

Elite cookware



- ✓ Commercial quality, durable range
- ✓ Professional grade 18/10 stainless steel body
- ✓ 3 ply impact bonded base with 6mm Aluminium core for fast and even heat distribution

- ✓ Strong professional style handle
- ✓ Suitable for all cooking surfaces



Chef Inox Elite stockpot with lid

Item No.	Construction	Capacity (lt)	Diameter (mm)	Depth (mm)	Sales Multiple	Carton Qty
70444	Multi-ply impact bonded base for fast & even heat distribution	70	450	450	1	1
70446	Multi-ply impact bonded base for fast & even heat distribution	98	500	500	1	1



Chef Inox Elite saute pan with lid

Item No.	Construction	Diameter (mm)	Depth (mm)	Sales Multiple	Carton Qty
70462	Multi-ply impact bonded base for fast & even heat distribution	200	80	1	4
70463	Multi-ply impact bonded base for fast & even heat distribution	240	85	1	4
70464	Multi-ply impact bonded base for fast & even heat distribution	280	95	1	4



Chef Inox Elite casserole with lid

Item No.	Construction	Capacity (lt)	Diameter (mm)	Depth (mm)	Sales Multiple	Carton Qty
70476	Multi-ply impact bonded base for fast & even heat distribution	18	400	145	1	2
70477	Multi-ply impact bonded base for fast & even heat distribution	25	450	160	1	2
70478	Multi-ply impact bonded base for fast & even heat distribution	37	500	190	1	2



Chef Inox Elite saucepot with lid

Item No.	Construction	Capacity (lt)	Diameter (mm)	Depth (mm)	Sales Multiple	Carton Qty
70486	Multi-ply impact bonded base for fast & even heat distribution	30	400	240	1	2



* Refer to www.chefinox.com.au for warranty details.



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