

EQUIPMENT



Food Preparation Equipment



Slicers

From small coffee shops to supermarket delis, vegetables to frozen meats and cheeses, Vollrath offers the perfect slicer to fit your needs.



Mixers

All the features, all the workhorse durability, and all the Vollrath service, reliability, and reputation combined into one tough range of mixers, ready to keep you mixing strong, serving long.



Redco® Food Processors

Save time, reduce labor costs and increase the quality of food presentations with the easy-to-operate, easy maintenance Redco® line.

Vollrath “Green” Facts for Food Preparation Equipment:

Vollrath's well-engineered, easy-to-use Food Preparation lines offer high durability for long life and optimum performance. The right product in the right application ensures maximum results and energy savings.

For more details on Vollrath's green products, visit www.vollrathco.com/green



Mixers

Vollrath's Mixers are a standard-setting advance in value: all the features, all the workhorse durability, and all the Vollrath service, reliability, and reputation in one tough range of mixers, ready to keep you mixing strong, serving long.

No. 12 hub accommodates Meat Grinder and Vegetable Slicer attachments for flexibility with grinding, slicing, and mixing



Gears and shafts are made of heat-treated alloy steel for long life and quieter operation

Grease-packed ball bearing

Bowl arm protection cover

Heavy-duty construction

Surface protection foot covers

Thermal overload protection automatically shuts off mixer to protect from damage

30 minute digital timer with automatic stop and audible shutoff signal

Consistent mixing speeds regardless of volume

Planetary mixing action

Comes standard with:

- Dough hook
- Wire whisk
- Spatula
- Stainless steel mixing bowl
- Safety guard

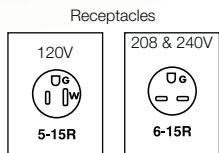


Bowl truck included with 40760 only



Floor/Bench Mixers

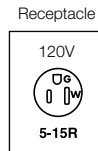
- Three speed transmission
- Safety cut-switch automatically turns the unit off if gears are changed without stopping the mixer
- 60 qt model includes bowl truck for convenient bowl transport
- 30 minute timer
- Meat Grinder, Vegetable Slicer, reducer kits, and other accessories available - see page 1-5 for details



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	TRANSMISSION	HP	VOLTAGE	AMPS	PLUG
40757	MIX1020	20 qt mixer with guard	20 $\frac{3}{8}$ x 20 $\frac{3}{8}$ x 35 $\frac{1}{2}$ (51.8 x 51.8 x 90.5)	3 speed	$\frac{1}{2}$ hp	110	8	5-15P
40758	MIX1030	30 qt mixer with guard	25 x 24 $\frac{1}{2}$ x 47 $\frac{7}{8}$ (63.5 x 62.2 x 121.6)	3 speed	1 hp	110	16	5-15P
40759	MIX1040	40 qt mixer with guard	26 $\frac{1}{2}$ x 26 $\frac{1}{16}$ x 47 $\frac{1}{8}$ (67.3 x 67.5 x 119.7)	3 speed	1 $\frac{1}{2}$ hp	220	12	6-15P
40760	MIX1060	60 qt mixer with guard	27 $\frac{3}{8}$ x 30 x 55 $\frac{1}{16}$ (69.5 x 76.2 x 141.8)	3 speed	2 hp	220	16	6-15P

Countertop Mixers

- Commercial grade table model with a powerful $\frac{7}{8}$ hp motor
- Five speed, 100% gear driven
- Digital control panel to make easy speed shifts while unit is running
- Compact design for smaller footprint and portability
- Non-skid rubber base
- 30 minute timer



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	TRANSMISSION	HP	VOLTAGE	AMPS	PLUG
40755	MIX1007	7 qt mixer with guard	13 $\frac{3}{8}$ x 17 $\frac{3}{4}$ x 20 $\frac{1}{4}$ (33.3 x 45.1 x 51.4)	5 speed	$\frac{7}{8}$	110	6	5-15P
40756	MIX1010	10 qt mixer with guard	13 $\frac{1}{16}$ x 17 $\frac{1}{16}$ x 21 $\frac{1}{16}$ (33.2 x 44.9 x 53.8)	5 speed	$\frac{7}{8}$	110	6	5-15P

Mixer Accessories

Grinder and Slicer Attachments

Convenient attachments connect to the front hub of your Vollrath Mixer to create a multi-functional workstation, meeting your kitchen's mixing, grinding, and shredding needs.



40786



40785 with Plates

ITEM	DESCRIPTION	FITS
40785	Vegetable slicer head complete, comes with 5/16" (8 mm) shredder and 3/16" (5 mm) slicing plates	All Vollrath floor mixers
40786	Meat grinder head attachment for No 12. hub with 1/8" (32mm) and 3/16" (79 mm) grinder plates	All Vollrath floor mixers

Additional Plates

ITEM	DESCRIPTION
MSG2003	1/8" (3 mm) slicing plate
MSG3002	5/64" (2 mm) shredding plate
MSG3005	3/16" (5 mm) shredding plate

Note: Do not use attachments on hub while mixing

Agitators, Bowls and Reducer Kits



Wire Whisk



Dough Hook



Flat Beater



Mixing Bowl

DESCRIPTION	7 QUART ITEM	10 QUART ITEM	20 QUART ITEM	30 QUART ITEM	40 QUART ITEM	60 QUART ITEM
Wire whisk	XMIX0705	40762	40766	40770	40774	40778
Dough hook	XMIX0704	40763	40767	40771	40775	40779
Flat beater	XMIX0703	40764	40768	40772	40776	40780
Mixing bowl	XMIX0702	40761	40765	40769	40773	40777















ITEM	DESCRIPTION
40787	Reducer kit for 40 qt mixer - includes 20 qt stainless steel bowl, whisk, dough hook and beater
40788	Reducer kit for 60 qt mixer - includes 30 qt stainless steel bowl, whisk, dough hook and beater

Mixer Capacity Chart

Find the right mixer for your application.

