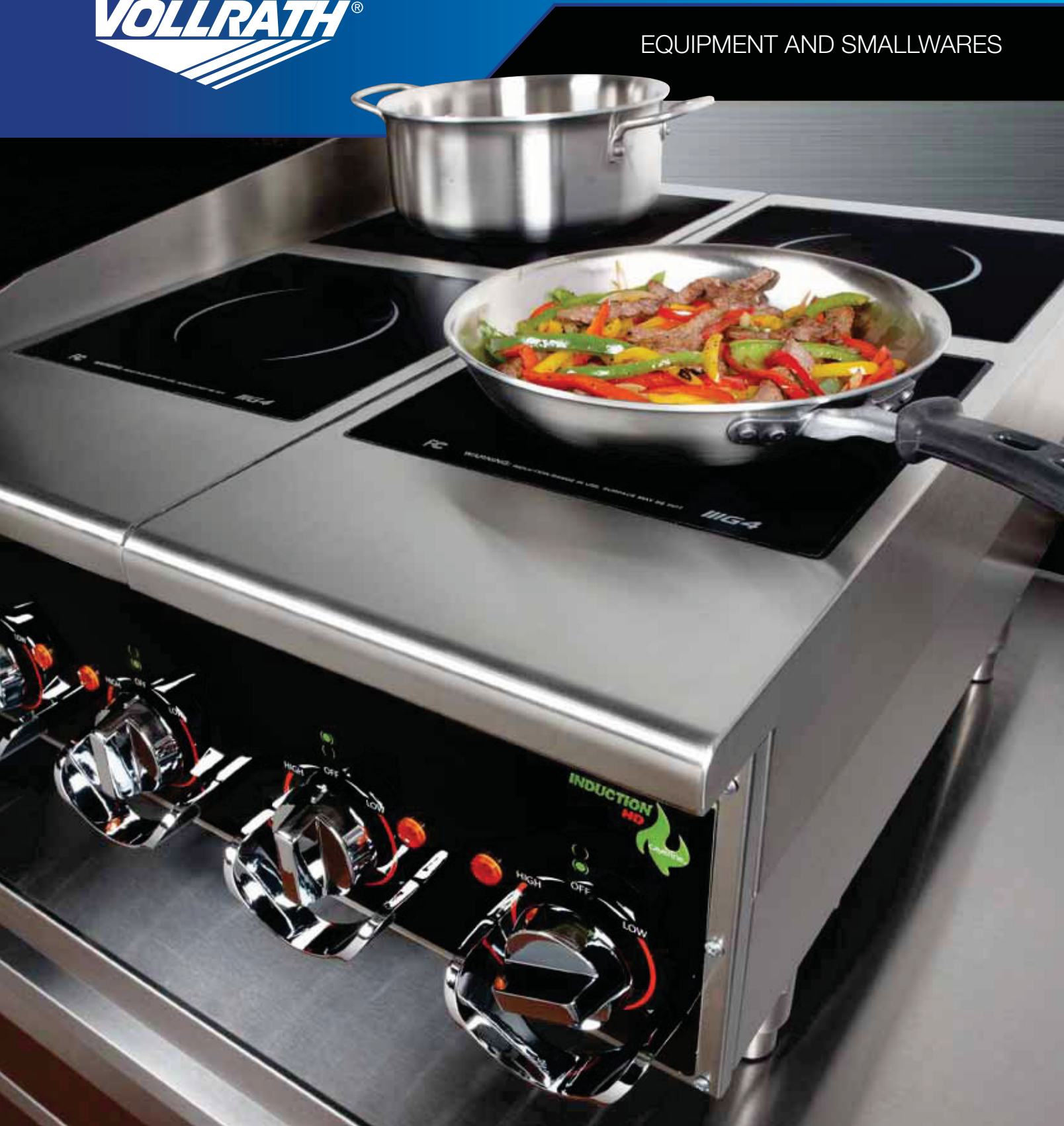




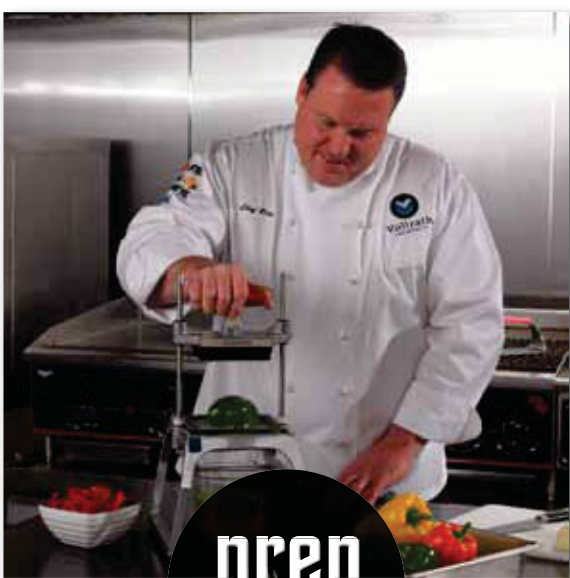
EQUIPMENT AND SMALLWARES



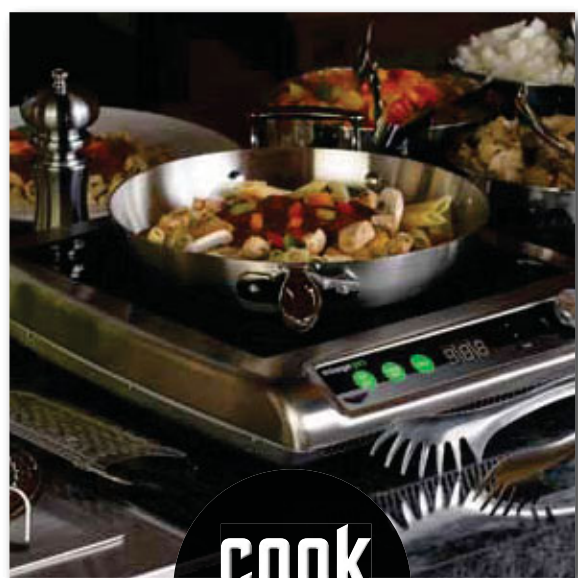
prep, cook, serve,



# solved.



prep



cook



SEVENTH  
CONSECUTIVE  
YEAR



SECOND  
CONSECUTIVE  
YEAR



SIXTH  
CONSECUTIVE  
YEAR



## Recently Acquired Traex®

Warewashing | Tabletop | Bar Supplies  
Food Prep | Dispensers & Trays | Signage



**For 137 years,  
The Vollrath  
Company has  
delivered the best  
in engineering  
and design to  
the foodservice  
industry.**

Fueled by that same rich history in 2012, the Vollrath Company brings you smart new innovations in prep, cook and serve equipment and smallwares, in addition to the products you've depended on for years to increase revenues, reduce operating costs and withstand the demands of your kitchen.

Browse the catalog, visit us online, or see what's new at Vollrath University. We're confident you will find the right solutions for your business.



**VOLLRATH®**

[vollrathco.com](http://vollrathco.com)



## Welcome to Vollrath University, the industry's best-in-class facility for training foodservice professionals.

### »» 10,000 square foot training facility

- » Simulated foodservice operations for:
  - Front-of-house restaurant/hotel/banquet
  - Back-of-house commercial kitchen
  - K-12/college & university cafeteria
  - Stadium & arena
  - Grocery/convenience store
- » Multimedia classroom with stadium seating
- » Media-enabled open board room overlooking foodservice environments
- » Fully functional kitchen for product and cooking demonstrations



### »» Customizable training programs

- » Tailor your own curriculum with a wide variety of product education sessions
- » Product demonstrations, comparisons, hands-on, and multimedia presentations
- » See the latest Vollrath product introductions

### »» Manufacturing facility tours

Vollrath University is located within Vollrath's primary manufacturing plant, and a short drive from our four other Wisconsin-based manufacturing facilities. Your in-depth view of the manufacturing process is just a step away.

### »» Accommodations

- » Enjoy exceptional lodging, dining, and activities during your stay



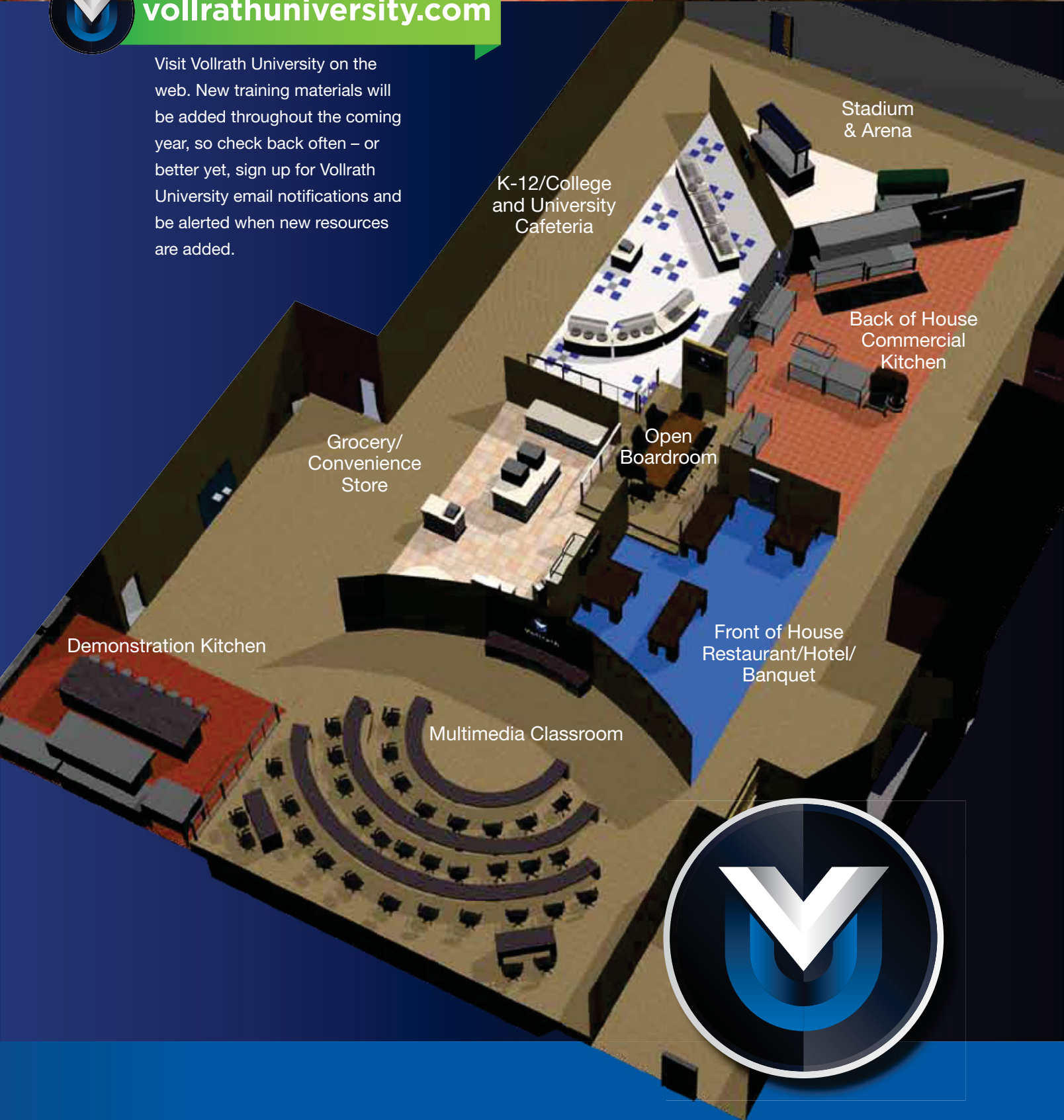
Use our facility for your next training event.





[vollrathuniversity.com](http://vollrathuniversity.com)

Visit Vollrath University on the web. New training materials will be added throughout the coming year, so check back often – or better yet, sign up for Vollrath University email notifications and be alerted when new resources are added.





## Helping Foodservice Serve Up A Better Environment

For 136 years, Vollrath's heritage for innovation has produced durable, high-performance "green" products that save energy and water, minimize food waste, and maximize recyclability.

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



For more information on Vollrath Sustainability, visit us at <http://www.vollrathco.com/green/>



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

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

For hundreds of other green products from Vollrath, visit [www.vollrathco.com/green/](http://www.vollrathco.com/green/)

## 100% recyclable Stainless Steel and Aluminum facts...

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

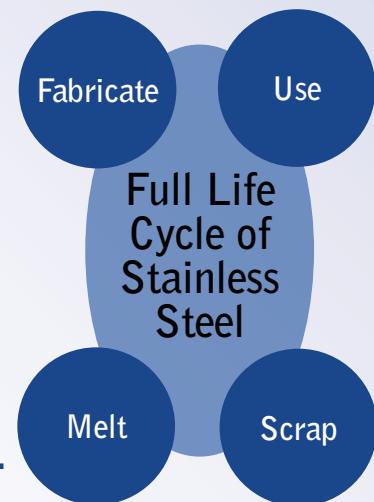
Source: [www.ssina.com/recycling/index.html](http://www.ssina.com/recycling/index.html)

## Greater longevity, lower replacement costs

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

## Conserve with recyclable materials.

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



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



Setting the GREEN Standard



## What Our Customers are Saying...



"When you talk about performance, quality or durability, I know I can rely on Vollrath products. I can always trust on my Jacob's Pride® cookware to get the job done, even on the most demanding situations. The combination of Tribute® fry pans with the Mirage® induction range is the perfect combination.."

**Francesco Lorusso**

EXECUTIVE CHEF  
LA UVA RESTAURANT



"We have been using Vollrath induction cooktops in our Fox Valley Technical College bakeshop for some time now and their ease of use, durability and slim design are all noteworthy. The cooktops hold up to daily use (and abuse) and still maintain accuracy. An additional benefit is their ease of cleaning and sanitizing."

**Jenn Malvitz, CEPC, CCE, ACE**

CHEF INSTRUCTOR/PASTRY CHEF  
FOX VALLEY TECHNICAL COLLEGE



"Kendal at Ithaca, New York's first continuing care retirement community is a vibrant environment that offers many opportunities for innovation. We have enjoyed a strong partnership with Vollrath as we've introduced changes and updates to our food service. Our community has been interested in incorporating earth-friendly practices into our operation, such as improved energy management and composting."

**Jerry E. Carr C.E.C.**

DIRECTOR OF DINING AND NUTRITION  
KENDAL AT ITHACA



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

**David Wray**

FACILITIES AND EQUIPMENT SUPERVISOR  
SAN DIEGO CITY SCHOOLS



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

**Chris Mills**

VP CULINARY OPERATIONS  
JOEYS. OPM & CUCINA CUCINA



"We decided on Vollrath for a remodel of our self serving dining area after reviewing their design proposal. Their staff was full of great ideas and very helpful in the design process. We visited the Canandaigua production plant and saw the equipment being built. From design through installation, the process was flawless. With the addition of Super Shape Pans and Miramar® Pans and Templates, we added flair to our serving presentation."

**Gower Lane**

DIRECTOR, DINING SERVICES  
KENDAL ON HUDSON

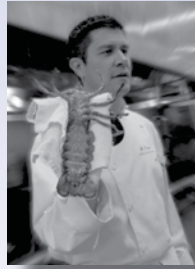




"We've just started using Tribute® frying pans and are very impressed by their quality and durability. In a large operation such as ours it is exactly the type we enjoy having."

**Denis Girard**

EXECUTIVE CHEF  
CASINO LAC LEAMY



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

**Michael Pierini**

CHEF INSTRUCTOR, CULINARY PROGRAM DIRECTOR  
CERRITOS COLLEGE



"It was wonderful to work with Vollrath on our new high school cafeteria, kitchen and servery. The result was a new facility that was efficient, priced within our budget and most importantly a hit with our students."

**Cindy Gossett**

FOOD SERVICE DIRECTOR  
KENOSHA UNIFIED SCHOOL DISTRICT



"Having our experienced Vollrath sales rep on our design team from the start of our cafeteria renovation project was a tremendous benefit. Decisions were made early in the planning process that kept us on schedule and within our budget. Using the Vollrath Corsair product, we were able to tailor the design of the various serving line components into a coherent, functional and attractive composition."

**John E. Setter, AIA**

PROJECT ARCHITECT  
KENOSHA UNIFIED SCHOOL DISTRICT



"In our high volume restaurants we are hard on equipment. To keep the groceries moving and our guests happy, we need equipment and supplies we can be rough with. Over the years, we've relied on the quality and durability of Vollrath because Vollrath has never let us down."

**Todd Bolton**

DIRECTOR OF FOOD & BEVERAGE  
PARASOLE RESTAURANT HOLDINGS



"Vollrath items are quality items, but affordably priced, and are very durable. We replaced units that were double the money with the Triennium Beverage Servers but didn't lose any of the quality features. The Vollrath glass racks are interchangeable, have the stainless steel screws and can be easily identified by color matching. Our Chef asks for Vollrath fry pans and kitchen utensils by name."

**Michael Jenkins**

SENIOR DIRECTOR OF FOOD & BEVERAGE  
HILTON COLUMBUS AT EASTON



"I trust in the Vollrath line so much that when the opportunity presented itself to join The Vollrath Company, it was an offer that I simply could not refuse!"

**David Osmar**

FORMER CHEF AND OWNER OF NONNA'S CUCINA  
DISTRICT SALES MANAGER, CENTRAL/WEST TEXAS  
THE VOLLRATH COMPANY



"In our field, Vollrath means quality, but what really sets it apart, is its commitment to service. At Ringling, we recently went through a major renovation in our Dining Hall. My Vollrath sales rep was there at every phase of the project, from concept design, equipment assessment, all the way to rolling in the new equipment."

**Ron Haynes**

CHARTWELLS, DIRECTOR OF DINING SERVICES  
RINGLING COLLEGE OF ART AND DESIGN



## Your Equipment Tool Kit...

Access these online tools to get started, or work directly with one of Vollrath's designers.

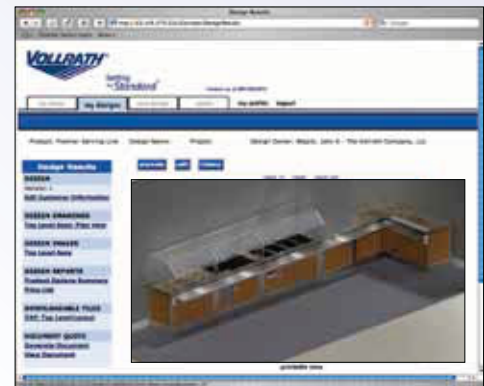
### Vollrath's Concept™ Equipment Configurator

Create a custom line-up with quotes and drawings in minutes!

- Design individual serving line units or complete line-ups
- Choose from hundreds of equipment options
- A wide variety of material and color options are available
- Created for use by foodservice dealers, consultants, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail
- Log onto [www.vollrathco.com](http://www.vollrathco.com) and click on Concept to register today!

Concept is a trademark of Configure One, LLC.

PHOTO  
QUALITY  
RENDERINGS



### AutoQuotes Equipment Specifier



AutoQuotes is a full-featured electronic catalog for foodservice equipment and supplies, complete with Vollrath full-color images and detailed spec sheets.

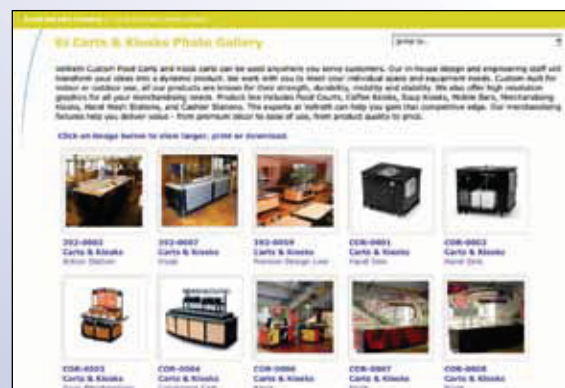
- For more information, visit [www.aqnet.com](http://www.aqnet.com)

### Vollrath Photo Gallery

Nothing inspires and better helps to identify your equipment needs than seeing real-world examples. Visit our online Photo Gallery to view dozens of installations and renderings to help get your concept started.

**PHOTO GALLERY**  
vollrathco.com

**Photo Gallery**  
view more photo samples online at [vollrathco.com](http://vollrathco.com)





# Your 24/7 Access to Vollrath®

VollrathCo.com offers the detailed information you need to make the most informed product decisions. Be the first to receive new product updates by signing up for email alerts, view our online catalog, get parts & service information or view our online Photo Gallery.

## Vollrathco.com

- Online Catalog
- Product Updates
- Interactive Tools
- Parts & Service Info
- Customer Self-Service (Dealer Only)



**Sign Up for  
Vollrath Email Updates  
and be the first to know:**

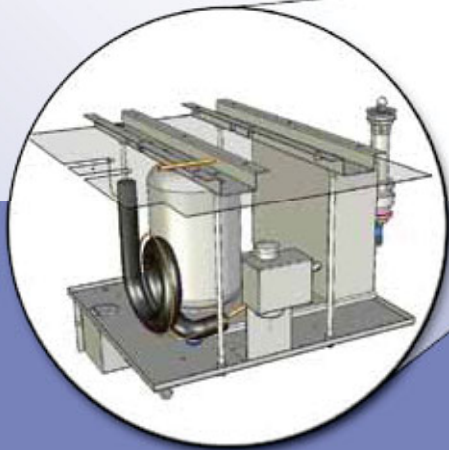
- Announcements of the industry's most innovative new product launches
- Vollrath product information updates and offers

Find Even More Online



## Your Vollrath Technical Services Team...

**Vollrath's Technical Services Team has a global vision to be the best technical solutions provider in the industry.**



### Setting the Technical Services Standard in:

- Customer Support
- Warranty
- Product Information
- Spare Parts
- Technical Documentation
- Training

The objective of Vollrath's Technical Service Team is to exceed our customers' expectations through responsiveness, quality service, and a service network of certified service agencies to provide superior customer support on a global level.



### Technical Services Contact Information

- Technical Services - Equipment: 800-628-0832
- Induction Service: 800-825-6036
- Warmers (Countertop Replacement): 800-354-1970

**Find Parts & Service information at [www.VollrathCo.com](http://www.VollrathCo.com)**

### Memberships and Affiliations





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## Symbol Legend



Denotes items manufactured at one of our US manufacturing facilities



Denotes NSF certified items



Denotes Agion® antimicrobial – See page 8-3



Denotes product approvals by the respective organizations



Denotes new item – one of over 1,800 being introduced in this catalog



Denotes items with Limited Lifetime Warranty



Denotes items with multi-year warranties



Induction



Electric



Gas



Denotes Direct Contact Heating System – See page 3-8



Denotes additional product information is located at [www.vollrathco.com](http://www.vollrathco.com)



Denotes additional product information is located at [www.vollrathuniversity.com](http://www.vollrathuniversity.com)

### Dishwasher Safe

Products constructed entirely of 18-8 stainless steel or plastic

# 2012-2013 Catalog

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

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

# Equipment New Products

Discover what's



for 2012-2013.



NEW  
BLADE  
OPTIONS

## REDCO® Insta-Cut 5.0

Pages 1-15



INDUCTION  
HD  
cayenne

## Cayenne® HD Induction Ranges

Page 2-12

cayenne.HD



## Cayenne® HD Charbroilers & Griddles

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## Heavy Duty Equipment Stands

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# EQUIPMENT



## Hot-Cold Drop-ins Single Well

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Food Preparation Equipment



Countertop Cooking Equipment



Countertop Warming & Display



Fabricator Components



Mobile Serving Units



## V Class Mobile Serving Units

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## Carts & Kiosks – New Custom Styles

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# EQUIPMENT



# Food Preparation Equipment



## Slicers

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



## Mixers

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



## Redco® Food Processors

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

### Vollrath “Green” Facts for Food Preparation Equipment:

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

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)





## Mixers

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

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



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

Grease-packed ball bearing

Bowl arm protection cover

Heavy-duty construction

Surface protection foot covers

Thermal overload protection automatically shuts off mixer to protect from damage

30 minute digital timer with automatic stop and audible shutoff signal

Consistent mixing speeds regardless of volume

Planetary mixing action

Comes standard with:

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



Bowl truck included with 40760 only



## Floor/Bench Mixers

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



40758



40759

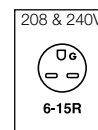
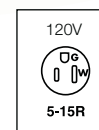


40757



40760 with included Bowl Truck

Receptacles



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

## Countertop Mixers

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



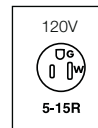
40755



40756



Receptacle



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

## Mixer Accessories

### Grinder and Slicer Attachments

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



40786



40785 with Plates

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

### Additional Plates

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

Note: Do not use attachments on hub while mixing

### Agitators, Bowls and Reducer Kits



Wire Whisk



Dough Hook

Flat Beater



Mixing Bowl

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

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



## Mixer Capacity Chart

Find the right mixer for your application.

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



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

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

## Slicers

**NEW**

### Slicer Selection Guide

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

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



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



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



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

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



For a Safe Blade Removal video demonstration.



**1: Insert**



**2: Fasten**



**3: Turn**



**4: Remove Blade Safely**

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



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



## Deluxe Slicers



### Maximum Clearance: 40801

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



40801 shown from front

40801 shown from side

**Includes Safe Blade Removal System!**

### Automatic Carriage: 40800

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



40800

**Includes Safe Blade Removal System!**



40800 with kickstand

Receptacle



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

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

## Heavy-Duty Slicers



### Belt Driven: 40849/40797

- Large receiving tray
- Powerful 1/2 hp motor

**40797 Includes Safe Blade Removal System!**



40849



Safe Blade Removal System – see page 1-7

SEE MORE AT [vollrathuniversity.com](http://vollrathuniversity.com)



40799

Receptacle

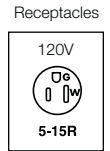


ITEM	MODEL	DESCRIPTION	DIMENSIONS (W x D x H) IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
40849	SLR7012/N	12" (30.5 cm) heavy-duty slicer with non-stick finish	20 x 27 x 18 (50.8 x 68.6 x 45.7)	Belt	1/2 hp	110	2.5	5-15P
40797	<b>NEW</b> SLR7712/N	12" (30.5 cm) heavy-duty slicer with non-stick finish & safe blade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



## Light and Medium-Duty Slicers

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



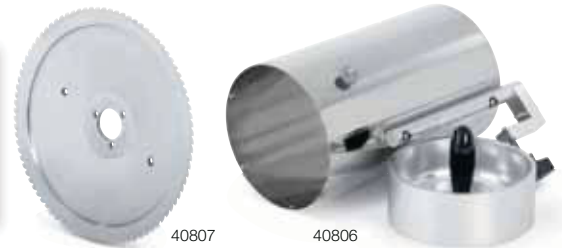
ITEM	MODEL	DESCRIPTION	DIMENSIONS (W x D x H) IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
40802	SLR7009/N	9" (22.9 cm) light-duty slicer	16 x 18 x 15 (40.6 x 45.7 x 38.1)	Belt	¼ hp	110	1.2	5-15P
40803	SLR7010/N	10" (25.4 cm) light-duty slicer	17 x 21 x 15 (43.2 x 53.3 x 38.1)	Belt	½ hp	110	1.5	5-15P
40804	SLR7312/N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

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

### Slicer Accessories

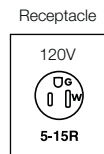
ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	FITS
40806①	7" stainless steel vegetable chute, with pusher	7" dia x 15" L (17.8 dia x 38.1 L)	40849, 40799, 40801 & 40800
40807①	12" frozen food blade	12" dia (30.5 dia)	40849, 40799, 40801 & 40800

①These items are not NSF certified



## Out-of-Chamber Vacuum Pack Machine

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



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

## Out-of-Chamber Vacuum Pack Bags



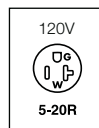
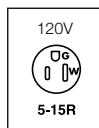
ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
40812	Out-of-chamber	6 x 12 (15.2 x 30.5)	Pack of 100
40813	Out-of-chamber	8 x 12 (20.3 x 30.5)	Pack of 100
40814	Out-of-chamber	10 x 14 (25.4 x 35.6)	Pack of 100

## In-Chamber Vacuum Pack Machines

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



Receptacles



40850

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

## Vacuum Pack Bag Tray Rests

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



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

## In-Chamber Vacuum Pack Bags – Regular

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



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

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

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



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

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

## Vertical Cutter/Mixer

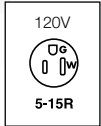


Great for preparing pâtés, mayonnaise, salsa, and guacamole, and for chopping nuts and vegetables. Ideal unit for toppings and sauces, or to puree patients' food in hospitals and assisted living facilities.

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



Receptacle



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

## Grinders

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

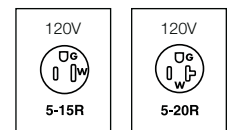


No. 22, 40744 with standard accessories



No. 12, 40743 with standard accessories

Receptacles



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

### Grinder Accessories

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



Grinder Plate



## Potato Cutters

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

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



ITEM	DESCRIPTION	CASE LOT
47703 <sup>①</sup>	Wedge cut, 8-cut	1
47715 <sup>②</sup>	French fry, ⅜" (0.7 cm) cut size	1
47713 <sup>②</sup>	French fry, ⅝" (1 cm) cut size	1
47714 <sup>②</sup>	French fry, ⅞" (1.1 cm) cut size	1
45682 <sup>③</sup>	Potato cutter wall hanger bracket	1

<sup>①</sup>Replacement blades and parts available  
<sup>③</sup>Screws not included

<sup>②</sup>Replacement blades available

### Replacement Blade Assemblies

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



## E-Z Juice Extractor

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

ITEM	DESCRIPTION	CASE LOT
47704	Juice extractor	1



## Vollrath® Redco® Manual Food Processors



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

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



### Redco® Manual Food Processors

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


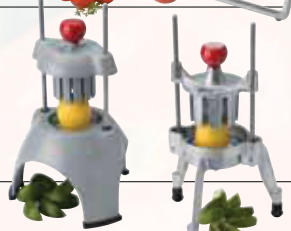






SEE MORE AT  
[vollrathco.com](http://vollrathco.com)



Visit [www.vollrathco.com](http://www.vollrathco.com) for Redco® parts information.

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

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



## Redco® InstaCut™ 5.0

### Dice, slice, wedge & core

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

**NEW**



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



**Now Available  
with Wedge and  
Core Assemblies!**

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



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

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

\* Vollrath warranty policies do not cover Redco® blades

## Redco® InstaCut™ 3.5

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

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



15000

### Tabletop

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

### Wall Mount

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



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

### Replacement Blades and Accessories

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



15125 Wall mount bracket

\* Vollrath warranty policies do not cover Redco® blades

## Redco® Wedgemaster® II

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



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

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

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

## Redco® Wedgemaster®

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



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

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

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



## Redco® InstaBloom®

REDCO® STYLE GUIDE	
Foods	Cut Styles
Onions	Bloom



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

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



15601



15600

## Complete the process with a Cayenne® Electric Fryer



See page 2-23

## Redco® Onion King®

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



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



500N

509

COMPLETE UNIT	CUT DESCRIPTION IN (MM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
500N	⅜ (4.8) - 13 blades	19¼ x 13¾ x 19¼ (49 x 34.9 x 49)	19¼ x 13¾ x 15½ (49 x 34.9 x 39.4)	1
501N	¼ (6.4) - 11 blades			1
502N	⅝ (9.5) - 7 blades			1
503N	½ (12.7) - 6 blades			1

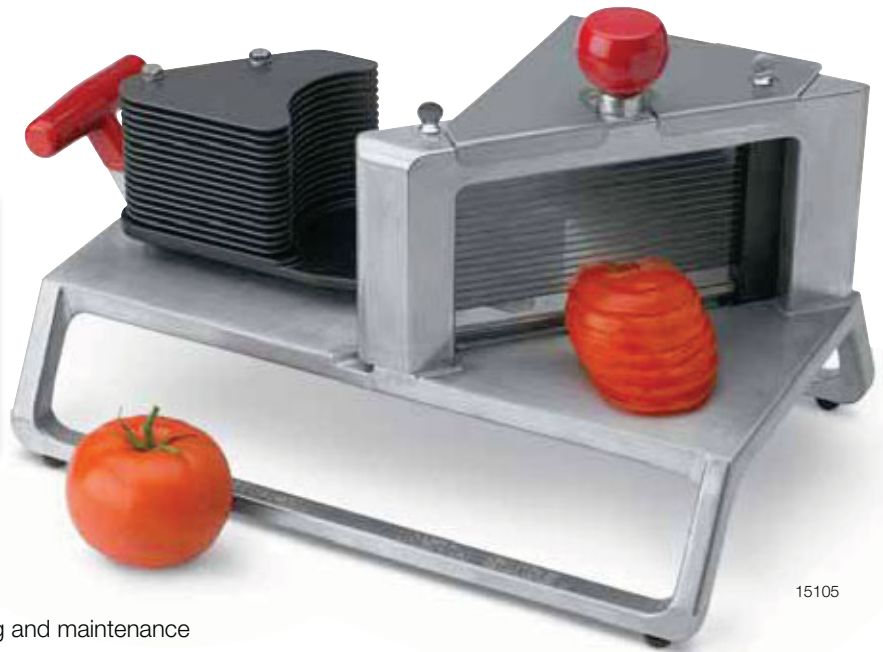
BLADE ASSEMBLY	CUT DESCRIPTION: IN (MM)	CASE LOT
509	⅜ (4.8) - 13 blades	1
511	¼ (6.4) - 11 blades	1
510	⅝ (9.5) - 7 blades	1
512	½ (12.7) - 6 blades	1

\* Vollrath warranty policies do not cover Redco® blades

## Redco® InstaSlice™

### REDCO® STYLE GUIDE

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



15105



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



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

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

\* Vollrath warranty policies do not cover Redco® blades



## Super Pan® Super Shapes

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

See pages 6-3 and 6-4



## Redco® Tomato Pro™

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



0643N

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

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

\* Vollrath warranty policies do not cover Redco® blades

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



Tomato Pro™ with safety guard

\* Vollrath warranty policies do not cover Redco® blades

## Redco® Tomato King® Scooper

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

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



1401



## Redco® Lettuce King® I

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



400N

- Eliminate 75% of the time and cost of shredding lettuce with a knife
- Prevents bruising of lettuce during cutting, reducing food waste
- Cut ¼ head of lettuce at a time

ITEM	CUT DESCRIPTION IN (MM)	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT
400N	3/16 (4.8) cut, 37 blades	17½ x 19 x 26¼ (44.5 x 48.3 x 66.7)	17½ x 23¼ x 13¾ (44.5 x 59.1 x 34)	1
403N	¼ (6.4) cut, 28 blades			1
402NC	3/8 (9.5) cut, 19 blades			1
401N	¾ (19) cut, 10 blades			1

REPLACEMENT BLADE ITEM	CUT DESCRIPTION IN (MM)	CASE LOT
435	3/16 (4.8) cut, 37 blades	1
485	¼ (6.4) cut, 28 blades	1
484C	3/8 (9.5) cut, 19 blades	1
434	¾ (19) cut, 10 blades	1

\* Vollrath warranty policies do not cover Redco® blades

## Redco® Lettuce King® IV & Drum Ring

REDCO® STYLE GUIDE	
Foods	Cut Styles
Lettuce	Chop



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



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

ITEM	DESCRIPTION	OPEN DIMENSIONS W X D X H :IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	CASE LOT	REPLACEMENT BLADE ITEM
4400N	Lettuce King® IV, 1" x 1" (25.4 x 25.4 mm) cut	17 x 17½ x 32 (43.2 x 44.5 x 81.28)	17 x 18½ x 21¾ (44.5 x 47 x 54.9)	1	4408
2900	Drum Ring	22¾ dia. x 1¾ (57.8 dia. x 4.8)	n/a	1	n/a

\* Vollrath warranty policies do not cover Redco® blades

## Redco® King Cutter™

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



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

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

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



\* Vollrath warranty policies do not cover Redco® blades

## Redco® CubeKing™

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



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



1811

## Redco® Cheese Blocker™

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



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



1837

## Redco® Lobster King™

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



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



1851

Vollrath warranty policies do not cover Redco® blades

## Redco® Oyster King™

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



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



1853

Vollrath warranty policies do not cover Redco® blades



## Redco® Grill Tender®

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



1101

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

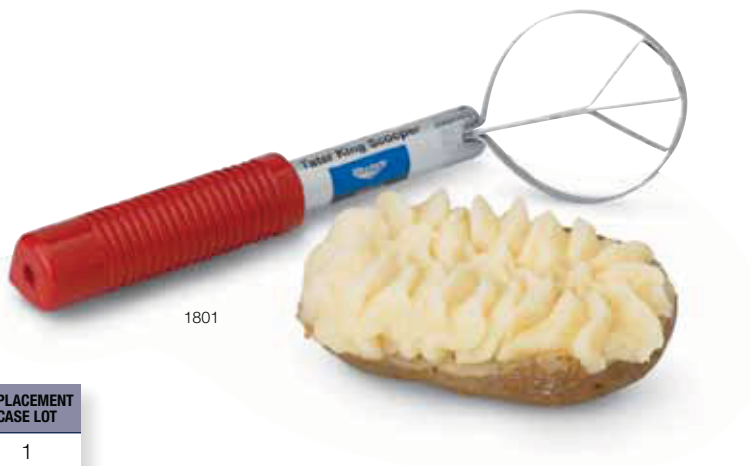
## Cayenne® Griddles

See page 2-15 to 2-17



## Tater King™ Scooper

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



1801

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

## Redco® Petrol Gel

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

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



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



## Redco® EaziClean® Can Openers

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



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



- Patented quick-release blade carrier for easy cleaning



- Color-coded collars for easy identification

**Titan = Black**

BCO-7000

**Heavy-Duty = Blue**

BCO-5000 & BCO-6000

**Medium Duty = Yellow**

BCO-2000 & BCO-3000



## Additional EaziClean® features:

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



**EaziClean® Titan**  
BCO-7000



**EaziClean® Heavy-Duty**  
BCO-5000  
BCO-6000



**EaziClean® Medium-Duty**  
BCO-2000  
BCO-3000



**Premium™ \***  
BCO-1

## EaziClean® Can Openers



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

## Premium™ and CanMaster™ Can Openers\*

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

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





# Countertop Cooking Equipment



## Induction Ranges

New Cayenne® HD Induction Hot Plates available in two and four eye configurations.



## Convection Ovens

The perfect opportunity to break into the fresh-baked market or expand existing menus, with high speed and minimal fuss.



## Charbroilers and Griddles

With today's constantly changing menus, you'll be ready for both high performance and flexibility with Cayenne® Charbroilers and Griddles.

### Vollrath "Green" Facts for Induction Ranges:



Induction Ranges use cutting-edge technology, providing efficiencies of 90% or more. Approximately 40% more efficient than electric or gas ranges.

Induction conserves energy use in HVAC by decreasing emissions and lowering kitchen temperatures.

Visit us online at [www.vollrathco.com](http://www.vollrathco.com) to calculate your potential savings – one chain operator calculated a \$900K energy savings by switching to induction!

## Cayenne® Heavy Duty Series

Introducing the Cayenne® Heavy Duty countertop cooking series. Combining innovation and extra heavy-duty construction, Cayenne® HD products meet and exceed the requirements of today's dynamic commercial kitchens.

- All-metal knobs and knob guards to protect from damage
- Stainless Steel burner construction and all-stainless exterior for corrosion resistance
- 5" sloped side splashes to contain splash and keep food on unit



Knobs and Knob Guards  
Guaranteed for Life



HD Thermostatic Griddle – See Page 2-15



HD Induction – See Page 2-12



HD Equipment Stand – See Page 2-17





## Cayenne® Heavy Duty Series

- Higher-BTU cooking power
- Thermostatic Griddles feature snap-action controls and safety pilots - if the pilot flame goes out, the gas automatically shuts off
- All advanced features are mechanical, the best for standing up to intense commercial cooking environments for the long haul - and no electrical setup needed
- Induction Hot Plates in 2 or 4 eye configurations



HD Charbroilers – See Page 2-13



HD Griddles – See Page 2-15

## Mirage® Induction Ranges

Introducing two new additions to the Mirage® line from the foodservice industry's induction technology leader.

- Works with a wide range of induction-ready pans to minimize cookware compatibility issues
- Latest generation engine designs for efficiency, control, and durability



# mirage® pro



## ///G4



- G4 Engine (see Did You Know explanation, next page)
- 90% energy efficiency - compare to the approximate 40% efficiency of gas ranges
- 100 power levels for precise cooking control
- 80°-400° F (27°-232° C) featuring a lower range for chocolates
- Knob control with digital readout makes settings quick and clear
- Digital troubleshooting display
- Stainless case top and aluminum bottom
- Low-profile, modern case design
- See page 2-5 for additional Mirage features

### Mirage® Pro

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 15 1/4 x 3 (35.6 x 38.7 x 7.6)	120 AC	1.8	15	5-15P	1
59510P	Countertop - Canada Only	14 (35.6)	14 x 15 1/4 x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1

## Did You Know?

Induction ranges rely on an internal component called an **IGBT switch** to control power levels. The Mirage® Cadet G1 engine uses a single IGBT switch to power the entire unit. The Mirage® Pro G4 uses four IGBTs, so the same workload is shared across four parallel switches. This increases the efficiency, control, and longevity of the Mirage® Pro induction range.



# mirage® cadet



- G1 Engine (see Did You Know explanation above)
- 75% efficient - compare to the approximate 40% efficiency of gas ranges
- 20 power levels
- 100°-450° F (38°-232° C) range
- Pushbutton control with digital readout
- Stainless case top and molded plastic bottom
- See page 2-5 for additional Mirage features

### Mirage® Cadet

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 3½ (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 3½ (30.5 x 40.6 x 7.9)	120 AC	1.4	12	5-15P	1



## Features on All Mirage® Induction Ranges

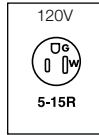
- Bright LED digital readout is easy to see
- Temperature memory — powers up to the last used temperature setting
- Compact and mobile, no maintenance
- 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag available for safe and convenient transport —sold separately
- 6' (183 cm) cord and plug

### Mirage® Standard Drop-In Models

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial sauté and warming stations
- Countersunk installation creates sleek, easy-to-clean counter work surface



Receptacles



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59501 <sup>①</sup>	Drop-in cooking range	14 (35.6)	12½ x 14½ x 27⁄8 (31.8 x 36.8 x 7.3)	11¾ x 13¾ (29.9 x 33.9)	120 AC	1.4	12	5-15P	1
5950145 <sup>①②</sup>	Commercial drop-in warmer	14 (35.6)	12½ x 14½ x 27⁄8 (31.8 x 36.8 x 7.3)	11¾ x 13¾ (29.9 x 33.9)	120 AC	.45	3.8	5-15P	1

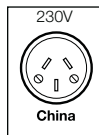
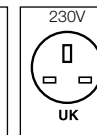
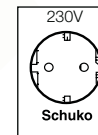
<sup>①</sup> 59501 and 5950145 Control Box Cutout Dimensions: 5" x 2½" (12.7 x 6.9 cm)    <sup>②</sup> Warming unit only – not a cooking range

### International Models (available for export only)

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial sauté and warming stations
- Low-profile case for natural cooking height
- 360° design looks appealing on both operator and customer sides



Receptacles



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59650	Countertop (Europe)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	Shuko	1
59651	Countertop (UK)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	UK	1
59652	Countertop (CHINA)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	China	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)	FITS UNITS	CASE LOT
59145	Carrying case for Mirage® countertop units	16½ x 18½ x 4½ (41.9 x 47 x 11.4)	All Mirage Countertop Induction Ranges	1

## Ultra Series Induction Ranges



- **Designed for large volume and heavy-duty usage**
- 100 power settings for precise cooking control
- Controlled high-end temperatures for sauté, stir fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, crèmes, and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency versus 40% for gas stoves
- Double oversized fans for longer life
- Digital display
  - Easy to clean – no knobs to collect food
  - Helps prevent accidental temperature changes
- "HOT" warning display for safety
- Drop-in Cutout Dimensions (W x D):
  - 69505:** 16 $\frac{1}{8}$ " x 15 $\frac{1}{8}$ " (40.9 x 38.4 cm)
  - 69508:** 15 $\frac{7}{8}$ " x 26 $\frac{3}{8}$ " (40.3 x 67 cm)
- FCC Part 18 Approved
- Two year parts and labor warranty
- 6' (183 cm) cord and plug

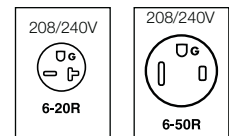


69504



69505

Receptacles



69507



69508

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
69504	Countertop	14 (35.6)	15 $\frac{7}{8}$ x 18 $\frac{1}{2}$ x 5 $\frac{3}{4}$ (40.3 x 47 x 14.6)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69505	Drop-in	14 (35.6)	17 $\frac{3}{8}$ x 16 $\frac{1}{2}$ x 4 $\frac{3}{4}$ (43.2 x 41.9 x 12)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69507	Dual Hob Countertop Front to Back	12 (30.5)	15 $\frac{7}{8}$ x 29 $\frac{3}{4}$ x 5 $\frac{1}{16}$ (40.4 x 75.6 x 14.8)	208/240 AC	3.0 - 3.5*	29.2	6-50P	1
69508	Dual Hob Drop-In Front to Back	12 (30.5)	17 $\frac{3}{8}$ x 27 $\frac{7}{8}$ x 5 $\frac{1}{8}$ (44.1 x 70.8 x 13)	208/240 AC	3.0 - 3.5*	29.2	6-50P	1

\*Per Hob 69505/69508 Control Box Cutout Dimensions: 7 $\frac{1}{4}$ " x 3 $\frac{3}{8}$ " (18.4 x 9.8 cm) – Note: 1 Control Per Hob

## Upscale Your Induction Buffet Presentation!



**Buffet Tables**

See page 5-28



**Miramar®  
Display  
Cookware**

See pages 9-5 through 9-7

## Professional Series Induction Ranges



- Designed for sauté, sauce pots and small stock pots
- 100 settings for precise cooking control — set to power level or temperature setting
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18-8 stainless steel casing
- 1-180 minute timer — unit shuts off at end of cycle
- Digital display is easy to clean – no knobs to collect food and it helps prevent accidental temperature changes
- "HOT" warning display for safety
- Three-foot remote control cord on drop-in models
- FCC Part 18 Approved
- Two year parts and labor warranty
- 6' (183 cm) cord and plug



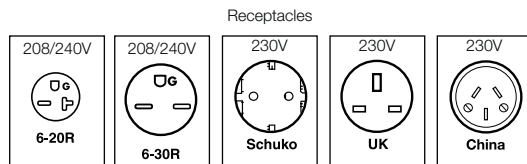
6954301  
6954302  
6954303  
6954304



6954702  
6954703  
6954704



69524



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6954301	Single hob countertop <sup>2</sup>	14 (35.6)	13 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>2</sub> x 4 (32.7 x 41.9 x 10.2)	—	208/240 AC	2.2/2.6	10.8	6-20P	1
69520	Single hob countertop	14 (35.6)	15 <sup>7</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>2</sub> x 5 <sup>3</sup> / <sub>4</sub> (40.3 x 47 x 14.6)	—	208/240 AC	2.5 - 2.9	12.1	6-20P	1
69521 <sup>1</sup>	Single hob drop-in	14 (35.6)	16 <sup>1</sup> / <sub>2</sub> x 17 <sup>3</sup> / <sub>8</sub> x 4 <sup>3</sup> / <sub>4</sub> (41.9 x 43.2 x 12)	15 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>8</sub> (38.4 x 40.9)	208/240 AC	2.5 - 2.9	12.1	6-20P	1
69522	Dual hob countertop front to back <sup>2</sup>	12 (30.5)	15 <sup>7</sup> / <sub>8</sub> x 29 <sup>3</sup> / <sub>4</sub> x 5 <sup>13</sup> / <sub>16</sub> (40.4 x 75.6 x 14.8)	—	208/240 AC	1.6-1.9 per hob	15.8	6-20P	1
69523	Dual hob countertop side by side	12 (30.5)	26 <sup>3</sup> / <sub>4</sub> x 17 <sup>15</sup> / <sub>16</sub> x 5 <sup>3</sup> / <sub>8</sub> (67.9 x 45.5 x 13.7)	—	208/240 AC	2.5 - 2.9 per hob	24.1	6-30P	1
69524 <sup>1</sup>	Dual hob drop-in front to back	12 (30.5)	17 <sup>3</sup> / <sub>8</sub> x 27 <sup>7</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>8</sub> (44.1 x 70.8 x 13)	15 <sup>7</sup> / <sub>8</sub> x 26 <sup>3</sup> / <sub>8</sub> (40.3 x 67)	208/240 AC	2.5 - 2.9 per hob	24.2	6-30P	1

<sup>1</sup>69521 and 69524 Control Box Cutout Dimensions: 7<sup>1</sup>/<sub>4</sub>" x 3<sup>3</sup>/<sub>8</sub>" (18.4 x 9.8 cm)

<sup>2</sup>6954301 is manufactured by Vollrath China

## International Models – available for export only

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6954302 6954303 6954304	Single hob countertop <sup>3</sup>	14 (35.6)	13 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>2</sub> x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.2-2.6	10.8	Schuko UK China	1
6954702 6954703 6954704	Dual hob countertop front to back <sup>3</sup>	12 (30.5)	27 x 13 x 5 (68.6 x 33 x 12.72)	208/240 AC	1.6-1.9 per hob	15.8	Schuko UK China	1

<sup>3</sup>6954302 to 6954304 and 6954702 to 6954704 are manufactured by Vollrath China



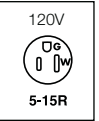
## Commercial Series Induction Ranges

- Designed for light commercial sauté and warming stations
- Ideal for presentation cooking, omelet stations or small reheat stations
- Rear bracket protects cord and provides proper ventilation for unit on countertop models
- Nine control settings
- FCC Part 18 Approved; ETL Approval on all models
- Digital display
  - Easy to clean – no knobs to collect food
  - Helps prevent accidental temperature changes
- One year parts and labor warranty
- 6' (183 cm) cord and plug



6950020/6951020

Receptacle



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6950020	Countertop, US only	14 (35.6)	13 1/8 x 16 1/2 x 4 (32.7 x 41.9 x 10.2)	120 AC	1.8	15	5-15P	1
6951020	Countertop, Canada only	14 (35.6)	13 1/8 x 16 1/2 x 4 (32.7 x 41.9 x 10.2)	120 AC	1.4	12	5-15P	1



## Know what our customers are saying...

"The Vollrath Mirage Induction Cooker is my favorite travel companion. Wherever I go in the world, the sleek, powerful range is perfect for demonstrations, cooking classes and events"

### Chef Rick Bayless

Frontera Grill and Topolobampo  
TOP CHEF MASTER 2009



See page 2-3 to 2-5 for Mirage Induction Range and Carrying Case

## Induction Fajita Skillet Heaters

Ssssssss-izzling! fajitas served right on the skillet: presentation at its best just got even better with Vollrath's fajita induction ranges.

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



Ultra Fajita Heater  
69504F

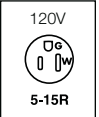
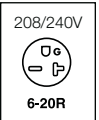
Mirage® Fajita Heater  
59500F



Three Presets	
Setting 1: 80 Seconds, 450-550°F	 
Setting 2: 30 Seconds, 300-350°F	
Setting 3: 60 Seconds, 400-500°F	
<b>3000-3500 Watts Power</b>	

Single Preset	
59500F - Heat: 120 Seconds, 450-550°F	
59510F - Heat: 140 Seconds, 450-550°F	
<b>1440-1800 Watts Power</b>	

Receptacles



ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59500F	Mirage® Fajita - induction cast iron pan heater (US)	14 x 15 1/2 x 3 (35.6 x 38.7 x 7.6)	120 AC	1.8	15	5-15P	1
59510F	Mirage® Fajita - induction cast iron pan heater (Canada)	14 x 15 1/2 x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1
69504F	Ultra Fajita - induction cast iron pan heater (US/Canada)	15 1/8 x 18 1/2 x 5 1/4 (40.3 x 47 x 14.6)	208/240 AC	3.0 - 3.5	14.6	6-20P	1

**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.

## Induction Ranges Product Selection Guide

Induction Ranges Require  
Induction-Ready Cookware – see Pages  
7-14 to 7-19, 9-6, 9-13 and 9-14



SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)

For induction videos, articles  
and a virtual control panel.

HD CAYENNE INDUCTION RANGE	ULTRA SERIES	PROFESSIONAL SERIES	MIRAGE® PRO	MIRAGE® CADET
 <b>NEW</b>			 <b>NEW</b>	 <b>NEW</b>
<b>Output: 5,000 - 11,600 Watt</b>	<b>Output: 3,000 - 3,500 Watt</b>	<b>Output: 2,500 - 2,900 Watt</b>	<b>Output: 1,440 - 1,800 Watt</b>	<b>Output: 1,440 - 1,800 Watt</b>
Ideal for heavy duty and supplemental back of the house range cooking in kitchens where energy expenses are managed carefully (90% efficient vs. 50% for gas), flameless cooking leads to safer working conditions and cooler kitchens, excellent for menu items that require more accurate temperature control	Ideal for high volume, high speed, and continuous duty stockpot stations	Ideal for medium volumes and speed, high speed sautéing and small stockpot and saucepot warming	Ideal for light commercial, sauté, non-continuous small stockpot warming. Preferred by chefs for variety of cooking techniques.	Ideal for light commercial, sauté, non-continuous small stockpot warming
<b>Approx. Top Heating Temperature: 550°F</b>	<b>Approx. Top Heating Temperature: 550°F</b>	<b>Approx. Top Heating Temperature: 525°F</b>	<b>Approx. Top Heating Temperature: 500°F</b>	<b>Approx. Top Heating Temperature: 450°F</b>
<b>Efficiency: 90%</b>	<b>Efficiency: 90%</b>	<b>Efficiency: 90%</b>	<b>Efficiency: 90%</b>	<b>Efficiency: 75%</b>
<b>Power Range Settings: 1 to 100</b>	<b>Power Range Settings: 100</b>	<b>Power Range Settings: 100 with 1 to 180 minute timer</b>	<b>Power Range Settings: 100</b>	<b>Power Range Settings: 20</b>
<b>Warranty: 1 Year</b>	<b>Warranty: 2 Years</b>	<b>Warranty: 2 Years</b>	<b>Warranty: 2 Years</b>	<b>Warranty: 1 Year</b>
Chosen by: * Restaurants - fine and casual dining * Hospitality * College/Universities * Culinary Schools	Chosen by: * High Volume Hotels * Large Volume Restaurants * Cruise Ships * Military * Culinary Schools * Top Chefs who demand extreme high and low temp control	Chosen by: * Casual Dining Restaurants * Quick Serve Restaurants * Hospitality (front or back of the house) * Cruise Ships * Culinary Schools * Business and Institutions	Chosen by: * Hotels * Caterers * Casual Dining Restaurants * Quick Serve Restaurants * Sub Shops and Delis * Stadium/Arena Luxury Suites * Business and Institutions * Pastry Chefs	Chosen by: * Hotels * Caterers * Sub Shops and Delis

**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.

CE Listed Units Available for International Markets – see pages 2-7 and 2-9.

## Cayenne® HD Induction Ranges

- Back of the House Heavy Duty Induction Hot Plate
- 90% energy efficiency compared to 40% for gas means instant, controllable heat and lower energy costs
- Extremely high cooking efficiency and no flame means a cooler kitchen and lower HVAC costs
- Durable stainless steel framed design for heavy-duty durability
- Low 100°F temperature setting for holding applications
- Same look and operating height as Cayenne® HD Charbroilers and Griddles – an integral unit for your back-of-house lineup
- Flameless cooking increases cooking safety
- Easy cleaning
- Available in Manual Control and Digital Control versions



- G4 engine technology for long life and high efficiency

### "I can't endorse Vollrath's Cayenne® HD Induction Hot Plates enough."

We've had them on board for almost a year now. They're wonderful to cook on and we especially like that you can get water boiling in less than a minute. We absolutely love them, so much that the new facility we're building is going to be designed around them."  
 Chef Jeff Ingel, Fox Valley Technical College, Appleton, WI



912HIDC



924HIMC



**Knobs and Knob Guards  
Guaranteed for Life**



ITEM	DESCRIPTION	DIMENSIONS (L X H X D) IN (CM)	VOLTAGE	KW/HOB	TOTAL AMPS
912HIMC	12" Dual-hob - manual control (US/Canada)	12 x 13 <sup>5</sup> / <sub>8</sub> x 30 (30.5 x 34.6 x 76.2)	208/240	2500/2880	24
924HIMC①	24" Four-hob - manual control (US/Canada)	24 x 13 <sup>5</sup> / <sub>8</sub> x 30 (61.0 x 34.6 x 76.2)	208/240	2500/2880	24
912HIDC	12" Dual-hob - digital control (US/Canada)	12 x 13 <sup>5</sup> / <sub>8</sub> x 30 (30.5 x 34.6 x 76.2)	208/240	2500/2880	24
924HIDC①	24" Four-hob - digital control (US/Canada)	24 x 13 <sup>5</sup> / <sub>8</sub> x 30 (61.0 x 34.6 x 76.2)	208/240	2500/2880	24

①Four-hob provided with two 30-amp plugs. Requires two independent circuits.



## Cayenne® Heavy-Duty Charbroilers

- Burners placed every 6" (15.2 cm) for maximum coverage and control
- 2 x 20,000 BTU high output burners for 40,000 BTU per 12" (30.5 cm) of cooking surface
- 24" (60 cm) cooking surface depth
- Extra-heavy 5" (12.7 cm) backsplash and sloped side splashes to contain splash and keep food on unit
- Smaller-width grease trays are easier to clean and sized to fit in commercial dishwashers
- Stainless steel burner construction and all-stainless exterior for corrosion resistance



**Knobs and Knob Guards  
Guaranteed for Life**



924CG



**NEW**

### All Cayenne® Charbroilers:

**Ship with kits for both  
radiant and lava rock setup**



- Charbroilers are shipped configured for lava rock, but include a radiant conversion kit. Gives stocking dealers flexibility - lava rock, radiant, natural or propane gas all from one unit
- All-metal knobs and knob guards to protect from damage - guaranteed for life
- Includes regulator and gas valve



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 17 <sup>1</sup> / <sub>16</sub> (61 x 78.7 x 43.3)	80,000	4	1
936CG	CBL2036	36" Heavy-duty radiant/lava rock charbroiler	36 x 31 x 17 <sup>1</sup> / <sub>16</sub> (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 17 <sup>1</sup> / <sub>16</sub> (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 17 <sup>1</sup> / <sub>16</sub> (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 17 <sup>1</sup> / <sub>16</sub> (182.9 x 78.7 x 43.3)	240,000	12	1



**NEW**

## Cayenne® Medium-Duty Charbroilers

### Features versatile grill setups

- One side features narrower grill surfaces with integral channels specially designed to dispense excess fat, reducing smoke and flames
- Flip side features flatter, wider grill surfaces, ideal for fish and other more delicate foods
- Angled adaptor bar allows food to be angled away from heat for slower cooking and directs grease away to minimize flareups



- Heavy-duty legs with 4" to 5½" (10.2 to 14 cm) adjustment range
- Heavy-duty gas valves
- Fully-welded construction to eliminate grease and dirt traps

- Burners placed every 12" (30.5 cm) for optimum heat distribution
- 28,000 BTU per 12" of cooking surface
- 19" (48.3 cm) cooking surface depth
- 2¾" (7 cm) backsplash, 2¼" (5.7 cm) side splashes
- 12" (40758) unit offers smallest footprint for tighter spaces and low volume applications
- Stainless and aluminized steel for durability and long life



40728

Is space an issue in your kitchen? The 12" Cayenne charbroiler offers the smallest footprint for tight spaces



**Knobs and Knob Guards  
Guaranteed for Life**



40730



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	OUTPUT (BTU)	NUMBER OF BURNERS	CASE LOT
40728	CBL9012	12" Medium-duty radiant/lava rock charbroiler	12 x 27 x 16 (30.5 x 68.6 x 40.6)	28,000	1	1
40729①	CBL9016	18" Medium-duty radiant/lava rock charbroiler	18 x 27 x 16 (45.7 x 68.6 x 40.6)	28,000	1	1
40730	CBL9024	24" Medium-duty radiant/lava rock charbroiler	24 x 27 x 16 (61 x 68.6 x 40.6)	56,000	2	1
40731	CBL9036	36" Medium-duty radiant/lava rock charbroiler	36 x 27 x 16 (91.4 x 68.6 x 40.6)	84,000	3	1
40837	CBL9048	48" Medium-duty radiant/lava rock charbroiler	48 x 27 x 16 (121.9 x 68.6 x 40.6)	112,000	4	1
40838	CBL9060	60" Medium-duty radiant/lava rock charbroiler	60 x 27 x 16 (152.4 x 68.6 x 40.6)	140,000	5	1

①18" unit has one burner

## Cayenne® Heavy-Duty Griddles

NEW



**Knobs and Knob Guards  
Guaranteed for Life**



924GGM

## All Cayenne® Gas Griddles:

- Shipped set up for natural gas, includes kit for conversion to propane
- All-metal knobs and knob guards to protect from damage - guaranteed for life
- Includes regulator and gas valve

- Burners placed every 12" for 30,000 BTU per 12" of cooking surface
- 24" cooking surface depth
- Extra-heavy 5" back splashes and tapered side splashes
- Smaller-width grease trays are easier to clean and sized to fit in commercial dishwashers
- Stainless steel burner construction and all-stainless exterior for corrosion resistance
- Shipped set up for natural gas; includes kit for conversion to propane
- Polished 1" (2.5 cm) thick, welded steel griddle plate for even heat distribution and retention, in addition to eliminating grease and dirt traps
- Heavy-duty adjustable legs
- Mechanical safety pilots are the best for standing up to intense commercial cooking and ensure the gas will automatically shut off if the pilot goes out; no electrical set up needed
- 60" and 72" units feature two grease drawers for easier handling and cleaning

ITEM	MODEL	DESCRIPTION	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGM	FTG2024	24" Heavy duty griddle - manual control	60,000	2	Manual valve	1
936GGM	FTG2036	36" Heavy duty griddle - manual control	90,000	3	Manual valve	1
948GGM	FTG2048	48" Heavy duty griddle - manual control	120,000	4	Manual valve	1
960GGM	FTG2060	60" Heavy duty griddle - manual control	150,000	5	Manual valve	1
972GGM	FTG2072	72" Heavy duty griddle - manual control	180,000	6	Manual valve	1

## Cayenne® Heavy-Duty Thermostatic Griddles



NEW



924GGT



**Knobs and Knob  
Guards Guaranteed  
for Life**

- Thermostatic controls maintain user settings to ensure consistent surface temperature
- Burners placed every 12" for 30,000 BTU per 12" of cooking surface
- 24" cooking surface depth
- Extra-heavy 5" back splashes and tapered side splashes
- Smaller-width grease trays are easier to clean and sized to fit in commercial dishwashers
- Stainless steel burner construction and all-stainless exterior for corrosion resistance
- Shipped set up for natural gas; includes kit for conversion to propane
- Polished 1" (2.5 cm) thick, welded steel griddle plate for even heat distribution and retention, in addition to eliminating grease and dirt traps
- Heavy-duty adjustable legs
- Mechanical safety pilots are the best for standing up to intense commercial cooking and ensure the gas will automatically shut off if the pilot goes out; no electrical set up needed
- 60" and 72" units feature two grease drawers for easier handling and cleaning

### "Vollrath's New Thermostatic Griddle

has been a real asset to our operation. We've been using it for a year now and it continues to maintain a consistent temperature throughout the 12-13 hours a day we serve, which means we can stay right on target with cook time procedures. It's also using about 14% less energy than our old unit."

*Chef John Zachman, Checkers Drive In, Inc., Wisconsin Rapids, WI*

ITEM	MODEL	DESCRIPTION	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGT	FFT2024	24" Heavy duty griddle - thermostatic control	60,000	2	Snap action thermostat	1
936GGT	FFT2036	36" Heavy duty griddle - thermostatic control	90,000	3	Snap action thermostat	1
948GGT	FFT2048	48" Heavy duty griddle - thermostatic control	120,000	4	Snap action thermostat	1
960GGT	FFT2060	60" Heavy duty griddle - thermostatic control	150,000	5	Snap action thermostat	1
972GGT	FFT2072	72" Heavy duty griddle - thermostatic control	180,000	6	Snap action thermostat	1



## Cayenne® Medium Duty Gas Griddles

- Heavy-duty legs with 4" to 5½" adjustment range
- Heavy-duty valves
- Fully-welded construction to eliminate grease and dirt traps



**Knobs and Knob Guards Guaranteed for Life**



**NEW**



- Burners placed every 12"\* for maximum coverage and control
- 28,000 BTU per 12" of cooking surface
- Polished-surface 3/4" thick top plate
- 19" (48.3 cm) cooking surface depth
- 2¾" (7 cm) backsplash, 2 1/4" (5.7 cm) side splashes
- 12" (40758) unit offers smallest footprint for tighter spaces and low-volume applications
- Stainless and aluminized steel for durability and long life

ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	COOKING SURFACE DIMENSIONS (W X D) IN (CM)	OUTPUT (BTU)	CASE LOT
<b>MANUALLY CONTROLLED GAS GRIDDLES</b>						
40718	FTG9012	12" Gas flat top griddle	12 x 27 x 16 (30.5 x 68.6 x 40.6)	11 <sup>11</sup> / <sub>16</sub> 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 <sup>11</sup> / <sub>16</sub> 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 <sup>11</sup> / <sub>16</sub> 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 <sup>11</sup> / <sub>16</sub> 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 <sup>11</sup> / <sub>16</sub> 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 <sup>11</sup> / <sub>16</sub> x 19 (151.6 x 48.3)	140,000	1
<b>THERMOSTATICALLY CONTROLLED GAS GRIDDLES</b>						
40722	FTA1024	24" Gas flat top griddle	24 x 27 x 16 (61 x 68.6 x 40.6)	23 <sup>11</sup> / <sub>16</sub> 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 <sup>11</sup> / <sub>16</sub> x 19 (90.7 x 48.3)	84,000	1

\*18" unit has one burner

## Cayenne® Gas Hot Plates

- Stainless and aluminized steel with fully-welded construction for durability and long life
- All gas units feature metal knobs – so durable they are guaranteed for life
- Shipped natural gas - includes kit with regulator for field conversion to propane
- Front access openings for lighting of pilot lights
- Heavy-duty legs with leveling adjustment
- Each burner has a separate individual grate for easier handling and cleaning
- Front-back 12" model (40736) offers narrow footprint for tight counter spaces
- Full-width stainless steel drip pan
- Bull-nose design to protect from burns
- Superior burners for fast heating and even heat distribution
- 26,000 BTU per burner

**NEW**



**Knobs and Knob Guards Guaranteed for Life**



40737 cookware not included

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 13 <sup>3</sup> / <sub>8</sub> (30.5 x 68.6 x 34)	52,000	1
40737	HPA1004	24" Gas hot plate	4	23 <sup>5</sup> / <sub>8</sub> x 27 x 13 <sup>3</sup> / <sub>8</sub> (60 x 68.6 x 34)	104,000	1
40738	HPA1006	36" Gas hot plate	6	35 <sup>1</sup> / <sub>2</sub> x 27 x 13 <sup>3</sup> / <sub>8</sub> (90.2 x 68.6 x 34)	156,000	1



## Heavy-Duty Equipment Stands

- Stainless steel top and under shelf for long working life
- 1" (2.5 cm) adjustable feet for optimizing height and stability
- 5" (12.7 cm) casters for mobility
- Mobile stands include tethering-restraint kit to tether the table to the wall
- 60" and 72" stands include center supports to ensure sturdy, level work areas across the stand
- Top and bottom marine edge

**NEW**



4087948—48" HD Equipment Stand with 924CG charbroiler and 924GGT thermostatic griddle (not included)

ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
4087024	24" HD stationary stand	24 x 30 x 24 (61 x 76.2 x 61)	1
4087036	36" HD stationary stand	36 x 30 x 24 (91.4 x 76.2 x 61)	1
4087048	48" HD stationary stand	48 x 30 x 24 (121.9 x 76.2 x 61)	1
4087060	60" HD stationary stand	60 x 30 x 24 (152.4 x 76.2 x 61)	1
4087072	72" HD stationary stand	72 x 30 x 24 (183 x 76.2 x 61)	1
4087924	24" HD mobile stand	24 x 30 x 24 (61 x 76.2 x 61)	1
4087936	36" HD mobile stand	36 x 30 x 24 (91.4 x 76.2 x 61)	1
4087948	48" HD mobile stand	48 x 30 x 24 (121.9 x 76.2 x 61)	1
4087960	60" HD mobile stand	60 x 30 x 24 (152.4 x 76.2 x 61)	1
4087972	72" HD mobile stand	72 x 30 x 24 (183 x 76.2 x 61)	1



Adjustable feet optimize height and stability

## Medium-Duty Equipment Stands

- Stainless steel top for long working life
- 1" adjustable feet for optimizing height and stability
- Back and side splashes to contain spills and keep equipment securely on table
- Height adjustable galvanized bottom shelf for convenient working storage

**NEW**



40740



40740 - 24" Equipment Stand with 40740 Charbroiler (not included)

ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
40740	Equipment stand	24 x 24 x 26 (61 x 61 x 66)	1
40741	Equipment stand	36 x 24 x 26 (91.4 x 61 x 66)	1
40742	Equipment stand	48 x 24 x 26 (121.9 x 61 x 66)	1

## Cayenne® Electric Flat Top Griddles

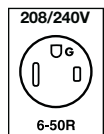
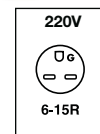
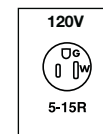
- Superior element design ensures even heating over entire cooking surface
- Fast startup and recovery times
- Heavy-duty polished cooking surface for high heat retention
- Griddle plate is fully welded to base
- 2½" back and sloped side splashes
- Knob guards protect against accidental changes or damage
- Internally-mounted grease collection pan for cleaner appearance and easier cleaning and maintenance
- 120V, 14" unit (40715) is ideally sized for buffet, brunch, or catering applications
- 36" (40717) model features independent controls per 12" heating zone, creating multiple stations in one unit
- Cooking surface depth: 16½" (41.9 cm)
- Thermostatically controlled up to a maximum temperature of 570°F
- All units ship with cord and plug installed

**NEW**



40716

Receptacles

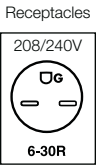


ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40715	FTA7016	14" Electric flat top griddle	14¼ x 20 x 11 (36.2 x 50.8 x 27.9)	1800	120	15	5-15P	1
40716	FTA8024	24" Electric flat top griddle	24 x 20 x 11 (61 x 50.8 x 27.9)	3000	220Ⓞ	13.6	6-15P	1
40717	FTA8036	36"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

Ⓞ Single phase

## Electric Hot Plate

- 9" solid plate burners (front-back) for faster, more even heating and easier cleanup
- Stainless steel construction for durability and long life
- Rear safety skirt
- Heavy-duty legs with leveling adjustment
- Narrow footprint for tight counter spaces
- Ships with installed cord and plug for convenient installation



40739

ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40739	STA8002	Flat top electric hot plate - 8 <sup>1</sup> / <sub>16</sub> " (22 cm) dia solid plates front and rear	15 x 27 <sup>3</sup> / <sub>16</sub> x 11 <sup>1</sup> / <sub>16</sub> (38.1 x 69.5 x 29.3)	3000 - 4000	208-240	14.4 - 16.7	6-30P	1

## Cayenne® Convection Ovens

- Ideally suited for dough products, pastries, cakes, and frozen products
- Achieve fresh-baked sales with high customer appeal and minimal fuss
- Custom baffle fan and specially designed diffuser plate create consistent air flow and even, reliable baking
- 120 minute bake timer feature automatically switches oven off after set time
- Cool-touch door is easily removable for cleaning - includes heavy-duty hinges and stainless steel door for high durability
- Removable shelf runners and rounded interior corners for easier cleaning
- Stainless steel interior and exterior finish
- Insulated double-wall construction for thermal efficiency and cooler exterior
- Supplied with non-tipping chrome plated steel shelves
- Interior light makes monitoring cooking easier
- Temperature range: 150° - 570° F (66° - 299° C)
- Knob guard protects thermostat and timer against damage or accidental changes



40701



40702

ITEM	MODEL	SHELVES	PAN SIZE ACCOMMODATION	MOBILE CATERING	ADVANCED CIRCULATION	STEAM INJECTION	BROIL FUNCTION
40701	COA8004	4	Half-Size Sheet Pans				✓
40702	COA8005	4	Full-Size Sheet Pans		✓	✓	
40703	COA7002	3	Half-Size Sheet Pans	✓			✓

- ✓ **MOBILE CATERING:** Perfect size for portable catering applications, and features standard 120 volt, 15 amp cord and plug
- ✓ **ADVANCED CIRCULATION:** Features dual, self-reversing fans for more uniform cooking
- ✓ **STEAM INJECTION:** Features a steam injection system for manual humidity control, which allows for browning and crisping of pastry and bread products
- ✓ **BROIL FUNCTION:** Adds grilling, roasting, and browning all in one oven

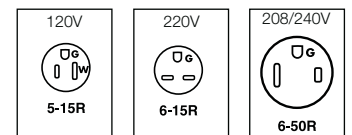


For more information about convection air flow systems



40703

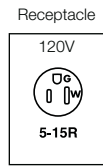
Receptacles



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 <sup>3</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>16</sub> (59.5 x 62.2 x 45.8)	18 <sup>1</sup> / <sub>2</sub> x 13 x 8 <sup>9</sup> / <sub>16</sub> (47 x 33 x 21.8)	1400	120	11.6	5-15P	1
40701	COA8004	Half-size	4	23 <sup>3</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>2</sub> x 23 <sup>1</sup> / <sub>4</sub> (59.5 x 62.2 x 59)	18 <sup>1</sup> / <sub>2</sub> x 13 x 13 <sup>3</sup> / <sub>4</sub> (47 x 33 x 35)	2400	230	11	6-15P	1
40702	COA8005	Full-size	4	32 <sup>15</sup> / <sub>16</sub> x 29 <sup>3</sup> / <sub>4</sub> x 26 <sup>3</sup> / <sub>16</sub> (83.7 x 75.5 x 66.5)	27 <sup>3</sup> / <sub>16</sub> x 19 <sup>1</sup> / <sub>16</sub> x 13 <sup>3</sup> / <sub>4</sub> (70.2 x 49.4 x 35)	5600	230	25.5	6-50P	1

## Microwave Oven - Digital

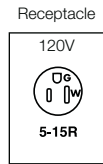
- Three power levels
- 20 programmable settings
- Digital display and timer
- Stainless steel exterior and interior
- .9 cu ft cooking chamber
- Output: 1000 watts



ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40819	MWA7025	Microwave oven - digital	20½ x 18½ x 12¼ (52.1 x 46 x 31.1)	13⅞ x 14⅞ x 7⅛ (33.3 x 36.5 x 19.8)	1450	120	12.1	5-15P	1

## Microwave Oven - Manual

- Manual Control
- Digital power level, time and program display
- 6 power levels
- 60 minute timer
- Stainless steel exterior and interior
- .9 cu ft cooking chamber
- Output: 1000 watts

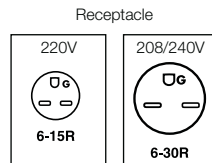


ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40830	MWA7125	Microwave oven - manual	20½ x 18½ x 12¼ (52.1 x 46 x 31.1)	13⅞ x 14⅞ x 7⅛ (33.3 x 36.5 x 19.8)	1450	120	12.1	5-15P	1

## Cayenne® Chicken Rotisserie Ovens

Cook and merchandise, all in one unit! A simple countertop cord-and-plug setup for operators. Easy-to-load baskets can roast and merchandise more than just chickens - use for ribs, roasts, vegetables, or an entire rack of lamb. Baskets are also great for more delicate items like whole stuffed fish that could not be easily done in spit-style rotisserie ovens.

- Glass front and rear for excellent point of sale display
- Unique circulation fan design distributes consistent heat throughout the chamber for even cooking and browning
- Stainless steel construction
- Removable full-size drip tray and chrome plated wire baskets for easy cleaning
- Thermostatically controlled for consistent results



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 20⅞ x 23⅞ (74.3 x 51 x 58.7)	18⅞ x 19½ x 18⅞ (47.5 x 49.5 x 46)	2700	230	12	6-15P	1
40841	CGA8016	15 Bird rotisserie oven	37 x 21⅞ x 26⅞ (94 x 55 x 66.3)	26⅞ x 21⅞ x 19⅞ (67.2 x 54.5 x 49.7)	5000	230	22	6-30P	1

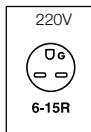
\*Oven capacities based on use of 3 lb chickens

## Cayenne® Pizza/Bake Oven

Provide fresh baked pizzeria-style pizzas with this countertop version of a traditional deck oven. The even heat of the hearth stones and the higher temperature capability of this oven combine to make crisp, light, evenly-baked pizzas. Fresh hearth-baked pizzas create a distinct presentation and command a higher price than pizzas made in a countertop wire rack pizza oven.



Receptacle



- Stainless steel exterior and interior for durability and easy cleaning
- Oven supplied with two ceramic bake decks for crisp, even browning of crust and breads
- Fifteen-minute timer function
- Shelf size: 17½" (44.45 cm) x 17½" (44.45 cm)
- 2½" (6.35 cm) between shelves
- Heat setting: 140° - 750° F (60° - 399° C)

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	23½ x 25¾ x 18½ (58.8 x 64.5 x 46.8)	18½ x 19¾ x 9½ (47 x 48.7 x 23.9)	2100-2800	208-240	10.1-11.7	6-15P	1

## Cayenne® Cheese Melter

- Ideal for melting cheese on sandwiches, soups, etc.
- Can be used for warming pizza, breads and rolls, pastries, or croissants
- Three shelf heights - allows use with different size foods and control of distance of food from heating elements
- Slide-out crumb tray for easy cleaning
- Back can be removed for use as pass-through
- Infinite control



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	28¾ x 13½ x 17½ (72.2 x 34.3 x 43.3)	25½ x 13 x 10½ (64.8 x 33 x 26.7)	2253-3000	208-240	10.8-12.5	6-20P	1

## Cayenne® Hot Dog Roller Grills

- Body and rollers are all stainless steel construction for durability and easy cleaning
- 360 degree roller rotation provides even heating and effective merchandising
- Removable drip pan for easy cleaning
- 40820 features compact design for applications where space is an issue
- 40821 and 40822 feature front and rear variable temperature controls for use with different menu items
- Breath guards available, sold separately



Breath Guards – Sold Separately

ITEM	MODEL	NUMBER OF ROLLERS	HOT DOG CAPACITY	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	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
40821	HDR5007	7	18	23 x 13 x 10 (58.4 x 33 x 25.4)	560	120	4.7	5-15P	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

ITEM	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
40823	27 x 10 x 12 (68.6 x 25.4 x 30.5)	1
40824	27 x 13 x 12 (68.6 x 33 x 30.5)	1
40825	27 x 16 x 12 (68.6 x 40.6 x 30.5)	1



## Cayenne® Sandwich Presses

Available in Flat and Panini Style Plates

- Thermostatically controlled for consistent results
- Durable cast aluminum plates for fast heatup and recovery times
- Plate design features inset heating element channels for greater heating efficiency
- Uncoated sandwich presses should be seasoned before use
- Adjustable handle allows user to set press height for even, consistent cooking - order after order

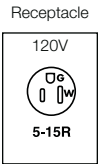


Panini and Sandwich Presses can also be used to grill chicken, burgers, vegetables, and more.

## Panini and Flat Plate Style



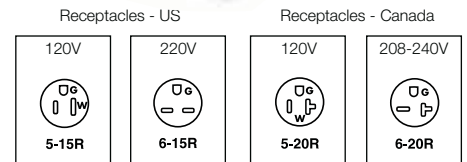
- Ideal for Cuban and Italian sandwiches, Texas Toast, and more
- 40790 features ribbed top and bottom for panini-style presentation
- 40790 and 40792 feature non-stick coating for easier cleaning
- 40793 features large plate size for high-volume output



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, non-stick	14 x 18 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (35.5 x 47.7 x 32.7)	13 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> (33.8 x 31)	1800	120	15	5-15P	1
40791	TSA7009	Flat plate, natural finish	14 x 18 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (35.5 x 47.7 x 32.7)	13 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> (33.8 x 31)	1800	120	15	5-15P	1
40792	TSA7109	Flat plate, non-stick	14 x 18 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (35.5 x 47.7 x 32.7)	13 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> (33.8 x 31)	1800	120	15	5-15P	1
40793	TSA7012	Super-size flat plate, natural finish	18 <sup>3</sup> / <sub>8</sub> x 23 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (46 x 59 x 32.7)	17 <sup>7</sup> / <sub>16</sub> x 15 <sup>5</sup> / <sub>8</sub> (44.3 x 39.7)	1800	120	15	5-15P	1

## Cast Iron Plate, Panini Style

- Heavy duty cast iron plates for durability and superior heat retention
- Pivot-action top plate to suit any food thickness
- Ribbed top and bottom plates for grilled food presentation
- Thermostatically controlled up to 570° F (300° C)
- Efficient element design and high power output
- Satin-finish stainless steel body construction
- Double unit features separate controls for each side, creating two independent stations in one unit
- Cleaning brushes included



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)	16 <sup>7</sup> / <sub>8</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (41 x 37.8 x 20.5)	16 <sup>1</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (41 x 24.4)	1800	120	15	5-15P	1
40795	TSI8002	Double (US only)	22 <sup>7</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (57 x 37.8 x 20.5)	22 <sup>1</sup> / <sub>2</sub> x 9 <sup>5</sup> / <sub>8</sub> (57.2 x 24.4)	2700-3600	208-240	15	6-15P	1
40794-C	TSI7001	Single (US & Canada)	16 <sup>7</sup> / <sub>8</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (41 x 37.8 x 20.5)	16 <sup>1</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (41 x 24.4)	1800	120	15	5-20P	1
40795-C	TSI8002	Double (US & Canada)	22 <sup>7</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (57 x 37.8 x 20.5)	22 <sup>1</sup> / <sub>2</sub> x 9 <sup>5</sup> / <sub>8</sub> (57.2 x 24.4)	2700-3600	208-240	15	6-20P	1

## Cayenne® Fryers



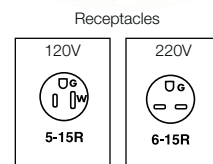
Vollrath deep fat fryers are designed to create a delicious variety of crisp fried food with minimal fuss. Delight your customers with French fries, chicken, seafood, and more.

### Cayenne® 10 lb Standard Duty Electric Fryers

- Ideal for small pubs, colleges, and product-specific applications
- Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil
- Lift-out, one-piece stainless steel tank with carrying handles for easier cleaning
- Thermostatically controlled to 375° F (190° C)
- Quick heat-up and temperature recovery time between loads
- "Power On" indicator light
- Ships with two nickel plated steel baskets per well



**NEW**



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 <sup>5</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (26.2 x 44.7 x 27.8)	1800	120	15	5-15P	1
40706	FFA8110	Countertop Fryer, 10 lb	1	10 <sup>5</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (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 <sup>9</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (57.3 x 44.7 x 27.8)	2 x 1800	120	2 x 15	5-15P	1
40708*	FFA8020	Dual Countertop Fryer, 2 x 10 lb	2	22 <sup>9</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (57.3 x 44.7 x 27.8)	2 x 2500	220	2 x 11.3	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
- Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil
- Fully-welded oil tank with safety interlocked drainage valve for easy drainage and cleaning
- Thermostatically controlled to 375° F (190° C)
- Quick heat-up and temperature recovery time between loads
- "Power On" indicator light
- Designed with cold zone to help keep grease fresh longer
- Suitable for frozen product with excellent recovery time
- Ships with two nickel plated steel baskets per well
- Includes night cover(s)

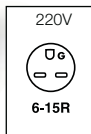


### French Fry Prep Items

See page 8-23 for more information



Receptacle

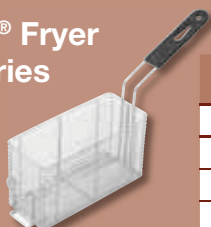


ITEM	MODEL	DESCRIPTION	NUMBER OF WELLS	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40709	FFA8115	Countertop Fryer with Drain, 15 lb	1	11 <sup>3</sup> / <sub>8</sub> x 20 <sup>3</sup> / <sub>8</sub> x 11 (28.9 x 51.7 x 27.9)	3000	220	13.6	6-15P	1
40710*	FFA8130	Dual Countertop Fryer with Drain, 2 x 15 lb	2	22 <sup>13</sup> / <sub>16</sub> x 20 <sup>3</sup> / <sub>8</sub> x 11 (58 x 51.7 x 27.9)	2 x 3000	220	2 x 13.6	6-15P	1

\*Dual unit features two separate power cords and require two receptacles

### Cayenne® Fryer Accessories

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 <sup>15</sup> / <sub>16</sub> x 9 <sup>1</sup> / <sub>16</sub> x 4 <sup>15</sup> / <sub>16</sub> (10 x 23 x 12.5)	1
40712	Fryer Basket, Large	Standard & Medium Duty	8 <sup>1</sup> / <sub>16</sub> x 9 <sup>1</sup> / <sub>16</sub> x 4 <sup>15</sup> / <sub>16</sub> (20.5 x 23 x 12.5)	1
40713	Fryer Night Cover, Large Baskets	Standard Duty	13 x 10 <sup>5</sup> / <sub>8</sub> x 9 <sup>1</sup> / <sub>16</sub> (33 x 27 x 1.5)	1
40714	Fryer Night Cover, Small Baskets	Standard Duty	13 x 10 <sup>5</sup> / <sub>8</sub> x 9 <sup>1</sup> / <sub>16</sub> (33 x 27 x 1.5)	1





# Countertop Warming and Display



## Cayenne® Warmers & Rethermalizers

Cayenne warmers, rethermalizers and merchandisers offer the largest variety to efficiently, safely and attractively handle all your hot food needs.



## Cayenne® Display Merchandising

New heated food display cases with a list of convenient features for excellent point of purchase merchandising.



## Cayenne® Hot Holding

Gain up to 33% energy savings with larger "food safe" zones on Heat Strips, and the industry's first multi-zone Heated Shelf.

### Vollrath "Green" Facts for Heating and Warming:



Cayenne® Heat Strips increase warming area for a 33% larger "Food Safe" zone. This allows operators to order lower-wattage elements and use less energy.

The Cayenne® Heat Shelf features two heat zones and thermostatic controls that allow for more efficient operation and reduce energy usage.

Vollrath warmers using our exclusive Thermoset well and direct contact heating system combine to provide up to 25% energy savings over traditional heating systems.

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)

For warranty and replacement parts information, please visit [www.vollrathco.com](http://www.vollrathco.com)



## Heated and Refrigerated Display Cabinets

- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Dual fans circulate air throughout unit to ensure even temperature control
- Triple-glazed front glass gives added strength and insulation
- Lift-and-remove rear sliding doors for easy display changes and end of day cleaning
- Internal humidifying system on all heated units keeps food looking fresh longer
- 120 Volt cord and plug - avoid complicated electrical installations
- Digitally controlled thermostat for precise and consistent settings
  - Refrigerated units: 36° to 46° F (2° to 21° C) temperature range
  - Heated units: 104° - 158° F (40° to 70° C) temperature range
- Note: these items must ship by truck

## Countertop Display Cabinets



NEW

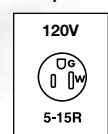


40856



40862

Receptacles



## Countertop Curved Glass Display Cabinets

- Two shelves

ITEM	MODEL	DESCRIPTION	DIMENSIONS - W X D X H: IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40852	RDE8136	36" Curved glass, refrigerated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 31 (89.9 x 53.8 x 78.7)	$\frac{1}{8}$	120 AC	3.2	385	5-15P
40853	RDE8148	48" Curved glass, refrigerated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 31 (119.9 x 53.8 x 78.7)	$\frac{1}{4}$	120 AC	4.5	540	5-15P
40854	RDE8160	60" Curved glass, refrigerated	59 x 21 $\frac{1}{4}$ x 31 (149.9 x 53.8 x 78.7)	$\frac{1}{4}$	120 AC	4.5	540	5-15P
40855	HDE8136	36" Curved glass, heated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 31 (89.9 x 53.8 x 78.7)	—	120 AC	5	2 x 300	5-15P
40856	HDE8148	48" Curved glass, heated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 31 (119.9 x 53.8 x 78.7)	—	120 AC	5	2 x 300	5-15P
40857	HDE8160	60" Curved glass, heated	59 x 21 $\frac{1}{4}$ x 31 (149.9 x 53.8 x 78.7)	—	120 AC	5	2 x 300	5-15P

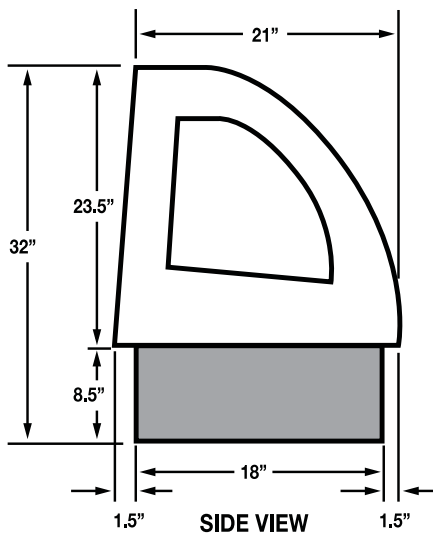
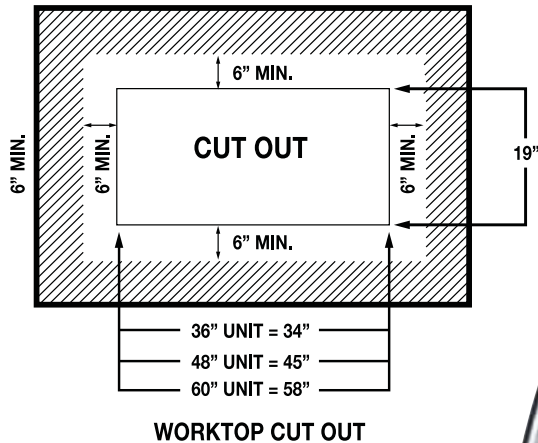
## Countertop Cubed Glass Display Cabinets

- Three shelves

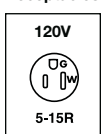
ITEM	MODEL	DESCRIPTION	DIMENSIONS - W X D X H: IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40862	RDE8236	36" Cubed glass, refrigerated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 37 (89.9 x 53.8 x 94)	$\frac{1}{4}$	120 AC	4.5	540	5-15P
40863	RDE8248	48" Cubed glass, refrigerated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 37 (119.9 x 53.8 x 94)	$\frac{3}{8}$	120 AC	6.5	780	5-15P
40864	RDE8260	60" Cubed glass, refrigerated	59 x 21 $\frac{1}{4}$ x 37 (149.9 x 53.8 x 94)	$\frac{3}{8}$	120 AC	6.5	780	5-15P
40865	HDE8236	36" Cubed glass, heated	35 $\frac{3}{8}$ x 21 $\frac{1}{4}$ x 37 (89.9 x 53.8 x 94)	—	120 AC	5	2 x 300	5-15P
40866	HDE8248	48" Cubed glass, heated	47 $\frac{1}{4}$ x 21 $\frac{1}{4}$ x 37 (119.9 x 53.8 x 94)	—	120 AC	5	2 x 300	5-15P
40867	HDE8260	60" Cubed glass, heated	59 x 21 $\frac{1}{4}$ x 37 (149.9 x 53.8 x 94)	—	120 AC	5	2 x 300	5-15P

## Drop-In Display Cabinets

- Attractively designed base allows display to be used either as a drop-in or as a freestanding countertop unit - use two or more units to create excellent heated/refrigerated merchandising display lineups
- Note: these items must be shipped by truck



Receptacles



## Drop-In Curved Glass Display Cabinets

- Two shelves

ITEM	MODEL	DESCRIPTION	OVERALL 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
40845	HDE7136	36" Display cabinet, heated	36 x 21 x 32½ (91.4 x 53.3 x 82.6)	760	120 AC	6.3	5-15P
40846	HDE7148	48" Display cabinet, heated	48 x 21 x 32½ (121.9 x 53.3 x 82.6)	800	120 AC	6.7	5-15P
40847	HDE7160	60" Display cabinet, heated	60 x 21 x 32½ (152.4 x 53.3 x 82.6)	840	120 AC	7	5-15P

## Shelf Dimensions

CABINET	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



- Thermostatically controlled heat with 85° to 175°F (29° to 79°C) temp range
- Specially designed baffle for even temperature distribution
- Internal humidifying system to keep food looking fresh longer
- Front and rear sliding doors for easy loading and customer self-serve convenience
- Three adjustable shelves for versatile displays
- Illuminated display for bright, eye-catching merchandising
- Lights controlled separately, lights can be used without heating the merchandise
- Double-walled stainless steel construction keeps cabinet cool

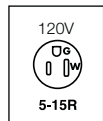


40733 shown with food product



40733

Receptacle



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

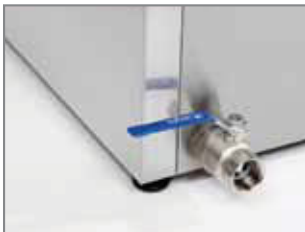
### Shelf Dimensions

CABINET	TOP SHELF (DEPTH): IN (CM)	MIDDLE SHELF (DEPTH): IN (CM)	BOTTOM SHELF (DEPTH): IN (CM)
Cayenne® hot food merchandiser	12 <sup>3</sup> / <sub>8</sub> (31.4)	13 <sup>3</sup> / <sub>8</sub> (34)	14 <sup>3</sup> / <sub>8</sub> (36.5)

## Cayenne® Bain Marie Hot Display Case

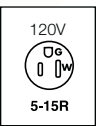


- Versatile heating element allows well to be used wet or dry
- Rear drain valve for easier end-of-day maintenance
- Energy regulator dial gives reliable temperature control to accommodate a wide range of different foods
- Includes two adaptor bars to divide full-size well spaces for 1/6 size pans
- Double skin stainless steel base reduces heat loss and allows unit to be used either as a drop-in or countertop
- Stainless steel top is heated and can be used as a plate warmer
- Sliding glass doors in rear lift out easily for cleaning
- Top-mounted halogen lighting for excellent staging of merchandised food
- 120 Volt cord and plug – avoid complicated electrical installations



Rear drain valve

Receptacle



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 Hot Food Merchandisers with a Cayenne® Chicken Rotisserie Oven for the Ultimate Profit Center!**

See page 2-19 for details





## Cayenne® Warmers and Rethermalizers Selection Guide

ITEM	PAGE # SHOWN	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
71001	3-11	12 x 20	700	x		x		x	x	x			
72000	3-11	12 x 20	1000	x			x		x				
72020	3-12	12 x 20	1000		x	x		x	x	x	x		
72023	3-12	12 x 20	1440		x	x		x	x	x	x		
72090	3-11	12 x 20	1440		x		x		x		x		
Twin Well Soup Merchandiser	3-14	Twin 7 qt Round	700/ea.		x	x		x	x	x			x
72017, 72018	3-9	7 qt Round	800		x	x		x	x	x			x
72021, 72009	3-9	11 qt Round	800		x	x		x	x	x			x
72050	3-12	4, 1/2 Pans	1600		x	x		x	x	x	x		
72051	3-12	4, 1/2 Pans	1600		x	x		x	x	x	x	x	
72789	3-10	Dual, 12 x 20	1400	x		x		x	x	x	x	x	
72045, 72040	3-10	Twin 4 qt Round	550/ea.		x		①		x				x
72028, 72029	3-9	Twin 7 qt Round	700/ea.		x	x		x	x	x			x
72425, 72430	3-10	4 qt Round	350	x			①		x				x
Colonial Kettle Warmer	3-17	11 qt Round	650	x			①		x	x			x
Colonial Kettle Rethermalizer	3-17	11 qt Round	900		x		①		x	x			x

① Coated Aluminum

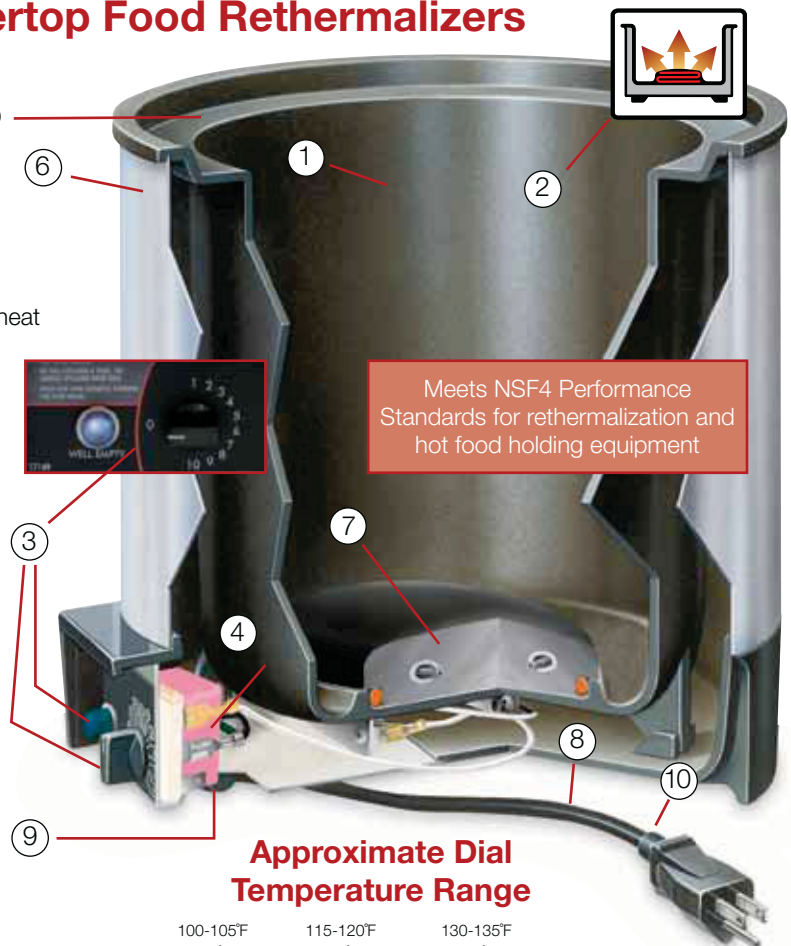
### Which Cayenne® Unit is Right for You?



WARMER	OR	RETHEMALIZER
Keeps hot food hot		Takes prepared food from chilled to hot
Holds heated food		Holds heated food
Meets appropriate NSF4 criteria		Meets appropriate NSF4 criteria
<p><b>Performance Criteria:</b>                      Designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140°F (60°C). The performance standard is measured using the NSF mixture preheated to 160°F (71.1°C). The unit will hold the temperature of this product above 150°F (65.6°C). The temperature will be maintained when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.</p>		<p><b>Performance Criteria:</b>                      Designed to take a container of prepared food from a chilled state (below 40°F [4.4°C]) through the HACCP "danger zone" to a temperature of 165°F (73.9°C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35°F (1.7°C). The unit will raise the temperature of this product above 165°F (73.9°C) in less than 90 minutes. The temperature will be maintained above 150°F (65.6°C) when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well and the food product is stirred regularly.</p>

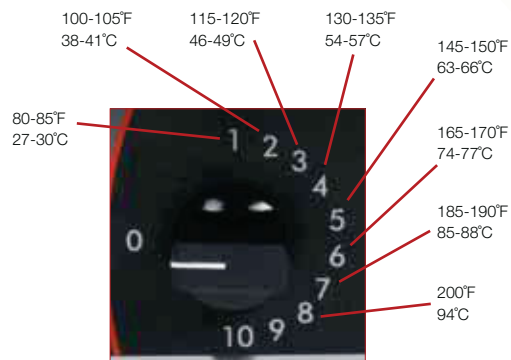
## Cayenne® Heat 'N Serve Countertop Food Rethermalizers

- 1 Thermoset Fiber-Reinforced Resin Well
  - Self-insulating
  - Maximum energy efficiency
  - Prevents scale build-up
  - Easy to clean
- 2 Increased Water Capacity
  - Reduce labor costs
  - Improve food quality by maintaining maximum moist heat
- 3 Recessed Controls/Indicator
  - Reduce accidental changes in temperature settings
  - Low-water indicator light eliminates guesswork
- 4 Capillary Tube Thermostat Control
  - Supplies constant temperature
  - Supplies power only when needed for maximum power efficiency
- 5 Wide Dripless Lip
  - Catches and drains moisture back into the well
  - Creates more uniform fit with inset
- 6 Cooler Exterior
  - Meets UL surface temperature standards for operator and customer safety
  - Concentrates heat inside the well, not to the outside surface and rim
- 7 Dome Heater
  - Uses up to 25% less energy
  - Non-stick surface reduces scale build-up for easy cleaning and longer operating life
  - Cast-in heating element for longer service life and greater energy transfer
  - Concentrates energy into the well – producing steam quickly
- 8 Bottom Exit Power Cord
  - Adapts to receptacle location for safe installation
  - Allows for 360° control placement
- 9 Non-skid Feet
  - Helps keep unit from sliding on counter
- 10 Standard cord length of 6' (183 cm) for all Vollrath warmers



Meets NSF4 Performance Standards for rethermalization and hot food holding equipment

### Approximate Dial Temperature Range



SEE MORE AT [vollrathuniversity.com](http://vollrathuniversity.com)

## Direct Contact Heating System

The ultimate in performance and efficiency

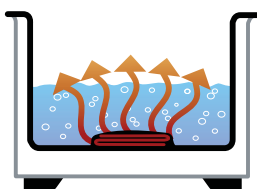
Look for the Direct Contact symbol throughout the catalog



For video and more information about the Direct Contact Heating System

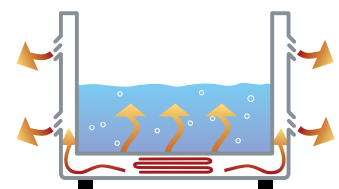
### Direct Contact Heating System NO VENTS = HIGH EFFICIENCY

The heating element is in direct contact with the water for the most efficient heat transfer possible. This is coupled with Vollrath's exclusive Thermoset fiber-reinforced resin well, which provides superior insulation for maximum energy efficiency. So much heat is saved that there is no need for vents.



