## INDUCTION-READY

# TRIEGEN

by winco











## EXCALIBUR® Non-stick finish

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

Highest performing commercial coating available



## TRI-PLY INDUCTION-READY FRY PANS

- Handles offer excellent comfort and pan control, minimizing hand fatigue for high-volume operators
- Triangular positioned rivets provide strength will not loosen in high-volume commercial kitchens
- ◆ Available in natural and Excalibur® non-stick finishes
- ♦ 5 sizes available

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











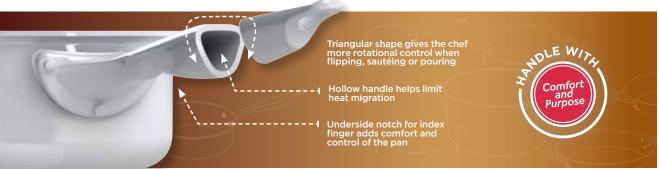




TGFP-SERIES



**NON-STICK FRY PANS** 







## PREMIUM STAINLESS STEEL **OMELET PANS**



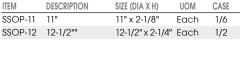




DESCRIPTION SIZE (DIA X H) ITEM UOM

Induction compatible Riveted, sturdy handles

STAINLESS STEEL OMELET PANS



Tri-ply base for even heat distribution







SSOP-SERIES



## PREMIUM STAINLESS STEEL FRY PANS



 Heavy-duty premium 18/8 stainless steel offers excellent corrosion resistance and a bright finish

14-1/4" x 2-1/2" Each

1/2

- Tri-ply bottom for even heat distribution
- Extra-sturdy riveted handles

## STAINLESS STEEL FRY PANS Natural finish

SSFP-14

DESCRIPTION ITEM SIZE UOM CASE SSFP-8 8" 8" x 1-1/2" Each 1/6 SSFP-9 9-1/2" 9-1/2" x 1-3/4" Each 1/6 SSFP-11 11" 11" x 2" Each 1/6 12", Help Hdl 12-1/2" x 2" Each SSFP-12 1/2





14", Help Hdl

## ◆ Excalibur® non-stick coating

ITEM	DESCRIPTION	SIZE	UOM	CASE
SSFP-8NS	8"	8" x 1-1/2"	Each	1/6
SSFP-9NS	9-1/2"	9-1/2" x 1-3/4"	Each	1/6
SSFP-11NS	11"	11" x 2"	Each	1/6
SSFP-12NS	12", Help Hdl	12-1/2" x 2"	Each	1/2
SSFP-14NS	14", Help Hdl	14-1/4" x 2-1/2"	Each	2





SSFP-SERIES





## **COVERS FOR STAINLESS STEEL FRY PANS**

ITEM	DESCRIPTION	UOM	CASE
SSTC-8F	Cover for 8" Fry Pans	Each	6/12
SSTC-8	Cover for 9-1/2" Fry Pans	Each	6/12
SSTC-12	Cover for 10" and 11" Fry Pans	Each	6/12
SSTC-12F	Cover for 12" Fry Pans	Each	6/12
SSTC-32	Cover for 14" Fry Pans	Each	6





## STAINLESS STEEL DOUBLE BOILERS & PERFORATED STEAMERS





SSDB-20S

## STAINLESS STEEL DOUBLE BOILERS & PERF'D STEAMERS

- ◆ 18/8 Stainless steel; tri-ply bottom
- ◆ Cover included

ITEM	DESCRIPTION	SIZE	UOM	CASE
SSDB-8	8 Qt Double Boiler	9-1/2" x 6-3/4" & 7-1/2"	Set	1/6
SSDB-12	12 Qt Double Boiler	10-1/4" x 8-1/2" & 9-3/8"	Set	1/6
SSDB-16	16 Qt Double Boiler	11" x 9-5/8" & 10-1/2"	Set	1/4
SSDB-20	20 Qt Double Boiler	11-7/8" x 10- 5/8" & 11-1/2"	Set	1/4
SSDB-8S	8 Qt Steamer/ Pasta Cooker	9-1/2" x 6-3/4" & 7-1/2"	Set	1/6
SSDB-12S	12 Qt Steamer/ Pasta Cooker	10-1/4" x 8-1/2" & 9-3/8"	Set	1/6
SSDB-16S	16 Qt Steamer/ Pasta Cooker	11" x 9-5/8" & 10-1/2"	Set	1/4
SSDB-20S	20 Qt Steamer/ Pasta Cooker	11-7/8" x 10- 5/8" & 11-1/2"	Set	1/4