- When mixing dough (pizza, bread or bagels) check your **"AR" absorption ratio - water weight divided by flour weight**
Example: If recipe calls for 5 lb of water and 10 lb of flour, then 5 divided by 10 = 0.50 x 100 = 50 % AR
- Below capacities based on 12% flour moisture at 70°F water temperature
- If high gluten flour is used, **reduce** dough batch size by 10%
- 2nd speed should **never** be used on mixtures with less than 50% AR
- **Do not use attachments on hub while mixing**
- When calculating the correct size mixer for your application, here are some helpful weights & measures: **8.3 lb = 1 gallon of water & 2.08 lb = 1 quart**



PRODUCT DESCRIPTION	AGITATOR	SPEED	MAXIMUM BOWL CAPACITY						
			7 QUART	10 QUART	20 QUART	30 QUART	40 QUART	60 QUART	
Bread and roll dough - 60% AR		Dough hook	1st speed only	4 lb	5 lb	25 lb	45 lb	50 lb	90 lb
Heavy bread dough - 55% AR		Dough hook	1st speed only	2 lb	3 lb	15 lb	30 lb	40 lb	70 lb
Pizza dough, thin crust - 40% AR		Dough hook	1st speed only	2 lb	3 lb	9 lb	14 lb	25 lb	40 lb
Pizza dough, medium - 50% AR		Dough hook	1st speed only	3 lb	4 lb	10 lb	20 lb	32 lb	60 lb
Pizza dough, thick crust - 60% AR		Dough hook	1st speed only	4 lb	5 lb	20 lb	40 lb	50 lb	70 lb
Raised donut dough - 65% AR		Dough hook	1st speed only	2 lb	2 lb	9 lb	15 lb	25 lb	40 lb
Pie dough		Flat beater	All speeds	4 lb	4 lb	18 lb	30 lb	35 lb	60 lb
Mashed potatoes		Flat beater	All speeds	4 lb	5 lb	15 lb	23 lb	30 lb	45 lb
Cake batter		Flat beater	All speeds	6 lb	8 lb	20 lb	30 lb	40 lb	60 lb
Waffle or hot cake batter		Flat beater	All speeds	3 qt	4 qt	8 qt	12 qt	16 qt	24 qt
Pound cake batter		Flat beater	All speeds	6 lb	8 lb	20 lb	30 lb	40 lb	60 lb
Egg whites		Wire whisk	All speeds	3/4 pt	1 pt	1 qt	1 1/2 qt	2 qt	3 qt
Meringue		Wire whisk	All speeds	1/2 pt	3/4 pt	1 qt	1 1/2 qt	2 qt	3 qt
Whipped cream		Wire whisk	All speeds	1.8 qt	2 qt	4 qt	6 qt	8 qt	12 qt

Note: This chart should be used as a guideline only. Type of flour and other factors can vary and may require the batch size to be adjusted

Slicers

NEW

Slicer Selection Guide

Slicer	Model	Rating	Processed Meats	Cheese	Blade Size	Non-Stick Coating	Accommodates Vegetable Chute	Accommodates Frozen Food Blade	Safe Blade Removal System	Extended 1/4" Slice Thickness	Gear Drive	Kickstand	Max Clearance Receiving Tray	Automatic Carriage
40802	SLR7009/N	Light	1 hr or less/day	Not recommended	9"	x								
40803	SLR7010/N	Light	1 hr or less/day	Not recommended	10"	x								
40804	SLR7312/N	Medium	1hr/day	Not recommended	12"	x								
40849	SLR7012/N	Heavy	3hr/day	1 hr or less/day	12"	x	x	x						
40797	SLR7712/N	Heavy	3hr/day	1 hr or less/day	12"	x	x	x	x					
40799	SLR7512/N	Heavy	Continuous	Continuous	12"	x	x	x			x	x		
40801	SLM0012/N	Deluxe	Continuous	Continuous	12"	x	x	x	x	x			x	x
40800	SLR7912/N	Deluxe	Continuous	Continuous	12"	x	x	x	x			x		x

All Vollrath slicers are 100% Italian designed and engineered for world premium quality



- 30° gauge plate angle reduces operator fatigue by allowing operator to stand more upright



- Exclusive non-stick coating increases glide performance and cleans up in half the time



- Built-in two-stone sharpener makes sharpening simple and convenient

Safe Blade Removal System is a standard feature on 40797, 40800 and 40801



For a Safe Blade Removal video demonstration.



1: Insert



2: Fasten



3: Turn



4: Remove Blade Safely

QuanTanium—a unique mix of titanium blended into the plate coating causes it to be harder and more durable than conventional reinforced systems.



After 35,000 cycles using a weighted ScotchBrite, QuanTanium shows slight wear compared to the previous "best" non-stick worn through to substrate.



Deluxe Slicers



Maximum Clearance: 40801

- Special clear slice exit design provides unobstructed receiving tray area for easier slicing and cleaning
- Extended 1 1/4" maximum slice thickness for greater versatility
- Includes easy kickstand to prop up slicer for cleaning



40801 shown from front

40801 shown from side

Includes Safe Blade Removal System!

Automatic Carriage: 40800

- Automatic carriage slices approximately 60 slices per minute for maximum operational efficiency
- Intuitive setup includes simple main switch and variable speed control
- Can also be used manually
- Includes easy kickstand to prop up slicer for cleaning



40800

Includes Safe Blade Removal System!



40800 with kickstand

Receptacle



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
40801	SLM0012/N	12" (30.5 cm) deluxe max clearance slicer with non-stick finish	22 x 27 x 18 (55.9 x 68.6 x 45.7)	Belt	3/8 hp	110	2.5	5-15P
40800	SLR7912/N	12" (30.5 cm) deluxe automatic slicer with non-stick finish	21 x 27 x 23 (53.3 x 68.6 x 58.4)	Belt	3/4 hp	110	4.7	5-15P

All Vollrath Slicers are 100% Italian designed and engineered for optimum results

Heavy-Duty Slicers



Belt Driven: 40849/40797

- Large receiving tray
- Powerful 1/2 hp motor

40797 Includes Safe Blade Removal System!



40849



Safe Blade Removal System – see page 1-7

SEE MORE AT vollrathuniversity.com



40799

Receptacle



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
40849	SLR7012/N	12" (30.5 cm) heavy-duty slicer with non-stick finish	20 x 27 x 18 (50.8 x 68.6 x 45.7)	Belt	1/2 hp	110	2.5	5-15P
40797	NEW SLR7712/N	12" (30.5 cm) heavy-duty slicer with non-stick finish & safe blade removal system	20 x 27 x 18 (50.8 x 68.6 x 45.7)	Belt	1/2 hp	110	2.5	5-15P
40799	SLR7512/N	12" (30.5 cm) heavy-duty gear-driven slicer with non-stick finish	21 x 27 x 18 (53.3 x 68.6 x 45.7)	Gear	1/2 hp	110	2.5	5-15P

