

STAINLESS STEEL COOKWARE

STOCKPOTS
STEAMERS
BOILERS
FRYERS
BASKETS

Bayou Classic® Stainless Cookware pairs traditional form with trendy innovation. A broad assortment of cookware ideally suited for imaginative chefs from beginner to pro.

Having professional quality, innovative features and lasting durability; **Bayou Classic® Stainless Cookware** is the preferred choice of adventurous backyard chefs everywhere.



*Heavy-Gauge
Stainless Steel*



1101
10-QT. FRY POT
 12"d x 5"h • 0.6 mm/22 Gauge
 Fry Pot with Lid
 Perforated Basket
 5" Thermometer 50°F - 750°F



1150
14-QT. FRY POT
 13"d x 6"h • 0.7 mm/21 Gauge
 Fry Pot with Lid
 Perforated Basket with Cool Touch Handle



1118
32-QT. TURKEY FRYER
 Stockpot 12"d x 16.25"h • 0.6 mm/22 Gauge
 Lid • Perforated Steam/Boil Basket
 Perforated Poultry Rack & Lift Hook
 12" Thermometer 50°F - 750°F
 3-Piece Detachable Skewer Set
 1-oz. Seasoning Injector

Manufactured Under U.S. Patent No.
 5,758,569 & 5,896,810



Fry Whole Turkeys
 in about 45 minutes!

STEAM•BOIL•FRY

Stockpot with Lid, Perforated Basket



1124 24-QUART

Stockpot 12.5"d x 11.34"h • 0.6 mm/22 Gauge

Basket sets 3" above bottom for steaming

1136 36-QUART

Stockpot 13.6"d x 14.17"h • 0.8 mm/20 Gauge

Basket sets 2.5" above bottom for steaming

SIDE INDENTATION and Welded Handles



All stockpots from 24 to 62-Qt. capacity have side indentations that elevate baskets above bottom of pot for steaming.

STEAM•BOIL

Stockpot with Vented Lid, Perforated Basket



1144 44-QUART

Stockpot 13.6"d x 17.32"h • 0.8 mm/20 Gauge

Basket sets 3" above bottom for steaming

1160 62-QUART

Stockpot 15.55"d x 18.7"h • 0.8 mm/20 Gauge

Basket sets 2" above bottom for steaming

HELPER HANDLE

for Large Baskets 82 to 162-Qt.



Helper Handle simplifies lifting and emptying large baskets. Locking feature enables basket to set on top of stockpot for draining.



BAYOU™ BOILERS

Stockpot with Vented Lid, Full Size Perforated Boiling Basket



1182 82-QUART

Stockpot 18.75"d x 17"h • 0.8 mm/20 Gauge

1102 102-QUART

Stockpot 18.75"d x 21.25"h • 1.0 mm/18 Gauge

1122 122-QUART

Stockpot 21.54"d x 19.33"h • 1.0 mm/18 Gauge

1142 142-QUART

Stockpot 21.54"d x 22.5"h • 1.5 mm/14 Gauge

1162 162-QUART

Stockpot 23.5"d x 21.57"h • 2.0 mm/12 Gauge

Note: Interior Dimensions

STOCKPOTS

Stockpot with Vented Lid



**SIDE
INDENTATION**
and Welded Handles



1024 **24-QUART**

12.5"d x 11.34"h • 0.6 mm/22 Gauge

1036 **36-QUART**

13.6"d x 14.17"h • 0.8 mm/20 Gauge

1044 **44-QUART**

13.6"d x 17.32"h • 0.8 mm/20 Gauge

1060 **62-QUART**

15.55"d x 18.7"h • 0.8 mm/20 Gauge

Note: Interior Dimensions

STOCKPOTS

Stockpot with Vented Lid



1082 **82-QUART**

18.75"d x 17"h • 0.8 mm/20 Gauge

1002 **102-QUART**

18.75"d x 21.25"h • 1.0 mm/18 Gauge

1022 **122-QUART**

21.54"d x 19.33"h • 1.0 mm/18 Gauge

1046 **142-QUART**

21.54"d x 22.5"h • 1.5 mm/14 Gauge

1062 **162-QUART**

23.5"d x 21.57"h • 2.0 mm/12 Gauge

Note: Interior Dimensions

PERFORATED BASKETS

BASKET RIM



Designed to set on side indentation of stockpots for steaming.



B124 **24-QUART**

12.5"d x 7.75"h • 0.5 mm/24 Gauge

B136 **36-QUART**

13.5"d x 11"h • 0.5 mm/24 Gauge

B144 **44-QUART**

13.5"d x 13"h • 0.5 mm/24 Gauge

B160 **62-QUART**

14"d x 14.4"h • 0.6 mm/22 Gauge

Note: Exterior Dimensions

FULL SIZE BOILING BASKETS

with Helper Handle



**HELPER
HANDLE**

for Large Baskets
82 to 162-Qt.



