



STAINLESS STEEL PAN
ALUMINUM CLAD BOTTOM & COVER

Saucier Pans

Combining Durability & Efficiency

Create mouthwatering risotto or custards with these one-of-a-kind sauciers, an essential to any restaurant chef. Not only are they reliable in the kitchen, but they have a dual use as a serving piece to create a memorable experience for your guests.

Durable Stainless Steel Construction

Constructed of durable, scratch-resistant stainless steel, these saucier pans make the perfect workhorses for any commercial kitchen, withstanding the rigors of everyday use.

Handle Design

Welded handle design creates a strong bond that leaves little to no space between the handle and vessel to eliminate bacteria collection, while the hanging hole allows for easy storage.

Induction Ready

Can be used on standard gas or electric cooktops as well as induction surfaces for foodservice establishments transitioning to induction to increase operational efficiencies to save on cost.

Flavor Neutrality

Smooth, nonreactive stainless steel interior promotes flavor neutrality by not interfering with the chemical composition of your signature dishes.

Superior Heat Distribution

Features a 4mm thick aluminum clad bottom, increasing heat distribution to deliver consistent mouthwatering creations and eliminate hot spots.



1-YEAR
WARRANTY



DISHWASHER
SAFE



OVEN
SAFE



INDUCTION
READY



NSF
LISTED





Saucier Pans



SPECIFICATIONS

Item #	Capacity	Top Diameter	Height	Stainless Steel Gauge	Aluminum Clad Bottom	Handle Type	Replacement Cover #
473SSAUCIER1	1 qt.	6 ¼"	2 ⅞"	22	4 mm	Welded	-
473SSAUCIER2	2 qt.	8 ⅞"	2 ¾"	22	4 mm	Welded	-
473SSAUCIER3	3 qt.	9 ½"	3 ⅞"	22	4 mm	Welded	-



STAINLESS STEEL COOKWARE SET ALSO AVAILABLE

Vigor also offers a 12-Piece Induction Ready Stainless Steel Cookware Set including 2 Saucier Pans, a 3 qt. Saute Pan, a 10 qt. Brazier, 2 Fry Pans, and an 8 qt. Stock Pot. For more details and additional product information, scan the QR code or visit us online at WebstaurantStore.com.

