

Cookware



TriVent® Handle

Choose the Grip that Grabs You. Vollrath cookware is available in a variety of handles to ensure the perfect fit for your use. Vollrath Cookware now comes equipped with the innovative TriVent® Handle – ergonomic, cooler to touch and extremely durable. Ever-Tite™ Riveting System offers a lifetime warranty against loose rivets.



Tribute® 3-Ply Cookware

The ultimate chef's cookware. All the benefits of 18-8 stainless steel and 3004 aluminum as well as a Lifetime Warranty.



Wear-Ever® Bakeware

Vollrath has a greatly expanded line of 3004 aluminum bakeware to better serve all of your cooking and baking needs.

Vollrath “Green” Facts for Cookware:



Stainless steel is continuously recycled in a sustainable closed loop system.

50% of new stainless steel and aluminum products are made from recycled material.

Aluminum is a lightweight, easier to recreate renewable material.

Jacob's Pride® lifetime warranty cookware is guaranteed to last longer, reducing waste.

Induction-ready cookware unlocks significant energy savings when used with induction ranges.

Snug fitting lids speed cooking time, reducing energy costs.

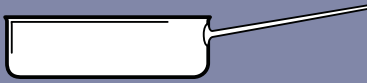
For more details on Vollrath's green products, visit www.vollrathco.com/green

Cookware Types



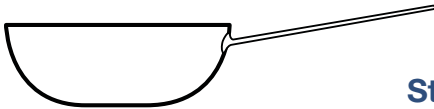
Fry Pan

- Curved side walls for easy stirring and sliding food out of the pan
- Ideal for frying, scrambling, sautéing or searing
- Sloped sides prevent steam from forming in the pan



Sauté Pan

- Wide bottom area for maximum heat conduction
- Ideal for sautéing, searing, deglazing, poaching, and stir frying
- Straight, tall sides help contain food and expose all sides to heat and minimize spattering



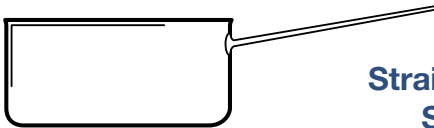
Stir Fry Pan

- Ideal for stir frying or wok applications
- Deep curved sides promote excellent food movement
- Stir Fry Pan flat bottom sits level on cooking surface as opposed to a wok's rounded bottom



Saucier

- Hybrid sauce pan and fry pan
- Sauté, brown, poach, create a stir-fry and build a sauce
- Curved sides allow for thorough and efficient whisking of ingredients



Straight Sided Sauce Pan

- Wide bottom area for maximum heat conduction
- Ideal for creating and reducing sauces and cooking vegetables
- Use with a lid to control evaporation and accelerate cooking



Tapered Sauce Pan

- Small bottom diameter for less heat exposure
- Flared sides allow for good stirring action
- Ideal for cooking at lower temperatures for a longer time



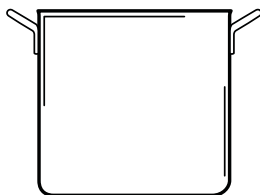
Brazier/Rondo

- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Ideal for long, slow cooking which allows the liquid to add juices and flavor
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for blanching vegetables
- Braziers have a large diameter and short side walls that make them a great multi use pot for all kitchens



Sauce Pot

- Wide bottom area for maximum heat conduction
- Ideal for slow cooking stews, sauces, soups, casseroles and roasts while reducing the content
- Two loop handles for easier pouring and movement
- Sauce pots are shorter and wider than stock pots to make it easier to work over the pot



Stock Pot

- Thick base for a good slow simmer
- Ideal for stocks, soups, pastas, bulk vegetables and seafood
- Smaller diameter and taller height of pot preserves liquids longer and forces the liquid to bubble up through the ingredients, maximizing flavor transfer



Griddle

- Wide flat bottom for maximum cooking area
- Designed to heat or brown foods
- Ideal for eggs, grilled cheese, quesadillas, sandwiches

General Care and Use Tips

for all types of Cookware

Aluminum — Wear-Ever®[®], Arkadia™

Stainless Steel — Intrigue®[®], Centurion®[®], Optio™

Multi-Ply — Tribute®[®], Tri-Ply

- Before using for the first time, remove all labels and wash in hot soapy water to remove any manufacturing lubricants on new cookware.
- **Never leave cookware on heat source without food or liquid inside. Overheating in this manner may cause warping or delamination of metal layers and could void warranty.**
- For safety and to prevent warping, allow cookware to cool before cleaning or immersion in water.
- Direct contact with salt can cause pitting. Add salt to boiling water to dissolve it.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode cookware. Never store these items in cookware and avoid prolonged exposure.
- All cookware will last longer and look better if washed by hand with hot soapy water. Always scrub in the direction of the material grain. Rinse thoroughly and allow to air dry completely.
- Use of plastic, wooden or rubber utensils is recommended.
- If label adhesive remains on cookware, wipe off with WD-40 and clean with warm soapy water.
- To remove white film caused by starch or water minerals, rub with sponge that has been dipped in lemon juice or vinegar, then wash with hot, soapy water.
- To remove food burnt to the bottom of cookware, boil a mild solution of vinegar and water for 10 minutes to dislodge food particles.



Non-Stick Coatings (CeramiGuard®[®], WearGuard®[®], PowerCoat2™[™] and Steelcoat x3™[™])

Allow non-stick coating to cool before cleaning. Hand wash in hot soapy water and dry immediately to preserve appearance. Use a non-woven scouring pad to remove burnt food. Avoid using abrasive cleaners, metal scouring pads, and strong solvents. When stacking pans, place liners between pans to avoid scratching non-stick surfaces.

Note: Warranty - 90 days on all non-stick cookware.

Seasoning Non-Coated Aluminum and Stainless Steel Cookware

Season cookware before its first use. Clean and dry cookware. Spray the inside of the pan lightly with vegetable oil or use a small amount of shortening. Place cookware on burner at medium for 5-10 minutes, until light smoke or heat waves appear. When the oil/shortening turns a deep amber color, turn the burner off and allow to cool. Pour out liquid oil/shortening and wipe down pan with paper towels until all oil/shortening is removed. Cleaning with a mild soapy solution after each use will not affect the “seasoning” of the pan. O.K. to repeat this procedure as often as needed without doing damage to the cookware.

Carbon Steel Cookware

Pans are shipped with mineral oil applied to the pan. Wipe down oil and clean the pan using hot soapy water. Dry immediately. After each use, clean and season. Wipe the inside and outside of the pan with unsalted cooking oil or shortening to prevent oxidation. The pan will turn a dark color as seasoning occurs after repeated use. For more detailed seasoning instructions, visit www.vollrathco.com

Removing Discoloration from Aluminum Cookware

Boil a solution of two tablespoons of cream of tartar to each quart of water in the cookware for ten minutes.

Vollrath Cookware - We Have You Covered



Vollrath offers the most complete line of commercial cookware available. Whether you prefer stainless or aluminum, we have the product you need, always with the quality you expect from Vollrath. Designed...tested...and proven in commercial kitchens. Choose the cookware lines that Set the Standard. Choose Vollrath.

<p>TRIBUTE® COOKWARE: THE ULTIMATE CHEF'S COOKWARE</p> 	<p>Three bonded layers: 18-8 stainless steel interior 3004 aluminum core 18-0 stainless exterior</p>	<p>3-Ply construction provides a non-reactive cooking surface and even heating from base to rim. Tribute's 3-ply construction means no hot-spots, incredible durability, and the best cookware for any application.</p>	 Induction  Electric  Gas
<p>MIRAMAR™ DISPLAY COOKWARE:</p> 	<p>Three bonded layers with a layer of aluminum between stainless steel</p>	<p>3-Ply construction provides a non-reactive cooking surface and even heating from base to rim while our stylish and attractive styling makes Miramar™ Cookware ideal for demonstration cooking and can also be used for stove to table service. 3-ply protects against hot-spots and is perfect for energy efficient induction cooking.</p>	 Induction  Electric  Gas
<p>CENTURION® COOKWARE: COMMERCIAL STAINLESS</p> 	<p>Crafted of fine stainless steel in the European tradition with aluminum base</p>	<p>Centurion® ¼" aluminum bottom provides quick, even heat distribution for consistently good cooking. A thin bottom wafer of stainless steel prevents denting and scratching and makes all Centurion® cookware with a suitable bottom diameter induction-ready. Centurion® is heavy gauge cookware with Italian made quality.</p>	 Induction  Electric  Gas
<p>INTRIGUE® COOKWARE: COMMERCIAL STAINLESS</p> 	<p>18-8 stainless steel cookware with 3004 aluminum base</p>	<p>Versatile cookware for presentation or back-of-the-house. Used for a variety of cooking techniques. European-inspired design.</p>	 Induction  Electric  Gas
<p>OPTIO™ COOKWARE: COMMERCIAL STAINLESS</p> 	<p>Stainless steel cookware with aluminum base</p>	<p>Constructed of high quality stainless steel and featuring an aluminum-clad bottom for quick and even heat distribution. All Optio™ Cookware is induction ready and perfect for use on any type of stove. Provides value and an affordable way for restaurants to use stainless cookware. Optio™ cookware is an economy line designed for lighter duty cooking</p>	 Induction  Electric  Gas
<p>WEAR-EVER™ COOKWARE: COMMERCIAL ALUMINUM</p> 	<p>Extra dent-resistant 3004 aluminum</p>	<p>Wear-Ever® is a heavy gauge aluminum cookware line that offers many exclusive features like concavity in our cookware and bakeware for even heat distribution and warp-resistance, spot-welded handles for leakproof performance, TriVent® and Cool Touch® handles, CeramiGuard®II, SteelCoat x3™, WearGuard® and PowerCoat2™ non-stick coatings.</p>	 Electric  Gas
<p>ARKADIA™ COOKWARE: HEAVY-GAUGE ALUMINUM</p> 	<p>Heavy-gauge aluminum</p>	<p>Arkadia™ offers a complete collection of aluminum frying pans, sauce pans, stock pots, and sauce pots to meet the demands of your kitchen. Arkadia™ cookware is a light gauge aluminum cookware designed for light duty.</p>	 Electric  Gas

Check out our newest Cookware line! Miramar™ Display Cookware

See pages 9-5 through 9-7



TriVent® Handle

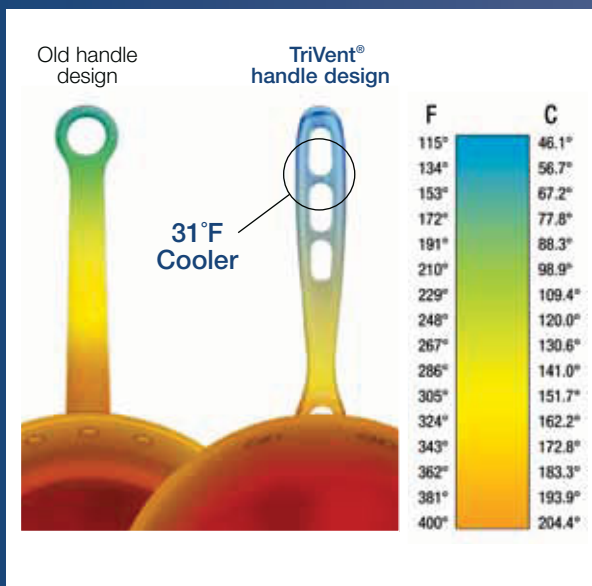
TriVent® handles, now available on select Vollrath® cookware, feature a cooler-to-touch and comfortable-to-hold design. This incredible upgrade uses a vented handle design to maintain surface temperatures cooler than conventional handles. And because it's available in a natural finish or oven-safe silicone, you can choose the kind of cool you want for your kitchen. They're extremely durable too, manufactured with the revolutionary EverTite™ Rivet System — giving you unmatched protection against loosening handles. Stay cooler, longer, with TriVent® handles.



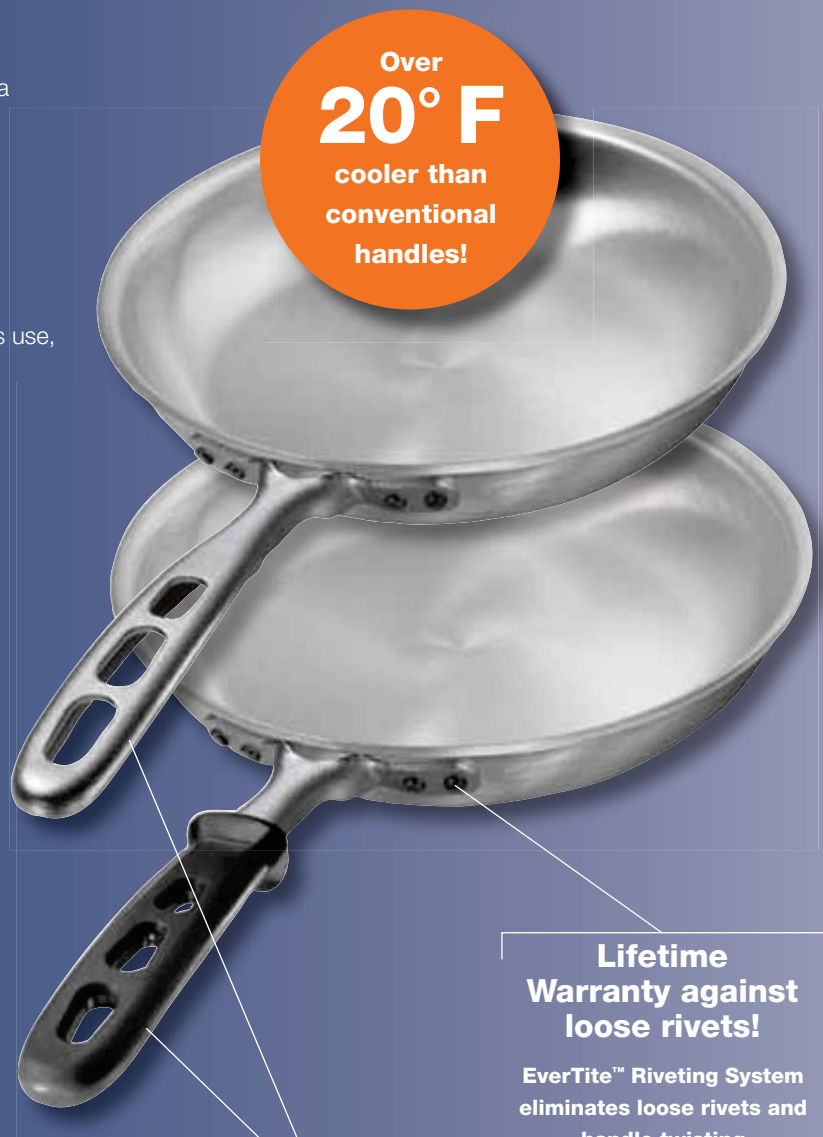
TriVent® Handle Features:

- Unique ergonomic design reduces stress and fatigue
- Vented handle design reduces heat transfer from pan to handle, maximizing operator comfort
- Rivet platform is designed to reduce surface contact area to the pan, reducing heat transfer from pan to handle
- Non-linear four rivet attachment provides elimination of any potential twisting of handle
- EverTite™ Riveting System provides for lifetime use without loose rivets
- Superior plating provides excellent corrosion resistance
- Silicone handle oven safe up to 450°F (232°C) continuous use, 600°F (315°C) intermittent use

Thermal Comparison: 10" Aluminum Fry Pan with Natural Finish



Note: Both pans contained 16 oz of cooking oil and were left on the burner for 30 minutes. Pan body temperatures reached approximately 400°F (204.4°C)



Ergonomic design reduces stress and fatigue, and limits heat transfer from pan to handle for maximum comfort

Tribute® 3-Ply Cookware



Induction



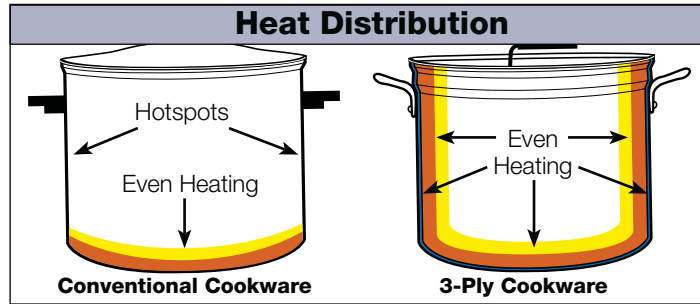
Electric



Gas

Cook on color and flavor neutral 18-8 stainless steel with Tribute®!

With 3-ply from the base to the rim, Tribute® cookware heats evenly without hot spots. The stainless steel cooking surface won't change the color or flavor of delicate foods like aluminum cookware can. The exterior is 18-0 stainless steel — easy to clean and ideal for gas, electric and induction. Top chefs rave about the unmatched performance of Tribute®.



Stock pots, sauce pots and braziers have heavy-duty ergonomic handles with durable stainless rivets



TriVent® handle designed for comfort & durability while providing a unique vented appearance

Available with cooler to touch silicone – oven safe to 450°F (232°C)

EverTite™ Riveting System offers a lifetime warranty against loose rivets

Easy cleaning 18-8 stainless steel interior does not affect colors and flavors of food – Preferred for delicate sauces

18-0 stainless steel exterior – Induction ready and easy to clean

Durable 3004 Aluminum core provides even heat on bottom of pan AND side walls

Maintains proper shape under constant commercial use due to 3-Ply construction

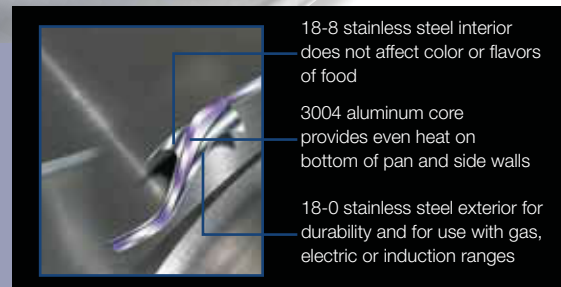


Note: Jacob's Pride® Warranty does not cover silicone on handle or non-stick coatings

The Ultimate Chef's Cookware.



All covers packed 1 per carton. See page 7-10 for more details



18-8 stainless steel interior does not affect color or flavors of food

3004 aluminum core provides even heat on bottom of pan and side walls

18-0 stainless steel exterior for durability and for use with gas, electric or induction ranges

Tribute® 3-Ply Cookware



Tribute® Fry Pans with Natural Finish

- Ideal for frying, sautéing or searing
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Available with cooler to touch silicone insulated handle — oven safe to 450°F (232°C)
- EverTite™ Riveting System offers a lifetime warranty against loose rivets

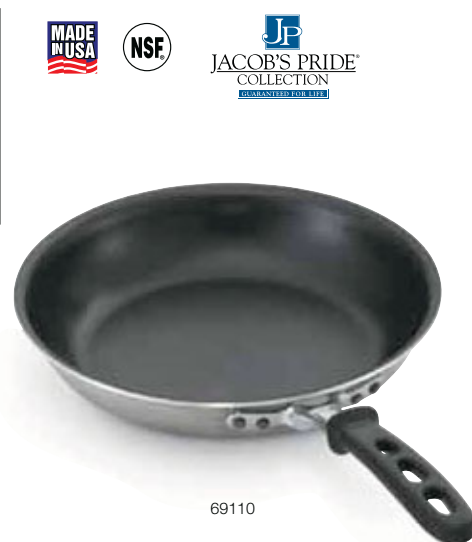


SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER ITEM
69807	69207	7 (17.8)	4¾ (12.7)	1¾ (4.4)	10	6	69327
69808	69208	8 (20.3)	5¾ (14.6)	1⅞ (4.8)	10	6	69328
69810	69210	10 (25.4)	7⅞ (19.4)	2⅞ (5.4)	8	6	69410
69812	69212	12 (30.5)	9¾ (24.8)	2½ (6.4)	8	2	69412
69814	69214	14 (35.6)	10⅞ (27.6)	2¾ (7)	6	1	69414

Note: Jacob's Pride® Warranty does not cover silicone on handle

Tribute® Fry Pans with SteelCoat x3™ Interior

- Ideal for frying, sautéing or searing
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Available with cooler to touch silicone insulated handle — oven safe to 450°F (232°C)
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- SteelCoat x3™ non-stick interior — triple layer coating provides unmatched durability and food release



SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER ITEM
69107	69607	7 (17.8)	4¾ (12.7)	1¾ (4.4)	10	6	69327
69108	69608	8 (20.3)	5¾ (14.6)	1⅞ (4.8)	10	6	69328
69110	69610	10 (25.4)	7⅞ (19.4)	2⅞ (5.4)	8	6	69410
69112	69612	12 (30.5)	9¾ (24.8)	2½ (6.4)	8	2	69412
69114	69614	14 (35.6)	10⅞ (27.6)	2¾ (7)	6	1	69414

Note: Jacob's Pride® Warranty does not cover silicone on handle or non-stick coatings

Tribute® Sauciers

- Curved sides allow for thorough and efficient whisking of ingredients
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Available with cooler to touch silicone insulated handle — oven safe to 450°F (232°C)



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
77790①	1 (.9)	6½ (16.5)	2¼ (5.7)	10	1	69326
77791	2 (1.9)	8 (20.3)	2⅞ (6.0)	8	1	69328
77792	3 (2.8)	10 (25.4)	3¼ (8.3)	8	1	69410

①Not induction ready

Note: Jacob's Pride® Warranty does not cover silicone on handle

Tribute® Sauce Pans

- Ideal for sauces, vegetables, rice, cereals or soups
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Available with cooler to touch silicone insulated handle — oven safe to 450°F (232°C)
- Case Lot: 1



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77739	1½ (1.4)	6 (15.2)	3 (7.6)	10	69325
77740	2½ (2.4)	7 (17.8)	3½ (8.9)	8	69327
77741	3½ (3.3)	8 (20.3)	4⅞ (10.5)	8	69328
77742	4½ (4.2)	9 (22.9)	4⅞ (10.5)	8	69329
77743①	7 (6.6)	10 (25.4)	5⅓ (13.7)	8	69410

①With helper handle

Note: Jacob's Pride® Warranty does not cover silicone on handle

Tribute® 3-Ply Cookware



Induction



Electric



Gas

Tribute® Sauce/Stock Pots



- Designed for preparing stocks, soups and liquids or reducing liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor
- Heavy-duty ergonomic handles with durable stainless rivets
- Case Lot: 1



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77780	4½ (4.2)	9 (22.9)	4⅛ (10.5)	8	69329
77519	6 (5.6)	9 (22.9)	5¼ (14.6)	8	69329
77520	8 (7.5)	10 (25.4)	6 (15.2)	8	69410
77521	12 (11.4)	12 (30.5)	6¼ (15.9)	8	69412
77522	16 (15.1)	12 (30.5)	8½ (21.6)	8	69412
77523	22 (20.8)	14 (35.6)	8½ (21.6)	8	69414

Tribute® Sauté Pans



- Ideal for sautéing, stir-frying and browning
- Tall sides minimize spattering
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Available with cooler to touch silicone insulated handle — oven safe to 450°F (232°C)
- Case Lot: 1



Helper Handle



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77744	2 (1.9)	8 (20.3)	2⅞ (6.0)	8	69328
77745	3 (2.8)	10 (25.4)	2⅞ (6.0)	8	69410
77746①	6 (5.6)	12 (30.5)	2⅞ (6.8)	8	69412
77747①	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	69414

①With helper handle Note: Jacob's Pride® Warranty does not cover silicone on handle

Stainless Steel Pasta Basket for Stock Pots



- Basket is 7" (18 cm) deep and intended for use in a 12 qt/11.4L stock pot, holds up to 3 servings (2.5 qt/2.3L)
- Hole diameter: ⅜" (0.5 cm)
- TriVent® silicone insulated handle - rated at 450°F (232°C) for stovetop or oven use
- Ideal for use on gas, electric or induction ranges
- Designed to be used with 77521, 77522, 47732 or 47733



ITEM	DESCRIPTION	GAUGE	CASE LOT
68134	Stainless steel pasta basket	22	1

Tribute® 3-Ply Cookware



Tribute® Braziers



- Perfect for long, slow cooking
- Wide heating surface allows for cooking of meats and vegetables in limited amounts of liquid
- Heavy-duty ergonomic handles with durable stainless rivets
- The large diameter and short side wall make this a great multi-use pot in any kitchen



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
77760	10 (9.4)	12 (30.5)	5 ¹³ / ₃₂ (13.7)	8	1	69412
77761	15 (14.1)	14 (35.6)	5 ¹⁹ / ₃₂ (14.2)	8	1	69414

Tribute® Griddle with SteelCoat x3™ Interior



- Ideal for grilled cheese sandwiches, quesadillas, french toast, pancakes and eggs
- SteelCoat x3™ non-stick interior — triple layer coating provides exceptional durability
- TriVent® silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- Case Lot: 1



Nylon Tip Tongs – Great for use with Non-Stick Pans!
See page 8-22

SILICONE HANDLE	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
77530	12 (30) square	8	1

Note: Jacob's Pride® Warranty does not cover silicone on handle or non-stick coatings

Tribute® Stir Fry Pans



- Ideal for stir-frying or wok applications
- Flat bottom sits level on cooking surface
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Available with cooler to touch silicone insulated handle — oven safe to 450°F (232°C)
- EverTite™ Riveting System offers lifetime warranty against loose rivets
- Case Lot: 1



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77750	4 ³ / ₄ (4.5)	11 (27.9)	3 ¹ / ₂ (8.9)	8	—
77754	10 ³ / ₃₂ (9.6)	14 (36)	4 ⁵ / ₈ (11.1)	8	69414

Note: Jacob's Pride® Warranty does not cover silicone on handle

Tribute® Covers

- 20 gauge stainless steel
- Welded Torogard™ dipped handle — stays cool to the touch and heat resistant up to 180°F (82°C) and is equipped with Agion® antimicrobial protection^①
- Easy grasp handle design for safety and hanging convenience
- Handle length: 3¹¹/₁₆" (9.4 cm)



TOROGARD™ HANDLE	DIAMETER: IN (CM)	CASE LOT
69325	6 (15.2)	1
69326	6 ¹ / ₂ (16.5)	1
69327	7 (17.8)	1
69328	8 (20.3)	1
69329	9 (22.9)	1
69410	10 (25.4)	1
69412	12 (30.5)	1
69414	14 (35.6)	1

Note: Jacob's Pride® Warranty does not cover plastisol coating on handle



69410



^①See page 8-3 for more information on Agion® antimicrobial protection.

Centurion® Cookware

new



Induction



Electric



Gas

Nothing complements the skill and artistry of professional cooking like fine Centurion® cookware. Centurion® cookware is heavy gauge cookware with Italian made quality. Crafted of fine stainless steel in the European tradition, the Centurion® 1/4" aluminum bottom provides quick, even heat distribution for consistently good cooking. A thin bottom wafer of stainless steel prevents denting and scratching and makes all Centurion® cookware induction ready. Centurion® cookware is impervious to acidic foods and won't pit, discolor or carry over flavors. All this plus a limited lifetime warranty makes Centurion® cookware the choice of professionals.



JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

Heavy-duty 18-8 (EU 18-10) stainless steel construction will not pit or discolor or carry over flavors from previously cooked foods. Brushed stainless steel surface attracts and distributes heat quickly

Stay Cool® handles are a single piece of hollow, airtight, waterproof stainless steel, which stay cool for cooking safety. Stay Cool® handles are welded and will not come loose or leak



Large radius corners minimize food waste and permit easy cleaning

The bottom is protected by a thin wafer of stainless steel to prevent denting and scratching

1/4"-thick aluminum-clad bottom provides quick and even distribution of heat

Centurion® Cookware



Induction



Electric



Gas

Centurion® Fry Pans

- Rolled edge adds strength and durability
- Ideal for frying small tender foods such as eggs, fish, chicken pieces, pork chops, and soft vegetables

ITEM	TOP DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3409	9½ (24.1)	1¼ (4.4)	18	1	3709C
3411	11 (27.9)	2¼ (5.7)	16	1	3711C
3412	12½ (31.8)	2½ (6.4)	16	1	3712C
3414*	14 (35.6)	2½ (6.4)	15	1	3714C

* Assist loop handle provided



Centurion® Non-Stick Fry Pans

- Rolled edge adds strength and durability
- 90-day warranty on non-stick coating
- Ideal for frying, scrambling, sauteing or searing

ITEM	TOP DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
N3408	8 (20.3)	1½ (3.8)	20	1	3708C
N3409	9½ (24.1)	1¼ (4.4)	18	1	3709C
N3411	11 (27.9)	2¼ (5.7)	16	1	3711C
N3412	12½ (31.8)	2½ (6.4)	16	1	3712C
N3414	14 (35.6)	2½ (6.4)	16	1	3714C



Centurion® Sauté Pans

- Ideal for stir-frying, sautéing food in fat or liquid, browning vegetables, quick stewing and poaching



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3601	1½ (1.4)	6¼ (15.9)	2½ (6.4)	15	1	3706C
3602	2½ (2.4)	8 (20.3)	3¼ (8.9)	15	1	3708C
3604	4½ (4.3)	9½ (24.1)	3¾ (9.5)	14	1	3709C
3607*	7 (6.7)	11 (27.9)	4½ (11.4)	14	1	3711C

* Assist loop handle provided

Centurion® Curved Saucier/Sauté Pans

- Ideal for quick-cooking foods with a small amount of oil and high heat
- Perfect for browning meats and poultry, stir-frying, lightly browning vegetables, quick-stewing and poaching



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3150	1¾ (1.7)	7 (17.8)	2¾ (7)	16	1	—
3151	2¼ (2.1)	7¾ (19.7)	3 (7.6)	16	1	3708C
3152	3¼ (3.1)	9½ (24.1)	3¼ (8.3)	16	1	3709C
3153	4¼ (4)	10⅞ (25.7)	3½ (8.9)	16	1	—

Centurion® Cookware



Induction



Electric



Gas

Centurion® French Omelet Pans

- Two-handled style with short, sloping sides is ideal for quick-cooking omelets and paella
- Curved sides allow food to be moved about quickly and easily



JP
JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3154	1¼ (1.7)	9½ (24.1)	1¾ (4.4)	18	1	3709C
3155	2¼ (2.1)	11 (27.9)	2⅞ (5.4)	16	1	3711C
3156	3¼ (3.1)	12½ (31.8)	2⅞ (6)	16	1	3712C
3157	4¼ (4)	14 (35.6)	2⅞ (6)	15	1	3714C

Centurion® Sauce Pans



- The self-basting, domed lid retains moisture, allowing food to be cooked with little liquid or fat
- Ideal for cooking any food that has liquid in it, such as soup, vegetables, and sauces



JP
JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3702	2¼ (2.1)	6¼ (15.9)	4¼ (10.8)	15	1	3706C
3704	4¼ (4)	8 (20.3)	5¼ (13.3)	15	1	3708C
3707	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C
3711*	11½ (10.9)	11 (27.9)	7 (17.8)	14	1	3711C

* Assist loop handle provided

Centurion® Sauce Pots



- Ideal for simmering soup, beans, stews and for cooking pasta

JP
JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3202	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C
3203	11½ (10.9)	11 (27.9)	7 (17.8)	14	1	3711C
3204	16¾ (15.9)	12½ (31.8)	7¾ (19.7)	14	1	3712C
3206	23 (21.9)	14 (35.6)	8½ (21.6)	14	1	3714C
3208	32¾ (31.1)	15¾ (40)	9½ (24.1)	10	1	3715C
3212	46¾ (44.4)	17¾ (45.1)	10¾ (27.3)	10	1	3717C



Centurion® Stock Pots



- Ideal for preparing large quantities of liquids that are seasoned by beef, chicken or vegetables. Also excellent for cooking pasta, or bulky vegetables such as corn and artichokes, or for steaming or boiling lobsters

JP
JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3101	6½ (6.2)	8 (20.3)	8 (20.3)	15	1	3708C
3103	10½ (10)	9½ (24.1)	9½ (24.1)	14	1	3709C
3104	17½ (16.6)	11 (27.9)	11 (27.9)	14	1	3711C
3106	25½ (24.2)	12½ (31.8)	12½ (31.8)	14	1	3712C
3109	38 (36.1)	14 (35.6)	14 (35.6)	10	1	3714C
3113	53 (50.4)	15¾ (40)	15¾ (40)	10	1	3715C
3118	74 (70.3)	17¾ (45.1)	17¾ (45.1)	10	1	3717C



Centurion® Cookware



Induction



Electric



Gas

Centurion® Stainless Steel Braziers/Casseroles



■ Ideal for slowly browning meat or vegetables in liquid

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3304	4½ (4.3)	9½ (24.1)	3¾ (9.5)	14	1	3709C
3307	7 (6.7)	11 (27.9)	4½ (11.4)	14	1	3711C
3310	10½ (10)	12½ (31.8)	5 (12.7)	14	1	3712C
3315	15 (14.3)	14 (35.6)	5½ (13.3)	14	1	3714C
3320	20 (19)	15¾ (40)	6 (15.2)	10	1	3715C
3328	28½ (27.1)	17¾ (45.1)	6¾ (17.1)	10	1	3717C



Centurion® Pasta Inserts

- Inserts add speed and convenience for fast cooking and reheating of pasta in Centurion® sauce pots
- Lift and remove one insert at a time to keep up to four types of pasta cooking at once. Drain, empty and start a new batch immediately in the same hot water
- Hang hook for easy draining
- Sauce pot sold separately



Hang Hook



ITEM	DESCRIPTION	CASE LOT
3158	Qty. 4-5½ Qt. (5.2 L), Fits #3206 Sauce Pot	4
3159	Qty. 4-7½ Qt. (7.1 L), Fits #3208 Sauce Pot	4

Centurion® Domed Covers



- Self-basting, domed covers are designed to fit all Centurion® stock pots, braziers/casseroles, sauce pots, sauce pans, sauté pans and fry pans
- Spot-welded handles for strength and durability
- Domed cover allows moisture to condense and fall back onto food



3706C



ITEM	DESCRIPTION	CASE LOT
3706C	6½" (16.5 cm) - Fits: 3601, 3702	1
3708C	8" (20.3 cm)- Fits: 3101, 3151, 3602, 3704, N3408	1
3709C	9½" (24.1 cm)- Fits: 3103, 3152, 3154, 3202, 3304, 3409, 3604, 3707, N3409	1
3711C	11½" (29.2 cm)- Fits: 3104, 3155, 3203, 3307, 3411, 3607, 3711, N3411	1
3712C	12½" (31.8 cm)- Fits: 3106, 3156, 3204, 3310, 3412, N3412	1
3714C	14" (35.6 cm)- Fits: 3109, 3157, 3206, 3315, 3414, N3414	1
3715C	15¾" (40 cm)- Fits: 3113, 3208, 3320	1
3717C	17¾" (45.1 cm)- Fits: 3118, 3212, 3328	1

Intrigue® Stainless Steel Heavy-Duty Professional Cookware



Induction



Electric



Gas



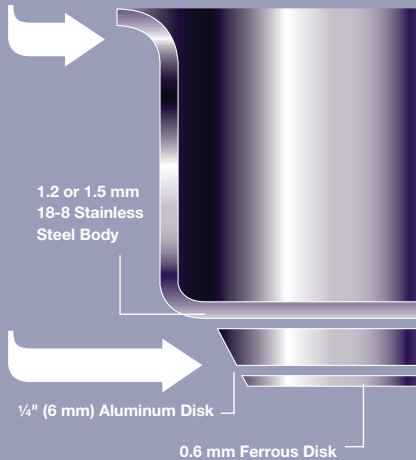
JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

Intrigue is a commercial line of heavy-duty stainless steel cookware. European styling with combinations of satin and mirror finishes make Intrigue ideal for kitchen or demonstration cooking.

- Heavy-duty 18-8 (EU 18-10) stainless steel construction
- Pots and braziers feature heavy-duty stainless steel loop handles
- Pans feature comfortable hollow handles that stay cool
- Fry pans feature SteelCoat x3™ non-stick coating — reduces need for cooking oil and cleans up easily
- Mirror-finish — great look and easy clean-up
- Oven and dishwasher safe
- Case Lot: 1 per each item



- Rounded lip makes pouring easy and adds strength where it counts



- Permanently bonded, 1/4" (6.6 mm) thick bottom layer made of aluminum and stainless steel for even heating and exceptional durability



Setting the Standard™

Cook With Safety and Style

Intrigue® Cookware is ideal for use with Vollrath induction ranges.



59500P

For more information on Vollrath induction ranges see Pages 2-3 through 2-10.

Intrigue® Cookware



Intrigue® Stainless Steel Fry Pans with *SteelCoat X3* Interior



- Ideal for frying, scrambling, sautéing or searing
- Ideal for use on 208V induction range
- Warranty on all non-stick fry pans – 90 days



ITEM	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47755	7 ¹³ / ₁₆ (20)	1 ¹¹ / ₁₆ (4.3)	18	47771
47756	9 ³ / ₈ (24)	1 ³ / ₄ (4.5)	18	47773
47757	10 ¹⁵ / ₁₆ (28)	1 ¹⁵ / ₁₆ (5)	18	47774
47758 [Ⓛ]	12 ¹ / ₂ (32)	2 ¹ / ₂ (6.4)	18	47776

[Ⓛ]Includes helper handle

Note: Jacob's Pride Warranty does not cover non-stick coatings

Intrigue® Stainless Steel Fry Pans with Plain Finish



- Ideal for frying, scrambling, sautéing or searing



ITEM	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47750	7 ¹³ / ₁₆ (20)	1 ¹¹ / ₁₆ (4.3)	18	47771
47751	9 ³ / ₈ (24)	1 ³ / ₄ (4.5)	18	47773
47752	10 ¹⁵ / ₁₆ (28)	1 ¹⁵ / ₁₆ (5)	18	47774
47753 [Ⓛ]	12 ¹ / ₂ (32)	2 ¹ / ₂ (6.4)	18	47776

[Ⓛ]Includes helper handle

Intrigue® Stainless Steel Sauce Pots



- Ideal for reducing liquids



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47730	7 (6.6)	9 ³ / ₈ (24)	5 ³ / ₄ (14.8)	18	47773
47731	9 (8.5)	10 ¹⁵ / ₁₆ (28)	5 ¹ / ₂ (13.9)	18	47774
47732	12 (11.4)	11 ¹¹ / ₁₆ (30)	6 ⁵ / ₁₆ (16.2)	18	47775
47733	17 (16.1)	12 ¹ / ₂ (32)	7 ¹³ / ₁₆ (20.1)	16	47776
47734	24 (22.8)	14 ¹ / ₁₆ (36)	9 (23)	16	47777
47735	33 (31.4)	15 ⁵ / ₈ (40)	9 ³ / ₄ (25)	16	47778

Stainless Steel Pasta Basket



- Basket is 7" (18 cm) deep and intended for use in a 12 qt/11.4 L stock pot, holds up to 3 servings (2.5 qt/2.3L)
- Hole diameter: 3/16" (0.5 cm)
- TriVent® silicone insulated handle
- Rated at 450°F (232°C) for stovetop or oven use
- Ideal for use on gas, electric or induction ranges
- Designed to be used with 77521, 77522, 47732 or 47733



ITEM	DESCRIPTION	GAUGE	CASE LOT
68134	Stainless steel pasta basket	22	1

Intrigue® Stainless Steel Stock Pots

- Designed for preparing stocks, soups and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47720	6 ¹ / ₂ (6.1)	7 ¹³ / ₁₆ (20)	7 ¹³ / ₁₆ (20)	18	47771
47721	12 (11.4)	9 ³ / ₈ (24)	9 ³ / ₄ (25)	18	47773
47722	18 (17)	10 ¹⁵ / ₁₆ (28)	10 ¹⁵ / ₁₆ (28)	18	47774
47723 [Ⓜ]	27 (25.5)	12 ¹ / ₂ (32)	12 ¹ / ₂ (32)	16	47776
47724 [Ⓜ]	38 (36)	14 ¹ / ₁₆ (36)	14 ¹ / ₁₆ (36)	16	47777
47725 [Ⓜ]	53 (50.1)	15 ⁵ / ₈ (40)	15 ⁵ / ₈ (40)	16	47778
47726 [Ⓜ]	76 (71.9)	17 ¹⁵ / ₁₆ (46)	16 ³ / ₄ (43)	16	47779

[Ⓜ]Satin finished inside



Intrigue® Cookware



Intrigue® Stainless Steel Sauce Pans



- Ideal for sauces, vegetables, rice, cereals or soups



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47740	2¼ (2.1)	7½ (18)	3¾ (8.7)	18	47770
47741	3¼ (3.1)	7¾ (20)	3¾ (9.8)	18	47771
47742①	4¼ (4)	8¾ (22)	4½ (10.6)	18	47772
47743①	7 (6.6)	9¾ (24)	5¾ (14.8)	18	47773

①Includes helper handle

Intrigue® Stainless Steel Sauciers



- Curved sides allow for thorough and efficient whisking of ingredients



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47790①	1 (0.95)	6¼ (16)	2¼ (5.7)	18	47780
47791	2 (1.9)	7¾ (20)	2¾ (7.1)	18	47771
47792	3 (2.85)	9¾ (24)	3 (7.6)	18	47773

①Not induction ready

Intrigue® Stainless Steel Sauté Pans



- Ideal for sautéing, stir-frying and browning
- Tall sides minimize spattering



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47745	3 (2.8)	9¾ (24)	2½ (6.4)	18	47773
47746①	6 (5.7)	10½ (28)	3¾ (9.3)	18	47774
47747①	9½ (9)	14½ (36)	3½ (8.9)	16	47777

①Includes helper handle

Intrigue® Stainless Steel Braziers



- Perfect for long, slow cooking



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47760	12 (11.4)	14½ (36)	4¾ (11.3)	16	47777
47761	18 (17)	15¾ (40)	5½ (13.7)	16	47778
47762	24 (22.7)	17½ (46)	5½ (13.7)	16	47779

Intrigue® Stainless Steel Covers

- Mirror finished inside, satin finished outside



ITEM	NOMINAL DIAMETER IN (CM)	DIMENSION "A" IN (CM)	THICKNESS IN (CM)	GAUGE	CASE LOT
47780	6½ (16)	1½ (4)	¼ (1.2)	18	1
47770	7¾ (20)	1½ (4)	¼ (1.2)	18	1
47771	7¾ (20)	1½ (4)	¼ (1.2)	18	1
47772	8¾ (22)	1½ (4)	¼ (1.2)	18	1
47773	9¾ (24)	1½ (4)	¼ (1.2)	18	1
47774	11 (28)	1¾ (5)	¼ (1.2)	18	1
47775	11¾ (30)	1¾ (5)	¼ (1.2)	18	1
47776	12¾ (32)	1¾ (5)	¼ (1.2)	18	1
47777	14¾ (36)	1¾ (5)	¼ (1.2)	16	1
47778	15¾ (40)	1¾ (5)	¼ (1.2)	16	1
47779	18¾ (46)	1¾ (5)	¼ (1.2)	16	1



Optio™ Cookware



Induction



Electric



Gas



Optio™ stainless steel cookware is specifically designed for the value conscious chef. Constructed of stainless steel and featuring an aluminum-clad bottom for quick and even heat distribution, all Optio™ Cookware is induction ready. Optio™ Cookware is an economy line designed for lighter duty cooking.

High quality stainless steel construction will not pit or discolor or carry flavors. Brushed stainless steel surface distributes heat quickly

Large radius corners minimize food waste and permit easy cleaning

Aluminum-clad bottom provides quick and even distribution of heat

The bottom is protected by a thin wafer of stainless steel to prevent denting and scratching



Optio™ Natural Finish Fry Pans



■ Ideal for frying, sauteing or searing

ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER ITEM
3808	8 (20.3)	5¾ (15)	1½ (3.8)	21	6	3908C
3809	9½ (24.1)	7⅝ (19)	1¾ (4.4)	21	6	3910C
3811	11 (27.9)	9¾ (25)	2 (5.1)	21	2	3911C
3812	12½ (31.8)	10⅞ (28)	2¼ (5.7)	21	2	3912C



Optio™ Non-Stick Fry Pans



■ Ideal for frying, sauteing or searing

ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER ITEM
N3817	7 (17.8)	4¾ (13)	1¾ (4.4)	21	4	3907C
N3808	8 (20.3)	5¾ (15)	1½ (3.8)	21	6	3908C
N3809	9½ (24.1)	7⅝ (19)	1¾ (4.4)	21	6	3910C
N3811	11 (27.9)	9¾ (25)	2 (5.1)	21	2	3911C
N3812	12½ (31.8)	10⅞ (28)	2¼ (5.7)	21	2	3912C



Optio™ Cookware



Induction



Electric



Gas

Optio™ Sauté Pans



- Ideal for stir-frying, quick-stewing, and poaching



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3801	2½ (2.4)	8 (20.3)	3 (7.6)	21	2	3908C
3804	4 (3.8)	9½ (24.1)	4¼ (10.8)	21	2	3910C
3807	6 (5.7)	11 (27.9)	3½ (8.9)	21	2	3911C

Optio™ Sauce Pans



- Sauce pans ship complete with domed cover
- Domed cover retains moisture while cooking
- Ideal for making sauces, soups, and simmering of all liquids



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3800	1 (.95)	5½ (14)	2¾ (7)	21	6	3900C
3802	2¾ (2.6)	7 (17.8)	4⅞ (10.5)	21	6	3907C
3803	4 (3.8)	8 (20.3)	4¾ (12.1)	21	6	3908C
3806	6¾ (6.4)	9½ (24.1)	6⅞ (16.2)	21	6	3910C
3813	10½ (10)	11 (27.9)	7 (17.8)	21	6	3911C

Optio™ Sauce Pots



- Sauce pots ship complete with domed cover
- Domed cover retains moisture while cooking
- Ideal for simmering soups and stews

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3902	6¾ (6.4)	9½ (24.1)	6⅞ (16.2)	21	2	3910C
3903	10 (9.5)	11 (27.9)	7⅞ (18.1)	21	2	3911C
3904	16 (15.2)	12½ (31.8)	8 (20.3)	21	2	3912C
3905	22 (20.9)	14 (35.6)	8½ (21.6)	21	2	3914C



Optio™ Stock Pots



- Stock pots ship complete with domed cover
- Domed cover retains moisture while cooking
- Ideal for cooking pasta, or preparing large quantities of liquids

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3501	8 (7.6)	8½ (21.6)	8 (20.3)	21	2	3909C
3503	11 (10.5)	9½ (24.1)	9½ (24.1)	21	2	3910C
3504	18 (17.1)	11 (27.9)	11 (27.9)	21	2	3911C
3506	27 (25.7)	12½ (31.8)	12½ (31.8)	21	1	3912C
3509	38 (36.1)	14 (35.6)	14¼ (36.2)	21	1	3914C
3513	53 (50.4)	15¾ (40)	15⅞ (40.3)	18	1	3915C



Optio™ Cookware



Induction



Electric



Gas

Optio™ Braziers

- Large diameter cooking area allows for braising large pieces of meat, while the shallow height permits small amounts of liquid to be used

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
3810	10 (9.5)	12½ (31.8)	4⅓ (11)	21	2	3912C
3814	14 (13.3)	14 (35.6)	5½ (14)	21	2	3914C
3819	19 (18.1)	15¾ (40)	6 (15.2)	18	1	3915C



Optio™ Cookware Sets

- Conveniently packaged as complete sets

ITEM	DESCRIPTION
3820	Deluxe 6-Piece Cookware Set: 2.75 qt. (2.6 L) Sauce Pan (3802) with Lid (3907C) 4 qt. (3.8 L) Sauce Pan (3803) with Lid (3908C) 9.5" (24.1 cm) Non-Stick Fry Pan (N3809), Stainless Steel with Lid (3910C)
3822	Deluxe 7-Piece Cookware Set: 1 qt. (.95 L) Sauce Pan (3800) with Lid (3900C) 2.75 qt. (2.6 L) Sauce Pan (3802) with Lid (3907C) 6.75 qt. (6.4 L) Sauce Pot (3902) with Lid (3910C) 9.5" (24.1 cm) Stainless Steel Fry Pan (3809), (Note: the 3910C Lid fits the 3809 Fry Pan)



3822

Optio™ Covers

- Covers for Optio™ Cookware

ITEM	SIZE IN (CM)	FITS	CASE LOT
3900C	5½ (14)	3800	12
3907C	7 (17.8)	3802, N3817	6
3908C	8 (20.3)	3808, N3808, 3801, 3803, 3501	6
3909C	8½ (21.6)	3805, 3501	6
3910C	9½ (24.1)	3809, N3809, 3804, 3806, 3503, 3902	6
3911C	11 (27.9)	3811, 3813, N3811, 3807, 3504, 3903	6
3912C	12½ (31.8)	3812, N3812, 3810, 3506, 3904	6
3914C	14 (35.6)	3509, 3814, 3905	6
3915C	15¾ (40)	3513, 3810, 3819	6



3908C



Tri-Ply Stainless Steel Stock Pots

- Carbon steel core bonded with layers of 18-8 stainless steel
- Solid welded stainless steel handles for durability and easy cleaning
- Liquid measure capacities chemically etched in English and metric on inside walls
- For use with conventional or induction ranges
- Stainless steel interiors clean easily and will not react with food
- Ideal for stocks and storage
- Case Lot: 1 each per item



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM ①
77560	10 (9.5)	10 (25.4)	8 ¹ / ₁₆ (20.5)	18	77572
77580	12 (11.4)	10 (25.4)	9 ¹ / ₂ (24.1)	18	77572
77600	16 (15.1)	12 (30.5)	8 ¹ / ₂ (21.6)	16	77662
77610	20 (18.9)	12 (30.5)	10 ⁹ / ₁₆ (26.8)	16	77662
77620	24 (22.7)	12 (30.5)	12 ³ / ₈ (31.4)	16	77662
77630	38 ¹ / ₂ (36.4)	14 (35.6)	15 (38.1)	16	77682
77640	57 ¹ / ₂ (54.4)	16 (40.6)	17 (43.2)	16	77702

①Covers Sold Separately



Classic™ Stainless Steel Stock Pots and Storage Containers^{®2}



- Solid welded stainless steel handles for durability and easy cleaning
- 18-8 stainless steel
- Feature an arc-sprayed aluminum bottom to distribute heat evenly
- Case Lot: 1 each per item



ITEM*	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM ①
78560	7 ¹ / ₂ (7.1)	8 ³ / ₈ (21.3)	8 ³ / ₄ (22.2)	24	77072
78580	11 ¹ / ₂ (10.9)	10 ³ / ₈ (26.4)	8 ⁷ / ₈ (22.5)	20	77112
78600	16 (15.1)	12 ¹ / ₄ (31.1)	9 (22.9)	20	78672
78610	20 (18.9)	12 ¹ / ₄ (31.1)	11 (27.9)	20	78672
78620	24 (22.7)	12 ¹ / ₄ (31.1)	13 (33)	20	78672
78630	38 ¹ / ₂ (36.4)	13 ⁷ / ₈ (35.2)	15 ³ / ₄ (40)	20	78682
78640	60 (56.8)	16 (40.6)	18 (45.7)	18	78702

①Covers Sold Separately

②Not recommended for use on induction ranges

Stainless Steel Double Boiler

- Straight handles with cover
- Ideal for melting chocolates or preparing delicate sauces
- 18-8 stainless steel
- Handle length: 6¹/₄" (17.3 cm)
- Will not color delicate foods
- Not induction ready



ITEM	DESCRIPTION	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	CASE LOT
77020 ^①	Complete set	2 (1.9)	2 (1.9)	1

①NSF Certified

Cover/Inset/Bottom

ITEM	DESCRIPTION	UPPER DIA. IN (CM)	LOWER DIA. IN (CM)	DEPTH IN (CM)	GAUGE	FITS	CASE LOT
77022	Solid double boiler cover	—	—	—	24	77020	1
77023	Double boiler inset w/round bottom	6 ¹ / ₈ (15.6)	5 ³ / ₃₂ (15.2)	4 ³ / ₃₂ (12.6)	24	77020	1
77021	Double boiler bottom	6 ¹ / ₈ (15.6)	—	4 ⁵ / ₁₆ (11)	24	77020	1

Stainless Steel Double Boilers



- 18-8 stainless steel
- Ideal for delicate food preparation, reheating, preheating and moisture-free cooking
- Solid welded stainless steel loop handles for durability and easy cleaning
- Rounded corners on inset pan for easy mixing
- Feature conductive bottoms that distribute heat evenly
- Insets fit snug to speed cooking time
- Complete set includes inset, pot and cover
- Will not color delicate foods

78200



COMPLETE SET ITEM	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	INSET OUTSIDE DIAMETER IN (CM)	INSET AND POT HEIGHT IN (CM)	INSET ONLY ITEM	DEPTH IN (CM)	INSET BOTTOM STYLE	GAUGE	POT ONLY ITEM	GAUGE	SOLID COVER ITEM	SLOTTED COVER ITEM
77070	7 (6.6)	7½ (7.1)	9⅞ (23.8)	11 (27.9)	77073①	8⅞ (21.4)	Round	24	78560	24	77072	78180①
77110	11 (10.4)	11½ (10.9)	11⅞ (29.1)	11 (27.9)	77113①	8¾ (22.2)	Flat	24	78580	20	77112	78200①
77130	20 (18.9)	20 (18.9)	12⅞ (32.5)	14 (35.6)	77133①	11 (10.4)	Flat	24	78610	20	78672	—

Double boiler sets, insets, solid covers and bottoms packed 1 per carton, slotted covers packed 6 per carton. ①Insets and Covers are Not NSF Certified

Heavy-Duty Stainless Steel Tapered Sauce Pans



- Heavy-duty 18-8, 18-gauge stainless steel
- Tapered design for thorough stirring
- Available with the permanently bonded TriVent® silicone insulated handle or nickel chrome plated steel handle
- Stainless steel rivets

SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	HANDLE IN (CM)	CASE LOT	COVER ITEM	CASE LOT
78421①	78321①	2 (1.9)	7¼ (18.4)	3⅞ (9.1)	6½ (16.5)	6	—	—
78431	78331	3 (2.8)	7⅝ (19.2)	4⅞ (11.3)	6½ (16.5)	6	79120	6
78441	78341	4½ (4.3)	9⅞ (24)	5¼ (13.3)	7¾ (19.7)	4	79220	4
78451	78351	5½ (5.2)	10⅞ (25.7)	5⅝ (14.3)	7¾ (19.7)	4	69410	1
78471①②	78371①②	7 (6.6)	10⅞ (26.8)	6¼ (15.9)	11¼ (28.6)	4	—	—

①Cover Not Available ②With Helper Handle



Carbon Steel Fry Pans



- Carbon steel conducts heat quickly and evenly
- Classic French style
- Permanently welded balanced handle
- Safe for use in oven or under broiler
- For seasoning of pan, see page 7-4



ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
58900	8½ (21.6)	1¾ (4.4)	16	12
58910	9⅞ (23.8)	1⅞ (4.8)	16	6
58920	11 (27.9)	1⅞ (4.9)	16	6
58930	12½ (31.8)	2⅞ (5.4)	16	6

Note: Covers Not Available

Induction Fry Pans with SteelCoat x3™ Interior



- Carbon steel conducts heat quickly and evenly
- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- TriVent® Silicone insulated handle — rated at 450°F (232°C), for stove top or oven use
- For use with conventional ranges or only 120V induction ranges — 1.8 kW or less



Induction Ranges (Pages 2-3 through 2-10)

Nylon Utensils – Great for use with Non-Stick Pans!

