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COMMERCIAL PROGRAM

FRY PANS | SAUCE PANS | STOCKPOTS
RONDEAUS | SERVING | ACCESSORIES





COMMERCIAL PROGRAM

All-Clad cookware was developed with you in mind - the passionate chef who demands the very best.

Whether your passion and creativity call for a 100 quart stockpot or a 1 quart sauce pan, our assortment of high quality and durable cookware is ready for the task.

And now, through All-Clad's Commercial Program, you'll be able to purchase All-Clad product at a significant savings for your business.

Join our community today and start enjoying the superior benefits of All-Clad. Ask your representative for more details.





FRY PAN



- Pan with wide flat base and versatile low-profile shape
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
4108	8" Fry Pan	15 x 8.6 x 2.9"
4110	10" Fry Pan	18.3 x 10.5 x 4.1"
4112	12" Fry Pan	20.1 x 12.5 x 4.4"
4114	14" Fry Pan	24.6 x 16.1 x 4.5"

NONSTICK FRY PAN



- Pan with wide flat base and versatile low-profile shape
- 3-ply bonded, Stainless / Alum. / Stainless
- Three layers of PFOA-free nonstick coating
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 500°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
4108 NS R2	8" Fry Pan	15 x 8.6 x 2.9"
4110 NS R2	10" Fry Pan	18.3 x 10.5 x 4.1"
4112 NS R2	12" Fry Pan	20.1 x 12.5 x 4.4"
4114 NS R2	14" Fry Pan	24.6 x 16.1 x 4.5"



SAUTÉ PAN



- Sauté pan with large cooking surface and tall sides
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
4402	2 Qt. Sauté	16.6 x 8.1 x 2.6"
4403	3 Qt. Sauté	21 x 11.3 x 5"
4404	4 Qt. Sauté	21 x 11.3 x 5.6"
4406	6 Qt. Sauté	23 x 13.8 x 5.6"





SAUCIER



- Saucier with shallow sides and wide mouth
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
4211	1 Qt. Saucier (no lid)	12.8 x 6.5 x 4.1"
4212	2 Qt. Saucier	14.8 x 8.5 x 5"
4213	3 Qt. Saucier	17.5 x 9.4 x 6.3"



SAUCE PAN



- Pan with high, straight sides
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
4201	1 Qt. Sauce	12.5 x 6.1 x 5.3"
4201.5	1.5 Qt. Sauce	12.5 x 6.1 x 6.3"
4202	2 Qt. Sauce	12.5 x 6.1 x 7.5"
4203	3 Qt. Sauce	16.6 x 8 x 6.9"
4204	4 Qt. Sauce	16.6 x 8 x 8.1"

STOCKPOT



- Stockpot with high sides and wide bottom
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
4506	6 Qt. Stockpot	14.1 x 11.3 x 4.4"
4508	8 Qt. Stockpot	14.1 x 11.3 x 5.9"
4512	12 Qt. Stockpot	14.1 x 11.3 x 8.1"
E9076474	16 Qt. Stockpot*	14.8 x 14.8 x 11.4"

*Impact bonded based and imported.



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STIR FRY



- 14-inch open stir fry pan with deep, sloped sides
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Made in USA

Item #	Name	Dimensions
4414	14" Open Stir Fry	24.4 x 14.5 x 4.3"

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HIGH PERFORMANCE



- Fry pan with wide flat base and versatile low-profile shape
- 5-ply bonded construction with alternating layers of stainless steel and conductive aluminum for warp-free strength and even heating throughout
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Induction compatible
- Made in USA

Item #	Name	Dimensions
BD55108	Bd5 8" Fry	15.1 x 8.5 x 2.8"
BD55110	Bd5 10" Fry	18.3 x 10.5 x 4.5"
BD55112	Bd5 12" Fry	21.1 x 12.5 x 4.2"





RONDEAU



- Rondeau with wide surface area and straight sides
- Oversized cast stainless-steel handles riveted for strength and ergonomically designed for a comfortable, secure grip, even when wearing oven mitts
- Oven- and broiler-safe up to 500°F
- Safe for all stovetops, including induction

Item #	Name	Dimensions
E7506064	12 Qt. Rondeau	16.6 x 8.1 x 2.6"
E7506264	16 Qt. Rondeau	21 x 11.3 x 5"
E7506464	20 Qt. Rondeau	21 x 11.3 x 5.6"

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STOCKPOT



- Stockpot with high sides and flat base for cooking large batches
- Etched capacity markings inside the pot
- Oversized cast stainless-steel handles riveted for strength and ergonomically designed for a comfortable, secure grip, even when wearing oven mitts
- Oven- and broiler-safe up to 500°F
- Safe for all stovetops, including induction

Item #	Name	Dimensions
E7507064	24 Qt. Stockpot	12.5 x 18.5 x 11"
E7507264	36 Qt. Stockpot	14 x 20 x 13"
E7507464	50 Qt. Stockpot	15.5 x 21.5 x 15"
E7507664	75 Qt. Stockpot	14.4 x 20.4 x 19.7"
E7507864	100 Qt. Stockpot	19.1 x 25.1 x 19.7"

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MINI OVAL BAKERS



- Mini stainless steel oval bakers
- Stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Case of 2

Item #	Name	Dimensions
59900	Mini Oval Bakers	7 x 1 1/2"



MINI RAMEKINS



- Mini stainless steel ramekins
- Stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Case of 2

Item #	Name	Dimensions
59914	Mini Ramekins	4.5 x 2.3"

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MINI GRATINS



- Mini stainless steel gratins
- Stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Case of 2

Item #	Name	Dimensions
E849B264	Mini Gratins	4.5 x 2.3"

BUTTER WARMER



- 0.5-quart mini sauce pan with convenient flared edge
- 3-ply bonded, Stainless / Alum. / Stainless
- Contoured stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe up to 600°F
- Made in USA

Item #	Name	Dimensions
42006	Butter Warmer	7 x 1 1/2"



ROASTERS



- 18/10 Stainless Steel cooking surface
- Flared edges
- Large & Comfortable Stainless Steel handles
- Nonstick rack
- Dishwasher safe

Item #	Name	Dimensions
E752S264	Small Roaster w/Rack	14 x 11 x 5"
E752C264	Large Roaster w/Rack	16 x 13 x 5"



LASAGNA PAN WITH LID



- Versatile lasagna pan for preparing lasagna, small roasts, casseroles, and more; includes fitted plastic lid for transport or refrigerating leftovers right in the pan
- Single-ply polished stainless-steel construction
- Stainless-steel handles
- Stainless-steel rivets
- Oven- and broiler-safe to 600°F (without lid)
- Dishwasher-safe

Item #	Name	Dimensions
59946	Lasagna Pan w/Lid	14.5 x 11.8 x 2.5"

