

# 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](http://www.vollrathco.com/green)

## Cookware Types



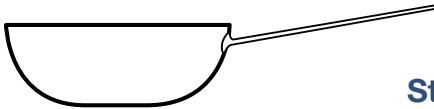
**Fry Pan**

- 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



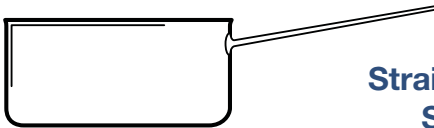
**Stir Fry Pan**

- 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



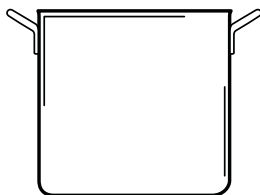
**Brazier/Rondo**

- 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®<sup>®</sup>, Arkadia™**

**Stainless Steel — Intrigue®<sup>®</sup>, Centurion®<sup>®</sup>, Optio™**

**Multi-Ply — Tribute®<sup>®</sup>, 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®<sup>®</sup>, WearGuard®<sup>®</sup>, PowerCoat2™<sup>™</sup> and Steelcoat x3™<sup>™</sup>)**

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](http://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><b>TRIBUTE® COOKWARE: THE ULTIMATE CHEF'S COOKWARE</b></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>	 <b>Induction</b>  <b>Electric</b>  <b>Gas</b>
<p><b>MIRAMAR™ DISPLAY COOKWARE:</b></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>	 <b>Induction</b>  <b>Electric</b>  <b>Gas</b>
<p><b>CENTURION® COOKWARE: COMMERCIAL STAINLESS</b></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>	 <b>Induction</b>  <b>Electric</b>  <b>Gas</b>
<p><b>INTRIGUE® COOKWARE: COMMERCIAL STAINLESS</b></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>	 <b>Induction</b>  <b>Electric</b>  <b>Gas</b>
<p><b>OPTIO™ COOKWARE: COMMERCIAL STAINLESS</b></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>	 <b>Induction</b>  <b>Electric</b>  <b>Gas</b>
<p><b>WEAR-EVER™ COOKWARE: COMMERCIAL ALUMINUM</b></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>	 <b>Electric</b>  <b>Gas</b>
<p><b>ARKADIA™ COOKWARE: HEAVY-GAUGE ALUMINUM</b></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>	 <b>Electric</b>  <b>Gas</b>

## Check out our newest Cookware line! Miramar™ Display Cookware

See pages 9-5 through 9-7



## TriVent® Handle

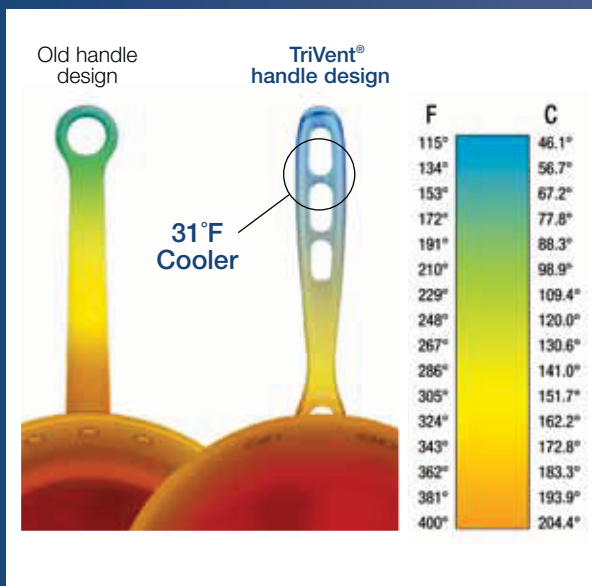
TriVent® handles, now available on select Vollrath® cookware, feature a cooler-to-touch and comfortable-to-hold design. This incredible upgrade uses a vented handle design to maintain surface temperatures cooler than conventional handles. And because it's available in a natural finish or oven-safe silicone, 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.