See pages 8-10, 8-19, 8-20, 8-22 & 8-24



SILICONE HANDLE	DIAMETER IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
59900	8½ (21.6)	1¾ (4.4)	16	6
59910	9⅞ (23.8)	1⅞ (4.8)	16	6
59920	11 (27.9)	1⅞ (4.9)	16	2

Note: Covers Not Available

Stir Fry Pans and Dome Cover

- Flat bottom sits level on cooking surface
- Riveted plated steel handle with TriVent® silicone grip permanently bonded stays cool to the touch
- TriVent® silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- For use with conventional or induction ranges

Tribute® Heavy-Duty Stir Fry Pan



- Ideal for stir-frying or wok applications
- Flat bottom sits level on cooking surface
- TriVent® silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use



77750



Induction



Electric



Gas

Carbon Steel Stir Fry Pan



- Triple low-profile stainless rivets permanently attach handle to pan
- TriVent® Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use



59949



Induction



Electric



Gas

Stir Fry Domed Cover



- Reduces splatters and speeds cooking
- Z-shaped Trogard™ dipped handle allows safe and comfortable use — heat resistant up to 180°F (82°C)
- Cover can also be used on griddles to finish dishes
- Coated handle is equipped with Agion® antimicrobial protection²
- 3004 Aluminum

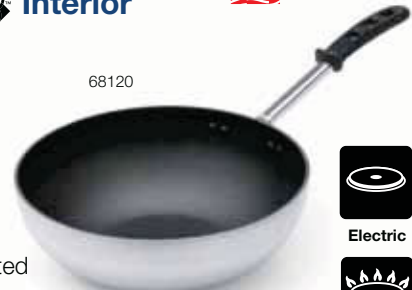


68121

Aluminum Stir Fry Pan with SteelCoat x3™ Interior



- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- 3004 Aluminum
- TriVent® silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use



68120



Electric



Gas

Carbon Steel Stir Fry Pan with SteelCoat x3™ Interior



- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- TriVent® silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- For use with induction range — 1.8 kW or less



59950



Induction



Electric



Gas

Wear-Ever® Stir Fry Pan with HardCoat® Interior



- HardCoat® a unique electro-chemical bonding process unites the anodized surface with the aluminum base, creating a non-porous surface that is 400% harder than aluminum
- Exclusive Cool Handle® included
- Ideal for all your stir frying and sautéing needs



H4015



Electric



Gas

ITEM	DESCRIPTION	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER
77750	Tribute® stir fry pan with TriVent® silicone handle	4¾ (4.5)	11 (27.9)	3½ (8.9)	8	1	—
77754	Tribute® stir fry pan with TriVent® silicone handle	10¾ ³² (9.6)	14 (36)	4¾ (11.1)	8	1	—
59950	Carbon steel stir fry pan with SteelCoat x3™ non-stick and silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	18	1	68121
59949	Carbon steel stir fry pan with silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	18	1	68121
68120	Aluminum stir fry pan with SteelCoat x3™ non-stick and TriVent® silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	7	1	68121
68121	Domed cover fits (above) Vollrath stir fry pan items: 59950, 59949 and 68120 (does not fit item 77754 or 77750)	—	11 (27.9)	5 (12.7) ¹	12	1	—
H4015	Wear-Ever® stir fry pan with HardCoat® Interior	—	11½ (29.2)	4 (10.2)	10	1	4348C

¹Height with handle

²See page 8-3 for more information on Agion® antimicrobial protection

Wear-Ever® Aluminum Cookware

Wear-Ever® Cookware is the highest quality aluminum cookware in the industry. Designed and manufactured in the United States, Wear-Ever® cookware is built for commercial kitchen use with special features like silicone bonded TriVent® handles with lifetime warranted rivets or slip-on replaceable Cool Handle® silicone sleeves, extra dent and warp resistant 3004 aluminum and the best commercial non-stick coatings in the industry. Voted Best in Class – Cookware for five years running, it is clear our reputation is built into every piece of the Wear-Ever® cookware we make.



Electric



Gas



Available with two silicone options – oven safe to 450°F (232°C) or 600°F (316°C) intermittently



Cool Handle® has excellent insulation from heat and is easily replaced

TriVent® bonded handle is vented for cooler touch

TriVent® Handle features an ergonomically designed vented handle for comfort and a cooler touch

Extra dent-resistant 3004 aluminum alloy to ensure uniform side thickness, exceptional strength and durability

Sanitary open beading adds strength and durability



Beveled double-thick top edges for added strength and durability

Welded handles won't loosen, leak or trap food

TriVent® Handle Cookware

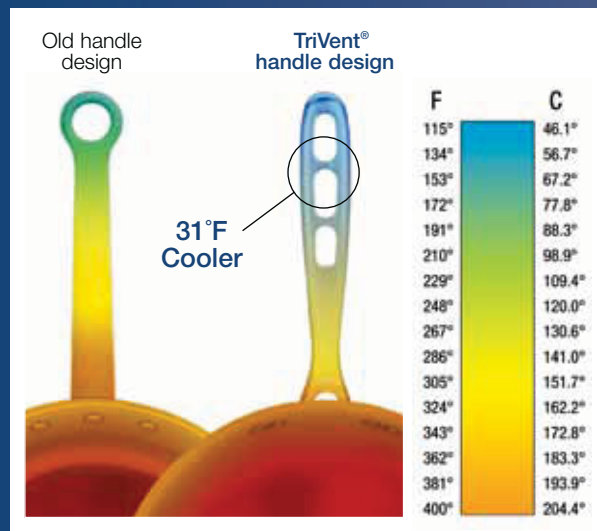
TriVent® handles, now available on select Vollrath® Wear-Ever® cookware, feature a cooler-to-touch and comfortable-to-hold design. This incredible upgrade uses a vented handle design to maintain surface temperatures cooler than conventional handles. And because it's available in a natural finish or oven-safe silicone, you can choose the kind of cool you want for your kitchen. They're extremely durable too, manufactured with the revolutionary EverTite™ Rivet System — giving you unmatched protection against loosening handles. Stay cooler, longer, with TriVent® handles.



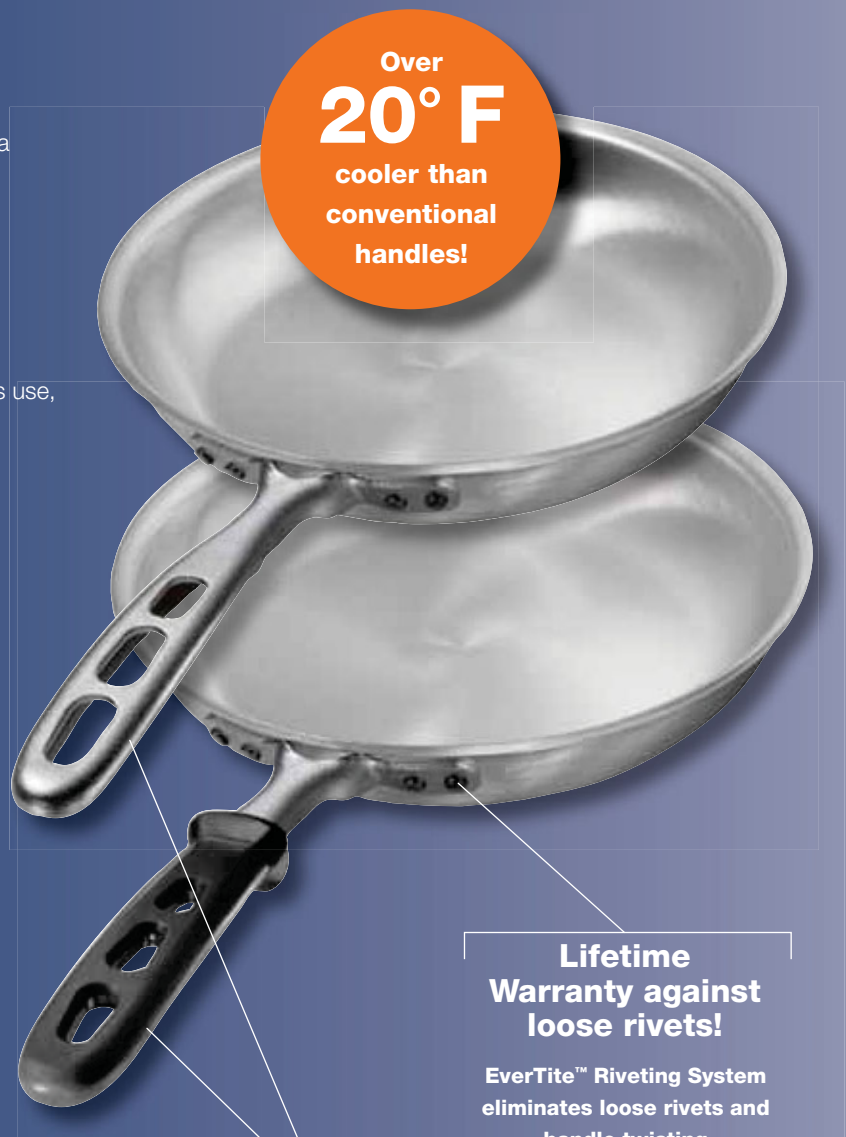
TriVent® Handle Features:

- Unique ergonomic design reduces stress and fatigue
- Vented handle design reduces heat transfer from pan to handle, maximizing operator comfort
- Rivet platform is designed to reduce surface contact area to the pan, reducing heat transfer from pan to handle
- Non-linear four rivet attachment provides elimination of any potential twisting of handle
- EverTite™ Riveting System provides for lifetime use without loose rivets
- Superior plating provides excellent corrosion resistance
- Silicone handle oven safe up to 450°F (232°C) continuous use, 600°F (315°C) intermittent use

Thermal Comparison: 10" Aluminum Fry Pan with Natural Finish



Note: Both pans contained 16 oz of cooking oil and were left on the burner for 30 minutes. Pan body temperatures reached approximately 400°F (204.4°C)



Ergonomic design reduces stress and fatigue, and limits heat transfer from pan to handle for maximum comfort

Cool Handle® Cookware

Cool Handle®, now available on select Vollrath® Wear-Ever® cookware, features a Cool Handle® replaceable silicone sleeve which offers excellent insulation and a comfortable grip all chefs can appreciate. EverTite™ Riveting System provides for lifetime use without loose rivets.



Cool Handle® Features:

- Only Wear-Ever® fry pans and sauce pans have the exclusive Cool Handle®
- Even when placed in the oven or on the stove top with an open flame, the Cool Handle® will not burn, smoke or smolder
- Meets FDA requirements
- Easy to remove for cleaning
- Three sizes to fit most industry fry, saute and sauce pans
- Oven safe to 600°F (316°C) intermittently



Replacement Handles

ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
3009	Cool Handle® I	6½ (16.5)	12
3010	Cool Handle® II	4½ (11.4)	12
3011	Cool Handle® III	4 (10.2)	12

*Cool Handles® are sold only in full case packs of 12.



Wear-Ever® Cookware



Electric

Gas

Ever-Smooth™ interior surface ensures easier cooking and less interference from rivet heads which eliminates food and bacteria collection areas

Ever-Smooth™ Story

- Eliminates Food and Bacteria Collection Areas: Smooth interior surface helps eliminate potential food and bacteria collection areas from the cooking zone
- Easier Cooking/Less Interference: Smooth interior surface ensures easier cooking and less interference from rivet heads
- Easy to Clean: Cleaning is simplified. Your kitchen staff will love Ever-Smooth™ Cookware
- Superior Strength: Our unique, patent-pending manufacturing process ensures super-strong handle adhesion
- Ever-Smooth™ has all the standard advantages you expect from Vollrath Wear-Ever® quality products, including superior cold-draw processing, 3004 aluminum, detailed finishing operations and the industry's best non-stick coatings

Wear-Ever® Ever-Smooth™ Fry Pans



- CeramiGuard®II is a coating system that finally offers both superior durability and release qualities, even in high-heat applications. CeramiGuard®II better withstands the abuse of metal utensils
- WearGuard® is a new and improved coating that releases better and scratches less
- Exclusive Cool Handle® included



CeramiGuard®II Finish

CERAMIGUARD® ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
EZ4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
EZ4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
EZ4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
EZ4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
EZ4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1

WearGuard® Finish

WEARGUARD® ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
ES4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
ES4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
ES4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
ES4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
ES4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1

Natural Finish

NATURAL ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
E4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
E4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
E4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
E4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
E4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1

Wear-Ever® Cookware



Electric



Gas

Wear-Ever® Fry Pans with CeramiGuard® II Interior



CeramiGuard® II is a coating system that offers both superior durability and release qualities, even in high-heat applications

CeramiGuard® II better withstands the abuse of metal utensils

Note: Warranty - 90 days on all non-stick fry pans.

Exclusive Cool Handle® included

Heavy-duty impact-resistant 3004 aluminum

Ideal for heavy-duty frying

ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER		
						FLAT COVER	DOMED COVER	COVER CASE LOT
Z4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
Z4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
Z4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
Z4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
Z4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1

Wear-Ever® Fry Pans with WearGuard® Interior



- Exclusive Cool Handle® included
- Ideal for frying, sauteing or searing
- WearGuard® is a new and improved coating that releases better and scratches less
- EverTite™ Riveting System provides for lifetime use without loose rivets

ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER		
						FLAT COVER	DOMED COVER	COVER CASE LOT
S4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
S4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
S4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
S4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
S4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1



Wear-Ever® Fry Pans with Natural Finish Interior



- Exclusive Cool Handle® included
- Ideal for frying and browning
- EverTite™ Riveting System provides for lifetime use without loose rivets

ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER		
						FLAT COVER	DOMED COVER	COVER CASE LOT
4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1



About HardCoat® Cookware

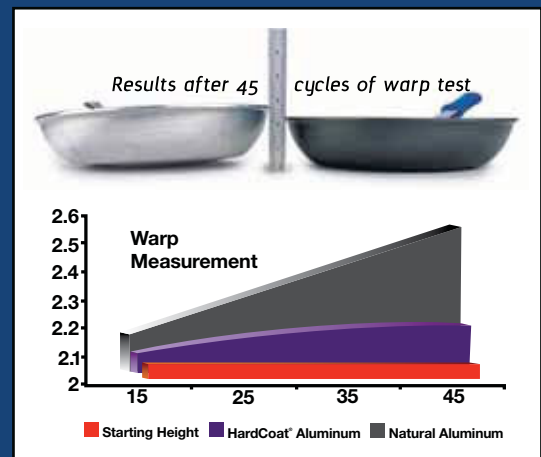
HardCoat® is a surface-hardening application achieved through a unique electro-chemical bonding process. The aluminum is united with the anodized surface to create a hardened, non-porous and non-reactive surface. The anodizing process causes a natural reaction between the aluminum and the chemicals called oxidation, a process which occurs spontaneously in nature. During this process, the product is dipped in a large vat of chemicals and then electrically charged, resulting in the ultimate combination of heat conductivity and warp resistance. This reaction creates a hardened protective layer that penetrates 0.001" below the original aluminum surface and builds 0.001" outward from the original aluminum surface.



HardCoat® Cookware Improved Warp Resistance

The HardCoat® surface slows the expansion rate of aluminum by 5 times and increases the melting point by 30%. This combination provides superior warp resistance over natural aluminum, even when exposed to higher heat conditions.

To test this theory, a natural and a HardCoat® pan were subjected to severe heating and cooling conditions. Both pans were tested by heating, on a high flame setting, to a surface temperature of 650-700°F and then submerged in cold water at 60-65°F. We repeated this cycle 45 times, which resulted in a severely warped natural aluminum pan and a minimally warped HardCoat® pan (as shown in the photo and graph to the right).



Wear-Ever® Fry Pans with HardCoat® Strength

- HardCoat® a unique electro-chemical bonding process unites the anodized surface with the aluminum base, creating a non-porous surface that is 400% harder than aluminum for dent resistance
- Exclusive Cool Handle® included
- Ideal for frying and browning
- EverTite™ Riveting System provides for lifetime use without loose rivets
- Must be hand washed to preserve unique HardCoat® surface



ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
H4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
H4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
H4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
H4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
H4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1

Wear-Ever® Fry Pans with SteelCoat x3™ interior

Note: Warranty - 90 days on all non-stick fry pans.

Triple-layer coating provides exceptional durability

TriVent® handle designed for comfort & durability while providing a unique vented appearance

Superior food release for greater cooking efficiency

EverTite™ Riveting System offers a lifetime warranty against loose rivets

Body is manufactured from heavy-duty impact-resistant 3004 aluminum



TriVent® Handles

- Silicone Handle: Patented black handle — permanently bonded
- Will not slide off
- Eliminates food traps and cleaning headaches
- Oven safe to 450°F (232°C)



Wear-Ever® Fry Pans with SteelCoat x3™ Coating

SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
67607	67627	7 (18)	4¼ (12)	1¾ (4.4)	8	6	67327	67427	1
67608	67628	8 (20)	5¼ (14)	1⅞ (4.8)	10	6	67312	67412	1
67610	67630	10 (25)	7⅞ (20)	2⅞ (5.4)	8	6	67509	67409	1
67612	67632	12 (30)	9¼ (25)	2½ (6.4)	8	2	67521	67421	1
67614	67634	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1

Wear-Ever® Fry Pans with PowerCoat2™ Interior



- PowerCoat2™ dual-layer ceramic-reinforced coating
- Constructed from heavy-duty impact resistant 3004 aluminum
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- Excellent commercial performance at an affordable price
- Low-profile rivets are coated for easy clean-up
- Available with TriVent® silicone or chrome-plated steel handle

SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
67807	67007	7 (18)	4¼ (12)	1¾ (4.4)	8	6	67327	67427	1
67808	67008	8 (20)	5¼ (14)	1⅞ (4.8)	10	6	67312	67412	1
67810	67010	10 (25)	7⅞ (20)	2⅞ (5.4)	8	6	67509	67409	1
67812	67012	12 (30)	9¼ (25)	2½ (6.4)	8	2	67521	67421	1
67814	67014	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1



Wear-Ever® Fry Pans with Natural Finish



- Constructed from heavy-duty impact resistant 3004 aluminum
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- Available with TriVent® silicone or chrome-plated steel handle
- See page 7-4 for seasoning information

SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
67907	67107	7 (18)	4¼ (12)	1¾ (4.4)	8	6	67327	67427	1
67908	67108	8 (20)	5¼ (14)	1⅞ (4.8)	10	6	67312	67412	1
67910	67110	10 (25)	7⅞ (20)	2⅞ (5.4)	8	6	67509	67409	1
67912	67112	12 (30)	9¼ (25)	2½ (6.4)	8	2	67521	67421	1
67914	67114	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1



Note: Available in Carbon Steel and Induction, see page 7-22



Wear-Ever® Classic Select® Heavy-Duty Cookware

- Heavy-gauge impact resistant 3004 aluminum
- Double-thick bottom heats evenly and eliminates hot spots
- Smooth surface for easy cleaning
- Flat and domed covers available
- 2 Gauge — ¼" (.63 cm) thick



Solid welded aluminum handles for durability and easy cleaning



Double-thick top stands up to tough knocks

Wear-Ever® Classic Select® Heavy-Duty Aluminum Stock Pots

- Designed for preparing stocks, soups, and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor
- Solid welded aluminum handles for durability and easy interior cleaning
- Available with heavy-duty faucets



ITEM	WITH FAUCET*	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER ^③	DOMED COVER ^③	COVER CASE LOT
68616	—	15 (14.3)	10 (25.5)	11½ (29.1)	2	1	67509	67409	1
68620	—	20 (18.9)	12 (30.6)	10½ (26.5)	2	1	67521	67421	1
68624	—	25 (23.8)	12 (30.6)	13½ (33.4)	2	1	67521	67421	1
68633	68631 ^{①②}	32 (30.3)	13 (33.2)	14¾ (36.7)	2	1	67533	67433	1
68640	68641 ^{①②}	40 (37.9)	14 (35.7)	15 (38.3)	2	1	67541	67441	1
68660	68661 ^{①②}	60 (56.8)	16 (40.8)	17½ (44.6)	2	1	67561	67461	1
68680	68681 ^{①②}	80 (75.7)	18 (45.9)	18¾ (46.4)	2	1	67581	67481	1
68690	68691 ^{①②}	100 (94.7)	20 (51)	19 (48.5)	2	1	67691	67491	1
68700	68701 ^{①②}	120 (113.6)	20 (51)	23 (58.7)	2	1	67691	67491	1

①Not NSF Certified ②Jacob's Pride® Warranty does not cover stock pots with faucets ③Covers sold separately Replacement Items: 23231: Faucet, 23627: Screen, 44360-2: Gasket Kit

Wear-Ever® Classic Select® Heavy-Duty Sauce Pots

- Ideal for reducing liquids
- Wider diameter and lower sides provide greater surface area for preparing soups, stews and sauces
- Solid welded aluminum handles for durability and easy interior cleaning



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
68408	8½ (8)	10 (25.5)	6½ (16.6)	2	2	67509	67409	1
68413	12 (11.4)	12 (30.6)	6¾ (16.3)	2	2	67521	67421	1
68414	14 (13.3)	12 (30.6)	7¾ (18.9)	2	2	67521	67421	1
68420	20 (18.9)	13 (33.2)	9 (23)	2	2	67533	67433	1
68426	26 (24.7)	14 (35.7)	10½ (25.8)	2	1	67541	67441	1
68434	34 (32.3)	16 (40.8)	10½ (25.8)	2	1	67561	67461	1
68444	44 (41.8)	18 (45.9)	10¾ (26.5)	2	1	67581	67481	1
68460	60 (56.8)	20 (51)	11¾ (29.1)	2	1	67691	67491	1



Wear-Ever® Cookware



Electric



Gas

Wear-Ever® Classic Select® Heavy-Duty Aluminum Braziers



- Perfect for long, slow cooking
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Solid welded aluminum handles for durability and easy interior cleaning

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
68215	15 (14.3)	14 (35.7)	5 5/8 (14.3)	6	1	67541	67441	1
68218	18 (17)	16 (40.8)	5 5/8 (13.8)	6	1	67561	67461	1
68224	24 (22.7)	18 (45.9)	5 1/2 (14)	6	1	67581	67481	1
67228	28 (26.5)	20 (51)	5 1/2 (14)	6	1	67691	67491	1



Wear-Ever® Classic Select® Heavy-Duty Straight Sided Sauce Pans with TriVent® Handle

- Ideal for sauces, vegetables, rice, cereals, or soups
- Large radius corners for easy stirring and cleaning
- Available with TriVent® silicone handle or chrome-plated steel handle, oven safe to 450°F (232°C)
- 6 gauge



SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
69442	69402	2 1/2 (2.4)	7 1/4 (18.5)	3 5/8 (9.2)	6	2	67327	67427	1
69444	69404	4 1/2 (4.3)	7 15/16 (19.9)	5 15/16 (14.8)	6	2	67312	67412	1
69446	69406	6 1/2 (6.2)	10 (25.5)	5 (12.8)	6	2	67509	67409	1
69448	69408	8 1/2 (8.1)	10 (25.5)	6 1/2 (16.6)	6	1	67509	67409	1

Note: Jacob's Pride® Warranty does not cover silicone on handle

Wear-Ever® Classic Select® Deep Sauce Pans with Traditional Handle

- Double-thick top edges and bottoms for maximum wear
- Ideal for making sauces, soups and for simmering and boiling foods in liquids
- The best cooking sauce pan for heavy use



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER
4107	2 1/2 (2.4)	7 (17.8)	3 3/8 (9.8)	6	2	67327
4108	4 1/2 (4.3)	8 (20.3)	5 1/4 (13.3)	6	2	67312
4109	6 1/2 (6.2)	9 (22.9)	6 (15.2)	5	2	67313
4110	8 1/2 (8.1)	10 (25.4)	6 3/8 (16.2)	5	1	67315



Wear-Ever® Classic Select® Heavy-Duty Sauté Pans

- Ideal for sautéing, stir-frying, and browning
- Available with TriVent® silicone handle, oven safe to 450°F (232°C)



SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
—	—	4068	2 (1.9)	8 (20.3)	2 3/8 (6)	8	2	67312	—	1
68733	68743	4070	3 (2.8)	10 (25.5)	2 3/8 (6.1)	6	2	67509	67409	1
68735	68745	4072	5 (4.7)	12 (30.6)	2 3/4 (6.9)	2	2	67521	67421	1
68737①	68747①	4074	7 1/2 (7.1)	14 (35.7)	2 5/8 (6.6)	2	1	67541	67441	1

① Helper handle standard

Note: Jacob's Pride® Warranty does not cover silicone on handle

Wear-Ever® Classic™ Aluminum Cookware

- Standard gauge impact-resistant energy-efficient 3004 aluminum
- Heat is spread evenly along base and sidewalls
- Double-thick rims remain round for a better cover fit
- Double-thick bottoms help resist denting
- Beadless rims for easy cleaning
- Flat and domed covers available



Wear-Ever® Classic™ Aluminum Stock Pots

- Designed for preparing stocks, soups, and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor
- Solid welded aluminum handles for durability and easy interior cleaning

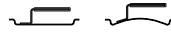


ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
67508	8½ (8)	10 (25.4)	6½ (16.5)	8	1	67509	67409	1
67510	10 (9.5)	10 (25.4)	7⅝ (19.4)	8	1	67509	67409	1
67512	12 (11.4)	10 (25.4)	9 (22.9)	8	1	67509	67409	1
67516	16 (15.1)	10 (25.4)	12 (30.5)	8	1	67509	67409	1
67520	20 (18.9)	12 (30.5)	10½ (26.7)	8	1	67521	67421	1
67524	24 (22.7)	12 (30.5)	12¾ (30.9)	8	1	67521	67421	1
67532	32 (30.3)	13 (33)	14 (35.6)	8	1	67533	67433	1
67540	40 (37.9)	14 (35.6)	15 (38.1)	8	1	67541	67441	1
67560	60 (56.8)	16 (40.6)	17 (43.2)	6	1	67561	67461	1
67580	80 (75.7)	18 (45.7)	18¼ (46.4)	6	1	67581	67481	1

Wear-Ever® Classic™ Aluminum Sauce Pots



- Wider diameter and lower sides provide greater room for preparing soups, stews and sauces
- Solid welded aluminum handles for durability and easy cleaning
- Ideal for reducing liquids



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
67414	14 (13.3)	12 (30.5)	7½ (19.1)	8	2	67521	67421	1
67420	20 (18.9)	13 (33)	9 (22.9)	8	2	67533	67433	1
67426	26 (24.6)	14 (35.6)	10 (25.4)	8	2	67541	67441	1
67434	34 (32.2)	16 (40.6)	10 (25.4)	6	1	67561	67461	1



Wear-Ever® Classic™ Rolled Edge Stock Pots



- Extra dent-resistant 3004 aluminum alloy
- Easy to clean
- Spot-welded handles prevent leakage
- Rolled edges maintain strength



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
4302	9 (8.6)	9 (22.9)	8⅞ (21.9)	8	2	67313
4303	12 (11.4)	10 (25.4)	9 (22.9)	8	2	67315
4305	20 (19)	12 (30.5)	11 (27.9)	8	2	67521
4306	24 (22.8)	12 (30.5)	12½ (31.8)	6	1	67521
430712	30 (28.5)	13 (33)	13⅞ (35.2)	6	1	67533
4310	40 (38)	14 (35.6)	16 (40.6)	6	1	67541
4315	60 (57)	16 (40.6)	18 (45.7)	6	1	67561
4320	80 (76)	18 (45.7)	19 (48.3)	6	1	67581



Wear-Ever® Cookware



Electric



Gas

Wear-Ever® Rolled Edge Sauce Pots



- All with sanitary, open bead and spot-welded loop handles
- Extra dent-resistant 3004 aluminum alloy
- Uniform thickness provides even cooking for years of excellent service
- Rolled edges maintain strength



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
4332	14 (13.3)	12 (30.5)	7½ (19.1)	8	2	67521
4333	20 (19)	13 (33)	9 (22.9)	6	2	67533
4334	26 (24.7)	14 (35.6)	10 (25.4)	8	2	67541

Wear-Ever® Aluminum Sauté Pans with TriVent® Handle



- Ideal for sautéing, stir-frying, and browning
- Tall side minimizes spattering versus a fry pan
- Available with TriVent® silicone insulated handle or chrome-plated steel handle, silicone is oven safe to 450°F (232°C)



SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
67733	67133	3 (2.8)	10 (25.4)	2⅝ (6)	10	2	67509	67409	1
67735	67135	5 (4.7)	12 (30.5)	2⅞ (6.8)	8	2	67521	67421	1
67737	67137	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	2	67541	67441	1

Wear-Ever® Egg Poacher

- Designed for medium to heavy use
- The classic 8" natural finish fry pan comes with the exclusive Cool Handle®
- Replacement cups and covers available
- Quick-release cup surfaces with non-stick coating increase efficiency



ITEM	DESCRIPTION	CASE LOT
56507	4 cup egg poacher set (includes pan, poacher insert, cups and cover.)	1
566445	Egg poacher cup, non-stick, 3" (7.6 cm) top diameter	1
67412	Replacement cover	6

Wear-Ever® Shallow-Style Sauce Pans with Traditional Handle

- Double-thick top edges and bottoms for maximum wear
- Ideal for making sauces, soups and for simmering and boiling foods in liquids



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER
4018	2½ (2.4)	8 (20.3)	2⅞ (5.4)	10	2	67312
4020	5 (4.8)	10 (25.4)	4 (10.2)	8	2	67315
4023	11½ (10.9)	13 (33)	5 (12.7)	8	1	67533

Wear-Ever® Cookware



Electric

Gas



Wear-Ever® Tapered Sauce Pans with CeramiGuard®II Interior and Cool Handle®

- CeramiGuard®II is a coating system that offers both superior durability and release qualities, even in high-heat applications. CeramiGuard®II better withstands the abuse of metal utensils
- Coated rivets for easy cleanup
- Exclusive Cool Handle® included
- 11 gauge
- Domed covers are available
- Ideal for making sauces and soups



ITEM	CAPACITY QT (L)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	CASE LOT	FLAT COVER	DOMED COVER
Z434112	1½ (1.4)	6 (15.2)	6 (15.2)	4 (10.2)	6	67311	67411
Z434212	2¾ (2.6)	7¾ (19.7)	7¾ (19.7)	4½ (11.4)	6	67312	67412
Z434312	3¾ (3.6)	8¾ (22.2)	8¾ (22.2)	4½ (11.4)	6	67313	67413
Z434412	4½ (4.3)	9¼ (23.5)	9¼ (23.2)	5 (12.7)	6	67314	67424

Wear-Ever® Tapered Sauce Pans with SteelCoat x3 Interior



- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces need for cooking oil
- Riveted plated steel handles with TriVent® silicone insulated handle — rated at 450°F (232°C), stay cool to the touch
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- 11 gauge



SILICONE HANDLE	CAPACITY QT (L)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
69301	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	6	67311	67411	1
69302	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	6	67312	67412	1
69303	3¾ (3.5)	8¾ (22.2)	7½ (18.1)	4½ (11.4)	6	67313	67413	1
69304	4½ (4.3)	9¼ (23.5)	7¾ (19.2)	5 (12.7)	6	67314	67424	1
69305	5½ (5.2)	9¾ (25.1)	7¾ (19.4)	5½ (14)	6	67315	67409	1
69307①	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	6	67317	67417	1
69308①	8½ (8)	11⅞ (28.7)	9¾ (24.8)	5¾ (14.6)	6	67318	67418	1
69310①	10 (9.5)	12⅞ (30.6)	10½ (26.7)	6¼ (15.9)	3	67320	67421	1

①With helper handle

Wear-Ever® Tapered Sauce Pans with Natural Finish Interior



- Versatile tool for stirring, beating, or making ravioli, sauces and cereals
- Available with TriVent® silicone or chrome-plated steel handle or Cool Handle®, oven safe to 450°F (232°C)
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- 11 gauge



①Helper handle



SILICONE TRIVENT® HANDLE	PLATED TRIVENT® HANDLE	COOL HANDLE®	CAPACITY QT (L)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
68301	67301	434112	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	6	67311	67411	1
68302	67302	434212	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	6	67312	67412	1
68303	67303	434312	3¾ (3.5)	8¾ (22.2)	7½ (18.1)	4½ (11.4)	6	67313	67413	1
68304	67304	434412	4½ (4.3)	9¼ (23.5)	7¾ (19.2)	5 (12.7)	6	67314	67424	1
68305	67305	434512	5½ (5.2)	9¾ (25.1)	7¾ (19.4)	5½ (14)	6	67315	67409	1
68307①	67307①	4347	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	6	67317	67417	1
68308①	67308①	434812	8½ (8)	11⅞ (28.7)	9¾ (24.8)	5¾ (14.6)	6	67318	67418	1
68310①	67310①	4350	10 (9.5)	12⅞ (30.6)	10½ (26.7)	6¼ (15.9)	3	67320	67421	1

①With helper handle

Wear-Ever® Cookware



Electric



Gas

Wear-Ever® Aluminum Double Boilers



- Ideal for delicate food preparation, reheating, preheating and moisture free cooking
- Solid welded aluminum handles for durability and easy interior cleaning
- Eliminates the need for constant stirring
- Ships complete with pot, inset and cover

COMPLETE SET ITEM	SECTION	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	ADDITIONAL PARTS ITEM NOS.
67708	Inset	8½ (8)	10 (25.4)	6⅞ (17.5)	8	1	43047-2
	Pot	10 (9.5)	10 (25.4)	7⅝ (19.4)	8	—	67510
	Cover ^①	—	—	—	—	—	67509
67711	Inset	11 (10.4)	10 (25.4)	8⅜ (22.4)	8	1	43048-2
	Pot	12 (11.4)	10 (25.4)	9 (22.9)	8	—	67512
	Cover ^①	—	—	—	—	—	67509
67717	Inset	17½ (16.6)	12 (30.5)	9⅞ (24)	8	1	43049-2
	Pot	20 (18.9)	12 (30.5)	10½ (26.7)	8	—	67520
	Cover ^①	—	—	—	—	—	67521

①See page 8-3 for more information on Agion® antimicrobial protection.



Wear-Ever® Pasta and Vegetable Cooker



- Includes 18½ qt (17.5 L) 3004 aluminum pot and four perforated stainless steel inserts
- Inserts (3 qt/2.9 L) hold up to 3 servings of pasta
- Perfect for blanching vegetables
- Hanging clip for easy draining
- TriVent® silicone insulated handle is oven safe to 450°F (232°C)
- Pot: Welded handles for easy clean-up and durability
- Hole diameter: ⅜" (0.5 cm)

ITEM	DESCRIPTION	GAUGE	CASE LOT
68127	Pasta cooker set — complete	—	1
REPLACEMENT PARTS			
68130	Perforated stainless wedge — inset only	—	1
68129	Pot only — inside diameter 14" (35.6 cm), inside depth 7" (17.8 cm)	8	1



Wear-Ever® Boiler/Fryer Sets



- 3004 aluminum
- Bail handle for easy removal from pot and quick draining
- Ideal for boiling lobster, clams, shrimp, or fish, as well as deep-frying turkeys
- Set includes pot, perforated basket with bail handle, and cover



ITEM	DESCRIPTION	CAPACITY QT (L)	POT INSIDE DIAMETER IN (CM)	POT INSIDE DEPTH IN (CM)	POT GAUGE	BASKET INSIDE DIAMETER IN (CM)	BASKET INSIDE DEPTH IN (CM)	BASKET MAXIMUM WIDTH AT BAIL IN (CM)	COVER DIAMETER IN (CM)	CASE LOT
68271	Boiler/fryer set	20 (18.9)	13⅞ (33.2)	9 (22.9)	8	11¼ (28.6)	7¼ (18.4)	12½ (31.8)	13⅝ (34.6)	1
68269	Boiler/fryer set	32 (30.3)	13⅞ (33.2)	14 (35.6)	8	11¼ (28.6)	10⅞ (27.6)	12½ (31.8)	13⅝ (34.6)	1
68270	Boiler/fryer set	40 (37.9)	14 (35.6)	15⅞ (38.3)	8	12½ (31.8)	11¾ (29.8)	13¾ (34.9)	14⅞ (37.8)	1
68272	Boiler/fryer set	60 (56.8)	16¾ (42.5)	15⅞ (40.3)	10	15½ (39.4)	11¾ (29.8)	16⅞ (42.4)	17¾ (45.1)	1
68273	Boiler/fryer set	80 (75.7)	16¾ (42.5)	21¼ (54)	10	15½ (39.4)	16¾ (42.5)	16⅞ (42.4)	17¾ (45.1)	1

Wear-Ever® Baskets^①



- 3004 aluminum baskets with bail handle, ⅜" (1 cm) embossed feet and ½" (1.3 cm) holes



ITEM*	REPLACEMENT BASKET FOR:	FITS	CASE LOT
68289	68271	20 qt sauce pots	1
68290	68269	32 qt stock pots	1
68291	68270	40 qt stock pots	1
68292	68272	60 qt stock pots	1
68293	68273	80 qt stock pots	1

①Not recommended for use with stainless steel pots

Wear-Ever® Cookware



Electric

Gas

Wear-Ever® Fryers



- Heavy-duty 3004 aluminum pan with aluminum fryer basket
- Hanging clip on basket for easy draining
- Long handle on basket for easier removal from fryer
- Pan: Riveted plated steel handles
- TriVent® handle designed for comfort and durability while providing a unique vented appearance
- Basket holes, 3/16" (0.5 cm), promote vigorous deep-fry action for crispier food
- Basket Depth: 4" (10.2 cm)



Wear-Ever® Footed Basket



- 3004 aluminum
- Fits all 10" (25.4 cm) dia pots
- Basket has 3/32" (0.24 cm) bottom holes and 3/16" (0.48 cm) side holes
- Perfect for steaming vegetables



Setting the Standard™

ITEM	DESCRIPTION	INNER DIA IN (CM)	OUTER DIA ② IN (CM)	HEIGHT IN (CM)	LEG HEIGHT IN (CM)	CASE LOT
68288	Footed basket with bail	9¼ (22.5)	9⅝ (24.5)	7 (17.8)	1½ (3.8)	1

②Diameter with handle

Stainless Steel Spaghetti Cooker/Strainer

- Stainless steel
- Welded stainless steel handle
- Helper hook attaches to side of pot
- Ideal for cooking and draining spaghetti portions
- Hole size: 1/8" (.32 cm) Dia.



ITEM	CAPACITY	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
47960	3 qt, 11 oz (3.2 L)	4 (10.2)	8½ (21.6)	6

COMPLETE SET ITEM	CAPACITY QT (L)	PAN INSIDE DIAMETER IN (CM)	PAN INSIDE DEPTH IN (CM)	PAN GAUGE	BASKET INSIDE DIAMETER IN (CM)	CASE LOT	COVER ①	COVER CASE LOT
68227	9 (8.5)	12 (30.5)	4⅞ (12.4)	10	11 (27.9)	1	67521	1
68228	12 (11.4)	14 (35.6)	4½ (11.4)	8	12⅞ (32.7)	1	67541	1

①Cover for use with pot only.

Wear-Ever® Additional Baskets

ITEM	DESCRIPTION	CASE LOT
43041	Individual basket fits (68227) 9 qt (8.5 l) fryer pan	1
43042	Individual basket fits (68228) 12 qt (11.4 l) fryer pan	1

Wear-Ever® Steamers/Cookers



- 18 gauge, 3004 aluminum
- Fit tightly together to retain the maximum steam heat
- Choose style that fits your cooking demands
- Sold as complete set only
- Ideal for lightweight cooking applications



ITEM	DESCRIPTION	SET COMES WITH:	CAPACITY QT (L)	HEIGHT W/O COVER IN (CM)	HEIGHT W/COVER IN (CM)	GAUGE	CASE LOT
68122	Rice/vegetable steamer	3-piece set with base, perforated section and cover	3 (2.8)	8⅞ (20.8)	11⅞ (28)	18	1
68123	Rice/vegetable steamer	3-piece set with base, perforated section and cover	5 (4.7)	9⅞ (23.3)	12 (30.5)	18	1
68125	3-tier vegetable steamer	4-piece set with base, two steamer trays and cover	5 (4.7)	19⅞ (26.2)	12⅞ (31.3)	18	1
68126	Pasta cooker/vegetable steamer	4-piece set with high base pot, boiling basket, steamer insert w/bail handle and cover w/vent	8 (7.6)	8⅞ (20.8)	10¼ (26)	18	1

Wear-Ever® Cookware



Electric



Gas

Wear-Ever® Covers for Aluminum Cookware



- 14 gauge 3004 Aluminum
- Welded Torogard™ dipped handle — stays cool to the touch and heat resistant up to 180°F (82°C)
- Easy grasp handle design for safety and hanging convenience
- Coated handle is equipped with Agion® antimicrobial protection①
- Flat covers: Height with handle: 1 5/8" (4.1 cm)
- Domed covers: Deep satin finish
- Case Lot: 1 each per item



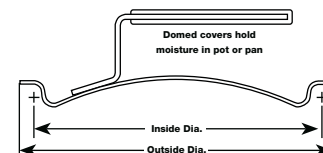
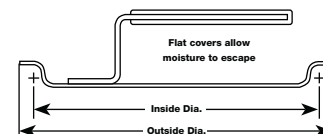
67521



67433

FLAT COVERS	OUTSIDE DIA IN (CM)	INSIDE DIA IN (CM)
67311	6 5/8 (16.8)	6 1/16 (15.4)
67327	7 7/8 (20)	7 1/8 (18.1)
67312	8 5/16 (21.1)	7 7/8 (20)
67313	9 3/16 (23.3)	8 13/16 (22.3)
67314	9 13/16 (24.9)	9 5/16 (23.6)
67315	10 1/2 (26.7)	9 7/8 (25)
67509	10 3/4 (27.3)	10 1/8 (25.7)
67317	11 3/16 (28.4)	10 11/16 (27.1)
67318	12 (30.5)	11 7/16 (29.1)
67320	12 3/8 (31.4)	11 13/16 (30.1)
67521	12 3/4 (32.4)	12 1/8 (30.7)
67533	13 3/16 (34.4)	13 3/8 (33.3)
67541	14 7/8 (37.8)	14 3/16 (36)
67561	17 1/8 (43.5)	16 1/4 (41.3)
67581	18 7/8 (47.9)	18 3/16 (46.1)
67691	20 7/8 (53)	20 3/16 (51.2)

DOMED COVERS	OUTSIDE DIA IN (CM)	INSIDE DIA IN (CM)	HEIGHT W/ HANDLE IN (CM)
67411	6 5/8 (16.8)	5 7/8 (14.9)	2 1/16 (5.2)
67427	7 7/8 (20)	7 1/8 (18.1)	2 1/16 (5.2)
67412	8 3/8 (21.3)	7 1/2 (19.1)	2 1/8 (5.4)
67413	9 3/8 (23.8)	8 1/2 (21.6)	2 1/8 (5.4)
67424	10 (25.4)	8 3/4 (22.2)	2 3/16 (5.6)
—	—	—	—
67409	10 3/4 (27.3)	9 3/4 (24.8)	2 1/4 (5.7)
67417	11 3/8 (28.9)	10 1/2 (26.7)	2 3/16 (5.6)
67418	12 1/8 (30.8)	11 1/4 (28.6)	2 3/16 (5.6)
—	—	—	—
67421	12 7/8 (32.7)	11 3/4 (29.8)	2 5/16 (5.8)
67433	13 3/16 (34.4)	13 1/8 (33.3)	2 5/16 (5.8)
67441	14 7/8 (37.8)	14 3/16 (36)	2 7/16 (6.2)
67461	17 1/8 (43.5)	16 1/4 (41.3)	2 7/16 (6.2)
67481	18 7/8 (47.9)	18 3/16 (46.1)	2 9/16 (6.5)
67491	20 7/8 (53)	20 3/16 (51.2)	2 9/16 (6.5)



①See page 8-3 for more information on Agion® antimicrobial protection.

Wear-Ever® Cover Cross Reference Chart

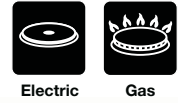
Flat Covers

ITEM #	PREVIOUS ITEM #	FITS
67327	4187	6-7" pans
67312	4188	8" pans
67313	4189	9-10" pans
67509/67315	4190	10-11" pans
67521	4191	11-11.5" pans
67521	4192	12" pans
67533	4193	13" pans
67541	4194	14" pans
67561	4196	16" pans
67581	4198	18" pans
67691	4200	20" Pans

Dome Covers

ITEM #	PREVIOUS ITEM #	FITS
67411	4341C	6" pans
67412	4342C	7-8" pans
67413	4343C	8-9" pans
67424	4344C	9-10" pans
67409	4345C	10" Pans
67417	4347C	10.5" pans
67418	4348C	11.25" pans
67020	4350C	12.2" pans

Arkadia™ Cookware



Arkadia™ offers a complete economy collection of aluminum frying pans, sauce pans, stock pots, and sauce pots to meet the demands of your kitchen. Designed for the value conscious customer.

