SMALLWARES & COUNTERTOP EQUIPMENT



Experience

VOLLRATH

Your work impacts how people experience a meal. Whether you're serving food in a hospital cafeteria, a high-end restaurant, a busy university, or another setting, Vollrath can help you make those experiences better, more efficient, and more inspired.

On the pages that follow, you'll find our selection of smallwares and countertop equipment including everything from color-coded ladles to merchandising and display cases. But that's not all we design and manufacture at Vollrath. Vollrath also offers modular serving stations, custom-fabricated kiosks, and even complete custom build-outs.

Learn more about how Vollrath can make your job easier and help maintain the quality of your food at Vollrath.com and by requesting these pieces:

- Fabricator Components
- Serving Systems
- Brand Book





How to Shop

SMALLWARES & COUNTERTOP EQUIPMENT



FOOD PREPARATION EQUIPMENT
Pages 6-23



COOKING EQUIPMENT
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WARMING EQUIPMENT
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DISPLAY SOLUTIONS
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STEAM TABLE PANS
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COOKWARE & BAKEWARE
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KITCHEN ESSENTIALS
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BUFFET & TABLETOP SERVICE
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WAREWASHING & HANDLING
Pages 238-277



DISPENSING SOLUTIONS
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Discover

LEADERSHIP

Vollrath doesn't just help you outperform every day. We also take on that same challenge ourselves by continuing to lead the industry with innovative products designed to help you compete and thrive. Add one of our award-winning products to your line.

Foodservice Equipment and Supplies Magazine: Best In Class



BUFFET & TABLETOP SERVICE

Pages 166-237

Foodservice Equipment and Supplies Magazine: Best In Class



INDUCTION RANGES

Pages 28-32

Foodservice Equipment and Supplies Magazine: Best In Class



MANUAL FOOD PROCESSORS

Pages 13-21

Foodservice Equipment and Supplies Magazine: Best In Class



COOKWARE

Pages 92-127

BEST IN CLASS AWARDS FOR FOODSERVICE EQUIPMENT & SUPPLIES

- Cookware - 12 years in a row
- Induction Cooktops - 11 years in a row
- Manual Food Processors - 7 years in a row
- Buffet & Tabletop Accessories - 6 years in a row

NRA KITCHEN INNOVATIONS AWARDS

- 2013 - Mirage® Induction Rethermalizer
- 2014 - Induction Cooking Station with Downdraft Vent Module
- 2016 - Stoelting® AutoVend Self-Serve Soft-Serve Vending Machine



NRA Kitchen: Innovation Award & IHMRS Show: Best New Product Award



MIRAGE® INDUCTION RETHERMALIZER

Page 46

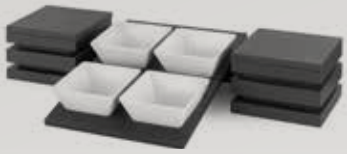
NACUFS IICE: Innovative and Creative Excellence Award



DROP-IN INDUCTION SOUP WARMER

Page 46

Foodservice Equipment Reports Magazine: Tabletop Award



CUBIC MODULAR DISPLAY SYSTEM

Pages 169-174

Foodservice Equipment Reports Magazine: Smallware Award



LIDSAVER™ DISPENSERS

Pages 280-281



Explore

SERVING SYSTEMS

Vollrath recognizes the possibility that your foodservice needs extend beyond what is available in our full collection of products. Vollrath's custom solutions give you the opportunity to create exactly what you're looking for, whether you're a chain or an independent operation. From specialized utensils to custom carts and kiosks, Vollrath can create the custom solution you need to help your business run efficiently and profitably.

Request our Serving Systems literature for more information.



CART



Completely self contained, carts are mobile, modular pieces designed to work alone or together. They can be moved as needed and provide excellent flexibility. Carts are perfect for expanding your food service offering or adding auxiliary service.

KIOSK



Designed for a fixed setting, kiosks are fully enclosed structures with larger electrical systems than carts. Kiosks can be secondary food service solutions or used on their own.

SERVING LINE



Designed for either a long, single line or a more modular design, serving lines are an option for buffet or full service. They typically focus on a particular type of food such as a salad bar, hot foods, or cold foods.

MERCHANDISING UNIT



Much larger than kiosks, big buildings typically have their own floor and are approximately 15-20’ long and 8-10’ deep. They work well for pop-up food service as well as merchandise shops and, while designed to be semi-permanent, can be moved with large equipment.

Common serving system locations



Educational Institutions

Travel and Leisure Environments

Business and Industry Facilities

Health Care Locations

Grocery and Convenience Stores

Restaurants and Bars



Learn at

VOLLRATH UNIVERSITY

One way Vollrath helps you outperform every day is with a vast collection of industry-leading products. Another is Vollrath University, the industry's best-in-class training resources for foodservice professionals. Whether it's at our world-class on-site training facility or online, Vollrath University can help you increase efficiency, drive profitability, and kindle inspiration, no matter what your industry role.

ON-SITE

- 13,000-square-foot world-class training facility
- Hands on work stations
- Customizable training programs
- Manufacturing facility tours

ONLINE

- Helpful guides and reference materials
- Informational training videos
- Product tutorials
- Culinary support and recipes

Take advantage of Vollrath University, and arm yourself with everything you need to elevate your offering.

FOR MORE INFORMATION, VISIT VOLLRATHUNIVERSITY.COM



Symbol

LEGEND

USMADE / USMADE OF US & GLOBAL MATERIALS	Denotes items manufactured at one of our US facilities
NSF	Denotes NSF certified items
ANTIMICROBIAL	Denotes items with antimicrobial treatment – see vollrath.com
NEW	Denotes new item
	Denotes Direct Contact Heating System – See page 44

Denotes product approvals by the respective organizations

JP	Denotes items with Limited Lifetime Warranty
2 TWO YEAR WARRANTY	Denotes items with 2-year warranty
3 YEAR WARRANTY ON COMPRESSOR	Denotes items with 3-year warranty
Visit Vollrath.com	Denotes additional information located at vollrath.com

Induction Electric Gas

VOLLRATH®

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.



FOOD PREPARATION EQUIPMENT

Before it ever hits a plate, every meal begins with equal parts planning, passion, and prowess. Food preparation equipment from Vollrath will help you capitalize on all three. Food prep equipment can streamline your kitchen to make you more efficient and focused on the task at hand.

vollrath.com/food-prep





"With 210 different students working with our mixers, it is a must they can withstand the abuse. Vollrath mixers provide the quality and value we demand."

MICHAEL PIERINI
Chef Instructor,
Culinary Program Director
Cerritos College





How to Shop

FOOD PREPARATION EQUIPMENT



Slicers

Our slicers lead the industry in performance and durability. They're available in three blade sizes and feature nonstick coating.

Pages 9-10



Mixers

Designed for heavy use, our durable mixers come standard with a stainless steel mixing bowl, dough hook, wire whisk and flat beater.

Pages 11-12



Grinders

Vollrath Grinders feature stainless steel construction and come standard with a sausage stuffer and feed stick.

Page 13



Manual Food Processors

Save significant labor costs slicing, dicing, and wedging by using a food processor instead of cutting by hand. Our food processors also increase food yield and allow for more consistent cuts.

Pages 13-21



Can Openers

Get the cleanest, most hygienic cut ever with our EaziClean®, Premium™, and CanMaster™ Can Openers.

Page 22



Vacuum Packing

Extend the shelf life of food and cut down on waste due to spoilage with a vacuum sealer. Vacuum sealing quickly marinates meats and when paired with the Sous Vide immersion circulator becomes the total package.

Page 23



SLICERS

100% ITALIAN DESIGNED AND ENGINEERED FOR OPTIMUM RESULTS



Safety hand guard mounted to carriage

Hard-coated anodized aluminum body

High-quality, belt-driven

Non-marking, non-skid rubber feet

Slice adjustment knob for precision, consistency, and slice thickness

Safety cover under motor



Proprietary nonstick coating reduces drag and makes your slicer easier to clean



25° or 35° gravity feed maximizes productivity by reducing operator fatigue and discomfort



Built-in sharpener

c UL us LISTED

CLASSIFIED EPH NSF/ANSI 8 E480|414

CLASSIFIED

SANITATION CLASSIFIED NSF/ANSI 8 E480|414

Certified to NSF/ANSI 8

Intertek

5 YEAR WARRANTY ON BELT

QuanTanium

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







MODEL	40950	40951	40952	40954	40955
RATING	Medium	Medium	Heavy	Heavy	Max
PROCESSED MEATS	x 3hr/day	x 3hr/day	x continuous	x continuous	x continuous
CHEESE	–	–	x continuous	x continuous	x continuous
BLADE	10"	12"	12"	12"	13"
SLICE THICKNESS	Up to ½"	Up to ½"	Up to 1"	Up to 1"	Up to 1"
25° GRAVITY FEED	✔	✔	–	–	–
35° GRAVITY FEED	–	–	✔	✔	✔
NONSTICK COATING	✔	✔	✔	✔	✔
SAFE BLADE REMOVAL SYSTEM	–	–	✔	✔	✔
PERMANENT BLADE RIM GUARD	–	✔	✔	✔	✔
REMOVABLE CARRIAGE	✔	✔	✔	✔	–
EXTRA-LONG SLIDE ROD	–	–	–	–	✔
TILTING	–	–	–	–	✔
KICKSTAND	–	–	–	✔	✔
HORSEPOWER MOTOR	⅓ peak HP	⅖ peak HP	½ peak HP	¾ peak HP	½ peak HP

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
SLICERS								
40950	SLM250/S	10" (25.4 cm) medium-duty slicer	22⅛ x 22⅞ x 18⅛ (56 x 57 x 47.5)	Belt	⅓	120 AC	2.5	5-15P
40951	SLM300P/S	12" (30.5 cm) medium-duty slicer	24 x 25⅜ x 20⅛ (61 x 64 x 51)	Belt	⅖	120 AC	1.8	5-15P
40952	SLP300/S	12" (30.5 cm) heavy-duty slicer	22⅝ x 27 15⁄16 x 22⅜ (54.7 x 71 x 54.7)	Belt	½	120 AC	2	5-15P
40954	SLP300EA/S	12" (30.5 cm) heavy-duty slicer, automatic	22⅝ x 29⅝ x 24⅞ (57.5 x 75.2 x 63.2)	Belt	¾	120 AC	4	5-15P
40955	SLP330E/S	13" (33.0 cm) deluxe deli-style slicer	25⅜ x 28¾ x 24¼ (64 x 73 x 61.6)	Belt	½	120 AC	2	5-15P

ITEM #	DESCRIPTION	WORKS WITH
ACCESSORIES		
40895	7" vegetable chute	40952 HD12" and 40955 Deli-style 13"
40896	12" serrated blade – includes a safe blade removal tool	40951 and 40952
40897	13" serrated blade – includes a safe blade removal tool	40955
40898	10" safe blade removal tool	40950
40893	12" safe blade removal tool	40951 and 40952
40894	13" safe blade removal tool	40955
40899	Carriage handle for Quebec	40950, 40951, and 40952

40950 – 10" BLADE MEDIUM-DUTY SLICER

- Space-saving design with small footprint
- Easy to carry for catering needs
- Medium-volume – ideal for small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to ½"
- Removable carriage for easy cleaning

40951 – 12" BLADE MEDIUM-DUTY SLICER

- Great cutting capacity within a compact footprint
- Medium-volume – ideal for small restaurants
- Slice adjustment knob for precise and consistent slice thickness up to ½"
- Permanent blade rim guard
- Removable carriage for easy cleaning

40952 – 12" BLADE HEAVY-DUTY SLICER

- Ideal for higher-volume operations such as large restaurants
- Large receiving tray
- Safe blade removal tool
- Solid aluminum slice adjustment knob for precise and consistent slice thickness up to 1"
- Permanent blade rim guard
- Removable carriage for easy cleaning

40955 DELUXE – 13" BLADE DELI-STYLE SLICER

- Ideal for high-volume operations such as large restaurants or delis/supermarkets
- Large receiving tray
- Extra-long slide rod to accommodate large loaves of meats and cheeses
- Safe blade removal system
- Solid aluminum slice adjustment knob for precise and consistent slice thickness up to 1"
- Permanent blade rim guard
- Carriage tilts open with zero blade exposure for safety and easy cleaning
- Kickstand to easily and safely clean under the slicer

MIXERS

DURABILITY, RELIABILITY, AND REPUTATION ALL IN ONE TOUGH RANGE OF MIXERS



FLOOR/BENCH MIXERS

- Safety cutoff switch temporarily interrupts power if gears are changed without stopping the mixer
- Three-speed transmission, belt-driven
- 60 qt. model includes bowl truck for convenient bowl transport

COUNTERTOP MIXERS

- Commercial-grade table model with a powerful ⅓ hp motor
- Five-speed, 100% direct gear-driven
- Digital control panel to make easy speed shifts while unit is running
- Non-skid rubber base
- 30-minute timer

Visit Vollrath.com for capacity information, images, and other resources.

5 YEAR WARRANTY ON BELT

ITEM #	MODEL	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	TRANSMISSION	HP	VOLTAGE	AMPS	PLUG
FLOOR/BENCH MIXERS								
40757	MIX1020	20 qt mixer with guard	20⅜ x 20⅜ x 35⅝ (51.8 x 51.8 x 90.5)	3-speed	½	110 AC	8	5-15P
40758	MIX1030	30 qt mixer with guard	25 x 24½ x 47⅞ (63.5 x 62.2 x 121.6)	3-speed	1	110 AC	20	5-20P
40759	MIX1040	40 qt mixer with guard	26½ x 26⅜ x 47⅞ (67.3 x 67.5 x 119.7)	3-speed	1½	220 AC	12	6-15P
40760	MIX1060	60 qt mixer with guard	27⅜ x 30 x 55⅛ (69.5 x 76.2 x 141.8)	3-speed	2	220 AC	16	6-20P
COUNTERTOP MIXERS								
40755	MIX1007	7 qt mixer with guard	13⅛ x 17¾ x 20¼ (33.3 x 45.1 x 51.4)	5-speed	⅓	110 AC	6	5-15P
40756	MIX1010	10 qt mixer with guard	13⅛ x 17⅛ x 21⅜ (33.2 x 44.9 x 53.8)	5-speed	⅓	110 AC	6	5-15P

For international models with 220-240V, add "02" for Schuko, "03" for UK, or "05" for Australian to end of item number (e.g., Australian 40757 to 4075705). Product details vary (e.g., voltage, amps, watts); visit Vollrath.com.

MIXER ACCESSORIES

ITEM #	DESCRIPTION	FITS
40785	Vegetable slicer head complete, comes with 5/16" (8 mm) shredder and 3/16" (5 mm) slicing plates	All Vollrath floor & bench mixers
40786	Meat grinder head attachment for No 12. hub with ⅛" (3 mm) and 5/16" (8 mm) grinder plates	All Vollrath floor & bench mixers
40787	Reducer kit – includes 20 qt stainless steel bowl, whisk, dough hook, and beater	40 qt mixer
40781	Reducer kit – includes 30 qt stainless steel bowl, whisk, dough hook, and beater	60 qt mixer
MSG2003	⅛" (3 mm) slicing plate	40785 vegetable slicer head
MSG3002	5/64" (2 mm) shredding plate	40785 vegetable slicer head
MSG3005	3/16" (5 mm) shredding plate	40785 vegetable slicer head

Note: Do not use attachments on hub while mixing

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



No. 12 hub accommodates meat grinder and vegetable slicer attachments for flexibility with grinding, slicing, and mixing

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

Grease-packed ball bearing

Bowl arm protection cover

Heavy-duty construction

Surface protection foot covers



Thermal overload protection automatically shuts off mixer to protect from damage

30-minute digital timer with automatic stop and audible shutoff signal

Consistent mixing speeds

Bowl lock

Planetary mixing action

Learn how to calculate your absorption ratio and get other tips at Vollrath.com.

40757

ALL MIXERS COME STANDARD WITH:



Stainless Steel Mixing Bowl
(60 qt mixer includes bowl truck)



Dough Hook



Wire Whisk



Flat Beater

GRINDER AND SLICER ATTACHMENTS

(Sold separately)



Meat Grinder 40786



Vegetable Slicer 40785



"With 210 different students working with our mixers, it is a must they can withstand the abuse. Vollrath mixers provide the quality and value we demand."

MICHAEL PIERINI
Chef Instructor, Culinary Program Director
Cerritos College

Grinders

- Sausage stuffer and feed stick accessories included
- Stainless steel body, cylinder, worm gear, and ring
- Supplied with ⅛" (3.2 mm) and 5⁄16" (7.9 mm) grinder plates
- Dishwasher-safe grinding head, pan, and attachment
- Heavy-gauge product tray with 2¼" (5.7 cm) diameter food chute

Visit Vollrath.com for grinder accessories, images, and other resources.



No. 22, 40744 with standard accessories

ITEM #	MODEL	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	OUTPUT	HP	VOLTAGE	AMPS	PLUG
40743	MIN0012	Meat grinder No. 12	10 3⁄16 x 15¾ x 19 7⁄16 (25.9 x 40 x 49.4)	264 lb (120 Kg)/hr	1	110 AC	8	5-15P
40744	MIN0022	Meat grinder No. 22	10 3⁄16 x 20¼ x 24¼ (27.5 x 51.4 x 61.6)	528 lb (240 Kg)/hr	1½	110 AC	16	5-20P

MANUAL FOOD PROCESSORS



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

MANUAL FOOD PROCESSORS

- Vegetable slicers/wedgers
- Specialty cutters
- Tomato slicers
- Cheese slicers and cubers
- Seafood cutters
- Potato scoopers
- Grill accessories

2 TWO YEAR WARRANTY

watch it on **VOLLRATH.COM**



Visit Vollrath.com to get an inside look at how Chef Rich brings locally grown fruits and vegetables to the table with greater consistency and speed.



15000



15604



700-1



403NH

InstaCut™ 5.0

- Pop-in, pop-out thermoset blade is easy to clean, never needs adjustment, and will never corrode
- Tall base designed to fit containers up to 6" (15.2 cm) high
- Full 5" (12.7 cm) square cutting area fits large fruits and vegetables
- 3x faster than cutting by hand
- Clean, quick cuts reduce bruising for better food presentation
- Open dimensions (w x d x h): 10" x 11½" x 20" (25.4 x 29.2 x 50.8 cm)
- Closed dimensions (w x d x h): 10" x 11½" x 18½" (25.4 X 29.2 X 47 cm)

Watch Chef Rich demo the InstaCut™ 5.0 and see images of all InstaCut™ blades at Vollrath.com.



55089



55063



55000

NSF

2 TWO YEAR WARRANTY

COMPLETE UNIT #	CUT DESCRIPTION: IN (MM)	T-HANDLE, PUSHER BLOCK, AND BLADE*	REPLACEMENT BLADE ONLY *	CASE LOT
55000	¼ (6.4) dice	55059	55062	1
55001	⅜ (9.5) dice	55060	55063	1
55002	½ (12.7) dice	55061	55064	1
55011	¼ (6.4) slice	55088	55066	1
55012	⅜ (9.5) slice	55089	55074	1
55013	½ (12.7) slice	55090	55087	1
15150	4-section wedge	1515004	15150040	1
15151	6-section wedge	1515106	15151060	1
15152	8-section wedge	1515208	15152080	1
15153	10-section wedge	1515310	15153100	1
15155	12-section wedge	1515512	15155120	1
15126	6-section core	1512606	15126060	1
15128	8-section core	1512808	15128080	1

Vollrath warranty policies do not cover blades

Cucumber Slicer

- Slices cucumbers lengthwise and cores at the same time
- Great for salad bars and sushi
- 3x faster than cutting by hand
- Open dimensions (w x d x h): 11 51/64" x 11 3/32" x 24" (30 x 28.2 x 61 cm)
- Closed dimensions (w x d x h): 11 51/64" x 11 3/32" x 22 57/64" (30 x 28.2 x 57.4 cm)

See the Manual Food Processor style guide at Vollrath.com for help deciding what processor is best for the food items you're preparing.





55010

NSF

2 TWO YEAR WARRANTY

ITEM #	DESCRIPTION	CASE LOT
55010	14-section core slicer, complete unit	1
REPLACEMENT BLADES AND ACCESSORIES*		
55025	10-section core with ⅞" (2.2 cm) core and adaptor plate	1
55028	14-section core with 1" (2.5 cm) core and adaptor plate	1

Vollrath warranty policies do not cover blades

InstaCut™ 3.5

DICE, WEDGE & CORE

- Changes from dice to wedge to core in seconds with pop-in, pop-out thermoset blade assembly
- 3x faster than cutting by hand
- Clean, quick cuts reduce bruising for better food presentation

TABLETOP

- Open dimensions (w x d x h): 9" x 9" x 18" (23 x 23 x 45.7 cm)
- Closed dimensions (w x d x h): 9" x 9" x 17⅛" (23 x 23 x 43.5 cm)

WALL MOUNT

- Open dimensions (w x d x h): 8" x 14½" x 22¼" (20.3 x 36.8 x 56.5 cm)
- Closed dimensions (w x d x h): 8" x 14½" x 14" (20.3 x 36.8 x 35.6 cm)

NSF 2 TWO YEAR WARRANTY



15016



15000

TABLETOP UNIT #	WALL MOUNT UNIT #	T-HANDLE, PUSHER BLOCK, AND BLADE* – TABLETOP	PUSHER BLOCK AND BLADE* – WALL MOUNT	CUT DESCRIPTION: IN (MM)	REPLACEMENT BLADE ONLY *	CASE LOT
15000	15016	15059	15081	¼ (6.4) dice	15062	1
15001	15017	15060	15082	⅜ (9.5) dice	15063	1
15002	15018	15061	15083	½ (12.7) dice	15064	1
—	—	15085	15084	¼ x ½ (6.4 x 12.7) dice	15086	1
15003	15019	15050	15073	4-section wedge	15065	1
15005	15021	15052	15075	6-section wedge	15067	1
15006	15022	15053	15076	8-section wedge	15068	1
15007	15023	15054	15077	10-section wedge	15069	1
15008	15024	15055	15078	12-section wedge	15070	1
15009	—	15087	15079	6-section core	15071	1
15010	15026	15058	15080	8-section core	15072	1
ACCESSORIES						
Base assembly		15100	—	—	—	1
Wall mount bracket		—	15125	—	—	1

Vollrath warranty policies do not cover blades

Wedgemaster™ II

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

Chef Rich shows how quickly the Wedgemaster™ II preps fruits and vegetables at Vollrath.com.

NSF 2 TWO YEAR WARRANTY



708



700-1

COMPLETE UNIT #	DESCRIPTION	OPEN DIMENSIONS (W X D X H): IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	CASE LOT
700-1	6-section cut Wedgemaster™ II	9¾ x 9 x 16 (24.8 x 23 x 40.6)	9¾ x 9 x 15¼ (24.8 x 23 x 38.7)	1
700-4	8-section cut Wedgemaster™ II	9¾ x 9 x 16 (24.8 x 23 x 40.6)	9¾ x 9 x 15¼ (24.8 x 23 x 38.7)	1
BLADE ASSEMBLY*				
704	4-section cut blade assembly (for use with 8-section wedger)		—	1
706	6-section cut blade assembly	—	—	1
708	8-section cut blade assembly	—	—	1
712	12-section cut blade assembly (for use with 12-section wedger)		—	1

Vollrath warranty policies do not cover blades

Wedgemaster™

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

NSF

2 TWO YEAR WARRANTY



808SG

COMPLETE UNIT #	DESCRIPTION	OPEN DIMENSIONS (W X D X H): IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	CASE LOT
606N	6-section cut Wedgemaster™	9 x 8 x 16 (23 x 20.3 x 40.6)	9 x 8 x 15⅞ (23 x 20.3 x 40.3)	1
808N	8-section cut Wedgemaster™	9 x 8 x 16 (23 x 20.3 x 40.6)	9 x 8 x 15⅞ (23 x 20.3 x 40.3)	1
808SG	8-section cut Wedgemaster™ with safety guard	9 x 8 x 16 (23 x 20.3 x 40.6)	9 x 8 x 15⅞ (23 x 20.3 x 40.3)	1
BLADE ASSEMBLY*				
306	6-section wedge blade	—	—	1
308	8-section wedge blade	—	—	1
336	6-section core blade	—	—	1
338	8-section core blade	—	—	1

**Vollrath warranty policies do not cover Redco® blades*

InstaBloom® II

- The perfect cut for high-profit blooming onions
- Lower, sturdy profile takes up less space, provides easy storage
- Ergonomic design for easy leverage
- Spring-loaded handle remains safely in upright position when loading onions

NSF

2 TWO YEAR WARRANTY



15604

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	REPLACEMENT BLADE ITEM #	CASE LOT
15604	InstaBloom® II	14 x 14 x 19 (30.5 x 68.6 x 40.6)	1560102	1

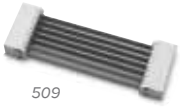
Onion King®

- Slices whole onions and other firm vegetables in one stroke for fast production
- Cuts exact slice thicknesses every time, raising the quality and consistency of menu items

Chef Rich shows how easy it is to bloom and cut onions for a high-profit-margin menu item at Vollrath.com.

NSF

2 TWO YEAR WARRANTY



509



500N

COMPLETE UNIT #	CUT DESCRIPTION: IN (MM)	OPEN DIMENSIONS (W X D X H): IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	BLADE ASSEMBLY*	CASE LOT
500N	3/16 (4.8) – 13 blades	19¼ x 13¾ x 19¼ (49 x 34.9 x 49)	19¼ x 13¾ x 15½ (49 x 34.9 x 39.4)	509	1
501N	¼ (6.4) – 11 blades	19¼ x 13¾ x 19¼ (49 x 34.9 x 49)	19¼ x 13¾ x 15½ (49 x 34.9 x 39.4)	511	1
502N	⅜ (9.5) – 7 blades	19¼ x 13¾ x 19¼ (49 x 34.9 x 49)	19¼ x 13¾ x 15½ (49 x 34.9 x 39.4)	510	1
503N	½ (12.7) – 6 blades	19¼ x 13¾ x 19¼ (49 x 34.9 x 49)	19¼ x 13¾ x 15½ (49 x 34.9 x 39.4)	512	1

**Vollrath warranty policies do not cover blades*

Lettuce King® I

- Consistently shreds lettuce for high-volume applications
- Eliminates 75% of the time and cost of shredding lettuce with a knife
- Easily cuts ¼ head of lettuce at a time
- Works great on boneless cooked chicken

Chef Rich shows how versatile the Lettuce King® is at Vollrath.com.

NSF

2 TWO YEAR WARRANTY



Slices a variety of foods including cantaloupe, cucumbers, chicken, and more.

400N

ITEM #	CUT DESCRIPTION: IN (MM)	OPEN DIMENSIONS (W X D X H): IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	REPLACEMENT BLADE ITEM #*	CASE LOT
400N	3/16 (4.8) cut, 37 blades	17½ x 19 x 26¼ (44.5 x 48.3 x 66.7)	17½ x 23¼ x 13⅜ (44.5 x 59.1 x 34)	435	1
403N	¼ (6.4) cut, 28 blades	17½ x 19 x 26¼ (44.5 x 48.3 x 66.7)	17½ x 23¼ x 13⅜ (44.5 x 59.1 x 34)	485	1
402NC	⅜ (9.5) cut, 19 blades	17½ x 19 x 26¼ (44.5 x 48.3 x 66.7)	17½ x 23¼ x 13⅜ (44.5 x 59.1 x 34)	484C	1
401N	¾ (19) cut, 10 blades	17½ x 19 x 26¼ (44.5 x 48.3 x 66.7)	17½ x 23¼ x 13⅜ (44.5 x 59.1 x 34)	434	1

**Vollrath warranty policies do not cover blades*

Lettuce King® IV & Drum Ring

- Prepares lettuce in a fraction of the time of cutting with a knife
- Drum Ring fits snugly over Rubbermaid® 20- and 32-gallon Greenskeeper™ storage drums

See the Manual Food Processor style guide at Vollrath.com for help deciding which processor is best for the food items you're preparing.

NSF

2 TWO YEAR WARRANTY



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

ITEM #	DESCRIPTION	OPEN DIMENSIONS (W X D X H) :IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	REPLACEMENT BLADE ITEM #*	CASE LOT
4400N	Lettuce King® IV, 1" x 1" (25.4 x 25.4 mm) cut	17 x 17½ x 32 (43.2 x 44.5 x 81.28)	17 x 18½ x 21⅝ (44.5 x 47 x 54.9)	4408	1
2900	Drum Ring	22¾ dia. x 1⅞ (57.8 dia. x 4.8)	—	—	1

**Vollrath warranty policies do not cover blades*

Fruit Slicer

- Provides consistent cut for attractive presentation
- Full 5" cutting area optimal for large fruits
- Eliminates 75% of the time and cost of cutting fruit with a knife

2 TWO YEAR WARRANTY



403NH

ITEM #	CUT DESCRIPTION: IN (MM)	OPEN DIMENSIONS (W X D X H): IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	REPLACEMENT BLADE ITEM #*	CASE LOT
403NH	¼ (6.4) cut, 28 blades	12 57/64 x 13 15/64 x 21 15/16 (32.7 x 33.6 x 55.8)	12 57/64 x 19 15/16 x 9 3/16 (32.7 x 50.7 x 23.3)	485	1

**Vollrath warranty policies do not cover blades*

King Kutter™

- Shred, string, krinkle-cut, julienne, grate, and slice a wide variety of foods – may be the most versatile processor in the kitchen
- Easy manual operation with none of the maintenance, electrical issues, or cost associated with powered units
- All cones feature a finely-machined, precision stainless steel edge easily changed for fast-cycle processing of foods
- Overall operating dimensions (w x d x h): 8¼" x 9" x 12"

2 TWO YEAR WARRANTY


6003


6004


6011 6012 6013 6014 6015

COMPLETE UNIT #	DESCRIPTION	INCLUDED CONES	CASE LOT
6003	King Kutter™ with suction cup base	#1, 2, & 4	1
6005	King Kutter™ with suction cup base	#1-5	1
6004	King Kutter™ with clamp base	#1, 2, & 4	1
6006	King Kutter™ with clamp base	#1-5	1

Vollrath warranty policies do not cover blades

REPLACEMENT CONE ITEM #*	REPLACEMENT CONE DESCRIPTION	CASE LOT
6011	#1 – ⅛" (3.2 mm) shredder cut	1
6012	#2 – 3⁄16" (4.8 mm) string cut	1
6013	#3 – ⅜" (9.5 mm) petite french fry cut	1
6014	#4 – ⅛" (3.2 mm) thin slice cut	1
6015	#5 – 3⁄16" (4.8 mm) krinkle cut	1
6016	#6 – 3⁄16" (4.8 mm) thick slice cut	1

CubeKing™

- Cut cheese cubes, sticks, square blocks, and rectangular blocks, fast and uniformly
- Open dimensions (w x d x h): 17" x 17¼" x 32" (43.2 x 43.8 x 81.3 cm)
- Closed dimensions (w x d x h): 17" x 18½" x 21⅝" (43.2 x 47 x 54.9 cm)

See the Manual Food Processor style guide at Vollrath.com for help deciding which processor is best for the food items you're preparing.

NSF 2 TWO YEAR WARRANTY


1811

ITEM #	DESCRIPTION, IN (MM)	CASE LOT
1811	CubeKing™ ¾ (19.1 mm) cut	1
1812	CubeKing™ ⅜ (9.5 mm) cut	1
1823	CubeKing™ replacement wire kit	1

Cheese Blocker™

- Accommodates blocks up to 50 lbs and wheels up to 35 lbs
- 1⁄2" (12.7 mm) measuring increments on front plate and base
- Prepare cheese for cubing, slicing, and shredding
- Handle-up dimensions (w x d x h): 12¼" x 29¼" x 22⅝" (31.1 x 74.3 x 57.5 cm)
- Handle-down dimensions (w x d x h): 12¼" x 22" x 12¼" (31.1 x 55.8 x 31.1)

NSF 2 TWO YEAR WARRANTY


1837

COMPLETE UNIT #	DESCRIPTION	REPLACEMENT WIRE KIT	CASE LOT
1837	Cheese Blocker™	1838	1

Potato Cutters

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

2 TWO YEAR WARRANTY



47713



45682

Wall hanger bracket, sold separately, holds potato cutter securely on wall to save counter space.

ITEM #	DESCRIPTION	REPLACEMENT BLADE ITEM #	CASE LOT
47703*	Wedge cut, 8-cut	45603-1	1
47715**	French fry, 9/32" (0.7 cm) cut size	45751-1	1
47713**	French fry, 3/8" (1 cm) cut size	45749-1	1
47714**	French fry, 7/16" (1.1 cm) cut size	45750-1	1
45682***	Potato cutter wall hanger bracket	—	1

**Replacement blades and parts available **Replacement blades available ***Screws not included*

E-Z Juice Extractor

- Superior leverage for maximum juice output
- Heavy-duty, enamel-coated cast iron base and stainless steel body
- Rubber feet ensure no-slide use

2 TWO YEAR WARRANTY

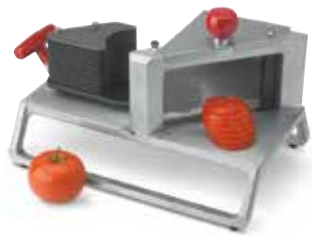


47704

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	MINIMAL TABLETOP SPACE REQUIRED: IN (CM)	CASE LOT
47704	Juice extractor	26 (66) with handle in upright position	8 x 9 (20.3 x 22.9)	1

InstaSlice™

- Pop-in, pop-out thermoset blade is easy to clean, never needs adjustment, and will never corrode
- Large slicing area
- Corrosion-resistant polyurethane food carrier
- HardCoat® pusher head fingers resist corrosion from tomato acids and other harsh foods
- Detachable table stop ensures processor will stay in place
- Available with straight or scalloped blades, allowing slicing of tomatoes without “pre-scoring” the skin



15105

NSF

2 TWO YEAR WARRANTY

COMPLETE UNIT #	CUT SIZE IN (MM)	BLADE TYPE	NO. OF BLADES	OPEN DIMENSIONS (W X D X H): IN (CM)	CLOSED DIMENSIONS (W X D X H): IN (CM)	REPLACEMENT BLADE ITEM #*	CASE LOT
15105	3/16 (4.8)	Scalloped	16	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15115	1
15205	3/16 (4.8)	Straight	16	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15209	1
15102	7/32 (5.6)	Scalloped	13	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15112	1
15202	7/32 (5.6)	Straight	13	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15206	1
15103	1/4 (6.4)	Scalloped	12	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15113	1
15203	1/4 (6.4)	Straight	12	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15207	1
15104	3/8 (9.5)	Scalloped	8	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15114	1
15204	3/8 (9.5)	Straight	8	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15208	1

**Vollrath warranty policies do not cover blades*

Tomato Pro™



0643N

- NSF®-approved, high-density polyethylene base material is designed for constant contact with tomato acids and other harsh foods – will not corrode
- Positive-stop arm helps keep slicer sturdy while operating the push-through slicing mechanism
- Open and closed dimensions (w x d x h): 9½" x 18¾" x 9½" (24.1 x 47.6 x 24.1 cm)

See the Manual Food Processor style guide at Vollrath.com for help deciding which processor is best for the food items you're preparing.

NSF 2 TWO YEAR WARRANTY

COMPLETE UNIT #	DESCRIPTION	CUT IN (MM)	BLADE STYLE	CASE LOT	REPLACEMENT BLADE ITEM #*	CUT IN (MM)	BLADE STYLE	NO. OF BLADES	CASE LOT
0643N	Tomato Pro™, without safety guard	3/16 (4.8)	Straight	1	0653	3/16 (4.8)	Straight	15	1
0644N	Tomato Pro™, without safety guard	1/4 (6.4)	Straight	1	0654	1/4 (6.4)	Straight	11	1
0646N	Tomato Pro™, without safety guard	3/8 (9.5)	Straight	1	0656	3/8 (9.5)	Straight	8	1
0694N	Tomato Pro™, without safety guard	3/16 (4.8)	Scalloped	1	0648	3/16 (4.8)	Scalloped	15	1
0645N	Tomato Pro™, without safety guard	1/4 (6.4)	Scalloped	1	0652	1/4 (6.4)	Scalloped	11	1
0643SGN	Tomato Pro™, with safety guard	3/16 (4.8)	Straight	1	0653	3/16 (4.8)	Straight	15	1
0644SGN	Tomato Pro™, with safety guard	1/4 (6.4)	Straight	1	0654	1/4 (6.4)	Straight	11	1
—	—	—	—	—	0647	3/8 (9.5)	Scalloped	8	1

Vollrath warranty policies do not cover blades

Tomato King® Scooper



1401

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

ITEM #	DESCRIPTION	CASE LOT
1400	Tomato King® Scooper – bulk pack	144
1401	Tomato King® Scooper – standard pack	24

Tater King® Scooper



1801

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

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



1851

Lobster King™

- Makes lobster tails ready for preparation in one clean cut of the shell
- Also works on crab legs
- Handle-up dimensions (w x d x h): 10" x 15¼" x 16" (25.4 x 38.7 x 40.6 cm)
- Handle-down dimensions (w x d x h): 10" x 19½" x 4¼" (25.4 x 49.5 x 10.8 cm)

2 TWO YEAR WARRANTY

COMPLETE UNIT #	DESCRIPTION	REPLACEMENT KNIFE ITEM #: 10" (25.4 CM)*	CASE LOT
1851	Lobster King™	5103	1

**Vollrath warranty policies do not cover blades*



1853

Oyster King™

- Opens oysters and clams with one simple, safe stroke
- Durable steel point blade
- Handle-up dimensions (w x d x h): 5⅞" x 10½" x 15" (14.9 x 26.7 x 38.1 cm)
- Handle-down dimensions (w x d x h): 5⅞" x 14¾" x 4¼" (14.9 x 37.5 x 10.8 cm)

NSF 2 TWO YEAR WARRANTY

COMPLETE UNIT #	DESCRIPTION	REPLACEMENT BLADE ITEM #	CASE LOT
1853	Oyster King™	5382	1



1101

Grill Tender®

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

2 TWO YEAR WARRANTY

COMPLETE UNIT #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	REPLACEMENT BLADE ITEM #	CASE LOT
1101	Grill Tender®	21⅝ x 6 x 3⅛ (54.9 x 15.2 x 7.9)	1102R*	1

**Vollrath warranty policies do not cover blades*



15149

Petrol Gel

- Designed specifically to lubricate all Redco® manual food processors
- Tasteless and odorless
- A food-safe lubricant

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

CAN OPENERS



THE CLEANEST, MOST HYGIENIC CUT EVER

- Patented quick-release blade carrier for easy cleaning
- EaziClean® blades are finished with anti-bacterial coating for increased safety
- High-grade steel cutting mechanism for clean cut – no risk of frayed metal shavings
- Case-hardened blade for longer life
- Wheels made from gear-cutting grade steel – able to withstand intense pressure
- Ergonomic design for more comfortable use







Color-coded collars for easy identification

NSF

2 TWO YEAR WARRANTY

EaziClean® Can Openers

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

Premium™ and CanMaster™ Can Openers

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

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

VACUUM PACKING

VACUUM PACKING CUTS DOWN ON FOOD SPOILAGE BY EXTENDING THE REFRIGERATED SHELF LIFE OF FOODS BY THREE TO FIVE TIMES!



40858

OUT-OF-CHAMBER

- Out-of-chamber vacuum packing requires specific bag type (listed below)
- Not suited for use with liquids

IN-CHAMBER

- Suitable with wet or dry products
- Stainless steel chamber
- Easy removal of chamber components for thorough cleaning



40833



40834



40831

Vacuum Pack Machines

- Extends the shelf life of foods and cuts down on waste due to spoilage
- Excellent for items like meats and cheese
- Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats

ITEM #	MODEL	DIMENSIONS (W X D X H): IN (CM)	CHAMBER SIZE (W X D X H): IN (CM)	SEALING BAR LENGTH: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
OUT-OF-CHAMBER VACUUM PACK MACHINE								
40858	Junior	14¾ x 11⅞ x 5⅛ (37.5 x 29.7 x 14.5)	—	12⅜ (31)	120 AC	380	3.3	5-15P
IN-CHAMBER VACUUM PACK MACHINES								
40831	VP12	17⅛ x 21⅜ x 14⅜ (44.9 x 55.4 x 36.5)	14½ x 17 x 4 (36.8 x 43.2 x 10.2)	12" (30.5)	120 AC	500	8.5	5-15P
40833	VP16	19⅜ x 20⅜ x 15⅝ (49.2 x 52.9 x 38.9)	16⅜ x 16½ x 5 (42.7 x 41.9 x 12.7)	16" (40.6)	120 AC	900	13	5-20P
40834	VPP16	19⅜ x 20¾ x 18 (49.2 x 51.8 x 45.7)	16⅜ x 16½ x 5 (42.7 x 41.9 x 12.7)	16" (40.6)	120 AC	900	13	5-20P

ITEM #	SEAL BAR	NUMBER OF SEALING BARS	VACUUM BY TIME	VACUUM BY DESIRED PRESSURE	LIQUID SENSOR CONTROL	ADJUSTABLE SOFT AIR SETTING	MAINTENANCE REMINDER	ADVANCED CONTROL SYSTEM	CUSTOMIZABLE PROGRAMS	PASSWORD CONTROLLED ACCESS	USB CONNECTION FOR LABEL PRINTER	LABEL PRINTING	HACCP LOGGING	MARINATE FUNCTION
40831	12"	1	✔	–	–	–	✔	–	–	–	–	–	–	–
40833	Two 16"	2	✔	✔	✔	✔	✔	–	10	–	–	–	–	–
40834	Two 16"	2	–	✔	✔	✔	✔	✔	20	✔	✔	✔	✔	✔

Vacuum Pack Bags

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	TOTAL THICKNESS	MAX TEMP	CASE LOT
40812	Out-of-chamber	6 x 12 (15.2 x 30.5)	3.9 mil	158˚F (70˚C)	100
40813	Out-of-chamber	8 x 12 (20.3 x 30.5)	3.9 mil	158˚F (70˚C)	100
40814	Out-of-chamber	10 x 14 (25.4 x 35.6)	3.9 mil	158˚F (70˚C)	100
40815	In-chamber – regular	8 x 12 (20.3 x 30.5)	3.0 mil	158˚F (70˚C)	100
40816	In-chamber – regular	10 x 15 (25.4 x 38.1)	3.0 mil	158˚F (70˚C)	100
40817	In-chamber – regular*	12 x 16 (30.5 x 40.6)	3.0 mil	158˚F (70˚C)	100
40818	In-chamber – regular*	14 x 18 (35.5 x 45.7)	3.0 mil	158˚F (70˚C)	100
23850	In-chamber – “boil-in”	6 x 8 (15.2 x 20.3)	4.0 mil	212˚F (100˚C)	100
23852	In-chamber – “boil-in”	8 x 12 (20.3 x 30.4)	4.0 mil	212˚F (100˚C)	100
23854	In-chamber – “boil-in”*	12 x 16 (30.5 x 40.6)	4.0 mil	212˚F (100˚C)	100

**Not designed to fit in Medio (40850) chamber*

PAIR IT WITH A SOUS VIDE IMMERSION CIRCULATOR

- Precise, repeatable results with no moisture loss
- Occupies minimal counter space
- See page 27





COOKING EQUIPMENT

From induction and sous vide immersion circulators to griddles and fryers, Vollrath has every countertop cooking appliance you need to make your kitchen more efficient and innovative.

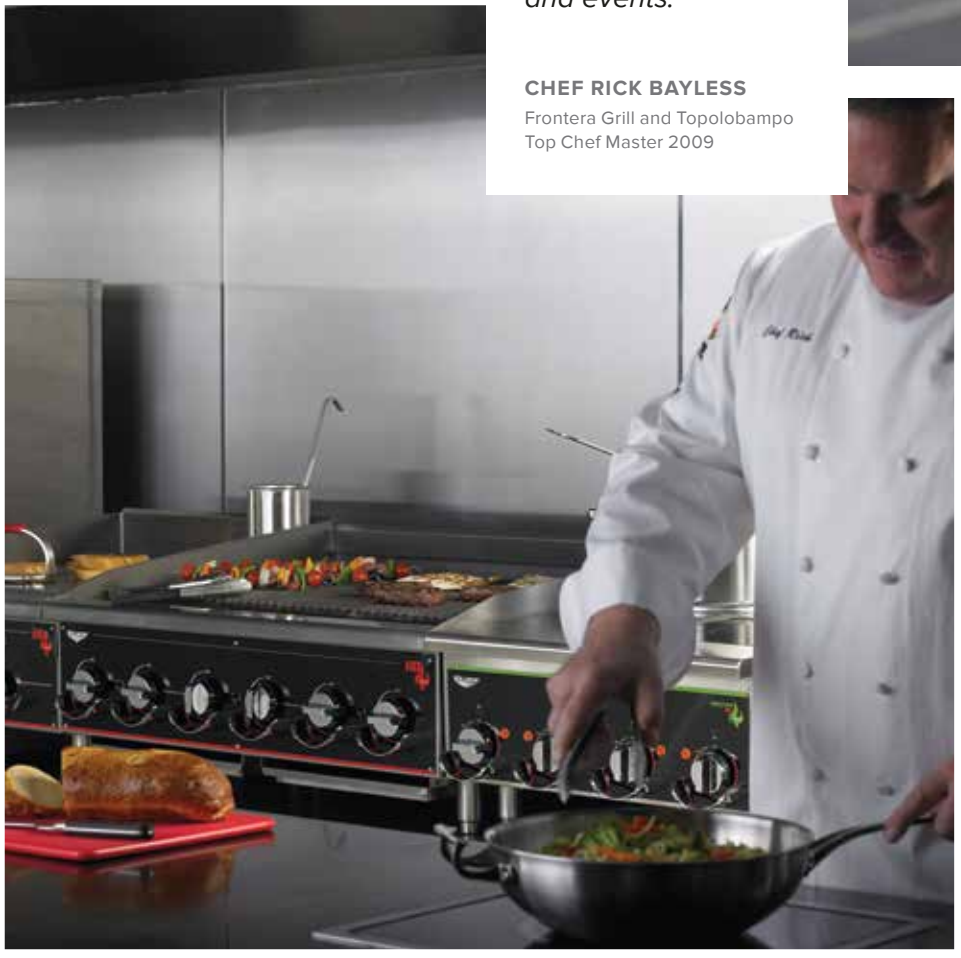
vollrath.com/cooking-equip





"The Mirage® Induction Range is my favorite travel companion. The sleek, powerful design is perfect for demonstrations, cooking classes, and events."

CHEF RICK BAYLESS
Frontera Grill and Topolobampo
Top Chef Master 2009





How to Shop

COOKING EQUIPMENT



Sous Vide Immersion Circulators

Get precise, repeatable results with Vollrath's sous vide immersion circulators. Cooking with precise temperature control allows you to create tender, juicy meats.

Page 27



Induction Ranges

The only fire you need is the one inside when you choose induction. Our full line of induction products are safer, more precise, faster, and more efficient than cooking with gas.

Pages 28-32



Charbroilers & Griddles

Our rugged, versatile line of heavy-duty charboilers and griddles is designed to get the cooking and the cleanup done quickly.

Pages 33-35



Hot Plates & Ovens

Our full line of hot plates, including induction options, gives you the flexibility and performance you need. Our convection and microwave ovens are designed to stand up to even the busiest kitchen.

Pages 36-38



Sandwich Presses

Expand your menu easily with panini and flat-plate sandwich presses. Each model features a heavy-duty design and is thermostatically controlled for consistent results.

Page 39



Fryers

Designed for quick heat-up and recovery, our fryers help you keep up with even the busiest rush on fries, breaded fish, and more.

Page 40



SOUS VIDE

THE COMPLETE SOLUTION: SOUS VIDE AND VACUUM PACKS

watch it on **VOLLRATH.COM**



See Chef Rich demonstrate sous vide cooking.



40868

40861

Sous Vide Immersion Circulators

VOLLRATH GIVES YOU EVERYTHING YOU NEED FOR SOUS VIDE – FROM VACUUM PACKING TO IMMERSION CIRCULATORS TO CHARBROILERS. VOLLRATH'S FULL LINE OF SOUS VIDE COOKING EQUIPMENT GIVES PRECISE, REPEATABLE RESULTS EVERY TIME.

- Precise, repeatable results with no moisture loss
- Occupies minimal counter space and cooks unattended
- Precise cooking method (display will show resolution of 0.1 degree in either °F or °C)

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
40868	Sous vide – immersion circulator (head only)	10 x 5 x 12.5 (25.4 x 12.7 x 31.8)	120 AC	1100	11	5-15P	1
40861	Sous vide – immersion circulator head, bath, & cover	31 x 14 x 14.5 (78.7 x 35.6 x 36.8)	120 AC	1100	11	5-15P	1

VACUUM PACK MACHINES & BAGS

- Extends the shelf life of foods and cuts down on waste due to spoilage
- Excellent for items like meat and cheese
- Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats





INDUCTION RANGES

Visit Vollrath.com for induction videos and articles.



CAYENNE® HD INDUCTION RANGE



ULTRA SERIES



PROFESSIONAL SERIES



MIRAGE® PRO



MIRAGE® CADET



INDUCTION WOK RANGE

OUTPUT					
11,600 Maximum Wattage	3,500 Maximum Wattage	2,900 Maximum Wattage	1,440 – 1,800 Maximum Wattage	1,440 – 1,800 Maximum Wattage	3,000 – 3,500 Maximum Wattage
IDEAL FOR					
Ideal for heavy-duty and supplemental back-of- the-house range cooking, flameless cooking leads to safer working conditions and cooler kitchens. Excellent for menu items that require more accurate temperature control.	Perfect for high-volume, high-speed, and continuous-duty stockpot stations.	Great for medium volumes and speed, high-speed sautéing, and small stockpot and saucepot warming.	A smart choice for light commercial, sauté, and non-continuous small stockpot warming. Preferred by chefs for variety of cooking techniques.	Suitable for light commercial, sauté, and non-continuous small stockpot warming.	Ideal for preparing menu items with gas-like performance, but the high efficiency of induction in a safe, flameless, easy-to-use electrical application for commercial use.
APPROX. TOP HEATING TEMPERATURE					
550°F	550°F	525°F	525°F	460°F	850°F
EFFICIENCY					
90%	90%	90%	90%	75%	90%
POWER RANGE SETTINGS					
Rotary, 1 to 100	1 to 100	1 to 100	1 to 100	1 to 20	1 to 100, turbo
WARRANTY					
1 year	2 years	2 years	2 years	1 year	1 year
CHOSEN BY					
• Restaurants – fine and casual dining • Hospitality • Colleges/ universities • Culinary schools	• High-volume hotels • Large-volume restaurants • Cruise ships • Military • Culinary schools • Top chefs who demand extreme high and low temp control	• Casual dining restaurants • Quick-serve restaurants • Hospitality (front or back of the house) • Cruise ships • Culinary schools • Businesses and institutions	• Hotels • Caterers • Casual dining restaurants • Quick-serve restaurants • Sub shops and delis • Stadium/arena luxury suites • Businesses and institutions • Pastry chefs	• Hotels • Caterers • Sub shops and delis	• Casual dining restaurants • Colleges/ universities • Culinary schools • Hospitality • Cruise ships • Caterers • Hotels

IMPORTANT NOTE: Vollrath will guarantee that Vollrath induction-ready products will work with Vollrath induction ranges and warmers, unless otherwise noted. Vollrath induction ranges and warmers are calibrated to work with a wide range of induction-ready products, but we cannot guarantee the quality and material choices of other manufacturers, or the performance of our ranges when used with those products.

MIRAGE®
INDUCTION RANGES

Mirage® Pro

- Proprietary high-performance induction technology
- 90% energy efficiency – compare to the approximate 40% efficiency of gas ranges
- 100 power levels for precise cooking control
- 80°-400°F (27°-204°C) temperature setting

Visit Vollrath.com for induction videos and articles.



2 TWO YEAR WARRANTY

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59500P	Countertop – US only	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	120 AC	1.8	15	5-15P	1
59510P	Countertop – US and Canada	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1

Mirage® Cadet

- Proprietary induction technology
- 75% efficient – compare to the approximate 40% efficiency of gas ranges
- 20 power levels
- 100°-400°F (38°-204°C) temperature setting



1 ONE YEAR WARRANTY

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59300	Countertop – US only	14 (35.6)	12 x 16 x 3⅛ (30.5 x 40.6 x 7.9)	120 AC	1.8	15	5-15P	1
59310	Countertop – Canada only	14 (35.6)	12 x 16 x 3⅛ (30.5 x 40.6 x 7.9)	120 AC	1.4	12	5-15P	1

Mirage® Carrying Case

- Convenient carrying case to transport and protect your countertop induction range
- Side pocket fits cookware or other items



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
59145	Carrying case for Mirage® countertop units	16½ x 18½ x 4½ (41.9 x 47 x 11.4)	1

NEW Induction Wok Range

- High efficiency of induction, with gas-like performance
- 100 power settings for precise cooking control
- Turbo button for immediate, fast heat
- Simple digital power level controls



Stainless steel template for drop-in induction wok range



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	CASE LOT
6958301	Countertop induction wok range*	17 x 20⅛ x 8⅝ (43.2 x 51 x 21)	208-240	3-3.5	14.6	1
58814	Carbon steel wok pan	Pan diameter 14 (35.6) x height 3⅞ (9.9)	–	–	–	1
69584	Stainless steel template for drop-in induction wok range	22 x 19 x ¾ (55.9 x 48.3 x 1.9)	–	–	–	1

** Ships with carbon steel wok pan*

Cayenne® HD Induction Ranges

- 90% energy efficiency compared to 40% for gas means:
  – Instant, controllable heat
  – Lower energy costs, including HVAC
  – A cooler kitchen

Visit Vollrath.com for induction videos and articles.



912HIDC



924HIMC

ITEM #	DESCRIPTION	DIMENSIONS (L X H X D): IN (CM)	VOLTAGE	MAX KW/HOB	PLUG	TOTAL AMPS	CASE LOT
912HIMC	12" dual-hob – manual control (US/Canada)	12 x 13⅝ x 30 (30.5 x 34.6 x 76.2)	208/240	2,900	6-30P	24	1
924HIMC*	24" four-hob – manual control (US/Canada)	24 x 13⅝ x 30 (61.0 x 34.6 x 76.2)	208/240	2,900	6-30P	2 x 24	1
912HIDC	12" dual-hob – digital control (US/Canada)	12 x 13⅝ x 30 (30.5 x 34.6 x 76.2)	208/240	2,900	6-30P	24	1
924HIDC*	24" four-hob – digital control (US/Canada)	24 x 13⅝ x 30 (61.0 x 34.6 x 76.2)	208/240	2,900	6-30P	2 x 24	1

** Four-hob provided with two 30-amp plugs. Requires two independent circuits.*

Commercial Series Induction Ranges

- Designed for light commercial sauté and warming stations
- Ideal for presentation cooking, omelet stations, or small reheat stations
- Nine control settings
- Easy-to-clean digital display with no knobs to help prevent accidental temperature changes



6950020

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
6950020	Countertop, US only	14 (35.6)	13⅛ x 16½ x 4 (33.3 x 41.9 x 10.2)	120 AC	1.8	15	5-15P	1
6951020	Countertop, Canada only	14 (35.6)	13⅛ x 16½ x 4 (33.3 x 41.9 x 10.2)	120 AC	1.4	12	5-15P	1

Ultra Series Induction Ranges

- Designed for large-volume and heavy-duty usage
- 100 power settings for precise cooking control
- 90% efficiency versus 40% for gas stoves
- Drop-in cutout dimensions (W x D):
  69505: 16⅛" x 15⅛" (40.9 x 38.4 cm)
  69508: 15⅞" x 26⅜" (40.3 x 67 cm)



69504



69508

USMADE OF US & GLOBAL MATERIALS · UL LISTED · NSF · FC · CE** · 2 TWO YEAR WARRANTY

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
69504	Countertop	14 (35.6)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	208/240 AC	3.5	14.6	6-20P	1
69505**	Drop-in	14 (35.6)	17⅜ x 16½ x 4¾ (44.1 x 41.9 x 12)	208/240 AC	3.5	14.6	6-20P	1
69507	Dual-hob countertop front to back	12 (30.5)	15⅞ x 29¾ x 5¹³⁄₁₆ (40.3 x 75.6 x 14.8)	208/240 AC	3.5*	29.2	6-50P	1
69508**	Dual-hob drop-in front to back	12 (30.5)	17⅜ x 27⅞ x 5⅛ (44.1 x 70.8 x 13)	208/240 AC	3.5*	29.2	6-50P	1
INTERNATIONAL MODEL #S***								
6950502 6950503 6950505	Single-hob drop-in	12 (30.5)	17⅜ x 16½ x 4¾ (44.1 x 41.9 x 12)	240 AC	3.5	14.6	Schuko UK Australian	1

*Per Hob **69505/69508 Control Box Cutout Dimensions: 7" x 3⅞" (18.4 x 9.8 cm) – Note: 1 Control Per Hob
***International Models – for export only, CE Listed

Professional Series Induction Ranges

- Designed for sauté, saucepots, and small stockpots
- 100 settings for precise cooking control — set to power level or temperature setting
- Drop-in cutout dimensions (W x D):
  69521: 15⅛" x 16⅛" (38.4 x 40.9 cm)
  69524: 15⅞" x 26⅜" (40.3 x 67 cm)



6954703
6954704



69523

USMADE OF US & GLOBAL MATERIALS · UL LISTED · NSF · FC · CE** · 2 TWO YEAR WARRANTY

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
6954301	Single-hob countertop**	14 (35.6)	13⅛ x 16½ x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.6	10.8	6-20P	1
69520	Single-hob countertop	14 (35.6)	16 x 17¾ x 6 (40.1 x 45.1 x 15.2)	208/240 AC	2.9	12.1	6-20P	1
69521*	Single-hob drop-in	14 (35.6)	17⅝ x 16¾ x 4½ (44.8 x 42.5 x 11.4)	208/240 AC	2.9	12.1	6-20P	1
69522	Dual-hob countertop front to back	12 (30.5)	15⅞ x 29¾ x 5¹³⁄₁₆ (40.4 x 75.6 x 14.8)	208/240 AC	2.9 per hob	24	6-30P	1
69523	Dual-hob countertop side by side	12 (30.5)	26⅝ x 18⅜ x 5½ (67.6 x 46.7 x 14)	208/240 AC	2.9 per hob	24.1	6-30P	1
69524*	Dual-hob drop-in front to back	12 (30.5)	17⅜ x 27⅞ x 4¾ (44.1 x 70.8 x 12.1)	208/240 AC	2.9 per hob	24.2	6-30P	1
INTERNATIONAL MODEL #S***								
6954302** 6954303** 6954304** 6954305**	Single-hob countertop	14 (35.6)	13⅛ x 16½ x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.6	10.8	Schuko UK China Australian	1
6952105	Single-hob drop-in	14 (35.6)	17⅜ x 16¾ x 4½ (44.8 x 42.5 x 11.4)	208/240 AC	2.9	12.1	Australian	1
6954702** 6954703** 6954704**	Dual-hob countertop front to back	12 (30.5)	13⅜ x 26⅝ x 5¹³⁄₁₆ (34 x 67.6 x 14.8)	208/240 AC	1.9 per hob	15.8	China	1

*69521 and 69524 Control Box Cutout Dimensions: 7" x 3⅞" (18.4 x 9.8 cm)
**6954301, 6954302 to 6954305, and 6954702 to 6954704 are manufactured by Vollrath China ***International Models – for export only, CE Listed

Induction Fajita Skillet Heaters

- Simple one-touch operation produces perfect results in record time, every time
- Ranges work with the two standard fajita pan styles and heat room- temperature pans to proper sizzle temperatures



Ultra Fajita Heater 69504F

69504F THREE PRESETS, 3000-3500 WATTS POWER:

- Setting 1: 80 seconds, 450-550˚F; 230-288˚C
- Setting 2: 30 seconds, 300-350˚F; 149-177˚C
- Setting 3: 60 seconds, 400-500˚F; 204-260˚C

2 TWO YEAR WARRANTY



Mirage® Fajita Heater 59500F

59500F, 59510F SINGLE PRESET, 1440-1800 WATTS POWER:

- 59500F – Heat: 120 seconds, 450-550˚F; 204-206˚C
- 59510F – Heat: 140 seconds, 450-550˚F; 204-206˚C

1 ONE YEAR WARRANTY



Skillets and liners for demonstration only. Not a Vollrath product.

6954302F, 6954303F TWO PRESETS:

- Setting 1 – Heat: 60 seconds, 204-206˚C
- Setting 2 – Reheat: 15 seconds, 204-206˚C

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
59500F	Mirage® Fajita – induction cast iron pan heater (US)	14 x 15 x 3 (35.6 x 38.1 x 7.6)	120 AC	1.8	15	5-15P	1
59510F	Mirage® Fajita – induction cast iron pan heater (Canada)	14 x 15 x 3 (35.6 x 38.1 x 7.6)	120 AC	1.4	12	5-15P	1
69504F	Ultra Fajita – induction cast iron pan heater (US/Canada)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	208/240 AC	3.5	14.6	6-20P	1
INTERNATIONAL COUNTERTOP SIZZLE PLATTER INDUCTION HEATERS*							
6954302F	Pro Sizzle Platter induction heater	13⅛ x 16½ x 5¾ (32.7 x 41.9 x 10.2)	230	2.6	10.8	Shuko	1
6954303F	Pro Sizzle Platter induction heater	13⅛ x 16½ x 5¾ (32.7 x 41.9 x 10.2)	230	2.6	10.8	UK	1

**International Models – for export only, CE Listed*
NOTE: These units are specifically designed for heating skillets to sizzle temperatures from room temperature, where the skillets are heated, then finished foods are plated and oil/water is added to create the fajita sizzle effect. They are not designed for use in other applications or to directly cook the food.



MAKE YOUR INDUCTION BUFFET PRESENTATION UPSCALE

See page 186 for more information



CHARBROILERS & GRIDDLES

Cayenne® Heavy-Duty Charbroilers

- 2 x 20,000 BTU high-output burners for 40,000 BTU per 12" (30.5 cm) of cooking surface
- Burners placed every 6" (15.2 cm) for maximum coverage and control
- Charbroilers are shipped configured for lava rock, but include a radiant conversion kit



924CG

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	OUTPUT (BTU)	NUMBER OF BURNERS	CASE LOT
924CG	CBL2024	24" heavy-duty radiant/lava rock charbroiler	24 x 31 x 17⅛ (61 x 78.7 x 43.3)	80,000	4	1
936CG	CBL2036	36" heavy-duty radiant/lava rock charbroiler	36 x 31 x 17⅛ (91.4 x 78.7 x 43.3)	120,000	6	1
948CG	CBL2048	48" heavy-duty radiant/lava rock charbroiler	48 x 31 x 17⅛ (121.9 x 78.7 x 43.3)	160,000	8	1
960CG	CBL2060	60" heavy-duty radiant/lava rock charbroiler	60 x 31 x 17⅛ (152.4 x 78.7 x 43.3)	200,000	10	1
972CG	CBL2072	72" heavy-duty radiant/lava rock charbroiler	72 x 31 x 17⅛ (182.9 x 78.7 x 43.3)	240,000	12	1

Cayenne® Medium-Duty Charbroilers

- Burners placed every 6" (15.2 cm) for optimum heat distribution
- 40,000 BTU per 12" (30.5 cm) of cooking surface on models 18"-60" (45.7-152.4 cm)
- Shipped with lava rock, but includes radiant



407302

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	OUTPUT (BTU)	NUMBER OF BURNERS	CASE LOT
40728*	CBL90122	12" medium-duty radiant/lava rock charbroiler	12 x 27 x 16 (30.5 x 68.6 x 40.6)	28,000	1	1
407292*	CBL90162	18" medium-duty radiant/lava rock charbroiler	18 x 27 x 16 (45.7 x 68.6 x 40.6)	60,000	3	1
407302	CBL90242	24" medium-duty radiant/lava rock charbroiler	24 x 27 x 16 (61 x 68.6 x 40.6)	80,000	4	1
407312	CBL90362	36" medium-duty radiant/lava rock charbroiler	36 x 27 x 16 (91.4 x 68.6 x 40.6)	120,000	6	1
407372	CBL90482	48" medium-duty radiant/lava rock charbroiler	48 x 27 x 16 (121.9 x 68.6 x 40.6)	160,000	8	1
407382	CBL90602	60" medium-duty radiant/lava rock charbroiler	60 x 27 x 16 (152.4 x 68.6 x 40.6)	200,000	10	1

** 12" unit has single control*



Cayenne® Heavy-Duty Griddles



948GGM

- Shipped set up for natural gas; includes kit for conversion to propane
- 1" (2.5 cm) thick, stainless steel top plate is welded to the sides for even heat distribution and retention
- 30,000 BTU per 12" (30.5 cm) of cooking surface

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W x H x D): IN	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGM	FTG2024	24" heavy-duty griddle – manual control	24 x 31 x 17 5/16	60,000	2	Manual valve	1
936GGM	FTG2036	36" heavy-duty griddle – manual control	36 x 31 x 17 5/16	90,000	3	Manual valve	1
948GGM	FTG2048	48" heavy-duty griddle – manual control	48 x 31 x 17 5/16	120,000	4	Manual valve	1
960GGM	FTG2060	60" heavy-duty griddle – manual control	60 x 31 x 17 5/16	150,000	5	Manual valve	1
972GGM	FTG2072	72" heavy-duty griddle – manual control	72 x 31 x 17 5/16	180,000	6	Manual valve	1

Cayenne® Heavy-Duty Thermostatic Griddles



924GGT

- 1" (2.5 cm) thick, stainless steel top plate is welded to the sides for even heat distribution and retention
- Snap-action thermostatic controls maintain user settings to ensure consistent surface temperature
- Mechanical safety pilots stand up to intense commercial cooking and ensure the gas will automatically shut off if the pilot goes out; no electrical setup needed

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W x H x D): IN	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGT	FTT2024	24" heavy-duty griddle – thermostatic control	24 x 31 x 17 5/16	60,000	2	Snap action thermostat	1
936GGT	FTT2036	36" heavy-duty griddle – thermostatic control	36 x 31 x 17 5/16	90,000	3	Snap action thermostat	1
948GGT	FTT2048	48" heavy-duty griddle – thermostatic control	48 x 31 x 17 5/16	120,000	4	Snap action thermostat	1
960GGT	FTT2060	60" heavy-duty griddle – thermostatic control	60 x 31 x 17 5/16	150,000	5	Snap action thermostat	1
972GGT	FTT2072	72" heavy-duty griddle – thermostatic control	72 x 31 x 17 5/16	180,000	6	Snap action thermostat	1

Cayenne® Medium-Duty Gas Griddles



40720

- 28,000 BTU per 12" (30.5 cm) of cooking surface
- Burners placed every 12" (30.5 cm) for maximum coverage and control
- Polished-surface ¾" (1.9 cm) thick top plate

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COOKING SURFACE DIMENSIONS (W X D): IN (CM)	OUTPUT (BTU)	CASE LOT
MANUALLY CONTROLLED GAS GRIDDLES						
40718	FTG9012	12" gas flat top griddle	12 x 27 x 16 (30.5 x 68.6 x 40.6)	11 1/16 x 19 (29.7 x 48.3)	28,000	1
40719*	FTG9016	18" gas flat top griddle	18 x 27 x 16 (45.7 x 68.6 x 40.6)	17 1/16 x 19 (45 x 48.3)	28,000	1
40720	FTG9024	24" gas flat top griddle	24 x 27 x 16 (61 x 68.6 x 40.6)	23 1/16 x 19 (60.2 x 48.3)	56,000	1
40721	FTG9036	36" gas flat top griddle	36 x 27 x 16 (91.4 x 68.6 x 40.6)	35 1/16 x 19 (90.7 x 48.3)	84,000	1
40839	FTG9048	48" gas flat top griddle	48 x 27 x 16 (121.9 x 68.6 x 40.6)	47 1/16 x 19 (121.2 x 48.3)	112,000	1
40840	FTG9060	60" gas flat top griddle	60 x 27 x 16 (152.4 x 68.6 x 40.6)	59 1/16 x 19 (151.6 x 48.3)	140,000	1
THERMOSTATICALLY CONTROLLED GAS GRIDDLES						
40722	FTA1024	24" gas flat top griddle	24 x 27 x 16 (61 x 68.6 x 40.6)	23 1/16 x 19 (60.2 x 48.3)	56,000	1
40723	FTA1036	36" gas flat top griddle	36 x 27 x 16 (91.4 x 68.6 x 40.6)	35 1/16 x 19 (90.7 x 48.3)	84,000	1

**18" unit has one burner*

Cayenne® Electric Flat Top Griddles

- Thermostatically controlled
- 120V, 14" (35.6 cm) unit (40715) is ideally sized for buffet, brunch, or catering applications
- All units ship with cord and plug installed



40716

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40715	FTA7016	14" electric flat top griddle	14¼ x 20 x 11 (36.2 x 50.8 x 27.9)	1800	120	15	5-15P	1
40716	FTA8024	24" electric flat top griddle	24 x 20 x 11 (61 x 50.8 x 27.9)	3000	220	13.6	6-15P	1
40717	FTA8036	36" electric flat top griddle	36 x 20 x 11 (91.4 x 50.8 x 27.9)	8400	220	38	6-50P	1

Medium- and Heavy-Duty Equipment Stands



4087948 - HD Mobile

MEDIUM-DUTY

- Stainless steel top for long working life
- Back and side splashes contain spills and keep equipment securely on table
- Height-adjustable, galvanized bottom shelf for convenient working storage



40740 - HD Stationary



Adjustable feet optimize height and stability

HEAVY-DUTY

- Full marine edge contains spills and keeps equipment securely on table
- Stainless steel top and undershelf for long working life
- Available with 5" (12.7 cm) caster for mobility

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
4087924	24" heavy-duty stand, mobile	24 x 30 x 24 (61 x 76.2 x 61)	1
4087936	36" heavy-duty stand, mobile	36 x 30 x 24 (91.4 x 76.2 x 61)	1
4087948	48" heavy-duty stand, mobile	48 x 30 x 24 (121.9 x 76.2 x 61)	1
40740	24" medium-duty stand	24 x 26 x 24 (61 x 61 x 66)	1
40741	36" medium-duty stand	36 x 26 x 24 (91.4 x 61 x 66)	1
40742	48" medium-duty stand	48 x 26 x 24 (121.9 x 61 x 66)	1

HOT PLATES & OVENS



40736 cookware not included

40737 cookware not included

Cayenne® Gas Hot Plates

- 26,000 BTU per burner
- Full-width stainless steel drip pan
- Each burner has a grate for easier handling and cleaning

Knobs guaranteed for life

GUARANTEED FOR LIFE

ITEM #	MODEL #	DESCRIPTION	NUMBER OF BURNERS	DIMENSIONS (W X D X H): IN (CM)	OUTPUT (BTU)	CASE LOT
40736	HPA1002	12" gas hot plate	2	12 x 27 x 13⅜ (30.5 x 68.6 x 34)	52,000	1
40737	HPA1004	24" gas hot plate	4	23⅝ x 27 x 13⅜ (60 x 68.6 x 34)	104,000	1
40738	HPA1006	36" gas hot plate	6	35½ x 27 x 13⅜ (90.2 x 68.6 x 34)	156,000	1

Electric Hot Plate

- 9" (22.9 cm) solid plate burners (front-back) for faster, more even heating and easier cleanup
- Ships with installed cord and plug for convenient installation
- Stainless steel construction for durability and long life
- Rear safety skirt



40739 cookware not included

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40739	STA8002	Flat top electric hot plate – 8⅛" (22 cm) dia solid plates front and rear	15 x 27⅜ x 11⅜ (38.1 x 69.5 x 29.3)	3000-4000	208-240	14.4-16.7	6-30P	1

Cayenne® Cheese Melter

- Ideal for melting cheese on sandwiches, soups, etc., or for warming pizza, breads and rolls, pastries, or croissants
- Back can be removed for use as pass-through
- Three shelf heights – allows use with foods of different sizes and control of distance of food from heating elements



40700

ITEM #	MODEL #	DESCRIPTION	OVERALL DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER SIZE (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40700	SAA8003	Cheese Melter	28⅞ x 13½ x 17⅛ (72.2 x 34.3 x 43.3)	25½ x 13 x 10½ (64.8 x 33 x 26.7)	2100-2800	208-240	10.1-11.7	6-15P	1

Cayenne® Convection Ovens

- Custom baffle fan and specially designed diffuser plate create consistent air flow and even, reliable baking
- Insulated double-wall construction for thermal efficiency and cooler exterior
- Temperature range: 150°-570°F (66°-299°C)
- Full size has steam injection for crispy bread crusts



40701

40702

ITEM #	MODEL #	DESCRIPTION	NUMBER OF SHELVES	DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER SIZE (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40703	COA7002	Half-size	3	23 7/16 x 24 1/2 x 18 1/16 (59.5 x 62.2 x 45.8)	18 1/2 x 13 x 8 5/16 (47 x 33 x 21.8)	1400	120	11.6	5-15P	1
40701	COA8004	Half-size	4	23 7/16 x 24 1/2 x 23 1/4 (59.5 x 62.2 x 59)	18 1/2 x 13 x 13 3/4 (47 x 33 x 35)	2400	230	11	6-15P	1
40702	COA8005	Full-size	4	32 15/16 x 29 3/4 x 26 3/16 (83.7 x 75.5 x 66.5)	27 5/8 x 19 7/16 x 13 3/4 (70.2 x 49.4 x 35)	1330-5760	208-240	20.8-24	6-30P	1

Microwave Ovens

- Stainless steel exterior with interior ceramic bottom plate
- Digital display and timer
- Output: 1000 watts
- .9 cu ft cooking chamber

DIGITAL MICROWAVE OVEN

- Three power levels
- 20 programmable settings

MANUAL MICROWAVE OVEN

- Manual control
- 6 power levels



40830

40819

ITEM #	MODEL #	DESCRIPTION	OVERALL DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	AMPS	PLUG	CASE LOT
40819	MWA7025	Digital	20 1/2 x 18 1/8 x 12 1/4 (52.1 x 46 x 31.1)	13 1/8 x 14 3/8 x 7 13/16 (33.3 x 36.5 x 19.8)	120	12.1	5-15P	1
40830	MWA7125	Manual	20 1/2 x 18 1/8 x 12 1/4 (52.1 x 46 x 31.1)	13 1/8 x 14 3/8 x 7 13/16 (33.3 x 36.5 x 19.8)	120	12.1	5-15P	1

Cayenne® Chicken Rotisserie Ovens

- Easy-to-load baskets for ribs, roasts, vegetables, an entire rack of lamb, or delicate items like whole stuffed fish
- Thermostatically controlled for consistent results
- Unique circulation fan design distributes consistent heat throughout the chamber for even cooking and browning
- Glass front and rear for excellent point-of-sale display



40704

ITEM #	MODEL #	DESCRIPTION*	DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40704	CGA8008	8-bird rotisserie oven	29¼ x 20⅛ x 23⅜ (74.3 x 51 x 58.7)	18⅛ x 19½ x 18⅜ (47.5 x 49.5 x 46)	2700	220	12	6-15P	1
40841	CGA8016	15-bird rotisserie oven	37 x 21⅝ x 26⅛ (94 x 55 x 66.3)	26⅞ x 21⅞ x 19⅜ (67.2 x 54.5 x 49.7)	5000	220	22	6-30P	1

Oven capacities based on use of 3 lb chickens

Cayenne® Pizza/Bake Oven

- Even heat of the hearth stones and higher temperature capability for crisp, light, evenly-baked pizzas
- Oven supplied with two hearth-bake decks for crisp, even browning of crust and breads
- Shelf size: 17½" x 17½" (44.5 x 44.5 cm)
- 2½" (6.4 cm) between shelves
- Heat setting: 140°-750°F (60°-399°C)



40848

ITEM #	MODEL #	DESCRIPTION	OVERALL DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER SIZE (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40848	POA8002	Pizza/Bake Oven	23⅜ x 25⅜ x 20 (58.8 x 64.5 x 51.4)	18½ x 19¾ x 9⅞ (47 x 48.7 x 23.9)	2100-2800	208-240	10.1-11.6	6-15P	1

Cayenne® Hot Dog Roller Grills

- Stainless steel construction for durability and easy cleaning
- 360-degree rotation for even heating and effective merchandising
- 40821 and 40822 feature front and rear variable temperature controls for use with different menu items
- Breath guards sold separately



40820



40824

ITEM #	MODEL #	# OF ROLLERS	HOT DOG CAPACITY	DIMENSIONS (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT	BREATH GUARD	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
40820	HDR5005	5	12	23 x 10 x 10 (58.4 x 25.4 x 25.4)	400	120	3.3	5-15P	1	40823	27 x 10 x 12 (68.6 x 25.4 x 30.5)	1
40821	HDR5007	7	18	23 x 13 x 10 (58.4 x 33 x 25.4)	560	120	4.7	5-15P	1	40824	27 x 13 x 12 (68.6 x 33 x 30.5)	1
40822	HDR5009	9	24	23 x 16 x 10 (58.4 x 40.6 x 25.4)	720	120	6.0	5-15P	1	40825	27 x 16 x 12 (68.6 x 40.6 x 30.5)	1



SANDWICH PRESSES

EXPAND YOUR MENU WITH SANDWICH PRESSES

- PLATE DESIGN FEATURES INSET HEATING CHANNELS FOR GREATER HEATING EFFICIENCY
- THERMOSTATICALLY CONTROLLED FOR CONSISTENT RESULTS
- IDEAL FOR CUBAN AND ITALIAN SANDWICHES, TEXAS TOAST, AND MORE

Cayenne® Panini and Flat Plate Style

- Aluminum plate construction for superior heat distribution
- Adjustable handle allows user to set press height for even, consistent cooking
- 40790 features ribbed top and bottom for panini-style presentation
- 40790 and 40792 feature nonstick coating for easier cleaning
- 40793 features large plate size for high-volume output



ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COOKING AREA (W X D): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40790	TSA7309	Panini style, nonstick	14 x 18¾ x 12⅞ (35.5 x 47.7 x 32.7)	13⅝ x 12⅜ (33.8 x 31)	1800	120	15	5-15P	1
40791	TSA7009	Flat plate, natural finish	14 x 18¾ x 12⅞ (35.5 x 47.7 x 32.7)	13⅝ x 12⅜ (33.8 x 31)	1800	120	15	5-15P	1
40792	TSA7109	Flat plate, nonstick	14 x 18¾ x 12⅞ (35.5 x 47.7 x 32.7)	13⅝ x 12⅜ (33.8 x 31)	1800	120	15	5-15P	1
40793	TSA7012	Super-size flat plate, natural finish	18⅛ x 23¼ x 12⅞ (46 x 59 x 32.7)	17⅞ x 15⅝ (44.3 x 39.7)	1800	120	15	5-15P	1

Cayenne® Cast Iron Plate, Panini Style

- Ribbed top and bottom plates for grilled food presentation
- Heavy-duty cast iron plates for durability and superior heat retention



ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COOKING AREA (W X D): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40794	TSI7001	Single (US only)	16⅛ x 14⅞ x 8⅛ (41 x 37.8 x 20.5)	16⅛ x 9⅝ (41 x 24.4)	1800	120	15	5-15P	1
40795	TSI8002	Double (US only)	22⅞ x 14⅞ x 8⅛ (57 x 37.8 x 20.5)	22½ x 9⅝ (57.2 x 24.4)	2700-3600	208-240	13-15	6-15P	1
40794-C	TSI7001	Single (US & Canada)	16⅛ x 14⅞ x 8⅛ (41 x 37.8 x 20.5)	16⅛ x 9⅝ (41 x 24.4)	1800	120	15	5-20P	1
40795-C	TSI8002	Double (US & Canada)	22⅞ x 14⅞ x 8⅛ (57 x 37.8 x 20.5)	22½ x 9⅝ (57.2 x 24.4)	2700-3600	208-240	13-15	6-20P	1

FRYERS

SPECIALLY DESIGNED FOR QUICK HEAT-UP AND RECOVERY TIMES



40705

40707

- DUAL UNIT PROVIDES INCREASED VOLUME AND SEPARATION OF FOOD TYPES PREVENTING FLAVOR TRANSFER FROM OIL
- THERMOSTATICALLY CONTROLLED TO 375°F (190°C)
- "POWER ON" INDICATOR LIGHT
- SHIPS WITH TWO NICKEL-PLATED STEEL BASKETS PER WELL

Cayenne® 10 lb Standard-Duty Electric Fryers

- Ideal for small pubs, colleges, and product-specific applications
- Lift-out, one-piece stainless steel tank with carrying handles for easier cleaning

ITEM #	MODEL #	DESCRIPTION	NUMBER OF WELLS	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40705	FFA7110	Countertop fryer, 10 lb	1	10 5/16 x 17 5/8 x 10 15/16 (26.2 x 44.7 x 27.8)	1800	120	15	5-15P	1
40706	FFA8110	Countertop fryer, 10 lb	1	10 5/16 x 17 5/8 x 10 15/16 (26.2 x 44.7 x 27.8)	2500	220	11.3	6-15P	1
40707*	FFA7020	Dual countertop fryer, 2 x 10 lb	2	22 3/16 x 17 5/8 x 10 15/16 (57.3 x 44.7 x 27.8)	2 x 1800	120	2 x 15	2 x 5-15P	1
40708*	FFA8020	Dual countertop fryer, 2 x 10 lb	2	22 3/16 x 17 5/8 x 10 15/16 (57.3 x 44.7 x 27.8)	2 x 2500	220	2 x 11.3	2 x 6-15P	1

Dual units feature two separate power cords and require two receptacles

Cayenne® 15 lb Medium-Duty Electric Fryers

- Ideal for restaurants, canteens, and higher-volume outlets
- Fully-welded oil tank with safety interlocked drain valve for easy drainage and cleaning



40710

ITEM #	MODEL #	DESCRIPTION	NUMBER OF WELLS	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40709	FFA8115	Countertop fryer with drain, 15 lb	1	11 3/8 x 20 3/8 x 11 (28.9 x 51.7 x 27.9)	3000	220	13.6	6-15P	1
40709-C	FFA8115	Countertop fryer with drain, 15 lb.	1	11 1/2 x 18 x 16 (29.2 x 45.7 x 40.6)	2630-3500	208-240	12.6-14.6	6-20P	1
40710-C	FFA8130	Dual countertop fryer with drain, 2 x 15 lb	2	23 x 18 x 16 (59.4 x 45.7 x 40.6)	2630-3500	208-240	12.6-14.6	6-20P	1
40710*	FFA8130	Dual countertop fryer with drain, 2 x 15 lb	2	22 13/16 x 20 3/8 x 11 (58 x 51.7 x 27.9)	2 x 3000	220	2 x 13.6	2 x 6-15P	1

Dual unit features two separate power cords and requires two receptacles

Cayenne® Fryer Accessories

- See pages 18-19 for french fry prep items



40711 Small Fryer Basket

ITEM #	DESCRIPTION	FITS	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
40711	Fryer basket, small	Standard & medium duty	3 15/16 x 9 1/16 x 4 15/16 (10 x 23 x 12.5)	1
40712	Fryer basket, large	Standard & medium duty	8 1/16 x 9 1/16 x 4 15/16 (20.5 x 23 x 12.5)	1
40713	Fryer night cover, large baskets	Standard duty	13 x 10 5/8 x 3/16 (33 x 27 x 1.5)	1
40714	Fryer night cover, small baskets	Standard duty	13 x 10 5/8 x 3/16 (33 x 27 x 1.5)	1



"COMPARED TO TRADITIONAL FRENCH COOKTOPS, INDUCTION COOKTOPS ARE A DIFFERENT WORLD – THEY'RE MORE EFFICIENT, CLEANER, SAFER, AND MORE CONSISTENT IN THE KITCHEN."

