

WEST BEND™

A PROUD REGAL HOLDINGS FAMILY COMPANY

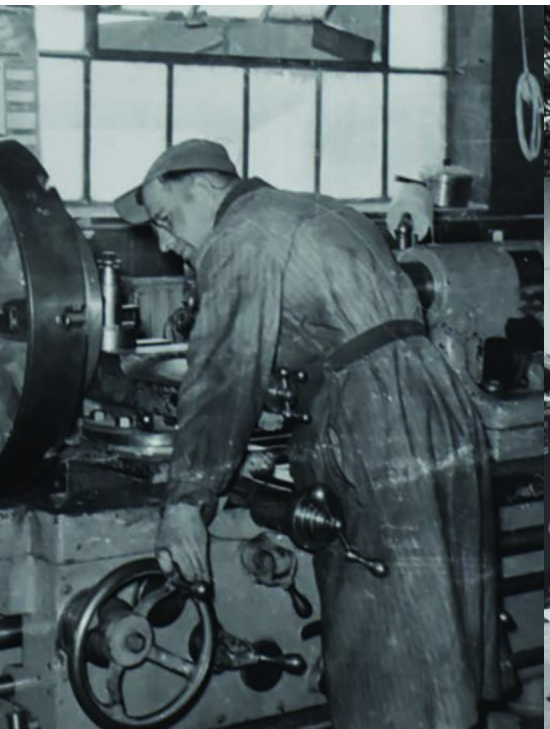
PRIVATE LABEL COOKWARE CATALOG

Crafting Excellence Since 1911

West Bend Company™ is rooted in the heart of the Midwest—West Bend, Wisconsin—where our legacy of bold innovation and quality craftsmanship has been shaping kitchens for over a century. More than a contract manufacturer, we are the trusted partner for companies looking to design, produce, and grow their cookware lines with world-class excellence.

Drawing on generations of expertise, we deliver precision-engineered cookware that embodies American ingenuity and upholds our commitment to American quality, jobs, and values. From concept to creation, we guide every step of the process, blending timeless craftsmanship with forward-thinking innovation to meet the evolving needs of kitchens around the world.

You want high-quality cookware with your name on it, without the cost of custom tooling or high-volume commitments. At West Bend Company, we make it easy to launch a cookware line using our proven, U.S.-made products in the most popular sizes and styles consumers and brands are looking for. With West Bend Company, launching your brand is simple, fast, and cost-effective.







Ready-to-Brand Cookware Solutions

Choose from our most in-demand cookware shapes for private label—already designed, tested, and production-ready. With access to our existing dies and proven styles, you can launch quickly without the added cost of custom tooling. Tailor each piece to your brand with optional upgrades, from etching your logo, to nonstick coatings to custom packaging.

Build your cookware line, your way.

From core materials to final packaging, every detail is yours to customize. Our wide selection of common cookware shapes and customizations helps you launch quickly—without sacrificing creativity or quality. Start with a proven foundation and tailor it to reflect your brand's vision, function, and style.



Your Menu of Options

Material Options

Every shape in this catalog can be made in the material that fits your brand.

- All clad metals, including stainless, aluminum, copper, titanium, and carbon steel
- Freestanding (non-clad) carbon steel
- Multi-ply construction, up to 2.3mm thickness, with other options available

---

Design Features

Mix and match features that define the look, feel, and function of your line.

- PTFE or ceramic nonstick on any shape, in colors to match your brand
- Custom handle designs as differentiators
- Brushed and mirror finishes