### Competitor's Design VENTS = POOR EFFICIENCY

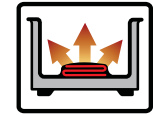
The element is located underneath the well and loses a large amount of heat to the sides and bottom. As a result, vents must be cut into the sides of the warmer to allow the excessive amount of lost heat to escape.



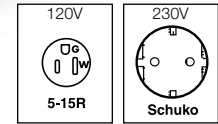
## Cayenne® Round Heat 'N Serve Rethermalizers



- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- 7 qt or 11 qt models available
- Low-water indicator light eliminates guesswork
- Recessed control knobs
- Must be used with water for maximum energy transfer (**NSF Standard**)
- See page 3-17 for accessories



Receptacles



### US/Canada Models

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	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72018	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged cover (47488)	10 <sup>9</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (26.8 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72021	Model HS-11, 11 qt (10.4 L) unit only	12 <sup>5</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	1
72009	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged cover (47490)	12 <sup>5</sup> / <sub>16</sub> x 9 <sup>5</sup> / <sub>8</sub> (32.0 x 24.5)	6 <sup>3</sup> / <sub>4</sub> (17.1)	120 AC	800	6.7	5-15P	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

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

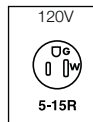


The twin 7 qt rethermalizer is designed to provide optimum serving temperature for two different food products.

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- Individual thermostatic controls for optimal control of each well
- Low-water indicator light eliminates guesswork
- Knob guards to prevent damage to thermostat or accidental changes in temperature settings
- Holds two 7<sup>1</sup>/<sub>4</sub> qt insets (Inset #78184), sold separately
- Independent rethermalizing timer for each warmer
- Meets NSF4 performance standards
- Stainless exterior for easy cleaning



Receptacle



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

### Timer Feature

Timer provides a rethermalizing function. When you set the timer, element will run on high setting to rethermalize product. When timer reaches zero, the temperature is controlled by the adjustable thermostat.

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	13 <sup>1</sup> / <sub>2</sub> x 23 x 11 <sup>1</sup> / <sub>2</sub> (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) 7 <sup>1</sup> / <sub>4</sub> qt insets (78184), (2) Hinged Kool-Touch® Covers (47488) and (2) 4 oz Heavy-Duty Ladles (4980420)	13 <sup>1</sup> / <sub>2</sub> x 23 x 11 <sup>1</sup> / <sub>2</sub> (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

## Cayenne® Model SS-4 Warmer

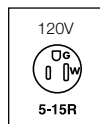
- Ideal for ice cream toppings and nacho cheese sauce
- Non stick coated aluminum well for easy cleaning and longer life
- Holds 4 1/8 quart (3.9 L) insets
- Sized for #10 cans and pump for dispensing hot fudge or toppings
- 350W, 3.0A
- Meets NSF4 performance standards



72425

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (DIAMETER X H) IN (CM)	PLUG	CASE LOT
72425	Warmer only	8 3/4 x 7 7/8 (22.2 x 20)	5-15P	1
72430	Warmer and inset (78164) and hinged cover (47486)		5-15P	1

Receptacle



## Cayenne® Model CM-24 Twin Well 4-Qt Rethernalizer

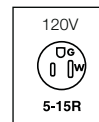
- Individual thermostatic controls for merchandising soups with different temperature requirements
- 6' (183 cm) power cord attached on underside of unit for ease of countertop placement
- Coated aluminum wells offer easy cleaning and longer life
- Holds two 4 1/8 qt insets (Inset item #78164)
- Replaces Vollrath Models TW-665 and TW-24
- Meets NSF4 performance standards
- Stainless exterior for easy cleaning



72045

72040

Receptacle



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Twin Well 4 qt Rethernalizer	9 1/4 x 17 1/4 x 8 3/4 (23.5 x 43.8 x 22.2)	120 AC	550 per well	9.2	5-15P	1
72040	Twin Well 4 qt Rethernalizer, package with two insets (78164) and two hinged covers (47486)Ⓛ	9 1/4 x 17 1/4 x 12 1/4 (23.5 x 43.8 x 31.1)	120 AC	550 per well	9.2	5-15P	1

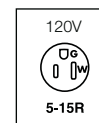
Ⓛ Hinged cover is not NSF certified

## Cayenne® Dual Warmer

- Two independently controlled warmers featuring Vollrath's exclusive Direct Contact Heating System
- Lowest energy usage of any dual full-size warmer on the market - draws only 11.6 amps, allowing unit to plug into any 15A outlet
- Drain hose and controls are concealed behind front panel for easy access and finished look - can be used for front-of-house applications
- Stainless steel exterior for long life and durability
- Lighted main power switch controls power to both wells



Receptacle



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72789	Dual Warmer	30 1/2 x 24 1/2 x 12 1/2 (77.5 x 61 x 31.8)	120 AC	1400	11.6	5-15P	1



## Cayenne® Nitro™ Power Rethermalizer

- High-efficiency 1440W element that operates on standard 15A circuit
- Direct contact element concentrates energy directly into the well for maximum efficiency
- Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- Holds with wet or dry heat — moist heat always recommended for best performance and preserving food quality — **NSF4 listed when using moist heat**
- Heavy-duty bulb and capillary thermostat with overtemp protection for accuracy and safety
- Adjustable 1" (2.5 cm) feet
- 6' (183 cm) cord and plug
- 300 series stainless steel well
- See page 3-17 for a full line of accessories

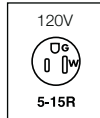


**Performed Best-in-Class in electrical efficiency and overall performance**

### Performance Criteria: Cayenne® Nitro™ Rethermalizers

Nitro Cookers are designed to take a container of cooked food from a chilled state (below 40° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

Receptacle



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® Model 1001 Warmer

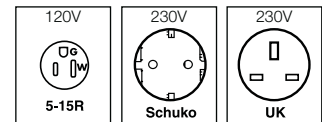
- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- Wide no-drip lip keeps countertop dry
- Thermostatic control vs infinite control supplies power only when needed for maximum efficiency
- Low-water indicator light eliminates guesswork
- Standard black well and brushed stainless exterior
- Must be used with water for maximum energy transfer
- Overall dimensions: 13¾"W x 21¼"D x 9"H (33 x 55 x 23 cm)
- Bottom exit power cord allows for universal positioning
- 6' (183 cm) cord and plug
- See page 3-17 for accessories



**Lowest Operating Cost Warmer on the Market!**

Visit Us Online at [www.vollrathco.com](http://www.vollrathco.com)

Receptacles



### US/Canada Models

ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
71001	Model 1001 Full-size warmer only	120 AC	700	5.8	5-15P	1

## Cayenne® Model 2000 Warmer

- 300 series stainless steel 6½" (16.6 cm) deep well
- Stainless steel exterior for easy cleaning and longer life
- **Meets NSF4 performance standards when using moist heat**



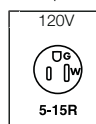
**Available as Drop-In**

See page 4-19 for details.

### US/Canada Model

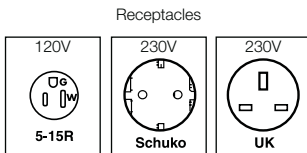
ITEM	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72000	14 x 22 x 8½ (35.6 x 55.9 x 21.6)	120 AC	1000	8.3	5-15P	1

Receptacle



## Cayenne® Full-Size Heat 'N Serve Rethermalizers

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- Must be used with water (**NSF Standard**)
- Low-water indicator light eliminates guesswork
- Lighted on/off switch
- Recessed control knobs
- Pans sold separately
- See page 3-17 for accessories



72020/72023

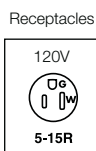
### US/Canada Models

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

## Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizer

This countertop merchandiser is designed for maximum capacity within a minimum footprint.

- Features Vollrath's exclusive Direct Contact Heating System - see page 3-8 for details
- 33% greater capacity than full-size warmers — holds four ⅓ size pans up to 6" deep
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat for more accurate temperature control
- Two 800 watt elements for rethermalization and faster recovery
- Wide no-drip lip keeps countertop dry and returns condensation to well
- Power ON/OFF indicator light
- Controls and switches recessed on end of base for added safety
- Adaptor bars recommended to reduce evaporation and conserve energy
- Bottom exit cord is 6' (183 cm) long
- Stainless exterior for easy cleaning



72050



72051



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 9¼ (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 Inset Covers (47488), and (3) One-Piece Heavy-Duty Black Ladles (4980420)	13¾ x 28¾ x 9¼ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1

Note: Pans, insets and adaptor bars sold separately, see pages 6-3 to 6-6 and 6-9 to 6-20

### Canada Models — available for Canada only

CANADA ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
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 12⅓" x ¼" (2.5 x 32.9 x 0.6 cm)						12

Note: Pans, insets and adaptor bars sold separately, see pages 6-3 to 6-6 and 6-9 to 6-20

## Cayenne<sup>®</sup> Soup Merchandisers

### Custom Soup Merchandisers

#### Custom Graphics Program\*\*

##### Artwork

- 1) **The customer is supplied with merchandiser line drawings**
- 2) **Customer supplies graphics in Illustrator or EPS format\***
  - 20 working day lead time
  - 10 piece minimum order on custom units
  - Unit is guaranteed per standard Vollrath equipment warranty
  - Graphics are not warranted against improper handling

\*Additional charge if graphics are not properly sized or provided in required format

\*\*Custom Graphics cannot be canceled or returned

**Contact Vollrath sales for more information about your next custom soup merchandiser.**

**800-628-0830**



## Cayenne® Soup Merchandisers

### Cayenne® Twin Well Soup Merchandisers

#### Model TSM-27 Rethermalizer Base

- Two wells with individual controls - holds two 7¼ qt insets
- Recessed controls prevent accidental changes
- Low-water light eliminates guesswork
- NSF listed for hot holding and rethermalizing

#### Stainless Steel Menu Board

- Durable and magnetic for soup cards or merchandising items
- Clear graphic coating to resist chips and wear

#### Canopy

- Powder-coated 1" tubular uprights for solid menu board and canopy support
- Halogen light fixture option with high/low switch ①
- Receptacle for lights is located in back of base for safety

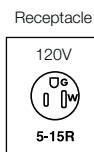
#### Accessory Pack

- Provides setups for either two 7¼ quart insets or adapt for 4 quart insets - see table below for details ②



#### Ratings:

- 120V AC
- 700W per well
- 11.7A
- Plug: 5-15P



Country Kitchen graphic: 7203203 (Order insets, covers and ladles (2) separately)

Tuscan graphic: 7203202 (Order insets, covers and ladles (2) separately)

### Soup Merchandisers

COUNTRY KITCHEN GRAPHIC ITEM	TUSCAN GRAPHIC ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)
7203203	7203202	TSM-27 Base Unit, Menu Board, Canopy with Light	24 <sup>9</sup> / <sub>16</sub> x 14 <sup>9</sup> / <sub>16</sub> x 47 <sup>31</sup> / <sub>32</sub> (62.4 x 36.9 x 121.8)
7203103	7203102	TSM-27 Base Unit with Menu Board	24 <sup>9</sup> / <sub>16</sub> x 14 <sup>9</sup> / <sub>16</sub> x 33 <sup>1</sup> / <sub>8</sub> (62.4 x 36.9 x 84.2)
7203003	7203002	TSM-27 Base Unit only	24 <sup>9</sup> / <sub>16</sub> x 14 <sup>9</sup> / <sub>16</sub> x 11 <sup>1</sup> / <sub>16</sub> (62.4 x 36.9 x 29.3)

ITEM	DESCRIPTION	CASE LOT
72231	Accessory Kit: 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

①Replacement bulb: 35W, 120V, Type T4

②See page 3-16 for information on insets and covers and page 8-11 to 8-14 for information on ladles



# Cayenne<sup>®</sup> Soup Merchandisers

## Cayenne<sup>®</sup> Full-Size Merchandisers

### Model 1220 Rethermalizer Base

- Lighted on/off switch and recessed controls prevent accidental changes
- Low water light eliminates guesswork
- NSF listed for hot holding and rethermalizing

### 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

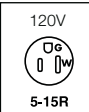
- Provides setups for either two 7 quart insets or adapts for 4 quart insets - see table below for details



### Ratings:

- 120V AC
- 1000W per well
- 8.3A
- Plug: 5-15P

Receptacle



Country Kitchen Graphic:  
720202103 base with Menu  
Board and 7 qt Accessory Pack

Tuscan Graphic: 720202102  
base with Menu Board  
and 7 qt Accessory Pack

COUNTRY KITCHEN GRAPHIC BASE ITEM – PLUG	TUSCAN GRAPHIC BASE ITEM – PLUG	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)
720200003 ①	720200002 ①	1220 Base Unit	26 x 18 <sup>1</sup> / <sub>4</sub> x 11 (66 x 46.4 x 27.9)
720201003 ①	720201002 ①	1220 Base with 4 qt accessory pack	26 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>2</sub> x 13 <sup>3</sup> / <sub>4</sub> (66.7 x 47 x 35)
720202003 ①	720202002 ①	1220 Base with 7 qt accessory pack	26 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>2</sub> x 13 <sup>3</sup> / <sub>4</sub> (66.7 x 47 x 35)
720200103 ①	720200102 ①	1220 Base with menu board	26 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>2</sub> (66.7 x 47 x 64.8)
720201103 ①	720201102 ①	1220 Base with menu board and 4 qt accessory pack	26 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>2</sub> (66.7 x 47 x 64.8)
720202103 ①	720202102 ①	1220 Base with menu board and 7 qt accessory pack	26 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>2</sub> (66.7 x 47 x 64.8)

①5-15P

FULL SIZES	4 QT	7 QT
Adaptor Plate	(1) <b>72228</b>	(1) <b>19192</b>
Insets	(3) <b>78164</b>	(2) <b>78184</b>
Hinged Cover*	(3) <b>47486</b>	(2) <b>47488</b>
Ladles	(3) <b>4980320</b>	(2) <b>4980420</b>

\*Hinged cover is not NSF certified

## Cayenne® Soup Merchandisers

### Complete Soup Station

**NEW**

- All aluminum composite material construction
- Black aluminum composite toe kick
- Laminate countertop
- Heavy duty casters

### Standard Accessories

- Napkin dispenser
- Two disposable soup cup dispensers
- Three 1/2 line pans
- Two 11 qt drop in soup wells
- Price/feature chalk board

75687 Complete Soup Station



Soup Merchandiser Carts shown with options – contact Vollrath for more information about these and many more custom merchandisers!

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

## Cayenne® Soup Merchandiser Accessories

### Hinged Inset Covers

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



ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	FITS	CASE LOT
47486	7½ (19.0)	7/8 (2.2)	78164	6
47488	9⅝ (24.4)	1⅝ (2.4)	46063, 77070, 78184	6
47490	11⅞ (29.1)	1⅝ (2.4)	77110, 78204	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



ITEM	DESCRIPTION	CASE LOT
72222	Flip top cover hinge	1

## Cayenne® Colonial Kettles™



Vollrath's Cayenne® Colonial Kettle™ warmers and rethermalizers are 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 vegetable insets that are easier and safer to transport than bain maries
- Comes complete with inset and hinged cover
- Bottom exit power cord for universal counter placement
- Note: Hinged cover is not NSF certified

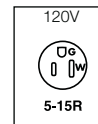


72166



72165

Receptacle



See pages 3-7 for more information regarding warmer and rethermalizer performance.

ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
<b>Model 1776-11</b> 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
<b>Model 1776-7</b> 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
<b>Model 1777-11</b> 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
<b>Model 1777-7</b> Colonial Kettle™ 7 qt rethermalizer package with 7 qt (6.6 L) inset, cover with hinge, adaptor ring, 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

## Cayenne® Colonial Kettle™ Replacement Parts

ITEM	DESCRIPTION
72185	Black top ring for 7 qt (6.6 L) inset
72190	Black top ring for 11 qt (10.4 L) inset
44367	Copper top ring for 11 qt (10.4 L) inset
72196	11 qt (10.4 L) to 7 qt (6.6 L) adaptor ring

ITEM	DESCRIPTION
78184	7¼ qt (6.9 L) inset
78204	11 qt (10.4 L) inset
47488	9⅞ dia (24.4) x 1⅝ h (2.4) cover
47490	11⅞ dia (29.1) x 1⅝ h (2.4) cover

## Additional Accessories

### Adaptor Plates



### Adaptor Rings



### Stainless Steel Insets & Covers



### Adaptor Bars



### Assorted Covers



See pages 6-10 to 6-12 for more information.

## Cayenne® Heat Strips



### 9 Reasons to Buy a Cayenne Heat Strip

**Fixed or remote controls allow installation flexibility for your operation—available with infinite or toggle switch**

**Toggle controls come standard with boots for cool-to-touch switches**

**Structurally engineered aluminum heater housing offers maximum strength with minimal weight**

**Unique heating design offers even heat dispersion for more effective warming**

**Sheathed style element for dependability and longer life**

**Recessed dovetail provides strength and allows for easy installation of decorative trim**

**Quick service access to element with removal of only two screws**

**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**

**Centered**      **Left**      **Right**



ITEM	DESCRIPTION	WIDTH: IN (CM)	WATTS	PLUG
72672019	Front mount toggle switch control with cord and plug	18 (47.7)	415	5-15P
72675019	Front mount toggle switch control with cord and plug	24 (61)	550	5-15P
72678019	Front mount toggle switch control with cord and plug	30 (76.2)	690	5-15P
72681019	Front mount toggle switch control with cord and plug	36 (91.4)	825	5-15P
72684019	Front mount toggle switch control with cord and plug	42 (106.6)	965	5-15P
72687019	Front mount toggle switch control with cord and plug	48 (121.9)	1100	5-15P
72993019	Front mount toggle switch control with cord and plug	60 (152.4)	1380	5-20P
72705019①	Hard wired front mount wiring box with toggle switch	24 (61)	550	—
72711019①	Hard wired front mount wiring box with toggle switch	36 (91.4)	825	—
72717019①	Hard wired front mount wiring box with toggle switch	48 (121.9)	1100	—
72723019①	Hard wired front mount wiring box with toggle switch	60 (152.4)	1380	—
72729019①	Hard wired front mount wiring box with toggle switch	72 (182.9)	1660	—
72705017①	Hard wired, remote infinite control – 10A	24 (61)	550	—
72711017①	Hard wired, remote infinite control – 10A	36 (91.4)	825	—
72717017①	Hard wired, remote infinite control – 10A	48 (121.9)	1100	—
72723017①	Hard wired, remote infinite control – 10.1A to 20A	60 (152.4)	1380	—
72729017①	Hard wired, remote infinite control – 10.1A to 20A	72 (182.9)	1660	—
4450613	C-leg stand, 13" (33 cm) (for cord and plug only①)	N/A	N/A	N/A

#### Mounting Options



13" Stainless Steel C Legs

Hard wire options available. See page 4-15 to 4-18.

**33% Larger "Food Safe" Zone**

See page 4-15 for details.

①For hardware mounting options, go to page 4-18

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



## Cayenne<sup>®</sup> Heated Shelves

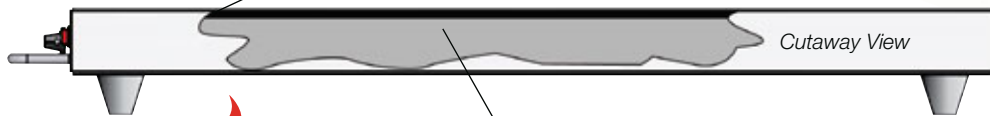


- 33% to 66% energy savings during off peak times by heating only the zone which is needed
- Thermostatically controlled unit maintains even and accurate temperature
- Stainless steel outer construction provides years of dependable service
- Smooth top with welded corners provides an easy to clean surface free from grease and dirt traps
- Aluminum core provides even heat distribution
- Durable rope-style heating element for even heating and longer life



## The Best of Both Worlds!

Stainless steel top provides years of service



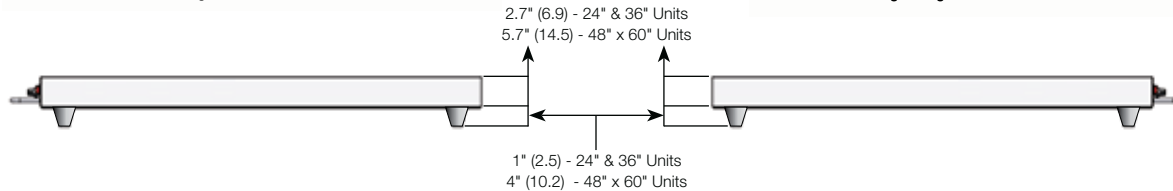
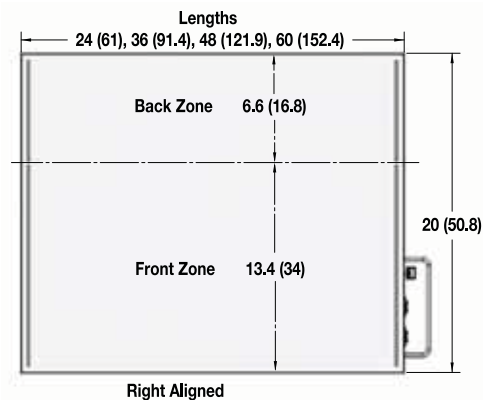
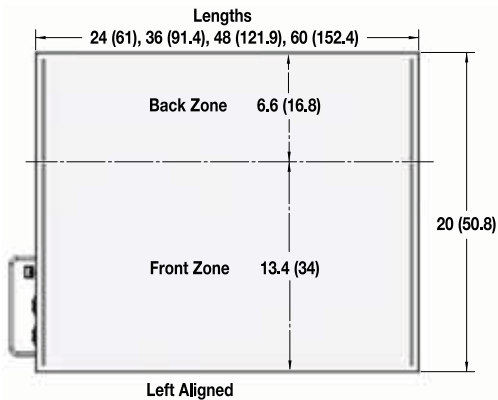
Cutaway View

Aluminum core provides even heat distribution

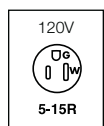


**Reduce your energy spending by 50% during off peak times!**

## Approximate Dimensions – Shown in inches (cm)



Receptacle



### Left Aligned Items ①

ITEM	WIDTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277024	24 (61)	120 AC	350	2.9	5-15	1
7277036	36 (91.4)	120 AC	535	4.5	5-15	1
7277048	48 (121.9)	120 AC	720	6.0	5-15	1
7277060	60 (152.4)	120 AC	905	7.5	5-15	1

① Stocked Items

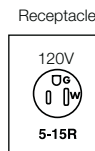
### Right Aligned Items ②

ITEM	WIDTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277124	24 (61)	120 AC	350	2.9	5-15	1
7277136	36 (91.4)	120 AC	535	4.5	5-15	1
7277148	48 (121.9)	120 AC	720	6.0	5-15	1
7277160	60 (152.4)	120 AC	905	7.5	5-15	1

② 5 Day Lead Time

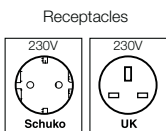
## Cayenne® OHC-500 Heat Lamp

- Stainless hood directs heat evenly over 12" x 20" (30.5 x 50.8 cm) area
- Wide base assembly will hold standard 12" x 20" (30.5 x 50.8 cm) pan or Vollrath 71001 warmer
- Adjustable height lamp assembly 12½" to 20½" (31.8 to 52 cm) above counter
- Chrome-plated legs and uprights ■ Cord mounted on/off switch
- Shatterproof white bulbs standard
- Non-skid feet for firm placement on countertop
- 120V, 500W, 4.2A ■ 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
<b>ACCESSORIES</b>				
72242	White infrared bulb, 250W, 120V		—	12
72241	Red infrared bulb, 250W, 120V		—	12

## International Warmers and Rethermalizers — available for export only



INT'L ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
<b>Model 1776-11</b> 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
<b>Model 1776-7</b> 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
<b>Model 1777-11</b> 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
<b>Model 1777-7</b> Colonial Kettle™ 11 qt rethermalizer package with 7 qt (6.6 L) inset, cover with hinge, adaptor ring, soup cards, and soup'r clip							
72543	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	230 AC	900	4.0	UK	1

INT'L ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
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
72622	Model 1001 Soup package with warmer, adaptor plate, two each of 7 qt (6.6 L) insets, hinged covers, 4 oz (118.3 ml) ladles	230 AC	700	3.0	Schuko	1
<b>OPTIONAL COLOR SELECTIONS — SPECIAL ORDER ONLY</b>						
72625	Model 1001 Warmer with black exterior	230 AC	700	3.0	Schuko	1
72626	Model 1001 Warmer with white exterior	230 AC	700	3.0	Schuko	1

INT'L ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
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

INT'L ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72517	Model HS-7, 7 qt (6.6 L) unit only	10⅞ 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 cover (47488)	10⅞ 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 cover (47490)	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1

INT'L ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
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



# Fabricator Components



## Complete Fabricator Solutions

Full line of component parts for the foodservice industry.



## Cayenne® Heat Strips

Cayenne heat strips provide the largest heat zone in the industry - 33% larger than our competitors - with an adjustable reflector design that allows for more usable space. Finish your display with the unique design and color only offered in Vollrath NSF breathguards.



## Display Cabinets

Display Cabinets can be used as a drop-in or as a freestanding countertop unit, in refrigerated or heated versions. Combine with other Fabricator Components, Countertop Equipment, and Smallwares to create the ultimate merchandising lineup.

## Vollrath “Green” Facts for Equipment:



Cayenne® Heat Strips increase warming area for a 33% larger “Food Safe” zone. This allows operators to order lower-wattage elements and use less energy.

Induction Ranges use cutting-edge technology, providing efficiencies of 84% or more. Approximately 40% more efficient than electric or gas ranges.

Vollrath Modular Drop-Ins utilize extra dense insulation to keep hot foods hot and cold foods cold while using less energy.

For more details on Vollrath’s green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)



## Modular Drop-Ins Distinctive Energy-Efficient Design

- Standardized cutout dimensions for installation flexibility
- Six-foot power cord and flexible control conduit
- High-density insulation
- Deep drawn 300 series stainless steel wells are 6 $\frac{3}{8}$ " (16.2 cm) deep
- Cord and plug configuration minimizes need for electrician
- Adjustable mounting clips
- Auto-fill option available
- Detachable control unit for remote mounting
- Drain with ball valve standard (on one well models)
- Individual drain shut-offs standard (on 2 through 6 well modules)
- Manifold drain option (on 2 through 6 well modules)
- Infinite or thermostatic control (on 1 through 6 well modules)
- NSF4 listed
- Full 1-year parts and labor guarantee
- 5-year compressor warranty on refrigerated models



SEE MORE AT  
vollrathuniversity.com

**300 series stainless steel for corrosion resistance, longevity, and efficient cleaning**

**Drip-free flange contains moisture and spills to prevent food contamination**



**Unique energy-efficient design offers superior performance**

**Multiple wattages available**

**Lower wattage option uses smaller circuit and reduces operation costs**

**Pre-assembled cord and plug configuration eliminates need for electrician and reduces costs and installation time**

**Multiple well configurations available – refer to selection tables**

**Zero clearance for flexibility in installation**

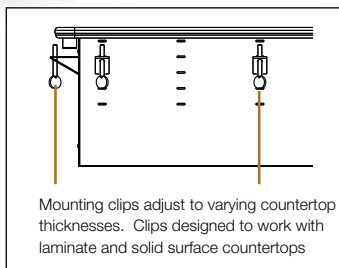
**Full perimeter gasket provided with all units**

**Galvanized steel on side panels**

**4' flexible control conduit**

**Standard individual well drain or optional manifold drain offers flexibility in cleaning and operation**

**Detachable control unit for flexibility when mounting controls**

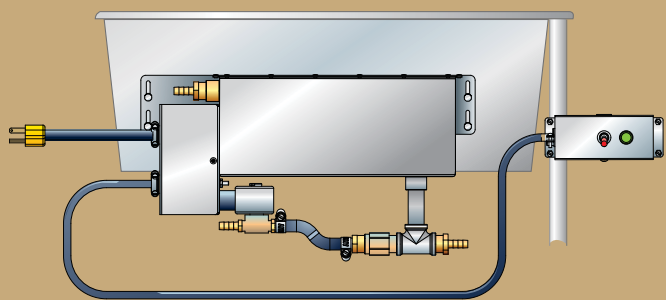


**Drop-In Retractable Dripless Chafers**

See Page 9-19

## Auto-fill Option/ Accessory (26806)

- Eliminates the need to monitor well and add water – reducing labor and operating costs

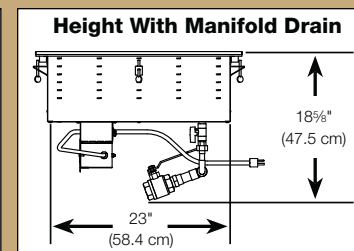
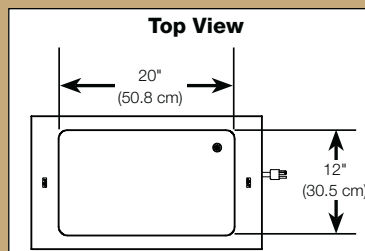
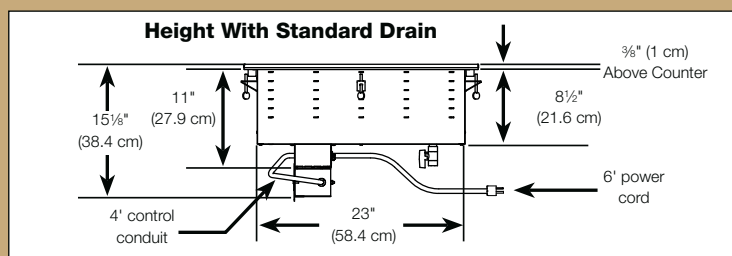


SEE MORE AT  
vollrathco.com

for features and specifications

## Hot Well Dimensions

- Opening cutout – must have  $\frac{7}{8}$ " (2.22 cm) corner radius



## Hot/Cold Drop-Ins

### Introducing Two Units in One for the ultimate in convenient serving



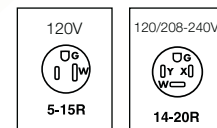
#### Standard Features:

- Vollrath's versatile hot/cold drop-in unit gives you the ultimate in convenient serving options
- Top and bottom mount design
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- The well meets NSF7 standards in cold operation and NSF4 standards when using moist heat
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- Top and seamless well is 18-gauge 300 series stainless steel
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior side walls of the well for maximum cooling
- Thermostatic hot control
- One year parts and labor warranty – additional four years on compressor



3667101D

Receptacles



ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	AMPS REFRIGERATION/HEATING	PLUG	CASE LOT
3667101D	1 Well drop-in	18 $\frac{1}{16}$ x 26 (45.9 x 66)	17 $\frac{1}{16}$ x 25 $\frac{1}{4}$ (44 x 66.1)	120	5 / 5.2	5-15P	1
3667102D	1 Well drop-in	18 $\frac{1}{16}$ x 26 (45.9 x 66)	17 $\frac{1}{16}$ x 25 $\frac{1}{4}$ (44 x 66.1)	120/208-240	5 / 2.3-2.6	14-20P	1
3667101U	1 Well bottom mount	16 $\frac{7}{8}$ x 25 $\frac{1}{2}$ (52.9 x 63.8)	N/A	120	5 / 5.2	5-15P	1
3667102U	1 Well bottom mount	16 $\frac{7}{8}$ x 25 $\frac{1}{2}$ (52.9 x 63.8)	N/A	120/208-240	5 / 2.3-2.6	14-20P	1

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Install the New Hot/Cold Drop-ins in these popular series.



V-Class Series Serving Line, see page 5-5

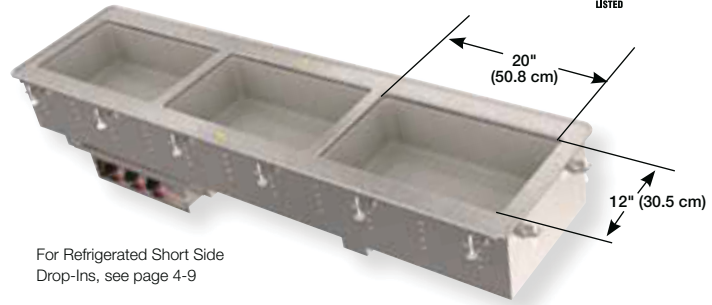


Milestone™ Serving Line, see page 5-7

See Vollrath's full line of mobile serving equipment on pages 5-1 to 5-48

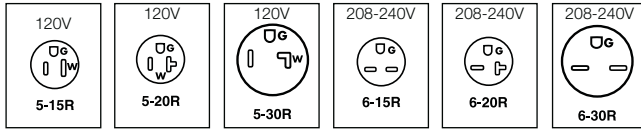
## Short Side Hot Drop-Ins

- Short side drop-ins turn full size pans sideways for a more narrow presentation and easy reach
- Ideal for when you pull food forward or are tight on counter space depth



For Refrigerated Short Side Drop-Ins, see page 4-9

Receptacles



1000W PER WELL	1000W VOLTAGE	1000W AMPS	1000W PLUG	625W PER WELL	625 VOLTAGE	625W AMPS	6250W PLUG	CONTROL	DRAIN
<b>TWO WELL: OVERALL DIMENSIONS: 45½" X 18" (115.4 X 45.8 CM) – CUTOUT DIMENSIONS: 44⅞" X 17¼" (113.4 X 43.9 CM)①</b>									
36646	208-240	7.2 - 8.3	6-15P	36640	120	10.4	5-15P	Thermostatic	Standard
3664620	208-240	7.2 - 8.3	6-15P	3664020	120	10.4	5-15P	Thermostatic	Manifold
3664630	208-240	7.2 - 8.3	6-15P	3664030	120	10.4	5-15P	Thermostatic	Manifold & Auto-Fill
36647	208-240	7.2 - 8.3	6-15P	36641	120	10.4	5-15P	Infinite	Standard
3664720	208-240	7.2 - 8.3	6-15P	3664120	120	10.4	5-15P	Infinite	Manifold
3664730	208-240	7.2 - 8.3	6-15P	3664130	120	10.4	5-15P	Infinite	Manifold & Auto-Fill
<b>THREE WELL: OVERALL DIMENSIONS: 66⅞" X 18" (169.8 X 45.8 CM) – CUTOUT DIMENSIONS: 66⅞" X 17¼" (167.9 X 43.9 CM)①</b>									
36648	208-240	10.8 - 12.5	6-20P	36642	120	15.6	5-20P	Thermostatic	Standard
3664820	208-240	10.8 - 12.5	6-20P	3664220	120	15.6	5-20P	Thermostatic	Manifold
3664830	208-240	10.8 - 12.5	6-20P	3664230	120	15.6	5-20P	Thermostatic	Manifold & Auto-Fill
36649	208-240	10.8 - 12.5	6-20P	36643	120	15.6	5-20P	Infinite	Standard
3664920	208-240	10.8 - 12.5	6-20P	3664320	120	15.6	5-20P	Infinite	Manifold
3664930	208-240	10.8 - 12.5	6-20P	3664330	120	15.6	5-20P	Infinite	Manifold & Auto-Fill
<b>FOUR WELL OVERALL DIMENSIONS: 88⅞" X 18" (224.2 X 45.8 CM) – CUTOUT DIMENSIONS: 87⅞" X 17¼" (222.3 X 43.9 CM)①</b>									
36650	208-240	14.4 - 16.7	6-30P	36644	120	20.8	5-30P	Thermostatic	Standard
3665020	208-240	14.4 - 16.7	6-30P	3664420	120	20.8	5-30P	Thermostatic	Manifold
3665030	208-240	14.4 - 16.7	6-30P	3664430	120	20.8	5-30P	Thermostatic	Manifold & Auto-Fill
36651	208-240	14.4 - 16.7	6-30P	36645	120	20.8	5-30P	Infinite	Standard
3665120	208-240	14.4 - 16.7	6-30P	3664520	120	20.8	5-30P	Infinite	Manifold
3665130	208-240	14.4 - 16.7	6-30P	3664530	120	20.8	5-30P	Infinite	Manifold & Auto-Fill

① With ⅞" (2.2 cm) corner radius

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Bain Marie Hot Drop-Ins<sup>①②</sup>

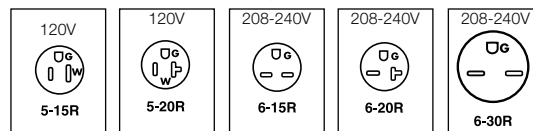
- Open design allows use of templates
- Thermostat controls temperature accurately and maintains steam for safe food warming
- Dripless design helps prevent condensation on counter – keeping counters clean
- Deep stainless well holds up to 6" deep food pans
- Holds standard steam table pans
- Well depth: 6⅝" (16.8 cm)



**Note: Modular Drop-Ins cannot be cancelled or returned.**



Receptacles



DESCRIPTION	WATTS	120V ITEM	AMPS	PLUG	208V ITEM	AMPS	PLUG	240V ITEM	AMPS	PLUG	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS IN (CM)	"D" INTERIOR LENGTH IN (CM)
Two-pan	1250	36500	10.4	5-15P	36501208	6	6-15P	36501240	5.2	6-15P	29 x 26 (73.7 x 66)	27¾ x 24¾ (70.5 x 62.9)	24¾ (62.9)
Three-pan	1875	36502	15.6	5-20P	36503208	9	6-15P	36503240	7.8	6-15P	41½ x 26 (105.4 x 66)	41 x 24¾ (104.1 x 62.9)	37½ (95.3)
Four-pan	2500	—	—	—	36504208	12	6-20P	36504240	10.4	6-15P	54¾ x 26 (139.1 x 66)	54¼ x 24¾ (137.8 x 62.9)	50¼ (127.6)
Five-pan	3125	—	—	—	36505208	15	6-20P	36505240	13	6-20P	68 x 26 (172.7 x 66)	67½ x 24¾ (171.5 x 62.9)	63 (160)
Six-pan	3750	—	—	—	36506208	18	6-30P	36506240	15.6	6-20P	81¼ x 26 (206.4 x 66)	80¾ x 24¾ (205.1 x 62.9)	75¾ (192.4)

① With ⅞" (2.2 cm) corner radius

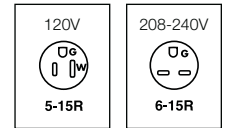
② Designed for warming food pans only—not for use as a rethermalizing water vessel

## One Well Hot Modules

- Overall dimensions: 15" x 26" (38 x 66 cm)
- Cutout dimensions: 14 1/4" x 25 1/4" (36.2 x 64.1 cm)
  - with 7/8" (2.2 cm) corner radius



Receptacles



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625 VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL <sup>①</sup>	1000W PLUG	625W PLUG
3646601	120	8.3	36466	120	5.2	Infinite	Standard	—	5-15P	5-15P
3646661	120	8.3	3646660	120	5.2	Infinite	Manifold	Yes	5-15P	5-15P
3646611	120	8.3	3646610	120	5.2	Thermostatic	Standard	—	5-15P	5-15P
3646681	120	8.3	3646680	120	5.2	Thermostatic	Manifold	Yes	5-15P	5-15P
			36467	208	3.0	Infinite	Standard	—		6-15P
			3646760	208	3.0	Infinite	Manifold	Yes		6-15P
			3646710	208	3.0	Thermostatic	Standard	—		6-15P
			3646780	208	3.0	Thermostatic	Manifold	Yes		6-15P
3646701	208-240	3.6 - 4.2				Infinite	Standard	—	6-15P	
3646761	208-240	3.6 - 4.2				Infinite	Manifold	Yes	6-15P	
3646711	208-240	3.6 - 4.2				Thermostatic	Standard	—	6-15P	
3646781	208-240	3.6 - 4.2				Thermostatic	Manifold	Yes	6-15P	
			36471	240	2.6	Infinite	Standard	—		6-15P
			3647160	240	2.6	Infinite	Manifold	Yes		6-15P
			3647110	240	2.6	Thermostatic	Standard	—		6-15P
			3647180	240	2.6	Thermostatic	Manifold	Yes		6-15P

See Page 4-3 for additional dimensions ① See Page 4-3 for auto-fill information

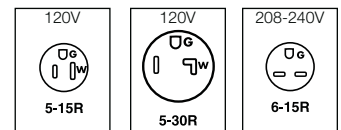
**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Two Well Hot Modules

- Overall dimensions: 28 1/4" x 26" (71.8 x 66 cm)
- Cutout dimensions: 27 1/2" x 25 1/4" (69.9 x 64.1 cm)
  - with 7/8" (2.2 cm) corner radius



Receptacles



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL <sup>①</sup>	1000W PLUG	625W PLUG	TWO WELL BASE COMPATIBLE BREATH GUARD ITEMS
3639901	120	16.7	36399	120	10.4	Infinite	Standard	—	5-30P	5-15P	To designate an NSF Breath Guard item add an <b>N</b> prefix to the base item number  Double-Sided Buffet (PB89285, CB98663, GB98400)  Single-Sided Buffet with Top Shelf (PB89280, CB98662, GB98405)  Single-Sided Buffet (PB89270, CB98661, GB98410)  Cafeteria with Top Shelf (PB89265, CB98660, GB98415)  Vertical (PB89260)  For more information on Breath Guards see pages 4-23 through 4-28
3639951	120	16.7	3639950	120	10.4	Infinite	Manifold	—	5-30P	5-15P	
3639961	120	16.7	3639960	120	10.4	Infinite	Manifold	Yes	5-30P	5-15P	
3639911	120	16.7	3639910	120	10.4	Thermostatic	Standard	—	5-30P	5-15P	
3639971	120	16.7	3639970	120	10.4	Thermostatic	Manifold	—	5-30P	5-15P	
3639981	120	16.7	3639980	120	10.4	Thermostatic	Manifold	Yes	5-30P	5-15P	
			36400	208	6.0	Infinite	Standard	—		6-15P	
			3640050	208	6.0	Infinite	Manifold	—		6-15P	
			3640060	208	6.0	Infinite	Manifold	Yes		6-15P	
			3640010	208	6.0	Thermostatic	Standard	—		6-15P	
			3640070	208	6.0	Thermostatic	Manifold	—		6-15P	
			3640080	208	6.0	Thermostatic	Manifold	Yes		6-15P	
3640001	208-240	7.2 - 8.3				Infinite	Standard	—	6-15P		
3640051	208-240	7.2 - 8.3				Infinite	Manifold	—	6-15P		
3640061	208-240	7.2 - 8.3				Infinite	Manifold	Yes	6-15P		
3640011	208-240	7.2 - 8.3				Thermostatic	Standard	—	6-15P		
3640071	208-240	7.2 - 8.3				Thermostatic	Manifold	—	6-15P		
3640081	208-240	7.2 - 8.3				Thermostatic	Manifold	Yes	6-15P		
			36472	240	5.2	Infinite	Standard	—		6-15P	
			3647250	240	5.2	Infinite	Manifold	—		6-15P	
			3647260	240	5.2	Infinite	Manifold	Yes		6-15P	
			3647210	240	5.2	Thermostatic	Standard	—		6-15P	
			3647270	240	5.2	Thermostatic	Manifold	—		6-15P	
			3647280	240	5.2	Thermostatic	Manifold	Yes		6-15P	

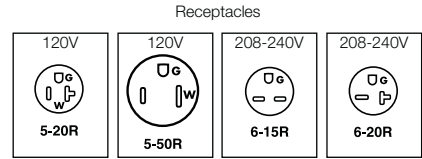
See Page 4-3 for additional dimensions ① See Page 4-3 for auto-fill information

**Note: Modular Drop-Ins cannot be cancelled or returned.**



## Three Well Hot Modules

- Overall dimensions: 41½" x 26" (105.4 x 66 cm)
- Cutout dimensions: 40¾" x 25¼" (103.5 x 64.1 cm)
  - with ⅞" (2.2 cm) corner radius



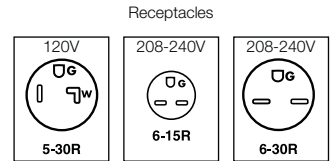
1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL.①	1000W PLUG	625W PLUG	THREE WELL BASE COMPATIBLE BREATH GUARD ITEMS
3640401	120	25	36404	120	15.6	Infinite	Standard	—	5-50P	5-20P	To designate an NSF Breath Guard item add an <b>N</b> prefix to the base item number  Double-Sided Buffet (PB89286, CB98637, GB98401)  Single-Sided Buffet with Top Shelf (PB89281, CB98651, GB98406)  Single-Sided Buffet (PB89271, CB98633, GB98411)  Cafeteria with Top Shelf (PB89266, CB98650, GB98416)  Vertical (PB89261)  For more information on Breath Guards see pages 4-23 through 4-28
3640451	120	25	3640450	120	15.6	Infinite	Manifold	—	5-50P	5-20P	
3640461	120	25	3640460	120	15.6	Infinite	Manifold	Yes	5-50P	5-20P	
3640411	120	25	3640410	120	15.6	Thermostatic	Standard	—	5-50P	5-20P	
3640471	120	25	3640470	120	15.6	Thermostatic	Manifold	—	5-50P	5-20P	
3640481	120	25	3640480	120	15.6	Thermostatic	Manifold	Yes	5-50P	5-20P	
			36405	208	9.0	Infinite	Standard	—		6-15P	
			3640550	208	9.0	Infinite	Manifold	—		6-15P	
			3640560	208	9.0	Infinite	Manifold	Yes		6-15P	
			3640510	208	9.0	Thermostatic	Standard	—		6-15P	
			3640570	208	9.0	Thermostatic	Manifold	—		6-15P	
			3640580	208	9.0	Thermostatic	Manifold	Yes		6-15P	
3640501	208-240	10.8 - 12.5				Infinite	Standard	—	6-20P		
3640551	208-240	10.8 - 12.5				Infinite	Manifold	—	6-20P		
3640561	208-240	10.8 - 12.5				Infinite	Manifold	Yes	6-20P		
3640511	208-240	10.8 - 12.5				Thermostatic	Standard	—	6-20P		
3640571	208-240	10.8 - 12.5				Thermostatic	Manifold	—	6-20P		
3640581	208-240	10.8 - 12.5				Thermostatic	Manifold	Yes	6-20P		
			36473	240	7.8	Infinite	Standard	—		6-15P	
			3647350	240	7.8	Infinite	Manifold	—		6-15P	
			3647360	240	7.8	Infinite	Manifold	Yes		6-15P	
			3647310	240	7.8	Thermostatic	Standard	—		6-15P	
			3647370	240	7.8	Thermostatic	Manifold	—		6-15P	
			3647380	240	7.8	Thermostatic	Manifold	Yes		6-15P	

See Page 4-3 for additional dimensions ① See Page 4-3 for auto-fill information

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Four Well Hot Modules

- Overall dimensions: 54¾" x 26" (139.1 x 66 cm)
- Cutout dimensions: 54" x 25¼" (137.2 x 64.1 cm)
  - with ⅞" (2.2 cm) corner radius



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL.①	1000W PLUG	625W PLUG	FOUR WELL BASE COMPATIBLE BREATH GUARD ITEMS
			36406	120	20.8	Infinite	Standard	—		5-30P	To designate an NSF Breath Guard item add an <b>N</b> prefix to the base item number  Double-Sided Buffet (PB89287, CB98638, GB98402)  Single-Sided Buffet with Top Shelf (PB89282, CB98652, GB98407)  Single-Sided Buffet (PB89272, CB98634, GB98412)  Cafeteria with Top Shelf (PB89267, CB98626, GB98417)  Vertical (PB89262)  For more information on Breath Guards see pages 4-23 through 4-28
			3640650	120	20.8	Infinite	Manifold	—		5-30P	
			3640660	120	20.8	Infinite	Manifold	Yes		5-30P	
			3640610	120	20.8	Thermostatic	Standard	—		5-30P	
			3640670	120	20.8	Thermostatic	Manifold	—		5-30P	
			3640680	120	20.8	Thermostatic	Manifold	Yes		5-30P	
			36407	208	12.0	Infinite	Standard	—		6-15P	
			3640750	208	12.0	Infinite	Manifold	—		6-15P	
			3640760	208	12.0	Infinite	Manifold	Yes		6-15P	
			3640710	208	12.0	Thermostatic	Standard	—		6-15P	
			3640770	208	12.0	Thermostatic	Manifold	—		6-15P	
			3640780	208	12.0	Thermostatic	Manifold	Yes		6-15P	
3640701	208-240	14.4 - 16.7				Infinite	Standard	—	6-30P		
3640751	208-240	14.4 - 16.7				Infinite	Manifold	—	6-30P		
3640761	208-240	14.4 - 16.7				Infinite	Manifold	Yes	6-30P		
3640711	208-240	14.4 - 16.7				Thermostatic	Standard	—	6-30P		
3640771	208-240	14.4 - 16.7				Thermostatic	Manifold	—	6-30P		
3640781	208-240	14.4 - 16.7				Thermostatic	Manifold	Yes	6-30P		
			36474	240	10.4	Infinite	Standard	—		6-15P	
			3647450	240	10.4	Infinite	Manifold	—		6-15P	
			3647460	240	10.4	Infinite	Manifold	Yes		6-15P	
			3647410	240	10.4	Thermostatic	Standard	—		6-15P	
			3647470	240	10.4	Thermostatic	Manifold	—		6-15P	
			3647480	240	10.4	Thermostatic	Manifold	Yes		6-15P	

See Page 4-3 for additional dimensions ① See Page 4-3 for auto-fill information

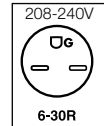
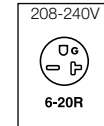
**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Five Well Hot Modules

- Overall dimensions: 68" x 26" (172.7 x 66 cm)
- Cutout dimensions:  
67¼" x 25¼" (170.8 x 64.1 cm)  
- with 7/8" (2.2 cm) corner radius



Receptacles



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL <sup>①</sup>	1000W PLUG	625W PLUG	FIVE WELL BASE COMPATIBLE BREATH GUARD ITEMS
			<b>36408</b>	208	15.0	Infinite	Standard	—		6-20P	To designate an NSF Breath Guard item add an <b>N</b> prefix to the base item number  Double-Sided Buffet ( <b>PB89288</b> , <b>CB98639</b> , <b>GB98403</b> )  Single-Sided Buffet with Top Shelf ( <b>PB89283</b> , <b>CB98653</b> , <b>GB98408</b> )  Single-Sided Buffet ( <b>PB89273</b> , <b>CB98635</b> , <b>GB98413</b> )  Cafeteria with Top Shelf ( <b>PB89268</b> , <b>CB98627</b> , <b>GB98418</b> )  Vertical ( <b>PB89263</b> )  For more information on Breath Guards see pages 4-21 through 4-24
			<b>3640850</b>	208	15.0	Infinite	Manifold	—		6-20P	
			<b>3640860</b>	208	15.0	Infinite	Manifold	Yes		6-20P	
			<b>3640810</b>	208	15.0	Thermostatic	Standard	—		6-20P	
			<b>3640870</b>	208	15.0	Thermostatic	Manifold	—		6-20P	
			<b>3640880</b>	208	15.0	Thermostatic	Manifold	Yes		6-20P	
<b>3640801</b>	208-240	18 - 20.8				Infinite	Standard	—	6-30P		
<b>3640851</b>	208-240	18 - 20.8				Infinite	Manifold	—	6-30P		
<b>3640861</b>	208-240	18 - 20.8				Infinite	Manifold	Yes	6-30P		
<b>3640811</b>	208-240	18 - 20.8				Thermostatic	Standard	—	6-30P		
<b>3640871</b>	208-240	18 - 20.8				Thermostatic	Manifold	—	6-30P		
<b>3640881</b>	208-240	18 - 20.8				Thermostatic	Manifold	Yes	6-30P		
			<b>36475</b>	240	13.0	Infinite	Standard	—		6-20P	
			<b>3647550</b>	240	13.0	Infinite	Manifold	—		6-20P	
			<b>3647560</b>	240	13.0	Infinite	Manifold	Yes		6-20P	
			<b>3647510</b>	240	13.0	Thermostatic	Standard	—		6-20P	
			<b>3647570</b>	240	13.0	Thermostatic	Manifold	—		6-20P	
			<b>3647580</b>	240	13.0	Thermostatic	Manifold	Yes		6-20P	

See Page 4-3 for additional dimensions ① See Page 4-3 for auto-fill information

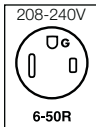
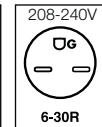
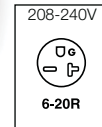
**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Six Well Hot Modules

- Overall dimensions:  
81¼" x 26" (206.4 x 66 cm)
- Cutout dimensions:  
80½" x 25¼" (204.5 x 64.1 cm)  
- with 7/8" (2.2 cm) corner radius



Receptacles



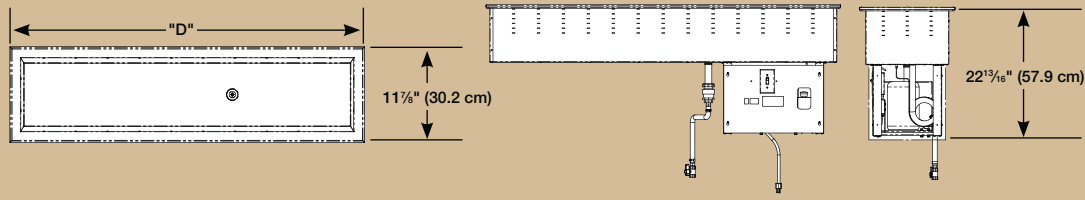
1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL <sup>①</sup>	1000W PLUG	625W PLUG	SIX WELL BASE COMPATIBLE BREATH GUARD ITEMS
			<b>36409</b>	208	18.0	Infinite	Standard	—		6-30P	To designate an NSF breath guard item add an <b>N</b> prefix to the base item number  Double-Sided Buffet ( <b>PB89289</b> , <b>CB98640</b> , <b>GB98404</b> )  Single-Sided Buffet with Top Shelf ( <b>PB89284</b> , <b>CB98654</b> , <b>GB98409</b> )  Single-Sided Buffet ( <b>PB89274</b> , <b>CB98636</b> , <b>GB98414</b> )  Cafeteria with Top Shelf ( <b>PB89269</b> , <b>CB98628</b> , <b>GB98419</b> )  Vertical ( <b>PB89264</b> )  For more information on Breath Guards see pages 4-21 through 4-24
			<b>3640950</b>	208	18.0	Infinite	Manifold	—		6-30P	
			<b>3640960</b>	208	18.0	Infinite	Manifold	Yes		6-30P	
			<b>3640910</b>	208	18.0	Thermostatic	Standard	—		6-30P	
			<b>3640970</b>	208	18.0	Thermostatic	Manifold	—		6-30P	
			<b>3640980</b>	208	18.0	Thermostatic	Manifold	Yes		6-30P	
<b>3640901</b>	208-240	21.6 - 25				Infinite	Standard	—	6-50P		
<b>3640951</b>	208-240	21.6 - 25				Infinite	Manifold	—	6-50P		
<b>3640961</b>	208-240	21.6 - 25				Infinite	Manifold	Yes	6-50P		
<b>3640911</b>	208-240	21.6 - 25				Thermostatic	Standard	—	6-50P		
<b>3640971</b>	208-240	21.6 - 25				Thermostatic	Manifold	—	6-50P		
<b>3640981</b>	208-240	21.6 - 25				Thermostatic	Manifold	Yes	6-50P		
			<b>36476</b>	240	15.6	Infinite	Standard	—		6-20P	
			<b>3647650</b>	240	15.6	Infinite	Manifold	—		6-20P	
			<b>3647660</b>	240	15.6	Infinite	Manifold	Yes		6-20P	
			<b>3647610</b>	240	15.6	Thermostatic	Standard	—		6-20P	
			<b>3647670</b>	240	15.6	Thermostatic	Manifold	—		6-20P	
			<b>3647680</b>	240	15.6	Thermostatic	Manifold	Yes		6-20P	

See Page 4-3 for additional dimensions ① See Page 4-3 for auto-fill information

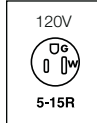
**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Refrigerated Short Side Drop-Ins

- Thick polyurethane foam insulation
- 3" (7.6 cm) recessed shoulder for NSF7 units
- Display well 6<sup>5</sup>/<sub>8</sub>" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours — for best performance, stainless steel containers are recommended



Receptacles



STANDARD ITEM	DESCRIPTION	OVERALL DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS <sup>①</sup> IN (CM)	INTERIOR LENGTH IN (CM)	DISPLAY AREA IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
<b>REFRIGERATED SHORT SIDE DROP-INS</b>									
36652	Two-pan	45 <sup>7</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> x 22 <sup>1</sup> / <sub>16</sub> (115.4 x 45.9 x 58)	44 <sup>1</sup> / <sub>16</sub> x 17 <sup>9</sup> / <sub>16</sub> (113.5 x 44)	40 <sup>3</sup> / <sub>4</sub> (103.5)	40 <sup>3</sup> / <sub>4</sub> x 11 <sup>7</sup> / <sub>8</sub> (103.5 x 30.2)	1/4 hp	120	4.9	5-15P
36655	Three-pan	66 <sup>7</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> x 22 <sup>1</sup> / <sub>16</sub> (170 x 45.9 x 58)	66 <sup>1</sup> / <sub>8</sub> x 17 <sup>5</sup> / <sub>16</sub> (168 x 44)	61 <sup>1</sup> / <sub>2</sub> (156.2)	61 <sup>1</sup> / <sub>2</sub> x 11 <sup>7</sup> / <sub>8</sub> (156.2 x 30.2)	1/4 hp	120	4.9	5-15P
36658	Four-pan	88 <sup>9</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> x 22 <sup>1</sup> / <sub>16</sub> (224.3 x 45.9 x 58)	87 <sup>9</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>16</sub> (222.4 x 44)	82 <sup>1</sup> / <sub>4</sub> (209)	82 <sup>1</sup> / <sub>4</sub> x 11 <sup>7</sup> / <sub>8</sub> (209 x 30.2)	1/3 hp	120	4.9	5-15P
<b>NSF7 REFRIGERATED SHORT SIDE DROP-INS</b>									
36653	Two-pan	45 <sup>7</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>4</sub> (115.4 x 45.9 x 61.3)	44 <sup>1</sup> / <sub>16</sub> x 17 <sup>9</sup> / <sub>16</sub> (113.5 x 44)	40 <sup>3</sup> / <sub>4</sub> (103.5)	40 <sup>3</sup> / <sub>4</sub> x 11 <sup>7</sup> / <sub>8</sub> (103.5 x 30.2)	1/4 hp	120	4.9	5-15P
36656	Three-pan	66 <sup>13</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>4</sub> (169.7 x 45.9 x 61.3)	66 <sup>1</sup> / <sub>8</sub> x 17 <sup>5</sup> / <sub>16</sub> (168 x 44)	61 <sup>1</sup> / <sub>2</sub> (156.2)	61 <sup>1</sup> / <sub>2</sub> x 11 <sup>7</sup> / <sub>8</sub> (156.2 x 30.2)	1/4 hp	120	4.9	5-15P
36659	Four-pan	88 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>4</sub> (224.2 x 45.9 x 61.3)	87 <sup>9</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>16</sub> (222.3 x 44)	82 <sup>1</sup> / <sub>4</sub> (209)	82 <sup>1</sup> / <sub>4</sub> x 11 <sup>7</sup> / <sub>8</sub> (209 x 30.2)	1/2 hp	120	4.9	5-15P

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Non-Refrigerated Short Side Cold Pans

- 18-8 stainless steel construction
- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Full perimeter drip edge contains spills and condensation
- 1" (2.5 cm) integrated drain standard
- Narrow space-saving design
- Sized for standard steam table pan sizes
- Drain plug included



For additional Non-Refrigerated Cold Well Drop-Ins, see page 4-11



NON-REFRIGERATED	PANS	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS <sup>①</sup> IN (CM)	CASE LOT
36654	Two	45.42 x 18 (115.36 x 45.79)	44.67 x 17.25 (114.36 x 43.81)	1
36657	Three	66.84 x 18 (169.77 x 45.79)	66.09 x 17.25 (167.87 x 43.81)	1
36660	Four	88.27 x 18 (224.2 x 45.79)	87.52 x 17.25 (222.3 x 43.81)	1

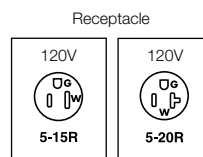
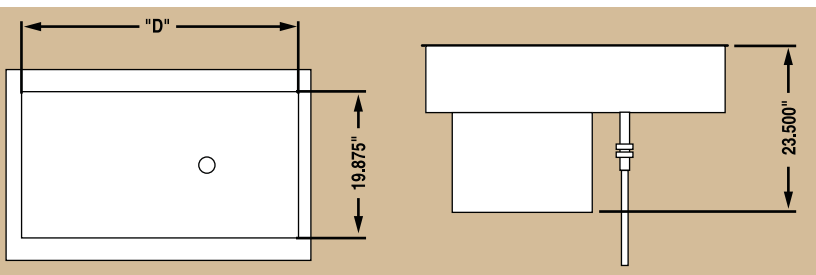
① With 3/8" (2.2 cm) corner radius

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## NSF7 Refrigerated Cold Pans



- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6<sup>5</sup>/<sub>8</sub>" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours—for best performance, stainless steel containers are recommended



Remote units available but not shown, please reference spec sheet. Remote units do not include compressor

STANDARD ITEM	REMOTE ITEM ②	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS ① IN (CM)	"D" INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36456	36456R	One-pan	18 x 26 (45.7 x 66)	17 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (43.8 x 64.1)	12 (30.5)	1/5 hp	120	3.8	5-15P
36429	36429R	Two-pan	29 x 26 (73.7 x 66)	28 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (71.8 x 64.1)	24 <sup>3</sup> / <sub>4</sub> (62.9)	1/4 hp	120	4.9	5-15P
36430	36430R	Three-pan	41 <sup>1</sup> / <sub>2</sub> x 26 (105.4 x 66)	40 <sup>3</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (103.5 x 64.1)	37 <sup>1</sup> / <sub>2</sub> (95.3)	1/4 hp	120	4.9	5-15P
36434	36434R	Four-pan	54 <sup>3</sup> / <sub>4</sub> x 26 (139.1 x 66)	54 x 25 <sup>1</sup> / <sub>4</sub> (137.2 x 64.1)	50 <sup>1</sup> / <sub>4</sub> (127.6)	1/3 hp	120	7.2	5-15P
36436	36436R	Five-pan	68 x 26 (172.7 x 66)	67 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (170.8 x 64.1)	63 (160)	1/2 hp	120	11.0	5-20P
36438	36438R	Six-pan	81 <sup>1</sup> / <sub>4</sub> x 26 (206.4 x 66)	80 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>4</sub> (204.5 x 64.1)	75 <sup>3</sup> / <sub>4</sub> (192.4)	1/2 hp	120	11.0	5-20P

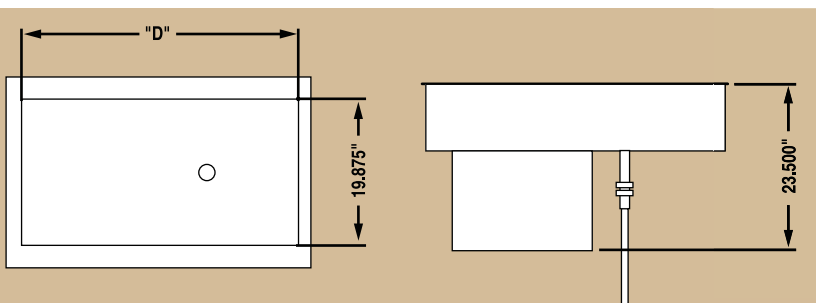
For compatible breath guard items see pages 4-21 through 4-24

① With 7/8" (2.2 cm) corner radius ② Accessories available for remote installation

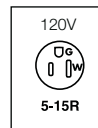
**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Standard Refrigerated Cold Pan

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours—for best performance, stainless steel containers are recommended



Receptacle



Remote units available but not shown, please reference spec sheet. Remote units do not include compressor

STANDARD ITEM	REMOTE ITEM ②	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS ① IN (CM)	"D" INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36490	36490R	One-pan	15 x 26 (38.1 x 66)	14 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (36.2 x 64.1)	12 (30.4)	1/5 hp	120	3.8	5-15P
36441	36441R	Two-pan	29 x 26 (73.7 x 66)	28 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (71.8 x 64.1)	24 <sup>3</sup> / <sub>4</sub> (62.9)	1/5 hp	120	3.8	5-15P
36442	36442R	Three-pan	41 <sup>1</sup> / <sub>2</sub> x 26 (105.4 x 66)	40 <sup>3</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (103.5 x 64.1)	37 <sup>1</sup> / <sub>2</sub> (95.3)	1/5 hp	120	3.8	5-15P
36444	36444R	Four-pan	54 <sup>3</sup> / <sub>4</sub> x 26 (139.1 x 66)	54 x 25 <sup>1</sup> / <sub>4</sub> (137.2 x 64.1)	50 <sup>1</sup> / <sub>4</sub> (127.6)	1/4 hp	120	4.9	5-15P
36446	36446R	Five-pan	68 x 26 (172.7 x 66)	67 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (170.8 x 64.1)	63 (160)	1/4 hp	120	4.9	5-15P
36448	36448R	Six-pan	81 <sup>1</sup> / <sub>4</sub> x 26 (206.4 x 66)	80 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>4</sub> (204.5 x 64.1)	75 <sup>3</sup> / <sub>4</sub> (192.4)	1/3 hp	120	7.2	5-15P

For compatible breath guard items see pages 4-21 through 4-24

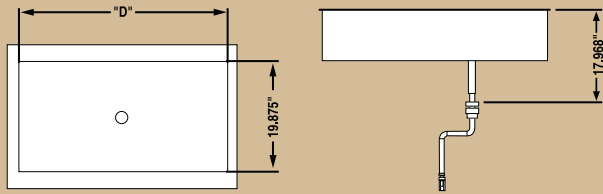
① With 7/8" (2.2 cm) corner radius ② Accessories available for remote installation

**Note: Modular Drop-Ins cannot be cancelled or returned.**



## Non-Refrigerated Cold Pans

- 18-8 stainless steel construction
- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Full perimeter drip edge contains spills and condensation
- 1" (2.5 cm) integrated drain standard
- Drain plug included



For compatible breath guard items see the cross reference chart below.

For Short Side Non-Refrigerated Cold Pans, see page 4-9.

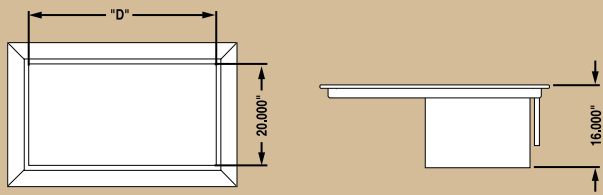
ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS <sup>①</sup> IN (CM)	"D" INTERIOR LENGTH IN (CM)	CASE LOT
36491	One-pan	15 x 26 (38.1 x 66)	14 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (36.2 x 64.1)	12 (30.4)	1
36450	Two-pan	29 x 26 (73.7 x 66)	28 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (71.8 x 64.1)	24 <sup>3</sup> / <sub>4</sub> (62.9)	1
36451	Three-pan	41 <sup>1</sup> / <sub>2</sub> x 26 (105.4 x 66)	40 <sup>3</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (103.5 x 64.1)	37 <sup>1</sup> / <sub>2</sub> (95.3)	1
36452	Four-pan	54 <sup>3</sup> / <sub>4</sub> x 26 (139.1 x 66)	54 x 25 <sup>1</sup> / <sub>4</sub> (137.2 x 64.1)	50 <sup>1</sup> / <sub>4</sub> (127.6)	1
36453	Five-pan	68 x 26 (172.7 x 66)	67 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (170.8 x 64.1)	63 (160)	1
36454	Six-pan	81 <sup>1</sup> / <sub>4</sub> x 26 (206.4 x 66)	80 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>4</sub> (204.5 x 64.1)	75 <sup>3</sup> / <sub>4</sub> (192.4)	1

① With 7/8" (2.2 cm) corner radius

**Note: Modular Drop-Ins cannot be cancelled or returned.**

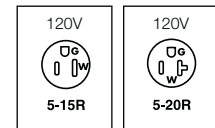
## Refrigerated Frost-Tops

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface



For compatible breath guard items see the cross reference chart below.

Receptacles



ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS <sup>①</sup> IN (CM)	"D" DISPLAY AREA LENGTH: IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG	CASE LOT
36419	Two-pan	28 <sup>1</sup> / <sub>4</sub> x 26 (71.8 x 66)	27 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>4</sub> (69.2 x 64.1)	22 <sup>1</sup> / <sub>4</sub> (56.5)	1/4 hp	120	4.9	5-15P	1
36420	Three-pan	41 <sup>1</sup> / <sub>2</sub> x 26 (105.4 x 66)	40 <sup>3</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (103.5 x 64.1)	35 <sup>1</sup> / <sub>2</sub> (90.2)	1/3 hp	120	5.9	5-15P	1
36424	Four-pan	54 <sup>3</sup> / <sub>4</sub> x 26 (139.1 x 66)	54 x 25 <sup>1</sup> / <sub>4</sub> (137.2 x 64.1)	48 <sup>3</sup> / <sub>4</sub> (123.8)	1/3 hp	120	5.9	5-15P	1
36426	Five-pan	68 x 26 (172.7 x 66)	67 <sup>1</sup> / <sub>4</sub> x 25 <sup>1</sup> / <sub>4</sub> (170.8 x 64.1)	62 (157.5)	1/2 hp	120	12.9	5-20P	1
36428	Six-pan	81 <sup>1</sup> / <sub>4</sub> x 26 (206.4 x 66)	80 <sup>1</sup> / <sub>2</sub> x 25 <sup>1</sup> / <sub>4</sub> (204.5 x 64.1)	75 <sup>1</sup> / <sub>4</sub> (190.5)	1/2 hp	120	12.9	5-20P	1

① With 7/8" (2.2 cm) corner radius

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Cold Pan and Frost Top Compatible Breath Guards

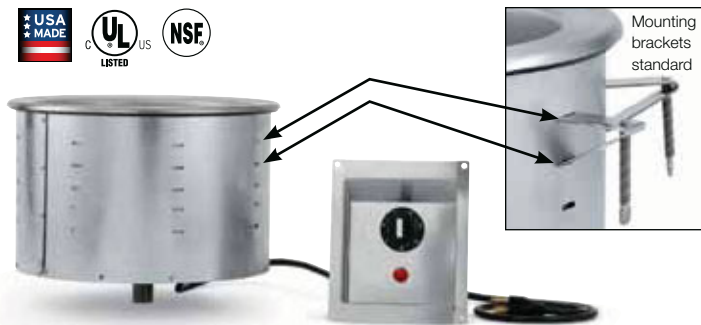
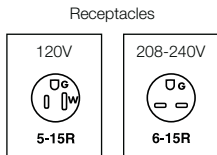
To designate an NSF Breath Guard item add an N prefix to the base item number

DESCRIPTION	DOUBLE SIDED BUFFET	SINGLE SIDED BUFFET WITH TOP SHELF	SINGLE SIDED BUFFET	CAFETERIA WITH TOP SHELF	VERTICAL
Two-Pan	PB89285, CB98663, GB98400	PB89280, CB98662, GB98405	PB89270, CB98661, GB98410	PB89265, CB98660, GB98415	PB89260
Three-Pan	PB89286, CB98637, GB98401	PB89281, CB98651, GB98406	PB89271, CB98633, GB98411	PB89266, CB98650, GB98416	PB89261
Four-Pan	PB89287, CB98638, GB98402	PB89282, CB98652, GB98407	PB89272, CB98634, GB98412	PB89267, CB98626, GB98417	PB89262
Five-Pan	PB89288, CB98639, GB98403	PB89283, CB98653, GB98408	PB89273, CB98635, GB98413	PB89268, CB98627, GB98418	PB89263
Six-Pan	PB89289, CB98640, GB98404	PB89284, CB98654, GB98409	PB89274, CB98636, GB98414	PB89269, CB98628, GB98419	PB89264

For more information on Breath Guards see pages 4-21 through 4-24

## Soup Well Modular Drop-Ins

- 6-foot (183 cm) power cord and 4-foot (122 cm) control cord
- Double wall construction
- Deep drawn stainless wells
- High-density glass fiber insulation
- 3/4" (1.9 cm) drain with ball valve shut-off
- Well height: 7 1/16" (19.5 cm)
- Auto-fill option available –see below
- **NSF4 listed**



INFINITE CONTROL ITEM	THERMOSTATIC CONTROL ITEM	HOLDS INSET SIZE	DIAMETER OVER FLANGE IN (CM)	DIAMETER CUTOUT IN (CM)	WELL OUTER DIAMETER IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
36462	3646210	7 1/4 qt (6.9 L)	11 3/16 (28.4)	10 9/16 (26.8)	10 5/16 (26.2)	720	120	6	5-15P	1
36464	3646410	11 qt (10.5 L)	12 13/16 (32.5)	12 1/4 (31.1)	12 (30.5)	720	120	6	5-15P	1
36463	3646310	7 1/4 qt (6.9 L)	11 3/16 (28.4)	10 9/16 (26.8)	10 5/16 (26.2)	720-960	208-240	3.5-4	6-15P	1
36465	3646510	11 qt (10.5 L)	12 13/16 (32.5)	12 1/4 (31.1)	12 (30.5)	720-960	208-240	3.5-4	6-15P	1

**Note: Modular Drop-Ins cannot be cancelled or returned.**

## Top-Mount Fabricator Well

- Designed for top-mount installation and requires hard wiring
- High-density glass fiber insulation allows use of 1000W elements
- Meets NSF4 performance standards
- Zero clearance for flexibility in installation
- Available for 120V, 208-240V power
- Beveled edge for easy cleaning
- Thermostatic control
- 4-foot flexible control cable
- Hard-wired input power connections



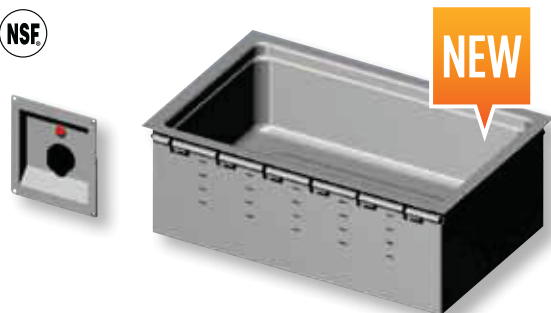
ITEM	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS <sup>①</sup> IN (CM)	WATTS	VOLTAGE	AMPS	CASE LOT
36368	15 x 23 (38.1 x 58.4)	13.75 x 21.75 (34.9 x 55.2)	1000	120	8.3	1
36369	15 x 23 (38.1 x 58.4)	13.75 x 21.75 (34.9 x 55.2)	750-1000	208-240	3.6 - 4.2	1

**Note: Modular Drop-Ins cannot be cancelled or returned.**

<sup>①</sup> With 7/8" (2.2 cm) corner radius

## Bottom-Mount Fabricator Well

- Designed for bottom mount installation and requires hard wiring
- Beveled edge for easy cleaning
- High-density glass fiber insulation allows use of 1000W element
- Thermostatic control
- Deep drawn well is 20-gauge 18-8 stainless steel
- Available for 120V, 208-240V power
- Meets NSF performance standards
- Well is 6 3/8" (16.2 cm) deep to allow use of full-size and fractional pans up to 6" (15.2 cm) deep while still providing moist heat
- Adaptor bars are recommended when using fractional pans
- Drop-in is supplied with stainless steel control panel for remote mounting of control
- Full one-year parts and labor warranty



ITEM	WELL <sup>①</sup>	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS <sup>②</sup> IN (CM)	REMOTE CONTROL LEADS IN (CM)	WATTS	VOLTAGE	AMPS	CASE LOT
36352	I	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	36" (91.4)	1000	120	8.3	1
36353	I	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	72" (182.9)	1000	120	8.3	1
36354	I	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	36" (91.4)	1000	208-240	3.6-4.2	1
36355	I	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	72" (182.9)	1000	208-240	3.6-4.2	1
36356	V	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	36" (91.4)	1000	120	8.3	1
36360	V	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	72" (182.9)	1000	120	8.3	1
36358	V	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	36" (91.4)	1000	208-240	3.6-4.2	1
36359	V	14 1/10 X 22 3/8 (35.8 X 56.2)	6 3/4 X 6 1/4 (17.1 X 15.9)	72" (182.9)	1000	208-240	3.6-4.2	1

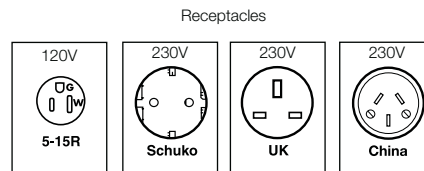
**Note: Modular Drop-Ins cannot be cancelled or returned.**

<sup>①</sup>Contact Vollrath for counter flange dimensions

<sup>②</sup>With 7/8" (2.2 cm) corner radius

## Mirage® Drop-In Induction Ranges

- Designed for light commercial sauté and warming stations
- Cutting-edge dial control with high-speed power and temperature level adjustment — includes 1-180 minute timer function
- Bright LED digital readout is easy to see
- Temperature memory — powers up to the last used temperature setting
- Compact, no maintenance
- Smart component placement means cord and fans are located under the top case assembly, improving appearance
- Tough stainless steel case with 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- 6' (183 cm) cord and plug
- 3' (91.4 cm) remote control cord
- Control Box Cutout Dimensions: 5" x 2 1/8" (12.7 x 6.9 cm)



### Countertop Units

59500P – See pages 2-5 to 2-12 for more information

### Ranges

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59501	US	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	120 AC	1.4	12	5-15P	1
59601	Europe	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	230 AC	1.8	7.8	Schuko	1
59602	UK	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	230 AC	1.8	7.8	UK	1
59603	China	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	230 AC	1.8	7.8	China	1

### Warmers<sup>①</sup>

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
5950145	US	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	120 AC	.45	3.8	5-15P	1
5950170	US	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	120 AC	.7	5.8	5-15P	1
59641	Europe	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	230 AC	.65	2.8	Schuko	1
59642	UK	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	230 AC	.65	2.8	UK	1
59643	China	14 (35.6)	14 1/2 x 12 1/2 x 2 7/8 (36.8 x 31.8 x 7.3)	13 3/8 x 11 3/4 (33.9 x 29.9)	230 AC	.65	2.8	China	1

① Warming unit only – not a cooking range

**Note: See pages 2-5 to 2-12 for countertop units**



SEE MORE AT  
[vollrathco.com](http://vollrathco.com)

## Would you like to know more?

Visit [www.vollrathco.com](http://www.vollrathco.com) and take advantage of more standard-setting Induction training tools.

## Reduce Energy Costs With Induction



### Vollrath Induction Range Energy Consumption

MODEL	KILOWATTS KW	MULTIPLY	LENGTH OF TIME HRS/DAY	MULTIPLY	COST KW/HR <sup>②</sup>	EQUALS	COST PER DAY	COST PER MONTH	COST PER YEAR
59500P	1.8	X	8	X	\$0.12	=	\$1.73	\$51.84	<b>\$622.10</b>

② Electric costs may vary

### Butane Energy Consumption

MODEL	FULL TANK CAPACITY	LENGTH OF TIME HRS/DAY	AMOUNT USED	MULTIPLY	COST PER TANK	EQUALS	COST PER DAY	COST PER MONTH	COST PER YEAR
Butane Canister	6 Hrs.	8	1.3	X	\$2.50	=	\$3.25	\$97.50	<b>\$1170.00</b>

Compared to Butane, Induction:

- Offers more accurate control
- Heats faster and hotter
- Is more durable
- Is **SAFER**

Scan with your smartphone and see more online!



Save Over  
**\$545.00**

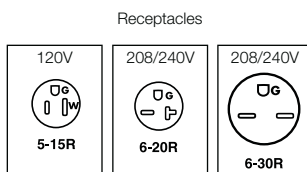
The more you use induction – the more you will save!



## Professional Series Drop-In Induction Ranges



- **Designed for sauté, sauce pots and small stock pots**
- 100 settings for precise cooking control — set to power level or temperature setting
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18-8 stainless steel casing
- 1-180 minute timer — unit shuts off at end of cycle
- Digital display
  - Easy to clean — no knobs to collect food
  - Helps prevent accidental temperature changes
- "HOT" warning display for safety
- Three-foot remote control cord on drop-in models
- FCC Part 18 Approved
- Two year parts and labor warranty
- 6' (183 cm) cord and plug



### Countertop Units

6954301 – See page 2-5 to 2-12 for more information

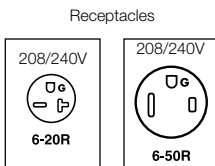
ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
69521①	Drop-In	14 (35.6)	16½ x 17¾ x 4¾ (41.9 x 43.2 x 12)	16⅛ x 15⅛ (40.9 x 38.4)	208/240 AC	2.5 - 2.9	12.1	6-20P	1
69524①	Dual Hob Drop-in Front to Back	12 (30.5)	17¾ x 27¾ x 5⅛ (44.1 x 70.8 x 13)	26¾ x 15⅞ (67 x 40.3)	208/240 AC	2.5 - 2.9 per hob	24.1	6-30P	1

① 69521 and 69524 Control Box Cutout Dimensions: 7¼" x 3¼" (18.4 x 9.8 cm)

## Ultra Series Drop-In Induction Ranges



- **Designed for large volume and heavy-duty usage**
- 100 power settings for precise cooking control
- Controlled high-end temperatures for sauté, stir fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, crèmes, and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency versus 40% for gas stoves
- Double oversized fans for longer life
- Digital display
  - Easy to clean – no knobs to collect food
  - Helps prevent accidental temperature changes
- "HOT" warning display for safety
- Drop-in Cutout Dimensions (L x W):
  - 69505: 15⅛" x 16⅛" (38.4 x 40.9 cm)
  - 69508: 15⅞" x 26⅞" (40.3 x 67 cm)
- FCC Part 18 Approved



### Countertop Units

69504 – See page 2-5 to 2-12 for more information

- Two year parts and labor warranty
- 6' (183 cm) cord and plug
- 3' (91.4 cm) remote control cord

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
69505	Drop-in	14 (35.6)	16½ x 17¾ x 4¾ (41.9 x 43.2 x 12)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69508	Dual Hob Drop-In Front to Back	12 (30.5)	27¾ x 17¾ x 5⅛ (70.8 x 44.1 x 13)	208/240 AC	3.0 - 3.5②	29.2	6-50P	1

② Per Hob 69505/69508 Control Box Cutout Dimensions: 7¼" x 3¼" (18.4 x 9.8 cm) – Note: 1 Control Per Hob



# Cayenne<sup>®</sup> Heat & Light Strips



## 10 Reasons to Buy a Cayenne Heat Strip

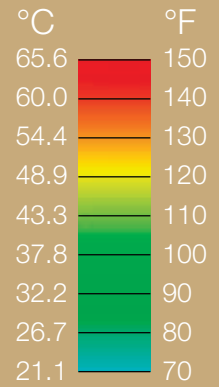
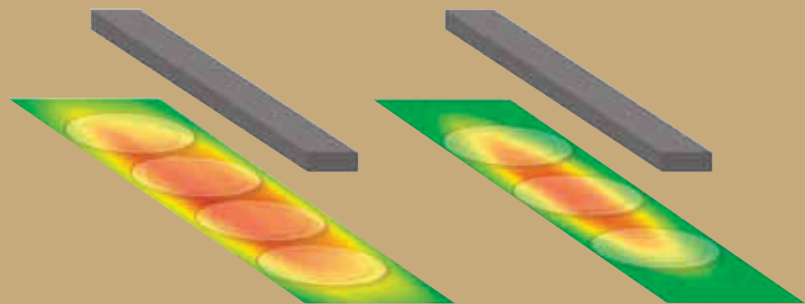
- Fixed or remote controls allow installation flexibility for your operation—available with infinite or toggle switch**
- Toggle controls come standard with boots for cool-to-touch switches**
- Sheathed style element for dependability and longer life**
- Recessed dovetail provides strength and allows for easy installation of decorative trim**
- Quick service access to element with removal of only two screws**
- Optional Kool-Touch thermoplastic trim dramatically reduces fascia temperature for safer operation and enhances visual appearance**
- 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**
- Centered** **Left** **Right**
- Unique heating design offers even heat dispersion for more effective warming**
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight**

**Infinite Control**

**Cayenne<sup>®</sup> Light Strips**  
also available see page 4-17 for more information

- Heat end to end—minimizing the 6" to 9" cold zones found in other models
- 33% larger "food safe" zone allows you to hold more food at safe, consistent temperatures

**33% Larger "Food Safe" Zone**



**Cayenne<sup>®</sup> Heat Strip Model**

Thermal images of heat profile radiating from aluminum surface after 3-hour use—36" heat strip units from 11" high.

## Cayenne® Hard Wired Heat Strips

### To build item number:

- 1) Select wattage — medium or high
- 2) Then select length to find base number
- 3) Add voltage and control to end of item number

### Complete Ordering Catalog Number Example

**72723**

60" Medium  
Wattage Hard Wired

**32**

208V Dual  
with lights

**61**

Remote Toggle

### Medium Wattage - Hard Wired

#### Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
18"	415	830	72702
24"	550	1100	72705
30"	690	1380	72708
36"	825	1650	72711
42"	965	1930	72714
48"	1100	2200	72717
54"	1240	2480	72720
60"	1380	2760	72723
66"	1515	3030	72726
72"	1660	3320	72729
84"	1930	3860	72731

#### Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS <sup>①</sup>			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208/120V SUFFIX	240/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

#### Add control suffix

	CONTROL AND WIRING BOX MOUNTING LOCATION <sup>②</sup>	
	END MOUNT WIRING BOX SUFFIX <sup>③</sup>	FRONT MOUNT WIRING BOX SUFFIX
ONBOARD TOGGLE	N/A	9
REMOTE TOGGLE	6	61
REMOTE INFINITE SWITCH	7	71
NO CONTROL (OEM APPLICATIONS)	5	51

**Note: Heat Strips cannot be cancelled or returned.**

<sup>①</sup> See page 4-18 for lighted section amp draw and bulb quantity supplied.

<sup>②</sup> Controls cannot be retro fitted.

<sup>③</sup> Adds 2" to overall length of unit - refer to spec sheet.

### High Wattage - Hard Wired

#### Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
18"	540	1080	72703
24"	720	1440	72706
30"	900	1800	72709
36"	1080	2160	72712
42"	1260	2520	72715
48"	1435	2870	72718
54"	1615	3230	72721
60"	1800	3600	72724
66"	1980	3960	72727
72"	2160	4320	72730
84"	2520	5040	72733

#### Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS <sup>①</sup>			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208/120V SUFFIX	240/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

#### Add control suffix

	CONTROL AND WIRING BOX MOUNTING LOCATION <sup>②</sup>	
	END MOUNT WIRING BOX SUFFIX <sup>③</sup>	FRONT MOUNT WIRING BOX SUFFIX
REMOTE TOGGLE	6	61
REMOTE INFINITE SWITCH	7	71
NO CONTROL (OEM APPLICATIONS)	5	51

Note: 66" to 84" length units are not available in 120V.

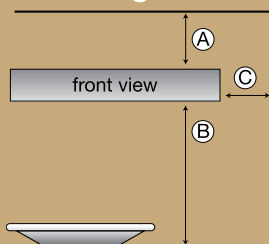
**Note: Heat Strips cannot be cancelled or returned.**

<sup>①</sup> See page 4-17 for lighted section amp draw and bulb quantity supplied.

<sup>②</sup> Controls cannot be retro fitted.

<sup>③</sup> Adds 2" to overall length of unit - refer to spec sheet.

### Mounting Clearances for Cayenne® Hard Wired Heat Strips



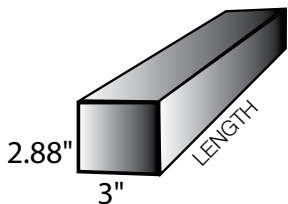
MINIMUM CLEARANCES	SINGLE NON-COMBUSTIBLE SURFACE	SINGLE COMBUSTIBLE SURFACE	DUAL NON-COMBUSTIBLE SURFACE	DUAL COMBUSTIBLE SURFACE
Ⓐ Top of strip to surface above (minimum)	1" (2.5 cm)	2" (5.1 cm)	1" (2.5 cm)	2" (5.1 cm)
Ⓑ Bottom of strip to surface below	medium wattage	11" (27.9 cm)	13" (33.0 cm)	18" (45.7 cm)
	high wattage	16" (40.6 cm)	16" (40.6 cm)	24" (60.9 cm)
Ⓒ Side of strip to adjacent surface (minimum)	1" (2.5 cm)	5" (12.7 cm)	1" (2.5 cm)	5" (12.7 cm)
Setback from front opening on pass through application: maximum of 8" (20.3 cm)				

## Cayenne® Light Strips

Cayenne® Light Strips are to be used to illuminate food serving display areas or food preparation areas.



- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Standard polished stainless steel light reflector directs maximum light to the display area
- Includes shatterproof bulbs — available in either **40 watt standard** or **60 watt display styles**
- 120V, single-phase
- Includes on-board toggle switch controls — located on the operator's left
- 6" (15.24 cm) pigtail leads — located on the operator's left
- Recessed dovetail channel allows for installation of optional Kool-Touch decorative trim
- Replacement bulbs available (Item 23236 - 40W Standard / Item 23026 - 60W Display)
- Includes chain mounting tabs and a set of 1" top mounting brackets
- One-year parts and labor warranty



### Light Strip 40 Watt Standard Bulb



LENGTH	40 WATT STANDARD BULBS		
	MODEL NO.	TOTAL NO. OF BULBS	AMP DRAW
18" (47.7cm)	7286000	2	0.7
24" (60.9 cm)	7286100	2	0.7
30" (76.2 cm)	7286200	2	0.7
36" (91.4 cm)	7286300	4	1.4
42" (106.6 cm)	7286400	4	1.4
48" (121.9 cm)	7286500	4	1.4
54" (137.1 cm)	7286600	6	2
60" (152.4 cm)	7286700	6	2
66" (167.6 cm)	7286800	6	2
72" (182.8 cm)	7286900	6	2

**Note: All light strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.**

### Light Strip 60 Watt Display Bulb



LENGTH	60 WATT DISPLAY BULBS		
	MODEL NO.	TOTAL NO. OF BULBS	AMP DRAW
18" (47.7cm)	7286002	2	1
24" (60.9 cm)	7286102	2	1
30" (76.2 cm)	7286202	2	1
36" (91.4 cm)	7286302	4	2
42" (106.6 cm)	7286402	4	2
48" (121.9 cm)	7286502	4	2
54" (137.1 cm)	7286602	6	3
60" (152.4 cm)	7286702	6	3
66" (167.6 cm)	7286802	6	3
72" (182.8 cm)	7286902	6	3

**Note: All light strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.**

Cayenne® Heated Shelves  
exclusive energy saving design  
can save 33-66% energy.



See page 3-19 for more information.

## Cayenne® Heat and Light Strips

### Options and Accessories

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

#### Kool-Touch® Black Trim

- Offers a low cost method to help prevent burns by incidental contact with heat strip side surface
- Enhances the visual appearance of the heat strips or light strips
- Field retrofitable

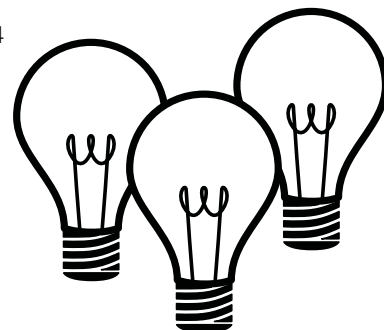


TRIM LENGTH	ITEM	CASE LOT
18" (47.7cm)	1789718	2
24" (60.9 cm)	1789724	2
30" (76.2 cm)	1789730	2
36" (91.4 cm)	1789736	2
42" (106.6 cm)	1789742	2
48" (121.9 cm)	1789748	2
54" (137.1 cm)	1789754	2
60" (152.4 cm)	1789760	2
66" (167.6 cm)	1789766	2
72" (182.8 cm)	1789772	2

For lengths over 72" (182.8 cm), order trim in two pieces that equal the desired length. Some field trimming required.

#### Teflon® Coated Shatterproof Light Bulbs

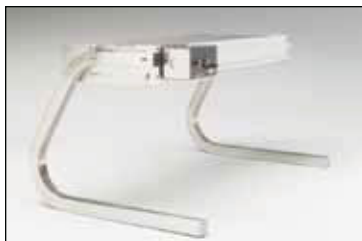
- Replacement bulbs — item 23236, Case Lot 4



UNIT LENGTH	NUMBER OF 40 WATT SHATTERPROOF BULBS	TOTAL AMP (120V)
18" - 30"	2	.7
36" - 48"	4	1.4
54" - 72"	6	2.1
84"	8	2.8

Note: Replacement Bulbs – Item 23236 Case Lot 4

#### Cord and Plug Mounting Options



Stainless Steel C Legs



Stainless Steel T Legs

LEG STYLE	ITEM NUMBER	FOR USE WITH
C-LEG 13" (33.0 CM)	4450613	Medium Wattage Units
T-Leg, Adjustable 8" to 15" (22.8 to 38.1 cm)	44504	Medium Wattage Units

Note: UL requires all cord and plug heat strips, from all manufacturers be mounted on legs. All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

#### Hard Wired Mounting Options



Note: Dual units require two sets

BRACKET STYLE		ITEM NO.	CASE LOT
Top surface mount (2 per set)	1" (2.54 cm)	44545	2
	2" (5.08 cm)	44546	2
Center mount	1" (2.54 cm)	44140	1
	2" (5.08cm)	44145	1

Non-combustible surfaces may use 1" clearance.

Combustible surfaces require 2" clearance.

Center Mount brackets are suggested for units over 72" (182.8 cm) in length. They may be used alone or in combination with Top Surface Mount brackets.

#### Recommended Number of Center Mount Brackets

- For dual units, double the recommended number of brackets

UNIT LENGTH	# OF BRACKETS
18" (45.7 cm)	2
> 18" (45.7 cm)	3
> 42" (106.7 cm)	4

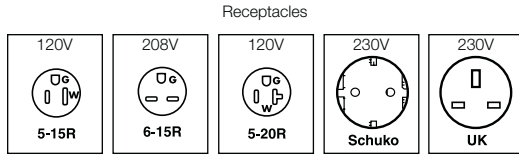
UNIT LENGTH	# OF BRACKETS
> 60" (152.4 cm)	5
> 84" (213.4 cm)	6



## Cayenne® Drop-In Warmers

Thermoset Fiber-Reinforced Resin Well — self-insulating for maximum energy efficiency

- 6-foot cord and plug or hardwired
- Top mounts
- Low-water indicator light eliminates guesswork
- Drain models allow for easy cleaning
- Recommend using up to 4" (10.2 cm) deep pans — full and fractional sizes



### US Models



ITEM	DESCRIPTION	CUTOUT DIMENSIONS IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72105*	Model 3001D drop-in warmer with drain, unit mounted control	12 <sup>7</sup> / <sub>8</sub> x 20 <sup>7</sup> / <sub>8</sub> (32.7 x 53)	21 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 9 (55 x 33 x 23)	120 AC	700	5.8	5-15P	1
72107*	Model 3002D drop-in warmer with drain, front mounted control panel with flexible conduit control panel cutout dimensions: 5" x 3 <sup>1</sup> / <sub>2</sub> " (12.7 x 8.9 cm)③	13 <sup>3</sup> / <sub>16</sub> x 21 <sup>3</sup> / <sub>16</sub> (33.5 x 53.8)	21 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 9 (55 x 33 x 23)	120 AC	700	5.8	Hard Wire	1
72109①	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front mounted control panel with flexible conduit control panel dimensions: 5 <sup>5</sup> / <sub>8</sub> " x 5 <sup>1</sup> / <sub>2</sub> " (14.3 x 14 cm)	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> (33.6 x 71.7)	28 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>16</sub> (73 x 34.9 x 33.2)	120 AC	1600	13.3	5-15P	1
72112②	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front mounted control panel with flexible conduit control panel dimensions: 5 <sup>5</sup> / <sub>8</sub> " x 5 <sup>1</sup> / <sub>2</sub> " (14.3 x 14 cm)	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> (33.6 x 71.7)	28 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>16</sub> (73 x 34.9 x 33.2)	240 AC	1600	7.7	6-15P	1

① 5-foot cord and plug    ② US and Canadian Model    ③ No low-water indicator light

### Canada Model - available for Canada only



CANADA ITEM	DESCRIPTION	CUTOUT DIMENSIONS IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72111	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front mounted control panel with flexible conduit Control Panel Dimensions: 5 <sup>5</sup> / <sub>8</sub> " x 5 <sup>1</sup> / <sub>2</sub> " (14.3 x 14 cm)	13 <sup>3</sup> / <sub>4</sub> x 28 <sup>3</sup> / <sub>4</sub> (33.6 x 71.7)	28 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>16</sub> (73 x 34.9 x 33.2)	120 AC	1600	13.3	5-20P	1

### International Models — available for export only



INT'L ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72610	Model 3001 drop-in warmer	21 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 9 (55 x 33 x 23)	230 AC	700	3.0	Schuko	1
72560	Model 3001D drop-in warmer with drain	21 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 9 (55 x 33 x 23)	230 AC	700	3.0	UK	1

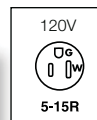
## Cayenne® Model 2001 Drop-In Warmer

- Stainless steel 6<sup>1</sup>/<sub>2</sub>" (16.6 cm) deep well
- Stainless steel exterior for longer life
- Instant drop-in without permanent wiring, plumbing or installation costs
- Positioning pins hold unit in place
- 6' cord and plug — no wiring required
- 120V, 1000W, 8.3A
- Meets NSF4 performance standards



ITEM	CUTOUT DIMENSIONS IN (CM)	DIMENSIONS (L X W X H) IN (CM)	PLUG	CASE LOT
72001	23 <sup>3</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>16</sub> (75.1 x 36.7)	24 x 15 x 8 <sup>5</sup> / <sub>8</sub> (61 x 38.1 x 21.9)	5-15P	1

Receptacle



## Refrigerated and Heated Display Cabinets



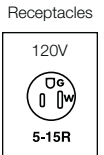
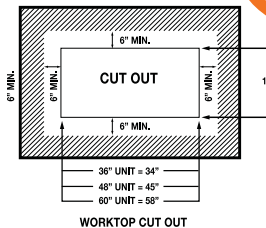
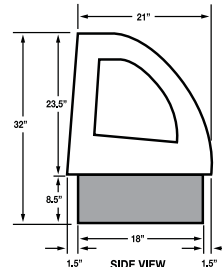
40845

40842



**Countertop Units Available**  
— see page 3-3

- Attractively designed base allows display to be used either as a drop-in or as a freestanding countertop unit - use two or more units to create excellent heated/refrigerated merchandising display lineups
- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Dual fans circulate air throughout unit to ensure even temperature control
- Triple-glazed front glass gives added strength and insulation
- Lift-and-remove rear sliding doors for easy display changes and end of day cleaning
- 12¼" (31.1 cm) bottom shelf depth to accommodate steam table pans, trays, bowls, or other display items
- Top shelf - 7½" (19 cm) depth
- 120 Volt cord and plug - avoid complicated electrical installations
- Digitally controlled thermostat for precise and consistent settings
  - Refrigerated units: 36° to 46° F (2° to 21° C) temperature range
  - Heated units: 104° to 158° F (40° to 70° C) temperature range
- Shelf dimensions: 9½" x 13" (24.1 x 33 cm)
- Note: these items must be shipped by truck



## Refrigerated Display Cabinets – temperature range 36° to 46°F

ITEM	DESCRIPTION	OVERALL DIMENSIONS (L X W X H) IN (CM)	HP	VOLTAGE	AMPS	PLUG
40842	36" Refrigerated display cabinet	21 x 36 x 32½ (53.3 x 91.4 x 82.6)	1/5	120	3.8	5-15P
40843	48" Refrigerated display cabinet	21 x 48 x 32½ (53.3 x 121.9 x 82.6)	1/4	120	4.9	5-15P
40844	60" Refrigerated display cabinet	21 x 60 x 32½ (53.3 x 152.4 x 82.6)	1/4	120	4.9	5-15P

## Heated Display Cabinets – temperature range 104° to 158°F

ITEM	OVERALL DIMENSIONS (L X W X H) IN (CM)	OVERALL DIMENSIONS (L X W X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG
40845	36" Heated display cabinet	21 x 36 x 32½ (53.3 x 91.4 x 82.6)	760	120	6.3	5-15P
40846	48" Heated display cabinet	21 x 48 x 32½ (53.3 x 121.9 x 82.6)	800	120	6.7	5-15P
40847	60" Heated display cabinet	21 x 60 x 32½ (53.3 x 152.4 x 82.6)	840	120	7	5-15P

For more Display Food Merchandiser options, visit the Warming and Display section.