— CHEF ANGUS AN

For Chef Angus An – who's busy balancing four highly-acclaimed restaurants while also catering events – induction provides the flexibility he needs to share his love of Thai food throughout Vancouver.



WARMING EQUIPMENT

Keep your business hot and your food warm with our wide selection of rethermalizers. From induction to the Direct Contact Heating System, Vollrath is changing the way the industry holds and serves soups and other hot foods.

vollrath.com/warming-equip

How to Shop

WARMING EQUIPMENT

Induction Warmers & Rethermalizers

Vollrath offers warmers and rethermalizers in many shapes, sizes, and wattages for any application. Use the chart on page 44 to determine the right warmer or rethermalizer for you.



MIRAGE® BUFFET INDUCTION WARMERS
Page 47



COUNTERTOP RETHERMALIZERS
Page 46



DROP-IN WARMERS AND RETHERMALIZERS
Page 46

Traditional Warmers & Rethermalizers

Add flexibility to your operation with the Cayenne® line of warming and holding equipment.



RETRO STOCK POT KETTLE RETHERMALIZERS
Page 47



CAYENNE® RETHERMALIZERS
Pages 48-50



CAYENNE® WARMERS
Pages 51-52



CAYENNE® COLONIAL KETTLES™
Page 53

Additional Warming Equipment

Our heat lamps, heated shelves, and heat strips allow you to customize a space while keeping all your favorites warm.



CAYENNE® HEAT LAMPS
Page 54



CAYENNE® HEATED SHELVES
Page 54



CAYENNE® HEAT STRIPS
Page 55

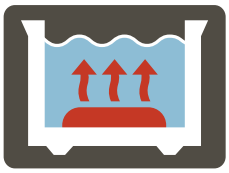


WARMER & RETHERMALIZER SELECTION GUIDE

THE MOST EFFICIENT HEAT TRANSFER POSSIBLE

Vollrath's Direct Contact Heating System. No Vents = Energy Savings

With a heating element in direct contact with the water and Vollrath's exclusive thermoset fiber-reinforced resin well, such little heat is lost that there is no need for vents.





Warmers & Rethermalizers

- Industry's most complete lineup of warmers and rethermalizers
- Feature Direct Contact Heating System
- Warmers keep hot food hot
- Rethermalizers take prepared food from chilled to hot

Visit Vollrath.com for more about the ultimate performance and efficiency of Vollrath's Direct Contact Heating System.



USMADE NSF

ITEM #	WELL CONFIGURATION (W X D)	WATTAGE	WARMER ONLY	WARMER AND RETHERMALIZER	DIRECT CONTACT HEATING SYSTEM	STAINLESS STEEL WELL	LOW WATER LIGHT	THERMOSTATICALLY CONTROLLED	DRIPLESS EDGE	LIGHTED ON/OFF SWITCH	DRAIN	OFFERED WITH INSETS AND LADLES	PAGE # SHOWN
71001 Traditional Warmer	12 x 20	700	✔	—	✔	—	✔	✔	✔	—	—	—	52
72000 Traditional Warmer	12 x 20	1000	✔	—	—	✔	—	✔	—	—	—	—	52
72020 Rethermalizer	12 x 20	1000	—	✔	✔	—	✔	✔	✔	✔	—	—	49
72023 Rethermalizer	12 x 20	1440	—	✔	✔	—	✔	✔	✔	✔	—	—	49
72090 Rethermalizer	12 x 20	1440	—	✔	—	✔	—	✔	—	✔	—	—	50
72017 Round Rethermalizer	7 qt. Round	800	—	✔	✔	—	✔	✔	✔	—	—	✔	48
72021 Round Rethermalizer	11 qt. Round	800	—	✔	✔	—	✔	✔	✔	—	—	✔	48
72050 ⅓ Rect. Rethermalizer	⅓ Rectangular	1600	—	✔	✔	—	✔	✔	✔	✔	—	—	50
72051 ⅓ Rect. Rethermalizer	⅓ Rectangular	1600	—	✔	✔	—	✔	✔	✔	✔	✔	—	50
72789 Dual Warmer	Dual, 12 x 20	1400	✔	—	✔	—	✔	✔	✔	✔	✔	—	51
72045 Rethermalizer	Twin 4 qt. Round	550/ea.	—	✔	—	**	—	✔	—	—	—	✔	48
72028 Rethermalizer	Twin 7 qt. Round	700/ea.	—	✔	✔	—	✔	✔	✔	—	—	✔	49
72425 Round Rethermalizer	4 qt. Round	350	✔	—	—	**	—	✔	—	—	—	✔	51
Colonial Kettle™ Warmer	11 qt. Round	650	✔	—	✔	**	—	✔	✔	—	—	✔	53
Colonial Kettle™ Rethermalizer	11 qt. Round	900	—	✔	✔	**	—	✔	✔	—	—	✔	53
Induction Rethermalizer	7 or 11 qt. Round	800	—	✔	—	✔	—	✔	✔	✔	—	Inset only	46
Retro Stock Pot Rethermalizer	7 or 11 qt. Round	1450	—	✔	—	✔	—	—	✔	✔	—	Inset only	47

***Coated aluminum*

MIRAGE® INDUCTION PRODUCTS



CERTIFICATIONS

*International models only

AWARDS

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

ELIMINATE WATER, NO FILLING & REFILLING, NO SCALING, NO WATER ON COUNTERS, NO MANIFOLDS OR DRAINS

3-D induction coils act like steam, but without the water

REDUCE ENERGY COSTS WITH LOW AMP DRAW

250W warmers are 120V and 2.1 amps; 800W rethermalizers are 120V and 6.7 amps

EASY AND SECURE TEMPERATURE CONTROL

Precise 1° temperature settings on induction soup rethermalizers

FAST RETHERMALIZING TIMES

Fast, efficient induction takes 50-60 minutes to rethermalize foods vs. 1½ hours in most other units

MAINTAIN CONTROL OVER TEMPERATURE SETTINGS

Unique hold feature locks the temperature in place

KEEP SOUPS PROPERLY STIRRED

Stir indicator measures temperature differences and reminds operators to stir

EASY TO USE

Bright LED display with easy-to-use controls

IMMEDIATE START-UP, NO PRE-HEATING

Induction heats the inset directly without a steam bath, which requires a pre-heat

INCREASE FOOD YIELD, MINIMIZE FOOD WASTE

3 thermistor temperature sensing on the food inset stops soups and foods from burning



Countertop Rethermalizers



- Ships with induction-ready inset and hinged cover
- Set temperature in F° or C° for soup, cream soup, mac & cheese, or chili

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

ITEM #	DESCRIPTION	COLOR	DIMENSIONS IN (CM)	FREQUENCY	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7470110	7 qt induction rethermalizer	Silver	11⅞ x 13½ (30.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1
7470140	7 qt induction rethermalizer	Red	11⅞ x 13½ (30.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1
74110110	11 qt induction rethermalizer	Silver	13⅞ x 13½ (35.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1
74110140	11 qt induction rethermalizer	Red	13⅞ x 13½ (35.3 x 34.2)	50/60hZ	120	800	6.7	5-15P	1

REPLACEMENT INSET ITEM #	REPLACEMENT INSET	REPLACEMENT COVERS	DESCRIPTION
88184	7 qt induction inset	47488	Hinged inset cover, fits 7 qt inset
88204	11 qt induction inset	47490	Hinged inset cover, fits 11 qt inset
88184NS*	7¼ qt nonstick induction inset	88184NS*	7¼ qt nonstick induction inset
88204NS*	11 qt nonstick induction inset	88204NS*	11 qt nonstick induction inset

**Nonstick insets are made to order; call Vollrath for minimums and leadtime*

For 7 quart International models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 7470110 to 7470210)
For 11 quart International models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 74110110 to 74110210)

Drop-In Warmers & Rethermalizers



- Includes mounting hardware
- Ships with induction-ready inset and hinged cover
- No manifolds or drains
- Warmers only available in drop-ins

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	DROP-IN MAX WIDTH	WELL DEPTH	CUTOUT DIAMETER	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
74701DW	7 qt induction warmer	11⅞ x 12⅝ (30.3 x 31.3)	10⅜ (26.5)	6⅞ (17.6)	10⅝ (27)	120	250	2.1	5-15P	1
74701D	7 qt induction rethermalizer	11⅞ x 13½ (30.3 x 34.2)	10⅜ (26.5)	6⅞ (17.6)	10⅝ (27)	120	800	6.7	5-15P	1
741101DW	11 qt induction warmer	13⅞ x 13½ (35.3 x 34.2)	12⅜ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	250	2.1	5-15P	1
741101D	11 qt induction rethermalizer	13⅞ x 13½ (35.3 x 34.2)	12⅜ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	800	6.7	5-15P	1

For 7 quart International models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 7470110 to 7470210)
For 11 quart International models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 74110110 to 74110210)

NEW Stainless Steel Decorative Ring



- Easy to install
- Durable 22-gauge stainless steel
- Provides an upscale, aesthetically pleasing look

ITEM #	DESCRIPTION	COLOR
47491	7 qt stainless steel ring for induction soup drop-ins	Stainless Steel
47492	11 qt stainless steel ring for induction soup drop-ins	Stainless Steel

watch it on **VOLLRATH.COM**



Watch a video presentation about the award-winning features of the Mirage® Soup Induction Rethermalizer.

MIRAGE® BUFFET INDUCTION WARMERS



NEW Mirage® Buffet Induction Warmers

- Fewer cords. Connect up to 3 units together with inter-connect cords
- Subtle, low-profile, attractive design coordinates with any serving setup
- Low wattage to keep food warm during serving
- Tempered, black glass top
- Touch control, 4 power settings
- LED indicator lights on control panel and glass
- Drop-in model available





ITEM #	DESCRIPTION	COLOR	DIMENSIONS: (L x W x H): IN (CM)	VOLTAGE AC	WATTS	AMPS	PLUG	CASE LOT
5950275	Countertop Induction Warmer	Black	16 x 16 x 3 1/16 (40.6 x 40.6 x 8)	120	300	2.5	5.15P	1
5950280	Countertop Induction Warmer	Natural	16 x 16 x 3 1/16 (40.6 x 40.6 x 8)	120	300	2.5	5.15P	1
595020W	Drop-In Induction Warmer	–	16 x 16 x 3 1/16 (40.6 x 40.6 x 8)	120	300	2.5	5.15P	1

RETRO STOCK POT KETTLE



7217255
Cover shown not NSF certified

Retro Stock Pot Kettle Rethermalizers

- Eye-catching look enhances your soup presentation
- Heavy-duty handles make transportation and cleaning a breeze
- Ceramic base element ensures a fast start-up and consistent performance
- Heavy-duty exterior ensures the unit remains cool to the touch
- Offset handle on the hinged lid keeps the customer's hands/arms out of the direct heat path
- Ladles sold separately

ITEM #	DESCRIPTION	COLOR	DIMENSIONS IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7217710	7 qt Natural finish	Natural	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217735	7 qt Green Apple finish	Green	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217750	7 qt Pearl White finish	White	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217755	7 qt Fire Engine Red finish	Red	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217760	7 qt Black Black finish	Black	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217210	11 qt Natural finish	Natural	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217235	11 qt Green Apple finish	Green	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217250	11 qt Pearl White finish	White	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217255	11 qt Fire Engine Red finish	Red	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
7217260	11 qt Black Black finish	Black	16½ x 13½ (41.9 x 34.3)	120	1450	12	5-15P	1
46527	Replacement hinged lid–fits insets: 78204, 78194, 46311-2, 46407-2			—	—	—	—	6

- For 7 quart International models with 220-240V, change the fifth digit to "8" for Schuko or "9" for UK (e.g., Schuko 7470710 to 7470810)
- For 11 quart International models with 220-240V, change the sixth digit to "3" for Schuko or "4" for UK (e.g., Schuko 74110110 to 74110210)
- Product details vary (e.g., voltage, amps, watts); visit Vollrath.com

**International models only*

CAYENNE® RETHERMALIZERS



72017



72021

Cayenne® Round Heat 'N Serve Rethermalizers

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Low water indicator light eliminates guess work
- See page 85 for accessories

*International models only

ITEM #	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT): IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72017	Model HS-7, 7 qt (6.6 L) unit only	10⅜ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72018	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged Kool-Touch® cover (47488)*	10⅜ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72021	Model HS-11, 11 qt (10.4 L) unit only	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72009	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged Kool-Touch® cover (47490)*	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
INTERNATIONAL MODEL								
72517	Model HS-7, 7 qt (6.6 L) unit only	10⅜ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72518	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged Kool-Touch® cover (47488)*	10⅜ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72521	Model HS-11, 11 qt (10.4 L) unit only	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72522	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged Kool-Touch® cover (47490)*	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72196	Adaptor ring — allows use of 7 qt inset with 11 qt Heat 'N Serve		—	—	—	—	—	1
72221	Adaptor ring — allows use of 4 qt inset with 7 qt Heat 'N Serve		—	—	—	—	—	1

*Hinged covers are not NSF® certified

Cayenne® Model CM-24 Twin Well 4 Qt Rethermalizer

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Individual thermostatic controls for merchandising soups with different temperature requirements
- Holds two 4⅛ qt insets (Inset item #78164)
- Replaces Vollrath Models TW-665 and TW-24



72040

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Twin well 4 qt rethermalizer	17¼ x 9¼ x 8¾ (43.8 x 23.5 x 22.2)	120 AC	550 per well	9.2	5-15P	1
72040	Twin well 4 qt rethermalizer, package with two insets (78164) and two hinged covers (47486)*	17¼ x 9¼ x 12¼ (43.8 x 23.5 x 31.1)	120 AC	550 per well	9.2	5-15P	1

Cayenne® Model TW-27R Twin Well 7 Quart Rethermalizer



72028

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Designed to provide optimum serving temperature for two different food products
- Individual thermostatic controls and rethermalizing timer for optimal control of each well
- Low water indicator light eliminates guess work



Convert to 4 qt with 72221 Adaptor Rings. (Rings, insets and covers sold separately.)



ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72028	Model TW-27R twin well 7 qt rethermalizer	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72029	Model TW-27R twin well 7 qt rethermalizer package with (2) 7¼ qt insets (78184), (2) hinged Kool-Touch® covers (47488),* and (2) 4 oz heavy-duty ladles (4980420)	13½ x 23 x 11½ (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72221	Adaptor ring — allows use of 4 qt inset (78164) with 7 qt twin well merchandiser		—	—	—	—	2

**Hinged covers are not NSF® certified*



72020/72023

Cayenne® Full-Size Heat 'N Serve Rethermalizers

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Lighted on/off switch and recessed control knobs
- Recommend using up to 4" (10.2 cm) deep food pans
- 1440-watt Ultra model offers quicker preheat and more rapid rethermalization
- See pages 75-91, 133 for accessories

**International models only*

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72020	Model 1220 full-size rethermalizer	21¾ x 13¾ x 9 (55 x 33 x 23)	6⅝ (16.8)	120 AC	1000	8.3	5-15P	1
72023	Model HS-Ultra full-size rethermalizer	21¾ x 13¾ x 9 (55 x 33 x 23)	6⅝ (16.8)	120 AC	1440	12	5-15P	1
INTERNATIONAL MODEL								
72630	Model 1220 full-size rethermalizer	21¾ x 13¾ x 9 (55 x 33 x 23)	6⅝ (16.8)	230 AC	1000	4.3	Schuko	1
72550	Model 1220 full-size rethermalizer	21¾ x 13¾ x 9 (55 x 33 x 23)	6⅝ (16.8)	230 AC	1000	4.3	UK	1

Cayenne® Heat ‘N Serve 4/3 Rectangular Rethermalizer


72050


72788

- Designed for maximum capacity within a minimum footprint
- Features Vollrath’s Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- 33% greater capacity than full-size warmers — holds four ⅓ size pans up to 6" (15.2 cm) deep
- Two 800-watt elements for rethermalization and faster recovery
- Capillary tube thermostat for more accurate temperature control
- See pages 75-91, 133 for accessories

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72050	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
72051	Model TD43R with drain	13¾ x 28¾ x 13⅝ (34.9 x 73 x 33.7)	120 AC	1600	13.3	5-15P	1
72788	Model T43R without drain package with (3) hole adaptor plates (19188), (3) stainless steel insets (78184), (3) hinged Kool-Touch® inset covers (47488)*, and (3) one-piece heavy-duty black ladles (4980420)	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
CANADA MODEL — AVAILABLE FOR CANADA ONLY							
72055	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-20P	1
72056	Model TD43R with drain	13¾ x 28¾ x 13⅝ (34.9 x 73 x 33.7)	120 AC	1600	13.3	5-20P	1
19188	Adaptor plate with three 8⅜" (21.3 cm) diameter holes for 7¼ qt round insets (inset item #78184)		—	—	—	—	1
75012	Adaptor bars, 1" x 12¹⁵⁄₁₆" x ¼" (2.5 x 32.9 x 0.6 cm)		—	—	—	—	12

Hinged covers are not NSF® certified

Cayenne® Nitro™ Power Rethermalizer



- Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- Heating element in direct contact with the water
- High-efficiency 1440W element operates on standard 15A circuit
- See pages 75-91, 133 for accessories

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72090	Model PC-21, rethermalizer	14 x 22 x 9½ (35.6 x 55.9 x 24.1)	120 AC	1440	12.0	5-15P	1

CAYENNE® WARMERS



72425

Cayenne® Model SS-4 Warmer

- Holds 4⅛ quart (3.9 L) insets
- Sized for #10 cans and pump for dispensing hot fudge or toppings
- Ideal for ice cream toppings and nacho cheese sauce

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (DIAMETER X H): IN (CM)	PLUG	CASE LOT
72425	Warmer only	8¾ x 7⅞ (22.2 x 20)	5-15P	1
72430	Warmer and inset (78164) and hinged Kool-Touch® cover (47486)*	—	5-15P	1

**Hinged covers are not NSF® certified*



72789
with templates & insets (not included)

Cayenne® Dual Warmer

- Two independently controlled warmers featuring Vollrath's exclusive Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Drain hose and controls are concealed behind front panel for easy access and a finished look for front-of-house applications
- Lighted main power switch controls power to both wells

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72789	Dual warmer	30½ x 24½ x 12½ (77.5 x 61 x 31.8)	120 AC	1400	11.6	5-15P	1

Cayenne® Model 1001 Warmer



- Features Vollrath's Direct Contact Heating System for energy efficiency and cool-to-touch exterior
- Thermostatic control supplies power only when needed for maximum efficiency
- Low water indicator light eliminates guess work
- Recommend using up to 4" (10.2 cm) deep food pans
- See pages 75-91, 133 for accessories

*International models only

ITEM #	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
71001	Model 1001 full-size warmer only	120 AC	700	5.8	5-15P	1
INTERNATIONAL MODEL						
72620	Model 1001 full-size warmer only	230 AC	700	3.0	Schuko	1
72553	Model 1001 full-size warmer only	230 AC	700	3.0	UK	1

Cayenne® Model 2000 Warmer



- 300 series stainless steel 6½" (16.6 cm) deep well for easy cleaning and longer life
- Recommend using up to 4" (10.2 cm) deep food pans
- Recommend using moist heat
- Available as a drop-in. See pages 75-91, 133 for details.

*International models only

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72000	Cayenne® Model 2000 Warmer only	14 x 22 x 9 (35.6 x 55.9 x 22.8)	120 AC	1000	8.3	5-15P	1
INTERNATIONAL MODEL							
72557	Cayenne® Model 2000 Warmer only	14 x 22 x 9 (35.6 x 55.9 x 22.8)	230 AC	1000	4.3	Schuko	1

Cayenne® Warmer With Drain — For Export Only



- 300 series brushed stainless steel well
- Wide range temperature control knob
- Drain valve
- Holds up to 10 cm deep pans – full and fractional sizes

INT'L ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72958	Cayenne® warmer with drain	14 x 22 x 10 (35.5 x 55.8 x 25.4)	230 AC	1200	5.2	UK	1
72959	Cayenne® warmer with drain	14 x 22 x 10 (35.5 x 55.8 x 25.4)	230 AC	1200	5.2	Schuko	1

ADDITIONAL CAYENNE® WARMING EQUIPMENT



Cayenne® Colonial Kettles™



72166

72165

- Designed to increase soup sales at any location
- Durable cast four-leg design is more stable
- Low profile allows easy access
- Epoxy-coated cast aluminum body
- Recessed controls prevent accidental temperature setting changes
- Uses shouldered inset pans that are easier and safer to transport than bain maries
- Note: Hinged Kool-Touch® cover is not NSF® certified
- Easily convert 11 qt to 7 qt with an adaptor ring – see accessory item 72196 on page 48

Go to Vollrath.com for replacement Cayenne® Colonial Kettle™ parts.

USMADE OF US & GLOBAL MATERIALS · UL LISTED · NSF · CE *International models only

ITEM #	DESCRIPTION	DIMENSIONS (DIAMETER X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
MODEL 1776-11 COLONIAL KETTLE™ 11 QT WARMER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72165	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72166	Burnt Copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
MODEL 1776-7 COLONIAL KETTLE™ 7 QT WARMER PACKAGE WITH 7 QT (6.6 L) INSET, COVER WITH HINGE, ADAPTOR RING, SOUP CARDS, AND SOUP'R CLIP							
72170	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72171	Burnt Copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
MODEL 1777-11 COLONIAL KETTLE™ 11 QT RETHERMALIZER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72175	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72176	Burnt Copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
MODEL 1777-7 COLONIAL KETTLE™ 7 QT RETHERMALIZER PACKAGE WITH 7 QT (6.6 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72180	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72181	Burnt Copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
INTERNATIONAL MODEL							
MODEL 1776-11 COLONIAL KETTLE™ 11 QT WARMER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72459	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	Schuko	1
72542	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	UK	1
MODEL 1776-7 COLONIAL KETTLE™ 7 QT WARMER PACKAGE WITH 7 QT (6.6 L) INSET, COVER WITH HINGE, ADAPTOR RING, SOUP CARDS, AND SOUP'R CLIP							
72511	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	Schuko	1
MODEL 1777-11 COLONIAL KETTLE™ 11 QT RETHERMALIZER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72462	Black rethermalizer	15¾ x 11½ (40.0 X 29.2)	230 AC	900	4.0	Schuko	1

Cayenne® OHC-500 Heat Lamp

- Adjustable height lamp assembly 12½" to 20½" (31.8 to 52 cm) above counter
- Stainless steel hood directs heat evenly over 12" x 20" area
- Chrome-plated legs and uprights
- Cord-mounted on/off switch
- Shatterproof white bulbs standard
- Non-skid feet
- 120V, 500W, 4.2A



Shown with optional full size pan sold separately

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	PLUG	CASE LOT
71500	OHC-500 heat lamp — white bulbs	14 x 19 x 28¾ (35.6 x 48.3 x 73)	5-15P	1
72500	OHC-500 heat lamp — red bulbs	14 x 19 x 28¾ (35.6 x 48.3 x 73)	5-15P	1
ACCESSORIES				
72242	White infrared bulb, 250W, 120V	—	—	12
72241	Red infrared bulb, 250W, 120V	—	—	12



Cayenne® Heated Shelves

- 33% to 66% energy savings during off-peak times by heating only the zone that is needed
- Thermostatically controlled unit maintains even and accurate temperature
- Smooth top with welded corners provides an easy-to-clean surface free from grease and dirt traps

Learn how to expand your menu by combining the Cayenne® rotisserie oven with a Cayenne® hot food merchandiser at Vollrath.com.



Stainless steel top provides years of service

CUTAWAY VIEW

Aluminum core provides even heat distribution

LEFT ALIGNED ITEM #*	RIGHT ALIGNED ITEM #**	WIDTH IN (CM)	DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277024*	7277124**	24 (61)	20 (50.8)	120 AC	350	2.9	5-15	1
7277036*	7277136**	36 (91.4)	20 (50.8)	120 AC	535	4.5	5-15	1
7277048*	7277148**	48 (121.9)	20 (50.8)	120 AC	720	6.0	5-15	1
7277060*	7277160**	60 (152.4)	20 (50.8)	120 AC	905	7.5	5-15	1

**Stocked items*
*** 5-day lead time*

Note: 48" and 60" models have taller legs.

Cayenne® Heat Strips



- 33% larger "Food Safe Zone"
- Unique heating design offers even heat dispersion for more effective warming
- Fixed or remote controls allow installation flexibility for your operation – available with infinite or toggle switch
- Anodized aluminum heat reflector generates more even heat over food holding area
- Patented reflector assembly is field-adjustable allowing operator to direct heat pattern where needed

Go to Vollrath.com for 10 reasons to buy a Cayenne® Heat Strip.



Infinite Control



Mounting Option: 13" Stainless Steel C Legs shown. Hard wire options available.

ITEM #	DESCRIPTION	WIDTH: IN (CM)	WATTS	PLUG	CASE LOT
72672019	Front mount toggle switch control with cord and plug	18 (47.7)	415	5-15P	1
72675019	Front mount toggle switch control with cord and plug	24 (61)	550	5-15P	1
72678019	Front mount toggle switch control with cord and plug	30 (76.2)	690	5-15P	1
72681019	Front mount toggle switch control with cord and plug	36 (91.4)	825	5-15P	1
72684019	Front mount toggle switch control with cord and plug	42 (106.6)	965	5-15P	1
72687019	Front mount toggle switch control with cord and plug	48 (121.9)	1100	5-15P	1
72693019	Front mount toggle switch control with cord and plug	60 (152.4)	1380	5-20P	1
72705019*	Hard wired front mount wiring box with toggle switch	24 (61)	550	—	1
72711019*	Hard wired front mount wiring box with toggle switch	36 (91.4)	825	—	1
72717019*	Hard wired front mount wiring box with toggle switch	48 (121.9)	1100	—	1
72723019*	Hard wired front mount wiring box with toggle switch	60 (152.4)	1380	—	1
72729019*	Hard wired front mount wiring box with toggle switch	72 (182.9)	1660	—	1
72705017*	Hard wired, remote infinite control – 10A	24 (61)	550	—	1
72711017*	Hard wired, remote infinite control – 10A	36 (91.4)	825	—	1
72717017*	Hard wired, remote infinite control – 10A	48 (121.9)	1100	—	1
72723017*	Hard wired, remote infinite control – 10.1A to 20A	60 (152.4)	1380	—	1
72729017*	Hard wired, remote infinite control – 10.1A to 20A	72 (182.9)	1660	—	1
4450613	C-leg stand, 13" (33 cm) (for cord and plug only)	—	—	—	1

All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath terms and conditions

FIELD-ADJUSTABLE REFLECTOR ASSEMBLY



Centered *Left* *Right*



MERCHANDISING AND DISPLAY SOLUTIONS

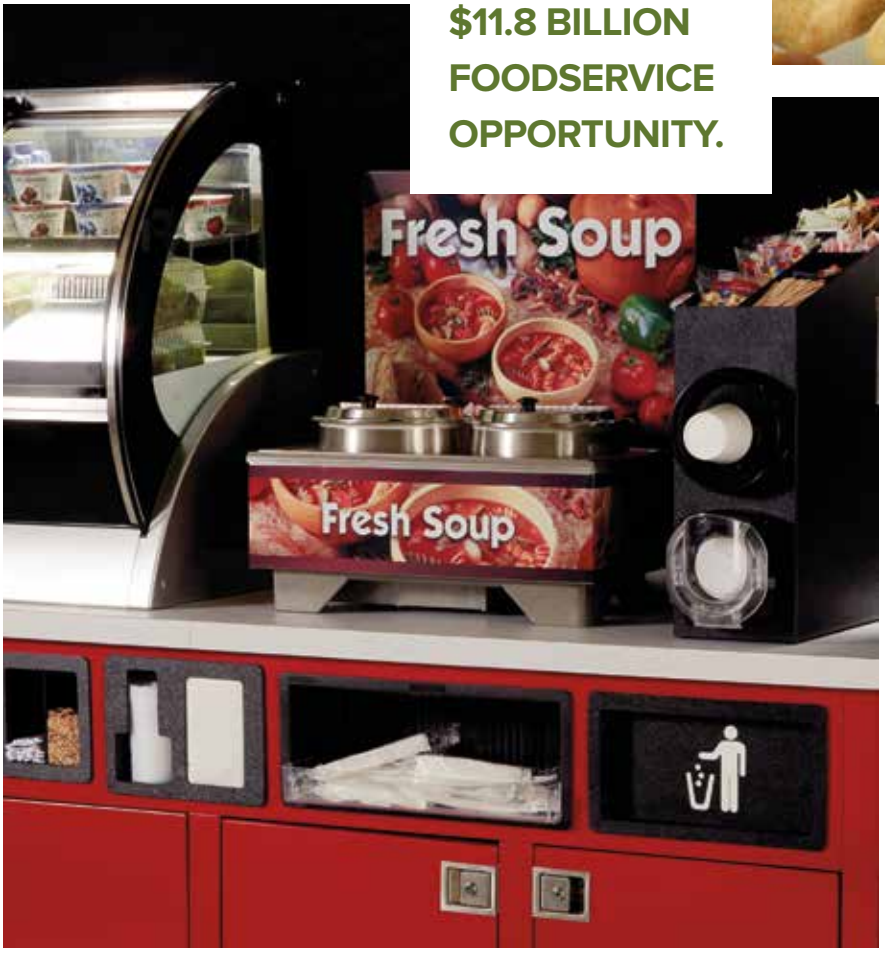
Tempt your customers at meal and snack time with attractive, well-designed display cases and merchandisers.

vollrath.com/merchandising





HEAT UP YOUR CONVENIENCE STORE BUSINESS WITH AN $11.8 BILLION FOODSERVICE OPPORTUNITY.



The average American now eats at restaurants only 74 times a year – the lowest number in more than 30 years. Yet Americans aren't cooking at home more. Instead, they're eating more prepared and packaged foods.[1] That's why foodservice has become the hottest trend in convenience stores.

[1] Ferdman, Roberto A. Americans Are Falling Out of Love with Restaurants—In 3 Charts. The Washington Post. November 12, 2014. https://www.washingtonpost.com/news/wonk/wp/2014/11/12/americans-are-falling-out-of-love-with-restaurants-in-3-charts/

How to Shop

MERCHANDISING & DISPLAY SOLUTIONS



Display Cases & Cabinets

From self-service to drop-in, well-merchandised food sells better. Give your foods the attention they deserve while keeping them at the right temperature with our display cases and cabinets. They feature digitally controlled thermostats and dual fans to ensure even temperature control.

Pages 59-61



Acrylic Display Cases

Tempt your customers with fresh pastries and more using our durable acrylic countertop display cases.

Pages 62-63



Soup Warming & Merchandising

Make selling soup easier with built-in merchandising signs. They're a great way to free up counter space, so you have room to feature more food options.

Pages 64-65



DISPLAY CASES & CABINETS

INNOVATIVE GRAB & GO DISPLAY CASES

- Digitally controlled thermostat on heated units for precise and consistent settings
- Dual fans circulate air throughout unit to ensure even temperature control
- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Double glaze front for added strength and insulation
- Lift-and-remove rear sliding doors for easy display change and cleaning
- Refrigerated units: 36° to 46°F (2° to 8°C)
- Heated units: 104° to 158°F (40° to 70°C)

Countertop Curved Glass Display Cases

3 YEAR WARRANTY ON COMPRESSOR

*International models only



40856

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40852	RDE8136	36" curved glass, refrigerated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	⅛	120 AC	3.6	—	5-15P
40853	RDE8148	48" curved glass, refrigerated	47¼ x 21¼ x 31 (119.9 x 53.8 x 78.7)	¼	120 AC	4.6	—	5-15P
40854	RDE8160	60" curved glass, refrigerated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	¼	120 AC	4.9	—	5-15P
40855	HDE8136	36" curved glass, heated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	—	120 AC	5.6	670	5-15P
40856	HDE8148	48" curved glass, heated	47¼ x 21¼ x 31 (119.9 x 53.8 x 78.7)	—	120 AC	5.9	710	5-15P
40857	HDE8160	60" curved glass, heated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	—	120 AC	6.3	750	5-15P

Countertop Cubed Glass Display Cases

3 YEAR WARRANTY ON COMPRESSOR

*International models only



40862

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40862	RDE8236	36" cubed glass, refrigerated	35⅜ x 21¼ x 37 (89.9 x 53.8 x 94)	¼	120 AC	3.9	—	5-15P
40863	RDE8248	48" cubed glass, refrigerated	47¼ x 21¼ x 37 (119.9 x 53.8 x 94)	⅜	120 AC	5	—	5-15P
40864	RDE8260	60" cubed glass, refrigerated	59 x 21¼ x 37 (149.9 x 53.8 x 94)	⅜	120 AC	6	—	5-15P
40865	HDE8236	36" cubed glass, heated	35⅜ x 21¼ x 37 (89.9 x 53.8 x 94)	—	120 AC	6.1	730	5-15P
40866	HDE8248	48" cubed glass, heated	47¼ x 21¼ x 37 (119.9 x 53.8 x 94)	—	120 AC	6.6	790	5-15P
40867	HDE8260	60" cubed glass, heated	59 x 21¼ x 37 (149.9 x 53.8 x 94)	—	120 AC	7.1	850	5-15P

Note: these items must be shipped by truck

For international models with 220-240V, add "05" to end of item number (e.g., 40852 to 4085205).
Product details vary (e.g., voltage, amps, watts). Visit Vollrath.com.

Self-Serve Countertop Curved Glass Display Cases

3 YEAR WARRANTY ON COMPRESSOR

*International models only



40881

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40880	RDE8336	36" curved glass, refrigerated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	⅓	120 AC	4.2	—	5-15P
40881	RDE8348	48" curved glass, refrigerated	47¼ x 21¼ x 31 (120 x 53.8 x 78.7)	¼	120 AC	7.4	—	5-15P
40882	RDE8360	60" curved glass, refrigerated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	¼	120 AC	8.1	—	5-15P

Self-Serve Countertop Cubed Glass Display Cases

3 YEAR WARRANTY ON COMPRESSOR

*International models only



40886

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40886	RDE8436	36" cubed glass, refrigerated	35⅜ x 21¼ x 37 (89.9 x 53.8 x 94)	¼	120 AC	4.2	—	5-15P
40887	RDE8448	48" cubed glass, refrigerated	47¼ x 21¼ x 37 (120 x 53.8 x 94)	⅜	120 AC	7.5	—	5-15P
40889	RDE8460	60" cubed glass, refrigerated	59 x 21¼ x 37 (149.9 x 53.8 x 94)	⅜	120 AC	8.2	—	5-15P

For international models with 220-240V, add "05" to end of item number (e.g. 40880 to 4088005).
Product details vary (i.e., voltage, amps, watts). Visit Vollrath.com.

Drop-In Display Cases

- Same great features as Vollrath's Countertop Units with an attractive base that can be used as a drop-in or countertop
- Use two or more for effective merchandising display lineups

3 YEAR WARRANTY ON COMPRESSOR

*International models only



40842

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP/WATTAGE	VOLTAGE	AMPS	PLUG
40842	RDE7136	36" display cabinet, refrigerated	36 x 21 x 32½ (91.4 x 53.3 x 82.6)	⅓	120 AC	3.8	5-15P
40843	RDE7148	48" display cabinet, refrigerated	48 x 21 x 32½ (121.9 x 53.3 x 82.6)	¼	120 AC	4.9	5-15P
40844	RDE7160	60" display cabinet, refrigerated	60 x 21 x 32½ (152.4 x 53.3 x 82.6)	¼	120 AC	4.9	5-15P

For international models with 220-240V, add "05" to end of item number (e.g., 40880 to 4088005).
Product details vary (i.e., voltage, amps, watts). Visit Vollrath.com.

SHELF DIMENSIONS	TOP SHELF (DEPTH): IN (CM)	BOTTOM SHELF (DEPTH): IN (CM)
Curved glass display cabinets	9½ (24.1)	13 (33)
Cube glass display cabinets	12 (30.5)	13 (33)
Drop-in curved display cabinets	7½ (19.1)	12.4 (31.5)

Cayenne® Hot Food Merchandisers



40733

- Thermostatically controlled heat with 85°-175°F (29°-79°C) temperature range
- Front and rear sliding doors for easy loading and customer self-serve convenience
- Three adjustable shelves for versatile displays
- Lights controlled separately

ITEM #	MODEL #	DIMENSIONS W X D X H: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
40733	FMA7026	26 x 19 x 25 (66 x 48.3 x 63.5)	120 AC	1440	12	5-15P
40734	FMA7036	36 x 19 x 25 (91.4 x 48.3 x 63.5)	120 AC	1440	12	5-15P
40735	FMA7048	47 x 19 x 25 (119.4 x 48.3 x 63.5)	120 AC	1440	12	5-15P

SHELF DIMENSIONS	TOP SHELF (DEPTH): IN (CM)	MIDDLE SHELF (DEPTH): IN (CM)	BOTTOM SHELF (DEPTH): IN (CM)
Cayenne® Hot Food Merchandiser	12⅜ (31.4)	13⅜ (34)	14⅜ (36.5)

Cayenne® Bain Marie Hot Display Case



Rear drain valve

- Top-mounted halogen lighting for excellent food staging
- Versatile heating element allows well to be used wet or dry
- Double skin stainless steel base reduces heat loss
- Use as drop-in or countertop

ITEM #	MODEL #	DIMENSIONS W X D X H: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
40732	BMA7103	43 x 31 x 29 (109.2 x 78.7 x 73.7)	120 AC	1440	12	5-15P

COMBINE DISPLAY CASES WITH A CAYENNE® CHICKEN ROTISSERIE OVEN.





ACRYLIC DISPLAY CASES

NEW Acrylic Display Cases

IMPROVED DESIGN AT A LOWER PRICE

- Heavy-duty ½" (1.3 cm) acrylic construction
- Individual soft-closing doors at each level for one-handed operation
- Includes 18" x 26" (45.7 x 66 cm) clear trays to enhance product presentation
- 23½" (58.4 cm) deep case fits easily on standard 24" (61 cm) standard countertops
- Integrated lower compartment for storage of bags, boxes, and tongs
- All-clear construction for maximum product visibility
- LED lighting option for enhanced merchandising

USMADE



XLBC1F-1826-13



XLBC2FR-1826-13



XLBC3P-1826-13





ITEM #	DESCRIPTION	INCLUDES	DIMENSIONS (W X D X H): IN (CM)
XLBC3P-1826-13	Premium display case package with front and rear doors; package includes mirrored rear doors and LED lighting	Includes three 18" x 26" clear trays, lighting, mirror	28½ x 23½ x 32¾ (72.4 x 59.7 x 83.2)
XLBC3FR-1826-13	Premium display case with individual front and rear doors	Includes three 18" x 26" clear trays	28½ x 23½ x 32¾ (72.4 x 59.7 x 83.2)
XLBC3R-1826-13	Premium display case with rear doors only	Includes three 18" x 26" clear trays	28½ x 23½ x 32¾ (72.4 x 59.7 x 83.2)
XLBC3F-1826-13	Premium display case with individual front doors	Includes three 18" x 26"clear trays	28½ x 23½ x 32¾ (72.4 x 59.7 x 83.2)
XLBC2P-1826-13	Premium display case package with front and rear doors; package includes mirrored rear doors and LED lighting	Includes two 18" x 26" clear trays, lighting, mirror	28½ x 23½ x 26¾ (72.4 x 59.7 x 67.9)
XLBC2FR-1826-13	Premium display case with individual front and rear doors	Includes two 18" x 26" clear trays	28½ x 23½ x 26¾ (72.4 x 59.7 x 67.9)
XLBC2F-1826-13	Premium display case with individual front doors	Includes two 18" x 26" clear trays	28½ x 23½ x 26¾ (72.4 x 59.7 x 67.9)
XLBC1FR-1826-13	Premium display case with front and rear doors	Includes one 18" x 26" clear tray	28½ x 23½ x 15¼ (72.4 x 59.7 x 38.7)
XLBC1F-1826-13	Premium display case with individual front door	Includes one 18" x 26" clear tray	28½ x 23½ x 15¼ (72.4 x 59.7 x 38.7)

ACCESSORY



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)
EBC-TB	Clear acrylic tong, tissue, and bag organizer	24 x 13 x4 (60.9 x 33 x 10.2)

Acrylic Display Cases

- Available with individual self-serve front doors and/or rear doors for quick restocking
- All-clear construction for maximum product visibility
- Rubber feet reduce slippage
- Knock-down cases (KDC) models ship flat and assemble in minutes

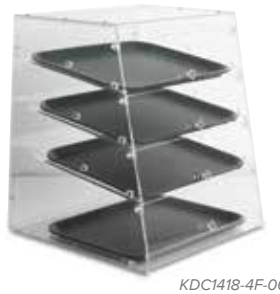
USMADE



LBC



LBC1418-3R-06



KDC1418-4F-06



SBC1014-2R-06



KDC1418-2-06

ITEM #	DESCRIPTION	TRAY SIZE	DIMENSIONS W X D X H: IN (CM)
KNOCK-DOWN CASES			
KDC1418-2-06	Knock-down bakery case with front and rear doors	Includes two 14" x 18" black trays	18⅜"x 16¾"x 12" (46.7 x 42.5 x 30.5)
KDC1418-3-06	Knock-down bakery case with front and rear doors	Includes three 14" x 18" black trays	18½ x 18⅜ x 18 (46.9 x 46.7 x 45.7)
KDC1418-4R-06	Knock-down bakery case with split rear door	Includes four 14" x 18" black trays	18⅝ x 19⅝ x 23 (47.3 x 49.8 x 58.4)
KDC1418-4F-06	Knock-down bakery case with individual front doors	Includes four 14" x 18" black trays	18⅝ x 19⅝ x 23 (47.3 x 49.8 x 58.4)
CLASSIC CASES			
SBC1014-2F-06	Bakery case with front doors	Includes two 10" x 14" black trays	14½ x 14½ x 15¼ (36.8 x 36.8 x 39.4)
SBC1014-2R-06	Bakery case with rear door	Includes two 10" x 14" black trays	14½ x 14½ x 15¼ (36.8 x 36.8 x 39.4)
MBC1014-3F-06	Bakery case with front doors	Includes three 10" x 14" black trays	14½ x 17 x 21 (36.8 x 43.2 x 53.3)
MBC1014-3R-06	Bakery case with split rear doors	Includes three 10" x 14" black trays	14½ x 17 x 21 (36.8 x 43.2 x 53.3)
LBC1418-3F-06	Bakery case with front doors	Includes three 14" x 18" black trays	18½ x 19¾ x 22 (46.9 x 50.2 x 55.9)
LBC1418-3R-06	Bakery case with split rear doors	Includes three 14" x 18" black trays	18½ x 19¾ x 22 (46.9 x 50.2 x 55.9)
SBC	Angled front bakery case with front and rear doors	Includes three 14" x 18" white trays	19¼ x 18¼ x 21¼ (48.9 x 46.4 x 54)
LBC	Angled front bakery case with front and rear doors	Includes three 18" x 26" white trays	28 x 24 x 28 (71.1 x 71.1 x 61)
EURO CASES			
ESBC-1	Euro curve bakery case with rear door	Includes two 10" x 14" clear trays	16½ x 13½ x 15⅜ (41.9 x 34.3 x 39.1)
ESBC-2	Euro curve bakery case with front and rear doors	Includes two 10" x 14" clear trays	16½ x 13½ x 15⅜ (41.9 x 34.3 x 39.1)
EMBC-1	Euro curve bakery case with rear door	Includes three 14" x 18" clear trays	21½ x 21⅛ x 21½ (54.6 x 53.7 x 54.6)
EMBC-2	Euro curve bakery case with front and rear doors	Includes three 14" x 18" clear trays	21½ x 21⅛ x 21½ (54.6 x 53.7 x 54.6)
ELBC-1	Euro curve bakery case with rear door	Includes three 18" x 26" clear trays	29¾ x 24¼ x 27¾ (75.6 x 61.6 x 70.5)
ELBC-2	Euro curve bakery case with front and rear doors	Includes three 18" x 26" clear trays	29¾ x 24¼ x 27¾ (75.6 x 61.6 x 70.5)

ACCESSORY

ITEM #	DESCRIPTION	CASE LOT
TH-1	Tong, holder, and tether	1



SOUP WARMING & MERCHANDISING



Accessory kit





02–Tuscan



03–Country kitchen

CAYENNE® SOUP MERCHANDISERS

- Two wells with individual controls – holds two 7¼ qt insets; see page 49 for additional rethermalizer information
- Low water light eliminates guesswork
- Features Vollrath's Direct Contact Heating System for energy efficiency

CANOPY

- Powder-coated 1" tubular uprights for solid menu board and canopy support
- Halogen light fixture option with high/low switch

STAINLESS STEEL MENU BOARD

- Durable and magnetic for soup cards or merchandising items
- Easily removed without tools for cleaning
- Can be flipped to show the reverse side, allowing two alternative messaging options

ACCESSORY PACK

- Provides setups for either two 7¼ qt insets or adapt for 4-qt insets
- Domestic and imported material

*International models only

Twin Well Soup Merchandisers

COUNTRY KITCHEN GRAPHIC ITEM #	TUSCAN GRAPHIC ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7203203	7203202	TSM-27 base unit, menu board, canopy w/ light	24⅜ x 14⅜ x 47³⁄₃₂ (62.4 x 36.9 x 121.8)	120 AC	700	11.7	5-15P	1
7203103	7203102	TSM-27 base unit with menu board	24⅜ x 14⅜ x 33⅛ (62.4 x 36.9 x 84.2)	120 AC	700	11.7	5-15P	1
7203003	7203002	TSM-27 base unit only	24⅜ x 14⅜ x 11⅝ (62.4 x 36.9 x 29.3)	120 AC	700	11.7	5-15P	1
72231	Accessory pack includes (2) 7¼ qt insets (78184), (2) hinged Kool-Touch® covers (47488)*, and (2) 4 oz ladles (4980420)						—	1
72221	Adaptor ring allows use of 4 qt inset (78164) with 7 qt twin well merchandiser			—	—	—	—	1

*Hinged covers are not NSF® certified

Full-Size Soup Merchandisers

COUNTRY KITCHEN GRAPHIC ITEM #	TUSCAN GRAPHIC ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
720200003	720200002	1220 base unit	21½ x 14³⁄₁₆ x 11 (54.61 x 36.07 x 27.9)	120 AC	1000	8.3	5-15P	1
720201003	720201002	1220 base with 4 qt accessory pack	21½ x 14³⁄₁₆ x 13¾ (54.61 x 36.07 x 35)	120 AC	1000	8.3	5-15P	1
720202003	720202002	1220 base with 7 qt accessory pack	21½ x 14³⁄₁₆ x 13¾ (54.61 x 36.07 x 35)	120 AC	1000	8.3	5-15P	1
720200103	720200102	1220 base with menu board	21½ x 14³⁄₁₆ x 25½ (54.61 x 36.07 x 64.8)	120 AC	1000	8.3	5-15P	1
720201103	720201102	1220 base with menu board and 4 qt accessory pack	21½ x 14³⁄₁₆ x 25½ (54.61 x 36.07 x 64.8)	120 AC	1000	8.3	5-15P	1
720202103	720202102	1220 base with menu board and 7 qt accessory pack	21½ x 14³⁄₁₆ x 25½ (54.61 x 36.07 x 64.8)	120 AC	1000	8.3	5-15P	1
INTERNATIONAL MODEL								
726302103	—	1220 base with 6.6 L accessory pack	26¼ x 18½ x 13¾ (66.7 x 47 x 35)	230 AC	1000	8.3	Schuko	1
ACCESSORY PACK INCLUDES								
—	—	4 qt accessory pack includes (1) 72228 adaptor plate, (3) 78164 insets, (3) 47486 hinged covers,* and (3) 4980320						1
—	—	7 qt accessory pack includes (1) 19192 adaptor plate, (2) 78184 insets, (2) 47488 hinged covers*, and (2) 4980420						1

*Hinged covers are not NSF® certified

For full-size soup merchandiser international models with 220-240V, change the first four digits to "7263" for Schuko or "7255" for UK (e.g., Schuko 720200003 to 726300003). Product details vary (e.g., voltage, amps, watts). Visit Vollrath.com.

Customizable Soup Carts

- All-aluminum composite material construction
- Black aluminum composite toe kick
- Laminate countertop
- Heavy-duty casters
- Standard accessories include napkin dispenser, two disposable soup cup dispensers, three ⅙ line pans, and two 11 qt drop-in soup wells

Contact Vollrath sales for more information about your next custom soup merchandiser – 800-628-0830.

Visit **VOLLRATH.COM** for a comprehensive soup section that includes everything you need to turn soup into profits.



Hinged Inset Covers

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



T1085-6



47488

Shown with inset, sold separately

ITEM #	DESCRIPTION	FITS INSET	DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
47486	Hinged inset cover with Kool-Touch® phenolic knob handle	78164	7½ (19.0)	⅞ (2.2)	6
47488	Hinged inset cover with Kool-Touch® phenolic knob handle	46063-2, 77070, 78184	9⅝ (24.4)	15⁄16 (2.4)	6
47490	Hinged inset cover with Kool-Touch® phenolic knob handle	77110, 78204	11⅞ (29.1)	15⁄16 (2.4)	6
T1065-6	Hinged inset cover with Kool-Touch® finger flip lever	78164	7½ (19.0)	⅞ (2.2)	6
T1085-6	Hinged inset cover with Kool-Touch® finger flip lever	78174, 78184	9⅝ (24.4)	15⁄16 (2.4)	6
T1105-6	Hinged inset cover with Kool-Touch® finger flip lever	78194, 78204	11⅞ (29.1)	15⁄16 (2.4)	6

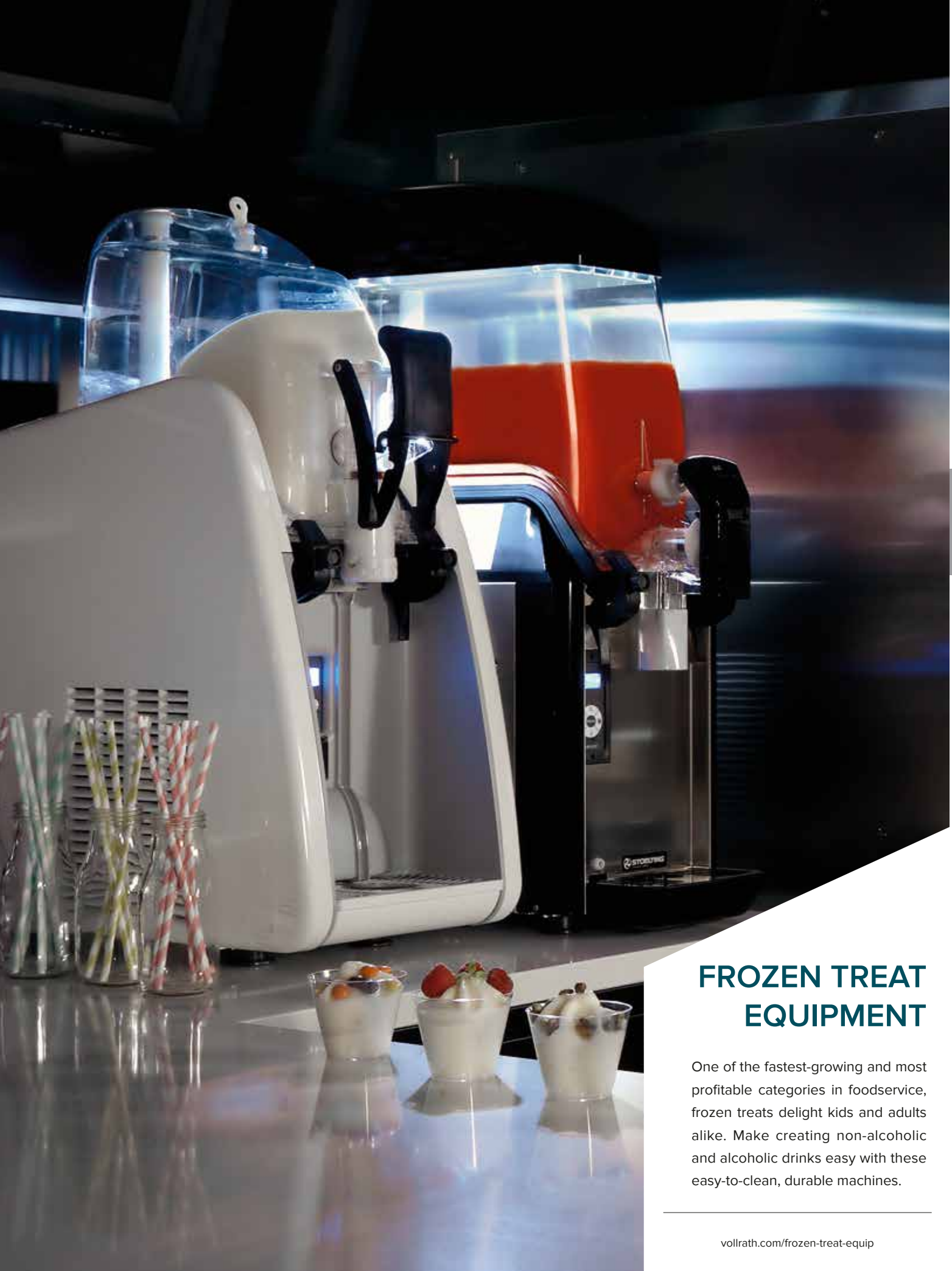
Flip-Top Cover Hinge



- Flip hinge
- Fits 4 qt (3.8 L), 7 qt (6.6 L), and 11 qt (10.4 L) insets and covers
- Dishwasher safe
- Includes hinge, clip-lip, springlock assembly, and black knob — inset and cover not included

USMADE

ITEM #	DESCRIPTION	CASE LOT
72222	Flip-top cover hinge	1



FROZEN TREAT EQUIPMENT

One of the fastest-growing and most profitable categories in foodservice, frozen treats delight kids and adults alike. Make creating non-alcoholic and alcoholic drinks easy with these easy-to-clean, durable machines.

vollrath.com/frozen-treat-equip

Stoelting® Series Mini Soft Serve Countertop Freezer

- Freezes and serves soft serve or non-dairy mixes, including ice milk, ice cream, yogurt, and frozen dietary desserts
- Works with dry or liquid soft serve mixes
- Horizontal auger continually draws product across and scrapes the freezer plate to eliminate build-up and waste

Visit Vollrath.com and watch Chef Rich demonstrate the features of the Mini Soft Serve Countertop Freezer.



ITEM #	MAX CAPACITY GAL. (L)	FINISHED PRODUCT CAPACITY GAL. (L)	VOLTAGE	AMPS	HERTZ	COMPRESSOR HP	WEIGHT LBS (KG)	PLUG	CASE LOT
CBB116-37	1 (3.8)	Up to 1.5 (6.7)	115	10	60	⅓	65 (29.4)	NEMA 5-15P	1

Stoelting® Series Frozen Beverage Granita Machine

- Designed for cold or frozen slush and milk-based drinks including granitas, iced or frozen coffee or tea, frozen cocktails, smoothies, and more
- Seal-less drive shaft design eliminates preventive maintenance and seal replacements
- Horizontal and vertical auger design mixes a homogenous beverage every time and continuously presents the beverage toward the user
- Control features night mode, low-level alert (CBE models only), temperature alert, and on-board diagnostics for easy troubleshooting



CBD117-37



CBE127-37



CBE167-37

VOLLRATH.COM



Watch Chef Rich demonstrate the features of the Stoelting® Series Frozen Beverage Granita Machine

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	CAPACITY GAL (L)	VOLTAGE	FREQUENCY	AMPS	PLUG
CBD117-37	One 1.6 gallon bowl	9⅞ x 18¾ x 21⅛ (25.1 x 47.6 x 55.6)	1.6 (6.1)	115	60hz	5.5	5-15P
CBD127-37	Two 1.6 gallon bowls	17⅜ x 18¾ x 21⅛ (44.1 x 47.6 x 55.6)	3.2 (12.1)	115	60hz	12	5-15P
CBE117-37	One 3.2 gallon bowl	9½ x 22 x 30¾ (24.1 x 55.9 x 78.1)	3.2 (12.1)	115	60hz	11	5-15P
CBE127-37	Two 3.2 gallon bowls	16⅛ x 22 x 30¾ (41 x 55.9 x 78.1)	6.4 (24.2)	115	60hz	12	5-15P
CBE167-37	Three 3.2 gallon bowls	24½ x 22 x 30¾ (62.2 x 55.9 x 78.1)	9.6 (36.3)	115	60hz	12	5-15P
600085	Autofill for CBE model two-bowl dispenser	11 x 21 x 23 (27.9 x 53.3 x 58.4)	—	—	—	—	—
600086	Autofill for CBE model three-bowl dispenser	11 x 21 x 23 (27.9 x 53.3 x 58.4)	—	—	—	—	—

Ice Cream Scoops



- Antifreeze encapsulated in handle for easy release from scoop bowl
- Patented ergonomic textured handle design for a secure grip
- Hanging hole for easy storage
- Durable cast aluminum
- Industry-standard bowl dimensions for consistent portioning
- Colored end cap to easily identify size/capacity
- Hand-wash only

ITEM #	END CAP COLOR	SIZE	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	OVERALL HEIGHT: IN (CM)	BOWL WIDTH: IN (CM)	CASE LOT
47274		8	4 (118.3)	7⅝ (19.4)	1⅞ (4.8)	2⅛ (5.4)	12
47275		10	3 (88.7)	7⅝ (19.4)	1⅞ (4.8)	2⁷⁄₁₆ (5.2)	12
47276		12	2½ (73.9)	7¾ (19.7)	1⅞ (4.8)	1⅞ (4.8)	12
47277		16	2 (59.1)	7⁷⁄₁₆ (18.9)	1¹¹⁄₁₆ (4.3)	1¾ (4.4)	12
47278		20	1½ (44.4)	7⅝ (19.4)	1⁷⁄₁₆ (3.7)	1⅝ (4.1)	12
47279		24	1 (29.6)	7½ (19.1)	1⁵⁄₁₆ (3.3)	1⁷⁄₁₆ (3.7)	12

Ice Cream Spade



- Use for scraping sides and leveling the ice cream in tubs
- Great for hand-packing containers and mixing
- Extended handle to reach deep into containers
- Reduces waste by preventing the formation of crystals
- Right- or left-hand use
- Antifreeze encapsulated in handle for easy food product release
- Aluminum spade with blue polypropylene end cap

ITEM #	OVERALL LENGTH: IN (CM)	CASE LOT
47270	10⅛ (25.8)	12

Ice Cream/Utility Spade



- Stainless steel
- Black plastic handle

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

Ice Cream Service

- Mirror-finished stainless steel

Silverplate available for some items – see more at Vollrath.com.



46701



46772



48003



46704



48013



48060



T720DW

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS IN (CM)	CASE LOT
48013	48313	Paneled sherbet dish with scalloped top	3½ oz (103 ml)	1⅞ (4.8) height	12
48015	48315	Paneled sherbet dish with scalloped top	5 oz (148 ml)	2¼ (5.7) height	12
46701	48301	Paneled sherbet dish with gadroon base	16 oz (473 ml)	3⅜ (8.6) height	12
46772	48372	Sauce bowl with gadroon top	2 oz (59 ml)	3 x 3 (7.6 x 7.6) (h x dia)	72
48003	48303	Sherbet bowl with gadroon top	3½ oz (103 ml)	2 x 3¹³⁄₁₆ (5.1 x 9.6) (h x dia)	12
46704	—	Dessert cup with paneled design	4 oz (118 ml)	1⅝ x 3⅝ (4.1 x 9.3) (h x dia)	48
48060	—	Tulip sundae with gadroon base	6 oz (177 ml)	4⅝ (12) height	12
T720DW	—	Hammered double-wall ice cream chiller	3 gal (3.8 L)	10¾ x 11⅝ (29.5 x 27.3) (h x dia)	1



STEAM TABLE PANS & ACCESSORIES

Store, transport, and serve your food safely and elegantly with the extremely durable Super Pan® steam table pans. Choose from an extensive selection of shapes and sizes designed to lend an upscale appearance to your food presentations.

vollrath.com/steam-pans

How to Shop

STEAM TABLE PANS



Super Pan V® and Accessories

Smooth curves, easy-to-pour corners, and bright finishes give Super Pan V® Steam Table Pans their stunning appearance and increase their functionality. These 22-gauge, 300 series stainless steel pans are 300% stronger than Super Pan II® and resist dents and dings in even the toughest kitchen environment.

Pages 73-78

Super Pan V® Steam Table Pans
now with Jacob's Pride® lifetime warranty



Super Shapes Lineup

Create upscale food presentations in chafers, heated or refrigerated buffet lines, display cases, and more with Vollrath Super Pan® Super Shapes. They're constructed of strong 22-gauge, 300 series stainless steel to stand the test of time in even the toughest kitchen environments.

Page 75



Insets & Bain Maries

Ideal for condiments, salad dressings, and assorted toppings, our bain maries and insets are constructed of satin-finished 300 series stainless steel. They feature a sanitary open bead on the edge and recessed stainless steel covers for sanitary storage.

Page 85



Adaptor Plates

Available in a variety of sizes and shapes – our adaptor plates feature 300 series stainless steel for outstanding durability. Explore the selection and add unmatched versatility to your buffet line.

Pages 86-87

watch it on **VOLLRATH.COM**



Watch Chef Rich demonstrate what a Vollrath Super Pan V® goes through in a typical commercial kitchen environment.



Super Pan 3® and Accessories

Made in the US, these EN631-compliant Gastronorm (GN) pans are designed for worldwide use. Super Pan 3® pans are constructed of sturdy 22-gauge, 300 series stainless steel. They feature anti-jamming lugs, unique ramped sides, and reinforced pour corners for durability and ease of use.

Pages 79-81



Super Pan® Plastic Pans

Available for low-temperature and high-temperature applications, our plastic pans feature a built-in anti-jamming design and unique ramped sides for easy removal.

Pages 82-83



Specialty Pans

From heavy-duty 20-gauge pans to pans designed specifically for transport, we have a variety of options designed to make cooking, transporting, and serving easier.

Pages 88-89



Universal Accessories

- Pan Bands Page 90
- Egg Poachers Page 90
- Covers Page 91
- Clip-On Handles Page 91

The Super Behind
SUPER PAN V®

Featuring easy-pour corners and 22-gauge, 300 series stainless steel, Super Pan V® is up to 300% stronger than Super Pan II® and will resist dents and dings in busy kitchen environments. Smooth curves and bright finish make cleaning easier and present food beautifully.

The patented design of Super Pan V® steam table pans provide superior performance which is backed by our Jacob's Pride® limited lifetime warranty. This superior performance and durability results in less potential for damaged pans. Super Pan V® steam table pans save energy costs and increase food quality. Independent testing shows an annual average energy savings of $36 per well.



SLOTTED AND SOLID COVERS
Reinforced edges provide added strength to the perimeter; solid covers are NSF® certified.

Page 78



NOW GOOD FOR LIFE!
Super Pan V® Steam Table Pans have been added to the line of Jacob's Pride® lifetime warrantied items.



PERFORMATED AND NONSTICK PANS
Perforated pans are ideal for steaming foods or draining away fats, juices, or moisture; nonstick pans are coated with premium black nonstick finish, made without PFOA.

Pages 77, 80



FALSE BOTTOMS

Constructed out of durable 300 series stainless steel, NSF®-approved false bottoms hold food above the bottom of the pan.

Page 76





22-GAUGE STEEL

Resists dents and dings even in the toughest kitchen environments.



WIRE GRATES

The only solid stainless steel wire grate in the industry, no plating to flake off, and ample finger room in corners for easy removal.

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Save an annual average of **$36*** on energy costs **PER FULL-SIZE PAN OPENING!**

kWh (kilowatt hour) usage shows that Super Pan® is 38% more efficient!

STEAM TABLE PAN	KWH USAGE	TOTAL ANNUAL HRS.	TOTAL ANNUAL KWH	PRICE PER KWH	TOTAL ANNUAL COST
Super Pan®	**0.20**	**2488**	**497.60**	**0.1225**	**$60.96**
Competitor w/ bent edges	0.32	2488	796.11	0.1225	$97.52

Average annual savings of $36.56

*Third-party testing on Super Pan 3®.

Total hours based on 8 hours a day / 311 days a year.

Average commercial retail price of electricity = $0.1153/kWh as of Sept. '11 per U.S. Dept. of Energy website: www.eia.gov

SUPER SHAPES LINEUP





UPSCALE YOUR FOOD PRESENTATION

- Displays beautifully with Super Pan V® and Super Pan 3®
- Unique shapes enhance food presentation
- Upscale food presentation with minimal investment
- Reduced capacity reduces food waste
- Pans stack neatly within themselves for easy storage
- 22-gauge, 300 series stainless steel

USMADE NSF

PAN SHAPE	ITEM #	DESCRIPTION	1 OZ PORTION	PAN DIMENSIONS L X W: IN (MM)	PAN DIMENSIONS HEIGHT: IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	FLEX COVER	COVER CASE LOT
	3100020	Wild pan – long	120	20¼ x 12¹³⁄₁₆ (530 x 325)*	2½ (65)	3.7 (3.5)	6	—	—	—	—
	3100040	Wild pan – long	163	20¼ x 12¹³⁄₁₆ (530 x 325)*	3½ (89)	5 (4.8)	6	—	—	—	—
	3100220	Wild pan – short	134	20¼ x 12¹³⁄₁₆ (530 x 325)*	2½ (65)	4.1 (3.9)	6	—	—	—	—
	3100240	Wild pan – short	205	20¼ x 12¹³⁄₁₆ (530 x 325)*	4 (100)	6.4 (6.1)	6	—	—	—	—
	3100320	Wild pan – third outer	82	20¼ x 12¹³⁄₁₆ (530 x 325)**	2½ (65)	2.6 (2.5)	6	—	—	—	—
	3100340	Wild pan – third outer	122	20¼ x 12¹³⁄₁₆ (530 x 325)**	4 (100)	3.8 (3.6)	6	—	—	—	—
	3100321	Wild pan – third inner	82	20¼ x 12¹³⁄₁₆ (530 x 325)**	2 (65)	3.9 (3.7)	6	—	—	—	—
	3100341	Wild pan – third inner	122	20¼ x 12¹³⁄₁₆ (530 x 325)**	4 (100)	3.8 (3.6)	6	—	—	—	—
	3101015	Oval – full	124	20¼ x 12¹³⁄₁₆ (530 x 325)	2 (51)	3.9 (3.7)	6	93100	94100	52430	6
	3101020	Oval – full	155	20¼ x 12¹³⁄₁₆ (530 x 325)	2½ (65)	4.8 (4.6)	6	93100	94100	52430	6
	3101040	Oval – full	270	20¼ x 12¹³⁄₁₆ (530 x 325)	4 (102)	8.2 (7.8)	6	93100	94100	52430	6
	3102015	Oval – half	55	10¼ x 12¹³⁄₁₆ (265 x 325)	2 (51)	1.7 (1.6)	6	93200	94200	—	6
	3102020	Oval – half	69	10¼ x 12¹³⁄₁₆ (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6
	3102040	Oval – half	118	10¼ x 12¹³⁄₁₆ (265 x 325)	4 (102)	3.7 (3.5)	6	93200	94200	—	6
	3103040	Oval – third	69	6¹⁵⁄₁₆ x 12¹³⁄₁₆ (176 x 325)	4 (102)	2.2 (2.1)	6	93300	94300	—	6
	3101220	Hexagon – full	170	20¼ x 12¹³⁄₁₆ (530 x 325)	2½ (65)	5.8 (5)	6	93100	94100	52430	6
	3101240	Hexagon – full	298	20¼ x 12¹³⁄₁₆ (530 x 325)	4 (100)	9.3 (8.8)	6	93100	94100	52430	—
	3102220	Hexagon – half	71	10¼ x 12¹³⁄₁₆ (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6
	3102240	Hexagon – half	122	10¼ x 12¹³⁄₁₆ (265 x 325)	4 (100)	3.8 (3.6)	6	93200	94200	—	—
	3101120	Kidney – full	162	20¼ x 12¹³⁄₁₆ (530 x 325)	2½ (65)	5.1 (4.8)	6	93100	94100	52430	6
	3102120	Kidney – half	71	10¼ x 12¹³⁄₁₆ (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6
ADAPTOR BAR											
	75015	Adaptor bar for wild pan – long, use with 3100020 and 3100040					12	—	—	—	—
	75013	Adaptor bar for wild pan – short and wild pan – third, use with 3100220, 3100240, 3100320, 3100340, and 3100341					12	—	—	—	—

Overall dimensions for a set of two
***Overall dimensions for two outer pans and one inner pan*





SUPER PAN V®

learn more at **VOLLRATH.COM**

Save an average of $36 a year per full-size pan – See more at Vollrath.com

STRONG. SMART. STUNNING

- Smooth curves and bright finish for an elegant presentation
- Easy-to-pour corners up to 300% stronger
- 22-gauge, 300 series stainless steel resists dents and dings
- Now with Jacob's Pride® Lifetime Warranty

For Super Pan V® flange and opening sizes, visit Vollrath.com.

JP USMADE NSF

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 20¾ x 12¾ in 527 X 324 mm **1/1**	30002	¾ (20)	Tray	6	77250	6	75210	6	20028	12	20000	6
	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 13⅞ x 12¾ in 352 x 324 mm **2/3**	30102	¾ (20)	Tray	6	75110	6	—	—	—	—	21110	6
	30112	1¼ (35)	3 (2.8)	6	75110	6	—	—	—	—	21110	6
	30122	2½ (65)	5.6 (5.3)	6	75110	6	—	—	—	—	21110	6
	30142	4 (100)	9.3 (8.8)	6	75110	6	—	—	—	—	21110	6
	30162	6 (150)	14 (13.3)	3	75110	6	—	—	—	—	21110	6
HALF-SIZE 10⅜ x 12¾ in 264 x 324 mm **1/2**	30202	¾ (20)	Tray	6	75120	6	—	—	—	—	—	—
	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 20¾ x 6⅞ in 527 x 164 mm **2/4**	30512	1¼ (35)	1.9 (1.8)	6	93500	6	94500	6		—		—
	30522	2½ (65)	3.8 (3.6)	6	93500	6	94500	6		—		—
	30542	4 (100)	6 (5.7)	3	93500	6	94500	6		—		—
	30562	6 (150)	8.7 (8.2)	3	93500	6	94500	6		—		—
THIRD-SIZE 6⅞ x 12¾ in 175 x 324 mm **1/3**	30302	¾ (20)	Tray	6	75130	6	75230	6	20328	6	20300	6
	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 6⅜ x 10⅜ in 162 x 264 mm **1/4**	30402	¾ (20)	Tray	6	75140	6	75240	6	—	—	20400	6
	30412	1¼ (35)	1.2 (1.1)	6	75140	6	75240	6	—	—	20400	6
	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 6⅞ x 6¼ 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 6⅞ x 4¼ 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 V®, shall be 22-gauge, 300 series stainless steel. Top outside shall be designed with built-in concave, diagonally tapered corners for impact resistance which also acts as pouring spout. All depths of solid pans shall have anti-jamming design to prevent pans from sticking together. Reverse formed edge shall be polished and flattened for consistent tangent to well opening and for hand comfort. Product identification to be laser etched on pan. NSF Certified.

SUPER PAN V® ACCESSORIES



Super Pan V® Perforated Pans



- 22-gauge (.8 mm), 300 series stainless steel
- Ideal for steaming foods or draining away fats, juices, or moisture
- For 1¼"all-natural deep pans, drain holes are located in the bottom only

PAN SIZE	ITEM #	DEPTH: IN (MM)	CASE LOT
1/1	30013	1¼ (35)	6
1/1	30023	2½ (65)	6
1/1	30043	4 (100)	6
1/1	30063	6 (150)	6
2/3	30113	1¼ (35)	6
2/3	30123	2½ (65)	6
2/3	30143	4 (100)	6
2/3	30163	6 (150)	6
1/2	30213	1¼ (35)	6
1/2	30223	2½ (65)	6
1/2	30243	4 (100)	6
1/2	30263	6 (150)	6

Super Pan V® with Nonstick Interior



- SteelCoat x3™ nonstick coating, made without PFOA
- Black interior enhances both cold- and hot-food presentations
- Not for use with metal utensils
- Temperature tolerance of -20˚ to 450˚F (-28 to 230˚C)

PAN SIZE	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/1	70012	1½ (40)	3.9 (3.7)	6
1/1	70022	2½ (65)	8.3 (7.9)	6
1/1	70042	4 (100)	14 (13.3)	6
1/2	70212	1¼ (35)	2.1 (2)	6
1/2	70222	2½ (65)	4.3 (4.1)	6
1/2	70242	4 (100)	6.7 (6.3)	6
1/3	70322	2½ (65)	2.6 (2.5)	6
1/3	70342	4 (100)	4.1 (3.9)	6
1/3	70362	6 (150)	6.1 (5.8)	6

Super Pan V® False Bottoms



- 300 series stainless steel
- Hold foods above pan bottom for draining
- Diameter of small holes: ⅜" all-natural (9.5 mm)
- Finger holes allow easy removal from pan

PAN SIZE	ITEM #	DIMENSIONS: IN (CM)	CASE LOT
1/1	20000	17⅛ x 9¹³⁄₁₆ x ⅜ (43.5 x 24.9 x 1.4)	6
1/2	20200	6¹³⁄₁₆ x 9¹³⁄₁₆ x ⅜ (17.3 x 24.9 x 1.4)	6
2/3	21110	9⅞ x 11⅛ x ⅜ (25.2 x 29.4 x 1.4)	6
2/4	20100	17¾ x 3¾ x ⅜ (45 x 9.6 x 1.4)	6
1/3	20300	9⅞ x 4 x ⅜ (23.3 x 10.2 x 1.4)	6
1/4	20400	7⅛ x 3¾ x ⅜ (18.1 x 9.5 x 1.4)	6
1/6	20600	4⅞ x 4 x ⅜ (11.2 x 10.2 x 1.4)	6

Super Pan V® Wire Grates



- Heavy-duty, 300 series stainless steel wire construction – the only full stainless steel grate in the industry
- Stainless steel construction eliminates peeling or cracking from salty foods
- Ample finger room for easy removal from pan
- Use for cooling, icing, display, or drying rack
- Use as a roasting, cooling, icing, display or drying rack.
- Oven safe

PAN SIZE	ITEM #	DIMENSIONS: IN (CM)	CASE LOT
1/1	20028	18 x 10 x ¾ (45.7 x 25.4 x 1.9)	12
1/2	20228	11⅛ x 8¹³⁄₁₆ x ¾ (28.2 x 22.4 x 1.9)	12
1/3	20328	10⅞ x 5⅛ x ¾ (27.5 x 12.9 x 1.9)	6
BUN PAN SIZE			
1/1	20038	24 x 16½ x ⅞ (60.9 x 41.9 x 2.2)	6
1/2	20248	16½ x 11¾ x ⅞ (41.9 x 29.8 x 2.2)	6

Super Pan V® Solid and Slotted Covers



- Stainless steel
- Reinforced edges provide added strength to the perimeter of the cover
- Solid covers are NSF® certified

PAN SIZE	SOLID ITEM #	SLOTTED ITEM #	CASE LOT
1/1	77250	75210*	6
2/3	75110	—	6
1/2	75120	75220*	6
2/4	93500	94500*	6
1/3	75130	75230*	6
1/4	75140	75240*	6
1/6	75160	75260*	6
1/9	75360	75460*	6

** Slotted covers are not NSF certified*

Super Pan V® Flexible Pan Lids



- Low-density polyethylene is non-staining and dishwasher safe
- Safe to use in temperatures ranging from -20˚F to 190˚F (-28˚C to 88˚C)
- Lids allow pans to be stacked for space-saving 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

Note: For use with full-size Super Shapes Steam Table Pans, see page 75

SECURE PAN LIDS TO STEAM TABLE PANS WITH THESE HIGH-TEMPERATURE SILICONE BANDS

- Patented high-temperature silicone band (oven safe up to 450°F (223.2°C))
- Secures cover, polyfirm, or aluminum foil to pan for spill-resistant storage and transportation
- Dishwasher safe
- Easy to apply
- Available in black or gray
- See page 90 for more details

Visit Vollrath.com to view the Pan Bands product demo with Chef Rich.



SUPER PAN 3®
& ACCESSORIES



learn more at **VOLLRATH.COM**

Save an average of $36 a year per full-size pan – see more at Vollrath.com.

THE WORLDWIDE PAN

- EN631-1 compliant for worldwide use
- Sturdy 22-gauge (.8 mm), 300 series stainless steel
- Anti-jamming lugs and reinforced spouted-shape corners
- NSF®-certified solid and slotted covers

Super Pan 3® Stainless Steel Pans

USMADE NSF

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
FULL-SIZE 20⅞ x 12¹³⁄₁₆ in. 530 X 325 mm **1/1**	90002	¾ (20)	Tray	6	—	—	74100*	70100	6
	90012	1½ (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	2½ (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 13¹⁵⁄₁₆ x 12¹³⁄₁₆ in. 354 x 325 mm **2/3**	90102	¾ (20)	Tray	6	—	—	—	70110	6
	90112	1½ (40)	3.6 (3.4)	6	93110	—	—	70110	6
	90122	2½ (65)	5.7 (5.4)	6	93110	—	—	70110	6
	90142	4 (100)	8.5 (8)	6	93110	—	—	70110	6
	90162	6 (150)	12.6 (11.9)	3	93110	—	—	70110	6
	90182	8 (200)	16.4 (15.5)	3	93110	—	—	70110	6
HALF-SIZE 12¹³⁄₁₆ x 10⅜ 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 20⅞ x 6⅜ in. 530 x 162 mm **2/4**	90502	¾ (20)	Tray	6	—	—	—	70500	6
	90512	1¼ (30)	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 6¹⁵⁄₁₆ x 12¹³⁄₁₆ 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

**Imported, not NSF*

Product selection continues on next two pages.