Product Categories

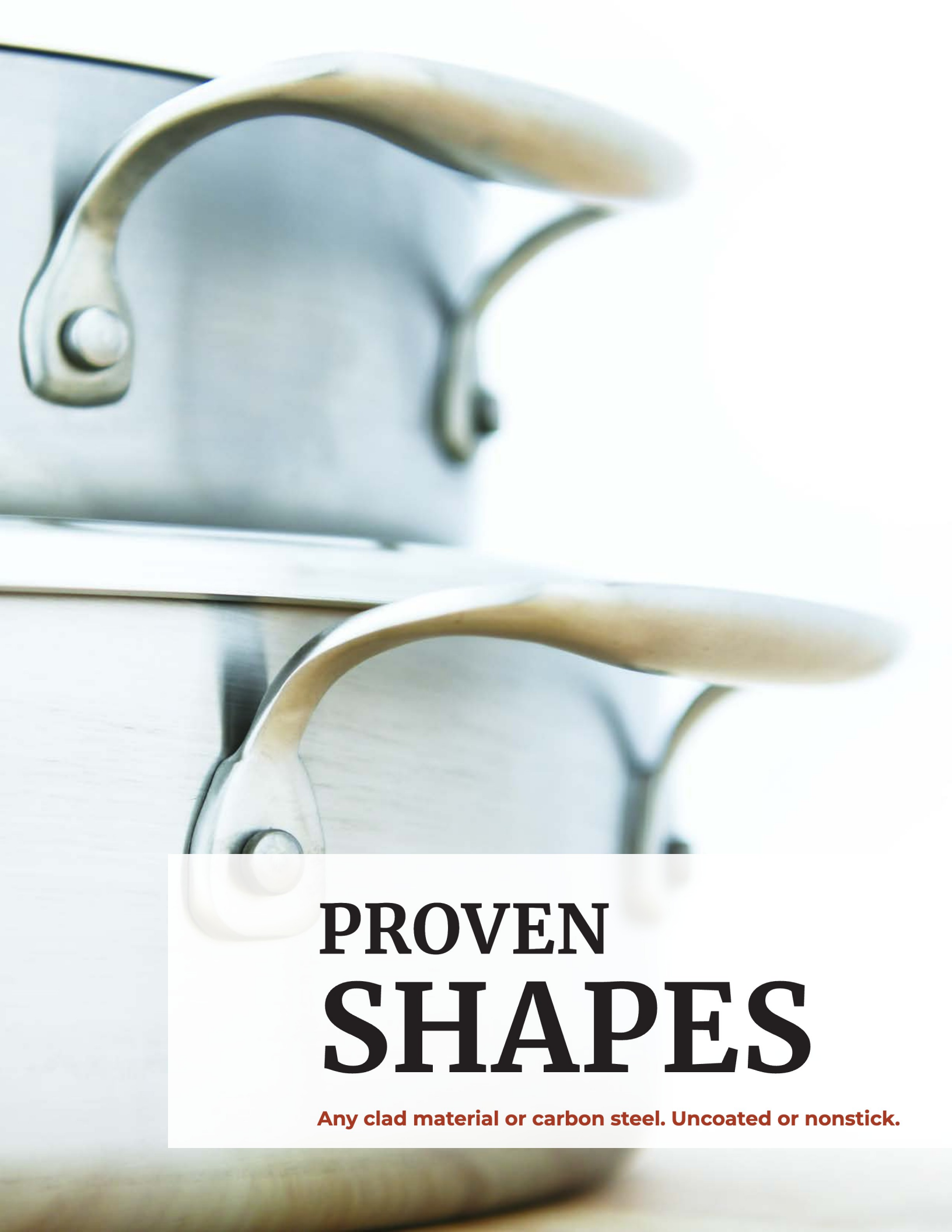
Select from the most essential and popular cookware shapes.

- Fry pans and skillets
- Sauté pans
- Saucepans
- Saucier
- Stock pots
- Casserole pans

Branding Elements

Make it unmistakably yours.

- Custom logos and engravings
- Tailored retail-ready packaging
- Custom handles to reflect your brand



PROVEN SHAPES

Any clad material or carbon steel. Uncoated or nonstick.

Skillets / Fry Pans

Available in 8", 10", and 12"

Our fry pans and skillets are a must-have in any cookware lineup—versatile, durable, and made to perform. Built for even heat distribution and long-lasting durability, they're perfect for everything from searing and sautéing to simmering and finishing in the oven.

- Uncoated, or with PTFE or ceramic nonstick in colors to reflect your brand
- Induction-compatible with stainless steel exteriors, and oven-safe
- Designed for even cooking and easy cleanup





Materials	All clad metals, including stainless, aluminum, copper, titanium, and carbon steel · Freestanding carbon steel
Finishes	Brushed or mirror · PTFE or ceramic nonstick

Specifications

Size	L × W × H (in)	Weight (lb) uncoated / nonstick	Handle
8"	15.3 × 8.5 × 1.8	1.6 / 1.7	Stick
10"	18.7 × 10.5 × 1.9	2.4 / 2.5	Stick
12"	20.8 × 12.4 × 1.9	2.9 / 3.2	Stick

Optional lid: 10" with lid 4.2" H, 3.5 / 3.6 lb · 12" with lid 4.3" H, 4.4 / 4.7 lb

L = overall length including handle · W = top diameter · H = height, in inches. Specifications shown for clad stainless steel; dimensions and weight may vary by material.

Sauté Pans

Available in 10" and 12"

Designed for versatility and control, our sauté pans feature deeper sides for easy stirring and splatter-free cooking.

- Deep-sided design for sauces, braises, and one-pan meals
- 12" pan includes a helper handle for added stability
- Uncoated, or with PTFE or ceramic nonstick in colors to reflect your brand
- Induction-compatible with stainless steel exteriors, and oven-safe



Materials	All clad metals, including stainless, aluminum, copper, titanium, and carbon steel · Freestanding carbon steel
Finishes	Brushed or mirror · PTFE or ceramic nonstick

Specifications

Size	L × W × H (in)	Weight (lb)	Capacity (qt)	Handle
10"	19.9 × 9.6 × 2.8	3.7	3.2	Stick
12"	22.7 × 12.0 × 3.3	6.0	6.1	Stick + helper

L = overall length including handles · W = top diameter · H = height, in inches. Capacity is measured fill volume. Specifications shown for clad stainless steel; dimensions and weight may vary by material.