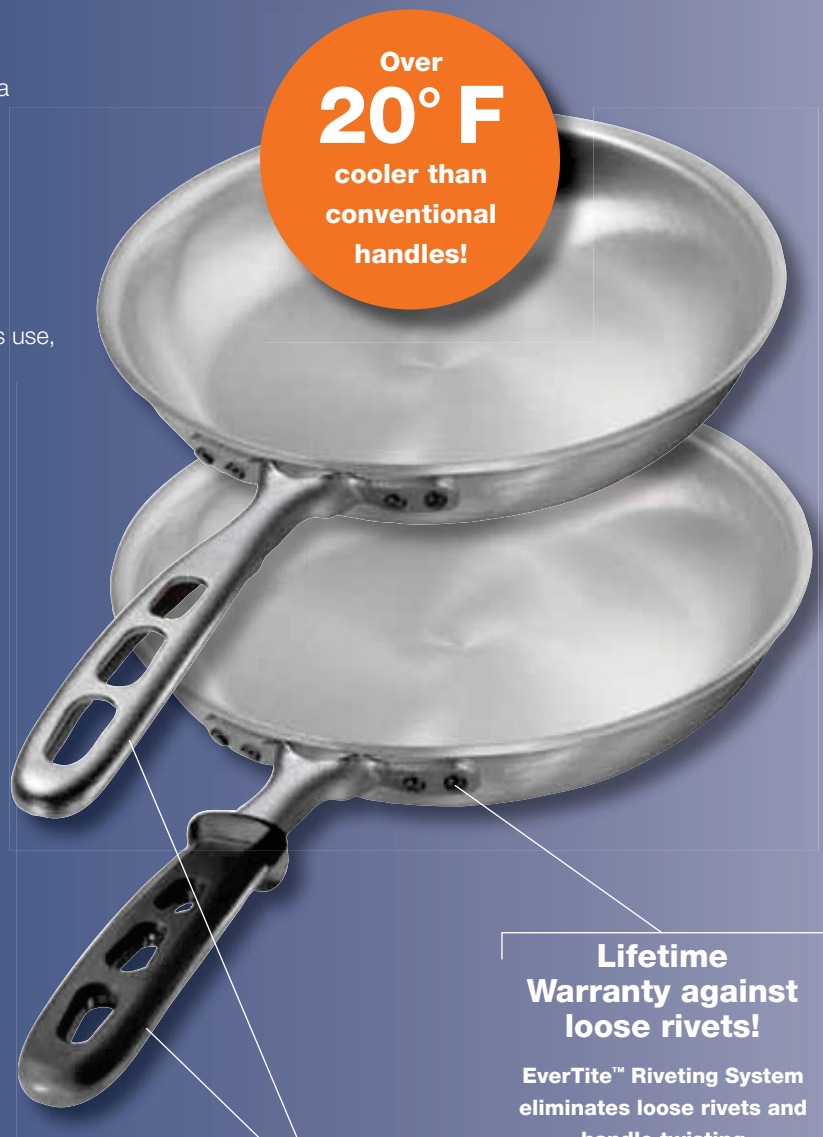
### TriVent® Handle Features:

- 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



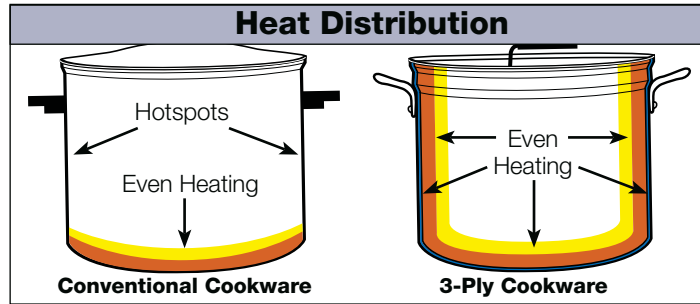
Electric



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

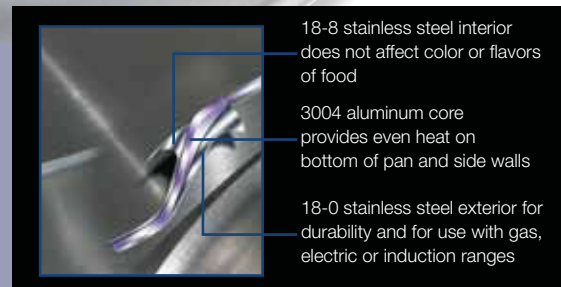


Note: Jacob's Pride® Warranty does not cover silicone on handle or non-stick coatings