For pan layouts, see page 84.

For Super Pan 3® flange and opening sizes, visit Vollrath.com.

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
FOURTH-SIZE 6⅜ x 10⁷⁄₁₆ 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 6¹⁵⁄₁₆ x 6⅜ 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 6¹⁵⁄₁₆ x 4¼ 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

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" all-natural and deeper shall have anti-jamming design to prevent pans from sticking together. ½, 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 an "all-natural-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® Perforated Pans

- 22-gauge (.8 mm), 300 series stainless steel
- 5⁄32" (4 mm) holes drain quickly, but sized to retain most foods*
- Ideal for steaming foods or draining away fats, juices, or moisture

USMADE NSF



PAN SIZE AND DIMENSIONS	ITEM #	DEPTH: IN (MM)	CASE LOT
FULL-SIZE 20⅞ x 12¹³⁄₁₆ in. 530 X 325 mm **1/1**	90013	1½ (40)	6
	90053	2 (55)	6
	90023	2½ (65)	6
	90043	4 (100)	6
	90063	6 (150)	6
HALF-SIZE 12¹³⁄₁₆ x 10⁷⁄₁₆ in. 325 x 265 mm **1/2**	90213	1½ (40)	6
	90223	2½ (65)	6
	90243	4 (100)	6
	90263	6 (150)	6
THIRD-SIZE 6¹⁵⁄₁₆ x 12¹³⁄₁₆ in. 176 x 325 mm **1/3**	90313	1½ (40)	6
	90323	2½ (65)	6
	90343	4 (100)	6
	90363	6 (150)	6

** For 1½", 2", 2½", drain holes located in bottom only. For 4" all-natural and 6" all-natural, drain holes located in sides and bottom.*

Super Pan 3® with Nonstick Interior



90047

- SteelCoat x3™ nonstick coating, made without PFOA
- Dramatic black interior enhances both cold- and hot-food presentations
- Not for use with metal utensils
- Temperature tolerance of -20˚ to 450˚F (-28˚ to 230˚C)

PAN SIZE	ITEM #	DEPTH: IN (MM)	CAPACITY: QT (L)	CASE LOT
1/1	90017	1½ (40)	5.7 (5.4)	6
1/1	90027	2½ (65)	9 (8.5)	6
1/1	90047	4 (100)	14.2 (13.4)	6
1/2	90217	1½ (40)	2.6 (2.4)	6
1/2	90227	2½ (65)	4 (3.8)	6
1/2	90247	4 (100)	6.3 (6)	6
2/4	90527	2½ (65)	3.9 (3.7)	6
2/4	90547	4 (100)	6 (5.7)	3
1/3	90327	2½ (65)	2.5 (2.4)	6
1/3	90347	4 (100)	3.9 (3.7)	6
1/3	90367	6 (150)	5.8 (5.5)	6
1/6	90647	4 (100)	1.7 (1.6)	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® 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

PLASTIC PANS



Super Pan® High-Temperature Plastic Pans

- Temperature range is -40°F to 375°F (-40˚C to 190.6˚C)
- High-temperature resin
- Amber pans are translucent for content visibility
- For use in hot steam tables or microwaves
- Not recommended for use in ovens, combi-steamers, or convection ovens

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	COVER CASE LOT
FULL-SIZE 20⅞ X 12¾ 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 10⅜ x 12¾ 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	—	8 (200)	11 (10.4)	3	33200	34200	23200	6
HALF-LONG SIZE 20⅞ x 6⅜ in. 530 x 162 mm 2/4	9052410	9052420	2½ (65)	3.8 (3.6)	6	33500	—	—	—
	9054410	9054420	4 (100)	5.7 (5.4)	3	33500	—	—	—
THIRD-SIZE 6⅝ x 12¾ 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	—	8 (200)	6.8 (6.5)	3	33300	34300	23300	6
FOURTH-SIZE 6⅜ x 10⅜ 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 6⅝ x 6⅜ 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 6⅝ x 4¼ 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

For pan layouts, see page 84.

Specifications: Super Pan® 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 an "all-natural-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.



Super Pan® Low-Temperature Plastic Pans

- Temperature range is -40°F to 210°F (-40˚C to 98.9˚C)
- Polycarbonate construction
- Unique ramp
- Built-in, anti-jam stacking lugs
- Ideal for storage and cold applications
- Not for use in steam environments

USMADE NSF

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	COVER CASE LOT
FULL-SIZE 20⅞ X 12¾ 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	—	8 (200)	26.5 (25.1)	3	31100	32100	29100	6
HALF-SIZE 10⅜ x 12¾ 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	—	8 (200)	11 (10.4)	3	31200	32200	29200	6
HALF-LONG SIZE 20⅞ x 6⅜ in. 530 x 162 mm **2/4**	8052410	8052420	2½ (65)	3.8 (3.6)	6	31500	—	—	6
	8054410	8054420	4 (100)	5.7 (5.4)	3	31500	—	—	6
THIRD-SIZE 6⅝ x 12¾ 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
FOURTH-SIZE 6⅜ x 10⅜ 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 6⅝ x 6⅜ 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 6⅝ x 4¼ 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

For pan layouts, see page 84.

Specifications: Super Pan® 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 an "all-natural-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 LAYOUT TOOL

FOR SUPER PANS & SUPER SHAPES

ADAPTOR BAR REFERENCE

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

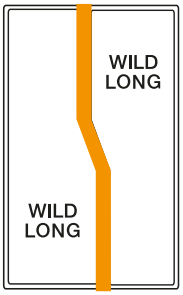
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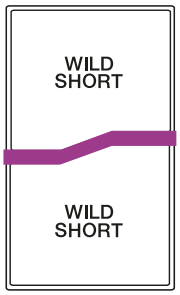
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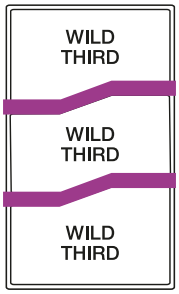
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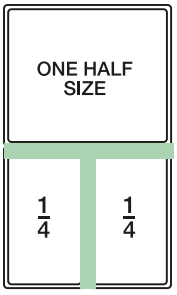
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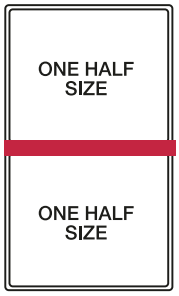


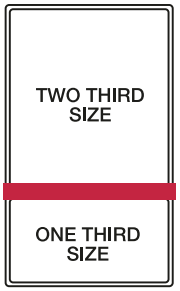


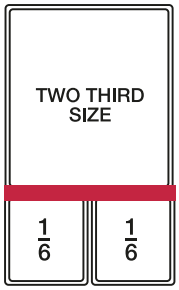


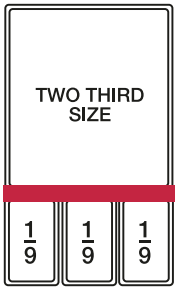


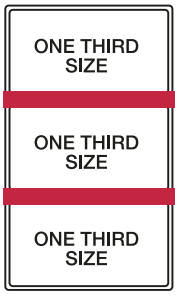


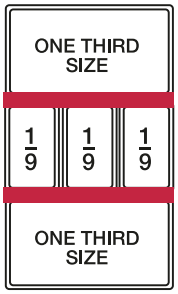


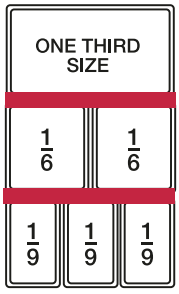


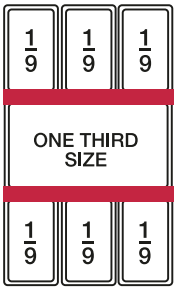


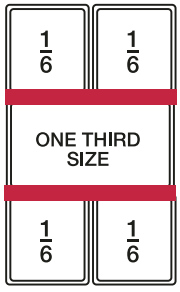


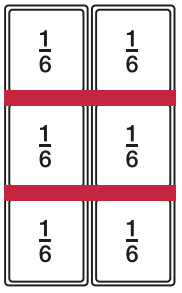


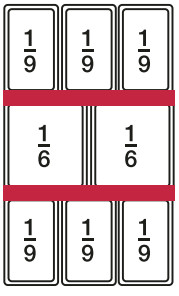


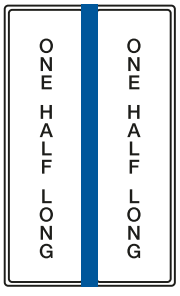


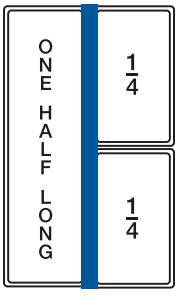


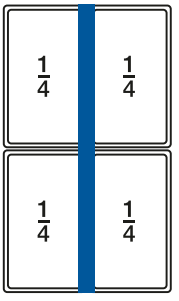


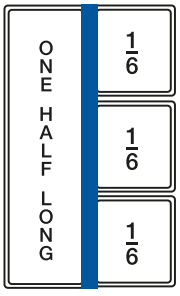


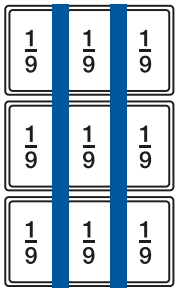












INSETS & BAIN MARIES



Stainless Steel Insets & Covers

- Satin-finished, 300 series stainless steel insets
- Insets nest together for compact storage when not in use
- Sharp radius between sleeves rests securely in opening without tipping
- Mirror-finished stainless steel hinged inset covers have welded clips on stationary side of cover to hold it securely in place, Kool-Touch® phenolic knob handle, and a slot for ladles or spoons when cover is closed



47490 hinged inset cover



T1085-6 hinged inset cover

USMADE NSF

ITEM #	CAPACITY QT (L)	FITS OPENING IN (CM)	DIAMETER X DEPTH IN (CM)	INSET CASE LOT	SLOTTED COVER ITEM #	SOLID** COVER ITEM #	SOLID COVER CASE LOT	REMOVABLE KNOB HINGED** COVER ITEM #	WELDED HANDLE HINGED** COVER ITEM #	COVER CASE LOT
78154	2½ (2.4)	5 (12.7)	5⅝ x 7¹³⁄₁₆ (14.3 x 19.8)	6	78150*	79040	–	—	—	6
65S	3 (2.8)	6½ (16.5)	7½ x 5¼ (19 x 13.3)	6	78160*	—	–	47486*	T1065-6*	6
78164	4⅛ (3.9)	6½ (16.5)	7⅛ x 8⅜ (18.9 x 20.8)	6	78160*	—	–	47486*	T1065-6*	6
78174	4⅛ (3.9)	8½ (21.6)	9⅞ x 4⅞ (24 x 12.4)	6	78180*	77072	1	47488*	T1085-6*	6
78184	7¼ (6.9)	8½ (21.6)	9⅞ x 8⅜ (24 x 20.8)	6	78180*	77072	1	47488*	T1085-6*	6
78194	7¼ (6.9)	10½ (26.7)	11⅝ x 5⅝ (28.7 x 14.3)	6	78200*	77112	1	47490*	T1105-6*	6
78204	11 (10.4)	10½ (26.7)	11⅝ x 8⅜ (28.7 x 20.8)	6	78200*	77112	1	47490*	T1105-6*	6

*Not NSF® certified **Stainless steel covers

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



USMADE NSF

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)	7¹⁵⁄₁₆ (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

ADAPTOR PLATES



ADAPTOR PLATES WORK IN CONJUNCTION WITH A WIDE VARIETY OF VOLLRATH'S PRODUCTS:

- Insets – Page 85
- Bain Maries – Page 85
- Steam Table Pans – Pages 73-87
- Sheet Pans – Page 123

Sheet Pan Adaptor Plate



19199

- 300 series stainless steel construction
- Accommodates both open and closed bead sheet pans of any gauge
- Allows food items to be warmed by either moist or dry heat

USMADE

ITEM #	DESCRIPTION	CASE LOT
19199	Sheet pan adaptor plate for Signature Server®	1
19186	Two hot well sheet pan adaptor plate for drop-ins	1

Angled Adaptor Plates



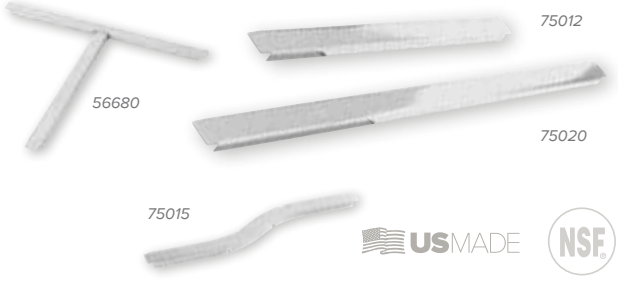
19184



- Elevates pans to enhance food presentation
- 300 series stainless steel construction

ITEM #	DESCRIPTION	DEGREE OF SLOPE	DIMENSIONS: IN (CM)	CASE LOT
19196	Single angled adaptor plate	6°	20⅞ x 12¾ x 2¹³⁄₁₆ (53 x 32.4 x 7.2)	2
19184	Dual-sided angled adaptor plate, holds two half-size pans	8.2°	20⅞ x 12¾ x 2⅛ (53 x 32.4 x 5.4)	1

Adaptor Bars



75012

56680

75020

75015

- Mirror-finished 300-series stainless steel
- Fits standard opening for combination of smaller fractional pans
- T-shaped bar holds two fourth-size and one half-size pans
- Eliminates gaps to prevent steam loss and reduce energy consumption

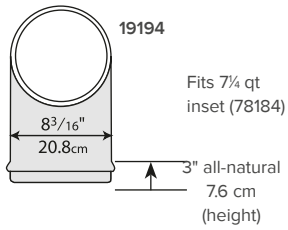
USMADE NSF

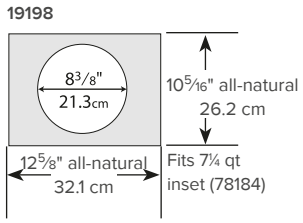
ITEM #	DIMENSIONS: IN (CM)	CASE LOT
75012	12¹⁵⁄₁₆ x 1 x ¼ (32.9 x 2.5 x 0.6)	12
75020	20¹⁵⁄₁₆ x 1 x ¼ (53.2 x 2.5 x 0.6)	12
56680	10¾ x 12¾ x ⅝ (27.3 x 32.3 x 0.8)	6
75013*	Adaptor bar for short wild pan, use with 3100220	12
75015	Adaptor bar for long wild pan, use with 3100020	12

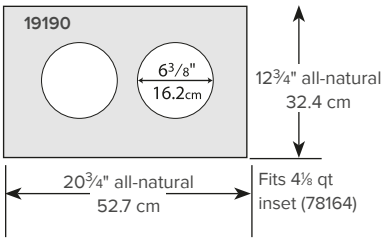
Note: See info for pan layouts on page 84

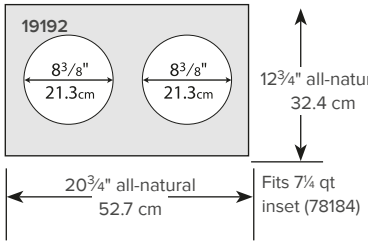
Adaptor Plate Cutout Dimensions

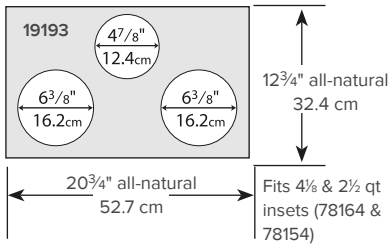


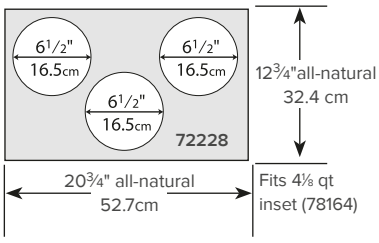


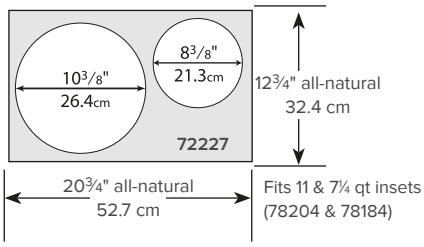


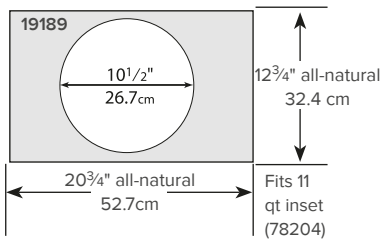


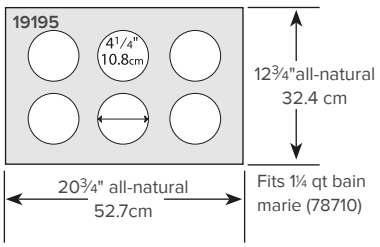


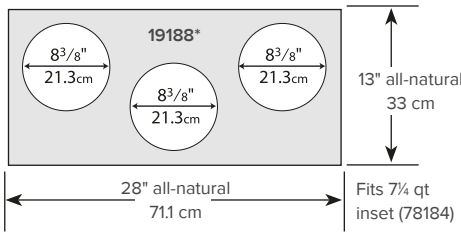












ITEM #	OPENINGS	CASE LOT
19190	With two 6⅜" all-natural (16.2 cm) inset holes – fits 78164 (4⅛ qt/3.9 L)	4
19192	With two 8⅜" all-natural (21.3 cm) inset holes – fits 78184 (7¼ qt/6.9 L)	4
19194	Adaptor ring fits 19192, 19188, and 19198 adaptor plates – fits 78184 (7¼ qt/6.9 L)	2
72227	With one 8⅜" all-natural (21.3 cm) and one 10⅜" all-natural (26.4 cm) inset holes – fits 78184 (7¼ qt/6.9 L) & 78204 (11 qt/10.4 L)	1
19193	With one 4⅞" all-natural (12.4 cm) and two 6⅜" all-natural (16.2 cm) inset holes – fits 78154 (2½ qt/2.4 L) & two 78164 (4⅛ qt/3.9 L)	4
72228	With three 6½" all-natural (16.5 cm) inset holes – fits 78164 (4⅛ qt/3.9 L) – fits thermoset wells only	1
19188*	With three 8⅜" all-natural (21.3 cm) inset holes – fits 78184 (7¼ qt/6.9 L) – for use with items 72050/72051	1
19195	With six 4¼" all-natural (10.8 cm) holes – fits 78710 (1¼ qt/1.2 L)	4
19189	With one 10½" all-natural (26.8 cm) hole – fits 78204 (11 qt/10.4 L)	4
19198	With one 8⅜" all-natural (21.3 cm) hole – fits 78184 (7¼ qt/6.9 L)	2

**Fits ⅓ rethermalizers and ⅓ drop-ins only*

SPECIALTY PANS



Double Wide Pans

Constructed of 22-gauge (.8 mm) stainless steel, Vollrath Doublewide Steamtable pans are perfect for use in restaurants as well as colleges and universities. The increased size makes pans suited for use in high-volume operations.

- Pans are GN compliant for worldwide use
- Bright finish enhances presentation
- Available depths include: ¾", 1½", 2½" and 4"

ITEM #	DESCRIPTION	LENGTH/WIDTH: IN (CM)	DEPTH: IN (CM)	CAPACITY	CASE LOT
V210201	2/1 pan ¾" 20mm steam table pan	25⅝ x 20⅞ (650 x 530 mm)	¾" 20 mm	6.6 qt 6.2 (L)	6
V210401	2/1 pan 1½" 40mm steam table pan	25⅝ x 20⅞ (650 x 530 mm)	1½" 40 mm	12.6 qt 11.9 (L)	6
V210651	2/1 pan 2½" 65mm steam table pan	25⅝ x 20⅞ (650 x 530 mm)	2½" 65mm	19.9 qt 18.8 (L)	6
V211001	2/1 pan 4" 100mm steam table pan	25⅝ x 20⅞ (650 x 530 mm)	4" 100 mm	31.5 qt 29.8 (L)	5
V210202	2/1 perf pan ¾" 20mm steam table pan	25⅝ x 20⅞ (650 x 530 mm)	¾" 20 mm	–	6

16" Deli Pans and Cover



- 24 gauge, 300 series stainless steel

USMADE NSF

ITEM #	DEPTH: IN (CM)	CAPACITY: QT (L)	CASE LOT	FLAT COVER ITEM #	COVER CASE LOT
FULL-SIZE PAN — 16⅜" x 9¹³⁄₁₆" (41.5 X 25 CM)					
74262	2½ (65)	5 (4.7)	12	77150	6
74264	4 (100)	8⅛ (7.7)	12	77150	6
HALF-SIZE PAN — 9⅞" x 8⅛" (25 X 20.5 CM)					
75202	2½ (65)	2½ (2.3)	12	—	6
75204	4 (100)	4 (3.8)	12	—	6

Super Pan® with Handles



- 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

USMADE NSF

PAN SIZE	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/1	30046	4 (100)	14 (13.3)	3
1/1	30066	6 (150)	21 (19.9)	3

Super Pan® Cook-Chill Pans and Covers



- Stainless steel
- Specifically designed to provide rapid, uniform chilling and retherm for use in the cook-chill process
- Covers available with or without handles

USMADE NSF

PAN SIZE	ITEM #	DEPTH: IN (MM)	COVERED CAPACITY: QT (L)	UNCOVERED CAPACITY: QT (L)	CASE LOT	COVER W/OUT HANDLES	COVER WITH HANDLES	CASE LOT
1/1	30020*	2½ (65)	6.6 (6.3)	8.3 (7.9)	6	77450	77350	12
1/2	30220*	2½ (65)	3.5 (3.3)	4.3 (4.1)	6	75450	—	12
1/3	30322**	2½ (65)	2.1 (2)	2.6 (2.5)	6	—	—	—

*20-gauge pan **22-gauge pan
Note: Portion control capacities are stamped on every pan for accurate yield

Super Pan® 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



ITEM #	DEPTH IN (MM)	CAPACITY: QT (L) COVERED	CAPACITY: QT (L) UNCOVERED	CASE LOT	PORTIONS TRANSPORTED 2 OZ 60 ML	2⅔ OZ 75 ML	4 OZ 120 ML	8 OZ 235 ML
FULL-SIZE — 20¾" ALL-NATURAL X 12¾" ALL-NATURAL (527 X 324 MM)								
30015*	1¼ (35)	—	4 (3.8)	6	—	—	—	—
30025	2½ (65)	5 (4.7)	8 (7.6)	6	76	60	38	19
30045	4 (100)	10 (9.5)	14 (13.3)	6	161	120	80	40
30065	6 (150)	14 (13.3)	20 (19)	6	266	180	133	66
30088	8 (200)	22 (20.9)	28 (26.6)	4	400	300	200	100
HALF-SIZE — 10⅜" ALL-NATURAL X 12¾" ALL-NATURAL (264 X 324 MM)								
30225	2½ (65)	2 (1.9)	4 (3.8)	6	32	24	16	8
30245	4 (100)	4 (3.8)	6 (5.7)	6	64	48	32	16
30265	6 (150)	7 (6.6)	10 (9.5)	6	112	84	56	28
30288	8 (200)	10 (9.5)	11 (10.4)	6	190	142	95	47

FOOD TRANSPORT COVERS — SEAL SECURELY TO PREVENT SPILLAGE**

ITEM #	DESCRIPTION	CASE LOT
70005	Full-size food transport cover	6
75025	One-half size food transport cover	3

*Stacking lug is not incorporated in Item 30015 **Will only fit transport pans

Heavy-Duty Super Pan® Steam Table Pans

- Heavy-duty 20-gauge, 300 series stainless steel with anti-jamming design
- Full- and half-size pans have reinforced corners for extra durability
- Flat edge and corners keep pans tight in well



Super Pan® 2 corner design



Offset shoulder corner

PAN SIZE	ITEM #	DEPTH: IN (MM)	CAPACITY: QT (L)	CASE LOT	SOLID COVER	SLOTTED COVER	CASE LOT
SUPER PAN® 2 CORNER DESIGN							
1/1	30020	2½ (65)	8.3 (7.9)	6	77250	75210	6
1/1	30040	4 (100)	14 (13.3)	6	77250	75210	6
1/1	30060	6 (150)	21 (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 (9.5)	6	75120	75220	6
FLAT CORNER DESIGN							
1/1	S2008D	8 (203.2)	29¾ (28.2)	3	75050	—	6
1/2 Long	S20062	2½ (63.5)	3½ (3.3)	6	75050	—	6
1/2 Long	S20064	4 (101.6)	5¼ (5)	6	75050	—	6
1/2 Long	S20066	6 (152.4)	9 (8.5)	6	75050	—	6
1/2 Long	S1318D	8 (203.2)	14⅛ (13.4)	3	—	—	–
1/3	S12062	2½ (63.5)	2¼ (2.1)	6	75130	75230	6
1/3	S12064	4 (101.6)	4½ (4.3)	6	75130	75230	6
1/3	S12066	6 (152.4)	6¼ (6)	6	75130	75230	6
1/4	S10062	2½ (63.5)	1⅝ (1.5)	6	75140	75240	6
1/4	S10064	4 (101.6)	2⅞ (2.7)	6	75140	75240	6
1/4	S10066	6 (152.4)	4⅜ (4.1)	6	75140	75240	6
1/6	S06062	2½ (63.5)	1 (.9)	6	75160	75260	6
1/6	S06064	4 (101.6)	1⅞ (1.8)	6	75160	75260	6
1/6	S06066	6 (152.4)	2⅝ (2.5)	6	75160	75260	6
OFFSET SHOULDER DESIGN 18 GAUGE							
1/1	S2028D	8 (203.2)	30½ (28.9)	4	—	—	—
1/2	S1328D	8 (203.2)	15 (14.2)	4	—	—	—

UNIVERSAL ACCESSORIES



NEW Pan Bands

SECURE PAN LIDS TO STEAM TABLE PANS WITH THESE HIGH-TEMPERATURE SILICONE BANDS

- Patented high-temperature silicone band (oven safe up to 450°F (223°C))
- Secures cover, polyfilm, or aluminum foil to pan for spill-resistant storage and transportation
- Dishwasher safe
- Easy to apply
- Available in black or gray

watch it on **VOLLRATH.COM**



Visit Vollrath.com to view the Pan Bands product demo with Chef Rich.

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
N-0001B	Full-size	Black	12⅜ x 19⅝ x ⅝ (31.4 x 49.8 x 1.6)	24
N-0001G	Full-size	Gray	12⅜ x 19⅝ x ⅝ (31.4 x 49.8 x 1.6)	24
N-0002B	Half-size	Black	12⅜ x 10⅛ x ⅝ (31.4 x 25.7 x 1.6)	24
N-0002G	Half-size	Gray	12⅜ x 10⅛ x ⅝ (31.4 x 25.7 x 1.6)	24
N-0003B	Third-size	Black	12⅜ x 6½ x ⅝ (31.4 x 16.5 x 1.6)	24
N-0003G	Third-size	Gray	12⅜ x 6½ x ⅝ (31.4 x 16.5 x 1.6)	24
N-0006B	Sixth-size	Black	6 x 6½ x ⅝ (15.2 x 16.5 x 1.6)	24
N-0006G	Sixth-size	Gray	6 x 6½ x ⅝ (15.2 x 16.5 x 1.6)	24

Egg Poachers

STAINLESS STEEL EGG POACHERS*

- 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

NONSTICK EGG POACHER PAN

- 22-gauge stainless steel
- SteelCoat x3™ premium nonstick coating made without PFOA for easy cleanup

ITEM #	DESCRIPTION	CASE LOT
FULL-SIZE STAINLESS STEEL EGG POACHER		
75060	Full-size egg poacher/juice glass holder	1 set
75062	Replacement 15-hole plate	6
75080*	Replacement aluminum egg cups	12
ONE-HALF SIZE STAINLESS STEEL EGG POACHER		
75070	One-half size egg poacher/juice glass holder	1 set
75072	Replacement 8-hole plate	6
75080*	Replacement aluminum egg cups	12
75071	Replacement flat cover with knob	6
NONSTICK EGG POACHER PAN		
42100	20⅞ x 12¹³⁄₁₆ x 1⅜ (53 x 32.5 x 2), fits standard and Gastronorm full-size pans and hot or cold wells with 12" x 20" (30.5 x 50.8) opening	6

**Imported item*

PanaMax™ Dome Cover



- Patented low-profile design complements any chafer, serving line, or buffet application
- Durable ergonomic nylon handle is 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

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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 Covers

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

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ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77430	Full-size – flat	20¹⁵⁄₁₆ x 12⅞ x ½ (53.2 x 32.7 x 1.3)	3
77400	Full-size – dome	21 x 12⅞ x 2½ (53.3 x 32.7 x 6.4)	1

Cover-All™ Aluminum Covers

- Use in place of foil or plastic wrap to eliminate ongoing disposable costs
- Two half-size covers fit full-size pan
- Recessed for more secure stacking and nesting

USMADE NSF



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)	3

**Two per full-size pan recommended*

Super Pan® Cold Cover

- 300 series stainless steel
- Store in freezer overnight and use in place of standard transport covers to keep cold foods chilled

USMADE NSF



PAN SIZE	ITEM #	CASE LOT
1/1	70009	6

Cold cover will only fit Super Pan V® transport pans

Kool-Touch® Clip-On Handle

- Insulated black handle clips onto the recessed handle on stainless steel stockpot covers, inset covers, bain marie covers, and steam table pan covers (down to sixth-size)

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



COOKWARE & BAKEWARE

Get the superior performance and the durability you need for a busy kitchen with our cookware and bakeware lines.

vollrath.com/cookware

How to Shop

COOKWARE & BAKEWARE

Stainless Steel Cookware



With four distinct induction-compatible lines, you can choose the handle style, coating, and construction that fits your needs.

Pages 96-108



TRIBUTE®
Finest in Tri-Ply cookware
Pages 96, 97-99



CENTURION®
Double-rim cookware with European craftsmanship
Pages 96, 100-102



INTRIGUE®
Ergonomic, high-polished presentation cookware
Pages 96, 103-105



OPTIO™
Induction cookware for the cost-conscious chef
Pages 96, 106

Aluminum Cookware



Great for short-order cooks who need to heat food up quickly, aluminum pans are a lightweight and budget-conscious choice.

Pages 109-122



WEAR-EVER® CLASSIC SELECT® HEAVY-DUTY COOKWARE
Pages 110-111



WEAR-EVER® CLASSIC ALUMINUM COOKWARE
Page 112-116



ARKADIA™ ALUMINUM COOKWARE
Page 118



ALUMINUM FRY PANS
Page 119-121



STIR FRY PANS
Page 122

MIRAMAR® PRESENTATION COOKWARE & TEMPLATES
Page 96, 175-178





Sheet Pans & Accessories

With the largest selection in the industry, Wear-Ever® impact-resistant, 3000 series aluminum sheet pans are a fundamental basic for every chef and bakers kitchen.

Page 123



SHEET PANS
Page 123



SHEET PAN COVERS
Page 123



WIRE GRATES
Page 123



BAKING MATS
Page 124



Bakeware

Whether it's a cake, pie, or loaf pan meant to serve a few, or a heavy-duty roast pan designed to feed an army, Wear-Ever bakeware has the pans for you.

Pages 124-126



COOKIE SHEETS
Page 124



CAKE & PIE PANS
Page 126



LOAF PANS
Page 125-126



BAKE & ROAST PANS
Page 125



ALUMINUM ROASTERS
Page 127

GENERAL CARE AND USE

tips for all types of cookware

- Before using for the first time, remove all labels and wash in hot, soapy water to remove any manufacturing lubricants.
- Never leave cookware on heat source without food or liquid inside. Overheating in this manner may cause warping or de-lamination of metal layers and could void warranty.
- For safety and to prevent warping, allow cookware to cool before cleaning or immersing in water.
- Direct contact with salt can cause pitting. Add salt to boiling water to dissolve it.
- Salt solutions, acidic products like tomatoes, disinfectants, and 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.

NONSTICK COATINGS (CERAMIGUARD®, STEELCOAT X3™ AND POWERCOAT2™)

Allow nonstick 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 nonstick surfaces. Note: Warranty is 90 days on all nonstick cookware.

CARBON STEEL COOKWARE

Pans are shipped with mineral oil applied to the pan. Wipe off 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. Visit Vollrath.com for more detailed seasoning instructions.

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.

Chef Rich demonstrates how to season your cast iron and carbon steel pans to avoid rust and keep food from sticking at Vollrath.com.



STAINLESS STEEL COOKWARE

See the interactive cookware selection guide online at Vollrath.com.

Foodservice Vollrath OVERALL BEST IN CLASS 2016 Cookware

11 YEARS IN A ROW!







	TRIBUTE® *Pages 97-99*	*MIRAMAR®* *Pages 175-176*	*CENTURION®* *Pages 100-102*	*INTRIGUE®* *Pages 103-105*	*OPTIO™* *Page 106*
FEATURES	Tri-Ply construction creating perfect heat distribution, satin finish	Tri-Ply construction, satin bodies with polished handles (some pieces supplied in full polish finish)	Heavy-gauge s tainless, satin finish with polished rim, and extra-large clad bottoms	Heavy-gauge stainless with large clad bottoms and mirror finish inside and out on most pieces	Easy-to-handle, lightweight stainless construction, mirror finish, clad bottom
MATERIAL	Tri-Ply stainless steel with aluminum core	Tri-Ply stainless steel with aluminum core	18-8 stainless steel with clad bottom	18-8 stainless steel with clad bottom	High chrome stainless steel
HANDLE	TriVent® Natural; TriVent® silicone	Plated cast handle	Hollow handle	Hollow ergo handle	Hollow handle
HANDLE ATTACHMENT	Ever-Tite™ rivets	Rivets	Welded, coated pans are riveted	Welded	Welded
USE	High-volume kitchens	Primarily display, but fully functional for high-volume kitchens	High-volume kitchens	High-volume kitchens, preferred for presentation cooking	Low- to medium-volume kitchens
PERFORMANCE LEVEL	★★★★★	★★★★☆	★★★★☆	★★★★☆	★★☆☆☆
PRICE	$$$$	$$$$	$$$$	$$$$	$$$$
COATING	CeramiGuard® II (Made without PFOA)	Natural only	Nonstick (Made without PFOA)	CeramiGuard® II (Made without PFOA)	Nonstick (Made without PFOA)
CERTIFICATION	NSF	NSF	NSF	NSF	NSF
COMPATIBLE WITH	induction, electric, gas	induction, electric, gas	induction, electric, gas	induction, electric, gas	induction, electric, gas
WARRANTY	JP	JP	JP	JP	90-day limited warranty

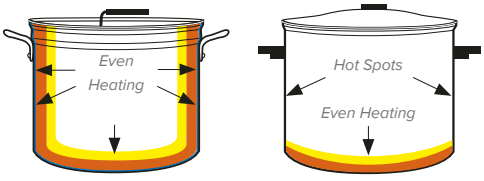
INDUCTION ELECTRIC GAS JACOB'S PRIDE® LIFETIME WARRANTY



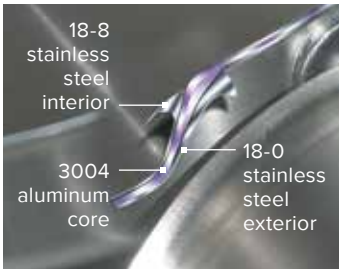
TRIBUTE® 3-PLY COOKWARE

COOK ON FLAVOR-NEUTRAL 18-8 STAINLESS STEEL

Backed by a lifetime warranty and engineered to retain a precise combination of commercial strength and ergonomic characteristics, Vollrath's Tribute® line has earned its reputation as one of the industry's top-performing cookware lines. The heavy-duty 18-8 non-corrosive stainless steel interior guarantees flavor neutrality and is surrounded by a layer of aluminum for even thermal distribution. The magnetic stainless steel outer layer makes Tribute® a perfect choice for induction cooking. This exceptional cookware line includes Vollrath's TriVent® handle, an industry-leading handle known for durability and comfort, attached securely with the lifetime Ever-Tite™ Riveting System.



3-PLY COOKWARE *CONVENTIONAL COOKWARE*



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

silicone handles and replacement handles



Oven-safe, cooler-to-the-touch silicone handles: 450° F (232° C) continuously, or up to 600° F (315° C) intermittently

See page 117 for replacement sleeves.

NSF · INDUCTION · ELECTRIC · GAS · JACOB'S PRIDE® LIFETIME WARRANTY



"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

Tribute® Fry Pans

- Ideal for frying, sautéing, or searing
- Available in Natural or with CeramiGuard® II nonstick interior, with plated or silicone handle

USMADE OF US & GLOBAL MATERIALS · NSF · JP · MADE WITHOUT PFOA


69110


69210


69810

NATURAL FINISH SILICONE HANDLE	NATURAL FINISH PLATED HANDLE	CERAMIGUARD® II SILICONE HANDLE	CERAMIGUARD® II PLATED HANDLE	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
69807	69207	69107	69607	7 (17.8)	4¾ (12.7)	1¾ (4.4)	10	6	69327
69808	69208	69108	69608	8 (20.3)	5¾ (14.6)	1⅞ (4.8)	10	6	69328
69810	69210	69110	69610	10 (25.4)	7⅝ (19.4)	2⅛ (5.4)	8	6	69410
69812	69212	69112	69612	12 (30.5)	9¾ (24.8)	2½ (6.4)	8	2	69412
69814	69214	69114	69614	14 (35.6)	10⅞ (27.6)	2¾ (7)	8	1	69414

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

Tribute® Sauciers



- Curved sides allow for thorough and efficient whisking of ingredients

ITEM #	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	—
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

**Not induction ready*
Note: Jacob's Pride® warranty does not cover silicone on handle

Tribute® Sauce Pans



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



Helper Handle

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77739	1½ (1.4)	6 (15.2)	3 (7.6)	10	1	69325
77740	2½ (2.4)	7 (17.8)	3½ (8.9)	8	1	69327
77741	3½ (3.3)	8 (20.3)	4⅛ (10.5)	8	1	69328
77742	4½ (4.2)	9 (22.9)	4⅛ (10.5)	8	1	69329
77743*	7 (6.6)	10 (25.4)	5$^{13}/_{32}$ (13.7)	8	1	69410

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

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

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77780	4½ (4.2)	9 (22.9)	4⅛ (10.5)	8	1	69329
77519	6 (5.6)	9 (22.9)	5¾ (14.6)	8	1	69329
77520	8 (7.5)	10 (25.4)	6 (15.2)	8	1	69410
77521	12 (11.4)	12 (30.5)	6¼ (15.9)	8	1	69412
77522	16 (15.1)	12 (30.5)	8½ (21.6)	8	1	69412
77523	20 (18.9)	14 (35.6)	7¾ (19.7)	8	1	69414

Tribute® Sauté Pans



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



Helper Handle

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77744	2 (1.9)	8 (20.3)	2⅜ (6.0)	8	1	69328
77745	3 (2.8)	10 (25.4)	2⅜ (6.0)	8	1	69410
77746*	6 (5.6)	12 (30.5)	2$^{11}/_{16}$ (6.8)	8	1	69412
77747*	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	1	69414

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

Tribute® Covers

- 20-gauge stainless steel
- Welded Torogard™ dipped handle — stays cool to the touch and heat-resistant up to 180˚F (82˚C) and is equipped with antimicrobial protection
- Easy-grasp, 3$^{11}/_{16}$" (9.4 cm) long handle design for safety and hanging convenience



69410

ITEM #	DIAMETER: IN (CM)	CASE LOT
69325	6 (15.2) – fits 77739	1
69327	7 (17.8) – fits 69807, 69207, 69107, 77740, 69607	1
69328	8 (20.3) – fits 69808, 77744, 69208, 77791, 69108, 77741, 69608	1
69329	9 (22.9) – fits 77742, 77780, 77519	1
69410	10 (25.4) – fits 69810, 77520, 69210, 77792, 69110, 77743, 69610, 77745	1
69412	12 (30.5) – fits 69812, 77746, 69212, 77521, 69112, 77522, 69612, 77760	1
69414	14 (35.6) – fits 69814, 77523, 69214, 77747, 69114, 77761, 69614, 77754	1

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

Tribute® Braziers



- Heavy-duty ergonomic handles with durable stainless rivets
- A great multi-use pot in any kitchen
- Wide heating surface is perfect for long, slow cooking of meats and vegetables in limited amounts of liquid

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

Tribute® Stir Fry Pans



- Ideal for stir-frying or wok applications
- Flat bottom sits level on cooking surface
- Ever-Tite™ Riveting System offers lifetime warranty against loose rivets

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

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

Tribute® Griddle with CeramiGuard® II Interior



- Ideal for grilled cheese sandwiches, quesadillas, french toast, pancakes, and eggs
- CeramiGuard® II (made without PFOA) nonstick interior — triple-layer coating provides exceptional durability

ITEM #	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
77530	12 (30) square	8	1

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

Stainless Steel Pasta Basket for Stock Pots



- Basket is 7" (18 cm) deep and intended for use in a 12 qt (11.4 L) stock pot, holds up to three servings (2.5 qt/2.3 L)
- Hole diameter: 3/16" (0.5 cm)
- Designed to be used with 77521, 77522, 47732, or 47733

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



CENTURION® COOKWARE

CRAFTED WITH THE FINEST STAINLESS STEEL IN THE EUROPEAN TRADITION WITH THICK, ALUMINUM-CLAD BOTTOM FOR QUICK, EVEN HEAT DISTRIBUTION

INDUCTION · ELECTRIC · GAS · JACOBS PRIDE LIFETIME WARRANTY

- Heavy-duty 18-8 (EU 18-10) brushed stainless steel construction will not pit, discolor, or retain flavors from previously cooked foods
- Welded handles are a single piece of hollow, air-tight, waterproof stainless steel, and stay cooler to the touch
- 1/4"-thick, aluminum-clad bottom provides quick, even heat distribution
- Premier nonstick coating on fry pans is made without PFOA

Centurion® Fry Pans

- Ideal for frying a variety of foods from tender eggs and fish to chicken pieces and pork chops



NATURAL FINISH ITEM #	NONSTICK ITEM #	TOP DIAMETER: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
—	N3408	8 (20.3)	1½ (3.8)	20	1	3708C
3409	N3409	9½ (24.1)	1¾ (4.4)	18	1	3709C
3411	N3411	11 (27.9)	2¼ (5.7)	16	1	3711C
3412	N3412	12½ (31.8)	2½ (6.4)	16	1	3712C
3414*	N3414	14 (35.6)	2½ (6.4)	16	1	3714C

Assist loop handle provided

Centurion® Sauté Pans



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

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3601	1½ (1.4)	6¼ (15.9)	2½ (6.4)	16	1	3706C
3602	2½ (2.4)	8 (20.3)	3¼ (8.9)	16	1	3708C
3604	4½ (4.3)	9½ (24.1)	3¾ (9.5)	14	1	3709C
3607*	7 (6.7)	11 (27.9)	4½ (11.4)	14	1	3711C

Assist loop handle provided

Centurion® Curved Saucier/ Sauté Pans



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

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3150	1¾ (1.7)	7 (17.8)	2¾ (7)	18	1	—
3151	2¼ (2.1)	7¾ (19.7)	3 (7.6)	18	1	3708C
3152	3¼ (3.1)	9½ (24.1)	3¼ (8.3)	16	1	3709C
3153	4¼ (4)	10⅜ (25.7)	3½ (8.9)	16	1	—

Centurion® French Omelet Pans



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

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3154	1¾ (1.7)	9½ (24.1)	1¾ (4.4)	18	1	3709C
3155	2¼ (2.1)	11 (27.9)	2⅛ (5.4)	16	1	3711C
3156	3¼ (3.1)	12½ (31.8)	2⅜ (6)	16	1	3712C
3157	4¼ (4)	14 (35.6)	2⅜ (6)	16	1	3714C

Centurion® Sauce Pans



- Ideal for cooking any food that has liquid in it, such as soup, vegetables, and sauces

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3702	2¼ (2.1)	6¼ (15.9)	4¼ (10.8)	16	1	3706C
3704	4¼ (4)	8 (20.3)	5¼ (13.3)	16	1	3708C
3707	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C

Centurion® Stock Pots

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



3106

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3101	6½ (6.2)	8 (20.3)	8 (20.3)	16	1	3708C
3103	10½ (10)	9½ (24.1)	9½ (24.1)	14	1	3709C
3104	17½ (16.6)	11 (27.9)	11 (27.9)	14	1	3711C
3106	25½ (24.2)	12½ (31.8)	12½ (31.8)	14	1	3712C
3109	38 (36.1)	14 (35.6)	14 (35.6)	13	1	3714C
3113	53 (50.4)	15¾ (40)	15¾ (40)	13	1	3715C
3118	74 (70.3)	17¾ (45.1)	17¾ (45.1)	13	1	3717C

Centurion® Sauce Pots

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



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3202	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C
3203	11½ (10.9)	11 (27.9)	7 (17.8)	14	1	3711C
3204	16¾ (15.9)	12½ (31.8)	7¾ (19.7)	14	1	3712C
3206	23 (21.9)	14 (35.6)	8½ (21.6)	14	1	3714C
3208	32¾ (31.1)	15¾ (40)	9½ (24.1)	13	1	3715C
3212	46¾ (44.4)	17¾ (45.1)	10¾ (27.3)	13	1	3717C

Centurion® Pasta Baskets

- Baskets add speed and convenience. Keep up to four types of pasta cooking at once. Lift, drain, and empty one insert at a time. Start a new batch immediately in the same hot water.
- Hang hook for easy draining
- Sauce pot sold separately



Hang Hook



ITEM #	DESCRIPTION	CASE LOT
3158	5½ qt (5.2 L) – fits 3206 sauce pot	1 (Set of 4)
3159	7½ qt (7.1 L) – fits 3208 sauce pot	1 (Set of 4)

Centurion® Stainless Steel Braziers/Casseroles

- Ideal for slowly browning meat or vegetables in liquid



3310

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3304	4½ (4.3)	9½ (24.1)	3¾ (9.5)	14	1	3709C
3307	7 (6.7)	11 (27.9)	4½ (11.4)	14	1	3711C
3310	10½ (10)	12½ (31.8)	5 (12.7)	14	1	3712C
3315	15 (14.3)	14 (35.6)	5½ (13.3)	14	1	3714C
3320	20 (19)	15¾ (40)	6 (15.2)	13	1	3715C
3328	28½ (27.1)	17¾ (45.1)	6¾ (17.1)	13	1	3717C

Centurion® Domed Covers

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



3706C

ITEM #	DESCRIPTION	GAUGE	CASE LOT
3706C	6½" (16.5 cm) – fits 3601, 3702	18	1
3708C	8" (20.3 cm) – fits 3101, 3151, 3602, 3704, N3408	18	1
3709C	9½" (24.1 cm) – fits 3103, 3152, 3154, 3202, 3304, 3409, 3604, 3707, N3409	18	1
3711C	11½" (29.2 cm) – fits 3104, 3155, 3203, 3307, 3411, 3607, N3411	18	1
3712C	12½" (31.8 cm) – fits 3106, 3156, 3204, 3310, 3412, N3412	18	1
3714C	14" (35.6 cm) – fits 3109, 3157, 3206, 3315, 3414, N3414	18	1
3715C	15¾" (40 cm) – fits 3113, 3208, 3320	18	1
3717C	17¾" (45.1 cm) – fits 3118, 3212, 3328	18	1



INTRIGUE® COOKWARE

HEAVY-GAUGE STAINLESS STEEL, LARGE CLAD BOTTOM, AND STUNNING MIRROR FINISH MAKE INTRIGUE® THE GO-TO COOKWARE FOR PRESENTATION.

- Heavy-duty 18-8 (EU 18-10) mirror finish stainless steel construction
- Patented ergonomic handle designed for comfort, hollow centered handle to stay cool, and riveted for durability
- Pots and braziers feature heavy-duty stainless steel loop handles
- Fry pans feature CeramiGuard® II, a nonstick coating made without PFOA — reduces need for cooking oil and cleans up easily
- Oven and dishwasher safe

NSF | INDUCTION | ELECTRIC | GAS | JACOB'S PRIDE® LIFETIME WARRANTY

Intrigue® Stainless Steel Fry Pans

- Ideal for frying, scrambling, sautéing, or searing
- Great for use on 208V induction range
- 90-day warranty on CeramiGuard® II nonstick coating



47750

47755

MIRROR FINISH ITEM #	CERAMIGUARD® II ITEM #	TOP DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
47750	47755	7 3/16 (20)	1 11/16 (4.3)	18	1	47771
47751	47756	9 3/8 (24)	1 3/4 (4.5)	18	1	47773
47752	47757	10 15/16 (28)	1 15/16 (5)	18	1	47774
47753*	47758*	12 1/2 (32)	2 1/2 (6.4)	18	1	47776

**Includes helper handle*
Note: Jacob's Pride® warranty does not cover nonstick coatings

Intrigue® Stainless Steel Sauce Pots

- Ideal for reducing liquids

Add speed and convenience to cooking noodles with a pasta basket. See page 99, 102 for details.



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

Intrigue® Stainless Steel Stock Pots



- High-capacity stock pots have satin interior finish
- 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	6½ (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)	12½ (32)	12½ (32)	16	47776
47724*	38 (36)	14 1/16 (36)	14 1/16 (36)	16	47777
47725*	53 (50.1)	15 5/8 (40)	15 5/8 (40)	16	47778
47726*	76 (71.9)	17 15/16 (46)	16 3/4 (43)	16	47779

Satin-finished inside

Intrigue® Stainless Steel Sauce Pans



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

ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47740	2¼ (2.1)	7 1/16 (18)	3 3/8 (8.7)	18	47770
47741	3¼ (3.1)	7 13/16 (20)	3 13/16 (9.8)	18	47771
47742*	4¼ (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)	TOP DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47790*	1 (0.9)	6¼ (16)	2¼ (5.7)	18	47780
47791	2 (1.9)	7 13/16 (20)	2 3/4 (7.1)	18	47771
47792	3 (2.9)	9 3/8 (24)	3 (7.6)	18	47773

Not induction ready

Intrigue® Stainless Steel Sauté Pans

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



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47745	3 (2.8)	9⅜ (24)	2½ (6.4)	18	47773
47746*	6 (5.7)	10 15/16 (28)	3⅝ (9.3)	18	47774
47747*	9½ (9)	14 1/16 (36)	3½ (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)	4⅜ (11.3)	16	47777
47761	18 (17)	15⅝ (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



47779

ITEM #	NOMINAL DIAMETER: IN (CM)	HEIGHT OF HANDLE: IN (CM)	THICKNESS: IN (CM)	GAUGE	CASE LOT
47780	6 5/16 (16)	1 1/16 (4.3)	1/16 (1.2)	18	1
47770	7 3/32 (18)	1 1/16 (4.3)	1/16 (1.2)	18	1
47771	7 29/32 (20)	1 1/16 (4.3)	1/16 (1.2)	18	1
47772	8 23/32 (22)	1 1/16 (4.3)	1/16 (1.2)	18	1
47773	9 13/32 (24)	1 1/16 (4.3)	1/16 (1.2)	18	1
47774	11 (28)	1 3/32 (5)	1/16 (1.2)	18	1

ITEM #	NOMINAL DIAMETER: IN (CM)	HEIGHT OF HANDLE: IN (CM)	THICKNESS: IN (CM)	GAUGE	CASE LOT
47775	11 13/16 (30)	1 3/32 (5)	1/16 (1.2)	18	1
47776	12⅝ (32)	1 3/32 (5)	1/16 (1.2)	18	1
47777	14 7/32 (36)	1 3/32 (5)	1/16 (1.2)	16	1
47778	15 23/32 (40)	1 3/32 (5)	1/16 (1.2)	16	1
47779	18 3/32 (46)	1 3/32 (5)	1/16 (1.2)	16	1
—	—	—	—	—	—



COOK WITH SAFETY AND STYLE

Tribute®, Centurion®, Intrigue®, and Optio™ cookware are ideal for use with Vollrath induction ranges.

For more information on Vollrath induction ranges, *see pages 28-32.*

OPTIO™ COOKWARE



FOR THE VALUE-CONSCIOUS CHEF

- High chrome stainless steel construction distributes heat quickly and will not pit, discolor, or carry flavors
- Aluminum-clad bottom provides quick and even distribution of heat
- Clad bottom is encapsulated by stainless steel to prevent denting and scratching
- Sauce pots, pans, and stock pots ship with domed cover



3822 Box

Optio™ Cookware Sets

ITEM #	DESCRIPTION	CASE LOT
3820	Deluxe 6-piece cookware set: 2.75 qt. (2.6 L) sauce pan (3802) with lid (3907C), 4 qt. (3.8 L) sauce pan (3803) with lid (3908C), 9.5" (24.1 cm) nonstick fry pan (N3809), stainless steel with lid (3910C)	1 set
3822	Deluxe 7-piece cookware set: 1 qt. (.95 L) sauce pan (3800) with lid (3900C), 2.75 qt. (2.6 L) sauce pan (3802) with lid (3907C), 6.75 qt. (6.4 L) sauce pot (3902) with lid (3910C), 9.5" (24.1 cm) stainless steel fry pan (3809) (Note: the 3910C lid fits the 3809 fry pan)	1 set

Optio™ Fry Pans

- 90-day warranty on nonstick coating made without PFOA



3809



N3809

NATURAL FINISH ITEM #	NONSTICK ITEM #	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
—	N3817*	7 (17.8)	4¾ (13)	1¾ (4.4)	21	4	3907C
3808	N3808	8 (20.3)	5¾ (15)	1½ (3.8)	21	6	3908C
3809	N3809	9½ (24.1)	7⅝ (19)	1¾ (4.4)	21	6	3910C
3811	N3811	11 (27.9)	9¾ (25)	2 (5.1)	21	2	3911C
3812	N3812	12½ (31.8)	10⅞ (28)	2¼ (5.7)	21	2	3912C

**Not induction ready*

Optio™ Sauce Pots, Pans, and Stock Pots

- Perfect for long, slow cooking



3804



3803



3903



3501



3814

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #	COVER DIAMETER: IN (CM)	COVER CASE LOT
SAUTÉ PANS								
3801	2½ (2.4)	8 (20.3)	3 (7.6)	21	2	3908C	8 (20.3)	6
3804	4 (3.8)	9½ (24.1)	4¼ (10.8)	21	2	3910C	9½ (24.1)	6
3807	6 (5.7)	11 (27.9)	3½ (8.9)	21	2	3911C	11 (27.9)	6
SAUCE PANS – SHIP WITH COVER								
3800	1 (.95)	5½ (14)	2¾ (7)	21	6	3900C	5½ (14)	12
3802	2¾ (2.6)	7 (17.8)	4⅛ (10.5)	21	6	3907C	7 (17.8)	6
3803	4 (3.8)	8 (20.3)	4¾ (12.1)	21	6	3908C	8 (20.3)	6
3806	6¾ (6.4)	9½ (24.1)	6⅜ (16.2)	21	6	3910C	9½ (24.1)	6
SAUCE POTS – SHIP WITH COVER								
3902	6¾ (6.4)	9½ (24.1)	6⅜ (16.2)	21	2	3910C	9½ (24.1)	6
3903	10 (9.5)	11 (27.9)	7⅛ (18.1)	21	2	3911C	11 (27.9)	6
3904	16 (15.2)	12½ (31.8)	8 (20.3)	21	2	3912C	12½ (31.8)	6
3905	22 (20.9)	14 (35.6)	8½ (21.6)	21	2	3914C	14 (35.6)	6
STOCK POTS – SHIP WITH COVER								
3501	8 (7.6)	8½ (21.6)	8 (20.3)	21	2	3909C	8½ (21.6)	6
3503	11 (10.5)	9½ (24.1)	9½ (24.1)	21	2	3910C	9½ (24.1)	6
3504	18 (17.1)	11 (27.9)	11 (27.9)	21	2	3911C	11 (27.9)	6
3506	27 (25.7)	12½ (31.8)	12½ (31.8)	21	1	3912C	12½ (31.8)	6
3509	38 (36.1)	14 (35.6)	14¼ (36.2)	21	1	3914C	14 (35.6)	6
3513	53 (50.4)	15¾ (40)	15⅞ (40.3)	18	1	3915C	15¾ (40)	6
BRAZIERS								
3810	10 (9.5)	12½ (31.8)	4⅓ (11)	21	2	3912C	12½ (31.8)	6
3814	14 (13.3)	14 (35.6)	5½ (14)	21	2	3914C	14 (35.6)	6
3819	19 (18.1)	15¾ (40)	6 (15.2)	18	1	3915C	15¾ (40)	6

Tri-Ply Stainless Steel Stock Pots



- Carbon steel core bonded within layers of 18-8 stainless steel, which cleans easily and will not react with food
- Solid welded stainless steel handles for durability and easy cleaning
- Liquid measure capacities chemically etched in quarts and liters on inside walls
- Ideal for stocks and storage

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77560	10 (9.5)	10 (25.4)	8⅛ (20.5)	18	1	77572*
77580	12 (11.4)	10 (25.4)	9½ (24.1)	18	1	77572*
77600	16 (15.1)	12 (30.5)	8½ (21.6)	16	1	77662*
77610	20 (18.9)	12 (30.5)	10⅝ (26.8)	16	1	77662*
77620	24 (22.7)	12 (30.5)	12⅜ (31.4)	16	1	77662*
77630	38½ (36.4)	14 (35.6)	15 (38.1)	16	1	77682*
77640	57½ (54.4)	16 (40.6)	17 (43.2)	16	1	77702*

Covers sold separately

Stainless Steel Stock Pots and Storage Containers*



- 18-8 stainless steel
- Solid-welded stainless steel handles for durability and easy cleaning
- Feature an arc-sprayed aluminum bottom to distribute heat evenly

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
78560*	7½ (7.1)	8⅜ (21.3)	8¾ (22.2)	24	1	77072**
78580*	11½ (10.9)	10⅜ (26.4)	8⅞ (22.5)	20	1	77112**
78600*	16 (15.1)	12¼ (31.1)	9 (22.9)	20	1	78672**
78610*	20 (18.9)	12¼ (31.1)	11 (27.9)	20	1	78672**
78620*	24 (22.7)	12¼ (31.1)	13 (33)	20	1	78672**
78630*	38½ (36.4)	13⅞ (35.2)	15¾ (40)	20	1	78682**
78640*	60 (56.8)	16 (40.6)	18 (45.7)	18	1	78702**

*Not recommended for use on induction ranges **Covers sold separately*

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)
- Will not color delicate foods

Visit Vollrath.com for 77020 accessories.

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

Not recommended for use on induction ranges

Stainless Steel Double Boilers



- Complete set includes inset, pot, and cover
- 18-8 stainless steel with welded loop handles
- Ideal for delicate food preparation, reheating, preheating, and moisture-free cooking
- Conductive bottom distributes heat evenly

COMPLETE SET ITEM #	INSET CAPACITY: QT (L)	BODY CAPACITY: QT (L)	INSET OUTSIDE DIAMETER: IN (CM)	INSET AND POT HEIGHT: IN (CM)	INSET ONLY ITEM #	DEPTH: IN (CM)	INSET BOTTOM STYLE	GAUGE	POT ONLY ITEM #	GAUGE	SOLID COVER ITEM #	SLOTTED COVER ITEM #
77070	7 (6.6)	7½ (7.1)	9⅜ (23.8)	11 (27.9)	77073*	8⅞ (21.4)	Round	24	78560	24	77072	78180*
77110	11 (10.4)	11½ (10.9)	11⅞ (29.1)	11 (27.9)	77113*	8¾ (22.2)	Flat	24	78580	20	77112	78200*
77130	20 (18.9)	20 (18.9)	12¹³⁄₁₆ (32.5)	14 (35.6)	77133*	11 (10.4)	Flat	24	78610	20	78672	—

**Insets and slotted covers are not NSF® certified*

Heavy-Duty Stainless Steel Tapered Sauce Pans



- Heavy-duty 18-8, 18-gauge stainless steel
- Ever-Tite™ Riveting System provides for lifetime use without loose rivets

SILICONE HANDLE	PLATED HANDLE	CAPACITY: QT (L)	TOP DIA: IN (CM)	DEPTH: IN (CM)	HANDLE: IN (CM)	CASE LOT	COVER ITEM #	CASE LOT
78421*	78321*	2 (1.9)	7¼ (18.4)	3⅝ (9.1)	6½ (16.5)	6	—	—
78431	78331	3 (2.8)	7¹⁵⁄₁₆ (20.2)	4⅞ (11.3)	6½ (16.5)	6	79120	6
78441	78341	4½ (4.3)	9⅞ (24)	5¼ (13.3)	7¾ (19.7)	4	79220	4
78451	78351	5½ (5.2)	10⅛ (25.7)	5⅝ (14.3)	7¾ (19.7)	4	69410	1
78471* **	78371* **	7 (6.6)	10⅜ (26.8)	6¼ (15.9)	11¼ (28.6)	4	—	—

**Cover not available* ***With helper handle*

Carbon Steel Fry Pans



- Carbon steel conducts heat quickly and evenly
- Classic French style
- Permanently welded, balanced handle

See Chef Rich demonstrate how to season your cast iron and carbon steel pans at Vollrath.com.

ITEM #	TOP DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
58900	8½ (21.6)	1¾ (4.4)	16	12
58910	9⅜ (23.8)	1⅞ (4.8)	16	6
58920	11 (27.9)	1¹⁵⁄₁₆ (4.9)	16	6
58930	12½ (31.8)	2⅛ (5.4)	16	6

Note: Covers not available

Induction Fry Pans with SteelCoat x3™ Interior



59920

- Carbon steel conducts heat quickly and evenly
- SteelCoat x3™ premium nonstick coating, made without PFOA — easy cleanup, reduces use of fats and oils
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- For use with conventional ranges or 120V induction ranges — 1.8 kW or less

ITEM #	TOP DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
59900	8½ (21.6)	1¾ (4.4)	16	6
59910	9⅜ (23.8)	1⅞ (4.8)	16	6
59920	11 (27.9)	1¹⁵⁄₁₆ (4.9)	16	2

Note: Covers not available

ALUMINUM COOKWARE



Foodservice Vollrath OVERALL BEST IN CLASS 2016 Cookware

Learn more about the common materials used in cookware at Vollrath.com.







	WEAR-EVER® CLASSIC SELECT® *PAGES 110-111*	*WEAR-EVER® CLASSIC™* *Pages 112-117*	*ARKADIA™* *Page 118*
FEATURES	Primarily 2-gauge construction with double-thick bottom and top edge	Primarily 6- to 8-gauge construction, double-thick or rolled top edge	Primarily 6- to 9-gauge construction
MATERIAL	Impact-resistant 3004 aluminum	Impact-resistant 3004 aluminum	3000 series aluminum
HANDLE	 TriVent® natural; TriVent® silicone; Nickel-plated steel	 Nickel-plated steel w/Cool Handle®; TriVent® natural; TriVent® silicone	 Nickel-plated steel w/optional Arkadia™ silicone sleeve
HANDLE ATTACHMENT	Ever-Tite™ rivets with welded side handles	Ever-Tite™ rivets with welded side handles	Riveted
USE	High-volume kitchens	Medium- to high-volume kitchens	Low- to medium-volume kitchens
PERFORMANCE LEVEL	★★★★★	★★★★☆	★★☆☆☆
PRICE	$$$$	$$$$	$$$$
COATING	–	–	–
CERTIFICATION	NSF	NSF	NSF
COMPATIBLE WITH			
WARRANTY	JP	1-year warranty with lifetime warranty against loose rivets	90-day limited warranty





WEAR-EVER® CLASSIC SELECT® ALUMINUM COOKWARE

- Double-thick bottoms heat evenly and eliminate hot spots
- Double-thick rims remain round for better cover fit
- Flat and domed covers available



Double-thick top stands up to tough knocks



Welded handles

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

- Designed for preparing stocks, soups, and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor
- Solid-welded aluminum handles for durability and easy interior cleaning
- Available with heavy-duty faucets
- ¼" thick – 3004 aluminum





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

**Not NSF® certified – Jacob's Pride® warranty does not cover stock pots with faucets*
Replacement items: 43933-2 screen, 44360-2 gasket kit, 23585-2 faucet, 23534-1 gasket kit

***Covers sold separately*

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

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



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER**	DOMED COVER**
68408	8½ (8)	10 (25.5)	6½ (16.6)	2	2	67509	67409
68413	12 (11.4)	12 (30.6)	6⅜ (16.3)	2	2	67521	67421
68414	14 (13.3)	12 (30.6)	7⅜ (18.9)	2	2	67521	67421
68420	20 (18.9)	13 (33.2)	9 (23)	2	2	67533	67433
68426	26 (24.7)	14 (35.7)	10⅛ (25.8)	2	1	67541	67441
68434	34 (32.3)	16 (40.8)	10⅛ (25.8)	2	1	67561	67461
68444	44 (41.8)	18 (45.9)	10⅜ (26.5)	2	1	67581	67481
68460	60 (56.8)	20 (51)	11⅜ (29.1)	2	1	67691	67491

**Covers sold separately*

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

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



68215

ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
68215	15 (14.3)	14 (35.7)	5⅝ (14.3)	2	1	67541	67441
68218	18 (17)	16 (40.8)	5⅝ (14.3)	2	1	67561	67461
68224	24 (22.7)	18 (45.9)	5½ (14)	2	1	67581	—
67228	28 (26.5)	20 (51)	5½ (14)	2	1	67691	67491

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

- Ideal for sauces, vegetables, rice, cereals, or soups
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use



Traditional Handle

Silicone Handle

Plated Handle

SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
69442	69402	4107	2½ (2.4)	7¼ (18.5)	3⅝ (9.2)	6	2	67327	67427
69444	69404	4108	4½ (4.3)	7¹³⁄₁₆ (19.9)	5¹³⁄₁₆ (14.8)	6	2	67312	67412
69446	69406	4109	6½ (6.2)	10 (25.5)	5 (12.8)	6	2	67509	67409
69448	69408	4110	8½ (8.1)	10 (25.5)	6½ (16.6)	6	1	67509	67409

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

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

- Ideal for sautéing, stir-frying, and browning
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use



Silicone Handle Plated Handle Traditional Handle

SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
—	—	4068	2 (1.9)	8 (20.3)	2⅜ (6.1)	8	2	67312	—
68733	68743	4070	3 (2.8)	10 (25.5)	2⅜ (6.1)	6	2	67509	67409
68735	68745	4072	5 (4.7)	12 (30.6)	2¾ (6.9)	2	2	67521	67421
68737*	68747*	4074	7½ (7.1)	14 (35.7)	2⅝ (6.6)	2	1	67541	67441

**Helper handle standard Note: Jacob's Pride® warranty does not cover silicone on handle*



WEAR-EVER® CLASSIC™ ALUMINUM COOKWARE

- Impact-resistant 3004 aluminum
- Heat is spread evenly along base and sidewalls
- Durable double-thick or rolled-rim designs remain round for long-lasting life and excellent cover fit
- Flat and domed covers available

Wear-Ever® Classic™ Aluminum Stock Pots



- Designed for preparing stocks, soups, and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor
- Solid-welded aluminum handles for durability and easy interior cleaning
- Beadless rims for easy cleaning
- Double-thick rim and bottoms resist denting

ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
67508	8½ (8)	10 (25.4)	6½ (16.5)	8	1	67509	67409
67510	10 (9.5)	10 (25.4)	7⅝ (19.4)	8	1	67509	67409
67512	12 (11.4)	10 (25.4)	9 (22.9)	8	1	67509	67409
67516	16 (15.1)	10 (25.4)	12 (30.5)	8	1	67509	67409
67520	20 (18.9)	12 (30.5)	10½ (26.7)	8	1	67521	67421
67524	24 (22.7)	12 (30.5)	12⅜ (30.9)	8	1	67521	67421
67532	32 (30.3)	13 (33)	14 (35.6)	8	1	67533	67433
67540	40 (37.9)	14 (35.6)	15 (38.1)	8	1	67541	67441
67560	60 (56.8)	16 (40.6)	17 (43.2)	6	1	67561	67461
67580	80 (75.7)	18 (45.7)	18¼ (46.4)	6	1	67581	—

Wear-Ever® Classic™ 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
- Beadless rims for easy cleaning
- Double-thick rim and bottoms resist denting

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

Wear-Ever® Classic™ Rolled-Edge Stock Pots



- Extra-dent-resistant 3004 aluminum alloy
- Solid-welded aluminum handles for durability and easy cleaning
- Rolled edges maintain strength

ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	COVER
4302	9 (8.6)	9 (22.9)	8⅝ (21.9)	8	2	67313
4303	12 (11.4)	10 (25.4)	9 (22.9)	8	2	67315
4305	20 (19)	12 (30.5)	10½ (26.7)	8	2	67521
4306	24 (22.8)	12 (30.5)	12½ (31.8)	6	1	67521
430712	30 (28.5)	13 (33)	13⅞ (35.2)	6	1	67533
4310	40 (38)	14 (35.6)	15 (38.1)	6	1	67541
4315	60 (57)	16 (40.6)	18 (45.7)	6	1	67561
4320	80 (76)	18 (45.7)	18¼ (46.4)	6	1	67581

Wear-Ever® Rolled-Edge Sauce Pots



- Extra-dent-resistant 3004 aluminum alloy
- Rolled edges maintain strength
- Solid-welded aluminum handles for durability and easy cleaning

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

Wear-Ever® Aluminum Sauté Pans



- Ideal for sautéing, stir-frying, and browning
- Tall side minimizes spattering unlike a fry pan
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use

SILICONE HANDLE	TRADITIONAL HANDLE	PLATED HANDLE	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
67733	–	67133	3 (2.8)	10 (25.4)	2⅜ (6)	10	2	67509	67409
67735	–	67135	5 (4.7)	12 (30.5)	2 1⁄16 (6.8)	8	2	67521	67421
67737	67437	67137	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	2	67541	67441

Wear-Ever® Egg Poacher



- Set complete with 8" natural finish fry pan, Cool Handle®, silicone sleeve, inset, cups, and cover
- Quick-release cup surfaces with nonstick coating increase efficiency
- Replacement cups and covers available

For higher-volume poaching systems, see page 90

ITEM #	DESCRIPTION	CASE LOT
56507	4-cup egg poacher set (includes pan, poacher insert, cups, and cover)	1
57900	Egg poacher cups – set of 12	12
57901	Egg poacher inset	3
67412	Replacement cover	1

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



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

ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER
4018	2½ (2.4)	8 (20.3)	2⅛ (5.4)	10	2	67312
4020	5 (4.8)	10 (25.4)	4 (10.2)	8	2	67315
4023	11½ (10.9)	13 (33)	5 (12.7)	8	1	67533

Wear-Ever® 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

SET ITEM #	SECTION	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	CASE LOT	COMPONENT ITEM #
67708	Inset	8½ (8)	10 (25.4)	6⅞ (17.5)	1	43047-2
	Pot	10 (9.5)	10 (25.4)	7⅝ (19.4)	—	67510
	Cover	–	—	—	—	67509
67711	Inset	11 (10.4)	10 (25.4)	8¹³⁄₁₆ (22.4)	1	43048-2
	Pot	12 (11.4)	10 (25.4)	9 (22.9)	—	67512
	Cover	–	—	—	—	67509
67717	Inset	17½ (16.6)	12 (30.5)	9⅞ (24)	1	43049-2
	Pot	20 (18.9)	12 (30.5)	10½ (26.7)	—	67520
	Cover	—	—	—	—	67521

Wear-Ever® Pasta and Vegetable Cooker



- Set includes 18½ qt (17.5 L) 3004 aluminum pot and four perforated {3⁄16" (0.5 cm) diameter holes} stainless steel inserts
- Baskets (3 qt/2.9 L) hold up to 3 servings of pasta
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- Pots feature welded handles for easy cleanup and durability

ITEM #	DESCRIPTION	GAUGE	CASE LOT
68127	Pasta cooker set — complete	—	1
REPLACEMENT PARTS			
68130	Basket only	24	1
68129	Pot only — inside diameter 14" (35.6 cm), inside depth 7" (17.8 cm)	8	1

Wear-Ever® Boiler/Fryer Sets



- Set includes pot, perforated basket with bail handle, and cover
- Bail handle for easy removal from pot and quick draining
- Ideal for boiling lobster, clams, shrimp, or fish, as well as deep-frying turkeys
- Replacement baskets are 3004 aluminum with bail handle, ⅜" (1 cm) embossed feet and ½" (1.3 cm) holes

SET ITEM #	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 MAX WIDTH AT BAIL: IN (CM)	COVER DIAMETER: IN (CM)	CASE LOT	REPLACEMENT BASKET ITEM #
68271	20 (18.9)	13¹⁄₁₆ (33.2)	9 (22.9)	8	11¼ (28.6)	7¼ (18.4)	12½ (31.8)	13⅝ (34.6)	1	68289*
68269	32 (30.3)	13¹⁄₁₆ (33.2)	14 (35.6)	8	11¼ (28.6)	10⅞ (27.6)	12½ (31.8)	13⅝ (34.6)	1	68290*
68270	40 (37.9)	14 (35.6)	15¹⁄₁₆ (38.3)	8	12½ (31.8)	11¾ (29.8)	13¾ (34.9)	14⅞ (37.8)	1	68291*
68272	60 (56.8)	16¾ (42.5)	15⅞ (40.3)	10	15½ (39.4)	11¾ (29.8)	16¹⁄₁₆ (42.4)	17¾ (45.1)	1	68292*
68273	80 (75.7)	16¾ (42.5)	21¼ (54)	10	15½ (39.4)	16¾ (42.5)	16¹⁄₁₆ (42.4)	17¾ (45.1)	1	68293*

Not recommended for use with stainless steel pots

Wear-Ever® Fryers



- Heavy-duty 3004 aluminum pan with aluminum fryer basket
- Basket features a clip for easy draining and a long handle for easy removal from fryer
- Fryer pan has TriVent® plated handle and riveted helper handle
- Basket holes, 3⁄16" (0.5 cm), promote vigorous deep-fry action for crispier food
- Basket depth: 4" (10.2 cm)

USMADE OF US & GLOBAL MATERIALS

COMPLETE SET ITEM #	CAPACITY: QT (L)	PAN INSIDE DIAMETER: IN (CM)	PAN INSIDE DEPTH: IN (CM)	PAN GAUGE	BASKET INSIDE DIAMETER: IN (CM)	BASKET DEPTH: IN (CM)	CASE LOT	COVER ITEM #	REPLACEMENT BASKET ITEM #
68227	9 (8.5)	12 (30.5)	4 7⁄8 (12.4)	10	11 (27.9)	4 (10.5)	1	67521*	43041
68228	12 (11.4)	14 (35.6)	4 1⁄2 (11.4)	8	12 7⁄8 (32.7)	4 (10.5)	1	67541*	43042

Cover for use with pot only

Stainless Steel Spaghetti Cooker/Strainer



- Welded stainless steel handle
- Helper hook attaches to side of pot
- Ideal for cooking and draining spaghetti portions

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

Wear-Ever® Steamers/Cookers



68126

68125

- Sold as complete sets only
- 18-gauge 3004 aluminum
- Fit tightly together to retain the maximum steam heat
- Ideal for lightweight cooking applications

USMADE OF US & GLOBAL MATERIALS

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)	10 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

Wear-Ever® Tapered Sauce Pans



- Designed and built in the USA from extra dent- and warp-resistant 3004 aluminum alloy
- Available with TriVent® silicone, TriVent® chrome-plated steel, or Cool Handle®
- Ever-Tite™ Riveting System offers a lifetime warranty against loose rivets
- SteelCoat x3™ – premium nonstick coating made without PFOA
- Silicone handles rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use





Cool Handle® Handle



Silicone TriVent® Handle



Plated TriVent® Handle

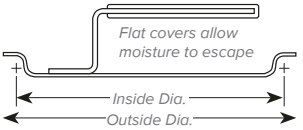
HANDLE	NATURAL ITEM #	STEELCOAT X3™ ITEM #	CAPACITY: QT (L)	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
Cool Handle®	434112	Z434112	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Cool Handle®	434212	Z434212	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Cool Handle®	434312	Z434312	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	11	6	67313	67413
Cool Handle®	434412	Z434412	4½ (4.3)	9¼ (23.5)	7⅝ (19.2)	5 (12.7)	11	6	67314	67424
Cool Handle®	434512	—	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	11	6	67315	67409
Cool Handle®	4347	—	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	11	6	67317	67417
Cool Handle®	434812	—	8½ (8)	11⅓ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Cool Handle®	4350	—	10 (9.5)	12⅛ (30.6)	10½ (26.7)	6¼ (15.9)	11	3	67320	67421
Silicone TriVent®	68301	69301	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Silicone TriVent®	68302	69302	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Silicone TriVent®	68303	69303	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	11	6	67313	67413
Silicone TriVent®	68304	69304	4½ (4.3)	9¼ (23.5)	7⅝ (19.2)	5 (12.7)	11	6	67314	67424
Silicone TriVent®	68305	69305	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	11	6	67315	67409
Silicone TriVent®	68307*	69307*	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	11	6	67317	67417
Silicone TriVent®	68308*	69308*	8½ (8)	11⅓ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Silicone TriVent®	68310*	69310*	10 (9.5)	12⅛ (30.6)	10½ (26.7)	6¼ (15.9)	11	3	67320	67421
Plated TriVent®	67301	—	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Plated TriVent®	67302	—	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Plated TriVent®	67303	—	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	11	6	67313	67413
Plated TriVent®	67304	—	4½ (4.3)	9¼ (23.5)	7⅝ (19.2)	5 (12.7)	11	6	67314	67424
Plated TriVent®	67305	—	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	11	6	67315	67409
Plated TriVent®	67307*	—	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	11	6	67317	67417
Plated TriVent®	67308*	—	8½ (8)	11⅓ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Plated TriVent®	67310*	—	10 (9.5)	12⅛ (30.6)	10½ (26.7)	6¼ (15.9)	11	3	67320	67421

**With helper handle*

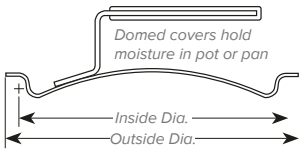


Wear-Ever® Covers for Aluminum Cookware

- 14-gauge 3004 aluminum
- Welded Torogard™ dipped handle — stays cool to the touch, is heat resistant up to 180˚F (82˚C), and is equipped with antimicrobial protection
- Easy-grasp handle design for safety and hanging convenience
- Flat covers: Height with handle: 1⅝" (4.1 cm)
- Domed covers: Deep satin finish







FLAT COVERS	OUTSIDE DIA: IN (CM)	INSIDE DIA: IN (CM)	HEIGHT W/ HANDLE: IN (CM)	DOMED COVERS	OUTSIDE DIA: IN (CM)	INSIDE DIA: IN (CM)	HEIGHT W/ HANDLE IN (CM)	CASE LOT
67311	6⅝ (16.8)	6⅛ (15.4)	1⅝ (4.1)	67411	6⅝ (16.8)	5⅞ (14.9)	2⅛ (5.2)	1
67327	7⅞ (20)	7⅛ (18.1)	1⅝ (4.1)	67427	7⅞ (20)	7⅛ (18.1)	2⅛ (5.2)	1
67312	8⅜ (21.1)	7⅞ (20)	1⅝ (4.1)	67412	8⅜ (21.3)	7½ (19.1)	2⅛ (5.4)	1
67313	9⅜ (23.3)	8⅜ (22.3)	1⅝ (4.1)	67413	9⅜ (23.8)	8½ (21.6)	2⅛ (5.4)	1
67314	9¹³⁄₁₆ (24.9)	9⅝ (23.6)	1⅝ (4.1)	67424	10 (25.4)	8¾ (22.2)	2⅜ (5.6)	1
67315	10½ (26.7)	9⅞ (25)	1⅝ (4.1)	—	—	—	—	1
67509	10¾ (27.3)	10⅛ (25.7)	1⅝ (4.1)	67409	10¾ (27.3)	9¾ (24.8)	2¼ (5.7)	1
67317	11⅛ (28.4)	10¹¹⁄₁₆ (27.1)	1⅝ (4.1)	67417	11⅜ (28.9)	10½ (26.7)	2⅜ (5.6)	1
67318	12 (30.5)	11⅛ (29.1)	1⅝ (4.1)	—	—	—	—	1
67320	12⅜ (31.4)	11¹³⁄₁₆ (30.1)	1⅝ (4.1)	—	—	—	—	1
67521	12¾ (32.4)	12⅛ (30.7)	1⅝ (4.1)	67421	12⅞ (32.7)	11¾ (29.8)	2⅝ (5.8)	1
67533	13⅜ (34.4)	13⅛ (33.3)	1⅝ (4.1)	67433	13⅜ (34.4)	13⅛ (33.3)	2⅝ (5.8)	1
67541	14⅞ (37.8)	14⅜ (36)	1⅝ (4.1)	67441	14⅞ (37.8)	14⅜ (36)	2⅞ (6.2)	1
67561	17⅛ (43.5)	16¼ (41.3)	1⅝ (4.1)	67461	17⅛ (43.5)	16¼ (41.3)	2⅞ (6.2)	1
67581	18⅞ (47.9)	18⅜ (46.1)	1⅝ (4.1)	—	—	—	—	1
67691	20⅞ (53)	20⅜ (51.2)	1⅝ (4.1)	67491	20⅞ (53)	20⅜ (51.2)	2⅜ (6.5)	1

Replacement Handles

- Silicone insulating sleeve
- Oven safe to 450ºF (232ºC) continously or 600ºF (316ºC) intermittently







Intended replacement



NOT intended for use over plain handle

COOL HANDLE® REPLACEMENTS

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
3009	Cool Handle® I	6⅝ (16.8)	12
3010	Cool Handle® II	4½ (11.4)	12
3011	Cool Handle® III	4 (10.2)	12

Cool Handle® replacements sold only in full case packs of 12

TRIVENT® REPLACEMENTS

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
6100*	Small TriVent® sleeve	4½ (11.3)	1
6101*	Medium TriVent® sleeve	5⅜ (13.7)	1
6102*	Large TriVent® sleeve	6⅛ (15.6)	1

**Display-ready 3-pack*



Arkadia™ Aluminum Cookware

FOR THE VALUE-CONSCIOUS CHEF

- 3000 series aluminum
- Riveted handle for comfort and durability
- Fry pans are available in natural and nonstick finishes made without PFOA

See Arkadia™ fry pans on page 121


7373


7315


7347C


7344

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #	CASE LOT
SAUCE PANS							
7341	1½ (1.4)	5¾ (14.6)	3¾ (9.5)	9	12	7341C	6
7342	2¾ (2.6)	7⅝ (19.4)	4¼ (10.8)	9	12	7342C	6
7343	3¾ (3.6)	8¾ (22.2)	4 (10.2)	9	12	7343C	6
7344	4½ (4.3)	9 (22.9)	4⅝ (11.7)	9	12	7344C	6
7345	5½ (5.2)	9 (22.9)	5 (12.7)	9	12	7345C	6
7347	7 (6.7)	10⅜ (26.4)	5¼ (13.3)	9	6	7347C	6
7348	8½ (8.1)	11⅜ (28.7)	5⅜ (13.5)	9	6	7348C	6
7350*	10 (9.5)	11¾ (29.8)	5¾ (14.6)	9	6	7350C	6
SAUCE POTS							
7372	10 (9.5)	11⅝ (29.5)	5⅛ (13)	6	1	7392	6
7373	14 (13.3)	11⅞ (30.2)	7⅝ (19.4)	6	1	7393	6
7374	20 (19)	13 (33)	8 13/16 (22.4)	6	1	—	—
STOCK POTS							
7302	10 (9.5)	9⅛ (23.2)	7⅝ (19.4)	6	1	7389	6
7303	12 (11.4)	9⅛ (23.2)	9 (22.9)	6	1	7389	6
7304	16 (15.2)	10 (25.4)	12 (30.5)	6	1	7389	6
7305	20 (19)	11¾ (29.8)	10⅜ (26.4)	6	1	7393	6
7306	24 (22.8)	11¾ (29.8)	11⅜ (28.7)	6	1	7393	6
7308	32 (30.4)	13⅛ (33.3)	11½ (29.2)	6	1	7351C	6
7310	40 (38)	13⅛ (33.3)	14⅞ (37.8)	6	1	7351C	6
7315	60 (57)	15⅛ (38.4)	17½ (44.5)	6	1	7396	6

*Assist loop handle

Arkadia™ Silicone Grips



- Three sizes to fit Arkadia™ fry pans
- Heat-resistant up to 400˚F
- Easy removal for cleaning
- Fry pans are available in natural and nonstick finishes made without PFOA
- See page 119-121 for Arkadia™ fry pans

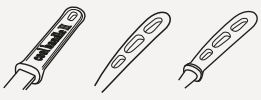
ITEM #	FITS: IN (CM)	LENGTH: IN (CM)	CASE LOT
7109	12 (30.5) & 14 (35.6) pans	6½ (16.5)	12
7110	8 (20.3) & 10 (25.4) pans	5 (12.7)	12
7111	7 (17.8) pans	4 (10.2)	12



ALUMINUM FRY PANS

Foodservice Vollrath OVERALL BEST IN CLASS 2016 Cookware

Visit Vollrath.com for more on the best cookware type for whatever you're preparing.

