

Stock Pots & Sauce Pots

Unequaled versatility and durability makes Eagleware® the top choice in commercial kitchens worldwide. The thermally efficient 3004 alloy evenly distributes heat from the source to the rim. The high quality of this prime aluminum alloy, compared to softer 3003 or 1100 alloy material, means greater dent-resistance and durability. And that spells overall savings for you in the long run. The securely riveted handles are nickel/chrome-plated steel, and will be replaced less often than softer aluminum welded/riveted handles. Finally, the uniform satin finish pot with straight sidewalls not only optimizes heat distribution but also eliminates the transfer of food flavors and makes for easy cleanup.



STOCK POTS

Eagleware offers a wide range of stock pots for nearly every cooking application. The 3004 aluminum alloy provides extra dent-resistance to enhance durability and promote maximum thermal efficiency. Thermal conductivity is further boosted by the pots' lustrous satin finish interiors and exteriors. All Eagleware stock pots have extra heavy-duty plated handles and beadless rims which do not trap food particles, making for easy cleanup. All pots are available with .080" (2 mm) thick aluminum covers with formed handles.

ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW10	EW10WC	10	9.5	10	25.4	7 5/8	19.4	8	1	EWC10
EW12	EW12WC	12	11.4	10	25.4	9	22.9	8	1	EWC10
EW16	EW16WC	16	15.1	10	25.4	12	30.5	8	1	EWC10
EW20	EW20WC	20	18.9	12	30.5	10 5/8	27	8	1	EWC20
EW24	EW24WC	24	22.7	12	30.5	12 7/16	31.6	8	1	EWC20
EW32	EW32WC	32	30.3	14	35.6	11 5/8	29.5	8	1	EWC40
EW40	EW40WC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60	EW60WC	60	56.8	16	40.6	17 1/2	44.5	6	1	EWC60
EW80	EW80WC	80	75.7	19	48.3	16 1/4	41.3	6	1	EWC80