## REPLACEMENT COVERS

ITEM	DESCRIPTION	UOM	CASE
SSTC-8	Replacement Cover for 8 Qt	Each	6/12
SSTC-10	Replacement Cover for 12 Qt	Each	6
SSTC-12	Replacement Cover for 16 Qt	Each	6/12
SSTC-20	Replacement Cover for 20 Qt	Each	6/12



**NSF** 

SSDB-SERIES SSTC-SERIES

## CARBON STEEL PANS







CSPP-35

## polished carbon steel french-style fry pans

Ideal for high-heat cooking and well suited for long preheating and searing.

- Made in Spain
- Sturdy, riveted handle
- Hand wash, dry immediately and completely; rub on light coat of cooking oil and store in dry, non-humid area

ITEM	DESCRIPTION	UOM	CASE
CSFP-7	7-7/8"	Each	5
CSFP-8	8-5/8"	Each	8
CSFP-9	9-1/2"	Each	7
CSFP-11	10-3/8"	Each	4
CSFP-12	11-1/8"	Each	3

## CARBON STEEL PAELLA PANS

Create and display authentic paella dishes, roasting meat, stir-fry, and much more!

- Made in Spain
- Hand wash, dry thoroughly and store in dry area

ITEM	DESCRIPTION	FINISH	UOM	CASE
CSPP-7	7-7/8"	Polished	Each	12
CSPP-11	11"	Polished	Each	10
CSPP-14	14-1/8"	Polished	Each	5
CSPP-23	23-5/8"	Polished	Each	1
CSPP-35	35-1/2", 4 Hdls	Polished	Each	1
CSPP-11E	11"	Enameled	Each	10
CSPP-14E	14-1/8"	Enameled	Each	5
CSPP-23E	23-5/8"	Enameled	Each	1



New Item



# GET COOKING WITH CAST

Cookware that gets better with age!

Our FireIron™ Cast collection is the perfect kitchen tool that can handle any commercial kitchen cooktop. The full-size cast iron pans come seasoned and ready to use, right out of the box!



Compatible with multiple cooking surfaces



## SAUTÉ, FRY, BOIL, BRAISE, BAKE, ROAST

Cook with confidence!

Achieve an excellent sear on the fine, smooth surface.



## **EASY HANDLING**

Wide handles to easily grasp and maneuver



## **COMFORT GRIP**

Thumbrest for comfortable grip when handling





## FIREIRON™ CAST IRON COOKWARE

Designed to last for generations, FireIron $^{\mathbb{M}}$  cast iron pans are pre-seasoned and induction ready. Great for kitchen-to-table service.

- Fine, smooth surface for excellent sear; also sauté, fry, boil, braise, bake, and roast
- Wide-grip dual handles with thumbrest for comfortable grip and better handling



## FIREIRON™ CAST IRON SKILLETS WITH DUAL HANDLES

ITEM	DESCRIPTION	UOM	CASE
CASD-8	8" Dia	Each	6
CASD-10	10" Dia	Each	4
CASD-12	12" Dia	Each	4

## CAST IRON COOKWARE & WOOD UNDERLINERS









## FIREIRON™ CAST IRON GRILL PANS W/ HELPER HANDLE

ITEM	DESCRIPTION	UOM	CASE
CAGP-10R	10-1/4" Dia	Each	4
CAGP-10S	10-1/2" Square	Each	4





## FIREIRON™ CAST IRON SKILLETS

ITEM	DESCRIPTION	UOM	CASE
CAST-6	6"	Each	6
CAST-8	8"	Each	6
CAST-10	10" with Helper Handle	Each	4
CAST-12	12" with Helper Handle	Each	4