	 WEAR-EVER® RIVETLESS INTERIOR Page 121	 WEAR-EVER® CLASSIC™ Page 120	 HARDCOAT® Page 121	 ARKADIA™ Page 121
FEATURES	Primarily 8-gauge extra-hard aluminum, rivetless construction provides easy-to-clean body	Primarily 8-gauge aluminum construction, Ever-Tite™ rivets, three nonstick coating options	Primarily 8-gauge aluminum, anodized for warp resistance	9-gauge aluminum construction, aluminum rivets
MATERIAL	Impact-resistant 3004 aluminum	Impact-resistant 3004 aluminum	Impact-resistant 3004 aluminum	3000 series aluminum
HANDLE	 Nickel-plated steel w/Cool Handle®	 Nickel-plated steel w/Cool Handle® · TriVent® natural · TriVent® silicone	 Nickel-plated steel w/Cool Handle®	 Nickelplated steel w/optional Arkadia™ silicone sleeve
HANDLE ATTACHMENT	Rivetless construction	Ever-Tite™ rivets with a lifetime warranty	Aluminum rivets	Aluminum rivets
USE	Medium- to high-volume kitchens	Medium- to high-volume kitchens	Medium- to high-volume kitchens	Low- to medium-volume kitchens
PERFORMANCE LEVEL	★★★★★	★★★★☆	★★★★☆	★★☆☆☆
PRICE	$$$$	$$$$	$$$$	$$$$
COATING	CeramiGuard® II, PowerCoat2™ (made without PFOA)	CeramiGuard® II, SteelCoat x3™, PowerCoat2™ (made without PFOA)	Anodized finish	Nonstick (made without PFOA)
CERTIFICATION	NSF	NSF	NSF	NSF
COMPATIBLE WITH	ELECTRIC GAS	ELECTRIC GAS	ELECTRIC GAS	ELECTRIC GAS
WARRANTY	1-year warranty	1-year warranty with lifetime warranty against loose rivets	1-year warranty	90-day limited warranty

ELECTRIC GAS

Wear-Ever® Aluminum Fry-Pans

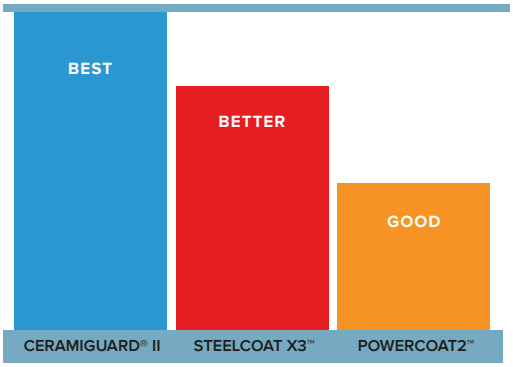


VOTED BEST IN CLASS FOR ELEVEN YEARS RUNNING

- Designed and built in the USA from extra-dent- and warp-resistant 3004 aluminum alloy
- Built for use in demanding commercial kitchens
- Available in natural finish or the best nonstick coatings in the industry, all made without PFOA – PowerCoat2™ (good), SteelCoat x3™ (better) and CeramiGuard® II (best)
- Fry pans are available in three handle styles – silicone Cool Handle®, TriVent® silicone handle, or TriVent® plated handle
- Available with two silicone handle options rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- Replacement sleeves for Cool Handle® and TriVent® silicone-bonded handles restore handle comfort and performance to these hard-working pans
- Flat and domed covers are available

HANDLE	CERAMIGUARD® II ITEM #	STEELCOAT X3™ ITEM #	POWERCOAT2 ITEM #	NATURAL ITEM #	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
Cool Handle®	Z4007	T4007	S4007	4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
Cool Handle®	Z4008	T4008	S4008	4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412
Cool Handle®	Z4010	T4010	S4010	4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409
Cool Handle®	Z4012	T4012	S4012	4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
Cool Handle®	Z4014	T4014	S4014	4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441
Silicone TriVent®	67927	67607	67807	67907	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
Silicone TriVent®	67928	67608	67808	67908	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412
Silicone TriVent®	67930	67610	67810	67910	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409
Silicone TriVent®	67932	67612	67812	67912	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
Silicone TriVent®	67934	67614	67814	67914	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441
Plated TriVent®	67947	67627	67007	67107	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
Plated TriVent®	67948	67628	67008	67108	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412
Plated TriVent®	67950	67630	67010	67110	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409
Plated TriVent®	67952	67632	67012	67112	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
Plated TriVent®	67954	67634	67014	67114	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441
PURPLE ALLERGEN HANDLES											
Purple allergen handle	—	T400780	—	400780	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
Purple allergen handle	—	T400880	—	400880	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412
Purple allergen handle	—	T401080	—	401080	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409
Purple allergen handle	—	T401280	—	401280	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
Purple allergen handle	—	T401480	—	401480	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441

ACTUAL WEAR RESISTANCE COMPARISON



watch it on **VOLLRATH.COM**



See how Ever-Tite™ rivets stand up to 450° heat in the extreme heat test video at Vollrath.com.

Wear-Ever® Rivetless Interior Fry Pans

- Rivetless interior creates a smooth cooking surface, which helps eliminate food and bacteria traps
- Extra-dent-resistant 3004 aluminum alloy to ensure uniform side thickness, exceptional strength, and durability
- Available in three finishes
- Cool Handle® has excellent insulation from heat and is easily replaceable – see page xx



HANDLE	CERAMIGUARD®II ITEM #	POWERCOAT2™ ITEM #	NATURAL ITEM #	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
Cool Handle®	EZ4007	ES4007	E4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
Cool Handle®	EZ4008	ES4008	E4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412
Cool Handle®	EZ4010	ES4010	E4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409
Cool Handle®	EZ4012	ES4012	E4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
Cool Handle®	EZ4014	ES4014	E4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441

Wear-Ever® Fry Pans with HardCoat® Strength

- HardCoat® is a unique electro-chemical bonding process that unites the anodized surface with the aluminum base, creating a non-porous surface that is 400% harder than aluminum for warp resistance



ITEM #	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
H4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427
H4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412
H4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409
H4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421
H4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441

Arkadia™ Fry Pans

- 3000 series aluminum
- Riveted handle for comfort and durability
- Fry pans are available in natural and nonstick finishes made without PFOA
- See page 118 for Arkadia™ silicone grips



NATURAL FINISH ITEM #	NONSTICK ITEM #	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
7007	N7007	7 (17.8)	4¾ (12)	1⅜ (3.5)	9	6
7008	N7008	8 (20.3)	5¾ (14)	1¾ (4.4)	9	6
7010	N7010	10 (25.4)	7⅝ (20)	1¾ (4.4)	8	6
7012	N7012	12 (30.5)	9¾ (25)	2⅜ (5.6)	8	6
7014	N7014	14 (35.6)	10⅞ (28)	2½ (6.4)	8	6

Aluminum Griddle

- SteelCoat x3™ premium nonstick coating, made without PFOA — easy cleanup, reduces use of fats and oils
- Riveted wire handle for convenient hanging
- 3004 aluminum



ITEM #	DESCRIPTION	DIAMETER: IN (CM)	GAUGE	CASE LOT
68530*	Aluminum griddle with SteelCoat x3™ nonstick and wire handle	12 (30.5)	8	6

Not induction ready



STIR FRY PANS

Aluminum Stir Fry Pans



- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- 3004 aluminum
- SteelCoat x3™ premium nonstick coating made without PFOA — easy cleanup, reduces use of fats and oils

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER
77750	Tribute® stir fry pan with TriVent® silicone handle	4¾ (4.5)	11 (27.9)	3½ (8.9)	8	1	—
77754	Tribute® stir fry pan with TriVent® silicone handle	10³⁄₃₂ (9.6)	14 (36)	4⅜ (11.1)	8	1	—
68120*	Aluminum stir fry pan with SteelCoat x3™ nonstick and TriVent® silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	7	1	68121

*Not induction ready

Carbon Steel Stir Fry Pans



- Triple low-profile stainless rivets permanently attach handle to pan
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- SteelCoat x3™ premium nonstick coating made without PFOA — easy cleanup, reduces use of fats and oils

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER
59949	Carbon steel stir fry pan with silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	18	1	68121
59950	Carbon steel stir fry pan with SteelCoat x3™ nonstick and silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	18	1	68121

Wear-Ever® Stir Fry Pan with HardCoat® Interior



- HardCoat® utilizes a unique electro-chemical bonding process that unites the anodized surface with the aluminum base, creating a non-porous surface that is 400% harder than aluminum
- Cool Handle® included

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
H4015*	Wear-Ever® stir fry pan with HardCoat® Interior	11½ (29.2)	4 (10.2)	10	1

*Not induction ready

Stir Fry Domed Cover



- Reduces splatters and speeds cooking
- Can be used on griddles to finish dishes

ITEM #	DESCRIPTION	DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT
68121	Domed cover fits Vollrath stir fry pan items: 59950, 59949, and 68120 (does not fit item 77754 or 77750)	11 (27.9)	5 (12.7)*	12	1

*Height with handle



SHEET PANS & ACCESSORIES

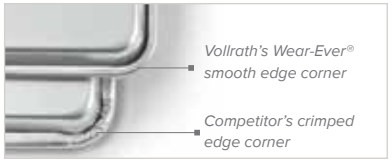
THE INDUSTRY'S TOP-SELLING SHEET PANS

- Chosen more often than any other sheet pan in the industry, Wear-Ever® 3000 series aluminum alloy sheet pans drive the standard for dent resistance, easy cleaning properties, and even heat distribution. Proven to be 20% stronger than competing sheet pans.

Visit Vollrath.com for facts about the characteristics of sheet pan material.

Wear-Ever® Heavy-Duty Sheet Pans

- Impact-resistant 3000 series aluminum
- Tapered design for easy stacking
- Galvanized non-rusting rod reinforces closed bead pan
- Concave bottoms flatten during heating for even heat distribution
- Nonstick pans made without PFOA







ITEM #	SIZE	GAUGE	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
5315	Full	12	Open bead, natural, **NSF® CERTIFIED**	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
S5315	Full	12	Open bead, nonstick, **NSF® CERTIFIED**	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
N5300	Full	14	Closed bead, natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9001	Full	16	Closed bead, natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9002	Full	18	Closed bead, natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9002P	Full	18	Closed bead, natural perforated	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9003	Full	19	Closed bead, economy	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
5223	Two-thirds	18	Closed bead, natural	15 x 21 x 1 (38.1 x 53.3 x 2.5)	12
5314	Half	13	Open bead, natural, **NSF® CERTIFIED**	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
5303	Half	18	Closed bead, natural	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
S5303	Half	18	Closed bead, nonstick	18 x 13 x 1 (45.1 x 32.7 x 2.54)	6
5303P	Half	18	Closed bead, natural perforated	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
9303	Half	19	Closed bead, economy	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
5220	Quarter	16	Closed bead, natural	9½ x 13 x 1 (24.1 x 33 x 2.54)	12
S5220	Quarter	16	Closed bead, nonstick	9½ x 13 x 1 (24.1 x 33 x 2.54)	12
5228	One-eighth	16	Semi-open bead, natural	9½ x 6½ (24.1 x 16.5)	12

NEW Sheet Pan Cover



- Clear polypropylene provides great food visibility
- Stacking lugs for strength and rigidity

ITEM #	SIZE	DIMENSIONS: IN (CM)	CASE LOT
9002CV*	Full	18 x 26 x 1 (45.7 x 66.0 x 2.5)	12
5303CV	Half	18 x 13 x 1 (45.7 x 33.0 x 2.5)	12
5220CV	¼	9½ x 13 x 1 (24.1 x 33 x 2.5)	12

**9002CV will not fit 5315 or S5315*

Wear-Ever® Party Pan



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

USMADE NSF

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

Stainless Steel Wire Grates



- The only stainless steel wire grates available in the industry
- Heavy-duty 300 series stainless steel wire construction minimizes rust without any plating that can flake off
- Ample finger room for easy removal from pan
- Use as a roasting, cooling, icing, display, or drying rack
- Oven safe

ITEM #	SIZE	DIMENSIONS: IN (CM)	CASE LOT
20038	Full	24 x 16½ x ⅞ (61 x 41.9 x 2.2)	6
20248	Half	16½ x 11¾ x ⅞ (41.9 x 29.8 x 2.2)	6

See the Steam Table Pans Section for more Wire Grate Options.

Silicone Baking Mats

- Nonstick for quick, easy cleanup



ITEM #	SIZE	DIMENSIONS: IN (CM)	CASE LOT
T3610SM	Full	23⅝ x 15¾ (60.0 x 40.0)	12
T3605SM	Half	16⅝ x 11 (42.2 x 27.9)	12



BAKEWARE

Wear-Ever® Cookie Sheets



- Heavy-gauge 3004 aluminum heats rapidly and evenly
- Available in natural finish aluminum or coated with SteelCoat x3™ (made without PFOA) premium nonstick 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

Wear-Ever® Professional Cheesecake Pans



- 3000 series aluminum, natural finish
- Ideal for puddings, soufflés, cobblers, and casseroles, as well as cheesecake
- Straight sides are designed to produce uniform pieces

ITEM #	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
5274	17¾ x 25¾ x 3 (45.1 x 65.4 x 7.6)	12	2
5275	17¾ x 12⅞ x 3 (45.1 x 32.7 x 7.6)	12	2



68076



68251



68369



Handles lift and lower for ease of use and storage

Wear-Ever® Bake & Roast Pans

- Extra-dent-resistant, heavy-duty, impact-resistant 3004 aluminum
- Solid welded aluminum handles for durability and easy cleaning

USMADE

ITEM #	PREVIOUS ITEM #	HANDLES	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
SATIN FINISH W/TAPERED SIDES						
4412	—	Yes	4½ (4.3)	9¾ x 13¼ x 2¼ (24.8 x 33.7 x 5.7)	16	6
4457	—	Yes	12½ (11.9)	23 x 12⅝ x 2¾ (58.4 x 32.1 x 7)	12	6
68257	4415	Yes	7½ (7.1)	17⅝ x 11¾ x 2 1/16 (44.8 x 29.9 x 6.2)	14	6
68357*	5312	No	15 (14.2)	25¾ x 17¾ x 2¼ (65.4 x 45.1 x 5.7)	12	6
68358*	5313	Yes	23½ (22.2)	25¾ x 17¾ x 3⅜ (65.4 x 45.1 x 9.1)	12	4
68250	4414	Yes	5⅜ (5.1)	10⅞ x 15⅞ x 2¼ (27.6 x 40.3 x 5.7)	12	3
68251	—	Yes	11⅛ (10.5)	16¾ x 13 x 3⅝ (42.5 x 33 x 9.2)	14	3
68252	4458	Yes	17⅞ (16.9)	24 x 14 x 3½ (60.9 x 35.6 x 8.9)	12	3
68253	4456	Yes	8 15/16 (8.5)	22⅞ x 13½ x 2 (58.1 x 34.3 x 5.1)	14	3
ECONOMY						
68078	—	Yes	6¼ (5.9)	15⅜ x 10⅞ x 2⅜ (39.1 x 27.6 x 6)	18	3
68080	—	Yes	7½ (7.1)	17⅝ x 11¾ x 2⅜ (44.8 x 29.9 x 6)	16	3
68076	4410	No	3⅞ (3.7)	9 x 13 x 2¼ (22.9 x 33 x 5.7)	18	3
POLISHED/NATURAL FINISH WITH STRAIGHT SIDES						
68369	—	Yes	8⅛ (7.7)	18 9/16 x 12 9/16 x 2⅛ (47.2 x 31.9 x 5.4)	14	3
51066	–	No	3 29/50 (3.3)	12¾ x 9 x 2 (32.4 x 22.9 x 5.1)	20	6

**NSF® certified*

Stainless Steel Bake and Roast Pans

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

USMADE NSF



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

Stainless Steel Loaf Pans

- 300 series stainless steel

USMADE NSF



72060



4V

ITEM #	DIMENSIONS: IN (CM)	GAUGE	CAPACITY: QT / LB	CASE LOT
4V	8¾ x 4⅝ x 3⅛ (22.2 x 11.7 x 7.9)	22	1¾ / 3½	12
72060	10⅜ x 5½ x 4 (26.4 x 14 x 10.1)	22	3 / 6	6

Wear-Ever® Professional Standard Strength Loaf Pans

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



ITEM #	FINISH	DIMENSIONS: IN (CM)	CAPACITY: LB (KG)	GAUGE	CASE LOT
5431	Natural	3⅜ x 5 x 2½ (8.6 x 12.7 x 6.4)	1 (.45)	12	12
5433	Anodized	4¼ x 8½ x 3⅛ (10.8 x 21.6 x 8)	3 (1.36)	12	24
S5433	Nonstick	4¼ x 8½ x 3⅛ (10.8 x 21.6 x 8)	3 (1.36)	12	12
5435	Anodized	5 x 10 x 4 (12.7 x 25.4 x 10.2)	5 (2.27)	12	6
S5435	Nonstick	5 x 10 x 4 (12.7 x 25.4 x 10.2)	5 (2.27)	12	6
5436	Anodized	4⅛ x 8⅜ x 2⅜ (10.5 x 21.5 x 6)	2 (.91)	12	18

Wear-Ever® Economy Loaf Pans

- 3000 series aluminum



ITEM #	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
5216*	4½ x 16 x 4⅛ (11.4 x 40.6 x 10.5)	16	6
51008*	9¼ x 5¼ x 2¾ (23.5 x 13.3 x 7)	18	6
2773L	11¼ x 4½ x 2¾ (28.6 x 11.4 x 7)	18	6

**NSF® certified*

Wear-Ever® Cake Pan

- 3000 series aluminum



ITEM #	PREVIOUS ITEM #	FINISH	OUTSIDE DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
5347	—	Natural	9 (22.9)	2 (5.1)	—	24
S5347*	—	Nonstick	9 (22.9)	2 (5.1)	—	12
68099	51003	Natural	9⅝ (24.5)	1½ (3.8)	18	6
51016	—	Natural	10 (25.4)	2 (5.1)	20	6

**NSF® certified*

Wear-Ever® Pie Plates

- 3000 series aluminum
- Standard sizes for commercial applications



ITEM #	FINISH	OUTSIDE DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
N5834	Natural	9 (22.9)	1 (2.5)	20	24
2844L	Anodized	9 (22.9)	1¼ (3.2)	22	6
68089	Natural	9¾ (24.8)	1¼ (3.2)	18	6
51045	Anodized	10 (25.4)	1¼ (3.2)	20	6
68090	Natural	11¼ (28.6)	1¼ (3.2)	18	6
N5844	Economy	9¾ (24.8)	1¼ (3.2)	22	24



HEAVY-DUTY ROASTERS



Wear-Ever® Heavy-Duty Aluminum Roasters

- Extra-dent-resistant 3004 aluminum
- Standard roaster for military use
- Easy-to-grab loop handle on all four sides of pan
- Cover can be used as a griddle

ITEM #	PREVIOUS ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
68390	—	Pan with cover	42 (39.7)	21⅝ x 18⅛ x 9 (54.9 x 46 x 22.9)	4	1
68391	4493	Pan only	42 (39.7)	20⅞ x 17⅜ x 7 (53 x 44.1 x 17.8)	4	1
68392	4492	Cover only	14 (13.2)	21⅝ x 18⅛ x 2⅜ (54.9 x 46 x 6)	4	1



Wear-Ever® Aluminum Roasters

- Heavy-gauge 3004 aluminum with beadless rims
- When used as double roasters, sections fit snugly to seal in steam
- Loop handles
- Heats evenly and efficiently — recommend reducing oven temperature by 25˚F (-3.9˚C) to reduce energy costs

ITEM #	PREVIOUS ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
68360*	—	Double roaster set top and bottom with straps	23¼ (22)	20⅛ x 16⅛ x 9¾ (51.1 x 41 x 24.8)	12	1
4482*	—	Strapped roast pan top for 68360	11½ (10.8)	20⅛ x 16⅛ x 4½ (51.1 x 41 x 11.4)	12	2
448212*	—	Strapped roast pan bottom for 68360	11½ (10.8)	20⅛ x 16⅛ x 4½ (51.1 x 41 x 11.4)	12	2
68361*	4483	Roasting pan — top with straps	29½ (27.9)	24 x 18 x 4¾ (61 x 45.7 x 12.1)	10	2
68362*	448312	Roasting pan — bottom with straps	29½ (27.9)	24 x 18 x 4¾ (61 x 45.7 x 12.1)	10	2
68363	4432	Roasting pan top for 68365	16 (15.1)	19¹³⁄₁₆ x 21¹³⁄₁₆ x 2⅜ (50.3 x 55.4 x 6)	12	6
68364	4433	Roasting pan top for 68365	23½ (22.2)	19¹³⁄₁₆ x 21¹³⁄₁₆ x 3⅝ (50.3 x 55.4 x 9.2)	12	2
68365	4436	Roasting pan bottom for 68363, 68364	42½ (40.2)	22⅛ x 20⅛ x 6⅝ (56.2 x 51.1 x 16.6)	10	2
68366	4423	Roasting pan top for 68367	11¼ (10.6)	19¾ x 10⅞ x 3⅝ (50.2 x 27.6 x 9.2)	14	2
68367	4426	Roasting pan bottom for 68366	17¾ (16.8)	20 x 11⅛ x 5½ (50.8 x 28.3 x 14)	12	2

**Not NSF® certified*



KITCHEN ESSENTIALS

With the right tools, a great chef can become an extraordinary chef. Vollrath's kitchen utensils – from spoons and ladles to cutting boards and mixing bowls – give your culinary team the portion control and durable performance they need to create the ideal culinary experience.

JACOB'S PRIDE® COLLECTION

GUARANTEED FOR LIFE

Jacob's Pride® products are engineered and tested to deliver maximum performance and exceptional durability. In fact, they're so tough that we stand behind the entire line with a lifetime warranty. Explore the collection, and discover products that can handle anything you dish out – even in the busiest kitchens. Serving after serving. Day after day. Year after year.

- Antimicrobial materials
- Color coding
- Ergonomic handles
- HACCP/food safety
- Heavy-duty construction
- High-temperature tolerance
- Kool-Touch®
- Portion control

PRIDE DOESN'T BEND, BREAK, OR FADE.

LOOK FOR THE JACOB'S PRIDE® LOGO AND CHOOSE YOUR PRODUCTS WITH CONFIDENCE

How to Shop

KITCHEN ESSENTIALS

Portion Control

Whether your staff is serving up portions or your customers are filling their own plates, portion control items can help you limit waste and lower your operating costs.



SPOODLE®
Pages 131-132



LADLES
Pages 133-135



DISHERS
Pages 136-138

Serving Utensils

Our extensive selection of serving utensils means you have a durable, easy-to-use option for whatever you're dishing up.



SPOONS
Pages 139-140



TONGS
Pages 141-143



ICE CREAM SCOOPS
Page 144

Prep Utensils & Tools

Keep your kitchen running efficiently with durable prepping utensils – from spatulas and skimmers to color-coded cutting boards.



TURNERS
Page 145



SKIMMERS
Page 146



SPATULAS, SOFT SPOONS, & WHIPS
Pages 147-148



CUTTING BOARDS
Page 149



MEASURING TOOLS
Pages 150-152



MIXING BOWLS
Page 153



COLANDERS & STRAINERS
Pages 154-155



SQUEEZE DISPENSERS
Pages 156-160



MISCELLANEOUS TOOLS
Pages 161-165



FOOD STORAGE
Page 165

PORTION CONTROL

- Delivering proper nutrition and controlling food costs demand accurate, repeatable results.

COLOR	CAPACITY (OUNCES)	CAPACITY (CUPS)	APPROX. SERVINGS PER QUART
	¾	3/32	40
	1	⅛	30
	1⅓	⅙	24
	1⅝	7/32	20
	2	¼	16
	2⅔	⅓	12
	3	⅜	10
	4	½	8
	5⅓	⅔	6
	6	¾	5
	8	1	4

SPOODLE® UTENSILS



One-Piece Heavy-Duty Spoodle® Utensil

- One-piece construction is durable and sanitary
- Color-coded for quick size identification
- Capacities clearly stamped on shaft for easy size identification
- High-temperature, patented nylon handle — heat resistant to 450°F (232°C)
- Handles contain an all-natural antimicrobial material



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



Unique oval bowl design fits into corners of Super Pan V® Steam Table Pans — reducing waste and maximizing serving efficiency

HOW MUCH COULD YOU SAVE?

+ 19¢ PER ½ OZ OVER-PORTION
x 100 servings per day
x 365 days
= $6,935.00 PER YEAR

SOLID ITEM #	PERFORATED ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
ONE-PIECE ROUND SPOODLE® UTENSIL					
6433120	6432120		1 (29.6)	12 3/16 (30.9)	12
6433220	6432220		2 (59.1)	12 11/16 (32.1)	12
6433230	6432230		2 (59.1)	12 11/16 (32.1)	12
6433320	6432320		3 (88.7)	13 1/16 (33.1)	12
6433335	6432335		3 (88.7)	13 1/16 (33.1)	12
6433480*	6432480*		4 (118)	13 5/16 (33.8)	12
6433420	6432420		4 (118)	13 5/16 (33.8)	12
6433445	6432445		4 (118)	13 5/16 (33.8)	12
6433520	6432520		5 (147.9)	13 1/2 (33.4)	12
6433580*	–		5 (147.9)	13 1/2 (33.4)	12
6433620	6432620		6 (177.4)	13 3/4 (35)	12
6433655	6432655		6 (177.4)	13 3/4 (35)	12
6433820	6432820		8 (236)	14 3/16 (35.9)	12
6433865	6432865		8 (236)	14 3/16 (35.9)	12
ONE-PIECE OVAL SPOODLE® UTENSIL					
6412120	6422120		1 (29.6)	12 1/2 (31.6)	12
6412220	6422220		2 (59.1)	13 1/16 (33.1)	12
6412230	6422230		2 (59.1)	13 1/16 (33.1)	12
6412320	6422320		3 (88.7)	13 1/2 (34.2)	12
6412335	6422335		3 (88.7)	13 1/2 (34.2)	12
6412420	6422420		4 (118)	13 13/16 (35.1)	12
6412445	6422445		4 (118)	13 13/16 (35.1)	12
6412520	6422520		5 (147.9)	14 1/16 (35.8)	12
6412620	6422620		6 (177.4)	14 3/8 (36.4)	12
6412655	6422655		6 (177.4)	14 3/8 (36.4)	12
6412820	6422820		8 (236)	14 3/4 (37.5)	12
6412865	6422865		8 (236)	14 3/4 (37.5)	12

*Purple color for use with allergen free foods

High-Heat Nylon Spoodle® Utensil

- Ideal for nonstick cookware and will not scratch or mar surfaces
- High-temperature nylon — heat resistant to 475˚F (246˚C)
- 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
- Capacities clearly stamped on utensil for easy size identification



BLACK ITEM #	WHITE ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
ROUND NYLON SPOODLE® UTENSIL					
5283520	–	Solid	3 (88.7)	12⅛ (30.7)	12
5283620	–	Perforated	3 (88.7)	12⅛ (30.7)	12
5283720	–	Solid	4 (118.3)	12⅜ (31.4)	12
5283820	–	Perforated	4 (118.3)	12⅜ (31.4)	12
5283920	–	Solid	6 (177.4)	12⅝ (31.9)	12
5284020	–	Perforated	6 (177.4)	12⅝ (31.9)	12
OVAL NYLON SPOODLE® UTENSIL					
5292620	–	Solid	3 (88.7)	12⅛ (30.7)	12
5292720	–	Perforated	3 (88.7)	12⅛ (30.7)	12
5292820	5292815	Solid	4 (118.3)	12⅜ (31.4)	12
5292920	5292915	Perforated	4 (118.3)	12⅜ (31.4)	12
5293320	–	Solid	6 (177.4)	12⅝ (31.9)	12
5293420	–	Perforated	6 (177.4)	12⅝ (31.9)	12

Spoodle® with Grip ‘N Serv® Handles

- Color-coded handle for no-guess size selection
- Stainless steel shaft and bowl
- Stopper prevents Spoodle® from sliding into pan when not in use
- Plastic handles are heat resistant to 230˚F (110˚C)
- Handles contain an all-natural antimicrobial material



SOLID ITEM #	PERFORATED ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
61147	61145		1 (29.6)	12⅞ (31.6)	12
62157	62155		2 (59.1)	12½ (31.8)	12
62167	62165		3 (88.7)	13⅛ (33.2)	12
62172	62170		4 (118.3)	13½ (34.3)	12
62177	62175		6 (177.4)	13¹³⁄₁₆ (35.1)	12
62182	62180		8 (236.6)	14⅛ (35.9)	12
61157	61155		2 (59.1)	12½ (31.8)	12
61167	61165		3 (88.7)	13⅛ (33.2)	12
61172	61170		4 (118.3)	13½ (34.3)	12
61174	—		5 (148)	13¹³⁄₁₆ (35.1)	12
61177	61175		6 (177.4)	13¹³⁄₁₆ (35.1)	12
61182	61180		8 (236.6)	14⅛ (35.9)	12



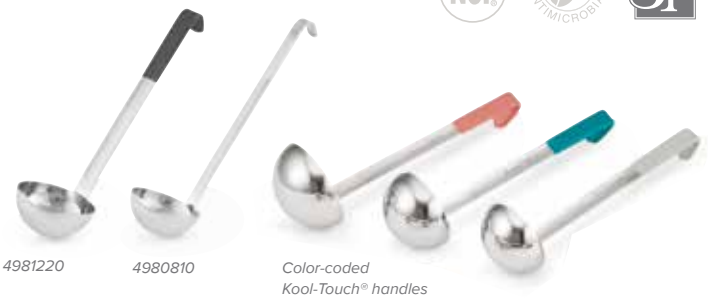
LADLES



One-Piece Heavy-Duty Ladles

- One-piece construction for easy cleaning
- Accurate bowl dimensions ensure consistent capacities
- Capacities clearly stamped on product for easy identification
- Jacob's Pride® warranty does not cover Kool-Touch® coating
- Handles contain an all-natural antimicrobial material

Go to Vollrath.com for tools to jumpstart your portion control program and improve your bottom line.



4981220 *4980810* *Color-coded Kool-Touch® handles*

ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	BOWL DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
COLOR-CODED KOOL-TOUCH® HANDLES					
4980120		1 (29.6)	1¾ (4.4)	9⅞ (25.1)	12
4980230		2 (59.1)	2⅜ (6)	9⅞ (25.1)	12
4980280*		2 (59.1)	2⅜ (6)	9⅞ (25.1)	12
4980335		3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980445		4 (118.3)	3⅜ (8.6)	12⅝ (32.1)	12
4980480*		4 (118.3)	3⅜ (8.6)	12⅝ (32.1)	12
4980655		6 (177.4)	3½ (8.9)	12⅜ (31.4)	12
4980865		8 (236.6)	4 (10.2)	12⅝ (32.1)	12

STAINLESS ITEM #	BLACK ITEM #	CAPACITY: OZ (ML)	BOWL DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL AND BLACK KOOL-TOUCH® HANDLES					
4987510	4987520	¾ (22.2)	1⅓ (3.4)	9 (22.9)	12
4980110	4980120	1 (29.6)	1¾ (4.4)	9⅞ (25.1)	12
4981510	4981520	1½ (44.4)	2⅜ (6)	9⅞ (25.1)	12
4980210	4980220	2 (59.1)	2⅜ (6)	9⅞ (25.1)	12
4980310	4980320	3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980410	4980420	4 (118.3)	3⅜ (8.6)	12⅝ (32.1)	12
4980510	4980520	5 (147.9)	3⅜ (8.6)	12½ (31.8)	12
4980610	4980620	6 (177.4)	3½ (8.9)	12⅜ (31.4)	12
4980810	4980820	8 (236.6)	4 (10.2)	12⅝ (32.1)	12
4981210	4981220	12 (354.9)	4⅜ (11.1)	12⅛ (30.8)	6
4982410	4982420	24 (709.8)	6 (15.2)	18⅛ (46)	6
4987210	4987220	72 (2129.3)	8⅛ (20.6)	17 (43.2)	3
ONE-PIECE HEAVY-DUTY LADLES WITH SHORT HANDLES					
4980010	4980020	½ (14.8)	1¾ (4.4)	6 (15.2)	12
4970110	4970120	1 (29.5)	1 27/32 (4.7)	6 (15.2)	12
4971510	4971520	1½ (44.3)	2 29/64 (6.2)	6 (15.2)	12
4970210	4970220	2 (59.0)	2 15/32 (6.3)	6 (15.2)	12
4970310	4970320	3 (88.5)	2 61/64 (7.5)	6 (15.2)	12
4970410	4970420	4 (118.0)	3 27/64 (8.7)	6 (15.2)	12
4970510	4970520	5 (147.5)	3 13/32 (8.7)	6 (15.2)	12
4970610	4970620	6 (177.0)	3 19/32 (9.1)	6 (15.2)	12

**Purple color for use with allergen free foods*

Ladles with Kool-Touch® Handles

- Capacities are permanently stamped on the handle
- Kool-Touch® handles are heat resistant to 180˚F (82˚C)
- Stainless steel
- Handles contain an all-natural antimicrobial material



ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	BOWL DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
ROUND LADLES WITH COLOR-CODED KOOL-TOUCH® HANDLES					
58011		1 (29.6)	1 3/16 (4.6)	10 (25.4)	12
58022		2 (59.1)	2 1/4 (5.7)	9 7/8 (25.1)	12
58033		3 (88.7)	2 11/16 (6.8)	12 5/8 (32.1)	12
58044		4 (118.3)	2 7/8 (7.3)	12 5/8 (32.1)	12
58055		6 (177.4)	3 5/8 (9.1)	12 3/8 (31.4)	12
58066		8 (236.6)	4 (10.2)	12 5/8 (32.1)	12
58322		2 (59.1)	2 1/4 (5.7)	9 7/8 (25.1)	12
58333		3 (88.7)	2 11/16 (6.8)	12 5/8 (32.1)	12
58344		4 (118.3)	2 7/8 (7.3)	12 5/8 (32.1)	12
58355		6 (177.4)	3 5/8 (9.1)	12 3/8 (31.4)	12
58366		8 (236.6)	4 (10.2)	12 5/8 (32.1)	12
OVAL LADLE WITH BLACK KOOL-TOUCH® HANDLE					
56728	Black	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
ROUND LADLES WITH STAINLESS STEEL HANDLES					
58000	—	1/2 (14.8)	1 5/8 (4.2)	6 (15.2)	12
58410	—	1 (29.6)	1 13/16 (4.6)	6 7/8 (17.5)	12
58510	—	1 (29.6)	1 13/16 (4.6)	10 (25.4)	12
58520	—	1 1/2 (44.4)	2 3/32 (5.3)	9 7/8 (25.1)	12
58620	—	2 (59.1)	2 1/4 (5.7)	9 7/8 (25.1)	12
58430	—	3 (88.7)	2 11/16 (6.8)	12 5/8 (32.1)	12
58440	—	4 (118.3)	2 7/8 (7.3)	12 5/8 (32.1)	12
58450	—	5 (147.9)	3 3/16 (8.1)	12 1/2 (31.8)	12
58460	—	6 (177.4)	3 5/8 (9.1)	12 3/8 (31.4)	12
58480	—	8 (236.6)	4 (10.2)	12 5/8 (32.1)	12
58500	—	12 (354.9)	4 3/8 (11.1)	12 1/8 (30.8)	6
58540	—	24 (709.8)	6 (15.2)	18 1/8 (46)	6
58600	—	72 (2129.3)	8 1/8 (20.6)	17 (43.2)	3

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

- Offset handle for more comfortable use
- One-piece stainless steel construction with black handle
- Handle stopper keeps the ladle from sliding into serving container
- Shorter overall length permits easy serving under low-profile breath guards



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

**Length from bowl bottom to bend in handle*

Economy One-Piece Ladles



- One-piece stainless steel construction
- Capacity permanently marked on handle

NSF

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

Economy Two-Piece Ladles



- Stainless steel
- Capacity marked for portion control

ITEM #	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46900	½ (14.8)	1 3/4 (4.4)	10 7/8 (27.6)	24
46901	1 (29.6)	1 7/8 (4.8)	10 7/8 (27.6)	24
46915	1½ (44.4)	2 7/16 (6.1)	8 3/8 (21.3)	12
46902	2 (59.1)	2 9/16 (6.5)	11 1/4 (28.6)	24
46903	3 (88.7)	3 (7.6)	11½ (29.2)	24
46904	4 (118.3)	3 1/4 (8.2)	12 1/2 (31.8)	12
46906	6 (177.4)	3 1/2 (8.9)	12 1/2 (31.8)	12
46908	8 (236.6)	4 (10.2)	12 3/4 (32.4)	12
46912	12 (354.9)	4 3/16 (11.6)	15 1/2 (39.4)	12
46924	24 (709.8)	6 (15.3)	14 (35.6)	10
46932	32 (946.4)	6 5/8 (16.8)	15 3/4 (40)	10

Bicolite Ladle



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

USMADE

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

One-Quart Hooked-Handle Dipper



- Graduations marked clearly inside and outside
- Welded, hooked handle prevents dipper from sliding into container

USMADE

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

Professional Transfer Ladles and Dippers

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

USMADE



ITEM #	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
5330	30 (0.9)	11½ (29.2)	3
4752	64 (1.9)	12 3/4 (32.4)	3
5332	64 (1.9)	13 5/8 (34.3)	3

DISHERS

THE PERFECT PORTION EVERY TIME



One-Piece Thumb Dishers

- Accurate portions
- Dishwasher safe
- Not recommended for use with ice cream, frozen foods, or other hard food products
- Handles contain an all-natural antimicrobial material
- The disher size denotes the number of servings per quart

ITEM #	HANDLE COLOR	SIZE	CAPACITY: OZ (ML)	BOWL DIAMETER: IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
47139		6	5⅓ (157.7)	3⅛ (7.9)	9⅞ (25)	12
47140		8	4 (118.3)	2 13/16 (7.1)	9 9/16 (24.3)	12
47141		10	3¼ (96.1)	2⅝ (6.7)	9⅜ (23.8)	12
47142		12	2⅔ (78.9)	2 7/16 (6.2)	9 3/16 (23.3)	12
47143		16	2 (59.1)	2 3/16 (5.6)	8 15/16 (22.8)	12
47144		20	1⅞ (48.1)	2 (5.2)	8¾ (22.3)	12
47145		24	1⅓ (39.4)	1⅞ (4.8)	8 10/16 (22)	12
47146		30	1 (29.6)	1¾ (4.4)	8½ (21.6)	12
47147		40	¾ (22.2)	1 9/16 (4)	8 5/16 (21.1)	12

visit **VOLLRATH.COM**

Delivering proper nutrition and controlling your food costs demand 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. If 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	ROUND SPOODLE® One-piece solid/perf. Two-piece solid/perf.	OVAL SPOODLE® One-piece solid/perf.	LADLE One-piece Two-piece
	¾	3/32	40	47147			
	1	⅛	30	47146	6433120 / 6432120 61147 / 61145	6412120 / 6422120	4980120 58011
	1⅓	⅙	24	47145			4980230 58322
	1⅝	7/32	20	47144			
	2	¼	16	47143	6433230 / 6432230 62157 / 62155	6412230 / 6422230	4980335 58333
	2⅔	⅓	12	47142			
	3	⅜	10	47141	6433335 / 6432335 62167 / 62165	6412335 / 6422335	4980445 58344
	4	½	8	47140	6433445 / 6432445 62172 / 62170	6412445 / 6422445	
	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

Squeeze Dishers

- Standard-length and extended-length handles that work with all steam table pan depths
- Two-part construction helps prevent loss of parts
- Perfect portion control in 17 sizes
- Universal handle design is equally comfortable for right- or left-handed users
- Not recommended for use with ice cream, frozen foods, or other hard food products



STANDARD LENGTH ITEM #	EXTENDED LENGTH ITEM #	HANDLE COLOR	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	STANDARD OVERALL LENGTH DIMENSIONS: IN (CM)	EXTENDED OVERALL LENGTH DIMENSIONS: IN (CM)	CASE LOT
47388	—		4	8 (236.6)	3⅝ (9.2)	10⅛ (25.6)	—	12
47389	—		5	6 (177.4)	3⅜ (8.6)	9¾ (24.8)	—	12
47390	47370		6	4.7 (139)	3 (7.6)	9⅝ (24.4)	10⅞ (27.6)	12
47391	47371		8	3.7 (109.5)	2⅞ (7.3)	9¼ (23.8)	10⅝ (27)	12
47392	47372		10	3.2 (96)	2¾ (7)	9¼ (23.8)	10½ (26.7)	12
47393	47373		12	2.8 (83.6)	2½ (6.4)	9⅛ (23.2)	10⅜ (26.4)	12
47394	—		14	2.4 (71.4)	2⅜ (6)	9 (22.9)	—	12
47395	47374		16	2 (59.5)	2¼ (5.7)	8⅞ (22.5)	10 (25.5)	12
47396	47375		20	1.8 (53.4)	2¼ (5.7)	8¾ (22.2)	10 (25.5)	12
47397	47376		24	1.52 (45)	2 (5.1)	8½ (21.6)	9⅞ (25.1)	12
47398	47377		30	1.13 (33.3)	1⅞ (4.8)	8¼ (20.8)	9⅝ (24.4)	12
47399	—		36	.94 (27.8)	1¾ (4.4)	8¼ (20.8)	—	12
47400	47378		40	.72 (21.2)	1⅝ (4.1)	7⅞ (20.1)	9¼ (23.5)	12
47401	—		50	.65 (19.2)	1½ (3.8)	7⅞ (20.1)	—	12
47402	47379		60	.54 (15.9)	1⅜ (3.5)	7¾ (19.7)	9⅛ (23.2)	12
47403	—		70	.47 (13.8)	1¼ (3.2)	7¾ (19.7)	—	12
47404	—		100	.33 (9.6)	1⅛ (2.9)	7½ (19.1)	—	12



Stainless Steel Dishers

- Stainless steel construction
- For use with either left or right hand
- Not recommended for use with ice cream, frozen foods, or other hard food products



ITEM #	SIZE	CAPACITY: OZ (ML)	BOWL SIZE (LENGTH X WIDTH): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
ROUND SQUEEZE DISHERS					
T7206	6	5⅓ (157.6)	3⅛ (7.9) dia	9⅛ (23.2)	12
47150	8	4 (118.3)	2¾ (6.7) dia	9⅛ (23.2)	12
47151	10	3⅛ (92.4)	2⅝ (6.5) dia	8⅞ (22.5)	12
47152	12	2¾ (81.3)	2⅞ (6.2) dia	8⅞ (22.5)	12
47153	16	2 (59.1)	2⅜ (5.6) dia	8½ (21.6)	12
47154	20	1½ (44.4)	2⅛ (5.2) dia	8½ (21.6)	12
47155	24	1⅜ (40.7)	1⅝ (4.9) dia	8¼ (21)	12
47156	30	1¼ (37)	1⅞ (4.8) dia	8¼ (21)	12
47157	40	⅞ (25.9)	1⅝ (4.1) dia	8 (20.3)	12
47158	50	⅝ (18.5)	1½ (3.8) dia	7⅞ (20)	12
47159	60	⅝ (16.6)	1⅜ (3.3) dia	7¾ (19.7)	12
47160	70	½ (14.3)	1⅜ (3.5) dia	7¾ (19.7)	12
47161	100	⅜ (11.1)	1⅛ (2.9) dia	7½ (19.1)	12
OVAL SQUEEZE DISHERS					
47169	14	2⅝ (68)	2¾ x 2⅝ (7 x 5.5)	10¼ (26)	10
47170	20	1⅝ (46)	2½ x 1⅞ (6.3 x 4.8)	10 (25.4)	10
47171	24	1⅝ (38)	2⅜ x 1¾ (5.8 x 4.6)	9¾ (24.8)	10
47172	30	⅝ (28)	2⅜ x 1⅝ (5.3 x 4.1)	9⅝ (24.5)	10
47200	40	¾ (22.2)	2 x 1⅛ (5 x 3.6)	9½ (24.1)	10

SPOONS

UNRIVALED STRENGTH, COMFORT & DESIGN



Stainless Steel Basting Spoons with Ergo Grip™ Handles

- One-piece stainless steel construction is extremely durable and has no crevices to collect water or bacteria
- High-temperature, patented nylon handle — heat resistant to 450˚F (232˚C)
- Built-in stopper notch prevents spoon from sliding into food product
- Three-sided spoon has one straight edge for cutting to aid in serving solid, sticky, or cheesy food products
- Handles contain an all-natural antimicrobial material

Go to Vollrath.com for more information on Jacob's Pride® and tools to jumpstart your portion control program.

DESCRIPTION	BLACK ITEM #	WHITE ITEM #	BLUE ITEM #	RED ITEM #	YELLOW ITEM #	GREEN ITEM #	PURPLE ITEM #	OVERALL LENGTH IN (CM)	CASE LOT
Solid	64130	6414015	6414030	6414040	6414050	6414070	6414080*	13 13/16 (35.1)	12
Perforated	64132	6414215	6414230	6414240	6414250	6414270	6414280*	13 13/16 (35.1)	12
Slotted	64134	—	—	—	—	—	—	13 13/16 (35.1)	12
3-sided solid	64136	—	—	—	—	—	—	13 5/16 (33.8)	12
3-sided perforated	64138	—	—	—	—	—	—	13 5/16 (33.8)	12

*Purple color for use with allergen free foods

Stainless Steel Basting Spoons

- One-piece stainless steel construction
- Patented handle with unique turned-down design for unrivaled strength and comfort





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

Go to Vollrath.com for more information on product specifications, tools to jumpstart your portion control program, and videos on antimicrobial, NSF®, and HACCP products,

Standard Stainless Steel Basting Spoons



- 18-gauge stainless steel
- Grip 'N Serv® Handles
- Handles heat resistant to 230˚F (110˚C)
- Thumb notch for comfortable use and to prevent spoon from sliding into pan
- Three-sided spoons offer flat cutting edge



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

High-Heat Nylon Spoons

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



BLACK ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
5284220	Solid	13¼ (33.7)	12
5284320	Slotted	13¼ (33.7)	12

Nylon Prep Spoons

- Available in five colors for use in HACCP programs
- High-temperature nylon — heat resistant to 400˚F (204˚C)
- Ideal for nonstick cookware — will not scratch or mar surfaces
- One-piece construction is extremely durable and has no crevices to collect water or bacteria



8½" spoon is perfect for small or 9th size pans

ITEM #	COLOR	OVERALL LENGTH: IN (CM)	CASE LOT
4689760		8½ (21.6)	12
4689815		12 (30.5)	12
4689830		12 (30.5)	12
4689840		12 (30.5)	12
4689850		12 (30.5)	12
4689860		12 (30.5)	12
4689960		15 (38.1)	12

Hooked-Handle Utensils

- Long handle for large vessels
- One-piece stainless steel construction



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

** 60175 not NSF® certified*

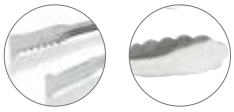
TONGS



One-Piece Tongs

- One-piece stainless steel construction
- Unique springless design eliminates bacteria-prone food traps
- Ideal for maximizing your HACCP program
- Utility 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
- Heavy-duty stainless steel tongs feature a unique springless design that eliminates bacteria-prone food traps
- Plastic-coated handles contain an all-natural antimicrobial material





VersaGrip® *Utility Grip*

What does antimicrobial mean?
Visit Vollrath.com to learn more.

UTILITY ITEM #	VERSAGRIP® ITEM #	HANDLE COLOR	OVERALL LENGTH: IN (CM)	CASE LOT
ONE-PIECE COLOR-CODED KOOL-TOUCH® HANDLED TONGS				
4780610	—		6 (15.2)	12
4780620	—		6 (15.2)	12
4780630	—		6 (15.2)	12
4780640	—		6 (15.2)	12
4780650	—		6 (15.2)	12
4780660	—		6 (15.2)	12
4780670	—		6 (15.2)	12
4780680*	—		6 (15.2)	12
4780920	4790920		9½ (24.1)	12
4781220	4791220		12 (30.5)	12
4781620	4791620		16 (40.6)	12
4780930	4790930		9½ (24.1)	12
4781230	4791230		12 (30.5)	12
4781630	4791630		16 (40.6)	12
4780940	4790940		9½ (24.1)	12
4781240	4791240		12 (30.5)	12
4781640	4791640		16 (40.6)	12
4780950	4790950		9½ (24.1)	12
4781250	4791250		12 (30.5)	12
4781650	4791650		16 (40.6)	12
4780960	4790960		9½ (24.1)	12
4781260	4791260		12 (30.5)	12
4781660	4791660		16 (40.6)	12
4780970	4790970		9½ (24.1)	12
4781270	4791270		12 (30.5)	12
4781670	4791670		16 (40.6)	12
4780980*	4790980*		9½ (24.1)	12
4781280*	4791280*		12 (30.5)	12
4781680*	4791680*		16 (40.6)	12
ONE-PIECE HEAVY-DUTY STAINLESS STEEL TONGS				
4780610	—	Stainless Steel	6 (15.2)	12
4780910	4790910	Stainless Steel	9½ (24.1)	12
4781210	4791210	Stainless Steel	12 (30.5)	12
4781610	4791610	Stainless Steel	16 (40.6)	12

**Purple color for use with allergen free foods*

High-Temperature Nylon-End One-Piece Tongs

- High-temperature nylon is heat resistant up to 450°F (232°C)
- Nylon end will not scratch or mar nonstick surfaces
- Heavy-gauge stainless steel body
- Dishwasher safe



ITEM #	COLOR	OVERALL LENGTH: IN (CM)	CASE LOT
4780912	–	9½ (24.1)	12
4781212	–	12 (30.5)	12
4781612	–	16 (40.6)	12
WITH COATED HANDLES			
4780922	Black	9½ (24.1)	12
4781222	Black	12 (30.5)	12
4781622	Black	16 (40.6)	12
478091280*	Purple	9½ (24.1)	12

**Purple color for use with allergen free foods*

Multi-Pack Color-Coded NSF® Utility Tong

- Includes 6 color-coded tongs — one each of black, blue, red, yellow, tan, and green



ITEM #	OVERALL LENGTH: IN (CM)	CASE LOT
4780911	9½ (24.1)	3

Pom Tongs

- One-piece stainless steel construction
- Coated handles are heat resistant to 180˚F (82˚C) and equipped with antimicrobial protection
- Dishwasher safe
- Heavy-duty tongs are 20 gauge
- Kool-Touch® handles contain all-natural antimicrobial material



ITEM #	OVERALL LENGTH: IN (CM)	CASE LOT
KOOL-TOUCH® POM TONGS		
47326	6 (15.2)	12
47329	9 (22.9)	12
47322	12 (30.5)	12
HEAVY-DUTY POM TONGS		
47046	6 (15.2)	36
47049	9 (22.9)	24
47042	12 (30.5)	12
ECONOMY POM TONGS		
47106	6 (15.2)	60
47109	9 (22.9)	48
47112	12 (30.5)	12

Utility Tongs

- Heavy-duty tongs are 20-gauge stainless steel and ideal for heavy-use operations
- Economy tongs are 24-gauge stainless steel



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

Heavy-Duty Scissor Tongs

- Chrome-plated wire design
- Extra-long length reaches deep into containers
- Handles contain an all-natural antimicrobial material



ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
47325	Kool-Touch® handle	15 (38.1)	12

Tender-Touch Pastry Tongs

- Unique ribbed gripping surface holds firmly and will not tear food
- Ideal for chicken, fish, and pastry
- Mirror-finished, 16-gauge stainless steel



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

Spaghetti Tongs

- Springless, one-piece design eliminates food traps and is dishwasher safe
- Mirror-finished, heavy-duty stainless steel, which provides elegance, durability, and easy cleaning



47105



46989

46988

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

ICE CREAM SCOOPS



Ice Cream Scoops

- Antifreeze securely encapsulated in handle for easy release from scoop bowl
- Patented ergonomic, textured handle design for a sure grip
- Hanging hole for easy storage
- Durable cast aluminum
- Industry-standard bowl dimensions for consistent portioning
- Colored end cap to easily identify size/capacity
- Hand-wash only



ITEM #	END CAP COLOR	SIZE	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	OVERALL HEIGHT: IN (CM)	BOWL WIDTH: IN (CM)	CASE LOT
47274		8	4 (118.3)	7⅝ (19.4)	1⅞ (4.8)	2⅛ (5.4)	12
47275		10	3 (88.7)	7⅝ (19.4)	1⅞ (4.8)	2 7/16 (5.2)	12
47276		12	2½ (73.9)	7¾ (19.7)	1⅞ (4.8)	1⅞ (4.8)	12
47277		16	2 (59.1)	7 11/16 (18.9)	1 11/16 (4.3)	1¾ (4.4)	12
47278		20	1½ (44.4)	7⅝ (19.4)	1 7/16 (3.7)	1⅝ (4.1)	12
47279		24	1 (29.6)	7½ (19.1)	1 5/16 (3.3)	1 7/16 (3.7)	12

Ice Cream Spade



- Use for scraping sides and leveling the ice cream in tubs
- Great for hand-packing containers and mixing
- Extended handle to reach deep into containers
- Reduces waste by preventing the formation of crystals
- Right-hand or left-hand use
- Antifreeze encapsulated in handle for easy food product release
- Aluminum spade with blue polypropylene end cap

ITEM #	OVERALL LENGTH: IN (CM)	CASE LOT
47270	10⅛ (25.8)	12

Ice Cream/Utility Spade



- Stainless steel
- Black plastic handle

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

TURNERS



Heavy-Duty Stainless Steel Turners with Ergo Grip™ Handles

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

Visit Vollrath.com to learn more about Jacob's Pride® lifetime warranty.



WHITE ITEM #	BLACK ITEM #	PURPLE ITEM #	BLADE	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
4808715	4808720	4808780*	Solid, beveled	6 x 3 (15.2 x 7.6)	13½ (34.3)	12
4808815	4808820	4808880*	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

Purple color for use with allergen free foods

High-Heat Nylon Slotted Turner

- Ideal for nonstick cookware and will not scratch or mar surface
- High-temperature nylon–heat resistant to 475˚F (246˚C)
- One-piece construction with built-in stopper notch



ITEM #	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
5284120	4¼ x 3¼ (10.8 x 7.3)	13½ (34.3)	12

Small Blade Turner with Grip 'N Serv® Handle

- Flexible blade is made of 24-gauge stainless steel
- 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 antimicrobial protection
- Handle contains an all-natural antimicrobial material



ITEM #	DESCRIPTION	DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
48085	Small blade turner	3¾ x 1⅞ (9.5 x 4.8)	10½ (26.7)	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



ITEM #	BLADE	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46933	Solid	3½ x 6 (7.7 x 15.2)	13¾ (34.9)	12
46934	Slotted	3½ x 6 (7.7 x 15.2)	13¾ (34.9)	12

SKIMMERS

Heavy-Duty One-Piece Skimmers



- One-piece stainless steel 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 satin-finished handle with center reinforcing rib provides strength and durability

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

Two-Piece Skimmers



- Stainless steel
- Welded construction

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

SPATULAS, SOFTSPOONS™, AND WHIPS



High-Temperature Spatula and SoftSpoon™ Utensils

- High-temp spatulas feature contoured, flexible blade for use with any-shape container
- High-temp SoftSpoon™ has spoon-shaped blade for convenient scooping of food products
- Ideal for use with nonstick cookware
- Nylon handle and silicone blade are heat resistant to 500˚F (260˚C)
- Molded silicone rubber nubs keep blade off counter
- Dishwasher safe

USMADE NSF



SPATULA



SOFTSPOON™

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52010	High-temp spatula	10 (25.4)	6
52023	High-temp spatula	13½ (34.3)	6
52026	High-temp spatula	16½ (41.9)	6
58110	High-temp SoftSpoon™	10 (25.4)	6
58123	High-temp SoftSpoon™	13½ (34.3)	6
58126	High-temp SoftSpoon™	16½ (41.9)	6

Plastic Spatula and SoftSpoon™ Utensils

- Spatulas feature contoured, flexible blade for use with any container
- SoftSpoon™ has spoon-shaped blade for convenient scooping of food products
- Flexible blade retains its shape up to 212˚F (100˚C)
- Dishwasher safe

USMADE NSF

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52009	Plastic spatula	9½ (24.1)	6
52013	Plastic spatula	13⅝ (34.6)	6
52016	Plastic spatula	16⅝ (42.2)	6
52109	Plastic SoftSpoon™	9½ (24.1)	6
52113	Plastic SoftSpoon™	13⅝ (34.6)	6
52116	Plastic SoftSpoon™	16⅝ (42.2)	6

Stainless Steel Spatula

- 18-gauge stainless steel beveled blade easily slides under food product
- Tapered handle for sure grip

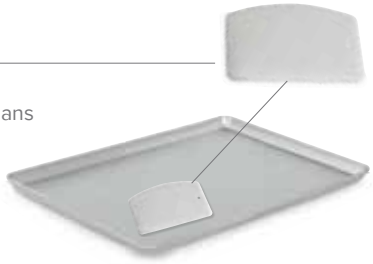


ITEM #	DESCRIPTION	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46931	Scraper w/black plastic handle	4⅞ x 3⅛ (11.3 x 7.9)	9⅞ x 3⅛ (24.6 x 7.9)	12

Pan Scraper

- Ideal for safe cleaning of pans
- Clear, rigid polyethylene

USMADE



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
1345	Pan scraper	3⅝ x 5⅝ (9.2 x 14.3)	72

NSF®-Certified Whips

- Center reinforcement wire eliminates bending, twisting, and deforming
- Wires are constructed from stainless steel to resist corrosion and rusting
- One-piece ergonomic handle with comfort nubs for sure grip
- Nylon handle is heat resistant to 475˚ F (246˚C)

Visit Vollrath.com to learn more about Jacob's Pride® lifetime warranty.



PIANO WHIP



FRENCH WHIP



FRENCH WHIP



PIANO WHIP

FRENCH ITEM #	PIANO ITEM #	OVERALL LENGTH: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
NYLON HANDLE WHIPS				
47090	47002	10 (25.4)	4⅝ (11.8)	12
47091	47003	12 (30.5)	4⅝ (11.8)	12
47092	47004	14 (35.6)	4⅝ (11.8)	12
47093	47005*	16 (40.6)	5⅛ (13.8)*	12
47094	47006*	18 (45.7)	5⅛ (13.8)*	12
47095	—	20 (50.8)	5⅛ (13.8)	12
47096	—	22 (55.9)	5⅛ (13.8)	12
47097	—	24 (61)	12 (30.5)	12
STAINLESS STEEL HANDLE WHIPS				
47280	47255	10 (25.4)	4⅝ (11.8)	12
47281	47256	12 (30.5)	4⅝ (11.8)	12
47282	47257	14 (35.6)	4⅝ (11.8)	12
47283	47258	16 (40.6)	5⅛ (13.8)	12
47284	47259	18 (45.7)	5⅛ (13.8)	12
47285	—	20 (50.8)	5⅛ (13.8)	12
47286	—	22 (55.9)	6⅝ (16)	12
47287	—	24 (61)	6⅝ (16)	12

**47005 and 47006 handle length is 4⅝" (11.8 cm)*

CUTTING BOARDS



Color-Coded Cutting Boards

- High-density, non-porous surface will not stain or absorb juices
- Extruded, not injected, to better retain shape
- Color-coded system reduces risk of food-borne illness resulting from cross-contamination and is ideal system for maximizing HACCP program
- Separate rack available (52100)–stainless steel, welded construction, holds up to six boards of ¾" (1.9 cm) thickness

USMADE NSF



5200080

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
5200011*	Multi-color set	12 x 18 x ½ (30.5 x 45.7 x 1.3)	1
5200211*	Multi-color set	15 x 20 x ½ (38.1 x 50.8 x 1.3)	1
5200311*	Multi-color set	18 x 24 x ½ (45.7 x 60.9 x 1.3)	1
5200000	White	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200200	White	15 x 20 x ½ (38.1 x 50.8 x 1.3)	6
5200080**	Purple	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200300	White	18 x 24 x ½ (45.7 x 60.9 x 1.3)	6
5200030	Blue	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200230	Blue	15 x 20 x ½ (38.1 x 50.8 x 1.3)	6
5200330	Blue	18 x 24 x ½ (45.7 x 60.9 x 1.3)	6
5200040	Red	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200240	Red	15 x 20 x ½ (38.1 x 50.8 x 1.3)	6
5200340	Red	18 x 24 x ½ (45.7 x 60.9 x 1.3)	6
5200050	Yellow	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200250	Yellow	15 x 20 x ½ (38.1 x 50.8 x 1.3)	6
5200350	Yellow	18 x 24 x ½ (45.7 x 60.9 x 1.3)	6
5200060	Tan	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200260	Tan	15 x 20 x ½ (38.1 x 50.8 x 1.3)	6
5200360	Tan	18 x 24 x ½ (45.7 x 60.9 x 1.3)	6
5200070	Green	12 x 18 x ½ (30.5 x 45.7 x 1.3)	6
5200270	Green	15 x 20 x ½ (38.1 x 50.8 x 1.3)	6
5200370	Green	18 x 24 x ½ (45.7 x 60.9 x 1.3)	6
52100***	Cutting board rack	8 x 10 x 9 (20.3 x 25.4 x 27.8)	1

Includes six boards — one of each color.* * Not USA made* ****Not NSF® certified*

Color coding is a convenient and easy way to control food contact and cross-contamination. Ideal for HACCP programs.



MEASURING TOOLS





Measuring Spoon Sets



- Stainless steel
- Capacities clearly stamped on product in both ounces and milliliters for easy size identification
- Set is secured with stainless steel ring

ITEM #	DESCRIPTION	CASE LOT
SIX-PIECE OVAL MEASURING SPOON SET		
46588	6-piece oval 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 ROUND MEASURING SPOON SETS & BULK MEASURING SPOON		
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
47120	Bulk pack, ½ tsp (2.5 ml)	100

Long-Handle Measuring Spoons

- Long-handle spoons designed for commercial-size spice jars
- Seamless heavy-gauge stainless steel construction
- Capacities clearly stamped for easy identification



ITEM #	CAPACITY: TSP/TBSP (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
LONG-HANDLE MEASURING SPOONS			
47025	¼ tsp (1.25)	15¼ (38.7)	12
47026	½ tsp (2.5)	15⅜ (39.1)	12
47027	1 tsp (5)	15⅝ (39.6)	12
47028	1 Tbsp (15)	16 (40.7)	12
47029	2 Tbsp (30)	16⅜ (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			
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

Measuring Ladle Set

- Short 6" (15.2 cm) handles easily fit into tight areas
- Bowl shape is ideal for getting into small openings
- Capacities clearly stamped on product in both ounces and milliliters for easy size identification
- Ladle set includes five sizes and is secured with stainless steel ring for convenient storage



ITEM #	DESCRIPTION	CASE LOT
FIVE-PIECE OVAL MEASURING SPOON SET		
44572	5-piece measuring set, one of each — 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1 ml), ⅛ tsp (0.5 ml)	12

Heavy-Duty Oval Measuring Scoops

- Oval scoops ideal for batters and thick food product
- One-piece construction, heavy-gauge stainless steel
- Capacities clearly stamped for easy identification



47054 – SET

ITEM #	CAPACITY: CUP (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
47055	⅛ cup (30)	8¾ (22.1)	12
47056	¼ cup (60)	9⅛ (23.1)	12
47057	⅓ cup (80)	9¾ (24.7)	12
47058	½ cup (120)	10⅛ (25.5)	12
47059	1 cup (240)	11 (27.9)	12

ITEM #	DESCRIPTION	CASE LOT
47054	Set of one each–⅛ cup (30 ml), ¼ cup (60 ml), and ½ cup (120 ml)	5 Sets

Four-Piece Measuring Cup Set

- Stainless steel
- Capacities stamped in both standard and metric scales
- Integral spout makes no-spill pouring a breeze
- Dishwasher safe



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

Stainless Steel Transfer Vessels and Ramekins

- Spouted bowl provides directional pour–no mess
- Transfer vessels have graduation lines for easy measurement; ramekins have no measurement markings
- One-piece stainless steel construction is durable and easy to clean
- Ideal for dry or wet ingredients



ITEM #	CAPACITY: OZ (ML)	BOWL HEIGHT: IN (CM)	BOWL DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL TRANSFER VESSELS					
46656	4 (118)	1½ (3.7)	3⅛ (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
STAINLESS STEEL RAMEKINS					
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

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

Safety Mate® Measuring Cup



- Hang hole for easy storage
- Ounce markings inside
- High-density polyethylene
- Dishwasher safe
- Funnel screws onto Traex® wide-mouth squeeze bottles to aid in filling the bottle.

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CAPACITY: OZ (ML)	CASE LOT
4903-13	Measuring Cup	4½ x 4½ (11.4 x 11.4)	16 (473.2)	6
4904-13	Funnel	4½ x 4½ (11.4 x 11.4)	16 (473.2)	6

Stainless Steel Graduated Measures



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

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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)	3⅜ (9)	6
95320	1 (0.9)	32 (946.4)	5¼ (13.3)	4⅝ (11.6)	3⅜ (9)	6
95640	2 (1.9)	64 (1892.7)	6¾ (17.1)	5⅜ (14)	4⅜ (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

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ITEM #	CAPACITY: QT (L)	OVERALL HEIGHT: IN (CM)	GAUGE	CASE LOT
5350*	¼ (0.24)	3 (7.6)	18	6
68297*	½ (0.5)	4⅜ (10.6)	18	6
68296	1 (0.9)	5⅞ (14)	18	6
68351	2 (1.9)	7⅛ (18)	17	6
68352	4 (3.8)	9¼ (23.5)	16	6

**Not NSF® certified*

Scoops



- Stainless steel scoop has mirror-finished inside, satin-finished outside
- Cast aluminum scoops are one-piece construction with rounded handle and ergonomic finger grips and have capacity stamped on handle

NSF

ITEM #	CAPACITY: OZ (ML)	BOWL SIZE: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL SCOOP				
92110	52 (1537.8)	7⅛ x 5¼ (20 x 13.3)	4 (10.2)	6
CAST ALUMINUM SCOOPS				
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
5280	18 (532.2)	5½ x 3 (14 x 7.6)	—	6
46892	24 (681.9)	8 x 4 (20.3 x 10.2)	—	24
46893	38 (1079.6)	9 x 4¾ (22.9 x 12.1)	—	24
46894	58 (1647.9)	10½ x 5½ (26.7 x 14)	—	20
46895	85 (2415.1)	12 x 6¼ (30.5 x 15.9)	—	20

MIXING BOWLS

Mobile Bowl Stands


79302


79301


79818

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

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: 4 11/16" (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 x 7⅞ (54.9 x 20) (dia x h)	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 x 7⅞ (54.9 x 20) (dia x h)	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 x 11½ (77.8 x 29.2) (dia x h)	1

** Round bottom*

Heavy-Duty Stainless Steel Mixing Bowls



- Heavy-gauge 300 series stainless steel with precise capacities
- Concave bottoms sit flat on countertop
- Consistent size and dimensions make nested storage easy
- 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
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 with beaded edge
- Dishwasher safe
- 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

COLANDERS & STRAINERS



Aluminum Colanders

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

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ITEM #	CAPACITY: 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



- All-welded stainless steel 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 with reinforced wire rims for added strength
- Double pan hooks and lacquered wooden handles

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

China Caps



- Stainless steel construction with 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)	OVERALL LENGTH: IN (CM)	CASE LOT
47166	47176	8 (20.3)	8 (20.3)	18 (45.7)	6
47167	47177	9¾ (24.8)	10 (25.4)	20 (50.8)	6
47168	47178	12 (30.5)	12 (30.5)	22 (55.9)	6

Professional Strainer & China Cap Strainer



4605 *4700*

- Hole diameter: 1/16" (0.2 cm)
- 4605 ideal for draining pasta, stocks, or vegetables
- 4700 is equipped with two hooks for hanging over the edge of a stock pot

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ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	CASE LOT
4605	5 (4.7)	11¼ (28.6)	4
4700*	5.5 (5.2)	10¾ (27.3)	4

**NSF® certified*

Professional Sieve

- 16" (40.6 cm) frame
- Use for sifting dry ingredients and as a strainer

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5270 *5270-1* *5270-2*



ITEM #	DESCRIPTION	MESH SIZE	CASE LOT
5270	14 mesh sieve and frame	.018" diameter	1
5270-1	16" sieve frame only	(no screen included)	1
5270142	4 mesh sieve screen only	.035" diameter	1
5270-2	14 mesh screen only	.018" diameter	1
5270182	18 mesh sieve screen only	.015" diameter	1
5270202	22 mesh sieve screen only	.0135" diameter	1

SQUEEZE DISPENSERS

ADDING FLEXIBILITY & VERSATILITY TO YOUR DISPENSING NEEDS



Traex® Squeeze Dispensers COLOR CONFIGURABLE

- Twin Tip™ and Tri Tip™ dispensers allow you to portion condiments more quickly and easily than ever
- 24 oz wide-mouth Color•Mate™ squeeze dispensers available in seven bright, translucent polyethylene colors, allowing you to identify contents and track fill levels at a glance
- Bottles and caps are dishwasher safe
- Bottles are NSF® certified; does not apply to caps

STEP 1

- Locate desired dispenser style in the table below.

STEP 2

- Add desired numerical cap color suffix to replace TT at end of item number (brown 01, red 02, yellow 08, clear 13, blue 44, purple 54, vista green 191). See NOTE below.

STEP 3

- For 24 oz wide-mouth Color•Mate™ squeeze dispensers, add desired numerical bottle and cap color suffix to replace BB and TT after the dash (-) (brown 01, red 02, yellow 08, clear 13, blue 44, purple 54, vista green 191). If both bottle and cap are the same color, the last two digits get dropped.

NOTE: When building an item number, the bottle color is indicated by the first 2 digits (BB) after the dash (-) and the cap color is the last two digits (TT) (e.g., 2808-1344 indicates a clear bottle with a blue cap). If both bottle and cap colors are the same color, the last two digits get dropped (e.g., 2808-13 indicates a clear bottle with a clear cap).