B182 **82-QUART**

18"d x 15.56"h • 0.6 mm/22 Gauge

B102 **102-QUART**

17.6"d x 20"h • 0.6 mm/22 Gauge

B122 **122-QUART**

20.5"d x 18.125"h • 0.8 mm/20 Gauge

B142 **142-QUART**

20.5"d x 21.25"h • 0.8 mm/20 Gauge

B162 **162-QUART**

22"d x 20"h • 0.8 mm/20 Gauge

Note: Exterior Dimensions



4895

BASKET LIFT BAR

Solid Stainless Steel Bar • 34"L x 0.5" Thick

**Two Person Basket Lift Assist Bar
For Lifting Large Size Baskets**

NEW

STEAM TOPPERS



4836 STEAM TOPPER

13.6"d x 7"h • 0.8 mm/20 Gauge

Fits 36, 40 and 44-Qt. Stockpots

4862 STEAM TOPPER

15.55"d x 7"h • 0.8 mm/20 Gauge

Fits 62 & 64-Qt. Stockpots



Perforated Bottom

STACKABLE TOPPERS

Stockpot Lid sets on Topper



Stockpot/Lid
Sold Separately

Steam Toppers stack on stockpots for simultaneous dual cooking.

The combination provides a multitude of options, from stockpot to steamer.

Large enough for corn-on-the-cob, tamales, clams, and lobster.

Steam delicate fish or vegetables to crisp perfection.

STEAM-BOIL STOCKPOT WITH SPIGOT

Stockpot with Vented Lid, Perforated Basket, Side Calibration in Gallon/Quart



NEW

DETACHABLE SPIGOTS for thorough cleaning

UPPER SIDE INDENTATION

to elevate Basket



LOWER SIDE INDENTATION

for supporting Steam Trays/False Bottoms



Sold Separately

1140 10-GALLON 40-Qt.

13.6"d x 16"h • 0.8 mm/20 Gauge

Basket sets 2.5" above bottom for steaming

Stainless Ball Valve 1/2" FNPT each end

Bulkhead Fittings

STOCKPOTS WITH SPIGOT

Stockpot with Vented Lid, Side Calibration in Gallon/Quart



1032 8-GALLON 32-Qt.

12"d x 17.24"h • 0.6 mm/22 Gauge

1040 10-GALLON 40-Qt.

13.6"d x 16"h • 0.8 mm/20 Gauge

1064 16-GALLON 64-Qt.

15.55"d x 19.5"h • 0.8 mm/20 Gauge

Stainless Ball Valve 1/2" FNPT each end

Bulkhead Fittings

NEW

STEAM BASKETS



HELPER HANDLE
for Large Baskets

3.25" Elevation

1982 **82-QUART**

18"d x 11.4"h • 0.6 mm/22 Gauge

1902 **102-QUART**

17.6"d x 16"h • 0.6 mm/22 Gauge

1922 **122-QUART**

20.5"d x 13.75"h • 0.8 mm/20 Gauge

Note: Add 3.25" for total height

ELEVATED BASKET

for Steaming with Large Stockpots



Basket is elevated 3.25" above bottom converting **LARGE STOCKPOTS to STEAMERS**

Helper Handle simplifies lifting and emptying large baskets.

NEW

TRI-PLY STOCKPOTS

Stockpot with Vented Lid,
Side Calibration in Gallon/Quart



1308 **8-GALLON 32-Qt.**

12"d x 17.24"h • 0.6 mm/22 Gauge • **5.0 mm Tri-Ply Bottom**

1310 **10-GALLON 40-Qt.**

13.6"d x 16"h • 0.8 mm/20 Gauge • **5.0 mm Tri-Ply Bottom**

1316 **16-GALLON 64-Qt.**

15.55"d x 19.5"h • 0.8 mm/20 Gauge • **5.5 mm Tri-Ply Bottom**

Featuring 5.0 and 5.5 mm

TRI-PLY BOTTOM

Stainless - Aluminum - Stainless

Bayou Classic® introduces a durable staple for any outdoor cooking or homebrewing function; **Tri-Ply Stockpots.**

Featuring a 3.0 and 3.5 mm aluminum core encased in 2.0 mm stainless steel, Tri-Ply bottom stockpots ensure uniform heat distribution to prevent hot spots and scorching.

Tri-Ply Stockpots also feature a **Low Side Indentation** that supports Steam Trays/False Bottoms; sold separately.

LOWER SIDE INDENTATION

for supporting Steam Trays/False Bottoms



Sold Separately