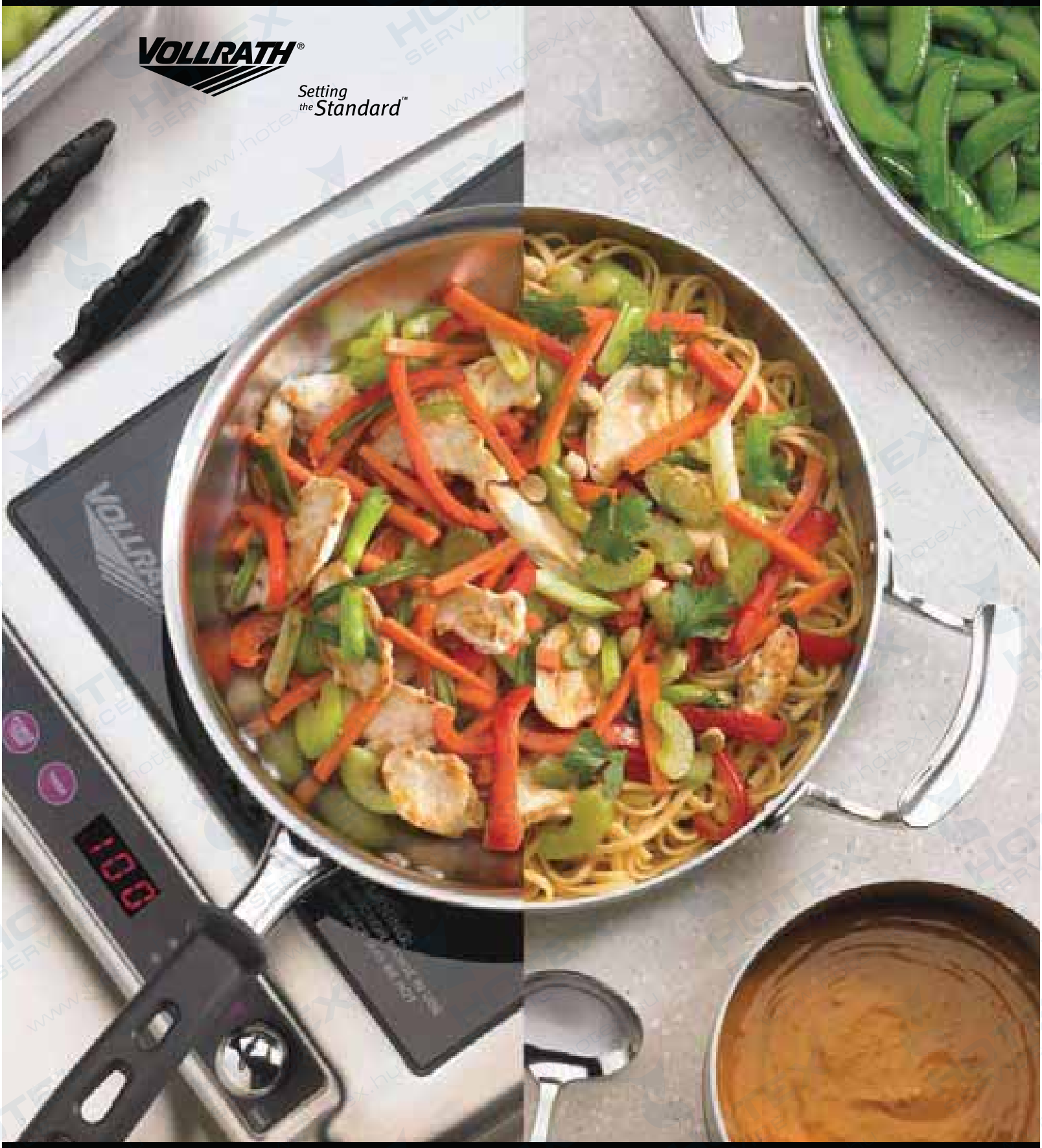
Smallwares 2009-2010

VOLLRATH®

Setting the Standard™



Helping food service professionals

For 134 years, Vollrath's heritage for innovation has produced durable, high-performance "green" products that save energy and water, minimize throwaway waste, and maximize recyclability.

Simply by using Vollrath® products, foodservice professionals can operate efficiently and profitably, and help sustain a healthier environment in the process.

VOLLRATH®

Setting the Standard™

www.vollrathco.com

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serve up a better environment.

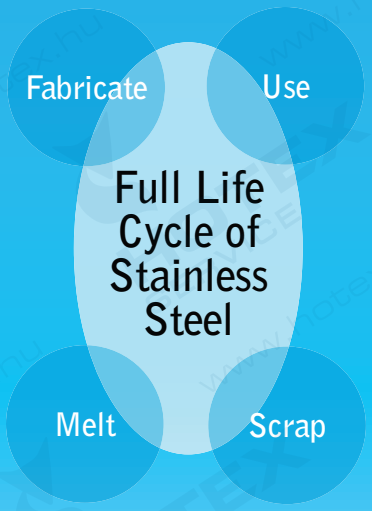
Better ways to save energy... from prep to serve.

- Vollrath Induction Ranges are 90% more energy efficient than conventional electric or gas cooking products.
- Vollrath Thermoset Warmers use up to 25% less energy and reduce water evaporation.
- Vollrath Cayenne® Heat Strips provide a 33% larger "food safe" zone and heat more food using less wattage.
- Vollrath's Stainless Steel Electric Chafer cuts food-warming costs by 93% ($840 per year per chafer), eliminating the high cost and waste of using canned heat.
- Vollrath Super Pan 3® reduces energy use by up to 38% per full-size pan; flat edges and durable corners prevent heat/cold loss when compared to competitors' bent edges.

For hundreds of other green products from Vollrath, visit www.vollrathco.com/green!

Conserve with recyclable materials.

The Vollrath® brand is synonymous with outstanding stainless steel and aluminum prepping, warming, cooking and serving products. And nothing makes more sense than using recyclable metals for sustainability and cost efficiency.



100% recyclable Stainless Steel and Aluminum facts...

- Stainless steel is **continuously recycled** in a sustainable closed-loop system
- 50% of new stainless steel and aluminum products are **made from recycled material**
- Stainless steel is **recycled more** than glass and plastic
- Stainless steel has a **long service life** and reduces throwaway waste
- Stainless steel **needs less maintenance**, requiring no harsh cleaners to clean the surface
- Aluminum is a lightweight, easier to re-create renewable material

Source: www.ssina.com/recycling/index.html

Greater longevity, lower replacement costs

Our Jacob's Pride® heavy-duty line is a great example of Vollrath's long-term commitment to using the highest quality stainless steel and aluminum products. These products are guaranteed for life to help reduce unnecessary or early throwaway waste.

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

Look for the Earth symbol at the front of each product section. Our "Green" Facts highlight those products that represent the best environmental choices.

VOLLRATH®

Setting the GREEN Standard

What our customers are saying...

"With the daily and busy operation in today's restaurants and to ensure the profitability of a company, it is very important that all the equipment be very efficient and last through the years. I choose Vollrath for its quality, diversity, availability and for the service. You can be sure that the Vollrath team will do everything to satisfy you and to win your trust. It is for these reasons that I now also use the Vollrath products at home.

Choosing Vollrath is choosing a peace of mind."

François Blais

EXECUTIVE CHEF OF PANACHE RESTAURANT
AUBERGE SAINT-ANTOINE, QUÉBEC

"Last year, 2008, the Menomonee Falls High School went through an extensive remodeling project, the kitchen got a badly needed facelift. We decided on the Vollrath Company to design our new serving lines. I knew the Vollrath products were of very high quality and workmanship, but what impressed me the most was the service I received - the salesperson was there for me every step of the way!"

Ruth Ann Kiley

FOODSERVICE DIRECTOR
MENOMONEE FALLS SCHOOL DISTRICT

"In a busy restaurant, you need dependability, that's why I have used and specified Vollrath products for as long as I've been a chef. The table top service items are the high quality look and feel that our guests prefer, and are certain to last a very long time. In the kitchen we need excellent performance from our equipment, that's why we use Vollrath pots and pans, steam table pans, utensils and other accessories that take a beating yet continue to be durable and hold up well. They look great after years of repeated use, and minimize our replacement costs."

Wade Wiestling

VICE PRESIDENT OF CULINARY DEVELOPMENT
THE OCEANAIRE, INC.

"There are a lot of choices in the marketplace. We specify and buy Vollrath equipment not only because of the quality and workmanship of the product, but, just as importantly, the customer service that Vollrath provides. Our sales representative listens and responds to all of our needs. We continue to be positively impressed."

David Wray

FACILITIES AND EQUIPMENT SUPERVISOR
SAN DIEGO CITY SCHOOLS

"Successfully branding multiple concepts requires great quality and enduring performance. Vollrath fits this model and has been my choice for cookware from inserts to pans for years in every new restaurant we build."

Chris Mills

VP CULINARY OPERATIONS
JOEYS. OPM & CUCINA CUCINA

"Student nutritional service requires budget conscious, labor efficient and eye appealing equipment solutions. Vollrath has always provided those basic needs with a quality affordable product proven further by the many pieces of durable equipment still serving schools after decades of daily use."

Susan Peterman

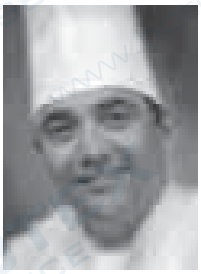
SCHOOL NUTRITION COORDINATOR
MIDDLETON CROSS PLAINS SCHOOL DISTRICT

Testimonials

"We have used Super Pans from the beginning because we have found they save us money in the long run. Our people have found the new Super Pan3® even easier to use."

Yiuki Chang

DIRECTOR OF FURNITURE, FIXTURES AND EQUIPMENT
PANDA RESTAURANTS



"It simply boils down to good quality."

Vincent Posada

EXECUTIVE CHEF
CARIBE ROYALE RESORT SUITES

"In the late fall of 2006, we began planning a renovation of our buffet serving line. The design constraints required mobility, as well as compliance with existing utility placement. Additionally, we had to minimize any time that the room would be closed.

Our sales rep recommended Vollrath Premier Classic Serving Line as a cost effective solution to the room's requirements. Working closely with Vollrath's Sales and Engineering Staff, our internal staff completed the renovation on time and well within budget in April 2007.

We are very satisfied with the results, and will certainly consider Vollrath as a supplier in any further expansion or renovation."

Mary J. White
EAGLE'S NEST RESTAURANT MANAGER

Doug Nartker
FOOD AND BEVERAGE DIRECTOR

LAKE OF THE TORCHES RESORT CASINO
LAC DU FLAMBEAU, WISCONSIN

"I am very impressed with the quality of workmanship of the Vollrath serving line units. Our tour of the production facility illustrated their high standards in assembly. We replaced our 30 year old equipment at the West Bend High Schools in summer of 2003. The students are thrilled with their 'hot' steaming soups and the chilly cold waters and juices."

Lynne R. Gross, R.D.

DIRECTOR OF FOOD AND NUTRITION
WEST BEND SCHOOLS

"It's been a pleasure to work with a company who can adapt to change in the restaurant industry by manufacturing the products that we need, along with superior quality, dependability and service — there is no substitute!"

David Abella

CORPORATE EXECUTIVE CHEF
ROY'S RESTAURANTS

"I highly recommend The Vollrath Company and its employees. Assessing our needs, designing specific equipment for us, writing specifications and bid documents, and training were all part of the process. Whether you are a first time buyer or an experienced food service professional, it is critical that you have a company willing to go the extra mile to ensure your desires are met. They believe in what they design and stand behind it."

Judi D Smith

MENOMONIE SCHOOL DISTRICT
DISTRICT FOOD SERVICE DIRECTOR

"My restaurant was designed with Vollrath Induction Ranges and cookware as the integral cooking medium from the start. No messy cleaning of gas burner grates, no accidental flare ups, no preheating pans or your kitchen. With the flexibility to change your kitchen layout on the fly or pack and go portability for catering events, Vollrath Induction is the only answer!"

Dave Osmar

OWNER/EXECUTIVE CHEF
NONNA'S CUCINA

"We've just started using Tribute® frying pans and are very impressed by their quality and durability. In a large operation such as ours it is exactly the type we enjoy having."

Denis Girard

EXECUTIVE CHEF
CASINO LAC LEAMY

Smallwares New Products

Discover what's new for 2009-2010.

For Equipment New Products — see page E-iii & E-iv

Super Pan® Super Shapes

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agion Nature's antimicrobial ANTIMICROBIAL

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Elevation Stands
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Miramar™ Display Cookware
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Vollrath Online

Enjoy 24/7 access to sales, service and customer support at www.vollrathco.com

- New product announcements
- Up-to-date online product catalog
- Glass rack selection guide
- Downloadable PDF files
  - Brochures
  - Flyers
  - Spec Sheets
  - Replacement Part Lists
  - Installation and Service Manuals
  - Multi-lingual literature library

VOLLRATH® Setting the Standard™

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Symbol Legend

NSF Denotes NSF certified items

agion Nature's antimicrobial ANTIMICROBIAL Denotes Agion™ antimicrobial

MADE IN USA Denotes items manufactured at one of our US manufacturing facilities

c UL us LISTED ETL FC CE Denotes product approvals by the respective organizations

JP JACOB'S PRIDE COLLECTION Denotes items with Limited Lifetime Warranty

new Denotes new item – one of over 650 being introduced in this catalog

Induction Electric Gas

Dishwasher Safe – Products constructed entirely of 18-8 stainless steel or plastic

2009-2010 Catalog

Note: In the interest of continued product improvement, Vollrath reserves the right to change specifications without notice. Prices and availability also subject to change without notice.

Dimensions listed in catalog are approximate and may vary. Contact your Vollrath representative for specific drawing details.

Steam Table Pans and Accessories

Super Pan® Super Shapes

Provides an upscale look that lets customers know you offer only the best. Super Shape pans compliment your existing inventory of steam table pans.

Super Pan 3® Steam Table Pans

The patented ramp allows for quick and easy removal of pan for efficient operation. Reinforced corners provide exceptional durability and long life.

Stainless Steel Vegetable Insets

Ideal for round steam table openings and soup merchandisers. Use them with a variety of adapter plates for greater flexibility.

Vollrath "Green" Facts for Steam Table Pans & Accessories:

Super Pan 3® flattened edges keep steam from escaping, giving them 38% higher efficiency than the competition with bent edges.

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

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

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

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

Super Pan® Super Shapes

new

A cost effective method to upscale the presentation of food in chafers, heated or refrigerated buffet lines, display cases, and more. By using your existing inventory of steam table pans, and replacing a few pieces of the line-up with the Super Shapes pans, your whole line-up gets an upscale presentation. Super Shape steam table pans are built to look great and hold to the most demanding commercial kitchen environments. Patents pending.

MADE IN USA

NSF

Super Shapes Features:

- Upscale food presentation with minimal investment
- No investment in templates, tiles or other accessories required
- Easy to use and easy to change
- Full- and Half-size units fit with Super Pan 3® covers and flexible lids
- 300 series stainless provides great durability, cleanability and thermal transfer
- 22 gauge pan for durability
- Reinforced edges and corners reduce potential for dents, dings, or energy escaping from the well
- Pans stack neatly within themselves for easy storage

Enhance the food presentation on any buffet with Super Pan® Super Shapes!

Shape Options:

- Oval Full-Size
- Kidney Full-Size
- Oval Half-Size
- Kidney Half-Size

Create striking steam table buffet presentations guaranteed to entice your customers!

…and introducing the new **Wild Pan** - a geometric shape that will shake up any buffet!

Wild Pans stack for easy storage.

Super Pan 3® covers fit both full and half-size units.

Steam Table Pans and Accessories

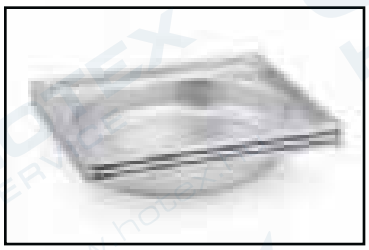
Super Pan® Super Shapes Line-up

See the difference for yourself.

Go from this…

…to this.

Give your buffet a makeover.



Pans stack for easy storage.

3101020

3101120

3100020 (Two Shown)

Super Shape Pans

ITEM	DESCRIPTION	PAN DIMENSIONS		BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	FLEX COVER	COVER CASE LOT
		L X W IN. (MM)	HEIGHT INCHES (MM)						
3101020	Full Oval	20¼ x 12¹³⁄₁₆ (530 x 325)	2½ (65)	4.8 (4.6)	6	93100	94100	52430	6
3101120	Full Kidney	20¼ x 12¹³⁄₁₆ (530 x 325)	2½ (65)	5.1 (4.8)	6	93100	94100	52430	6
3102020	Half Oval	10¼ x 12¹³⁄₁₆ (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	n/a	6
3102120	Half Kidney	10¼ x 12¹³⁄₁₆ (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	n/a	6
3100020	Wild Pan	20¼ x 12¹³⁄₁₆ (530 x 325)**	2½ (65)	3.7 (3.5)	6	n/a	n/a	n/a	
75015	Adaptor Bar for Wild Pan	-	-	-	12	-	-	-	-

**Overall dimensions for a set of 2

Portion Control

PAN TYPE	1 OZ PORTION	2 OZ PORTION	3 OZ PORTION	4 OZ PORTION	6 OZ PORTION	8 OZ PORTION
Full Oval	155	77	52	39	26	19
Full Kidney	162	81	54	41	27	20
Half Oval	69	34	23	17	11	9
Half Kidney	71	36	24	18	12	9
Wild Pan	120	60	40	30	20	15

Super Pan 3® Stainless Steel

Now You Can Have It All!

MADE IN USA

NSF

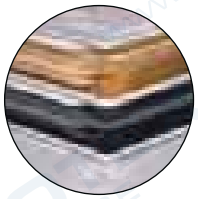
SUPER PAN 3®

Flattened Pan Edges — prevent bending and provide a wider grasp when removing

Integral frame enhances food presentation

Sturdy 22 gauge (.8 mm), 300 series stainless steel construction

Patented Angled Ramp — pull-and-lift pans with ease



Anti-jam Stacking Lugs — separate and dry pans without any hassle

Reinforced Spouted-Shape Corners — add strength where your pan gets the most abuse. Stop the spilling and the mess when pouring

VOLLRATH® Setting the Standard™

Super Pan 3® Stainless Steel Pans

PAN SIZE AND DIMENSIONS	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
DOUBLE SIZE 25 5/8 X 20 7/8 IN 650 X 530 MM 2/1	92002*	3/4 (20)	TRAY	6	NA	—	—	—	—
	92012*	1 1/2 (40)	12.6 (11.9)	6	92002	—	—	—	6
	92052*	2 (55)	17.3 (16.3)	6	92002	—	—	—	6
	92022*	2 1/2 (65)	20.2 (19.1)	6	92002	—	—	—	6
	92042*	4 (100)	31.1 (29.4)	6	92002	—	—	—	6
	92062*	6 (150)	46.1 (43.7)	6	92002	—	—	—	6
	92082*	8 (200)	60.7 (57.5)	6	92002	—	—	—	6
FULL-SIZE 20 7/8 X 12 13/16 IN 530 X 325 MM 1/1	90002	3/4 (20)	TRAY	6	—	—	74100	70100	6
	90012	1 1/2 (40)	5.7 (5.4)	6	93100	94100	74100	70100	6
	90052	2 (55)	7.7 (7.3)	6	93100	94100	74100	70100	6
	90022	2 1/2 (65)	9 (8.5)	6	93100	94100	74100	70100	6
	90042	4 (100)	14.2 (13.4)	6	93100	94100	74100	70100	6
	90062	6 (150)	20.1 (19.9)	6	93100	94100	74100	70100	6
	90082	8 (200)	27.5 (26.1)	3	93100	94100	74100	70100	6
TWO-THIRDS SIZE 13 15/16 X 12 13/16 IN 354 X 325 MM 2/3	90102	3/4 (20)	TRAY	6	—	—	—	70110	6
	90112	1 1/2 (40)	3.6 (3.4)	6	93110	94110	—	70110	6
	90122	2 1/2 (65)	5.7 (5.4)	6	93110	94110	—	70110	6
	90142	4 (100)	8.5 (8)	6	93110	94110	—	70110	6
	90162	6 (150)	12.6 (11.9)	6	93110	94110	—	70110	6
	90182	8 (200)	16.4 (15.5)	3	93110	94110	—	70110	6

***Imported**

For Super Pan 3 Accessories, see pages S1-6, S1-9 to S1-10 and S1-16 to S1-18. For Portion Control and Cutout Dimensions see page S1-22.
For Pan Layouts, see page S1-21.

Steam Table Pans and Accessories

Save on Energy Costs!

38% MORE EFFICIENT

Save an annual average of $29* on energy costs PER FULL-SIZE PAN OPENING!

STEAM TABLE PAN	HOURLY KWH USAGE	TOTAL ANNUAL HRS.	TOTAL ANNUAL KWH	PRICE PER KWH	TOTAL ANNUAL COST
Super Pan 3®	0.20	2488	497.60	0.0967	$48.12
Competitor w/bent edges	0.32	2488	796.11	0.0967	$76.98

Average Annual Savings of $29.00 !*
with Full-Size Super Pan 3®

*Third Party Testing. Total hours based on 8 hours a day/311 days a year. Average Commercial Retail Price of Electricity = $0.0967/kWh as of Mar. '08 per U.S. Dept. of energy website. www.eia.doe.gov

Super Pan 3® Stainless Steel Pans

PAN SIZE AND DIMENSIONS	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
HALF-SIZE 12 13/16 x 10 7/8 in. 325 x 265 mm 1/2	90202	¾ (20)	TRAY	6	—	—	74200	70200	6
	90212	1½ (40)	2.6 (2.4)	6	93200	94200	74200	70200	6
	90252	2 (55)	3.5 (3.3)	6	93200	94200	74200	70200	6
	90222	2½ (65)	4 (3.8)	6	93200	94200	74200	70200	6
	90242	4 (100)	6.3 (6)	6	93200	94200	74200	70200	6
	90262	6 (150)	9.4 (8.9)	6	93200	94200	74200	70200	6
	90282	8 (200)	12.2 (11.6)	3	93200	94200	74200	70200	6
HALF-LONG SIZE 20 7/8 x 6 3/8 in. 530 x 162 mm 2/4	90502	¾ (20)	TRAY	6	—	—	—	70500	6
	90512	1½ (40)	2.5 (2.4)	6	93500	94500	—	70500	6
	90552	2 (55)	3.3 (3.1)	6	93500	94500	—	70500	6
	90522	2½ (65)	3.9 (3.7)	6	93500	94500	—	70500	6
	90542	4 (100)	6 (5.7)	3	93500	94500	—	70500	6
	90562	6 (150)	8.7 (8.2)	3	93500	94500	—	70500	6
THIRD-SIZE 6 15/16 x 12 13/16 in. 176 x 325 mm 1/3	90302	¾ (20)	TRAY	6	—	—	74300	70300	6
	90312	1½ (40)	1.7 (1.6)	6	93300	94300	74300	70300	6
	90352	2 (55)	2.1 (2)	6	93300	94300	74300	70300	6
	90322	2½ (65)	2.5 (2.4)	6	93300	94300	74300	70300	6
	90342	4 (100)	3.9 (3.7)	6	93300	94300	74300	70300	6
	90362	6 (150)	5.8 (5.5)	6	93300	94300	74300	70300	6
	90382	8 (200)	7.5 (7.1)	3	93300	94300	74300	70300	6
FOURTH-SIZE 6 3/8 x 10 7/8 in. 162 x 265 mm 1/4	90402	¾ (20)	TRAY	6	—	—	—	70400	6
	90412	1½ (40)	1.2 (1.1)	6	93400	94400	—	70400	6
	90452	2 (55)	1.6 (1.5)	6	93400	94400	—	70400	6
	90422	2½ (65)	1.8 (1.7)	6	93400	94400	—	70400	6
	90442	4 (100)	2.7 (2.6)	6	93400	94400	—	70400	6
	90462	6 (150)	4 (3.8)	6	93400	94400	—	70400	6
	90482	8 (200)	5.1 (4.8)	3	93400	94400	—	70400	6
SIXTH-SIZE 6 15/16 x 6 3/8 in. 176 x 162 mm 1/6	90622	2½ (65)	1.1 (1.1)	6	93600	94600	—	70600	6
	90642	4 (100)	1.7 (1.6)	6	93600	94600	—	70600	6
	90662	6 (150)	2.4 (2.3)	6	93600	94600	—	70600	6
	90682	8 (200)	3.2 (3)	3	93600	94600	—	70600	6
NINTH-SIZE 6 15/16 x 4 1/4 in. 176 x 108 mm 1/9	90922	2½ (65)	0.6 (0.6)	6	93900	94900	—	70600	6
	90942	4 (100)	0.9 (0.8)	6	93900	94900	—	70600	6

For Super Pan 3 Accessories, see pages S1-5, S1-9 to S1-10 and S1-16 to S1-18. For Portion Control and Cutout Dimensions see page S1-22.
For Pan Layouts, see page S1-21.

Specifications: Super Pan 3® shall be 300 series stainless Steel. Corner on top of flange shall be designed with built-in concave, indentation for impact resistance. All depths 2" and deeper shall have anti-jamming design to prevent pans from sticking together. 2/1, full, two-thirds, half, half-long and third sizes shall have ramped sides for easy removal from wells. Reverse formed edge shall be flattened for consistent tangent to well opening and for hand comfort. Pans shall have a "framing shoulder" on short sides around the interior body of the pan, accenting the food product and providing an appealing presentation. Pan size and capacity to be marked on all pans. NSF certified. Meets gastronorm (EN 631-1) standard.

Super Pan 3® Plastic

Low-Temperature Plastic Pans

- Temperature range is -40°F to 210°F (-40°C to 98.9°C)
- Polycarbonate construction
- Unique patented ramp
- Built-in anti-jam stacking lugs
- Specially designed reinforced corners
- Integral frame enhances food presentation
- Plastic pans available in clear or black
- Plastic covers and false bottoms available in clear only
- Ideal for storage and cold applications
- Not for use in steam environments

For Super Pan 3 Accessories, see pages S1-8, S1-10 and S1-16 to S1-18. For Portion Control and Cutout Dimensions see page S1-22. For Pan Layouts, see page S1-21.

Super Pan 3® Low-Temp Plastic Pans

PAN SIZE AND DIMENSIONS	CLEAR ITEM	BLACK ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	CLEAR SOLID COVER	CLEAR SLOTTED COVER	CLEAR PLASTIC FALSE BOTTOM	CASE LOT
FULL-SIZE 20 7/8 x 12 13/16 in. 530 x 325 mm 1/1	8002410	8002420	2½ (65)	8.8 (8.3)	6	31100	32100	29100	6
	8004410	8004420	4 (100)	13.6 (12.9)	6	31100	32100	29100	6
	8006410	8006420	6 (150)	20.2 (19.2)	6	31100	32100	29100	6
	8008410	8008420	8 (200)	26.5 (25.1)	3	31100	32100	29100	6
HALF-SIZE 10 3/8 x 12 13/16 in. 265 x 325 mm 1/2	8022410	8022420	2½ (65)	3.9 (3.7)	6	31200	32200	29200	6
	8024410	8024420	4 (100)	5.9 (5.6)	6	31200	32200	29200	6
	8026410	8026420	6 (150)	8.6 (8.1)	6	31200	32200	29200	6
	8028410	8028420	8 (200)	11 (10.4)	3	31200	32200	29200	6
HALF-LONG SIZE 20 7/8 x 6 3/8 in. 530 x 162 mm 2/4	8052410	8052420	2½ (65)	3.8 (3.6)	6	31500	—	29200	6
	8054410	8054420	4 (100)	5.7 (5.4)	3	31500	—	29200	6
THIRD-SIZE 6 15/16 x 12 13/16 in. 176 x 325 mm 1/3	8032410	8032420	2½ (65)	2.4 (2.3)	6	31300	32300	29300	6
	8034410	8034420	4 (100)	3.6 (3.4)	6	31300	32300	29300	6
	8036410	8036420	6 (150)	5.3 (5.1)	6	31300	32300	29300	6
	8038410	8038420	8 (200)	6.8 (6.5)	3	31300	32300	29300	6
FOURTH-SIZE 6 3/8 x 10 7/16 in. 162 x 265 mm 1/4	8042410	8042420	2½ (65)	1.8 (1.7)	6	31400	32400	29400	6
	8044410	8044420	4 (100)	2.7 (2.5)	6	31400	32400	29400	6
	8046410	8046420	6 (150)	3.8 (3.6)	6	31400	32400	29400	6
SIXTH-SIZE 6 15/16 x 6 3/8 in. 176 x 162 mm 1/6	8062410	8062420	2½ (65)	1.1 (1)	6	31600	32600	29600	6
	8064410	8064420	4 (100)	1.6 (1.5)	6	31600	32600	29600	6
	8066410	8066420	6 (150)	2.2 (2.1)	6	31600	32600	29600	6
NINTH-SIZE 6 15/16 x 4 1/4 in. 176 x 108 mm 1/9	8092410	8092420	2½ (65)	0.6 (0.6)	6	31900	—	—	6
	8094410	8094420	4 (100)	0.9 (0.9)	6	31900	—	—	6

Super Pan 3® Plastic

High-Temperature Plastic Pans

- Temperature range is -40°F to 375°F (-40°C to 190.6°C)
- High-temperature resin
- Unique patented ramp
- Built-in anti-jam stacking lugs
- Specially designed reinforced corners
- Integral frame enhances food presentation
- Plastic pans available in amber or black
- Plastic covers and false bottoms available in amber only
- For use in hot steam tables or microwaves
- Not recommended for use in ovens, combi-steamers or convection ovens

For Super Pan 3 Accessories, see pages S1-7, S1-10 and S1-16 to S1-18. For Portion Control and Cutout Dimensions see page S1-22. For Pan Layouts, see page S1-21.

Super Pan 3® High-Temp Plastic Pans

PAN SIZE AND DIMENSIONS	AMBER ITEM	BLACK ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	AMBER SOLID COVER	AMBER SLOTTED COVER	AMBER FALSE BOTTOM	CASE LOT
FULL-SIZE 20 7/8 X 12 13/16 in. 530 x 325 mm 1/1	9002410	9002420	2½ (65)	8.8 (8.3)	6	33100	34100	23100	6
	9004410	9004420	4 (100)	13.6 (12.9)	6	33100	34100	23100	6
	9006410	9006420	6 (150)	20.2 (19.2)	6	33100	34100	23100	6
	9008410	-	8 (200)	26.5 (25.1)	3	33100	34100	23100	6
HALF-SIZE 10 3/8 x 12 13/16 in. 265 x 325 mm 1/2	9022410	9022420	2½ (65)	3.9 (3.7)	6	33200	34200	23200	6
	9024410	9024420	4 (100)	5.9 (5.6)	6	33200	34200	23200	6
	9026410	9026420	6 (150)	8.6 (8.1)	6	33200	34200	23200	6
	9028410	9028420	8 (200)	11 (10.4)	3	33200	34200	23200	6
HALF-LONG SIZE 20 7/8 x 6 3/4 in. 530 x 162 mm 2/4	9052410	9052420	2½ (65)	3.8 (3.6)	6	33500	—	23200	6
	9054410	9054420	4 (100)	5.7 (5.4)	3	33500	—	23200	6
THIRD-SIZE 6 15/16 x 12 13/16 in. 176 x 325 MM 1/3	9032410	9032420	2½ (65)	2.4 (2.3)	6	33300	34300	23300	6
	9034410	9034420	4 (100)	3.6 (3.4)	6	33300	34300	23300	6
	9036410	9036420	6 (150)	5.3 (5.1)	6	33300	34300	23300	6
	9038410	9038420	8 (200)	6.8 (6.5)	3	33300	34300	23300	6
FOURTH-SIZE 6 3/8 x 10 7/16 in. 162 x 265 mm 1/4	9042410	9042420	2½ (65)	1.8 (1.7)	6	33400	34400	23400	6
	9044410	9044420	4 (100)	2.7 (2.5)	6	33400	34400	23400	6
	9046410	9046420	6 (150)	3.8 (3.6)	6	33400	34400	23400	6
SIXTH-SIZE 6 15/16 x 6 3/4 in. 176 x 162 mm 1/6	9062410	9062420	2½ (65)	1.1 (1)	6	33600	34600	23600	6
	9064410	9064420	4 (100)	1.6 (1.5)	6	33600	34600	23600	6
	9066410	9066420	6 (150)	2.2 (2.1)	6	33600	34600	23600	6
NINTH-SIZE 6 15/16 x 4 1/4 in. 176 x 108 mm 1/9	9092410	9092420	2½ (65)	0.6 (0.6)	6	33900	—	—	6
	9094410	9094420	4 (100)	0.9 (0.9)	6	33900	—	—	6

Specifications: Super Pan 3® shall be constructed of polycarbonate (low temperature: -40°F to 210°F) or high-temperature resin (high temperature: -40°F to 375°F) material. Corner of top of flange shall be designed with built-in concave, indentation for impact resistance. All depths shall have anti-jamming design to prevent pans from sticking together. Full, two-thirds, half, half-long and third sizes shall have ramped sides for easy removal from wells. Reverse formed edge shall be flattened for consistent tangent to well opening and for hand comfort. Pans shall have a "framing shoulder" around the interior body of the pan, accenting the food product and providing an appealing presentation. The low temperature line is available in clear or black and the high temperature line is available in amber or black. Pan size and capacity to be marked on all pans. NSF certified. Meets gastronorm (EN 631-1) standard.

PAN SIZE	ITEM	DEPTH: IN (MM)	CASE LOT
1/1	**90013**	1½ (40)	6
	90053	2 (55)	6
	90023	2½ (65)	6
	90043	4 (100)	6
	90063	6 (150)	6
	90083	8 (200)	3
2/3	**90113**	1½ (40)	6
	90123	2½ (65)	6
	90143	4 (100)	6
	90163	6 (150)	6
	90183	8 (200)	3
1/2	**90213**	1½ (40)	6
	90223	2½ (65)	6
	90243	4 (100)	6
	90263	6 (150)	6
	90283	8 (200)	3
1/3	**90313**	1½ (40)	6
	90323	2½ (65)	6
	90343	4 (100)	6
	90363	6 (150)	6
	90383	8 (200)	3

Super Pan 3® Perforated Pans

- 22 gauge (.8 mm)
- 300 series stainless steel
- ¼" (6mm) holes* drain quickly, but sized to retain most foods
- Ideal for steaming foods or draining away fats, juices or moisture

*For 1½", 2" and 2½" depths, drain holes located in bottom only. For 4", 6" and 8", drain holes in sides and bottom.

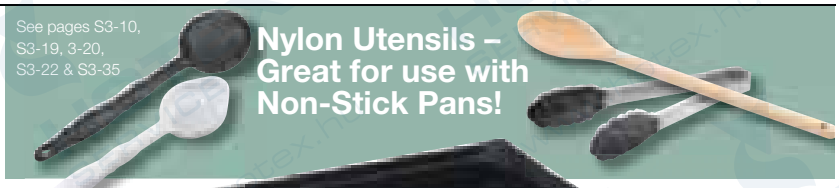
Super Pan 3® with Non-Stick Interior

Steel Coat x3™

- 300 series stainless steel
- Dramatic black interior enhances both cold and hot food presentations
- Triple bonded layer coating is the finest available
- Cook, serve and display in the same pan
- Interior surface is stain resistant
- Temperature tolerance of -20˚ to 450˚ F (-28˚ to 230˚ C)
- Dishwasher safe
- Not for use with metal utensils

More DURABLE Than Ever!

See pages S3-10, S3-19, 3-20, S3-22 & S3-35



PAN SIZE	ITEM	DEPTH: IN (MM)	CAPACITY: QT. (L)	CASE LOT
1/1	**90017**	1½ (40)	5.7 (5.4)	6
	90027	2½ (65)	9 (8.5)	6
	90047	4 (100)	14.2 (13.4)	6
2/3	**90127**	2½ (65)	5.7 (5.4)	6
	90147	4 (100)	8.5 (8)	6
1/2	**90217**	1½ (40)	2.6 (2.4)	6
	90227	2½ (65)	4 (3.8)	6
	90247	4 (100)	6.3 (6)	6

PAN SIZE	ITEM	DEPTH: IN (MM)	CAPACITY: QT. (L)	CASE LOT
2/4	**90527**	2½ (65)	3.9 (3.7)	6
	90547	4 (100)	6 (5.7)	3
1/3	**90327**	2½ (65)	2.5 (2.4)	6
	90347	4 (100)	3.9 (3.7)	6
	90367	6 (150)	5.8 (5.5)	6
1/4	**90427**	2½ (65)	1.8 (1.7)	6
	90447	4 (100)	2.7 (2.6)	6
1/6	**90627**	2½ (65)	1.1 (1.1)	6
	90647	4 (100)	1.7 (1.6)	6
	90667	6 (150)	2.4 (2.3)	6

Super Pan 3® Full-Size Flex Lid

- Low-density polyethylene
- Translucent lids allow stacking for easy storage
- Sanitary and easy to clean
- Non-staining and dishwasher safe
- Safe to use in temperatures ranging from -20˚F to 190˚F (-28˚C to 88˚C)
- Ideal for cold food storage

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52430	Full-size	20 15/16 x 12 7/8 x ½ (53.2 x 32.7 x 1.3)	6

Steam Table Pans and Accessories

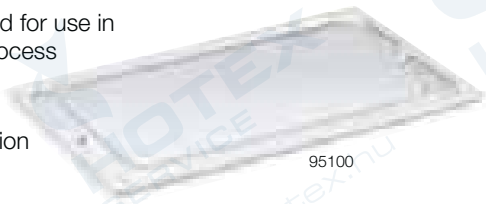
Super Pan 3® Solid and Slotted Covers

- Stainless steel
- Reinforced edges provide added strength to the perimeter of the cover
- Slotted covers are NSF certified — Vollrath exclusive
- For use with Super Pan 3® and Super Pan II® — Ninth size Super Pan 3® covers do not fit ninth size Super Pan II® pans

PAN SIZE	SOLID ITEM	SLOTTED ITEM	CASE LOT
1/1	**93100**	**94100**	6
2/3	**93110**	**94110**	6
1/2	**93200**	**94200**	6
2/4	**93500**	**94500**	6
1/3	**93300**	**94300**	6
1/4	**93400**	**94400**	6
1/6	**93600**	**94600**	6
1/9	**93900**	**94900**	6

Super Pan 3® Cook-Chill Cover

- Stainless steel
- Specially designed for use in the Cook-Chill process
- Provides rapid, uniform chilling and rethermalization



PAN SIZE	ITEM	CASE LOT
1/1	**95100**	12
1/2	**95200**	12
1/3	**95300**	12
1/6	**95600**	12

Super Pan 3® Wire Grates

- Heavy-duty 300 series stainless steel wire construction
- Ample finger room for easy removal from pan
- Use for cooling, icing, display, or drying rack

The only stainless steel wire grate available!

PAN SIZE	ITEM	DIMENSIONS IN (CM)	CASE LOT
1/1	**74100**	17 1/8 x 9 13/16 x 27/32 (43.5 x 24.9 x 2.1)	6
1/2	**74200**	9 13/16 x 6 11/16 x 27/32 (24.9 x 17 x 2.1)	6
1/3	**74300**	9 x 3 15/16 x 27/32 (22.9 x 10 x 2.1)	6

Super Pan 3® False Bottoms

- 300 series stainless steel
- Hold foods above pan bottom for draining
- Finger holes provide for easy removal from pan
- Diameter of small holes: 3/8" (9.5mm)

PAN SIZE	ITEM	DIMENSIONS IN (CM)	CASE LOT
1/1	**70100**	17 1/8 x 9 13/16 x 9/16 (43.5 x 24.9 x 1.4)	6
2/3	**70110**	10 1/2 x 9 13/16 x 9/16 (26.5 x 24.9 x 1.4)	6
1/2	**70200**	6 13/16 x 9 13/16 x 9/16 (17.3 x 24.9 x 1.4)	6
2/4	**70500**	17 3/4 x 3 3/4 x 9/16 (45 x 9.6 x 1.4)	6
1/3	**70300**	9 3/16 x 4 x 9/16 (23.3 x 10.2 x 1.4)	6
1/4	**70400**	7 1/8 x 3 3/4 x 9/16 (18.1 x 9.5 x 1.4)	6
1/6	**70600**	4 7/16 x 4 x 9/16 (11.2 x 10.2 x 1.4)	6

Super Pan 3® Plastic False Bottoms

- Amber high-temperature resin: -40°F to 375°F (-40°C to 190.6°C)
- Clear low-temperature polycarbonate: -40°F to 210°F (-40°C to 98.9°C)
- Holds food above pan bottom for draining
- Finger holes provide for easy removal from pan
- Not recommended for use in oven

PAN SIZE	AMBER ITEM	CLEAR ITEM	DIMENSIONS IN (CM)	CASE LOT
1/1	**23100**	**29100**	17 1/8 x 9 13/16 x 5/8 (43.5 x 24.9 x 1.6)	6
1/2	**23200**	**29200**	9 13/16 x 6 11/16 x 5/8 (24.9 x 17 x 1.6)	6
1/3	**23300**	**29300**	9 1/16 x 3 15/16 x 5/8 (23 x 10 x 1.6)	6
1/4	**23400**	**29400**	6 11/16 x 3 3/8 x 5/8 (17 x 8.6 x 1.6)	6
1/6	**23600**	**29600**	4 13/32 x 3 3/8 x 5/8 (10.6 x 8.6 x 1.6)	6

Super Pan II®

Stainless Steel

- 300 series stainless steel
- 22 gauge

The Reinforcer® corner, a Vollrath exclusive, withstands more impact than ordinary pans. Since corners won't bend, the pan sits flat in steam table wells — saving energy and improving the look and cleanliness of your buffet line.

The anti-jamming design is a real labor saver. The stacking lugs prevent pans from sticking together when stored, eliminating the need to pry pans apart before use. And the air space between pans eliminates vacuum seal for faster drying.

Flat edges and corners keep pans tight in the well, sealing in heat and cold to keep temperatures even. You also get a more comfortable grip and reduce the risk of spilled food from dropped pans.

Coved interior corners are shaped to the spoon, making scooping easier while maximizing serving yield. Coved corners also allow for quick clean-up.

Slotted Cover

Capacity is stamped on the bottom of every pan as an easy reference for accurate yield and portion control.

Covers with reinforced edge stay flat longer and fit securely to help prevent seepage or spills during transport.

Solid Cover

Super Pan II® Stainless Steel Pans

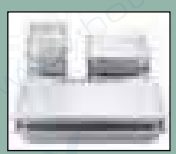
PAN SIZE AND DIMENSIONS	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	CASE LOT	SLOTTED COVER	CASE LOT	WIRE GRATE	CASE LOT	FALSE BOTTOM	CASE LOT
FULL-SIZE 20 ¾ X 12 ¾ IN 527 X 324 MM 1/1	30012	1¼ (35)	3.9 (3.7)	6	77250	6	75210	6	20028	12	20000	6
	30022	2½ (65)	8.3 (7.9)	6	77250	6	75210	6	20028	12	20000	6
	30042	4 (100)	14 (13.3)	6	77250	6	75210	6	20028	12	20000	6
	30062	6 (150)	21 (19.9)	6	77250	6	75210	6	20028	12	20000	6
TWO-THIRDS SIZE 13 ⅞ X 12 ¾ IN 352 X 324 MM 2/3	30112	1¼ (35)	3 (2.8)	6	75110	6	—	—	—	—	—	—
	30122	2½ (65)	5.6 (5.3)	6	75110	6	—	—	—	—	—	—
	30142	4 (100)	9.3 (8.8)	6	75110	6	—	—	—	—	—	—
	30162	6 (150)	14 (13.3)	3	75110	6	—	—	—	—	—	—
HALF-SIZE 10 ⅜ X 12 ¾ IN 264 X 324 MM 1/2	30212	1¼ (35)	2.1 (2)	6	75120	6	75220	6	20228	12	20200	6
	30222	2½ (65)	4.3 (4.1)	6	75120	6	75220	6	20228	12	20200	6
	30242	4 (100)	6.7 (6.3)	6	75120	6	75220	6	20228	12	20200	6
	30262	6 (150)	10 (9.5)	6	75120	6	75220	6	20228	12	20200	6
HALF-LONG SIZE 20 ¾ X 6 ⅞ IN 527 X 164 MM 2/4	30512	1¼ (35)	1.9 (1.8)	6	75050	3	—	—		—		—
	30522	2½ (65)	3.7 (3.5)	6	75050	3	—	—		—		—
	30542	4 (100)	5.7 (5.4)	3	75050	3	—	—		—		—
	30562	6 (150)	8.2 (7.8)	3	75050	3	—	—		—		—
THIRD-SIZE 6 ⅞ X 12 ¾ IN 175 X 324 MM 1/3	30312	1¼ (35)	1.3 (1.2)	6	75130	6	75230	6	20328	6	20300	6
	30322	2½ (65)	2.6 (2.5)	6	75130	6	75230	6	20328	6	20300	6
	30342	4 (100)	4.1 (3.9)	6	75130	6	75230	6	20328	6	20300	6
	30362	6 (150)	6.1 (5.8)	6	75130	6	75230	6	20328	6	20300	6
FOURTH SIZE 6 ⅜ X 10 ⅜ IN 162 X 264 MM 1/4	30422	2½ (65)	1.8 (1.7)	6	75140	6	75240	6	—	—	20400	6
	30442	4 (100)	3 (2.8)	6	75140	6	75240	6	—	—	20400	6
	30462	6 (150)	4.5 (4.3)	6	75140	6	75240	6	—	—	20400	6
SIXTH-SIZE 6 ⅞ X 6 ¼ IN 175 X 159 MM 1/6	30622	2½ (65)	1.2 (1.1)	6	75160	6	75260	6	—	—	20600	6
	30642	4 (100)	1.8 (1.7)	6	75160	6	75260	6	—	—	20600	6
	30662	6 (150)	2.7 (2.5)	6	75160	6	75260	6	—	—	20600	6
NINTH-SIZE 6 ⅞ X 4 ¼ IN 175 X 108 MM 1/9	30922	2 (50)	0.6 (0.5)	6	75360	6	75460	6	—	—	—	—
	30942	4 (100)	1.1 (1)	6	75360	6	75460	6	—	—	—	—

Specifications: Super Pan II®, Item No. _____, size _____, shall be _____-gauge (specify standard or heavy), 300 series stainless steel. Top outside corners shall be designed with built-in concave, diagonal groove; i.e., Reinforcer® for impact resistance. All depths of solid pans shall have anti-jamming design to prevent pans from sticking together. Reverse formed edge shall be buff polished and flattened for consistent tangent to well opening and for hand comfort. Pan capacity and portion yield to be stamped on pan. NSF Certified.

For Super Pan II® Accessories, see pages S1-13, S1-15 to S1-18. For Portion Control and Cutout Dimensions see page S1-22. For Pan Layouts, see page S1-21.

Super Pan II® Accessories

Complement your steam table pans with Vollrath's wide variety of accessories.



Cook Chill Covers
See Page S1-13

False Bottoms
See Page S1-15

Wire Grates
See Page S1-15

Super Pan II® Cook-Chill Pans and Covers

- Stainless steel
- Specifically designed for use in Cook-Chill process
- Provides rapid, uniform chilling and retherm
- Covers available with or without handles

SIZE	CAPACITY: QT (L) COVERED	CAPACITY: QT (L) UNCOVERED	PORTIONS TRANSPORTED 2 OZ 60 ML	2⅔ OZ 75 ML	4 OZ 120 ML	8 OZ 235 ML
Full-Size	6.6 (6.3)	8.3 (7.9)	107	80	53	26
Half-Size	3.5 (3.3)	4.3 (4.1)	56	42	28	14
Third-Size	2.1 (2)	2.6 (2.5)	34	25	17	8

Note: Portion control capacities are stamped on every pan for accurate yield.

PAN SIZE	20 GAUGE ITEM	22 GAUGE ITEM	DEPTH IN (MM)	CAPACITY QT (L)	CASE LOT	COVER W/OUT HANDLES ITEM	COVER W/HANDLES ITEM	CASE LOT
1/1	**30020**	—	2½ (65)	8.3 (7.9)	6	**77450**	**77350**	12
1/2	**30220**	—	2½ (65)	4.3 (4.1)	6	**75450**	—	12
1/3	—	**30322**	2½ (65)	2.6 (2.5)	6	**75430**	—	12

Heavy-Duty Super Pan II® Steam Table Pans

- Heavy-duty 20 gauge 300 series stainless steel
- Reinforced corner for extra durability
- Anti-jamming design
- Flat edge and corners keep pans tight in well

PAN SIZE	ITEM	DEPTH IN (MM)	CAPACITY QT (L)	CASE LOT	SOLID COVER	SLOTTED COVER	CASE LOT
1/1	**30020**	2½ (65)	8.3 (7.9)	6	**77250**	**75210**	6
1/1	**30040**	4 (100)	14.0 (13.3)	6	**77250**	**75210**	6
1/1	**30060**	6 (150)	21.0 (19.9)	6	**77250**	**75210**	6
1/2	**30220**	2½ (65)	4.3 (4.1)	6	**75120**	**75220**	6
1/2	**30240**	4 (100)	6.7 (6.3)	6	**75120**	**75220**	6
1/2	**30260**	6 (150)	10.0 (9.5)	6	**75120**	**75220**	6

Super Pan II® Transport Pans

- Heavy-duty 20 gauge 300 series stainless steel
- Stepped shoulder designed pans with matching covers seal tightly to prevent seepage
- Securely stack together to reduce slipping during transport
- Tight fitting covers make these pans ideal for refrigerator or freezer storage
- Flat rolled pan edges improve carrying comfort

ITEM	DEPTH IN (MM)	CAPACITY: QT (L) COVERED	CAPACITY: QT (L) UNCOVERED	CASE LOT
FULL-SIZE — 20¾" X 12¾" (527 X 324 MM)				
30015*	1¼ (35)	—	4 (3.8)	6
30025	2½ (65)	5 (4.7)	8 (7.6)	6
30045	4 (100)	10 (9.5)	14 (13.3)	6
30065	6 (150)	14 (13.3)	20 (19)	6
30088	8 (200)	22 (20.9)	28 (26.6)	4
HALF-SIZE — 10⅜" X 12¾" (264 X 324 MM)				
30225	2½ (65)	2 (1.9)	4 (3.8)	6
30245	4 (100)	4 (3.8)	6 (5.7)	6
30265	6 (150)	7 (6.6)	10 (9.5)	6
30288	8 (200)	10 (9.5)	11 (10.4)	6

*Stacking lug is not incorporated in Item 30015.

Food Transport Covers* — Seal securely to prevent spillage.

ITEM	DESCRIPTION	CASE LOT
70005	Full-size	6
75025	One-half size	3

***Will only fit transport pans**

Super Pan II® Transport Pan Capacities

DEPTH IN (MM)	CAPACITY: QT (L) COVERED	CAPACITY: QT (L) UNCOVERED	PORTIONS TRANSPORTED 2 OZ 60 ML	2⅔ OZ 75 ML	4 OZ 120 ML	8 OZ 235 ML
FULL-SIZE						
2½ (65)	5 (4.7)	8 (7.6)	76	60	38	19
4 (100)	10 (9.5)	14 (13.3)	161	120	80	40
6 (150)	14 (13.3)	20 (19)	266	180	133	66
8 (200)	22 (20.9)	28 (26.6)	400	300	200	100
HALF-SIZE						
2½ (65)	2 (1.9)	4 (3.8)	32	24	16	8
4 (100)	4 (3.8)	6 (5.7)	64	48	32	16
6 (150)	7 (6.6)	10 (9.5)	112	84	56	28
8 (200)	10 (9.5)	11 (10.4)	190	142	95	47

Steam Table Pans and Accessories

Super Pan II® with Non-Stick Interior

Steel Coat x3™

MADE IN USA NSF

- 22 gauge
- 300 series stainless steel
- Dramatic black interior enhances both cold and hot food presentations
- Triple bonded layer coating is the finest available
- Cook, serve and display in the same pan
- Interior surface is stain resistant
- Temperature tolerance of -20˚ to 450˚ F (-28˚ to 230˚ C)
- Dishwasher safe
- Not for use with metal utensils

More DURABLE Than Ever!