BOTTLE COLORS – "BB"

Stock Color•Mate™ Translucent Bottles*



01 brown *02 red* *08 yellow* *13 clear* *44 blue* *54 purple* *191 vista green*

TOP COLORS – "TT"

Stock Color•Mate™ Tops



01 brown *02 red* *08 yellow* *13 clear* *44 blue* *54 purple* *191 vista green*

**Only available for 24 oz wide-mouth Color•Mate™ dispensers*



4916-1344 *4924C-02* *2208-1354* *2224-1308* *3316-13191* *3324-1302*

ITEM #	DESCRIPTION	BOTTLE COLOR	TOP COLOR	CAPACITY OZ (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
COLOR•MATE™ SQUEEZE DISPENSERS							
2808-13TT	Single tip standard bottle opening dispenser	Clear	Select	8 (.24)	7¼ (18.4)	2 (5.1)	12
2812-13TT	Single tip standard bottle opening dispenser	Clear	Select	12 (.35)	7¼ (18.4)	2⅜ (6)	12
4916-13TT	Single tip wide-mouth bottle opening Color•Mate™ dispenser	Clear	Select	16 (.47)	7⅝ (19.4)	2 15/16 (7.5)	12
4924-13TT	Single tip wide-mouth bottle opening Color•Mate™ dispenser	Clear	Select	24 (.71)	10¼ (26)	2 15/16 (7.5)	12
4924C-BBTT**	Single tip wide-mouth bottle opening Color•Mate™ dispenser	Select	Select	24 (.71)	10¼ (26)	2 15/16 (7.5)	12
4932-13TT	Single tip wide-mouth bottle opening Color•Mate™ dispenser	Clear	Select	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
TWIN TIP™ STANDARD SQUEEZE DISPENSERS							
2208-13TT	Twin Tip™ standard bottle opening dispenser	Clear	Select	8 (.24)	7¼ (18.4)	2 (5.1)	12
2212-13TT	Twin Tip™ standard bottle opening dispenser	Clear	Select	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2224-13TT	Twin Tip™ standard bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
TWIN TIP™ & TRI TIP™ WIDE-MOUTH SQUEEZE DISPENSERS							
2316-13TT	Twin Tip™ wide-mouth bottle opening dispenser	Clear	Select	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
2324C-BBTT	Twin Tip™ wide-mouth bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
2332-13TT	Twin Tip™ wide-mouth bottle opening dispenser	Clear	Select	32 (.95)	10 (25.4)	3⅜ (8.6)	12
3316-13TT	Tri Tip™ wide-mouth bottle opening dispenser	Clear	Select	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
3324-13TT	Tri Tip™ wide-mouth bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
3324C-BBTT**	Tri Tip™ wide-mouth bottle opening dispenser	Select	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
3332-13TT	Tri Tip™ wide mouth bottle opening dispenser	Clear	Select	32 (.95)	10 (25.4)	3⅜ (8.6)	12

Note: All items sold by case lot only Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable
***Only 24 oz capacity wide-mouth bottles are available in translucent colors; all other bottles are only available in clear or stated opaque colors*

Traex® Squeeze Dispensers STANDARD



- Portion condiments more quickly and more easily than ever
- FlowCut™ squeeze dispensers have a patented silicon valve flip top allowing easy squeezing and dispensing with the bottle upside down
- Standard dispensers are a staple of many restaurants the world over
- Bottles and caps are dishwasher safe

BOTTLE & TOP COLORS

- *02 red*
- *08 yellow*
- *13 clear*



2808-02 *2908-13* *5324-13* *5232-13* *4916-02* *5116-13* *26120-13* *2813-02* *4914-13* *2822-05*

ITEM #	DESCRIPTION	BOTTLE COLOR	TOP COLOR	CAPACITY OZ (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
STANDARD SQUEEZE DISPENSERS							
2808-02	Single tip standard bottle opening dispenser	Red	Red	8 (.24)	7¼ (18.4)	2 (5.1)	12
2808-08	Single tip standard bottle opening dispenser	Yellow	Yellow	8 (.24)	7¼ (18.4)	2 (5.1)	12
2808-13	Single tip standard bottle opening dispenser	Clear	Clear	8 (.24)	7¼ (18.4)	2 (5.1)	12
2812-02	Single tip standard bottle opening dispenser	Red	Red	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2812-08	Single tip standard bottle opening dispenser	Yellow	Yellow	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2812-13	Single tip standard bottle opening dispenser	Clear	Clear	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2908-13	Closeable single tip standard bottle opening dispenser*	Clear	Clear	8 (.24)	7¼ (18.4)	2 (5.1)	12
2912-13	Closeable single tip standard bottle opening dispenser*	Clear	Clear	12 (.35)	7¼ (18.4)	2⅜ (6)	12
5224-13	Single tip standard bottle opening dispenser	Clear	Clear	24 (.71)	9⅝ (24.4)	2⅞ (7.3)	12
5324-13	Closeable single tip standard bottle opening dispenser*	Clear	Clear	24 (.71)	9⅝ (24.4)	2⅞ (7.3)	12
5232-13	Single tip standard bottle opening dispenser	Clear	Clear	32 (.95)	9⅝ (24.4)	3¼ (8.3)	12
WIDE-MOUTH SQUEEZE DISPENSERS							
4916-02	Single tip wide-mouth bottle opening dispenser	Red	Red	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
4916-08	Single tip wide-mouth bottle opening dispenser	Yellow	Yellow	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
4916-13	Single tip wide-mouth bottle opening dispenser	Clear	Clear	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
4924-02	Single tip wide-mouth bottle opening dispenser	Red	Red	24 (.71)	10¼ (26)	2⅞ (7.3)	12
4924-08	Single tip wide-mouth bottle opening dispenser	Yellow	Yellow	24 (.71)	10¼ (26)	2⅞ (7.3)	12
4924-13	Single tip wide-mouth bottle opening dispenser	Clear	Clear	24 (.71)	10¼ (26)	2⅞ (7.3)	12
4932-02	Single tip wide-mouth bottle opening dispenser	Red	Red	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
4932-08	Single tip wide-mouth bottle opening dispenser	Yellow	Yellow	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
4932-13	Single tip wide-mouth bottle opening dispenser	Clear	Clear	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
5116-13	Closeable single tip wide-mouth bottle opening dispenser	Clear	Clear	16 (.47)	7¼ (18.4)	2 15/16 (7.5)	12
5124-13	Closeable single tip wide-mouth bottle opening dispenser	Clear	Clear	24 (.71)	10¼ (26)	2⅞ (7.3)	12
5132-13	Closeable single tip wide-mouth bottle opening dispenser	Clear	Clear	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
FLOWCUT™ SQUEEZE DISPENSERS**							
26120-13	FlowCut™ top standard bottle opening dispenser	Clear	White	12 (.35)	6⅜ (16.2)	2 7/16 (6.2)	12
26240-13	FlowCut™ top standard bottle opening dispenser	Clear	White	24 (.71)	8⅞ (22.5)	2 15/16 (7.5)	12
26320-13	FlowCut™ top standard bottle opening dispenser	Clear	White	32 (.95)	9 (22.9)	3⅜ (8.6)	12

Note: All items sold by case lot only *Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable*
**Closeable single tip caps are available only in clear **FlowCut™ tops are available only in white*

Traex® Wide-Mouth Squeeze Bottle Converter Kits

- Allow standard-size FlowCut™ and Twin Tip™ caps to be used on wide-mouth bottles
- Bottles and caps are dishwasher safe



49241-1305 *22016-13* *22024-13*

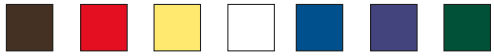
ITEM #	DESCRIPTION	CAPACITY: OZ (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
49241-1305	FlowCut™ cap, clear converter, and clear bottle	24 (.71)	8⅞ (22.5)	2 15/16 (7.5)	12
22016-13	Twin Tip™ cap, clear converter, and clear bottle	16 (.47)	6⅝ (16.9)	2 15/16 (7.5)	12
22024-13	Twin Tip™ cap, clear converter, and clear bottle	24 (.71)	8⅞ (22.5)	2 15/16 (7.5)	12
4901-13	Wide-mouth top converter – converts wide-mouth bottle openings to fit standard tops, clear				12

Note: All items sold by case lot only *Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable*

Traex® Squeeze Dispenser Replacement Caps

- Replacement cap adds flexibility and versatility
- Sold in case lots only
- Caps are dishwasher safe

STOCK COLOR•MATE™ CAPS & STANDARD BOTTLES "TT"



01 brown *02 red* *08 yellow* *13 clear* *44 blue* *54 purple* *191 vista green*

NOTE: Select color by adding color suffix (TT) at the end of product (brown 01, red 02, yellow 08, clear 13, blue 44, purple 54, vista green 191)



2813-08 *2814-13* *2200-13* *2822-05* *2300-13* *3300-XX* *4913-191* *4914-13* *4901-13*

ITEM #	DESCRIPTION	TOP COLOR	FITS	CASE LOT
REPLACEMENT CAPS FOR STANDARD DISPENSERS				
2813-**TT**	Single tip standard bottle opening top	Select	8 - 32 oz bottles	12
2814-13*	Closeable single tip standard bottle opening top	Clear	8 - 32 oz bottles	12
2200-**TT**	Twin Tip™ standard bottle opening top	Select	8 - 32 oz bottles	12
2822-05**	FlowCut™ top standard bottle opening top	White	8 - 32 oz bottles	12
REPLACEMENT CAPS FOR WIDE-MOUTH DISPENSERS				
2300-**TT**	Twin Tip™ wide-mouth bottle opening top	Select	16, 24, & 32 oz. bottles	12
3300-**TT**	Tri Tip™ wide-mouth bottle opening top	Select	16, 24, & 32 oz. bottles	12
4913-**TT**	Single tip wide-mouth bottle opening top	Select	16, 24, & 32 oz. bottles	12
4914-13	Closeable single tip wide-mouth bottle opening top	Clear	16, 24, & 32 oz. bottles	12
4901-13	Wide-mouth top converter – converts wide-mouth bottle openings to fit standard tops	Clear	16, 24, & 32 oz. bottles	12

Note: All items sold by case lot only **Only available in clear* ***Only available in white* *Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable*

Slim-Profile Squeeze Dispensers

- No-drip design helps prevent table and counter messes
- Designed for use with item 56116 bottle holder
- Low-density polyethylene
- Ship complete with bottle and cap
- Bottles and caps are dishwasher safe

USMADE



52064 *52065* *52063*

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
52063	Clear	12 (354)	8⅛ (20.6)	2¼ (5.7)	12
52064	Red	12 (354)	8⅛ (20.6)	2¼ (5.7)	12
52065	Yellow	12 (354)	8⅛ (20.6)	2¼ (5.7)	12

Note: All items sold by case lot only *Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable*

Sauce Dispenser Holder



Holder will not accommodate any Traex® squeeze dispensers

- Designed to be dropped into ⅓ size opening in counter
- Accommodates two slim-profile 12 oz squeeze dispensers
- Containers can be placed tip down, ensuring product will drain to the tip, ready to serve
- Attached drip pan will catch leaks

ITEM #	DESCRIPTION	CASE LOT
56116	Squeeze bottle holder	6

Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable

Traex® Dripcut® Dredges

- Storage cap (4902-TT) allows accurate tracking of ingredients using FIFO (First In First Out) procedure and safe storage in same dispenser container

ITEM # 4902- COLORS ONLY:

Add two-digit color suffix after dash (TT)

01 brown *02 red* *08 yellow* *13 clear* *44 blue* *54 purple* *191 vista green*



4907-08

4908-01



4906-32



4905-191



4961-13191

ITEM #	DESCRIPTION	HOLE DIAMETER: IN (CM)	CAPACITY: OZ (L)	DIMENSIONS: IN (CM)	CASE LOT
4961-13191	Clear dredge w/fine green lid	0.055 (.14)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4961-1332	Clear dredge w/medium beige lid	0.1 (.25)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4961-1308	Clear dredge w/large yellow lid	0.18 (.46)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4961-1301	Clear dredge w/extra large brown lid	0.37 (.94)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4905-191	Fine green replacement lid	0.055 (.14)	—	—	12
4906-32	Medium beige replacement lid	0.1 (.25)	—	—	12
4907-08	Large yellow replacement lid	0.18 (.46)	—	—	12
4908-01	Extra large brown replacement lid	0.37 (.94)	—	—	12
4902-TT	Wide mouth indicator lid – select color from chart above	—	—	—	12

Note: Traex® DripCut® Dredges sold in case lots only

Note: Squeeze dispensers and lids are dishwasher safe but not microwaveable

Aluminum and Stainless Steel Dredges

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



68183 *68184*

ITEM #	DESCRIPTION	HOLE DIAMETER: IN (CM)	CAPACITY: OZ (L)	OVERALL SIZE: IN (CM)	GAUGE	CASE LOT
ALUMINUM DREDGES						
68181	Large hole without handle	.075 (.19)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
68182	Large hole with handle	.075 (.19)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
68183	Small hole without handle	.047 (.12)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
68184	Small hole with handle	.047 (.12)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
STAINLESS STEEL DREDGES						
T1041P	With handle	.07 (.17)	10 (295.7)	2.69 x 3.63 (68.3 x 92.1)	24	12
T1042P	Without handle	.078 (.19)	10 (295.7)	2.69 x 4.13 (68.3 x 104.8)	24	12

Traex® Sauce Boss® Portion Control Dispenser



- Settings from ½ oz to 1/32 oz
- Position adjustment is easy; pull the cam pin and rotate the cam to the desired setting
- Clear lid helps reduce the risk of food contamination

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	CASE LOT
2800-31	Sauce Boss® with legs, 6⅛" x 10⅞" x 7½" (15.6 X 27.6 X 19.1 cm)	48 (1.4)	1
2802	Sauce Boss® parts kit includes octagonal cam pin, octagonal cam, trigger pin, trigger, dispenser bar, piston, check valve, cylinder, octagonal yellow auxiliary cam, and spring		1

Traex® Batter Boss® Portion Control Dispenser



- 8 portion control settings dispense 1-3 oz
- Position adjustment is easy; pull the cam pin and rotate the cam to the desired setting
- Clear lid helps reduce the risk of food contamination
- Not recommended for chunky batters

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	CASE LOT
2803-18	Batter Boss® with legs, 6⅛" x 10⅞" x 7½" (15.6 X 27.6 X 19.1 cm)	48 (1.4)	1
2805	Batter Boss® parts kit includes octagonal cam pin, octagonal cam, trigger pin, trigger, dispenser bar, piston, check valve, spring support plate, and spring		1

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)	8½ (21.6)	6

Dripcut® Servers with Plastic Jars, Plastic Tops and Chrome Tops



4748-18



2748

- Polyethylene jar
- Available with plastic or chrome-plated top
- *See Buffet and Tabletop Service, page 166, for additional sizes*

ITEM #	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CAP COLORS AVAILABLE	CASE LOT
DRIPCUT® SERVERS WITH PLASTIC JARS AND PLASTIC TOPS				
632-**TT**	32 (.95)	4⅛ x 2¾ x 6⅞ (10.3 X 7 X 16.4)	01, 02, 05, 18	6
4748-**TT**	48 (1.42)	5 x 2¾ x 7¼ (12.7 X 7 X 18.4)	01, 02, 05, 06*, 18	6
4864-**TT**	64 (1.89)	5⅜ x 2⅝ x 8½ (13.7 X 6.7 X 21.6)	05, 18	6
DRIPCUT® SERVERS WITH PLASTIC JARS AND CHROME-PLATED TOPS				
2748	48 (1.42)	5 x 2¾ x 7¼ (12.7 X 7 X 18.4)		6
4064	64 (1.89)	5⅜ x 2⅝ x 8½ (13.7 X 6.7 X 21.6)		6

01 brown
02 red
05 white
06 black
18 almond

To specify cap color when ordering your Dripcut® server, add 2-digit color code suffix (TT) **4748-06 has a minimum order of 480 pieces*

MISCELLANEOUS TOOLS

Flat-Bottom Steak Weights

- Stainless steel
- No crevices to collect food
- Removable silicone handle is heat resistant
- Color-coded removable handles help prevent cross-contamination


50663



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	COLOR	CASE LOT
50661	1.6# NSF®-certified steak weight, red silicone handle	9 x 4¾ (22.9 x 12.1)	Red	12
50665	1.6# steak weight, yellow silicone handle	9 x 4¾ (22.9 x 12.1)	Yellow	12
50662	2.5# NSF®-certified steak weight, red silicone handle	9 x 4¾ (22.9 x 12.1)	Red	12
50663*	Yellow replacement sleeve	—	Yellow	3
50664*	Red replacement sleeve	—	Red	3

Sold in case lots only

Grid-Bottom Steak Weights

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


47708 47709

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	WEIGHT: LBS (KG)	CASE LOT
47708	Stamped, chrome-plated steel	9 x 4½ (22.9 x 11.4)	2½ (1.13)	12
47709	Cast aluminum	9 x 4¾ (22.9 x 12.1)	1¼ (.57)	12

Meat Tenderizer



- Cast aluminum mallet
- One side has coarse prongs while the other side has 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

Griddle Stone System



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

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47710	Stone only	4 x 3½ x 8 (10.2 x 8.9 x 20.3)	12
47711	Aluminum handle only — fits 47710 stone		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

French Fry Prep Items



- No bending, breaking or food traps

USMADE NSF

ITEM #	DESCRIPTION	HANDLE	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
3672	FryBagger™ scoop	Dual	9 x 8 x 2 (22.9 x 20.3 x 5.1)	6
3670	FryBagger™ scoop	Right	9 x 8 x 2 (22.9 x 20.3 x 5.1)	6
3673	Curly fry bagger	Dual	9 x 8 x 2 (22.9 x 20.3 x 5.1)	6
3681*	Stainless steel rack	—	18 x 10 x 2½ (45.7 x 25.4 x 6.4)	1

** Not NSF® certified*

Food Preparation Brushes

- Pastry brushes have boar bristles



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
458	Flat boar bristle pastry brush	1½ x 8¼ (3.8 x 21)	12
461	Flat boar bristle pastry brush	2 x 9 (5.1 x 22.9)	12
463	Flat boar bristle pastry brush	3 x 9¼ (7.6 x 23.5)	12
457-0	Round boar bristle pastry brush	1 x 12 (2.5 x 30.5)	12
483-0	Butcher block brush	9 x 4 (22.9 x 10.2)	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 (1.6)	6
84750	13 (384.5)	5 (12.7)	5⅜ (13.7)	1½ (3.8)	⅝ (1.6)	6
84760	22¼ (658)	6 (15.2)	6⅜ (16.2)	1½ (3.8)	⅝ (1.6)	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*

Milk Stirrer/Masher

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

USMADE



ITEM #	HANDLE LENGTH: IN (CM)	BLADE DIAMETER: IN (CM)	HOLE DIAMETER: IN (CM)	CASE LOT
92320	26 (66)	5 (12.7)	1⅛ (2.7)	6

Check Holders

- Brushed aluminum
- Keeps checks organized

USMADE



ITEM #	LENGTH: IN (CM)	CASE LOT
2218	18 (45.7)	2
2524	24 (61)	2
2536	36 (91.4)	2
2548	48 (121.9)	2

Pie Markers

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



ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
47050	6-cut	7⅞ (19.5)	6
47052	8-cut	7⅝ (19.4)	6

Egg Slicer



- Heavy-duty, cast aluminum body
- 10 wires

ITEM #	DIAMETER: IN (CM)	CASE LOT
47040	4½ (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	4¾ (12.1)	12

Dripcut® Grater



- Stainless steel
- Convenient handles on all four sides
- Grate, shred, or mince cheese or vegetables

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
SG-200	9 x 4 x 4 (22.9 x 10.2 x 10.2)	6

Rocker Knife



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

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

Stainless Steel Food Containers



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

USMADE NSF

ITEM #	CAPACITY: QT (L)	TOP 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 #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	CASE LOT
59200	Covered ice cream tote or pail	20 (18.9)	9 7/32 x 16 13/16 (24.2 x 42.7)	1
59202	Extra cover for tote pail	—	—	1

Tapered Dairy or Utility Pails

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







ITEM #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	GAUGE	CASE LOT
TAPERED DAIRY PAILS					
58130	Tapered dairy pail	12½ (11.8)	12 x 10 (30.5 x 25.4)	18	3
58160	Tapered dairy pail	14¾ (13.9)	12 x 10⅛ (30.5 x 25.7)	18	3
58161*	Tapered dairy pail	14¾ (13.9)	12 x 10⅛ (30.5 x 25.7)	18	3
58200	Tapered dairy pail	23 (21.8)	14⅞ x 11⅞ (37.8 x 30.2)	18	3
UTILITY PAILS					
59120	Tapered utility pail	13 (12.3)	11⅜ x 9⅜ (28.9 x 23.8)	20	3
59150	Tapered utility pail	16 (15.1)	11⅞ x 9¾ (30.2 x 25.8)	20	3
HOOK-ON PAIL COVER					
58030	Pail cover for 58161, 58130, & 58160			16	3

With side tilting handle

Traex® Safety Mate™ Insta Chill® Food Coolers

- Rapidly chills food
- Wide mouth with tethered cap
- Molded-in hook and fill line
- Durable polycarbonate is dishwasher safe



ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
7024	Insta Chill®	4.2 (4)	23½ x 4 (59.7 x 10.2)	1
7022	Insta Chill®	2.1 (2)	15½ x 4 (39.4 x 10.2)	1
7023	Replacement tethered cap		—	4

Traex® Safety Mate™ Ice Porter™ and Dolly

- Durable, break-resistant plastic for long-lasting use
- Pour spout
- Built-in hook for hanging/draining



ITEM #	DESCRIPTION	CAPACITY: GAL (L)	DIMENSIONS: IN (CM)	CASE LOT
7001*	Ice porter	5.75 (21.8)	18 x 8½ (68.1 x 32.2)	1
7005*	Ice porter	4 (15.1)	14 x 8½ (53 x 32.2)	1
7004	Ice porter lid	—	10 x 8¾ x 2 (37.9 x 33..1 x 7.6)	1
7003	Hanging bracket only	—	—	1
1697	Dolly base	—	21 x 21 (79.5 x 79.5)	1
1698	Dolly handle	—	30 x 20½ (113.6 x 77.6)	1

Made in the USA

Traex® Color•Mate™ Food Storage Boxes

- Affordable and sanitary food storage solution
- Freezer safe
- Dishwasher safe
- Snap-on lids provide 46% increased capacity
- Color coded: red–raw meat, yellow–poultry, blue–seafood, green–produce, white–dairy, purple–allergen

Go to Vollrath.com to learn about using Vollrath color-coded products for HACCP programs.



1535-CXX Combo Sets and Lids



1521-C08



1527-C04



1511-C02



1517-C19



1522-C02



1535BRS6-C19



1500-C04



1500-C04 with 1527-C04



1527-C80 with 1522-C80

ITEM #	PURPLE ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
FOOD BOXES AND COVER				
1521-CXX	1521-C80	5" food box	20 x 15 x 5 (50.8 x 38.1 x 12.7)	6
1527-CXX	1527-C80	7" food box	20 x 15 x 7 (50.8 x 38.1 x 17.8)	6
1511-CXX	1511-C80	5" perforated drain box	20 x 15 x 5 (50.8 x 38.1 x 12.7)	6
1517-CXX	–	7" perforated drain box	20 x 15 x 7 (50.8 x 38.1 x 17.8)	6
1522-CXX*	1522-C80	Cover, recessed	21 x 16 x 1 (53.3 x 40.6 x 2.5)	6
1500-CXX	1500-C80	Snap-on lid	22½ x 15⅝ x 2½ (57.2 x 39.7 x 6.4)	6
1521B-CXX	1521B-C80	5" color food storage box, bulk packed	20 x 15 x 5 (50.8 x 38.1 x 12.7)	150
1527B-CXX	1527B-C80	7" color food storage box, bulk packed	20 x 15 x 7 (50.8 x 38.1 x 17.8)	150
COMBO DRAIN AND BOX SETS				
1551-CXX	–	Combo set includes 5" drain, 5" storage box, & snap-on lid	22½ x 15⅝ x 7½ (57.2 x 39.7 x 19.1)	1
1535-CXX*	1535-C80	Combo set includes 5" drain, 7" storage box, snap-on lid	22½ x 15⅝ x 9½ (57.2 x 39.7 x 24.1)	1
1535BRS6-CXX*	1535BRS6-C80	Bulk combo set includes 7" box, 5" drain, snap lid, & POP sticker	22 x 15½ x 9 (50.8 x 39.4 x 22.9)	30
1501-CXX*	–	Combo set includes 5" drain, 5" storage box, & standard lid	20 x 15 x 6 (50.8 x 38.1 x 15.2)	1
1505-CXX*	–	Combo set includes 5" drain, 7" storage box, & standard lid	20 x 15 x 8 (50.8 x 38.1 x 20.3)	1
1507-CXX*	–	Combo set includes 7" drain, 7" storage box, & standard lid	20 x 15 x 8 (50.8 x 38.1 x 20.3)	1

*Select color by adding color suffix (**XX**) at end of product (red 02, blue 04, white 05, yellow 08, clear 13, green 19)*
** Not available in clear*

Sanitary Drain Box

- Impact-resistant, transparent 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–transparent, 1 each, 52616, 52657, 52422	1
52616	Perforated drain box only–transparent, 20" x 15" x 5" (50.8 x 38.1 x 12.7 cm)	6



BUFFET & TABLETOP SERVICE

From casual continental breakfast to elegant holiday brunches, every meal you serve can look beautiful and taste fresh with the help of Vollrath's tabletop and buffet service line.

vollrath.com/buffet-service

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BUFFET & TABLETOP

Display Service

Designed to look and function great, our display cookware moves from kitchen to buffet line with ease and gives your customers the impression of home-cooked goods.

Pages 169-183



CUBIC DISPLAY BUFFET SYSTEM

Pages 169-174



MIRAMAR® DISPLAY COOKWARE

Pages 175-183

Buffet Service

Our buffet items marry functional design features with elegant styling. Enhance your presentation and rest assured you've chosen durable products.

Pages 184-202



BUFFET & CARVING STATIONS

Pages 184-185



INTRIGUE® INDUCTION CHAFERS

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TRADITIONAL CHAFERS

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CHAFER ACCESSORIES

Pages 198-200



BUFFETWARE

Pages 200-201



BREATH GUARDS

Page 202

Serving Essentials

Transform any table into a serving line with stainless steel serving trays and bowls designed to hold everything from hors d' ouevres to sandwiches and salads.

Pages 203-212



SERVING TRAYS

Pages 203-205



SERVING BOWLS

Pages 206-209



EVEVATION STANDS & RISERS

Page 210



PLATE COVERS

Pages 211-212

Beverage Essentials

Keep the glasses full and your customers happy with our complete line of bar and wine service items.

Pages 213-222



BAR SERVICE
Pages 213-215



WINE SERVICE
Pages 216-218



PITCHERS & CREAMERS
Pages 219-222

Tabletop Essentials

Bring durability, beauty and convenience to every table with our extensive selection of tabletop essentials and accessories.

Pages 223-234



BOWLS & RAMEKINS
Pages 223-224



FLATWARE
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SHAKERS & CADDIES
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CONDIMENT JARS & SERVERS
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SPECIALTY SERVICE ITEMS
Pages 231-232



MISCELLANEOUS SERVICE ITEMS
Pages 233-234

Trays & Signage

Keep service moving quickly and smoothly in your cafeteria setting with our durable trays. Then add navigational signs to your restrooms, exits and more.

Pages 234-237



SERVING TRAYS
Pages 234-235



FAST FOOD COMPARTMENT TRAYS
Page 236



SYMBOL SIGNS
Page 237



CUBIC MODULAR DISPLAY SYSTEM

ADD EFFICIENT SOPHISTICATION TO YOUR BUFFET PRESENTATION WITH THE CUBIC DISPLAY SYSTEM. THE MODERN SLEEK DESIGN OF CUBIC OFFERS LIMITLESS VERSATILITY WITH CONFIGURATION OPTIONS THAT ALLOW YOU TO CREATE THE IDEAL SETUP FOR EVERY OCCASION.

- Height options maximize the serving area
- Lightweight and portable
- Black components enhance all decors
- Melamine bowls available in multiple colors
- Quick assembly
- Stackability provides easy storage
- Accommodates standard-size pans where applicable
- Only the melamine and acrylic bowls are dishwasher safe. To clean other items, wipe down with damp cloth only.

Endless setup options! Visit Vollrath.com/cubic for additional setup suggestions and product lists.



NEW Cubic Cutting Board & Tables

- Varying heights create an interesting vertical buffet presentation

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
V904810	Short height table with small cutting board*	12¾ x 8⅝ x 4¹¹⁄₁₆ (32.5 x 22 x 12)	1
V904820	Medium height table with small cutting board*	12¾ x 8⅝ x 6½ (32.5 x 22 x 16.5)	1
V904890	Tall height table with small cutting board*	12¾ x 8⅝ x 8¼ (32.5 x 22 x 21)	1
V904850	Short height table with full-size cutting board*	20⅞ x 12¾ x 4¹¹⁄₁₆ (53 x 32.5 x 12)	1
V904804	Replacement small hardwood cutting board (fits short, medium, & tall tables)	11½ x 7⁵⁄₁₆ x ⅞ (29.2 x 18.7 x 2.2)	1
V904809	Replacement full-size hardwood cutting board	19⁹⁄₁₆ x 11½ x ⅞ (49.7 x 29.2 x 2.2)	1

** Cutting board included with each table*

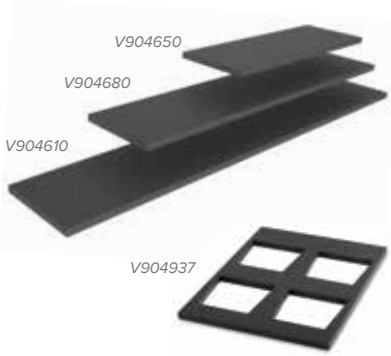


NEW Cubic Shelves & Crossbars

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
V904610	Narrow long shelf	Black	39⅜ x 7 x 9/16 (100 x 18 x 1.5)	1
V904612	Wide long shelf	Black	39⅜ x 13¾ x 9/16 (100 x 35 x 1.5)	1
V904650	Narrow short shelf	Black	19 11/16 x 7 x 9/16 (50 x 18 x 1.5)	1
V904652	Wide short shelf	Black	19 11/16 x 13¾ x 9/16 (50 x 35 x 1.5)	1
V904680	Narrow medium shelf	Black	31½ x 7 x 9/16 (80 x 18 x 1.5)	1
V904682	Wide medium shelf	Black	31½ x 13¾ x 9/16 (80 x 35 x 1.5)	1
V904937	Display template for 4 bowls*	Black	19 11/16 x 14¾ x 9/16 (50 x 37.5 x 1.5)	1
V904950	Short crossbar	Black	19 11/16 x 4⅞ x ¾ (50 x 12.4 x 2)	1
V904975	Display template for 6 bowls*	Black	19 11/16 x 29½ x 9/16 (50 x 75 x 1.5)	1
V904980	Medium crossbar	Black	31½ x 4⅞ x ¾ (80 x 12.4 x 2)	1
V904990	Long crossbar	Black	39⅜ x 4⅞ x ¾ (100 x 12.4 x 2)	1

Designed to accommodate medium-size square melamine bowls (Item V22202–any color)





NEW Cubic Dispensers/Holders

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
V904720	Wood napkin dispenser	Black	8⅝ x 8⅝ x 2⅛ (22 x 22 x 5.5)	1
V904721	Stainless steel tea & sugar bag holder insert only		7¾ x 7¾ x 1 15/16 (19.8 x 19.8 x 4.9)	1
V904725	Stainless steel tea & sugar bag holder insert with wood base		8⅝ x 8⅝ x 2⅛ (22 x 22 x 5.5)	1





Visit Vollrath.com/cubic to download product reference guide.



NEW Cubic Support Cubes & Lids

- Stack multiple cubes (up to 3 high) to create additional vertical display space



V904600

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
V904600	Stackable support cube with lid	Black	9 1/16 x 9 1/16 x 6 1/2 (23 x 23 x 16.5)	1
V904660	Replacement lid for stackable support cube	Black	9 1/16 x 9 1/16 x 3/16 (23 x 23 x 1.5)	1

NEW Cubic Beverage Dispenser & Accessories

- Designed for use with cold beverages
- Fill the center stainless steel tube with ice cubes to keep beverages cold without watering them down



V904801



V904806



V904807



V904800

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H) IN (CM)	CAPACITY QT (L)	CASE LOT
V904800	Beverage dispenser assembly		9 1/16 x 15 5/16 x 19 5/16 (23 x 39 x 49.1)	6 3/4 (6)	1
V904801	Cube holder for beverage dispenser	Black	9 1/16 x 9 1/16 x 8 1/2 (23 x 23 x 21.5)	—	1
V904806	Drain base & grate for beverage dispenser	Black	9 1/16 x 7 1/2 x 3/4 (23 x 19 x 2)	—	1
V904807	Acrylic beverage dispenser with lid		8 5/8D x 11 1/8H (22 x 28)	6 3/4 (6)	1

NEW Cubic Cutting Boards, Platter & Wood Base





V22161



V904141



V904500

V904200 wood base shown with V904146 bread board and V904300 acrylic lid. Order each item separately.

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
V904141	Hardwood display/cutting board*		19 9/16 x 11 1/2 (50 x 29.2)	1
V904146	Wood bread cutting/display board		20 7/16 x 12 3/8 (52 x 31.5)	1
V904200	Full-size wood base	Black	22 7/16 x 14 9/16 x 5 11/16 (57 x 37 x 14.5)	1
V904300	Full-size acrylic roll top lid		22 7/16 x 14 9/16 x 6 7/8 (57 x 37 x 17.5)	1
V904500	Cold pack**		18 11/16 x 10 7/8 x 1 3/16 (47.5 x 27.7 x 3)	1
V22161	Melamine slate/granite display platter		20 7/8 x 12 3/4 (53 x 32.5)	3

** V904141 (cutting board) needs to be used with the 30002 pan*
***V904500 (cold pack) needs to be used with the 30012 pan*

NEW Melamine Pedestal Bowls



- Durable melamine bowls in a variety of sizes
- Designed to complement the cubic display system
- Dishwasher safe

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (D X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V22171	Small fluted melamine pedestal bowl	White	8 1/16 x 3 3/4 (20.5 x 9.5)	15/16 (0.9)	3
V22172	Medium fluted melamine pedestal bowl	White	9 5/8 x 4 1/8 (24.5 x 10.5)	1 1/8 (1.1)	3
V22173	Large fluted melamine pedestal bowl	White	11 1/16 x 4 11/16 (28 x 12)	2 1/16 (1.9)	3

NEW Clear Acrylic Bowls



- See-through acrylic bowls put the focus on the food product
- Ideal for brightly colored fruits or other colorful foods

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CAPACITY: QT (L)	CASE LOT
V927000	Large round acrylic bowl	10 1/8 x 6 3/16 (25.8 x 15.8)	4.23 (4)	1
V928000	Large square acrylic bowl	11 3/16 x 11 3/16 x 4 7/8 (28.5 x 28.5 x 12.4)	4.23 (4)	3
V928001	Small square acrylic bowl	5 3/4 x 5 3/4 x 2 3/4 (14.7 x 14.7 x 7)	0.63 (0.6)	6

NEW Cooling Plates



- Simply place in freezer overnight for hours of cold service
- Use the plate to serve cheese, cold meats, sushi, smoked fish, and more
- Use with the full-size clear acrylic roll top lid for added safety and cold containment
- Place single-serving bowls or juice glasses on top of the plate to help maintain proper food temperature

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
V903001	Full-size stainless steel cooling plate	20 7/8 x 12 3/4 (53 x 32.5)	1
V903002	Half-size stainless steel cooling plate	12 3/4 x 10 7/16 (32.5 x 26.5)	1
V904300	Full-size acrylic roll top lid	22 7/16 x 14 9/16 x 6 7/8 (57 x 37 x 17.5 CM)	1

NEW Cubic Accessories



- Use the card holder to display menu items and food types
- Tiered stand ideal for serving multiple food products when space is limited

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
V20072	Acrylic card holder	2 5/16 x 2 5/16 (6 x 6)	1
V9047900*	Tiered wood stand for 2/3 pans	25 5/8 x 14 15/16 x 23 1/4 (65.1 x 38 x 59.1)	1

** Accommodates 2/3 size pans or other fractional-size pans up to 2 1/2" deep for top and middle shelf and up to 1 1/4" deep for bottom shelf. Order separately.*

NEW Square Melamine Bowls



- Durable melamine bowls in a variety of sizes and colors – add pizazz to your buffet lineup
- Dishwasher safe

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V22211	XXS bowl	White	2¾ x 2¾ x 1⅝ (7 x 7 x 4.2)	⅛ (0.09)	24
V22200	XS bowl	White	3½ x 3½ x 2⅛ (9 x 9 x 5.5)	⅛ (0.15)	12
V22201	Small bowl	White	5⅛ x 5⅛ x 2¾ (13 x 13 x 7)	⅝ (0.6)	6
V22202	Medium bowl*	White	7 1/16 x 7 1/16 x 3 5/16 (18 x 18 x 8.5)	1 3/16 (1.5)	6
V22203	Large bowl	White	9½ x 9½ x 3 15/16 (24 x 24 x 10)	3 3/16 (3)	3
V22204	XL bowl	White	11 13/16 x 11 13/16 x 4½ (30 x 30 x 11.5)	½ (0.5)	3

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V2220020	XS bowl	Black	3½ x 3½ x 2⅛ (9 x 9 x 5.5)	⅛ (0.15)	12
V2220220	Medium bowl*	Black	7 1/16 x 7 1/16 x 3 5/16 (18 x 18 x 8.5)	1 3/16 (1.5)	6
V2220320	Large bowl	Black	9½ x 9½ x 3 15/16 (24 x 24 x 10)	3 3/16 (3)	3



ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V2220030	XS bowl	Blue	3½ x 3½ x 2⅛ (9 x 9 x 5.5)	⅛ (0.15)	12
V2220230	Medium bowl*	Blue	7 1/16 x 7 1/16 x 3 5/16 (18 x 18 x 8.5)	1 3/16 (1.5)	6
V2220330	Large bowl	Blue	9½ x 9½ x 3 15/16 (24 x 24 x 10)	3 3/16 (3)	3



ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V2220040	XS bowl	Red	3½ x 3½ x 2⅛ (9 x 9 x 5.5)	⅛ (0.15)	12
V2220240	Medium bowl*	Red	7 1/16 x 7 1/16 x 3 5/16 (18 x 18 x 8.5)	1 3/16 (1.5)	6
V2220340	Large bowl	Red	9½ x 9½ x 3 15/16 (24 x 24 x 10)	3 3/16 (3)	3



ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V2220050	XS bowl	Yellow	3½ x 3½ x 2⅛ (9 x 9 x 5.5)	⅛ (0.15)	12
V2220250	Medium bowl*	Yellow	7 1/16 x 7 1/16 x 3 5/16 (18 x 18 x 8.5)	1 3/16 (1.5)	6
V2220350	Large bowl	Yellow	9½ x 9½ x 3 15/16 (24 x 24 x 10)	3 3/16 (3)	3



ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CAPACITY QT (L)	CASE LOT
V2220070	XS bowl	Green	3½ x 3½ x 2⅛ (9 x 9 x 5.5)	⅛ (0.15)	12
V2220270	Medium bowl*	Green	7 1/16 x 7 1/16 x 3 5/16 (18 x 18 x 8.5)	1 3/16 (1.5)	6
V2220370	Large bowl	Green	9½ x 9½ x 3 15/16 (24 x 24 x 10)	3 3/16 (3)	3



** Medium bowl fits into cubic display templates*

ADD EFFICIENT SOPHISTICATION TO YOUR BUFFET PRESENTATION WITH THE CUBIC DISPLAY SYSTEM. THE MODERN SLEEK DESIGN OF CUBIC OFFERS LIMITLESS VERSATILITY WITH CONFIGURATION OPTIONS THAT ALLOW YOU TO CREATE THE IDEAL SETUP FOR EVERY OCCASION.





MIRAMAR®
DISPLAY COOKWARE

GIVE THE IMPRESSION OF A HOME-COOKED MEAL WITH AN ELEGANT PRESENTATION.

INDUCTION ELECTRIC GAS

- Extremely durable – thick 3-ply construction provides induction compatibility and will last a lifetime
- Cookware items have satin-finished interior and exterior with mirror-finished handles
- Au Gratins, Food Pans, and French Oven have full mirrored finish
- Unique handle design allows for easy removal from templates
- Handle design serves as a convenient cover rest on Casseroles, Sauté Pan and French Omelet Pan
- Use in any typical display areas: heated shelves, steam table with templates and induction ranges ... but with quality seen only in commercial cookware.


49411

Miramar® Casseroles

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49410	Casserole 3 qt with low dome cover	3 (2.9)	7⅞ (20)	7⅞ (20)	3¾ (9.5)	1
49411	Casserole 5 qt with low dome cover	5 (4.8)	9½ (24.1)	9½ (24.1)	4⅞ (11.3)	1
49441 **NEW**	Casserole 7 qt with low dome cover	7 (6.6)	10⁵⁄₁₆ (26.2)	10⁵⁄₁₆ (26.2)	5⁷⁄₁₆ (13.8)	1


49420

NEW Miramar® Oval Au Gratins

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49420	Oval au gratin 10"	1¹³⁄₁₆ (1.7)	10 (25.4)	7½ (19.1)	2⅛ (5.2)	1
49412*	Oval au gratin 12"	2⅝ (2.5)	12 (30.5)	8½ (21.6)	2 (5.1)	1
49452 **NEW**	Oval au gratin 12"	5.1 (4.9)	12 (30.5)	8½ (21.6)	4 (10.2)	1
49442 **NEW**	Oval au gratin 16"	3¾ (3.5)	16 (40.6)	9 (22.9)	2 (5.1)	1
49445 **NEW**	Oval au gratin 16"	7⁵⁄₁₅ (6.9)	16 (40.6)	9 (22.9)	4 (10.2)	1


49416


49413

Miramar® Sauté Pans

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49416	Sauté pan 8"	1¼ (1.2)	8 (20.3)	8 (20.3)	2 (5.1)	1
49413	Sauté pan 10"	2¼ (2.1)	10¼ (26)	10¼ (26)	1⅞ (4.8)	1


49417


49424

Miramar® French Omelet Pans

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49417	French omelet pan 8"	1¾ (1.7)	8 (20.3)	8 (20.3)	2⅜ (6)	1
49424	French omelet pan 10"	3⅛ (2.9)	10¼ (26)	10¼ (26)	2⅜ (6)	1

Miramar® Stir Fry Cookware


49418


49428

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49418	Stir fry pan 12"	5 3/16 (4.9)	11 7/8 (30.2)	11 7/8 (30.2)	3 11/16 (9.4)	1
49428	Stir fry server 13"	6 5/16 (6)	12 5/8 (32.1)	12 5/8 (32.1)	3 5/8 (9.2)	1

Miramar® Brazier Pan


49425

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49425	Brazier pan 12"	6 5/16 (6)	11 13/16 (30)	11 13/16 (30)	3 1/2 (8.9)	1

Miramar® Sauce Pans


49430


49414

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49430	Sauce pan 1 qt	1 (0.9)	5 1/2 (14)	5 1/2 (14)	2 11/16 (6.8)	1
49414	Sauce pan 2 qt	2 (1.9)	6 1/4 (15.9)	6 1/4 (15.9)	3 3/4 (9.5)	1

Miramar® Food Pans


49432


49433

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49434	Small food pan w/o handle	2.8 (2.6)	11.6 (29 1/2)	9.3 (23.6)	2 (5.1)	1
49435	Small food pan w/ handle	2.8 (2.6)	11.6 (29 1/2)	9.3 (23.6)	2 (5.1)	1
49432	Large food pan w/o handle	4.6 (4.4)	14.7 (37.3)	11.8 (30)	2 (5.1)	1
49433	Large food pan w/ handle	4.6 (4.4)	14.7 (37.3)	11.8 (30)	2 (5.1)	1

Miramar® French Oven


49431

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49431	French oven 7 qt w/ cover	7 (6.6)	14.3 (36.3)	11.1 (28.2)	3.8 (9.7)	1

Miramar® Dome Covers


49429


49415

ITEM #	DESCRIPTION	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49429	High dome cover 13" fits 49428	14 (35.6)	14 (35.6)	4 1/4 (12)	1
49426	High dome cover 12" fits 49418 and 49425	12 3/4 (32.4)	12 3/4 (32.4)	4 (10.2)	1
49415	Low dome cover fits 49414	6 5/8 (16.8)	6 5/8 (16.8)	2 (5.1)	1
49427	Low dome cover fits 49430	5 7/8 (14.9)	5 7/8 (14.9)	2 (5.1)	1
49419	Low dome cover 8" fits 49416 and 49417	8 (20.3)	8 (20.3)	2 (5.1)	1
49423	Low dome cover 10" fits 49413 and 49424	10 3/4 (27.3)	10 3/4 (27.3)	2 (5.1)	1



MIRAMAR® COOKWARE TEMPLATES

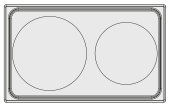
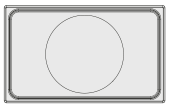
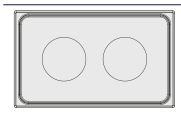
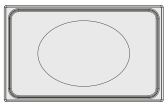
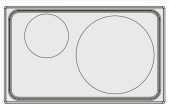
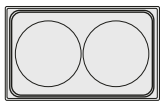
- All templates are made to order unless otherwise noted with an asterisk – please allow 3 weeks for production



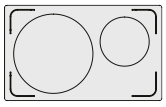
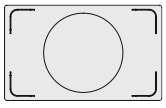
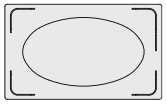
USMADE

Single-Size Templates

OVERALL DIMENSIONS 21⅛" X 12¾" (53.6 X 32.4 CM)

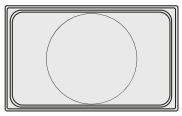
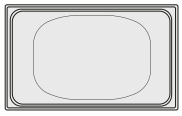
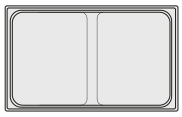
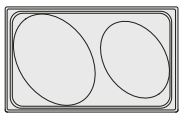
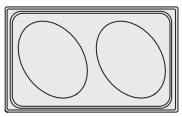
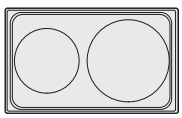
	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8242014*		One large and one small round, stainless steel plain	(1) 49411 and (1) 49410	1
	8242016		One large and one small round, stainless steel satin edge	(1) 49411 and (1) 49410	1
	8242010		One large and one small round, night sky	(1) 49411 and (1) 49410	1
	8242020		One large and one small round, white stone	(1) 49411 and (1) 49410	1
	8242114		One large round, stainless steel plain	(1) 49424	1
	8242116		One large round, stainless steel satin edge	(1) 49424	1
	8242110		One large round, night sky	(1) 49424	1
	8242120		One large round, white stone	(1) 49424	1
	8242214		Two small round, stainless steel plain	(2) 49430	1
	8242216		Two small round, stainless steel satin edge	(2) 49430	1
	8242314		One large oval, stainless steel plain	(1) 49412 or 49452	1
	8242316		One large oval, stainless steel satin edge	(1) 49412 or 49452	1
	8242310		One large oval, night sky	(1) 49412 or 49452	1
	8242320		One large oval, white stone	(1) 49412 or 49452	1
	8242414		One large and one small round, stainless steel plain	(1) 49430 and (1) 49424	1
	8242416		One large and one small round, stainless steel satin edge	(1) 49430 and (1) 49424	1
	8242514*		Two large rounds, stainless steel plain	(2) 49411	1
	8242516		Two large rounds, stainless steel satin edge	(2) 49411	1

In stock. For all other templates, please allow 3 weeks for production.

	ITEM #	COLOR	DESCRIPTION	ACCOMMODATES	CASE LOT
	8243414		One large and one small round, stainless steel	(1) 49441 and (1) 49414	1
	8243416		One large and one small round, stainless steel satin edge	(1) 49441 and (1) 49415	1
	8243410		One large and one small round, night sky	(1) 49441 and (1) 49416	1
	8243420		One large and one small round, white stone	(1) 49441 and (1) 49417	1
	8243418		One large and one small round, solid black	(1) 49441 and (1) 49418	1
	8243422		One large and one small round, brown granite	(1) 49441 and (1) 49419	1
	8243424		One large and one small round, grey granite	(1) 49441 and (1) 49420	1
	8243514		One large round, stainless steel	(1) 49441	1
	8243516		One large round, stainless steel satin edge	(1) 49441	1
	8243510		One large round, night sky	(1) 49441	1
	8243520		One large round, white stone	(1) 49441	1
	8243518		One large round, solid black	(1) 49441	1
	8243522		One large round, brown granite	(1) 49441	1
	8243524		One large round, grey granite	(1) 49441	1
	8243614		One large oval, stainless steel	(1) 49442 or (1) 49445	1
	8243616		One large oval, stainless steel satin edge	(1) 49442 or (1) 49445	1
	8243610		One large oval, night sky	(1) 49442 or (1) 49445	1
	8243620		One large oval, white stone	(1) 49442 or (1) 49445	1
	8243618		One large oval, solid black	(1) 49442 or (1) 49445	1
	8243622		One large oval, brown granite	(1) 49442 or (1) 49445	1
	8243624		One large oval, grey granite	(1) 49442 or (1) 49445	1

Single-Size Templates, Continued

OVERALL DIMENSIONS 21⅛" X 12¾" (53.6 X 32.4 CM)

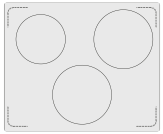
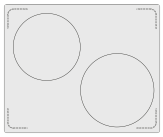
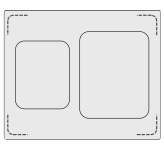
	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8242614*		One large round, stainless steel plain	(1) 49418	1
	8242616		One large round, stainless steel satin edge	(1) 49418	1
	8242610		One large round, night sky	(1) 49418	1
	8242620		One large round, white stone	(1) 49418	1
	8242714*		One French oven pan, stainless steel plain	(1) 49431	1
	8242716		One French oven pan, stainless steel satin edge	(1) 49431	1
	8242710		One French oven pan, night sky	(1) 49431	1
	8242720		One French oven pan, white stone	(1) 49431	1
	8242814*		One small food pan, stainless steel plain	(1) 49435	1
	8242816		One small food pan, stainless steel satin edge	(1) 49435	1
	8242810		One small food pan, night sky	(1) 49435	1
	8242820		One small food pan, white stone	(1) 49435	1
	8242914*		One large food pan, stainless steel plain	(1) 49433 or (1) 49432	1
	8242916		One large food pan, stainless steel satin edge	(1) 49433 or (1) 49432	1
	8243014*		Two small food pans, stainless steel plain	(2) 49435	1
	8243016		Two small food pans, stainless steel satin edge	(2) 49435	1
	8243114*		One large and one medium oval, stainless steel plain	(1) 49420 and (1) 49412	1
	8243116		One large and one medium oval, stainless steel satin edge	(1) 49420 and (1) 49412	1
	8243214*		Two medium oval, stainless steel plain	(2) 49420	1
	8243216		Two medium oval, stainless steel satin edge	(2) 49420	1
	8243216		Two medium oval, solid black	(2) 49420	1
	8243220		Two medium oval, white stone	(2) 49420	1
	8243314		One large and one medium round, stainless steel plain	(1) 49424 and (1) 49417	1
	8243316		One large and one medium round, stainless steel satin edge	(1) 49424 and (1) 49417	1

**In stock. For all other items, please allow 3 weeks for production.*

Double-Size Templates

Visit Vollrath.com to view the Miramar® Template Configurator.

OVERALL DIMENSIONS 21⅛" X 25⅝" (53.6 X 65 CM)

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8250614		Three rounds, stainless steel plain	(1) 49410, (1) 49413, and (1) 49411	1
	8250616		Three rounds, stainless steel satin edge	(1) 49410, (1) 49413, and (1) 49411	1
	8250714		Two large rounds, stainless steel plain	(1) 49425 and (1) 49418	1
	8250716		Two large rounds, stainless steel satin edge	(1) 49425 and (1) 49418	1
	8250814		One large and one small food pan, stainless steel plain	(1) 49435 and (1) 49433 or (1) 49432	1
	8250816		One large and one small food pan, stainless steel satin edge	(1) 49435 and (1) 49433 or (1) 49432	1



MIRAMAR® CONTEMPORARY PANS

Miramar® Contemporary Steam Table Pans & Lids



- Snap-on lid eliminates the need for plastic wrap and other aids in food prep
- Clear polypropylene provides great food visibility
- Stackable for easy storage in coolers
- Dishwasher safe
- Decorative options to dress up your buffet
- High-quality stainless steel, brushed finish

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
40003	5¾ x 5¾ brushed stainless steel pan	1 (.9)	5¾ x 5¾ x 4¾ (14.6 x 14.6 x 12.1)	1
40004	5¾ x 11½ brushed stainless steel pan	2.5 (2.4)	5¾ x 11½ x 4¾ (14.6 x 29.2 x 12.1)	1
40005	11½ x 9¼ brushed stainless steel pan	4.5 (4.3)	11½ x 9¼ x 4¾ (29.2 x 23.5 x 12.1)	1
40006	11½ x 19 brushed stainless steel pan	6 (5.7)	11½ x 19 x 3⅛ (29.2 x 48.3 x 7.9)	1
CONTEMPORARY PAN LIDS				
40030	Clear plastic lid, fits 40003	–	–	6
40040	Clear plastic lid, fits 40004	–	–	6
40050	Clear plastic lid, fits 40005	–	–	6
40060	Clear plastic lid, fits 40006	–	–	6

Miramar® Contemporary Templates



ITEM #	COLOR	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
8240018		Solid black blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240020		White stone blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240022		Brown granite blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240024		Grey granite blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240014*		Stainless steel plain blank template	12 x 20 (30.5 x 50.8)	1

In stock. For all other items, please allow 3 weeks for production.

	ITEM #	COLOR	ACCOMMODATES	DIMENSIONS: IN (CM)	CASE LOT
ACCEPTS 1 40006 10.5 X 18.0	8244018		Accommodates 1 each 40006, solid black	12 x 20 (30.5 x 50.8)	1
	8244020		Accommodates 1 each 40006, white stone	12 x 20 (30.5 x 50.8)	1
	8244022		Accommodates 1 each 40006, brown granite	12 x 20 (30.5 x 50.8)	1
	8244024		Accommodates 1 each 40006, grey granite	12 x 20 (30.5 x 50.8)	1
	8244014*		Accommodates 1 each 40006, stainless steel	12 x 20 (30.5 x 50.8)	1
ACCEPTS 2 40005 10.5 X 8.3	8244118		Accommodates 2 each 40005, solid black	12 x 20 (30.5 x 50.8)	1
	8244120		Accommodates 2 each 40005, white stone	12 x 20 (30.5 x 50.8)	1
	8244122		Accommodates 2 each 40005, brown granite	12 x 20 (30.5 x 50.8)	1
	8244124		Accommodates 2 each 40005, grey granite	12 x 20 (30.5 x 50.8)	1
	8244114*		Accommodates 2 each 40005, stainless steel	12 x 20 (30.5 x 50.8)	1
ACCEPTS 3 40004 10.5 X 4.7	8244218		Accommodates 3 each 40004, solid black	12 x 20 (30.5 x 50.8)	1
	8244220		Accommodates 3 each 40004, white stone	12 x 20 (30.5 x 50.8)	1
	8244222		Accommodates 3 each 40004, brown granite	12 x 20 (30.5 x 50.8)	1
	8244224		Accommodates 3 each 40004, grey granite	12 x 20 (30.5 x 50.8)	1
	8244214*		Accommodates 3 each 40004, stainless steel	12 x 20 (30.5 x 50.8)	1
ACCEPTS 6 40003 4.8 X 4.8	8244318		Accommodates 6 each 40003, solid black	12 x 20 (30.5 x 50.8)	1
	8244320		Accommodates 6 each 40003, white stone	12 x 20 (30.5 x 50.8)	1
	8244322		Accommodates 6 each 40003, brown granite	12 x 20 (30.5 x 50.8)	1
	8244324		Accommodates 6 each 40003, grey granite	12 x 20 (30.5 x 50.8)	1
	8244314*		Accommodates 6 each 40003, white stone stainless steel	12 x 20 (30.5 x 50.8)	1

In stock. For all other items, please allow 3 weeks for production.



MIRAMAR® DECORATIVE PANS

ADD FLAIR TO YOUR SERVING PRESENTATION

- Decorative pans have a stylish embossed pattern on rim adding elegance and style to your buffet presentation
- Durable and easy to clean
- Multiple shapes and capacities for a variety of foods and more appealing presentations
- Various-sized pans to be used with templates on pages 177-179
- Dishwasher safe
- High-quality stainless steel, high-polish finish



8230010 with 8231610 inset cover

Miramar® Soup Insets & Covers

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
INSETS				
8230010	Soup inset	7 (6.6)	10½ x 8⅝ (26.7 x 21.1)	1
8231220*	Soup inset	10 (9.5)	12 x 7⅞ (30.5 x 20.0)	1
HINGED COVERS				
8231620**	Brass knob hinged cover for 7 qt (6.6 L) soup inset	—	10⅜ x 3 (26.8 x 7.6)	1
8231610**	Chrome knob hinged cover for 7 qt (6.6 L) soup inset	—	10⅜ x 3 (26.8 x 7.6)	1
8261720**	Brass knob hinged cover for 10 qt (9.5 L) soup inset	—	12 x 3 (30.5 x 7.6)	1
8261710**	Chrome knob hinged cover for 10 qt (9.5 L) soup inset	—	12 x 3 (30.5 x 7.6)	1

Note: 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 (L X W X H): IN (CM)	CASE LOT
8230210	Small oval – 2½" (6.4 cm) deep	2 (1.9)	13⅛ x 8⅞ x 2½ (33.3 x 22.5 x 6.4)	1
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)	1
8231420	Large oval – 2" (5.1 cm) deep	3 (2.8)	19⅛ x 11⅞ x 2 (48.4 x 30.2 x 5.1)	1
8231320	Large oval – 4" (10.2 cm) deep	6.4 (6.1)	19⅛ x 11⅞ x 4 (48.4 x 30.2 x 10.2)	1
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

Miramar® Decorative Casserole Pans



8203510

ITEM #	DESCRIPTION	DEPTH: IN (CM)	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8203510	Casserole pan 8"	2½ (6.4)	2.4 (2.3)	12 x 13 x 2½ (30.5 x 33.0 x 6.4)	1
8230510	Casserole pan 10"	4 (10.2)	4.1 (3.9)	12 x 13 x 4 (30.5 x 33.0 x 10.2)	1

MIRAMAR® STAINLESS STEEL DECORATIVE & PLAIN PANS

- 18-8 high-polished stainless steel construction – 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 fit in standard well opening
- Dishwasher safe

Miramar® Decorative Full-Size Pans



8230305

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8230310*	8230305*	Full-size – 1¼" (3.2 cm) deep	2.9 (2.7)	21½ x 13⅝ x 1¼ (54.6 x 33.8 x 3.2)	1
8230410*	8230405*	Full-size – 2½" (6.4 cm) deep	6.3 (6.6)	21½ x 13⅝ x 2½ (54.6 x 33.8 x 6.4)	1

Miramar® Decorative 3/4-Size Pans



8231520

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8231520	—	¾-size 2¼" (5.7 cm) deep	4.1 (3.9)	19½ x 12 x 2¼ (49.5 x 30.5 x 5.7)	1

Miramar® Decorative Half-Size Pans



8230720

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8231810	—	Half-size 1" (2.5 cm) deep	1.4 (1.5)	13⅛ x 10⅝ x 1 (33.2 x 27.0 x 2.5)	1
8231820	—	Half-size 1½" (3.8 cm) deep	2.15 (2)	13⅛ x 10⅝ x 1½ (33.2 x 27.0 x 3.8)	1
8230720	8230705	Half-size 2¾" (7.0 cm) deep	3.4 (3.2)	13⅛ x 10⅝ x 2¾ (33.2 x 27.0 x 7.0)	1

Miramar® Decorative Half-Size Long Pans



8230920

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8230820	8230805	Half-size long 2¾" (7.0 cm) deep	3 (2.8)	20⅝ x 6½ x 2¾ (53.2 x 16.5 x 7.0)	1
8230920	8230905	Half-size long 4" (10.2 cm) deep	4.4 (4.1)	20⅝ x 6½ x 4 (53.2 x 16.5 x 10.2)	1

Miramar® Decorative Third-Size Pans



8231120

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8231120	8231105	Third-size 2½" (6.4 cm) deep	1.9 (1.8)	13⅛ x 7 x 2½ (33.2 x 17.8 x 6.4)	1
8231020	8231005	Third-size 4" (10.2 cm) deep	2.7 (2.5)	13⅛ x 7 x 4 (33.2 x 17.8 x 10.2)	1

Miramar® Decorative Sixth-Size Pans



8262220



8266205

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8262220	8262205	Sixth-size 2½" (6.4 cm) deep	.86 (.81)	6½ x 7 x 2½ (16.5 x 17.8 x 6.4)	1
8264220	8264205	Sixth-size 4" (10.2 cm) deep	1.24 (1.17)	6½ x 7 x 4 (16.5 x 17.8 x 10.2)	1
8266220	8266205	Sixth-size 6" (15.2 cm) deep	1.79 (1.7)	6½ x 7 x 6 (16.5 x 17.8 x 15.2)	1

See adaptor bars on page 86



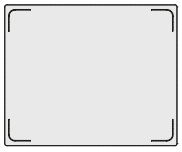
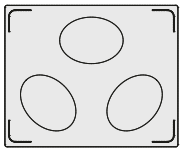
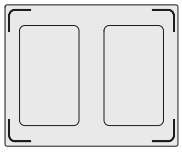
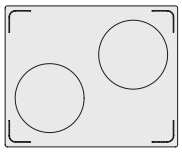
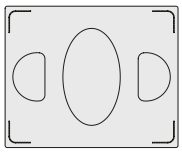
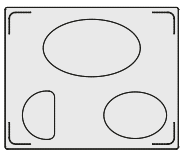
MIRAMAR® STAINLESS STEEL TEMPLATES

Double-Well Miramar® Templates

- Designed for Miramar® Decorative Pans (see pages 180-181)
- 21⅛" x 25¾" (53.6 x 65.4cm)

USMADE

Find easy steps for ordering Miramar® templates and view cut-out dimensions at Vollrath.com.

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8250014		Blank double template, stainless steel plain	—	1
	8250016		Blank double template, stainless steel satin edge	—	1
	8250114		Three small ovals, stainless steel plain	(3) 8230110 or (3) 8230210	1
	8250116		Three small ovals, stainless steel satin edge	(3) 8230110 or (3) 8230210	1
	8250214		Two rectangles (¾ size), stainless steel plain	(2) 8231520	1
	8250216		Two rectangles (¾ size), stainless steel satin edge	(2) 8231520	1
	8250314		Two casseroles, stainless steel plain	(2) 8203510 or (2) 8230510	1
	8250316		Two casseroles, stainless steel satin edge	(2) 8203510 or (2) 8230510	1
	8250414		One large oval and two half ovals, stainless steel plain	(1) 8231420 or 8231320 and (1) 8230620	1
	8250416		One large oval and two half ovals, stainless steel satin edge	(1) 8231420 or 8231320 and (1) 8230620	1
	8250514		One large oval, one small oval, and one half oval, stainless steel plain	(1) 8231420 or 8231320 and (1) 8230110 or 8230210 and (1) 8230620	1
	8250516		One large oval, one small oval, and one half oval, stainless steel satin edge	(1) 8231420 or 8231320 and (1) 8230110 or 8230210 and (1) 8230620	1

Visit **VOLLRATH.COM**



Miramar® Template Configurator: miramar.vollrath.com

Single-Well Miramar® Templates

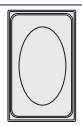
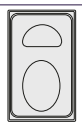
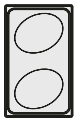
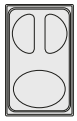
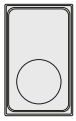
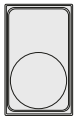
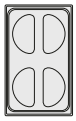
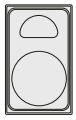
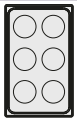
- Designed for Miramar® Decorative Pans (see pages 180-181)
- All templates are made to order unless otherwise noted with an asterisk – please allow 3 weeks for production

To view cut-out dimensions and the Miramar® Template Configurator, visit Vollrath.com.

USMADE

ITEM #	COLOR	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
8240014*		Stainless steel plain blank template	21⅛ x 12¾ (53.6 x 32.4)	1
8220014		Stainless steel plain half-size blank template	10½ x 12¾ (26.7 x 32.4)	1
8240016*		Stainless steel satin edge blank template	21⅛ x 12¾ (53.6 x 32.4)	1
8240010*		Night sky blank thermoset template	21⅛ x 12¾ (53.6 x 32.4)	1
8220010*		Night sky half-size blank thermoset template	10½ x 12¾ (26.7 x 32.4)	1
8240020		White stone blank thermoset template	21⅛ x 12¾ (53.6 x 32.4)	1
8240022		Brown granite blank thermoset template	21⅛ x 12¾ (53.6 x 32.4)	1

In stock. For all other items, please allow 3 weeks for production.

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8240114		One large oval, stainless steel plain	(1) 8231420 or (1) 8231320	1
	8240116*		One large oval, stainless steel satin edge	(1) 8231420 or (1) 8231320	1
	8240110		One large oval, night sky	(1) 8231420 or (1) 8231320	1
	8240120		One large oval, white stone	(1) 8231420 or (1) 8231320	1
	8240214		Oval and ½ oval, stainless steel plain	(1) 8230110 or 8230210 and (1) 8230620	1
	8240216		Oval and ½ oval, stainless steel satin edge	(1) 8230110 or 8230210 and (1) 8230620	1
	8240210		Oval and ½ oval, night sky	(1) 8230110 or 8230210 and (1) 8230620	1
	8240220		Oval and ½ oval, white stone	(1) 8230110 or 8230210 and (1) 8230620	1
	8240314		Two small ovals, stainless steel plain	(2) 8230110 or 8230210	1
	8240316*		Two small ovals, stainless steel satin edge	(2) 8230110 or 8230210	1
	8240310		Two small ovals, night sky	(2) 8230110 or 8230210	1
	8240320		Two small ovals, white stone	(2) 8230110 or 8230210	1
	8240322		Two small ovals, brown granite	(2) 8230110 or 8230210	1
	8240414		One oval and two half ovals, stainless steel plain	(1) 8230110 or 8230210 and (2) 8230620	1
	8240416*		One oval and two half ovals, stainless steel satin edge	(1) 8230110 or 8230210 and (2) 8230620	1
	8240410		One oval and two half ovals, night sky	(1) 8230110 or 8230210 and (2) 8230620	1
	8240420		One oval and two half ovals, white stone	(1) 8230110 or 8230210 and (2) 8230620	1
	8240514		One rectangle (¾ size), stainless steel plain	(1) 8231520	1
	8240516		One rectangle (¾ size), stainless steel satin edge	(1) 8231520	1
	8240510		One rectangle (¾ size), night sky	(1) 8231520	1
	8240520		One rectangle (¾ size), white stone	(1) 8231520	1
	8240614		One medium round, stainless steel plain	(1) 8230010	1
	8240616		One medium round, stainless steel satin edge	(1) 8230010	1
	8240610		One medium round, night sky	(1) 8230010	1
	8240620		One medium round, white stone	(1) 8230010	1
	8240714		One large round, stainless steel plain	(1) 8231220	1
	8240716		One large round, stainless steel satin edge	(1) 8231220	1
	8240710		One large round, night sky	(1) 8231220	1
	8240720		One large round, white stone	(1) 8231220	1
	8241314		Four ½ ovals, stainless steel plain	(4) 8230620	1
	8241316		Four ½ ovals, stainless steel satin edge	(4) 8230620	1
	8241310		Four ½ ovals, night sky	(4) 8230620	1
	8241320		Four ½ ovals, white stone	(4) 8230620	1
	8241414		One casserole and one half oval, stainless steel plain	(1) 8203510 or 8230510 and (1) 8230620	1
	8241416		One casserole and one half oval, stainless steel satin edge	(1) 8203510 or 8230510 and (1) 8230620	1
	8241410		One casserole and one half oval, night sky	(1) 8203510 or 8230510 and (1) 8230620	1
	8241420		One casserole and one half oval, white stone	(1) 8203510 or 8230510 and (1) 8230620	1
	8241914		Six 4¼" (10.8 cm) bain maries, stainless steel plain	(6) 78710	1
	8241916		Six 4¼" (10.8 cm) bain maries, stainless steel satin edge	(6) 78710	1
	8241910		Six 4¼" (10.8 cm) bain maries, night sky	(6) 78710	1
	8241920		Six 4¼" (10.8 cm) bain maries, white stone	(6) 78710	1

In stock. For all other items, please allow 3 weeks for production.



BUFFET AND CARVING STATIONS

A TREND-SETTING NEW LINEUP THAT DEFIES TRADITION AND GIVES NOTICE TO TODAY'S NEW BUFFET TABLE



4667480

SMALL BUFFET STATION shown with Griddle Pan (sold separately)



4667580

LARGE BUFFET STATION shown with Miramar® cookware (sold separately)



4667680

INDUCTION BUFFET STATION shown with Mirage® Cadet Induction Range (sold separately)

Contoured Buffet Stations

- Stylish yet flexible option for hot-food buffet serving
- Available in three elegant finishes
- High-quality and durable aluminum and chrome-plated steel

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
4667470	Small buffet station w/wire grill – brown	16 x 16 x 7½ (40.6 x 40.6 x 19.1)	1
4667475	Small buffet station w/wire grill – black	16 x 16 x 7½ (40.6 x 40.6 x 19.1)	1
4667480	Small buffet station w/wire grill – natural	16 x 16 x 7½ (40.6 x 40.6 x 19.1)	1
4667570	Large buffet station w/wire grill – brown	21 x 16 x 7½ (53.3 x 40.6 x 19.1)	1
4667575	Large buffet station w/wire grill – black	21 x 16 x 7½ (53.3 x 40.6 x 19.1)	1
4667580	Large buffet station w/wire grill – natural	21 x 16 x 7½ (53.3 x 40.6 x 19.1)	1
4667670	Induction buffet station – brown	18¼ x 15⅞ x 8 (46.4 x 40.3 x 20.3)	1
4667675	Induction buffet station – black	18¼ x 15⅞ x 8 (46.4 x 40.3 x 20.3)	1
4667680	Induction buffet station – natural	18¼ x 15⅞ x 8 (46.4 x 40.3 x 20.3)	1
77540*	Griddle pan for 16" x 16" buffet station	16 x 17⁷⁄₁₆ x 1⁷⁄₁₆ (40.6 x 44.3 x 3.7)	1
77541*	Griddle pan for 21" x 16" buffet station	24⅜ x 17¼ x 1⁷⁄₁₆ (62.4 x 43.8 x 3.7)	1

**NSF® certified and induction ready*

Contoured Platters & Stands



- Elegant and versatile serving platters with the durability of melamine
- Platters available in two sizes and dishwasher safe
- Medium platter has accompanying chrome-plated steel riser stands available in three heights

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46291*	Large melamine platter	22 x 13¾ x 1¼ (55.9 x 34.8 x 3)	1
46292*	Medium melamine platter	14⅛ x 9 x 1¼ (35.9 x 22.9 x 3)	1
46251	3" stand for medium platter	16½ x 8⅜ x 3 (41.9 x 21.3 x 7.6)	1
46252	5" stand for medium platter	16½ x 8⅜ x 5 (41.9 x 21.3 x 12.7)	1
46253	7" stand for medium platter	16½ x 8⅜ x 7 (41.9 x 21.3 x 17.8)	1

**NSF® certified*

Contoured Carving Station

- Attractive Carving Station with lamps for additional heat while serving
- Heavy-duty steel frame, chrome-plated
- Stylish solid-surface base and top
- Dual heat lamps, 250 watts each, NSF® certified, shatter resistant
- Spun aluminum shades for heat dissipation
- Clear tempered-glass customer breath guard
- Knife-friendly, dishwasher-safe cutting board included, NSF® certified
- Recessed base channels liquids into removable drip pan
- Super Pan V® third-size drip pan included
- Rubber feet provide stability and protect tabletop
- On/off lighted switch on base
- 6 ft. cord with plug



Cutting board included and sold separately



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	CASE LOT
46670	Contoured carving station	24 x 22 x 27 (61 x 56 x 68.6)	120 AC	1
25154	Contoured carving station cutting board only, black	21⅓ x 16¾ x ½ (54.1 x 42.5 x 1.27)	–	1
72242	Infrared bulb, white, 250 watt	–	–	1





INTRIGUE®
INDUCTION CHAFERS

ELEGANT LOW-PROFILE DESIGN OFFERS THE BEST FOOD PRESENTATION

INDUCTION

- Induction ready
- Mirror-finished stainless steel
- Glass-top version allows viewing of food without opening chafer – maintaining food quality
- Removable cover with baffle; "stay put" 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
- Dripless cover and pans keep condensation off food and tabletop
- Available with mirror-finished stainless steel or porcelain food pans


46125


46120


46132


46134


46130


46131


49130


46114*


46549*


46113*


46112*

*Stands accept canned fuel or Vollrath's universal chafer heater

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS	CASE LOT	TOTE BOX
ROUND INTRIGUE® INDUCTION CHAFERS			**W X H: IN (CM)**		
46120	Solid top S/S chafer with brass trim and porcelain food pan	6 (5.8)	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46121	Solid top S/S chafer with brass trim and S/S food pan	6 (5.8)	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46122	Solid top S/S chafer with S/S trim and porcelain food pan	6 (5.8)	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46123	Solid top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46124	Glass top S/S chafer with brass trim and S/S food pan	6 (5.8)	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46125	Glass top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15½ x 3 5/32 (39.4 x 8.0)	1	52645
46130	Porcelain food pan	4.24 (4)	15½ x 2¾ (39.4 x 7.0)	1	—
49130	Divided porcelain food pan	3.75 (3.5)	15⅛ x 2 7/16 (38.4 x 6.2)	1	—
46131	S/S food pan	5.92 (5.6)	15½ x 2¾ (39.4 x 7.0)	1	—
46549	Black chafer stand*	—	—	1	—
46114	S/S stand*	—	—	1	—
SQUARE INTRIGUE® INDUCTION CHAFERS			**W X H X D: IN (CM)**		
46133	Solid top S/S chafer with S/S trim and porcelain food pan	6 (5.8)	15.43 x 16.23 x 8.01 (39.2 x 41.2 x 20.3)	1	—
46132	Solid top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15.43 x 16.23 x 8.01 (39.2 x 41.2 x 20.3)	1	—
46134	Glass top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15.43 x 16.23 x 6.9 (39.2 x 41.2 x 17.6)	1	—
46135	Glass top S/S chafer with S/S trim and porcelain food pan	6 (5.8)	15.43 x 16.23 x 6.9 (39.2 x 41.2 x 17.6)	1	—
46136	Porcelain food pan	3.75 (3.5)	15.43 x 2.48 x 8.01 (39.2 x 6.3 x 20.3)	1	—
49136	Divided porcelain food pan	3.70 (3.5)	15.43 x 2.48 x 8.01 (39.2 x 6.3 x 20.3)	1	—
46137	S/S food pan	6.66 (6.3)	15.43 x 2.48 x 8.01 (39.2 x 6.3 x 20.3)	1	—
46112	Black chafer stand*	—	—	1	—
46113	S/S stand*	—	—	1	—

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



TRADITIONAL CHAFERS

Somerville® Chafers

A VOLLRATH PREMIER CHAFER LINE FOR THE MOST DISCRIMINATING BUFFETS. THE PATENTED INSPIRATIONAL DESIGN, STUNNING FINISH AND UNIQUE ACCENT FEATURES CONVEY AN UPSCALE IMAGE IN ANY DECOR.

- Elegant mirror-finished, heavy-duty stainless steel
- Durable, solid legs and welded construction
- Chafers feature a new heavy-duty hinge design that works in the closed, 90°, and fully open position
- Included windguard shields fuel from wind for outdoor use and for more attractive presentations
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page 198)
- A full offering of matching buffet components also available



4634010



4635610



4634110

ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
4634010	Rectangular chafer, fully retractable, with Super Pan V® dripless water pan, 3-position dome cover	9 qt (8.6 L)	26¼ x 18⅞ x 18¾ (66.7 x 47.9 x 47.6)	1
4635610	Round chafer, fully retractable, with dripless water pan, 3-position dome cover	6 qt (5.7 L)	19⅝ x 20 x 19⅝ (50.6 x 50.8 x 50.6)	1
4634110	Round drop-in chafer	6 qt (5.7 L)	21 x 21 x 15¾ (53 x 53 x 40)	1
4635710	Soup urn	7 qt (6.6 L)	13 x 11 x 23½ (33 x 27.9 x 59.7)	1
4635410	Gravy/sauce urn	4 qt (4.4 L)	13 x 11 x 19¾ (33 x 27.9 x 50.2)	1
4635310	Coffee urn	3 gal (11.4 L)	13 x 13½ x 22 (33 x 34 x 56)	1
4635510	Coffee urn	5 gal (18.9 L)	13 x 13½ x 27⅜ (33 x 34 x 70)	1
4635110	Milk dispenser	5 qt (4.8 L)	8 x 12⅞ x 16⅜ (20 x 33 x 42)	1
4635810	Juice/cold beverage dispenser	8 qt (7.6 L)	12⅞ x 8 x 22⅝ (33 x 20 x 57)	1
4635210	Double cereal dispenser, each	4 qt (3.8 L)	12 x 8¾ x 23⅝ (31 x 22 x 60)	1



Channeled Cover



Dripless Water Pan



Breakthrough Hinge Design



Removable Cover



Windguard

Somerville® Accessories



4635710



4635410



4635310



4635510



4635110



4635810



4635210

ITEM #	DESCRIPTION	FOOD PAN	WATER PAN	FUEL HOLDER	DOME COVER	TOTE BOX
4634010	Chafer	30022	4625910	46864	4634020-1	52647
4635610	Chafer	46862	46269	46864	—	—
4634110	Chafer	46862	46269	46864	—	—
4635710	Soup urn	4635730-1	—	46864	4635720-1	52645
4635410	Gravy/sauce urn	4635430-1	—	46864	4635420-1	52645
4635310	Coffee urn	—	—	46864	—	52647
4635510	Coffee urn	—	—	46864	—	52647
4635110	Milk dispenser	—	—	—	—	—
4635810	Juice/cold beverage dispenser	—	—	—	—	52645
4635210	Double cereal dispenser	—	—	—	—	52645

New York, New York® Chafers

WHEN NOTHING BUT THE MOST ELEGANT DINING EXPERIENCE WILL DO, CHOOSE THE LINE THAT SETS THE STANDARD — NEW YORK, NEW YORK®. A FAVORITE OF HOTELS, RESTAURANTS, AND CATERERS WHO DESIRE QUALITY, ELEGANCE, AND VALUE.

RETRACTABLE CHAFERS

- Mirror-finished, 18-8 stainless steel
- Durable, solid legs and welded construction
- Chafers feature channeled cover that transfers condensation into the water pan
- Includes windguards

STANDARD CHAFERS

- Chafer dome cover opens to 90° and includes a standard water pan

DROP-IN CHAFERS

- Drop-in chafer cover hinge design enables three cover positions – closed, 90°, and fully open
- Removable cover for easy cleaning



46255



46258



46265



46268



46080



46070

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS L X W X H: IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
46255	48755	Countertop rectangular chafer, fully retractable with SuperPan V® food pan, dripless water pan, 3-position dome cover, and windguard shield	9 qt (8.6 L)	25 x 17½ x 18½ (63.5 x 44.45 x 47)	1	30022	52647
46265	48765	Countertop round chafer, fully retractable with food pan, dripless water pan, 3-position dome cover, and windguard shield	6 qt (5.7 L)	19 x 19 x 18½ (48.26 x 48.26 x 47)	1	46862	52647
46258	48758	Drop-in rectangular chafer, fully retractable with SuperPan V® food pan, dripless water pan, 3-position dome cover	9 qt (8.6 L)	25½ x 18 x 18½ (64.77 x 45.72 x 47)	1	30022	—
46268	48768	Drop-in round chafer, fully retractable with food pan, dripless water pan, 3-position dome cover	6 qt (5.7 L)	19 x 19 x 8¼ (48.26 x 48.26 x 20.96)	1	46862	—
46093	48793	Coffee urn	3 gal/77 cups/11.4 L	12¾ x 13 x 19¾ (32.4 x 33.0 x 50.2)	1	—	52647
46094	48794	Coffee urn	5 gal/128 cups/18.9 L	15½ x 16½ x 21¾ (39.4 x 41.9 x 55.2)	1	—	52647
46090	48790	Soup chafer	7 qt (6.6 L)	12¾ x 10¼ x 19¾ (32.4 x 26.0 x 50.2)	1	46088	52648
46095	48795	Gravy/sauce chafer	2½ qt (2.4 L)	12¾ x 10¼ x 15 (32.4 x 26.0 x 38.1)	1	46104	52648
46280	—	Beverage dispenser brass accents	2 gal/51 cups/7.6 L	21 x 8 dia/11** (53.3 x 20.3 dia/27.9)	1	—	52645
46285	—	Beverage dispenser chrome accents	2 gal/51 cups/7.6 L	21 x 8 dia/11** (53.3 x 20.3 dia/27.9)	1	—	52645
46072	48772	Punch bowl	5 gal (18.9 L)	17 x 11½ (43.2 x 29.2)	1	—	—
46080*	48780*	Countertop rectangular chafer, with standard water pan, dome cover only opens to 90°	9 qt (8.6 L)	25½ x 18½ x 18½ (64.8 x 47 x 47)	1	30022	52647
46070*	48770*	Countertop round chafer, with standard water pan, dome cover only opens to 90°	6 qt (5.7 L)	18½ x 18 x 18¾ (47 x 45.7 x 47.6)	1	46862	52647

**Standard product does not include windguard or dripless water pan **Dimensions at faucet*



Channeled Cover



Dripless Water Pan



Breakthrough Hinge Design



Removable Cover



Windguard



UNIVERSAL ELECTRIC CHAFER HEATER
Operates without open flame for safety. Sold separately.
See page 198 for more information.



46093



46095



46090



46280



46285



46072

New York, New York® Accessories

CHAFER ITEM #	FOOD PAN	WATER PAN	FUEL HOLDER	DOME COVER	TOTE BOX
46255	30022	46259	46864	46261, 46263	52647
46080	30022	46082	46864	46084	52647
46265	46862	46269	46864	46262, 46276	52647
46070	46862	46073	46864	—	52647
46090	46088	—	46864	46089	52648
46093	—	—	46864	46089	52647
46094	—	—	46864	46087	52647
46095	46104	—	46864	46089	52648
46258	30022	4652910			
46268	46862	46269			

New York, New York® Cold Beverage Dispenser Replacement Parts*

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

**For 2-Gallon Beverage Dispensers (items 46280 and 46285)*

Orion® Chafers

RETRACTABLE CHAFERS

- Full three-position operation
- Perforated cover helps reduce condensation
- Windguard for outdoor use
- Removable cover for easy cleaning
- Orion® chafers include food pan, water pan, and fuel holder(s)

ELECTRIC CHAFER

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

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)

Replacement parts available. See vollrath.com.



46520



46529



46502



46530



46518



46502 shown with integral dome cover holder for convenient storage

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
ORION® RETRACTABLE CHAFERS						
46520	Full-size rectangular	9 (8.6)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	30022	52647
46530	Round retractable	6 (5.7)	18½ x 18 (47 x 46)	1	46862	52647
ELECTRIC CHAFER						
46529	Full-size rectangular w/electric heater	9 (8.6)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	30022	52647
ORION® LIFT-OFF CHAFERS						
46518	Full-size oblong chafer — complete	9 (8.6	27 x 14 x 13½ (67.5 x 35 x 33.8)	1	30022	52647
46500	Large oval chafer	6 (5.7)	21¾ x 17½ x 13⅜ (55.2 x 44.5 x 34)	1	46504	52645
46501	Small oval chafer	4 (3.8)	18½ x 15¼ x 12⅛ (47.0 x 38.7 x 32.2)	1	46505	52645
46502	Large round chafer	6 (5.7)	19 x 19¼ x 13½ (48.3 x 48.9 x 34.3)	1	46506	52646
46503	Small round chafer	4 (3.8)	15½ x 15½ x 12½ (39.4 x 39.4 x 31.9)	1	46507	52646

c UL us LISTED

D-Lux Chafers

D-LUX CHAFERS

- Mirror-finished durable stainless steel
- Dripless roll-top covers lift off for easy cleaning

D-LUX SOUP CHAFER

- Round Soup Chafer works on induction ranges or included stand with canned fuel
- Damped-hinged self-closing lid
- Ladle side tray included

D-LUX CEREAL DISPENSER

- Cereal dispenser with single transparent acrylic body
- Removable cover for easy filling from top



T3600



T3633



T3605



T3660

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
T3600	D-Lux full chafer	8.5 (8)	25 x 21 x 18 (63.5 x 53.3 x 45.7)	1	–
T3605	D-Lux round chafer	6 (5.7)	19 x 22 x 19 (48.3 x 55.9 x 48.3)	1	–
T3633	D-Lux soup chafer, induction	11 (10.4)	22 x 20 x 17 (55.9 x 50.8 x 43.2)	1	52647
T3660	D-Lux cereal dispenser	8.5 (8)	10 x 14 x 27 (25.4 x 35.6 x 68.6)	1	52646



Maximillian Steel™ Buffet Service

- Mirror-finished stainless steel
- 49520 features a cover holder

Replacement parts available.
See vollrath.com.



49523



49525



49520 Showing cover holder 46477-1



49520



49529



49521

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
49520	Full-size rectangular chafer	9 qt (8.6 L)	23½ x 17 x 12½ (59.69 x 43.18 x 31.75)	1	30022	52647
49529	Half-size rectangular chafer	4.1 qt (3.8 L)	15 27/32 x 11⅝ x 12 3/16 (40.24 x 29.53 x 31)	1	30222	52647
49521	Medium round chafer	4.2 qt (4 L)	15 dia x 11½ (38.1 x 38.1 x 29.21)	1	49333	52645
49522	Large round chafer	6 qt (5.8 L)	18 dia x 13 (45.7 x 33)	1	46862	52647
49523	Marmite	4.2 qt (4 L)	11 dia x 16 (27.9 dia x 40.6)	1	46458-1**	52645
49524	Marmite	7.4 qt (7 L)	11 dia x 16 (27.9 dia x 40.6)	1	46447-1**	52647
49525*	Coffee urn	11.6 qt (11 L)	13 x 13½ x 19 (33.02 x 34.29 x 48.26)	1	—	52647

*Does not work with electric chafer heater **Inset

Panacea™ Buffet Service

- Mirror-finished stainless steel
- 24k gold accents add elegance and style
- 48322 features a cover holder

Replacement parts available.
See vollrath.com.



