

Primo Pans

Induction Cookware

- 5-ply construction with 3-ply aluminum core and rolled sealed edges prevents warping and provides even heat distribution
- Rolled sealed edges protects the core and makes it safer for commercial dishwashers
- 18/10 stainless steel with 10-year warranty
- Rivet-mounted stainless steel, stay-cool handle
- Oven safe up to 500°F



THE SPRING USA® PRIMO COOKWARE LINE IS IDEAL FOR COOKING AND SERVING



PRIMO WOK PAN

Made in the traditional wok style, the Primo wok pan is perfect for creating stir fry and fits ideally with our Spring USA® cook and hold 3500 wok watt wok induction range.

8216-60/34- 13.4" diameter primo round bottom wok pan



PRIMO FRY PANS

The Primo induction ready fry pan is perfect for gas, electric, and induction cooking. Lightweight, easy to clean, and ideal for frying and searing foods.

8186-60/20- 8" diameter Fry Pan
8186-60/26- 9.5" diameter Fry Pan
8186-60/30- 11" diameter Fry Pan



PRIMO SAUTÉ PANS

The Primo sauté pans have high sloping sides creating a deeper cooking surface. A favorite of pastry chefs due to its even heating and perfect handle balance.

8166-60/16- 1.5-quart, 6" diameter primo sauté pan
8166-60/18- 1.5-quart, 7" diameter primo sauté pan
8166-60/20- 2.0-quart, 7.9" diameter primo sauté pan
8166-60/20- 4.0-quart, 9.5" diameter primo sauté pan

Beautiful & Functional Cookware



PRIMO ROASTING PANS

Primo roasting pans are great for all heat sources, banquet service, and display applications. Available in two sizes, this is a great compliment to our warming trays.

8165-63- 3-quart primo roasting pan
8165-60- 6-quart primo roasting pan

Cook & Serve



PRIMO OVAL SAUTÉ PANS

The Primo oval sauté pan is elegantly designed with rolled and sealed edges for better wear and longevity. The flat and wide cooking surface is perfect for searing and sautéing foods. Makes a beautiful display piece for any setting.

8188-60/38- 1.5-quart primo oval pan with 2 short handles
8181-60/38- 1.5-quart oval pan with 1 long handle

Cook & Serve



PRIMO GRATIN PANS

The Primo gratin pans are ideal for induction buffets and can be used with any heat source. Its high-end dining design makes transferring the pan from any heat source to a tabletop a breeze.

8456-60/16- 6.3" diameter primo gratin pan
8456-60/30- 12" diameter primo gratin pan

Cook & Serve



PRIMO PAELLA PAN

The Primo paella pan is an elegant and functional way to serve larger portions of food. It can be used on induction or paired with a heat lamp for overhead heating. Works on any heat source and is ideal for buffets!

Special feature- use the porcelain insert to create a chafer environment with an upscale look.

8460-60/40A- 15.75" diameter primo paella pan
460-61/40- primo paella pan cover
9545- primo paella pan porcelain insert

Cook & Serve



Paella Pan
Porcelain
Insert