Stock Pots

Available in 6 qt and 8 qt

Designed for big batches and bold flavors, our stock pots are kitchen workhorses. With two sturdy helper handles and ample capacity, they're perfect for soups, stews, pastas, and more.

- Deep capacity ideal for family meals or meal prep
- Induction-compatible with stainless steel exteriors, and oven-safe



Materials	All clad metals, including stainless, aluminum, copper, titanium, and carbon steel · Freestanding carbon steel
Finishes	Brushed or mirror

Specifications

Size	L × W × H (in)	Weight (lb)	Capacity (qt)	Handle
6 qt	13.2 × 9.6 × 4.9	4.5	6.1	Two helper handles
8 qt	13.8 × 10.2 × 6.1	5.3	8.1	Two helper handles

L = overall length including handles · W = top diameter · H = height, in inches. Weight includes lid. Capacity is measured fill volume. Specifications shown for clad stainless steel; dimensions and weight may vary by material.



Saucepans

Available in 1 qt, 2 qt, 3 qt, and 4 qt

From warming to simmering, our saucepans cover all the bases. Each size offers exceptional heat control and everyday versatility.

- Tall sides and tight-fitting lids for efficient cooking
- 4 qt pan includes a helper handle for safe handling
- Uncoated, or with PTFE or ceramic nonstick in colors to reflect your brand
- Induction-compatible with stainless steel exteriors, and oven-safe

Materials	All clad metals, including stainless, aluminum, copper, titanium, and carbon steel · Freestanding carbon steel
Finishes	Brushed or mirror · PTFE or ceramic nonstick

Specifications

Size	L × W × H (in)	Weight (lb)	Capacity (qt)	Handle
1 qt	12.0 × 5.7 × 2.6	1.9	1.2	Stick
2 qt	14.4 × 7.3 × 3.1	2.7	2.0	Stick
3 qt	14.4 × 7.3 × 4.4	3.1	2.9	Stick
4 qt	17.9 × 8.1 × 4.9	4.2	4.0	Stick + helper

L = overall length including handles · W = top diameter · H = height, in inches. Weight includes lid. Capacity is measured fill volume. Specifications shown for clad stainless steel; dimensions and weight may vary by material.

Casserole Pans

Available in 10" and 12"

With deep sides and dual handles, our casserole pans are built for stovetop-to-oven versatility. Ideal for simmering, baking, and serving, they offer both function and a polished presentation.

- Two helper handles for easy lifting and control
- Deep profile perfect for casseroles, stews, and one-dish meals
- Uncoated, or with PTFE or ceramic nonstick in colors to reflect your brand
- Induction-compatible with stainless steel exteriors, and oven-safe





Materials	All clad metals, including stainless, aluminum, copper, titanium, and carbon steel · Freestanding carbon steel
Finishes	Brushed or mirror · PTFE or ceramic nonstick

Specifications

Size	L × W × H (in)	Weight (lb) uncoated / nonstick	Capacity (qt)	Handle
10"	13.2 × 9.6 × 2.8	3.7 / 3.9	3.2	Two helper handles
12"	15.5 × 12.0 × 3.3	5.6 / 5.9	6.1	Two helper handles

L = overall length including handles · W = top diameter · H = height, in inches. Lid included. Capacity is measured fill volume. Specifications shown for clad stainless steel; dimensions and weight may vary by material.

Saucier

Available in 3 qt

With its rounded bowl shape and smooth curves, our saucier is designed for effortless stirring and reduced splatter—perfect for sauces, risottos, and custards. Finished with a single long handle for control and comfort.

- Rounded sides for easy whisking and even heating
- Uncoated, or with PTFE or ceramic nonstick in colors to reflect your brand
- Induction-compatible with stainless steel exteriors, and oven-safe



Materials	All clad metals, including stainless, aluminum, copper, titanium, and carbon steel · Freestanding carbon steel
Finishes	Brushed or mirror · PTFE or ceramic nonstick

Specifications

Size	L × W × H (in)	Weight (lb)	Capacity (qt)	Handle
3 qt	17.6 × 9.6 × 2.8	3.3	2.9	Stick

L = overall length including handle · W = top diameter · H = height, in inches. Weight includes lid. Capacity is measured fill volume. Specifications shown for clad stainless steel; dimensions and weight may vary by material.



Learn more at:
westbendcompany.com

L71075WB