

Cool stainless steel pans completely before washing. Clean your pans thoroughly after each use to avoid food from sticking and causing discolouration. Make sure to use a non-abrasive plastic or rubber utensil, for best results use a sponge or cloth. Stainless steel cookware can be washed using a mild detergent or a stainless steel specific cleaning product. Be sure to thoroughly wash and dry your pans to avoid water stains and calcium spots from forming.

If spots or discolouration does occur, create a mixture of half-water and half-vinegar and add a teaspoon of salt once the water has boiled. If you are dealing with burnt on food, use soap instead. For tough stains boil the mixture for 10 minutes and let it soak. Rinse and scrub the food particles off and be sure to dry the pan completely before storing.

# SignatureWares

## **Stock Pots**

8qt	STOCKPOTSS8	COVERSS8.5
10qt	STOCKPOTSS10	COVERSS9.5
12qt	STOCKPOTSS12	COVERSS10.25
16qt	STOCKPOTSS16	COVERSS11
20qt	STOCKPOTSS20	COVERSS12.5
24qt	STOCKPOTSS24	COVERSS13.25
32qt	STOCKPOTSS32	COVERSS13.25
40qt	STOCKPOTSS40	COVERSS17.75
60qt	STOCKPOTSS60	COVERSS19.5



# SignatureWares **Double Boilers**

BOILERSS9 BOILERSS12 12qt 16qt BOILERSS16 20qt BOILERSS20



# Signature Wares

## **Braziers**

8qt	BRAZIERSS8	COVERSS11
15qt	BRAZIERSS15	COVERSS14
20qt	BRAZIERSS20	COVERSS15.75
25qt	BRAZIERSS25	COVERSS17.75
30qt	BRAZIERSS30	COVERSS19.5



# SignatureWares **Deep Sauce Pans**

2qt SAUCEPANSS2 COVERSS6.25 3.5qt SAUCEPANSS3.5 COVERSS7.75 4.5qt SAUCEPANSS4.5 COVERSS7.75 6qt SAUCEPANSS6 COVERSS8.5 7qt SAUCEPANSS7\* COVERSS9.5

10qt SAUCEPANSS10\* COVERSS11 \*Includes helper handle.



## SignatureWares **Non-Stick Fry Pans**

FRYPANSS8X 8" x 1.5" FRYPANSS95X 9.5" x 2" 11" x 2" FRYPANSS11X FRYPANSS125X 12.5" x 2" 14" x 2.25" FRYPANSS14X

Available in natural finish (remove X from code).