Constructed of 3000 series aluminum with riveted handles



Arkadia™ Fry Pans

Available in natural and non-stick finishes

7010

NATURAL FINISH ITEM	NON-STICK ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
7007	N7007	7 (17.8)	4¾ (12)	1⅞ (3.5)	9	6
7008	N7008	8 (20.3)	5¾ (14)	1¾ (4.4)	9	6
7010	N7010	10 (25.4)	7⅞ (20)	1¾ (4.4)	8	6
7012	N7012	12 (30.5)	9¾ (25)	2⅝ (5.6)	8	6
7014	N7014	14 (35.6)	10⅞ (28)	2½ (6.4)	8	6



Arkadia™ Silicone Grips

- Three sizes to fit Arkadia™ Fry Pans
- Heat resistant up to 400°F
- Easy removal for cleaning

ITEM	FITS N (CM)	LENGTH IN (CM)	CASE LOT
7109	12 (30.5) & 14 (35.6) Pans	6½ (16.5)	12
7110	8 (20.3) & 10 (25.4) Pans	5 (12.7)	12
7111	7 (17.8) Pans	4 (10.2)	12



Arkadia™ Sauce Pans

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
7341	1½ (1.4)	5¾ (14.6)	3¾ (9.5)	9	12	7341C
7342	2¾ (2.6)	7⅞ (19.4)	4¼ (10.8)	9	12	7342C
7343	3¾ (3.6)	8¾ (22.2)	4 (10.2)	9	12	7343C
7344	4½ (4.3)	9 (22.9)	4⅝ (11.7)	9	12	7344C
7345	5½ (5.2)	9 (22.9)	5 (12.7)	9	12	7345C
7347	7 (6.7)	10⅞ (26.4)	5¼ (13.3)	9	6	7347C
7348	8½ (8.1)	11⅞ (28.7)	5⅝ (13.5)	9	6	7348C
7350*	10 (9.5)	11¾ (29.8)	5¾ (14.6)	9	6	7350C

*Assist Loop Handle



Arkadia™ Cookware



Electric



Gas

Arkadia™ Stock Pots



■ Ideal for preparing stocks, soups, and liquids

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
7302	10 (9.5)	9 ¹ / ₈ (23.2)	7 ⁵ / ₈ (19.4)	6	1	7389
7303	12 (11.4)	9 ¹ / ₈ (23.2)	9 (22.9)	6	1	7389
7304	16 (15.2)	10 (25.4)	12 (30.5)	6	1	7389
7305	20 (19)	11 ³ / ₄ (29.8)	10 ³ / ₈ (26.4)	6	1	7393
7306	24 (22.8)	11 ³ / ₄ (29.8)	11 ¹ / ₁₆ (28.7)	6	1	7393
7308	32 (30.4)	13 ¹ / ₈ (33.3)	11 ¹ / ₂ (29.2)	6	1	7351C
7310	40 (38)	13 ¹ / ₈ (33.3)	14 ⁷ / ₈ (37.8)	6	1	7351C
7315	60 (57)	15 ¹ / ₈ (38.4)	17 ¹ / ₂ (44.5)	6	1	7396
7320	80 (76)	18 ¹ / ₄ (46.4)	18 ¹ / ₄ (46.4)	6	1	—
7360	100 (96)	20 ³ / ₈ (51.8)	17 ¹ / ₈ (43.5)	6	1	7355C



Arkadia™ Sauce Pots



■ Ideal for reducing liquids

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
7371	8 ¹ / ₂ (8.1)	10 (25.4)	6 ³ / ₈ (16.2)	6	1	7389
7372	10 (9.5)	11 ¹ / ₈ (29.5)	5 ¹ / ₈ (13)	6	1	7392
7373	14 (13.3)	11 ⁷ / ₈ (30.2)	7 ⁵ / ₈ (19.4)	6	1	7393
7374	20 (19)	13 (33)	7 ⁵ / ₈ (19.4)	6	1	—
7375	26 (24.7)	14 (35.6)	10 (25.4)	6	1	7351C



Arkadia™ Braziers



■ Ideal for long, slow cooking

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
7351	15 (14.3)	13 ³ / ₄ (34.9)	5 ¹ / ₂ (14)	6	1	7351C
7352	18 (17.1)	16 (40.6)	5 ¹ / ₃ (13.5)	6	1	7352C
7353	24 (22.8)	18 (45.7)	5 ¹ / ₂ (14)	6	1	7353C
7354	28 (26.6)	20 (50.8)	5 ¹ / ₂ (14)	6	1	7354C
7355	35 (33.3)	21 ³ / ₄ (52.7)	5 ¹ / ₂ (14)	6	1	7355C
7356	40 (38)	22 ³ / ₄ (57.8)	5 ¹ / ₂ (14)	6	1	7356C



Arkadia™ Covers



ITEM	FITS QT (L)	CASE LOT
7341C	1 ¹ / ₂ (1.4) sauce pan cover	6
7342C	2 ¹ / ₄ (2.6) sauce pan cover	6
7343C	3 ³ / ₄ (3.6) sauce pan cover	6
7344C	4 ¹ / ₂ (4.3) sauce pan cover	6
7345C	5 ¹ / ₂ (5.2) sauce pan cover	6
7347C	7 (6.7) sauce pan cover	6
7348C	8 ¹ / ₂ (8.1) sauce pan cover	6
7350C	10 (9.5) sauce pan cover	6
7392	10 (9.5) sauce pan cover	6
7351C	15 (14.3) brazier cover	6
7352C	18 (17.1) brazier cover	6
7353C	24 (22.8) brazier cover	6

ITEM	FITS QT (L)	CASE LOT
7354C	28 (26.6) brazier cover	6
7355C	35 (33.3) brazier cover	6
7356C	40 (38) brazier cover	6
7389	10/12/16 (9.5/11.4/15.2) pot cover	6
7393	14/20/24 (13.3/19/22.8) pot cover	6
7351C	26/32/40 (24.7/30.4/38) pot cover	6
7396	60 (57) pot cover	6
7355C	100 (95) pot cover	6



Wear-Ever® Bakeware

Wear-Ever® Heavy-Duty Sheet Pans

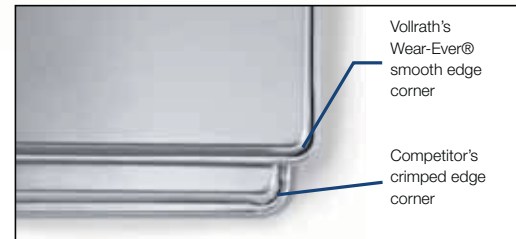


- Impact-resistant 3000 series aluminum
- Tapered design for easy stacking
- Sized to fit standard baker's racks
- Closed bead includes galvanized non-rusting rod for reinforcements
- Concave bottoms flatten during heating for even heat distribution
- Coated with non-stick coating for easy food release and cleaning
- Perforated pans for oven broiling and baking

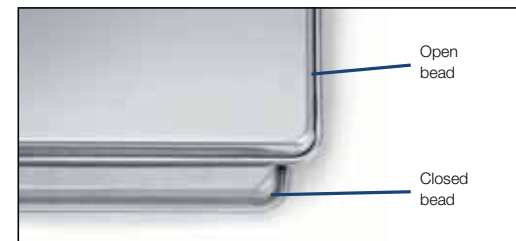
ITEM	SIZE	GAUGE	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
5315	Full	12	Open bead, Natural NSF Certified	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
S5315	Full	12	Open bead, Non-Stick NSF Certified	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
N5300	Full	14	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9001	Full	16	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9002	Full	18	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9002P	Full	18	Closed bead, Natural Perforated	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9003	Full	19	Closed bead, Economy	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12



ITEM	SIZE	GAUGE	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
5314	Half	13	Open bead, Natural NSF Certified	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
5303	Half	18	Closed bead, Natural	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
S5303	Half	18	Closed bead, Non-Stick	18 x 13 x 1 (45.1 x 32.7 x 2.54)	6
5303P	Half	18	Closed bead, Natural Perforated	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
9303	Half	19	Closed bead, Economy	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12



ITEM	SIZE	GAUGE	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
5220	Quarter	16	Closed bead, Natural	9½ x 13 x 1 (24.1 x 33 x 2.54)	12
S5220	Quarter	16	Closed bead, Non-Stick	9½ x 13 x 1 (24.1 x 33 x 2.54)	12



Stainless Steel Wire Grates

- Heavy-duty 300 series stainless steel wire construction minimizes rust
- Ample finger room for easy removal from pan
- Use for cooling, icing, display, or drying rack
- Only stainless steel wire grates in the industry

ITEM	SIZE	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
20038	Full	For full-size sheet pan	24 x 16½ x 7/8 (61 x 41.9 x 2.2)	6
20248	Half	For half-size sheet pan	16½ x 11¾ x 7/8 (41.9 x 29.8 x 2.2)	6



20038

Wear-Ever® Bakeware

Wear-Ever® Heavy-Duty Aluminum Roasters



- Extra dent-resistances 3004 aluminum
- Easy-to-grab loop handle on all four sides of pan
- Traditional standard with the military
- Cover can be used as a griddle



ITEM	PREVIOUS ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68390	—	Pan with cover	42 (39.7)	20 ⁷ / ₈ x 17 ³ / ₈ x 9 (53 x 44.1 x 22.9)	4	1
68391	4493	Pan only	42 (39.7)	20 ⁷ / ₈ x 17 ³ / ₈ x 7 (53 x 44.1 x 17.8)	4	1
68392	4492	Cover only	14 (13.2)	21 ⁵ / ₈ x 18 ¹ / ₈ x 2 ³ / ₈ (54.9 x 46 x 6)	4	1

Wear-Ever® Aluminum Roasters



- Heavy-gauge 3004 aluminum with beadless rims
- When used as double roasters, section fits snugly to seal in steam
- Top or bottom sections may be used individually for open pan roasting
- Protective chrome-plated steel straps on 68360, 68361, and 68362
- Loop handles for durability
- Heats evenly and efficiently — recommend reducing oven temperature by 25°F (-3.9°C) to reduce energy costs



ITEM	PREVIOUS ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	CAPACITY QT (L)	GAUGE	CASE LOT
68360	—	Double roaster set top and bottom with straps	20 ¹ / ₈ x 16 ¹ / ₈ x 9 ³ / ₄ (51.1 x 41 x 24.8)	23 ¹ / ₄ (22)	12	1
4482	—	Strapped roast pan top for 68360	20 ¹ / ₈ x 16 ¹ / ₈ x 4 ¹ / ₂ (51.1 x 41 x 11.4)	11 ¹ / ₂ (10.8)	12	2
448212	—	Strapped roast pan bottom for 68360	20 ¹ / ₈ x 16 ¹ / ₈ x 4 ¹ / ₂ (51.1 x 41 x 11.4)	11 ¹ / ₂ (10.8)	12	2
68361	4483	Roasting pan — top with straps	24 x 18 x 4 ³ / ₄ (61 x 45.7 x 12.1)	29 ¹ / ₂ (27.9)	10	2
68362	448312	Roasting pan — bottom with straps	24 x 18 x 4 ³ / ₄ (61 x 45.7 x 12.1)	29 ¹ / ₂ (27.9)	10	2
68363	4432	Roasting pan top	19 ¹³ / ₁₆ x 21 ¹³ / ₁₆ x 2 ³ / ₈ (50.3 x 55.4 x 6)	16 (15.1)	12	6
68364	4433	Roasting pan top	19 ¹³ / ₁₆ x 21 ¹³ / ₁₆ x 3 ⁵ / ₈ (50.3 x 55.4 x 9.2)	23 ¹ / ₂ (22.2)	12	2
68365	4436	Roasting pan bottom	22 ¹ / ₈ x 20 ¹ / ₈ x 6 ⁹ / ₁₆ (56.2 x 51.1 x 16.6)	42 ¹ / ₂ (40.2)	10	2
68366	4423	Roasting pan top	19 ³ / ₄ x 10 ⁷ / ₈ x 3 ⁵ / ₈ (50.2 x 27.6 x 9.2)	11 ¹ / ₄ (10.6)	14	2
68367	4426	Roasting pan bottom	20 x 11 ¹ / ₈ x 5 ¹ / ₂ (50.8 x 28.3 x 14)	17 ³ / ₄ (16.8)	12	2

Wear-Ever® Bakeware

Wear-Ever® Bake & Roast Pans



- Extra dent resistant, heavy-duty impact-resistant 3004 aluminum
- Solid welded aluminum handles for durability and easy cleaning
- Standard sizes for most commercial applications
- Solid welded loop handles
- Easy to clean natural finish
- The superb quality of Wear-Ever® bake pans is known in every commercial kitchen



SATIN FINISH W/TAPERED SIDES	PREVIOUS ITEM #	CAPACITY QT (L)	DIMENSIONS IN (CM)		GAUGE	CASE LOT
4412	—	4½ (4.3)	9¾ x 13¼ x 2¼	(24.8 x 33.7 x 5.7)	16	6
4457	—	12½ (11.9)	23 x 12⅝ x 2¾	(58.4 x 32.1 x 7)	12	6
68257	4415	7½ (7.1)	17⅝ x 11¾ x 2⅞	(44.8 x 29.9 x 6.2)	14	6
68357 ^① NSF Certified	5312	15 (14.2)	25¾ x 17¾ x 2¼	(65.4 x 45.1 x 5.7)	12	6
68358 NSF Certified	5313	23½ (22.2)	25¾ x 17¾ x 3⅞	(65.4 x 45.1 x 9.1)	12	4
68250	4414	5⅝ (5.1)	10⅞ x 15⅞ x 2¼	(27.6 x 40.3 x 5.7)	12	3
68251	—	11⅞ (10.5)	16¾ x 13 x 3⅝	(42.5 x 33 x 9.2)	14	3
68252	4458	17⅞ (16.9)	24 x 14 x 3½	(60.9 x 35.6 x 8.9)	12	3
68253	4456	8⅝ (8.5)	22⅞ x 13½ x 2	(58.1 x 34.3 x 5.1)	14	3
POLISHED/NATURAL FINISH WITH STRAIGHT SIDES						
68369	—	8⅞ (7.7)	18⅞ x 12⅞ x 2⅞	(47.2 x 31.9 x 5.4)	14	3

Handles lift and lower for ease of use and storage!

①Without handles

Stainless Steel Bake and Roast Pans

- 18-8 stainless steel
- Standard sizes for most commercial applications



ITEM	CAPACITY QT (L)	DIMENSIONS IN (CM)		GAUGE	CASE LOT
61230	3½ (3.3)	14⅞ x 10¼ x 2	(37.8 x 26 x 5.1)	22	3
61250	4¾ (4.5)	16⅞ x 11⅞ x 2¼	(41 x 28.3 x 5.7)	22	3
61270	6½ (6.2)	18⅞ x 12⅞ x 2⅞	(46 x 31.4 x 6)	22	3

Wear-Ever® Economy Bake and Roast Pans



- 3004 aluminum
- Lightweight for easier handling and storage
- Available with convenient hinged loop handles

ITEM	PREVIOUS ITEM #	CAPACITY QT (L)	DIMENSIONS IN (CM)		GAUGE	CASE LOT
68078 ^①	—	6¼ (5.9)	15⅜ x 10⅞ x 2⅝	(39.1 x 27.6 x 6)	18	3
68080 ^①	—	7½ (7.1)	17⅝ x 11¾ x 2⅝	(44.8 x 29.9 x 6)	16	3
68076	4410	3⅞ (3.7)	9 x 13 x 2¼	(22.9 x 33 x 5.7)	18	3



①With handles

Wear-Ever® Bakeware

Wear-Ever® Party Pan



- Impact resistant 3004 aluminum
- Ideal for brownies, jelly roll, or other baked favorites



ITEM	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
68100	15½ x 10½ x 1 (39.4 x 26.7 x 2.5)	18	6

Wear-Ever® Professional Cheesecake Pans



- 3000 series aluminum
- Ideal for puddings, soufflés, cobblers and casseroles, as well as cheesecake
- Straight sides are designed to produce uniform pieces
- Natural finish
- Preferred everywhere for its consistency in producing uniform finished desserts



ITEM	DIMENSIONS: IN (CM)	CASE LOT
5274	17¾ x 25¾ x 3 (45.1 x 65.4 x 7.6)	2
5275	17¾ x 12¾ x 3 (45.1 x 32.7 x 7.6)	2

Wear-Ever® Professional Angel Cake/Loaf Pan



- 3000 series aluminum
- Versatile long pan enables the user to bake cakes or bread for slicing
- Chefs prefer the versatility of this pan



ITEM	CAPACITY	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
5216	1½ Lbs.	4½ x 16 x 4⅞ (11.4 x 40.6 x 10.5)	16	6

Wear-Ever® Biscuit and Cake Pan



- 3000 series aluminum
- Seamless construction with tapered sides provides a versatile, easy to clean bake pan
- The perfect size for baking cakes, biscuits, baked apples and more
- Quality household weight when smaller quantities are needed



ITEM	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
51066	12¾ x 9 x 2 (32.4 x 22.9 x 5.1)	20	6

Wear-Ever® Cookie Sheets



- Heavy-gauge 3004 aluminum heats rapidly and evenly
- Available in natural finish aluminum or coated with SteelCoat x3™ premium non-stick for easy release of delicate baked goods



ITEM	FINISH	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68085	Natural	17 x 14 (43.2 x 35.6)	10	6
68084	SteelCoat x3™	17 x 14 (43.2 x 35.6)	10	6



Source: Cook's Illustrated and NBC® Today® Show, aired May 2008

NBC and Today Show are registered trademarks of National Broadcasting Company, Inc.

Wear-Ever® Bakeware

Wear-Ever® Meat Loaf/Bread and “Slice Size” Pans



- 3000 series aluminum
- Seamless loaf pans with easy-to-clean corners
- Sanitary open bead
- Ideal for frozen desserts, nut breads, meat loaf, pound cake and fruit cake
- Economy weight



Stainless Steel Loaf Pan



- 22 gauge
- 18-8 stainless steel
- 6 lb. (2.7 kg) capacity



ITEM	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
51008	9¼ x 5¼ x 2¾ (23.5 x 13.3 x 7)	18	6
2773L	11¼ x 4½ x 2¾ (28.6 x 11.4 x 7)	18	6

ITEM	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
72060	3 (2.8)	10¾ x 5½ x 4 (26.4 x 14 x 10.1)	6

Wear-Ever® Professional Standard Strength Loaf Pans



- 3000 series aluminum
- Sanitary and easy to clean
- Available in natural, non-stick and anodized finishes

ITEM	FINISH	DIMENSIONS IN (CM)	CAPACITY LB (KG)	GAUGE	CASE LOT
5431	Natural	3¾ x 5 x 2½ (8.6 x 12.7 x 6.4)	1 (.45)	12	12
5433	Anodized	4¼ x 8½ x 3⅝ (10.8 x 21.6 x 8)	3 (1.36)	12	24
S5433	Non-Stick	4¼ x 8½ x 3⅝ (10.8 x 21.6 x 8)	3 (1.36)	12	12
5435	Anodized	5 x 10 x 4 (12.7 x 25.4 x 10.2)	5 (2.27)	12	6
S5435	Non-Stick	5 x 10 x 4 (12.7 x 25.4 x 10.2)	5 (2.27)	12	6
5436	Natural	4⅞ x 8⅞ x 2⅞ (10.5 x 21.5 x 6)	2 (.91)	12	18



Unique Meatloaf/Bread Pan

- 300 series stainless provides great durability, cleanability and thermal transfer
- 22 gauge pan for durability
- Unique shape design enhances food presentation



ITEM	DESCRIPTION	1 OZ PORTION	PAN DIMENSIONS		BRIMFUL CAPACITY QT (L)	PAN CASE LOT
			L X W: IN (MM)	HEIGHT: IN (MM)		
3100341	Wild Pan	122	6¹⁵⁄₁₆ x 12¹³⁄₁₆ (176 x 325)	4 (102)	3.8 (3.6)	6
3103040	Oval	69	6¹⁵⁄₁₆ x 12¹³⁄₁₆ (176 x 325)	4 (102)	2.2 (2.1)	6

Wear-Ever® Bakeware

Wear-Ever® Cake Pan



- 3000 series aluminum

ITEM	PREVIOUS ITEM #	FINISH	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT
5347	—	Natural	9 (22.9)	2 (5.1)	—	24
S5347	—	Non-Stick	9 (22.9)	2 (5.1)	—	12
68099 ^(NSF)	51003	Natural	9 ⁵ / ₈ (24.5)	1 ¹ / ₂ (3.8)	18	6
51016	—	Natural	10 (25.4)	2 (5.1)	20	6



Wear-Ever® Pie Plates



- 3000 series aluminum
- Standard sizes for commercial applications

ITEM	FINISH	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT
N5834	Natural	9 (22.9)	1 (2.5)	20	24
2844L	Anodized	9 (22.9)	1 ¹ / ₄ (3.2)	22	6
68089	Natural	9 ³ / ₄ (24.8)	1 ¹ / ₄ (3.2)	18	6
51045	Anodized	10 (25.4)	1 ¹ / ₄ (3.2)	20	6
68090	Natural	11 ¹ / ₄ (28.6)	1 ¹ / ₄ (3.2)	18	6



ITEM	FINISH	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT
N5844	Economy	9 ³ / ₄ (24.8)	1 ¹ / ₄ (3.2)	22	24

Egg Poachers



- Stainless steel
- Complete with pan, plate, cover and lift-out aluminum poaching cups
- Can be used to hold juice glasses on cold buffet bar
- Hole diameter: 2²³/₃₂" (6.9 cm)



75060 complete

Full-Size

COMPLETE SET ITEM	DESCRIPTION	CASE LOT
75060	Egg poacher/juice glass holder	1 set
ADDITIONAL PARTS		
75062	15-hole plate	6
75080 ^①	Aluminum egg cups	12
75061	Flat cover with knob	6

One-Half Size

COMPLETE SET ITEM	DESCRIPTION	CASE LOT
75070	Egg poacher/juice glass holder	1 set
ADDITIONAL PARTS		
75072	8-hole plate	6
75080 ^①	Aluminum egg cups	12
75071	Flat cover with knob	6

^①Imported item

Non-Stick Egg Poacher Pan

- 22 gauge
- Stainless steel
- Fits standard and gastronorm sized full-size pans
- SteelCoat x3™ premium non-stick coating — easy clean-up
- Ideal for use in steam and combi-ovens
- Fits in standard hot or cold wells with 12" x 20" (30.5 x 50.8 cm) opening



42100

ITEM	DIMENSIONS: IN (CM)	CASE LOT
42100	20 ⁷ / ₈ x 12 ¹³ / ₁₆ x 1 ¹³ / ₁₆ (53 x 32.5 x 2)	6

Egg Poacher

See page 7-34



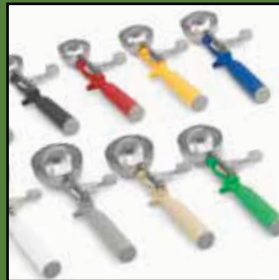


Kitchen Essentials



Antimicrobial Spoodle® Utensils

Our Jacob's Pride® Spoodle Utensils now have Agion® all natural antimicrobial built into the handles. Heavy-duty oval and round mirror-finished bowls and ergonomic, color-coded handles combine to create a must-have utensil for any kitchen.



Antimicrobial Dishers

Our Jacob's Pride® Dishers now have Agion® all natural antimicrobial built into the handles. Color-coding allows for no-guess portion selection.



Antimicrobial Ladles

All coated-handle ladles now have Agion® all natural antimicrobial built into the coating. Color-coding provides easy identification for controlled food portions.

Vollrath “Green” Facts for Kitchen Essentials:



Stainless steel is continuously recycled in a sustainable closed loop system.

Jacob's Pride® lifetime warranty utensils are guaranteed to last longer, reducing waste.

Agion® Antimicrobial incorporates natural, environmentally friendly materials while offering breakthrough technology to the foodservice industry.

Accurate portion control utensils control food costs and reduce food waste.

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

Utensils with Nature's Antimicrobial



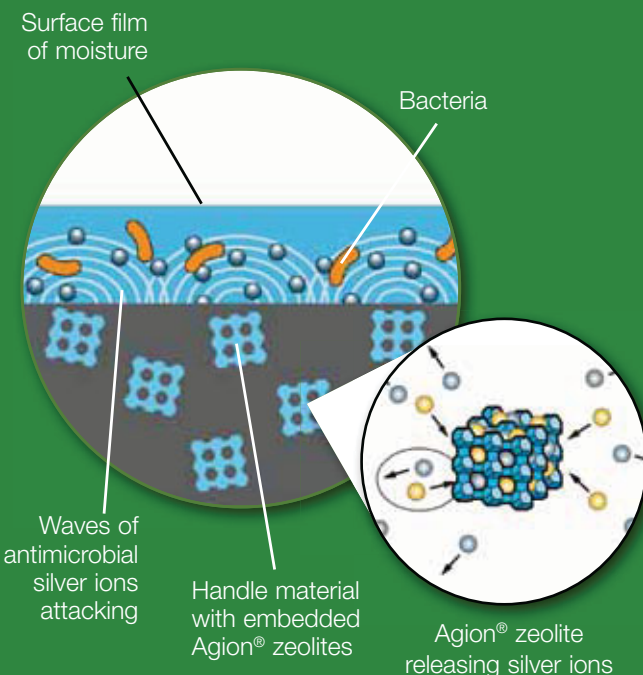
Fight Off Nasty Microbes

Invading microbes are a fact of life in any commercial kitchen environment.

It's not hard to imagine how many of these nasty microbes can get transferred to serving utensils. And because dirty utensils and food do not get along, you need the power of Vollrath's exclusive Agion® Silver Ion Antimicrobial Technology. While untreated surfaces allow microbes to collect and multiply, microbes are attacked by the silver ions in Vollrath's antimicrobial utensils!

How It Works

Positive ions present in moisture exchange with silver ions on the zeolite. The exchanged silver ions are now available to control microbial growth.



Fighting on all fronts at once.

Unlike chemical or man-made antimicrobials which generally interact with only one specific site on a microbe, the silver-based antimicrobial compound attacks multiple targets on the microbe:

- Prevents cell reproduction
- Obstructs cell respiration
- Starves the bacteria



Available on these products:

- Coated Ladles - See pages 8-13 to 8-16
- Color-Coded Dishers - See page 8-17
- Coated Tongs - See page 8-21
- Spoodle® Utensils - See pages 8-8 to 8-9
- Heavy-Duty Spoons - See page 8-19

Agion® is registered with the EPA, FDA, USDA, NSF, European FSA, and the European BPD



JACOB'S PRIDE® COLLECTION

GUARANTEED FOR LIFE

All Jacob's Pride® products offer a Lifetime Warranty!



Jacob's Pride®
Lifetime Warranty
utensils are guaranteed
to last longer,
reducing waste.

PRIDE DOESN'T BEND, BREAK, OR FADE.

NSF COOKWARE

- see pages 7-7 to 7-17 and 7-31 to 7-32



NSF CERTIFIED DISHERS

- see page 8-17



NSF ONE-PIECE HEAVY-DUTY SPOODLE®

- see pages 8-8 and 8-9



NSF HEAVY-DUTY STAINLESS STEEL BASTING SPOONS

- see pages 8-19 and 8-20



NSF CERTIFIED NYLON & STAINLESS HANDLE WHIPS

- see pages 8-11 and 8-12



NSF ONE-PIECE TONGS

- see pages 8-21 and 8-22



NSF ONE-PIECE HEAVY-DUTY LADLES

- see pages 8-13 through 8-15



HEAVY-DUTY ONE-PIECE SKIMMERS

- see page 8-25



What is HACCP?

A Hazard Analysis Critical Control Point food safety system helps you:

- Identify the foods and procedures that are most likely to cause foodborne illness
- Build in procedures that reduce risk of foodborne outbreaks
- Monitor all procedures to ensure food safety

Source: *Serving Safe Food: Certification Coursebook* © 1995



Setting
the Standard™

HACCP – The Vollrath Way

Protect your Employees and Customers with a HACCP program that utilizes these Vollrath products.

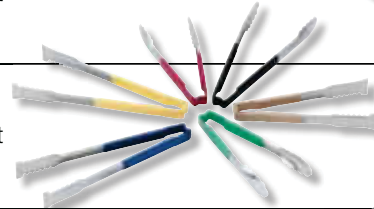
Color-Coded Nylon Prep Spoons - See page 8-19

- Color coding provides easy identification for controlled food contact
- High temperature nylon — heat resistant to 400°F (204°C)



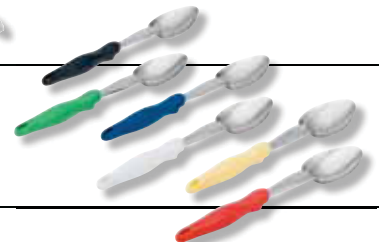
Color-Coded Kool-Touch® Tongs - See page 8-21

- Color coding provides easy identification for controlled food contact
- Springless design helps eliminate bacteria-prone food traps



Color-Coded Basting Spoons - See page 8-19

- Color coding provides easy identification for controlled food contact
- One-piece design helps eliminate bacteria-prone food traps



Color-Coded Cutting Boards - See page 8-26

- Color coding provides easy identification for controlled food contact
- High density non-porous surface will not stain or absorb juices



High Temperature Utensils - See page 8-27

- Heat resistant to the required high temperatures for cooking eggs and meats
- Unique blade design lifts the blade off the counter to reduce risk of cross-contamination



Antimicrobial Utensils

- See pages 8-8, 8-9, 8-13 to 8-17, 8-21 to 8-23

- Fights the growth of microbes in three ways
- Agion silver ions are built into the handle



Steam Table Pans with Covers - See pages 6-3 to 6-22

- Going from freezer to oven to service line without re-panning reduces food handling and risks of cross contamination
- Unique reinforced corners and flat edges resist bending so pan seals the steam in the well for accurate temperature control



Cookware with TriVent® Handles - See pages 7-6 to 7-36

- Permanently bonded handles help eliminate slide-on handle food traps



Warewashing Racks - See pages 10-3 to 10-16

- Open design exposes the maximum surface area for proper sanitation

Cayenne® Heat N Serve Merchandisers - See pages 3-7 to 3-11

- Take prepared foods from frozen or refrigerated to piping hot quickly
- Maintain temperatures in excess of 140°F necessary for safe food service



Portion Control Menu Planner

Delivering proper nutrition and controlling your food costs demands accurate, repeatable portion sizing. The trouble is, how do you ensure that your kitchen staff and servers are using the proper size utensil? Vollrath simplifies portion control with a complete system of serving utensils, color-coded for quick and easy size selection. Your menu calls for 2 ounces of vegetables, tell your staff to use the blue Spoodle®. Serving 4 ounces of stuffing? Use a gray disher. It's that simple. No more searching through a drawer of look-alike utensils trying to read the capacity stamps.

Color	CAPACITY (ounces)	CAPACITY (cups)	APPROX. SERVINGS PER QUART	Agion® antimicrobial protection			
				DISHER® VOLLRATH ITEM NUMBER	ROUND SPOODLE® VOLLRATH ITEM NUMBER ONE-PIECE SOLID/PERF. TWO-PIECE SOLID/PERF.	OVAL SPOODLE® VOLLRATH ITEM NUMBER ONE-PIECE SOLID/PERF.	LADLE® VOLLRATH ITEM NUMBER ONE-PIECE TWO-PIECE
Black	3/4	3/32	40	47147			
Black	1	1/8	30	47146	6433120/6432120 61147/61145	6412120/6422120	4980120 58011
Red	1 1/3	1/6	24	47145			
Yellow	1 5/8	7/32	20	47144			
Blue	2	1/4	16	47143	6433230/6432230 62157/62155	6412230/6422230	4980230 58322
Green	2 2/3	1/3	12	47142			
Light Blue	3 ^①	3/8 ^①	10	47141	6433335/6432335 62167/62165	6412335/6422335	4980335 58333
Light Blue	4	1/2	8	47140	6433445/6432445 62172/62170	6412445/6422445	4980445 58344
Light Blue	5 1/3	2/3	6	47139			
Light Blue	6	3/4	5		6433655/6432655 62177/62175	6412655/6422655	4980655 58355
Light Blue	8	1	4		6433865/6432865 62182/62180	6412865/6422865	4980865 58366

①Disher Capacity: 3/4 oz. (2/3 cup) ②See page 8-3 for more information on Agion® antimicrobial protection

STEAM TABLE PAN	SERVING SIZE (OZ.)	FULL SIZE 20 3/4" X 12 3/4" DEPTH (INCHES)			TWO THIRDS SIZE 13 3/4" X 12 3/4" DEPTH (INCHES)			HALF SIZE 10 3/4" X 12 3/4" DEPTH (INCHES)			HALF SIZE LONG 20 3/4" X 6 7/8" DEPTH (INCHES)			ONE THIRD SIZE 6 7/8" X 12 3/4" DEPTH (INCHES)			ONE FOURTH SIZE 6 7/8" X 10 3/4" DEPTH (INCHES)			ONE SIXTH SIZE 6 7/8" X 6 1/4" DEPTH (INCHES)		
		2 1/2	4	6	2 1/2	4	6	2 1/2	4	6	2 1/2	4	6	2 1/2	4	6	2 1/2	4	6	2 1/2	4	6
Super Pan II®	1	268	452	684	176	296	452	136	214	322	120	184	264	85	134	197	60	96	146	40	60	87
Super Pan 3®	1	294	448	672	182	270	402	128	202	301	125	192	277	81	125	185	57	84	128	37	55	78
Super Pan II®	2	134	226	342	88	148	226	68	107	161	60	92	132	42	67	98	30	48	73	20	30	43
Super Pan 3®	2	147	228	338	91	135	201	64	101	151	62	96	138	40	62	92	28	42	64	18	28	39
Super Pan II®	3	89	150	228	58	98	150	45	71	107	40	61	88	28	44	66	20	32	48	13	20	29
Super Pan 3®	3	98	149	224	60	90	134	42	67	100	41	64	92	27	41	61	19	28	42	12	18	26
Super Pan II®	4	67	113	171	44	74	113	34	53	80	30	46	66	21	33	49	15	24	36	10	15	21
Super Pan 3®	4	74	112	168	45	67	100	32	51	75	31	48	69	20	31	46	14	21	32	9	14	20
Super Pan II®	6	44	75	114	29	49	75	22	35	53	20	30	44	14	22	32	10	16	24	6	10	14
Super Pan 3®	6	49	75	112	30	45	67	21	34	50	20	32	46	13	20	30	9	14	21	6	9	13
Super Pan II®	8	33	56	85	22	37	56	17	26	40	15	23	33	10	16	24	7	12	18	5	7	10
Super Pan 3®	8	37	56	84	22	33	50	16	25	38	15	24	34	10	15	23	7	10	16	4	7	10



Find in-depth portion control training modules at www.vollrathco.com.



Light Blue = Super Pan II®
Dark Blue = Super Pan 3®

Consistency That Keeps Them Coming Back!

A major issue facing all food service operators is portion control. The proper portion size can create the eye appeal necessary to develop repeat customers. Alternatively, improper portioning can create ill will among those customers. Both operators and customers alike stand to benefit from portion control.

When your livelihood depends on portion control, go with Vollrath portion control products.

- Manufactured according to rigid specifications, insuring consistency in every lot
- Variety of utensils to aid in proper portioning
- Color-coded system uses specific colors to denote each utensil's capacity



Check out Vollrath's extensive line of portion control utensils.



NSF One-Piece Heavy-Duty Spoodle® Utensils

See pages 8-8 and 8-9



NSF One Piece Ladles

See pages 8-13 to 8-15



NSF Certified Dishers

See page 8-17



Super Pan® Super Shapes

See pages 6-3 and 6-4



Find information on starting
your portion control program
at www.vollrathco.com.

Save Money With Portion Control!

“Consistently over-portioning a **\$6.00**-per-pound product just ½ an ounce adds almost **19¢** to the serving cost. If you do that 100 times a day, you lose **\$133.00** a week or almost **\$7,000.00** a year — and that’s just one product.” Jim Laub — restaurantowner.com

One-Piece Heavy-Duty Spoodle® Utensil



Note: See page 8-3 for more information on Agion® antimicrobial protection



Mirror-finished stainless steel shafts and bowls – resistant to corrosion

Unique oval bowl design fits into corners of Super Pan 3® steam table pans – reducing waste and maximizing serving efficiency



Built-in stopper notch prevents Spoodle® from sliding into food product



Oval Spoodle – see page 8-9

Ergonomic design offers comfort and reduces hand fatigue



One-Piece Round Spoodle® Utensil

Color-Coded Spoodle® Utensil - Round Bowl

SOLID ITEM	PERFORATED ITEM	COLOR HANDLE	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
6433120	6432120	Black	1 (29.6)	12 ³ / ₁₆ (30.9)	2 ¹ / ₁₆ (5.2)	12
6433230	6432230	Blue	2 (59.1)	12 ¹¹ / ₁₆ (32.1)	2 ¹ / ₂ (6.5)	12
6433335	6432335	Ivory	3 (88.7)	13 ¹ / ₁₆ (33.1)	2 ¹⁵ / ₁₆ (7.4)	12
6433445	6432445	Gray	4 (118)	13 ⁹ / ₁₆ (33.8)	3 ¹ / ₄ (8.2)	12
6433655	6432655	Teal	6 (177.4)	13 ³ / ₄ (35)	3 ¹¹ / ₁₆ (9.3)	12
6433865	6432865	Orange	8 (236)	14 ³ / ₁₆ (35.9)	4 (10.2)	12

Black Handle Spoodle® Utensil - Round Bowl

SOLID ITEM	PERFORATED ITEM	CAPACITY	OVERALL LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
6433120	6432120	1 (29.6)	12 ³ / ₁₆ (30.9)	2 ¹ / ₁₆ (5.2)	12
6433220	6432220	2 (59.1)	12 ¹¹ / ₁₆ (32.1)	2 ¹ / ₂ (6.5)	12
6433320	6432320	3 (88.7)	13 ¹ / ₁₆ (33.1)	2 ¹⁵ / ₁₆ (7.4)	12
6433420	6432420	4 (118)	13 ⁹ / ₁₆ (33.8)	3 ¹ / ₄ (8.2)	12
6433520	6432520	5 (147.9)	13 ¹ / ₂ (34.4)	3 ¹ / ₂ (8.8)	12
6433620	6432620	6 (177.4)	13 ³ / ₄ (35)	3 ¹¹ / ₁₆ (9.3)	12
6433820	6432820	8 (236)	14 ³ / ₁₆ (35.9)	4 (10.2)	12



See page 8-6 for Portion Control Chart

Product Specifications: One-Piece Round and Oval Spoodle® Utensil

Spoodle® to be constructed of 20 gauge stainless steel with nylon ergonomic handle. Handles equipped with Agion® antimicrobial protection. Handle shall have textured surface and built-in stopper notch to prevent slippage. Construction shall be a one-piece design with no crevices to collect water or bacteria. Bowl dimensions shall be exact in order to insure consistent capacities within 5%. Capacities must be clearly stamped on the top side of the Spoodle® for easy identification. Bowl design to be either round or oval shaped; with or without perforations. Spoodle® to be available with both black handles and color-coded options. Spoodle® must have a limited lifetime warranty. NSF certified.



Note: See page 8-3 for more information on Agion® antimicrobial protection



Unique oval bowl design fits into corners of Super Pan 3® steam table pans — reducing waste and maximizing serving efficiency

One-Piece Oval Spoodle® Utensil

Color-Coded Spoodle® Utensil – Oval Bowl

SOLID ITEM	PERFORATED ITEM	COLOR HANDLE	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	BOWL DIMENSIONS (L X W) IN (CM)	CASE LOT
6412120	6422120	Black	1 (29.6)	12½ (31.6)	2 ⁵ / ₁₆ x 2 ¹ / ₈ (6.0 x 5.5)	12
6412230	6422230	Blue	2 (59.1)	13 ¹ / ₁₆ (33.1)	2 ¹⁵ / ₁₆ x 2 ¹¹ / ₁₆ (7.5 x 6.8)	12
6412335	6422335	Ivory	3 (88.7)	13½ (34.2)	3 ³ / ₈ x 3 ¹ / ₁₆ (8.5 x 7.8)	12
6412445	6422445	Gray	4 (118)	13 ¹³ / ₁₆ (35.1)	3 ¹¹ / ₁₆ x 3 ³ / ₈ (9.4 x 8.6)	12
6412655	6422655	Teal	6 (177.4)	14 ³ / ₈ (36.4)	4 ¹ / ₄ x 3 ¹³ / ₁₆ (10.7 x 9.8)	12
6412865	6422865	Orange	8 (236)	14 ³ / ₄ (37.5)	4 ⁵ / ₈ x 4 ¹ / ₄ (11.8 x 10.7)	12



Black Handle Spoodle® Utensil – Oval Bowl

SOLID ITEM	PERFORATED ITEM	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	BOWL DIMENSIONS (L X W) IN (CM)	CASE LOT
6412120	6422120	1 (29.6)	12½ (31.6)	2 ⁵ / ₁₆ x 2 ¹ / ₈ (6.0 x 5.5)	12
6412220	6422220	2 (59.1)	13 ¹ / ₁₆ (33.1)	2 ¹⁵ / ₁₆ x 2 ¹¹ / ₁₆ (7.5 x 6.8)	12
6412320	6422320	3 (88.7)	13½ (34.2)	3 ³ / ₈ x 3 ¹ / ₁₆ (8.5 x 7.8)	12
6412420	6422420	4 (118)	13 ¹³ / ₁₆ (35.1)	3 ¹¹ / ₁₆ x 3 ³ / ₈ (9.4 x 8.6)	12
6412520	6422520	5 (147.9)	14 ¹ / ₁₆ (35.8)	4 x 3 ⁵ / ₈ (10.1 x 9.2)	12
6412620	6422620	6 (177.4)	14 ³ / ₈ (36.4)	4 ¹ / ₄ x 3 ¹³ / ₁₆ (10.7 x 9.8)	12
6412820	6422820	8 (236)	14 ³ / ₄ (37.5)	4 ⁵ / ₈ x 4 ¹ / ₄ (11.8 x 10.7)	12



See page 8-6 for Portion Control Chart

High Heat Nylon Spoodle® Utensil

- High-temperature nylon — heat resistant to 475°F (246°C)
- Ideal for non-stick cookware and will not scratch or mar surfaces
- Ergonomic handle is comfortable and reduces hand fatigue
- One-piece construction is extremely durable and has no crevices to collect water or bacteria
- Built-in stopper notch prevents utensils from sliding into food product
- Textured surface on handle prevents slippage while in use
- Capacities clearly stamped on utensil for easy size identification



Round Nylon Spoodle® Utensil

WHITE ITEM	BLACK ITEM	DESCRIPTION	CAPACITY OZ (ML)	LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
5283515	5283520	Solid	3 (88.7)	12½ (30.7)	2 ¹³ / ₁₆ (7.1)	12
5283615	5283620	Perforated	3 (88.7)	12½ (30.7)	2 ¹³ / ₁₆ (7.1)	12
5283715	5283720	Solid	4 (118.3)	12¾ (31.4)	3 ⁵ / ₁₆ (8.4)	12
5283815	5283820	Perforated	4 (118.3)	12¾ (31.4)	3 ⁵ / ₁₆ (8.4)	12
5283915	5283920	Solid	6 (177.4)	12 ⁹ / ₁₆ (31.9)	3 ⁹ / ₁₆ (9.1)	12
5284015	5284020	Perforated	6 (177.4)	12 ⁹ / ₁₆ (31.9)	3 ⁹ / ₁₆ (9.1)	12

Oval Nylon Spoodle® Utensil

WHITE ITEM	BLACK ITEM	DESCRIPTION	CAPACITY OZ (ML)	LENGTH IN (CM)	DIMENSIONS (L X W) IN (CM)	CASE LOT
5292615	5292620	Solid	3 (88.7)	12½ (30.7)	3½ x 3 (8.9 x 7.6)	12
5292715	5292720	Perforated	3 (88.7)	12½ (30.7)	3½ x 3 (8.9 x 7.6)	12
5292815	5292820	Solid	4 (118.3)	12¾ (31.4)	3¾ x 3¼ (9.5 x 8.3)	12
5292915	5292920	Perforated	4 (118.3)	12¾ (31.4)	3¾ x 3¼ (9.5 x 8.3)	12
5293315	5293320	Solid	6 (177.4)	12 ⁹ / ₁₆ (31.9)	4 ⁷ / ₁₆ x 3¾ (11.3 x 9.5)	12
5293415	5293420	Perforated	6 (177.4)	12 ⁹ / ₁₆ (31.9)	4 ⁷ / ₁₆ x 3¾ (11.3 x 9.5)	12

Matching Spoons
(page 8-20) and
Turner (page 8-35)
Prep Spoon
(page 8-19)



Spoodle® Utensil with Grip 'N Serv® Handles

- Ease of serving with a spoon and the accurate portion control of a ladle
- Color-coded handle for no-guess size selection
- Stainless steel shaft and bowl
- Handle's thumb notch and stopper provide greater control
- Stopper prevents Spoodle® from sliding into pan when not in use
- Plastic handles are heat resistant to 230°F (110°C)
- Portion control chart, see page 8-6



Color-Coded Spoodle® Utensil

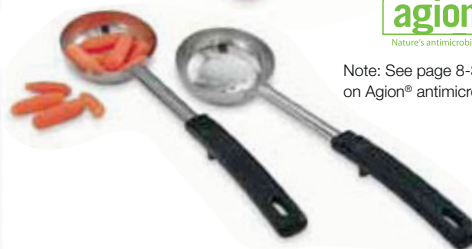
SOLID ITEM	PERFORATED ITEM	COLOR	CAPACITY OZ (ML)	LENGTH IN (CM)	CASE LOT
61147	61145	Black	1 (29.6)	12 ⁷ / ₁₆ (31.6)	12
62157	62155	Blue	2 (59.1)	12½ (31.8)	12
62167	62165	Ivory	3 (88.7)	13 ¹ / ₁₆ (33.2)	12
62172	62170	Gray	4 (118.3)	13½ (34.3)	12
62177	62175	Teal	6 (177.4)	13 ⁹ / ₁₆ (35.1)	12
62182	62180	Orange	8 (236.6)	14½ (35.9)	12

Black Spoodle® Utensil

SOLID ITEM	PERFORATED ITEM	CAPACITY OZ (ML)	LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
61147	61145	1 (29.6)	12 ⁷ / ₁₆ (31.6)	2¼ (5.7)	12
61157	61155	2 (59.1)	12½ (31.8)	2¾ (6)	12
61167	61165	3 (88.7)	13 ¹ / ₁₆ (33.2)	2 ⁷ / ₈ (7.3)	12
61172	61170	4 (118.3)	13½ (34.3)	3 ⁵ / ₈ (8.6)	12
61174	—	5 (148)	13 ¹³ / ₁₆ (35.1)	3½ (8.9)	12
61177	61175	6 (177.4)	13 ¹³ / ₁₆ (35.1)	3 ⁵ / ₈ (9.2)	12
61182	61180	8 (236.6)	14½ (35.9)	4 (10.2)	12



Note: See page 8-3 for more information on Agion® antimicrobial protection



See page 8-6 for Portion Control Chart



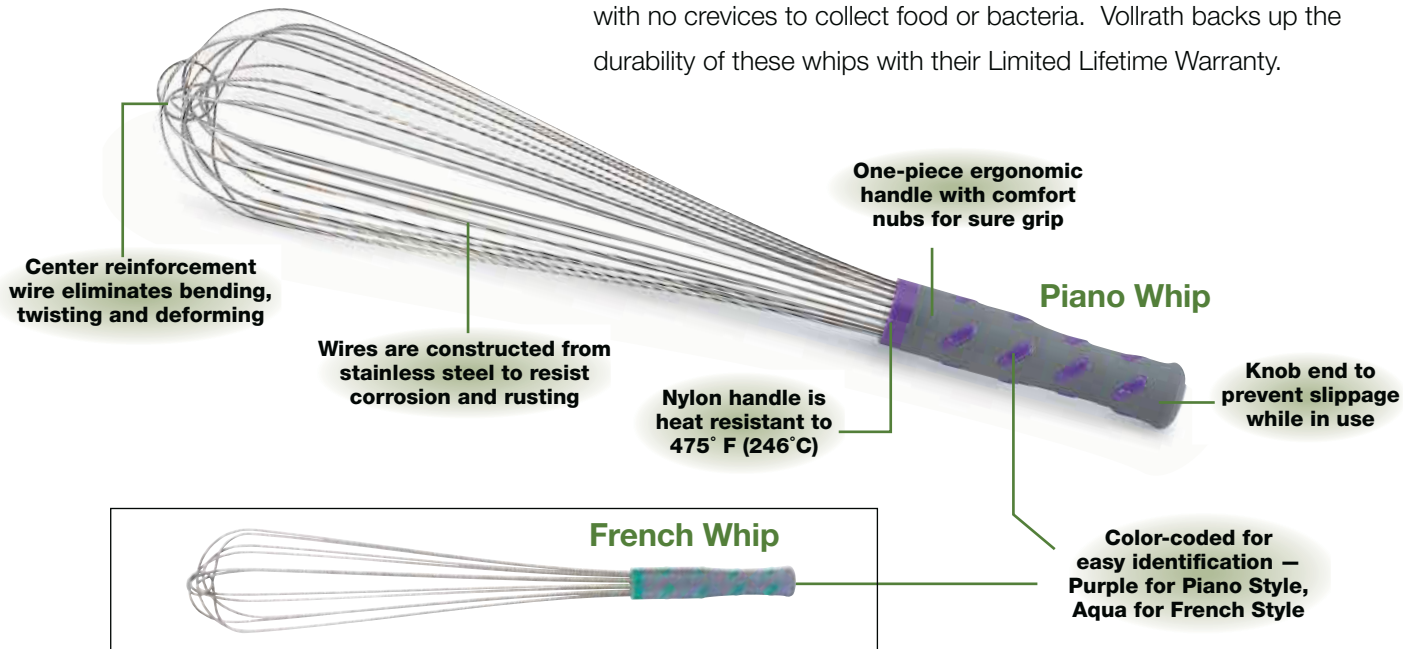
JACOB'S PRIDE®
COLLECTION

GUARANTEED FOR LIFE



NSF Certified Nylon Handle Whips

Vollrath introduces a unique patent-pending ergonomic whip with NSF certification. The one-piece handle is completely sealed with no crevices to collect food or bacteria. Vollrath backs up the durability of these whips with their Limited Lifetime Warranty.



Product Specifications: Nylon Handle Whips

Whips to be constructed of stainless steel wires with nylon ergonomic handle having a heat resistance to 475° F (246° C). Handle shall have color-coded textured surface with knob end to prevent slippage. Handle construction shall be a one-piece design with no crevices to collect water or bacteria. Wires must be securely held in place and have a center reinforcement wire to eliminate bending, twisting and deforming. Whips must have a limited lifetime warranty. NSF certified.

