



Covers sold separately on page 171  
Recommended covers listed in the product charts

## Traditional Aluminum Fry Pans

- Hard 3004 aluminum body stands up to the toughest foodservice environment
- Gently sloped sides are ideal for turning, flipping, and removing foods
- Aluminum material provides excellent heat transfer
- NSF Listed



## SSAL™ Fry Pans

- Finest 18-8 stainless interior is permanently bonded to hard aluminum body to create the ultimate fry pan for any foodservice environment
- Aluminum body ensures maximum heat transfer throughout the pan and eliminates hot spots and scorching
- Easy care stainless interior is incredibly durable and will not react with food or discolor sauces
- Special rivet design securely attaches handle to pan; bond will not loosen like traditional rivets
- NSF Listed



| Prod No                              | Description          | Cover  | Pack  | Cs Wt/Cube |
|--------------------------------------|----------------------|--------|-------|------------|
| <b>Traditional Aluminum Fry Pans</b> |                      |        |       |            |
| 60907RS                              | 7" Aluminum Fry Pan  | 60907C | 12 ea | 15.00/0.53 |
| 60908RS                              | 8" Aluminum Fry Pan  | 60908C | 12 ea | 19.00/0.77 |
| 60910RS                              | 10" Aluminum Fry Pan | 60910C | 6 ea  | 16.00/0.76 |
| 60912RS                              | 12" Aluminum Fry Pan | 60912C | 6 ea  | 21.00/1.13 |
| 60914RS                              | 14" Aluminum Fry Pan | 60914C | 3 ea  | 15.00/1.42 |
| <b>SSAL Fry Pans</b>                 |                      |        |       |            |
| 60708RS                              | 8" SSAL Fry Pan      | 60908C | 12 ea | 17.00/0.69 |
| 60710RS                              | 10" SSAL Fry Pan     | 60910C | 6 ea  | 16.00/0.68 |
| 60712RS                              | 12" SSAL Fry Pan     | 60912C | 6 ea  | 19.00/0.78 |

NSF Listed products are designated with a and may be prefixed with an N