### Countertop Display Cabinets



See page 3-3 for information on Countertop Display Cabinets

### Cayenne® Countertop Hot Food Merchandisers



See page 3-5 for information on Cayenne® Countertop Hot Food Merchandisers

### Cayenne® Bain Marie Hot Display Case



See page 3-6 for information on Cayenne® Bain Marie Hot Display Case

# NSF Certified Breath Guards

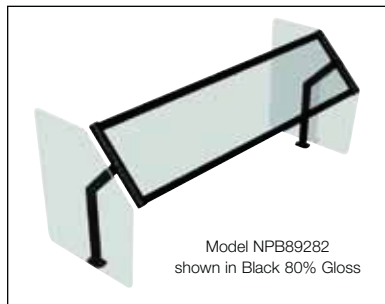
Introducing Vollrath® NSF Certified Breath Guards. Get the unique designs and colors/finishes you've come to expect from Vollrath now in NSF certified models. Vollrath NSF Certified Breath Guards meet more strict requirements in food safety for buffet and cafeteria foodservice operations. Offering a safer, more complete coverage of unpackaged food items from contamination by the customer. For more information and detailed dimensions, please reference our spec sheets at [www.vollrathco.com](http://www.vollrathco.com)



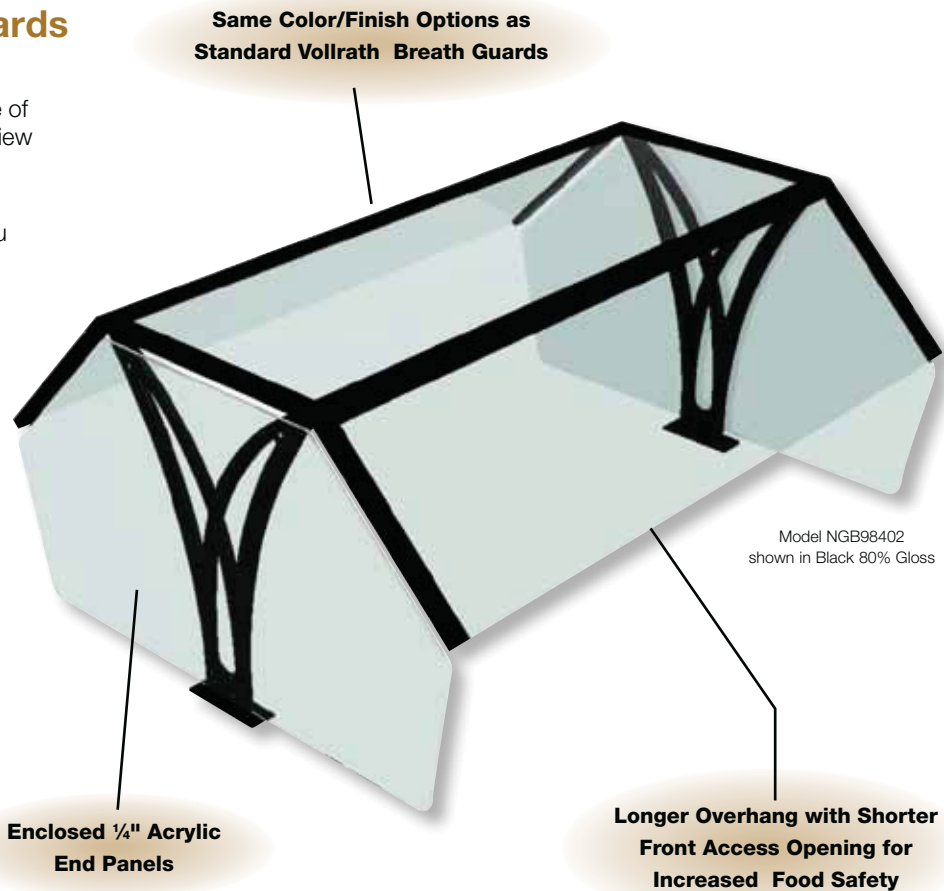
## Get Increased Coverage with NSF Certified Breath Guards

- NSF Certified Breath Guards offer more complete horizontal and vertical coverage of food without obstructing the customers view
- End panels are enclosed with ¼" acrylic
- All models offer the same quality of construction and color/finish selection you expect from Vollrath

For Breath Guard specs, and dimensions



For product selection details see pgs. 4-22 through 4-24



## Progressive



For product details see page 4-22

## Contemporary



For product details see page 4-23

## Traditional



For product details see page 4-24

## Signature Server® 2.0 & Classic Breath Guards



### Progressive Style<sup>1</sup>

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information. See page 5-14 for ordering information on Signature Server® Breath Guards. Dimensions can be found on spec sheets at [www.vollrathco.com](http://www.vollrathco.com).



### Build Your Progressive Style Breath Guard

Note: Breath Guards cannot be cancelled or returned.

**STEP 1:**  
CHOOSE NSF\* ITEM OR STANDARD ITEM

\*Standard item is shown. To select NSF item, please add "N" prefix to base item number

**STEP 2:**  
CHOOSE COLOR SUFFIX

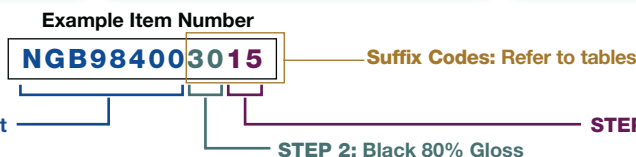
**STEP 3: (OPTIONAL)**  
CHOOSE OPTIONAL ACCESSORIES (ONLY CHOOSE ONE)<sup>3</sup>

SIGNATURE SERVER® CLASSIC	SIGNATURE SERVER® 2.0	DESCRIPTION	
—	GB98400		2 Well or 2 Pan
98401	GB98401	Double-Sided Buffet	3 Well or 3 Pan
98402	GB98402		4 Well or 4 Pan
98403	GB98403		5 Well or 5 Pan
98404	GB98404		6 Well or 6 Pan
—	GB98405		2 Well or 2 Pan
98406	GB98406	Single-Sided Buffet with Top Shelf	3 Well or 3 Pan
98407	GB98407		4 Well or 4 Pan
98408	GB98408		5 Well or 5 Pan
98409	GB98409	6 Well or 6 Pan	
—	GB98410		2 well or 2 Pan
98411	GB98411	Single-Sided Buffet	3 Well or 3 Pan
98412	GB98412		4 Well or 4 Pan
98413	GB98413		5 Well or 5 Pan
98414	GB98414		6 Well or 6 Pan
—	GB98415		2 Well or 2 Pan
98416	GB98416	Cafeteria with Top Shelf	3 Well or 3 Pan
98417	GB98417		4 Well or 4 Pan
98418	GB98418		5 Well or 5 Pan
98419	GB98419		6 Well or 6 Pan

SUFFIX	COLOR
99	Standard Gray Hammer
00	Chrome
10	Brass
20	Black Hammer Semi-Gloss
30	Black 80% Gloss
40	White Hammer
50	Copper Vein
60	Silver Vein
70	Black/White
80	Silver Hammertone

SUFFIX	OPTIONS <sup>2</sup>
25	2 Well Fluorescent Lights
15	2 Well Incandescent Lights
35	2 Well Heat Strip
12	2 Well Heat Strip with Lights
26	3 Well Fluorescent Lights
31	3 Well Incandescent Lights
36	3 Well Heat Strip
41	3 Well Heat Strip with Lights
27	4 Well Fluorescent Lights
32	4 Well Incandescent Lights
37	4 Well Heat Strip
42	4 Well Heat Strip with Lights
28	5 Well Fluorescent Lights
33	5 Well Incandescent Lights
38	5 Well Heat Strip
43	5 Well Heat Strip with Lights
29	6 Well Fluorescent Lights
34	6 Well Incandescent Lights
39	6 Well Heat Strip
44	6 Well Heat Strip with Lights

- <sup>1</sup> Lead time of 4-6 weeks
- <sup>2</sup> All heat strips come with On-Board Toggle
- <sup>3</sup> Options not available on Single-Sided Buffet



## Add appeal to your serving line with Vollrath's and Classic equipment and accessories



See pages 5-9 to 5-23

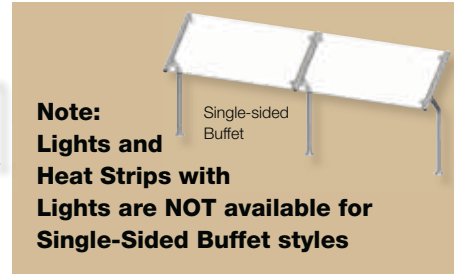


## Signature Server® 2.0 & Classic Breath Guards



### Contemporary Style<sup>①</sup>

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information. See page 5-14 for ordering information on Signature Server® Breath Guards. Dimensions can be found on spec sheets at [www.vollrathco.com](http://www.vollrathco.com).



### Build Your Contemporary Style Breath Guard

**Note: Breath Guards cannot be cancelled or returned.**

#### STEP 1: CHOOSE NSF\* ITEM OR STANDARD ITEM

\*Standard item is shown. To select NSF item, please add "N" prefix to base item number

#### STEP 2: CHOOSE COLOR SUFFIX

#### STEP 3: (OPTIONAL) CHOOSE OPTIONAL ACCESSORIES (ONLY CHOOSE ONE)<sup>③</sup>

SIGNATURE SERVER® CLASSIC	SIGNATURE SERVER® 2.0	DESCRIPTION	
—	CB98663	Double-Sided Buffet	2 Well or 2 Pan
98637	CB98637		3 Well or 3 Pan
98638	CB98638		4 Well or 4 Pan
98639	CB98639		5 Well or 5 Pan
98640	CB98640		6 Well or 6 Pan
—	CB98662	Single-Sided Buffet with Top Shelf	2 Well or 2 Pan
98651	CB98651		3 Well or 3 Pan
98652	CB98652		4 Well or 4 Pan
98653	CB98653		5 Well or 5 Pan
98654	CB98654		6 Well or 6 Pan
—	CB98661	Single-Sided Buffet	2 well or 2 Pan
98633	CB98633		3 Well or 3 Pan
98634	CB98634		4 Well or 4 Pan
98635	CB98635		5 Well or 5 Pan
98636	CB98636		6 Well or 6 Pan
—	CB98660	Cafeteria with Top Shelf	2 Well or 2 Pan
98650	CB98650		3 Well or 3 Pan
98626	CB98626		4 Well or 4 Pan
98627	CB98627		5 Well or 5 Pan
98628	CB98628		6 Well or 6 Pan

SUFFIX	COLOR	
99	Brushed Stainless Steel	
10	Brass	
30	Black 80% Gloss	

SUFFIX	OPTIONS <sup>②</sup>
64	2 Well Fluorescent Lights
52	2 Well Heat Strip
57	2 Well Heat Strip with Lights
45	3 Well Fluorescent Lights
53	3 Well Heat Strip
58	3 Well Heat Strip with Lights
14	4 Well Fluorescent Lights
54	4 Well Heat Strip
59	4 Well Heat Strip with Lights
46	5 Well Fluorescent Lights
55	5 Well Heat Strip
90	5 Well Heat Strip with Lights
51	6 Well Fluorescent Lights
56	6 Well Heat Strip
91	6 Well Heat Strip with Lights

- ① Lead time of 4-6 weeks
- ② All heat strips come with On-Board Toggle
- ③ Options not available on Single-Sided Buffet

#### Example Item Number

**NCB986289991**

Suffix Codes: Refer to tables

STEP 1: NSF Model, 6 Well Cafeteria with Top Shelf for Signature Server® 2.0

STEP 2: Standard Gray Hammer      STEP 3: 6 Well Lights and Heat Strip

## Custom Breath Guards

Contact Vollrath for custom quotes on Breath Guards

- Adjustable Height
- Adjustable Angle
- ¼" and ⅜" Tempered Glass



## Signature Server® 2.0 & Classic Breath Guards



### Traditional Style<sup>①</sup>

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information. See page 5-14 for ordering information on Signature Server® Breath Guards. Dimensions can be found on spec sheets at [www.vollrathco.com](http://www.vollrathco.com).



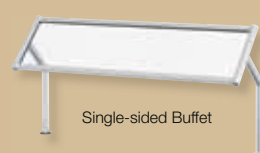
Double-sided Buffet



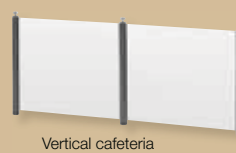
Single-sided Buffet with Top Shelf



Cafeteria with Top Shelf



Single-sided Buffet



Vertical cafeteria

### Build Your Traditional Style Breath Guard

**Note: Breath Guards cannot be cancelled or returned.**

**Note: Lights and Heat Strips with Lights are NOT available for Single-Sided Buffet and Vertical Cafeteria styles.**

#### STEP 1:

CHOOSE NSF\* ITEM OR STANDARD ITEM

- VERTICAL CAFETERIA BREATH GUARDS ARE NOT AVAILABLE WITH AN NSF 2 CERTIFICATION

\*Standard item is shown.

To select NSF item, please add "N" prefix to base item number

#### STEP 2:

CHOOSE COLOR SUFFIX

#### STEP 3: (OPTIONAL)

CHOOSE OPTIONAL ACCESSORIES (ONLY CHOOSE ONE)<sup>③</sup>

SIGNATURE SERVER® CLASSIC	SIGNATURE SERVER® 2.0	DESCRIPTION	
—	PB89285		2 Well or 2 Pan
89286	PB89286	Double-Sided Buffet	3 Well or 3 Pan
89287	PB89287		4 Well or 4 Pan
89288	PB89288		5 Well or 5 Pan
89289	PB89289		6 Well or 6 Pan
—	PB89280		
89281	PB89281	Single-Sided Buffet with Top Shelf	3 Well or 3 Pan
89282	PB89282		4 Well or 4 Pan
89283	PB89283		5 Well or 5 Pan
89284	PB89284		6 Well or 6 Pan
—	PB89270		
89271	PB89271	Single-Sided Buffet	3 Well or 3 Pan
89272	PB89272		4 Well or 4 Pan
89273	PB89273		5 Well or 5 Pan
89274	PB89274		6 Well or 6 Pan
—	PB89265	Cafeteria with Top Shelf	2 Well or 2 Pan
89266	PB89266		3 Well or 3 Pan
89267	PB89267		4 Well or 4 Pan
89268	PB89268		5 Well or 5 Pan
89269	PB89269		6 Well or 6 Pan
—	PB89260	Vertical Cafeteria	2 Well or 2 Pan
89261	PB89261		3 Well or 3 Pan
89262	PB89262		4 Well or 4 Pan
89263	PB89263		5 Well or 5 Pan
89264	PB89264		6 Well or 6 Pan

SUFFIX	COLOR
99	Standard Aluminum
00	Chrome
10	Brass
30	Black 80% Gloss
40	White Hammer
50	Copper Vein
60	Silver Vein

SUFFIX	OPTIONS <sup>②</sup>
66	2 Well Fluorescent Lights
05	2 Well Incandescent Lights
95	2 Well Heat Strip
13	2 Well Heat Strip with Lights
67	3 Well Fluorescent Lights
06	3 Well Incandescent Lights
68	3 Well Heat Strip
01	3 Well Heat Strip with Lights
92	4 Well Fluorescent Lights
07	4 Well Incandescent Lights
97	4 Well Heat Strip
02	4 Well Heat Strip with Lights
93	5 Well Fluorescent Lights
08	5 Well Incandescent Lights
98	5 Well Heat Strip
03	5 Well Heat Strip with Lights
94	6 Well Fluorescent Lights
09	6 Well Incandescent Lights
11	6 Well Heat Strip
04	6 Well Heat Strip with Lights

- ① Lead time of 4-6 weeks
- ② All heat strips come with On-Board Toggle
- ③ Options not available on Single-Sided Buffet or Vertical Cafeteria

#### Example Item Number

**NPB892853005**

Suffix Codes: Refer to tables

STEP 1: NSF Model, 2 Well Double Sided Buffet for Signature Server® 2.0

STEP 2: Black 80% Gloss

STEP 3: 2 Well Incandescent Lights

## NSF 2 Breath Guards

For more information see overview on page 4-21 and visit [www.vollrathco.com](http://www.vollrathco.com) for specification sheets.





# Mobile Serving Equipment



## V-Class Serving Lines

The latest materials and finishes on a rugged welded stainless chassis.



## Signature Server® 2.0 Mobile Serving Equipment

An update to an American classic - available in rectangle and curved bases.



## Merchandising Food Carts and Custom Kiosks

Vollrath merchandising carts maximize your sales and profits.

### Vollrath "Green" Facts for Mobile Serving Equipment:



Due to their higher efficiency, Signature Server® units use a 625W heating element instead of 1000 - 1600W elements used by competitors, conserving energy.

The ACM material used in carts and kiosks is manufactured with 85% recycled aluminum content.

Vollrath Modular Drop-Ins utilize extra dense insulation to keep hot foods hot and cold foods cold while using less energy.

Induction Buffet Tables integrate energy efficient induction technology.

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)



## Mobile Units Product Selection Guide



DESCRIPTION	CUSTOM	V-CLASS SERVING LINES	MILESTONE
Customizable	6★ Features	5★ Features	5★ Features
Modular	4★ Features	4★ Features	4★ Features
Options	6★ Features	6★ Features	4★ Features
Countertops	Quartz Solid surface Laminate Stainless steel	Quartz Solid surface Laminate 14 gauge stainless	Solid surface Laminate
Base Construction	Structural frame ACM WCM Stainless	Structural frame	ACM WCM
Breath Guards	All and custom	Contemporary (fixed and adjustable)	All and custom
Style	Contemporary Non-symmetrical shapes Built to design	Most rugged design Simple lines Use of most current materials	Classic traditional design look of wood furniture
Rough Price Per Linear Ft	\$1,800-\$2,500	\$1,800-\$2,500	\$1,600-\$2,000
Typical Locations	High-end college/universities B&I Healthcare Hospitality	College/universities B&I Healthcare Hospitality	Classic country clubs High-end employee serving Casinos
Lead Times	45-60 calendar days	60-75 calendar days	45-60 calendar days
Origin (make to order)	Vollrath Canandaigua, NY	Vollrath Sheboygan, Wis.	Vollrath Canandaigua, NY
Quote Origin	Custom quote	Custom quote Auto Quotes	Custom quote Concept (web configurator)
Warranty	1 year parts and labor	1 year parts and labor	1 year parts and labor

Actual pricing may vary.

## Mobile Units Product Selection Guide



SIGNATURE 2.0	SIGNATURE	AFFORDABLE PORTABLE	DESCRIPTION
3★ Features	3★ Features	N/A	Customizable
4★ Features	6★ Features	6★ Features	Modular
4★ Features	6★ Features	1★ Features	Options
Solid surface Laminate	Stainless (16-18 gauge standard) Optional 14 gauge stainless	Stainless (18 gauge)	Countertops
Stainless unibody	Stainless unibody	Carbon steel with vinyl unibody	Base Construction
Progressive Traditional	Progressive Traditional Classic stainless	Affordable buffet and cafeteria	Breath Guards
More contemporary modular line-up Benefit of modularity with increased material availability and breath guard choices	Traditional K-12 modular serving lines Utilitarian Available in school colors Numerous options	Entry-level Limited options Utilitarian Value line	Style
\$1,200-\$1,600	\$1,000-\$1,200	\$500-\$800 Hot \$800-\$1100 Refrigerated cold	Rough Price Per Linear Ft
Mid-level college universities Mid-level employee feeding Entry-level B&I Healthcare High-end K-12	Entry-level college university Entry level employee feeding Catering Independent Restaurants	Economy K-12 Catering Independent restaurants	Typical Locations
45 calendar days	10-20 calendar days on standard items	5-15 calendar days	Lead Times
Vollrath Sheboygan, Wis.	Vollrath Sheboygan, Wis.	Vollrath Sheboygan, Wis.	Origin (make to order)
Custom quote Auto Quotes	Custom Quote Auto Quotes Concept (web configurator) Vollrath list price book	Auto Quotes Vollrath list price book	Quote Origin
1 year parts and labor	1 year parts and labor	1 year parts and labor	Warranty

Actual pricing may vary.

## New V-Class Series Serving Lines from Vollrath



Vollrath's NEW V-Class series of mobile serving equipment takes style, innovation, and rugged durability to a whole new level. Build like a tank, our welded structural frame construction is the platform for the latest quartz and solid surface countertops. Unique removable base panels allow for easy maintenance and service. Through-the-counter mount breathguards mount to the base frame for stability. Choose the industry's new standard of excellence...Vollrath's V-Class.

### Standard Features:

- 13 standard sizes, 30" – 96" length
- Extra heavy-duty structural frame construction
- Through-the-counter mounted, adjustable breath guards
- Counters available in Zodiaq® quartz, Corian®, laminate, or 14 gauge 300 Series stainless steel
- Standard heavy-duty 5" casters
- Removable panels for access to components

### Choice of Options:

#### Base

- Base height
  - 34" high (standard), 36", 30", 27"
- Line locks
  - Self-leveling
- Countertop
  - 14 gauge 300 Series stainless steel (standard)
  - Zodiaq® quartz
  - Corian® solid surface
  - Laminate
- Exterior Panels
  - Laminate panels (standard) – specify manufacturer and color
- Under Counter Options
  - Line locks
  - Stainless steel undershelf / open
  - Hinged doors
  - Locks for hinged doors
  - Sheet pan slides
- Legs and Casters
  - 5" heavy-duty casters (standard)
  - 5" Adjustable stainless steel legs
- Toe Kicks
  - Stainless steel toe kick (standard)
  - Black powder-coated toe kick

#### Modular Drop-Ins

- Hot wells
- NSF7 cold wells
- Standard cold wells
- Frost tops
- Inductions



Custom V-Class Shown with radius front, NSF Cold Well, and Vollrath induction drop-in

#### Plumbing Options (hot wells)

- Manifold drains with shut-off valve (standard)
- Individual drains
- Water-fill faucet

#### Breath Guard Options

- Service Type
  - Cafeteria
  - Single-sided buffet
  - Double-sided (island/buffet)
- Style
  - Adjustable
  - Contemporary (fixed)
- Display Shelves
  - Single-tier glass display shelf
  - 2-tier glass display shelf
- Accessories
  - Cayenne® heat strip with lights
  - Fluorescent lights

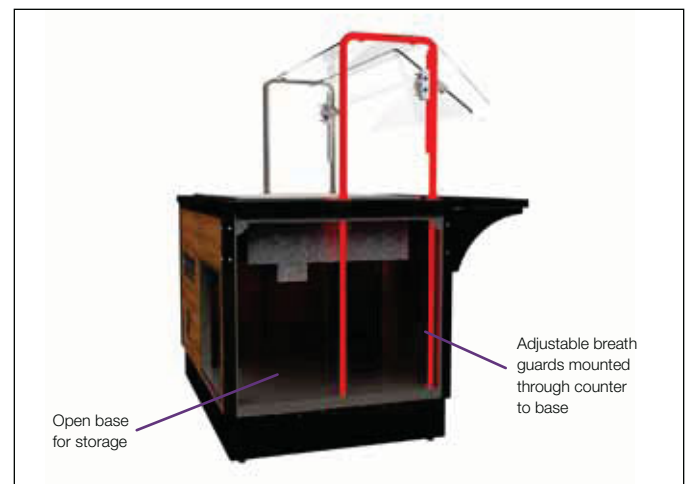
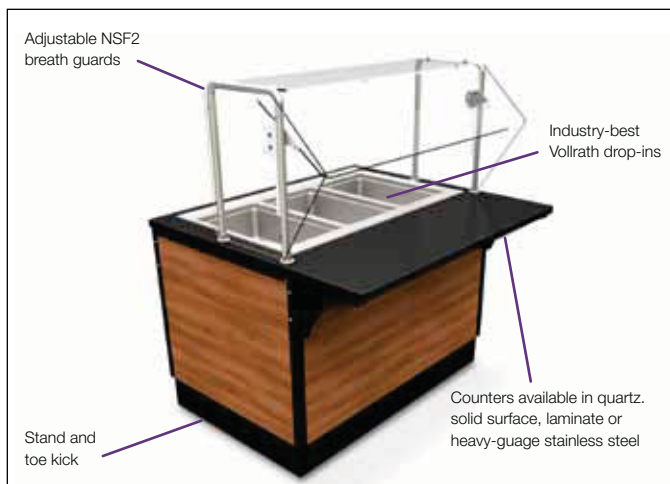
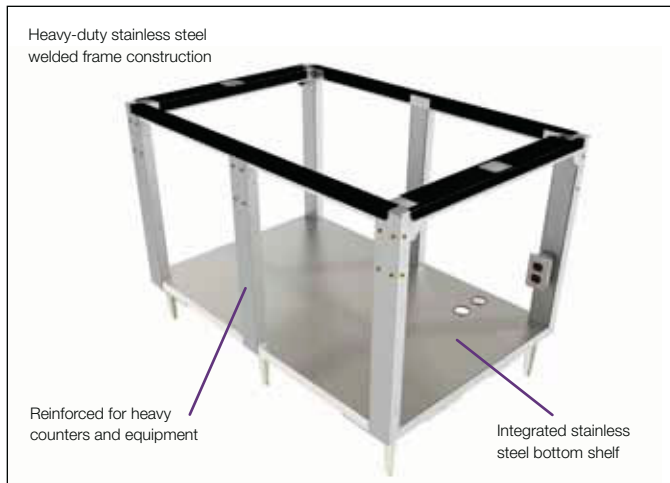
#### Electrical Options

- Duplex outlet, exterior
- Duplex outlet, interior
- Daisy chain for wiring multiple units together
- Electrical load centers

#### Accessories

- Tray Slides - 12" (integrated to counter)
  - "V" Ridge 14 gauge stainless steel - 12"
  - Flat 14" gauge stainless steel - 12"
  - Laminate with plastic runners
  - Corian solid surface with solid surface runners
  - Corian solid surface with stainless runners
  - Stainless steel tubular
- Plate Rest - 8" (integrated to counter)
  - Flat 14 gauge stainless steel - 8"
- Cutting Board
  - White poly on fixed brackets (removable)
- Miscellaneous
  - Tray dispenser
  - Plate dispenser
  - Stainless steel overshelf
  - Grommet holes for power cord/utility service

## New V-Class Series Serving Lines from Vollrath



Choose from hundreds of countertop colors in Zodiac Quartz, Corian, Laminate, or choose 14 gauge stainless

LENGTH OF BASE	HOT BASES	COLD BASES	FROST TOP BASES	UTILITY BASES	CASHIER STATIONS
30" (76.2 cm) units	VH-30	VC-30	—	VU-30	—
32" (81.3 cm) units	—	—	—	—	VCS-32
36" (91.4 cm) units	VH-36	VC-36	VFT-36	VU-36	—
42" (106.7 cm) units	VH-42	VC-42	VFT-42	VU-42	—
48" (121.9 cm) units	VH-48	VC-48	VFT-48	VU-48	VCS-48
54" (137.2 cm) units	VH-54	VC-54	VFT-54	VU-54	—
60" (152.4 cm) units	VH-60	VC-60	VFT-60	VU-60	VCS-60
66" (167.6 cm) units	VH-66	VC-66	VFT-66	VU-66	—
72" (182.9 cm) units	VH-72	VC-72	VFT-72	VU-72	—
78" (198.1 cm) units	VH-78	VC-78	VFT-78	VU-78	—
84" (213.4 cm) units	VH-84	VC-84	VFT-84	VU-84	—
90" (228.6 cm) units	VH-90	VC-90	VFT-90	VU-90	—
96" (243.8 cm) units	VH-96	VC-96	VFT-96	VU-96	—



## Milestone™ Serving Lines Customized Mobile Serving Equipment



Professionally merchandised serving lines simply sell more food and allow for higher average ticket prices. Milestone™ is the turning point in the way mobile serving line equipment is designed and manufactured, to best support your objectives and ultimately lead to the success of your foodservice operation. Milestone™ is THE new standard. Choose Milestone™ for the ultimate in customization including cut-a-way and multi-level counters, visually striking canopies and signage, with multiple colors and materials in bases.

### Choice of Custom Options:

- Design experience – leverage our 20+ years experience creating branded mobile equipment for top consumer brands, your finished product will look incredible and it will be built tough
- Bases standard in aluminum composite material, a durable material found in architectural facades – also available as custom quote in WCM
- Specify custom canopies and signage – do not make the mistake of creating great line-ups, and let poor signage ruin the image you are trying to create
- Vollrath drop-in equipment and the foodservice industry's top equipment brands – we recommend Vollrath drop-ins, but also use the industry's top brands for pastry cases, undercounter refrigeration, and various appliances
- **Custom serving lines cannot be cancelled or returned.**



Custom Milestone™ Soup and Salad Serving Unit shown with Progressive Double-sided Breath Guard and modular options

### Ideal for:

- High Level B&I
- Colleges and Universities
- Casinos
- Clubs

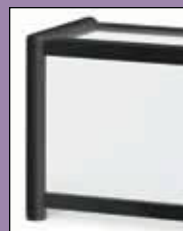


### Countertop Options:



### Breath Guard Options:

#### Traditional, Progressive & Contemporary



Traditional



Progressive



Contemporary

#### Types Available:

- New NSF2 Breath Guards
- Double-sided buffet
- Single-sided buffet with top shelf
- Single-sided buffet
- Single-sided cafeteria with top shelf
- Vertical cafeteria (Traditional only)

See pages 4-21 to 4-24 for product selection

## Standard Features:

- Traditional styling with classic lines
- Raised or inset doors for a stylish presentation
- Single or multi-colored bases for a classic look
- Create your own bases, corner stations, cashier or carving stations



## What our customers are saying.

"From concept to completion, Vollrath provided innovative concepts, creative solutions, and outstanding quality and performance. The Vollrath team understood our customers and helped design our operations to meet our customers' needs and expectations. We are very delighted with the results."

**Scott Hoffland**

DIRECTOR, RESTAURANT OPERATIONS  
UNIVERSITY OF WISCONSIN-MILWAUKEE

**End shelf**

**Standard or NSF 7 Cold Drop-ins**

**Choose from Vollrath Drop-In Chafer Line New York New York® in Round or Rectangular Shape**

**Choose popular Vollrath Drop-ins including: Hot Wells, Induction Ranges, Soup Wells, and Frost Tops**

**Specify open counter space**

**Choose between Countertops, Tray slides, and Plate rests in Solid Surface or Laminate**

**NOTE: Milestone™ equipment orders cannot be cancelled or returned.**

## Vollrath's Concept™ Equipment Configurator

Configure Vollrath's Milestone™ or Signature Server® lines online. Check out these incredible features:

- Design individual serving line units or complete line-ups
- Choose from hundreds of equipment options
- A wide variety of material and color options are available
- Created for use by foodservice dealers, consultants, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail
- Log onto [www.vollrathco.com](http://www.vollrathco.com) and click on Concept to register today!



## Signature Server® 2.0



Vollrath introduces a new line of modular mobile food serving equipment to add “curve” appeal to your food serving operation. Our new curved and rectangular bases are easy to design, specify, and order. Choose from laminate and solid surface counters to create your own style or match any décor. Select our highest quality drop-ins and breath guards to complete your line-up along with accessories such as signage, menu board, plate rests, and tray slides.

### Build Your Own:

STEP	①	②	③	④	⑤	⑥
	Bases (pg 5-12)	Colors & Textures (pg 5-13)	Breath Guards and Accessories (pg 5-14 to 5-19)	Electrical (pg 5-20 to 5-21)	Counter Accessories (pg 5-22)	Additional Options (pg 5-23)

### Signature Server® 2.0 Features:

- Striking new curved and rectangular base shapes
- Functional and stylish breath guard options in standard and new 2011 NSF2 versions: Traditional, Contemporary, Progressive, Retro and Frameless
- Laminate and solid-surface counters, plate rests and tray slides in hundreds of color and texture options
- Choose from Vollrath’s large selection of hot, cold, frost top, and soup Modular Drop-Ins—distinctive and energy efficient
- Backed by Vollrath’s one-year parts and labor warranty
- Create Your Signature Server® 2.0 line-up in AutoQuotes



**Curved bases allow for endless line-up configurations!**

### Ideal for:

- Upscale K-12
- Mid-level Colleges
- B&I
- Healthcare

Choose from hundreds of available counter colors in solid surface or laminate.

Choose from dozens of breath guard styles.



Plate rests or tray slides for easy customer access.

Bases constructed from durable stainless steel.

Standard 34" (86.4cm) height complies with ADA guidelines.

Base finishes include laminates, brushed stainless or printed graphics on vinyl.

NOTE: Signature Server® 2.0 equipment orders cannot be cancelled or returned.



## Curved Bases

ITEM	DESCRIPTION	OVERALL DIMENSIONS <sup>①</sup> L X W: IN (CM)
97330	3 Well hot - base	81 x 36 (206 x 91)
97340	4 Well hot - base	97 x 38 (246 x 97)
97350	5 Well hot - base	107 x 40 (272 x 102)
97347	3 Well hot bain marie	81 x 36 (206 x 91)
97357	4 Well hot bain marie	97 x 38 (246 x 97)
97367	5 Well hot bain marie	107 x 40 (272 x 102)
97346	3 Pan NSF7 cold base	81 x 36 (206 x 91)
97366	4 Pan NSF7 Cold base	97 x 38 (246 x 97)
97376	5 Pan NSF7 Cold base	107 x 40 (272 x 102)
97345	3 Pan std-ref. base	81 x 36 (206 x 91)
97365	4 Pan std-ref. base	97 x 38 (246 x 97)
97375	5 Pan std-ref. base	107 x 40 (272 x 102)
97343	3 Pan non-ref. base	81 x 36 (206 x 91)
97360	4 Pan non-ref. base	97 x 38 (246 x 97)
97370	5 Pan non-ref. base	107 x 40 (272 x 102)
97391	81" Utility - base	81 x 36 (206 x 91)
97392	97" Utility - base	97 x 38 (246 x 97)
97393	107" Utility - base	107 x 40 (272 x 102)
97312	81" Frost top - base	81 x 36 (206 x 91)
97313	97" Frost top - base	97 x 38 (246 x 97)
97314	107" Frost top - base	107 x 40 (272 x 102)

① Counter Width for all units is 32" (81 cm)

Curved Base - front view



### Features:

- Dial controls
- Corner trim in stainless steel
- 8 foot power cord standard
- Heavy-duty 4" (10.2cm) swivel locking casters



Configure your next Foodservice Line-Up Online by using the Concept™ Equipment Configurator. Check out these incredible features:

SEE MORE AT [vollrathco.com](http://vollrathco.com)



- Design individual serving line units or complete line-ups
- Choose from hundreds of material, color and equipment options
- Created for use by foodservice dealers, consultant, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail
- Log onto [www.vollrathco.com](http://www.vollrathco.com) and click on Concept to register today!

## Rectangular Bases

ITEM	DESCRIPTION	DIMENSIONS L X W: IN (CM)
97030	3 Well hot - base	48 x 32 (122 x 81)
97040	4 Well hot - base	62 x 32 (157 x 81)
97050	5 Well hot - base	76 x 32 (193 x 81)
97060	6 Well hot - base	90 x 32 (229 x 81)
97047	3 Well hot bain marie - base	48 x 32 (122 x 81)
97057	4 Well hot bain marie - base	62 x 32 (157 x 81)
97067	5 Well hot bain marie - base	76 x 32 (193 x 81)
97077	6 Well hot bain marie - base	90 x 32 (229 x 81)
97046	3 Pan NSF7 cold - base	48 x 32 (122 x 81)
97066	4 Pan NSF7 cold - base	62 x 32 (157 x 81)
97076	5 Pan NSF7 cold - base	76 x 32 (193 x 81)
97086	6 Pan NSF7 cold - base	90 x 32 (229 x 81)
97043	3 Pan std-ref. - base	48 x 32 (122 x 81)
97061	4 Pan std-ref. - base	62 x 32 (157 x 81)
97070	5 Pan std-ref. - base	76 x 32 (193 x 81)
97080	6 Pan std-ref. - base	90 x 32 (229 x 81)
97045	3 Pan non-ref. - base	48 x 32 (122 x 81)
97065	4 Pan non-ref. - base	62 x 32 (157 x 81)
97075	5 Pan non-ref. - base	76 x 32 (193 x 81)
97084	6 Pan non-ref. - base	90 x 32 (229 x 81)
97220	32" Utility - base	32 x 32 (81 x 81)
97221	48" Utility - base	48 x 32 (122 x 81)
97222	62" Utility - base	62 x 32 (157 x 81)
97223	76" Utility - base	76 x 32 (193 x 81)
97233	90" Utility - base	90 x 32 (229 x 81)
97025	48" Beverage - base	48 x 32 (122 x 81)
97026	62" Beverage - base	62 x 32 (157 x 81)
97027	76" Beverage - base	76 x 32 (193 x 81)
97212	48" Frost top - base	48 x 32 (122 x 81)
97013	62" Frost top - base	62 x 32 (157 x 81)
97014	76" Frost top - base	76 x 32 (193 x 81)
97216	90" Frost top - base	90 x 32 (229 x 81)
97085	Corner station	32 x 32 (81 x 81)
97215	Cashier station	32 x 32 (81 x 81)



Curved Base - back view



Color options are endless!  
See Page 5-13 for details.



## Signature Server® Classic Mobile Serving Equipment

Signature Server® Classic is the choice when functionality and modular ease of use is your top priority. Signature Server® Serving Equipment is an industry standard, with updated features to better serve the operator.



### Build Your Own:

STEP	①	②	③	④	⑤	⑥
	Bases (pg 5-12)	Colors & Textures (pg 5-13)	Breath Guards and Accessories (pg 5-14 to 5-19)	Electrical (pg 5-20 to 5-21)	Counter Accessories (pg 5-22)	Additional Options (pg 5-23)

### Ideal for:

- K-12
- Mid-level Colleges
- B&I
- Healthcare

Breath guards available in Standard and 2011 NSF2 style

Upgrade your Signature Server® unit with a variety of great options!

Choose from dozens of breath guard styles including the tempered glass Contemporary, Traditional and Progressive breath guards

New options include textured stainless counters or tubular tray slides

Optional dial controls

Discreet access panel hides convenient drain hose and valve

Full line of laminates including wood and metals

Folding plate rests or tray slides for easy customer access

**NOTE:** Signature Server® equipment orders cannot be cancelled or returned.



Color options are endless! See Page 5-13 for details.

Access® acrylic breath guard panels flip up for easy re-stocking and cleaning

Standard 34" (86.4cm) height complies with ADA guidelines

Heavy-duty 4" (10.2cm) casters with operator side locking brakes

8 foot power cord standard

Hot well digital controls: easy to use, bright LEDs make it easy to read – includes low water indicator



Entire base constructed of corrosion resistant 18 gauge stainless steel with standard black laminate. Choose optional brushed stainless steel or color laminates (see color options on Page 5-30)

**Step 1**

## Signature Server® Classic Bases



- Upgraded 18 gauge stainless steel base with standard black laminate
- Optional 14 gauge work surface available
- Optional brushed stainless steel exterior finish or choose from hundreds of laminate finishes
- 18 or 16 gauge 300 series stainless steel counters and wells

- 300 series stainless steel work surfaces
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 5/4" (13.3 cm) clearance between floor and bottom of unit



**Note: Signature Server® equipment orders cannot be cancelled or returned.**

BASE STYLE	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	NSF LISTED	UL LISTED	ITEM H: 34" (86 CM)	ITEM H: 30" (76 CM)	ITEM H: 27" (69 CM)
Hot food base with touch-temp panel	3-well	46 x 28 (117 x 71)	NSF	UL	37030	36130	36230
Hot food base with touch-temp panel	4-well	60 x 28 (152 x 71)	NSF	UL	37040	36140	36240
Hot food base with touch-temp panel	5-well	74 x 28 (188 x 71)	NSF	UL	37050	36150	36250
Hot food base with touch-temp panel	6-well	88 x 28 (224 x 71)	NSF	UL	98888	—	—
Bain marie hot station	3-well	46 x 28 (117 x 71)	—	UL	37047	36447	36347
Bain marie hot station	4-well	60 x 28 (152 x 71)	—	UL	37057	36457	36357
Bain marie hot station	5-well	74 x 28 (188 x 71)	—	UL	37067	36468	36367
Bain marie hot station	6-well	88 x 28 (224 x 71)	—	UL	37077	36477	36377
Cold station	NSF7 Refrigerated	46 x 28 (117 x 71)	NSF	UL	37046	36146	—
Cold station	NSF7 Refrigerated	60 x 28 (152 x 71)	NSF	UL	37066	36166	—
Cold station	NSF7 Refrigerated	74 x 28 (188 x 71)	NSF	UL	37076	36176	—
Cold station	NSF7 Refrigerated	88 x 28 (224 x 71)	NSF	UL	98710	—	—
Cold station	Refrigerated	46 x 28 (117 x 71)	—	UL	37045	36145	36245
Cold station	Refrigerated	60 x 28 (152 x 71)	—	UL	37065	36165	36265
Cold station	Refrigerated	74 x 28 (188 x 71)	—	UL	37075	36175	36275
Cold station	Refrigerated	88 x 28 (224 x 71)	—	UL	98708	—	—
Cold station	Non-refrigerated	46 x 28 (117 x 71)	NSF	—	37043	36143	36243
Cold station	Non-refrigerated	60 x 28 (152 x 71)	NSF	—	37060	36160	36260
Cold station	Non-refrigerated	74 x 28 (188 x 71)	NSF	—	37070	36170	36270
Cold station	Non-refrigerated	88 x 28 (224 x 71)	NSF	—	98707	—	—
Hot/Cold food station	Refrigerated	74 x 28 (188 x 71)	NSF	UL	37095	36195	36295
Hot/Cold food station	Non-refrigerated	74 x 28 (188 x 71)	NSF	UL	37091	36191	36291
Utility station	Utility station	28 x 28 (71 x 71)	NSF	UL	37020	36120	36220
Utility station	Utility station	46 x 28 (117 x 71)	NSF	UL	37021	36121	36221
Utility station	Utility station	60 x 28 (152 x 71)	NSF	UL	37022	36122	36222
Utility station	Utility station	74 x 28 (188 x 71)	NSF	UL	37023	36123	36223
Utility station	Utility station	88 x 28 (224 x 71)	NSF	UL	98711	—	—
Beverage counter	Beverage counter	46 x 28 (117 x 71)	NSF	—	37025	36125	—
Beverage counter	Beverage counter	60 x 28 (152 x 71)	NSF	—	37026	36126	—
Beverage counter	Beverage counter	74 x 28 (188 x 71)	NSF	—	37027	36127	—
Universal corner station	Universal corner station	46 x 28 (117 x 71)	NSF	—	37085	36185	36285
Entrée cart	Entrée cart	28 x 28 (71 x 71)	NSF	UL	37080	—	—
Frost top station	Frost top	46 x 28 (117 x 71)	NSF	UL	37012	36112	36212
Frost top station	Frost top	60 x 28 (152 x 71)	NSF	UL	37013	36113	36213
Frost top station	Frost top	74 x 28 (188 x 71)	NSF	UL	37014	36114	36214
Frost top station	Frost top	88 x 28 (224 x 71)	NSF	UL	36115	36117	36116
Cashier station	Cashier station	28 x 28 (71 x 71)	NSF	UL	37015	—	—
Tray and flatware cart	Tray and flatware cart	38 x 22½ (97 x 57)	NSF	—	99305	—	—

SEE MORE AT [vollrathco.com](http://vollrathco.com)



BASE STYLE	WIDTH IN (CM)	CASE/CARTON CAPACITY*	TRAY/CARTON CAPACITY	NSF LISTED	UL LISTED	ITEM
Milk station	60 (152)	6/288	10/360	NSF	UL	37001
Milk station	74 (188)	8/384	15/450	NSF	UL	37002

## Step 2 Signature Server® 2.0 & Classic Colors and Textures



### Color Choices

All Signature Server® base units come standard with 18 gauge stainless steel and black laminate. Optional color laminates available. Color chips are available through local building supply vendors with hundreds of color selections, to fit any décor. Laminate veneers available at an additional cost. Manufacturers laminate number and description must be provided at time of order entry. We can cover your unit with your choice of Formica®, Nevamar®, Pionite® and Wilsonart® laminate finishes. Allow 18 days to manufacture when adding a laminate finish. Units can also be ordered with all stainless steel construction.

DESCRIPTION	OPTIONAL MATTE LAMINATE ITEM	OPTIONAL WOODGRAIN ITEM	OPTIONAL STAINLESS ITEM
Corner Station and 46"-48" (117-122 cm) units	36680	36687	36693
60"-62" (152-157 cm) units	36681	36688	36694
74"-76" (188-193 cm) units	36682	36689	36695
88"-90" (224-229 cm) units	98835	98835	98836
28"-32" (71-81 cm) Utility and Entree Cart	36683	36690	36696
Cashier Station	36685	36691	36697
Tray and Flatware	36686	36692	—



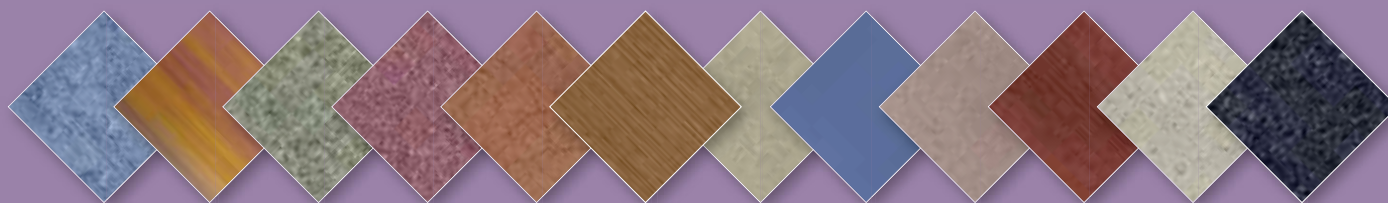
Traditional double-sided buffet breath guard on Vollrath's Signature Server® Select™ Mobile Unit

## Color Options Are Endless!

Visit the following websites to select from a wide variety of laminates:

[www.formica.com](http://www.formica.com) • [www.nevamar.com](http://www.nevamar.com) • [www.pionite.com](http://www.pionite.com) • [www.wilsonart.com](http://www.wilsonart.com)

\*Formica is registered trademark of Formica Corporation, Cincinnati, OH. • \*Nevamar is a registered trademark of Nevamar Corporation, Odenton, MD. \*Pionite is registered trademark of Panolam Industries, Shelton, CT. • \*Wilsonart is a registered trademark of Wilsonart International, Temple, TX.



### Textures

Options now include textures on stainless steel construction. Contemporary textures are perfect for B&I and college buffet set-ups. Manufactured by the foodservice experts in stainless – Vollrath!

OPTIONAL FEATURE	ITEM
Crescent Textured Countertop	98616
Crescent Textured Plate Rest (each)	98617

### Signature Server® Option

Textured countertop and plate rest.



Step 3

## Signature Server® 2.0 & Classic Breath Guards



Choose from:

- Progressive
- Contemporary
- Traditional
- Classic

Standard and NSF Certified versions

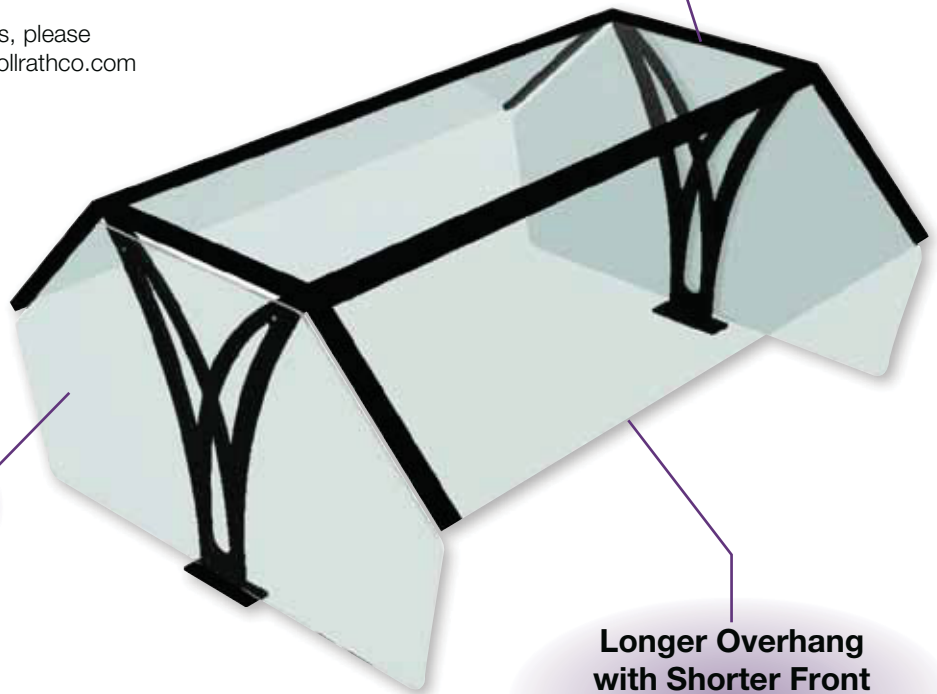
### Get Increased Coverage with NSF Certified Breath Guards

- NSF Certified Breath Guards offer more complete horizontal and vertical coverage of food without obstructing the customers view.
- End panels are enclosed with 1/4" (0.6 cm) Acrylic
- All models offer the same quality of construction and color/finish selection you expect from Vollrath®
- For more information and dimensions, please reference our spec sheets at [www.vollrathco.com](http://www.vollrathco.com)

For product selection details see pgs. 5-15 through 5-17

Same Color/Finish Options as Standard Vollrath Breath Guards

Enclosed 1/4" Acrylic End Panels



Longer Overhang with Shorter Front Access Opening for Increased Food Safety

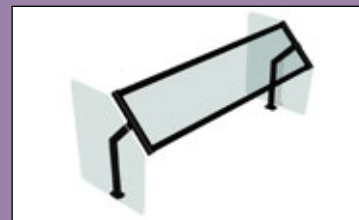
Model NGB98402 shown in Black 80% Gloss



Note: Standard models do not include end panels.

## NSF 2 Breath Guards

For more information visit [www.vollrathco.com](http://www.vollrathco.com) for specification sheets.





## Step 3 Signature Server® 2.0 & Classic Breath Guards

### Progressive Style<sup>1</sup>

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information. See page 5-14 for ordering information on Signature Server® Breath Guards. Dimensions can be found on spec sheets at [www.vollrathco.com](http://www.vollrathco.com).



Double-sided Buffet



Single-sided Buffet with Top Shelf



Cafeteria with Top Shelf

#### Note:

**Lights and Heat Strips with Lights are NOT available for Single-Sided Buffet styles**



Single-sided Buffet

### Build Your Progressive Style Breath Guard

**Note: Breath Guards cannot be cancelled or returned.**

#### STEP 1: CHOOSE NSF\* ITEM OR STANDARD ITEM

\*Standard item is shown. To select NSF item, please add "N" prefix to base item number

#### STEP 2: CHOOSE COLOR SUFFIX

#### STEP 3: (OPTIONAL) CHOOSE OPTIONAL ACCESSORIES (ONLY CHOOSE ONE)<sup>3</sup>

SIGNATURE SERVER® CLASSIC	SIGNATURE SERVER® 2.0	DESCRIPTION	
—	GB98400	Double-Sided Buffet	2 Well or 2 Pan
98401	GB98401		3 Well or 3 Pan
98402	GB98402		4 Well or 4 Pan
98403	GB98403		5 Well or 5 Pan
98404	GB98404		6 Well or 6 Pan
—	GB98405	Single-Sided Buffet with Top Shelf	2 Well or 2 Pan
98406	GB98406		3 Well or 3 Pan
98407	GB98407		4 Well or 4 Pan
98408	GB98408		5 Well or 5 Pan
98409	GB98409		6 Well or 6 Pan
—	GB98410	Single-Sided Buffet	2 well or 2 Pan
98411	GB98411		3 Well or 3 Pan
98412	GB98412		4 Well or 4 Pan
98413	GB98413		5 Well or 5 Pan
98414	GB98414		6 Well or 6 Pan
—	GB98415	Cafeteria with Top Shelf	2 Well or 2 Pan
98416	GB98416		3 Well or 3 Pan
98417	GB98417		4 Well or 4 Pan
98418	GB98418		5 Well or 5 Pan
98419	GB98419		6 Well or 6 Pan

SUFFIX	COLOR	
99	Standard Gray Hammer	
00	Polished Chrome	
10	Brass	
20	Black Hammer Semi-Gloss	
30	Black 80% Gloss	
40	White Hammer	
50	Copper Vein	
60	Silver Vein	
70	Black/White	
80	Silver Hammertone	

SUFFIX	OPTIONS <sup>2</sup>
25	2 Well Fluorescent Lights
15	2 Well Incandescent Lights
35	2 Well Heat Strip
12	2 Well Heat Strip with Lights
26	3 Well Fluorescent Lights
31	3 Well Incandescent Lights
36	3 Well Heat Strip
41	3 Well Heat Strip with Lights
27	4 Well Fluorescent Lights
32	4 Well Incandescent Lights
37	4 Well Heat Strip
42	4 Well Heat Strip with Lights
28	5 Well Fluorescent Lights
33	5 Well Incandescent Lights
38	5 Well Heat Strip
43	5 Well Heat Strip with Lights
29	6 Well Fluorescent Lights
34	6 Well Incandescent Lights
39	6 Well Heat Strip
44	6 Well Heat Strip with Lights

<sup>1</sup> Lead time of 4-6 weeks

<sup>2</sup> All heat strips come with On-Board Toggle

<sup>3</sup> Options not available on Single-Sided Buffet

#### Example Item Number

**NGB984003015**

Suffix Codes: Refer to tables

STEP 1: NSF\* Model, 2 Well Double Sided Buffet for Signature Server® 2.0

STEP 2: Black 80% Gloss

STEP 3: 2 Well Incandescent Lights

## Cayenne® Heat and Light Strips



Unique heating design disperses heat more evenly throughout entire food holding area. See pages 4-15 to 4-18.



## Step 3 Signature Server® 2.0 & Classic Breath Guards

### Contemporary Style<sup>1</sup>

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information. See page 5-14 for ordering information on Signature Server® Breath Guards. Dimensions can be found on spec sheets at www.vollrathco.com.



Double-sided Buffet



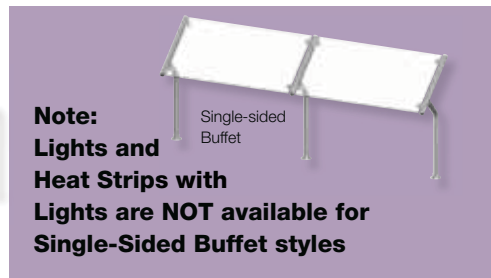
Single-sided Buffet with Top Shelf



Cafeteria with Top Shelf



Contemporary double-sided buffet breath guard on Vollrath's Signature Server® Select™ mobile unit



Note: Lights and Heat Strips with Lights are NOT available for Single-Sided Buffet styles

### Build Your Contemporary Style Breath Guard

Note: Breath Guards cannot be cancelled or returned.

**STEP 1:**  
CHOOSE NSF® ITEM OR STANDARD ITEM

\*Standard item is shown. To select NSF item, please add "N" prefix to base item number

**STEP 2:**  
CHOOSE COLOR SUFFIX

**STEP 3: (OPTIONAL)**  
CHOOSE OPTIONAL ACCESSORIES (ONLY CHOOSE ONE)<sup>3</sup>

SIGNATURE SERVER® CLASSIC	SIGNATURE SERVER® 2.0	DESCRIPTION	
—	CB98663		2 Well or 2 Pan
98637	CB98637	Double-Sided Buffet	3 Well or 3 Pan
98638	CB98638		4 Well or 4 Pan
98639	CB98639		5 Well or 5 Pan
98640	CB98640		6 Well or 6 Pan
—	CB98662		
98651	CB98651	Single-Sided Buffet with Top Shelf	3 Well or 3 Pan
98652	CB98652		4 Well or 4 Pan
98653	CB98653		5 Well or 5 Pan
98654	CB98654		6 Well or 6 Pan
—	CB98661		
98633	CB98633	Single-Sided Buffet	3 Well or 3 Pan
98634	CB98634		4 Well or 4 Pan
98635	CB98635		5 Well or 5 Pan
98636	CB98636		6 Well or 6 Pan
—	CB98660		2 Well or 2 Pan
98650	CB98650	Cafeteria with Top Shelf	3 Well or 3 Pan
98626	CB98626		4 Well or 4 Pan
98627	CB98627		5 Well or 5 Pan
98628	CB98628		6 Well or 6 Pan

SUFFIX	COLOR					
99	Standard Gray Hammer					
		10	Brass			
				30	Black 80% Gloss	

SUFFIX	OPTIONS <sup>2</sup>
64	2 Well Fluorescent Lights
52	2 Well Heat Strip
57	2 Well Heat Strip with Lights
45	3 Well Fluorescent Lights
53	3 Well Heat Strip
58	3 Well Heat Strip with Lights
14	4 Well Fluorescent Lights
54	4 Well Heat Strip
59	4 Well Heat Strip with Lights
46	5 Well Fluorescent Lights
55	5 Well Heat Strip
90	5 Well Heat Strip with Lights
51	6 Well Fluorescent Lights
56	6 Well Heat Strip
91	6 Well Heat Strip with Lights

- <sup>1</sup> Lead time of 4-6 weeks
- <sup>2</sup> All heat strips come with On-Board Toggle
- <sup>3</sup> Options not available on Single-Sided Buffet

#### Example Item Number

**NCB986289991**

Suffix Codes: Refer to tables

**STEP 1:** NSF Model, 6 Well Cafeteria with Top Shelf for Signature Server® 2.0

**STEP 2:** Standard Gray Hammer

**STEP 3:** 6 Well Lights and Heat Strip

## Custom Breath Guards

Contact Vollrath for custom quotes on Breath Guards

- Adjustable Height
- Adjustable Angle
- 1/4" and 3/8" Tempered Glass



Non-standard breath guard shown. Custom breath guards require signed drawing, are made to order and non-refundable

## Step 3 Signature Server® 2.0 & Classic Breath Guards



### Traditional Style<sup>1</sup>

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information. See page 5-14 for ordering information on Signature Server® Breath Guards. Dimensions can be found on spec sheets at [www.vollrathco.com](http://www.vollrathco.com).



Double-sided Buffet



Single-sided Buffet with Top Shelf



Cafeteria with Top Shelf



Single-sided Buffet



Vertical cafeteria

### Build Your Traditional Style Breath Guard

**Note: Breath Guards cannot be cancelled or returned.**

**STEP 1:**  
CHOOSE NSF® ITEM OR STANDARD ITEM

– VERTICAL CAFETERIA BREATH GUARDS ARE NOT AVAILABLE WITH AN NSF 2 CERTIFICATION

\*Standard item is shown.  
To select NSF item, please add "N" prefix to base item number

**STEP 2:**  
CHOOSE COLOR SUFFIX

**STEP 3: (OPTIONAL)**  
CHOOSE OPTIONAL ACCESSORIES (ONLY CHOOSE ONE)<sup>3</sup>

SIGNATURE SERVER® CLASSIC	SIGNATURE SERVER® 2.0	DESCRIPTION	
–	PB89285	Double-Sided Buffet	2 Well or 2 Pan
89286	PB89286		3 Well or 3 Pan
89287	PB89287		4 Well or 4 Pan
89288	PB89288		5 Well or 5 Pan
89289	PB89289		6 Well or 6 Pan
–	PB89280	Single-Sided Buffet with Top Shelf	2 Well or 2 Pan
89281	PB89281		3 Well or 3 Pan
89282	PB89282		4 Well or 4 Pan
89283	PB89283		5 Well or 5 Pan
89284	PB89284		6 Well or 6 Pan
–	PB89270	Single-Sided Buffet	2 well or 2 Pan
89271	PB89271		3 Well or 3 Pan
89272	PB89272		4 Well or 4 Pan
89273	PB89273		5 Well or 5 Pan
89274	PB89274		6 Well or 6 Pan
–	PB89265	Cafeteria with Top Shelf	2 Well or 2 Pan
89266	PB89266		3 Well or 3 Pan
89267	PB89267		4 Well or 4 Pan
89268	PB89268		5 Well or 5 Pan
89269	PB89269		6 Well or 6 Pan
–	PB89260	Vertical Cafeteria	2 Well or 2 Pan
89261	PB89261		3 Well or 3 Pan
89262	PB89262		4 Well or 4 Pan
89263	PB89263		5 Well or 5 Pan
89264	PB89264		6 Well or 6 Pan

SUFFIX	COLOR
99	Standard Aluminum
00	Polished Chrome
10	Brass
30	Black 80% Gloss
40	White Hammer
50	Copper Vein
60	Silver Vein

SUFFIX	OPTIONS <sup>2</sup>
66	2 Well Fluorescent Lights
05	2 Well Incandescent Lights
95	2 Well Heat Strip
13	2 Well Heat Strip with Lights
67	3 Well Fluorescent Lights
06	3 Well Incandescent Lights
68	3 Well Heat Strip
01	3 Well Heat Strip with Lights
92	4 Well Fluorescent Lights
07	4 Well Incandescent Lights
97	4 Well Heat Strip
02	4 Well Heat Strip with Lights
93	5 Well Fluorescent Lights
08	5 Well Incandescent Lights
98	5 Well Heat Strip
03	5 Well Heat Strip with Lights
94	6 Well Fluorescent Lights
09	6 Well Incandescent Lights
11	6 Well Heat Strip
04	6 Well Heat Strip with Lights

<sup>1</sup> Lead time of 4-6 weeks

<sup>2</sup> All heat strips come with On-Board Toggle

<sup>3</sup> Options not available on Single-Sided Buffet or Vertical Cafeteria

Example Item Number

**NPB892853005**

Suffix Codes: Refer to tables

STEP 1: NSF Model, 2 Well Double Sided Buffet for Signature Server® 2.0

STEP 2: Black 80% Gloss

STEP 3: 2 Well Incandescent Lights

# prep, cook, serve, solved.



## Step ③ Signature Server® Classic Breath Guards & Accessories



### Classic Cafeteria Breath Guards

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- ¼" (.6 cm) acrylic breath guard panels
- Double-shelf model has adjustable front breath guard panels with middle acrylic shelf



Single-Shelf



DESCRIPTION	ITEM L: 28 IN L: 71 CM	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Single-shelf cafeteria	37310	37311	37312	37313	9861006
NSF2 Single-shelf cafeteria	N37310	N37311	N37312	N37313	N9861006
Double-shelf cafeteria	37320	37321	37322	37323	9861707
NSF2 Double-shelf cafeteria	N37320	N37321	N37322	N37323	N9861707

Note: To order stand alone breath guards add "RPL" to end of item number

### Access® Breath Guards

- Stainless steel uprights and end caps
- 18 gauge stainless steel breath guard wrapper
- ¼" (.64 cm) acrylic breath guard panels that flip up for easy access and cleaning
- 12" (30.5 cm) serving opening
- \*Optional height adjustment without tools
- \*9" to 15" (22.9 to 38.1 cm) serving opening height adjustment



DESCRIPTION	ITEM L: 28 IN L: 71 CM	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Access buffet, adjustable*	36339	36343	36363	36373	—
NSF2 Access buffet, adjustable*	N36339	N36343	N36363	N36373	—
Access buffet, non-adjustable	36337	36341	36361	36371	9860206
NSF2 Access buffet, non-adjustable	N36337	N36341	N36361	N36371	N9860206

Note: To order stand alone breath guards add "RPL" to end of item number

### Classic Economy Buffet Breath Guards

- 18 gauge, 1" (2.5 cm) square tubular 300 series stainless steel uprights
- Stainless steel reinforcing center bracket
- ¼" (.64 cm) acrylic breath guard panels



DESCRIPTION	ITEM L: 28 IN L: 71 CM	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Buffet breath guard	36300	36301	36302	36303	98607
NSF2 Buffet breath guard	N36300	N36301	N36302	N36303	N98607

Note: To order stand alone breath guards add "RPL" to end of item number

### Classic Speed Serve Options

- Angled serving shelves
- 1" (2.5 cm) stainless steel tubing
- Frame welded at each seam



36393 - Two Shelf

\*Baskets not included

36397 - Single Shelf with Lights

ITEM	DESCRIPTION
36392	46" (117 cm) two shelf
36393	60" (162 cm) two shelf
36394	74" (188 cm) two shelf
36395	88" (224 cm) two shelf
36396	46" (117 cm) single shelf with lights
36397	60" (162 cm) single shelf with lights
36398	74" (188 cm) single shelf with lights
36399	88" (224 cm) single shelf with lights

Note: Signature Server® equipment orders cannot be cancelled or returned.



## Step ③ Signature Server® Classic Breath Guards & Accessories

### Incandescent/Infrared\* Lights

- Master On/Off Switch
- Accepts standard base incandescent bulbs or heat lamps up to 250W
- 18-8 stainless steel mounting assembly
- Cone shaped reflector shields concentrate heat over well
- Incandescent/infrared lamps cannot be specified for standard cafeteria breath guards



DESCRIPTION	ITEM ENTREE UNIT	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Incandescent/ infrared	36440	36431	36432	36433	98625

\*Bulbs and lamps not supplied – order separately.  
White 250W Bulb - Item 72242. Red 500W Bulb - Item 72241

### Fluorescent\* Lights

- Stainless steel mounting assembly
- On/Off switch
- Clear plastic tube shield



DESCRIPTION	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Fluorescent	36421	36422	36423	98622

\*Bulbs and lamps not supplied

### Cayenne® Heat Strips

- Available as heat strip or heat strip with lights
- Includes onboard toggle switches
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double shelf cafeteria breath guard
- For more information on Cayenne® Heat Strips, see pages 3-18 and 4-15 to 4-18



DESCRIPTION	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Heat strip	36401	36402	36403	98623
Heat strip with lights	36411	36412	36413	98624

**Note: Signature Server® equipment orders cannot be cancelled or returned.**

## Customize Your Signature Server® Lineup with Signage

- ACM construction
- Customer must provide artwork in one of the following formats:
  - TIFF (150 DPI)
  - EPS - Vector
- Contact your Vollrath representative for more details





## Step 4 Signature Server® 2.0 & Classic — Electrical

### Hot/NonRefrigerated Cold Wells

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	15.6	1	5-20R
ANA	120	15.6	1	5-20R
AIA	120	22.3	1	5-30R
AFA	120	15.9	1	5-20R
NNB	208	9	1	6-15R
ANB	208	9	1	6-15R
NNC	240	7.8	1	6-15R
ANC	240	7.8	1	6-15R
AIF	120/208	13.2	1	14-20R
AFF	120/208	9.3	1	14-20R
AIG	120/240	12	1	14-20R
AFG	120/240	8.3	1	14-20R

### Utility Stations

SUFFIX	VOLTS	PH	46" UTILITY AMPS	60" UTILITY AMPS	74" UTILITY AMPS	88" UTILITY AMPS	NEMA RECEPTACLE
AFA	120	1	0.6	0.5	0.5	0.5	5-15R
BFA	120	1	0.6	0.5	0.5	0.5	5-15R
CFA	120	1	0.6	0.5	0.5	0.5	5-15R
DFA	120	1	0.6	0.5	0.5	0.5	5-15R
AHA	120	1	5.2	7.3	10.5	10.2	5-15R
BHA	120	1	5.2	7.3	10.5	10.2	5-15R
CHA	120	1	5.2	7.3	10.5	10.2	5-15R
AIA	120	1	6.3	8.3	10.4	12.5	5-15R
BIA	120	1	6.3	8.3	10.4	12.5	5-15R
AWA	120	1	6.9	9.4	13.2	13	5-20R
BWA	120	1	6.9	9.4	13.2	13	5-20R

### Hot/Refrigerated Cold Wells

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	19.4	1	5-30R
ANA	120	19.4	1	5-30R
AIA	120	26.1	1	5-50R
AFA	120	19.9	1	5-30R
CNA	120	19.4	1	5-30R
CFA	120	19.9	1	5-30R
NNF	120/208	12.8	1	14-20R
ANF	120/208	12.8	1	14-20R
AIF	120/208	15.3	1	14-20R
AFF	120/208	13	1	14-20R
CNF	120/208	12.8	1	14-20R
CFF	120/208	13	1	14-20R
NNG	120/240	11.6	1	14-20R
ANG	120/240	11.6	1	14-20R
AIG	120/240	14.1	1	14-20R
AFG	120/240	11.8	1	14-20R
CNG	120/240	11.6	1	14-20R
CFG	120/240	11.8	1	14-20R

### Non-Refrigerated Cold Pans

SUFFIX	VOLTS	PH	46" STATION AMPS	60" STATION AMPS	74" STATION AMPS	88" STATION AMPS	NEMA RECEPTACLE
AIA	120	1	0.6	0.8	1	1.3	5-15R
AFA	120	1	0.6	0.5	0.5	0.3	5-15R
BIA	120	1	0.6	0.8	1	1	5-15R
BFA	120	1	0.6	0.5	0.3	0.3	5-15R
CFA	120	1	0.6	0.5	0.3	0.3	5-15R
DFA	120	1	0.6	0.5	0.3	0.3	5-15R

### Refrigerated Cold Pans

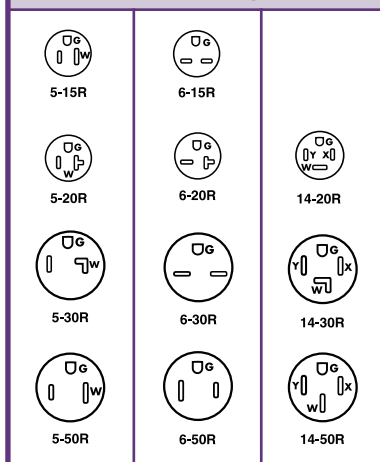
SUFFIX	VOLTS	PH	46" STATION AMPS	60" STATION AMPS	74" STATION AMPS	88" STATION AMPS	NEMA RECEPTACLE
AFA	120	1	4.1	5.5	5.5	7.8	5-15R
BFA	120	1	4.1	5.5	5.5	7.8	5-15R
CFA	120	1	4.1	5.5	5.5	7.8	5-15R
DFA	120	1	4.1	5.5	5.5	7.8	5-15R
EFA	120	1	4.1	5.5	5.5	7.8	5-15R
AIA	120	1	4.2	6	6.2	8.4	5-15R
BIA	120	1	4.2	6	6.2	8.4	5-15R
EIA	120	1	4.2	6	6.2	8.4	5-15R
ANA	120	1	3.8	5.2	5.2	7.2	5-15R
BNA	120	1	3.8	5.2	5.2	7.2	5-15R
CNA	120	1	3.8	5.2	5.2	7.2	5-15R
DNA	120	1	3.8	5.2	5.2	7.2	5-15R
ENA	120	1	3.8	5.2	5.2	7.2	5-15R
NNA	120	1	3.8	5.2	5.2	7.2	5-15R



Note: See previous page (5-20) for ordering instructions

Note: Signature Server® equipment orders cannot be cancelled or returned.

### Receptacle Configurations



### NSF7 Cold Pans

SUFFIX	VOLTS	PH	46" STATION AMPS	60" STATION AMPS	74" STATION AMPS	NEMA RECEPTACLE	88" STATION AMPS	NEMA RECEPTACLE
AFA	120	1	4.1	5.5	7.5	5-15R	11.6	5-20R
BFA	120	1	4.1	5.5	7.5	5-15R	11.6	5-20R
CFA	120	1	4.1	5.5	7.5	5-15R	11.6	5-20R
DFA	120	1	4.1	5.5	7.5	5-15R	11.6	5-20R
EFA	120	1	4.1	5.5	7.5	5-15R	11.6	5-20R
AIA	120	1	4.4	6	8.4	5-15R	12.2	5-20R
BIA	120	1	4.4	6	8.4	5-15R	12.2	5-20R
EIA	120	1	4.4	6	8.4	5-15R	12.2	5-20R
ANA	120	1	3.8	5.2	7.2	5-15R	11	5-20R
BNA	120	1	3.8	5.2	7.2	5-15R	11	5-20R
CNA	120	1	3.8	5.2	7.2	5-15R	11	5-20R
DNA	120	1	3.8	5.2	7.2	5-15R	11	5-20R
ENA	120	1	3.8	5.2	7.2	5-15R	11	5-20R
NNA	120	1	3.8	5.2	7.2	5-15R	11	5-20R

### 60" and 74" Milk Cooler

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	4.9	1	5-15R

### Entree Carts

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	5.2	1	5-15R
FNA	120	5.2	1	5-15R
FIA	120	7.3	1	5-15R



## Step 5 Signature Server® Classic – Counter Accessories

### Plate Rest NSF

- Overall width: 7" (17.8 cm)
- Locking tabs on ends
- Removable without tools for easy transport
- Fold-down mounting kit
- Add 4" (10.16 cm) to width of unit in folded position



DESCRIPTION	ITEM L: 28 IN L: 71 CM	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Plate rest with mounting kit	37511	37512	37513	37514	98829

ITEM	DESCRIPTION
37509	Corner station plate rest — inside corner
37510	Corner station plate rest — outside corner

### End Shelf NSF

- 300 series stainless steel
- 40 lb (18.2 kg) capacity
- Fold-down mounting kit
- Add 4½" (11.4 cm) to length of unit in folded position
- Not recommended for attachment to entrée cart, cashier station or 28" (7.1 cm) utility station



ITEM	DESCRIPTION
37570	End shelf — 18" x 28" (46 x 71 cm)

### Cutting Board NSF

- Maple hardwood or polyethylene construction
- Fold-down mounting brackets
- Adds 4" (10.2 cm) to width of unit in folded position
- Overall width: 8" (20.3 cm)

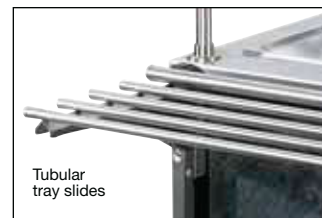
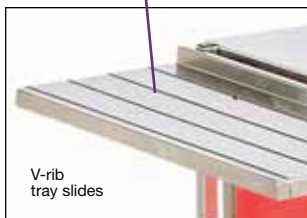


DESCRIPTION	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Wood	37551	37552	37553	98851
Poly	37561	37562	37563	98852

**Note: Signature Server® equipment orders cannot be cancelled or returned.**

### Tray Slides

- 300 series stainless steel
- Overall width: 12" (30.5 cm)
- Tray surface width: 11½" (29 cm)
- Four inverted "V" ribs on surface
- Removable for easy transport
- Fold-down mounting kit
- Interlocking brackets on ends
- Adds 4" (10.16 cm) to width of unit in folded position



DESCRIPTION	ITEM L: 28 IN L: 71 CM	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
V-rib tray slides	37521	37522	37523	37524	98831
Tubular tray slides	9882001	9882003	9882004	9882005	9882006

ITEM	DESCRIPTION
37519	Corner station V-rib tray slide — inside corner
37520	Corner station V-rib tray slide — outside corner
9882007	Corner station tubular tray slide — inside corner
9882008	Corner station tubular tray slide — outside corner



## Step 6 Signature Server® 2.0 & Classic — Options

### Storage Modules



- 300 series stainless steel
- Available with 34" (86.4 cm) high bases only
- With or without doors
- Key lock for sliding doors standard
- Opening height of module is: 16½" (42 cm)
- Depth: 25½" (64.8 cm)



**Note: Not available on Signature Server® 2.0 curved bases**

DESCRIPTION	WIDTH IN (CM)	ITEM WITH DOORS	ITEM WITHOUT DOORS
Fits 3-well hot, 60" (152.4 cm) cold, 46" (116.8 cm) beverage	24 (61)	36930	36931
Fits 4-well hot, 46" (116.8 cm) utility, 74" (188 cm) cold, 60" (152.4 cm) beverage	36 (91.4)	36936	36937
Fits 5-well hot, 60" (152.4 cm) utility, 74" (188 cm) beverage	50 (127)	36938	36939
Fits 6-well hot, 74" (188 cm) utility station	64 (162.6)	36940	36941
Fits 88" (224 cm) utility station	64 (162.6)	36938-2	36939-2

### False Bottoms

- 300 series stainless steel
- Maintains ice longer
- 1" (2.5 cm) above well bottom
- Perforated for easy draining



ITEM	DESCRIPTION
36913	Perforated false bottom, combination hot/cold food station
36914	Perforated false bottom, 46" (116.8 cm) cold food station
36915	Perforated false bottom, 60" (152.4 cm) cold food station
36916	Perforated false bottom, 74" (188 cm) cold food station
98855-2	Perforated false bottom, 88" (224 cm) cold food station

### Bag in Box

- Stainless or galvanized shelf options
- Stainless steel door frame
- Open storage without doors provides easy access
- Access Concept™ Configurator at [www.vollrathco.com](http://www.vollrathco.com) for a full list of accessories including intermediate shelves



STAINLESS ITEM	GALVANIZED ITEM	LENGTH IN (CM)	CASE LOT
36981	36982	46 (116.8)	1
36983	36984	60 (152.4)	1
36985	36986	74 (188)	1
98790	—	88 (224)	1

### Stationary Legs

- Stainless steel
- Adjustable for leveling



ITEM	DESCRIPTION
36921	Adjustable 4" - 5"
2897451-2	4" Leg
2897452-2	6" Leg

**Note: Signature Server® equipment orders cannot be cancelled or returned.**

**Additional Accessories: See Pages 6-3 to 6-18**



SEE MORE AT  
[vollrathco.com](http://vollrathco.com)

For a complete list of special fabricator outlets, visit us online.

## Affordable Portable™

A great value in mobile serving equipment.



**Lighting**

- Factory installed option, 120V
- **Bulbs Not Included**

**NEW**  
Deluxe  
Style



**Optional UL listed incandescent/infrared lighting assembly showcases food in a dramatic light**

**Easy access, fully enclosed clear acrylic breath guard - 12" (30.5cm) clearance, NSF2 Certified**

**Seamless one-piece 20 gauge 300 series stainless steel work surface**

**Individual thermostat control knob per well on Deluxe unit**

**Individual drain inside each well on Deluxe unit**

**Scratch resistant vinyl clad 20 gauge carbon steel in four colors**

**8' Power Cord Standard**

Deluxe Affordable Portable Black Shown

### Color Options

- Granite
- Walnut Woodgrain
- Black
- Cherry Woodgrain



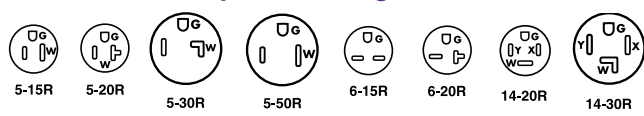
### Electrical Plug Specifications for Affordable Portable™ Deluxe Hot Units (Thermostet Wells)

DESCRIPTION	120V WITHOUT LIGHTS			120V WITH LIGHTS			208-240V WITHOUT LIGHTS			120/208-240V WITH LIGHTS		
	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)
3-well	12	5-15R	15	18.3	5-30R	30	8.7 - 10	6-15R	15	12.9 - 14.2	14-20R	20
4-well	16	5-20R	20	24.3	5-50R	50	11.5 - 13.3	6-20R	20	15.6 - 17.5	14-30R	30

### Electrical Plug Specifications for Standard Affordable Portable™ Hot Units (Spillage Pans)

DESCRIPTION	120V WITHOUT LIGHTS			120V WITH LIGHTS			208-240V WITHOUT LIGHTS			120/208-240V WITH LIGHTS		
	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)
3-well	13.1	5-20R	20	19.4	5-30R	30	8.8	6-15R	15	13	14-20R	20
4-well	17.5	5-30R	30	25.8	5-50R	50	11.7	6-15R	15	15.9	14-20R	20

#### Receptacle Configurations



#### Storage Opening

DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)
60" unit	50 x 23 x 16½ (127 x 58 x 42)
46" unit	36 x 23 x 16½ (91.5 x 58 x 42)

#### Heat Lamp Bulbs

ITEM	DESCRIPTION
72242	White, 250W
72241	Red, 250W

Order heat lamp bulbs separately

**Note: Affordable Portable™ equipment orders cannot be cancelled or returned.**

## Affordable Portable™ Hot Food Stations Deluxe

- Upgraded thermostet well with high efficiency 480W in-water heating element.
- Sealed well - no spillage pans required
- Manifoldd drains
- Thermostatically controlled temperature
- Unit depth: 24" (61 cm) ①
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available
- 120V, 208-240V, 600-800W versions available \* +
- See spec sheet for cord/plug specifications



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
<b>3 WELL HOT FOOD STATION - 120V</b>					
Solid base *	46 X 35 (117 X 89)	T38707	T38935	T38727	T38767
Solid w/lights +	46 X 35 (117 X 89)	T3870746	T3893546	T3872746	T3876746
Open storage *	46 X 35 (117 X 89)	T38708	T38936	T38728	T38768
Open w/lights +	46 X 35 (117 X 89)	T3870846	T3893646	T3872846	T3876846
Storage w/door *	46 X 35 (117 X 89)	T38709	T38937	T38729	T38769
Storage w/door, w/lights +	46 X 35 (117 X 89)	T3870946	T3893746	T3872946	T3876946
Cafeteria Unit * ♦	46 X 35 (117 X 89)	T39707	T39935	T39727	T39767
Cafeteria Unit w/open storage * ♦	46 X 35 (117 X 89)	T39708	T39936	T39728	T39768
Cafeteria Unit w/storage door * ♦	46 X 35 (117 X 89)	T39709	T39937	T39729	T39769
<b>4 WELL HOT FOOD STATION - 120V</b>					
Solid base *	60 X 35 (152 X 89)	T38710	T38945	T38730	T38770
Solid w/lights +	60 X 35 (152 X 89)	T3871060	T3894560	T3873060	T3877060
Open storage *	60 X 35 (152 X 89)	T38711	T38946	T38731	T38771
Open w/lights +	60 X 35 (152 X 89)	T3871160	T3894660	T3873160	T3877160
Storage w/door *	60 X 35 (152 X 89)	T38712	T38947	T38732	T38772
Storage w/door, w/lights +	60 X 35 (152 X 89)	T3871260	T3894760	T3873260	T3877260
Cafeteria Unit * ♦	60 X 35 (152 X 89)	T39710	T39945	T39730	T39770
Cafeteria Unit w/open storage * ♦	60 X 35 (152 X 89)	T39711	T39948	T39731	T39771
Cafeteria Unit w/storage door * ♦	60 X 35 (152 X 89)	T39712	T39947	T39732	T39772



Black Shown

① Overall depth with breath guard: 39½" (100 cm)

- \* For 208-240V without lights add 2 to the model number
- + For 120/208-240V units with lights add 4 to the model number
- ♦ Includes Cafeteria breath guard with acrylic panel

## Affordable Portable™ Refrigerated Cold Food Stations

- Standard mechanically refrigerated cold well
- 18 gauge stainless steel work surface
- Foamed in-place polyurethane foam insulation
- Unit depth: 24" (61 cm) ①
- Includes NSF 2 breath guard
- 1" (2.54 cm) drain
- 120V, NEMA 5-15P plug

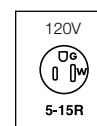


DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
<b>46" COLD FOOD STATION BASE - 120V</b>					
Solid base	46 X 35 (117 X 89)	R38713	R38950	R38733	R38773
Solid w/lights	46 X 35 (117 X 89)	R3871346	R3895046	R3873346	R3877346
Open storage	46 X 35 (117 X 89)	R38714	R38951	R38734	R38774
Open w/lights	46 X 35 (117 X 89)	R3871446	R3895146	R3873446	R3877446
Storage w/door	46 X 35 (117 X 89)	R38715	R38952	R38735	R38775
Storage w/door, w/lights	46 X 35 (117 X 89)	R3871546	R3895246	R3873546	R3877546
Cafeteria Unit ♦	46 X 35 (117 X 89)	R39713	R39950	R39733	R39773
Cafeteria Unit w/open storage ♦	46 X 35 (117 X 89)	R39714	R39951	R39734	R39774
Cafeteria Unit w/storage door ♦	46 X 35 (117 X 89)	R39715	R39952	R39735	R39775
<b>60" COLD FOOD STATION BASE - 120V</b>					
Solid base	60 X 35 (152 X 89)	R38716	R38960	R38736	R38776
Solid w/lights	60 X 35 (152 X 89)	R3871660	R3896060	R3873660	R3877660
Open storage	60 X 35 (152 X 89)	R38717	R38961	R38737	R38777
Open w/lights	60 X 35 (152 X 89)	R3871760	R3896160	R3873760	R3877760
Storage w/door	60 X 35 (152 X 89)	R38718	R38962	R38738	R38778
Storage w/door, w/lights	60 X 35 (152 X 89)	R3871860	R3896260	R3873860	R3877860
Cafeteria Unit ♦	60 X 35 (152 X 89)	R39716	R39959	R39736	R39776
Cafeteria Unit w/open storage ♦	60 X 35 (152 X 89)	R39717	R39961	R39737	R39777
Cafeteria Unit w/storage door ♦	60 X 35 (152 X 89)	R39718	R39962	R39738	R39778



Black Shown

Receptacle



① Overall depth with breath guard: 39½" (100 cm)

- ♦ Includes Cafeteria breath guard with acrylic panel

**Note: Affordable Portable™ equipment orders cannot be cancelled or returned.**

## Affordable Portable™ Hot Food Stations



- Each well supplied with 120V, 525W exposed heating element
- High-density glass fiber insulation
- **Spillage pans required** – sold separately
- Infinite control switches
- Unit depth: 24" (61 cm)
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available
- 208-240V options now available \* +
- Light/Heat options



Granite Shown



NSF 2 Breath Guards:  
For more information visit [www.vollrathco.com](http://www.vollrathco.com) for specification sheets.

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
<b>3 WELL HOT FOOD STATION – 120V</b>					
Solid base *	46 X 35 (117 X 89)	38707	38935	38727	38767
Solid w/lights +	46 X 35 (117 X 89)	3870746	3893546	3872746	3876746
Open storage *	46 X 35 (117 X 89)	38708	38936	38728	38768
Open w/lights +	46 X 35 (117 X 89)	3870846	3893646	3872846	3876846
Storage w/door *	46 X 35 (117 X 89)	38709	38937	38729	38769
Storage w/door, w/lights +	46 X 35 (117 X 89)	3870946	3893746	3872946	3876946
Cafeteria Unit * ♦	46 X 35 (117 X 89)	39707	39935	39727	39767
Cafeteria Unit w/open storage * ♦	46 X 35 (117 X 89)	39708	39936	39728	39768
Cafeteria Unit w/storage door * ♦	46 X 35 (117 X 89)	39709	39937	39729	39769
<b>4 WELL HOT FOOD STATION – 120V</b>					
Solid base *	60 X 35 (152 X 89)	38710	38945	38730	38770
Solid w/lights +	60 X 35 (152 X 89)	3871060	3894560	3873060	3877060
Open storage *	60 X 35 (152 X 89)	38711	38946	38731	38771
Open w/lights +	60 X 35 (152 X 89)	3871160	3894660	3873160	3877160
Storage w/door *	60 X 35 (152 X 89)	38712	38947	38732	38772
Storage w/door, w/lights +	60 X 35 (152 X 89)	3871260	3894760	3873260	3877260
Cafeteria Unit * ♦	60 X 35 (152 X 89)	39710	39945	39730	39770
Cafeteria Unit w/open storage * ♦	60 X 35 (152 X 89)	39711	39948	39731	39771
Cafeteria Unit w/storage door * ♦	60 X 35 (152 X 89)	39712	39947	39732	39772

- \* For 208-240V without lights add 2 to the model number
- + For 120/208-240V units with lights add 4 to the model number
- ♦ Includes Cafeteria breath guard with acrylic panel

## Affordable Portable™ Cold Food Stations



- 20 gauge stainless steel work surface
- **Non-refrigerated** 6" (15.2 cm) deep well
- Foamed-in-place polyurethane foam insulation
- 1" (2.54 cm) drain makes cleanup easy
- Unit depth: 24" (61 cm) ①
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
<b>46" COLD FOOD STATION BASE – 120V</b>					
Solid base	46 X 35 (117 X 89)	38713	38950	38733	38773
Solid w/lights	46 X 35 (117 X 89)	3871346	3895046	3873346	3877346
Open storage	46 X 35 (117 X 89)	38714	38951	38734	38774
Open w/lights	46 X 35 (117 X 89)	3871446	3895146	3873446	3877446
Storage w/door	46 X 35 (117 X 89)	38715	38952	38735	38775
Storage w/door, w/lights	46 X 35 (117 X 89)	3871546	3895246	3873546	3877546
Cafeteria Unit ♦	46 X 35 (117 X 89)	39713	39950	39733	39773
Cafeteria Unit w/open storage ♦	46 X 35 (117 X 89)	39714	39951	39734	39774
Cafeteria Unit w/storage door ♦	46 X 35 (117 X 89)	39715	39952	39735	39775
<b>60" COLD FOOD STATION BASE – 120V</b>					
Solid base	60 X 35 (152 X 89)	38716	38960	38736	38776
Solid w/lights	60 X 35 (152 X 89)	3871660	3896060	3873660	3877660
Open storage	60 X 35 (152 X 89)	38717	38961	38737	38777
Open w/lights	60 X 35 (152 X 89)	3871760	3896160	3873760	3877760
Storage w/door	60 X 35 (152 X 89)	38718	38962	38738	38778
Storage w/door, w/lights	60 X 35 (152 X 89)	3871860	3896260	3873860	3877860
Cafeteria Unit ♦	60 X 35 (152 X 89)	39716	39959	39736	39776
Cafeteria Unit w/open storage ♦	60 X 35 (152 X 89)	39717	39961	39737	39777
Cafeteria Unit w/storage door ♦	60 X 35 (152 X 89)	39718	39962	39738	39778



Black Shown

① Overall depth with breath guard: 39½" (100 cm)

- ♦ Includes Cafeteria breath guard with acrylic panel

**Note: Affordable Portable™ equipment orders cannot be cancelled or returned.**



## Affordable Portable™ Utility Stations



- Wide, solid reinforced stainless steel work surface
- One-piece top construction for easy cleaning
- Ideal for dispensers or large food displays
- Unit depth: 24" (61 cm) ①
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available



Black Shown



Granite Shown

① Overall depth with breath guard: 39½" (100 cm)

◆ Includes Cafeteria breath guard with acrylic panel

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
<b>46" UTILITY STATION – 120V</b>					
Solid base	46 X 35 (117 X 89)	38701	38926	38721	38761
Solid w/lights	46 X 35 (117 X 89)	3870146	3892646	3872146	3876146
Open storage	46 X 35 (117 X 89)	38702	38927	38722	38762
Open w/lights	46 X 35 (117 X 89)	3870246	3892746	3872246	3876246
Storage w/door	46 X 35 (117 X 89)	38703	38928	38723	38763
Storage w/door, w/lights	46 X 35 (117 X 89)	3870346	3892846	3872346	3876346
Cafeteria Unit ◆	46 X 35 (117 X 89)	39701	39926	39721	39761
Cafeteria Unit w/open storage ◆	46 X 35 (117 X 89)	39702	39927	39722	39762
Cafeteria Unit w/storage door ◆	46 X 35 (117 X 89)	39703	39928	39723	39763
<b>60" UTILITY STATION – 120V</b>					
Solid base	60 X 35 (152 X 89)	38704	38930	38724	38764
Solid w/lights	60 X 35 (152 X 89)	3870460	3893060	3872460	3876460
Open storage	60 X 35 (152 X 89)	38705	38931	38725	38765
Open w/lights	60 X 35 (152 X 89)	3870560	3893160	3872560	3876560
Storage w/door	60 X 35 (152 X 89)	38706	38932	38726	38766
Storage w/door, w/lights	60 X 35 (152 X 89)	3870660	3893260	3872660	3876660
Cafeteria Unit ◆	60 X 35 (152 X 89)	39704	39930	39724	39764
Cafeteria Unit w/open storage ◆	60 X 35 (152 X 89)	39705	39931	39725	39765
Cafeteria Unit w/storage door ◆	60 X 35 (152 X 89)	39706	39932	39726	39766

## Affordable Portable™ Cashier Station

- Stable stainless steel work surface
- Wide enough for almost any register or terminal
- Open base and bottom shelf for extra storage
- **Cash drawer not available**
- Unit depth: 24" (61 cm)



Walnut Woodgrain shown

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
Cashier station	24 X 35 (60.9 X 89)	38700	38905	38720	38760

## Spillage Pans

- Stainless steel or aluminum
- Accepts standard size pans
- Can use with adaptor plates or insets
- Suitable for bulk storage



ITEM	DESCRIPTION	DIMENSIONS (L X W X D) IN (CM)	CASE LOT
99765	Standard edge S/S	19.8 x 11.9 x 6.4 (50.3 x 30.2 x 16.3)	1
99780	Dripless S/S	19.8 x 11.9 x 6.6 (50.3 x 30.2 x 16.8)	1
99785	Aluminum	19.9 x 11.9 x 6.4 (50.5 x 30.2 x 16.3)	1

## Tray Slides and Cutting Boards

- Polyethylene cutting boards
- 300 series stainless tray slide
- Fold-down mounting brackets
- Cutting boards add 4" (10.2 cm) and tray slides add 5½" (14 cm) to width of unit in folded position



TRAY SLIDE	CUTTING BOARD	DESCRIPTION	CASE LOT
39924*	39824*	Fits 24" (61 cm) Affordable Portable™	1
39946*	39846*	Fits 46" (117 cm) Affordable Portable™	1
39960*	39860*	Fits 60" (152 cm) Affordable Portable™	1

\*Add NF in front of the item number for non-folding model

## Plate Rests

- Stainless steel
- Designed for Affordable Portable™ only
- Surface width: 7" (17.8 cm)
- Removable



ITEM	DESCRIPTION	CASE LOT
38992*	24" (61 cm) plate rest with mounting kit	1
38993*	46" (117 cm) plate rest with mounting kit	1
38994*	60" (152 cm) plate rest with mounting kit	1

\*Add NF in front of the item number for non-folding model

**Note: Affordable Portable™ equipment orders cannot be cancelled or returned.**

## Induction Buffet Table

- Solid maple construction, 5 standard stain colors
- Available in 60" lengths with 3 induction hob stations, or 76" with 4 induction hob stations
- Features Vollrath 5950145 induction warmers, mounted undercounter for seamless look, 5 - level controls on front face of table
- Durable ceramic glass imprinted counter - elegant black granite
- Made to Order - Allow 6 weeks lead time
- Use Miramar® Cookware and Intrigue Induction Chafers for an incredible presentation
- Overall Height: 34" or 36" with or without casters



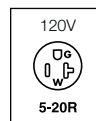
**Generous 30" table width provides plenty of space for large capacity induction chafers as well as a dinner plate rest area**

**Equipped with Vollrath's cutting-edge Mirage® Commercial Drop-In Induction Warmers (item # 5950145)**

**Ceramic Counter - Black Granite Color with matching wood trim**

**Available with wood laminate or solid surface tops that provide clean, sleek presentation**

Receptacle








7552284



Contact us for special order options.

ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASTERS	PLUG	CASE LOT
75522801	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	1
75522812	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	1
75522823	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	1
75522834	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	1
75522845	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	1
75523801	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	1
75523812	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	1
75523823	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	1
75523834	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	1
75523845	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	1
75522	Custom buffet table with induction warmer	60 x 30 (152.4 x 76.2)	Your Choice	Your Choice	1
75523	Custom buffet table with induction warmer	76 x 30 (193 x 76.2)	Your Choice	Your Choice	1
75524	Custom buffet table without induction warmer	60 x 30 (152.4 x 76.2)	Your Choice	Your Choice	1
75525	Custom buffet table without induction warmer	76 x 30 (193 x 76.2)	Your Choice	Your Choice	1

### Available Standard Stain Finishes

-  (1) Clear Maple (laminite match Wilsonart 7909-60)
-  (2) Standard Walnut (laminite match Wilsonart 7922-07)
-  (3) Dark Cherry (laminite match Wilsonart 7935-07)
-  (4) Medium Oak (laminite match Wilsonart 7951-38)
-  (5) Dark Red Mahogany (laminite match Wilsonart 71122T-07)

Made to order - please allow 6 weeks lead time. Configure your own custom tables using model numbers 75522, 75523, 75524, 75525 in Auto Quotes. Note: Induction buffet table orders can not be returned or cancelled

# Mobile Serving Equipment

The Vollrath Company, LLC

Vollrath's vast selection of mobile serving equipment and merchandising carts and kiosks make it possible to create complete solutions for your buffet or foodservice retail operations. Let Vollrath help you create your space, combining our expertise, with a wide variety of high quality Vollrath standard and custom equipment options.



See how it all ties together at  
Vollrath University Online  
[www.vollrathco.com](http://www.vollrathco.com)



**A Full Suite  
of Standard  
and Custom  
Solutions!**

The Mobile Serving Equipment that Fits:

## ACM and WCM Construction

### ACM

#### Aluminum Composite Material

- Polyethylene core thermobonded between two aluminum skins
- Approximately 3/16" thick



✓ Indoor and outdoor use - resists moisture & other elements

✓ 10+ year lifespan\*  
✓ Ideal material for merchandising

✓ 1/3 the weight of WCM  
✓ Straight and curved designs  
✓ Laminates, custom paint & vinyl graphics

\*With Proper Care.

VENUE

✓ Indoor use only

COST

✓ 5-10 year lifespan\*  
✓ 15-30% less up-front cost

DESIGN

✓ Best for straight, standard designs  
✓ Laminate only

\*With Proper Care.

### WCM

#### Wood Composite Material

- Wood particle core between pre laminate skins
- Approximately 3/4" thick





## Complete Custom Kiosk Solutions

Vollrath Custom Kiosks are the marriage of form and function. Vollrath's state-of-the-art manufacturing capabilities create striking geometries, using the latest materials, incorporating the foodservice equipment you select. In-house designers help you create your vision and take your ideas and make them reality. Merchandised food simply sells better. And nothing merchandises your food items better than a Custom Kiosk. Contact your Vollrath sales representative who will help you specify the kiosk for your specific operation.



Available in cost saving standard WCM finishes.