CAST-6 with CAST-6UL





## FIREIRON™ CAST IRON WOOD UNDERLINERS

- Dual contoured handles for secure grip to safely transport hot skillets
- Protect table/countertop surfaces from heat damage
- Hand wash only

ITEM		DESCRIPTION	UOM	CASE	
CA	ST-6UL	Fits CAST-6	Each	12/48	
CA	ST-8UL	Fits CAST-8	Each	12/48	



CAGP-6UL

## **ROUND CAST IRON GRILL PAN**

ITEM	DESCRIPTION	UOM	CASE	
IGL-10	10", Black Coating	Each	8	





# ALUMINUM COOKWARE



Fry Pans | Sauce Pots | Braziers | Stock Pots | Sauté Pans







**Excellent quality** for the price



Strong and durable structure with reinforced edges



Ergonomic, sturdy handles for comfort



3003 aluminum for fast and even heat distribution, no hot spots





pg 213



## INDUCTION READY ALUMINUM COOKWARE



NON-STICK FRY PANS



Induction ready pot/pan base





New hybrid technology bonds a stainless steel plate to aluminum cookware, as effective in utilizing induction technology as full stainless steel cookware.

- Deep drawn 3003 Aluminum body is durable and highly conductive, better than stainless steel cookware for quickly and evenly distributing heat
- Stainless steel bonded plate allows for magnetic contact with induction cooktops
- Thicker handles and heavier rivets than standard cookware allow for secure comfort in transporting cookware
- Can also be safely used with gas or electric ranges

## NATURAL FINISH INDUCTION READY ALUMINUM FRY PANS

Ergonomic comfort handle is heat resistant to 500°F (260°C)

ITEM	DESCRIPTION	PLATE SIZE	UOM	CASE
AFPI-8H*	8"Dia	5"	Each	6
AFPI-10H	10"Dia	6-1/4"	Each	6
AFPI-12H	12"Dia	6-7/8"	Each	6

\*Compatible with all Winco® induction cookers (May not be compatible with all induction cookers on the market.)

## **NON-STICK INDUCTION READY** ALUMINUM FRY PANS

- Quantum2® non-stick finish bonds to the aluminum for longlasting, scratch-resistance
- Ergonomic comfort handle is heat resistant to 500°F (260°C)

ITEM	DESCRIPTION	PLATE SIZE UOM	CASE
AFPI-8NH*	8"Dia	5" Each	6
AFPI-10NH	10"Dia	6-1/4" Each	6
AFPI-12NH	12"Dia	6-7/8" Each	6

\*Compatible with all Winco® induction cookers. (May not be compatible with all induction cookers on the market.)









## **INDUCTION READY STOCK POTS**

- Reinforced rim adds extra durability, extending the integrity of the cookware
- 3003 Aluminum, 4.0mm, 3/16" thick
- 10" diameter opening

ITEM	DESCRIPTION	HEIGHT	PLATE SIZE	UOM	CASE
AXSI-8	8 Qt	6-1/2"H	7-1/2"	Each	1
AXSI-10	10 Qt	7-1/2"H	7-1/2"	Each	1
AXSI-12	12 Qt	9"H	7-1/2"	Each	1
AXSI-16	16 Qt	12"H	7-1/2"	Each	1

## INDUCTION READY SAUTÉ PAN

- Thicker handle and heavier rivets than standard cookware allow for secure comfort when lifting and carrying
- 3003 Aluminum, 4.0mm, 3/16" thick

ITEM	DESCRIPTION	PLATE SIZE	UOM	CASE
AXTI-3	3 Qt	7-1/2"	Each	6

## **COVERS FOR ALUMINUM** FRY PANS







## **COVERS FOR ALUMINUM FRY PANS**

ITEM	DESCRIPTION	UOM	CASE
ASP-2C	For 8" Fry Pan	Each	12
AXS-16C	For 10" Fry Pan	Each	6
AXS-20C	For 12" Fry Pan	Each	6
AXS-40C	For 14" Fry Pan	Each	6



Constructed of 3003 series aluminum alloy with riveted heavy weight handles, the Gladiator fry pans will keep up with the rigorous demands of a commercial kitchen, in addition to providing excellent heat distribution for searing, browning and frying.

