance
- **Induction-Ready and Multi-Surface Compatible**
Works across gas, electric, ceramic, and induction cooktops
- **High-Heat Versatility up to 932°F (500°C)**
Supports stovetop, oven, and broiler applications with reliable performance

ITEM	DESCRIPTION	SIZE	UOM	CASE
TGFP-7PR	Pro-Release	7"	Each	6
TGFP-8PR	Pro-Release	8"	Each	6
TGFP-10PR	Pro-Release	10"	Each	6
TGFP-12PR	Pro-Release	12"	Each	2
TGFP-14PR	Pro-Release	14"	Each	2



12"



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

14"



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

7"



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

8"



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

10"



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

"I was thoroughly impressed by the fry pan's exceptional release properties and outstanding durability. Food releases effortlessly with little to no oil, and even after repeated high-heat use with metal utensils, the surface showed no wear or scratching.

The PFAS-Free treatment eliminates any concern about peeling or burning, while still delivering professional-grade performance up to 500°C (932°F). This innovative technology represents a major step forward in cookware that combines superior release, resilience, and versatility."



- Master Chef Robert Mancuso

Tri-ply Fry Pans



- Handles offer excellent comfort and pan control, minimizing hand fatigue for high-volume operators
- Triangular-positioned rivets provide strength - will not loosen in high-volume commercial kitchens

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

12"



TGFP-12

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

14"



TGFP-14

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

7"



TGFP-7

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

8"



TGFP-8

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

10"



TGFP-10

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

Compatible with
Induction, Gas & Electric



Tri-ply Fry Pans



- Handles offer excellent comfort and pan control, minimizing hand fatigue for high-volume operators
- Triangular-positioned rivets provide strength - will not loosen in high-volume commercial kitchens

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

PFOA
FREE

EXCALIBUR®
Non-stick finish

Reinforced externally with a proprietary stainless steel alloy for superior strength, scratch resistance, and release

Highest performing commercial coating available



12"



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

14"



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

7"



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

8"



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

10"



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

Triangular handle shape
for rotational control when
flipping, sautéing, or pouring

Hollow handle helps
limit heat migration

Underside notch on handle
cradles index finger, for
comfort and pan control



Tri-ply Sauté Pans



- Straight sides for easy stirring, mixing or flipping food without spilling
- Sauté, brown, and stir-fry with ease
- Triangular-positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Four (4) sizes available

ITEM	DESCRIPTION	SIZE	DIA	UOM	CASE
TGET-2	Saute Pan w/ Cover	2 Qt	8"	Set	1/6
TGET-3	Saute Pan w/ Cover	3 Qt	9.5"	Set	1/6
TGET-6	Saute Pan w/ Cover, Helper Hdl	6 Qt	12.5"	Set	1/4
TGET-7	Saute Pan w/ Cover, Helper Hdl	7 Qt	14"	Set	1/2

2qt



TGET-2

16-5/8" L x 8-1/2" W
including handle
3-1/4" H pan only

6qt



TGET-6

24-1/4" L x 13-1/8" W
including handles
4-1/8" H pan only

3qt



TGET-3

18-1/8" L x 10" W
including handle
3-5/8" H pan only

7qt



TGET-7

26-1/8" L x 15" W
including handles
4" H pan only

Triangular-shaped handle slopes outward on top for control and comfortable thumb rest.

Compatible with
Induction, Gas & Electric





Tri-ply Sauce Pans



- Prepare sauces, stews, soups, custards, and more with optimal comfort and dependability
- Triangular-positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Five (5) sizes available

ITEM	DESCRIPTION	SIZE	DIA	UOM	CASE
TGAP-2	Sauce Pan w/ Cover	1.5 Qt	6"	Set	1/6
TGAP-3	Sauce Pan w/ Cover	2.5 Qt	7"	Set	1/6
TGAP-4	Sauce Pan w/ Cover	3.5 Qt	8"	Set	1/4
TGAP-5	Sauce Pan w/ Cover	4.5 Qt	8.5"	Set	1/4
TGAP-7	Sauce Pan w/ Cover, Helper Hdl	7 Qt	9.5"	Set	1/2



TGAP-5
17-3/8"L x 9-1/4"W
including handle
5-1/8"H pan only



TGAP-2
14-1/2"L x 7"W
including handle
3-5/8"H pan only



TGAP-3
15-1/8" x 7-3/4"
including handle
4-1/8" pan only



TGAP-7
19-7/8"L x 10"W
including handles
6-1/2"H pan only



TGAP-4
16-5/8" x 8-1/2"
including handle
4-3/4" pan only

Tri-ply Stock Pots



- Prepare soups, pastas, vegetables, and more with optimal comfort and dependability
- Wide loop handles, securely riveted for excellent stability, and roomy for handling with hot pads
- Triangular-positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Six (6) sizes available

ITEM	DESCRIPTION	SIZE	DIA	UOM	CASE
TGSP-4	Stock Pot w/Cover	4.5 Qt	8.5"	Set	1/6
TGSP-6	Stock Pot w/Cover	6 Qt	8.5"	Set	1/6
TGSP-8	Stock Pot w/Cover	8 Qt	9.5"	Set	1/6
TGSP-12	Stock Pot w/Cover	12 Qt	12"	Set	1/4
TGSP-16	Stock Pot w/Cover	16 Qt	12.5"	Set	1/4
TGSP-20	Stock Pot w/Cover	20 Qt	14"	Set	1/4

4.5qt



TGSP-4

13"W including handles
5-1/4"H pot only

6qt



TGSP-6

13"W including handles
6-5/8"H pot only

8qt



TGSP-8

13-3/4"W including handles
7-3/8"H pot only

12qt



TGSP-12

16-1/2"W including handles
7-1/4"H pot only

16qt



TGSP-16

17-1/4"W including handles
8-1/4"H pot only

20qt



TGSP-20

19"W including handles
8-1/4"H pot only

Compatible with
Induction, Gas & Electric



Tri-ply Braziers



- Straight, shallow sides and wide cooking surface is perfect for braising meats, broths, and more
- Wide loop handles, securely riveted for excellent stability, and roomy for handling with hot pads
- Triangular-positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Two (2) sizes available

ITEM	DESCRIPTION	SIZE	DIA	UOM	CASE
TGBZ-12	Brazier w/Cover	12 Qt	13.5"	Set	1/4
TGBZ-14	Brazier w/Cover	14 Qt	14"	Set	1/4

12qt



TGBZ-12

18"W including handles
5-1/2"H brazier only

14qt



TGBZ-14

19"W including handles
6"H brazier only

Full Color
Packaging



**Master Chefs'
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As a Certified Master Chef, having the right kitchen tools is essential - and we're thrilled to be bringing Tri-Gen cookware by Winco into the ICS Culinary Center!"

- Chef Michael J. Robbins, CMC

TRI-GEN™

by Winco®



Built for comfort and purpose.



CFS BRANDS

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