PAN SIZE	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/1	**70012**	1½ (40)	3.9 (3.7)	6
	70022	2½ (65)	8.3 (7.9)	6
	70042	4 (100)	14 (13.3)	6
2/3	**70122**	2½ (65)	5.6 (5.3)	6
1/2	**70212**	1¼ (35)	2.1 (2)	6
	70222	2½ (65)	4.3 (4.1)	6
	70242	4 (100)	6.7 (6.3)	6
2/4	**70522**	2½ (65)	3.7 (3.5)	6
	70542	4 (100)	5.7 (5.4)	6

PAN SIZE	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/3	**70322**	2½ (65)	2.6 (2.5)	6
	70342	4 (100)	4.1 (3.9)	6
	70362	6 (150)	6.1 (5.8)	6
1/4	**70422**	2½ (65)	1.8 (1.7)	6
	70442	4 (100)	3 (2.8)	6
1/6	**70622**	2½ (65)	1.2 (1.1)	6
	70642	4 (100)	1.8 (1.7)	6
	70662	6 (150)	2.7 (2.5)	6

Super Pan II® Perforated Pans

- 22 gauge
- 300 series stainless steel
- 15/64" (6mm) holes drain quickly, but sized to retain most foods
- Ideal for steaming foods or draining away fats, juices or moisture

MADE IN USA NSF

PAN SIZE	ITEM	DIMENSIONS (L X W): IN (MM)	DEPTH: IN (MM)	CASE LOT
1/1	**30013**	20⅞ x 12¹³⁄₁₆ (650 x 530)	1¼ (35)	6
	30023	20⅞ x 12¹³⁄₁₆ (650 x 530)	2½ (65)	6
	30043	20⅞ x 12¹³⁄₁₆ (650 x 530)	4 (100)	6
	30063	20⅞ x 12¹³⁄₁₆ (650 x 530)	6 (150)	6
1/2	**30223**	12¹³⁄₁₆ x 10⁷⁄₁₆ (325 x 265)	2½ (65)	6
	30243	12¹³⁄₁₆ x 10⁷⁄₁₆ (325 x 265)	4 (100)	6

Super Pan II® Pans with Handles

MADE IN USA NSF

- 22 gauge
- 300 series stainless steel
- Retractable handles let you lift and carry pans with ease
- Handles fit flush over the top edge for neat appearance and to help reduce steam release
- Handles are oven safe

PAN SIZE	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/1	**30026**	2½ (65)	8.3 (7.9)	6
	30046	4 (100)	14 (13.3)	3
	30066	6 (150)	21 (19.9)	3

Super Pan II® Solid and Slotted Covers

- Reinforced edges provide added strength to the perimeter of the cover
- Stainless steel
- For use with Super Pan II® and Super Pan 3®

75210

77250

PAN SIZE	SOLID* ITEM	SLOTTED ITEM	CASE LOT
1/1	**77250**	**75210**	6
2/3	**75110**	—	6
1/2	**75120**	**75220**	6
2/4	**75050**	—	3
1/3	**75130**	**75230**	6
1/4	**75140**	**75240**	6
1/6	**75160**	**75260**	6
1/9	**75360†**	**75460†**	6

*Solid covers are NSF Certified
†Ninth size Super Pan II® covers do not fit ninth size Super Pan 3® pans

Super Pan II® Cold Cover

- 300 series stainless steel
- Store in freezer overnight and use in place of standard transport covers to keep cold foods chilled
- Use on serving line for juices, ice cream or fresh vegetables

Cold cover will only fit Super Pan II® transport pans

PAN SIZE	ITEM	CASE LOT
1/1	**70009**	6

Super Pan II® Flexible Pan Lids

- Low-density polyethylene
- Translucent lids allow stacking for easy storage
- Sanitary and easy to clean
- Non-staining and dishwasher safe
- Safe to use in temperatures ranging from -20˚F to 190˚F (-28˚C to 88˚C)
- Ideal for cold food storage

PAN SIZE	ITEM	CASE LOT
1/1	**52430**	6
1/2	**52431**	6
1/3	**52432**	6
1/4	**52433**	6
1/6	**52434**	6
1/9	**52435**	6

Super Pan II® False Bottoms

- 300 series stainless steel
- Hold foods above pan bottom for draining
- Finger holes provide easy removal from pan
- Diameter of small holes: 3/8" (9.5mm)

PAN SIZE	ITEM	DIMENSIONS: IN (CM)	CASE LOT
1/1	**20000**	17 13/16 x 9 15/16 x 9/16 (45.3 x 25.2 x 1.5)	6
1/2	**20200**	7 1/2 x 10 1/2 x 7/16 (19.1 x 26.8 x 1.0)	6
2/4	**20100**	18 3/16 x 3 3/4 x 11/16 (46.2 x 9.6 x 1.7)	6
1/3	**20300**	10 1/8 x 4 13/16 x 1/2 (25.7 x 12.2 x 1.2)	6
1/4	**20400**	8 3/8 x 4 1/16 x 3/4 (21.3 x 10.3 x 1.9)	6
1/6	**20600**	5 1/16 x 4 3/8 x 5/8 (12.9 x 11.1 x 1.5)	6

Super Pan II® Wire Grates

- Heavy-duty 300 series stainless steel wire construction
- Ample finger room in grate corner for easy removal from pan
- Use for cooling, icing, display, or drying rack

20028
20228

STEAM TABLE PAN SIZE	ITEM	DIMENSIONS IN (CM)	CASE LOT
1/1	**20028**	18 x 10 x 3/4 (45.7 x 25.4 x 1.9)	12
1/2	**20228**	11 1/8 x 8 13/16 x 3/4 (28.2 x 22.4 x 1.9)	12
1/3	**20328**	10 7/8 x 5 1/8 x 3/4 (27.5 x 12.9 x 1.9)	6
BUN PAN SIZE			
1/1	**20038**	24 x 16 1/2 x 7/8 (60.9 x 41.9 x 2.2)	6
1/2	**20248**	16 1/2 x 11 3/4 x 7/8 (41.9 x 29.8 x 2.2)	6

Steam Table Pans and Accessories

Super Pan 3® and Super Pan II® Accessories

Angled Adaptor Plates

Elevates pans to enhance food presentation!

Single-Sided Angled Adaptor Plate

- 300 series stainless steel construction
- Elevates pan to enhance display and serving
- Six-degree slope front to rear
- Holds full-size and fractional pans

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
19196	Single angled adaptor plate	20 7/8 x 12 3/4 x 2 13/16 (53 x 32.4 x 7.2)	2

Dual-Sided Angled Adaptor Plate

- 300 series stainless steel construction
- Flanged base fits firmly inside standard well opening
- Seamless top flange prevents steam loss
- Holds two half-size pans
- Offers menu flexibility
- 8.2° angle enhances food presentation

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
19184	Dual-sided angled adaptor plate, holds half-size pans	20 7/8 x 12 3/4 x 2 1/8 (53 x 32.4 x 5.4)	1

Adaptor Bars

MADE IN USA NSF

- Mirror-finished 300 series stainless steel
- Fits standard opening for combination of smaller fractional pans
- T-shaped bar holds 2 fourth-size and 1 half-size pans

Eliminates gaps to prevent steam loss and reduce energy consumption!

ITEM	DIMENSIONS: IN (CM)	CASE LOT
75012	12 15/16 x 1 x 1/4 (32.9 x 2.5 x 0.6)	12
75020	20 15/16 x 1 x 1/4 (53.2 x 2.5 x 0.6)	12
56680	10 3/4 x 12 3/4 x 5/16 (27.3 x 32.3 x 0.8)	6
75015	For use with Wild Pan (Item 3100020)	12

Super Pan 3® and Super Pan II® Accessories

PanaMax™ Dome Cover

- Patented low profile design complements any chafer, serving line or buffet application
- Durable ergonomic nylon handle offers comfortable grip — heat resistant up to 475°F (246°C)
- Mirror-finished stainless, looks great and is easy to clean and maintain

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
49339	Full-size	21 x 13 x 4½ (53.3 x 33 x 11.4)	1

Solid Dome Cover

- Satin-finished 300 series stainless steel
- Black Kool-Touch® Handle stays comfortable to 220°F (104.4°C)
- Dome is 2½" (6.3 cm) high

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77200	Full-size	21 x 12⅞ x 3¾ (53.3 x 32.7 x 9.5)	1
77500	Half-size	12⅞ x 10⅝ x 3¾ (32.7 x 27 x 9.5)	1

Hinged Dome Cover

- 300 series stainless steel
- Welded handles
- Convenient hinge allows easy access to food without having to remove entire cover

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77400	Full-size	21 x 12⅞ x 2½ (53.3 x 32.7 x 6.4)	1

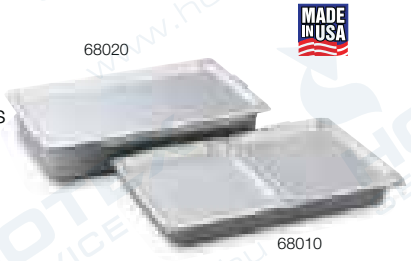
Flat Hinged Covers

- Stainless steel
- Convenient hinge allows easy access to food without having to remove entire cover

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77430	Full-size	20¹⁵⁄₁₆ x 12⅞ x ½ (53.2 x 32.7 x 1.3)	3

Cover-All™ Aluminum Covers

- 3004 aluminum
- Use in place of foil or plastic wrap to eliminate ongoing disposable costs
- Handle on one end makes removal easier and safer
- Two half-size covers fit full-size pan
- Recessed for more secure stacking and nesting



Note: Not recommended as an alternative to stainless steel covers.

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
68020	Full-size	20¾ x 12¾ (52.7 x 32.4)	6
68010*	Half-size	10⅜ x 12¾ (26.4 x 32.4)	6

*Two per full size pan recommended

Kool-Touch® Clip-On Handle

- Insulated black handle clips on the recessed handle on stainless steel stock pot covers, inset covers, bain marie covers and steam table pan covers (down to sixth-size)
- Sure and comfortable grip
- Easily removed for cleaning

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52970	Clip-on handle	2 x ⅞ x 1⅝ (5 x 2.2 x 4.1)	12

Stainless Adaptor Plates

- 300 series stainless steel
- Fits standard steam table openings to hold insets and bain maries in prep and serving areas*
- Cutout dimensions — see page S1-20

Two-Opening Adaptor Plates

ITEM	DESCRIPTION	CASE LOT
19190	With two 6⅜" (16.2 cm) inset holes, fits 78164 (4⅛ qt/3.9 L) inset	4
19191	With one 6⅜" (16.2 cm) and one 8⅜" (21.3 cm) inset holes, fits one 78164 (4⅛ qt/3.9 L) and one 78184 (7¼ qt/6.9 L) insets	4
19192	With two 8⅜" (21.3 cm) inset holes, fits 78184 (7¼ qt/6.9 L) inset	4
72227	With one 8½" (21.6 cm) and one 10½" (26.7 cm) inset holes, fits one 78184 (7¼ qt/6.9 L) and one 78204 (11 qt/10.4 L) inset	1

Three-Opening Adaptor Plates ①②③

ITEM	DESCRIPTION	CASE LOT
19193①	With one 4⅞" (12.4 cm) and two 6⅜" (16.2 cm) inset holes, fits one 78154 (2½ qt/2.4 L) and two 78164 (4⅛ qt/3.9 L) insets	4
72228②	With three 6½" (16.5 cm) inset holes, fits 78164 (4⅛ qt/3.9 L) inset	1
19188③	With three 8⅜" (21.3 cm) inset holes, fits 78184 (7¼ qt/6.9 L) inset	1

①Fits Standard Steam Table Stainless Wells only ②Fits Thermoset Wells only
③Fits 4/3 Rethermalizers and 4/3 Drop-Ins only

Six-Opening Adaptor Plate

ITEM	DESCRIPTION	CASE LOT
19195	With six 4¼" (10.8 cm) holes for 78710 (1¼ qt/1.2 L) bain marie	4

Single-Opening Adaptor Plate

ITEM	DESCRIPTION	CASE LOT
19189	With one 10½" (26.8 cm) hole for 78204 (11 qt/10.4 L) inset	4

Half-Size Adaptor Plates

ITEM	DESCRIPTION	CASE LOT
19197	With one 6⅜" (16.2 cm) inset hole, fits 78164 (4⅛ qt/3.9 L) inset	2
19198	With one 8⅜" (21.3 cm) inset hole,fits 78184 (7¼ qt/6.9 L) inset	2

Sheet Pan Adaptor Plate

- 300 series stainless steel
- Accommodates full-size sheet pans and fits over two hot wells
- Allows food items to be warmed by either moist or dry heat
- Excellent way to serve pizza just out of the oven
- Designed to hold both open and closed bead bun pans of any gauge

ITEM	DESCRIPTION	CASE LOT
19199	Sheet pan adaptor plate for Signature Server®	4
19186	Two hot well sheet pan adaptor plate for drop-ins	4

Stainless Adaptor Ring

- 300 series stainless steel
- Lift and hold shouldered insets to avoid scorching of soups and sauces when used with adaptor plates

ITEM	DESCRIPTION	CASE LOT
19194	Fits 19192, 19188 and 19198 adaptor plates — 8 3/16" (20.8 cm) diameter; 3" (7.6 cm) height	2

Steam Table Pans and Accessories

Stainless Steel Insets & Covers

- Satin-finished 300 series stainless steel insets
- Insets nest together for compact storage when not in use
- 6" (15.2cm) depth under the shoulder
- Solid or slotted flat covers reduce heat loss
- Sharp radius between sleeves rests securely in opening without tipping

ITEM	CAPACITY QT (L)	FITS OPENING IN (CM)	DIAMETER X DEPTH IN (CM)	INSET CASE LOT	SLOTTED COVER ITEM	SOLID† COVER ITEM	HINGED† COVER ITEM	COVER CASE LOT
78154	2½ (2.4)	5 (12.7)	5⅝ x 7 13/16 (14.3 x 19.8)	6	**78150***	**79040**	—	6
78164	4⅛ (3.9)	6½ (16.5)	7 7/16 x 8 3/16 (18.9 x 20.8)	6	**78160***	—	**47486***	6
78174	4⅛ (3.9)	8½ (21.6)	9 7/16 x 4⅞ (24 x 12.4)	6	**78180***	**77072**	**47488***	6
78184	7¼ (6.9)	8½ (21.6)	9 7/16 x 8 3/16 (24 x 20.8)	6	**78180***	**77072**	**47488***	6
78194	7¼ (6.9)	10½ (26.7)	11 5/16 x 5⅝ (28.7 x 14.3)	6	**78200***	**77112**	**47490***	6
78204	11 (10.4)	10½ (26.7)	11 5/16 x 8 3/16 (28.7 x 20.8)	6	**78200***	**77112**	**47490***	6

*Not NSF Certified †Stainless steel covers

Hinged Inset Covers

- Mirror-finished stainless steel
- Welded clips on stationary side of cover hold it securely in place
- Kool-Touch® phenolic knob handle
- Slot for ladles or spoons when cover is closed
- Easy one-hand operation

ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	FITS INSET ITEM	INSET CAP. QT (L)	CASE LOT
47486	7½ (19.0)	⅞ (2.2)	**78164**	4⅛ (3.9)	6
47488	9⅝ (24.4)	15/16 (2.4)	**46063, 77070, 78184, 78174**	7¼ (6.9)	6
47490	11 7/16 (29.1)	15/16 (2.4)	**77110, 78194, 78204**	11 (10.4)	6

Inset False Bottom

- 300 series stainless steel
- Three welded feet
- Two finger holes for easy removal
- Holds food above the inset bottom to improve draining and reduce risk of burning
- Diameter of small holes: 3/16" (4.8mm)

ITEM	DIMENSIONS: IN (CM)	FITS	CASE LOT
72255	7¼ dia. x 1 h. (18.4 dia. x 2.5 h.)	**78184**	1
72256	9¼ dia. x 1 h. (23.5 dia. x 2.5 h.)	**78204**	1

Stainless Steel Bain Maries

- Satin-finished 300 series stainless steel bain maries
- Sanitary open bead on edge
- Ideal for salad bar, dressing, and condiment service
- Recessed stainless steel covers for sanitary storage

ITEM	CAPACITY QT (L)	FITS OPENING IN (CM)	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	OVERBEAD DIAMETER IN (CM)	BAIN MARIE CASE LOT	COVER ITEM*	COVER CASE LOT
78710	1¼ (1.2)	4¼ (10.8)	4⅛ (10.5)	5¾ (14.6)	4¾ (12.1)	6	**79020**	6
78720	2 (1.9)	5 (12.7)	4⅞ (12.4)	6¾ (17.1)	5½ (14)	6	**79040**	6
78725	2 (1.9)	6¼ (15.9)	6⅛ (15.6)	4 (10.1)	6¾ (17.1)	6	**79080**	6
78730	3½ (3.3)	6¼ (15.9)	6⅛ (15.6)	7¼ (18.4)	6¾ (17.1)	6	**79080**	6
78740	4¼ (4)	6⅝ (16.8)	6½ (16.5)	7⅝ (19.4)	7⅛ (18.1)	6	**79100**	6
78760	6 (5.7)	7⅜ (18.7)	7¼ (18.4)	8⅝ (21.9)	7 15/16 (20.2)	6	**79120**	6
78780	8¼ (7.8)	8⅛ (20.6)	8 (20.3)	9¾ (24.5)	8¾ (22.2)	4	**79170**	4
78820	12 (11.4)	9⅛ (23.2)	9 (22.9)	10⅞ (27.6)	9¾ (24.8)	4	**79220**	4

*Stainless steel covers

VOLLRATH® Setting the Standard™

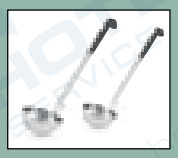
Adaptor Plate Accessories

Adaptor plates work in conjunction with a wide variety of Vollrath's accessories.

Insets
See Page S1-19

Hinged Covers
See Page S1-19

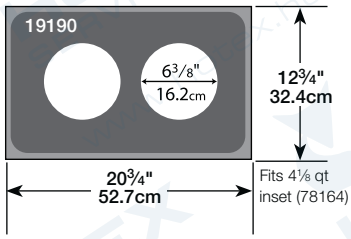
Bain Maries
See Page S1-19

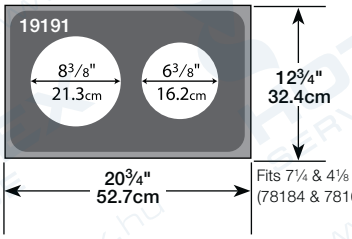


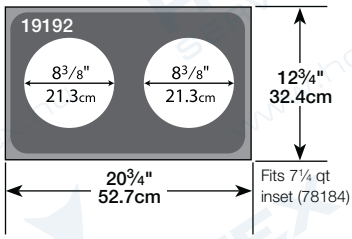
Heavy-Duty Ladles
See Page S3-13

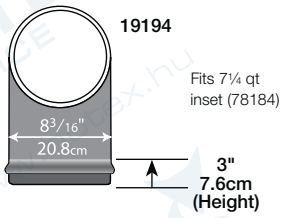
Adaptor Plate Cutout Dimensions

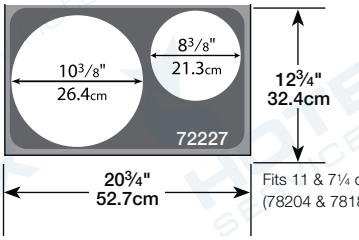
VOLLRATH® Setting the Standard™

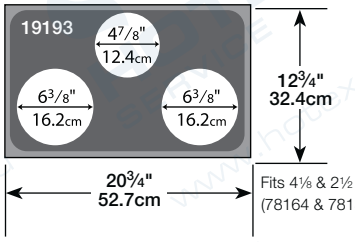


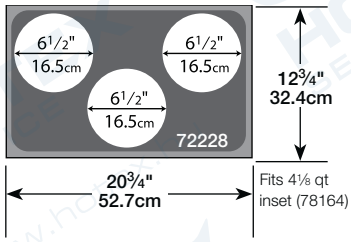


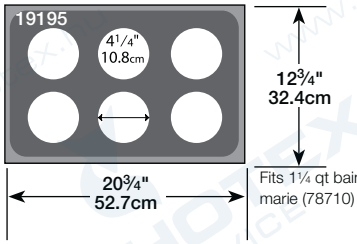


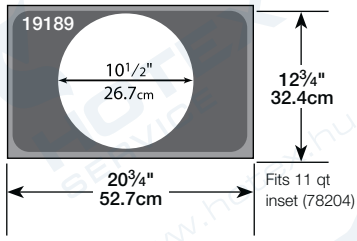


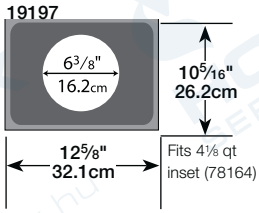


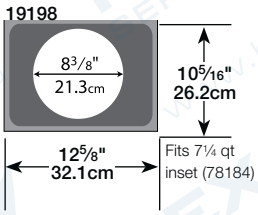


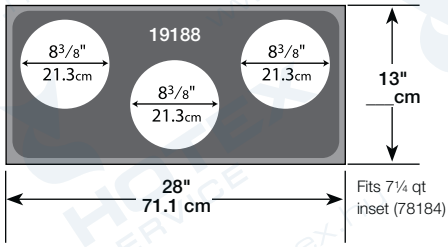












ITEM	OPENINGS	CASE LOT
19190	With two 6 3/8" (16.2 cm) inset holes — Fits 78164 (4 1/8 qt/3.9 L)	4
19191	With one 6 3/8" (16.2 cm) and one 8 3/8" (21.3 cm) inset holes — Fits 78164 (4 1/8 qt/3.9 L) & 78184 (7 1/4 qt/6.9 L)	4
19192	With two 8 3/8" (21.3 cm) inset holes — Fits 78184 (7 1/4 qt/6.9 L)	4
19194	Adaptor ring fits 19192, 19188 and 19198 adaptor plates — Fits 78184 (7 1/4 qt/6.9 L)	4
72227	With one 8 3/8" (21.3 cm) and one 10 3/8" (26.4 cm) inset holes — Fits 78184 (7 1/4 qt/6.9 L) & 78204 (11 qt/10.4 L)	1
19193	With one 4 7/8" (12.4 cm) and two 6 3/8" (16.2 cm) inset holes — Fits 78154 (2 1/2 qt/2.4 L) & two 78164 (4 1/8 qt/3.9 L)	4
72228	With three 6 1/2" (16.5 cm) inset holes — Fits 78164 (4 1/8 qt/3.9 L) — **Fits Thermoset Wells only**	1
19188*	With three 8 3/8" (21.3 cm) inset holes, fits 78184 (7 1/4 qt/6.9 L) — For use with items 72050/72051	1
19195	With six 4 1/4" (10.8 cm) holes — Fits 78710 (1 1/4 qt/1.2 L)	4
19189	With one 10 1/2" (26.8 cm) hole — Fits 78204 (11 qt/10.4 L)	4
19197	With one 6 3/8" (16.2 cm) hole — Fits 78164 (4 1/8 qt/3.9 L)	4
19198	With one 8 3/8" (21.3 cm) hole — Fits 78184 (7 1/4 qt/6.9 L) — **Fits 4/3 Rethermalizers and 4/3 Drop-Ins only**	4

*Fits 4/3 Rethermalizers and 4/3 Drop-Ins only

Pan Layouts

A variety of options for your 12" x 20" (30.5 x 50.8 cm) opening.

Adaptor Bar Reference

- 75020
- 75012
- 56680

16" Deli Pans and Covers

MADE IN USA NSF

- 24 gauge 300 series stainless steel

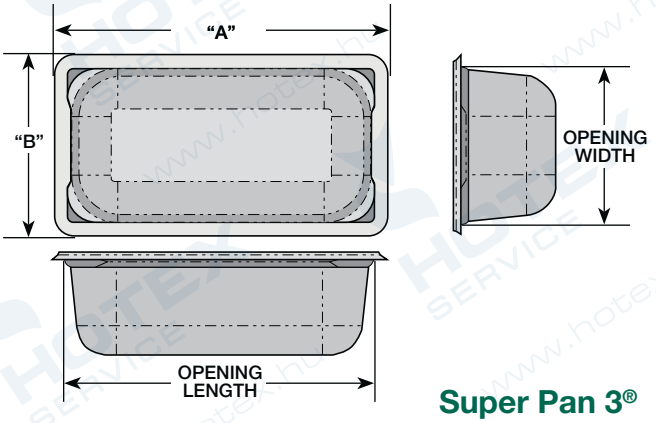
ITEM	DEPTH: IN (CM)	QT (L)	CASE LOT	FLAT COVER ITEM
FULL-SIZE PAN — 16⅜" X 9¹³⁄₁₆" (41.5 X 25 CM)				
74262	2½ (65)	5 (4.7)	12	**77150**
74264	4 (100)	8⅛ (7.7)	12	**77150**
HALF-SIZE PAN — 9⅞" X 8⅛" (25 X 20.5 CM)				
75202	2½ (65)	2½ (2.3)	12	—
75204	4 (100)	4 (3.8)	12	—

Enhance Your Buffet with

Miramar™ Decorative Pans & Templates

See pages S4-6 to S4-11

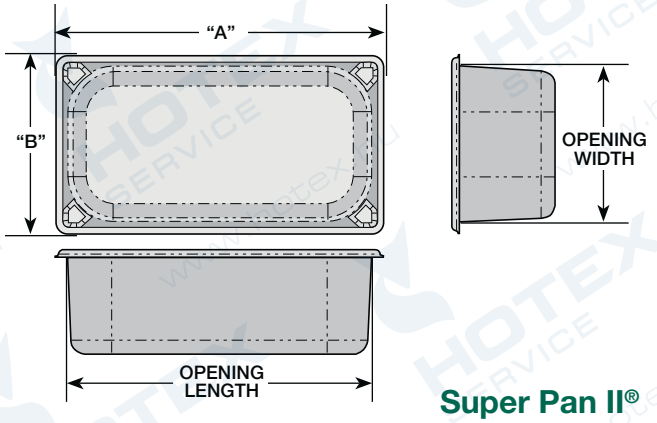
Flange and Opening Sizes for Steam Table Pans



Super Pan 3®

PAN SIZE	FLANGE "A": IN (CM)	FLANGE "B": IN (CM)	OPENING LENGTH*: IN (CM)	OPENING WIDTH*: IN (CM)
Full	20 7/8 (53)	12 3/4 (32.4)	19 7/8 (50.5)	11 3/4 (29.8)
Two-Thirds	13 7/8 (35)	12 3/4 (32.4)	12 7/8 (32.7)	11 3/4 (29.8)
Half	12 3/4 (32.4)	10 3/8 (26.4)	11 7/8 (30.2)	9 1/2 (24.1)
Half-Long	20 13/16 (52.9)	6 5/16 (16)	19 7/8 (50.5)	5 5/16 (13.5)
Third	12 3/4 (32.4)	6 7/8 (17.5)	12 1/8 (30.8)	6 3/16 (15.7)
Fourth	10 3/8 (26.4)	6 5/16 (16)	9 1/2 (24.1)	5 7/16 (13.8)
Sixth	6 7/8 (17.5)	6 5/16 (16)	6 (15.2)	5 7/16 (13.8)
Ninth	6 15/16 (17.6)	4 1/4 (10.8)	6 (15.2)	3 5/16 (8.4)

* Tolerances on opening dimensions are +1/16", -0"; Flange dimensions ("A" and "B") are ±1/32"
** Corner should be .250" to .875" radius



Super Pan II®

PAN SIZE	FLANGE "A": IN (CM)	FLANGE "B": IN (CM)	OPENING LENGTH*: IN (CM)	OPENING WIDTH*: IN (CM)
Full	20 27/32 (52.9)	12 25/32 (32.5)	19 3/4 (50.2)	11 11/16 (29.7)
Two-Thirds	13 29/32 (35.3)	12 13/16 (32.5)	13 (33)	11 15/16 (30.3)
Half	12 5/8 (32.1)	10 5/16 (26.2)	11 7/8 (30.2)	9 9/16 (24.3)
Half-Long	20 27/32 (52.9)	6 7/16 (16.4)	19 13/16 (50.3)	5 3/8 (13.7)
Third	12 5/8 (32.1)	6 27/32 (17.4)	11 7/8 (30.2)	6 1/8 (15.6)
Fourth	10 9/32 (26.1)	6 9/32 (16)	9 9/16 (24.3)	5 9/16 (14.13)
Sixth	6 27/32 (17.4)	6 9/32 (16)	6 1/8 (15.6)	5 9/16 (14.1)
Ninth	6 7/8 (17.5)	4 1/4 (10.8)	6 3/16 (15.7)	3 9/16 (9)

* Tolerances on opening dimensions are +1/16", -0"; Flange dimensions ("A" and "B") are ±1/32"
** Corner should be .250" to .875" radius

Portion Control

Super Pan 3® and Super Pan II®

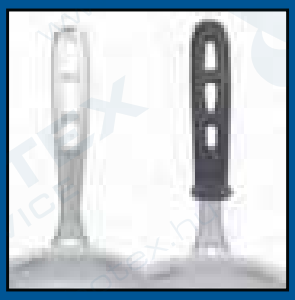
Portion Control for Super Pan® Super Shapes – See page S1-4.

Pan Sizing Guide/Number of Servings — Stainless Steel Pans

PAN SIZE	DEPTH IN (MM)	NUMBER OF SERVINGS PER PAN CAPACITY & PRODUCT PORTION SIZE: 1 OZ PORTION SP3	1 OZ PORTION SPII	2 OZ PORTION SP3	2 OZ PORTION SPII	3 OZ PORTION SP3	3 OZ PORTION SPII	4 OZ PORTION SP3	4 OZ PORTION SPII	6 OZ PORTION SP3	6 OZ PORTION SPII	8 OZ PORTION SP3	8 OZ PORTION SPII
1/1	2 1/2 (65)	294	268	147	134	98	89	74	67	49	44	37	33
	4 (100)	448	452	228	226	149	150	112	113	75	75	56	56
	6 (150)	672	684	338	342	224	228	168	171	112	114	84	85
2/3	2 1/2 (65)	182	176	91	88	60	58	45	44	30	29	22	22
	4 (100)	270	296	135	148	90	98	67	74	45	49	33	37
	6 (150)	402	452	201	226	134	150	100	113	67	75	50	56
1/2	2 1/2 (65)	128	136	64	68	42	45	32	34	21	22	16	17
	4 (100)	202	214	101	107	67	71	51	53	34	35	25	26
	6 (150)	301	322	151	161	100	107	75	80	50	53	38	40
2/4	2 1/2 (65)	125	120	62	60	41	40	31	30	20	20	15	15
	4 (100)	192	184	96	92	64	61	48	46	32	30	24	23
	6 (150)	277	264	138	132	92	88	69	66	46	44	34	33
1/3	2 1/2 (65)	81	85	40	42	27	28	20	21	13	14	10	10
	4 (100)	125	134	62	67	41	44	31	33	20	22	15	16
	6 (150)	185	197	92	98	61	66	46	49	30	32	23	24
1/4	2 1/2 (65)	57	60	28	30	19	20	14	15	9	10	7	7
	4 (100)	84	96	42	48	28	32	21	24	14	16	10	12
	6 (150)	128	146	64	73	42	48	32	36	21	24	16	18
1/6	2 1/2 (65)	37	40	18	20	12	13	9	10	6	6	4	5
	4 (100)	55	60	28	30	18	20	14	15	9	10	7	7
	6 (150)	78	87	39	43	26	29	20	21	13	14	10	10

Foodservice
OVERALL
BEST
IN
CLASS
2008

Cookware



TriVent™ Handle

Vollrath Cookware now comes equipped with the innovative TriVent Handle – ergonomic, cooler to touch and extremely durable. EverTite™ 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.

Classic Select® Cookware

Extra thick 3004 aluminum construction makes this the toughest cookware on the market. In fact, we put a Lifetime Warranty on it.

Vollrath "Green" Facts for Cookware:

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

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.

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

Cookware Types

Fry Pan

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

Sauté Pan

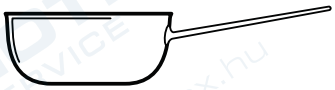
- Wide bottom area for maximum heat conduction
- Ideal for sautéing, searing, deglazing, poaching, and stir frying
- Straight, tall sides help contain food and expose all sides to heat and minimize spattering

Ribbed Sauté Pan

- Creates sear lines for presentation appeal
- Ideal for sautéing, searing, deglazing, poaching, and stir frying
- Straight, tall sides help contain food, expose all sides to heat and minimize spattering
- Ribbed pans allow fat to drain away from food

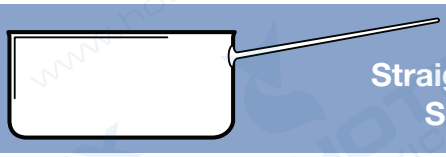
Stir Fry Pan

- Ideal for stir frying or wok applications
- Deep curved sides promote excellent food movement
- Stir Fry Pan flat bottom sits level on cooking surface



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

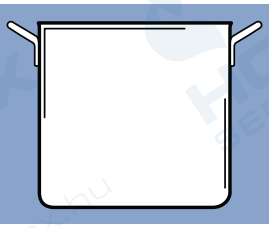
- Small bottom diameter for less heat exposure
- Flared sides allow for good stirring action
- Ideal for cooking at lower temperatures for a longer time

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

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



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 — Classic™, Classic Select®
Stainless Steel — Intrigue®, Classic™
Multi-Ply — Tribute®, Tri-Ply

- Before using for the first time, remove all labels and wash in hot soapy water to remove any manufacturing lubricants on new cookware.
- **Never leave cookware on heat source without food or liquid inside.**
- 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 (PowerCoat 2™ & SteelCoat x3™)

Allow non-stick coating to cool before cleaning. Hand wash in hot soapy water and dry immediately to preserve appearance. Use a non-woven scouring pad to remove burnt food. Avoid using abrasive cleaners, metal scouring pads, and strong solvents. When stacking pans, place liners between pans to avoid scratching non-stick surfaces.
Note: Warranty - 90 days on all non-stick cookware.

Seasoning Non-Coated Aluminum and Stainless Steel Cookware

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

Carbon Steel Cookware

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

Removing Discoloration from Aluminum Cookware

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

Vollrath Cookware
- We Have You Covered

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

TRIBUTE® COOKWARE: THE ULTIMATE CHEF'S COOKWARE	INTRIGUE® COOKWARE: COMMERCIAL STAINLESS	CLASSIC SELECT® COOKWARE: HEAVY-DUTY ALUMINUM	CLASSIC™ COOKWARE: STANDARD DUTY ALUMINUM
Three bonded layers: 18-8 stainless steel interior 3004 aluminum core 18-0 stainless exterior	18-8 stainless steel cookware with 3004 aluminum base	¼" heavy-duty 3004 aluminum	3004 aluminum
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.	Versatile cookware for presentation or back-of-the-house. Used for a variety of cooking techniques. European-inspired design provides value and an affordable way for restaurants to use stainless cookware.	Double thick top and bottoms for ultimate durability. Classic Select Cookware heats extremely evenly and quickly and is the choice of high volume foodservice operations. Tremendous selection of sizes and styles available.	Classic Cookware heats evenly and quickly. Double thick tops and bottoms for strength.
Induction, Electric, Gas	Induction, Electric, Gas	Electric, Gas	Electric, Gas

Check out our newest Cookware line!

Miramar™ Display Cookware

See pages S4-3 & S4-4

TriVent™ Handle

new

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 NEW TriVent™ handles.

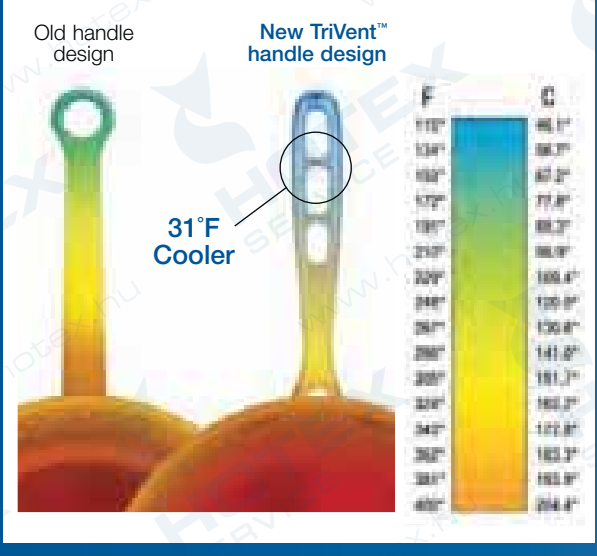
MADE IN USA

NSF

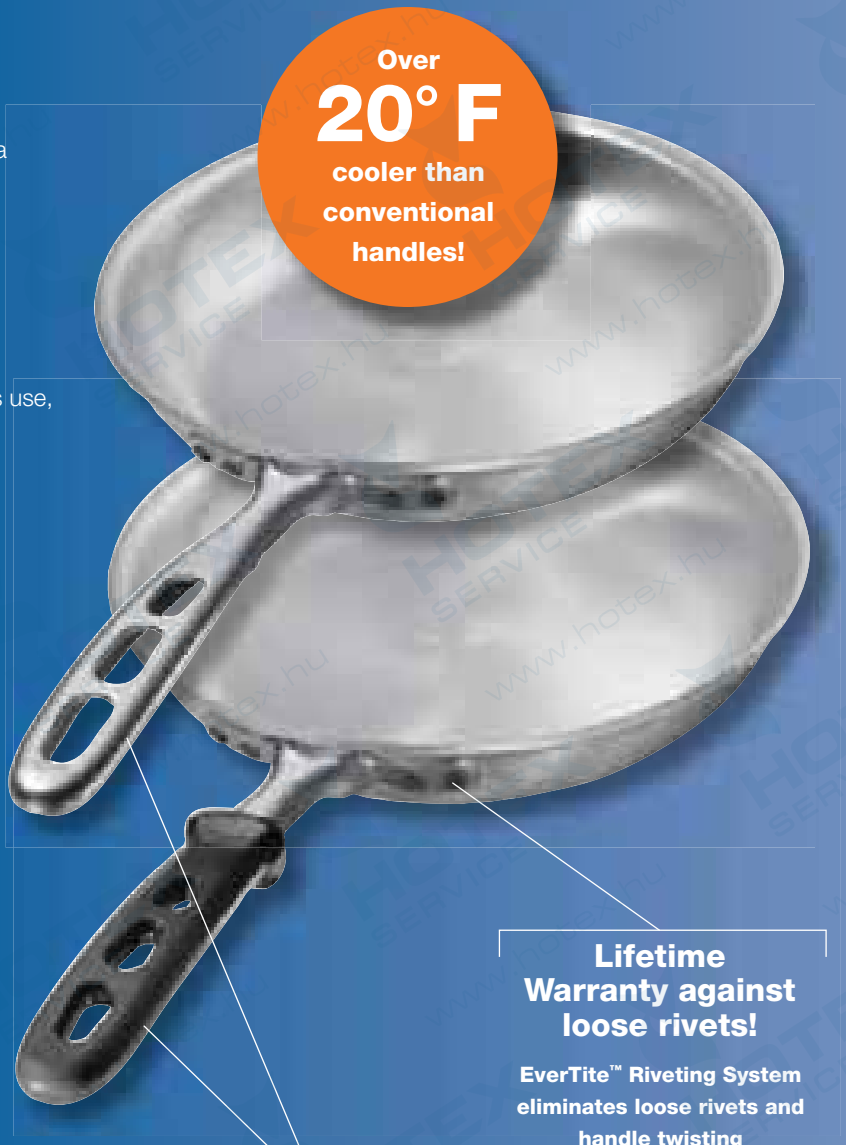
TriVent™ Handle Features:

- 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)



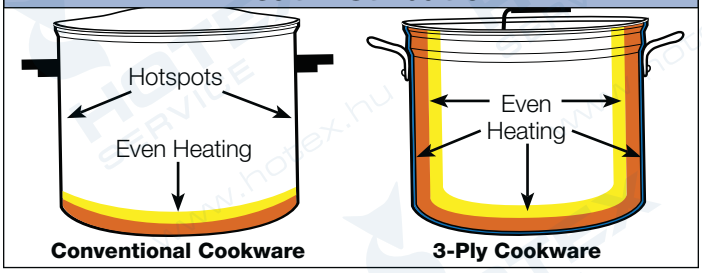
Tribute® 3-Ply Cookware

Induction Electric Gas

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

With 3-ply from the base to the rim, Tribute® cookware heats evenly without hot spots. The cooking surfaces are all stainless steel — non-reactive to taste and color. 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®.

Heat Distribution



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

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

New 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

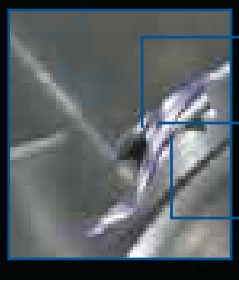
Durable 3004 Aluminum core provides even heat on bottom of pan AND side walls

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 S2-10 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

Induction Electric Gas

Tribute® Fry Pans with Natural Finish

- Ideal for frying, sautéing or searing
- New TriVent™ Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- EverTite™ Riveting System offers a lifetime warranty against loose rivets

69810

69210

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)	7⅝ (19.4)	2⅛ (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
- New TriVent™ Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- SteelCoat x3™ non-stick interior — triple layer coating provides unmatched durability and food release

69610

69110

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)	7⅝ (19.4)	2⅛ (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

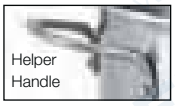
- Curved sides allow for thorough and efficient whisking of ingredients
- New TriVent™ Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use

SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
77790	1 (.9)	6½ (16.5)	2¼ (5.7)	10	1	69326
77791	2 (1.9)	8 (20.3)	2⅜ (6.0)	8	1	69328
77792	3 (2.8)	10 (25.4)	3¼ (8.3)	8	1	69410

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

Tribute® Sauce Pans

- Ideal for sauces, vegetables, rice, cereals or soups
- New TriVent™ Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- 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)	4⅛ (10.5)	8	69328
77742*	4½ (4.2)	9 (22.9)	4⅛ (10.5)	8	69329
77743*	7 (6.6)	10 (25.4)	5 13/32 (13.7)	8	69410

*With 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)	5¾ (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
- New TriVent™ Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- Case Lot: 1

SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77744	2 (1.9)	8 (20.3)	2⅜ (6.0)	8	**69328**
77745	3 (2.8)	10 (25.4)	2⅜ (6.0)	8	**69410**
77746*	6 (5.6)	12 (30.5)	2 11/16 (6.8)	8	**69412**
77747*	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	**69414**

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

Tribute® Ribbed Sauté Pans

- Ribbed design allows fat to drain away from food and offers sear lines for presentation appeal
- Ideal for sautéing, stir-frying and browning
- Tall sides minimize spattering
- GatorGrip® insulated handle — rated at 450°F (232°C) for stovetop or oven use
- 77749 has a SteelCoat x3™ non-stick interior – triple layer coating provides unmatched durability and food release
- Case Lot: 1

GATORGRIP® HANDLE	FINISH	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	COVER ITEM
77748	Natural	6 (5.6)	12 (30.5)	2 11/16 (6.8)	**69412**
77749	Non-Stick	6 (5.6)	12 (30.5)	2 11/16 (6.8)	**69412**

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

Stainless Steel Pasta Basket for Stock Pots

- For use in stainless steel Tribute® stock pots 77521 (12 qt/11.4 L) and 77522 (16 qt/15.1L) as well as Intrigue® stock pots 47732 (12 qt/11.4 L) and 47733 (17 qt/16.1L)
- Ideal for use on gas, electric or induction ranges
- Holds up to 3 servings (2.5 qt/2.3L)
- Riveted plated steel handles with GatorGrip® — rated at 450°F (232°C), stay cool to the touch
- Hole diameter: 3/16" (0.5 cm)

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

Tribute® 3-Ply Cookware

Induction Electric Gas

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
- Case Lot: 1

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77760	10 (9.4)	12 (30.5)	5 13/32 (13.7)	8	**69412**
77761	15 (14.1)	14 (35.6)	5 19/32 (14.2)	8	**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
- GatorGrip® 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 S3-22

GATORGRIP® 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

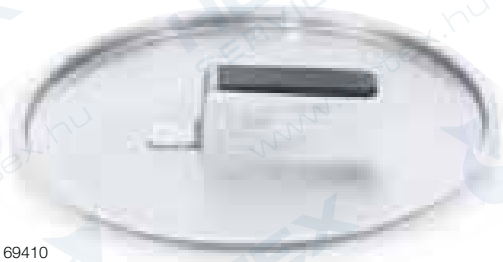
- Ideal for stir-frying or wok applications
- Flat bottom sits level on cooking surface
- EverTite™ Riveting System offers lifetime warranty against loose rivets
- New TriVent™ Silicone insulated handle — rated at 450°F (232°C) for stovetop or oven use
- Case Lot: 1

SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77750	4¾ (4.5)	11 (27.9)	3½ (8.9)	8	—
77754	10 3/32 (9.6)	14 (36)	4⅜ (11.1)	8	**69414**

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

Tribute® Covers

- 18 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 protection①
- Easy grasp handle design for safety and hanging convenience
- Handle length: 3 11/16" (9.4 cm)
- Case Lot: 1



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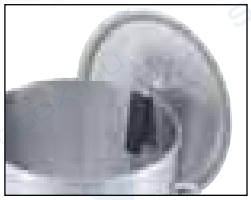


TOROGARD™ HANDLE	DIAMETER: IN (CM)	CASE LOT
69325	6 (15.2)	1
69326	6½ (16.5)	1
69327	7 (17.8)	1
69328	8 (20.3)	1
69329	9 (22.9)	1
69410	10 (25.4)	1
69412	12 (30.5)	1
69414	14 (35.6)	1

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

①See page S3-3 for more information on Agion® antimicrobial protection.

Intrigue® Stainless Steel

Heavy-Duty Professional Cookware

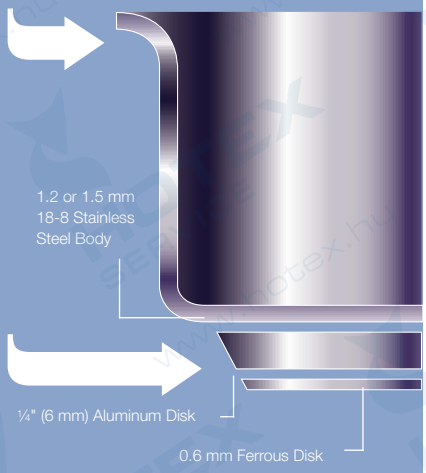
Induction Electric Gas

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

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

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

- Rounded lip makes pouring easy and adds strength where it counts
- Permanently bonded, ¼" (6.6 mm) thick bottom layer made of aluminum and stainless steel for even heating and exceptional durability



VOLLRATH® Setting the Standard™

Cook With Safety and Style

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

For more information on Vollrath Induction Ranges see Pages S7-1 through S7-8.

Intrigue® Stainless Steel Fry Pans with Steel Coat x3™ Interior

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

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

*Includes helper handle

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

Intrigue® Stainless Steel Fry Pans with Plain Finish

- Ideal for frying, scrambling, sautéing or searing

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

*Includes helper handle

Intrigue® Stainless Steel Sauce Pots

- Ideal for reducing liquids

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

Stainless Steel Pasta Basket

- For use in stainless steel Tribute® stock pots 77521 (12 qt/11.4 L) and 77522 (16 qt/15.1L) as well as Intrigue® stock pots 47732 (12 qt/11.4 L) and 47733 (17 qt/16.1L)
- Ideal for use on gas, electric or induction ranges
- Holds up to 3 servings (2.5 qt/2.3L)
- Riveted plated steel handles with GatorGrip® — rated at 450°F (232°C)–stay cool to the touch
- Hole diameter: 3/16" (0.5 cm)

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

Intrigue® Stainless Steel Stock Pots

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

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

*Satin finish inside

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	2 1/4 (2.1)	7 1/16 (18)	3 3/8 (8.7)	18	47770
47741	3 1/4 (3.1)	7 13/16 (20)	3 13/16 (9.8)	18	47771
47742*	4 1/4 (4)	8 9/16 (22)	4 1/8 (10.6)	18	47772
47743*	7 (6.6)	9 3/8 (24)	5 3/4 (14.8)	18	47773

*Includes 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
47790	1 (0.95)	6 1/4 (16)	2 1/4 (5.7)	18	47780
47791	2 (1.9)	7 13/16 (20)	2 3/4 (7.1)	18	47771
47792	3 (2.85)	9 3/8 (24)	3 (7.6)	18	47773

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)	9 3/8 (24)	2 1/2 (6.4)	18	47773
47746*	6 (5.7)	10 15/16 (28)	3 5/8 (9.3)	18	47774
47747*	9 1/2 (9)	14 1/16 (36)	3 1/2 (8.9)	16	47777

*Includes helper handle

Intrigue® Stainless Steel Braziers

- Perfect for long, slow cooking

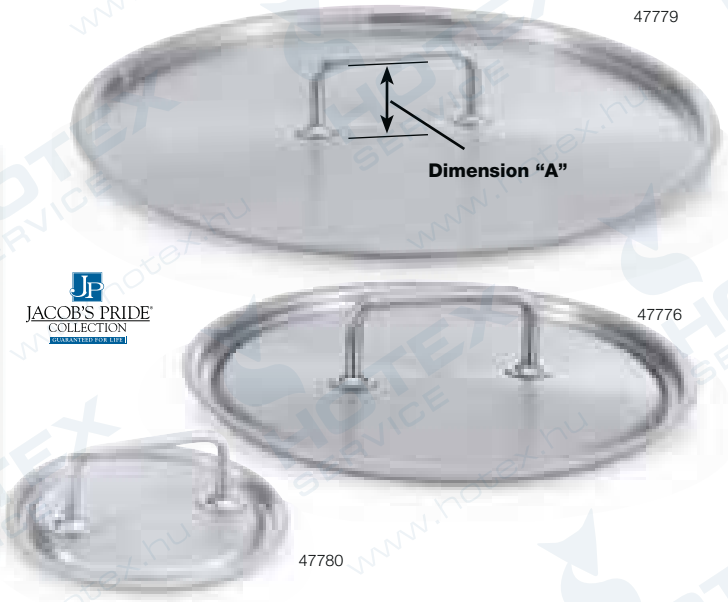
ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47760	12 (11.4)	14 1/16 (36)	4 3/8 (11.3)	16	47777
47761	18 (17)	15 5/8 (40)	5 5/16 (13.7)	16	47778
47762	24 (22.7)	17 15/16 (46)	5 5/16 (13.7)	16	47779

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*	6 5/16 (16)	1 11/16 (.4)	1/16 (1.2)	18	1
47770	7 3/32 (18)	1 11/16 (.4)	1/16 (1.2)	18	1
47771	7 29/32 (20)	1 11/16 (.4)	1/16 (1.2)	18	1
47772	8 23/32 (22)	1 11/16 (.4)	1/16 (1.2)	18	1
47773	9 13/32 (24)	1 11/16 (.4)	1/16 (1.2)	18	1
47774	11 (28)	1 31/32 (.5)	1/16 (1.2)	18	1
47775	11 13/16 (30)	1 31/32 (.5)	1/16 (1.2)	18	1
47776	12 5/8 (32)	1 31/32 (.5)	1/16 (1.2)	18	1
47777	14 7/32 (36)	1 31/32 (.5)	1/16 (1.2)	16	1
47778	15 23/32 (40)	1 31/32 (.5)	1/16 (1.2)	16	1
47779	18 3/32 (46)	1 31/32 (.5)	1/16 (1.2)	16	1

*Not NSF certified



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
- Case Lot: 1 each per item

Induction

Electric

Gas

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

*Covers Sold Separately

Classic™ Stainless Steel Stock Pots and Storage Containers†

Electric

Gas

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

*Covers Sold Separately †Not 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 13/16" (17.3 cm)

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

*NSF Certified

Cover/Inset/Bottom

ITEM	DESCRIPTION	UPPER DIA. IN (CM)	LOWER DIA. IN (CM	DEPTH IN (CM)	GAUGE	FITS	CASE LOT
77022	Solid double boiler cover	—	—	—	24	**77020**	1
77023	Double boiler inset w/round bottom	6 1/8 (15.6)	5 31/32 (15.2)	4 31/32 (12.6)	24	**77020**	1
77021	Double boiler bottom	6 1/8 (15.6)	—	4 5/16 (11)	24	**77020**	1

Stainless Steel Double Boilers

- 18-8 stainless steel
- Ideal for delicate food preparation, reheating, preheating and moisture-free cooking
- Solid welded stainless steel loop handles for durability and easy cleaning
- Rounded corners on inset pan for easy mixing
- Feature conductive bottoms that distribute heat evenly
- Insets fit snug to speed cooking time
- Complete set includes inset, pot and cover

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)	7 1/2 (7.1)	9 3/8 (23.8)	11 (27.9)	**77073***	8 7/16 (21.4)	Round	24	**78560**	24	**77072**	**78180***
77110	11 (10.4)	11 1/2 (10.9)	11 7/16 (29.1)	11 (27.9)	**77113***	8 3/4 (22.2)	Flat	24	**78580**	20	**77112**	**78200***
77130	20 (18.9)	20 (18.9)	12 13/16 (32.5)	14 (35.6)	**77133***	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. *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 New 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
78421*	**78321***	2 (1.9)	7 1/4 (18.4)	3 9/16 (9.1)	6 1/2 (16.5)	6	—	—
78431	**78331**	3 (2.8)	7 15/16 (20.2)	4 7/16 (11.3)	6 1/2 (16.5)	6	**79120**	6
78441	**78341**	4 1/2 (4.3)	9 7/16 (24)	5 1/4 (13.3)	7 3/4 (19.7)	4	**79220**	4
78451	**78351**	5 1/2 (5.2)	10 1/8 (25.7)	5 5/8 (14.3)	7 3/4 (19.7)	4	**69410**	1
78471*	**78371***	7 (6.6)	10 9/16 (26.8)	6 1/4 (15.9)	11 1/4 (28.6)	4	—	—

*Cover Not Available

Carbon Steel Fry Pans

Induction

- Carbon steel conducts heat fast and evenly
- Classic French style
- Permanently welded balanced handle
- Safe for use in oven or under broiler
- For seasoning of pan, see page S2-4

ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
58900	8 1/2 (21.6)	1 3/4 (4.4)	16	12
58910	9 3/8 (23.8)	1 7/8 (4.8)	16	6
58920	11 (27.9)	1 15/16 (4.9)	16	6
58930	12 1/2 (31.8)	2 1/8 (5.4)	16	6

Covers Not Available

Induction Fry Pans with SteelCoat x3™ Interior

Induction

- Carbon steel conducts heat fast and evenly
- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- Riveted plated steel handles with Silicone — rated at 450°F (232°C), stay cool to the touch
- **For use with conventional ranges or only 120V induction ranges — 1.8 kW or less**

Induction Ranges
(Pages E7-3 through E7-8)

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

See pages S3-10, S3-19, S3-20, S3-22 & S3-35

SILICONE HANDLE	DIAMETER IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
59900	8 1/2 (21.6)	1 3/4 (4.4)	16	6
59910	9 3/8 (23.8)	1 7/8 (4.8)	16	6
59920	11 (27.9)	1 15/16 (4.9)	16	2

Covers Not Available

Stir Fry Pans and Dome Cover

- Flat bottom sits level on cooking surface
- Riveted plated steel handle with Silicone grip permanently bonded stays cool to the touch
- 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

MADE IN USA NSF

- Ideal for stir-frying or wok applications
- Flat bottom sits level on cooking surface
- New 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

MADE IN USA NSF

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

68120

Electric Gas

Carbon Steel Stir Fry Pan

MADE IN USA

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

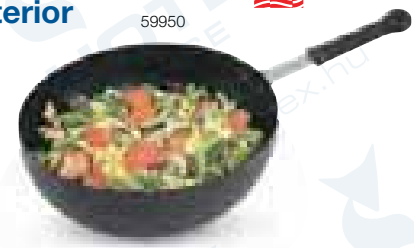
59949

Induction Electric Gas

Carbon Steel Stir Fry Pan with SteelCoat x3™ Interior

MADE IN USA

- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- 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

MADE IN USA ANTIMICROBIAL

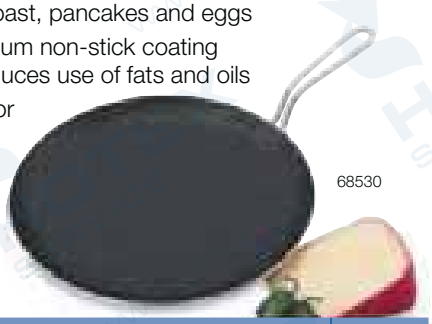
- Reduces splatters and speeds cooking
- Z-shaped Torogard™ dipped handle allows safe and comfortable use — heat resistant up to 180°F (82°C)
- Cover can also be used on griddles to finish dishes
- Coated handle is equipped with Agion® antimicrobial protection①
- 3004 Aluminum

68121

Aluminum Griddle with SteelCoat x3™ Interior

MADE IN USA NSF

- Perfect for grilled cheese sandwiches, quesadillas, French toast, pancakes and eggs
- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- Riveted wire handle for convenient hanging
- 3004 Aluminum



68530

Electric Gas

ITEM	DESCRIPTION	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER
77750	Tribute® Stir Fry Pan with New TriVent™ Silicone Handle	4¾ (4.5)	11 (27.9)	3½ (8.9)	8	1	—
77754	Tribute® Stir Fry Pan with New TriVent™ Silicone Handle	10³⁄₃₂ (9.6)	14 (36)	4⅜ (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 New 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*)	12	1	—
68530	Aluminum Griddle with SteelCoat x3™ Non-Stick and Wire Handle	—	12 (30.5)	—	8	6	—

*Height with handle

① See page S3-3 for more information on Agion® antimicrobial protection

The Vollrath Company, LLC

Best in Class 4 Years in a Row!

