



SAUCE POTS

Thermal conductivity is paramount when simmering sauces for long periods of time. Eagleware sauce pots’ satin finish interior and exterior and 3004 aluminum alloy ensure even and thorough heat transfer for exactly this purpose. Extra heavy-duty plated handles and beadless rims make using Eagleware sauce pots safe and easy. 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			
EW06	EW06WC	6	5.7	10	25.4	4 1/2	11.4	8	1	EWC10
EW0812	EW0812WC	8 1/2	8	10	25.4	6 3/8	16.2	8	1	EWC10
EW010	EW010WC	10	9.5	12	30.5	5 1/4	13.3	8	1	EWC20
EW14	EW14WC	14	13.2	12	30.5	7 1/2	19	8	1	EWC20

STOCK POTS WITH FAUCETS

Stock pots with faucets make transfers almost effortless and can be removed and disassembled for quick cleaning. Faucets are made entirely of highly polished, stainless steel, with no plastic parts, for continuous or manually controlled draining. They can be bought separately or as a replacement item.



ITEM	WITH COVER	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK	COVER TO FIT
		QT	L	IN	CM	IN	CM			
EW40F	EW40FWC	40	37.9	14	35.6	15	38.1	8	1	EWC40
EW60F	EW60FWC	60	56.8	16	40.6	17 1/2	44.5	6	1	EWC60
EW80F	EW80FWC	80	75.7	19	48.3	6 1/4	41.3	6	1	EWC80