Light and Medium-Duty Slicers

- Space-saver design with smaller footprint for tight areas
- Ideal for casual slicing needs such as coffee shops, small restaurants, sub shops, and delis

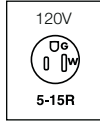


40803



40804

Receptacles



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W x D x H) IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
40802	SLR7009/N	9" (22.9 cm) light-duty slicer	16 x 18 x 15 (40.6 x 45.7 x 38.1)	Belt	¼ hp	110	1.2	5-15P
40803	SLR7010/N	10" (25.4 cm) light-duty slicer	17 x 21 x 15 (43.2 x 53.3 x 38.1)	Belt	½ hp	110	1.5	5-15P
40804	SLR7312/N	12" (30.5 cm) space saver medium-duty slicer	18 x 22 x 16 (45.7 x 55.9 x 40.6)	Belt	½ hp	110	1.5	5-15P

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Slicer Accessories

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	FITS
40806①	7" stainless steel vegetable chute, with pusher	7" dia x 15" L (17.8 dia x 38.1 L)	40849, 40799, 40801 & 40800
40807①	12" frozen food blade	12" dia (30.5 dia)	40849, 40799, 40801 & 40800

①These items are not NSF certified



40807



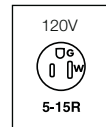
40806

Out-of-Chamber Vacuum Pack Machine

- Out-of-chamber vacuum packing – requires specific bag type (listed below)
- Extends the shelf life of foods and cuts down on waste due to spoilage
- Fine powders such as ground coffee and finely ground spices
- Not suited for use with liquids



Receptacle



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W x D x H) IN (CM)	SEALING BAR LENGTH: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
40858	Junior	Out-of-chamber vacuum pack machine	14¾ x 11¼ x 5¼ (37.5 x 29.7 x 14.5)	12¾ (31)	120	450	3.3	5-15P

Out-of-Chamber Vacuum Pack Bags



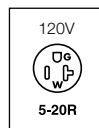
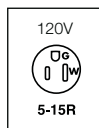
ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
40812	Out-of-chamber	6 x 12 (15.2 x 30.5)	Pack of 100
40813	Out-of-chamber	8 x 12 (20.3 x 30.5)	Pack of 100
40814	Out-of-chamber	10 x 14 (25.4 x 35.6)	Pack of 100

In-Chamber Vacuum Pack Machines

- Suitable with wet or dry products
- Extends the shelf life of foods and reduces down on waste due to spoilage
- Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats
- Digital controls
- Custom programming for vacuum cycles and sealing times
- Stainless steel chamber
- Easy removal of chamber components for cleaning



Receptacles



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W x D x H) IN (CM)	CHAMBER SIZE (W x D x H) IN (CM)	SEALING BAR LENGTH: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
40850	Medio	In-chamber vacuum pack machine	15 ⁵ / ₁₆ x 20 ¹ / ₂ x 14 ⁵ / ₁₆ (38.5 x 52 x 37)	10 ⁵ / ₁₆ x 15 ³ / ₄ x 6 ⁵ / ₁₆ (27 x 40 x 16)	9 ¹ / ₁₆ (25)	120	450/700	5	5-15P
40851	Grande	In-chamber vacuum pack machine	21 ⁷ / ₁₆ x 22 ¹³ / ₁₆ x 20 ¹ / ₁₆ (54.5 x 58 x 51)	17 ¹ / ₈ x 17 ¹ / ₈ x 8 ¹ / ₄ (43.5 x 43.5 x 21)	16 ¹ / ₁₆ (41.5)	120	1200	9	5-20P

Vacuum Pack Bag Tray Rests

- The Bag Tray Rests hold liquids or products with a high moisture content at an angle during vacuum packing to ensure that the bag contents will not spill out during sealing
- Adjustable bag depth holder allows use with different size bags



ITEM	DESCRIPTION	TO BE USED WITH
40859	Bag tray rest	40850 in-chamber vacuum pack machine
40860	Bag tray rest	40851 in-chamber vacuum pack machine

In-Chamber Vacuum Pack Bags – Regular

- Total Thickness: 3.5mm
- Maximum Cooking Temperature: 158°F (70°C)



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
40815	In-chamber	8 x 12 (20.3 x 30.5)	Pack of 100
40816	In-chamber	10 x 14 (25.4 x 35.6)	Pack of 100
40817	In-chamber	12 x 16 (30.5 x 40.6)	Pack of 100
40818	In-chamber	14 x 18 (35.5 x 45.7)	Pack of 100

In-Chamber Vacuum Pack Bags – “Boil-In”

- Total Thickness: 4.0mm
- Maximum Cooking Temperature: 212°F (100°C)



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
23850	In-chamber “boil-in”	6 x 8 (15.2 x 20.3)	Pack of 100
23852	In-chamber “boil-in”	8 x 12 (20.3 x 30.4)	Pack of 100
23854	In-chamber “boil-in”	12 x 16 (30.5 x 40.6)	Pack of 100

Vacuum packing cuts down on food spoilage by extending the refrigerated shelf life of foods three to five times longer!

Vertical Cutter/Mixer

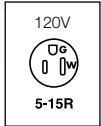


Great for preparing pâtés, mayonnaise, salsa, and guacamole, and for chopping nuts and vegetables. Ideal unit for toppings and sauces, or to puree patients' food in hospitals and assisted living facilities.

- Chops, mixes, blends and purees
- Suitable for continuous use applications
- Anodized aluminum body and stainless steel bowl for attractive look and easy cleaning
- Stainless steel "S" blade and bowl for easy cleaning
- Safety cutoff switch stops blade when lid is removed
- Constant RPM and clear lid allow operator to stop unit when product reaches preferred texture



Receptacle



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CAPACITY	VOLTAGE	HP	AMPS	PLUG
40826	BCA7003	Cutter/Mixer	11 ³ / ₁₆ x 14 ¹ / ₂ x 10 ¹ / ₂ (28.9 x 36.8 x 26.7)	3 qt	110	1/3	2.6	5-15P

Grinders

- Energy efficient motor and precision gear drive
- Excellent fit and finish with no sharp corners or seams
- Forward and reverse switch
- Attractive, compact design suitable for any open kitchen or supermarket
- Supplied with 1/8" (32 mm) and 5/16" (79 mm) grinder plates
- Perfect for butchers, supermarkets, Asian restaurants, delis, and pizza shops
- Sausage stuffer and feed stick accessories included
- Convenient top-mounted carrying handle
- Grinding head, pan and attachments are dishwasher safe
- No. 12 unit features 1 hp motor to grind 264 lb (120 Kg) of meat per hour
- No. 22 unit features 1.5 hp motor to grind 528 lb (240 Kg) of meat per hour
- Heavy gauge product tray with 2 1/4" diameter food chute
- Stainless steel body, cylinder, worm gear and ring