Food Court Style Kiosk

### Stadium Style Merchandising Kiosks



### Standard Kiosk Features:

- Prepainted black or silver base available in innovative lightweight ACM (aluminum composite materials) or industry standard WCM (wood composite materials)
- Black polyform countertops and work surfaces (NSF)
- Matching toekick
- Heavy-duty casters

### Customizable Kiosk Features:

- Custom paint for base, custom base graphics - front, and custom laminate covered base
- Stainless steel, laminated or Corian® countertops
- 15/20 amp, 30 amp, 60 amp or 100 amp electrical service
- ACM storage doors with locking paddle latches (2)
- Self-contained water system including, heater, tanks and plumbing or self-contained water system with hand sink (includes heater, tanks and plumbing)
- Track lights includes 20A electrical service
- Pull-out water system with water heater and pump, 5 gallon fresh and 7½ gallon waste tanks, 20A electrical service
- Built-in refrigerator



## Hot or Cold Prep Station



75717 with modular options

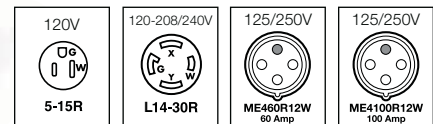


75717, side, with modular options



75717 shown and 75710 Action Station  
- both shown with modular options

Receptacles



### Standard Features:

- Choose hot or cold –for more information on Vollrath drop-ins see pages 4-3 through 4-12
- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Oversized indoor cart base with heavy-duty casters
- 1" Boston bumper (black only) ■ Open storage on server side
- Laminated or polyform (cold only) countertop ■ No electrical service

### Modular Options:

- Laminated base (customer sides only, server side remains black)
- Upgrade from laminate countertop to stainless steel or Corian
- 15 amp electrical service (NEMA 5-15P)
- 30 amp electrical service (NEMA L14-30P)
- 60 amp electrical service (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)
- Custom painted base (ACM construction only) - one color, customer sides only, back remains black
- Heavy-duty locking paddles latch doors (server side)
- Cafeteria style breath guard - powder coated
- Optional folding operator work shelf or customer plate rest

ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75716	5' Three well prep station	ACM	60 x 32 x 38 (152.4 x 81.3 x 96.5)
75716W	5' Three well prep station	WCM	60 x 32 x 38 (152.4 x 81.3 x 96.5)
75717	6' Four well prep station	ACM	72 X 32 X 38 (182.9 X 81.3 X 96.5)
75717W	6' Four well prep station	WCM	72 X 32 X 38 (182.9 X 81.3 X 96.5)
75718	7' Five well prep station	ACM	84 X 32 X 38 (213.4 X 81.3 X 96.5)
75718W	7' Five well prep station	WCM	84 X 32 X 38 (213.4 X 81.3 X 96.5)
75719	8' Six well prep station	ACM	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75719W	8' Six well prep station	WCM	96 x 32 x 38 (243.8 x 81.3 x 96.5)

## Mobile Utility/Beverage Counters

NEW



1



75728, front, shown with modular options

**It's as easy as 1-2-3 to dress up your Mobile Counter with Vollrath!**

2



75728 with modular options, shown with Cayenne® Twin Well Soup Merchandiser (See page 3-14 for more information)

3



75728 with modular options, shown with Cayenne® Twin Well Soup Merchandiser (See page 3-14 for more information) and 40821 Hot Dog Roller Grill (See page 2-20 for more information)

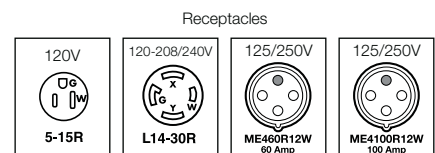
### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Indoor cart base with heavy-duty casters
- 1" bumper (black only)
- Laminated or polyform countertop
- Heavy-duty paddle latch doors or raised panel doors
- No electrical service

### Modular Options:

- Laminated base (door side & ends only, wall side remains black)
- Upgrade from laminate countertop to stainless steel or Corian
- 15 amp electrical service (NEMA 5-15P)
- 30 amp electrical service (NEMA L14-30P)
- 60 amp electrical service (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)
- Custom painted base (customer sides only)
- Cup dispenser, napkin dispenser, or condiment organizer

ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75728	6' Beverage cart	ACM	72 x 32 x 34 (182.9 x 81.3 x 86.4)
75728W	6' Beverage cart	WCM	72 x 32 x 34 (182.9 x 81.3 x 86.4)
75729	8' Beverage cart	ACM	96 x 32 x 34 (243.8 x 81.3 x 86.4)
75729W	8' Beverage cart	WCM	96 x 32 x 34 (243.8 x 81.3 x 86.4)
75730	10' Beverage cart	ACM	120 x 32 x 34 (304.8 x 81.3 x 86.4)
75730W	10' Beverage cart	WCM	120 x 32 x 34 (304.8 x 81.3 x 86.4)



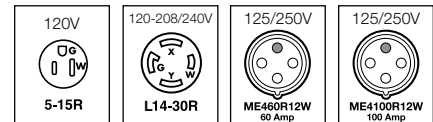
## Utility Counter – Countertop Equipment Island



Item 75739 shown with modular options

Item 75739 shown with modular options

Receptacles



### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Oversized indoor cart base with heavy-duty casters or adjustable leveling legs
- 1" bumper (black only)
- Heavy-duty paddle latch doors
- Oversized laminated or polyform countertop with recessed area
- Countertop grommets
- Open storage
- No electrical service
- \*Doorway openings MUST be 44" or more to accommodate unit

### Modular Options:

- Laminated base (all sides)
- Upgrade from laminated countertop to stainless steel or Corian
- Custom painted base (ACM construction only) one color on three sides (back remains black)
- Acrylic trash chutes
- 15 amp electrical service (NEMA 5-15P)
- 30 amp electrical service (NEMA L14-30P)
- 60 amp electrical service (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)

ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75739	9' Utility counter – countertop equipment island	ACM	108 x 43 x 34 (247.3 x 109.2 x 86.4)
75739W	9' Utility counter – countertop equipment island	WCM	108 x 43 x 34 (247.3 x 109.2 x 86.4)



## Demonstration Table/Action Station



75710 with modular options



75710, back, with modular options and 40716 Electric Flat Top Griddle (See page 2-17 for more information)

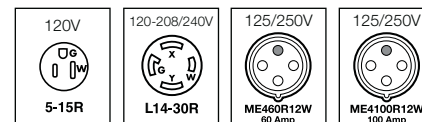
### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material)  
Standard ACM carts are available in black, white, or silver  
Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Indoor cart base with heavy-duty casters
- 1" bumper (black only)
- Open storage on server side
- Laminated or polyform countertop (if not equipped with a hot drop-in)
- Countertop grommet
- No electrical service

### Modular Options:

- Laminated base (customer sides only, server side remains black)
- Upgrade from laminate countertop to stainless steel or Corian
- 15 amp electrical service (NEMA 5-15P)
- 30 amp electrical service (NAME L14-30P)
- 60 amp electrical service (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)
- Custom painted base (ACM construction only) one color, customer sides only, back remains black
- Heavy-duty locking paddle latch doors (server side)
- Upright style breath guard (powder coated) or Cafeteria style breath guard (powder coated)
- Beverage Air UCR27A undercounter refrigeration
- Rotation demonstration mirror with adjustable poles

#### Receptacles



ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75710	34" Range/griddle station	ACM	34 x 32 x 38 (86.4 x 81.3 x 96.5)
75710W	34" Range/griddle station	WCM	34 x 32 x 38 (86.4 x 81.3 x 96.5)
75711	48" Action station	ACM	48 X 32 X 38 (121.9 X 81.3 X 96.5)
75711W	48" Action station	WCM	48 X 32 X 38 (121.9 X 81.3 X 96.5)
75713	6' Action station	ACM	72 X 32 X 38 (182.9 X 81.3 X 96.5)
75713W	6' Action station	WCM	72 X 32 X 38 (182.9 X 81.3 X 96.5)
75714	8' Action station	ACM	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75714W	8' Action station	WCM	96 x 32 x 38 (243.8 x 81.3 x 96.5)

Note: Not all options are available for the 34" Griddle Station. Please reference spec sheet.



75713, front and back, with modular options



## Soup Merchandiser Carts



NEW

### Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (front)
- 1" bumper (all sides)
- Polyform countertop
- Raised polyform front shelf (cup rest area)
- Raised back shelf
- 75677 (30") includes (1) Vollrath 72028 soup rethermalizer and accessory kit
- 75676 (48") includes (2) Vollrath 72028 soup rethermalizers and accessory kits

### Modular Options:

- Heavy-duty paddle latch doors (qty. 2 for 48", qty. 1 for 30")
- Fold down shelves (specify plain or with pan-cutouts) (qty. 2)
- Cup dispensers
- Bain-maries for condiment areas (qty. 4 for 48", qty. 2 for 30")
- Base color option - laminate (one color) three sides
- Base color option - painted base (one color) three sides
- Base color option - digital graphics (artwork supplied by customer) three sides
- Base color option - digital graphics (artwork supplied by customer) front side only
- Aluminum framed aluminum composite backboard
- Vinyl sign applied to backboard (artwork supplied by customer)
- Additional signage, aluminum composite backed with vinyl graphic (artwork supplied by customer)
- Refer to specification sheet for electrical service
- 1/2 size pans for condiment area



Item 75676 shown with modular options



Item 75677

## Half Round Merchandiser

■ See Vollrath price list for features and options

Contact your Vollrath representative for more information!

NEW



Item 75705 shown with modular options



Item 75678Ⓢ



Item 75677 shown with modular options

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75678WⓈ	Economy soup merchandiser	34 x 34 x 31½ (86 x 86 x 80)
75677	30" Deluxe soup merchandiser	30 x 34 x 71 (76 x 86 x 180)
75676	48" Deluxe soup merchandiser	48 x 34 x 71 (122 x 86 x 180)

Ⓢ Item 75678W is WCM

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75705	Half round soup station	72 x 32 x 56 (183 x 82 x 142)

## 4 x 4 Locker Box Retail Cart



### Standard Features:

- All aluminum composite material (ACM) construction
- Pre-painted black, white, or silver ACM toe kick
- 1" black bumper molding
- (2) stainless steel tie down rings
- Indoor/outdoor cart base with heavy duty casters
- Weathered gray or global pine slatwall in main compartment and wing walls
- (2) locking wing walls **\*\*CUSTOMER TO SUPPLY PADLOCK\*\***
- Fluorescent lighting in main canopy
- Heavy-duty locking paddle latch ACM door
- Polyform countertop
- 15 amp electrical service (NEMA 5-15P)



Item 75732 open, shown with modular options

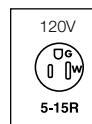
### Modular Options:

- Custom painted base
- Vinyl graphics applied to back of wing wall (approx. 2' x 3')



Item 75732 closed, shown with modular options

Receptacle



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)*
75732	4x4 locker box retail cart	132 x 67 x 120 (335.3 x 170.2 x 304.8)

\*Dimensions when open

## Condiment Cart



### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- 1" black bumper
- Includes (5) - 78730 Vollrath 3½ qt Bain Marie

### Modular Options:

- Heavy-duty paddle latch door (qty. 2)
- Raised polyform shelf
- Signage with powder coated uprights
- Base color options - laminate (one color) all sides, painted base (ACM construction only) one color all sides, digital graphics (artwork supplied by customer) all sides
- 15 amp electrical service

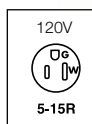


Item 75670 with optional paddle latch doors



Item 75670 shown with modular options

Receptacle



ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75670	Standard condiment cart	ACM	43 x 28 x 35 (109 x 71 x 89)
75670W	Standard condiment cart	WCM	43 x 28 x 35 (109 x 71 x 89)

## 5' Snack Merchandiser Cart



NEW

### Standard Features:

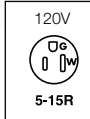
- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Indoor cart base with heavy-duty casters, mobile for transport or for floor cleaning
- Shelves for snack boxes display case quantities of snack items
- 1" bumper (black only)
- Wing wall door with lock, allows for storage and protects against theft



Item 75734 shown with modular options



Receptacle



Item 75734, open, shown with modular options

ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75734	5' Snack merchandising cabinet	ACM	60 x 84 x 28 (152 x 213 x 71)
75734W	5' Snack merchandising cabinet	WCM	60 x 84 x 28 (152 x 213 x 71)

## 3' Chip Merchandiser



NEW

### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- ACM backwall
- Weathered gray or global pine slatwall accepts standard hooks to merchandise snack items
- Heavy-duty paddle latch door provides locking storage
- Laminated countertop
- Indoor cart base with heavy-duty casters
- 1" bumper (black only)



Item 75733, opposite angle, shown with modular options



Item 75733 shown with modular options

### Modular Options:

- Laminated base (three sides only, backside remains black)
- Custom painted base (ACM construction only) one color, three sides, backside remains black
- Vinyl graphics applied directly to ACM backwall topper

ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75733	3' Chip merchandiser	ACM	32 x 36 x 76 (81.3 x 91.4 x 193)
75733W	3' Chip merchandiser	WCM	32 x 36 x 76 (81.3 x 91.4 x 193)



## Cashier/Merchandising Station



### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Heavy-duty casters
- Open storage (server side)
- Polyform countertop
- 1" bumper (all sides)
- Open recessed area for merchandising on customer front



Item 75679 shown with modular options



Item 75679

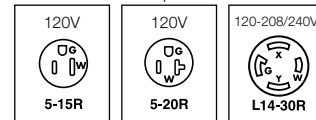


Back view - Item 75679 shown with modular options

### Modular Options:

- Heavy-duty paddle latch door (qty. 1)
- Heavy-duty paddle latch locking drawer
- Adjustable undercounter shelving (black plastic)
- Merchandise area melamine shelving (qty. 2)
- Base color options - laminate (one color) on 3 sides, painted base (ACM construction only) one color on 3 sides (back remains black), digital graphics (artwork supplied by customer) on 3 sides, digital graphics (artwork supplied by customer) front only
- Fold-down polyform tray/plate rests (specify location)
- 15 amp electrical service (NEMA 5-15P)
- 20 amp electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA L14-30P)
- Countertop grommet holes

#### Receptacles



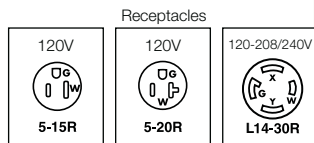
ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75679	Cashier/merchandising station	ACM	32 x 36 x 34 (81.3 x 91.5 x 86.4)
75679W	Cashier/merchandising station	WCM	32 x 36 x 34 (81.3 x 91.5 x 86.4)

## Mobile Cashier Station



### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Indoor cart base with heavy-duty casters or adjustable leveling legs
- 1" bumper (black only)
- Open storage on server side
- Laminated countertop
- Countertop grommet
- No electrical service included



Item 75700, back view, shown with modular options

### Modular Options:

- Laminated base (customer sides only, server side remains black)
- Upgrade from laminate countertop to stainless steel
- Upgrade from laminate countertop to Corian
- 15 amp electrical service (NEMA 5-15P)
- 20 amp electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA L14-30P)
- Custom painted base (customer sides only)
- Heavy-duty locking paddle latch doors and drawers (server side-each)

SHAPE	ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
	75700	Left "L" shaped cashier station	ACM	72 x 44 x 38 (182.9 x 111.8 x 96.5)
	75700W	Left "L" shaped cashier station	WCM	72 x 44 x 38 (182.9 x 111.8 x 96.5)
	75701	Right "L" shaped cashier station	ACM	72 x 44 x 38 (182.9 x 111.8 x 96.5)
	75701W	Right "L" shaped cashier station	WCM	72 x 44 x 38 (182.9 x 111.8 x 96.5)



Item 75700, front view, shown with modular options



## ACM Garbage Can Storage

### Standard Features:

- All aluminum composite material (ACM) construction
- Pre-painted black, white, or silver ACM base
- Indoor/outdoor base (no casters or legs)
- ACM door & trash swing door
- Polyform countertop with tray stops on end
- Includes garbage can



### Modular Options:

- Three-sided full digital base wrap
- Custom painted base
- Custom laminated base (ALL SIDES)

75725 with three sided digital base wrap



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75725	ACM garbage can storage	23 x 23 x 53 (58.4 x 58.4 x 134.6 )
76999	Trash receptacle liner for garbage can storage	

## WCM Garbage Can Storage

### Standard Features:

- Wood composite material construction
- Choice of 4 pre-laminate colors – Harvest Cherry (shown), Natural Maple, Castle Oak, or Black
- Indoor cabinet construction
- Trash chute swing door & can access door
- Laminated countertop
- Includes garbage can



### Modular Options:

- Laminated base
- Upgrade from laminated countertop to Corian®

75726 with optional laminate



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75726	WCM garbage can storage	23 x 23 x 47 (58.4 x 58.4 x 119.4)
76999	Trash receptacle liner for garbage can storage	

## Retail Foodservice Carts

### NEW CARTS from Vollrath!

### Maximize your foodservice revenue!

NEW



#### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material)
- Standard ACM carts are available in black, white, or silver
- Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match prepainted white or silver ACM bases
- Open storage (server side)
- Heavy-duty casters
- 1" bumper (all sides)
- Polyform or laminate countertop



Model 7569510 with modular options

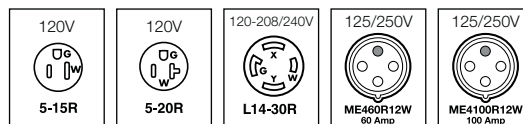
#### Modular Options:

- Heavy-duty paddle latch doors (qty. 2 for 6', qty. 5 for 8', qty. 6 for 10')
- Adjustable undercounter shelving
- Base color options - laminate (one color) on 3 sides, painted base (ACM construction only) - one color on 3 sides (back remains black), digital graphics (artwork supplied by customer) on 3 sides
- Wrap style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for wrap-style and tubular canopy. Vinyl graphics (artwork provided by customer)
- Track lighting for canopies (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #460-12W)
- 100 amp electrical service (plug #4100P - 12W)
- Countertop grommet holes
- Umbrella



Model 7569806 with modular options

#### Receptacles



ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
7569506	5' 8" Retail food service cart	ACM	68 x 38½ x 108½ (172.7 x 97.8 x 275.6)
7569506W	5' 8" Retail food service cart	WCM	68 x 38½ x 108½ (172.7 x 97.8 x 275.6)
7569508	7' 8" Retail food service cart	ACM	92 x 38½ x 108½ (233.7 x 97.8 x 275.6)
7569508W	7' 8" Retail food service cart	WCM	92 x 38½ x 108½ (233.7 x 97.8 x 275.6)
75695010	9' 8" Retail food service cart	ACM	116 x 38½ x 108½ (294.6 x 97.8 x 275.6)
75695010W	9' 8" Retail food service cart	WCM	116 x 38½ x 108½ (294.6 x 97.8 x 275.6)
7569806	5' 8" Retail food service cart	ACM	68 x 38½ x 108½ (172.7 x 97.8 x 275.6)
7569806W	5' 8" Retail food service cart	WCM	68 x 38½ x 108½ (172.7 x 97.8 x 275.6)
7569808	7' 8" Retail food service cart	ACM	92 x 38½ x 108½ (233.7 x 97.8 x 275.6)
7569808W	7' 8" Retail food service cart	WCM	92 x 38½ x 108½ (233.7 x 97.8 x 275.6)
75698010	9' 8" Retail food service cart	ACM	116 x 38½ x 108½ (294.6 x 97.8 x 275.6)
75698010W	9' 8" Retail food service cart	WCM	116 x 38½ x 108½ (294.6 x 97.8 x 275.6)

## Mobile Carts from Vollrath



Vollrath's modular system allows you to create the cart you need. Choose from hundreds of color choices, and numerous features and merchandising options. Your vision and Vollrath carts will create a dynamic foodservice profit center. All within a budget that is affordable for any foodservice operation.

### Key categories of carts available :

- Coffee
- Soup
- Condiment
- Retail Merchandising Style
- Cashier
- Handwashing Sinks
- Mobile Bars
- Beverage Tubs

SEE MORE AT  
[vollrathco.com](http://vollrathco.com)



### It's as simple as 1-2-3

1

First define your cart.  
Choose from a wide variety of  
standard carts available. Shown  
is a base merchandising cart.



2

Add options and color. Shown is the vinyl  
graphic option. You can provide the artwork  
or we can help you design it. Options could  
include shelving and electric supply.



**Voila!**

Once you add your sellable items, you are ready for business.  
You will be amazed at the volume of customers professionally  
merchandised carts create!

3

Add merchandising options. Canopies and  
signage complete the image you are looking for.



## Merchandising & Coffee Carts



### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material) Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Open storage (server side)
- Heavy-duty casters
- 1" bumper (all sides)
- Polyform or laminate countertop (laminare color must be specified)

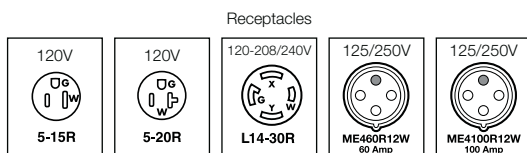


### Modular Options:

- Heavy-duty paddle latch doors (qty. 2 for 6', qty. 5 for 8', qty. 6 for 10')
- Adjustable undercounter shelving
- Base color options - laminate (one color) on 3 sides, painted base (ACM construction only) - one color on 3 sides (back remains black)
- Wrap style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for wrap-style and tubular canopy. Vinyl graphics (artwork provided by customer)
- Track lighting for canopies (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #460-12W)
- 100 amp electrical service (plug #4100P - 12W)
- Countertop grommet holes
- Umbrella



Item 75681 Coffee Cart shown with custom canopy and custom multi-color laminated base



ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75674	6' Merchandising cart	ACM	72 x 32 x 38 (182.9 x 81.3 x 96.5)
75674W	6' Merchandising cart	WCM	72 x 32 x 38 (182.9 x 81.3 x 96.5)
75690	8' Merchandising cart	ACM	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75674W	8' Merchandising cart	WCM	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75675	10' Merchandising cart	ACM	120 x 32 x 38 (304.8 x 81.3 x 96.5)
75675W	10' Merchandising cart	WCM	120 x 32 x 38 (304.8 x 81.3 x 96.5)
75680	6' Coffee cart	ACM	72 x 32 x 38 (182.9 x 81.3 x 96.5)
75680W	6' Coffee cart	WCM	72 x 32 x 38 (182.9 x 81.3 x 96.5)
75681	8' Coffee cart	ACM	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75681W	8' Coffee cart	WCM	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75682	10' Coffee cart	ACM	120 x 32 x 38 (304.8 x 81.3 x 96.5)
75682W	10' Coffee cart	WCM	120 x 32 x 38 (304.8 x 81.3 x 96.5)



Item 75681 shown with modular options



Back view - Item 75681 shown with optional water system and refrigeration



## Mobile Bars: Curved and Straight Style



### Standard Features:

- All aluminum composite material construction (ACM)
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage
- Built in polyform speed rails
- Polyform work and service counters
- Includes:
  - Vollrath 90082 full-size pan (qty.1 for 5', qty. 2 for 8')
  - Vollrath 93100 full-size pan cover (qty.1 for 5', qty. 2 for 8')
  - Vollrath 70100 full-size pan false bottom (qty.1 for 5', qty. 2 for 8')

Item 75685 shown with optional Formica Choco Figured Mahogany (#6933-43)



### Modular Options:

- Base color option - laminate (one color) three sides
- Base color option - painted base (one color) three sides
- Base color option - digital graphics (artwork supplied by customer) three sides
- Adjustable black plastic undercounter shelving
- ACM wrap-style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for wrap-style and tubular canopies
- Vinyl graphics on ACM (artwork provided by customer)
- Track lighting for tubular canopies (bulkhead) (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA L14-30P)
- 60 amp electrical service (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)
- Countertop grommet holes
- Umbrella
- Stainless steel speed rail
- Bottle cap catcher/opener

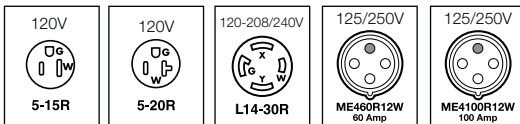


98744-5



Back view - 98744-5 shown with optional stainless steel speed rail

Receptacles



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75683	5' Curved bar	60 x 33½ x 44 (152.4 x 85 x 112)
75685	8' Curved bar	94 x 45½ x 44 (238 x 115.6 x 112)
98744-5	5' Straight style bar package	61½ x 32¾ x 45 (156.2 x 83.2 x 114.3)



## Painted units are safe for outdoor use

Note: Custom equipment orders cannot be cancelled or returned.



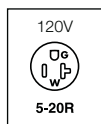
SEE MORE AT [vollrathco.com](http://vollrathco.com)

## Standard Hand Sink Cart

### Standard Features:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material). Standard ACM carts are available in black, white, or silver. Standard WCM carts are available in Harvest Cherry, Natural Maple, Castle Oak, or Black
- Black toe kick or painted to match pre-painted white or silver ACM bases
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- Heavy-duty paddle latch door
- Permanent counter-mounted water system including 5 gallon fresh water tank, 7½ gallon wastewater tank, 2½ gallon water heater, pump, and plumbing
- Choice of single, double, or triple bay sink
- 1" bumper (all sides)
- Matching backsplash
- 120V, 20 amp cord/plug, NEMA 5-20P

Receptacle



Item 75673 shown with modular options



Item 75671

### Modular Options:

- 16" x 16" fold-down polyform shelf
- Base color options - laminate (one color) all sides, painted base (one color) all sides (ACM construction only), or digital graphics (artwork supplied by customer) all sides

ITEM	DESCRIPTION	CONSTRUCTION	DIMENSIONS: IN (CM) (L X W X H)
75671	Single bay hand sink cart	ACM	30 x 30 x 46 (76.2 x 76.2 x 116.8)
75671W	Single bay hand sink cart	WCM	30 x 30 x 46 (76.2 x 76.2 x 116.8)
75672	Double bay hand sink cart	ACM	42 x 30 x 46 (106.7 x 76.2 x 116.8)
75672W	Double bay hand sink cart	WCM	42 x 30 x 46 (106.7 x 76.2 x 116.8)
75673	Triple bay hand sink cart	ACM	42 x 30 x 46 (106.7 x 76.2 x 116.8)
75673W	Triple bay hand sink cart	WCM	42 x 30 x 46 (106.7 x 76.2 x 116.8)

Visit the Countertop Cooking Equipment and the Countertop Warming and Display sections for more equipment.



Hot Dog Roller  
See page 2-20



Induction Ranges  
See page 2-12



Display Cases  
See page 3-3 to 3-6

## ServeWell® Food Stations



ServeWell® stations offer innovative design in value-priced mobile serving equipment.

**One piece thermoset well insulates and concentrates the heat into water bath**

**Dome elements transfer energy directly into water bath**

**Four guide holes per side for Breath Guard attachment**

**Equipped with standard 480W, 700W or 800W elements**

**Each well is equipped with a brass drain valve**

**Plate shelf and cutting board standard on hot food unit**

**8" wide cutting board**

**Stainless steel construction includes legs and undershelf**

**Shipped knockdown**

**Automatic thermostatic controls**

**3/8" thick cutting board**

**7 1/2" wide plate shelf**

**Standard adjustable stationary legs or optional caster set**

**Low-water indicator light eliminates guesswork**

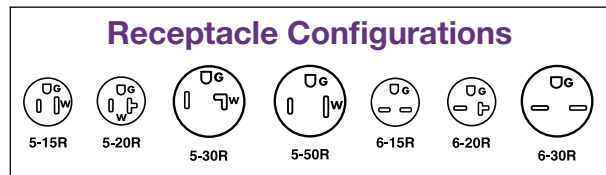
**Standard 10' power cord**

**Low-Water Indicator Light**

**Brass Drain Valve**

## ServeWell® Hot Food Tables\*

- Thermoset wells cannot pit or rust
- Recommended for use with up to 4" (10.2 cm) deep full or fractional size pans. Well depth is 6 1/4"
- Use standard adaptor plates and insets for serving flexibility
- **38099: Optional Caster Set has four 4" (10.2 cm) swivel wheels** — two with brakes



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
<b>700W/120V</b>								
38102	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	700	1400	15	11.7	5-15P
38103	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	700	2100	30	17.5	5-30P
38104	4-well hot food table	61 1/4 x 32 x 34 (155.6 x 81 x 86)	120V	700	2800	30	23.3	5-30P
38105	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	700	3500	50	29.2	5-50P
<b>480W/120V</b>								
38002	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	480	960	15	8	5-15P
38003	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	480	1440	15	12	5-15P
38004	4-well hot food table	61 1/4 x 32 x 34 (155.6 x 81 x 86)	120V	480	1920	20	16	5-20P
38005	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	480	2400	30	20	5-30P
<b>600-800W/208-240V</b>								
38116	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	208-240V	600-800	1200-1600	15	6.7	6-15P
38117	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38118	4-well hot food table	61 1/4 x 32 x 34 (155.6 x 81 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38119	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P

\*Dedicated circuit may be required for higher currents \*\*Single phase only

**Note: ServeWell® Hot Food Table orders cannot be cancelled or returned.**

## ServeWell® Cold Food Tables



- Stainless steel body, shelf and legs
- Stainless steel 6" (15.2 cm) ice well with drain
- Accommodates full and fractional size steam table pans

ITEM	DESCRIPTION	WELL LENGTH: IN (CM)
38012	Two pan cold food table	24¾ (63)
38013	Three pan cold food table	37½ (95)
38014	Four pan cold food table	50¼ (128)
38015	Five pan cold food table	63 (160)

**Note: Serwell® Cold Table orders cannot be cancelled or returned.**



## ServeWell® Accessories

Operator's side polyethylene cutting board standard on hot food tables\*

Option: Fixed Plate Rests

Option: Caster Set: 4" (10.2 cm) swivel wheels with brakes

Option: Buffet Breath Guard†



Option: Work/Overshelf – Single or Double Deck (without acrylic panel)

Option: Single Deck Cafeteria Guard (with acrylic panel)

Note: Heat strips are not an option



### Buffet Breath Guards<sup>①</sup>

ITEM	DESCRIPTION (L X W X H): IN (CM)
38062	32 x 35⅝ x 23½ (81.3 x 89.8 x 59.7)
38063	46 x 35⅝ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35⅝ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35⅝ x 23½ (193 x 89.8 x 59.7)

①For units only with 4 guide holes per side

### Work/Single Overshelf without Acrylic Panel

ITEM	DESCRIPTION (L X W X H): IN (CM)
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

### Single Deck Cafeteria Guards with Acrylic Panel

ITEM	DESCRIPTION (L X W X H): IN (CM)
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

### Plate Rests

ITEM	DESCRIPTION (L X W X H): IN (CM)
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

### Double Deck Overshelf without Acrylic Panel

ITEM	DESCRIPTION (L X W X H): IN (CM)
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61¼ x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

### Optional Customer Side Poly Cutting Boards with Mounting Kit<sup>②</sup>

ITEM	DESCRIPTION (L X W X H): IN (CM)
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

### Caster Sets

ITEM	DESCRIPTION
38099	4" caster set, two w/brakes
3809934	4" caster set, two w/brakes, ADA HT

②Replacement part



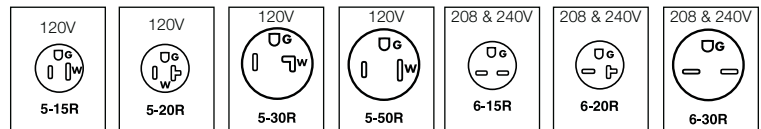
## ServeWell® SL Hot Food Tables

ServeWell® SL hot food tables are streamlined versions of the original, providing incredible value, with the rugged performance you've grown to expect. We build each ServeWell® SL unit with heavy-gauge stainless steel and engineer the body, legs and base for strength and durability.



- Designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140°F (60°C)
- Accept full-size or fractional pans to 4" (10.2 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility
- Thermoset Fiber-Reinforced Resin Wells are self-insulating and maximum energy efficiency – will not rust or pit
- Thermostatic Heat Controls - automatically adjust for water temperature and food volume changes to reduce food waste
- Low-water Indicator Light - eliminates guesswork
- Dome Heating Elements - use up to 25% less energy and concentrate energy into the wells
- Non-stick surface on heating elements prevents scale build-up for easy cleaning and longer operating life
- 6¼" (15.875cm) wide x ⅜" (9.5mm) thick polyethylene NSF-approved cutting board optional
- 10 ft (3 meters) power cord bottom-mounted
- Standard adjustable stationary legs or optional caster set
- Shipped knocked down
- Optional casters - **38099**

Receptacle Configurations



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
<b>480W/120V</b>								
38203	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	120V	480	1440	15	12	5-15P
38204	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	480	1920	20	16	5-20P
38205	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	480	2400	30	20	5-30P
<b>700W/120V</b>								
38213	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	120V	700	2100	30	17.5	5-30P
38214	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	700	2800	30	23.3	5-30P
38215	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	700	3500	50	29.2	5-50P
<b>600-800W/208-240V</b>								
38217	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38218	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38219	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P
<b>CUTTING BOARDS</b>								
2342901	Cutting board	46½ x 6¼ (118.1 x 15.875)	—	—	—	—	—	—
2343101	Cutting board	61¼ x 6¼ (155.6 x 15.875)	—	—	—	—	—	—
2343201	Cutting board	76 x 6¼ (193 x 15.875)	—	—	—	—	—	—
<b>CASTER SET</b>								
38099	Caster set, 4" (10.2 cm) swivel wheels, two with brakes	—	—	—	—	—	—	—

Notes: Dedicated circuit may be required for higher currents.

**Note: ServeWell® Hot Food Table orders cannot be cancelled or returned.**

## Why Food Service Professionals Love Vollrath Carts and Kiosks.



“We had such an amazing working relationship with the staff at Vollrath and the end result is a true “work of art” for my district. The whole senior high community LOVES the new “Poolside” Cafe. We have been able to expand our daily entree choices, adding sushi, panini’s, eggrolls, salad boxes and more.”

Carrie Bonacci  
Food Services  
Liverpool High School



“The staff at Vollrath was critical in managing the details that made our “Connections” Coffee Kiosk a huge success. We found the designers and sales representatives easy to work with and they had the experience to give significant direction and suggestions. Both from an aesthetic and functional perspective, the end product is top-of-the-line.”

Mike Ciske  
Food Service Director  
Fox Valley Technical College



“Working with Vollrath over the last two years has been most impressive. Making us happy was the most important part of their journey. In the end, a state of the art Chef’s Exhibition and Soup Station was created. We have seen double-digit increases in revenue for 18 months in a row.”

Michael Farsace, CDM, CFPP  
Director of Food and Nutrition  
Monroe Community Hospital



“When we needed more space and menu options for our student center café, the Vollrath representative was very responsive and helped us cumulate our ideas into a working design for our new Cougar’s Den Café, including the Corsair line-up and Vollrath countertop equipment. Our sales are more than we anticipated from this location.”

Ed Plunkett  
General Manager  
Sodexo Campus Services  
Colorado Christian University



“In the foodservice business, Vollrath represents quality and workmanship. We recently renovated our High School Café and they worked with us from the design phase to the installation phase. The partnership we established and the unique design exceeded our expectations!”

Dawn Smith  
Director of Food and Nutrition  
School District of Beloit

Discover what's

**NEW**

for 2012-2013.



## Super Pan® V™ Steam Table Pans

Pages 6-5 to 6-8



## Squeeze Dishers – Standard & Extended Lengths

Page 8-16



## Traex® Kitchen Tools

Pages 8-29 to 8-42



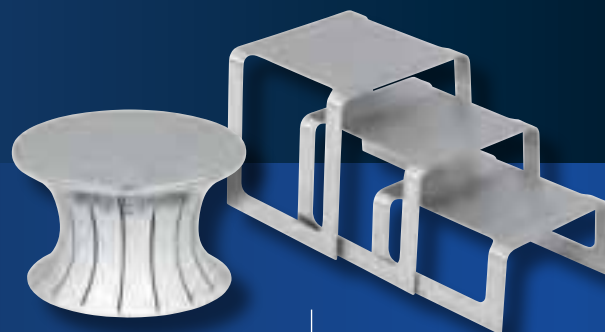
## NSF Certified Steak Weight

Pages 8-38



## Double Wall Platters

Page 9-34



## Buffet Risers

Pages 9-34 & 9-43

# SMALLWARES

Steam Table  
Pans &  
Accessories



Cookware



Kitchen  
Essentials



Buffet &  
Tabletop  
Service



Warewashing,  
Handling &  
Dispensers



EXPANDED  
OFFERING



## Miramar® Display Cookware & Templates

Pages 9-5 to 9-6



## Traex® Table Top & Bar Service

Pages 9-49 to 9-72

## Traex Warewashing & Dispensers

Pages 10-4 to 10-36





# SMALLWARES



# Steam Table Pans and Accessories



## Super Pan® Super Shapes

Provides an upscale look that lets customers know you offer only the best. Super Shape pans complement your existing inventory of steam table pans. Now with deeper pans and new shapes.



## Super Pan V™ Steam Table Pans

A new pan that combines the best of Super Pan II® pans and Super Pan 3® pans for a pan that's smart, strong, and stunning.



## Stainless Steel Vegetable Insets

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

### Vollrath “Green” Facts for Steam Table Pans & Accessories:



Super Pan® Super Shapes provide dramatic presentation with portions that offer better food quality and reduced food waste.

Super Pan V™ and Super Pan 3® pans have flattened edges that keep steam from escaping, giving them 38% higher efficiency than the competition with bent edges.

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

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

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)

## Super Pan<sup>®</sup> Super Shapes



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

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

### Super Shapes Features:

- Upscale food presentation with minimal investment
- Shapes provide dramatic presentation with portions that offer better food quality and reduced food waste
- Pans stack neatly within themselves for easy storage
- 300 series stainless provides great durability, cleanability and thermal transfer
- 22 gauge pan for durability
- Full- and Half-size units fit with Super Pan 3<sup>®</sup> covers and flexible lids
- Display beautifully with Super Pan 3<sup>®</sup> and Super Pan V<sup>™</sup> pans

Now In  
19 Shapes  
and Sizes!



Various pan depths now available.



## Super Pan® Super Shapes Line-up

See the difference for yourself.

Give your buffet a makeover.



Pans stack for easy storage



Use two 3100320 and one 3100321 1/3 inner/outer Wild Pans in a chafer and dress it up while offering three separate dishes!



Use two each 3100020 or 3100220 Wild Pans in a chafer and dress it up while offering two separate dishes!

## Super Shape Pans

PAN SHAPE	ITEM	DESCRIPTION	1 OZ PORTION	PAN DIMENSIONS		BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	FLEX COVER	COVER CASE LOT	
				L X W: IN (MM)	HEIGHT: IN (MM)							
	3100020	Wild Pan - Long	120	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)①	2½ (65)	3.7 (3.5)	6	—	—	—	—	
	3100040	Wild Pan - Long	163	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)①	3½ (89)	5 (4.8)	6	—	—	—	—	
	3100220	Wild Pan - Short	134	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)①	2½ (65)	4.1 (3.9)	6	—	—	—	—	
	3100240	Wild Pan - Short	205	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)①	4 (100)	6.4 (6.1)	6	—	—	—	—	
	3100320	Wild Pan - Third Outer	82	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)②	2½ (65)	2.6 (2.5)	6	—	—	—	—	
	3100340	Wild Pan - Third Outer	122	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)②	4 (100)	3.8 (3.6)	6	—	—	—	—	
	3100321	Wild Pan - Third Inner	82	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)②	2½ (65)	2.6 (2.5)	6	—	—	—	—	
	3100341	Wild Pan - Third Inner	122	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)②	4 (100)	3.8 (3.6)	6	—	—	—	—	
	3101020	Oval - Full	155	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)	2½ (65)	4.8 (4.6)	6	93100	94100	52430	6	
	3101040	Oval - Full	270	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)	4 (102)	8.2 (7.8)	6	93100	94100	52430	6	
	3102020	Oval - Half	69	10¼ x 12 <sup>13</sup> / <sub>16</sub> (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	n/a	6	
	3102040	Oval - Half	118	10¼ x 12 <sup>13</sup> / <sub>16</sub> (265 x 325)	4 (102)	3.7 (3.5)	6	93200	94200	n/a	6	
	3103040	Oval - Third	69	6 <sup>15</sup> / <sub>16</sub> x 12 <sup>13</sup> / <sub>16</sub> (176 x 325)	4 (102)	2.2 (2.1)	6	93300	94300	n/a	6	
	3101220	Hexagon - Full	170	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)	2½ (65)	5.8 (5)	6	93100	94100	52430	6	
	3101240	Hexagon - Full	298	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)	4 (100)	9.3 (8.8)	6	93100	94100	52430	—	
	3102220	Hexagon - Half	71	10¼ x 12 <sup>13</sup> / <sub>16</sub> (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6	
	3102240	Hexagon - Half	122	10¼ x 12 <sup>13</sup> / <sub>16</sub> (265 x 325)	4 (100)	3.8 (3.6)	6	93200	94200	—	—	
	3101120	Kidney - Full	162	20¼ x 12 <sup>13</sup> / <sub>16</sub> (530 x 325)	2½ (65)	5.1 (4.8)	6	93100	94100	52430	6	
	3102120	Kidney - Half	71	10¼ x 12 <sup>13</sup> / <sub>16</sub> (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	n/a	6	
<b>ADAPTOR BAR</b>												
	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	—	—	—	—

① Overall dimensions for a set of 2

② Overall dimensions for two outer pans and one inner pan



# SUPERPAN



- Patented design
- Accessories - see pages 6-7 to 6-11

**NEW**

## The best just got better.

### Strong.

22 gauge 300 series stainless steel pans, with newly designed pour corners up to 300% stronger, will resist dents and dings in the toughest kitchen environments.

### Smart.

Easy to pour corners and traditional body size make Super Pan V™ pans compatible with all your Super Pan II® pans, covers, and accessories.

### Stunning.

Smooth curves and bright finish for a show stopping look. Easy to clean functionality means Super Pan V™ pans will present your food beautifully over a long time.











### Learn More

Scan the code with your mobile device to find your perfect match.

# Steam Table Pans and Accessories



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
 <p>FULL-SIZE 20 1/4 X 12 1/4 IN 527 X 324 MM</p> <p><b>1/1</b></p>	30012	1 1/4 (35)	3.9 (3.7)	6	77250	6	75210	6	20028	12	20000	6
	30022	2 1/2 (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
 <p>TWO-THIRDS SIZE 13 1/4 X 12 1/4 IN 352 X 324 MM</p> <p><b>2/3</b></p>	30112	1 1/4 (35)	3 (2.8)	6	75110	6	—	—	—	—	—	—
	30122	2 1/2 (65)	5.6 (5.3)	6	75110	6	—	—	—	—	—	—
	30142	4 (100)	9.3 (8.8)	6	75110	6	—	—	—	—	—	—
	30162	6 (150)	14 (13.3)	3	75110	6	—	—	—	—	—	—
 <p>HALF-SIZE 10 1/4 X 12 1/4 IN 264 X 324 MM</p> <p><b>1/2</b></p>	30212	1 1/4 (35)	2.1 (2)	6	75120	6	75220	6	20228	12	20200	6
	30222	2 1/2 (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
 <p>HALF-LONG SIZE 20 1/4 X 6 1/4 IN 527 X 164 MM</p> <p><b>2/4</b></p>	30512	1 1/4 (35)	1.9 (1.8)	6	75050	3	—	—	—	—	—	—
	30522	2 1/2 (65)	3.8 (3.6)	6	75050	3	—	—	—	—	—	—
	30542	4 (100)	6 (5.7)	3	75050	3	—	—	—	—	—	—
	30562	6 (150)	8.7 (8.2)	3	75050	3	—	—	—	—	—	—
 <p>THIRD-SIZE 6 1/4 X 12 1/4 IN 175 X 324 MM</p> <p><b>1/3</b></p>	30312	1 1/4 (35)	1.3 (1.2)	6	75130	6	75230	6	20328	6	20300	6
	30322	2 1/2 (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
 <p>FOURTH SIZE 6 1/4 X 10 1/4 IN 162 X 264 MM</p> <p><b>1/4</b></p>	30422	2 1/2 (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
 <p>SIXTH-SIZE 6 1/4 X 6 1/4 IN 175 X 159 MM</p> <p><b>1/6</b></p>	30622	2 1/2 (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
 <p>NINTH-SIZE 6 1/4 X 4 1/4 IN 175 X 108 MM</p> <p><b>1/9</b></p>	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.

## Save on Energy Costs!

**38%**  
MORE  
EFFICIENT



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

STEAM TABLE PAN	HOURLY KWH USAGE	TOTAL ANNUAL HRS.	TOTAL ANNUAL KWH	PRICE PER KWH	TOTAL ANNUAL COST
Super Pan®	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<sup>®</sup>. 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.doe.gov](http://www.eia.doe.gov)

## Super Pan V™ Solid and Slotted Covers

- Stainless steel
- Reinforced edges provide added strength to the perimeter of the cover
- Slotted covers are NSF certified – Vollrath exclusive

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



① Ninth size Super Pan 3<sup>®</sup> covers do not fit ninth size Super Pan V<sup>®</sup> pans

## Super Pan V™ Wire Grates

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

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



**Only Wire Grates on the market made of Stainless Steel!**

## Super Pan V™ False Bottoms

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

PAN SIZE	ITEM	DIMENSIONS: IN (CM)	CASE LOT
1/1	20000	17 1/8 x 9 13/16 x 9/16 (43.5 x 24.9 x 1.4)	6
1/2	20200	6 13/16 x 9 13/16 x 9/16 (17.3 x 24.9 x 1.4)	6
2/4	20100	17 3/4 x 3 3/4 x 9/16 (45 x 9.6 x 1.4)	6
1/3	20300	9 3/16 x 4 x 9/16 (23.3 x 10.2 x 1.4)	6
1/4	20400	7 1/8 x 3 3/4 x 9/16 (18.1 x 9.5 x 1.4)	6
1/6	20600	4 7/16 x 4 x 9/16 (11.2 x 10.2 x 1.4)	6



## Super Pan V™ Perforated Pans

- 22 gauge (.8 mm), 300 series stainless steel
- 1/4" (6mm) holes<sup>①</sup> drain quickly, but sized to retain most foods
- Ideal for steaming foods or draining away fats, juices or moisture

PAN SIZE	ITEM	DEPTH: IN (MM)	CASE LOT
1/1	30013	1 1/2 (40)	6
	30023	2 1/2 (65)	6
	30043	4 (100)	6
	30063	6 (150)	6
1/2	30223	2 1/2 (65)	6
	30243	4 (100)	6



① For 1 1/2", 2" and 2 1/2" depths, drain holes located in bottom only. For 4" and 6" drain holes in sides and bottom.

30013

## Super Pan V™ with Non-Stick Interior



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



**More Durable Than Ever!**



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

PAN SIZE	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
2/4	70522	2½ (65)	3.7 (3.5)	6
	70542	4 (100)	5.7 (5.4)	6
1/3	70322	2½ (65)	2.6 (2.5)	6
	70342	4 (100)	4.1 (3.9)	6
	70362	6 (150)	6.1 (5.8)	6
1/6	70622	2½ (65)	1.2 (1.1)	6
	70642	4 (100)	1.8 (1.7)	6
	70662	6 (150)	2.7 (2.5)	6

## Super Pan V™ Flexible Pan Lids



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

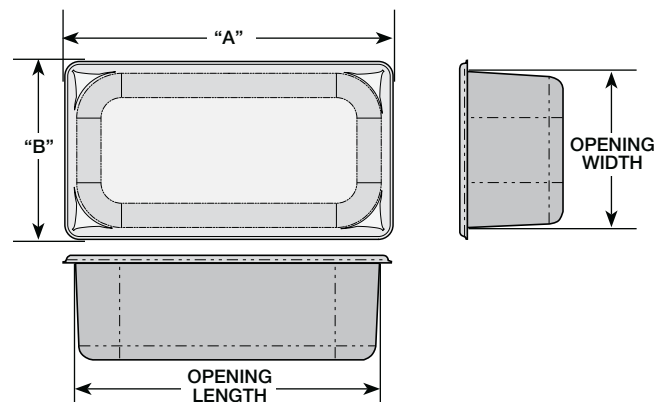
PAN SIZE	ITEM	CASE LOT
1/1	52430	6
1/2	52431	6
1/3	52432	6
1/4	52433	6
1/6	52434	6
1/9	52435	6



Note: For use with Full Size Super Shapes Steam Table Pans, see page 6-3 & 6-4

## Flange and Opening Sizes for Super Pan V™ Steam Table Pans

PAN SIZE	FLANGE		OPENING	
	"A": IN (CM)	"B": IN (CM)	LENGTH <sup>2</sup> : IN (CM)	WIDTH <sup>2</sup> : IN (CM)
Full	20 <sup>27</sup> / <sub>32</sub> (52.9)	12 <sup>25</sup> / <sub>32</sub> (32.5)	19 <sup>3</sup> / <sub>4</sub> (50.2)	11 <sup>11</sup> / <sub>16</sub> (29.7)
Two-Thirds	13 <sup>29</sup> / <sub>32</sub> (35.3)	12 <sup>13</sup> / <sub>16</sub> (32.5)	13 (33)	11 <sup>15</sup> / <sub>16</sub> (30.3)
Half	12 <sup>5</sup> / <sub>8</sub> (32.1)	10 <sup>5</sup> / <sub>16</sub> (26.2)	11 <sup>7</sup> / <sub>8</sub> (30.2)	9 <sup>9</sup> / <sub>16</sub> (24.3)
Half-Long	20 <sup>27</sup> / <sub>32</sub> (52.9)	6 <sup>7</sup> / <sub>16</sub> (16.4)	19 <sup>13</sup> / <sub>16</sub> (50.3)	5 <sup>3</sup> / <sub>8</sub> (13.7)
Third	12 <sup>5</sup> / <sub>8</sub> (32.1)	6 <sup>27</sup> / <sub>32</sub> (17.4)	11 <sup>7</sup> / <sub>8</sub> (30.2)	6 <sup>1</sup> / <sub>8</sub> (15.6)
Fourth	10 <sup>9</sup> / <sub>32</sub> (26.1)	6 <sup>9</sup> / <sub>32</sub> (16)	9 <sup>9</sup> / <sub>16</sub> (24.3)	5 <sup>9</sup> / <sub>16</sub> (14.13)
Sixth	6 <sup>27</sup> / <sub>32</sub> (17.4)	6 <sup>9</sup> / <sub>32</sub> (16)	6 1/8 (15.6)	5 <sup>9</sup> / <sub>16</sub> (14.1)
Ninth	6 <sup>7</sup> / <sub>8</sub> (17.5)	4 <sup>1</sup> / <sub>4</sub> (10.8)	6 <sup>3</sup> / <sub>16</sub> (15.7)	3 <sup>9</sup> / <sub>16</sub> (9)



<sup>2</sup> Tolerances on opening dimensions are +1/16", -0"; Flange dimensions ("A" and "B") are ±1/32"; Note: Corner should be 1/4" to 3/8" radius



## Super Pan® Cook-Chill Pans



- Stainless steel
- Specifically designed for use in Cook-Chill process
- Provides rapid, uniform chilling and retherm
- 2½" (65 mm) depth

PAN SIZE	ITEM	COVERED CAPACITY QT (L)	UNCOVERED CAPACITY QT (L)	CASE LOT
1/1	30020①	6.6 (6.3)	8.3 (7.9)	6
1/2	30220①	3.5 (3.3)	4.3 (4.1)	6
1/3	30322②	2.1 (2)	2.6 (2.5)	6

①20 gauge pan ②22 gauge pan  
Note: Portion control capacities are stamped on every pan for accurate yield.



## Super Pan® Cook-Chill Covers



- Stainless steel
- Covers available with or without handles

PAN SIZE	COVER W/OUT HANDLES ITEM	COVER W/HANDLES ITEM	CASE LOT
1/1	77450	77350	12
1/2	75450	—	12



## 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

- Use on serving line for juices, ice cream or fresh vegetables

PAN SIZE	ITEM	CASE LOT
1/1	70009	6



Cold cover will only fit Super Pan V transport pans

## Heavy-Duty Super Pan® Steam Table Pans

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



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



## Super Pan® Pans with Handles



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

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



## Super Pan® Transport Pans

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



ITEM	DEPTH IN (MM)	CAPACITY: QT (L)		CASE LOT
		COVERED	UNCOVERED	
<b>FULL-SIZE — 20<sup>3</sup>/<sub>4</sub>" X 12<sup>3</sup>/<sub>4</sub>" (527 X 324 MM)</b>				
30015 <sup>①</sup>	1 <sup>1</sup> / <sub>4</sub> (35)	—	4 (3.8)	6
30025	2 <sup>1</sup> / <sub>2</sub> (65)	5 (4.7)	8 (7.6)	6
30045	4 (100)	10 (9.5)	14 (13.3)	6
30065	6 (150)	14 (13.3)	20 (19)	6
30088	8 (200)	22 (20.9)	28 (26.6)	4
<b>HALF-SIZE — 10<sup>3</sup>/<sub>4</sub>" X 12<sup>3</sup>/<sub>4</sub>" (264 X 324 MM)</b>				
30225	2 <sup>1</sup> / <sub>2</sub> (65)	2 (1.9)	4 (3.8)	6
30245	4 (100)	4 (3.8)	6 (5.7)	6
30265	6 (150)	7 (6.6)	10 (9.5)	6
30288	8 (200)	10 (9.5)	11 (10.4)	6

## Super Pan® Transport Pan Capacities

DEPTH IN (MM)	CAPACITY: QT (L)		PORTIONS TRANSPORTED			
	COVERED	UNCOVERED	2 OZ 60 ML	2 ½ OZ 75 ML	4 OZ 120 ML	8 OZ 235 ML
<b>FULL-SIZE</b>						
2 <sup>1</sup> / <sub>2</sub> (65)	5 (4.7)	8 (7.6)	76	60	38	19
4 (100)	10 (9.5)	14 (13.3)	161	120	80	40
6 (150)	14 (13.3)	20 (19)	266	180	133	66
8 (200)	22 (20.9)	28 (26.6)	400	300	200	100
<b>HALF-SIZE</b>						
2 <sup>1</sup> / <sub>2</sub> (65)	2 (1.9)	4 (3.8)	32	24	16	8
4 (100)	4 (3.8)	6 (5.7)	64	48	32	16
6 (150)	7 (6.6)	10 (9.5)	112	84	56	28
8 (200)	10 (9.5)	11 (10.4)	190	142	95	47

## Food Transport Covers<sup>②</sup> — Seal securely to prevent spillage.

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

<sup>①</sup>Stacking lug is not incorporated in item 30015

<sup>②</sup>Will only fit transport pans

## Angled Adaptor Plates

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

### Single-Sided Angled Adaptor Plate

- Elevates pan to enhance display and serving
- Six-degree slope front to rear
- Holds full-size and fractional pans

### Dual-Sided Angled Adaptor Plate

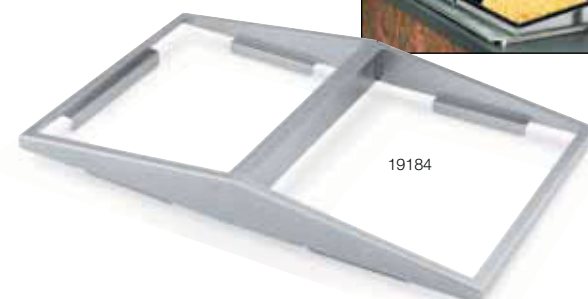
- Flanged base fits firmly inside standard well opening
- Seamless top flange prevents steam loss
- Offers menu flexibility
- 8.2° angle enhances food presentation



See available Super Shapes Steam Pans on page 6-3 & 6-4.



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
19196	Single angled adaptor plate	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>3</sup> / <sub>4</sub> x 2 <sup>13</sup> / <sub>16</sub> (53 x 32.4 x 7.2)	1
19184	Dual-sided angled adaptor plate, holds two half-size pans	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>3</sup> / <sub>4</sub> x 2 <sup>1</sup> / <sub>8</sub> (53 x 32.4 x 5.4)	1



## Adaptor Bars

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



ITEM	DIMENSIONS: IN (CM)	CASE LOT
75012	12 <sup>15</sup> / <sub>16</sub> x 1 x 1 <sup>1</sup> / <sub>4</sub> (32.9 x 2.5 x 0.6)	12
75020	20 <sup>15</sup> / <sub>16</sub> x 1 x 1 <sup>1</sup> / <sub>4</sub> (53.2 x 2.5 x 0.6)	12
56680	10 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub> x 5 <sup>1</sup> / <sub>16</sub> (27.3 x 32.3 x 0.8)	6
75013 <sup>①</sup>	Adaptor Bar for Short Wild Pan, use with 3100220	12
75015	Adaptor Bar for Long Wild Pan, use with 3100020	12



Eliminates gaps to prevent steam loss and reduce energy consumption!

<sup>①</sup> Not Shown

Note: See info for Pan Layouts on page A-2

## PanaMax™ Dome Cover

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



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

## Solid Dome Cover



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



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77200	Full-size	21 x 12 <sup>7</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>4</sub> (53.3 x 32.7 x 9.5)	1
77500	Half-size	12 <sup>7</sup> / <sub>8</sub> x 10 <sup>5</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>4</sub> (32.7 x 27 x 9.5)	1

## Hinged Dome Cover



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



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77400	Full-size	21 x 12 <sup>7</sup> / <sub>8</sub> x 2½ (53.3 x 32.7 x 6.4)	1

## Flat Hinged Covers



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



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
77430	Full-size	20 <sup>15</sup> / <sub>16</sub> x 12 <sup>7</sup> / <sub>8</sub> x ½ (53.2 x 32.7 x 1.3)	3

## Cover-All™ Aluminum Covers



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



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

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
68020	Full-size	20 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub> (52.7 x 32.4)	6
68010①	Half-size	10 <sup>3</sup> / <sub>8</sub> x 12 <sup>3</sup> / <sub>4</sub> (26.4 x 32.4)	6

① Two per full size pan recommended

## Kool-Touch® Clip-On Handle



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



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52970	Clip-on handle	2 x 7 <sup>7</sup> / <sub>8</sub> x 1 <sup>5</sup> / <sub>8</sub> (5 x 2.2 x 4.1)	12

## Stainless Steel Insets & Covers



- Satin-finished 300 series stainless steel insets
- Insets nest together for compact storage when not in use
- 6" (15.2cm) depth under the shoulder
- Solid or slotted flat covers reduce heat loss
- Sharp radius between sleeves rests securely in opening without tipping
- Short insets deliver portions that offer better food quality and reduced waste
- Mirror-finished stainless steel hinged inset covers have welded clips on stationary side of cover 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

ITEM	CAPACITY QT (L)	FITS OPENING IN (CM)	DIAMETER X DEPTH IN (CM)	INSET CASE LOT	SLOTTED COVER ITEM	SOLID <sup>2</sup> COVER ITEM	HINGED <sup>2</sup> COVER ITEM	COVER CASE LOT
78154	2½ (2.4)	5 (12.7)	5⅝ x 7⅓ <sub>16</sub> (14.3 x 19.8)	6	78150 <sup>1</sup>	79040	—	6
78164	4⅛ (3.9)	6½ (16.5)	7⅓ <sub>16</sub> x 8⅓ <sub>16</sub> (18.9 x 20.8)	6	78160 <sup>1</sup>	—	47486 <sup>1</sup>	6
78174	4⅛ (3.9)	8½ (21.6)	9⅓ <sub>16</sub> x 4⅞ (24 x 12.4)	6	78180 <sup>1</sup>	77072	47488 <sup>1</sup>	6
78184	7¼ (6.9)	8½ (21.6)	9⅓ <sub>16</sub> x 8⅓ <sub>16</sub> (24 x 20.8)	6	78180 <sup>1</sup>	77072	47488 <sup>1</sup>	6
78194	7¼ (6.9)	10½ (26.7)	11⅓ <sub>16</sub> x 5⅝ (28.7 x 14.3)	6	78200 <sup>1</sup>	77112	47490 <sup>1</sup>	6
78204	11 (10.4)	10½ (26.7)	11⅓ <sub>16</sub> x 8⅓ <sub>16</sub> (28.7 x 20.8)	6	78200 <sup>1</sup>	77112	47490 <sup>1</sup>	6

<sup>1</sup> Not NSF Certified    <sup>2</sup> 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



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 <sup>3</sup>	COVER CASE LOT
78710	1¼ (1.2)	4¼ (10.8)	4⅞ (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)	6⅞ (15.6)	4 (10.1)	6¾ (17.1)	6	79080	6
78730	3½ (3.3)	6¼ (15.9)	6⅞ (15.6)	7¼ (18.4)	6¾ (17.1)	6	79080	6
78740	4¼ (4)	6⅝ (16.8)	6⅓ (16.5)	7⅝ (19.4)	7⅞ (18.1)	6	79100	6
78760	6 (5.7)	7⅝ (18.7)	7¼ (18.4)	8⅝ (21.9)	7 <sup>15</sup> / <sub>16</sub> (20.2)	6	79120	6
78780	8¼ (7.8)	8⅞ (20.6)	8 (20.3)	9¾ (24.5)	8¾ (22.2)	4	79170	4
78820	12 (11.4)	9⅞ (23.2)	9 (22.9)	10 <sup>7</sup> / <sub>8</sub> (27.6)	9¾ (24.8)	4	79220	4

<sup>3</sup> Stainless steel covers

## 16" Deli Pans and Covers



- 24 gauge 300 series stainless steel



ITEM	DEPTH: IN (CM)	QT (L)	CASE LOT	FLAT COVER ITEM
<b>FULL-SIZE PAN — 16⅝" X 9⅓<sub>16</sub>" (41.5 X 25 CM)</b>				
74262	2½ (65)	5 (4.7)	12	77150
74264	4 (100)	8⅞ (7.7)	12	77150
<b>HALF-SIZE PAN — 9⅞" X 8⅞" (25 X 20.5 CM)</b>				
75202	2½ (65)	2½ (2.3)	12	—
75204	4 (100)	4 (3.8)	12	—

## Sheet Pan Adaptor Plate



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



19199



19186

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



## Adaptor Plate Accessories

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



Insets  
See Page 6-16



Hinged Covers  
See Page 6-16

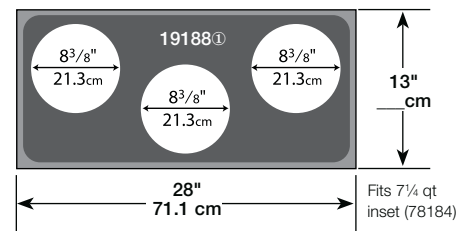
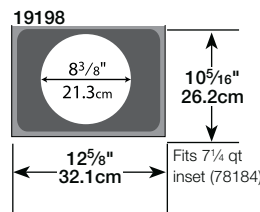
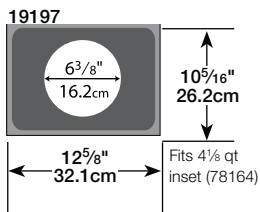
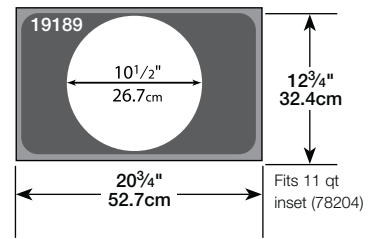
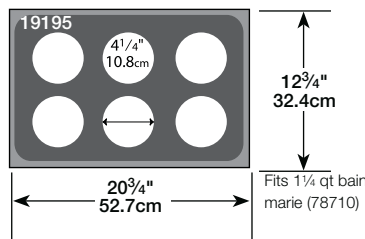
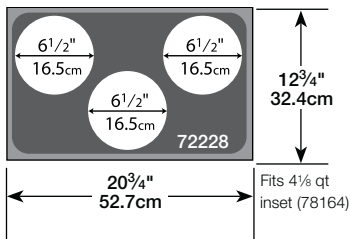
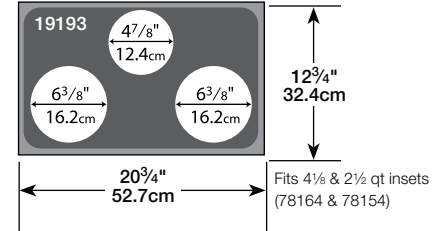
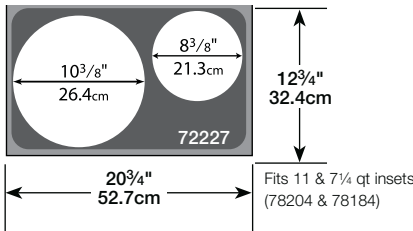
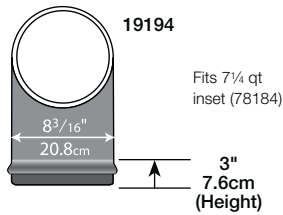
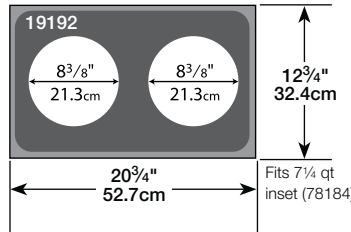
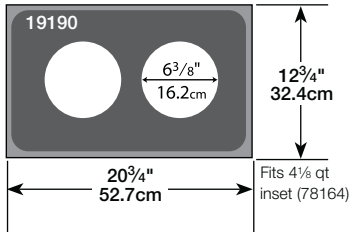


Bain Maries  
See Page 6-16



Heavy-Duty Ladles  
See Page 8-11

## Adaptor Plate Cutout Dimensions



ITEM	OPENINGS	CASE LOT
19190	With two 6⅜" (16.2 cm) inset holes — Fits 78164 (4½ qt/3.9 L)	4
19192	With two 8⅜" (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)	4
72227	With one 8⅜" (21.3 cm) and one 10⅜" (26.4 cm) inset holes — Fits 78184 (7¼ qt/6.9 L) & 78204 (11 qt/10.4 L)	1
19193	With one 4⅞" (12.4 cm) and two 6⅜" (16.2 cm) inset holes — Fits 78154 (2½ qt/2.4 L) & two 78164 (4½ qt/3.9 L)	4
72228	With three 6½" (16.5 cm) inset holes — Fits 78164 (4½ qt/3.9 L) — <b>Fits thermoset wells only</b>	1
19188①	With three 8⅜" (21.3 cm) inset holes, fits 78184 (7¼ qt/6.9 L) — For use with items 72050/72051	1
19195	With six 4¼" (10.8 cm) holes — Fits 78710 (1¼ qt/1.2 L)	4
19189	With one 10½" (26.8 cm) hole — Fits 78204 (11 qt/10.4 L)	4
19197	With one 6⅜" (16.2 cm) hole — Fits 78164 (4½ qt/3.9 L)	4
19198	With one 8⅜" (21.3 cm) hole — Fits 78184 (7¼ qt/6.9 L)	4

① Fits 4/3 rethermalizers and 4/3 drop-ins only

## Super Pan® Plastic 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
- Specially designed reinforced corners
- Integral frame enhances food presentation
- Plastic pans available in clear or black
- Plastic covers and false bottoms available in clear only
- Ideal for storage and cold applications
- Not for use in steam environments



For Super Pan Accessories, see pages 6-9 to 6-13. For Cutout Dimensions, see page 6-18. For Pan Layouts, see page A-2.

### Super Pan® Low-Temp Plastic Pans

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

## Super Pan® Plastic High-Temperature Plastic Pans










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



For Super Pan Accessories, see pages 6-9 to 6-13. For Cutout Dimensions, see page 6-18. For Pan Layouts, see page A-2.

### Super Pan® High-Temp Plastic Pans

PAN SIZE AND DIMENSIONS	AMBER ITEM	BLACK ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	AMBER SOLID COVER	AMBER SLOTTED COVER	AMBER FALSE BOTTOM	CASE LOT
 <b>FULL-SIZE</b> 20 1/4 X 12 3/8 in. 530 x 325 mm <b>1/1</b>	9002410	9002420	2 1/2 (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
 <b>HALF-SIZE</b> 10 3/8 X 12 3/8 in. 265 x 325 mm <b>1/2</b>	9022410	9022420	2 1/2 (65)	3.9 (3.7)	6	33200	34200	23200	6
	9024410	9024420	4 (100)	5.9 (5.6)	6	33200	34200	23200	6
	9026410	9026420	6 (150)	8.6 (8.1)	6	33200	34200	23200	6
	9028410	9028420	8 (200)Ⓛ	11 (10.4)	3	33200	34200	23200	6
 <b>HALF-LONG SIZE</b> 20 3/8 X 6 3/8 in. 530 x 162 mm <b>2/4</b>	9052410	9052420	2 1/2 (65)	3.8 (3.6)	6	33500	-	-	-
	9054410	9054420	4 (100)	5.7 (5.4)	3	33500	-	-	-
 <b>THIRD-SIZE</b> 6 3/8 X 12 3/8 in. 176 x 325 MM <b>1/3</b>	9032410	9032420	2 1/2 (65)	2.4 (2.3)	6	33300	34300	23300	6
	9034410	9034420	4 (100)	3.6 (3.4)	6	33300	34300	23300	6
	9036410	9036420	6 (150)	5.3 (5.1)	6	33300	34300	23300	6
	9038410	9038420	8 (200)	6.8 (6.5)	3	33300	34300	23300	6
 <b>FOURTH-SIZE</b> 6 3/8 X 10 3/8 in. 162 x 265 mm <b>1/4</b>	9042410	9042420	2 1/2 (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
 <b>SIXTH-SIZE</b> 6 3/8 X 6 3/8 in. 176 x 162 mm <b>1/6</b>	9062410	9062420	2 1/2 (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
 <b>NINTH-SIZE</b> 6 3/8 X 4 3/8 in. 176 x 108 mm <b>1/9</b>	9092410	9092420	2 1/2 (65)	0.6 (0.6)	6	33900	-	-	6
	9094410	9094420	4 (100)	0.9 (0.9)	6	33900	-	-	6

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 a "framing shoulder" around the interior body of the pan, accenting the food product and providing an appealing presentation. The low temperature line is available in clear or black and the high temperature line is available in amber or black. Pan size and capacity to be marked on all pans. NSF certified. Meets gastronorm (EN 631-1) standard.

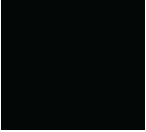




## Super Pan 3<sup>®</sup> Stainless Steel The Worldwide Pan!



- EN631-1 Compliant — for Worldwide use
- Integral frame enhances food presentation
- Flattened Pan Edges
- Sturdy 22 gauge (.8 mm), 300 series stainless steel
- Angled Ramp — pull-and-lift pans with ease
- Anti-jam Stacking Lugs
- Reinforced Spouted-Shape Corners



### Super Pan 3<sup>®</sup> Stainless Steel Pans

PAN SIZE AND DIMENSIONS	ITEM	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
 <b>DOUBLE SIZE</b> 25 3/8 X 20 1/8 IN 650 X 530 MM <b>2/1</b>	92002 <sup>①</sup>	3/4 (20)	TRAY	6	—	—	—	—	—
	92012 <sup>①</sup>	1 1/2 (40)	12.6 (11.9)	6	92002	—	—	—	6
	92052 <sup>①</sup>	2 (55)	17.3 (16.3)	6	92002	—	—	—	6
	92022 <sup>①</sup>	2 1/2 (65)	20.2 (19.1)	6	92002	—	—	—	6
	92042 <sup>①</sup>	4 (100)	31.1 (29.4)	6	92002	—	—	—	6
	92062 <sup>①</sup>	6 (150)	46.1 (43.7)	6	92002	—	—	—	6
 <b>FULL-SIZE</b> 20 3/4 X 12 3/8 IN 530 X 325 MM <b>1/1</b>	90002	3/4 (20)	TRAY	6	—	—	74100	70100	6
	90012	1 1/2 (40)	5.7 (5.4)	6	93100	94100	74100	70100	6
	90052	2 (55)	7.7 (7.3)	6	93100	94100	74100	70100	6
	90022	2 1/2 (65)	9 (8.5)	6	93100	94100	74100	70100	6
	90042	4 (100)	14.2 (13.4)	6	93100	94100	74100	70100	6
	90062	6 (150)	20.1 (19.9)	6	93100	94100	74100	70100	6
 <b>TWO-THIRDS SIZE</b> 13 3/8 X 12 3/8 IN 354 X 325 MM <b>2/3</b>	90102	3/4 (20)	TRAY	6	—	—	—	70110	6
	90112	1 1/2 (40)	3.6 (3.4)	6	93110	94110	—	70110	6
	90122	2 1/2 (65)	5.7 (5.4)	6	93110	94110	—	70110	6
	90142	4 (100)	8.5 (8)	6	93110	94110	—	70110	6
	90162	6 (150)	12.6 (11.9)	6	93110	94110	—	70110	6
	90182	8 (200)	16.4 (15.5)	3	93110	94110	—	70110	6
 <b>HALF-SIZE</b> 12 3/8 X 10 3/8 in. 325 X 265 mm <b>1/2</b>	90202	3/4 (20)	TRAY	6	—	—	74200	70200	6
	90212	1 1/2 (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	2 1/2 (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
 <b>HALF-LONG SIZE</b> 20 3/8 X 6 3/8 in. 530 X 162 mm <b>2/4</b>	90282	8 (200)	12.2 (11.6)	3	93200	94200	74200	70200	6
	90502	3/4 (20)	TRAY	6	—	—	—	70500	6
	90512	1 1/2 (40)	2.5 (2.4)	6	93500	94500	—	70500	6
	90552	2 (55)	3.3 (3.1)	6	93500	94500	—	70500	6
	90522	2 1/2 (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

<sup>①</sup> Imported



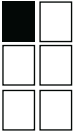
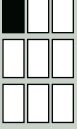
For Super Pan 3<sup>®</sup> Accessories and Cutout Dimensions, see page 6-18. For Pan Layouts, see page A-2.

Product selection continues on next page.



## Super Pan 3<sup>®</sup> Stainless Steel Pans

Larger pans shown on previous page.

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
 <p>THIRD-SIZE 6 1/8" x 12 1/8" in. 176 x 325 mm</p> <p><b>1/3</b></p>	90302	3/4 (20)	TRAY	6	—	—	74300	70300	6
	90312	1 1/2 (40)	1.7 (1.6)	6	93300	94300	74300	70300	6
	90352	2 (55)	2.1 (2)	6	93300	94300	74300	70300	6
	90322	2 1/2 (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
 <p>FOURTH-SIZE 6 3/8" x 10 3/8" in. 162 x 265 mm</p> <p><b>1/4</b></p>	90402	3/4 (20)	TRAY	6	—	—	—	70400	6
	90412	1 1/2 (40)	1.2 (1.1)	6	93400	94400	—	70400	6
	90452	2 (55)	1.6 (1.5)	6	93400	94400	—	70400	6
	90422	2 1/2 (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
 <p>SIXTH-SIZE 6 1/2" x 6 3/8" in. 176 x 162 mm</p> <p><b>1/6</b></p>	90622	2 1/2 (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
 <p>NINTH-SIZE 6 1/8" x 4 1/8" in. 176 x 108 mm</p> <p><b>1/9</b></p>	90922	2 1/2 (65)	0.6 (0.6)	6	93900	94900	—	70600	6
	90942	4 (100)	0.9 (0.8)	6	93900	94900	—	70600	6

For Super Pan 3<sup>®</sup> Accessories and Cutout Dimensions, see page 6-18. For Pan Layouts, see page A-2.

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

## Super Pan 3<sup>®</sup> Perforated Pans

- 22 gauge (.8 mm), 300 series stainless steel
- 1/4" (6mm) holes<sup>①</sup> drain quickly, but sized to retain most foods
- Ideal for steaming foods or draining away fats, juices or moisture

PAN SIZE	ITEM	DEPTH: IN (MM)	CASE LOT
1/1	90013	1 1/2 (40)	6
	90053	2 (55)	6
	90023	2 1/2 (65)	6
	90043	4 (100)	6
1/2	90063	6 (150)	6
	90213	1 1/2 (40)	6
	90223	2 1/2 (65)	6
	90243	4 (100)	6
1/3	90263	6 (150)	6
	90313	1 1/2 (40)	6
	90323	2 1/2 (65)	6
	90343	4 (100)	6
	90363	6 (150)	6

<sup>①</sup> For 1 1/2", 2" and 2 1/2" depths, drain holes located in bottom only. For 4" and 6" drain holes in sides and bottom.



## Super Pan 3<sup>®</sup> Accessories

- See page 6-18 for additional accessories
- Visit [www.vollrathco.com](http://www.vollrathco.com) for dimensions

See selection Tables on page 6-16 and 6-17 for cover, false bottom and wire grate item numbers.



## Super Pan 3<sup>®</sup> with Non-Stick Interior



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

**More Durable Than Ever!**



90047

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

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

## Super Pan 3<sup>®</sup> 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



95100

## Super Pan 3<sup>®</sup> Flexible Pan Lids

- Low-density polyethylene
- Translucent lids allow stacking for easy storage
- Sanitary and easy to clean

- Non-staining and dish-washer safe
- Safe to use in temperatures ranging from -20°F to 190°F (-28°C to 88°C)
- Ideal for cold food storage

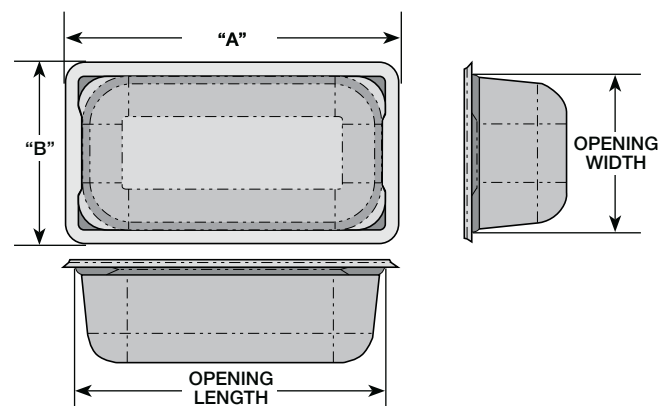


PAN SIZE	ITEM	CASE LOT
1/1	52430	6

Note: For use with Full Size Super Shapes Steam Table Pans, see page 6-3 & 6-4

## Flange and Opening Sizes for Super Pan 3<sup>®</sup> Steam Table Pans

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



① Tolerances on opening dimensions are +<sup>1</sup>/<sub>16</sub>", -0"; Flange dimensions ("A" and "B") are ±<sup>1</sup>/<sub>32</sub>"; Note: Corner should be <sup>1</sup>/<sub>4</sub>" to <sup>7</sup>/<sub>8</sub>" radius



**7 years in a row!**

# Cookware



## TriVent® Handle

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



## Tribute® 3-Ply Cookware

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



## Wear-Ever® Bakeware

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

### Vollrath “Green” Facts for Cookware:



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

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

Aluminum is a lightweight, easier to recreate renewable material.

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

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

Snug fitting lids speed cooking time, reducing energy costs.

For more Cookware details

SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)



For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)

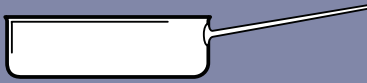


## Cookware Types



**Fry Pan**

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



**Sauté Pan**

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



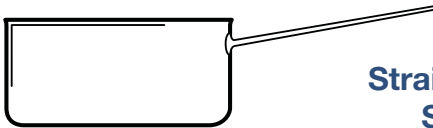
**Stir Fry Pan**

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



**Saucier**

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



**Straight Sided Sauce Pan**

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



**Tapered Sauce Pan**

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



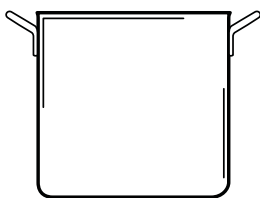
**Brazier/Rondo**

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



**Sauce Pot**

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



**Stock Pot**

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



**Griddle**

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



























## Stainless Steel Cookware Lines

7 years in a row!

	<b>TRIBUTE®</b> PAGES 7-7 - 7-9	<b>MIRAMAR™</b> PAGES 9-5 - 9-7	<b>CENTURION®</b> PAGES 7-10 - 7-13	<b>INTRIGUE®</b> PAGES 7-14 - 7-16	<b>OPTIO™</b> PAGES 7-17 - 7-18
<b>Item/Reference</b>					
<b>Features</b>	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 Stainless, Satin Finish with Polished Rim, and Extra Large Clad Bottoms	Heavy Gauge Stainless with Mirror Finish Inside and Out and Large Clad Bottoms	Easy to Handle Light Weight Stainless Construction, Mirror Finish, Clad Bottom
<b>Material</b>	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
<b>Handle</b>	 				
<b>Handle Attachment</b>	Ever-Tite™ Rivets	Rivets	Welded, Coated Pans are Riveted	Welded	Welded
<b>Use</b>	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
<b>Performance Level</b>					
<b>Price</b>	\$\$\$	\$\$\$	\$\$\$\$	\$\$\$	\$
<b>Coating</b>	<b>Steel Coat x3</b>	Natural Only	Non-stick	<b>Steel Coat x3</b>	Non-stick
<b>Certification</b>					
<b>Compatible with</b>	  	  	  	  	  
<b>Warranty</b> 90 Day Warranty on Non-Stick Coatings	 <b>JACOB'S PRIDE®</b> COLLECTION <small>GUARANTEED FOR LIFE</small>		 <b>JACOB'S PRIDE®</b> COLLECTION <small>GUARANTEED FOR LIFE</small>	 <b>JACOB'S PRIDE®</b> COLLECTION <small>GUARANTEED FOR LIFE</small>	<b>90 Day Limited Warranty</b>



## Aluminum Cookware Lines

	<b>WEAR-EVER® CLASSIC SELECT®</b> PAGES 7-27 - 7-28	<b>WEAR-EVER® CLASSIC</b> PAGES 7-29 - 7-34	<b>ARKADIA™ **</b> PAGES 7-35 - 7-36
<b>Item/ Reference</b>			
<b>Features</b>	Primarily 2 Gauge Construction with Double Thick Bottom and Top Edge	Primarily 6-8 Gauge Construction, Double Thick or Rolled Top Edge	Primarily 6-9 Gauge Construction
<b>Material</b>	Impact Resistant 3004 Aluminum	Impact Resistant 3004 Aluminum	3000 Series Aluminum
<b>Handle</b>	  	  	
<b>Handle Attachment</b>	Ever-Tite™ Rivets with Welded Side Handles	Ever-Tite™ Rivets with Welded Side Handles	Riveted
<b>Use</b>	High-Volume Kitchens	Medium- to High-Volume Kitchens	Low- to Medium-Volume Kitchens
<b>Performance Level</b>			
<b>Price</b>	\$\$\$	\$\$	\$
<b>Coating</b>	-	<b>Steel Coat x3</b>	Non-Stick
<b>Certification</b>			
<b>Compatible with</b>	 	 	 
<b>Warranty</b> 90 Day Warranty on Non-Stick Coatings	 <b>JACOB'S PRIDE®</b> COLLECTION <small>GUARANTEED FOR LIFE</small>	 <b>1 YEAR WARRANTY</b> with Lifetime Warranty Against Loose Rivets	<b>90 Day Limited Warranty</b>



\*\* IMPORTED



## Aluminum Fry Pans

7 years in a row!

	<b>WEAR-EVER® EVER-SMOOTH™</b> PAGE 7-23	<b>WEAR-EVER® CLASSIC</b> PAGES 7-25 - 7-26	<b>HARDCOAT®</b> PAGE 7-24	<b>ARKADIA™ **</b> PAGE 7-35
<b>Item/ Reference</b>				
<b>Features</b>	Primarily 8 Gauge Extra Hard Aluminum, Rivet-Less Construction Provides Easy to Clean Body	Primarily 8 Gauge Aluminum Construction, Ever-Tite™ Rivets, Four Nonstick Coating Options	Primarily 8 Gauge Aluminum, Anodized for Warp Resistance	9 Gauge Aluminum Construction, Aluminum Rivets
<b>Material</b>	Impact Resistant 3004 Aluminum	Impact Resistant 3004 Aluminum	Impact Resistant 3004 Aluminum	3000 Series Aluminum
<b>Handle</b>	Nickel Plated Steel Cool Handle® 	Nickel Plated Steel Cool Handle® Tri-Vent™ Natural Tri-Vent™ Silicone 	Nickel Plated Steel Cool Handle® 	Nickel Plated Steel w/ Optional Arkadia™ Silicone Sleeve 
<b>Handle Attachment</b>	Rivet-Less Construction	Ever-Tite™ Rivets	Aluminum Rivets	Aluminum Rivets
<b>Use</b>	Medium- to High-Volume Kitchens	Medium- to High-Volume Kitchens	Medium- to High-Volume Kitchens	Low- to Medium-Volume Kitchens
<b>Performance Level</b>				
<b>Price</b>	\$\$\$	\$\$	\$\$	\$
<b>Coating</b>	CeramiGuard®II, WearGuard®	CeramiGuard®II, Steel Coat® 3, PowerCoat2™, WearGuard®	Anodized Finish	Non-stick
<b>Certification</b>				
<b>Compatible with</b>				
<b>Warranty</b> 90 Day Warranty on Non-Stick Coatings		 with Lifetime Warranty Against Loose Rivets		<b>90 Day Limited Warranty</b>



\*\* IMPORTED



## Tribute<sup>®</sup> 3-Ply Cookware



Induction



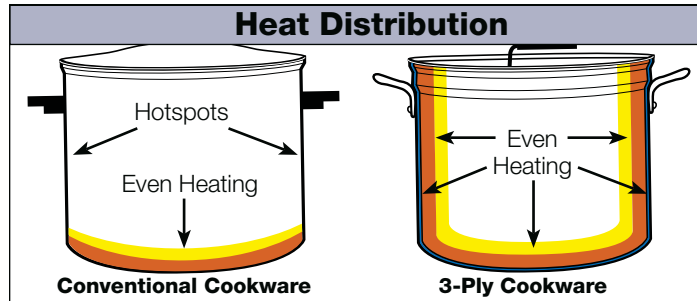
Electric



Gas

Cook on color and flavor neutral 18-8 stainless steel with Tribute<sup>®</sup>!

Top chefs rave about the unmatched performance of Tribute<sup>®</sup> cookware on gas, electric, and induction stovetops. With 3-ply from the base to the rim, Tribute<sup>®</sup> cookware heats evenly without hot spots. The stainless steel cooking surface won't change the color or flavor of delicate food like aluminum cookware.



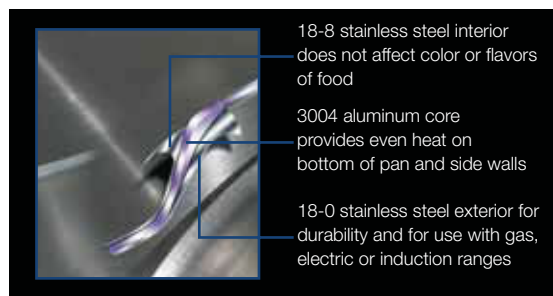
TriVent<sup>®</sup> handle designed for comfort & durability while providing a unique vented appearance



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

EverTite<sup>™</sup> Riveting System offers a lifetime warranty against loose rivets

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



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



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

## Works perfectly with Mirage<sup>®</sup> Pro Countertop Induction Ranges!



59500P

For more information see Page 2-5.

## Tribute® 3-Ply Cookware



### Tribute® Fry Pans

- Ideal for frying, sautéing or searing
- SteelCoat x3™ non-stick interior – triple layer coating provides unmatched durability and food release



NATURAL FINISH SILICONE HANDLE	NATURAL FINISH PLATED HANDLE	STEELCOATX3 SILICONE HANDLE	STEELCOATX3 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)	7⅞ (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)	6	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



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM
77790①	1 (.9)	6½ (16.5)	2¼ (5.7)	10	1	69326
77791	2 (1.9)	8 (20.3)	2⅝ (6.0)	8	1	69328
77792	3 (2.8)	10 (25.4)	3¼ (8.3)	8	1	69410

①Not induction ready Note: Jacob's Pride® Warranty does not cover silicone on handle

### Tribute® Sauce Pans

- Ideal for sauces, vegetables, rice, cereals or soups
- Case Lot: 1



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77739	1½ (1.4)	6 (15.2)	3 (7.6)	10	69325
77740	2½ (2.4)	7 (17.8)	3½ (8.9)	8	69327
77741	3½ (3.3)	8 (20.3)	4⅛ (10.5)	8	69328
77742	4½ (4.2)	9 (22.9)	4⅛ (10.5)	8	69329
77743①	7 (6.6)	10 (25.4)	5⅓ (13.7)	8	69410

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

### Tribute® Sauce/Stock Pots

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



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77780	4½ (4.2)	9 (22.9)	4⅛ (10.5)	8	69329
77519	6 (5.6)	9 (22.9)	5¾ (14.6)	8	69329
77520	8 (7.5)	10 (25.4)	6 (15.2)	8	69410
77521	12 (11.4)	12 (30.5)	6¼ (15.9)	8	69412
77522	16 (15.1)	12 (30.5)	8½ (21.6)	8	69412
77523	22 (20.8)	14 (35.6)	8½ (21.6)	8	69414

### Tribute® Sauté Pans

- Ideal for sautéing, stir-frying and browning
- Tall sides minimize spattering
- Case Lot: 1



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77744	2 (1.9)	8 (20.3)	2⅝ (6.0)	8	69328
77745	3 (2.8)	10 (25.4)	2⅝ (6.0)	8	69410
77746①	6 (5.6)	12 (30.5)	2⅞ (6.8)	8	69412
77747①	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	69414

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

## Tribute® 3-Ply Cookware



Induction



Electric



Gas

### Stainless Steel Pasta Basket for Stock Pots



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



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

### Tribute® Braziers



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



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

### Tribute® Griddle with SteelCoat x3™ Interior



- Ideal for grilled cheese sandwiches, quesadillas, french toast, pancakes and eggs
- SteelCoat x3™ non-stick interior — triple layer coating provides exceptional durability
- Case Lot: 1



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



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

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

### Tribute® Stir Fry Pans



- Ideal for stir-frying or wok applications
- Flat bottom sits level on cooking surface
- EverTite™ Riveting System offers lifetime warranty against loose rivets
- Case Lot: 1



SILICONE HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	COVER ITEM
77750	4 3/4 (4.5)	11 (27.9)	3 1/2 (8.9)	8	—
77754	10 9/32 (9.6)	14 (36)	4 3/8 (11.1)	8	69414

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

### Tribute® Covers

- 20 gauge stainless steel
- Welded Torogard™ dipped handle — stays cool to the touch and heat resistant up to 180°F (82°C) and is equipped with Agion® antimicrobial protection
- Easy grasp handle design for safety and hanging convenience
- Handle length: 3 1/16" (9.4 cm)

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

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



69410



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

## Centurion® Cookware

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



Induction



Electric



Gas



JACOB'S PRIDE®  
COLLECTION

GUARANTEED FOR LIFE

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

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

**Large radius corners minimize food waste and permit easy cleaning**



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

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

### Works perfectly with Mirage® Pro Countertop Induction Ranges!



59500P

For more information see Page 2-5.



## Centurion® Cookware



Induction



Electric



Gas

### Centurion® Fry Pans

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



ITEM	TOP DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
3409	9½ (24.1)	1¾ (4.4)	18	1	3709C
3411	11 (27.9)	2¼ (5.7)	16	1	3711C
3412	12½ (31.8)	2½ (6.4)	16	1	3712C
3414*	14 (35.6)	2½ (6.4)	15	1	3714C

\* Assist loop handle provided



JACOB'S PRIDE®  
COLLECTION  
GUARANTEED FOR LIFE

### Centurion® Non-Stick Fry Pans

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



ITEM	TOP DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM
N3408	8 (20.3)	1½ (3.8)	20	1	3708C
N3409	9½ (24.1)	1¾ (4.4)	18	1	3709C
N3411	11 (27.9)	2¼ (5.7)	16	1	3711C
N3412	12½ (31.8)	2½ (6.4)	16	1	3712C
N3414	14 (35.6)	2½ (6.4)	16	1	3714C



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### Centurion® Sauté Pans

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



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COLLECTION  
GUARANTEED FOR LIFE



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

\* Assist loop handle provided

### Centurion® Curved Saucier/Sauté Pans

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



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GUARANTEED FOR LIFE



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

## Centurion® Cookware



Induction



Electric



Gas

### Centurion® French Omelet Pans

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



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COLLECTION  
GUARANTEED FOR LIFE



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)	2⅝ (5.4)	16	1	3711C
3156	3¼ (3.1)	12½ (31.8)	2⅝ (6)	16	1	3712C
3157	4¼ (4)	14 (35.6)	2⅝ (6)	15	1	3714C

### Centurion® Sauce Pans

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



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

\* Assist loop handle provided

### Centurion® Sauce Pots



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

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



### Centurion® Stock Pots



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

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



# Centurion® Cookware



Induction



Electric



Gas

## Centurion® Stainless Steel Braziers/Casseroles



- Ideal for slowly browning meat or vegetables in liquid

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



## Centurion® Pasta Inserts

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



Hang Hook



ITEM	DESCRIPTION	CASE LOT
3158	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® Domed Covers



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



3706C



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

## Intrigue® Stainless Steel Heavy-Duty Professional Cookware



Induction



Electric



Gas



JACOB'S PRIDE®  
COLLECTION

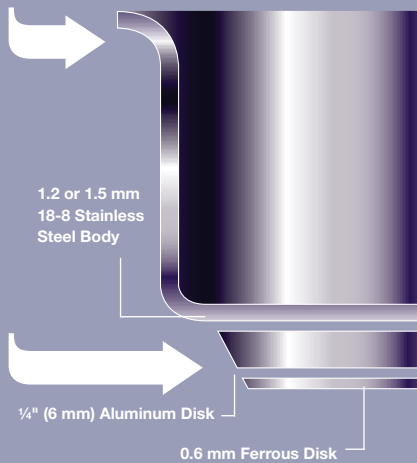
GUARANTEED FOR LIFE

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

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



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



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



## Cook With Safety and Style

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

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



59500P



## Intrigue® Cookware



Induction



Electric



Gas

### Intrigue® Stainless Steel Fry Pans

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



47750



47753



47755

SteelCoat X3

PLAIN FINISH ITEM	STEELCOATX3 ITEM	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47750	47755	7 <sup>13</sup> / <sub>16</sub> (20)	1 <sup>11</sup> / <sub>16</sub> (4.3)	18	47771
47751	47756	9 <sup>3</sup> / <sub>8</sub> (24)	1 <sup>3</sup> / <sub>4</sub> (4.5)	18	47773
47752	47757	10 <sup>15</sup> / <sub>16</sub> (28)	1 <sup>15</sup> / <sub>16</sub> (5)	18	47774
47753 <sup>①</sup>	47758 <sup>①</sup>	12 <sup>1</sup> / <sub>2</sub> (32)	2 <sup>1</sup> / <sub>2</sub> (6.4)	18	47776

①Includes helper handle

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



### Intrigue® Stainless Steel Sauce Pots



- Ideal for reducing liquids



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

### Stainless Steel Pasta Basket



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



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

### Intrigue® Stainless Steel Stock Pots

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

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

②Satin finished inside



## Intrigue® Cookware



Induction



Electric



Gas

### Intrigue® Stainless Steel Sauce Pans



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



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47740	2¼ (2.1)	7½ (18)	3⅞ (8.7)	18	47770
47741	3¼ (3.1)	7⅓ (20)	3⅓ (9.8)	18	47771
47742①	4¼ (4)	8⅑ (22)	4⅛ (10.6)	18	47772
47743①	7 (6.6)	9⅞ (24)	5¾ (14.8)	18	47773

①Includes helper handle

### Intrigue® Stainless Steel Sauçiers



- Curved sides allow for thorough and efficient whisking of ingredients



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47790①	1 (0.95)	6¼ (16)	2¼ (5.7)	18	47780
47791	2 (1.9)	7⅓ (20)	2¾ (7.1)	18	47771
47792	3 (2.85)	9⅞ (24)	3 (7.6)	18	47773

①Not induction ready

### Intrigue® Stainless Steel Sauté Pans



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



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47745	3 (2.8)	9⅞ (24)	2½ (6.4)	18	47773
47746①	6 (5.7)	10⅓ (28)	3⅞ (9.3)	18	47774
47747①	9½ (9)	14⅓ (36)	3½ (8.9)	16	47777

①Includes helper handle

### Intrigue® Stainless Steel Braziers

- Perfect for long, slow cooking



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM
47760	12 (11.4)	14⅓ (36)	4⅞ (11.3)	16	47777
47761	18 (17)	15⅞ (40)	5⅓ (13.7)	16	47778
47762	24 (22.7)	17⅓ (46)	5⅓ (13.7)	16	47779

### Intrigue® Stainless Steel Covers

- Mirror finished inside, satin finished outside



ITEM	NOMINAL DIAMETER IN (CM)	DIMENSION "A" IN (CM)	THICKNESS IN (CM)	GAUGE	CASE LOT
47780	6⅓ (16)	1⅓ (4)	⅓ (1.2)	18	1
47770	7⅓ (20)	1⅓ (4)	⅓ (1.2)	18	1
47771	7⅓ (20)	1⅓ (4)	⅓ (1.2)	18	1
47772	8⅓ (22)	1⅓ (4)	⅓ (1.2)	18	1
47773	9⅓ (24)	1⅓ (4)	⅓ (1.2)	18	1
47774	11 (28)	1⅓ (4)	⅓ (1.2)	18	1
47775	11⅓ (30)	1⅓ (4)	⅓ (1.2)	18	1
47776	12⅓ (32)	1⅓ (4)	⅓ (1.2)	18	1
47777	14⅓ (36)	1⅓ (4)	⅓ (1.2)	16	1
47778	15⅓ (40)	1⅓ (4)	⅓ (1.2)	16	1
47779	18⅓ (46)	1⅓ (4)	⅓ (1.2)	16	1



47779

47776

47780

## Optio™ Cookware



Induction



Electric



Gas

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

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

**Large radius corners minimize food waste and permit easy cleaning**

**Aluminum-clad bottom provides quick and even distribution of heat**

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



Perfect for cooking on our Mirage® Cadet Induction Cooktop.