48322 Showing cover holder 46476-1



48327



48328



48322



48329



48323

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
48322	Full-size rectangular chafer	9 (8.6)	24 x 17 x 13½ (60.96 x 43.18 x 34.29)	1	30022	52647
48329	Half-size rectangular chafer	4.1 (3.8)	16⅝ x 11⅝ x 12¾ (42.2 x 29.5 x 32.4)	1	30222	52645
48323*	Medium round chafer	4.2 (4)	15½ x 13½ x 11 (39.5 x 34.5 x 27.9)	1	49333	52645
48324*	Large round chafer	6 (5.8)	17 x 15 x 12 (43.2 x 38.1 x 30.5)	1	46862	52647
48326	Marmite	4.2 (4)	11½ dia x 15½ (29.2 dia x 39.4)	1	46458-1***	52645
48327	Marmite	7.4 (7)	11½ dia x 15½ (29.2 dia x 39.4)	1	46447-1***	52647
48328**	Coffee urn	11.6 (11)	13½ x 12 x 19½ (34.29 x 30.48 x 49.53)	1	—	52647

*Round chafers include round food pan and round water pan **Does not work with electric chafer heater ***Inset



OPTIONAL DIVIDED FOOD PAN
49334 for 4.2 qt
46861 for 6 qt

Classic Brass Trim Buffet Service

- Mirror-finished 18-8 stainless steel
- Solid cast brass legs and handles

Replacement parts available.
See vollrath.com.

USMADE

*UL listed applies to Electric Chafers only

ROLL-TOP CHAFER (46051)

- 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 (46052) fits most full-size chafers that use standard dripless water pan securely without clips or brackets and lifts off for quick food replenishment

COFFEE URN (46029)

- Removable faucet for easy cleaning

SOUP MARMITE (46075)

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

ELECTRIC CHAFERS* (46040, 46045)

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



ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
46050*	Full-size chafer	9 qt (8.6 L)	25¼ x 14½ x 15 (64.1 x 36.8 x 38.1)	1	30022	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	30222	52645
46030*	Round chafer	5.8 qt (5.5 L)	18½ x 15¼ x 14¼ (47.0 x 38.7 x 36.2)	1	46862/46861**	52645
46051*	Roll-top chafer — complete	9 qt (8.6 L)	25¼ x 15½ x 19¾ (64.1 x 36.8 x 50.2)	1	30022	52647
46052	Roll-top cover only	—	21⅛ x 14⅞ x 9⅝ (53.7 x 37.8 x 24.5)	1	—	52645
46029	Coffee urn	3 gal/77 cups/11.4 L	12¾ x 12 x 21¾ (32.4 x 30.5 x 55.2)	1	—	52648
46075	Marmite	7¼ qt (6.9 L)	11¾ x 10¼ x 13¼ (29.8 x 26.0 x 33.7)	1	46063-2	52647
46040	Long-side receptacle electric chafer	—	25¼ x 18¼ x 15 (64.1 x 46.4 x 38.1)	1	30022	52647
46045	Short-side receptacle electric chafer	—	21¼ x 14½ x 15 (69.2 x 36.8 x 38.1)	1	30022	52647

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

**Divided food pan

Value Series Roll-Top Chafers



T3500



T3505

- Three-position roll-top lid – closed, 90°, and 180°
- Mirror-finished stainless steel with welded frame
- Includes lid, frame, water pan, food pan, and two fuel holders
- Value Series roll-top chafers are not compatible with the Universal electric heater

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS L X W X H: IN (CM)	CASE LOT	WATER PAN	FOOD PAN	DIVIDED ROUND FOOD PAN	TOTE BOX
T3500	Value Series 180° roll-top chafer	8 (7.6)	26 x 20 x 17 (66.0 x 50.8 x 43.2)	1	—	—	—	52647
T3505	Value Series 180° round-roll-top chafer	7 (6.6)	19 x 22 (48.3 x 55.9)	1	T3505WP	T3505FP	T3515DFP	52647

Dakota™ Chafers



99860

- Stainless steel matte-finished embossed legs for strength and style
- Includes Super Pan V® food pan, water pan, dome cover, frame, and fuel holder
- Stacking frame takes up less space when not in use
- Kool-Touch® molded high-temperature nylon handles on frame for easy transport

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS L X W X H: IN (CM)	CASE LOT	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	TOTE BOX
99860	Rectangular–complete	9 (8.6)	25⅝ x 14⅝ x 13⅜ (65.1 x 36.3 x 34.5)	1	30022	99745	46864	99873	52647
99870	Half-size–complete	4.1 (3.8)	18⅛ x 12⅛ x 13³⁄₃₂ (45.9 x 30.6 x 33.6)	1	30222	46858	46864	99869	52648
46886	Full-size stackable chafer rack	—	25⅝ x 14⅝ x 9¼ (65.1 x 36.3 x 23.5)	4	—	—	—	—	52648

Trimline II Chafer



99850



46885

- Sturdy welded frame is stackable for compact storage
- Dome cover with Kool-Touch® handle
- 12 standard racks are 21" (53.3 cm) high – stacked
- Holds standard or dripless water pan

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
99850	Trimline II Chafer–complete	9 (8.6)	23¼ x 14¼ x 14¼ (59.1 x 36.2 x 36.2)	1	30022	52645
77200	Dome cover	—	—	1	—	—
46885	Stackable chafer rack	—	23⅝ x 13¼ x 10¼ (60.6 x 33.7 x 26.0)	3	—	—
46864	Fuel holder	—	—	1	—	—

Royal Crest™ Trim Buffet Service

- Satin-finished 18-8 stainless steel
- Solid-wood side handles



46880



46884



46860

ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
46880	Full-size rectangular chafer–complete	9 qt (8.6 L)	26 x 14¼ x 17 (66.0 x 36.2 x 43.2)	1	30022	52647
46860	Round chafer–complete	5.8 qt (5.5 L)	19 x 15¼ x 16½ (48.3 x 38.7 x 41.9)	1	46862/46861*	52647
46884	Coffee urn	3 gal/77 cups/11.4 L	13¾ x 12 x 21 (34.9 x 30.5 x 53.3)	1	—	52648

**Divided food pan*

Avenger™ Economy Roll-Top Chafers



46350



46360

- Mirror-finished 18-8 stainless steel construction – durable and easy to clean
- Fully retractable perforated cover – works in closed, 90°, and fully open position for serving flexibility
- Windguard shields fuel from wind for outdoor use and for more attractive presentations
- Avenger chafers are not compatible with the Universal electric heater

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS L X W X H: IN (CM)	CASE LOT	WATER PAN	FOOD PAN	TOTE BOX
46350	Rectangular chafer includes, Super Pan V® food pan, water pan, and domed cover	9 (8.6)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	46082	30022	52647
46360	Round chafer includes round food pan, water pan, and domed cover	6 (5.7)	18½ x 18 (47 x 45.7)	1	46073	46862	52647

CHAFER ACCESSORIES



Universal Electric Chafer Heater



- Designed to maintain the proper serving temperature without the need for open flame
- Sized to fit most standard fuel cup openings
- Spring-loaded element maintains full contact with the water pan for efficient heat transfer
- Lighted switch glows when heater is turned on (US model)
- Choose from two power settings —use low setting for all coffee urns
- 6-ft. grounded cord
- Only one chafer heater needed per full-size chafer if set on “high” and water level does not exceed ⅓" (0.8 cm)

*Domestic models
**International models – for export only

ITEM #	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46060*	Universal electric chafer heater (Domestic**)	120	160/275	2.3	NEMA 5-15P	1
INTERNATIONAL MODELS – AVAILABLE FOR EXPORT ONLY						
46110*	Universal electric chafer heater (Europe***)	230	120/230	1.0	SCHUKO	1
46115*	Universal electric chafer heater (UK***)	230	120/230	1.0	UK	1

**Domestic models ***International Models – for export only
Fits all Vollrath chafers except for 46030, 46360, 46350, T3600, T3605, T3633, 46328, 46430, 46850, 48328, 49525, T3500, T3505

Water Pans



99745

- 300 series stainless steel
- Dripless style (with lip) prevents condensation from dripping onto table
- 19 27/32" x 11⅞" x 4⅜" (50 x 30 x 11 cm)

ITEM #	DESCRIPTION	OVERALL DIMENSIONS: IN (CM)	CASE LOT
99745	Dripless water pan	22 1/16 x 14 3/32 x 4⅜ (56 x 36 x 11)	2
99740	Standard water pan	20 23/32 x 12¾ x 4⅜ (52.5 x 32.5 x 11)	2

Divided Food Pans



46861



46853

- Heavy-duty 18-8 stainless steel

ITEM #	DESCRIPTION	CAPACITY PER SIDE: QT (L)	DIMENSIONS: IN (CM)	FITS	CASE LOT
46861	Round divided food pan	2.6 (2.5)	15⅛ dia x 2 7/16 h (38.4 dia x 6.2 h)	46030, 46070, 46265, 46268, 46293, 46298, 46860, 46360	1
49334	Round divided food pan	1.2 (1.2)	13⅜ dia. x 2⅛ h (34.0 dia. x 5.4 h)	48323, 49521	1
46853	Full-size divided food pan	3.4 (3.3)	20¾ x 12¾ x 2½ (53 x 32.5 x 6.4)	All full-size chafers	6

PanaMax™ Dome Cover



- Patented low-profile design fits any full-size chafer or well
- Durable ergonomic nylon handle offers comfortable grip – heat resistant to 475°F (246°C)
- Mirror-finished stainless steel looks great and is easy to clean and maintain

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

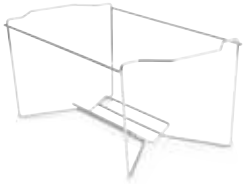
Soup Accessory Kit



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

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

Stackable Wire Rack



- Stackable for compact storage
- Heavy-duty chrome-plated steel rack holds up to 3 fuel holders
- ¼" (.6 mm) 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

Fuel Holder with Cover



- 18-8 stainless steel
- Fits all chafer stands

ITEM #	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	HANDLE IN (CM)	CASE LOT
46864	Fuel holder w/cover*	3⅝ x 2⅞ (9.1 x 6.2)	2⅛ (6.8)	12

Cover cannot be ordered separately

Tote 'N Store® Chafer Boxes



52645



52647

- Heavy-duty impact-resistant plastic construction with integral handles
- Nestable and stackable
- Permanently affixed hinged lids open and close easily
- Integral holes allow totes to be padlocked

ITEM #	COLOR	FITS ITEM #	INSIDE TOP DIMENSIONS (L X W X H): IN (CM)	INSIDE BOTTOM DIMENSIONS (L X W): IN (CM)	CASE LOT
52648	Blue	46029, 46075, 46095, 46884, 48795, 99870, 46090	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, 46120, 46121, 46122, 46123, 46280, 46321, 46322, 46500, 46501, 46847, 48323, 48326, 48329, 48790, 49322, 49323, 49329, 49521, 49523, 99850, 4635710, 4635410	25⅛ x 15½ x 11⅝ (63.8 x 39.4 x 29.5)	23⅝ x 13⅞ (60.0 x 35.2)	3
52647	Grey	46040, 46045, 46051, 46070, 46075, 46080, 46093, 46094, 46255, 46265, 46350, 46360, 46518, 46520, 46530, 46860, 48322, 48324, 48327, 48328, 46880, 48780, 48770, 48793, 48794, 49520, 49522, 49524, 49525, 49529, 99860, 4634010, 4635610, T3500, T3505, T3633	28¾ x 20¾ x 18¾ (73.0 x 52.7 x 47.6)	26⅝ x 18⅝ (67.6 x 47.3)	1
52646*	Grey	46094, 46502, 46503, T3660	21¾ x 20⅞ x 13 (55.2 x 53.0 x 33.0)	21⅛ x 20½ (54.5 x 52.1)	1

*Includes removable lid and foam base

Buffetware Box


52649

- Ideal for transporting hollow-handle buffetware and table service accessories
- Grey

USMADE

ITEM #	DESCRIPTION	INSIDE TOP DIMENSIONS (L X W X H): IN (CM)	INSIDE BOTTOM DIMENSIONS (L X W): IN (CM)	CASE LOT
52649	Buffetware box	20⅛ x 14¼ x 4⅝ (51.1 x 36.2 x 11.8)	18¾ x 13¼ (47.6 x 33.7)	3

BUFFETWARE

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

	ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
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	12⅝ (31.9)	12
M.	46648	Pot fork 2-tine	11½ (29.2)	12
N.	46649	Cold meat fork 4-tine	10⅞ (26.4)	12

Hollow-Handle Buffetware


46905 46907 46909 46930 46935 46936 46937 46952 46960 46950 46956 46955 48145 48146

- 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)	11⅝ (29.4)	12
46907	Ladle with spout 2 oz (59.1 ml)	12⅝ (31.9	12
46909	Ladle 4 oz (118.3 ml)	12⅝ (31.9	12
46930	Perforated turner	14⅜ (36.0	12
46935	Pie server	11⅜ (28.4	12
46936	Pastry server	11 (27.9	12
46937	Cheese plane	11 (27.9	12

ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46952	Solid serving spoon	11⅝ (29.5	12
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	11⅜ (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® handle 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)	12⅜ (31.9)	12
46918	Pot fork 2-tine	11⅛ (28.4)	12
46919	Slotted serving spoon	12 (30.5)	12
46917	Solid serving spoon	11⅝ (29.5)	12
46920	Notched serving spoon	11⅝ (29.5)	12

Stainless Steel Buffet Serving Tongs

- One-piece, mirror-finished stainless steel
- Stylishly designed for durability and function



46929 *46928* *46927* *46925* *46926* *46989* *46988* *46938*

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46929	48429	Pastry tongs	8 (20)	24
46928	48428	Bread tongs	9¼ (23.5)	12
46927	48427	Scalloped serving tongs	10 (25)	12
46926	48426	Serving tongs	8¼ (21)	12
46925*	48425*	Scissors salad tongs	10 (25)	10
46988	—	Spaghetti tongs	9 (22.9)	12
46989	—	Spaghetti tongs	11½ (29.2)	12
46938	—	Buffet tongs	12 (30.5)	6
46645	—	Buffet tongs	11⅞ (30.2)	6

**Two-piece construction*

Stainless Steel Serving Utensils



- Elegant embossed pattern

ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46942	Ladle 2 oz (59.1 ml)	9 (22.9)	12
46944	Ladle 4 oz (118.3 ml)	12 (30.5)	12
46954	Fork	13 (33)	12
46951	Spoon	11 ½ (29.2)	12
46953	Spoon	13 (33)	12

Stainless Steel Serving Ladles



ITEM #	CAPACITY: OZ (MIL)	OVERALL LENGTH: IN (CM)	CASE LOT
46940	½ (14.8)	6 (15.2)	12
46941	1 (29.6)	6⅝ (16.8)	12
47892	6 (177.4)	12 (30.5)	24

BREATH GUARDS



MB98720 Back-to-back arrangement

Mobile Breath Guards

- Adjustable height 14¼" to 25¼" (36.2 cm x 64.1 cm) and angle works with most countertop serving pieces, chafers, and warmers
- Rugged steel base with powder coating
- Curved acrylic glass is durable and contemporary
- 4 sizes 2', 3', 4', and 5' (60.96 cm, 91.4 cm, 121.9 cm, 152.4 cm) fit standard banquet tables; works as single or back-to-back
- Shipped knocked-down — easy to assemble

For more detailed Mobile Breath Guard dimensions go to Vollrath.com.



MB98720

USMADE

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
MB98719	Chrome/black	24 (60.96)	1
MB98720	Chrome/black	36 (91.4)	1
MB98721	Chrome/black	48 (121.9)	1
MB98722	Chrome/black	60 (152.4)	1

Mobile Acrylic Breath Guards



- Convenient, durable, and portable solution to cover food serving areas
- Folds down flat and secures with magnetic latches for ease in transporting
- ⅜" (1 cm) thick acrylic panels can be securely fastened in place with easy thumb turns

Visit Vollrath.com to view a quick demo by Chef Rich.

USMADE NSF

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	BAG ITEM #
MBA92819	24" (61 cm) acrylic guard w/ bag	24 x 19½ x 16 (61 x 49.5 x 40.6)	1	2622410
MBA92820	36" (91.4 cm) acrylic guard w/ bag	36 x 19½ x 16 (91 x 49.5 x 40.6)	1	2623610
MBA92821	48" (121.9 cm) acrylic guard w/ bag	48 x 19½ x 16 (122 x 49.5 x 40.6)	1	2624810



SERVING TRAYS

Stainless Steel Serving Trays

- Heavy-gauge stainless steel is highly resistant to corrosion, pitting, and rusting
- Satin-finished rim and mirror-finished interior create a visual contrast that accentuates the food product
- Integral handles for safer carrying and comfort
- Dishwasher safe



Rectangular Trays



Square Trays



Round Trays



Oval Trays

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82093	Small rectangular tray	12 x 9 (30.5 x 22.9)	3
82094	Medium rectangular tray	18 x 10 (45.7 x 25.4)	3
82095	Large rectangular tray	21 x 12 (53.3 x 30.5)	3
82090	Small square tray	11¾ x 11¾ (29.8 x 29.8)	3
82091	Medium square tray	15¾ x 15¾ (40 x 40)	3
82092	Large square tray	18½ x 18½ (47 x 47)	3
82096	Small round tray	12 (30.5) dia	3
82097	Medium round tray	14 (35.5) dia	3
82098	Large round tray	16 (40.6) dia	3
82060	Small oval tray	14¾ x 10⅞ (37.5 x 27.6)	3
82061	Medium oval tray	17⅝ x 13 (44.8 x 33.0)	3
82062	Large oval tray	21⅛ x 15½ (53.7 x 39.4)	3

Esquire™ Fluted Trays

- 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

NSF







ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82166	Rectangular fluted tray	18¼ x 12½ (46.4 x 31.8)	3
82167	Rectangular fluted tray	21 x 14¼ (53.3 x 36.2)	3
82169	Round fluted tray	14 (35.6) dia	3
82170	Round fluted tray	16 (40.6) dia	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

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
- Surface safe for direct food contact
- Not dishwasher safe; handwash only – recommend cleaning with sponge, mild detergent, and warm water

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
47260	24K gold trim rectangular tray	18¼ x 12¹³⁄₆₄ (46.3 x 31.3)	6
47266	24K gold trim rectangular tray	19½ x 14 (50 x 35.5)	6
47265	24K gold trim oval tray	18⅛ x 13 (46 x 33)	12
47262	Classic round tray	14 (35.7) dia	6
47261	8-sided tray	17⅛ x 10 (43.5 x 25.5)	6
47263	8-sided tray	20 x 13¾ (50.5 x 34.5)	6
47267	Victorian rectangular tray	21¾ x 15 (55.3 x 38)	6

Elegant Reflections™ Serving Trays

- Surface safe for direct food contact
- Dishwasher safe
- Available in silverplate

NSF

NOTE: Only trays without handles are NSF® certified



Round Trays



Oval Tray



Oblong Trays



Round Gallery Tray

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82100	82366	Round tray	12⅜ (31.4) dia	1
82101	82367	Round tray	15¼ (38.7) dia	1
82102	82368	Round tray	18⅝ (47.3) dia	1
82111	82370	Oval tray	21¾ x 16 (55.2 x 40.6)	1
82122	82372	Oblong tray with handles*	17⅞ x 13⅜ (45.4 x 35.2)	1
82123	82373	Oblong tray with handles*	23½ x 18½ (59.7 x 47)	1
82120**	82380	Oblong tray without handles	17⅞ x 13⅜ (45.4 x 35.2)	1
82121**	82371	Oblong tray without handles	23½ x 18½ (59.7 x 47)	1
82131**	82375	Round gallery tray	15¼ dia x 1½ h (38.7 dia x 3.8 h)	1

**Does not include handle dimensions **NSF® certified*

Oval & Round Platters



Oval Platters



Round Trays

- Mirror-finished 18-8 stainless steel
- Surface safe for direct food contact
- Dishwasher safe

Silverplate your buffet and table service – more at Vollrath.com.

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
47232	Oval platter	12 x 7⅛ x ⅞ (30.5 x 20.0 x 2.2)	6
47234	Oval platter	13¾ x 9⅛ x ⅞ (34.9 x 23.2 x 2.2)	6
47236	Oval platter	15¾ x 10⅜ x 1 (40.0 x 26.4 x 2.5)	6
47238	Oval platter	18 x 12 x 1 (45.7 x 30.5 x 2.5)	6
47242	Oval platter	21½ x 13½ x ⅞ (54.6 x 34.3 x 2.2)	6
47212	Round platter	12 x ¾ (30.5 x 1.9)*	12
47214	Round platter	13⅜ x ¾ (35.2 x 1.9)*	12
47216	Round platter	15⅞ x ⅞ (40.3 x 2.2)*	12

**Diameter x Height*

Stainless Steel Plates



- Satin pewter-look stainless steel
- Dishwasher safe

ITEM #	DIMENSIONS (DIA): IN (CM)	CASE LOT
47656	6 (15.2)	12

Cater Tray



- Mirror-finished 18-8 stainless steel
- Delicate edging adds touch of elegance
- Dishwasher safe

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
47251	19 x 12⅜ x ½ (48.3 x 31.4 x 1.3)	6

Oblong Serving and Display Trays



- Satin-finished stainless steel
- Smooth rounded corners and seamless construction
- Dishwasher safe

USMADE NSF

ITEM #	DIMENSIONS (L X W X H): IN (CM)	GAUGE	CASE LOT
80130	13⅝ x 9¾ x ⅝ (34.6 x 24.8 x 1.6)	22	6
80150	15⅛ x 10½ x ⅝ (38.4 x 26.7 x 1.6)	22	6
80170	17⅛ x 11⅝ x ⅝ (43.5 x 29.5 x 1.6)	22	6
80190	19 x 12½ x ⅝ (48.3 x 31.8 x 1.6)	22	6

Double-Wall Platters



46222 *46221* *46224*

- Double-wall construction helps keep hot foods hot and cold foods cold and will not cause condensation
- Polished stainless steel construction

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
46221	Double-wall curved platter	7½ x 7½ (19 x 19)	1
46222	Double-wall curved platter	12 x 7 (30.5 x 17.8)	1
46223	Double-wall curved platter	15 x 8¼ (38.1 x 21)	1
46224	Double-wall large round platter	14 (35.6) dia	1



SERVING BOWLS

COLORED DOUBLE-WALL INSULATED SERVING BOWLS

- Double-wall construction provides insulation to maintain proper food temperature — hot or cold
- Stainless steel
- Durable color-finish exterior and satin-finish interior enhance buffet presentation
- Will not sweat
- Requires no preheating or chilling
- Not recommended for use in ice

See the video of how the colored double-wall bowls hold up on the baseball field at Vollrath.com.

NSF

BOWL COLORS

15 dazzle red	25 cobalt blue	65 passion purple
35 green apple	45 nugget yellow	50 pearl white
55 fire engine red	60 black black	

COLORS by Vollrath

Colored Double-Wall Insulated Serving Bowls – Round



ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
46587XX	Round colored double-wall bowl	.75 (.71)	5 1/16 x 3 (14.4 x 7.6)	6
46590XX	Round colored double-wall bowl	1.7 (1.6)	7 1/4 x 4 (18.4 x 10.3)	6
46591XX	Round colored double-wall bowl	3.4 (3.2)	9 1/2 x 5 (24.1 x 12.9)	6
46592XX	Round colored double-wall bowl	6.9 (6.6)	11 13/16 x 6 1/2 (30 x 16.5)	3
46569XX	Round colored double-wall bowl	10.1 (9.6)	13 3/4 x 6 7/8 (35 x 17.5)	2



Colored Double-Wall Insulated Serving Bowls – Square

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47619XX	Square colored double-wall bowl	.75 (.71)	5 1/2 x 5 1/2 x 2 3/4 (13.9 x 13.9 x 7)	6
47632XX	Square colored double-wall bowl	1.8 (1.7)	7 1/4 x 7 1/4 x 3 7/16 (18.4 x 18.4 x 8.7)	12
47634XX	Square colored double-wall bowl	3.2 (3)	8 1/2 x 8 1/2 x 4 1/4 (21.6 x 21.6 x 10.8)	6
47635XX	Square colored double-wall bowl	5.2 (4.9)	10 3/16 x 10 3/16 x 5 1/8 (25.8 x 25.8 x 13)	4
47637XX	Square colored double-wall bowl	8.2 (7.8)	11 13/16 x 11 13/16 x 5 15/16 (29.9 x 29.9 x 15)	3

ADD SUFFIX TO BASE ITEM NUMBER TO INDICATE COLOR SELECTION

Metallic colors: dazzle red (15), cobalt blue (25), passion purple (65)
Classic colors: green apple (35), nugget yellow (45), pearl white (50), fire engine red (55), black black (60)

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
- Mirror-finished exterior and satin-finished interior for an upscale look
- Stainless steel



Fluted Double-Wall Insulated Serving Bowls – Square and Round

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47680	Square fluted bowl	.75 (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47681	Square fluted bowl	1.8 (1.7)	7¼ x 7¼ x 3⁷⁄₁₆ (18.4 x 18.4 x 8.7)	6
47682	Square fluted bowl	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47683	Square fluted bowl	5.2 (4.9)	10³⁄₁₆ x 10³⁄₁₆ x 5⅛ (25.8 x 25.8 x 13)	2
47684	Square fluted bowl	8.2 (7.9)	11¹³⁄₁₆ x 11¹³⁄₁₆ x 5¹⁵⁄₁₆ (29.9 x 29.9 x 15)	2
47685	Round fluted bowl	.75 (.7)	5¹⁄₁₆ x 3 (14.4 x 7.6) (dia x h)	6
47686	Round fluted bowl	1.7 (1.6)	7¼ x 4 (18.4 x 10.3) (dia x h)	6
47687	Round fluted bowl	3.4 (3.2)	9½ x 5 (24.1 x 12.9) (dia x h)	6
47688*	Round fluted bowl	6.9 (6.6)	11¹³⁄₁₆ x 6½ (30 x 16.5) (dia x h)	2
47689	Round fluted bowl	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5) (dia x h)	2

See page 209 for false-bottom information

Angled Double-Wall Insulated Serving Bowls



ITEM #	CAPACITY: QT (L)	DIMENSIONS (DIA. X W X H): IN (CM)	CASE LOT
ANGLED BOWLS*			
47650	1 (.95)	7⅜ x 5½ (18.8 x 13.9)	6
47651	1.9 (1.8)	9½ x 6¹³⁄₁₆ (24 x 17.3)	6
47652	3.7 (3.5)	11¹³⁄₁₆ x 5⅞ (30 x 15)	2
47658	5 (4.7)	13¾ x 9⅜ (35 x 23.8)	2
ANGLED BEEHIVE BOWLS*			
46584	1 (.95)	7⅜ x 5½ (18.8 x 13.9)	6
46585	1.9 (1.8)	9⁷⁄₁₆ x 6¹³⁄₁₆ (24 x 17.3)	6
46586	3.7 (3.5)	11¹³⁄₁₆ x 8¼ (30 x 20.9)	2
46582	5 (4.7)	13¾ x 9⅜ (35 x 23.8)	2

Round bowl dimensions (top diameter x height): IN (CM)

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
- Stainless steel



ITEM #	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
SQUARE BOWLS			
47659	.75 (.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
BEEHIVE SQUARE BOWLS			
47619	.75 (.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 5⅜ (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
BEEHIVE ROUND BOWLS*			
46587	.75 (.7)	5¹⁄₁₆ x 3 (14.4 x 7.6)	6
46590	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46591	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46592	6.9 (6.6)	11¹³⁄₁₆ x 6½ (30 x 16.5)	3
46569	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2
SATIN-FINISHED BOWLS WITH CONTRASTING MIRROR-FINISHED RINGS*			
46665	.75 (.7)	5¹⁄₁₆ x 3 (14.4 x 7.6)	6
46666	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46667	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46668**	6.9 (6.6)	11¹³⁄₁₆ x 6½ (30 x 16.5)	3
46669	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

*Round bowl dimensions (top diameter x height): IN (CM) **See page 209 for false-bottom information

Double-Wall Insulated Serving Bowls

- 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



47664



46581 shown with 46575

ITEM #	CAPACITY: QT (L)	DIMENSIONS (DIA): IN (CM)	CASE LOT
CONICAL BOWLS			
46575	.62 (.59)	6⅝ x 2¾ (16 x 6.9)	1
46576	1.4 (1.3)	7¾ x 3½ (20 x 8.8)	1
46577	2.5 (2.4)	9¹³⁄₃₂ x 4¼ (24 x 10.8)	1
46578	2.8 (2.6)	11 x 3⅞ (28 x 9.8)	1
46579	6.4 (6.1)	11 x 7¾ (28 x 19.7)	1
46581	1.7 (1.6)	13 x 2 (33 x 5.1)	1
TRUMPET BOWL			
47664	3.4 (3.2)	9⅝ x 5½ (24.5 x 14)	4

Covers for Double-Wall Round Bowls



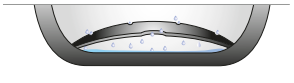
- 18-8 stainless steel
- Combination satin/mirror finish for beautiful food presentations
- Innovative way to display trayed foods while keeping them cold
- Tray can be used as cover for double-wall bowl or as a stand-alone display item

ITEM #	DIAMETER: IN (CM)	FITS	CASE LOT
82005	5¹⁄₁₆ (14.4)	46587	3
82006	7¼ (18.4)	46590	10

False Bottom for Double-Wall Round Bowls



- Dome design drains liquid away from food product
- Finger hole for easy removal
- Satin-finished stainless steel



As shown in base of bowl

ITEM #	DESCRIPTION	TOP DIA X HEIGHT:IN (CM)	CASE LOT
46615	For 46592, 46668 and 47688 Bowls	6¾ x ¹³⁄₁₆ (17.2 x 2.1)	6

ELEVATION STANDS & BUFFET RISERS



46540
Shown with double-wall bowls – sold separately

46541

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-sized and -shaped bowls
- Locator tab properly positions adaptor plate for secure fit
- Lifetime warranty on stand welds



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 8⅛ (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	5⅛ (12.86) square cutout	1

Square Bent Buffet Riser Sets

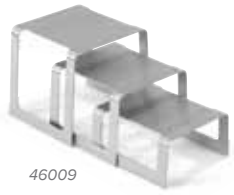
- Set of 3 risers to add height and interest to any buffet setup
- For use on tabletops or under tablecloths
- Heavy-duty stainless steel construction
- Patented design

USMADE

COLORS by Vollrath



4600915



46009



4600960

ITEM #	DESCRIPTION	SET INCLUDES	CASE LOT
46009	Set of 3 square bent risers–brushed stainless steel	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1
4600915	Set of 3 square bent risers–dazzle red	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1
4600960	Set of 3 square bent risers–black black	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1
4600950	Set of 3 square bent risers–pearl white	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1

PLATE COVERS



Stainless Steel Plate Covers

- Plate covers keep food at its ideal serving temperature for improved customer satisfaction
- Many 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
- Minimum order is 12
- Custom covers available; see page 212 for ordering instructions
- See pages 241-243 for plate cover warewashing racks

ITEM #	FITS PLATES: IN (CM)	HEIGHT: IN (CM)	CASE LOT
62340	8 1/16 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
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



Oval Platter Cover



Round Plate Cover with optional mirror finish

- 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
- Extended heights available on request

ORDERING INSTRUCTIONS: *Minimum order quantity is 24*

OVAL PLATE COVERS

1. Measure width and 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.

REFERENCE	PLATTER WIDTH: IN (CM)	PLATTER LENGTH: IN (CM)	COVER HEIGHT: IN (CM)	CASE LOT
PLC-15	8¼ to 11¼ (20.9 to 28.5)	9⅜ to 12⅜ (23.8 to 31.4)	2 (5.08)	12
PLC-16	9⅝ to 12⅜ (24.4 to 31.4)	10⅝ to 13⅜ (26.9 to 33.9)	2 (5.08)	12
PLC-17	10⅞ to 13⅜ (27.6 to 34.0)	12⅛ to 15⅝ (30.8 to 39.7)	2¾ (6.99)	12

ROUND PLATE COVERS

1. Measure five plates at their widest point. Choose the largest one.
2. Select the part number based on plate diameter.

REFERENCE	PLATE DIAMETER IN (CM)	COVER HEIGHT IN (CM)	CASE LOT
PLC-08	7⅞ to 9 (19.5 to 22.86)	2⅝ (5.9)	12
PLC-09	9 to 10 (22.9 to 25.4)	2⅝ (5.9)	12
PLC-10	10⅛ to 11 (25.6 to 27.9)	2⅝ (5.9)	12
PLC-11	11⅛ to 12 (28.1 to 30.5)	2¹³⁄₁₆ (7.1)	12
PLC-12	12⅛ to 12¾ (30.6 to 32.4)	2¹³⁄₁₆ (7.1)	12

3. Send the largest platter/plate sample with your purchase order to The Vollrath Company, L.L.C., Attn: Technical Service, 1236 N. 18th St., Door #1, Sheboygan, WI 53082-0611. Samples are recommended for all custom 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.
8. Mirror finish: Add "-M" to part number (e.g., 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.

Plastic Plate Covers



1200-13

- Safe-stack plate covers are molded from clear, virtually unbreakable plastic
- Dishwasher safe up to 200˚ F

ITEM #	PLATE DIAMETER: IN (CM)	COVER HEIGHT: IN (CM)	CASE LOT
918-13	8½ - 9⅛ (21.6 - 23.2)	2⅝ (6.7)	12
958-13	9⅛ - 9⅜ (23.2 - 24.5)	2⅝ (6.7)	12
978-13	9⅝ - 9⅞ (24.5 - 25.1)	2¾ (7)	12
1018-13	9⅞ - 10⅛ (25.1 - 25.7)	2¾ (7)	12
1038-13	10⅛ - 10⅜ (25.7 - 26.2)	2¾ (7)	12
1078-13	10½ - 10⅝ (26.7 - 27)	2¾ (7)	12
1100-13	11 (27.9)	2⅞ (7.2)	12
1200-13	12 (30.5)	2⅞ (7.2)	12



BAR SERVICE

3-piece Cocktail Shaker Sets


47622


47610

47612

- Mirror-finished stainless steel
- Crimped top removes easily
- Simple yet elegant design
- Small size perfect for individual service

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

Shakers & Malt Cup


46791

46793


48070

- 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

Four-Prong Cocktail Strainer and Bar Spoon


46784


46787

- 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 Bowls


54422

ALL-PURPOSE BOWL

- Stainless steel
- All-purpose bowl is ideal for mixing, storing, and serving


47914

ICE BOWL

- Mirror-finished stainless steel
- Gadroon top is ideal for ice, drink garnishes, and bar snacks

Stainless Steel Ice Bucket and Ice Tongs

STAINLESS STEEL ICE BUCKET

- Mirror-finished exterior, satin-finished interior
- Welded handles for easy transportation
- Compact design fits neatly on tabletop or is perfect for room service


46621

ICE TONGS

- Stainless steel
- Beautiful hammered finish


47104

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

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (CM)	CASE LOT
46621	Ice bucket	1.6 (1.5)	5⅞ x 5½ (15 x 14) dia x h	24
47104	Ice tongs	—	6¼ (15.9) length	12

Scoops

STAINLESS STEEL SCOOPS

- Heavy-duty stainless steel
- Mirror-finished inside, satin-finished outside
- Use for ice, sugar, or other dry ingredients



92110



46790



Cast Aluminum Scoops

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)	LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL SCOOPS					
92110	Stainless steel scoop	52 (1537.8)	7⅞ x 5¼ (20 x 13.3)	4 (10.2) handle	6
46790*	Stainless steel bar scoop	5½ (162.7)	5 x 2½ (12.7 x 6.4)	9½ (24.1) overall	24
CAST ALUMINUM SCOOPS					
46890	Cast aluminum scoop	5 (147.9)	4¾ x 2⅜ (12.1 x 6)	7³⁄₁₆ (18.2)	24
46891	Cast aluminum scoop	12 (354.9)	6¼ x 3⅛ (15.9 x 7.9)	8¹³⁄₁₆ (22.4)	24
5280	Cast aluminum scoop	18 (532.2)	5½ x 3 (14 x 7.6)	—	6
46892	Cast aluminum scoop	24 (709.7)	8 x 4 (20.3 x 10.2)	10¾ (27.3)	24
46893	Cast aluminum scoop	38 (1123.7)	9 x 4¾ (22.9 x 12.1)	12¹³⁄₁₆ (31)	24
46894	Cast aluminum scoop	58 (1715.2)	10½ x 5½ (26.7 x 14)	14⅜ (36.6)	20
46895	Cast aluminum scoop	85 (2513.7)	12 x 6¼ (30.5 x 15.9)	15⅝ (39.8)	20

**46790 not NSF® certified*

Ice Caddy

- Unique lid attachment prevents loss (non-metal hinges)
- Lock can be placed through tag hole for secure, tamper-proof storage
- A slanted top fits under counter for space saving storage
- 4 non-marking 5" swivel casters with locking brakes
- Recessed drain prevents breakage
- Front lid slides down front of unit to protect from exposure and prevent cross contamination



ITEM #	DESCRIPTION	DIMENSIONS L X W X H: IN (CM)	CASE LOT
ICE140-06	Ice Caddy, 140 lb capacity	36 x 27¼ x 30⅝ (91.4 x 69.2 x 77.4)	1

Traex® Bar Keep™ II Storage



- Kit includes (1) neck, (1) jar, (1) lid, and (6) assorted-color standard spouts

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
3616	Bar Keep™ II storage kit – 1 pint	.5 (.47)	10⅛ x 3⅝ (25.7 x 9.2)	12
3632	Bar Keep™ II storage kit – 1 quart	1 (.95)	13⅜ x 3¾ (34 x 9.5)	12
3648	Bar Keep™ II storage kit – 48 oz	1.5 (1.4)	15 x 6½ (38.1 x 16.5)	6
3664	Bar Keep™ II storage kit – .5 gal	2 (1.9)	13¾ x 5 (35 x 12.7)	6
3628	Bar Keep™ II storage kit – 1 gal	4 (3.8)	17 x 5½ (43.2 x 13.4)	6
REPLACEMENT PARTS				
3604A	Neck only	–	–	12
3605A-05	Lid only, white	–	–	12
3606A-99	Standard spout in assorted colors	–	–	1

Traex® Kondi-Keeper™ Condiment Dispensers

- Self-closing lid
- Contemporary design
- Plastic models are NSF® certified
- Stainless steel model has no bottom and is meant to sit on ice
- Positive stacking
- Reduces contamination
- Refreezable bottles fit under inserts, keeping condiments cool and fresh longer
- Not recommended for dishwashers
- Clear polycarbonate lid for easy viewing
- Domed design increases capacity and allows for overfill
- Notched lids allow you to keep spoons in place with lid closed

USMADE



4743-xx



4740-xx



4741-xx

529-13



4705



4702



4746-xx

ITEM #*	DESCRIPTION	EXTERIOR FINISH	CAPACITY	INSERTS	DIMENSIONS: IN (CM)	CASE LOT
CONDIMENT DISPENSERS						
4741-xx*	Condiment dispenser w/pint inserts and standard lid	Plastic	4 pt (1.9 L)	4	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4743-xx*	Condiment dispenser w/pint inserts and standard lid	Plastic	6 pt (2.8 L)	6	18 x 6 x 6⅛ (45.7 x 15.2 x 15.6)	1
4746-xx*	Condiment dispenser w/pint inserts and standard lid	Plastic	8 pt (3.8 L)	8	24 x 6 x 4½ (61 x 15.2 x 11.4)	1
4762-xx*	Condiment dispenser w/quart inserts and notched lid	Plastic	3 qt (3.3 L)	3	18 x 6 x 6⅛ (45.7 x 15.2 x 15.6)	1
4742-xx*	Condiment dispenser w/quart inserts and standard lid	Plastic	3 qt (3.3 L)	3	18 x 6 x 6⅛ (45.7 x 15.2 x 15.6)	1
4740-xx*	Condiment dispenser w/quart inserts and standard lid	Plastic	2 qt (2.2 L)	2	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4745-xx*	Condiment dispenser w/quart inserts and standard lid	Plastic	4 qt (4.4 L)	4	24 x 6 x 4½ (61 x 15.2 x 11.4)	1
4701	Condiment dispenser w/pint inserts and standard lid	Stainless steel	4 pt (1.9 L)	4	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4702	Condiment dispenser w/pint inserts and standard lid	Stainless steel	6 pt (2.8 L)	6	18 x 6 x 4½ (45.7 x 15.2 x 11.4)	1
4705	Condiment dispenser w/quart inserts and standard lid	Stainless steel	3 qt (3.3 L)	3	18 x 6 x 4½ (45.7 x 15.2 x 11.4)	1
CONDIMENT DISPENSER ACCESSORIES						
4747	Refreezable bottle	—	—	—	5⅛ x 4½ x 1⅛ (13.2 x 11.4 x 2.9)	6
4801**	1 pint insert	—	1 pt (.47 L)	—	2⅞ x 3 x 5⅝ (7.3 x 7.6 x 14.9)	24
4720	1 pint insert cover	—	—	—	—	24
4802**	1 quart insert	—	1 qt (.95 L)	—	2⅞ x 5⅝ x 5⅝ (7.3 x 14.9 x 14.9)	12
4721	1 quart insert cover	—	—	—	—	24
529-13	Condiment spoon	—	—	—	5¼ (13.3) length	6

**Add suffix to designate color at XX (brown -01, black -06)* ***Cover sold separately*

Bar Mats

- Flexible thermoplastic rubber

USMADE



2331-99

2330-99

ITEM #	DESCRIPTION	COLOR	DIMENSIONS: IN (CM)	CASE LOT
2330-99	Rail-mate glass rail mat	Black	23½ x 3⅛ x ½ (56.7 x 7.9 x 1.3)	12
2331-01	Service mat	Brown	18 x 12 x ½ (45.7 x 30.5 x 1.3)	6
2331-99	Service mat	Black	18 x 12 x ½ (45.7 x 30.5 x 1.3)	6



WINE SERVICE

Wine/Champagne Buckets

- Heavy-duty mirror-finished stainless steel

Silverplate available for some items – see more at Vollrath.com.


47620


47617


47630/47625


46801


52930


46609


46616

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	DIMENSIONS (DIA X H) IN (CM)	BOTTOM DIAMETER IN (CM)	FITS STAND ITEM #	CASE LOT
47630	48330	Bucket w/handles, mirror-finished stainless steel	8¼ x 8 (21 x 20.3)	—	47611	1
47625	48325	Double bucket w/handles, mirror-finished stainless steel	9⅞ x 9⅛ (25.1 x 23.2)	—	47621	1
47620*	48320*	Bucket w/handles, mirror-finished stainless steel	8¼ x 7¾ (21 x 19.7)	—	47611	1
46609	—	Beehive-style, heavy-gauge mirror-finished stainless steel, tabletop use	7½ x 7⅞ (19 x 20)	5⅜ (13.7)	—	1
47617*	—	Fluted-style mirror-finished interior and top rim steel, tabletop or stand	9⅞ x 8¾ (24 x 22.2)	6½ (16.5)	47611	1
46801	—	Satin-finished stainless steel, stand use only	8¾ x 10⅛ (22.2 x 25.7)	6 (15.2)	46800	6
46616	—	Double-wall, stainless steel	8 x 7 (20.3 x 17.8)	5¾ (41.6)	47611	6
52930	—	Wine cooler, black plastic	8 x 10 (20.3 x 25.4)	6½ (16.5)	47611, 46800	3

**For use on tabletop or in stand*

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


47615


47605


47616

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 7⅛ (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	5¹³⁄₁₆ x 8⅝ (14.8 x 22)	1

Wine/Champagne Bucket Stands

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47611	48311	Single bottle stand, for 46616, 47617, 47620, 47630, and 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
46800	—	Stand only, for 46801 and 52930 buckets		1

Note: Buckets and stands sold separately


47611 Bucket stand sold separately

Double-Wall Conical Stainless Steel Beverage Bins and Floor Beverage Stand



47225 bin with 46548 stand



47226

- Moves beverages off the tabletop, leaving more room for food presentation/serving
- Double-wall construction won't sweat
- Black stand matches any décor
- Lifetime warranty on stand welds

ITEM #	DESCRIPTION	OUTSIDE DIMENSIONS (TOP DIA X H X BOTTOM DIA): IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ x 7 x 11¼ (36.8 x 17.8 x 28.6)	1
47225	Double-wall conical beverage bin	18 x 8¼ x 15 (45.7 x 20.9 x 38.1)	1
46548	Floor stand for beverage bin 47225	13¾ (34.9) dia x 26 (66) h	1

Traex® Melamine Cocktail Plate



CP8-06

- Dishwasher safe
- Holds glasses with a bottom diameter of 1 15/16" - 2½"
- Made of tough melamine

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W): IN (CM)	CASE LOT
CP8-06	Cocktail plate	Black	8 x 8 (20.3 x 20.3)	12

Wire Flight Caddies



WR-1026-06



WR-1027-06



WR-1028-06

- Ideal for beverage or food sampling
- Dishwasher safe
- Easy finger grip
- Glasses not included

ITEM #	DESCRIPTION	CAPACITY	MAX GLASS DIAMETER IN (CM)	MAX GLASS STEM LENGTH IN (CM)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
WR-1026-06	Circular wire flight caddy	6 glasses	3½ (8.9)	4¾ (12.1)	9 x 11 (22.9 x 27.9)	1
WR-1027-06	Circular wire flight caddy	3 glasses	4⅝ (10.8)	4¾ (12.1)	7 x 11 (17.8 x 27.9)	1
WR-1028-06	Inline wire flight caddy	3 glasses	3½ (8.9)	—	11⅛ x 7⅝ (28.3 x 19.4)	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, a cover for small ice bucket (46621, page 213) or a small appetizer/ dessert plate

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46622	Bottle coaster/spoon rest	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 provide 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)

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*

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

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

Champagne Stopper



- Patented slide feature creates easy, quick seal on bottle
- Unique PVC interior stopper provides tight seal and extends life of champagne
- 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)

Champagne Stopper



- Mirror-finished stainless steel
- For use with champagne, sparkling wine, and mineral water bottles
- Spring-loaded design creates a tight fit for better sealing

ITEM #	DESCRIPTION	CASE LOT
47603	Butterfly-style champagne stopper, stainless steel	12

PITCHERS & CREAMERS



Triennium™ Beverage Service

- Stainless steel is resistant to corrosion, pitting, and rusting
- Unique triangular body design elevates the overall appearance of any establishment
- Sturdy hidden hinge design for greater durability
- Seamless spouts offer an elegant look, precise directional pouring, and easy cleaning
- Dishwasher safe

MIRROR-FINISHED	SATIN-FINISHED	DESCRIPTION	CAPACITY	HEIGHT: IN (CM)	CASE LOT
46200	46300	Coffee pot	10 oz (.3 L)	7⅞ (20)	1
46202	–	Coffee pot	34 oz (1.0 L)	6⅛ (15.6)	1
46203	46303	Coffee pot	2.3 qt (2.2 L)	8⅜ (21.3)	1
46204	46304	Water pitcher	2.3 qt (2.2 L)	7⅞ (20)	1
46206	46306	Water pitcher with ice guard	2.3 qt (2.2 L)	7⅞ (20)	1
46207	46307	Tea pot	12 oz (.35 L)	3 (7.6)	1
46208	46308	Open creamer	9 oz (.29 L)	3¾ (9.5)	1
46209	46309	Covered creamer	9 oz (.29 L)	3¾ (9.5)	1
–	46400	Covered sugar bowl	8.5 oz (.25 L)	2¼ (5.7)	1

Orion™ Beverage Service

- Mirror-finished exterior, satin-finished interior, stainless steel
- Gooseneck spouts for easy pouring while offering an elegant design
- Hollow handle insulates for comfortable pouring
- Sturdy hinge for greater durability



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)	7¹⁄₁₆ (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

Water Pitchers



- Welded ice guard reduces splashing and spills for trouble-free pouring
- Welded hollow tubular handles insulate for comfortable pouring
- 81020 is straight sided with a bright finish, no ice guard, made in USA, and NSF® certified

ITEM #	DESCRIPTION	CAPACITY: QT (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
46599	Water pitcher, mirror-finished exterior, satin-finished interior, stainless steel, welded hollow tubular handle insulates for comfortable pouring	1.9 (1.8)	9⅛ (23)	—	1
68174	Water pitcher, satin-finished aluminum, ice guard and riveted handle	2⅛ (2)	7⅞ (20.1)	—	12
46403	Water pitcher, stainless steel	2 (1.9)	9¼ (23.5)	—	1
46402	Water pitcher, stainless steel, welded hollow tubular handle insulates for comfortable pouring	2 (1.9)	7¼ (18.4)	—	6
81020	Water pitcher, bright-finish stainless steel, no ice guard	2 (1.9)	6⅜ (16.2)	5⅛ (13)	4

Stainless Steel Pitcher



- Elegant brushed-satin stainless steel exterior and mirror-polished stainless steel interior
- Designed for perfect pouring with an ergonomic handle

ITEM #	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
465312	3 (2.8)	9¼ x 6½ x 9¼ (23.5 x 16.5 x 23.5)	1

Double-Wall Pitcher



- Double-wall construction provides insulation to maintain proper temperature and will not sweat
- Dishwasher safe
- Mirror-finished 18-8 stainless steel

ITEM #	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
46550	2 (1.9)	11⅛ x 6½ x 8¾ (28.2 x 16.5 x 22.2)	1

Bell-Shaped Pitchers


92020

- High-quality stainless steel seamless construction and satin finish
- All-welded handles
- Hollow handle insulates for comfortable pouring

ITEM #	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
82020	2⅛ (2)	8 (20.3)	4
82030	3⅛ (2.9)	9 (22.9)	4
82040	4⅛ (3.9)	10⅜ (26.4)	4
92020	2⅛ (2)	8 (20.3)	4

Traex® Beverage Pitchers

USMADE


6000-13 6010-13


611-0606

- 6010-13 clear pitcher is NSF® certified
- Virtually unbreakable polycarbonate
- Thumb-grip pour control and ice catcher pour lip
- Dishwasher safe

ITEM #	DESCRIPTION	CAPACITY OZ (L)	DIMENSIONS IN (CM)	CASE LOT
6010-XX	Three-lip deluxe pitcher – choose color suffix	60 (1.8)	8⅝ x 4⅞ (21.9 x 12.4)	12
6000-13	Deluxe clear pitcher	60 (1.8)	9¼ x 5⅛ (23.5 x 13)	12
611-0606	Black beverage coaster	—	6 x 6 (15.2 x 15.2)	12

06 Black · 16 Amber · 44 Cobalt Blue · 19 Margarita Green · 22 Ruby Red

SwirlServe® Beverage Servers



- Orange, brown, and white tabs allow for easy differentiation
- Durable polypropylene inner liner is odorless and stain resistant
- Polyurethane insulation in body and cover
- Exterior looks like porcelain but is actually impact-resistant ABS plastic
- Handwash only

Tilt & Pour® SwirlServe® Beverage Servers

- Unique pouring system lets you pour without pressing buttons
- Self-closing spout disassembles for easy cleaning
- Covers are interchangeable with SwirlServe® covers

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

BLACK COVER ITEM #	WHITE COVER ITEM #	COVER CASE LOT
52127	52125	6
52143	52133	6
52141	52131	6
52145	52135	6

SwirlServe® Hot-N-Cold Beverage Servers



- Covers are interchangeable with Tilt & Pour® covers

See results of the SwirlServe® Beverage Server heat retention test at Vollrath.com.

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

BLACK COVER ITEM #	WHITE COVER ITEM #	COVER CASE LOT
52123	52121	6
52173	52163	6
52171	52161	6
52175	52165	6

Tea and Coffee Servers



- Mirror-finished stainless steel
- Hollow handles insulate for comfortable pouring

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
COFFEE SERVER WITH GADROON BASE					
46565	48365	Hollow handle	64 (1.9)	8½ (21.6)	6
TEA AND COFFEE SERVERS WITH BUILT-IN STRAINER FOR SERVING TEA					
46314	—	Flat handle	10 (.3)	4¼ (10.8)	12
46370	—	Hollow handle	12 (.4)	4 (10.2)	12

Coffee Decanters



- Mirror-finished stainless steel
- Comfortable black plastic handle
- Designed to fit standard stove top and coffee warmers

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46570	Plain	2 (1.9)	6½ (16.5)	1
46580	Decaf	2 (1.9)	6½ (16.5)	1

Economy Servers


46212


46210

- 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
46212	Stacking server	10 (296)	3¼ (8.3)	12

Double-Wall Insulated Server



- 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

Hammered Creamers and Servers


T4710HH

T4080HH

T4030HH

T4050HH

- Finish on hammered creamers and servers enhances style and minimizes noticeable wear
- Stainless steel

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
T4030HH	Bell-shaped hammered creamer	3 (88)	2 (5.1)	12
T4050HH	Bell-shaped hammered creamer	5 (148)	2¾ (7)	12
T4080HH	Bell-shaped hammered creamer	8 (237)	3 (7.6)	12
T4710HH	Gooseneck hammered server	10 (300)	4¼ (10.8)	12

Bell Creamers



- Mirror-finished stainless steel
- Excellent choice for serving cream, sauces, and dressings

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46003	Bell creamer	3 (89)	2 (5.1)	24
46005	Bell creamer	5 (148)	2¾ (7)	12
46008	Bell creamer	8 (237)	3⅛ (7.9)	12

Gooseneck Servers


46310

46312

- Mirror-finished stainless steel
- Hollow handle insulates for comfortable 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

Silverplate available for gooseneck servers and creamer/servers – see more at Vollrath.com.

Creamer/ Servers


46205

46516

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed refilling

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



BOWLS & RAMEKINS

MULTIPURPOSE BOWLS & SERVING ESSENTIALS

Multi-Purpose Bowls



82144

- Stainless steel
- Mirror-finished outside and top rim
- Satin-finished interior for longer life
- Ideal for punch, salads, fresh fruit, or pasta

ITEM #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	CASE LOT
82144	Multi-purpose bowl	11 (10.6)	15 19/32 x 8 1/2 (39.6 x 21.6)	1
82146	Multi-purpose bowl	17.5 (16.5)	18 x 9 13/16 (45.7 x 25)	1

Condiment Server



- Stainless steel–resistant to corrosion, pitting, and rusting
- Ideal for nuts, mints, chocolate, and candy–for bars and tables
- 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
46636	3-bowl condiment server	4 (.12)	3 1/4 (8.3)	3 7/8 (9.8)	1

Oval Bowl



- Mirror-finished stainless steel basket is ideal for breads, rolls, and fruit

ITEM #	DESCRIPTION	CAPACITY: QT (L)	OVERALL DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46624	Oval bowl	1.7 (1.6)	10 1/16 x 7 x 2 5/16 (27.1 x 17.8 x 5.9)	1

Tureen



- Stainless steel
- Sturdy welded base and side handles

ITEM #	DESCRIPTION	CAPACITY: QT (L)	HEIGHT W/BASE: IN (CM)	CASE LOT
47845	Tureen	5 (4.7)	4 7/8 (12.4)	6

Flared Sauce Cups


46714


46716

- Stainless steel
- Mirror-finished outside, satin-finished inside
- Retains temperature longer (than plastic or melamine)
- Flared design is attractive and allows for easier dipping or pouring

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	HEIGHT: IN (CM)	TOP DIAMETER: IN (CM)	CASE LOT
46714	Flared stainless steel sauce cup	4 (118)	1 39/64 (4.1)	3 (7.6)	12
46716	Flared stainless steel sauce cup	6 (177)	1 13/16 (4.6)	3 1/4 (9.5)	12

Sauce Cup



- Stainless steel retains temperature longer and helps reduce food waste
- Mirror-finished outside, satin-finished inside
- Sized for individual condiment service

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

Ramekin

USMADE



ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	CASE LOT
533-06	Smooth ramekin, black	2 (59)	72

Sizzling Platter and Underliner



- Heavy-duty 16-gauge stainless steel for greater durability
- Features built-in handles for easy, comfortable handling
- Constructed from high-temperature polyester, underliner helps maintain temperature for greater customer satisfaction
- Underliner resists chipping and breaking
- Dishwasher safe

USMADE

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

Stainless Steel Au Gratins


47406


47425

- Mirror-finished stainless steel
- Go straight from oven or broiler to table
- Integral handle

ITEM #	CAPACITY: OZ (ML)	OVERALL DIMENSIONS: IN (CM)	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
47406	6 (177)	6 3/4 (17.1) outside diameter	5 1/2 (14)	12
47408	8 (236)	7 1/4 (18.4) outside diameter	5 3/4 (14.6)	12

Inside top diameter



FLATWARE

Mariner Flatware

- Elegant scalloped pattern
- Mirror-finished, extra heavyweight
- 18% chrome stainless steel



ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48200	Teaspoon	6⅛ (15.6)	1 dz
48203	Dessert spoon	7 (17.8)	1 dz
48205	Bouillon spoon	6⅛ (15.6)	1 dz
48204	Iced tea spoon	7½ (19.1)	1 dz
48208	Serving spoon	8¼ (21)	1 dz
48201	Dinner fork	7⅝ (19.4)	1 dz
48207	4-tine salad fork	7 (17.8)	1 dz
48206	Oyster/shrimp fork	5⅝ (14.3)	1 dz
48202	Dinner knife, solid handle	8¾ (22.2)	1 dz
48209	Butter knife, solid handle	6⅛ (15.6)	1 dz

Brocade Flatware

- Elegant trim
- Mirror-finished, heavyweight
- 18% chrome stainless steel



ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48220	Teaspoon	6⅜ (16.2)	1 dz
48223	Dessert spoon	7⅜ (18.7)	1 dz
48225	Bouillon spoon	6⅛ (15.6)	1 dz
48224	Iced tea spoon	7⅜ (18.7)	1 dz
48228	Serving spoon	8¼ (21)	1 dz
48221	Dinner fork	7½ (19.1)	1 dz
48227	4-tine salad fork	6½ (16.5)	1 dz
48226	Oyster/shrimp fork	5¾ (14.6)	1 dz
48222	Dinner knife, solid handle	8⅞ (22.5)	1 dz

Steak Knives



ITEM #	DESCRIPTION	BLADE LENGTH: IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
48144	Jumbo black plastic handle, rounded tip, hollow ground blade	4⅞ (12.4)	9⅞ (25.1)	12
48148	Jumbo riveted wood handle, rounded tip, hollow ground blade	5 (12.7)	9⅞ (25.1)	12
48147	Riveted wood handle, rounded tip, hollow ground blade	4⅛ (10.5)	8⅝ (21.1)	24
48143	Plastic black textured handle, hollow ground blade, dishwasher safe	4¾ (12.1)	8¾ (22.3)	24
48130	Queen Anne™ well-balanced stainless steel hollow handle	5 (12.7)	9⅛ (23)	12
48142	Laminated wood handle, pointed tip, hollow ground blade	4 (10.2)	8⅝ (21.9)	12
48140	Wood handle, hollow ground blade	4⅜ (11.2)	8⅝ (21.1)	24
48141	Wood handle, pointed tip blade	4⅛ (10.5)	8⅝ (21.1)	24

Thornhill™ Flatware

- Traditional design
- Matte finish, heavyweight
- 18% chrome stainless steel



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 tea spoon	7⅝ (19.4)	1 dz
48152	Serving spoon	8 (20.3)	1 dz
48162	Dinner fork	7¼ (18.4)	1 dz
48161	4-tine salad fork	6 (15.2)	1 dz
48160	Oyster/shrimp fork	5½ (14)	1 dz
48171	Dinner knife, solid handle	8½ (21.6)	1 dz

Queen Anne™ Flatware

- Traditional colonial design
- Satin-finished, heavyweight
- 18% chrome stainless steel



ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48100	Teaspoon	6 (15.2)	1 dz
48101	Dessert spoon	7 (17.8)	1 dz
48102*	Bouillon spoon	6⅛ (15.6)	1 dz
48103	Iced tea spoon	7½ (19.1)	1 dz
48104	Serving spoon	8⅜ (21.3)	1 dz
48110*	Dinner fork	8 (20.3)	1 dz
48112*	4-tine dinner fork	7½ (19.1)	1 dz
48114	4-tine salad fork	6⅝ (16.8)	1 dz
48113	3-tine salad fork	6⅝ (17.2)	1 dz
48115	Oyster/shrimp fork	5⅝ (14.3)	1 dz
48116	Serving fork	8⅝ (21.9)	1 dz
48122*	Dinner knife, solid flat handle	9 (22.9)	1 dz
48131	Dinner knife, hollow handle	9 (22.9)	1 dz
48133	Dinner knife, hollow handle	9⅜ (23.8)	1 dz
48130	Steak knife, hollow handle	9⅛ (23)	1 dz
48125	Butter knife, hollow handle	7 (17.8)	1 dz

**Not shown*



TABLETOP ESSENTIALS

SHAKERS, HOLDERS, JARS, SERVERS, ETC.

Wire Serving Pieces



WB-8007-06



WP9-06



WB-8006

- Ramekin holder is 2½" (6.4 cm) in diameter (Item #533-06)
- WP9-06 is powder coated

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
WP9-06	Black round basket	9 x 2½ (22.9 x 6.4)	12
WB-8006	Chrome oval basket	7⅛ x 10½ (18.1 x 26.7)	12
WB-8006-06	Black oval basket	7⅛ x 10½ (18.1 x 26.7)	12
WB-8007*	Chrome oval basket w/ ramekin holder	7⅛ x 10½ (18.1 x 26.7)	12
WB-8007-06*	Black oval basket w/ ramekin holder	7⅛ x 10½ (18.1 x 26.7)	12

Accommodates ramekin 533-06 (not included)

Twister® Wire Cones



WC-6007-06



WC-6004-06



WC-6009-06



WC-6004

- Unique wire cones for fries, appetizers, and more

ITEM #	DESCRIPTION	CAPACITY: C (L)	DIMENSIONS: IN (CM)	CASE LOT
WC-6007-06	Large wire cone, black	3½ (0.8)	7 x 8¼ (17.8 x 21)	12
WC-6009-06*	Large wire cone w/ramekin holder, black	3½ (0.8)	7 x 7⅛ (17.8 x 19)	12
WC-6009*	Large wire cone w/ramekin holder, chrome	3½ (0.8)	7 x 7⅛ (17.8 x 19)	12
WC-6004-06	Medium wire cone, black	1¼ (0.3)	5¼ x 6 (13.3 x 15.2)	12
WC-6004	Medium wire cone, chrome	1¼ (0.3)	5¼ x 6 (13.3 x 15.2)	12

Accommodates ramekin 533-06 shown above (not included)

Baskets



47205

47208

47204

- Durable
- Dishwasher safe

ITEM #	DESCRIPTION	DIAMETER: 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

Dripcut® Condiment Caddies and Jars



WR-1010



WR-1000



WR-1003



529-13



527



WR-1023



WR-1017

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
528-13	Clear poly condiment jar and lid	8 (237)	3¾ x 3⅛ (9.5 x 7.9)	12
528J-13	Clear poly condiment jar only	—	—	12
528T-13	Clear poly condiment lid only	—	—	12
527	Glass condiment jar and lid	6 (177.4)	3¾ x 3⅛ (9.5 x 7.9)	12
527J	Glass condiment jar only	—	—	12
527T	Glass condiment lid only	—	—	12
529-13	Clear polycarbonate condiment spoon	—	5¼ (13.3)	12
WR-1010	Wire rack condiment caddy – holds three condiment jars	—	7⅜ x 6⅝ x 7⅛ (18.7 x 16.8 x 18.1)	4
WR-1000	Wire rack condiment caddy – holds two salt & pepper shakers, steak sauce/ketchup, and sugar packets – with cardholder	—	8 x 6 x 5½ (20.3 x 15.2 x 14)	6
WR-1003	Wire rack condiment caddy – holds two salt & pepper shakers	—	4⅜ x 2⅜ x 6 (11.1 x 6 x 14)	12
WR-1023	Round wire condiment caddy – holds four 12 oz. squeeze bottles and salt & pepper shakers	—	7 x 9¼ (17.8 x 23.5)	4
WR-1017	Wire rack condiment caddy – holds three 206-0 or 1206 servers	—	6¼ x 6⅛ x 7¼ (15.9 x 15.6 x 18.4)	4

Dripcut® Cruets



68028



WR-1020



68020-0

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT
68028	Square glass oil & vinegar cruets w/wire rack	5 oz (148)	5¾ x 2⅝ x 7¼ (14.6 X 6.7 X 18.4)	6
WR-1020	Wire rack condiment caddy – holds two cruets	—	5¾ x 2⅝ x 7¼ (14.6 X 6.7 X 18.4)	6
68020-0	Square glass oil & vinegar cruets set	5 oz (148)	2⅛ x 5⅞ (5.4 X 14.9)	12

Condiment Jar Cover



- Mirror-finished stainless steel
- Features spoon slot for no-mess service
- Fits 6½ oz (192 ml) jar

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
47648	Condiment jar cover	3⅛ (7.9)	48

Dripcut® Salt & Pepper Shakers



312 313 322 402 403 302 303 802 802G 710 1003 602 202 703

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
PLASTIC TOP CAFÉ						
312-02	Poly jar/red plastic top S&P shaker	2 (59)	1¾ x 3¾ (4.5 x 9.5)	72	—	102T-02
312-06	Poly jar/black plastic top S&P shaker	2 (59)	1¾ x 3¾ (4.5 x 9.5)	72	—	102T-06
313-02	Poly jar/red plastic top S&P shaker	3 (89)	2 x 4⅝ (5.1 x 11.8)	72	—	102T-02
313-06	Poly jar/black plastic top S&P shaker	3 (89)	2 x 4⅝ (5.1 x 11.8)	72	—	102T-06
PANELED FLIP TOP™ CAFÉ						
322-06	Poly jar/black plastic top S&P shaker	2 (59)	1¾ x 3⅝ (4.5 x 9.2)	72	—	—
PANELED POLYCARBONATE JARS/STAINLESS STEEL MUSHROOM TOP						
402	Poly jar/stainless steel mushroom top S&P shaker	2 (59)	1¾ x 3¾ (4.5 x 9.5)	72	—	440T
403	Poly jar/stainless steel mushroom top S&P shaker	3 (89)	2 x 4¾ (5.1 x 12.1)	72	—	440T
PANELED POLYCARBONATE JARS/STAINLESS STEEL FLAT TOP						
302-0	Poly jar/stainless steel flat top S&P shaker	2 (59)	1¾ x 3½ (4.5 x 8.9)	72	—	320T
303-0	Poly jar/stainless steel flat top S&P shaker	3 (89)	2 x 4⅝ (5.1 x 11.8)	72	—	320T
CONTINENTAL COLLECTION						
802-12	Glass jar/chrome top S&P shaker	2 (59)	1¾ x 3 (4.5 x 7.6)	12	802J-12	802T
802G-12	Glass jar/gold top S&P shaker	2 (59)	1¾ x 3 (4.5 x 7.6)	12	802J-12	802T6
710	Glass jar/chrome top S&P shaker	.5 (15)	1⅝ x 2 (4.1 x 5.1)	72	—	—
ELEGANCE COLLECTION						
1003	Glass jar/chrome top S&P shaker	1 (29.5)	1¾ x 4⅜ (4.5 x 11.1)	24	—	—
PLASTIC TOP CAFÉ						
602-12	Glass jar/stainless steel top S&P shaker	2 (59)	1¾ x 3 (4.5 x 7.6)	12	802J-12	440T
NOSTALGIC						
202-12	Square glass jar/stainless steel top S&P shaker	2 (59)	1⅝ x 4⅛ (4.1 x 10.5)	12	—	—
SMOOTH GLASS JAR/STAINLESS STEEL MUSHROOM TOP						
703	Smooth glass jar stainless steel top S&P shaker	3 (89)	1¾ x 4⅝ (4.5 x 11.8)	24	703J	440T

Dripcut® Cheese Shakers



674 260

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
674	Round perforated SS top w/swirl glass jar	6 (177.4)	2½ x 3⅝ (6.4 x 9.2)	12	674J-12	674T
260	Round SS top w/polycarbonate jar	4 (118.3)	2½ x 3½ (6.4 x 8.9)	12	260LJ	260T

Dripcut® Sugar Pourers & Holders



930 SC-1007-13 WR-1024 WR-1009 WR-1025

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
930	Continental chrome-plated top glass sugar pourer	12 (355)	3⅜ x 2⅜ x 5⅛ (8.6 x 6 x 13)	12	930J	930T
SC-1007-13	Plastic sugar caddy	—	3⅜ x 2⅝ x 2⅛ (8.6 x 6.5 x 5.4)	12	—	—
WR-1024	Chrome-plated sugar caddy w/handles	—	5 x 2⅛ x 1⅝ (12.7 x 5.4 x 4.1)	12	—	—
WR-1009	Chrome-plated sugar caddy w/out handles	—	5 x 2⅛ x 1⅝ (12.7 x 5.4 x 4.1)	12	—	—
WR-1025	Round chrome-plated sugar caddy	—	2¾ x 4¼ (7 x 10.8)	12	—	—

Dripcut® Servers with Plastic Jars and Chrome-Plated Tops



- Polycarbonate is clear; polyethylene is white

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
1206	Polycarbonate jar w/top	7 (207)	2¾ x 1⅝ x 4¼ (7 X 4.1 X 10.8)	12	1206LJ	206T
1212	Polycarbonate jar w/top	10 (296)	3⅛ x 1¾ x 5 (7.9 X 4.5 X 12.7)	12	1212LJ	206T
1214	Polycarbonate jar w/top	16 (473)	3½ x 1⅞ x 5¾ (8.9 X 4.8 X 14.6)	12	1214LJ	214T
2710L	Polycarbonate jar w/top	10 (296)	3 x 1¾ x 4⅞ (7.6 X 4.5 X 12.4)	12	2710LJ	206T

Dripcut® Servers



- Servers with glass jars and chrome-plated tops

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
206-0	Glass jar w/top	6 (177.4)	2¾ x 1¾ x 3¾ (7 X 4.5 X 9.5)	12	206J	206T
912	Continental™ collection glass jar w/top	12 (355)	2¾ x 1¾ x 4⅛ (7 X 4.5 X 10.5)	12	930J	912T
214	Glass jar w/top	14 (414)	3½ x 2 x 5⅞ (8.9 X 5.1 X 14.9)	12	214J	214T

Dripcut® Servers with Glass Jars and Plastic Tops



- To specify top color when ordering your Dripcut® server, add suffix (TT) to choose color (brown 01, red 02, white 05, black 06, yellow 08, almond 18, vista green 191)***

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
606-TT*	Glass jar w/top	6 (177.4)	2¾ x 1¾ x 4⅛ (7 X 4.5 X 10.5)	12	206J	606T-TT
614-TT**	Glass jar w/top	14 (414)	3½ x 2 x 5⅞ (8.9 X 5.1 X 14.9)	12	214J	614T-TT

*Available in red, black, almond, and vista green **Available in brown, red, white, almond, and vista green

Servers with Plastic Jars and Plastic Tops



- To specify top color when ordering your Dripcut® server, add suffix (TT) to choose color (brown 01, red 02, white 05, black 06, yellow 08, almond 18, vista green 191)

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
1606-TT*	Polycarbonate jar w/top	7 (207)	2¾ x 1¾ x 4¼ (7 X 4.5 X 10.8)	12	1206LJ	606T-TT
1412-TT*	Polycarbonate jar w/top	10 (296)	3⅛ x 1¾ x 5 (7.9 X 4.5 X 12.7)	12	1212LJ	606T-TT
1414-TT**	Polycarbonate jar w/top	16 (473)	3½ x 1⅞ x 5¾ (8.9 X 4.8 X 14.6)	12	1214LJ	614T-TT

*Available in red, black, and almond **Available in brown, almond, red, and vista green

Dripcut® "Cut-Off" Slide Imprinting



- Customize your servers with cut-off slides imprinted with syrup flavors
- When ordering slides, add the syrup color suffix after the slide number, for example: 206S-i03 for maple imprint
- Imprint designations: honey 01, maple 03, boysenberry 04, strawberry 05, raspberry 06, lite 08, blueberry 09, wildberry 10, blackberry 11, twinberry 18
- 2- to 4-week lead time
- 100-piece minimum per imprint

ITEM #	DESCRIPTION	CASE LOT
206S-I	Imprint slide for 6 oz server chrome-plated top	100
214S-I	Imprint slide for 14 oz server chrome-plated top	100
606S-I	Imprint slide for 6 oz server plastic top	100
614S-I	Imprint slide for 14 oz server plastic top	100



SPECIALTY SERVICE ITEMS

Dessert Service

- Mirror-finished stainless steel

Silverplate available for some items – see more at Vollrath.com.


46701


46772


48003


46704


48083


48013


48060


T720DW


48023

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS IN (CM)	CASE LOT
48013	48313	Paneled sherbet dish with scalloped top	3½ oz (103 ml)	1⅞ (4.8) height	12
48015	48315	Paneled sherbet dish with scalloped top	5 oz (148 ml)	2¼ (5.7) height	12
46701	48301	Paneled sherbet dish with gadroon base	16 oz (473 ml)	3⅜ (8.6) height	12
46772	48372	Sauce bowl with gadroon top	2 oz (59 ml)	3 x 3 (7.6 x 7.6) (h x dia)	72
48003	48303	Sherbet bowl with gadroon top	3½ oz (103 ml)	2 x 3⅞ (5.1 x 9.6) (h x dia)	12
46704	—	Dessert cup with paneled design	4 oz (118 ml)	1⅝ x 3⅝ (4.1 x 9.3) (h x dia)	48
48060	—	Tulip sundae with gadroon base	6 oz (177 ml)	4⅝ (12) height	12
T720DW	—	Hammered double-wall ice cream chiller	3 gal (3.8 L)	10¾ x 11⅝ (29.5 x 27.3) (h x dia)	1
48023	—	Cake stand shipped knocked down	—	6⅝ x 13 (16.8 x 33) (h x dia)	1
48083	—	Cake/pie server with stainless steel blade and riveted rosewood handle	—	10¾ (27) length	12

Seafood Service


46745


46735


46746


46760


46764

46763


Supreme Set

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46745	Oyster plate, 6 wells, mirror-finished stainless steel	10⅜ diameter (26.3)	12
46735	Seafood shell, mirror-finished stainless steel	5 x 5½ x ⅝ (12.7 x 14.0 x 1.6)	12
46746	Snail plate, six embosses, mirror-finished stainless steel	6⅞ x 5⅞ x ¾ (17.5 x 13.8 x 1.8)	24
46760	Snail tongs, mirror-finished stainless steel	6 (15.2) length	12
46763	Lobster/nut cracker, forged stainless steel	6¼ (15.9) length	12
46764	Lobster/nut cracker, polished chrome-plated	6 (15.2) length	24
SUPREME SET – ORDER PARTS SEPARATELY			
46701	16 oz (473 ml) paneled bowl with gadroon base	5⅛ (12.8) outside diameter	12
46704	4 oz (119 ml) paneled cup	3⅛ (9.2) outside diameter	48
46706	Slotted ring	5⅜ (13) outside diameter	12
46709	1-piece slotted ring and cup	5⅜ (13) outside diameter	12

Butter Melters

- Same stand – flip one way for 46771, flip over for 46770

Replacement parts available.
See Vollrath.com.


46770
46771


46776


46777

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	HEIGHT: IN (CM)	CASE LOT
46770	Butter melter with pan, candle holder and candle, chrome-plated wire stand	5 (148)	5⅝ (14.3)	1
46771	Butter melter with cup, candle holder and candle, chrome-plated wire stand	3 (89)	5⅝ (14.3)	6
46776	Butter melter with pan, glass candle holder and candle, chrome-plated wire stand	3¼ (96)	5 (12.7)	12
46777	Butter melter, stainless steel with pouring spout and rosewood handle	4¼ (125.7)	3⅝ (9.2)	1

Utility Servers

- Chrome-plated welded wire rack
- Stainless steel bowls
- 99615, 47633, and 47631: full sets include 1 rack and 3 bowls


47633


99615

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 cm)	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 2⅜" (10.4 x 5.5 cm)	12

Includes bowl covers

Three-Way Revolving Server

- Rack revolves for easy access
- 99637 includes three 10 oz (295 ml) stainless steel bowls
- Stainless steel base with convenient plastic carry handle
- Ladle shown: 52908



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

Gravy Boats

- Mirror-finished stainless steel
- Gadroon-edge base
- All-welded construction

Silverplate available for some
items– see more at Vollrath.com.



ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY OZ (ML)	CASE LOT
47573	48373	Gravy boat	3 (89)	12
47575	48375	Gravy boat	5 (148)	12
47578	48378	Gravy boat	8 (236)	12

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	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT
52860	Birchwood	12 (354)	5¾ (14.6)	48
52861	Black	12 (354)	5¾ (14.6)	48
52866	Birchwood	14 (413)	6 (15.2)	48
52867	Black	14 (413)	6 (15.2)	48
52869	Birchwood	34 (1005)	8 (20.3)	48
52870	Black	34 (1005)	8 (20.3)	48

Plastic Tip Trays



1000-06

1000-96

- Attractive scratch-resistant material

USMADE

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
86280	Plain black tray	4 x 6 (10.2 x 15.2)	36
86282	Plain black tray	5 x 7 (12.7 x 17.8)	36
1000-06	Plain black tray	6½ x 4½ (16.5 x 11.4)	36
1000-96	Thank You black tray	6½ x 4½ (16.5 x 11.4)	36

Counter Menu Holder



- Stainless steel
- Screw-on assembly
- Set includes brackets
- 15½" (39.4 cm)

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
46797	15½ x 4 (39.4 x 10.2) length x height above counter	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



46794

46795

- Stainless steel
- 46795: Weighted cast base adds stability

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
46795	1⅛ (2.9) 1½ (3.8) length x height above counter	36
46794	2¼ (5.7) 1¾ (4.4) length x height above counter	60

Check Spindle



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2721	Check spindle	3 x 6 (7.6 x 15.2)	12

Check Holders



- Brushed aluminum
- Patent-pending channel lock design keeps checks organized

USMADE

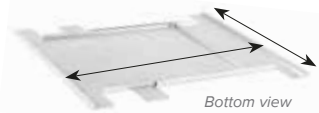
ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2518	Check holder	18 x 2 (45.7 x 5.1)	2
2524	Check holder	24 x 2 (61 x 5.1)	2
2536	Check holder	36 x 2 (91.4 x 5.1)	2
2548	Check holder	48 x 2 (121.9 x 5.1)	2

Table Joiner



Top view

- Plated steel
- Adjusts from 24" to 42" (61 to 106 cm)
- Two-piece construction
- For square or rectangular tables



Bottom view

ITEM #	DESCRIPTION	CASE LOT
97299	Table joiner	3

TRAYS

Cork-Lined Laminated Serving Trays and Liners



86338

- 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
- Hand washing recommended

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
CORK-LINED LAMINATED SERVING TRAYS			
86326	Rectangular tray	12 x 16 (30.5 x 40.6)	12
86328	Rectangular tray	14 x 18 (35.6 x 45.7)	12
86330	Rectangular tray	15 x 20 (38.1 x 50.8)	12
86331	Rectangular tray	16 x 22 (40.6 x 55.9)	12
86333	Oval tray	20 x 25 (50.8 x 63.5)	6
86334	Oval tray	23 x 28 (58.4 x 71.1)	6
86336	Round tray	11 (27.9)	12
86339	Round tray	14 (35.6)	12
86341	Round tray	16 (40.6)	12
86338	Beer tray, round	12½ (31.8)	12
ROUND CORK LINERS			
86350	Fits 11" dia (27.9 cm) trays	9⅛ (23.2)	12
86351	Fits 12" dia (30.5 cm) trays	11 (27.9)	12
86352	Fits 14" dia (35.6 cm) trays	12⅛ (30.8)	12
86353	Fits 16" dia (40.6 cm) trays	12⅝ (32.9)	12
OVAL CORK LINERS			
86360	Fits 20" x 25" (50.8 x 63.5 cm) trays	16¼ x 21 (41.3 x 53.3)	12
86361	Fits 23" x 28" (58.4 x 71.1 cm) trays	19⅛ x 23⅝ (48.6 x 60)	12

Tuf Glas™ Fiberglass Trays



- Low-profile design allows larger and low-profile plates to hang over the edge without tipping
- Rubber liner is permanently bonded to the tray
- Heavy-duty construction eliminates warping
- Stain and odor resistant
- 5-year warranty

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
2700L-01	Brown tray	27 (68.6)	6
2700L-06	Black tray	27 (68.6)	6

Traex® Non-Skid Trays



- Anti-skid surface resists glassware slippage even when wet
- Anti-skid liner is molded right to the tray; custom color combinations available
- Lifetime warranty

USMADE

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
1474-0901	Tan/brown tray	14 (35.6)	12
1474-0606	Black tray	14 (35.6)	12
1476-0901	Tan/brown tray	16 (40.6)	12
1476-0606	Black tray	16 (40.6)	12

Traex® Talker™ Trays



- Increase your sales with a POP sign that stays securely in place without disturbing the items on the tray
- U.S. Patent #6,843,373
- Sign holder is 4 x 6"

USMADE

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
1489-0606	Black tray w/sign holder	14 (35.6)	12

Anti-Skid Mat Tray Accessories

USMADE





ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
1420-01	Chocolate anti-skid mat	12½ (31.8) dia	12
1420-06*	Black anti-skid mat	12½ (31.8) dia	12
1620-01	Chocolate anti-skid mat	14½ (36.8) dia	12
1620-06	Black anti-skid mat	14½ (36.8) dia	12
1612	Chocolate anti-skid mat	16⅛ x 12½ (41 X 31.8)	12
1612-06	Black anti-skid mat	16⅛ x 12½ (41 X 31.8)	12

** Minimum order quantity 240*

Stainless Steel Institutional Ware

- Mirror-finished stainless steel

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT
47252	Six-compartment tray with stacking lugs	—	15½ l x 11⅝ w x ¾ h (39.4 x 29.5 x 1.9)	24
47536	Soup bowl	16.3 (482)	6 dia x 1¾ h (15.2 x 4.5)	12
47555	Drink or soup cup	9 (266)	3½ dia x 2⅞₂ h (8.9 x 5.6)	12
47556	Drink or soup cup	11 (325)	3½ dia x 2⅜ h (8.9 x 6)	12
68520*	Tumbler	12 (354)	3⅛ x 2⅛ x 4⅝ (8 x 5.2 x 11.5) (top dia x bottom dia x h)	12

**68520 tumbler only is made in USA*


47252


47536


47555


68520

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)

Custom imprinting available to personalize your fast food trays with silkscreen imprints at Vollrath.com.

