



STAINLESS COOKWARE



TTG Tri-Ply Cookware is a collection of pots and pans designed to support every station in a commercial kitchen.

EACH PIECE IS ENGINEERED WITH TRI-PLY BONDED BASE CONSTRUCTION FOR:

- Fast and even distribution
- High durability under daily service in commercial kitchens
- Consistent, repeatable cooking results
- Long service life and lower replacement cost than aluminum cookware

SPECIAL FEATURES



Solid aluminum heat core



Magnetic, induction-ready stainless steel exterior



Heavy-duty and designed for daily commercial use



Thick stainless steel interior



Non-reactive to acidic food compared to aluminum and copper cookware



Easy to clean and sanitize.
Dishwasher-safe



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Contact Number : _____



THICK GAUGE
STAINLESS
STEEL BODY



3-PLY BASE
CONSTRUCTION



WITH ALL
COOKING HOBS



HEAT
DISTRIBUTION



EASY-GRIP
HANDLE

STAINLESS FRY PAN



Code	Diameter	Height	Base Thickness
200401	20 cm	4 cm	5 mm
260501	26 cm	5 cm	5 mm
300501	30 cm	5 cm	5 mm
360601	36 cm	6 cm	5 mm

* 36 cm with Helper Handle | * No Lid Included

TEFLON FRY PAN



Code	Diameter	Height	Base Thickness
200402	20 cm	4 cm	5 mm
260502	26 cm	5 cm	5 mm
300502	30 cm	5 cm	5 mm
360602	36 cm	6 cm	5 mm

* 36 cm with Helper Handle | * No Lid Included

SAUCE PAN



Code	Diameter	Height	Capacity (L)
140703	14cm	7 cm	1.1L
161203	16 cm	12 cm	2.4L
201403	20 cm	14 cm	4.4L
241103	24 cm	11 cm	5.0L

* 241103 with 2 Handles | * Stainless Lid Included

LOW CASSEROLE/ BRAZIER



Code	Diameter	Height	Capacity (L)
347504	34 cm	7.5 cm	6.8L
281304	28 cm	13 cm	8.0L
401504	40 cm	15 cm	18.8L

* Stainless Lid Included

HIGH CASSEROLE/ BRAZIER



Code	Diameter	Height	Capacity (L)
242005	24 cm	20 cm	9.0L

* Stainless Lid Included

DEEP STOCKPOT



Code	Diameter	Height	Capacity
262606	26 cm	26 cm	13.8L
303006	30 cm	30 cm	21.2L
404006	40 cm	40 cm	50.2L

* Stainless Lid Included