Chosen Overall by Foodservice Dealers, Consultants, and Broadliners.

As Published in October 2005-2008 Issues of Foodservice Equipment and Supplies

Vollrath Aluminum Fry Pans

Good things come in 3

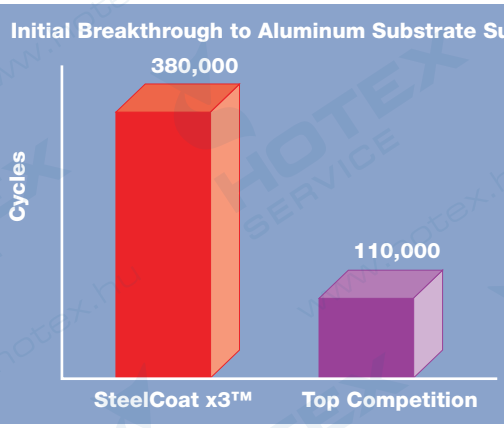
1. Extra hard impact resistant 3004 aluminum for heavy usage applications
2. TriVent™ Handle –
   ① Ergonomic
   ② Durable
   ③ Cooler to Touch
3. EverTite Riveting System offers lifetime warranty against loose rivets

3 Fry Pan Styles

1. SteelCoat x3™ – Premium 3-Layer Non-Stick

2. PowerCoat 2™ – Dual Layer Non-Stick

3. Natural Aluminum – Surface heats evenly



Toughest Non-Stick Ever!

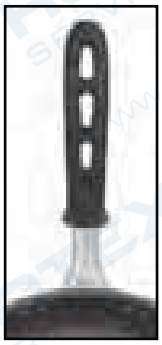
SteelCoat x3™ Test Data Chart

The SteelCoat x3™ coating has been subjected to rigorous lab and field testing. This is a summary of independent lab testing of SteelCoat x3™ versus our top competitor. Tests were performed on Vollrath and the competitor's aluminum fry pans with premium non-sticks. This method (shown left) tests wear by drawing a Scotch-Brite™ Pad repeatedly over the non-stick surface. This simulates usage and cleaning.

SteelCoat x3™

Aluminum Fry Pans with non-stick interior.

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



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)

Aluminum 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)	4¾ (12)	1¾ (4.4)	8	6	67327	67427	1
67608	67628	8 (20)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
67610	67630	10 (25)	7⅝ (20)	2⅛ (5.4)	8	6	67509	67409	1
67612	67632	12 (30)	9¾ (25)	2½ (6.4)	8	2	67521	67421	1
67614	67634	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1

Aluminum 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 New TriVent™ Silicone or chrome-plated steel handle

Improved Durability by 250%!

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)	4¾ (12)	1¾ (4.4)	8	6	67327	67427	1
67808	67008	8 (20)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
67810	67010	10 (25)	7⅝ (20)	2⅛ (5.4)	8	6	67509	67409	1
67812	67012	12 (30)	9¾ (25)	2½ (6.4)	8	2	67521	67421	1
67814	67014	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1

Aluminum 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 New TriVent™ Silicone or chrome-plated steel handle
- See page S2-4 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)	4¾ (12)	1¾ (4.4)	8	6	67327	67427	1
67908	67108	8 (20)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
67910	67110	10 (25)	7⅝ (20)	2⅛ (5.4)	8	6	67509	67409	1
67912	67112	12 (30)	9¾ (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 S2-15

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

Classic Select®
Heavy-Duty Aluminum Cookware

MADE IN USA NSF®

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

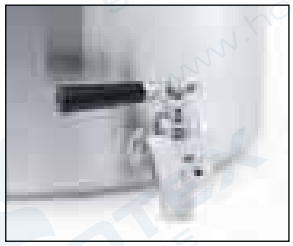
Solid welded aluminum handles for durability and easy cleaning

Double-thick top stands up to tough knocks

Classic Select® Heavy-Duty Aluminum Stock Pots

MADE IN USA NSF® JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE

- 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**	DOMED COVER**	COVER CASE LOT
68616	—	15 (14.3)	10 (25.5)	11⅜ (29.1)	2	1	**67509**	**67409**	1
68620	—	20 (18.9)	12 (30.6)	10⅜ (26.5)	2	1	**67521**	**67421**	1
68624	—	25 (23.8)	12 (30.6)	13⅛ (33.4)	2	1	**67521**	**67421**	1
68633	**68631*†**	32 (30.3)	13 (33.2)	14⅜ (36.7)	2	1	**67533**	**67433**	1
68640	**68641*†**	40 (37.9)	14 (35.7)	15 (38.3)	2	1	**67541**	**67441**	1
68660	**68661*†**	60 (56.8)	16 (40.8)	17½ (44.6)	2	1	**67561**	**67461**	1
68680	**68681*†**	80 (75.7)	18 (45.9)	18 3/16 (46.4)	2	1	**67581**	**67481**	1
68690	**68691*†**	100 (94.7)	20 (51)	19 (48.5)	2	1	**67691**	**67491**	1
68700	**68701*†**	120 (113.6)	20 (51)	23 (58.7)	2	1	**67691**	**67491**	1

*Not NSF Certified **Covers sold separately †Jacob's Pride™ Warranty does not cover stock pots with faucets Replacement Items: 21431: Faucet, 23627: Screen, 44360-2: Gasket Kit

Classic Select® Heavy-Duty Aluminum Sauce Pots

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

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
68408	8½ (8)	10 (25.5)	6½ (16.6)	2	2	**67509**	**67409**	1
68413	12 (11.4)	12 (30.6)	6⅜ (16.3)	2	2	**67521**	**67421**	1
68414	14 (13.3)	12 (30.6)	7⅜ (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)	10⅛ (25.8)	2	1	**67541**	**67441**	1
68434	34 (32.3)	16 (40.8)	10⅛ (25.8)	2	1	**67561**	**67461**	1
68444	44 (41.8)	18 (45.9)	10⅜ (26.5)	2	1	**67581**	**67481**	1
68460	60 (56.8)	20 (51)	11⅜ (29.1)	2	1	**67691**	**67491**	1

Classic Select® Heavy-Duty Aluminum Straight Sided Sauce Pans

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

Silicone Handle

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**	2½ (2.4)	7¼ (18.5)	3⅝ (9.2)	6	2	**67327**	**67427**	1
69444	**69404**	4½ (4.3)	7 13/16 (19.9)	5 13/16 (14.8)	6	2	**67312**	**67412**	1
69446	**69406**	6½ (6.2)	10 (25.5)	5 (12.8)	6	2	**67509**	**67409**	1
69448	**69408**	8½ (8.1)	10 (25.5)	6½ (16.6)	6	1	**67509**	**67409**	1

Classic Select® Heavy-Duty Aluminum Sauté Pans

- Ideal for sautéing, stir-frying, and browning
- Tall side minimizes spattering versus a fry pan
- Available with New TriVent™ Silicone handle, oven safe to 450˚F (232˚C)

SILICONE HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
68733†	3 (2.8)	10 (25.5)	2⅜ (6.1)	6	2	**67509**	**67409**	1
68735	5 (4.7)	12 (30.6)	2¾ (6.9)	2	2	**67521**	**67421**	1
68737**	7½ (7.1)	14 (35.7)	2⅝ (6.6)	2	1	**67541**	**67441**	1

†6 gauge **Helper handle standard

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)	5⅝ (14.3)	6	1	**67541**	**67441**	1
68218	18 (17)	16 (40.8)	5⅜ (13.8)	6	1	**67561**	**67461**	1
68224	24 (22.7)	18 (45.9)	5½ (14)	6	1	**67581**	**67481**	1
67228	28 (26.5)	20 (51)	5½ (14)	6	1	**67691**	**67491**	1

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

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)	12 3⁄16 (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

Aluminum Sauce Pots

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

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

Aluminum Sauté Pans

- Ideal for sautéing, stir-frying, and browning
- Tall side minimizes spattering versus a fry pan
- Available with New 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)	2⅜ (6)	10	2	**67509**	**67409**	1
67735	**67135**	5 (4.7)	12 (30.5)	2 1⁄16 (6.8)	8	2	**67521**	**67421**	1
67737	**67137**	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	2	**67541**	**67441**	1

Classic™ Aluminum Cookware

Aluminum 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 New TriVent™ Silicone insulated handle — rated at 450°F (232°C), stay cool to the touch
- 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)	7⅛ (18.1)	4½ (11.4)	6	**67313**	**67413**	1
69304	4½ (4.3)	9¼ (23.5)	7 9⁄16 (19.2)	5 (12.7)	6	**67314**	**67424**	1
69305	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	6	**67315**	**67415**	1
69307	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	6	**67317**	**67417**	1
69308	8½ (8)	11 5⁄16 (28.7)	9¾ (24.8)	5¾ (14.6)	6	**67318**	**67418**	1
69310	10 (9.5)	12 1⁄16 (30.6)	10½ (26.7)	6¼ (15.9)	3	**67320**	**67020**	1

Aluminum Tapered Sauce Pans with Natural Finish

- Versatile tool for stirring, beating, or making gravies, sauces and cereals
- Available with New TriVent™ Silicone or chrome-plated steel handle, oven safe to 450°F (232°C)
- 11 gauge

SILICONE HANDLE	PLATED 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**	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	6	**67311**	**67411**	1
68302	**67302**	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	6	**67312**	**67412**	1
68303	**67303**	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	6	**67313**	**67413**	1
68304	**67304**	4½ (4.3)	9¼ (23.5)	7 9⁄16 (19.2)	5 (12.7)	6	**67314**	**67424**	1
68305	**67305**	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	6	**67315**	**67415**	1
68307	**67307**	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	6	**67317**	**67417**	1
68308	**67308**	8½ (8)	11 5⁄16 (28.7)	9¾ (24.8)	5¾ (14.6)	6	**67318**	**67418**	1
68310	**67310**	10 (9.5)	12 1⁄16 (30.6)	10½ (26.7)	6¼ (15.9)	3	**67320**	**67020**	1

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**
	Cover①		—	—	—	—	**67509**
67711	Inset	11 (10.4)	10 (25.4)	8 13⁄16 (22.4)	8	1	**43048-2**
	Pot	12 (11.4)	10 (25.4)	9 (22.9)	8	—	**67512**
	Cover①		—	—	—	—	**67509**
67717	Inset	17½ (16.6)	12 (30.5)	9 7⁄16 (24)	8	1	**43049-2**
	Pot	20 (18.9)	12 (30.5)	10½ (26.7)	8	—	**67520**
	Cover①	—	—	—	—	—	**67521**

① See page S3-3 for more information on Agion® antimicrobial protection

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
- Inserts: Riveted plated steel handles with GatorGrip® — rated at 450°F (232°C), stay cool to the touch
- Pot: Welded handles for easy clean-up and durability
- Hole diameter: 3/16" (0.5 cm)

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

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)	13 1/16 (33.2)	9 (22.9)	8	11 1/4 (28.6)	7 1/4 (18.4)	12 1/2 (31.8)	13 5/8 (34.6)	1
68269	Boiler/fryer set	32 (30.3)	13 1/16 (33.2)	14 (35.6)	8	11 1/4 (28.6)	10 7/8 (27.6)	12 1/2 (31.8)	13 5/8 (34.6)	1
68270	Boiler/fryer set	40 (37.9)	14 (35.6)	15 1/16 (38.3)	8	12 1/2 (31.8)	11 3/4 (29.8)	13 3/4 (34.9)	14 7/8 (37.8)	1
68272	Boiler/fryer set	60 (56.8)	16 3/4 (42.5)	15 7/8 (40.3)	10	15 1/2 (39.4)	11 3/4 (29.8)	16 11/16 (42.4)	17 3/4 (45.1)	1
68273	Boiler/fryer set	80 (75.7)	16 3/4 (42.5)	21 1/4 (54)	10	15 1/2 (39.4)	16 3/4 (42.5)	16 11/16 (42.4)	17 3/4 (45.1)	1

Baskets*

- 3004 aluminum baskets with bail handle, 3/8" (1 cm) embossed feet and 1/2" (1.3 cm) holes

ITEM*	REPLACEMENT BASKET FOR:	FITS	CASE LOT
68289	68271	67420 and 68420 20 qt sauce pots	1
68290	68269	67532 and 68633 32 qt stock pots	1
68291	68270	67540 and 68640 40 qt stock pots	1
68293	68273	67580 and 68680, 80 qt stock pots	1

*Not recommended for use with stainless steel pots

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
- Basket holes, 3/16" (0.5 cm), promote vigorous deep-fry action for crispier food
- Basket Depth: 4" (10.2 cm)

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*	COVER CASE LOT
68227	9 (8.5)	12 (30.5)	4 7/8 (12.4)	10	11 (27.9)	1	**67521**	1
68228	12 (11.4)	14 (35.6)	4 1/2 (11.4)	8	12 7/8 (32.7)	1	**67541**	1

*Cover for use with pot only.

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

Footed Basket

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

ITEM	DESCRIPTION	INNER DIA. IN (CM)	OUTER DIA.* IN (CM)	HEIGHT IN (CM)	LEG HEIGHT IN (CM)	CASE LOT
68288	Footed basket with bail	9 1/4 (22.5)	9 5/8 (24.5)	7 (17.8)	1 1/2 (3.8)	1

*Diameter with handle

Steamers/Cookers

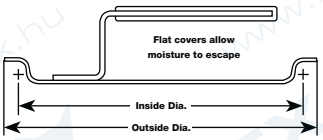
- Impact-resistant 3004 aluminum
- Fit tightly together to retain the maximum steam heat
- Choose style that fits your cooking demands
- Sold as complete set only

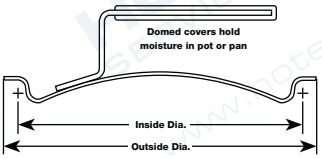
ITEM	DESCRIPTION	SET COMES WITH:	CAPACITY QT (L)	HEIGHT W/O COVER IN (CM)	HEIGHT W/COVER IN (CM)	GAUGE	CASE LOT
68122	Rice/Vegetable Steamer	3-piece set with base, perforated section and cover	3 (2.8)	8 3/16 (20.8)	11 1/16 (28)	18	1
68123	Rice/Vegetable Steamer	3-piece set with base, perforated section and cover	5 (4.7)	9 1/8 (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)	19 5/16 (26.2)	12 5/16 (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)	8 3/16 (20.8)	10 1/4 (26)	18	1

Aluminum 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: 1⅝" (4.1 cm) ■ Domed covers: Deep satin finish
- Case Lot: 1 each per item

FLAT COVERS	OUTSIDE DIA. IN (CM)	INSIDE DIA. IN (CM	DOMED COVERS	OUTSIDE DIA. IN (CM)	INSIDE DIA. IN (CM)	HEIGHT W/ HANDLE IN (CM)
67311	6⅝ (16.8)	6 1/16 (15.4)	**67411**	6⅝ (16.8)	6 1/16 (15.4)	2 1/16 (5.2)
67312	8 5/16 (21.1)	7⅞ (20)	**67427**	7⅞ (20)	7⅛ (18.1)	2 1/16 (5.2)
67313	9 3/16 (23.3)	8 13/16 (22.3)	**67412**	8 5/16 (21.1)	7 14/16 (20)	2⅛ (5.4)
67314	9 13/16 (24.9)	9 5/16 (23.6)	**67413**	9 3/16 (23.3)	8 13/16 (22.4)	2⅛ (5.4)
67315	10½ (26.7)	9⅞ (25)	**67424**	9 13/16 (24.9)	9 5/16 (23.6)	2 3/16 (5.6)
67317	11 3/16 (28.4)	10 11/16 (27.1)	**67415**	10½ (26.7)	9⅞ (25)	2 3/16 (5.6)
67318	12 (30.5)	11 7/16 (29.1)	**67417**	11 3/16 (28.4)	10 11/16 (27.1)	2 3/16 (5.6)
67320	12⅜ (31.4)	11 13/16 (30.1)	**67409**	10¾ (27.3)	10⅛ (25.7)	2¼ (5.7)
67327	7⅞ (20)	7⅛ (18.1)	**67418**	12 (30.5)	11 7/16 (29.1)	2 3/16 (5.6)
67509	10¾ (27.3)	10⅛ (25.7)	**67020**	12⅜ (31.4)	11 13/16 (30.1)	2¼ (5.8)
67521	12¾ (32.4)	12⅛ (30.7)	**67421**	12¾ (32.4)	12⅛ (30.7)	2 5/16 (5.8)
67533	13 9/16 (34.4)	13⅛ (33.3)	**67433**	13 9/16 (34.4)	13⅛ (33.3)	2 5/16 (5.8)
67541	14⅞ (37.8)	14 3/16 (36)	**67441**	14⅞ (37.8)	14 3/16 (36)	2 7/16 (6.2)
67561	17⅛ (43.5)	16¼ (41.3)	**67461**	17⅛ (43.5)	16¼ (41.3)	2 7/16 (6.2)
67581	18⅞ (47.9)	18 3/16 (46.1)	**67481**	18⅞ (47.9)	18 3/16 (46.1)	2 9/16 (6.5)
67691	20⅞ (53)	20 3/16 (51.2)	**67491**	20⅞ (53)	20 3/16 (51.2)	2 9/16 (6.5)





① See page S3-3 for more information on Agion® antimicrobial protection

Bake & Roast Pans – Heavy-Duty Aluminum

- Heavy-duty impact-resistant 3004 aluminum
- Solid welded aluminum handles for durability and easy cleaning
- Standard sizes for most commercial applications

68253

68369

SATIN FINISH W/TAPERED SIDES	CAPACITY QT (L)	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68257	7½ (7.1)	17⅝ x 11¾ x 2 7/16 (44.8 x 29.9 x 6.2)	14	6
68357*†	15 (14.2)	25¾ x 17¾ x 2¼ (65.4 x 45.1 x 5.7)	12	6
68358†	23½ (22.2)	25¾ x 17¾ x 3 9/16 (65.4 x 45.1 x 9.1)	12	4
68250	5⅜ (5.1)	10⅞ x 15⅞ x 2¼ (27.6 x 40.3 x 5.7)	12	3
68251	11⅛ (10.5)	16¾ x 13 x 3⅝ (42.5 x 33 x 9.2)	14	3
68252	17⅞ (16.9)	24 x 14 x 3½ (60.9 x 35.6 x 8.9)	12	3
68253	8 15/16 (8.5)	22⅞ x 13½ x 2 (58.1 x 34.3 x 5.1)	12	3
POLISHED/NATURAL FINISH WITH STRAIGHT SIDES				
68369	8⅛ (7.7)	18 9/16 x 12 9/16 x 2⅛ (47.2 x 31.9 x 5.4)	14	3

*Without handles †NSF Certified

Handles lift and lower for ease of use and storage!

Economy Bake and Roast Pans

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

ITEM	CAPACITY QT (L)	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68078*	6¼ (5.9)	15⅜ x 10⅞ x 2⅜ (39.1 x 27.6 x 6)	18	3
68080*	7½ (7.1)	17⅝ x 11¾ x 2⅜ (44.8 x 29.9 x 6)	16	3
68076	3⅞ (3.7)	9 x 13 x 2¼ (22.9 x 33 x 5.7)	18	3

*With handles

Stainless 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)	16⅛ x 11⅛ x 2¼ (41 x 28.3 x 5.7)	22	3
61270	6½ (6.2)	18⅛ x 12⅜ x 2⅜ (46 x 31.4 x 6)	22	3

Heavy-Gauge Aluminum Roaster

- Impact-resistant 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	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68390	Pan with cover	42 (39.7)	20⅞ x 17⅜ x 9 (53 x 44.1 x 22.9)	4	1
68391	Pan only	42 (39.7)	20⅞ x 17⅜ x 7 (53 x 44.1 x 17.8)	4	1
68392	Cover only	14 (13.2)	21⅝ x 18⅛ x 2⅜ (54.9 x 46 x 6)	4	1

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	DESCRIPTION	DIMENSIONS IN (CM)	CAPACITY QT (L)	GAUGE	CASE LOT
68360*	Double roaster set Top and bottom with straps	20⅛ x 16⅛ x 9¾ (51.1 x 41 x 24.8)	23¼ (22)	12	1
68361	Roasting pan — Top with straps	24 x 18 x 4¾ (61 x 45.7 x 12.1)	29½ (27.9)	10	2
68362	Roasting pan — Bottom with straps	24 x 18 x 4¾ (61 x 45.7 x 12.1)	29½ (27.9)	10	2
68363	Roasting pan top	19 13/16 x 21 13/16 x 2⅜ (50.3 x 55.4 x 6)	16 (15.1)	12	6
68364	Roasting pan top	19 13/16 x 21 13/16 x 3⅝ (50.3 x 55.4 x 9.2)	23½ (22.2)	12	2
68365	Roasting pan bottom	22⅛ x 20⅛ x 6 9/16 (56.2 x 51.1 x 16.6)	42½ (40.2)	10	2
68366	Roasting pan top	19¾ x 10⅞ x 3⅝ (50.2 x 27.6 x 9.2)	11¼ (10.6)	14	2
68367	Roasting pan bottom	20 x 11⅛ x 5½ (50.8 x 28.3 x 14)	17¾ (16.8)	12	2

*Not sold separately

Aluminum Sheet Pans and Wire Grates

MADE IN USA

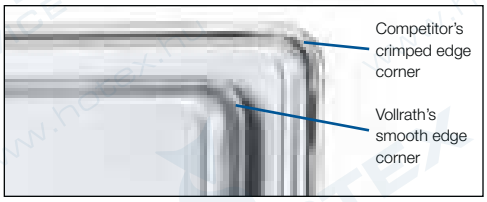
new

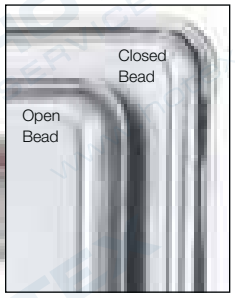
- Impact-resistant 3004 aluminum
- Tapered design for easy stacking
- Sized to fit standard baker's racks
- Closed bead includes galvanized non-rusting rod for reinforcements
- Concave bottoms flatten during heating for even heat distribution
- 68386/68388 coated with SteelCoat x3™ for easy food release and cleaning

3004 DURABILITY!

PAN	SIZE	DESCRIPTION	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68370	Full	Closed bead Natural	25¾ x 17¾ x 1 (65 x 45 x 2.5)	18	12
68372	Full	Closed bead Natural	25¾ x 17¾ x 1 (65 x 45 x 2.5)	16	12
68373	Full	Perforated Natural	25¾ x 17¾ x 1 (65 x 45 x 2.5)	18	12
68374*	Full	Open bead, Natural **NSF Certified**	25¾ x 17¾ x 1 (65 x 45 x 2.5)	12	6
NEW 68386	Full	Open bead Non-Stick, SteelCoat x3™	25¾ x 17¾ x 1 (65 x 45 x 2.5)	12	12
68371	Half	Closed bead Natural	12⅞ x 17¾ x 1 (33 x 45 x 2.5)	18	12
NEW 68388	Half	Closed bead Non-Stick, SteelCoat x3™	12⅞ x 17¾ x 1 (33 x 45 x 2.5)	18	12
68375	Half	Perforated Natural	12⅞ x 17¾ x 1 (33 x 45 x 2.5)	18	12
68378*	Quarter	Closed bead Natural	13 x 9 x 1⅛ (33.1 x 24.3 x 2.9)	16	12
WIRE GRATE					
20038	Full	For full-size sheet pan	24 x 16½ x ⅞ (61 x 41.9 x 2.2)	—	6
20248	Half	For half-size sheet pan	16½ x 11¾ x ⅞ (41.9 x 29.8 x 2.2)	—	6

*Does not include wire rod





68378

20038

Cookie Sheets

MADE IN USA NSF

- 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

Holy Grail Of Cookie Sheets!

Source: Cook's Illustrated May/June 2005 and NBC® Today® Show–aired May 2008

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

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

Pie Plates

- Impact resistant 3004 aluminum
- Standard sizes for commercial applications

ITEM	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT
68089	9¾ (24.8)	1¼ (3.2)	18	6
68090	11¼ (28.6)	1¼ (3.2)	18	6

Cake Pan

- Impact resistant 3004 aluminum

ITEM	OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT
68099	9⅝ (24.5)	1½ (3.8)	18	6

Stainless Loaf Pan

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

ITEM	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
72060	3 (2.8)	10⅜ x 5½ x 4 (26.4 x 14 x 10.1)	6

Egg Poachers

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

75060 complete

Full-Size

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

One-Half Size

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

*Imported item

Non-Stick Egg Poacher Pan

42100

- 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

ITEM	DIMENSIONS: IN (CM)	CASE LOT
42100	20⅞ x 12¹³⁄₁₆ x ¹³⁄₁₆ (53 x 32.5 x 2)	6

Kitchen Essentials

Heavy-Duty Spoodle® Utensils

Heavy-duty oval and round mirror-finished bowls and ergonomic, color-coded handles combine to create a must-have utensil for any kitchen. Jacob's Pride® Collection.

Antimicrobial Dishers

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

Antimicrobial Tongs

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

Vollrath "Green" Facts for Kitchen Essentials:

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

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

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

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

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

UTENSILS WITH NATURE'S ANTIMICROBIAL

agion® Nature's antimicrobial

ANTIMICROBIAL

Coated Ladles - pg. S3-13

Color-coded Dishers - pg. S3-17

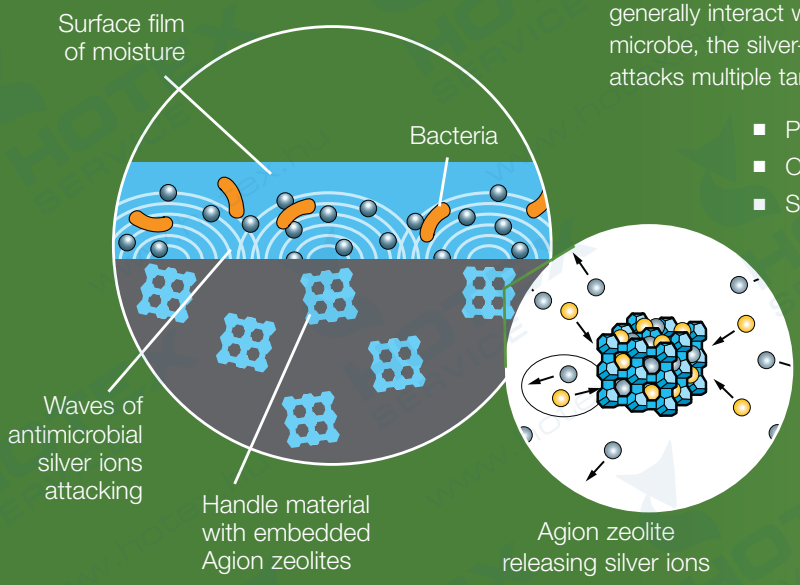
Coated Tongs - pg. S3-21

Fight Off Nasty Microbes

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

How It Works

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



Fighting on all fronts at once.

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

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

agion® Nature's antimicrobial is registered with the EPA, FDA, USDA, NSF, European FSA, and the European BPD

Always clean product after each use as Agion® does not eliminate food-borne bacteria.
Agion® is a registered trademark of Agion® Technologies.

PRIDE DOESN'T BEND, BREAK, OR FADE.

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

JACOB'S PRIDE® COLLECTION

GUARANTEED FOR LIFE

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

NSF TRIBUTE® & CLASSIC SELECT HEAVY-DUTY COOKWARE

— see pages S2-7 - S2-10, S2-19 and S2-20

NSF CERTIFIED DISHERS

— see pages S3-6, S3-7 and S3-17

NSF ONE-PIECE HEAVY-DUTY SPOODLE®

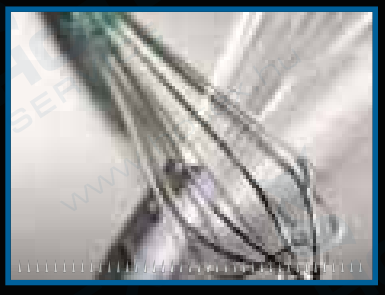
— see pages S3-8 and S3-9

NSF HEAVY-DUTY STAINLESS STEEL BASTING SPOONS

— see pages S3-19 and S3-20

NSF CERTIFIED NYLON & STAINLESS HANDLE WHIPS

— see page S3-11 and S3-12



NSF ONE-PIECE COLOR-CODED KOOL-TOUCH® TONGS

— see page S3-21

NSF ONE-PIECE HEAVY DUTY LADLES

— see page S3-13 and S3-14

HEAVY-DUTY ONE-PIECE SKIMMERS

— see page S3-24

What is HACCP?

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

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

Source: Serving Safe Food: Certification Coursebook © 1995

VOLLRATH® Setting the Standard™

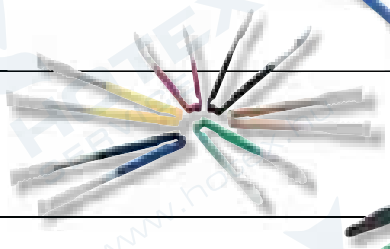
HACCP – *The Vollrath Way*

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

new

Color-coded Nylon Prep Spoons - See page S3-19

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

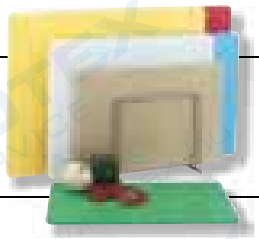


Color-coded Kool-Touch® Tongs - See page S3-21

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

Color-coded Basting Spoons - See page S3-19

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



Color-coded Cutting Boards - See page S3-25

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

High Temperature Utensils - See page S3-26

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

Antimicrobial Utensils - See page S3-8 to S3-9, S3-13 to S3-17, S3-21 to S3-23

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

agion Nature's antimicrobial — ANTIMICROBIAL

Steam Table Pans with Covers - See page S1-3 to S1-22

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

Cookware with TriVent™ Handles - See page S2-6 to S2-22

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

Warewashing Racks - See page S5-3 to S5-16

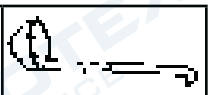
- Open design exposes the maximum surface area for proper sanitation

Heat N Serve Merchandisers - See page E6-12 to E6-18

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

Portion Control Menu Planner

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

Color	CAPACITY (ounces)	CAPACITY (cups)	APPROX. SERVINGS PER QUART	DISHER VOLLRATH ITEM NUMBER	ROUND SPOODLE VOLLRATH ITEM NUMBER ONE-PIECE SOLID/PERF. TWO-PIECE SOLID/PERF.	OVAL SPOODLE VOLLRATH ITEM NUMBER ONE-PIECE SOLID/PERF	 LADLE VOLLRATH ITEM NUMBER ONE-PIECE TWO-PIECE
	¾	3/32	40	47147			
	1	⅛	30	47146	6433120/6432120 61147/61145	6412120/6422120	4980120 58011
	1⅓	1/6	24	47145			
	1⅝	7/32	20	47144			
	2	¼	16	47143	6433230/6432230 62157/62155	6412230/6422230	4980230 58322
	2⅔	⅓	12	47142			
	3*	3/8*	10	47141	6433335/6432335 62167/62165	6412335/6422335	4980335 58333
	4	½	8	47140	6433445/6432445 62172/62170	6412445/6422445	4980445 58344
	5⅓	⅔	6	47139			
	6	¾	5		6433655/6432655 62177/62175	6412655/6422655	4980655 58355
	8	1	4		6433865/6432865 62182/62180	6412865/6422865	4980865 58366

*Disher Capacity: 3¼ oz. (⅝ cup)

STEAM TABLE PAN	PRODUCT/ CAPACITY (OZ.)	FULL SIZE 20¾" X 12¾" DEPTH (INCHES)			TWO THIRDS SIZE 13⅞" X 12¾" DEPTH (INCHES)			HALF SIZE 10⅜" X 12¾" DEPTH (INCHES)			HALF SIZE LONG 20¾" X 6⅞" DEPTH (INCHES)			ONE THIRD SIZE 6⅞" X 12¾" DEPTH (INCHES)			ONE FOURTH SIZE 6⅜" X 10⅜" DEPTH (INCHES)			ONE SIXTH SIZE 6⅞" X 6¼" DEPTH (INCHES)		
		2½	4	6	2½	4	6	2½	4	6	2½	4	6	2½	4	6	2½	4	6	2½	4	6
Super Pan II®	1	268	452	684	176	296	452	136	214	322	120	184	264	85	134	197	60	96	146	40	60	87
Super Pan 3®	1	294	448	672	182	270	402	128	202	301	125	192	277	81	125	185	57	84	128	37	55	78
Super Pan II®	2	134	226	342	88	148	226	68	107	161	60	92	132	42	67	98	30	48	73	20	30	43
Super Pan 3®	2	147	228	338	91	135	201	64	101	151	62	96	138	40	62	92	28	42	64	18	28	39
Super Pan II®	3	89	150	228	58	98	150	45	71	107	40	61	88	28	44	66	20	32	48	13	20	29
Super Pan 3®	3	98	149	224	60	90	134	42	67	100	41	64	92	27	41	61	19	28	42	12	18	26
Super Pan II®	4	67	113	171	44	74	113	34	53	80	30	46	66	21	33	49	15	24	36	10	15	21
Super Pan 3®	4	74	112	168	45	67	100	32	51	75	31	48	69	20	31	46	14	21	32	9	14	20
Super Pan II®	6	44	75	114	29	49	75	22	35	53	20	30	44	14	22	32	10	16	24	6	10	14
Super Pan 3®	6	49	75	112	30	45	67	21	34	50	20	32	46	13	20	30	9	14	21	6	9	13
Super Pan II®	8	33	56	85	22	37	56	17	26	40	15	23	33	10	16	24	7	12	18	5	7	10
Super Pan 3®	8	37	56	84	22	33	50	16	25	38	15	24	34	10	15	23	7	10	16	4	7	10

VOLLRATH® Setting the Standard™

Light Blue = Super Pan II®

Dark Blue = Super Pan 3®

Consistency That Keeps Them Coming Back!

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

When your livelihood depends on Portion Control, go with Vollrath Portion Control products.

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

Check out Vollrath's extensive line of Portion Control utensils.

NSF One-Piece Heavy-Duty Spoodle® Utensils
See page S3-8 and S3-9

NSF One Piece Ladles
See page S3-13 and S3-14

NSF Certified Dishers
See page S3-17

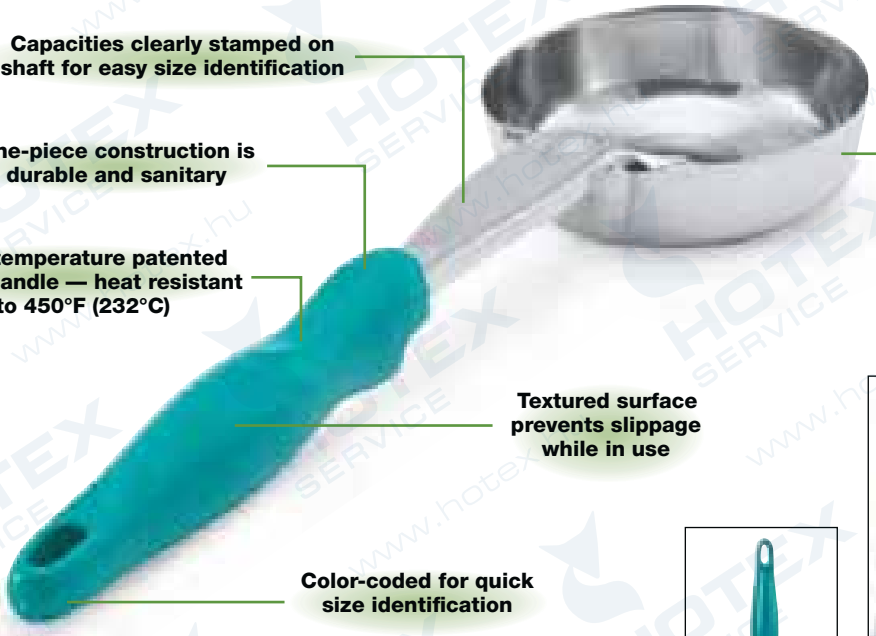
Steam Table Pans
See page S1-5

Save Money With Portion Control!

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

One-Piece Heavy-Duty Spoodle® Utensil

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE



Capacities clearly stamped on shaft for easy size identification

One-piece construction is durable and sanitary

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

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

Textured surface prevents slippage while in use

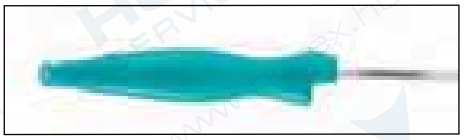
Color-coded for quick size identification

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

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

Oval Spoodle
— see page S3-9

Ergonomic design offers comfort and reduces hand fatigue



One-Piece Round Spoodle® Utensil

Color-Coded Spoodle® Utensil - Round Bowl

SOLID ITEM	PERFORATED ITEM	COLOR HANDLE	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
6433120	6432120	Black	1 (29.6)	12 3/16 (30.9)	2 1/16 (5.2)	12
6433230	6432230	Blue	2 (59.1)	12 11/16 (32.1)	2 1/2 (6.5)	12
6433335	6432335	Ivory	3 (88.7)	13 1/16 (33.1)	2 15/16 (7.4)	12
6433445	6432445	Gray	4 (118)	13 5/16 (33.8)	3 1/4 (8.2)	12
6433655	6432655	Teal	6 (177.4)	13 3/4 (35)	3 11/16 (9.3)	12
6433865	6432865	Orange	8 (236)	14 3/16 (35.9)	4 (10.2)	12

Black Handle Spoodle® Utensil - Round Bowl

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

See page S3-6 for Portion Control Chart

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

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

NSF

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

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

One-Piece Oval Spoodle® Utensil

Color-Coded Spoodle® Utensil – Oval Bowl

SOLID ITEM	PERFORATED ITEM	COLOR HANDLE	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	BOWL DIMENSIONS (L X W) IN (CM)	CASE LOT
6412120	6422120	Black	1 (29.6)	12½ (31.6)	2 5/16 x 2⅛ (6.0 x 5.5)	12
6412230	6422230	Blue	2 (59.1)	13 1/16 (33.1)	2 15/16 x 2 11/16 (7.5 x 6.8)	12
6412335	6422335	Ivory	3 (88.7)	13½ (34.2)	3⅜ x 3 1/16 (8.5 x 7.8)	12
6412445	6422445	Gray	4 (118)	13 13/16 (35.1)	3 11/16 x 3⅜ (9.4 x 8.6)	12
6412655	6422655	Teal	6 (177.4)	14⅜ (36.4)	4¼ x 3 13/16 (10.7 x 9.8)	12
6412865	6422865	Orange	8 (236)	14¾ (37.5)	4⅝ x 4¼ (11.8 x 10.7)	12

Black Handle Spoodle® Utensil – Oval Bowl

SOLID ITEM	PERFORATED ITEM	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	BOWL DIMENSIONS (L X W) IN (CM)	CASE LOT
6412120	6422120	1 (29.6)	12½ (31.6)	2 5/16 x 2⅛ (6.0 x 5.5)	12
6412220	6422220	2 (59.1)	13 1/16 (33.1)	2 15/16 x 2 11/16 (7.5 x 6.8)	12
6412320	6422320	3 (88.7)	13½ (34.2)	3⅜ x 3 1/16 (8.5 x 7.8)	12
6412420	6422420	4 (118)	13 13/16 (35.1)	3 11/16 x 3⅜ (9.4 x 8.6)	12
6412520	6422520	5 (147.9)	14 1/16 (35.8)	4 x 3⅝ (10.1 x 9.2)	12
6412620	6422620	6 (177.4)	14⅜ (36.4)	4¼ x 3 13/16 (10.7 x 9.8)	12
6412820	6422820	8 (236)	14¾ (37.5)	4⅝ x 4¼ (11.8 x 10.7)	12

See page S3-6 for Portion Control Chart

High Heat Nylon Spoodle® Utensil

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

Round Nylon Spoodle® Utensil

WHITE ITEM	BLACK ITEM	DESCRIPTION	CAPACITY OZ (ML)	LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
5283515	5283520	Solid	3 (88.7)	12⅛ (30.7)	2 13⁄16 (7.1)	12
5283615	5283620	Perforated	3 (88.7)	12⅛ (30.7)	2 13⁄16 (7.1)	12
5283715	5283720	Solid	4 (118.3)	12⅜ (31.4)	3 5⁄16 (8.4)	12
5283815	5283820	Perforated	4 (118.3)	12⅜ (31.4)	3 5⁄16 (8.4)	12
5283915	5283920	Solid	6 (177.4)	12 9⁄16 (31.9)	3 9⁄16 (9.1)	12
5284015	5284020	Perforated	6 (177.4)	12 9⁄16 (31.9)	3 9⁄16 (9.1)	12

Oval Nylon Spoodle® Utensil

WHITE ITEM	BLACK ITEM	DESCRIPTION	CAPACITY OZ (ML)	LENGTH IN (CM)	DIMENSIONS (L X W) IN (CM)	CASE LOT
5292615	5292620	Solid	3 (88.7)	12⅛ (30.7)	3½ x 3 (8.9 x 7.6)	12
5292715	5292720	Perforated	3 (88.7)	12⅛ (30.7)	3½ x 3 (8.9 x 7.6)	12
5292815	5292820	Solid	4 (118.3)	12⅜ (31.4)	3¾ x 3¼ (9.5 x 8.3)	12
5292915	5292920	Perforated	4 (118.3)	12⅜ (31.4)	3¾ x 3¼ (9.5 x 8.3)	12
5293315	5293320	Solid	6 (177.4)	12 9⁄16 (31.9)	4 7⁄16 x 3¾ (11.3 x 9.5)	12
5293415	5293420	Perforated	6 (177.4)	12 9⁄16 (31.9)	4 7⁄16 x 3¾ (11.3 x 9.5)	12

Matching Spoons (page S3-20) and Turner (page S3-35) Prep Spoon (page S3-19)

Spoodle® Utensil with Grip 'N Serv® Handles

- Ease of serving with a spoon and the accurate portion control of a ladle
- Color-coded handle for no-guess size selection
- Stainless steel shaft and bowl
- Handle's thumb notch and stopper provide greater control
- Stopper prevents Spoodle® from sliding into pan when not in use
- Plastic handles are heat resistant to 230˚F (110˚C)
- Portion control chart, see page S3-6

Color-Coded Spoodle® Utensil

SOLID ITEM	PERFORATED ITEM	COLOR	CAPACITY OZ (ML)	LENGTH IN (CM)	CASE LOT
61147	61145	Black	1 (29.6)	12 7⁄16 (31.6)	12
62157	62155	Blue	2 (59.1)	12½ (31.8)	12
62167	62165	Ivory	3 (88.7)	13 1⁄16 (33.2)	12
62172	62170	Gray	4 (118.3)	13½ (34.3)	12
62177	62175	Teal	6 (177.4)	13 13⁄16 (35.1)	12
62182	62180	Orange	8 (236.6)	14⅛ (35.9)	12

Black Spoodle® Utensil

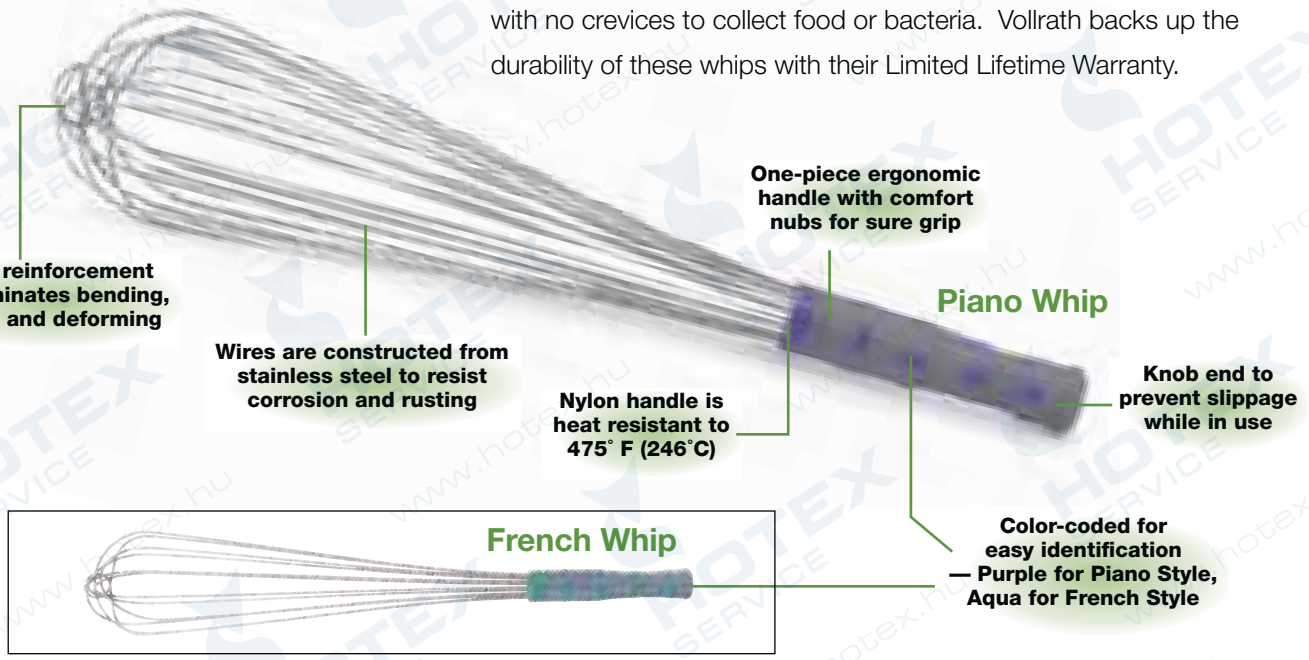
SOLID ITEM	PERFORATED ITEM	CAPACITY OZ (ML)	LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
61147	61145	1 (29.6)	12 7⁄16 (31.6)	2¼ (5.7)	12
61157	61155	2 (59.1)	12½ (31.8)	2⅜ (6)	12
61167	61165	3 (88.7)	13 1⁄16 (33.2)	2⅞ (7.3)	12
61172	61170	4 (118.3)	13½ (34.3)	3⅜ (8.6)	12
61174	—	5 (148)	13 13⁄16 (35.1)	3½ (8.9)	12
61177	61175	6 (177.4)	13 13⁄16 (35.1)	3⅝ (9.2)	12
61182	61180	8 (236.6)	14⅛ (35.9)	4 (10.2)	12

See page S3-6 for Portion Control Chart

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

NSF Certified Nylon Handle Whips

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



Product Specifications: Nylon Handle Whips

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

French Whips

- Thicker wires for mixing heavy food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47090	10 (25.4)	4⅝ (11.8)	12
47091	12 (30.5)	4⅝ (11.8)	12
47092	14 (35.6)	4⅝ (11.8)	12
47093	16 (40.6)	5⁷⁄₁₆ (13.8)	12
47094	18 (45.7)	5⁷⁄₁₆ (13.8)	12
47095	20 (50.8)	5⁷⁄₁₆ (13.8)	12
47096	22 (55.9)	5⁷⁄₁₆ (13.8)	12
47097	24 (61)	12 (30.5)	12

Piano Whips

- Fine wires for mixing or aerating thinner food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47002	10 (25.4)	4⅝ (11.8)	12
47003	12 (30.5)	4⅝ (11.8)	12
47004	14 (35.6)	4⅝ (11.8)	12
47005	16 (40.6)	4⅝ (11.8)	12
47006	18 (45.7)	4⅝ (11.8)	12

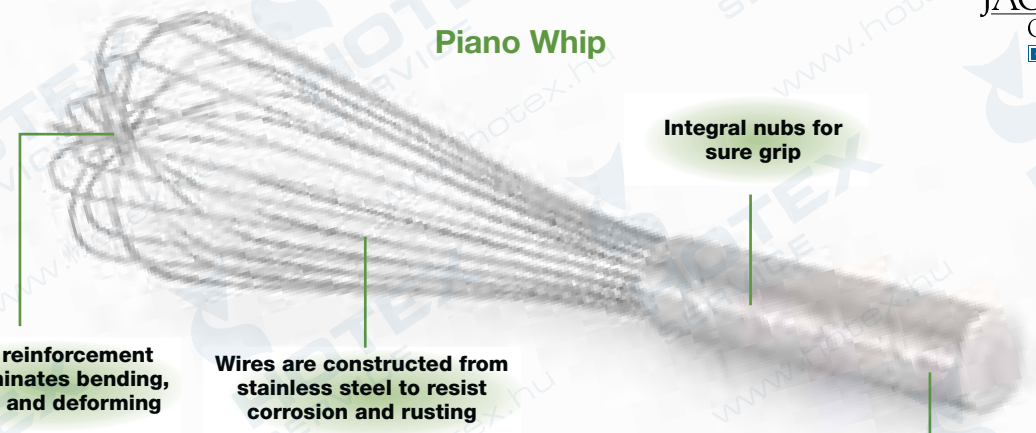
NSF Certified Stainless Handle Whips

new

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

JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE

Piano Whip



Integral nubs for sure grip

Center reinforcement wire eliminates bending, twisting and deforming

Wires are constructed from stainless steel to resist corrosion and rusting

One-piece stainless steel handle

French Whip

Product Specifications: Stainless Steel NSF Whips

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

French Whips

- Thicker wires for mixing heavy food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47280	10 (25.4)	4⅝ (11.8)	12
47281	12 (30.5)	4⅝ (11.8)	12
47282	14 (35.6)	4⅝ (11.8)	12
47283	16 (40.6)	5⁷⁄₁₆ (13.8)	12
47284	18 (45.7)	5⁷⁄₁₆ (13.8)	12
47285	20 (50.8)	5⁷⁄₁₆ (13.8)	12
47286	22 (55.9)	5⁷⁄₁₆ (13.8)	12
47287	24 (61)	12 (30.5)	12

Piano Whips

- Fine wires for mixing or aerating thinner food products

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47255	10 (25.4)	4⅝ (11.8)	12
47256	12 (30.5)	4⅝ (11.8)	12
47257	14 (35.6)	4⅝ (11.8)	12
47258	16 (40.6)	4⅝ (11.8)	12
47259	18 (45.7)	4⅝ (11.8)	12

One-Piece Heavy-Duty Ladles

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

Color-Coded Kool-Touch® Handles

- Color-coded handle for no-guess size selection

ITEM	COLOR	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
4980120	Black	1 (29.6)	1¾ (4.4)	9⅞ (25.1)	12
4980230	Blue	2 (59.1)	2⅜ (6)	9⅞ (25.1)	12
4980335	Ivory	3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980445	Gray	4 (118.3)	3⅜ (8.6)	12⅝ (32.1)	12
4980655	Teal	6 (177.4)	3½ (8.9)	12⅜ (31.4)	12
4980865	Orange	8 (236.6)	4 (10.2)	12⅝ (32.1)	12

agion Nature's antimicrobial ANTIMICROBIAL

①See page S3-3 for more information on Agion® antimicrobial protection

Stainless Steel and Black Kool-Touch® Handles

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

BLACK ITEM	STAINLESS ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
4980020	4980010	½ (14.8)	1¾ (4.4)	6 (15.2)	12
4987520	4987510	¾ (22.2)	1⅔ (3.4)	9 (22.9)	12
4980120	4980110	1 (29.6)	1¾ (4.4)	9⅞ (25.1)	12
4981520	4981510	1½ (44.4)	2⅜ (6)	9⅞ (25.1)	12
4980220	4980210	2 (59.1)	2⅜ (6)	9⅞ (25.1)	12
4980320	4980310	3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980420	4980410	4 (118.3)	3⅜ (8.6)	12⅝ (32.1)	12
4980520	4980510	5 (147.9)	3⅜ (8.6)	12½ (31.8)	12
4980620	4980610	6 (177.4)	3½ (8.9)	12⅜ (31.4)	12
4980820	4980810	8 (236.6)	4 (10.2)	12⅝ (32.1)	12
4981220	4981210	12 (354.9)	4⅜ (11.1)	12⅛ (30.8)	6
4982420	4982410	24 (709.8)	6 (15.2)	18⅛ (46)	6
4987220	4987210	72 (2129.3)	8⅛ (20.6)	17 (43.2)	3

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

Product Specifications: One-Piece Heavy-Duty Ladles

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

See page S3-6 for Portion Control Chart

Stainless Steel Ladles

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

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

One-Piece Heavy-Duty Ladles with Short Handles

new

- One-piece construction – sanitary and very durable
- Exact bowl dimensions insure consistent capacities
- Coated handle is equipped with Agion® antimicrobial protection①
- Capacities clearly stamped on product in both ounces and milliliters for easy size identification
- Short 6" (15.2 cm) handles available in plain stainless or black Kool-Touch® coating

BLACK ITEM	STAINLESS ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	CASE LOT
4980020	4980010	½ (14.8)	1¾ (4.4)	12
4970120	4970110	1 (29.5)	1 27/32 (4.7)	12
4971520	4971510	1½ (44.3)	2 29/64 (6.2)	12
4970220	4970210	2 (59.0)	2 15/32 (6.3)	12
4970320	4970310	3 (88.5)	2 61/64 (7.5)	12
4970420	4970410	4 (118.0)	3 27/64 (8.7)	12
4970520	4970510	5 (147.5)	3 13/32 (8.7)	12
4970620	4970610	6 (177.0)	3 19/32 (9.1)	12

agion Nature's antimicrobial — ANTIMICROBIAL

①See page S3-3 for more information on Agion® antimicrobial protection

Mini-Ladles (page S3-27)

Ladles with Kool-Touch® Handles

MADE IN USA

- Cool grip for comfort and safety
- Capacities are permanently stamped on the handle
- Coated handle is equipped with Agion® antimicrobial protection①
- Kool-Touch® handles are heat resistant to 180˚F (82˚C)
- Grooved handle for added strength
- Dishwasher safe
- Portion control chart, see page S3-6

agion Nature's antimicrobial — ANTIMICROBIAL

Color-Coded Handles

- Color-coded handle for no-guess size selection
- Coated handle is equipped with Agion® antimicrobial protection①

ITEM	COLOR	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
58011	Black	1 (29.6)	1 13/16 (4.6)	10 (25.4)	12
58322	Blue	2 (59.1)	2¼ (5.7)	9⅞ (25.1)	12
58333	Ivory	3 (88.7)	2 11/16 (6.8)	12⅝ (32.1)	12
58344	Gray	4 (118.3)	2⅞ (7.3)	12⅝ (32.1)	12
58355	Teal	6 (177.4)	3⅝ (9.1)	12⅜ (31.4)	12
58366	Orange	8 (236.6)	4 (10.2)	12⅝ (32.1)	12

Black Handles

- Black, plastic-coated handles
- Coated handle is equipped with Agion® antimicrobial protection①

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
58011	1 (29.6)	1 13/16 (4.6)	10 (25.4)	12
58022	2 (59.1)	2¼ (5.7)	9⅞ (25.1)	12
58033	3 (88.7)	2 11/16 (6.8)	12⅝ (32.1)	12
58044	4 (118.3)	2⅞ (7.3)	12⅝ (32.1)	12
58055	6 (177.4)	3⅝ (9.1)	12⅜ (31.4)	12
58066	8 (236.6)	4 (10.2)	12⅝ (32.1)	12

①See page S3-3 for more information on Agion® antimicrobial protection

Stainless Steel Ladles

- Grooved handle for added strength

See page S3-6 for Portion Control Chart

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
58000	½ (14.8)	1⅝ (4.2)	6 (15.2)	12
58410	1 (29.6)	1 13/16 (4.6)	6⅞ (17.5)	12
58510	1 (29.6)	1 13/16 (4.6)	10 (25.4)	12
58520	1½ (44.4)	2 3/32 (5.3)	9⅞ (25.1)	12
58620	2 (59.1)	2¼ (5.7)	9⅞ (25.1)	12
58430	3 (88.7)	2 11/16 (6.8)	12⅝ (32.1)	12
58440	4 (118.3)	2⅞ (7.3)	12⅝ (32.1)	12
58450	5 (147.9)	3 3/16 (8.1)	12½ (31.8)	12
58460	6 (177.4)	3⅝ (9.1)	12⅜ (31.4)	12
58480	8 (236.6)	4 (10.2)	12⅝ (32.1)	12
58500	12 (354.9)	4⅜ (11.1)	12⅛ (30.8)	6
58540	24 (709.8)	6 (15.2)	18⅛ (46)	6
58600	72 (2129.3)	8⅛ (20.6)	17 (43.2)	3

One-Piece ErgoGrip™ Ladles with Kool-Touch® Handles

new

agion Nature's antimicrobial ANTIMICROBIAL

JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE

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

VOLLRATH® Setting the Standard™

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	*HANDLE LENGTH IN (CM)	CASE LOT
4980322	3 (88.7)	2⅞ (7.3)	13⅛ (33.3)	10⅞ (27.6)	6
4980422	4 (118.3)	3⅛ (7.9)	13⅛ (33.3)	10⅞ (27.6)	6
4980622	6 (177.4)	3⅜ (8.6)	13¼ (33.6)	10⅞ (27.6)	6
4980822	8 (236.6)	4 1/16 (10.3)	14¼ (36.2)	11½ (29.2)	6

*Length from bowl bottom to bend in handle

①See page S3-3 for more information on Agion® antimicrobial protection

Economy One-Piece Ladles

NSF

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

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46810	½ (14.8)	1 15/16 (4.9)	11 (27.9)	24
46811	1 (29.6)	1 15/16 (4.9)	10¾ (27.3)	24
46812	2 (59.1)	2 17/32 (6.4)	10½ (26.7)	24
46813	3 (88.7)	2 13/16 (7.1)	11½ (29.2)	24
46814	4 (118.3)	3⅛ (7.9)	12½ (31.8)	12
46816	6 (177.4)	3⅜ (8.6)	12¾ (32.4)	12
46818	8 (236.6)	4 1/16 (10.3)	12½ (31.8)	12
46822	12 (354.9)	4 11/16 (11.9)	13 (33)	12

Economy Two-Piece Ladles

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

ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46900	½ (14.8)	1¾ (4.4)	10⅞ (27.6)	24
46901	1 (29.6)	1⅞ (4.8)	10¾ (27.3)	24
46915	1½ (44.4)	2 7/16 (6.1)	9⅛ (23.2)	12
46902	2 (59.1)	2 9/16 (6.5)	10½ (26.7)	24
46903	3 (88.7)	3 (7.6)	11¾ (29.8)	24
46904	4 (118.3)	3¼ (8.2)	13 (33)	12
46906	6 (177.4)	3½ (8.9)	15 (38.1)	12
46908	8 (236.6)	4 (10.2)	13¼ (33.7)	12
46912	12 (354.9)	4 9/16 (11.6)	11½ (29.2)	12
46924	24 (709.8)	6 (15.3)	15 (38.1)	10
46932	32 (946.4)	6⅝ (16.8)	16 (40.6)	10

Award Winning Smallwares!

