Induction Ready, Stainless Steel, Aluminum-Clad Brazier with Lid

Features & Benefits

18 to 20 Gauge Stainless Steel
Creates a durable, heavy-duty brazier that can withstand the busiest of kitchens

Strong, Durable Handles
Riveted-on handles ensure longevity and a secure connection to the vessel

Superior Heat Distribution
Aluminum core helps deliver quick and even heat to the bottom and sides of the pot, eliminating hot spots
Comes with cover for retaining moisture and heat

Easy to Clean
With its nonreactive stainless steel interior and smooth surface, this brazier is easy to clean, won’t discolor, and will not interfere with the chemical composition of your foods.

One Year Warranty
Protects against defects in materials and workmanship
See Vigor Warranty policy

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>CAPACITY</th>
<th>TOP DIAMETER</th>
<th>HEIGHT</th>
<th>HANDLE TYPE</th>
<th>GAUGE</th>
<th>ALUM CORE</th>
<th>REPLACEMENT LID ITEM #</th>
</tr>
</thead>
<tbody>
<tr>
<td>473SSBRZR15</td>
<td>15 qt.</td>
<td>15&quot;</td>
<td>5¾”</td>
<td>Riveted</td>
<td>20</td>
<td>4mm</td>
<td>473SSCOVR8</td>
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<td>16¼&quot;</td>
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<td>473SSCOVR11</td>
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</tbody>
</table>

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