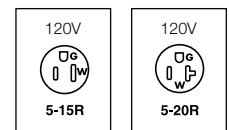


No. 22, 40744 with standard accessories



No. 12, 40743 with standard accessories

Receptacles



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	OUTPUT	HP	VOLTAGE	AMPS	PLUG
40743	MIN0012	Meat grinder No. 12	10 ³ / ₁₆ x 15 ³ / ₄ x 19 ⁷ / ₁₆ (25.9 x 40 x 49.4)	264 lb (120 Kg)/hr	1 hp	110	8	5-15P
40744	MIN0022	Meat grinder No. 22	10 ³ / ₁₆ x 20 ¹ / ₄ x 24 ¹ / ₄ (27.5 x 51.4 x 61.6)	528 lb (240 Kg)/hr	1 1/2 hp	110	16	5-20P

Grinder Accessories

ITEM	DESCRIPTION	FITS	ITEM	DESCRIPTION	FITS
40746	Grinder knife, No. 12	40743	40750	Grinder knife, No. 22	40744
40747	Grinder plate, 1/8" (32 mm)	40743	40751	Grinder plate, 1/8" (32 mm)	40744
40748	Grinder plate, 5/16" (79 mm)	40743	40752	Grinder plate, 5/16" (79 mm)	40744
40749	Grinder plate, 1/2" (1.3 cm)	40743	40753	Grinder plate, 1/2" (1.3 cm)	40744



Grinder Plate

Potato Cutters

- Heavy, strong, nickel-plated ductile cast iron frame and sure grip handle
- Screw holes on base of legs for permanent mounting to table or wall
- Clean and durable stainless steel "V" trough guarantees smooth operation
- Dimensions: 11½" (29.2 cm) deep at base, 14" (35.6 cm) high with closed handle, 34½" (87.6 cm) deep x 23" (58.4 cm) high with open handle

Wall hanger bracket holds potato cutters securely on wall to save counter space.



ITEM	DESCRIPTION	CASE LOT
47703①	Wedge cut, 8-cut	1
47715②	French fry, ⅜" (0.7 cm) cut size	1
47713②	French fry, ⅝" (1 cm) cut size	1
47714②	French fry, ⅞" (1.1 cm) cut size	1
45682③	Potato cutter wall hanger bracket	1

①Replacement blades and parts available
③Screws not included

②Replacement blades available

Replacement Blade Assemblies

ITEM	CUT DESCRIPTION	CASE LOT
45603-1	8 section wedge plate	1
45751-1	⅜" (0.7 cm) replacement blade	1
45749-1	⅝" (1 cm) replacement blade	1
45750-1	⅞" (1.1 cm) replacement blade	1



E-Z Juice Extractor

- Superior leverage for maximum juice output
- Heavy-duty enamel-coated cast iron base
- Rubber feet assure no-slide use
- Requires minimal 8 x 9" (20.3 x 22.9 cm) tabletop space
- Overall height: 26" (66 cm) with handle in upright position

ITEM	DESCRIPTION	CASE LOT
47704	Juice extractor	1



solved.

Vollrath® Redco® Manual Food Processors



We have expanded our breadth of line with an outstanding selection of Manual Food Processing Equipment. With our new line, you will find the best value in food prep solutions to make your business even more flexible, efficient and profitable.

- Achieve significant labor savings when compared to cutting by hand
- Higher food quality - no browning or bruising
- Allows for consistent product with every cut
- Increased food yield



Redco® Manual Food Processors

- Vegetable Slicers/Wedgers
- Specialty Cutters
- Tomato Slicers
- Cheese Slicers & Cubers
- Seafood Cutters
- Potato Scooper
- Grill Accessories
- Can Openers

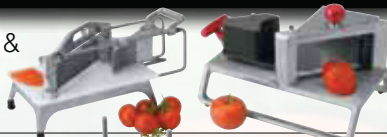
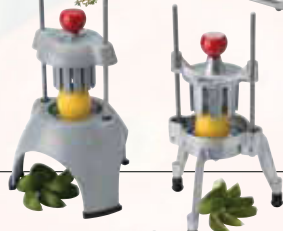






SEE MORE AT
vollrathco.com



Visit www.vollrathco.com for Redco® parts information.

Are You Still Cutting by Hand? Reduce labor time with Vollrath® Redco®

Model	Product	Cut Speed
Tomato Pro™ & InstaSlice™	 3½" Tomatoes	5x Faster
Wedgemaster® & Wedgemaster®II	 Lemons/Limes Oranges Tomatoes	3x Faster
InstaCut 5.0, InstaCut 3.5, Tabletop or Wall Mount	 Onions Celery Peppers Tomatoes Potatoes Apples Pears Lemons/Limes Oranges	3x Faster 4x Faster
Onion King®	 Onions Potatoes Lemons/Limes Oranges	2½x Faster
Lettuce King® I	 ⅓ Lettuce ½ Bell Pepper Cucumbers	5x Faster
Lettuce King® IV	 Lettuce	11x Faster

Redco® InstaCut™ 5.0

Dice, slice, wedge & core

NOW, the power of the InstaCut™ 5.0 with even more versatility. Slice, dice, wedge, and core all in one with four simple pop-in, pop-out blade accessories that make switching from dicing onions to coring apples a fast and efficient process in your commercial kitchen.

NEW



REDCO® STYLE GUIDE		
Foods		Cut Styles
Onions	Celery	Dice
Peppers	Tomatoes	Slice
Potatoes	Apples	Wedge
Pears	Lemons	Core
Limes	Oranges	



Now Available with Wedge and Core Assemblies!