French Whips

- Thicker wires for mixing heavy food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47090	10 (25.4)	4 ⁵ / ₈ (11.8)	12
47091	12 (30.5)	4 ⁵ / ₈ (11.8)	12
47092	14 (35.6)	4 ⁵ / ₈ (11.8)	12
47093	16 (40.6)	5 ⁷ / ₁₆ (13.8)	12
47094	18 (45.7)	5 ⁷ / ₁₆ (13.8)	12
47095	20 (50.8)	5 ⁷ / ₁₆ (13.8)	12
47096	22 (55.9)	6 ⁵ / ₁₆ (16)	12
47097	24 (61)	16 (40.6)	12

Piano Whips

- Fine wires for mixing or aerating thinner food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47002	10 (25.4)	4 ⁵ / ₈ (11.8)	12
47003	12 (30.5)	4 ⁵ / ₈ (11.8)	12
47004	14 (35.6)	4 ⁵ / ₈ (11.8)	12
47005	16 (40.6)	4 ⁵ / ₈ (11.8)	12
47006	18 (45.7)	4 ⁵ / ₈ (11.8)	12

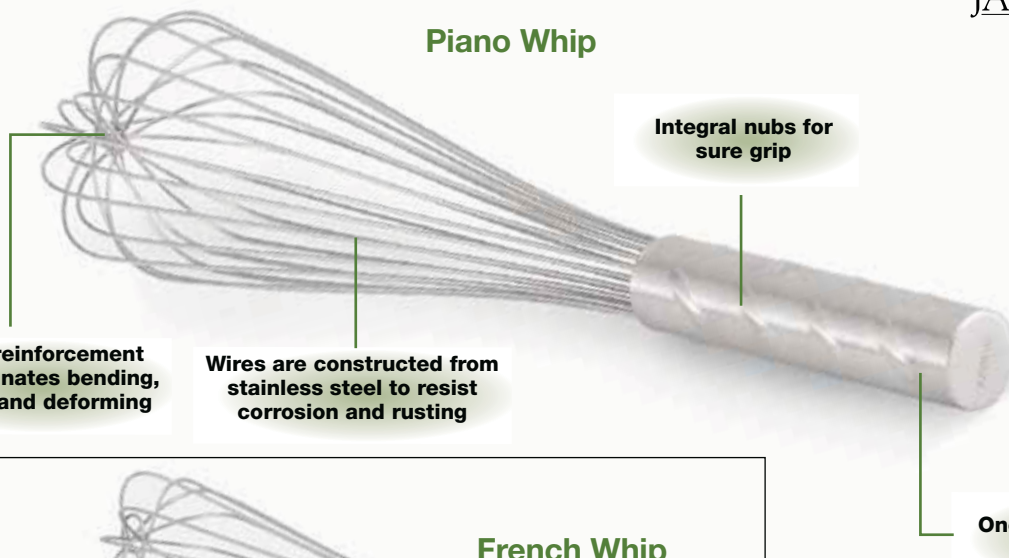
NSF Certified Stainless Handle Whips



JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

- Available with Piano or French style wires
- Securely welded—eliminates food traps

Piano Whip



French Whip



French Whips

- Thicker wires for mixing heavy food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47280	10 (25.4)	4 ⁵ / ₁₆ (11.8)	12
47281	12 (30.5)	4 ⁵ / ₁₆ (11.8)	12
47282	14 (35.6)	4 ⁵ / ₁₆ (11.8)	12
47283	16 (40.6)	5 ⁷ / ₁₆ (13.8)	12
47284	18 (45.7)	5 ⁷ / ₁₆ (13.8)	12
47285	20 (50.8)	5 ⁷ / ₁₆ (13.8)	12
47286	22 (55.9)	6 ¹ / ₁₆ (16)	12
47287	24 (61)	6 ¹ / ₁₆ (16)	12

Product Specifications: Stainless Steel NSF Whips

Whips to be made from 300 series stainless steel. Handle to have raised textured areas for comfort and sure grip. Handle shall be seamless construction so no gap exists between end-cap and vertical side walls. There shall be no crevices to collect water or bacteria. Stainless steel wires must be securely held in place and have a center reinforcement wire to eliminate bending, twisting and deforming. Whips must have a limited lifetime warranty. NSF certified.



Piano Whips

- Fine wires for mixing or aerating thinner food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47255	10 (25.4)	4 ⁵ / ₁₆ (11.8)	12
47256	12 (30.5)	4 ⁵ / ₁₆ (11.8)	12
47257	14 (35.6)	4 ⁵ / ₁₆ (11.8)	12
47258	16 (40.6)	4 ⁵ / ₁₆ (11.8)	12
47259	18 (45.7)	4 ⁵ / ₁₆ (11.8)	12

One-Piece Heavy-Duty Ladles

- One-piece construction for easy cleaning
- Accurate bowl dimensions insure consistent capacities



Plastic-coated handles are heat resistant to 180°F (82°C)

Hooked handle to prevent sliding and for easy storage

Coated handles are equipped with Agion® antimicrobial protection^① for food safety

Capacities clearly stamped on product for easy identification

Grooved handle for added strength

Heavy-gauge stainless steel shafts and bowls for longer life

Mirror-finished bowls, satin-finished handles

Color-Coded Kool-Touch® Handles

- Color-coded handle for no-guess size selection

ITEM	COLOR	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
4980120	Black	1 (29.6)	1¼ (4.4)	9⅞ (25.1)	12
4980230	Blue	2 (59.1)	2⅝ (6)	9⅞ (25.1)	12
4980335	Ivory	3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980445	Gray	4 (118.3)	3⅞ (8.6)	12⅝ (32.1)	12
4980655	Teal	6 (177.4)	3½ (8.9)	12⅝ (31.4)	12
4980865	Orange	8 (236.6)	4 (10.2)	12⅝ (32.1)	12



Note: See page 8-3 for more information on Agion® antimicrobial protection



Stainless Steel and Black Kool-Touch® Handles

- All stainless steel or black plastisol grip for comfort and safety

BLACK ITEM	STAINLESS ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
4980020	4980010	½ (14.8)	1¼ (4.4)	6 (15.2)	12
4987520	4987510	¾ (22.2)	1⅝ (3.4)	9 (22.9)	12
4980120	4980110	1 (29.6)	1¼ (4.4)	9⅞ (25.1)	12
4981520	4981510	1½ (44.4)	2⅝ (6)	9⅞ (25.1)	12
4980220	4980210	2 (59.1)	2⅝ (6)	9⅞ (25.1)	12
4980320	4980310	3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980420	4980410	4 (118.3)	3⅞ (8.6)	12⅝ (32.1)	12
4980520	4980510	5 (147.9)	3⅞ (8.6)	12½ (31.8)	12
4980620	4980610	6 (177.4)	3½ (8.9)	12⅝ (31.4)	12
4980820	4980810	8 (236.6)	4 (10.2)	12⅝ (32.1)	12
4981220	4981210	12 (354.9)	4⅝ (11.1)	12½ (30.8)	6
4982420	4982410	24 (709.8)	6 (15.2)	18⅞ (46)	6
4987220	4987210	72 (2129.3)	8⅞ (20.6)	17 (43.2)	3

① Jacob's Pride™ Warranty does not cover Kool-Touch® coating

Product Specifications: One-Piece Heavy-Duty Ladles

Ladles to be constructed of stainless steel. Coated handles equipped with Agion® antimicrobial protection. Ladle bowls to be heavy-duty 18 gauge. Design shall be a seamless one-piece construction with no crevices to collect water or bacteria. Bowl dimensions shall be exact in order to insure consistent capacities within 5%. Capacities must be clearly marked on top side of ladles for easy identification. Satin-finished handles required to minimize appearance of wear. Ladles to be available in both plain stainless steel and color-coded options. Ladles must have a limited lifetime warranty. NSF certified.

See page 8-6 for Portion Control Chart

Stainless Steel Ladles



JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

- Stainless steel
- Attractive bright finish
- Handles available in plain or coated
- Hooked handle to prevent sliding and for easy storage

One-Piece Heavy-Duty Ladles with Short Handles

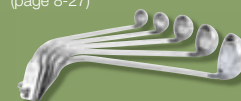
- One-piece construction – sanitary and very durable
- Exact bowl dimensions insure consistent capacities
- Coated handle is equipped with Agion® antimicrobial protection^①
- Capacities clearly stamped on product in both ounces and milliliters for easy size identification
- Short 6" (15.2 cm) handles available in plain stainless or black Kool-Touch® coating

BLACK ITEM	STAINLESS ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	CASE LOT
4980020	4980010	½ (14.8)	1¼ (4.4)	12
4970120	4970110	1 (29.5)	1 ²⁷ / ₃₂ (4.7)	12
4971520	4971510	1½ (44.3)	2 ²⁹ / ₆₄ (6.2)	12
4970220	4970210	2 (59.0)	2 ¹⁹ / ₃₂ (6.3)	12
4970320	4970310	3 (88.5)	2 ⁶¹ / ₆₄ (7.5)	12
4970420	4970410	4 (118.0)	3 ²⁷ / ₆₄ (8.7)	12
4970520	4970510	5 (147.5)	3 ¹³ / ₃₂ (8.7)	12
4970620	4970610	6 (177.0)	3 ¹⁹ / ₃₂ (9.1)	12



^① See page 8-3 for more information on Agion® antimicrobial protection

Mini-Ladles (page 8-27)



Ladles with Kool-Touch® Handles

- Cool grip for comfort and safety
- Capacities are permanently stamped on the handle
- Coated handle is equipped with Agion® antimicrobial protection^①
- Kool-Touch® handles are heat resistant to 180°F (82°C)
- Grooved handle for added strength
- Dishwasher safe
- Portion control chart, see page 8-6



Color-Coded Handles

- Color-coded handle for no-guess size selection
- Coated handle is equipped with Agion® antimicrobial protection^①

ITEM	COLOR	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
58011	Black	1 (29.6)	1 ¹³ / ₁₆ (4.6)	10 (25.4)	12
58322	Blue	2 (59.1)	2¼ (5.7)	9 ⁷ / ₈ (25.1)	12
58333	Ivory	3 (88.7)	2 ¹¹ / ₁₆ (6.8)	12 ⁵ / ₈ (32.1)	12
58344	Gray	4 (118.3)	2 ⁷ / ₈ (7.3)	12 ⁵ / ₈ (32.1)	12
58355	Teal	6 (177.4)	3 ⁵ / ₈ (9.1)	12 ³ / ₈ (31.4)	12
58366	Orange	8 (236.6)	4 (10.2)	12 ⁵ / ₈ (32.1)	12

See page 8-6 for Portion Control Chart

Stainless Steel Ladles

- Grooved handle for added strength

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
58000	½ (14.8)	1 ¹ / ₈ (4.2)	6 (15.2)	12
58410	1 (29.6)	1 ¹³ / ₁₆ (4.6)	6 ⁷ / ₈ (17.5)	12
58510	1 (29.6)	1 ¹³ / ₁₆ (4.6)	10 (25.4)	12
58520	1½ (44.4)	2 ³ / ₃₂ (5.3)	9 ⁷ / ₈ (25.1)	12
58620	2 (59.1)	2¼ (5.7)	9 ⁷ / ₈ (25.1)	12
58430	3 (88.7)	2 ¹¹ / ₁₆ (6.8)	12 ⁵ / ₈ (32.1)	12
58440	4 (118.3)	2 ⁷ / ₈ (7.3)	12 ⁵ / ₈ (32.1)	12
58450	5 (147.9)	3 ³ / ₁₆ (8.1)	12½ (31.8)	12
58460	6 (177.4)	3 ⁵ / ₈ (9.1)	12 ³ / ₈ (31.4)	12
58480	8 (236.6)	4 (10.2)	12 ³ / ₈ (31.4)	12
58500	12 (354.9)	4 ³ / ₈ (11.1)	12½ (30.8)	6
58540	24 (709.8)	6 (15.2)	18½ (46)	6
58600	72 (2129.3)	8½ (20.6)	17 (43.2)	3

Black Handles

- Black, plastic-coated handles
- Coated handle is equipped with Agion® antimicrobial protection^①

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
58011	1 (29.6)	1 ¹³ / ₁₆ (4.6)	10 (25.4)	12
58022	2 (59.1)	2¼ (5.7)	9 ⁷ / ₈ (25.1)	12
58033	3 (88.7)	2 ¹¹ / ₁₆ (6.8)	12 ⁵ / ₈ (32.1)	12
58044	4 (118.3)	2 ⁷ / ₈ (7.3)	12 ⁵ / ₈ (32.1)	12
58055	6 (177.4)	3 ⁵ / ₈ (9.1)	12 ³ / ₈ (31.4)	12
58066	8 (236.6)	4 (10.2)	12 ⁵ / ₈ (32.1)	12

^① See page 8-3 for more information on Agion® antimicrobial protection

One-Piece Ergo Grip™ Ladles with Kool-Touch® Handles

- One-piece construction
- Stainless steel
- Coated handle is equipped with Agion® antimicrobial protection①
- Offset handle for more comfortable use
- Shorter overall length permits easy serving under low profile breath guards
- Handle stopper keeps the ladle from sliding into serving container



ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	② HANDLE LENGTH IN (CM)	CASE LOT
4980322	3 (88.7)	2 ⁷ / ₈ (7.3)	13 ¹ / ₈ (33.3)	10 ⁷ / ₈ (27.6)	6
4980422	4 (118.3)	3 ¹ / ₈ (7.9)	13 ¹ / ₈ (33.3)	10 ⁷ / ₈ (27.6)	6
4980622	6 (177.4)	3 ³ / ₈ (8.6)	13 ¹ / ₄ (33.6)	10 ⁷ / ₈ (27.6)	6
4980822	8 (236.6)	4 ¹ / ₁₆ (10.3)	14 ¹ / ₄ (36.2)	11 ¹ / ₂ (29.2)	6

② Length from bowl bottom to bend in handle

① See page 8-3 for more information on Agion® antimicrobial protection

Economy One-Piece Ladles



- Mirror-finished stainless steel
- One-piece construction resists breaking and is more sanitary
- Hooked handle for easy storage and to prevent sliding
- Capacity permanently marked on handle
- Grooved handle for added strength



ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46810	½ (14.8)	1 ¹⁵ / ₁₆ (4.9)	11 (27.9)	24
46819	¾ (22)	1 ¹⁵ / ₁₆ (4.9)	11 (27.9)	24
46811	1 (29.6)	1 ¹⁵ / ₁₆ (4.9)	11 (27.9)	24
46812	2 (59.1)	2 ¹⁷ / ₃₂ (6.4)	11 (27.9)	24
46813	3 (88.7)	2 ¹³ / ₁₆ (7.1)	11 (27.9)	24
46814	4 (118.3)	3 ¹ / ₈ (7.9)	12 ¹ / ₂ (31.8)	12
46816	6 (177.4)	3 ³ / ₈ (8.6)	12 ¹ / ₂ (31.8)	12
46818	8 (236.6)	4 ¹ / ₁₆ (10.3)	12 ¹ / ₂ (31.8)	12
46822	12 (354.9)	4 ¹ / ₁₆ (11.9)	13 (33)	12

Economy Two-Piece Ladles

- Stainless steel
- Hooked handle
- Capacity marked for portion control



ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46900	½ (14.8)	1 ³ / ₄ (4.4)	10 ⁷ / ₈ (27.6)	24
46901	1 (29.6)	1 ⁷ / ₈ (4.8)	10 ⁷ / ₈ (27.6)	24
46915	1½ (44.4)	2 ⁷ / ₁₆ (6.1)	8 ³ / ₈ (21.3)	12
46902	2 (59.1)	2 ⁹ / ₁₆ (6.5)	11 ¹ / ₄ (28.6)	24
46903	3 (88.7)	3 (7.6)	11 ¹ / ₂ (29.2)	24
46904	4 (118.3)	3 ¹ / ₄ (8.2)	12 ¹ / ₂ (31.8)	12
46906	6 (177.4)	3 ¹ / ₂ (8.9)	12 ¹ / ₂ (31.8)	12
46908	8 (236.6)	4 (10.2)	12 ³ / ₄ (32.4)	12
46912	12 (354.9)	4 ⁹ / ₁₆ (11.6)	15 ¹ / ₂ (39.4)	12
46924	24 (709.8)	6 (15.3)	14 (35.6)	6
46932	32 (946.4)	6 ³ / ₈ (16.8)	15 ³ / ₄ (40)	6



Professional Transfer Ladles and Dippers

- Dent-resistant 3004 aluminum alloy
- Seamless construction
- Welded handles



ITEM	CAPACITY OZ (L)	LENGTH IN (CM)	CASE LOT
5330	30 (0.9)	11½ (29.2)	3
4752	64 (1.9)	12¾ (32.4)	3
5332	64 (1.9)	13¾ (34.3)	3

Oval Ladle with Kool-Touch® Handle



- Stainless steel
- Unique shape provides directional pour when serving chili or soup
- 8 ounce portion-sized for most popular china, plastic, and disposable soup cups
- Kool-Touch® handle is equipped with Agion® antimicrobial protection^① for comfort and safety — heat resistant to 180°F (82°C)

^① See page 8-3 for more information on Agion® antimicrobial protection



ITEM	CAPACITY QT (ML)	BOWL SIZE: L X W X H IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
56728	8 (236)	4 ¹ / ₁₆ x 3 ³ / ₄ x 1 ¹³ / ₁₆ (11.9 x 8.3 x 4.6)	12½ (31.8)	12

Hooked-Handle Utensils



- Heavy-gauge 300 series stainless steel
- One-piece construction
- Long handle for large vessel
- Hooked-handle for convenience



FORK ITEM	SOLID SPOON ITEM	SLOTTED SPOON ITEM	HANDLE LENGTH IN (CM)	CASE LOT
60180	—	—	15 (38.1)	12
60190	60170	60175	21 (53.3)	12

One-Quart Hooked-Handle Dipper



- Stainless steel
- Welded hooked-handle prevents dipper from sliding into container
- Makes hanging storage convenient
- Graduations marked clearly inside and outside
- Bowl Top Diameter: 6⁵/₈" (16.2 cm)
- Bowl Base Diameter: 4³/₄" (12 cm)



ITEM	CAPACITY QT (L)	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	BOWL HEIGHT IN (CM)	CASE LOT
58700	1 (0.9)	15 (38.1)	12 (30.5)	3½ (8.9)	6

Bicolite Ladle



- Clear plastic is heat resistant to 180°F (82°C)



ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	LENGTH IN (CM)	CASE LOT
52908	½ (14.8)	1 ⁵ / ₈ (4.1)	6½ (16.5)	72

NSF Certified Dishers — One-Piece Color-Coded Handles



- Accurate portions
- Dishwasher safe



Extended grooved handle provides a sure grip for comfortable use

Coated handles are equipped with Agion® antimicrobial protection^① for food safety

Blade extends beyond bowl to prevent sticking

Stainless steel bowl and components to prevent corrosion and insure longer life

Color-coded handle for no-guess size selection

Molded one-piece handle improves durability, makes cleaning easy and prevents handle from coming apart



Product Specifications: Domestic NSF Dishers

Dishers to be constructed of a fully color-coded polypropylene handle with component parts to be made from stainless steel. Handle shall have ribbed surface and built-in stopper notch to prevent slippage. Handle equipped with Agion® antimicrobial protection. Handle construction shall be a one-piece design with no crevices to collect water or bacteria. Each size disher to have a different handle color to denote capacity. Bowl dimensions shall be exact to insure consistent capacities within 5%. Capacities must be clearly stamped on the top side of the gear rack for easy identification; disher number to be stamped on the sweep. Dishers must have a limited lifetime warranty. Made in U.S.A. NSF certified.

SOLID ITEM	COLOR	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47139	White	6	5 1/3 (157.7)	3 1/8 (7.9)	9 7/8 (25)	12
47140	Gray	8	4 (118.3)	2 13/16 (7.1)	9 9/16 (24.3)	12
47141	Ivory	10	3 1/4 (96.1)	2 5/8 (6.7)	9 3/8 (23.8)	12
47142	Green	12	2 3/4 (78.9)	2 7/16 (6.2)	9 3/16 (23.3)	12
47143	Dark Blue	16	2 (59.1)	2 3/16 (5.6)	8 15/16 (22.8)	12
47144	Yellow	20	1 5/8 (48.1)	2 (5.2)	8 3/4 (22.3)	12
47145	Red	24	1 1/3 (39.4)	1 7/8 (4.8)	8 10/16 (22)	12
47146	Black	30	1 (29.6)	1 3/4 (4.4)	8 1/2 (21.6)	12
47147	Orchid	40	3/4 (22.2)	1 1/16 (4)	8 5/16 (21.1)	12

① See page 8-3 for more information on Agion® antimicrobial protection

ITEM	DESCRIPTION	CASE LOT
23612	Replacement Spring	1



See page 8-6 for Portion Control Chart

Round Squeeze Dishers

- Constructed entirely of stainless steel
- Blade extends beyond bowl to prevent sticking
- For use with either left or right hand



ITEM	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47150	8	4 (118.3)	2 3/4 (6.7)	9 1/8 (23.2)	12
47151	10	3 1/8 (92.4)	2 9/16 (6.5)	8 7/8 (22.5)	12
47152	12	2 3/4 (81.3)	2 7/16 (6.2)	8 7/8 (22.5)	12
47153	16	2 (59.1)	2 3/16 (5.6)	8 1/2 (21.6)	12
47154	20	1 1/2 (44.4)	2 1/16 (5.2)	8 1/2 (21.6)	12
47155	24	1 3/8 (40.7)	1 15/16 (4.9)	8 1/4 (21)	12
47156	30	1 1/4 (37)	1 7/8 (4.8)	8 1/4 (21)	12
47157	40	7/8 (25.9)	1 5/8 (4.1)	8 (20.3)	12
47158	50	5/8 (18.5)	1 1/2 (3.8)	7 7/8 (20)	12
47159	60	9/16 (16.6)	1 5/16 (3.3)	7 3/4 (19.7)	12
47160	70	1/2 (14.3)	1 3/8 (3.5)	7 3/4 (19.7)	12
47161	100	3/8 (11.1)	1 1/8 (2.9)	7 1/2 (19.1)	12

ITEM	DESCRIPTION	CASE LOT
47162	Replacement Spring	1



Did You Know...

The disher size denotes the number of servings per quart.

Shaped Dishers

- Four unique bowl shapes for interesting and appealing food presentations
- Heavy duty stainless steel construction is strong, durable and resistant to corrosion
- Heavy duty stainless steel spring enables smooth and easy squeeze action and resists pitting
- The 1¼ oz (37 ml) bowls are the perfect size for attractive plated presentations
- An ambidextrous squeeze handle design works equally well in the left or right hand



ITEM	SHAPE	CAPACITY OZ (ML)	BOWL SIZE LENGTH X WIDTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47245	Triangle	1¼ (37)	1¾ x 1⅞ (4.5 x 4.8)	8⅞ (22.5)	10
47246	Diamond	1¼ (37)	2⅝ x 1⅜ (6.7 x 4.6)	9¼ (23.5)	10
47247	Rectangle	1¼ (37)	2⅜ x 1⅝ (5.6 x 4.1)	9⅞ (24)	10
47248	Half-Moon	1¼ (37)	1⅞ x 2⅜ (3 x 5.6)	8¼ (20.9)	10



Enhance Your Food Presentation!



Oval Squeeze Dishers

- Oval bowl shape provides variety for presentation of food
- Squeeze handle for use with either left or right hand
- Short squeeze distance reduces hand fatigue
- Cast part with no crevices — more sanitary

ITEM	SIZE	CAPACITY OZ (ML)	BOWL SIZE LENGTH X WIDTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47169	14	2⅝ (68)	2¾ x 2⅝ (7 x 5.5)	10¼ (26)	10
47170	20	1⅝ (46)	2½ x 1⅞ (6.3 x 4.8)	10 (25.4)	10
47171	24	1⅞ (38)	2⅝ x 1⅜ (5.8 x 4.6)	9¾ (24.8)	10
47172	30	1⅞ (28)	2⅝ x 1⅝ (5.3 x 4.1)	9⅞ (24.5)	10
47200	40	¾ (22.2)	2 x 1⅞ (5 x 3.6)	9½ (24.1)	10

Size number clearly stamped on bowl sweep for easy identification

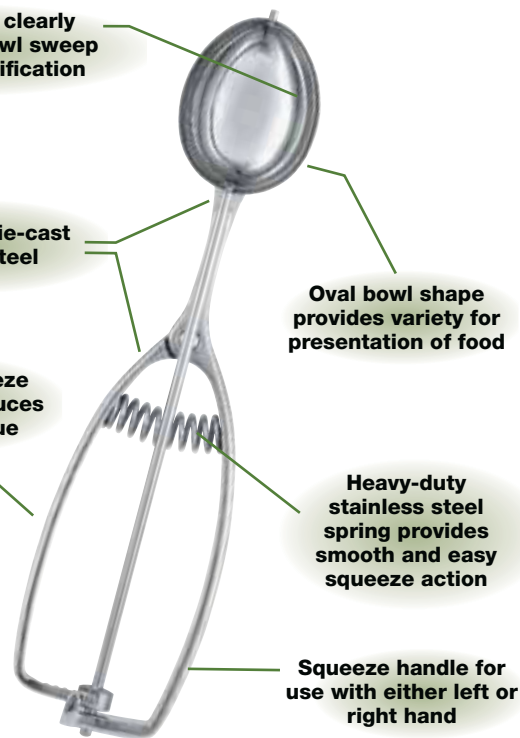
Heavy-duty, die-cast stainless steel

Oval bowl shape provides variety for presentation of food

Short squeeze distance reduces hand fatigue

Heavy-duty stainless steel spring provides smooth and easy squeeze action

Squeeze handle for use with either left or right hand



Heavy-Duty Stainless Steel Basting Spoons with Ergo Grip™ Handles



- Heavy-gauge stainless steel shaft and bowls — resistant to corrosion
- One-piece construction is extremely durable and has no crevices to collect water or bacteria
- 3-sided spoon has one straight edge for cutting to aid in serving solid, sticky, or cheesy food products



Note: See page 8-3 for more information on Agion® antimicrobial protection

High-temperature patented nylon handle — heat resistant to 450°F (232°C)

Heavy-gauge stainless steel shaft and bowls — resistant to corrosion

Unique bowl shape with contoured end fits corner of pans — reducing food waste and maximizing serving efficiencies

Ergonomic handle is comfortable and reduces hand fatigue

Textured surface on handle prevents slippage while in use

Built-in stopper notch prevents spoon from sliding into food product

Product Specifications: Spoons with Ergo Grip™ Handles

Spoons to be constructed of 20-gauge type stainless steel with nylon ergonomic handle having a heat resistance to 450° F (232° C). Handles equipped with Agion® antimicrobial protection. Handle shall have textured surface and built-in stopper notch to prevent slippage. Construction shall be a one-piece design with no crevices to collect water or bacteria. Bowl design to be solid, perforated, slotted, and 3-sided. Spoons must have a limited lifetime warranty. NSF certified.

HACCP Colored Spoons

DESCRIPTION	BLACK ITEM	WHITE ITEM	BLUE ITEM	RED ITEM	YELLOW ITEM	GREEN ITEM	LENGTH IN (CM)	CASE LOT
Solid	64130	6414015	6414030	6414040	6414050	6414070	13 ¹³ / ₁₆ (35.1)	12
Perforated	64132	6414215	6414230	6414240	6414250	6414270	13 ¹³ / ₁₆ (35.1)	12
Slotted	64134	—	—	—	—	—	13 ¹³ / ₁₆ (35.1)	12
3-Sided Solid	64136	—	—	—	—	—	13 ⁵ / ₁₆ (33.8)	12
3-Sided Perforated	64138	—	—	—	—	—	13 ⁵ / ₁₆ (33.8)	12

Nylon Prep Spoons

- Available in five colors for use in HACCP programs
- Available in three lengths to fit a variety of needs
- Handles feature a hanging hole for easy storage
- High-temperature nylon — heat resistant to 400°F (204°C)
- Ideal for non-stick cookware and will not scratch or mar surfaces
- One-piece construction is extremely durable and has no crevices to collect water or bacteria

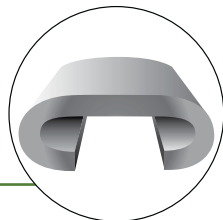
ITEM	COLOR	LENGTH : IN (CM)	CASE LOT
4689760	Tan	8½ (21.6)	12
4689815	White	12 (30.5)	12
4689830	Blue	12 (30.5)	12
4689840	Red	12 (30.5)	12
4689850	Yellow	12 (30.5)	12
4689860	Tan	12 (30.5)	12
4689960	Tan	15 (38.1)	12



Heavy-Duty Stainless Steel Basting Spoons



- Stainless steel — resistant to corrosion
- One-piece construction is durable and sanitary
- Patented handle with unique turned-down design for unrivaled strength and comfort
- Satin-finish minimizes appearance of wear, hides finger prints and offers tough commercial look
- Unique perforation and slot patterns for optimal draining and faster, more efficient service



Product Specifications: Heavy-Duty Stainless Steel Basting Spoons

Spoons to be constructed of 16-gauge stainless steel with turned-down handle for added strength and comfort. Construction shall be a one-piece design with no crevices to collect water or bacteria. Bowl design to be solid, slotted or perforated. Satin-finish required to minimize appearance of wear. Spoons to be available in three lengths: 11½", 13", and 15". Hanging hole required in end of spoons. Spoons must have a limited lifetime warranty. NSF certified.

SOLID ITEM	PERFORATED ITEM	SLOTTED ITEM	LENGTH IN (CM)	CASE LOT
64400	64401	64402	11¾ (29.8)	12
64403	64404	64405	13¾ (33.7)	12
64406	64407	64408	15½ (39.4)	12

Standard Stainless Steel Basting Spoons

- 18-gauge stainless steel
- Handle is deep grooved for strength



Grip 'N Serv® Handles

- Thumb notch for comfortable use and to prevent spoon from sliding into pan
- Handles heat resistant to 230°F (110°C)
- 3-sided spoons offer flat cutting edge



SOLID ITEM	PERFORATED ITEM	SLOTTED ITEM	LENGTH IN (CM)	CASE LOT
46961	46962	46963	11 (27.9)	12
46973	46975	46976	13 (33)	12
46981	46983	46985	15 (38.1)	12
46990	—	—	18 (45.7)	12
46995	—	—	21 (53.3)	12
WITH GRIP 'N SERVE® HANDLES				
46945	Solid		14 (35.6)	12
46946	Perforated		14 (35.6)	12
46947	Slotted		14 (35.6)	12
46948	3-sided Solid		13¾ (34.9)	12
46949	3-sided Perforated		13¾ (34.9)	12

High Heat Nylon Spoons



- High-temperature nylon — heat resistant to 475°F (246°C)
- Ideal for non-stick cookware — will not scratch or mar surface
- One-piece construction is extremely durable and has no crevices to collect water or bacteria
- Textured surface on handle prevents slippage while in use
- Capacities clearly stamped on utensil for easy size identification

Matching Spoodle® (page 8-10) and Turner (page 8-24)



Patented ergonomic handle is comfortable and reduces hand fatigue



Built-in stopper notch prevents utensils from sliding into food product

WHITE ITEM	BLACK ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
5284215	5284220	Solid	13¾ (33.7)	12
5284315	5284320	Slotted	13¾ (33.7)	12

One-Piece Color-Coded Kool-Touch® Tongs^{①②}

- 20-gauge stainless steel
- Reduce risk of food borne illness resulting from cross-contamination
- Ideal for maximizing your HACCP program
- Two grip designs: Utility (scalloped) or VersaGrip®
- Available in three sizes

No pinch design for safer use



Unique springless design eliminates bacteria-prone food traps

One-piece Construction

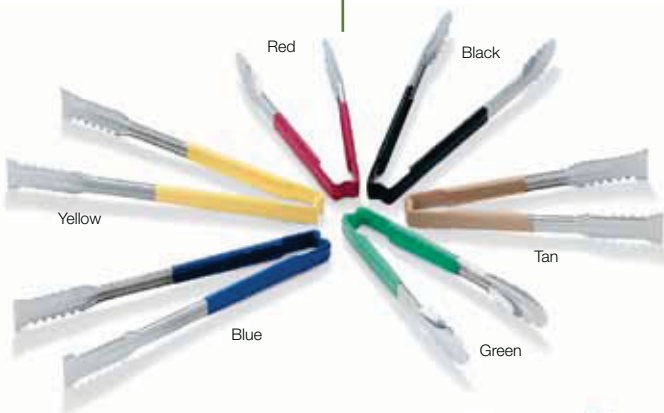


Open Channel

Coated handles are heat resistant to 180°F (82°C) and are equipped with Agion® antimicrobial protection^③ for food safety



Kool-Touch® color-coded handles provide easy identification for controlled food contact



Multi-Pack Color-Coded NSF Utility Tong



- Vollrath's 9½" (24.1 cm) scalloped utility-style color-coded tongs
- Multi-Pack includes 6 color-coded tongs — one each of black, blue, red, yellow, tan and green

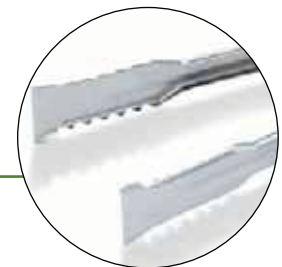


ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
4780911	Utility Style Multi-Pack Color-Coded Tongs	9½ (24.1)	3



Scalloped Grip

Features concave ends and gently scalloped teeth. Ideal for almost any area of the kitchen.



VersaGrip®

Features flattened ends and gripper teeth. Perfect for grills and broilers.

SCALLOPED ITEM	VERSAGRIP® ITEM	COLOR	LENGTH IN (CM)	CASE LOT
4780920	4790920	Black	9½ (24.1)	12
4781220	4791220	Black	12 (30.5)	12
4781620	4791620	Black	16 (40.6)	12
4780930	4790930	Blue	9½ (24.1)	12
4781230	4791230	Blue	12 (30.5)	12
4781630	4791630	Blue	16 (40.6)	12
4780940	4790940	Red	9½ (24.1)	12
4781240	4791240	Red	12 (30.5)	12
4781640	4791640	Red	16 (40.6)	12
4780950	4790950	Yellow	9½ (24.1)	12
4781250	4791250	Yellow	12 (30.5)	12
4781650	4791650	Yellow	16 (40.6)	12
4780960	4790960	Tan	9½ (24.1)	12
4781260	4791260	Tan	12 (30.5)	12
4781660	4791660	Tan	16 (40.6)	12
4780970	4790970	Green	9½ (24.1)	12
4781270	4791270	Green	12 (30.5)	12
4781670	4791670	Green	16 (40.6)	12

① Jacob's Pride® Warranty does not cover Kool-Touch® coating

② See page 8-22 for product specification

③ See page 8-3 for more information on Agion® antimicrobial protection

Color-Coding

A convenient and easy way to control food contact and cross-contamination. Ideal for HACCP programs.



Raw Meats



Cooked Foods



Uncooked Poultry



Fruits and Vegetables



Fish



Miscellaneous

High Temperature Nylon End One-Piece Tongs

- High-temperature nylon is heat resistant up to 450°F (232°C)
- Nylon end will not scratch or mar non-stick surfaces
- Coated handle is equipped with Agion® antimicrobial protection①
- Ergonomic design is comfortable to use and reduces hand fatigue
- One-piece body construction with over-molded end is sanitary and will not come apart
- Concave scalloped utility end gently grips food product
- Heavy-gauge stainless steel body is resistant to corrosion and rusting
- No spring design is safe and sanitary
- Optional black plastisol-coated handle provides cool, comfortable grip and is heat resistant up to 180°F (82°C)
- Dishwasher safe



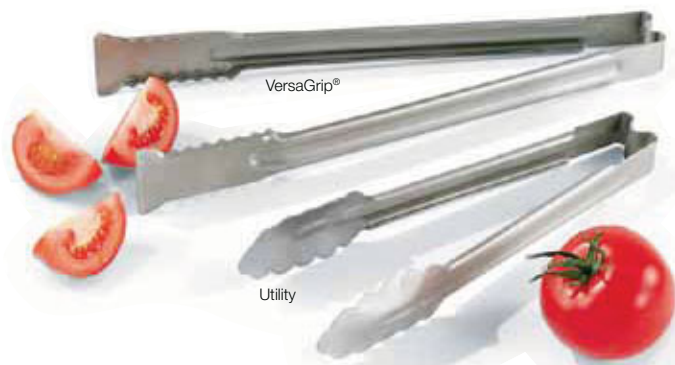
*Warranty does not cover nylon end or plastisol coating

ITEM	DESCRIPTION	DIMENSIONS (LENGTH) - IN (CM)	CASE LOT
4780912	Utility Tong w/Nylon End	9½ (24.1)	12
4781212	Utility Tong w/Nylon End	12 (30.5)	12
4781612	Utility Tong w/Nylon End	16 (40.6)	12
4780922	Utility Tong w/Nylon End & Coated Handle	9½ (24.1)	12
4781222	Utility Tong w/Nylon End & Coated Handle	12 (30.5)	12
4781622	Utility Tong w/Nylon End & Coated Handle	16 (40.6)	12

① See page 8-3 for more information on Agion® antimicrobial protection

Heavy-Duty One-Piece Stainless Steel Tongs

- Special stainless steel for enhanced performance
- Unique springless design eliminates bacteria-prone food traps



UTILITY ITEM	VERSAGRIP® ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
4780910	4790910	Stainless steel tong	9½ (24.1)	12
4781210	4791210	Stainless steel tong	12 (30.5)	12
4781610	4791610	Stainless steel tong	16 (40.6)	12

Product Specifications: One-Piece Utility and VersaGrip® Tongs

Tongs to be constructed of 20 gauge stainless steel with turned down handle for added strength and comfort. Construction shall be a one-piece design with no spring or crevices to collect water or bacteria. Tongs to have "built in memory" so that if opened horizontally they will easily return to their closed state. Handles to be available in plain stainless steel or with Kool touch color-coded layer to complement HACCP programs. Coated handle will be equipped with Agion® antimicrobial protection. Tongs must have a limited lifetime warranty. Made in U.S.A. NSF certified.

Utility Tongs

Heavy-Duty Tongs

- 20-gauge stainless steel
- Ideal for heavy use operations

Economy Tongs

- 24-gauge stainless steel



HEAVY-DUTY ITEM	ECONOMY ITEM	LENGTH IN (CM)	CASE LOT
—	47007	7 (17.8)	12
47309	47110	9½ (24.1)	12
47312	47113	12 (30.5)	12
47316	47116	16 (40.6)	12

Heavy-Duty Scissor Tongs

- Chrome-plated wire design
- Extra long length reaches deep into containers
- Handles are heat resistant to 180°F (82°C)
- Available with Kool-Touch® insulated handle — equipped with Agion® antimicrobial protection①



ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
47117	Plated handle	15 (38.1)	12
47325	Kool-Touch® handle	15 (38.1)	12

Tender-Touch Pastry Tongs

- Mirror-finished, 16-gauge stainless steel
- Unique ribbed gripping surface holds firmly without exception
- Ideal for chicken, fish, and pastry
- Will not tear food



ITEM	LENGTH IN (CM)	GRIPPING SURFACE IN (CM)	CASE LOT
47107	9¼ (23.5)	1½ x 2¾ (3.8 x 7)	12

Spaghetti Tongs

- Elegant way to enhance your pasta or salad presentation
- Mirror-finished, heavy-duty stainless steel which provides elegance, durability and easy cleaning
- Springless one-piece design eliminates food traps and is dishwasher safe



ITEM	LENGTH IN (CM)	CASE LOT
47105	8 (20)	12
46988	9 (22.9)	12
46989	11½ (29.2)	12

Pom Tongs

Heavy-Duty Tongs

- Heavy 20-gauge, stainless steel
- One-piece construction

Economy Tongs

- 24-gauge stainless steel



Kool-Touch® Heavy-Duty Tongs

- Heavy 20 gauge stainless steel
- Cool, comfortable grip
- Insulated coating permanently bonded to tongs, it will not slip or peel off
- Coated handles are heat resistant to 180°F (82°C) and equipped with Agion® antimicrobial protection①
- Complements most decors
- Dishwasher safe
- Kool-Touch® Buffetware — See Page 9-37



HEAVY-DUTY ITEM	HEAVY-DUTY CASE LOT	LENGTH IN (CM)	ECONOMY ITEM	ECONOMY CASE LOT
47046	36	6 (15.2)	47106	60
47049	24	9 (22.9)	47109	48
47042	12	12 (30.5)	47112	12

ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
47326	Kool-Touch® pom tongs	6 (15.2)	12
47329	Kool-Touch® pom tongs	9 (22.9)	12
47322	Kool-Touch® pom tongs	12 (30.5)	12

① See page 8-3 for more information on Agion® antimicrobial protection

Heavy-Duty Stainless Steel Turners with Ergo Grip™ Handles



- Ergonomic handle is comfortable and reduces hand fatigue
- High-temperature patented nylon handle – heat resistant to 450°F (232°C)
- Heavy-gauge stainless steel blade and shaft – resistant to corrosion



JP
JACOB'S PRIDE®
COLLECTION
GUARANTEED FOR LIFE

WHITE ITEM	BLACK ITEM	BLADE	BLADE DIMENSIONS: L X W IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
4808715	4808720	Solid, beveled	6 x 3 (15.2 x 7.6)	13½ (34.3)	12
4808815	4808820	Solid	8¼ x 2⅞ (21 x 7.3)	16½ (41.9)	12
4808915	4808920	Perforated	8¼ x 2⅞ (21 x 7.3)	16½ (41.9)	12

High Heat Nylon Turner



- High-temperature nylon – heat resistant to 475°F (246°C)
- Ideal for non-stick cookware and will not scratch or mar surface
- Ergonomic handle is comfortable and reduces hand fatigue
- One-piece construction
- Built-in stopper notch prevents utensils from sliding
- Textured surface on handle prevents slippage while in use
- 4¼" L x 3¼" W (10.8 x 7.3 cm) blade



WHITE ITEM	BLACK ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
5284115	5284120	Slotted turner	13½ (34.3)	12

Hamburger Turners

- Stainless steel
- Satin-finished blade with riveted wood handle



ITEM	BLADE	BLADE DIMENSIONS: L X W IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48080	Solid, beveled	4¼ x 3 (12.1 x 7.6)	11 (27.9)	12
48081	Solid	7¼ x 3 (19.7 x 7.6)	14 (35.6)	12
48082	Perforated	7¼ x 3 (19.7 x 7.6)	14 (35.6)	12

Pancake Turners

- Stainless steel flexible blade
- Welded construction
- Blade: 3½" x 6" (7.7 x 15.2 cm)



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46933	Solid blade	13¾ (34.9)	12
46934	Slotted blade	13¾ (34.9)	12

Small Blade Turner with Grip 'N Serv® Handle



- 24-gauge stainless steel flexible blade
- Ideal for tortes, lasagna, or other delicate food items
- Grip 'N Serv® black handle is heat resistant to 230°F (110°C) and is equipped with Agion® antimicrobial protection①
- Blade: 1⅞" x 3¾" (4.8 x 9.5 cm)



① See page 8-3 for more information on Agion® antimicrobial protection

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
48085	Small blade turner	10½ (26.7)	12

Stainless Steel Spatula

- 18-gauge stainless steel beveled blade easily slides under food product
- Tapered nylon handle for sure grip
- Handle is heat resistant up to 475°F (246°C)
- Blade: 4⅞" x 3⅞" (11.3 x 7.9 cm)

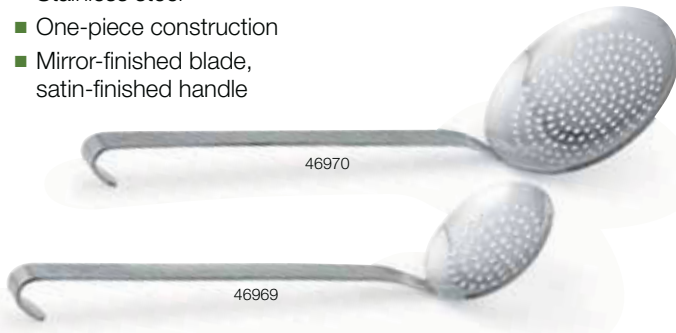


ITEM	DESCRIPTION	OVERALL DIMENSIONS (L X W) IN (CM)	CASE LOT
46931	Scraper w/black nylon handle	9⅞ x 3⅞ (24.6 x 7.9)	12

Heavy-Duty One-Piece Skimmers



- Stainless steel
- One-piece construction
- Mirror-finished blade, satin-finished handle



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
46969	11¾ (29.8)	4 (10.2)	6
46970	12¾ (32.1)	6 (15.3)	6

Heavy-Duty Long Handle Wire Mesh Skimmers

- Heavy-duty stainless steel
- One-piece design
- Extra thick gauge handle with center reinforcing rib provides strength and durability
- Satin-finished handle hides scratches and wear
- Hooked handle for convenience
- Long handle for ease of use and safety



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
47717	14 (35.6)	6½ (16.5)	12
47718	14 (35.6)	8 (20.3)	6
47719	17¾ (44.9)	9¾ (24.5)	6

Stainless Steel Scoop



- Heavy-duty, stainless steel
- Mirror-finished inside, satin-finished outside



ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
92110	52 (1537.8)	7¾ x 5¼ (20 x 13.3)	4 (10.2)	6

Two-Piece Skimmers

- Stainless steel
- Welded construction

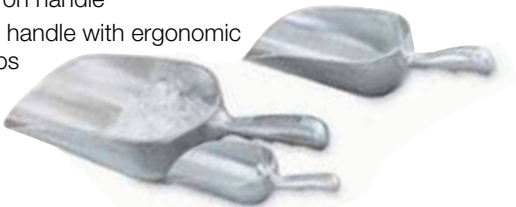


ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
46972	11¾ (29.8)	4½ (11.4)	6
47175	12¾ (32.4)	6⅝ (16)	6

Cast Aluminum Scoops



- One-piece construction with capacity stamped on handle
- Rounded handle with ergonomic finger grips



ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	CASE LOT
46890	5 (147.9)	4¾ x 2¾ (12.1 x 6)	24
46891	12 (354.9)	6¼ x 3⅝ (15.9 x 7.9)	24
5280	18 (532.2)	5½ x 3 (14 x 7.6)	6
46892	23 (680.2)	8 x 4 (20.3 x 10.2)	24
46893	40 (1183)	9 x 4¾ (22.9 x 12.1)	24
46894	55 (1626.7)	10½ x 5½ (26.7 x 14)	20
46895	86 (2543.4)	12 x 6¼ (30.5 x 15.9)	20

Ice Cream/Utility Spade

- Stainless steel
- Black plastic handle



ITEM	LENGTH: IN (CM)	CASE LOT
47165	9 (22.9)	12

Color-Coded Cutting Boards

- High-density, non-porous surface will not stain or absorb juices
- Color-coded system reduces risk of foodborne illness resulting from cross-contamination
- Ideal system for maximizing HACCP program
- ½" (1.3 cm) thick
- Separate rack available (52100) — stainless steel, welded construction, holds up to six boards of ¾" (1.9 cm) thickness



Why Vollrath Cutting Boards?

Vollrath cutting boards are extruded and not injected — they will keep their shape after repeated use!

ITEM	DESCRIPTION: IN (CM)	CASE LOT
5200011 ^①	Multi Color Set — 12 x 18 (30.5 x 45.7)	1
5200211 ^①	Multi Color Set — 15 x 20 (38.1 x 50.8)	1
5200311 ^①	Multi Color Set — 18 x 24 (45.7 x 60.9)	1
5200000	White — 12 x 18 (30.5 x 45.7)	6
5200200	White — 15 x 20 (38.1 x 50.8)	6
5200300	White — 18 x 24 (45.7 x 60.9)	6
5200030	Blue — 12 x 18 (30.5 x 45.7)	6
5200230	Blue — 15 x 20 (38.1 x 50.8)	6
5200330	Blue — 18 x 24 (45.7 x 60.9)	6
5200040	Red — 12 x 18 (30.5 x 45.7)	6
5200240	Red — 15 x 20 (38.1 x 50.8)	6
5200340	Red — 18 x 24 (45.7 x 60.9)	6
5200050	Yellow — 12 x 18 (30.5 x 45.7)	6
5200250	Yellow — 15 x 20 (38.1 x 50.8)	6
5200350	Yellow — 18 x 24 (45.7 x 60.9)	6
5200060	Tan — 12 x 18 (30.5 x 45.7)	6
5200260	Tan — 15 x 20 (38.1 x 50.8)	6
5200360	Tan — 18 x 24 (45.7 x 60.9)	6
5200070	Green — 12 x 18 (30.5 x 45.7)	6
5200270	Green — 15 x 20 (38.1 x 50.8)	6
5200370	Green — 18 x 24 (45.7 x 60.9)	6
52100	Cutting board rack - 8 x 10 x 9 (20.3 x 25.4 x 27.8)	1

^① Includes six boards — one of each color

Rocker Knife

- Stainless steel knife
- Polypropylene handle
- Ideal for quick and efficient cutting



ITEM	LENGTH IN (CM)	CASE LOT
68720	20 x 4 (51 x 10)	2

Ensure Safe Food Handling

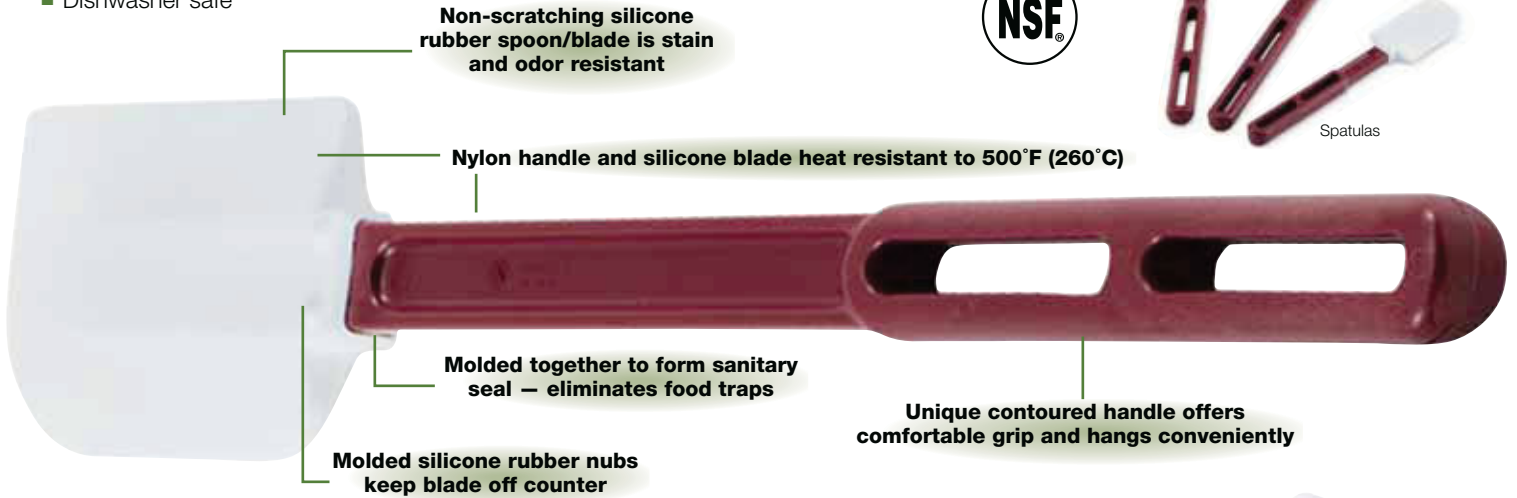
1. Require strict personal hygiene for all employees
2. Follow HACCP guidelines for preventing cross-contamination and storing and handling food
3. Cook or heat food to above the recommended minimum temperature
4. Keep hot foods hot: 140°F (60°C) and cold foods cold: 40°F (4°C)
5. Chill cooked food to 40°F (4°C) within four hours
6. Reheat food to an internal temperature of at least 165°F (74°C) within two hours
7. Clean and sanitize food-contact surfaces and equipment before and after every use and at least every four hours during continual use
8. Use Vollrath products to maximize food safety in your operation



Setting the Standard™

High-Temperature Utensils

- Ideal for use with non-stick cookware
- Dishwasher safe



High-Temp Spatulas

- Contoured flexible blade for use with any shape container

ITEM	LENGTH IN (CM)	CASE LOT
52010	10 (25.4)	6
52023	13½ (34.3)	6
52026	16½ (41.9)	6

High-Temp SoftSpoon™

- Spoon shaped blade for convenient scooping of food products

ITEM	LENGTH IN (CM)	CASE LOT
58110	10 (25.4)	6
58123	13½ (34.3)	6
58126	16½ (41.9)	6



Non-Stick Cookware

With their non-abrasive, high heat, and stain resistant blades, our high temperature utensils are ideal for use with non-stick cookware.