59300



For more information see Page 2-6

## Optio™ Natural Finish Fry Pans



- Ideal for frying, sauteing or searing

NATURAL FINISH ITEM	NON-STICK 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)	7⅞ (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



## Optio™ Sauté Pans



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



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

## Optio™ Sauce Pans



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



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

## Optio™ Cookware



Induction



Electric



Gas

### Optio™ Sauce Pots

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



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

### Optio™ Stock Pots

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



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

### Optio™ Braziers

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



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

### Optio™ Cookware Sets

- Conveniently packaged as complete sets



3822



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

### Optio™ Covers

- Covers for Optio™ Cookware



3908C

3908C

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



## Tri-Ply Stainless Steel Stock Pots

- Carbon steel core bonded with 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 English and metric on inside walls
- Ideal for stocks and storage
- Case Lot: 1 each per item



Induction



Electric



Gas

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

①Covers Sold Separately



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



Electric



Gas

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



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

①Covers Sold Separately

②Not recommended for use on induction ranges

## Stainless Steel Double Boiler

- Straight handles with cover
- Ideal for melting chocolates or preparing delicate sauces
- 18-8 stainless steel
- Handle length: 6<sup>13</sup>/<sub>16</sub>" (17.3 cm)
- Will not color delicate foods
- Not induction ready



ITEM	DESCRIPTION	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	CASE LOT
77020 <sup>①</sup>	Complete set	2 (1.9)	2 (1.9)	1

①NSF Certified

### Cover/Inset/Bottom

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

## Stainless Steel Double Boilers

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



78200

COMPLETE SET ITEM	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	INSET OUTSIDE DIAMETER IN (CM)	INSET AND POT HEIGHT IN (CM)	INSET ONLY ITEM	DEPTH IN (CM)	INSET BOTTOM STYLE	GAUGE	POT ONLY ITEM	GAUGE	SOLID COVER ITEM	SLOTTED COVER ITEM
77070	7 (6.6)	7½ (7.1)	9⅜ (23.8)	11 (27.9)	77073①	8⅞ (21.4)	Round	24	78560	24	77072	78180①
77110	11 (10.4)	11½ (10.9)	11⅞ (29.1)	11 (27.9)	77113①	8¾ (22.2)	Flat	24	78580	20	77112	78200①
77130	20 (18.9)	20 (18.9)	12⅞ (32.5)	14 (35.6)	77133①	11 (10.4)	Flat	24	78610	20	78672	—

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

## Heavy-Duty Stainless Steel Tapered Sauce Pans

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



SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	HANDLE IN (CM)	CASE LOT	COVER ITEM	CASE LOT
78421①	78321①	2 (1.9)	7¼ (18.4)	3⅞ (9.1)	6½ (16.5)	6	—	—
78431	78331	3 (2.8)	7⅞ (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)	10⅞ (25.7)	5⅞ (14.3)	7¾ (19.7)	4	69410	1
78471①②	78371①②	7 (6.6)	10⅞ (26.8)	6¼ (15.9)	11¼ (28.6)	4	—	—

①Cover Not Available    ②With Helper Handle

## Carbon Steel Fry Pans

- Carbon steel conducts heat quickly and evenly
- Classic French style
- Permanently welded balanced handle
- Safe for use in oven or under broiler
- For seasoning of pan, see page 7-42



ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
58900	8½ (21.6)	1¼ (4.4)	16	12
58910	9⅞ (23.8)	1⅞ (4.8)	16	6
58920	11 (27.9)	1⅞ (4.9)	16	6
58930	12½ (31.8)	2⅞ (5.4)	16	6

Note: Covers Not Available

## Induction Fry Pans with SteelCoat x3 Interior



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



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

See pages 8-9, 8-18, 8-19 & 8-23



SILICONE HANDLE	DIAMETER IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
59900	8½ (21.6)	1¼ (4.4)	16	6
59910	9⅞ (23.8)	1⅞ (4.8)	16	6
59920	11 (27.9)	1⅞ (4.9)	16	2

Note: Covers Not Available

## Stir Fry Pans and Dome Cover



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

### Tribute® Heavy-Duty Stir Fry Pan

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



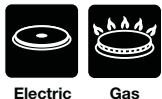
### Carbon Steel Stir Fry Pan

- Triple low-profile stainless rivets permanently attach handle to pan



### Wear-Ever® Stir Fry Pan with HardCoat® Interior

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



### Stir Fry Domed Cover

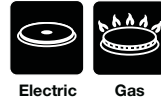
- Reduces splatters and speeds cooking
- Can be used on griddles to finish dishes
- Coated handle is equipped with Agion® antimicrobial protection<sup>2</sup>
- 3004 Aluminum



### Aluminum Stir Fry Pan with SteelCoat x3 Interior

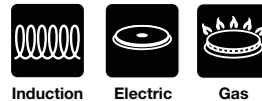


- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- 3004 Aluminum



### Carbon Steel Stir Fry Pan with SteelCoat x3 Interior

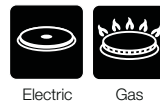
- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces use of fats and oils
- For use with induction range — 1.8 kW or less



### Aluminum Griddle with SteelCoat x3 Interior



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



ITEM	DESCRIPTION	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER
77750	Tribute® stir fry pan with TriVent® silicone handle	4¾ (4.5)	11 (27.9)	3½ (8.9)	8	1	—
77754	Tribute® stir fry pan with TriVent® silicone handle	10¾ <sup>32</sup> (9.6)	14 (36)	4¾ (11.1)	8	1	—
59950	Carbon steel stir fry pan with SteelCoat x3™ non-stick and silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	18	1	68121
59949	Carbon steel stir fry pan with silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	18	1	68121
68120	Aluminum stir fry pan with SteelCoat x3™ non-stick and TriVent® silicone handle	4½ (4.3)	11 (27.9)	3½ (8.9)	7	1	68121
68121	Domed cover fits (above) Vollrath stir fry pan items: 59950, 59949 and 68120 (does not fit item 77754 or 77750)	—	11 (27.9)	5 (12.7) <sup>1</sup>	12	1	—
H4015	Wear-Ever® stir fry pan with HardCoat® Interior	—	11½ (29.2)	4 (10.2)	10	1	—
68530	Aluminum Griddle with SteelCoat x3™ Non-Stick and Wire Handle	—	12 (30.5)	—	8	6	—

<sup>1</sup>Height with handle

<sup>2</sup>See page 8-3 for more information on Agion® antimicrobial protection

## Wear-Ever® Aluminum Cookware

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



Electric

Gas



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



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

TriVent® bonded handle is vented for cooler touch

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

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

Sanitary open beading adds strength and durability

Beveled double-thick top edges for added strength and durability



Welded handles won't loosen, leak or trap food





# Wear-Ever® Cookware



Electric

Gas

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

## Ever-Smooth™ Story

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

# Wear-Ever® Ever-Smooth™ Fry Pans



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



## CeramiGuard®II Finish

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

## WearGuard® Finish

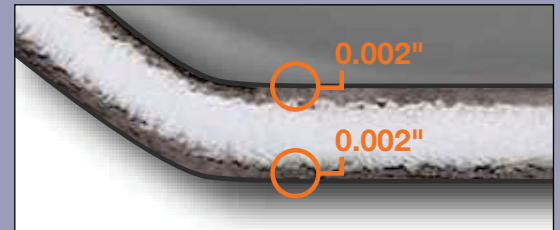
WEARGUARD® ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
ES4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
ES4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
ES4010	10 (25.4)	7⅞ (20)	2 (5.1)	8	6	67509	67409	1
ES4012	12 (30.5)	9¾ (25)	2¼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

## Natural Finish

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

## About HardCoat® Cookware

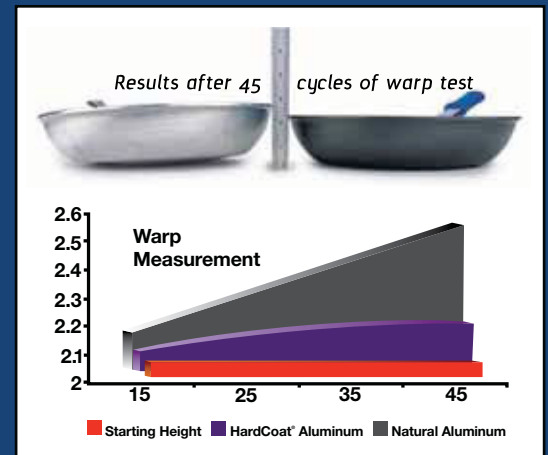
HardCoat® is a surface-hardening application achieved through a unique electro-chemical bonding process. The aluminum is united with the anodized surface to create a hardened, non-porous and non-reactive surface. The anodizing process causes a natural reaction between the aluminum and the chemicals called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



## HardCoat® Cookware Improved Warp Resistance

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

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



## Wear-Ever® Fry Pans with HardCoat® Strength

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



ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
H4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
H4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
H4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409	1
H4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
H4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1



## Replacement Handles

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



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

## Wear-Ever® Cookware



Electric

Gas

# Wear-Ever® Fry Pans with CeramiGuard®II Interior



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

CeramiGuard®II better withstands the abuse of metal utensils

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

Exclusive Cool Handle® included - replacement handles available on page 7-24

Heavy-duty impact-resistant 3004 aluminum

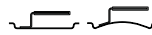
Ideal for heavy-duty frying

ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER		COVER CASE LOT
						FLAT COVER	DOMED COVER	
Z4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
Z4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
Z4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409	1
Z4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
Z4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1

## Wear-Ever® Fry Pans with WearGuard® Interior



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



ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER		COVER CASE LOT
						FLAT COVER	DOMED COVER	
S4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
S4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
S4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409	1
S4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
S4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1



## Wear-Ever® Fry Pans with Natural Finish Interior



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



ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	COVER		COVER CASE LOT
						FLAT COVER	DOMED COVER	
4007	7 (17.8)	4¾ (12)	1½ (3.8)	8	6	67327	67427	1
4008	8 (20.3)	5¾ (14)	1⅞ (4.8)	10	6	67312	67412	1
4010	10 (25.4)	7⅝ (20)	2 (5.1)	8	6	67509	67409	1
4012	12 (30.5)	9¾ (25)	2¼ (5.7)	8	2	67521	67421	1
4014	14 (35.6)	10⅞ (28)	2½ (6.4)	6	2	67541	67441	1



# Wear-Ever® Fry Pans with SteelCoat x3™ interior

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



Triple-layer coating provides exceptional durability

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

Superior food release for greater cooking efficiency

EverTite™ Riveting System offers a lifetime warranty against loose rivets

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



## TriVent® Handles

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



### Wear-Ever® Fry Pans with SteelCoat x3™ Coating

SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
67607	67627	7 (18)	4¼ (12)	1¾ (4.4)	8	6	67327	67427	1
67608	67628	8 (20)	5¼ (14)	1⅞ (4.8)	10	6	67312	67412	1
67610	67630	10 (25)	7⅞ (20)	2⅛ (5.4)	8	6	67509	67409	1
67612	67632	12 (30)	9¼ (25)	2½ (6.4)	8	2	67521	67421	1
67614	67634	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1

## Wear-Ever® Fry Pans with PowerCoat2™ Interior



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

SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
67807	67007	7 (18)	4¼ (12)	1¾ (4.4)	8	6	67327	67427	1
67808	67008	8 (20)	5¼ (14)	1⅞ (4.8)	10	6	67312	67412	1
67810	67010	10 (25)	7⅞ (20)	2⅛ (5.4)	8	6	67509	67409	1
67812	67012	12 (30)	9¼ (25)	2½ (6.4)	8	2	67521	67421	1
67814	67014	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1



## Wear-Ever® Fry Pans with Natural Finish



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

SILICONE HANDLE	PLATED HANDLE	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
67907	67107	7 (18)	4¼ (12)	1¾ (4.4)	8	6	67327	67427	1
67908	67108	8 (20)	5¼ (14)	1⅞ (4.8)	10	6	67312	67412	1
67910	67110	10 (25)	7⅞ (20)	2⅛ (5.4)	8	6	67509	67409	1
67912	67112	12 (30)	9¼ (25)	2½ (6.4)	8	2	67521	67421	1
67914	67114	14 (36)	10⅞ (28)	2¾ (7)	6	1	67541	67441	1



Note: Available in Carbon Steel and Induction, see page 7-20





## Wear-Ever® Classic Select® Heavy-Duty Cookware

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



Solid welded aluminum handles for durability and easy cleaning



Double-thick top stands up to tough knocks

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

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



ITEM	WITH FAUCET*	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER <sup>③</sup>	DOMED COVER <sup>③</sup>	COVER CASE LOT
68616	—	15 (14.3)	10 (25.5)	11 $\frac{1}{8}$ (29.1)	2	1	67509	67409	1
68620	—	20 (18.9)	12 (30.6)	10 $\frac{3}{8}$ (26.5)	2	1	67521	67421	1
68624	—	25 (23.8)	12 (30.6)	13 $\frac{1}{8}$ (33.4)	2	1	67521	67421	1
68633	68631 <sup>①②</sup>	32 (30.3)	13 (33.2)	14 $\frac{3}{8}$ (36.7)	2	1	67533	67433	1
68640	68641 <sup>①②</sup>	40 (37.9)	14 (35.7)	15 (38.3)	2	1	67541	67441	1
68660	68661 <sup>①②</sup>	60 (56.8)	16 (40.8)	17 $\frac{1}{2}$ (44.6)	2	1	67561	67461	1
68680	68681 <sup>①②</sup>	80 (75.7)	18 (45.9)	18 $\frac{1}{16}$ (46.4)	2	1	67581	67481	1
68690	68691 <sup>①②</sup>	100 (94.7)	20 (51)	19 (48.5)	2	1	67691	67491	1
68700	68701 <sup>①②</sup>	120 (113.6)	20 (51)	23 (58.7)	2	1	67691	67491	1

Don't forget to get your Insta Chill®!

See pages 8-37



①Not NSF Certified

②Jacob's Pride® Warranty does not cover stock pots with faucets

③Covers sold separately

Replacement Items: 23231: Faucet, 23627: Screen, 44360-2: Gasket Kit

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

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



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
68408	8 $\frac{1}{2}$ (8)	10 (25.5)	6 $\frac{1}{2}$ (16.6)	2	2	67509	67409	1
68413	12 (11.4)	12 (30.6)	6 $\frac{3}{8}$ (16.3)	2	2	67521	67421	1
68414	14 (13.3)	12 (30.6)	7 $\frac{1}{8}$ (18.9)	2	2	67521	67421	1
68420	20 (18.9)	13 (33.2)	9 (23)	2	2	67533	67433	1
68426	26 (24.7)	14 (35.7)	10 $\frac{1}{8}$ (25.8)	2	1	67541	67441	1
68434	34 (32.3)	16 (40.8)	10 $\frac{1}{8}$ (25.8)	2	1	67561	67461	1
68444	44 (41.8)	18 (45.9)	10 $\frac{3}{8}$ (26.5)	2	1	67581	67481	1
68460	60 (56.8)	20 (51)	11 $\frac{1}{8}$ (29.1)	2	1	67691	67491	1



## Wear-Ever® Cookware



Electric



Gas

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



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



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COLLECTION  
GUARANTEED FOR LIFE

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
68215	15 (14.3)	14 (35.7)	5½ (14.3)	2	1	67541	67441	1
68218	18 (17)	16 (40.8)	5½ (13.8)	2	1	67561	67461	1
68224	24 (22.7)	18 (45.9)	5½ (14)	2	1	67581	67481	1
67228	28 (26.5)	20 (51)	5½ (14)	2	1	67691	67491	1

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

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



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SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
69442	69402	2½ (2.4)	7¼ (18.5)	3½ (9.2)	6	2	67327	67427	1
69444	69404	4½ (4.3)	7¼ (19.9)	5¼ (14.8)	6	2	67312	67412	1
69446	69406	6½ (6.2)	10 (25.5)	5 (12.8)	6	2	67509	67409	1
69448	69408	8½ (8.1)	10 (25.5)	6½ (16.6)	6	1	67509	67409	1

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

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

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



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ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER
4107	2½ (2.4)	7 (17.8)	3⅞ (9.8)	6	2	67327
4108	4½ (4.3)	8 (20.3)	5¼ (13.3)	6	2	67312
4109	6½ (6.2)	9 (22.9)	6 (15.2)	5	2	67313
4110	8½ (8.1)	10 (25.4)	6⅞ (16.2)	5	1	67315



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

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



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SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	COVER CASE LOT
—	—	4068	2 (1.9)	8 (20.3)	2⅞ (6)	8	2	67312	—	1
68733	68743	4070	3 (2.8)	10 (25.5)	2⅞ (6.1)	6	2	67509	67409	1
68735	68745	4072	5 (4.7)	12 (30.6)	2¾ (6.9)	2	2	67521	67421	1
68737①	68747①	4074	7½ (7.1)	14 (35.7)	2⅞ (6.6)	2	1	67541	67441	1

① Helper handle standard

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

## Wear-Ever® Classic™ Aluminum Cookware

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



### Wear-Ever® Classic™ Aluminum Stock Pots

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

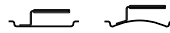


ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
67508	8½ (8)	10 (25.4)	6½ (16.5)	8	1	67509	67409	1
67510	10 (9.5)	10 (25.4)	7⅝ (19.4)	8	1	67509	67409	1
67512	12 (11.4)	10 (25.4)	9 (22.9)	8	1	67509	67409	1
67516	16 (15.1)	10 (25.4)	12 (30.5)	8	1	67509	67409	1
67520	20 (18.9)	12 (30.5)	10½ (26.7)	8	1	67521	67421	1
67524	24 (22.7)	12 (30.5)	12⅜ (30.9)	8	1	67521	67421	1
67532	32 (30.3)	13 (33)	14 (35.6)	8	1	67533	67433	1
67540	40 (37.9)	14 (35.6)	15 (38.1)	8	1	67541	67441	1
67560	60 (56.8)	16 (40.6)	17 (43.2)	6	1	67561	67461	1
67580	80 (75.7)	18 (45.7)	18¼ (46.4)	6	1	67581	67481	1

### Wear-Ever® Classic™ Aluminum Sauce Pots



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



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



### Wear-Ever® Classic™ Rolled Edge Stock Pots



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



ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
4302	9 (8.6)	9 (22.9)	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® Cookware



Electric



Gas

### Wear-Ever® Rolled Edge Sauce Pots



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



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

### Wear-Ever® Aluminum Sauté Pans with TriVent® Handle



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



SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
67733	67133	3 (2.8)	10 (25.4)	2¾ (6)	10	2	67509	67409	1
67735	67135	5 (4.7)	12 (30.5)	2⅞ (6.8)	8	2	67521	67421	1
67737	67137	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	2	67541	67441	1

### Wear-Ever® Egg Poacher

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



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

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

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



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



## Wear-Ever® Cookware



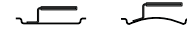
Electric

Gas

### Wear-Ever® Tapered Sauce Pans with *SteelCoat x3* Interior



- Ideal for making sauces and soups
- SteelCoat x3™ premium non-stick coating — easy clean-up, reduces need for cooking oil
- Coated rivets for easy cleanup
- Available with TriVent® silicone or Cool Handle®, oven safe to 450°F (232°C)
- EverTite™ Riveting System offers a lifetime warranty against loose rivets
- 11 gauge
- Domed covers are available



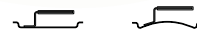
TRIVENT® ITEM	COOL HANDLE® ITEM	CAPACITY QT (L)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
69301	Z434112	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	6	67311	67411	1
69302	Z434212	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	6	67312	67412	1
69303	Z434312	3¾ (3.5)	8¾ (22.2)	7⅞ (18.1)	4½ (11.4)	6	67313	67413	1
69304	Z434412	4½ (4.3)	9¼ (23.5)	7⅞ (19.2)	5 (12.7)	6	67314	67424	1
69305	—	5½ (5.2)	9⅞ (25.1)	7⅞ (19.4)	5½ (14)	6	67315	67409	1
69307①	—	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	6	67317	67417	1
69308①	—	8½ (8)	11⅝ (28.7)	9¾ (24.8)	5¾ (14.6)	6	67318	—	1
69310①	—	10 (9.5)	12⅞ (30.6)	10½ (26.7)	6¼ (15.9)	3	67320	67421	1

①With helper handle

### Wear-Ever® Tapered Sauce Pans with Natural Finish Interior



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



SILICONE TRIVENT® HANDLE	PLATED TRIVENT® HANDLE	COOL HANDLE®	CAPACITY QT (L)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	CASE LOT	FLAT COVER	DOMED COVER	CASE LOT
68301	67301	434112	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	6	67311	67411	1
68302	67302	434212	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	6	67312	67412	1
68303	67303	434312	3¾ (3.5)	8¾ (22.2)	7⅞ (18.1)	4½ (11.4)	6	67313	67413	1
68304	67304	434412	4½ (4.3)	9¼ (23.5)	7⅞ (19.2)	5 (12.7)	6	67314	67424	1
68305	67305	434512	5½ (5.2)	9⅞ (25.1)	7⅞ (19.4)	5½ (14)	6	67315	67409	1
68307①	67307①	4347	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	6	67317	67417	1
68308①	67308①	434812	8½ (8)	11⅝ (28.7)	9¾ (24.8)	5¾ (14.6)	6	67318	—	1
68310①	67310①	4350	10 (9.5)	12⅞ (30.6)	10½ (26.7)	6¼ (15.9)	3	67320	67421	1

①With helper handle

## Wear-Ever® Cookware



Electric Gas

### Wear-Ever® Aluminum Double Boilers



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

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

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



### Wear-Ever® Pasta and Vegetable Cooker



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

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



### Wear-Ever® Boiler/Fryer Sets



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



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

### Wear-Ever® Baskets<sup>①</sup>



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



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

①Not recommended for use with stainless steel pots

# Wear-Ever® Cookware



Electric

Gas

## Wear-Ever® Fryers



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



## Wear-Ever® Footed Basket



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



ITEM	DESCRIPTION	INNER DIA IN (CM)	OUTER DIA ② IN (CM)	HEIGHT IN (CM)	LEG HEIGHT IN (CM)	CASE LOT
68288	Footed basket with bail	9¼ (22.5)	9½ (24.5)	7 (17.8)	1½ (3.8)	1

②Diameter with handle

## Stainless Steel Spaghetti Cooker/Strainer

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



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

COMPLETE SET ITEM	CAPACITY QT (L)	PAN INSIDE DIAMETER IN (CM)	PAN INSIDE DEPTH IN (CM)	PAN GAUGE	BASKET INSIDE DIAMETER IN (CM)	CASE LOT	COVER ①	COVER CASE LOT
68227	9 (8.5)	12 (30.5)	4¾ (12.4)	10	11 (27.9)	1	67521	1
68228	12 (11.4)	14 (35.6)	4½ (11.4)	8	12¾ (32.7)	1	67541	1

①Cover for use with pot only.

## Wear-Ever® Additional Baskets

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

## Wear-Ever® Steamers/Cookers



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



ITEM	DESCRIPTION	SET COMES WITH:	CAPACITY QT (L)	HEIGHT W/O COVER IN (CM)	HEIGHT W/COVER IN (CM)	GAUGE	CASE LOT
68122	Rice/vegetable steamer	3-piece set with base, perforated section and cover	3 (2.8)	8¾ (20.8)	11¼ (28)	18	1
68123	Rice/vegetable steamer	3-piece set with base, perforated section and cover	5 (4.7)	9½ (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)	19¾ (26.2)	12¾ (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)	8¾ (20.8)	10¼ (26)	18	1

# Wear-Ever® Cookware



Electric



Gas

## Wear-Ever® Covers for Aluminum Cookware



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



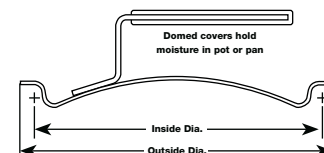
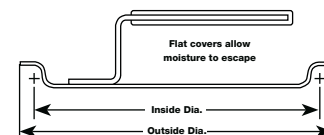
67521



67433

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

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



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

# Wear-Ever® Cover Cross Reference Chart

## Flat Covers

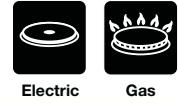
ITEM #	PREVIOUS ITEM #	FITS
67327	4187	6-7" pans
67312	4188	8" pans
67313	4189	9-10" pans
67509/67315	4190	10-11" pans
67521	4191	11-11.5" pans
67521	4192	12" pans
67533	4193	13" pans
67541	4194	14" pans
67561	4196	16" pans
67581	4198	18" pans
67691	4200	20" Pans

## Dome Covers

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



## Arkadia™ Cookware



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

Constructed of 3000 series aluminum with riveted handles



### Arkadia™ Fry Pans

Available in natural and non-stick finishes

7010

NATURAL FINISH ITEM	NON-STICK ITEM	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	HEIGHT IN (CM)	GAUGE	CASE LOT
7007	N7007	7 (17.8)	4 $\frac{3}{4}$ (12)	1 $\frac{3}{8}$ (3.5)	9	6
7008	N7008	8 (20.3)	5 $\frac{3}{4}$ (14)	1 $\frac{3}{4}$ (4.4)	9	6
7010	N7010	10 (25.4)	7 $\frac{5}{8}$ (20)	1 $\frac{3}{4}$ (4.4)	8	6
7012	N7012	12 (30.5)	9 $\frac{3}{4}$ (25)	2 $\frac{5}{16}$ (5.6)	8	6
7014	N7014	14 (35.6)	10 $\frac{7}{8}$ (28)	2 $\frac{1}{2}$ (6.4)	8	6



### Arkadia™ Silicone Grips

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

ITEM	FITS N (CM)	LENGTH IN (CM)	CASE LOT
7109	12 (30.5) & 14 (35.6) Pans	6 $\frac{1}{2}$ (16.5)	12
7110	8 (20.3) & 10 (25.4) Pans	5 (12.7)	12
7111	7 (17.8) Pans	4 (10.2)	12



### Arkadia™ Sauce Pans

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
7341	1 $\frac{1}{2}$ (1.4)	5 $\frac{3}{4}$ (14.6)	3 $\frac{3}{4}$ (9.5)	9	12	7341C
7342	2 $\frac{3}{4}$ (2.6)	7 $\frac{5}{8}$ (19.4)	4 $\frac{1}{4}$ (10.8)	9	12	7342C
7343	3 $\frac{3}{4}$ (3.6)	8 $\frac{3}{4}$ (22.2)	4 (10.2)	9	12	7343C
7344	4 $\frac{1}{2}$ (4.3)	9 (22.9)	4 $\frac{5}{8}$ (11.7)	9	12	7344C
7345	5 $\frac{1}{2}$ (5.2)	9 (22.9)	5 (12.7)	9	12	7345C
7347	7 (6.7)	10 $\frac{3}{8}$ (26.4)	5 $\frac{1}{4}$ (13.3)	9	6	7347C
7348	8 $\frac{1}{2}$ (8.1)	11 $\frac{1}{16}$ (28.7)	5 $\frac{5}{16}$ (13.5)	9	6	7348C
7350*	10 (9.5)	11 $\frac{3}{4}$ (29.8)	5 $\frac{3}{4}$ (14.6)	9	6	7350C

\*Assist Loop Handle



# Arkadia™ Cookware



Electric



Gas

## Arkadia™ Stock Pots

■ Ideal for preparing stocks, soups, and liquids

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



## Arkadia™ Sauce Pots

■ Ideal for reducing liquids

ITEM	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	COVER
7372	10 (9.5)	11 5/8 (29.5)	5 1/8 (13)	6	1	7392
7373	14 (13.3)	11 7/8 (30.2)	7 5/8 (19.4)	6	1	7393
7374	20 (19)	13 (33)		6	1	—



## Arkadia™ Covers

ITEM	FITS: QT (L)	CASE LOT
7341C	1 1/2 (1.4) sauce pan cover	6
7342C	2 3/4 (2.6) sauce pan cover	6
7343C	3 3/4 (3.6) sauce pan cover	6
7344C	4 1/2 (4.3) sauce pan cover	6
7345C	5 1/2 (5.2) sauce pan cover	6
7347C	7 (6.7) sauce pan cover	6
7348C	8 1/2 (8.1) sauce pan cover	6
7350C	10 (9.5) sauce pan cover	6
7392	10 (9.5) sauce pan cover	6
7389	10/12/16 (9.5/11.4/15.2) pot cover	6
7393	14/20/24 (13.3/19/22.8) pot cover	6
7351C	26/32/40 (24.7/30.4/38) pot cover	6
7396	60 (57) pot cover	6



## Wear-Ever® Bakeware

# Wear-Ever® Heavy-Duty Sheet Pans

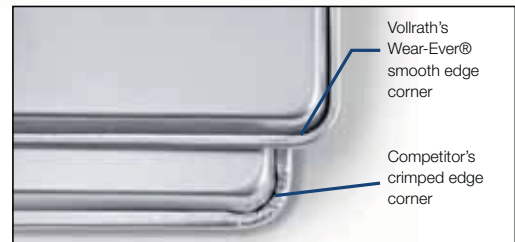
- Impact-resistant 3000 series aluminum
- Tapered design for easy stacking
- Sized to fit standard baker's racks
- Closed bead includes galvanized non-rusting rod for reinforcements
- Concave bottoms flatten during heating for even heat distribution
- Coated with non-stick coating for easy food release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



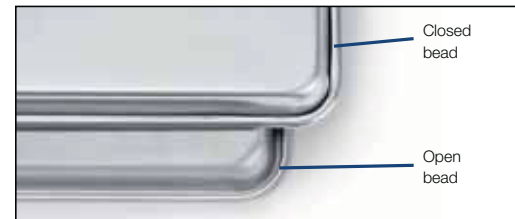
ITEM	SIZE	GAUGE	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
5315	Full	12	Open bead, Natural <b>NSF Certified</b>	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
S5315	Full	12	Open bead, Non-Stick <b>NSF Certified</b>	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
N5300	Full	14	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)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



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



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



## Wear-Ever® Party Pan



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



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

## Stainless Steel Wire Grates

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



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

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

## Wear-Ever® Bakeware

### Wear-Ever® Cookie Sheets



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

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

**Holy Grail of  
Cookie Sheets!**

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

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

### Wear-Ever® Heavy-Duty Aluminum Roasters



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

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



### Wear-Ever® Aluminum Roasters



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



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



## Wear-Ever® Bakeware

### Wear-Ever® Bake & Roast Pans



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



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

①Without handles

Handles lift and lower for ease of use and storage!

### Stainless Steel Bake and Roast Pans

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



ITEM	CAPACITY QT (L)	DIMENSIONS IN (CM)	GAUGE	CASE LOT
61230	3½ (3.3)	14⅞ x 10¼ x 2 (37.8 x 26 x 5.1)	22	3
61250	4¾ (4.5)	16⅞ x 11⅞ x 2¼ (41 x 28.3 x 5.7)	22	3
61270	6½ (6.2)	18⅞ x 12⅝ x 2⅝ (46 x 31.4 x 6)	22	3

### Wear-Ever® Economy Bake and Roast Pans



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

ITEM	PREVIOUS ITEM #	CAPACITY QT (L)	DIMENSIONS IN (CM)	GAUGE	CASE LOT
68078 <sup>①</sup>	—	6¼ (5.9)	15⅝ x 10⅞ x 2⅝ (39.1 x 27.6 x 6)	18	3
68080 <sup>①</sup>	—	7½ (7.1)	17⅝ x 11¾ x 2⅝ (44.8 x 29.9 x 6)	16	3
68076	4410	3⅞ (3.7)	9 x 13 x 2¼ (22.9 x 33 x 5.7)	18	3

①With handles



68076

# Wear-Ever® Bakeware

## 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
- Preferred everywhere for its consistency in producing uniform finished desserts



ITEM	DIMENSIONS: IN (CM)	CASE LOT
5274	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 3 (45.1 x 65.4 x 7.6)	2
5275	17 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> x 3 (45.1 x 32.7 x 7.6)	2

## Wear-Ever® Professional Angel Cake/Loaf Pan



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



ITEM	CAPACITY	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
5216	1½ Lbs.	4½ x 16 x 4 <sup>7</sup> / <sub>8</sub> (11.4 x 40.6 x 10.5)	16	6

## Wear-Ever® Biscuit and Cake Pan



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



ITEM	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
51066	12 <sup>3</sup> / <sub>4</sub> x 9 x 2 (32.4 x 22.9 x 5.1)	20	6

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



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



ITEM	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
51008	9 <sup>1</sup> / <sub>4</sub> x 5 <sup>1</sup> / <sub>4</sub> x 2 <sup>3</sup> / <sub>4</sub> (23.5 x 13.3 x 7)	18	6
2773L	11 <sup>1</sup> / <sub>4</sub> x 4 <sup>1</sup> / <sub>2</sub> x 2 <sup>3</sup> / <sub>4</sub> (28.6 x 11.4 x 7)	18	6

## Stainless Steel Loaf Pan



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



ITEM	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
72060	3 (2.8)	10 <sup>3</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>2</sub> x 4 (26.4 x 14 x 10.1)	6

## Wear-Ever® Bakeware

### Wear-Ever® Professional Standard Strength Loaf Pans



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

ITEM	FINISH	DIMENSIONS: IN (CM)	CAPACITY: LB (KG)	GAUGE	CASE LOT
5431	Natural	3 <sup>3</sup> / <sub>8</sub> x 5 x 2 <sup>1</sup> / <sub>2</sub> (8.6 x 12.7 x 6.4)	1 (.45)	12	12
5433	Anodized	4 <sup>1</sup> / <sub>4</sub> x 8 <sup>1</sup> / <sub>2</sub> x 3 <sup>3</sup> / <sub>8</sub> (10.8 x 21.6 x 8)	3 (1.36)	12	24
S5433	Non-Stick	4 <sup>1</sup> / <sub>4</sub> x 8 <sup>1</sup> / <sub>2</sub> x 3 <sup>3</sup> / <sub>8</sub> (10.8 x 21.6 x 8)	3 (1.36)	12	12
5435	Anodized	5 x 10 x 4 (12.7 x 25.4 x 10.2)	5 (2.27)	12	6
S5435	Non-Stick	5 x 10 x 4 (12.7 x 25.4 x 10.2)	5 (2.27)	12	6
5436	Natural	4 <sup>1</sup> / <sub>8</sub> x 8 <sup>3</sup> / <sub>8</sub> x 2 <sup>3</sup> / <sub>8</sub> (10.5 x 21.5 x 6)	2 (.91)	12	18



### Wear-Ever® Cake Pan



- 3000 series aluminum

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



### Wear-Ever® Pie Plates



- 3000 series aluminum
- Standard sizes for commercial applications

ITEM	FINISH	OUTSIDE DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
N5834	Natural	9 (22.9)	1 (2.5)	20	24
2844L	Anodized	9 (22.9)	1 <sup>1</sup> / <sub>4</sub> (3.2)	22	6
68089	Natural	9 <sup>3</sup> / <sub>4</sub> (24.8)	1 <sup>1</sup> / <sub>4</sub> (3.2)	18	6
51045	Anodized	10 (25.4)	1 <sup>1</sup> / <sub>4</sub> (3.2)	20	6
68090	Natural	11 <sup>1</sup> / <sub>4</sub> (28.6)	1 <sup>1</sup> / <sub>4</sub> (3.2)	18	6
N5844	Economy	9 <sup>3</sup> / <sub>4</sub> (24.8)	1 <sup>1</sup> / <sub>4</sub> (3.2)	22	24



### Egg Poachers

- Stainless steel
- Complete with pan, plate, cover and lift-out aluminum poaching cups
- Can be used to hold juice glasses on cold buffet bar
- Hole diameter: 2<sup>23</sup>/<sub>32</sub>" (6.9 cm)



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

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

<sup>①</sup>Imported item



75060 complete

### Non-Stick Egg Poacher Pan

42100



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

ITEM	DIMENSIONS: IN (CM)	CASE LOT
42100	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>13</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub> (53 x 32.5 x 2)	6

# General Care and Use Tips

## for all types of Cookware

**Aluminum — Wear-Ever®<sup>®</sup>, Arkadia™**

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

**Multi-Ply — Tribute®<sup>®</sup>, Tri-Ply**

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



### **Non-Stick Coatings (CeramiGuard®<sup>®</sup>, WearGuard®<sup>®</sup>, PowerCoat2™<sup>™</sup> and Steelcoat x3™<sup>™</sup>)**

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

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

### **Seasoning Non-Coated Aluminum and Stainless Steel Cookware**

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

### **Carbon Steel Cookware**

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

### **Removing Discoloration from Aluminum Cookware**

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

SEE MORE AT  
[vollrathco.com](http://vollrathco.com)







# Kitchen Essentials



## Antimicrobial Spoodle® Utensils

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



## Antimicrobial Dishers

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



## Antimicrobial Ladles

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

### Vollrath “Green” Facts for Kitchen Essentials:



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

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

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

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

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)

## Utensils with Nature's Antimicrobial



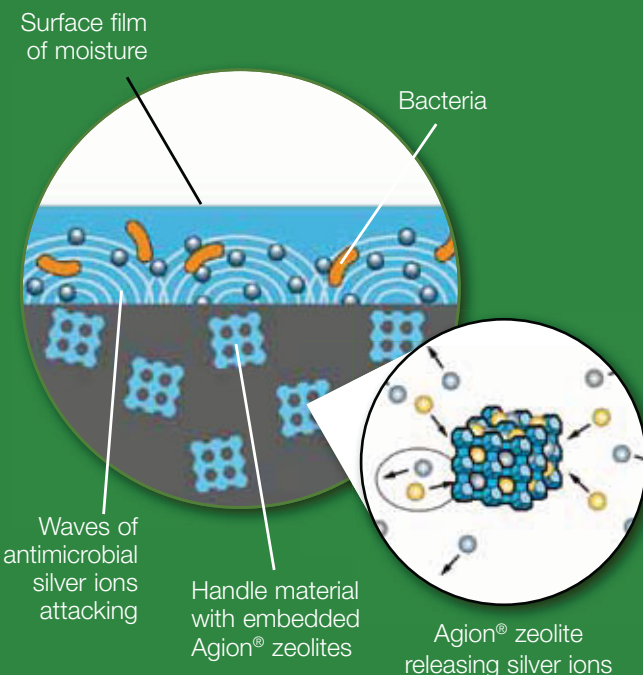
### Fight Off Nasty Microbes

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

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

### How It Works

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



### Fighting on all fronts at once.

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

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



### Available on these products:

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

Agion® is registered with the EPA, FDA, USDA, NSF, European FSA, and the European BPD. Agion® is a registered trademark of Sciessent.



## JACOB'S PRIDE® COLLECTION

**GUARANTEED FOR LIFE**

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



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

# PRIDE DOESN'T BEND, BREAK, OR FADE.

### NSF COOKWARE

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



### NSF CERTIFIED DISHERS

- see page 8-17



### NSF ONE-PIECE HEAVY-DUTY SPOODLE®

- see pages 8-8 and 8-9



### NSF HEAVY-DUTY STAINLESS STEEL BASTING SPOONS

- see pages 8-19 and 8-20



### NSF CERTIFIED NYLON & STAINLESS HANDLE WHIPS

- see pages 8-11 and 8-12



### NSF ONE-PIECE TONGS

- see pages 8-21 and 8-22



### NSF ONE-PIECE HEAVY-DUTY LADLES

- see pages 8-13 through 8-15



### HEAVY-DUTY ONE-PIECE SKIMMERS

- see page 8-25









## Portion Control Menu Planner



SEE MORE AT  
vollrathuniversity.com

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

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

<sup>1</sup>Disher Capacity: 3/4 oz. (% cup) <sup>2</sup>See page 8-3 for more information on Agion® antimicrobial protection <sup>3</sup>Additional disher capacities available – see page 8-16

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

Light Blue = Super Pan V™

Dark Blue = Super Pan 3®



## Consistency That Keeps Them Coming Back!

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

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

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



SEE MORE AT  
[vollrathco.com](http://vollrathco.com)

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



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



NSF One Piece Ladles  
See pages 8-13 to 8-15



NSF Certified Dishers  
See page 8-17



Super Pan® Super Shapes  
See pages 6-3 and 6-4

## What is HACCP?

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

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

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

### HACCP – The Vollrath Way

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

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

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

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

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

#### Color-Coded Basting Spoons - See page 8-19

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

#### Color-Coded Cutting Boards - See page 8-26

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

#### High Temperature Utensils - See page 8-27

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

#### Antimicrobial Utensils

- See pages 8-8, 8-9, 8-13 to 8-17, 8-21 to 8-23
- Fights the growth of microbes in three ways
- Agion silver ions are built into the handle



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

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

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

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

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

- Open design exposes the maximum surface area for proper sanitation

#### Cayenne® Heat N Serve Merchandisers

- See pages 3-7 to 3-11
- Take prepared foods from frozen or refrigerated to piping hot quickly
- Maintain temperatures in excess of 140°F necessary for safe food service

## One-Piece Heavy-Duty Spoodle® Utensil



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



Capacities clearly stamped on shaft for easy size identification

One-piece construction is durable and sanitary

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

Textured surface prevents slippage while in use

Color-coded for quick size identification

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

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

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



Ergonomic design offers comfort and reduces hand fatigue



## One-Piece Round Spoodle® Utensil

### Color-Coded Spoodle® Utensil - Round Bowl

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

### Black Handle Spoodle® Utensil - Round Bowl

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



See page 8-5 for Portion Control Chart

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

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



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



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

## One-Piece Oval Spoodle® Utensil

### Color-Coded Spoodle® Utensil – Oval Bowl

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



### Black Handle Spoodle® Utensil – Oval Bowl

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



See page 8-5 for Portion Control Chart



## High Heat Nylon Spoodle® Utensil

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



### Round Nylon Spoodle® Utensil

WHITE ITEM	BLACK ITEM	DESCRIPTION	CAPACITY OZ (ML)	LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
5283515	5283520	Solid	3 (88.7)	12 <sup>1</sup> / <sub>8</sub> (30.7)	2 <sup>13</sup> / <sub>16</sub> (7.1)	12
5283615	5283620	Perforated	3 (88.7)	12 <sup>1</sup> / <sub>8</sub> (30.7)	2 <sup>13</sup> / <sub>16</sub> (7.1)	12
5283715	5283720	Solid	4 (118.3)	12 <sup>3</sup> / <sub>8</sub> (31.4)	3 <sup>5</sup> / <sub>16</sub> (8.4)	12
5283815	5283820	Perforated	4 (118.3)	12 <sup>3</sup> / <sub>8</sub> (31.4)	3 <sup>5</sup> / <sub>16</sub> (8.4)	12
5283915	5283920	Solid	6 (177.4)	12 <sup>9</sup> / <sub>16</sub> (31.9)	3 <sup>9</sup> / <sub>16</sub> (9.1)	12
5284015	5284020	Perforated	6 (177.4)	12 <sup>9</sup> / <sub>16</sub> (31.9)	3 <sup>9</sup> / <sub>16</sub> (9.1)	12

### Oval Nylon Spoodle® Utensil

WHITE ITEM	BLACK ITEM	DESCRIPTION	CAPACITY OZ (ML)	LENGTH IN (CM)	DIMENSIONS (L X W) IN (CM)	CASE LOT
5292615	5292620	Solid	3 (88.7)	12 <sup>1</sup> / <sub>8</sub> (30.7)	3 <sup>1</sup> / <sub>2</sub> x 3 (8.9 x 7.6)	12
5292715	5292720	Perforated	3 (88.7)	12 <sup>1</sup> / <sub>8</sub> (30.7)	3 <sup>1</sup> / <sub>2</sub> x 3 (8.9 x 7.6)	12
5292815	5292820	Solid	4 (118.3)	12 <sup>3</sup> / <sub>8</sub> (31.4)	3 <sup>3</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>4</sub> (9.5 x 8.3)	12
5292915	5292920	Perforated	4 (118.3)	12 <sup>3</sup> / <sub>8</sub> (31.4)	3 <sup>3</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>4</sub> (9.5 x 8.3)	12
5293315	5293320	Solid	6 (177.4)	12 <sup>9</sup> / <sub>16</sub> (31.9)	4 <sup>7</sup> / <sub>16</sub> x 3 <sup>3</sup> / <sub>4</sub> (11.3 x 9.5)	12
5293415	5293420	Perforated	6 (177.4)	12 <sup>9</sup> / <sub>16</sub> (31.9)	4 <sup>7</sup> / <sub>16</sub> x 3 <sup>3</sup> / <sub>4</sub> (11.3 x 9.5)	12

Matching Spoons (page 8-18) and Turner (page 8-22) Prep Spoon (page 8-17)



## Spoodle® Utensil with Grip 'N Serv® Handles

- Ease of serving with a spoon and the accurate portion control of a ladle
- Color-coded handle for no-guess size selection
- Stainless steel shaft and bowl
- Handle's thumb notch and stopper provide greater control
- Stopper prevents Spoodle® from sliding into pan when not in use
- Plastic handles are heat resistant to 230°F (110°C)
- Portion control chart, see page 8-5



### Color-Coded Spoodle® Utensil

SOLID ITEM	PERFORATED ITEM	COLOR	CAPACITY OZ (ML)	LENGTH IN (CM)	CASE LOT
61147	61145	Black	1 (29.6)	12 <sup>7</sup> / <sub>16</sub> (31.6)	12
62157	62155	Blue	2 (59.1)	12 <sup>1</sup> / <sub>2</sub> (31.8)	12
62167	62165	Ivory	3 (88.7)	13 <sup>1</sup> / <sub>16</sub> (33.2)	12
62172	62170	Gray	4 (118.3)	13 <sup>1</sup> / <sub>2</sub> (34.3)	12
62177	62175	Teal	6 (177.4)	13 <sup>13</sup> / <sub>16</sub> (35.1)	12
62182	62180	Orange	8 (236.6)	14 <sup>1</sup> / <sub>8</sub> (35.9)	12

### Black Spoodle® Utensil

SOLID ITEM	PERFORATED ITEM	CAPACITY OZ (ML)	LENGTH IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
61147	61145	1 (29.6)	12 <sup>7</sup> / <sub>16</sub> (31.6)	2 <sup>1</sup> / <sub>4</sub> (5.7)	12
61157	61155	2 (59.1)	12 <sup>1</sup> / <sub>2</sub> (31.8)	2 <sup>5</sup> / <sub>8</sub> (6)	12
61167	61165	3 (88.7)	13 <sup>1</sup> / <sub>16</sub> (33.2)	2 <sup>7</sup> / <sub>8</sub> (7.3)	12
61172	61170	4 (118.3)	13 <sup>1</sup> / <sub>2</sub> (34.3)	3 <sup>3</sup> / <sub>8</sub> (8.6)	12
61174	—	5 (148)	13 <sup>13</sup> / <sub>16</sub> (35.1)	3 <sup>1</sup> / <sub>2</sub> (8.9)	12
61177	61175	6 (177.4)	13 <sup>13</sup> / <sub>16</sub> (35.1)	3 <sup>5</sup> / <sub>8</sub> (9.2)	12
61182	61180	8 (236.6)	14 <sup>1</sup> / <sub>8</sub> (35.9)	4 (10.2)	12



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



See page 8-5 for Portion Control Chart

## NSF Certified Nylon Handle Whips

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

- 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)
- Knob end to prevent slippage while in use
- Color-coded for easy identification — Aqua for French Style, Purple for Piano Style
- French whips have thicker wires for mixing heavy food products
- Piano whips have fine wires for mixing or aerating thinner food products

FRENCH ITEM	PIANO ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47090	47002	10 (25.4)	4 <sup>5</sup> / <sub>8</sub> (11.8)	12
47091	47003	12 (30.5)	4 <sup>5</sup> / <sub>8</sub> (11.8)	12
47092	47004	14 (35.6)	4 <sup>5</sup> / <sub>8</sub> (11.8)	12
47093	47005	16 (40.6)	5 <sup>7</sup> / <sub>16</sub> (13.8)	12
47094	47006	18 (45.7)	5 <sup>7</sup> / <sub>16</sub> (13.8)	12
47095	—	20 (50.8)	5 <sup>7</sup> / <sub>16</sub> (13.8)	12
47096	—	22 (55.9)	6 <sup>5</sup> / <sub>16</sub> (16)	12
47097	—	24 (61)	16 (40.6)	12



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

## NSF Certified Stainless Handle Whips

- Center reinforcement wire eliminates bending, twisting and deforming
- Wires are constructed from stainless steel to resist corrosion and rusting
- Integral nubs for sure grip
- One-piece stainless steel handle
- Available with Piano or French style wires
- French whips have thicker wires for mixing heavy food products
- Piano whips have fine wires for mixing or aerating thinner food products
- Securely welded—eliminates food traps

ITEM	OVERALL LENGTH IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
47280	10 (25.4)	4 <sup>5</sup> / <sub>8</sub> (11.8)	12
47281	12 (30.5)	4 <sup>5</sup> / <sub>8</sub> (11.8)	12
47282	14 (35.6)	4 <sup>5</sup> / <sub>8</sub> (11.8)	12
47283	16 (40.6)	5 <sup>7</sup> / <sub>16</sub> (13.8)	12
47284	18 (45.7)	5 <sup>7</sup> / <sub>16</sub> (13.8)	12
47285	20 (50.8)	5 <sup>7</sup> / <sub>16</sub> (13.8)	12
47286	22 (55.9)	6 <sup>5</sup> / <sub>16</sub> (16)	12
47287	24 (61)	6 <sup>5</sup> / <sub>16</sub> (16)	12



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

## One-Piece Heavy-Duty Ladles

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



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

Hooked handle to prevent sliding and for easy storage

Coated handles are equipped with Agion® antimicrobial protection① for food safety

Capacities clearly stamped on product for easy identification

Grooved handle for added strength

Heavy-gauge stainless steel shafts and bowls for longer life

Mirror-finished bowls, satin-finished handles

## Color-Coded Kool-Touch® Handles

- Color-coded handle for no-guess size selection

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



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



## Stainless Steel and Black Kool-Touch® Handles

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

BLACK ITEM	STAINLESS ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
4980020	4980010	½ (14.8)	1¼ (4.4)	6 (15.2)	12
4987520	4987510	¾ (22.2)	1⅝ (3.4)	9 (22.9)	12
4980120	4980110	1 (29.6)	1¼ (4.4)	9⅞ (25.1)	12
4981520	4981510	1½ (44.4)	2⅝ (6)	9⅞ (25.1)	12
4980220	4980210	2 (59.1)	2⅝ (6)	9⅞ (25.1)	12
4980320	4980310	3 (88.7)	2⅞ (7.3)	12⅝ (32.1)	12
4980420	4980410	4 (118.3)	3⅞ (8.6)	12⅝ (32.1)	12
4980520	4980510	5 (147.9)	3⅞ (8.6)	12½ (31.8)	12
4980620	4980610	6 (177.4)	3½ (8.9)	12⅝ (31.4)	12
4980820	4980810	8 (236.6)	4 (10.2)	12⅝ (32.1)	12
4981220	4981210	12 (354.9)	4⅞ (11.1)	12½ (30.8)	6
4982420	4982410	24 (709.8)	6 (15.2)	18⅞ (46)	6
4987220	4987210	72 (2129.3)	8⅞ (20.6)	17 (43.2)	3

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

### Product Specifications: One-Piece Heavy-Duty Ladles

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

See page 8-5 for Portion Control Chart



## Stainless Steel Ladles

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



### One-Piece Heavy-Duty Ladles with Short Handles

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

BLACK ITEM	STAINLESS ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	CASE LOT
4980020	4980010	½ (14.8)	1¼ (4.4)	12
4970120	4970110	1 (29.5)	1 <sup>27</sup> / <sub>32</sub> (4.7)	12
4971520	4971510	1½ (44.3)	2 <sup>29</sup> / <sub>64</sub> (6.2)	12
4970220	4970210	2 (59.0)	2 <sup>15</sup> / <sub>32</sub> (6.3)	12
4970320	4970310	3 (88.5)	2 <sup>61</sup> / <sub>64</sub> (7.5)	12
4970420	4970410	4 (118.0)	3 <sup>27</sup> / <sub>64</sub> (8.7)	12
4970520	4970510	5 (147.5)	3 <sup>13</sup> / <sub>32</sub> (8.7)	12
4970620	4970610	6 (177.0)	3 <sup>19</sup> / <sub>32</sub> (9.1)	12



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

### Ladles with Kool-Touch® Handles

- Cool grip for comfort and safety
- Capacities are permanently stamped on the handle
- Coated handle is equipped with Agion® antimicrobial protection<sup>①</sup>
- Kool-Touch® handles are heat resistant to 180°F (82°C)
- Grooved handle for added strength
- Dishwasher safe
- Portion control chart, see page 8-5



### Color-Coded Handles

- Color-coded handle for no-guess size selection
- Coated handle is equipped with Agion® antimicrobial protection<sup>①</sup>

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

See page 8-5 for Portion Control Chart

### Stainless Steel Ladles

- Grooved handle for added strength

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

### Black Handles

- Black, plastic-coated handles
- Coated handle is equipped with Agion® antimicrobial protection<sup>①</sup>

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

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



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

- One-piece construction
- Stainless steel
- Coated handle is equipped with Agion® antimicrobial protection<sup>①</sup>
- Offset handle for more comfortable use
- Shorter overall length permits easy serving under low profile breath guards
- Handle stopper keeps the ladle from sliding into serving container



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

② Length from bowl bottom to bend in handle

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

## Economy One-Piece Ladles



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



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

## Economy Two-Piece Ladles

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



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



## Professional Transfer Ladles and Dippers

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



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

## Oval Ladle with Kool-Touch® Handle



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



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



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

## Hooked-Handle Utensils



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



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

## One-Quart Hooked-Handle Dipper



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



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

## Bicolite Ladle



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



ITEM	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	LENGTH IN (CM)	CASE LOT
52908	½ (14.8)	1 5/8 (4.1)	6 1/2 (16.5)	72

## NSF Certified Dishers — One-Piece Color-Coded Handles



- Accurate portions
- Dishwasher safe
- Not recommended for use with ice cream, frozen foods or other hard food products



**Extended grooved handle provides a sure grip for comfortable use**

**Coated handles are equipped with Agion® antimicrobial protection<sup>1</sup> for food safety**

**Blade extends beyond bowl to prevent sticking**

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

**Color-coded handle for no-guess size selection**

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



### Product Specifications: Domestic NSF Dishers

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

SOLID ITEM	COLOR	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47139	White	6	5½ (157.7)	3⅞ (7.9)	9⅞ (25)	12
47140	Gray	8	4 (118.3)	2⅓ (6.2)	9⅞ (24.3)	12
47141	Ivory	10	3¼ (96.1)	2⅝ (6.7)	9⅞ (23.8)	12
47142	Green	12	2⅔ (78.9)	2⅞ (7.2)	9⅞ (23.3)	12
47143	Dark Blue	16	2 (59.1)	2⅞ (7.2)	8⅞ (22.8)	12
47144	Yellow	20	1⅝ (48.1)	2 (5.2)	8¾ (22.3)	12
47145	Red	24	1⅓ (39.4)	1⅞ (4.8)	8⅞ (22)	12
47146	Black	30	1 (29.6)	1¾ (4.4)	8½ (21.6)	12
47147	Orchid	40	¾ (22.2)	1⅞ (4)	8⅞ (21.1)	12

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

ITEM	DESCRIPTION	CASE LOT
23612	Replacement Spring	1

See page 8-6 for Portion Control Chart



## Round Squeeze Dishers

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



ITEM	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47150	8	4 (118.3)	2¼ (6.7)	9⅞ (23.2)	12
47151	10	3⅓ (92.4)	2⅞ (6.5)	8⅞ (22.5)	12
47152	12	2¾ (81.3)	2⅞ (6.2)	8⅞ (22.5)	12
47153	16	2 (59.1)	2⅞ (5.6)	8½ (21.6)	12
47154	20	1½ (44.4)	2⅞ (5.2)	8½ (21.6)	12
47155	24	1⅓ (40.7)	1⅞ (4.9)	8¼ (21)	12
47156	30	1¼ (37)	1⅞ (4.8)	8¼ (21)	12
47157	40	¾ (25.9)	1⅞ (4.1)	8 (20.3)	12
47158	50	⅝ (18.5)	1½ (3.8)	7⅞ (20)	12
47159	60	¾ (16.6)	1⅞ (3.3)	7¾ (19.7)	12
47160	70	½ (14.3)	1⅞ (3.5)	7¾ (19.7)	12
47161	100	⅓ (11.1)	1⅞ (2.9)	7½ (19.1)	12



## Did You Know...

The disher size denotes the number of servings per quart.

ITEM	DESCRIPTION	CASE LOT
47162	Replacement Spring	1

## Squeeze Dishers – Standard and Extended Lengths



- Standard length and extended length handles that work with all steamtable pan depths
- Color coded for easy size identification
- Accurate portion sizes
- 2 part construction helps prevent loss of parts
- Not recommended for use with ice cream, frozen foods or other hard food products



Standard Length Squeeze Dishers



Extended Lengths Squeeze Dishers

STANDARD LENGTH ITEM	EXTENDED LENGTH ITEM	COLOR	SIZE	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	STANDARD LENGTH DIMENSIONS: IN (CM)	EXTENDED LENGTH DIMENSIONS: IN (CM)	CASE LOT
47390	47370	White	6	4.7 (139)	3 (7.6)	9 <sup>9</sup> / <sub>16</sub> (24.4)	10 <sup>1</sup> / <sub>16</sub> (27.6)	12
47391	47371	Gray	8	3.7 (109.5)	2 <sup>7</sup> / <sub>8</sub> (7.3)	9 <sup>1</sup> / <sub>4</sub> (23.8)	10 <sup>5</sup> / <sub>16</sub> (27)	12
47392	47372	Ivory	10	3.2 (96)	2 <sup>3</sup> / <sub>4</sub> (7)	9 <sup>1</sup> / <sub>4</sub> (23.8)	10 <sup>1</sup> / <sub>2</sub> (26.7)	12
47393	47373	Green	12	2.8 (83.6)	2 <sup>1</sup> / <sub>2</sub> (6.4)	9 <sup>1</sup> / <sub>8</sub> (23.2)	10 <sup>3</sup> / <sub>8</sub> (26.4)	12
47394	—	Sky Blue	14	2.4 (71.4)	2 <sup>3</sup> / <sub>8</sub> (6)	8 (20.3)	—	—
47395	47374	Royal Blue	16	2 (59.5)	2 <sup>1</sup> / <sub>4</sub> (5.7)	8 <sup>1</sup> / <sub>2</sub> (22.5)	10 (25.5)	12
47396	47375	Yellow	20	1.8 (53.4)	2 <sup>1</sup> / <sub>4</sub> (5.7)	8 <sup>3</sup> / <sub>4</sub> (22.2)	10 (25.5)	12
47397	47376	Red	24	1.52 (45)	2 (5.1)	8 <sup>1</sup> / <sub>2</sub> (21.6)	9 <sup>5</sup> / <sub>8</sub> (25.1)	12
47398	47377	Black	30	1.13 (33.3)	1 <sup>7</sup> / <sub>8</sub> (4.8)	8 <sup>1</sup> / <sub>4</sub> (20.8)	9 <sup>5</sup> / <sub>8</sub> (24.4)	12
47399	—	Mushroom	36	.94 (27.8)	1 <sup>3</sup> / <sub>4</sub> (4.4)	8 <sup>1</sup> / <sub>4</sub> (20.8)	—	12
47400	47378	Orchid	40	.72 (21.2)	1 <sup>5</sup> / <sub>8</sub> (4.1)	7 <sup>7</sup> / <sub>8</sub> (20.1)	9 <sup>1</sup> / <sub>4</sub> (23.5)	12
47401	—	Terracotta	50	.65 (19.2)	1 <sup>1</sup> / <sub>2</sub> (3.8)	7 <sup>7</sup> / <sub>8</sub> (20.1)	—	—
47402	47379	Pink	60	.54 (15.9)	1 <sup>3</sup> / <sub>8</sub> (3.5)	7 <sup>3</sup> / <sub>4</sub> (19.7)	9 <sup>1</sup> / <sub>8</sub> (23.2)	12
47403	—	Plum	70	.47 (13.8)	1 <sup>1</sup> / <sub>4</sub> (3.2)	7 <sup>3</sup> / <sub>4</sub> (19.7)	—	—
47404	—	Orange	100	.33 (9.6)	1 <sup>1</sup> / <sub>8</sub> (2.9)	7 <sup>1</sup> / <sub>2</sub> (19.1)	—	—



## Shaped Dishers

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



ITEM	SHAPE	CAPACITY OZ (ML)	BOWL SIZE LENGTH X WIDTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47245	Triangle	1¼ (37)	1¼ x 1⅞ (4.5 x 4.8)	8⅞ (22.5)	10
47246	Diamond	1¼ (37)	2⅝ x 1⅞ (6.7 x 4.6)	9¼ (23.5)	10
47247	Rectangle	1¼ (37)	2⅞ x 1⅝ (5.6 x 4.1)	9⅞ (24)	10
47248	Half-Moon	1¼ (37)	1⅞ x 2⅞ (3 x 5.6)	8¼ (20.9)	10



**Enhance Your Food Presentation!**



## Oval Squeeze Dishers

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

ITEM	SIZE	CAPACITY OZ (ML)	BOWL SIZE LENGTH X WIDTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
47169	14	2⅝ (68)	2¾ x 2⅝ (7 x 5.5)	10¼ (26)	10
47170	20	1⅝ (46)	2½ x 1⅞ (6.3 x 4.8)	10 (25.4)	10
47171	24	1⅝ (38)	2⅞ x 1⅞ (5.8 x 4.6)	9¾ (24.8)	10
47172	30	1⅝ (28)	2⅞ x 1⅝ (5.3 x 4.1)	9⅝ (24.5)	10
47200	40	¾ (22.2)	2 x 1⅞ (5 x 3.6)	9½ (24.1)	10

Size number clearly stamped on bowl sweep for easy identification

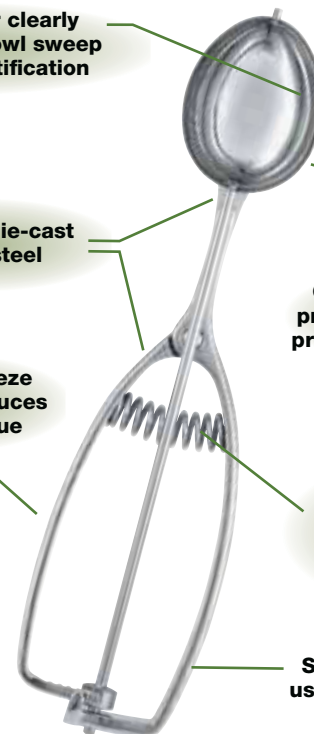
Heavy-duty, die-cast stainless steel

Oval bowl shape provides variety for presentation of food

Short squeeze distance reduces hand fatigue

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

Squeeze handle for use with either left or right hand



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



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



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

Ergonomic handle is comfortable and reduces hand fatigue

Textured surface on handle prevents slippage while in use

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

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

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

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

### Product Specifications: Spoons with Ergo Grip™ Handles

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



### HACCP Colored Spoons

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

### Nylon Prep Spoons

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

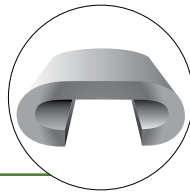
ITEM	COLOR	LENGTH : IN (CM)	CASE LOT
4689760	Tan	8½ (21.6)	12
4689815	White	12 (30.5)	12
4689830	Blue	12 (30.5)	12
4689840	Red	12 (30.5)	12
4689850	Yellow	12 (30.5)	12
4689860	Tan	12 (30.5)	12
4689960	Tan	15 (38.1)	12



## Heavy-Duty Stainless Steel Basting Spoons



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



### Product Specifications: Heavy-Duty Stainless Steel Basting Spoons

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

SOLID ITEM	PERFORATED ITEM	SLOTTED ITEM	LENGTH IN (CM)	CASE LOT
64400	64401	64402	11¼ (29.8)	12
64403	64404	64405	13¼ (33.7)	12
64406	64407	64408	15½ (39.4)	12

## Standard Stainless Steel Basting Spoons

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



### Grip 'N Serv® Handles

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



SOLID ITEM	PERFORATED ITEM	SLOTTED ITEM	LENGTH IN (CM)	CASE LOT
46961	46962	46963	11 (27.9)	12
46973	46975	46976	13 (33)	12
46981	46983	46985	15 (38.1)	12
46990	—	—	18 (45.7)	12
46995	—	—	21 (53.3)	12
WITH GRIP 'N SERVE® HANDLES				
46945	Solid		14 (35.6)	12
46946	Perforated		14 (35.6)	12
46947	Slotted		14 (35.6)	12
46948	3-sided Solid		13¼ (34.9)	12
46949	3-sided Perforated		13¼ (34.9)	12

## High Heat Nylon Spoons



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

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



Patented ergonomic handle is comfortable and reduces hand fatigue



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

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



## One-Piece Color-Coded Kool-Touch® Tongs<sup>①②</sup>

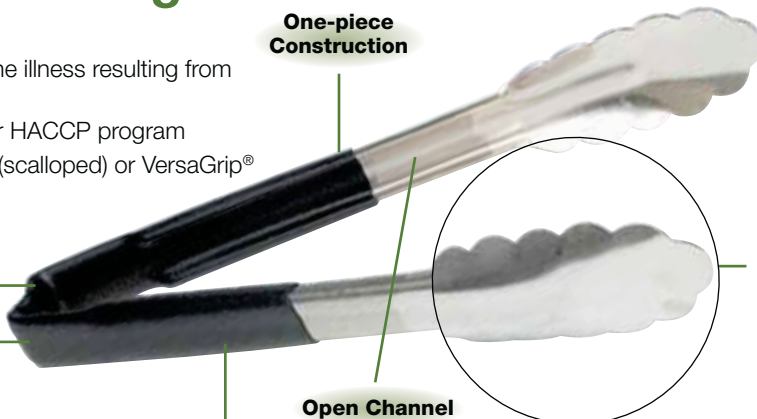
- 20-gauge stainless steel
- Reduce risk of food borne illness resulting from cross-contamination
- Ideal for maximizing your HACCP program
- Two grip designs: Utility (scalloped) or VersaGrip®
- Available in three sizes

No pinch design for safer use



Unique springless design eliminates bacteria-prone food traps

One-piece Construction

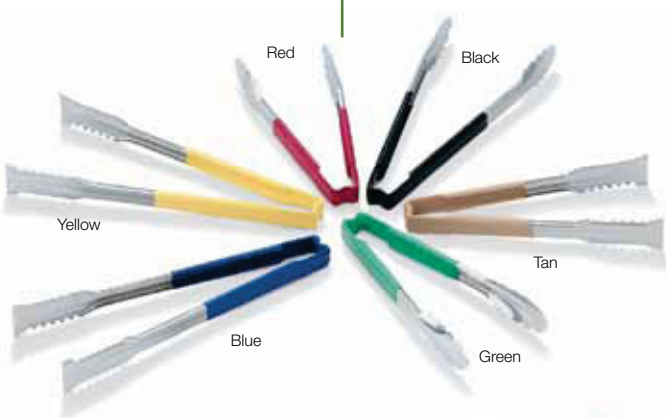


Open Channel

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



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



## Multi-Pack Color-Coded NSF Utility Tong

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



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



## Scalloped Grip

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

## VersaGrip®

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

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

① Jacob's Pride® Warranty does not cover Kool-Touch® coating  
 ② See page 8-22 for product specification  
 ③ See page 8-3 for more information on Agion® antimicrobial protection

## Color-Coding

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



Raw Meats



Cooked Foods



Uncooked Poultry



Fruits and Vegetables



Fish



Miscellaneous



## High Temperature Nylon End One-Piece Tongs

- High-temperature nylon is heat resistant up to 450°F (232°C)
- Nylon end will not scratch or mar non-stick surfaces
- Coated handle is equipped with Agion® antimicrobial protection<sup>①</sup>
- Ergonomic design is comfortable to use and reduces hand fatigue
- One-piece body construction with over-molded end is sanitary and will not come apart
- Concave scalloped utility end gently grips food product
- Heavy-gauge stainless steel body is resistant to corrosion and rusting
- No spring design is safe and sanitary
- Optional black plastisol-coated handle provides cool, comfortable grip and is heat resistant up to 180°F (82°C)
- Dishwasher safe



**JACOB'S PRIDE®**  
COLLECTION  
GUARANTEED FOR LIFE ★



\*Warranty does not cover nylon end or plastisol coating

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

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

## Heavy-Duty One-Piece Stainless Steel Tongs

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



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

## Product Specifications: One-Piece Utility and VersaGrip® Tongs

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

### Utility Tongs

### Heavy-Duty Tongs

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

### Economy Tongs

- 24-gauge stainless steel



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

## Heavy-Duty Scissor Tongs

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



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



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

## Tender-Touch Pastry Tongs

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



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

## Spaghetti Tongs

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



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

## Pom Tongs

### Heavy-Duty Tongs

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

### Economy Tongs

- 24-gauge stainless steel



### Kool-Touch® Heavy-Duty Tongs

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



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

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

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

## Heavy-Duty Stainless Steel Turners with Ergo Grip™ Handles



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

WHITE ITEM	BLACK ITEM	BLADE	BLADE DIMENSIONS: L X W IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
4808715	4808720	Solid, beveled	6 x 3 (15.2 x 7.6)	13½ (34.3)	12
4808815	4808820	Solid	8¼ x 2½ (21 x 7.3)	16½ (41.9)	12
4808915	4808920	Perforated	8¼ x 2½ (21 x 7.3)	16½ (41.9)	12



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## High Heat Nylon Turner



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



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

## Hamburger Turners

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



ITEM	BLADE	BLADE DIMENSIONS: L X W IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48080	Solid, beveled	4¾ x 3 (12.1 x 7.6)	11 (27.9)	12
48081	Solid	7¼ x 3 (19.7 x 7.6)	14 (35.6)	12
48082	Perforated	7¼ x 3 (19.7 x 7.6)	14 (35.6)	12

## Pancake Turners

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



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

## Small Blade Turner with Grip 'N Serv® Handle



- 24-gauge stainless steel flexible blade
- Ideal for tortes, lasagna, or other delicate food items
- Grip 'N Serv® black handle is heat resistant to 230°F (110°C) and is equipped with Agion® antimicrobial protection<sup>①</sup>
- Blade: 1⅞" x 3¾" (4.8 x 9.5 cm)



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

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

## Stainless Steel Spatula

- 18-gauge stainless steel beveled blade easily slides under food product
- Tapered handle for sure grip
- Blade: 4⅞" x 3⅞" (11.3 x 7.9 cm)



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



## Heavy-Duty One-Piece Skimmers



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



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
46969	11¼ (29.8)	4 (10.2)	6
46970	12¾ (32.1)	6 (15.3)	6

## Heavy-Duty Long Handle Wire Mesh Skimmers

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



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

## Stainless Steel Scoop

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



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

## Two-Piece Skimmers

- Stainless steel
- Welded construction



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	CASE LOT
46972	11¼ (29.8)	4½ (11.4)	6
47175	12¾ (32.4)	6½ (16)	6

## Cast Aluminum Scoops



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



ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	CASE LOT
46890	5 (147.9)	4¾ x 2¾ (12.1 x 6)	24
46891	12 (354.9)	6¼ x 3½ (15.9 x 7.9)	24
5280	18 (532.2)	5½ x 3 (14 x 7.6)	6
46892	23 (680.2)	8 x 4 (20.3 x 10.2)	24
46893	40 (1183)	9 x 4¾ (22.9 x 12.1)	24
46894	55 (1626.7)	10½ x 5½ (26.7 x 14)	20
46895	86 (2543.4)	12 x 6¼ (30.5 x 15.9)	20

## Ice Cream/Utility Spade

- Stainless steel
- Black plastic handle



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

## French Fry Prep Items



- No bending, breaking or food traps
- TRAEX® molded plastic fry baggers withstand temperatures between -40°F and 300°F



ITEM	DESCRIPTION	HANDLE	DIMENSIONS: L X W X H - IN (CM)	CASE LOT
3672	FryBagger™ french fry scoop	Dual	9 x 8 x 2 (22.9 x 20.3 x 5.1)	6
3670	FryBagger™ french fry 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 french fry rack	—	18 x 10 x 2½ (45.7 x 25.4 x 6.4)	1



## Color-Coded Cutting Boards

- High-density, non-porous surface will not stain or absorb juices
- Color-coded system reduces risk of foodborne illness resulting from cross-contamination
- Ideal system for maximizing HACCP program
- 1/2" (1.3 cm) thick
- Separate rack available (52100) — stainless steel, welded construction, holds up to six boards of 3/4" (1.9 cm) thickness



## Why Vollrath Cutting Boards?

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

ITEM	DESCRIPTION: IN (CM)	CASE LOT
5200011①	Multi Color Set — 12 x 18 (30.5 x 45.7)	1
5200211①	Multi Color Set — 15 x 20 (38.1 x 50.8)	1
5200311①	Multi Color Set — 18 x 24 (45.7 x 60.9)	1
5200000	White — 12 x 18 (30.5 x 45.7)	6
5200200	White — 15 x 20 (38.1 x 50.8)	6
5200300	White — 18 x 24 (45.7 x 60.9)	6
5200030	Blue — 12 x 18 (30.5 x 45.7)	6
5200230	Blue — 15 x 20 (38.1 x 50.8)	6
5200330	Blue — 18 x 24 (45.7 x 60.9)	6
5200040	Red — 12 x 18 (30.5 x 45.7)	6
5200240	Red — 15 x 20 (38.1 x 50.8)	6
5200340	Red — 18 x 24 (45.7 x 60.9)	6
5200050	Yellow — 12 x 18 (30.5 x 45.7)	6
5200250	Yellow — 15 x 20 (38.1 x 50.8)	6
5200350	Yellow — 18 x 24 (45.7 x 60.9)	6
5200060	Tan — 12 x 18 (30.5 x 45.7)	6
5200260	Tan — 15 x 20 (38.1 x 50.8)	6
5200360	Tan — 18 x 24 (45.7 x 60.9)	6
5200070	Green — 12 x 18 (30.5 x 45.7)	6
5200270	Green — 15 x 20 (38.1 x 50.8)	6
5200370	Green — 18 x 24 (45.7 x 60.9)	6
52100	Cutting board rack - 8 x 10 x 9 (20.3 x 25.4 x 27.8)	1

① Includes six boards — one of each color

## Rocker Knife



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



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

## Ensure Safe Food Handling

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



## High-Temperature Utensils



- High-Temp Spatulas 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 non-stick cookware
- Non-scratching silicone rubber blade/spoon is stain and odor resistant
- Nylon handle and silicone blade heat resistant to 500°F (260°C)
- Handle and blade/spoon are molded together to form sanitary seal — eliminates food traps
- Unique contoured handle offers comfortable grip and hangs conveniently
- Molded silicone rubber nubs keep blade off counter
- Dishwasher safe



Spatulas



SoftSpoon™



ITEM	DESCRIPTION	LENGTH 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 contoured flexible blade for use with any shape container
- SoftSpoon™ has spoon shaped blade for convenient scooping of food products
- Thermoplastic blade and strong polypropylene handle molded together to form a sanitary seal
- Flexible blade retains its shape up to 212°F (100°C)
- Dishwasher safe



Spatulas

SoftSpoon™

ITEM	DESCRIPTION	LENGTH IN (CM)	CASE LOT
52009	Plastic spatula	9½ (24.1)	6
52013	Plastic spatula	13¾ (34.6)	6
52016	Plastic spatula	16¾ (42.2)	6
52109	Plastic SoftSpoon™	9½ (24.1)	6
52113	Plastic SoftSpoon™	13¾ (34.6)	6
52116	Plastic SoftSpoon™	16¾ (42.2)	6

## Pan Scraper



- Ideal for safe cleaning of pans
- White flexible polyethylene



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
1345-05	Pan scraper	3¾ x 5¾ (9.2 x 14.3)	72

## High Heat Spoon-Stir™ Mini Spatula



- Silicone blade and nylon handle resists heat up to 400°F
- Built-in hook, molded-on notched blade prevent slippage into bowls and built-in kickstands reduce cross-contamination



Kickstand



ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
109-0605	High heat mini spatula	10¼ (26)	6

## Stainless Steel Transfer Vessels/Ramekins

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



TRANSFER VESSEL	CAPACITY OZ (ML)	BOWL HEIGHT IN (CM)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46656	4 (118)	1½ (3.7)	3¼ (7.9)	1¾ (2.0)	12
46657	8 (236)	1⅝ (4.9)	3⅞ (9.8)	7⁄8 (2.2)	12
46658	12 (354)	2¾ (5.5)	4⅞ (11.2)	1⅝ (2.4)	12
46659	16 (473)	2⅞ (6.1)	4⅞ (12.3)	1⅝ (2.9)	12

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



## Six-Piece Oval Measuring Spoon Set

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



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

## Four-Piece Measuring Spoon Sets

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



ITEM	DESCRIPTION	CASE LOT
47118	4-piece <b>round</b> 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 <b>straight-sided</b> measuring spoon set, 1 Tbsp (15 ml), 2 tbsp (30 ml), 2 tsp (10 ml), 1 tsp (5 ml)	12

## Long Handled Measuring Spoons

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



ITEM	CAPACITY TSP/TBSP (ML)	LENGTH IN (CM)	CASE LOT
47025	¼ tsp (1.25)	15¼ (38.7)	12
47026	½ tsp (2.5)	15¾ (39.1)	12
47027	1 tsp (5)	15⅞ (39.6)	12
47028	1 Tbsp (15)	16 (40.7)	12
47029	2 Tbsp (30)	16⅞ (41.5)	12
47031	5-piece measuring spoon set, one of each — 2 Tbsp (30 ml), 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml)		12 sets

## Heavy-Duty Round Measuring Spoons

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



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

## Heavy-Duty Oval Measuring Scoops

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



ITEM	CAPACITY CUP (ML)	LENGTH IN (CM)	CASE LOT
47055	⅛ cup (30ml)	8¾ (22.1)	12
47056	¼ cup (60ml)	9⅞ (23.1)	12
47057	⅓ cup (80ml)	9¾ (24.7)	12
47058	½ cup (120ml)	10⅞ (25.5)	12
47059	1 cup (240ml)	11 (27.9)	12
47054	Set of one each — ⅛, ¼, and ½ cup		5 sets

## Four-Piece Measuring Cup Set

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



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



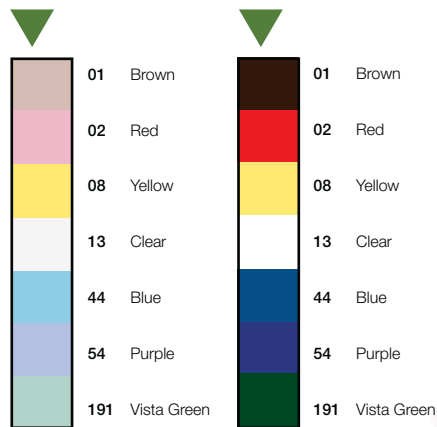
## Traex® Squeeze Dispensers

- Twin and Tri Tip Dispensers allow you to portion condiments more quickly and more easily than ever
- 24 oz Wide Mouth Color•Mate™ Squeeze Dispensers come in 7 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 approved, does not apply to caps



Stock Color•Mate™  
Translucent Bottles® "BB"

Stock Color•Mate™  
Tops "TT"



④Only available for 24 oz Wide Mouth Color-Mate Dispensers      4916-1344      4924C-02      2208-13      2224-1308      3316-13191      3324-1302

- 1) Locate desired dispenser style in table below
- 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.
- 3) For 24 oz Wide Mouth Color-Mate(TM) Dispensers add desired numerical bottle color suffix to replace BB after the dash (-). (Brown 01, Red 02, Yellow 08, Clear 13, Blue 44, Purple 54, Vista Green 191)
- 4) 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) (i.e. 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 (i.e. 2808-13 indicates a clear bottle with a clear cap).

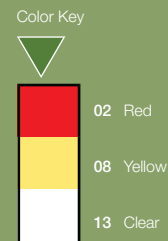
ITEM	DESCRIPTION	BOTTLE COLOR	TOP COLOR	CAPACITY: OZ (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
<b>COLOR-MATE™ SQUEEZE DISPENSERS</b>							
2808-13TT	Single tip standard bottle opening dispenser	Clear	Select	8 (.24)	7¼ (18.4)	2 (5.1)	12
2812-13TT	Single tip standard bottle opening dispenser	Clear	Select	12 (.35)	7¼ (18.4)	2⅝ (6)	12
4916-13TT	Single tip wide mouth bottle opening Color-Mate™ dispenser	Clear	Select	16 (.47)	7⅝ (19.4)	2⅝ (7.5)	12
4924-13TT	Single tip wide mouth bottle opening Color-Mate™ dispenser	Clear	Select	24 (.71)	10¼ (26)	2⅝ (7.5)	12
4924C-BBTT②	Single tip wide mouth bottle opening Color-Mate™ dispenser	Select	Select	24 (.71)	10¼ (26)	2⅝ (7.5)	12
4932-13TT	Single tip wide mouth bottle opening Color-Mate™ dispenser	Clear	Select	32 (.95)	10⅝ (26.4)	3¼ (8.3)	12
<b>TWIN TIP™ STANDARD SQUEEZE DISPENSERS</b>							
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)	2⅝ (6)	12
2224-13TT	Twin Tip™ standard bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2⅝ (7.5)	12
<b>TWIN TIP™ &amp; TRI TIP™ WIDE MOUTH SQUEEZE DISPENSERS</b>							
2316-13TT	Twin Tip™ wide mouth bottle opening dispenser	Clear	Select	16 (.47)	7⅝ (18.7)	2⅝ (7.5)	12
3316-13TT	Tri Tip™ wide mouth bottle opening dispenser	Clear	Select	16 (.47)	7⅝ (18.7)	2⅝ (7.5)	12
3324-13TT	Tri Tip™ wide mouth bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2⅝ (7.5)	12
3324C-BBTT②	Tri Tip™ wide mouth bottle opening dispenser	Select	Select	24 (.71)	9¾ (24.8)	2⅝ (7.5)	12
3332-13TT	Tri Tip™ wide mouth bottle opening dispenser	Clear	Select	32 (.95)	10 (25.4)	3⅝ (8.6)	12

②Note: 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

- 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

Flowcut™  
Squeeze  
Dispenser



2808-02



2908-13



5324-13



5232-13



2813-13



4916-02



4914-13



5116-13



2822-05



26120-13

ITEM	DESCRIPTION	BOTTLE COLOR	TOP COLOR	CAPACITY: OZ (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
<b>STANDARD SQUEEZE DISPENSERS</b>							
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)	2⅞ (6)	12
2812-08	Single tip standard bottle opening dispenser	Yellow	Yellow	12 (.35)	7¼ (18.4)	2⅞ (6)	12
2812-13	Single tip standard bottle opening dispenser	Clear	Clear	12 (.35)	7¼ (18.4)	2⅞ (6)	12
2908-13	Closeable single tip standard bottle opening dispenser <sup>①</sup>	Clear	Clear	8 (.24)	7¼ (18.4)	2 (5.1)	12
2912-13	Closeable single tip standard bottle opening dispenser <sup>①</sup>	Clear	Clear	12 (.35)	7¼ (18.4)	2⅞ (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 <sup>①</sup>	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
<b>WIDE MOUTH SQUEEZE DISPENSERS</b>							
4916-02	Single tip wide mouth bottle opening dispenser	Red	Red	16 (.47)	7⅞ (18.7)	2⅞ (7.5)	12
4916-08	Single tip wide mouth bottle opening dispenser	Yellow	Yellow	16 (.47)	7⅞ (18.7)	2⅞ (7.5)	12
4916-13	Single tip wide mouth bottle opening dispenser	Clear	Clear	16 (.47)	7⅞ (18.7)	2⅞ (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)	10⅞ (26.4)	3¼ (8.3)	12
4932-08	Single tip wide mouth bottle opening dispenser	Yellow	Yellow	32 (.95)	10⅞ (26.4)	3¼ (8.3)	12
4932-13	Single tip wide mouth bottle opening dispenser	Clear	Clear	32 (.95)	10⅞ (26.4)	3¼ (8.3)	12
5116-13	Closeable single tip wide mouth bottle opening dispenser <sup>①</sup>	Clear	Clear	16 (.47)	7¼ (18.4)	2⅞ (7.5)	12
5124-13	Closeable single tip wide mouth bottle opening dispenser <sup>①</sup>	Clear	Clear	24 (.71)	10¼ (26)	2⅞ (7.3)	12
5132-13	Closeable single tip wide mouth bottle opening dispenser <sup>①</sup>	Clear	Clear	32 (.95)	10⅞ (26.4)	3¼ (8.3)	12
<b>FLOWCUT™ SQUEEZE DISPENSERS<sup>②</sup></b>							
26120-13	FlowCut™ top standard bottle opening dispenser	Clear	White	12 (.35)	6⅞ (16.2)	2⅞ (6.2)	12
26240-13	FlowCut™ top standard bottle opening dispenser	Clear	White	24 (.71)	8⅞ (22.5)	2⅞ (7.5)	12
26320-13	FlowCut™ top standard bottle opening dispenser	Clear	White	32 (.95)	9 (22.9)	3⅞ (8.6)	12

①Closeable single tip caps are available only in clear    ②FlowCut™ tops are available only in white

## Traex® Wide Mouth Squeeze Bottle Kits

- Allow standard sized FlowCut™ and Twin Tip™ caps to be used on wide mouth bottles



ITEM	DESCRIPTION	CAPACITY OZ (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
49241-1305	FlowCut™ cap, clear converter and clear bottle	24 (.71)	8 <sup>7</sup> / <sub>8</sub> (22.5)	2 <sup>15</sup> / <sub>16</sub> (7.5)	12
22016-13	Twin Tip™ cap, clear converter and clear bottle	16 (.47)	6 <sup>5</sup> / <sub>8</sub> (16.9)	2 <sup>15</sup> / <sub>16</sub> (7.5)	12
22024-13	Twin Tip™ cap, clear converter and clear bottle	24 (.71)	8 <sup>7</sup> / <sub>8</sub> (22.5)	2 <sup>15</sup> / <sub>16</sub> (7.5)	12
4901-13	Wide mouth top converter - converts wide mouth bottle openings to fit standard tops, Clear				12

## Slim Profile Squeeze Dispensers

- No-drip design helps prevent table and counter mess
- Available in red (ketchup), yellow (mustard) and clear (all purpose)
- Designed for use with item 56116 bottle holder
- Low density polyethylene
- Slim Line Squeeze Dispensers ship complete with bottle and cap



### Sauce Dispenser Holder

56116 Fits 12 oz (354 ml) squeeze dispensers – accommodates 52063/64/65 only. See page 8-40.

ITEM	COLOR	CAPACITY: OZ (ML)	DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
52063	Clear	12 (354)	2 <sup>1</sup> / <sub>4</sub> (5.7)	8 <sup>1</sup> / <sub>8</sub> (20.6)	12
52064	Red	12 (354)	2 <sup>1</sup> / <sub>4</sub> (5.7)	8 <sup>1</sup> / <sub>8</sub> (20.6)	12
52065	Yellow	12 (354)	2 <sup>1</sup> / <sub>4</sub> (5.7)	8 <sup>1</sup> / <sub>8</sub> (20.6)	12

## Traex® Squeeze Dispenser Replacement Caps

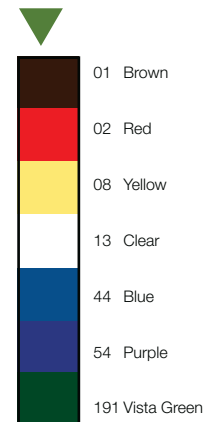
- Converter cap adds flexibility and versatility to your dispenser needs



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)

ITEM	DESCRIPTION	TOP COLOR	FITS	CASE LOT
<b>REPLACEMENT CAPS FOR STANDARD DISPENSERS</b>				
2813-TT	Single tip standard bottle opening top	Select	8 - 32 oz bottles	12
2814-13 <sup>①</sup>	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 <sup>②</sup>	FlowCut™ top standard bottle opening top	White	8 - 32 oz bottles	12
<b>REPLACEMENT CAPS FOR WIDE MOUTH DISPENSERS</b>				
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
4914-02	Closeable single tip wide mouth bottle opening top	Red	16, 24, & 32 oz. bottles	12
4914-08	Closeable single tip wide mouth bottle opening top	Yellow	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

Stock Color•Mate™ Cap & Standard Bottles "TT"



①Only available in clear    ②Only available in white

## Traex® Sauce Boss® Portion Control Dispenser



- Get accurate and consistent portion control
- Holds up to 48 oz of sauces or dressings
- Settings from ½ oz to ⅓₂ 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	CASE LOT
2800-31	Sauce Boss® with legs, 6⅞" x 10⅞" x 7½" (15.6 X 27.6 X 19.1 Cm)	1
2802	Sauce Boss® parts kits includes: octagonal cam pin, octagonal cam, trigger pin, trigger, dispenser bar, piston, check valve, cylinder, octagonal yellow auxillary cam, and spring	1
9600-06	One hole diffuser	1
9601-06	Six hole diffuser	1
8610	Clear snap fit lid	1



## Traex® Batter Boss® Portion Control Dispenser



- Easily dispense pancake, waffle, or hush puppy batters
- 8 portion control settings dispense from 1-3 oz
- Holds up to 48 oz
- Not recommended for chunky batters
- 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	CASE LOT
2803-18	Batter Boss® with legs, 6⅞" x 10⅞" x 7½" (15.6 X 27.6 X 19.1 Cm)	1
2805	Batter Boss® parts kits includes: octagonal cam pin, octagonal cam, trigger pin, trigger, dispenser bar, piston, check valve, spring support plate and spring	1

ITEM	DESCRIPTION	CASE LOT
9600-06	One hole diffuser	1
9601-06	Six hole diffuser	1
8610	Clear snap fit lid	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 and Plastic Tops



- Polyethylene jar with top
- See Buffet and Tabletop Service, page 9-61 for color samples and additional sizes

**To specify cap color when ordering your Dripcut® server, add suffix (TT) to choose pitcher color (Brown 01, Red 02, White 15, Black 06, Yellow 08, Almond 18, Vista Green 191)**



4748-18

ITEM	CAPACITY	DIMENSIONS: IN (CM)	CASE LOT
632-TT	32 oz	4⅞ x 2¾ x 6⅞ (10.3 X 7 X 16.4)	6
4748-TT	48 oz	5 x 2¾ x 7¼ (12.7 X 7 X 18.4)	6
4864-TT	64 oz	5⅝ x 2⅝ x 8½ (13.7 X 6.7 X 21.6)	6



## Mobile Bowl Stands



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

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

- Holds up to four full-size sheet pans
- Horizontal width between tray risers: 17¼" (44 cm)
- Vertical distance between tray risers: 4<sup>11</sup>/<sub>16</sub>" (12 cm)



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
79301	Stand w/one 30 qt (28.4 L) 79300 bowl	22 <sup>3</sup> / <sub>8</sub> x 22 x 32 <sup>1</sup> / <sub>4</sub> (56.8 x 55.9 x 81.9)	1
79001	Open 30 qt Stand only	—	1
79300	30 qt (28.4 L) bowl only	21 <sup>5</sup> / <sub>8</sub> Dia. x 7 <sup>7</sup> / <sub>8</sub> H. (54.9 x 20)	1
79302	Stand w/one 30 qt (28.4 L) 79300 bowl	22 <sup>3</sup> / <sub>8</sub> x 22 x 32 <sup>1</sup> / <sub>4</sub> (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	21 <sup>5</sup> / <sub>8</sub> Dia. x 7 <sup>7</sup> / <sub>8</sub> H. (54.9 x 20)	1
79818	Stand w/one 80 qt (75.7 L) 79800 bowl	30 <sup>1</sup> / <sub>8</sub> x 32 <sup>3</sup> / <sub>8</sub> x 32 <sup>1</sup> / <sub>2</sub> (76.5 x 82.2 x 82.6)	1
79018	80 qt Stand only	—	1
79800 <sup>①</sup>	80 qt (75.7 L) bowl only	30 <sup>5</sup> / <sub>8</sub> Dia. x 11 <sup>1</sup> / <sub>2</sub> H. (77.8 x 29.2)	1

① Round bottom

## Heavy-Duty Stainless Steel Mixing Bowls



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



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
68750	½ (0.5)	5¼ (13.3)	2 (5.1)	12
69006	¾ (0.7)	6¼ (15.9)	2 <sup>3</sup> / <sub>8</sub> (6)	6
69014	1½ (1.4)	7¾ (19.7)	3 (7.6)	6
69030	3 (2.8)	9 <sup>3</sup> / <sub>8</sub> (23.8)	4 (10.2)	6
69040	4 (3.8)	10 <sup>3</sup> / <sub>8</sub> (26.4)	4¼ (10.8)	6
69050	5 (4.7)	11¼ (29.8)	4½ (11.4)	6

ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
69080	8 (7.6)	13¼ (33.7)	5 <sup>3</sup> / <sub>8</sub> (13.7)	3
69130	13 (12.3)	16 (40.6)	6 (15.2)	3
79300 <sup>②</sup>	30 (28.4)	21 <sup>5</sup> / <sub>8</sub> (54.9)	7 <sup>7</sup> / <sub>8</sub> (20)	1
79450 <sup>②</sup>	45 (42.6)	25¼ (64.1)	8½ (21.6)	1
79800 <sup>②③</sup>	80 (75.7)	30 <sup>5</sup> / <sub>8</sub> (77.8)	11½ (29.2)	1

② NSF certified ③ Round bottom

## Economy Stainless Steel Mixing Bowls

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



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	CASE LOT
47930	¾ (0.7)	6½ (16.5)	12
47932	1½ (1.4)	7¾ (19.7)	12
47933	3 (2.8)	9 (22.9)	12
47934	4 (3.8)	10 <sup>1</sup> / <sub>16</sub> (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

## Safety Mate® Measuring Cup



- Hang Hole for easy storage
- Ounce markings inside
- High density polyethylene
- Dishwasher Safe



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CAPACITY QT (L)	CASE LOT
4903-13	Measuring Cup	4½ x 4½ (11.4 x 11.4)	16 (.47)	6
4904-13	Funnel	4½ x 4½ (11.4 x 11.4)	16 (.47)	6

## Four-Quart Urn Cup



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



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

## Stainless Steel Graduated Measures



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



ITEM	CAPACITY QT (L)	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIA. IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
95160	½ (0.5)	16 (473.2)	4⅞ (11.7)	3¾ (9.5)	3⅞ (9)	6
95320	1 (0.9)	32 (946.4)	5¼ (13.3)	4⅞ (11.6)	3⅞ (9)	6
95640	2 (1.9)	64 (1892.7)	6¾ (17.1)	5⅞ (14)	4⅞ (10.9)	6

## Aluminum Measures



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



ITEM	CAPACITY QT (L)	OVERALL HEIGHT IN (CM)	GAUGE	CASE LOT
5350	¼ (0.24)	3 (7.6)	18	6
68297①	½ (0.5)	4⅞ (10.6)	18	6
68296	1 (0.9)	5⅞ (14)	18	6
68351	2 (1.9)	7⅞ (18)	17	6
68352	4 (3.8)	9¼ (23.5)	16	6

① Not NSF Certified

## Aluminum Colanders



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



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

## Stainless Steel Colanders

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



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

## Wire Mesh Strainers

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



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

## China Caps

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



FINE ITEM	COARSE ITEM	DIAMETER IN (CM)	DEPTH IN (CM)	LENGTH IN (CM)	CASE LOT
47166	47176	8 (20.3)	8 (20.3)	18 (45.7)	6
47167	47177	9 <sup>3</sup> / <sub>4</sub> (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

- Aluminum
- 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



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	CASE LOT
4605	5 (4.7)	11 <sup>1</sup> / <sub>4</sub> (28.6)	4
4700	5.5 (5.2)	10 <sup>3</sup> / <sub>4</sub> (27.3)	4

## Professional Sieve

- 16" (40.6 cm) frame
- Use for sifting dry ingredients
- Can also be used as a strainer



5270



5270-1



5270-2

ITEM	DESCRIPTION	CASE LOT
5270	14 Mesh Sieve	1
5270-1	16" Sieve Frame Only	1
5270-2	14 Mesh Screen Only	1

## Stainless Steel Food Containers



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



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
72120	12 (11.4)	16½ (41.9)	5½ (13)	3
72240	24 (22.7)	21¾ (55.2)	6½ (15.5)	3

## 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 <sup>①</sup> IN (CM)	CASE LOT
84740	6¾ (188.5)	4⅞ (10.5)	4¾ (11.1)	1½ (3.8)	⅝ (.63)	6
84750	13 (384.5)	5 (12.7)	5¾ (13.7)	1½ (3.8)	⅝ (.63)	6
84760	22¼ (658)	6 (15.2)	6¾ (16.2)	1½ (3.8)	⅝ (.63)	6
84770	32 (946.4)	6¾ (17.1)	7¼ (18.4)	2½ (6.4)	1 (2.5)	6
84780	64 (1892.7)	8¾ (21.3)	8¾ (22.2)	2½ (6.4)	1 (2.5)	6

① Outer vent diameter

## Covered Ice Cream or Tote Pail



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



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
59200	20 (18.9)	9 <sup>7</sup> / <sub>32</sub> x 16 <sup>13</sup> / <sub>16</sub> (24.2 x 42.7)	1
59202		Extra cover for tote pail	1



Quality you can Trust

... since 1874



## Tapered Dairy or Utility Pails



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

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	GAUGE	CASE LOT
<b>TAPERED DAIRY PAILS</b>				
58130	12½ (11.8)	12 x 10 (30.5 x 25.4)	18	3
58160	14¾ (13.9)	12 x 10½ (30.5 x 25.7)	18	3
58161 <sup>①</sup>	14¾ (13.9)	12 x 10½ (30.5 x 25.7)	16	3
58200	23 (21.8)	14⅞ x 11⅞ (37.8 x 30.2)	18	3
<b>UTILITY PAILS</b>				
59120	13 (12.3)	11⅞ x 9⅞ (28.9 x 23.8)	20	3
59150	16 (15.1)	11⅞ x 9¼ (30.2 x 25.8)	20	3
<b>HOOK-ON PAIL COVER</b>				
58030	Pail cover for 58161, 58130 & 58160		16	3



① With side tilting handle

## Traex® Safety Mate® Insta Chill® Food Coolers

- Ideal for soups that can't go in blast chillers
- Durable polycarbonate
- Dishwasher safe
- Wide mouth for easy ice filling
- Tethered cap
- Molded-in hook and fill line
- Rapidly chills food to 41°F



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



- Patent #7,686,168B1
- Durable, break-resistant plastic for long-lasting use
- Pour spout
- Built-in easy-grip handle
- Built-in hook for hanging/draining
- Dolly easily transports four units



7001 includes Hanging Bracket



7001 Ice Porter



7005



7004



1697

ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (CM)	CASE LOT
7001 <sup>①</sup>	Ice porter with hanging bracket	5.75 (21.8)	18 x 8½ (68.1 x 32.2)	1
7005 <sup>①</sup>	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
1697	Dolly base	—	21 x 21 (79.5 x 79.5)	1
1698	Dolly handle	—	30 x 20½ (113.6 x 77.6)	1

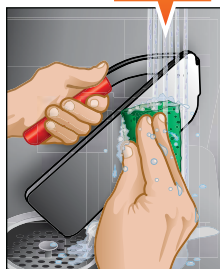
①Made in the USA

## Flat Bottom Steak Weights

- Stainless steel for long life
- No crevices to collect food
- Silicone handle provides heat resistance
- Color coding is available to help prevent cross contamination
- Available in 1.6 or 2.5 pound versions to provide the perfect weight for your grilling needs



**NEW**



**NSF Approved**



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	COLOR	CASE LOT
50661	1.6# NSF approved steak-weight, red silicone handle	9 x 4¾ (22.9 x 12.1)	Red	12
50662	2.5# NSF approved 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

## Grid Bottom Steak Weights

- Wood handle
- Speed cooking of meats and bacon without curling - saving time and reducing waste
- Dimensions: 9" x 4½" (22.9 x 11.4 cm)



ITEM	DESCRIPTION	WEIGHT LBS (KG)	CASE LOT
47708	Stamped, chrome-plated steel	2½ (1.13)	12
47709	Cast aluminum	1¼ (.57)	12

## Griddle Stone System

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



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

## Meat Tenderizer

- Cast aluminum mallet
- One side has coarse prongs 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 2½ (7.6 x 6.7)	12

## Traex® Dripcut® Dredges

- Capacity: 16 oz (.47 L)
- Dimensions: 6¼" x 2⅝" (16 x 7.3 cm)
- Date storage cap (4902-TT) allows accurate tracking of ingredients using FIFO (First In First Out) procedure and safe storage in same dispenser container



ITEM	DESCRIPTION	HOLE DIAMETER: IN (CM)	CASE LOT
4961-13191	Clear dredge w/fine green lid	0.055 (.14)	12
4905-191	Fine green lid	0.055 (.14)	12
4961-1332	Clear dredge w/medium beige lid	0.1 (.25)	12
4906-32	Medium beige lid	0.1 (.25)	12
4961-1308	Clear dredge w/large yellow lid	0.18 (.46)	12
4907-08	Large yellow lid	0.18 (.46)	12
4961-1301	Clear dredge w/extra large brown lid	0.37 (.94)	12
4908-01	Extra large brown lid	0.37 (.94)	12
4902-TT	Wide mouth indicator lid – select color from chart	—	12



For item 4902, add two-digit color suffix after dash. (TT)

	01 Brown
	02 Red
	08 Yellow
	13 Clear
	44 Blue
	54 Purple
	191 Vista Green

## Aluminum Dredges

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

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



68183

68184

## Food Preparation Brushes



- Pastry brushes have boar bristles
- Fryer brush has teflon bristles
- Creamer/percolator brush has nylon fibers
- Fryer brushes and creamer/percolator brushes resist heat up to 500°F (260°C)

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
474	Straight fryer brush	1½ x 27 (3.5 x 68.6)	1
473	Creamer and percolator brush	1 x 17½ (2.5 x 44.4)	1



458

461

463

457-0



474



473



## Butcher Block Brush

- Flat wire bristles

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
483-0	Butcher block brush	9 x 4 (22.9 x 10.2)	1



## Pie Markers

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



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

## Egg Slicer

- Heavy-duty cast aluminum body
- 10 wires



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

## Cheese Cutter

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



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

## Hamburger Patty Mold

- Heavy-duty chrome-plated



ITEM	DIAMETER: IN (CM)	CASE LOT
47705	4 <sup>3</sup> / <sub>4</sub> (12.1)	12

## Sauce Dispenser Holder

- 300 series stainless steel
- All welded construction
- Designed to be dropped into 1/2 size opening in counter
- Accommodates two slim 12 oz squeeze dispensers①
- Containers can be placed tip down, ensuring product will drain to the tip, ready to serve
- Attached drip pan will catch product that leaks
- Holder can be easily removed for cleaning



**Holder WILL NOT accommodate any Traex® squeeze dispensers**

ITEM	DESCRIPTION	CASE LOT
56116	Squeeze bottle holder	6

① Dispensers not included, see Page 8.31

## 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



## Traex® Color-Mate™ Food Storage Boxes



- Affordable and sanitary food storage solutions
- Snap-On lids provide 46% increased capacity
- Clear polypropylene lids offer easy view of contents
- Lids firmly attach to boxes
- Freezer safe
- Dishwasher safe
- NSF approved
- Color Coded: Red - Raw Meat, Yellow - Poultry, Blue - Seafood, Green - Produce, White - Dairy



1521-C08



1527-C04



1511-C02



1517-C13



1522-C22



1535-Ctt Combo Sets and Lids



1535 BRS-C19



1500-C04



1500-C04 with 1527-C04

Select color by adding color suffix (XX) at end of product (Red 02, Blue 04, White 05, Yellow 08, Clear 13, Green 19)

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
<b>FOOD BOXES AND COVER</b>			
1521-CXX	5" Food box	20 x 15 x 5 (50.8 x 38.1 x 12.7)	6
1527-CXX	7" Food box	20 x 15 x 7 (50.8 x 38.1 x 17.8)	1
1511-CXX	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	Cover	—	6
<b>COMBO SETS AND LIDS</b>			
1551-CXX	Combo set includes: 5" drain, 5" storage box, & snap-on lid	22½ x 15½ x 7½ (57.2 x 39.7 x 19.1)	1
1535-CXX	Combo set includes: 5" drain, 7" storage box, snap-on lid & POP sticker	22½ x 15½ x 9½ (57.2 x 39.7 x 24.1)	1
1535 BRS-CXX	Bulk combo set includes: 7" box, 5" drain, & snap lid	22 x 15½ x 9 (50.8 x 39.4 x 22.9)	30
1500-CXX	Snap-on lid	22½ x 15½ x 2½ (57.2 x 39.7 x 6.4)	6
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 include: 7" drain, 7" storage box, & standard lid	20 x 15 x 8 (50.8 x 38.1 x 20.3)	1

## Sanitary Drain Box



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



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

## Stainless Skewers

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



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

## Milk Stirrer/Masher



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



ITEM	HANDLE LENGTH IN (CM)	BLADE DIAMETER IN (CM)	HOLE DIAMETER IN (CM)	CASE LOT
92320	26 (66)	5 (12.7)	1 <sup>1</sup> / <sub>16</sub> (2.7)	6

## Check Holders



- Brushed Aluminum
- Keeps checks organized
- Patent pending channel lock design

ITEM	LENGTH IN (CM)	CASE LOT
2524	24 (61)	2
2536	36 (91.4)	2
2548	48 (121.9)	2



Would you like to know more?



SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)



# Buffet and Tabletop Service



## Miramar® Display Cookware

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



## Double Wall Bowl Collection

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



## Buffet Risers

Enhance any buffet service with our new variety of buffet risers. Available in straight lines or an hourglass shape to complement existing serving pieces.

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

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

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

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

For more details on Vollrath’s green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)





## Colored Double Wall Insulated Serving Bowls

Beautiful Colors. Beautiful Food.



SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)

See bowl coating  
toughness video online.



Perfect for serving hot or cold menu items. Available in five different sizes in round or square shapes. See page 9-35 for more information.