Oval Ladle with Kool-Touch® Handle

agion Nature's antimicrobial ANTIMICROBIAL

MADE IN USA

- Stainless steel
- Unique shape provides directional pour when serving chili or soup
- 8 ounce portion-sized for most popular china, plastic, and disposable soup cups
- Kool-Touch® handle is equipped with Agion® antimicrobial protection① for comfort and safety — heat resistant to 180˚F (82˚C)

①See page S3-3 for more information on Agion® antimicrobial protection

ITEM	CAPACITY OZ (ML)	BOWL SIZE: L X W X H IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
56728	8 (236)	4 11/16 x 3 1/4 x 1 13/16 (11.9 x 8.3 x 4.6)	12 1/2 (31.8)	12

Hooked-Handle Utensils

MADE IN USA NSF

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

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

One-Quart Hooked-Handle Dipper

MADE IN USA

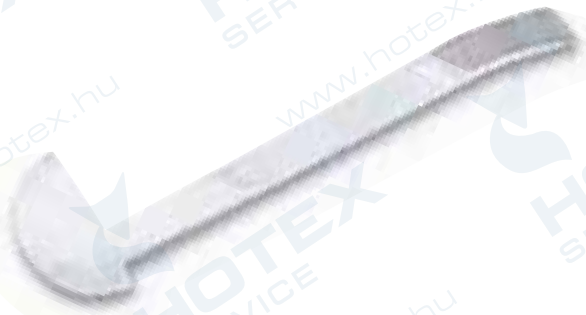
- Stainless steel
- Welded hooked-handle prevents dipper from sliding into container
- Makes hanging storage convenient
- Graduations marked clearly inside and outside
- Bowl Top Diameter: 6 3/8" (16.2 cm)
- Bowl Base Diameter: 4 3/4" (12 cm)

ITEM	CAPACITY QT (L)	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	BOWL HEIGHT IN (CM)	CASE LOT
58700	1 (0.9)	15 (38.1)	12 (30.5)	3 1/2 (8.9)	6

Bicolite Ladle

MADE IN USA

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



ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	LENGTH IN (CM)	CASE LOT
52908	1/2 (14.8)	1 5/8 (4.1)	6 1/2 (16.5)	72

NSF Certified Dishers — One-Piece Color-Coded Handles

- Accurate portions
- Dishwasher safe

agion Nature's antimicrobial — ANTIMICROBIAL

Product Specifications: Domestic NSF Dishers

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

SOLID ITEM	COLOR	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47139	White	6	5⅓ (157.7)	3⅛ (7.9)	9⅞ (25)	12
47140	Gray	8	4 (118.3)	2 13/16 (7.1)	9 9/16 (24.3)	12
47141	Ivory	10	3¼ (96.1)	2⅝ (6.7)	9⅜ (23.8)	12
47142	Green	12	2⅔ (78.9)	2 7/16 (6.2)	9 3/16 (23.3)	12
47143	Dark Blue	16	2 (59.1)	2 7/32 (5.6)	8 31/32 (22.8)	12
47144	Yellow	20	1⅝ (48.1)	2 (5.2)	8¾ (22.3)	12
47145	Red	24	1⅓ (39.4)	1 29/32 (4.8)	8 21/32 (22)	12
47146	Black	30	1 (29.6)	1¾ (4.4)	8½ (21.6)	12
47147	Orchid	40	¾ (22.2)	1 9/16 (4)	8 5/16 (21.1)	12

①See page S3-3 for more information on Agion® antimicrobial protection

ITEM	DESCRIPTION	CASE LOT
23612	Replacement Spring	1

JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE

See page S3-6 for Portion Control Chart

Round Squeeze Dishers

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

ITEM	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47150	8	4 (118.3)	2¾ (6.7)	9⅛ (23.2)	12
47151	10	3⅛ (92.4)	2 9/16 (6.5)	8⅞ (22.5)	12
47152	12	2¾ (81.3)	2 7/16 (6.2)	8⅞ (22.5)	12
47153	16	2 (59.1)	2 3/16 (5.6)	8½ (21.6)	12
47154	20	1½ (44.4)	2 1/16 (5.2)	8½ (21.6)	12
47155	24	1⅜ (40.7)	1 15/16 (4.9)	8¼ (21)	12
47156	30	1¼ (37)	1⅞ (4.8)	8¼ (21)	12
47157	40	⅞ (25.9)	1⅝ (4.1)	8 (20.3)	12
47158	50	⅝ (18.5)	1½ (3.8)	7⅞ (20)	12
47159	60	9/16 (16.6)	1 5/16 (3.3)	7¾ (19.7)	12
47160	70	31/64 (14.3)	1⅜ (3.5)	7¾ (19.7)	12
47161	100	⅜ (11.1)	1⅛ (2.9)	7½ (19.1)	12

ITEM	DESCRIPTION	CASE LOT
47162	Replacement Spring	1

Did You Know...

The disher size denotes the number of servings per quart.

Shaped Dishers

new

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

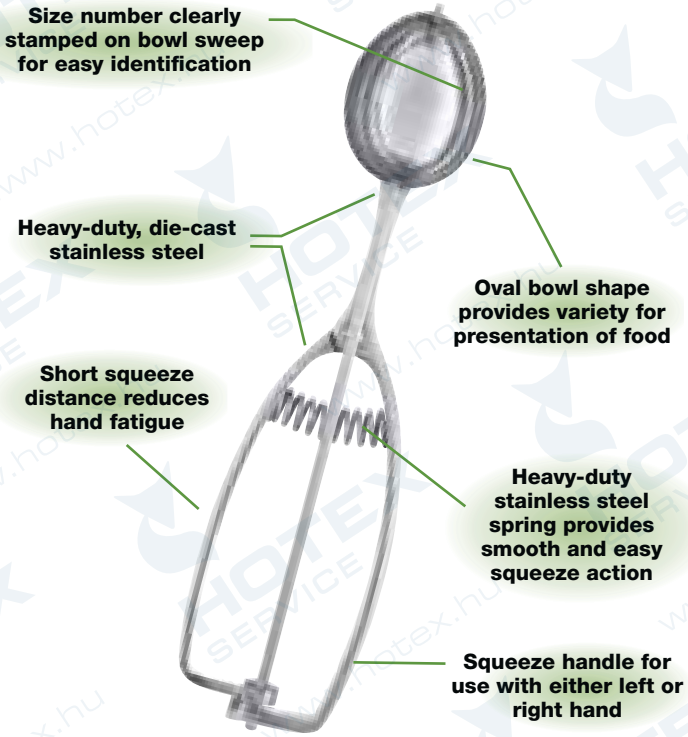
ITEM	SHAPE	CAPACITY OZ (ML)	BOWL SIZE LENGTH X WIDTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47245	Triangle	1¼ (37)	1¾ x 1⅞ (4.5 x 4.8)	8⅞ (22.5)	10
47246	Diamond	1¼ (37)	2⅝ x 1 13/16 (6.7 x 4.6)	9¼ (23.5)	10
47247	Rectangle	1¼ (37)	2 3/16 x 1⅝ (5.6 x 4.1)	9 7/16 (24)	10
47248	Half-Moon	1¼ (37)	1 3/16 x 2 3/16 (3 x 5.6)	8¼ (20.9)	10

Enhance Your Food Presentation!

Oval Squeeze Dishers

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

ITEM	SIZE	CAPACITY OZ (ML)	BOWL SIZE LENGTH X WIDTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47169	14	2 5/16 (68)	2¾ x 2 5/32 (7 x 5.5)	10¼ (26)	10
47170	20	1⅝ (46)	2½ x 1⅞ (6.3 x 4.8)	10 (25.4)	10
47171	24	1 5/16 (38)	2 9/32 x 1 13/16 (5.8 x 4.6)	9¾ (24.8)	10
47172	30	1 5/16 (28)	2 3/32 x 1⅝ (5.3 x 4.1)	9⅝ (24.5)	10
47200	40	¾ (22.2)	2 x 1 7/16 (5 x 3.6)	9½ (24.1)	10

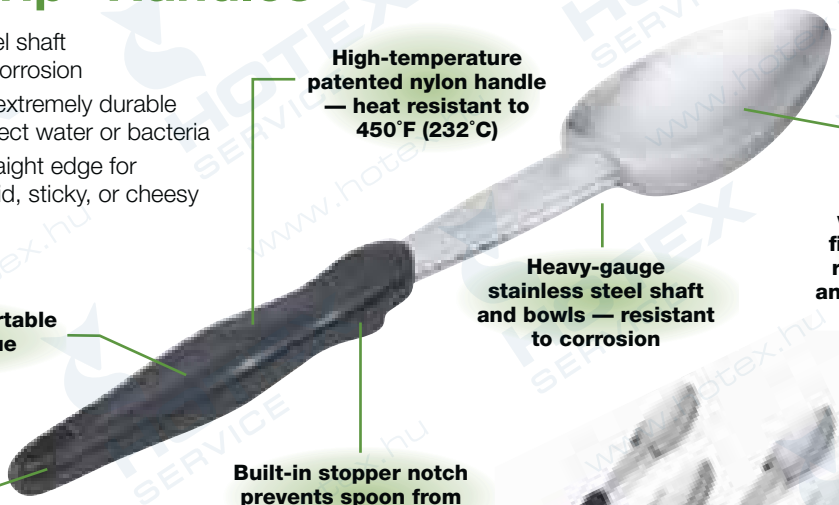


Heavy-Duty Stainless Steel Basting Spoons

with Ergo Grip® Handles

JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE

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



Product Specifications: Spoons with Ergo Grip® Handles

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

HACCP Colored Spoons

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

Nylon Prep Spoons

new

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

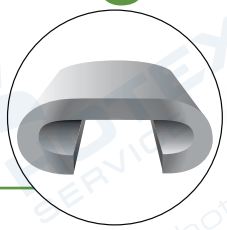
ITEM	COLOR	LENGTH : IN (CM)	CASE LOT
4689760	Tan	8½ (21.6)	12
4689815	White	12 (30.5)	12
4689830	Blue	12 (30.5)	12
4689840	Red	12 (30.5)	12
4689850	Yellow	12 (30.5)	12
4689860	Tan	12 (30.5)	12
4689960	Tan	15 (38.1)	12

Heavy-Duty Stainless Steel Basting Spoons

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

NSF

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

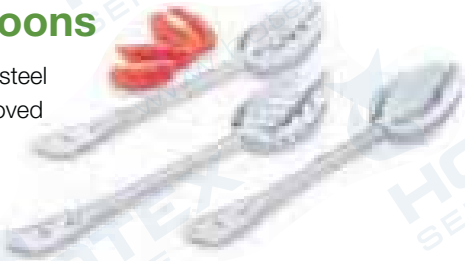


Product Specifications: Heavy-Duty Stainless Steel Basting Spoons

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

SOLID ITEM	PERFORATED ITEM	SLOTTED ITEM	LENGTH IN (CM)	CASE LOT
64400	64401	64402	11¾ (29.8)	12
64403	64404	64405	13¼ (33.7)	12
64406	64407	64408	15½ (39.4)	12

Standard Stainless Steel Basting Spoons



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

Grip 'N Serv® Handles

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

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

High Heat Nylon Spoons

MADE IN USA NSF

Matching Spoodle® (page S3-10) and Turner (page S3-35)

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

Patented ergonomic handle is comfortable and reduces hand fatigue

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

WHITE ITEM	BLACK ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
5284215	5284220	Solid	13¼ (33.7)	12
5284315	5284320	Slotted	13¼ (33.7)	12

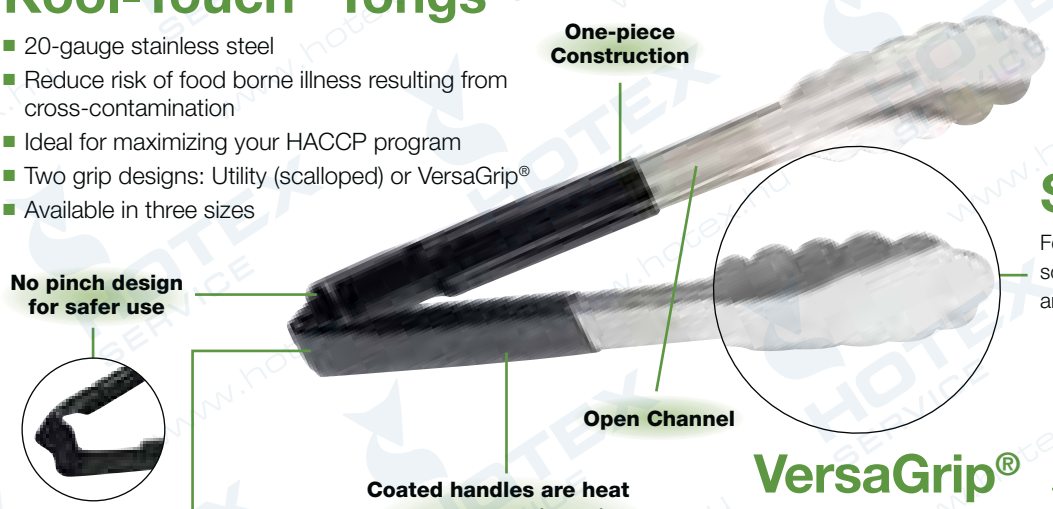
One-Piece Color-Coded Kool-Touch® Tongs*†

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

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

MADE IN USA

NSF



agion Nature's antimicrobial ANTIMICROBIAL

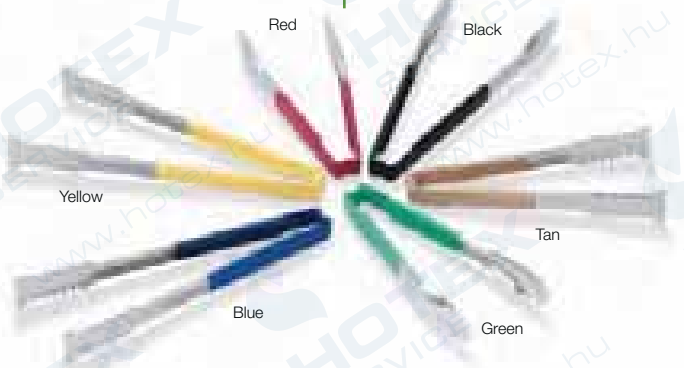
Scalloped Grip

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

VersaGrip®

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

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



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

*Jacob's Pride® Warranty does not cover Kool-Touch® coating
†See page S3-22 for product specification

①See page S3-3 for more information on Agion® antimicrobial protection

Multi-Pack Color-Coded NSF Utility Tong

MADE IN USA NSF

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

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

Color-Coding

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

Raw Meats

Cooked Foods

Uncooked Poultry

Fruits and Vegetables

Fish

Miscellaneous

High Temperature
Nylon End One-Piece Tongs

new

JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE *

agion® Nature's antimicrobial ANTIMICROBIAL

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

Ideal for non-stick cookware

*Warranty does not cover nylon end or plastisol coating

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

①See page S3-3 for more information on Agion® antimicrobial protection

Heavy-Duty One-Piece Stainless Steel Tongs

JACOB'S PRIDE® COLLECTION GUARANTEED FOR LIFE

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

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

Product Specifications: One-Piece Utility and VersaGrip® Tongs

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

Utility Tongs

Heavy-Duty Tongs
- 20-gauge stainless steel
- Ideal for heavy use operations

Economy Tongs
- 24-gauge stainless steel

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

Heavy-Duty Scissor Tongs

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

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

Tender-Touch Pastry Tongs

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

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

Spaghetti Tongs

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

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

Pom Tongs

MADE IN USA NSF

Heavy-Duty Tongs

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

Economy Tongs

- 24-gauge stainless steel

Kool-Touch® Heavy-Duty Tongs

agion Nature's antimicrobial ANTIMICROBIAL

- Heavy 20 gauge stainless steel
- Cool, comfortable grip
- Insulated coating permanently bonded to tong, it will not slip or peel off
- Coated handles are heat resistant to 180˚F (82˚C) and equipped with Agion® antimicrobial protection①
- Complements most decors
- Dishwasher safe
- Kool-Touch® Buffetware — See Page S4-39

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

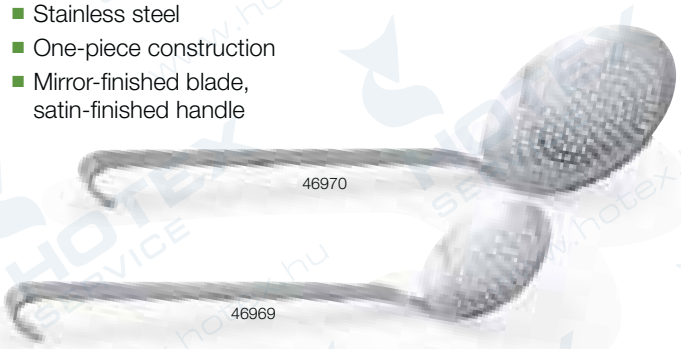
ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
47326	Kool-Touch® pom tongs	6 (15.2)	12
47329	Kool-Touch® pom tongs	9 (22.9)	12
47322	Kool-Touch® pom tongs	12 (30.5)	12

①See page S3-3 for more information on Agion® antimicrobial protection

Heavy-Duty One-Piece Skimmers

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

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



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
46969	11¾ (29.8)	4 (10.2)	6
46970	12⅝ (32.1)	6 (15.3)	6

Heavy-Duty Long Handle Wire Mesh Skimmers

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

ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
47717	14 (35.6)	6½ (16.5)	12
47718	14 (35.6)	8 (20.3)	6
47719	17⅔ (44.9)	9⅔ (24.5)	6

Stainless Steel Scoop

MADE IN USA

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

ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
92110	52 (1537.8)	7⅞ x 5¼ (20 x 13.3)	4 (10.2)	6

Two-Piece Skimmers

- Stainless steel
- Welded construction

ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
46972	11¾ (29.8)	4½ (11.4)	6
47175	12¾ (32.4)	6⁵⁄₁₆ (16)	6

Cast Aluminum Scoops

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

ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	CASE LOT
46890	5 (147.9)	4¾ x 2⅜ (12.1 x 6)	24
46891	12 (354.9)	6¼ x 3⅛ (15.9 x 7.9)	24
46892	23 (680.2)	8 x 4 (20.3 x 10.2)	24
46893	40 (1183)	9 x 4¾ (22.9 x 12.1)	24
46894	55 (1626.7)	10½ x 5½ (26.7 x 14)	20
46895	86 (2543.4)	12 x 6¼ (30.5 x 15.9)	20

Ice Cream/Utility Spade

- Stainless steel
- Black plastic handle

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

Color-Coded Cutting Boards

- High-density, non-porous surface will not stain or absorb juices
- Color-coded system reduces risk of foodborne illness resulting from cross-contamination
- Ideal system for maximizing HACCP program
- ½" (1.3 cm) thick
- Separate rack available (52100) — see below

Why Vollrath Cutting Boards?

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

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

*Includes six boards — one of each color

Cutting Board Rack

- Stainless steel
- Welded construction
- Holds up to six boards of ¾" (1.9 cm) thickness

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) L x W x H	CASE LOT
52100	Cutting board rack	8 x 10 x 9 (20.3 x 25.4 x 27.8)	1

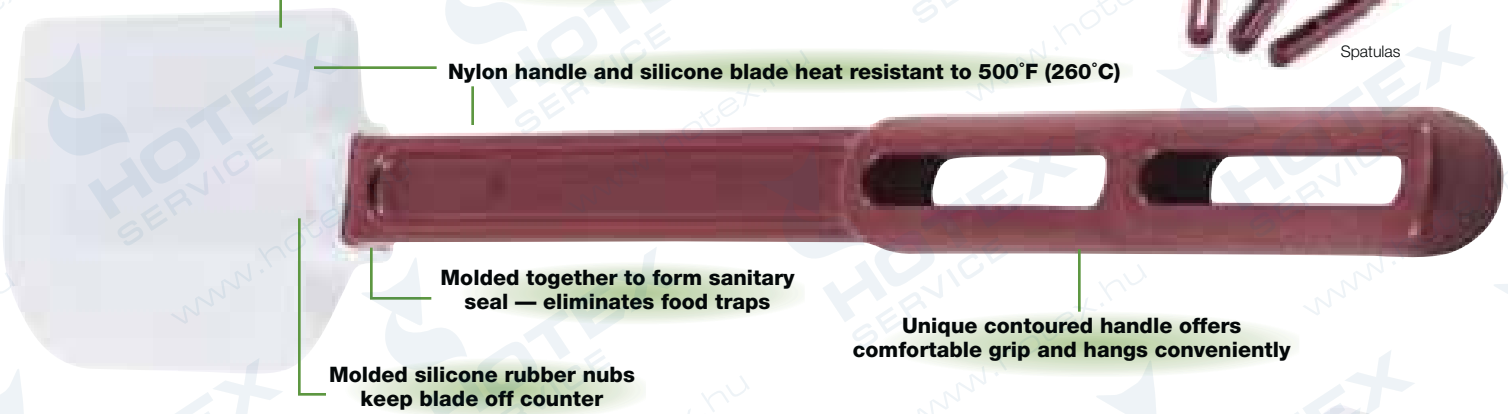
Insure Safe Food Handling

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

VOLLRATH® Setting the Standard™

High-Temperature Utensils

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



Spatulas

High-Temp Spatulas

- Contoured flexible blade for use with any shape container

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

High-Temp SoftSpoon™

- Spoon shaped blade for convenient scooping of food products

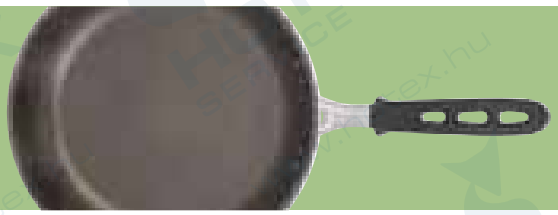
ITEM	LENGTH IN (CM)	CASE LOT
58110	10 (25.4)	6
58123	13½ (34.3)	6
58126	16½ (41.9)	6

SoftSpoon™

Non-Stick Cookware

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

See pages S2-8, S2-16 to S2-18 and S2-22



Plastic Spatula and SoftSpoon™ Utensils

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

Spatulas

- Contoured flexible blade for use with any shape container

ITEM	LENGTH IN (CM)	CASE LOT
52009	9⅝ (24.4)	6
52013	13⅝ (34.6)	6
52016	16⅝ (42.2)	6

SoftSpoon™

- Spoon shaped blade for convenient scooping of food products

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

Stainless Steel Transfer Vessels/Ramekins

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

TRANSFER VESSEL	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46656	4 (118)	1½ (3.7)	3 1/16 (7.9)	13/16 (2.0)	12
46657	8 (236)	1 15/16 (4.9)	3⅞ (9.8)	⅞ (2.2)	12
46658	12 (354)	2 3/16 (5.5)	4 7/16 (11.2)	15/16 (2.4)	12
46659	16 (473)	2 7/16 (6.1)	4⅞ (12.3)	1⅛ (2.9)	12

RAMEKIN	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46654	2 (59.1)	1¼ (3.1)	2 7/16 (6.1)	13/16 (2.0)	12
46655	3 (88.7)	1⅜ (3.5)	2¾ (7.1)	⅞ (2.2)	12
46661	4 (118.0)	1½ (3.7)	3 (7.6)	13/16 (2.0)	12

Measuring Ladles

new

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

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

Six-Piece Oval Measuring Spoon Set

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

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

Four-Piece Measuring Spoon Sets

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

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

Long Handle Measuring Spoons

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

ITEM	CAPACITY TSP/TBSP (ML)	LENGTH IN (CM)	CASE LOT
47025	¼ tsp (1.25)	15¼ (38.7)	12
47026	½ tsp (2.5)	15⅜ (39.1)	12
47027	1 tsp (5)	15⁹⁄₁₆ (39.6)	12
47028	1 Tbsp (15)	16 (40.7)	12
47029	2 Tbsp (30)	16⅝ (41.5)	12
47031	5-piece measuring spoon set, one of each — 2 Tbsp (30 ml), 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml)		12 sets

Heavy-Duty Round Measuring Spoons

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

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

Heavy-Duty Oval Measuring Scoops

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

47055

47054 - Set

ITEM	CAPACITY CUP (ML)	LENGTH IN (CM)	CASE LOT
47055	⅛ cup (30ml)	8¾ (22.1)	12
47056	¼ cup (60ml)	9⁹⁄₁₆ (23.1)	12
47057	⅓ cup (80ml)	9¾ (24.7)	12
47058	½ cup (120ml)	10⁹⁄₁₆ (25.5)	12
47059	1 cup (240ml)	11 (27.9)	12
47054	Set of one each — ⅛, ¼, and ½ cup		5 sets

Four-Piece Measuring Cup Set

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

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

Mobile Bowl Stands

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

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

- Holds up to four full-size sheet pans
- Horizontal width between tray risers: 17¼" (44 cm)
- Vertical distance between tray risers: 4¹¹⁄₁₆" (12 cm)

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
79301	Stand w/one 30 qt (28.4 L) 79300 bowl	22⅜ x 22 x 32¼ (56.8 x 55.9 x 81.9)	1
79001	Open 30 qt Stand only	—	1
79300	30 qt (28.4 L) bowl only	21⅝ Dia. x 7⅞ H. (54.9 x 20)	1
79302	Stand w/one 30 qt (28.4 L) 79300 bowl	22⅜ x 22 x 32¼ (56.8 x 55.9 x 81.9)	1
79002	Tray Slide 30 qt Stand only	—	1
79300	30 qt (28.4 L) bowl only	21⅝ Dia. x 7⅞ H. (54.9 x 20)	1
79818	Stand w/one 80 qt (75.7 L) 79800 bowl	30⅛ x 32⅜ x 32½ (76.5 x 82.2 x 82.6)	1
79018	80 qt Stand only	—	1
79800†	80 qt (75.7 L) bowl only	30⅝ Dia. x 11½ H. (77.8 x 29.2)	1

†Round bottom

Heavy-Duty Stainless Steel Mixing Bowls

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

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
68750	½ (0.5)	5¼ (13.3)	2 (5.1)	12
69006	¾ (0.7)	6¼ (15.9)	2⅜ (6)	6
69014	1½ (1.4)	7¾ (19.7)	3 (7.6)	6
69030	3 (2.8)	9⅜ (23.8)	4 (10.2)	6
69040	4 (3.8)	10⅜ (26.4)	4¼ (10.8)	6
69050	5 (4.7)	11¾ (29.8)	4½ (11.4)	6

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
69080	8 (7.6)	13¼ (33.7)	5⅜ (13.7)	3
69130	13 (12.3)	16 (40.6)	6 (15.2)	3
79300*	30 (28.4)	21⅝ (54.9)	7⅞ (20)	1
79450*	45 (42.6)	25¼ (64.1)	8½ (21.6)	1
79800*†	80 (75.7)	30⅝ (77.8)	11½ (29.2)	1

*NSF certified †Round bottom

Economy Stainless Steel Mixing Bowls

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

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

Four-Quart Urn Cup

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

ITEM	CAPACITY QT (L)	DIMENSIONS: DIAMETER X H IN (CM)	CASE LOT
79540	4 (3.8)	7¼ x 6⅛ (18.4 x 15.6)	4

Stainless Steel Graduated Measures

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

ITEM	CAPACITY QT (L)	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIA. IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
95160	½ (0.5)	16 (473.2)	4⅝ (11.7)	3¾ (9.5)	3 9/16 (9)	6
95320	1 (0.9)	32 (946.4)	5¼ (13.3)	4⅝ (11.6)	3 9/16 (9)	6
95640	2 (1.9)	64 (1892.7)	6¾ (17.1)	5 9/16 (14)	4 5/16 (10.9)	6

Aluminum Measures

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

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

*Not NSF Certified

Aluminum Colanders

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

ITEM	SIZE QT (L)	TOP DIAMETER IN (CM)	OVERALL HEIGHT IN (CM)	GAUGE	CASE LOT
68298	11 (10.4)	15 3/16 (38.6)	8 3/16 (20.8)	10	2
68350	16 (15.1)	16 7/16 (41.8)	9 1/2 (24.1)	8	1

Stainless Steel Colanders

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

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

Wire Mesh Strainers

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

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

China Caps

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

FINE ITEM	COARSE ITEM	DIAMETER IN (CM)	DEPTH IN (CM)	LENGTH IN (CM)	CASE LOT
47166	**47176**	8 (20.3)	8 (20.3)	18 (45.7)	6
47167	**47177**	9 3/4 (24.8)	10 (25.4)	20 (50.8)	6
47168	**47178**	12 (30.5)	12 (30.5)	22 (55.9)	6

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)	8 1/2 (21.6)	6

Stainless Steel Food Containers

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

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
72120	12 (11.4)	16½ (41.9)	5⅛ (13)	3
72240	24 (22.7)	21¾ (55.2)	6⅛ (15.5)	3

Covered Ice Cream or Tote Pail

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

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
59200	20 (18.9)	9$\frac{7}{32}$ x 16$\frac{13}{16}$ (24.2 x 42.7)	1
59202	Extra cover for tote pail		1

Stainless Steel Funnels

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

ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	VENT LENGTH IN (CM)	VENT DIAMETER* IN (CM)	CASE LOT
84740	6⅜ (188.5)	4⅛ (10.5)	4⅜ (11.1)	1½ (3.8)	⅝ (.63)	6
84750	13 (384.5)	5 (12.7)	5⅜ (13.7)	1½ (3.8)	⅝ (.63)	6
84760	22¼ (658)	6 (15.2)	6⅜ (16.2)	1½ (3.8)	⅝ (.63)	6
84770	32 (946.4)	6¾ (17.1)	7¼ (18.4)	2½ (6.4)	1 (2.5)	6
84780	64 (1892.7)	8⅜ (21.3)	8¾ (22.2)	2½ (6.4)	1 (2.5)	6

*Outer vent diameter

Tapered Dairy or Utility Pails

- 300 series stainless steel
- Pails clean easily to reduce the danger of bacteria growth
- Pail with side tilting handle available (Item **58161**)
- 58030 Hook-on pail cover sold separately

Tapered Dairy Pails

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
58130	12½ (11.8)	12 x 10 (30.5 x 25.4)	18	3
58160	14¾ (13.9)	12 x 10⅛ (30.5 x 25.7)	18	3
58200	23 (21.8)	14⅞ x 11⅞ (37.8 x 30.2)	18	3

Utility Pails

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
59120	13 (12.3)	11⅜ x 9⅜ (28.9 x 23.8)	20	3
59150	16 (15.1)	11⅞ x 9¾ (30.2 x 25.8)	20	3

Tapered Dairy Pails - with Side Tilting Handle

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
58161	14¾ (13.9)	12 x 10⅛ (30.5 x 25.7)	16	1
58030	Hook-on pail cover for 58161, 58130 & 58160		16	3

Quality you can Trust ... since 1874

Aluminum Dredges

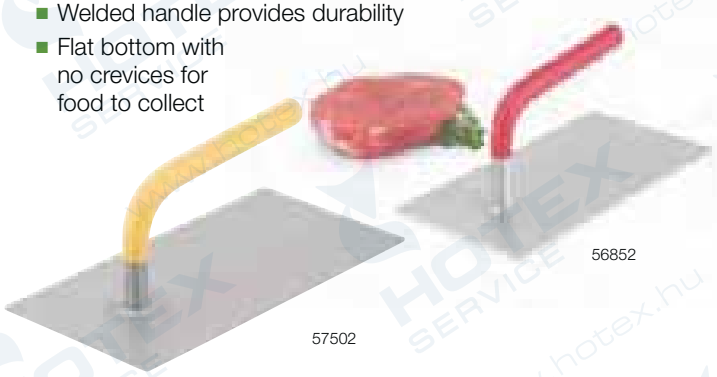
- 18-gauge aluminum
- Available with or without riveted handle
- Ideal for shaking salt, spices, and powdered sugar
- 155 holes
- 68181/68182: Hole Dia. — .075" (.19 cm)
- 68183/68184: Hole Dia. — .047" (.12 cm)

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

Flat Bottom Steak Weights

new

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



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

Grid Bottom Steak Weights

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

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

Griddle Stone System

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

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

Meat Tenderizer

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

ITEM	OVERALL LENGTH IN (CM)	MALLET SIZE IN (CM)	CASE LOT
47712	13 (33)	3 x 2⅝ (7.6 x 6.7)	12

Pie Marker

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

ITEM	DESCRIPTION	DIAMETER IN (CM)	CASE LOT
47050	6-cut	7 1/16 (19.5)	6
47051	7-cut	7 3/16 (18.3)	6
47052	8-cut	7 5/8 (19.4)	6

Egg Slicer

- Heavy-duty cast aluminum body
- 10 wires

ITEM	DIAMETER: IN (CM)	CASE LOT
47040	4 1/2 (11.4)	12

Cheese Cutter

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

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

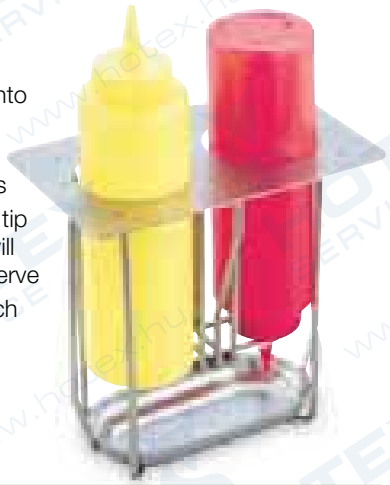
Hamburger Patty Mold

- Heavy-duty chrome-plated

ITEM	DIAMETER: IN (CM)	CASE LOT
47705	4 3/4 (12.1)	12

Sauce Dispenser Holder

- 300 series stainless steel
- All welded construction
- Designed to be dropped into 1/9 size opening in counter
- Accommodates two 12 ounce squeeze dispensers
- Containers can be placed tip down, ensuring product will drain to the tip, ready to serve
- Attached drip pan will catch product that leaks
- Holder can be easily removed for cleaning



ITEM	DESCRIPTION	CASE LOT
56116	Squeeze bottle holder	6

*Dispensers not included, see Page S4-66

Stainless Steel Batter Can

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

ITEM	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
46572	2 (1.9)	8 1/2 (21.6)	6

Heavy-Duty
Stainless Steel Turners with Ergo Grip® Handles

new

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

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

High Heat Nylon Turner

MADE IN USA NSF

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

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

Hamburger Turners

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

ITEM	BLADE	BLADE DIMENSIONS: L X W IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48080	Solid, beveled	4¾ x 3 (12.1 x 7.6)	11 (27.9)	12
48081	Solid	7¾ x 3 (19.7 x 7.6)	14 (35.6)	12
48082	Perforated	7¾ x 3 (19.7 x 7.6)	14 (35.6)	12

Pancake Turners

- Stainless steel flexible blade
- Welded construction
- Blade: 3$\frac{1}{32}$" x 6" (7.7 x 15.2 cm)

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

Small Blade Turner with Grip 'N Serv® Handle

MADE IN USA NSF

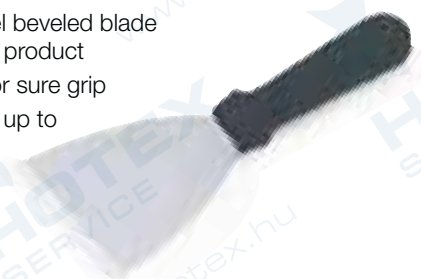
- 24-gauge stainless steel flexible blade
- Ideal for tortes, lasagna, or other delicate food items
- Grip 'N Serv® black handle is heat resistant to 230˚F (110˚C) and is equipped with Agion® antimicrobial protection①
- Blade: 1⅞" x 3¾" (4.8 x 9.5 cm)

①See page S3-3 for more information on Agion® antimicrobial protection

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

Stainless Steel Spatula

- 18-gauge stainless steel beveled blade easily slides under food product
- Tapered nylon handle for sure grip
- Handle is heat resistant up to 475˚F (246˚C)
- Blade: 4$\frac{7}{16}$" x 3⅛" (11.3 x 7.9 cm)



ITEM	DESCRIPTION	OVERALL DIMENSIONS (L X W) IN (CM)	CASE LOT
46931	Scraper w/black nylon handle	9$\frac{11}{16}$ x 3⅛ (24.6 x 7.9)	12

Potato Cutters

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

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

47703

47713

ITEM	DESCRIPTION	CASE LOT
47703*	Wedge cut, 8-cut	1
47713†	French fry, ⅜" (1 cm) cut size	1
47714†	French fry, 7⁄16" (1.1) cut size	1
47715†	French fry, 9⁄32" (0.7) cut size	1
45682•	Potato cutter wall hanger bracket	1

*Extra blades and parts available †Extra blades available •Screws not included

Sanitary Drain Box

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

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

Stainless Skewers

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

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

E-Z Juice Extractor

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

ITEM	DESCRIPTION	CASE LOT
47704	Juice extractor	1

Milk Stirrer/Masher

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

ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	HOLE DIAMETER IN (CM)	CASE LOT
92320	26 (66)	5 (12.7)	1 1⁄16 (2.7)	6

Buffet and Tabletop Service

Miramar™ Display Cookware

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

Miramar™ Templates and Pans

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

Double Wall Bowls

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

Vollrath "Green" Facts for Buffet and Table Top Service:

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

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

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

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

Miramar™ Display Cookware

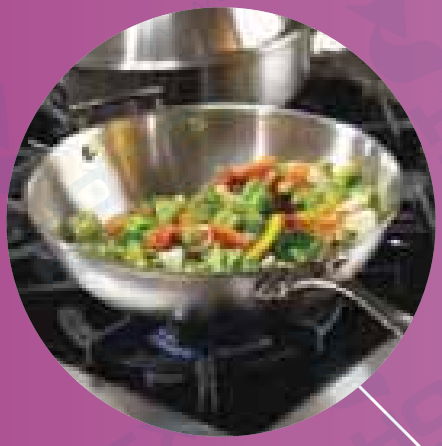
new

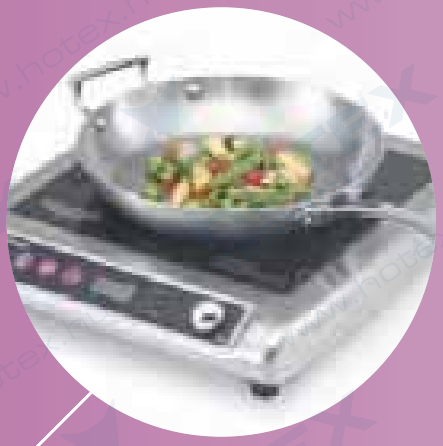
Fresh from the kitchen to the customer! Miramar Display Cookware makes it possible to cook and serve in the same vessel. Give your customers the impression of home-cooked foods with an elegant presentation.

NSF

Induction Electric Gas

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

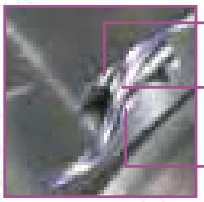




…to the customer!

Miramar™ Cookware Features:

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



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

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

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

- Satin Finished interior and exterior with mirror finished handles provides an elegant presentation (*Note: Oval Au Gratin has full mirror finish)
- Unique handle design allows for easy removal from templates
- Handle design serves as a convenient cover rest on Casseroles, Sauté Pan and French Omelet Pan
- Use in any typical display areas: heated shelves, steam table with templates and induction ranges ... but with quality only seen in commercial cookware.

Handles also serve as built-in cover rests.

Easily dresses up with fabric napkins.