See pages 7-8, 7-16 to 7-18 and 7-22



Plastic Spatula and SoftSpoon™ Utensils

- Thermoplastic blade and strong polypropylene handle molded together to form a sanitary seal
- Flexible blade retains its shape up to 212°F (100°C)
- Dishwasher safe



Spatulas

- Contoured flexible blade for use with any shape container

ITEM	LENGTH IN (CM)	CASE LOT
52009	9½ (24.4)	6
52013	13½ (34.6)	6
52016	16½ (42.2)	6

SoftSpoon™

- Spoon shaped blade for convenient scooping of food products

ITEM	LENGTH IN (CM)	CASE LOT
52109	9½ (24.1)	6
52113	13½ (34.3)	6
52116	16½ (41.9)	6

Stainless Steel Transfer Vessels/Ramekins

- Stainless steel — resistant to corrosion and dishwasher safe
- One-piece construction is durable and easy to clean
- Capacities clearly stamped on product
- Spouted bowl provides directional pour — no mess
- Transfer vessels have gradation lines for easy measurement, ramekins have no measurement markings
- Comfortable round handle for a sure grip
- Mirror-finished exterior provides upscale look
- Satin-finished interior and bottom minimizes wear and scratches
- Ideal for dry or wet ingredients



TRANSFER VESSEL	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46656	4 (118)	1½ (3.7)	3¼ (7.9)	1¾ (2.0)	12
46657	8 (236)	1⅝ (4.9)	3⅞ (9.8)	7⁄8 (2.2)	12
46658	12 (354)	2⅜ (5.5)	4⅞ (11.2)	1⅝ (2.4)	12
46659	16 (473)	2⅞ (6.1)	4⅞ (12.3)	1⅞ (2.9)	12

RAMEKIN	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46654	2 (59.1)	1¼ (3.1)	2⅞ (6.1)	1¾ (2.0)	12
46655	3 (88.7)	1⅜ (3.5)	2¾ (7.1)	7⁄8 (2.2)	12
46661	4 (118.0)	1½ (3.7)	3 (7.6)	1¾ (2.0)	12



Measuring Ladles

- Small capacity bowls for measuring/serving small portion items
- Bowl shape is ideal for getting into small openings
- Short 6" (15.2cm) handles easily fit into tight areas
- Stainless steel is resistant to corrosion and rusting
- Capacities clearly stamped on product in both ounces and milliliters for easy size identification
- Ladle set includes all five sizes and is secured with stainless steel ring for convenient storage



ITEM	CAPACITY SIZE (ML)	CASE LOT
44567	⅛ tsp (0.5)	6
44568	¼ tsp (1)	6
44569	½ tsp (2.5)	6
44570	1 tsp (5)	6
44571	1 Tbsp (15)	6
44572	5 pc. Measuring Set, 1/ea. ⅛ tsp (0.5 ml), ¼ tsp (1 ml), ½ tsp (2.5 ml), 1 tsp (5 ml), 1 Tbsp (15 ml)	12 Sets

Six-Piece Oval Measuring Spoon Set

- Stainless steel
- Unique oval bowl for easy pouring and getting into small openings
- Capacities clearly stamped on product for easy identification
- Set is secured with stainless steel ring



ITEM	DESCRIPTION	CASE LOT
46588	6-piece measuring spoon set, 1 Tbsp (15 ml), 2 tsp (10 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml), ⅛ tsp (.625 ml)	12

Four-Piece Measuring Spoon Sets

- Stainless steel
- Capacities clearly stamped on product for easy identification
- Set is secured with stainless steel ring
- 46589 provides straight edge for leveling ingredients



ITEM	DESCRIPTION	CASE LOT
47118	4-piece round measuring spoon set, 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml)	12
46589	4-piece straight-sided measuring spoon set, 1 Tbsp (15 ml), 2 tbsps (30 ml), 2 tsp (10 ml), 1 tsp (5 ml)	12

Long Handled Measuring Spoons

- 14" long handled spoons designed for commercial size spice jars
- Seamless construction for greater durability and easy cleaning
- Heavy-gauge stainless steel
- Capacities clearly stamped for easy identification



ITEM	CAPACITY TSP/TBSP (ML)	LENGTH IN (CM)	CASE LOT
47025	¼ tsp (1.25)	15¼ (38.7)	12
47026	½ tsp (2.5)	15⅝ (39.1)	12
47027	1 tsp (5)	15⅞ (39.6)	12
47028	1 Tbsp (15)	16 (40.7)	12
47029	2 Tbsp (30)	16⅝ (41.5)	12
47031	5-piece measuring spoon set, one of each — 2 Tbsp (30 ml), 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml)		12 sets

Heavy-Duty Round Measuring Spoons

- Round spoons ideal for spices, coffee and tea
- Seamless construction for greater durability and easy cleaning
- Heavy-gauge stainless steel
- Capacities clearly stamped for easy identification



ITEM	CAPACITY TSP/TBSP (ML)	LENGTH IN (CM)	CASE LOT
47075	1 tsp (5ml)	6 (15.2)	24
47076	1 Tbsp (15ml)	6½ (16.4)	24
47077	2 Tbsp (30ml)	6¾ (17.2)	24
47078	3-piece measuring spoon set, one of each — 2 Tbsp (30 ml), 1 Tbsp (15 ml), 1 tsp (5 ml)		12 sets

Heavy-Duty Oval Measuring Scoops

- Oval scoops ideal for batters and thick food product
- One-piece construction for easy cleaning
- Heavy-gauge stainless steel
- Capacities clearly stamped for easy identification
- Tapered bowl allows for easy pouring



ITEM	CAPACITY CUP (ML)	LENGTH IN (CM)	CASE LOT
47055	⅓ cup (30ml)	8¾ (22.1)	12
47056	¼ cup (60ml)	9⅞ (23.1)	12
47057	⅓ cup (80ml)	9¾ (24.7)	12
47058	½ cup (120ml)	10⅞ (25.5)	12
47059	1 cup (240ml)	11 (27.9)	12
47054	Set of one each — ⅓, ¼, and ½ cup		5 sets

Four-Piece Measuring Cup Set

- Stainless steel
- Welded stainless rod handles
- Capacities stamped in both English and metric scales
- Integral spout makes no-spill pouring a breeze
- Cups nest for convenient storage
- All cups graduated with smaller sizes
- Dishwasher safe



ITEM	DESCRIPTION	CASE LOT
47119	4-piece measuring cup set, 1 cup (240 ml), ½ cup (120 ml), ⅓ cup (80 ml), ¼ cup (60 ml)	12

Mobile Bowl Stands



- All-welded, tubular heavy-gauge stainless steel construction
- 4" diameter swivel casters with 2 locking casters on 79302 and 79301; 4 locking casters on 79818
- No assembly required

79302: 30 qt (28.4 L) Mobile Bowl Stand with Tray Slides

- Holds up to four full-size sheet pans
- Horizontal width between tray risers: 17¼" (44 cm)
- Vertical distance between tray risers: 41½" (12 cm)



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
79301	Stand w/one 30 qt (28.4 L) 79300 bowl	22⅝ x 22 x 32¼ (56.8 x 55.9 x 81.9)	1
79001	Open 30 qt Stand only	—	1
79300	30 qt (28.4 L) bowl only	21⅝ Dia. x 7⅞ H. (54.9 x 20)	1
79302	Stand w/one 30 qt (28.4 L) 79300 bowl	22⅝ x 22 x 32¼ (56.8 x 55.9 x 81.9)	1
79002	Tray Slide 30 qt Stand only	—	1
79300	30 qt (28.4 L) bowl only	21⅝ Dia. x 7⅞ H. (54.9 x 20)	1
79818	Stand w/one 80 qt (75.7 L) 79800 bowl	30⅝ x 32⅜ x 32½ (76.5 x 82.2 x 82.6)	1
79018	80 qt Stand only	—	1
79800①	80 qt (75.7 L) bowl only	30⅝ Dia. x 11½ H. (77.8 x 29.2)	1

① Round bottom

Heavy-Duty Stainless Steel Mixing Bowls



- Heavy-gauge 300 series stainless steel
- Precise capacities
- Concave bottoms sit flat on countertop
- Consistent size and dimensions make nested storage easy
- Satin-finished interior
- Stain and scratch resistant
- Proper weighting prevents tipping when in use



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
68750	½ (0.5)	5¼ (13.3)	2 (5.1)	12
69006	¾ (0.7)	6¼ (15.9)	2⅜ (6)	6
69014	1½ (1.4)	7¾ (19.7)	3 (7.6)	6
69030	3 (2.8)	9⅝ (23.8)	4 (10.2)	6
69040	4 (3.8)	10⅝ (26.4)	4¼ (10.8)	6
69050	5 (4.7)	11¼ (29.8)	4½ (11.4)	6

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
69080	8 (7.6)	13¼ (33.7)	5⅝ (13.7)	3
69130	13 (12.3)	16 (40.6)	6 (15.2)	3
79300②	30 (28.4)	21⅝ (54.9)	7⅞ (20)	1
79450②	45 (42.6)	25¼ (64.1)	8½ (21.6)	1
79800②③	80 (75.7)	30⅝ (77.8)	11½ (29.2)	1

② NSF certified ③ Round bottom

Economy Stainless Steel Mixing Bowls

- Bright mirror-finished stainless steel
- Beaded edge
- Dishwasher safe
- Flat bottoms sit flat on countertops



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	CASE LOT
47930	¾ (0.7)	6½ (16.5)	12
47932	1½ (1.4)	7¾ (19.7)	12
47933	3 (2.8)	9 (22.9)	12
47934	4 (3.8)	10 ¹ / ₁₆ (27.1)	12
47935	5 (4.7)	11¾ (29.8)	12
47938	8 (7.6)	13½ (34.3)	12
47943	13 (12.3)	16 (40.6)	6
47946	16 (15.1)	17½ (44.5)	6
47949	20 (18.9)	19 (48.3)	6

Four-Quart Urn Cup



- Heavy-gauge, 300 series stainless steel
- Graduated in quarts
- Comfortable tubular handle
- Flared edge makes pouring easy



ITEM	CAPACITY QT (L)	DIMENSIONS: DIAMETER X H IN (CM)	CASE LOT
79540	4 (3.8)	7¼ x 6½ (18.4 x 15.6)	4

Stainless Steel Graduated Measures



- 18 gauge 300 series stainless steel
- Easy-to-read graduation marks in ounces and cc's on inside
- Pouring spout and welded comfortable handle for ease of use
- Beveled lip



ITEM	CAPACITY QT (L)	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIA. IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
95160	½ (0.5)	16 (473.2)	4 ⁵ / ₈ (11.7)	3¾ (9.5)	3 ³ / ₁₆ (9)	6
95320	1 (0.9)	32 (946.4)	5¼ (13.3)	4 ⁵ / ₈ (11.6)	3 ³ / ₁₆ (9)	6
95640	2 (1.9)	64 (1892.7)	6¾ (17.1)	5 ⁹ / ₁₆ (14)	4 ⁵ / ₁₆ (10.9)	6

Aluminum Measures



- Impact-resistant 3004 aluminum
- Specially designed lip for no-spill pouring
- Each embossed bar denotes ¼ of measurement
- Welded handles



ITEM	CAPACITY QT (L)	OVERALL HEIGHT IN (CM)	GAUGE	CASE LOT
5350	¼ (0.24)	3 (7.6)	18	6
68297 ^①	½ (0.5)	4 ³ / ₁₆ (10.6)	18	6
68296	1 (0.9)	5 ⁷ / ₁₆ (14)	18	6
68351	2 (1.9)	7 ¹ / ₁₆ (18)	17	6
68352	4 (3.8)	9¼ (23.5)	16	6

^① Not NSF Certified

Aluminum Colanders



- Heavy-gauge, impact-resistant 3004 aluminum
- Full-ring welded base for added stability
- Thick rim and walls resist denting
- Strong riveted handles make transport easy



ITEM	SIZE QT (L)	TOP DIAMETER IN (CM)	OVERALL HEIGHT IN (CM)	GAUGE	CASE LOT
68298	11 (10.4)	15 ¹ / ₁₆ (38.6)	8 ³ / ₁₆ (20.8)	10	2
68350	16 (15.1)	16 ¹ / ₁₆ (41.8)	9 ¹ / ₂ (24.1)	8	1

Wire Mesh Strainers

- Retinned wire mesh strainers
- Reinforced wire rims for added strength
- Double pan hooks
- Lacquered wooden handles



ITEM	DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
FINE			
47188	6 ¹ / ₄ (15.9)	6 (15.2)	12
47189	8 (20.3)	6 ¹ / ₂ (16.5)	12
47190	10 ¹ / ₄ (26)	9 (22.9)	12
FINE DOUBLE			
47191	6 ¹ / ₄ (15.9)	6 (15.2)	12
47192	8 (20.3)	6 ¹ / ₂ (16.5)	12
47193	10 ¹ / ₄ (26)	9 (22.9)	12
MEDIUM			
47194	6 ¹ / ₄ (15.9)	6 (15.2)	12
47195	8 (20.3)	6 ¹ / ₂ (16.5)	12
47196	10 ¹ / ₄ (26)	9 (22.9)	12
MEDIUM DOUBLE			
47197	6 ¹ / ₄ (15.9)	6 (15.2)	12
47198	8 (20.3)	6 ¹ / ₂ (16.5)	12
47199	10 ¹ / ₄ (26)	9 (22.9)	12

Stainless Steel Colanders

- Stainless steel
- All-welded construction
- Strong side handles for easy transport
- Full-ring base for added stability



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
47963	3 (2.8)	8 ³ / ₄ (22.2)	3 ¹ / ₄ (8.3)	6
47965	5 (4.7)	11 ¹ / ₄ (28.6)	3 ³ / ₄ (9.5)	6
47969	8 (7.6)	13 ¹ / ₁₆ (33.8)	4 ¹ / ₄ (10.8)	6
47974	14 (13.2)	16 ¹ / ₁₆ (41.1)	5 ¹ / ₂ (14)	6

China Caps

- Stainless steel
- Comfortable welded handle
- Convenient bowl clip
- Fine mesh: 1/16" (1.6 mm) perforations
- Coarse mesh: 3/32" (2.4 mm) perforations



FINE ITEM	COARSE ITEM	DIAMETER IN (CM)	DEPTH IN (CM)	LENGTH IN (CM)	CASE LOT
47166	47176	8 (20.3)	8 (20.3)	18 (45.7)	6
47167	47177	9 ¹ / ₄ (24.8)	10 (25.4)	20 (50.8)	6
47168	47178	12 (30.5)	12 (30.5)	22 (55.9)	6

Professional Strainer

- Aluminum
- Hole diameter: 1/16" (0.2 cm)
- Ideal for draining pasta, stocks, or vegetables



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	CASE LOT
4605	5 (4.7)	11 ¹ / ₄ (28.6)	4

Professional China Cap Strainer

- 3004 Aluminum
- Hole diameter: 1/16" (0.2 cm)
- Equipped with two hooks for hanging over the edge of a stock pot



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	CASE LOT
4700	5.5 (5.2)	10 ³ / ₄ (27.3)	4

Stainless Steel Food Containers

- 300 series stainless steel
- Welded handles
- Smooth, seamless construction makes pans ideal for food preparation



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
72120	12 (11.4)	16½ (41.9)	5⅝ (13)	3
72240	24 (22.7)	21¾ (55.2)	6⅞ (15.5)	3

Covered Ice Cream or Tote Pail

- 22 gauge 300 series stainless steel
- Seamless construction for easy cleaning
- Comes with one cover that can hang on side of pail



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
59200	20 (18.9)	9 ⁷ / ₃₂ x 16 ¹ / ₁₆ (24.2 x 42.7)	1
59202	Extra cover for tote pail		1

Stainless Steel Funnels

- Stainless steel
- Hanging ring for easy storage
- Capacity markings for easier selection



ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	VENT LENGTH IN (CM)	VENT DIAMETER ^① IN (CM)	CASE LOT
84740	6 ³ / ₈ (188.5)	4 ¹ / ₈ (10.5)	4 ³ / ₈ (11.1)	1½ (3.8)	⅝ (.63)	6
84750	13 (384.5)	5 (12.7)	5 ³ / ₈ (13.7)	1½ (3.8)	⅝ (.63)	6
84760	22¼ (658)	6 (15.2)	6 ³ / ₈ (16.2)	1½ (3.8)	⅝ (.63)	6
84770	32 (946.4)	6¾ (17.1)	7¼ (18.4)	2½ (6.4)	1 (2.5)	6
84780	64 (1892.7)	8 ³ / ₈ (21.3)	8¾ (22.2)	2½ (6.4)	1 (2.5)	6

① Outer vent diameter

Tapered Dairy or Utility Pails

- 300 series stainless steel
- Pails clean easily to reduce the danger of bacteria growth
- 58161 pail with side tilting handle available
- 58030 hook-on pail cover sold separately



Tapered Dairy Pails

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
58130	12½ (11.8)	12 x 10 (30.5 x 25.4)	18	3
58160	14¾ (13.9)	12 x 10⅞ (30.5 x 25.7)	18	3
58200	23 (21.8)	14 ⁷ / ₈ x 11 ⁷ / ₈ (37.8 x 30.2)	18	3

Utility Pails

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
59120	13 (12.3)	11 ³ / ₈ x 9 ³ / ₈ (28.9 x 23.8)	20	3
59150	16 (15.1)	11 ⁷ / ₈ x 9¾ (30.2 x 25.8)	20	3

Tapered Dairy Pails - with Side Tilting Handle

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
58161	14¾ (13.9)	12 x 10⅞ (30.5 x 25.7)	16	1

Hook-On Pail Cover

ITEM	DESCRIPTION	GAUGE	CASE LOT
58030	Pail cover for 58161, 58130 & 58160	16	3



Quality you can Trust ... since 1874

Aluminum Dredges



68184

68183

- 18-gauge aluminum
- Available with or without riveted handle
- Ideal for shaking salt, spices, and powdered sugar
- 155 holes

- 68181/68182: Hole diameter — .075" (.19 cm)
- 68183/68184: Hole diameter — .047" (.12 cm)

ITEM	DESCRIPTION	HOLE DIAMETER IN (CM)	OVERALL SIZE IN (CM)	CAPACITY OZ (ML)	GAUGE	CASE LOT
68181	Large hole w/o handle	.075 (.19)	2¾ x 3¾ (7 x 9.5)	10 (295.7)	18	12
68182	Large hole w/handle	.075 (.19)	2¾ x 3¾ (7 x 9.5)	10 (295.7)	18	12
68183	Small hole w/o handle	.047 (.12)	2¾ x 3¾ (7 x 9.5)	10 (295.7)	18	12
68184	Small hole w/handle	.047 (.12)	2¾ x 3¾ (7 x 9.5)	10 (295.7)	18	12

Flat Bottom Steak Weights

- Stainless steel construction for long life
- Plastisol-coated handle improves heat resistance
- Color-coded handle helps reduce cross contamination
- Welded handle provides durability
- Flat bottom with no crevices for food to collect

new



57502

56852



Note: See page 8-3 for more information on Agion® antimicrobial protection

ITEM	DESCRIPTION	WEIGHT LBS (KG)	SIZE IN (CM)	CASE LOT
56852	Red Handle	1.6 (0.73)	9 x 4½ (22.9 x 11.4)	12
57502	Yellow Handle	1.6 (0.73)	9 x 4½ (22.9 x 11.4)	12

Grid Bottom Steak Weights

- Wood handle
- Speed cooking of meats and bacon without curling - saving time and reducing waste



47708

47709

ITEM	DESCRIPTION	WEIGHT LBS (KG)	SIZE IN (CM)	CASE LOT
47708	Stamped, chrome-plated steel	2½ (1.13)	9 x 4½ (22.9 x 11.4)	12
47709	Cast aluminum	1¼ (.57)	9 x 4½ (22.9 x 11.4)	12

Griddle Stone System

- Cannot mar the griddle
- Does not absorb grease or odor
- Optional aluminum griddle stone handle provides a firm grip



ITEM	DESCRIPTION	SIZE: L X W X H IN (CM)	CASE LOT
47710	Stone only	9 x 4 x 4 (22.9 x 10.2 x 10.2)	12
47711	Aluminum handle only — fits 47710 stone		6

Meat Tenderizer

- Cast aluminum mallet
- One side has coarse prongs, other side fine prongs
- Solid hardwood handle



ITEM	OVERALL LENGTH IN (CM)	MALLET SIZE IN (CM)	CASE LOT
47712	13 (33)	3 x 2½ (7.6 x 6.7)	12

Pie Markers

- Mark your pies for repeatable portions
- Reduce waste and control costs
- Cast aluminum with plastic handle



ITEM	DESCRIPTION	DIAMETER IN (CM)	CASE LOT
47050	6-cut	7 $\frac{1}{16}$ (19.5)	6
47051	7-cut	7 $\frac{3}{16}$ (18.3)	6
47052	8-cut	7 $\frac{7}{8}$ (19.4)	6

Egg Slicer

- Heavy-duty cast aluminum body
- 10 wires



ITEM	DIAMETER: IN (CM)	CASE LOT
47040	4 $\frac{1}{2}$ (11.4)	12

Cheese Cutter

- Heavy-duty chrome-plated handle
- Aluminum roller
- Adjustable rust-proof wire
- Maximum cutting width: 4" (10.1 cm)



ITEM	WIDTH: IN (CM)	CASE LOT
47700	5 (12.7)	12

Hamburger Patty Mold

- Heavy-duty chrome-plated



ITEM	DIAMETER: IN (CM)	CASE LOT
47705	4 $\frac{3}{4}$ (12.1)	12

Sauce Dispenser Holder



- 300 series stainless steel
- All welded construction
- Designed to be dropped into $\frac{1}{8}$ size opening in counter
- Accommodates two 12 ounce squeeze dispensers^①
- Containers can be placed tip down, ensuring product will drain to the tip, ready to serve
- Attached drip pan will catch product that leaks
- Holder can be easily removed for cleaning



ITEM	DESCRIPTION	CASE LOT
56116	Squeeze bottle holder	6

^① Dispensers not included, see Page 9-66

Stainless Steel Batter Can

- Heavy-duty, mirror-finished stainless steel
- Cool, hollow handle
- Ideal for batters during food preparation or table service
- Large, hinged cover and easy pour spout



ITEM	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
46572	2 (1.9)	8 $\frac{1}{2}$ (21.6)	6

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) long at base
 - 14" (35.6 cm) long with closed handle
 - 34½" (87.6 cm) long x 23" (58.4 cm) high with open handle



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



47703

47713

ITEM	DESCRIPTION	CASE LOT
47703	Wedge cut, 8-cut	1
47713	French fry, 3/8" (1 cm) cut size	1
47714	French fry, 7/16" (1.1) cut size	1
47715	French fry, 9/32" (0.7) cut size	1
45682①	Potato cutter wall hanger bracket	1

① Screws not included Note: Replacement blades and parts available

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

Sanitary Drain Box



- Impact-resistant, natural color, high-density polyethylene
- Set includes 5" (12.7 cm) deep drain box and 7" (17.8 cm) deep holding box and cover
- Ideal for thawing and draining fish, poultry, fruits and vegetables or keeping prepared foods iced before serving



ITEM	DESCRIPTION	CASE LOT
52618	Complete set drain box kit — natural 1 each, 52616, 52657, 52422	1
52616	Perforated drain box only — natural 20" x 15" x 5" (50.8 x 38.1 x 12.7 cm)	6

Stainless Skewers

- Stainless steel
- Oval design for easy insertion and additional holding power
- Cleans easily and promotes faster cooking



ITEM	LENGTH IN (CM)	CASE LOT
47173	10 (25.4)	36
47174	12 (30.5)	36

Milk Stirrer/Masher



- Perforated blade with extra long welded handle
- Stainless steel blade and handle



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	HOLE DIAMETER IN (CM)	CASE LOT
92320	26 (66)	5 (12.7)	1¼ (2.7)	6



Buffet and Tabletop Service



Miramar® Display Cookware

Fresh from the kitchen to the customer – cook and serve in the same vessel. Tri-ply material provides heat dissipation up the sides of the pan.



Miramar® Templates and Pans

Add elegance to your buffet presentation. Ideal for hot and cold applications



Colored Double Wall Bowls

In many beautiful styles and many convenient sizes, these bowls provide a practical and elegant presentation for hot or cold food.

Vollrath “Green” Facts for Buffet and Table Top Service:

Vollrath’s Stainless Steel Electric Chafer Heater cuts food warming costs by 93% (\$840 per year per chafer), eliminating the high cost and waste of using canned heat.

Double Wall Bowls offer a unique insulated design to keep hot foods hot and cold foods cold for longer, preventing needless energy loss.

Stainless steel is continuously recycled in a sustainable closed loop system.

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



Colored Double Wall Insulated Serving Bowls

new



Add a splash of color to your buffet, display case or tabletop with Vollrath's new Colored Double Wall Insulated Serving Bowls. Choose from twelve different colors/finishes, and mix and match to create a theme for any occasion. Perfect for serving hot or cold menu items. Available in five different sizes in round or square shapes. See pages 9-43 for more information



Square Beehive Double Wall Insulated Bowl



Round Beehive Double Wall Insulated Bowl

We have the selection you need to create nearly any display.

Eleven colors. Available in Round .75 Qt. (.7 L), 1.7 Qt. (1.6 L), 3.4 Qt. (3.2 L), 6.9 Qt. (6.6 L) and 10.1 Qt. (9.6 L) or Square .75 Qt. (.7 L), 1.8 Qt. (1.7L), 3.2 Qt. (3L), 5.2 Qt. (4.9L) and 8.2 Qt. (7.8L)

- Bowls won't sweat
- Maintains temperature of hot or cold foods
- Satin-finished stainless steel interior
- Dishwasher safe



Metallic Colors

Cabernet (20), Lemon Lime (30), Dazzle Red (15), Tangelo (10) and Cobalt Blue (25)



Classic Colors

Black Black (60), Nugget Yellow (45), Fire Engine Red (55), Green Apple (35), Pearl White (50) and Brazilian Blue (40)



Beautiful Colors. Beautiful Food.

It's easy to create enticing buffets and displays for themed events and parties with Vollrath's Colored Double Wall Bowls. From Black Tie events to festive holidays colors, you can choose from the eleven different colors/finishes to create a unique presentation for any occasion.



For product selection details see pg 9-43 .



Black Tie Event



Fourth of July Party



New Year's Eve



Grocery Store Display Case

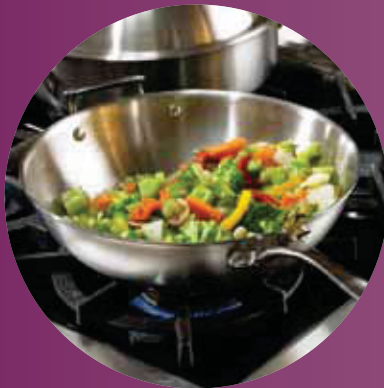


Miramar® Display Cookware

Fresh from the kitchen to the customer! Miramar Display Cookware makes it possible to cook and serve in the same vessel. Give your customers the impression of home-cooked foods with an elegant presentation.



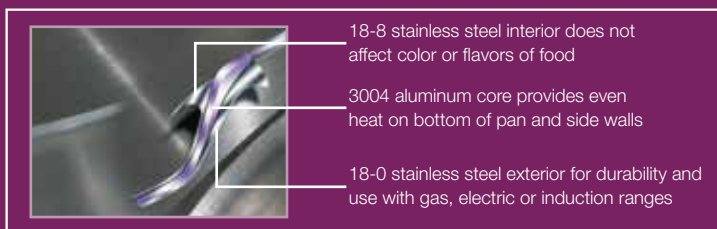
The display cookware that really cooks! Goes from the Kitchen...



...to the customer!

Miramar® Cookware Features:

- Extremely durable - thick 3-ply construction provides product longevity



18-8 stainless steel interior does not affect color or flavors of food

3004 aluminum core provides even heat on bottom of pan and side walls

18-0 stainless steel exterior for durability and use with gas, electric or induction ranges

- Cookware items have satin-finished interior and exterior with mirror-finished handles
- Au Gratin, Food Pans and French Oven have full mirrored finish
- Unique handle design allows for easy removal from templates
- Handle design serves as a convenient cover rest on Casseroles, Sauté Pan and French Omelet Pan
- Use in any typical display areas: heated shelves, steam table with templates and induction ranges ... but with quality only seen in commercial cookware.



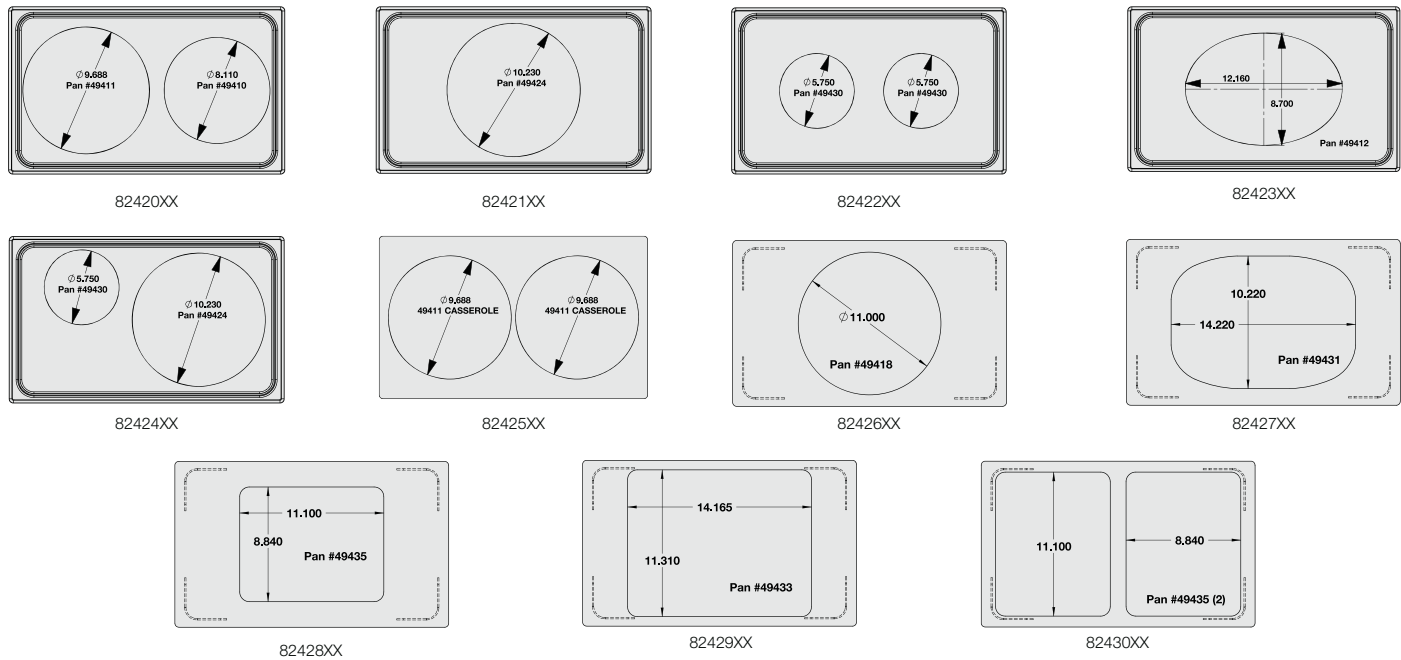
Miramar® Cookware

■ See pages 9-8 through 9-13 for more Miramar® Pans and Templates

ITEM	DESCRIPTION	CAPACITY		PAN ONLY DIMENSIONS (INNER DIMENSIONS, ID)			DIMENSIONS W/ HANDLE (OVERALL DIMENSIONS, OD)			CASE LOT
		QUART	LITER	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	
49410	Casserole 3 qt with low dome cover	3	2.9	7 ⁵ / ₈ (20)	7 ⁵ / ₈ (20)	3 ³ / ₄ (9.5)	12 ¹ / ₄ (31.1)	8 ¹ / ₄ (20.9)	5 ¹ / ₂ (14)	1
49411	Casserole 5 qt with low dome cover	5	4.8	9 ¹ / ₂ (24.1)	9 ¹ / ₂ (24.1)	4 ⁷ / ₁₆ (11.3)	13 ³ / ₄ (35)	9 ³ / ₄ (24.8)	6 ¹ / ₄ (15.9)	1
49412 [Ⓞ]	Oval au gratin 12"	2 ⁵ / ₈	2.5	12 (30.5)	8 ¹ / ₂ (21.6)	2 (5.1)	16 (40.6)	9 ¹ / ₄ (23.5)	3 (7.6)	1
49413	Sauté pan 10"	2 ¹ / ₄	2.1	10 ¹ / ₄ (26)	10 ¹ / ₄ (26)	1 ⁷ / ₈ (4.8)	22 (55.9)	10 ¹ / ₂ (26.7)	3 (7.6)	1
49424	French omelet pan 10"	3 ¹ / ₁₆	2.9	10 ¹ / ₄ (26)	10 ¹ / ₄ (26)	2 ¹ / ₂ (6.4)	15 (38.1)	10 ¹ / ₂ (26.7)	3 (7.6)	1
49418	Stir fry pan 12"	5 ³ / ₁₆	4.9	11 ⁷ / ₈ (30.2)	11 ⁷ / ₈ (30.2)	3 ¹¹ / ₁₆ (9.4)	23 ³ / ₄ (60.3)	12 ¹ / ₂ (31.8)	4 ¹ / ₄ (10.8)	1
49425	Brazier pan 12"	6 ⁵ / ₁₆	6	11 ¹³ / ₁₆ (30)	11 ¹³ / ₁₆ (30)	3 ¹ / ₂ (8.9)	16 ¹ / ₂ (42)	12 ¹ / ₄ (31.1)	3 ³ / ₄ (9.5)	1
49428	Stir fry server 13"	6 ⁵ / ₁₆	6	12 ⁵ / ₈ (32.1)	12 ⁵ / ₈ (32.1)	3 ⁵ / ₈ (9.2)	17 ¹ / ₂ (43.8)	13 ¹ / ₄ (33.7)	4 (10.2)	1
49430	Butter warmer 1 qt	1	0.9	5 ¹ / ₂ (14)	5 ¹ / ₂ (14)	2 ¹¹ / ₁₆ (6.8)	12 ³ / ₄ (32.4)	5 ³ / ₄ (14.6)	4 ¹ / ₄ (10.8)	1
49434	Small food pan w/o handle	2.8	2.6	11.6 (29 ¹ / ₂)	9.3 (23.6)	2 (5.1)	-	-	-	1
49435	Small food pan w/ handle	2.8	2.6	11.6 (29 ¹ / ₂)	9.3 (23.6)	2 (5.1)	11.6 (29 ¹ / ₂)	9.3 (23.6)	2.7 (6.9)	1
49432	Large food pan w/o handle	4.6	4.4	14.7 (37.3)	11.8 (30)	2 (5.1)	-	-	-	1
49433	Large food pan w/ handle	4.6	4.4	14.7 (37.3)	11.8 (30)	2 (5.1)	14.7 (37.3)	11.8 (30)	2.7 (6.9)	1
49431	French oven 7 qt w/ cover	7	6.6	14.3 (36.3)	11.1 (28.2)	3.8 (9.7)	14.3 (36.3)	11.1 (28.2)	4 ¹ / ₂ (11.4)	1
49429	High dome cover 13" fits 49428	-	-	-	-	-	14 (35.6)	14 (35.6)	4 ³ / ₄ (12)	1
49426	High dome cover 12" fits 49418 and 49425	-	-	-	-	-	12 ³ / ₄ (32.4)	12 ³ / ₄ (32.4)	4 (10.2)	1
49423	Low dome cover 10" fits 49413 and 49424	-	-	-	-	-	10 ³ / ₄ (27.3)	10 ³ / ₄ (27.3)	2 (5.1)	1

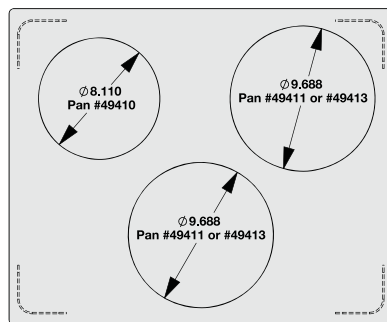
[Ⓞ]Mirror-finished interior

Miramar® Templates

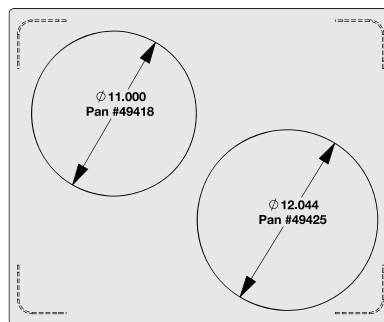


Single Size Templates – Overall Dimensions 21 1/8" x 12 3/4" (53.6 x 32.4 cm)

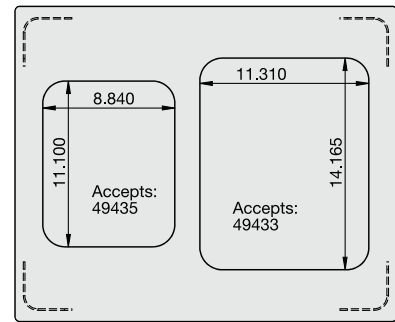
STAINLESS STEEL PLAIN ITEM	STAINLESS STEEL SATIN EDGE ITEM	NIGHT SKY ITEM	OYSTER ITEM	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
8242014	8242016	8242010	8242012	One large and one small round	(1) 49411 and (1) 49410	1
8242114	8242116	8242110	8242112	One large round	(1) 49424	1
8242214	8242216	8242210	8242212	Two small round	(2) 49430	1
8242314	8242316	8242310	8242312	One large oval	(1) 49412	1
8242414	8242416	8242410	8242412	One large and one small round	(1) 49430 and (1) 49424	1
8242514	8242516	—	—	Two large rounds	(2) 49411	1
8242614	8242616	8242610	8242612 <small>new</small>	One large round	(1) 49418	1
8242714	8242716	8242710	8242712 <small>new</small>	One large oval	(1) 49431	1
8242814	8242816	8242810	8242812 <small>new</small>	One small food pan	(1) 49435	1
8242914	8242916	—	—	<small>new</small> One large food pan	(1) 49433	1
8243014	8243016	—	—	<small>new</small> Two small food pans	(2) 49435	1



82506XX



82507XX



82508XX

Double Size Templates ① – Overall Dimensions 21 1/8" x 25 5/8" (53.6 x 65 cm)

STAINLESS STEEL PLAIN ITEM	STAINLESS STEEL SATIN EDGE ITEM	NIGHT SKY ITEM	OYSTER ITEM	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
8250614	8250616	-	-	Three rounds	(1) 49410, (1) 49413 and (1) 49411	1
8250714	8250716	-	-	Two large rounds	(1) 49425 and (1) 49418	1
8250814	8250816	-	-	One large and one small food pan	(1) 49435 and (1) 49433	1

①Above items cut to order. Please allow 10 days for delivery.

Note: Templates cannot be returned

new

Give Your Next Buffet an Extreme Makeover!

Vollrath offers three ways to upscale your buffet presentation. Choose from our new lines:

Super Pan® Super Shapes, Miramar® Decorative Pans and Templates, and Miramar® Display Cookware

Super Pan® Super Shapes

- Variety of shapes that fit full size openings
- Incorporate with standard Super Pan® pans
- See pages 6-3 and 6-4



Miramar® Decorative Pans and Templates

- Templates available in Stainless Steel, Oyster or Night Sky (shown)
- Variety of shapes with embossed pattern rims
- See pages 9-8 to 9-13



Miramar® Display Cookware

- Cookware goes straight from the kitchen to your buffet in the same vessel
- Variety of cookware items for any menu
- See pages 9-5 to 9-7



Miramar® Pans & Templates

Note: Custom Templates
See page 9-14



Miramar® Resin Templates



- Durable FDA approved thermoset resin construction – ideal for hot or cold applications
- Heat resistant to 300°F (148.8°C)
- Will not warp or fade
- Pattern minimizes the appearance of wear
- Underside integral rib design for extra strength and securing template in well
- Available in Night Sky or Oyster – provides great contrast to the mirror-finished pans and compliments many styles of décor
- Special cut-outs available on a make-to-order basis - contact your Vollrath sales representative
- Fits in all standard 12" x 20" hot/cold wells (including NSF 7), warmers and chafers
- Dishwasher safe
- Use non-abrasive cleaners and sponges
- See page 9-11 for product selection

Decorative Pans



See pages
9-12 and
9-13 for product selection

Miramar® Stainless Steel Templates

- Durable 12 gauge stainless steel material
- Available in single well and double well size
- Easy to clean
- Many standard precut styles available for quicker buffet selection
- Special cut-outs available on a make-to-order basis - contact your Vollrath sales representative
- Single templates fit standard hot and cold wells (including NSF 7)
- Integral corner design on bottom to ensure secure fit in well opening
- See pages 9-10 and 9-11 for product selection



See our website at www.vollrathco.com for in-depth information on Miramar® buffet and tabletop service



Setting
the Standard™

Miramar® Templates



Miramar® Stainless Steel Double Well Templates

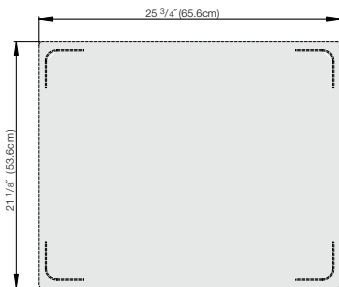


Setting the Standard™

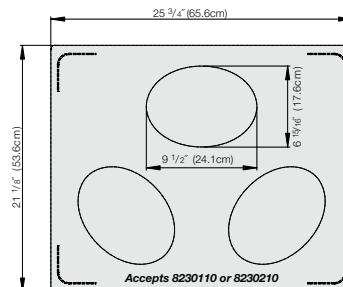
PLAIN STAINLESS ITEM	STAINLESS/SATIN-FINISH EDGE ITEM	DESCRIPTION	ACCOMMODATES	CASE LOT
8250014	8250016	Blank double template	---	1
8250114	8250116	Three small ovals	(3) 8230110 or (3) 8230210	1
8250214	8250216	Two rectangles (2/3 size)	(2) 8231520	1
8250314	8250316	Two casseroles	(2) 8203510 or (2) 8230510	1
8250414	8250416	One large oval and two half ovals	(1) 8231420 or 8231320 & (1) 8230620	1
8250514	8250516	One large oval, one small oval and one half oval	(1) 8231420 or 8231320 & (1) 8230110 or 8230210 & (1) 8230620	1

Approximate Dimensions - Shown in inches (cm)

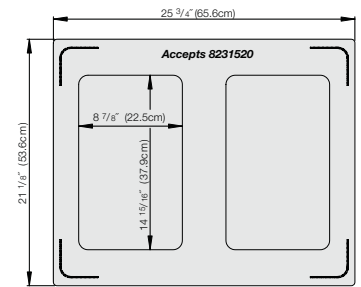
– Overall Dimensions 21¹/₈" x 25³/₄" (53.6 x 65.4cm)



82500XX

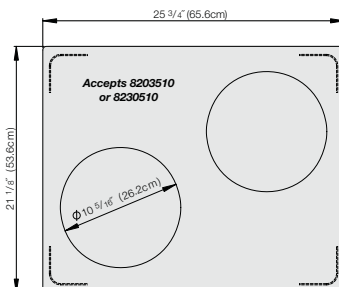


82501XX

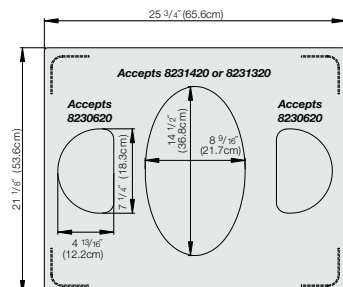


82502XX

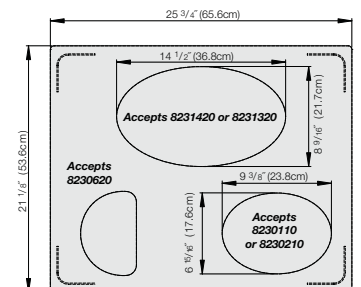
For use with Cold Wells (2 Well or more) or Bain Marie Hot Wells



82503XX



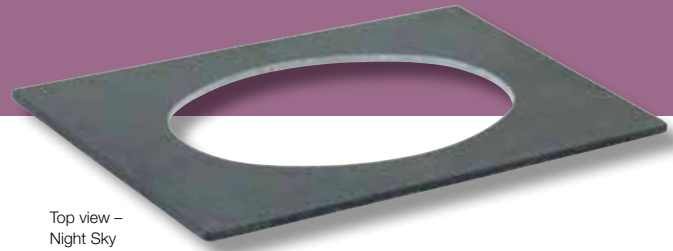
82504XX



82505XX

Miramar® Templates

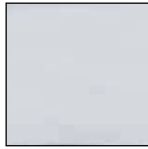
■ Miramar® Single Well Templates



Top view - Night Sky



Underside integral rib design for extra strength & securing template in well



Plain Stainless



Stainless/Satin Edge



Night Sky

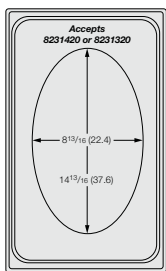


Oyster

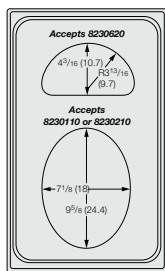
PLAIN STAINLESS ITEM	STAINLESS/SATIN-FINISH EDGE ITEM	NIGHT SKY ITEM	OYSTER ITEM	DESCRIPTION	ACCOMMODATES	CASE LOT
8240014	8240016	8240010	8240012	Blank template	--	1
8240114	8240116	8240110	8240112	One large oval	(1) 8231420 or (1) 8231320	1
8240214	8240216	8240210	8240212	Oval and 1/2 oval	(1) 8230110 or 8230210 & (1) 8230620	1
8240314	8240316	8240310	8240312	Two small ovals	(2) 8230110 or 8230210	1
8240414	8240416	8240410	8240412	One oval and two half ovals	(1) 8230110 or 8230210 & (2) 8230620	1
8240514	8240516	8240510	8240512	One rectangle (3/4 size)	(1) 8231520	1
8240614	8240616	8240610	8240612	One medium round	(1) 8230010	1
8240714	8240716	8240710	8240712	One large round	(1) 8231220	1
8240914	8240916	8240910	8240912	Three 6" (15.2 cm) rounds	(3) 47342 or 47343 or 47344	1
8241114	8241116	8241110	8241112	Bowed rectangle	(1) 47333 or 47334 or 47335	1
8241214	8241216	8241210	8241212	Curved pan	(1) 47330 or 47331 or 47332	1
8241314	8241316	8241310	8241312	Four 1/2 ovals	(4) 8230620	1
8241414	8241416	8241410	8241412	One casserole and one half oval	(1) 8203510 or 8230510 & (1) 8230620	1
8241514	8241516	8241510	8241512	2 Triangles	(2) 47667	1
8241914	8241916	8241910	8241912	Six 4 1/4" (10.8 cm) bain maries	(6) 78710	1

Approximate Dimensions- Shown in inches (cm)

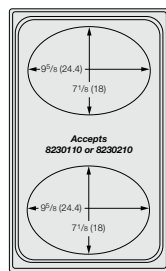
— Overall Dimensions 21 1/8" x 12 3/4" (53.6 x 32.4cm)



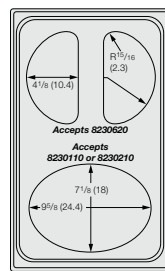
82401XX



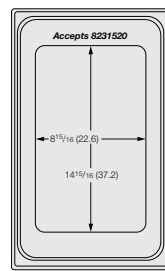
82402XX



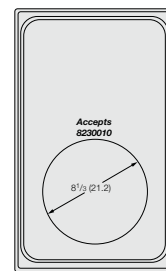
82403XX



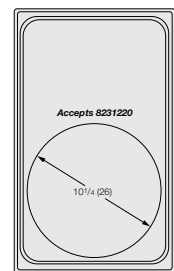
82404XX



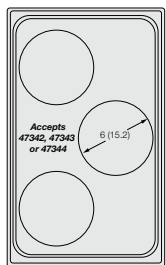
82405XX



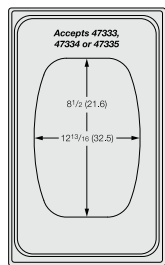
82406XX



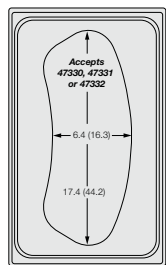
82407XX



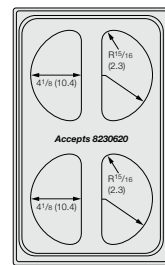
82409XX



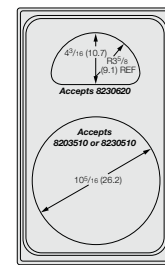
82411XX



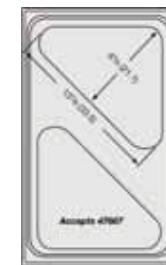
82412XX



82413XX



82414XX



82415XX



82419XX

Miramar® Decorative Pans

Miramar® Stainless Steel Decorative & Plain Pans

- 18-8 high-polished stainless steel construction in 1.2mm and 1.5mm thicknesses – durable and easy to clean
- Multiple shapes and capacities for a variety of foods and more appealing presentations
- Decorative pans have a stylish embossed pattern on rim adding elegance and style to your buffet presentation
- Various sized pans to fit in standard well opening or in templates
- Safe for direct food contact – will not affect color or flavor of foods
- Dishwasher safe
- New 1/6 size pans with satin finish and mirror polished rims



Great for Chafers, too!