## 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

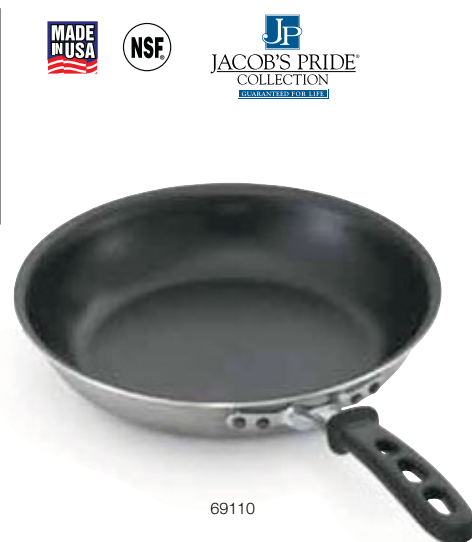


SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER ITEM
69807	69207	7 (17.8)	4¾ (12.7)	1¾ (4.4)	10	6	69327
69808	69208	8 (20.3)	5¾ (14.6)	1⅞ (4.8)	10	6	69328
69810	69210	10 (25.4)	7⅞ (19.4)	2⅞ (5.4)	8	6	69410
69812	69212	12 (30.5)	9¾ (24.8)	2½ (6.4)	8	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 <sup>13</sup> / <sub>32</sub> (13.7)	8	1	69412
77761	15 (14.1)	14 (35.6)	5 <sup>19</sup> / <sub>32</sub> (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 <sup>3</sup> / <sub>4</sub> (4.5)	11 (27.9)	3 <sup>1</sup> / <sub>2</sub> (8.9)	8	—
77754	10 <sup>3</sup> / <sub>32</sub> (9.6)	14 (36)	4 <sup>5</sup> / <sub>8</sub> (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<sup>①</sup>
- Easy grasp handle design for safety and hanging convenience
- Handle length: 3<sup>11</sup>/<sub>16</sub>" (9.4 cm)



TOROGARD™ HANDLE	DIAMETER: IN (CM)	CASE LOT
69325	6 (15.2)	1
69326	6 <sup>1</sup> / <sub>2</sub> (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



<sup>①</sup>See page 8-3 for more information on Agion® antimicrobial protection.

## Centurion<sup>®</sup> Cookware

new



Induction



Electric



Gas

Nothing complements the skill and artistry of professional cooking like fine Centurion<sup>®</sup> cookware. Centurion<sup>®</sup> cookware is heavy gauge cookware with Italian made quality. Crafted of fine stainless steel in the European tradition, the Centurion<sup>®</sup> 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<sup>®</sup> cookware induction ready. Centurion<sup>®</sup> cookware is impervious to acidic foods and won't pit, discolor or carry over flavors. All this plus a limited lifetime warranty makes Centurion<sup>®</sup> cookware the choice of professionals.



**JACOB'S PRIDE<sup>®</sup>**  
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<sup>®</sup> handles are a single piece of hollow, airtight, waterproof stainless steel, which stay cool for cooking safety. Stay Cool<sup>®</sup> 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



JACOB'S PRIDE®  
COLLECTION  
GUARANTEED FOR LIFE

### 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



JACOB'S PRIDE®  
COLLECTION  
GUARANTEED FOR LIFE

### Centurion® Sauté Pans

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



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COLLECTION  
GUARANTEED FOR LIFE



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



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GUARANTEED FOR LIFE



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



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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



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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

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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

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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



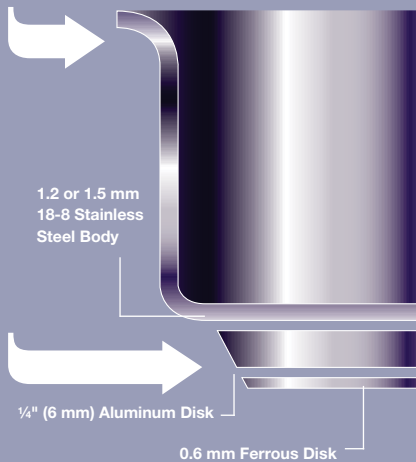
JACOB'S PRIDE®  
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Intrigue is a commercial line of heavy-duty stainless steel cookware. European styling with combinations of satin and mirror finishes make Intrigue ideal for kitchen or demonstration cooking.

- 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 <sup>13</sup> / <sub>16</sub> (20)	1 <sup>11</sup> / <sub>16</sub> (4.3)	18	47771
47756	9 <sup>3</sup> / <sub>8</sub> (24)	1 <sup>3</sup> / <sub>4</sub> (4.5)	18	47773
47757	10 <sup>15</sup> / <sub>16</sub> (28)	1 <sup>15</sup> / <sub>16</sub> (5)	18	47774
47758①	12 <sup>1</sup> / <sub>2</sub> (32)	2 <sup>1</sup> / <sub>2</sub> (6.4)	18	47776

①Includes 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 <sup>13</sup> / <sub>16</sub> (20)	1 <sup>11</sup> / <sub>16</sub> (4.3)	18	47771
47751	9 <sup>3</sup> / <sub>8</sub> (24)	1 <sup>3</sup> / <sub>4</sub> (4.5)	18	47773
47752	10 <sup>15</sup> / <sub>16</sub> (28)	1 <sup>15</sup> / <sub>16</sub> (5)	18	47774
47753①	12 <sup>1</sup> / <sub>2</sub> (32)	2 <sup>1</sup> / <sub>2</sub> (6.4)	18	47776