ITEM	DESCRIPTION	CAPACITY		PAN ONLY DIMENSIONS (INNER DIMENSIONS, ID)			DIMENSIONS W/ HANDLE (OVERALL DIMENSIONS, OD)			CASE LOT
		QUART	LITER	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	
49410	3qt. casserole with Low Dome Cover	3	2.9	7⅞ (20)	7⅞ (20)	3¾ (9.5)	12¼ (31.1)	8¼ (20.9)	5½ (14)	1
49411	5qt. casserole with Low Dome Cover	5	4.8	9½ (24.1)	9½ (24.1)	4⁷⁄₁₆ (11.3)	13¾ (35)	9¾ (24.8)	6¼ (15.9)	1
49412	12" Oval Au Gratin**	2⅝	2.5	12 (30.5)	8½ (21.6)	2 (5.1)	16 (40.6)	9¼ (23.5)	3 (7.6)	1
49413	10" Sauté Pan	2¼	2.1	10¼ (26)	10¼ (26)	1⅞ (4.8)	22 (55.9)	10½ (26.7)	3 (7.6)	1
49424	10" French Omelet Pan	3¹⁄₁₆	2.9	10¼ (26)	10¼ (26)	2½ (6.4)	15 (38.1)	10½ (26.7)	3 (7.6)	1
49418	12" Stir Fry Pan	5³⁄₁₆	4.9	11⅞ (30.2)	11⅞ (30.2)	3¹¹⁄₁₆ (9.4)	23¾ (60.3)	12½ (31.8)	4¼ (10.8)	1
49425	12" Brazier Pan	6⁵⁄₁₆	6	11¹³⁄₁₆ (30)	11¹³⁄₁₆ (30)	3½ (8.9)	16½ (42)	12¼ (31.1)	3¾ ((9.5)	1
49428	13" Stir Fry Server	6⁵⁄₁₆	6	12⅝ (32.1)	12⅝ (32.1)	3⅝ (9.2)	17½ (43.8)	13¼ (33.7)	4 (10.2)	1
49430	1qt. Butter Warmer	1	0.9	5½ (14)	5½ (14)	2¹¹⁄₁₆ (6.8)	12¾ (32.4)	5¾ (14.6)	4¼ (10.8)	1
49429	13" High Dome Cover fits 49428	-	-	-	-	-	14 (35.6)	14 (35.6)	4¾ (12)	1
49426	12" High Dome Cover fits 49418 and 49425	-	-	-	-	-	12¾ (32.4)	12¾ (32.4)	4 (10.2)	1
49423	10" Low Dome Cover fits 49413 and 49424	-	-	-	-	-	10¾ (27.3)	10¾ (27.3)	2 (5.1)	1

**Mirror finish interior

Give Your Next Buffet an Extreme Makeover!

new

Vollrath offers three ways to upscale your buffet presentation. Choose from our new lines:
Super Pan® Super Shapes, Miramar™ Decorative Pans and Templates and Miramar™ Display Cookware

Super Pan® Super Shapes

- Variety of shapes that fit full size openings
- Incorporate with standard Super Pan® pans
- See pages S1-3 and S1-4

Miramar™ Decorative Pans and Templates

- Templates available in Stainless Steel, Oyster or Night Sky (shown)
- Variety of shapes with embossed pattern rims
- See pages S4-6 and S4-11

Miramar™ Display Cookware

- Cookware goes straight from the kitchen to your buffet in the same vessel
- Variety of cookware items for any menu
- See pages S4-3 and S4-4

Miramar™ Pans & Templates

new

Custom Templates

See page S4-11

Miramar™ Resin Templates

- Durable FDA approved thermoset resin construction – ideal for hot or cold applications
- Heat resistant to 300°F (148.8°C)
- Will not warp or fade
- Pattern minimizes the appearance of wear
- Underside integral rib design for extra strength and securing template in well
- Available in Night Sky or Oyster – provides great contrast to the mirror-finished pans and compliments many styles of décor
- Special cut-outs available on a make-to-order basis - contact your Vollrath sales representative
- Fits in all standard 12" x 20" hot/cold wells (including NSF 7), warmers and chafers
- Dishwasher safe
- See page S4-8 for product selection

MADE IN USA NSF

Miramar™ Stainless Steel Templates

- Durable 12 gauge stainless steel material
- Available in single well and double well size
- Easy to clean
- Many standard precut styles available for quicker buffet selection
- Special cut-outs available on a make-to-order basis - contact your Vollrath sales representative
- Single templates fit standard hot and cold wells (including NSF 7)
- Integral corner design on bottom to ensure secure fit in well opening
- See pages S4-7 and S4-8 for product selection

Decorative Pans

See pages S4-9 and S4-10 for product selection

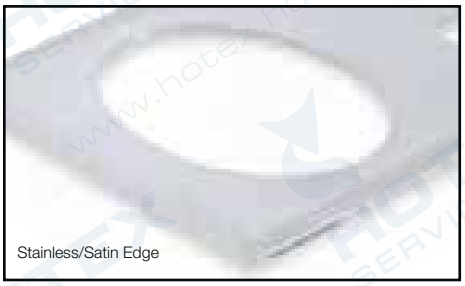
Miramar™ Templates

new

MADE IN USA

Miramar™ Stainless Steel Double Well Templates

Plain Stainless

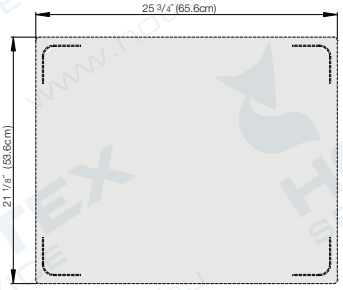

Stainless/Satin Edge

VOLLRATH® Setting the Standard™

PLAIN STAINLESS ITEM	STAINLESS/SATIN FINISH EDGE ITEM	DESCRIPTION	ACCOMMODATES	CASE LOT
8250014	8250016	Blank Double Template	—	1
8250114	8250116	Three Small Ovals	(3) 8230110 or (3) 8230210	1
8250214	8250216	Two Rectangles (3/4 Size)	(2) 8231520	1
8250314	8250316	Two Casseroles	(2) 8203510 or (2) 8230510	1
8250414	8250416	One Large Oval and Two Half Ovals	(1) 8231420 or 8231320 & (1) 8230620	1
8250514	8250516	One Large Oval, One Small Oval and One Half Oval	(1) 8231420 or 8231320 & (1) 8230110 or 8230210 & (1) 8230620	1

Approximate Dimensions - Shown in inches (cm)

— Overall Dimensions 21 1/8" x 25 3/4" (53.6 x 65.4cm)



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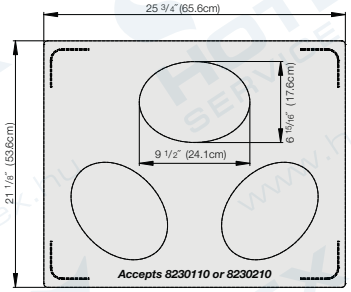

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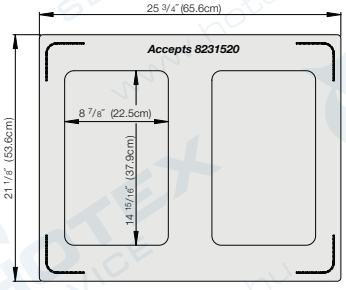

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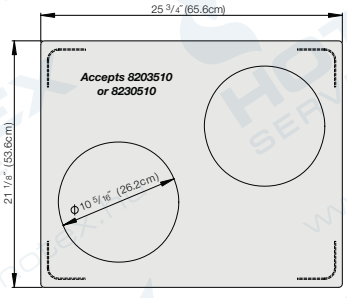
For use with Cold Wells (2 Well or more) or Bain Marie Hot Wells



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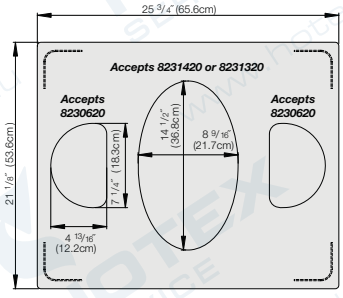

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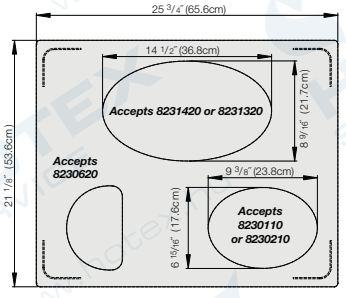


82505XX

Miramar™ Single Templates

new

MADE IN USA

■ Refer to page 4-6 for product features

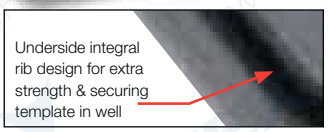
Top view – Night Sky

Plain Stainless

Stainless/Satin Edge

Night Sky

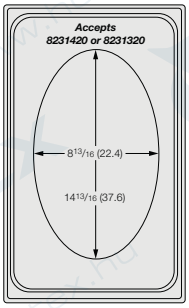
Oyster



PLAIN STAINLESS ITEM	STAINLESS/SATIN FINISH EDGE ITEM	NIGHT SKY ITEM	OYSTER ITEM	DESCRIPTION	ACCOMMODATES	CASE LOT
8240014	8240016	8240010	8240012	Blank Template	—	1
8240114	8240116	8240110	8240112	One Large Oval	(1) 8231420 or (1) 8231320	1
8240214	8240216	8240210	8240212	Oval and ½ Oval	(1) 8230110 or 8230210 & (1) 8230620	1
8240314	8240316	8240310	8240312	Two Small Ovals	(2) 8230110 or 8230210	1
8240414	8240416	8240410	8240412	One Oval and Two Half Ovals	(1) 8230110 or 8230210 & (2) 8230620	1
8240514	8240516	8240510	8240512	One Rectangle (¾ Size)	(1) 8231520	1
8240614	8240616	8240610	8240612	One Medium Round	(1) 8230010	1
8240714	8240716	8240710	8240712	One Large Round	(1) 8231220	1
8240914	8240916	8240910	8240912	Three 6" (15.2 cm) Rounds	(3) 47342 or 47343 or 47344	1
8241114	8241116	8241110	8241112	Bowed Rectangle	(1) 47333 or 47334 or 47335	1
8241214	8241216	8241210	8241212	Curved Pan	(1) 47330 or 47331 or 47332	1
8241314	8241316	8241310	8241312	Four ½ Ovals	(4) 8230620	1
8241414	8241416	8241410	8241412	One Casserole and One Half Oval	(1) 8203510 or 8230510 & (1) 8230620	1
8241514	8241516	8241510	8241512	2 Triangles	(2) 47667	1
8241914	8241916	8241910	8241912	Six 4¼" (10.8 cm) Bain Maries	(6) 78710	1

Approximate Dimensions- Shown in inches (cm)

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



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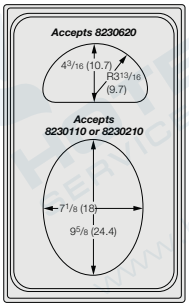

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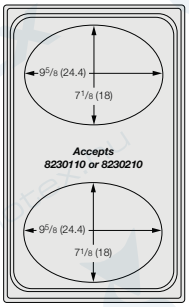

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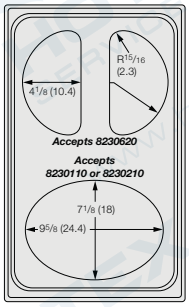

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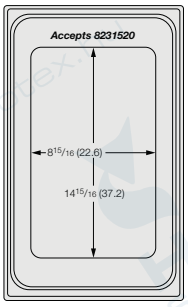

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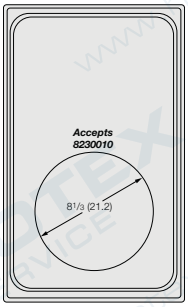

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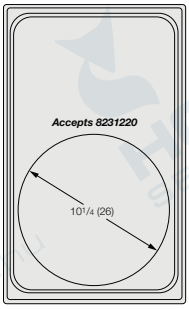

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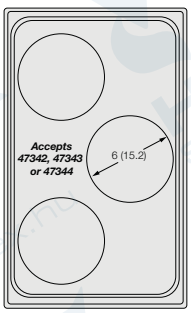

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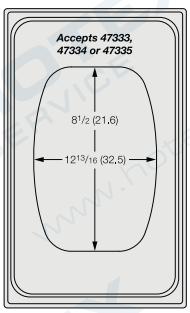

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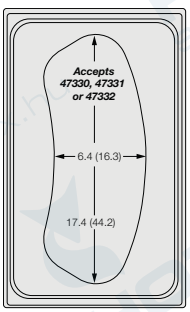

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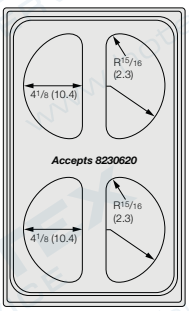

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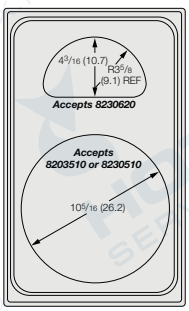

82414XX

82415XX

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Miramar™ Decorative Pans

The Vollrath Company, LLC

Great for Chafers, too!

Valhalla™ Chafers sold separately—see page S4-18

Miramar™ Stainless Steel Decorative & Plain Pans

- 18-8 High-polished stainless steel construction in 1.2mm and 1.5mm thicknesses – durable and easy to clean
- Multiple shapes and capacities for a variety of foods and more appealing presentations
- Decorative pans have a stylish embossed pattern on rim adding elegance and style to your buffet presentation
- Various sized pans to fit in standard well opening or in templates
- Safe for direct food contact – will not affect color or flavor of foods
- Dishwasher safe
- Case Lot: 1 per case

Decorative embossed pattern

Miramar™ Decorative and Plain Pans - Rectangle Pans

DECORATIVE ITEM	PLAIN ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (LxWxH) IN (CM)
8230310*	**8230305***	Full-Size Rectangle - 1¼" (3.2 cm) Deep	2.9 (2.7)	21½ x 13⁵⁄₁₆ x 1¼ (54.6 x 33.8 x 3.2)
8230410*	**8230405***	Full-Size Rectangle - 2½" (6.4 cm) Deep	6.3 (6.1)	21½ x 13⁵⁄₁₆ x 2½ (54.6 x 33.8 x 6.4)
8231520	—	¾-Size Rectangle 2¼" (5.7 cm) Deep	4.1 (3.9)	19½ x 12 x 2¼ (49.5 x 30.5 x 5.7)
8231820	—	Half-Size 1½" (3.8 cm) Deep	2.15 (2)	13¹⁄₁₆ x 10⅝ x 1½ (33.2 x 27.0 x 3.8)
8230720	**8230705**	Half-Size 2¾" (7.0 cm) Deep	3.4 (3.2)	13¹⁄₁₆ x 10⅝ x 2¾ (33.2 x 27.0 x 7.0)
8230820	**8230805**	Half-Size Long 2¾" (7.0 cm) Deep	3 (2.8)	20¹⁵⁄₁₆ x 6½ x 2¾ (53.2 x 16.5 x 7.0)
8230920	**8230905**	Half-Size Long 4" (10.2 cm) Deep	4.4 (4.1)	20¹⁵⁄₁₆ x 6½ x 4 (53.2 x 16.5 x 10.2)
8231120	**8231105**	Third-Size 2½" (6.4 cm) Deep	1.9 (1.8)	13¹⁄₁₆ x 7 x 2½ (33.2 x 17.8 x 6.4)
8231020	**8231005**	Third-Size 4" (10.2 cm) Deep	2.7 (2.5)	13¹⁄₁₆ x 7 x 4 (33.2 x 17.8 x 10.2)

*Material thickness is 1.5mm, all others 1.2mm

Decorative Pan selection continues on next page.

Miramar™ Bowed and Curved Pans

	ITEM	DESCRIPTION	DEPTH INCHES (CM)	DIMENSIONS—L x W INCHES (CM)	VOLUME CAPACITY QT (L)	CASE LOT
	47334	1½" Bowed Rectangle Food Pan	1½ (3.8)	13⁹⁄₁₆ x 9⁷⁄₁₆ (34.4 x 23.9)	2.3 (2.18)	6
	47333	2½" Bowed Rectangle Food Pan	2½ (6.4)	13⁹⁄₁₆ x 9⁷⁄₁₆ (34.4 x 23.9)	3.8 (3.6)	6
	47335	Bowed Rectangle Water Pan	3¹³⁄₁₆ (9.7)	13⁹⁄₁₆ x 9⁷⁄₁₆ (34.4 x 23.9)	5.9 (5.58)	2
	47331	1½" Curved Rectangle Food Pan	1½ (3.8)	19¾ x 8⁵⁄₁₆ (50.1 x 21.1)	1.3 (1.23)	6
	47330	2½" Curved Rectangle Food Pan	2½ (6.4)	19¾ x 8⁵⁄₁₆ (50.1 x 21.1)	3.7 (3.5)	6
	47332	Curved Rectangle Water Pan	3¹³⁄₁₆ (9.7)	19¾ x 8⁵⁄₁₆ (50.1 x 21.1)	6.2 (5.87)	2

Miramar™ Decorative Pans

■ Refer to page S4-6 for product features

Miramar™ Soup Insets & Covers

- Welded hinge on cover
- Hollow knob stays cool to touch

8230010 with
8231610 inset cover

INSET ITEM		DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (DIA x H) IN (CM)
8230010		Soup Inset	7 (6.6)	10½ x 8⁵⁄₁₆ (26.7 x 21.1)
8231220*		Soup Inset	10 (9.5)	12 x 7⅞ (30.5 x 20.0)
BRASS KNOB ITEM	**CHROME KNOB ITEM**	**DESCRIPTION**		**DIMENSIONS (Dia x H) IN (CM)**
8231620†	**8231610**	Hinged Cover for 7 qt (6.6 L) Soup Inset	—	10⁹⁄₁₆ x 3 (26.8 x 7.6)
8261720†	**8261710**	Hinged Cover for 10 qt (9.5 L) Soup Inset	—	12 x 3 (30.5 x 7.6)

[1] Material thickness: Suffix "10" denotes 1.5mm and suffix "20" denotes 1.2mm
*No embossed pattern on rim †Not NSF

Miramar™ Decorative Oval & Half Oval Pans

8230620

8230210

8231420

ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (LxWxH) IN (CM)
8230210	Small Oval - 2½" (6.4 cm) Deep	2 (1.9)	13⅛ x 8⅞ x 2½ (33.3 x 22.5 x 6.4)
8230110	Small Oval - 4" (10.2 cm) Deep	3.4 (3.2)	13⅛ x 8⅞ x 4 (33.3 x 22.5 x 10.2)
8231420	Large Oval - 2" (5.1 cm) Deep	3 (2.8)	19¹⁄₁₆ x 11⅞ x 2 (48.4 x 30.2 x 5.1)
8231320	Large Oval - 4" (10.2 cm) Deep	6.4 (6.1)	19¹⁄₁₆ x 11⅞ x 4 (48.4 x 30.2 x 10.2)
8230620	Half Oval - 4½" (10.8 cm) Deep	1.7 (1.6)	8⅞ x 6½ x 4½ (22.5 x 16.5 x 11.4)

[1]Material thickness: Suffix "10" denotes 1.5mm and suffix "20" denotes 1.2mm

Miramar™ Decorative Casserole Pans

8203510

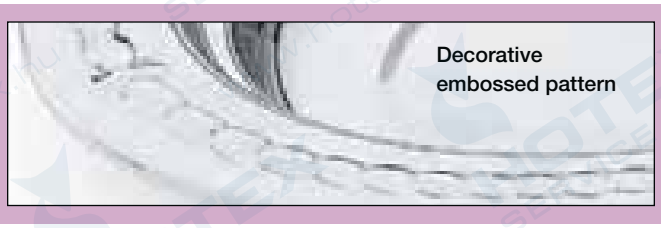
ITEM	DEPTH IN (CM)	CAPACITY QT (L)	DIMENSIONS (LxWxH) IN (CM)
8203510	2½ (6.4)	2.4 (2.3)	12 x 13 x 2½ (30.5 x 33.0 x 6.4)
8230510	4 (10.2)	4.1 (3.9)	12 x 13 x 4 (30.5 x 33.0 x 10.2)

[1]Material thickness: Suffix "10" denotes 1.5mm and suffix "20" denotes 1.2mm

Miramar™ Round Bowls

NSF

ITEM	DESCRIPTION	CAPACITY QT (L)	TOP OUTSIDE DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
47343	Food pan	.5 (.5)	6¾ (17.1)	1½ (3.8)	6
47342	Food pan	.9 (.8)	6¾ (17.1)	2½ (6.4)	6
47344	Water pan	1.7 (1.6)	6¹⁵⁄₁₆ (17.6)	3¹¹⁄₁₆ (9.4)	6



Decorative embossed pattern

Great for Chafers, too!

Valhalla™ Chafers sold separately—see page S4-18

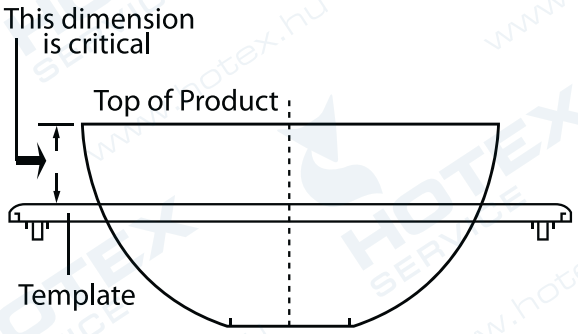
Need a Custom Template?

Follow these steps.

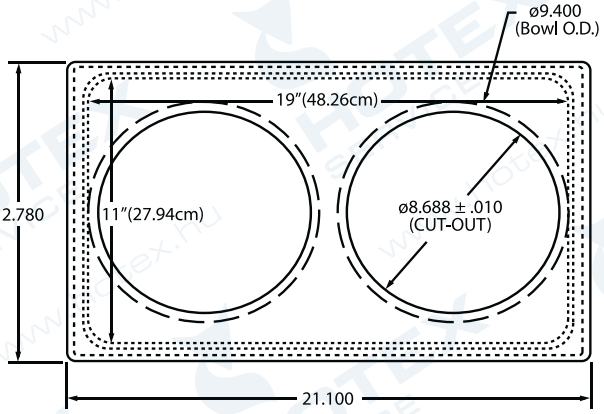
1. Request a custom Miramar™ Template Request Form from Vollrath Sales Representative.

- Be sure to include at least one of the following:
  - A. The cut-out sizes needed
  - B. A listing of the Vollrath item numbers that you are trying to fit into the template.
  - C. A sample of each of the products that will be going into the template.
    Note: Samples are required for all non-Vollrath product requests!

- Additionally, for all non-Vollrath requests you must also indicate the critical dimension as noted in drawing A. This dimension indicates the desired height the product will extend beyond the template.
- Also include on the form a rough sketch of the positioning/orientation of the products



Drawing A



Drawing B

Note: The area available for cut out is 11" x 19" (27.94 cm x 48.26 cm), as noted on drawing B. There is an integral rib that secures the template in place. This slightly minimizes the available cut out area.

2. Return the form to your Vollrath Sales Representative. Upon receipt of the custom form, Vollrath will review the request and respond via e-mail to the sales representative with verification that the custom template can be made.

3. Vollrath Sales Representative will provide you with a price estimate.

4. If you accept the quoted price and wish to place order, contact your Vollrath Sales Representative.

5. Vollrath will establish item number and advise you of what that number is.

6. Drawing will then be supplied for your approval prior to order entry.

7. Once drawing has been approved, and purchase order is received, order will be entered.

8. Custom template(s) will be produced and shipped within 3 weeks from receipt of customer purchase order.

Intrigue™ Induction Chafers

new

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

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

Induction

46125

46120

46123

46120 shown with porcelain food pan

Drop-In Induction Ranges

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

69501

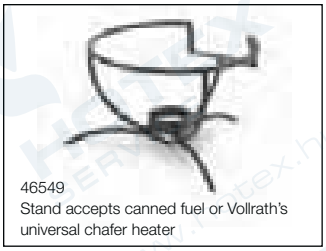
See pages E7-3 through E7-8 for more information

Buffet Induction Tables

new

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

See pages E9-24



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

46121 shown with stainless food pan

46121 shown in use

Solid Top Chafers

SOLID TOP	DESCRIPTION	DIMENSIONS (W X H): IN (CM)	CASE LOT	TOTE BOX
46120	Large round 6 qt (5.8 L), brass trim with porcelain food pan	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46121	Large round 6 qt (5.8 L), brass trim with S/S food pan	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46122	Large round 6 qt (5.8 L), S/S trim with porcelain food pan	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46123	Large round 6 qt (5.8 L), S/S trim with S/S food pan	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46130	Replacement porcelain food pan 6 qt (5.8 L)	15½ x 2¾ (39.4 x 7.0)	1	52645
46131	Replacement S/S food pan 6 qt (5.8 L)	15½ x 2¾ (39.4 x 7.0)	1	52645
46861	Divided food pan – stainless steel – 2.6 qt, (2.5L) per side	15⅛ x 2 7/16 (38.4 x 6.2)	1	–

Glass Top Chafers

new

GLASS TOP	DESCRIPTION	DIMENSIONS (W X H): IN (CM)	CASE LOT	TOTE BOX
46124	Large round 6 qt (5.8 L), brass trim with S/S food pan	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46125	Large round 6 qt (5.8 L), S/S trim with S/S food pan	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46126	Replacement glass lid – brass trim		1	52645
46127	Replacement glass lid – stainless steel trim		1	52645
46549	Chafer stand – For use with Solid or Glass Top Chafer①		1	–

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

Windway®
Dripless Countertop Buffet Service

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

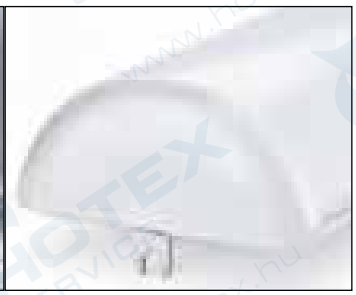
- Heavy-duty bright mirror-finished 18-8 stainless steel construction
- Clear coated brass trim to deter discoloration

Windway® Retractable Dripless Chafers

- 9 qt. rectangular chafers include Super Pan 3® food pan
- 6 qt. round chafers include food pan — divided food pan available
- Countertop chafers use standard fuel or Vollrath's Universal Electric Heater (sold separately – see page S4-30)
- Windguard shields fuel from wind for outdoor use and for more attractive presentations

46290

46293



Channeled Cover

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

Dripless Water Pan

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

Breakthrough Hinge Design

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

Removable Cover

The new design includes a removable cover for easy cleaning.

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46290	**49590***	Fully retractable 9 qt rectangle chafer w/dripless water pan	25 x 17½ x 19 (63.5 x 44.45 x 48.26)	1	**52647**
46293	**49593***	Fully retractable 6 qt round chafer w/dripless water pan	23½ x 20½ x 20 (59.69 x 52.07 x 50.8)	1	–

*For silverplate information, see page S4-32

Windway® Coffee Urns

- Elegant tapered design
- Removable faucet for easy cleaning

VOLLRATH® Setting the Standard™

46193

46194

ITEM	SILVERPLATE ITEM*	DESCRIPTION	CAPACITY GAL/CUPS/L	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46193	48593*	Medium coffee urn	3/77/11.4	12½ x 14½ x 20¾ (31.7 x 36.8 x 52.7)	1
46194	48594*	Large coffee urn	5/128/18.9	12½ x 14½ x 25½ (31.7 x 36.8 x 64.7)	1

*For silverplate information, see page S4-32

Windway® Accessories*

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

*Refer to www.vollrathco.com for additional replacement part information

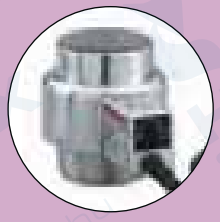
Tote 'N Store® Chafer Boxes

Are a great investment!

- Extend the life of your chafers
- Stack to minimize storage space
- See page S4-31 for more information

Windway® Hollow Handle Buffetware

Complete your Windway® Collection! See page S4-38 for more information.



Electric Heater

Operates without open flame for a safe operation. See page S4-30 for more information.

New York, New York®

Dripless Countertop Buffet Service

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

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

New York, New York® Retractable Dripless Chafers

- 9 qt. rectangle chafers include Super Pan 3® food pan
- 6 qt. round chafers include food pan — divided food pan available
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page S4-30)

New York, New York Drop-in Style Chafers (Page S4-17)

Channeled Cover

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

Dripless Water Pan

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

Breakthrough Hinge Design

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

Removable Cover

The new design includes a removable cover for easy cleaning.

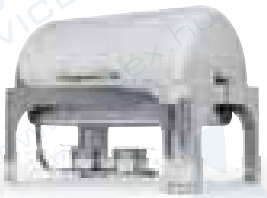
Windguard

Shields fuel from wind for outdoor use and for more attractive presentations.

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46255	48755*	Fully retractable 9 qt rectangle chafer w/dripless water pan, 3-position dome cover	25 x 17½ x 18½ (63.5 x 44.45 x 47)	1	52647
46265	48765*	Fully retractable 6 qt round chafer w/dripless water pan, 3-position dome cover	19 x 19 x 18½ (48.26 x 48.26 x 47)	1	52647

New York, New York® Chafers

- New York, New York® Chafer dome **covers only open to the 90˚**



ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46080	48780*	Full-size 9 qt rectangle chafer w/standard water pan, dome cover only opens to the 90˚	25½ x 18½ x 18½ (64.8 x 47 x 47)	1	52647
46070	48770*	Round 6 qt chafer w/standard water pan, dome cover only opens to the 90˚	18½ x 18 x 18¾ (47 x 45.7 x 47.6)	1	52647

*For silverplate information, see page S4-32

New York, New York® Coffee Service

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

ITEM	SILVERPLATE ITEM*	CAPACITY GAL/CUPS/L	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46093	48793*	3/77/11.4	12¾ x 13 x 19¾ (32.4 x 33.0 x 50.2)	1	52647
46094	48794*	5/128/18.9	15½ x 16½ x 21¾ (39.4 x 41.9 x 55.2)	1	52647

*For silverplate information, see page S4-32

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

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

ITEM	CAPACITY GAL/CUPS/L	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46280	2/51/7.6	21 x 8 dia/11 at faucet (53.3 x 20.3 dia/27.9 at faucet)	1	52645

*For maximum performance, use crushed ice in ice cylinder.
See replacement parts information below

New York, New York® Soup and Gravy Chafers

46095

46090

- Hinged cover allows for one-handed refilling

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46090	48790*	7 qt (6.6 L) soup chafer	12¾ x 10¼ x 19¾ (32.4 x 26.0 x 50.2)	1	52645
46095	48795*	2½ qt (2.4 L) gravy/sauce chafer	12¾ x 10¼ x 15 (32.4 x 26.0 x 38.1)	1	52648

New York, New York® Punch Bowl

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

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
46072	48772*	Punch bowl, 5-gal (18.9 L)	17 x 11½ (43.2 x 29.2)	1

*For silverplate information, see page S4-32

New York, New York® Accessories

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

*Refer to www.vollrathco.com for replacement part information

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

ITEM	DESCRIPTION	CASE LOT
46271	Base, mirror-finished stainless steel	1
46830	Replacement polycarbonate container	1
46272	Cover and knob, mirror-finished stainless steel	1
46273	Knob only — for cover	1
46274	Spigot, complete with handle	1
46275	Handle only — for spigot	1
46831	Ice tube, mirror-finished stainless steel	1

Double Wall Insulated Display Bowls

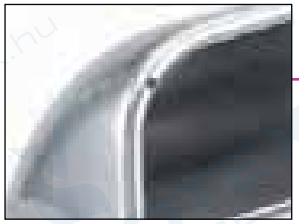
A perfect complement for your tabletop or buffet setting.

See page S4-42 - S4-45 for more information

Drop-In Retractable Dripless Chafers

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

new



Channeled Cover

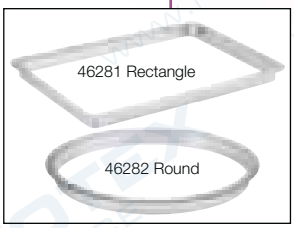
Condensation accumulates in the dome cover and is transferred through the channel in the cover back into the water pan. Keeps the water out of the food and off the table.

Breakthrough Hinge Design

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

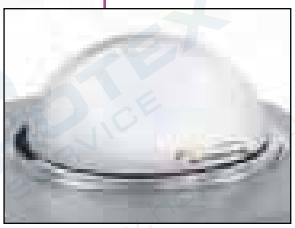
Dripless Water Pan

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



Retrofit Kits

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



Easy Installation

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

Removable Cover

The new design includes a removable cover for easy cleaning.

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

*For electric heater information see page S4-30

For New York, New York® Countertop chafers see page S4-15

Universal Electric Heater Required

Operates without open flame for a safe operation.
Sold seperately. See page S4-30 for more information.

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

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

*For silverplate information, see page S4-32. Refer to www.vollrathco.com for replacement part information

Accessories

ITEM	FOOD PAN	WATER PAN
46258	90022	46259
46268	46862	46269

Valhalla™

Dripless Countertop Buffet Service

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

49965

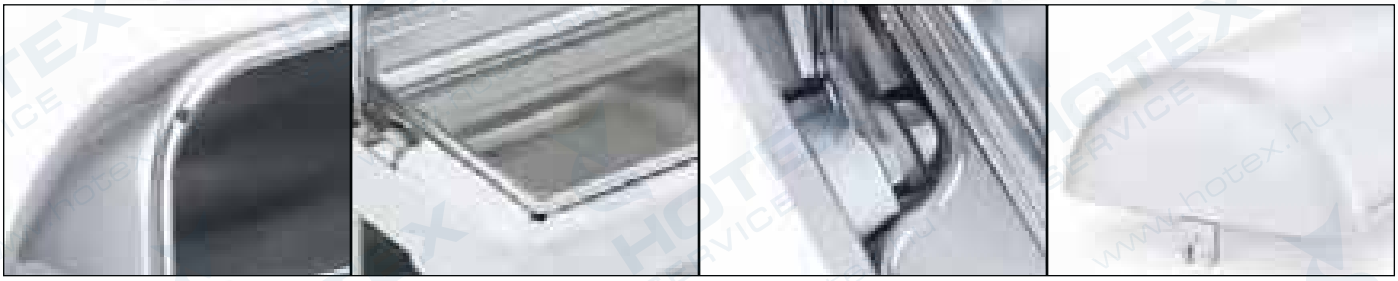
- Heavy-duty mirror-finished 18-8 stainless steel construction — durable and easy to clean
- Chrome-plated or black powder-coated aluminum hardware is durable and compliments stainless construction and accents
- Hardwood cover handles and chafer legs in black or burnt maple for a stylish upgrade
- Mirror-finished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

46833

46834

new

49855



Channeled Cover

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

Dripless Water Pan

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

Breakthrough Hinge Design

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

Removable Cover

The new design includes a removable cover for easy cleaning.

Fully Retractable Chafers

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

Coffee Urns

ITEM	DESCRIPTION	CAPACITY GAL / CUPS / L	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46833	Urn with chrome and black hardwood accents	3 / 77 / 11.4	12⅛ x 13 x 22⁷⁄₁₆ (30.7 x 33.1 x 56.8)	1
46834	Urn with black and burnt maple accents	3 / 77 / 11.4	12⅛ x 13 x 22⁷⁄₁₆ (30.7 x 33.1 x 56.8)	1

The Vollrath Company, LLC

Orion® Buffet Service

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

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

Orion® Retractable Chafers

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

46520

46530

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46520	Full-size retractable 9.0 qt (8.6 L)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	**52647**
46530	Round retractable 6 qt (5.7 L)	18½ x 18 (47 x 46)	1	**52647**

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

New wind guard prevents your heat source from blowing out.

Attractive legs add to the style of the Orion chafers.

Perforated cover helps reduce condensation in the cover.

Orion® Accessories

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

46518

Integral dome cover holder for convenient storage

VOLLRATH®

Setting the Standard™

Orion® Lift-Off Chafers

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

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46518	Full size oblong chafer 9.0 qt (8.6 L) — complete	27 x 14 x 13½ (67.5 x 35 x 33.8)	1	52647
46500	Large oval chafer 6 qt (5.7 L)	21¾ x 17½ x 13⅜ (55.2 x 44.5 x 34)	1	52645
46501	Small oval chafer 4 qt (3.8 L)	18½ x 15¼ x 12 11/16 (47.0 x 38.7 x 32.2)	1	52645
46502	Large round chafer 6 qt (5.7 L)	19 x 19¼ x 13½ (48.3 x 48.9 x 34.3)	1	52646
46503	Small round chafer 4 qt (3.8 L)	15½ x 15½ x 12½ (39.4 x 39.4 x 31.9)	1	52646

46500

46502

Orion™ Beverage Service

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

See page S4-58 for more information

Round Serving Bowls

See page S4-46 for more information

Maximillian™ Chafers

Vollrath's Maximillian™ and Maximillian Steel™ Chafer Line exudes contemporary elegance....at an affordable price. Maximillian™ is a fresh look at chafers, with a patented design featuring sweeping arcs and embossings in 24k gold. Maximillian Steel™ features all stainless appearance. Maximize the excitement of your buffet offerings with the Maximillian™ Chafer line.

49320 Showing cover holder

Features:

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

Maximillian™ Chafers

49320

49329

Maximillian Steel™ Chafers

49520

49529

MAXIMILLIAN™	MAXIMILLIAN STEEL™	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
49320*	**49520**	Full-size rectangular 9 qt (8.6 L)	23½ x 17 x 12½ (59.69 x 43.18 x 31.75)	1	**52645**
49329*	**49529**	Half-size rectangular 4.1 qt (3.8 L)	15 27/32 x 11 5/8 x 12 3/16 (40.24 x 29.53 x 31)	1	**52645**
49321†*	**49521**	Medium round 4.2 qt (4 L)	15 dia x 11½ (38.1 x 38.1 x 29.21)	1	**52645**
49322†*	**49522**	Large round 6 qt (5.8 L)	18 dia x 13 (45.7 x 33)	1	**52645**
49323*	**49523**	Marmite 4.2 qt (4 L)	11 dia x 16 (27.9 dia x 40.6)	1	**52645**
49324*	**49524**	Marmite 7.4 qt (7 L)	11 dia x 16 (27.9 dia x 40.6)	1	**52645**
49325*	**49525**	Coffee urn 11.6 qt (11 L)	13 x 13½ x 19 (33.02 x 34.29 x 48.26)	1	**52645**

†Round chafers include round food pan and round water pan

*Maximillian™ replacement parts shown on page S4-22

Panacea™ Chafers

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

Features:

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

48322 Showing cover holder

48322

48329

Optional Divided Food Pan

49334 for 4 qt

46861 for 6 qt

ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
48322	Full-size rectangular 9.0 qt (8.6 L)	24 x 17 x 13½ (60.96 x 43.18 x 34.29)	1	**52645**
48329	Half-size rectangular 4.1 qt (3.8 L)	16⅝ x 11⅝ x 12¾ (42.2 x 29.5 x 32.4)	1	**52648**
48323†	Medium round 4.2 qt (4 L)	16 x 15 x 11½ (40.64 x 38.1 x 29.21)	1	**52645**
48324†	Large round 6.0 qt (5.8 L)	18 dia x 13 (45.7 dia x 33.0)	1	**52645**
48326	Marmite 4.2 qt (4 L)	11½ dia x 15½ (29.2 dia x 39.4)	1	**52645**
48327	Marmite 7.4 qt (7 L)	11½ dia x 15½ (29.2 dia x 39.4)	1	**52645**
48328	Coffee urn 11.6 qt (11 L)	13½ x 12 x 19½ (34.29 x 30.48 x 49.53)	1	**52645**

†Round chafers include round food pan and round water pan

Accessories for Maximillian™ and Panacea™ Chafers

ITEM	DESCRIPTION	COVER	WATER PAN	FOOD PAN
48322/49320	Full-size 9 qt rectangle	49330	49331	90022
48329/49329	One-half size 4.2 qt	49530	46441	90222
49321/48323	Medium round 4.2 qt	49332	49335	49333
48324/49322	Large round 6 qt	46453-1	46073-2	46862
48326/49323	Marmite 4.2 qt	46455-1	46448-1	46458-1*
48327/49324	Marmite 7.4 qt	46451-1	46448-1	46447-1*

*Inset

Accessories for Maximillian Steel™ Chafers

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

*Inset

Classic Brass Trim Buffet Service

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

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

46030

46050

Classic Brass Trim Chafers

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	TOTE BOX
46050*	Full-size chafer — 9.0 qt (8.6 L)	25¼ x 14½ x 15 (64.1 x 36.8 x 38.1)	1	52645
46035*	One-half size chafer — 4.1 qt (3.8 L)	16¾ x 11½ x 14½ (42.5 x 29.2 x 36.8)	1	52645
46030*	Round chafer — 5.8 qt (5.5 L)	18½ x 15¼ x 14¼ (47.0 x 38.7 x 36.2)	1	52645

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

46035

Classic Brass Trim Roll Top Chafer

- Add the elegance of a roll top cover to this Classic Brass chafer
- Smooth rolling cover opens a full 90˚ to allow easy access
- Cover also lifts off for quick food replenishment

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	TOTE BOX
46051*	Roll top chafer — 9.0 qt (8.6 L) — complete	25¼ x 15½ x 19¾ (64.1 x 36.8 x 50.2)	1	52647
46052	Roll top cover only	21⅛ x 14⅞ x 9⅝ (53.7 x 37.8 x 24.5)	1	52645

*Chafer includes food pan, water pan, dome cover and fuel holder(s)

46051

Roll Top Chafer Cover

- Mirror-finished, brass trim and smooth rolling hinge
- Fits securely without clips or brackets
- Fits most full-size chafers that use **standard dripless water pan**

46052

Classic Brass Trim Coffee Urn

- Removable faucet for easy cleaning

ITEM	CAPACITY GAL/CUPS/L	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46029	3/77/11.4	12¾ x 12 x 21¾ (32.4 x 30.5 x 55.2)	1	52648

Classic Brass Trim Soup Marmite

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

*Ladle not included

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	TOTE BOX
46075	Marmite 7¼ qt (6.9 L)	11¾ x 10¼ x 13¼ (29.8 x 26.0 x 33.7)	1	52647

Classic Brass Trim Electric Chafers

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

46045

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	TOTE BOX
46040	Long side receptacle	25¼ x 18¼ x 15 (64.1 x 46.4 x 38.1)	1	52647
46045	Short side receptacle	21¼ x 14½ x 15 (69.2 x 36.8 x 38.1)	1	52647

Classic Brass Trim Accessories

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

Odyssey® Buffet Service

Create an elegant buffet setting at an affordable price.

Reflects your good taste and enhances your food presentations.

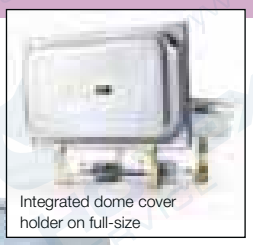
- Mirror-finished stainless steel with 24K gold-plated legs and handles
- All welded construction for added strength
- Full-size dome covers can be conveniently stored inside cover holder

46322

46323

46320

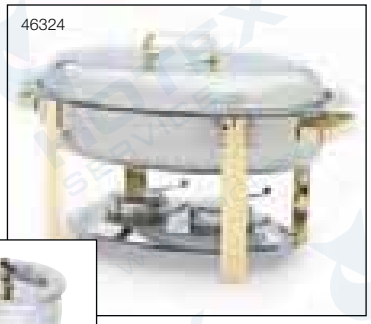
46321


Integrated dome cover holder on full-size

Odyssey® Chafers

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46320*	Full-size chafer — 9.0 qt (8.6 L)	23¼ x 14 x 13¾ (59.1 x 35.6 x 34.9)	1	52645
46321	One-half size chafer — 4.1 qt (3.8 L)	15¼ x 11½ x 13 (38.7 x 29.2 x 33.0)	1	52645
46323	Round chafer 8 qt (7.6 L)	15½ x 13½ x 13¼ (39.4 x 34.3 x 33.7)	1	52645
46322	Round chafer 4 qt (3.8 L)	15¼ x 12½ x 11¾ (38.7 x 31.7 x 28.8)	1	52645
46324	Oval chafer 6 qt (5.7 L)	20½ x 12¼ x 12¾ (52.1 x 31.1 x 32.4)	1	52645

*Includes integrated dome cover holder


46324

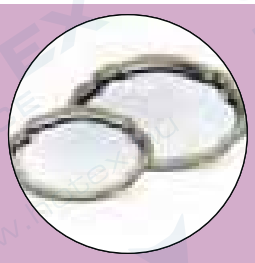
46328

Odyssey® Soup Marmite

- Notched cover so serving utensil can remain in vessel for maximum sanitation

ITEM	DESCRIPTION	DIMENSIONS (H X W) IN (CM)	CASE LOT	TOTE BOX
46328*	7 qt (6.1 L) soup marmite — complete	14 x 11 (35 x 28)	1	52648

*Not for use with Universal Electric Heaters



Odyssey™ Serving Trays

The perfect complement to your Odyssey® Chafer collection!

For more info see page S4-36.

Odyssey® Accessories

CHAFER ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	TOTE BOX
46320	90022	49331	46864	46436-1	52645
46321	90222	46441	46864	46439-1	52645
46322	46325	49335	46864	46442-1	52645
46323	46326	46443	46864	46442-1	52645
46324	46327	46445	46864	46444-1	52645
46328	46447 (inset)	46448 (water pan for inset)	46864	46446-1	52648

Royal Crest™ Buffet Service

A matching ensemble of ornate style and design.

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

Royal Crest™ Lift-Off Chafers

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46880	Full-size oblong 9.0 qt (8.6 L) — complete	26 x 14¼ x 17 (66.0 x 36.2 x 43.2)	1	52647
46860	Round 5.8 qt (5.5 L) — complete	19 x 15¼ x 16½ (48.3 x 38.7 x 41.9)	1	52645
46847	One-half size 4.1 qt (3.8 L) — complete	17¼ x 11 x 16½ (43.8 x 27.9 x 41.9)	1	52645

Royal Crest™ Coffee Urn

- Removable faucet for easy cleaning

ITEM	CAPACITY GAL/CUPS/L	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46884	3/77/11.4	13¾ x 12 x 21 (34.9 x 30.5 x 53.3)	1	52648

Royal Crest™ Accessories

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

Avenger® Economy Roll-Top Chafer

46350

46360

Nylon Handle

Cover Perforations

Windguard

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

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

Replacement Parts for Avenger® Chafers

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

ITEM	DESCRIPTION	CASE LOT
46359	Black handle for rectangular 9 qt (8.6 L)	1
46369	Black handle for round 6 qt (5.7 L)	1

Dakota™ Chafer

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

- Stacking frame takes up less space when not in use (see page S4-28)
- Includes Super Pan 3® food pan, water pan, dome cover, frame and fuel holder

46886 Stacking Frames – See page S4-28

Kool-Touch® nylon cover handle is easy to grip and stays cool to touch

Tubular design frame adds style and structural integrity to frame

Stainless steel matte-finished embossed legs for strength and style

99860

Molded high temperature nylon handles on frame for easy transport

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	CASE LOT	TOTE BOX
99860	Rectangular 9 qt (8.6 L) — complete	25⅝ x 14⁵⁄₁₆ x 13⁹⁄₁₆ (65.1 x 36.3 x 34.5)	**90022**	**99745**	**46864**	**99873**	1	**52647**
99870	Half size 4.1 qt (3.8 L) — complete	18¹⁄₁₆ x 12¹⁄₁₆ x 13⁷⁄₃₂ (45.9 x 30.6 x 33.6)	**90222**	**46858**	**46864**	**99869**	1	**52648**

Accessories for Dakota™ Chafers

ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	TOTE BOX
99860	**90022**	**99745**	**46864**	**99873**	**52647**
99870	**90222**	**46858**	**46864**	**99869**	**52648**

Trimline II Chafer

- Welded frame is stackable for compact storage
- Fuel holders can be removed with water pan in place
- Dome cover with Kool Touch® handle

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
99850	Trimline II Chafer 9.0 qt (8.6 L) — complete	23¼ x 14¼ x 14¼ (59.1 x 36.2 x 36.2)	1	52645

Accessories

ITEM	DESCRIPTION	CASE LOT
90022	Super Pan 3® full-size food pan; 9.0 qt (8.6 L)	6
99745	Dripless water pan	2
46856	Dome cover	1
46864	Fuel holder	12

PanaMax™ Dome Cover

- Patented low profile design complements any chafer, serving line or buffet application
- Durable ergonomic nylon handle offers comfortable grip — heat resistant up to 475°F (246°C)
- Mirror-finished stainless steel, looks great and is easy to clean and maintain

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
49339	Full-size	21 x 13 x 4½ (53.3 x 33 x 11.4)	1

Unibody Chafer

- One-piece stainless steel welded construction
- Dome cover with Kool Touch® handle
- Fuel holders not included

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46430	Unibody chafer 9.0 qt (8.6 L) — complete	22½ x 14¼ x 13¾ (57.6 x 36.2 x 35.2)	1	52645

Accessories

ITEM	DESCRIPTION	CASE LOT
90022	Super Pan 3® full-size food pan — 9.0 qt (8.6 L)	6
46856	Dome holder	1
46864	Fuel holder	12

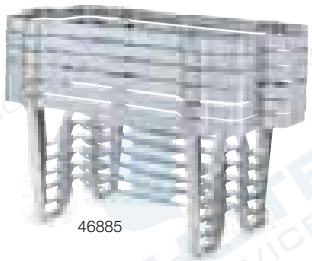
Stackable Chafer Racks

46885 - Trimline II

- Compact storage — 12 stacked racks are 21" (53.3cm) high
- Sturdy welded frame with integral fuel cup holder
- Holds standard or dripless water pan
- Fuel cups can be removed with water pan in place

46886 - Dakota™

- Stainless steel matte finish embossed legs for strength and style
- Tubular design frame adds style and structural integrity to frame
- Molded high temperature nylon handles on frame for easy transport
- Stacking frame takes up less space when not in use



46885

46886

ITEM	DIMENSIONS: IN (CM)	CASE LOT
46885*	23⅝ x 13¼ x 10¼ (60.6 x 33.7 x 26.0)	3
46886	25⅝ x 14⁵⁄₁₆ x 9¼ (65.1 x 36.3 x 23.5)	4

*Not designed for use with aluminum foil water pans

Soup Accessory Kit

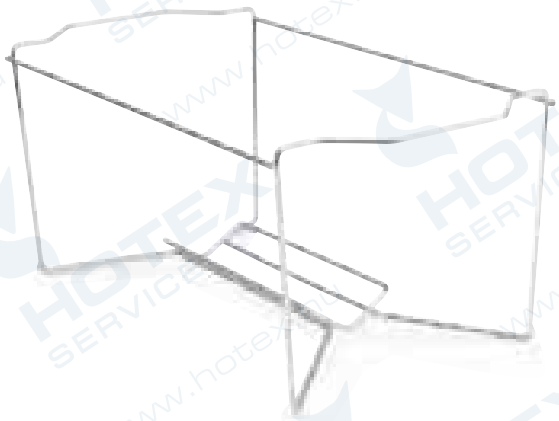
- Increase the flexibility of chafers with these accessories
- Kit does not include chafer frame, water pan, or fuel cups

99880

ITEM	DESCRIPTION	CASE LOT
99880	Double soup buffet accessory kit includes: full-size adaptor plate (19192), two adaptor rings (19194), two 7¼ qt (6.9 L) vegetable insets (78184), two hinged covers (47488), two 4 oz (118.0 ml) Kool Touch® ladles (58044)	1

Stackable Wire Rack

- Stand is stackable for compact storage
- Heavy-duty chrome plated steel rack holds up to 3 fuel holders
- ¼" (.6mm) wire diameter
- Holds one dripless water pan



ITEM	DESCRIPTION	CASE LOT
46872*	Wire stand only	3

*Not designed for use with aluminum foil water pans

Chafer Cover Holder

- 18-8 stainless steel
- Attaches quickly to chafer rack*
- Disassembles easily for compact storage
- Provides convenient storage for dome cover

ITEM	DESCRIPTION	CASE LOT
46852	Fits full-size, long end	1

*Does not fit wire chafer stand (46872) or electric chafers

Note: 46852 attaches on long end

Chafer Name Plates

- Chrome-plated brass with engraved lettering
- Includes three 18" (45.7cm) silver-toned chains
- Dimensions: 4 x 1½" (10.2 x 3.8cm)

ITEM	DESCRIPTION	USED WITH	CASE LOT
46098	"Coffee"	46093, 46094	1
46099	"Decaf"	46093, 46094	1
46100	"Hot Water"	46093, 46094	1

Fuel Holder with Cover

- 18-8 stainless steel
- Fits all chafer stands

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) DIA. x HT.	HANDLE: IN (CM)	CASE LOT
46864	Fuel holder w/cover*	3⅝ x 2⅞₁₆ (9.1 x 6.2)	2¹¹⁄₁₆ (6.8)	12

*Cover cannot be ordered separately

Super Pan 3® Food Pan

- 300 series stainless steel
- 22 gauge (.8 mm)
- Unique patented ramp
- Built-in anti-jam stacking lugs
- Specially designed reinforced corners
- Integral frame enhances food presentation

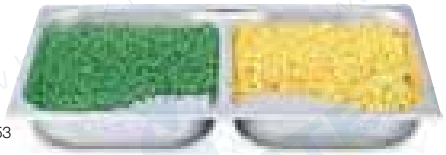
ITEM	OVERALL DIMENSIONS IN (CM)	INSIDE DIMENSIONS IN (CM)	CASE LOT
90022*	20 7/8 x 12 13/16 x 2 1/2 (53 x 32.5 x 6.4)	19 27/32 x 11 7/8 x 4 3/8 (50 x 30 x 11)	6

*For additional sizes see pages S1-7 and S1-8

Divided Food Pans

- Heavy-duty 18-8 stainless steel
- **46861**: use with chafers 46030, 46070, 46260, 46265, 46268, 46293, 46298, 46860, 46360,46120, 46121, 46122, 46123, 46124, 46125
- **46853**: use with all full-size chafers
- **49334**: use with chafers 48323, 49321, 49521

46861



46853

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46861	Round, 2.6 qt (2.5 L) capacity per side	15 1/8 dia x 2 7/16 h. (38.4 dia x 6.2 h.)	1
49334	Round, 1.2 qt (1.2 L) capacity per side	13 3/8 dia. x 2 1/8 h. (34.0 dia. x 5.4 h.)	1
46853	Full-size, 3.4 qt (3.3 L) capacity per side	20 3/4 x 12 3/4 x 2 1/2 (53 x 32.5 x 6.4)	12

Water Pans

99745

99740

- 300 series stainless steel
- Dripless style prevents condensation from dripping onto table

ITEM	OVERALL DIMENSIONS IN (CM)	INSIDE DIMENSIONS IN (CM)	CASE LOT
DRIPLESS ITEM			
99745	22 1/16 x 14 3/32 x 4 3/8 (56 x 36 x 11)	19 27/32 x 11 7/8 x 4 3/8 (50 x 30 x 11)	2
STANDARD ITEM - WITHOUT LIP			
99740	20 23/32 x 12 3/4 x 4 3/8 (52.5 x 32.5 x 11)	19 27/32 x 11 7/8 x 4 3/8 (50 x 30 x 11)	2

Universal Electric Chafer Heater

- Designed to maintain the proper serving temperature without the need for open flame
- Sized to fit standard fuel cup openings
- Spring-loaded element maintains full contact with the water pan for efficient heat transfer
- Lighted switch glows when heater is turned on (US model)
- Choose from two power settings — **use low setting for all coffee urns**
- Six foot long grounded cord
- **Only one chafer heater needed per full-size chafer if set on "high" and water level does not exceed ⅛" (0.8 cm)**

Domestic Models

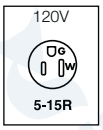
ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46060*	Domestic	120	160/275	2.3	NEMA 5-15P	1

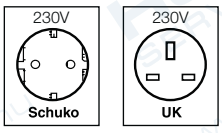
International Models - available for export only

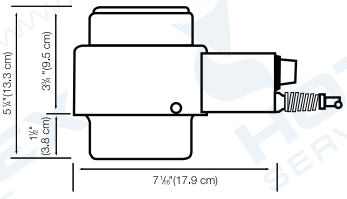
ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46110*	Europe	230	120/230	1.0	SCHUKO	1
46115*	UK	230	120/230	1.0	UK	1

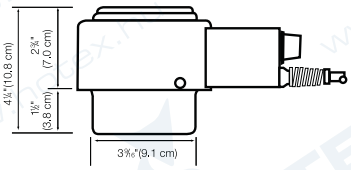
*Fits all Vollrath chafers except for 46030, 46328, 46430, 46850

Receptacles









Tote 'N Store® Chafer Boxes

- Heavy-duty impact resistant plastic construction with integral handles
- Nestable and stackable
- Permanently affixed hinged lids open and close easily
- Integral holes allow for totes to be padlocked

Chafer Totes

ITEM	COLOR	FITS ITEM NUMBER	INSIDE TOP DIMENSIONS (L X W X H): IN (CM)	INSIDE BOTTOM DIMENSIONS (L X W): IN (CM)	CASE LOT
52648	Blue	46029, 46075, 46095, 46328, 46884, 48329, 48795, 99870	20⅛ x 11⅜ x 12⅜ (51.1 x 28.9 x 31.4)	18⅞ x 10⅛ (47.9 x 25.7)	3
52645	Red	46030, 46035, 46050, 46052, 46055, 46090, 46120, 46121, 46122, 46123, 46193, 46194, 46280, 46320, 46321, 46322, 46323, 46324, 46430, 46500, 46501, 46833, 46834, 46847, 46860, 48322, 48323, 48324, 48326, 48327, 48328, 48790, 49320, 49321, 49322, 49323, 49324, 49325, 49329, 49520, 49521, 49522, 49523, 49524, 49525, 49529, 99850	25⅛ x 15½ x 11⅝ (63.8 x 39.4 x 29.5)	23⅝ x 13⅞ (60.0 x 35.2)	3
52647	Gray	46040, 46045, 46051, 46070, 46075, 46080, 46093, 46094, 46255, 46265, 46290, 46350, 46360, 46518, 46520, 46530, 46880, 48780, 48770, 48793, 48794, 49855, 49865, 49955, 49965, 99860	28¾ x 20¾ x 18¾ (73.0 x 52.7 x 47.6)	26⅝ x 18⅝ (67.6 x 47.3)	1
52646*	Gray	46094, 46193, 46195, 46481, 46502, 46503	21¾ x 20⅞ x 13 (55.2 x 53.0 x 33.0)	21 7/16 x 20½ (54.5 x 52.1)	1

*Includes removable lid and foam base

Buffetware Box

- Ideal for transporting hollow handle buffetware and table service accessories

VOLLRATH® Setting the Standard™

ITEM	COLOR	DESCRIPTION	INSIDE TOP DIMENSIONS: (L X W X H) IN (CM)	INSIDE BOTTOM DIMENSIONS: (L X W) IN (CM)	CASE LOT
52649	Gray	Buffetware box	20⅛ x 14¼ x 4⅝ (51.1 x 36.2 x 11.8)	18¾ x 13¼ (47.6 x 33.7)	3

Presentation Tip:

Enhance your next buffet with Upscale Chafers!

Also incorporate mirrors, candles, fountains, risers, silk and fresh flowers and lots of greenery for an attractive buffet.

Valhalla™ chafers can be found on page S4-18.

New York, New York® chafers can be found on page S4-15.

