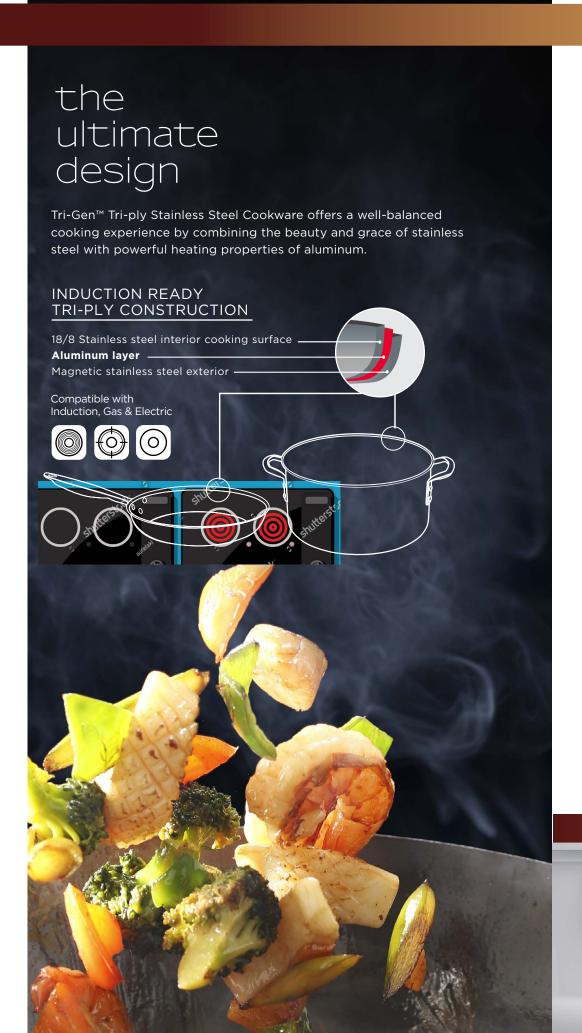
INDUCTION-READY







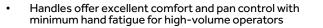




Tri-ply Fry Pans







- 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

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



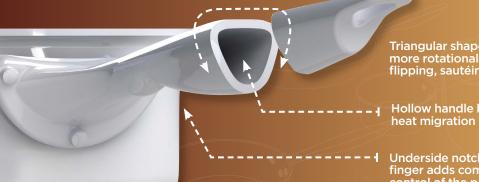




Excalibur non-stick finish is reinforced externally with a proprietary stainless-steel alloy

Highest performing commercial coating available





including handles

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

Hollow handle helps limit

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



TGFP-10NS

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

including handle

Fry Pans Sauté Pans Sauce Pans Stock Pots **Braziers**



TRIEGEN Handles built for comfort and purpose.

Tri-ply Sauté Pans







- Deep, straight sides for easy stirring, mixing or flipping of food without spilling
- Sauté, brown or stir fry with ease
- Can be used with any type of cooktop, including
- Triangular positioned rivets provide strength will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Available in four (4) sizes



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





Triangular shaped handle with outward sloping top provides the chef with better control and a more comfortable thumb rest.









Tri-ply Sauce Pans







- Perfect for preparing many types of foods while offering beautiful style and balance
- Can be used with any type of cooktop,
- Triangular positioned rivets provide strength will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Available in five (5) sizes











Tri-ply Stock Pots



UOM CASE

Set 1/6

Set 1/6

SIZE DIA

4.5 Qt 8.5"

6 Qt 8.5"

12 Qt 12"

9.5"

16 Qt 12.5" Set 1/4

8 Qt

TGSP-20 Stock Pot w/Cover 20 Qt 14" Set 1/4





- Larger sizes for higher volume food preparation
- Securely riveted wide loop handles provide excellent stability for larger hands when handling hot pads
- Loop handles offer flat surface area to provide a comfortable safe grip while being carried
- Can be used with any type of cooktop, including
- Triangular positioned rivets provide strength will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Available in six (6) sizes



DESCRIPTION

TGSP-4 Stock Pot w/Cover

TGSP-6 Stock Pot w/Cover

TGSP-8 Stock Pot w/Cover

TGSP-12 Stock Pot w/Cover

TGSP-16 Stock Pot w/Cover

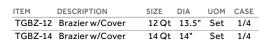
Tri-ply Braziers







- Moderately deep side walls and wide bottom surface great for browning and slow cooking
- Securely riveted wide loop handles provide excellent
- Can be used with any type of cooktop, including
- Triangular positioned rivets provide strength will not loosen in high-volume commercial kitchens
- Mirror finish exterior, satin finish interior
- Available in two (2) sizes





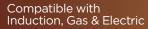


5-1/2"H brazier only



19"W including handles 6"H brazier only



















mirror finish exterior satin finish interior









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