VOLLRATH



3604

4 ½-quart Centurion® sauté pan in natural finish

The Centurion sauté pan by Vollrath offers exceptional versatility, reliability and performance. 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, and a straight-sided design allows you to sauté a wide range of food items with ease. A welded hollow handle, with a hang-hole for convenient storage, provides convenient transportation and a cool, comfortable grip.

SPECIFICATIONS

UPC	029419785032
(W) Width (IN)	18.96
(D) Depth (IN)	9.59
(H) Height (IN)	4.8
(H2) Secondary Height (IN)	3.768
(DI) Diameter	9.59
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
- Straight-sided, versatile design
- 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 sautéing, as well as stir-frying, quick-stewing, poaching and more