3.5mm thickness



## GLADIATOR™ NATURAL FINISH

ITEM	DESCRIPTION	UOM	CASE
AFP-7A	7"Dia	Each	6
AFP-8A	8"Dia	Each	6
AFP-10A	10"Dia	Each	6
AFP-12A	12"Dia	Each	6
AFP-14A	14"Dia	Each	6
AFP-7A-H	7"Dia with Sleeve	Each	6
AFP-8A-H	8"Dia with Sleeve	Each	6
AFP-10A-H	10"Dia with Sleeve	Each	6
AFP-12A-H	12"Dia with Sleeve	Each	6
AFP-14A-H	14"Dia with Sleeve	Each	6



## GLADIATOR™ EXCALIBUR® NON-STICK

 Excalibur® non-stick finish bonds to the aluminum for a long lasting, scratch-resistant finish

ITEM	DESCRIPTION	UOM	CASE
AFP-7XC	7"Dia	Each	6
AFP-8XC	8"Dia	Each	6
AFP-10XC	10"Dia	Each	6
AFP-12XC	12"Dia	Each	6
AFP-14XC	14"Dia	Each	6
AFP-7XC-H	7"Dia with Sleeve	Each	6
AFP-8XC-H	8"Dia with Sleeve	Each	6
AFP-10XC-H	10"Dia with Sleeve	Each	6
AFP-12XC-H	12"Dia with Sleeve	Each	6
AFP-14XC-H	14"Dia with Sleeve	Each	6



- ◆ Available in three finishes: Majestic™ mirror, Majestic™ natural & Majestic™ Quantum2®non-stick
- 3.5mm thickness



ITEM	DESCRIPTION	UOM	CASE
AFP-7S	7"Dia	Each	6
AFP-8S	8"Dia	Each	6
AFP-10S	10"Dia	Each	6
AFP-12S	12"Dia	Each	6
AFP-14S	14"Dia	Each	6



ITEM	DESCRIPTION	UOM	CASE
AFP-7	7"Dia	Each	6
AFP-8	8"Dia	Each	6
AFP-10	10"Dia	Each	6
AFP-12	12"Dia	Each	6
AFP-14	14"Dia	Fach	6

## MAJESTIC™ QUANTUM2® NON-STICK

ITEM	DESCRIPTION	UOM	CASE
AFP-7NS	7"Dia	Each	6
AFP-8NS	8"Dia	Each	6
AFP-10NS	10"Dia	Each	6
AFP-12NS	12"Dia	Each	6
AFP-14NS	14"Dia	Each	6
AFP-7NS-H	7"Dia with Sleeve	Each	6
AFP-8NS-H	8"Dia with Sleeve	Each	6
AFP-10NS-H	10"Dia with Sleeve	Each	6
AFP-12NS-H	12"Dia with Sleeve	Each	6
AFP-14NS-H	14"Dia with Sleeve	Each	6

## GLADIATOR™ FRY PANS















## ALUMINUM GYRO PAN

## 10" ALUMINUM GYRO PAN

The perfect pan for catching meat that is carved off of a gyro cone when rotating on a vertical broiler.

• Ergonomically designed, insulated silicone handle is heatresistant up to 450°F (230°C)

ITEM	DESCRIPTION	UOM	CASE
AGP-10	10" Gyro Pan	Each	12





## HEAVY-DUTY ALUMINUM SAUCE PANS



## **ALUMINUM STRAIGHT-SIDED SAUCE PANS**

- 3003 Aluminum, 4.0mm thickness
- Broad base offers widest area for optimal heating; ideal for cooking sauces or vegetables

ITEM	DESCRIPTION	SIZE (DIA X H)	UOM	CASE
ASP-2SW	2-1/2 Qt	7-1/2" x 3-5/16"	Each	12
ASP-4SW	4 Qt	7-1/2" x 5-1/4"	Each	6
ASP-6SW	6-1/2 Qt	10" x 5"	Each	6
ASP-8SW	8-1/2 Qt	10" x 6-1/2"	Each	6