①Includes 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 <sup>3</sup> / <sub>8</sub> (24)	5 <sup>3</sup> / <sub>4</sub> (14.8)	18	47773
47731	9 (8.5)	10 <sup>15</sup> / <sub>16</sub> (28)	5 <sup>1</sup> / <sub>2</sub> (13.9)	18	47774
47732	12 (11.4)	11 <sup>11</sup> / <sub>16</sub> (30)	6 <sup>5</sup> / <sub>16</sub> (16.2)	18	47775
47733	17 (16.1)	12 <sup>1</sup> / <sub>2</sub> (32)	7 <sup>13</sup> / <sub>16</sub> (20.1)	16	47776
47734	24 (22.8)	14 <sup>1</sup> / <sub>16</sub> (36)	9 (23)	16	47777
47735	33 (31.4)	15 <sup>5</sup> / <sub>8</sub> (40)	9 <sup>3</sup> / <sub>4</sub> (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 <sup>1</sup> / <sub>2</sub> (6.1)	7 <sup>13</sup> / <sub>16</sub> (20)	7 <sup>13</sup> / <sub>16</sub> (20)	18	47771
47721	12 (11.4)	9 <sup>3</sup> / <sub>8</sub> (24)	9 <sup>3</sup> / <sub>4</sub> (25)	18	47773
47722	18 (17)	10 <sup>15</sup> / <sub>16</sub> (28)	10 <sup>15</sup> / <sub>16</sub> (28)	18	47774
47723②	27 (25.5)	12 <sup>1</sup> / <sub>2</sub> (32)	12 <sup>1</sup> / <sub>2</sub> (32)	16	47776
47724②	38 (36)	14 <sup>1</sup> / <sub>16</sub> (36)	14 <sup>1</sup> / <sub>16</sub> (36)	16	47777
47725②	53 (50.1)	15 <sup>5</sup> / <sub>8</sub> (40)	15 <sup>5</sup> / <sub>8</sub> (40)	16	47778
47726②	76 (71.9)	17 <sup>15</sup> / <sub>16</sub> (46)	16 <sup>3</sup> / <sub>4</sub> (43)	16	47779

②Satin 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 <sup>1</sup> / <sub>16</sub> (20.5)	18	77572
77580	12 (11.4)	10 (25.4)	9 <sup>1</sup> / <sub>2</sub> (24.1)	18	77572
77600	16 (15.1)	12 (30.5)	8 <sup>1</sup> / <sub>2</sub> (21.6)	16	77662
77610	20 (18.9)	12 (30.5)	10 <sup>9</sup> / <sub>16</sub> (26.8)	16	77662
77620	24 (22.7)	12 (30.5)	12 <sup>3</sup> / <sub>8</sub> (31.4)	16	77662
77630	38 <sup>1</sup> / <sub>2</sub> (36.4)	14 (35.6)	15 (38.1)	16	77682
77640	57 <sup>1</sup> / <sub>2</sub> (54.4)	16 (40.6)	17 (43.2)	16	77702

①Covers Sold Separately



## Classic™ Stainless Steel Stock Pots and Storage Containers<sup>®2</sup>



- 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 <sup>1</sup> / <sub>2</sub> (7.1)	8 <sup>3</sup> / <sub>8</sub> (21.3)	8 <sup>3</sup> / <sub>4</sub> (22.2)	24	77072
78580	11 <sup>1</sup> / <sub>2</sub> (10.9)	10 <sup>3</sup> / <sub>8</sub> (26.4)	8 <sup>7</sup> / <sub>8</sub> (22.5)	20	77112
78600	16 (15.1)	12 <sup>1</sup> / <sub>4</sub> (31.1)	9 (22.9)	20	78672
78610	20 (18.9)	12 <sup>1</sup> / <sub>4</sub> (31.1)	11 (27.9)	20	78672
78620	24 (22.7)	12 <sup>1</sup> / <sub>4</sub> (31.1)	13 (33)	20	78672
78630	38 <sup>1</sup> / <sub>2</sub> (36.4)	13 <sup>7</sup> / <sub>8</sub> (35.2)	15 <sup>3</sup> / <sub>4</sub> (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: 6<sup>1</sup>/<sub>4</sub>" (17.3 cm)
- Will not color delicate foods
- Not induction ready



ITEM	DESCRIPTION	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	CASE LOT
77020 <sup>①</sup>	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 <sup>1</sup> / <sub>8</sub> (15.6)	5 <sup>3</sup> / <sub>32</sub> (15.2)	4 <sup>3</sup> / <sub>32</sub> (12.6)	24	77020	1
77021	Double boiler bottom	6 <sup>1</sup> / <sub>8</sub> (15.6)	—	4 <sup>5</sup> / <sub>16</sub> (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

### 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



- 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

### 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

### 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 protection<sup>2</sup>
- 3004 Aluminum



68121

### 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 <sup>32</sup> (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) <sup>1</sup>	12	1	—
H4015	Wear-Ever® stir fry pan with HardCoat® Interior	—	11½ (29.2)	4 (10.2)	10	1	4348C