COLOR	ITEM #	DIMENSIONS IN (CM)	CASE LOT
Red	86100	10 x 14 (25.4 x 35.6)	24
Brown	86101	10 x 14 (25.4 x 35.6)	24
Burgundy	86103	10 x 14 (25.4 x 35.6)	24
Orange	86104	10 x 14 (25.4 x 35.6)	24
Gray	86105	10 x 14 (25.4 x 35.6)	24
Almond	86106	10 x 14 (25.4 x 35.6)	24
Royal blue	86107	10 x 14 (25.4 x 35.6)	24
Black	86108	10 x 14 (25.4 x 35.6)	24
Teal	86109	10 x 14 (25.4 x 35.6)	24

ITEM #	DIMENSIONS IN (CM)	CASE LOT
86110	12 x 16 (30.5 x 40.6)	24
86111	12 x 16 (30.5 x 40.6)	24
86113	12 x 16 (30.5 x 40.6)	24
86114	12 x 16 (30.5 x 40.6)	24
86115	12 x 16 (30.5 x 40.6)	24
86116	12 x 16 (30.5 x 40.6)	24
86117	12 x 16 (30.5 x 40.6)	24
86118	12 x 16 (30.5 x 40.6)	24
86119	12 x 16 (30.5 x 40.6)	24

ITEM #	DIMENSIONS IN (CM)	CASE LOT
86120	14 x 18 (35.6 x 45.7)	12
86121	14 x 18 (35.6 x 45.7)	12
86123	14 x 18 (35.6 x 45.7)	12
86124	14 x 18 (35.6 x 45.7)	12
86125	14 x 18 (35.6 x 45.7)	12
86126	14 x 18 (35.6 x 45.7)	12
86127	14 x 18 (35.6 x 45.7)	12
86128	14 x 18 (35.6 x 45.7)	12
86129	14 x 18 (35.6 x 45.7)	12

Traex® Premium Fast Food Trays

- Easy to clean with built-in handles for comfortable and controlled handling
- Dishwasher safe
- Stain and odor resistant
- Stackable and approved for up to 180°F (82°C) for 30 minutes
- Add color suffix to base item number to indicate color selection (brown -01, red -02, orange -03, blue -04, black -06, burgundy -21, gray -31, beige -32, teal -33, royal blue -44, vista green -191)



1216-191



1418-02



1014-01

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
1014-XX	Fast food tray	14¼ x 10⅜ (36.2 x 49.7)	24
1216-XX	Fast food tray	17⅜ x 12⅛ (43.6 x 30.8)	24
1418-XX	Fast food tray	18½ x 13⅞ (47 x 35.2)	12
1217-XX	Fast food tray	17 x 12 (43.2 x 30.5)	24

Traex® School Compartment Trays

- Lightweight
- Economically priced
- Heat resistant to 180°F (82.2°C)
- Add color suffix to base item number to indicate color selection (red -02, blue -04, tan -09, bright blue -104, bright green -119, bright yellow -138)*



2614-02



2615-09



2015-104

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2614-XX*	Left hand tray, polypropylene	13⅝ x 9¾ (34.6 x 24.8)	24
2015-XX	Right hand tray, polypropylene	14⅜ x 9⅞ (36.5 x 25.1)	24
2615-XX	Right hand tray, ABS	14½ x 10 (36.9 x 25.4)	24

*2614-XX available only in red -02 and blue -04

Symbol Signs

- High-quality image signs have pressure-sensitive adhesive for easy mounting

USMADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
FOREIGN LANGUAGE SYMBOL SIGN			
4531	Los Empleados Deben Lavarse Las Manos Antes De Regresar Al Trabajo (Employees Must Wash Hands Before Returning to Work)	3 x 9 (7.6 x 22.9)	1
4566	Men/Caballeros	3 x 9 (7.6 x 22.9)	1
4567	Women/Damas	3 x 9 (7.6 x 22.9)	1
4589	No Fumar/No Smoking	3 x 9 (7.6 x 22.9)	1
TABLETOP TENT SIGN			
4135	Reserved – Screen-printed plastic signs, message on both sides	3 x 9 (7.6 x 22.9)	1
BRAILLE SYMBOL SIGN			
5630	Women/Accessible	6 x 9 (15.2 x 22.9)	1
5631	Men/Accessible	6 x 9 (15.2 x 22.9)	1
5632	Accessible	6 x 9 (15.2 x 22.9)	1
5633	Restroom	6 x 9 (15.2 x 22.9)	1
5634	Women	6 x 9 (15.2 x 22.9)	1
5635	Men	6 x 9 (15.2 x 22.9)	1
5638	No Smoking	6 x 9 (15.2 x 22.9)	1
CONTEMPORARY ENGLISH SYMBOL SIGN			
4504	Hand Wash Only	3 x 9 (7.6 x 22.9)	1
4505	Private	3 x 9 (7.6 x 22.9)	1
4506	Employees Only	3 x 9 (7.6 x 22.9)	1
4508	No Exit	3 x 9 (7.6 x 22.9)	1
4513	No Smoking	3 x 9 (7.6 x 22.9)	1
4515	Men	3 x 9 (7.6 x 22.9)	1
4516	Women	3 x 9 (7.6 x 22.9)	1
4517	Restrooms	3 x 9 (7.6 x 22.9)	1
4519	Sanitize	3 x 9 (7.6 x 22.9)	1
4520	No Checks Please	3 x 9 (7.6 x 22.9)	1
4521	Thank You For Not Smoking	3 x 9 (7.6 x 22.9)	1
4522	Rinse	3 x 9 (7.6 x 22.9)	1
4523	No Pets/Shoes, Shirt Required	3 x 9 (7.6 x 22.9)	1
4524	This is a Smoke-Free Restaurant	3 x 9 (7.6 x 22.9)	1
4525	Restrooms For Customer Use Only	3 x 9 (7.6 x 22.9)	1
4526	Wash	3 x 9 (7.6 x 22.9)	1
4530	Employees Must Wash Hands Before Returning to Work	3 x 9 (7.6 x 22.9)	1
4532	Not Responsible For Lost Or Stolen Articles	3 x 9 (7.6 x 22.9)	1
4544	Caution/Watch Your Step	3 x 9 (7.6 x 22.9)	1
SYMBOL SIGN			
5613	No Smoking	6 x 9 (15.2 x 22.9)	1
5617	Restrooms	6 x 9 (15.2 x 22.9)	1
5609	Exit	6 x 9 (15.2 x 22.9)	1
5618	Fire Extinguisher	6 x 9 (15.2 x 22.9)	1
5643	No Smoking Area	6 x 9 (15.2 x 22.9)	1
5644	Accessible	6 x 9 (15.2 x 22.9)	1



5630 5631 5632



5634 5635 5638


4531



4566



4567



4589



4504



4505



4506



4508



4513



4515



4516



4517



4519



4520



4521



4522



4523



4524



4525



4526



4530



4532



4544



4135



5613



5617



5633



5644



5609



5618



5643



WAREWASHING & HANDLING

An efficient, clean front of house requires an organized back of house. Keep your process flowing smoothly with customizable warewashing equipment.

vollrath.com/warewashing





THE INDUSTRY'S LARGEST SELECTION OF RACKS FOR GLASSWARE, DINNERWARE, AND FLATWARE



A complete selection of racks and accessories that provide outstanding strength, adaptability, versatility, and durability. Unbeatable value in today's foodservice operations.

How to Shop

WAREWASHING & HANDLING



Signature Warewashing

With a complete selection of sturdy, lightweight racks and accessories, our Signature warewashing line offers outstanding durability and versatility. Its unique open design promotes better washing and rinsing as well as faster drying.

Pages 241-249



FULL-SIZE RACKS
Pages 244-247



HALF-SIZE RACKS
Pages 248-249



FLATWARE RACKS & ACCESSORIES
Pages 260-262



BUS BOXES & COVERS
Page 263



RACK DOLLIES
Page 264



COMPONENT PARTS
Page 265



Traex® Warewashing

The Traex® warewashing system is flexible enough to accommodate almost all glassware, dinnerware, and smallware. Its open-profile design allows for top-to-bottom and side-to-side washing and drying while delivering outstanding strength and durability.

Pages 250-259



FULL-SIZE RACKS
Pages 253-258



HALF-SIZE RACKS
Page 259



FLATWARE RACKS & ACCESSORIES
Pages 266-267



BUS BOXES & COVERS
Page 268



DISH CADDIES, DOLLIES & COVERS
Pages 269-271



COMPONENT PARTS
Page 272



Utility Carts

Keep your staff and your dinnerware, glassware, and flatware moving quickly with sturdy utility carts. Our selection includes standard, bussing, and multi-purpose carts.

Pages 273-277

How to Order

SIGNATURE WAREWASHING RACKS



Step 1 CHOOSE THE TYPE OF RACK YOU NEED



FULL-SIZE RACKS
Pages 244-247



HALF-SIZE RACKS
Pages 248-249

Step 2 MEASURE

- Take the physical glass, mug, or stemware you need to accommodate and flip to page 243. The chart will determine the appropriate rack height as well as number of compartments to fulfill your needs.
- Visit Vollrath.com for an online Signature rack measuring tool.

Visit Vollrath.com/warewashingconfigurator for an online Warewashing guide

Step 3 SELECT YOUR BASIC RACK COLOR

- Select the color of the basic rack and add the sixth digit to the basic rack number
- Full-size racks are available in all eight colors
- Half-size racks are available in light green and cocoa only
- Not all racks come in all colors; see individual pages for color offerings

1	2	3	4	5	6	7	9
light green	*cocoa*	*red*	*light blue*	*gold*	*grey*	*royal blue*	*burgundy*

Step 4 CONSIDER A 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 at the bottom of the previous page. It's a perfect system for resorts, hotels, clubs, and institutions. Optional methods of color coding are available upon request.

Example	5 2 7 1 6	+3	+6	= 5271636
Red rack is code 3 *Grey top is code 6*	*Five-digit item number for basic 36-compartment X-Tall Rack*	*Red base*	*Grey top riser*	*Seven-digit code*

Step 5 STANDARD & CUSTOM IMPRINTING

- STANDARD IMPRINTING: Vollrath gives you the option for rack identification by imprinting the glass symbol and name on each rack. Letters will appear in white ink only, ½" high. To order symbol imprinting, simply identify the symbol name after the seven-digit rack model number, as in the example below.

  Example:
  52711-11 Beer
  52715-66 White Wine

  Please note: 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. Contact your DSM for a custom form to submit with your order.

- CUSTOM IMPRINTING: You can have your racks personalized with your company name, logo, or any other text. Maximum size of imprint is 1" H x 2.5" L in white ink only. Camera-ready art required. There is a one-time charge for preparation of the die plus a nominal charge per rack personalized. Allow 5 days for a die to be produced once artwork is approved.

  Note: Racks are made to order and cannot be returned

Visit **VOLLRATH.COM**



vollrath.com/warewashingconfigurator

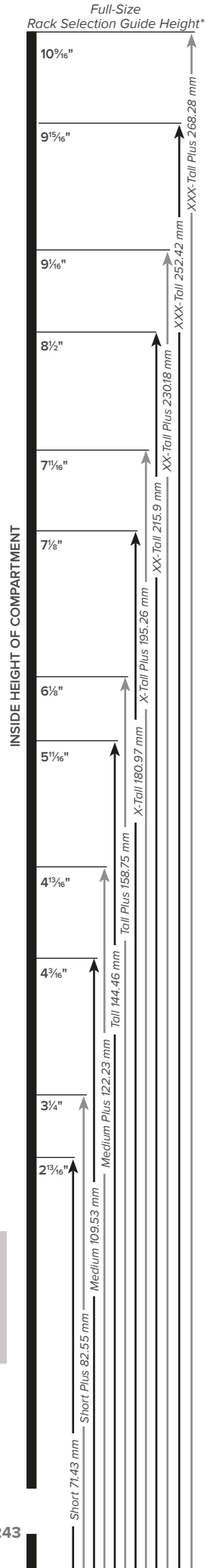
BEER	BEVERAGE	BRANDY
BURGUNDER	CHAMPAGNE	COCKTAIL
COFFEE MUG	COLLINS	CUP
GOBLET	HI-BALL	ICED TEA
JUICE	MARGARITA	MARTINI
OLD FASHIONED	RED WINE	ROCKS
TULIP CHAMPAGNE	WATER	WHITE WINE
WINE	AGUA | PARFAIT | CORDIAL | DINNER | STEIN B&B | SALAD | SODA | SOUP | FLATWARE	

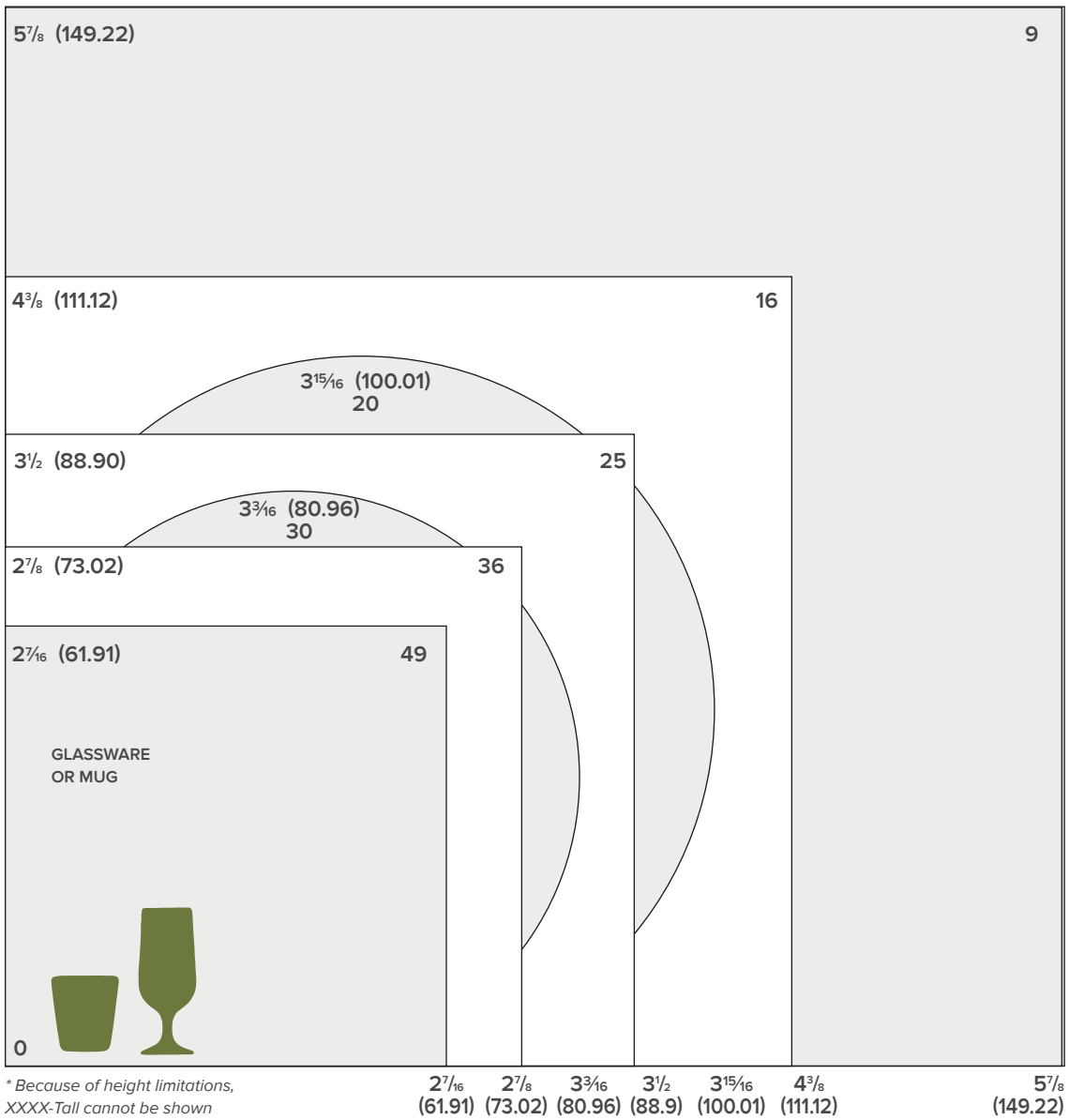
Also available in Spanish.
Additional symbols available. Contact your Vollrath representative.

Signature Full-Size Rack Sizing Template

- DETERMINING RACK HEIGHT: Place the base of glass or mug piece on bottom edge of this page. Or remove page and stand it on edge on a flat surface next to your glass or mug. 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 mug 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.

Full-Size Compartment Racks





** Because of height limitations, XXXX-Tall cannot be shown on this chart. XXXX-Tall is 11⅝" (288.92 mm)*

SIGNATURE FULL-SIZE COMPARTMENT RACKS



Signature Warewashing Racks

- A complete selection of racks and accessories that provide outstanding strength, adaptability, versatility, and durability. An unbeatable value in today's foodservice operations.



Signature peg corner design *provides secure stacking with Vollrath and most competitors' racks.*



Signature open design *promotes better washing and rinsing, and faster drying.*



Signature four-way tracking *on all full-size racks allows for fast dish machine loading in either direction.*



Signature unique rack design *uses stainless screws and a variety of interchangeable risers and dividers for hundreds of custom configurations.*



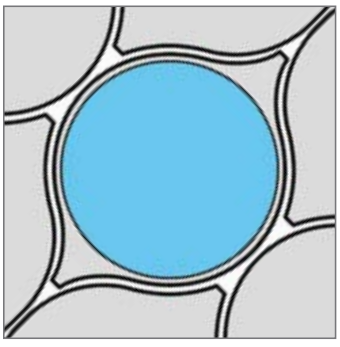
Signature rack imprinting *adds identification. Choose stock or custom imprint.*

Vollrath Lemon Drop™ Design



Lemon Drop™ 20- and 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™ design patent is # D650,541



discover **SAVINGS**

- Less Water
- Less Energy
- Fewer Chemicals
- Less Waste

TOTAL SAVINGS:
*$1,431+**
from increased capacity

Time & Labor = $1,095
Water = $56
Chemicals = $192
Breakage = $88

**Based on industry data for 20-compartment rack*

Signature Full-Size Compartment Racks

- Open design promotes thorough washing action, complete rinsing, rapid drying, and quick glass cooling for spot-free glassware
- Individual compartments help prevent chipping and breakage
- Ideal for storage; provide excellent protection and minimize costly replacement
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- See page 251 for standard and custom imprinting

USMADE NSF



52763
9-COMPARTMENT
5⅞" (14.9 cm) sq. compartment
8⅝" (21.1 cm) diagonal



52720
16-COMPARTMENT
4⅜" sq (11.1 cm) sq. compartment
6³⁄₁₆" diagonal (15.7 cm)



52757
20-COMPARTMENT
3¹⁵⁄₁₆" (10 cm) diameter
Lemon Drop™



52712
25-COMPARTMENT
3½" (8.9 cm) sq. compartment
4¹⁵⁄₁₆" (12.5 cm) diagonal



52812
30-COMPARTMENT
3³⁄₁₆" (8.1 cm) diameter
Lemon Drop™



52715
36-COMPARTMENT
2⅞" (7.3 cm) sq. compartment
4¹⁄₁₆" (10.3 cm) diagonal



52784
49-COMPARTMENT
2⁷⁄₁₆" (6.2 cm) sq. compartment
3⁷⁄₁₆" (8.7 cm) diagonal

9-COMP	16-COMP	20-COMP*	25-COMP	30-COMP*	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)	4⅜ (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)	5¹⁄₁₆ (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)	7¹⁄₁₆ (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	10⅜ (26.8)	9⅛ (23)	2
52731	52732	52754	52733	52847	52734	52735	XXX-tall	11⅜ (28.7)	9¹⁵⁄₁₆ (25.2)	2
52765	52771	52755	52777	52848	52783	52789	XXX-tall plus	12⅛ (30.8)	10⅜ (26.8)	2
52736	52737	52757	52738	52849	52739	52740	XXXX-tall	12¾ (32.4)	11⅜ (28.9)	2

**Lemon Drop™ design – see page 244 for details, Patent # D650,541*

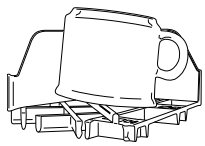
COLORS

1	2	3	4	5	6	7	9
light green	cocoa	red	light blue	gold	grey	royal blue	burgundy

**Racks are made to order and cannot be returned*

Signature Full-Size Cup Racks

- Molded tilt bar (¼") prevents water from pooling in bottom of cup
- Extra-high molded compartments prevent chipping and breakage
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



Tilt Bar



52676
16-COMPARTMENT
4⅝" sq (11 cm)
Diagonal 6⅛" (15.6 cm)



52675
20-COMPARTMENT
3⅞" (8.7 cm) x 4⅝" (13.7 cm)
Diagonal 5⅜" (13.7 cm)

16-COMP	20-COMP	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52674	—	4⅛ (10.5)	2¾ (7)	6
52676	—	5⅝ (14.1)	4⅛ (10.5)	4
—	52675	4⅛ (10.5)	2⅛ (6.8)	6
—	52677	5½ (14)	4⅛ (10.5)	4

RACK COLORS

1 2 3 6 7

Signature Full-Size Flatware Racks

- Tight mesh bottom grid prevents flatware from falling through
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52671

ITEM #	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
52671	18⅛ x 18⅛ (45.9 x 45.9)	4⅛ (10.5)	2⅝ (6.7)	6

COLORS

1 2 3 6 7

Signature Full-Size Open Racks

- Open racks are designed for uniquely shaped or oversized dishes, utensils, and cookware
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52680

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
52670	Short	4⅛ (10.5)	2⅞ (7.1)	6
52696	Extended	4⅞ (12.4)	3¼ (8.3)	5
52680	Medium	5½ (14)	4⅛ (10.5)	4
52681	Tall	6⅞ (17.5)	5½ (14)	3
52682	X-tall	8¾ (20.8)	6⅞ (17.3)	3
52683	XX-tall	9⅝ (24.3)	8¼ (21)	2

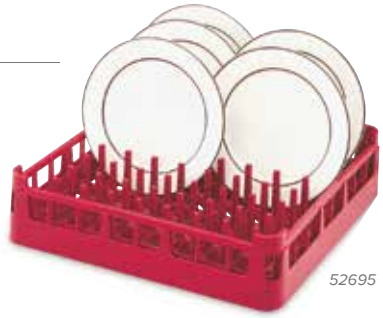
COLORS

1 light green, 2 cocoa, 3 red, 4 light blue, 5 gold, 6 grey, 7 royal blue, 9 burgundy

**Racks are made to order and cannot be returned*

Signature Full-Size Plate Racks

- Holds plates and trays upright for the ideal cleaning angle; reduces chipping and breakage
- Signature extended-height racks have 3" tall pegs
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52695

ITEM #	DESCRIPTION	OVERALL HEIGHT: (CM)	INSIDE HEIGHT: (CM)	PEG HEIGHT: IN (CM)	ROWS	PEG SPACING: IN (CM)	CASE LOT
52672	Standard height	3¼ (9.5)	2¾ (7)	2⁷⁄₁₆ (6.2)	8 x 8	1⁹⁄₁₆ (4)	6
52695	Extended height	4⅞ (12.4)	3¼ (8.3)	3³⁄₃₂ (8.0)	8 x 8	1⁹⁄₁₆ (4)	5

RACK COLORS

1 2 3 6 7

Signature Tray & Pan Rack

- Ideal for washing trays
- Has a stainless steel reinforced channel to support fiberglass and laminated trays or metal items
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52678

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
52678	Open-end	3¾ (9.5)	2¾ (7)	6

COLORS

1 2 3 6 7

Signature Insulated Tray and Steam Table Pan Rack

- Designed to wash insulated foodservice trays and 2½" deep (6.5 cm) steam table pans
- 52669 open-end rack with steel channel supports heavy oversized trays and steam table pans
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52669

ITEM #	DESCRIPTION	OVERALL HEIGHT: (CM)	INSIDE HEIGHT: (CM)	SPACING: IN (CM)	CASE LOT
52669	Tray rack with chrome-plated insert — standard height open end with stainless channel, insert is free-floating	4½ (11.4)	4½ (11.4)	3 (7.6)	1
52665	Insert only – chrome-plated	4½ (11.4)	4½ (11.4)	—	1

COLORS

1 2 3 6 7

Signature Sheet Pan Racks

- Holds three full-size sheet pans
- Designed to fit standard height openings for all conveyor-type dishwashers
- 52664 rack stacks with wire insert in place
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52664

ITEM #	DESCRIPTION	OVERALL HEIGHT: (CM)	INSIDE HEIGHT: (CM)	SPACING: (CM)	CASE LOT
52664	Open-end rack with chrome-plated insert	4⅞ (12.4)	3¼ (8.3)	2¼" (5.7)	1

COLORS

1 2 3 6 7

*Racks are made to order and cannot be returned

SIGNATURE HALF-SIZE COMPARTMENT RACKS



Signature Specialty Half-Size Rack

- Ideal for storage and washing salt and pepper shakers, bud vases, shot glasses, and candle holders
- 32-compartment half-size rack is easy to store in the bar area or in setup stations
- Includes special corner compartment for washing shaker tops
- Outside dimensions: 10" x 19¾" (25.4 x 50.2 cm)

52819
32-COMPARTMENT
2 1/16" (5.2 cm) square compartment
Diagonal 2¾" (6.9 cm)

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLORS
52815	Short	4⅛ (10.5)	2⅞ (7.3)	6	01, 02
52819	Medium	5 1/16 (14.4)	4 3/16 (11.6)	4	
52828	Tall	7 3/16 (18.3)	6 1/16 (15.4)	3	
52829	X-tall	8⅞ (22.5)	7 1/16 (19.5)	3	
52834	XX-tall	10⅜ (26.4)	9 3/16 (23.3)	2	

Signature Half-Size Cup Racks

- Molded 1" (2.5 cm) high divider keeps cups in place
- Eight-cup: 4⅜" x 4 5/16" (11.1 x 11 x 16.5 cm) with 6" diagonal
- Ten-cup: 3 7/16" x 4⅜" (8.7 x 11.1 x 14 cm) with 5½" diagonal
- Half rack cannot be imprinted
- Overall dimensions: 10" x 19¾" (25.4 x 50.2 cm)



52805
8-COMPARTMENT
Diagonal 6" (15.24 cm)

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLORS
52805	8-cup	4⅛ (10.5)	2⅞ (7.3)	6	01, 02
52806	10-cup	4⅛ (10.5)	2⅞ (7.3)	6	

Signature Half-Size Compartment Racks

- 10-compartment: 3½" x 4 5/16" (8.9 x 11 cm)
- 18-compartment: 2 15/16" x 2 13/16" (7.5 x 7.1 cm)
- Overall dimensions: 10" x 19½" (25.4 x 50.2 cm)



52821
10-COMPARTMENT
Diagonal 5½" (14 cm)



52814
18-COMPARTMENT
Diagonal 3⅞" (9.8 cm)

10-COMP	18-COMP	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLORS
52810	52814	Short	4⅛ (10.5)	2⅞ (7.3)	6	01, 02
52820	52823	Medium	5 1/16 (14.5)	4½ (11.4)	4	
52821	52824	Tall	7 3/16 (18.3)	6 1/16 (15.4)	3	
52822	52825	X-tall	8⅞ (22.5)	7 1/16 (19.5)	3	
52818	52826	XX-tall	10⅜ (26.4)	9 3/16 (23.3)	2	

**Racks are made to order and cannot be returned*

Signature Half-Size Open and Flatware Racks

- Designed for uniquely shaped dishes and utensils
- Also used for transporting silverware cylinders
- Overall dimensions 10" x 19¼" (25.4 x 50.2 cm)



ITEM #	DESCRIPTION	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
52800	Open short	9 x 18⅛ (22.9 x 45.9)	4⅛ (10.5)	2¾ (7)	6
52801	Open medium	9 x 18⅛ (22.9 x 45.9)	5⅝ (14.1)	4¼ (10.8)	4
52802	Open tall	9 x 18⅛ (22.9 x 45.9)	7⅛ (18.1)	5¾ (14.6)	3
52803	Open X-tall	9 x 18⅛ (22.9 x 45.9)	8⅝ (21.7)	7⅜ (18.6)	3
52807	Open XX-tall	9 x 18⅛ (22.9 x 45.9)	10⅛ (25.7)	8¹³⁄₁₆ (22.4)	2
52804	Flatware	9 x 18⅛ (22.9 x 45.9)	4⅛ (10.5)	2⅝ (6.7)	6

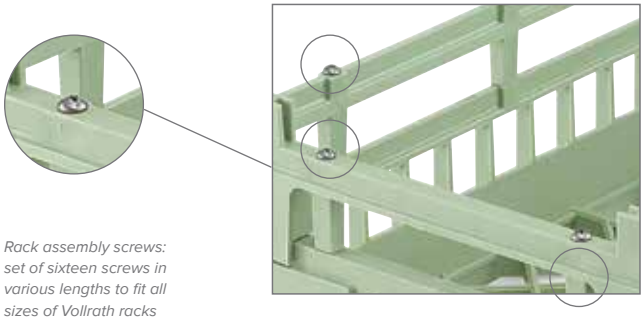
COLORS: 01, 02

Ordering Signature Rack Component Parts

See page 265 for additional Signature Component parts

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	½" (1.3)	52355	Short compt.
52676, 52677, 52680	1⅞" (4.8)	52356	Medium open
52693, 52702, 52710, 52714, 52718, 52722, 52727, 52761, 52767, 52773, 52779, 52785, 52798, 52812, 52813	2" (5.1)	52357	Medium compt.
52801			Med. open
52820, 52823	2¼" (5.7)	52358	Medium compt.
52681	3¼" (8.3)	52359	Tall, no compt.
52703, 52704, 52711, 52715, 52719, 52723, 52728, 52762, 52768, 52774, 52780, 52786, 52794, 52816, 52817	3½" (8.9)	52360	Tall compt.
52802			Tall open, no compt.
52821, 52824	3¾" (9.5)	52367	Tall compt.
52682	4⅝" (11.8)	52362	X-tall
52706, 52707, 52712, 52716, 52720, 52724, 52730, 52763, 52769, 52775, 52781, 52787 52832, 52844	4⅞" (12.4)	52368	X-tall compt.
52803			X-tall open
52822, 52825	5⅜" (13.7)	52366	X-tall compt.
52683	5⅞" (14.9)	52369	XX-tall open
52708, 52709, 52713, 52717, 52721, 52725, 52729, 52764, 52770, 52776, 52782, 52788, 52845, 52846	6⅜" (16.2)	52363	XX-tall
52818, 52826	6¾" (17.1)	52371	XX-tall compt.
52807			XX-tall open
52731, 52732, 52733, 52734, 52735, 52754, 52755, 52765, 52771, 52777, 52783, 52789, 52847, 52848	7¹³⁄₁₆" (19.8)	52370	XXX-tall
52736, 52737, 52738, 52739, 52740, 52757, 52849	9¼" (23.5)	52372	XXXX-tall

ITEM #	DESCRIPTION	CASE LOT
FULL-SIZE RACKS		
5230580	9-compartment divider	6
5230680	9-compartment trimmed divider	6
5230080	16-compartment divider	6
5230780	16-compartment trimmed divider	6
5231680	20-compartment divider	6
5231780	20-compartment trimmed divider	6
5231880	20 compartment extended divider	6
5230180	25 compartment divider	6
5230880	30-compartment divider	6
5232080	30-compartment trimmed divider	6
5232180	30-compartment divider	6
5232280	30 compartment extended divider	6
5230280	36-compartment divider	6
5230380	49-compartment divider	6
5230980	36-compartmentt trimmed divider	6
5231080	49-compartment trimmed divider	6
5230480	49-compartment trimmed divider	6
5230380	49-compartment divider	6



Rack assembly screws: set of sixteen screws in various lengths to fit all sizes of Vollrath racks

Changing glass sizes? For more information on risers and dividers for your Signature rack, see page 265.

ITEM #	DESCRIPTION	CASE LOT
HALF-SIZE RACKS		
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

How to Order

TRAEX® WARE-WASHING RACKS



Step 1 CHOOSE THE TYPE OF RACK YOU NEED



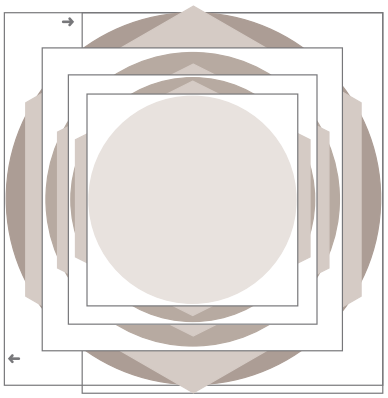
FULL-SIZE RACKS
Pages 253-258



HALF-SIZE RACKS
Pages 259

Step 2 MEASURE

- Take the physical glass or mug you need to accommodate and flip to page 252. The chart will determine the appropriate rack height as well as number of compartments to fulfill your needs.



Visit **VOLLRATH.COM**



vollrath.com/warewashingconfigurator

Step 3 SELECT YOUR BASIC RACK COLOR

- **ENTIRE RACK IN ONE COLOR** – To order an entire rack (base and extenders) in one color such as red (02), add the suffix to the end of the rack part number such as rack no. (TR6BBB) - color suffix (02): TR6BBB-02.
- **SINGLE EXTENDER IN ONE COLOR** – To order a beige rack with only the top extender in one color such as red (02), add a "9" plus the color suffix to the rack part number such as rack no. (TR6BBB) - (9) and color suffix (02):TR6BBB-32902.
- **ALL EXTENDERS IN ONE COLOR** – To order a green base rack with all extenders in one color such as red (02), add an "8" plus the color suffix to the rack part number such as rack no. (TR6BBB) - (8) and color suffix (02):TR6BBB-19802.
- Rack-Master® racks and extenders are available in five vibrant colors plus black and standard beige. To specify a color, add the color number (-02, -06, etc.) after the product number.

32	02	06	08	19	21	44
beige (standard)	*red*	*black*	*yellow*	*green*	*burgundy*	*royal blue*



1007 Extended Code-A-Clip™



1006 Half-size Code-A-Clip™



1009 Full-size Code-A-Clip™

Step 4 CONSIDER CODE-A-CLIPS™ AND IMPRINTED CLIPS



1009-01 brown | 1009-02 red | 1009-03 orange | 1009-04 blue | 1009-05 white | 1009-06 black | 1009-08 yellow | 1009-19 green | 1009-32 beige

- All full-size Code-A-Clips™ pictured here are stock and require no minimum order.
- Stock Code-A-Clips™ are white with black foil and plain colors as shown and have a die already available.
- Additional-stock Code-A-Clips™ dies available in white with black foil: liquor, soup cup, whiskey, parfait, sherry, cava, cordial, wine decant, soda, creamer, sugar, tubos, milk, stein, tea pot, child, bouillon. Ask your sales representative for more information.
- Let us customize a Code-A-Clips™ for your particular needs. Custom descriptions and silhouettes are available. Setup charge based on quote. When ordering custom clips, specify from the following clip colors: brown (01), red (02), orange (03), blue (04), white (05), black (06), yellow (08), green (19), and beige (32).
- Three dozen minimum required for custom Code-A-Clips™.
- Custom foil imprint color options: red (02), blue (04), white (05), black (06), gold (14), green (19), and silver (28).

PLAIN FULL-SIZE CODE-A-CLIPS™

- No. 1009-(clip color suffix)
- Length: 4⅜, width: 1⅝
- 12 pieces

IMPRINTED STOCK FULL-SIZE CODE-A-CLIPS™

- No. 1009-(imprinted clip color no.)-(color foil color suffix)
- Length: 4⅜, width: 1⅝
- 12 pieces
- Minimum order of three dozen on custom orders only

HALF-SIZE CODE-A CLIPS™

- No. 1006
- Length: 2¾, width: ¾
- 96 pieces/17#
- Minimum order of 40 dozen on custom imprinted orders only and a 4-week lead time

PLAIN EXTENDER CODE-A CLIPS™

- No. 1007-(clip color suffix)
- Length: 4⅜, width: 1⅝
- 12 pieces

IMPRINTED STOCK EXTENDER CODE-A-CLIPS™

- No. 1007-(imprinted clip color no.)-(color foil color suffix)
- Length: 4⅜, width: 1⅝
- 12 pieces
- Minimum order of three dozen on custom orders only



Step 5 ORDERING IMPRINTED RACKS

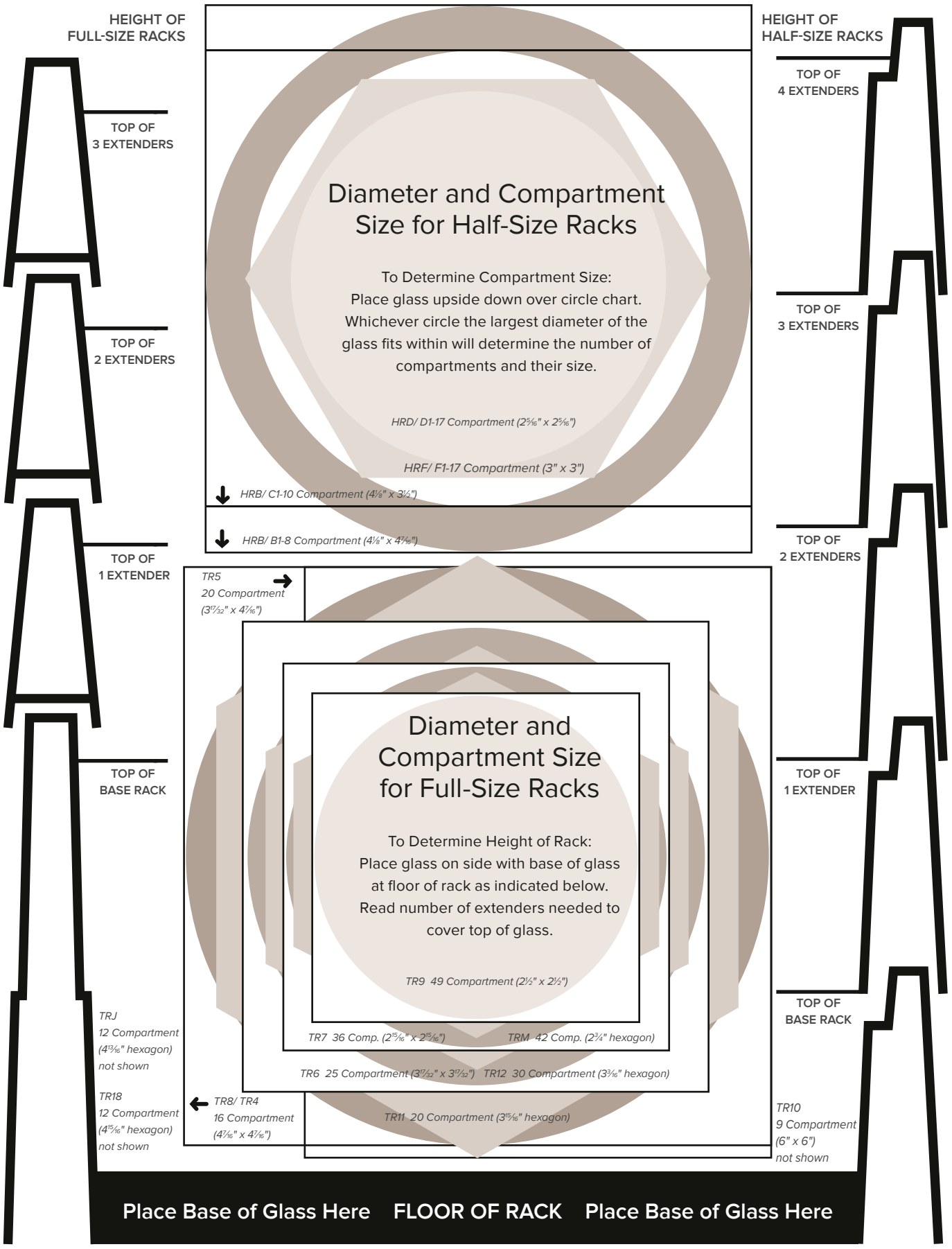
HOW TO ORDER

- Select the appropriate Rack-Master® rack for your equipment.
- Determine the artwork you would like imprinted: company name, company logo, phone number, glass name, and/or silhouette.
- Specify the rack color: red (02), black (06), yellow (08), green (19), burgundy (21), blue (44), or standard beige.
- Specify the imprint color: white (05) or black (06).

THINGS TO CONSIDER

- Custom-imprinted racks can be an assortment of racks as long as imprint is the same. Must be 36 pieces.
- Customizing information: custom-imprinted or privately labeled products cannot be exchanged or returned.
- For your protection, imprints that are registered trademarks (®) must have a letter of authorization prior to imprinting on products.
- Camera-ready artwork is required for all imprinting.
- Lead time of 10 days after approval of artwork.

Traex® Full- and Half-Size Rack Sizing Template



TRAEX® FULL-SIZE COMPARTMENT RACKS



Traex Warewashing Racks

- Outstanding strength and durability, and adjustable warewashing system – flexible enough to accommodate virtually any glassware or smallware.



Traex® built-in base rack dividers *provide 100% vertical glassware protection.*



Traex® open-profile design *allows top-to-bottom and side-to-side washing and drying.*



Traex® snap-fit extenders *will not loosen or come apart over time.*



Traex® convenient handling *with handles an all four sides.*



Add Traex® Code-A-Clips™ *for easy identification.*

Rack Max®
5, 12, 20, 30, & 42 Compartment Racks

- Designed to hold 17-30% more glassware than a traditional rack
- Small side compartments with mesh bottoms hold flatware, salt shakers, ramekins, etc.
- 100% vertical glassware protection
- Rack Max® patent # 6,634,510

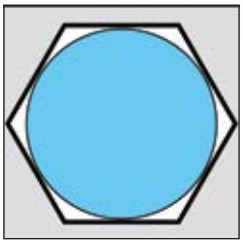


TR18JJ

discover **SAVINGS**

- Less Water	*TOTAL SAVINGS:*	*Time & Labor = $1,095*
- Less Energy	*$1,431+**	*Water = $56*
- Fewer Chemicals	*from increased capacity*	*Chemicals = $192*
- Less Waste		*Breakage = $88*

**Based on industry data for 20-compartment rack*



TRAEX® RACK MAX DESIGN.

Traex® Full-Size Compartment Racks

- Open profile allows top-to-bottom and side-to-side thorough washing and air circulation
- Built-in base rack dividers provide 100% vertical protection
- Snap-fit extenders will not loosen over time or come apart
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

USMADE NSF



TR10FF
9-COMPARTMENT
5⅞" (14.9 cm) sq. compartment
diagonal 8⁵⁄₁₆" (21.1 cm)



TR18JJ
12-COMPARTMENT
4¾" (12.1 cm) diameter
Rack Max®



TR8DD
16-COMPARTMENT
4⅜" (11.1 cm) sq. compartment
6³⁄₁₆" (15.7 cm) diagonal



TR11GG
20-COMPARTMENT
3¹⁵⁄₁₆" (10.0 cm) diameter
Rack Max®



TR6BB
25-COMPARTMENT
3½" (8.9 cm) sq. compartment
4¹⁵⁄₁₆" (12.5 cm) diagonal



TR12HH
30-COMPARTMENT
3³⁄₁₆" (8.1 cm) diameter
Rack Max®



TR7CCC
36-COMPARTMENT
2⅞" (7.3 cm) sq. compartment
4¹⁄₁₆" (10.3 cm) diagonal



TR13MM
42-COMPARTMENT
2¾" (6.9 cm) diameter
Rack Max® low-profile rack
available in beige only



TR9E
49-COMPARTMENT
2⁷⁄₁₆" (6.2cm) sq. compartment
3⁷⁄₁₆" (8.7 cm) diagonal

TRAEX® STANDARD FULL-SIZE COMPARTMENT RACKS

9-COMP	12-COMP	16-COMP	20-COMP	25-COMP	30-COMP	36-COMP	49-COMP	OVERALL HEIGHT IN (CM)	INTERIOR HEIGHT IN (CM)	CASE LOT
TR10	TR18	TR8	TR11	TR6	TR12	TR7	TR9	4 (10.2)	3¼ (8.3)	6
TR10F	TR18J	TR8D	TR11G	TR6B	TR12H	TR7C	TR9E	5⁹⁄₁₆ (14)	4¹³⁄₁₆ (12.2)	2
TR10A	TR18A	TR8A	TR11A	TR6A	TR12A	TR7A	TR9A	5⁹⁄₁₆ (14)	4¹³⁄₁₆ (12.2)	2
TR10FF	TR18JJ	TR8DD	TR11GG	TR6BB	TR12HH	TR7CC	TR9EE	7⅛ (18.1)	6⅜ (16.2)	2
TR10FA	TR18JA	TR8DA	TR11GA	TR6BA	TR12HA	TR7CA	TR9EA	7⅛ (18.1)	6⅜ (16.2)	2
TR10FFF	TR18JJJ	TR8DDD	TR11GGG	TR6BBB	TR12HHH	TR7CCC	TR9EEE	8¾ (22.2)	7⅞ (20)	2
TR10FFA	TR18JJA	TR8DDA	TR11GGA	TR6BBA	TR12HHA	TR7CCA	TR9EEA	8¾ (22.2)	7⅞ (20)	2
TR10FFFF	TR18JJJJ	TR8DDDD	TR11GGGG	TR6BBBB	TR12HHHH	TR7CCCC	TR9EEEE	10⅝ (26.2)	9⅛ (24)	2
TR10FFFA	TR18JJJA	TR8DDDA	TR11GGGA	TR6BBBA	TR12HHHA	TR7CCCA	TR9EEEA	10⅝ (26.2)	9⅛ (24)	2
TR10FFFFF	TR18JJJJJ	TR8DDDDD	TR11GGGGG	TR6BBBBB	TR12HHHHH	TR7CCCCC	TR9EEEEE	11⅞ (30.2)	11 (27.9)	2
TR10FFFFA	TR18JJJJA	TR8DDDDA	TR11GGGGA	TR6BBBBA	TR12HHHHA	TR7CCCCA	TR9EEEEA	11⅞ (30.2)	11 (27.9)	2

**All item numbers ending in "A" have an open rack extender on top. Rack Max® design – See page 253 for details.*

TRAEX® LOW-PROFILE FULL-SIZE COMPARTMENT RACKS

9-COMP	12-COMP	16-COMP	20-COMP	25-COMP	30-COMP	36-COMP	42-COMP*	OVERALL HEIGHT IN (CM)	INTERIOR HEIGHT IN (CM)	CASE LOT
TR13F	TR13J	TR13D	TR13G	TR13B	TR13H	TR13C	TR13M*	2⅞ (7.3)	2⅛ (5.2)	2
TR13FF	TR13JJ	TR13DD	TR13GG	TR13BB	TR13HH	TR13CC	TR13MM*	4½ (11.4)	3⅝ (9.1)	2
TR13FFF	TR13JJJ	TR13DDD	TR13GGG	TR13BBB	TR13HHH	TR13CCC	TR13MMM*	6⅛ (15.6)	5⅛ (13)	2
TR13FFFF	TR13JJJJ	TR13DDDD	TR13GGGG	TR13BBBB	TR13HHHH	TR13CCCC	TR13MMMM*	7⅝ (19.4)	6¾ (17.2)	2

TR13 and TRM racks are only available in beige. Low-profile racks cannot be imprinted.

**42-comp rack has alternate interior heights: TR13M: 1½" (3.8), TR13MM: 3⅛" (7.9), TR13MMM: 4¾" (12.1), TR13MMMM: 6⅜" (16.2)*

COLORS

32	02	06	08	19	21	44
beige (standard)	red	black	yellow	green	burgundy	royal blue

**Racks are made to order and cannot be returned*

Traex® Full-Size Cup Racks

- Molded (½" H) tilt bar prevents water from pooling in bottom of cup
- Extra-high, molded compartments prevent chipping and breakage
- TR16 is ideal for espresso cups with the 1" high compartment divider
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



TR4D
16-COMPARTMENT
4⅞" (11.3 cm) sq compartment
6⅛" (15.4" cm) diagonal



TR5
20-COMPARTMENT
3⅝" (9 cm) x 4⅞" (11.3 cm) compartment
Diagonal 5⅜" (14.3 cm)



TR16
25-COMPARTMENT
3 17/32" (9 cm) sq. compartment
4 15/16" (12.5 cm) diagonal

16-COMP	20-COMP	25-COMP	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
TR4	TR5	TR16	4 (10.2)	3 (8.3)	6
TR4D	—	TR16B	5⅜ (14.1)	4 13/16 (12.2)	2
TR4A	TR5A	—	5⅜ (14.1)	4 13/16 (12.2)	2
TR4DD	—	TR16BB	7⅛ (18.1)	6⅜ (16.2)	2
TR4DA	TR5AA	—	7⅛ (18.1)	6⅜ (16.2)	2
TR4DDD	—	TR16BBB	8¾ (22.2)	7⅞ (20)	2
TR4DDA	—	—	8¾ (22.2)	7⅞ (20)	2
TR4DDDD	—	TR16BBBB	10⅝ (26.2)	9⅞ (24)	2
TR4DDDA	—	—	10⅝ (26.2)	9⅞ (24)	2

COLORS

32 02 06 08

19 21 44

All item numbers ending in A have an open rack extender on top.

Traex® Full-Size Flatware Racks

- Tight mesh bottom grid prevents flatware from falling through
- Racks have interior ribs that prevent knives from protruding through the side walls
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



TR2

ITEM #	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
TR2	18⅛ x 18⅛ (45.9 x 45.9)	4 (10.2)	3¼ (8.3)	6

COLORS

32 02 06 08

19 21 44

Traex® Full-Size Combination Rack (½ Open, ½ Peg)

- Combination rack for flatware, china, pitchers, or urns
- Special corner to accommodate a #1370 flatware cylinder, sold separately
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



TR15

ITEM #	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
TR15	18⅛ x 18⅛ (45.9 x 45.,9)	4 (10.2)	3¼ (8.3)	6

COLOR

32

**Racks are made to order and cannot be returned*

Traex® Full-Size Open Racks

- Open racks are designed for uniquely shaped or oversized dishes, utensils, and cookware
- TR13A low-profile rack allows for compact and efficient washing – perfect for storing items like ramekins and ashtrays
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)


TR1


TR13A

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
TRAEX® OPEN RACKS				
TR1	Rack	4 (10.2)	3¼ (8.3)	6
TR1A	Rack/extender	5⅝ (14.1)	4⅞ (12.2)	2
TR1AA	Rack/2 extenders	7⅛ (18.1)	6⅜ (16.2)	2
TRAEX® LOW-PROFILE OPEN RACKS*				
TR13A	Rack/extender	3 (7.6)	2¼ (5.7)	2

COLORS

32 02 06 08

19 21 44

Traex® low-profile TR-13 open racks are available in beige only and cannot be imprinted.

Traex® Full-Size Rack Max® Pitcher Racks

- Ideal for super-sized glassware, pitchers, and coffee urns
- Compartment (7½" diameter)
- Dividers provide complete vertical protection
- Compartment size: 7½" (19.5 cm) diameter


TR13KKKKK
5-COMPARTMENT
7½" (19.5 cm) sq. compartment
8" (20.32 cm) diagonal

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
TR13KKKK*	4 extenders	7⅝ (19.4)	6⅜ (16.2)	2
TR13KKKKK*	5 extenders	9⅜ (23.3)	8 (20.32)	2
TR13KKKKKK*	6 extenders	10⅝ (8.3)	9⅝ (24.45)	1

COLOR

32

Traex® TR13 rack bases are available in beige only and cannot be imprinted

Traex® Full-Size Plate Racks

- Holds plates and trays upright for the ideal cleaning angle, preventing chipping and breakage
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)
- TRPEG adds 3" to a standard peg rack and helps prevent large plate breakage; the peg only fits on the Traex TR3 rack
- Pegs are permanently snapped on to the TR3AAP14 and TR3AAP16


TR3


TR3AAP16


TRPEG

ITEM #	DESCRIPTION	OVERALL HEIGHT	INSIDE HEIGHT	PEG HEIGHT	ROWS	PEGS PACING	CASE LOT
TRAEX® FULL-SIZE PLATE RACKS							
TR3**	Peg rack	4 (10.2)	3¼ (8.3)	2⅞ (7.3)	9 x 9	1⅞ (4.8)	6
TR14* **	High-efficiency peg rack	4 (10.2)	3¼ (8.3)	3 (7.6)	9 x 8	1¾ (4.4)	6
TRAEX® FULL-SIZE EXTENDED PLATE RACKS							
TR3AAP14*	Up to 12¼" (31.3 cm) plate diameter	7⅛ (18.1)	6⅜ (16.2)	6 (15.2)	9	—	1
TR3AAP16*	Up to 18⅛" (45.9 cm) plate diameter	7⅛ (18.1)	6⅜ (16.2)	6 (15.2)	7	—	1
TRPEG*	Peg (fits TR3)	6 (15.2)	—	6 (15.2)	—	—	1

COLORS

32 02 06 08

21 44

All item numbers ending in A have an open rack extender on top **Available in beige (32) only* ***NSF® certified*

**Racks are made to order and cannot be returned*

Traex® Tray & Pan Rack

- Ideal for washing trays
- Full “beam wall” prevents rack from flexing under heavy loads
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

USMADE NSF



TR30

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLOR
TR30*	Open-end	4 (10.2)	3¼ (8.3)	6	32

*Available in beige (32) only

Traex® Insulated Tray and Steam Table Pan Rack

- Designed to wash insulated foodservice trays and 2½" deep (6.5 cm) steam table pans
- TR22 is ideal for steam table pans, insulated trays, and plate covers
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

USMADE OF US & GLOBAL MATERIALS NSF



TR21



TR22

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	SPACING	CASE LOT	COLOR
TR21*	Up to 9¾" (24.8 cm) plate cover diameter with powder-coated insert	4¾ (12.1)	3¼ (8.3)	3⅛ (7.9)	1	32
TR22*	Open-end food pan and insulated tray rack with powder-coated insert	5¼ (13.3)	5¼ (13.3)	3 (7.6)	1	
TR31* **	Open-end rack	5¼ (13.3)	5¼ (13.3)	—	1	

*Available in beige (32) only **NSF® certified

Traex® Sheet Pan Racks

- Holds three full-size sheet pans
- Designed to fit standard-height openings for all conveyor-type dishwashers
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

USMADE OF US & GLOBAL MATERIALS



TR23

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	SPACING	CASE LOT	COLOR
TR23*	Open-end rack with vinyl coated insert	5¼ (13.3)	5¼ (13.3)	3 (7.6)	1	32
TR31* **	Open-end rack	5¼ (13.3)	5¼ (13.3)	—	1	

*Available in beige (32) only **NSF® certified

*Racks are made to order and cannot be returned

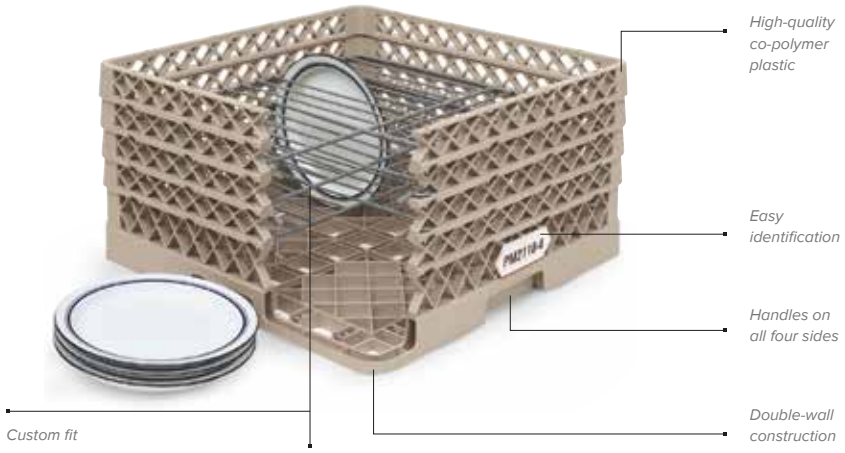
TRAEX® PLATE CRATE® WASHING SYSTEM

- 20 different Plate Crates® give operators the perfect crate for washing, storing, and transporting china
- Plate Crates® consist of a TR1 base rack and wire grids that snap into TRA Open Extenders
- Less breakage, cleaner china, faster drying, stackability, durability, convenient handling, and shorter lead time
- Plate Crate® racks are available in five vibrant colors plus black and standard beige
- To specify a color, add the color number (-02, -06, etc.) after the product number

- **LESS BREAKAGE**
- **CLEANER CHINA**
- **FASTER DRYING**
- **STACKABILITY**
- **DURABILITY**
- **CONVENIENT HANDLING**

USMADE OF US & GLOBAL MATERIALS

NSF



ITEM #	DESCRIPTION	PLATE SIZE RANGE: IN (CM)	PLATE DEPTH: IN (CM)	GRID #	PLATES PER RACK	CASE LOT
PM1412-6	Plate rack w/6 extenders	10¾ to 12⅝ (27.3 to 31.3)	Up to 1⅜ (3.5)	92235	14	1
PM1912-6	Plate rack w/6 extenders	11 to 12 (28 to 30.5)	Up to 1 (2.5)	92215	19	1
PM0912-6	Plate rack w/6 extenders	11¼ to 12½ (28.6 to 31.8)	Up to 2⅜ (6)	92231	9	1
PM1211-6	Plate rack w/6 extenders	10¾ to 11⅛ (27.3 to 28.4)	Up to 1¾ (4.4)	92233	12	1
PM2011-6	Plate rack w/6 extenders	10¾ to 11 (27.3 to 28)	Up to 1 (2.5)	92216	20	1
PM1510-5	Plate rack w/5 extenders	9 to 10¾ (22.9 to 27.3)	Up to 1⅜ (3.5)	92234	15	2
PM1211-5	Plate rack w/5 extenders	9⅜ to 10¾ (23.3 to 27.3)	Up to 1¾ (4.4)	92233	12	2
PM2011-5	Plate rack w/5 extenders	10 to 10¾ (25.4 to 27.3)	Up to 1 (2.5)	92216	20	2
PM2110-5	Plate rack w/5 extenders	9⅜ to 10 (23.3 to 25.4)	Up to 1 (2.5)	92217	21	2
PM1510-4	Plate rack w/4 extenders	8¾ to 9⅜ (22.3 to 23.3)	Up to 1⅜ (3.5)	92234	15	2
PM1211-4	Plate rack w/4 extenders	8¾ to 9⅜ (22.3 to 23.3)	Up to 1¾ (4.4)	92233	12	2
PM2110-4	Plate rack w/4 extenders	8¾ to 9⅜ (22.3 to 23.3)	Up to 1 (2.5)	92217	21	2
PM2209-4	Plate rack w/4 extenders	7 to 8¾ (17.8 to 22.3)	Up to 1⅜ (3.5)	92228	22	2
PM3008-4	Plate rack w/4 extenders	8 to 8⅜ (20.3 to 21.3)	Up to 1 (2.5)	92218	30	2
PM3208-4	Plate rack w/4 extenders	7⅞ to 8 (19.7 to 20.3)	Up to 1 (2.5)	92219	32	2
PM1211-3	Plate rack w/3 extenders	5 to 7⅝ (12.7 to 19.7)	Up to 1¾ (4.4)	92233	12	2
PM3208-3	Plate rack w/3 extenders	4¾ to 7⅝ (12.1 to 19.7)	Up to 1 (2.5)	92219	32	2
PM4407-3	Plate rack w/3 extenders	6 to 7 (15.2 to 17.8)	Up to ¾ (1.9)	92220	44	2
PM2006-3	Plate rack w/3 extenders	4¾ to 6½ (12.1 to 16.5)	Up to 2 (5.1)	92232	20	2
PM2209-3	Plate rack w/3 extenders	7 to 7⅞ (17.8 to 20)	Up to 1⅜ (3.5)	92228	22	2
PM4806-2	Plate rack w/2 extenders	5 to 6 (12.7 to 15.2)	Up to ¾ (1.9)	92221	48	2
PM3807-2	Plate rack w/2 extenders	5 to 6⅛ (12.7 to 15.6)	Up to 1 (2.5)	92236	38	2
PM3208-2	Plate rack w/2 extenders	4¾ to 6¼ (12.1 to 15.9)	Up to 1 (2.5)	92219	32	2

COLORS

32	02	06	08	19	21	44
beige (standard)	red	black	yellow	green	burgundy	royal blue

*Racks are made to order and cannot be returned

TRAEX® HALF-SIZE COMPARTMENT RACKS



Traex® Half-Size Glass Rack

- All half bases and extenders are only available in standard beige
- Snap-fit extenders will not loosen over time or come apart



HR1B1
8-COMPARTMENT
4⅛" (10.5 cm) x 4⅞" (11.3 cm)
Diagonal 5⅞"



HR1C1CC
10-COMPARTMENT
4⅛" (10.5 cm) X 3½" (8.9 cm)
Diagonal 5¼"



HR1D1DD
17-COMPARTMENT (2¹⁵⁄₁₆")
2¹⁵⁄₁₆" diameter (7.5 cm)



HR1F
17-COMPARTMENT (3")
3" diameter (7.6 cm)

8-COMP	10-COMP	17-COMP	17-COMP	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLOR
HR1	HR1	HR1	HR1	2⅛ (5.2)	1¼ (3.2)	12	
HR1B1	HR1C1	HR1D1	HR1F	3¹³⁄₁₆ (9.7)	3 (7.6)	6	32
HR1B1B	HR1C1C	HR1D1D	HR1FF	5⁹⁄₁₆ (14.1)	4¾ (12.1)	4	
HR1B1A	HR1C1A	HR1D1A	HR1FA	5⁹⁄₁₆ (14.1)	4¾ (12.1)	4	
HR1B1BB	HR1C1CC	HR1D1DD	HR1FFF	7⁵⁄₁₆ (18.6)	6½ (16.5)	2	
HR1B1BA	HR1C1CA	HR1D1DA	HR1FFA	7⁵⁄₁₆ (18.6)	6½ (16.5)	2	
HR1B1BBB	HR1C1CCC	HR1D1DDD	HR1FFFF	9⅛ (23)	8¼ (20.1)	2	
HR1B1BBA	HR1C1CCA	HR1D1DDA	TR10FFFA	9⅛ (23)	8¼ (20.1)	2	

Note: Traex® half-size glass racks cannot be imprinted

Traex® Half-Size Open and Flatware Racks

- Designed for uniquely shaped dishes and utensils
- Also used for transporting silverware cylinders



HR1A



HR2A

ITEM #	DESCRIPTION	INSIDE COMPARTMENT	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLOR
HR1A	Open half rack w/1 extender	9 x 18⅛ (22.9 x 45.9)	3¹³⁄₁₆ (9.7)	3 (7.6)	6	
HR1AA	Open half rack w/2 open extenders	9 x 18⅛ (22.9 x 45.9)	5⁹⁄₁₆ (14.1)	4¾ (12.1)	4	32
HR1AAA	Open half rack w/3 open extenders	9 x 18⅛ (22.9 x 45.9)	7⁵⁄₁₆ (18.6)	6½ (16.5)	2	
HR1AAAA	Open half rack w/4 open extenders	9 x 18⅛ (22.9 x 45.9)	9⅛ (23)	8¼ (20.1)	2	
HR2A	Flatware half-rack w/1 extender	9 x 18⅛ (22.9 x 46)	3¹³⁄₁₆ (9.7)	3 (7.7)	6	

**Racks are made to order and cannot be returned*

SIGNATURE FLATWARE RACKS & ACCESSORIES

Signature Half-Size Flatware Racks



52804

- Mesh bottom prevents flatware from falling through
- Inside compartment size: 9" x 18 1/16" (22.9 x 46 cm)
- Overall dimensions: 10" x 19 1/4" (25.4 x 50.2 cm)

USMADE NSF

ITEM #	DESCRIPTION	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLORS
52804	Flatware half rack	9 x 18 1/16 (22.9 x 46)	4 1/8 (10.5)	2 5/8 (6.7)	6	01, 02

Signature Flatware Washing System



97285

- Employees handle only the system containers for safer and more sanitary conditions
- Rack transfers directly to dishwasher

USMADE OF US & GLOBAL MATERIALS NSF

ITEM #	DESCRIPTION	CASE LOT	COLOR
97285	Includes: 3 of 1390 (soak tubs), 6 of 52804 (flatware racks), 3 of 52802 (open racks), and 8 of 52643 (white plastic cylinders)	1	02

Silverware Soak System



52619 and 52617

- 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)

USMADE OF US & GLOBAL MATERIALS

ITEM #	DESCRIPTION	CASE LOT	COLOR
52619	Silverware soak system, grey, includes 52612, 52424 and 52617	1	06
52617	Perforated drain box only, grey, 20" x 15" x 5" (50.8 x 38.1 x 12.7 cm)	6	

**Racks are made to order and cannot be returned*

Flatware Soak & Washing System

- Allows pre-soak, wash, and transport for faster handling and less labor
- Rack's tight mesh bottom keeps flatware in place with free-flow solution
- Rack transfers directly to dishwasher
- 97300 stainless steel stand allows for three tubs with minimal use of counter space



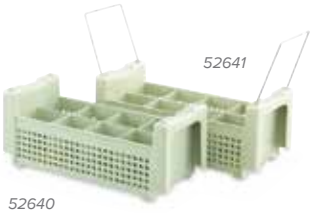
52827 and 97300

USMADE OF US & GLOBAL MATERIALS NSF

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	COLOR
52827	Signature soak system half rack and tub	24⅜ x 13½ x 5⅞ (62.3 x 34.3 x 13.8)	1	02
52804	Signature half-size flatware rack only	9 x 18½ x 4⅛ (23 x 47 x 10.5)	6	
97300	Signature soak system stand only	12 x 11 x 9 (30.5 x 28 x 23)	1	

8-Compartment Flatware Baskets

- Two baskets fit on a full-size open rack
- Inside compartment: 3⁹⁄₁₆" x 3⁹⁄₁₆" x 4¼" (9 x 9 x 10.8 cm)
- Baskets nest for compact storage



52641

52640

USMADE NSF

ITEM #	DESCRIPTION	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLOR
52640	Signature basket w/out handles	3⅜ x 3⅜ (9 x 9)	7³⁄₃₂ (18.4)	4¼ (10.8)	4	01
52641	Signature basket w/handles	3⅜ x 3⅜ (9 x 9)	13⅜ (34.5)	4¼ (10.8)	4	

Signature Silverware Cutlery Boxes

- Heavy-duty plastic with four rounded compartments
- May also use for storing packaged straws and condiment packets
- 99700 is heavy-duty stainless steel with four rounded corners
- 52651 has an overflow cutout



52653



52651



52652



99700

USMADE OF US & GLOBAL MATERIALS (Items 52653, 52654, 52651)

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52653	Black polyethylene	21⅝ x 11⅞ x 3¾ (54.9 x 30.2 x 9.5)	12
52654	Grey polyethylene	21⅝ x 11⅞ x 3¾ (54.9 x 30.2 x 9.5)	12
52651	Grey polyethylene, w/ overflow cutout	21⅝ x 11⅝ x 4 (54.3 x 29.4 x 10.2)	6
99700	Stainless steel bin	17 x 10¼ x 3¾ (43.2 x 26 x 9.5)	6
52652	Brown plastic bin	20 x 10 x 4 (50.8 x 25.4 x 10.2)	6

Signature Vertical Flatware Washing System, Cylinders, & Storage

- Heavy-duty, long-wearing
- Cylinders (sold separately) fit into cylinder washing rack, and Silv-A-Tainer™
- Vertical washing and drying is preferred for flatware
- Items 52633, 52643, 1370, 52642, 52808, HR1370, HR2D1DDA, and 97241 are NSF® certified

USMADE (Items 52642, 52643, 52808, 52633)

52644



52633

52642



52643

99710



52808

97240



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52633*	Black plastic cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
52643*	White plastic cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
52642*	Nylon cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
99710	Stainless cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
52808	8-compartment cylinder rack	19¾ x 10 x 5⅜ (50 x 25.4 x 14.1)	4
97241***	6-cylinder stainless silv-a-tainer	14⅞ x 11½ x 8½ (37.8 x 29.2 x 21.6)	1
97240**	4-cylinder stainless silv-a-tainer	10⅛ x 11½ x 8½ (25.7 x 29.2 x 21.6)	1
52644**	6-cylinder plastic silv-a-tainer	15⅛ x 10¾ x 11 (38.4 x 27.3 x 27.9)	1

*NSF® certified **Cylinders sold separately

Signature Hold-Down Grids

- Plastisol coating to protect rack items
- Grid keeps small objects in place during washing, even under high water pressure



52385*
Grid only

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52385	Signature full-size grid only	17⅞ x 17⅞ (45.4 x 45.4)	12

SIGNATURE BUS BOXES & COVERS

Signature Bus Boxes

- Signature boxes have smooth interior bottom, ribbed exterior bottom, and a hole in the handle for easy drainage
- Stacking lugs prevent sticking together and allow for quicker drying
- Reinforced handles
- Made of high-density polyethylene
- Withstands temperatures between -30° and 180°F


52611


52661


52632 & 52634

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
52629*	Signature undercounter bus box	Grey	20 x 12 x 6 (50.8 x 30.5 x 15.2)	12
52611	Signature single-compartment bus box	Black	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52612	Signature single-compartment bus box	Grey	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52614	Signature single-compartment bus box	Brown	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52615	Signature single-compartment bus box	Natural	20 x 15 x 5 (50.8 x 38.1 x 12.7)	12
52621	Signature single-compartment bus box	Grey	20 x 17 x 5 (50.8 x 43.2 x 12.7)	12
52622	Signature single-compartment bus box	Black	20 x 17 x 5 (50.8 x 43.2 x 12.7)	12
52657	Signature heavy-duty single-compartment bus box	Natural	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52660	Signature heavy-duty single-compartment bus box	Black	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52661	Signature heavy-duty single-compartment bus box	Grey	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52662	Signature heavy-duty single-compartment bus box	Brown	20 x 15 x 7 (50.8 x 38.1 x 17.8)	12
52632	Signature heavy-duty two-compartment bus box	Grey	23 x 17½ x 6 (58.4 x 44.5 x 15.2)	6
52634	Signature heavy-duty two-compartment bus box	Black	23 x 17½ x 6 (58.4 x 44.5 x 15.2)	6

**Not NSF® certified*

Signature Bus Box Covers

- 52422, 52424, and 52420 fit Signature and Traex® 5" and 7" boxes


52424

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
52422	Signature universal recessed cover	Natural	20 x 15 (50.8 x 38.1)	12
52424	Signature universal recessed cover	Grey	20 x 15 (50.8 x 38.1)	12
52420	Signature universal recessed cover	Black	20 x 15 (50.8 x 38.1)	12

Cup Max™ & Glass Max™ Stackers

- Cup Max™ stacker accommodates cups with minimum 3" inside diameter, maximum 3½" outside diameter, maximum 2¾" base diameter
- Glass Max™ stacker accommodates glasses with minimum 2" inside diameter, maximum 3¼" outside diameter, maximum 21⁄16" base diameter


GS21-32


CS15-32

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CAPACITY	CASE LOT
CS15-32	Cup Max™ stacker	18 x 14 (45.7 x 35.6)	15 cups	6
GS21-32	Glass Max™ stacker	18 x 14 (45.7 x 35.6)	21 glasses	6

SIGNATURE DOLLIES



Signature Plastic Rack Dollies

- Provide 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 3" (7.6 cm) non-marking casters
- 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 33" (83.8 cm); dolly height only: 5 11/16" (14.5 cm)
- Weight capacity: 200 lbs (90 kg)
- Handle and insert sold separately

USMADE

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	Dish-rack dolly insert and cover	–	1

Signature Steel Rack Dolly

- Constructed from heavy-gauge steel
- Holds full-size racks
- Zinc-plated carbon steel dolly absorbs shock
- Use as a can dolly or stacked-chair dolly
- 4" (10.2 cm) non-marking casters
- Overall height: with handle 33" (83.8 cm); dolly only: 5⅞" (14.9 cm)
- Weight capacity: 200 lbs (90 kg)
- Handle sold separately

USMADE



ITEM #	DESCRIPTION	GAUGE	PLATFORM DIMENSIONS: IN (CM)	CASE LOT
97190	Dolly without handle	12	20½ x 20½ (52.1 x 52.1)	1
97191	Handle only, chrome plated	18	–	1

SIGNATURE COMPONENT PARTS



Changing glass sizes? Convert your existing Signature component racks with Signature component parts. See page 249.

NUMBER OF COMPARTMENTS COMPARTMENT SIZE: IN (CM)	9 5⅞ (14.9)	16 4⅜ (10.0)	20 3¹⁵⁄₁₆ (11.1)	25 3½ (8.9)	30 3⅜ (8.1)	36 2⅞ (7.3)	49 2⅞ (6.2)	RACK COMPONENTS
SHORT Overall ht. 4⅛ (10.5) Inside ht. 2¹³⁄₁₆ (7.1)	52726	52694	52691	52684	52790	52689	52699	NO RISERS ONE DIVIDER
SHORT PLUS Overall ht. 4⅞ (12.4) Inside ht. 3¼ (8.3)	52760	52766	52692	52772	52811	52778	52784	
MEDIUM* Overall ht. 5⅝ (14.3) Inside ht. 4⅜ (11)	52727	52718	52693	52710	52812	52714	52722	ONE RISER ONE FULL DIVIDER ONE TRIM DIVIDER
MEDIUM PLUS* Overall ht. 6⅜ (16.2) Inside ht. 4¹³⁄₁₆ (12.2)	52761	52767	52702	52773	52813	52779	52817	
TALL Overall ht. 7 (17.8) Inside ht. 5¹⁄₁₆ (14.4)	52728	52719	52703	52711	52816	52715	52723	TWO RISERS TWO DIVIDERS
TALL PLUS Overall ht. 7¾ (19.7) Inside ht. 6¼ (15.9)	52762	52768	52704	52774	52817	52780	52786	
X TALL* Overall ht. 8½ (21.6) Inside ht. 7⅛ (18.1)	52730	52720	52706	52712	52832	52716	52724	THREE RISERS TWO FULL DIVIDERS ONE TRIM DIVIDER
X TALL PLUS* Overall ht. 9¼ (23.5) Inside ht. 7¹⁄₁₆ (19.5)	52763	52769	52707	52775	52844	52781	52787	
XX TALL Overall ht. 9⅞ (25.1) Inside ht. 8½ (21.6)	52729	52721	52708	52713	52845	52717	52725	FOUR RISERS THREE FULL DIVIDERS
XX TALL PLUS Overall ht. 10⅝ (26.8) Inside ht. 9⅛ (23)	52764	52770	52709	52776	52846	52782	52788	
XXX TALL* Overall ht. 11⅝ (28.7) Inside ht. 9¹⁵⁄₁₆ (25.2)	52731	52732	52754	52733	52847	52734	52735	FIVE RISERS THREE FULL DIVIDERS ONE TRIM DIVIDER
XXX TALL PLUS* Overall ht. 12⅛ (30.8) Inside ht. 10⅝ (26.8)	52765	52771	52755	52777	52848	52783	52789	
XXXX TALL Overall ht. 12¾ (32.4) Inside ht. 11 (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.