Square Beehive Double Wall Insulated Bowl



Round Beehive Double Wall Insulated Bowl



### Metallic Colors

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



### Classic Colors

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



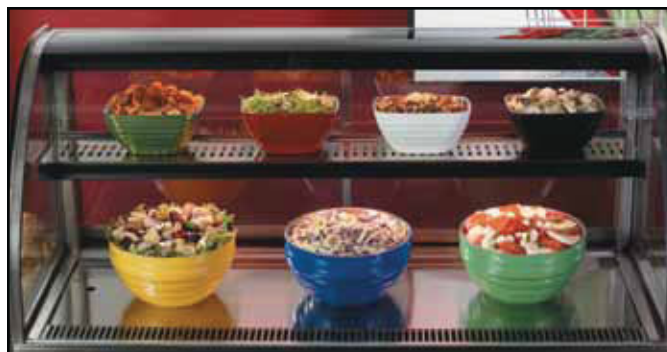
Black Tie Event



Fourth of July Party



New Year's Eve



Grocery Store Display Case



## Give Your Next Buffet an Extreme Makeover!



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

### Super Pan® Super Shapes

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



### Miramar® Decorative Pans and Templates

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



### Miramar® Display Cookware

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





## Miramar® Display Cookware

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



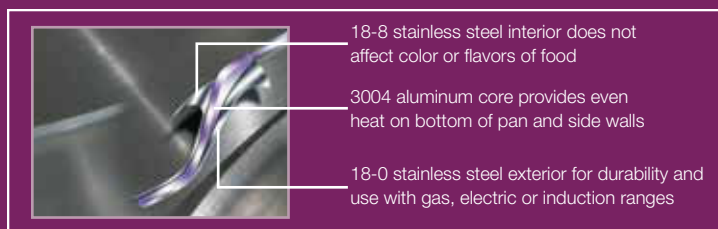
**The display cookware that really cooks! Goes from the Kitchen...**



**...to the customer!**

### Miramar® Cookware Features:

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



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



## Miramar® Cookware

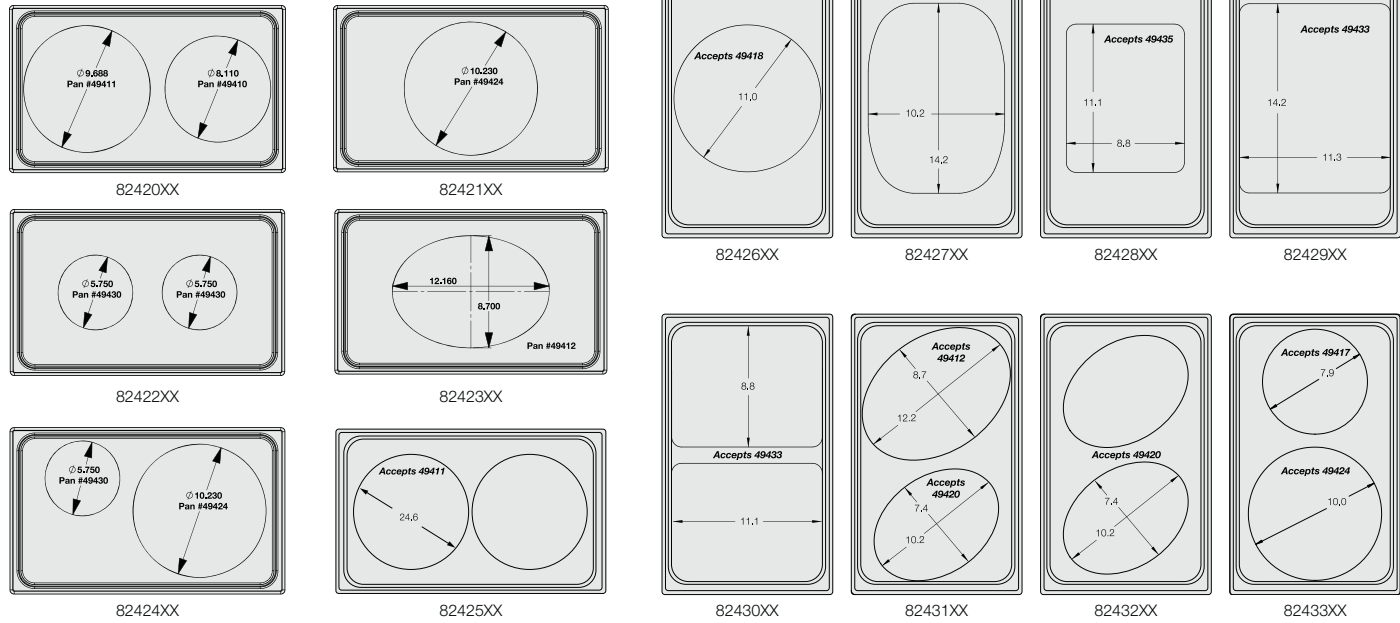
■ See pages 9-8 through 9-13 for more Miramar® Pans and Templates

ITEM	DESCRIPTION	CAPACITY		PAN ONLY DIMENSIONS (INNER DIMENSIONS, ID)			CASE LOT
		QUART	LITER	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	
49410	Casserole 3 qt with low dome cover	3	2.9	7 <sup>7</sup> / <sub>8</sub> (20)	7 <sup>7</sup> / <sub>8</sub> (20)	3 <sup>3</sup> / <sub>4</sub> (9.5)	1
49411	Casserole 5 qt with low dome cover	5	4.8	9 <sup>1</sup> / <sub>2</sub> (24.1)	9 <sup>1</sup> / <sub>2</sub> (24.1)	4 <sup>7</sup> / <sub>16</sub> (11.3)	1
49420	<b>NEW</b> Oval au gratin 10"	1 <sup>13</sup> / <sub>16</sub>	1.7	10 (25.4)	7 <sup>1</sup> / <sub>2</sub> (19.1)	2 <sup>1</sup> / <sub>16</sub> (5.2)	1
49412 <sup>①</sup>	Oval au gratin 12"	2 <sup>5</sup> / <sub>8</sub>	2.5	12 (30.5)	8 <sup>1</sup> / <sub>2</sub> (21.6)	2 (5.1)	1
49416	<b>NEW</b> Sauté pan 8"	1 <sup>1</sup> / <sub>4</sub>	1.2	8 (20.3)	8 (20.3)	2 (5.1)	1
49413	Sauté pan 10"	2 <sup>1</sup> / <sub>4</sub>	2.1	10 <sup>1</sup> / <sub>4</sub> (26)	10 <sup>1</sup> / <sub>4</sub> (26)	1 <sup>7</sup> / <sub>8</sub> (4.8)	1
49417	<b>NEW</b> French omelet pan 8"	1 <sup>3</sup> / <sub>4</sub>	1.7	8 (20.3)	8 (20.3)	2 <sup>5</sup> / <sub>8</sub> (6)	1
49424	French omelet pan 10"	3 <sup>1</sup> / <sub>16</sub>	2.9	10 <sup>1</sup> / <sub>4</sub> (26)	10 <sup>1</sup> / <sub>4</sub> (26)	2 <sup>1</sup> / <sub>2</sub> (6.4)	1
49418	Stir fry pan 12"	5 <sup>3</sup> / <sub>16</sub>	4.9	11 <sup>7</sup> / <sub>8</sub> (30.2)	11 <sup>7</sup> / <sub>8</sub> (30.2)	3 <sup>1</sup> / <sub>16</sub> (9.4)	1
49425	Brazier pan 12"	6 <sup>5</sup> / <sub>16</sub>	6	11 <sup>13</sup> / <sub>16</sub> (30)	11 <sup>13</sup> / <sub>16</sub> (30)	3 <sup>1</sup> / <sub>2</sub> (8.9)	1
49428	Stir fry server 13"	6 <sup>5</sup> / <sub>16</sub>	6	12 <sup>5</sup> / <sub>8</sub> (32.1)	12 <sup>5</sup> / <sub>8</sub> (32.1)	3 <sup>5</sup> / <sub>8</sub> (9.2)	1
49430	Sauce pan 1 qt	1	0.9	5 <sup>1</sup> / <sub>2</sub> (14)	5 <sup>1</sup> / <sub>2</sub> (14)	2 <sup>1</sup> / <sub>16</sub> (6.8)	1
49414	<b>NEW</b> Sauce pan 2 qt	2	1.9	6 <sup>1</sup> / <sub>4</sub> (15.9)	6 <sup>1</sup> / <sub>4</sub> (15.9)	3 <sup>3</sup> / <sub>4</sub> (9.5)	1
49434	Small food pan w/o handle	2.8	2.6	11.6 (29 <sup>1</sup> / <sub>2</sub> )	9.3 (23.6)	2 (5.1)	1
49435	Small food pan w/ handle	2.8	2.6	11.6 (29 <sup>1</sup> / <sub>2</sub> )	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
49431	French oven 7 qt w/ cover	7	6.6	14.3 (36.3)	11.1 (28.2)	3.8 (9.7)	1
49429	High dome cover 13" fits 49428	—	—	—	—	—	1
49426	High dome cover 12" fits 49418 and 49425	—	—	—	—	—	1
49415	<b>NEW</b> Low dome cover fits 49414	—	—	6 <sup>5</sup> / <sub>8</sub> (16.8)	6 <sup>5</sup> / <sub>8</sub> (16.8)	2 (5.1)	1
49427	Low dome cover fits 49430	—	—	6 <sup>5</sup> / <sub>8</sub> (16.8)	6 <sup>5</sup> / <sub>8</sub> (16.8)	2 (5.1)	1
49419	<b>NEW</b> 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	—	—	—	—	—	1

①Mirror-finished interior

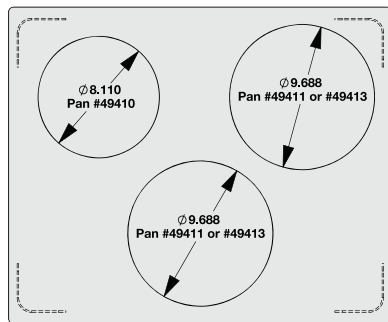


## Miramar® Cookware Templates

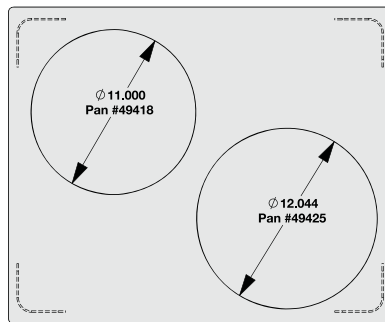


## Single Size Templates – Overall Dimensions 21 1/8" x 12 3/4" (53.6 x 32.4 cm)

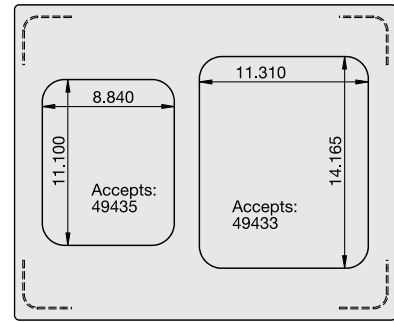
STAINLESS STEEL PLAIN ITEM	STAINLESS STEEL SATIN EDGE ITEM	NIGHT SKY ITEM	OYSTER ITEM	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
8242014	8242016	8242010	8242012	One large and one small round	(1) 49411 and (1) 49410	1
8242114	8242116	8242110	8242112	One large round	(1) 49424	1
8242214	8242216	8242210	8242212	Two small round	(2) 49430	1
8242314	8242316	8242310	8242312	One large oval	(1) 49412	1
8242414	8242416	8242410	8242412	One large and one small round	(1) 49430 and (1) 49424	1
8242514	8242516	—	—	Two large rounds	(2) 49411	1
8242614	8242616	8242610	8242612	One large round	(1) 49418	1
8242714	8242716	8242710	8242712	One large oval	(1) 49431	1
8242814	8242816	8242810	8242812	One small food pan	(1) 49435	1
8242914	8242916	—	—	One large food pan	(1) 49433	1
8243014	8243016	—	—	Two small food pans	(2) 49435	1
8243114	8243116	—	—	NEW One large and one medium oval	(1) 49420 and (1) 49412	1
8243214	8243216	8243210	8243212	NEW Two medium oval	(2) 49420	1
8243314	8243316	—	—	NEW One large and one medium round	(1) 49424 and (1) 49417	1



82506XX



82507XX



82508XX

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

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

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

**Note: Templates cannot be returned**

## Miramar® Decorative Pans

■ Refer to page 9-12 for product features

### Miramar® Soup Insets & Covers



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



Brass Knob Cover



8230010 with 8231610 inset cover

INSET ITEM		DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (DIA X H) IN (CM)
8230010	—	Soup inset	7 (6.6)	10½ x 8 <sup>5</sup> / <sub>16</sub> (26.7 x 21.1)
8231220 <sup>①</sup>	—	Soup inset	10 (9.5)	12 x 7 <sup>7</sup> / <sub>8</sub> (30.5 x 20.0)
BRASS KNOB COVER ITEM	CHROME KNOB COVER ITEM			
8231620 <sup>②</sup>	8231610 <sup>②</sup>	Hinged cover for 7qt (6.6 L) soup inset	—	10 <sup>9</sup> / <sub>16</sub> x 3 (26.8 x 7.6)
8261720 <sup>②</sup>	8261710 <sup>②</sup>	Hinged cover for 10 qt (9.5 L) soup inset	—	12 x 3 (30.5 x 7.6)

Note: Material thickness – Suffix “10” denotes 1.5mm and suffix “20” denotes 1.2mm  
<sup>①</sup>No embossed pattern on rim      <sup>②</sup>Not NSF

### Miramar® Decorative Oval & Half Oval Pans



8230620



8230210



8231420

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

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

### Miramar® Decorative Casserole Pans

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



8203510

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

## Miramar® Resin Templates



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

## Miramar® Stainless Steel Templates

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

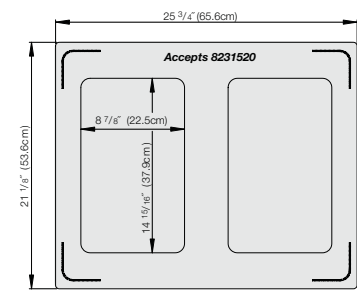
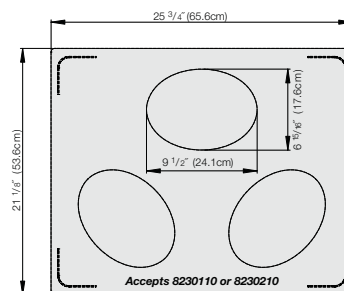
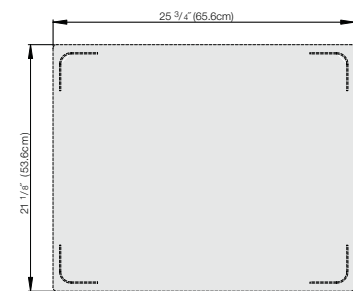
## Miramar® Stainless Steel Double Well Templates



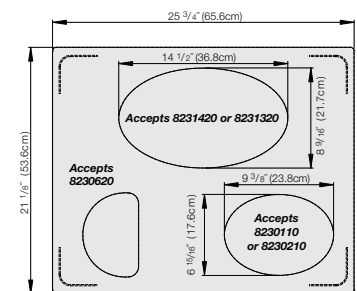
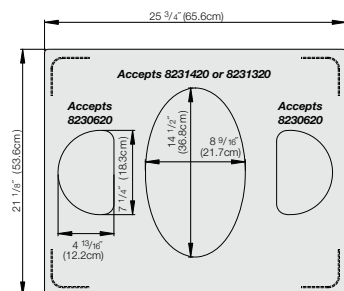
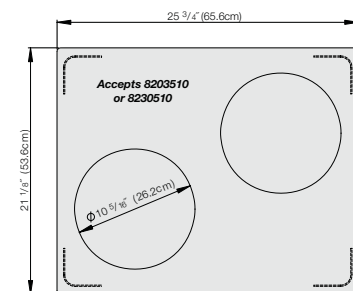
PLAIN STAINLESS ITEM	STAINLESS/SATIN-FINISH EDGE ITEM	DESCRIPTION	ACCOMMODATES	CASE LOT
8250014	8250016	Blank double template	---	1
8250114	8250116	Three small ovals	(3) 8230110 or (3) 8230210	1
8250214	8250216	Two rectangles (3/4 size)	(2) 8231520	1
8250314	8250316	Two casseroles	(2) 8203510 or (2) 8230510	1
8250414	8250416	One large oval and two half ovals	(1) 8231420 or 8231320 & (1) 8230620	1
8250514	8250516	One large oval, one small oval and one half oval	(1) 8231420 or 8231320 & (1) 8230110 or 8230210 & (1) 8230620	1

### Approximate Dimensions

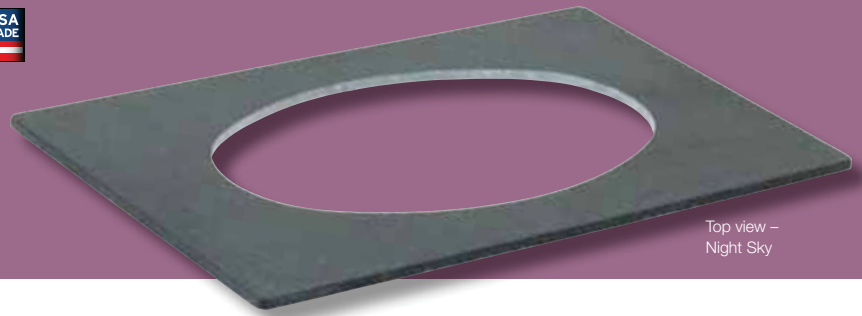
- Overall Dimensions 21 1/8" x 25 3/4" (53.6 x 65.4cm)



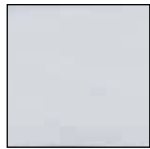
### For use with Cold Wells (2 Well or more) or Bain Marie Hot Wells



## Miramar® Single Well Templates



Top view –  
Night Sky



Plain Stainless



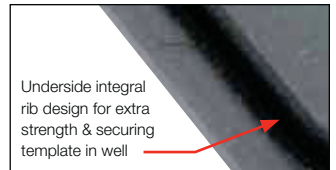
Stainless/Satin Edge



Night Sky



Oyster

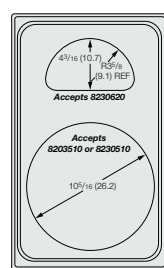
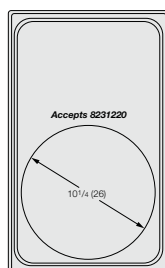
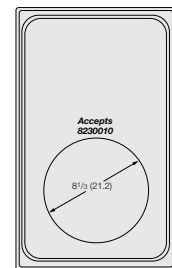
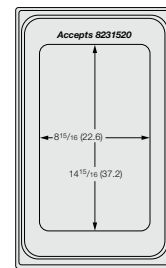
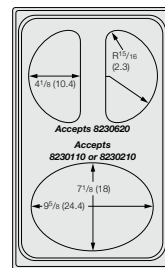
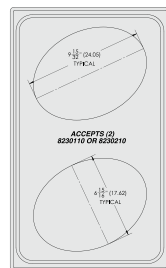
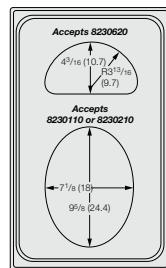
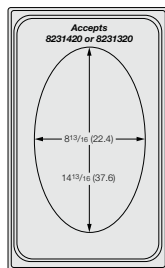


Underside integral  
rib design for extra  
strength & securing  
template in well

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

### Approximate Dimensions

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



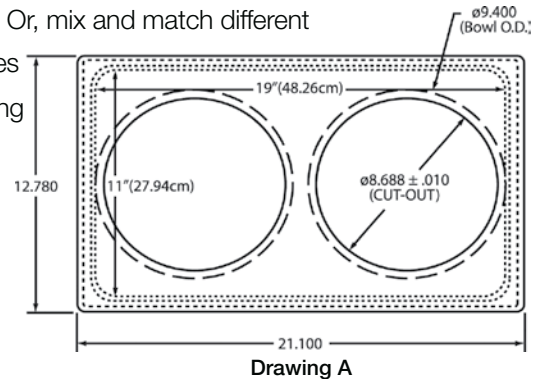


## Creating your own personalized buffet is as easy as 1•2•3!

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

### Select your Miramar Pans or Cookware.

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



### Select your Template finish/material.

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



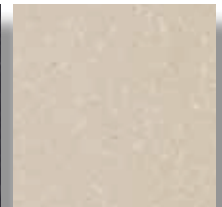
Stainless Steel



Stainless Steel/  
Satin Edge



Night Sky



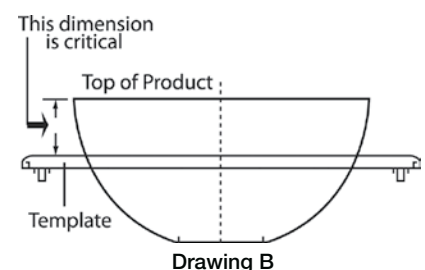
Oyster

### Submit your order form to us.

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

### We create custom templates for non-Vollrath product too!

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



## Miramar® Decorative Pans

### Miramar® Stainless Steel Decorative & Plain Pans

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



**Great for Chafers, too!**

Somerville™ Chafers sold separately  
—see pages 9-17 & 9-18



### Miramar® Decorative and Plain Rectangular Pans

DECORATIVE ITEM	PLAIN ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
8230310①	8230305①	Full-size - 1 1/4" (3.2 cm) deep	2.9 (2.7)	21 1/2 x 13 5/16 x 1 1/4 (54.6 x 33.8 x 3.2)	1
8230410①	8230405①	Full-size - 2 1/2" (6.4 cm) deep	6.3 (6.1)	21 1/2 x 13 5/16 x 2 1/2 (54.6 x 33.8 x 6.4)	1
8231520	—	3/4-Size 2 1/4" (5.7 cm) deep	4.1 (3.9)	19 1/2 x 12 x 2 1/4 (49.5 x 30.5 x 5.7)	1
8231820	—	Half-size 1 1/2" (3.8 cm) deep	2.15 (2)	13 1/16 x 10 5/8 x 1 1/2 (33.2 x 27.0 x 3.8)	1
8230720	8230705	Half-size 2 3/4" (7.0 cm) deep	3.4 (3.2)	13 1/16 x 10 5/8 x 2 3/4 (33.2 x 27.0 x 7.0)	1
8230820	8230805	Half-size long 2 3/4" (7.0 cm) deep	3 (2.8)	20 15/16 x 6 1/2 x 2 3/4 (53.2 x 16.5 x 7.0)	1
8230920	8230905	Half-size long 4" (10.2 cm) deep	4.4 (4.1)	20 15/16 x 6 1/2 x 4 (53.2 x 16.5 x 10.2)	1
8231120	8231105	Third-size 2 1/2" (6.4 cm) deep	1.9 (1.8)	13 1/16 x 7 x 2 1/2 (33.2 x 17.8 x 6.4)	1
8231020	8231005	Third-size 4" (10.2 cm) deep	2.7 (2.5)	13 1/16 x 7 x 4 (33.2 x 17.8 x 10.2)	1
8262220	8262205	Sixth-size 2 1/2" (6.4 cm) deep	.86 (.81)	6 1/2 x 7 x 2 1/2 (16.5 x 17.8 x 6.4)	1
8264220	8264205	Sixth-size 4" (10.2 cm) deep	1.24 (1.17)	6 1/2 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)	6 1/2 x 7 x 6 (16.5 x 17.8 x 15.2)	1

①Material thickness is 1.5mm, all others 1.2mm

Decorative Pan selection continues on next page.

## Intrigue™ Induction Chafers



Induction



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



46120

46125



46120 shown with porcelain food pan



46121 shown with stainless food pan



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



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



46123



46121 shown in use

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

### Drop-In Induction Ranges

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



69501

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

### Buffet Induction Tables

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



See pages 5-49 and 5-50

### Round Intrigue™ Induction Chafers

ITEM	DESCRIPTION	DIMENSIONS ( W X H ): IN (CM)	CASE LOT	TOTE BOX
46120	Solid top round 6 qt (5.8 L), S/S chafers with brass trim and porcelain food pan	15½ x 3 <sup>5</sup> / <sub>32</sub> (39.4 x 8.0)	1	52645
46121	Solid top round 6 qt (5.8 L) S/S chafers with brass trim and S/S food pan	15½ x 3 <sup>5</sup> / <sub>32</sub> (39.4 x 8.0)	1	52645
46124	Glass top round 6 qt (5.8 L) S/S chafers with brass trim and S/S food pan	15½ x 3 <sup>5</sup> / <sub>32</sub> (39.4 x 8.0)	1	52645
46122	Glass top round 6 qt (5.8 L) S/S chafers with S/S trim and porcelain food pan	15½ x 3 <sup>5</sup> / <sub>32</sub> (39.4 x 8.0)	1	52645
46123	Solid top round 6 qt (5.8 L) S/S chafers with S/S trim and S/S food pan	15½ x 3 <sup>5</sup> / <sub>32</sub> (39.4 x 8.0)	1	52645
46125	Glass top round 6 qt (5.8 L) S/S chafers with S/S trim and S/S food pan	15½ x 3 <sup>5</sup> / <sub>32</sub> (39.4 x 8.0)	1	52645
46130	Replacement porcelain food pan 6 qt (5.8 L)	15½ x 2 <sup>3</sup> / <sub>4</sub> (39.4 x 7.0)	1	–
46131	Replacement S/S food pan 6 qt (5.8 L)	15½ x 2 <sup>3</sup> / <sub>4</sub> (39.4 x 7.0)	1	–
46126	Replacement glass lid – brass trim	–	1	–
46127	Replacement glass lid – stainless steel trim	–	1	–
46549	Round black chafers stand ①	–	1	–
46114	Round S/S stand ①	–	1	–

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



## Intrigue™ Induction Chafers



Induction



### Square Intrigue™ Induction Chafers

ITEM	DESCRIPTION	DIMENSIONS ( W X H): IN (CM)	CASE LOT	TOTE BOX
46132	Solid top square 6 qt (5.8 L), S/S chafer with S/S trim and S/S food pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46134	Glass top square 6 qt (5.8 L) S/S chafer with S/S trim and S/S food pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46133	Solid top square 6 qt (5.8 L) S/S chafer with S/S trim and porcelain food pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46135	Glass top square 6 qt (5.8 L) S/S chafer with S/S trim and porcelain food pan	15.28 x 7.09 (38.8 x 18.0)	1	52645
46136	Replacement porcelain food pan - square 6 qt (5.8 L)	15.43 x 2.48 (39.2 x 6.3)	1	52645
46137	Replacement S/S food pan - square 6 qt (5.8 L)	15.43 x 2.48 (39.2 x 6.3)	1	52645
46112	Square black chafer stand ①	-	1	-
46113	Square S/S stand ①	-	1	-

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



## Vollrath® Premier Chafer Lines

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

### Somerville™ Chafer

See page 9-18



### New York, New York® Chafer

See page 9-20



### Attractive presentations and unique design features set the standard.

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



### Unique features



#### Channeled Cover

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



#### Dripless Water Pan

Extra wide rim keeps food from dropping below onto table.



#### Breakthrough Hinge Design

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



#### Removable Cover

Cover removes completely for easy cleaning.



#### Windguard

Shields fuel from wind and creates a more attractive appearance.

# Buffet and Tabletop Service



Vollrath provides limitless options to enhance any buffet, any season – anywhere!



See our Expanded Barware Collection on pages 9-44 through 9-49, 9-55, and 9-67 through 9-68.



# Buffet and Tabletop Service

The Vollrath Company, LLC

## Somerville™ Buffet Service

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

**NEW**



## Somerville™ Buffet Service



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

- Elegant mirror-finished stainless steel
- Heavy duty and easy to clean
- Durable solid legs and welded construction
- New hinge design works in the closed, 90° degree, and fully-open position using only moderate force to change position – no levers or switches required to operate
- 9 qt rectangular chafers include Super Pan 3® food pan
- Included windguard shields fuel from wind for outdoor use and for more attractive presentations
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page 9-28)



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
4634010	Fully retractable 9 qt rectangular chafer - w/dripless water pan, 3-position dome cover	26¼ x 18¾ x 18¾ (66.7 x 47.9 x 47.6)	1	52647
4635710	Soup urn, 7 qt (6.6 L)	13 x 11 x 23½ (33 x 27.9 x 59.7)	1	52645
4635410	Gravy/sauce urn, 4 qt (4.4 L)	13 x 11 x 19¾ (33 x 27.9 x 50.2)	1	52645
4635310	Coffee urn, 3 gal (11.4 L)	13 x 13½ x 22 (33 x 34 x 56)	1	—
4635510	Coffee urn, 5 gal (18.9 L)	13 x 13½ x 27¾ (33 x 34 x 70)	1	—
4635110	Milk dispenser, 5 qt (4.8 L)	8 x 12¾ x 16¾ (20 x 33 x 42)	1	—
4635810	Juice/cold beverage dispenser, 8 qt (7.6 L)	12¾ x 8 x 22¾ (33 x 20 x 57)	1	—
4635210	Double cereal dispenser, each 4 qt (3.8 L)	12 x 8¾ x 23¾ (31 x 22 x 60)	1	—
4634110	Round drop-in chafer, 6 qt (5.7 L)	21 x 21 x 15¾ (53 x 53 x 40)	1	—

### Somerville™ Accessories

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



## New York, New York® Dripless Buffet Service

- Mirror-finished 18-8 stainless steel for durability and easy cleaning
- Clear coated brass trim to deter discoloration
- Available in round or rectangular New York, New York® styles
- 9 qt rectangular chafers include Super Pan 3® food pan
- 6 qt round chafers include food pan — divided food pan available

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

## New York, New York® Dripless Countertop Chafers

- Durable solid legs and welded construction
- Use standard fuel or Vollrath's Universal Electric Heater (sold separately, see page 9-32)
- **Standard New York, New York® Chafer dome covers only open to the 90°**

46265



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

①For silverplate information, see page 9-37

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

- Channeled cover accumulates condensation in the dome cover and is transferred through the channel in the cover back into the water pan — keeping the water out of the food and off the table
- New hinge design works in the closed, 90°, and fully-open position using only moderate force to change position
- Dripless water pan does not allow food or water to drop below the chafer onto the table and creates a more stylish appearance
- Secures easily to any countertop with two clips and screws (included)
- New design includes a removable cover for easy cleaning
- Drop-In chafers require Vollrath's Universal Electric Heater (46060) (1 per chafer — sold separately)

### Universal Electric Heater Required

Operates without open flame for a safe operation.  
Sold separately. See page 9-28 for more information.



ITEM	SILVERPLATE ITEM ①	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46258	48758②	Rectangular 9 qt w/dripless water pan & dome cover	25½ x 18 x 18½ (64.77 x 45.72 x 47)	1
46268	48768②	Round 6 qt w/dripless water pan & dome cover	19 x 19 x 8¼ (48.26 x 48.26 x 20.96)	1

46258

46268



②For silverplate information, see page 9-37

Note: Refer to [www.vollrathco.com](http://www.vollrathco.com) for replacement part information

## New York, New York® Coffee Service

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



ITEM	SILVERPLATE ITEM <sup>①</sup>	CAPACITY GAL/CUPS/L	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46093	48793 <sup>①</sup>	3/77/11.4	12 <sup>3</sup> / <sub>4</sub> x 13 x 19 <sup>3</sup> / <sub>4</sub> (32.4 x 33.0 x 50.2)	1	52647
46094	48794 <sup>①</sup>	5/128/18.9	15 <sup>1</sup> / <sub>2</sub> x 16 <sup>1</sup> / <sub>2</sub> x 21 <sup>3</sup> / <sub>4</sub> (39.4 x 41.9 x 55.2)	1	52647

<sup>①</sup>For silverplate information, see page 9-37

## New York, New York® Soup and Gravy Chafers

- Hinged cover allows for one-handed refilling



ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT	TOTE BOX
46090	48790 <sup>①</sup>	Soup chafers 7 qt (6.6 L)	12 <sup>3</sup> / <sub>4</sub> x 10 <sup>1</sup> / <sub>4</sub> x 19 <sup>3</sup> / <sub>4</sub> (32.4 x 26.0 x 50.2)	1	52645
46095	48795 <sup>①</sup>	Gravy/sauce chafers 2 <sup>1</sup> / <sub>2</sub> qt (2.4 L)	12 <sup>3</sup> / <sub>4</sub> x 10 <sup>1</sup> / <sub>4</sub> x 15 (32.4 x 26.0 x 38.1)	1	52648

<sup>①</sup>For silverplate information, see page 9-37

## New York, New York® Accessories

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

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

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

ITEM	FOOD PAN	WATER PAN
46258	90022	46259
46268	46862	46269

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

- Stainless steel ice tube<sup>②</sup> features convenient handle for easy sanitary removal
- Keeps beverages cold
- Two gallon (7.6 L) clear polycarbonate beverage container with fill line indicator
- 18-8 stainless steel mirror-finished base, cover and ice tube



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

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

## New York, New York® Punch Bowl

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



ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
46072	48772 <sup>①</sup>	Punch bowl, 5-gal (18.9 L)	17 x 11 <sup>1</sup> / <sub>2</sub> (43.2 x 29.2)	1

<sup>①</sup>For silverplate information, see page 9-37

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

BRASS	CHROME	DESCRIPTION	CASE LOT
46271	46271	Base, mirror-finished stainless steel	1
46830	46830	Replacement polycarbonate container	1
46272	46283	Cover & 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

## Colored Double Wall Insulated Display Bowls



A perfect complement for your tabletop or buffet setting.



See pages 9-35 for more information

## Orion® Buffet Service

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

### Orion® Retractable Chafers

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

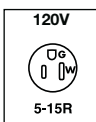


### Electric Chafer (46529)

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



Receptacle



①UL listing applies to electric water pan only

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

### Orion® Lift-Off Chafers

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

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT	TOTE BOX
46518	Full size oblong chafers 9.0 qt (8.6 L) — complete	27 x 14 x 13½ (67.5 x 35 x 33.8)	1	52647
46500	Large oval chafers 6 qt (5.7 L)	21¼ x 17½ x 13¾ (55.2 x 44.5 x 34)	1	52645
46501	Small oval chafers 4 qt (3.8 L)	18½ x 15¼ x 12¹¹⁄₁₆ (47.0 x 38.7 x 32.2)	1	52645
46502	Large round chafers 6 qt (5.7 L)	19 x 19¼ x 13½ (48.3 x 48.9 x 34.3)	1	52646
46503	Small round chafers 4 qt (3.8 L)	15½ x 15½ x 12½ (39.4 x 39.4 x 31.9)	1	52646



46502 shown with Integral dome cover holder for convenient storage

### Orion® Accessories

CHAFFER ITEM	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	COVER HOLDER	TOTE BOX
46518	46519	46331	46864	46531	46431	52647
46500	46504	46332	46864	46532	46432	52645
46501	46505	46333	46864	46533	46433	52645
46502	46506	46334	46864	46534	46434	52646
46503	46507	46335	46864	46535	46435	52646
46520	90022	46082	46864	—	—	52647
46530	46862	46073	46864	—	—	52647
46529	90022	—	—	—	—	52647



## Maximillian Steel™ Chafers

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

### Features:

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



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
49520	Full-size rectangular 9 qt (8.6 L)	23½ x 17 x 12½ (59.69 x 43.18 x 31.75)	1	52645
49529	Half-size rectangular 4.1 qt (3.8 L)	15 <sup>27</sup> / <sub>32</sub> x 11 <sup>5</sup> / <sub>8</sub> x 12 <sup>9</sup> / <sub>16</sub> (40.24 x 29.53 x 31)	1	52645
49521①	Medium round 4.2 qt (4 L)	15 dia x 11½ (38.1 x 38.1 x 29.21)	1	52645
49522①	Large round 6 qt (5.8 L)	18 dia x 13 (45.7 x 33)	1	52645
49523	Marmite - 4.2 qt (4 L)	11 dia x 16 (27.9 dia x 40.6)	1	52645
49524	Marmite - 7.4 qt (7 L)	11 dia x 16 (27.9 dia x 40.6)	1	52645
49525	Coffee urn - 11.6 qt (11 L)	13 x 13½ x 19 (33.02 x 34.29 x 48.26)	1	52645

①Round chafers include round food pan and round water pan



## Panacea™ Chafers

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

### Features:

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



### Optional Divided Food Pan

- 49334 for 4 qt
- 46861 for 6 qt



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
48322	Full-size rectangular 9 qt (8.6 L)	24 x 17 x 13½ (60.96 x 43.18 x 34.29)	1	52645
48329	Half-size rectangular 4.1 qt (3.8 L)	16⅝ x 11⅝ x 12¾ (42.2 x 29.5 x 32.4)	1	52648
48323①	Medium round 4.2 qt (4 L)	15½ x 13½ x 11 (39.5 x 34.5 x 27.9)	1	52645
48324①	Large round 6 qt (5.8 L)	17 x 15 x 12 (43.2 x 38.1 x 30.5)	1	52645
48326	Marmite - 4.2 qt (4 L)	11½ dia x 15½ (29.2 dia x 39.4)	1	52645
48327	Marmite - 7.4 qt (7 L)	11½ dia x 15½ (29.2 dia x 39.4)	1	52645
48328	Coffee urn 11.6 qt (11 L)	13½ x 12 x 19½ (34.29 x 30.48 x 49.53)	1	52645

①Round chafers include round food pan and round water pan

### Accessories for Panacea™ Chafers

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

②Inset

### Accessories for Maximillian Steel™ Chafers

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

②Inset

## Classic Brass Trim Buffet Service

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

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



### Classic Brass Trim Roll Top Chafer (46051)

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



### Classic Brass Trim Coffee Urn (46029)

- Removable faucet for easy cleaning

### Classic Brass Trim Soup Marmite (46075)

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

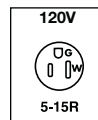


### Classic Brass Trim Electric Chafers (46040, 46045)

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



Receptacle



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
46050 <sup>①</sup>	Full-size chafers — 9.0 qt (8.6 L)	25¼ x 14½ x 15 (64.1 x 36.8 x 38.1)	1	52645
46035 <sup>①</sup>	One-half size chafers — 4.1 qt (3.8 L)	16¾ x 11½ x 14½ (42.5 x 29.2 x 36.8)	1	52645
46030 <sup>①</sup>	Round chafers — 5.8 qt (5.5 L)	18½ x 15¼ x 14¼ (47.0 x 38.7 x 36.2)	1	52645
46051 <sup>①</sup>	Roll top chafers — 9.0 qt (8.6 L) — complete	25¼ x 15½ x 19¾ (64.1 x 36.8 x 50.2)	1	52647
46052	Roll top cover only	21⅞ x 14⅞ x 9⅞ (53.7 x 37.8 x 24.5)	1	52645
46029	Coffee urn — 3/77/11.4 (Gal/Cups/L)	12¾ x 12 x 21¾ (32.4 x 30.5 x 55.2)	1	52648
46075	Marmite — 7¼ qt (6.9 L)	11¾ x 10¼ x 13¼ (29.8 x 26.0 x 33.7)	1	52647
46040	Long side receptacle electric chafers	25¼ x 18¼ x 15 (64.1 x 46.4 x 38.1)	1	52647
46045	Short side receptacle electric chafers	21¼ x 14½ x 15 (69.2 x 36.8 x 38.1)	1	52647

<sup>①</sup>Chafers include food pan, water pan, dome cover and fuel holder(s)

### Classic Brass Trim Accessories

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

## Royal Crest™ Buffet Service

A matching ensemble of ornate style and design.

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



### Royal Crest™ Lift-Off Chafers

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

### Royal Crest™ Coffee Urn

- Removable faucet for easy cleaning

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



### Royal Crest™ Accessories

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

The Vollrath Tray  
Collection – a Perfect  
Complement to Our Chafer Service.



See pages 9-30 to 9-33



## Avenger® Economy Roll-Top Chafer

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



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

## Replacement Parts for Avenger® Chafers

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



Cover Perforations



Windguard

## Dakota™ Chafer

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

- Stacking frame takes up less space when not in use
- Includes Super Pan 3® food pan, water pan, dome cover, frame and fuel holder
- Tubular design frame adds style and structural integrity to frame
- Stainless steel matte-finished embossed legs for strength and style
- Molded high temperature nylon handles on frame for easy transport



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

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	CASE LOT	TOTE BOX
99860	Rectangular 9 qt (8.6 L) — complete	25 <sup>5</sup> / <sub>8</sub> x 14 <sup>5</sup> / <sub>16</sub> x 13 <sup>9</sup> / <sub>16</sub> (65.1 x 36.3 x 34.5)	90022	99745	46864	99873	1	52647
99870	Half size 4.1 qt (3.8 L) — complete	18 <sup>1</sup> / <sub>16</sub> x 12 <sup>1</sup> / <sub>16</sub> x 13 <sup>7</sup> / <sub>32</sub> (45.9 x 30.6 x 33.6)	90222	46858	46864	99869	1	52648
46886	Full size stackable chafer rack	25 <sup>5</sup> / <sub>8</sub> x 14 <sup>5</sup> / <sub>16</sub> x 9¼ (65.1 x 36.3 x 23.5)	—	—	—	—	4	52648

## Accessories for Dakota™ Chafers

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

## Trimline II Chafer

- Sturdy welded frame is stackable for compact storage
- Fuel holders can be removed with water pan in place
- Dome cover with Kool Touch® handle
- 12 standard racks are 21" (53.3 cm) high – stacked
- Holds standard or dripless water pan



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	TOTE BOX
99850	Trimline II Chafer 9.0 qt (8.6 L) — complete	23¼ x 14¼ x 14¼ (59.1 x 36.2 x 36.2)	1	52645
77200	Dome cover	—	1	—
46885	Stackable chafer rack	23 <sup>5</sup> / <sub>8</sub> x 13¼ x 10¼ (60.6 x 33.7 x 26.0)	3	—
46864	Fuel holder	—	1	—



## PanaMax™ Dome Cover

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



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

## Soup Accessory Kit

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



99880

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

## Water Pans

- 300 series stainless steel
- Dripless style (with lip) prevents condensation from dripping onto table
- 19<sup>7</sup>/<sub>32</sub>" x 11<sup>7</sup>/<sub>8</sub>" x 4<sup>5</sup>/<sub>8</sub>" (50 x 30 x 11 cm)



99745

99740



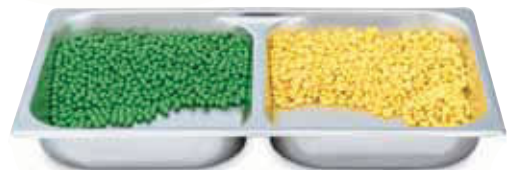
ITEM	DESCRIPTION	OVERALL DIMENSIONS: IN (CM)	CASE LOT
99745	Dripless,	22 <sup>1</sup> / <sub>16</sub> x 14 <sup>3</sup> / <sub>32</sub> x 4 <sup>5</sup> / <sub>8</sub> (56 x 36 x 11)	2
99740	Standard	20 <sup>23</sup> / <sub>32</sub> x 12 <sup>3</sup> / <sub>4</sub> x 4 <sup>5</sup> / <sub>8</sub> (52.5 x 32.5 x 11)	2

## Divided Food Pans

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



46861



46853

ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46861	Round, 2.6 qt (2.5 L) capacity per side	15 <sup>1</sup> / <sub>8</sub> dia x 2 <sup>7</sup> / <sub>16</sub> h. (38.4 dia x 6.2 h.)	1
49334	Round, 1.2 qt (1.2 L) capacity per side	13 <sup>3</sup> / <sub>8</sub> dia. x 2 <sup>1</sup> / <sub>8</sub> h. (34.0 dia. x 5.4 h.)	1
46853	Full-size, 3.4 qt (3.3 L) capacity per side	20 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub> x 2 <sup>1</sup> / <sub>2</sub> (53 x 32.5 x 6.4)	6

## Universal Electric Chafer Heater

- Designed to maintain the proper serving temperature without the need for open flame
- Sized to fit standard fuel cup openings
- Spring-loaded element maintains full contact with the water pan for efficient heat transfer
- Lighted switch glows when heater is turned on (US model)
- Choose from two power settings
  - use low setting for all coffee urns
- 6 foot long grounded cord
- **Only one chafer heater needed per full-size chafer if set on "high" and water level does not exceed 1/3" (0.8 cm)**

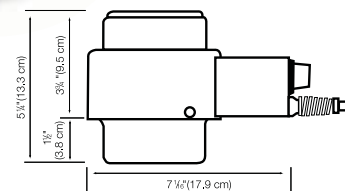
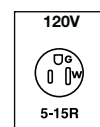


### Domestic Models



ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46060 <sup>2</sup>	Domestic	120	160/275	2.3	NEMA 5-15P	1

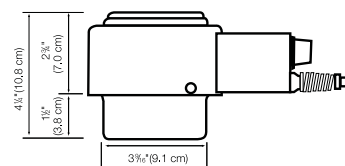
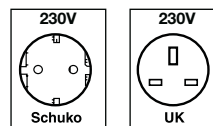
#### Receptacles



### International Models - available for export only



ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46110 <sup>2</sup>	Europe	230	120/230	1.0	SCHUKO	1
46115 <sup>2</sup>	UK	230	120/230	1.0	UK	1



<sup>2</sup>Fits all Vollrath chafers except for 46030, 46328, 46430, 46850

## Stackable Wire Rack



- Stand is stackable for compact storage
- Heavy-duty chrome plated steel rack holds up to 3 fuel holders
- 1/4" (.6mm) wire diameter
- Holds one dripless water pan



ITEM	DESCRIPTION	CASE LOT
46872 <sup>1</sup>	Wire stand only	3

<sup>1</sup>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 <sup>3</sup>	3 5/8 x 2 7/16 (9.1 x 6.2)	2 11/16 (6.8)	12

<sup>3</sup>Cover cannot be ordered separately



## Check out our new stainless steel pans Super Pan V™ Series

See pages 6-5 and 6-6

## Tote 'N Store® Chafer Boxes



- Heavy-duty impact resistant plastic construction with integral handles
- Nestable and stackable
- Permanently affixed hinged lids open and close easily
- Integral holes allow for totes to be padlocked



### Chafer Totes

ITEM	COLOR	FITS ITEM NUMBER	INSIDE TOP DIMENSIONS (L X W X H): IN (CM)	INSIDE BOTTOM DIMENSIONS (L X W): IN (CM)	CASE LOT
52648	Blue	46029, 46075, 46095, 46884, 48329, 48795, 99870	20 <sup>1</sup> / <sub>8</sub> x 11 <sup>3</sup> / <sub>8</sub> x 12 <sup>3</sup> / <sub>8</sub> (51.1 x 28.9 x 31.4)	18 <sup>7</sup> / <sub>8</sub> x 10 <sup>1</sup> / <sub>8</sub> (47.9 x 25.7)	3
52645	Red	46030, 46035, 46050, 46052, 46090, 46120, 46121, 46122, 46123, 46280, 46321, 46322, 46500, 46501, 46847, 46860, 48322, 48323, 48324, 48326, 48327, 48328, 48790, 49322, 49323, 49329, 49520, 49521, 49522, 49523, 49524, 49525, 49529, 99850, 4635710, 4635410	25 <sup>1</sup> / <sub>8</sub> x 15 <sup>1</sup> / <sub>2</sub> x 11 <sup>5</sup> / <sub>8</sub> (63.8 x 39.4 x 29.5)	23 <sup>5</sup> / <sub>8</sub> x 13 <sup>7</sup> / <sub>8</sub> (60.0 x 35.2)	3
52647	Gray	46040, 46045, 46051, 46070, 46075, 46080, 46093, 46094, 46255, 46265, 46350, 46360, 46518, 46520, 46530, 46880, 48780, 48770, 48793, 48794, 99860, 4634010	28 <sup>3</sup> / <sub>4</sub> x 20 <sup>3</sup> / <sub>4</sub> x 18 <sup>3</sup> / <sub>4</sub> (73.0 x 52.7 x 47.6)	26 <sup>5</sup> / <sub>8</sub> x 18 <sup>5</sup> / <sub>8</sub> (67.6 x 47.3)	1
52646①	Gray	46094, 46502, 46503	21 <sup>3</sup> / <sub>4</sub> x 20 <sup>7</sup> / <sub>8</sub> x 13 (55.2 x 53.0 x 33.0)	21 <sup>7</sup> / <sub>16</sub> x 20 <sup>1</sup> / <sub>2</sub> (54.5 x 52.1)	1

①Includes removable lid and foam base

### Buffetware Box



- Ideal for transporting hollow handle buffetware and table service accessories
- Gray

ITEM	INSIDE TOP DIMENSIONS: (L X W X H) IN (CM)	INSIDE BOTTOM DIMENSIONS: (L X W) IN (CM)	CASE LOT
52649	20 <sup>1</sup> / <sub>8</sub> x 14 <sup>1</sup> / <sub>4</sub> x 4 <sup>5</sup> / <sub>8</sub> (51.1 x 36.2 x 11.8)	18 <sup>3</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>4</sub> (47.6 x 33.7)	3





## Stainless Steel Serving Trays

- Heavy-gauge stainless steel – highly resistant to corrosion, pitting, and rusting
- Satin-finished rim and mirror-finished interior creates a visual contrast that accentuates the food product
- Integral handles for safer carrying and comfort
- Contemporary geometric styling fits a variety of decors
- Dishwasher safe
- Oval trays have integral handles and triangular trays have raised flange for safer carrying & comfort



Rectangular Trays



Round Trays



Square Trays



Oval Trays

ITEM	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82093	Small rectangular	12 x 9 (30.5 x 22.9)	3
82094	Medium rectangular	18 x 10 (45.7 x 25.4)	3
82095	Large rectangular	21 x 12 (53.3 x 30.5)	3
82090	Small square	11 <sup>3</sup> / <sub>4</sub> x 11 <sup>3</sup> / <sub>4</sub> (29.8 x 29.8)	3
82091	Medium square	15 <sup>3</sup> / <sub>4</sub> x 15 <sup>3</sup> / <sub>4</sub> (40 x 40)	3
82092	Large square	18 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> (47 x 47)	3
82096	Small round	12 (30.5) dia	3
82097	Medium round	14 (35.5) dia	3
82098	Large round	16 (40.6) dia	3
82060	Small oval w/integral handles	14 <sup>3</sup> / <sub>4</sub> x 10 <sup>7</sup> / <sub>8</sub> (37.5 x 27.6)	3
82061	Medium oval w/integral handles	17 <sup>5</sup> / <sub>8</sub> x 13 (44.8 x 33.0)	3
82062	Large oval w/integral handles	21 <sup>1</sup> / <sub>8</sub> x 15 <sup>1</sup> / <sub>2</sub> (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

From the elegant fluted design, to the high quality workmanship you expect from Vollrath, you will be amazed how Esquire trays enhance any buffet presentation.



ITEM	DESCRIPTION	DIMENSIONS (L X W OR DIA) IN (CM)	CASE LOT
82166	Rectangular fluted tray	18 <sup>1</sup> / <sub>4</sub> x 12 <sup>1</sup> / <sub>2</sub> (46.4 x 31.8)	3
82167	Rectangular fluted tray	21 x 14 <sup>1</sup> / <sub>4</sub> (53.3 x 36.2)	3
82168	Round fluted tray	12 (30.5) dia	6
82169	Round fluted tray	14 (35.6) dia	3
82170	Round fluted tray	16 (40.6) dia	3
82171	Oval fluted tray	14 <sup>3</sup> / <sub>4</sub> x 10 <sup>7</sup> / <sub>8</sub> (37.5 x 27.6)	3
82172	Oval fluted tray	17 <sup>5</sup> / <sub>8</sub> x 13 (44.8 x 33.0)	3
82173	Oval fluted tray	21 <sup>1</sup> / <sub>8</sub> x 15 <sup>1</sup> / <sub>2</sub> (53.6 x 39.4)	3



Esquire™ Fluted Tray Detail



## Odyssey™ Serving Trays

These value priced trays complement casual or formal banquet applications and are ideal for catered events. Various styles to meet your serving needs.

- Tough chrome plating provides long life
- Mirror-finish
- Surface safe for direct food contact
- Premium product at an economy price
- Handwash only<sup>①</sup>



<sup>①</sup>Not dishwasher safe. Recommend cleaning with sponge, mild detergent, and warm water

## Gold Trim Trays

- 24K gold trim

ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
47260	Rectangular tray	18 <sup>1</sup> / <sub>4</sub> x 12 <sup>13</sup> / <sub>64</sub> (46.3 x 31.3)	6
47266	Rectangular tray	19 <sup>1</sup> / <sub>2</sub> x 14 (50 x 35.5)	6
47265	Oval tray	18 <sup>1</sup> / <sub>8</sub> x 13 (46 x 33)	12

## 8-Sided Trays

ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
47261	8-sided tray	17 <sup>1</sup> / <sub>8</sub> x 10 (43.5 x 25.5)	6
47263	8-sided tray	20 x 13 <sup>3</sup> / <sub>4</sub> (50.5 x 34.5)	6

## Classic Round Tray

ITEM	DESCRIPTION	DIMENSIONS (DIA) IN (CM)	CASE LOT
47262	Round tray	14 (35.7)	6

## Victorian Rectangular Tray

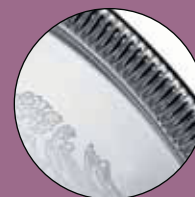
ITEM	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
47267	Rectangular tray	21 <sup>3</sup> / <sub>4</sub> x 15 (55.3 x 38)	6

## Elegant Reflections™ Serving Trays

Add serving convenience and a touch of class to your buffet table with these Elegant Reflections™ serving trays.

- Mirror-finished heavy-duty 18-8 stainless steel
- Scalloped gadroon edge
- Center embossing enhances style and minimizes noticeable wear

- Food-safe surface is easy to clean and maintain
- Dishwasher safe



### Round Serving Trays



ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIAMETER IN (CM)	CASE LOT
82100	82366 <sup>①</sup>	Round tray	12 <sup>3</sup> / <sub>8</sub> (31.4)	1
82101	82367 <sup>①</sup>	Round tray	15 <sup>1</sup> / <sub>4</sub> (38.7)	1
82102	82368 <sup>①</sup>	Round tray	18 <sup>5</sup> / <sub>8</sub> (47.3)	1

<sup>①</sup>For silverplate information, see page 9-37

### Oval Serving Trays



ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
82111	82370 <sup>①</sup>	Oval tray	21 <sup>3</sup> / <sub>4</sub> x 16 (55.2 x 40.6)	1

<sup>①</sup>For silverplate information, see page 9-37

### Oblong Serving Trays



Trays without handles are NSF Certified

ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
82122	82372 <sup>①</sup>	With handles <sup>②</sup>	17 <sup>7</sup> / <sub>8</sub> x 13 <sup>7</sup> / <sub>8</sub> (45.4 x 35.2)	1
82123	82373 <sup>①</sup>	With handles <sup>②</sup>	23 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> (59.7 x 47)	1
82120 <sup>③</sup>	82380 <sup>①</sup>	Without handles	17 <sup>7</sup> / <sub>8</sub> x 13 <sup>7</sup> / <sub>8</sub> (45.4 x 35.2)	1
82121 <sup>③</sup>	82371 <sup>①</sup>	Without handles	23 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> (59.7 x 47)	1

<sup>①</sup>For silverplate information, see page 9-37

<sup>②</sup>Does not include handle dimensions <sup>③</sup>NSF Certified

### Round Gallery Trays



Complement your serving trays with buffet stands! (Page 9-43)

ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS (L X W) IN (CM)	CASE LOT
82131	82375 <sup>①</sup>	Round tray	15 <sup>1</sup> / <sub>4</sub> x 1 <sup>1</sup> / <sub>2</sub> (38.7 x 3.8)	1

<sup>①</sup>For silverplate information, see page 9-37

## Oval Platters

- Mirror-finished 18-8 stainless steel
- Surface safe for direct food contact
- Sanitary open bead design



ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47232	12 x 7 <sup>1</sup> / <sub>8</sub> x 7 <sup>7</sup> / <sub>8</sub> (30.5 x 20.0 x 2.2)	6
47234	13 <sup>3</sup> / <sub>4</sub> x 9 <sup>1</sup> / <sub>8</sub> x 7 <sup>7</sup> / <sub>8</sub> (34.9 x 23.2 x 2.2)	6
47236	15 <sup>3</sup> / <sub>4</sub> x 10 <sup>3</sup> / <sub>8</sub> x 1 (40.0 x 26.4 x 2.5)	6
47238	18 x 12 x 1 (45.7 x 30.5 x 2.5)	6
47242	21 <sup>1</sup> / <sub>2</sub> x 13 <sup>1</sup> / <sub>2</sub> x 7 <sup>7</sup> / <sub>8</sub> (54.6 x 34.3 x 2.2)	6

## Round Trays

- Mirror-finished 18-8 stainless steel
- Special on the buffet line or at tableside



ITEM	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47212	12 x 3 <sup>3</sup> / <sub>4</sub> (30.5 x 1.9)	12
47214	13 <sup>7</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>4</sub> (35.2 x 1.9)	12
47216	15 <sup>7</sup> / <sub>8</sub> x 7 <sup>7</sup> / <sub>8</sub> (40.3 x 2.2)	12

## Stainless Steel Plates

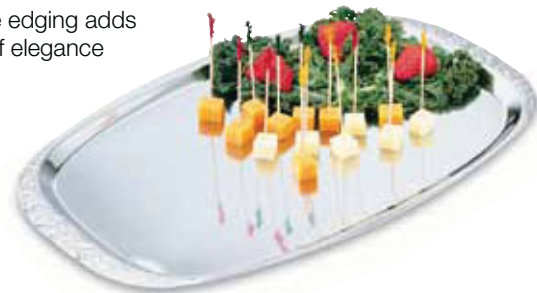
- Satin pewter-look 18-8 stainless steel
- Perfect way to present appetizers and desserts



ITEM	DIMENSIONS (DIA) IN (CM)	CASE LOT
47656	6 (15.2)	12

## Cater Trays

- Mirror-finished 18-8 stainless steel
- Delicate edging adds touch of elegance



ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47251	19 x 12 <sup>3</sup> / <sub>8</sub> x 1 <sup>1</sup> / <sub>2</sub> (48.3 x 31.4 x 1.3)	6

## Oblong Serving and Display Trays

- Satin-finished stainless steel — heavy-duty construction
- Smooth rounded corners and seamless construction



ITEM	DIMENSIONS (L X W X H) IN (CM)	GAUGE	CASE LOT
80130	13 <sup>5</sup> / <sub>8</sub> x 9 <sup>3</sup> / <sub>4</sub> x 5 <sup>5</sup> / <sub>8</sub> (34.6 x 24.8 x 1.6)	22	6
80150	15 <sup>1</sup> / <sub>8</sub> x 10 <sup>1</sup> / <sub>2</sub> x 5 <sup>5</sup> / <sub>8</sub> (38.4 x 26.7 x 1.6)	22	6
80170	17 <sup>1</sup> / <sub>8</sub> x 11 <sup>5</sup> / <sub>8</sub> x 5 <sup>5</sup> / <sub>8</sub> (43.5 x 29.5 x 1.6)	22	6
80190	19 x 12 <sup>1</sup> / <sub>2</sub> x 5 <sup>5</sup> / <sub>8</sub> (48.3 x 31.8 x 1.6)	22	6

## Silverplate Your Buffet and Table Service

Vollrath offers silverplating as an optional finish on many popular pieces of buffetware and table service. Refer to specific product pages for item numbers:

- Chafers
- Coffee Service
- Water Pitchers
- Creamers
- Gravy and Sauce Boats
- Wine Service

- Normal order procedure is **35 day lead time**
- Minimum order quantity is one — ideal for ordering samples or small quantities
- 3 micron, 99.9% pure Silverplate — process of Nickel Strike, Silver Strike
- Silverplate provides extremely durable plating with average life of 5 to 10 years
- Easy maintenance against tarnishing
- **All sales on silverplated items are final — cannot be cancelled or returned**
- Items can be re-plated by Vollrath on a special order basis





## Double Wall Platters

- Double wall construction helps keep hot foods hot and cold foods cold and will not condensate
- Variety of shapes and sizes available to perfectly complement your buffet line up
- Polished stainless steel construction
- Beautiful styling brings your serving line to life

**NEW**



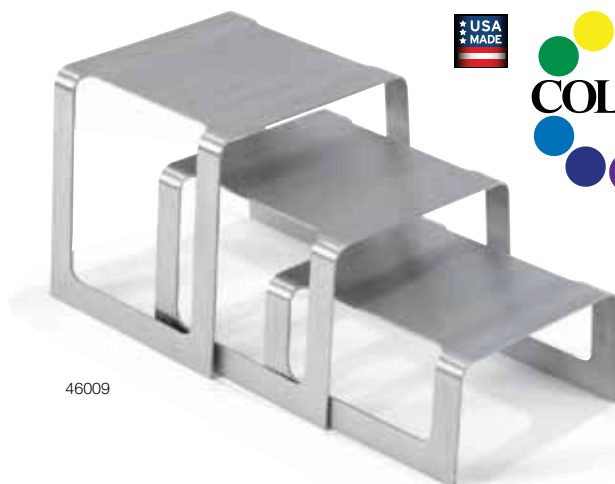
ITEM	DESCRIPTION	DIMENSIONS (L X W OR DIA) IN (CM)	CASE LOT
46221	Double wall curved platter	7½ x 7½ (19 x 19)	1
46222	Double wall curved platter	12 x 7 (30.5 x 17.8)	1
46223	Double wall curved platter	15 x 8¼ (38.1 x 21)	1
46224	Double wall large round platter	14 (35.6) dia	1

## Square Bent Buffet Riser Sets

- Set of 3 risers to add height and interest to any buffet set up
- For use on table tops or under tablecloths
- Available in Brushed Stainless Steel, Black Black, Dazzle Red, or Pearl White
- Heavy-duty stainless steel construction
- Each set includes:
  - (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)

**NEW**

USA MADE



ITEM	DESCRIPTION	CASE LOT
46009	Set of 3 square bent risers - Brushed Stainless Steel	1
4600915	Set of 3 square bent risers - Dazzle Red	1
4600960	Set of 3 square bent risers - Black Black	1
4600950	Set of 3 square bent risers - Pearl White	1

### Hourglass Buffet Risers

— see page 9-43





## Colored Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Durable color finishes enhance buffet presentation
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Satin-finished interior hides scratches and wear



SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)

See bowl coating toughness video online.



Colored Round Double Wall Bowls



Colored Square Double Wall Bowls



- |                      |                     |                 |                  |
|----------------------|---------------------|-----------------|------------------|
| Green Apple - 35     | Brazilian Blue - 40 | Tangelo - 10    | Cobalt Blue - 25 |
| Nugget Yellow - 45   | Pearl White - 50    | Dazzle Red - 15 | Lemon Lime - 30  |
| Fire Engine Red - 55 | Black Black - 60    | Cabernet - 20   |                  |



Square bowl group shown in Cobalt Blue



Round bowl group shown in Fire Engine Red

### Colored Square Double Wall Bowls



Add suffix to base item number to indicate color selection

**Metallic Colors:** Tangelo (10), Dazzle Red (15), Cabernet (20), Cobalt Blue (25), Lemon Lime (30)

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

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47619XX	.75 (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47632XX	1.8 (1.7)	7¼ x 7¼ x 3⅞ (18.4 x 18.4 x 8.7)	12
47634XX	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47635XX	5.2 (4.9)	10⅞ x 10⅞ x 5½ (25.8 x 25.8 x 13)	4
47637XX	8.2 (7.9)	11⅞ x 11⅞ x 5⅝ (29.9 x 29.9 x 15)	3

### Colored Round Double Wall Bowls



Add suffix to base item number to indicate color selection

**Metallic Colors:** Tangelo (10), Dazzle Red (15), Cabernet (20), Cobalt Blue (25), Lemon Lime (30)

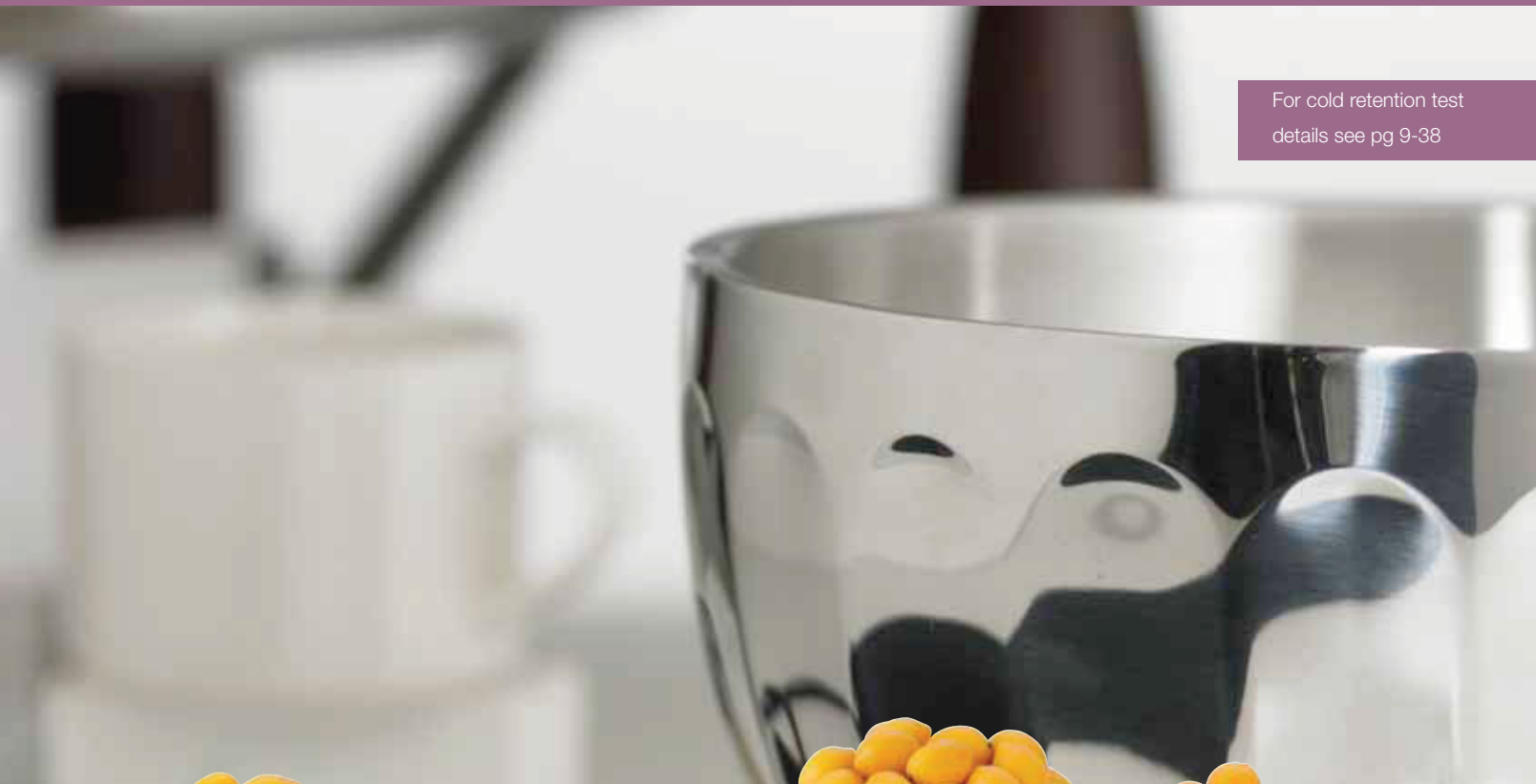
**Classic Colors:** Green Apple (35), Brazilian Blue (40), Nugget Yellow (45), Pearl White (50), Fire Engine Red (55), Black Black (60)

ITEM	CAPACITY QT (L)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
46587XX	.75 (.7)	5⅞ x 3 (14.4 x 7.6)	6
46590XX	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46591XX	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46592XX	6.9 (6.6)	11⅞ x 6½ (30 x 16.5)	3
46569XX	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

## Fluted Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Mirror-finished exterior for an upscale look
- Satin-finished interior hides scratches and wear

For cold retention test details see pg 9-38



**NEW**

NSF

**NEW**

### Fluted Square Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47680	.75 (.71)	5½ x 5½ x 2¼ (13.9 x 13.9 x 7)	6
47681	1.8 (1.7)	7¼ x 7¼ x 3⅞ (18.4 x 18.4 x 8.7)	6
47682	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47683	5.2 (4.9)	10⅜ x 10⅜ x 5⅝ (25.8 x 25.8 x 13)	2
47684	8.2 (7.9)	11⅜ x 11⅜ x 5⅝ (29.9 x 29.9 x 15)	2

### Fluted Round Bowls

ITEM	CAPACITY QT (L)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47685	.75 (.7)	5⅞ x 3 (14.4 x 7.6)	6
47686	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
47687	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
47688	6.9 (6.6)	11⅜ x 6½ (30 x 16.5)	2
47689	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

## Double Wall Insulated Serving Bowls

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat

- Requires no preheating or chilling
- Heavy-gauge stainless steel will not affect taste or color of food
- Mirror-finished exterior for an upscale look
- Satin-finished interior hides scratches and wear

### Square Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47659	.75 qt (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47672	1.8 (1.7)	7¼ x 7¼ x 3⅞ (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)	10⅜ x 10⅜ x 5⅞ (25.8 x 25.8 x 13)	4
47677	8.4 (7.9)	11⅜ x 11⅜ x 5⅞ (29.9 x 29.9 x 15)	3

### Beehive Square Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47619	.75 qt (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47632	1.8 (1.7)	7⅝ x 7⅝ 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)	11⅜ x 11⅜ x 5⅞ (29.9 x 29.9 x 15)	3

### Satin-Finished Bowls with Contrasting Mirror-Finished Rings



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46665	.75 (.7)	5⅞ x 3 (14.4 x 7.6)	6
46666	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46667①	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46668①	6.9 (6.6)	11⅜ x 6½ (30 x 16.5)	3
46669	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

①See below for false bottom information

### Round Beehive Bowls



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46587	.75 (.7)	5⅞ x 3 (14.4 x 7.6)	6
46590	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46591①	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46592①	6.9 (6.6)	11⅜ x 6½ (30 x 16.5)	3
46569	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

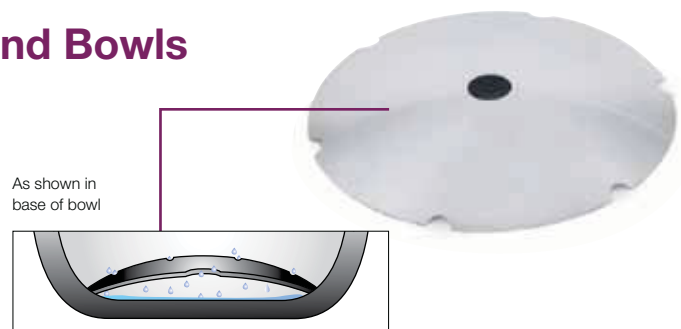
①See below for false bottom information

### False Bottoms for Double Wall Round Bowls

- Dome design drains liquid away from food product
- Finger hole for easy removal
- Satin-finished stainless steel



ITEM	DESCRIPTION	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46614	For 46591 & 46667 Bowls	6 x ⅝ (15.2 x 1.6)	6
46615	For 46592 & 46668 Bowls	6¾ x 1⅜ (17.2 x 2.1)	6



## Double Wall Insulated Serving Bowls

### Angled Bowls



47652



ITEM	CAPACITY QT (L)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47650	1 (.95)	7 <sup>3</sup> / <sub>8</sub> (18.8)	5 <sup>1</sup> / <sub>2</sub> (13.9)	6
47651	1.9 (1.8)	9 <sup>1</sup> / <sub>2</sub> (24)	6 <sup>13</sup> / <sub>16</sub> (17.3)	6
47652	3.7 (3.5)	11 <sup>13</sup> / <sub>16</sub> (30)	5 <sup>7</sup> / <sub>8</sub> (15)	2
47658	5 (4.7)	13 <sup>3</sup> / <sub>4</sub> (35)	9 <sup>3</sup> / <sub>8</sub> (23.8)	2

### Angled Beehive Bowls

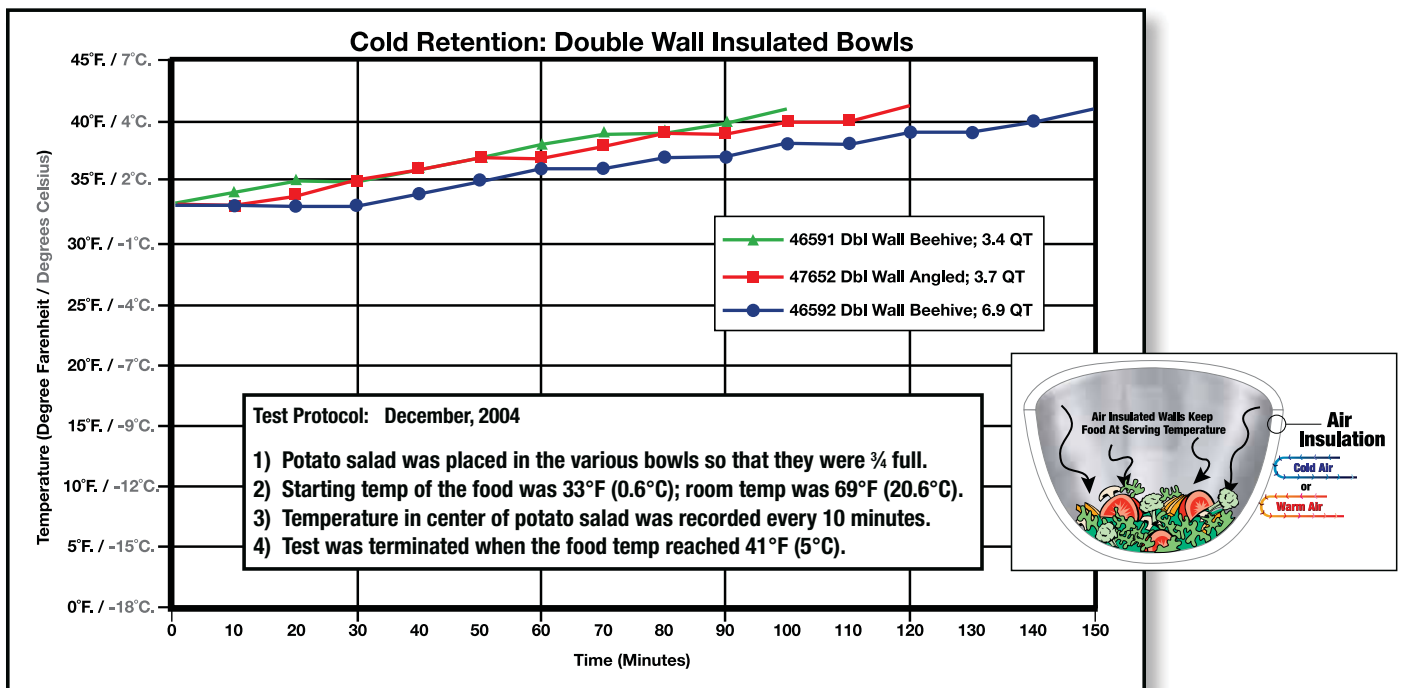


■ Angled design creates elegant presentation that features the food product and provides easy access



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46584	1 (.95)	7 <sup>3</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>2</sub> (18.8 x 13.9)	6
46585	1.9 (1.8)	9 <sup>7</sup> / <sub>16</sub> x 6 <sup>13</sup> / <sub>16</sub> (24 x 17.3)	6
46586	3.7 (3.5)	11 <sup>13</sup> / <sub>16</sub> x 8 <sup>1</sup> / <sub>4</sub> (30 x 20.9)	2
46582	5 (4.7)	13 <sup>3</sup> / <sub>4</sub> x 9 <sup>3</sup> / <sub>8</sub> (35 x 23.8)	2

## Does Double Wall Insulation work? See for yourself! Keep Hot Foods Hot and Cold Foods Cold!





# Double Wall Insulated Serving Bowls

## Conical Bowls

- Mirror-finished exterior and top edge



46581/ 46575



46581 shown with 46575

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46575	.62 (.59)	6 <sup>5</sup> / <sub>16</sub> x 2 <sup>3</sup> / <sub>4</sub> (16 x 6.9)	1
46576	1.4 (1.3)	7 <sup>3</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>2</sub> (20 x 8.8)	1
46577	2.5 (2.4)	9 <sup>13</sup> / <sub>32</sub> x 4 <sup>1</sup> / <sub>4</sub> (24 x 10.8)	1
46578	2.8 (2.6)	11 x 3 <sup>7</sup> / <sub>8</sub> (28 x 9.8)	1
46579	6.4 (6.1)	11 x 7 <sup>3</sup> / <sub>4</sub> (28 x 19.7)	1
46581	1.7 (1.6)	13 x 2 (33 x 5.1)	1

## Rectangular Bowls

- Plain-sided mirror-finished exterior with scalloped top rim
- Sized to match capacity of standard 5 and 10 lb deli crocks



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47665	2 (1.9)	10 <sup>3</sup> / <sub>8</sub> x 6 <sup>3</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>4</sub> (26.2 x 17.1 x 8.3)	6
47666	4.3 (4.0)	13 x 10 <sup>5</sup> / <sub>16</sub> x 3 <sup>1</sup> / <sub>4</sub> (33 x 26.2 x 8.3)	4

## Trumpet Bowl

- Mirror-finished exterior and inside rim



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
47664	3.4 (3.2)	9 <sup>5</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>2</sub> (24.5 x 14)	4

## Triangular Bowls



ITEM	CAPACITY QT (L)	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
47667	2 (1.9)	13 <sup>3</sup> / <sub>16</sub> x 8 <sup>1</sup> / <sub>4</sub> x 2 <sup>11</sup> / <sub>16</sub> (33.5 x 21 x 6.8)	6
47668	2.8 (2.6)	15 <sup>3</sup> / <sub>4</sub> x 9 <sup>1</sup> / <sub>2</sub> x 2 <sup>1</sup> / <sub>2</sub> (40 x 24.1 x 6.4)	4
47669	4.3 (4.0)	20 <sup>1</sup> / <sub>8</sub> x 11 <sup>11</sup> / <sub>16</sub> x 2 <sup>1</sup> / <sub>2</sub> (51.5 x 29.6 x 6.4)	4

Add height and interest to any buffet set-up

## Hourglass Buffet Risers

See pages 9-43



## Windway® Hollow Handle Buffetware

- One-piece, mirror-finished 18-8 stainless steel
- Thick handles with finger grips fit the hand comfortably
- Gold-plated swirl accent

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
A. 46653	Oval ladle 6 oz (177.4 ml)	15¼ (38.7)	12
B. 46641	Ladle 4 oz (118.3 ml)	12⅝ (32)	12
C. 46642	Perforated turner	14⅝ (37.1)	12
D. 46647	Solid serving spoon	12¼ (31.2)	12
E. 46646	Notched serving spoon	12¼ (31.2)	12
F. 46650	Slotted serving spoon	12¼ (31.2)	12
G. 46645	Buffet tong	11⅞ (30.2)	6
H. 46640	Ladle with spout 2 oz (59.1 ml)	12⅝ (32)	12
I. 46643	Pie server	11¾ (29.9)	12
J. 46644	Pastry server	11½ (29.2)	12
K. 46651	Slicing knife	13¾ (34.9)	12
L. 46652	Carving knife	12⅞ (31.9)	12
M. 46648	Pot fork 2-tine	11½ (29.2)	12
N. 46649	Cold meat fork 4-tine	10⅞ (26.4)	12



### Spoon Rest

- Mirror-finished stainless steel
- See Page 9-51



## Enhance your buffet presentation with Hollow Handle Utensils.

Somerville Buffet Service,  
Page 9-18

Orion Buffet Service,  
Pages 9-24 and 9-25

### Hollow Handle Buffetware

- One-piece, mirror-finished stainless steel
- Comfortable handles with finger grips
- Well-balanced design



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46905	Ladle with spout 1 oz (29.6 ml)	11⅞ (29.4)	12
46907	Ladle with spout 2 oz (59.1 ml)	12⅞ (31.9)	12
46909	Ladle 4 oz (118.3 ml)	12⅞ (31.9)	12
46930	Perforated turner	14⅝ (36.0)	12
46935	Pie server	11⅞ (28.4)	12
46936	Pastry server	11 (27.9)	12
46937	Cheese plane	11 (27.9)	12
46952	Solid serving spoon	11⅝ (29.5)	12

ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46960	Slotted serving spoon	12 (30.5)	12
46950	Notched serving spoon	11⅞ (29.5)	12
46956	Cold meat fork 4-tine	10⅞ (26.4)	12
46955	Pot fork 2-tine	11⅞ (28.4)	12
48145	Slicing knife with 9" (22.9 cm) blade	13¾ (34.9)	12
48146	Carving knife with 8" (20.3 cm) blade	12¾ (32.4)	12

## Kool Touch® Buffetware

- Attractive black Kool Touch® coating insulates to provide a cool grip
- Heat resistant to 180°F (82.2°C)
- 18-8 stainless steel with hollow handles



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46916	Ladle 4 oz (118.3 ml)	12 <sup>9</sup> / <sub>16</sub> (31.9)	12
46918	Pot fork 2-tine	11 <sup>3</sup> / <sub>16</sub> (28.4)	12
46919	Slotted serving spoon	12 (30.5)	12
46917	Solid serving spoon	11 <sup>5</sup> / <sub>8</sub> (29.5)	12
46920	Notched serving spoon	11 <sup>5</sup> / <sub>8</sub> (29.5)	12

## Stainless Steel Buffet Serving Tongs

- One-piece, mirror-finished stainless steel
- Stylishly designed for durability and function



ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46929	48429 <sup>①</sup>	Pastry tongs	8 (20)	24
46928	48428 <sup>①</sup>	Bread tongs	9 <sup>1</sup> / <sub>4</sub> (23.5)	12
46927	48427 <sup>①</sup>	Scalloped serving tongs	10 (25)	12
46926	48426 <sup>①</sup>	Serving tongs	8 <sup>1</sup> / <sub>4</sub> (21)	12
46925 <sup>②</sup>	48425 <sup>①②</sup>	Scissors salad tongs	10 (25)	12
46988	—	Spaghetti tongs	9 (22.9)	12
46989	—	Spaghetti tongs	11 <sup>1</sup> / <sub>2</sub> (29.2)	12
46938	—	Buffet tongs	12 (30.5)	6
46645	—	Buffet tongs <sup>③</sup>	11 <sup>7</sup> / <sub>8</sub> (30.2)	6

<sup>①</sup>For silverplate information, see page 9-37    <sup>②</sup>Two piece construction    <sup>③</sup>See page 9-39



## Stainless Steel Serving Utensils

- Elegant embossed pattern



ITEM	DESCRIPTION	OVERALL LENGTH IN (CM)	CASE LOT
46942	Ladle 2 oz (59.1 ml)	9 (22.9)	12
46944	Ladle 4 oz (118.3 ml)	12 (30.5)	12
46954	Fork	13 (33)	12
46951	Spoon	11 <sup>1</sup> / <sub>2</sub> (29.2)	12
46953	Spoon	13 (33)	12

## Stainless Steel Serving Ladles



ITEM	CAPACITY OZ (ML)	OVERALL LENGTH IN (CM)	CASE LOT
46940	1/2 (14.8)	6 (15.2)	12
46941	1 (29.6)	6 <sup>5</sup> / <sub>8</sub> (16.8)	12
47892	6 (177.4)	12 (30.5)	24

## Mobile Breath Guards



Ideal for Single or Double Sided Buffets!

- Adjustable height 14 1/4" to 25 1/4" (36.20cm x 64.14cm) and angle works with most counter-top serving pieces, chafers, and warmers
- Rugged steel base with powder coating
- Curved acrylic glass which is durable and contemporary
- 3 standard sizes 3' - 4' - 5' (91.44cm - 121.92cm -152.4cm) sized for standard banquet tables, works as single or back to back
- Shipped knocked-down — easy to assemble

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
MB98719	<b>NEW</b> Chrome/Black	24 (61)	1
MB98720	Chrome/Black	36 (91)	1
MB98721	Chrome/Black	48 (122)	1
MB98722	Chrome/Black	60 (152)	1

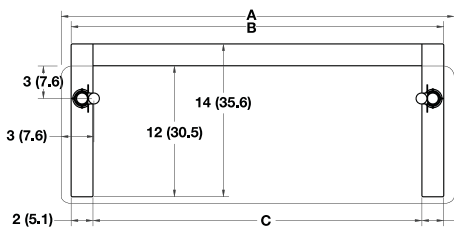
### Replacement Parts

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
98703	Upright (1)	—	1
98704	Table mount collars (2)	—	1
9870524	Base frame	24 (61)	1
9870536	Base frame	36 (91.4)	1
9870548	Base frame	48 (121.9)	1
9870560	Base frame	60 (152.4)	1
9870624	Acrylic panel	24 (61)	1
9870636	Acrylic panel	36 (91.4)	1
9870648	Acrylic panel	48 (121.9)	1
9870660	Acrylic panel	60 (152.4)	1
98709	Acrylic knob and washer (1)	—	1

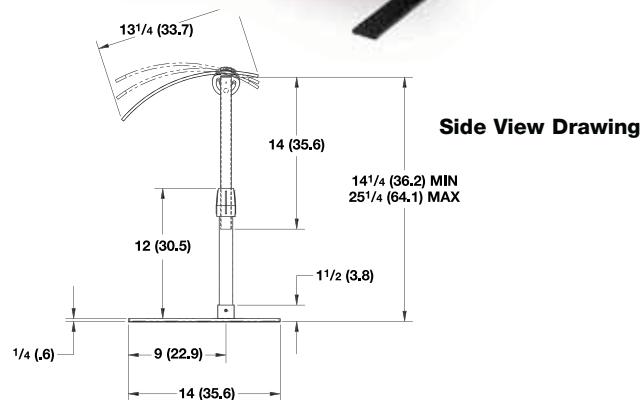


Back to back arrangement

### Dimensions - Shown in inches (cm)



Top View Drawing



Side View Drawing

MODEL	A	B	C
MB98719	24 (61)	22 1/2 (56.2)	18 1/2 (46)
MB98720	36 (91.4)	34 1/2 (86.7)	30 1/2 (76.5)
MB98721	48 (121.9)	46 1/2 (117.2)	46 1/2 (117.2)
MB98722	60 (152.4)	58 1/2 (147.6)	54 1/2 (137.5)

## Ideal For Use With These Vollrath Food Serving Products



Cayenne® Heated Shelves



Cayenne® Food Warmers & Rethernalizers



Double Wall Insulated Serving Bowls



## Elevation Stands

- Durable heavy duty wire stand with black semi-gloss finish
- Added height makes buffet visually appealing while providing vertical serving space
- Various adaptor plates allow you to use different sizes and shaped bowls
- Utilize bowl covers to add more versatility to your buffet
- Each ring has 9" (22.9cm) inside diameter
- Customize and achieve the specific look you want for a variety of menu presentations
- Locator tab properly positions adaptor plate for secure fit
- **Lifetime warranty on stand welds**



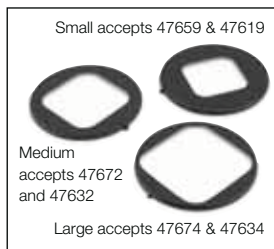
Shown with Double Wall Bowls - sold separately



Medium accepts 46665 and 46590

Small accepts 46665 and 46587

Round Adaptor Plates



Small accepts 47659 & 47619

Medium accepts 47672 and 47632

Large accepts 47674 & 47634

Square Adaptor Plates



Round trays/bowl covers available - order separately - see page 9-46

### Induction Chafer Stand

See page 9-13 and 9-14



ITEM	DESCRIPTION	RING HEIGHTS IN (CM)	ACCEPTS BOWLS	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46540	Staggered style elevation stand only	5½ (13.97), 7¾ (18.73), 9½ (24.13)	46667, 46591	20¾ x 22¾ x 81¼ (52.7 x 56.8 x 22.1)	1
46541	Ladder style elevation stand only	3 (7.62), 8¾ (21.9), 13¾ (35.2)	46667, 46591	25½ x 9½ x 13¾ (64.77 x 24.13 x 35.24)	1
46542	ABS Adaptor plate - round - Medium		46666, 46590	7 (17.78) inside diameter	1
46543	ABS Adaptor plate - round - Small		46665, 46587	5½ (13.97) inside diameter	1
46545	ABS Adaptor plate - square - Large		47674, 47634	7¾ (18.73) square cutout	1
46546	ABS Adaptor plate - square - Medium		47672, 47632	6¼ (15.88) square cutout	1
46547	ABS Adaptor plate - square - Small		47659, 47619	5¼ (12.86) square cutout	1

## Hourglass Buffet Risers

- Add height and interest to any buffet set-up
- Heavy-duty stainless steel
- High polish finish
- Multiple heights available to create an attractive serving display
- Dishwasher safe
- Beautiful laser cut design to complement your buffet

NEW



46015



46017



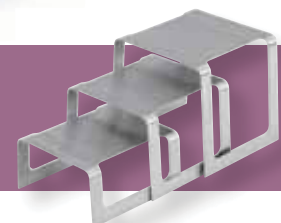
46018

Shown with Double Wall Bowls - sold separately

ITEM	DESCRIPTION	HEIGHT IN (CM)	CASE LOT
46015	5" Buffet riser	5 (12.7)	1
46017	7" Buffet riser	7 (17.8)	1
46018	9" Buffet riser	9 (22.9)	1

## Square Bent Buffet Riser Sets

See page 9-34



## Multi-Purpose Bowls

- Stainless steel
- Mirror-finished outside and top rim
- Satin-finished interior for longer life
- Ideal for punch, salads, fresh fruit or pasta



82144

ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
82144	11 (10.6)	15 <sup>19</sup> / <sub>32</sub> x 8 <sup>1</sup> / <sub>2</sub> (39.6 x 21.6)	1
82146	17.5 (16.5)	18 x 9 <sup>13</sup> / <sub>16</sub> (45.7 x 25)	1

## Round Serving Bowls with Handles

- Heavy-gauge mirror-finished stainless steel
- Permanently welded stainless steel handles
- Ideal for use with sauces, salads, main dishes, bread or fruit
- Great on a tabletop or buffet



ITEM	CAPACITY QT (L)	TOP DIAMETER X HEIGHT IN (CM)	CASE LOT
46625	1 (.95)	6 <sup>1</sup> / <sub>8</sub> x 2 <sup>3</sup> / <sub>4</sub> (15.6 x 7)	1
46626	2 (1.89)	7 <sup>7</sup> / <sub>8</sub> x 3 <sup>1</sup> / <sub>2</sub> (20 x 8.9)	1
46627	3.5 (3.31)	9 <sup>7</sup> / <sub>16</sub> x 4 <sup>3</sup> / <sub>8</sub> (24 x 11.1)	1

## Oval Bowl

- Mirror-finished stainless steel basket is ideal for breads, rolls, and fruit



ITEM	DESCRIPTION CAPACITY	OVERALL DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46624	Oval Bowl 1.7 qt (1.6 ml)	10 <sup>11</sup> / <sub>16</sub> x 7 x 2 <sup>5</sup> / <sub>16</sub> (27.1 x 17.8 x 5.9)	1

## Condiment Servers

- Stainless steel — resistant to corrosion, pitting and rusting
- Mirror-finished handle and inside of bowls offer upscale look
- Satin-finished bottom and outside of bowls
- Ideal for nuts, mints, chocolate and candy — for bars and tables
- Large enough to hold the right amount of product, but small enough to keep the product fresh
- Stainless steel hollow rod handle provides easy surface to grab and transport servers



ITEM	DESCRIPTION	SINGLE BOWL CAPACITY: OZ (L)	OVERALL HEIGHT: IN (CM)	BOWL DIAMETER IN (CM)	CASE LOT
46636	3 bowl	4 (.12)	3 <sup>1</sup> / <sub>4</sub> (8.3)	3 <sup>7</sup> / <sub>8</sub> (9.8)	1

## Wine Buckets

- Classic design and timeless styling
- Heavy-duty mirror-finished stainless steel outside
- Satin-finished inside for longer life
- Stylish handles for easy transport

ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	FITS STAND ITEM	CASE LOT
47630	48330 <sup>①</sup>	Bucket w/handles	8 <sup>1</sup> / <sub>4</sub> x 8 (21 x 20.3)	47611	1
47625	48325 <sup>①</sup>	Double bucket w/handles	9 <sup>7</sup> / <sub>8</sub> x 9 <sup>1</sup> / <sub>8</sub> (25.1 x 23.2)	47621	1
47620 <sup>②</sup>	48320 <sup>①②</sup>	Bucket w/handles	8 <sup>1</sup> / <sub>4</sub> x 7 <sup>3</sup> / <sub>4</sub> (21 x 19.7)	47611	1

<sup>①</sup>For silverplate information, see page 9-37

<sup>②</sup>For use on tabletop or in stand



## Beehive Style Wine/Champagne Bucket

- Heavy-gauge stainless steel is resistant to corrosion, pitting and rusting
- Mirror-finished exterior for an upscale look
- Satin-finished interior for durability
- Tapered body fits compactly on tabletop
- Dishwasher safe

ITEM	TOP DIAMETER X HEIGHT: IN (CM)	BOTTOM DIA.: IN (CM)	CASE LOT
46609	7 <sup>1</sup> / <sub>2</sub> x 7 <sup>7</sup> / <sub>8</sub> (19 x 20)	5 <sup>3</sup> / <sub>8</sub> (13.7)	1



## Fluted Wine Bucket

- Stainless steel with welded handles
- Mirror-finished interior and top rim
- Ideal for use on tabletop or with the 47611 wine stand (above)



ITEM	TOP DIAMETER X HEIGHT: IN (CM)	BOTTOM DIA.: IN (CM)	CASE LOT
47617	9 <sup>7</sup> / <sub>16</sub> x 8 <sup>3</sup> / <sub>4</sub> (24 x 22.2)	6 <sup>1</sup> / <sub>2</sub> (16.5)	1

## Wine Cooler

- Black plastic with bail handle
- 5<sup>3</sup>/<sub>4</sub> qt (5.3L)
- Fits 47611, 46800 and 82075 stands



ITEM	DIAMETER: IN (CM)	DEPTH: IN (CM)	CASE LOT
52930	8 (20.3)	10 (25.4)	3

## Wine Bucket Stands

- Heavy weighted base
- Mirror-finished stainless steel
- Shipped knocked down in three pieces for quick assembly



ITEM	SILVERPLATE ITEM <sup>①</sup>	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47611 <sup>③</sup>	48311 <sup>①③</sup>	Single bottle stand, for 46616, 47617, 47620, 47630, & 52930 buckets	7 <sup>3</sup> / <sub>4</sub> x 23 <sup>5</sup> / <sub>8</sub> (19.7 x 60)	1
47621 <sup>③</sup>	48321 <sup>①③</sup>	Double bottle stand, for 47625 bucket	8 <sup>5</sup> / <sub>8</sub> x 23 <sup>5</sup> / <sub>8</sub> (21.9 x 60)	1

<sup>①</sup>For silverplate information, see page 9-37

<sup>③</sup>Buckets and stands sold separately

## Wine Bucket and Stand

- Satin-finished stainless steel bucket
- Stand accepts all Vollrath wine buckets
- Sturdy tripod stands are chrome-plated



ITEM	DESCRIPTION	CASE LOT
46801	Bucket only — 10 <sup>1</sup> / <sub>8</sub> " (25.7 cm) h, 8 qt (7.6 L), Top dia: 8 <sup>3</sup> / <sub>4</sub> " (22.2 cm), Bottom dia: 6" (15.2 cm)	6
46800	Stand only, for 46801 and 52930 buckets	1

## Double Wall Champagne/Wine Bucket

- Stainless Steel
- Double wall construction provides insulation to keep champagne cold
- Satin-finished exterior and interior minimizes wear
- Condensation will not form on exterior for clean presentation
- Small footprint takes up little table space
- Durable and will not crack or break like plastic or marble buckets
- Ample room for use with ice but not required
- May be used with Vollrath wine stand (47611)



ITEM	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	CASE LOT
46616	2.1 (2)	8 (20.3)	7 (17.8)	6

## Double Wall Conical Stainless Steel Beverage Bins and Floor Beverage Stand

- Moves beverages off of the tabletop – leaving more room for food presentation/serving
- Double wall construction won't sweat
- Black color stand matches any décor
- Perfect for both self-serve applications or behind a bar
- Makes a great complementary piece to Vollrath's tabletop elevation stands
- **Lifetime warranty on stand welds**



ITEM	DESCRIPTION	OUTSIDE DIMENSIONS IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ (36.8) top dia x 11¼ (28.6) bottom dia x 7 (17.8) h	1
47225	Double wall conical beverage bin	18 (45.7) top dia x 15 (38.1) bottom dia x 11 (27.9) h	1
46548	Floor stand for beverage bin 47225	13¾ (34.9) dia x 26 (66) h	1

## Double Wall Insulated Wine Coolers

- Stainless steel
- Keeps wines or champagnes chilled for up to 4 hours
- No ice or pre-chilling required, no "sweat"
- Small footprint takes up very little table space
- Durable and will not crack or break like plastic or marble coolers



ITEM	DESCRIPTION	EXTERIOR FINISH	INTERIOR FINISH	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
47615	Double wall beehive cooler	Mirror-finish	Satin-finish	4½ x 7⅞ (11.4 x 20)	1
47605	Double wall straight-sided cooler	Satin-finish	Satin-finish	4½ x 7¾ (11.4 x 19.7)	1
47616	Double wall hourglass cooler	Mirror-finish	Satin-finish	5⅓/16 x 8⅝ (14.8 x 22)	1

## Bottle Coaster/Spoon Rest

- Mirror-finished stainless steel
- Accommodates all standard wine bottles
- Wide rim design helps prevent spills onto tablecloth
- Ideal for use as a spoon rest, a cover for small ice bucket (46621, page 9-49) or as a small appetizer/dessert plate



ITEM	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46622	Bottle coaster/spoon rest	6⅞ (15.6)	24

46621, page 9-49



## Vacuum Wine Saver/Stopper

- Maintains wine quality by removing excess oxygen
- Pump and wine stopper in one unit
- Creates vacuum seal – no leaking
- Textured sides ensures sure grip
- Ideal for operators selling wine by the glass
- Allows for upright or horizontal storage
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
47609	Vacuum Wine Saver/Stopper	4 x 1 <sup>3</sup> / <sub>4</sub> (10.2 x 4.4)	6

## Wine Stopper

- Unique PVC interior stopper provides tight seal and extends life of wine
- Easy to put on and take off — saving time and effort
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46773	Wine Stopper	1 <sup>5</sup> / <sub>8</sub> x 1 <sup>1</sup> / <sub>2</sub> (4.1 x 3.8)	12 packages (2 per package)

## Champagne Stopper

- Patented slide feature creates easy, quick seal on bottle
- Unique PVC interior stopper provides tight seal and extends life of champagne
- Oval shape is easy to grab and hold onto
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46774	Champagne Stopper	2 <sup>5</sup> / <sub>8</sub> x 1 <sup>7</sup> / <sub>8</sub> x 1 <sup>1</sup> / <sub>2</sub> (6.7 x 4.8 x 3.8)	12 packages (2 per package)

## Pulltap's™ Waiter's Corkscrew

- Patented double lever system makes removing the cork effortless
- Ergonomic curved handle
- Five turn Teflon® coated forged steel
- Serrated capsule cutting blade provides easy removal of foil
- Finest waiter's corkscrew you can buy
- Custom imprinting available, contact your Vollrath representative for more details



ITEM	DESCRIPTION	SCREW LENGTH IN (CM)	OVERALL LENGTH <sup>①</sup> IN (CM)	CASE LOT
47602	Hinged design	2 (5.1)	4 <sup>5</sup> / <sub>8</sub> (11.7)	10

<sup>①</sup>Closed position

## Champagne Stopper

- Mirror-finished stainless steel
- For use with champagne, sparkling wine and mineral bottles
- Spring-loaded design creates a tight fit for better sealing



ITEM	DESCRIPTION	CASE LOT
47603	Butterfly style champagne stopper, stainless steel	12

## Corkscrews

### Waiter's Corkscrew

- Stainless steel
- Pocket style with knife, cork and cap lifter



### Winged Corkscrew

- Gear lever action lifter affords easy removal of cork
- Imported from Italy



ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46789	Waiter's corkscrew	4 <sup>5</sup> / <sub>8</sub> (11.7)	12
46788	Winged corkscrew and cap lifter	7 <sup>1</sup> / <sub>4</sub> (18.4)	12

## 3-piece Cocktail Shaker Sets

- Lustrous mirror-finished stainless steel
- Crimped top removes easily
- Simple yet elegant design
- Fun and whimsical beehive design — easy gripping
- Small size perfect for individual service



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

## Four-Prong Cocktail Strainer and Bar Spoon

- Stainless steel
- Strainer has removable spring for easy cleaning



ITEM	DESCRIPTION	CASE LOT
46787	Strainer fits standard size bar shaker	12
46784	Bar spoon measures 11" (27.9 cm) length	24

## Shakers and Malt Cup

- Mirror-finished stainless steel
- Reinforced bases
- Malt cup fits Hamilton Beach mixers



SHAKER ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
46793	30 (887.2)	3⅝ (9.2)	7 (17.8)	12
46791	15 (443.6)	3⅜ (8.6)	4½ (11.4)	12
MALT CUP ITEM				
48070	30 (887.2)	4 (10.2)	6¾ (17.1)	12

## Glass Racks

We've expanded our line to cover a variety of martini glass sizes. Unique design protects rims from chipping.

See page 10-6 for more information.