<sup>1</sup>Height with handle

<sup>2</sup>See 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

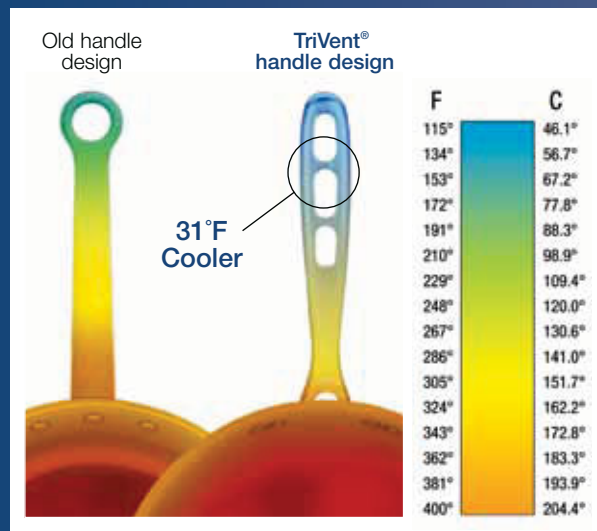
TriVent® handles, now available on select Vollrath® Wear-Ever® cookware, feature a cooler-to-touch and comfortable-to-hold design. This incredible upgrade uses a vented handle design to maintain surface temperatures cooler than conventional handles. And because it's available in a natural finish or oven-safe 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.



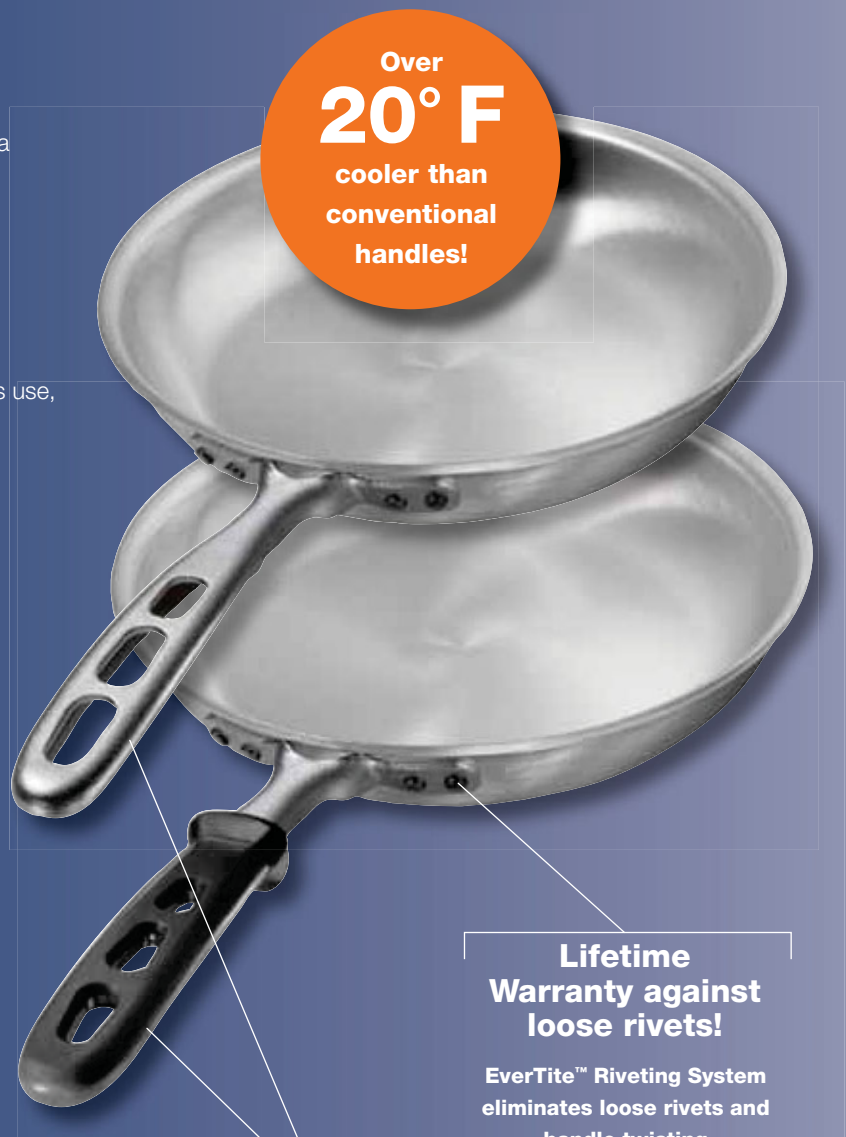
### TriVent® Handle Features:

- 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



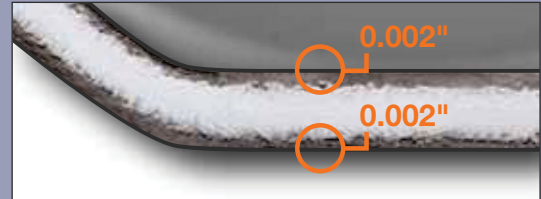
- Exclusive Cool Handle® included
- Ideal for frying and browning
- EverTite™ Riveting System provides for lifetime use without loose rivets