Tip Source: Food Management – March 2004

Silverplate Your Buffet and Table Service

Vollrath offers silverplating as an optional finish on many popular pieces of buffetware and table service. Refer to specific product pages for item numbers:

VOLLRATH® Setting the Standard™

- Chafers
- Creamers
- Coffee Service
- Gravy and Sauce Boats
- Water Pitchers
- Wine Service

- Normal order procedure is **35 day lead time**
- Minimum order quantity is one — ideal for ordering samples or small quantities
- 3 micron, 99.9% pure Silverplate
  - Process of Nickel Strike, Silver Strike
- Silverplate provides extremely durable plating with average life of 5 to 10 years
- Easy maintenance against tarnishing
- **All sales on silverplated items are final – cannot be cancelled or returned**
- Items can be re-plated by Vollrath on a special order basis

Stainless Steel Serving Trays

new

- Heavy-gauge stainless steel – highly resistant to corrosion, pitting, and rusting
- Satin-finished rim and mirror-finished interior creates a visual contrast that accentuates the food product
- Integral handles for safer carrying and comfort
- Contemporary geometric styling fits a variety of decors
- Dishwasher safe
- Oval trays have integral handles and triangular trays have raised flange for safer carrying & comfort

Rectangular Trays

Square Trays

Round Trays

Triangular Trays

Oval Trays

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
82093	Small Rectangular	12 x 9 (30.5 x 22.9)	3
82094	Medium Rectangular	18 x 10 (45.7 x 25.4)	3
82095	Large Rectangular	21 x 12 (53.3 x 30.5)	3
82090	Small Square	11¾ x 11¾ (29.8 x 29.8)	3
82091	Medium Square	15¾ x 15¾ (40 x 40)	3
82092	Large Square	18½ x 18½ (47 x 47)	3
82096	Small Round	12 (30.5) dia.	3
82097	Medium Round	14 (35.5) dia.	3
82098	Large Round	16 (40.6) dia.	3
82060	Small Oval w/Integral handles	14¾ x 10⅞ (37.5 x 27.6)	3
82061	Medium Oval w/Integral handles	17⅝ x 13 (44.8 x 33.0)	3
82062	Large Oval w/Integral handles	21⅛ x 15½ (53.7 x 39.4)	3
82066	Small Triangular	13 (33.0) dia.	3
82067	Medium Triangular	15 (38.1) dia.	3
82068	Large Triangular	17 (43.2) dia.	3

Buffet and Tabletop Service

Esquire™ Fluted Trays

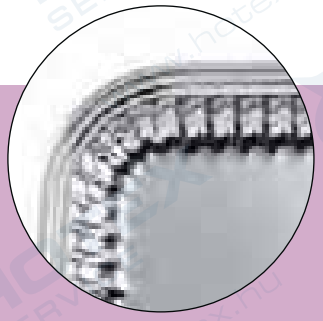
From the elegant fluted design, to the high quality workmanship you expect from Vollrath, you will be amazed how Esquire trays enhance any buffet presentation.

- Mirror-finished heavy-duty 18-10 stainless steel
- Center embossing enhances style and minimizes noticeable wear
- Food-safe contact area so trays will not pit or discolor
- Dishwasher safe

VOLLRATH® Setting the Standard™ NSF

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
82166	Rectangle fluted tray	18¼ x 12½ (46.4 x 31.8)	3
82167	Rectangle fluted tray	21 x 14¼ (53.3 x 36.2)	3
82168	Round fluted tray	12 (30.5)	6
82169	Round fluted tray	14 (35.6)	3
82170	Round fluted tray	16 (40.6)	3
82171	Oval fluted tray	14¾ x 10⅞ (37.5 x 27.6)	3
82172	Oval fluted tray	17⅝ x 13 (44.8 x 33.0)	3
82173	Oval fluted tray	21⅛ x 15½ (53.6 x 39.4)	3

Esquire™ Fluted Tray Detail



Super Pan 3® Trays

MADE IN USA NSF

- 300 series stainless steel construction
- 22 gauge (.8 mm)
- Unique patented ramp
- Built-in anti-jam stacking lugs
- Specially designed reinforced corners
- Integral frame enhances food presentation

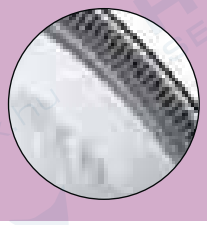
new

ITEM	DIMENSIONS (L X W) IN (MM)	CASE LOT
92002	25⁹⁄₁₆ x 20⅞ (650 x 530)	6
90002	20⅞ x 12¹³⁄₁₆ (530 x 325))	6
90102	13¹⁵⁄₁₆ x 12¹³⁄₁₆ (354 x 325)	6
90202	12¹³⁄₁₆ x 10⁷⁄₁₆ (325 x 265)	6
90502	20⅞ x 6⅜ (530 x 162)	6
90302	6¹⁵⁄₁₆ x 12¹³⁄₁₆ (176 x 325)	6
90402	6⅜ x 10⁷⁄₁₆ (162 x 265)	6

Elegant Reflections™ Serving Trays

Add serving convenience and a touch of class to your buffet table with these Elegant Reflections™ serving trays.

- Mirror-finished heavy-duty 18-8 stainless steel
- Scalloped gadroon edge
- Center embossing enhances style and minimizes noticeable wear
- Food-safe surface is easy to clean and maintain
- Dishwasher safe



Round Serving Trays

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIAMETER IN (CM)	CASE LOT
82100	82366*	Round tray	12⅜ (31.4)	1
82101	82367*	Round tray	15¼ (38.7)	1
82102	82368*	Round tray	18⅝ (47.3)	1

*For silverplate information, see page S4-32

Oval Serving Trays

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
82110	82369*	Oval tray	16 x 11⅝ (40.6 x 29.5)	1
82111	82370*	Oval tray	21¾ x 16 (55.2 x 40.6)	1

*For silverplate information, see page S4-32

Oblong Serving Trays

Trays with handles – NSF Certified

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
82122	82372*	With handles†	17⅞ x 13⅞ (45.4 x 35.2)	1
82123	82373*	With handles†	23½ x 18½ (59.7 x 47)	1
82120**	82380*	Without handles	17⅞ x 13⅞ (45.4 x 35.2)	1
82121**	82371*	Without handles	23½ x 18½ (59.7 x 47)	1

†Does not include handle dimensions
**NSF Certified
*For silverplate information, see page S4-32

Round Gallery Trays

Complement your serving trays with cake stands! (Page S4-46)

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
82130	82374*	Round tray	13 x 1½ (33 x 3.8)	1
82131	82375*	Round tray	15¼ x 1½ (38.7 x 3.8)	1
82132	82376*	Round tray	18 x 1½ (45.7 x 3.8)	1

*For silverplate information, see page S4-32

Odyssey™ Serving Trays

These value priced trays complement casual or formal banquet applications and are ideal for catered events. Various styles to meet your serving needs.

- Tough chrome plating provides long life
- Mirror-finish
- Surface safe for direct food contact
- Premium product at an economy price
- **Handwash only***

*Not dishwasher safe. Recommend cleaning with sponge, mild detergent, and warm water

Gold Trim Trays

- 24K gold trim

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
47260	Rectangle tray	18 1/4 x 12 13/64 (46.3 x 31.3)	6
47266	Rectangle tray	19 1/2 x 14 (50 x 35.5)	6
47264	Oval tray	13 3/4 x 10 (35 x 25.5)	12
47265	Oval tray	18 1/8 x 13 (46 x 33)	12

Classic Round Tray

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
47262	Round tray	14 (35.7)	6

8-Sided Trays

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
47261	8-sided tray	17 1/8 x 10 (43.5 x 25.5)	6
47263	8-sided tray	20 x 13 3/4 (50.5 x 34.5)	6

Victorian Rectangle Tray

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
47267	Rectangular tray	21 3/4 x 15 (55.3 x 38)	6

Odyssey™ Serving Tray Detail

Double Wall Serving Bowls

Complement your Odyssey Trays with Double Wall serving bowls. See page S4-42 to S4-45.

Oval Platters

- Mirror-finished 18-8 stainless steel
- Surface safe for direct food contact
- Sanitary open bead design

ITEM	DIMENSIONS IN (CM)	CASE LOT
47232	12 x 7 1/8 x 7/8 (30.5 x 20.0 x 2.2)	6
47234	13 3/4 x 9 1/8 x 7/8 (34.9 x 23.2 x 2.2)	6
47236	15 3/4 x 10 3/8 x 1 (40.0 x 26.4 x 2.5)	6
47238	18 x 12 x 1 (45.7 x 30.5 x 2.5)	6
47242	21 1/2 x 13 1/2 x 7/8 (54.6 x 34.3 x 2.2)	6

Round Trays

- Mirror-finished 18-8 stainless steel
- Special on the buffet line or at tableside

ITEM	DIMENSIONS IN (CM)	CASE LOT
47212	12 x 3/4 (30.5 x 1.9)	12
47214	13 7/8 x 3/4 (35.2 x 1.9)	12
47216	15 7/8 x 7/8 (40.3 x 2.2)	12

Oblong Serving and Display Trays

MADE IN USA NSF

- Satin-finished stainless steel — heavy-duty construction
- Smooth rounded corners and seamless construction

ITEM	DIMENSIONS IN (CM)	GAUGE	CASE LOT
80130	13 5/8 x 9 3/4 x 5/8 (34.6 x 24.8 x 1.6)	22	6
80150	15 1/8 x 10 1/2 x 5/8 (38.4 x 26.7 x 1.6)	22	6
80170	17 1/8 x 11 5/8 x 5/8 (43.5 x 29.5 x 1.6)	22	6
80190	19 x 12 1/2 x 5/8 (48.3 x 31.8 x 1.6)	22	6

Cater Trays

- Mirror-finished 18-8 stainless steel
- Delicate edging adds touch of elegance

ITEM	DIMENSIONS IN (CM)	CASE LOT
47251	19 x 12 3/8 x 1/2 (48.3 x 31.4 x 1.3)	6

Stainless Steel Plates

- Satin pewter-look 18-8 stainless steel
- Perfect way to present appetizers and desserts

ITEM	DIMENSIONS IN (CM)	CASE LOT
47656	6 (15.2)	12

Did you know?

18-8 Stainless steel is

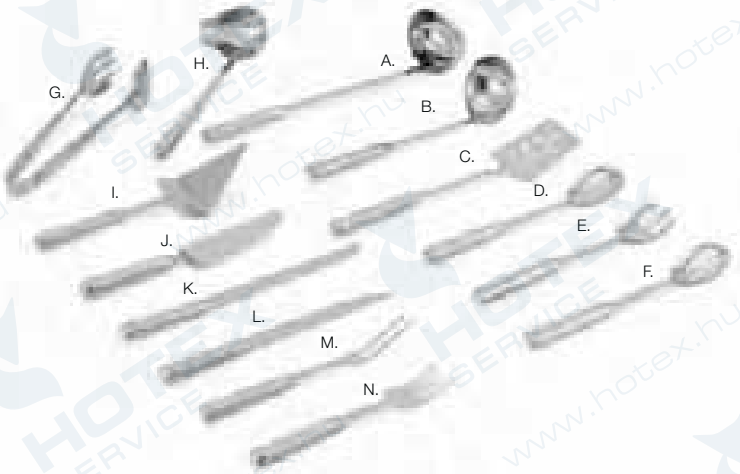
- Dishwasher safe
- Safe for direct food contact
- Very durable
- Won't tarnish or peel

VOLLRATH® Setting the Standard™

Windway® Hollow Handle Buffetware

- One-piece, mirror-finished 18-8 stainless steel
- Thick handles with finger grips fit the hand comfortably
- Gold-plated swirl accent

	ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
A.	**46653**	Oval ladle 6 oz (177.4 ml)	15¼ (38.7)	12
B.	**46641**	Ladle 4 oz (118.3 ml)	12⅝ (32)	12
C.	**46642**	Perforated turner	14⅝ (37.1)	12
D.	**46647**	Solid serving spoon	12¼ (31.2)	12
E.	**46646**	Notched serving spoon	12¼ (31.2)	12
F.	**46650**	Slotted serving spoon	12¼ (31.2)	12
G.	**46645**	Buffet tong	11⅞ (30.2)	6
H.	**46640**	Ladle with spout 2 oz (59.1 ml)	12⅝ (32)	12
I.	**46643**	Pie server	11¾ (29.9)	12
J.	**46644**	Pastry server	11½ (29.2)	12
K.	**46651**	Slicing knife	13¾ (34.9)	12
L.	**46652**	Carving knife	12⁹⁄₁₆ (31.9)	12
M.	**46648**	Pot fork 2-tine	11½ (29.2)	12
N.	**46649**	Cold meat fork 4-tine	10⁷⁄₁₆ (26.4)	12



Spoon Rest

- Mirror-finished stainless steel

See Page S4-49

Enhance your buffet presentation with Hollow Handle Utensils.

Windway Buffet Service, Pages S4-13 and S4-14

Orion Buffet Service, Pages S4-19 and S4-20

Hollow Handle Buffetware

- One-piece, mirror-finished stainless steel
- Comfortable handles with finger grips
- Well-balanced design

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46905	Ladle with spout 1 oz (29.6 ml)	11⁹⁄₁₆ (29.4)	12
46907	Ladle with spout 2 oz (59.1 ml)	12⁹⁄₁₆ (31.9	12
46909	Ladle 4 oz (118.3 ml)	12⁹⁄₁₆ (31.9	12
46930	Perforated turner	14³⁄₁₆ (36.0	12
46935	Pie server	11³⁄₁₆ (28.4	12
46936	Pastry server	11 (27.9	12
46937	Cheese plane	11 (27.9	12
46952	Solid serving spoon	11⅝ (29.5	12

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46960	Slotted serving spoon	12 (30.5)	12
46950	Notched serving spoon	11⅝ (29.5)	12
46956	Cold meat fork 4-tine	10⅜ (26.4)	12
46955	Pot fork 2-tine	11³⁄₁₆ (28.4)	12
48145	Slicing knife with 9" (22.9 cm) blade	13¾ (34.9)	12
48146	Carving knife with 8" (20.3 cm) blade	12¾ (32.4)	12

Kool Touch® Buffetware

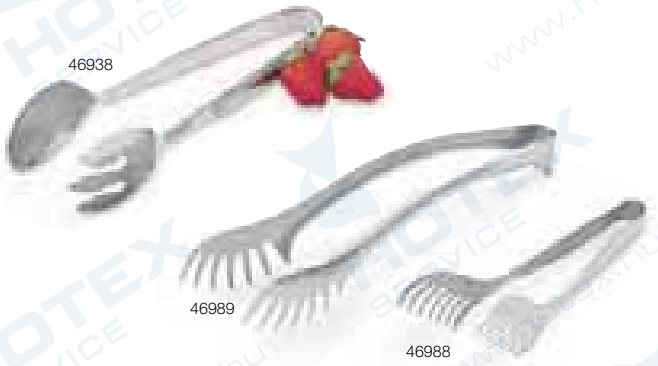
- Attractive black Kool Touch® coating insulates to provide a cool grip
- Heat resistant to 180˚F (82.2˚C)
- 18-8 stainless steel with hollow handles

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46916	Ladle 4 oz (118.3 ml)	12 9/16 (31.9)	12
46918	Pot fork 2-tine	11 3/16 (28.4)	12
46919	Slotted serving spoon	12 (30.5)	12
46917	Solid serving spoon	11 5/8 (29.5)	12
46920	Notched serving spoon	11 5/8 (29.5)	12

Stainless Steel Buffet Serving Tongs

- One-piece, mirror-finished stainless steel
- Stylishly designed for durability and function

ITEM	SILVERPLATE ITEM*	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46929	**48429***	Pastry tong	8 (20)	24
46928	**48428***	Bread tong	9 1/4 (23.5)	12
46927	**48427***	Scalloped serving tong	10 (25)	12
46926	**48426***	Serving tong	8 1/4 (21)	12
46925†	**48425†***	Scissors salad tong	10 (25)	12
46988	—	Spaghetti tong	9 (22.9)	12
46989	—	Spaghetti tong	11 1/2 (29.2)	12
46938	—	Buffet Tong	12 (30.5)	6
46645	—	Buffet Tong (see page 4-43)	11 7/8 (30.2)	6

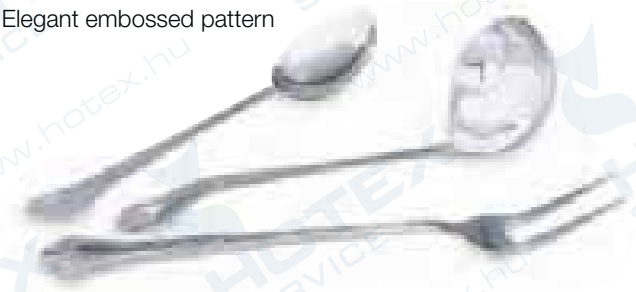


†Two piece construction

*For silverplate information, see page S4-32

Stainless Steel Serving Utensils

- 18-8 stainless steel
- Elegant embossed pattern



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46942	Ladle 2 oz (59.1 ml)	9 (22.9)	12
46944	Ladle 4 oz (118.3 ml)	12 (30.5)	12
46954	Fork	13 (33)	12
46951	Spoon	11 1/2 (29.2)	12
46953	Spoon	13 (33)	12

Stainless Steel Serving Ladles

ITEM	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	CASE LOT
46940	1/2 (14.8)	6 (15.2)	12
46941	1 (29.6)	6 5/8 (16.8)	12
47892	6 (177.4)	12 (30.5)	24

Mobile Breath Guards

new

MADE IN USA

Ideal for Single or Double Sided Buffets!

- Adjustable height 14¼˝ to 25¼˝ (36.20cm x 64.14cm) and angle works with most counter-top serving pieces, chafers, and warmers
- Rugged steel base with powder coating
- Curved acrylic glass which is durable and contemporary
- 3 standard sizes 3´ - 4´ - 5´ (91.44cm - 121.92cm -152.4cm) sized for standard banquet tables, works as single or back to back
- Shipped knocked-down — easy to assemble

ITEM	DIMENSIONS IN (CM)	CASE LOT
MB98720	36 (91.4)	1
MB98721	48 (121.9)	1
MB98722	60 (152.4)	1

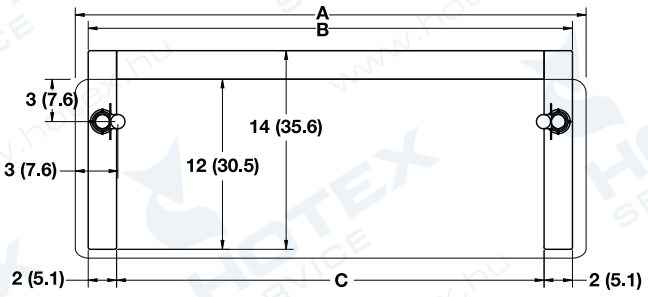
Replacement Parts

ITEM	DIMENSIONS IN (CM)	CASE LOT
98703	Upright (1)	1
98704	Table mount collars (2)	1
9870536	36 (91.4) Base frame	1
9870548	48 (121.9) Base frame	1
9870560	60 (152.4) Base frame	1
9870636	36 (91.4) Acrylic panel	1
9870648	48 (121.9) Acrylic panel	1
9870660	60 (152.4) Acrylic panel	1
98709	Acrylic knob and washer (1)	1

Back to back arrangement

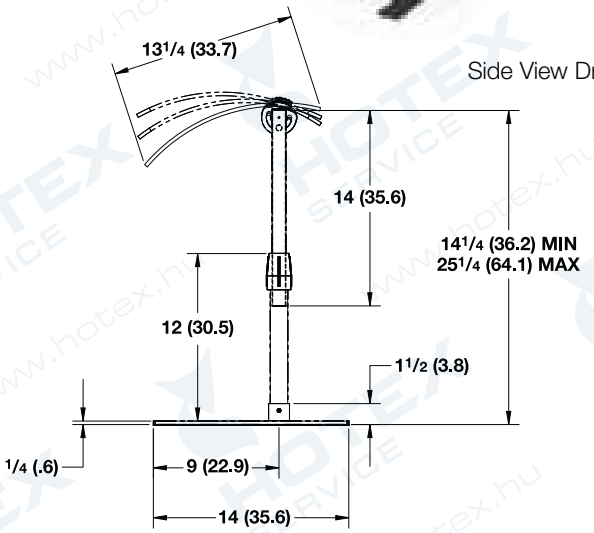
Dimensions - Shown in inches (cm)

Top View Drawing



MODEL	A	B	C
MB98720	36 (91.4)	34 1/8 (86.7)	30 1/8 (76.5)
MB98721	48 (121.9)	46 1/8 (117.2)	42 1/8 (107)
MB98722	60 (152.4)	58 1/8 (147.6)	54 1/8 (137.5)

Side View Drawing



Ideal For Use With These Vollrath Food Serving Products

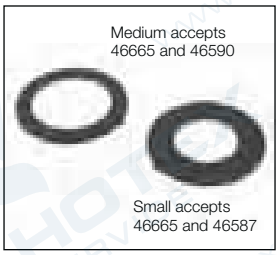
Cayenne® Heated Shelves

Cayenne® Food Warmers & Rethermalizers

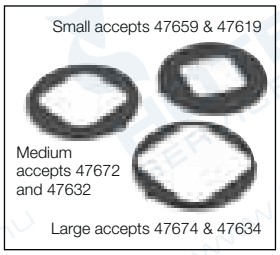
Double Wall Insulated Serving Bowls

Elevation Stands

- Durable heavy duty wire stand with black semi-gloss finish
- Added height makes buffet visually appealing while providing vertical serving space
- Various adaptor plates allow you to use different sizes and shaped bowls
- Utilize bowl covers to add more versatility to your buffet
- Each ring has 9˝ (22.9cm) inside diameter
- Customize and achieve the specific look you want for a variety of menu presentations
- Locator tab properly positions adaptor plate for secure fit
- **Lifetime warranty on stand welds**



Round Adaptor Plates



Square Adaptor Plates

Round trays/bowl covers available
- order separately - see page S4-43

46540

46541

Induction Chafer Stand
See page S4-12

ITEM	DESCRIPTION	RING HEIGHTS IN (CM)	ACCEPTS BOWLS	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46540	Staggered style elevation stand only	5½ (13.97), 7⅜ (18.73), 9½ (24.13)	46667, 46591	20¾ x 22⅜ x 8 11/16 (52.7 x 56.8 x 22.1)	1
46541	Ladder style elevation stand only	3 (7.62), 8⅝ (21.9), 13⅞ (35.2)	46667, 46591	25½ x 9½ x 13⅞ (64.77 x 24.13 x 35.24)	1
46542	ABS Adaptor plate - round - Medium		46666, 46590	7 (17.78) inside diameter	1
46543	ABS Adaptor plate - round - Small		46665, 46587	5½ (13.97) inside diameter	1
46545	ABS Adaptor plate - square - Large		47674, 47634	7⅜ (18.73) square cutout	1
46546	ABS Adaptor plate - square - Medium		47672, 47632	6¼ (15.88) square cutout	1
46547	ABS Adaptor plate - square - Small		47659, 47619	5 1/16 (12.86) square cutout	1

Double Wall Conical Stainless Steel Beverage Bins & Floor Beverage Stand

- Moves beverages off of the tabletop – leaving more room for food presentation/serving
- Double wall construction won't sweat
- Black color stand matches any décor
- Perfect for both self-serve applications or behind a bar
- Makes a great complementary piece to Vollrath's tabletop elevation stands
- **Lifetime warranty on stand welds**

47225 bin shown w/46548 stand

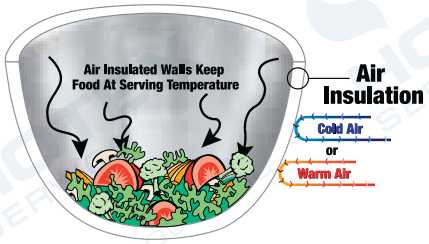
ITEM	DESCRIPTION	OUTSIDE DIMENSIONS IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ (36.8) top dia. x 11¼ (28.6) bottom dia. x 7 (17.8) high	1
47225	Double wall conical beverage bin	21 (53.3) top dia. x 15 (38.1) bottom dia. x 11 (27.9) high	1
46548	Floor stand for beverage bin 47225	26 (66) high x 13¾ (34.9) dia.	1

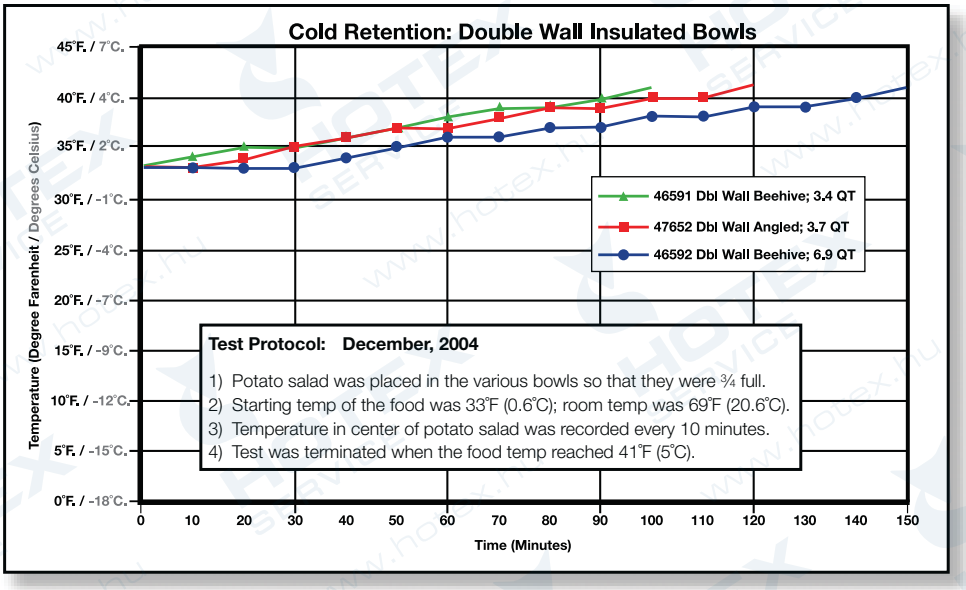
Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Mirror-finished exterior for an upscale look
- Satin-finished interior hides scratches and wear

Does Double Wall Insulation work? See for yourself!

Keep Hot Foods Hot and Cold Foods Cold!





Square Plain Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47659	.75 qt. (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47672	1.8 (1.7)	7¼ x 7¼ x 3⁷⁄₁₆ (18.4 x 18.4 x 8.7)	12
47674	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47675	5.2 (4.9)	10³⁄₁₆ x 10³⁄₁₆ x 5⅛ (25.8 x 25.8 x 13)	4
47677	8.4 (7.9)	11¹³⁄₁₆ x 11¹³⁄₁₆ x 5¹⁵⁄₁₆ (29.9 x 29.9 x 15)	3

Square Beehive Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47619	.75 qt (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47632	1.8 (1.7)	7⁵⁄₁₆ x 7⁵⁄₁₆ x 3½ (18.5 x 18.5 x 8.9)	12
47634	3.2 (3)	8⅝ x 8⅝ x 4¼ (21.8 x 21.8 x 10.8)	6
47635	5.2 (4.9)	9⅝ x 9⅝ x 5³⁄₁₆ (24.4 x 24.4 x 13.1)	4
47637	8.2 (7.8)	11¹³⁄₁₆ x 11¹³⁄₁₆ x 5¹⁵⁄₁₆ (29.9 x 29.9 x 15)	3

Double Wall Insulated Serving Bowls

Satin-Finished Bowls with Contrasting Mirror-Finished Rings

new

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46665①	.75 (.7)	5 11/16 x 3 (14.4 x 7.6)	6
46666①	1.7 (1.6)	7 1/4 x 4 (18.4 x 10.3)	6
46667*①	3.4 (3.2)	9 1/2 x 5 (24.1 x 12.9)	6
46668*①	6.9 (6.6)	11 13/16 x 6 1/2 (30 x 16.5)	3
46669①	10.1 (9.6)	13 3/4 x 6 7/8 (35 x 17.5)	2

*See below for false bottom information ① See below for covers

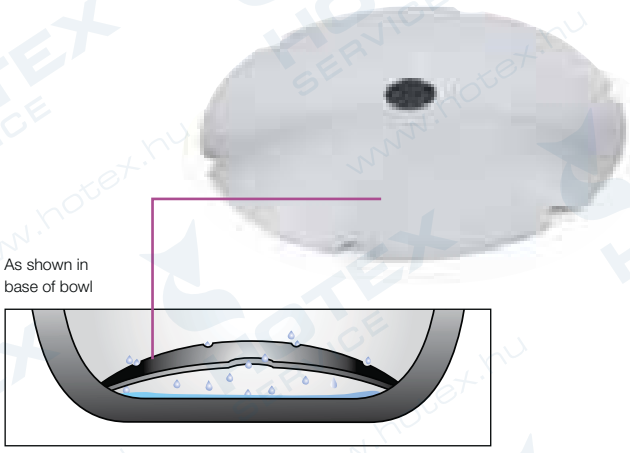
Round Beehive Bowls

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46587①	.75 (.7)	5 11/16 x 3 (14.4 x 7.6)	6
46590①	1.7 (1.6)	7 1/4 x 4 (18.4 x 10.3)	6
46591*①	3.4 (3.2)	9 1/2 x 5 (24.1 x 12.9)	6
46592*①	6.9 (6.6)	11 13/16 x 6 1/2 (30 x 16.5)	3
46569①	10.1 (9.6)	13 3/4 x 6 7/8 (35 x 17.5)	2

*See below for false bottom information ① See below for covers

False Bottoms for Double Wall Round Bowls

- Dome design drains liquid away from food product
- Finger hole for easy removal
- Satin-finished stainless steel



ITEM	DESCRIPTION	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46614	For 46591 & 46667 Bowls	6 x 5/8 (15.2 x 1.6)	6
46615	For 46592 & 46668 Bowls	6 3/4 x 13/16 (17.2 x 2.1)	6

Round Trays/Covers for Double Wall Bowls

new

- 18-8 stainless steel
- Combination satin/mirror finish for beautiful food presentations
- Innovative way to display trayed foods while keeping them cold
- Tray can be used as cover for double wall bowl or as a stand-alone display item

ITEM	DIAMETER IN (CM)	FITS BOWL	CASE LOT
82005	5 11/16 (14.4)	46587/46665	3
82006	7 1/4 (18.4)	46590/46666	3
82007	9 1/2 (24.1)	46591/46667	3
82008	11 3/16 (28.4)	46592/46668	3
82009	13 3/4 (35)	46569/46669	3

Double Wall Insulated Serving Bowls

Angled Bowls

47652

ITEM	CAPACITY QT (L)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47650	1 (.95)	7 3/8 (18.8)	5 1/2 (13.9)	6
47651	1.9 (1.8)	9 1/2 (24)	6 13/16 (17.3)	6
47652	3.7 (3.5)	11 13/16 (30)	5 7/8 (15)	2
47658	5 (4.7)	13 3/4 (35)	9 3/8 (23.8)	2

Angled Beehive Bowls

- Angled design creates elegant presentation that features the food product and provides easy access

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46584	1 (.95)	7 3/8 x 5 1/2 (18.8 x 13.9)	6
46585	1.9 (1.8)	9 7/16 x 6 13/16 (24 x 17.3)	6
46586	3.7 (3.5)	11 13/16 x 8 1/4 (30 x 20.9)	2
46582	5 (4.7)	13 3/4 x 9 3/8 (35 x 23.8)	2

Oval Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47653	1.8 (1.7)	6 3/8 x 8 9/16 x 3 7/8 (16.2 x 21.8 x 9.8)	6
47654	3.8 (3.6)	8 3/8 x 11 x 5 1/8 (21.3 x 28 x 13)	6
47655	7.1 (6.7)	10 5/8 x 13 3/8 x 6 1/2 (27 x 34 x 16.5)	2

Oval Beehive Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46566	1.8 (1.7)	8.4 x 6.4 x 3.8 (21.3 x 16.2 x 9.7)	6
46567	3.8 (3.6)	10.5 x 8.4 x 4.7 (26.6 x 21.3 x 12)	6
46568	7.1 (6.7)	12.75 x 10.6 x 6.1 (32.4 x 27 x 15.6)	2

Triangular Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47667	2 (1.9)	13 3/16 x 8 1/4 x 2 11/16 (33.5 x 21 x 6.8)	6
47668	2.8 (2.6)	15 3/4 x 9 1/2 x 2 1/2 (40 x 24.1 x 6.4)	4
47669	4.3 (4.0)	20 1/8 x 11 11/16 x 2 1/2 (51.5 x 29.6 x 6.4)	4

Rectangular Bowls

- Plain-sided mirror-finished exterior with scalloped top rim
- Sized to match capacity of standard 5 and 10 lb. deli crocks

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47665	2 (1.9)	10 3/8 x 6 3/4 x 3 1/4 (26.2 x 17.1 x 8.3)	6
47666	4.3 (4.0)	13 x 10 5/16 x 3 1/4 (33 x 26.2 x 8.3)	4

Double Wall Insulated Serving Bowls

Conical Bowls

- Mirror-finished exterior and top edge

46581 shown with 46575

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46575	.62 (.59)	6 5/16 x 2 3/4 (16 x 6.9)	1
46576	1.4 (1.3)	7 3/4 x 3 1/2 (20 x 8.8)	1
46577	2.5 (2.4)	9 13/32 x 4 1/4 (24 x 10.8)	1
46578	2.8 (2.6)	11 x 3 7/8 (28 x 9.8)	1
46579	6.4 (6.1)	11 x 7 3/4 (28 x 19.7)	1
46581	1.7 (1.6)	13 x 2 (33 x 5.1)	1

VOLLRATH® Setting the Standard™

Octagonal Bowls

- Pedestal models provide elevation to create a more exciting presentation and flexible serving options

ITEM	CAPACITY QT (L)	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	CASE LOT
47661*	3.8 (3.6)	10 5/8 x 3 15/16 (27 x 10)	6
47662	3.8 (3.6) with 2" (5.1 cm) pedestal base	10 5/8 x 5 15/16 (27 x 15)	4
47663	3.8 (3.6) with 5" (12.7 cm) pedestal base	10 5/8 x 9 (27 x 22.8)	3

*NSF certified

Trumpet Bowl

- Mirror-finished exterior and inside rim

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
47664	3.4 (3.2)	9 5/8 x 5 1/2 (24.5 x 14)	4

Multi-Purpose Bowls

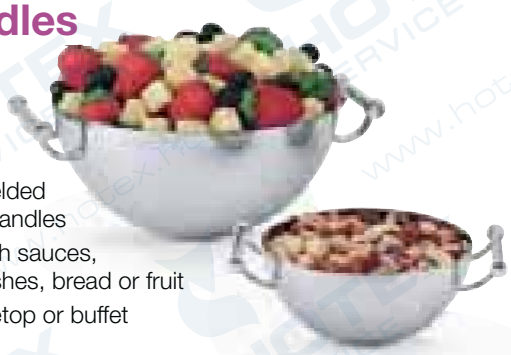
- Stainless steel
- Mirror-finished outside and top rim
- Satin-finished interior for longer life
- Ideal for punch, salads, fresh fruit or pasta

82144

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
47608	5.5 (5.2)	13½ x 7 (34.3 x 17.8)	1
82144	11 (10.6)	15 19/32 x 8½ (39.6 x 21.6)	1
82146	17.5 (16.5)	18 x 9 13/16 (45.7 x 25)	1

Round Serving Bowls with Handles

- Heavy-gauge mirror-finished stainless steel
- Permanently welded stainless steel handles
- Ideal for use with sauces, salads, main dishes, bread or fruit
- Great on a tabletop or buffet



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46625	1 (.95)	6⅛ x 2¾ (15.6 x 7)	1
46626	2 (1.89)	7⅞ x 3½ (20 x 8.9)	1
46627	3.5 (3.31)	9 7/16 x 4⅜ (24 x 11.1)	1

Oval Bowl and Salt & Pepper Set

- Mirror finished stainless steel basket is ideal for breads, rolls, and fruit
- Mirror finished Salt & Pepper rack finishes the elegant presentation

ITEM	DESCRIPTION CAPACITY	OVERALL DIMENSIONS IN (CM)	CASE LOT
46624	Oval Bowl 1.7 qt. (1.6 ml)	10 11/16 x 7 x 2 5/16 (27.1 x 17.8 x 5.9)	1
46603	Salt & Pepper Set 1 oz. (1.6 l)	6 1/16 x 2⅞ x 6 5/16 (15.5 x 7.5 x 16))	1

Salt & Pepper Set Replacement Parts

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46604	1 hole cover	1½ (3.8) dia.	1
46605	10 hole cover	1½ (3.8) dia.	1
46612	Glass for 46603 Shakers	1½ (3.8) dia. x 2½ (6.4) h.	24

Condiment Servers

- Stainless steel — resistant to corrosion, pitting and rusting
- Mirror-finished handle and inside of bowls offer upscale look
- Satin-finished bottom and outside of bowls
- Ideal for nuts, mints, chocolate and candy — for bars and tables
- Large enough to hold the right amount of product, but small enough to keep the product fresh
- Stainless steel hollow rod handle provides easy surface to grab and transport servers

ITEM	DESCRIPTION	SINGLE BOWL CAPACITY: OZ (L)	OVERALL HEIGHT: IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
46635	2 bowl	4 (.12)	3¼ (8.3)	3⅞ (9.8)	1
46636	3 bowl	4 (.12)	3¼ (8.3)	3⅞ (9.8)	1

Elegant Reflections™ Cake Stand

- Heavy-duty mirror finished stainless steel
- All welded construction
- Embossed surface
- Maximizes the versatility of the Elegant Reflection family of trays

ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
82150	12 5/16 (31.3)	4½ (11.3)	1

Wine Buckets

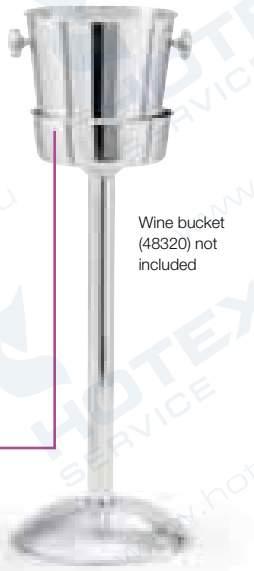
- Classic design and timeless styling
- Heavy-duty mirror-finished stainless steel outside
- Satin-finished inside for longer life
- Stylish handles for easy transport

ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS (DIA X H) IN (CM)	FITS STAND ITEM	CASE LOT
47630	**48330***	Bucket w/handles	8¼ x 8 (21 x 20.3)	47611	1
47625	**48325***	Double bucket w/handles	9⅞ x 9⅛ (25.1 x 23.2)	47621	1
47620†	**48320†***	Bucket w/handles	8¼ x 7¾ (21 x 19.7)	47611	1

†For use on tabletop or in stand
*For silverplate information, see page S4-32

Wine Bucket Stands

- Heavy weighted base
- Mirror-finished stainless steel
- Shipped knocked down in three pieces for quick assembly



ITEM	SILVERPLATE ITEM*	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47611†	**48311†***	Single bottle stand, for 46616, 47617, 47620, 47630, & 52930 buckets	7¾ x 23⅝ (19.7 x 60)	1
47621†	**48321†***	Double bottle stand, for 47625 bucket	8⅝ x 23⅝ (21.9 x 60)	1

†Buckets and stands sold separately
*For silverplate information, see page S4-32

Beehive Style Wine/Champagne Bucket

- Heavy-gauge stainless steel is resistant to corrosion, pitting and rusting
- Mirror-finished exterior for an upscale look
- Satin-finished interior for durability
- Tapered body fits compactly on tabletop
- Dishwasher safe

ITEM	TOP DIAMETER X HEIGHT: IN (CM)	BOTTOM DIA.: IN (CM)	CASE LOT
46609	7½ x 7⅞ (19 x 20)	5⅜ (13.7)	1

Fluted Wine Bucket and Wine Cooler

Fluted Wine Bucket

- Stainless steel with welded handles
- Mirror-finished interior and top rim
- Ideal for use on tabletop or with the 47611 wine stand (above)

Wine Cooler

- Black plastic with bail handle
- 5¾ qt (5.3L)
- Fits 47611, 46800 and 82075 stands

Fluted Wine Bucket

ITEM	TOP DIAMETER X HEIGHT: IN (CM)	BOTTOM DIA.: IN (CM)	CASE LOT
47617	9⁷⁄₁₆ x 8¾ (24 x 22.2)	6½ (16.5)	1

Wine Cooler

ITEM	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
52930	8 (20.3)	10 (25.4)	3

Double Wall Champagne/ Wine Bucket

new

- Stainless Steel
- Double wall construction provides insulation to keep champagne cold
- Satin finish exterior and interior minimizes wear
- Condensation will not form on exterior for clean presentation
- Small footprint takes up little table space
- Durable and will not crack or break like plastic or marble buckets
- Ample room for use with ice but not required
- May be used with Vollrath wine stand (Item **47611**)

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
46616	2.1 (2)	8 (20.3)	7 (17.8)	6

Wine Bucket and Stands

- Satin-finished stainless steel bucket
- Stand accepts all Vollrath wine buckets
- Sturdy tripod stands are chrome-plated

ITEM	DESCRIPTION	CASE LOT
46801	Bucket only — 10⅛" (25.7 cm) H, 8 qt (7.6 L), Top dia: 8¾" (22.2 cm), Bottom dia: 6" (15.2 cm)	6
46800	Stand only, for 46801 and 52930 buckets	1
82075	Stand only — 28" H (71 cm), for 46801 and 52930 buckets	1

Beverage Bins & Floor Beverage Stand

new

- Moves beverages off of the tabletop – leaving more room for food presentation/serving
- Double wall beverage bin won't sweat
- Black color stand matches any décor

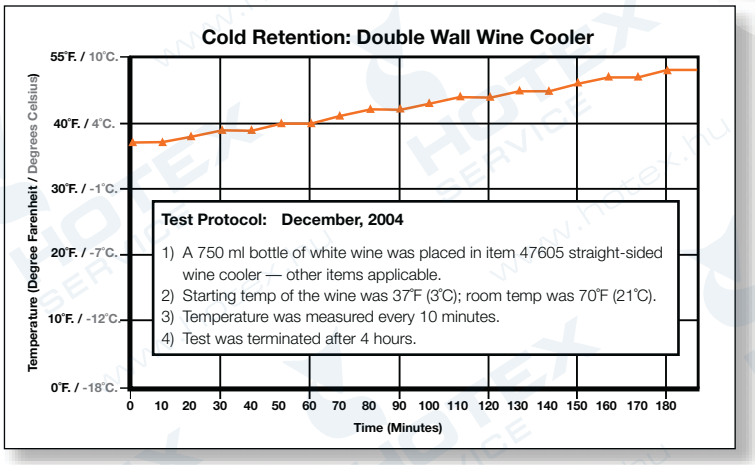
47226

47225 bin shown w/46548 stand

ITEM	DESCRIPTION	OUTSIDE DIMENSIONS IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ (36.8) top dia. x 11¼ (28.6) bottom dia. x 7 (17.8) h.	1
47225	Double wall conical beverage bin	21 (53.3) top dia. x 15 (38.1) bottom dia. x 11 (27.9) h.	1
46548	Floor stand for beverage bin 47225	26 (66) h. x 13¾ (34.9) dia.	1

Double Wall Insulated Wine Coolers

- Stainless steel
- Keeps wines or champagnes chilled for up to 4 hours
- No ice or pre-chilling required, no “sweat”
- Small footprint takes up very little table space
- Durable and will not crack or break like plastic or marble coolers



ITEM	DESCRIPTION	EXTERIOR FINISH	INTERIOR FINISH	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47615	Double wall beehive cooler	Mirror finish	Satin finish	4½ x 7⅞ (11.4 x 20)	1
47605	Double wall straight-sided cooler	Satin finish	Satin finish	4½ x 7¾ (11.4 x 19.7)	1
47616	Double wall hourglass cooler	Mirror finish	Satin finish	5 13/16 x 8⅝ (14.8 x 22)	1

Bottle Coaster/Spoon Rest

- Mirror-finished stainless steel
- Accommodates all standard wine bottles
- Wide rim design helps prevent spills onto tablecloth
- Ideal for use as a spoon rest or as a cover for small ice bucket (**46621**, page S4-52)

ITEM	DIAMETER: IN (CM)	CASE LOT
46622	6⅛ (15.6)	24

Vacuum Wine Saver/Stopper

- Maintains wine quality by removing excess oxygen
- Pump and wine stopper in one unit
- Creates vacuum seal – no leaking
- Textured sides ensures sure grip
- Ideal for operators selling wine by the glass
- Allows for upright or horizontal storage
- Dishwasher safe

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
47609	Vacuum Wine Saver/Stopper	4 x 1¾ (10.2 x 4.4)	6

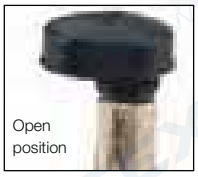
Wine Stopper

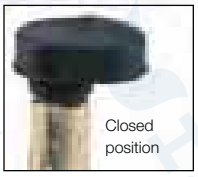
- Unique PVC interior stopper provides tight seal and extends life of wine
- Easy to put on and take off — saving time and effort
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46773	Wine Stopper	1⅝ x 1½ (4.1 x 3.8)	12 packages (2 per package)

Champagne Stopper

- Patented slide feature creates easy, quick seal on bottle
- Unique PVC interior stopper provides tight seal and extends life of champagne
- Oval shape is easy to grab and hold onto
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe





ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46774	Champagne Stopper	2⅝ x 1⅞ x 1½ (6.7 x 4.8 x 3.8)	12 packages (2 per package)

Pulltap's™ Waiter's Corkscrew

- Patented double lever system makes removing the cork effortless
- Ergonomic curved handle
- Five turn Teflon® coated forged steel
- Serrated capsule cutting blade provides easy removal of foil
- Finest waiter's corkscrew you can buy
- Custom imprinting available, contact your Vollrath representative for more details

ITEM	DESCRIPTION	SCREW LENGTH IN (CM)	OVERALL LENGTH* IN (CM)	CASE LOT
47602	Hinged design	2 (5.1)	4⅝ (11.7)	10

*Closed position

Champagne Stopper

- Mirror-finished stainless steel
- For use with champagne, sparkling wine and mineral bottles
- Spring-loaded design creates a tight fit for better sealing

ITEM	DESCRIPTION	CASE LOT
47603	Butterfly style champagne stopper, stainless steel	12

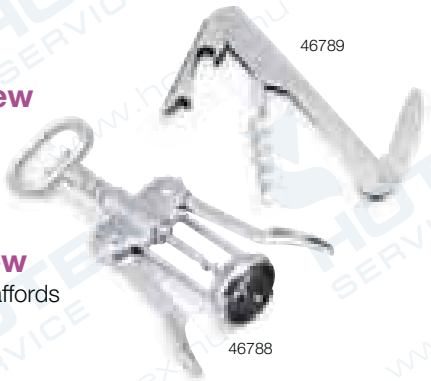
Corkscrews

Waiter's Corkscrew

- Stainless steel
- Pocket style with knife, cork and cap lifter

Winged Corkscrew

- Gear lever action lifter affords easy removal of cork
- Imported from Italy



ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46789	Waiter's corkscrew	4⅝ (11.7)	12
46788	Winged corkscrew and cap lifter	7¼ (18.4)	12

Double Wall Insulated Shakers

- Stainless steel for durability
- Double wall construction eliminates condensation for a secure and comfortable grip
- Rubber gasket prevents leaking
- Easy pull-off top for quick removal
- Dishwasher safe for easy clean-up
- Three unique and attractive shaker styles

new

Square Oval Fluted

47618 47614 47623 Martini glass not included

ITEM	DESCRIPTION	DIMENSIONS: (DIA X H) IN (CM)	CASE LOT
47614	16 oz (.45L) Matte Black Pillar, Square	2⅝ x 9 (6.7 x 22.9)	1
47618	12 oz (.36L) Brushed Nickel, Oval	2⅞ x 7¾ (7.3 x 19.7)	1
47623	12 oz (.36L) Smoked Plum, Fluted	2½ x 7¼ (6.4 x 18.4)	1

Replacement Parts

SQUARE PILLAR ITEM	OVAL ITEM	FLUTED ITEM	DESCRIPTION	CASE LOT
4761401	4761801	4762301	Replacement Cover	1
4761402	4761802	4762302	Replacement Strainer/Gasket	1

3-piece Cocktail Shaker Sets

- Lustrous mirror-finished stainless steel
- Crimped top removes easily
- Simple yet elegant design
- Fun and whimsical beehive design — easy gripping
- Small size perfect for individual service

47612 47622 47610

ITEM	DESCRIPTION	DIMENSIONS: (DIA X H) IN (CM)	CASE LOT
47610	12 oz., Beehive style	2½ x 7 (6.4 x 17.8)	10
47612	24 oz., Beehive style	3½ x 9 (8.9 x 22.3)	5
47622	22 oz., Contemporary style	3½ x 8 (8.9 x 20.3)	12

Martini Glass Racks

We've expanded our line to cover a variety of martini glass sizes. Unique design protects rims from chipping.

See page S5-7 for more information.

Four-Prong Cocktail Strainer and Bar Spoon

- Stainless steel
- Strainer has removable spring for easy cleaning

ITEM	DESCRIPTION	CASE LOT
46787	Strainer fits standard size bar shaker	12
46784	Bar spoon measures 11" (27.9 cm) length	24

Stainless Steel Scoops

- Heavy-duty stainless steel
- Mirror-finished inside, satin-finished outside
- Use for ice, sugar or other dry ingredients

MADE IN USA*

*92110 only, Made in USA, NSF Certified

SCOOP ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
92110	52 (1537.8)	7⅞ x 5¼ (20 x 13.3)	4 (10.2)	6

BAR SCOOP ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46790	5½ (162.7)	5 x 2½ (12.7 x 6.4)	9½ (24.1)	24

Shakers and Malt Cup

- Mirror-finished stainless steel
- Reinforced bases
- Malt cup fits Hamilton Beach mixers

SHAKER ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
46793	30 (887.2)	3⅝ (9.2)	7 (17.8)	12
46791	15 (443.6)	3⅜ (8.6)	4½ (11.4)	12
MALT CUP ITEM				
48070	30 (887.2)	4 (10.2)	6¾ (17.1)	12

Cast Aluminum Scoops

NSF

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

ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	CASE LOT
46890	5 (147.9)	4¾ x 2⅜ (12.1 x 6)	24
46891	12 (354.9)	6¼ x 3⅛ (15.9 x 7.9)	24
46892	23 (680.2)	8 x 4 (20.3 x 10.2)	24
46893	40 (1183)	9 x 4¾ (22.9 x 12.1)	24
46894	55 (1626.7)	10½ x 5½ (26.7 x 14)	20
46895	86 (2543.4)	12 x 6¼ (30.5 x 15.9)	20

Stainless Steel Bowl

All Purpose Bowl

MADE IN USA

- Stainless steel
- All purpose bowl is ideal for mixing, storing, and serving

Ice Bowl

- Mirror-finished stainless steel
- Gadroon top is ideal for ice, drink garnishes, and bar snacks

ITEM	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS (W X H): IN (CM)	CASE LOT
54422	All Purpose	24 (709.8)	5 x 3¼ (12.7 x 8.3)	24
47914	Ice Bowl	40 (1182.9)	7 x 3¼ (17.8 x 8.3)	12

Stainless Steel Ice Bucket

- Mirror-finished exterior, satin-finished interior, stainless steel
- Welded handles for easy transportation
- Compact design fits neatly on table top or perfect for room service

Ice Tong

- Stainless steel
- Beautiful hammered finish

ICE BUCKET	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
46621	1.6 (1.5)	5⅞ x 5½ (15 x 14)	24

ICE TONG	LENGTH: IN (CM)	CASE LOT
47104	6¼ (15.9)	12

Mariner Flatware

- Elegant scalloped pattern
- 18% chrome stainless steel
- Mirror-finished, extra heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48200	Teaspoon	6 1/8 (15.6)	1 dz.
48203	Dessert spoon	7 (17.8)	1 dz.
48205	Bouillon spoon	6 1/8 (15.6)	1 dz.
48204	Iced teaspoon	7 1/2 (19.1)	1 dz.
48208	Serving spoon	8 1/4 (21)	1 dz.
48201	Dinner fork	7 5/8 (19.4)	1 dz.
48207	4-tine salad fork	7 (17.8)	1 dz.
48206	Oyster/shrimp fork	5 5/8 (14.3)	1 dz.
48202	Dinner knife, solid handle	8 3/4 (22.2)	1 dz.
48209	Butter knife, solid handle	6 1/8 (15.6)	1 dz.

Brocade Flatware

- Elegant trim
- 18% chrome stainless steel
- Mirror-finished, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48220	Teaspoon	6 3/8 (16.2)	1 dz.
48223	Dessert spoon	7 3/8 (18.7)	1 dz.
48225	Bouillon spoon	6 1/8 (15.6)	1 dz.
48224	Iced teaspoon	7 3/8 (18.7)	1 dz.
48228	Serving spoon	8 1/4 (21)	1 dz.
48221	Dinner fork	7 1/2 (19.1)	1 dz.
48227	4-tine salad fork	6 1/2 (16.5)	1 dz.
48226	Oyster/shrimp fork	5 3/4 (14.6)	1 dz.
48222	Dinner knife, solid handle	8 7/8 (22.5)	1 dz.

Thornhill™ Flatware

- Traditional design
- 18% chrome stainless steel
- Matte finish, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48150	Teaspoon	6 (15.2)	1 dz.
48151	Dessert spoon	7 (17.8)	1 dz.
48153	Bouillon spoon	6 (15.2)	1 dz.
48154	Iced teaspoon	7 5/8 (19.4)	1 dz.
48152	Serving spoon	8 (20.3)	1 dz.
48162	Dinner fork	7 1/4 (18.4)	1 dz.
48161	4-tine salad fork	6 (15.2)	1 dz.
48160	Oyster/shrimp fork	5 1/2 (14)	1 dz.
48171	Dinner knife, solid handle	8 1/2 (21.6)	1 dz.