Valhalla™ Chafers sold separately—see page 9-23



Miramar® Decorative and Plain Rectangular Pans

DECORATIVE ITEM	PLAIN ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
8230310①	8230305①	Full-size - 1¼" (3.2 cm) deep	2.9 (2.7)	21½ x 13⅝ x 1¼ (54.6 x 33.8 x 3.2)	1
8230410①	8230405①	Full-size - 2½" (6.4 cm) deep	6.3 (6.1)	21½ x 13⅝ x 2½ (54.6 x 33.8 x 6.4)	1
8231520	—	¾-Size 2¼" (5.7 cm) deep	4.1 (3.9)	19½ x 12 x 2¼ (49.5 x 30.5 x 5.7)	1
8231820	—	Half-size 1½" (3.8 cm) deep	2.15 (2)	13⅞ x 10⅝ x 1½ (33.2 x 27.0 x 3.8)	1
8230720	8230705	Half-size 2¾" (7.0 cm) deep	3.4 (3.2)	13⅞ x 10⅝ x 2¾ (33.2 x 27.0 x 7.0)	1
8230820	8230805	Half-size long 2¾" (7.0 cm) deep	3 (2.8)	20⅝ x 6½ x 2¾ (53.2 x 16.5 x 7.0)	1
8230920	8230905	Half-size long 4" (10.2 cm) deep	4.4 (4.1)	20⅝ x 6½ x 4 (53.2 x 16.5 x 10.2)	1
8231120	8231105	Third-size 2½" (6.4 cm) deep	1.9 (1.8)	13⅞ x 7 x 2½ (33.2 x 17.8 x 6.4)	1
8231020	8231005	Third-size 4" (10.2 cm) deep	2.7 (2.5)	13⅞ x 7 x 4 (33.2 x 17.8 x 10.2)	1
8262220	8262205	Sixth-size 2½" (6.4 cm) deep	.86 (.81)	6½ x 7 x 2½ (16.5 x 17.8 x 6.4)	1
8264220	8264205	Sixth-size 4" (10.2 cm) deep	1.24 (1.17)	6½ x 7 x 4 (16.5 x 17.8 x 10.2)	1
8266220	8266205	Sixth-size 6" (15.2 cm) deep	1.79 (1.7)	6½ x 7 x 6 (16.5 x 17.8 x 15.2)	1

①Material thickness is 1.5mm, all others 1.2mm

Decorative Pan selection continues on next page.

Miramar® Bowed and Curved Rectangular Pans

	ITEM	DESCRIPTION	DEPTH INCHES (CM)	DIMENSIONS—L X W INCHES (CM)	VOLUME CAPACITY QT (L)	CASE LOT
	47334	Bowed food pan - 1½"	1½ (3.8)	13⅞ x 9⅞ (34.4 x 23.9)	2.3 (2.18)	6
	47333	Bowed food pan - 2½"	2½ (6.4)	13⅞ x 9⅞ (34.4 x 23.9)	3.8 (3.6)	6
	47335	Bowed water pan	3⅞ (9.7)	13⅞ x 9⅞ (34.4 x 23.9)	5.9 (5.58)	2
	47331	Curved food pan - 1½"	1½ (3.8)	19¾ x 8⅝ (50.1 x 21.1)	1.3 (1.23)	6
	47330	Curved food pan - 2½"	2½ (6.4)	19¾ x 8⅝ (50.1 x 21.1)	3.7 (3.5)	6
	47332	Curved water pan	3⅞ (9.7)	19¾ x 8⅝ (50.1 x 21.1)	6.2 (5.87)	2

Miramar® Decorative Pans

■ Refer to page 9-12 for product features

Miramar® Soup Insets & Covers

- Welded hinge on cover
- Hollow knob stays cool to touch
- Covers are not NSF



Brass Knob Cover

INSET ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (Dia x H) IN (CM)
8230010	Soup inset	7 (6.6)	10½ x 8 ⁵ / ₁₆ (26.7 x 21.1)
8231220①	Soup inset	10 (9.5)	12 x 7 ⁷ / ₈ (30.5 x 20.0)

BRASS KNOB ITEM	CHROME KNOB ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (Dia x H) IN (CM)
8231620②	8231610②	Hinged cover for 7 qt (6.6 L) soup inset	—	10 ⁹ / ₁₆ x 3 (26.8 x 7.6)
8261720②	8261710②	Hinged cover for 10 qt (9.5 L) soup inset	—	12 x 3 (30.5 x 7.6)

Note: Material thickness – Suffix “10” denotes 1.5mm and suffix “20” denotes 1.2mm

① No embossed pattern on rim ② Not NSF



8230010 with 8231610 inset cover

Miramar® Decorative Oval & Half Oval Pans



8230620

8230210

8231420

ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)
8230210	Small oval - 2½" (6.4 cm) deep	2 (1.9)	13 ¹ / ₈ x 8 ⁷ / ₈ x 2½ (33.3 x 22.5 x 6.4)
8230110	Small oval - 4" (10.2 cm) deep	3.4 (3.2)	13 ¹ / ₈ x 8 ⁷ / ₈ x 4 (33.3 x 22.5 x 10.2)
8231420	Large oval - 2" (5.1 cm) deep	3 (2.8)	19 ¹ / ₁₆ x 11 ⁷ / ₈ x 2 (48.4 x 30.2 x 5.1)
8231320	Large oval - 4" (10.2 cm) deep	6.4 (6.1)	19 ¹ / ₁₆ x 11 ⁷ / ₈ x 4 (48.4 x 30.2 x 10.2)
8230620	Half oval - 4½" (10.8 cm) deep	1.7 (1.6)	8 ⁷ / ₈ x 6½ x 4½ (22.5 x 16.5 x 11.4)

Note: Material thickness – Suffix “10” denotes 1.5mm and suffix “20” denotes 1.2mm

Miramar® Decorative Casserole Pans



8203510

ITEM	DEPTH IN (CM)	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)
8203510	2½ (6.4)	2.4 (2.3)	12 x 13 x 2½ (30.5 x 33.0 x 6.4)
8230510	4 (10.2)	4.1 (3.9)	12 x 13 x 4 (30.5 x 33.0 x 10.2)

Note: Material thickness – Suffix “10” denotes 1.5mm and suffix “20” denotes 1.2mm

Miramar® Round Bowl Pans



ITEM	DESCRIPTION	CAPACITY QT (L)	TOP OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
47343	Food pan	.5 (.5)	6¾ (17.1)	1½ (3.8)	6
47342	Food pan	.9 (.8)	6¾ (17.1)	2½ (6.4)	6
47344	Water pan	1.7 (1.6)	6 ¹⁵ / ₁₆ (17.6)	3 ¹ / ₁₆ (9.4)	2

Great for Chafers, too!

Valhalla™ Chafers sold separately—see page 9-23



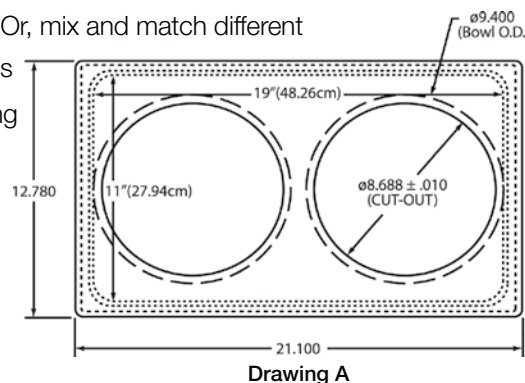
Decorative embossed pattern

Creating your own personalized buffet is as easy as 1•2•3!

Vollrath® can help you create exactly the food display you need to fit your menu offering. Custom Miramar™ templates are available in four finish/surface materials and can be custom configured in hundreds of combinations to create attractive and efficient buffets. We also create templates for non-Vollrath products too! See below for complete instructions.

Select your Miramar Pans or Cookware.

1 Request a Miramar Template Request Form from your Vollrath Sales Representative. Choose which Miramar pans or cookware components you require for your buffet menu from our extensive selection. Make sure to consider how many of each component can fit into a single-, or double-well. Or, mix and match different components into each available well space. Provide the cut-out sizes needed or a list of the products to be incorporated. When configuring your custom template, keep in mind that the cutouts need to be inset from the edge to accommodate the integral rib that secures the template in place. The actual live area for a single well template is 11" x 19" (27.94 cm x 48.26 cm). Refer to **Drawing A** and the charts on the previous pages for product dimensions.



Select your Template finish/material.

2 Available in four distinct finishes/materials designed to complement your Miramar product selection. Each selection is durable, easy to clean and is dishwasher safe.



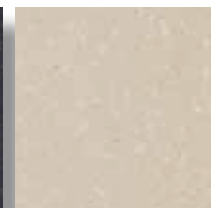
Stainless Steel



Stainless Steel/
Satin Edge



Night Sky



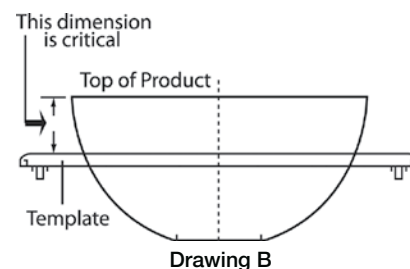
Oyster

Submit your order form to us.

3 After receiving your custom order form, we will review your request to confirm the template can be produced as specified. We then will provide you a price quote. Final drawings are provided for your review and approval. Once approved, submit to us a purchase order and manufacturing of your custom template will begin. Your order will be shipped within 3 weeks from the receipt of your purchase order.

We create custom templates for non-Vollrath product too!

For all non-Vollrath requests, you must provide to us a sample of each of the products to be incorporated, the critical dimension shown in **Drawing B** (dimension indicates the desired height the product will extend above the template), and a rough sketch of the positioning/orientation desired for the non-Vollrath product.



Intrigue™ Induction Chafers



Induction



Vollrath introduces the Intrigue™ line of Induction chafers. This elegant yet versatile chafers offers a low profile design for better presentation of food — its prime objective!



46120

46125



46120 shown with porcelain food pan



46121 shown with stainless steel food pan



46114 S/S Stand accepts canned fuel or Vollrath's universal chafers heater



46549 Stand accepts canned fuel or Vollrath's universal chafers heater



46123



46121 shown in use

- New glass top version allows viewing of food without opening chafers – maintaining food quality
- Mirror-finished 18-8 stainless steel food pan constructed for durability and easy cleaning
- Low profile design keeps food lower to countertop surface for easier self-serve applications
- Mirror-finished 18-0 stainless steel water pan for use with induction heaters and easy cleaning
- Available in brass plated or mirror-finished stainless steel accents to complement your decor
- Removable cover with baffle, slow-moving hinge design holds cover in closed, 45° or 90° position
- Reinforced bracket with rubber table feet for longer life and to keep chafers in place
- Available with stainless steel or porcelain food pans

Drop-In Induction Ranges

Intrigue™ Induction Ranges are the perfect match for Vollrath's Intrigue™ Induction Chafers!



69501

See pages 2-5 to 2-7 for more information

Buffet Induction Tables

Equipped with Vollrath's cutting-edge Mirage® Commercial Drop-In Induction Warmers!



See pages 5-49 and 5-50

Round Intrigue™ Induction Chafers

ITEM	DESCRIPTION	DIMENSIONS (W X H): IN (CM)	CASE LOT	TOTE BOX
46120	Large round 6 qt (5.8 L), brass trim with porcelain food pan	15½ x 3⅝/32 (39.4 x 8.0)	1	52645
46121	Large round 6 qt (5.8 L), brass trim with S/S food pan	15½ x 3⅝/32 (39.4 x 8.0)	1	52645
46124	Large round 6 qt (5.8 L), brass trim with S/S food pan	15½ x 3⅝/32 (39.4 x 8.0)	1	52645
46122	Large round 6 qt (5.8 L), S/S trim with porcelain food pan	15½ x 3⅝/32 (39.4 x 8.0)	1	52645
46123	Large round 6 qt (5.8 L), S/S trim with S/S food pan	15½ x 3⅝/32 (39.4 x 8.0)	1	52645
46125	Large round 6 qt (5.8 L), S/S trim with S/S food pan	15½ x 3⅝/32 (39.4 x 8.0)	1	52645
46130	Replacement porcelain food pan 6 qt (5.8 L)	15½ x 2¾ (39.4 x 7.0)	1	52645
46131	Replacement S/S food pan 6 qt (5.8 L)	15½ x 2¾ (39.4 x 7.0)	1	52645
46126	Replacement glass lid – brass trim	–	1	52645
46127	Replacement glass lid – stainless steel trim	–	1	52645
46549	Round black chafers stand ①	–	1	–
46114 <small>new</small>	Round S/S stand ①	–	1	–

①Stand requires a fuel cup or universal chafers heater – order separately

Intrigue™ Induction Chafers

Vollrath expands the Intrigue™ line to include Square Induction Chafers and new display stands. These elegant yet versatile chafers offer a low profile design for better presentation of food – their prime objective!



Induction



new

- New glass top version allows viewing of food without opening chafers – maintaining food quality
- Mirror-finished 18-8 stainless steel food pan constructed for durability and easy cleaning
- Low profile design keeps food lower to countertop surface for easier self-serve applications
- Mirror-finished 18-0 stainless steel water pan for use with induction heaters and easy cleaning
- Available in brass plated or mirror-finished stainless steel accents to complement your decor
- Removable cover with baffle, slow-moving hinge design holds cover in closed, 45° or 90° position
- Reinforced bracket with rubber table feet for longer life and to keep chafers in place
- Available with stainless steel or porcelain food pans



46134



46112 Black Stand shown with and without 46132 Chafers



46132 shown with 46113 S/S Stand



46134



46132



46132 shown with stainless food pan

Square Intrigue™ Induction Chafers

new

ITEM	DESCRIPTION	DIMENSIONS (W X H): IN (CM)	CASE LOT	TOTE BOX
46132	Square 6 qt (5.8 L) S/S Chafers w/Solid Top & S/S Food Pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46134	Square 6 qt (5.8 L) S/S Chafers w/Glass Top & S/S Food Pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46133	Square 6 qt (5.8 L) S/S Chafers w/Solid Top & Porcelain Food Pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46135	Square 6 qt (5.8 L) S/S Chafers w/Glass Top & Porcelain Food Pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46136	Replacement Porcelain Food Pan - Square 6 qt (5.8 L)	15.43 x 2.48 (39.2 x 6.3)	1	52645
46137	Replacement S/S Food Pan - Square 6 qt (5.8 L)	15.43 x 2.48 (39.2 x 6.3)	1	52645
46112	Square Black Chafers Stand ①	–	1	–
46113	Square S/S Stand ①	–	1	–

① Stand requires a fuel cup or universal chafers heater – order separately

Vollrath® Premier Chafer Lines

Vollrath offers some of the finest, complete sets of chafer lines featuring heavy duty, 18-8 mirror-finished stainless steel, full 3-position hinge operation and dripless cover and water pan designs.

Somerville™

See page 9-18

new



Attractive presentations and unique design features set the standard.

- Heavy-duty 18-8 mirror-finished stainless steel
- Durable construction
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page 9-32)
- A full offering of matching buffet components also available

New York, New York®

See page 9-20



Valhalla™

See page 9-23



Unique features



Channeled Cover

Condensation gets channeled to the water pan instead of on food.



Dripless Water Pan

Extra wide rim keeps food from dropping below onto table.



Breakthrough Hinge Design

Hinge stops in closed, 90-degree and fully-open positions with little force.



Removable Cover

Cover removes completely for easy cleaning.



Windguard

Shields fuel from wind and creates a more attractive appearance.

Somerville™ Buffet Service

new

Vollrath is proud to introduce a new line of buffet service - Somerville™. Inspirational design that also offers functionality and high quality. The stunning finish and unique accent features bring an upscale image to any décor.



- Elegant mirror-finished stainless steel
- Heavy duty and easy to clean
- Durable solid legs and welded construction
- New hinge design works in the closed, 90°degree, and fully-open position using only moderate force to change position – no levers or switches required to operate
- 9 qt rectangular chafers include Super Pan 3® food pan
- Included windguard shields fuel from wind for outdoor use and for more attractive presentations
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page 9-32)



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
4634010	Fully retractable 9 qt rectangular chafer - w/dripless water pan, 3-position dome cover	26¼ x 18¾ x 18¾ (66.7 x 47.9 x 47.6)	1	52647
4635710	Soup urn, 7 qt (6.6 L)	13 x 11 x 23½ (33 x 27.9 x 59.7)	1	52645
4635410	Gravy/sauce urn, 4 qt (4.4 L)	13 x 11 x 19¼ (33 x 27.9 x 50.2)	1	52645
4635310	Coffee urn, 3 gal (11.4 L)	13 x 13½ x 22 (33 x 34 x 56)	1	—
4635510	Coffee urn, 5 gal (18.9 L)	13 x 13½ x 27¾ (33 x 34 x 70)	1	—
4635110	Milk dispenser, 5 qt (4.8 L)	8 x 12¾ x 16¾ (20 x 33 x 42)	1	—
4635810	Juice/cold beverage dispenser, 8 qt (7.6 L)	12¾ x 8 x 22¾ (33 x 20 x 57)	1	—
4635210	Double cereal dispenser, each 4 qt (3.8 L)	12 x 8¾ x 23¾ (31 x 22 x 60)	1	—
4634110	Round drop-in chafer, 6 qt (5.7 L)	21 x 21 x 15¾ (53 x 53 x 40)	1	—

Somerville™ Accessories

CHAFFER ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	DOMES COVER	TOTE BOX
4634010	90022	46259	46864	4634020-1	52647
4635710	4635730-1	—	46864	4635720-1	52645
4635410	4635430-1	—	46864	4635420-1	52645

Windway® Dripless Countertop Buffet Service



Setting
the Standard™

For the ultimate experience in fine dining, Vollrath is pleased to offer the complete line of Windway® chafers and buffetware.

- Heavy-duty bright mirror-finished 18-8 stainless steel construction
- Clear coated brass trim to deter discoloration

- 9 qt rectangular chafers include Super Pan 3® food pan
- 6 qt round chafers include food pan – divided food pan available
- Countertop chafers use standard fuel or Vollrath's Universal Electric Heater (sold separately – see page 9-32)
- Chafer windguard shields fuel from wind for outdoor use and for more attractive presentations
- Coffee urns offer an elegant tapered design with a removable faucet for easy cleaning



46193



46290



46293

ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46290	49590 ^①	Fully retractable rectangular chafer 9 qt w/dripless water pan	25 x 17½ x 19 (63.5 x 44.45 x 48.26)	1	52647
46293	49593 ^①	Fully retractable round chafer 6 qt w/dripless water pan	23½ x 20½ x 20 (59.69 x 52.07 x 50.8)	1	–
46193	48593 ^①	Medium coffee urn, 3 / 77 / 11.4 (Gal / Cup / L) capacity	12½ x 14½ x 20¾ (31.7 x 36.8 x 52.7)	1	–
46194	48594 ^①	Large coffee urn, 5 / 128 / 18.9 (Gal / Cup / L) capacity	12½ x 14½ x 25½ (31.7 x 36.8 x 64.7)	1	–

^①For silverplate information, see page 9-37

Windway® Accessories^②

CHAFFER ITEM	FOOD PAN	WATER PAN	COVER	FUEL HOLDER	TOTE BOX
46290	90022	46259		46864	52647
46293	46862 or 46861 (divided)	46269		46864	–
46193	–	–	46198	46864	52645
46194	–	–	46198	46864	52645

^②Refer to www.vollrathco.com for additional replacement part information

New York, New York® Dripless Countertop Buffet Service

- Brilliant mirror-finished 18-8 stainless steel
- Durable solid legs and welded construction
- Clear coated brass trim to deter discoloration

When the most elegant dining atmosphere is needed, choose the line that sets the standard — New York, New York®. A favorite of hotels, restaurants and caterers who desire quality, elegance and value.

- 9 qt rectangular chafers include Super Pan 3® food pan
- 6 qt round chafers include food pan — divided food pan available
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page 9-32)
- **Standard New York, New York® Chafer dome covers only open to the 90°**

46255



46265



46070



New York, New York
Drop-in Style Chafers
(Page 9-22)

ITEM	SILVERPLATE ITEM ①	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46255	48755①	Fully retractable rectangular chafer 9 qt w/dripless water pan, 3-position dome cover	25 x 17½ x 18½ (63.5 x 44.45 x 47)	1	52647
46265	48765①	Fully retractable round chafer 6 qt w/dripless water pan, 3-position dome cover	19 x 19 x 18½ (48.26 x 48.26 x 47)	1	52647
46080	48780①	Full-size rectangular chafer 9 qt w/standard water pan, dome cover only opens to the 90°	25½ x 18½ x 18½ (64.8 x 47 x 47)	1	52647
46070	48770①	Round chafer 6 qt w/standard water pan, dome cover only opens to the 90°	18½ x 18 x 18¾ (47 x 45.7 x 47.6)	1	52647

①For silverplate information, see page 9-37

New York, New York® Coffee Service

- Stainless steel to provide complete, matching buffet service
- Removable faucet for easy cleaning
- Hinged cover allows for one-handed refilling



ITEM	SILVERPLATE ITEM ①	CAPACITY GAL/CUPS/L	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46093	48793①	3/77/11.4	12¾ x 13 x 19¾ (32.4 x 33.0 x 50.2)	1	52647
46094	48794①	5/128/18.9	15½ x 16½ x 21¾ (39.4 x 41.9 x 55.2)	1	52647

①For silverplate information, see page 9-37

New York, New York® Soup and Gravy Chafers

- Hinged cover allows for one-handed refilling



ITEM	SILVERPLATE ITEM ①	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46090	48790①	Soup chafers 7 qt (6.6 L)	12¾ x 10¼ x 19¾ (32.4 x 26.0 x 50.2)	1	52645
46095	48795①	Gravy/sauce chafers 2½ qt (2.4 L)	12¾ x 10¼ x 15 (32.4 x 26.0 x 38.1)	1	52648

①For silverplate information, see page 9-37

New York, New York® 2-Gallon Cold Beverage Dispenser

- Stainless steel ice tube® features convenient handle for easy sanitary removal
- Keeps beverages cold
- Two gallon (7.6 L) clear polycarbonate beverage container with fill line indicator
- 18-8 stainless steel mirror-finished base, cover and ice tube



ITEM	DESCRIPTION	CAPACITY GAL/CUPS/L	DIMENSIONS (L X W X H) ③ IN (CM)	CASE LOT	TOTE BOX
46280	Brass accents	2/51/7.6	21 x 8 dia/11 (53.3 x 20.3 dia/27.9)	1	52645
46285	Chrome accents	2/51/7.6	21 x 8 dia/11 (53.3 x 20.3 dia/27.9)	1	52645

②For maximum performance, use crushed ice in ice cylinder. ③ Dimensions at faucet
Note: See replacement parts information below

New York, New York® Punch Bowl

- Mirror-finished stainless steel
- Large capacity — ideal for punch or salads
- Adds an elegant touch to your buffet presentation



ITEM	SILVERPLATE ITEM ①	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
46072	48772①	Punch bowl, 5-gal (18.9 L)	17 x 11½ (43.2 x 29.2)	1

①For silverplate information, see page 9-37

New York, New York® Accessories

CHAFFER ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	DOMES COVER	TOTE BOX
46255	90022	46259	46864	46261, 46263	52647
46080	90022	46082	46864	46084	52647
46265	46862	46269	46864	46262, 46276	52647
46070	46862	46073	46864	—	52647
46090	46088	—	46864	46089	52645
46093	—	—	46864	46089	52647
46094	—	—	46864	46087	52647
46095	46104	—	46864	46089	52648

Note: Refer to www.vollrathco.com for replacement part information

Replacement parts for 46280 and 46285 New York, New York® 2-Gallon Cold Beverage Dispenser

S/S	CHROME	DESCRIPTION	CASE LOT
46271	46271	Base, mirror-finished stainless steel	1
46830	46830	Replacement polycarbonate container	1
46272	46283	Cover and knob, mirror-finished stainless steel	1
46273	46284	Knob only — for cover	1
46274	46287	Spigot with handle	1
46275	46288	Handle only — for spigot	1
46831	46381	Ice tube, mirror-finished stainless steel	1

Colored Double Wall Insulated Display Bowls



A perfect complement for your tabletop or buffet setting.



See pages 9-43 for more information

Drop-In Retractable Dripless Chafers

The drop-in chafers are ideal for food serving stations such as Vollrath or other countertops.



Channeled Cover

Condensation accumulates in the dome cover and is transferred through the channel in the cover back into the water pan. Keeps the water out of the food and off the table.



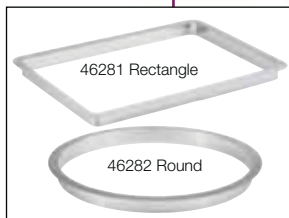
Breakthrough Hinge Design

New hinge design works in the closed, 90°, and fully-open position using only moderate force to change position. No levers or switches required to operate.



Dripless Water Pan

The extra wide rim of the water pan does not allow food or water to drop below the chafers onto the table and creates a more stylish appearance.



Retrofit Kits

Adapter plates available for retrofit installations. Refer to specification sheet for cut-out dimensions.



Easy Installation

Secures easily to any countertop with two clips and screws (included).



Removable Cover

The new design includes a removable cover for easy cleaning.

- Mirror-finished 18-8 stainless steel for durability and easy cleaning
- Clear coated brass trim to deter discoloration
- Available in round or rectangular New York, New York® styles
- 9 qt rectangular chafers include Super Pan 3® food pan
- 6 qt round chafers include food pan — divided food pan available
- Drop-In chafers require Vollrath's Universal Electric Heater^① (1 per chafers — sold separately)

^①For electric heater information see page 9-32



Universal Electric Heater Required

Operates without open flame for a safe operation. Sold separately. See page 9-32 for more information.

New York, New York® Drop-In Retractable Dripless Chafers

ITEM	SILVERPLATE ITEM ^②	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46258	48758 ^②	Rectangular 9 qt w/dripless water pan & dome cover	25½ x 18 x 18½ (64.77 x 45.72 x 47)	1
46268	48768 ^②	Round 6 qt w/dripless water pan & dome cover	19 x 19 x 8¼ (48.26 x 48.26 x 20.96)	1

^②For silverplate information, see page 9-37

Note: Refer to www.vollrathco.com for replacement part information



Accessories

ITEM	FOOD PAN	WATER PAN
46258	90022	46259
46268	46862	46269

Valhalla™ Dripless Countertop Buffet Service

Vollrath introduces the new Valhalla™ Countertop Buffet Service in two attractive looking styles. Select from either black or burnt maple accents for a contemporary elegance for your upscale buffet presentation.



Setting
the Standard™



49855

- Heavy-duty mirror-finished 18-8 stainless steel construction — durable and easy to clean
- Chrome-plated or black powder-coated aluminum hardware is durable and complements stainless construction and accents
- Hardwood cover handles and chafer legs in black or burnt maple for a stylish upgrade
- Mirror-finished leg support brackets offer extra support as well as an elegant accent
- Hardwood handles are cool to touch
- Windguard shields fuel from wind for outdoor use and more attractive presentations
- Coffee Urns have elegant tapered design and removable faucet for easy cleaning
- Coffee Urns have a capacity of 3 / 77 / 11.4 (Gal / Cup / L)



49965



46833



46834

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	FOOD PAN INCLUDED	WATER PAN INCLUDED	CASE LOT	TOTE BOX
49855	Rectangular 9 qt with black and burnt maple accents	26 x 20½ x 18½ (66 x 52 x 47)	90022	46259	1	
49865	Round 6 qt with black and burnt maple accents	19½ x 19½ x 19 (49.5 x 49.5 x 48.26)	46862	46269	1	52647
49955	Rectangular 9 qt with chrome and black hardwood accents	26 x 20½ x 18½ (66 x 52 x 47)	90022	46259	1	
49965	Round 6 qt with chrome and black hardwood accents	19½ x 19½ x 19 (49.5 x 49.5 x 48.26)	46862	46269	1	52647
46833	Coffee Urn with chrome and black hardwood accents	12⅞ x 13 x 22⅞ (30.7 x 33.1 x 56.8)	-	-	1	-
46834	Coffee Urn with black and burnt maple accents	12⅞ x 13 x 22⅞ (30.7 x 33.1 x 56.8)	-	-	1	-

Orion® Buffet Service



Setting the Standard™

Understated elegance complements any buffet setting. Distinctive curves and profile create a style that accentuates any presentation from casual to fine dining.

- Heavy-duty, mirror-finished stainless steel
- All welded construction

Orion® Retractable Chafers

- Full three position operation
- Baffled hinge for smooth cover action
- Perforated cover helps reduce condensation
- Windguard for outdoor use
- Removable cover for easy cleaning
- Chafers include food pan, water pan and fuel holder(s)



Electric Chafer (46529)

- Ships with a 46682 full size electric water pan, rated 120V, 450W
- Automatically regulates to maintain water temperature at approximately 180° – 200°F (82.2° – 93.3°C) - does not require an adjustable thermostat
- 6 foot cord and plug



ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46520	Full-size rectangular 9.0 qt (8.6 L)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	52647
46529	Full-size rectangular w/electric heater	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	52647
46530	Round retractable 6 qt (5.7 L)	18½ x 18 (47 x 46)	1	52647

Receptacle

120V



5-15R

UL listing applies to electric water pan only



Gravity level switch allows 90° and fully open cover. Specially designed hinge included for smooth cover travel.



New windguard prevents your heat source from blowing out.



Attractive legs add to the style of the Orion chafers.



Perforated cover helps reduce condensation in the cover.

Orion® Accessories

CHAFFER ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	COVER HOLDER	TOTE BOX
46518	46519	46331	46864	46531	46431	52647
46500	46504	46332	46864	46532	46432	52645
46501	46505	46333	46864	46533	46433	52645
46502	46506	46334	46864	46534	46434	52646
46503	46507	46335	46864	46535	46435	52646
46520	46519	46082	46864	—	—	52647
46530	46862	46073	46864	—	—	52647



46518

Integral dome cover holder for convenient storage



Setting the Standard™

Orion® Lift-Off Chafers

- Feature mirror-finished drippless pans
- Complete with built-in cover holder designed for convenient storage
- Includes cover holder, water pan, food pan, dome cover and fuel holder(s)

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46518	Full size oblong chafers 9.0 qt (8.6 L) — complete	27 x 14 x 13½ (67.5 x 35 x 33.8)	1	52647
46500	Large oval chafers 6 qt (5.7 L)	21¾ x 17½ x 13⅜ (55.2 x 44.5 x 34)	1	52645
46501	Small oval chafers 4 qt (3.8 L)	18½ x 15¼ x 12⅛ (47.0 x 38.7 x 32.2)	1	52645
46502	Large round chafers 6 qt (5.7 L)	19 x 19¼ x 13½ (48.3 x 48.9 x 34.3)	1	52646
46503	Small round chafers 4 qt (3.8 L)	15½ x 15½ x 12½ (39.4 x 39.4 x 31.9)	1	52646



46500



46502

Orion™ Beverage Service

Add the finishing touch to your Orion® Buffet Service with this fine line of beverage service products



See page 9-59 for more information

Round Serving Bowls



See page 9-49 for more information

Maximillian Steel™ Chafer

Vollrath's Maximillian Steel™ Chafer Line exudes contemporary elegance....at an affordable price. Maximillian Steel™ features all stainless appearance. Maximize the excitement of your buffet offerings with the Maximillian™ Chafer line.

Features:

- Mirror-finished stainless steel — durable and easy to clean
- Contemporary styling
- Rectangular chafer features Vollrath cover holder and Super Pan 3® food pan



Maximillian Steel™ Chafers



MAXIMILLIAN STEEL™	DESCRIPTION	DIMENSIONS (L X W X H); IN (CM)	CASE LOT	TOTE BOX
49520	Full-size rectangular 9 qt (8.6 L)	23½ x 17 x 12½ (59.69 x 43.18 x 31.75)	1	52645
49529	Half-size rectangular 4.1 qt (3.8 L)	15 ²⁷ / ₃₂ x 11 ⁵ / ₈ x 12 ³ / ₁₆ (40.24 x 29.53 x 31)	1	52645
49521⓪	Medium round 4.2 qt (4 L)	15 dia x 11½ (38.1 x 38.1 x 29.21)	1	52645
49522⓪	Large round 6 qt (5.8 L)	18 dia x 13 (45.7 x 33)	1	52645
49523	Marmite - 4.2 qt (4 L)	11 dia x 16 (27.9 dia x 40.6)	1	52645
49524	Marmite - 7.4 qt (7 L)	11 dia x 16 (27.9 dia x 40.6)	1	52645
49525	Coffee urn - 11.6 qt (11 L)	13 x 13½ x 19 (33.02 x 34.29 x 48.26)	1	52645

⓪Round chafers include round food pan and round water pan

Panacea™ Chafers

Vollrath's Panacea™ chafer line offers unforgettable style and elegance. Inspired by classic architecture, the unique chafer line features 24K gold accents on mirror-finished stainless steel.

Features:

- Mirror-finished stainless steel — durable and easy to clean
- 24k gold accents add elegance and style
- Classic styling
- Rectangular chafer features Vollrath cover holder and Super Pan 3® food pan



48322 Showing cover holder



Optional Divided Food Pan

- 49334 for 4 qt
- 46861 for 6 qt



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
48322	Full-size rectangular 9 qt (8.6 L)	24 x 17 x 13½ (60.96 x 43.18 x 34.29)	1	52645
48329	Half-size rectangular 4.1 qt (3.8 L)	16⅝ x 11⅝ x 12¾ (42.2 x 29.5 x 32.4)	1	52648
48323①	Medium round 4.2 qt (4 L)	16 x 15 x 11½ (40.64 x 38.1 x 29.21)	1	52645
48324①	Large round 6 qt (5.8 L)	18 dia x 13 (45.7 dia x 33.0)	1	52645
48326	Marmite - 4.2 qt (4 L)	11½ dia x 15½ (29.2 dia x 39.4)	1	52645
48327	Marmite - 7.4 qt (7 L)	11½ dia x 15½ (29.2 dia x 39.4)	1	52645
48328	Coffee urn 11.6 qt (11 L)	13½ x 12 x 19½ (34.29 x 30.48 x 49.53)	1	52645

①Round chafers include round food pan and round water pan

Accessories for Panacea™ Chafers

ITEM	DESCRIPTION	COVER	WATER PAN	FOOD PAN
48322	Full-size rectangular 9 qt	49330	49331	90022
48329	Half-size 4.2 qt	49530	46441	90222
49323	Medium round 4.2 qt	49332	49335	49333
48324	Large round 6 qt	46453-1	46073-2	46862
48326	Marmite - 4.2 qt	46455-1	46448-1	46458-1②
48327	Marmite - 7.4 qt	46451-1	46448-1	46447-1②

②Inset

Accessories for Maximillian Steel™ Chafers

ITEM	DESCRIPTION	COVER	WATER PAN	FOOD PAN
49520	Full size rectangular 9 qt	46463-1	49331	90022
49529	Half-size rectangular 4.2 qt	49531	46441	90222
49521	Medium round 4.2 qt	46465-1	49335	49333
49522	Large round 6 qt	46467-1	46073-2	46862
49523	Marmite - 4.2 qt	46469-1	46448-1	46458-1②
49524	Marmite - 7.4 qt	46470-1	46448-1	46447-1②

②Inset

Classic Brass Trim Buffet Service

Classic style, attention to detail and Vollrath craftsmanship make this line a perennial favorite.

- Solid cast brass leg and handles
- Mirror-finished 18-8 stainless steel
- Clear coated brass trim to deter discoloration



Classic Brass Trim Roll Top Chafer (46051)

- Add the elegance of a roll top cover to this Classic Brass chafers
- Smooth rolling cover opens a full 90° to allow easy access
- Cover (46052) fits most full-size chafers that use **standard dripless water pan** securely without clips or brackets and lifts off for quick food replenishment



Classic Brass Trim Coffee Urn (46029)

- Removable faucet for easy cleaning

Classic Brass Trim Soup Marmite (46075)

- Includes ① separate inset, water pan, cover and fuel holder
- Notched cover so serving utensil can remain in vessel for maximum sanitation

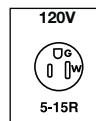


Classic Brass Trim Electric Chafers (46040, 46045)

- Fully adjustable non-thermostatic heat control
- Six foot grounded plug
- 120V, 700W, 6 Amp, AC only
- Water pan is welded to unitized frame
- Frame and control are non-immersible
- Option to use with fuel or electric



Receptacle



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
46050①	Full-size chafers — 9.0 qt (8.6 L)	25¼ x 14½ x 15 (64.1 x 36.8 x 38.1)	1	52645
46035①	One-half size chafers — 4.1 qt (3.8 L)	16¾ x 11½ x 14½ (42.5 x 29.2 x 36.8)	1	52645
46030①	Round chafers — 5.8 qt (5.5 L)	18½ x 15¼ x 14¼ (47.0 x 38.7 x 36.2)	1	52645
46051①	Roll top chafers — 9.0 qt (8.6 L) — complete	25¼ x 15½ x 19¾ (64.1 x 36.8 x 50.2)	1	52647
46052	Roll top cover only	21⅞ x 14⅞ x 9⅝ (53.7 x 37.8 x 24.5)	1	52645
46029	Coffee urn — 3/77/11.4 (Gal/Cups/L)	12¾ x 12 x 21¾ (32.4 x 30.5 x 55.2)	1	52648
46075	Marmite — 7¼ qt (6.9 L)	11¾ x 10¼ x 13¼ (29.8 x 26.0 x 33.7)	1	52647
46040	Long side receptacle electric chafers	25¼ x 18¼ x 15 (64.1 x 46.4 x 38.1)	1	52647
46045	Short side receptacle electric chafers	21¼ x 14½ x 15 (69.2 x 36.8 x 38.1)	1	52647

①Chafers include food pan, water pan, dome cover and fuel holder(s)

Classic Brass Trim Accessories

ITEM	FOOD PAN	WATER PAN	COVERS	FUEL HOLDER	TOTE BOX
46051	90022	46059	46052	46864	52647
46050	90022	46059	46043	46864	52645
46040	90022	—	46043	46864	52647
46045	90022	—	46043	46864	52647
46035	90222	46858	46036	46864	52645
46075	46063-2	46077	46062-2	46864	52647
46030	46862/46861 (divided)	46487	46033-2	46864	52645

Royal Crest™ Buffet Service

A matching ensemble of ornate style and design.

- Satin-finished 18-8 stainless steel
- Solid wood side handles
- Ultra durable stand for long life



Royal Crest™ Lift-Off Chafers

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46880	Full-size oblong 9.0 qt (8.6 L) — complete	26 x 14 ¹ / ₄ x 17 (66.0 x 36.2 x 43.2)	1	52647
46860	Round 5.8 qt (5.5 L) — complete	19 x 15 ¹ / ₄ x 16 ¹ / ₂ (48.3 x 38.7 x 41.9)	1	52645
46847	Half-size 4.1 qt (3.8 L) — complete	17 ¹ / ₄ x 11 x 16 ¹ / ₂ (43.8 x 27.9 x 41.9)	1	52645

Royal Crest™ Coffee Urn

- Removable faucet for easy cleaning

ITEM	CAPACITY GAL/CUPS/L	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46884	3/77/11.4	13 ³ / ₄ x 12 x 21 (34.9 x 30.5 x 53.3)	1	52648

Royal Crest™ Accessories

CHAFFER ITEM	FOOD PAN	WATER PAN	COVER	FUEL HOLDER	TOTE BOX
46880	90022	99745	46881	46864	52647
46860	46862/46861 (divided)	46488	46863	46864	52645
46847	30222	46855	46877	46864	52645
46884	—	—	46889-1	46864	52648

Odyssey® Chafer

- Mirror-finished stainless steel with 24K gold-plated legs and handles
- All welded construction for added strength
- Full-size dome covers can be conveniently stored inside cover holder



ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46320①	Full-size chafer — 9.0 qt (8.6 L)	23 ¹ / ₄ x 14 x 13 ³ / ₄ (59.1 x 35.6 x 34.9)	1	52645

①Includes integrated dome cover holder

Avenger® Economy Roll-Top Chafer

- Mirror-finished 18-8 stainless steel construction – durable and easy to clean
- **Fully-retractable perforated cover** – works in closed, 90° and fully open position for serving flexibility
- Windguard shields fuel from wind for outdoor use and for more attractive presentations
- **46350** includes Vollrath Super Pan 3® 2½" deep rectangular pan with integral ramp for quick and easy removal
- Use standard fuel or Vollrath's Universal electric heater



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	WATER PAN INCLUDED	FOOD PAN	TOTE BOX SOLD SEPARATELY
46350	Rectangular 9 qt (8.6 L)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	46082	90022	52647
46360	Round 6 qt (5.7 L)	18½ x 18 (47 x 45.7)	1	46073	46862	52647

Replacement Parts for Avenger® Chafers

ITEM	DESCRIPTION	CASE LOT
46498	Stainless steel handle for rectangular 9 qt (8.6 L)	1
46499	Stainless steel handle for round 6 qt (5.7 L)	1



Cover Perforations



Windguard

Dakota™ Chafer

Designed to specifically make your buffet more appealing. The combination of polished tubular frame, molded handles and embossed legs makes this the most stylish and economical chafers ever.

- Stacking frame takes up less space when not in use (see page 9-31)
- Includes Super Pan 3® food pan, water pan, dome cover, frame and fuel holder
- Tubular design frame adds style and structural integrity to frame
- Stainless steel matte-finished embossed legs for strength and style
- Molded high temperature nylon handles on frame for easy transport
- Kool-Touch® nylon cover handle is easy to grip and stays cool to touch



99860

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	CASE LOT	TOTE BOX
99860	Rectangular 9 qt (8.6 L) — complete	25 ⁵ / ₈ x 14 ⁵ / ₁₆ x 13 ⁹ / ₁₆ (65.1 x 36.3 x 34.5)	90022	99745	46864	99873	1	52647
99870	Half size 4.1 qt (3.8 L) — complete	18 ¹ / ₁₆ x 12 ¹ / ₁₆ x 13 ⁷ / ₃₂ (45.9 x 30.6 x 33.6)	90222	46858	46864	99869	1	52648

Accessories for Dakota™ Chafers

ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	TOTE BOX
99860	90022	99745	46864	99873	52647
99870	90222	46858	46864	99869	52648

Trimline II Chafer

- Welded frame is stackable for compact storage
- Fuel holders can be removed with water pan in place
- Dome cover with Kool Touch® handle

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
99850	Trimline II Chafer 9.0 qt (8.6 L) — complete	23¼ x 14¼ x 14¼ (59.1 x 36.2 x 36.2)	1	52645
77200	Dome cover	—	1	—
46864	Fuel holder	—	1	—



PanaMax™ Dome Cover

- Patented low profile design complements any chafers, serving line or buffet application
- Durable ergonomic nylon handle offers comfortable grip – heat resistant to 475°F (246°C)
- Mirror-finished stainless steel, looks great and is easy to clean and maintain

ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
49339	Full-size	21 x 13 x 4½ (53.3 x 33 x 11.4)	1



Soup Accessory Kit

- Increase the flexibility of chafers with these accessories
- Kit does not include chafers, water pan, or fuel cups

ITEM	DESCRIPTION	CASE LOT
99880	Double soup buffet accessory kit includes: full-size adaptor plate (19192), two adaptor rings (19194), two 7¼ qt (6.9 L) vegetable insets (78184), two hinged covers (47488), two 4 oz (118.0 ml) Kool Touch® ladles (58044)	1



Stackable Chafers Racks



Trimline II (46885)

- Compact storage — 12 stacked racks are 21" (53.3cm) high
- Sturdy welded frame with integral fuel cup holder
- Holds standard or dripless water pan
- Fuel cups can be removed with water pan in place



46885



46886

Dakota™ (46886)

- Stainless steel matte finish embossed legs for strength and style
- Tubular design frame adds style and structural integrity to frame
- Molded high temperature nylon handles on frame for easy transport
- Stacking frame takes up less space when not in use

ITEM	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46885①	23 ⁵ / ₈ x 13 ¹ / ₄ x 10 ¹ / ₄ (60.6 x 33.7 x 26.0)	3
46886	25 ⁵ / ₈ x 14 ⁵ / ₁₆ x 9 ¹ / ₄ (65.1 x 36.3 x 23.5)	4

①Not designed for use with aluminum foil water pans

Super Pan 3® Food Pan



- 300 series stainless steel
- 22 gauge (.8 mm)
- Unique patented ramp
- Built-in anti-jam stacking lugs
- Specially designed reinforced corners
- Integral frame enhances food presentation



ITEM	OVERALL DIMENSIONS IN (CM)	INSIDE DIMENSIONS IN (CM)	CASE LOT
90022①	20 ⁷ / ₈ x 12 ¹³ / ₁₆ x 2½ (53 x 32.5 x 6.4)	19 ²⁷ / ₃₂ x 11 ⁷ / ₈ x 4 ³ / ₈ (50 x 30 x 11)	6

①For additional sizes see pages 6-5 and 6-6

Water Pans



- 300 series stainless steel
- Dripless style (with lip) prevents condensation from dripping onto table
- 19²⁷/₃₂" x 11⁷/₈" x 4³/₈" (50 x 30 x 11 cm)



99745

99740

ITEM	DESCRIPTION	OVERALL DIMENSIONS: IN (CM)	CASE LOT
99745	Dripless,	22 ¹ / ₁₆ x 14 ³ / ₃₂ x 4 ³ / ₈ (56 x 36 x 11)	2
99740	Standard	20 ²³ / ₃₂ x 12 ³ / ₄ x 4 ³ / ₈ (52.5 x 32.5 x 11)	2

Divided Food Pans

- Heavy-duty 18-8 stainless steel

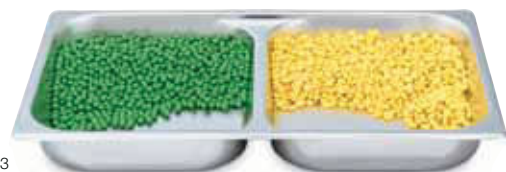
- **46861:** use with chafers 46030, 46070, 46260, 46265, 46268, 46293, 46298, 46860, 46360, 46120, 46121, 46122, 46123, 46124, 46125



46861

- **46853:** use with all full-size chafers

- **49334:** use with chafers 48323, 49321, 49521



46853

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46861	Round, 2.6 qt (2.5 L) capacity per side	15 ¹ / ₈ dia x 2 ⁷ / ₁₆ h. (38.4 dia x 6.2 h.)	1
49334	Round, 1.2 qt (1.2 L) capacity per side	13 ³ / ₈ dia. x 2 ¹ / ₈ h. (34.0 dia. x 5.4 h.)	1
46853	Full-size, 3.4 qt (3.3 L) capacity per side	20 ³ / ₄ x 12 ³ / ₄ x 2½ (53 x 32.5 x 6.4)	6

Universal Electric Chafer Heater

- Designed to maintain the proper serving temperature without the need for open flame
- Sized to fit standard fuel cup openings
- Spring-loaded element maintains full contact with the water pan for efficient heat transfer
- Lighted switch glows when heater is turned on (US model)
- Choose from two power settings
 - use low setting for all coffee urns
- 6 foot long grounded cord
- **Only one chafer heater needed per full-size chafer if set on "high" and water level does not exceed 1/3" (0.8 cm)**

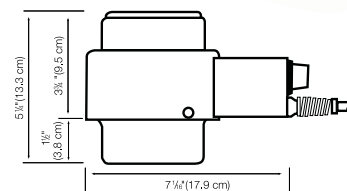
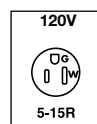


Domestic Models



ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46060 ²	Domestic	120	160/275	2.3	NEMA 5-15P	1

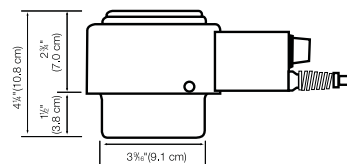
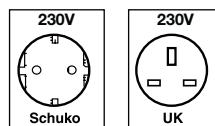
Receptacles



International Models - available for export only



ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46110 ²	Europe	230	120/230	1.0	SCHUKO	1
46115 ²	UK	230	120/230	1.0	UK	1



²Fits all Vollrath chafers except for 46030, 46328, 46430, 46850

Stackable Wire Rack



- Stand is stackable for compact storage
- Heavy-duty chrome plated steel rack holds up to 3 fuel holders
- 1/4" (.6mm) wire diameter
- Holds one dripless water pan



ITEM	DESCRIPTION	CASE LOT
46872 ¹	Wire stand only	3

¹Not designed for use with aluminum foil water pans

Chafer Cover Holder

- 18-8 stainless steel
- Attaches quickly to chafer rack²
- Disassembles easily for compact storage
- Provides convenient storage for dome cover



Note: 46852 attaches on long end

ITEM	DESCRIPTION	CASE LOT
46852	Fits full-size, long end	1

²Does not fit wire chafer stand (46872) or electric chafers

Chafer Name Plates

- Chrome-plated brass with engraved lettering
- Includes three 18" (45.7cm) silver-toned chains
- Dimensions: 4 x 1 1/2" (10.2 x 3.8cm)



ITEM	DESCRIPTION	USED WITH	CASE LOT
46098	"Coffee"	46093, 46094	1
46099	"Decaf"	46093, 46094	1
46100	"Hot Water"	46093, 46094	1

Fuel Holder with Cover

- 18-8 stainless steel
- Fits all chafer stands



ITEM	DESCRIPTION	DIMENSIONS DIA X H: IN (CM)	HANDLE: IN (CM)	CASE LOT
46864	Fuel holder w/cover ³	3 3/8 x 2 7/16 (9.1 x 6.2)	2 1/16 (6.8)	12

³Cover cannot be ordered separately

Tote 'N Store® Chafer Boxes



- Heavy-duty impact resistant plastic construction with integral handles
- Nestable and stackable
- Permanently affixed hinged lids open and close easily
- Integral holes allow for totes to be padlocked



Chafer Totes

ITEM	COLOR	FITS ITEM NUMBER	INSIDE TOP DIMENSIONS (L X W X H): IN (CM)	INSIDE BOTTOM DIMENSIONS (L X W): IN (CM)	CASE LOT
52648	Blue	46029, 46075, 46095, 46884, 48329, 48795, 99870	20 ¹ / ₈ x 11 ³ / ₈ x 12 ³ / ₈ (51.1 x 28.9 x 31.4)	18 ⁷ / ₈ x 10 ¹ / ₈ (47.9 x 25.7)	3
52645	Red	46030, 46035, 46050, 46052, 46090, 46120, 46121, 46122, 46123, 46193, 46194, 46280, 46320, 46321, 46322, 46500, 46501, 46833, 46834, 46847, 46860, 48322, 48323, 48324, 48326, 48327, 48328, 48790, 49322, 49323, 49329, 49520, 49521, 49522, 49523, 49524, 49525, 49529, 99850, 4635710, 4635410	25 ¹ / ₈ x 15 ¹ / ₂ x 11 ⁵ / ₈ (63.8 x 39.4 x 29.5)	23 ⁵ / ₈ x 13 ⁷ / ₈ (60.0 x 35.2)	3
52647	Gray	46040, 46045, 46051, 46070, 46075, 46080, 46093, 46094, 46255, 46265, 46290, 46350, 46360, 46518, 46520, 46530, 46880, 48780, 48770, 48793, 48794, 49865, 49965, 99860, 4634010	28 ³ / ₄ x 20 ³ / ₄ x 18 ³ / ₄ (73.0 x 52.7 x 47.6)	26 ⁵ / ₈ x 18 ⁵ / ₈ (67.6 x 47.3)	1
52646 ^①	Gray	46094, 46193, 46502, 46503	21 ³ / ₄ x 20 ⁷ / ₈ x 13 (55.2 x 53.0 x 33.0)	21 ⁷ / ₁₆ x 20 ¹ / ₂ (54.5 x 52.1)	1

^①Includes removable lid and foam base

Buffetware Box



- Ideal for transporting hollow handle buffetware and table service accessories



Setting the Standard™



ITEM	COLOR	DESCRIPTION	INSIDE TOP DIMENSIONS: (L X W X H) IN (CM)	INSIDE BOTTOM DIMENSIONS: (L X W) IN (CM)	CASE LOT
52649	Gray	Buffetware box	20 ¹ / ₈ x 14 ¹ / ₄ x 4 ⁵ / ₈ (51.1 x 36.2 x 11.8)	18 ³ / ₄ x 13 ¹ / ₄ (47.6 x 33.7)	3

Stainless Steel Serving Trays

- Heavy-gauge stainless steel – highly resistant to corrosion, pitting, and rusting
- Satin-finished rim and mirror-finished interior creates a visual contrast that accentuates the food product
- Integral handles for safer carrying and comfort
- Contemporary geometric styling fits a variety of decors
- Dishwasher safe
- Oval trays have integral handles and triangular trays have raised flange for safer carrying & comfort



Square Trays



Round Trays



Rectangular Trays



Oval Trays



Triangular Trays

ITEM	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82093	Small rectangular	12 x 9 (30.5 x 22.9)	3
82094	Medium rectangular	18 x 10 (45.7 x 25.4)	3
82095	Large rectangular	21 x 12 (53.3 x 30.5)	3
82090	Small square	11 ³ / ₄ x 11 ³ / ₄ (29.8 x 29.8)	3
82091	Medium square	15 ³ / ₄ x 15 ³ / ₄ (40 x 40)	3
82092	Large square	18 ¹ / ₂ x 18 ¹ / ₂ (47 x 47)	3
82096	Small round	12 (30.5) dia	3
82097	Medium round	14 (35.5) dia	3
82098	Large round	16 (40.6) dia	3
82060	Small oval w/integral handles	14 ³ / ₄ x 10 ⁷ / ₈ (37.5 x 27.6)	3
82061	Medium oval w/integral handles	17 ⁵ / ₈ x 13 (44.8 x 33.0)	3
82062	Large oval w/integral handles	21 ¹ / ₈ x 15 ¹ / ₂ (53.7 x 39.4)	3
82066	Small triangular	13 (33.0) dia	3
82067	Medium triangular	15 (38.1) dia	3
82068	Large triangular	17 (43.2) dia	3

Esquire™ Fluted Trays

From the elegant fluted design, to the high quality workmanship you expect from Vollrath, you will be amazed how Esquire trays enhance any buffet presentation.

