



EXCALIBUR
Non-stick finish

Excalibur non-stick finish is reinforced externally with a proprietary stainless-steel alloy

Highest performing commercial coating available



TRI-PLY INDUCTION-READY FRY PANS

- ◆ Handles offer excellent comfort and pan control, minimizing hand fatigue for high-volume operators
- ◆ Triangular positioned rivets provide strength - will not loosen in high-volume commercial kitchens
- ◆ Available in natural and Excalibur® non-stick finishes
- ◆ Five (5) sizes available
- ◆ NSF listed

ITEM	DESCRIPTION	SIZE	UOM	CASE
TGFP-7	Natural Finish	7"	Each	1/6
TGFP-7NS	Non-stick	7"	Each	1/6
TGFP-8	Natural Finish	8"	Each	1/6
TGFP-8NS	Non-stick	8"	Each	1/6
TGFP-10	Natural Finish	10"	Each	1/6
TGFP-10NS	Non-stick	10"	Each	1/6
TGFP-12	Natural Finish	12"	Each	1/2
TGFP-12NS	Non-stick	12"	Each	1/2
TGFP-14	Natural Finish	14"	Each	1/2
TGFP-14NS	Non-stick	14"	Each	1/2

7"



15-1/8"L x 7-5/8"W x 3"H including handle

8"



16-7/8"L x 8-5/8"W x 3"H including handle

12"



22"L x 12-3/8"W x 3-3/4"H including handle

10"



18-7/8"L x 10-5/8"W x 3-3/4"H including handle

14"



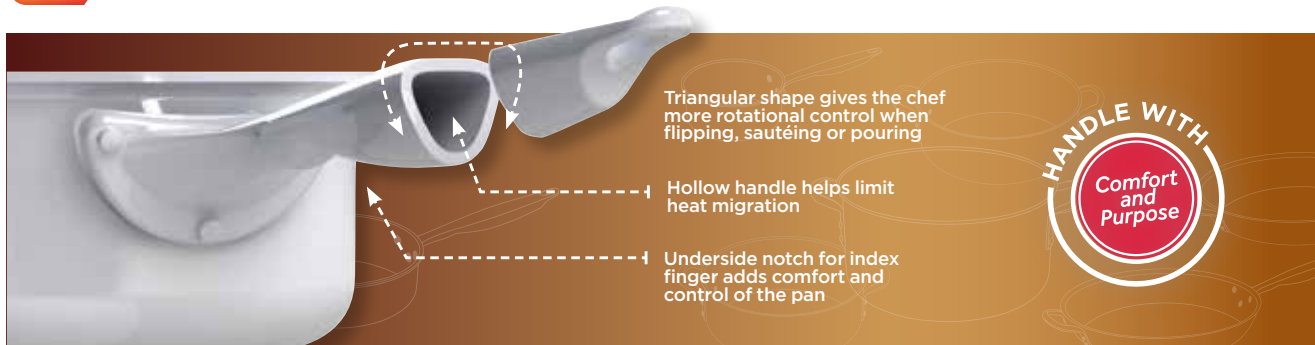
25-3/8"L x 14-1/2"W x 3-7/8"H including handles



TGFP-SERIES



NON-STICK FRY PANS



Triangular shape gives the chef more rotational control when flipping, sautéing or pouring

Hollow handle helps limit heat migration

Underside notch for index finger adds comfort and control of the pan