TRAEX®
FLATWARE RACKS



HR2A

Traex® Flatware Racks

- Mesh bottom prevents flatware from falling through
- Overall dimensions: 10" (25.4 cm) x 19¼" (50.2 cm)

USMADE NSF

ITEM #	DESCRIPTION	INSIDE COMPARTMENT	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLOR
HR2A	Flatware half-rack w/1 extender	9 x 18⅛ (22.9 x 46)	3⅞ (9.7)	3 (7.7)	6	32

Traex® Flatware Soak & Washing System

- Allows pre-soak, wash, and transport for faster handling and less labor
- Rack's tight mesh bottom keeps flatware in place with free-flow solution
- Rack transfers directly to dishwasher



1393

1397

1392

USMADE USMADE OF US & GLOBAL MATERIALS (Items 1390, 1395) NSF

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	COLOR
1303	Half-rack soak system – Traex® 4-compartment w/handles and half-tub	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1	32
1392	Half-rack only, 4-compartment	19¾ x 10 x 3⅞ (50 x 25. 9.7)	1	
1394	Half-tub and Traex® 4-compartment rack	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1	
1393	Half-tub and Traex® open rack	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1	
1397	Full-tub and Traex® open rack	24½ x 24⅜ x 5¼ (62.2 x 61.9 x 13.3)	1	
TR2	Full-size flatware racks	19¾ x 19¾ x 4 (50 x 50 x 10.2)	6	
HR2A	Traex® flatware half-rack w/extender	19¾ x 10 x 3⅞ (50 x 25.4 x 9.7)	6	
1300	Traex® half-rack open w/handles	19¾ x 10 x 3⅞ (50 x 25.4 x 9.7)	1	
1390	Traex® half-tub only	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1	
1395	Traex® full-size tub only	24 x 24⅜ x 5¼ (61 x 61.9 x 13.3)	1	

Traex® 8-Compartment Flatware Baskets

- Two baskets fit in full-size open rack
- Inside compartment: 3⅜" x 3⅜" x 4¼" (9 x 9 x 10.8 cm)

USMADE NSF



1372

1371

ITEM #	DESCRIPTION	INSIDE COMPARTMENT	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT	COLOR
1371	Traex® basket w/out handles	3½ x 3½ (8.9 x 8.9)	5⅞ (14.9)	4¼ (10.8)	6	32
1372	Traex® basket w/handles	3½ x 3½ (8.9 x 8.9)	5⅞ (14.9)	4¼ (10.8)	6	

Traex® Silverware Cutlery Boxes

- Heavy-duty plastic with four rounded compartments
- May also use for storing packaged straws and condiment packets



1375

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
1375-01	Traex® Chocolate	20⅞ x 12⅞ x 4½ (53 x 32.5 x 11.4)	12
1375-06	Traex® Black	20⅞ x 12⅞ x 4½ (53 x 32.5 x 11.4)	12
1375-31	Traex® Grey	20⅞ x 12⅞ x 4½ (53 x 32.5 x 11.4)	12

Traex® Vertical Flatware Washing System, Cylinders, & Storage

- Heavy-duty, long-wearing
- Vertical washing and drying is preferred for flatware



1370



HR1370



HR2D1DDA

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT	COLOR
1370*	Traex® flatware cylinder – beige plastic	4½ dia x 5⅝ (11.4 dia x 14.3)	36	32
HR1370*	Traex® half rack with 8 flatware cylinders	19¾ x 10 x 9⅛ (50 x 25.4 x 23)	3	
HR2D1DDA*	Traex® 17-compartment half rack	19¾ x 10 x 9⅛ (50 x 25.4 x 23)	2	

Traex® Hold-Down Grid

- Vinyl coating
- Fits snugly on Traex® full-size racks to keep small objects in place during washing, even under high pressure



TR13AW

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	INSIDE HEIGHT	CASE LOT	COLOR
TR2W	Traex® TR2 full-size rack w/hold-down grid (assembled)	19¾ x 19¾ (50 x 50)	3¼	1	32
TR13AW	Traex® TR13A full-size rack w/hold-down grid (assembled)	19¾ x 19¾ (50 x 50)	2⅛	1	
92241	Traex® full-size grid only	17⅞ X 17⅞ (45.4 X 45.4)	–	1	

Traex® Rack-Master® Ice Filler

- Gravity-fed system fills glassware in seconds
- Fits all 19¾" x 19¾" (50 x 50 cm) full-size warewashing racks
- 17⁄16" (6.4 cm) deep



TRICE25

TRICE25 shown with rack – sold separately

ITEM #	DESCRIPTION	CASE LOT	COLOR
TRICE16	Ice filler – 16-compartment	3	32
TRICE25	Ice filler – 25-compartment	3	
TRICE36	Ice filler – 36-compartment	3	

TRAEX® BUS BOXES & COVERS

Traex® Bus Boxes

- Reinforced ribs on the top and bottom add strength for extended life
- Stacking lugs prevent sticking together and allow for quicker drying
- Reinforced handles
- Made of high-density polyethylene
- Withstands temperatures between -30° and 180°F
- Traex® boxes are approved for food contact


1527-01


1529-31

1521-05


1721-31

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
1527-XX*	Standard 7" deep single-compartment bus box	Choose	21¾ x 15½ x 7 (55.2 x 39.4 x 17.8)	12
1527B-XX*	Standard 7" deep single-compartment bus box	Choose	21¾ x 15½ x 7 (55.2 x 39.4 x 17.8)	150
1521-XX*	5" deep single-compartment bus box	Choose	21¾ x 15⅝ x 5 (55.2 x 39.5 x 12.7)	24
1521B-XX*	5" deep single-compartment bus box	Choose	21¾ x 15⅝ x 5 (55.2 x 39.5 x 12.7)	150
1721-XX*	Two-compartment bus box	Gray and brown only	22⅞ x 17¾ x 6⅛ (58.1 x 45.1 x 15.6)	12
1529-31**	Under-counter bus box	Gray	23½ 12 x 5¼ (59.7 x 30.5 x 13.7)	6

COLORS*


01

05


06


31

*Add two-digit suffix (XX) after dash (-) to denote color **Not NSF® certified

Traex® Bus Box Covers

- Item 1500-xx is available in white (05), Clear (13), and grey (31) – fits 1521-xx and 1527-xx with a snap-fit design
- 1522-xx available in brown (01), white (05), black (06), and grey (31) – fits 1521-xx and 1527-xx and sits recessed on the box


1522-31


1500-13

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
1500-xx	Traex® snap-on cover	Choose	22⅛ x 15⅝ x 2½ (56.2 x 39.7 x 6.4)	6
1522-xx	Traex® bus box cover	Choose	20 x 15 (50.8 x 38.1)	12

COLORS


01

05


06


31

Cup Max™ & Glass Max™ Stackers

- Cup Max™ stacker accommodates cups with minimum 3" inside diameter, maximum 3½" outside diameter, maximum 2¾" base diameter
- Glass Max™ stacker accommodates glasses with minimum 2" inside diameter, maximum 3¼" outside diameter, maximum 21⁄16" base diameter


GS15-32


CS21-32

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CAPACITY	CASE LOT
CS15-32	Cup Max™ stacker	18 x 14 (45.7 x 35.6)	15 cups	6
GS21-32	Glass Max™ stacker	18 x 14 (45.7 x 35.6)	21 glasses	6

TRAEX® DOLLIES & DISH CADDIES



Traex® Adjustable Dish Caddy

- Unique “easy adjustment” from the top
- Dual side handles for easy maneuvering
- Dish caddies have 19" of stacking space and allow approximately 40-55 plates per stack based on average plate height. Please calculate using your specific plate measurements for a more exact measurement.
- ADC units accommodate round pieces 4½" to 12½" (11.4 to 31.6 cm)
- SAC units accommodate:
  - Square pieces 4" to 10⅝" (10.2 to 27 cm)
  - Round pieces from 4" to 14" (10.2 to 35.6 cm)
  - Rectangular trays up to 14¼" x 9⅞" (36.2 x 25.1 cm)
- Empty SAC units stack together to save space
- Rotational molded body
- Vinyl cover included
- Color: SAC-black, ADC-grey

USMADE OF US & GLOBAL MATERIALS

NSF



Unique "Easy Adjustment" from the top



Empty SAC units stack together to save space

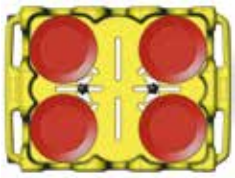
ITEM #	DISH SIZE: IN (CM)	STACKS	DIMENSIONS (H X W X L): IN (CM)	DIVIDERS	CASE LOT
ADC-2	11⅝" to 12½"(29.5 to 31.6) round plates	4	31⅛ x 30³⁄₁₆ x 40 (78.9 x 76.7 x 101.6)	2	1
ADC-4	10¾" to 11½" (27.3 to 29.2) round plates	5	31⅛ x 30³⁄₁₆ x 40 (78.9 x 76.7 x 101.6)	4	1
ADC-6	8⅝" to 9⅛" (21.9 to 23.2) round plates or 9⅛" to 10⅝" (23.2 to 27) round plates	6 or 5	31⅛ x 30³⁄₁₆ x 40 (78.9 x 76.7 x 101.6)	6	1
ADC-8	7⅛" to 8½" (18.1 to 21.6) round plates	8	31⅛ x 30³⁄₁₆ x 40 (78.9 x 76.7 x 101.6)	8	1
ADC-10	5½" to 7⅛" (14 to 18.1) round plates	9	31⅛ x 30³⁄₁₆ x 40 (78.9 x 76.7 x 101.6)	10	1
ADC-14	4½" to 5½" (11.4 to 14) round plates	13	31⅛ x 30³⁄₁₆ x 40 (78.9 x 76.7 x 101.6)	14	1
SAC-SQ1	9⅝" to 10⅝" (24.4 to 27) square plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	1	1
SAC-SQ4	8" to 9½" (20.3 24.1) square plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-SQ1A	14¼" to 9⅞" (36.2 to 25.1) trays	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	1	1
SAC-SQ5	4" to 8" (10.2 X 20.3) square plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	5	1
SAC-2	10⅜" to 11¼" (26.4 to 28.6) round plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	2	1
SAC-2A	12½" to 14" (31.6 to 35.6) round bowls/trays	2	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	2	1
SAC-4A	8½" to 9½" (21.6 to 24.1) round plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-4C	9⅝" to 10¼" (24.4 to 26) round plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-4D	11½" to 12½" (29.2 to 31.6) round plates/bowls	2	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-6	4" to 8" (10.2 X 20.3) round plates/bowls	6	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	6	1

Note: ADC color: grey SAC color: black

Replacement Parts for ADC & SAC Dish Caddies

ITEM #	DESCRIPTION	CASE LOT
ADP	Replacement post	1
SAVC	Replacement cover small	1
ADVC	Replacement cover large	1

Traex® Adjustable Dish Caddy Configurations



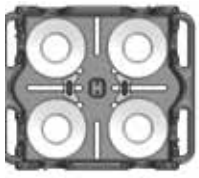
ADC-2
- *2 post dividers*
- *4 stacks holds: 11⅝" - 12½" plates*
- *L40 W30 H31⅛*



ADC-4
- *4 post dividers*
- *5 stacks holds: 10¾" - 11½" plates*
- *L40 W30 H31⅛*



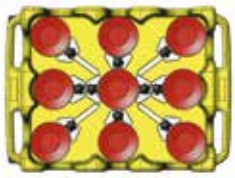
ADC-6
- *6 post dividers*
- *6 stacks holds: 8⅝" - 9⅛" plates or 5 stacks holds 9⅛" - 10⅝" plates*
- *L40 W30 H31⅛*



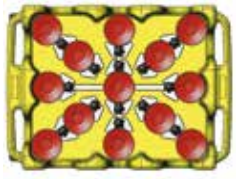
SAC-2
- *2 post dividers*
- *4 stacks holds: 10⅜"-11¼" round plates/bowls*
- *L32¾ W27½ H30½*



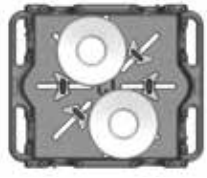
ADC-8
- *8 post dividers*
- *8 stacks holds: 7⅛" - 8½" plates*
- *L40 W30 H31⅛*



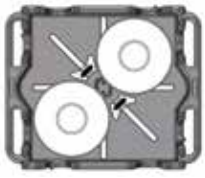
ADC-10
- *10 post dividers*
- *9 stacks holds: 5½" - 7⅛" plates*
- *L40 W30 H31⅛*



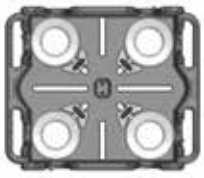
ADC-14
- *14 post dividers*
- *13 stacks holds: 4½" - 5½" plates*
- *L40 W30 H31⅛*



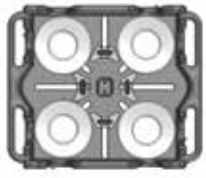
SAC-4D
- *4 post dividers*
- *2 stacks holds: 11½" - 12½" round plates/bowls*
- *L32¾ W27½ H30½*



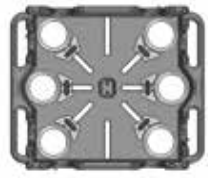
SAC-2A
- *2 post dividers*
- *2 stacks holds: 12½"-14" round bowls & trays*
- *L32¾ W27½ H30½*



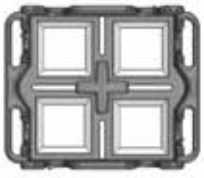
SAC-4A
- *4 post dividers*
- *4 stacks holds: 8" - 9½" round plates/bowls*
- *L32¾ W27½ H30½*



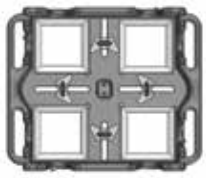
SAC-4C
- *4 post dividers*
- *4 stacks holds: 9⅝" - 10¼" round plates/bowls*
- *L32¾ W27½ H30½*



SAC-6
- *6 post dividers*
- *6 stacks holds: 4" - 8" round plates/bowls*
- *L3234 W2712 H3012*

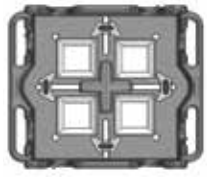


SAC-SQ1
- *1 non-adjustable post divider*
- *4 stacks holds: 9⅝" 10⅝" square plates/bowls*
- *L32¾ W27½ H30½*



SAC-SQ4
- *4 post dividers*
- *4 stacks holds: 8"-9½" square plates/bowls*
- *L32¾ W27½ H30½*

SAC-SQ1A
- *1 post divider*
- *4 stacks holds: trays up to 14¼" x 9⅞"*
- *L32¾ W27½ H30½*



SAC-SQ5
- *5 post dividers*
- *4 stacks holds: 4"-8" square plates/bowls*
- *L32¾ W27½ H30½*

Traex® Rack Dollies and Covers

- Constructed of impact-resistant copolymer with reinforced caster mounts and a rib-reinforced base
- 5" casters and optional handles for superior performance
- Hold loads up to 350 lbs
- Optional ½" (1.3 cm) hole for drainage
- Chrome-plated handle
- Handle sold separately

USMADE



1697-06



1697-44



TRCV3

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	RECOMMENDED HANDLE	CASE LOT
1697-32	Beige rack dolly base	21 x 21 (53 x 53)	1698	1
1697-02	Red rack dolly base	21 x 21 (53 x 53)	1698	1
1697-44	Blue rack dolly base	21 x 21 (53 x 53)	1698	1
1697-06	Recycled black rack dolly base	21 x 21 (53 x 53)	1698	1
1697-06-LC2	Recycled black rack dolly base w/2 locking casters	21 x 21 (53 x 53)	1698	1
1697-32-LC2	Recycled beige rack dolly base w/2 locking casters	21 x 21 (53 x 53)	1698	1
1698	Rack dolly handle	30 x 20½ (76.2 x 52.1)	–	1
TRCV3	Vinyl rack cover	36 x 21½ x 21½ (91.4 x 54.6 x 54.6)	–	3
TRCV4	Vinyl rack cover	48 x 21½ x 21½ (121.9 x 54.6 x 54.6)	–	3

Traex® Rack Covers

- Open-design top eliminates water pooling
- Ideal for glass storage
- Covers fit all Vollrath racks and those of most major competitors

USMADE



TR13



TR33

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
TR13	Open rack cover	19¾ x 19¾ x 1⅞ (50 x 50 x 3.7)	6
TR33	Solid rack cover	19¾ x 19¾ x 1⅞ (50 x 50 x 3.7)	6

TR13 and TR33 cannot be imprinted

Steel Rack Dolly

- Constructed from heavy-gauge steel
- Holds full-size racks
- Zinc-plated carbon steel dolly absorbs shock
- Use as a can dolly or stacked-chair dolly
- 4" (10.2 cm) non-marking casters
- Overall height: with handle 33" (83.8 cm); dolly only: 5⅞" (14.9 cm)
- Weight capacity: 200 lbs (90 kg)
- Handle sold separately

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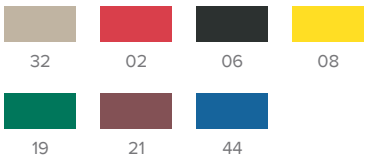
ITEM #	DESCRIPTION	GAUGE	PLATFORM DIMENSIONS: IN (CM)	CASE LOT
97190	Dolly without handle	12	20½ x 20½ (52.1 x 52.1)	1
97191	Handle only, chrome plated	18	–	1

TRAEX® COMPONENT PARTS

Full-Size Glass and Cup Extenders

ITEM #	DESCRIPTION	DIMENSIONS H X W X L: IN (CM)	COMPARTMENT SIZE: IN (CM)	MAX HEIGHT IN (CM)	CASE LOT
RACK MAX® FULL-SIZE GLASS AND CUP EXTENDERS					
TRG	20-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	3⅝ (10) hexagon	1⅜ (4)	12
TRH	30-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	3⅛ (8) hexagon	1⅜ (4)	12
TRJ	12-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	4¹³⁄₁₆ (12.2) hexagon	1⅜ (4)	12
TRK	5-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	7½ (19)	1⅜ (4)	12
TRM	42-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	2¾ (7) hexagon	1⅜ (4)	12
RACK-MASTER® FULL-SIZE GLASS AND CUP EXTENDERS					
TRB	25-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	3¹⁷⁄₃₂ (9) square	1⅜ (4)	12
TRC	36-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	2¹⁵⁄₁₆ (7.5) square	1⅜ (4)	12
TRD	16-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	4⅞ (11.3) square	1⅜ (4)	12
TRE	49-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	2½ (6.4) square	1⅜ (4)	12
TRF	9-compartment extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	6" (15.3) square	1⅜ (4)	12
TRA	Open extender	1⅜ x 19¾ x 19¾ (4 x 50 x 50)	18⅛ (45.9) square	1⅜ (4)	12

COLORS



USMADE NSF


TRG


TRH


TRJ


TRK


TRM


TRB


TRC


TRD


TRE


TRF


TRA

Half-Size Glass and Cup Extenders

ITEM #	DESCRIPTION	DIMENSIONS H X W X L IN (CM)	COMPARTMENT SIZE IN (CM)	MAX HEIGHT IN (CM)	CASE LOT
HRA	Open extender	2 x 10 x 19¾ (5.1 x 25.4 x 50)	8⅜ x 18¼ (21.3 x 46.5)	1¾ (4.4)	12
HRB	8-compartment extender	2 x 10 x 19¾ (5.1 x 25.4 x 50)	4⅛ X 4⅞ (10.5 X 11.3)	1¾ (4.4)	12
HRB1	8-compartment dropped extender	3⅛ x 10 x 19¾ (7.9 x 25.4 x 50)	4⅛ X 4⅞ (10.5 X 11.3)	1¾ (4.4)	12
HRC	10-compartment extender	2 x 10 x 19¾ (5.1 x 25.4 x 50)	3⅝ x 4¼ (9.2 x 10.8)	1¾ (4.4)	12
HRC1	10-compartment dropped extender	3⅛ x 10 x 19¾ (7.9 x 25.4 x 50)	3⅝ x 4¼ (9.2 x 10.8)	1¾ (4.4)	12
HRD	17-compartment extender	2 x 10 x 19¾ (5.1 x 25.4 x 50)	2¹⁵⁄₁₆ (7.5) hexagon	1¾ (4.4)	12
HRD1	17-compartment dropped extender	3⅛ x 10 x 19¾ (7.9 x 25.4 x 50)	2¹⁵⁄₁₆ (7.5) hexagon	1¾ (4.4)	12
HRF	17-compartment extender	2 x 10 x 19¾ (5.1 x 25.4 x 50)	3 (7.6) hexagon	1¾ (4.4)	12
HR1	Open half-rack	9 x 18⅛ (22.9 x 45.9)	2⅛ (5.2)	1¼ (3.2)	12
HR2	Flatware half-rack	9 x 18⅛ (22.9 x 46)	2⅛ (5.2)	1¼ (3.2)	12

COLOR




HRA


HRB


HRB1


HRC


HRC1


HRD


HRD1


HRF

USMADE NSF

*Racks are made to order and cannot be returned

UTILITY CARTS



Heavy-Duty Stainless Steel Carts

- Extended-height stainless steel handles
- Frames and stainless shelves welded
- 1" (2.5 cm) square stainless tubular frame
- Two 5" (12.7 cm) swivel casters, one with brake
- Two 8" (20.3 cm) fixed wheels
- Ergonomic (raised lower shelf) and standard versions

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ITEM #	DESCRIPTION	CAPACITY LB (KG)	SHELF SIZE (W X L): IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF GAUGE	CASE LOT
TWO-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES 18½" (46.9 CM)						
97200	2-shelf ergonomic	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97202	2-shelf ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
TWO-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES 30" (76.2 CM)						
97205	2-shelf standard	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97207	2-shelf standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
THREE-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 8⅞" (22.5 CM) UPPER: 7⅞" (19.9 CM)						
97201	3-shelf ergonomic	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97203	3-shelf ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
THREE-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 15" (38.1 CM) UPPER: 15" (38.1 CM)						
97206	3-shelf standard	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97208	3-shelf standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
HEAVY-DUTY KNOCK-DOWN (K.D.) CART: HEIGHT BETWEEN SHELVES: LOWER: 10" (25.4 CM) UPPER: 10⅛" (25.6 CM)						
97211	3-shelf	650 (295)	20 x 30 (50.7 x 76.1)	37¾ x 21⅛ x 42¼ (95.9 x 53.7 x 107.3)	18	1

Note: For replacement part information, refer to Vollrath.com

Caravelle Cart

- U-shaped tubular steel frame
- Capacity: 500 lb. (226.2 kg)
- Stainless steel drawn shelves
- 4" (10 cm) casters
- Shelves: 33" x 21" (85 x 54 cm)
- Height between shelves: 8½" (22 cm)

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ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	CASE WEIGHT: LBS (KG)	CASE LOT
97168	3-shelf tubular cart	37½ x 21 x 35½ (95 x 54 x 90)	56.6 (25.7)	1

Stainless Steel Assembled and Knocked-Down Utility Carts

- Heavy-duty welded construction
- Three stainless steel shelves
- ABS handle helps prevent damage to walls and doors
- Rated load capacity is weight distributed evenly on all shelves
- Swivel casters provide quiet and steady transport
- Height between shelves: 12" (30 cm) – 97140 is 12½" (31.3)
- Knock-down design minimizes shipping costs

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97230 (knocked down)



97230 (assembled)



97120

ITEM #	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF SIZE IN (CM)	CASE LOT
97120*	Medium-duty, assembled	300 (135)	3½ (9)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	1
97121	Medium-duty, assembled	300 (135)	3½ (9)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	1
97125	Heavy-duty, assembled	400 (180)	4 (10)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	1
97126	Heavy-duty, assembled	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	1
97140	Extra-heavy-duty, assembled	500 (225)	4 (10)	39½ x 21 x 33¼ (100 x 54 x 84)	21 x 35 (54 x 90)	1
97320	Medium-duty, knocked-down	300 (135)	3½ (9)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	1
97326	Heavy-duty, knocked-down	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	1

•Shippable via FedEx® or UPS® Note: For replacement part information, refer to Vollrath.com

Money Saver Knocked-Down (K.D.) Cart

- Chrome-plated tubular frame
- Stainless steel 20-gauge shelves
- 4" (10 cm) casters provide quiet and steady transport
- Overall height: 36½" (92.7 cm)
- Height between shelves: 8½" (22 cm)
- Shippable via FedEx® or UPS®

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97105

ITEM #	DESCRIPTION	CAPACITY: LB (KG)	SHELF DIMENSIONS: IN (CM)	CASE WEIGHT: LBS (KG)	SHIPPING CUBE	CASE LOT
97105	3-shelf	400 (180)	24 x 16 (61 x 41)	36 (16.3)	1.904	1
97106	3-shelf	500 (225)	33 x 21 (85 x 54)	49.6 (22.5)	2.283	1

Note: For replacement part information, refer to Vollrath.com

Plastic Enclosed Utility Cart

- Structural foam shelves
- Textured gray finish masks scratches and resists fading and discoloration
- 200 lb (90.7 kg) overall capacity
- 4" (10 cm) swivel casters provide quiet and steady transport
- Shelves: 29" x 18½" (74 x 47 cm)
- Shipped knocked down via FedEx® or UPS® to minimize shipping costs
- Plastic uprights
- Enclosed end panels
- Height between shelves: 10½" (26.7 cm)

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97111

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS: IN (CM)	CASE LOT
97111	Closed-end utility cart	30½ x 18½ x 39 (78 x 47 x 99)	1

Open Utility Carts with Chrome Uprights

- Structural foam shelves
- Textured grey finish masks scratches and resists fading and discoloration
- 200 lb (90.7 kg) overall capacity
- 4" (10 cm) swivel casters provide quiet and steady transport
- Shelves: 29" x 18½" (74 x 47 cm)
- Shipped knocked down via FedEx® or UPS® to minimize shipping costs
- Mirror-finished, chrome-plated uprights and handle
- Height between shelves: 97101: 23½" (60 cm), 97102: 10½" (26.7 cm)

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97102 *97101*

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS: IN (CM)	CASE LOT
97101	2-shelf utility cart	30½ x 18½ x 36 (78 x 47 x 92)	1
97102	3-shelf utility cart	30½ x 18½ x 36 (78 x 47 x 92)	1

Open Utility Carts with Plastic Uprights

- Structural foam shelves
- Textured grey finish masks scratches and resists fading and discoloration
- 200 lb (90.7 kg) overall capacity
- 4" (10 cm) swivel casters provide quiet and steady transport
- Shelves: 29" x 18½" (74 x 47 cm)
- Open four sides
- Height between shelves: 10½" (26.7 cm)

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97112

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS: IN (CM)	CASE LOT
97112	Open utility cart	30½ x 18½ x 39 (78 x 47 x 99)	1

Note: For replacement part information, refer to Vollrath.com

Bussing Carts


97180


97181


97182

- Stainless steel construction
- ABS handle
- Attractive, durable black vinyl finish
- Enclosed on three sides
- Swivel casters provide quiet and steady transport

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ITEM #	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES IN (CM)	CASE LOT
97180*	4-shelf	300 (135)	3½ (9)	27½ x 15½ x 33⅝ (70 x 40 x 86)	24 x 15½ (61 x 39)	Top shelf — 8½ (21.6) Bottom shelf — 8 (20)	1
97181	3-shelf	300 (135)	4 (10)	30⅞ x 17¾ x 33¾ (78 x 45 x 86)	27 x 17¾ (45 x 69)	12½ (31.7)	1
97182	3-shelf	500 (225)	4 (10)	39¼ x 21 x 34¾ (100 x 54 x 88)	35 x 21 (54 x 89)	12½ (31.7)	1

**Shippable via FedEx® or UPS® Note: For replacement part information, refer to Vollrath.com*

Thrift-I-Cart

- Chrome-plated tubular steel frame
- One-piece drawn stainless steel shelves
- 20-gauge shelves
- 4" (10 cm) swivel casters provide quiet and steady transport
- Overall height: 36½" (92.7 cm)
- Height between shelves:
  - 97160/61 — 19" (47.5 cm)
  - 97166/67 — 8⅞" (22.2 cm)

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97160

ITEM #	DESCRIPTION	CAPACITY LB (KG)	SHELF DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97160	2-shelf	400 (180)	24 x 16 (61 x 41)	32.3 (14.7)	1
97166	3-shelf	400 (180)	24 x 16 (61 x 41)	37.7 (17.1)	1
97161*	2-shelf	500 (225)	33 x 21 (85 x 54)	25.4 (11.5)	1
97167	3-shelf	500 (225)	33 x 21 (85 x 54)	53.8 (24.4)	1

Cantilever Bussing Cart

- Chrome tubular steel frame
- Three-shelf cart holds up to three standard tote boxes
- 4" (10 cm) swivel casters provide quiet and steady transport
- Height between shelves: 13" (33 cm)
- Shippable via FedEx® or UPS®
- See pages 263–268 for bus boxes

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ITEM #	DESCRIPTION	CAPACITY LB (KG)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97186*	3-shelf	300 (135)	26⅝ x 15¾ x 34½ (67.6 x 40 x 87.6)	31.9 (14.5)	1

**Not recommended for use with refuse bin*

Multi-Purpose Carts

- Front-of-the-house appearance with back-of-the-house durability
- Polypropylene shelves and handles are durable and lightweight
- Satin-finished aluminum uprights are durable and minimize wear
- Textured shelves reduce product shifting in transit
- 4" (10.1 cm) swivel non-marking casters allow for easy maneuverability
- Easy to clean, store, and assemble
- Shipped knocked down via FedEx® or UPS®



Bus boxes and refuse bins sold separately

BLACK ITEM #	BLUE-GREY ITEM #	CAPACITY LBS. (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES: IN (CM)	CASE LOT
97006	97004	300 (135)	4 (10)	33 x 16⅝ x 37 (83.8 x 42.7 x 94)	16½ x 26 (41.3 x 66)	11¾ (29.8)	1
97007	97005	300 (135)	4 (10)	40¼ x 19⅞ x 37 (102.2 x 50.5 x 94)	19¼ x 29½ (48.9 x 74.9)	11¾ (29.8)	1

Note: For replacement part information, refer to Vollrath.com

Complete Bussing System Kit

- Kit includes one refuse bin, one silver bin, and three bus boxes (52612)

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ITEM #	DESCRIPTION	CASE LOT
97286	Complete grey bussing system kit for standard carts	1

Refuse Bins

- High-density polyethylene
- Integral full-width hook fits over raised edge of cart top shelf or over cart handle

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ITEM #	FITS	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
9728810	Refuse bin, black	13½ x 8 x 22¾ (34.3 x 20.3 x 57.8)	6
9728820	Refuse bin, grey	13½ x 8 x 22¾ (34.3 x 20.3 x 57.8)	6

Silver Bins

- Fits all standard-size carts and trucks
- Dimensions: 15½" x 6⅜" x 6½" (40 x 16 x 17 cm)

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ITEM #	DESCRIPTION	CASE LOT
97280	Silver bin, grey	6
97290	Silver bin, black	6



DISPENSING SOLUTIONS

Maximize limited space and keep operations tidy at busy self-serve stations with the LidSaver™ dispenser and a full line of straw, condiment, tissue, napkin, and a variety of other dispensers.

vollrath.com/dispensers

How to Shop

DISPENSING SOLUTIONS

USMADE
OF US & GLOBAL MATERIALS

All dispensers are made with US and foreign material

Lid & Cup Dispensers



Eliminate waste and reduce the potential for germs to spread with LidSaver™ dispensers. These simple-to-use designs keep counters free of lid stacks and cups.

Pages 280-282

Countertop Dispensers



Our versatile self-serve dispensers are ideal for condiment packets, flatware, and more.

Pages 283-285

Flush-Mount Dispensers & Organizers



Flush-mount dispensers and organizers are easy to install and mount flush into the face of your counter. They're ideal for self-serve areas to accommodate condiments, lids, straws, flatware, and more.

Pages 286-288

Napkin Dispensers



Choose from in-counter, countertop, and tabletop models in a variety of colors and designs.

Pages 288-289

Straw Dispensers



Reduce waste and save money with a patented dispensing mechanism that delivers just one straw at a time.

Page 290

NEW One Lidsaver™ dispenser will pay for itself within 6 months

Based on reduced waste and reduced labor for clean-up on usage of 1,000 lids per week. Visit Vollrath.com for details.





LID & CUP DISPENSERS

NEW LidSaver™ 2 Dispensers

USMADE OF US & GLOBAL MATERIALS

NSF



G2V-LL-_(lid code)-_(lid code)

G4V-LLCC-_(lid code)-_(lid code)-A-A

NEW AND IMPROVED

- Smaller footprint to free up valuable counter space
- More stylish and attractive look to fit in with most decors
- Overload protection to prevent lids from getting stuck together

COST SAVINGS

- Fewer wasted lids adds up to more savings
- Counters are kept free of stacks of new lids and messy rejected lids, requiring less labor for cleanup

HYGIENIC SOLUTION

- Dispensing system helps eliminate contamination from excess handling
- Keeps operations clean and tidy, addressing major consumer concerns about health and well-being
- Simple-to-use design allows customers to fill beverages and grab a lid using only one hand
- Dispenses soda, coffee, and domed lids from 3¼" to 4¾" (8.3 - 12.1 cm)



Easier loading for lid sleeves with the new door hold open feature.

Visit Vollrath's LidSaver™ Dispenser Item Builder at Vollrath.com

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	FOR LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
LS02IB-(lid code)**	LidSaver™ 2, in-counter horizontal mount with black housing	26⅜ x 5¾ x 6⅛ (67.1 x 14.7 x 15.5)	3¼ - 4 (8.3 x 10.2)	1
LS02PB-(lid code)**	LidSaver™ 2, in-counter horizontal mount with black housing	26⅜ x 5⅞ x 6½ (67.1 x 15.0 x 16.5)	4⅛ - 4¾ (10.3 x 12.1)	1
LS02IVB-(lid code)**	LidSaver™ 2 in-counter vertical mount w/black faceplate	26⅜ x 5⅞ x 6½ (67.1 x 15.0 x 16.5)	3¼ - 4 (8.3 x 10.2)	1
LS02PVB-(lid code)**	LidSaver™ 2 in-counter vertical mount w/black faceplate	26⅜ x 5⅞ x 6½ (67.1 x 15.0 x 16.5)	4⅛ - 4¾ (10.3 x 12.1)	1
LS02IS18B-(lid code)**	LidSaver™ 2 in-counter shallow 18" horizontal mount, black faceplate	20⅜ x 5⅞ x 6½ (67.1 x 15.0 x 16.5)	3¼ - 4 (8.3 x 10.2)	1
LS02PS18B-(lid code)**	In-counter shallow 18" horizontal mount, black faceplate	20⅜ x 5⅞ x 6½ (67.1 x 15.0 x 16.5)	4⅛ - 4¾ (10.3 x 12.1)	1

Additional models and cabinets available at Vollrath.com. To complete item number, visit Vollrath.com to use the LidSaver™ 2 online configurator ***NSF® certified*

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)
CABINET STANDARD, BLACK HOUSING FOR NEW LIDSAVER™ 2		
G1-L-(lid code)	Cabinet standard, black housing for new LidSaver™ 2, contains 1 LidSaver™	25¼ x 7⅛ x 7⅜ (64.1 x 18.0 x 18.7)
G2V-LL-(lid code)-(lid code)	Cabinet standard vertical, black housing for new LidSaver™ 2, contains 2 LidSavers™	25¼ x 7⅛ x 14⅜ (64.1 x 18.0 x 36.5)
G2H-LL-(lid code)-(lid code)	Cabinet standard, horizontal black housing for new LidSaver™ 2, contains 2 LidSavers™	8¾ x 13¾ x 25¼ (22.2 x 34.9 x 64.1)
G2V-LC-(lid code)-A	Cabinet standard vertical, black housing for new LidSaver™ 2, contains 1 LidSaver™, and one cup dispenser	25¼ x 7⅛ x 14⅜ (64.1 x 18.0 x 36.5)
G3V-LLL-(lid code)-(lid code)-(lid code)	Cabinet standard vertical, black housing for new LidSaver,™ contains 3 LidSavers™	25¼ x 7⅛ x 21⅜ (64.1 x 18.0 x 54.2)
G3H-LLL-(lid code)-(lid code)-(lid code)	Cabinet standard horizontal, black housing for new LidSaver™, contains 3 LidSavers™	21⅜ x 6⅞ x 25¼ (54.2 x 17.2 x 64.1)
G3V-LCC-(lid code)-A-A	Cabinet standard vertical, black housing for new LidSaver™ 2, contains 1 LidSaver™ and two cup dispensers	25¼ x 7⅛ x 21⅜ (64.1 x 18.0 x 18.7)
G3V-LCS-(lid code)-A-S	Cabinet standard vertical, black housing for new LidSaver™ 2, contains 1 LidSaver™, 1 cup dispenser, and 1 straw pocket	25¼ x 7⅛ x 21⅜ (64.1 x 18.0 x 54.2)
G4V-LLCC-(lid code)-(lid code)-A-A	Cabinet standard vertical, black housing for new LidSaver™ 2, contains 2 LidSavers™, and 2 cup dispenser	25¼ x 7⅛ x 35⅜ (64.1 x 18.0 x 91.1)
G4V-4L-(lid code)-(lid code)-(lid code)-(lid code)	Cabinet standard vertical, black housing for new LidSaver™ 2, contains 4 LidSavers™	25¼ x 7⅛ x 35⅜ (64.1 x 18.0 x 91.1)
G4X-4L-(lid code)-(lid code)-(lid code)-(lid code)	Cabinet standard 2 x 2, black housing for new LidSaver™ 2, contains 4 LidSavers™	25¼ x 14¼ x 14⅜ (64.1 x 36.1 x 36.5)
G58804-(lid code)-(lid code)	3 high x 2 wide ABS plastic cabinet with 3- INC80 cup dispensers, 2- LidSaver™ 2 and one straw pocket	25¼ x 14¼ x 21⅜ (64.1 x 36.1 x 54.2)
G58801--(lid code)-(lid code)-(lid code)	4 high x 2 wide ABS plastic cabinet with 4- INC80 cup dispensers, 3- LidSaver™ 2 and one straw pocket	25¼ x 14¼ x 28⅜ (64.1 x 36.1 x 72.0)
CABINET SHALLOW, BLACK HOUSING FOR NEW LIDSAVER™ 2		
H1-L-(lid code)	Cabinet shallow, black housing for New LidSaver™ 2 – contains 1 LidSaver™	20¼ x 7⅛ x 7⅜ (51.4 x 18.0 x 18.7)
H2V-LL-(lid code)-(lid code)	Cabinet vertical shallow, black housing for new LidSaver™ 2 – contains 2 LidSavers™	20¼ x 7⅛ x 14⅜ (51.4 x 18.0 x 36.5)
H2V-LC-(lid code) -A	Cabinet vertical shallow, black housing for new LidSaver™ 2 – contains 1 LidSaver™ and one cup dispenser	20¼ x 7⅛ x 14⅜ (51.4 x 18.0 x 36.5)
H3V-LLL-(lid code)-(lid code)-(lid code)	Cabinet vertical shallow, black housing for new Lidsaver™ 2 – contains 3 LidSavers™	20¼ x 7⅛ x 21⅜ (51.4 x 18.0 x 54.2)
H3V-LCC-(lid code)-A-A	Cabinet vertical shallow, black housing for new Lidsaver™ 2 – contains 1 LidSaver™ and two cup dispenser	20¼ x 7⅛ x 21⅜ (51.4 x 18.0 x 54.2)
H4V-4L-(lid code)-(lid code)-(lid code)-(lid code)	Cabinet vertical shallow, black housing for new Lidsaver 2 – contains 4 LidSaver	20¼ x 7⅛ x 35⅜ (51.4 x 18.0 x 91.1)

**LidSavers™ are made to order and cannot be returned*

NEW LidSaver™ 2 Mini

- Same sanitary solution, cost savings, and customer benefits as LidSaver™ 2
- Smaller footprint takes up less valuable counter space
- Stylish presentation fits most decors
- Designed with a door hold open feature for easy loading
- Ideal for portion lids and cups



LS02MS18B-__(lid code)



J2V-LL-__(lid code)-__(lid code)

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	ACCOMMODATES CUPS/LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
LS02MS18B-(lid code)*	LidSaver™ 2 Mini in-counter, mounts horizontally. 18" (45.7 cm) L tube	4 15/16 W x 5 5/8 H (12.5 x 14.3)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 7/8 (4.8)	1
LS02MVS18B-(lid code)*	LidSaver™ 2 Mini in-counter, vertical mount. 18" (45.7 cm) L tube	4 15/16 W x 5 5/8 H (12.5 x 14.3)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 7/8 (4.8)	1
J1-L-__(lid code)	LidSaver™ 2 Mini single high shallow narrow ABS plastic cabinet – inlcudes 1-LidSaver™ 2 Mini	5 1/4 x 21 5/8 x 7 1/2 (13.3 x 54.9 x 19.1)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 7/8 (4.8)	1
J2V-LL-__(lid code)-__(lid code)	LidSaver™ 2 Mini 2 high shallow narrow ABS plastic cabinet – includes 2-LidSaver™ 2	5 1/4 x 21 5/8 x 14 1/8 (13.3 x 54.9 x 35.9)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 7/8 (4.8)	1
J2H-LL-__(lid code)-__(lid code)	LidSaver™ 2 Mini 2 wide shallow narrow ABS plastic cabinet – includes 2-LidSaver™ 2	11 1/4 x 21 5/8 x 7 1/2 (28.6 x 54.9 x 19.1)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 7/8 (4.8)	1
J3V-LLL-_(lid code)-_(lid code)-_(lid code)	LidSaver™ 2 Mini 3 high shallow narrow ABS plastic cabinet – includes 3-LidSaver™ 2 Mini	5 1/4 x 21 5/8 x 20 5/8 (13.3 x 54.9 x 52.4)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 7/8 (4.8)	1

** NSF*

To complete item number, visit Vollrath.com to use the LidSaver™ 2 online configurator

Countertop LidSavers™ and Condiment Organizer

- Durable one-piece construction
- Accommodates straws up to 10¼" L



G1LLDS-(lid code)



C1LLDS-(lid code)

ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
G1LLDS-__(lid code)	Single LidSaver™ 2 cabinet with condiment organizer	16 3/4 x 6 1/2 x 25 1/4 (42.5 x 17.4 x 64.1)	1
G2VLCLDS-__(lid code)-A	Two high cabinet, 1 LidSaver™ 2, 1 cup dispenser with condiment organizer	23 3/4 x 6 7/8 x 25 1/4 (60.3 x 17.4 x 64.1)	1
C1LLDS-__(lid code)	Single LidSaver™ cabinet with condiment organizer	16 3/4 x 6 1/2 x 25 1/4 (42.5 x 17.4 x 64.1)	1
C2VLCLDS-__(lid code)-A	Two high cabinet, 1 LidSaver™, 1 cup dispenser with condiment organizer	23 3/4 x 6 7/8 x 25 1/4 (60.3 x 17.4 x 64.1)	1

**Not a complete item number–visit online configurator to determine complete item number. LidSavers™ are lid specific, and lid manufacturer and part number must be supplied when ordering LidSaver™.*

**LidSavers™ are made to order and cannot be returned*

Cup Dispensers

- Silicone molded gasket
- Easy attachable collar
- Durable construction
- 4 gaskets come with each unit



ITEM #	DESCRIPTION	DIMENSIONS (L X W): IN (CM)	ACCOMMODATES CUPS/LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
INC-80	Gasket-style cup dispenser, 23" (58.4 cm) L	24 ⅜ x 6½ (62.2 x 16.5)	2¼ - 4¾ (5.7 x 12.1)	1
INC-80S18	Gasket-style cup dispenser, 18" (45.7 cm) L	19 ¼ x 6½ (49.5 x 16.5)	2¼ - 4¾ (5.7 x 12.1)	1
1-C-A	Single-cabinet INC-80 cup dispenser	25¼ x 7⅛ x 7⅜ (64.1 x 18.0 x 18.7)	2¼ - 4¾ (5.7 x 12.1)	1
2V-CC-A-A	Two high vertical cabinet, INC-80 cup dispenser	25¼ x 7⅛ x 14⅜ (64.1 x 18.0 x 36.5)	2¼ - 4¾ (5.7 x 12.1)	1
3V-CCC-A-A-A	Three high vertical cabinet, INC-80 cup dispensers	25¼ x 7⅛ x 14⅜ (64.1 x 18.0 x 36.5)	2¼ - 4¾ (5.7 x 12.1)	1
3V-CCS-A-A-A	Three high vertical cabinet, 2-INC-80 cup dispenser and straw pocket	25¼ x 7⅛ x 21⅜ (64.1 x 18.0 x 54.2)	2¼ - 4¾ (5.7 x 12.1)	1
G58806	3 high x 2 wide ABS plastic cabinet with 3- INC80 cup dispensers, 3- "T" holders and one straw pocket	25¼ x 14¼ x 21⅜ (64.1 x 36.1 x 54.2)	2¼ - 4¾ (5.7 x 12.1)	
G58807	4 high x 2 wide ABS plastic cabinet with 4- INC80 cup dispensers, 4- "T" holders and one straw pocket	25¼ x 14¼ x 28⅜ (64.1 x 36.1 x 72.0)	2¼ - 4¾ (5.7 x 12.1)	

Additional models and cabinets available at Vollrath.com

Wall-Mount LidSavers™ Cup Dispensers



- Wall-mount unit frees up valuable counter space
- Mounting hardware included

ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
C1VW-(LID CODE)	Wall-mount, single-cabinet vertical LidSaver™	7⅛ x 7⅜ x 25¼ (18.1 x 18.7 x 64.1)	1
1VW-A	Wall-mount, single-cabinet Gasket-style vertical cup dispenser	7⅛ x 7⅜ x 25¼ (18.1 x 18.7 x 64.1)	1

Not a complete item number–visit online configurator to determine complete item number. LidSavers™ are lid specific, and lid manufacturer and part number must be supplied when ordering LidSaver™.

Visit **VOLLRATH.COM**



vollrath.com/lidsaver2-builder

COUNTERTOP DISPENSERS & ORGANIZERS



CTCL-3B

NEW Dispensers

USMADE NSF

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	FOR CUPS/LIDS WITH RIM DIAMETER: IN (CM)	COLOR
CTCL-3B	3 high countertop organizer	6 1/16 x 18 3/4 x 17 1/2 (15.4 x 47.6 x 44.5) base only 12 1/16 (30.6) D	2 5/8" to 4 3/4"	Black ABS plastic and smoked acrylic
CTCL-4B	4 high countertop organizer	6 1/16 x 22 1/2 x 21 1/4 (15.4 x 57.2 x 53.3) base only 15 13/16 (40.2) D	2 5/8" to 4 3/4"	Black ABS plastic and smoked acrylic

NEW Condiment, Cup, and Lid Organizer

- Accommodates lids and cups up to 4 ¾” diameter

USMADE



LDS-4CUP

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COLOR
LDS-4CUP	Countertop condiment and cup/lid organizer	11 1/2 x 21 x 20 1/4 (29.2 x 53.3 x 51.4)	Black ABS plastic

NEW Condiment Organizers

USMADE



CTC-3V



CFIFO-4



CTC-3X2V



CTCPAN9-9



CFIFO-2X

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COLOR
CFIFO-4	FIFO condiment holder for packs. 4 sections	16 5/8 x 10 1/8 x 16 1/2 (42.2 x 25.7 x 41.9)	Black ABS plastic and smoked acrylic
CFIFO-2X	FIFO condiment holder for packs. 4 sections 2 high x 2 wide	8 1/4 x 12 x 16 15/16 (21 x 30.5 x 43)	Black ABS plastic and smoked acrylic
CTCPAN9-9	Countertop condiment organizer, include 9 - 1/9 black plastic pans	15 1/2 x 22 x 14 5/8 (39.4 x 55.9 x 37.1)	Black ABS plastic and smoked acrylic
CTCPAN3-6	Countertop condiment organizer, include 3 - 1/6 black plastic pans	7 11/16 x 21 x 14 5/8 (19.5 x 53.3 x 37.1)	Black ABS plastic and smoked acrylic
CTC-3V	3 high vertical condiment stand	5 15/16 x 10 1/4 x 16 3/8 (15.1 x 27 x 41.6)	Black ABS plastic and smoked acrylic
CTC-3X2V	3 high x 2 wide vertical condiment stand with adjustable dividers	11 3/8 x 10 1/4 x 16 3/8 (28.9 x 27 x 41.6)	Black ABS plastic and smoked acrylic
CTC-4V	4 high vertical condiment stand	5 15/16 x 11 1/2 x 20 3/4 (15.1 x 27 x 52.7)	Black ABS plastic and smoked acrylic

NEW Coffee Sleeve Dispensers


CSLV-2H


CSLV-1

- Unit holds 100 sleeves

USMADE

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COLOR
CSLV-2H	Coffee sleeve dispenser – horizontal	5 1⁄16 x 11 1⁄16 (14.4 x 27.8 x 28.3)	Black ABS plastic and smoked acrylic
CSLV-1	Coffee sleeve dispenser – vertical	6 1⁄2 x 4 1⁄4 x 9 7⁄8 (16.5 x 12.2 x 25.1)	Black ABS plastic

Vertical Countertop Dispensers

- Keep operation clean and tidy
- Reclaim valuable counter space
- Durable ABS construction
- Easy loading

USMADE


LSC4-4P


CTL-4VS

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
LSC3-3P	Condiment holder, three pocket, vertical cabinet	6 7⁄8 x 21 3⁄8 x 13 (17.5 x 54.3 x 33)	1
LSC4-4P	Condiment holder, four pocket, vertical cabinet	6 7⁄8 x 28 1⁄4 x 13 (17.5 x 72.1 x 33)	1
CTL-3VS	3 column lid and 1 straw holder, vertical cabinet	5 1⁄2 x 24 1⁄2 x 13 (13.9 x 62.2 x 33)	1
CTL-4VS	4 column lid and 1 straw holder, vertical cabinet	5 1⁄2 x 28 1⁄4 x 13 (13.9 x 71.8 x 33)	1

Quik-Pik™ Toothpick Dispensers

- Convenient bottom loading makes refilling easy
- 500 bulk round toothpick capacity

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ITEM #	DIMENSIONS (L X W X H): IN (CM)	COLOR	CASE LOT
3853-06	4 3⁄8 x 4 1⁄4 x 4 3⁄8 (11.1 x 10.8 x 10.5)	Black	1
3853-01	4 3⁄8 x 4 1⁄4 x 4 3⁄8 (11.1 x 10.8 x 10.5)	Brown	1

NEW Flatware Vertical Holders


CTFWH-6B

USMADE


FWVH-3B

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COLOR
FWVH-3B	3 high flatware vertical holder Includes 3 flatware cylinders #52633	5 3⁄4 x 10 1⁄4 x 21 1⁄4 (14.6 x 26 x 54)	Black ABS plastic and smoked acrylic
FWVH-3X2B	3 high x 2 wide flatware vertical holder Includes 6 flatware cylinders #52633	11 3⁄8 x 10 1⁄4 x 21 1⁄4 (28.4 x 26 x 56.2)	Black ABS plastic and smoked acrylic
CTFWH-6B	3 high x 2 wide Countertop flatware holder Includes 6 flatware cylinders #52633	10 1⁄8 x 14 7⁄8 x 14 1⁄8 (25.7 x 37.8 x 36)	Black ABS plastic and smoked acrylic
CTFWH-8B	4 high x 2 wide Countertop flatware holder Includes 8 flatware cylinders #52633	10 1⁄8 x 18 1⁄8 x 17 1⁄4 (25.7 x 46 x 43.8)	Black ABS plastic and smoked acrylic


4830-xx


4843-xx


4842-xx


4840-xx

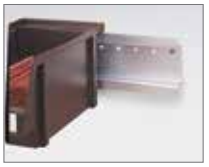

4841-xx


4804-xx

Self-Serve Dispenser System

- Versatile self-serve bins can be used alone, stacked, or mounted
- Ideal for flatware, tea, condiment packets, salt & pepper, or products with high-volume usage
- Made of durable plastic
- Stands can be secured together with aluminum clips

USMADE


Wall mounting rail

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
SETS			
4840-xx	2 tier w/two 8" bins and clips	5⅝ x 12½ x 9⅛ (14.3 x 31.8 x 23.2)	1
4841-xx	2 tier w/two 11¼" bins and clips	5⅝ x 19¾ x 9⅛ (14.3 x 50.2 x 23.2)	1
4842-xx	3 tier w/three 8" bins and clips	5⅝ x 16 x 13⅞ (14.3 x 40.6 x 35.2)	1
4843-xx	3 tier w/three 11¼" bins and clips	5⅝ x 19¾ x 13⅞ (14.3 x 50.2 x 35.2)	1
COMPONENTS			
4804-xx	Single 8" bin	5 x 8 x 4½ (12.7 x 20.3 x 11.4)	1
4806-xx	Single 11¼" bin	5 x 11¼ x 4¼ (12.7 x 28.6 x 10.8)	1
4820-xx	2 tier stand w/3 clips	5⅝ x 7¾ x 9 (14.3 x 19.7 x 22.9)	1
4830-xx	3 tier stand w/3 clips	5⅝ x 11¾ x 13¾ (14.3 x 29.8 x 34.9)	1
91954	Aluminum wall-mounting rail 31" (holds 6 bins)	31" (79 cm) long	1

Add suffix number to indicate color (brown -01, black -06)

Countertop Condiment Straw & Lid Holders

- Keep operation clean and tidy
- Durable ABS construction
- Ideal for limited counter space to maximize storage
- LDS-3 is designed to stand alone or sit on top of the cup and LidSaver™ cabinets
- LDS-3 can accommodate straws up to 10¼" L

USMADE


LDS-3


DLH-1


VL-3



CTS-2A

ITEM #	DESCRIPTION	STRAW DIAMETER IN (CM)	STRAW LENGTH IN (CM)	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
CTS-2A	Stir stick/straw dispenser, countertop	⅛ (0.3)	6 (15.2)	7 X 5¾ x 5 (17.7 x 14.6 x 12.7)	1
LDS-3	Condiment/straw holder and organizer	—	10¼ (26)	7⅜ x 9¾ x 24⅞ (18.7 x 24.8 x 63.2)	1
DLH-1	Dome lid holder – single stack	—	—	4 x 10½ x 4 (10.2 x 26.7 x 10.2)	1
VL-3*	3-column lid holder, countertop step design	—	—	6 X 16 X 15¼ (15.2 X 40.6 X 46.4)	1
VL-4*	4-column lid holder, countertop step design	—	—	6 X 20½ X 24½ (15.2 X 40.6 X 46.4)	1

**Max lid size for the VL-3 and VL-4 is 4¾" (12.1 cm)*



FLUSH-MOUNT DISPENSERS & ORGANIZERS



FMN-1



FML-2



FMNL-1



FMS-4



FMS-2A



FMHVN-1



FML-2V

Flush-Mount Dispensers

- Make the most of valuable retail space
- Mounts flush into food counter
- Constructed with virtually indestructible black thermoplastic
- Napkin dispensers — spring-loaded for continuous dispensing

USMADE



FMDL-3H



TT-2

ITEM #	DESCRIPTION	ACCOMMODATES	DIMENSIONS W X H X D: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
FMN-1	Napkin dispenser, 5"h x 6½"w (12.7 x 16.5 cm), folded napkin	90	8½ x 6¼ x 5⅜ (21.6 x 15.9 x 13.7)	7⅜ x 5⅝ (19.2 X 13.5)	1
FMHVN-1	Napkin dispenser, high volume, 3½ x 6½ (8.9x 15.2 cm), folded napkin	500	7⅛ x 8½ x 19½ (18.1 x 21.6 x 49.5)	6⅜ x 7⅝ (15.7 x 19.3)	1
FMNL-1	1 napkin dispenser and 1 lid holder, horizontal, 5"h x 6½"w (12.7 x 16.5 cm), folded napkin	100	11⅛ x 8 x 7½ (28 x 20.3 x 19.1)	9⅛ x 7⅛ (24.2 x 17.9)	1
FML-1	1-column lid holder, horizontal or vertical	—	6½ x 7¼ x 5⅜ (16.5 x 18.4 x 13.7)	5⅜ x 6⅝ (14.1 x 16.0)	1
FML-2V	2-column lid holder, vertical	—	6½ x 13⅞ x 5⅜ (16.5 x 34.1 x 13.7)	5⅜x 12½ (14.1 x 31.7)	1
FML-3V	3-column lid holder, vertical	—	6½ x 19⅜ x 5⅜ (16.5 x 49.2 x 13.7)	5⅜ x 18⅞ (14.1 x 46.8)	1
FML-4V	4-column lid holder, vertical	—	6½ x 25½ x 5⅜ (16.5 x 64.8 x 13.7)	5⅜ x 24⅝ (14.1 x 62.3)	1
FML-2	2-column lid holder, horizontal	—	11 x 7¼ x 5⅜ (27.9 x 18.4 x 13.7)	10⅛ x 6⅝ (25.5 x 16.0)	1
FML-3	3-column lid holder, horizontal	—	16 x 7¼ x 5⅜ (40.6 x 18.4 x 13.7)	15 ⅛ x 6⅝ (38.2 x 16.0)	1
FML-4VS	4-column lid and 1 straw holder, vertical	—	6½ x 31½ x 13 (16.5 x 80 x 33)	5⅜ x 30⅜ (14.1 x 66.6)	1
FMDL-2V	2-stack dome lid holder, vertical	—	6¾ x 13⅜ x 12 (17.1 x 34 x 20.5)	5⅞ x 12½ (14.1 x 31.7)	1
FMDL-3H	3-stack dome lid holder, horizontal	—	18⅞ x 8⅛ x 10½ (48 x 20.4 x 26.6)	17⅞ x 7⅛ (45.4 x 16.1)	1
FMDL-3V	3-stack dome lid holder, vertical	—	6¾ x 18⅞ x 13 (17.1 x 47.9 x 33.7)	5⅞ x 18 (14.9 x 45.7)	1
FMS-2A	Stir stick dispenser, accommodates up to 6" L	—	8⅛ x 7⅜ x 5¼ (20.6 x 18.7 x 13.3)	7¼ x 6⅜ (18.4 x 16.1)	1
FMS-3	Wrapped straw holder, 8-10" straws	—	6½ x 7½ x 7½ (16.5 x 19.1 x 19.1)	5⅝ x 6⅜ (14.2 x 16.1)	1
FMS-4	Wrapped straw holder, 10-12" straws	—	6½ x 7½ x 13 (16.5 x 19.1 x 33)	5⅝ x 6⅜ (14.2 x 16.1)	1
FMS-5	Stir stick holder	—	6½ x 7½ x 5⅞ (16.5 x 19.1 x 14.9)	5⅝ x 6⅜ (14.2 x 16.1)	1
FMT-1	Waxed tissue dispenser, two box design	—	8½ x 8½ x 3½ (21.6 x 21.6 x 8.9)	7⅜ x 7⅛ (18.5 x 17.9)	1
TT-2	Trash receptacle insert, 8" diameter	—	8 x 9¼ x 6½ (20.3 x 23.5 x 16.5)	8⅜ (21.2) dia	1

Trash Receptacle Doors

- Doors mount flush into counter
- Quality imprinted image
- Icon clearly indicates purpose
- MTS-1 units come with a spring for vertical or horizontal flush mount

USMADE


MT-2


MR-1.5

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CUTOUT DIMS (W X H): IN (CM)	CASE LOT
MT-1	Trash receptacle door, small, vertical flush-mount	10⅝ x 7½ x 2 (27 x 19.1 x 5.7)	9¹⁄₁₆ x 6⅜ (24.6 x 16.6)	1
MT-1.5	Trash receptacle door, medium, flush-mount	13 x 7½ x 2 (33.7 x 19.1 x 5.7)	12⅝ x 6⅜ (31.2 x 16.6)	1
MTS-1	Trash receptacle door, small with spring for vertical or horizontal flush-mount	10⅝ x 7½ x 2 (27 x 19.1 x 5.7)	9¹⁄₁₆ x 6⅜ (24.6 x 16.6)	1
MT-2	Trash receptacle door, large, vertical flush-mount	17⅝ x 7½ x 2 (44.8 x 19.1 x 5.7)	16¹⁄₁₆ x 6⅜ (42.3 x 16.6)	1
MR-1.5	Trash receptacle door with "Recycled" logo, medium, vertical flush-mount	13 x 7½ x 2 (33.7 x 19.1 x 5.7)	12⅝ x 6⅜ (31.2 x 16.6)	1
MR-2	Trash receptacle door with "Recycled" logo, large, vertical flush-mount	17⅝ x 7½ x 2 (44.8 x 19.1 x 5.7)	16¹⁄₁₆ x 6⅜ (42.3 x 16.6)	1

ModuServ® Dispensers

- Mounts flush into counters
- Ultimate flexibility–easy to modify in endless configurations
- Clear faceplate secures components in place
- Components sold separately
- Tough, impact-resistant thermoplastic
- No tools required

USMADE


MRBM-2



MW-1


MCM-1


MLM-1

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
MRBM-1	ModuServ® receptor box with faceplate, small	10¾ x 5⁷⁄₁₆ x 7½ (27.3 x 13.8 x 19.1)	1
MRBM-2	ModuServ® receptor box with faceplate, medium	17¾ x 5⁷⁄₁₆ x 7½ (45.1 x 13.8 x 19.1)	1
MRBM-3	ModuServ® receptor box with faceplate, large	22¼ x 5⁷⁄₁₆ x 7½ (56.5 x 13.8 x 19.1)	1
MCM-1	ModuServ® condiment divider	⅛ x 6 x 6⅜ (.3 x 15.3 x 16.2)	1
MLM-1	ModuServ® lid divider	⅛ x 6 x 6⅜ (.3 x 15.3 x 16.2)	1
MN-2	ModuServ® napkin dispenser, fits 6½" W x 5" H (16.5 x 12.7 cm) folded napkin	8½ x 5 x 5⁷⁄₁₆ (21.6 x 13.3 x 11.3)	1
MS-2A	ModuServ® stir stick dispenser, bulk stir sticks, fits up to ⅛" diameter x 5½" L (.32 x 14 cm) straw	7⅛ x 6 x 5⅛ (18.1 x 15.3 x 13)	1
MW-1	ModuServ® waxed paper dispenser, midget size	7³⁄₁₆ x 6 x 5⅛ (18.3 x 15.9 x 13)	1

USMADE

NEW Flush-Mount Dispensers – Straw & Flatware/Condiment


FMS-7


FMS-6

FMF-3

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CUTOUT DIMENSIONS (W X H): IN (CM)	ACCOMMODATES STRAWS: IN (CM)	COLOR
FMS-6	Flush-mount – "T" shaped wrapped straw dispenser. Holds 200 straws	10⁹⁄₁₆ x 4¹³⁄₁₆ x 7⁵⁄₁₆ (26.8 x 12.2 x 18.6)	9⅛ x 5¾ (23.2 x 14.6)	8 L (20.3)	Black ABS plastic
FMS-7	Flush-mount unwrapped straw dispenser. Dispenses one straw at a time. Holds 200 straws	10⁹⁄₁₆ x 4½ x 7⅜ (26.8 x 11.4 x 18.7)	9½ x 6⅛ (24.1 x 15.6)	.230 (.58) to .265 (.67) diameter and 7½ - 8¾ (19.1 - 22.2) L	Black ABS plastic
FMF-2	Flush-mount flatware or condiment holder – comes with 2 #52633	12⅛ x 6⅞ x 7½ (30.8 x 17.5 x 19.1)	11⅜ x 6¾ (28.9 x 17.1)	—	Black ABS plastic
FMF-3	Flush-mount flatware holder – comes with 3 #52633	17⅝ x 6⅞ x 7½ (44.8 x 17.5 x 19.1)	17 x 6¾ (43.18 x 17.1)	—	Black ABS plastic

Bag Dispensers



- Dispenser mounts flush into counter
- Durable ABS construction

USMADE

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
MB-1	Bag dispenser, 2 compartments, flush mount	10⅝ x 7½ (27 x 19)	9¹⁄₁₆ x 6⅜ (24.7 x 16.7)	1

NAPKIN DISPENSERS



NEW Napkin Dispensers

USMADE

CTNFO-06

- Napkin dispenser is built into the cabinet
- Cabinet is made of durable ABS

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COLOR
CTNO-06	Countertop napkin dispenser (folded and interfold napkins 5 x 6½ to 4½ - 5 x 6½ – holds 100 napkins) and condiment organizer. Adjustable compartments	9⅝ x 19¼ x 15³⁄₁₆ (24.4 x 48.9 x 38.6)	Black ABS plastic and smoked acrylic
CTNCLS-06	Countertop napkin dispenser (folded and interfold napkins 5 x 6½ to 4½ - 5 x 6½ – holds 100 napkins) cup, lid, straw organizer	9⅝ x 19¼ x 15³⁄₁₆ (24.4 x 48.9 x 38.6)	Black ABS plastic and smoked acrylic
CTNFO-06	Countertop napkin dispenser (folded and interfold napkins 5 x 6½ to 4½ - 5 x 6½ – holds 100 napkins), condiment organizer and flatware holder. Comes with 4- #52633	9⅝ x 19¼ x 15³⁄₁₆ (24.4 x 48.9 x 38.6)	Black ABS plastic

Wall-Mounted Napkin Dispensers

USMADE

- Save valuable counter space
- Dispensers feature a heavy-gauge metal housing with durable plastic faceplate
- Features the unique locking system for reducing pilferage
- Offers an exclusive overload protection
- Dimensions: 8"l x 11¹¹⁄₁₆"w x 6"h (20.3 x 19.7 x 15.2)





ITEM #	FOLDED NAPKIN SIZE: IN (CM)	OVERALL DIMENSIONS	CAPACITY	COLOR	CASE LOT
6512-88	5¼ x 6½ (13.3 x 16.5)	8 x 11¹¹⁄₁₆ x 6 (20.3 x 19.7 x 15.2)	175	Black	1

In-Counter Napkin Dispensers



- Mounts horizontally, vertically, or diagonally
- Duarable stainless steel cabinet

USMADE

ITEM #	DESCRIPTION	FOLDED NAPKIN SIZE: IN (CM)	INTERFOLD NAPKIN SIZE: IN (CM)	OVERALL DIMENSIONS	CAPACITY	COLOR	CASE LOT
6535-13	Limited in-counter saves 10% usage	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	4¼- 5¼ x 6½ (10.7 x 13.3 x 16.5)	19½ x 9½ x 7¾ (49.5 x 24.1 x 19.6)	500	Chrome	1
6520-28	In-counter dispenser	3¾ x 6½ (9.5 x 16.5)		19½ x 9½ x 6¾ cut out 4⁹⁄₁₆ x 7¹³⁄₁₆	500	Chrome	1
6525-13	In-counter dispenser	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)		5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	500	Clear	1
6525-28	In-counter dispenser	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)		5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	500	Chrome	1


5500-06


8545-06


5509-12


7545-12


46798


7540-06


6512-06


6513-06


7512-06


6509-06


8540-06


6516-06


7516-06


6515-06

Table & Countertop Napkin Dispensers

- Limited napkin dispensers reduce waste – save 10% on total usage
- Dispensers feature a heavy-gauge metal housing with durable plastic faceplates
- Choose from in-counter, countertop, or tabletop models in the color and style that fits your needs
- Countertop dispensers offer exclusive overload protection feature, helps prevent napkins from tearing

USMADE

HOUSING COLORS & FINISHES



06 black *12 dark walnut* *28* stainless steel* *29 light oak woodgrain*

FACEPLATE COLORS



clear *chrome* *transparent brown*

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	FOLDED NAPKIN SIZE IN (CM)	INTERFOLD NAPKIN SIZE IN (CM)	CAPACITY	FACEPLATE COLOR	STOCK COLORS	CASE LOT
7545-xx	Limited tabletop dispenser	8 x 6⅜ x 6 (20.3 x 15.7 x 15.2)	5 x 6½ to 4½-5 x 6½ (12.7 x 16.5 or 11.4 x 16.5)	4¼ x 5¼ x 6½ (11.4 x 13.3 x 16.5)	90	Clear	06, 12	1
8545-xx	Limited tabletop dispenser	8 x 6⅜ x 6 (20.3 x 15.7 x 15.2)	5 x 6½ to 4½-5 x 6½ (12.7 x 16.5 or 11.4 x 16.5)	4¼ x 5¼ x 6½ (11.4 x 13.3 x 16.5)	90	Black	06 only	1
5515-xx	Two-sided tabletop dispenser	8 x 6 x 5 (20.3 x 15.2 x 12.7)	3¾ x 6½ (9.5 x 16.5)	–	90	Transparent brown	12 only	1
6515-xx	Two-sided tabletop dispenser	8 x 6 x 5 (20.3 x 15.2 x 12.7)	3¾ x 6½ (9.5 x 16.5)	–	90	Chrome plate	06 only	1
6516-xx	Two-sided tabletop dispenser	8 x 6⅜ x 6 (20.3 x 15.7 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	–	90	Chrome plate	06 only	1
7516-xx	Two-sided tabletop dispenser	8 x 6⅜ x 6 (20.3 x 15.7 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	–	90	Clear	06, 12	1
5500-xx	Two-sided vertical dispenser	4 x 4⅜ x 7⅜ (10.2 x 11.1 x 18.7)	3½ x 6¾ (8.9 x 17.1)	–	150	None	06 only	1
6509-xx	Two-sided vertical dispenser	4 x 6⅜ x 5⅞ (10.2 x 15.7 x 14.9)	3½ x 5 (8.9 x 12.7)	–	100	Chrome plate	06, 12	1
5509-xx	Two-sided vertical dispenser	4 x 6⅜ x 5⅞ (10.2 x 15.7 x 14.9)	3½ x 5 (8.9 x 12.7)	–	100	Transparent brown	12 only	1
46798	One-sided spring-loaded tabletop napkin holder	3½ x 7 (8.9 x 17.8)	3½ x 6¾ (8.9 x 17.1)	–	135	None	28* only	1
8540-xx	One-sided limited dispenser	11¾ x 7⅞ x 6½ (29.8 x 20 x 16.5)	5 x 7 (9.5 x 17.8)	4¼ x 5¼ x 6½ (11.4 x 13.3 x 16.5)	175	Black	06 only	1
7540-xx	One-sided limited dispenser	11¾ x 7⅞ x 6¾ (29.8 x 20 x 17.1)	5 x 6½ to 4½-5 x 6½ (12.7 x 16.5 or 11.4 x 16.5)	4¼ x 5¼ x 6½ (11.4 x 13.3 x 16.5)	175	Clear	06 only	1
5512-xx	One-sided countertop dispenser	11⅞ x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	–	175	Transparent brown	12 only	1
6512-xx	One-sided countertop dispenser	11⅞ x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	–	175	Chrome plate	06, 12, 28*	1
6513-xx	One-sided countertop dispenser	11⅝ x 8 x 5 (29.5 x 20.3 x 9.5)	3¾ x 6½ (9.5 x 16.5)	–	185	Chrome plate	06 only	1
7512-xx	One-sided countertop dispenser	11⅞ x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	–	175	Clear	06 only	1

Add two-digit suffix (xx) after hyphen (-) to indicate color. See color options above.

** Stainless Steel has 30% surcharge*



STRAW DISPENSERS



3845-12



3821-06



3835-12



3810-12



3815-28



3820-28



3802-02



3825-06



3805-06



3855-06

Straw Boss® Straw Dispensers

- Reduce waste and save money
- Dispensing mechanism for bulk straws allows one-at-a-time dispensing
- Dispensers feature a heavy-gauge metal housing with plastic lids and dispensing bars

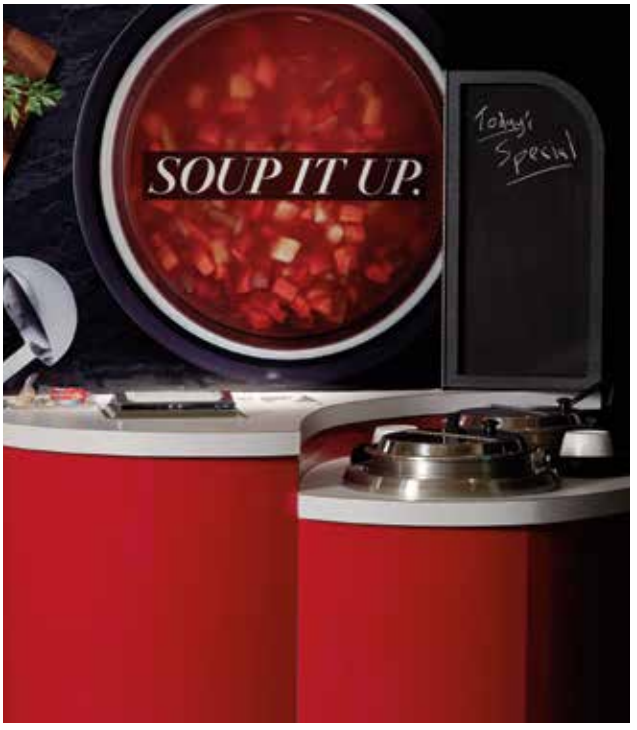
USMADE

For easy access to Vollrath's complete line of countertop and in-counter dispensers, visit Vollrath.com.

ITEM #	DESCRIPTION	STRAW DIAMETER IN (CM)	STRAW LENGTH IN (CM)	DIMENSIONS (L X W X H): IN (CM)	CAPACITY	COLORS AVAILABLE	CASE LOT
3810-xx	Double-sided wrapped straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	400	06, 12, 28	1
3815-xx	Single-sided wrapped straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	200	06, 12, 28 29	1
3805-xx	Single-sided wrapped straw dispenser	.230 to .310 (.6 to .8)	9 - 12 (22.9 - 30.5)	12¼ x 4⅞ x 7 (31.1 x 11.3 x 17.8)	200	06, 12, 28	1
3802-xx	Double-sided bulk straw dispenser	.230 to .265 (.6 to .7)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	02, 06, 12, 28	1
3855-xx	Single-sided bulk straw dispenser	.230 to .265 (.6 to .7)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	06	1
3825-xx	Single-sided bulk straw dispenser	.230 to .265 (.6 to .7)	7½ - 8¾ (19.1 - 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	250	02, 06, 12, 28, 29	1
3821-xx	Single-sided bulk straw dispenser	.275 to .310 (.7 to .8)	9 - 12 (22.9 - 30.5)	12½ x 5½ x 7 (31.8 x 14 x 17.8)	250	06	1
3820-xx	Single-sided bulk straw dispenser	.230 to .265 (.6 to .7)	9 - 12 (22.9 - 30.5)	12½ x 5½ x 7 (31.8 x 14 x 17.8)	250	06, 12, 28	1
3835-xx	Single-sided bulk straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	250	06, 12	1
3845-xx	Double-sided bulk straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	12	1

Add suffix to signify color: red -02, black -06, dark walnut woodgrain -12, stainless steel -28, light oak woodgrain -29







WHAT ARE YOU WAITING FOR? HEAT UP YOUR BUSINESS TODAY





How to Use

APPENDIX

Numerical Index

Item numbers starting with “0” shown first. Then numeric index is sorted by the number of digits (or numbers before dash (-) or a letter if applicable). Asterisk denotes incomplete item number. See page number for details.

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Item numbers that begin with a letter start on page 299

Alphabetical Index

Products are listed in alphabetical order. When searching, look for broad product categories followed by details. For example, if you’re searching for a utility cart, look under “Carts, Utility.”

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Aluminum: Sheet Metal Gauges

INCHES	DEC.	MM	GAUGE*	INCHES	DEC.	MM	GAUGE*
1/64	.15625	—	–	7/64	.109375	2.778	–
	.0201	—	24		.1144	—	9
	.0226	—	23		.11811	3.000	–
	.0253	—	22	1/8	.1250	3.175	–
	.0285	—	21		.1285	—	8
1/32	.03125	.794	–		.137795	3.500	–
	.031496	.800	–	9/64	.140625	3.571	–
	.0320	—	20		.1443	—	7
	.0359	—	19	5/32	.15625	3.968	–
	.03937	1.000	–		.15748	4.000	6.25
	.0403	—	18		.1620	—	6
	.0453	—	17	11/64	.171875	4.365	–
3/64	.046875	1.190	–		.177165	4.500	–
	.0508	—	16		.1819	—	5
	.0571	—	15	3/16	.1875	4.762	–
1/16	.0625	1.587	–		.19685	5.000	–
	.063	—	–	13/64	.203125	5.159	–
	.0641	—	14		.2043	—	4
	.0720	—	13		.216535	5.500	–
5/64	.078125	1.984	–	7/32	.21875	5.556	–
	.07874	2.000	–		.2294	—	3
	.0808	—	12	15/64	.234375	5.953	–
	.0907	—	11		.23622	6.000	–
3/32	.09375	2.381	–	1/4	.250	6.350	–
	.098425	2.500	–		.2576	—	2
	.1019	—	10		.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*	INCHES	DEC.	MM	GAUGE*
1/64	.0149	–	28	5/64	.078125	1.984	–
	.015625	.396	–		.07874	2.0	–
	.015748	.4	–		.086614	2.2	–
	.0179	–	26		.0897	–	13
	.0209	–	25	3/32	.09375	2.381	–
	.023622	.6	–		.094488	2.4	–
	.0239	–	24		.098425	2.5	–
	.0269	–	23		.1046	–	12
	.027559	.7	–		.106299	2.7	–
	.0299	–	22	7/64	.109375	2.778	–
1/32	.03125	.794	–		.11811	3.0	–
	.031496	.8	–		.1196	–	11
	.0329	–	21	1/8	.125	3.175	–
	.035433	.9	–		.1345	–	10
	.0359	–	20		.1495	–	9
	.03937	1.0	–	5/32	.15625	3.968	–
	.0418	–	19		.15748	4.000	–
3/64	.046875	1.19	–		.1644	–	8
	.047244	1.2	–		.1793	–	7
	.0478	–	18	3/16	.1875	4.762	–
	.0538	–	17		.188976	4.8	–
	.059055	1.5	–		.192913	4.9	–
	.0598	–	16		.1943	–	6
1/16	.0625	1.567	–	13/64	.203125	5.159	–
	.0673	–	15		.2092	–	5
	.0747	–	14		.2242	–	4
					.23622	6.0	–
					.2391	–	3
				1/4	.250	6.35	–

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
144 square inches	=	1 square foot	=	929.03 square centimeters
9 square feet	=	1 square yard	=	0.8361 square meters

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 meters

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 quarts (1 gallon)	=	231 cubic inches	=	3.7854 liters

AVOIRDUPOIS WEIGHT

1 ounce	=	.0625 pound	=	28.3495 grams
16 ounces	=	1 pound	=	453.59 grams
100 pounds	=	1 hundredweight	=	45.36 kilograms

***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)

Warranty Policy for The Vollrath Co., L.L.C.

THIS WARRANTY DOES NOT APPLY TO PRODUCTS PURCHASED FOR PERSONAL, FAMILY OR HOUSEHOLD USE, AND THE VOLLRATH COMPANY LLC DOES NOT OFFER A WRITTEN WARRANTY TO PURCHASERS FOR SUCH USES.

The Vollrath Company LLC warrants each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt.

- Refrigeration compressors – The warranty period is 5 years.
- Marine Grade Hot Well Drop-ins – The warranty period is 2 years.
- Refrigerated Display Cases (RDE) compressors the warranty is 3 years.
- Cayenne® Heat Strips, heating element only –The warranty period is 2 years.
- Ultra, Ultra Fajita, Mirage® Pro and Professional Induction Ranges – The warranty period is 2 years.
- ServeWell® Induction Workstation, induction hobs only – The warranty period is 2 years.
- V-Class Custom – The warranty period is 2 years.
- Slicers, gears only – The warranty period is 10 years.
- Slicers, belts only – The warranty period is 5 years.
- Mixers – The warranty period is 2 years, except that on belts the warranty period is 5 years.
- Vollrath – Redco® products – The warranty period is 2 years.
- Mini Soft Serve Freezer – The warranty period is 2 years on warranty parts, 3 years on the electronic board , 5 years the compressor.
- EverTite™ Riveting System, loose rivets only – The warranty period is lifetime for the original purchaser.
- Optio/Arkadia product lines – The warranty period is 90 days.
- Non-stick surfaces are warranted for 90 days
- TRAEX® Non-Skid Round Trays have a lifetime warranty.
- Replacement parts – The warranty period is 90 days.
- Optional 2 Year Warranty on select products – Extends the standard warranty against defects in materials and workmanship for a second year.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- 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®, Intrigue®, Centurion®, and Classic Select® Cookware*
- Miramar® Display Cookware
- Super Pan V® Steam Table Pans

**Jacob's Pride® warranty does not cover Kool-Touch®, non-stick coatings and silicone handles.*

WARRANTY DOES NOT COVER:

- Knives and Slicer Blades
- Light Bulbs
- Door Seals
- Glass, Breath Guard Glass
- Calibration and set up of gas equipment
- Cutting board surfaces

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- To obtain warranty service, the owner of the equipment will be responsible to call The Vollrath Company LLC.
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision (when required), neglect, improper use, installation or operation contrary to installation and operating instructions, normal wear and tear (such as knife scoring on cutting boards), or other causes not arising out of defects in materials or workmanship.
- No remedy will be available for slicers where blade has not been sharpened. (Refer to owner's manual for sharpening instructions.)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.
- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.

LIMITATION OF LIABILITY:
THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

OTHER WARRANTIES:
THERE ARE NO OTHER WARRANTIES ON ANY PRODUCTS SOLD BY THE VOLLRATH COMPANY LLC, AND THE VOLLRATH COMPANY LLC SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE ON ITS PRODUCTS.

VOLLRATH®

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.

Vollrath Online

TOOLS TO HELP YOU

Vollrath offers convenient online access to a wealth of resources, including: product information, recipes, user guides, new product email alerts and more at vollrath.com.



New Products Microsite



Stay up to date with our latest innovative, industry-leading products that bring creative proficiency to today's foodservice operations.

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The LidSaver 2 eliminates the messy, unsanitary, and wasteful pile of lids that you often see at quick serve operations. Visit our site to learn more about the benefits and the build your own LidSaver lineup.

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The modern, sleek design of our Cubic Display System offers limitless versatility with configuration options that allow you to create the ideal setup for every occasion. Learn more about how to put Cubic to work for you.

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Take the guesswork out of finding rack that fits your glasses or mugs with our new Warewashing Rack Guide.

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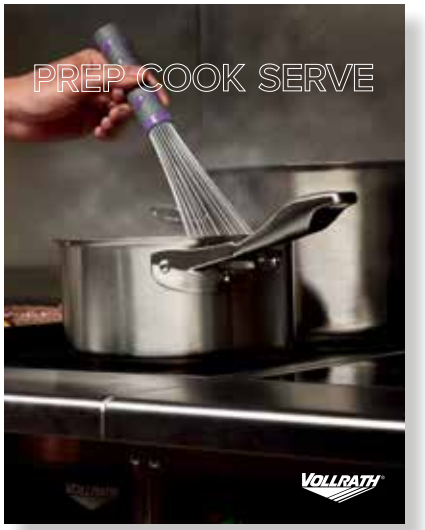
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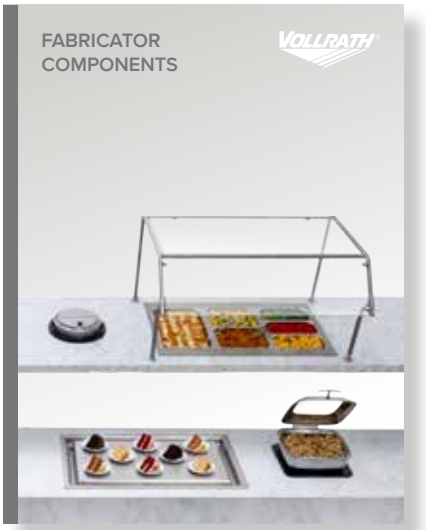
Want more

VOLLRATH?

Learn more about how Vollrath can make your job easier and help maintain the quality of your food at Vollrath.com and by requesting the following pieces:



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Your work impacts how people experience a meal. And whether you're serving food in a hospital cafeteria, a high-end restaurant, a busy university, or another setting, Vollrath can help you make those experiences better, more efficient, and more inspired.

On the pages that follow, you'll find our selection of smallwares including everything from color-coded ladles to merchandising cases. But that's not all we design and manufacture at Vollrath. We also offer modular serving stations, custom-fabricated kiosks, and even complete custom build-outs.

Learn more about how Vollrath can make your job easier and help maintain the quality of your food at Vollrath.com and by requesting these pieces:

- Fabricator Components
- Serving Systems
- Brand Book



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