



Induction Ready, Stainless Steel, Aluminum-Clad **STOCK POT WITH LID**



Features & Benefits

21 to 20 Gauge Stainless Steel

Creates a durable, heavy-duty stock pot that can withstand the busiest of kitchens

Reinforced, 3-Ply Bottom

Two layers of stainless steel surround a thick aluminum core

Loop handles make it easy to lift and carry

Superior Heat Distribution

Thanks to its thick aluminum core, this stock pot delivers quick and even heat to the bottom and sides of the pot, eliminating hot spots.

Accompanying flat cover helps retain moisture and capture heat for efficient cooking

Easy to Clean

With its nonreactive stainless steel interior and smooth surface, this stock pot 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



ITEM #	CAPACITY	TOP DIAMETER	HEIGHT	HANDLE TYPE	GAUGE	ALUM CORE	REPLACEMENT LID ITEM #
473SSPOT8	8 qt.	10"	6¼"	Welded	21	4mm	473SSCOVR3
473SSPOT12	12 qt.	11½"	7¼"	Welded	21	4mm	473SSCOVR4
473SSPOT16	16 qt.	11⅝"	10⅜"	Welded	21	4mm	473SSCOVR4
473SSPOT20	20 qt.	12⅜"	10"	Welded	20	5mm	473SSCOVR5
473SSPOT24	24 qt.	13⅞"	10½"	Riveted	20	5mm	473SSCOVR7
473SSPOT32	32 qt.	15"	12"	Riveted	20	4mm	473SSCOVR8
473SSPOT40	40 qt.	16⅝"	12"	Riveted	20	4mm	473SSCOVR9
473SSPOT60	60 qt.	18⅝"	14¾"	Riveted	20	4mm	473SSCOVR10
473SSPOT80	80 qt.	20"	16"	Riveted	20	4mm	473SSCOVR11
473SSPOT100	100 qt.	20½"	20⅞"	Riveted	20	4mm	473SSCOVR11