## Stainless Steel Bowl

### All Purpose Bowl

- Stainless steel
- All purpose bowl is ideal for mixing, storing, and serving



### Ice Bowl

- Mirror-finished stainless steel
- Gadroon top is ideal for ice, drink garnishes, and bar snacks



ITEM	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS (W X H): IN (CM)	CASE LOT
54422	All Purpose	24 (709.8)	5 x 3¼ (12.7 x 8.3)	24
47914	Ice Bowl	40 (1182.9)	7 x 3¼ (17.8 x 8.3)	12

## Stainless Steel Scoops

- Heavy-duty stainless steel
- Mirror-finished inside, satin-finished outside
- Use for ice, sugar or other dry ingredients



©92110 only, Made in USA, NSF Certified

SCOOP ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
92110	52 (1537.8)	7 <sup>7</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>4</sub> (20 x 13.3)	4 (10.2)	6
BAR SCOOP ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46790	5 <sup>1</sup> / <sub>2</sub> (162.7)	5 x 2 <sup>1</sup> / <sub>2</sub> (12.7 x 6.4)	9 <sup>1</sup> / <sub>2</sub> (24.1)	24

## Stainless Steel Ice Bucket

- Mirror-finished exterior, satin-finished interior, stainless steel
- Welded handles for easy transportation
- Compact design fits neatly on table top or perfect for room service



## Ice Tongs

- Stainless steel
- Beautiful hammered finish



ICE BUCKET	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
46621	1.6 (1.5)	5 <sup>7</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>2</sub> (15 x 14)	24
ICE TONGS	LENGTH: IN (CM)	CASE LOT	
47104	6 <sup>1</sup> / <sub>4</sub> (15.9)	12	

## Cast Aluminum Scoops

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



ITEM	CAPACITY OZ (ML)	BOWL SIZE IN (CM)	CASE LOT
46890	5 (147.9)	4 <sup>3</sup> / <sub>4</sub> x 2 <sup>3</sup> / <sub>8</sub> (12.1 x 6)	24
46891	12 (354.9)	6 <sup>1</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>8</sub> (15.9 x 7.9)	24
5280	18 (532.2)	5 <sup>1</sup> / <sub>2</sub> x 3 (14 x 7.6)	6
46892	23 (680.2)	8 x 4 (20.3 x 10.2)	24
46893	40 (1183)	9 x 4 <sup>3</sup> / <sub>4</sub> (22.9 x 12.1)	24
46894	55 (1626.7)	10 <sup>1</sup> / <sub>2</sub> x 5 <sup>1</sup> / <sub>2</sub> (26.7 x 14)	20
46895	86 (2543.4)	12 x 6 <sup>1</sup> / <sub>4</sub> (30.5 x 15.9)	20

## Traex® Bar Keep™ II Storage

- Kit includes (1) neck, (1) jar, (1) lid, and (6) assorted colored standard spouts

ITEM	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (CM)	CASE LOT
3616	Bar Keep™ II storage - 1 pint	.5 (.47)	10 <sup>1</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>8</sub> (25.7 x 9.2)	12
3632	Bar Keep™ II storage - 1 quart	1 (.95)	13 <sup>3</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>4</sub> (34 x 9.5)	12
3648	Bar Keep™ II storage - 48 oz	1.5 (1.4)	15 x 6 <sup>1</sup> / <sub>2</sub> (38.1 x 16.5)	6
3664	Bar Keep™ II storage - .5 gal	2 (1.9)	13 <sup>3</sup> / <sub>4</sub> x 5 (35 x 12.7)	6
3628	Bar Keep™ II storage - 1 gal	4 (3.8)	17 x 5 <sup>1</sup> / <sub>2</sub> (43.2 x 13.4)	6
3604A	Neck only	—	6 (15.2)	12
3605A-05	Lid only	—	¾ x 3¾ (1.9 x 9.5)	12
3606A-99	Standard spout - assorted pack	—	¾ x 1 <sup>1</sup> / <sub>8</sub> (9.5 x 4.8)	6



## Bar Mats

- Flexible thermoplastic rubber



ITEM	DESCRIPTION	COLOR	DIMENSIONS IN (CM)	CASE LOT
2330-99	Rail-mate glass rail mat	Black	23½ x 3½ 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

## Rim Mate™ Salt & Sugar Glass Rimmer

- Accommodates glasses up to 5½" (14 cm) diameter



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
3675	Rim-Mate II Three Tray Rimmer	7¼ x 2½ (18.4 x 7.3)	6
3677	Replacement Sponge - Small	-	12

## Traex® Kondi-Keeper® Condiment Dispensers

- Self-closing lid option
- Contemporary design
- Virtually unbreakable
- Plastic models are NSF
- SS 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



### Condiment Dispenser Accessories

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
4747	Refreezable bottle	5½ x 4½ x 1½ (13.2 x 11.4 x 2.9)	6
4801①	1 Pint insert	2½ x 3 x 5½ (7.3 x 7.6 x 14.9)	24
4720	1 Pint insert cover	-	24
4802①	1 Quart insert	2½ x 5½ x 5½ (7.3 x 14.9 x 14.9)	12
4721	1 Quart insert cover	-	24
529-13	Condiment spoon	5¼ (13.3) length	6

① Cover sold separately

### Condiment Dispensers

Add suffix to designate color at XX (Brown -01, Black -06)

ITEM	DESCRIPTION	EXTERIOR FINISH	CAPACITY QT (L)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
4741-XX	Condiment dispenser w/standard lid	Plastic	2 (2.2)	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4743-XX	Condiment dispenser w/standard lid	Plastic	3 (3.3)	18 x 6 x 6⅞ (45.7 x 15.2 x 15.6)	1
4746-XX	Condiment dispenser w/standard lid	Plastic	4 (4.4)	24 x 6 x 4½ (61 x 15.2 x 11.4)	1
4762-XX	Condiment dispenser w/notched lid	Plastic	3 (3.3)	18 x 6 x 6⅞ (45.7 x 15.2 x 15.6)	1
4742-XX	Condiment dispenser w/standard lid	Plastic	3 (3.3)	18 x 6 x 6⅞ (45.7 x 15.2 x 15.6)	1
4740-XX	Condiment dispenser w/standard lid	Plastic	2 (2.2)	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4745-XX	Condiment dispenser w/standard lid	Plastic	4 (4.4)	24 x 6 x 4½ (61 x 15.2 x 11.4)	1
4701	Condiment dispenser w/standard lid	Stainless Steel	2 (2.2)	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4702	Condiment dispenser w/standard lid	Stainless Steel	3 (3.3)	18 x 6 x 4½ (45.7 x 15.2 x 11.4)	1
4705	Condiment dispenser w/standard lid	Stainless Steel	3 (3.3)	18 x 6 x 4½ (45.7 x 15.2 x 11.4)	1



## Mariner Flatware



- Elegant scalloped pattern
- 18% chrome stainless steel
- Mirror-finished, extra heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48200	Teaspoon	6½ (15.6)	1 dz
48203	Dessert spoon	7 (17.8)	1 dz
48205	Bouillon spoon	6½ (15.6)	1 dz
48204	Iced teaspoon	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	6½ (15.6)	1 dz

## Brocade Flatware



- Elegant trim
- Mirror-finished, heavyweight
- 18% chrome stainless steel

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48220	Teaspoon	6⅝ (16.2)	1 dz
48223	Dessert spoon	7⅝ (18.7)	1 dz
48225	Bouillon spoon	6½ (15.6)	1 dz
48224	Iced teaspoon	7⅝ (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

## Thornhill™ Flatware



- Traditional design
- 18% chrome stainless steel
- Matte finish, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48150	Teaspoon	6 (15.2)	1 dz
48151	Dessert spoon	7 (17.8)	1 dz
48153	Bouillon spoon	6 (15.2)	1 dz
48154	Iced teaspoon	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
- 18% chrome stainless steel
- Satin-finished, heavyweight

ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48100	Teaspoon	6 (15.2)	1 dz
48101	Dessert spoon	7 (17.8)	1 dz
48102①	Bouillon spoon	6½ (15.6)	1 dz
48103	Iced teaspoon	7½ (19.1)	1 dz
48104	Serving spoon	8⅝ (21.3)	1 dz
48110①	Dinner fork	8 (20.3)	1 dz
48112①	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
48122①	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	9⅝ (23.8)	1 dz
48130	Steak knife, hollow handle	9¼ (23)	1 dz
48125	Butter knife, hollow handle	7 (17.8)	1 dz

①Not shown



## Steak Knives

Vollrath offers a wide selection of steak knives, styled to match every table setting. All are designed for customer comfort and long life.

- Stainless steel blades
- Wave serrations for easy cutting

### Jumbo Handle Knives

- Jumbo size, rounded tip, hollow ground blade
- Black plastic or hardwood handle
- Black plastic handle knife is dishwasher safe



ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48144	Black plastic handle	4 <sup>7</sup> / <sub>8</sub> (12.4)	9 <sup>11</sup> / <sub>16</sub> (24.6)	12
48148	Riveted wood handle	5 (12.7)	9 <sup>7</sup> / <sub>8</sub> (25.5)	12

### Wood Handle Steak Knives

- Rounded tip, hollow ground blade
- Hardwood handle



ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48147	Riveted wood handle	4 <sup>1</sup> / <sub>8</sub> (10.5)	8 <sup>5</sup> / <sub>16</sub> (21.1)	24

### Plastic Handle Steak Knife

- Rounded tip, hollow ground blade
- Textured plastic handle
- Dishwasher safe



ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48143	4 <sup>3</sup> / <sub>4</sub> (12.1)	8 <sup>3</sup> / <sub>4</sub> (22.3)	24

### Queen Anne™ Steak Knife

- Well-balanced stainless steel hollow handle



ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48130	5 (12.7)	9 <sup>1</sup> / <sub>16</sub> (23)	12

### Laminated Wood Handle Knife

- Pointed tip, hollow ground blade
- Laminated wood handle



ITEM	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48142	4 (10.2)	8 <sup>5</sup> / <sub>8</sub> (21.9)	12

### Wood Handle Steak Knives

- Pointed tip, hollow ground blade
- Hardwood handle



ITEM	DESCRIPTION	BLADE LENGTH IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
48140	Hollow ground blade	4 <sup>3</sup> / <sub>8</sub> (11.2)	8 <sup>5</sup> / <sub>16</sub> (21.1)	24
48141	Pointed tip blade	4 <sup>1</sup> / <sub>8</sub> (10.5)	8 <sup>5</sup> / <sub>16</sub> (21.1)	24

# Stainless Steel Plate Covers



- Plate covers keep food at its ideal serving temperature for improved customer satisfaction
- 41 stock sizes to choose from or Vollrath can custom make your plate covers
- Stainless steel
- Satin-finish keeps covers looking better longer
- Mirror-finished polish is available at additional charge
- Hemmed finger hole
- In stock for immediate delivery
- **Minimum order is 12**



## Custom Covers

See page 9-54

## Ordering Instructions

Samples are **required** for orders greater than 144 but are recommended for **all** orders.



**Plate Cover Warewashing Racks**

See Page 10-9

SATIN ITEM	FITS PLATES IN (CM)	HEIGHT IN (CM)	CASE LOT
62308	10 <sup>1</sup> / <sub>16</sub> to 10 <sup>1</sup> / <sub>8</sub> (25.6 to 25.7)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62309	10 <sup>3</sup> / <sub>16</sub> to 10 <sup>1</sup> / <sub>4</sub> (25.9 to 26)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62310	10 <sup>5</sup> / <sub>16</sub> to 10 <sup>3</sup> / <sub>8</sub> (26.2 to 26.4)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62311	10 <sup>7</sup> / <sub>16</sub> to 10 <sup>1</sup> / <sub>2</sub> (26.5 to 26.7)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62312	10 <sup>9</sup> / <sub>16</sub> to 10 <sup>5</sup> / <sub>8</sub> (26.8 to 27)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62313	10 <sup>11</sup> / <sub>16</sub> to 10 <sup>3</sup> / <sub>4</sub> (27.1 to 27.3)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62314	10 <sup>13</sup> / <sub>16</sub> to 10 <sup>7</sup> / <sub>8</sub> (27.5 to 27.6)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62315	10 <sup>15</sup> / <sub>16</sub> to 11 (27.8 to 27.9)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62318	11 <sup>1</sup> / <sub>16</sub> to 11 <sup>1</sup> / <sub>8</sub> (28.1 to 28.3)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62319	11 <sup>3</sup> / <sub>16</sub> to 11 <sup>1</sup> / <sub>4</sub> (28.4 to 28.6)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62320	11 <sup>5</sup> / <sub>16</sub> to 11 <sup>3</sup> / <sub>8</sub> (28.7 to 28.9)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62321	11 <sup>7</sup> / <sub>16</sub> to 11 <sup>1</sup> / <sub>2</sub> (29.1 to 29.2)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62322	11 <sup>9</sup> / <sub>16</sub> to 11 <sup>5</sup> / <sub>8</sub> (29.4 to 29.5)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62323	11 <sup>11</sup> / <sub>16</sub> to 11 <sup>3</sup> / <sub>4</sub> (29.7 to 29.8)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62324	11 <sup>13</sup> / <sub>16</sub> to 11 <sup>7</sup> / <sub>8</sub> (30 to 30.2)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62325	11 <sup>15</sup> / <sub>16</sub> to 12 (30.3 to 30.5)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62326	12 <sup>1</sup> / <sub>16</sub> to 12 <sup>1</sup> / <sub>8</sub> (30.6 to 30.8)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62327	12 <sup>3</sup> / <sub>16</sub> to 12 <sup>1</sup> / <sub>4</sub> (31 to 31.1)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62328	12 <sup>5</sup> / <sub>16</sub> to 12 <sup>3</sup> / <sub>8</sub> (31.3 to 31.4)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62329	12 <sup>7</sup> / <sub>16</sub> to 12 <sup>1</sup> / <sub>2</sub> (31.6 to 31.8)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62330	12 <sup>9</sup> / <sub>16</sub> to 12 <sup>5</sup> / <sub>8</sub> (31.9 to 32.1)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12
62331	12 <sup>11</sup> / <sub>16</sub> to 12 <sup>3</sup> / <sub>4</sub> (32.2 to 32.4)	2 <sup>1</sup> / <sub>4</sub> (5.9)	12

SATIN ITEM	FITS PLATES IN (CM)	HEIGHT IN (CM)	CASE LOT
62340	8 <sup>1</sup> / <sub>16</sub> to 8 <sup>3</sup> / <sub>4</sub> (22 to 22.2)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62341	8 <sup>13</sup> / <sub>16</sub> to 8 <sup>7</sup> / <sub>8</sub> (22.4 to 22.5)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62342	8 <sup>15</sup> / <sub>16</sub> to 9 (22.7 to 22.9)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62300	9 to 9 <sup>1</sup> / <sub>8</sub> (22.9 to 23.2)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62301	9 <sup>3</sup> / <sub>16</sub> to 9 <sup>1</sup> / <sub>4</sub> (23.3 to 23.5)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62302	9 <sup>5</sup> / <sub>16</sub> to 9 <sup>3</sup> / <sub>8</sub> (23.7 to 23.8)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62303	9 <sup>7</sup> / <sub>16</sub> to 9 <sup>1</sup> / <sub>2</sub> (24 to 24.1)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62304	9 <sup>9</sup> / <sub>16</sub> to 9 <sup>5</sup> / <sub>8</sub> (24.3 to 24.4)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62305	9 <sup>11</sup> / <sub>16</sub> to 9 <sup>3</sup> / <sub>4</sub> (24.6 to 24.8)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62306	9 <sup>13</sup> / <sub>16</sub> to 9 <sup>7</sup> / <sub>8</sub> (24.9 to 25.1)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12
62307	9 <sup>15</sup> / <sub>16</sub> to 10 (25.2 to 25.4)	2 <sup>5</sup> / <sub>16</sub> (5.9)	12

## Custom Platter & Plate Covers

### Sizing and Imprinting



Vollrath introduces stainless steel oval platter covers to its line of custom covers. Platter & plate covers keep food at proper serving temperature for customer satisfaction.



Oval Platter Cover

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
- Optional mirror-finish for adding elegance
- Extended heights available on request

## Ordering Instructions: Minimum order quantity is 24

### Oval Platter Covers

- 1) Measure width & length of plate.
- 2) Check the PLC range where both dimensions fall and select the proper part number and note this on your purchase order. Note: If plate falls into two PLC ranges, select the higher PLC part number.

PLATTER WIDTH IN (CM)	PLATTER LENGTH IN (CM)	COVER HEIGHT IN (CM)	PART NUMBER	CASE LOT
8 <sup>1</sup> / <sub>4</sub> to 11 <sup>1</sup> / <sub>4</sub> (20.9 to 28.5)	9 <sup>3</sup> / <sub>8</sub> to 12 <sup>3</sup> / <sub>8</sub> (23.8 to 31.4)	2 (5.08)	<b>PLC-15</b>	12
9 <sup>5</sup> / <sub>8</sub> to 12 <sup>3</sup> / <sub>8</sub> (24.4 to 31.4)	10 <sup>5</sup> / <sub>8</sub> to 13 <sup>3</sup> / <sub>8</sub> (26.9 to 33.9)	2 (5.08)	<b>PLC-16</b>	12
10 <sup>7</sup> / <sub>8</sub> to 13 <sup>3</sup> / <sub>8</sub> (27.6 to 34.0)	12 <sup>1</sup> / <sub>8</sub> to 15 <sup>5</sup> / <sub>8</sub> (30.8 to 39.7)	2 <sup>3</sup> / <sub>4</sub> (6.99)	<b>PLC-17</b>	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.

PLATE DIAMETER: IN (CM)	COVER HEIGHT IN (CM)	PART NUMBER	CASE LOT
7 <sup>1</sup> / <sub>16</sub> to 9 (19.5 to 22.86)	2 <sup>5</sup> / <sub>16</sub> (5.9)	<b>PLC-08</b>	12
9 to 10 (22.9 to 25.4)	2 <sup>5</sup> / <sub>16</sub> (5.9)	<b>PLC-09</b>	12
10 <sup>1</sup> / <sub>16</sub> to 11 (25.6 to 27.9)	2 <sup>5</sup> / <sub>16</sub> (5.9)	<b>PLC-10</b>	12
11 <sup>1</sup> / <sub>16</sub> to 12 (28.1 to 30.5)	2 <sup>13</sup> / <sub>16</sub> (7.1)	<b>PLC-11</b>	12
12 <sup>1</sup> / <sub>16</sub> to 12 <sup>3</sup> / <sub>4</sub> (30.6 to 32.4)	2 <sup>13</sup> / <sub>16</sub> (7.1)	<b>PLC-12</b>	12

Instructions Continue Below

Instructions Continue Below

- 3) Send the largest platter/plate sample with your purchase order to The Vollrath Company, L.L.C.  
Attn: Customer Service, 1236 N. 18th St., Door #1, Sheboygan, WI 53082-0611. Samples are required for orders greater than 144 but are recommended for all orders.
- 4) After we receive the sample and purchase order, we will acknowledge the order with a new part number.
- 5) We will confirm model numbers and pricing. Vollrath will only guarantee pricing on orders that have been submitted with sample plates. Order fulfillment is not guaranteed.
- 6) Custom covers will be slightly larger in diameter than sample plate provided to compensate for normal variations. We cannot guarantee our platter covers will stack solidly if platters are warped.
- 7) Lead time: 3 Weeks after receipt of purchase order.
- 8) Mirror-finish: Add "-M" to part number. (ie: **PLC-15-M**) Additional charge applies.

**Note: Custom Plate Covers cannot be cancelled or returned.**  
Custom product orders are completed with over/under shipments not to exceed plus or minus 10% of the original order quantity

### Plastic Plate Covers

- Safe-stack plate covers are molded from clear, virtually unbreakable plastic
- Dishwasher safe up to 200° F



**NEW**

ITEM	FITS PLATE SIZE: IN (CM)	HEIGHT: IN (CM)	CASE LOT
<b>918-13</b>	8 <sup>1</sup> / <sub>2</sub> - 9 <sup>1</sup> / <sub>8</sub> (21.6 - 23.2)	2 <sup>5</sup> / <sub>8</sub> (6.7)	12
<b>958-13</b>	9 <sup>1</sup> / <sub>8</sub> - 9 <sup>5</sup> / <sub>8</sub> (23.2 - 24.5)	2 <sup>5</sup> / <sub>8</sub> (6.7)	12
<b>978-13</b>	9 <sup>5</sup> / <sub>8</sub> - 9 <sup>7</sup> / <sub>8</sub> (24.5 - 25.1)	2 <sup>3</sup> / <sub>4</sub> (7)	12
<b>1018-13</b>	9 <sup>7</sup> / <sub>8</sub> - 10 <sup>1</sup> / <sub>8</sub> (25.1 - 25.7)	2 <sup>3</sup> / <sub>4</sub> (7)	12
<b>1038-13</b>	10 <sup>1</sup> / <sub>8</sub> - 10 <sup>3</sup> / <sub>8</sub> (25.7 - 26.2)	2 <sup>3</sup> / <sub>4</sub> (7)	12
<b>1078</b>	10 <sup>1</sup> / <sub>2</sub> - 10 <sup>5</sup> / <sub>8</sub> (26.7 - 27)	2 <sup>3</sup> / <sub>4</sub> (7)	12
<b>1100-13</b>	11 (27.9)	2 <sup>1</sup> / <sub>2</sub> (7.2)	12
<b>1200-13</b>	12 (30.5)	2 <sup>1</sup> / <sub>2</sub> (7.2)	12



## Triennium® Beverage Service

The unique look of this collection will create a memorable impression for all patrons. Your choice of mirror-finished or satin-finished provides the opportunity to match almost any decor.

- Stainless steel is resistant to corrosion, pitting and rusting
- Unique triangular body design elevates the overall appearance of any establishment
- Satin-finished interior minimizes the appearance of wear — extends life of product
- Knob top lid for easy refilling
- Sturdy hidden hinge design for greater durability
- Seamless spouts offer an elegant look, precise directional pouring and easy cleaning
- Offered in a variety of sizes to accommodate individual table service as well as a buffet presentation
- Dishwasher safe



MIRROR-FINISHED	SATIN-FINISHED	DESCRIPTION	HEIGHT IN (CM)	CASE LOT
46200	46300	Coffee pot 10 oz (.3 L)	7 <sup>7</sup> / <sub>8</sub> (20)	1
46201	46301	Coffee pot 20 oz (.6 L)	5 <sup>1</sup> / <sub>4</sub> (13.3)	1
46202	46302	Coffee pot 34 oz (1.0 L)	6 <sup>1</sup> / <sub>8</sub> (15.6)	1
46203	46303	Coffee pot 2.3 qt (2.2 L)	8 <sup>3</sup> / <sub>8</sub> (21.3)	1
46204	46304	Water pitcher, 2.3 qt (2.2 L)	7 <sup>7</sup> / <sub>8</sub> (20)	1
46206	46306	Water pitcher with ice guard 2.3 qt (2.2 L)	7 <sup>7</sup> / <sub>8</sub> (20)	1
46207	46307	Tea pot 12 oz (.35 L)	3 (7.6)	1
46208	46308	Open creamer 9 oz (.29 L)	3 <sup>3</sup> / <sub>4</sub> (9.5)	12
46209	46309	Covered creamer 9 oz (.29 L)	3 <sup>3</sup> / <sub>4</sub> (9.5)	8
46000	46400	Covered sugar bowl 8.5 oz (.25 L)	2 <sup>1</sup> / <sub>4</sub> (5.7)	12



## Orion™ Beverage Service

- Stainless steel
- Gooseneck spouts for easy pouring while offering an elegant design
- Hollow tubular handle is easy to grip and stays cool
- Sturdy hinge for greater durability
- Mirror-finished exterior, satin-finished interior

ITEM	DESCRIPTION	CAPACITY OZ (L)	HEIGHT IN (CM)	CASE LOT
46593	Coffee pot	12 (.35)	4 <sup>1</sup> / <sub>2</sub> (11.4)	1
46594	Coffee pot	20 (.6)	5 <sup>1</sup> / <sub>8</sub> (13.0)	1
46595	Coffee pot	34 (1)	5 <sup>7</sup> / <sub>8</sub> (15.0)	1
46596	Coffee pot	68 (2)	7 <sup>11</sup> / <sub>16</sub> (19.5)	1
46597	Sugar server	12 (.35)	3 <sup>3</sup> / <sub>8</sub> (8.5)	1
46598	Covered creamer	12 (.35)	4 <sup>1</sup> / <sub>2</sub> (11.4)	1
46633	Open creamer	8 (.25)	3 <sup>1</sup> / <sub>2</sub> (8.9)	1
46634	Water pitcher	68 (2)	6 <sup>3</sup> / <sub>4</sub> (17.1)	1



## Traex® Tuffex® Beverage Pitchers



- 6010-13 clear pitcher is NSF
- Virtually unbreakable polycarbonate
- Thumb grip pour control
- Dishwasher Safe
- Ice catcher pour lip
- Wide base for stability
- Slotted base helps drain water, reduces water spotting, and speeds the drying process



**Add suffix (XX) to choose pitcher color (Black -06, Clear -13, Amber -16, Cobalt Blue -44, Margarita Green -19, Ruby Red -22)**

ITEM	DESCRIPTION	CAPACITY OZ (L)	DIMENSIONS IN (CM)	CASE LOT
6010-XX	Tuffex® I three-lip deluxe pitcher - choose color suffix	60 (1.8)	8 <sup>5</sup> / <sub>8</sub> x 4 <sup>7</sup> / <sub>8</sub> (21.9 x 12.4)	12
6000-13	Tuffex® II deluxe clear pitcher	60 (1.8)	9 <sup>1</sup> / <sub>4</sub> x 5 <sup>1</sup> / <sub>8</sub> (23.5 x 13)	12
611-0606	Black beverage coaster	—	6 x 6 (15.2 x 15.2)	12

## Double Wall Pitcher

**NEW**

- Attractive styling for improved presentation
- Will not sweat
- Double wall construction provides insulation to maintain proper temperature
- Ergonomic handle design
- Dishwasher safe
- 18/8 stainless steel



ITEM	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
46550	2 (1.9)	11 <sup>1</sup> / <sub>8</sub> x 6 <sup>1</sup> / <sub>2</sub> x 8 <sup>3</sup> / <sub>4</sub> (28.2 x 16.5 x 22.2)	1

## Bell-Shaped Pitchers



- High-quality stainless steel to resist rusting and pitting
- All welded handles
- Seamless construction and satin-finished
- Hollow handle stays cool



ITEM	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
82020	2 <sup>1</sup> / <sub>8</sub> (2)	8 (20.3)	4
82030	3 <sup>3</sup> / <sub>8</sub> (2.9)	9 (22.9)	4
82040	4 <sup>1</sup> / <sub>8</sub> (3.9)	10 <sup>3</sup> / <sub>8</sub> (26.4)	4
92020	2 <sup>1</sup> / <sub>8</sub> (2)	8 (20.3)	4

## Water Pitchers

- Mirror-finished exterior, satin-finished interior, stainless steel
- Welded base provides stability to reduce tipping and spilling
- Welded ice guard allows for easy pouring
- Welded hollow tubular handle for easy and stable gripping
- **68174** aluminum pitcher with satin finish, ice guard and riveted handle



ITEM	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
46599	1.9 (1.8)	9 <sup>1</sup> / <sub>16</sub> (23)	1
68174	2 <sup>1</sup> / <sub>8</sub> (2)	7 <sup>7</sup> / <sub>8</sub> (20.1)	12

## Water Pitchers



- Stainless steel
- Ice guard reduces splashing and spills for trouble-free pouring
- **46402** has comfortable hollow handle
- **81020** is straight sided with a bright finish, no ice guard, made in USA and NSF

ITEM	CAPACITY: QT (L)	DIMENSIONS	CASE LOT
46403	2 (1.9)	9 <sup>1</sup> / <sub>4</sub> h (23.5)	1
46402	2 (1.9)	7 <sup>1</sup> / <sub>4</sub> h (18.4)	6
81020	2 (1.9)	6 <sup>3</sup> / <sub>8</sub> h (16.2) 5 <sup>1</sup> / <sub>2</sub> dia	4



## SwirlServe® Beverage Servers

SwirlServe insulated server keeps beverages hot or cold for hours. Customer customization, exclusively available from Vollrath, easily identifies decaffeinated and regular coffee and other drinks like milk or tea.

- Orange, brown, and white tabs allow for easy differentiation
- Durable polycarbonate inner liner is odorless and stain resistant
- Polyurethane insulation in body and cover
- Exterior looks like porcelain but is actually impact-resistant plastic
- **Handwash only**
- **Note: Not for use in microwave**

### Tilt & Pour® SwirlServe® Beverage Servers

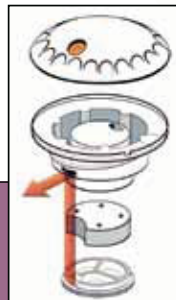
- Unique pouring system lets you pour without pressing buttons
- Self-closing spout disassembles for easy cleaning

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52126	52124	10 (295)	12
52142	52132	20 (591)	12
52140	52130	42 (1242)	12
52144	52134	64 (1892)	6

#### Additional Covers<sup>①</sup> for Tilt & Pour®

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52127	52125	10 (295)	6
52143	52133	20 (591)	6
52141	52131	42 (1242)	6
52145	52135	64 (1892)	6

①Covers are interchangeable with SwirlServe® covers



Tilt & Pour® Cover

### SwirlServe® Hot-N-Cold Beverage Servers



BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52122	52120	10 (295)	12
52172	52162	20 (591)	12
52170	52160	42 (1242)	12
52174	52164	64 (1892)	6

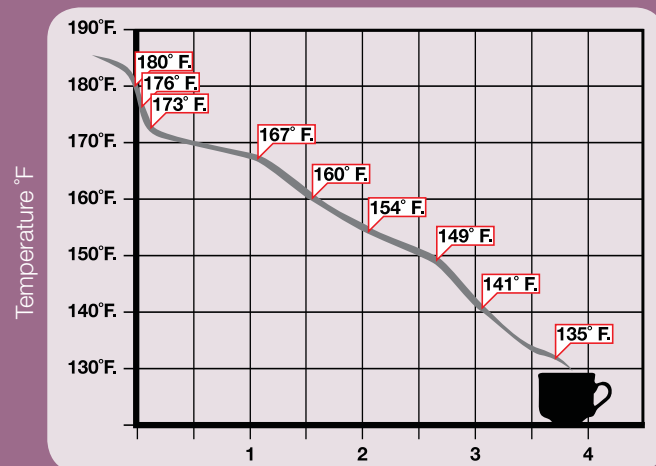
#### Additional Covers<sup>①</sup> for SwirlServe®

BLACK ITEM	WHITE ITEM	CAPACITY: OZ (ML)	CASE LOT
52123	52121	10 (295)	6
52173	52163	20 (591)	6
52171	52161	42 (1242)	6
52175	52165	64 (1892)	6

①Covers are interchangeable with Tilt & Pour® covers



## SwirlServe® Beverage Server Heat Retention Test



Average Loss: 0.188°F per minute over a 4 hour span

## Coffee Server with Gadroon Base

- Mirror-finished stainless steel will not tarnish
- Wide gadroon base
- Hollow handle
- Thumb tab for single-handed cover opening



ITEM	SILVERPLATE ITEM ①	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46565	48365①	2 (1.9)	8½ (21.6)	6

①For silverplate information, see page 9-37

## Coffee Decanters

- Mirror-finished stainless steel
- Comfortable black plastic handle
- Designed to fit standard stove top and coffee warmers
- Available plain or with permanently stamped "DECAF" on neck band



ITEM	DESCRIPTION	CAPACITY QT (L)	HEIGHT IN (CM)	CASE LOT
46570	Plain	2 (1.9)	6½ (16.5)	1
46580	Decaf	2 (1.9)	6½ (16.5)	1

## Tea and Coffee Server

- Mirror-finished stainless steel
- Built-in strainer for serving tea
- 46370 hollow handle insulates for comfortable pouring



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46314	Flat Handle	10 (296)	4¼ (10.8)	12
46370	Hollow Handle	12 (355)	4 (10.2)	12

## Bell Creamers

- Mirror-finished stainless steel
- Excellent choice for serving cream, sauces, and dressings



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46003	3 (89)	2 (5.1)	24
46005	5 (148)	2¾ (7)	12
46008	8 (237)	3⅞ (7.9)	12

## Gooseneck Servers

- Mirror-finished stainless steel
- Elegance in traditional or gadroon edge styles
- Hinged cover for easy refilling
- Hollow handle insulates for comfortable and cool pouring



ITEM	SILVERPLATE ITEM ①	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46310	—	Traditional	10 (296)	4¼ (10.8)	12
46312	48312①	Gadroon edge	10 (296)	4¾ (12.1)	12

①For silverplate information, see page 9-37

## Creamer/Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed refilling
- Wide gadroon base for greater stability



ITEM	SILVERPLATE ITEM ①	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46205	—	Gadroon base	5 (148)	3½ (8.9)	12
46516	—	Standard	10 (296)	4 (10.2)	12
46560	48360①	Gadroon base	10 (296)	4½ (11.4)	12
46517	48317①	Gadroon base	16 (473)	5½ (14)	12

①For silverplate information, see page 9-37



## DripCut® Condiment Caddies and Jars



ITEM	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
528-13	Clear poly condiment jar & lid	8 (237)	3¾ x 3¾ (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 & lid	6 (177.4)	3¾ x 3¾ (9.5 x 7.9)	12
527J-13	Glass condiment jar only	—	—	12
527T-13	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	—	7⅞ x 6⅝ x 7⅞ (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-1000R	Wire condiment caddy - holds two salt & pepper shakers, sugar packet, ketchup, and mustard - with cardholder	—	8⅞ x 6 x 5½ (22.5 x 15.2 x 14)	6
WR-1003	Wire rack condiment caddy - holds two salt & pepper shakers	—	4⅞ x 2⅝ x 6 (11.1 x 6 x 14)	12
WR-1023	Round wire condiment caddy - holds four 12 oz. Squeeze bottle 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 6⅞ x 7¼ (15.9 x 15.6 x 18.4)	4

## Wire Flight Caddies

- Ideal for beverage or food sampling
- Dishwasher safe
- Easy finger grip
- Glasses not included
- Maximum glass dimensions: IN (CM)
  - WR-1026:** diameter is 3½ (8.9) and stem length is 4¾ (12.1)
  - WR-1027-6:** diameter is 4⅝ (10.8) and stem length is 4¾ (12.1)
  - WR-1028-6:** diameter is 3½ (8.9)



ITEM	DESCRIPTION	CAPACITY	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
WR-1026-06	Circular wire flight caddy	6 glasses	9 x 11 (22.9 x 27.9)	4
WR-1027-06	Circular wire flight caddy	3 glasses	7 x 11 (17.8 x 27.9)	4
WR-1028-06	Inline wire flight caddy	3 glasses	11⅞ x 7⅞ (28.3 x 19.4)	4



## Traex® DripCut® Salt & Pepper Shakers

ITEM	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
<b>PLASTIC TOP CAFÉ</b>						
312-02	Poly jar/red plastic top S&P shaker	2 (59)	1¼ x 3¼ (4.5 x 9.5)	72	302LJ	102T-02
312-06	Poly jar/black plastic top S&P shaker	2 (59)	1¼ x 3¼ (4.5 x 9.5)	72	302LJ	102T-06
313-02	Poly jar/red plastic top S&P shaker	3 (89)	2 x 4½ (5.1 x 11.8)	72	303LJ	102T-02
313-06	Poly jar/black plastic top S&P shaker	3 (89)	2 x 4½ (5.1 x 11.8)	72	303LJ	102T-06
<b>PANELED FLIP TOP™ CAFÉ</b>						
322-06	Poly jar/black plastic top S&P shaker	2 (59)	1¼ x 3¾ (4.5 x 9.2)	72	302LJ	121T-06
<b>PANELED POLYCARBONATE JARS/SS MUSHROOM TOP</b>						
402	Poly jar/stainless steel mushroom top S&P shaker	2 (59)	1¼ x 3¼ (4.5 x 9.5)	72	302LJ	440T
403	Poly jar/SS mushroom top S&P shaker	3 (89)	2 x 4¼ (5.1 x 12.1)	72	303LJ	440T
<b>PANELED POLYCARBONATE JARS/SS FLAT TOP</b>						
302-0	Poly jar/ss flat top S&P shaker	2 (59)	1¼ x 3½ (4.5 x 8.9)	72	302LJ	320T
303-0	Poly jar/ss flat top S&P shaker	3 (89)	2 x 4¾ (5.1 x 11.8)	72	303LJ	320T
<b>CONTINENTAL COLLECTION</b>						
802-12	Glass jar/chrome top S&P shaker	2 (59)	1¼ x 3 (4.5 x 7.6)	12	802J-12	802T
802G-12	Glass jar/gold top S&P shaker	2 (59)	1¼ x 3 (4.5 x 7.6)	12	802J-12	802T6
710	Glass jar/chrome top S&P shaker	.5 (15)	1½ x 2 (4.1 x 5.1)	72	710J	710T
<b>ELEGANCE COLLECTION</b>						
1002	Glass jar/chrome top S&P shaker	1.5 (44.4)	2 x 4¾ (5.1 x 11.8)	24	1002J	1002T
1003	Glass jar/chrome top S&P shaker	1 (29.5)	1¼ x 4¾ (4.5 x 11.1)	24	1003J	1003T
<b>TRADITIONAL</b>						
602-12	Glass jar/ss top S&P shaker	2 (59)	1¼ x 3 (4.5 x 7.6)	12	802J	440T
<b>NOSTALGIC</b>						
202-12	Square glass jar/chrome top S&P shaker	2 (59)	1¾ x 4¾ (4.1 x 10.5)	12	—	—
<b>SMOOTH GLASS JAR/SS MUSHROOM TOP</b>						
703	Smooth glass jar SS top S&P shaker	3 (89)	1¼ x 4¾ (4.5 x 11.8)	24	703J	703T

## Traex® DripCut® Cheese Shakers



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 3¾ (6.4 x 9.2)	12	674J	674T
260	Round SS top w/polycarbonate jar	4 (118.3)	2½ x 3½ (6.4 x 8.9)	12	260J	260T



SC-1007-13



WR-1024-06



WR-1024



WR-1009



WR-1025

## Traex® DripCut® Sugar Pourers & Holders

ITEM	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
930	Continental chrome plated top glass sugar pourer	12 (355)	3¾ x 2¾ x 5½ (8.6 x 6 x 13)	12	930J	930T
SC-1007-13	Plastic sugar caddy	-	3¾ x 2¾ x 2½ (8.6 x 6.5 x 5.4)	12	-	-
WR-1024-06	Sugar caddy with handles, black	-	5 x 2½ x 1½ (12.7 x 5.4 x 4.1)	12	-	-
WR-1024	Chrome-plated sugar caddy w/handles	-	5 x 2½ x 1½ (12.7 x 5.4 x 4.1)	12	-	-
WR-1009	Chrome-plated sugar caddy w/out handles	-	5 x 2½ x 1½ (12.7 x 5.4 x 4.1)	12	-	-
WR-1025	Round chrome-plated sugar caddy	-	2¾ x 4¼ (7 x 10.8)	12	-	-

Note: Case Lots for these items will not be broken

## Dripcut® Servers

- Plastic Tops are ideal for acidic contents
- Coordinate Dripcut® servers with other Dripcut® products to complete your tabletop presentation
- For 32, 48 and 64 oz sizes see page 8-32

### 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 1½ x 4¼ (7 X 4.1 X 10.8)	12	1206LJ	206T
1212	Polycarbonate jar w/top	10 (296)	3⅞ 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
2710	Polyethylene jar w/top	10 (296)	4⅞ x 1¾ x 4⅞ (12.4 X 4.5 X 12.4)	12	2710J	206T
2710L	Polycarbonate jar w/top	10 (296)	3 x 1¾ x 4⅞ (7.6 X 4.5 X 12.4)	12	2710LJ	206T

### Traex® 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 1¼ x 3¾ (7 X 4.5 X 9.5)	12	206J	206T
912	Continental™ collection glass jar w/top	12 (355)	2¾ x 1¼ x 4⅞ (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

### Servers with Glass Jars and Plastic Tops

- To specify top color when ordering your Dripcut® server, add suffix (TT) to choose pitcher color (Brown 01, Red 02, White 15, Black 06, Yellow 08, Almond 18, Vista Green 191)



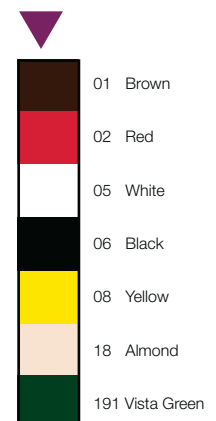
ITEM	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
606-TT	Glass jar w/top	6 (177.4)	2¾ x 1¼ x 4⅞ (7 X 4.5 X 10.5)	12	206J	606T-TT
614-TT	Glass jar w/top	14 (414)	3½ x 2 x 5⅞ (8.9 X 5.1 X 14.9)	12	214J	614T-TT

### Servers with Plastic Jars and Plastic Tops

- To specify top color when ordering your Dripcut® server, add suffix (TT) to choose pitcher color (Brown 01, Red 02, White 15, Black 06, Yellow 08, Almond 18, Vista Green 191)



Dripcut® Top Colors



ITEM	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
1606-TT	Polycarbonate jar w/top	7 (207)	2¾ x 1¼ x 4¼ (7 X 4.5 X 10.8)	12	1206LJ	606T-TT
1412-TT	Polycarbonate jar w/top	10 (296)	3⅞ 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	616T-TT

## Economy Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed easy refilling
- Stacking server has recessed cover design to allow stacking for compact storage



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46210	Closed handle	10 (296)	4 (10.2)	12
46212	Stacking server	10 (296)	3¼ (8.3)	12

## Double Wall Insulated Server

- Mirror-finished stainless steel
- Double wall construction for moisture free exteriors and excellent temperature retention
- Easy cleaning seamless interiors



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46613	Server with hinged insulated cover	10 (296)	3¼ (8.3)	12

## Condiment Jar Cover

- Mirror-finished stainless steel
- Features spoon slot for no-mess service
- Fits 6½ oz (192 ml) jar



ITEM	DIAMETER: IN (CM)	CASE LOT
47648	3½ (7.9)	48

## Tureen

- Stainless steel
- For elegant service of beverages, soups or your special dish
- Sturdy welded base and side handles



ITEM	CAPACITY: QT (L)	HEIGHT W/BASE: IN (CM)	CASE LOT
47845	5 (4.7)	4¾ (12.4)	6

## Gravy Boats

- Mirror-finished stainless steel
- Gadroon edge base
- Easy to use pouring spout
- All welded construction

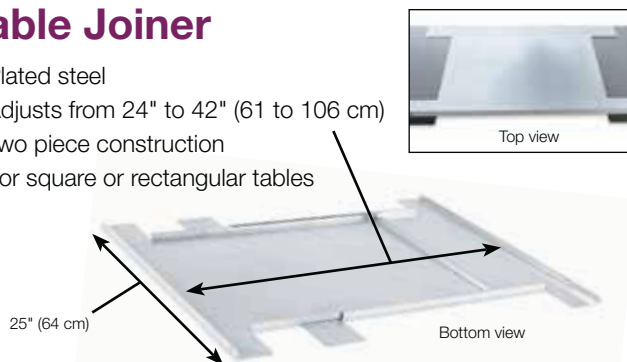


ITEM	SILVERPLATE ITEM <sup>①</sup>	CAPACITY OZ (ML)	CASE LOT
47573	48373 <sup>①</sup>	3 (89)	12
47575	48375 <sup>①</sup>	5 (148)	12
47578	48378 <sup>①</sup>	8 (236)	12

<sup>①</sup>For silverplate information, see page 9-33

## Table Joiner

- Plated steel
- Adjusts from 24" to 42" (61 to 106 cm)
- Two piece construction
- For square or rectangular tables



ITEM	DESCRIPTION	CASE LOT
97299	Table joiner	3

## Ramekin



533-06

ITEM	DESCRIPTION	CAPACITY: OZ (ML)	CASE LOT
533-06	Smooth ramekin, black	2 (59)	72

## Wire Serving Pieces

- Ramekin holder is 2½" in diameter (Traex # 533)
- 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	7½ x 10½ (18.1 x 26.7)	12
WB-8008-06	Black oval basket	7½ x 10½ (18.1 x 26.7)	12
WB-8007	Chrome oval basket w/ramekin holder	7½ x 10½ (18.1 x 26.7)	12
WB-8007-06	Black oval basket w/ramekin holder	7½ x 10½ (18.1 x 26.7)	12



## Twister® Wire Cones

- Unique wire cones for fries, appetizers, and more



ITEM	DESCRIPTION	CAPACITY C (L)	DIMENSIONS: IN (CM)	CASE LOT
WC-6008	XL wire cone, chrome	5½ (1.3)	7¾ x 9¼ (19.7 x 23.5)	4
WC-6007-06	Large wire cone, black	3½ (0.8)	7 x 8¼ (17.8 x 21)	12
WC-6007	Large wire cone, chrome	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 7¼ (17.8 x 19)	12
WC-6009	Large wire cone w/ramekin holder, chrome	3½ (0.8)	7 x 7¼ (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

## Stainless Steel Au Gratins

- Mirror-finished stainless steel
- Go straight from oven or broiler to table
- Integral handle for carrying or gripping



ITEM	CAPACITY OZ (ML)	OVERALL DIMENSIONS IN (CM)	INSIDE DIAMETER IN (CM)	CASE LOT
47428	8 (236)	8 x 4½ x 1½ (20.3 x 11.4 x 2.9)	6 (15.2)①	12
47422	12 (355)	9 x 5 x 1½ (22.9 x 12.7 x 3.5)	7⅞ (18.1)①	12
47425	15 (443)	10½ x 5¾ x 1½ (26.7 x 14.6 x 3.5)	8¼ (21)①	12
47429	20 (591)	10½ x 6 x 1½ (26.7 x 15.2 x 3.5)	8¼ (21)①	12
47406	6 (177)	6¾ (17.1) outside diameter	5½ (14)	
47408	8 (236)	7¼ (18.4) outside diameter	5¾ (14.6)	

①Inside top diameter

## Paneled Sherbet Dishes and Bowl

- Mirror-finished stainless steel
- 48013 and 48015 dishes have scalloped top
- Wide gadroon base for added stability and style



ITEM	SILVERPLATE ITEM②	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
48013	48313②	3½ (103)	1⅞ (4.8)	12
48015	48315②	5 (148)	2¼ (5.7)	12
46701	48301②	16 (473)	3⅝ (8.6)	12

②For silverplate information, see page 9-33

## Sauce Cup

- Stainless steel
- Mirror-finished outside, satin-finished inside
- Sized for individual condiment service
- Retains temperature longer and helps reduce food waste



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46713	3 (89)	1⅝ (4.1)	2⅞ (6.5)	12

## Sauce Bowl, Sherbet and Dessert Cup

- Mirror-finished stainless steel
- 46772/48372 Sauce Bowl and 48003/48303 Sherbet have gadroon top edge
- 46704 Dessert Cup has paneled design for sauces, relishes, or butter



ITEM	SILVERPLATE ITEM①	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46772	48372①	2 (59)	3 (7.6)	3 (7.6)	72
48003	48303①	3½ (103)	2 (5.1)	3⅓ (9.6)	72
46704	—	4 (118)	1⅝ (4.1)	3⅝ (9.3)	48

①For silverplate information, see page 9-37

## Cake/Pie Server

- Stainless steel blade
- Riveted durable rosewood handle



ITEM	OVERALL LENGTH: IN (CM)	CASE LOT
48083	10 <sup>3</sup> / <sub>4</sub> (27)	12

## Tulip Sundae

- Mirror-finished stainless steel
- Gadron edge base
- Ideal for an attractive dessert presentation



ITEM	CAPACITY: QT (ML)	HEIGHT: IN (CM)	CASE LOT
48060	6 (177)	4 <sup>5</sup> / <sub>8</sub> (12)	12

## Cake Stand

- Mirror-finished stainless steel
- Elevates desserts to add visual interest and conserve room on buffet line
- Shipped knocked down and assembles easily



ITEM	DIAMETER IN (CM)	HEIGHT W/BASE IN (CM)	CASE LOT
48023	13 (33)	6 <sup>5</sup> / <sub>8</sub> (16.8)	1

## Counter Menu Holder

- Stainless steel
- Screw-on assembly
- Set includes brackets
- 15<sup>1</sup>/<sub>2</sub>" (39.4cm)



ITEM	ABOVE COUNTER HEIGHT: IN (CM)	CASE LOT
46797	4 (10.2)	12

## Condiment and Card Holder

- Stainless steel
- Sanitary, rounded corners



ITEM	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
46796	2 <sup>1</sup> / <sub>2</sub> x 1 <sup>1</sup> / <sub>2</sub> x 1 <sup>1</sup> / <sub>2</sub> (6.4 x 3.8 x 3.8)	24

## Card and Menu Holders

- Stainless steel
- 46795: Weighted cast base adds stability

ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
46795	1 1/8 (2.9)	1 1/2 (3.8)	36
46794	2 1/4 (5.7)	1 3/4 (4.4)	60



## Oyster Plate and Seafood Shell

- Mirror-finished stainless steel
- Go from oven to the table for faster service



ITEM	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46745	Oyster plate, 6 well	10 3/8 dia (26.3)	12
46735	Seafood shell	5 x 5 1/2 x 5/8 (12.7 x 14.0 x 1.6)	12

## Snail Plate

- Mirror-finished stainless steel
- Six embosses ideal for escargot, house specialties or deviled eggs



ITEM	DIMENSIONS: IN (CM)	CASE LOT
46746	6 7/8 x 5 7/16 x 3/4 (17.5 x 13.8 x 1.8)	24

## Snail Tong

- Mirror-finished stainless steel
- Provides a comfortable and secure grip on slippery shells
- Durable self-closing spring



ITEM	HEIGHT: IN (CM)	CASE LOT
46760	6 (15.2)	12

## Supreme Set

- Mirror-finished stainless steel
- Set consists of 46701, 46704, and 46706 or 46701 and 46709
- Order parts separately



ITEM	DESCRIPTION	DIMENSIONS: OUTSIDE DIA. IN (CM)	CASE LOT
46701	16 oz (473 ml) paneled bowl with gadroon base	5 1/8 (12.8)	12
46704	4 oz (119 ml) paneled cup	3 1/16 (9.2)	48
46706	Slotted ring	5 3/16 (13.0)	12
46709	1-piece slotted ring and cup	5 3/16 (13.0)	12

## Lobster/Nut Crackers

- Both styles offer comfortable grip and smooth-acting hinge
- Forged stainless steel cracker offers superb durability



ITEM	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46763	Stainless steel, forged	6 1/4 (15.9)	12
46764	Polished chrome-plated	6 (15.2)	24

## Butter Melter

- Stainless steel base with oval vents
- Stainless steel pan with rosewood handle and pouring spout



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46777	4.25 (125.7)	3 5/8 (9.2)	1
45710	Pan only, outside dia. 3 5/8" (9.2 cm), handle 2 7/8" (7.3 cm)		12
45711	Candle cup only		12

## Butter Melters

- Chrome-plated welded wire stand
- Same stand – flip one way for 46771, flip over for 46770
- Complete with butter pan or cup, candle holder and candle



ITEM	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46770	With pan	5 (148)	5 5/8 (14.3)	1
46771	With #13200 3 oz (89 ml) cup	3 (89)	5 5/8 (14.3)	6

ITEM	DESCRIPTION	DIAMETER: IN (CM)	HANDLE: IN (CM)	CASE LOT
46781	Pan only	3 1/2 (8.9)	3 1/4 (8.2)	12
13200	3 oz cup only	3 1/8 (7.8)	–	12

## Butter Melter

- Chrome-plated welded wire stand
- Includes glass candle holder, candle and pan



ITEM	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46776	3.25 (96)	5 (12.7)	12
45691 ①	Pan only — stainless steel		12
45690	Stand only — chrome		12
45801	Candle holder only — glass		12

①Top dia. 3 1/4" (8.2 cm), Bot. dia. 2 5/8" (6.6 cm), Handle 1 1/4" (3.2 cm)

## Utility Servers

- Chrome-plated welded wire rack
- Stainless steel bowls
- 99615, 47633 & 47631: Full Sets include 1 rack and 3 bowls



ITEM	DESCRIPTION	CASE LOT
99615 ①	Dimensions (W x H): 8" x 7 3/8" (20.3 x 18.7 cm)	1
69260	Bowl only — 6 oz (177 ml) 3" x 1 7/8" (7.6 x 4.7 cm)	12
99262	Replacement cover — fits 69260 bowls	12
47633	Dimensions (W x H): 8 1/2" x 8 3/4" (21.6 x 22.2)	6
47601	Bowl only — 10 oz (295 ml) 3 1/2" x 2 1/2" (9 x 6.4 cm)	12
47631	Dimensions (W x H): 9 1/2" x 8 3/4" (24.1 x 22.2)	6
47522	Bowl only — 12 oz (355 ml) 4 1/8" x 2 3/16" (10.4 x 5.5 cm)	12

①Includes bowl covers

## Three-Way Revolving Server

- Rack revolves for easy access
- 99637 includes three 10 oz (295 ml) stainless steel bowls
- Stainless steel base with convenient plastic carry handle
- Ladle shown: 52908



ITEM	DESCRIPTION	CASE LOT
99637	Server (W x H): 8 1/4" x 5 3/4" (20.9 x 14.6 cm)	1
99636	Bowl: 10 oz (295 ml) 4" x 2 1/2" (10 x 6.3 cm)	12

## Dripcut® Cruets

ITEM	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT
68028	Square glass oil & vinegar cruets w/wire rack	5 oz	5 3/4 x 2 5/8 x 7 1/4 (14.6 X 6.7 X 18.4)	6
WR-1020	Wire rack condiment caddy - holds two cruets	—	5 3/4 x 2 5/8 x 7 1/4 (14.6 X 6.7 X 18.4)	6
68020-0	Square glass oil & vinegar cruets set	5 oz	2 1/8 x 5 5/8 (5.4 X 14.9)	12





## Six-Compartment Tray

- Heavy-duty stainless steel with stacking lugs
- Mirror-finished stainless steel



ITEM	DIMENSIONS (L X W X D) IN (CM)	CASE LOT
47252	15½ x 11⅝ x ¾ (39.4 x 29.5 x 1.9)	24

## Tumbler

- Mirror-finished 300 series stainless steel



ITEM	CAPACITY OZ (ML)	TOP DIAMETER IN (CM)	BOTTOM DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
68520	12 (354)	3⅛ (8)	2⅛ (5.2)	4⅞ (11.5)	12

## Sizzling Platter and Underliner

- Heavy-duty 16 gauge stainless steel for greater durability
- Constructed from high temperature polyester, underliner helps maintain temperature for greater customer satisfaction
- Features built-in handles for easy, comfortable handling
- Underliner resists chipping and breaking
- Dishwasher safe



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
81170	Oval platter with underliner	13¾ x 8⅝ (34.9 x 21.1)	12
81180	Oval platter only	11¾ x 7¾ (29.8 x 19.7)	12
81190	Oval underliner only	13¾ x 8⅝ (34.9 x 21.1)	12

## Drink or Soup Cup

- Mirror-finished stainless steel
- One-piece construction with integral handle



ITEM	CAPACITY OZ (ML)	DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47555	9 (266)	3½ (8.9)	2⅞ (5.6)	12
47556	11 (325)	3½ (8.9)	2⅞ (6)	12

## Soup Bowl

- Mirror-finished stainless steel



ITEM	CAPACITY OZ (ML)	OUTSIDE DIAMETER IN (CM)	HEIGHT IN (CM)	CASE LOT
47536	16.3 (482)	6 (15.2)	1¾ (4.5)	12

# Traex® Squeeze Dispensers

- Portion condiments more quickly and more easily than ever
- Color•Mate™ Squeeze Dispensers come in 7 bright translucent, polyethylene colors, allowing you to identify contents and track fill levels at a glance
- See pages 8-29 to 8-31 for more information



## Cork-Lined Laminated Serving Trays and Liners

- Multi-layer construction with molded-in cork surface
- Helps prevent slipping even when wet
- Liner will not peel or warp for longer life
- Self-adhesive non-skid cork liners for trays without cork surface
- Tray color: Brown



86338



86360



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
86326	Rectangular	12 x 16 (30.5 x 40.6)	12
86328	Rectangular	14 x 18 (35.6 x 45.7)	12
86330	Rectangular	15 x 20 (38.1 x 50.8)	12
86331	Rectangular	16 x 22 (40.6 x 55.9)	12
86333	Oval	20 x 25 (50.8 x 63.5)	6
86334	Oval	23 x 28 (58.4 x 71.1)	6
86336	Round	11 (27.9)	12
86339	Round	14 (35.6)	12
86341	Round	16 (40.6)	12
86338	Beer tray, round	12½ (31.8)	12

## Cork Tray Liners

ITEM	FITS TRAYS IN (CM)	LINER DIMENSIONS IN (CM)	CASE LOT
<b>ROUND LINERS</b>			
86350	11 (27.9)	9⅞ (23.2)	12
86351	12 (30.5)	11 (27.9)	12
86352	14 (35.6)	12⅞ (30.8)	12
86353	16 (40.6)	12 <sup>15</sup> / <sub>16</sub> (32.9)	12
<b>OVAL LINERS</b>			
86360	20 x 25 (50.8 x 63.5)	16¼ x 21 (41.3 x 53.3)	12
86361	23 x 28 (58.4 x 71.1)	19⅞ x 23⅝ (48.6 x 60)	12

## Baskets

- Constructed from plastic and vinyl material
- Durable and easy to clean
- Dishwasher safe

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
<b>TAN PLASTIC RATTAN</b>			
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
<b>BLACK VINYL WITH GOLD TRIM</b>			
47208	Oval	9 x 6¼ x 2⅜ (22.9 x 15.9 x 6)	12



47208

47205

47204

## Plastic Tip Trays

- Attractive scratch-resistant material



86280



1000-06

1000-96

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

## Serving Bowls

- Dishwasher safe, impact-resistant, melamine construction
- In compliance with FDA standards
- Ideal for salad, chips, and condiments
- Heat resistant up to 187°F (86°C)



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CAPACITY OZ (ML)	CASE LOT
52860	Birchwood	5¾ (14.6)	12 (354)	48
52861	Black	5¾ (14.6)	12 (354)	48
52866	Birchwood	6 (15.2)	14 (413)	48
52867	Black	6 (15.2)	14 (413)	48
52869	Birchwood	8 (20.3)	34 (1005)	48
52870	Black	8 (20.3)	34 (1005)	48

①Not for use in microwave ovens

## 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



- Increase profits and reduce breakage: Our anti-skid surface resists glassware slippage even when wet
- Two color trays offer superior quality and a revolutionary process that molds the anti-skid liner right to the tray, custom color combinations available
- Reinforced plastic injection molding process makes these trays the toughest you'll find
- Lifetime warranty



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"



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
1490-0606	Black tray w/sign holder	14 (35.6) dia	12
1489-0606	Black tray only	14 (35.6) dia	12
4970	Sign holder only - fits 14" and 16" trays	6 x 4 (15.2 x 10.2)	12

## Tray Accessories

- Mats are made in USA



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
1420-01	Chocolate 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	16⅞ x 12½ (41 X 31.8)	12
1612-06	Black anti-skid mat	16⅞ x 12½ (41 X 31.8)	12

## Check Spindle



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
2721	Spindle	3 x 6 (7.6 x 15.2)	12

## Check Holders



- Brushed aluminum
- Keep checks organized
- Featuring patent pending channel lock design



ITEM	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2524	Check Holder	24 x 2 (61 x 50.1)	2
2536	Check Holder	36 x 2 (91.4 x 50.1)	2
2548	Check Holder	48 x 2 (121.9 x 50.1)	2

# Polypropylene Fast Food Trays

- Thick reinforced rim with corner ribs add impact strength - reducing breakage and minimizing warping
- Four stacking lugs speed drying and prevent sticking
- Semi-gloss, weave-grain textured finish provides a reduced-slip surface
- Recyclable to reduce landfill waste
- Heat resistant up to 187°F (86°C)



COLOR	10 X 14 IN 25.4 X 35.6 CM	CASE LOT	12 X 16 IN 30.5 X 40.6 CM	CASE LOT	14 X 18 IN 35.6 X 45.7 CM	CASE LOT
Red	86100	24	86110	24	86120	12
Brown	86101	24	86111	24	86121	12
Burgundy	86103	24	86113	24	86123	12
Orange	86104	24	86114	24	86124	12
Gray	86105	24	86115	24	86125	12
Almond	86106	24	86116	24	86126	12
Royal blue	86107	24	86117	24	86127	12
Black	86108	24	86118	24	86128	12
Teal	86109	24	86119	24	86129	12



## Personalized Custom Imprinting

### To Order Custom Printing

Select the size and color of the item to be imprinted; then provide us with camera-ready artwork of your specified size and positioning.

### Imprint Area

Fast-food trays can accept the following size imprints:

TRAY SIZE	MAXIMUM IMPRINT AREA
10 x 14 inch (25.4 x 35.6 cm)	5½ x 8½ inch (14.0 x 21.6 cm)
12 x 16 inch (30.5 x 40.6 cm)	6½ x 10⅝ inch (16.5 x 27.0 cm)
14 x 18 inch (35.5 x 45.7 cm)	8½ x 11½ inch (21.6 x 29.2 cm)

### Camera-Ready Artwork

Camera-ready art is ready for photographic reproduction and must be a sharp black-and-white image enlarged or reduced to proper size. When more than one color is specified, artwork must be individually separated for the screen printing process. Appropriate artist fees will be charged if artwork is incomplete. Since the design possibilities are governed by the product to be imprinted, details of all artwork must be submitted to Vollrath for approval before an order can be accepted.

### Printing Colors

Standard colors (brown, black, and white) can be used with silk screen printing.

### Silk Screen Charges

There is a one-time silk screen charge for each item ordered with an imprint.

### Samples

A net charge equal to the silk screen charge must be paid in advance for request for an imprint sample.

### Minimum Quantities

Minimum quantity of 288 each per tray size.

### Terms

Delivery of plus or minus 10% within the quantity ordered constitutes fulfillment of the order, and payment shall be made on the basis of the actual quantity delivered.

### Returns

Custom imprinted or private label products are not accepted for exchange or refund.

### Prices

Imprinting charges are a net charge added to the price of the item.

### Lead Time

Allow 20 working days for screen preparation and printing.



## Traex® Premium Fast Food Trays



- Affordable and durable
- Easy to clean with built in handles for comfortable and controlled handling
- "Linen Look" finish gives a sharper imprint
- Dishwasher safe
- Stain and odor resistant
- Stackable and approved for up to 180 degrees 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)**

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
1014-XX	Fast Food tray	14¼ x 10⅞ (36.2 x 49.7)	24
1216-XX	Fast Food tray	17⅞ x 12⅞ (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® Polypropylene School Compartment Trays



- Lightweight
- Economically priced
- **Add color suffix to base item number to indicate color selection (Red -02, Tan -09, Bright Blue -104, Bright Green -119, Bright Yellow -138)**

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
2614-XX	Left Hand tray	13⅞ x 9¼ (34.6 x 24.8)	24
2015-XX	Right Hand tray	14⅞ x 9⅞ (36.5 x 25.1)	24



## Traex® ABS School Compartment Trays



- Lightweight
- Economically priced
- **Add color suffix to base item number to indicate color selection (Red -02, Tan -09, Bright Blue -104, Bright Green -119, Bright Yellow -138)**

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
2615-XX	Right Hand tray	14½ x 10 (36.9 x 25.4)	24



## Symbol Signs



- High quality image signs have pressure-sensitive adhesive for easy mounting



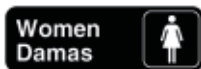
4135



4531



4566



4567



4575



4589



5630



5631



5632



5633



5634



5635



5633

ITEM	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
<b>FOREIGN LANGUAGE SYMBOL SIGN</b>			
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
4575	Caballeros	3 x 9 (7.6 x 22.9)	1
4589	No Fumar/No Smoking	3 x 9 (7.6 x 22.9)	1
<b>TABLETOP TENT SIGN</b>			
4135	Reserved – Screen-printed plastic signs, message on both sides	3 x 9 (7.6 x 22.9)	1
<b>BRILLE SYMBOL SIGN</b>			
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
<b>CONTEMPORARY ENGLISH SYMBOL SIGN</b>			
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
<b>SYMBOL SIGN</b>			
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



4504



4505



4506



4508



4513



4515



4516



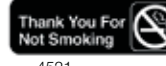
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4519



4520



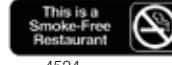
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4522



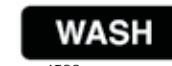
4523



4524



4525



4526



4530



4532



4544



5613



5617



5609



5618



5644



5643



# Warewashing, Handling & Dispensers



## Traex® Warewashing Rack

New line of racks provide a variety of sturdy and lightweight racks that can accommodate virtually any glassware or smallware while reducing breakage.



## Dish Boxes

Strong, extra wide handles stand up to the abuse of the busiest institutions. Reinforcing ribs on top rim and bottom add strength and extend box's life.



## Traex® Adjustable Dish Caddies

Caddies specially designed to transport and store dishware. Available in the size you need to work with your dishware and fit into your existing space.

### Vollrath “Green” Facts for Warewashing:



Recycled dish dolly reuses plastic to reduce waste.

Vollrath's open rack design promotes better washing action, complete rinsing, and faster drying, reducing overall water consumption.

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

Rack Max® and Lemon Drop® racks hold wares more efficiently so you can use less water, energy, and chemicals and create less waste.

For more details on Vollrath's green products, visit [www.vollrathco.com/green](http://www.vollrathco.com/green)



## Signature Warewashing Racks

Vollrath offers a complete selection of racks and accessories to provide the flexibility needed in today's food service operation. Vollrath warewashing and storage racks offer outstanding strength, adaptability, versatility and durability. When combined with their low cost per year of use, they also become an unbeatable value. Our Signature Lemon Drop line provides expanded capacity.

**Vollrath, the industry's warewashing leader, offers the largest selection of racks for glassware, dinnerware, and flatware!**



**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 fast dish machine loading in either direction.



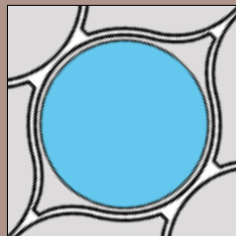
**Signature unique rack design** Uses stainless screws and a variety of interchangeable risers and dividers for hundreds of custom configurations.



**Signature rack imprinting** add additional identification. Choose stock or custom imprint.

## 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



**Vollrath Lemon Drop™ Design**

## The savings add up!

- **Less Water**
- **Less Energy**
- **Less Chemicals**
- **Less Waste**

## Traex® Warewashing Racks

This sturdy, lightweight, adjustable warewashing system has the flexibility to accommodate virtually any glassware or smallware while reducing breakage. Constructed of high quality co-polymer plastic and featuring snap-fit extenders and reinforced index strips for 4-way tracking. Upgrade to Rack Max and watch the savings add up!



**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 on all four sides.



**Add Traex® Code-A-Clips** for easy identification.

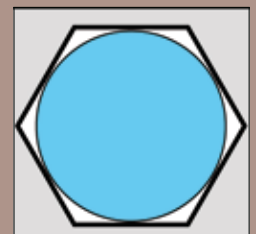
**TOTAL SAVINGS:**  
**\$1,431+\***  
from increased capacity

Time & Labor = \$1,095,  
Water = \$56,  
Chemicals = \$192,  
Breakage = \$88

\*Based on industry data for 20 compartment rack

## Rack Max® 5, 12, 20, 30 & 42 Compartment Racks

- Designed to hold 17-30% more glassware than a traditional rack
- Small side compartments hold flatware, salt shakers, ramekins, etc.
- 100% vertical glassware protection



Traex Rack Max design.

## Signature Full-Size Compartment Racks



## Rack Imprinting

For color and imprinting options, see page 10-22.



- 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
- Wide range of sizes, capacities, and interchangeable dividers and risers

- Lemon Drop™ Patent #D650,541
- Outside dimensions: 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" (50 x 50 cm)
- See Page 10-5 for sizing guide

### Dimensions Shown Below: Maximum Inside Compartment x Diagonal Compartment



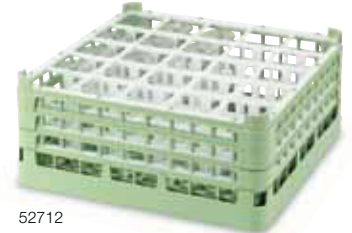
52763



52720



52757



52712

### 9-Compartment

5<sup>5</sup>/<sub>8</sub>" sq. compartment with 8<sup>1</sup>/<sub>16</sub>" diagonal (14.9 cm x 21.1 cm)

### 16-Compartment

4<sup>3</sup>/<sub>8</sub>" sq. compartment with 6<sup>1</sup>/<sub>16</sub>" diagonal (11.1 cm x 15.7 cm)

### 20-Compartment Lemon Drop™

3<sup>1</sup>/<sub>16</sub>" diameter (10.0 cm)

### 25-Compartment

3<sup>1</sup>/<sub>2</sub>" sq. compartment with 4<sup>1</sup>/<sub>16</sub>" diagonal (8.9 cm x 12.5 cm)



52812



52715



52784

### 30-Compartment Lemon Drop™

3<sup>3</sup>/<sub>16</sub>" diameter (8.1 cm)

### 36-Compartment

2<sup>7</sup>/<sub>8</sub>" sq. compartment with 4<sup>1</sup>/<sub>16</sub>" diagonal (7.3 cm x 10.3 cm)

### 49-Compartment

2<sup>1</sup>/<sub>16</sub>" sq. compartment with 3<sup>7</sup>/<sub>16</sub>" diagonal (6.2 cm x 8.7 cm)

Signature Rack Colors	
Light Green (1)	
Beige (2)	
Red (3)	
Light Blue (4)	
Gold (5)	
Gray (6)	
Royal Blue (7)	
Burgundy (9)	

9-COMP	16-COMP	20-COMP <sup>①</sup>	25-COMP	30-COMP <sup>①</sup>	36-COMP	49-COMP	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52726	52694	52691	52684	52790	52689	52699	Short	4 <sup>5</sup> / <sub>8</sub> (10.5)	2 <sup>1</sup> / <sub>16</sub> (7.1)	6
52760	52766	52692	52772	52811	52778	52784	Short plus	4 <sup>7</sup> / <sub>8</sub> (12.4)	3 <sup>1</sup> / <sub>4</sub> (8.3)	5
52727	52718	52693	52710	52812	52714	52722	Medium	5 <sup>5</sup> / <sub>8</sub> (14.3)	4 <sup>1</sup> / <sub>16</sub> (11)	4
52761	52767	52702	52773	52813	52779	52785	Medium plus	6 <sup>5</sup> / <sub>8</sub> (16.2)	4 <sup>9</sup> / <sub>16</sub> (12.2)	4
52728	52719	52703	52711	52816	52715	52723	Tall	7 (17.8)	5 <sup>1</sup> / <sub>16</sub> (14.4)	3
52762	52768	52704	52774	52817	52780	52786	Tall plus	7 <sup>3</sup> / <sub>4</sub> (19.7)	6 <sup>1</sup> / <sub>4</sub> (15.9)	3
52730	52720	52706	52712	52832	52716	52724	X-tall	8 <sup>1</sup> / <sub>2</sub> (21.6)	7 <sup>1</sup> / <sub>8</sub> (18.1)	3
52763	52769	52707	52775	52844	52781	52787	X-tall plus	9 <sup>1</sup> / <sub>4</sub> (23.5)	7 <sup>1</sup> / <sub>16</sub> (19.5)	2
52729	52721	52708	52713	52845	52717	52725	XX-tall	9 <sup>5</sup> / <sub>8</sub> (25.1)	8 <sup>1</sup> / <sub>2</sub> (21.6)	2
52764	52770	52709	52776	52846	52782	52788	XX-tall plus	10 <sup>9</sup> / <sub>16</sub> (26.8)	9 <sup>1</sup> / <sub>16</sub> (23)	2
52731	52732	52754	52733	52847	52734	52735	XXX-tall	11 <sup>1</sup> / <sub>16</sub> (28.7)	9 <sup>9</sup> / <sub>16</sub> (25.2)	2
52765	52771	52755	52777	52848	52783	52789	XXX-tall plus	12 <sup>5</sup> / <sub>8</sub> (30.8)	10 <sup>9</sup> / <sub>16</sub> (26.8)	2
52736	52737	52757	52738	52849	52739	52740	XXXX-tall	12 <sup>3</sup> / <sub>4</sub> (32.4)	11 <sup>5</sup> / <sub>8</sub> (28.9)	2

<sup>①</sup>Lemon Drop™ Design – see page 10-3 for details



## Traex<sup>®</sup>



### 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
- Co-polymer plastic gives racks chemical, impact and heat resistance – safe up to 180°F for 30 minutes
- Outside dimensions: 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" (50 x 50 cm)
- See Page 10-12 for 5 Compartment Rack, Page 10-6 for sizing guide and Page 10-25 for Rack Imprinting



TR10FF

#### 9-Compartment

5<sup>7</sup>/<sub>8</sub>" sq. compartment with 8<sup>5</sup>/<sub>16</sub>" diagonal (14.9 cm x 21.1 cm)



TR18J

#### 12-Compartment Rack Max<sup>®</sup>

4<sup>3</sup>/<sub>4</sub>" diameter (12.1 cm)

#### Compartment Size Dimensions Shown Below Racks



TR8DD

#### 16-Compartment

4<sup>3</sup>/<sub>8</sub>" sq. compartment with 6<sup>3</sup>/<sub>16</sub>" diagonal (11.1 cm x 15.7 cm)



TR11GG

#### 20-Compartment Rack Max<sup>®</sup>

3<sup>15</sup>/<sub>16</sub>" diameter (10.0 cm)



TR6BB

#### 25-Compartment

3<sup>1</sup>/<sub>2</sub>" sq. compartment with 4<sup>15</sup>/<sub>16</sub>" diagonal (8.9 cm x 12.5 cm)



TR12HH

#### 30-Compartment Rack Max<sup>®</sup>

3<sup>3</sup>/<sub>16</sub>" diameter (8.1 cm)



TR7CCC

#### 36-Compartment

2<sup>7</sup>/<sub>8</sub>" sq. compartment with 4<sup>1</sup>/<sub>16</sub>" diagonal (7.3 cm x 10.3 cm)



TR13MM

#### 42-Compartment Rack Max<sup>®</sup>

2<sup>3</sup>/<sub>4</sub>" diameter (6.9 cm)



TR9E

#### 49-Compartment

2<sup>7</sup>/<sub>16</sub>" sq. compartment with 3<sup>7</sup>/<sub>16</sub>" diagonal (6.2 cm x 8.7 cm)

Traex <sup>®</sup> Rack Colors	
Beige (32) (standard)	
Red (02)	
Black (06)	
Yellow (08)	
Green (19)	
Burgundy (21)	
Royal Blue (44)	

9-COMP	12-COMP	16-COMP	20-COMP	25-COMP	30-COMP <sup>①</sup>	36-COMP	42-COMP	49-COMP	OVERALL HEIGHT IN (CM)	INTERIOR HEIGHT IN (CM)	CASE LOT
TR13F	TR13J	TR13D	TR13G	TR13B	TR13H	TR13C	TR13M	—	2 <sup>7</sup> / <sub>8</sub> " (7.3)	2 <sup>1</sup> / <sub>16</sub> " (5.2)	2
TR10	TR18	TR8	TR11	TR6	TR12	TR7	—	TR9	4" (10.2)	3 <sup>1</sup> / <sub>4</sub> " (8.3)	6
TR13FF	TR13JJ	TR13DD	TR13GG	TR13BB	TR13HH	TR13CC	TR13MM	—	4 <sup>1</sup> / <sub>2</sub> " (11.4)	3 <sup>3</sup> / <sub>16</sub> " (9.1)	2
TR10F	TR18J	TR8D	TR11G	TR6B	TR12H	TR7C	—	TR9E	5 <sup>9</sup> / <sub>16</sub> " (14)	4 <sup>1</sup> / <sub>16</sub> " (12.2)	2
TR10A	TR18A	TR8A	TR11A	TR6A	TR12A	TR7A	—	TR9A	5 <sup>9</sup> / <sub>16</sub> " (14)	4 <sup>1</sup> / <sub>16</sub> " (12.2)	2
TR13FFF	TR13JJJ	TR13DDD	TR13GGG	TR3BBB	TR13HHH	TR13CCC	TR13MMM	—	6 <sup>1</sup> / <sub>8</sub> " (15.6)	5 <sup>1</sup> / <sub>8</sub> " (13)	2
TR10FF	TR18JJ	TR8DD	TR11GG	TR6BB	TR12HH	TR7CC	—	TR9EE	7 <sup>1</sup> / <sub>8</sub> " (18.1)	6 <sup>3</sup> / <sub>8</sub> " (16.2)	2
TR10FA	TR18JA	TR8DA	TR11GA	TR6BA	TR12HA	TR7CA	—	TR9EA	7 <sup>1</sup> / <sub>8</sub> " (18.1)	6 <sup>3</sup> / <sub>8</sub> " (16.2)	2
TR13FFFF	TR13JJJ	TR13DDDD	TR13GGGG	TR3BBBB	TR13HHHH	TR13CCCC	TR13MMMM	—	7 <sup>5</sup> / <sub>8</sub> " (19.4)	6 <sup>3</sup> / <sub>4</sub> " (17.2)	2
TR10FFF	TR18JJJ	TR8DDD	TR11GGG	TR6BBB	TR12HHH	TR7CCC	—	TR9EEE	8 <sup>3</sup> / <sub>4</sub> " (22.2)	7 <sup>7</sup> / <sub>8</sub> " (20)	2
TR10FFA	TR18JJA	TR8DDA	TR11GGA	TR6BBA	TR12HHA	TR7CCA	—	TR9EEA	8 <sup>3</sup> / <sub>4</sub> " (22.2)	7 <sup>7</sup> / <sub>8</sub> " (20)	2
TR10FFFF	TR18JJJ	TR8DDDD	TR11GGGG	TR6BBBB	TR12HHHH	TR7CCCC	—	TR9EEEE	10 <sup>5</sup> / <sub>16</sub> " (26.2)	9 <sup>7</sup> / <sub>16</sub> " (24)	2
TR10FFFA	TR18JJJA	TR8DDDA	TR11GGGA	TR6BBBA	TR12HHHA	TR7CCCA	—	TR9EEEA	10 <sup>5</sup> / <sub>16</sub> " (26.2)	9 <sup>7</sup> / <sub>16</sub> " (24)	2
TR10FFFFF	TR18JJJJ	TR8DDDDD	TR11GGGGG	TR6BBBBB	TR12HHHHH	TR7CCCCC	—	TR9EEEEE	11 <sup>7</sup> / <sub>8</sub> " (30.2)	11" (27.9)	2
TR10FFFFA	TR18JJJJA	TR8DDDDA	TR11GGGGA	TR6BBBBBA	TR12HHHHA	TR7CCCCA	—	TR9EEEEA	11 <sup>7</sup> / <sub>8</sub> " (30.2)	11" (27.9)	2

All item numbers ending in "A" have an open rack extender on top. Rack Max<sup>®</sup> Design - See Page 10-4 for details

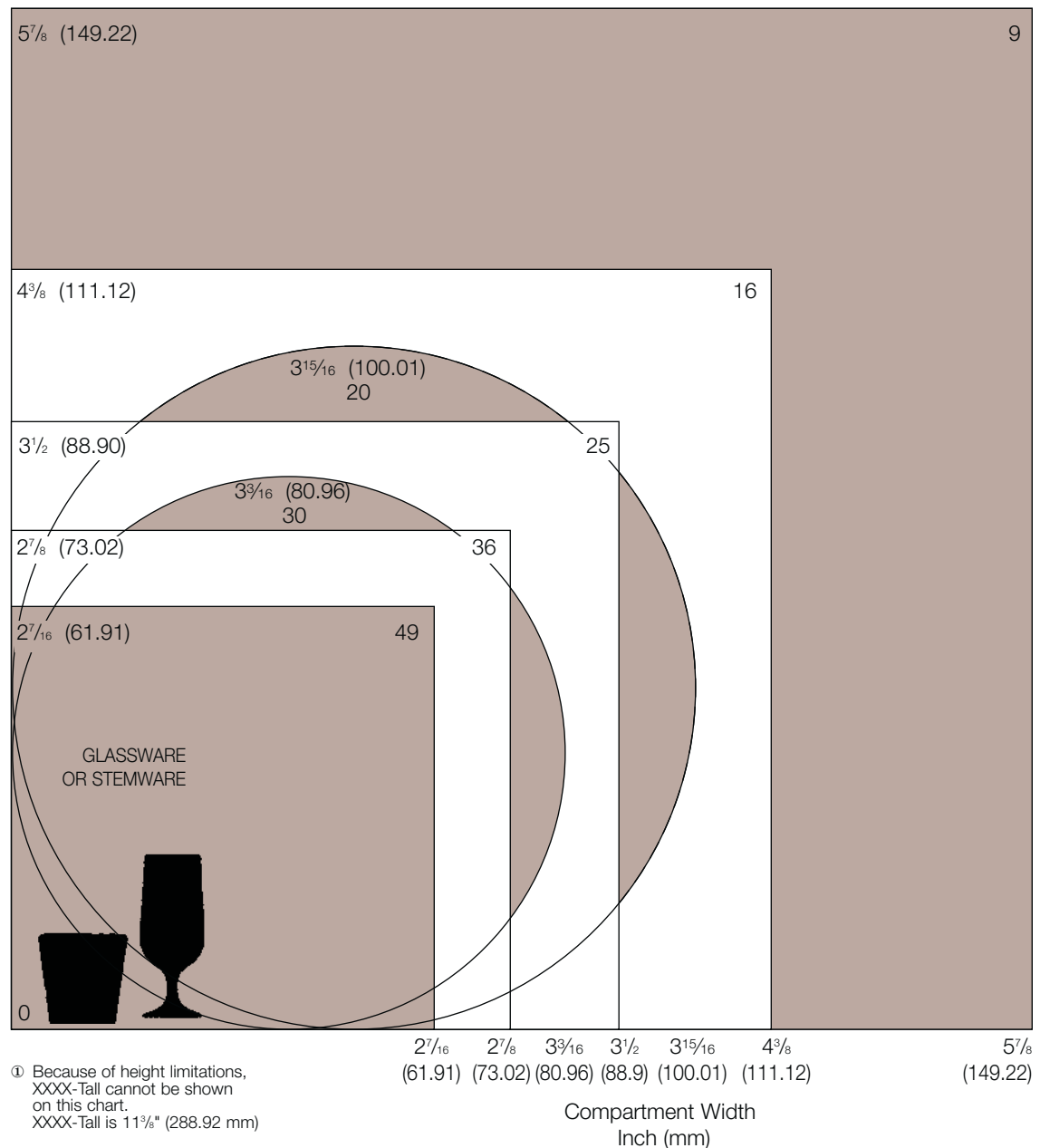


# Signature Full-Size Rack Sizing Template

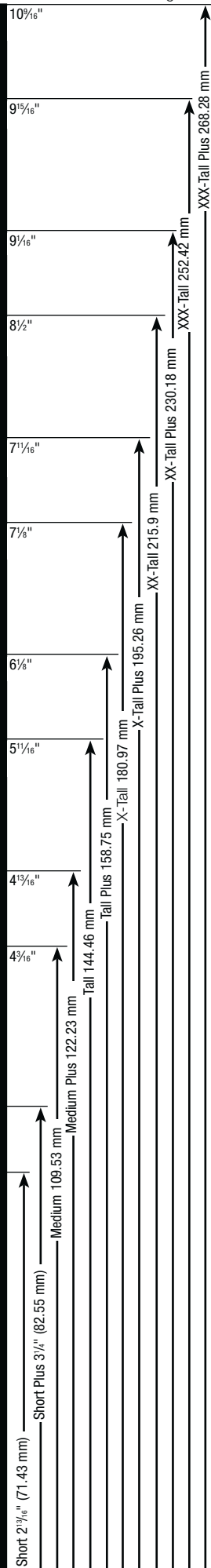
**DETERMINING RACK HEIGHT:** Place the base of glass or stemware piece on bottom edge of this page. Or remove page and stand it on edge on a flat surface next to your glass or stemware. Then select rack type with appropriate number of risers by referring to the crossbar immediately above your glassware piece on the chart.

**DETERMINING NUMBER OF COMPARTMENTS:** Place an inverted glass on the diagram. Looking directly downward on the glass, make sure the greatest diameter of the glass or stemware is within the appropriate square. When measuring cups or mugs, be sure to allow for extension of handles. All Vollrath compartment racks have dividers of equal dimension top and bottom to protect glassware during the vigorous wash cycle.

## Compartment Size Full-Size Compartment Racks

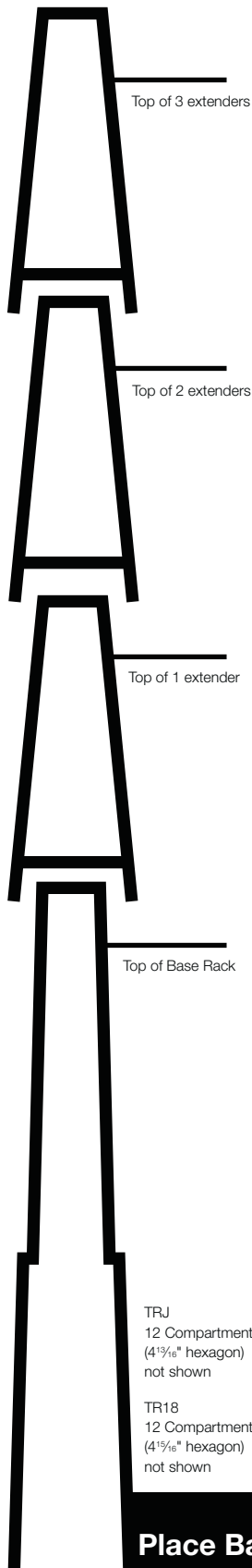


Inside Height of Compartment

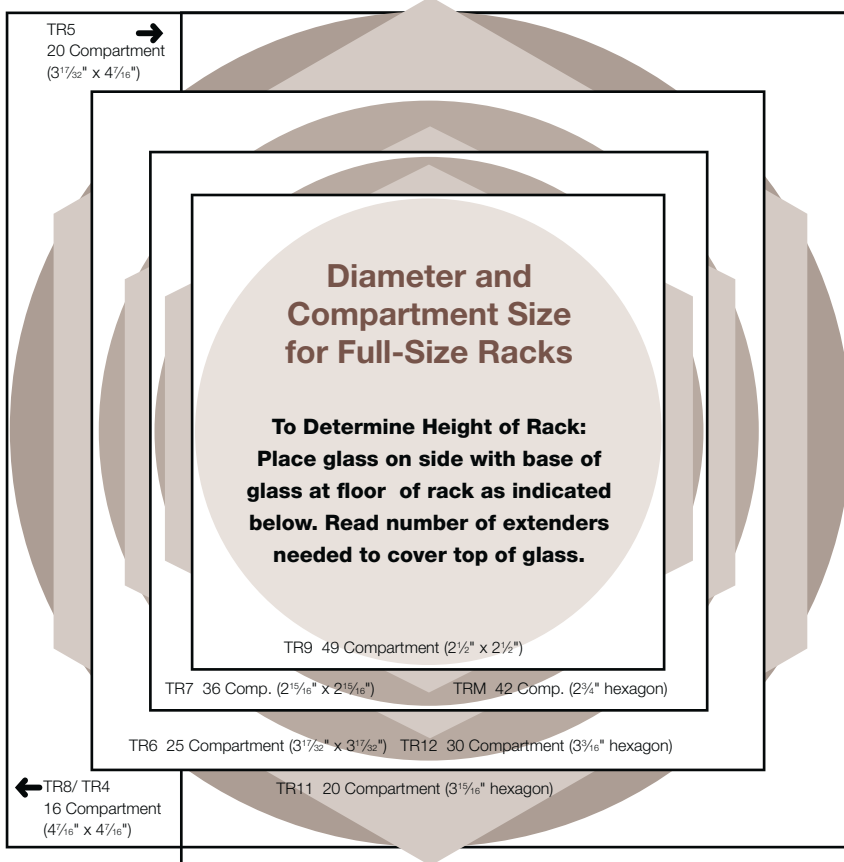
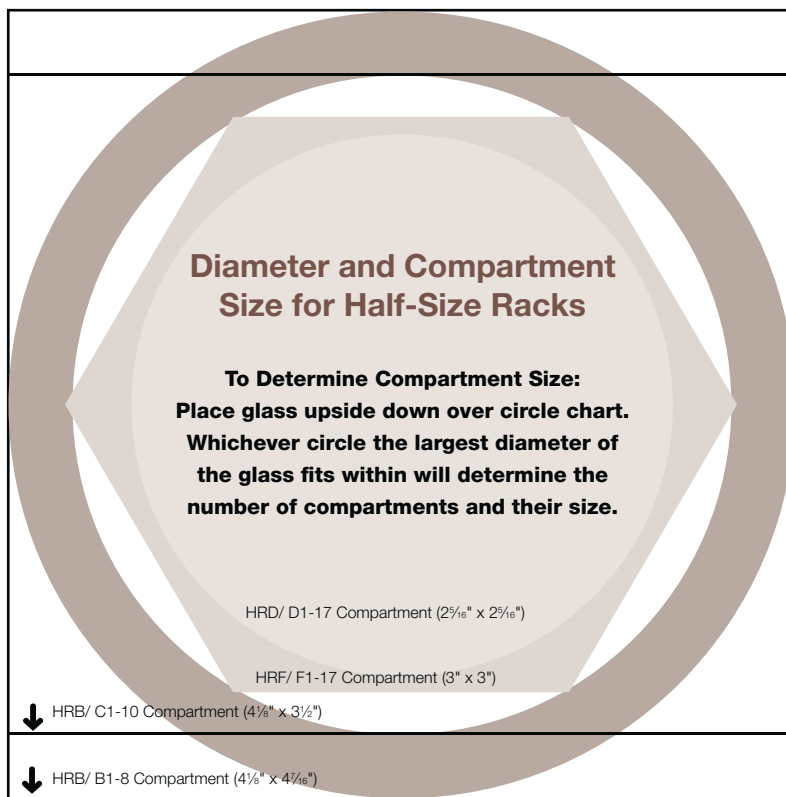
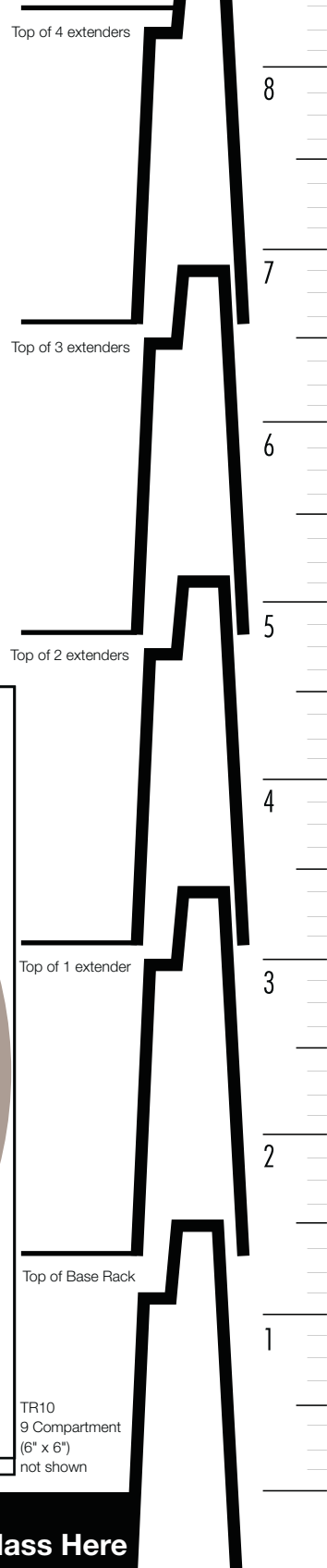


## Traex® Full- and Half-Size Rack Sizing Template

### Height of Full-Size Racks



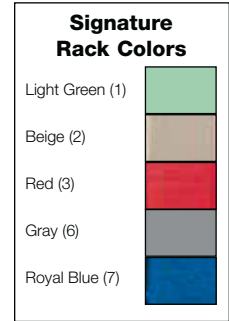
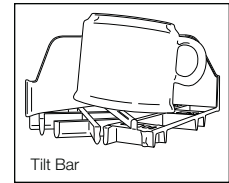
### Height of Half-Size Racks



Place Base of Glass Here FLOOR OF RACK Place Base of Glass Here

## Signature Full-Size Cup Racks

- Molded tilt bar prevents water from pooling in bottom of cup
- Holds most standard-sized cups
- Extra-high, molded compartments prevent chipping and breakage
- Outside dimensions: 19 $\frac{3}{4}$ " x 19 $\frac{3}{4}$ " (50 x 50 cm)



ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52674	16-cup short	4 $\frac{5}{16}$ x 4 $\frac{5}{16}$ (11 x 11)	4 $\frac{1}{8}$ (10.5)	2 $\frac{3}{4}$ (7)	6
52676	16-cup medium	4 $\frac{5}{16}$ x 4 $\frac{5}{16}$ (11 x 11)	5 $\frac{9}{16}$ (14.1)	4 $\frac{1}{8}$ (10.5)	4
52675	20-cup short	3 $\frac{7}{16}$ x 4 $\frac{5}{16}$ (8.7 x 11)	4 $\frac{1}{8}$ (10.5)	2 $\frac{1}{16}$ (6.8)	6
52677	20-cup medium	3 $\frac{7}{16}$ x 4 $\frac{5}{16}$ (8.7 x 11)	5 $\frac{1}{2}$ (14)	4 $\frac{1}{8}$ (10.5)	4

## Traex® Full-Size Cup Racks

- Molded in tilt bar prevents water from pooling, leaving spot free glassware
- TR4 and TR5 have 3" high compartment dividers for vertical protection
- TR16 is ideal for espresso cups with the 1" high compartment divider
- Outside dimensions: 19 $\frac{3}{4}$ " x 19 $\frac{3}{4}$ " (50 x 50 cm)



### Compartment Size Dimensions Shown Below Racks



### 16-Compartment

4 $\frac{7}{16}$ " sq. compartment with 4 $\frac{1}{16}$ " diagonal (11.3 cm x 10.3 cm)

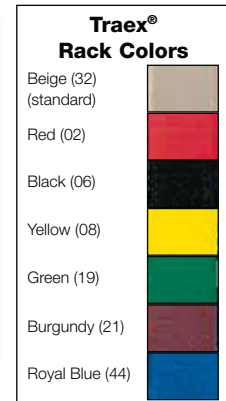
### 20-Compartment

3 $\frac{3}{4}$ " x 4 $\frac{7}{8}$ " compartment with 4 $\frac{1}{16}$ " diagonal (9.5 cm x 12.4 cm)

### 25-Compartment

2 $\frac{1}{16}$ " sq. compartment with 3 $\frac{3}{16}$ " diagonal (6.2 cm x 8.7 cm)

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	5 $\frac{9}{16}$ " (14.1)	4 $\frac{13}{16}$ " (12.2)	2
TR4A	TR5A	—	5 $\frac{9}{16}$ " (14.1)	4 $\frac{13}{16}$ " (12.2)	2
TR4DD	—	TR16BB	7 $\frac{1}{8}$ " (18.1)	6 $\frac{3}{8}$ " (16.2)	2
TR4DA	TR5AA	—	7 $\frac{1}{8}$ " (18.1)	6 $\frac{3}{8}$ " (16.2)	2
TR4DDD	—	TR16BBB	8 $\frac{3}{4}$ " (22.2)	7 $\frac{7}{8}$ " (20)	2
TR4DDA	—	—	8 $\frac{3}{4}$ " (22.2)	7 $\frac{7}{8}$ " (20)	2
TR4DDDD	—	TR16BBBB	10 $\frac{5}{16}$ " (26.2)	9 $\frac{7}{16}$ " (24)	2
TR4DDDA	—	—	10 $\frac{5}{16}$ " (26.2)	9 $\frac{7}{16}$ " (24)	2



All item numbers ending in A have an open rack extender on top.

## Signature Full-Size Flatware Rack



- Tight lattice bottom grid prevents flatware from falling through
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52671	18 <sup>1</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> (45.9 x 45.9)	4 <sup>1</sup> / <sub>8</sub> (10.5)	2 <sup>5</sup> / <sub>8</sub> (6.7)	6

## Traex® Full-Size Flatware Rack



- Interior ribs prevent knives from protruding through the side walls
- Mesh surface keeps flatware in the rack
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR2	18 <sup>1</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> (45.9 x 45.9)	4 (10.2)	3 <sup>1</sup> / <sub>4</sub> (8.3)	6

## Signature Full-Size Open Racks

- Designed for uniquely shaped or oversized dishes, utensils and cookware
- Inside compartment dimensions: 18" x 18" (45.7 x 45.7 cm)
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

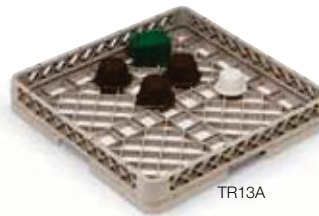


52670

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52670	Short	4 <sup>1</sup> / <sub>8</sub> (10.5)	2 <sup>1</sup> / <sub>16</sub> (7.1)	6
52696	Extended	4 <sup>7</sup> / <sub>8</sub> (12.4)	3 <sup>1</sup> / <sub>4</sub> (8.3)	5
52680	Medium	5 <sup>1</sup> / <sub>2</sub> (14)	4 <sup>1</sup> / <sub>8</sub> (10.5)	4
52681	Tall	6 <sup>7</sup> / <sub>8</sub> (17.5)	5 <sup>1</sup> / <sub>2</sub> (14)	3
52682	X-Tall	8 <sup>3</sup> / <sub>16</sub> (20.8)	6 <sup>1</sup> / <sub>16</sub> (17.3)	3
52683	XX-Tall	9 <sup>9</sup> / <sub>16</sub> (24.3)	8 <sup>1</sup> / <sub>4</sub> (21)	2

## Traex® Full-Size Open Racks

- TR1 is ideal for large and irregularly shaped items
- TR13A low profile rack allows compact and efficient washings – perfect for storing items like ramekins and ashtrays
- Inside compartment dimensions: 18<sup>1</sup>/<sub>16</sub>" x 18<sup>1</sup>/<sub>16</sub>" (45.9 x 45.9 cm)
- TR13 cannot be imprinted
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



TR13A



TR1

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR1	Open rack	4 (10.2)	3 <sup>1</sup> / <sub>4</sub> (8.3)	6
TR13	Low profile open rack	1 <sup>7</sup> / <sub>16</sub> (3.7)	½ (1.3)	3
TR13A	Low profile open rack/extender	3 (7.6)	2 <sup>1</sup> / <sub>4</sub> (5.7)	2

## Traex® Combination Rack



- Combination rack for flatware, china, pitchers or urns
- Cylinder sold separately
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR15	18 <sup>1</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> (45.9 x 45.9)	4 (10.2)	3 <sup>1</sup> / <sub>4</sub> (8.3)	6

## Traex® Rack Max® Pitcher Racks



- Ideal for supersized glassware, pitchers, and coffee urns
- Compartment dividers provide complete vertical protection
- Compartment Size: 7½" (19.5 cm) diameter
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR13KKKK	4 Extenders	7 <sup>5</sup> / <sub>8</sub> (19.4)	6 <sup>3</sup> / <sub>4</sub> (17.2)	2
TR13KKKKK	5 Extenders	9 <sup>3</sup> / <sub>16</sub> (23.3)	8 <sup>3</sup> / <sub>8</sub> (21.3)	2
TR13KKKKKK	6 Extenders	10 <sup>5</sup> / <sub>8</sub> (26.3)	10 (25.4)	1



## Signature Full-Size Plate Racks

- Holds plates and trays upright for the ideal cleaning angle
- Plate lock to keep plates from touching, reducing chipping and breakage
- Extended height rack has taller pegs (8 rows x 8 rows) and sidewalls to accommodate larger plates
- Distance between pegs: 1<sup>9</sup>/<sub>16</sub>" x 1<sup>9</sup>/<sub>16</sub>" (4 x 4 cm)
- Outside dimensions: 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" (50 x 50 cm)



52695

Signature Rack Colors	
Light Green (1)	
Beige (2)	
Red (3)	
Gray (6)	
Royal Blue (7)	

Traex® Rack Colors	
Beige (32) (standard)	
Red (02)	
Black (06)	
Yellow (08)	
Green (19)	
Burgundy (21)	
Royal Blue (44)	

ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	PEG HEIGHT IN (CM)	CASE LOT
52672	Standard height	1 <sup>9</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> (4 x 45.9)	3 <sup>1</sup> / <sub>4</sub> (9.5)	2 <sup>3</sup> / <sub>4</sub> (7)	2 <sup>7</sup> / <sub>16</sub> (6.2)	6
52695	Extended height	1 <sup>9</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> (4 x 45.9)	4 <sup>7</sup> / <sub>8</sub> (12.4)	3 <sup>1</sup> / <sub>4</sub> (8.3)	3 <sup>5</sup> / <sub>32</sub> (8.0)	5

## Traex® Full-Size Plate Racks



- TR3 has 9 rows x 9 rows and 1<sup>7</sup>/<sub>8</sub>" peg spacing
- TR14 has 9 rows x 8 rows, 1<sup>3</sup>/<sub>4</sub>" peg spacing
- Extended Peg racks prevent large plate breakage – adds 3" to a standard peg rack
- TR14 cannot be imprinted
- Outside dimensions: 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" (50 x 50 cm)



TR3



TR3AAP-14



TR3AAP-16

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR3	Peg rack	4 (10.2)	3 <sup>1</sup> / <sub>4</sub> (8.3)	6
TR14	High efficiency peg rack	4 (10.2)	3 <sup>1</sup> / <sub>4</sub> (8.3)	6
EXTENDED PEG RACKS				
TR3AAP-14	Up to 12 <sup>1</sup> / <sub>4</sub> " (31.1 cm) plate diameter	7 <sup>1</sup> / <sub>8</sub> (18.1)	6 <sup>3</sup> / <sub>8</sub> (16.2)	1
TR3AAP-16	Up to 18 <sup>1</sup> / <sub>16</sub> " (45.9 cm) plate diameter	7 <sup>1</sup> / <sub>8</sub> (18.1)	6 <sup>3</sup> / <sub>8</sub> (16.2)	1

## Signature Tray & Pan Rack

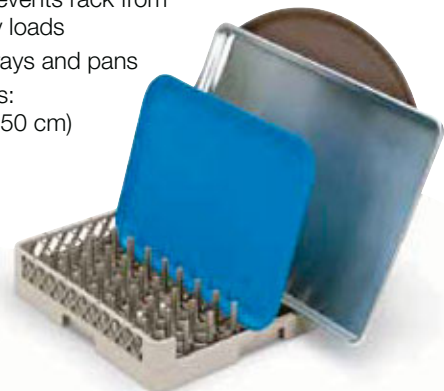
- Ideal for washing trays
- Stainless steel-reinforced channel to support fiberglass and laminated trays or metal items
- Outside dimensions: 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" (50 x 50 cm)



ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52678	1 <sup>9</sup> / <sub>16</sub> x 18 <sup>1</sup> / <sub>16</sub> (4 x 45.9)	3 <sup>3</sup> / <sub>4</sub> (9.5)	2 <sup>3</sup> / <sub>4</sub> (7)	6

## Traex® Tray & Pan Rack

- Full "beam wall" prevents rack from flexing under heavy loads
- Ideal for washing trays and pans
- Outside dimensions: 19<sup>3</sup>/<sub>4</sub>" x 19<sup>3</sup>/<sub>4</sub>" (50 x 50 cm)



ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR30	Open-end plate and tray rack	3 <sup>1</sup> / <sub>4</sub> (8.3)	4 (10.2)	6

## Signature Insulated Tray and Steam Table Pan Racks

- Designed to wash insulated food service trays and 2½" deep (6.5 cm) steam table pans
- Chrome-plated wire insert holds pans and trays upright
- Open end rack with steel channel supports heavy oversized trays and steam table pans
- Space between dividers: 3" (7.6 cm)
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



52669

ITEM	DESCRIPTION	CASE LOT
52669	Tray rack with insert — standard height open end with stainless channel, insert is free-floating	1
52665	Insert only — chrome plated	1

## Traex® Insulated Tray and Steam Table Pan Tray Racks

- TR22 is ideal for steam table pans, insulated trays and plate covers
- Space between dividers TR22, 3" (7.6 cm)
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



TR21

TR22

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR21	Up to 9¾" (24.8 cm) plate cover diameter	4¾ (12.1)	3¼ (8.3)	1
TR22	Open end food pan and insulated tray rack	5¼ (13.3)	5¼ (13.3)	1
TR31	Open end rack	5¼ (13.3)	5¼ (13.3)	1

## Signature Sheet Pan Rack

- Holds three full-size sheet pans
- Designed to fit standard height openings for all conveyor type dishwashers
- Chrome-plated wire insert holds pans at proper angle
- Racks stack with wire insert in place
- Space between dividers: 2¼" (5.7 cm)
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)



ITEM	DESCRIPTION	CASE LOT
52664	Open end sheet pan rack	1

## Traex® Full-Size Open-End Sheet Pan Rack

- Holds three full-size sheet pans
- Designed to fit dishwasher's standard height opening
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

TR23



ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR23	Open-end sheet pan rack	5¼ (13.3)	5¼ (13.3)	1
TR31	Open end rack	5¼ (13.3)	5¼ (13.3)	1

## Online Glass Rack Selection Guide

Find the Vollrath Glass Rack to Match Your Glassware! Available for both Signature and Traex® Racks.

