



**Here's what you should know about Commercial Stock Pots before you buy:**

Commercial stock pots, which are also commonly referred to as professional stock pots, come in a litany of sizes for medium- to high-volume applications. Most often, commercial stock pots feature an aluminum or stainless-steel construction, although it is not uncommon for them to have both metals incorporated into their design. Because aluminum is an excellent conductor of heat, and stainless steel is non-reactive to acidic foods and easy to maintain, some commercial stock pots incorporate a layer of aluminum sandwiched inside stainless steel in the bottom of the pot. This provides the best of both worlds: great heat conductivity from the aluminum along with durability and acid-tolerance from the stainless steel. Alternatively, copper can be used as the conductor when professional stock pots are configured in this way. Handles are typically either riveted or welded to the sides of commercial stock pots, and extra-thick rims and bottoms are included by some manufacturers to resist warping and denting. Some professional stock pots have flared rims to facilitate pouring, and some are equipped with a faucet at the bottom of the pot for emptying the contents. Some professional stock pots are induction ready and most are NSF-approved. Lids are sometimes sold separately, so be sure to check when you're shopping.

**Brands:** Carlisle; Matfer Bourgeat; Polar Ware; Sitram; Spring USA; Town; Vollrath; Winco.

**Material:** Aluminum; Stainless steel; Aluminum and stainless steel; Copper and stainless steel; Aluminum alloy.

Aluminum stock pots conduct heat better and are a less expensive option than stainless steel. They promote more even cooking than stainless, however, they are 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. Some pots combine aluminum or copper with stainless steel to improve conductivity and eliminate the flavor-transfer issues.

**Capacity:** 8 to 120 quarts

Commercial stock pots come in a very wide range of capacities to meet the highest-volume needs of professional kitchens. These professional stock pots are available in capacities up to 120 quarts!

**Thickness:** 2 to 8 gauge

Professional stock pots with thicker metal will take longer to heat but will also retain heat longer than pots with thinner metal.