- Tall base designed to fit containers up to 6" (15.2 cm) high
- Sled-leg base design offers superior resistance to breakage
- Pop-in pop-out blade assembly for easy cleaning and maintenance
- Thermoset blade frames never need adjustment and will not corrode
- Full 5" (12.7 cm) square cutting area fits large fruits and vegetables
- 3x faster than cutting by hand
- Clean, quick cuts reduce bruising and raise the quality level of food presentation



COMPLETE UNIT	CUT DESCRIPTION IN (MM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
55000	¼ (6.4) dice	10 x 11½ x 20 (25.4 x 29.2 x 50.8)	10 x 11½ x 18½ (25.4 x 29.2 x 47)	1
55001	⅜ (9.5) dice			1
55002	½ (12.7) dice			1
55011	¼ (6.4) slice			1
55012	⅜ (9.5) slice			1
55013	½ (12.7) slice			1
15150	4 section wedge			1
15151	6 section wedge			1
15152	8 section wedge			1
15153	10 section wedge			1
15155	12 section wedge			1
15126	6 section core			1
15128	8 section core			1

CUT DESCRIPTION IN (MM)	T-HANDLE, PUSHER BLOCK, AND BLADE*	REPLACEMENT BLADE ONLY *	CASE LOT
¼ (6.4) dice	55059	55062	1
⅜ (9.5) dice	55060	55063	1
½ (12.7) dice	55061	55064	1
¼ (6.4) slice	55088	55066	1
⅜ (9.5) slice	55089	55074	1
½ (12.7) slice	55090	55087	1
4 section wedge	1515004	15150040	1
6 section wedge	1515106	15151060	1
8 section wedge	1515208	15152080	1
10 section wedge	1515310	15153100	1
12 section wedge	1515512	15155120	1
6 section core	1512606	15126060	1
8 section core	1512808	15128080	1

* Vollrath warranty policies do not cover Redco® blades

Redco® InstaCut™ 3.5

- Changes from dice to wedge to core in seconds with pop-in pop-out blade assembly
- Thermoset blade frames never need adjustment and will not corrode
- Sled-leg base design offers superior resistance to breakage
- Aluminum base with stainless steel rods - lightweight and strong
- Clean, quick cuts reduce bruising and raise the quality level of food presentation
- Wall mount bracket allows quick hanging and removal for cleaning (sold separately)

REDCO® STYLE GUIDE	
Foods	Cut Styles
Onions	Dice
Celery	Wedge
Peppers	Core
Tomatoes	
Potatoes	
Apples	
Pears	



15000

Tabletop

COMPLETE UNIT	CUT DESCRIPTION IN (CM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
15000	¼ (6.4 mm) dice	9 x 9 x 18 (23 x 23 x 45.7)	9 x 9 x 17½ (23 x 23 x 43.5)	1
15001	⅜ (9.5 mm) dice			1
15002	½ (12.7 mm) dice			1
15003	4 section wedge			1
15005	6 section wedge			1
15006	8 section wedge			1
15007	10 section wedge			1
15008	12 section wedge			1
15009	6 section core			1
15010	8 section core			1

Wall Mount

COMPLETE UNIT	CUT DESCRIPTION IN (CM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
15016	¼ (6.4 mm) dice	8 x 14½ x 22¼ (20.3 x 36.8 x 56.5)	8 x 14½ x 14 (20.3 x 36.8 x 35.6)	1
15017	⅜ (9.5 mm) dice			1
15018	½ (12.7 mm) dice			1
15019	4 section wedge			1
15021	6 section wedge			1
15022	8 section wedge			1
15023	10 section wedge			1
15024	12 section wedge			1
15026	8 section core			1



15016 shown with Super Pan 3® clear pans – see page 6-7

Replacement Blades and Accessories

CUT DESCRIPTION IN (CM)	REPLACEMENT BLADE ONLY	T-HANDLE, PUSHER BLOCK, AND BLADE - TABLETOP	T-HANDLE, PUSHER BLOCK, AND BLADE - WALL MOUNT	CASE LOT
¼ (6.4 mm) dice	15062	15059	15081	1
⅜ (9.5 mm) dice	15063	15060	15082	1
½ (12.7 mm) dice	15064	15061	15083	1
¼ x ½ (6.4 x 12.7 mm) dice	15086	15085	15084	1
4 section wedge	15065	15050	15073	1
6 section wedge	15067	15052	15075	1
8 section wedge	15068	15053	15076	1
10 section wedge	15069	15054	15077	1
12 section wedge	15070	15055	15078	1
6 section core	15071	15087	15079	1
8 section core	15072	15058	15080	1
ACCESSORIES				
Base assembly	N/A	15100	N/A	1
Wall mount bracket	N/A	N/A	15125	1



15125 Wall mount bracket

* Vollrath warranty policies do not cover Redco® blades

Redco® Wedgemaster® II

REDCO® STYLE GUIDE	
Foods	Cut Styles
Lemons Limes Oranges Tomatoes Onions Potatoes	Wedge



- Constructed of durable, dishwasher-safe polycarbonate material
- Well-balanced, stable footprint
- Cuts lemons, limes, oranges, tomatoes, and more into six- or eight-section wedges
- Six or eight section blades standard, four- and twelve-section blades sold separately

COMPLETE UNIT	DESCRIPTION	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
700-1	6 section cut Wedgemaster® II	9¾ x 9 x 16 (24.8 x 23 x 40.6)	9¾ x 9 x 15¼ (24.8 x 23 x 38.7)	1
700-4	8 section cut Wedgemaster® II			1

BLADE ASSEMBLY	DESCRIPTION	CASE LOT
704	4 section cut blade assembly	1
706	6 section cut blade assembly	1
708	8 section cut blade assembly	1
712	12 section cut blade assembly	1

Redco® Wedgemaster®

REDCO® STYLE GUIDE	
Foods	Cut Styles
Lemons Limes Oranges Tomatoes Onions Potatoes	Wedge Core



- Great for fast-production kitchen, buffet, and bar preparation
- Cuts fruits consistently and predictably for constant high-quality food and drink presentations
- Available in six- or eight-section wedge styles

COMPLETE UNIT	DESCRIPTION	SHIPS WITH BLADES	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
606N	6 section cut Wedgemaster®	306/336	9 x 8 x 16 (23 x 20.3 x 40.6)	9 x 8 x 15¾ (23 x 20.3 x 40.3)	1
808N	8 section cut Wedgemaster®	308/338			1
808SG	8 section cut Wedgemaster® with safety guard	308/338			1

BLADE ASSEMBLY	DESCRIPTION	CASE LOT
306	6 section wedge blade	1
308	8 section wedge blade	1
336	6 section core blade	1
338	8 section core blade	1

Redco® InstaBloom®

REDCO® STYLE GUIDE	
Foods	Cut Styles
Onions	Bloom



- Create and serve unique, money-making appetizers using onions
- Allows kitchen staff to make blooming onion appetizers easily and consistently - four times faster than cutting by hand
- Constructed from heavy-duty cast aluminum with precision-edged stainless steel blades
- Sled-leg base design offers superior resistance to breakage

