



### PROFESSIONAL ALUMINUM DOUBLE BOILERS

A professional double boiler is essential for preparing delicate sauces and scorch-proof liquids. Our double boilers boast a snug fit that speeds up cooking time while reducing heat loss. The insets and pots have a completely polished finish and are made of heavy gauge .125" (3 mm) aluminum alloy. They are offered in three convenient sizes with a cover. Insets are available as a replacement item.



ITEM	INSETS ONLY	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	PACK
		QT	L	IN	CM	IN	CM		
EWDB10	EWDBI10	8 1/2	8	10	25.4	7 3/8	18.7	8	1
EWDB12	EWDBI12	11	10.4	10	25.4	9	22.9	8	1
EWDB20	EWDBI20	17 1/2	16.6	12	30.5	10	25.4	8	1

### COVERS

Snug fitting covers are imperative for a commercial kitchen. Ours are made of extra thick gauge 3004 aluminum alloy with securely riveted plated steel handles. They are designed to fit Eagleware cookware.



ITEM	IN	CM	GAUGE	PACK
EWC10	10	25.4	12	12
EWC20	12	30.5	12	12
EWC40	14	35.6	12	12
EWC60	16	40.6	12	12
EWC80	19	48.3	12	12

### PROFESSIONAL ALUMINUM SAUTÉ PANS

Professional chefs know the value of a well-designed sauté pan. Ours feature heavy gauge aluminum and flat bottoms to ensure even heat distribution, while the rounded corners and large, heavy, steel handles make them easy to work with. Three heavy aluminum rivets securely attach the handle, which has an eye for hanging and an EagleGrip™ insulating grip for enhanced heat protection and slippage prevention. Available in three nesting sizes.



ITEM	CAPACITY		INSIDE DIAMETER		INSIDE DEPTH		GAUGE	COVER TO FIT	PACK
	QT	L	IN	CM	IN	CM			
EWP3	3	2.8	10	25.4	2 3/8	6	8	EWC10	2
EWP5	5	4.7	12	30.5	2 5/8	6.7	8	EWC20	2
EWP7	7	6.6	14	35.6	2 7/8	7.3	8	EWC40	2