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

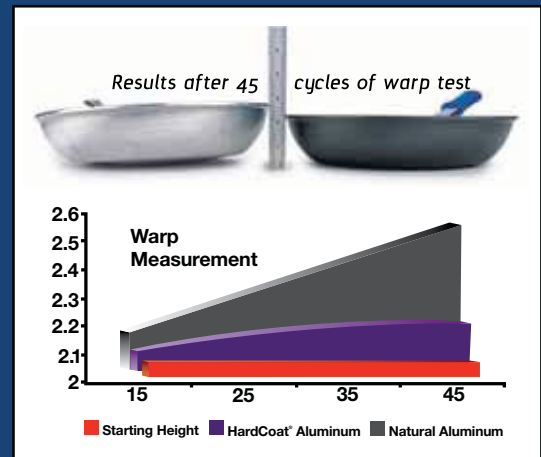
HardCoat® is a surface-hardening application achieved through a unique electro-chemical bonding process. The aluminum is united with the anodized surface to create a hardened, non-porous and non-reactive surface. The anodizing process causes a natural reaction between the aluminum and the chemicals called 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 — 1/4" (.63 cm) thick



JACOB'S PRIDE®  
COLLECTION  
GUARANTEED FOR LIFE



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 <sup>③</sup>	DOMED COVER <sup>③</sup>	COVER CASE LOT
68616	—	15 (14.3)	10 (25.5)	11 1/2 (29.1)	2	1	67509	67409	1
68620	—	20 (18.9)	12 (30.6)	10 3/8 (26.5)	2	1	67521	67421	1
68624	—	25 (23.8)	12 (30.6)	13 1/8 (33.4)	2	1	67521	67421	1
68633	68631 <sup>①②</sup>	32 (30.3)	13 (33.2)	14 3/8 (36.7)	2	1	67533	67433	1
68640	68641 <sup>①②</sup>	40 (37.9)	14 (35.7)	15 (38.3)	2	1	67541	67441	1
68660	68661 <sup>①②</sup>	60 (56.8)	16 (40.8)	17 1/2 (44.6)	2	1	67561	67461	1
68680	68681 <sup>①②</sup>	80 (75.7)	18 (45.9)	18 3/16 (46.4)	2	1	67581	67481	1
68690	68691 <sup>①②</sup>	100 (94.7)	20 (51)	19 (48.5)	2	1	67691	67491	1
68700	68701 <sup>①②</sup>	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	8 1/2 (8)	10 (25.5)	6 1/2 (16.6)	2	2	67509	67409	1
68413	12 (11.4)	12 (30.6)	6 3/8 (16.3)	2	2	67521	67421	1
68414	14 (13.3)	12 (30.6)	7 3/8 (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)	10 1/8 (25.8)	2	1	67541	67441	1
68434	34 (32.3)	16 (40.8)	10 1/8 (25.8)	2	1	67561	67461	1
68444	44 (41.8)	18 (45.9)	10 3/8 (26.5)	2	1	67581	67481	1
68460	60 (56.8)	20 (51)	11 3/8 (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

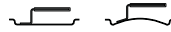


ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
67508	8½ (8)	10 (25.4)	6½ (16.5)	8	1	67509	67409	1
67510	10 (9.5)	10 (25.4)	7⅝ (19.4)	8	1	67509	67409	1
67512	12 (11.4)	10 (25.4)	9 (22.9)	8	1	67509	67409	1
67516	16 (15.1)	10 (25.4)	12 (30.5)	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 raviis, 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 <sup>①</sup>	—	—	—	—	—	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 <sup>①</sup>	—	—	—	—	—	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 <sup>①</sup>	—	—	—	—	—	67521

① See 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
<b>REPLACEMENT PARTS</b>			
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<sup>①</sup>



- 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

① Not 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



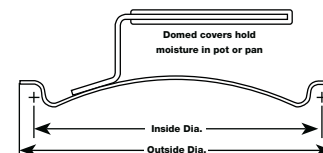
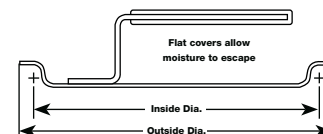
67521