ITEM	DESCRIPTION	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
15600	InstaBloom® 24-section cut	14¼ x 14 x 30 (36.2 x 35.6 x 76.2)	14¼ x 14 x 19 (36.2 x 35.6 x 48.3)	1
15602	Adaptor kit with small core cutter	-	-	1
15601	Replacement blade assembly	-	-	1



15601



15600

Complete the process with a Cayenne® Electric Fryer

See page 2-23



Redco® Onion King®

REDCO® STYLE GUIDE		
Foods		Cut Styles
Onions	Potatoes	Slice
Squash	Lemons	
Limes	Oranges	
...great for pre-cooked meats		



- Slices whole onions and other firm vegetables in one stroke for fast production
- Cuts in exact slice thicknesses every time, raising the quality and consistency of menu foods like sandwiches and cottage fries
- Slices vegetables perfectly without crushing or bruising



500N

509

COMPLETE UNIT	CUT DESCRIPTION IN (MM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
500N	3/16 (4.8) - 13 blades	19¼ x 13¾ x 19¼ (49 x 34.9 x 49)	19¼ x 13¾ x 15½ (49 x 34.9 x 39.4)	1
501N	¼ (6.4) - 11 blades			1
502N	5/8 (9.5) - 7 blades			1
503N	½ (12.7) - 6 blades			1

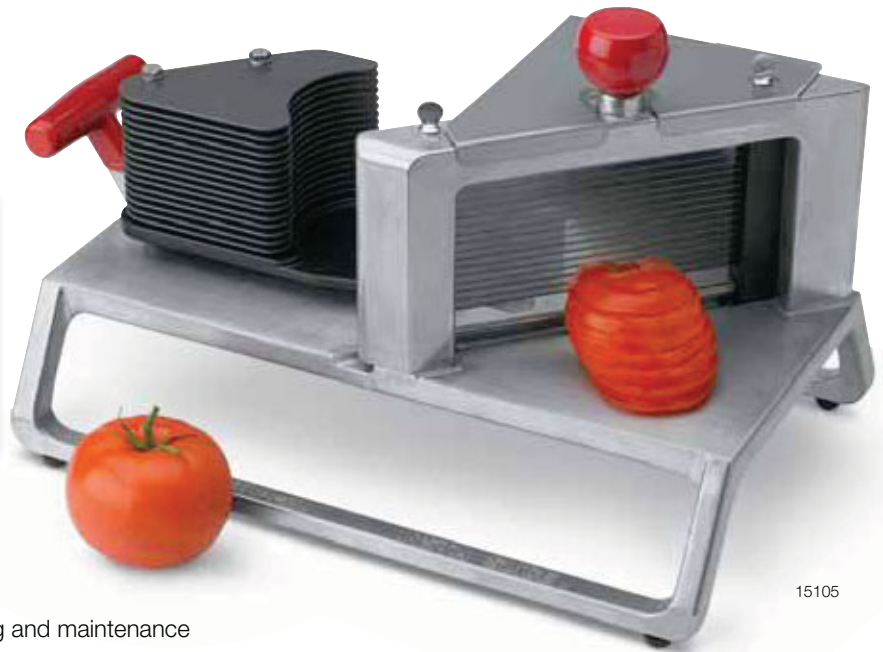
BLADE ASSEMBLY	CUT DESCRIPTION: IN (MM)	CASE LOT
509	3/16 (4.8) - 13 blades	1
511	¼ (6.4) - 11 blades	1
510	5/8 (9.5) - 7 blades	1
512	½ (12.7) - 6 blades	1

* Vollrath warranty policies do not cover Redco® blades

Redco® InstaSlice™

REDCO® STYLE GUIDE

Foods	Cut Styles
Tomatoes	Straight-blade slice
Strawberries	Scalloped-blade slice
Mushrooms	
Oranges	
...and more	



15105



- Pop-in pop-out blade assembly for easy cleaning and maintenance
- Thermoset blade frames never need adjustment and will not corrode
- Largest slicing area in the industry
- Corrosion-resistant polyurethane food carrier
- Hardcoat® pusher head fingers resist corrosion from tomato acids and other harsh foods
- Detachable table stop assures processor will stay in place
- Sled-leg base design offers superior resistance to breakage
- Available with straight or scalloped blades, allowing slicing of tomatoes without 'pre-scoring' the skin



COMPLETE UNIT	CUT SIZE IN (MM)	BLADE TYPE	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
15105	3/16 (4.8)	Scalloped	10 1/2 x 17 1/2 x 10 3/4 (26.7 x 44.5 x 27.3)	10 1/2 x 16 x 10 3/4 (26.7 x 40.6 x 27.3)	1
15205	3/16 (4.8)	Straight			1
15102	7/32 (5.6)	Scalloped			1
15202	7/32 (5.6)	Straight			1
15103	1/4 (6.4)	Scalloped			1
15203	1/4 (6.4)	Straight			1
15104	3/8 (9.5)	Scalloped			1
15204	3/8 (9.5)	Straight			1

REPLACEMENT BLADE ITEM	CUT SIZE IN (MM)	BLADE TYPE	NO. OF BLADES	CASE LOT
15115	3/16 (4.8)	Scalloped	16	1
15209	3/16 (4.8)	Straight	16	1
15112	7/32 (5.6)	Scalloped	13	1
15206	7/32 (5.6)	Straight	13	1
15113	1/4 (6.4)	Scalloped	12	1
15207	1/4 (6.4)	Straight	12	1
15114	3/8 (9.5)	Scalloped	8	1
15208	3/8 (9.5)	Straight	8	1

* Vollrath warranty policies do not cover Redco® blades



Super Pan® Super Shapes

Slice it fast, serve it fresh and lay it out with style

See pages 6-3 and 6-4



Redco® Tomato Pro™

REDCO® STYLE GUIDE	
Foods	Cut Styles
Tomatoes	Straight-blade slice
Strawberries	Scalloped-blade slice
Mushrooms	
Oranges	
...and more	



0643N

- NSF approved, high-density polyethylene base material is designed for constant contact with tomato acids and other harsh foods - will not corrode
- Positive-stop arm helps keep slicer sturdy while operating the push-through slicing mechanism
- Available with straight or scalloped blades, allowing slicing of tomatoes without 'pre-scoring' the skin