- Mirror-finished heavy-duty 18-10 stainless steel
- Center embossing enhances style and minimizes noticeable wear
- Food-safe contact area so trays will not pit or discolor
- Dishwasher safe



Setting
the Standard™



ITEM	DESCRIPTION	DIMENSIONS (L X W OR DIA) IN (CM)	CASE LOT
82166	Rectangular fluted tray	18 ¹ / ₄ x 12 ¹ / ₂ (46.4 x 31.8)	3
82167	Rectangular fluted tray	21 x 14 ¹ / ₄ (53.3 x 36.2)	3
82168	Round fluted tray	12 (30.5) dia	6
82169	Round fluted tray	14 (35.6) dia	3
82170	Round fluted tray	16 (40.6) dia	3
82171	Oval fluted tray	14 ³ / ₄ x 10 ⁷ / ₈ (37.5 x 27.6)	3
82172	Oval fluted tray	17 ⁹ / ₈ x 13 (44.8 x 33.0)	3
82173	Oval fluted tray	21 ¹ / ₈ x 15 ¹ / ₂ (53.6 x 39.4)	3

Esquire™
Fluted Tray
Detail



Super Pan 3® Trays

- 300 series stainless steel construction
- 22 gauge (.8 mm)
- Unique patented ramp
- Built-in anti-jam stacking lugs
- Specially designed reinforced corners
- Integral frame enhances food presentation



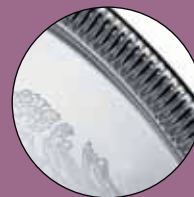
ITEM	DIMENSIONS (L X W) IN (MM)	CASE LOT
92002	25 ⁹ / ₁₆ x 20 ⁷ / ₈ (650 x 530)	6
90002	20 ⁷ / ₈ x 12 ¹³ / ₁₆ (530 x 325)	6
90102	13 ¹⁵ / ₁₆ x 12 ¹³ / ₁₆ (354 x 325)	6
90202	12 ¹³ / ₁₆ x 10 ⁷ / ₈ (325 x 265)	6
90502	20 ⁷ / ₈ x 6 ³ / ₈ (530 x 162)	6
90302	6 ¹⁵ / ₁₆ x 12 ¹³ / ₁₆ (176 x 325)	6
90402	6 ³ / ₈ x 10 ⁷ / ₈ (162 x 265)	6

Elegant Reflections™ Serving Trays

Add serving convenience and a touch of class to your buffet table with these Elegant Reflections™ serving trays.

- Mirror-finished heavy-duty 18-8 stainless steel
- Scalloped gadroon edge
- Center embossing enhances style and minimizes noticeable wear
- Food-safe surface is easy to clean and maintain

- Dishwasher safe



Round Serving Trays



ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIAMETER IN (CM)	CASE LOT
82100	82366 ^①	Round tray	12 ³ / ₈ (31.4)	1
82101	82367 ^①	Round tray	15 ¹ / ₄ (38.7)	1
82102	82368 ^①	Round tray	18 ⁵ / ₈ (47.3)	1

^①For silverplate information, see page 9-37

Oval Serving Trays



ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
82110	82369 ^①	Oval tray	16 x 11 ⁵ / ₈ (40.6 x 29.5)	1
82111	82370 ^①	Oval tray	21 ³ / ₄ x 16 (55.2 x 40.6)	1

^①For silverplate information, see page 9-37

Oblong Serving Trays



Trays without handles are NSF Certified

ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
82122	82372 ^①	With handles ^②	17 ⁷ / ₈ x 13 ⁷ / ₈ (45.4 x 35.2)	1
82123	82373 ^①	With handles ^②	23 ¹ / ₂ x 18 ¹ / ₂ (59.7 x 47)	1
82120 ^③	82380 ^①	Without handles	17 ⁷ / ₈ x 13 ⁷ / ₈ (45.4 x 35.2)	1
82121 ^③	82371 ^①	Without handles	23 ¹ / ₂ x 18 ¹ / ₂ (59.7 x 47)	1

^①For silverplate information, see page 9-37

^②Does not include handle dimensions ^③NSF Certified

Round Gallery Trays



Complement your serving trays with cake stands! (Page 9-49)

ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
82130	82374 ^①	Round tray	13 x 1 ¹ / ₂ (33 x 3.8)	1
82131	82375 ^①	Round tray	15 ¹ / ₄ x 1 ¹ / ₂ (38.7 x 3.8)	1
82132	82376 ^①	Round tray	18 x 1 ¹ / ₂ (45.7 x 3.8)	1

^①For silverplate information, see page 9-37

Odyssey™ Serving Trays

These value priced trays complement casual or formal banquet applications and are ideal for catered events. Various styles to meet your serving needs.

- Tough chrome plating provides long life
- Mirror-finish
- Surface safe for direct food contact
- Premium product at an economy price
- Handwash only^①



Setting the Standard™

^① Not dishwasher safe. Recommend cleaning with sponge, mild detergent, and warm water



Gold Trim Trays

- 24K gold trim

ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
47260	Rectangular tray	18 ¹ / ₄ x 12 ¹³ / ₆₄ (46.3 x 31.3)	6
47266	Rectangular tray	19 ¹ / ₂ x 14 (50 x 35.5)	6
47264	Oval tray	13 ³ / ₄ x 10 (35 x 25.5)	12
47265	Oval tray	18 ¹ / ₈ x 13 (46 x 33)	12

Classic Round Tray

ITEM	DESCRIPTION	DIMENSIONS (DIA) IN (CM)	CASE LOT
47262	Round tray	14 (35.7)	6

8-Sided Trays

ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
47261	8-sided tray	17 ¹ / ₈ x 10 (43.5 x 25.5)	6
47263	8-sided tray	20 x 13 ³ / ₄ (50.5 x 34.5)	6

Victorian Rectangular Tray

ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
47267	Rectangular tray	21 ³ / ₄ x 15 (55.3 x 38)	6

Silverplate Your Buffet and Table Service



Vollrath offers silverplating as an optional finish on many popular pieces of buffetware and table service. Refer to specific product pages for item numbers:

- Chafers
- Creamers
- Coffee Service
- Gravy and Sauce Boats
- Water Pitchers
- Wine Service

- Normal order procedure is **35 day lead time**
- Minimum order quantity is one — ideal for ordering samples or small quantities
- 3 micron, 99.9% pure Silverplate
 - Process of Nickel Strike, Silver Strike
- Silverplate provides extremely durable plating with average life of 5 to 10 years
- Easy maintenance against tarnishing
- **All sales on silverplated items are final – cannot be cancelled or returned**
- Items can be re-plated by Vollrath on a special order basis

Oval Platters

- Mirror-finished 18-8 stainless steel
- Surface safe for direct food contact
- Sanitary open bead design



ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47232	12 x 7 ¹ / ₈ x 7 ⁷ / ₈ (30.5 x 20.0 x 2.2)	6
47234	13 ³ / ₄ x 9 ¹ / ₈ x 7 ⁷ / ₈ (34.9 x 23.2 x 2.2)	6
47236	15 ³ / ₄ x 10 ³ / ₈ x 1 (40.0 x 26.4 x 2.5)	6
47238	18 x 12 x 1 (45.7 x 30.5 x 2.5)	6
47242	21 ¹ / ₂ x 13 ¹ / ₂ x 7 ⁷ / ₈ (54.6 x 34.3 x 2.2)	6

Round Trays

- Mirror-finished 18-8 stainless steel
- Special on the buffet line or at tableside



ITEM	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47212	12 x 3 ³ / ₄ (30.5 x 1.9)	12
47214	13 ⁷ / ₈ x 3 ³ / ₄ (35.2 x 1.9)	12
47216	15 ⁷ / ₈ x 7 ⁷ / ₈ (40.3 x 2.2)	12

Oblong Serving and Display Trays



- Satin-finished stainless steel — heavy-duty construction
- Smooth rounded corners and seamless construction



ITEM	DIMENSIONS (L X W X H) IN (CM)	GAUGE	CASE LOT
80130	13 ⁵ / ₈ x 9 ³ / ₄ x 5 ⁵ / ₈ (34.6 x 24.8 x 1.6)	22	6
80150	15 ¹ / ₈ x 10 ¹ / ₂ x 5 ⁵ / ₈ (38.4 x 26.7 x 1.6)	22	6
80170	17 ¹ / ₈ x 11 ⁵ / ₈ x 5 ⁵ / ₈ (43.5 x 29.5 x 1.6)	22	6
80190	19 x 12 ¹ / ₂ x 5 ⁵ / ₈ (48.3 x 31.8 x 1.6)	22	6

Cater Trays

- Mirror-finished 18-8 stainless steel
- Delicate edging adds touch of elegance



ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47251	19 x 12 ⁵ / ₈ x 1 ¹ / ₂ (48.3 x 31.4 x 1.3)	6

Stainless Steel Plates

- Satin pewter-look 18-8 stainless steel
- Perfect way to present appetizers and desserts



ITEM	DIMENSIONS (DIA) IN (CM)	CASE LOT
47656	6 (15.2)	12



Did you know?

18-8 Stainless steel is

- Dishwasher safe
- Safe for direct food contact
- Very durable
- Won't tarnish or peel



Setting the Standard™

Windway® Hollow Handle Buffetware

- One-piece, mirror-finished 18-8 stainless steel
- Thick handles with finger grips fit the hand comfortably
- Gold-plated swirl accent



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
A. 46653	Oval ladle 6 oz (177.4 ml)	15¼ (38.7)	12
B. 46641	Ladle 4 oz (118.3 ml)	12 ⁵ / ₈ (32)	12
C. 46642	Perforated turner	14 ⁹ / ₈ (37.1)	12
D. 46647	Solid serving spoon	12¼ (31.2)	12
E. 46646	Notched serving spoon	12¼ (31.2)	12
F. 46650	Slotted serving spoon	12¼ (31.2)	12
G. 46645	Buffet tong	11 ⁷ / ₈ (30.2)	6
H. 46640	Ladle with spout 2 oz (59.1 ml)	12 ⁵ / ₈ (32)	12
I. 46643	Pie server	11¾ (29.9)	12
J. 46644	Pastry server	11½ (29.2)	12
K. 46651	Slicing knife	13¾ (34.9)	12
L. 46652	Carving knife	12 ⁹ / ₁₆ (31.9)	12
M. 46648	Pot fork 2-tine	11½ (29.2)	12
N. 46649	Cold meat fork 4-tine	10 ⁷ / ₁₆ (26.4)	12



Spoon Rest

- Mirror-finished stainless steel

See Page 9-51



Enhance your buffet presentation with Hollow Handle Utensils.

Windway Buffet Service,
Page 9-19

Orion Buffet Service,
Pages 9-24 and 9-25



Hollow Handle Buffetware

- One-piece, mirror-finished stainless steel
- Comfortable handles with finger grips
- Well-balanced design



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46905	Ladle with spout 1 oz (29.6 ml)	11 ⁹ / ₁₆ (29.4)	12
46907	Ladle with spout 2 oz (59.1 ml)	12 ⁹ / ₁₆ (31.9)	12
46909	Ladle 4 oz (118.3 ml)	12 ⁹ / ₁₆ (31.9)	12
46930	Perforated turner	14 ³ / ₁₆ (36.0)	12
46935	Pie server	11 ³ / ₁₆ (28.4)	12
46936	Pastry server	11 (27.9)	12
46937	Cheese plane	11 (27.9)	12
46952	Solid serving spoon	11 ⁵ / ₈ (29.5)	12

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46960	Slotted serving spoon	12 (30.5)	12
46950	Notched serving spoon	11 ⁵ / ₈ (29.5)	12
46956	Cold meat fork 4-tine	10 ³ / ₈ (26.4)	12
46955	Pot fork 2-tine	11 ³ / ₁₆ (28.4)	12
48145	Slicing knife with 9" (22.9 cm) blade	13¾ (34.9)	12
48146	Carving knife with 8" (20.3 cm) blade	12¾ (32.4)	12

Kool Touch® Buffetware

- Attractive black Kool Touch® coating insulates to provide a cool grip
- Heat resistant to 180°F (82.2°C)
- 18-8 stainless steel with hollow handles



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46916	Ladle 4 oz (118.3 ml)	12 ⁹ / ₁₆ (31.9)	12
46918	Pot fork 2-tine	11 ³ / ₁₆ (28.4)	12
46919	Slotted serving spoon	12 (30.5)	12
46917	Solid serving spoon	11 ⁵ / ₈ (29.5)	12
46920	Notched serving spoon	11 ⁵ / ₈ (29.5)	12

Stainless Steel Buffet Serving Tongs

- One-piece, mirror-finished stainless steel
- Stylishly designed for durability and function



ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46929	48429 ^①	Pastry tongs	8 (20)	24
46928	48428 ^①	Bread tongs	9 ¹ / ₄ (23.5)	12
46927	48427 ^①	Scalloped serving tongs	10 (25)	12
46926	48426 ^①	Serving tongs	8 ¹ / ₄ (21)	12
46925 ^②	48425 ^{①②}	Scissors salad tongs	10 (25)	12
46988	—	Spaghetti tongs	9 (22.9)	12
46989	—	Spaghetti tongs	11 ¹ / ₂ (29.2)	12
46938	—	Buffet tongs	12 (30.5)	6
46645	—	Buffet tongs ^③	11 ⁷ / ₈ (30.2)	6



^①For silverplate information, see page 9-37 ^②Two piece construction ^③See page 9-39

Stainless Steel Serving Utensils

- Elegant embossed pattern



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46942	Ladle 2 oz (59.1 ml)	9 (22.9)	12
46944	Ladle 4 oz (118.3 ml)	12 (30.5)	12
46954	Fork	13 (33)	12
46951	Spoon	11 ¹ / ₂ (29.2)	12
46953	Spoon	13 (33)	12

Stainless Steel Serving Ladles



ITEM	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	CASE LOT
46940	1/2 (14.8)	6 (15.2)	12
46941	1 (29.6)	6 ⁵ / ₈ (16.8)	12
47892	6 (177.4)	12 (30.5)	24

Mobile Breath Guards



Ideal for Single or Double Sided Buffets!

- Adjustable height 14¼" to 25¼" (36.20cm x 64.14cm) and angle works with most counter-top serving pieces, chafers, and warmers
- Rugged steel base with powder coating
- Curved acrylic glass which is durable and contemporary
- 3 standard sizes 3' - 4' - 5' (91.44cm - 121.92cm - 152.4cm) sized for standard banquet tables, works as single or back to back
- Shipped knocked-down — easy to assemble

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
MB98719 <small>new</small>	Chrome/Black	24 (61)	1
MB98720	Chrome/Black	36 (91)	1
MB98721	Chrome/Black	48 (122)	1
MB98722	Chrome/Black		

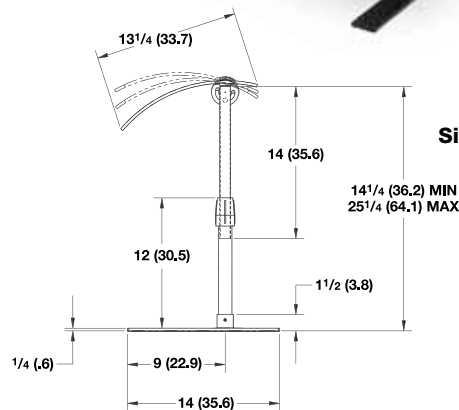
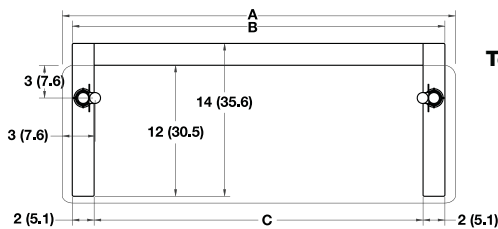
Replacement Parts

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
98703	Upright (1)	—	1
98704	Table mount collars (2)	—	1
9870524	Base frame	24 (61)	1
9870536	Base frame	36 (91.4)	1
9870548	Base frame	48 (121.9)	1
9870560	Base frame	60 (152.4)	1
9870624	Acrylic panel	24 (61)	1
9870636	Acrylic panel	36 (91.4)	1
9870648	Acrylic panel	48 (121.9)	1
9870660	Acrylic panel	60 (152.4)	1
98709	Acrylic knob and washer (1)	—	1



Back to back arrangement

Dimensions - Shown in inches (cm)



MODEL	A	B	C
MB98719	24 (61)	22½ (56.2)	18½ (46)
MB98720	36 (91.4)	34½ (86.7)	30½ (76.5)
MB98721	48 (121.9)	46½ (117.2)	46½ (117.2)
MB98722	60 (152.4)	58½ (147.6)	54½ (137.5)

Ideal For Use With These Vollrath Food Serving Products



Cayenne® Heated Shelves



Cayenne® Food Warmers & Rethernalizers



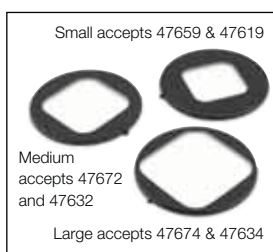
Double Wall Insulated Serving Bowls

Elevation Stands

- Durable heavy duty wire stand with black semi-gloss finish
- Added height makes buffet visually appealing while providing vertical serving space
- Various adaptor plates allow you to use different sizes and shaped bowls
- Utilize bowl covers to add more versatility to your buffet
- Each ring has 9" (22.9cm) inside diameter
- Customize and achieve the specific look you want for a variety of menu presentations
- Locator tab properly positions adaptor plate for secure fit
- **Lifetime warranty on stand welds**



Round Adaptor Plates



Square Adaptor Plates



Round trays/bowl covers available - order separately - see page 9-46



ITEM	DESCRIPTION	RING HEIGHTS IN (CM)	ACCEPTS BOWLS	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46540	Staggered style elevation stand only	5½ (13.97), 7¾ (18.73), 9½ (24.13)	46667, 46591	20¾ x 22¾ x 81¼ (52.7 x 56.8 x 22.1)	1
46541	Ladder style elevation stand only	3 (7.62), 8⅝ (21.9), 13⅞ (35.2)	46667, 46591	25½ x 9½ x 13⅞ (64.77 x 24.13 x 35.24)	1
46542	ABS Adaptor plate - round - Medium		46666, 46590	7 (17.78) inside diameter	1
46543	ABS Adaptor plate - round - Small		46665, 46587	5½ (13.97) inside diameter	1
46545	ABS Adaptor plate - square - Large		47674, 47634	7¾ (18.73) square cutout	1
46546	ABS Adaptor plate - square - Medium		47672, 47632	6¼ (15.88) square cutout	1
46547	ABS Adaptor plate - square - Small		47659, 47619	5¼ (12.86) square cutout	1

Double Wall Conical Stainless Steel Beverage Bins & Floor Beverage Stand

- Moves beverages off of the tabletop – leaving more room for food presentation/serving
- Double wall construction won't sweat
- Black color stand matches any décor
- Perfect for both self-serve applications or behind a bar
- Makes a great complementary piece to Vollrath's tabletop elevation stands
- **Lifetime warranty on stand welds**

47225 bin shown w/46548 stand



ITEM	DESCRIPTION	OUTSIDE DIMENSIONS IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ (36.8) top dia x 11¼ (28.6) bottom dia x 7 (17.8) high	1
47225	Double wall conical beverage bin	18½ (47) top dia x 14⅞ (37.8) bottom dia x 8.2 (20.8) high	1
46548	Floor stand for beverage bin 47225	26 (66) high x 13¾ (34.9) dia	1

Colored Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Durable color finishes enhance buffet presentation
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Satin-finished interior hides scratches and wear



new

Colored Round Double Wall Bowls



Colored Square Double Wall Bowls

For product overview,
see pg 9-3 and 9-4.



Square bowl group shown in Cobalt Blue



Round bowl group shown in Fire Engine Red

Colored Square Double Wall Bowls

new NSF

Add suffix to base item number to indicate color selection

Metallic Colors: Tangelo (10), Dazzle Red (15), Cabernet (20), Cobalt Blue (25), Lemon Lime (30)

Classic Colors: Green Apple (35), Brazilian Blue (40), Nugget Yellow (45), Pearl White (50), Fire Engine Red (55), Black Black (60)

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47619XX	.75 (.71)	5½ x 5½ x 2¼ (13.9 x 13.9 x 7)	6
47632XX	1.8 (1.7)	7¼ x 7¼ x 3¾ (18.4 x 18.4 x 8.7)	12
47634XX	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47635XX	5.2 (4.9)	10⅞ x 10⅞ x 5⅞ (25.8 x 25.8 x 13)	4
47637XX	8.2 (7.9)	11⅜ x 11⅜ x 5⅞ (29.9 x 29.9 x 15)	3

Colored Round Double Wall Bowls

new NSF

Add suffix to base item number to indicate color selection

Metallic Colors: Tangelo (10), Dazzle Red (15), Cabernet (20), Cobalt Blue (25), Lemon Lime (30)

Classic Colors: Green Apple (35), Brazilian Blue (40), Nugget Yellow (45), Pearl White (50), Fire Engine Red (55), Black Black (60)

ITEM	CAPACITY QT (L)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
46587XX	.75 (.7)	5¼ x 3 (14.4 x 7.6)	6
46590XX	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46591XX	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46592XX	6.9 (6.6)	11⅜ x 6½ (30 x 16.5)	3
46569XX	10.1 (9.6)	13¼ x 6⅞ (35 x 17.5)	2

Fluted Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Mirror-finished exterior for an upscale look
- Satin-finished interior hides scratches and wear

For cold retention test details see pg 9-45.



Fluted Square Bowls new

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47680	.75 (.71)	5½ x 5½ x 2¼ (13.9 x 13.9 x 7)	6
47681	1.8 (1.7)	7¼ x 7¼ x 3⅞ (18.4 x 18.4 x 8.7)	12
47682	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47683	5.2 (4.9)	10⅜ x 10⅜ x 5½ (25.8 x 25.8 x 13)	4
47684	8.2 (7.9)	11⅜ x 11⅜ x 5⅝ (29.9 x 29.9 x 15)	3

Fluted Round Bowls new

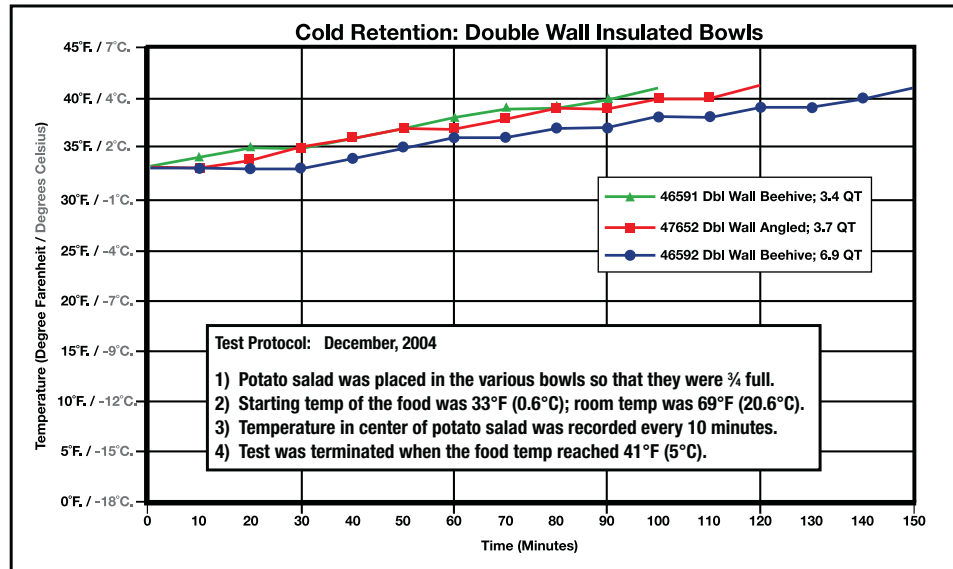
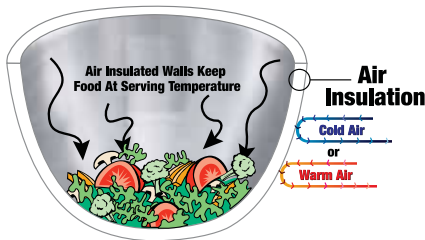
ITEM	CAPACITY QT (L)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47685	.75 (.7)	5⅞ x 3 (14.4 x 7.6)	6
47686	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	12
47687	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
47688	6.9 (6.6)	11⅞ x 6½ (30 x 16.5)	4
47689	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	3

Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Mirror-finished exterior for an upscale look
- Satin-finished interior hides scratches and wear

Does Double Wall Insulation work? See for yourself!

**Keep Hot Foods Hot
and Cold Foods Cold!**



Square Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47659	.75 qt (.71)	5 1/2 x 5 1/2 x 2 3/4 (13.9 x 13.9 x 7)	6
47672	1.8 (1.7)	7 1/4 x 7 1/4 x 3 7/16 (18.4 x 18.4 x 8.7)	12
47674	3.2 (3)	8 1/2 x 8 1/2 x 4 1/4 (21.6 x 21.6 x 10.8)	6
47675	5.2 (4.9)	10 3/16 x 10 3/16 x 5 1/8 (25.8 x 25.8 x 13)	4
47677	8.4 (7.9)	11 13/16 x 11 13/16 x 5 15/16 (29.9 x 29.9 x 15)	3

Beehive Square Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47619	.75 qt (.71)	5 1/2 x 5 1/2 x 2 3/4 (13.9 x 13.9 x 7)	6
47632	1.8 (1.7)	7 5/16 x 7 5/16 x 3 1/2 (18.5 x 18.5 x 8.9)	12
47634	3.2 (3)	8 5/8 x 8 5/8 x 4 1/4 (21.8 x 21.8 x 10.8)	6
47635	5.2 (4.9)	9 5/8 x 9 5/8 x 5 3/16 (24.4 x 24.4 x 13.1)	4
47637	8.2 (7.8)	11 13/16 x 11 13/16 x 5 15/16 (29.9 x 29.9 x 15)	3

Double Wall Insulated Serving Bowls

Satin-Finished Bowls with Contrasting Mirror-Finished Rings



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46665①	.75 (.7)	5 ¹¹ / ₁₆ x 3 (14.4 x 7.6)	6
46666①	1.7 (1.6)	7 ¹ / ₄ x 4 (18.4 x 10.3)	6
46667①②	3.4 (3.2)	9 ¹ / ₂ x 5 (24.1 x 12.9)	6
46668①②	6.9 (6.6)	11 ¹³ / ₁₆ x 6 ¹ / ₂ (30 x 16.5)	3
46669①	10.1 (9.6)	13 ³ / ₄ x 6 ⁷ / ₈ (35 x 17.5)	2

①See below for covers ②See below for false bottom information

Round Beehive Bowls



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46587①	.75 (.7)	5 ¹¹ / ₁₆ x 3 (14.4 x 7.6)	6
46590①	1.7 (1.6)	7 ¹ / ₄ x 4 (18.4 x 10.3)	6
46591①②	3.4 (3.2)	9 ¹ / ₂ x 5 (24.1 x 12.9)	6
46592①②	6.9 (6.6)	11 ¹³ / ₁₆ x 6 ¹ / ₂ (30 x 16.5)	3
46569①	10.1 (9.6)	13 ³ / ₄ x 6 ⁷ / ₈ (35 x 17.5)	2

①See below for covers ②See below for false bottom information

False Bottoms for Double Wall Round Bowls



- Dome design drains liquid away from food product
- Finger hole for easy removal
- Satin-finished stainless steel



As shown in base of bowl

ITEM	DESCRIPTION	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46614	For 46591 & 46667 Bowls	6 x 5 ⁵ / ₈ (15.2 x 1.6)	6
46615	For 46592 & 46668 Bowls	6 ³ / ₄ x 1 ³ / ₁₆ (17.2 x 2.1)	6

Round Trays/Covers for Double Wall Bowls

- 18-8 stainless steel
- Combination satin/mirror finish for beautiful food presentations
- Innovative way to display trayed foods while keeping them cold
- Tray can be used as cover for double wall bowl or as a stand-alone display item



ITEM	DIAMETER IN (CM)	FITS BOWL	CASE LOT
82005	5 ¹¹ / ₁₆ (14.4)	46587/46665	3
82006	7 ¹ / ₄ (18.4)	46590/46666	3
82007	9 ¹ / ₂ (24.1)	46591/46667	3
82008	11 ¹³ / ₁₆ (28.4)	46592/46668	3
82009	13 ³ / ₄ (35)	46569/46669	3

Double Wall Insulated Serving Bowls

Angled Bowls



47652



ITEM	CAPACITY QT (L)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47650	1 (.95)	7 ³ / ₈ (18.8)	5 ¹ / ₂ (13.9)	6
47651	1.9 (1.8)	9 ¹ / ₂ (24)	6 ¹³ / ₁₆ (17.3)	6
47652	3.7 (3.5)	11 ¹³ / ₁₆ (30)	5 ⁷ / ₈ (15)	2
47658	5 (4.7)	13 ³ / ₄ (35)	9 ³ / ₈ (23.8)	2

Angled Beehive Bowls



- Angled design creates elegant presentation that features the food product and provides easy access



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46584	1 (.95)	7 ³ / ₈ x 5 ¹ / ₂ (18.8 x 13.9)	6
46585	1.9 (1.8)	9 ⁷ / ₁₆ x 6 ¹³ / ₁₆ (24 x 17.3)	6
46586	3.7 (3.5)	11 ¹³ / ₁₆ x 8 ¹ / ₄ (30 x 20.9)	2
46582	5 (4.7)	13 ³ / ₄ x 9 ³ / ₈ (35 x 23.8)	2

Oval Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47653	1.8 (1.7)	6 ³ / ₈ x 8 ⁹ / ₁₆ x 3 ⁷ / ₈ (16.2 x 21.8 x 9.8)	6
47654	3.8 (3.6)	8 ³ / ₈ x 11 x 5 ¹ / ₈ (21.3 x 28 x 13)	6
47655	7.1 (6.7)	10 ⁵ / ₈ x 13 ³ / ₈ x 6 ¹ / ₂ (27 x 34 x 16.5)	2

Oval Beehive Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46566	1.8 (1.7)	8.4 x 6.4 x 3.8 (21.3 x 16.2 x 9.7)	6
46567	3.8 (3.6)	10.5 x 8.4 x 4.7 (26.6 x 21.3 x 12)	6
46568	7.1 (6.7)	12.75 x 10.6 x 6.1 (32.4 x 27 x 15.6)	2

Triangular Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47667	2 (1.9)	13 ³ / ₁₆ x 8 ¹ / ₄ x 2 ¹¹ / ₁₆ (33.5 x 21 x 6.8)	6
47668	2.8 (2.6)	15 ³ / ₄ x 9 ¹ / ₂ x 2 ¹ / ₂ (40 x 24.1 x 6.4)	4
47669	4.3 (4.0)	20 ¹ / ₈ x 11 ¹¹ / ₁₆ x 2 ¹ / ₂ (51.5 x 29.6 x 6.4)	4

Rectangular Bowls



- Plain-sided mirror-finished exterior with scalloped top rim
- Sized to match capacity of standard 5 and 10 lb deli crocks

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47665	2 (1.9)	10 ³ / ₈ x 6 ³ / ₄ x 3 ¹ / ₄ (26.2 x 17.1 x 8.3)	6
47666	4.3 (4.0)	13 x 10 ⁹ / ₁₆ x 3 ¹ / ₄ (33 x 26.2 x 8.3)	4

Double Wall Insulated Serving Bowls

Conical Bowls



- Mirror-finished exterior and top edge



46581 shown with 46575



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46575	.62 (.59)	6 ⁵ / ₁₆ x 2 ³ / ₄ (16 x 6.9)	1
46576	1.4 (1.3)	7 ³ / ₄ x 3 ¹ / ₂ (20 x 8.8)	1
46577	2.5 (2.4)	9 ¹³ / ₃₂ x 4 ¹ / ₄ (24 x 10.8)	1
46578	2.8 (2.6)	11 x 3 ⁷ / ₈ (28 x 9.8)	1
46579	6.4 (6.1)	11 x 7 ³ / ₄ (28 x 19.7)	1
46581	1.7 (1.6)	13 x 2 (33 x 5.1)	1



Setting the Standard™

Octagonal Bowls

- Pedestal models provide elevation to create a more exciting presentation and flexible serving options



ITEM	CAPACITY QT (L)	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	CASE LOT
47661①	3.8 (3.6)	10 ⁵ / ₈ x 3 ¹⁵ / ₁₆ (27 x 10)	6
47662	3.8 (3.6) with 2" (5.1 cm) pedestal base	10 ⁵ / ₈ x 5 ¹⁵ / ₁₆ (27 x 15)	4
47663	3.8 (3.6) with 5" (12.7 cm) pedestal base	10 ⁵ / ₈ x 9 (27 x 22.8)	3

①NSF certified

Trumpet Bowl



- Mirror-finished exterior and inside rim



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
47664	3.4 (3.2)	9 ⁵ / ₈ x 5 ¹ / ₂ (24.5 x 14)	4

Multi-Purpose Bowls

- Stainless steel
- Mirror-finished outside and top rim
- Satin-finished interior for longer life
- Ideal for punch, salads, fresh fruit or pasta



82144

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
47608	5.5 (5.2)	13½ x 7 (34.3 x 17.8)	1
82144	11 (10.6)	15 ¹⁹ / ₃₂ x 8½ (39.6 x 21.6)	1
82146	17.5 (16.5)	18 x 9 ¹³ / ₁₆ (45.7 x 25)	1

Round Serving Bowls with Handles

- Heavy-gauge mirror-finished stainless steel
- Permanently welded stainless steel handles
- Ideal for use with sauces, salads, main dishes, bread or fruit
- Great on a tabletop or buffet



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46625	1 (.95)	6 ¹ / ₈ x 2 ³ / ₄ (15.6 x 7)	1
46626	2 (1.89)	7 ⁷ / ₈ x 3 ¹ / ₂ (20 x 8.9)	1
46627	3.5 (3.31)	9 ⁷ / ₁₆ x 4 ³ / ₈ (24 x 11.1)	1

Oval Bowl and Salt & Pepper Set

- Mirror-finished stainless steel basket is ideal for breads, rolls, and fruit
- Mirror-finished salt & pepper rack finishes the elegant presentation



ITEM	DESCRIPTION CAPACITY	OVERALL DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46624	Oval Bowl 1.7 qt (1.6 ml)	10 ¹¹ / ₁₆ x 7 x 2 ⁵ / ₁₆ (27.1 x 17.8 x 5.9)	1
46603	Salt & Pepper Set 1 oz (1.6 l)	6 ¹ / ₁₆ x 2 ⁷ / ₈ x 6 ⁵ / ₁₆ (15.5 x 7.5 x 16))	1

Salt & Pepper Set Replacement Parts

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46604	1 hole cover	1½ (3.8) dia	1
46605	10 hole cover	1½ (3.8) dia	1
46612	Glass for 46603 Shakers	1½ (3.8) dia x 2½ (6.4) h	24

Condiment Servers

- Stainless steel — resistant to corrosion, pitting and rusting
- Mirror-finished handle and inside of bowls offer upscale look
- Satin-finished bottom and outside of bowls
- Ideal for nuts, mints, chocolate and candy — for bars and tables
- Large enough to hold the right amount of product, but small enough to keep the product fresh
- Stainless steel hollow rod handle provides easy surface to grab and transport servers



ITEM	DESCRIPTION	SINGLE BOWL CAPACITY: OZ (L)	OVERALL HEIGHT: IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
46635	2 bowl	4 (.12)	3¼ (8.3)	3 ⁷ / ₈ (9.8)	1
46636	3 bowl	4 (.12)	3¼ (8.3)	3 ⁷ / ₈ (9.8)	1

Elegant Reflections™ Cake Stand

- Heavy-duty mirror-finished stainless steel
- All welded construction
- Embossed surface
- Maximizes the versatility of the Elegant Reflection family of trays



ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
82150	12 ⁵ / ₁₆ (31.3)	4½ (11.3)	1

Wine Buckets

- Classic design and timeless styling
- Heavy-duty mirror-finished stainless steel outside
- Satin-finished inside for longer life
- Stylish handles for easy transport

ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	FITS STAND ITEM	CASE LOT
47630	48330 ^①	Bucket w/handles	8¼ x 8 (21 x 20.3)	47611	1
47625	48325 ^①	Double bucket w/handles	9⅞ x 9⅞ (25.1 x 23.2)	47621	1
47620 ^②	48320 ^{①②}	Bucket w/handles	8¼ x 7¾ (21 x 19.7)	47611	1

^①For silverplate information, see page 9-37

^②For use on tabletop or in stand



Beehive Style Wine/Champagne Bucket

- Heavy-gauge stainless steel is resistant to corrosion, pitting and rusting
- Mirror-finished exterior for an upscale look
- Satin-finished interior for durability
- Tapered body fits compactly on tabletop
- Dishwasher safe

ITEM	TOP DIAMETER X HEIGHT: IN (CM)	BOTTOM DIA.: IN (CM)	CASE LOT
46609	7½ x 7⅞ (19 x 20)	5⅜ (13.7)	1



Fluted Wine Bucket

- Stainless steel with welded handles
- Mirror-finished interior and top rim
- Ideal for use on tabletop or with the 47611 wine stand (above)



ITEM	TOP DIAMETER X HEIGHT: IN (CM)	BOTTOM DIA.: IN (CM)	CASE LOT
47617	9⅞ x 8¾ (24 x 22.2)	6½ (16.5)	1

Wine Cooler

- Black plastic with bail handle
- 5¼ qt (5.3L)
- Fits 47611, 46800 and 82075 stands



ITEM	DIAMETER: IN (CM)	DEPTH: IN (CM)	CASE LOT
52930	8 (20.3)	10 (25.4)	3

Wine Bucket Stands

- Heavy weighted base
- Mirror-finished stainless steel
- Shipped knocked down in three pieces for quick assembly



Wine bucket (48320) not included

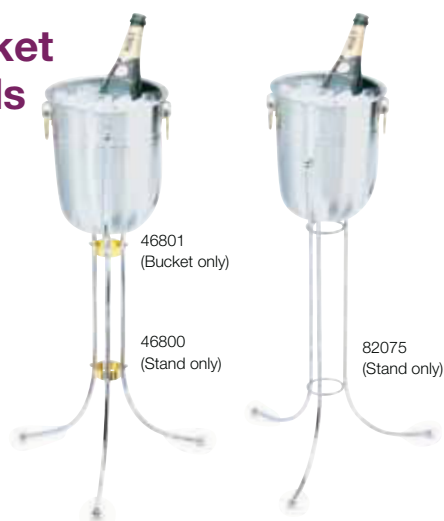
ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47611 ^③	48311 ^{①③}	Single bottle stand, for 46616, 47617, 47620, 47630, & 52930 buckets	7¾ x 23⅝ (19.7 x 60)	1
47621 ^③	48321 ^{①③}	Double bottle stand, for 47625 bucket	8⅝ x 23⅝ (21.9 x 60)	1

^①For silverplate information, see page 9-37

^③Buckets and stands sold separately

Wine Bucket and Stands

- Satin-finished stainless steel bucket
- Stand accepts all Vollrath wine buckets
- Sturdy tripod stands are chrome-plated



ITEM	DESCRIPTION	CASE LOT
46801	Bucket only — 10⅞" (25.7 cm) h, 8 qt (7.6 L), Top dia: 8¾" (22.2 cm), Bottom dia: 6" (15.2 cm)	6
46800	Stand only, for 46801 and 52930 buckets	1
82075	Stand only — 28" h (71 cm), for 46801 and 52930 buckets	1

Double Wall Champagne/ Wine Bucket

- Stainless Steel
- Double wall construction provides insulation to keep champagne cold
- Satin-finished exterior and interior minimizes wear
- Condensation will not form on exterior for clean presentation
- Small footprint takes up little table space
- Durable and will not crack or break like plastic or marble buckets
- Ample room for use with ice but not required
- May be used with Vollrath wine stand (Item)



Beverage Bins and Floor Beverage Stand

- Moves beverages off of the tabletop – leaving more room for food presentation/serving
- Double wall beverage bin won't sweat
- Black color stand matches any décor



47225 bin shown w/46548 stand

ITEM	DESCRIPTION	OUTSIDE DIMENSIONS IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ (36.8) top dia x 11¼ (28.6) bottom dia x 7 (17.8) h	1
47225	Double wall conical beverage bin	18 (45.7) top dia x 15 (38.1) bottom dia x 11 (27.9) h	1
46548	Floor stand for beverage bin 47225	13¾ (34.9) dia x 26 (66) h	1

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
46616	2.1 (2)	8 (20.3)	7 (17.8)	6

Double Wall Insulated Wine Coolers

- Stainless steel
- Keeps wines or champagnes chilled for up to 4 hours
- No ice or pre-chilling required, no "sweat"
- Small footprint takes up very little table space
- Durable and will not crack or break like plastic or marble coolers



ITEM	DESCRIPTION	EXTERIOR FINISH	INTERIOR FINISH	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47615	Double wall beehive cooler	Mirror-finish	Satin-finish	4½ x 7⅞ (11.4 x 20)	1
47605	Double wall straight-sided cooler	Satin-finish	Satin-finish	4½ x 7¾ (11.4 x 19.7)	1
47616	Double wall hourglass cooler	Mirror-finish	Satin-finish	5⅓⅙ x 8⅝ (14.8 x 22)	1

Bottle Coaster/Spoon Rest

- Mirror-finished stainless steel
- Accommodates all standard wine bottles
- Wide rim design helps prevent spills onto tablecloth
- Ideal for use as a spoon rest or as a cover for small ice bucket (46621, page 9-54)



ITEM	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46622	Bottle coaster/spoon rest	6⅞ (15.6)	24

Vacuum Wine Saver/Stopper

- Maintains wine quality by removing excess oxygen
- Pump and wine stopper in one unit
- Creates vacuum seal – no leaking
- Textured sides ensures sure grip
- Ideal for operators selling wine by the glass
- Allows for upright or horizontal storage
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
47609	Vacuum Wine Saver/Stopper	4 x 1 ³ / ₄ (10.2 x 4.4)	6

Wine Stopper

- Unique PVC interior stopper provides tight seal and extends life of wine
- Easy to put on and take off – saving time and effort
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46773	Wine Stopper	1 ⁵ / ₈ x 1 ¹ / ₂ (4.1 x 3.8)	12 packages (2 per package)

Champagne Stopper

- Patented slide feature creates easy, quick seal on bottle
- Unique PVC interior stopper provides tight seal and extends life of champagne
- Oval shape is easy to grab and hold onto
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46774	Champagne Stopper	2 ⁵ / ₈ x 1 ⁷ / ₈ x 1 ¹ / ₂ (6.7 x 4.8 x 3.8)	12 packages (2 per package)

Pulltap's™ Waiter's Corkscrew

- Patented double lever system makes removing the cork effortless
- Ergonomic curved handle
- Five turn Teflon® coated forged steel
- Serrated capsule cutting blade provides easy removal of foil
- Finest waiter's corkscrew you can buy
- Custom imprinting available, contact your Vollrath representative for more details



ITEM	DESCRIPTION	SCREW LENGTH IN (CM)	OVERALL LENGTH ^① IN (CM)	CASE LOT
47602	Hinged design	2 (5.1)	4 ⁵ / ₈ (11.7)	10

①Closed position

Champagne Stopper

- Mirror-finished stainless steel
- For use with champagne, sparkling wine and mineral bottles
- Spring-loaded design creates a tight fit for better sealing



ITEM	DESCRIPTION	CASE LOT
47603	Butterfly style champagne stopper, stainless steel	12

Corkscrews

Waiter's Corkscrew

- Stainless steel
- Pocket style with knife, cork and cap lifter



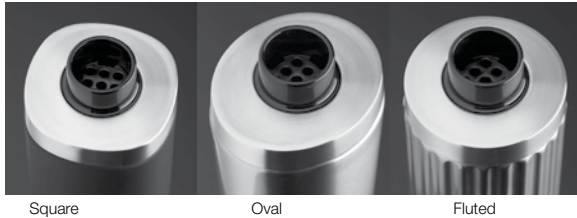
Winged Corkscrew

- Gear lever action lifter affords easy removal of cork
- Imported from Italy

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46789	Waiter's corkscrew	4 ⁵ / ₈ (11.7)	12
46788	Winged corkscrew and cap lifter	7 ¹ / ₄ (18.4)	12

Double Wall Insulated Shakers

- Stainless steel for durability
- Double wall construction eliminates condensation for a secure and comfortable grip
- Rubber gasket prevents leaking
- Easy pull-off top for quick removal
- Dishwasher safe for easy clean-up
- Three unique and attractive shaker styles



Square

Oval

Fluted



47618

47614

47623

Martini glass
not included

ITEM	DESCRIPTION	DIMENSIONS: (DIA X H) IN (CM)	CASE LOT
47614	16 oz (.45L) Matte Black Pillar, Square	2 ⁵ / ₈ x 9 (6.7 x 22.9)	1
47618	12 oz (.36L) Brushed Nickel, Oval	2 ⁷ / ₈ x 7 ³ / ₄ (7.3 x 19.7)	1
47623	12 oz (.36L) Smoked Plum, Fluted	2 ¹ / ₂ x 7 ¹ / ₄ (6.4 x 18.4)	1

Replacement Parts

SQUARE PILLAR ITEM	OVAL ITEM	FLUTED ITEM	DESCRIPTION	CASE LOT
4761401	4761801	4762301	Replacement Cover	1
4761402	4761802	4762302	Replacement Strainer/Gasket	1

3-piece Cocktail Shaker Sets

- Lustrous mirror-finished stainless steel
- Crimped top removes easily
- Simple yet elegant design
- Fun and whimsical beehive design — easy gripping
- Small size perfect for individual service



47612

47622

47610

ITEM	DESCRIPTION	DIMENSIONS: (DIA X H) IN (CM)	CASE LOT
47610	12 oz, Beehive style	2 ¹ / ₂ x 7 (6.4 x 17.8)	10
47612	24 oz, Beehive style	3 ¹ / ₂ x 9 (8.9 x 22.3)	5
47622	22 oz, Contemporary style	3 ¹ / ₂ x 8 (8.9 x 20.3)	12

Martini Glass Racks

We've expanded our line to cover a variety of martini glass sizes. Unique design protects rims from chipping.

See page 10-7 for more information.



