

**NEW**

# Thermalloy

S T A I N L E S S S T E E L

# Stainless Steel Cookware

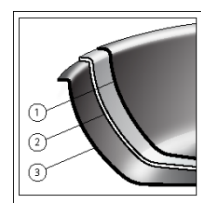


## TRI-PLY

- Three layers of metal are seamlessly bonded together. A bottom layer of stainless steel, a mid layer of aluminum and top layer of stainless steel alloy with superior thermal conductivity
- The two exterior layers of stainless are durable, smooth and easy to clean while the interior layer of aluminum provides rapid and even heat transfer for superior cooking performance
- Three stainless steel rivets securely fasten the "stay-cool" hollow cast handle to the fry pan.
- Suitable for use on gas, electric, ceramic, induction and halogen heat sources
- Limited lifetime warranty
- Cash & Carry packaging
- NSF listed



**Top. Stainless Steel** 0.02" – 0.5mm  
**Mid. Aluminum** 0.06" – 1.5mm  
**Bottom. Stainless Steel** 0.02" – 0.5mm



### Tri-ply Fry Pans

Natural Finish

ITEM	DIM
<b>57 24092</b>	8" x 1-1/2" / 20 x 4cm
<b>57 24093</b>	9-1/2" x 2" / 24 x 5cm
<b>57 24094</b>	11" x 2" / 28 x 5cm



Excalibur® Non-Stick

ITEM	DIM
<b>57 24096</b>	8" x 1-1/2" / 20 x 4cm
<b>57 24097</b>	9-1/2" x 2" / 24 x 5cm
<b>57 24098</b>	11" x 2" / 28 x 5cm

[Coming in October]

### Tri-ply Wok

Item	DIM
<b>57 24095</b>	12" x 3-5/8" / 30.5 x 9.2cm



t- 888.289.1005 / f- 800.326.4252  
 2840 Morris Ave., Union, NJ 07083  
[halco.com](http://halco.com)    [browneco.com](http://browneco.com)