COMPLETE UNIT	DESCRIPTION	CUT IN (MM)	BLADE STYLE	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
0643N	Tomato Pro™, without safety guard	3/16 (4.8)	Straight	9 1/2 x 18 3/4 x 9 1/2 (24.1 x 47.6 x 24.1)	9 1/2 x 18 3/4 x 9 1/2 (24.1 x 47.6 x 24.1)	1
0644N	Tomato Pro™, without safety guard	1/4 (6.4)	Straight			1
0646N	Tomato Pro™, without safety guard	3/8 (9.5)	Straight			1
0694N	Tomato Pro™, without safety guard	3/16 (4.8)	Scalloped			1
0645N	Tomato Pro™, without safety guard	1/4 (6.4)	Scalloped			1
0643SGN	Tomato Pro™, with safety guard	3/16 (4.8)	Straight			1
0644SGN	Tomato Pro™, with safety guard	1/4 (6.4)	Straight			1

* Vollrath warranty policies do not cover Redco® blades

BLADE ITEM	CUT IN (MM)	BLADE STYLE	NO. OF BLADES	CASE LOT
0653	3/16 (4.8)	Straight	15	1
0654	1/4 (6.4)	Straight	11	1
0656	3/8 (9.5)	Straight	8	1
0648	3/16 (4.8)	Scalloped	15	1
0652	1/4 (6.4)	Scalloped	11	1
0647	3/8 (9.5)	Scalloped	8	1



Tomato Pro™ with safety guard

* Vollrath warranty policies do not cover Redco® blades

Redco® Tomato King® Scooper

- One quick twist removes tomato cores, making them ready for slicing - a must-have for high-production food prep
- Also can be used to remove potato eyes, core strawberries, score cucumbers, and make melon balls

ITEM	DESCRIPTION	CASE LOT
1400	Tomato King® scooper - bulk pack	144
1401	Tomato King® scooper - standard pack	24



1401

Redco® Lettuce King® I

REDCO® STYLE GUIDE		
Foods		Cut Styles
Lettuce	Cucumbers	Shred lettuce and cabbage
Cabbage	Cantaloupes	
Bell Peppers	Chicken	Slice vegetables and soft meats



400N

- Eliminate 75% of the time and cost of shredding lettuce with a knife
- Prevents bruising of lettuce during cutting, reducing food waste
- Cut 1/4 head of lettuce at a time

ITEM	CUT DESCRIPTION IN (MM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
400N	3/16 (4.8) cut, 37 blades	17 1/2 x 19 x 26 1/4 (44.5 x 48.3 x 66.7)	17 1/2 x 23 1/4 x 13 3/8 (44.5 x 59.1 x 34)	1
403N	1/4 (6.4) cut, 28 blades			1
402NC	3/8 (9.5) cut, 19 blades			1
401N	3/4 (19) cut, 10 blades			1

REPLACEMENT BLADE ITEM	CUT DESCRIPTION IN (MM)	CASE LOT
435	3/16 (4.8) cut, 37 blades	1
485	1/4 (6.4) cut, 28 blades	1
484C	3/8 (9.5) cut, 19 blades	1
434	3/4 (19) cut, 10 blades	1

* Vollrath warranty policies do not cover Redco® blades

Redco® Lettuce King® IV & Drum Ring

REDCO® STYLE GUIDE	
Foods	Cut Styles
Lettuce	Chop



- Prepares lettuce in a fraction of the time it takes to do with a knife
- Prevents bruising of lettuce during cutting - prepare days in advance
- Drum Ring
 - Fits snugly over Rubbermaid® Greenskeeper™ storage drums
 - One size fits both 20 and 32 gallon drums
 - Streamlines high-volume chopping of lettuce



4400N Lettuce King® IV on 2900 Drum Ring - items sold separately

ITEM	DESCRIPTION	OPEN DIMENSIONS W X D X H :IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT	REPLACEMENT BLADE ITEM
4400N	Lettuce King® IV, 1" x 1" (25.4 x 25.4 mm) cut	17 x 17 1/2 x 32 (43.2 x 44.5 x 81.28)	17 x 18 1/2 x 21 3/8 (44.5 x 47 x 54.9)	1	4408
2900	Drum Ring	22 3/4 dia. x 1 1/8 (57.8 dia. x 4.8)	n/a	1	n/a

* Vollrath warranty policies do not cover Redco® blades

Redco® King Cutter™

REDCO® STYLE GUIDE	
Foods	Cut Styles
Cheese	Shred
Potatoes	String
Carrots	Crinkle-cut
Onions	Julienne
Lettuce	Grate
Pickles	Slice
Bananas	
Apples	
...and much more	



- Shred, string, crinkle-cut, julienne, grate and slice a wide variety of foods - may be the most versatile processor in the kitchen
- Easy manual operation with none of the maintenance, electrical issues or cost associated with powered units
- All cones feature a finely machined, precision stainless steel edge easily changed for fast-cycle processing of foods

COMPLETE UNIT	DESCRIPTION	INCLUDED CONES	OVERALL OPERATING DIMENSIONS W X D X H: IN (CM)	CASE LOT
6003	King Cutter™ with suction cup base	#1, 2, & 4	8¼ x 9 x 12 (21 x 22.9 x 30.5)	1
6005	King Cutter™ with suction cup base	#1-5	8¼ x 9 x 12 (21 x 22.9 x 30.5)	1
6004	King Cutter™ with clamp base	#1, 2, & 4	8¼ x 9 x 16 (21 x 22.9 x 40.6)	1
6006	King Cutter™ with clamp base	#1-5	8¼ x 9 x 16 (21 x 22.9 x 40.6)	1

REPLACEMENT CONE ITEM	DESCRIPTION	CASE LOT
6011	#1 - 1/8" (3.2 mm) Shredder cut	1
6012	#2 - 3/16" (4.8 mm) String cut	1
6013	#3 - 3/8" (9.5 mm) Petite french fry cut	1
6014	#4 - 1/8" (3.2 mm) Thin slice cut	1
6015	#5 - 3/16" (4.8 mm) Krinkle cut	1
6016	#6 - 3/16" (4.8 mm) Thick slice cut	1



* Vollrath warranty policies do not cover Redco® blades

Redco® CubeKing™

- Cut cheese cubes, sticks, square blocks, and rectangular blocks, fast and uniform



