VOLLRATH



3152

3 ¼-quart Centurion® curved sauté pan in natural finish

From stir-frying to poaching, quick-stewing to browning meat, vegetables and more, the Centurion curved sauté pan by Vollrath is a high-performing, versatile choice. The heavy-duty stainless steel construction resists discoloration and corrosion, promising years of use, and prevents flavor retention for higher-quality results. This induction-ready pan features a natural finish and an aluminum-clad bottom that work together to ensure even heating and uniform cooking, rolled edges for additional strength, and curved sides that allow food to move quickly and easily. The welded hollow handle provides a cool, comfortable grip and features a hang-hole for convenient storage.

SPECIFICATIONS

UPC	029419784110
(W) Width (IN)	19.4
(D) Depth (IN)	10.2
(H) Height (IN)	3.9
(H2) Secondary Height (IN)	2.39
(DI) Diameter	10.2
Weight (LB)	4.25
Coating or Finish	Natural Finish
Handle Type	Plated Handle

CERTIFICATIONS

FEATURES & BENEFITS

- Heavy-duty 18-8 grade brushed stainless steel resists discoloration, corrosion and flavor retention
- Spot-welded handles allow for easy transportation
- Curved sides allow food to move easily inside the pan
- Hollow handle does not conduct heat and offers a comfortable grip
- Covered by lifetime limited warranty — see warranty page for details
- Induction-ready
- Natural finish and aluminum-clad bottom ensure even heating and uniform results
- NSF-certified
- Perfect for cooking with small amounts of oil on high heat