



Here's what you should know about Commercial Fry Pans before you buy:

Commercial fry pans are manufactured in a selection of materials and are available in a wide variety of shapes and sizes. Handles are riveted, welded or screwed onto fry pans; rivets are the most secure method but can be troublesome when cleaning the pan, because food bits can stick to the rivets.

Induction fry pans are manufactured specifically for induction cooking. These fry pans incorporate ferrous material, like cast iron, into the design, an essential trait for induction cooking.

Brands: Bon Chef; Carlisle; DWL-Winco; Matfer Bourgeat; Polar Ware; Spring USA; Thunder Group; Vollrath

Size: Ranges from 6" to 18"

Fry pans come in a very wide range of sizes. Standard sizes include 6", 7", 8", 9", 9-1/2", 10", 11"; 12", 14" and 18", with many fractional measures in between.

Finish: Natural, Non-Stick

Commercial fry pans come with either a natural finish or a non-stick coated surface. Naturally finished fry pans typically require some kind of a lubricant – butter, oil or cooking spray – to prevent food from sticking to the pan. Non-stick coatings are available in a variety of grades and offer a number of advantages, including reduced prep time, fewer cleanup requirements and lower calorie content because of the reduced need for lubricant.

Materials: Aluminum, Stainless Steel, Cast Iron, Copper

Commercial fry pans are manufactured in a variety of materials, each having specific advantages and disadvantages.

Aluminum is a better conductor of heat and a less expensive option than stainless steel. It promotes more even cooking than stainless, however, it is also reactive to acidic foods. This can give food a metallic flavor, a nuisance avoided with stainless steel or anodized aluminum.

Stainless steel is very durable and avoids issues with flavor transfer, but it is a poor conductor of heat and is very expensive.

Cast iron is a great conductor of heat but can absorb flavors and then transfer them to other foods during subsequent uses. It is also highly corrosive, rusting if not properly cared for.

Copper, another great heat conductor, tends to become pliable when heated and is less durable than other materials. Like aluminum, it is also reactive to certain foods. Copper pans should be lined to prevent chemical reactions with food.