VOLLRATH® Setting the Standard™

Queen Anne™ Flatware

- Traditional colonial design
- 18% chrome stainless steel
- Satin-finished, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48114	4-tine salad fork	6 5/8 (16.8)	1 dz.
48113	3-tine salad fork	6 5/8 (17.2)	1 dz.
48131	Dinner knife, hollow handle	9 (22.9)	1 dz.
48133	Dinner knife, hollow handle	9 3/8 (23.8)	1 dz.
48130	Steak knife, hollow handle	9 1/16 (23)	1 dz.
48103	Iced teaspoon	7 1/2 (19.1)	1 dz.
48101	Dessert spoon	7 (17.8)	1 dz.
48100	Teaspoon	6 (15.2)	1 dz.
48104	Serving spoon	8 3/8 (21.3)	1 dz.
48116	Serving fork	8 5/8 (21.9)	1 dz.
48125	Butter knife, hollow handle	7 (17.8)	1 dz.
48115	Oyster/shrimp fork	5 5/8 (14.3)	1 dz.
48102*	Bouillon spoon	6 1/8 (15.6)	1 dz.
48110*	Dinner fork	8 (20.3)	1 dz.
48112*	4-tine dinner fork	7 1/2 (19.1)	1 dz.
48122*	Dinner knife, solid flat handle	9 (22.9)	1 dz.

*Not shown

Steak Knives

Vollrath offers a wide selection of steak knives, styled to match every table setting. All are designed for customer comfort and long life.

- Stainless steel blades
- Wave serrations for easy cutting

Jumbo Handle Knives

- Jumbo size, rounded tip, hollow ground blade
- Black plastic handle knife is dishwasher safe
- Hardwood handle

ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48144	Black plastic handle	4 7/8 (12.4)	9 11/16 (24.6)	12
48148	Riveted wood handle	5 (12.7)	9 7/8 (25.5)	12

Wood Handle Steak Knives

- Rounded tip, hollow ground blade
- Rosewood handle for elegance
- Hardwood handle

ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48147	Riveted wood handle	4 1/8 (10.5)	8 5/16 (21.1)	24
48149	Riveted rosewood handle	4 1/8 (10.5)	8 1/4 (21)	24

Plastic Handle Steak Knife

- Textured handle
- Rounded tip, hollow ground blade
- Dishwasher safe

ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48143	4 3/4 (12.1)	8 3/4 (22.3)	24

Queen Anne™ Steak Knife

- Well-balanced stainless steel hollow handle

ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48130	5 (12.7)	9 1/16 (23)	12

Laminated Wood Handle Knife

- Pointed tip, hollow ground blade
- Laminated wood handle

ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48142	4 (10.2)	8 5/8 (21.9)	12

Wood Handle Steak Knives

- Pointed tip, hollow ground blade
- Hardwood handle

ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48140	Hollow ground blade	4 3/8 (11.2)	8 5/16 (21.1)	24
48141	Pointed tip blade	4 1/8 (10.5)	8 5/16 (21.1)	24

Stainless Steel Plate Covers

MADE IN USA

- Plate covers keep food at its ideal serving temperature for improved customer satisfaction
- 41 stock sizes to choose from or Vollrath can custom make your plate covers
- Stainless steel
- Satin-finish keeps covers looking better longer
- Mirror-finished polish is available at additional charge
- Hemmed finger hole
- In stock for immediate delivery
- **Minimum order is 12**

VOLLRATH® Setting the Standard™

Custom Covers

See page S4-56

Ordering Instructions

Samples are **required** for orders greater than 144 but are recommended for **all** orders.

Plate Cover Warewashing Racks (Page S5-10)

SATIN ITEM	FITS PLATES IN (CM)	HEIGHT IN (CM)	CASE LOT
62332	7 11/16 to 7 3/4 (19.5 to 19.7)	2 5/16 (5.9)	12
62333	7 13/16 to 7 7/8 (19.8 to 20)	2 5/16 (5.9)	12
62334	7 15/16 to 8 (20.2 to 20.3)	2 5/16 (5.9)	12
62335	8 1/16 to 8 1/8 (20.4 to 20.6)	2 5/16 (5.9)	12
62336	8 3/16 to 8 1/4 (20.8 to 21.0)	2 5/16 (5.9)	12
62337	8 5/16 to 8 3/8 (21.1 to 21.3)	2 5/16 (5.9)	12
62338	8 7/16 to 8 1/2 (21.4 to 21.6)	2 5/16 (5.9)	12
62339	8 9/16 to 8 5/8 (21.7 to 21.9)	2 5/16 (5.9)	12
62340	8 11/16 to 8 3/4 (22 to 22.2)	2 5/16 (5.9)	12
62341	8 13/16 to 8 7/8 (22.4 to 22.5)	2 5/16 (5.9)	12
62342	8 15/16 to 9 (22.7 to 22.9)	2 5/16 (5.9)	12
62300	9 to 9 1/8 (22.9 to 23.2)	2 5/16 (5.9)	12
62301	9 3/16 to 9 1/4 (23.3 to 23.5)	2 5/16 (5.9)	12
62302	9 5/16 to 9 3/8 (23.7 to 23.8)	2 5/16 (5.9)	12
62303	9 7/16 to 9 1/2 (24 to 24.1)	2 5/16 (5.9)	12
62304	9 9/16 to 9 5/8 (24.3 to 24.4)	2 5/16 (5.9)	12
62305	9 11/16 to 9 3/4 (24.6 to 24.8)	2 5/16 (5.9)	12
62306	9 13/16 to 9 7/8 (24.9 to 25.1)	2 5/16 (5.9)	12
62307	9 15/16 to 10 (25.2 to 25.4)	2 5/16 (5.9)	12

SATIN ITEM	FITS PLATES IN (CM)	HEIGHT IN (CM)	CASE LOT
62308	10 1/16 to 10 1/8 (25.6 to 25.7)	2 5/16 (5.9)	12
62309	10 3/16 to 10 1/4 (25.9 to 26)	2 5/16 (5.9)	12
62310	10 5/16 to 10 3/8 (26.2 to 26.4)	2 5/16 (5.9)	12
62311	10 7/16 to 10 1/2 (26.5 to 26.7)	2 5/16 (5.9)	12
62312	10 9/16 to 10 5/8 (26.8 to 27)	2 5/16 (5.9)	12
62313	10 11/16 to 10 3/4 (27.1 to 27.3)	2 5/16 (5.9)	12
62314	10 13/16 to 10 7/8 (27.5 to 27.6)	2 5/16 (5.9)	12
62315	10 15/16 to 11 (27.8 to 27.9)	2 5/16 (5.9)	12
62318	11 1/16 to 11 1/8 (28.1 to 28.3)	2 13/16 (5.9)	12
62319	11 3/16 to 11 1/4 (28.4 to 28.6)	2 13/16 (5.9)	12
62320	11 5/16 to 11 3/8 (28.7 to 28.9)	2 13/16 (5.9)	12
62321	11 7/16 to 11 1/2 (29.1 to 29.2)	2 13/16 (5.9)	12
62322	11 9/16 to 11 5/8 (29.4 to 29.5)	2 13/16 (5.9)	12
62323	11 11/16 to 11 3/4 (29.7 to 29.8)	2 13/16 (5.9)	12
62324	11 13/16 to 11 7/8 (30 to 30.2)	2 13/16 (5.9)	12
62325	11 15/16 to 12 (30.3 to 30.5)	2 13/16 (5.9)	12
62326	12 1/16 to 12 1/8 (30.6 to 30.8)	2 13/16 (5.9)	12
62327	12 3/16 to 12 1/4 (31 to 31.1)	2 13/16 (5.9)	12
62328	12 5/16 to 12 3/8 (31.3 to 31.4)	2 13/16 (5.9)	12
62329	12 7/16 to 12 1/2 (31.6 to 31.8)	2 13/16 (5.9)	12
62330	12 9/16 to 12 5/8 (31.9 to 32.1)	2 13/16 (5.9)	12
62331	12 11/16 to 12 3/4 (32.2 to 32.4)	2 13/16 (5.9)	12

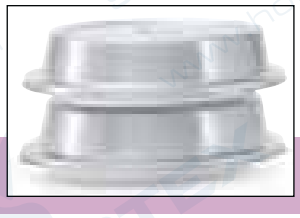
Custom Platter & Plate Covers

Sizing and Imprinting

Vollrath introduces stainless steel oval platter covers to its line of custom covers. Platter & plate covers keep food at proper serving temperature for customer satisfaction.

Oval Platter Cover

- Satin-finished stainless steel for longer life
- Custom fit for stability during transport
- Tapered side walls to ensure stackability when in storage
- Finger hole for easy removal
- Optional mirror-finish for adding elegance
- Extended heights available on request



Ordering Instructions: Minimum order quantity is 24

Oval Platter Covers

1) Measure width & length of plate.

2) Check the PLC range where both dimensions fall and select the proper part number and note this on your purchase order. Note: If plate falls into two PLC ranges, select the higher PLC part number.

PLATTER WIDTH IN (CM)	PLATTER LENGTH IN (CM)	COVER HEIGHT IN (CM)	PART NUMBER	CASE LOT
8¼ to 11¼ (20.9 to 28.5)	9⅜ to 12⅜ (23.8 to 31.4)	2 (5.08)	**PLC-15**	12
9⅝ to 12⅜ (24.4 to 31.4)	10⅝ to 13⅜ (26.9 to 33.9)	2 (5.08)	**PLC-16**	12
10⅞ to 13⅜ (27.6 to 34.0)	12⅛ to 15⅝ (30.8 to 39.7)	2¾ (6.99)	**PLC-17**	12

Instructions Continue Below

3) Send the largest platter/plate sample with your purchase order to The Vollrath Company, L.L.C. Attn: Customer Service, 1236 N. 18th St., Door #1, Sheboygan, WI 53082-0611. Samples are required for orders greater than 144 but are recommended for all orders.

4) After we receive the sample and purchase order, we will acknowledge the order with a new part number.

5) We will confirm model numbers and pricing. Vollrath will only guarantee pricing on orders that have been submitted with sample plates. Order fulfillment is not guaranteed.

6) Custom covers will be slightly larger in diameter than sample plate provided to compensate for normal variations. We cannot guarantee our platter covers will stack solidly if platters are warped.

7) Lead time: 3 Weeks after receipt of purchase order.

Round Plate Covers

1) Measure five plates at their widest point. Choose the largest one.

2) Select the part number based on plate diameter.

PLATE DIAMETER	COVER HEIGHT IN (CM)	PART NUMBER	CASE LOT
7 11/16" (19.5 cm) to 9" (22.86 cm)	2 5/16 (5.9)	**PLC-08**	12
9" (22.9 cm) to 10" (25.4 cm)	2 5/16 (5.9)	**PLC-09**	12
10 1/16" (25.6 cm) to 11" (27.9 cm)	2 5/16 (5.9)	**PLC-10**	12
11 1/16" (28.1 cm) to 12" (30.5 cm)	2 13/16 (7.1)	**PLC-11**	12
12 1/16" (30.6 cm) to 12¾" (32.4 cm)	2 13/16 (7.1)	**PLC-12**	12

Instructions Continue Below

Round Plate Cover

8) Mirror-finish: Add "**-M**" to part number. (ie: **PLC-15-M**) Additional charge applies.

Note: Custom Plate Covers cannot be cancelled or returned. Custom product orders are completed with over/under shipments not to exceed plus or minus 10% of the original order quantity

Triennium® Beverage Service

The unique look of this collection will create a memorable impression for all patrons.

Your choice of mirror-finished or satin-finished provides the opportunity to match almost any decor.

- Stainless steel is resistant to corrosion, pitting and rusting
- Unique triangular body design elevates the overall appearance of any establishment
- Satin-finished interior minimizes the appearance of wear — extends life of product
- Knob top lid for easy refilling
- Sturdy hidden hinge design for greater durability
- Seamless spouts offer an elegant look, precise directional pouring and easy cleaning
- Offered in a variety of sizes to accommodate individual table service as well as a buffet presentation
- Dishwasher safe

Triennium® bottom view

Mirror-finished Triennium®

MIRROR-FINISHED	SATIN-FINISHED	DESCRIPTION	HEIGHT IN (CM)	CASE LOT
46200	46300	10 oz (.3 L) coffee pot	7⅞ (20)	1
46201	46301	20 oz (.6 L) coffee pot	5¼ (13.3)	1
46202	46302	34 oz (1.0 L) coffee pot	6⅛ (15.6)	1
46203	46303	2.3 qt (2.2 L) coffee pot	8⅜ (21.3)	1
46204	46304	2.3 qt (2.2 L) water pitcher	7⅞ (20)	1
46206	46306	2.3 qt (2.2 L) water pitcher with ice guard	7⅞ (20)	1
46207	46307	12 oz (.35 L) tea pot	3 (7.6)	1
46208	46308	9 oz (.29 L) open creamer	3¾ (9.5)	12
46209	46309	9 oz (.29 L) covered creamer	3¾ (9.5)	8
46000	46400	8.5 oz (.25 L) covered sugar bowl	2¼ (5.7)	12

Orion™ Beverage Service

- Stainless steel
- Gooseneck spouts for easy pouring while offering an elegant design
- Hollow tubular handle is easy to grip and stays cool
- Sturdy hinge for greater durability
- Mirror-finished exterior, satin-finished interior

46595

46596

46598

46594

46593

46634

46633

46597

ITEM	DESCRIPTION	CAPACITY OZ (L)	HEIGHT IN (CM)	CASE LOT
46593	Coffee pot	12 (.35)	4½ (11.4)	1
46594	Coffee pot	20 (.6)	5⅛ (13.0)	1
46595	Coffee pot	34 (1)	5⅞ (15.0)	1
46596	Coffee pot	68 (2)	7 11/16 (19.5)	1
46597	Sugar server	12 (.35)	3⅜ (8.5)	1
46598	Covered creamer	12 (.35)	4½ (11.4)	1
46633	Open creamer	8 (.25)	3½ (8.9)	1
46634	Water pitcher	68 (2)	6¾ (17.1)	1

Bell-Shaped Pitchers

- High-quality stainless steel to resist rusting and pitting
- All welded handles
- Seamless construction and satin-finished
- Hollow handle stays cool

ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
82020	2 1/8 (2)	8 (20.3)	4
82030	3 1/8 (2.9)	9 (22.9)	4
82040	4 1/8 (3.9)	10 3/8 (26.4)	4
92020*	2 1/8 (2)	8 (20.3)	4

*Mirror finished - NEW

Water Pitcher

- Mirror-finished exterior, satin-finished interior, stainless steel
- Welded base provides stability to reduce tipping and spilling
- Welded ice guard allows for easy pouring
- Welded hollow tubular handle for easy and stable gripping

ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46599	1.9 (1.8)	9 1/16 (23)	1

Water Pitchers

- Stainless steel
- Ice guard reduces splashing and spills for trouble-free pouring
- 46402 has comfortable hollow handle

ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46403	2 (1.9)	9 1/4 (23.5)	1
46402	2 (1.9)	7 1/4 (18.4)	6

Stainless Steel Pitcher

- Heavy-gauge stainless steel
- Mirror-finished exterior
- Satin-finished interior hides scratches and wear
- Welded base for stability
- Welded ice guard allows for easy pouring
- Welded hollow tubular handle for easy and comfortable grip

ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
46623	1 (.95)	7 1/16 (18)	3 15/16 (10)	1

Straight-Sided Pitcher

- Bright finish, 300 series stainless steel
- Without ice guard

ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
81020	2 (1.9)	6 3/8 (16.2)	5 1/8 (13)	4

Aluminum Water Pitcher with Ice Guard

- Satin-finished
- Riveted handle
- **Handwashing recommended**

ITEM	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
68174	2 1/8 (2)	7 7/8 (20.1)	12

SwirlServe® Beverage Servers

*Not for use in microwave

SwirlServe insulated server keeps beverages hot or cold for hours. Customer customization, exclusively available from Vollrath, easily identifies decaffeinated and regular coffee and other drinks like milk or tea.

- Orange, brown, and white tabs allow for easy differentiation
- Durable polycarbonate inner liner is odorless and stain resistant
- Polyurethane insulation in body and cover
- Exterior looks like porcelain but is actually impact-resistant plastic
- **Handwashing recommended**

Tilt & Pour® SwirlServe® Beverage Servers

- NSF certified pouring system lets you pour without pressing buttons
- Self-closing spout disassembles for easy cleaning

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52126	52124	10 (295)	12
52142	52132	20 (591)	12
52140	52130	42 (1242)	12
52144	52134	64 (1892)	6

Additional Covers* for Tilt & Pour®

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52127	52125	10 (295)	6
52143	52133	20 (591)	6
52141	52131	42 (1242)	6
52145	52135	64 (1892)	6

*Covers are interchangeable with SwirlServe® covers

Tilt & Pour® Cover

SwirlServe® Hot-N-Cold Beverage Servers

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52122	52120	10 (295)	12
52172	52162	20 (591)	12
52170	52160	42 (1242)	12
52174	52164	64 (1892)	6

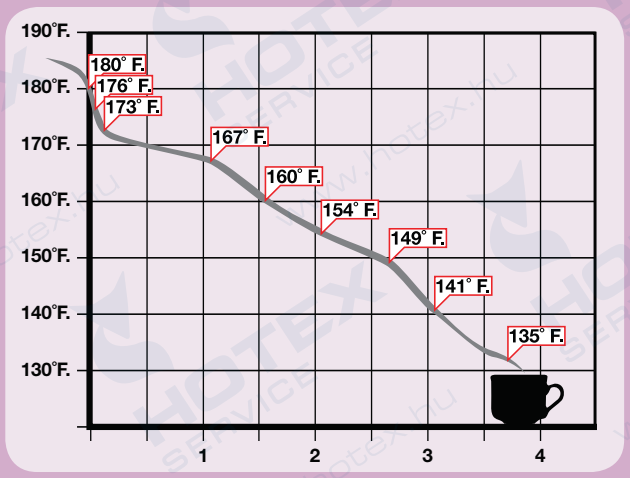
Additional Covers* for SwirlServe®

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52123	52121	10 (295)	6
52173	52163	20 (591)	6
52171	52161	42 (1242)	6
52175	52165	64 (1892)	6

*Covers are interchangeable with Tilt & Pour® covers

VOLLRATH® Setting the Standard™

SwirlServe® Beverage Server Heat Retention Test



Average Loss: 0.188°F per minute over a 4 hour span

Coffee Server with Gadroon Base

- Mirror-finished stainless steel will not tarnish
- Wide gadroon base
- Hollow handle
- Thumb tab for single-handed cover opening

ITEM	SILVERPLATE ITEM*	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46565	48365*	2 (1.9)	8½ (21.6)	6

*For silverplate information, see page S4-32

Coffee Decanters

- Mirror-finished stainless steel
- Comfortable black plastic handle
- Designed to fit standard stove top and coffee warmers
- Available plain or with permanently stamped "DECAF" on neck band

ITEM	DESCRIPTION	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46570	Plain	2 (1.9)	6½ (16.5)	1
46580	Decaf	2 (1.9)	6½ (16.5)	1

Tea and Coffee Server

- Mirror-finished stainless steel
- Built-in strainer for serving tea
- 46370 hollow handle insulates for comfortable pouring

ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46314	Flat Handle	10 (296)	4¼ (10.8)	12
46370	Hollow Handle	12 (355)	4 (10.2)	12

Bell Creamers

- Mirror-finished stainless steel
- Excellent choice for serving cream, sauces, and dressings

ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46003	3 (89)	2 (5.1)	24
46005	5 (148)	2¾ (7)	12
46008	8 (237)	3⅛ (7.9)	12

Gooseneck Servers

- Mirror-finished stainless steel
- Elegance in traditional or gadroon edge styles
- Hinged cover for easy refilling
- Hollow handle insulates for comfortable and cool pouring

ITEM	SILVERPLATE ITEM*	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46310	—	Traditional	10 (296)	4¼ (10.8)	12
46312	48312*	Gadroon edge	10 (296)	4¾ (12.1)	12

*For silverplate information, see page S4-32

Creamer/Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed refilling
- Wide gadroon base for greater stability

ITEM	SILVERPLATE ITEM*	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46205	—	Gadroon base	5 (148)	3½ (8.9)	12
46516	—	Standard	10 (296)	4 (10.2)	12
46560	48360*	Gadroon base	10 (296)	4½ (11.4)	12
46517	48317*	Gadroon base	16 (473)	5½ (14)	12

*For silverplate information, see page S4-32

Economy Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed easy refilling
- Stacking server has recessed cover design to allow stacking for compact storage

ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46210	Closed handle	10 (296)	4 (10.2)	12
46211	Open handle	10 (296)	4 (10.2)	12
46212	Stacking server	10 (296)	3¼ (8.3)	12

Insulated Server

- Mirror-finished stainless steel
- Double wall construction for moisture free exteriors and excellent temperature retention
- Easy cleaning seamless interiors

ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46613	Server with hinged insulated cover	10 (296)	3¼ (8.3)	12

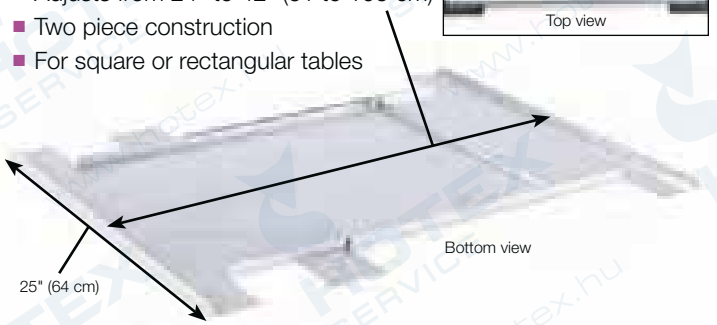
Condiment Jar Cover

- Mirror-finished stainless steel
- Features spoon slot for no-mess service
- Fits 6½ oz (192 ml) jar

ITEM	DIAMETER: IN (CM)	CASE LOT
47648	3⅛ (7.9)	48

Table Joiner

- Plated steel
- Adjusts from 24" to 42" (61 to 106 cm)
- Two piece construction
- For square or rectangular tables



ITEM	DESCRIPTION	CASE LOT
97299	Table joiner	3

Gravy Boats

- Mirror-finished stainless steel
- Gadroon edge base
- Easy to use pouring spout
- All welded construction

ITEM	SILVERPLATE ITEM*	CAPACITY OZ (ML)	CASE LOT
47573	**48373***	3 (89)	12
47575	**48375***	5 (148)	12
47578	**48378***	8 (236)	12

*For silverplate information, see page S4-32

Tureen

- Stainless steel
- For elegant service of beverages, soups or your special dish
- Sturdy welded base and side handles

ITEM	CAPACITY QT (L)	HEIGHT W/BASE IN (CM)	CASE LOT
47845	5 (4.7)	4⅞ (12.4)	6

Utility Servers

- Chrome-plated welded wire rack
- Stainless steel bowls
- 99615, 47633 & 47631: Full Sets include 1 rack and 3 bowls

VOLLRATH® Setting the Standard™

99615

47633

47631

Three-Way Servers

ITEM	DESCRIPTION	CASE LOT
99615*	Dimensions (W x H): 8" x 7⅜" (20.3 x 18.7 cm)	1
69260	Bowl only — 6 oz (177 ml) 3" x 1⅞" (7.6 x 4.7 cm)	12
99262	Replacement cover — fits 69260 bowls	12
47633	Dimensions (W x H): 8½" x 8¾" (21.6 x 22.2)	6
47601	Bowl only — 10 oz (295 ml) 3½" x 2½" (9 x 6.4 cm)	12
47631	Dimensions (W x H): 9½" x 8¾" (24.1 x 22.2)	6
47522	Bowl only — 12 oz (355 ml) 4⅛" x 2³⁄₁₆" (10.4 x 5.5 cm)	12

*Includes bowl covers

99575

Revolving Servers

- Chrome-plated welded wire rack
- Rack revolves for easy access
- Includes 12 oz (355 ml) stainless steel bowls

ITEM	DESCRIPTION	CASE LOT
99575	4-way, 11½ x 10¼" (29.2 x 26.0)	1
47522	Bowl only — 12 oz (355 ml), 4⅛" x 1³⁄₁₆" (10.4 x 5.5 cm)	12
69290	Bowl only — 14 oz (413.6 ml), 3" x 1⅞" (7.6 x 4.7 cm)	12

Three-Way Revolving Server

- Rack revolves for easy access
- 99637 includes three 10 oz (295 ml) stainless steel bowls
- Stainless steel base with convenient plastic carry handle

ITEM	DESCRIPTION	CASE LOT
99637	Server (W x H): 8¼" x 5¾" (20.9 x 14.6 cm)	1
99636	Bowl: 10 oz (295 ml) 4" x 2½" (10 x 6.3 cm)	12

Paneled Sherbet Dishes and Bowl

- Mirror-finished stainless steel
- 48013 and 48015 dishes have scalloped top
- Wide gadroon base for added stability and style

48013

48015

46701

ITEM	SILVERPLATE ITEM*	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
48013	**48313***	3½ (103)	1⅞ (4.8)	12
48015	**48315***	5 (148)	2¼ (5.7)	12
46701	**48301***	16 (473)	3⅜ (8.6)	12

*For silverplate information, see page S4-32

Stainless Steel Ramekins and Transfer Vessels

- Stainless steel is resistant to corrosion and dishwasher safe
- One piece construction is durable and easy to clean
- Spouted bowl provides directional pour — no mess
- Comfortable round handle for a sure grip
- Mirror-finished exterior provides upscale look
- Satin-finished interior and bottom minimizes wear and scratches
- Ideal for sauces, salad dressing, and other condiments — dry or wet ingredients
- Will not stain, pit, or crack like plastic or china ramekins

RAMEKIN	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46654	2 (59.1)	1 1/4 (3.1)	2 7/16 (6.1)	13/16 (2.0)	12
46655	3 (88.7)	1 3/8 (3.5)	2 3/4 (7.1)	7/8 (2.2)	12
46661	4 (118.0)	1 1/2 (3.7)	3 (7.6)	13/16 (2.0)	12

TRANSFER VESSEL	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46656	4 (118)	1 1/2 (3.7)	3 1/16 (7.9)	13/16 (2.0)	12
46657	8 (236)	1 15/16 (4.9)	3 7/8 (9.8)	7/8 (2.2)	12
46658	12 (354)	2 3/16 (5.5)	4 7/16 (11.2)	15/16 (2.4)	12
46659	16 (473)	2 7/16 (6.1)	4 7/8 (12.3)	1 1/8 (2.9)	12

Stainless Steel Au Gratins

- Mirror-finished stainless steel
- Go straight from oven or broiler to table
- Integral handle for carrying or gripping

Oval Au Gratins

ITEM	CAPACITY OZ (ML)	OVERALL DMENSIONS IN (CM)	INSIDE TOP DIAMETER IN (CM)	CASE LOT
47428	8 (236)	8 x 4 1/2 x 1 1/8 (20.3 x 11.4 x 2.9)	6 (15.2)	12
47422	12 (355)	9 x 5 x 1 3/8 (22.9 x 12.7 x 3.5)	7 1/8 (18.1)	12
47425	15 (443)	10 1/2 x 5 3/4 x 1 3/8 (26.7 x 14.6 x 3.5)	8 1/4 (21)	12
47429	20 (591)	10 1/2 x 6 x 1 3/8 (26.7 x 15.2 x 3.5)	8 1/4 (21)	12

Round Au Gratins

ITEM	CAPACITY OZ (ML)	INSIDE DIAMETER IN (CM)	OUTSIDE DIAMETER IN (CM)	CASE LOT
47406	6 (177)	5 1/2 (14)	6 3/4 (17.1)	12
47408	8 (236)	5 3/4 (14.6)	7 1/4 (18.4)	12

Sauce Cup

- Stainless steel
- Mirror-finished outside, satin-finished inside
- Sized for individual condiment service
- Retains temperature longer and helps reduce food waste

ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46713	3 (89)	1 5/8 (4.1)	2 9/16 (6.5)	12

Sauce Bowl, Sherbet and Dessert Cup

- Mirror-finished stainless steel
- **46772/48372** Sauce Bowl and **48003/48303** Sherbet have gadroon top edge
- **46704** Dessert Cup has paneled design for sauces, relishes, or butter

ITEM	SILVERPLATE ITEM*	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46772	48372*	2 (59)	3 (7.6)	3 (7.6)	72
48003	48303*	3 1/2 (103)	2 (5.1)	3 13/16 (9.6)	72
46704	—	4 (118)	1 5/8 (4.1)	3 5/8 (9.3)	48

*For silverplate information, see page S4-32

Cake/Pie Server

- Stainless steel blade
- Riveted durable rosewood handle

ITEM	OVERALL LENGTH: IN (CM)	CASE LOT
48083	10¾ (27)	12

Cake Stands

48023:

- Mirror-finished stainless steel
- Elevates desserts to add visual interest and conserve room on buffet line
- Shipped knocked down and assembles easily

82150:

- All welded construction
- Stainless steel
- Embossed surface

ITEM	DIAMETER IN (CM)	HEIGHT W/BASE IN (CM)	CASE LOT
48023	13 (33)	6⅝ (16.8)	1
82150	12 5/16 (31.3)	4½ (11.3)	1

Tulip Sundae

- Mirror-finished stainless steel
- Gadroon edge base
- Ideal for an attractive dessert presentation

ITEM	CAPACITY QT (ML)	HEIGHT IN (CM)	CASE LOT
48060	6 (177)	4⅝ (12)	12

Napkin Holder

- Mirror-finished stainless steel
- Spring loaded holders dispense napkins one at a time
- Rubber feet will not mar or discolor table or countertop

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
46798	135 napkin capacity	3½ x 7 (8.9 x 17.8)	12

Counter Menu Holder

- Stainless steel
- Screw-on assembly
- Set includes brackets
- 15½" (39.4cm)

ITEM	ABOVE COUNTER HEIGHT: IN (CM)	CASE LOT
46797	4 (10.2)	12

Condiment and Card Holder

- Stainless steel
- Sanitary, rounded corners

ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46796	2½ x 1½ x 1½ (6.4 x 3.8 x 3.8)	24

Card and Menu Holders

- Stainless steel
- 46795: Weighted cast base adds stability

46794 92070 46795

ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
46795	1⅛ (2.9)	1½ (3.8)	36
46794	2¼ (5.7)	1¾ (4.4)	60
92070	2⅛ (5.4)	1¾ (4.4)	72

Tray Card Holder

MADE IN USA

- Ideal for hospital trays

ITEM	HEIGHT: IN (CM)	CASE LOT
92080	¾ (1.9)	72

Oyster Plate and Seafood Shell

- Mirror-finished stainless steel
- Go from oven to the table for faster service

46745 46735

ITEM	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46745	Oyster plate, 6 well	10⅜ dia. (26.3)	12
46735	Seafood shell	5 x 5½ x ⅝ (12.7 x 14.0 x 1.6)	12

Snail Plate

- Mirror-finished stainless steel
- Six embosses ideal for escargot, house specialties or deviled eggs

ITEM	DIMENSIONS: IN (CM)	CASE LOT
46746	6⅞ x 5⁷⁄₁₆ x ¾ (17.5 x 13.8 x 1.8)	24

Snail Tong

- Mirror-finished stainless steel
- Provides a comfortable and secure grip on slippery shells
- Durable self-closing spring

ITEM	HEIGHT: IN (CM)	CASE LOT
46760	6 (15.2)	12

Supreme Set

- Mirror-finished stainless steel
- Set consists of 46701, 46704, and 46706 or 46701 and 46709
- Order parts separately

ITEM	DESCRIPTION	DIMENSIONS: OUTSIDE DIA. IN (CM)	CASE LOT
46701	16 oz (473 ml) paneled bowl with gadroon base	5⅛ (12.8)	12
46704	4 oz (119 ml) paneled cup	3¹¹⁄₁₆ (9.2)	48
46706	Slotted ring	5³⁄₁₆ (13.0)	12
46709	1-piece slotted ring and cup	5³⁄₁₆ (13.0)	12

Lobster/Nut Crackers

- Both styles offer comfortable grip and smooth-acting hinge
- Forged stainless steel cracker offers superb durability

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46763	Stainless steel, forged	6 1/4 (15.9)	12
46764	Polished chrome-plated	6 (15.2)	24

Butter Melter

- Stainless steel base with oval vents
- Stainless steel pan with rosewood handle and pouring spout

ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46777	4.25 (125.7)	3 5/8 (9.2)	1
45710	Pan only, Outside dia. 3 5/8" (9.2 cm), Handle 2 7/8" (7.3 cm)		12
45711	Candle cup only		12

Butter Melters

- Chrome-plated welded wire stand
- Same stand – flip one way for 46771, flip over for 46770
- Complete with butter pan or cup, candle holder and candle

ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46770	With pan	5 (148)	5 5/8 (14.3)	1
46771	With #13200 3 oz (89 ml) cup	3 (89)	5 5/8 (14.3)	6

ITEM	DESCRIPTION	DIAMETER: IN (CM)	HANDLE: IN (CM)	CASE LOT
46781	Pan only	3 1/2 (8.9)	3 1/4 (8.2)	12
13200	3 oz cup only	3 1/8 (7.8)	–	12

Butter Melter

- Chrome-plated welded wire stand
- Includes glass candle holder, candle and pan

ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46776	3.25 (96)	5 (12.7)	12
45691*	Pan only — stainless steel		12
45690	Stand only — chrome		12
45801	Candle holder only — glass		12

*Top dia. 3 1/4" (8.2) cm, Bot. dia. 2 5/8" (6.6) cm, Handle 1 1/4" (3.2) cm

Sizzling Platter and Underliner

MADE IN USA

- Heavy-duty 16 gauge stainless steel for greater durability
- Constructed from high temperature polyester, underliner helps maintain temperature for greater customer satisfaction
- Features built-in handles for easy, comfortable handling
- Underliner resists chipping and breaking
- Dishwasher safe

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
81170	Oval platter with underliner	13 3/4 x 8 5/16 (34.9 x 21.1)	12
81180	Oval platter only	11 3/4 x 7 3/4 (29.8 x 19.7)	12
81190	Oval underliner only	13 3/4 x 8 5/16 (34.9 x 21.1)	12

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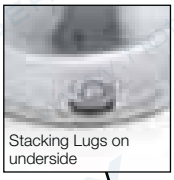
Six-Compartment Tray

- Heavy-duty stainless steel with stacking lugs
- Mirror-finished stainless steel



ITEM	DIMENSIONS (L X W X D) IN (CM)	CASE LOT
47252	15½ x 11⅝ x ¾ (39.4 x 29.5 x 1.9)	24

Drink or Soup Cup

- Mirror-finished stainless steel
- One-piece construction with integral handle

ITEM	CAPACITY OZ (ML)	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47555	9 (266)	3½ (8.9)	2 7/32 (5.6)	12
47556	11 (325)	3½ (8.9)	2⅜ (6)	12

Soup Bowl

- Mirror-finished stainless steel

ITEM	CAPACITY OZ (ML)	OUTSIDE DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47536	16.3 (482)	6 (15.2)	1¾ (4.5)	12

Tumbler

MADE IN USA

- Mirror-finished 300 series stainless steel

ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
68520	12 (354)	3⅛ (8)	2 1/16 (5.2)	4 9/16 (11.5)	12

Squeeze Dispensers

MADE IN USA

- No-drip design helps prevent table and counter mess
- Available in red (ketchup), yellow (mustard) and clear (all purpose)
- 12 oz (354 ml) bottles - use with item 56116 bottle holder
- Low density polyethylene

Sauce Dispenser Holder

Fits 12 oz (354 ml) squeeze dispensers. See page S3-34.

56116

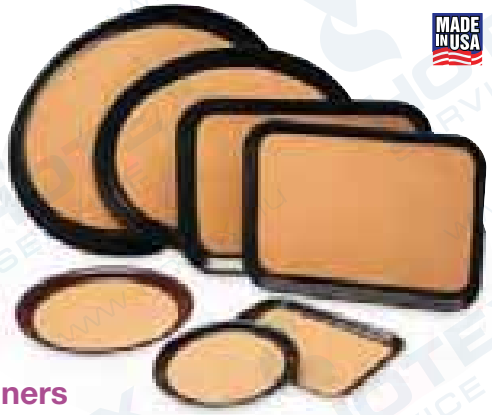
ITEM	COLOR	CAPACITY OZ (ML)	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
52060	Clear	8 (236)	2 (5.1)	7¼ (18.4)	12
52061	Red	8 (236)	2 (5.1)	7¼ (18.4)	12
52062	Yellow	8 (236)	2 (5.1)	7¼ (18.4)	12
52063	Clear	12 (354)	2¼ (5.7)	8⅛ (20.6)	12
52064	Red	12 (354)	2¼ (5.7)	8⅛ (20.6)	12
52065	Yellow	12 (354)	2¼ (5.7)	8⅛ (20.6)	12

Cork-Lined Laminated Serving Trays and Liners

- Multi-layer construction with molded-in cork surface
- Helps prevent slipping even when wet
- Liner will not peel or warp for longer life
- Self-adhesive non-skid cork liners for trays without cork surface
- Tray color: Brown

86338

86360



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
86326	Rectangular	12 x 16 (30.5 x 40.6)	12
86328	Rectangular	14 x 18 (35.6 x 45.7)	12
86330	Rectangular	15 x 20 (38.1 x 50.8)	12
86331	Rectangular	16 x 22 (40.6 x 55.9)	12
86333	Oval	20 x 25 (50.8 x 63.5)	6
86334	Oval	23 x 28 (58.4 x 71.1)	6
86336	Round	11 (27.9)	12
86339	Round	14 (35.6)	12
86341	Round	16 (40.6)	12
86338	Beer tray, round	12½ (31.8)	12

Cork Tray Liners

ITEM	FITS TRAYS IN (CM)	LINER DIMENSIONS IN (CM)	CASE LOT
ROUND LINERS			
86350	11 (27.9)	9⅛ (23.2)	12
86351	12 (30.5)	11 (27.9)	12
86352	14 (35.6)	12⅛ (30.8)	12
86353	16 (40.6)	12 15/16 (32.9)	12
OVAL LINERS			
86360	20 x 25 (50.8 x 63.5)	16¼ x 21 (41.3 x 53.3)	12
86361	23 x 28 (58.4 x 71.1)	19⅛ x 23⅝ (48.6 x 60)	12

Baskets

- Constructed from plastic and vinyl material
- Durable and easy to clean
- **Dishwasher safe**

47205
47208
47204

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
TAN PLASTIC RATTAN			
47204	Oblong	9 x 3½ x 2 (22.9 x 8.9 x 5.1)	12
47205	Round	9 x 2¾ (22.9 x 7)	12
47206	Oval	9½ x 6½ x 3 (24.1 x 16.5 x 7.6)	12
BLACK VINYL WITH GOLD TRIM			
47208	Oval	9 x 6¼ x 2⅜ (22.9 x 15.9 x 6)	12

Tip Trays

- Attractive scratch-resistant material
- Color: Black

ITEM	DIMENSION: IN (CM)	CASE LOT
86280	4 x 6 (10.2 x 15.2)	36
86282	5 x 7 (12.7 x 17.8)	36

Serving Bowls*

- **Dishwasher safe**, impact-resistant, melamine construction
- In compliance with FDA standards
- Ideal for salad, chips, and condiments
- Heat resistant up to 187°F (86°C)

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CAPACITY OZ (ML)	CASE LOT
52860	Birchwood	5¾ (14.6)	12 (354)	48
52861	Black	5¾ (14.6)	12 (354)	48
52866	Birchwood	6 (15.2)	14 (413)	48
52867	Black	6 (15.2)	14 (413)	48
52869	Birchwood	8 (20.3)	34 (1005)	48
52870	Black	8 (20.3)	34 (1005)	48

*Not for use in microwave ovens

Polypropylene Fast Food Trays

- Thick reinforced rim with corner ribs add impact strength - reducing breakage and minimizing warping
- Four stacking lugs speed drying and prevent sticking
- Semi-gloss, weave-grain textured finish provides a reduced-slip surface
- Recyclable to reduce landfill waste
- Heat resistant up to 187˚F (86˚C)

COLOR	10 X 14 IN 25.4 X 35.6 CM	CASE LOT	12 X 16 IN 30.5 X 40.6 CM	CASE LOT	14 X 18 IN 35.6 X 45.7 CM	CASE LOT
Red	**86100**	24	**86110**	24	**86120**	12
Brown	**86101**	24	**86111**	24	**86121**	12
Burgundy	**86103**	24	**86113**	24	**86123**	12
Orange	**86104**	24	**86114**	24	**86124**	12
Gray	**86105**	24	**86115**	24	**86125**	12
Almond	**86106**	24	**86116**	24	**86126**	12
Royal blue	**86107**	24	**86117**	24	**86127**	12
Black	**86108**	24	**86118**	24	**86128**	12
Teal	**86109**	24	**86119**	24	**86129**	12

Personalized Custom Imprinting

To Order Custom Printing

Select the size and color of the item to be imprinted; then provide us with camera-ready artwork of your specified size and positioning.

Imprint Area

Fast-food trays can accept the following size imprints:

TRAY SIZE	MAXIMUM IMPRINT AREA
10 x 14 inch (25.4 x 35.6 cm)	5½ x 8½ inch (14.0 x 21.6 cm)
12 x 16 inch (30.5 x 40.6 cm)	6½ x 10⅝ inch (16.5 x 27.0 cm)
14 x 18 inch (35.5 x 45.7 cm)	8½ x 11½ inch (21.6 x 29.2 cm)

Camera-Ready Artwork

Camera-ready art is ready for photographic reproduction and must be a sharp black-and-white image enlarged or reduced to proper size. When more than one color is specified, artwork must be individually separated for the screen printing process. Appropriate artist fees will be charged if artwork is incomplete. Since the design possibilities are governed by the product to be imprinted, details of all artwork must be submitted to Vollrath for approval before an order can be accepted.

Printing Colors

Standard colors (brown, black, and white) can be used with silk screen printing.

Silk Screen Charges

There is a one-time silk screen charge for each item ordered with an imprint.

Samples

A net charge equal to the silk screen charge must be paid in advance for request for an imprint sample.

Minimum Quantities

Minimum quantity of 288 each per tray size.

Terms

Delivery of plus or minus 10% within the quantity ordered constitutes fulfillment of the order, and payment shall be made on the basis of the actual quantity delivered.

Returns

Custom imprinted or private label products are not accepted for exchange or refund.

Prices

Imprinting charges are a net charge added to the price of the item.

Lead Time

Allow 20 working days for screen preparation and printing.

Warewashing

20 and 30 Compartment Rack

Lemon Drop™ design provides a natural grip which is the best in the industry for fast, efficient removal of glassware from racks.

Martini/Margarita Glass Rack

Solid bottom divider protects the rim of the glasses from chipping. Designed for a variety of martini and margarita glasses.

Dish Boxes

Strong, extra wide handles stand up to the abuse of the busiest institutions. Reinforcing ribs on top rim and bottom add strength and extend box's life.

Vollrath "Green" Facts for Warewashing:

Vollrath's open rack design promotes better washing action, complete rinsing, and faster drying, reducing overall water consumption.

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

Warewashing

Vollrath offers a complete selection of racks and accessories to provide the flexibility needed in today's food service operation. Vollrath warewashing and storage racks offer outstanding strength, adaptability, versatility and durability. When combined with their low cost per year of use, they also become an unbeatable value.

Durable Construction

Manufactured from corrosion resistant polypropylene, dish racks will withstand temperatures up to 187˚F (86.1˚C).

Four-way tracking

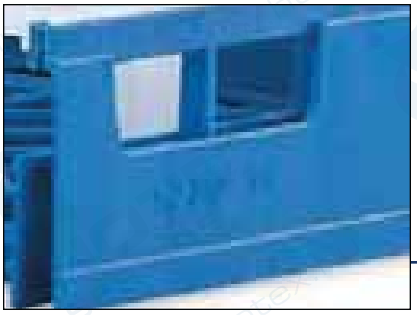
Four-way tracking on all full-size racks allows fast dish machine loading in either direction. No more lifting and turning before loading.

Product Specification: Dish Racks

Base rack and risers to be held together with stainless steel screws for extreme durability. Rack to offer ability to color code through color differentiation of top riser making it distinguishable from all four sides. Raised stacking lug on top of each corner is required to provide "lock-type" stacking for added protection of ware while in transit or storage. Rack to have open design of walls and dividers to facilitate washing and drying. Rack to be manufactured of copolymer polypropylene for added strength and durability.

Item Number Hot Stamped

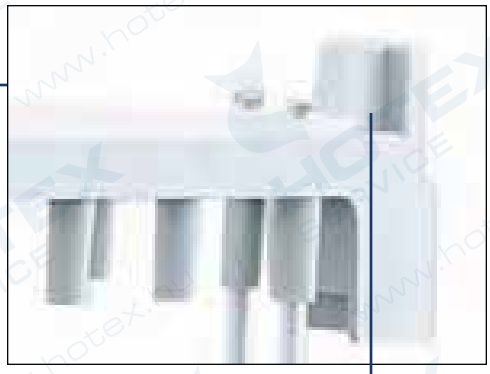
Each rack is hot stamped with item number for easy identification and reorder



new

Lemon Drop™ 20/30 Compartment Racks

- Provide expanded capacity over the traditional rack options
- Incorporate all the features expected from the finest line of warewashing racks
- Strategically located compartment dividers offer premium glass protection while providing the open design – ideal for maximizing cleaning performance
- Lemon drop shape provides for the fastest and most efficient removal of glassware for any 20/30 compartment racks on the market

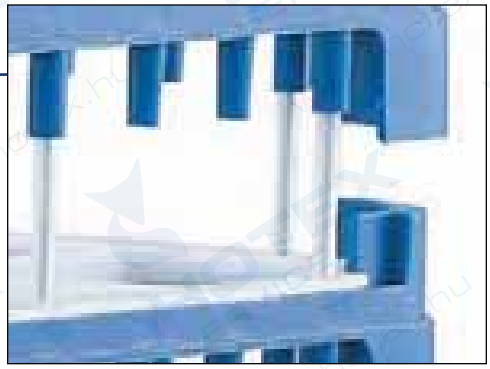


Unique rack design

Unique rack design incorporates stainless screws and a wide variety of interchangeable risers and dividers. It delivers hundreds of different rack configurations and allows you to custom fit your warewashing needs.

Peg corner design

Peg corner design provides secure stacking with Vollrath racks and most competitors' racks, keeping your tableware and glasses safe during storage and transportation.



Open design

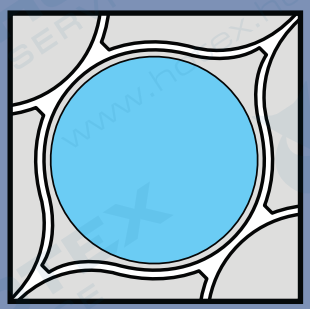
Vollrath's open design promotes better washing action, complete rinsing, and faster drying. You spend less time rewashing tableware, allowing you to put it back into service quicker. Glasses cool faster with the open design, helping to prevent thermal shock.

Rack imprinting

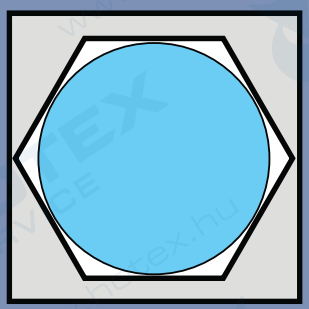
Rack imprinting is available as additional identification of the rack contents. Choose from a complete library of symbols and imprints or custom imprint with your company name and logo for quick identification.

Color coding

Color coding allows you to indicate the style of glass or stemware, or the facility where the rack is used for quick identification.



Vollrath Lemon Drop™ Design



Competitor Design

Full-Size Compartment Racks

- Individual compartments help prevent chipping and breakage
- Wide range of sizes, capacities, and interchangeable dividers and risers
- Ideal for storage and machine washing, provide excellent protection and minimize costly replacement
- Open design promotes thorough washing action, complete rinsing, rapid drying and quick glass cooling for spot-free glassware
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- See Page S5-6 for sizing guide

Rack Imprinting

For color and imprinting options, see page S5-13.

Dimensions Shown Below: Maximum Inside Compartment x Diagonal Compartment

52763

9-Compartment

5⅞" sq. x 8⅝"
(14.9 cm x 21.1 cm)

52720

16-Compartment

4⅜" sq. x 6⅜"
(11.1 cm x 15.7 cm)

52691

20-Compartment
Lemon Drop™

3¹⁵⁄₁₆" diameter
(10.0 cm)

52712

25-Compartment

3½" sq. x 4¹⁵⁄₁₆"
(8.9 cm x 12.5 cm)

52790

30-Compartment
Lemon Drop™

3³⁄₁₆" diameter
(8.1 cm)

52715

36-Compartment

2⅞" sq. x 4¹⁄₁₆"
(7.3 cm x 10.3 cm)

52784

49-Compartment

2⁷⁄₁₆" sq. x 3⁷⁄₁₆"
(6.2 cm x 8.7 cm)

Rack Colors

- Light Green (1)
- Cocoa (2)
- Red (3)
- Light Blue (4)
- Gold (5)
- Gray (6)
- Royal Blue (7)
- Burgundy (9)

9-COMP	16-COMP	20-COMP①	25-COMP	30-COMP①	36-COMP	49-COMP	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52726	52694	52691	52684	52790	52689	52699	Short	4⅛ (10.5)	2¹³⁄₁₆ (7.1)	6
52760	52766	52692	52772	52811	52778	52784	Short plus	4⅞ (12.4)	3¼ (8.3)	5
52727	52718	52693	52710	52812	52714	52722	Medium	5⅝ (14.3)	4⅝ (11)	4
52761	52767	52702	52773	52813	52779	52785	Medium plus	6⅜ (16.2)	4¹³⁄₁₆ (12.2)	4
52728	52719	52703	52711	52816	52715	52723	Tall	7 (17.8)	5¹¹⁄₁₆ (14.4)	3
52762	52768	52704	52774	52817	52780	52786	Tall plus	7¾ (19.7)	6¼ (15.9)	3
52730	52720	52706	52712	52832	52716	52724	X-tall	8½ (21.6)	7⅛ (18.1)	3
52763	52769	52707	52775	52844	52781	52787	X-tall plus	9¼ (23.5)	7¹¹⁄₁₆ (19.5)	2
52729	52721	52708	52713	52845	52717	52725	XX-tall	9⅞ (25.1)	8½ (21.6)	2
52764	52770	52709	52776	52846	52782	52788	XX-tall plus	10⁹⁄₁₆ (26.8)	9¹⁄₁₆ (23)	2
52731	52732	52754	52733	52847	52734	52735	XXX-tall	11⁵⁄₁₆ (28.7)	9¹⁵⁄₁₆ (25.2)	2
52765	52771	52755	52777	52848	52783	52789	XXX-tall plus	12⅛ (30.8)	10⁹⁄₁₆ (26.8)	2
52736	52737	52757	52738	52849	52739	52740	XXXX-tall	12¾ (32.4)	11⅜ (28.9)	2

①Lemon Drop™ Design – see page S5-3 and S5-4 for details

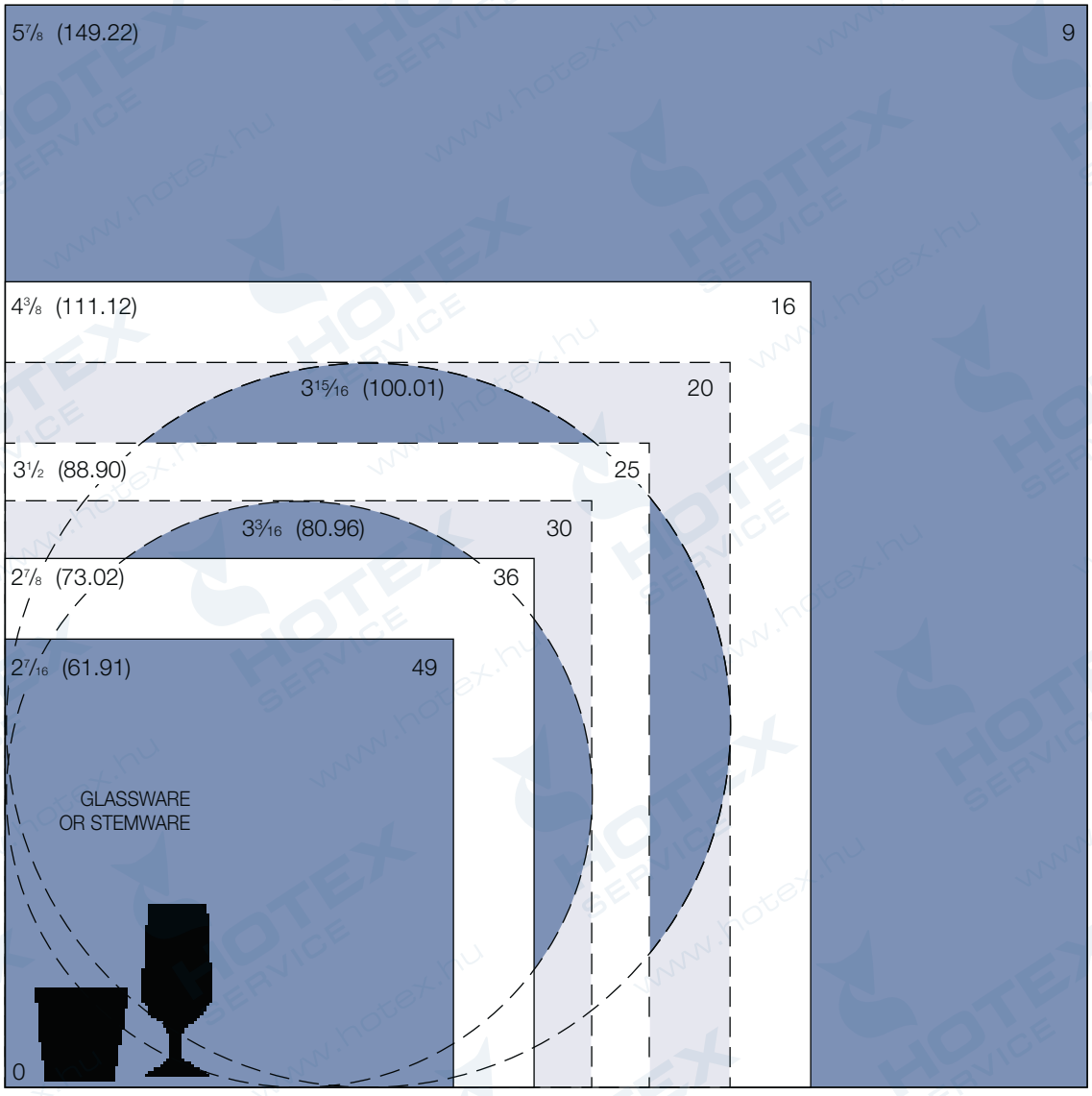
Full-Size Rack Sizing Template

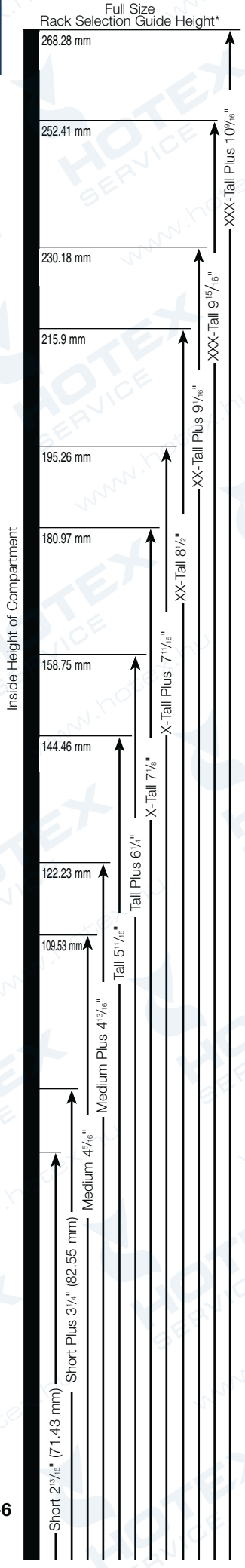
DETERMINING RACK HEIGHT: Place the base of glass or stemware piece on bottom edge of this page. Or remove page and stand it on edge on a flat surface next to your glass or stemware. Then select rack type with appropriate number of risers by referring to the crossbar immediately above your glassware piece on the chart.