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

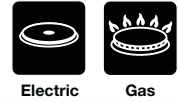
## Flat Covers

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 <sup>1</sup> / <sub>8</sub> (23.2)	7 <sup>5</sup> / <sub>8</sub> (19.4)	6	1	7389
7303	12 (11.4)	9 <sup>1</sup> / <sub>8</sub> (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 <sup>3</sup> / <sub>4</sub> (29.8)	10 <sup>3</sup> / <sub>8</sub> (26.4)	6	1	7393
7306	24 (22.8)	11 <sup>3</sup> / <sub>4</sub> (29.8)	11 <sup>1</sup> / <sub>16</sub> (28.7)	6	1	7393
7308	32 (30.4)	13 <sup>1</sup> / <sub>8</sub> (33.3)	11 <sup>1</sup> / <sub>2</sub> (29.2)	6	1	7351C
7310	40 (38)	13 <sup>1</sup> / <sub>8</sub> (33.3)	14 <sup>7</sup> / <sub>8</sub> (37.8)	6	1	7351C
7315	60 (57)	15 <sup>1</sup> / <sub>8</sub> (38.4)	17 <sup>1</sup> / <sub>2</sub> (44.5)	6	1	7396
7320	80 (76)	18 <sup>1</sup> / <sub>4</sub> (46.4)	18 <sup>1</sup> / <sub>4</sub> (46.4)	6	1	—
7360	100 (96)	20 <sup>3</sup> / <sub>8</sub> (51.8)	17 <sup>1</sup> / <sub>8</sub> (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 <sup>1</sup> / <sub>2</sub> (8.1)	10 (25.4)	6 <sup>3</sup> / <sub>8</sub> (16.2)	6	1	7389
7372	10 (9.5)	11 <sup>1</sup> / <sub>8</sub> (29.5)	5 <sup>1</sup> / <sub>8</sub> (13)	6	1	7392
7373	14 (13.3)	11 <sup>7</sup> / <sub>8</sub> (30.2)	7 <sup>5</sup> / <sub>8</sub> (19.4)	6	1	7393
7374	20 (19)	13 (33)	7 <sup>5</sup> / <sub>8</sub> (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 <sup>3</sup> / <sub>4</sub> (34.9)	5 <sup>1</sup> / <sub>2</sub> (14)	6	1	7351C
7352	18 (17.1)	16 (40.6)	5 <sup>1</sup> / <sub>3</sub> (13.5)	6	1	7352C
7353	24 (22.8)	18 (45.7)	5 <sup>1</sup> / <sub>2</sub> (14)	6	1	7353C
7354	28 (26.6)	20 (50.8)	5 <sup>1</sup> / <sub>2</sub> (14)	6	1	7354C
7355	35 (33.3)	21 <sup>3</sup> / <sub>4</sub> (52.7)	5 <sup>1</sup> / <sub>2</sub> (14)	6	1	7355C
7356	40 (38)	22 <sup>3</sup> / <sub>4</sub> (57.8)	5 <sup>1</sup> / <sub>2</sub> (14)	6	1	7356C



### Arkadia™ Covers



ITEM	FITS QT (L)	CASE LOT
7341C	1 <sup>1</sup> / <sub>2</sub> (1.4) sauce pan cover	6
7342C	2 <sup>1</sup> / <sub>4</sub> (2.6) sauce pan cover	6
7343C	3 <sup>3</sup> / <sub>4</sub> (3.6) sauce pan cover	6
7344C	4 <sup>1</sup> / <sub>2</sub> (4.3) sauce pan cover	6
7345C	5 <sup>1</sup> / <sub>2</sub> (5.2) sauce pan cover	6
7347C	7 (6.7) sauce pan cover	6
7348C	8 <sup>1</sup> / <sub>2</sub> (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

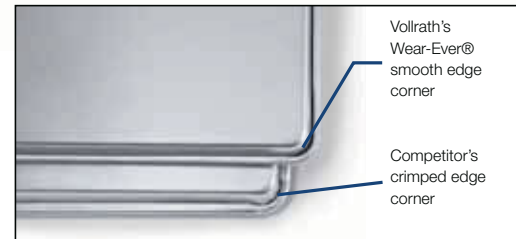


- Impact-resistant 3000 series aluminum
- Tapered design for easy stacking
- Sized to fit standard baker's racks
- Closed bead includes galvanized non-rusting rod for reinforcements
- Concave bottoms flatten during heating for even heat distribution
- Coated with non-stick coating for easy food release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

