

Emeril

STAINLESS STEEL

with COPPER and POURING SPOUTS



8" Fry Pan
E9370264



10" Fry Pan
E9370564



10" Fry Pan
Nonstick
E9360564



12" Fry Pan
E9370764



14" Fry Pan
E9371264



1 Qt. Saucier
with pour
spouts
E9379764



2 Qt. Sauce/
Sauté Pan & lid
E9373164



5 Qt. Sauté Pan
& lid
E9378264



1 Qt. Sauce Pan
with pour
spouts & lid
E9372164



3 Qt. Sauce Pan
with pour
spouts & lid
E9379364



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4 Qt. Sauce Pan
with pour
spouts & lid
E9372564



5 Qt. Soup Pot
with pour
spouts & lid
E9234664



8 Qt. Tall Stock
Pot with pour
spouts & lid
E9377964



10 Piece Set
E937SA64



14 Piece Set
E937SE64



EMERIL BY ALL-CLAD
METALCRAFTERS LLC
2121 EDEN ROAD
MILLVILLE, NJ 08332

www.Emerilware.com

Item #099541



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“Inspired by years of hands on restaurant cooking, I am proud to put my signature on this collection.”



All-Clad
METALCRAFTERS LLC

My stainless steel copper line reflects all of the features I look for in great cookware: effective cooking performance, quality construction, and features that offer convenience.

The combination of a copper and aluminum base offers even, consistent heating. Copper specifically helps the pans react well to heat changes—just what you need for professional style cooking. These handles have been ergonomically designed for balance, control and comfort, and they're riveted to last a lifetime.

Sauce pans feature precision pouring spouts with variable size straining lids to satisfy your various cooking needs. For added convenience, all sauce pans and stock pots include measurement marks on the inside of the pan.



Triple layer stainless steel/copper/aluminum base delivers supreme performance.

Lifetime warranty.



Measuring marks on sauce pans and stock pots for accuracy.

Dishwasher safe.



Straining lids with variable size holes offer added convenience.

Compatible with gas, electric, glass, ceramic, and induction stovetops.



Pouring spouts provide precise, drip-free pouring.

Oven and broiler safe to 550°F. Glass lids are oven safe to 350°F.