DETERMINING NUMBER OF COMPARTMENTS: Place an inverted glass on the diagram. Looking directly downward on the glass, make sure the greatest diameter of the glass or stemware is within the appropriate square. When measuring cups or mugs, be sure to allow for extension of handles. All Vollrath compartment racks have dividers of equal dimension top and bottom to protect glassware during the vigorous wash cycle.

Compartment Size
Full-Size Compartment Racks

VOLLRATH® Setting the Standard™





*Because of height limitations, XXXX-Tall cannot be shown on this chart. XXXX-Tall is 11⅜" (288.92 mm)

Martini/Margarita Glass Rack

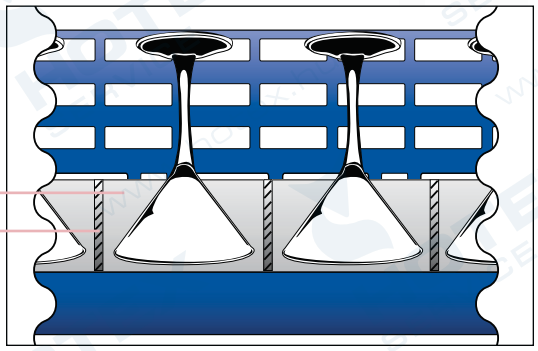
new

- Designed for a variety of martini and margarita glasses
- Solid bottom divider protects the rim of glasses from chipping
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- For glass sizing info, see page S5-6

9-COMP INSIDE COMP SIZE 5⅞" (14.9 CM)	16-COMP INSIDE COMP SIZE 4⅜" (11.1 CM)	25-COMP INSIDE COMP SIZE 3½" (8.9 CM)	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52965	**52798**	**52966**	Medium	5⅝ (14.3)	4⅝16 (11)	4
52963	**52956**	**52795**	Tall	7 (17.8)	5¹¹⁄16 (14.4)	3
52964	**52799**	**52794**	X-Tall	8½ (21.6)	7⅛ (18.1)	3
52962	**52957**	**52793**	XX-Tall	9⅞ (25.1)	8½ (21.6)	2
52961	**52958**	**52796**	XXX-Tall	11⅝16 (28.7)	9¹⁵⁄16 (25.2)	2
52960	**52959**	**52797**	XXXX-Tall	12¾ (32.4)	11⅜ (28.9)	2

52963

Solid Dividers



Specialty Half-Size Rack

- 32-compartment half-size rack is easy to store in the bar area or in set-up stations
- Easy to transport from one location to another
- Includes special corner compartment for washing of shaker tops
- Optional hold-down grid (see page 5-15) ensures shaker tops stay in rack
- Ideal for storage and washing of salt and pepper shakers, bud vases, shot glasses, and votive candle holders
- Available in light green and cocoa
- Compartment size: 2¹⁄16" x 2¹⁄16" (5.2 x 5.2 cm)
- Outside dimensions: 10" x 19¾" (25.4 x 50 cm)

Light Green (1)

Cocoa (2)

52815

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52815	Short	4⅛ (10.5)	2⅞ (7.3)	6
52819	Medium	5¹¹⁄16 (14.4)	4⅝16 (11.6)	4
52828	Tall	7³⁄16 (18.3)	6¹⁄16 (15.4)	3
52829	X-Tall	8⅞ (22.5)	7¹¹⁄16 (19.5)	3
52834	XX-Tall	10⅜ (26.4)	9³⁄16 (23.3)	2

Rack Colors for Full-Size Styles

Light Green (1)

Cocoa (2)

Red (3)

Light Blue (4)

Gold (5)

Gray (6)

Royal Blue (7)

Burgundy (9)

Cream Soup Cup Rack

- Designed to wash and store delicate two-handled cream soup cups, au gratins and accessory pieces
- Solid dividers protect each cup from touching
- Outside dimensions: 19¾" x 19¾" x 4⅛" (50 x 50 x 10.5 cm)

52791

ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	COMPARTMENT DIAGONAL IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52791	Nine compartment	5⅞ x 5⅞ (14.9 x 14.9)	8⅝16 (21.1)	4⅛ (10.5)	2¹³⁄16 (7.1)	6
52792	Twelve compartment	5¹⁵⁄16 x 4⅜ (15.1 x 11.1)	7¾ (19.7)	4⅛ (10.5)	2¹³⁄16 (7.1)	6

Full-Size Plate Racks

- Holds plates and trays upright for the ideal cleaning angle
- Plate lock to keep plates from touching, reducing chipping and breakage
- Extended height rack has taller pegs and sidewalls to accommodate larger plates
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- Distance between pegs: 1⁹⁄₁₆" x 1⁹⁄₁₆" (4 x 4 cm)

52695

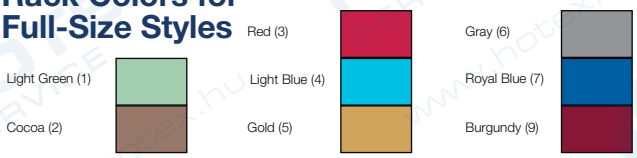
ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	PEG HEIGHT IN (CM)	CASE LOT
52672	Standard height	1⁹⁄₁₆ x 18¹⁄₁₆ (4 x 45.9)	3¼ (9.5)	2¾ (7)	2⁷⁄₁₆ (6.2)	6
52695	Extended height	1⁹⁄₁₆ x 18¹⁄₁₆ (4 x 45.9)	4⅞ (12.4)	3¼ (8.3)	3⁵⁄₃₂ (8.0)	5

Full-Size Flatware Rack

- Tight lattice bottom grid prevents flatware from falling through
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52671	18¹⁄₁₆ x 18¹⁄₁₆ (45.9 x 45.9)	4⅛ (10.5)	2⅝ (6.7)	6

Rack Colors for Full-Size Styles



Full-Size Open Racks

- Designed for uniquely shaped or oversized dishes, utensils and cookware
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

52670

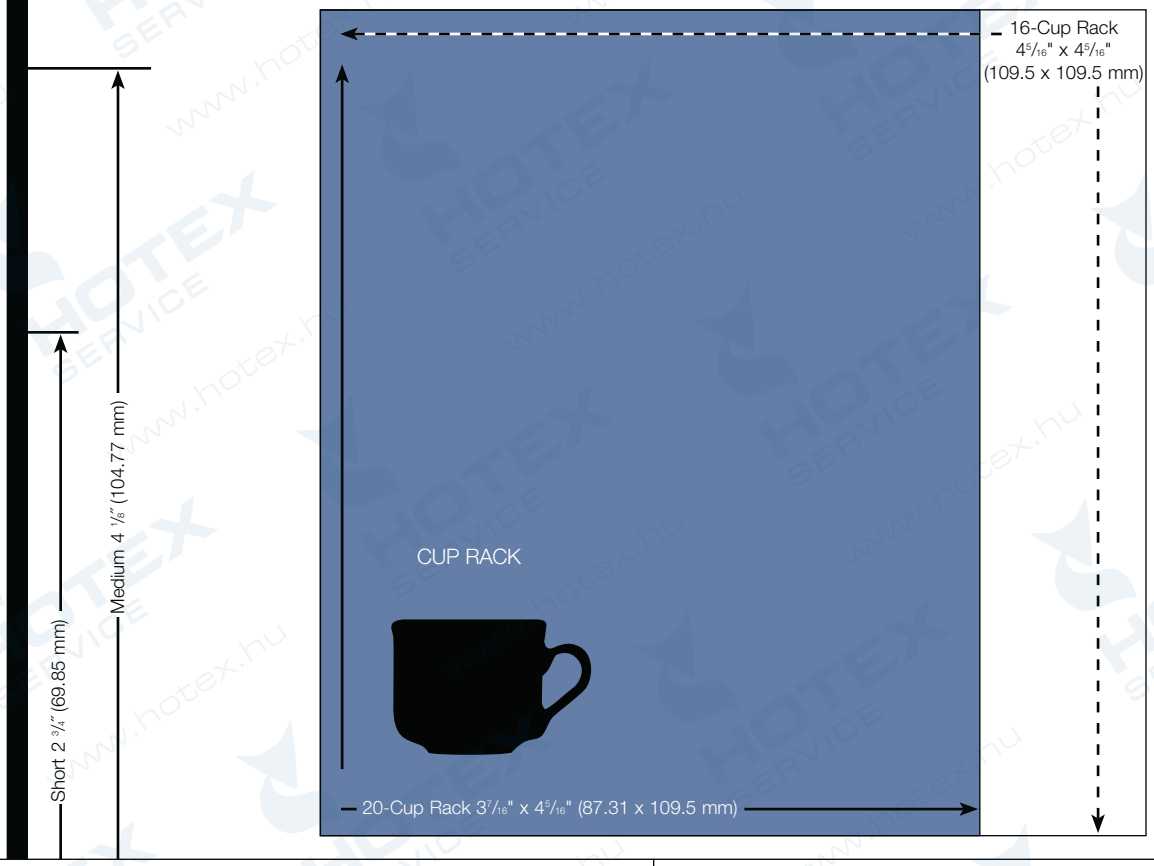
ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52670	Short	18 x 18 (45.7 x 45.7)	4⅛ (10.5)	2¹³⁄₁₆ (7.1)	6
52696	Extended	18 x 18 (45.7 x 45.7)	4⅞ (12.4)	3¼ (8.3)	5
52680	Medium	18 x 18 (45.7 x 45.7)	5½ (14)	4⅛ (10.5)	4
52681	Tall	18 x 18 (45.7 x 45.7)	6⅞ (17.5)	5½ (14)	3
52682	X-Tall	18 x 18 (45.7 x 45.7)	8³⁄₁₆ (20.8)	6¹³⁄₁₆ (17.3)	3
52683	XX-Tall	18 x 18 (45.7 x 45.7)	9⁹⁄₁₆ (24.3)	8¼ (21)	2

Online Glass Rack Selection Guide

Find the Vollrath Glass Rack to Match Your Glassware in Just Two Clicks!

Visit the Vollrath website at www.vollrathco.com/glassrack_guide.jsp to find out more!

Compartment Size Full-Size Cup Racks

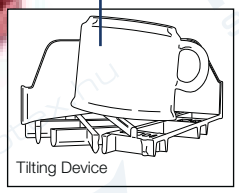


Rack Color Selection Guide

Full-Size Cup Racks

- Holds most standard-sized cups
- Extra-high, molded compartments prevent chipping and breakage
- Molded tilting device prevents water from pooling in bottom of cup
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

52675


Tilting Device

ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52674	16-cup short	4 5/16 x 4 5/16 (11 x 11)	4 1/8 (10.5)	2 3/4 (7)	6
52676	16-cup medium	4 5/16 x 4 5/16 (11 x 11)	5 9/16 (14.1)	4 1/8 (10.5)	4
52675	20-cup short	3 7/16 x 4 5/16 (8.7 x 11)	4 1/8 (10.5)	2 11/16 (6.8)	6
52677	20-cup medium	3 7/16 x 4 5/16 (8.7 x 11)	5 1/2 (14)	4 1/8 (10.5)	4

Full-Size Open-End Racks

- Ideal for washing trays
- Item 52678 has a stainless steel-reinforced channel to support fiberglass and laminated trays or metal items
- Item 52673 designed only for fast food trays
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

52678

ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52678*	19⁄16 x 18 1⁄16 (4 x 45.9)	3¾ (9.5)	2¾ (7)	6
52673†	19⁄16 x 18 1⁄16 (4 x 45.9)	3¾ (9.5)	2¾ (7)	6

* With Channel † Without Channel

Sheet Pan Rack

- Holds three full-size sheet pans
- Designed to fit standard height openings for all conveyor type dishwashers
- Chrome-plated wire insert holds pans at proper angle
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- Space between dividers: 2¼" (5.7 cm)

ITEM	DESCRIPTION	CASE LOT
52664	Open end sheet pan rack	1

Rack Colors for Full-Size Styles

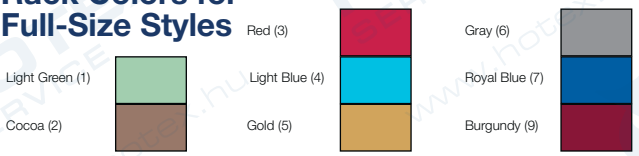


Plate & Platter Cover Racks

- Designed to keep plate covers upright during washing
- Prevents covers from rolling during washing
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- Chrome-plated insert height: 4⅜" (11.1 cm)
- Space between dividers: 3" (7.6 cm)

52698

ITEM	DESCRIPTION	CAPACITY IN (CM)	CASE LOT
52698	Plate cover rack with insert — open end standard height	10 covers to 11 3⁄16 (28.4) dia.	1
52667	Plate cover rack with insert — closed end medium height	10 covers to 10⅛ (25.7) dia.	1
52668	Plate cover rack with insert — closed end standard height	10 covers to 10⅛ (25.7) dia.	1
52665	Insert only — chrome plated	—	1
52697	Open end rack only — no insert	—	1

Insulated Tray and Steam Table Pan Racks

- Designed to wash insulated food service trays and 2½" deep (6.5 cm) steam table pans
- Chrome-plated wire insert holds pans and trays upright
- Open end rack with steel channel supports heavy oversized trays and steam table pans
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- Space between dividers: 3" (7.6 cm)

52669

ITEM	DESCRIPTION	CASE LOT
52668	Tray rack with insert — standard height	1
52667	Tray rack with insert — medium height	1
52669	Tray rack with insert — standard height open end with stainless channel, insert is free-floating	1
52666	Open end rack only with S/S channel support	1
52665	Insert only — chrome plated	1

Half-Size Racks

- Sized for areas where full-size racks won't fit
- Superior storage, handling and ware protection for compact areas
- Offer stacking lugs for safe storage or transport
- Comfortable handles for easy lifting
- Available in green and cocoa
- Overall outside dimensions: 10" x 19¼" (25.4 x 50.2 cm)

Light Green (1)
Cocoa (2)

Half-Size Flatware Rack

- Tight lattice bottom grid prevents flatware from falling through

ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52804	9 x 18⅛ (22.9 x 46)	4⅛ (10.5)	2⅝ (6.7)	6

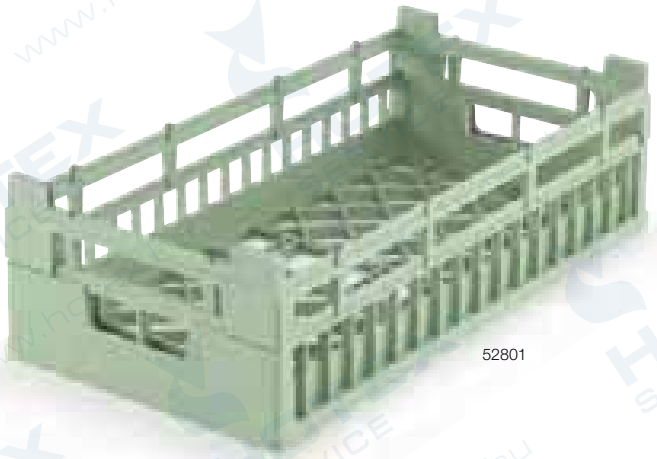
Half-Size Cup Racks

- Eight-cup compartment size: 4⅜" x 4⅝" (11.1 x 11 cm)
- Ten-cup compartment size: 3⅞" x 4⅜" (8.7 x 11.1 cm)
- Molded 1" (2.5 cm) high divider keeps cups in place

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52805	8-cup	4⅛ (10.5)	2⅞ (7.3)	6
52806	10-cup	4⅛ (10.5)	2¹¹⁄₁₆ (6.8)	6

Half-Size Open Racks

- Designed for uniquely shaped dishes and utensils
- Inside compartment size: 9" x 18¹⁄₁₆" (22.9 x 45.9 cm)
- Also used for transporting silverware cylinders

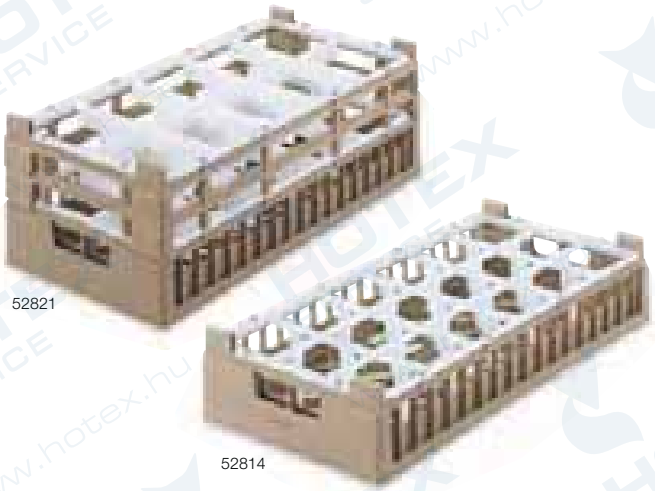


ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52800	Short	4⅛ (10.5)	2¾ (7)	6
52801	Medium	5⁹⁄₁₆ (14.1)	4¼ (10.8)	4
52802*	Tall	7⅛ (18.1)	5¾ (14.6)	3
52803	X-tall	8⁹⁄₁₆ (21.7)	7⁵⁄₁₆ (18.6)	3
52807	XX-tall	10⅛ (25.7)	8¹³⁄₁₆ (22.4)	2

*Ideal for transporting silverware cylinders (52633, 52643 and 52642), see Page S5-17

Half-Size Compartment Racks

- Ten-compartment size: 3½" x 4⁵⁄₁₆" (8.9 x 11 cm)
- Eighteen-compartment size: 2¹⁵⁄₁₆" x 2¹³⁄₁₆" (7.5 x 7.1 cm)



10-COMP	18-COMP	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52810	**52814**	Short	4⅛ (10.5)	2⅞ (7.3)	6
52820	**52823**	Medium	5¹¹⁄₁₆ (14.5)	4½ (11.4)	4
52821	**52824**	Tall	7³⁄₁₆ (18.3)	6¹⁄₁₆ (15.4)	3
52822	**52825**	X-tall	8⅞ (22.5)	7¹¹⁄₁₆ (19.5)	3
52818	**52826**	XX-tall	10⅜ (26.4)	9³⁄₁₆ (23.3)	2

Caterack® System

OD: 19¾" (50 cm) square

Caterack stacking lugs nest with all Vollrath racks for added stability.

Vollrath's exclusive "V" shaped plate guides make loading easier. Plate is guided into compartment to reduce chipping and abrasions.

Vinyl coated wire insert is fastened for stability.

Open design promotes better washing action and faster drying.

Cateracks are designed for comfortable transport of china inventory.

52745

Double wall construction cushions and protects your china.

Transport

Double-wall construction and deep wire dividers keep your fine china safe during transporting.

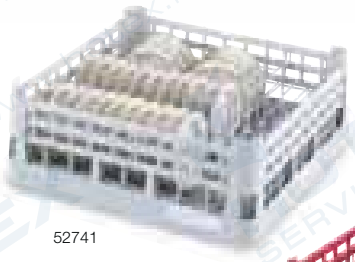
Wash

Plates go straight from the table to the dishroom without extra handling, while upright position ensures a spotless finish.

Store

Racks stack for easy, compact storage – clean and ready to go to your next off-site event.

VOLLRATH® Setting the Standard™



52741

52752

52750

Rack Colors

- Light Green (1)
- Cocoa (2)
- Red (3)
- Light Blue (4)
- Gold (5)
- Gray (6)
- Royal Blue (7)
- Burgundy (9)

ITEM	DESCRIPTION	RACK HEIGHT IN (CM)	PLATE SIZE RANGE IN (CM)	PLATE DEPTH IN (CM)	PLATES PER RACK	CASE LOT
52741	Small plate	7 11/16 (19.5)	5 to 6 1/8 (12.7 to 15.6)	Up to 3/4 (1.9)	40	2
52751	Extended small plate	9 1/16 (23)	6 1/8 to 6 1/2 (15.6 to 16.5)	Up to 3/4 (1.9)	40	2
52742	Saucer plate	7 11/16 (19.5)	5 to 6 1/8 (12.7 to 15.6)	Up to 1 (2.5)	30	2
52752	Extended saucer plate	9 1/16 (23)	6 1/8 to 6 1/2 (15.6 to 16.5)	Up to 1 (2.5)	30	2
52743	Medium plate	9 1/16 (23)	6 1/2 to 7 1/2 (16.5 to 19.1)	Up to 3/4 (1.9)	40	2
52753	Extended medium plate	10 7/16 (26.5)	7 1/2 to 7 3/4 (19.1 to 19.7)	Up to 3/4 (1.9)	40	2
52744	Large plate	11 13/16 (30)	9 to 10 1/4 (22.9 to 26)	Up to 1 (2.5)	20	2
52745	Extra large plate	13 3/16 (33.5)	10 1/4 to 11 (26 to 27.9)	Up to 1 (2.5)	20	2
52746	XX large plate	10 7/16 (26.5)	10 3/4 to 11 5/16 (27.3 to 28.7)	Up to 1 3/8 (3.5)	14	1
52756	XX large extended plate	14 5/8 (37.1)	11 5/16 to 12 1/2 (28.7 to 31.8)	Up to 1 3/8 (3.5)	14	1
52750	Soup/Salad bowl	10 7/16 (26.5)	7 1/2 to 8 1/4 (19.1 to 21)	Up to 1 9/16 (4)	20	2
52747*	Rim soup bowl	11 13/16 (30)	9 to 10 1/4 (22.9 to 26)	Up to 1 3/4 (4.4)	13	2

*Special order item – please call for information regarding lead time.

Plate sizes indicated are only a recommendation by Vollrath. End-user must determine his or her own suitability and sizes.

How to Order the Right Rack

Step 1. Select Your Rack

Begin by selecting the type of basic rack you need by the standard five-digit item number found on pages S5-5 to S5-14.

Step 2. Color Selection

Select the color of the basic rack. Add the sixth digit to the basic rack number. (Full-size racks are available in all eight colors — shown on page S5-9. One-half size racks are available in light green or cocoa only.)

Color	Sixth Digit
Light Green	1
Cocoa	2
Red	3
Light Blue	4
Gold	5
Gray	6
Royal Blue	7
Burgundy	9

Step 3. Color-Coded Top Riser

To indicate the style of glass/stemware or the facility where the rack is used, you can color code the top riser of Vollrath compartment racks. Just code the seventh digit of the item number with the desired color number listed above. A perfect system for resorts, hotels, clubs, and institutions. Optional methods of color coding are available upon request.

Example

Red rack is Code 3
Gray top is Code 6

5 2 7 1 6 — Basic 36 Compartment X-Tall Rack

3 — Red Base

6 — Gray Top Riser

Step 4. Standard Imprinting

Vollrath gives you the option for additional identification by imprinting the glass symbol and name on each rack. Letters will appear in white ink only, ½" high. There is a nominal charge for each rack imprinted with the symbol and name. To order symbol imprinting, simply identify the symbol code after the seven-digit rack model number.

Step 5. Custom Imprinting

You can have your racks personalized with your company name, logo or any other text. Maximum size of imprint is 6" (15.2 cm) wide by 1" (2.5 cm) high in white ink only. Camera-ready art required. There is a one-time charge for preparation of the screen plus a nominal charge per rack personalized. Allow 10 working days for screen preparation.

Example

52711-11 AB = Beer Mug
52715-66 BE = White Wine

The above number represents the rack ordered, the color selected, the top riser color, and the symbol imprinting. If both a custom logo and a glass symbol are specified, the logo will appear on one side and the glass symbol on the other.

Note: Imprinted racks cannot be returned or cancelled

Delivery

All racks will be shipped within three working days from receipt of order. Custom racks, or personalized racks will be shipped within 7 working days from receipt of order. Contact the Vollrath office or your district sales manager regarding lead times on initial personalization orders.

Available Symbols†

Code		Code	
AA	Beer	AQ	Hi-Ball
AB	Beer Mug	AR	Iced Tea
AC	Brandy	AS	Margarita
AD	Champagne	AT	Martini
AE	Champagne Flute	AU	Old Fashioned
AF	Coffee Mug	AV	Pilsner
AG	Collins	AW	Red Wine
AH	Cordial	AX	Rocks (footed style)*
AJ	Creamer	AZ	Rocks (tumbler style)*
AK	Cup	BA	Sherry
AL	Decanter	BB	Sorbet
AM	Flatware	BC	Water (footed style)*
AN	Goblet	BD	Water (tumbler style)*
AP	Grande	BE	White Wine
		BF	Wine

Also available in Spanish.
*Wording in parenthesis will not imprint
†Additional symbols available. Contact your Vollrath representative

Full-Size Compartment Racks

NUMBER OF COMPARTMENTS	9	16	20	25	30	36	49	RACK COMPONENTS
COMPARTMENT SIZE: IN (CM)	5 7/8" (14.9)	4 3/8" (10.0)	3 15/16" (11.1)	3 1/2" (8.9)	3 3/16" (8.1)	2 7/8" (7.3)	2 7/16" (6.2)	
SHORT Overall Ht. 4 1/8 (10.5) Inside Ht. 2 13/16 (7.1)	52726	52694	52691	52684	52790	52689	52699	No Risers One Divider
SHORT PLUS Overall Ht. 4 7/8 (12.4) Inside Ht. 3 1/4 (8.3)	52760	52766	52692	52772	52811	52778	52784	
***MEDIUM** Overall Ht. 5 5/8 (14.3) Inside Ht. 4 5/16 (11)	52727	52718	52693	52710	52812	52714	52722	One Riser One Full Divider One Trim Divider
***MEDIUM PLUS** Overall Ht. 6 3/8 (16.2) Inside Ht. 4 13/16 (12.2)	52761	52767	52702	52773	52813	52779	52785	
TALL Overall Ht. 7 (17.8) Inside Ht. 5 11/16 (14.4)	52728	52719	52703	52711	52816	52715	52723	Two Risers Two Dividers
TALL PLUS Overall Ht. 7 3/4 (19.7) Inside Ht. 6 1/4 (15.9)	52762	52768	52704	52774	52817	52780	52786	
***X TALL** Overall Ht. 8 1/2 (21.6) Inside Ht. 7 1/8 (18.1)	52730	52720	52706	52712	52832	52716	52724	Three Risers Two Full Dividers One Trim Divider
***X TALL PLUS** Overall Ht. 9 1/4 (23.5) Inside Ht. 7 11/16 (19.5)	52763	52769	52707	52775	52844	52781	52787	
XX TALL Overall Ht. 9 7/8 (25.1) Inside Ht. 8 1/2 (21.6)	52729	52721	52708	52713	52845	52717	52725	Four Risers Three Full Dividers
XX TALL PLUS Overall Ht. 10 9/16 (26.8) Inside Ht. 9 1/16 (23)	52764	52770	52709	52776	52846	52782	52788	
***XXX TALL** Overall Ht. 11 5/16 (28.7) Inside Ht. 9 15/16 (25.2)	52731	52732	52754	52733	52847	52734	52735	Five Risers Three Full Dividers One Trim Divider
***XXX TALL PLUS** Overall Ht. 12 1/8 (30.8) Inside Ht. 10 9/16 (26.8)	52765	52771	52755	52777	52848	52783	52789	
XXXX TALL Overall Ht. 12 3/4 (32.4) Inside Ht. 11 3/8 (28.9)	52736	52737	52757	52738	52849	52739	52740	Six Risers Four Full Dividers

*Requires trimmed divider

Note: Trim dividers are used with one riser. Full dividers are used with two risers.

Martini/Margarita Compartment Racks

NUMBER OF COMPARTMENTS INSIDE COMPARTMENT SIZE: IN (CM)	9 5 7/8 (14.9)		16 4 3/8 (11.1)		25 3 1/2 (8.9)		RACK COMPONENTS
MEDIUM Overall Height: 5 5/8 (14.3) Inside Height: 4 5/16 (11)	52965	9 Compartments	52798	16 Compartments	52966	25 Compartments	One Riser & One Trim Divider
TALL Overall Height: 7 (17.8) Inside Height: 5 11/16 (14.4)	52963		52956		52795		Two Risers & One Full Divider
X-TALL Overall Height: 8 1/2 (21.6) Inside Height: 7 1/8 (18.1)	52964		52799		52794		Three Risers, One Full Divider & One Trim Divider
XX-TALL Overall Height: 9 7/8 (25.1) Inside Height: 8 1/2 (21.6)	52962	Requires 2 Solid Top Dividers (35339) & 2 Solid Bottom Dividers (35338)	52957	Requires 3 Solid Top Dividers (35339) & 3 Solid Bottom Dividers (35338)	52793	Requires 4 Solid Top Dividers (35339) & 4 Solid Bottom Dividers (35338)	Four Risers & Two Full Dividers
XXX-TALL Overall Height: 11 5/16 (28.7) Inside Height: 9 15/16 (25.2)	52961		52958		52796		Five Risers, One Full Divider & Two Trim Dividers
XXXX-TALL Overall Height: 12 3/4 (32.4) Inside Height: 11 3/8 (28.9)	52960		52959		52797		Six Risers & Three Full Dividers

Ordering Rack Component Parts

Rack Assembly Screws

Set of sixteen screws in various lengths to fit all sizes of Vollrath racks.

FOR USE WITH RACK PART NUMBERS	SCREW LENGTH: IN (CM)	SCREW ITEM	STYLE
52684, 52689, 52691, 52692, 52694, 52699, 52726, 52760, 52766, 52772, 52778, 52784, 52790, 52810, 52811, 52814	1/2" (1.3)	52355	Short Compt.
52676, 52677, 52680	1 7/8" (4.8)	52356	Medium Open
52693, 52702, 52727, 52718, 52710, 52714, 52722, 52761, 52767, 52773, 52779, 52785, 52798, 52812, 52813, 52965, 52966	2" (5.1)	52357	Medium Compt.
52801			Med. Open
52820, 52823	2 1/4" (5.7)	52358	Medium Compt.
52681	3 1/4" (8.3)	52359	Tall, No Compt.
52741, 52742, 52748			Caterack
52703, 52704, 52711, 52715, 52719, 52728, 52723, 52762, 52768, 52774, 52780, 52786, 52794, 52816, 52817, 52956, 52963	3 1/2" (8.9)	52360	Tall Compt.
52802			Tall Open, No Compt.
52821, 52824	3 3/4" (9.5)	52367	Tall Compt.
52682	4 5/8" (11.8)	52362	X-Tall
52743, 52751, 52752, 52758, 52700			Caterack
52706, 52707, 52730, 52720, 52712, 52716, 52724, 52763, 52769, 52775, 52781, 52787, 52794, 52799, 52832, 52844, 52964	4 7/8" (12.4)	52368	X-Tall Compt.
52803			X-Tall Open
52822, 52825	5 3/8" (13.7)	52366	X-Tall Compt.
52683	5 7/8" (14.9)	52369	XX-Tall Open
52753			Caterack
52708, 52709, 52713, 52717, 52721, 52725, 52729, 52764, 52770, 52776, 52782, 52788, 52844, 52846, 52793, 52957, 52962	6 3/8" (16.2)	52363	XX-Tall
52818, 52826	6 3/4" (17.1)	52371	XX-Tall Compt.
52807			XX-Tall Open
52744, 52747	7 3/8" (18.7)	52373	Caterack
52731, 52732, 52733, 52734, 52735, 52754, 52755, 52765, 52771, 52777, 52783, 52789, 52844, 52846, 52847, 52848, 52796, 52958, 52961	7 13/16" (19.8)	52370	XXX-Tall
52745, 52746	8 11/16" (22.1)	52375	Caterack
52736, 52737, 52738, 52739, 52740, 52757, 52797, 52849, 52959, 52960	9 1/4" (23.5)	52372	XXXX-Tall
52756	10 1/8" (25.7)	52374	Caterack

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Setting the Standard™

Rack Component Parts

For Full-Size Racks

ITEM	DESCRIPTION	CASE LOT
52305	9-compartment Divider	6
52306	9-compartment Trimmed Divider	6
52300	16-compartment Divider	6
52307	16-compartment Trimmed Divider	6
52316	20-compartment Trim Divider	6
52317	20-compartment Divider	6
52318	20-compartment plus Base Divider	6
52301	25-compartment Divider	6
52308	25-compartment Trimmed Divider	6
52320	30-compartment Trim Divider	6
52321	30-compartment Divider	6
52322	30-compartment plus Base Divider	6
52302	36-compartment Divider	6
52309	36-compartment Trimmed Divider	6
52303	49-compartment Divider	6
52310	49-compartment Trimmed Divider	6

Ordering Rack Component Parts

Individual parts are available if one wishes to change either the compartment configuration or rack height to accommodate different types of glassware or stemware. See page S5-9 for rack color selection.

For Full-Size Racks (con't)

ITEM	DESCRIPTION	CASE LOT
52304	Riser	6
3533880	Top Martini Rack Divider (Solid)	6
3533980	Bottom Martini Rack Divider (Solid)	6

For Half-Size Racks

ITEM	DESCRIPTION	CASE LOT
52313	10-compartment Divider	6
52311	10-compartment Trimmed Divider	6
52314	18-compartment Divider	6
52312	18-compartment Trimmed Divider	6
52315	Riser	6

Plastic Rack Dollies

MADE IN USA

- Provides smooth, safe transport for all full-size racks
- Specialized formulation of polypropylene designed to resist rust and corrosion and withstand elevated temperatures
- Available in two configurations using 4" (10.2 cm) non-marking wheels
- Optional removable, carbon steel, chrome-plated 27" (68.6 cm) handle
- Optional black ABS plastic insert catches drainage when transporting wet racks, or serves as a cover to keep dust off when storing
- Overall height: with Handle 34" (86.4 cm); Dolly only: 6 11/16" (17 cm)
- Weight capacity: 200 lbs. (90 kg)
- **Handle and insert sold separately**

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ITEM	DESCRIPTION	PLATFORM DIMENSIONS IN (CM)	CASE LOT
52290	Dolly only with 4 swivel casters	20 x 20 (50.8 x 50.8)	1
52292	Dolly only with 2 swivel (back) and 2 fixed (front) casters	20 x 20 (50.8 x 50.8)	1
52293	Handle only		1
52291	Dishrack dolly insert		1

Hold Down Grids

- Plastisol coating on grids protects rack items

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
52385	Full-size	17 7/8 x 17 7/8 (45.4 x 45.4)	12
52395	Half-size	19 1/4 x 9 1/4 (48.9 x 23.5)	6

Steel Rack Dolly

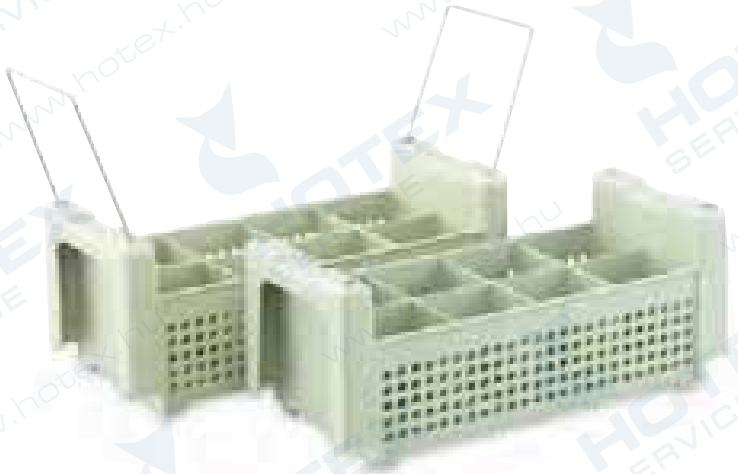
MADE IN USA

- Constructed from heavy-gauge steel
- Holds full-size racks
- Zinc-plated carbon steel dolly absorbs shock
- Use as a can dolly or stack chair dolly
- 4" (10.2 cm) non-marking casters
- Overall height: with Handle 33" (83.8 cm); Dolly only: 5 7/8" (14.9 cm)
- Weight capacity: 200 lbs. (90 kg)
- **Handle sold separately**

ITEM	DESCRIPTION	GAUGE	PLATFORM DIMENSIONS IN (CM)	CASE LOT
97190	Dolly without handle	12	20 1/2 x 20 1/2 (52.1 x 52.1)	1
97191	Handle only, chrome plated	18	—	1

8-Compartment Flatware Basket

- For presorting, soaking and washing your flatware
- Two baskets fit full-size open rack
- Baskets nest for compact storage
- Outside dimensions: 18 1/32" x 7 19/32" (45.8 x 19.3 cm)



ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52640	Without handles	3 9/16 x 3 9/16 (9 x 9)	7 9/32 (18.4)	4 1/4 (10.8)	4
52641	With handles	3 9/16 x 3 9/16 (9 x 9)	13 9/16 (34.5)	4 1/4 (10.8)	4

Cylinders

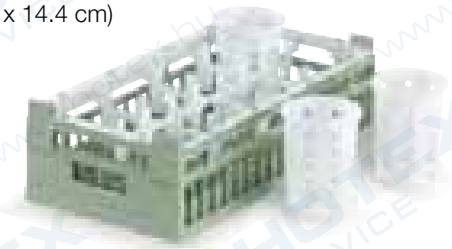
- Fits all Silv-A-Tainers
- Heavy-duty, long wearing

ITEM	DESCRIPTION	DIAMETER IN (CM)	HEIGHT IN (CM)	CUTOUT DIAMETER IN (CM)	CASE LOT
52633	Plastic, black	3 3/4 (9.5)	5 5/8 (14.3)	4 1/32 (10.2)	12
52643	Plastic, white	3 3/4 (9.5)	5 5/8 (14.3)	4 1/32 (10.2)	12
52642	Nylon	3 3/4 (9.5)	5 5/8 (14.3)	4 1/32 (10.2)	12
99710*	Stainless steel	3 3/4 (9.5)	5 5/8 (14.3)	4 1/32 (10.2)	12

*Not NSF Certified, Imported

Cylinder Rack

- Ideal for washing and transporting cylinders
- Accommodates all Vollrath cylinders
- Available in green or cocoa
- Outside dimensions: 10" x 19 3/4" x 5 11/16" (25.4 x 50 x 14.4 cm)



ITEM	DESCRIPTION	COMPARTMENT SIZE (L X W X H) IN (CM)	CASE LOT
52808	8-compartment	4 3/8 x 4 3/8 x 4 1/2 (11.1 x 11.1 x 11.4)	4

Cylinder Transport Rack

- Heavy-duty stainless steel
- **Cylinders sold separately**

Shown with cylinders (item 99710) – sold separately

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
99720	6-cylinder	15 x 10 x 11 1/8 (38.1 x 25.4 x 28.3)	1

Silv-A-Tainer

- 97240 and 97241 are mirror-finished 300 series stainless steel with rubber feet
- 52644 is tough gray plastic for easy cleaning
- **Cylinders sold separately**

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
97241*	Stainless steel, 6-cylinder	14 7/8 x 11 1/2 x 8 1/2 (37.8 x 29.2 x 21.6)	1
97240*	Stainless steel, 4-cylinder	10 1/8 x 11 1/2 x 8 1/2 (25.7 x 29.2 x 21.6)	1
52644	Plastic, 6-cylinder	15 1/8 x 10 3/4 x 11 (38.4 x 27.3 x 27.9)	1

*Imported

Rack and Tub Flatware Soak System

MADE IN USA

- Rack's tight lattice bottom keeps flatware in place with free-flow solution
- Rack transfers directly to dishwasher
- Available stainless steel stand allows for three tubs with minimal use of counter space
- Overall dimensions: 27 1/16" x 24 9/16" x 14 3/8" (68.7 x 62.4 x 36.5 cm)
- Tub dimensions: 24 9/16" x 13 1/2" x 5 7/16" (62.3 x 34.3 x 13.8 cm)

(3) 52827 and (1) 97300 shown

ITEM	DESCRIPTION	CASE LOT
52827	Soak system half-rack and tub	1
52830	Half-size soak tub only	1
52804	Half-size flatware rack only	6
97300	Soak system stand only	1

Flatware Washing System

- Clean, efficient and sanitary system for handling flatware
- Employees handle only the system containers for safer and more sanitary conditions

MADE IN USA

ITEM	DESCRIPTION	CASE LOT
97285	Flatware system includes:	1
	3 of 52830 (soak tubs)	
	6 of 52804 (flatware racks)	
	3 of 52802 (open racks)	
	8 of 52643 (white plastic cylinders)	

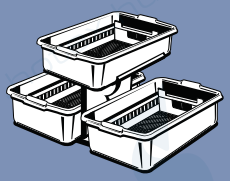
Silverware Soak System

MADE IN USA

- Soak flatware without using a sink
- Box with drain holes nests into soaking pan for pre-cleaning
- Safely keeps hands away from harsh chemicals and sharp knives
- System includes drain box (**52617**), bus box (**52612**) , and cover (**52424**)

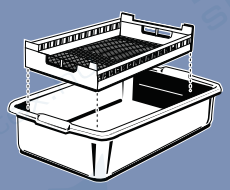
ITEM	DESCRIPTION	CASE LOT
52619	Silverware soak system, gray, includes 52612, 52424 and 52617	1
52617	Perforated drain box only, gray 20" x 15" x 5" (50.8 x 38.1 x 12.7 cm)	6

Sanitizing Your Flatware



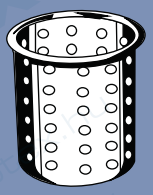
Step 1. Presoaking Sorted Flatware

Presoak sorted flatware in three rack and tub combinations (52827). Presoaking removes most of the food particles from the flatware prior to the wash cycle. (If counter space is limited, use the soak system stand to save space.)



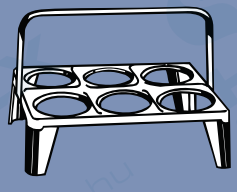
Step 2. Washing

Remove racks from the soak tubs and put them through the dishwasher. During this wash cycle any remaining food particles should be removed.



Step 3. Final Sanitizing

Place the flatware, handle-side-down, in the flatware cylinders (52643). Place eight cylinders in a half-size open tall rack (52802) or less than eight cylinders in a 52808. Return the rack to the dishwasher for final washing. This procedure ensures proper washing and drying, resulting in sparkling clean, spotless flatware.



Step 4. Transferring Flatware

Transfer flatware from one cylinder to another – without ever having to touch the flatware! Flatware will be handle-side-up for easy access and for continuous sanitation during table set-up.

Dish Boxes

MADE IN USA

- Reinforcing ribs on top rim and bottom add strength and extend life
- Bottom ribs provide greater stability and help prevent sliding
- Stacking ribs prevent sticking together and allow for quicker drying
- Strong, extra wide handle for more durability and easy transport
- Rounded handles provide sure grip
- Dishwasher safe

Dish Box Cover – 52424

Heavy-Duty Single Compartment

- High-density polyethylene
- Smooth bottom interior
- Ribbed bottom exterior

NSF

ITEM	COLOR	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
52611	Black	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52612	Gray	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52614	Brown	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52615	Natural	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52660	Black	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52661	Gray	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52662	Brown	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52657	Natural	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52621	Gray	20 x 17 x 5 (50.8 x 43.2 x 12.7)	12
52622	Black	20 x 17 x 5 (50.8 x 43.2 x 12.7)	12

Dish Box Cover for Above

ITEM	COLOR	DIMENSIONS (L X W) IN (CM)	CASE LOT
52422	Natural	20 x 15 (50.8 x 38.1)	12
52424	Gray	20 x 15 (50.8 x 38.1)	12
52420	Black	20 x 15 (50.8 x 38.1)	12

Heavy-Duty Two Compartment

- High density polyethylene
- Smooth bottom interior
- Ribbed bottom exterior

NSF

ITEM	COLOR	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
52632	Gray	23 x 17½ x 6 (58.4 x 44.5 x 15.2)	6
52634	Black	23 x 17½ x 6 (58.4 x 44.5 x 15.2)	6

Under Counter Dish Box

- High density polyethylene
- Compact size fits narrow spaces
- Smooth bottom interior
- Ribbed bottom exterior

ITEM	COLOR	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
52629	Gray	20 x 12 x 6 (50.8 x 30.5 x 15.2)	12

Cutlery Boxes

MADE IN USA

- High density polyethylene
- Heavy-duty plastic with four rounded compartments
- May also use for storing packaged straws and condiment packets

52653

52651

ITEM	COLOR	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
52653	Black	21⅝ x 11⅞ x 3¾ (54.9 x 30.2 x 9.5)	12
52654	Gray	21⅝ x 11⅞ x 3¾ (54.9 x 30.2 x 9.5)	12
WITH OVERFLOW CUTOUT			
52651	Gray	21⅜ x 11⁹⁄₁₆ x 4 (54.3 x 29.4 x 10.2)	6

Cutlery Bins

MADE IN USA

- Heavy-duty stainless steel model has four rounded compartments
- Plastic bin model has integral handles for easy transport –polypropylene material

99700

52652

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
99700	Stainless Steel	17 x 10¼ x 3¾ (43.2 x 26 x 9.5)	6
52652	Plastic, Brown	20 x 10 x 4 (50.8 x 25.4 x 10.2)	6

Aluminum: Sheet Metal Gauges

INCHES	DEC.	MM	GAUGE*
1/64	.15625	—	–
	.0201	—	24
	.0226	—	23
	.0253	—	22
	.0285	—	21
1/32	.03125	.794	–
	.031496	.800	–
	.0320	—	20
	.0359	—	19
	.03937	1.000	–
	.0403	—	18
	.0453	—	17
3/64	.046875	1.190	–
	.0508	—	16
	.0571	—	15
1/16	.0625	1.587	–
	.063	—	–
	.0641	—	14
	.0720	—	13
5/64	.078125	1.984	–
	.07874	2.000	–
	.0808	—	12
	.0907	—	11
3/32	.09375	2.381	–
	.098425	2.500	–
	.1019	—	10
7/64	.109375	2.778	–
	.1144	—	9
	.11811	3.000	–
1/8	.1250	3.175	–
	.1285	—	8
	.137795	3.500	–
9/64	.140625	3.571	–
	.1443	—	7
5/32	.15625	3.968	–
	.15748	4.000	6.25
	.1620	—	6
11/64	.171875	4.365	–
	.177165	4.500	–
	.1819	—	5
3/16	.1875	4.762	–
	.19685	5.000	–
13/64	.203125	5.159	–
	.2043	—	4
	.216535	5.500	–
7/32	.21875	5.556	–
	.2294	—	3
15/64	.234375	5.953	–
	.23622	6.000	–
1/4	.250	6.350	–
	.2576	—	2
	.2893	—	1

***American or Brown & Sharpe Wire Gauges (Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)**

S/S: Steel Sheet Gauges

INCHES	DEC.	MM	GAUGE*
1/64	.0149	–	28
	.015625	.396	–
	.015748	.4	–
	.0179	–	26
	.0209	–	25
	.023622	.6	–
	.0239	–	24
	.0269	–	23
	.027559	.7	–
	.0299	–	22
1/32	.03125	.794	–
	.031496	.8	–
	.0329	–	21
	.035433	.9	–
	.0359	–	20
	.03937	1.0	–
	.0418	–	19
3/64	.046875	1.19	–
	.047244	1.2	–
	.0478	–	18
	.0538	–	17
	.059055	1.5	–
	.0598	–	16
1/16	.0625	1.567	–
	.0673	–	15
	.0747	–	14
5/64	.078125	1.984	–
	.07874	2.0	–
	.086614	2.2	–
	.0897	–	13
3/32	.09375	2.381	–
	.094488	2.4	–
	.098425	2.5	–
	.1046	–	12
	.106299	2.7	–
7/64	.109375	2.778	–
	.11811	3.0	–
	.1196	–	11
1/8	.125	3.175	–
	.1345	–	10
	.1495	–	9
5/32	.15625	3.968	–
	.15748	4.000	–
	.1644	–	8
	.1793	–	7
3/16	.1875	4.762	–
	.188976	4.8	–
	.192913	4.9	–
	.1943	–	6
13/64	.203125	5.159	–
	.2092	–	5
	.2242	–	4
	.23622	6.0	–
	.2391	–	3
1/4	.250	6.35	–

****Manufacturer's Standard Gauge for Sheet Steel**

(Based on 41.82 lbs. per sq. foot per in. thick – Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)

Weights, Measures and Metric Equivalents

LINEAR MEASURE				
1 mil	=	0.001 inch	=	0.0254 millimeter
1 inch	=	1,000 mils	=	2.54 centimeter
12 inches	=	1 foot	=	0.3048 meter
3 feet	=	1 yard	=	0.9144 meter

SQUARE MEASURE				
		1 square inch	=	6.452 square centimeters
1 inch	=	1 square foot	=	2.54 centimeter
12 inches	=	1 square yard	=	0.3048 meter

CUBIC MEASURE				
		1 cubic inch	=	16.387 cubic centimeters
1.728 cubic inches	=	1 cubic foot	=	0.0283 cubic meters
27 cubic feet	=	1 cubic yard	=	0.7646 cubic meter

CONVERSION FORMULAS								
Inches	x	25.4	=	mm	mm	x	.03937	= Inches
Inches	x	2.54	=	cm	cm	x	.3937	= Inches
		Meters	x	3937	=	Inches		
		Meters	x	3.2809	=	Feet		

DRY MEASURE				
1 pint		33.6 cubic inches	=	0.5506 liter
2 pints (1 quart)	=	67.2 cubic inches	=	1.1012 liters
8 quarts	=	537.61 cubic inches	=	8.8098 liters

LIQUID MEASURE				
1 fluid ounce	=	1.805 cubic inches	=	29.57 ml
4 fluid ounces	=	7.219 cubic inches	=	0.1183 liter
1 pint	=	28.875 cubic inches	=	0.4732 liter
2 pints (1 quart)	=	57.75 cubic inches	=	0.9464 liter
4 pints (1 quart)	=	231 cubic inches	=	3.7854 liters

AVOIDUPOIS WEIGHT				
1 ounce	=	.0625 pound	=	28.3495 grams
16 ounces	=	1 pound	=	453.59 grams
100 pounds	=	1 hundredweight	=	45.36 kilograms

VOLLRATH® Setting the Standard™

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Note:

In the interest of continued product improvement, Vollrath reserves the right to change specifications without notice. Prices and availability also subject to change without notice.

Dimensions listed in catalog are approximate and may vary. Contact your Vollrath representative for specific drawing details.

Warranty Policy for The Vollrath Co. L.L.C.

The Vollrath Company L.L.C. warranties all products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as listed below:

- Refrigeration compressors — 5 year part warranty
- Replacement parts — 90 (ninety days) on the part only
- Fry pans and coated cookware — 90 (ninety days)
- Cayenne® Heat Strips — 1 year parts and labor
  Additional 1 year warranty on heating element (parts only)
- Intrigue™ Ultra and Professional Induction Ranges — 2 year warranty

VOLLRATH® Setting the Standard™

Jacob's Pride Collection

The Vollrath Co., L.L.C. offers a Limited Lifetime Warranty to all products in our Jacob's Pride Collection.

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy-Duty Turners with Ergonomic Handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Classic Select® and Intrigue® Cookware*

***Jacob's Pride® Warranty does not cover Kool-Touch® coating and silicone handles.**

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in materials or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

See the operating and safety instructions of each specific product for warranty claim procedures.

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