ITEM	DESCRIPTION, IN (CM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
1811	CubeKing™, ¼ (19.1 mm) cut	17 x 17¼ x 32 (43.2 x 43.8 x 81.3)	17 x 18½ x 21½ (43.2 x 47 x 54.9)	1
1812	CubeKing™, ⅜ (9.5 mm) cut			1
1823	CubeKing™ replacement wire kit			1



1811

Redco® Cheese Blocker™

- Accommodates blocks up to 50 lbs and wheels up to 35 lbs
- ½" measuring increments on front plate and base
- Prepare cheese for cubing, slicing, and shredding



COMPLETE UNIT	DESCRIPTION	DIMENSIONS - HANDLE UP W X D X H: IN (CM)	DIMENSIONS - HANDLE DOWN W X D X H: IN (CM)	CASE LOT	REPLACEMENT WIRE KIT ITEM
1837	Cheese Blocker™	12¼ x 29¼ x 22⅝ (31.1 x 74.3 x 57.5)	12¼ x 22 x 12¼ (31.1 x 55.8 x 31.1)	1	1838



1837

Redco® Lobster King™

- Makes lobster tails ready for preparation in one clean cut of the shell
- Also works on crab legs



COMPLETE UNIT	DESCRIPTION	DIMENSIONS - HANDLE UP W X D X H: IN (CM)	DIMENSIONS - HANDLE DOWN W X D X H: IN (CM)	CASE LOT	REPLACEMENT 10" (25.4 CM) KNIFE ITEM
1851	Lobster King™	10 x 15¼ x 16 (25.4 x 38.7 x 40.6)	10 x 19½ x 4¼ (25.4 x 49.5 x 10.8)	1	5103



1851

Vollrath warranty policies do not cover Redco® blades

Redco® Oyster King™

- Opens oysters and clams with one simple, safe stroke
- Durable steel point blade



COMPLETE UNIT	DESCRIPTION	DIMENSIONS - HANDLE UP W X D X H: IN (CM)	DIMENSIONS - HANDLE DOWN W X D X H: IN (CM)	CASE LOT	REPLACEMENT BLADE ITEM
1853	Oyster King™	5⅞ x 10½ x 15 (14.9 x 26.7 x 38.1)	5⅞ x 14¾ x 4¼ (14.9 x 37.5 x 10.8)	1	5382



1853

Vollrath warranty policies do not cover Redco® blades

Redco® Grill Tender®

- Removes carbonized food from grill surfaces quickly and easily
- Splash guard and extra-long handle offer added protection from burns and kickback of debris
- Durable steel point blade



1101

COMPLETE UNIT	DESCRIPTION	DIMENSIONS W X D X H: IN (CM)	CASE LOT	REPLACEMENT BLADE ITEM
1101	Grill Tender®	21½ x 6 x 3½ (54.9 x 15.2 x 7.9)	1	1102R

Cayenne® Griddles

See page 2-15 to 2-17



Tater King™ Scooper

- Scoop, skin and wedge four partially baked potatoes in less time than a minute
- Quickly prepare deep fried skins, steak fries, twice baked potatoes and more



1801

COMPLETE UNIT	DESCRIPTION	CASE LOT	REPLACEMENT BLADE ITEM	REPLACEMENT HANDLE WITH GRIP ITEM	REPLACEMENT CASE LOT
1801	Tater King™ Scooper	12	1802	1803	1

Redco® Petrol Gel

- Designed specifically for use with all Redco® Manual Food Processors
- Tasteless and odorless
- Impervious to water

ITEM	DESCRIPTION	CASE LOT
15149	4 oz petrol sanitary gel lubricant	1



prep, cook, serve, **solved.**



Redco® EaziClean® Can Openers

Vollrath's new generation of can openers, EaziClean®, gives the cleanest and most hygienic cut ever.



- EaziClean® blades are finished with antibacterial coating for increased safety
- High-grade steel cutting mechanism for clean cut – no risk of frayed metal shavings
- All cutting mechanisms are dishwasher safe, and BCO-7000 is dishwasher safe in its entirety



- Patented quick-release blade carrier for easy cleaning



- Color-coded collars for easy identification

Titan = Black

BCO-7000

Heavy-Duty = Blue

BCO-5000 & BCO-6000

Medium Duty = Yellow

BCO-2000 & BCO-3000



Additional EaziClean® features:

- Case-hardened blade for longer life
- Wheels made from gear-cutting grade steel – able to withstand intense pressure
- Beveled gear wheel makes assembly easy
- Ergonomic design for more comfortable use
- All Vollrath can openers include a stainless steel base and base clamp



EaziClean® Titan
BCO-7000



EaziClean® Heavy-Duty
BCO-5000
BCO-6000



EaziClean® Medium-Duty
BCO-2000
BCO-3000



Premium™ *
BCO-1

EaziClean® Can Openers



ITEM	DESCRIPTION	BAR LENGTH IN (CM)	MAX CAN HEIGHT IN (CM)	GEAR IN (CM)	OUTPUT PER DAY (#10 CAN)	CASE LOT	BLADE ITEM	GEAR ITEM	CARTRIDGE ITEM
BCO-2000	Medium-duty, zamac alloy construction	16 (40.6)	14 (35.6)	1 (2.5)	20 cans	1	BCO-11	BCO-12	BCO-15
BCO-3000	Medium-duty, zamac alloy construction	25 (63.5)	22 (55.9)	1 (2.5)	20 cans	1	BCO-11	BCO-12	BCO-15
BCO-5000	Heavy-duty, stainless steel construction	16 (40.6)	14 (35.6)	1½ (3.8)	60 cans	1	BCO-11	BCO-10	BCO-14
BCO-6000	Heavy-duty, stainless steel construction	25 (63.5)	22 (55.9)	1½ (3.8)	60 cans	1	BCO-11	BCO-10	BCO-14
BCO-7000	Titan, stainless steel construction, dishwasher safe	25 (63.5)	22 (55.9)	1½ (3.8)	60+ cans	1	BCO-11	BCO-10	BCO-14

Premium™ and CanMaster™ Can Openers*

ITEM	DESCRIPTION	BAR LENGTH IN (CM)	MAX CAN HEIGHT IN (CM)	GEAR IN (CM)	CASE LOT	BLADE ITEM	GEAR ITEM
BCO-1*	Premium™ can opener	16 (40.6)	14 (35.6)	1 (2.5)	1	BCO-11	BCO-12
BCO-4*	CanMaster™ can opener	16 (40.6)	14 (35.6)	1½ (3.8)	1	BCO-11	BCO-10

*Items BCO-1 and BCO-4 are not NSF certified