Four-Prong Cocktail Strainer and Bar Spoon

- Stainless steel
- Strainer has removable spring for easy cleaning



ITEM	DESCRIPTION	CASE LOT
46787	Strainer fits standard size bar shaker	12
46784	Bar spoon measures 11" (27.9 cm) length	24

Stainless Steel Scoops

- Heavy-duty stainless steel
- Mirror-finished inside, satin-finished outside
- Use for ice, sugar or other dry ingredients



©92110 only, Made in USA, NSF Certified

SCOOP ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
92110	52 (1537.8)	7 ⁷ / ₈ x 5 ¹ / ₄ (20 x 13.3)	4 (10.2)	6

BAR SCOOP ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46790	5 ¹ / ₂ (162.7)	5 x 2 ¹ / ₂ (12.7 x 6.4)	9 ¹ / ₂ (24.1)	24

Shakers and Malt Cup

- Mirror-finished stainless steel
- Reinforced bases
- Malt cup fits Hamilton Beach mixers



SHAKER ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
46793	30 (887.2)	3 ⁵ / ₈ (9.2)	7 (17.8)	12
46791	15 (443.6)	3 ³ / ₈ (8.6)	4 ¹ / ₂ (11.4)	12
MALT CUP ITEM				
48070	30 (887.2)	4 (10.2)	6 ³ / ₄ (17.1)	12

Cast Aluminum Scoops



- One piece construction with capacity stamped on handle
- Rounded handle with ergonomic finger grips



ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	CASE LOT
46890	5 (147.9)	4 ³ / ₄ x 2 ³ / ₈ (12.1 x 6)	24
46891	12 (354.9)	6 ¹ / ₄ x 3 ¹ / ₈ (15.9 x 7.9)	24
5280	18 (532.2)	5 ¹ / ₂ x 3 (14 x 7.6)	6
46892	23 (680.2)	8 x 4 (20.3 x 10.2)	24
46893	40 (1183)	9 x 4 ³ / ₄ (22.9 x 12.1)	24
46894	55 (1626.7)	10 ¹ / ₂ x 5 ¹ / ₂ (26.7 x 14)	20
46895	86 (2543.4)	12 x 6 ¹ / ₄ (30.5 x 15.9)	20

Stainless Steel Bowl

All Purpose Bowl

- Stainless steel
- All purpose bowl is ideal for mixing, storing, and serving



Ice Bowl

- Mirror-finished stainless steel
- Gadroon top is ideal for ice, drink garnishes, and bar snacks



ITEM	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS (W X H): IN (CM)	CASE LOT
54422	All Purpose	24 (709.8)	5 x 3 ¹ / ₄ (12.7 x 8.3)	24
47914	Ice Bowl	40 (1182.9)	7 x 3 ¹ / ₄ (17.8 x 8.3)	12

Stainless Steel Ice Bucket

- Mirror-finished exterior, satin-finished interior, stainless steel
- Welded handles for easy transportation
- Compact design fits neatly on table top or perfect for room service



Ice Tongs

- Stainless steel
- Beautiful hammered finish



ICE BUCKET	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
46621	1.6 (1.5)	5 ⁷ / ₈ x 5 ¹ / ₂ (15 x 14)	24

ICE TONGS	LENGTH: IN (CM)	CASE LOT
47104	6 ¹ / ₄ (15.9)	12

Mariner Flatware



- Elegant scalloped pattern
- 18% chrome stainless steel
- Mirror-finished, extra heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48200	Teaspoon	6 $\frac{1}{8}$ (15.6)	1 dz
48203	Dessert spoon	7 (17.8)	1 dz
48205	Bouillon spoon	6 $\frac{1}{8}$ (15.6)	1 dz
48204	Iced teaspoon	7 $\frac{1}{2}$ (19.1)	1 dz
48208	Serving spoon	8 $\frac{1}{4}$ (21)	1 dz
48201	Dinner fork	7 $\frac{5}{8}$ (19.4)	1 dz
48207	4-tine salad fork	7 (17.8)	1 dz
48206	Oyster/shrimp fork	5 $\frac{5}{8}$ (14.3)	1 dz
48202	Dinner knife, solid handle	8 $\frac{3}{4}$ (22.2)	1 dz
48209	Butter knife, solid handle	6 $\frac{1}{8}$ (15.6)	1 dz

Brocade Flatware



- Elegant trim
- Mirror-finished, heavyweight
- 18% chrome stainless steel

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48220	Teaspoon	6 $\frac{3}{8}$ (16.2)	1 dz
48223	Dessert spoon	7 $\frac{3}{8}$ (18.7)	1 dz
48225	Bouillon spoon	6 $\frac{1}{8}$ (15.6)	1 dz
48224	Iced teaspoon	7 $\frac{3}{8}$ (18.7)	1 dz
48228	Serving spoon	8 $\frac{1}{4}$ (21)	1 dz
48221	Dinner fork	7 $\frac{1}{2}$ (19.1)	1 dz
48227	4-tine salad fork	6 $\frac{1}{2}$ (16.5)	1 dz
48226	Oyster/shrimp fork	5 $\frac{3}{4}$ (14.6)	1 dz
48222	Dinner knife, solid handle	8 $\frac{7}{8}$ (22.5)	1 dz

Thornhill™ Flatware



- Traditional design
- 18% chrome stainless steel
- Matte finish, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48150	Teaspoon	6 (15.2)	1 dz
48151	Dessert spoon	7 (17.8)	1 dz
48153	Bouillon spoon	6 (15.2)	1 dz
48154	Iced teaspoon	7 $\frac{5}{8}$ (19.4)	1 dz
48152	Serving spoon	8 (20.3)	1 dz
48162	Dinner fork	7 $\frac{1}{4}$ (18.4)	1 dz
48161	4-tine salad fork	6 (15.2)	1 dz
48160	Oyster/shrimp fork	5 $\frac{1}{2}$ (14)	1 dz
48171	Dinner knife, solid handle	8 $\frac{1}{2}$ (21.6)	1 dz

Queen Anne™ Flatware



- Traditional colonial design
- 18% chrome stainless steel
- Satin-finished, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48100	Teaspoon	6 (15.2)	1 dz
48101	Dessert spoon	7 (17.8)	1 dz
48102 [Ⓢ]	Bouillon spoon	6 $\frac{1}{8}$ (15.6)	1 dz
48103	Iced teaspoon	7 $\frac{1}{2}$ (19.1)	1 dz
48104	Serving spoon	8 $\frac{3}{8}$ (21.3)	1 dz
48110 [Ⓢ]	Dinner fork	8 (20.3)	1 dz
48112 [Ⓢ]	4-tine dinner fork	7 $\frac{1}{2}$ (19.1)	1 dz
48114	4-tine salad fork	6 $\frac{5}{8}$ (16.8)	1 dz
48113	3-tine salad fork	6 $\frac{5}{8}$ (17.2)	1 dz
48115	Oyster/shrimp fork	5 $\frac{5}{8}$ (14.3)	1 dz
48116	Serving fork	8 $\frac{5}{8}$ (21.9)	1 dz
48122 [Ⓢ]	Dinner knife, solid flat handle	9 (22.9)	1 dz
48131	Dinner knife, hollow handle	9 (22.9)	1 dz
48133	Dinner knife, hollow handle	9 $\frac{3}{8}$ (23.8)	1 dz
48130	Steak knife, hollow handle	9 $\frac{1}{16}$ (23)	1 dz
48125	Butter knife, hollow handle	7 (17.8)	1 dz

[Ⓢ]Not shown



Setting
the Standard™

Steak Knives

Vollrath offers a wide selection of steak knives, styled to match every table setting. All are designed for customer comfort and long life.

- Stainless steel blades
- Wave serrations for easy cutting

Jumbo Handle Knives

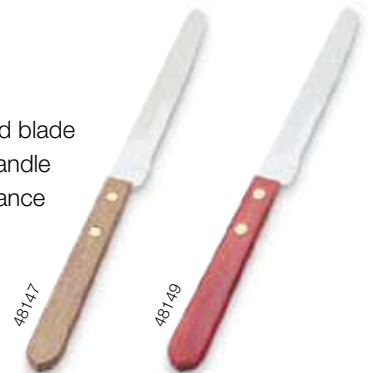
- Jumbo size, rounded tip, hollow ground blade
- Black plastic or hardwood handle
- Black plastic handle knife is dishwasher safe



ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48144	Black plastic handle	4 ⁷ / ₈ (12.4)	9 ¹¹ / ₁₆ (24.6)	12
48148	Riveted wood handle	5 (12.7)	9 ⁷ / ₈ (25.5)	12

Wood Handle Steak Knives

- Rounded tip, hollow ground blade
- Rosewood or hardwood handle
- Rosewood handle for elegance



ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48147	Riveted wood handle	4 ¹ / ₈ (10.5)	8 ⁵ / ₁₆ (21.1)	24
48149	Riveted rosewood handle	4 ¹ / ₈ (10.5)	8 ¹ / ₄ (21)	24

Plastic Handle Steak Knife

- Rounded tip, hollow ground blade
- Textured plastic handle
- Dishwasher safe



ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48143	4 ³ / ₄ (12.1)	8 ³ / ₄ (22.3)	24

Queen Anne™ Steak Knife

- Well-balanced stainless steel hollow handle



ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48130	5 (12.7)	9 ¹ / ₁₆ (23)	12

Laminated Wood Handle Knife

- Pointed tip, hollow ground blade
- Laminated wood handle



ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48142	4 (10.2)	8 ⁵ / ₈ (21.9)	12

Wood Handle Steak Knives

- Pointed tip, hollow ground blade
- Hardwood handle



ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48140	Hollow ground blade	4 ³ / ₈ (11.2)	8 ⁵ / ₁₆ (21.1)	24
48141	Pointed tip blade	4 ¹ / ₈ (10.5)	8 ⁵ / ₁₆ (21.1)	24

Stainless Steel Plate Covers



Setting the Standard™

- Plate covers keep food at its ideal serving temperature for improved customer satisfaction
- 41 stock sizes to choose from or Vollrath can custom make your plate covers
- Stainless steel
- Satin-finish keeps covers looking better longer
- Mirror-finished polish is available at additional charge
- Hemmed finger hole
- In stock for immediate delivery
- **Minimum order is 12**



Custom Covers

See page 9-58

Ordering Instructions

Samples are **required** for orders greater than 144 but are recommended for **all** orders.



Plate Cover Warewashing Racks
See Page 10-9

SATIN ITEM	FITS PLATES IN (CM)	HEIGHT IN (CM)	CASE LOT
62332	7 ¹ / ₁₆ to 7 ³ / ₄ (19.5 to 19.7)	2 ⁵ / ₁₆ (5.9)	12
62333	7 ¹ / ₈ to 7 ⁷ / ₈ (19.8 to 20)	2 ⁵ / ₁₆ (5.9)	12
62334	7 ¹ / ₂ to 8 (20.2 to 20.3)	2 ⁵ / ₁₆ (5.9)	12
62335	8 ¹ / ₁₆ to 8 ¹ / ₈ (20.4 to 20.6)	2 ⁵ / ₁₆ (5.9)	12
62336	8 ³ / ₁₆ to 8 ¹ / ₄ (20.8 to 21.0)	2 ⁵ / ₁₆ (5.9)	12
62337	8 ⁵ / ₁₆ to 8 ³ / ₈ (21.1 to 21.3)	2 ⁵ / ₁₆ (5.9)	12
62338	8 ⁷ / ₁₆ to 8 ¹ / ₂ (21.4 to 21.6)	2 ⁵ / ₁₆ (5.9)	12
62339	8 ⁹ / ₁₆ to 8 ⁵ / ₈ (21.7 to 21.9)	2 ⁵ / ₁₆ (5.9)	12
62340	8 ¹¹ / ₁₆ to 8 ³ / ₄ (22 to 22.2)	2 ⁵ / ₁₆ (5.9)	12
62341	8 ¹ / ₈ to 8 ⁷ / ₈ (22.4 to 22.5)	2 ⁵ / ₁₆ (5.9)	12
62342	8 ¹ / ₂ to 9 (22.7 to 22.9)	2 ⁵ / ₁₆ (5.9)	12
62300	9 to 9 ¹ / ₈ (22.9 to 23.2)	2 ⁵ / ₁₆ (5.9)	12
62301	9 ³ / ₁₆ to 9 ¹ / ₄ (23.3 to 23.5)	2 ⁵ / ₁₆ (5.9)	12
62302	9 ⁵ / ₁₆ to 9 ³ / ₈ (23.7 to 23.8)	2 ⁵ / ₁₆ (5.9)	12
62303	9 ⁷ / ₁₆ to 9 ¹ / ₂ (24 to 24.1)	2 ⁵ / ₁₆ (5.9)	12
62304	9 ⁹ / ₁₆ to 9 ⁵ / ₈ (24.3 to 24.4)	2 ⁵ / ₁₆ (5.9)	12
62305	9 ¹ / ₈ to 9 ³ / ₄ (24.6 to 24.8)	2 ⁵ / ₁₆ (5.9)	12
62306	9 ¹ / ₂ to 9 ⁷ / ₈ (24.9 to 25.1)	2 ⁵ / ₁₆ (5.9)	12
62307	9 ⁵ / ₈ to 10 (25.2 to 25.4)	2 ⁵ / ₁₆ (5.9)	12

SATIN ITEM	FITS PLATES IN (CM)	HEIGHT IN (CM)	CASE LOT
62308	10 ¹ / ₁₆ to 10 ¹ / ₈ (25.6 to 25.7)	2 ⁵ / ₁₆ (5.9)	12
62309	10 ³ / ₁₆ to 10 ¹ / ₄ (25.9 to 26)	2 ⁵ / ₁₆ (5.9)	12
62310	10 ⁵ / ₁₆ to 10 ³ / ₈ (26.2 to 26.4)	2 ⁵ / ₁₆ (5.9)	12
62311	10 ⁷ / ₁₆ to 10 ¹ / ₂ (26.5 to 26.7)	2 ⁵ / ₁₆ (5.9)	12
62312	10 ⁹ / ₁₆ to 10 ⁵ / ₈ (26.8 to 27)	2 ⁵ / ₁₆ (5.9)	12
62313	10 ¹ / ₈ to 10 ³ / ₄ (27.1 to 27.3)	2 ⁵ / ₁₆ (5.9)	12
62314	10 ¹ / ₄ to 10 ⁷ / ₈ (27.5 to 27.6)	2 ⁵ / ₁₆ (5.9)	12
62315	10 ¹ / ₂ to 11 (27.8 to 27.9)	2 ⁵ / ₁₆ (5.9)	12
62318	11 ¹ / ₁₆ to 11 ¹ / ₈ (28.1 to 28.3)	2 ¹ / ₁₆ (5.9)	12
62319	11 ³ / ₁₆ to 11 ¹ / ₄ (28.4 to 28.6)	2 ¹ / ₁₆ (5.9)	12
62320	11 ⁵ / ₁₆ to 11 ³ / ₈ (28.7 to 28.9)	2 ¹ / ₁₆ (5.9)	12
62321	11 ⁷ / ₁₆ to 11 ¹ / ₂ (29.1 to 29.2)	2 ¹ / ₁₆ (5.9)	12
62322	11 ⁹ / ₁₆ to 11 ⁵ / ₈ (29.4 to 29.5)	2 ¹ / ₁₆ (5.9)	12
62323	11 ¹ / ₈ to 11 ³ / ₄ (29.7 to 29.8)	2 ¹ / ₁₆ (5.9)	12
62324	11 ¹ / ₄ to 11 ⁷ / ₈ (30 to 30.2)	2 ¹ / ₁₆ (5.9)	12
62325	11 ¹ / ₂ to 12 (30.3 to 30.5)	2 ¹ / ₁₆ (5.9)	12
62326	12 ¹ / ₁₆ to 12 ¹ / ₈ (30.6 to 30.8)	2 ¹ / ₁₆ (5.9)	12
62327	12 ³ / ₁₆ to 12 ¹ / ₄ (31 to 31.1)	2 ¹ / ₁₆ (5.9)	12
62328	12 ⁵ / ₁₆ to 12 ³ / ₈ (31.3 to 31.4)	2 ¹ / ₁₆ (5.9)	12
62329	12 ⁷ / ₁₆ to 12 ¹ / ₂ (31.6 to 31.8)	2 ¹ / ₁₆ (5.9)	12
62330	12 ⁹ / ₁₆ to 12 ⁵ / ₈ (31.9 to 32.1)	2 ¹ / ₁₆ (5.9)	12
62331	12 ¹ / ₈ to 12 ³ / ₄ (32.2 to 32.4)	2 ¹ / ₁₆ (5.9)	12

Custom Platter & Plate Covers



Sizing and Imprinting

Vollrath introduces stainless steel oval platter covers to its line of custom covers. Platter & plate covers keep food at proper serving temperature for customer satisfaction.



Oval Platter Cover

- Satin-finished stainless steel for longer life
- Custom fit for stability during transport
- Tapered side walls to ensure stackability when in storage
- Finger hole for easy removal
- Optional mirror-finish for adding elegance
- Extended heights available on request



Ordering Instructions: Minimum order quantity is 24

Oval Platter Covers

- 1) Measure width & length of plate.
- 2) Check the PLC range where both dimensions fall and select the proper part number and note this on your purchase order. Note: If plate falls into two PLC ranges, select the higher PLC part number.

PLATTER WIDTH IN (CM)	PLATTER LENGTH IN (CM)	COVER HEIGHT IN (CM)	PART NUMBER	CASE LOT
8 ¹ / ₄ to 11 ¹ / ₄ (20.9 to 28.5)	9 ³ / ₈ to 12 ³ / ₈ (23.8 to 31.4)	2 (5.08)	PLC-15	12
9 ⁵ / ₈ to 12 ³ / ₈ (24.4 to 31.4)	10 ⁵ / ₈ to 13 ³ / ₈ (26.9 to 33.9)	2 (5.08)	PLC-16	12
10 ⁷ / ₈ to 13 ³ / ₈ (27.6 to 34.0)	12 ¹ / ₈ to 15 ⁵ / ₈ (30.8 to 39.7)	2 ³ / ₄ (6.99)	PLC-17	12

Instructions Continue Below

- 3) Send the largest platter/plate sample with your purchase order to The Vollrath Company, L.L.C.
Attn: Customer Service, 1236 N. 18th St., Door #1, Sheboygan, WI 53082-0611. Samples are required for orders greater than 144 but are recommended for all orders.
- 4) After we receive the sample and purchase order, we will acknowledge the order with a new part number.
- 5) We will confirm model numbers and pricing. Vollrath will only guarantee pricing on orders that have been submitted with sample plates. Order fulfillment is not guaranteed.
- 6) Custom covers will be slightly larger in diameter than sample plate provided to compensate for normal variations. We cannot guarantee our platter covers will stack solidly if platters are warped.
- 7) Lead time: 3 Weeks after receipt of purchase order.

Round Plate Covers

- 1) Measure five plates at their widest point. Choose the largest one.
- 2) Select the part number based on plate diameter.

PLATE DIAMETER: IN (CM)	COVER HEIGHT IN (CM)	PART NUMBER	CASE LOT
7 ¹ / ₁₆ to 9 (19.5 to 22.86)	2 ⁵ / ₁₆ (5.9)	PLC-08	12
9 to 10 (22.9 to 25.4)	2 ⁵ / ₁₆ (5.9)	PLC-09	12
10 ¹ / ₁₆ to 11 (25.6 to 27.9)	2 ⁵ / ₁₆ (5.9)	PLC-10	12
11 ¹ / ₁₆ to 12 (28.1 to 30.5)	2 ¹³ / ₁₆ (7.1)	PLC-11	12
12 ¹ / ₁₆ to 12 ³ / ₄ (30.6 to 32.4)	2 ¹³ / ₁₆ (7.1)	PLC-12	12

Instructions Continue Below



Round Plate Cover

- 8) Mirror-finish: Add "-M" to part number. (ie: **PLC-15-M**)
Additional charge applies.

Note: Custom Plate Covers cannot be cancelled or returned. Custom product orders are completed with over/under shipments not to exceed plus or minus 10% of the original order quantity

Triennium® Beverage Service

The unique look of this collection will create a memorable impression for all patrons. Your choice of mirror-finished or satin-finished provides the opportunity to match almost any decor.

- Stainless steel is resistant to corrosion, pitting and rusting
- Unique triangular body design elevates the overall appearance of any establishment
- Satin-finished interior minimizes the appearance of wear — extends life of product
- Knob top lid for easy refilling
- Sturdy hidden hinge design for greater durability
- Seamless spouts offer an elegant look, precise directional pouring and easy cleaning
- Offered in a variety of sizes to accommodate individual table service as well as a buffet presentation
- Dishwasher safe



MIRROR-FINISHED	SATIN-FINISHED	DESCRIPTION	HEIGHT IN (CM)	CASE LOT
46200	46300	Coffee pot 10 oz (.3 L)	7 ⁷ / ₈ (20)	1
46201	46301	Coffee pot 20 oz (.6 L)	5 ¹ / ₄ (13.3)	1
46202	46302	Coffee pot 34 oz (1.0 L)	6 ¹ / ₈ (15.6)	1
46203	46303	Coffee pot 2.3 qt (2.2 L)	8 ³ / ₈ (21.3)	1
46204	46304	Water pitcher, 2.3 qt (2.2 L)	7 ⁷ / ₈ (20)	1
46206	46306	Water pitcher with ice guard 2.3 qt (2.2 L)	7 ⁷ / ₈ (20)	1
46207	46307	Tea pot 12 oz (.35 L)	3 (7.6)	1
46208	46308	Open creamer 9 oz (.29 L)	3 ³ / ₄ (9.5)	12
46209	46309	Covered creamer 9 oz (.29 L)	3 ³ / ₄ (9.5)	8
46000	46400	Covered sugar bowl 8.5 oz (.25 L)	2 ¹ / ₄ (5.7)	12



Orion™ Beverage Service

- Stainless steel
- Gooseneck spouts for easy pouring while offering an elegant design
- Hollow tubular handle is easy to grip and stays cool
- Sturdy hinge for greater durability
- Mirror-finished exterior, satin-finished interior

ITEM	DESCRIPTION	CAPACITY OZ (L)	HEIGHT IN (CM)	CASE LOT
46593	Coffee pot	12 (.35)	4 ¹ / ₂ (11.4)	1
46594	Coffee pot	20 (.6)	5 ¹ / ₈ (13.0)	1
46595	Coffee pot	34 (1)	5 ⁷ / ₈ (15.0)	1
46596	Coffee pot	68 (2)	7 ¹¹ / ₁₆ (19.5)	1
46597	Sugar server	12 (.35)	3 ³ / ₈ (8.5)	1
46598	Covered creamer	12 (.35)	4 ¹ / ₂ (11.4)	1
46633	Open creamer	8 (.25)	3 ¹ / ₂ (8.9)	1
46634	Water pitcher	68 (2)	6 ³ / ₄ (17.1)	1



Bell-Shaped Pitchers

- High-quality stainless steel to resist rusting and pitting
- All welded handles
- Seamless construction and satin-finished
- Hollow handle stays cool



ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
82020	2 ¹ / ₈ (2)	8 (20.3)	4
82030	3 ¹ / ₈ (2.9)	9 (22.9)	4
82040	4 ¹ / ₈ (3.9)	10 ³ / ₈ (26.4)	4
92020	2 ¹ / ₈ (2)	8 (20.3)	4

Water Pitcher

- Mirror-finished exterior, satin-finished interior, stainless steel
- Welded base provides stability to reduce tipping and spilling
- Welded ice guard allows for easy pouring
- Welded hollow tubular handle for easy and stable gripping



ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46599	1.9 (1.8)	9 ¹ / ₁₆ (23)	1

Water Pitchers

- Stainless steel
- Ice guard reduces splashing and spills for trouble-free pouring
- 46402 has comfortable hollow handle



ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46403	2 (1.9)	9 ¹ / ₄ (23.5)	1
46402	2 (1.9)	7 ¹ / ₄ (18.4)	6

Stainless Steel Pitcher

- Heavy-gauge stainless steel
- Mirror-finished exterior
- Satin-finished interior hides scratches and wear
- Welded base for stability
- Welded ice guard allows for easy pouring
- Welded hollow tubular handle for easy and comfortable grip



ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
46623	1 (.95)	7 ¹ / ₁₆ (18)	3 ¹⁵ / ₁₆ (10)	1

Straight-Sided Pitcher

- Bright finish, 300 series stainless steel
- Without ice guard



ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
81020	2 (1.9)	6 ³ / ₈ (16.2)	5 ¹ / ₈ (13)	4

Aluminum Water Pitcher with Ice Guard

- Satin-finished
- Riveted handle
- **Handwashing recommended**



ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
68174	2 ¹ / ₈ (2)	7 ⁷ / ₈ (20.1)	12

SwirlServe® Beverage Servers

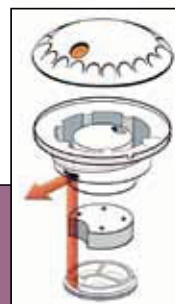
Note: Not for use in microwave

SwirlServe insulated server keeps beverages hot or cold for hours. Customer customization, exclusively available from Vollrath, easily identifies decaffeinated and regular coffee and other drinks like milk or tea.

- Orange, brown, and white tabs allow for easy differentiation
- Durable polycarbonate inner liner is odorless and stain resistant
- Polyurethane insulation in body and cover
- Exterior looks like porcelain but is actually impact-resistant plastic
- **Handwash only**

Tilt & Pour® SwirlServe® Beverage Servers

- Unique pouring system lets you pour without pressing buttons
- Self-closing spout disassembles for easy cleaning



Tilt & Pour® Cover

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52126	52124	10 (295)	12
52142	52132	20 (591)	12
52140	52130	42 (1242)	12
52144	52134	64 (1892)	6

Additional Covers^① for Tilt & Pour®

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52127	52125	10 (295)	6
52143	52133	20 (591)	6
52141	52131	42 (1242)	6
52145	52135	64 (1892)	6

①Covers are interchangeable with SwirlServe® covers

SwirlServe® Hot-N-Cold Beverage Servers



BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52122	52120	10 (295)	12
52172	52162	20 (591)	12
52170	52160	42 (1242)	12
52174	52164	64 (1892)	6

Additional Covers^① for SwirlServe®

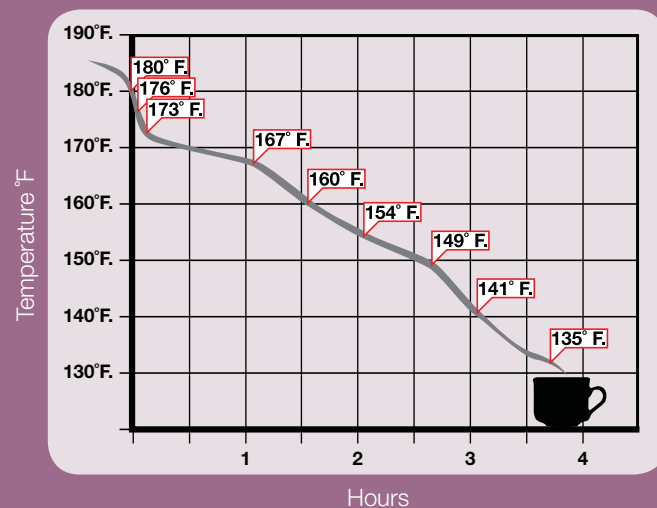
BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52123	52121	10 (295)	6
52173	52163	20 (591)	6
52171	52161	42 (1242)	6
52175	52165	64 (1892)	6

①Covers are interchangeable with Tilt & Pour® covers

VOLLRATH®

Setting the Standard™

SwirlServe® Beverage Server Heat Retention Test



Average Loss: 0.188°F per minute over a 4 hour span

Coffee Server with Gadroon Base

- Mirror-finished stainless steel will not tarnish
- Wide gadroon base
- Hollow handle
- Thumb tab for single-handed cover opening



ITEM	SILVERPLATE ITEM ^①	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46565	48365 ^①	2 (1.9)	8½ (21.6)	6

^①For silverplate information, see page 9-37

Coffee Decanters

- Mirror-finished stainless steel
- Comfortable black plastic handle
- Designed to fit standard stove top and coffee warmers
- Available plain or with permanently stamped "DECAF" on neck band



ITEM	DESCRIPTION	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46570	Plain	2 (1.9)	6½ (16.5)	1
46580	Decaf	2 (1.9)	6½ (16.5)	1

Tea and Coffee Server

- Mirror-finished stainless steel
- Built-in strainer for serving tea
- 46370 hollow handle insulates for comfortable pouring



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46314	Flat Handle	10 (296)	4¼ (10.8)	12
46370	Hollow Handle	12 (355)	4 (10.2)	12

Bell Creamers

- Mirror-finished stainless steel
- Excellent choice for serving cream, sauces, and dressings



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46003	3 (89)	2 (5.1)	24
46005	5 (148)	2¾ (7)	12
46008	8 (237)	3⅞ (7.9)	12

Gooseneck Servers

- Mirror-finished stainless steel
- Elegance in traditional or gadroon edge styles
- Hinged cover for easy refilling
- Hollow handle insulates for comfortable and cool pouring



ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46310	—	Traditional	10 (296)	4¼ (10.8)	12
46312	48312 ^①	Gadroon edge	10 (296)	4¾ (12.1)	12

^①For silverplate information, see page 9-37

Creamer/Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed refilling
- Wide gadroon base for greater stability



ITEM	SILVERPLATE ITEM ^①	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46205	—	Gadroon base	5 (148)	3½ (8.9)	12
46516	—	Standard	10 (296)	4 (10.2)	12
46560	48360 ^①	Gadroon base	10 (296)	4½ (11.4)	12
46517	48317 ^①	Gadroon base	16 (473)	5½ (14)	12

^①For silverplate information, see page 9-37

Economy Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed easy refilling
- Stacking server has recessed cover design to allow stacking for compact storage



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46210	Closed handle	10 (296)	4 (10.2)	12
46211	Open handle	10 (296)	4 (10.2)	12
46212	Stacking server	10 (296)	3¼ (8.3)	12

Double Wall Insulated Server

- Mirror-finished stainless steel
- Double wall construction for moisture free exteriors and excellent temperature retention
- Easy cleaning seamless interiors



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46613	Server with hinged insulated cover	10 (296)	3¼ (8.3)	12

Condiment Jar Cover

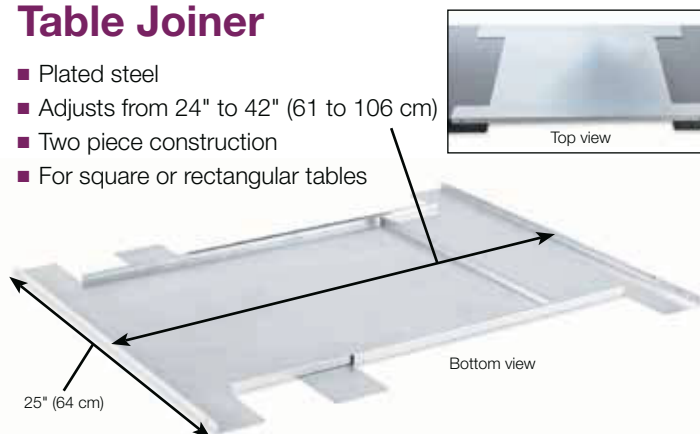
- Mirror-finished stainless steel
- Features spoon slot for no-mess service
- Fits 6½ oz (192 ml) jar



ITEM	DIAMETER: IN (CM)	CASE LOT
47648	3½ (7.9)	48

Table Joiner

- Plated steel
- Adjusts from 24" to 42" (61 to 106 cm)
- Two piece construction
- For square or rectangular tables



ITEM	DESCRIPTION	CASE LOT
97299	Table joiner	3

Gravy Boats

- Mirror-finished stainless steel
- Gadroon edge base
- Easy to use pouring spout
- All welded construction



ITEM	SILVERPLATE ITEM ①	CAPACITY OZ (ML)	CASE LOT
47573	48373①	3 (89)	12
47575	48375①	5 (148)	12
47578	48378①	8 (236)	12

Tureen

- Stainless steel
- For elegant service of beverages, soups or your special dish
- Sturdy welded base and side handles



ITEM	CAPACITY QT (L)	HEIGHT W/BASE IN (CM)	CASE LOT
47845	5 (4.7)	4⅞ (12.4)	6

①For silverplate information, see page 9-37

Stainless Steel Ramekins and Transfer Vessels

- Stainless steel is resistant to corrosion and dishwasher safe
- One piece construction is durable and easy to clean
- Spouted bowl provides directional pour — no mess
- Comfortable round handle for a sure grip
- Mirror-finished exterior provides upscale look
- Satin-finished interior and bottom minimizes wear and scratches
- Ideal for sauces, salad dressing, and other condiments — dry or wet ingredients
- Will not stain, pit, or crack like plastic or china ramekins

RAMEKIN	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46654	2 (59.1)	1 1/4 (3.1)	2 7/16 (6.1)	1 3/16 (2.0)	12
46655	3 (88.7)	1 3/8 (3.5)	2 3/4 (7.1)	7/8 (2.2)	12
46661	4 (118.0)	1 1/2 (3.7)	3 (7.6)	1 3/16 (2.0)	12

TRANSFER VESSEL	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46656	4 (118)	1 1/2 (3.7)	3 1/16 (7.9)	1 3/16 (2.0)	12
46657	8 (236)	1 5/16 (4.9)	3 7/8 (9.8)	7/8 (2.2)	12
46658	12 (354)	2 3/16 (5.5)	4 7/16 (11.2)	1 5/16 (2.4)	12
46659	16 (473)	2 7/16 (6.1)	4 7/8 (12.3)	1 1/8 (2.9)	12



Stainless Steel Au Gratin

- Mirror-finished stainless steel
- Go straight from oven or broiler to table
- Integral handle for carrying or gripping



ITEM	CAPACITY OZ (ML)	OVERALL DIMENSIONS IN (CM)	INSIDE DIAMETER IN (CM)	CASE LOT
47428	8 (236)	8 x 4 1/2 x 1 1/8 (20.3 x 11.4 x 2.9)	6 (15.2)Ⓚ	12
47422	12 (355)	9 x 5 x 1 1/8 (22.9 x 12.7 x 3.5)	7 1/8 (18.1)Ⓚ	12
47425	15 (443)	10 1/2 x 5 3/4 x 1 1/8 (26.7 x 14.6 x 3.5)	8 1/4 (21)Ⓚ	12
47429	20 (591)	10 1/2 x 6 x 1 1/8 (26.7 x 15.2 x 3.5)	8 1/4 (21)Ⓚ	12
47406	6 (177)	6 3/4 (17.1) outside diameter	5 1/2 (14)	
47408	8 (236)	7 1/4 (18.4) outside diameter	5 3/4 (14.6)	

Ⓚ Inside top diameter

Paneled Sherbet Dishes and Bowl

- Mirror-finished stainless steel
- 48013 and 48015 dishes have scalloped top
- Wide gadroon base for added stability and style



ITEM	SILVERPLATE ITEM [Ⓜ]	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
48013	48313 [Ⓜ]	3 1/2 (103)	1 7/8 (4.8)	12
48015	48315 [Ⓜ]	5 (148)	2 1/4 (5.7)	12
46701	48301 [Ⓜ]	16 (473)	3 3/8 (8.6)	12

[Ⓜ]For silverplate information, see page 9-37

Sauce Cup

- Stainless steel
- Mirror-finished outside, satin-finished inside
- Sized for individual condiment service
- Retains temperature longer and helps reduce food waste



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46713	3 (89)	1 5/8 (4.1)	2 9/16 (6.5)	12

Sauce Bowl, Sherbet and Dessert Cup

- Mirror-finished stainless steel
- 46772/48372 Sauce Bowl and 48003/48303 Sherbet have gadroon top edge
- 46704 Dessert Cup has paneled design for sauces, relishes, or butter



ITEM	SILVERPLATE ITEM [Ⓜ]	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46772	48372 [Ⓜ]	2 (59)	3 (7.6)	3 (7.6)	72
48003	48303 [Ⓜ]	3 1/2 (103)	2 (5.1)	3 13/16 (9.6)	72
46704	—	4 (118)	1 5/8 (4.1)	3 5/8 (9.3)	48

[Ⓜ]For silverplate information, see page 9-37

Cake/Pie Server

- Stainless steel blade
- Riveted durable rosewood handle



ITEM	OVERALL LENGTH: IN (CM)	CASE LOT
48083	10 ³ / ₄ (27)	12

Cake Stands

- 48023:**
- Mirror-finished stainless steel
 - Elevates desserts to add visual interest and conserve room on buffet line
 - Shipped knocked down and assembles easily



- 82150:**
- All welded construction
 - Stainless steel
 - Embossed surface



ITEM	DIAMETER IN (CM)	HEIGHT W/BASE IN (CM)	CASE LOT
48023	13 (33)	6 ⁵ / ₈ (16.8)	1
82150	12 ⁵ / ₁₆ (31.3)	4 ¹ / ₂ (11.3)	1

Tulip Sundae

- Mirror-finished stainless steel
- Gadroon edge base
- Ideal for an attractive dessert presentation



ITEM	CAPACITY QT (ML)	HEIGHT IN (CM)	CASE LOT
48060	6 (177)	4 ⁵ / ₈ (12)	12

Napkin Holder

- Mirror-finished stainless steel
- Spring loaded holders dispense napkins one at a time
- Rubber feet will not mar or discolor table or countertop



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
46798	135 napkin capacity	3 ¹ / ₂ x 7 (8.9 x 17.8)	12

Counter Menu Holder

- Stainless steel
- Screw-on assembly
- Set includes brackets
- 15¹/₂" (39.4cm)



ITEM	ABOVE COUNTER HEIGHT: IN (CM)	CASE LOT
46797	4 (10.2)	12

Condiment and Card Holder

- Stainless steel
- Sanitary, rounded corners



ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46796	2 ¹ / ₂ x 1 ¹ / ₂ x 1 ¹ / ₂ (6.4 x 3.8 x 3.8)	24

Card and Menu Holders

- Stainless steel
- 46795: Weighted cast base adds stability



ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
46795	1 1/8 (2.9)	1 1/2 (3.8)	36
46794	2 1/4 (5.7)	1 3/4 (4.4)	60
92070	2 1/8 (5.4)	1 3/4 (4.4)	72

Tray Card Holder



- Ideal for hospital trays



ITEM	HEIGHT: IN (CM)	CASE LOT
92080	3/4 (1.9)	72

Oyster Plate and Seafood Shell

- Mirror-finished stainless steel
- Go from oven to the table for faster service



ITEM	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46745	Oyster plate, 6 well	10 3/8 dia (26.3)	12
46735	Seafood shell	5 x 5 1/2 x 5/8 (12.7 x 14.0 x 1.6)	12

Snail Plate

- Mirror-finished stainless steel
- Six embosses ideal for escargot, house specialties or deviled eggs



ITEM	DIMENSIONS: IN (CM)	CASE LOT
46746	6 7/8 x 5 7/16 x 3/4 (17.5 x 13.8 x 1.8)	24

Snail Tong

- Mirror-finished stainless steel
- Provides a comfortable and secure grip on slippery shells
- Durable self-closing spring



ITEM	HEIGHT: IN (CM)	CASE LOT
46760	6 (15.2)	12

Supreme Set

- Mirror-finished stainless steel
- Set consists of 46701, 46704, and 46706 or 46701 and 46709
- Order parts separately



ITEM	DESCRIPTION	DIMENSIONS: OUTSIDE DIA. IN (CM)	CASE LOT
46701	16 oz (473 ml) panned bowl with gadroon base	5 1/8 (12.8)	12
46704	4 oz (119 ml) panned cup	3 11/16 (9.2)	48
46706	Slotted ring	5 3/16 (13.0)	12
46709	1-piece slotted ring and cup	5 3/16 (13.0)	12

Lobster/Nut Crackers

- Both styles offer comfortable grip and smooth-acting hinge
- Forged stainless steel cracker offers superb durability



ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46763	Stainless steel, forged	6¼ (15.9)	12
46764	Polished chrome-plated	6 (15.2)	24

Butter Melter

- Stainless steel base with oval vents
- Stainless steel pan with rosewood handle and pouring spout



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46777	4.25 (125.7)	3 ⁵ / ₈ (9.2)	1
45710	Pan only, outside dia. 3 ⁵ / ₈ " (9.2 cm), handle 2 ⁷ / ₈ " (7.3 cm)		12
45711	Candle cup only		12

Butter Melters

- Chrome-plated welded wire stand
- Same stand – flip one way for 46771, flip over for 46770
- Complete with butter pan or cup, candle holder and candle



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46770	With pan	5 (148)	5 ⁵ / ₈ (14.3)	1
46771	With #13200 3 oz (89 ml) cup	3 (89)	5 ⁵ / ₈ (14.3)	6

ITEM	DESCRIPTION	DIAMETER: IN (CM)	HANDLE: IN (CM)	CASE LOT
46781	Pan only	3½ (8.9)	3¼ (8.2)	12
13200	3 oz cup only	3 ¹ / ₈ (7.8)	–	12

Butter Melter

- Chrome-plated welded wire stand
- Includes glass candle holder, candle and pan



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46776	3.25 (96)	5 (12.7)	12
45691 ^①	Pan only — stainless steel		12
45690	Stand only — chrome		12
45801	Candle holder only — glass		12

^①Top dia. 3¼" (8.2 cm), Bot. dia. 2⁵/₈" (6.6 cm), Handle 1¼" (3.2 cm)

Utility Servers

- Chrome-plated welded wire rack
- Stainless steel bowls
- 99615, 47633 & 47631: Full Sets include 1 rack and 3 bowls



ITEM	DESCRIPTION	CASE LOT
99615 ^①	Dimensions (W x H): 8" x 7 ³ / ₈ " (20.3 x 18.7 cm)	1
69260	Bowl only — 6 oz (177 ml) 3" x 1 ⁷ / ₈ " (7.6 x 4.7 cm)	12
99262	Replacement cover — fits 69260 bowls	12
47633	Dimensions (W x H): 8½" x 8 ³ / ₄ " (21.6 x 22.2)	6
47601	Bowl only — 10 oz (295 ml) 3½" x 2½" (9 x 6.4 cm)	12
47631	Dimensions (W x H): 9½" x 8 ³ / ₄ " (24.1 x 22.2)	6
47522	Bowl only — 12 oz (355 ml) 4½" x 2 ³ / ₁₆ " (10.4 x 5.5 cm)	12

^①Includes bowl covers

Three-Way Revolving Server

- Rack revolves for easy access
- 99637 includes three 10 oz (295 ml) stainless steel bowls
- Stainless steel base with convenient plastic carry handle



VOLLRATH[®]

Setting the Standard[™]

ITEM	DESCRIPTION	CASE LOT
99637	Server (W x H): 8¼" x 5¾" (20.9 x 14.6 cm)	1
99636	Bowl: 10 oz (295 ml) 4" x 2½" (10 x 6.3 cm)	12

Six-Compartment Tray

- Heavy-duty stainless steel with stacking lugs
- Mirror-finished stainless steel



Stacking Lugs on underside

ITEM	DIMENSIONS (L X W X D) IN (CM)	CASE LOT
47252	15½ x 11⅝ x ¾ (39.4 x 29.5 x 1.9)	24

Tumbler



- Mirror-finished 300 series stainless steel



ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
68520	12 (354)	3⅞ (8)	2⅛ (5.2)	4⅞ (11.5)	12

Sizzling Platter and Underliner

- Heavy-duty 16 gauge stainless steel for greater durability
- Constructed from high temperature polyester, underliner helps maintain temperature for greater customer satisfaction
- Features built-in handles for easy, comfortable handling
- Underliner resists chipping and breaking
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
81170	Oval platter with underliner	13¾ x 8⅝ (34.9 x 21.1)	12
81180	Oval platter only	11¾ x 7¾ (29.8 x 19.7)	12
81190	Oval underliner only	13¾ x 8⅝ (34.9 x 21.1)	12

Drink or Soup Cup

- Mirror-finished stainless steel
- One-piece construction with integral handle



ITEM	CAPACITY OZ (ML)	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47555	9 (266)	3½ (8.9)	2⅞ (5.6)	12
47556	11 (325)	3½ (8.9)	2⅞ (6)	12

Soup Bowl

- Mirror-finished stainless steel



ITEM	CAPACITY OZ (ML)	OUTSIDE DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47536	16.3 (482)	6 (15.2)	1¾ (4.5)	12

Squeeze Dispensers



- No-drip design helps prevent table and counter mess
- Available in red (ketchup), yellow (mustard) and clear (all purpose)
- 12 oz (354 ml) bottles - use with item 56116 bottle holder
- Low density polyethylene

ITEM	COLOR	CAPACITY: OZ (ML)	DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
52060	Clear	8 (236)	2 (5.1)	7¼ (18.4)	12
52061	Red	8 (236)	2 (5.1)	7¼ (18.4)	12
52062	Yellow	8 (236)	2 (5.1)	7¼ (18.4)	12
52063	Clear	12 (354)	2¼ (5.7)	8⅞ (20.6)	12
52064	Red	12 (354)	2¼ (5.7)	8⅞ (20.6)	12
52065	Yellow	12 (354)	2¼ (5.7)	8⅞ (20.6)	12



Sauce Dispenser Holder



56116
Fits 12 oz (354 ml) squeeze dispensers - see page 8-35

Cork-Lined Laminated Serving Trays and Liners

- Multi-layer construction with molded-in cork surface
- Helps prevent slipping even when wet
- Liner will not peel or warp for longer life
- Self-adhesive non-skid cork liners for trays without cork surface
- Tray color: Brown



86338



86360



Cork Tray Liners

ITEM	FITS TRAYS IN (CM)	LINER DIMENSIONS IN (CM)	CASE LOT
ROUND LINERS			
86350	11 (27.9)	9 ¹ / ₈ (23.2)	12
86351	12 (30.5)	11 (27.9)	12
86352	14 (35.6)	12 ¹ / ₈ (30.8)	12
86353	16 (40.6)	12 ¹⁵ / ₁₆ (32.9)	12
OVAL LINERS			
86360	20 x 25 (50.8 x 63.5)	16 ¹ / ₄ x 21 (41.3 x 53.3)	12
86361	23 x 28 (58.4 x 71.1)	19 ¹ / ₈ x 23 ⁵ / ₈ (48.6 x 60)	12

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
86326	Rectangular	12 x 16 (30.5 x 40.6)	12
86328	Rectangular	14 x 18 (35.6 x 45.7)	12
86330	Rectangular	15 x 20 (38.1 x 50.8)	12
86331	Rectangular	16 x 22 (40.6 x 55.9)	12
86333	Oval	20 x 25 (50.8 x 63.5)	6
86334	Oval	23 x 28 (58.4 x 71.1)	6
86336	Round	11 (27.9)	12
86339	Round	14 (35.6)	12
86341	Round	16 (40.6)	12
86338	Beer tray, round	12 ¹ / ₂ (31.8)	12

Baskets

- Constructed from plastic and vinyl material
- Durable and easy to clean
- Dishwasher safe

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
TAN PLASTIC RATTAN			
47204	Oblong	9 x 3 ¹ / ₂ x 2 (22.9 x 8.9 x 5.1)	12
47205	Round	9 x 2 ³ / ₄ (22.9 x 7)	12
47206	Oval	9 ¹ / ₂ x 6 ¹ / ₂ x 3 (24.1 x 16.5 x 7.6)	12
BLACK VINYL WITH GOLD TRIM			
47208	Oval	9 x 6 ¹ / ₄ x 2 ³ / ₈ (22.9 x 15.9 x 6)	12



Tip Trays



- Attractive scratch-resistant material
- Color: Black



ITEM	DIMENSION: IN (CM)	CASE LOT
86280	4 x 6 (10.2 x 15.2)	36
86282	5 x 7 (12.7 x 17.8)	36

Serving Bowls^①

- Dishwasher safe, impact-resistant, melamine construction
- In compliance with FDA standards
- Ideal for salad, chips, and condiments
- Heat resistant up to 187°F (86°C)



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CAPACITY OZ (ML)	CASE LOT
52860	Birchwood	5 ³ / ₄ (14.6)	12 (354)	48
52861	Black	5 ³ / ₄ (14.6)	12 (354)	48
52866	Birchwood	6 (15.2)	14 (413)	48
52867	Black	6 (15.2)	14 (413)	48
52869	Birchwood	8 (20.3)	34 (1005)	48
52870	Black	8 (20.3)	34 (1005)	48

①Not for use in microwave ovens

Polypropylene Fast Food Trays



- Thick reinforced rim with corner ribs add impact strength - reducing breakage and minimizing warping
- Four stacking lugs speed drying and prevent sticking
- Semi-gloss, weave-grain textured finish provides a reduced-slip surface
- Recyclable to reduce landfill waste
- Heat resistant up to 187°F (86°C)

COLOR	10 X 14 IN 25.4 X 35.6 CM	CASE LOT	12 X 16 IN 30.5 X 40.6 CM	CASE LOT	14 X 18 IN 35.6 X 45.7 CM	CASE LOT
Red	86100	24	86110	24	86120	12
Brown	86101	24	86111	24	86121	12
Burgundy	86103	24	86113	24	86123	12
Orange	86104	24	86114	24	86124	12
Gray	86105	24	86115	24	86125	12
Almond	86106	24	86116	24	86126	12
Royal blue	86107	24	86117	24	86127	12
Black	86108	24	86118	24	86128	12
Teal	86109	24	86119	24	86129	12



Personalized Custom Imprinting

To Order Custom Printing

Select the size and color of the item to be imprinted; then provide us with camera-ready artwork of your specified size and positioning.

Imprint Area

Fast-food trays can accept the following size imprints:

TRAY SIZE	MAXIMUM IMPRINT AREA
10 x 14 inch (25.4 x 35.6 cm)	5½ x 8½ inch (14.0 x 21.6 cm)
12 x 16 inch (30.5 x 40.6 cm)	6½ x 10⅝ inch (16.5 x 27.0 cm)
14 x 18 inch (35.5 x 45.7 cm)	8½ x 11½ inch (21.6 x 29.2 cm)

Camera-Ready Artwork

Camera-ready art is ready for photographic reproduction and must be a sharp black-and-white image enlarged or reduced to proper size. When more than one color is specified, artwork must be individually separated for the screen printing process. Appropriate artist fees will be charged if artwork is incomplete. Since the design possibilities are governed by the product to be imprinted, details of all artwork must be submitted to Vollrath for approval before an order can be accepted.

Printing Colors

Standard colors (brown, black, and white) can be used with silk screen printing.

Silk Screen Charges

There is a one-time silk screen charge for each item ordered with an imprint.

Samples

A net charge equal to the silk screen charge must be paid in advance for request for an imprint sample.

Minimum Quantities

Minimum quantity of 288 each per tray size.

Terms

Delivery of plus or minus 10% within the quantity ordered constitutes fulfillment of the order, and payment shall be made on the basis of the actual quantity delivered.

Returns

Custom imprinted or private label products are not accepted for exchange or refund.

Prices

Imprinting charges are a net charge added to the price of the item.

Lead Time

Allow 20 working days for screen preparation and printing.

Beautiful Colors. Beautiful Food.



Introducing Vollrath® Colored, Insulated Double Wall Bowls!

Add a punch of color to your buffet or display case with a choice of twelve colors/finishes available in square or round shapes in variety of sizes.

Keep hot food hot and cold food cold while creating a beautiful display to enhance your food offering.

