

Optio™ Cookware



Induction



Electric



Gas

Optio™ stainless steel cookware is specifically designed for the value conscious chef. Constructed of stainless steel and featuring an aluminum-clad bottom for quick and even heat distribution, all Optio™ Cookware is induction ready. Optio™ Cookware is an economy line designed for lighter duty cooking.

High quality stainless steel construction will not pit or discolor or carry flavors. Brushed stainless steel surface distributes heat quickly

Large radius corners minimize food waste and permit easy cleaning

Aluminum-clad bottom provides quick and even distribution of heat

The bottom is protected by a thin wafer of stainless steel to prevent denting and scratching



Perfect for cooking on our Mirage® Cadet Induction Cooktop.

59300



For more information see Page 2-6

Optio™ Natural Finish Fry Pans



- Ideal for frying, sauteing or searing

NATURAL FINISH ITEM	NON-STICK ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER ITEM
—	N3817	7 (17.8)	4¾ (13)	1¾ (4.4)	21	4	3907C
3808	N3808	8 (20.3)	5¾ (15)	1½ (3.8)	21	6	3908C
3809	N3809	9½ (24.1)	7⅞ (19)	1¾ (4.4)	21	6	3910C
3811	N3811	11 (27.9)	9¾ (25)	2 (5.1)	21	2	3911C
3812	N3812	12½ (31.8)	10⅞ (28)	2¼ (5.7)	21	2	3912C



Optio™ Sauté Pans



- Ideal for stir-frying, quick-stewing, and poaching



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3801	2½ (2.4)	8 (20.3)	3 (7.6)	21	2	3908C
3804	4 (3.8)	9½ (24.1)	4¼ (10.8)	21	2	3910C
3807	6 (5.7)	11 (27.9)	3½ (8.9)	21	2	3911C

Optio™ Sauce Pans



- Sauce pans ship complete with domed cover
- Domed cover retains moisture while cooking
- Ideal for making sauces, soups, and simmering of all liquids



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3800	1 (.95)	5½ (14)	2¾ (7)	21	6	3900C
3802	2¾ (2.6)	7 (17.8)	4⅞ (10.5)	21	6	3907C
3803	4 (3.8)	8 (20.3)	4¾ (12.1)	21	6	3908C
3806	6¾ (6.4)	9½ (24.1)	6⅞ (16.2)	21	6	3910C
3813	10½ (10)	11 (27.9)	7 (17.8)	21	6	3911C