SEE MORE AT [vollrathco.com](http://vollrathco.com)



Find the online Glass Rack Guide in the Warewashing category on our website.

- Look up glasses by manufacturer or enter custom glass dimensions
- Print your results



## Signature Half-Size Racks



- Sized for areas where full-size racks won't fit
- Superior storage, handling and ware protection for compact areas
- Offer stacking lugs for safe storage or transport
- Comfortable handles for easy lifting
- Overall outside dimensions: 10" x 19¼" (25.4 x 50.2 cm)

Light Green (1)



Cocoa (2)



### Specialty Half-Size Rack

- Ideal for storage and washing of salt and pepper shakers, bud vases, shot glasses, and votive candle holders
- 32-compartment half-size rack is easy to store in the bar area or in set-up stations
- Easy to transport from one location to another
- Includes special corner compartment for washing of shaker tops
- Optional hold-down grid (see page 10-18) ensures shaker tops stay in rack
- Compartment size: 2¼" sq. (5.2 cm)
- Outside dimensions: 10" x 19¼" (25.4 x 50.2 cm)



52815

ITEM	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
52815	Short	4⅛ (10.5)	2⅞ (7.3)	6
52819	Medium	5⅛ (14.4)	4⅞ (11.6)	4
52828	Tall	7⅜ (18.3)	6⅞ (15.4)	3
52829	X-Tall	8⅞ (22.5)	7⅞ (19.5)	3
52834	XX-Tall	10⅜ (26.4)	9⅞ (23.3)	2

### Half-Size Cup Racks

- Molded 1" (2.5 cm) high divider keeps cups in place
- Eight-cup compartment size: 4⅞" x 4⅞" (11.1 x 11 cm)
- Ten-cup compartment size: 3⅞" x 4⅞" (8.7 x 11.1 cm)

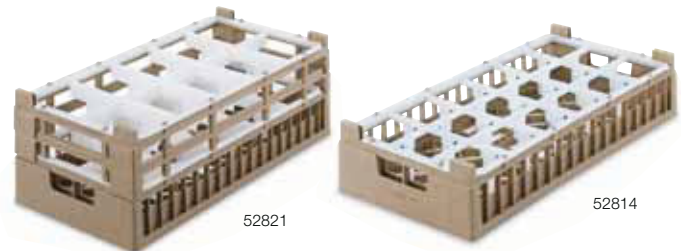


52805

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52805	8-cup	4⅛ (10.5)	2⅞ (7.3)	6
52806	10-cup	4⅛ (10.5)	2⅞ (6.8)	6

### Half-Size Compartment Racks

- Ten-compartment size: 3½" x 4⅞" (8.9 x 11 cm)
- Eighteen-compartment size: 2⅞" x 2⅞" (7.5 x 7.1 cm)



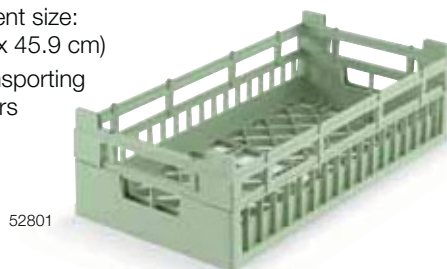
52821

52814

10-COMP	18-COMP	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52810	52814	Short	4⅛ (10.5)	2⅞ (7.3)	6
52820	52823	Medium	5⅛ (14.5)	4½ (11.4)	4
52821	52824	Tall	7⅜ (18.3)	6⅞ (15.4)	3
52822	52825	X-tall	8⅞ (22.5)	7⅞ (19.5)	3
52818	52826	XX-tall	10⅜ (26.4)	9⅞ (23.3)	2

### Half-Size Open Racks

- Designed for uniquely shaped dishes and utensils
- Inside compartment size: 9" x 18⅞" (22.9 x 45.9 cm)
- Also used for transporting silverware cylinders



52801

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52800	Short	4⅛ (10.5)	2¾ (7)	6
52801	Medium	5⅞ (14.1)	4¼ (10.8)	4
52802①	Tall	7⅞ (18.1)	5¾ (14.6)	3
52803	X-tall	8⅞ (21.7)	7⅞ (18.6)	3
52807	XX-tall	10⅞ (25.7)	8⅞ (22.4)	2

① Ideal for transporting silverware cylinders (52633, 52643 and 52642), see Page 10-17

### Half-Size Flatware Rack

- Tight lattice bottom grid prevents flatware from falling through



ITEM	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52804	9 x 18⅞ (22.9 x 46)	4⅛ (10.5)	2⅞ (6.7)	6



## Traex® Half-Size Racks



- Open profile allows top-to-bottom and side-to-side thorough washing and air circulation
- Snap fit extenders will not loosen and will not come apart
- Easy grip handles are molded into all four sides for easy access
- Double wall construction adds strength and durability
- Overall outside dimensions: 10" x 19¾" (25.4 x 50.2 cm)

Beige



## Traex® Half-Size Glass Racks

■ All half bases and extenders are only available in standard beige



HR1B1

### 8-Compartment

4⅛" sq. x 4⅞"  
(10.5 cm x 11.3 cm)



HR1C1CC

### 10-Compartment

4⅞" sq. x 3½"  
(10.5 cm x 8.9 cm)



HR1D1DD

### 17-Compartment

2⅝" hex  
(7.5 cm hex)



HR1F

### 17-Compartment

3" hex  
(7.6 cm hex)

8-COMP	10-COMP	17-COMP 2⅝" (7.5 CM) HEX	17-COMP 3" (7.6 CM) HEX	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
HR1	HR1	HR1	HR1	2⅛" (5.2)	1¼" (3.2)	12
HR1B1	HR1C1	HR1D1	HR1F	3⅜" (9.7)	3" (7.6)	6
HR1B1B	HR1C1C	HR1D1D	HR1FF	5⅞" (14.1)	4¾" (12.1)	4
HR1B1A	HR1C1A	HR1D1A	HR1FA	5⅞" (14.1)	4¾" (12.1)	4
HR1B1BB	HR1C1CC	HR1D1DD	HR1FFF	7⅞" (18.6)	6½" (16.5)	2
HR1B1BA	HR1C1CA	HR1D1DA	HR1FFA	7⅞" (18.6)	6½" (16.5)	2
HR1B1BBB	HR1C1CCC	HR1D1DDD	—	9⅞" (23)	8¼" (20.1)	2
HR1B1BBA	HR1C1CCA	HR1D1DDA	—	9⅞" (23)	8¼" (20.1)	2

## Traex® Half-Size Open Racks

- Ideal for large and unique shaped items



HR1A

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
HR1	Open half rack	2⅛" (5.2)	1¼" (3.2)	12
HR1A	Open half rack w/1 extender	3⅜" (9.7)	3" (7.6)	6
HR1AA	Open half rack w/2 open extenders	5⅞" (14.1)	4¾" (12.1)	4
HR1AAA	Open half rack w/3 open extenders	7⅞" (18.6)	6½" (16.5)	2
HR1AAAA	Open half rack w/4 open extenders	9⅞" (23)	8¼" (20.1)	2

## Traex® Half-Size Flatware Racks

- Mesh surface keeps flatware and smaller items in the rack



HR2A

ITEM	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
HR2	Flatware rack	2⅛" (5.2)	1¼" (3.2)	12
HR2A	Flatware rack w/ open extender	3⅜" (9.7)	3" (7.7)	6

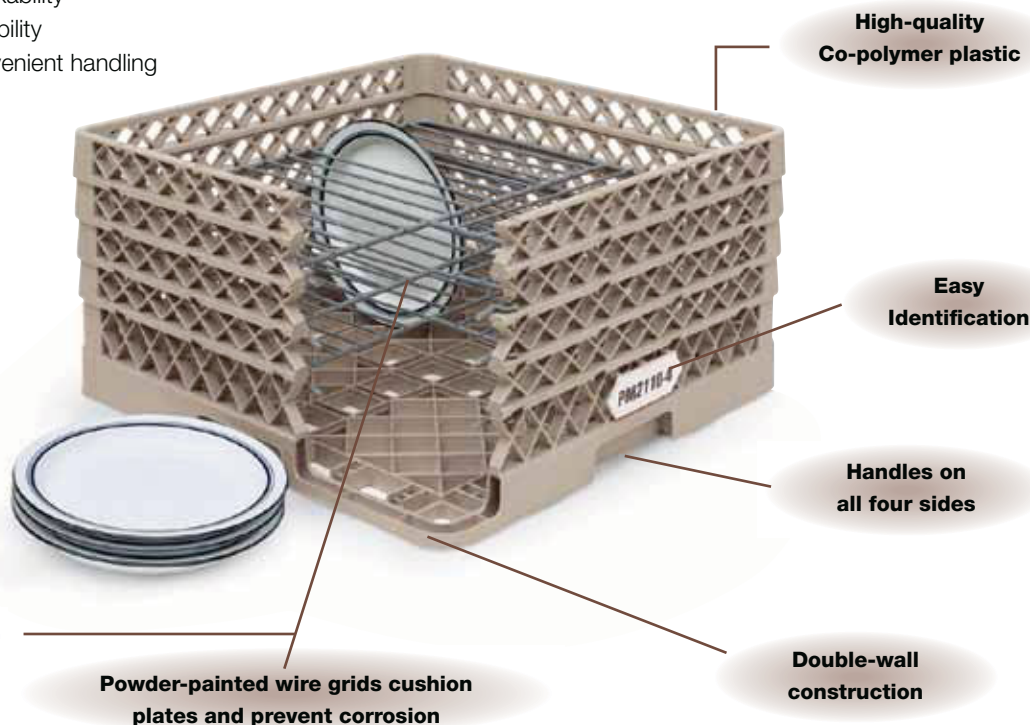
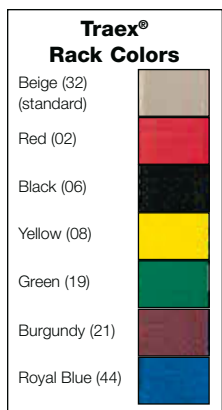


## Traex® Plate Crate® Washing System Complete Washing, Transporting, and Storing System

- 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 & shorter lead time
- Plate Crate® racks are available in 5 vibrant colors plus black and standard beige
- To specify a color, add the color number (-02, -06, etc.) after the product number.

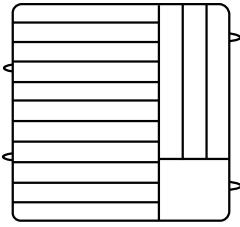


- Less breakage
- Cleaner china
- Faster drying
- Stackability
- Durability
- Convenient handling

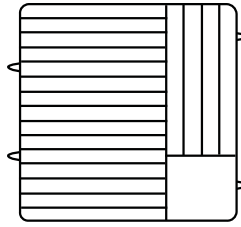


ITEM	DESCRIPTION	PLATE SIZE RANGE: IN (CM)	PLATE DEPTH: IN (CM)	PLATES PER RACK	CASE LOT
PM1412-6	Plate rack w/6 extenders	10 <sup>3</sup> / <sub>4</sub> to 12 <sup>5</sup> / <sub>16</sub> (27.3 to 31.3)	Up to 1 <sup>1</sup> / <sub>8</sub> (3.5)	14	1
PM1912-6	Plate rack w/6 extenders	11 to 12 (28 to 30.5)	Up to 1 (2.5)	19	1
PM0912-6	Plate rack w/6 extenders	11 <sup>1</sup> / <sub>4</sub> to 12 <sup>1</sup> / <sub>2</sub> (28.6 to 31.8)	Up to 2 <sup>3</sup> / <sub>8</sub> (6)	9	1
PM1211-6	Plate rack w/6 extenders	10 <sup>3</sup> / <sub>4</sub> to 11 <sup>1</sup> / <sub>16</sub> (27.3 to 28.4)	Up to 1 <sup>1</sup> / <sub>4</sub> (4.4)	12	1
PM2011-6	Plate rack w/6 extenders	10 <sup>3</sup> / <sub>4</sub> to 11 (27.3 to 28)	Up to 1 (2.5)	20	1
PM1510-5	Plate rack w/5 extenders	9 to 10 <sup>3</sup> / <sub>4</sub> (22.9 to 27.3)	Up to 1 <sup>1</sup> / <sub>8</sub> (3.5)	15	2
PM1211-5	Plate rack w/5 extenders	9 <sup>9</sup> / <sub>16</sub> to 10 <sup>3</sup> / <sub>4</sub> (23.3 to 27.3)	Up to 1 <sup>1</sup> / <sub>4</sub> (4.4)	12	2
PM2011-5	Plate rack w/5 extenders	10 to 10 <sup>3</sup> / <sub>4</sub> (25.4 to 27.3)	Up to 1 (2.5)	20	2
PM2110-5	Plate rack w/5 extenders	9 <sup>9</sup> / <sub>16</sub> to 10 (23.3 to 25.4)	Up to 1 (2.5)	21	2
PM1211-4	Plate rack w/4 extenders	8 <sup>3</sup> / <sub>4</sub> to 9 <sup>9</sup> / <sub>16</sub> (22.3 to 23.3)	Up to 1 <sup>1</sup> / <sub>4</sub> (4.4)	12	2
PM2110-4	Plate rack w/4 extenders	8 <sup>3</sup> / <sub>4</sub> to 9 <sup>9</sup> / <sub>16</sub> (22.3 to 23.3)	Up to 1 (2.5)	21	2
PM2209-4	Plate rack w/4 extenders	7 to 8 <sup>3</sup> / <sub>4</sub> (17.8 to 22.3)	Up to 1 <sup>1</sup> / <sub>8</sub> (3.5)	22	2
PM3008-4	Plate rack w/4 extenders	8 to 8 <sup>3</sup> / <sub>8</sub> (20.3 to 21.3)	Up to 1 (2.5)	30	2
PM3208-4	Plate rack w/4 extenders	7 <sup>7</sup> / <sub>8</sub> to 8 (19.7 to 20.3)	Up to 1 (2.5)	32	2
PM3208-3	Plate rack w/3 extenders	4 <sup>3</sup> / <sub>4</sub> to 7 <sup>5</sup> / <sub>8</sub> (12.1 to 19.7)	Up to 1 (2.5)	32	2
PM4407-3	Plate rack w/3 extenders	6 to 7 (15.2 to 17.8)	Up to 3/4 (1.9)	44	2
PM2006-3	Plate rack w/3 extenders	4 <sup>3</sup> / <sub>4</sub> to 6 <sup>1</sup> / <sub>2</sub> (12.1 to 16.5)	Up to 2 (5.1)	20	2
PM2209-3	Plate rack w/3 extenders	7 to 7 <sup>7</sup> / <sub>8</sub> (17.8 to 20)	Up to 1 <sup>1</sup> / <sub>8</sub> (3.5)	22	2
PM4806-2	Plate rack w/2 extenders	5 to 6 (12.7 to 15.2)	Up to 3/4 (1.9)	48	2
PM3807-2	Plate rack w/2 extenders	5 to 6 <sup>1</sup> / <sub>8</sub> (12.7 to 15.6)	Up to 1 (2.5)	38	2

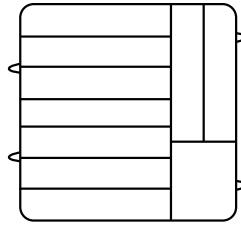
## Traex® Plate Crate® Washing System Grids



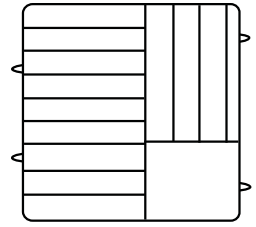
PM1412-6



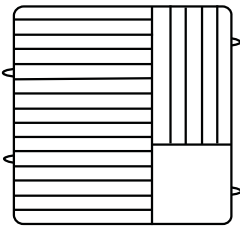
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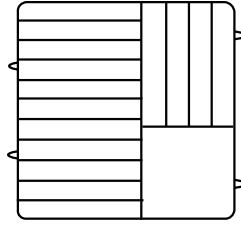
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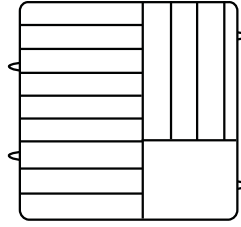
PM1211-6



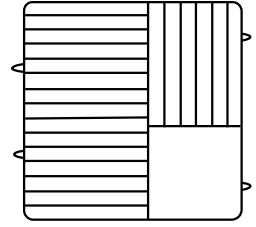
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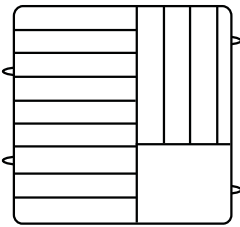
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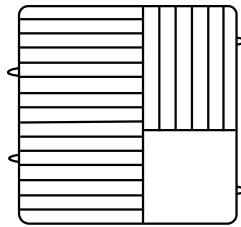
PM1211-5



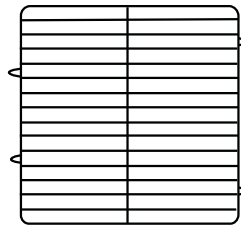
PM2110-5



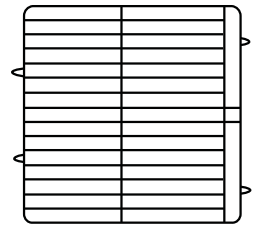
PM1211-4



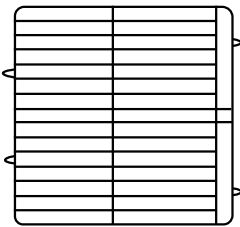
PM2110-4



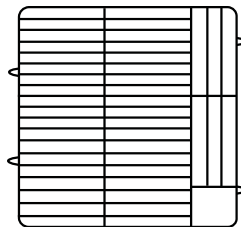
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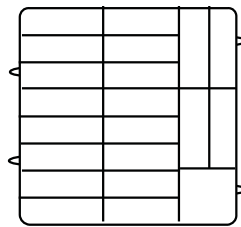
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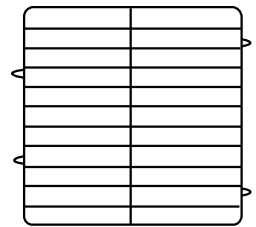
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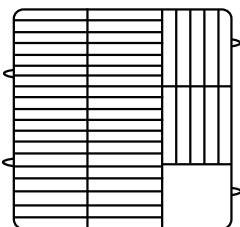
PM4407-3



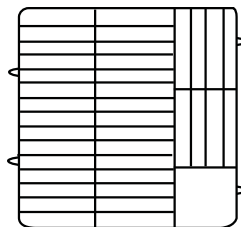
PM2006-3



PM2209-3



PM4806-2



PM3807-2



## Traex® Dollies

- 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 450 LBS
- Optional ½" (1.3 cm) hole for drainage
- Handle sold separately
- Covers fit all Vollrath racks and most major competitors



1697-06



1697-44

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
1697-32	Beige Rack Dolly Base	21 x 21 (53 x 53)	1
1697-02	Red Rack Dolly Base	21 x 21 (53 x 53)	1
1697-44	Blue Rack Dolly Base	21 x 21 (53 x 53)	1
1697-06	Recycled Black Rack Dolly Base	21 x 21 (53 x 53)	1
1697-06-LC2	Recycled Black Rack Dolly Base w/2 Locking Casters	21 x 21 (53 x 53)	1
1697-32-LC2	Recycled Beige Rack Dolly Base w/2 Locking Casters	21 x 21 (53 x 53)	1
1698	Rack Dolly Handle	30 x 20 ½ (76.2 x 52.1)	1
TRCV3	Vinyl Rack Cover	36 x 21½ x 21½ (91.4 x 54.6 x 54.6)	1
TRCV4	Vinyl Rack Cover	48 x 21½ x 21½ (121.9 x 54.6 x 54.6)	1

## 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 stack chair dolly
- 4" (10.2 cm) non-marking casters
- Overall height: with Handle 33" (83.8 cm); Dolly only: 5 7/8" (14.9 cm)
- Weight capacity: 200 lbs. (90 kg)
- **Handle sold separately**



ITEM	DESCRIPTION	GAUGE	PLATFORM DIMENSIONS IN (CM)	CASE LOT
97190	Dolly without handle	12	20½ x 20½ (52.1 x 52.1)	1
97191	Handle only, chrome plated	18	—	1

## Traex® Rack Covers

- Open design top eliminates water pooling
- Ideal for glass storage
- Covers fit all Vollrath racks and most major competitors



TR13



TR33

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
TR13	Open Rack Cover	19¾ x 19¾ x 1 1/16 (50 x 50 x 3.7)	6
TR33	Solid Rack Cover	19¾ x 19¾ x 1 1/16 (50 x 50 x 3.7)	6

**TR13 and TR33 cannot be imprinted**

## Plastic Rack Dollies



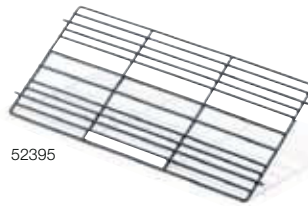
- Provides smooth, safe transport for all full-size racks
- Specialized formulation of polypropylene designed to resist rust and corrosion and withstand elevated temperatures
- Available in two configurations using 3" (7.6 cm) non-marking casters
- Optional removable, carbon steel, chrome-plated 27" (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 only: 5 1/16" (14.5 cm)
- Weight capacity: 200 lbs. (90 kg)
- **Handle and insert sold separately**



ITEM	DESCRIPTION	PLATFORM DIMENSIONS IN (CM)	CASE LOT
52290	Dolly only with 4 swivel casters	20 x 20 (50.8 x 50.8)	1
52292	Dolly only with 2 swivel (back) and 2 fixed (front) casters	20 x 20 (50.8 x 50.8)	1
52293	Handle only	—	1
52291	Dishrack dolly insert and cover	—	1

## Hold Down Grids

- Signature grids have plastisol coating to protect rack items
- Traex® grids have vinyl coating



52395



TR13AW shown with rack

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
TR2W	TR2 rack w/hold down grid (assembled)	19¾ x 19¾ (50 x 50)	1
TR13AW	TR13A rack w/hold down grid (assembled)	19¾ x 19¾ (50 x 50)	1
92241	Traex® grid only - full-size	19¾ x 19¾ (50 x 50)	1
52385	Signature full-Size Grid	17⅞ x 17⅞ (45.4 x 45.4)	12
52395	Signature half-Size Grid	19¼ x 9¼ (48.9 x 23.5)	6

## 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
- 1⅞" (6.4 cm) deep

ITEM	DESCRIPTION	CASE LOT
TRICE16	Ice Filler - 16 compartment	3
TRICE25	Ice Filler - 25 compartment	3
TRICE36	Ice Filler - 36 compartment	3



## Flatware Soak & Washing Systems



- Complete Soak Systems
- Interior ribs in full-size soak system prevent knives from protruding through the side wall
- Allows presoak, wash, and transport for faster handling and less labor
- Rack's tight lattice bottom keeps flatware in place with free-flow solution
- Rack transfers directly to dishwasher
- Rack systems can be used with each other

ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
1303	Half Rack Soak System - Traex® 4 Comp w/Handles and Half Tub	24½ x 13¾ x 5¼ (62.2 x 34 x 13.3)	1
1394	Half Tub and Traex® 4 Comp Rack	24½ x 13¾ x 5¼ (62.2 x 34 x 13.3)	1
1393	Half Tub and Traex® Open Rack	24½ x 13¾ x 5¼ (62.2 x 34 x 13.3)	1
52827	Signature soak system Signature half-rack and tub		1
52830	Signature half tub only	24⅞ x 13½ x 5⅞ (62.3 x 34.2 x 13.8)	1
1397	Full Tub and Traex® Open Rack	24½ x 24¾ x 5¼ (62.2 x 61.9 x 13.3)	1
TR2	Flatware Racks	19¾ x 19¾ x 4 (50 x 50 x 10.2)	6
HR2A	Traex® Open 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
52804	Signature Half-size flatware rack only		6
97300	Signature soak system stand only		1
1390	Traex® Half Tub Only	24½ x 13¾ x 5¼ (62.2 x 34 x 13.3)	1
1395	Traex® Full-Size Tub Only	24 x 24¾ x 5¼ (61 x 61.9 x 13.3)	1



1397



(3) 52827 and (1) 97300 shown





## Flatware Washing System



- Employees handle only the system containers for safer and more sanitary conditions



ITEM	DESCRIPTION	CASE LOT
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

## Silverware Soak System



- Box with drain holes nests into soaking pan for pre-cleaning
- Safely keeps hands away from harsh chemicals and sharp knives
- System includes drain box (52617), bus box (52612), and cover (52424)



ITEM	DESCRIPTION	CASE LOT
52619	Silverware soak system, gray, includes 52612, 52424 and 52617	1
52617	Perforated drain box only, gray 20" x 15" x 5" (50.8 x 38.1 x 12.7 cm)	6

## Cup & Glass Max™ Stackers

- Two baskets fit full-size open rack \*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 2¼" base diameter



CS15-32

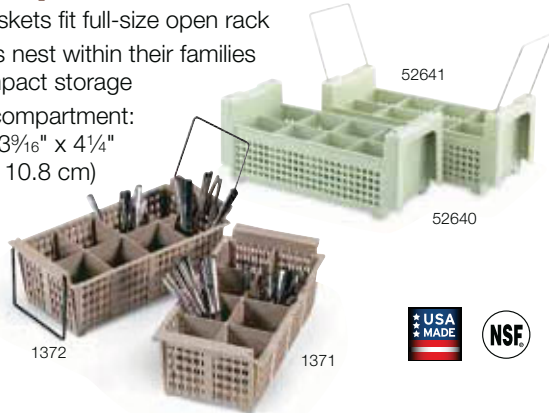


GS21-32

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

## 8-Compartment Flatware Baskets

- Two baskets fit full-size open rack
- Baskets nest within their families for compact storage
- Inside compartment: 3<sup>9</sup>/<sub>16</sub>" x 3<sup>9</sup>/<sub>16</sub>" x 4<sup>1</sup>/<sub>4</sub>" (9 x 9 x 10.8 cm)



ITEM	DESCRIPTION	INSIDE COMPARTMENT IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52640	Signature flatware basket w/out handles	3 <sup>9</sup> / <sub>16</sub> x 3 <sup>9</sup> / <sub>16</sub> (9 x 9)	7 <sup>9</sup> / <sub>32</sub> (18.4)	4 <sup>1</sup> / <sub>4</sub> (10.8)	4
52641	Signature flatware basket w/handles	3 <sup>9</sup> / <sub>16</sub> x 3 <sup>9</sup> / <sub>16</sub> (9 x 9)	13 <sup>9</sup> / <sub>16</sub> (34.5)	4 <sup>1</sup> / <sub>4</sub> (10.8)	4
1371	Traex® Flatware basket w/out handles	3 <sup>1</sup> / <sub>2</sub> x 3 <sup>1</sup> / <sub>2</sub> (8.9 x 8.9)	5 <sup>5</sup> / <sub>8</sub> (14.9)	4 <sup>1</sup> / <sub>4</sub> (10.8)	6
1372	Traex® Flatware basket w/ handles	3 <sup>1</sup> / <sub>2</sub> x 3 <sup>1</sup> / <sub>2</sub> (8.9 x 8.9)	5 <sup>5</sup> / <sub>8</sub> (14.9)	4 <sup>1</sup> / <sub>4</sub> (10.8)	6

## Cutlery Boxes

- Heavy-duty plastic with four rounded compartments
- May also use for storing packaged straws and condiment packets



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
52653	Black polyethylene	21 <sup>5</sup> / <sub>8</sub> x 11 <sup>7</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>4</sub> (54.9 x 30.2 x 9.5)	12
52654	Gray polyethylene	21 <sup>5</sup> / <sub>8</sub> x 11 <sup>7</sup> / <sub>8</sub> x 3 <sup>3</sup> / <sub>4</sub> (54.9 x 30.2 x 9.5)	12
52651	Gray polyethylene, w/overflow cutout	21 <sup>5</sup> / <sub>8</sub> x 11 <sup>1</sup> / <sub>16</sub> x 4 (54.3 x 29.4 x 10.2)	6
1375-32	Traex® beige	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>7</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>2</sub> (53 x 32.5 x 11.4)	12
1375-01	Traex® chocolate	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>7</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>2</sub> (53 x 32.5 x 11.4)	12
1375-06	Traex® black	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>7</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>2</sub> (53 x 32.5 x 11.4)	12
1375-31	Traex® gray	20 <sup>7</sup> / <sub>8</sub> x 12 <sup>7</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>2</sub> (53 x 32.5 x 11.4)	12
99700	Stainless steel bin	17 x 10 <sup>1</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub> (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

## Vertical Flatware Washing System, Cylinders & Storage



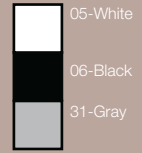
- Heavy-duty, long wearing
- Cylinders fit in to cylinder washing rack, transport rack, and silv-a-tainer
- Vertical washing and drying is preferred for flatware
- Items 52633, 52643, 1370, 52642, 52808, HR1370, HR2D1DDA, and 97241 are NSF certified



ITEM	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
52633①	Black plastic cylinder	3 <sup>3</sup> / <sub>4</sub> dia x 5 <sup>5</sup> / <sub>8</sub> (9.5 dia x 14.3)	12
52643①	White plastic cylinder	3 <sup>3</sup> / <sub>4</sub> dia x 5 <sup>5</sup> / <sub>8</sub> (9.5 dia x 14.3)	12
1370①	Traex® Flatware cylinder - Beige plastic	4 <sup>1</sup> / <sub>2</sub> dia x 5 <sup>5</sup> / <sub>8</sub> (11.4 dia x 14.3)	36
52642①	Nylon cylinder	3 <sup>3</sup> / <sub>4</sub> dia x 5 <sup>5</sup> / <sub>8</sub> (9.5 dia x 14.3)	12
99710	Stainless cylinder	3 <sup>3</sup> / <sub>4</sub> dia x 5 <sup>5</sup> / <sub>8</sub> (9.5 dia x 14.3)	12
52808①	8 Compartment Cylinder rack	19 <sup>3</sup> / <sub>4</sub> x 10 x 5 <sup>5</sup> / <sub>16</sub> (50 x 25.4 x 14.1)	4
HR1370①	Traex® Half rack with 8 flatware cylinders	19 <sup>3</sup> / <sub>4</sub> x 10 x 9 <sup>1</sup> / <sub>16</sub> (50 x 25.4 x 23)	3
HR2D1DDA①	Traex® 17 Compartment half rack	19 <sup>3</sup> / <sub>4</sub> x 10 x 9 <sup>1</sup> / <sub>16</sub> (50 x 25.4 x 23)	2
99720	6 Cylinder Transport rack	15 x 10 x 11 <sup>5</sup> / <sub>8</sub> (38.1 x 25.4 x 28.3)	1
97241①	6 Cylinder stainless silv-a-tainer	14 <sup>7</sup> / <sub>8</sub> x 11 <sup>1</sup> / <sub>2</sub> x 8 <sup>1</sup> / <sub>2</sub> (37.8 x 29.2 x 21.6)	1
97240	4 Cylinder stainless silv-a-tainer	10 <sup>1</sup> / <sub>8</sub> x 11 <sup>1</sup> / <sub>2</sub> x 8 <sup>1</sup> / <sub>2</sub> (25.7 x 29.2 x 21.6)	1
52644	6 Cylinder plastic Silv-a-tainer	15 <sup>5</sup> / <sub>8</sub> x 10 <sup>3</sup> / <sub>4</sub> x 11 (38.4 x 27.3 x 27.9)	1

① NSF certified

## Bus Boxes



- Traex® boxes have reinforced ribs on top and bottom add to strength for extended life
- Signature boxes have smooth interior bottom and ribbed exterior bottom
- Stacking lugs prevent sticking together and allow for quicker drying
- Reinforced handles ■ Made of high density polyethylene ■ Temperatures: -30° to 180°F
- Signature boxes have a hole in handle for easy drainage and a smooth bottom for easy clean up
- Items 1527B-XX and 1521B-XX are bulk items and case lots will not be broken

- Traex® boxes and #52667 are approved for food contact



Where applicable, add two digit suffix (XX) after dash (-) to indicate color. See color options above.

ITEM	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
1527-XX ①	Traex® standard 7" deep bus box	Choose	21¼ x 15½ x 7 (55.2 x 39.4 x 17.8)	12
1527B-XX ①	Traex® standard 7" deep bus box	Choose	20 x 15 x 7 (50.8 x 38.1 x 17.8)	150
52621	Signature heavy-duty bus box	Gray	20 x 17 x 5 (50.8 x 43.2 x 12.7)	12
52643	Signature heavy-duty bus box	Black	20 x 17 x 5 (50.8 x 43.2 x 12.7)	12
1521-XX ①	Traex® Deluxe 5" deep bus box	Choose	21¼ x 15½ x 5 (55.2 x 39.5 x 12.7)	24
1521B-XX ①	Traex® Deluxe 5" deep bus box	Choose	21¼ x 15½ x 5 (55.2 x 39.5 x 12.7)	150
1721-XX ①	Traex® Divided bus box with ribbed bottom exterior	Choose	22¾ x 17¼ x 6½ (58.1 x 45.1 x 15.6)	12
1529-31	Signature under counter bus box	Gray	23½ x 12 x 5½ (59.7 x 30.5 x 13.7)	6
52629 ②	Signature under counter bus box	Gray	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	Gray	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	Gray	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
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	Gray	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	Gray	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

①Add two digit suffix (XX) after dash (-) to denote color    ②Not NSF Certified

## Dish Box Covers

- Item 1500-xx is available in white (05), clear (13) and gray (31) – fits boxes 1520-xx, 1521-xx, and 1527-xx
- 52422, 52424 and 52420 fit Signature and Traex® 5" and 7" boxes
- 1522-xx available in brown (01), white (05), black (06) and gray (31)



ITEM	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
52422	Signature universal recessed lid	Natural	20 x 15 (50.8 x 38.1)	12
52424	Signature universal recessed lid	Gray	20 x 15 (50.8 x 38.1)	12
52420	Signature universal recessed lid	Black	20 x 15 (50.8 x 38.1)	12
1500-XX	Traex® snap-on lid	Choose	22½ x 15½ 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



## Traex® Adjustable Dish Caddy



- Unique "Easy Adjustment" from the top
- Accommodates plates or bowls
- Dual side handles for easy maneuvering
- Dish caddies have 19" of stacking space, allows for approximately 40 - 55 plates per stack bases on average plate height. Please calculate using your specific plate measurements for a more exact measurement

- Empty SAC units stack together to save space
- SAC units accommodate square pieces 4" to 10<sup>5</sup>/<sub>8</sub>" (10.2 to 27 cm), round pieces from 4" to 14" (10.2 to 35.6 cm) and rectangular trays up to 14<sup>1</sup>/<sub>4</sub>" x 9<sup>7</sup>/<sub>8</sub>" (36.2 x 25.1 cm)
- ADC accommodate round pieces 4<sup>1</sup>/<sub>2</sub>" to 12<sup>1</sup>/<sub>2</sub>" (11.4 to 31.6 cm)
- Rotational molded body
- Vinyl cover included



SAC-SQ1



ADC-6



Empty SAC units stack together to save space



Unique "Easy Adjustment" from the top

See next page for plate configurations

### Replacement Parts

ITEM	DESCRIPTION	CASE LOT
ADP	Replacement Post	1
SAVC	Replacement Cover Small	1
ADVC	Replacement Cover Large	1

ITEM	DISH SIZE: IN (CM)	STACKS	DIMENSIONS: IN (CM)	DIVIDERS	CASE LOT
SAC-SQ1	9 <sup>5</sup> / <sub>8</sub> " to 10 <sup>5</sup> / <sub>8</sub> " (24.4 to 27) square plates/bowls	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	1	1
SAC-SQ4	8" to 9 <sup>1</sup> / <sub>2</sub> " (20.3 24.1) to square plates/bowls	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	4	1
SAC-SQ1A	14 <sup>1</sup> / <sub>4</sub> " to 9 <sup>7</sup> / <sub>8</sub> " (36.2 to 25.1) trays	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	1	1
SAC-SQ5	4" to 8" (10.2 X 20.3) square plates/bowls	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	5	1
SAC-2	10 <sup>3</sup> / <sub>8</sub> " to 11 <sup>1</sup> / <sub>4</sub> " (26.4 to 28.6) round plates/bowls	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	2	1
SAC-2A	12 <sup>1</sup> / <sub>2</sub> " to 14" (31.6 to 35.6) round bowls/trays	2	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	2	1
SAC-4A	8 <sup>1</sup> / <sub>2</sub> " to 9 <sup>1</sup> / <sub>2</sub> " (21.6 to 24.1) round plates/bowls	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	4	1
SAC-4C	9 <sup>5</sup> / <sub>8</sub> " to 10 <sup>1</sup> / <sub>4</sub> " (24.4 to 26) round plates/bowls	4	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	4	1
SAC-4D	11 <sup>1</sup> / <sub>2</sub> " to 12 <sup>1</sup> / <sub>2</sub> " (29.2 to 31.6) round plates/bowls	2	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	4	1
SAC-6	4" to 8" (10.2 X 20.3) round plates/bowls	6	30 <sup>1</sup> / <sub>2</sub> x 27 <sup>1</sup> / <sub>2</sub> x 32 <sup>3</sup> / <sub>4</sub> (77.5 x 69.9 x 83.2)	6	1
ADC-2	11 <sup>5</sup> / <sub>8</sub> " to 12 <sup>1</sup> / <sub>2</sub> " (29.5 to 31.6) round plates	4	31 <sup>1</sup> / <sub>16</sub> x 30 x 40 (78.9 x 76.2 x 101.6)	2	1
ADC-4	10 <sup>3</sup> / <sub>4</sub> " to 11 <sup>1</sup> / <sub>2</sub> " (27.3 to 29.2) round plates	5	31 <sup>1</sup> / <sub>16</sub> x 30 x 40 (78.9 x 76.2 x 101.6)	4	1
ADC-6	8 <sup>5</sup> / <sub>8</sub> " to 9 <sup>5</sup> / <sub>8</sub> " (21.9 to 23.2) round plates or 9 <sup>5</sup> / <sub>8</sub> " to 10 <sup>5</sup> / <sub>8</sub> " (23.2 to 27) round plates	6 or 5	31 <sup>1</sup> / <sub>16</sub> x 30 x 40 (78.9 x 76.2 x 101.6)	6	1
ADC-8	7 <sup>7</sup> / <sub>8</sub> " to 8 <sup>1</sup> / <sub>2</sub> " (18.1 to 21.6) round plates	8	31 <sup>1</sup> / <sub>16</sub> x 30 x 40 (78.9 x 76.2 x 101.6)	8	1
ADC-10	5 <sup>1</sup> / <sub>2</sub> " to 7 <sup>7</sup> / <sub>8</sub> " (14 to 18.1) round plates	10	31 <sup>1</sup> / <sub>16</sub> x 30 x 40 (78.9 x 76.2 x 101.6)	10	1
ADC-14	4 <sup>1</sup> / <sub>2</sub> " to 5 <sup>1</sup> / <sub>2</sub> " (11.4 to 14) round plates	13	31 <sup>1</sup> / <sub>16</sub> x 30 x 40 (78.9 x 76.2 x 101.6)	14	1

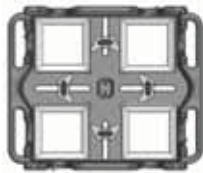


## Traex<sup>®</sup> Adjustable Dish Caddy



### SAC-SQ1

1 post divider  
4 stacks holds  
9<sup>5</sup>/<sub>8</sub>" 10<sup>5</sup>/<sub>8</sub>" square  
plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>

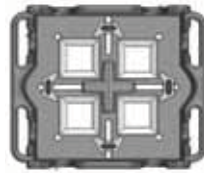


### SAC-SQ4

4 post dividers  
4 stacks holds 8"-9<sup>1</sup>/<sub>2</sub>"  
square plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>

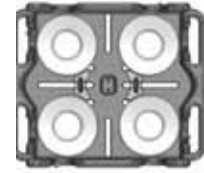
### SAC-SQ1A

1 post divider  
4 stacks holds trays up  
to 14<sup>1</sup>/<sub>4</sub>" x 9<sup>7</sup>/<sub>8</sub>"  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



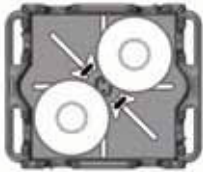
### SAC-SQ5

5 post dividers  
4 stacks holds 4"-8"  
square plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



### SAC-2

2 post dividers  
4 stacks holds  
10<sup>3</sup>/<sub>8</sub>"-11<sup>1</sup>/<sub>4</sub>" round  
plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



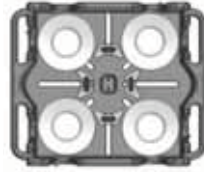
### SAC-2A

2 post dividers  
2 stacks holds 12<sup>1</sup>/<sub>2</sub>"-14"  
round bowls & trays  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



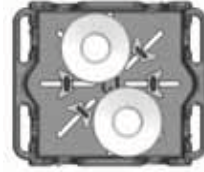
### SAC-4A

4 post dividers  
4 stacks holds  
8" - 9<sup>1</sup>/<sub>2</sub>" round  
plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



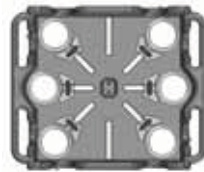
### SAC-4C

4 post dividers  
4 stacks holds 9<sup>5</sup>/<sub>8</sub>" -  
10<sup>1</sup>/<sub>4</sub>" round  
plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



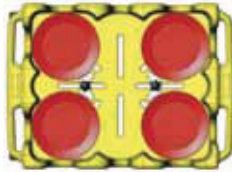
### SAC-4D

4 post dividers  
2 stacks holds  
11<sup>1</sup>/<sub>2</sub>" - 12<sup>1</sup>/<sub>2</sub>" round  
plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



### SAC-6

6 post dividers  
6 stacks holds  
4" - 8" round  
plates/bowls  
L32<sup>3</sup>/<sub>4</sub> W27<sup>1</sup>/<sub>2</sub> H30<sup>1</sup>/<sub>2</sub>



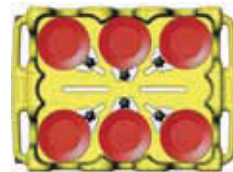
### ADC-2

2 post dividers  
4 stacks holds  
11<sup>5</sup>/<sub>8</sub>" - 12<sup>1</sup>/<sub>2</sub>" plates  
L40 W30 H3<sup>1</sup>/<sub>16</sub>



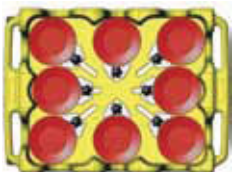
### ADC-4

4 post dividers  
5 stacks holds  
10<sup>3</sup>/<sub>4</sub>" - 11<sup>1</sup>/<sub>2</sub>" plates  
L40 W30 H3<sup>1</sup>/<sub>16</sub>



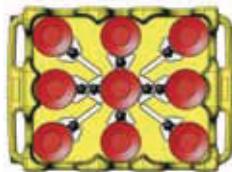
### ADC-6

6 post dividers  
6 stacks holds  
8<sup>5</sup>/<sub>8</sub>" - 9<sup>1</sup>/<sub>8</sub>" plates  
or 5 stacks holds  
9<sup>1</sup>/<sub>8</sub>" - 10<sup>5</sup>/<sub>8</sub>" plates  
L40 W30 H3<sup>1</sup>/<sub>16</sub>



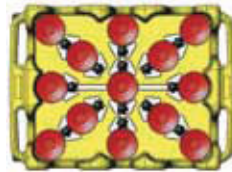
### ADC-8

8 post dividers  
8 stacks holds  
7<sup>1</sup>/<sub>8</sub>" - 8<sup>1</sup>/<sub>2</sub>" plates  
L40 W30 H3<sup>1</sup>/<sub>16</sub>



### ADC-10

10 post dividers  
9 stacks holds  
5<sup>1</sup>/<sub>2</sub>" - 7<sup>1</sup>/<sub>8</sub>" plates  
L40 W30 H3<sup>1</sup>/<sub>16</sub>



### ADC-14

14 post dividers  
13 stacks holds  
4<sup>1</sup>/<sub>2</sub>" - 5<sup>1</sup>/<sub>2</sub>" plates  
L40 W30 H3<sup>1</sup>/<sub>16</sub>



## How to Order the Right Signature Rack

See page 10-23 for Traex® order guide

### Step 1. Select Your Rack

Begin by selecting the type of basic rack you need by the standard five-digit item number found on pages 10-5 to 10-14.

### Step 2. Color Selection

Select the color of the basic rack. Add the sixth digit to the basic rack number. (Full-size racks are available in all eight colors — shown on page 10-9. One-half size racks are available in light green or cocoa only.)

Color	Sixth Digit
Light Green . . . . .	1
Cocoa . . . . .	2
Red . . . . .	3
Light Blue . . . . .	4
Gold . . . . .	5
Gray . . . . .	6
Royal Blue . . . . .	7
Burgundy . . . . .	9

### Step 3. Color-Coded Top Riser

To indicate the style of glass/stemware or the facility where the rack is used, you can color code the top riser of Vollrath compartment racks. Just code the seventh digit of the item number with the desired color number listed above. A perfect system for resorts, hotels, clubs, and institutions. Optional methods of color coding are available upon request.

**Example**

Red rack is Code 3  
Gray top is Code 6

5 2 7 1 6      3      6

Basic 36      Red      Gray  
Compartment      Base      Top  
X-Tall Rack           Riser

### Step 4. Standard Imprinting

Vollrath gives you the option for additional identification by imprinting the glass symbol and name on each rack. Letters will appear in white ink only, ½" high. There is a nominal charge for each rack imprinted with the symbol and name. To order symbol imprinting, simply identify the symbol code after the seven-digit rack model number.

### Step 5. Custom Imprinting

You can have your racks personalized with your company name, logo or any other text. Maximum size of imprint is 6" (15.2 cm) wide by 1" (2.5 cm) high in white ink only. Camera-ready art required. There is a one-time charge for preparation of the screen plus a nominal charge per rack personalized. Allow 10 working days for screen preparation.

**Example** 52711-11 AB = Beer Mug  
52715-66 BE = White Wine

The above number represents the rack ordered, the color selected, the top riser color, and the symbol imprinting. If both a custom logo and a glass symbol are specified, the logo will appear on one side and the glass symbol on the other.

**Note: Imprinted racks cannot be returned or cancelled**

### Delivery

All racks will be shipped within three working days from receipt of order. Custom racks, or personalized racks will be shipped within 7 working days from receipt of order. Contact the Vollrath office or your district sales manager regarding lead times on initial personalization orders.

### Available Symbols®

Code		Code	
AA	Beer	AQ	Hi-Ball
AB	Beer Mug	AR	Iced Tea
AC	Brandy	AS	Margarita
AD	Champagne	AT	Martini
AE	Champagne Flute	AU	Old Fashioned
AF	Coffee Mug	AV	Pilsner
AG	Collins	AW	Red Wine
AH	Cordial	AX	Rocks (footed style)①
AJ	Creamer	AZ	Rocks (tumbler style)①
AK	Cup	BA	Sherry
AL	Decanter	BB	Sorbet
AM	Flatware	BC	Water (footed style)①
AN	Goblet	BD	Water (tumbler style)①
AP	Grande	BE	White Wine
		BF	Wine

Also available in Spanish.

①Wording in parenthesis will not imprint

②Additional symbols available. Contact your Vollrath representative

## Signature Full-Size Compartment Racks



52784



52712



52812

52757

NUMBER OF COMPARTMENTS	9	16	20	25	30	36	49	RACK COMPONENTS
COMPARTMENT SIZE: IN (CM)	5 <sup>7</sup> / <sub>8</sub> " (14.9)	4 <sup>3</sup> / <sub>8</sub> " (10.0)	3 <sup>15</sup> / <sub>16</sub> " (11.1)	3 <sup>1</sup> / <sub>2</sub> " (8.9)	3 <sup>3</sup> / <sub>16</sub> " (8.1)	2 <sup>7</sup> / <sub>8</sub> " (7.3)	2 <sup>7</sup> / <sub>16</sub> " (6.2)	
<b>SHORT</b>								
Overall Ht. 4 <sup>1</sup> / <sub>8</sub> (10.5)	52726	52694	52691	52684	52790	52689	52699	No Risers One Divider
Inside Ht. 2 <sup>13</sup> / <sub>16</sub> (7.1)								
<b>SHORT PLUS</b>								
Overall Ht. 4 <sup>7</sup> / <sub>8</sub> (12.4)	52760	52766	52692	52772	52811	52778	52784	
Inside Ht. 3 <sup>1</sup> / <sub>4</sub> (8.3)								
<b>MEDIUM<sup>①</sup></b>								
Overall Ht. 5 <sup>5</sup> / <sub>8</sub> (14.3)	52727	52718	52693	52710	52812	52714	52722	One Riser One Full Divider One Trim Divider
Inside Ht. 4 <sup>5</sup> / <sub>16</sub> (11)								
<b>MEDIUM PLUS<sup>①</sup></b>								
Overall Ht. 6 <sup>3</sup> / <sub>8</sub> (16.2)	52761	52767	52702	52773	52813	52779	52785	
Inside Ht. 4 <sup>13</sup> / <sub>16</sub> (12.2)								
<b>TALL</b>								
Overall Ht. 7 (17.8)	52728	52719	52703	52711	52816	52715	52723	Two Risers Two Dividers
Inside Ht. 5 <sup>11</sup> / <sub>16</sub> (14.4)								
<b>TALL PLUS</b>								
Overall Ht. 7 <sup>3</sup> / <sub>4</sub> (19.7)	52762	52768	52704	52774	52817	52780	52786	
Inside Ht. 6 <sup>1</sup> / <sub>4</sub> (15.9)								
<b>X TALL<sup>①</sup></b>								
Overall Ht. 8 <sup>1</sup> / <sub>2</sub> (21.6)	52730	52720	52706	52712	52832	52716	52724	Three Risers Two Full Dividers One Trim Divider
Inside Ht. 7 <sup>1</sup> / <sub>8</sub> (18.1)								
<b>X TALL PLUS<sup>①</sup></b>								
Overall Ht. 9 <sup>1</sup> / <sub>4</sub> (23.5)	52763	52769	52707	52775	52844	52781	52787	
Inside Ht. 7 <sup>11</sup> / <sub>16</sub> (19.5)								
<b>XX TALL</b>								
Overall Ht. 9 <sup>7</sup> / <sub>8</sub> (25.1)	52729	52721	52708	52713	52845	52717	52725	Four Risers Three Full Dividers
Inside Ht. 8 <sup>1</sup> / <sub>2</sub> (21.6)								
<b>XX TALL PLUS</b>								
Overall Ht. 10 <sup>9</sup> / <sub>16</sub> (26.8)	52764	52770	52709	52776	52846	52782	52788	
Inside Ht. 9 <sup>1</sup> / <sub>16</sub> (23)								
<b>XXX TALL<sup>①</sup></b>								
Overall Ht. 11 <sup>5</sup> / <sub>16</sub> (28.7)	52731	52732	52754	52733	52847	52734	52735	Five Risers Three Full Dividers One Trim Divider
Inside Ht. 9 <sup>15</sup> / <sub>16</sub> (25.2)								
<b>XXX TALL PLUS<sup>①</sup></b>								
Overall Ht. 12 <sup>1</sup> / <sub>8</sub> (30.8)	52765	52771	52755	52777	52848	52783	52789	
Inside Ht. 10 <sup>9</sup> / <sub>16</sub> (26.8)								
<b>XXXX TALL</b>								
Overall Ht. 12 <sup>3</sup> / <sub>4</sub> (32.4)	52736	52737	52757	52738	52849	52739	52740	Six Risers Four Full Dividers
Inside Ht. 11 <sup>3</sup> / <sub>8</sub> (28.9)								

<sup>①</sup>Requires trimmed divider

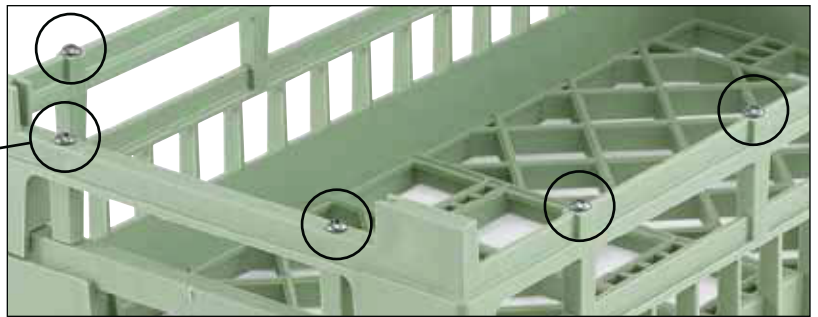
Note: Trim dividers are used with one riser. Full dividers are used with two risers.



## Ordering Signature Rack Component Parts

### Rack Assembly Screws

- Set of sixteen screws in various lengths to fit all sizes of Vollrath racks

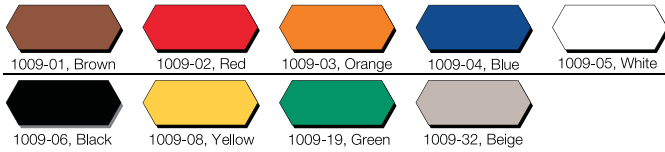


FOR USE WITH RACK PART NUMBERS	SCREW LENGTH: IN (CM)	SCREW ITEM	STYLE
52684, 52689, 52691, 52692, 52694, 52699, 52726, 52760, 52766, 52772, 52778, 52784, 52790, 52810, 52811, 52814	1/2" (1.3)	52355	Short Compt.
52676, 52677, 52680	1 7/8" (4.8)	52356	Medium Open
52693, 52702, 52727, 52718, 52710, 52714, 52722, 52761, 52767, 52773, 52779, 52785, 52798, 52812, 52813	2" (5.1)	52357	Medium Compt.
52801			Med. Open
52820, 52823	2 1/4" (5.7)	52358	Medium Compt.
52681	3 1/4" (8.3)	52359	Tall, No Compt.
52703, 52704, 52711, 52715, 52719, 52728, 52723, 52762, 52768, 52774, 52780, 52786, 52794, 52816, 52817	3 1/2" (8.9)	52360	Tall Compt.
52802			Tall Open, No Compt.
52821, 52824	3 3/4" (9.5)	52367	Tall Compt.
52682	4 5/8" (11.8)	52362	X-Tall
52706, 52707, 52730, 52720, 52712, 52716, 52724, 52763, 52769, 52775, 52781, 52787, 52832, 52844	4 7/8" (12.4)	52368	X-Tall Compt.
52803			X-Tall Open
52822, 52825	5 3/8" (13.7)	52366	X-Tall Compt.
52683	5 7/8" (14.9)	52369	XX-Tall Open
52708, 52709, 52713, 52717, 52721, 52725, 52729, 52764, 52770, 52776, 52782, 52788, 52844, 52846	6 3/8" (16.2)	52363	XX-Tall
52818, 52826	6 3/4" (17.1)	52371	XX-Tall Compt.
52807			XX-Tall Open
52731, 52732, 52733, 52734, 52735, 52754, 52755, 52765, 52771, 52777, 52783, 52789, 52844, 52846, 52847, 52848	7 13/16" (19.8)	52370	XXX-Tall
52736, 52737, 52738, 52739, 52740, 52757, 52849	9 1/4" (23.5)	52372	XXXX-Tall



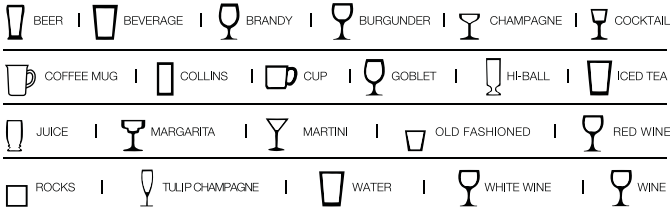


## Traex® Code-A-Clips™



## Code-A-Clips™ or Imprints

AGUA | B&B | CORDIAL | DINNER | FLATWARE | PARFAIT | SALAD | SODA | SOUP | STEIN



Stock Code-A-Clips™ color—white clip with black foil for above imprints. Additional dies available. Allow 4 weeks for custom imprinting.



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.

### How to Order Custom Clips

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).

3 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).

Full-Size Code-A-Clips™  
-Plain  
No. 1009-(clip color suffix)  
L4% W1%  
12 pcs.

Full-Size Code-A-Clips™  
-Imprinted Stock  
No. 1009-(imprinted clip color no.)-(color foil color suffix)  
L4% W1%  
12 pcs. (Packed 12 pcs./bag)  
(Minimum order of 3 dozen on custom orders only. Imprint area 3.6" x 1.41")

Half-Size Code-A-Clips™  
No. 1006  
L2% W¾  
96 pcs./17#  
(Minimum order of 40 dozen on custom imprinted orders only and a 4 week lead time.)

## Extender Code-A-Clips™



Extender Code-A-Clips™  
-Plain  
No. 1007-(clip color suffix)  
L4% W1%  
12 pcs.

Extender Code-A-Clips™  
-Imprinted Stock  
No. 1007-(imprinted clip color no.)-(foil color suffix)  
L4% W1%  
12 pcs.  
(Minimum order of 3 dozen on custom orders.)



## Two Ways to Order Traex® Glass Racks

### 1. Measure

The maximum diameter of your glass should be smaller than the rack compartment size and will determine the proper rack to use. The height will determine the number of extenders needed and should be shorter than the rack's compartment height.

### 2. Cross-Reference

Cross-reference guides are available for top glass manufacturers from your Vollrath representative.



SEE MORE AT  
[vollrathco.com](http://vollrathco.com)

## How to Order Traex® Color Racks

### 1. 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.

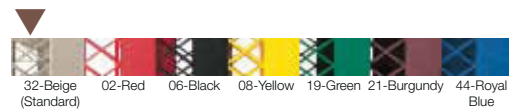
### 2. Single Extender in one color –

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.

### 3. All Extenders in one color –

To order a green base rack with all extenders in one color such as Red(02), add a "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 5 vibrant colors plus black and standard beige. To specify a color, add the color number (-02, -06, etc.) after the product number.



Note: You can customize racks with color base and extenders in any combination. Ask your sales representative for assistance when placing your order.

## How to Order Traex® Imprinted Racks:

Custom Imprinted Racks  
Imprinted Rack — 36 pcs.  
Can be an assortment of racks as long as imprint is the same.

Available Colors:  
Imprint: White (05), Black (06)

Rack Colors: Red (02), Black (06), Yellow (08), Green (19), Burgundy (21), Royal Blue (44)

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.

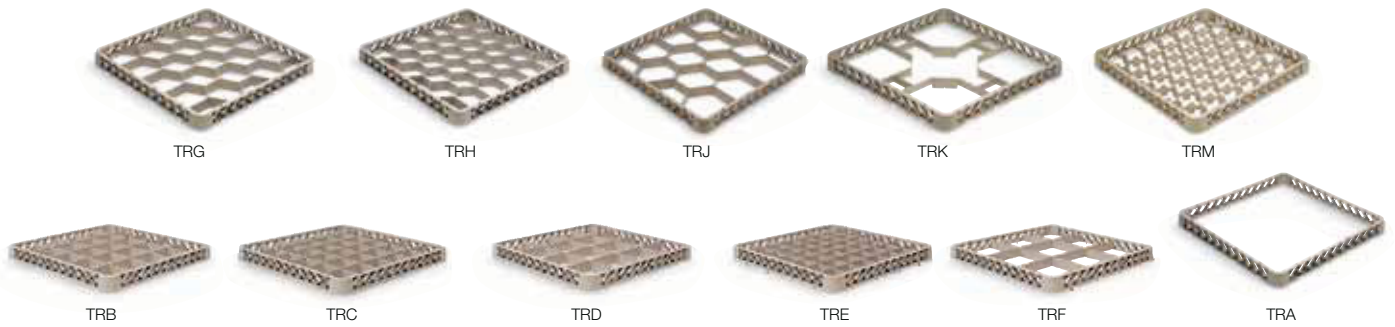
Camera-ready artwork is required for all imprinting.

Lead time of 10 days after approval of artwork.



1. Select the appropriate Rack-Master® Rack for your equipment.
2. Determine the artwork you would like imprinted: company name, company logo, phone number, glass name and/or silhouette.
3. Specify the rack color: Red (02), Black (06), Yellow (08), Green (19), Burgundy (21), Blue (44), and Standard Beige.
4. Specify the imprint color: White (05), Black (06)

## Traex® Glass & Cup Extenders



### Full-Size Glass and Cup Extenders

ITEM	DESCRIPTION	DIMENSIONS H X W X L: IN (CM)	COMP SIZE IN (CM)	MAX HEIGHT IN (CM)	CASE LOT
<b>RACK MAX® FULL-SIZE GLASS AND CUP EXTENDERS</b>					
TRG	20 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	3 <sup>5</sup> / <sub>16</sub> (10) hexagon	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRH	30 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	3 <sup>5</sup> / <sub>16</sub> (8) hexagon	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRJ	12 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	4 <sup>1</sup> / <sub>16</sub> (12.2) hexagon	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRK	5 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	7 <sup>1</sup> / <sub>2</sub> (19)	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRM	42 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	2 <sup>3</sup> / <sub>4</sub> (7) hexagon	1 <sup>1</sup> / <sub>6</sub> (4)	12
<b>RACK-MASTER® FULL-SIZE GLASS AND CUP EXTENDERS</b>					
TRB	25 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	3 <sup>17</sup> / <sub>32</sub> (9) square	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRC	36 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	2 <sup>15</sup> / <sub>16</sub> (7.5) square	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRD	16 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	4 <sup>7</sup> / <sub>16</sub> (11.3) square	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRE	49 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	2 <sup>1</sup> / <sub>2</sub> (6.4) square	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRF	9 compartment extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	6" (15.3) square	1 <sup>1</sup> / <sub>6</sub> (4)	12
TRA	Open extender	1 <sup>1</sup> / <sub>6</sub> x 19 <sup>1</sup> / <sub>4</sub> x 19 <sup>1</sup> / <sub>4</sub> (4 x 50 x 50)	18 <sup>1</sup> / <sub>16</sub> (45.9) square	1 <sup>1</sup> / <sub>6</sub> (4)	12



### Half-Size Glass and Cup Extenders

■ All Traex® half racks are only available in standard beige

ITEM	DESCRIPTION	DIMENSIONS H X W X L: IN (CM)	COMP SIZE IN (CM)	MAX HEIGHT IN (CM)	CASE LOT
HRA	Open extender	2 x 10 x 19 <sup>1</sup> / <sub>4</sub> (5.1 x 25.4 x 50)	8 <sup>5</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>4</sub> (21.3 x 46.5)	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRB	8 compartment extender	2 x 10 x 19 <sup>1</sup> / <sub>4</sub> (5.1 x 25.4 x 50)	4 <sup>1</sup> / <sub>8</sub> X 4 <sup>7</sup> / <sub>16</sub> (10.5 X 11.3)	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRB1	8 comp dropped extender	3 <sup>7</sup> / <sub>8</sub> x 10 x 19 <sup>1</sup> / <sub>4</sub> (7.9 x 25.4 x 50)	4 <sup>1</sup> / <sub>8</sub> X 4 <sup>7</sup> / <sub>16</sub> (10.5 X 11.3)	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRC	10 compartment extender	2 x 10 x 19 <sup>1</sup> / <sub>4</sub> (5.1 x 25.4 x 50)	3 <sup>5</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>4</sub> (9.2 x 10.8)	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRC1	10 comp dropped extender	3 <sup>7</sup> / <sub>8</sub> x 10 x 19 <sup>1</sup> / <sub>4</sub> (7.9 x 25.4 x 50)	3 <sup>5</sup> / <sub>8</sub> x 4 <sup>1</sup> / <sub>4</sub> (9.2 x 10.8)	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRD	17 compartment extender	2 x 10 x 19 <sup>1</sup> / <sub>4</sub> (5.1 x 25.4 x 50)	2 <sup>15</sup> / <sub>16</sub> (7.5) Hexagon	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRD1	17 comp dropped extender	3 <sup>7</sup> / <sub>8</sub> x 10 x 19 <sup>1</sup> / <sub>4</sub> (7.9 x 25.4 x 50)	2 <sup>15</sup> / <sub>16</sub> (7.5) Hexagon	1 <sup>3</sup> / <sub>4</sub> (4.4)	12
HRF	17 compartment extender	2 x 10 x 19 <sup>1</sup> / <sub>4</sub> (5.1 x 25.4 x 50)	3 (7.6) Hexagon	1 <sup>3</sup> / <sub>4</sub> (4.4)	12

## Stainless Steel 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
- Height between shelves: 12" (30 cm) – **97140** is 12½" (31.3)
- Case lot 1



97120

ITEM	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	SHELF SIZE IN (CM)
<b>97120</b> Ⓜ	Medium-Duty	300 (135)	3½ (9)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)
<b>97121</b>	Medium-Duty	300 (135)	3½ (9)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)
<b>97125</b>	Heavy-Duty	400 (180)	4 (10)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)
<b>97126</b>	Heavy-Duty	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)
<b>97140</b>	Extra Heavy-Duty	500 (225)	4 (10)	39½ x 21 x 33¼ (100 x 54 x 84)	21 x 35 (54 x 90)

Ⓜ Shippable via FedEx® or UPS®

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)

## Knocked-Down Stainless Steel Utility Carts



- Heavy-duty 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 for easy transport
- Compact packaging reduces freight expense
- Base dolly is pre-assembled
- Height between shelves: 12" (30 cm)
- Case lot 1
- **Shippable via FedEx® or UPS®**



97320 shown knocked down

ITEM	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	SHELF SIZE IN (CM)
<b>97320</b>	Medium-Duty	300 (135)	3½ (9)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)
<b>97326</b>	Heavy-Duty	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)

For gauge information, see table at top of page.

## 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
- Shelf Gauge: 16 – **97211** is 18
- Case lot 1



97200



97205



97201



97211

ITEM	DESCRIPTION	CAPACITY LB (KG)	SHELF SIZE (W X L) IN (CM)	MAXIMUM DIMENSIONS (L X W X H) IN (CM)
<b>TWO-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES 18½" (46.9 CM)</b>				
<b>97200</b>	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)
<b>97202</b>	2-shelf — Ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)
<b>TWO-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES 30" (76.2 CM)</b>				
<b>97205</b>	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)
<b>97207</b>	2-shelf — Standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)
<b>THREE-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 8⅞" (22.5 CM) UPPER: 7⅞" (19.9 CM)</b>				
<b>97201</b>	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)
<b>97203</b>	3-shelf — Ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)
<b>THREE-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 15" (38.1 CM) UPPER: 15" (38.1 CM)</b>				
<b>97206</b>	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)
<b>97208</b>	3-shelf — Standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)
<b>HEAVY-DUTY KNOCK-DOWN (K.D.) CART: HEIGHT BETWEEN SHELVES: LOWER: 10" (25.4 CM) UPPER: 10⅞" (25.6 CM)</b>				
<b>97211</b>	3-shelf	650 (295)	20 x 30 (50.7 x 76.1)	37¾ x 21⅞ x 42¼ (95.9 x 53.7 x 107.3)

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)

## Caravelle Cart



- U-shaped tubular stainless steel frame
- Capacity: 500 lb. (226.2 kg)
- Stainless steel drawn shelves
- 20 gauge shelves
- 4" (10 cm) casters
- Shelves: 33" x 21" (85 x 54 cm)
- Height between shelves: 8½" (22 cm)



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

## Thrift-I-Cart



- Chrome-plated tubular steel frame
- One-piece drawn stainless steel shelves
- 20 gauge shelves
- 4" (10 cm) casters
- Overall height: 36½" (92.7 cm)
- Height between shelves:  
97160/61 — 19" (47.5 cm)  
97166/67 — 8½" (22.2 cm)



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 <sup>①</sup>	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

①Not recommended for use with refuse bin

## Cantilever Bussing Cart



- Chrome tubular steel frame
- Three-shelf cart holds up to three standard tote boxes
- 4" (10 cm) casters
- Height between shelves: 13" (33 cm)
- **Shippable via FedEx® or UPS®**
- See page 10-19 for bus boxes



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT	HANGER ROD
97186	3-shelf cart	26⅝ x 15¾ x 34½ (67.6 x 40 x 87.6)	31.9 (14.5)	1	97272

Note: For replacement part information, refer to www.vollrathco.com

## Money Saver Knocked Down (K.D.) Cart



- Chrome-plated tubular frame
- Stainless steel shelves
- 20 gauge shelves
- 4" (10 cm) casters
- Overall height: 36½" (92.7 cm)
- Height between shelves: 8½" (22 cm)
- **Shippable via FedEx® or UPS®**



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



## 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
- Easy to store and assemble
- **Shipped knocked down via FedEx® or UPS®**



97007



97004

Bus boxes and refuse bins sold separately – see page 10-19 for bus boxes and 10-31 for refuse bins

BLACK ITEM	GRAY ITEM	CAPACITY LBS. (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) - IN (CM)	SHELF SIZE	HEIGHT BETWEEN SHELVES: IN (CM)	CASE LOT
97006	97004	300 (135)	4 (10)	33 x 16 <sup>13</sup> / <sub>16</sub> x 37 (83.8 x 42.7 x 94)	16 <sup>1</sup> / <sub>2</sub> x 26 (41.3 x 66)	11 <sup>3</sup> / <sub>4</sub> (29.8)	1
97007	97005	300 (135)	4 (10)	40 <sup>1</sup> / <sub>4</sub> x 19 <sup>7</sup> / <sub>8</sub> x 37 (102.2 x 50.5 x 94)	19 <sup>1</sup> / <sub>4</sub> x 29 <sup>1</sup> / <sub>2</sub> (48.9 x 74.9)	11 <sup>3</sup> / <sub>4</sub> (29.8)	1

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)

## Plastic Utility Carts

- 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
- Shelves: 29" x 18<sup>1</sup>/<sub>2</sub>" (74 x 47 cm)
- **Shipped knocked down via FedEx® or UPS®**



97102

97111

97112

### Enclosed Utility Cart

- Plastic uprights
- Enclosed end panels
- Height between shelves: 10<sup>1</sup>/<sub>2</sub>" (26.7 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS IN (CM)	CASE LOT	HANGER ROD
97111	Closed-end utility cart	30 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> x 39 (78 x 47 x 99)	1	97273

### Open Utility Carts with Chrome Uprights

- Mirror-finished chrome-plated uprights and handle
- Height between shelves: 97101: 23<sup>1</sup>/<sub>2</sub>" (60 cm), 97102: 10<sup>1</sup>/<sub>2</sub>" (26.7 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS IN (CM)	CASE LOT	HANGER ROD
97101	2-shelf utility cart	30 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> x 36 (78 x 47 x 92)	1	97273
97102	3-shelf utility cart	30 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> x 36 (78 x 47 x 92)	1	97273

### Open Utility Cart with Plastic Uprights

- Open four sides
- Height between shelves: 10<sup>1</sup>/<sub>2</sub>" (26.7 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS IN (CM)	CASE LOT	HANGER ROD
97112	Open utility cart	30 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>2</sub> x 39 (78 x 47 x 99)	1	97273

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)

## Bussing Carts



- Stainless steel construction
- ABS handle
- Attractive, durable black vinyl finish
- Enclosed on three sides



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 <sup>①</sup>	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

<sup>①</sup>Shippable via FedEx® or UPS®

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)

## L'Elegance Captain's Carts



- All wood construction with a stain-resistant finish
- 7" (18 cm) drop leaf
- 5" (13 cm) casters with brass plated horns
- 97037 comes with 9" (23 cm) high hinged acrylic dome cover
- Height between shelves: 10¾" (27.3 cm)
- Maximum dimensions: 46¾"l x 16½" w (119 x 42 cm)

ITEM	DESCRIPTION	MAXIMUM HEIGHT IN (CM)	CASE LOT
97036	Captain's cart	32½ (83)	1
97037	Captain's dessert cart w/dome cover	41½ (106)	1

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)



## Sculptura Trolleys



- Wood grain laminate-covered shelves
- Brass-plated uprights and trim
- 5" (13 cm) swivel casters
- Dessert trolley: 9" (23 cm) high hinged acrylic dome cover
- Captain's trolley: 8" (20 cm) drop leaf
- Height between shelves: 10¾" (27.3 cm)
- Maximum dimensions: 46"l x 16" w (118 x 41 cm)

ITEM	DESCRIPTION	MAXIMUM HEIGHT IN (CM)	CASE LOT
97008	Dessert trolley w/dome cover	42 (108)	1
97009	Pastry trolley	57¼ (147)	1
97035	Captain's trolley	33 (85)	1

Note: For replacement part information, refer to [www.vollrathco.com](http://www.vollrathco.com)



## Complete Bussing System Kit



- Kit includes one refuse bin, one silver bin and three bus boxes (52612)



ITEM	DESCRIPTION	CASE LOT
97286	Complete gray 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



ITEM	FITS	CASE LOT
9728810	Refuse bin — black	6
9728820	Refuse bin — gray	6

## Silver Bins



- Fits all standard size carts and trucks
- Dimensions: 15½" x 6¾" x 6½" (40 x 16 x 17 cm)



ITEM	DESCRIPTION	CASE LOT
97280	Silver bin, gray	6
97290	Silver bin, black	6

## Mobile Bowl Stands

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



See page 8-33 for more information

## Self-Serve Dispenser System



- Versatile self-serve bins can be used alone, stacked, or mounted
- Made of durable plastic
- Stands can be secured together with aluminum clips
- Ideal for flatware, tea, condiment packets, salt & pepper or products with high volume usage



### Sets

Add suffix number to indicate color (Brown -01, Black -06)

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
4840-XX	2 Tier w/two 8" bins and clips	5½ x 12½ x 9½ (14.3 x 31.8 x 23.2)	1
4841-XX	2 Tier w/two 11¼" bins and clips	5½ x 19¾ x 9½ (14.3 x 50.2 x 23.2)	1
4842-XX	3 Tier w/three 8" bins and clips	5½ x 16 x 13¾ (14.3 x 40.6 x 35.2)	1
4843-XX	3 Tier w/three 11¼" bins and clips	5½ x 19¾ x 13¾ (14.3 x 50.2 x 35.2)	1

### Components

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
4808-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	5½ x 7¾ x 9 (14.3 x 19.7 x 22.9)	1
4830-XX	3 Tier stand w/3 clips	5½ x 11¼ x 13¾ (14.3 x 29.8 x 34.9)	1
91952	Wall mounting rail 21" (holds 4 bins)		1
91954	Wall mounting rail 31" (holds 6 bins)		1

## Moduserv® In-Counter Dispenser System



- Space-saving, flexible in-counter dispensers hold lids, pre-packaged condiments, straws, and stir sticks
- Made of durable plastic
- A clear face plate secures components in place



ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CASE LOT
MRBM-1	Small receptor box	10¼ x 6¾ x 7½ (27.3 x 16.2 x 19.1)	1
MRBM-2	Medium receptor box	17½ x 6¾ x 7½ (43.5 x 16.2 x 19.1)	1
MRBM-3	Large receptor box	21½ x 6¾ x 7½ (55 x 16.2 x 19.1)	1
MCM-1	Condiment divide - black	6¼ x 6 (15.9 x 15.2)	1
MLM-1	Lid divide - clear	6¼ x 6 (15.9 x 15.2)	1

## Quik-Pik™ Toothpick Dispensers



- Convenient bottom loading makes refilling easy
- 500 bulk round toothpick capacity



ITEM	DIMENSIONS (L X W X H) IN (CM)	COLOR	CASE LOT
3853-06	4¾ x 4¼ x 4⅞ (11.1 x 10.8 x 1.5)	Black	1
3853-01	4¾ x 4¼ x 4⅞ (11.1 x 10.8 x 1.5)	Brown	1

## Straw Boss® Straw Dispensers

- Reduce waste and save money
- Patented dispensing mechanism for bulk straws allows one-at-a-time dispensing
- Dispensers feature a heavy gauge metal housing with plastic lids and dispensing bars



**Add suffix to signify color:**  
**Red -02, Black -06,**  
**Dark Walnut Woodgrain -12,**  
**Stainless Steel -28①,**  
**Light Oak Woodgrain -29**

ITEM	DESCRIPTION	STRAW DIAMETER	STRAW LENGTH	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 x 8¾ (19.1 to 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	400	12, 28	1
3815-XX	Single sided, wrapped straw dispenser	.275 to .310 (.7 to .8)	7½ x 8¾ (19.1 to 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	200	06, 12, 28①, 29	1
3805-XX	Single sided, wrapped straw dispenser	.230 to .310 (.6 to .8)	9 to 12 (22.9 x 30.5)	12¼ x 4⅞ x 7 (31.1 x 36.7 x 17.8)	200	06, 12, 28①	1
3802-XX	Double sided, bulk straw dispenser	.230 to .265 (.6 to .7)	7½ x 8¾ (19.1 to 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	02, 06, 12, 28①	1
3855-XX	Single sided, bulk straw dispenser	.230 to .265 (.6 to .7)	7½ x 8¾ (19.1 to 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 x 8¾ (19.1 to 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	250	02, 06, 12, 28①, 29	1
3821-XX	Single sided, bulk straw dispenser	.275 to .310 (.7 to .8)	9 to 12 (22.9 x 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 to 12 (22.9 x 30.5)	12½ x 5½ x 7 (31.8 x 14 x 17.8)	250	06, 12, 28①	1
3835-XX	Single sided, bulk straw dispenser	.275 to .310 (.7 to .8)	7½ x 8¾ (19.1 to 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 x 8¾ (19.1 to 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	12	1

①Stainless Steel has 30% Surcharge



## Tabletop Napkin Dispensers

- Limited napkin dispensers reduce waste – save 10% on total usage
- Limited napkin dispensers patented faceplate design promotes one-at-a-time dispensing
- Easy to load dispensers give you years of quality service
- Dispensers feature a heavy gauge metal housing with durable plastic faceplates
- Features unique locking system reducing pilferage
- Choose from in-counter, counter top, or tabletop models in the color and style that fits your needs



7545-12



8545-06



6515-06



6516-06



7516-06



5500-06



6509-06



5509-12



46798



8540-06



7540-06



6512-06



6513-06



7512-06



Housing Colors & Finishes		Faceplate Colors
06 Black		Transparent
12 Dark Walnut Woodgrain		Brown
28 ① Stainless Steel		Clear
29 Light Oak Woodgrain		Chrome

Item is considered custom color unless specifically listed as stock color.

① **Stainless Steel has 30% Surcharge**

Add two digit suffix (XX) after dash (-) to indicate color. See color options above.

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	FOLDED NAPKIN SIZE IN (CM)	CAPACITY	FACEPLATE COLOR	COLORS AVAILABLE	CASE LOT
7545-XX	Limited tabletop dispenser	8 x 6 <sup>3</sup> / <sub>16</sub> x 6 (20.3 x 15.7 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (12.7 x 16.5 or 13.3 x 16.5)	90	Clear	06, 12	1
8545-XX	Limited tabletop dispenser	8 x 6 <sup>3</sup> / <sub>16</sub> x 6 (20.3 x 15.7 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (12.7 x 16.5 or 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)	3 <sup>3</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (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)	3 <sup>3</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (9.5 x 16.5)	90	Chrome Plate	06 only	1
6516-XX	Two sided tabletop dispenser	8 x 6 <sup>3</sup> / <sub>16</sub> x 6 (20.3 x 15.7 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (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 6 <sup>3</sup> / <sub>16</sub> x 6 (20.3 x 15.7 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (12.7 x 16.5 or 13.3 x 16.5)	90	Clear	06 only	1
5500-XX	Two sided vertical dispenser	4 x 4 <sup>3</sup> / <sub>8</sub> x 7 <sup>3</sup> / <sub>8</sub> (10.2 x 11.1 x 18.7)	3 <sup>1</sup> / <sub>2</sub> x 6 <sup>3</sup> / <sub>4</sub> (8.9 x 17.1)	150	None	06 only	1
6509-XX	Two sided vertical dispenser	4 x 6 <sup>3</sup> / <sub>16</sub> x 5 <sup>7</sup> / <sub>8</sub> (10.2 x 15.7 x 14.9)	3 <sup>1</sup> / <sub>2</sub> x 5 (8.9 x 12.7)	100	Chrome Plate	06, 12	1
5509-XX	Two sided vertical dispenser	4 x 6 <sup>3</sup> / <sub>16</sub> x 5 <sup>7</sup> / <sub>8</sub> (10.2 x 15.7 x 14.9)	3 <sup>1</sup> / <sub>2</sub> x 5 (8.9 x 12.7)	100	Transparent Brown	12 only	1
46798	One sided spring loaded tabletop napkin holder	3 <sup>1</sup> / <sub>2</sub> x 7 (8.9 x 17.8)	3 <sup>1</sup> / <sub>2</sub> x 6 <sup>3</sup> / <sub>4</sub> (8.9 x 17.1)	135	Mirror-finished stainless steel	28 only	1
8540-XX	One sided limited dispenser	11 <sup>3</sup> / <sub>4</sub> x 7 <sup>7</sup> / <sub>8</sub> x 6 <sup>1</sup> / <sub>2</sub> (29.8 x 20 x 16.5)	5 x 7 (9.5 x 17.8)	175	Black	06 only	1
7540-XX	One sided limited dispenser	11 <sup>3</sup> / <sub>4</sub> x 7 <sup>7</sup> / <sub>8</sub> x 6 <sup>3</sup> / <sub>4</sub> (29.8 x 20 x 17.1)	5 x 7 (9.5 x 17.8)	175	Clear	06 only	1
5512-XX	One sided countertop dispenser	11 <sup>1</sup> / <sub>16</sub> x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (12.7 x 16.5 or 13.3 x 16.5)	175	Transparent Brown	12 only	1
6512-XX	One sided countertop dispenser	11 <sup>1</sup> / <sub>16</sub> x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (12.7 x 16.5 or 13.3 x 16.5)	175	Chrome Plate	06, 12, 28	1
6513-XX	One sided countertop dispenser	11 <sup>5</sup> / <sub>8</sub> x 8 x 5 (29.5 x 20.3 x 9.5)	3 <sup>3</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (9.5 x 16.5)	185	Chrome Plate	06 only	1
7512-XX	One sided countertop dispenser	11 <sup>1</sup> / <sub>16</sub> x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6 <sup>1</sup> / <sub>2</sub> or 5 <sup>1</sup> / <sub>4</sub> x 6 <sup>1</sup> / <sub>2</sub> (12.7 x 16.5 or 13.3 x 16.5)	175	Clear	06 only	1

## In-Counter Napkin Dispensers

- Dimensions: 9½"l x 19½"h (24.1 x 49.5 cm)
- **6535-13** and **6525-28** are 7¾"w (19.7 cm)
- **6520-28** is 6¾"w (17.1 cm)
- Capacity: 500
- Case lot: 1



ITEM	OPENING SIZE IN (CM)	FOLDED NAPKIN SIZE IN (CM)	FACEPLATE COLOR
<b>6535-13</b> ①	5½ x 8 (19.7 x 16.5)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	Clear
<b>6520-28</b>	4⅞ x 7⅜ (17.1 x 16.5)	3¾ x 6½ (9.5 x 16.5)	Chrome Plate
<b>6525-13</b>	5⅞ x 7⅜ (19.7 x 16.5)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	Clear
<b>6525-28</b>	5⅞ x 7⅜ (19.7 x 16.5)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	Chrome Plate

① Limited

## Wall Mounted Napkin Dispenser

- 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 11⅞"w x 6"h (20.3 x 19.7 x 15.2)
- Capacity: 175
- Case lot: 1



ITEM	FOLDED NAPKIN SIZE: IN (CM)	COLOR
<b>6512-88</b>	5¼ x 6½ (13.3 x 16.5)	Black

## Traex® Cup Dispensers

- Reliable dispensing
- TPR gaskets with reinforced radius and diameter ensures smooth, reliable dispensing every time with the CupPro™ Flex
- Cut out is 5½" (14 cm)



Replacement Gaskets

ITEM	DESCRIPTION	DIMENSIONS (W X L X D) IN (CM)	CASE LOT
<b>INC-70</b>	In-counter cup dispenser	5 x 23 x 2¼ - 4⅞ (12.7 x 58.4 x 5.7 - 11.7)	1

## Replacement Gaskets

ITEM	FITS CUPS WITH RIM DIAMETER OF: IN (CM)	APPROXIMATE CUP SIZE: OZ (L)	CASE LOT
<b>G180</b>	2¼ - 3⅞ (5.7 x 7.9)	3½ - 12 oz (.1 - .35)	1
<b>G284</b>	3½ - 4⅞ (8.9 x 11.3)	3½ - 44 oz (.1 - 1.3)	1
<b>G250</b>	3 - 3⅞ (7.6 x 9.2)	3½ - 22 oz (.1 - .65)	1
<b>G387</b>	4¼ - 4⅞ (10.8 x 11.7)	3½ - 44 oz (.1 - 1.3)	1

## 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	—	5/64	.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	—

\*\*Manufacturer's Standard Gauge for Sheet Steel

(Based on 41.82 lbs. per sq. foot per in. thick – Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)

## Weights, Measures and Metric Equivalents

LINEAR MEASURE			
1 mil	=	0.001 inch	= 0.0254 millimeter
1 inch	=	1,000 mils	= 2.54 centimeter
12 inches	=	1 foot	= 0.3048 meter
3 feet	=	1 yard	= 0.9144 meter

SQUARE MEASURE			
1 square inch	=	6.452 square centimeters	
1 inch	=	1 square foot	= 2.54 centimeter
12 inches	=	1 square yard	= 0.3048 meter

CUBIC MEASURE			
1 cubic inch	=	16.387 cubic centimeters	
1.728 cubic inches	=	1 cubic foot	= 0.0283 cubic meters
27 cubic feet	=	1 cubic yard	= 0.7646 cubic meter

CONVERSION FORMULAS							
Inches	x	25.4	= mm	mm	x	.03937	= Inches
Inches	x	2.54	= cm	cm	x	.3937	= Inches
Meters	x	3937	= Inches				
Meters	x	3.2809	= Feet				

DRY MEASURE			
1 pint	=	33.6 cubic inches	= 0.5506 liter
2 pints (1 quart)	=	67.2 cubic inches	= 1.1012 liters
8 quarts	=	537.61 cubic inches	= 8.8098 liters

LIQUID MEASURE			
1 fluid ounce	=	1.805 cubic inches	= 29.57 ml
4 fluid ounces	=	7.219 cubic inches	= 0.1183 liter
1 pint	=	28.875 cubic inches	= 0.4732 liter
2 pints (1 quart)	=	57.75 cubic inches	= 0.9464 liter
4 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

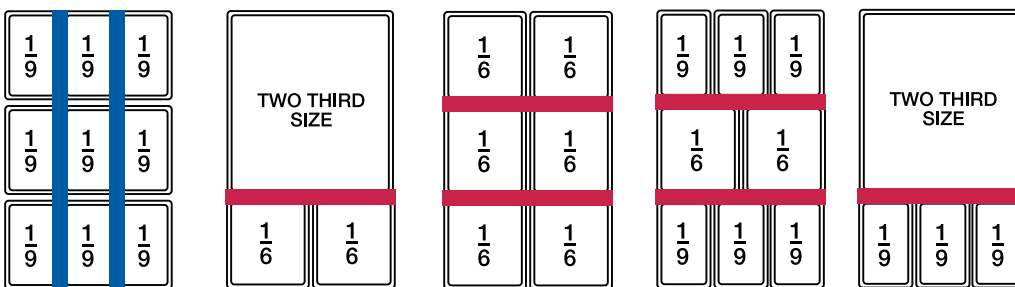
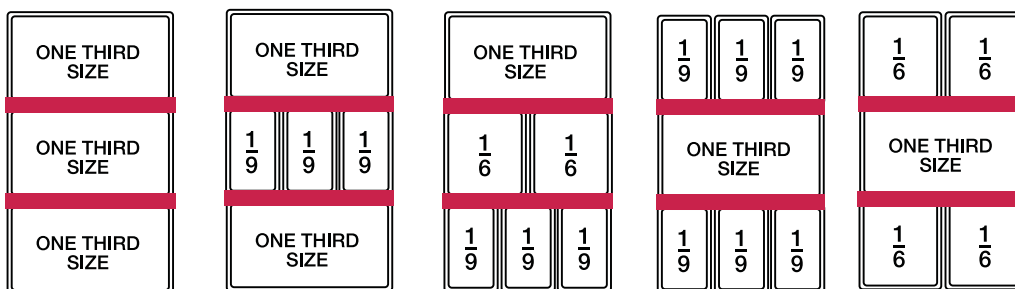
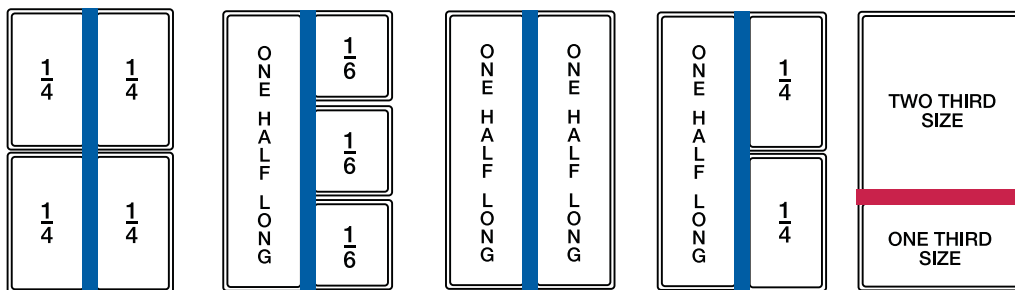
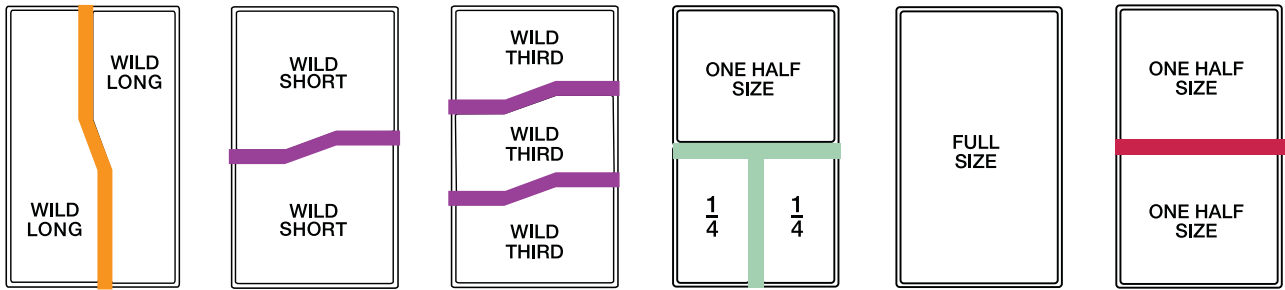


# Pan Layouts for Super Pan and Super Shapes

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

### Adaptor Bar Reference

- 75020
- 75012
- 56680
- 75015
- 75013







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### Note:

In the interest of continued product improvement, Vollrath reserves the right to change specifications without notice. Prices and availability also subject to change without notice. Dimensions listed in catalog are approximate and may vary. Contact your Vollrath representative for specific drawing details.

# Warranty Policy for The Vollrath Co., L.L.C.

**The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)**

1. Refrigeration compressors – The warranty period is 5 years.
2. RDE compressors - the warranty period is 3 years.
3. Replacement parts – The warranty period is 90 days.
4. Aluminum fry pans – The warranty period is 90 days
5. EverTite™ Riveting System – The warranty covers loose rivets only, lifetime to original purchaser.
6. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
7. Ultra, Ultra Fajita, Mirage® Pro and Professional Induction Ranges – The warranty period is 2 years.
8. Mirage®, Mirage® Cadet, Mirage® Fajita and Commercial Induction Ranges - The warranty period is 1 year.
9. ServeWell® Induction Workstations – The warranty period is 1 year on the workstation table and 2 years on induction hobs.
10. Slicers – The warranty period is 10 years on gears and 5 years on belts.
11. Mixers – The warranty period is 2 years parts, 1 year labor and belts are 5 years.
12. Extended warranties are available at the time of sale.
13. Vollrath – Redco products – The warranty period is 2 years.
14. Optio / Arkadia product lines – The warranty period is 90 days.
15. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.
16. All Traex® product warranty periods (with the exception of T-Rex™) are 1 year.
17. T-Rex™ product by Traex® is lifetime warranty.

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®, and Classic Select® Cookware\*

\*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives and slicer blades
- Light Bulbs in Convection Ovens, Hot Food Merchandisers and displays, Heat Lamps and Heat Strips
- Oven Door Seals
- Oven Door Glass, Breath Guard Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Manual Slicer / Dicer blades (table top food prep) – Redco and Vollrath

## 2012-2013 Catalog

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

### **THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE**

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:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- 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 or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- 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 equipment is running or overloading, in either case as determined by a Vollrath Certified Technician
- 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 product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

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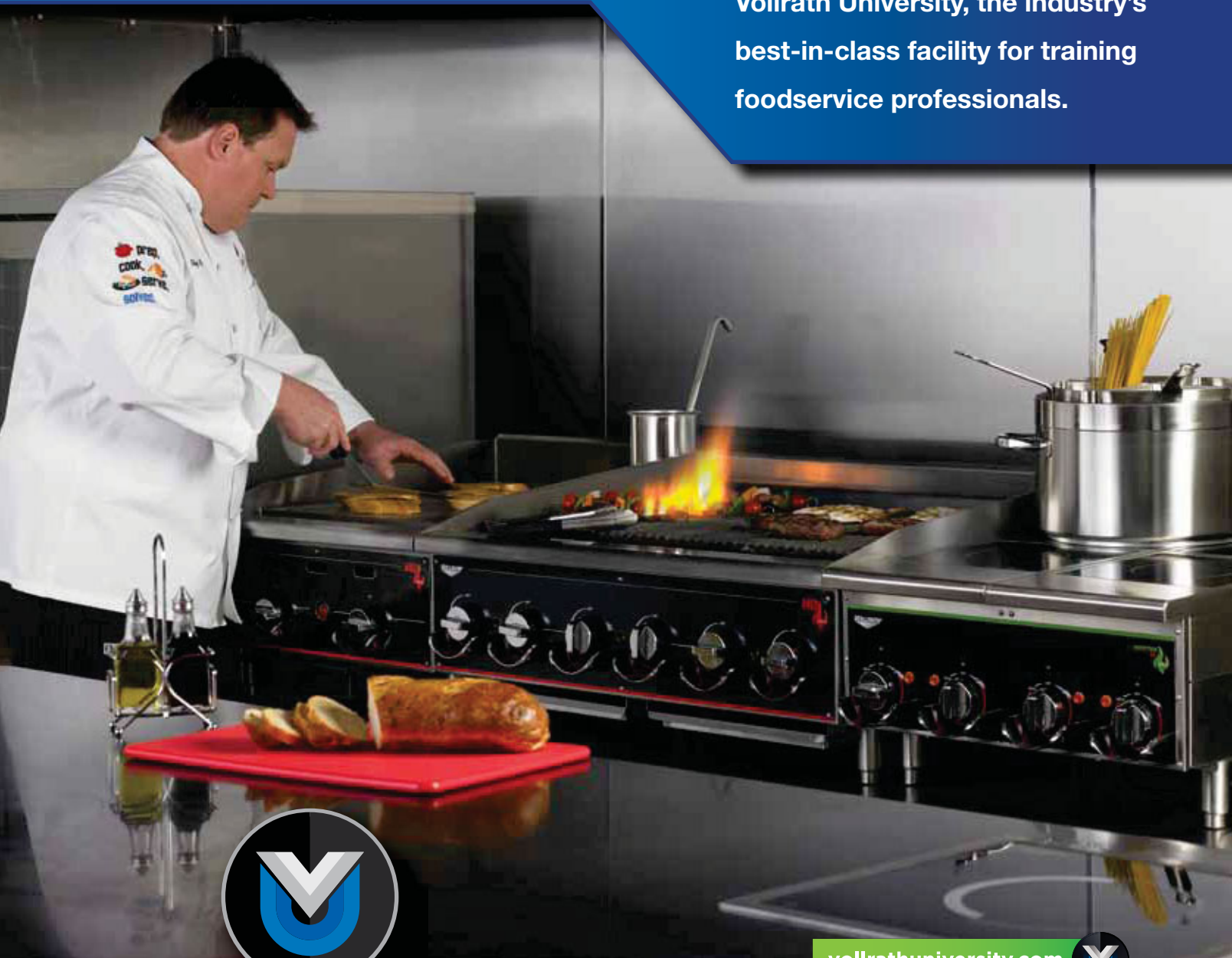
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# Vollrath

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