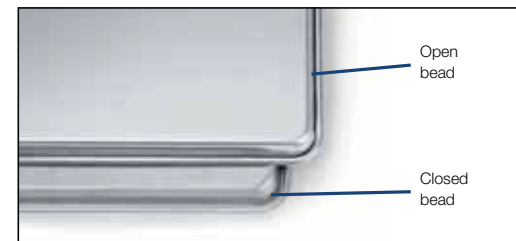
ITEM	SIZE	GAUGE	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
5315	Full	12	Open bead, Natural <b>NSF Certified</b>	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
S5315	Full	12	Open bead, Non-Stick <b>NSF Certified</b>	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
N5300	Full	14	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	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 <b>NSF Certified</b>	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 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>8</sub> x 9 (53 x 44.1 x 22.9)	4	1
68391	4493	Pan only	42 (39.7)	20 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>8</sub> x 7 (53 x 44.1 x 17.8)	4	1
68392	4492	Cover only	14 (13.2)	21 <sup>5</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>8</sub> x 2 <sup>3</sup> / <sub>8</sub> (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 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>8</sub> x 9 <sup>3</sup> / <sub>4</sub> (51.1 x 41 x 24.8)	23 <sup>1</sup> / <sub>4</sub> (22)	12	1
4482	—	Strapped roast pan top for 68360	20 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>2</sub> (51.1 x 41 x 11.4)	11 <sup>1</sup> / <sub>2</sub> (10.8)	12	2
448212	—	Strapped roast pan bottom for 68360	20 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>2</sub> (51.1 x 41 x 11.4)	11 <sup>1</sup> / <sub>2</sub> (10.8)	12	2
68361	4483	Roasting pan — top with straps	24 x 18 x 4 <sup>3</sup> / <sub>4</sub> (61 x 45.7 x 12.1)	29 <sup>1</sup> / <sub>2</sub> (27.9)	10	2
68362	448312	Roasting pan — bottom with straps	24 x 18 x 4 <sup>3</sup> / <sub>4</sub> (61 x 45.7 x 12.1)	29 <sup>1</sup> / <sub>2</sub> (27.9)	10	2
68363	4432	Roasting pan top	19 <sup>13</sup> / <sub>16</sub> x 21 <sup>13</sup> / <sub>16</sub> x 2 <sup>3</sup> / <sub>8</sub> (50.3 x 55.4 x 6)	16 (15.1)	12	6
68364	4433	Roasting pan top	19 <sup>13</sup> / <sub>16</sub> x 21 <sup>13</sup> / <sub>16</sub> x 3 <sup>5</sup> / <sub>8</sub> (50.3 x 55.4 x 9.2)	23 <sup>1</sup> / <sub>2</sub> (22.2)	12	2
68365	4436	Roasting pan bottom	22 <sup>1</sup> / <sub>8</sub> x 20 <sup>1</sup> / <sub>8</sub> x 6 <sup>9</sup> / <sub>16</sub> (56.2 x 51.1 x 16.6)	42 <sup>1</sup> / <sub>2</sub> (40.2)	10	2
68366	4423	Roasting pan top	19 <sup>3</sup> / <sub>4</sub> x 10 <sup>7</sup> / <sub>8</sub> x 3 <sup>5</sup> / <sub>8</sub> (50.2 x 27.6 x 9.2)	11 <sup>1</sup> / <sub>4</sub> (10.6)	14	2
68367	4426	Roasting pan bottom	20 x 11 <sup>1</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>2</sub> (50.8 x 28.3 x 14)	17 <sup>3</sup> / <sub>4</sub> (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 <sup>①</sup> 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 <sup>①</sup>	—	6¼ (5.9)	15⅜ x 10⅞ x 2⅝ (39.1 x 27.6 x 6)		18	3
68080 <sup>①</sup>	—	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



68076

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

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## 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 <sup>(NSF)</sup>	51003	Natural	9 <sup>5</sup> / <sub>8</sub> (24.5)	1 <sup>1</sup> / <sub>2</sub> (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 <sup>1</sup> / <sub>4</sub> (3.2)	22	6
68089	Natural	9 <sup>3</sup> / <sub>4</sub> (24.8)	1 <sup>1</sup> / <sub>4</sub> (3.2)	18	6
51045	Anodized	10 (25.4)	1 <sup>1</sup> / <sub>4</sub> (3.2)	20	6
68090	Natural	11 <sup>1</sup> / <sub>4</sub> (28.6)	1 <sup>1</sup> / <sub>4</sub> (3.2)	18	6



ITEM	FINISH	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT
N5844	Economy	9 <sup>3</sup> / <sub>4</sub> (24.8)	1 <sup>1</sup> / <sub>4</sub> (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: 2<sup>23</sup>/<sub>32</sub>" (6.9 cm)



75060 complete

#### Full-Size

COMPLETE SET ITEM	DESCRIPTION	CASE LOT
75060	Egg poacher/juice glass holder	1 set
<b>ADDITIONAL PARTS</b>		
75062	15-hole plate	6
75080 <sup>①</sup>	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
<b>ADDITIONAL PARTS</b>		
75072	8-hole plate	6
75080 <sup>①</sup>	Aluminum egg cups	12
75071	Flat cover with knob	6

<sup>①</sup>Imported 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 <sup>7</sup> / <sub>8</sub> x 12 <sup>13</sup> / <sub>16</sub> x 1 <sup>13</sup> / <sub>16</sub> (53 x 32.5 x 2)	6

### Egg Poacher

See page 7-34