ITEM	DESCRIPTION	UOM	CASE
ASP-2C	Cover for 2-1/2 Qt & 4 Qt	Each	12
ASP-5C	Cover for 6-1/2 Qt & 8-1/2 Qt	Each	12



ASP-6SW



**ASP-SERIES** 







## **ALUMINUM TAPERED SAUCE PANS**

- ◆ 3003 Aluminum, 3.0mm thickness
- Flared sides for easier stirring and churning

ITEM	DESCRIPTION	SIZE (DIA X H)	UOM	CASE
ASP-1	1-1/2 Qt	5-3/4" x 3-5/8"	Each	12
ASP-2	2-1/2 Qt	7-3/4" x 4-1/8"	Each	12
ASP-3	3-3/4 Qt	9" x 4-1/4"	Each	12
ASP-4	4-1/4 Qt	9" x 4-5/8"	Each	12
ASP-5	5 Qt	9-3/4" x 5-1/8"	Each	12
ASP-7	7 Qt, Help Hdl	10-1/2" x 5-1/4"	Each	6
ASP-10	10 Qt, Help Hdl	11-1/2" x 5-3/4"	Each	6

### **COVERS**

ITEM	DESCRIPTION	UOM	CASE
ASP-1C	Cover for 1-1/2 Qt	Each	12
ASP-2C	Cover for 2-1/2 Qt	Each	12
ASP-3C	Cover for 3-3/4 Qt	Each	12
ASP-4C	Cover for 4-1/4 Qt	Each	12
ASP-5C	Cover for 5 Qt	Each	12
ASP-7C	Cover for 7 Qt	Each	12
ASP-10C	Cover for 10 Qt	Each	12





## **ALUMINUM STIR FRY PANS**

- ◆ 3003 Aluminum, 4.0mm thickness
- Ergonomic, heat-resistant silicone handle

ITEM	DESCRIPTION	SIZE (DIA X H)	UOM	CASE
ASFP-11	Natural Finish	11"x 3-5/8"	Each	6
ASFP-11NS	Non-stick, Quantum2® Coating	11" x 3-5/8"	Each	6



**ALUMINUM STIR FRY PANS** 











## **ALUMINUM PASTA COOKER SET**

- Heavyweight 3003 aluminum pot, 3.5mm
- ♦ Includes 4 stainless steel inserts, 0.7mm thick
- Handles are heat-resistant up to 500°F (260°C)



	ITEM	DESCRIPTION	UOM	CASE
•	APS-20	20 Qt Pasta Cooker Set	Set	1
	APS-INS	Quarter-Size S/S Inset	Each	4
	APS-PT	Replacement Pot	Each	1





## **ALUMINUM STEAMER BASKETS**

ITEM	DESCRIPTION	UOM	CASE
ALSB-20	20 Qt Fits ALST-20, ALHP-20, AXHH-20, & AXS-20	Each	1
ALSB-32	32 Qt Fits ALST-32, ALHP-32, AXHH-32, & AXS-32	Each	1
ALSB-40	40 Qt Fits ALST-40, ALHP-40, AXHH-40, & AXS-40	Each	1
ALSB-60	60 Qt Fits ALST-60, ALHP-60, AXHH-60, & AXS-60	Each	1
ALSB-80	80 Qt Fits ALST-80, ALHP-80, AXHH-80, & AXS-80	Each	1

## ALUMINUM STEAMER BASKETS



## **NYLON BRISTLE POT SCRUBBING BRUSHES**

ITEM	DESCRIPTION	UOM	CASE
BRN-8P	8"	Each	12/72
BRN-20P	20"	Each	12/72

## POT SCRUBBING BRUSHES



## COIR BRISTLE WOODEN HANDLE POT BRUSHES

ITEM	DESCRIPTION	UOM	CASE
BRP-10	10"	Each	12/72
BRP-20	20"	Each	6/48







